

# CONTACT !!

**NMBVAA Inc BRISBANE BRANCH**

**NEWSLETTER FEB 2017**



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# NATIONAL MALAYA & BORNEO VETERANS ASSOCIATION AUSTRALIA Inc.

Queensland State and Brisbane Branch

PO Box 86 WYNNUM 4178 QLD



Malaya  
Borneo  
Singapore  
Malaysia



Sabah  
Sarawak  
Brunei  
East Timor



Lest we forget

Andai Nya Kita Terlupa

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**The NMBVAA was officially established in Australia in 1995 and is a self-funded non-profit association which uses only unpaid volunteers.**

**Patron: Lt Col (Retd) Brian Avery**

## **Mates Helping Mates**

Our Association is open to anyone who has served in Malaya, Borneo, Singapore and Brunei at any time, along with their spouse and family members.

We are an All Services Association with members from the Army, Navy, Air Force, Police, Planters, Teachers, as well as overseas military members.

We meet once a month, usually on the 4<sup>th</sup> Tuesday, for a short meeting to let all members catch up on what's been happening with the Association, and then we have a social luncheon together.

The NMBVAA (Inc) is Australia wide, and is the only NMBVAA (Inc) that is affiliated with the International NMBVA with members in England, New Zealand, Canada, Germany, Ireland, and South Africa.

*Proudly printed by the office of Ross Vasta, MP for Bonner.*

## PESIDENTS REPORT FOR Feb2017

Once again we start a new year for our branch. I hope all have enjoyed the break and had a very special time with family and friends over Xmas and the New Year

To all of our members that have had hospital stays I hope that everything is going well for them.

AS YOU WILL HAVE SEEN BY NOW WE HAVE A NEW LOOK CONTACT THANKS TO OUR NEW EDITOR, PETER. PLEASE HELP HIM TO KEEP UP THE GOOD WORK THAT HE STARTED YEARS AGO. YOU CAN SEND IN ARTICLES FROM YOUR PAST PLUS ANY JOKES, RECIPES OR ANYTHING OF INTEREST TO OUR READERS.

The raffle prize cupboard is once again bulging so bring along your spare cash to the next meeting and help me close the doors.

No need to make mention of the fees for the year as they have not changed and are due the same time each year, 1<sup>st</sup> Jan. (Just a reminder folks). Please help our Secretary by getting them in so the books can be kept up to date.

Can you please keep David to keep busy by letting him know of places that you would like to visit on his bus trips. He also has merchandise for sale at very good prices.

I will need the names of our members and carers that will need jeep or golf buggy transport for the Anzac day march, so please get them in A.S.A.P.

Please take good care of each other.

Allen.



# The Second Malayan Emergency

17 June 1968 – 2 December 1989

21 years, 5 months, 2 weeks and 1 day

*While the Communist Party of Malaya (CPM) story is closely associated with the Malayan Emergency (1948-1960, there is a 'forgotten' but equally significant sequel to the CPM insurgency: the Second Emergency from 1968-1989. That failed because the CPM lost the battle for hearts and minds.*

The **Communist insurgency in Malaysia**, also known as the **Second Malayan Emergency**, (*Malay: **Perang Insurgensi Melawan Penganas Komunis** or **Perang Insurgensi Komunis** and **Darurat Kedua***) was an armed conflict which occurred in Malaysia from 1968 to 1989, involving the Malayan Communist Party (MCP) and Malaysian federal security forces. Following the end of the Malayan Emergency in 1960, the predominantly ethnic Chinese Malayan National Liberation Army, armed wing of the MCP, had retreated to the Malaysian-Thailand border where it had regrouped and retrained for future offensives against the Malaysian government. The insurgency officially began when the MCP ambushed security forces in Kroh–Betong, in the northern part of Peninsular Malaysia, on 17 June 1968. The conflict also coincided with renewed tensions between ethnic Malays and Chinese in peninsular Malaysia and the Vietnam War.

