

Rotary Club of Bowral-Mittagong

District 9710 Charter Date 26 March 1940

President: Robert de Jongh Secretary: Trevor Fair

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Meeting Details

Tuesday 28th April

Connection opens at 6:00 pm

Meeting commences at 6:30 pm

Meeting ID: 761 529 865

Please remember to wash your hands!

Tulip Times Bulletin



Record of e-Meeting 6:30 21st April 2020

Welcome: President Robert welcomed all to the Club's first meeting via Zoom.

A warm welcome to Simon Knight and Ria McCosh.

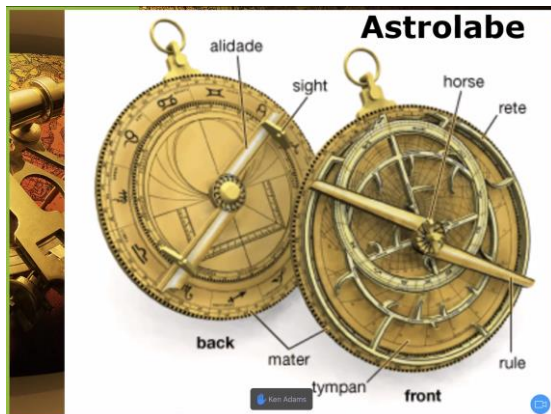
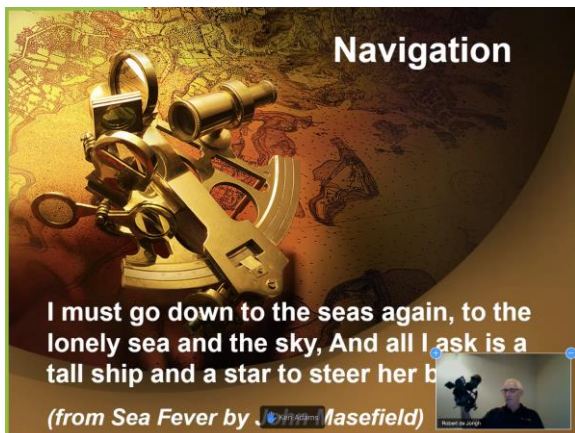
Invocation: Robbie Allen

Toast: Ray Williams

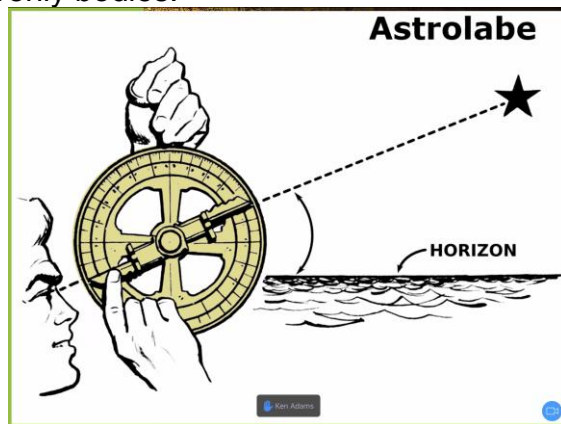
Sergeant Lynton made the following comment. Due to Les Vickerman's persistent letter writing, elective surgery has recommenced and Les will be able to get his other knee operated on now.

Speaker – Robert de Jongh – Navigation

While most of the talk went over the journalist's head I hope the following slides and notes assist. I am sure Robert is willing to provide more detail to those who are interested.



The Astrolabe is a two-dimensional model of the celestial sphere. The name has its origins from the Greek words for Astron and lambanien meaning "the one who catches the heavenly bodies."



The origin of the term knot.

