

Humanity is our Family

Lions Clubs International District 105CN District Governor 2020 – 2021

Lion Barry Prior (Douglas Valley Lions Club)

HUMANITTY IS OUR FAMILY

WEEKLY COMMUNICATIONS DIGEST 2020-2021 EDITION 10 - 7th SEPTEMBER 2020



DISTRICT PR/MEMBERSHIP

Just a reminder that the District owns two very useful professional gazebos that can be used by clubs for various events. The membership/information gazebo is 3mx3m and the PR gazebo is 4.5mx3m. See photos.





There are also a number of other District items that can be loaned out.

Enquiries to Lion Barry Collins District PR Officer. 01925 817825

THE BEST FRUITCAKE EVER!

1 cup of Butter. 1 cup of Sugar. 4 large Eggs. 1 cup Dried Fruit.

1 teaspoon Baking Powder. 1 teaspoon Baking Soda. 1 teaspoon Salt. 1 cup Brown Sugar. Juice of one lemon. Nuts. 1 or 2 quarts of Whisky.

Method.

Before you start, sample the Whisky, to check quality. Select a large mixing bowl, measuring cup etc.

Check the Whisky again, as it must be just right.
To be sure the Whisky is of the highest quality, pour one level cup into a glass and drink it as fast as you can. If not sure, repeat.

With an electric mixer, beat one cup of butter in a large fluffy bowl.

Add one teaspoon of thugs and beat again.

Meanwhile, make sure the Whisky is of the highest quality. Cry another cup.

Open the second quart, if necessary.

Add two large eggs, two cups of dried fruit and beat until high.

If the fruit gets stuck in the beaters, just pry it loose with a drewsctiver.
Sample the whisky again, checking for tonscitecity. Next, sift three cups of salt or anything, it really doesn't matter. Sample the Whisky. Sift in half pint of lemon juice. Fold in copped butter and stained nuts. Add one babble spoon of brown sugar or whatever colour you can find and mix well. Grease the oven and turn the cake tin to 360 degrees. Now pour the whole mess into the coven.

Finish the Whisky and flow to bed.

FOOTBALL CLUB BADGES (Answers at the bottom of Page 3.)



QUIZZES

Thank You to PDG Lion David Winsland, for producing the Digest's weekly quizzes. A number of these quizzes are also by courtesy of **Kens Quiz www.kensquiz.co.uk**Harry Hawksworth

WEEKLY QUIZ

(Answers at the bottom of Page 3.)

- 1. What fish is traditionally used to make an Arbroath Smokie?
- 2. Which Leicester town is famous for its Pork Pies?
- 3. What spice is used to flavour the Northern speciality Parkin?
- 4. Which London departmental store claims to have invented Scotch Eggs?
- 5. With what is a fillet of beef coated with before being wrapped in Parma Ham and pastry to become a Beef Wellington?
- 6. What sauce is traditionally served with Roast Lamb?
- 7. The innards of which animal are usually used to make Haggis?
- 8. What food is celebrated with an annual festival on the Isle of Wight?
- 9. Similar to a Cornish Pasty but containing a sweet filling at one end, how is this Bedfordshire dish known?
- 10. What is "Scouse" a favourite dish in Liverpool?
- 11. Where does the potato pancake known as Boxty originate?

- 12. Which Cheshire town host the annual International Cheese Awards?
- 13. What filling would be traditionally used to make a Cottage Pie?
- 14. In which English county is Bakewell, home of the famous pudding?
- 15. On a traditional Cornish cream tea, what is put on the scone first, Jam or Cream?
- 16. What food is the County Cork town of Clonakilty best known for?
- 17. In what part of London did the dish of Jellied Eels originate?
- 18. What town in Greater
 Manchester gives its name o a
 small round cake made from
 flaky pastry and filled with
 Currants?
- 19. Widely used by hikers as a source of energy, what Lake District town gives its name to this confectionery of sugar, glucose and peppermint?
- 20. What is the name of the Scottish dessert made from raspberries, cream, oats and whisky?

USEFUL LINKS

DISTRICT CALENDAR COMMUNICATIONS DIGESTS CN FORUM
DISTRICT NEWSLETTERS CLUB EVENT DETAILS CHARTER DETAILS/FORMS
ENVIRONMENTAL NEWSLETTER
POLICY DOCUMENTS & DATA PROTECTION GUIDELINES

The next Edition of the Comms. Digest will be issued on Monday 14th September.

Please let PDG Lion Harry Hawksworth have items by Friday 11th September

Email: digestcoordinator@lionsclubs105cn.org.uk

with the Subject 'Item for the Digest'.

1. Haddock. 2. Melton Mowbray. 3. Ginger. 4. Fortnum & Mason. 5. Pate & Mushrooms. 6. Mint Sauce. 7. Sheep. 8. Garlic. 9. Bedfordshire Clanger. 10. A Lamb, or Beef, (or Beef) stew. 11. Ireland. 12. Nantwich. 13. Minced Beef. 14. Derbyshire. 15. Jam. 16. Black Pudding. 17. East End. 18. Eccles. 19. Kendal. 20. Cranachan. **Suamsny Zinò**

1. Shefffeld United. 2. AFC Bournemouth. 3. Cardiff City. 4. West Bromwich Albion. 5. Chelsea. 6. Watford. 7. Stoke City. 8. Burnley. 9. Southampton. 10. Coventry City. 11. Manchester United. 12. Newcastle United. 13. Midalesborough. 14. Oldham Athletic. 15. Wigan Athletic. 16. Sunderland FC. 17. Norwich City. 18. Arsenal. 19. Wolverhampton Wanderers. 20. Blackburn Rovers.