



# THE LION SPIRIT



WE SERVE

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THE CHURCHVILLE LIONS CLUB  
P.O. BOX 364  
CHURCHVILLE, NY 14428

**MARCH 2006**

SUBMIT ARTICLES OR INFO TO:  
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Fellow Churchville Lions,  
March as come in like a Lion & hopefully out like a lamb. Our club on the other hand keeps active like the Lion.

On March 5th we helped the Leo's with their annual Basketball tournament of Leo's vs. Lions. I commend you all who played and showed your support, it was a Great cause and the kids worked so hard to help a fellow student. From what I saw you all played hard and had a lot fun. I want to Thank Lion Randy Kehl for saving the day. He retrieved the ball that was stuck at the top of the back board. Thank goodness the "Lion" was there to catch him if he fell. What a great team! Thank You to everyone that participated. March 14th we start our business meeting by starting the Town Board meeting with a moment of silence and the pledge. We will meet at the Town Office on Buffalo Rd at 6:45. Please wear your vest, shirts &/or hats. We will then leave and return to the Johnson House to continue our meeting. At that meeting we will be voting for the officers for next years board of directors..

March 28th we have visitors! The Webster Lions Club will be joining us that night for dinner. Our Guest speaker is PDG Pat Butler, he is the chair for Sight First in our district and will be talking to us about it. Dinner that night will be Stuffed Chicken. Please put your reservations in as soon as possible. It would be nice to have a full house that night. We also have Boy Scout troop 133 presenting their charter that night.

Speaking of Troop 133 they have their "Scouting for Food" on March 25, please mark it on your calendars.

A quick note before I close. If you still have either your calendar routes out or haven't turned your money into Lion Mel, please do so as soon as possible. The committee would like to close out this years calendars and are already working on next years. Thank You.

Please enjoy the month of March and pray for the warmer weather.  
YIL, Lion Valerie

## MARCH CALENDAR

- 3/7** Board Meeting 7pm at the Johnson House
- 3/14** Business Meeting 6:45 at the Town Office on Buffalo Rd
- 3/21** Country Fair Meeting 7pm at the Johnson House
- 3/25** Boy Scout troop 133 Scouting for Food
- 3/28** Dinner Meeting with Webster Lions, Troop 133, PDG Pat Butler 7pm at the Johnson House, dinner is Stuffed Chicken

## WEDDING

Our own Steve Neidrauer and Danielle Fitzsimons have decided to get married. At this time, October 2007 is the time of choice. More details to follow when they are made available.

**CONGRADULATIONS!**

## BLOOD DRIVE

Save the date for our community blood drive on Tuesday April 11, 2006, from 1pm till 6pm, at the Churchville Village Hall. Volunteers will be needed to assist in setup at Noon, reception and hospitality tables starting at 1pm, clean up at the end. Don't forget to donate a Pint while your there.

Appointments can be made by calling 1-800-Give Life (448-3543) and walk-ins are always welcome.

Sign up at a meeting or contact Lion Joe De Leo at 594-2242 to up out at this Lion event.

Also note that this event is being held on the same date as our April Business Meeting night. For this the meeting location will be held at the Village Hall immediately following the blood drive.

## WARNING!

It is no longer safe to leave your hat unguarded at Chicken BBQ's. We have a dipper amongst us, who prefers marinated and seared hats. There is no cure for this disease, only prevention. Also known for his work with Blood Drives and CESPAs, there is no

telling how far the carnage will extend. Watch his hands...



**THE DIPPER**

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**REDNECK HUMOR...**



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*How to tell a normal person from a NAZI:*  
When their vocabulary is reduced to one word...  
**CHICKEN!** This Boob gone awry was heard at the recent Winterfest BBQ, all that was missing was the tall black boots. Chicken Nazi.

**These from the daily comics, and BC's Johnny Hart:**

**PESTICIDE** –When a cockroach does a swan dive into the garbage disposal.

**CONFLICT OF INTEREST** –A dental school with a hockey team.

**PIRATE**

A pirate walked into a bar and the bartender said, "Hey, I haven't seen you in a while. What happened? You look terrible."

"What do you mean?" said the pirate, "I feel fine."

"What about the wooden leg?" the bartender asks. "You didn't have that before."

"Well, we were in a battle and I got hit with a cannon ball, but I'm fine now." says the pirate.

"Well, OK, but what about that hook? What happened to your hand?" asked the bartender.

"We were in another battle." replied the pirate. "I boarded a ship and got into a sword fight and my hand was cut off. I got fitted with a hook. I'm fine, really."

So the bartender asks, "What about that eye patch?" The pirate replies, "Oh, one day we were at sea, and a flock of birds flew over. I looked up and one of them crapped in my eye."

"You're kidding," said the bartender, "you couldn't lose an eye just from bird crap."

The pirate responds, "It was my first day with the hook."

