



SILVERSCENE

Founded 1970

Newsletter of the Silver Fawn Club Inc.

March/April 2007

Website: silverfawn.com

Email: silfawn@bigpond.net.au

President

Davenal Flanderka
44 Newcomen Street, Indooroopilly 4068
Ph: 3878 1667

Vice President

Neville Shedden
5 Lynanda Court, Rothwell 4022
Ph: 3204 8075

Vice President

Sidney Shedden
20 Ferris Street, Caboolture 4510
Ph: 5495 2072

Honv. Secretary

Susan Fahir
40 Merlin Terrace, Kenmore 4069
Ph: 3878 4782

Asst. Secretary

Neela Matthews
39 Greenwood Crescent,
Samford Valley 4520
Ph: 3289 7324

Honv. Treasurer

David Tambyah
4 Littler Street, Sunnybank 4109
Ph: 3344 4216

Asst. Treasurer

Andy Weerasinghe
1 Jorgie Close, Eight Mile Plains 4113
Ph: 3841 5757

Club Captain

Colin Kellar
7 MacFarlane Street, Kippa Ring 4021
Ph: 3885 2377

General Committee

Ruvan Dharmaratne
41 Anise Street, Wishart 4122
Ph: 3349 2105

Marie Kronenberg
48 Laysan Street, Taigum 4018
Ph: 3216 2347

Claude Gonsalves
57 Parklands Circuit, Boondall 4034
Ph: 3265 4791

Ben Simmons
148 Elison Road, Geebung 4034
Ph: 3633 0098

Honv. Solicitor

Trilby Misso
1 Redcliffe Parade, Redcliffe 4020
Ph: 3883 8888

Email from the President

Dear Members,

As I am overseas at the moment, I have taken the liberty of emailing this message to you.

First let me thank you for electing me as your new President for 2007 and voting for a very enthusiastic and dedicated Committee. Susan, David, Marie, Ben and Neville have worked closely with me in the past on previous Committees, while Ruvan, Neela and Claude bring their experience from last year's Committee - Sid, Andy and Colin are new to the Committee and I am sure they too will contribute to the success of the Club.

Our objective is to manage the Club as a family, and please you, the members, as best we can, by having regular events in the form of special dances, get-togethers, Have-A-Chat parties, and sporting events. We are hopeful that the calendar of events planned for this year will increase the membership and influence the many younger members to join the Club. We hope you will come and join us at these events as this CLUB is YOURS, and it depends on you, to go from strength to strength.

This Newsletter carries information about the Camp. We would like to see you there with your family and friends - lets make it a memorable occasion.

Looking forward to meeting all of you soon

Kind regards,

Davenal Flanderka



37TH ANNIVERSARY CELEBRATIONS

**AN ANNIVERSARY DANCE WILL
BE HELD ON 30 JUNE 2007**

PLEASE KEEP THIS DATE FREE

Dates For Your Diary



April 14th	Sri Lanka Society of Qld. Cultural Concert & Dance
April 27th	Have-A-Chat Party
May 4-7th	Annual Camp
May 19th	Curry Night
June (TBA)	Inter Club Cricket Tournament
June 30th	37th Anniversary Dance

More details in next Newsletter

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RENEWAL OF MEMBERSHIP

Membership fees expired on 31st January 2007.

Please send your renewals for 2007/08 without delay.

A form is available on page 19.

Thank you to those who have already sent in
their renewals.

A NOTE FROM THE EDITORIAL COMMITTEE

The Club's Website is currently
unavailable. This edition is being
mailed to all members.

ADVERTISING

For all advertising enquiries, please contact
Susan Fahir on 3878 4782.

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 address all correspondence to:
Silver Scene, P.O. Box 1425, Carindale Qld 4152

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.

DEADLINE Friday 18 May 2007.

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

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
Pay up front for 5 consecutive advertisements and receive the 6 th one free						

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 37 years.



Pearl Dantanarayana
Maureen Langley

Therese Kellar & Sam Coleman
Aubrey & Nirmala Stainwall



Club Chatter...

