

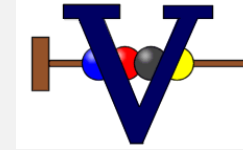
PRESIDENTS THOUGHT

As the weather gets cooler I thought I would bring up to date my family tree. I sat and pondered what made me as I am today. The Genes I have (as far as I know) from the late 1790) are English and Australian. So far the English I am supposed to get the attitude of “stiff upper lip” and “we will win we are British” and from good old Aussie attitude I get “anything is possible if you work hard” and “you only get back what you put in” So here I am today working hard, sometimes pretending there is nothing wrong and passing onto my 3 grandchildren all my wisdom all my wisdom! I am also thinking that a lot of people’s footsteps have walked on this earth to get me here so I had better give it my best. Playing croquet does not always sit in this theory as some days I am not really on the court and some days I am, but I will keep on trying, that’s life.... Bev

Our wonderful Judy, better known as Jumping Judy with a smile



This Easter Sunday we will have a heap of eggs for Judy to jump over. You can win a basket of eggs if you can do some little tricks On the courts. Don’t forget to wear your bunny ears and we might even have a game or two of Aussie Croquet and quick Croquet where speed counts.



WODONGA CROQUET CLUB NEWSLETTER

April 2021

Newsletter - Vol. 01 / No. 3

HELLO MEMBERS and HAPPY EASTER TO YOU ALL

Things are looking up again with Social Croquet Days back and our Monday play is back to 1.30 for 2pm play. St.Patricks day was a great success with many members dressing for the day and our social committee did a wonderful job with the green food and decorations, Thanks girls it was great and we loved it.

If you would like to add stories to our Newsletter let me know. if you have a funny story or a recipe to add please let me know

Editor: *Pene Prunell*

IMPORTANT MESSAGE: we are missing 2 croquet balls, has anyone forgotten they borrowed them?

SUNDAY LUNCHES

The next lunch will be the 18th April and to be at the Churches Hotel

BIRTHDAYS for April

Marie McMillan 10th April

Garry Mann 11th

Judy Healy 25th

SWAP : Bring a book, magazine or DVD. to swap, take or borrow
Many have enjoyed the books etc and now we have a book shelf.

MOVIE TO SEE IN ALBURY FOR APRIL, let me know if you are interested.

Movies we will be see will be **THE FATHER, COURIER and SIX MINUTES TO MIDNIGHT**

Well done to all members who went to Wangaratta 11th March, Howlong 18th March and Benalla on the NEDCA Golf Singles Championships at Benalla returned with great results as the follow

Gerald being winner of the day at Wangaratta,
Des being the winner of the day at Howlong
Gerald was runner up in the final of division 1 at Benalla &
Des was runner up in his division
well done guys

More good news with Dawn being invited to Cairnlea in April by the VCA,
good luck Dawn.

Daylight savings change date is this coming weekend, turn back
your clocks on Saturday night April 3rd

NEXT GENERAL MEETING: 18th May 2021

NEDCA FIXTURES CALENDER 2021

Apr- Thursday 8th Wodonga Gala Social Day at Wodonga
Apr- Tuesday 13th NEDCA Meeting at Wangaratta
Apr -Sun-Wed 18-21 SWCA Association Croquet Country Regions
Apr -Thursday 22nd Howlong GC Tournament
Apr - Thursday 29th Joan Rowan Golf Croquet Social Day

REMEMBER PHYSICAL DISTANCE - NOT SOCIAL DISTANCE

OUR REUNION LUNCH WILL BE HELD ON 24TH OCTOBER

Cost between \$30 an \$35

VENUE WILL BE ELGIN'S PAVILLION AND PAYMENT WILL BE NECESSARY IN

SEPTEMBER If you know a past member could you please advise them of this function we would love to include them of this function, we are estimating 50-70 will come



RECIPE OF THE MONTH

TIRIMISU

1 cup (250ml whipped cream	250g Mascarpone cream cheese
1 x packet of Savoradi Biscuits	3 cups strong black coffee
3 Tbls Rum (optional)	3 Tbls Caster Sugar
2 eggs separated	2 Tbls Dark Cocoa Powder

METHOD

Put the coffee and rum in a bowl, beat the egg yolks and sugar in a small Bowl for 3 minutes or until thick and pale, add the mascarpone chees and beat until just combined, fold in the whipped cream with a metal spoon. Beat the egg white until soft peaks form, fold quickly and lightly into the cream mixture with a metal spoon trying not to lose the volume.

Slowly pour the coffee into the biscuits and let the coffee soak into the biscuits until soft and as you are layering these biscuits, (*normally work out how many biscuits I am going to need and have the second layer soaked ready in another dish ready to transfer on the cream mixture*) Spread half of the cream mixture over the biscuits, repeat the layers, smooth the surface and dust liberally with cocoa powder
When finished put into fridge for 2 hours before consuming

