



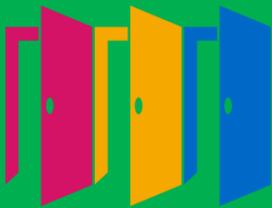
The ROTARY CLUB of COROWA



17/03/2021: Issue 82 Number. 35

Service Above Self

82 Years of Service



Rotary Opens Opportunities

Program and Roster:

Royal Hotel

Wed 17th March

Guest Speaker

Lis

Chairman

Bill Bott

Treasurer

Alan Wilson

Rotary Grace

Ian Brooks

Loyal Toast

Graeme C

International Toast

Neil

Rotary Information

Wally

Sergeants Help

Lis

International Toast: Rotary Club of Armagh Ireland

6pm Tuesday meeting at

The Charelmont Hotel 63-65 English Street Armagh.

(Meetings are Zoom at minute) President for 20/21 Rotarian Ian Millar
They celebrated their 75 anniversary in Feb 2020

Where they held a reception hosted by the Lord Mayor Mealla Campbell at Armagh Palace.



Guest Speakers: Dave & Gavin Corowa Bush Furniture (Header World Ave Corowa)

Dave and Gavin. Woodworking has long been a passion for both of them. Originally from Cessnock, Dave took on a mature age building apprenticeship with woodworking lecturer Peter Rodd following a career in the Navy as a chef. Dave and Peter specialised in renovation projects on heritage buildings in the Port Stephens region. Dave and his wife Gaye later moved to Queensland where they came across a Swedish timber cutter selling slabs of milled timber at a market. Dave offered to turn the timber slabs into something useful to help him sell the timber. He made a table and a bar top, dropped them off to him and they sold that day. A business partnership making timber furniture was born and lasted 10 years until the Pearsons moved to Corowa in 2010. Dave teamed up with retired school teacher and keen wood worker Gavin Lock to regularly travel to the NSW north coast to cut and mill timber. In 2012 the pair established Corowa Bush Furniture, operating out of a former cabinet making business in South Corowa and then in 2014, they moved to new purpose built premises in Header World Drive as business boomed. Today, Dave, Gavin, and the team at Corowa Bush Furniture, craft ethically sourced timber furniture, homewares and more, for their customers located across Australia.



Just some of the range of goods



Dave & Gavin with Muscat

ST PATRICK'S DAY

The story of St. Patrick's Day begins with the legend of the man himself—an actual person who lived more than 1,000 years ago. In the fifth century, a British man named Patrick [had a vision of himself visiting Ireland](#) and bringing Christianity to the people there.

The story goes that he traveled throughout Ireland, [using a shamrock \(or a three-leaf clover\) to explain the Holy Trinity](#): Each of the clover's leaves represented the Father, Son, and Holy Spirit. (This is why shamrocks are the national flower of Ireland, and why they're used in St. Patrick's Day celebrations to this day.)

When St. Patrick died on March 17, 461, his death date became a national religious holiday in Ireland. Families would go to church in the morning and then celebrate for the rest of the day. The holiday typically falls during Lent, but the restrictions would be lifted for the day, [so the Irish people celebrated by eating corned beef and drinking beer](#)—a tradition that's now used to celebrate St. Patrick's Day all over the world.



BIRTHDAY BOYS

Ian Brooks - 22/03/1939
David Talbot - 22/03/1943



People Born On March 22: Zodiac Sign Is Aries

IF YOUR BIRTHDAY IS March 22, you are a fun loving person that never meets a stranger. Your zodiac sign is Aries and you are impulsive, vibrant, and passionate. Although you are a bit high strung, you have a way to bring people together. Yes, people are drawn to you, Aries because you know how to make a person feel special. Your birthday characteristics show you to be intuitive and you know what to say in certain situations to change people's attitudes and this is what makes those born on this day special. On the other hand, if you are a *March 22 Aries birthday*, you like to push buttons. You like to see what happens if you do this or what happens if you do that. Needless to say, you like taking risks. This could be very exciting to you and those that live their lives through you.

The negative side of 22 March birthday personality trait is that you can be an awesome team leader but not a team player. Most of the time, you have your own ideas and have trouble following directions. The *22 March birthday horoscope* predicts that as an Aries, you are subject to romantic relationships that give you security. You like to be with someone who mirrors your aspirations. Someone who can keep your ego on an even keel but this is hard to do, Aries. You love the attention and those like you, get their share and it can sometimes, make you jealous. Oh, you are so confusing. If today is your birthday, you are a workaholic and risk-taker. You need to concentrate on professions that will distinguish yourself as an activist. You have high expectations and need to make calculated efforts to ensure success with unlimited potential.

Famous Birthdays on this day: Kidada Jones. 46, American. Actress. Andrew Lloyd Webber. 72, British. Composer. Laurie David. 62, American. Environmental Activist. Stephen Sondheim. 90, American. American composer. Matthew Modine. 61, American. Actor. Rick Harrison. 55, American. Businessman.