Eva Henricus, a long standing member of the Club passed away peacefully at the Brisbane Mater Private on Tuesday, 20 March after a long battle with cancer. Eva was the wife of Russell Henricus and sister to Donnie, Kingsley and Ronald Henderling, Noeline Solomons, Esther Harris and Patty D'Ekenaike.

Our Deepest sympathies and condolences go to Russell and all the family.

Russell wishes to thank all members of the Club for the many phone calls, cards and donations to the Cancer Fund and expression of sympathy during this time of his sad loss.

Donnie, Rena and Jeremy extend our sincerest thanks to all our friends for the many phone calls, cards and expression of condolences and support during this time of our sad loss.



IMPORTANT NOTICES

CLUB NIGHTS

This initiative was introduced in 2003, and was intended to give all Club members an equal opportunity to meet every month and spend some time together. Indoor games were made available for those who wished to play, and, a member was nominated to provide some recorded music. A caterer was also arranged to provide a meal for those who wished to have one, by individual arrangement with the caterer.

The current format of these nights, however, appear to have departed from its original intent and a number of members have expressed their concerns, that because of monetary constraints being experienced, they are disadvantaged and unable to avail themselves of the obvious benefits of such occasions.

The present Committee intends to have more casual nights for members to get together. These nights will be reasonably priced and meals will be simple. We promise you there will be good music (recorded or live as appropriate) for your dancing/listening pleasure.

Some nights will have a theme to make it more fun. Please feel free to dress up if you wish to make the night more special. The success of these nights will be closely monitored and changes made as necessary to ensure your enjoyment and participation.

CAMP

The Annual Camp will be held at Lake Perseverance from 4th – 7th May. Due to the popularity of the Camp and to avoid causing members any stress or anxiety, it has been decided that **only completed booking forms by mail, with full payment**, will be accepted. This will be on a “**First Come First Served Basis**”. Priority will be given to current financial members.

Unless booked out earlier, bookings close on Monday 23 April 2007.

CREDIT CARD FACILITY

Due to the limited use of this facility, the Management Committee has decided to no longer accept this as a form of payment. We do apologise for any inconvenience this may cause some of our members.

MEMBERSHIP CARDS - 2007

Membership Cards for the current year will be sent to all financial members in the next issue of Silver Scene.

AGM REPORT

The Annual General Meeting was held on Saturday 17 March 2007 at the Ithaca Bowls Club, Red Hill. The meeting commenced with Gerard Fernando in the Chair assisted by Dinty Ranasinghe, Secretary and Norman De La Harpe, Treasurer. There were 102 members present and there was lively participation in the discussion of Club matters.

The Treasurer's Report this year was presented using an overhead projector and a new accounting format, which the President explained was recommended by the Auditors. The change after 35 years left some of the members a little confused. A few questions from members were clarified. The net surplus for the year was \$3683.83 and the Balance Sheet reflected an amount of \$24,390.44. This was seen as a successful year for the outgoing Committee.

Having completed the business of the outgoing Committee, Gerard thanked his team. He vacated the Chair and appointed the Pro-tem Chairman, Alan Western, to officiate on the election of the new Committee. Alan thanked Gerard for his service to the Club during the past 2 years as President and for several years on the Committee. A ballot was held to elect the 2 Vice Presidents from a field of four nominees. All other positions were uncontested.

The new Committee elected are as follows:

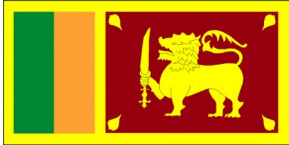
		<u>Proposed By:</u>	<u>Seconded By:</u>
President	Davenal Flanderka	David Tambyah	Susan Fahir
Vice Presidents:	Neville Shedden Sidney Shedden	Sid Shedden Neville Shedden	Colin Kellar Ty Fox
Hon. Secretary:	Susan Fahir	Fyri Fahir	David Tambyah
Asst. Secretary:	Neela Matthews	Davenal Flanderka	Susan Fahir
Hon. Treasurer:	David Tambyah	Davenal Flanderka	Susan Fahir
Asst. Treasurer:	Asela Weerasinghe (Andy)	Davenal Flanderka	Margot Flanderka
Club Captain:	Colin Kellar	Albert Schokman	Sid Shedden
General Committee:	Ruvan Dharmaratne Claude Gonsalves Marie Kronenberg Ben Simmons	Andy Weerasinghe Meuris Gonsalves Claude Gonsalves Barbara Wardner	Davenal Flanderka Marie Kronenberg Meuris Golsalves Rowena Western

