

# DENMARK RIVER PROBUS NEWSLETTER

December 2024 - Edition 123



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***Hello everyone!***

Welcome to the Christmas edition of our newsletter.

Don't you just love this time of year! I love our Christmas tree twinkling away in the corner. All is merry and bright at our place. Sadly, not everyone experiences this joy. Please do what you can to brighten the day of someone less fortunate and be kind to one another!

This year, our newsletter has captured countless moments of camaraderie and fun through photos that tell the story of our vibrant Probus community. Thank you for being part of these memories!

I hope that everyone has a merry and beautiful Christmas and may 2025 bring us all peace and joy.

Lots of love and cheer,  
Susan

*Merry  
Christmas*

### ***This month's event***

Our Christmas party at the Country Club was a cheerful event, with members getting into the spirit through fancy dress, hats or masks, fun games and carols led by our very own Denmark River Probus Octet, accompanied by ukuleles and plenty of group singing.

Andrew Sherry and his team provided our lunch, featuring ham, chicken, lamb, hot vegetables and a selection of salads, followed by traditional plum pudding served with custard, pavlovas and a chocolate slice.

### ***Winners***

Best couple ~ Christmas tree fairy and motorbike frog, Bev and Roger Seeney

Best hat or mask ~ décollage masks, Julie and Kevin Nayda

Best female ~ I'm All Lit Up, Linda Falls

Best male ~ Santa down the Chimney, Bob Allan

Funniest ~ Groucho Marx, Val Ball







## Wine Appreciation Group ~



The Wine Club's Christmas party at the Tavern was another fantastic evening! Held in the entrance bar, members enjoyed a selection of finger food while the wine flowed freely. The festive atmosphere had everyone mingling happily.



**Kayak Club** ~ Our kayaking group meets at 7:30 am every second and fourth Friday of the month, weather permitting, at the boat ramp by the Denmark Rivermouth Caravan Park. They usually enjoy coffee and a chat afterward at Reminisce Café.



There are spare kayaks available for you to try out. Contact Warrick, Ed or Neville if interested.

**Thanks to Ed for these beautiful photos of our kayakers out on the water. He is in the yellow kayak.**



***This month's Birthdays*** (30 November to 31 December)

Helen Young	30 November
Kaye White	15 December
Dexter Warne	17 December
Grant Ball	19 December
Carol Harry	24 December
Kaye Murray	30 December
Rob Norcross	31 December



***Diary dates!***

**Wednesday 8 January 2025 10.00am** ~ Our next general meeting at the Denmark Country Club. No lunch venue has been organised due to peak tourist season. As Wednesday 1st January falls on New Years Day, our meeting will be postponed to the following week.

**January Guest Speaker** ~ Robyn Lees, Journey in Pottery

**Events** ~ Wednesday 22 January 10.00am, Ten Pin Bowling followed by lunch at the Earl of Spencer.

***Extras***

Membership ~ There are 71 members in the club, plus one life member, and 17 on the waiting list.

Name badges ~ Please remember to wear your name badge, so everyone can get to know you. And a gentle reminder to mingle with others. There are seventy of us in our Club, so it is important to move out of your comfort zone and meet others, not just sit at the same table every month.

Welfare ~ If you are aware of someone who needs a card or a call, please contact Glenice Smith or Kerry Clark.



## ***Holiday Trivia Quiz***

First to email me the correct answers wins a bottle of West Cape Howe Cab Merlot.  
Send answers for correction to [susanandharleylane@gmail.com](mailto:susanandharleylane@gmail.com)

1. Which country gifted the Statue of Liberty to the USA?
2. What did Eleanor Rigby do in the church after the wedding?
3. Which city is traditionally called the birthplace of jazz?
4. How many clock faces does Big Ben have?
5. Which nation currently has the tallest male population?
6. How many minutes does it take for light to reach Earth from the Sun?
7. In Paris twelve avenues meet at which famous landmark?
8. Which is the only animal that can't jump?
9. How many leaves does a lucky clover typically have?
10. Which of the seven deadly sins is also an animal?
11. Which of the Seven Wonders of the Ancient World was located in the city of Babylon?
12. Aspirin comes from the leaves and bark of which tree?
13. Which country produces the most beer in the world? a) USA b) China c) Brazil d) Germany
14. What is the collective noun for a group of flamingos?
15. What was the name of the Lone Ranger's horse?
16. Name three James Bond movies that have a one word title.
17. In Greek mythology, which creature has the body of a man and the head of a bull?
18. Who wrote the Fabulous Five series of books?
19. Which is the only muscle in the human body attached at one end only?
20. If you multiply the number of days in a week by the number of months in a year, and then subtract the number of Probus anniversaries celebrated by our club, what number do you get?