Top hit in music week of March 22nd in 1939: Judy Garland "Somewhere Over The Rainbow"
in 1943: Vera Lynn "When The Lights Go On Again(All Over The World)"



Happy Birthday

Norm O'Flaherty Irish tribute

Old Fashioned Fish Pie



- | | |
|---------------------------------------|---|
| 4 cloves | 75g butter |
| 1 onion, halved | 1/2 cup (75g) plain flour |
| 3 cups (750ml) milk | 200ml thick cream |
| 1 bay leaf | Pinch of grated nutmeg |
| 450g blue-eye cod, skinned, pin-boned | 2 tablespoons chopped dill |
| 450g smoked haddock or cod | 2 tablespoons chopped flat-leaf parsley |
| 3 hard-boiled eggs, roughly chopped | 4 sheets butterpuff pastry sheets |
| 350g small cooked prawns, peeled | 1 egg, beaten |

METHOD

Step 1 Stick cloves into onion halves and place in a saucepan with milk, bay leaf and fish. Bring to the boil, then reduce heat to low and simmer for about 8 minutes. Remove fish with fish slice and cool slightly. Strain cooking liquor into a jug, discarding solids. Flake fish into large chunks, discarding any bones. Place into a bowl with eggs and prawns, then season.

Step 2 Melt butter in a saucepan over low heat. Add flour and cook, stirring, for 1-2 minutes. Add reserved liquor and cook, stirring, until mixture starts to thicken. Add cream and simmer for 5 minutes. Add nutmeg and herbs, then season. Pour over fish, then cool.

Step 3 Preheat oven to 180°C. Pour mixture in four 500ml pie dishes. Cut 1cm-wide strips from the edge of pastry sheets. Press around rims of dishes and brush with a little water. Sit sheets on top, pressing lightly to seal. Cut off any excess pastry. Cut 2 small slashes in tops for steam.

Step 4 Brush pastry with egg and bake for 25 minutes or until pastry is risen and golden.

Rotary Grace:

Oh Lord, the giver
of all good,
We thank you for
our daily food.
May Rotary friends
and Rotary ways,
Help us to serve
you all our days.
Amen.

.....

For Good Food,
For Good
Fellowship
And the
opportunity for
Serve service in
Rotary,
We Give Thanks.
Amen.

.....

Today we are
thankful for all
we've received.
However we live, we
firmly believe
All is a blessing that
we must pass on
No matter our status
or where we have
gone. Kindness and
generosity are what
we impart
Showing the world
what's in Rotary's
heart.



Raffle

Presidents Muscat: No raffle



Cut the cards:

No Cut Cards



Meeting Date	Wed 31st Mar	Wed 7 th April	Wed 14 th April	Wed 21 st April
Venue	Royal Hotel	Ferguson farm	Royal Hotel	Royal Hotel
Program	Assembly	Rosie ferguson	tba	tba
Chairman	Norm	Jeff Nixon	Howard	Deb
Treasurer	Bill Bott	David Talbot	Jeff Nixon	Howard
Rotary Grace	Alan Wilson	Bill Bott	David Talbot	Jeff Nixon
Loyal Toast	Ian Brooks	Alan Wilson	Bill Bott	David Talbot
International Toast	Graeme C	Ian Brooks	Alan Wilson	Bill Bott
Rotary Information	Neil	Graeme C	Ian Brooks	Alan Wilson
Sergeants Help	Wally	Neil	Graeme C	Ian Brooks

Rotary Club of Corowa: Website:

<http://www.corowarotary.org.au>

We are also on FACEBOOK!

<https://www.facebook.com/corowarotary/>





And on a lighter side hahahaha



Ian Brooks Older than Moses himself 😊



Dave Talbot at "Shearing of the Rams"

Please remember to notify **Neil Davis** if you **CAN NOT** attend our weekly meetings or if you wish to bring any guests.
If you are arranging a guest speaker, please advise Neil of the number of attending and if they need the screen and projector.
Neil can be contacted by:
Phone or text on **0400 481 496** or email davis98@bigpond.net.au
PLEASE NOTE THAT THE REPLY DETAILS HAVE CHANGED



The Rotary Club Of Corowa meets every WEDNESDAY at the The Royal Hotel: 6:30pm for a 7:00pm start

- President 2019-2020: Rotarian Norm O'Flaherty
- Secretary: Rotarian Neil Davis
- Treasurer: Rotarian Paul Miegel
- Vice President: Rotarian Paul Miegel
- President Elect 2021-22: Rotarian Deborah Rowe
- P.O. Box 153 Corowa, NSW, 2646.
- Bulletin Editor: Rotarian Kerrie Crawford
- crawfordkerrie@y7mail.com - 0439 930 739

