

# Rotary Club of St Peters



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Weekly Meetings - The Rotary Club of St Peters meets on Tuesdays at 6:00 PM  
at the Kensington Hotel, 23 Regent St., Kensington, S.A. 5068. Visitors are welcome.

Next Club Meeting is on Tuesday 1 April at the Kensington Hotel  
Program – Say No to Domestic Violence

## Future Events

Meeting #	Date	Venue	Speaker/Program	Information
3360	1/4/25	Kensington Hotel	Rob McClennan	Say No to Domestic Violence
3361	8/4/25	Kensington Hotel	PDG Jeff Neale	Building a Business
3362	15/4/25	Kensington Hotel	Constance McIntosh	Aust. Rotary Health Student
3363	22/4/25	Kensington Hotel	TBA	Identifying Treasures

## Report of Meeting 3359 – Social Event

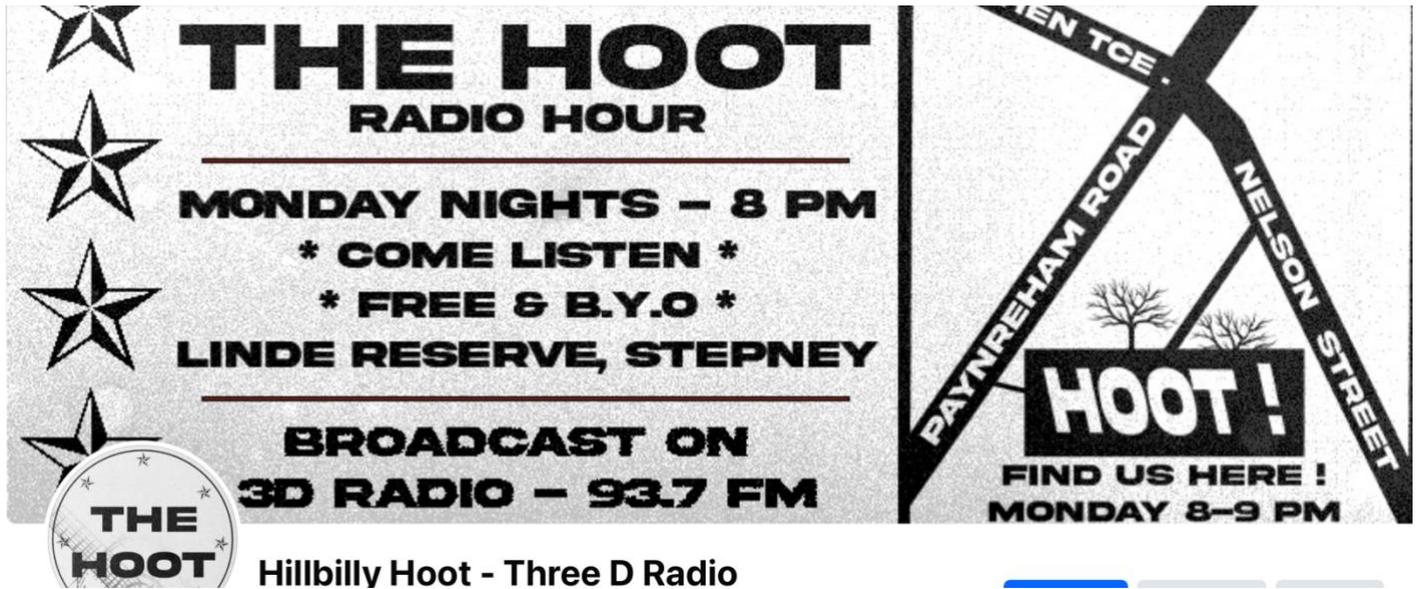
President Wendy welcomed 13 members, volunteers and guests to dinner at the Republic Hotel.

Most then joined the local audience at the Hoot in beautiful Linde Reserve – across from our Rotary Shed.

The weather was perfect and all enjoyed the program.

Greetings and apologies were received from Jim O and Betty enjoying the ambience of Port Elliot.





**THE HOOT**  
RADIO HOUR

MONDAY NIGHTS – 8 PM

\* COME LISTEN \*  
\* FREE & B.Y.O \*  
LINDE RESERVE, STEPNEY

BROADCAST ON  
3D RADIO – 93.7 FM

**THE HOOT**

Hillbilly Hoot - Three D Radio

PAYNREHAM ROAD  
NELSON STREET  
**HOOT!**  
FIND US HERE!  
MONDAY 8-9 PM

## Blokes' Kitchen March 2025

The Blokes made a one tray dinner, and it was a winner.

Tasty, and full of eye appeal, all that was needed to get started was a metal cooking tray with sides, and a sauce made up of orange marmalade, apricot nectar, and garlic to pour over the chicken thighs. Followed by a good sprinkling of thyme, salt and pepper, we were ready to add the real flavours.

Adding the pumpkin and slices of juicy oranges ensured a trayful of nutritious food ready for cooking!



While waiting for this to cook, coffee was taken together with some delicious fruit cake lovingly prepared by Arthur Manser.



As usual in these sessions, both their two aims were met.

Not only was the food prepared and eventually eaten, the amount of conversational chatter, and the reminiscences, while working in the kitchen and during breaks, showed just how closely the group has knitted together.

And certainly, the fact that all Blokes have come back regularly over the 12 sessions run so far illustrates the success of this program.



