

SNIPPETS

GENERAL MEETING

The next General Meeting will be held on **Friday, 23 September** at **10:00am**. All members are welcome!

Concerti

The **Hills Symphony Orchestra** presents an evening of concerto movements featuring beautiful solos by selected members of the orchestra.

Saturday, 17 September, 7:30pm

Midland Junction Arts Centre

Cnr Cale St & Great Eastern Hwy, Midland

Bookings: ☎ 9274 6833 Tickets: \$5.00

PRAM RAMP

The KCLC will approach the Shire about constructing a pram ramp and pathway from the top carpark to make it easier for mums with prams to access the Centre.

The Last Word

Mary was taken before the judge accused of theft, and the judge asked her, 'What did you steal?'

'A small can of peaches,' Mary replied, weeping.

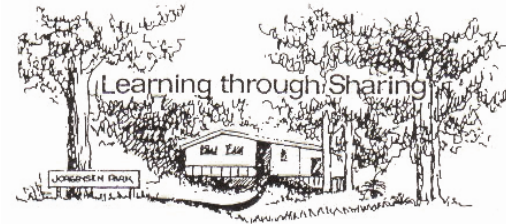
The judge then asked her why she had stolen the peaches, and she replied that she was hungry.

The judge then inquired, 'And how many peaches were in the can?' Mary answered, 'Only 6 small pieces.'

The judge harshly announced, 'Then I will give you 6 days in jail.' But before the judge could finish pronouncing the punishment, the woman's husband interrupted and asked the judge if he could say something?

The judge, slightly annoyed asked, 'And what have you to say in your wife's defence?'

The husband spoke clearly, 'She also stole a large can of peas.'



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CENTRE TALK

12 SEPTEMBER 2011

'We can never judge the lives of others, because each person knows only their own pain and renunciation. It's one thing to feel that you are on the right path, but it's another to think that yours is the only path'

- Paulo Coelho

COURSES — TERM 4

Let's Walk	Wednesday morning, 19 October
Wine Appreciation	Wednesday, 19 October, 7:30pm Cost \$24, plus approx \$10 per class to cover wine costs
Visual Imagery	Thursday, 20 October, 12:45pm Cost: \$24
Indonesian (for beginners)	Friday, 21 October, 12:45pm Cost: \$21

For further details, enquire at Front Desk

Vacancies for Courses starting in October

There are still places left in the following courses:

Let's Garden Irene will show you how to spend your time effectively to create the garden you want.
Monday afternoon, 17 October - \$21.00

Christmas Coop Brush up on your Christmas Carols and then go and entertain some of our Kalamunda Seniors with a knees up.
Tuesday, 15 November - 12:45pm, Cost \$12.00

ENQUIRE AT FRONT DESK

******CENTRE LUNCH and WILDFLOWER WALK******



The next Centre Lunch will be held on **Thursday, 22 September**. ALL WELCOME! Please bring a plate to share.



Why not work up an appetite before the lunch and join Linda Tomlinson for a Walk in Jorgensen Park to see the magnificent wildflowers. Starting at 9:30am and finishing back at the pavilion at approx 12 noon just in time for lunch! BYO water and hat. *Please remember to check with your doctor before undertaking any form of exercise.*

GARDENING BUSY BEE

- The Learning Centre relies on members volunteering to help with important jobs at the Centre.
- This is a dig at the conscience of those people who did NOT turn up for the Gardening Busy Bee on Monday, 29 August.
- If this applies to you, please come to the next Busy Bee on **FRIDAY, 30 SEPTEMBER at 9.AM.**

BENCH FOR COTTAGE VERANDAH

The Learning Centre will be funding a bench seat for the cottage verandah to accommodate those arriving early for classes. The bench will be bolted down and be made from 'vandal-proof' material.



MORNING AND AFTERNOON TEA

Your safety is our concern!
Could all members please remember to use the baskets in the kitchen to carry cups and saucers to their respective classrooms for morning and afternoon tea.
Your co-operation in this matter would be greatly appreciated!

OPEN DAY RAFFLE - PAINTING

The painting donated for the Open Day Raffle has still not been claimed. It has been decided that it will be re-raffled at the Melbourne Cup Lunch.

FRENCH CAFÉ

Jo Randall the current organizer will be away for the next three weeks, another class member will take over.

Gwynne's Scones

12 – 15 Scones
Normal Bake 240°C Fan Forced 200°C

- 2 cups SR flour
- ½ tsp salt
- ½ tsp baking powder (yes with SR Flour!)
- 2 Tbsp soft butter
- 1 cup milk

Sift flour, salt and Baking Powder. Rub in butter until butter disappears. Add milk. Mix with broad blade knife. Turn onto floured board, kneed lightly. Press out to 2½ cm thick and cut with scone cutter (5cm). Place on baking sheet and stand for 5 minutes.
Cook 12 – 15 minutes

Gwynne's notes!

The less you work the mixture the lighter the scones will be. I use a wee bit more milk so that the mixture takes up all the flour without being worked too hard which makes the scones tough. I also flour my hands before I kneed the mixture. Max used to have to make the scones in our house for the first 10 years we were married. This recipe came with the new oven and Voila!! Great scones!