Meets at Vikings Town Centre Club, Athllon Drive, Greenway at 10.00 am, 4th Monday of the month

Newsletter Editor: Anne - 0400 772 424

President: Sharron Blackmore - 0421 373 617 Secretary: Leonie Hancott - 0400 449 839 Membership: Rowena Davey - 0447 888 856 Welfare: Kerry Buik - 0421 737 282

Outings: Bron Heinrich - 0409 895 085

Bank details: Probus Club of Tuggeranong.- BSB: 633 000 Acct No. 194 077 772

DATES FOR YOUR DIARY

Monday 27 October – General Meeting Cameo – Bert, Lions Youth Haven Guest Speaker – Don Blackmore, Lake Eyre, the Nile and Murray/Darling Basin



Tuesday 11 November – Tuggeranong Arts Centre,

3.00 pm Art exhibition

4.00 pm Special Remembrance Day performance

5.30pm Dinner at a restaurant (TBA) in Tuggeranong

Wednesday 19 November – Magical Mystery Tour – see info on the outings table

Monday 24 November – General Meeting Presentation from Trade Travel on travel opportunities in 2026

Monday 8 December- Christmas Lunch at Tuggeranong Homestead

Early Notice of Dates for 2026

Monday 19 January – General meeting - N.B. change of date for this month only

February – Chinese New Year lunch – date TBA

7-15 April 2026 – Murray/Darling Trip with 5 nights in Narrandera. Cost \$1,660 double/twin share or \$2,055 single.

10-22 August 2026 – Sabah, North Borneo Cost \$5998 double/twin share or \$7228 single

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If you cannot attend a meeting please send your apology to Rowena, our Membership Officer

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I was in a shore shop this morning trying on a shoe.
I said to the assistant "It's too tight".
She said, "Try it with the tongue out".
I said :"It'th nho ghood, it'th thill thoo thight.

BIRTHDAYS

Several members celebrate birthdays in November: Rowena Davey, Peter Eveille, Connie Leikas, Margie Lovatt, Anne Meade, Julie Myers, James Makepeace, Isher Sekhon, Ada West. Happy Birthday to all.



FROM THE EDITOR

As I will be in Tasmania from 22 October you are receiving this newsletter much earlier than usual. In fact, I will be with other committee members and their assistants and so there will be several apologies at the meeting on Monday. Happy reading!

Anne

VISIT TO JOY MINIATURE DONKEY STUD

Having never patted a donkey of any size, I thought this is my chance, with many people telling me how cute donkeys are. They were not wrong.

This experience began when we left the Vikings Club at 9.00 am on Friday 26 September, travelling through Sutton and Gundaroo to visit the Joy Miniature Donkey Stud. Driving on the country roads, avoiding the highway, provided the opportunity to travel

through picturesque and very green scenery.

This farm is set on 125 acres in Bellmount Forest where we met these cute American Miniature Mediterranean Donkeys. This particular breed is not "bred down" as are some other miniatures. Whilst originally from Africa and then to Sardinia and Sicily where they were used for farm work, they are now mostly kept for pets and showing. I urge you read up on this breed of donkey as they have a very interesting history.



Mother and one day old foal

Of course we were all eager to pat (with instructions), admire, brush and feed these cuties carrots prepared by Bron. We were able also to see a newborn, only 24 hours old. Very cute!!!!

Although many were reluctant to leave, it was off to Gunning for lunch at the Telegraph Hotel, where staff were surprisingly quick in getting meals to such a large crowd. Time for a browse in Gunning shops before we were on the bus and taken to the Arts and Cultural Hub at the newly restored Railway Station to enjoy art works by local artists.

On the road again via country scenery, to the Olive View Restaurant on the Federal Highway for a coffee, cake and olive product purchases.

Thank you Bron for a great day - you certainly did the homework planning this day trip. Thank you also to the Management Committee for subsidising this enjoyable day, which was very much appreciated.