The Gang (less John – in Victoria, Wendy – on phone, Jayne – away, Chris – behind camera)  
(It was another fun session, and Darien was praised when he took some of his one tray dinner home)

## Blokes' Kitchen Session 2 - March 2025

### ONE PAN DINNER

One pan dinners save energy and reduce food waste. You can make this meal the night before it's needed if short on time. Store overnight, foil covered in the frig ready to cook the next day.

This is big on flavour and serves 4. If you are living alone, it will serve you a couple or more meals. Just store in the frig after cooking, covering with foil. Keeps up to 2 days after cooking. Just a small amount of cleaning up after making this meal!

### Ingredients

- 8 small chicken thigh cutlets, skin on
- 1/4 cup orange marmalade
- 1/4 cup tinned apricot nectar
- 2 garlic cloves crushed
- 2 small oranges thinly sliced
- 2 tsp dried thyme
- 1 tbsp olive oil
- 500g Kent pumpkin
- 50g green beans halved
- Parsley to serve

### Method

1. Pre heat oven to 220C (200C fan forced)
2. Place chicken, skin side up, on a large baking tray with sides
3. Mix marmalade, nectar and garlic and pour over chicken
4. Add the orange slices to the tray, spreading them around the chicken
5. Sprinkle the thyme
6. Prepare pumpkin leaving skin on and cutting into thin wedges.
7. Add to tray, tucking pumpkin wedges around the chicken and orange slices.
8. Sprinkle with salt and pepper and then with oil
9. Roast for 40 minutes.
10. Prepare beans and cut in half
11. Add beans for last 5 minutes of the cooking time
12. Garnish with parsley

Serve - You could make a potato salad or a leafy green salad to accompany

Meeting Roster

Apologies: Jim Owler, Ann McIntosh, Keith Payne.

Date	Tue 1-Apr	Tue 8-Apr	Tue 15-Apr	Tue 22-Apr
<b>Meeting Number</b>	<b>3360</b>	<b>3361</b>	<b>3362</b>	<b>3363</b>
<b>Venue</b>	Kensi Hotel	Kensi Hotel	Kensi Hotel	Kensi Hotel
<b>Program</b>	Say No to DV	Building a Business	Aust Rotary Health Scholar 25-26	Identifying Treasures
<b>Guest Speaker(s)</b>	Rob McClennan	PDG Jeff Neale	Constance McIntosh	TBA
<b>Vote of Thanks</b>	Paul Holton	Julia Verran	David Birkedale	John Dubberley
<b>Special</b>			<b>Partners Night</b>	
<b>Chairperson</b>	Jim Owler	David Heilbronn	Ann McIntosh	Bruce Ballantyne
<b>Sergeant</b>	Ann McIntosh	Jim Owler	Keith Payne	Greg Rogers
<b>Invocation</b>	Julia Verran	John Reynolds	Romaine Dawson	Julia Verran
<b>Board Meetings</b>				<b>Board Meeting</b>
<b>Steward</b>	David Birkedale	Keith Payne	Paul Holton	David Heilbronn
<b>Reception</b>	Julia Verran	John Reynolds	Romaine Dawson	Julia Verran
<b>Cashier 1</b>	Bruce Ballantyne	Ann McIntosh	Chris Dawson	John Reynolds
<b>Cashier 2</b>				
<b>Bulletin</b>	Pam Vaughton	Pam Vaughton	Pam Vaughton	Pam Vaughton
<b>Well Being Support</b>				
<b>Special</b>				

## Shed Roster

PLEASE NOTE START TIME IS 8.30am and CLOSE DOORS AT 12.30 pm

DATE	Saturday	Saturday	Saturday	Saturday
	29-Mar-25	05-Apr-25	12-Apr-25	19-Apr-25
		<b>PANCAKE SAT</b>		
		<b>Daylight Saving Ends Tonight</b>		<b>Easter Saturday</b>
<b>TEAM LEADER</b>	David Heilbronn	Adrian Esterman	Greg Rogers	Julia Verran
<b>SIGNS</b>		David Heilbronn	Tony Camporeale	Julia Verran David Heilbronn
<b>FRONT COUNTER</b>				
<b>Counter Sales1</b>	Julia Verran	Magaret Hewitt	Greg Rogers	Julia Verran
<b>Counter Sales 2</b>	Ann McIntosh	Trenna Kretschmer Joan Shaw	Maryann Duffield	Pam Vaughton
<b>GENERAL HELP</b>	David Heilbronn	<i>Julia Verran</i>	Tony Camporeale	David Heilbronn
<b>CAFÉ</b>				
<b>BBQ</b>	Peter Shaw	Rod Carey	Peter Shaw	Rod Carey
<b>COFFEE</b>	Lisa Shaw	Adrian Esterman	Lisa Shaw	Jen Carey
<b>ASSISTANT</b>		Jen Carey		
<b>GOODS IN CounterWhen Needed</b>	David Heilbronn	<i>Julia Verran</i>	Tony Camporeale	David Heilbronn
<b>EMERGENCIES</b>	Keith Shaw Angela Williams (Assist on Café As needed)	<i>Phil Smith</i>	Julia Verran	Wendy Gaborit
<b>SMALL HOUSEHOLD</b>	Wendy Gaborit	Keith Shaw Angela Williams (Assist on Café As needed)	Keith Shaw Angela Williams (Assist on Café As needed)	Keith Shaw Angela Williams (Assist on Café As needed)
<b>PICK UP CREW</b>	Pauline Yates	Pauline Yates	Pauline Yates	Pauline Yates