

March
2022

Chapel Hill VIEW Club News



Address: PO BOX 278, Kenmore, 4069; email: chapelhillview@gmail.com; web site: www.view.org.au



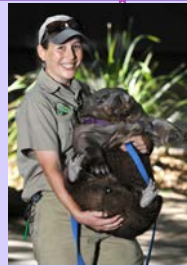
President's Message

Welcome to our first Club meeting for 2022.
Better late than never!

We're finally able to meet again, to hold our deferred AGM and to reconnect with our VIEW friends. Remember membership of VIEW enables us to connect with The Smith Family's Learning for Life scheme to make a difference in the lives of disadvantaged Australian school children. Our new Committee which has already hit the ground running, is already planning an entertaining and informative program for the year, beginning with today's Speaker, Rebecca Bain, the Head of Department in the Mammals section at Lone Pine Sanctuary. What a great way to mark International Women's Day! Please consider how you can assist your Club. Perhaps you have a friend you could invite to a monthly lunch. You might have a great idea for an activity that the Committee would help you to implement. We will need your help to decorate the tables and to arrange raffle and lucky door prizes. Talk to any Committee member about how you can help. As we settle into a "new normal", please remember that we must respect the Covid guidelines operating here at Mt Ommaney Hotel Apartments.

Robyn

<u>2022</u>	<u>COMMITTEE</u>	<u>PHONE</u>
President	Robyn	0417 227 441
Vice-President	Lynda	0408 786 792
Delegate	Vicki	0438 456 638
Treasurer	Elizabeth	3366 2608
A/Treasurer	Lesley V	0434 979 953
Secretary	Liz	0428 912 612
A/Secretary	Denise	0409 261 488
Program Officer	Prue	3878 9622
Program Officer	Vacant
Publicity	Laurie	0417 773 942



This Month

**** Succinct AGM ****

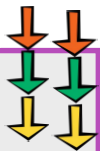
Guest Speaker

Rebecca Bain
Head Mammal Keeper
Lone Pine Sanctuary



April Speaker

Laurie Watts
Australian Light Horse
Association



From
Jon

***Members will need to show proof of Vaccination to Mt Ommaney staff on arrival at March, April and May meetings.
*** Please note as per government regulations if you have one unvaccinated guest in a private function setting guest numbers are capped/restricted to 20 pax.
***If one of your guests is not vaccinated and has a letter from their doctor, this will **not** be accepted. They will need to have registered with Australian Immunisation Register and have a download from them to be allowed to attend without affecting numbers.



Margaret



Isabel



Marie



MARCH



Happy Birthday!



Jannene



Laurie

Please notify Vicki of changes to
personal details and/ or photo
permission form

2022 Subs due now
\$20
Pay Eliz online

Chapel Hill

VIEW Club News

2022

M a r	Tues	1	Lunch Meeting - Rebecca Bain Lone Pine Coffee/movie DFO
	Tues	8	Coffee/movie DFO
	Thur	10	Bridge
	Thur	17	Board Games
	Fri	18	Committee Meeting
A p r	Tues	5	Lunch Meeting- Laurie Watts Aust Light Horse Coffee/Movie DFO J'lee
	Tues	12	Coffee/Movie DFO J'lee
	Thur	14	Bridge
	Thur	21	Board Games
	Fri	22	Committee Meeting
M a y	Tues	3	Lunch Meeting John Fagah, Storyteller Crazy Whist
	Tues	10	Coffee/Movie DFO J'lee
	Thur	12	Bridge
	Thur	19	Board Games
	Fri	20	Committee Meeting
J u n e	Tues	7	Lunch Meeting Brian Slattery Coffee/Movie DFO J'lee
	Thur	9	Coffee/Movie DFO J'lee
	Tues	14	Board Games
	Thur	16	Board Games
	Fri	17	Committee Meeting
J u l y	Tues	5	Lunch Meeting Dr Lata Harasty, Epilepsy Coffee/Movie DFO J'lee
	Tues	12	Coffee/Movie DFO J'lee
	Thur	14	Bridge
	Thur	21	Board Games
	Fri	15	Committee Meeting
A u g	Tues	2	Birthday Lunch
	Tues	9	Coffee/Movie
	Thur	11	Bridge
	Thur	18	Board Games
	Fri	19	Committee Meeting
S e p t	Tues	6	Lunch Meeting Speaker TBC Coffee/Movie DFO J'lee
	Thur	8	Coffee/Movie DFO J'lee
	Tues	13	Board Games
	Thur	15	Board Games
	Fri	16	Committee Meeting
O c t	Tues	4	Lunch Meeting Speaker TBC Coffee/Movie DFO J'lee
	Tues	11	Coffee/Movie DFO J'lee
	Thur	13	Bridge
	Thur	20	Board Games
	Fri	21	Committee Meeting
N o v	Tues	1	Melbourne Cup Lunch Coffee
	Tues	8	Coffee
	Thur	10	Bridge
	Thur	17	Board Games
	Fri	18	Committee Meeting
D e c	Tues	6	Christmas Lunch

