

# MERBEIN GOLF CLUB

HISTORY & RECIPES

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1926 - 2016



## Acknowledgements

I would like to thank the following people for contributions to our book, Betty Smith, Susan Mulder, Hazel Bell, Joan Dean, Kaleb Binding and Kim Trigg for content and photo contributions.

Thank you to the generosity to our Associate members for trusting me with their treasured recipes, we hope that you enjoy making and enjoying their pearls of wisdom - Pat Sylvia, Betty Smith, Betty Webster, Annette McKay, Bev Cetinich, Colleen James, Beryl Ryan, Joan Dean, Bernie Fletcher, B. Kiel, Melinda Binding, Hazel Bell, Susan Mulder, Peg Kuhanez, Jenny Ellis, Pat Doering, Lucy Doering, Glenis Brown, Edna Sylvia, Alice McCleary, Pamela Netherway and Helena Fumberger

Thank you to the Current Committee, past and current members for the memories and for allowing me to present this book with our proud history in Merbein. Finally, thank you to my family for letting me get away with spending hours on the computer preparing this book, Mum has some new recipes to try on you.

*Melinda Binding*

## Merbein Golf Club Inc.    Timeline    1926 - 2016

1926	The Merbein Central Golf Club was established on site below the Mildara Winery
1932	Merbein Central Golf Club became Merbein Golf Club and relocated the course to a 150 acre site suitable for 18 holes. The old club house was sold for £33 and a new club house constructed on the new site for £71.
1933	Two 9 hole competitions were conducted to signify the opening of the course in April
1937	Power and telephone was connected
1938	A Groundsman was appointed and paid £3 15 pence per 48 hour week and 10 shillings per week deducted for house rent
1942	It was decided to award War Saving Stamps as trophies
1953	Water was connected to club house
1959	A mower was purchased for course maintenance
1960	The Club relinquished 3 acres of land to the Lands Department. The Club's first Syllabus was printed and distributed on Opening Day
1961	It was decided the Club's Annual Opening Day be conducted on Anzac Day with proceeds of the inaugural day being donated to the RSL
1962	Monthly Medal Competitions were established for both Men and Associates
1971	Plans were prepared to streamline the existing course layout and to install irrigation. The cost of this project was approximately \$9000
1972	The land occupied by the Merbein Golf Club became a Public Recreation Reserve
1973	The Shire of Mildura and local contractors cleared land for the new fairways
1975	Water was connected from the State Rivers and Water Supply pipeline installed to be situated near the 3 <sup>rd</sup> tee. A shed was also constructed to house the water pump and course equipment
1977	The back nine holes were closed to lay a new irrigation system and to seed fairways
1978	The front nine holes were irrigated and grassed
1982	Two grass greens were built on the 9 <sup>th</sup> and 18 <sup>th</sup> holes
1984	Grass greens were laid on the remaining 16 holes
1985	The new grass greens were officially opened on Anzac Day. The Merbein Golf Club was incorporated
1988	A water storage dam was built by State Rivers and Water Supply Commission. The 18 <sup>th</sup> green was re-laid with bent grass
1993	The 6 <sup>th</sup> and 15 <sup>th</sup> greens were re-laid with bent grass converted to a huge double green. The 11 <sup>th</sup> , 16 <sup>th</sup> and 17 <sup>th</sup> have since been converted
2009 & 2010	Men's Merbein Open relocated to the Mildura Golf Club due to the condition of the fairways and greens not being at Open standard
2011	Purchased a fairway mower to improve the condition of course
2012	Cabarita Post office commenced operation at the Merbein Golf Club, which was a volunteer run service
2014	Due to decline of numbers and funds, a Special Emergency Meeting was held to address the financial situation of the club and possible closure if decline continued. Community Event was organised with good attendance and triggered a Membership drive to secure the survival of the club. Successful application of grants from Mildura Rural City Council for upgrade to Irrigation system and Golf Victoria to conduct Junior Clinics
2015	Junior Clinic held with 20 children enrolled. Irrigation system was installed and new greens mower purchased
2016	Second year of Junior Clinic ran with over 20 children participating and secured a grant from Golf Victoria to run a Beginners golf program focussing on Lady Members. Current membership over 120.



**1926 – Merbein Central Club  
located below Mildara Winery  
in Merbein**



**March 2014 – Social Community Event to support the Golf Club.**



**View from the 9<sup>th</sup> Fairway  
looking towards the Club  
House.**



The Merbein Central Golf Club was established in 1926 adjacent to the Merbein Race Course on the hill below Mildara Winery. At a meeting on April 9<sup>th</sup> 1930, it was decided that 12 or more players compete for 2 golf balls. Under 12 players 1 golf ball at 3/6 was awarded. It was moved by Lyon seconded by Harris, Ladies shall be limited to playing 9 holes on Saturday and on Sunday Men have the right of the course. To qualify for Championships Ladies need to score 100 or under, Gents 90 or under.

May 29<sup>th</sup> 1930 it was decided that if the clubs financial position was alright they would put flooring in the club house. At a special meeting 28<sup>th</sup> November 1932 it was decided to transfer the club to 150 acres on 17<sup>th</sup> street which was available at £5 per annum. 44 members voted for this motion with 4 against. Subscriptions were then Gents £1.10, Ladies 10/6. Competition Fees 1 / -

The Central Golf Club House was sold for £33. A new club house was built at a cost of £57 for Materials and £14 for labour. Electric Light and telephone was installed in 1937. Lands Department Officer George Picton helped establish the new course and he and his wife were members and made Life Members in 1935.

### 1926 Merbein Open



#### Bobby Lock at Merbein Golf Club Open in 1926

Opening Day was held April 19<sup>th</sup> 1933 and two 9 hole competitions were conducted on this day and Councillor Power was asked to open the new links. 80 players and 80 spectators enjoyed ideal weather for this day. Winners for 1<sup>st</sup> 9 holes Mrs G Gilley & S Ellis. 2<sup>nd</sup> nine Holes Mrs Martin & C Martin.

The following remarks were recorded in the competition book dating 1927 – 1939.

Dr Spargo (President of the Club until 1935) welcomed all visitors, thanked generosity of Red Cliffs members and other clubs very sincerely and said a Stirling tribute to the work of the Secretary who had a way of getting things done. Explaining that owing to the cramped old area compelled committee for years to consider 18 holes. The Secretary and Captain had worked remarkably hard. He

also said public thanks to the loyal support of the Ladies and the work that they had done in helping to clear the links and comforting the working bee workers with refreshments.

Councillor Power in declaring the new course opened stated that the location was excellent as Lake Hawthorn was adjacent and regretted the beautiful sheet of water was not more populated with more residents. A main road led right to the course and the club appeared to study the needs and comfort of the players and visitors and he would ask Mr and Mrs McDougall, the wife of the Captain to drive the first ball and being successfully performed the links were open for play.

Visitors numbering 160 were entertained by the Committee of Ladies (Mrs AV Lyon President) and the 80 players proceeded in 2 sections, one section playing the first nine and others the second nine holes. The club house, a bungalow was well sheltered.

The Secretary Mr Picton assisted by Mrs McDougall and Laing displayed the large number of players in very prompt order. During the time occupied by the playing out on the links, visitors at the Club house were entertained with putting competitions conducted by Mr Gates, the capable District Professional and these were won by Mrs C Scarfe and Miss Foster, the trophies being donated by Mr Lauer. The results of the Mixed Foursomes produced good scores and first nine holes were won by Mr Stan Ellis and Mrs G Gilley of Redcliffs. The second nine by Mrs and Mrs Charles Martin. Both groups of winners returning the fine gross scores of 49 and the nett respectively being 37 for the first 9 and 39 the second 9. The trophies were presented by Dr Spargo who had generously provided such.

From the many visitors came praise of the layout of the new links, particularly it was appreciated that at no section of the playing area does the sun interfere with following the flight of the ball, this being one particular area that had been studied by the designer of the course. From the Mildura Golf Clubs President Mr Winterbottom came generous thanks and commendation the effort made by the Merbein Golf in at last providing an 18 hole course and was sure that the innovation would be an advantage to district golfers, and all to be present at Mildura Clubs opening on Saturday April 22.

Mr P Hammett on behalf of Redcliff's Club thanked Merbein Club and applauded the great effort that had been made by the Merbein Club, congratulating the club on its Secretary and offering every help from the Redcliff's Club.



**1932 – Merbein Central Golf Club became Merbein Golf Club and relocated the course to a 150 acre site suitable for 18 holes. The old club house was sold for 33 pounds and a new club house constructed on the new site pictured above.**

At the meeting dated 25 July 1935 a perpetual Cup was donated by Mr CH Martin for a 36 hole Handicap event with a 27 Handicap limit. Club would provide a replica. In 1936 it was decided to employ a Greenkeeper at a wage of £2 and to purchase a lawn mower.

Recorded 29<sup>th</sup> April 1937 that the action of the Captain and Secretary in ordering a full set of 18 putting holes to be endorsed, also 29 sand and water and tee boxes be procured. Greenkeeper and wives services terminated on October 2<sup>nd</sup> 1937. On March 1938 Groundsman A Neville commenced working at the club paid £3.15 pound per week for 48 hours less house rent of 10/- and that afternoon tea be catered for by groundsman and wife and also to have privilege of selling golf balls etc.

During the war years, war saving stamps was given in the place of Trophies and Opening Day April 29 a Canadian Foursomes was played. Entry was 1/- and all proceeds to Prisoner of War Fund. Mr Charles Martin served the club as President for 10 years 1936- 1946. Greenkeeper during the 1946 season was paid 6 Pound and his wife was asked to handle the afternoon teas.

JJ Woods joined the club in 1946, later to be President and Life Member. Subscriptions in 1947 were increased to Gents £2.20, Ladies £1.10, Green Fees

In the later year part of 1948 it was decided to communicate with Kerang Golf Club for information on grassing of the course, the Shire was also asked for assistance. In 1953 an application was put in for water. The Social Committee was given £3 to be spent on fireworks for a Bonfire night.



