



BritClub News

October, 2014

Sarasota British Club, P. O. Box 21063, Sarasota, FL 34276 Vol. 14, Issue 10

Coming Events

The **SBC Board Meeting** will be held on Thursday October 9th at the Village des Pins, 7964 Timberwood Circle Sarasota @ 6:30pm. Members welcome.

Rugby in Sarasota, 4th October. See Page 3

Guy Fawkes night planned for November 8th
Details to follow.

Florida Studio Theatre Improv Night — 'Out of Bounds Match Up'

Overview: Two teams take the stage in Bowne's Lab to duke it out for the most laughs. Taking audience suggestions, the FST Improv actors will twist and turn them into something hilarious. Who will win the duel of fools? You get to decide as they battle it out.

Proposed dates to attend are Saturday October 25th **OR** Saturday November 1st. Performance starts @ 7:30pm in the Bowne's Lab Theatre. Tickets are \$15 and payment will be expected by October 10th to ensure a block can be purchased together. A full Menu & Bar is available in Bowne's Lab Theatre, or depending on response, we may meet for dinner at a nearby restaurant prior to the performance. Please contact Barry Evans (barry.evans@ml.com or 993-9752) with your preferred date. The majority will determine the final date.

Joint Brunch with British-American Club of Southwest Florida on Sunday 2nd November, see Page 2.

Kayaking in Nokomis on November 12th
See Page 6

AGM - Sunday, November 23, for the Club's Annual General Meeting, which begins at 3:00 pm at Lakeshore Village Clubhouse. Following the business portion of the afternoon, which is to elect the SBC Board for 2015, members are invited to stay and socialize over afternoon tea. Water and soft drinks will also be

provided.

Candidates for the 2015 Board have been called for in previous Club newsletters and the slate will be provided to the membership at least 20 days before the AGM. **Note** that under our By-Laws, no nominations will be accepted from the floor at the AGM.

Location/directions to Lakeshore Village Clubhouse: Turn into Lakeshore Village at Wilshire Blvd, which is **directly opposite** the PaddyWagon Irish Pub at 3877 Clark Road and some 300 yards east of the intersection of Clark and Beneva Roads. The Clubhouse is 100 yards on the left.

If you have any questions on the AGM, please contact Gary Lee (glee01@verizon.net, or [941-706-1172](tel:941-706-1172).)

Be sure reserve the date for our annual Knees up Dinner/Dance Christmas Party, to be held on Saturday December 20th, 6:00 pm. Menu will be Poached Pear & Gorgonzola Salad with Candied pecans, Baby Mixed Greens and Port wine & pear vinaigrette, Prime Rib, baked potato and fresh vegetables or Pan seared Atlantic Salmon, buttermilk whipped potatoes and fresh asparagus, with Lemon cream Vanilla Bean Creme Brulee with fresh berries, Fresh baked rolls and butter, Coffee and Tea.

Happy Hour bar prices all evening, Dancing, Games, Live music, Raffle prizes, and so much more. Ticket prices and reservation form in November's newsletter. We welcome suggestions and ideas from you all, which can be sent to Sandra Cherry Yourcuppateal@yahoo.com (941-921-3162) Hope to see you all there!!!

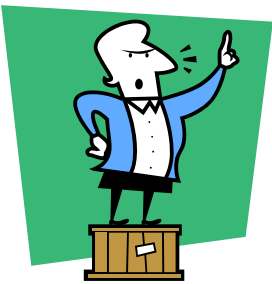


Players Theatre visit to see "Cabaret" with pre-show dinner in the private dining room of Libby's Restaurant, Sarasota on Wed Jan 7. Pre-show meal at 5pm with show starting at 7.30pm. Reservations available for 20 people - further details next month.

Contact: Jane Thompson lakewood2@gmail.com or 941-388-8018

President's Letter

As I write this, news is just coming in that the Scottish vote on independence has been counted and some fifty-five percent of voters chose to stay in the United Kingdom. The turnout at the polls was a record eighty-five percent. (This certainly puts general U.S. turnout at the polls to shame; but then, the enormous ramifications of the Scottish vote must be recognized.) By the time you read this letter, the vote will be old news, of course, but still we have witnessed an historic event.