Lunch Meetings: 1st Tuesday of the month
11.00 for 11.30am. \$32 a head
Mt Ommaney Hotel/Apartments, Mt Ommaney

Advise Denise (0409 261 488) by 6.00pm on the *Thursday* before *if you are coming and/or bringing a friend*. As per VIEW policy, a late or no apology will incur the cost of the lunch. Dietary requirements? Contact Denise prior to the Meeting. Please do not make changes with staff on luncheon days.



Elizabeth and Lesley LOVE correct money on the day.....
OR better still PAY ONLINE:-
Chapel Hill VIEW Club
CBA Bank
BSB 064 152 Acct No 00903418
Reference: Your name and lunch meeting/event



Special Interest Groups

- * Coffee/Movie event at Readings Cinemas DFO Jindalee -2nd Tuesday.
Contact Robyn F 0417 227 441.
- * Our Bridge group continues -2nd Thurs 9.30am. Contact Faye B 3876 7848.
- * Card and Boardgames - 3rd Thursday at Sinnamon Park
Contact Lesley 0434 979 953

*****Raffles and Trading Tables*****

Having no dedicated Program Officer for raffles, this year we will try a roster system. Each month we ask that members nominate to supply a raffle (\$10-15) or lucky door prize (up to \$30). Why not pair up with a friend (or two) to provide a prize you would love to win! A roster will be circulated at the first meeting.

Did I read that sign right?

- *BARGAIN BASEMENT UPSTAIRS!
- *AFTER TEABREAK STAFF SHOULD EMPTY THE TEAPOT AND STAND UPSIDE DOWN ON THE DRAINING BOARD!
- *PANDA MATING FAILS; VETERINARIAN TAKES OVER. Whata guy!!



Proposed Social Outings for your Calendar

- * March 8 - Coffee/movies 10am Jindalee Cafe, DFO
- * Starting March - Bridge/boardgames
- * May 10 - Crazy Whist

Other Clubs (Blue Folder)

- * March 10 - Carindale VIEW IWD Morning Tea and Fashion Parade
- * March 12 - Redlands VIEW 25th Anniversary

If you know a member is unwell or in distress please advise a Committee member.



GLUTEN-FREE LEMON, RICOTTA & ALMOND CAKE

PREP TIME

10 mins.

COOK TIME

50 mins

TOTAL TIME

1 hour

An easy gluten-free cake that is absolute delicious!

Author: Bake Play Smile

Recipe type: Cakes

Serves: 8

INGREDIENTS

400g ricotta

3 eggs, beaten

¼ cup grated lemon zest

2 cups (240g) almond meal

¾ cup (165g) caster sugar

¼ cup (20g) flaked almonds

Icing sugar, for dusting

INSTRUCTIONS

Grease and line the sides and bottom of a 20cm round cake tin with baking paper.

Preheat oven to 160 degrees celsius (140 degrees if using fan forced).

Place the ricotta, eggs, lemon zest, almond meal and caster sugar into a large bowl.

Beat until smooth and well combined.

Pour the mixture into the tin.

Sprinkle the flaked almonds over the top.

Bake for 50-60 minutes or until a skewer inserted into the middle comes out clean (don't overcook the cake though, as you want it to be nice and moist).

Sprinkle over a little icing sugar just before serving.

This can be served on it's own or with a little double cream, yoghurt or ice-cream. It's equally as delicious warm or cold!

Note. I use an electric mixer to beat the eggs and sugar to a cream then I add the ricotta and lemon zest. I then stir in the dry ingredients. I also add 1 teaspoon almond essence.