

Bulletin of the Rotary Club of Salamanca

Tuesday 24th October 2023

TODAY:

Club Forum:

Discussion of the
Regionalisation Vote



Before the meeting please read the information and follow the links, recently emailed by President Alex, about the Regionalisation Pilot and elections to the proposed Regional Council.

On Duty Today:

Chair Alex Brownlie
Steward 1 Wilmar Bouman
Steward 2 Pat Baines

Coffee after breakfast
at Birdsong Restaurant

NEXT WEEK: 31st October

Speaker TBA

On Duty Next Week:

Chair Volunteer
Steward 1 Mike Woods
Steward 2 Tony Freeman

Barefoot Bowls

Thursday 16th November



6.00 BBQ tea

6.30pm Game



\$15 per person

at Kingborough Bowls Club

For more details contact Annie P.

Rotary Club of Lindisfarne Quiz Night

Saturday 11th November

6.30pm

\$10 per person

Lindisfarne Community Centre

Contact Cassie

if you're interested

LAST WEEK

STV The Windward Bound



Captain Sarah Parry and former Rotary Salamanca President Chris Ellis described the history and function of the Sail Training Vessel the Windward Bound. The keel was laid in June 1990 and work, by volunteers and disadvantaged young people, continued for 8 years. Since then, more than 6,000 youngsters have taken part in the program.

Certificate of Service



Past President Anne Palmer awarded Chris Ellis with a Certificate of Service in recognition of his contribution to the club, particularly his presidency in 1999-2000.

Heads & Tails

And
Captain Sarah
won the
Hs & Ts
prize!



CLUB CALENDAR



October

(Economic & Community Development)

24 Club Forum: Regionalisation vote

24 End Polio Cocktail Party

November (Rotary Foundation)

7 Melbourne Cup Breakfast

11 RC Lindisfarne Quiz Night

2024

February: 4 Hobart Ironman

March: 2 District Expo & Conference

Sept: RC Lindisfarne Nepal visit

Oat Slice Recipe (by popular demand after Bookfest!)

Also known as
'Bill's Gran's Oatie Stuff'

400g butter
400g dark brown sugar
(Molasses sugar is best if you can find it)
225g dried fruit
450g rolled oats
225g plain flour

In a large pan heat together the butter and sugar until the butter is melted and mixed with the sugar. Stir in the fruit, then the oats and flour until it's all coated with the butter/sugar mixture.

Tip into a baking tray and even out. Bake at 180 C for 20-30 minutes, till browned on top.

Breakfast duties:

Chair: Meet, greet & introduce visitors to president; run the meeting; vote of thanks
Steward 1: Cash collector; record apologies
Steward 2: Heads & Tails prize; set up & pack up; corporal duties
Other club members: Help S2 set up & pack up