**Front Row** – Margaret Lumb, Vera Harris, Iris Howard, Chrissie McKay, Maudie Smart    **Centre Row** – David Harris, Nellie Anderson, Mrs Deacon, Nell Sheridan, Mrs Bruce, Annie Hibbard  
**Back Row** – Harry Anderson, Mr Baines, E Camin, Mrs Baines, Mary Emmitt, Ida Lister



Alf Howard, Unc Stephenson, H. Morris, Albie Sheridan, Bert Braidie, Les Rigby, Harry Anderson, Lock Harris, Arthur Bruce, Slinger Drocher, Les Smart, Percy Lee, Eric Hibbard, Jim Baines, Ray Perryman, Keith Drewry

Subscriptions in 1947 were increased to Gents £2.20 and Ladies £1.10. In the later year part of 1948 it was decided to communicate with Kerang Golf Club for information on grassing of the course, the Shire was also asked for assistance. In 1953 an application was put in for water. A trophy to the value of 3 guineas was to go to the Red Cliffs Golf Club for use of the mower. The Social Committee was given 3 Pound to be spent on fireworks for a Bonfire night.

### Challenge Cup players against Red cliffs Golf Club 1953



**From Left to right – Grace McGuiness, Basil George, ??, ??, Nell Keens, ??, Mary Foreman, Jim McKecknie, Rene Pomeroy, Vin McKee, Bill Pomeroy, Nancy McCarthy, ??, Rene Evans, Lorna George, Gint Foreman, Chris McKay, ???**

At the Annual Meeting in 1953 moved by Syd Wells seconded by P. E. Foreman that it is recorded in the minutes the names of the winning team that won the Challenge Cup from Red Cliffs. The Team that beat Red Cliffs by 475 to 499 in 1953 was Mr and Mrs J Jamieson 72 ¾, Mr and Mrs P.E Foreman 78 ½, Mr and Mrs L Tonzing 78 5/8, L Henderson and Mrs Deacon 78 7/8, L Laing and Mrs Mathewson 83 ¼, A J Bruce and Miss M Dickie 83 ¼. In 1953 a mower was bought through Mr Johnson at Council, and in 1958 a hut was received from the Migrant Centre and the Building Committee extended the Men's room and also concreted the Ladies toilet. At this time improvements also included a stainless steel sink and bench for the kitchen, lights on all outside doors, bird proofing and batons on outside fibro and bag humpies on the 6<sup>th</sup> and 14<sup>th</sup> holes. Three acres of land on Flora Avenue was forfeited to the Lands Dept. in 1960. In 1964 the building Committee was also busy again, removing the chimney and dividing wall in the club house.

The Secretary in 1967 approached the Shire Engineer for assistance in building septic tanks at a cost of \$1800. Subscriptions in 1969 Gents \$7.00, Ladies \$5, Green fees 30 cents. Competition Fees 20 cents.

Andrew Dickie moved in 1960 that a printed Syllabus be made and given out on Opening Day. At a Committee Meeting 21 March 1961, Opening Day would be April 25<sup>th</sup> and proceeds go to the RSL. In 1961 it was stated that Syllabus Card include Ladies program. In March 1962 Monthly Medal Competitions commenced with rules to be posted on the board. The Citizens Club will hold a Golf Day on September 30<sup>th</sup> 1962. May 1963, J McKenzie reported on obtaining freehold right of land of Golf Links. Inspector of Lands advised against free hold rights. May 1966 The Golf Club applied for a long term lease from the Lands Department.



In 1969 finances were discussed for a proposed irrigation system and in 1971 plans were produced for a new course approximate cost \$9000 for materials only. Tom Evans and Mr Sparks drew up a plan and expenses for irrigating and condensing the course. There was also an investigation on moving the links to the bottom of Pump Hill, this was also abandoned.



**Gint Foreman, Keith Blaby, Tom McCarthy, Dave Gilmore**

In July 1972 plans of the new condensed course was shown to leading golfers in the District. Also in 1972 cards were changed to the metric system. In the same year the Merbein Golf Club became a Public Recreation Reserve, subscriptions then were Men \$10, Ladies \$7, Green Fees 60 cents. The Golf Club land was surveyed at a fee of \$160, half of which was paid by the Mildura Shire.

During 1973, the links were confined to eliminate a lot of rough and George Kremor was hired to clear new fairways of Mallee Stumps. The Shire of Mildura also bulldozed trees to help. In 1975 it was agreed that the Management Committee of the Reserve obtain prices to install water to the inside of the course boundary near the 3<sup>rd</sup> tee. A shed was built there to house tractors, pumps etc. About this time a 9 hole twilight golf competition was introduced

Fees in 1976 were Gents \$15, Ladies \$12, juniors \$2, Green Fees \$1, Comp Fees 40 cents. Opening Day fee was \$1.25 included afternoon tea. In the 1975 a Special General Meeting was held in November to seek permission from members to commence installation of a watering system and that a suitable pump and sprays be installed as money becomes available. A limit of \$2000 maximum borrowing limit.

The Following year the Shire and S.E.C were interviewed on the prospect of power to the property. A 40 Horsepower Motor with 4" pump was also bought for \$1500 and was coupled direct to the SR & WS pipe line to irrigate the course, cost was \$2000.

In 1976 the Golden Jubilee was celebrated with many events held during the year to celebrate. In 1977 the back nine was closed for laying pipes and seeding fairways, during this time a loan was arranged from the Shire of Mildura for \$15000. During 1978 a pipeline was bought to complete the 18 grass fairways. Into the 80's and with a good cover of grass on the fairways the sandscapes were the next project. Because drought resistance Santa Anna couch grass was chosen and in 1982 putting surfaces on the 9<sup>th</sup> and 18<sup>th</sup> holes were planted with a limit of \$2500 for the 1<sup>st</sup> stage.

During 1983 eight grass greens were installed on the front nine at a cost of \$2200. Subscriptions were then Gents \$50 and Ladies \$40. The Club house also needed attention so \$4500 was spent on new ceilings and it was all freshly painted. Grass greens were installed on the back nine in 1984 and they were ready to play on in 5 months. Anzac Day in 1985 saw the Official Opening of the fully grassed course with 15 past Presidents attending the day's celebrations. The greens were officially opened by Mr C Martin then aged 99 years who had been President of the club 1936 – 1946. 164 players attended the days play.

Merbein Golf Club became incorporated August 7 1985 and the club was featured as "Club of the Month" in the Victoria Golf Magazine. April 1986 saw two extra toilets built for the Ladies and the surrounds of the Club house were piped and irrigated.



**Back Row – Athol Bertalli, Ken Robson, Robert McCarthy. Front Row – Ida Blaby, Gint Foreman, Marg Fox, Mary Foreman, Joy McColley, Neil Keens, Pat Robson**



**Left - Vera Fletcher on the 3<sup>rd</sup>**

Early 80's saw an active Social Committee who organised many fund raising events and raised \$12000 in a few years including the successful Trash & Treasure Sale in 1983 with a great crowd attended. Mid 80's saw a fulltime green keeper employed also a resident caretaker lived onsite. A dam was constructed near the 3<sup>rd</sup> hole in 1988 from which water was pumped to the greens etc. A jade green golf jumper was also adopted in the mid 80's and has been popular over the years. The Greens Committee decided to change some greens to bent grass, the 18<sup>th</sup> green was tried and was successful, so during the next few years the 16<sup>th</sup> and 11<sup>th</sup> were changed also. The 6<sup>th</sup> and 15<sup>th</sup> were merged as double green and planted to bent grass, the double green causing a lot of comments from visitors

In 1988 a loan of \$25000 was made to purchase a new tractor and 2 fans to be installed in the club house as Summer Golf was becoming popular. Bubble taps were also installed around the course. Into the 1990's a new mower was bought also a large air conditioner installed in the club house for comfort as summer golf is part of the Syllabus now.



**Left – Life Member Alice McCleary**

**Ivan Doering, Colleen Blaby and Pat Doering preparing to putt on the sand scrapes**



**1973 – Back Row-Margaret Rodwell, Kath Congress, Pat Doering**

**Front Row – Bernie Fletcher, Joice McKay, Em Rodoni**



**Field getting ready to play on Opening Day 1976**



**Ron & Hazel Bell, winners for the day - 1976**



**Left - Looking back towards the club house from 10<sup>th</sup> tee in 1976**

In 1996 the 70<sup>th</sup> Anniversary year was celebrated on Anzac Day and saw invitations going to 33 past presidents and Life Members of which 25 attended the day. Over 70 players competed for the Trophies. The Past Presidents and Life Members were presented with a scroll which had a photo of the recipient and short history of the club. A display of memorabilia was created from the 70 years in the club house. 1997 saw subscriptions Men \$ Ladies \$. Competition fees were \$4 and Green fees \$8.

By 1997 the Committee of Management for the Merbein Recreation Reserve, the Secretary on advice from the Secretary on advice from the Dept. of Natural Resources and Environment

convened a public meeting which was chaired by ex-Councillor Roger Stirrat and a Committee of Management was elected for submission to the Minister of Lands for approval.

August 1998, Ian Foreman and Ron Bell asked the Committee to consider the feasibility of replacing the Santa Ana grass on the back nine with bent grass and it was thought that an estimate of the cost should be worked out before a decision is made.

February 1999 – A greens watering quote had been obtained from Express Irrigation Services for the sum of \$6500. A grant application had been submitted to the MRCC to apply to the CSF for a grant of \$25000 being half of the materials subject to this club supplying \$25000 for the other half of the materials and also supplying the voluntary labour worth some \$5000 to complete the installation.

2000 was a busy year for the club with construction of a Veranda in front of the Club house installed in August. Another two worthy Life Memberships were awarded to Alf Sylvia and Trevor Blaby in October. By November 2000 – Jim and Robyn Piper were appointed as a Care Takers for the club.



**From Left – Right**

**Angela Cetinich, Bev Cetinich,  
June Zadow, Val Flatcher,  
Irene Evans, Betty Smith**



**View of the club house from  
the 9<sup>th</sup> fairway - 1986**

In February 2001 Alf Sylvia Captain was congratulated for winning the Mildura Rural City Council Volunteer of the Year. This year Ron Bell and Ian Foreman were nominated and presented for Life Membership for services to the club

In February 2003, the social club held a successful mock wedding which was a good fundraising activity and promotional event for the club. The Golf Club has been granted a lease from the Merbein Recreation Reserve for 25 years for an annual fee in May. In September 2003, a Bridging loan of \$20,000 was agreed on by the Committee until the Grant money applied for was obtained. A new watering system has commenced being installed in September for the greens and tees. Volunteers completed the irrigation project with funding via a grant from Sport & Recreation Victoria. 960 volunteer's hours were committed during this project. BBQ area was erected to support outside functions at the club. October 2003 four members were granted Life Membership, Col Lang, Betty Smith, Bev Cetinich and Peter Webster.

By July 2005 Handicaps transferred to the Golf Link system for Men and Lady Members and the club purchased golf carts to encouraged green fee attendance

By April 2006 The Merbein Golf Club Inc. is celebrating another milestone with their 80<sup>th</sup> anniversary with displays and an afternoon tea.