H.M. Charlton & Co., Auditors elected by the previous Committee, during the year, were re-appointed for the ensuing year. Trilby Misso & Co., were re-appointed Honorary Solicitors.

The new President, Davenal Flanderka, thanked the members for their vote of confidence and assured them that the new team will focus more on the social and sporting events that made the Club successful in past years.

The formalities of the AGM having been concluded, everyone enjoyed a Buriyani meal prepared by Gune and there was music for dancing provided by Gerard & Aruni Cabraal.

Please contact the Treasurer, David Tambyah, should you wish to receive a copy of the Club's Accounts for the year ended 31 January 2007.



SRI LANKA SOCIETY OF QUEENSLAND Inc PRESENTS



THE SRI LANKAN NEW YEAR CELEBRATION & CULTURAL CONCERT OF 2007



*Featuring live music from WILD FIRE & guest artists
"THOSE TAP GUYS" traditional and funk tap dancing by an all Australian Group*

Saturday 14 April 2007

University of Queensland St Lucia - UQ Centre

Begins at 5pm

Please contact Srilanka Society and Silver Fawn Committee members for tickets.

Tickets will not be sold at the gate

Hiran Cooray 3843 5950, Pushpa Jayasekara 3300 9911, Susan Fahir 3878 4782,

Gerard Fernando 3285 2793, Jayantha Pathikirikorale 3808 2299

Gune 3411 2891

Non Members	\$60.00
Members	\$50.00
Students (with I.D.) & Pensioners	\$35.00
Children Under 12	\$15.00
Children Under 6	\$10.00

DRESS: Smart Casual

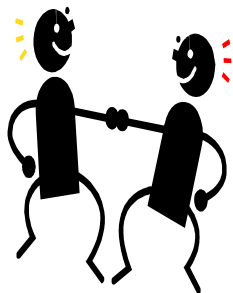


Est. 1978 ~ Inc. 1984

**DINNER INCLUDED – BAR FACILITIES AVAILABLE
BYO prohibited by UQ campus.**

"Have-A-Chat" Party

(Make new friends and catch up with old friends)



Friday 27th April 2007
10.00 a.m. - 2.00 p.m.

Ithaca Bowls Club, 22 Fulcher Road, Red Hill

Morning Tea & Lunch provided

- * Bingo**
- * Raffle**
- * Cooking Demonstration**
- * Sing-A-Long**

Members: \$7.50 Guests: \$10.00

For bookings please contact:

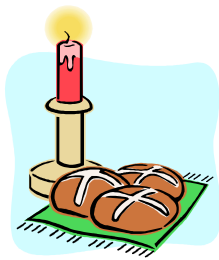
Marie Kronenberg Tel. 3216 2347
Susan Fahir Tel. 3878 4782

(no later than Tuesday 24 April)



Mini Bring & Buy Sale (in addition to usual programme of events)
\$3 per stall. Arts & Crafts etc.

- ♦ "Many people will walk in and out of your life, but only true friends will leave footprints in your heart"
- ♦ "Great minds discuss ideas, Average minds discuss events, Small minds discuss people"
- ♦ "Friends, you and me..... you brought another friend, and then there were three. We started our group..... our circle of friends..... and like that circle..... there is no beginning or end"
- ♦ "To handle yourself use your head, to handle others use your heart"



HISTORY OF THE HOT CROSS BUN

Hot cross buns are typically eaten on Good Friday and during Lent. Stories abound about the origins of the Hot Cross Bun. Yet, the common thread throughout is the symbolism of the "cross" of icing which adorns the bun itself.