I must now get on my soapbox and once more appeal to the membership for a candidate to stand as Treasurer on the 2015 Board. The Treasurer is a Board Officer and according to our By-Laws "shall be responsible for safeguarding all financial assets of the club, keeping financial records, paying all bills

and balancing the club checkbook." If you have any interest at this position, please contact me. (Tel. 941-706-1172; glee01@verizon.net).

Turning to something completely different, among the upcoming social events featured in this month's newsletter is a joint brunch with the British-American Club of Southwest Florida (Ft. Meyers). For some time this fellow group has been interested in a joint event with SBC. They are hoping some of our members will join them in a brunch at the Celtic Ray Irish Pub in Punta Gorda on Sunday, 2nd November. You can peruse the varied and appealing Celtic Ray menu online (celticray.net). The Lees will attend this gathering and do hope that some other SBC members will find the event to their liking despite the drive to Punta Gorda and return. Carpooling is encouraged. I would be happy to have 2 additional passengers in our car. See contact information in preceding paragraph.

Here's to a splendid autumn!

Gary Lee



SANDRA'S RECIPE OF THE MONTH

I recently fancied an old favourite, Scotch eggs, and hadn't featured them as a recipe for some time. I prefer to use a mix of turkey and pork sausage mix which I like the taste of better. I have seen recipes which I know are healthier baking them, but I just like the deep fried much better....and I rarely deep fry anything anymore so it's OK now and then! Hope you enjoy my version.

Scotch Eggs

- 1 lb unseasoned sausage meat
- 1/2 tsp sage
- 2 Tbsp finely chopped parsley
- 1/2 tsp thyme
- 8 hard boiled eggs
- 1/2 cup seasoned flour
- 2 lightly beaten eggs
- 1 cup fine plain breadcrumbs (I like a mix of fresh and Panko crumbs)
- Oil for frying in

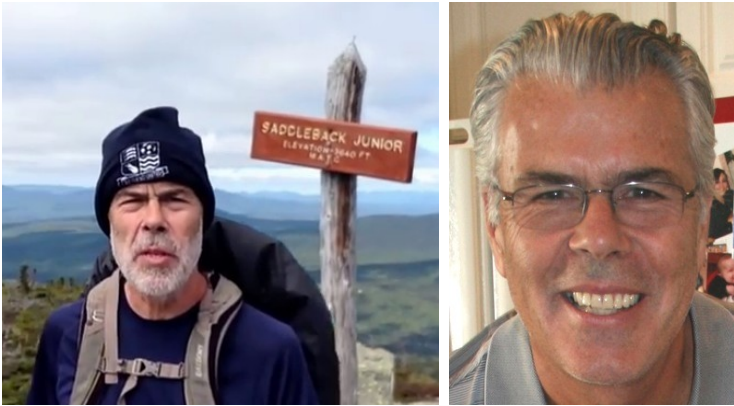


Heat the oil to about 350=375F. (If you don't have a thermometer, drop a few breadcrumbs into the oil and use when they bubble in the fat)

Combine the sausage meat and herbs. Divide evenly into 8 rounds, and wrap each hard boiled egg with the meat, covering completely. Roll the eggs in the flour then the beaten eggs, then the breadcrumbs. Fry in deep hot oil for about 10 minutes until the sausage is cooked, do in 2 batches so oil doesn't cool down too much. Drain on paper towels, serve hot or cold, luvrly with a bit of HP sauce or Branstons!!

(Recipe from Sandra F Cherry, *Union Jack* food columnist, who can be reached at Yourcuppateal@yahoo.com. I welcome requests, comments and recipes)

Steve Adams's Appalachian Trial



2013's President Steve started hiking the Appalachian Trail on 22nd March as mentioned in the March BritNews.

August 26 – August 31. NH25, Glencliff – Lake of the Clouds Hut. The steep climbs slow progress and are telling on his knees and of those of fellow hikers and he has taken the opportunity, when possible, to travel with a lighter pack. His 30th fall of the trip involved landing on a bear scaring whistle in his back pocket—OUCH. The steep climbs eventually lead to spectacular views. The weather is now appreciably colder, even more so at night and up a mountain.

September 1 – September 4. Lake of the Clouds Hut – Route 2, Gorham. The summit of Mt. Washington was reached.

