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dinner Dates

Apr-18

May-16

Jun-20

Jul-18

Aug-15

Sep-19

Oct-17

Nov-21

Est. 1879

Dispatches

SUNBURY RSL SUB-BRANCH
STAWELL ST PH: 9740 4401

EDITION 303 APRIL

2023 Committee



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Ph: 0408 343 051

Vice President: Phil Morgan

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Treasurer: Jacki Brailsford

Ph: 0419 003 649

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Ph: 0419 003 649

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Pension/Welfare:

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John Burgess

Ethan Brailsford: 0431 103 118

The AGM was held at the RSL 13/02/23

Around 20 members

Tim is our new member

Region 7 Meetings 2023

May 24th	Romsey—Lancefield
July 26th	Maldon
Sep 27th	Charlton
Nov 22nd	Woodend

General Meetings

Apr- 10

May- 08

Jun- 12

Jul- 10

Aug- 14

Sep- 11

Oct- 09

Nov- 13

Dec-

Committee of Management meetings will be 6:30pm even months

April 2023

Mon Tue Wed Thu Fri Sat Sun

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30



Wed Arvo

Monthly lunch

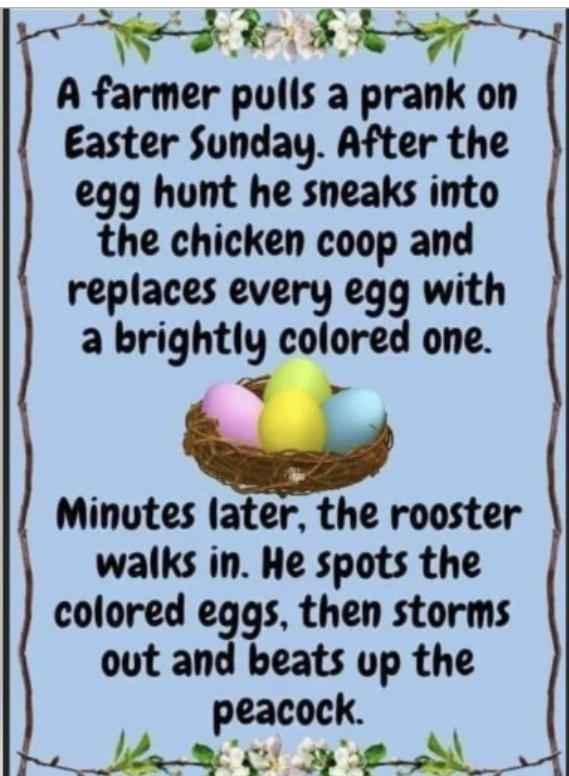
Welcome Friday

General Meeting

Monthly Dinner

COM

Reg 7



A little Easter story



RSL VETERANS' EMPLOYMENT PROGRAM

📞 1300MILVET (1300 645 838) ✉️ veterancentral@rslvic.com.au

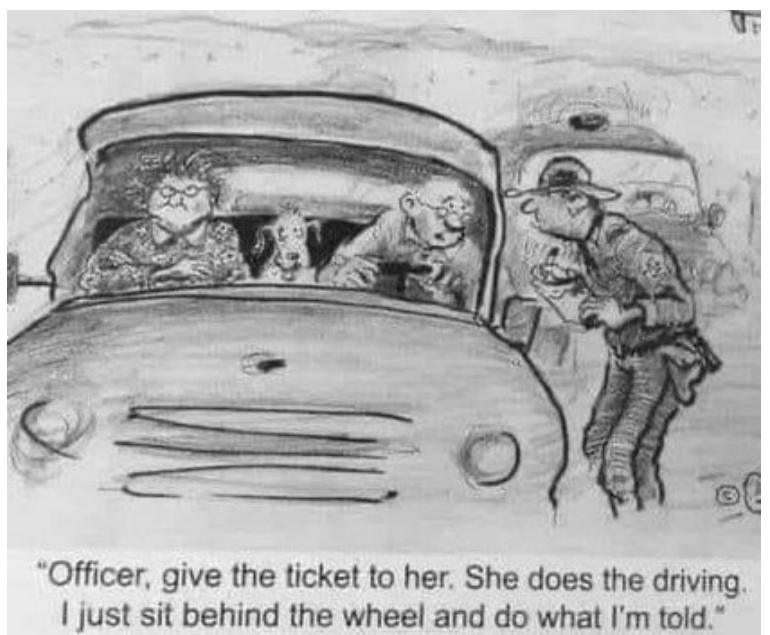
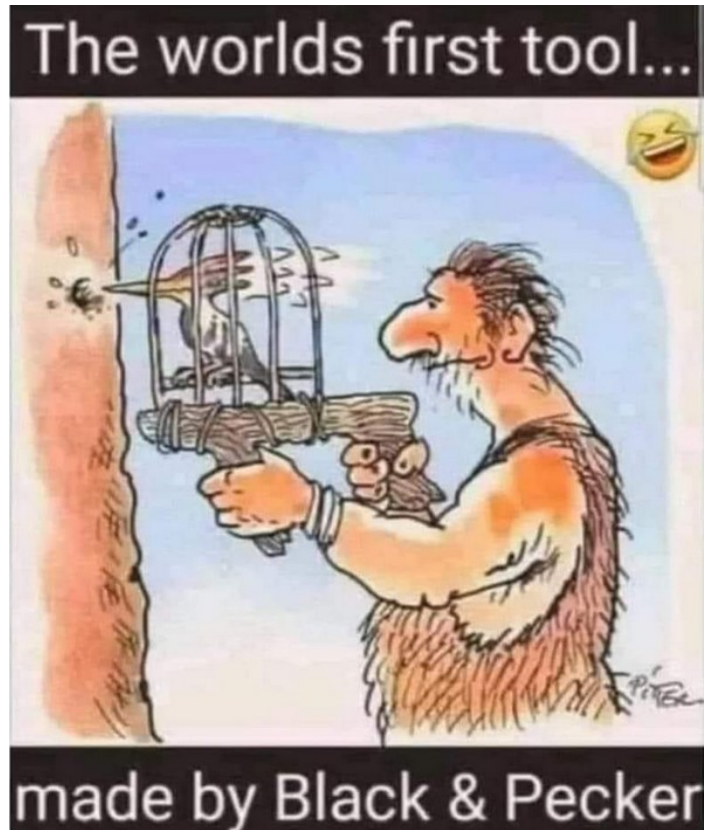
MAKE YOUR MOVE TODAY

FYI

The Norwegian shipping company, Havila Kyststruten, has banned electric, hybrid, and hydrogen cars from its ferries. After a risk analysis, it was [concluded](#) that the risk to the safety of the shipping fleet was too significant. If a vehicle catches fire, the fire can no longer be extinguished.