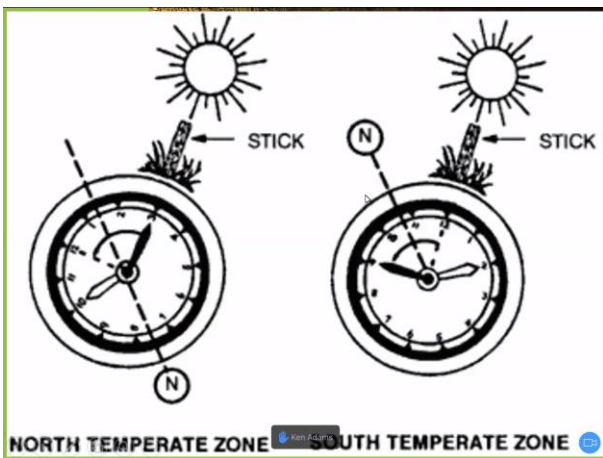
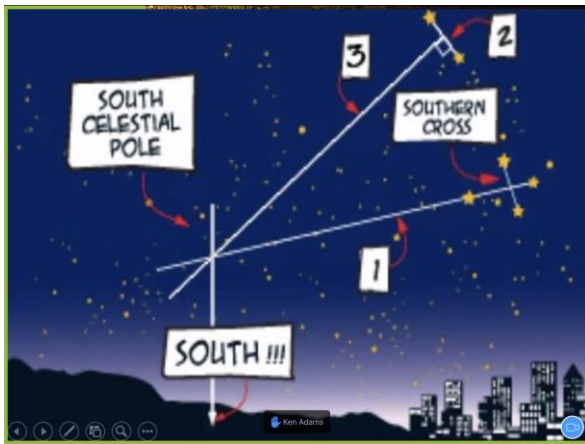
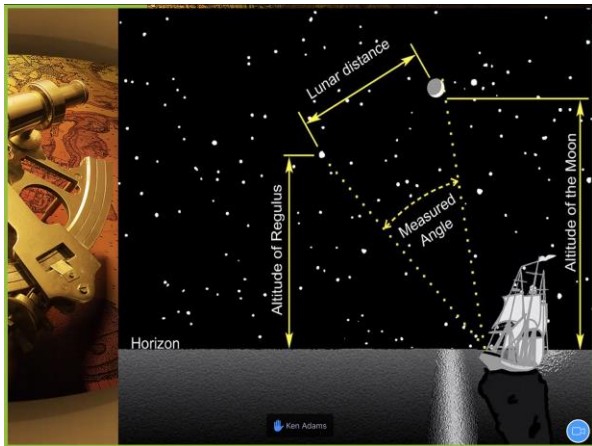


The term **knot** dates from the 17th century, when sailors **measured** the speed of their ship by using a device called a "common log." This device was a coil of rope with uniformly spaced **knots**, attached to a piece of wood shaped like a slice of pie.



The sextant is a doubly reflecting navigation instrument that measures the angular distance between two visible objects. The primary use of a sextant is to measure the angle between

an astronomical object and the horizon for the purposes of celestial navigation.



Please remember e-Meeting next Tuesday
28th April 6:00 for 6:30 pm

<https://www.zoom.us/>

Meeting ID 761 529 865

Recipe of the week.

ANZAC Biscuits – courtesy of Donna Hay

INGREDIENTS

- 2 CUPS (180G) ROLLED OATS
- 1 CUP (150G) PLAIN (ALL-PURPOSE) FLOUR
- $\frac{2}{3}$ CUP (150G) CASTER (SUPERFINE) SUGAR
- $\frac{3}{4}$ CUP (60G) DESICCATED COCONUT
- $\frac{1}{3}$ CUP (115G) GOLDEN SYRUP
- 125G UNSALTED BUTTER
- 1 TEASPOON BICARBONATE OF (BAKING) SODA
- 2 TABLESPOONS HOT WATER

METHOD

1. Preheat oven to 160°C (325°F). Place the oats, flour, sugar and coconut in a bowl and mix to combine.
2. Place the golden syrup and butter in a saucepan over low heat and cook, stirring, until melted. Combine the bicarbonate of soda with the water and add to the butter mixture. Pour into the oat mixture and mix well to combine.
3. Place tablespoonfuls of the mixture onto baking trays lined with non-stick baking paper and flatten to 7cm rounds, allowing room to spread. Bake for 8–10 minutes or until deep golden. Allow to cool on baking trays for 5 minutes before transferring to wire racks to cool completely. **Makes 35**

May I suggest that photos of your baking be sent to the Editor for publication!

Photo of the Week.

