

HORIZONS

Central Blue Mountains Rotary

Effective - Energetic - Enterprising - Empowered

Rotary District 9685 - Australia

Wednesday, February 20, 2019



Rotary



Happy Birthday

Celebrating 114 years of community service

Central Blue Mountains Rotary will be celebrating Rotary's 114th birthday in the carpark at Woolworth's Supermarket, Katoomba on Saturday, February 23.

There will be our usual superb sausage sizzle, a birthday cake, balloons. and lots of FUN, FUN. FUN.

We'll have a cake cutting ceremony at 11.00am

It's an extraordinary opportunity to let the good shopping citizens of Katoomba share our birthday cake and for us to tell them all about our great world-wide service organisation.

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WhatsOn....

February

Wednesday 20: Dinner at 6.50pm followed by a potpourri of great presentations. Come along and support our 2019 Summer RYPEN attendee, Klay Healey and get to know Heather Knight who is about to become our newest member.

Friday 22: Lawson Public School Breakfast Club

Saturday 23: Sausage Sizzle - Woolworths Katoomba

Wednesday 27: Social night - Barefoot bowls and dinner
Wentworth Falls Bowling Club

March

Saturday 02: Trivia Night, Leura Golf Club

Sunday 03: Clean Up Australia Day

Wednesday 06: Guest speaker: Bev Cooney "A window to my world - my work in Peru"

Saturday 16: President-Elect Training Seminar (PETS)

Wednesday 20: Guest speaker: Jeremy Scott - Adventurer

Wednesday 27: Central Blue Rotary gets together with Winmalee Lions

Friday-Sunday 29-31: District Conference, Newcastle.

Other important dates

Sunday April 14: District Assembly

Saturday July 06: District Changeover - Hornsby RSL Club

Six Great Reasons to do RLI



The success of Rotary Leadership Institute is because it delivers skills and knowledge that Rotarians can apply straight away in their clubs.

1. It hones leadership skills
2. Builds Rotary knowledge
3. Gives a perspective about where Rotary has been and where it is now
4. Shares a vision of what Rotary can be
5. Networking with Rotarians from other clubs
6. Provides opportunities for partnering in service

The two part course is held on a weekend or separately on Saturdays or Sundays to meet demand.

Morning tea and lunch are provided.

Each day starts at 8:00am and finishes around 4.00pm.

Courses 50, 51 and 52 are open for registration:

- RLI 50 runs over the weekend 2-3 March at the District Office, Thornleigh.
- RLI 51 runs Saturday 4th and 18th of May at the District Office, Thornleigh.
- RLI 52 runs over the weekend of 1-2 June at a location to be decided in the Penrith/Lower Mountains area.

Register at rli.rotarydistrict9685.org.au

*I am only one; but still I am one.
I cannot do everything; but still I can do something;
and because I cannot do everything,
I will not refuse to do the something that I can do.*



*CBM Rotary is
BAREFOOT BOWLING
Wednesday, February 27
Wentworth Falls Bowling Club*



TRIVIA NIGHT

Trivia Master Paul Eastment

We're raising money for
Central Blue Mountains Rotary
and Can Assist Blue Mountains



SATURDAY MARCH 2

**6.30pm for 7.00pm
\$10 per person**

**Leura Golf Club
1 Sublime Point
Road, Leura**

BOOK NOW

ptwigg@ozemail.com.au
T: 0487 139 381

Bring some gold coins for
games and to win raffle prizes



- Tables of 10 maximum
- Individual players welcome
- Food available to order
- Drinks at bar prices
- Definitely NO BYO

Mountain Ghost

As all the Ghost's readers know he is a bit of a sophisticated gourmet and loves his sausages. As anyone over the age of 80 knows onions on the bottom get stuck in dentures – so this is not a good idea.

SAUSAGES



The Mountain Ghost was shocked to read recently that Bunnings had instructed people selling sausage sandwiches to put the onion in the roll before the sausage for safety reasons.

As all the Ghost's readers know he is a bit of a sophisticated gourmet and loves his sausages. As anyone over the age of 80 knows onions on the bottom get stuck in dentures – so this is not a good idea.

The Ghost thought – what do we know about sausages and what actually defines a sausage. There are many definitions but the simplest is “a long cylinder shaped meat product encased in a skin” The meat is usually pork, veal, beef or even horse.

The Ghost was astounded to find out how old sausages really are. Well, not an individual sausage past its use by date but the history of the sausage.

So..... who invented the sausage? Well the word sausage comes from the latin word for “salted”. Before refrigeration salting meat was a common form of preservation. The Romans loved a sausage but they were not the first.

