



# SILVERSCENE

Founded 1970

Newsletter of the Silver Fawn Club Inc.

October/November 2008

Website: silverfawn.com

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For all advertising enquiries and articles for the Newsletter please contact the Editor, Preethi Weerasinghe on 3841 5757 or email : editor@silverfawn.com

## DATES FOR YOUR DIARY

Dec 6th Golden Years Party  
Dec 20th Childrens Christmas Party & Carols  
Dec 31st New Year's Eve Dance

### 2009

Jan 17th Have a Chat  
Feb 14th Valentines Dance  
March 7th Annual General Meeting

## SILVERSCENE GOING GREEN.....

In order to be environmentally friendly and promote more sustainable behaviour we would like to **reduce** the printing of newsletters. If you are happy to view your newsletter online and not receive a paper copy please send your current email address to the **Secretary@silverfawn.com** We can then let you know when the newsletter is on the website.

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Silver Scene is the official Newsletter of the Silver Fawn Club Inc. and is published at least six times a year. Members are invited to submit any item of interest to be included in the Newsletter. Any items submitted will be published at the discretion of the Management Committee. Articles may be edited for length and clarity.

Please note new address for all correspondence to:  
**Silver Scene, P.O. Box 203, Nathan, Qld 4111**

**DEADLINE: Friday 9 January 2009**

(Items for inclusion in the next edition of Silver Scene should be submitted by this date)

The President and Committee of the Silver Fawn Club Inc., do not necessarily share or endorse the views of writers of articles published in this or future Newsletters.

## Message from the President

Dear Members

The season of joy and greetings is upon us again and it is my great pleasure to invite you to join with your committee to celebrate the events your Club has in store for you over the next few months.

Let me take a few moments to recall the interesting and successful events we have celebrated during the year - namely our ever popular Have - a - Chats, the well attended Camp which catered to a large number of members and guests and a record number of children. The Anniversary Dance at which the club was proud to sponsor the first gig of the band now called CRYSTAL FIRE and introduce them into the entertainment world. The well attended Curry nights and Fancy Dress night too added a different flavour to this year's entertainment. Although the sports events were not well attended, the events enabled many members and guests to enjoy a pleasant day of relaxation and competition.

As the year draws to a close, the ever popular Golden Years Party with exquisite cuisine catered for by our favourite Chefs Jeremy & Rena will be an event to herald in Christmas. With the 'Cool Daddies' as your dance band it will be a delightful and unforgettable evening. Our annual Carols with the theme this year "Long time ago in Bethlehem" presented by members, should be another enjoyable evening for young and old to remember the many Christmas carols and songs which have been hits for many years. The end of year will see our New years' Eve dance with the exciting band CRYSTAL FIRE and a feast of East-West culinary delights by our special Chef, topped by the many prizes and surprises to herald in the New Year. To complete the Club year, our Have-chat-party is scheduled for January 09 while our special romantic Valentine's dance will be held in February 09. All these events are listed in your Newsletter. However one regret is that we had to cancel our Children's' Christmas party due to the very small turnout last year and the ill health of our party organiser

The forthcoming months are ones of celebration and joy, but lets us spare a thought for our members who may not be able to attend these functions due to ill- health or sickness- to each of them the Club sends their best wishes for a joyful Christmas and speedy recovery in the New Year and although you may not be with us to enjoy the celebrations, we trust that you will be with us in spirit and enjoy a quite drink.

To the many members and guests who have assisted the Club in running the functions throughout the year and the excellent Committee for their hard work and efforts, my great thanks. Margot and I wish each and every one of you a very merry Christmas and a Happy New year with many more wonderful days of joy, happiness and comradeship.

All the best - Davenal

### REPORT FROM THE CLUB NIGHT by Colin Kellar

The club night on the 13th September 2008 held at The Ithaca Bowls Club was a place to be; 152 members and guests turned up to join a night of good food and entertainment.

The night started with music provided by a 5 piece band, known as" Then And Some". The band was great and had most of the patrons on the dance floor. A sumptuous dinner and dessert was provided by Jeremy and Rina Henderling.

Special thanks to Sid and Pauline Shedden, and Marie Kellar for all the help in organizing this event and lastly to the members and guests who ensured the evening was a great success.

## Report from Carrom/Tennis Tournament

I am sorry to say attendance by Silver Fawn Club members was disappointing to say the least. My sincere thanks go to all the visitors, some members and juniors who made this a day to remember with some magnificent skills and performances.

Thanks to Doug and Nanda Herft for co-ordinating the Carrom tournament and Sam and Therese Coleman for co-ordinating the tennis.