Looks like Santa got my list!



DUDE, I FOUND THIS IN MY DAD'S CLOSET... WANNA SEE HOW BABIES ARE MADE?



ONE DOOR CLOSSES ANOTHER OPENS  
ONE DOOR CLOSSES ANOTHER OPENS  
ONE DOOR CLOSSES ANOTHER OPENS



ME, EATING THROUGH A CHOCOLATE  
ADVENT CALENDAR!

According to my  
chocolate advent  
calendar, there  
are only three  
days till  
Christmas.

LAST YEAR WE WENT  
TO THEM, SO THIS YEAR  
THEY'RE COMING TO US



When Santa cut out carbs, got  
a divorce and went on Tinder..



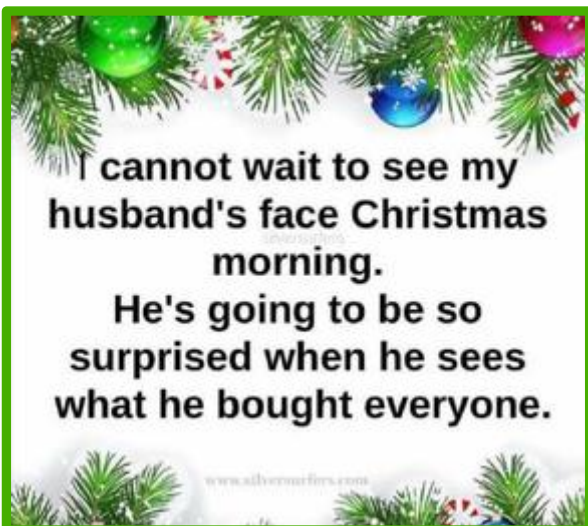


The years may tick by but my outrage at Alan Rickman for buying that office tart a gold necklace and screwing over Emma Thompson never fades



Never forget

Christmas movie tip. If you watch Die Hard straight after Love Actually, Alan Rickman will be punished for what he did to Emma Thompson.



## ***Christmas Recipes***

### **LEANNE'S PERSIAN RICE SALAD**

~ Leanne makes this every Christmas ~



### *Persian Rice Salad – Christmas Favourite*

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- 1 cup brown rice cooked as per instructions
- 1 tbl grated fresh ginger
- 1 tsp coriander (can add fresh as well or substitute)
- 1 tsp cumin powder
- ½ tsp nutmeg
- About 6 medium spring onions finely sliced or ½ a red onion
- About 2/3 cup of sultanas or raisins
- 1 tbl grated orange rind (1 Orange medium/large)
- About 15 chopped dried apricots
- About 100-120 grams (small packet) or to taste pinenuts that have been browned in a frypan (can substitute almond slivers)
- 1-3 tbl oil (olive or grapeseed), add oil to mix through only, do not overdo.

#### **Method**

Mix all ingredients.

#### **Notes**

1. This recipe can be served the day it's made, but is even better made 1 or 2 days before, so all the flavours meld.
2. Rice cooked to packet instructions works, rice cannot be too hard or soft.
3. It's fine to leave the oil until the day of serving, but only enough to mix through, better to start with less and add if you feel it needs it.



## BEV SEENEY'S ICE CREAM CHRISTMAS PUDDING



500g cream cheese, softened  
1 litre vanilla ice cream  
1/2 cup **Easy Fruit Mince** (see recipe below)  
1 cup sultanas  
1/3 cup cranberries  
2 cups mixed fruit  
1/2 cup apricots, diced  
1/3 cup mixed peel  
1 cup figs, diced  
370g apricot jam  
1 cup maple syrup  
2 tbs brandy  
2 tsp mixed spice

### **Easy Fruit Mince Method**

Mix all ingredients in medium saucepan, on medium heat, until combined, 5-10 mins.

Place mixture in sterilised jar and store in cool dark place.

NB The longer you leave this, the yummiest it gets. This mixture can be used for many different recipes. Lasts 2–3 weeks.

### **Frozen Ice-Cream Pudding.**

Line an 8 cup pudding bowl with plastic wrap.

Use electric mixer, beat cream cheese for 5 mins or until light and fluffy.

Add ice cream. Beat until well mixed.

Fold in fruit mince and pistachios.

Pour mixture into pudding bowl. Freeze for 30 mins.

### **Biscuit base:**

Place biscuits and natural almonds in a food processor. Process till fine crumbs form.

Add butter. Process until combined.

Spoon over top of ice cream and press firm with back of spoon to level and compact.