September 5 – Saturday, September 13. Route 2, Gorham, NH – Caribou Valley Rd, Rangely, ME. Maine—the last state on the trail. Climbing over rocks and tree roots has increased the fall count somewhat.

September 14 to September 20 – Caribou Valley Rd, Rangely, ME to Maine 15, Monson, ME. Enjoying seeing moose on the trail, fording cold rivers by boat and by paddling. The chance of being home for his wife Diane's birthday has passed due to time lost through past incidents and time off the trail.

Only 114.5 miles to Katahdin with an end date (possibly) of 29th September!

Steve's blog is created using WordPress, free software that you can download from <http://wordpress.org/>

The Appalachian Trail, is about 2200 miles from Springer Mountain to Mount Katahdin in Maine. Source: Wikipedia



The Sarasota Surge Rugby Club

www.sarasotarugbyclub.com

will be hosting the Tampa Bay Krewe Rugby Club on Saturday 4th October at the Sarasota Cricket Club, 7401 University Parkway, Bradenton (Lakewood Ranch). It is a pre season game for both sides, the last one before the league campaign starts on Saturday, October 18th, when the Surge hosts Indian River Club at the Cricket Club. 2:00 PM kick off. Admission is free. There is a licensed bar in the club house selling cold beer, wine and soft drinks. Come out and get your rugby fix!" Submitted by Dai Morgan from Sarasota Welsh Club.



A WELSH CHOIR COMES TO SARASOTA!

You are invited to experience the traditional harmony and blended voices of a Welsh Choir as we welcome the BOIS AFAN MALE VOICE CHOIR FROM PORT TALBOT, WALES

7 p.m. December 2, 2014

First United Methodist Church, 104 South Pineapple Avenue Sarasota, Florida 34236

Freewill Offering

Sponsors: The Gulf Coast St. David's Welsh Society, Sarasota International Cricket Club, the First United Methodist Church Open Doors Program .

This invitation has been forwarded by The Gulf Coast Welsh Society Sarasota.

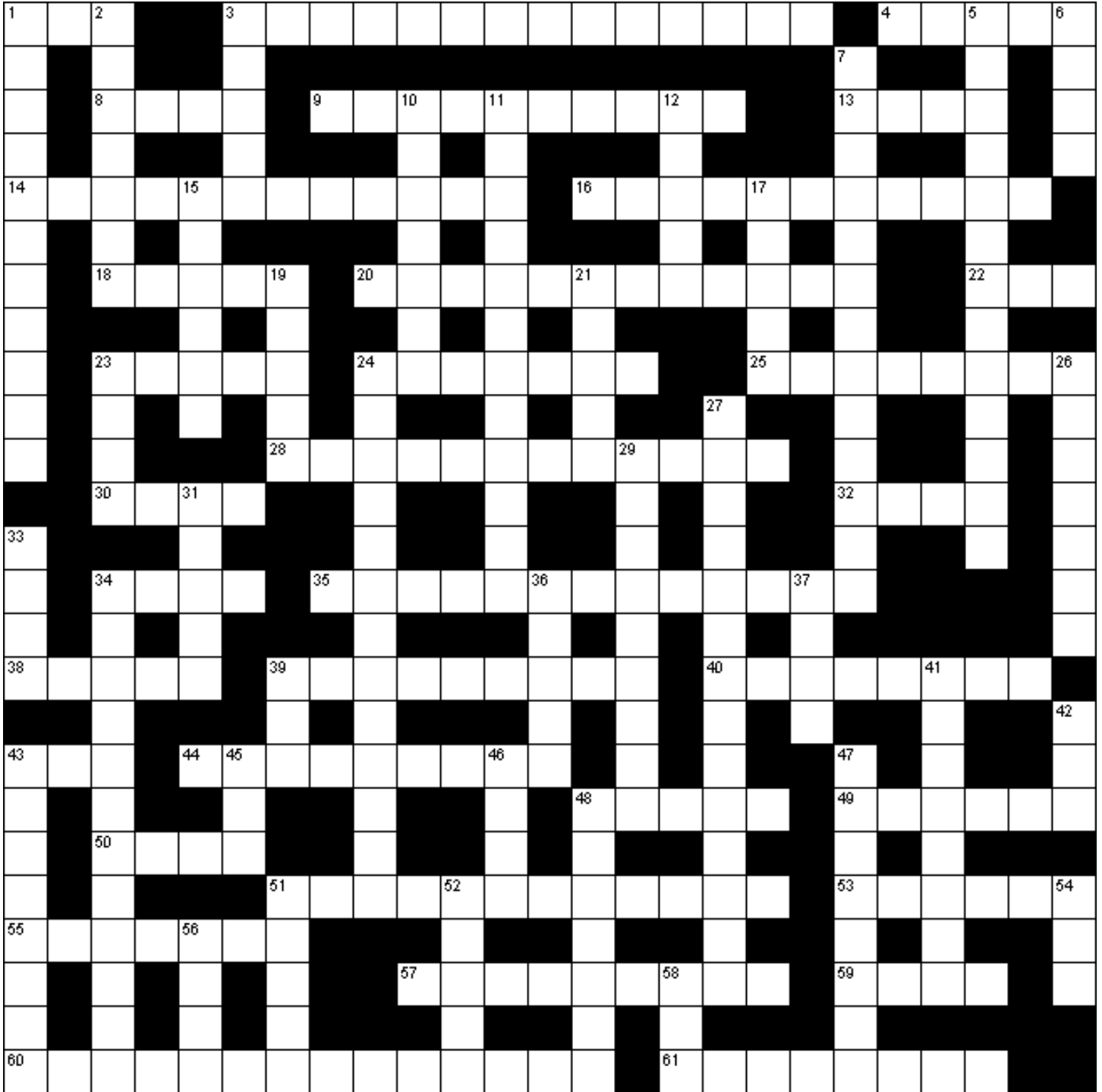
Sarasotawelsh@yahoo.com; www.sarasotawelsh.com; 941-349-6069