While the Malayan Communist Party received some limited support from China, this support ended when Kuala Lumpur and Beijing established diplomatic relations in June 1974. In 1970, the MCP experienced a schism which led to the emergence of two breakaway factions: the Communist Party of Malaya–Marxist-Leninist (CPM–ML) and the Revolutionary Faction (CPM–RF). Despite efforts to make the MCP appeal to Malays, the organisation was predominantly dominated by ethnic Chinese throughout the duration of the war. Instead of declaring a "state of emergency" as the British had done previously, the Malaysian government responded to the insurgency by introducing several policy initiatives including the Security and Development Program (KESBAN), *Rukun Tetangga* (Neighbourhood Watch), and the RELA Corps (People's Volunteer Group).

In January 1975, the CPM also issued a second directive calling for 1975 to be "a new year combat." These directives led to increased CPM operations in Malaysia between 1974 and 1975, though it did not reach Emergency-era levels. By April 1976, Malaysian government sources and the CIA estimated that there were at least 2,400 Communist insurgents in peninsular Malaysia: 1,700 members in the original MCP, 300 in the CPM-RF, and 400 in the CPM-ML. Despite efforts by the MCP to recruit more Malay members, it was estimated in 1976 that less than 5 percent of the organisation's members were ethnic Malays originating in Malaysia. Meanwhile, it was estimated that 69 percent of the MCP's members were ethnic Chinese and that 57 percent of the organisation's members were Thai nationals, which also included both ethnic Chinese and Malays.

The insurgency came to an end on 2 December 1989 when the MCP signed a peace accord with the Malaysian government at Hatyai in southern Thailand. This coincided with the collapse of the Eastern Bloc Communist regimes (the fall of the Berlin Wall). Besides the fighting on the Malayan Peninsula, another Communist insurgency also occurred in the Malaysian state of Sarawak in the island of Borneo, which had been incorporated into the Federation of Malaysia on 16 September 1963. On 17 October 1990, the North Kalimantan Communist Party signed a peace agreement with the Sarawak state government, formally ending the Sarawak Communist Insurgency.

9,000 Australian soldiers (mainly Infantry) served on the Malayan Peninsula during the Second Emergency, and are still battling with the Australian Govt, to this day, for the proper recognition. The RCB Action Group is also in possession of a (Secret) Minute/ message between the Govt of the day and the ADF stating that the public should be told that the RCB deployments were a "training mission" and not their actual purpose as they (the Govt) were still 'hurting' from the public outcry about the Vietnam war.

Whilst the deception and lies are ongoing from the Govt and the ADF, a previous enquiry found that RCB service \*should\* be regarded as Warlike and proper recognition awarded but was over turned a few months later by the new incoming Govt, as they didn't want to be seen to be agreeing with anything the previous Govt had implemented.

Malaysian Soldiers who served with, and alongside, the 9,000 Aussie Diggers on patrols and Standing/Listening posts have all been recognised with the awarding of the PJM for Active Service.

(From a Malaysian Govt website...)

To be eligible for the Pingat Jasa Malaysia members of the Malaysian Armed Forces must have served for six months in any formation or unit of the Malaysian Armed Forces from:

- 1 January 1969 to 2 December 1989 for operations against the Communist Party of Malaya (CPM) or;
- 1 January 1969 to 17 October 1990 for operations against the North Kalimantan Communist Party (PKKU).

Those personnel who did not meet the length of service requirement due to death, injury, or disability from fighting the Communist forces are also eligible for the medal

The **Pingat Jasa Malaysia** (PJM) (English: Malaysian Service Medal) is a medal given by the King and Government of Malaysia. Established 3 March 2004, the medal recognizes service by members of the Malaysian Armed Forces during the Malayan Emergency, Second Malayan Emergency, and the Indonesia–Malaysia confrontation. The medal was also offered for award to members of the Commonwealth forces from Australia, Fiji, India, Nepal, New Zealand, and the United Kingdom who served in Malaysia during the Malayan Emergency and the Indonesia–Malaysia confrontation. The award is in recognition of "distinguished chivalry, gallantry, sacrifice, or loyalty" in contributing to the freedom of independence of Malaysia. The medal can be conferred and accepted posthumously by next of kin.



