



**Temple Founder Lions Club
Broadcaster
TFLC President
Boss Lion David Southerland**



Volume 106, Issue # 34 Editor, 2nd VP Lion Jeffrey Thigpen

www.templelionsclub.org

COMING UP

PROGRAMS:

- 03/22 Ben Irom—TC Jazz Group
Fat Boys
- 03/29 Comedy Stylings of Gary and George
Gregory's
- 04/05 Drayton McLane
Big Hoss

BURFDAYS:

- 03/16 Joe Keeper
- 03/18 Jim Parks and Rec
- 03/20 Thumper
- 03/21 Roy Wells

GREETERS:

- 03/22 Gary & George
- 03/29 Michelle DiGaetano & John Bailey
- 04/05 Thiggy & Jimothy Hightower
- 04/12 Audry Mahan & Pam Pierce

CLUB CALENDAR:

- 04/10 Board of Directors Noon Meeting—
Cotton Patch
- 04/12—04/15
Follies

TODAY'S PROGRAM:

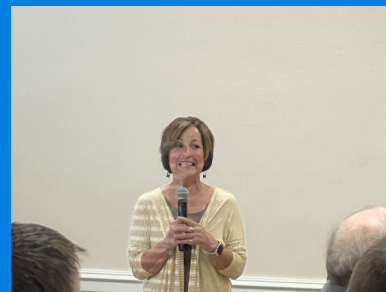
THREE TEXANS WINERY

Kimberly Langston

Kim shared with us about her experiences transitioning from a hospice nurse to a vineyard and winery owner and aspiring wine-maker.



She started with about 4,000 vines. The process from grape -to-table is



fascinating, but so is just getting from dirt-to-grape. If you have questions, or want to help out, she is the lady to contact. Check out Three Texans Winery on FB to learn about upcoming events like their annual crawfish boil or blessing of the grapes.

The first traces of wine-like substances go back to sixty-million-year-old fossils. They were discovered in the site of Hajji Firuz Tepe, in the northern Zagros mountains of Iran. The site dated back to the Neolithic period (7500-4000BC). Carbon dating confirmed the wine was from sometime between 5400-5000BC. Wine is usually created by crushing grapes, but that is not the only means. John 2: 1-11.

