



SilverScene

Official Newsletter of the Silver Fawn Club Inc.

Founded in 1970

www.silverfawn.com

October-November-December 2026

Proposed Club Calendar

Event	Date	Bookings close
Meet and Greet	18 October	 8 October 2026
FSOQ Sri Lanka Day	11 October	
Christmas Carols	5 December	22 November 2026
New Year's Eve	31 December	19 December 2026

Silver Fawn Club Inc. Cancellation Policy

1. All tickets must be booked and paid for by the closing date for bookings.
2. There will be no paying for tickets "at the door" on the day of the event.
3. Once paid, tickets are not refundable after the closing date for bookings. They will be refunded only where the Club has not incurred any initial costs before the closing date for bookings.
4. If booking by EFT, tickets are only valid if paid for before the closing date for bookings.
5. The Club will endeavour to on-sell tickets paid for after the closing date. However, it is up to the member to dispose of tickets if they are unable to attend.
6. No meals will be provided in the event that a member is unable to attend an event.
7. The Committee reserves the right to cancel an event if there is insufficient interest. In this case, refunds will be given to those who have booked and paid.

New Bank Account Details

The Club has a new ANZ bank account - details below.
However, the old bank account number will be in operation until further notice.
You can use either bank account for your subscription and event payments

Silver Fawn Club Inc Bank Account Details

Please use when making any direct deposits.

Silver Fawn Club Inc.

BSB: 014 203

A/c 811248763



**Ref: Your Surname and initials. This is very important
so we know who has paid into the account.**

MEMBERSHIP FEES

Family \$30	Family Pensioner \$20
Single \$20	Single Pensioner \$15
Interstate/Country \$15	Student (No Income) \$10

**Membership Fees DO NOT include printing and postage of the newsletter.
An additional charge will apply to those who require a printed copy.**

PRESIDENT'S MESSAGE

Since our last newsletter, we have enjoyed a memorable bus trip and have been busy planning the **Have-A-Chat** lunch, renamed by our convenors, Thomazine and Gerard Fernando, as the Spring Has Sprung **Meet and Greet Lunch**. The bus trip featured Mt Tamborine's scenic views and the warmth of the Silver Fawn community, where old and new friends shared morning tea, lunch and the culinary delights of Sri Lanka.



The **Meet and Greet Lunch** and afternoon tea, to be catered by Jeremy Henderling, also promises to be a culinary highlight. Inder will provide music for dancing or relaxed listening, with bingo, games and creative activities between the music and meals. We will also celebrate Rena Henderling, who turned 90 on 20 September and remains a vital part of the heart and soul of Silver Fawn's proud history. Congratulations, Rena, and **THANK YOU**. We still have room for more guests, so please support your club and book to enjoy *The Good Times*.

For more wonderful food and a celebration of Sri Lankan culture, join us at Seventeen Mile Rocks Park on Sunday, 11 October, for **Sri Lanka Day**. Although we were unable to host a Silver Fawn stall this year, you can still look forward to spring weather, cultural performances and an abundance of delicious food.

More good times are just around the corner.....

On Saturday, 5 December, we will celebrate Christmas in the popular format of recent years: **Christmas Carols** followed by dinner and dancing to music from Ray and Nigel Anthonisz. Thilani Caterers will serve a delicious three-course meal between the carolling and dancing. And for **New Year's Eve**, you can dance farewell to 2026 and welcome 2027 with music from the ever-popular Russell Lowe and special guest performers. Thilani Catering will provide a sumptuous three-course meal, followed by kiribath at midnight. Both events will be held at our new venue of the **Jindalee Bowls Club**.

Since our long association with Everton Park Bowls Club ended last year, the management committee has faced ongoing challenges in securing suitable venues. Wavell Heights Community Centre did not meet our needs, so we booked the Red Hill Bowls Club for the **Meet and Greet**, **Christmas Carols and Dinner**, and **New Year's Eve Dance**. Unfortunately, that club double-booked the **Meet and Greet** and would not change the date of its other function, leaving us to find replacement venues at short notice. I share this not to praise the committee's efforts, but to remind everyone that we are volunteers doing our best, despite advancing age and limited physical capability. Please support our events by your attendance to experience 'The Good Times'.

With hope and appreciation,
Denis Anthonisz
President

VENUE CHANGE

PLEASE NOTE: *Our venue has changed.* The Red Hill Bowls Club advised us of a double booking at short notice, so the Meet and Greet Lunch will now be held at the Mitchelton Senior Citizens Club. As a result, this will be a **BYO event** - please bring your own drinks, ice, and any special glasses you may require. We apologise for the disruption.