### Results for the Carrom Tournament

Winner Men's singles: Doug Herft  
Runner up Men's singles: Kyle Griffiths  
Winner Ladies singles: Juliet Kito  
Runner up Ladies singles: Jackie Nugara  
Winner Mixed doubles: Juliet Kito and Kyle Griffiths  
Runners up Mixed doubles: Doug Herft and Nadisha Mallawarachchi

### Results for the Tennis Tournament

Winner Men's singles: Ronald Kellar  
Runner up Men's singles: Steve Dunne

Winners Men's doubles: Sam Coleman and Pete Kellar  
Runner up Men's doubles: Vishal Kito and Kyle Griffiths

Winner Women's singles: Therese Coleman

Runner up Women's singles: Ingrid Keegel

Winner Mixed doubles: Therese Coleman and Vishal Kito.

Runners up Mixed doubles: Ingrid Keegel and Peter Kellar

Winner Juniors singles: Conner Dunne

Runner up Juniors singles: Adelle Nugara

A special thanks to Pauline Shedden, Christine Conte, Arlene Diaz and Marie Kellar, for the preparation of all the lovely food available on the day. The day was enjoyed by one and all.

**Colin Kellar**  
**Club Captain**

## Report from the Senior's Fellowship Group Picnic in the Park

Grey skies and intermittent drizzle, failed to dampen the spirits of the 40 enthusiastic seniors who arrived to picnic at the Roma Street Parklands. Sunshine greeted the final arrivals as we settled down to enjoy one another's company over tea and coffee; Pauline's delicious Butter Cake; and Caryll's old fashioned Bread Pudding.

The guided walk through the Spectacle Garden and the Fernery led by Parkland's volunteer, was an informative, interesting and entertaining pre lunch filler. The Park curator Bob Dobbs accompanied us to offer his expert knowledge and share in lunch.

Gail's unexpected offering of Fish Patties was devoured eagerly. This was followed by assorted Sandwiches made by Pauline. Maspang, Malupang and Bacon and Egg Rolls warm from the oven, completed the menu. Heather's Fudge together with homemade Meringues and Marshmallows satisfied every sweet-tooth. The suggested sing-a-long was declared too demanding on stomachs filled to capacity. Instead we sat laughing as Becky read to us jokes supplied by Maurice.

It was a simple day of warm, affectionate fun and enjoyable food. We were happy to have had the opportunity to experience this in the very lovely surrounds of the Roma Street Parklands.

Deanna

# CLUB NOTICES

## ADVERTISING RATES

	Members			Non- Members		
	Newsletter	Website	Both	Newsletter	Website	Both
	\$	\$	\$	\$	\$	\$
Full Page	50.00	100.00	125.00	60.00	125.00	150.00
Half Page	30.00	60.00	75.00	35.00	75.00	90.00
Quarter Page	15.00	30.00	40.00	20.00	40.00	50.00
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### Death Notices:

**De Rozairo, Dodwell Royston** - Peacefully passed away 11 September 2008 in Melbourne. Loving husband of late Gwendoline. Loving father of Denver, Bernadette, Maurice and Tania. Father in law of Siromani, Powell, Carylle and Henry. Grandfather of Shaun, Marielyse, Derrick, Chris, Michelle, Rodney, Damian, Jerome and Ramona, Great grandfather of Tyra, Dillon, Kayla, Nathan, Thomas, Alana, Kimberley, Edward, Jack, Cassandra, Laetitia and Nicholas.

**Martenstyn, Dr Ludwig** - Died on 16 September 2008 in Truro, Canada. Beloved husband of Doris and brother of Doris Siebel (deceased) and George Martenstyn (deceased).

**Shedden** – John Anthony (Anton) passed away on 18<sup>th</sup> October, 2008 at Caloundra Hospital. Beloved Brother of Myrtle Lisk, Sheila Symons, Neville, Rachel Oates and Heather Dharmakirthie, Cousin of Sid and Marie Kellar.

Please note that a bus is being arranged for anyone from Redcliffe or surrounds wishing to attend the Golden Years function on 6th December. The bus will be hired (depending on numbers— at least 25/30 people) at the cost of min of \$5 to a max of \$10 per person. The bus will leave from 7 McFarlane Street, Kipparing at 5.15 pm. If you are interested please contact Colin/ Marie Kellar on 3885 2377 or Ingrid Keegel on 3880 0312 before 25th November 2008.

## NEW MEMBERS

The Management Committee would like to extend a warm welcome to the following new members. We look forward to your support and patronage at our functions and hope you will have a long association with the Club and that you receive the same enjoyment and pleasure it has been able to provide to many of our members these past 38 years.

