

TOUKLEY RSL SUB BRANCH NEWSLETTER



Issue 2

09 March 2015

CENTENARY OF ANZAC GOLF DAY

This was held on Monday, 2 March and was a great success. We had approx. 80 starters and it was a fun round of golf, followed by a smorgasbord lunch, golf and raffle prizes. From all accounts, everyone had a great day and we have had many enquiries about having a golf day each year.



TOUKLEY RSL TEAM



Naval Marauders



Four Horsemen

We raised approximately \$4500 towards the new Podium that has now been installed at the Cenotaph. We have had several enquiries about making this an annual event, something for the committee to follow up on at a later date. Special thanks to the organisers headed by John Fraher and Arch Wooldridge supported by a great group of volunteers.



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Newsworthy Jottings

203 Main Road

- Floor stripping is now complete.
- The three-piece lounge has also been cleaned and looks like new.
- The books are all on display on the shelves – Military Section and a General Section. A good selection of books to borrow/read or just browse through.
- The donated TV is now installed and working.
- The roof has now been repaired.
- The Ladies' Auxiliary have now moved in and making themselves at home.
- The lawn mowing has been arranged.
- New signage has been installed.
- The telephone/internet system has been installed

Come in and have a look around. There is someone there most weekday mornings.

WANTED:

If anyone has a coffee table that they no longer want, could you please let Keith or Bob know, as we are in need of one for our library area.

Something To Ponder.

A train is approaching Wyong Station at 144 inches per Sec. A man is walking forward in the aisle at 36 inches per sec, relative to the seats. He is also eating a Foot Long Hot Dog at 2 inches per sec. An ant on the Hot Dog is running away from the man's mouth at 1 inch per sec.

How fast is the Ant approaching Wyong Station?

Note: If you need the Grand Kids to help you'll need to convert from Imperial to Metric!!!



The centenary stones are now in place at all ten schools and look great. Dedications will take place at each school on the day of their respective School ANZAC services, either prior to, or after, their Service.

ANZAC Day services at all the schools are programmed in for the week preceding ANZAC Day. All ten schools will be having their Services within 4 days – 21st-24th April inclusive, so it will be a very busy week for the Committee.

We also have three Nursing Homes booked in for ANZAC Services – one on Wednesday the 15th April and two on Monday 20th April. We are still waiting on a couple more Nursing Homes to get back to us.

ANZAC Day

Preparations are well under way. Invitations were sent out to all invitees at the end of January. Replies are filtering in.

Dawn Service – 5.20am at the cenotaph
Morning Service – On completion of the march which commences from the Village Green at 9.45am. This year there will be two Marshalls assisting people in readiness for the march through town to the cenotaph.

NORAVILLE CEMETRY

The Sub Branch has been approached by Wyong Council regarding the installation of a plaque at Noraville Cemetery commemorating the Centenary of ANZAC. They are keen to have something in place at the Cemetery and contacted us to talk about what we have done at the Schools. They want to have something similar to our plaques. The Committee has approved to us sharing the cost with Wyong Council. The plaques will be the same as ours with Toukley RSL Sub Branch on the left hand side Wyong Council insignia on the right hand side.

WELFARE

We are always looking for people to help out with Welfare, so if you some time on your hands and would like to assist with hospital and nursing home visits, please contact one of our Committee. Your help will be greatly appreciated.

Vale

Ray Smith



Sadly, on 16th February, our Secretary, Ray Smith, passed away after a long illness. Ray has been our Secretary for 5 years and put in a lot of time and effort in this important role. Ray will be sadly missed by all.

Since Ray was admitted to hospital, the Secretary's role has been carried out by Graham Tredinnick, Trevor Lawrence and Tom Hobbs. This arrangement will continue on until a new Secretary is elected. Thank you to Graham, Trevor and Tom for helping us out.

**TOUKLEY RSL SUB BRANCH
FUNCTIONS LIST FOR 2015**

JANUARY	12	Committee Meeting
FEBRUARY	2	General Meeting
	8	AGM – Function Room
	16	Committee Meeting
MARCH	2	Centenary of ANZAC Golf Day
	9	General Meeting
	16	Committee Meeting
APRIL	6	General Meeting
	20	Committee Meeting
	25	ANZAC Day
MAY	4	General Meeting
	18	Committee Meeting
JUNE	1	General Meeting
	15	Committee Meeting
JULY	6	General Meeting
	20	Committee Meeting
	26	Christmas in July
AUGUST	3	General Meeting
	17	Committee Meeting
SEPTEMBER	2	Battle for Australia Day
	7	General Meeting
	21	Committee Meeting
OCTOBER	5	General Meeting
	19	Committee Meeting
NOVEMBER	2	General Meeting
	11	Remembrance Day
	16	Committee Meeting
DECEMBER	7	General Meeting
	21	Committee Meeting
	20	Christmas Party