Spring has Sprung
MEET AND GREET LUNCH
SUNDAY 18 OCTOBER 2026
12noon - 4pm

NOTE: CHANGE OF VENUE ↗

UPDATE ↖ Mitchelton Senior Citizens Club
30 Tel El Kebir St, Mitchelton

Catering by Jeremy Henderling
Music by Inder

MEMBERS \$ 35.00
GUESTS \$ 50.00

➡ **BYO Drinks**
and special glasses

Bring your gold coins for Bingo

Numbers strictly limited
Book and pay before 8th October
to avoid disappointment

CONTACT

THOMAZINE 0419 480 808	GERARD 0407 453 535
SUZIE 0409 533 540	NAMAL 0433 427 377

BOOK ONLINE >>

via [TryBooking.com](https://www.TryBooking.com)

UPCOMING EVENTS

Christmas Carols & Dinner Celebrations to be held at the Jindalee Bowls Club, Cnr Sinnamon and Yallambee Roads, Jindalee on 5 December 2026 from 6:00pm -10:30pm. Numbers strictly limited.



New Year's Eve Dance to be held at the Jindalee Bowls Club, Cnr Sinnamon and Yallambee Roads, Jindalee 31 December from 7:30 pm - 1:00 am Book your tickets early to avoid disappointment

Bus Trip to Mt. Tamborine

On Wednesday, 19 August, twenty-eight intrepid sightseers gathered at the Aspley Hypermarket, bright-eyed, warmly rugged up, and ready for an expedition to Mount Tamborine. Queensland turned on one of those glorious winter days that make visitors wonder why we ever complain. The traffic, however, had not received the memo. Lutwyche Road, following a four-car collision, had transformed itself into a very long, very still car park—minus the convenience of shops.

Burge, our driver, then proved he was not merely a bus driver but a master tactician of the suburban back street. With one well-timed U-turn and a calm escape through the side roads, he rescued us from the traffic snarl. Even so, we arrived an hour late to collect the eight Silver Fawn day trippers from MacGregor Park 'n' Ride, who were no doubt beginning to wonder whether we had accidentally gone to Mount Tamborine without them.

Once we finally reached the M1, the traffic cleared, spirits lifted, and the bus resumed its official role as a vehicle rather than a waiting room on wheels. We headed smoothly towards picturesque Doug Larsen Park in Beenleigh, where morning tea awaited. Thanks to the culinary talents of our Management Committee members, the spread was so generous it deserved its own seat on the bus.

After such a gastronomic warm-up, a stroll along Gallery Walk at Mount Tamborine seemed the perfect way to pretend we were working up an appetite for lunch.

Lunch at the beautiful Botanical Gardens was, unfortunately, declared a disappointing “no go” after a late call from the bus company advised that the road gradient into the park was not bus-friendly. In other words, the bus looked at the hill and politely declined. So, with “bundy full” already being called, we set off on the mercifully flat Gallery Walk instead. The quaint shops, packed with specialist trinkets and tempting goods, gave everyone plenty to browse, admire, and very nearly buy.

We then bussed it to Witches Falls lookout for lunch. Bus trippers had been asked to BYO lunch plus something to share, and once again the Sri Lankan gastronomic magic appeared in abundance. There was so much sharing that “bundy full” was called early, loudly, and possibly by several people at once. Our late lunch was followed by a bush walk to the falls. Six brave explorers made it all the way, while many others turned back due to the track being in less-than-glamorous repair. A few of us, of course, had to stay behind for the very important duty of minding the leftover food.

Next stop was Yatala Pies, where many people bought takeaway pies despite the fact that there was absolutely no room left for any of the delicious leftovers — proof that the human spirit is stronger than a full stomach. The trip home was once again slow thanks to the traffic, but thirty-six tired adventurers eventually arrived safely back at base. The day was a huge success, thanks to the camaraderie of the Silver Fawn community and the organising prowess of Suzie Anthonisz.

Reported faithfully by her devoted assistant, food guardian, and occasional observer.

Denis Anthonisz.



Happy Day Trippers
enjoying good food,
great company and a
beautiful winter's day
in the sunshine.



BUS TRIP TO MT. TAMBORINE

It's Wednesday morning,
A day for planned strolling,
To Tamborine mountain no less,
A drive in a bus, breakfast in the park,
And listen to the chatter of friends.