## Golden Jubilee 1976

Left –Lorna Tonzing, M Jamieson, Betty Webster  
& Peg Kuhanez



Pictured Below Bev Cetinich, Visitor, Visitor, Lucy Doering,  
Gwen Wilson, Cath Congress, Pat Doering



### **Official Opening of 18 grass greens – Anzac Day 1985**

**L – R Back – A. Cameron, E. Cameron, Gint Foreman, Keith Blaby, Bernie Fletcher, Ray Fletcher, Nancy McCarthy, Val Fletcher, Lorna Tonzing, Ida Blaby, Jenny Ellis, Allen Spence, Larry Fletcher, Ron Bell. Front Elizabeth Maffie – Mildura Shire President, Lena Craddock, Charlie Martin**

**Monster Garage Sale 1983**



**Life Member Bernie Fletcher**



**View looking back up the 18<sup>th</sup> Fairway – 1982**



**2<sup>nd</sup> Green under construction**



**Bent Greens under construction - 1988**



**1987 Drinks after golf –  
Graham Ellis, Trevor Blaby,  
Wilson Hampton, John  
Kuhanez, Ken McCleary**



**John & Peg Kuhanez and  
Keith Smith on the 6<sup>th</sup>  
Hole in 1985**

October 2006 – A motion was put forward on whether to replace the bent grass greens back to Sana Anna. The motion was denied and the bent greens remained. The equipment and golf cart shed was installed, thanks to

David Doering for the donation in August 2007. In 2007 the club purchased two new golf carts to cater for demand from golfers. The Club was successful for a \$50,000 grant to install a new dam and tap into the storm drains on Flora Ave from Community water grants.

In September 2009 the Club participated in the Merbein Township Centenary activities with a historical display and afternoon tea offered.

In 2009 & 2010 the Men's Merbein Open was relocated to the Mildura Golf Club due to the condition of the fairways and greens not being at Open standard due to being under repair. By 2011 a fairway mower was required and was purchased to improve the condition of course.

The Cabarita Post office commenced operation at the Merbein Golf Club, which is a volunteer run service, still in operation 6 days a week in 2012.



#### **Ladies Christmas Function – 1980's**

**Top Left – June Zadow, Peg Kuhanez, Beth Hampton**

**Top Right – Alice Hodgetts, Jenny Ellis, Betty Smith**

**Centre Left – Lucy Doering, Rene Pomeroy**

**Centre Right – Alice McCleary, Vera Fletcher**

**Bottom – Hazel Bell, Edna Sylvia**





**Jack Wilson**



**Susan Mulder nee Bell, practicing on the 9th**



**Snow White and the Seven Dwarfs – Pat Doering is Snow White**

**Susan Mulder, Patsy Barraclough & Pat Doering - 1988**







**Junior Pennant Premiers – 1992**    Front Row – Brad Prior, Chris Moore, Dale Milner, Larry Cavallo, Glen Wallace    Back Row – Mick Doherty, Jason Milner (Captain), Matt McLeod, Ron Moore ( Coach)



**1986 – A Grade Pennant side – Merbein & Wentworth**

**L –R Dean Tipping, Greg Dell, Ian Foreman, Greg Hancock, Darren Foreman, Richard Woodhead, Michael Watts**



**September 1988 – Visit from MP Peter Fisher. L – R John Gray, Ron Milner, Gary Fyfe, Ron Mitchell, Peter Webster, Peter Fisher MP, Bernie McKay**

**Bernie McKay, Peter Crisp MP, Gary Fyfe - right**



In 2014 due to decline of numbers and funds a Special Emergency Meeting was held to address the financial situation of the club and possible closure if decline continued. A Community Event was organised with good attendance and triggered a Membership drive to secure the survival of the club. The Club was successful with application of grants from Mildura Rural City Council for an Irrigation system upgrade installing and Victorian State Government Grants.

In 2015 a Junior Clinic was held with 20 children enrolled. Irrigation system was installed and greens mower purchased. Course record was broken again during the Merbein Open by Dom Vartuli recording a score of 66 to break the record.

2016 saw the second year of Junior Clinic ran with over 20 children participating and secured a grant from Golf Victoria to run a Beginners golf program focussing on Lady Members to commence in July 2016. The Club celebrated its 90<sup>th</sup> Anniversary on Sunday April 24 2016 with a Family Fun Day Celebration.



**Ron and John Bell – winning of the Foursomes Championships - 1994**



**Pictured above - Brian Johnson and Frank Drayton in 2014**



**December 1996 – Jenny Ellis, Betty Webster, Collen Blaby, Bev Cetinich, Annette McKay, Rene Evans, Joan Dean**



**Back Row –  
Ian Foreman,  
Paul Mulder,  
Col Newey,  
Geoff Sayers.**

**Front Row –  
Shaun  
O'Halloran,  
Ray Lyons,  
Matt Penhall,  
Corey Sayers,  
Gray Foreman**



**75<sup>th</sup> Anniversary - Bernie &  
Annette McKay**

**Peter Webster & Lucy Doering**



## Mock Wedding 2003

L – R Di  
Johnson,  
Warwick  
Hamilton,  
Jason Pope, Jim  
Piper, Robyn  
Piper, Ernie  
Ratcliffe,  
Nathan Grace  
and Steve  
Whitney



Ernie Ratcliffe & Jason Pope

## 80<sup>th</sup> Anniversary

Back row – Colleen Blaby,  
Betty Smith, Jenny Ellis,  
Robyn Piper, Pat Sylvia, Bev  
Cetinich & Colleen James.

Front Row – Beryl Ryan, Pat  
Doering, Dot Wylie, Joan  
Dean







**Alf Sylvia and  
Betty Smith**



**Celebrating 2005 End of Year at the Merbein Citizens Club. Back row – Annette McKay, Lucy Doering, Marnie Freeman, Joan Dean, Betty Webster, Bev Cetinich, Beryl Ryan, Colleen James, and Colleen Blaby. Front Row – Pat Sylvia, Pat Doering, Dot Wylie, Betty Smith. Jenny Ellis**



**Back row -**

**Glen  
Wallace,  
Ryan  
Teasdale,  
Jason Pope,  
Carl Digby,  
Brad Brown,  
Gavin  
Hocking,  
Anthony  
Strangio**



**1987 N.W.D.L.G.A. Championship Handicap Shield Winners - Annette McKay, Betty Smith, Betty Webster, Pat Doering**



**NWWG District  
Championships 17<sup>th</sup> August  
2005 @ Red Cliifs. Team  
winners Betty Smith, Joan  
Dean, Pat Doering, Beryl  
Ryan**

**Irrigation Project Pictured are  
Shaun Stephens and his helpers.**



**Robyn Piper and Frank Drayton**



**Beryl Ryan & Bev Cetinich**





**Team of volunteers for tree planting on the course**

**Phil Matotek, Merv Woodhouse, Rodney Poole, Peter McGaffin, Ken Matulick**



**March 2015 –First Junior Clinic for several years. Garth Doherty is pictured delivering the session with 20 children participating.**





**Junior Clinic 2016 Back Row – L – R Phoenix Hemming, Kaleb Binding, Jonty Purdue, Cameron Keil, Sam Pratt, Harper Wallace, Sammi Lambert, Emmy Parker, Jayke Parker. Front Row - Nate Kiel, Logan Purdue, Harry Lambert, Will Pratt, Tom Pratt, Beau Kiel, Kael Purdue, Charli Lambert, Summer Lee**



**Garth Doherty & Melinda Binding nee Bell - 2015 Club Champion**



**Life Member Col Lang with Jonty Binding - 2014**





**Christmas Family night  
2014. Garth Doherty,  
Anthony Lee, Craig  
Deckert, Jason Pope**



**Michael Thomson, Phil Matotek and  
Len Lawlor Filling in their cards -  
2014**



**President Rodney Poole – Greens Working Bee - 2015**



**Above Gavin Hocking – Working Bee 2015.**

**Roger Walder – Greens working Bee- 2015**







**Vera Fletcher & Jenny Ellis**

**Santa making a visit Christmas Event December 2014  
driven by Jason Pope**



**Fred Stevens - 2014**

**Resident Kangaroos having a lazy Sunday afternoon  
on the 11<sup>th</sup> Hole**





**Club house – working bee**

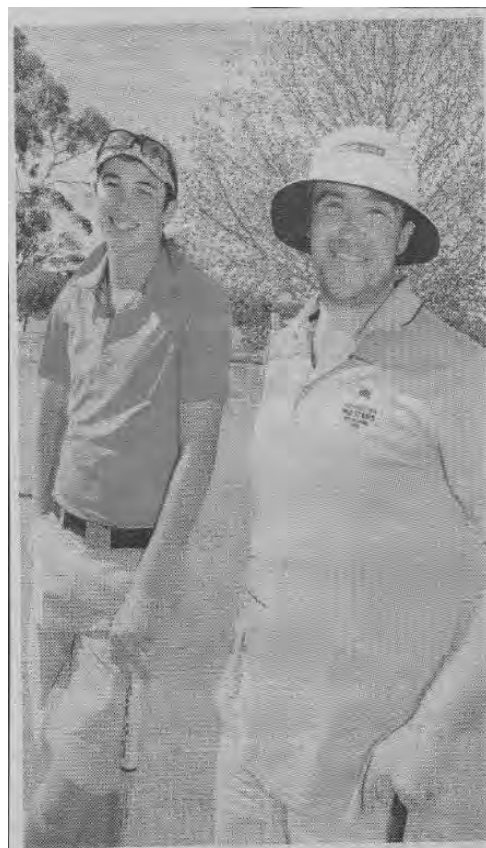
**Len Lawlor admiring his drive on the 1<sup>st</sup>, pictured below**



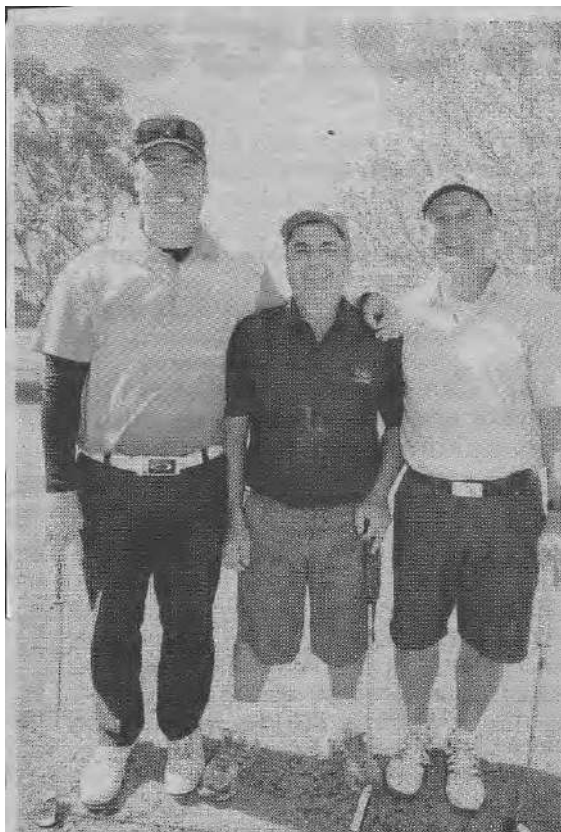
**Jason Pope chipping towards the practice green**



