

**HUBUNGAN
(THE CONTACT)
ISSUE 26
November 2015**

**Newsletter
Queensland and Brisbane
Branch
NMBVAA Inc**



**Serving the Community
In times of Conflict and Peace**

President's Report for November, 2015

Once again another year has nearly passed and it is time for my final report for this year.

It is time to thank all of our wonderful members who have been a tremendous help to keep our Branch prosperous and growing.

Many thanks to all of the members who made Mr Brian Avery feel very welcome. Brian is our new Branch Patron.

Some members travelled far and wide to meet and greet Brian. I had taken some good photos on the day but when I tried to have them developed I found that the chip in the camera was broken. New camera in hand I hope I have better luck in the future.

Don't forget to have your names into Laraine by the 7/12/2015. for our Xmas break up.

We, as a branch, have been invited to attend the RSL Remembrance Day Ceremony at Wynnum. Start time is 1040. If possible, please attend.

If time permits over the next couple of months, can you please send an email to our Dell with some stories from the past. It will be some time before we get another "CONTACT" but the stories are always welcome to start the New Year. I cannot thank Dell enough for her great work. THANKS MATE.

Dave will be finishing his "Bush Runs" for this year; a big vote of thanks must go to Betty as she has been a tower of strength to him over the past year.

To my Secretary/Treasurer and best mate a man could ever have. THANKS, LARAINÉ.

May God bless you all?

Allen 5/11/15

**NATIONAL MALAYA & BORNEO
VETERANS ASSOCIATION AUSTRALIA Inc.**



**Queensland & Brisbane Branch
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The NMBVA was officially established in 1995 and is a self-funding, non-profit association which uses only unpaid volunteers.

**Patron: Major-General J. C. Hughes AO DSO MC
ABN 31 340 936 038**

<http://www.nmbvaa.org.au/>

"The Brisbane & Queensland Branch of the N.M.&B.V.A.A. Inc. is the only Nationally & Internationally recognized & affiliated Branch in Queensland of the worldwide N.M.&B.V.A.A."

MATES HELPING MATES



The President and Committee would like to invite members, associate members to our Secret Santa Xmas party on the 12th of December.

As it is a Secret Santa Party each person will need to bring along a small present to ensure that every one gets a present.

Time: 1130 for 1200.

Place: Redlands Sporting Club, Anson Road, Wellington Point

Phone 3207 1133. (Buffet World)

Cost: \$17.00. We may be able to reimburse some of the cost for members and associate members on the day.

Annual fees can be paid on the day. Please have the correct money, \$20.00 for members and \$10.00 for associate members.

Please submit names to Allen and Laraine on 3396 6705, Mobile 040843159 or Email robertedwards14@bigpond.com by 7/12/2015

See you there,



Allen



Cherry Ricotta Muffins Recipe

with thanks to Peter Anderson

Preheat oven to 350 degrees F (177 degrees C).

Place rack in the middle of the oven.

Line 12 muffin pans with paper liners or spray with a non-stick vegetable spray.

In a medium sized bowl, whisk the ricotta cheese and then add the eggs, one at a time, beating well after each addition. Add the buttermilk, vanilla extract, lemon juice, and cooled melted butter, mixing well. Set aside.

In another large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, salt, and lemon zest.

Add the ricotta mixture to the flour mixture. Stir just until combined and then fold in the chopped cherries. Do not over mix this mixture or the muffins will be tough when baked.

Divide the batter amongst the 12 muffin cups using two spoons or an ice cream scoop.

Place in the oven and bake about 20 minutes or until lightly browned and a toothpick inserted in the centre of a muffin comes out clean. (The baking time will be a little longer if using frozen cherries.)

Remove from oven and place on a wire rack to cool.



Cherry Ricotta Muffins:

1 cup ricotta cheese
2 large eggs
1 cup (240 ml) buttermilk
1 tablespoon pure vanilla extract
1 tablespoon fresh lemon juice
4 tablespoons (57 grams) unsalted butter, melted and cooled
2 cups (260 grams) all-purpose flour
3/4 cup (150 grams) granulated white sugar
1 1/2 teaspoons baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon grated lemon zest
1 1/2 cup cherries (fresh or frozen), pitted and sliced (If using frozen cherries do not defrost before using). When fresh cherries are out of season use dried cherries.
Lemon Zest - The yellow outer rind of the lemon.

I believe that the entire effort of modern society should be concentrated on the endeavor to outlaw war as a method of the solution of problems between nations.

- Douglas MacArthur

"The best of all gifts around any Christmas tree: the presence of a happy family all wrapped up in each other."

