
Brit Club News

September, 2005

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

Vol. 5, Issue 7



Coming Events

September 7

Board Meeting – 6:00 p.m. at Tastefully British, 2236 Gulf Gate Drive, Sarasota.

MEMBERS ARE WELCOME!

September 17

Family Picnic Day - Join us at Sinsta Key Beach by the volleyball nets at 5:00 p.m. We will have a lovely family picnic and loads of fun! BYOB, food, chairs and games.

October 21

Annual General Meeting - Our Sarasota British Club Annual General Meeting is set for Friday October 21st at the magnificent **Banana Bay Club** near Turtle Beach. Come and enjoy a very nice BBQ and have your say in how the club moves forward. It is BYOB and the food is compliments of the club. A big

thank you to Gina and David Warren for allowing us once again to enjoy the beautiful Banana Bay Club.

November 18

Le Barge Sunset Cruise - Yes folks! Its on again! Last time it was cancelled due to presence of hurricane and bad weather. This time we have a good feeling about it! Keep your diaries free for this always fun event. Please book in advance with the Le Barge team to avoid disappointment.

What better way to end a day than a breathtaking sunset? Enjoy this "island-style" event with live entertainment featuring popular local entertainers. There's dancing, light food, and your favorite cold beverage! During this two-hour cruise, keep your eyes open for dolphins at play and see if you can catch the legendary "green flash" as the sun dips below the horizon.

The Sarasota British Club is proposing an informal get together on the evening, currently running between 7 and 9 pm (with a prompt 6:30 boarding time) on the wonderful and relaxing Le Barge on a sunset cruise around Sarasota bay.

This is a pay as you go event and you are responsible for your own transportation, refreshments and tickets. If you would like

more information please call 941-751-6194 or email events@sarasotabritishclub.com.

December 16

Christmas Party – Yes, it's the event you look forward to every year! This year we have a different venue, Stoneybrook Golf Course. Tickets are \$35 for members and \$40 for non-members. The event is planned to start a little later this year, at 7 pm, to make it easier for those who have day jobs; and we intend to make it a real hum dinger this year.

No buffet lines this year - we will have a waiter served dinner with salad, choice of main course, a dessert and, of course, a bar that is available for anyone who may have a hankering for an adult beverage or two! Menu will be published shortly once it has been decided.

Tickets will be available for purchase from various outlets (to be published soon) and all board members, naturally. Tickets **must be purchased in advance** and purchased before November 1st, so don't hang around. DJ/entertainment will be available should some of you have the need to party down extra hard this year!

Our website is www.SarasotaBritishClub.com

From Our President

Hope you have all enjoyed your summer vacations and are getting ready for the yellow buses and out of town plates to slow down our roads. Your Board has had a short break and have now mapped out the events for the balance of the year. This is your club and we welcome and invite suggestions of what events you want

You will be receiving a newsletter in the mail regularly again, as many members have expressed their wish to receive a hard copy as well as have the ability to view the newsletter and access up-to-date information on our web site, www.sarasotabritishclub.com.

We thank Gina and David Warren, the owners of Banana Bay, who have agreed to host our AGM at their beautiful resort on Heron Lagoon, Siesta Key. The club will provide light refreshments financed by the balance of monies we hold from last year's Christmas Party rebate. You are all urged to attend and, of course, stand for election.

Our recent pub crawl was enjoyed by young and old, though Maureen and I have now fallen into the latter category, as we left the party after the bus returned to Gulf Gate.

As you will see, by popular choice, we are providing a Family Day at Siesta Key in November, enabling members with children to participate. Any volunteers to organize games, please let us know.

Our Xmas party is booked for Friday, Dec 16th, at Stoneybrook Golf and Country Club. We will be served a three course dinner and have a D.J (hopefully Rochdale Pete) to provide dance music. We have been able to hold the price to \$35 for a member and \$40 a guest. To facilitate easy planning, we are selling tickets in the months of September, October and the first two weeks of November, as numbers have to be guaranteed. All Board members and Tastefully British will have tickets. We will announce the meal choices in September and you will be asked to make your choice and seat preference when you book.

Peter Gold

Welcome to Paradise!

A hearty Brit Club welcome to Sue Ford's daughter, Jane, son-in-law, Paul, along with Daniel, their 6 year old son and Elizabeth, their 2 year old daughter, who all arrived in the States on July 22nd.

Think a gallon of gas is expensive? This makes you think, and also puts things in perspective.

