



THE PROBUS CLUB OF KELLYVILLE & HILLS INC.

Incorporated in NSW – Incorporation No. 1800778

Month: May 2020

Message from the President



Hello Fellow Probus Members.

Although an easing of some restrictions has begun, we still have to be cautious and practice social distancing.

The walking group recommenced this week and will be at Anzac Reserve, Wrights Road, Kellyville until Bernie Mullane Reserve reopens. All members are welcome to join, no cost just exercise and companionship. Contact Kevin on 0417246218 if you require any further information.

The Book Club will restart at the end of June. Please contact Alan Vesperman on 0427 003 014 if you are interested.

We are in the process of feasibility studies for a picnic and a coffee morning. We need to make sure areas are within the rules of social distancing. When we have confirmed dates and venues, we will email members.

The Barefoot Bowls is still in the calendar for 27th September but will depend on the Bowling Club regulations.

Thank you to Janette and Marc for keeping us all informed during this period and don't forget to follow our club on Facebook, Kellyville & Hills Probus Club. Gail Denham is looking after the Facebook page.

Remember, keep safe, stay healthy and keep connected with your Probus friends.

Faye

A suggestion from our President

Perhaps members would like to send photos of an activity they are enjoying during isolation that could be included in the newsletter.

The Editor looks forward to all contributions to the Newsletter, especially activities and photos, and would like to thank all who have contributed to date for their assistance and support.

Active Retirees Magazine

Members will find the current issue of the Active Retirees Magazine on our website www.pckh.org.au/publications, also on the [Probus South Pacific](#) site under this [LINK](#).

Walking Group are out and about again.



Anzac Reserve, Withers Road Kellyville.
Please contact [Kevin](#) for the next location.

Memberships

To fill the available vacancies, prospective members are welcome to attend future meetings which are held at 10am on the second Thursday of each month. We currently have 102 members.

Members can refer their friends to our [website](#) to see that we have an active group.

Probus Kellyville & Hills has a Facebook page

If you belong to Facebook, pop along and join other members for a chat. It's a Private Group, and all you have to do is request to join. If you are shy, join all the same, pop in and just 'listen' for a while until you are comfortable participating. There are photos of previous Probus outings to enjoy.

[LINK](#) to our Facebook page.

The Baking Challenge continues!



The Semi Naked Chef at work.



Complete - BBQ Rib Eye Surf & Turf.



Lorraine's Marble Cake.



Here is proof of Brian making the scones. Prep hindered somewhat due to slipping mask.



Peter's Man Cake.

I have a confession to make. I made two cakes; 1 a packet cake, the other was made by getting all the ingredients together and starting from scratch, using Lynn's recipe. Lynn was my taste tester. Both getting her tick of approval.



I've heard it mentioned, "these scones look worthy of a blue ribbon".



Marc's discovered cooking can be fun. Especially when the grandkids are joining us for dinner. They loved the stuffed potatoes.

DUNDEE CAKE

If anybody would like to try making the Dundee Cake, which I made for my Birthday, following is the recipe which originated years ago from Lizzie Langton (see cutting).

The one I made recently did not have blanched almonds because I did not have any to hand. The Cake Tin I used measured 21cm in diameter and 7 cm in height. My preferred dried fruit is Aldi's Sweet Vine Brand which comes in 1Kg bags.

Tony Myatt



Geraldine Cowie's pear tart.

Stay home

Stay active

Stay healthy

CELIA'S RECIPE OF THE DAY



DUNDEE CAKE



YOU can spot a Dundee cake from afar by the distinctive rings of whole almonds pressed into the top.

Because it keeps well, it makes a perfect special occasion cake for christenings, birthdays and Christmas.

Lizzie Langton from Longborough in Gloucestershire cleared the board, winning the trophy or the most points in the cakes and preserves class at the Moreton-in-Marsh Agricultural Show.

I had a slice of her delicious, prize-winning Dundee cake, which was cooked from today's recipe — as printed on the show card. She advises the almonds be prepared and split in advance, because it's a fiddly job. I looked at several other

recipes from Scottish cookery books. Some used orange rind rather than lemon — Dundee being the home of marmalade. Others added 1-2tbsp whisky, sherry,

brandy or rum to the mixture, before adding the flour — in which case they also added 50g (2oz) ground almonds with the currants to absorb the extra fluid.

