

NEWSLETTER: JULY 2025 | ISSUE No. 067

MEETINGS ARE HELD 10 AM ON THE THIRD MONDAY OF EACH MONTH AT

ENDEAVOUR HILLS COMMUNITY CENTRE - RAYMOND McMAHON BLVD, ENDEAVOUR HILLS.

OFFICE BEARERS COMMITTEE

President	Chris Robinson		Activities coordinator	Nola Gibson
Vice-President	Nola Gibson		Speakers	Chris Robinson
Treasurer	David Trotter		Internet	David Trotter
Secretary	Tom Torrence		Marketing Promotions	John Grennan
Membership	Tom Torrence		PAV Delegate	Tom Torrence
Attendance	Helen Trotter		Asst PAV Delegate	Chris Robinson
Hospitality	Linda Grennan		Newsletter	Ann O'Hara
Welfare	Chris Robinson	Cheree Fines	News Reporter	Vanna Walsh
	0422 837 212	0422 092 292	Photographer	Stephen Higson

NEWS FROM THE NEWSDESK

Good morning,

I hope everyone is keeping warm. At least we're lucky in Melbourne, we cater for the cold and warm weather. As the saying goes 'If you don't like Melbourne's weather, wait five minutes and it will change.'

We hope those that are sick or unwell recover soon.

The next Probus meeting is on Monday 21st July. Hope to see you all there. Ann

NEW MEMBERS PHOTOS BY STEPHEN.





Our newest recruit Esther G. We hope you enjoy belonging to our friendly and casual Probus club.

We said goodbye to two lovely members, Ajay and Alka, going back home overseas and who we hope, will return back to Australia soon.



PROBUS Activities Planning Meeting 1.30PM ALL WELCOME

Café Coffea Squatting frog Nursery, Heatherton Rd., Narre Warren North Come along, have a coffee and have your input for future activities.

We have a great team working for you with the activities. It's been noted that there is a lot of food events. If anyone has ideas or places of interest please contact Nola or any of the committee members at the Probus or activities meeting, or if you would like to organise an event. For most events all it needs is for the person to contact the venue with numbers. Noel and Linda do a wonderful job of creating and printing the forms for us and remember this is your club and any assistance in running it is well accepted.

Monday 16th June - Probus Meeting Endeavour Hills Comm. Centre For JUNE 2025 –

After the speaker scheduled for the meeting cancelled, David kindly gave a wonderful his and Helen's overseas trip. Adventures they will remember for a long time.



Spent the day in Taipei. The National Museum is full of treasures removed firm Chima at the end the civil war

The Chiang Kai Shek memorial was very impressive as was the 2nd tallest building in the world, Taipei 101.



talk on

Chinese in 1949/



Kochi in Japan. We visited a caste and explored some shops. Lots if walking because we did not take an organised tour.



Lunch after the meeting was at the Hallam Hotel



BIRTHDAY CELEBRATIONS – 2025

PAUL C.
CHRISTINE M.
ROS R.
SUE T.
DAVID T.
Happy birthday Helen on



the big eight zero

BRUNCHES and LUNCHES

REPORT BY VANNA W. PHOTOS BY SUE G.

DOUBLE HAPPINESS. - We have gone to two of my favourite restaurants this month: THE PINE GROVE HOTEL and THE STAMFORD PARK HOMESTEAD.

THE STAMFORD PARK HOMESTEAD. 12th of June. Thursday.

We had a walk through the wetlands at the back of the homestead - a short (1 hour) stroll and a peek around from the viewing platform. It's very flat and a little monotonous but everyone can do it....a little exercise goes a long way. From the platform you can see that the wetland is very extensive and I promised myself to explore further through it.

I've done this walk many times venturing to the side and back of the new estate where there is a seasonal creek and a linear park of native trees and vegetation. I like this little stretch as it contrasts the wetland nicely. More than twenty people turned up and walked at their own pace.

We were seated at a long table in a lovely old-fashioned (1800's) room with three chandeliers, the central one exactly at the centre of our table hanging from a beautiful rosette

As far as I know everyone was happy with the food except from a side serve of vegetables that was considered to be too hard to chew. I didn't realise myself that stalky veggies can be hard to chew. All that was nicely sorted out by not charging for the side dish that was left untouched.

