



Friends of BCC Respond to News of Flood Damage with Tremendous Support

“The curling club and the people of Belfast Maine are warm and welcoming. Some of my best curling memories come from this club and its members. I hope to retire here someday!”

“I’ve heard from folks at my club (Petersham) over the years about the wonderful atmosphere and congeniality of BCC. Hope you are soon back better than ever!”

“From the first time I stepped in your club about 17 years ago, I felt warmly welcomed and I never had a bad time in all my visits since—a wonderful group of people. Wishing you all the best in meeting your goal\$!”

As BCC members received letters in the mail asking for donations toward flood repair and renovation, a number of other tendrils were reaching into the larger community. On June 17, Faith Hague and Tuesdi Woodworth launched a GoFundMe campaign online. They also added Instagram and Twitter to BCC’s social media presence and have been using them, as well as BCC’s Facebook page, to spread the word of our flood and financial need. The June GNCC newsletter and The Bangor Daily News published extensive articles about The Belfast Curling Club and the challenges we now face. And the recent Maine-iac registration email included news of the flood damage and an ask for help.

The response from friends, family, and most notably, curlers from other clubs has been impressive. As of July 9, in the course of just three weeks, we have raised \$22,281. Of 102 donations to date, 70 of them have been from non-members. They include people who have traveled to Belfast to curl for over 30 years and people who have only been to a BCC bonspiel once; curlers who have never been to Belfast but have met our members at other clubs’ bonspiels; people who have tried curling at our club without ever becoming a member; and people who simply know a BCC member and know how much we love curling.

In an additional show of support, many of the non-member donations have come with heartfelt words of encouragement and appreciation for our club. Here is a sampling.

“We were sorry to hear of the recent flood at your facility. We have attended many events and enjoyed the great hospitality and fun over the last 30 plus years. Hope this will be useful.”

“The members of the Belfast club are great people who are always welcoming of others. Great hosts and ambassadors of the game. It’s not much but happy to help a little bit towards the repairs/upgrades.”

“This is a nostalgia contribution. My wife and I grew up in Belfast. We had our wedding reception at the Curling Club 50 years ago on Sept. 4. I hope you are successful with your fundraising campaign.”

A Letter from Our President

I would like to thank the members and friends of the Belfast Curling Club who have responded so immediately with donations to our capital campaign for flood damage repair and renovation. We have already raised 22,281, an encouraging start. However, we still need to keep our eyes on the goal: the ability to reopen for curling in November.

In order to reopen, we need a Certificate of Occupancy. We will not be granted that certificate (and will not be able to curl) unless aspects of the job related to current building code requirements are complete. This will likely include the major additions of a second egress from downstairs and an ADA compliant bathroom.

The good news is we received bids from two contractors, and committee chair Ken Gordon and architect Jason Merriam are finalizing scope and price with them this week. We are on schedule to award a contract by July 23. Upon receiving permits from the State Fire Marshall and City of Belfast, the contractor will begin construction in August. Meanwhile, some demolition of plumbing and existing concrete block walls will get under way. A new bar floor has been installed, as well as new gutters that better direct water away from the building. A final contract for installation of floor trenching and sump pump by TC Hafford is in the works. The repair and re-sanding of the warm room floor is expected to be completed in September. The potential contractors have bid with the understanding and assurance that the code upgrade work and most of the lower level renovation will be completed by November, with total completion by January. We are on schedule to meet the goal of curling in November, **provided we can pay for the work.**

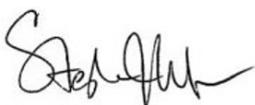
The current estimate for the project is nearly \$300,000. After the use of capital that the club has retained for emergencies and our expected insurance claim payout, we anticipate needing to raise or borrow \$190,000. We are working on lines of credit, but there is a limit to what we can borrow.

If you have not yet donated, please consider doing so, if you are able. Donations in any amount are welcome! Your tax-deductible donations can be mailed to the club at Belfast Curling Club Inc, P.O. Box 281, Belfast ME 04915, or you can pay via a link to our GoFundMe campaign on the BCC website.

The incoming donations have included many words of encouragement and high praise for the kind of club we are: warm and welcoming, always offering good curling and good fun. I know I am heartened and motivated by this show of appreciation and support, not to mention it makes me proud of our club and membership. Let's get this job done.

Thank you to all for your ongoing support of the Belfast Curling Club. We look forward to seeing you and being able to enjoy our "New and Improved" club with everyone!

Good Curling,



Stephen West

Spotlight on BCC Renovation Leaders

The Lower Level Renovation Committee is a hard working group of club members with an impressive array of talent and experience. Starting in March, Ken Gordon, Jason Merriam, Jeff Dutch, Scott Carson, Ann Kirkpatrick, Jim Boulter, and Donna Fancy have dedicated the vast majority of their Monday nights to figuring out how to build back the Belfast Curling Club better than it was before its water damage. Committee chair Ken Gordon and architect Jason Merriam have volunteered countless hours outside the Monday meetings. Here's a chance to get to know them a little bit better.