**Pat Sylvia, Beryl Ryan, Jenny Ellis, Joan Dean & Colleen James**



**Anthony Lee & Joseph Moisisdis**



**Troy Neville, Nick Cavallo, Phil Matotek**



**Melinda Binding, Pat Doering & Rodney Poole**





**Ken McCleary with John Kuhanez & Ron Bell.**



**Bernie Fletcher presented by Ron Bell - 1978**



**JJ Woods  
Presented by  
John  
Kuhanez &  
Ron Bell**

## Life Members

P W Wishart  
R E Lever  
R R MacDougall  
L Laing  
G T Tonzing  
R B George  
JJ Woods  
Ken L McCleary  
Mrs Win Berry  
Tom S McCarthy

Mrs Bernie Fletcher

Mrs Alice McCleary

Mr Tom Evans

Mrs Irene Evans

Alf Sylvia

Trevor Blaby

Ian Foreman

Ron Bell

Peter Webster

Betty Smith

Colin Lang

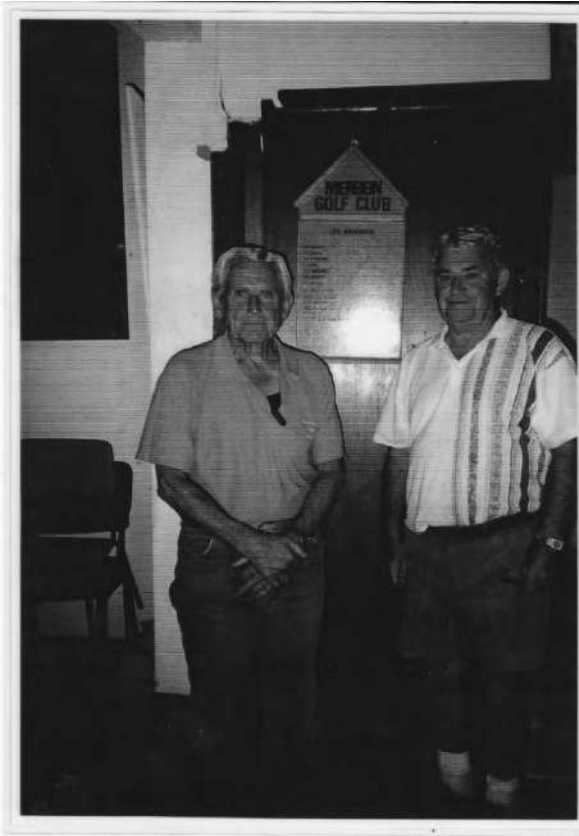
George Bildstein

## Hole in One

P E Foreman	1960	8 <sup>th</sup> hole
P E Foreman	1960	17 <sup>th</sup> hole
W F Crosbie	1963	8 <sup>th</sup> Hole
Mrs D Izard	1965	12 <sup>th</sup> Hole
Mrs T Evans	1971	3 <sup>rd</sup> Hole
Mr J Wilson	1981	12 <sup>th</sup> Hole
Mrs T Evans	1983	16 <sup>th</sup> Hole
P Stirrat	1984	3 <sup>rd</sup> Hole
G Fyfe	1985	3 <sup>rd</sup> Hole
V Fletcher	1985	12 <sup>th</sup> Hole
M Farnsworth	1987	16 <sup>th</sup> Hole
Miss M Bell	1989	3 <sup>rd</sup> Hole
G Bildstein	1989	12 <sup>th</sup> Hole
K Whitney	1990	3 <sup>rd</sup> Hole
T Blaby	1993	3 <sup>rd</sup> Hole
A Roper	1993	3 <sup>rd</sup> Hole
N Cavallo	1995	16 <sup>th</sup> Hole
S Gammon	1998	3 <sup>rd</sup> Hole
P Webster	1999	3 <sup>rd</sup> Hole
B Cetinich	2002	3 <sup>rd</sup> Hole
B Dean	2006	12 <sup>th</sup> Hole
H McGaffin	2010	3 <sup>rd</sup> Hole
M Turvey	2010	12 <sup>th</sup> Hole



**Life Member Win Berry - 1978**



**Trevor Blaby with Alf Sylvia**

**Ian Foreman and Ron Bell - 2010**



**Peter Webster, Bev Cetinich, Betty Smith, Col Lang**

## Ladies Championship

	Champion		McDougall Cup	Champion		McDougall Cup
1926	Miss M Bildstein		1962	Mrs S Tonzing		Mrs N McCarthy
1927	Miss G M Jones		1963	Mrs V Fletcher		Mrs A McCleary
1928	Mrs A Lever		1964	P Dickie		Mrs L George
1929	Mrs L J Scott		1965	L Tonzing		Mrs N McCarthy
1930	Mrs A W Lyon		1966	L Mathewson		L Mathewson
1931	Mrs C Martin		1967	R Pomeroy		C McCleary
1932	Mrs L Laing		1968	R Pomeroy		M Dickie
18 hole links			1969	L Tonzing		G Wilson
1933	Mrs C H Martin		1970	L Tonzing		J McKay
1934	Mrs CH Martin		1971	I Evans		Mrs J Sylvia
1935	Mrs S Rankin		1972	Mrs BC McKay		Mrs L Fletcher
1936	Mrs C H Martin		1973	Mrs L Fletcher		Mrs L Fletcher
1937	Mrs C H Martin		1974	Mrs BC McKay		Mrs A B George
1938	Mrs C H Martin		1975	B McKay		Mrs C Doering
1939	Mrs C H Martin		1976	B Smith		Mrs H Bell
1940	Mrs C H Martin		1977	I Evans		Mrs G Casey
1941	Mrs C H Martin		1978	O Walters		Mrs F Cetinich
Second World War – No Championship			1979	O Walters		Mrs D Wylie
1946	Mrs C H Martin		1980	I Evans		Miss S Wilson
1947	Mrs A R McDougall		1981	Miss S Wilson		Miss S Wilson
1948	Mrs C H Martin		1982	Miss S Wilson		P Doering
1949	Mrs L Laing		1983	Miss S Bell		B Fletcher
1950	Mrs J Lumb		1984	Miss S Bell		F Matheson
1951	Mrs A R McDougall		1985	Miss S Bell		Mrs K A Smith
1952	Mrs E Setfield		1986	Miss S Bell		Miss S Bell
1953	Mrs M Dorman		1987	Miss S Bell		Mrs H Bell
1954	R J Jemmeson	R J Jemison	1988	Miss S Bell		Mrs D Kemp
1955	Mrs S Tonzing	Mrs A R McDougall	1989	Miss S Bell		Mrs B Cetinich
1956	Mrs R J Jammeson CS Moncrieff		1990	Miss S Bell		Mrs D Kemp
1957	Mrs S Tonzing	Mrs TS McCarthy	1991	Miss S Bell		R Chances
1958	Mrs L Mathewson	Mrs PE Foreman	1992	Mrs S Mulder		Mrs S Mulder
1959	Mrs S Tonzing	Mrs M Dorman	1993	Mrs S Mulder		Mrs P Doering
1960	Mrs S Tonzing	Mrs C H Flenley	1994	Mrs S Mulder		A. Sands
1961	Mrs S Tonzing	Mrs A J Dickie	1995	Mrs S Mulder		A. Sands

Champion		McDougall Cup	Champion		McDougall Cup
1996	B Cetinich	P Doering	2006	B Cetinich	B Smith
1997	B Cetinich	B Cetinich	2007	S Mulder	J Ellis
1998	Miss M Bell	Mrs B Smith	2008	B Cetinich	B Cetinich
1999	Miss M Bell	Mrs S Mulder	2009	B Cetinich	B Ryan
2000	Miss M Bell	P Sylvia	2010	B Cetinich	P Doering
2001	No Champion	B Cetinich	2011	B Cetinich	P Sylvia
2002	No Champion	B Cetinich	2012	B Cetinich	B Cetinich
2003	No Champion	B Ryan	2013	B Cetinich	L Doering
2004	B Cetinich	A McKay	2014	B Cetinich	B Cetinich
2005	B Cetinich	J Ellis	2015	M Binding	M Binding
2006	B Cetinich	B Smith			

## Men's Championship

Champion		Martin Cup	Champion		Martin Cup
1926	A Lever		1948	R Dalton	
1927	L J Scott		1949	R Dalton	
1928	L J Scott		1950	C H Litchfield	
1929	J.G.T Lane		1951	C H Litchfield	
1930	AH Stanton		1952	R J Jemmeson	
1931	A Lever		1953	R J Jemmeson	
18 holes Links			1954	R J Jemmeson	L Laing
1932	M R Stephens		1955	R J Jemmeson	W Pomeroy
1933	M R Stephens		1956	R J Jemmeson	P E Foreman
1934	A Lever		1957	R J Jemmeson	A J Dickie
1935	A Lever		1958	T S McCarthy	L Laing
1936	C Davies		1959	W Pomeroy	K Gregory
1937			1960	A J Dickie	T S McCarthy
1938	A Melville		1961	T S McCarthy	P E Foreman
1940	H A Flenley		1962	W Pomeroy	J W Thompson
1941	C H Litchfield		1963	A J Dickie	A J Dickie
Second World War – No Competition			1964	K McCleary	D Roberts