INGREDIENTS

(makes one 8-9in cake)

225g (8oz) butter

225g (8oz) soft brown sugar

225g (8oz) plain flour, sifted

300g (10oz) sultanas

300g (10oz) currants

175g (6oz) chopped mixed peel

4 large eggs, lightly beaten

50-75g (2-3oz) whole blanched almonds, split

Grated rind of 1 lemon

METHOD

CREAM together the butter and sugar, and beat until light and fluffy in colour and texture. Gradually add the eggs, beating between each addition (add a little flour if it begins to curdle). Then alternately fold in the flour and the fruit (sultanas, currants, mixed peel and lemon rind). Grease and line the base and sides of a 20-22.5cm/8-9inch round cake tin, grease the paper

lining and turn in the mixture. Level the top and arrange the split almonds in three concentric circles. The recipe said bake for three hours at 150c/300f/gas 2, but it would be wise to check after two or two-and-a-half hours to see if a skewer inserted in the middle comes out clean. You may need to cover with foil to prevent over-browning. Cool in the tin and store when cold.

■ HAVE you a favourite recipe you'd like to share with other Daily Mail readers? Send it to Celia Goodrick-Clarke, Recipe Of The Day, Northcliffe House, 2 Derry Street, London W8 5TT.



A little brain muscle work-out (eye muscle, too).

I don't know if this qualifies as one of those tests to see if you are a candidate for Alzheimer's or not . . . you decide.

Find the grey and white cat, then send this puzzle along to annoy your friends!! Do not forward this until you find the cat. It is there, walking in plain sight.

Kevin Carey

Solution next month.

An American opinion of Australia

[David Mason is a Writer, a Professor, and a Poet Laureate from Colorado, USA](#)

'There's a lot to admire about Australia, especially if you're a visiting American,' says David Mason. 'More often than you might expect, Australian friends patiently listening to me enthuse about their country have said, we need outsiders like you to remind us what we have.'

So here it is - a small presumptuous list of what one foreigner admires in Oz.'

1. Health care.

I know the controversies, but basic national health care is a gift. In America, medical expenses are a leading cause of bankruptcy.

The drug companies dominate politics and advertising. Obama was being crucified for taking halting baby steps towards sanity. You can't turn on the telly without hours of drug advertisements - something I have never yet seen here. And your emphasis on prevention - making cigarettes less accessible, for one - is a model.

2. Food.

Yes, we have great food in America too, especially in the big cities. But your bread is less sweet, your lamb is cheaper, and your supermarket vegetables and fruits are fresher than ours.

Too often in my country, America, an apple is a ball of pulp as big as your face. The dainty Pink Lady apples of Oz are the juiciest I've had. And don't get me started on coffee. In American small towns it tastes like water flavoured with burnt dirt, but the smallest shop in the smallest town in Oz can make a first-rate latte. I love your ubiquitous bakeries, and your hot-cross buns. Shall I go on?

3. Language.

How do you do it? The rhyming slang and Aboriginal place names are like magic spells. Words that seem vaguely English yet also resemble an argot from another planet. I love the way institutional names get turned into diminutives - Vinnie's and Salvos - and absolutely nothing's sacred.

Everything is an opportunity for word games and everyone has a nickname. Lingo makes the world go round. It's the spontaneous wit of the people that tickles me most. Late one night at a barbie my new mate Suds remarked: "Nothing's the same since 24-7." Amen to that.

4. Free-to-air TV.

In Oz, you buy a TV, plug it in and watch some of the best programming I've ever

seen - uncensored. In America, you can't get diddly-squat without paying a cable or satellite company heavy fees. In Oz a few channels make it hard to choose. In America, you've got 400 channels and nothing to watch.

5. Small shops.

Outside the big cities in America corporations have nearly erased them. Identical malls with identical restaurants serving inferior food. Except for geography, it's hard to tell one American town from another.

The "take-away" culture here in Australia is wonderful. The human encounters are real - people love to stir, and stories get told. The curries here are to die for. **And you don't have to tip!**

6. Free camping.

We used to have this too, and I guess it's still free when you backpack miles away from the roads. But I love the fact that in Oz everyone owns the shoreline and, in many places, you can pull up a camper van and stare at the sea for weeks.

I love the "primitive" and independent camp-grounds, the life out-of-doors. The few idiots who leave their stubbies and rubbish behind in these pristine places ought to be transported in chains to the penal colonies

7. Religion.

In America, it's everywhere - especially where it's not supposed to be, like politics. I imagine you have your Pharisees too, making a big public show of devotion, but I have yet to meet one here.

8. Roads.

Peak hour aside, I've found travel on your road's pure heaven. My country's "Freeways" are crowded, crumbling,

insanely knotted with looping overpasses - it's like racing homicidal maniacs on fraying spaghetti!

