

Valerie has been providing superior real estate services and advice to sellers and buyers since 1982. She has undergone rigorous, specialized courses of detailed training over the years and aims to make residential transactions as smooth and worry-free as possible. She is among

the 14% of Realtors who holds the coveted Certified Residential Specialist designation and is certified in Referral and Relocation Services. Valerie's expertise includes "view-filled" downtown ultra-luxurious condominiums, fashionable waterfront island properties, and timeless homes in gated and golf course communities.

> VALERIE WOODGER, REALTOR Certified Residential Specialis & Relocation Professional 941.313.5500 ValerieWoodger@michaelsaunders.com

> > www.valeriewoodger.com

Michael Saunders & Company 1801 Main Street • Sarasota, FL 34236 • 941.951.6660 www.michaelsaunders.com

Brit*Club* News



Somerset

Sarasota British Club P. O. Box 21063 Sarasota, FL 34276

Board of Directors

President . Nairn' B. Gillet 321-9631 .. ngillet@yahoo.com Vice President Terry Sweeney 918-0550 .. tsweeneyau@aol.com . Shona Burtner 925-0462 .. skburtner@hotmail.com Treasurer . Sandra Cherry 921-3162 .. yourcuppatea1@yahoo.com Secretary Programs Director.... Amy Croshaw 751-6194 .. acrowshaw@verizon.net P.R. Dir./Website James Croshaw....928-2769 .. jcroshaw@standoutsolutions.com Newsletter Editor Rose Gillet





- Giving Customers a Bad First Impression?
- TOUT of Date and Out of Your Control?
- A Misfit For Your Professional Image?

Unmeasurable and Unaccountable?

Lost in Google?

Is Your Website...

ATISFACTIC Missing Opportunities? Guarante

Take Back Control of Your Website Success!

START WITH A FREE CONSULTATION THEN GET 10% OFF WITH THIS AD

(Code: SRBRT1) www.standoutsolutions.com



BritClub News

October, 2007 Sarasota British Club. P. O. Box 21063. Sarasota. FL 34276 Vol. 7. Issue 10



Board Meeting October 29 – 6:30 p.m. at the home of Sandra Cherry, 2930 Williamsburg St., Sarasota. MEMBERS ARE WELCOME, BUT PLEASE PHONE AHEAD AS SPACE IS LIMITED!

BBC Meeting October 16 – The BBC Meeting will be at 4Gees Café from 5:30 to 7:00 p.m. We will be having wine and cheese. The price is \$10. Please reply to Valerie Woodger 313-5500 - reservations required. The 4Gees is located at 3615 Webber Street (NE corner of Beneva) in Sarasota.

A Tale of Two Cities October 25 – An evening at the Asolo, featuring a new musical adaptation of A Tale of Two Cities. Tickets are \$40. Please see details of the event and reservation information on page 3 inside.

Guy Fawkes Picnic/Annual General Meeting November 4 – Please

join us on Sunday, November 4 from 4:00 to 7:00 p.m. for a picnic and election of the new Board of Officers at the Pavilion, Twin Lakes Park, Clark Road (just east of I.75).

The Club will provide baked (jacket) potatoes, sodas, water, condiments, plates, napkins, knives, forks, etc. BYOB but please note no glass is allowed in the Pavilion area.

IF YOUR LAST NAME BEGINS WITH: A-M please bring a topper for the potatoes or a side dish; N-Z please bring a dessert.

There is no charge for members for this event. However, we do encourage you to bring guests and friends for whom there will be a nominal charge of \$5.

Please phone TERRY SWEENEY at 918-0550 or email him at tsweeneyau@aol.com to confirm your attendance. Thanks. "Guy Fawkes" is not running for office!!!

Coming Events – Mark these dates on your calendar - Christmas Party at Misty Creek on December 15, Sarasota Ballet on January 27.

Our website is www.SarasotaBritishClub.com

From Our President

Greetings, one and all. I'm going to keep this brief because there's a *lot* of news in this month's issue and we need the space. First, my thanks to Shona Burtner and Kathy Curtin for organising a *fantastic* evening at Miguel's. We had one of our best turnouts so far this year.