**Champion****Martin Cup****Champion****Martin Cup**

1965	I Foreman	G Worthington	2004
1966	K McCleary	K McCleary	2005
1968	K McCleary	J Sherwell	2006
1969	I Foreman	M Farnsworth	2007
1970	I Foreman	S Venables	2008
1971	I Foreman	S Venables	2009
1972	I Foreman	I Storer	2010
1973	I Foreman	D Duffield	2011
1974	I Foreman	R Bell	2012
1975	I Foreman	A Spence	2013
1976	D Matheson	D Matheson	2014
1977	I Foreman	T Graham	2015
1978	P Matthews	P Matthews	
1979	I Foreman	H Nash	
1980	I Foreman	R Foreman	
1981	I Foreman	D Foreman	
1982	P Matthews	D Berry	
1983	D Foreman	M Lumb	
1984	P Matthews	P Matthews	
1985	I Foreman	G Ellis	
1986	I Foreman	A Sylvia	
1987	D Foreman	B McCarthy	
1988	I Foreman	A Sylvia	
1989	M Worrell	S Anderson	
1990	D Tipping Jnr	A MacAskill	
1991	G Foreman	N Higgins	
1992	I Foreman	S Ciszkowski	
1993	I Foreman	P Lo Iacono	
1994	I Foreman	S Whitney	
1995	J Bell	P Mulder	
1996	I Foreman	A Graham	
1997	I Foreman	R Walder	
1998	J Bell	R Satterley	
1999	J Bell	I Alexander	
2000	J Bell	M Baumann	
2001	C Tung	C Tung	
2002	C Tung	C Tung	
2003	S Bindon	C Digby	

S Bindon	M Cook
J Bell	K Matulick
K Matulick	T Verbeek
C McGinty	K Matulick
G Doherty	M Woodhouse
R Walder	R Walder
P Matotek	P Matotek
P McGaffin	M Woodhouse
P McGaffin	P McGaffin
G Doherty	C Simpson
P Matotek	M Turvey
G Doherty	G Johnston



## Merbein Golf Club Office Bearers

President		Captain		Secretary		Treasurer		Handicapper
1930–35	Dr E Spargo	1930	A V Lyon	1930	A. H. Stanton	1932-49	G.Picton	
1936–47	C.H. Martin	1931	A.Lever	1931	M.R. Stephens	1950	A.R.McDougall	
1948–50	A.C. Tonzing	1932–50	A.R. McDougall	1932	S. Geddes	1950-58	W.Hudson	
1951	AC Tonzing & T.S McCarthy	1951-52	S.F Tonzing	1933-35	G.I.Picton	1951-62	S.Tonzing	1959-62 C.Flenley
1952–53	S.F. Tonzing	1953 – 54	L. Fletcher	1936- 45	R.E. Lauer	1963-73	A.B.George	1963-64 A.Dickie
1955-56	A.J. Bruce	1955-56	S.F.Tonzing	1946-47	C.R. Kneebone	1974-85	G.Ellis	1965-66 S.Tonzing
1957-60	R.L. Keens	1957-58	R.J. Jemmeson	1948-52	W.S.Pomeroy	1985-88	AMcCleary	1967-68 D.Worthington
1961	A. Bertalli	1959	S.F.Tonzing	1953- 56	R.J. Jemmeson	1989	N.Bennett	1969-70 J.Sherwell
1962	M.Power	1960	A.J.Dickie	1957-60	P.E. Foreman	1990-91	A. McCleary	1971-73 D.Matheson
1963-64	W.Hudson	1961-63	W.S.Pomeroy	1961-75	A.B. George	1992	G.Mann	1974-78 K.Smith
1965-66	K.L.McCleary	1964-65	L.Fletcher	1975-84	G.Ellis	1993-95	P.Mulder	1979-82 J.Wilson
1967-68	L. Fletcher	1966	T.S. McCarthy	1985-87	B.Smith	1996	G.Ellis	1983-85 P.Matthews
1969	K.Blaby	1967	I. Foreman	1988-91	D.Kemp	1997-2007	C.Lang	1986-90 J.Rodwell
1970-72	B McKay	1968-69	K.L. McCleary	1992	Val Dean	2008	P. McGaffin	1991 P.Mulder
1973-74	J.J. Woods	1970-72	T.Blaby	1993-94	M.Walsh	2009-12	R.Poole	1992-95 R.Moore
1975-77	T.Evans	1973-74	I. Foreman	1995-96	R.Prime	2014-	M.Thomson	1996 I. Goldsmith
1978-79	J.Kuhanez	1975-76	J.Kuhanez	1997-2004	C.Lang			1997-2012 G.Kerr
1980-81	R.Fletcher	1977-79	R.Bell	2005-06	G.Hocking			2013 P.Matotek
1982-84	A.Spence	1980-82	D.Matheson	2008	G.Bildstein			2014- G.Kerr
1985-87	R.Bell	1983	H Nash	2009-11	R.Piper			
1988-89	I. Foreman	1984 - 86	- P.Webster	2012	R.Poole			
1990-91	R.Bell	1987-88	D.Tipping	2013	A.Rudd			
1992-93	P.Henderson	1989-90	G.Fyfe	2014-	M.Binding			
1994	R.Bell	1991-2002	A. Sylvia					
1995-2002	P Webster	2002-05	L.Worrell					
2003-04	B.McKay	2006-	F.Drayton					
2005-07	S.Stephens							
2007	B. McKay							
2008-13	F.Stevens							
2014-	R.Poole							

## Associates Office Bearers

1930 – Committee Mrs McDougall, Mrs Spargo, Mrs Lowe, Mrs Lyon, Mrs Kendall, Mrs Wishart

1931 – Committee Mrs McDougall, Mrs Spargo, Mrs CH Martin, Mrs Lowe, Mrs Lyon, Mrs J A Williams

1932 – Committee Mrs McDougall, Mrs Spargo, Mrs Lowe, Mrs Lyon, Mrs Kendall, Mrs Wishart, Mrs Gallacher

1933 – Committee Mrs Lloyd, Mrs McDougall, Mrs Laing, Mrs Lowe, Mrs Lyon, Mrs Wishart, Mrs Lauer, Mrs Martin, Mrs Lyon, Mrs Picton

1934 – Committee Mrs McDougall, Mrs Lowe, Mrs Lauer, Mrs McInnes, Mrs Jemmeson, Mrs Picton, Mrs Rankin, Mrs Laing, Mrs Martin, Mrs Lloyd

President		Captain		Secretary		Handicapper	
1937-48	Mrs C Martin			1937-40	Mrs McDougall		
1949-53	Mrs S Tonzing			1941	Mrs Lauer		
1954	Mrs Foreman			1947 – 49	Mrs McDougall	1947-49	Mrs McDougall
1955	Mrs Dixon	1955-58	Mrs Jemmeson	1950-53	Mrs Fletcher	1950-53	Mrs Fletcher
1956-59	Mrs McCarthy	1959-61	Mrs Tonzing	1954	Mrs Jemmeson	1954	Mrs Jemmeson
1960-61	Mrs Rodwell	1962-65	Mrs V Fletcher	1955	Mrs Foreman	1955-58	Mrs Jemmeson
1962	Mrs Bertali	1966-67	Mrs J Rodwell	1956-65	Mrs Dorman	1959-60	Mrs Tonzing
1963-64	Mrs Blaby	1968-69	Mrs Pomeroy	1966-67	Mrs W Berry	1961-66	Mrs Pomeroy
1965	Mrs Tonzing	1970-71	Mrs A McKay	1968	Mrs McCleary	1967-69	Mrs Blaby
1966	Mrs Blaby	1972-74	Mrs B Smith	1969-72	Mrs George	1970-71	Mrs Newland
1967-68	Mrs V Fletcher	1975-76	Mrs B Webster	1973-82	Mrs A Fletcher	1972-80	Mrs McCleary
1969-71	Mrs A Fletcher	1977-79	Mrs R Evans	1983	Mrs B Smith	1981-90	Mrs J Wilson
1972-73	Mrs R Evans	1980-82	Mrs B Cetinich	1984-88	Miss S Bell	1991-95	Miss S Bell
1974-75	Mrs P Doering	1983-84	Mrs J Ellis	1989	Mrs J Ellis	1996-06	Mrs B Smith
1976-77	Mrs P Kuhanez	1985-86	Mrs V Fletcher	1990-91	Mrs B Smith	2007-12	Mrs R Piper
1978-80	Mrs J Ellis	1987	Mrs J Rodwell	1992-93	Mrs A Newey	2013-13	Mrs J Barlow
1981-82	Mrs R Fletcher	1988	Miss S Bell	1994	Miss M Bell		
1983-85	Mrs A Fletcher	1989	Mrs B Smith	1995-01	Mrs P Sylvia		
1986-87	Mrs R Bell	1990-92	Mrs J Ellis	2002-16	Mrs P Doering		
1988	Mrs J Rodwell	1993-94	Mrs S Walsh				
1989	Mrs P Doering	1995-97	Mrs D Kemp				
1990	Mrs J Rodwell	1998-99	Mrs B Smith				
1992	Mrs J Dean	2000-02	Mrs B Cetinich				
1993	Mrs J Ellis	2003-06	Mrs J Ellis				
1994-95	Mrs L Doering	2007-13	Mrs J Dean				
1996-1997	Mrs B Webster	2014-	Mrs L Doering				
1998	Mrs L Doering						
1999-2001	Mrs P Doering						
2002-03	Mrs J Dean						
2004-06	Mrs B Ryan						
2007	Mrs A McKay						
2009-11	Mrs Colleen James						
2012-13	Mrs B Ryan						
2014-	Mrs J Ellis						

# Recipes

## **Dips**

### **Tuna & Pineapple Dip**

12 oz. can safcol tuna, 15 oz. crushed pineapple, 8 oz. packet of cream cheese, 3 tablespoons pineapple juice, pinch of salt.

Drain tuna and flake. Drain pineapple and save the liquid. Soften cheese to room temp. Combine all ingredients and blend into a paste, adding some pineapple juice if necessary. Chill

### **Onion Dip**

1 packet French onion soup, 8 oz. can Nestles cream, salt and pepper to taste. Mix thoroughly.

### **Egg Dip**

Soften 4 oz. cream cheese, blend 2 dessert spoon of chutney, 1 dessert spoon finely chopped onion, 2 chopped hard boiled eggs. Add salt and pepper to taste. Place in a bowl and chill.

### **Dip**

4 oz. cream cheese, ½ cup of cream, 1 small finely chopped capsicum, 1 small finely chopped onion, 1 tablespoon tomato sauce, 1 big tablespoon fruit chutney.

Cream cheese and fresh cream, then add the rest of the ingredients. Mix well and chill.

## **Salads and Dressings**

### **Granny's Salad Dressing**

Mix well 2 level teaspoons corn flour, ½ teaspoon mustard, ½ teaspoon salt, 2 small tablespoon sugar, pinch of carb soda. Add 1 cup of milk, 1 tablespoon butter, ¼ cup vinegar and well beaten egg. Stir briskly over heat until it thickens, allow to get quite cool. Store in fridge.