Some say that the origin of Hot Cross Buns dates back to the 12th century, when an Anglican monk was said to have placed the sign of the cross on the buns, to honor Good Friday, a Christian holiday also known as the Day of the Cross. Supposedly, this pastry was the only thing permitted to enter the mouths of the faithful on this holy day.

Other accounts talk of an English widow, whose son went off to sea. She vowed to bake him a bun every Good Friday. When he didn't return she continued to bake a hot cross bun for him each year and hung it in the bakery window in good faith that he would some day return to her. The English people kept the tradition for her even after she passed away. Others say that Hot Cross Buns have pagan roots as part of spring festivals and that the monks simply added the cross to convert people to Christians. Even if this is the case, I think it was rather bright of the monks to be able to so readily tie existing traditions to Christianity!



The bond between mother and child is a special one. It remains unchanged by time or distance. It is the purest love – unconditional and true. It is understanding of any situation and forgiving of any mistake.

The bond between mother and child creates a support that is constant while everything else changes. It is a friendship based on mutual love, respect and a genuine liking of each other as a person. It is knowing that no matter where you go or who you are, there is someone who truly loves you and is always there to support and console you. When a situation seems impossible, you make it through together by holding on to each other.

The bond between mother and child is strong enough to withstand harsh words and hurt feelings, for it is smart enough to always speak the truth, even when lies would be easier. It is always there – anytime, anywhere- whenever it is needed. It is a gift held in the heart and in the soul, and it cannot be taken away or exchanged for another. To possess this love is a treasure that makes life more valuable.

~ Stephanie Douglass

The Management Committee take this opportunity to wish all our Mothers a Happy Mother's Day - Sunday 13 May.





Weekend Camp 2007

Friday 4 May 2007 to Monday 7 May 2007
(Labour Day Weekend)

Lake Perseverance Recreation Centre
(located 10kms from Crows Nest and
45kms from Toowoomba)
Situated on the foreshore of Lake Perseverance

Accommodation is in 10 Chalet style cabins complete with ensuites, each Chalet accommodating 12 people.

Facilities include Tennis, Basketball, Volleyball, Netball, and Surfboard is permitted on the lake. There is also a Sports field to play Cricket, etc., Bushwalking and a Camp Fire area.

The cost of food and accommodation will be:

	<u>Financial Members</u>	<u>Guests</u>
Adults	\$75.00 per person	\$90.00 per person
Children 3 yrs to 12 yrs	\$45.00 per person	\$45.00 per person
Children under 3 yrs	Free	Free
**Families		
Two Adults and a child	\$195.00	\$225.00
Each additional child	\$ 30.00	\$ 35.00

****Parents and their children or grandparents and their grandchildren qualify for the family membership rate. (only immediate family).**

Due to the popularity of our Camp, the completed booking form with payment should be returned to the Reservations Officer, P.O. Box 1425, Carindale Qld 4152.

Book early to avoid disappointment. Bookings close Monday 23 April 2007 unless booked out earlier.

Current financial members will be given priority. No telephone bookings please.

CATERING:

The fee charged includes the provision of all meals. Meals are prepared on site by a team of those attending the Camp and include:

Friday Night	Light Supper
Saturday	Breakfast, Lunch, Dinner
Sunday	Breakfast, Lunch, Dinner
Monday	Breakfast

Light Supper will be provided on Friday (4th) night until 9.00 p.m.

Tea and coffee will be provided for the duration of the weekend as well as a sweet following lunch and dinner.

Campers to Provide: You will need to bring along soft drinks and any other snacks and nibbles you wish to eat during the weekend.

WHAT TO BRING: Campers will need to bring with them the following:

Pillows, Sheets, Blankets, Cutlery, Plate, Cup, Sweet Bowl, Tumbler, Tea Towels, Toiletries and a Torch.

