

**HUBUNGAN
(THE CONTACT)
ISSUE 30
SEPTEMBER 2016**

**Newsletter
Queensland and Brisbane
Branch
NMBVAA Inc**



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

PRESIDENTS REPORT 19/9/2016

Now August is over once again, it is time to thank all of the very kind members and friends who have gone to a lot of trouble to help make our big day a great success. Our thanks must go out to Ron Virgen for the great work that he has done to get as many visitors as possible to be there on the day. Many good people could not attend on the day but sent their good wishes. Visitors from as far as New Zealand attended. Dave Brewer once again held the reins for me until I could return from duties at the main gate with the M.S.S. guards. To Brian Avery for his speech, to Meagan for the reading of the New Zealand names, to Dads Army for the great catering work, the diggers who attended to help, the officers that took time out from their very busy day, the diggers who formed the Catafalque Party, the band members, Once again Maj Gary Craig (Salvation Army) has stepped in to help. I have saved the best helper until the last and that is Laraine, for without her help I would be out in the wilderness.
To all "THANKS MATE".

If you are surprised to get this CONTACT it is because Dell had taken over until Peter starts in February. Dell has informed me that we will also have another CONTACT out before Xmas. Job well done, mate. Many people have had hospital visits since my last Report and I can only hope that all are getting better. If anyone requires a visit whilst in hospital or just sick at home and needing help, please call Laraine and she will help out.

Brian Selby (President of S.A. and N.T.) has been very busy getting out his newsletter "The Observation Post." I will be sending out a bulk email to all and if anyone wants a copy we will send one out snail mail.

Dave will be getting a new supply of bumper stickers very soon. Unsure of the price or size just yet but get your orders in to keep him busy as I know he loves the work. Please give him a call on ph. 32733721 to place orders for any merchandise or ideas for our bus trips.
(Report continues at left)

If possible, can all members have their fees paid up by the 1st of January 2017 as this will make our Treasurer's job a lot easier. The fees will remain the same as for this year. Thanks for your co-operation.

Stay safe on the roads and at home.
May God bless you all,
Allen

Maj Gen J.C. HUGHES AO, DSO, MC (Retd) 18 Aug 1929-12 Aug 2016
Patron of the National Malaya and Borneo Veterans' Association
LEST WE FORGET

HUGHES. Maj Gen J C Hughes AO, DSO, MC Members of the National Malaya and Borneo Veterans Association Inc States mourn the passing of our much esteemed Patron. He led us with great distinction during the good, and the bad times. LEST WE FORGET. Ken McNeill- Liaison Officer.

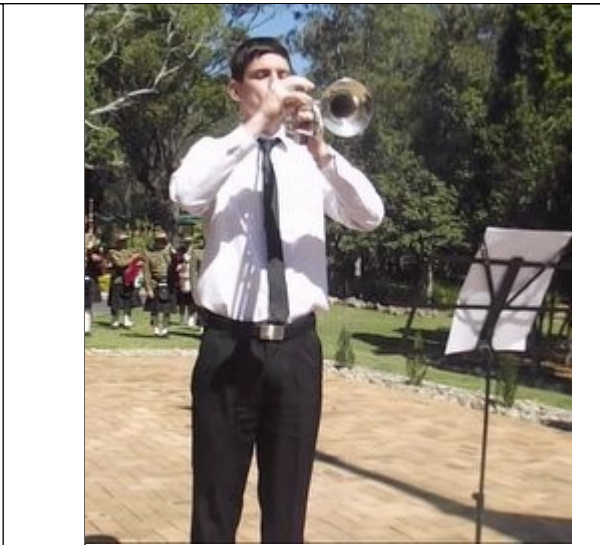
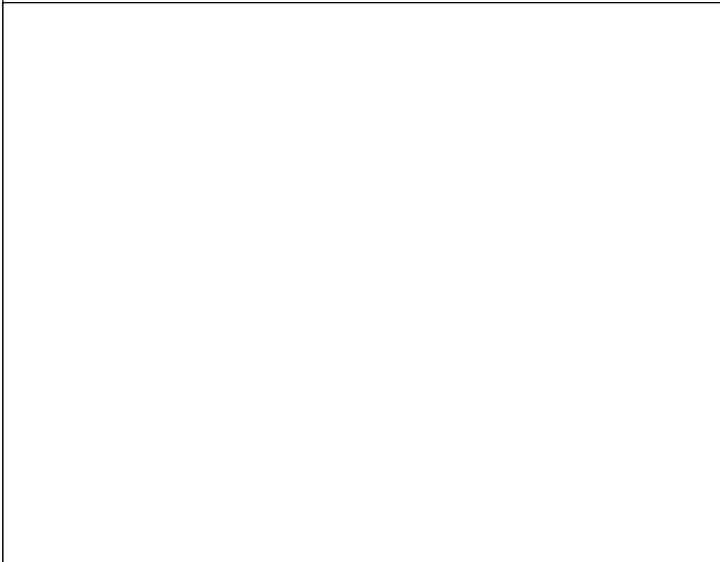
Obituaries

Published in [Herald Sun](#) on 20/08/2016



**THEY REMEMBERED
31 AUGUST 2016**

"# \$%\$ & #' (!
! " "
" # "
\$ % " & " % % !
, , "
(" ") % # "
*+ " "
! " ! " % / , , ! 0 "
! (" - " 10 , %
, " " 22 % " !



