

NEWSLETTER

TEWANTIN NOOSA PROBUS CLUB



PRESIDENT'S MESSAGE FOR DECEMBER 2024

Hi Everyone

Our Newsletter Editor has imposed a tight deadline of today for my President's message, so I'll keep the column fairly short. I must keep her happy!

I'm really looking forward to our Christmas Luncheon at the Reef Hotel on Thursday. It will be fabulous being outside on the Deck enjoying your friendship and fun while I tuck into delicious seafood. I can't wait! I'll also be missing my great friends David and Trish, with whom I enjoyed some wonderful times at this venue.



In a few weeks we have our annual picnic in the Botanical Gardens. Close to home for me, and I'm always very pleased to see this on our agenda. Being close to Christmas, it is a nice way to wish those attending a very Merry Christmas. I may have one, or possibly 2, youngsters with me as we are looking after some Grandchildren during that time. They are both well behaved, a little shy, but have huge appetites, so watch your hampers and plates.

Last month's guest speaker, James Lergessner, was just wonderful and really took us all for a trip down memory lane. James will be invited back to speak about one of his other books at some stage in the future, I'm sure.

Please take some time to consider nominating for the Management Committee. We'll talk about this further in the New Year but, as you know, all positions fall vacant at the AGM and a number of current Committee Members intend stepping aside. Yes, they have earned a break, so new talent and energy, which I know is out there, will be most welcome on the Committee. No role is difficult.

Finally, for the next General Meeting in January, I shall be away in NZ on a much awaited family visit. You will be in the more than capable hands of Chris. So please give her your full attention and no mucking about, OK!

To those whom I don't catch up with in the next weeks, I wish you and your families my best wishes for Christmas and the New Year. Stay well, stay cool, and stay safe everyone.

Merry Christmas my friends,

Geoff

"p.s. Our 8am Tuesday and Thursday walks by the river will continue during January "



January 2025 calendar

CALENDAR OF EVENTS				JANUARY 2025		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
				8.00am Walks by the River	9.30am Mah-jong	
5	6	7	8	9	10	11
		8.00am Walks by the River	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	
12	13	14	15	16	17	18
		8.00am Walks by the River	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	
19	20	21	22	23	24	25
		8.00am Walks by the River	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	
26	27	28	29	30	31	
		8.00am Walks by the River 10.00 for 10.30AM General Meeting	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	

February 2025 calendar

CALENDAR OF EVENTS				FEBRUARY 2025		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
		8.00am Walks by the River	1.00pm Mah-jong & Rummikub	8.00am Walks by the River 12.00am Lunch Chinese New Year Noosa Lawns (Bowls) Club	9.30am Mah-jong	
9	10	11	12	13	14	15
12.00 pm Lunch Barefoot Bar and Grill		8.00am Walks by the River Movie Morning	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	
16	17	18	19	20	21	22
12.00pm Lunch Relish Noosa Springs Golf Club		8.00am Walks by the River	1.00pm Mah-jong & Rummikub	8.00am Walks by the River 10.00am Coffee Morning The little Boatie Noosa Boathouse	9.30am Mah-jong	
23	24	25	26	27	28	
12.00pm Lunch Villa Noosa		8.00am Walks by the River 10.00 for 10.30AM General Meeting	1.00pm Mah-jong & Rummikub	8.00am Walks by the River	9.30am Mah-jong	

February 2025 HAPPENINGS

As approved by the Management Committee at its meeting on December 3rd 2024. All venues have been vetted for suitability, cost and safety. Car pooling is available to all venues. Noosa Arts Theatre Programme for 2025 is not yet available but there will almost certainly be a production during February.

Thursday 6th 12 o'clock	Chinese New Year Lunch in the Bistro at the Noosa Lawns (Bowls) Club, 65 Hilton Terrace, Noosaville. Seniors meals from \$12.00. Contact: Joan 0419 670 771.
Sunday 9th 12 o'clock	Lunch at the Barefoot Bar and Grill, 269 Gympie Terrace, Noosaville on the corner of James Street. Small meals available for around \$20. Order and Pay on the day. Contact: Joan 0419 670 771
Tuesday 11th	Movie Morning and Noosa 5 Cinemas. Movie choices and times to be advised one week prior. Contact: June 0413 002 647 or Brenda 0406 639 274.
Sunday 16th 12 o'clock	Lunch at Relish, Noosa Springs Golf Club, Links Drive, Noosa Heads. 3 courses plus glass of wine for \$52; 2 courses plus glass of wine for \$45. Order and Pay on the day. Contact: Joan 0419 670 771
Thursday 20th 10 o'clock	Coffee morning at The little Boatie at The Noosa Boathouse, 194 Gympie Terrace, Noosaville. Contact: Lyn 0409 006 769
Sunday 23rd 12 o'clock	Pub lunch at the Villa Noosa, 19 Mary Street, next door to Dan Murphy's. Lots of choices for under \$20.00 Order and Pay on the Day Contact: Joan 0419 670 771
Tuesday 25th 10 for 10.30	Probus General Meeting at the Tewantin Noosa RSL. Morning tea at 10 o'clock followed by Guest Speaker at 10.30. Visitors Welcome. Most members stay on for lunch at Flame(Bistro).



JANUARY BIRTHDAYS

Kathleen
June
Jean

RECIPE MICROWAVE BROWNIES

Method

Step 1

Cut the butter into small pieces. Put in a 20 x 20cm microwavable glass or ceramic dish and cook in 20-second bursts in the [microwave](#) until melted. Remove, swirl it around the dish to coat the sides, then tip it into a mixing bowl.

Step 2

Add the sugar to the bowl and, using a hand or electric whisk, whisk vigorously until the mixture is creamy and fully incorporated into the melted butter.

Step 3

In a jug, stir the vanilla extract into the milk along with the beaten eggs. Whisk this, a little at a time, into the sugar and butter mixture, ensuring it's thoroughly incorporated before adding more.

Step 4

Sift the flour and cocoa powder together, then fold gently into the cake batter. Finally, stir in the milk chocolate chips.

Step 5

Tip the whole mix into the buttered dish and smooth using a [spatula](#) to fill the dish. Cook for 5 mins or until the brownies are well-risen and slightly firm to touch. Don't worry if they're still a bit soft in the centre; they will continue to cook for several minutes once out of the microwave.

Step 6

Put the hot dish onto a [cooling rack](#) and leave for at least 20 mins to firm up. Cut into 8 squares.
Will keep in an airtight container for three days.



Ingredients

150g [salted butter](#)

150g [caster sugar](#)

1 tsp [vanilla extract](#)

2 tbsp [milk](#)

2 [medium eggs](#)
beaten

50g [plain flour](#)

75g unsweetened cocoa powder

80g [milk chocolate chips](#)

Nutrition

MELBOURNE CUP DAY

The Royal Mail Hotel



SPEAKER OF THE MONTH

Dr James Lergessner had an interesting talking on Snippets from a Baby Boomer's Diary.



“Our Club gratefully acknowledges the generous support of the Bendigo Bank”