Breakfast is done, it's time to have fun
So back to the bus, we do go,
We've climbed a hill to where eagles build
And koalas dare to cross hills

We stop for awhile and with a smile
We see there's stuff to be bought,
Local Coffee and craft, Ice cream or a tart
Or cup of Sri Lankan tea

The mid-streets are rough, earthmoving stuff,
Men in hard hats to deal,
With roadworks a mess hardly duress,
The aroma of coffee is best.

We're back in the bus,
The MC tut-tuts
With words of wisdom no doubt
Thirty plus one the bus driver makes one,
We know not if his eyes see the sun

Sunnies a wrap we
Return to the bus,
A short run and turn around
Good food awaits,
For everyone's taste.
Abundantly filled we can state

A walk in the park in the hills
Is a part of the thrill and our will
No Tamborine sighted said light hearted
Conclusion are now fulfilled.

We plan to stop
Just one more stop
Aussie Tucker an indulgence must,
A pie or four before we go
To lay our sweet head on pillows.

Oh! The MC is back a collection in cap
No doubt for the driver's good work
Thank you old chap, it is now a wrap' we applaud
The driver's good work.

It's time to head home the day is now done
Sleep until Dawn wakes our bones.

— Ryle Moldrich



**Our sincere gratitude to the
organisers, a job well done.
Ryle and Susan Moldrich**



LETTERS TO THE EDITOR

Got something to share? Send it to the editor: silverscene@silverfawn.com

Hi Suzie

Both Sandra and I would like to thank you, Denis and your committee for an exceptional day trip to Mt Tamborine. It was a magnificent day out and what we got was beyond our wildest imagination.

The morning tea was just fantastic. The lunch was unbelievable with everyone sharing the lunches they had brought. Both locations were so good I am sure everybody enjoyed them.
Thanks again for everything.

Kind regards

David and Sandra Garth.

Dear Suzie, Denis, Thomazine, Laurensz, Ranjan and Namal, and Club members who contributed to the food.

Just a note of thanks for treating us to a most enjoyable day driving to beautiful Mt Tambourine. The weather was perfect, the drive comfortable and the buffet morning tea pleasing to the eyes and taste buds. It was a day of sharing food, and conversation while enjoying the beauty of our surroundings.

A special word of thanks to Susie who took on the load of organising this event. For the many phone calls she made in order to encourage participation to keep the cost of the bus as low as possible.

Thank you.

Deanna.

TryBooking is live!

Trial and ticket payment options

Please try the online booking system if you have not already done so; it now supports both card payments and direct deposit payments.

Payment options

Pay by card: Enter your card details in TryBooking and complete your ticket purchase online.

Pay by direct deposit: Complete the TryBooking reservation process, then make your payment by direct deposit.

How to reserve your ticket

1. Enter your details in TryBooking, including any dietary requirements and where you would like to sit.
2. Go to checkout.
3. If you are paying by direct deposit, **add SFC 2026 in the promotion code field**. This will reduce your TryBooking balance to \$0.
4. Complete the checkout process. You will receive an email from TryBooking confirming that you have reserved a ticket.

Important: If you choose direct deposit, your TryBooking ticket is not valid until the direct deposit payment has been made.

More info: <https://www.silverfawn.com/faqs/>

CHRISTMAS CAROLS & DINNER

5 DECEMBER 2026

FROM 6:00PM – 10:30PM

Jindalee Bowls Club

Cnr Sinnamon & Yallambee Roads
Jindalee

Catering by Thilani

Carols led by Laurensz

Music provided by

Ray and Nigel

LICENSED NO BYO

BOOK NOW

MEMBERS: \$50

GUESTS: \$65

Or contact

Ranjan 0434 608 779

Namal 0433 427 377

Suzie 0409 533 540

Denis 0432 411 383

Laurensz 0408 414 973





Celebrate with us

NEW YEAR'S EVE

JINDALEE BOWLS CLUB

**Cnr Sinnamon & Yallambee Roads
Jindalee**

December **31** from 7:30 pm to 1:00am

MUSIC - BY DJ RUSSELL LOWE

**Catering by THILANI
includes Kiribath at midnight**

LICENSED - NO BYO



BOOK HERE

**on Try Booking or contact your
nearest committee member**

Members : \$60

Guests : \$75

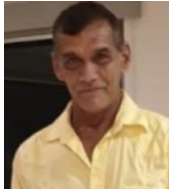
Let's Party



OBITUARIES



COLLINSON, Dawn (nee Woutersz) (92) previously of Hendra, and Aveo 'The Clayfield'. Beloved wife of 'Archie' Collinson (dec'd), sister of Rodney Woutersz (England), Edelweiss 'Delvis' Harridge (dec'd), Aloma de Zylva (Melbourne), and dear friend and companion of Audley Fernando (dec'd), passed away peacefully 15th August 2026.