The first recordings of a sausage is in Mesopotamia (now around Iraq, Kuwait and Saudi Arabia) around 3100 BC. The next recording is in Turkey around 1000 BC. This sausage known as Sujuk still exists today. Around 590 BC sausage was recorded in China. In North Africa a very spicy sausage called Merquez around 1300 AD. Merquez is now found in many countries worldwide.

At last a sausage that the Ghost has heard of (and loves) Bratwurst. This sausage was first recorded in Germany in 1313. This is a pork sausage made to have with a beer. Mortadulla was introduced in Italy around 1370. Another, pork sausage with lard. Sounds healthy.

The frankfurter was first recorded in Frankfurt, Germany in 1484. The frankfurt is the basis of the American Hot Dog. The Chorizo from Spain first recorded in 1600. The English introduced the Saveloy in the 1830's.

All this history of sausages has really made the Ghost very hungry but he would like to check out the history of the sausage sandwich.

While this is not unique to Australia, sausage sandwiches are popular in the UK, USA, parts of Europe, South Africa and New Zealand but it does appear that the term “sausage sizzle” is unique to Australia and New Zealand especially as a fundraising activity. This term started in the 1980's.

There were two burning questions the Ghost wanted to know. Why were sausages in the UK known as ‘bangers’ and in Australia as ‘snags’?

Well in England after WWI meat was in short supply. When they made their sausages they filled them with rusks, cereal, water and a little amount of meat. The water particularly meant that when you cooked them in a pan they would pop and splutter hence the term ‘banger’. You are never too old to learn something useless.

The Ghost had been using his steam powered computer trying to find why Australians called sausages ‘snags’. All he could find was that it stood for ‘Sensitive New Age Guy’ which sounds very much like the Ghost. He will leave the research to his readers.

Tonight the Ghost will be having bangers and mash for dinner with a cleansing ale or two...



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WOMEN'S BUSINESS: School of Textile Arts A Journey of Exploration And Discovery in Northern Laos.

Narrated by Amanda Keller, this is the story of a group of young Lao farming women participating in a project to learn the centuries old weaving and embroidering skills of their culture, traditionally women's skills, before they are lost to a rapidly modernising world.

In September 2018, Australian journalists Trish Clark and Iain Finlay launched a small textile arts school in Luang Prabang, Northern Laos called Women's Business.

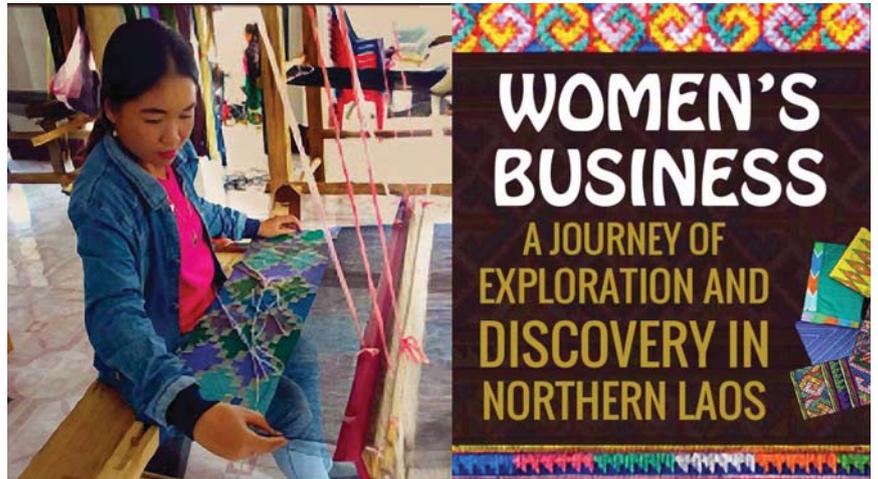
The school had two embroiderers and two weavers as teachers in its first semester and took on eight young farming women as students.

The women joined the school because they wanted to learn a craft, an alternative means of earning income other than working in the rice fields on their small family farms.

At the end of the 16-week course, the women had learned the skills and created a wealth of beautiful woven and embroidered textiles and garments. Some of these garments will be on display at the screening.

Join us after the screening for a Q&A with Trish and Iain and take a closer look at the beautiful fabrics and clothing on display - 100% of the purchase price of any clothing and fabrics sold goes back to the women who created them and towards keeping their school operating.

Tickets are \$20 and includes a glass of bubbly.



MOUNT VIC FLICKS

Monday, March 4, 2019: 7:00 PM
(ends at 8:30 PM) **BOOK NOW!**

Bookings recommended! - Tickets \$20

Go to trybooking.com/BAKFL to purchase tickets.

Doors open at 6:30pm.