Lipton Ice Tea 16 oz \$1.19	\$9.52 per gallon
Ocean Spray 16 oz \$1.25	\$10.00 per gallon
Gatorade 20 oz \$1.59	\$10.17 per gallon
Diet Snapple 16 oz \$1.29	\$10.32 per gallon
Evian water 9 oz \$1.49	\$21.19 per gallon
Whiteout 7 oz \$1.39	\$25.42 per gallon
Brake Fluid 12 oz \$3.15	\$33.60 per gallon
Scope 1.5 oz \$0.99	\$84.48 per gallon
Pepto Bismol 4 oz \$3.85	\$123.20 per gallon
Vick's Nyquil 6 oz \$8.35	\$178.13 per gallon

Banoffee Pie

When we were visiting friends in Sussex a few years ago, we were introduced to Banoffee Pie, a specialty devised at the Hungry Monk Pub. The original recipe calls for boiling unopened tins of condensed milk in water for two hours. I was always very nervous of doing that as I envisioned them bursting and having a kitchen covered with sticky condensed milk! So I have been experimenting with stove top, oven and microwave methods, and finally felt the best way was stovetop.

Also various additions are to be found with several recipes I have found through the years, which include making a pastry base with cinnamon in it, adding cocoa powder to make it chocolaty, and even crushed nuts. My version, however, is based on the original recipe, a lovely decadent dessert!

Banoffee Pie

2 cups crushed crumbs
(Digestive biscuits are best, but
graham crackers work also)
½ cup melted butter
½ cup butter (not margarine)
1 cup brown sugar
2 -14 oz cans condensed milk
2 tsp. strong coffee essence
4-5 medium bananas
Heavy whipping cream

Process biscuit crumbs with melted butter, and press into large pie pan. Bake 15 minutes at 350 degrees. Place the butter, sugar and condensed milk in a deep heavy saucepan, bring to boil, turn heat down and stir constantly until thick and golden brown, about 5-6 minutes. (Be careful, as it will bubble up, so use a long stirrer.) Add coffee essence. Allow to cool about 10 minutes. Slice bananas over cooled crust to cover the crust. Cover the bananas with the caramelized/toffee mix and chill. Before serving, slice remaining bananas on top and garnish with whipped cream.

Fish Cakes with Garlic Butter

This easy recipe makes a nice light supper for these warm summer days. I have used Tilapia and it worked well, but Cod and Haddock gives a stronger flavour.

Fish Cakes with Garlic Butter

½ lb. cooked fish
2 medium cooked potatoes
Salt and pepper
1 Tbsp. melted butter
1 Tbsp. chopped parsley
2 beaten eggs
White bread crumbs
6 Tbsp. oil

Garlic butter

2 Tbsp softened butter
4 tsp. chopped fresh parsley
2-3 crushed cloves garlic
1 ½ tsp lemon juice

Mix cooked fish and potato together and season to taste. Add melted butter, parsley and enough beaten egg until it holds together (not too wet). Allow to cool. Flour hands and shape mixture into 8 flat cakes, hamburger shaped. Coat with beaten eggs, and then dredge in breadcrumbs. Heat oil in a frying pan and shallow fry the fish cakes in batches, about 3 minutes each side or until golden brown and cooked through. Drain on kitchen paper. Serve with wedges of the garlic butter placed on hot cakes so they melt in, and a nice salad with tomatoes. Serves 4

In small bowl or processor, mix the butter, parsley and garlic. Form into a roll, then wrap in wax paper, screwing each end so it resembles a Christmas cracker. Refrigerate to harden

Trivia Answers – The Boleyns

Again, no replies to my quiz. We desperately need some budding writers among you to step up and try your hand at a monthly column!

1. What was the name of the Boleyn who became Queen alongside Henry VIII in 1533? a. Mary b. Catherine c. Elizabeth **d. Anne**
2. For which of these reasons was Anne Boleyn beheaded?
a. incest b. witchcraft c. adultery **d. all of these**
3. What was the name of the Boleyn family seat?
a. Hampton Court b. Hatfield House c. Windsor Castle **d. Hever Castle**
4. Which other wife of Henry VIII had strong family connections to the Boleyns?
Catherine Howard
5. Mary Boleyn (Anne's sister) also had an affair with Henry VIII.
a. true b. false
6. What was the name of the Boleyn brother?
a. William b. Henry **c. George** d. Thomas
7. What title did George Boleyn hold when he was executed with his sister?
a. Bishop of Bath and Wells b. Earl of Stafford **c. Lord Rochford**
d. Duke of Norfolk
8. What was the name of Mary's daughter by William Carey?
a. Elizabeth b. Anne **c. Catherine** d. Mary
9. In which book, which was also made into a television documentary, has the story of the Boleyns, particularly Mary, been immortalized?
a. The Other Boleyn Girl b. Mary Boleyn c. The Boleyn Dynasty
d. The Boleyn Sisters
10. Which Boleyn became the sole ruler of England in 1558?
Queen Elizabeth I

Rose's Corner

Hope you all had a fabulous summer and are full of travel and adventure stories to share at our Beach Picnic in September. I'm also looking forward to our AGM at Banana Bay – a lovely property run by a warm and friendly couple, our own Gina and David Warren.

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.



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