A REMINDER - we "trumpeted" our announcement of our latest website overhaul with an email blast to all on August 28.th.. Check out the really new site at the same old address <http://sarasotabritishclub.com>



Please share Club insights with those who may be interested in joining.

October's BritNews Crossword. Solution on Page 8
 —from a food theme suggestion by Sandra Cherry.



Clues

Across

- 1 Small rounded bread either plain or sweet. (3)
- 3 A term for the vessel in which dough, after being mixed and leavened, was left to swell or ferment. (8,6)
- 4 Staple of an 'English Breakfast'. (5)
- 8 An anise-flavoured spirit popular in Turkey. (4)
- 9 Made with a layered fatty dough. (10)
- 13 Kitchen appliance. (4)
- 14 Also known as a bain-marie. (6,6)

- 16 you need one of these if you need to prepare lots of cherries. (5,6)
- 18 I think the answer lies in the soil. (5)
- 20 A dessert. (5,7)
- 22 Faucet (3)
- 23 Made from ground cereal. (5)
- 24 Economically important Old World tropical cereal grass. (7)
- 25 Thin slice of meat, especially veal. (8)
- 28 Standard fare for an old tar? (5,7)
- 30 Method of creating the shape of Duchesse Potatoes. (4)

Clues continued from Page 4

Across

- 32 Pitcher (4)
34 Slice of sweet raised bread baked again until it is brown and hard and crisp. (4)
35 A wine made from Chardonnay grapes. (7,6)
38 Chewy candy. (5)
39 Type of grain ground into flour. (9)
40 Wine from the Vaucluse department in the Provence-Alpes-Côte d'Azur region in southeastern France. (8)
43 Dish baked in pastry-lined pan often with a pastry top. (3)
44 A step in the French wine classification that is above Vin de Table. (3,2,4)
48 Twin masted boat. (5)
49 A requirement for that picnic on the beach. (3,3)
50 Attachment to food mixer for kneading dough. (4)
51 Traditional British dish using minced meat. (9,3)
53 Does it taste rubbery? - Type of cheese from Scotland. (6)
55 Type of still for distilling spirits. (7)
57 Non electric appliance for heating water. (3,6)
59 Soft white semisolid fat. (4)
60 Goes well with sausages. (6,8)
61 Curdled milk. (8)