**Neville Van-Sanden**  
**Jeganathan and Turid Vettyvelu**  
**Lakshman and Mala Jayasekera**



## HUMAN INTEREST STORY

### The Kokoda Trail - A journey made by one of our members

Pat Sela and a few friends met at a dinner party last August and together they decided to walk the Kokoda trail. The challenge was met in August this year, on his 69<sup>th</sup> birthday. With preparation that commenced at least 6 months prior, the group of 9 packed their back packs carrying adequate provisions for 10 days including sleeping bags, tents, cooking utensils, Navigation/Survival equipment, clothing and miscellaneous items and left for Port Moresby on the 12<sup>th</sup> August.

They worked closely with a friend - an experienced Kokoda walker – to achieve their dream of walking the trail without actually joining an organised tour. With him, they planned the trail, which included a few off-the-track walks. Another friend in Port Moresby organized the walking porters and helped them charter a plane in Port Moresby. This flew them to Kokoda where they started their walk.

When walking the trail, the distance is seldom calculated in kilometres. Instead, one thinks of the time it takes to climb the next mountain or cross the fast flowing rivers or eerie moss forests; travel the open grasslands and climb up abrupt mountain gorges – presenting as a jumble of razor edged peaks with unbelievably steep ascents and descents of 5,500 m - with breathtaking views. The footpath up and down the mountains was shadowed by large Fig trees; protruding roots were sometimes filled with mud.

Each night, the tired group cooked their evening meal and settled their sleeping accommodation. They then prepared for the next day's 5am start before going to sleep. Sleep came easily, despite the continued excitement of the unknown and unexpected.

109 km and 10 days later, they finished their walk on the 22<sup>nd</sup> of August at the historical Owers' corner. They visited the Bomana Cemetery on the outskirts of Port Moresby, which was extremely emotional. After a few days' rest in P.N.G. they returned to Australia.

Pat was glad that he walked the Kokoda Track and was able to see the hardship that our Australian soldiers went through in August 1942. The track has the capacity to bring out the emotion in you - whether from the realisation of the unimaginable hardships endured by our WWII soldiers or from a greater understanding of your inner self. It leaves its mark on all

## Report on Have a Chat from 11th October

The Have-a-Chat held on 11<sup>th</sup> October was attended by 50 members and a few guests. The guests usually enjoy themselves so much that they sign-up as members before they leave.

It has become a rather monotonous exercise to write about what a good time every one had. There is a core group of about 50 that regularly attend and enjoy the benefits of a low cost get together. What would be much more satisfying to the Club and the organisers would be a better attendance. There seems to be an underlying feeling that have-chats are for the older members to reminisce about days gone by. Able bodied younger members can and do get a lot of satisfaction from helping the older ones to get to the venue, have a good time and participating in the activities themselves. It is the fellowship that makes this a great Club to be part of.

Pauline once again prepared a low cost excellent meal. The cost of entry was maintained at \$5/- with the Club subsidy. The team of helpers were aboard on this occasion and Colin provided the background music and with Neville organised the Bingo. Romaine took charge of the morning tea and provided roti and pancakes for breakfast, Ingrid organised the raffle, while Ramona and Becky helped with whatever they were called on to do.

Once again the event was a success and I thank all those who regularly participate in the Have-A-Chats. The next one will be in the **New Year on 17<sup>th</sup> January 2009**. Hope to see you there.

**Sid Shedden**

# From the Kitchen.....



## Sri Lanka Bruhder Recipe

### First Step: Yeast Starter

- 1/2 cup milk
- 2 tbsp sugar
- 1 pkt dried yeast
- 1/2 cup all purpose flour

### Method:

For yeast starter, in a small saucepan, heat milk to 105°F (just above body temperature) and stir in yeast, sugar and flour, cover and set aside for 30 minutes.

### Second Step: Cake

- 3/4 cup unsalted butter, room temperature
- 1/2 cup sugar
- 4 large eggs, room temperature
- 6 cups all purpose flour
- 1 tsp salt
- 1 1/2 cups milk
- 1 tbsp vanilla extract
- optional: 1 tbsp finely grated lemon zest
- optional: pinch of cinnamon or cardamom for flavour
- 1 cup golden raisins
- 1 egg mixed with 2 tbsp water for egg wash



### Method:

Using your electric mixer, cream butter and sugar until smooth. Add eggs one at a time, beating well after each addition.

In a separate bowl, sift flour and salt and in another bowl stir milk, vanilla, and (optional) lemon zest and spices. Add flour and milk mixtures alternately to butter egg mixture, blending after each addition. Add raisins.

Add yeast starter and blend well.

Cover dough and let rest for 1 1/2 hours in a warm place.

1. Grease 2 large Bruhder pans. Divide dough in two and shape into a round. Roll out each ball gently to lengthen and place in prepared pans. Cover loosely with plastic wrap and let rest 40 minutes.
2. Preheat oven to 350 °F. Brush Bruhder with egg wash and bake for 45 to 55 minutes, until a tester inserted into the centre of the Bruhder comes out clean. Allow to cool for 20 minutes, then tap out of pans to cool completely.