I've driven the Hume Highway without stress, and I love the Princes Highway when it's two lanes. Ninety minutes south of Bateman's Bay I was sorry to see one billboard for a McDonald's. It's blocking a lovely paddock view. Someone should remove the MacDonal'd's Billboard.

9. Real multiculturalism.

I know there are tensions, just like anywhere else, but I love the distinctiveness of your communities and the way you publicly acknowledge the Aboriginal past.

Recently, too, I spent quality time with the Melbourne Greeks, and was gratified both by their devotion to their own great language and culture and their openness to an Afghan lunch.

10. Fewer guns.

You had Port Arthur in 1996 and got real in response. America replicates such massacres several times a year and nothing changes. Why?

Our religion of individual rights makes the good of the community an impossible dream. Instead of mate ship we have "It's mine and nobody else's". We talk a great game about freedom, but too often live in fear.

There's more to say - your kaleidoscopic birds, your perfumed bush in springtime, your vast beaches. These are just a few of the blessings that make Australia a rarity.

Of course, it's not paradise - nowhere is - but I love it here. No need to wave flags

like the Americans, and add to the world's windiness.

Just value what you have here in Australia and don't give it away.

~ There's no place like home ~

Please stay safe until we meet again.

The following videos, 'Where did he go', Spherical fireworks in Japan near Mount Fuji, 'What if' golf story and 100 years of Australian History, were sent in by Kevin Carey.
Thank you, Kevin.

[Where did he go?](#) Funny video



'What if' you were playing in the Club Championship Tournament finals and the match was halved at the end of 17 holes.

You had the honor and hit your ball a two hundred fifty yards to the middle of the fairway, leaving a simple six iron to the pin.

Your opponent then hits his ball, lofting it deep into the woods to the right of the fairway.



Being the golfing gentleman that you are, you help your opponent look for his ball.

Just before the permitted five-minute search period ends, your opponent says: "Go ahead and hit your second shot and if I don't find it in time, I'll concede the match."

You hit your ball, landing it on the green, stopping about ten feet from the pin. About the time your ball comes to rest, you hear your opponent exclaim from deep in the woods: "I found it!".

The second sound you hear is a click, the sound of a club striking a ball and the ball comes sailing out of the woods and lands on the green, stopping no more than six inches from the hole.



Now the real "what if" in this story..... What if you had your opponent's ball in your pocket?

[100 Years of Australian History.](#)

[Spherical fireworks in Japan near Mount Fuji.](#)

Submitted by The Editor.

[One for the grandchildren or simply the young at heart.](#)

How does your garden grow?

Do you enjoy your garden, or prefer to admire the handywork of others? Perhaps pot planting is more your style.

Whatever you enjoy about your garden and plants, we'd welcome your photos to share in our next newsletter.

We'll begin this month with three garden photos generously shared by Kerri and Ron.

Thank you both.



Golden Penda (*Xanthostemon chrysanthus*).



Red-flowering gum (*Eucalyptus ficifolia*)



Tasmanian Blue gum (*Eucalyptus globulus*)

Events / Trips coming up

Many already on the website:

pckh.org.au

Walking Group meets 9.30am each Wednesday. Please contact [Kevin Carey](#) to join the next walk!

Book Group meets 10.30am, 4th Thursday of the month at the Castle Hill Tavern. Beginning end of June.

Unfortunately, the Melbourne Cup Cruise has been cancelled.

Tentative date: Sunday 27th September.

Barefoot Bowls at The Hills Club, Baulkham Hills.

PCKH Website

Our [website](#) includes a [calendar](#) to show the dates of upcoming events including monthly meetings and planned events. Whilst future events will be highlighted at monthly meetings, from time to time event organisers will email members of upcoming events, to which members are requested to respond to the organiser.

Feedback

Thank you for reading this newsletter. We welcome your comments / feedback both on this newsletter and suggestions for the future.

Kindly provide your articles and photos for inclusion in our May Newsletter via this [LINK](#).

Your Committee

Position:	Who:
President	Faye Carey
Immediate Past President	Rob Dytor
Vice President	Peter Noreen
Secretary	Lynn Boorman
Treasurer	Kerri Harding
Membership Officer	Barbara Gurney
Welfare Officer	Coralee Rose
Guest Speakers	Peter Elwine
Trips and Tours	Ron Harding
Live Theatre	Kerri Harding
Local Lunch and Dinners	Lorraine Everitt
Walking Group	Kevin Carey
Book Club	Alan Vesperman
Webmaster	Marc Mana
Newsletter Editor	Janette Mana
Picnics and Barbecues	Jackie Duffield
Meet and Greet	Lynelle Dytor
Hospitality	Susie Myatt
Hospitality	Mazz Vodanovich

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