Down

- 1 Ice cream is the base of this 'hot' favourite. (5,6)
2 Care for. (7)
3 Kitchen cutting tool. (5)
5 Candy. (13)
6 Flat Indian bread. (4)
7 Created when you add acid (rennet, lemon juice, vinegar or citric acid) to milk (usually skim milk and cream). (7,6)
10 ----- del Massico is an Italian red wine. (7)
11 Breakfast receptacle. (8,4)
12 Type of steak from the rear leg of the cow. (5)
15 Small piece of bacon used in quiches, in salads, etc (6)
17 Lining of the stomach of a cow. (5)
19 They can add flavour to food. (5)
21 Your sinks need these. (5)
23 Or Toss a pancake? (4)
24 'Sonnet to a -----, -----' by G.K.Chesterton. (7,6)
26 Oblong cream puff (7)
27 A kitchen utensil that cuts or chops food (especially meat) into small pieces. (7,7)
29 A preserve. (9)
31 West Country traditional fare? (5)
33 Herb with aromatic leaves. (4)
34 Snacks and drinks served as a light meal. (12)
36 Related to onions; white cylindrical bulb and flat dark-green leaves (5)
37 Powdery starch from certain palms. (4)
39 Trash container. (3)
41 Lunch (8)
42 Combine your ingredients. (3)
43 Thin Indian flatbread, often fried. (8)
45 From a squid, used to colour and flavour some Spanish dishes. (3)
46 Christmas period. (4)

- 47 Hot Indian curry. (8)
48 Example of offal. (7)
51 A hollow concave shape. (5)
52 Another example of offal. (5)
54 Shallow container made of metal. (3)
56 Cook by dry heat. (4)
58 Most highly proteinaceous vegetable crop known. (3)



JOKE

Why Parents Drink

The boss wondered why one of his most valued employees was absent but had not phoned in sick. So he dialled the employee's home phone number and was greeted with a child's whisper.

'Hello ? '

'Is your daddy home?'

' Yes, he's out in the garden , ' whispered the small voice.

'May I talk with him?'

The child whispered, ' No . '

So the boss asked, 'Well, is your Mommy there?'

' Yes, she's out in the garden too '

'May I talk with her?'

Again the small voice whispered, ' No . '

Hoping there was somebody with whom he could leave a message, the boss asked, 'Is anybody else there?'

' Yes , ' whispered the child, ' a policeman. '

Wondering what a cop would be doing at his employee's home, the boss asked, 'May I speak with the policeman?'

' No, he's busy , ' whispered the child.

'Busy doing what?'

' Talking to Daddy and Mommy and the police dog men. '

Growing more worried as he heard a loud noise in the background, the boss asked,

'What is that noise?'

' It's a helicopter ' answered the whispering voice.

'What is going on there?'

demanded the boss, now truly apprehensive.

' The search team just landed a helicopter '

'A search team?' said the boss. 'What are they searching for?'

Still whispering, the young voice replied with a muffled giggle...

' ME !! '



Kayak Outing on the Intracoastal Waterway in Nokomis

If you missed our kayak outing last fall or were one of our paddlers who were disappointed due to unfavorable weather this past spring, here's another opportunity to experience our next silent seas adventure. We'll again attempt to undertake a "Waterways of Nokomis" outing with our professional guide, John Sarkozy, who has nearly 20 years of experience in running local kayak trips under the auspices of the American Littoral Society <http://www.littoralsociety.org/index.php/trips-a-events/sarasota>.

The trip will be at a leisurely pace on a North to South figure-eight route among the small islands, mangroves and sand bars dotting the Intra-Coastal Waterway along Casey Key. There will be one "wilderness stop" during our three-hour journey of paddling and observation.

DATE and TIME: Wednesday, **November 12**, 2014. Please arrive by **9am** to be prepared for our launching at 9:30 and returning about 12:30pm.

DIRECTIONS to the Launch Site: In Nokomis on Rt 41 turn west onto Albee Rd, proceed 0.9 miles over the ICW bridge, turn right onto Casey Key Rd. and then immediately turn right around a wooden & chain link fence and then over a short bridge and finally turn left continuing along the dirt road approx. 0.1 miles to a break in the mangroves on the left marked by wooden fencing.