**CORNED BEEF & CABBAGE**

One 3-pound corned beef brisket (uncooked), in brine  
16 cups cold water  
2 bay leaves  
2 teaspoons black peppercorns  
4 whole allspice berries  
2 whole cloves  
1/2 large head green cabbage (about 2 pounds), cut into 8 thick wedges  
8 small new potatoes (about 1 1/4 pounds), halved  
Freshly ground black pepper

Serving suggestion: Whole-grain mustard or **HORSERADISH SAUCE**, recipe follows

Preheat the oven to 300 degrees F.

Place the corned beef in a colander in the sink and rinse well under cold running water.

Place the corned beef in a large Dutch oven with a tight-fitting lid; add the water, bay leaves, peppercorns, allspice, and cloves. Bring to a boil, uncovered, and skim off any scum that rises to the surface. Cover and transfer pan to the oven, and braise until very tender, about 3 hours and 45 minutes.

Transfer the corned beef to a cutting board and cover tightly with foil to keep warm. Add the cabbage and potatoes to the cooking liquid and bring to a boil. Lower the heat and simmer until the vegetables are tender, about 20 minutes.

Using a slotted spoon, transfer the cabbage to a large platter. Slice the corned beef across the grain of the meat into thin slices. Lay the slices over the cabbage and surround it with the potatoes. Ladle some of the hot cooking liquid over the corned beef and season with pepper. Serve immediately with the mustard or horseradish sauce.

Cook's Note: Leftover corned beef makes great corned beef hash. In fact, most of us here in the Food Network Kitchens make it just to make our morning-time favorite, corned beef hash with poached eggs.

#### HORSERADISH SAUCE

3/4 cup mayonnaise  
 3/4 cup sour cream  
 1/4 cup plus 2 tablespoons jarred grated horseradish (with liquid)  
 1/2 teaspoon grated lemon zest  
 2 teaspoons kosher salt  
 Freshly ground black pepper

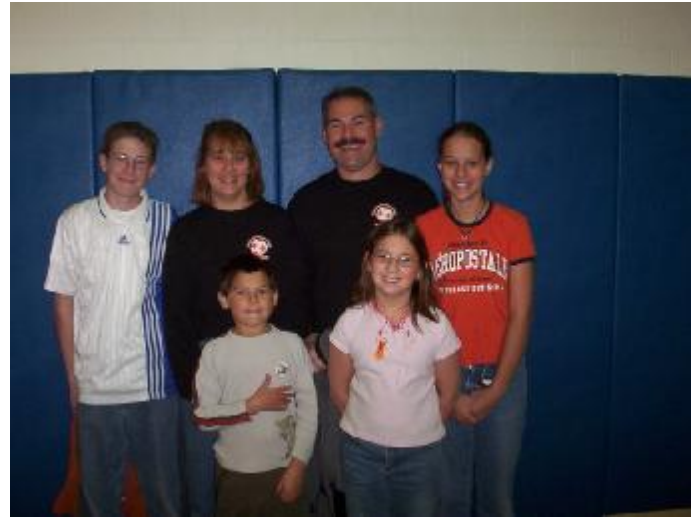
In a small bowl, mix together the mayonnaise, sour cream, horseradish, zest, and 2 teaspoons salt. Season generously with pepper to taste. Refrigerate the horseradish sauce for at least 30 minutes before serving.

Yield: about 1 3/4 cups

#### LEOS

The annual Lions vs. Leos Basketball game was held on Sunday March 5<sup>th</sup>. Preliminary results: over \$2000.00 was raised for the Myslivecek family. As you may know, their son, Daniel, age 15, a student at Churchville-Chili Senior High, has been diagnosed with stage IV metastatic melanoma and has been receiving treatments at the University of Colorado Medical Center.

**FINAL Score : Leos 29 – Lions 28**



**THE MYSLIVECEK FAMILY**

#### **Lions**

**Steve Neidrauer  
 Bill Brunelle  
 Marty Molinari  
 Scott Kyper  
 Danielle Fitzsimons  
 Randy Kehl  
 Dave Baker  
 Mike Colucci  
 Alicia O'Brockta  
 Allyn Barnard  
 Andy Barnard  
 Tim McMullen  
 John Mykins**

**Charlie Prevost  
 Keith Bozek**

#### **Leos**

**Danielle Cumbo  
 Erin Brunelle  
 Nicole Johnston  
 Matt Brunelle  
 Jamie Giovannini  
 Sean Hardy  
 Chad Hardy  
 Angelle Martin  
 Tawny Martin  
 Caitlyn DeGrave  
 John Maffett  
 Kristy Giovannini  
 Mary Rugg  
 Daniel Myslivecek's  
 brother  
 Katherine Jackson  
 Jen Fox**

Many thanks to Lions Charllie Prevost and Keith Bozak from the Chili Lions along with a donation of \$200.00.

This event is a direct reflection of what Lionism is all about. Teaching our young people this Ideal is why we are Lions . Please support the Leos and all they do.

**IF I DO NOT HAVE YOUR E-MAIL ADDRESS PLEASE  
 SEND IT TO ME AT [MIKETH47@rochester.rr.com](mailto:MIKETH47@rochester.rr.com)**

**The Churchville Lions Club's Official Web Site is:  
[www.churchvillelions.org](http://www.churchvillelions.org)**