The risks for ships from the transport of [Electric cars](#) (EV) have been discussed since the "Felicity Ace" sank off the Azores, Portugal, last February. E-vehicles on board had caught fire. The fire could not be extinguished. Finally, the colossal ship sank with thousands of electric cars, including Porsche and Bentley "green" vehicles.

Capt. Rahul Khanna, global head of marine consulting at Allianz (AGCS), a marine insurance specialist, [explains](#) that the problem with EVs is that lithium-ion batteries in the cars can actually propagate the fire, igniting more vigorously as compared to conventional cars. A single vehicle fire could prove catastrophic.



EDITION 303 APRIL



A bucket list item for me—a cruise on one of the queens

We cruised from Melbourne to Perth.

The ship is amazing all wood and special.

BUT not happy this little black duck—because I enjoy a drink we bought a drinks package each. Around \$1,700

And 7 night cruise and nothing left for me to drink with 4 nights to go—I'm drinking water SO NOT HAPPY



A little look @ the QEII

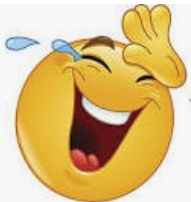
Because we need to laugh



5 DEADLY TERMS USED BY A WOMAN

- 1) **FINE:** This is the word women use to end an argument when she knows she is right and you need to shut-up.
- 2) **NOTHING:** means something & you need to be worried.
- 3) **GO AHEAD:** this is a dare, not permission, do not do it.
- 4) **WHATEVER:** A woman's way of saying screw you.
- 5) **THAT'S OKAY:** She is thinking long and hard on how and when you will pay for your mistake.

BONUS WORD: WOW!
This is not a compliment. She's amazed that one person could be so stupid.



A woman is always right. Sometimes she may be confused, misinformed, crabby, stubborn, unchangeable and overly emotional, but she is never **WRONG!**



Never laugh at your wife's choices.... You are one of them...