SERIOUS BUSINESS:

The Homestead was closed during COVID and it was sold not long ago before it reopened with the area in front of the entrance transformed into an open-air dining area scattered with tables of various sizes, all of them protected by sunumbrellas or placed under shady areas. Very pleasant. I had a very satisfying luncheonette there (panino with mozzarella cheese, freshly sliced tomatoes and basil, sprinkled with a little olive oil).

I have been back a couple of times for drinks after walks around the wetlands. By then it was autumn and fewer people chose to sit outside and I noticed that the waitresses were ignoring this area. One day I sat there for a long time and could see the waitress coming in and out of the house with orders for the people sitting in the verandah and not once did she check if there were customers sitting outside waiting to order. From the verandah she only had to lift up her eyes to check. So - after a twenty minutes of patient waiting, I finally walked to the reception and ordered my drink specifying I was sitting outside.

Sitting outside you can observe what's going on in the verandah and the waitresses work.

In accordance with the new menu (Aussie/International) the waiting-staff is Aussie (omg! What does it mean?). In broad and clear terms meaning that - unlike with the old menu favouring Asian fusion cuisine where the staff were all Asian (to go with the food) this Aussie lot goes with the Aussie/International menu. The Asian young people were doing a very good job and wearing sensible loose, long skirts and white blouses. This Aussie lot is on the sad side of things. The girls - very attractive girls - wearing a uniform consisting of very tight tights (oops!) and short tops revealing lovely bottoms and legs. Very nice...but their fabulous young bodies don't match their waitressing abilities. At our lunch one waitress was wearing a fitted leather jacket barely resting under the waist. In all my life I have never seen waiting-staff wearing leather jackets (or leather anything).

I'm going on and on about this because the new owners got it very wrong if they think attractive staff will overcome poor service.

And - extra sorry business - the man who appears to be the manager doesn't seem to be up to scratch with his work. OK, that's it. Enough. Over and dusted. Hoping for improvement. I will still be going back to the Homestead because I like the place.

Wednesday 18th June Brunch Middle Ground PHOTOS BY STEPHEN
52-62 Old Princess Hwy, Beaconsfield



Thursday 19th June 10 Pin Bowling OZ Tenpin Bowling PHOTO BY DAVID



Come along and have fun playing ten pin bowling, once a month. This month's winners.

1st place – Helen 2nd place – Sandra 3rd place - Phil

THE PINE GROVE HOTEL. 22nd of June. Sunday. PHOTO BY SUE G.



This was an unexpected visit to the hotel. A Sunday afternoon visit prompted by Nola's inside info that there was to be entertainment provided by Rick Evans (on guitar - the man of many gifts) and Marty Rose singing the Beatles' songs.

Derek offered me a lift and Sue. He drove the three of us there through the back streets as he doesn't like freeways. Interesting drive through unknown suburbs (to me) and patches of bush and forest. So great to know that there is still a patchwork of that at the back of the

freeway. Got to our destination in a jiffy.

Half way up the hill we had to queue to be breathalysed. (Derek had). We were watching amused as Derek was being his charming self to the policeman who responded quite suspiciously at first, but then relaxed into friendliness after a clean result was shown.

Loads of cars in the car park and every room in the hotel crowded with people. That's when we had an inkling that we were going to have a good time.

Food ordered, drinks on the way, music coming gently from next room where the stage was set. I had asked for an organic wine as the Carlei family, owners of the hotel, run also an organic vineyard down the slope from the hotel. I had been looking forward to testing organic wine. The organic wine is not sold at the same bar as the normal, commercial drinks are sold so the waiter went up to the other bigger bar and asked someone if it was possible for a customer to taste the organic wine. All very complicated. There must be a reason for it.

