

September 10 – September 16 2018

## Mango Chicken – a huge club favourite

Firstly, a huge thank you must go to John Bowden who flew solo last Friday night, managing to cook 100 pieces of fish! The fish was delicious and all meals were out and in front of our diners by 7pm. What a fantastic effort!

Dinner this Friday is a Tingira Club favourite - Mango Chicken. **Lynne Turner** and **Kerry Otter** are the masters of this delicious dish and it will be a real treat for any members and their guests who are coming along.

For catering purposes, please place your names up on the dinner board by Thursday lunchtime if you are attending. If you are off the island, you can email your intentions to attend Friday's dinner to <a href="mailto:pfox54@bigpond.com">pfox54@bigpond.com</a>.

Bus Driver: Peter Lawson Bar Crew: Kevin Syme & John Bowden

Friday Setting-up Crew: Peter & Ian Waller-Wilkinson

Saturday's Clean-up Crew: Joyce & Trevor Armitage

#### How to book the club courtesy bus for Friday night

Book a ride on the Club's courtesy bus by indicating on the dinner board or by telephoning or texting Neville Prosser on 0425 798 750 and let him know who, how many and the pick-up address.

## **Arrangements for Sunday on the Deck**

Come on down and enjoy 'Sunday on the Deck' this **Sunday 16 September** with delicious light lunches available. The bar will be open from 12 noon.

The rostered crew for Sunday:

Galley Crew: Lynne Smithers, Joan Stampton & Judy Sampson

Bar Crew: Faye Hooker Barbeque: Ray Smithers

Please Note: If you are unable to assist on your rostered day, please swap with

someone on the roster and advise Margaret Jones on 3409 5928

#### **First Aid Course**

Last Saturday saw eleven Tingirians attend a Queensland Ambulance First Aid Course.

The day was facilitated by trainer and long term friend of our club, Denis Grant. It was an interesting, informative and well-paced course with its fair share of anecdotal stories from both Denis and the participants.

All Tingirians passed with flying colours and are now qualified first aiders as well passing a competence test for using the defibrillator and carrying out CPR.



Pictured here from left to right: Peter Lawson, Jeanette Trefle, Robert Smith, Joan Wheeler, Moya Fox, John Bowden, Denis Grant (trainer), Peter Fox,

Moss Lane, Rachel Kavanagh, Neville Prosser and Digby Huffam

## **Tingira Dragon Boats / Outrigger Canoes Session Times**

The Dragon Boat or Outrigger Canoe sessions scheduled for the week are as follows:

Thursday 13th - 11:00am Sunday 16th - 1:00pm

Please contact Lynne Turner 0416 051 783 or Peter Hayward 0429 410 420 for information regarding Dragon Boat or Outrigger Canoe activities at the Tingira Boat Club.

## **Marine Licence Training Course**

#### **Marine Licence Training Course - Sunday 23 September**

The date for the Tingira Marine Licence Course has been set for Sunday 23 September.

The course will be conducted by Colin from Bayside Boat Licensing.

The course has both an indoor theory session and an on-water practical session.

**Date:** Sunday 23 September **Venue:** Tingira Boat Club

Start Time: 7:45am

**Cost:** \$135.00

What to bring: Clothing suitable for boating (and a change of clothes as there is a

good chance of getting wet).

Now that the date for the course has been set, it is important for those wishing to participate to please confirm their attendance by contacting:

Secretary Peter Fox by email <a href="mailto:admin@tingiraboatclub.com">admin@tingiraboatclub.com</a> or 0417 841 009.

And it is not too late for new enrolments as there are some vacancies remaining.

## **Tingira Big Boat Sailing Series - Sunday 16 September**

The third event of the Tingira Big Boat Sailing Series will take place this Sunday 16 September with a starting time of 11:00am.

The course for the sailing event will be similiar to that used in the previous events and that used for the Calvert Memorial Sailing Event held in October.

Sailing instructions, course maps and nomination forms for the event are available from Secretary Peter Fox pfox54@bigpond.com or telephone 0417 841 009 or Sailing Master Peter Deane pkdeane@bigpond.com or telephone 0447 519 689

Alternatively you can download a nomination form, the sailing instructions or a course map by visiting our website <u>tingiraboatclub.com</u> and clicking on the big boat sailing event page. Here you will find links to download the forms.

The fourth event of the series will be held on Sunday 14 October and will incorporate the Calvert Memorial Sailing Event.



"Skirmish" approaches the finish line in Event 1 held earlier this year.

## Jeanette's famous biscuit recipes

After several requests for the recipes for Jeanette's yummy biscuits, this very talented cook has sent them in to be published in our newsletter.

Thanks Jeanette! The recipe for Dorothy's biscuits is over 100 years old which makes them even more special.

So lovely to share recipes that have been in a family for such a long time.

