

ST. HELENA MALTESE - AUSTRALIAN SOCIAL CLUB Inc.

All correspondence to: ST HELENA, P.O. Box 219, NIDDRIE "Delivery Centre", NIDDRIE Vic. 3042

February 2015 newsletter

President's Report

Dear Members and Friends of St Helena,

We trust that you had an enjoyable Christmas and found some time to spend with the people you love. All the Committee wish you and your family a very happy and safe New Year 2015.

2014 was a good year for our club with all functions being successful and the Eleanor Cassar Concert direct from Malta being one of the clubs best functions.

Once again the Christmas function was very successful with great attendance on the night, we thank Father Christmas for doing a great job. We also thank the staff at Melrose Reception for the great food and service they provided on the night.

2015 is a very busy year for the club being the 35th Anniversary.

We will be celebrating big with fireworks on Sunday 23rd August being Feast Day.

We have also booked a great Floor Show for Saturday the 22nd August Dinner Dance and Sunday the 23rd Feast Day. More information will be available in the next newsletter.

Please book early for the August Dinner Dance as we already have had interest in people booking tables.

As we mentioned at the A G M in October 2014 the Members cost for the 2015 Dinner Dance is only \$50 and non Members \$65. Please note this is only a once off price decrease for members in celebration of our clubs 35th Anniversary.

I congratulate the Founder of St Helena, Mr Reno Grima along with his friends, former Committee's, Honorary Members and the Present Committee for all they have done for our great club in the past 35 years. I without doubt am sure that the current committee, along with future committee members will continue to build and improve the Club.

We would like to thank all our Sponsors for their support and encourage everyone to support them. I close by thanking my Committee who works very hard all year round and I look forward to working with them during 2015.

Viva St Helena.

Regards

Victor Bartolo
President

Committee Members

President	Mr. Victor Bartolo
Vice President	Mr. Joe Busuttil
Secretary	Miss. Kylie Dimech
Assistant Secretary	Mr. Leon Baldacchino
Treasurer	Mr. Joe Borg
Assistant Treasurer	Mr. Joe Abdilla
P.R.O	Miss. Mary Bartolo
Function Organiser	Mrs. Mary Abdilla
Church organiser	Mr. Joe Grima

Important dates to Remember

As always 2015 has a busy activity schedule. We look forward to seeing you at function and weekend trips. Don't forget to add these dates to your calendar to avoid disappointment

Once again, we thank you for all your continued support.

Weekend trips

Mulwala
Corowa
Albury
Barham
Tocumwal

Prices include, transport, accommodation all meals and entry into venues.

Remember to book your seats early, as spaces are limited. Weekend trips are filled with great company, lots of laughs and pokies.

Social functions

21 st Feb 2015	Errington	DJ Starlight
14 th Mar 2015	Parkville	DJ TBA
18 th Apr 2015	Albion	DJ Dominic
2 nd May 2015	Melrose	DJ Starlight
16 th May 2015	Albion	DJ Dominic
20 th June 2015	Albion	DJ Dominic
18 th July 2015	Albion	DJ Dominic
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21 st Aug 2015	Ardeer	(Feast Mass)
22 nd Aug 2015	Ardeer Melrose	(Feast Mass) Vibe
22 nd Aug 2015 23 rd Aug 2015		,
22 nd Aug 2015	Melrose	Vibe
22 nd Aug 2015 23 rd Aug 2015 19 th Sep 2015 24 th Oct 2015	Melrose Ardeer	Vibe DJ Dominic
22 nd Aug 2015 23 rd Aug 2015 19 th Sep 2015	Melrose Ardeer Albion	Vibe DJ Dominic DJ TBA
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Christmas Function at Melrose Receptions 2014









Apple and fig cake

Ingredients

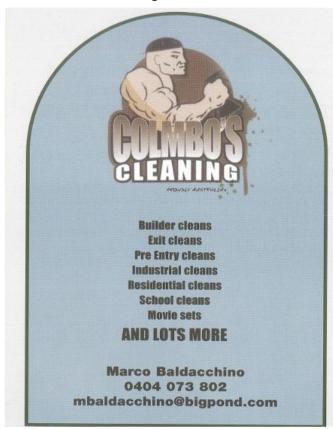
- 300 g red apples, peeled, core removed, diced
- ~ 200 g dried figs, diced
- ~ 250 ml apple juice
- ~ 2 tbsp lemon juice
- finely grated rind of one lemon
- ~ 2 eggs, lightly beaten
- ~ 60 ml (¼ cup) olive oil
- 300 g (2 cups) selfraising flour
- ~ 1 tsp ground cinnamon
- ~ 1 tsp mixed spice
- whipped cream, to serve



Method

- ~ Preheat oven to 160°C. Grease and line a 20 cm square cake tin.
- Combine apples, figs and apple juice in a medium size saucepan and bring to the boil. Reduce the heat and simmer for 3 minutes. Remove from the heat.
- Add the lemon juice and allow to cool for 20 minutes. Add the eggs and olive oil and stir to combine. Add the flour and spices and mix until well combined.
- Spoon the batter into the prepared tin and transfer to the oven. Bake for 55–65 minutes until a skewer, inserted into the middle of the cake, comes out cleanly. Allow to cool in the tin before turning out.

Serves: 8-10 Cooking time: 1 hour 30 mins Level: Easy Enjoy!



President presenting committee with gifts





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Committee members Joe, Kylie and Leon with helper Nathan at Errington function







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