

ROTOTA SUN CLUB

“Our natural secret”

May/June 2010

Hi Folks

Hope you are all well and chipper. Just a quick word before we go crashing into June.

By now our scrutineers, Peter & Sheila, will have voting forms all over their dining table.

They have been doing an outstanding job tabulating votes for Rotota for many years now. It's all pretty exciting and they are sticklers for accuracy.

By way of a helpful member, the results are collected from their home in Auckland and hand delivered to Bryan. How good is that? We don't need Armour Guard or Fast Ways. All ready for the big moment on the Sunday. Hope all our new members can join us and get to know more about the club and how it operates.

Queens Birthday Weekend 5-7 June

Saturday am

A working bee on firewood. There will be a log-splitter and chain saws but bring an axe as well.

Please get AGM General Business items to Lisa in Lagoon by 4pm.

Saturday evening

Pot-luck soup in the clubhouse 6pm. The committee will provide a variety of fancy breads and you bring a yummy soup to share, BYO bowl and spoon.

Sunday

Our AGM starting at 10am. BYO chair, Minutes and Remits.

Happy hour of course!

Sunday evening

Housie or Bingo...call it what you like, it will be a lot of fun. Prizes galore and wall-to-wall laughter.

Monday

Relaxing again, more hot tub, more country air.

Patience is a virtue

A woman in a supermarket is following a grandfather and his badly behaved 3yr old grandson.

It's obvious to her that he has his hands full with the child who screams for sweets in the sweet aisle, biscuits in the biscuits aisle, fruit, cereal and pop in the other aisles.

Meanwhile Gramps is working his way round, saying in a calm voice “ Easy William, just a couple more minutes and we'll be out of here, boy.”

Another outburst and she hears grandad calmly say, “Easy William, we won't be long...easy boy.”

At the checkout the little terror is throwing items out of the trolley and Gramps says again in a controlled voice ‘William, William buddy, don't get upset. We'll be home in five minutes.’

Very impressed the woman goes outside where the grandfather is putting his groceries and the boy into the car.

She says to the elderly gentleman, “It's none of my business but you were amazing in there. I don't know how you did it. That whole time you kept your composure and no matter how loud and disruptive he got you just calmly kept saying things would be okay. William is a lucky boy to have you as his grandad”

“Thanks lady,” said the grandfather, “but I'm William and the little monster here is Steve.”

From the committee

- Hone has done some great work on the boat ramp. Many thanks Hone.
- Nudvan had such a good time with us over Easter that they have asked for a repeat performance at Labour weekend. One can never get enough of Rotota hospitality!
- You raised \$70 at the Easter disco for the Kidzone bus in Lagoon. That's great.
- We would appreciate some cushions, big or small for the bus please. (no bean bags though)

Knowing is not enough; we must apply. Willing is not enough; we must do.
Goethe

By- Laws brush-up

7.Security

- 7.2** A gate key will be issued by the committee on payment of a \$7 fee.
7.3 Members shall not make copies of gate keys or lend to others to make copies, or lend their key to non-members.
7.5 Caravans, boats and other property remain on the club grounds at the owners risk and the club accepts no responsibility whatsoever for loss, damage or injury sustained by such property.

9.Funding

- 9.1** The committee may disperse, distribute or otherwise expend club funds to the amount of \$2,500.00 for maintenance or a club project, without seeking full membership approval.

Soup du' jour

Bring this little number along to the pot- luck soup evening and everyone will be putty in your hands!

Curried Kumara Soup

75g butter 2 cloves garlic ½-1 tsp curry powder 500g kumara 1 ½ cups water
2 tsp instant chicken stock about 3 cups milk ¼ cup cream [optional]

1. Add the crushed garlic and curry powder to the butter in a large saucepan.
2. Peel kumara and slice 1cm thick.
3. Cook in the butter without browning for 1-2 minutes then add water.
4. Cover and cook for 10 mins until tender.
5. Stir in the stock then puree, thinning it with the milk.
6. Add the cream and reheat without boiling.
7. Enjoy with some delicious crusty bread.

Job Hunting

- My first job was working in an orange juice factory, but I got canned. Couldn't concentrate.
- I tried working in a muffler factory but that was too exhausting
- Tried a job as an historian until I realized there was no future in it.
- Quit Starbucks because it was the same old grind.
- I became a fisherman but discovered I couldn't live on my net income.
- So, I tried retirement and found I'm perfect for the job.

President

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Committee

Neil - Sites
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Dave P

Trevor - webmaster
Beth – newsletter editor

Get well wishes to Andrew...put your best foot forward Andrew!

Take care out there folks and embrace the rain if you need it, enjoy the sunshine if you have it and eat lots of chocolate with a friend.

See you all in a few sleeps.

Cheers naturally
The Ed