#### DOROTHY'S BISCUITS

#### INGREDIENTS

250g butter Just under 1 cup brown sugar squeeze lemon julce few drops vanilla about 2 cups SR flour about 40 blanched almonds

(Double Ingredients to serve at Boat Club!).

#### METHOD

Line baking sheet with baking paper. Set oven for baking biscults (about 200 C).

Melt butter. Pour over brown sugar. Beat by hand.

Add egg, vanilla and lemon juice. Beat in 1% cups flour.

The mixture should be soft, but not runny. Add the remaining flour if necessary.

Using 2 teaspoons, spoon teaspoon sized balls onto baking tray, leaving room for them to spread.

Put an almond on the centre of each. (NB - Dorothy ALWAYS used an almond!)

Bake for about 10 to 12 minutes or until golden.

Leave on tray for a couple of minutes after cooking so they will crisp up.

#### JEANETTE'S BISCUITS

#### INGREDIENTS % cup butter butter

% cup brown sugar. 1% cups plain flour 1/2 teaspoon baking powder pinch carb soda 1/2 teaspoon each cinnamon and 1 packet mixed fruit (you can also add chemies, nuts or other chopped dried

(Double Ingredients to serve at Boat

#### METHOD

Line baking sheet with baking paper. Set oven for baking biscuits (about 200 C).

Cream butter and sugar.

Add egg.

Add remaining ingredients (except for fruit (and nuts, if using).

Mix well, then add remaining ingredients.

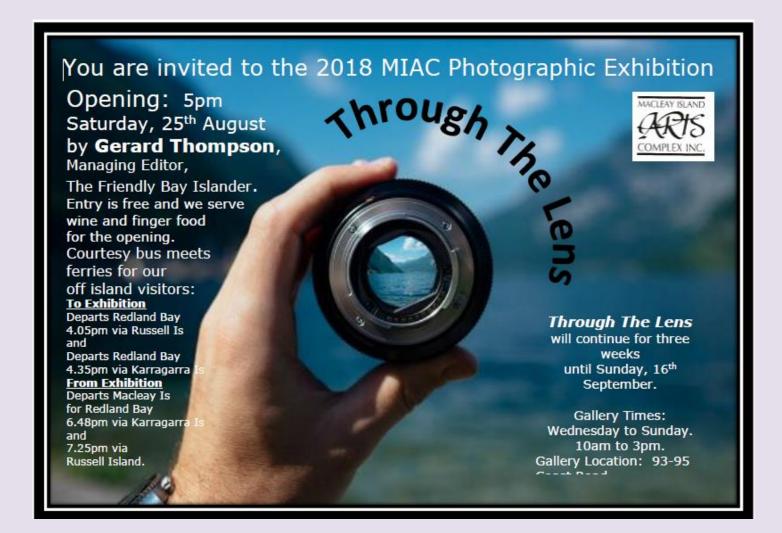
Put spoonfulls on baking tray. Bake for about 15 to 20 minutes or

until golden.

Leave on tray for a couple of minutes after cooking so they will crisp up.

#### **Kitchen Notes**

The club kitchen seems to be down a few stainless steel bowls (medium sized). If you have taken food home from the kitchen recently, could you please have a quick scout around your kitchen to check if they are not 'waiting' to be returned. It would be most appreciated.



This is the last chance you will have to visit this fabulous exhibition, as it closes on Sunday 16<sup>th</sup> September

## BEER SPECIAL CLEARANCE



## Summer Bright Lager

4.2% alcohol 0.8% carbs Preservative free

## ALL ONLY \$3.00

## Iron Jack Crisp Lager

3.5% alcohol 99.9% sugar free Preservative free 11% carbs



# TOOHEYS NEW

## **Tooheys New Lager**

4.6% alcohol Preservative free 99.9% sugar free 2.5% carbs

## At a Glance - Upcoming Events at Tingira Boat Club

Thursday 13 September Paddling & Kayaking from 11:00am

Friday 14 September Members Dinner from 6:00pm

Sunday 16 September Tingira Big Boat Sailing Series Event 3

Sunday on the Deck with lunch and refreshments from midday.

Paddling & Kayaking from 1:00pm

Friday 21 September Members Dinner from 6:00pm

Sunday 23 September Sunday on the Deck with lunch and refreshments from midday.

Friday 28 September Members Dinner from 6:00pm

**Sunday 30 September** Sunday on the Deck with lunch and refreshments from midday.

Off the beach sailing, paddling and kayaking 11:00am – 3:00pm

Friday 05 October Fish'n'Chips from 6:00pm

**Sunday 07 October** Sunday on the Deck with lunch and refreshments from midday.

Friday 12 October Members Dinner from 6:00pm

Sunday 14 October Tingira Big Boat Sailing Series - Calvert Memorial Sailing Event

Saturday 20 October The Calvert Memorial Dinner

Tuesday 06 November Melbourne Cup Lunch from 11:30am

Saturday 15 December Tingira Christmas Party