ACCOMMODATION: Accommodation will be allocated on arrival and Rosters for all work to be performed will be arranged. Campers are requested to **Register** their attendance on arrival and check on their duties as early as possible.

PROGRAM OF EVENTS: Various sports and activities will be conducted during the weekend. Bring with you any games you would like to play and others may join in.

Saturday Night Dinner Dance - “Hawaiian Night”

There will be prizes for the best outfit, so start planning an outfit for the night.

Sunday Service: A morning Service will be held for those interested in attending.

Sunday Evening Concert: Our ever popular Concert will be held on Sunday evening so get together with your fellow cabin mates and organize your item for the Concert. This will be followed by a sing-a-long.

There is also a Camp Fire area so bring along your musical instrument for a sing-a-long.

HOW TO GET THERE:

Lake Perseverance is on Perseverance Dam Road via Crows Nest

- Take the Ipswich Road Motorway heading towards Ipswich
- After Redbank take the Toowoomba turnoff (Warrego Highway)
- Head along the Warrego Highway and just past Blacksoil turn right for Esk taking Brisbane Valley Highway (look out for Caltex and BP Petrol Stations) the speed limit here reduces to 80kms so beware of the Police radar checks
- Follow the Brisbane Valley Highway towards Fernvale over the Wivenhoe Dam, heading towards Esk
- At Esk turn left at the corner of the Council Chambers sign post reading Crows Nest and Toowoomba
- Follow the road for about 30kms and then turn right on to the road sign posted Lake Perseverance Dam
- Follow this road 11 to 12kms until you arrive at the Camp site on the left.

WEEKEND CAMP 4 May - 7 May 2007

BOOKINGS & PAYMENTS:

The Booking Form duly completed with cheques payable to the Silver Fawn Club Inc., should be sent to the Reservation Officer. Current financial members will be given priority.

FINANCIAL MEMBERS:

Names of Adults

Names & Ages of Children to 12 yrs

.....
.....
.....
.....

Total Adults**75.00** @ \$= \$

Total Children**45.00** @ \$= \$

Family:

Names of Adults, Children and Ages of Children to 12 yrs

.....
.....
.....

NON FINANCIAL MEMBERS:

Names of Adults

Names & Ages of Children to 12 yrs

.....
.....
.....

Total Adults**90.00** @ \$= \$

Total Children**45.00** @ \$= \$

Family:

Names of Adults, Children and Ages of Children to 12 yrs

.....
.....
.....

TOTAL PAYMENT ENCLOSED: \$

Member's/Guest's Name :

Email Address:

Signature Date

Confirmation of Booking will be notified by email. If you do not have an email address please include your mailing address.

CURRY NIGHT

Saturday 19 May 2007
7 p.m. onwards



Ithaca Bowls Club, Fulcher Road, Red Hill

Dinner Included
(Drinks at Bowls Club Prices)

Music by DJ Colin Kellar & Ty Fox

Members \$12.50
Guests \$15.00

To book your ticket please contact:



Colin/Marie Kellar Tel. 3885 2377
Neela Matthews Tel. 3289 7324
Susan Fahir Tel. 3878 4782

(no later than Saturday 12 May)

YOUR COMMITTEE

If you like your Committee's actions why not stop and tell them so.
It will give them inspiration, more than you ever know.
If you like the work they are doing, do not be afraid to say,
It will give them added courage for the burden of the day.
Just remember they have trials, just like you and I.
Though they cannot please all members, all they can do is try.
If you have a word of kindness - not a lot of flowery praise,
You should let your Committee know it - it will brighten up their day



Gardening with Bob...

Answer to another gardening question:

QUESTION 1, from Shiranganie Senaratne.

I would like to find out how to get rid of Lawn Grubs. I have tried pellets available in supermarkets to no avail.



ANSWER

'Lawn Grub' is a very common but really a very loose term and most people do not realise that there are many forms of 'lawn grubs'. They are all larvae of different species of moths, and sometimes the larvae of beetles too get included in this category. The main ones resulting from moths eggs are 'Army Worm', 'Sod Webworm' and 'Cut Worm', and that from beetles is the 'Curl Grub'. The larvae of the moths generally feed on the blades of grass, whilst those of the beetles feed on the roots.