Cover with plastic wrap and freeze overnight.

### **To Serve:**

Allow pudding to thaw slightly before turning onto a large plate.

Carefully remove plastic wrap and drizzle with chocolate topping or frozen chocolate sauce.

Top with berries and mint.

Serve immediately.



## CAROL ALLMOND'S CHRISTMAS COOKIES



Prep time: 25 mins

Cooking time: 15 mins

~ makes 24 cookies~

100 g macadamia nuts

125 g dried day apricots

180 g white chocolate new gram

250 g unsalted butter

1 cup brown sugar

1/2 cup caster sugar

2 teaspoons vanilla essence

Two eggs

2 cups plain flour

1/2 teaspoon bicarb soda

1 cup raisins

2 1/2 cups rolled oats

Preheat oven to 180°C. Line 2 trays with baking paper. Using a sharp knife, roughly chop macadamia nuts and put in large mixing bowl. Roughly chop apricots with scissors and add to nuts. Roughly chop chocolate and add to bowl.

Chop butter into small pieces and put in a mixing bowl. Beat with an electric beater until soft and creamy. Add brown sugar and caster sugar and beat till the mixture has increased in volume and sugar has dissolved. Add vanilla and eggs one at a time, beating well between each addition.

Sift flour and bicarb soda and add to the creamed mixture. Add prepared nut, fruit and chocolate mixture, raisins and rolled oats. Stir with a wooden spoon mixture until mixture is well combined.

For each biscuit measure 2 tablespoons of mixture and press into a round shape. Put 8 cms apart on prepared trays to allow for spreading. Bake for 10 to 12 minutes. Remove cookies from tray and stand on a wire rack until completely cool.

Optional - Melt white chocolate and using a knife dipped in chocolate, drizzle over the cooled cookies.



## KAYE & HARRY'S CHRISTMAS PUDDINGS

*~ This family Christmas pudding recipe, now 130 years old, has been passed down multiple generations, with the only update being the switch from traditional calico bags to modern oven bags. Over the years, Kaye and Harry have prepared countless puddings for festivals, fundraisers and Christmas bookings at their tearooms. One year, they made 97 kilograms of puddings, which they hung from the shed rafters, creating a real talking point. ~*



*Kaye and Harry's puddings hanging in the shed*

Makes two 1 kilo puddings

### Ingredients:

250 grams currants  
250 grams sultanas  
500 grams raisins  
250 grams butter  
5 eggs  
1 teaspoon carb soda  
Pinch nutmeg  
1/3 cup brandy  
1 ¾ cups of caster sugar  
1 cup plain flour  
1 teaspoon mixed spice  
2 cups soft breadcrumbs

Soak the fruit in brandy and mix as normal pudding.

Cut the side and bottom of 2 large oven bags. Open out and place on top of each other. Put mixture in the middle, draw up and tie with string. Hang for a day or even a week.  
Boil in water 2 hours.



## KAYE'S MELTING MOMENTS



~ Kaye's granddaughter Steffani started making these Melting Moments for a Chef in Sydney and a Continental Deli when she was 16 years old. To this day she is a wonderful cook. ~

Beat 250 grams of butter, 1 teaspoon vanilla essence, ½ cup icing sugar until light and fluffy. Sift 2 cups of plain flour and 1/3 cup of cornflour into mixture. Beat until soft dough forms.

Roll into balls and press with a fork.

Bake in oven at 180 degrees for 13 minutes.

Icing

Beat together 120 grams softened butter and 2 cups of icing sugar and 2 passionfruit.

Place about a teaspoon of buttercream on the flat side of one biscuit and sandwich another on the top, flat side down, and gently squeeze together until the filling reaches the edges of the biscuit.

### YOUR 2024 COMMITTEE

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Membership: Stephanie Wierobiej - [members@denmarkriverprobus.org.au](mailto:members@denmarkriverprobus.org.au)

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Media: Susan Lane - [contact@denmarkriverprobus.org.au](mailto:contact@denmarkriverprobus.org.au)

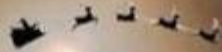
Hospitality: Lorraine Cotton, Kevin Wragg - [hospitality@denmarkriverprobus.org.au](mailto:hospitality@denmarkriverprobus.org.au)



Check our website <https://www.denmarkriverprobus.org.au> for more news, events, outings, photos, recipes and lots more.

Never be too grown up

TO SEARCH THE SKIES ON



Christmas Eve

*Please raise a glass, let's toast and cheer,  
To love, to laughter and a wonderful year!  
May your days be merry, your hearts be light,  
Let's make this Christmas a true delight.*

*Merry Christmas everybody!*