John provides all the necessary equipment and safety gear and especially welcomes first time kayakers. As he did for several newbies last year, he'll have you quite comfortable on the water in a matter of minutes. He can accommodate up to 11 paddlers in single kayaks and two-somes in up to three double (tandem) kayaks or 17 guests in total.

Fees are \$25 per person, \$20 if you are a member of ALS or \$5 if you bring your own kayak and life vest. Suggested per-

sonal items are: a sun hat, plenty of water, sunscreen/protection, quick-dry clothing and grippy-soled shoes that you don't mind getting wet. John usually has granola bars for the rest stop.

Après-kayaking we will adjourn for lunch at a quite nearby, waterfront eatery — Pelican Alley, 1009 West Albee Rd, Nokomis <http://www.pelicanalley.com>

Checks payable to the Sarasota British Club should be sent to P.O. 21063, Sarasota, FL 34276. For more info and insights feel free to call the Event Coordinator Mark Malkasian at (941) 918-8360.

Please note — **checks, preference for kayak type (single or double) and lunch commitments** are due by Wednesday, November 5. Parking at recreational sites can be an issue on occasion so car-pooling is encouraged. Prayers to the weather Gods are advisable after submission of checks.



Hana Mares-Sirotkova, Ken Jukes and Mark Malkasian in November 2013

BUSINESS GLIMPSES: We would like to hear from our members who have found their business niche in and around Sarasota. If you would like to write to us, we'd enjoy catching a glimpse of your business enterprise in our local economy. Your article can be sent to lakewood2@gmail.com, and we will select one 'Business Glimpse' each month.



Don't forget that the Sarasota British Club is on Facebook. The Club's logo is the profile picture. Check out the numerous photos from recent events. Why not 'friend' us for another way of keeping in touch with the Club and its members. Why not add your event photos to the 'wall'.

There are links to Steve Adam's Appalachian Trial too as the précis on Page 3 does not do it justice. There are also photos and videos of his walk.



Another Beautiful East Anglian Home

One of the loveliest and oldest country homes in Britain is Oxburgh Hall, set in rural, south western Norfolk a few miles outside the market town of Swaffham. It is neither a manor house nor a fortress, although it has a somewhat formidable military appearance. Notably, the house stands within a square moat of some 75 metres on each side. It is an early Tudor era country home built around 1482 by Sir Edward Bedingfeld and meant to express his family's wealth and station. Constructed of beautiful red brick work, it is surrounded by a spacious and imposing moat. Building began during the reign of Richard III a few years before the battle of Bosworth Field when Henry VII established the Tudor dynasty by force of arms. These were unsettled times when the country side was plagued by roving bands of robbers and underemployed and opportunistic mercenaries. Therefore, Oxburgh Hall is less a castle than a transitional home with paired gate towers and thick walls sufficient to repel anything less than a professional military force. It provided as much comfort and beauty as the times could warrant with spacious rooms, numerous fireplaces, oriel windows, stepped gables, and largely ornamental battlements and turrets. Although administered by the National Trust, the home is still in the hands of, and occupied by, the Bedingfeld family.

Much of the interior was redone in the late 19th – early 20th centuries in an attractive neo-Gothic Victorian style. Some rooms are in a lovely 18th Century style. One room demonstrates medieval living such as the King's Room where Henry VII stayed in 1487. Elizabeth I also visited the Hall in 1578, despite having been held in the Tower of London (during the reign of her half sister Mary I) under the custody of Sir Henry Bedingfeld, who was then the Governor of the Tower. Important historical documents are in their collection such as Henry VIII's written instructions to Sir Edmund Bedingfeld regarding the funeral arrangements for Catherine of Aragon. Significant treasures of silver, paintings, furniture and ceramics grace the home. The collection includes embroidery work by Mary Queen of Scots. The family are members of the Roman Catholic aristocracy, and the home includes a cunningly disguised "priest hole," where a Catholic priest may have had to take refuge in the event of a raid. This country house is a great national treasure and well worth a visit if you ever travel to East Anglia. For more information, see website at <http://.nationaltrust.org.uk/oxburg-hall/>

Based on an Essay by Gary Beaver—The British Players, Washington, D.C.