A mistake that we all make is that we think that 'spraying will fix the problem', and we then spray ... BUT, just once. Therein lies the problem. We do not realise that the moths will continue laying eggs and there will be several generations of larvae being hatched. The insecticide kills the larvae but has no effect on the eggs! Persistence is the key, and several sprays two weeks apart during the 'lawn grub season' are what is required.

This is a seasonal affair, and the moths lay their eggs in the warmer months through summer and into early autumn. Unfortunately ... the healthier the grass the more they seem to like it! Like us preferring the juicier fruit! Commence your sprays as soon as you notice lawn grub attack. Three sprays, a fortnight apart, should resolve the problem.

When purchasing insecticides for the control of lawn grubs, look for the 'active ingredients', shown in small print on the bottle below the main trade name. Those insecticides with *Trichlorfan*, *Permethrin*, *Chlorpyrifos* and *Bifenthrin* should do the trick for you. I personally favour those with *Chlorpyrifos* which has given me good results. Quite a few companies market these products under different 'trade names'.

QUESTION 2, from Niranjali

My Silver Beet is getting a white powdery substance on the leaves, the edges of the leaves are browning off and the plants are now not producing healthy leaves for harvest.

ANSWER

The white powdery substance on the leaves could be either 'Powdery Mildew' or 'Downy Mildew'. These are both types of fungi and are brought about by excessive humidity. The humid conditions can be as a result of prevailing weather, or even created by excessive watering of the plants. Browning of the leaf edges can be as a result of various factors, one of them being excessive moisture.

You said that the Silver Beet is being grown in a box which did have drainage holes at the bottom. You also said the box was sitting on a tray of sorts. You water the plants very regularly. You got a good first crop off the plants, but now you have this problem.

From what you told me, and with the combination of mildew and browning of leaf edges, I suspect that you are actually 'killing your plants with kindness'! I feel you are watering them too much. The box sitting directly on a tray probably means that the holes in the bottom of your tray are blocked by the tray itself and are not providing any drainage. I suspect that the soil at the bottom of your box is very wet.

The fungal diseases may be controlled by various fungicides, but they will not help you with the overall health of the plants unless you improve their cultural conditions.



Gardening with Bob ... (continued from previous page)

I suggest that you try the following and see how you go.



Lift the box off direct contact with the tray and sit it on some supports so that there is a gap of an inch (25mm) or so between the bottom of the box and the surface of the tray.

- Make sure that the drainage holes in the bottom of the box are not blocked in any way. Just poke something up those holes, and twiddle it around a bit.
- Trim off all the unhealthy leaves, even if you end up with 'bald looking' plants.
- Stop watering for two weeks or so.
- Dig a hole into the soil within the box, and check whether the soil at the bottom is excessively wet. This will give you an indication as to whether too much watering is the problem. If the soil is NOT too wet and soggy at the bottom of the box, please get back to me ... and we'll try a few other procedures.
- Make certain that your plants are getting FULL sun, or as much sun as possible. Too much shade too brings on humidity and cool conditions, which will give you the symptoms you are experiencing.

QUESTION 3, from Rena

The leaves of my 'Nivithi' (Ceylon Spinach) are small and hard.

ANSWER

Here, I feel, we have a situation quite opposite to what Niranjali has. You are probably not giving your 'Nivithi' plants enough water.

This plant requires very moist conditions to perform at its best. Not wet ... but certainly moist, and it requires very frequent watering. If not watered frequently and sufficiently the plant shows symptoms of small leaves, a 'greyish' colouration in the leaves, the leaves are thick and they feel hard to the touch. When 'under watered', these plants are also very susceptible to nematodes, which are microscopic worms in the soil that attack the root system and are invisible to the naked eye. This causes lumpy nodules to form on the roots, which is a sure sign of nematodes and under watering.

The simple answer to your question is that you need to water these plants heavily and more often ... possibly every second day.