(picture from Malaysian War Museum)

**The Fight Continues**

# The Cooking Spot

Coming up to winter you're going to want something with a bit of warmth in it, and you can't do better than chilli's and Rum ☺

## Caramelised Chilli and Rum Jam

### Ingredients

- 1/4 cup olive oil
- 4 eschalots, (or small brown onions) finely chopped
- 2 cloves garlic, crushed
- 2 long red chillies, thinly sliced
- 1/2 cup white sugar
- 1/3 cup golden syrup
- 1/2 cup apple cider vinegar
- 1 tbsp. paprika
- 1/2 tsp dried chilli flakes
- 3/4 cup dark rum

### Instructions

1. In a medium saucepan, over medium heat cook the onion in the olive oil until the onion turns golden.
2. Add the garlic and chilli to the pan and cook until the garlic goes golden.
3. Add the rest of the ingredients and bring to a boil, then reduce to a rapid simmer and cook between 8 and 25 minutes or until reduced, thick and syrupy.
4. Leave to cool completely before serving on burgers or sandwiches.

And we \*ALL\* love a good cheesecake!!

## Basque Cheesecake (Non-Thermomix version!!)

- 5 large eggs
  - 3 packages cream cheese (Use the Coles Brand, it's cheaper, and use at room temp)
  - 1 cup + 5 tablespoons (300 grams) sugar
  - 1.5 heaping cups (375 grams) cream
  - 1 tablespoon flour
1. Heat the oven to 425F (218C). Meanwhile, break the eggs into a bowl and beat until frothy. (I used an electric mixer for 2 minutes.) Pour the eggs into a large mixing bowl along with the cream cheese. Mix on low speed until the eggs and cream cheese blend together. Now add the sugar, cream, and flour, one at a time, blending each individually before adding the next. Blend the batter with a stick blender, to ensure a super smooth consistency.
  2. Line a springform pan; make sure the paper rises about 4-inches above the rim of the pan in all directions since the cake will rise while cooking. Place the pan on a baking sheet, pour the batter into the pan, and move it into the oven. Leave the heat at 425F (218C) for 20 minutes, and then lower the oven temperature to 375F (190C). Cook the cake another 60 minutes, or until the top is dark brown. The cake is done when the center is mostly set to the touch and has a good 'wobble'. (Keep in mind that the cake will sink out of the oven.) Allow the cake to cool for at least one hour before turning it out onto a plate.
  3. Once refrigerated, allow slices to come to room temp to enjoy, and top with some roasted berries... or berries cooked in a saucepan with some maple syrup and then cooled.



(Basque Cheesecake... no biscuit base!!)

And this next cake... just because ☺

## GIN AND TONIC CAKE

### THE INGREDIENTS

4 eggs, weighed in their shells

*equal weight of:*

butter

caster sugar

self-raising flour

2 lemons

8-10 shots of your favourite gin

dash tonic water (optional)

150g granulated sugar

### THE RECIPE

Ensure that all your ingredients are at room temperature, and preheat the oven to 180C. Weigh your eggs in their shells, and make a note of the exact weight. Weigh out this much butter and caster sugar, and cream together until light, fluffy and pale. Crack in the eggs, and beat until combined. Sieve in the flour, mix again, then grate in the zest of both lemons. Stir through the juice of 1 lemon and 3-4 shots of gin, and then pour into a lined 1kg loaf tin. Bake in the centre of the oven for 45 minutes, or until the cake passes the knife test.

Remove from the oven, and set aside while you make the drizzle. Combine the sugar, gin, tonic and remaining lemon in a bowl. Prick the surface of the cake with a fork, then pour over the drizzle. Don't worry if it looks messy - it will more than make up for it in flavour.



