



## *The Bare Facts Newsletter*



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### JUNE 2010

First up, I want to remind everyone to mark your calendars. This coming weekend, July 3<sup>rd</sup> and 4<sup>th</sup>, we'll celebrate **Independence Day** with a pot luck on Saturday night and a cookout (hotdogs, hamburgers, corn-on-the-cob, etc) on Sunday night.

On the agenda - volleyball, bocce ball, frisbee golf and horseshoe tournaments, and Wii (if it rains). This will also be a member appreciation weekend....no charge for meals. Tess will be contacting everyone a couple days beforehand concerning what each of can bring. Hope you all can make it!

September 4, 5, and 6<sup>th</sup> will be the **Labor Day** celebration...Redneck Gecko Olympics! A BBQ on Saturday night and Sunday's menu to be announced. Again, everyone will get a call so that the menu can be planned in more detail.

Additional contributions toward club supplies are welcome, of course. I think we need small plates and bowls. We bought 120 larger plates, but another pack or two wouldn't hurt since we have the two events coming up. Breakfast foods to have on hand would be good too.

There will be a **membership meeting** on Saturday, July 17<sup>th</sup> at 1:00pm.

Happy June Birthdays to Tess and Teddy!

It was good seeing some of you this weekend. I was on vacation last week and we spent the entire week at the park. It was so incredibly peaceful and relaxing to get away with no appointments, no responsibilities, and no worries. Poor Jeff had to leave everyday for service calls. Other than that, it was a thoroughly enjoyable week and we hated to come back home.

We thought it might be nice to share a monthly recipe. Here's the first. Hopefully some of you will try it.

### BUTTERFINGER BLISS

1 butter recipe golden cake mix  
2 8-oz pkgs cream cheese  
2 cans Eagle Brand milk  
1 16 Oz Cool Whip  
6 reg or 3 giant Butterfinger candy bars

Bake cake as directed in 13 x 9 pan

Beat cream cheese with spoon.  
Gradually mix in Eagle Brand milk.  
Mix in Cool Whip

Layer in clear bowl:  
Cake broken up in bite-size pieces  
A layer of the cream mixture  
Crushed up candy bars

Repeat layers two more times.  
End with some of the candy sprinkled on top.  
(Can also add a few mini choc chips in the candy layer if desired)

This is SINFUL. A co-worker brought it for a work function and it was awesome. I've made it once for a large family gathering and it went over very well. Hope you like it!

### Did you ever stop and wonder...

- Why women can't put on mascara with their mouth closed?
- Why you don't ever see the headline: "Psychic Wins Lottery"?
- If a man says something in the woods and there are no women there, is he still wrong?
- Why Doctors call what they do "practice"?
- Why the professor on Gilligan's Island can make a radio out of coconut, but can't fix a hole in a boat?

Until next month, be safe!

Judy