Please pay special attention to the articles about upcoming events, and give **special note** to whom to contact for reservations. A number of the Board are travelling during different parts of October, and the rest of us are filling in. I hope to see many of you at the Asolo and in November at the AGM/Guy Fawkes picnic. Until next month,

Cheers! Nairn' B. Gillet, President

September 4th Minutes Précis

Board meeting Sept 4th. Treasurer's report shows balance of \$2,368.30. Evening at Miguel's for Sept 8th has 62 signed up. Discussed possibility of getting discounted tickets for performance of 'A Tale of Two Cities' in October. November 4th Guy Fawkes and AGM meeting planned. Discussed plans for the December 15th Holiday party. Sarasota Ballet Co. is presenting a Scottish dancing evening in January and offered the club discounted tickets. Business group still planning to meet at 4Gees. Next board meeting will be October 29th, 6:30pm at Sandra Cherry's home. All members welcome but due to space limitations please call ahead.

Thank You

The Club would like to thank the following merchants for their cooperation in spreading the good word about our Club by allowing *The Brit Club News* to be distributed in their shoppes:

Word of Mouth, Champions Pub, Tastefully British, Four & Twenty Pasty Shop, the British Open Pub, The Irish Rovers, The Coach & Horses Pub, The Open, Shakespeare's, McAllister's, Scots Corner, Beckham's Osprey Grill and Simon's Coffee Shoppe. Please thank them by patronizing them whenever you can, and let them know you appreciate their support.

Rose's Corner

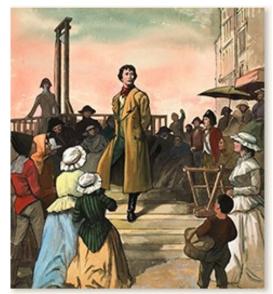
Nairn' and I liked our evening at Miguel's so much that we're going back for his birthday. I got him a great present this year – one he's not expecting. And we're looking forward to the picnic and, of course, the Christmas Party in December. Now, if Mother Nature would just turn off the heat – whew! As always, please mail articles to me at Rose Gillet, 3219 24th Parkway, Sarasota, FL 34235, fax at 366-9248, call at 366-9984 or email me at rosegillet@yahoo.com. Closing date for the newsletter is the 15th of each month.

A Tale of Two Cities

"It was the best of times, it was the worst of times." Sarasota's Asolo Rep presents **A World Premiere of a Pre-Broadway Musical Event – A** *Tale of Two Cities* – music, book and lyrics by Jill Santoriello; based on the novel by Charles Dickens.

Charles Dickens' seminal work of genius has sold over 200,000,000 copies. And now Jill Santoriello's stirring adaptation has begun its journey to Broadway. This musical event recounts one of the most electrifying love stories ever written, told against the backdrop of one of the most terrifying eras in history. Let the revolution begin!

We have the opportunity to attend a special preview performance of this historical theatre moment. Thursday, October 25th at 8:00 pm, join your fellow Brit Club members for a trip to London and Paris, through Dickens' eyes. The buzz in New York is that this is destined to become a Tony-



award nominee next season. The New York cast is in rehearsal now, and you won't want to miss this once-in-a-lifetime event.

Tickets are \$40 (which represents a savings of 26% over the regular box-office charge), and must be reserved and paid for in advance. Call Nairn' Gillet at 321-9631 if you want to attend, and mail your check, made out to the Sarasota British Club, to P.O. Box 21063, Sarasota, FL 34276. We need at least 10 people to qualify for this rate, and if we don't make it, your check will be returned. **Reservations must be made (and payment received) by October 15th.**

"It is a far, far better thing that I do, than I have ever done." See you at the Asolo!

Annual Six-A-Side Cricket Festival

The Sarasota International Cricket Club will host the fourteenth Festival November 22 - 25 at their attractive ground in Lakewood Ranch. This is a knockout competition with the finals on Sunday 25^{th} , starting at 11:00 a.m. Six-a-Side cricket is fast paced, hard hitting and very exciting. This year talented teams from Sarasota, Texas, Tennessee, North Carolina, Bermuda and the U.K. will participate.

Refreshments and drinks are available but we encourage you and your friends to bring your own picnics. There is no entrance charge. We look forward to seeing you there.

Directions: East of I.75 on University Parkway; ¼ mile past Lorraine Road intersection on left hand side.

For further information call Terry Sweeney at 941-918-0550.

Would You Like to Join the Club?

The primary purpose of the club is to serve the needs of its membership in the spirit of friendship and mutual support, which includes planning, developing and overseeing a social setting for the membership, in addition to assisting British newcomers in settling into the community and to provide networking and support to the British owned businesses in the community.