DEUTROM, Bryan Vernon. Brother and Brother-in law of Tamara and Brian Dissanayake. Passed away in Sri Lanka on 7th April 2026.
4 April 1956 – 7 April 2026. Laid to rest on Saturday 11 April 2026.

WYDEMAN May (nee Harris) dearly beloved wife of Reginald (Dec'd) loved mother of Wayne. Beloved sister of Cecil (dec'd), Tyrone, Cherry and Dennis. Passed away on 18 August 2026. Forever loved. Rest in peace.

Thank you to all the Silver Fawn members and friends for your phone calls of sympathy, messages, cards and flowers at the sad loss of my beloved sister, May.

Love

Cherry Schokman.



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Mathru Bhumiya (Motherland)

Mathru Bhumiya is a beautifully crafted Sinhala documentary that pays tribute to the beauty, culture, and spirit of Mother Sri Lanka. Rather than telling a fictional story, the film presents a visual journey across the island, capturing its breathtaking landscapes, rich traditions, and the everyday lives of its people. The narration reminds the audience that the earth, sunshine, water, and air existed long before we were born and will continue long after we are gone, encouraging us to appreciate and protect nature for future generations. There are no actors or scripted scenes in the film. Instead, it portrays authentic moments from daily life and highlights the peaceful coexistence of Sri Lanka's diverse religious communities. The audience is taken through Buddhist temples, Hindu kovils, mosques, and churches, where people gather in prayer and devotion, reflecting the country's multicultural heritage. The documentary also celebrates the dignity of ordinary working people. It features farmers harvesting their crops after months of hard work, fishermen returning from the sea with nets full of fresh catch, traditional wood-mask craftsmen preserving centuries-old skills, and many other scenes that showcase Sri Lanka's rural lifestyle and cultural identity. The stunning cinematography, accompanied by a soothing musical score, creates a calm and reflective atmosphere, allowing viewers to appreciate the simple beauty of everyday life.



Mathru Bhumiya is more than a documentary—it is a heartfelt love letter to Sri Lanka. It reminds us that despite our differences, we all share the same land and the responsibility to preserve its natural beauty, cultural heritage, and harmony for generations to come.

By Namal Wijeratne.



LOST & FOUND

If you left a mustard coloured jacket behind at the **Mother's Day Afternoon Tea and Fashion Parade**

please call Suzie
on 0409 533 540

If this jacket isn't claimed soon I will have to donate it to a Charity.



RECIPE: CHRISTMAS BREUDHER



Ingredients

Fruit Mixture

- 1/3 cup (60 grams) sultanas
- 2 tablespoons (20 grams) candied citrus peel
- 1/2 teaspoon (3 grams) allspice powder
- 1/4 teaspoon (1 gram) nutmeg powder
- 1 tablespoon (3 grams) rose water
- 1 tablespoon (6 grams) sugar syrup, rum or brandy

Yeast Mixture

- 1 teaspoon (3 grams) instant dry yeast
- 1 teaspoon (4 grams) white castor sugar
- 1/2 cup (125 grams) lukewarm milk

Dough Mixture

- 1 1/2 cups (175 grams) all-purpose flour
- 1 large egg, room temperature
- A pinch of salt

Batter Mixture

- 1/4 cup (52 grams) softened unsalted butter
- 1/2 cup (104 grams) brown sugar
- 3 large egg yolks
- 2 tablespoons (40 grams) golden syrup
- 2 tablespoons (20 grams) milk
- 1 teaspoon (3.5 grams) baking soda
- oil or melted butter for greasing the pan

Method

Step 1: Prepare the Fruit Mixture

This step is super important because it gives the cake its rich, spiced flavor. In a small bowl, mix together sultanas, candied citrus peel, allspice, nutmeg, rose water, and sugar syrup, rum or brandy.

Give everything a good stir so the fruit gets evenly coated. Top Tip: If you have time, let this fruit soak sit for a few hours or, even better, 3–4 days. The longer it soaks, the deeper and more intense the flavor will be.