About ten minutes later a waiter/sommelier came down to me and asked if I preferred white or red. I definitely prefer red and he said he too did. After having asked me what I was going to eat (an Italian- style pizza, and the plainest of them all: Pizza Margherita {tomato sauce, mozzarella and basil) he came back with a red to match the simplicity of the ingredients, a Chateau Domain. Carlei, showing me the bottle and the label and swirling the poured wine in the glass to warm it up. I did go through the required paces: sniffing the wine to inhale the flavours, swirling to keep it warm and sipping gently. That was great fun. But I must humbly confess that I didn't pick any of the flavours and, in all honesty, I couldn't make head or tail of the taste. Guess organic wine and grapes are different from the normal ones and you have to get used to them. It went well with my pizza and I drank it all.

As soon as we finished our meals and there was a table free in the room where the music was being played we were moved there - thanks to Nola's powerful friends.

From gentle, relaxing sounds we were now blasted with very loud music. There is nothing better than terribly loud music to draw you into it.

We had a great time. Are we going to go back at next event, Nola?

THE PINE GROVE HOTEL. 29th of June. Sunday. PHOTO BY ANN



We went back to the Pine Grove Hotel for lunch and to listen to 'the piano man'. <u>Double Pine Grove Hotel happiness!</u>

I chose Pumpkin Bruschetta with sweet, tasty, fresh pumpkin and little mounds of Fior di Latte cheese. It seems that not many people know about this Italian cheese. It's a little bit like mozzarella cheese but sweeter and lighter-tasting, white and

crumbly. The combination of pumpkin and fior di latte on bubbling hot bread is especially tasty.

Ann had never heard about this cheese even though she likes Italian food and other people too didn't know about it. The shame! It's one of the best Italian cheeses. Ann tasted mine and she was impressed. I tasted one of the olives sprinkled on her pizza and was equally impressed.



Tasting each other food is a good idea. From this discovery we went on to share desserts. Sticky Date Pudding and Chocolate Brownie were cut right in the middle and...gobbled down. Two desserts instead of one! We shall do it again.

PS: If you are looking for a good selection of olives and fior di latte (by the way it means 'the flower of the milk' {cheese made with the best part of the milk}, the European supermarket near Coles at the Endeavour Hills Shopping Centre is the best place. Don't forget to ask for FIOR DI LATTE as most food names are written in the original language and you won't be able to read them.

Have fun.

By the way, the piano-man delivered lovely background music. So relaxing, we stayed on almost to 5pm.



We were once more entertained by Paul Hogan and Rick Evans







Friday 27th June **Morning Melodies Doveton Doveton Community Centre,**

For only \$5.00 you have - music, scones and real coffee from a machine. What more could you ask for? Come along and dance, sing or just sit and enjoy the company.

Monday 30th June Trivia night **Mulgrave Club**

Wellington Road, Mulgrave. Come to dinner or Trivia or both. Trivia is free

MINI GOLF AND LUNCH AT TOSARIA'S. 3rd of July. Thursday.

library tucked on a lower wall shelf.

Winner David and last place goes to Vanna. We played mini golf and then adjourned to Tosaria's for I haven't been there for a while so it was lovely to be back to this restaurant so nicely decorated with hanging baskets, greenery in tall indoor potholders, quirky decorations over the walls and even a micro

As I'm not totally over the flu yet I ordered an unusual meal. Because my appetite is not back yet I ordered half a portion of a bowl of chips (that arrived hot and crunchy) and a glass of mulled wine for medicinal purposes. This was super good: hot red wine with a shot of brandy, two cinnamon sticks, a star-anise and a slice of orange. It tasted good and it did me good by warming me up. Strange meal but exactly what my body needed. I was a little muddle-headed

but a stroll around the streets, in the sunshine with Derek and Sue cleared my head and cheered me up.

ARTISTS CORNER

This piece was done by our talented Dean C.

The white-faced heron is found throughout most of Australasia, including New Guinea, the islands of Torres Strait, Indonesia, New Caledonia, New Zealand, the islands of the Subantarctic, and all but the driest areas of Australia. It is mostly a winter visitor to the Northern Territory and is the only heron recorded breeding in Tasmania. The white-faced heron is locally nomadic and found in both fresh and salty wetlands, shores, tidal mudflats, or in garden fish-ponds. It is protected in Australia under the National Parks and Wildlife Act 1974.



PET'S CORNER

PHOTOS BY VANNA.



Cat toys washing day at the Walsh Household.

Cheers and stay safe,

Ann