To join, please fill in the information below and send it with your check to: Sarasota British Club, P.O. Box 21063, Sarasota, FL 34276

Name(s)	
Address	
City	State Zip
Home Phone	Alt. Phone
Email Address	
Membership Type: 🗖 Single \$2	5 🗖 Family \$35 (includes all children under age 18)

Questions from Back Home

As many of you know, our website has been a source of many new members, as well as numerous inquiries from people interested in the club. During the past few weeks, I've been emailing back-and forth with a family that plans to move here very soon. They have a number of questions that I just *know* some of our members will be better equipped to answer than I. If you can help with these, please email Jennie Glover at jg006c1510@blueyonder.co.uk.



Her biggest question is about her 13 year-old son. Have any members moved to the US with teenage children? How has it worked out? Have they adjusted well? Any information on the differences in the school

cultures/curriculums and any experiences of the local schools appreciated. Is football taking off in the area - her husband runs a local team and their son plays every weekend.

Her husband was a carpenter up until 10 years ago when he did The Knowledge for a London taxi driver. He is looking to go back into building/property maintenance on his arrival in Florida. Would any members be willing to recommend an agency or contact for him to get in touch with?

Finally, any information, tips on moving to Sarasota, experiences (good and bad) - would be great to hear!

Chicken Salad w/Tarragon or Curry Mayonnaise

Jack and I just came back from a short visit to friends in Massachusetts, and I was able to have a bit of a wander in the town of Plymouth. I stopped by British Imports of Plymouth and had a chinwag with owner, Unity. She has a charming shop, full of luverly British stuff. Does shipping also if you are interested — www.britishsupplies.com. After that, I had lunch with my friend in a new tearoom, called All Things Tea (www.allthingstea.net) and had a lovely luncheon. It's not a British tearoom but very nice and pleasant. So if any of you plan to be in that area I hope you'll stop and visit them!

Summer is in full swing, and we tend to go for lighter meals. One of my favourites is a chicken salad. I serve it either with a greens salad, or in vol-au-vont shells, or those great little phyllo shells. It was always popular when we served it in our tearoom. I will feature my two favourite ways of making it.

I like to cook with herbs; they can really pep up a dish. I prefer to use fresh when available but dried is acceptable also. (When cooking with either, be sure to rub them in your fingers to release their essential oils). Herbs, of course, have been used for hundreds of years in cooking, and reference to them goes way back when, because a lot of meats in pies were sometimes a bit off when sold, so they would be disguised with the herbs!

Tarragon is one of my favourites and it goes very well with chicken and veal. In Victorian times it was used it more as garnish and then used by the French in their vinegars and sauces (such as Béarnaise).

For full flavour it is best to use chicken on the bone, and I prefer to use chicken breasts; dark meat is a bit heavy to make a salad. It is best made ahead of time so it can chill well, and let the flavours blend. I hope you enjoy my versions.

Chicken Salad with Tarragon or Curry Mayonnaise

6 skinned chicken breasts	2 celery stalks
1 cup dry white wine	Salt and pepper

Place in large pan, and add sufficient water to cover all ingredients. Bring to steady simmer, and cook until chicken is cooked through (about 20-30 minutes). Strain, reserving the chicken and celery, and bring remaining liquid to a boil. Simmer until reduced to about 1/4 cup. Cool. Remove the cooked chicken from the bone, and chop finely with the celery.

To 1 cup good quality mayonnaise (If you can get it, use English salad cream; if not add about ½ tsp lemon juice to the mayonnaise.), add: juice from one lemon, the reduced stock and 1 to 2 tsp. chopped or dried tarragon.

Mix all well together, and add the chopped chicken and celery. Chill. (For the curried salad, omit the tarragon, and stir in 1-2 tsp curry powder and 2 Tbsp mango chutney.) Chill. Serves about six full servings. Or can be used as canapés in the pastry shells.

As a health care professional and a cancer survivor, I would like to remind everyone that October is Breast Cancer Awareness Month. The American Cancer Society has a great website with a lot of updated information.

Recipe by Sandra Cherry, Your Cup of Tea Inc. Comments, queries and suggestions are welcome and can be sent to <u>Yourcupoftea1@yahoo.com</u> or <u>www.Yourcuppatea.info</u>)

Membership News from Kathy Curtin

We had 11 of our new members join us for the new member's tea on Saturday July 18th. This is the second tea we have done, and it is proving a popular introduction to the club. Many thanks to Sandra Cherry for providing the refreshments and to Shona Burtner who had her "Martha Stewart" hat on to make the table decorations. Terry and Audrey Sweeney and Nairn' Gillet also joined the group to help make it a success.