September 2014 Board Meeting Precis

Director at large Glenn Stillwell has had to step down due to personal reasons, Maggie Hughes agreed to fill the position with approval from the board; Treasurers report \$5,272.40; Membership list stands at 167, (73 families, 21 singles); New website is up and running, discussion on ideas for adding to the site; Luncheon at Louis Moderne on 8/27 went very well with about 30 attending; Guy Fawkes night to be planned for 11/8, with venue to be determined; December 20th Christmas party plans are under way; Big Top Brewery planned by Brian Thompson for 9/24; Kayak outing planned by Mark Malkasian 11/12; Proposed 2015 slate of officers presented by Gary Lee; AGM to be planned for 11/23, with an afternoon Tea: Next Board meeting set for October 9th.

Submitted by Sandra Cherry, Vice-President

The Board sends its sympathies to Glenn Stillwell on the recent loss of his father.

SBC Facebook Page Insights—September 24th

LAST WEEK	PREVIOUS WEEK		TREND
Total Page Likes	134	131	2.3%
New Likes	3	0	0.0%
Weekly Total Reach	88	12	633.3%
People Engaged	13	3	333.3%

Quote

“Look at a day when you are supremely satisfied at the end. It's not a day when you lounge around doing nothing; it's a day you've had everything to do and you've done it.”

– **Margaret Thatcher**

2014 Board of Directors

President:	Gary Lee	706-1172	glee01@verizon.net
Vice-President	Sandra Cherry	921-3162	yourcuppateal@yahoo.com
Treasurer:	Mark Malkasian	918-8360	mark@armeng.com
Secretary:	Barry Evans	993-9752	barry.evans@ml.com
Membership Chair:	Paul Wilkinson	410-990-4698	pwilkinson18@comcast.net
Newsletter/Website:	B. Thompson	388-8018	lakewood2@gmail.com
Director at Large1:	Jane Hersee-Lee	706-1172	janeherseelee3@verizon.net
Director at Large2:	Jane Jacobs	847-370-2811	jane60010@yahoo.com
Director at Large3:	Maggie Hughes	487-7216	mvhughes50@hotmail.com
Past President:	Steve Adams	580-8458	sha@adamsiac.com

Solution to the puzzle on Page 4

If you have a suggestion for a themed crossword please email me at lakewood2@gmail.com

Brian Thompson

B	U	N		K	N	E	A	D	I	N	G	T	R	O	U	G	H		B	A	C	O	N	
A		U		N														C		O		A		
K		R	A	K	I		P	U	F	F	P	A	S	T	R	Y		O	V	E	N	A		
E		T		F		A		O			O							T		F		N		
D	O	U	B	L	E	B	O	I	L	E	R		F	R	U	I	T	S	T	O	N	E	R	
A		R		A			E		R			N		R		A				C				
L		E	A	R	T	H		F	R	U	I	T	P	U	D	D	I	N	G		T	A	P	
A			D		E			N		D		L				P		E		I				
S		F	L	O	U	R		S	O	R	G	H	U	M		E	S	C	A	L	O	P	E	
K		L		N		B		T		E		G		M		H		N		C				
A		I			S	H	I	P	S	B	I	S	C	U	I	T		E		E		L		
		P	I	P	E		L		O		O	N				E	W	E	R		A			
M			A			T		W		M		C		S		Y				I				
I		R	U	S	K		P	O	U	I	L	L	Y	F	U	I	S	S	E			R		
N		E		T			N		E		I		N		A						S			
T	A	F	F	Y		B	U	C	K	W	H	E	A	T		G	I	G	O	N	D	A	S	
		R			I	H			K		U		M		O		E				M			
P	I	E		V	I	N	D	E	P	A	Y	S		R		A		V		J		I		
O		S		N			E		U		K	E	T	C	H		I	C	E	B	O	X		
P		H	O	O	K		S		L		I		H				N		U					
P		M				S	H	E	P	H	E	R	D	S	P	I	E		D	U	N	L	O	P
A	L	E	M	B	I	C		E		N		N					A		E			A		
D		N		A		O		G	A	S	G	E	Y	S	E	R		L	A	R	D		N	
U		T		K		O		R		Y		O					O							
M	A	S	H	E	D	P	O	T	A	T	O	E	S		Y	O	G	H	O	U	R	T		



BritClub News



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