WEBSTER GROVES LIONS NEWSLETTER

THE SQUEAL

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Past Pres-Scott Young
1st Vice-Vicky Swederska
2nd Vice-Teddi Speeler
3rd Vice-Rob Halama
Secretary- Becky Speeler
Treasurer-Sandy Halama
Tail Twister-Bill Belcher
Lion Tamer-Fred Yoder

Directors:

Sharon Christ, John Gregory, Mike Swederska, Patrick Rabbitt

Editor, Lion Teddi

Presidents Message

Dear Fellow Lions,

Summer is over and fall is in the air, this is my favorite time of the year, with football games and hunting season. We have accomplished much this summer as a club. Our biggest fundraiser the community days carnival broke records in every category. With over 6,000 pounds of meat cooked and served that set the pace for everything else, WOW! Wine tasting continues to break its own personal best from the year before and this will be a great fund raiser and relationship builder for our club. We know better than to get complacent the serving of our community never quits. The monthly Bar B Q's are doing very well thanks to all of your hard work and sacrifice of your weekends, thank you all. We are thankful to God we have such a great location to Bar B Q and sell the Bar B Q. We only have one left until spring so let's finish strong.

Lion Larry Schumaier our club community activities coordinator has a busy fall ahead with firehouse open house, make a difference day, and in November the turkey day lunch for the high school football team, cheerleaders and coaches. Come and help these are fun and great times see Lion Larry for details. Thanks again Lion Larry for stepping up to chair this important post for our club.

We have engaged our youth in the community and we have several organizations that are willing to partnership with us. Please join me in welcoming them when they come and help us with a fund-raiser. Be gentle and patient for you were once a youth that had to have someone show you how to do things. We all learned by experience and the only way to get experience is to try something and make mistakes and learn from those mistakes. None of us is perfect and they won't do things 100% right at first but if they are willing to come and help us let's give the young people a chance and help them develop into good citizens and hopefully future lions. If they enjoy the experience they will want to repeat it again and again.

Our club is growing and we need to come along side the new members and not only welcome them but put them to work, they didn't join our club to be board. We have plenty to do so include a new member in whatever you are planning no one should be bored. Invite someone to a meeting or an activity we are working on that is how I got involved. Check the calendar for upcoming events, come to a meeting and learn what we are doing. GET INVOLVED IN YOUR CLUB!

Thank you for your service and allowing me this great opportunity to serve with you,

President Lion Tim Rabbitt

UPCOMING EVENTS

October 3rd Board meeting @Shur-Way 7:00pm

October 5th Firehouse Open House Hotdog Giveaway @Lockwood and Elm 10:00am

October 10th Diabetes Screenings @ the Hearth Room 5:00pm

October 11-12 BBQ on Watson Rd. in front of the old Farmers Market.

October 24th Governors Visit with her Cabinet 6:30pm at the Hearth Room

October 26th Make a Difference Day Rec Plex swimming Pool entrance. 10:00am



Lion of the Month July Ruth Loerch, Larry Suiter

Rum Locien, Larry Suiter

Ruth worked hard at this year's carnival by running the office trailer, great job.

Larry has been an asset to our club working monthly BBQ's and helped with the Wine Tasting event, Also put the Webster Groves Lions Brochure together.

August
Lion Becky Speeler
Lion Becky is the club
secretary and did a great job
with then Food Tent this
year at the carnival and she
also sets up workers for the
monthly BBQ's.

Zone Meeting

If you missed the zone meeting on September 26th at the Hearth Room hosted by the Webster Groves Lions Club you missed a good one. 2nd Vice District Governor Lion Joe Foster spoke to us and he was very interesting to listen to. We had our own Lion Becky talked a little bit about Peace Poster. There were about 45 people there and several other clubs were in attendance. I will be having another Zone Meeting soon and will let everyone know when. Please try to be supportive. Lion Teddi Zone Chair

BBQ report

Our fiscal year 2013 Bar B Q's are doing well we have had 5 with 2 to go for a total net of \$21,300.00 so far. We started these Bar B Q's in Oct. 2001 and as of September 2013 we have had 85 Bar B Q's for a total net. Of over \$324,000.00 an average of \$3,800.00 per Bar B Q. More than just the profit we made on these Bar B Q's they help keep our club in the Community's eye and it's fun to work with your fellow Lions. So if you can work this weekend we can use your help. If you have a couple of hours you can spare, we always need help and want to volunteer. Please email or call Lion Becky at speeler22@hotmail.com or 314-724-3735 Lion Leo

August, September and October Birthdays

August

Phil Hunt, Kurt Weisenfels, Ted Jablonski, Bob Stanley Bill Belcher, Sandy Halama