One of the issues brought up at the new members tea was babysitting services for social events. We have some new members with young children who would like recommendations for babysitters. If you have any thoughts, please call me or email and I will pass the information on (941-379-9861 or <u>kathrmcurt@msn.com</u>).

The following new members have joined us since the last newsletter: Peter and Doreen Wilson, who live in Osprey and were able to join us at Miguels on September 8th; Diana Gallo and Adrian and Debbie Strickland from Bradenton. Welcome to you all, we look forward to seeing you at the Guy Fawkes night in October.

Eric Taylor came to the states on vacation in 1963 for The Newport Jazz Festival and emigrated in 1964. Eric spent twenty years working for AAA in New England and Atlanta. For the next 18 years, he owned and ran an audio visual rental and event staging company. After Eric sold his company, he became a professional real estate person. He spent three more years in Atlanta (where he still maintains his Georgia license) and now has been living in Paradise for a couple of years, and a Realtor with RoseBay Real Estate in Sarasota.

Eric's partner, Karen Wantuck, formerly a journalist and PR practioner, co-wrote <u>Insider's</u> <u>Guide to Metro-Atlanta</u>, 3rd edition. She also has written for publications such as <u>Working</u> <u>Woman</u>, <u>The Atlanta Constitution</u>, <u>Savvy</u>, and <u>Creative Loafing</u>, and hosted the radio program Atlanta Arts. She is now a Realtor with Coldwell Banker in Sarasota.

Sarasota Ballet - January 27th

The Sarasota Ballet has invited us to attend their performance on **Sunday, 27th January at 8:00 p.m.** at the FSU Center for the Performing Arts/Asolo Main Stage.

This will be a British programme comprising Scottish Dances set to the music of Malcolm Arnold; Las Hermanas (Sir Kenneth MacMillan) and Façade set to the music of William Walton. The new Director of the Ballet is Iain Andrew Webb, who was born in Yorkshire.

If we can guarantee a minimum of ten persons our tickets will be discounted by 20%

These prices reflect the 20% discount...... \$42. and \$26.

Please let Terry Sweeney **(918-0550)** know <u>before December 15th</u> if you plan to attend and mail your check to Sarasota British Club at P.O. Box 21063, Sarasota, FL 34276.

Please note that if we cannot achieve the ten person minimum we will cancel with the Ballet and return your check to you.

December 15th - The Event of the Year!



Come join us for our Annual Christmas Party at Misty Creek Country Club, Bee Ridge Extension.

Music by old favourites "Black Tie D.J's"; good food (see choices on enclosed reservation form), a Charleston Contest, door prizes, 50-50 Raffle and a couple of silly games.

Cost \$40 for members. \$45 non-members. Reservations are **essential** as we have a strict limit of 120.

Please complete the enclosed form, remembering to include your choice of meal and mail It, together with your check, to Sarasota British Club, P.O. Box 21063, Sarasota, FI 34276.

Your reservation and payment must be received **no later than December 5th**, **2007**.

As Misty Creek is a gated community, you will be asked by the gate man for your name and those of your passengers. Also tell him you are attending the British Club Christmas Party.

Do You Know Which One??

All the following villages are in one English county. Do you know which one? The villages are: Beardly Batch, Beer Crocombe, Charlton Mackrell, Chedzoy, Clapton-in-Gordano, Compton Pauncefoot, and Huish Episcopi. The answer (don't peek yet!!) is beside the unicorn on the back page of the newsletter.

Do You Own Your Own Business?

For advertising, our rates are reasonable and such an ad not only supports the club by its revenue, but may bring you more business. Many of our members make a point of trying to support British businesses, especially ones where the owner is a member of the club. Please consider advertising your business in our newsletter. Newsletter advertising rates (for club members only) are as follows: ¼ page \$15, ½ page \$25, full page \$40. There is a 20% discount if you purchase your advertisements annually. All ads must be paid for in advance. Please send your camera-ready advertisements (jpg file preferred) by the 15th of the month to the newsletter editor, Rose Gillet, at 3219 24th Parkway, Sarasota, FL 34235 or email them to her at rosegillet@yahoo.com.