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# Brit Club News

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September, 2004

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

Vol. 4, Issue 7

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## Coming Events

### September 7

**Board Meeting** – at Tastefully British, 2236 Gulf Gate Drive, Sarasota, 5:30 p.m. Board meetings have been changed to the first Tuesday of each month.

**MEMBERS ARE WELCOME!**

### September 10

**Caribbean Barbecue at the Banana Bay Club** – Our evening starts at 6:00 and runs until 10:30 p.m. Tickets will be \$10 for members and \$15 for non-members, \$5 for children under 10. Bring along your favourite beverage – the club will provide all the food. Dress for a night in the Islands – go coconuts! The Banana Bay Club, owned by David and Gina Warren, is located on Midnight Pass Road on Siesta Key (parking in lot next door and at Turtle Beach).



### October 5

**Board Meeting** – at Tastefully British, 2236 Gulf Gate Drive, Sarasota, 5:30 p.m. Board meetings have been changed to the first Tuesday of each month.

**MEMBERS ARE WELCOME!**

### October 29

**Halloween Party and Annual General Meeting** – Due to the success of the last event held at the South Bay Club, we have booked it for our Halloween Party and Annual General Meeting (AGM). There will be a child's fancy dress competition and we hope that you grownups will come in fancy dress to add to the fun (not compulsory).

As we are holding our AGM on this night (a quick meeting to elect our new board of directors and then a lovely party), there will be no cost to members. Non-members cost \$5 each, which is refundable if you join that evening. There is a room limit of 80 people, so please phone Sue Ford or Ann Doran no later than October 27 to confirm your place.

The room has cost us \$120 and we hope to recoup the cost of the room by holding a raffle. We are looking for donations for the raffle prizes that evening. Please phone Sue Ford at 966-5566 if you are willing to donate a prize, or bring it along that evening.

Our membership is growing daily, and that is because of each and every one of you. – there might even be a wonderful prize for the best costume!!

### November 2

**Board Meeting** – at Tastefully British, 2236 Gulf Gate Drive, Sarasota, 5:30 p.m. Board meetings have been changed to the first Tuesday of each month.

**MEMBERS ARE WELCOME!**

### November 14

**Boot Fair** – If there are enough of you wanting to do a boot fair outside the Tea Room in Gulf Gate on this date, please let Sue Ford know. The last boot fair we did was great fun and it enabled many of us to get rid of the bits in the house and to get to know other members in the club. We need to have at least 12 cars to cover the cost of the advertisement we will put in the Herald Tribune (each car pays \$2).

### December 15

**Annual Christmas Party** – Our annual Christmas party at the Waterside Room is a fabulous start to the Christmas season. Because of the success we've had this year, our funds have enabled us to hire a brilliant DJ who is sure to make this Christmas party one to remember. So get ready to enjoy a beautiful meal with friends or family and dance the night away!

We have been asked if we could hand out tickets early this year, so as long as you are a member and sign for the amount of tickets you take, this can be done. Last year we had 98 people and this year we are hoping for 150. Look for more information in next month's newsletter and at the Annual General Meeting.

## Summer Pudding

Even though it is late summer/early fall, for us in Florida there isn't really any change of seasons, so I felt that I would feature Summer pudding, as it is good any time, and quite easy. It apparently dates back to Elizabethan times and can be quite varied according to what fruits you wish to use. I do suggest having a mix of fruits, and you do need to have a good bread, though one with some substance as if it is too light it won't hold together as well. Hope you enjoy my version.

### SUMMER PUDDING

About 3 lbs. of fresh or frozen  
blackberries, raspberries and/or red  
currants  
½ cup sugar (can use more if you like it  
sweeter)  
½ tsp vanilla  
10 slices of good bakery bread

Pick over fruit, removing any stems and seeds, and wash in colander. Place in saucepan with the sugar and bring to a low simmer, cooking until fruit has softened. Lightly grease a bowl. Trim the crusts off the bread and line the bowl with the bread. Pour in the cooked fruit and its juices, and top with bread so it is covered. Place on a large dish (to catch any juice that may ooze out), cover the top with plastic wrap and a plate, and place a heavy weight such as a large can of fruit or vegetables on top. Place in fridge and leave overnight or at least 6 hours. When ready to serve, uncover and invert onto a serving dish. Slice in wedges and serve with pouring heavy cream.

Yield 6-8 servings.

*Recipe from Sandra Cherry of Tastefully British*

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## A Few Words from our Social Committee Chairperson

We are back! Hope you are all enjoying the summer. The Social Committee hasn't been sitting around through this summer break. We have been working on a program of events to which we hope you all will come along and take part.

The AGM is only a couple of months off. We realize many of you joined the Brit Club to just socialize, and that's great. But, if the Board doesn't get some new blood, it becomes laborious. Many on the present Board have served for over three years. We are a team of friendly people who enjoy putting together events and helping to make the club better for all of us. If you are able to attend a Board meeting to see just how we operate, you are most welcome to come along.