### **Curried Noodle Salad**

**Pat Sylvia**

250g small shell noodles, 2 tablespoon French dressing, ½ cup of chopped raisins, 1 cup of cooked peas, ½ cup each of celery and spring onions, Two hard boiled eggs ( sliced for garnish) Dressing – 1/3 cup mayonnaise, 2 teaspoon curry powder (or to taste), ½ teaspoon Worcestershire sauce, good pinch dry mustard

Cook noodles in plenty of boiling salted water until tender. Drain and cool. Sprinkle with French dressing. Chill. Combine raisins, peas, celery and spring onions, add to the noodles, and toss lightly. Blend all the dressing ingredients, together and pour over salad. Toss with a fork. Chill before serving in a lettuce lined bowl. Garnish with sliced hard boiled eggs. Serves 8

### **Pasta and Pepperoni Salad**

**Pat Sylvia**

Salad can be made 3 hours ahead

350g Fresh pasta 200g Pepperoni, chopped ½ cup cooked green peas ½ cup drained sun dried tomatoes ½ cup fresh grated parmesan cheese

Herb Dressing - 1/3 cup of white wine vinegar ½ cup olive oil ¼ cup chopped fresh basil ¼ cup fresh chives. Herb dressings – combine all ingredients in a jar and shake well

Add Pasta gradually to pan of boiling water, boil uncovered until just tender, drain, rinse under warm water, drain. Combine pasta, salami, peas, tomatoes, cheese and dressing in a bowl. Serves 6

## **Soups**

### **Chunky Vegetable soup**

1 onion chopped, 2 potatoes 300g of pumpkin 2 carrots 2 zucchini 410g can of tomatoes 1 clove of garlic crushed 1 table of chopped parsley 4 cups of water 2 small chicken cubes 1 cup of lentil sprouts

Combine all ingredients apart from Lentil sprouts and bring to the boil over high heat, then reduce heat and then simmer for 20 minutes or microwave on high for 15 minutes. Stir in lentils sprouts and then cook another two minutes.

### **Cream of Asparagus Soup**

**Joan Dean**

1 kg Asparagus, 2 Potatoes, 1 leek, 5 cups of chicken stock, white pepper, 1 egg yolk, 1 Tablespoon butter, ½ cup cream.

Snap the asparagus, peel and slice the potatoes and wash and slice the leek, cutting off and discarding the root end and tough green leek leaf tips. Pop the asparagus, potatoes and leek into a saucepan, pour in the chicken stock then bring them to the boil, lower the heat and simmer till they're soft. Pour vegies and liquid into a blender and puree or sieve. Then return it to the saucepan. Season with little white pepper and stir in the butter. Beat the egg yolk into the cream, and stir into the soup. Reheat gently but don't allow it to boil. Serve Straight away

### **Zucchini soup**

**Pat Doering**

1 kg of Zucchini 4 heaped teaspoon of powdered chicken stock 1 litre of water 2 onions peeled and chopped ¼ teaspoon of curries ¼ teaspoon of ginger and a few peppercorns 3 stalks of celery chopped.

Boil and ingredients until soft. Puree in blender, when serving add a dollop of cream

### **Football Soup**

**Hazel Bell**

4 large grated carrots, 2 parsnips grated, 2 packets of chicken noodle soup, 2 bacon bones, 1 onion grated, 2 cups of frozen mixed vegetables, 1 cup of pearl barley, 20 cups of water

Place all of the above into a large stockpot and bring to the boil, then reduce and simmer for about 2 hours.

## **Mains**

### **Mexican Beef**

**Pat Sylvia**

Serves 4 – 6. Cooking time about 46 minutes, plus standing. Microwave setting: Maximum (full) and medium (½ power)

1 medium onion, peeled and sliced, 1 small carrot, peeled and sliced, 1 green pepper, cored, seeded and chopped, 1 red pepper, cored, seeded and chopped 1 medium potato, peeled and diced 60 grams butter cut into pieces 2 teaspoons chopped oregano 1 teaspoon Mexican chilli powder ½ teaspoon of Worcestershire sauce 1 tablespoon chopped parsley 1 garlic clove peeled and crushed 600g Topside beef, cut into strips 2 Tablespoons of plain flour Freshly ground black pepper 1 x 410 g Can of Tomatoes, chopped in their juice ½ cup of hot beef stock salt

Place the fresh vegetables in a large bowl. Cover and cook on maximum for 2 minutes. Stir in the butter until melted. Stir in remaining ingredients except tomatoes and stock. Cover and cook on medium for 40 minutes or until fork tender stirring halfway through and adding salt toward the end of cooking. Leave to stand covered for 5 minutes

### **Savoury Baked Chicken**

**Peg Kuhanez**

Chicken pieces 3 tablespoons milk 60g melted butter 1 Tablespoon powdered mustard ½ cup of honey 1 teaspoon curry powder 1 teaspoon salt

Blend all ingredients except the chicken. Coat the chicken in this mixture and lay them in a shallow baking dish. Bake in a 180°C oven for 50 – 60 minutes till cooked and golden brown

### **Beef Fillet on Mustard Croutons**

**Pat Sylvia**

2 Thick eye fillets 2 slices bread cut 1cm thick 1 Teaspoon grainy mustard 2 bacon rashers 2 teaspoon butter Oil for frying. Mushroom filling 15 g butter ¾ cup chopped mushrooms 2 Tablespoon stale breadcrumbs 4 green shallots chopped 1 clove garlic crushed 1 teaspoon grated lemon rind. Heat butter in a pan add shallots, mushroom and garlic. Cook for 5 minutes. Stirring constantly. Stir in breadcrumbs and lemon rinds.

Cut a pocket in the side of each steak. Fill with mushroom filling. Wrap each steak in bacon, secure with toothpick. Spread bread with combined batter and mustard. Toast on oven tray in moderate oven for 10 minutes. Fry quickly in a little oil until browned on both sides. Reduce heat slightly. Cook until done as desired. Remove toothpicks. Serve steaks on croutons.

### **Chicken and Corn Fritter (Pancakes)**

**Glenis Brown**

Place in a basin one cup of self-raising flour, 4 chicken stock cubes crushed or one packet cream of chicken soup. One oz. tin of creamed sweet corn, mix with one egg and ¼ pint of milk. Mix all ingredients and drop dessert spoon full of mixture into hot oil, until crisp and golden on each side. Serve hot.

### **Beef Casserole Deluxe**

**Lucy Doering**

750g chuck steak 4 bacon rashers chopped One onion sliced One clove of garlic crushed 125g sliced mushrooms 250g peeled tomatoes Salt and pepper 250ml of white wine 1 tablespoon of chopped parsley 12 stoned and quarters olives

Cut meat into pieces and trim, then roll into a little flour. Fry bacon and remove from the pan. Brown the meat in the same pan using the bacon fat. You can use more fat if necessary. Place meat and bacon in casserole. Fry onion and garlic for a few minutes, then add mushrooms and tomatoes. Place on top of meat and season with salt and pepper and pour over wine. Bake in a moderate oven for 1 ½ hours. Before serving add parsley and olives. Serves 6

### **Crumbed marinated fish**

4 thin fish fillets 2 cloves of garlic 1/3 cup of lemon juice ½ cup of Kellogg's All Bran crushed. Have a cup of stale bread crumbs ½ cup of parmesan cheese 1/3 cup of chopped parsley 2 teaspoons of lemon pepper seasoning

Remove skin and bones from fish. Combine fish, juice and garlic in a large bowl. Cover and refrigerate for several hours. Turning fish over occasionally. Drain. Combine all, all bran breadcrumbs, cheese, parsley and pepper seasoning, mix well. Press evenly over fillets. Place on a greased tray. Bake in moderate to hot oven for 12 minutes. Serves 4

### **Honey chicken drumettes**

**Pat Doering**

1 kg of chicken drumettes or wings 2 tablespoons of lemon juice 2 tablespoons of honey 2 tablespoons of tomato sauce 2 tablespoons of soy sauce small chopped onion sesame seeds.

Mix together lemon juice, sauce, honey and onion. Add chicken pieces and stir well. Place in a casserole dish and cook in an oven for 180' for one hour. Sprinkle with sesame seeds.

### **Scalloped Potatoes**

**Helena Fumberger**

Peel and slice Potatoes and Onions. Part boil about 5 minutes and allow to cool. Grease baking dish. Layer potatoes and onions, sprinkle lightly with pepper and salt every second layer. When dish is full, pour cream over, sprinkle with grated cheese and dot with butter. Bake until golden brown and tender (Approx. 30 minutes. Chopped bacon may be added if desired.

### **Mallee Quiche**

**B Keil**

(Pastry forms on bottom). 1 chopped onion, 1 cup grated cheese, 1 cup chopped bacon or ham, and ½ cup S R Flour, Chopped parsley, 4 eggs, 1 ½ cups milk

Mix together and bake about 1 hour. Simple and delicious. I serve it with a salad



### **Savoury Chops**

**Pat Doering**

6 Lamb chops 2 tablespoons of vinegar 2 tablespoons of flour 2 tablespoons of sugar 2 tablespoons of tomato sauce ½ teaspoon of mixed spice 1 teaspoon of salt ½ teaspoon of mustard ½ teaspoon of curry powder 2 large cups of water

Trim off all the fat from the chops and coat them in flour. Place in a casserole dish. Mix all the sauce ingredients and pour over the chops. Place lid on the top of the casserole and cook, slow oven until meat is tender, about 2 hours.

### **Lamb Shanks**

**Susan Mulder**

4 Lamb Shanks, 1 small green capsicum slice, 1 tin of tomatoes, 4 tablespoons of Worcestershire sauce, 1 onion slice, 1 small red capsicum slice, 1 tin of tomato soup, ½ cup of malt vinegar, 1/3 cup of brown sugar, 1 ½ cups of water.

Place on the bottom of a lasagne dish the onion and capsicums and lay over the top the lamb shanks. Combine in bowl tomato soup, tin of tomatoes, vinegar, brown sugar and water and pour over the top of the shanks. Cook in 180° C oven for about 4 hours or until shanks are starting to fall off the bone. Scoop off any excess fat and serve Shanks and shanks sauce on top of mashed potato or spiral noodles.

