



Denmark River Probus News

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Christmas Edition

Hello and Christmas Greetings to one and all.

Some of you have asked about a list of venues that give discounts to Probus members. I have done several searches on the net and so far have been unable to come up with anything cohesive.

Most of the sites that do mention Probus discounts are tour groups and some tourist accommodation. There is some information available on the South Pacific site (link on the web site). If anyone else has had more success in finding sites please let us know and we will make it available for all members.



Most of us joined the club to enable us to get to know others in the area and to enhance our social lives. At the first meeting some of us gave a brief verbal resume of our life. This proved to be a bit

daunting for some. New members are going to be asked to submit a brief written profile so we would like to invite current members to also submit a written profile for publication on the members only page of the web site. A little bit Face-bookish but the profile would be linked to the birthday list and would only be seen if the name was clicked on.

Please be aware that this is in no way compulsory and is each members choice. You could include a little about your family, growing up, training, occupation, when you married, had children and what you are doing in retirement so lets get writing and see if we can get this going in the New Year.

Carmel Stott
contact@denmarkriverprobus.org.au

A Word from Cliff

Dear fellow Probians

Well, things seem to be moving along nicely for the Club, and I think that those of us who attended the Christmas Lunch at "Southern End" along with our fellow Denmark Probus Club enjoyed the day.

I hope everyone has a wonderful Christmas, and I look forward to catching up for what I hope will be an exciting 2015 for the Denmark River Probus Club.

Compliments of the season and all good wishes for the New Year from myself and your Committee.

Cliff Jefferson – President.
president@denmarkriverprobus.org.au

NEXT MEETING

7th January 2015

10h00



Lions Lair - Inlet Drive



November Speaker Roxy Mosert



Students attending Denmark Agriculture College are offered a broad range of subjects and career paths. Roxy chose Maths and English plus Animal and Plant Science which allows her entrance to UWA in Albany and then onto Murdoch University to further pursue her science degree.

The comment I heard at the conclusion of Roxy's talk from many people was "We feel very comfortable about the future of Australia if it is in the hands of beautiful, capable young people like Roxy."

Thank you Roxy for an interesting, informative and heart warming talk.

Lyn Taylor.



Roxanne (Roxy) a graduate from Denmark Agriculture College was our guest speaker on 3rd December who started her talk with her motto "Do it well or don't do it at all."

Roxy has been an excellent student finishing Year 12 as the National winner of the Australian Agriculture Student of the Year for 2014. Roxy went to Melbourne to receive the award and her story was on the 7.30 report, a tremendous achievement for a young girl.

A further enhancement for Roxy's award is this year was the broader celebration for agriculture being the "Year of the Family Farm".

A local girl from a dairy farm, worked by her father and two older brothers, Roxy helps out with her two younger brothers on weekends and holidays. Her interest is not only in the dairy industry but extends to judging meat and wool sheep where she won W.A State awards and then went to Queensland to represent W.A. Roxy also has a Certificate Two in Hospitality proving her second motto of "where there's a will there's a way".

November Outing

Mt Romance



A morning of sandalwood and meditation at the Mt Romance Sandalwood Factory Mt Barker.

See website for more details



Why not add another fun filled dimension to your club membership? Nominate to serve on the committee for 2015.

Our year ends 31st March 2015 and we need new committee members.

Nominations to be submitted by 4th Feb 2015

Forms are available on the website.

Christmas Lunch



Our Christmas Party luncheon was held on Tuesday 9th December at the Southern End Restaurant. As our Club is so new, the invitation to join the Denmark Probus Club, who had booked this venue some time before, was very welcome. 36 members from our club were able to join over 50 from the Denmark Club and a pretty good time seemed to be had by all.

The Denmark Club had set a quiz and perhaps the less said about that the better from the point of view of my table.

Southern End were well organised to feed so many people so smoothly.

I personally thought the menu of turkey, ham and several vegetable dishes tasted delicious and freshly made.

Then there was a choice of dessert although again, personally, why would you choose to pass on Christmas Pud?

The lunch was a great opportunity to meet up with old friends and to make new ones. Last, but not least, there was the stunning view from the restaurant to enjoy.

Photos on website.

Rose Robson



As this is a time of the year that we often have leftovers in the fridge I have added this recipe for using up Christmas Pudding

Christmas Pudding Muffins



SERVES 6

INGREDIENTS

FOR THE MUFFINS

1 egg	125g plain flour
75ml milk	1 tbsp baking powder
30g salted butter	1/2 tsp mixed spice
2 tbsp sherry, whisky or brandy	75g caster sugar
	125g leftover Christmas pudding

FOR THE SHERRY BUTTER ICING

125g sifted icing sugar
50g salted butter, softened
1-2 tbsp sweet sherry, whisky or brandy

METHOD

Preheat the oven to 350F or gas mark 4. Line the muffin tins with paper cases.

Whisk the egg in a bowl. Add the milk, melted butter, sherry and the Christmas pudding.

Sift the flour, baking powder and mixed spice into another bowl. Add the caster sugar and mix well. Make a well in the centre.

Add the wet ingredients and mix together until a soft batter forms. Spoon the mixture into the paper cases and bake in the oven for 20-25 minutes. Allow to cool on a wire rack.

While they are cooking, make the sherry butter icing.

Mix together the icing sugar and the butter. Add enough sherry, about 1 tbsp, to just soften the mixture and make it spreadable.

Once the muffins are cool, spread the icing over the top and serve.