venue/date	11-Apr-23	12-Apr-23	13-Apr-23	14-Apr-23	15-Apr-23	16-Apr-23	17-Apr-23
	Tue	Wed	Thu	Fri	Sat	Sun	Mon
Geyers	Graeme / Harry	Graeme / Harry	Graeme / Harry	Graeme / Harry	Graeme / Harry		Graeme / Harry
Sunbury Square	Terry / Sylvia	Jan Q /	Terry / Sylvia	Jan Q /	Terry / Sylvia 9-12		Terry / Sylvia
Old Woolies	Graham Commiti /	GC /		GC /	GC /		GC /
Big W	Peter Mazi nski /	Pmaz /	Pmaz /	Pmaz /	Pmaz /		Pmaz /
Target	Peter Mundy / Dave Collet / Graham Wakeling	Pmun / DC / GW	Pmun / DC / GW	Pmun / DC / GW	Pmun / DC / GW		Pmun / DC / GW
Evans St							
Rosenthal	Gwen / Andy	Gwen / Andy	Gwen / Andy	Gwen / Andy	Gwen / Andy		Gwen / Andy
Bunnings	Max / Tim / Tony	Max / Tim / Tony	Max / Tim / Tony	Max / Tim / Tony	Max / Tim / Tony	Max / Tim / Tony	Max / Tim / Tony
Emerg Res	/	/	/	/	/		/
Roving	Phil /	Phil / Gary	Phil / Gary	Phil / Gary	Phil / Gary		Phil / Gary

Appeal Roster

Thank you to all those that have already volunteered your time to sell badges. Our aim is to have 2 people per table (3 between Big W/Woolies). The current roster is attached below and there are still a number of spots empty. Please have a look and let us know if you can fill some spots. A copy is also displayed at the RSL for you to check and update your availability as you are enjoying the company and a beverage of your choice on a Monday night/Wed arvo/ Friday night as may be.

You can also give Gary (0411 111 630) or Phil (0408 994 594) a call to discuss the roster or any other appeal issues.

See you all again soon.

Regards

Phil and Gary

For the collectors, there are three new badges for 2023; \$20 Nurse Bullwinkle, \$30 Anniversary Badge (Korea) and \$50 ADF Tri-Service Badge.



ANZAC is an acronym and stands for Australian New Zealand Army Corps, the name given to the body of troops raised by the two countries to aid the British Empire in the Great War. Throughout the war Australian and New Zealand troops, or 'Diggers' and 'Kiwis', would live, fight and die alongside each other creating a bond between the two nations that still exists today.

Anzac Day is inextricably linked with the landings at Gallipoli in the Dardanelles Strait on the 25th April 1915. On this day ANZAC troops were committed to their first major action of the war, and though the campaign would ultimately prove a bloody failure and leave more than 8,000 Australians dead, it marked the beginning of the Anzac legend.

This legend was poignantly put into words by Sir William Deane, Governor-General of Australia on Anzac Day 1999:

Anzac is not merely about loss. It is about courage, and endurance, and duty, and love of country, and mateship, and good humour and the survival of a sense of self-worth and decency in the face of dreadful odds.

From the Shrine web page



EDITION 303 APRIL

Vale

Peter Free



Sunbury and the RSL lost a truly good person in Peter

He will be missed by very many Sunbury residents

We send our heartfelt thoughts to Peter's family at this time.

EDITION 303 APRIL

Tumeric zucchini fritters

Ingredients

4 cups (tightly packed) coarsely grated zucchini

1 tsp sea salt flakes

2 eggs

75g (1/2 cup) plain flour

50g (1/3 cup) grated parmesan

1/4 cup thinly sliced green shallots, plus extra, sliced, to serve

2 tsp garam masala

1 tsp ground turmeric

Vegetable oil, to shallow fry

300g sliced smoked salmon

Corriander mint yoghurt

Fresh mint leaves, to serve

Lemon wedges, to serve

Coriander mint yoghurt

260g (1 cup) Greek-style yoghurt

1/2 cup chopped fresh coriander leaves

1/2 cup fresh mint leaves

1 small garlic clove

2 tbsp fresh lemon juice

1/4 tsp sea salt flakes

Select all ingredients



Step 1

To make the coriander mint yoghurt, place all ingredients in a food processor. Process until smooth. Transfer to a bowl and place in the fridge until ready to serve.

Step 2

Place the zucchini in a colander. Add the salt and mix until well combined. Set aside for 10 minutes then use your hands to squeeze out excess moisture from zucchini.

Step 3

Place the zucchini on a clean tea towel. Twist towel to squeeze out more liquid. Transfer zucchini to a large bowl. Add eggs, flour, parmesan, shallot, garam masala and turmeric. Mix until well combined.

Step 4

Heat a large non-stick frying pan over medium-high heat. Add oil to come 1cm up side of pan. In batches, add 1/4 cupfuls of mixture to pan. Use the back of a spoon to spread mixture into rounds about 1cm thick. Cook for 2 minutes each side or until deep golden and starting to crisp at the edges. Transfer to a plate lined with paper towel.

Step 5

Divide the rosti among serving plates. Top with the coriander mint yoghurt, salmon, mint and extra shallot. Serve with lemon wedges.