### **Italian Ox Tails**

**Peg Kuhanez**

Ox Tails (cut up), 2 cloves garlic chopped, 1 onion chopped, 1 container of tomato paste, 2 cups of water, salt, 1 tablespoon oil, cooked noodles

In a large saucepan, gently cook the ox tails, onion and garlic in the oil until the ox tails are brown and the onion is soft. Add the tomato paste, water and salt to taste. Mix well and cook very slowly for at least 2 ½ hours. Serve over the cooked noodles

### **Egg and Bacon Pies**

**Melinda Binding**

6-8 eggs, 500 grams grated cheese, 500 grams diced bacon, 2 onions – finely diced, 400 gram tin of corn kernels, 200 gram creamed corn, 300 mls cream, finely chopped parsley to taste. Mix together.

Grease muffin tins and using a packet of puff pastry, cut pastry big enough and put mixture in pastry, ¾ full. Bake in 180° oven for 40 minutes until golden brown. Great for catering.

## **Slices**

### **Apple Slice**

**Hazel Bell**

400 grams apple cooked, 1 Packet vanilla cake mix, ¾ cup margarine melted, 200 grams sour cream.

Mix melted margarine and cake mix, cook in moderate oven for 15 minutes, Mix apple and sour cream, put on top, sprinkle cinnamon. Cook in moderate oven for 20 minutes.

### **Zucchini Slice**

**Bev Cetinich**

3 ½ Kg Zucchini, 2 Large onions, 1 red and green capsicum, ¾ cup salt, ice

Slice Zucchini and onions, dice capsicums. Cover with salt and ice. Leave for at least 3 hours. Drain and wash twice.

ADD to Zucchini, 5 cups of white vinegar, 5 cups of sugar, 1 Tablespoon of mustard seeds, 1 heaped teaspoon celery salt, 1 teaspoon turmeric. Heat on stove, DO NOT BOIL. Place in warm jars and seal.

**Lemon Slice****Susan Mulder**

125g Butter melted, Juice of ½ lemon, ½ tin condensed milk, 3 Tablespoons of coconut, 1 packet Marie or Milk arrowroot biscuits

Place finely crushed biscuits, coconut and lemon juice in a bowl, In a small saucepan melt butter and condensed milk stirring all the time, pour over biscuits mixture and mix well, Line slice tin with glad bake paper and spread mixture evenly and press firmly into the tin. Ice with lemon icing and coconut on top.

**Muesli Slice****Lucy Doering**

185 g Butter, 1 tablespoon golden syrup, 1 cup of toasted muesli, 1 cup of walnuts, 1 cup of plain flour, 1 cup of coconut, 1 teaspoon baking powder, handfuls of sultanas, chopped dried apricots.

Melt butter and golden syrup and mix in all ingredients. Bake in moderate oven in Lamington tin until golden brown. Do not over bake

**Apricot Slice****Colleen James**

1 Black and Gold Vanilla Cake Mix

1 Cup Coconut

Combine in a bowl; add 150 grams of melted unsalted butter. Mix well and press into a slice tin (buttered)

Drain 1 x 400 grams tin of apricots or apple, pulped or cut up finely

Spread over cake mix evenly. Beat 1 egg into 2 /3 small container of cream and pour over the top. Bake moderate oven 160 / 180 for 30 - 40 minutes.

**Peppermint Crisp Slice****Joan Dean**

1 can condensed milk, 1 packet Marie biscuits (Crushed), 2 Peppermint crisps (Crushed).

Combine all ingredients and mix well. Ice with chocolate icing. Put can of condensed milk into hot water for a while to make it runny. It's easier to mix and spread.

**Currant Slice****Annette McKay**

4 oz. of Butter, 1 cup of currants, 1 Cup of water, 1 Cup of sugar, 1 ¾ cups of Self Raising Flour, 1 egg, 1 teaspoon carb soda, ½ teaspoon all spice, cinnamon, & nutmeg

Melt butter with water, currants and sugar. Add soda and beaten egg, lastly add flour and spices. Put mixture into greased slice tin. Bake ½ - ¾ moderate oven. Ice Lemon icing & sprinkle with cinnamon

**Honey Oat Bar****Annette McKay**

2 cups of Oatmeal, 1 cup of flour, 1 cup of sugar, 1 cup of coconut, 1 cup of sultanas & currants, 1 Cup of nuts

Melt 3 tablespoons of honey and 1 packet of Fairy margarine. Add melted ingredients to dry ingredients. Cook 15 – 20 minutes in a slice tin.

### **Banana Slice**

**Bernie Fletcher**

1 cup Self Raising Flour, ¼ teaspoon carb soda, ½ teaspoon nutmeg, ½ teaspoon baking powder, ½ teaspoon cinnamon, ¾ cup sugar.

Mix the above ingredients together. Melt 2 oz. butter add 2 well mashed banana, 1 well beaten egg and ¼ cup of milk. Pour onto dry ingredients and mix well. Spread into a well-greased lamington tin. Bake in

Moderate oven 20 -25 minutes. When cold ice with lemon icing and sprinkle with cinnamon.

### **Liquorice Slice**

**Pamela Netherway**

2 Packets Marie Biscuits – crushed, ½ Lb Melted Butter, 1 can condensed Milk, 1 large packet Liquorice Allsorts, Cut very small

Combine all ingredients and mix well. Press into container. Top with pink icing. Cut into small pieces. Recipe is probably better halved unless catering.

### **Chocolate Peppermint slice**

**Betty Webster**

125 g margarine, 1/3 cup of brown sugar, ¾ cup of SR flour, 2 tablespoon cocoa, 1 cup of coconut.

Beat Marg until soft, add sugar and beat until light and fluffy. Sift flour and cocoa and add to creamed mixture with the coconut. Press into lightly greased 28 x 18cm tin. Bake in mod oven (180°C) for 20 minutes. Cool in the tin.

Filling - 100g g=Marg softened, 2 cups icing sugar, 2 tablespoons milk, 2 teaspoons peppermint essence, few drops green colouring.

Place all ingredients in a bowl and beat until creamy and well combined. Spread over cooled base and chill until cold, about three hours.

Topping – Place 185g cooking chocolate in bowl over boiling water, stir until melted. Cool slightly then spread over slice and set in fridge. Cut into slices with knife dipped in hot water.

### **Fruit Slice**

**Alice McCleary**

2 cups SR flour, 125 g butter or margarine, 1 cup of brown sugar, ½ cup Monbulk jam

Rub Butter into flour and sugar. Press half into a greased slab tin (18cm x 25cm). Spread with jam. To the remaining mixture add 1 beaten egg, ¾ cup of milk, ½ tsp baking powder, and tsp mixed spice. Mix into a batter. Finally, add 1 cup of mixed fruit. Bake for ¾ - 1 hour in moderate oven. Slice when nearly cold. May be iced with coffee or vanilla.

## **Cakes and Desserts**

### **Sultana Loaf**

**Annette McKay**

1 cup of water, 1 cup of sultanas, 1 cup of sugar, 1 beaten egg.

Combine ingredients and boil, add 1 teaspoon of carb soda and 1 tablespoon of butter. Remove from the stove and add 2 cups of self-raising flour, pinch of salt then beaten egg.

Put into greased loaf tin and bake in moderate oven ¾ hour.

### **Lemonade Scones**

**Hazel Bell**

3 cups S/R Flour – sifted, 1 cup of lemonade, 1 cup of cream. Mix together in hot oven for 15 minutes.

### **Sour Cream Rhubarb Pie**

**Pat Sylvia**

3 Tablespoon flour ½ teaspoon of salt 1 cup of sour cream ½ teaspoon of lemon juice 1 ¼ cups of sugar 1 egg beaten 1 teaspoon vanilla 3 cups of rhubarb (1/2 pieces) 1 pie crust unbaked

Crumb topping to be added last 25 minutes in baking time 1/3 cup of sugar 1 teaspoon of cinnamon ¼ cup of softened butter 1/3 cup of flour ¼ teaspoon salt Oven 400°F

Combine flour, sugar, salt, stir in egg, sour cream, vanilla, lemon juice. Mix well fold in rhubarb. Pour into shell. Bake 15 minutes. Reduce oven temperature to 350°F. Bake 25 minutes. Pour over crumb topping, bake 15 minutes. Cool

### **Mocha Fudge Cake**

**Pat Sylvia**

1 cup grated cooking chocolate or half a cup of cocoa 4 teaspoon baking powder 1 teaspoon of vanilla 4 oz. of butter 1 teaspoon coffee powder 2/3 cup of sugar ½ cup of milk EXTRA 1 scant up of milk 8 oz. flour Extra 1 cup of sugar 2 eggs ½ teaspoon salt

Place coffee, chocolate, sugar, vanilla and milk in a saucepan. Stir over low flame until sugar is dissolved. Do not allow to boil. Remove from the heat, allow to cool. Cream butter and EXTRA sugar and eggs one at a time beating well after each addition. Stir in extra milk. Beat until smooth, then add cooled chocolate mixture. Lastly fold in the sifted dry ingredients. Pour mixture into 2 well-greased 8" sandwich tins and bake in moderate oven 50 – 40 minutes. Cool on cake cooler. Split each cake in half, join layers with orange filling and cover with mocha fudge frosting, or put whipped cream in layers.

Orange filling 3 Tablespoons butter, 2 cups sifted icing sugar, orange juice.

Beat butter until soft gradually add icing sugar, add enough orange juice to make it a spreading consistency.

Mocha Fudge Icing 3 cups sifted icing sugar, 6 oz. dark chocolate (grated) 4 oz. butter 4 Tablespoons hot water 1 teaspoon vanilla 1 dessert spoon coffee powder 2 eggs

Melt chocolate over boiling water and remove from heat. Add icing sugar, coffee powder and hot water. Gradually add beaten eggs and butter a spoonful at a time. Add vanilla. Stand basin in a pan of ice water, beat vigorously until thickened. Spread over cake.

### **Toblerone mousse**

**Peg Kuhanez**

Melt 2 Toblerones in 3 tablespoons on water in the microwave or over heat. Fold in 2 cups of whipped cream. Fold in 2 whipped egg whites

Put in glasses. Make the day before so it will set well. Serve with Ice-cream. Can top mousse with finely chopped walnuts.

### **Light Fruit Cake**

**Lucy Doering**

185g butter 185g mixed fruit ½ level teaspoon grated nutmeg ½ teaspoon of vanilla essence or grated orange rind or mixed peel 185g of sugar 125g of self-raising flour 125g of plain flour 3 eggs and a little milk

Beat butter and sugar with a wooden spoon until smooth and creamy, (you can use an electric beater). Gradually beat in well whisked eggs, add the fruits. Stir in the sifted flour and nutmeg. Stir in the milk and essence or grated orange rind. Turn into two well-greased bar tins or into one loaf tin and bake in a moderate oven for 35 – 40 minutes for bars or one ½ hours for loaf tin. Shredded lemon peel or split almonds may be sprinkled on top of the cake before baking.