September Tim Donze, Ruth Loerch, Super Larry S, Jack Chapman

October Leo Christ, Craig Krabbe, Greg Hanser

August, September and October Anniversaries

August
Mike Capriglione, Vickie
Collyer, Dennis Donze, Harris
Gerhard, Jim Greenlaw,

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Paul Horn, Dr. Khan, Kim Pepple, Larry M., Bob Stanley, Vicky Swederska,

September

Greg Hanser, William Otto, Pat Rabbitt, Lee Scherzer, Bill Simmons, Murial Smith,

October

Don Belfour, Phil Hunt, Rob and Sandy Halama, James Estelle, Bill Kleffner, Super Larry, Frank Tallis, Kurt Weisenfels

Fellow Your Dreams to the USA/Canada Forum
There were 6 of the Webster Groves Lions that went to the Forum. If you ask some they will say the Train ride up to Kansas City was the best part. I have to agree it was a blast on the train. Half of our Board of Directors were on that train. For me it was a very good and learning time. I enjoyed most of the classes that we took.

I took a class and learned about "Growing as a lion realize your dreams." And in that class the instructor said "it's not just a statement it's a way of life." Dreams have no boundaries. Just as water takes the shape of the container it's in, our life is shaped by our dreams. "Follow your Dreams" is the International Presidents theme for the year. Get out there and grow as a lion and live your dreams.

Lion Teddi

Feature Lion of the Month

*Name: Tim G. Rabbitt (G is for Gerald)

*Married to: Lisa Marie Mueller

*Children: 5 Debbie, Danny, David, Deanna Lynn, Dayna Sue

*Resides in: Maplewood

*Pets: none, my wife has two dogs

*Church: Trinity Assembly of God Church

*Born and Raised: St. Louis, Maplewood till 1959, and Shrewsbury till 1979, back to Maplewood to present

Childhood dream career: ?

*Something we don't know about you: Nothing I'm an open book, and try to be transparent.

*Talents: ?

*<u>Free time</u>: Lions, hunting, church, family events

*Hobbies: hunting, BBQing, and eating

*Proud Accomplishment: Family

*Favorite Holiday: Christmas, Thanksgiving, Easter, love them all

*Favorite Food: corn with Chicken Fried Steak

*Favorite Movie: Far and Away

*Favorite TV show: Glen Beck

*Favorite Music: Casting Crowns, Alan Jackson - Christian and Country

*What you like about your job? Leading men to reach an objective, encouraging others

*Why do you like being a Lion? We help others while working hard and having fun

*Why did you become a Lion?
Wanted to join a club and be a
part of an organization that makes
a difference and changes people
lives

Recipe Corner

Cheeseburger Soup

½ lb. ground beef 3/4 cup chopped onion 3/4 cup shredded carrots 3/4 cup diced celery 1 tsp. dried basil 1 tsp. dried parsley flakes 4 tbsp. butter, divided 1 and 3 3 cups chicken broth 4 cups diced peeled potatoes ½ cup all-purpose flour 2 cups diced velveeta cheese 1 ½ cups milk 3/4 tsp. salt ½ tsp. pepper or to taste ½ cup sour cream 1 -In a dutch oven, brown beef; drain and set aside. In the same pan, sauté onion, carrots, celery, basil and parsley in 1 tbsp. butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 to 12 minutes or until potatoes are tender. 2 – Meanwhile, in a small

2 – Meanwhile, in a small skillet, melt remaining butter.

Add flour; cook and stir for 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from the heat; blend in sour cream. Yields: 8 servings By Lion Sharon Christ



Fire Prevention Week
Did you know?

Cooking is the leading cause of home fires and fire injuries.

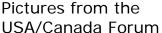
So it's important to check these things to make sure your kitchen is fire safe.

- *Make sure smoke alarms are at least ten feet from cooking appliance; it should be a photoelectric type or have a hush button.
- *Make a home fire escape plan with two ways out of every room, and practice so you are ready.
- *Have a lid nearby when you are cooking to use in case of a grease fire.
- *Always use potholder and oven mitts to handle hot pots and pans to avoid burns.
- *For an oven fire turn off the heat and keep the door closed.

- *For a microwave fire, shut off the power and keep the door closed.
- *Keep things that catch on fire such as oven mitts, wooden utensils and paper towels away from the stovetop.
- *Cooking requires your full attention.

If you follow these things you should be able to be fire safe.

Make your plans to go to the Midwinter Forum. It's at a 5 star Resort. Chateau on the Lake they are offering room that would be 200.00+ a night for 89.00 the dates for this are February 7-9 2014. There will be leadership workshops, and it's a real learning experience and a good time to meet lions from around our great state.

















Happy Reading, You Editor Lion Teddi

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