Step 2: Activate the Yeast

In another bowl, mix instant dry yeast, castor sugar, and lukewarm milk. Stir it well and let it sit for about 10 minutes. You should see little bubbles forming on the surface—this means your yeast is alive and ready to do its magic. If nothing happens, your yeast might be expired, so grab a fresh batch and try again.

Step 3: Make the Dough

Sift the all-purpose flour into a large bowl. Pour in the yeast mixture, then add the egg and a pinch of salt.

Recipe pictures & prep time >> [FoodHow.com](https://www.foodhow.com/recipe/christmas-breudher/) by [Jen Evansy](#)

Mix until you have a soft dough. Cover the bowl with a kitchen towel and place it somewhere warm. Let it rest for about an hour, until it doubles in size.

Step 4: Cream the Butter and Sugar

While the dough is rising, let's get started on the batter. In another bowl, using an electric mixer beat the softened butter and brown sugar together until it's light, creamy, and fluffy. This step is key for that melt-in-your-mouth texture. Pro Tip: Make sure your butter is softened before creaming it with sugar—this gives you a smoother batter and a softer cake.

Step 5: Add the Egg Yolks

Now, add the egg yolks, one at a time, beating well after each addition. You'll end up with a smooth, golden mixture.

Step 6: Incorporate the Dough

This is where things start to come together. Take your risen dough and start adding it, little by little, to the butter-sugar mixture. Keep mixing until everything is smooth and well combined.

Step 7: Add the Final Ingredients

Now, stir in the golden syrup, milk, and baking soda. Give it a good mix until everything is evenly incorporated.

Step 8: Fold in the Fruit

Time to add that flavorful fruit mixture! Gently fold it into the batter, making sure the fruit is distributed evenly.

Step 9: Prepare the Cake Pan

Grease a [bundt cake tin](#) with butter or oil to prevent sticking. Pour in the batter, smoothing out the top so it bakes evenly. Quick Note: No bundt pan? You can use a regular round cake pan, just adjust the baking time slightly.

Step 10: Time to Bake:

Preheat your oven to 350°F (175°C) and bake the cake for 35–40 minutes, or until the top turns golden brown and a skewer inserted in the center comes out clean.

Let It Cool and Enjoy!

Once it's done baking, let the cake cool in the pan for about 10 minutes before carefully turning it out onto a wire rack. Once it's fully cooled, slice it up and enjoy!

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FOR EVENT INFO & INQUIRIES

Event coordination/Inquiries:
Dr Jay Weerawardena 0402 286 548
Jayantha Weerasekera 0422 368 851
Email: jweera251@gmail.com

Stalls and site coordination:
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Sponsorships & PR coordination:
Sidath Wijetunga 0470 107 509

Site logistics:
Sunil Gooneratne 0412 719 979
Uditha Liyanage 0143 840 920

Special Project Coordinator:
Randeve De Mel

VIP liaison/Reception:
Anton Swan, OAM 0438 194 852
Sunilshantha Patabendige 0404 462 352

Cultural program:
Dush Devendra 0434 102 801
Sepali Weerasooriya 0491 670 493

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Sanjaya Unantenna 0412 172 286

Governance:
Jayantha Pathikirikorale 0412 438 283

Publicity Coordinator:
Dr Buddhika Gamage 0452 345 187

Web administration:
Lawrence Heyn 0481 834 390

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Lakmini, SLWFO 0451 043 951; EX-Services - Nalin Wickramasinghe; Dr Aslam Jabbar 0455 1888 8888; Abeysekera FSOQ 0422 932 366;
Bill Deutrom, 0408 749 949 ASFA; Dr Sarath Hapugoda 0432 179 528; Dr Kalidasa Adikari 0417 720 988

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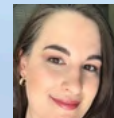
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SILVER FAWN CLUB INC.

c/- 64/36 Woodcliffe Crescent, WOODY POINT, QLD 4019

Silverscene is the official Newsletter of the Silver Fawn Club Inc. and is published at least four times a year. Members are invited to submit any item of interest to be included in the Newsletter. Any items submitted may be published at the discretion of the Management Committee. Articles may be edited for length and clarity.

Please address all correspondence to:

Silverscene,

c/- 64/36 Woodcliffe Crescent, WOODY POINT, QLD 4019

Email: silverscene@silverfawn.com

Next Edition Submission Deadline:

31 December 2026

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

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.

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