



# NEWSLETTER

April 2024

## READ ALL ABOUT IT!

### MESSAGE FROM THE COMMITTEE

#### Open on Public Holidays

This year, the Club will remain open on Public Holidays (except for our Christmas break). The Committee has decided the Policy for Public Holidays is that if Coordinators and/or Instructors agree, you can stick to the normal timetable. The only requirement is those who use the Main Hall MUST let the office know whether they will or will not be engaging in their usual activities on public holidays. This will allow others to use the MAIN HALL time slot in the event a decision is made not to participate in Club activities on each specific public holiday. In other words, you can consider and make the decision for each holiday separately.

### MESSAGE FROM THE VICE-PRESIDENT

#### Regarding Newsletter UNSUBSCRIPTION

It was decided couple of years ago to start this Newsletter not only to keep Members up to date with what was happening at the Club, but also to save money on postage of Notices of Annual General Meetings which we are obliged to send under the Associations Act. Following each Newsletter, I get one or two requests of removal from the Club's Mailing List.

Whereas it is technically possible to manually remove subscribers, each time the list is updated from our Register of Members, emails are automatically added back to the list.

If you are looking to be removed from our newsletter emailing list, please use the UNSUBSCRIBE button at the bottom of each Newsletter. That way you will still be on the list, but will not get any Newsletters in the future. If you change your mind, you can always re-subscribe.

### CLUB PREMISES RENTAL CHARGE INCREASES

Negotiations with the City of Joondalup over rental charges of our Club premises are continuing. For those who do not know, CoJ increased our rental from \$1 per annum to tens of thousands, with final amount depending on which form of hire is adopted: lease, licensing or per hour hire.

With smaller Clubs announcing that they would need to close if these changes were to be fully implemented, first cracks in CoJ stance have recently emerged when they asked us for "contributions" rather than the full amount to be paid.

More on this, next month.

If you happen to be a lawyer, preferably specialising in contract law or real estate, please contact

me to provide us with some much needed professional advice.

### MEMBERSHIP RENEWAL

Have you paid your annual membership fees?

The cost is \$35 - the same as in previous years and it is due now.

### ANZAC DAY at WHITFORD SENIOR CITIZENS' CLUB

On ANZAC Day every year, we remember the heroes who fought for our freedom.

This year, at the Club, we are going to have two short videos before each of our Keep Fit sessions.

Melissa Tyler will be our instructor for the three Keep Fit sessions on Anzac Day. Each Keep Fit session will be followed by morning tea with Anzac Biscuits along with our Singing Group who will be entertaining us with a selection of Australian songs.

Come and commemorate Anzac Day with us on this special occasion.

### COMING SOCIAL EVENTS

A **Dance** has been arranged for **this Friday evening at 6.30**. Live Music by the Misfits, Tickets for \$10 are available from the office or from Ken Newbound. Otherwise BYO.

Louise has another **trip** coming up on **Monday April 15**. This time to

Bada Bing Café, and wander around Herdsman Fresh with lunch at Herdsman Tavern.

To be followed closely by another trip to The Giants? Which should be interesting. Lunch will be at Cicerellos at Mandurah and hopefully there will be time for a cuppa on the way.

**Mothers Day will be on Tuesday 7 May.** Kathy Lewis has arranged a caterer to provide a lovely lunch. A flyer with all of the information will be posted on the notice board very soon. And, speaking of Kathy, thanks heaps Kathy for buttering all those lovely easter buns. Yum.

Lastly, some of us will be very happy to hear. Bob has ordered us another **Andre Rieu DVD**, so something else to look forward to at some stage soon.

### SCAMS

Our new committee member, Jazz, reported that a couple of her family friends had recently been scammed of a lot of money. She noted, the Government is promoting a stay-secure website. It has been advertised quite a lot on TV with a major Campaign during March 2024 owing to the rise of Australians being scammed.

To help protect yourself, she suggests you type in “ACT NOW STAY SECURE” into your browser's search window and check out the Department of Home Affairs site. It shows simple ways to keep your devices updated, to turn on multi-factor authentication, and further down the page in a blue section you can click on “Learn the basics”. Then amongst other things to do there is a 4-minute Quiz

“How Cyber Secure are you?”.

Or simply [CLICK HERE](#) to be taken there in a new browser window.

### THANK YOU

At this stage, we have over 700 paid up members. We think this may be a record number for this time in our year. That is a lot of members. With a lot of members, there can be a lot of cleaning to do in the kitchen. So we want to take this opportunity to thank you for the extra attention that has been given recently to keeping the kitchen sink fairly clear. Some members persist in leaving dirty cups for the Committee to attend to, but despite this attitude by some, any amount of improvement is nevertheless appreciated. Perhaps we can eventually expect every member to be thoughtful enough to clean their one cup for us. Remember, the Committee members you are likely to see working in the kitchen are also the committee members you are likely to see working in the office for 6 hours each week. It would be nice to think you could give them one minute of your time while you attend to your own cup.

To sign off. We hope you all had a wonderful Easter break. It is great to be back with business as usual.

### MORE ANZAC DAY

Remember we were going to do Recipes and this recipe for ANZAC Biscuits may be timely.

125 grams (4oz) butter, chopped  
2 tablespoons golden syrup or treacle  
Half teaspoon bicarbonate of soda (baking soda)  
2 tablespoons boiling water

1 cup (90g) rolled oats  
1 cup (150g) plain (all-purpose) flour  
1 cup (220g) firmly packed brown sugar  
Three quarters cup (60g) desiccated coconut

Preheat oven to 180°C/350°F.  
Grease two large oven trays; line with baking paper. Stir butter and syrup in a medium saucepan over low heat until smooth. Stir in combined soda and the water, then remaining ingredients.

Roll level tablespoons of mixture into balls; place 5cm (2in) apart on lined trays, then flatten slightly. Bake for 12 minutes or until golden. Cool biscuits on trays.

### Me Behave? Seriously?

As a child, I saw *Tarzan* almost naked. *Cinderella* arrived home after midnight.

*Pinocchio* told lies.

*Aladdin* was a thief.

*Batman* drove over 200 miles an hour.

*Snow White* lived in a house with seven men.

*Popeye* smoked a pipe and had tattoos.

*Pac Man* ran around to digital music while eating pills that enhanced his performance.

*Shaggy and Scooby* were mystery solving happies that always had the munchies.

The fault is not mine!

(By an anonymous member)

### HUMOR