### **Uncooked Pavlova**

**Glenis Brown**

1 tin of carnation milk chilled ¾ cup of sugar 3 heaped teaspoons of gelatine in half a cup of boiling water 1 teaspoon of vanilla

Beat milk until thick. Add sugar and gelatine and vanilla and chill in two dishes. Put on sliced peaches top with whipped cream and nuts.

### **Eclairs**

**Hazel Bell**

125 grams butter, 1 ¼ cups of water. Boil together. ¼ cup of plain flour, mix together. Beat 4 eggs together and add slowly, beat together. Put into a 185° oven for 35 minutes. It should make 18 eclairs.

### **Best Banana Muffins**

½ cup of sugar ½ cup of oil 1 cup of mashed banana 1 egg 1 teaspoon of vanilla ½ cup of Kellogg's all bran 1/3 cup of chopped raisins ½ cup of plain flour ½ cup of whole meal flour 1 teaspoon of bi carb soda 1 teaspoon baking powder

Lightly grease a deep sided 12 whole muffin pan. Combine sugar, oil, banana, egg, vanilla essence and all bran in a large bowl. Let stand for 5 minutes. Add the chopped raisins, sifted flour, baking powder, soda to bran mixture. Stir with a fork until combined. Spoon heaped tablespoon into pan. Bake moderate oven for 20 minutes. Makes 12

### **Scone pudding**

**Glenis Brown**

Rub a dessert spoon of margarine into a cup of self-raising flour, add one tablespoon of sugar. Mix to a stiff dough with some milk. Press into 1 inch thickness, cut into squares, line pie dish with scones. Mix ½ cup of sugar, 1 tablespoon of cocoa together. Sprinkle over the scones. Then pour 1 ½ cup of hot water over the top. Sprinkle with walnuts and bake for ½ an hour in a moderate oven. Serve with cream.

### **Mock Apple Pie**

Pastry for 2 crust 9 inch plate, brockhoffs salada crackers ( 7 full squares) , 2 cups of water, 2 cups of sugar, 2 teaspoons cream of tartar, 2 tablespoons lemon juice, 1 small teaspoon lemon juice, 1 small teaspoon grated lemon rind, Butter or margarine, cinnamon, powdered cloves.

Roll out bottom crust of pastry and fit into 9 inch pie plate. Break Salada crackers coarsely into pastry lined plate. Combine water, sugar & cream of tartar in saucepan. Boil gently for 15 minutes and lemon juice and rind. Pour syrup over crackers until all absorbed. Dot generously with butter or Marg and sprinkle with cinnamon and powdered cloves. Cover with top crust, trim and flute edges together. Cut Slits in top crust to let steam escape. Bake in hot oven (425°F) – 20 to 30 minutes, until crust is crisp and golden serve warm, with a garnish of cheese apples if desired. Cheese apples, roll small balls of cream cheese in paprika, for a rosy glow and insert a whole clove in each for the steam.

### **Steamed Apricot Pudding – Christmas pudding**

**Pat Sylvia**

500g dried apricots chopped, ½ cup halved glace red cherries, 1 granny smith apple peeled and grated, 250 g butter, ½ cup of slivered almonds, 1 1/3 cup (250g) mixed peel, ½ cup of brandy, 1 ½ cup of brown sugar, firmly packed, 1 ½ cups of plain flour – sifted, 250 g stale white breadcrumbs (about 4 cups)

Toast almonds on oven tray in moderate oven for 5 minutes. Combine in large bowl with apricots, cherries, peel, apple and brandy. Mix well. Have butter and eggs at room temperature. Cream butter and sugar in a small bowl with electric mixer, add eggs one a time, beating between additions, beat only until combined. Add to fruit mixture with flour and breadcrumbs. Mix well. Place in well-greased steamer (2 Litre capacity). Cover with foil, place lid on seal with clips. Bunch remaining foil around edge of steamer to form a tight seal. Place in a large boiler with enough boiling water to come halfway up sides of steamer. Boil constantly for 4 hours. Replenish water with boiling water as it evaporates. Serve pudding with brandy sauce or ice cream. Refrigerate when cold for up to 6 weeks if desired. When ready to serve steam as above for 2 hours.

#### **Brandy Sauce**

1 egg, ½ cup whipped cream, ¾ cup of caster sugar, 3 tablespoon brandy, pinch of salt

Separate egg yolks and whites. Whisk egg whites and gradually add sugar. Add salt and egg yolks. Fold in cream and lastly brandy.



### **Light Christmas cake**

**Lucy Doering**

150g Self raising flour, 400 g butter, 6 beaten eggs, 50 g cherries, 450g sultanas, 300g plain flour, 400g caster sugar, 1 ½ to 2 tablespoon of Brandy, 500g figs, 175g raisins, 50g Citrus peel, few drops of lemon, vanilla and almond essence.

Cream Butter and sugar, add eggs one at a time, and beat well. Sift flour, add half the flour and half the fruit, mix well and then add the rest of the flour and fruit. Lastly add the brandy, or lemon juice can be used place of Brandy. Place mixture in a well-greased lined tin, bake in moderate oven at 180°C reduced to 150° for 2 to 2 ½ hours. This recipe is suitable for wedding and birthday cakes also.

### **Plum Pudding**

**Jenny Ellis**

1 cup of milk, 1 cup fruit, and 3 Tablespoon butter – Boil together and add 1 teaspoon Carb soda. Add 1 -2 Tablespoon Sugar and 1 cup of Self Raising Flour. Steam for 1 ½ hours. Can use dates make plain or ginger.

### **Orange Jelly**

**Jenny Ellis**

Beat 3 egg whites stiffly, but not dry. Dissolve 1 Tablespoon Gelatine in ½ cup of Orange Juice. Stand for 10 minutes. Add ½ cup of hot water or hot Orange Juice. Stir till dissolved. Add to egg whites and beat again, and add large cups of sugar and 1 teaspoon vanilla and beat till sugar dissolved. Set in greased dish. Decorate with cream and strawberries or whatever liked.

### **Cream Puffs**

**Beryl Ryan**

Put into saucepan ½ pint water and 2 oz. butter. When boiling add quickly 4 oz. (1 cup) self raising flour. Stir until smooth. Remove from heat and when Luke warm add 3 eggs one at a time and beat well. Bake in a moderate oven to hot for ½ hour. When cold fill with whipped cream and dust with icing sugar.

### **Powder Puffs**

**Edna Sylvia**

½ cup of cornflour, 1 dessert spoon plain flour, ¼ teaspoon carb soda, ½ teaspoon cream of tar tar, 2 large eggs, ½ cup of castor sugar

Beat whites of eggs till stiff, then add sugar gradually, then egg yolks, then add dry sifted ingredients. Place in teaspoonful on greased tray. Bake in moderate oven (400°F – 200°C) for five minutes till slightly brown, cool fill with jam and cream.

### **Apple Sauce Cake**

**Pat Sylvia**

1 cup of Apple pulp, 1 level teaspoon salt, 6 oz. sugar, 3 oz. copha shortening, ¼ teaspoon nutmeg, 1 teaspoon mixed spice, ¼ teaspoon bi carb soda, 8 oz. SR Flour, 1 cup coarsely chopped walnuts, 1 egg

Chop the copha roughly and place into a saucepan. Melt over gentle heat, it must only be lukewarm, (test with your fingertips). Sift the flour, Salt, spices and soda together and place half into a basin with the sugar egg and buts, add the melted copha and heat for 2 minutes, then add the cool apple pulp and the remainder of flour mixture and beat for 1 minute more. Place in a greased and paper lined slab tin. Bake in a moderate oven for 25 – 30 minutes. When cool, ice with lemon flavoured icing and sprinkle lightly with cinnamon.

### **Boiled Chocolate Cake**

**Annette McKay**

1 Cup of water, 1 ½ cups of sugar, 2 Tablespoons of cocoa, 4 oz. of margarine, ½ teaspoon of soda

Bring to the boil, then simmer for 5 minutes and let cool. Add 2 beaten eggs and 1 ½ cups of self-raising flour.

Makes 1 cake or two bar cakes. Bake in a moderate oven

## **Bits and Pieces**

### **Homemade Baileys**

**Glenis Brown**

1 cup of whiskey    1 teaspoon of coffee dissolved    1 teaspoon of coconut essence    3 eggs    300ml of thickened cream    400ml of condensed milk    5 – 6 dessert spoon of chocolate topping

Mix together and beat till thick. If you want to keep it. Place in bottle in fridge with lid on.

A way to prevent raisins and currants from sinking to the bottom of a cake. Wash them first in water, then dry thoroughly in the oven and dust them with flour.

### **Helping Hands**

If your hands are rough and chaffed, pour into one palm as much olive oil as you can hold, add as much fine salt as the oil will absorb, then rub the hands together. Wash in warm soapy water. The results are amazing.

To clean and take the smell from a thermos flask, put a teaspoon of carbonate soda in water and use it to be it thoroughly.

### **How to Preserve a Husband**

Be careful of your selection. Take only those that have been grown in a good normal atmosphere, so not those too young, but slightly matured. When selected, do not keep them in a pickle, or hot water, as this tends to make them sour, bend and sometimes better. Most varieties can be sweet and tender by garnishing with patience, well sweetened with smiles, and flavoured to taste with kisses. Then wrap in a mantle of charity. Keep warm in a steady fire of devotion and serve with peaches and cream. When stewed, will keep for years.

### **How to keep a happy home**

Ingredients – 1 lb of good temper, 1 lb of patience, 2 lb of forbearance, 1 ½ lb of contentment, 3 lbs of unselfishness. Method – Mix well with 2 quarts of milk of kindness. Dose – 1 wine glass first thing in the morning to be repeated as soon as the effect wears off. The best way for a housewife to have a few minutes to herself at the end of the day, is to start doing the dishes.

### **Jumbo Stew**

**Betty Smith**

1 medium size elephant, 1 ton pepper, 1 ton salt, 500 bushels potatoes, 200 bushels carrots, 4000 sprigs of parsley, 2 small rabbits (Optional)

Method – Cut Elephant into bite size chunks. This will take about 2 months. Cut vegetables into cuts (another 2 months). Place meat into pan and cover with 4,547 litres of brown gravy. Simmer for 4 weeks. Shovel in salt and pepper to taste. When meat is tender, add vegetables. A steam shovel is useful for this, simmer slowly for another 4 weeks. Garnish with parsley. Will serve 3,872 people. If more guests arrive add the two rabbits, however this is not really recommended because very few people like hare in their stew.