



# The ROTARY CLUB of COROWA



10/03/2021: Issue 82 Number. 34

*Service Above Self*

82 Years of Service



Rotary Opens Opportunities

## Program and Roster:

**Darby Woodware**

**Wed 17th March**

**Guest Speaker**

Darby Woodware

**Chairman**

Alan Wilson

**Treasurer**

Ian Brooks

**Rotary Grace**

Graeme C

**Loyal Toast**

Neil

**International Toast**

Wally

**Rotary Information**

Lis

**Sergeants Help**

Rosie

## **International Toast: Rotary Club of Paris Académies**

It's lunchtime on a Monday at Le Procope, the oldest café in Paris, and an impeccably dressed waiter offers each of the assembled Rotarians a Champagne cocktail. He then presents the prix fixe menu, which features a choice among three starters, three hearty main dishes, and two rich desserts. "On mange bien à Paris" ("We eat well in Paris"), says Jocelyne Greco of the Rotary Club of Paris Académies, with a sympathetic smile. The Rotary club whose 38 members include artists, architects, physicians, professors, the president of the Sorbonne, and a former inspector general of the libraries of France.

"This is more a cultural club, not a business club," says member André Goezu, an artist who is known for his engravings. "We are intellectuals."

## **Guest Speaker: *Youth Mayor, Cr Max Blockley***



Maxim Blockley is a 17 year old student that attends Corowa High School, which he is apart of the Student Representative Council and the Executive Committee as well. Maxim has a passion for technology and spends his past time playing video games, due to this Maxim hopes to get a career within Cyber Security. Maxim also maintains 3 different jobs as he works at the Corowa Bakery, Physiofix and at Lazy Sam's Restaurant. He joined the Federation Youth Council to make changes within our society that impact on youth and the effect of youth in the future.

## **Federation Youth Councillors**

The Federation Youth Council provides a forum for young people to express their views, advise Council on youth-related issues, and help organise youth driven and focused events and activities.

Some of the great initiatives of the Youth Council in last 12 months have been the;

- Howlong Pop Ping Pong Table,
- Corowa Soccer,
- Memorial Plaza Mural, and
- I am Federation Social Pages.

The Youth Councillors have provided advice to Council on major projects such as the Corowa Swimming Pool and the Corowa Skate Park.

Federation Youth Councillors are Dylan Forge, Max Blockely, Noah Little, Jacob Read, Molly Pearce, and Ellen Lavis.

Max enjoys being a part of the community and sees himself joining other clubs in his future and becoming a

### Stuff you didn't know you didn't know!

If a statue in the park of a person on a horse has both front legs in the air, the person died in battle.  
If the horse has one front leg in the air, the person died because of wounds received in battle.  
If the horse has all four legs on the ground, the person died of natural causes

Only two people signed the Declaration of Independence on July 4, John Hancock and Charles Thomson. Most of the rest signed on August 2, but the last signature wasn't added until 5 years later.

Q. *Half of all Americans live within 50 miles of what?*  
A. Their birthplace

Q. *Most boat owners name their boats. What is the most popular boat name requested?*  
A. Obsession

Q. *If you were to spell out numbers, how far would you have to go until you find the letter 'A'?*  
A. One thousand

Q. *What do bulletproof vests, fire escapes, windshield wipers and laser printers have in common?*  
A. All were invented by women.

Q. *What is the only food that doesn't spoil?*  
A. Honey

In Shakespeare's time, mattresses were secured on bed frames by ropes.  
When you pulled on the ropes, the mattress tightened, making the bed firmer to sleep on.  
Hence the phrase...'Goodnight , sleep tight'

It was the accepted practice in Babylon 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer and because their calendar was lunar based, this period was called the honey month, which we know today as the honeymoon.

In English pubs, ale is ordered by pints and quarts... So in old England , when customers got unruly, the bartender would yell at them 'Mind your pints and quarts, and settle down.' . . .  
It's where we get the phrase 'mind your P's and Q's'

Many years ago in England , pub frequenters had a whistle baked into the rim, or handle, of their ceramic cups. When they needed a refill , they used the whistle to get some service. 'Wet your whistle' is the phrase inspired by this practice.



### 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.**

## Norm O'Flaherty Irish tribute

### IRISH SODA BREAD

#### Ingredients

½ cup white sugar  
4 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
¾ teaspoon salt  
3 cups raisins  
1 tablespoon caraway seeds  
2 eggs, lightly beaten  
1¼ cups buttermilk  
1 cup sour cream



#### Directions

**Step 1** Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch round cast iron skillet or a 9 inch round baking or cake pan.

**Step 2** Combine flour (reserving 1 tablespoon), sugar, baking powder, baking soda, salt, raisins and caraway seeds. In a small bowl, blend eggs, buttermilk and sour cream. Stir the liquid mixture into flour mixture just until flour is moistened. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x3/4 inch deep slit in the top of the bread. Dust with reserved flour

**Step 3** Bake in a preheated 175 degrees C oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.

## Raffle

Presidents Muscat: Sandie Hunter



## Cut the cards:

Robyn Rhodes



Meeting Date	Wed 24th Mar	Wed 31st Mar	Wed 7 <sup>th</sup> April	Wed 14 <sup>th</sup> April
Venue	Royal Hotel	Royal Hotel	Ferguson farm	Royal Hotel
Program	Lis	Assembly	Rosie ferguson	tba
Chairman	Bill Bott	Norm	Jeff Nixon	Howard
Treasurer	Alan Wilson	Bill Bott	David Talbot	Jeff Nixon
Rotary Grace	Ian Brooks	Alan Wilson	Bill Bott	David Talbot
Loyal Toast	Graeme C	Ian Brooks	Alan Wilson	Bill Bott
International Toast	Neil	Graeme C	Ian Brooks	Alan Wilson
Rotary Information	Wally	Neil	Graeme C	Ian Brooks
Sergeants Help	Lis	Wally	Neil	Graeme C

## Rotary Club of Corowa: Website:

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

We are also on FACEBOOK!

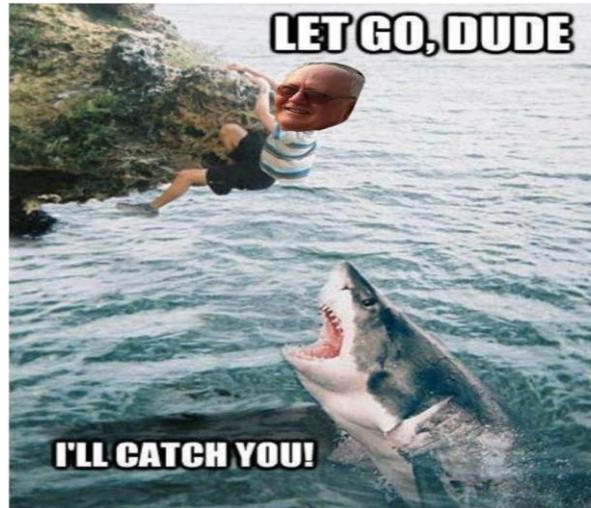
<https://www.facebook.com/corowarotary/>



# And on a lighter side hahahaha



If only someone reminded Dan....



Neil's too quick to be caught by the white Pointer



Yes im getting ready for Corowa Pool opening



Stephen & friend's eagerly awaiting pool

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](mailto: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

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