My Kitchen Rules

Anzac biscuit recipes

Anzac tile/wafer recipe

The army biscuit, also known as an Anzac wafer or Anzac tile, is essentially a long shelf-life, hard tack biscuit, eaten as a substitute for bread. Unlike bread, though, the biscuits are very, very hard. Some soldiers preferred to grind them up and eat as porridge.

The following recipe has been supplied courtesy of Arnott's Biscuits Limited, through Frank Townsend, Chief Chemist. Originally, the biscuits were baked in large industrial ovens but the recipe has been altered so that one can bake them in a domestic oven.

Ingredients sufficient for six biscuits:

- 200 gm/1.5 cups/300 mls flour
- 400 gm/3 cups/600 mls wholemeal flour
- 40 gm/5 tbs sugar
- 20 gm/3 tbs milk powder
- 1.5 gm/good pinch salt
- 220 mls water

Use self-raising flours. If self-raising flours are not available, sieve 10 grams of baking powder together with plain flour before adding other ingredients.

Method

Place flour, sugar, and milk powder in a large bowl and blend with finger tips. Form into pile and scoop out a hole (well) in the centre. Add all of the water in which the salt has been dissolved. Thoroughly work the flour from the inside of the well into the water until the whole is a mass of lumps of flour and water. Once the dough is formed, transfer it to a table top or pastry board. The dough should now be torn apart, rubbed into balls, and thrown together, and the process repeated until the mass is well mixed and in the form of a hard dough. The dough is then rested for about half an hour. Now roll the dough in 8 mm–thick sheets using a rolling pin and two 8–mm thick guides (wooden slats are ideal), the dough being rolled down between the two guides until the rolling pin rests on the guides during each traverse.

The rolled sheet of dough is then cut into 90 mm squares, preferably by pressing with the edge of a steel rule rather than slicing with a knife. The pressing action helps to join the top and bottom surfaces and will improve the lift on baking. A cardboard square, 90 mm on each side, can be used as a pattern to ensure uniformity in your tiles.

Next, the biscuit squares should be docked by having a regular horizontal and vertical pattern of holes pushed into them at about 18 mm spaces with a flat-ended pin or rod. Push it in until it bottoms, twist slightly, and then withdraw. Repeat at the next position. Each biscuit should have five vertical and five horizontal rows of docker holes, 25 holes in all. There are those at the Memorial who argue for 49 holes (7 x 7) as the authentic number of docker holes.

Place on a lightly greased steel baking sheet, with the biscuits about 6 mm apart, and form a wall around the load with scrap dough to avoid burning the edges of the biscuits. Bake at about 200 degrees centigrade for 30 to 40 minutes on a low shelf in the oven. Take care not to burn them. To achieve a suitable hardness in your biscuits, store for a time in an air-tight container.

Anzac biscuit recipes

The popular Anzac biscuit is a traditional, eggless sweet biscuit. Early recipes did not include coconut.

The following recipe (without coconut) was published in *The Capricornian* (Rockhampton, Queensland) on Saturday, 14th August 1926.

Ingredients

- 2 cups rolled oats
- 1/2 cup sugar
- 1 cup plain flour
- 1/2 cup melted butter
- 1 tbs golden syrup
- 2 tbs boiling water
- 1 tsp bicarbonate soda (add a little more water if mixture is too dry)

Method

14. Combine dry ingredients.
15. Mix golden syrup, boiling water and bicarbonate of soda until they froth. Add melted butter.
16. Combine butter mixture and dry ingredients.
17. Drop teaspoons of mixture onto floured tray, allowing room for spreading.
18. Bake in a slow oven.

The following version includes coconut.

Anzac biscuits, No 2

Ingredients:

- 1 cup each of rolled oats, sugar and coconut
- 1 tablespoon syrup
- 3/4 cup flour
- 2 tablespoons butter
- 1 teaspoon bicarbonate of soda (dissolved in 2 tablespoons boiling water)

Method

- Melt butter.
- Add syrup to dissolved soda and water. Combine with melted butter.
- Mix dry ingredients and stir in liquid.
- Place small balls on to buttered tray and bake in moderate oven. Lift out carefully with a knife as they are soft till cold.