MERBEIN
GOLF CLUB
HISTORY & RECIPES
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
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 3rd 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 9th and 18th 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 18th green was re-laid with bent grass

1993 The 6th and 15th greens were re-laid with bent grass converted to a huge double green. The 11th, 16th and 17th 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 9th 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 9th 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 29th 1930 it was decided that if the clubs financial position was alright they would put flooring in the club house. At a special meeting 28th November 1932 it was decided to transfer the club to 150 acres on 17th 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

Opening Day was held April 19th 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 1st 9 holes Mrs G Gilley & S Ellis. 2nd 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 29th 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 2nd 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

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 ¾, A J Bruce and Miss M Dickie 83 ¾. 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 6th and 14th 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 25th 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 30th 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.

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 3rd 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 9th and 18th holes were planted with a limit of $2500 for the 1st 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 3rd

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 3rd 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 18th green was tried and was successful, so during the next few years the 16th and 11th were changed also. The 6th and 15th 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
In 1996 the 70th 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.

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 Cetenich 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 80th 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

Monster Garage Sale 1983

View looking back up the 18th Fairway – 1982

Life Member Bernie Fletcher

2nd Green under construction

Bent Greens under construction - 1988
In 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 Baraclough & 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
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 90th 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

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

75th 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

80th 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
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 17th August 2005 @ Red Cliffs. 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.

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


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 11th Hole
Club house – working bee

Len Lawlor admiring his drive on the 1st, pictured below

Jason Pope chipping towards the practice green
Pat Sylvia, Beryl Ryan, Jenny Ellis, Joan Dean & Colleen James

Troy Neville, Nick Cavallo, Phil Matotek

Melinda Binding, Pat Doering & Rodney Poole
Life Members

Life Members

Hole in One

P W Wishart        P E Foreman        1960  8th hole
R E Lever          P E Foreman        1960  17th hole
R R MacDougall      W F Crosbie       1963  8th Hole
L Laing              Mrs D Izard      1965  12th Hole
G T Tonzing         Mrs T Evans        1971  3rd Hole
R B George         Mr J Wilson        1981  12th Hole
JJ Woods            Mrs T Evans        1983  16th Hole
Ken L McCleary      P Stirrat          1984  3rd Hole
Mrs Win Berry      Mrs T Evans        1985  12th Hole
Tom S McCarthy      V Fletcher         1985  12th Hole
Mrs Bernie Fletcher  M Farnsworth     1987  16th Hole
Mrs Alice McCleary  Miss M Bell       1989  3rd Hole
Mr Tom Evans        G Bildstein        1989  12th Hole
Mrs Irene Evans     K Whitney          1990  3rd Hole
Alf Sylvia          T Blaby            1993  3rd Hole
Trevor Blaby        A Roper            1993  3rd Hole
Ian Foreman        N Cavallo           1995  16th Hole
Ron Bell             S Gammon          1998  3rd Hole
Peter Webster       P Webster           1999  3rd Hole
Betty Smith         B Cetinich         2002  3rd Hole
Colin Lang          B Dean              2006  12th Hole
George Bildstein    H McGaffin         2010  3rd Hole
                          M Turvey          2010  12th Hole

Ken McCleary with John Kuhanez & Ron Bell.

Bernie Fletcher presented by Ron Bell - 1978

Bernie Fletcher presented by Ron Bell - 1978

JJ Woods Presented by John Kuhanez & Ron Bell

Life Member Win Berry - 1978
Trevor Blaby with Alf Sylvia

Ian Foreman and Ron Bell - 2010

Peter Webster, Bev Cetinich, Betty Smith, Col Lang
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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 B 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
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1940 H A Flenley 1962 W Pomeroy J W Thompson
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**Merbein Golf Club Office Bearers**

**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
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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 ½ 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  ⅛ 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 ⅛ 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 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**

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**

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**

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**

6-8 eggs, 500 grams grated cheese, 500 grams diced bacon, 2 onions – finely diced, 400 gram tin of corn kennels, 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**

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**

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, ¾ 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, ¼ 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

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

Glenis Brown

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 1inch 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

Pat Sylvia

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, ½ 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, ½ 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 mush 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 has 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.