Jason Merriam began curling 16 years ago, thanks to his wife, Amy. It was sort of a requirement, he explains, after marrying into the Pieske family. Jason typically plays second, and says one of his favorite things about curling is that sound of taking out a few stones when he is supposed to. His favorite bonspiel memory is the 2007 Wood. He and Amy curled with Rob and Sierra Dietz for the first time. They won the B final AND Sierra discovered she was pregnant! The foursome has become a formidable fixture in Friday night leagues.

Jason, Amy, and their two children live in Rockland where he owns an architectural firm. Most notable recent projects are the Ash Point Community School in Owls Head, Machias Savings Bank operations center in Machias, and the Foxcroft Academy Fieldhouse currently under construction. Good walks, cooking, and enjoying the company of others are his favored ways to step away from work. As for non-curling activity, Jason likes hiking and all things having to do with summer

fun at their camp on Sebec Lake: swimming, boating, tubing, and relaxing.

If Jason could meet any famous person, he would choose Warren Buffet, an interesting character with a practical approach to life and investing. An interesting and probably not very practical accomplishment of Jason's is that he won the lobster crate race once when it was held at Spruce Head— 1,333 crates!

Ken Gordon started curling in the fall of 2012. He and his wife, Sue, were looking for a winter activity, something to do opposite the golf season. What Ken likes about curling is the team spirit, as well as the challenge of hand to eye coordination to make the stone do what is needed. His favorite bonspiel memory is from a few years back when he was on Ray's Melton team and they were piped onto the ice for the Wood finals.

Ken and Sue live in Belfast, which is very convenient for the BCC Building and Grounds Manager, who inevitably makes numerous trips to the club, year round, to analyze the elements and requirements of just about any project the board comes up with, meet with contractors, take water tests, mow, and fortunately know exactly what to do when a burst pipe is discovered. 11 years ago, Ken retired from his work as an engineer and manager in a pulp & paper mill.

Being outdoors is how Ken moderates the stress of this project; he enjoys hiking, golf, and more golf. He and Sue look forward to traveling to Utah and Washington state once the COVID situation seems stable. They celebrated their 50th wedding anniversary this month, on July 4th! If Ken could meet anyone, it would be Winston Churchill. He has always been fascinated with his many clever quotations.



Summer Flavor!!

Compiled by Karen MacDonald

From the Grill

Jaye and I had the good fortune of dinner at the Fancy's a couple summers ago, when they served these burgers which knocked our socks off. We've made them countless times since, and anytime we serve them to guests, they want the recipe. I'm thinking I need to incorporate them into this year's Maine-iac!

Grilled Pork Burgers Indochine

For the Dressing:

¼ cup finely chopped fresh basil
¼ cup finely chopped fresh cilantro
2 scallions, finely chopped
2 Tbsp lime juice
¾ cup mayo

For the Burgers:

¼ cup fish sauce
4 tsp brown sugar
2 tsp hot chili sauce (such as sambal oelek)
2 pounds ground pork
¼ cup chunky peanut butter
2 tsp freshly grated ginger
2 tsp minced or grated garlic
½ tsp ground star anise

Hamburger buns
Butter lettuce

Combine dressing ingredients and chill.

To make patties, combine fish sauce, sugar, chili sauce, peanut butter, ginger, garlic, and star anise in a large bowl. Add pork and mix well. Form into 6 patties. Grill 4 minutes on each side. Serve on grilled hamburger buns with dressing and several leaves of butter lettuce.

Note: One time we only had 1 pound of pork and forgot to halve the rest of the burger ingredients. The result was a flavor bomb, perhaps not suitable for everyone, but we liked it! (I would try the recipe as written first)

From the Bar

Our club has many renowned mixologists. These two recipes that take advantage of summer bounty come from Mike Douglass and Tuesdi Woodworth.

The Murrricane (for a single drink)

2 ounces fresh watermelon
4-5 basil leaves
1½ ounces bourbon
¾ ounce fresh lemon juice
¾ ounce St-Germain elderflower liqueur
Freshly ground black pepper for garnish
Watermelon wedge for garnish

Combine the watermelon and basil leaves in a mixing glass or shaker and muddle until the watermelon is crushed and juicy. Add the bourbon, lemon juice, St-Germain, along with ice, and shake vigorously. Strain into a cocktail glass and garnish, if desired, with a sprinkling of black pepper and a small wedge of watermelon.

Double R Daiquiri (for 8 drinks)

2 Tbsp plus ½ cup sugar
½ cup fresh rosemary leaves
3 cups rhubarb in ¼ inch cubes
6 Tbsp lemon juice, divided
1½ cups white rum
8 lemon peel twists for garnish
8 rosemary sprigs for garnish

Bring 1 cup water and 2 Tbsp sugar to simmer over medium heat, stirring until sugar dissolves. Remove from heat, add rosemary leaves, and let steep 5 minutes. Strain, pressing on rosemary. Cool resulting syrup.

Place rhubarb, 1 Tbsp lemon juice, and ½ cup sugar in blender. Process to coarse puree. Strain through fine mesh sieve, pressing on rhubarb pulp to get as much liquid as possible. Cover and chill rhubarb juice and rosemary syrup separately for 4 hours.

Mix rhubarb juice, rosemary syrup, 5 Tbsp lemon juice, and rum in pitcher. Pour over 8 highball glasses filled with ice. Garnish with rosemary sprigs and lemon twists.