

HERMANUS SOCIAL CLUB – JULY, 2020



AND THE WINNER IS....!

The winner is **Cathy Gey Van Pittius** Congratulations Cathy!!!

Enjoy your meal from The Food Cellar

A very BIG **Thank you** to The Food Cellar for the generous contribution to the R150 voucher for this challenge. The Food Cellar produces a weekly menu – an easy way to stock up your freezer with delicious healthy meals. Please support Tullishe on 0781528367 if you can.

Here is the winning photo:



The challenge was judged by Leanne Dryburgh, a professional photographer and she says:

The moment caught of the baby connecting with its mum, and the mum connecting with the photographer is beautiful and what epitomises happiness for us! It's also a well composed photograph.

Congratulations to the photographer and to the family for their precious addition!"

Leanne and husband Peter offer several different workshops under the auspices of The Photo Shed Academy. Each course costs R700. You can visit their website: <https://thephotoshedacademy.com/> for more information or email Leanne on leanne@thephotowalkers.com

A very BIG thank you to Leanne and Peter who have very generously given the **top three finalists** their '**On-line Cell Phone Photography Workshop**' (valued at R700) as a prize. Our two runners-up were

Glenda Theobald and Verna Watton. Hope all three of you enjoy learning more about capturing memories with your cell phones. Here are their entries:

Left: Glenda's

"Happiness is: The light of my life that keeps me smiling in these difficult times"



Right: Verna's *"Happiness is... having my family with me for my 70th birthday on the weekend JUST before lockdown level 5 "*



Thank you to all those who took up this challenge and sent in some really lovely "Happiness" photos of sunsets, family and pets. So sorry we don't have prizes for EVERYONE!

You are Challenged! The challenge for July is to share a laugh. It can be a **cartoon, a joke, a funny story, a photo or something an innocent child said**

- or **anything at all that made you laugh.** We all need to smile a little more, to find something to laugh at to brighten our lockdown days. So please share some humour with other SAARP members. Email your entry (**one only** per member) to sheilacraul@gmail.com to arrive no later than **20th July**. The winner will be announced in the August Newsletter. A prize awaits the winner!!



Here's a story to start the laughter.... Sent to us from Head Office!



“My husband is working from home during the lockdown. One day, when he was on quite an important teleconference meeting with a lot of serious work colleagues, I thought it would be hilarious to pull my top up and waggle my boobs at him. I stood behind the laptop that he was busy on. He couldn't help but see me. It wasn't a quick flash - it was a prolonged, bouncing episode, an enthusiastic performance. Then I realised that there was a large mirror behind his head and I was standing facing him and literally everyone on the conference call could see my reflection behind his head. They had a full-on full upper monty. I think there were a couple of stifled smirks but they were all too polite to say anything! My husband pretended nothing was happening. He was not amused – but did see the funny side much much later!”

Something to enjoy on a cold winter's evening

Recipe curtesy of Carol Stephen

Gluhwein (ingredients per litre of wine)

250 ml water	4 * All Spice/Pimento (whole)	3 * Cloves (whole)
2 * Cardamom Seeds	1 * Cinnamon Stick (large)	1 * Apple
Rind of 1 Orange (Mix with lemon rind) --- NO PITH (use potato peeler)		
1 * litre dry red wine	100 gm brown sugar to taste	

Method

Core & cut apple into thick chips. Cut rind off citrus (use potato peeler – there must be no pith on the skin). Place in cloth with spices (large clean handkerchief is good), tie securely, then place in water & simmer gently for 30 min. Remove pot from the stove. Remove the cloth with fruit and spices allowing the liquid to drain through the cloth, then add the wine. Sweeten slowly with sugar to taste, taking care not to over sweeten. When cold, store in bottles. Serve hot & enjoy. **Gesundheit!**

(I suggest using either a 3lt. or 5lt. box of red wine and multiplying all ingredients by 3 or 5!! It keeps well.)



Please share your favourite recipe with everyone. Email to sheilacraul@gmail.com

Word Challenge

O	N	R
N	T	I
T	I	U

No prizes for this – but have fun. Using all the letters in the grid, find as many words as you can of **four** letters or more, (including one nine-letter word). In making a word, each letter can be used only once and every word must contain the centre letter. Proper nouns are not allowed. (Thank you to Gill Hazell for access to a Puzzle Book)

Target:

0-8 words: Better luck next time	9-14 words: Good	
15-21 words: Very Good	22-25 Words: Excellent	26+ words: Genius!!

Lizette Adams

needs no introduction! She has been our Social Secretary since March 2019 and has organised some super outings for us all. Husband **Ken** was co-opted onto the Sub-Committee last year to assist at meetings. They make a great team! Whilst Lizette was born in South Africa, Ken hailed originally from England. They met in ABU DHABI 11 years ago when they were both taking part in an amateur production of the show “ANYTHING GOES” by Noel Coward. Lizette worked in education and Ken as a satellite communications engineer for the UAE (UNITED ARAB EMIRATES) military. Lizette says that she was a confirmed bachelor but was swept off her feet by the good-looking, softly spoken Englishman. The rest is history!



YOUR COMMITTEE

Chair:	Sheila Craul – 028 316 3248 – sheilacraul@gmail.com
Vice Chair/Social Secretary:	Lizette Adams - 076 226 8799 / 028 316 2401 - lizette2404@hotmail.com
Secretary:	Christine Tait
Membership Secretaries:	Cathy Gey Van Pittius & Sheila Coquillon sheila.coquillon@gmail.com
Treasurer:	Thelma Beukes
Name Tag Co-ordinators	Derek Hopley & Mavis Dalgleish

Stay Home And Stay Safe