Carol Willey

Women are like tea bags: you never know how strong they are until they're put in hot water. Eleanor Roosevelt



CHAT ABOUT BOOKS

Being a member of CAB, provides an opportunity to discover authors of unfamiliar genres. A genre that I particularly enjoy is that of an autobiography. The more I read of them, the more I discover how people are able to rise from a bumpy start in life, to achieve success in many ways. Ray Martin and

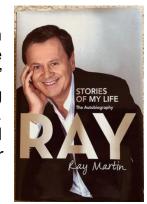
R.M. Williams are two of these amazing human beings.

Carol W

STORIES OF MY LIFE by Ray Martin

Born, Raymond George Grace in 1944, he was the youngest of four children. After an impoverished childhood, Ray rose to Hollywood status in Australia, with a reputation for good reporting, entertaining interviews and world events coverage.

Before he began high school, Ray had lived in 13 different places in three Australian states. His father was a violent alcoholic and abusive husband, which forced his mother to change their surname to 'Martin' and flee in 1955. Ray began university in Sydney studying engineering but changed courses to complete a Bachelor of Arts degree in 1967. This led to his career in journalism, as a television presenter, and Gold Logie Award winner for his role in *Midday* and the *Current Affair* programs.



He is the patron of the Humpty Dumpty Foundation, which raises awareness of the work this foundation does in providing for sick children in hospitals across Australia. As a friend of Fred Hollows, he became ambassador and chair of the Fred Hollows Foundation.

This is a warts and all story of Ray Martin: his exceptional career, his happy marriage to Dianne and his lasting popularity with the Australian people.

I ONCE MET A MAN by R.M Williams AO CMG

First published in 1989, this book is a collection of 47 stories of memorable encounters in the bush, recalled by the author, Reginald Murray Williams, born on 24 May 1908. An amazing man who rose from a swagman to millionaire. He tells his life story in very short chapter about different characters he met along the road in his swagman

days.

Each person is named and how this person contributed to R.M. Williams' life. He had many adventures in Australia's rugged outback as a bushman and became known for creating an Australian style of bush wear clothing and footwear, which bore his name and was recognised worldwide.

R.M. Williams died 4 November 2003.

A beautiful book, aesthetically produced, on glossy paper and dotted with amazing art works of Australian flora, fauna and depictions of a swagman's life on the road.

I told you I don't have Alzheimers. What I do have is "some-timers".

Sometimes I remember and sometimes I don't.

R. M. Williams

Remembrance Day

To be honoured not by sadness but by popular music by composers who served in World War II
Tuesday 11 November at
Tuggeranong Arts Centre at 4.00 pm



For more information see the sheet on the Outings table.

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HERE ARE INTERESTING FACTS ON LONGEVITY

Some things to ponder as we age:

The inventor of the treadmill died at the age of 54 🙄

The inventor of gymnastics died at the age of 57 😊

The world bodybuilding champion died at the age of 41 □

And then ...

KFC inventor died at 94 😊

Inventor of Nutella brand died at the age of 88 😊

Cigarette maker Winston died at the age of 102

The inventor of opium died at the age of 116 - in an earthquake eq!

Hennessy cognac, Irish inventor died at 98 😊

How did doctors come to the conclusion that exercise prolongs life?

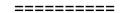
The rabbit is always jumping, but it lives for only 2 years. The turtle that doesn't exercise at all, lives 400 years.

So ...

Have a glass of wine ...

Take a nap ...

And IF you wake up, have bacon & eggs!





Six Probus members met recently at Nasonie's home to sort the various items you bring to our meetings for Lids4Kids. Nasonie provided delicious homemade biscuits for morning tea, and I asked her for the recipes.

Here is one and I will publish another next month.

APRICOT BISCUITS

80 gms butter 80 gm 1 teaspoon vanilla 125 gr

80 gms sugar 125 gms SR flour 2 tablespoons apricot jam

Melt butter, add jam, sugar and vanilla then the SR flour. Mix well.

Cover a baking tray with baking paper. Place spoons of mixture on tray and bake in a moderate over (180°) for 15-20 minute.

Marmalade can be used – Nasonie prefers mandarin marmalade. These were very popular with her sons as young boys and still enjoy them.