- Burton Hillis

Love begins by taking care of the closest ones - the ones at home.

- Mother Teresa

Human greatness does not lie in wealth or power, but in character and goodness. People are just people, and all people have faults and shortcomings, but all of us are born with a basic goodness.

- Anne Frank

Always remember that you are absolutely unique. Just like everyone else.

Margaret Mead

Behind every great man is a woman rolling her eyes.

Jim Carrey



BEEF EMPANADAS WITH CHIMICHURRI SAUCE

with thanks to Peter Anderson

Ingredients

- 2 x 375g packets all-butter puff pastry
- olive oil, for frying
- 1 onion, peeled and finely diced
- 2 garlic cloves, peeled and finely chopped
- pinch of ground cumin
- pinch of ground cinnamon
- ½ tsp paprika
- 300g minced beef
- 4 tbsp pitted green olives, chopped – (NOTE I did not include these, not fans of olives)
- 1 tsp dried oregano
- ½ tsp dried chilli flakes
- pinch of sugar
- 2 hardboiled eggs, finely chopped
- 1 large egg beaten
- sea salt and freshly ground black pepper
- Chimichurri Sauce
- Bunch of flat leaf parsley
- 3 garlic cloves, peeled
- 1 tsp chopped fresh oregano leaves, or 1 tsp dried oregano
- 1 tsp dried chilli flakes, to taste
- 1 tbsp red wine vinegar
- 1 tbsp lemon juice
- 5 tbsps olive oil

Instructions

1. Cut out 18 discs using an 11cm cutter or saucer. Cover the discs with cling film and chill while you prepare the filling. I did not do this step and wish I had, the butter in the pastry makes it hard to handle once it hits room temperature.
2. Heat a saucepan over a medium heat and add a little olive oil. Sweat the onion and garlic gently for about 5 minutes until soft but not coloured. Add the cumin, cinnamon and paprika and stir until aromatic.
3. Add the beef, season with salt and pepper and cook for about 5 minutes until lightly browned. Mix in the olives, oregano, chilli flakes, sugar and eggs. Taste and adjust the seasoning as necessary. Leave to cool.
4. Once the beef has cooled, spoon about 1 tablespoon onto each pastry disc, leaving a 1cm border around the edge. Brush beaten egg around half the border, then fold the pastry over and press the edges together to seal and create a half-moon shape. Crimp the edges, removing any air pockets as you go.
5. Chill the empanadas for 20 minutes to firm up (again, the butter puff pastry starts to go very soft once it gets to room temperature). Meanwhile, preheat the oven to 180C (160C fan-forced).
6. Place the empanadas on a baking tray. Make a steam hole in the top of each one with a skewer, then brush with beaten egg. Bake in the preheated oven for 18-20 minutes until the pastry is golden brown.
7. Meanwhile, make the chimichurri. Place the parsley, garlic and fresh oregano (if using) in a small food processor and roughly chop. Add the rest of the ingredients and blitz briefly to combine. Taste and season. (If using dried oregano, add it at this stage).
8. Once the empanadas are cooked, cool on a wire rack. Serve warm or cold with the chimichurri on the side to spoon over or dip into.



REMEMBRANCE DAY SERVICE

WYNNUM RSL

11 NOVEMBER, 10:40am

LEST WE FORGET



*The President and Committee
of the
NMBVAA Queensland and Brisbane Branch
wish all members, associate members,
their families and friends
a Happy and Holy Christmas
and a Wonderful New Year*

SAFE-DRIVING TIPS WHEN IT IS RAINING !!!

GOOD VISION IN A DOWNPOUR

Most of the motorists would turn on HIGH or FASTEST SPEED of the wipers during heavy downpour, yet the visibility in front of the windshield is still bad.....

In the event you face such a situation, just put on your SUNGLASSES and miracles! All of a sudden, your visibility in front of your windshield is perfectly clear, as if there is no rain.

NEVER DRIVE IN THE RAIN WITH YOUR CRUISE CONTROL ON.

She thought she was being cautious by setting the cruise control and maintaining a safe consistent speed in the rain... If the cruise control is on, your car will begin to hydro-plane when the tyres lose contact with the road, and your car will accelerate to a higher rate of speed making you take off like an aeroplane.

- NEVER USE THE CRUISE CONTROL WHEN THE ROAD IS WET OR ICY.

NOTE: Some vehicles (like the Toyota Sienna Limited XLE) will not allow you to set the cruise control when the windshield wipers are on.



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ROSS VASTA - MP for Bonner

This Newsletter will be published quarterly by the
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Serving the Community in times of Conflict and Peace