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Remember the old days, after Midnight Mass, where presents were exchanged and Christmas cake served with Milk Wine for young and old, Christians, Fire-works and all!

Milk Wine was also used as a toast on most formal occasions and this tradition can be continued wherever you are, today.

In Ceylon Milk Wine was made with Arrack, however as this is not available out of the country, we have substituted the Arrack with Whiskey with great results. The other ingredients are available almost anywhere in the world these days.



This **recipe video** takes you through the preparation so that even a rank amateur can easily make it. The ingredients and method are all included on the CD for you to print, or just view on your PC.

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Postage is INCLUDED in the price of the CD at \$5.00. While you're at my eBay Store, please also check out my About Me page for more goodies!

If you have any queries please don't hesitate to contact me by email or tel (03) 9308 9860/mob 0411 868 491.

**Tony Christoffelsz**

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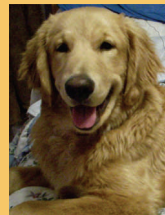
## JOKE CORNER

Two patients limp into two different medical clinics, with the same complaint. Both have trouble walking, and appear to require a hip replacement.

The FIRST patient is examined within the hour, is x-rayed the same day, and has a time booked for surgery the following week.

The SECOND sees his family doctor, after waiting 3 weeks for an appointment, then waits 8 weeks to see a specialist, then gets an x-ray, which isn't reviewed for another week, and finally has his surgery scheduled, for a month from then.

Why the different treatment for the two patients?



The FIRST is a Golden Retriever.  
The SECOND is a Senior Citizen.

**Next time take me to a Vet.**



## Save Trees – and save yourself money

I have been concerned for many years about how we waste paper by buying notebooks which are soon used up and by making notes, shopping lists, reminders, etc., on good paper which we then throw away.

Also, notes on scraps of paper, or on old envelopes, often get lost.

To help, I have invented an everlasting notebook. It uses specially treated paper and a special pen so you can write in it and then erase with a damp cloth (we supply the pen and the cloth!). This means you can reuse, and reuse, and reuse.

The notebook has sections for Shopping, To do, Birthdays and other important dates, and appointments – plenty of room to record and remember all those important facts, times, and dates. There are even blank pages in case you want to draw pictures or diagrams.

Today is a good day to start caring for the environment and saving trees!

There are three models of *My Everlasting Notebook*. The **Standard Edition**, a **Deluxe Version** and a smaller **Pocket Edition** all made in Australia.

All the details are on the internet and you can order online or contact me.

The website is <http://www.myeverlastingnotebook.com/>

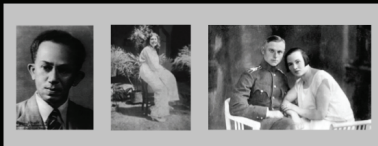
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# SILVER FAWN CLUB INC.

## MEMBERSHIP SUBSCRIPTION FORM 2008/09

**New Members - Please complete the entire form  
Renewals - Enter name and any change to personal details.**

SURNAME: ..... Given Names: .....

Spouse/Partner's SURNAME: ..... Given Names: .....

DEPENDENT CHILDREN (if not receiving income or grant): Names and Birthdates

1..... 3.....

2..... 4.....

RESIDENTIAL ADDRESS: .....

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I can access Newsletters on the Internet\*\*  OR I wish to receive Newsletters by post

**\*\* A notification will be sent to your e-mail address when the Newsletter has been placed on the internet.**

### Membership Subscriptions 2008/09 - Please tick relevant box:

Family	\$20.00	<input type="checkbox"/>	Single	\$12.50	<input type="checkbox"/>
Pensioner-Family	\$12.50	<input type="checkbox"/>	Pensioner-Single	\$10.00	<input type="checkbox"/>
Interstate/Country	\$10.00	<input type="checkbox"/>	Student (no income)	\$ 7.50	<input type="checkbox"/>

Signature: ..... Date:.....

I hereby wish to apply for/renew Membership of the Silver Fawn Club Inc., and agree to be bound by the rules and regulations of the Club.

PROPOSED BY (Name) ..... Signature.....  
(Financial Member)

SECONDED BY (Name) ..... Signature .....

- Cheques should be made payable to "Silver Fawn Club Inc."
- Membership fees are from 1 February 2008 to 31 January 2009, not for 12 months from date of payment.
- Membership commences from the date of the meeting at which application is approved.
- This form should be completed and sent to: The Secretary, Silver Fawn Club Inc., P.O. Box 203, Nathan QLD 4111.

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bridge over which he himself must pass.

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