



July 2012

PO Box 368, Spring Hill, Qld, 4004



The Yellow rose
the Zonta symbol

COMING EVENTS

7-12 JULY 2012
Zonta International Convention, Torino, Italy

MONDAY 9 JULY 2012
Dinner meeting at 7pm at USC
Guest speaker: Jacque Taka from Chisholm Inc.

SATURDAY 21st JULY 2012
32nd ANNUAL ZONTA FAIR at The Holy Family School Community Centre, Central Ave, Indooroopilly from 8.30am to 2pm.

WEDNESDAY 25 JULY 2012
Board meeting, Ashgrove Library 6pm

MONDAY 13 AUGUST 2012
Dinner meeting at 7pm at USC attended by District Governor, Judith Anderson
Guest speaker: Sue Cooke

The Board

President: Anne Vinning
Vice President: Maree Crawford
Treasurer: Margaret Marshall
Corres. Sec: Karen Peterson
Minutes Sec: Pam Beavis
Directors: Heather Mohay
Lynette Hill
Noreen Gorman

Preparations for the Fair

Only two and half weeks to the Fair and a number of people are busy with the preparations.

At a recent meeting John Robertson, Headmaster at Holy Family School he indicated that he is happy for us to access the Community Centre on Friday 20 July between 5pm & 8pm to enable us to start setting up our stalls.

Flyers are being distributed to homes and businesses around Indooroopilly and Taringa, new banners have been prepared and will be hung at various locations the first weekend in July.

Gina has arranged for our club members to park in the grounds of Brigidine School on Fair day.

Raffle tickets for the Monster Raffle will be forwarded to members shortly for selling to family & friends and particularly to people who may not attend the Fair.

As usual, June has lemon butter, tomato relish and various marmalades and jam for sale @ \$10 each

Pay dinner meeting fees

Why not pay your dinner fees by direct deposit online. It is an easier way to pay!
- our account is 034-002-992870.
Please describe clearly the purpose of the deposit e.g. include surname & the word "June meeting".

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Visit **ZONTA** on the web
Explore the District web site for current information

www.zontadistrict22.org

Read about the International Service projects on the ZI web-site

www.zonta.org

Have you emailed a Fair flyer to all your friends and colleagues?

If not there is still plenty of time!

Unable to attend the July meeting?

Please **PHONE** your apologies for the Dinner Meeting to Noreen Gorman on 3371 5752 **by 9.00 am** on Friday 6 July 2012 (**no emails please**). Without an apology, payment of \$41.00 is obligatory.

If you are bringing guests to the Dinner Meeting or if you have any special dietary requirements please let Noreen know.

Preparations for the Fair

What to do with your contributions:

- ◆ **Books** - can be left under Jean Sinclair's house but preferably bring to the Community Centre between 5-8pm Friday 20 July
- ◆ **Clothes** - ring Maggie Williams to arrange drop off at Anne's garage or bring to July Dinner meeting.
- ◆ **Plants** - bring to the Community Centre between 5-8pm Friday 20 July or bring on morning of Fair
- ◆ **Cakes & sweets** - bring to the Community Centre between 5-8pm Friday 20 July or bring on morning of Fair
- ◆ **Jewellery & Toys** - bring to July dinner meeting or to arrange to drop off at June's before Friday 20 July
- ◆ **Items for the Monster Raffle** to be brought to the July meeting please.

Recipes - see June newsletter for Fruit cake & Coconut ice

DATE LOAF

Ingredients

1 cup chopped dates
 1 cup brown sugar
 1 cup boiling water
 1 tablesp. butter
 1 teasp bicarb. Soda
 1 egg, beaten
 2 cups SR Flour (G- F if desired)
 ½ cup chopped nuts
 1 tablesp. coconut

Method

Mix dates, sugar & water in saucepan. Bring to the boil. Add bicarb. Soda and mix well. Cool slightly, add beaten egg. Stir in well. Mix flour, nuts & coconut and add the cooled mixture to the flour etc. Stir well. Bake in a loaf tin in a moderate oven 40 mins. or until cooked in cen-

NO LONGER A SECRET MICROWAVE FUDGE

Ingredients

185 g butter (not margarine)
 1 tin condensed milk (they vary in size - around 400g)
 500g brown sugar
 375g choc melts - or white for caramel fudge

Method

In a deep microwave container, melt the butter. (This rises a lot while cooking). Mix in the milk and sugar. Microwave on high for a total of 9 minutes, stopping every 3 minutes to stir well. At end of 9 minutes add chocolate melts and stir really well (until smooth appearance), then pour into a greased tray / tin or a tray lined with baking paper and refrigerate.