

## RC Boksburg – Zoom Dinner Club

Who says a Zoom meeting cannot be fun?

Rotary is in the habit of making their meetings a lot of fun. They don't find it difficult at all. Usually they gather together wherever the club meets habitually and enjoy each other's company and the latest news.

Since the Covid Pandemic started some months ago, Rotary meetings have not been able to take place as usual and, like most Rotary Clubs, RC Boksburg has resorted to have its members meet virtually, via Zoom. Younger members loved the new adventurous way of "staying at home" and yet meeting with your club members and it did not take long before older members also became able to manage the technology. And it was not long before bright brains found ways in which they could make meetings interesting and unbelievably entertaining.

Rotary Club Boksburg President Derek Fox set aside the fourth week of every month to be a Fellowship meeting and the 29<sup>th</sup> July 2020 saw the launch of the club's Dinner Club, which will continue for the rest of the current Rotary year. Presently this is also still done virtually. The Dinner Club will not only have a meal and socialise together. It is a requirement that the recipes must be educational and interesting as well, with information about the country from which the dish originated. The launch of the Dinner Club was an excellent example of how easily this fun thing comes to Rotarians. That is why they enjoy attending their meetings.



The first dish demonstrated was by Dr George Hove, the club's trainer and wheelchair man. The dish was Mopane Worms. He says it is definitely a delicious dish and has an appetising picture of the dish. There is some argument as to where the recipe originates from, either Limpopo or Zimbabwe, and only 3 members have ever eaten Mopane worms, also known as Madora or Amacimbi. Mopane worms are said to be very nutritious but needs to be made more tasty with spices, onion and ginger. Club Secretary

Elsa recalls that there was litigation about Mopane worms some years ago as to whether the annual worm crop is a "crop" (such as apples eg which grow on trees) or whether they are "game" because although the insects come on the Mopane tree, nobody cultivated them and they are live, just like game. These are factors which are relevant when ownership in the annual crop is to be decided as well as who is entitled to harvest them. Game ranger Rod Genricks also remembers the litigation but there is no record of such a reported court decision. Google indicates that there is some legal regulation in various different areas as to the harvesting of Mopane worms, but Elsa does not believe that it will apply to small pickings such as a portion for a family meal. It would certainly make an interesting and educational study.





The second dish is demonstrated by Assistant Governor Monica Nazziwa. She teaches members and friends about Tortilla De Patatas or Spanish Omelette or Tortilla Espanola (Potato Omelette). The dish is said to originate from the South West of Spain, from roundabout 1817. Particularly interesting is that Monica, who is from Uganda, has a hubby from Spain and she had to learn to cook Spanish food for the sake of her in laws! She is apparently now the family champion maker of Tortilla de Patatas! Originally onion is not a requirement for the recipe but many people feels it makes the dish more tasty. It is preferred as a snack with a salad. Monica also has prepared a real example, looking especially tasty it did too!

Thirdly it was the turn of champion potjiekos man Rod Genricks. He demonstrated a lamb and vegetable potjie and it is difficult to imagine a dish more typically South African than this. Because a potjie is seriously forbidden to be stirred during preparation time he also showed us a contraption which is fitted into the potjie and through which the sauce from the bottom of the pot is circulated to the top without having to be stirred. Vegetables are added according to the time they need to cook and he says carrots take the longest so they are first to go in. Last to be added are the cabbage leaves and tomatoes. Rod's pictures even follow the whole process of which vegetables follow upon the other one. Needless to say, his final picture of a dished up plate of the cooked potjie with a little bit of rice with the variation of colourful vegetables was something to lick your lips over and write home about.



Rotary Club Boksburg President Derek Fox on his club's zoom meeting, in his chef's hat, launching the Rotary Club Boksburg's Dinner Club.

If you are interested in Rotary and its activities, please contact Derek Fox at 082 886 0651 or [Derek@eastsideproperties.co.za](mailto:Derek@eastsideproperties.co.za)