## Roast garlic and parsnip soup

- 3 heads of garlic
  - 1/4 cup vegetable or olive oil
  - 20 g butter, plus 80 g extra, chopped
  - 1 onion
  - 1.2 kg parsnips, coarsely chopped
  - 1.5 L boiling water
  - 3 large chicken stock cubes
  - 1 cup cream
  - 1/4 cup sage leaves
  - 2 tbsp lemon juice
  - purple sage flowers, optional, to serve
1. Preheat oven to 180°C/160°C fan-forced. Place garlic on a large sheet of foil. Drizzle with one tablespoon of the oil. Wrap to enclose garlic. Place on an oven tray and roast for 30 minutes, or until tender. Cool. Squeeze garlic from skins, discarding the skins and setting the flesh aside.
  2. Meanwhile, heat butter and remaining oil in a large heavy-based saucepan over moderate heat. Cook and stir onion and parsnip for six minutes or until soft and golden. Add the water and crumbled stock cubes. Bring to the boil; reduce the heat and simmer, covered, for 45 minutes or until parsnip is tender. Add garlic and cream. Remove from the heat and, using an electric stick mixer, process soup until smooth.
  3. Heat extra butter in a frying pan over moderate heat until it foams. Add sage leaves; cook and stir for two minutes or until crispy. Drain on paper towel. Add lemon juice to the pan, bring to the boil and remove from heat. Serve soup scattered with sage flowers, if using. Drizzle soup with sage butter.

## Miracle Spray Recipe

The miracle spray recipe is the perfect all natural household cleaner. The all-round super cleaner costs only around 35 cents a litre to make and replaces multiple products saving you time, space and money.

This recipe was featured on A Current Affair and was originally posted on [cheapskates.com.au](http://cheapskates.com.au).

### Ingredients

- 1.5 litre water (1 cup boiled)
- 300ml vinegar
- 60ml dishwashing liquid
- 25ml eucalyptus
- **3 dessertspoons Lectric Washing Soda**

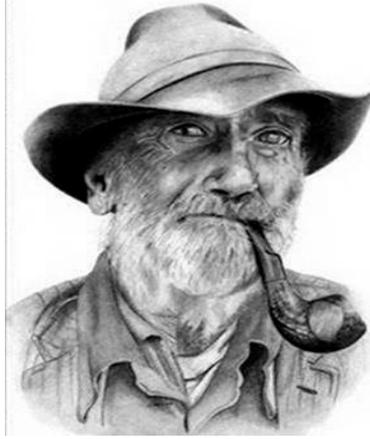
### Method

1. Mix Lectric Washing Soda with about 1 cup boiling water to dissolve.
2. Add remaining ingredients.
3. Pour into a 2 litre bottle.

### Tips

- Pour into left over spray bottles for benches and laundry
- Refill old toilet cleaner bottles to squirt under the rim in the toilet

**NOT 75 YET...**  
*I used to think I was just a regular guy...*



**I used to think I was just a regular guy, but . . .**  
**I was born white, which now, whether I like it or not, makes me a racist.**  
**I am a fiscal and moral conservative, which by today's standards, makes me a fascist.**  
**I am heterosexual which, according to gay fools, now makes me a homophobic.**  
**I am non-union, which makes me a traitor to the working class and an ally of big business.**  
**I am a Christian, which now labels me as an infidel.**  
**I am older than 60, which makes me a useless old man.**  
**I think and I reason, therefore I doubt much that the main stream media tells me, which must make me a reactionary.**  
**I am proud of my heritage and our inclusive Aussie culture, which makes me a xenophobe.**  
**I value my safety and that of my family and I appreciate the police and the legal system, which makes me a right-wing extremist.**  
**I believe in hard work, fair play, and fair compensation according to each individual's merits, which today makes me an anti-socialist.**  
**I believe in the defence and protection of the homeland for and by all citizens, which now makes me a militant.**  
**Now a sick old woman is calling me and my friends a basket of deplorables.**  
**Please help me come to terms with the new me . . . because I'm just not sure who I am anymore!**  
**I would like to thank all my friends for sticking with me through these abrupt, new found changes in my life and my thinking!**  
**I just can't imagine or understand what's happened to me so quickly!**  
**Funny . . . it's all just taken place over the last 7 or 8 years!**

**As if all this crap wasn't enough to deal with  
I'm now afraid to go into either restroom!**