A new Board has to be formed. So it is a necessity to address this very important subject. Several members would like to stand down from the Board because they think it only fair to give newcomers a chance to inject new themes, ideas and directions. If you are interested in coming on the Board, please let us know so we can have your name down before the AGM on October 29<sup>th</sup>.

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## We Need Your Help

A lot of members have asked for inexpensive monthly events and we're happy to oblige, but we need reasonably priced venues (do you have access to a clubhouse?) or members' homes (we'll do all the planning – we just need your nice large home). Just call Sue Ford or Tina Smith (see back page for phone numbers).

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## Got Kids?

Do you have children under 12 and would you be interested in them attending holiday parties specifically for them? If so, please contact Sue Ford at 966-5566.

# Olympics Stats – as of Aug. 26

- Great Britain		Total: 25 Medals
<u>Event</u>		<u>Participant</u>
<b>🥇 Gold</b>		
Athletics - Women's 800m		HOLMES Kelly
Cycling Track - Men's 1km Time Trial		HOY Chris
Cycling Track - Men's Individual Pursuit		WIGGINS Bradley
Equestrian - Individual Eventing		LAW Leslie
Rowing - Men's Four		GREAT BRITAIN
Sailing - Finn		GREAT BRITAIN
Sailing - Yngling		GREAT BRITAIN
<b>🥈 Silver</b>		
Badminton - Mixed Doubles		GREAT BRITAIN
Canoe/Kayak Slalom - Men's K1 Kayak Single		WALSH Campbell
Cycling Track - Men's Team Pursuit		GREAT BRITAIN
Diving - Men's Synchr 10m Platform		GREAT BRITAIN
Equestrian - Team Eventing		GREAT BRITAIN
Rowing - Women's Pairs		GREAT BRITAIN
Rowing - Women's Quadruple Sculls		GREAT BRITAIN
Sailing - Men's 470		GREAT BRITAIN
<b>🥉 Bronze</b>		
Archery - Women's Individual		WILLIAMSON Alison
Athletics - Women's Heptathlon		SOTHERTON Kelly
Canoe/Kayak Slalom - Women's K1 Kayak Single		REEVES Helen
Cycling Track - Men's Madison		GREAT BRITAIN
Equestrian - Individual Eventing		FUNNELL Philippa
Rowing - Women's Double Sculls		GREAT BRITAIN
Sailing - Men's Mistral		GREAT BRITAIN
Sailing - 49er		GREAT BRITAIN
Swimming - Men's 1500m Freestyle		DAVIES David
Swimming - Men's 200m Butterfly		PARRY Stephen

## Newsletter Advertising Rates

Newsletter advertising rates are as follows:

Business card size .....	\$25.00
Quarter Page .....	\$35.00
Half Page.....	\$50.00
Full Page .....	\$75.00

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 to the newsletter editor, Rose Gillet, at 3219 24<sup>th</sup> Parkway, Sarasota, FL 34235 or email them to her at [rosegillet@yahoo.com](mailto:rosegillet@yahoo.com).

## Horoscope



**“Virgo”** – 24<sup>th</sup> August to 23<sup>rd</sup> September

**Ruling Planet** – Mercury

**Element** – Earth

**Symbol** – “The Virgin”

**Good colors to wear** – Violet, blues, gray

You Virgos may have found you have had a few problems with communication lately – your computer going down, the telephone system playing up, mail not arriving or documents going missing. All this is due to Mercury, your ruling planet, being Retrograde.

As of the 2nd of September Mercury goes direct, so you can take a deep breath and feel your problems are over.

On the home front, you are still trying to be all things to all beings, and you know you are only human. Leave the miracles to one that has more power than you. Be satisfied with the way things are and not the way you would like them.

God bless,

*Sue Moonstar*

## Rose’s Corner

Sorry this newsletter is going out a bit later than usual, but I was on vacation for two weeks during the middle of August, when I’m usually editing the newsletter. I was up north in Ohio visiting family and enjoying very lovely weather and had a wonderful time, thank you! Hope you’ve all had a lovely summer, too.

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](mailto:rosegillet@yahoo.com). Closing date for the newsletter is the 15th of each month.



**Our new website is [SarasotaBritishClub.com](http://SarasotaBritishClub.com) – look for changes coming soon!!**

## Brit Club News



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

President.....	Peter Richards (925-8898)
1 <sup>st</sup> Vice President.....	James Croshaw (926-4359)
2 <sup>nd</sup> Vice President.....	Nairn’ Gillet (366-9984)
Treasurer.....	Ann Doran (486-0922)
Recording Secretary .....	Sandra Cherry (927-2612)
Directors.....	Maureen Gold (966-9421)
	Sue Burmaster (377-5393)
	Kathy Curtin (379-9861)
Business Network.....	Sue Burmaster (377-5393)
Membership Secretary.....	Nicola Peterson (373-6690)
Newsletter Editor.....	Rose Gillet (366-9984)
Program Committee.....	Susan Ford (966-5566)
	Tina Smith (921-7427)
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