Members,

Don't miss the chance to obtain invaluable gardening tips from one of Queensland's experts, Bob Dobbs, who has been in charge of Brisbane's inner city parks for nearly 20 years!

Send us any questions you would like answered by our gardening guru or let us know of any horticultural topics that you would like information on.





From the Kitchen.....

HOT CROSS BUNS

Serving size: Serves 10 or more

Cooking time: Less than 30 minutes

Ingredients

1 sachet (30g) Yeast
1 ½ cups (375ml) warm Milk
1 teaspoon Salt
1 Egg, lightly beaten
¼ cup Sultanas
1 Egg yolk, extra

¼ cup (60g) Caster Sugar
4 cups (600g) plain Flour
50g Butter, melted
¼ cup Currants
½ cup plain Flour, extra
1 tablespoon Milk



METHOD

Place yeast in a small bowl. Mix in sugar and ¼ cup of the warm milk. Set aside in a warm place for 15 minutes, or until mixture is frothy. Sift flour and salt into a large bowl. Make a well in the centre and pour in yeast mixture; butter, egg, currants, sultanas and remaining milk. Mix to combine.

Knead until mixture is smooth and elastic, about 5 minutes. Place in a greased bowl covered with a tea towel, for about one hour, or until mixture has doubled in size. Using a fist, punch the dough down. Divide the mixture into 14. Knead into smooth balls. Set aside for a further 30 minutes or until doubled in size.

Preheat the oven to 220°C. Mix the extra flour with ½ cup water. Place in a piping bag. Pipe a cross onto each bun. Brush with combined egg yolk and milk. Bake for 15 minutes. Cool on a wire rack.

SINGAPORE NOODLES

Serving size: Serves 4

Cooking time: Less than 30 minutes

Ingredients

450g thin Singapore Noodles
2 tablespoons Peanut Oil
1 teaspoons Sesame Oil
3 teaspoons grated fresh Ginger
1 Red Capsicum, seeded and sliced thinly
3 green Onions, chopped plus 2 extra for garnish
1 tablespoon light Soy Sauce
1/3 cup (80ml) Water

5 Chinese dried Mushrooms
2 Eggs, beaten
3 cloves Garlic, crushed
1 tablespoon Curry Powder
400g medium uncooked Prawns, shelled, de-veined
300g Chinese Barbecue Pork, sliced
1 tablespoon Oyster Sauce or Kecap Manis
2 cups (160g) Bean Sprouts



METHOD

Place noodles into a large bowl and pour over boiling water. Stand for one minute or until just tender; drain, rinse and set aside. Place mushrooms in small heatproof bowl, cover with boiling water, stand 20 minutes; drain. Discard stems; slice caps thinly. Heat 1 teaspoon of the peanut oil in heated large wok or heavy-based frying pan, cook beaten eggs; swirl wok to make a thin omelette. Remove omelette from wok; roll omelette and cut into thin strips.

Heat remaining peanut oil and sesame oil in wok or large pan; stir-fry garlic, ginger and curry powder about 2 minutes or until fragrant. Add capsicum and stir-fry for a minute. Add prawns and stir-fry until prawns change colour. Stir in mushrooms, half of the onion and pork; stir-fry about 2 minutes or until heated through. Add noodles, combined sauces and water; stir-fry until most of the liquid is absorbed.

Toss through half of the omelette slices and bean sprouts. Serve topped with remaining omelette slices and extra green onions.





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sales@ipsecurity.net.au
www.ipsecurity.net.au



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SILVER FAWN CLUB INC.

MEMBERSHIP SUBSCRIPTION FORM 2007/08

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:

.....POSTCODE:PHONE:

E-MAIL ADDRESS:

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 2007/08 - 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.....

SECONDED BY (Name) Signature

- **Cheques should be made payable to "Silver Fawn Club Inc."**
- **Membership fees are from 1 February 2007 to 31 January 2008, 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 1425, Carindale 4152.**

If undeliverable return to:
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CARINDALE, QLD 4152

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