PETE'S COOKING CORNER

Coconut and Chocolate Slice

Small, dark and handsome, these wonderfully moist morsels are perfect coffee companions.

Ingredients:

- Cooking spray
- 160g (1 cup) wholemeal self-raising flour
- 35g cocoa powder, sifted
- 115g (1/2 Cup) caster sugar
- 80 g (1/2 cup) lightly packed brown sugar
- 85g (1 ¼ cups) shredded coconut
- 1 ripe banana
- 200g low-fat vanilla yoghurt
- 2 x 50g eggs
- 2 tbsp skim milk

Method:

- Pre-heat oven to 170 degrees C (fan-forced)
Spray a 4.5 cm deep 23 cm (top measurement) square tin with cooking spray. Line base and sides with baking paper, allowing the sides to overhang.
- Combine flour, cocoa powder, sugars and 1 cup of coconut in a large bowl. Mash banana in a medium bowl, then whisk in yoghurt, eggs and milk. Add banana mixture to flour mixture and mix until combined.

Pink Jam Slice

A pretty in pink classic slice with retro marble icing and a layer of raspberry jam

Ingredients:

- 300g butter, at room temperature
- 120g golden caster sugar
- 2 tsp vanilla extract
- 1 large egg yolk
- 500g plain flour
- 400g raspberry jam
- 500g icing sugar
- Liquid pink food colouring

Method:

- Heat oven to 180C/ 160C fan and line a 20x 30cm baking tin with baking paper (2 lengths crisscrossing is the easiest way)
Beat the butter caster sugar, vanilla and egg yolk together in a large bowl with an electric whisk until pale. Stir in the flour with a good pinch of salt using a wooden spoon – then your hands to bring everything together in a crumbly dough.

Method cont.

- Press half into the base of the tin as evenly as you can – using a potato masher works quite well – and smooth the top. Spread the jam over the top, leaving a 1cm empty border all around the edge. Crumble over the remaining shortbread mixture, then pat down trying not to dislodge the jam too much. It will look patchy but don't worry, the icing will smooth it out. Bake for 35 mins until pale golden. Leave to cool in the tin.
- Once cool, sift the icing sugar into a bowl, and stir in about 100ml water with some food colouring to a thickish but runny icing. Pour over the slice, then tip the tin to evenly spread. Quickly dot over some more food colouring, then use a skewer or toothpick to swirl and marble the top. Leave to set overnight until the icing is hard, then cut into slices. Will keep in a tin for up to five days.



At Left:

Photograph taken from "New Sarawak Tribune" dated Tuesday August 30, 2016.

Col Jim Ryan unveiling the Malaya-Borneo Veterans' Association (MBVA) Memorial Plaque on the 50th Anniversary Borneo Reunion at the Memorial Park, Jalan Taman Budaya.

In attendance is Mr Brian Selby (centre) and Mr Don Cameron.

As from January 2017, Mr Peter Lucas will be the editor of "Contact." Please keep sending in articles. Thank you for past articles. Without articles there cannot be a 'Contact'

Pink Raspberry Lemonade

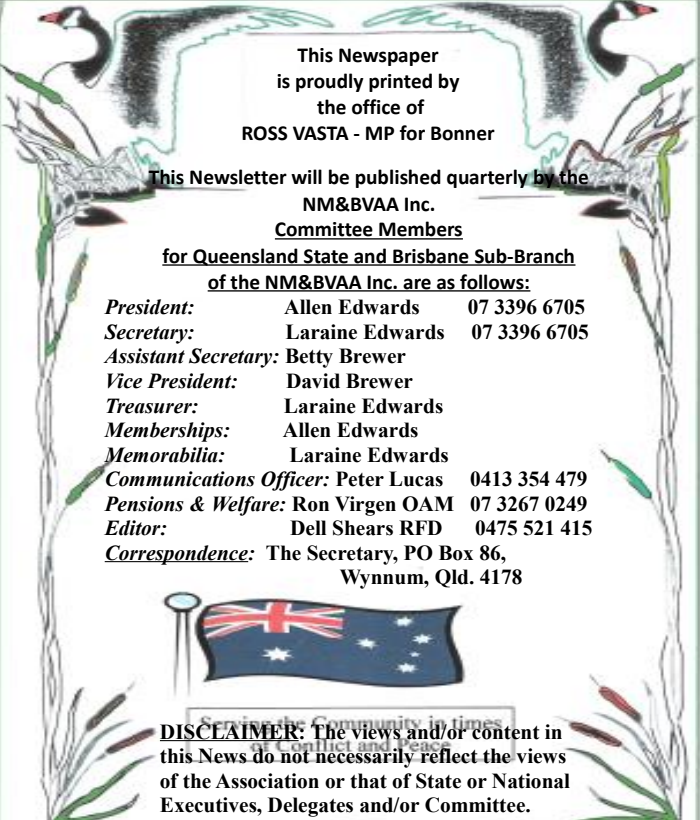
Makes 2 litres Prep time: 5 minutes
 Total time: 5 minutes

Ingredients:

- 150 g golden caster sugar
- 2- 3 lemons, cut into eighths
- 150 g frozen raspberries
- 2 litres water, plus extra
- ice, to serve

Method:


1. Place sugar, lemons and raspberries into Thermomix bowl and chop 3 sec/speed 5.
2. Add 1litre water and stir gently 10 sec/Reverse/speed 2. Strain mixture well, reserving solids.
3. Return solids to Thermomix bowl and add another litre of water. Stir 10 sec/Reverse/speed 2. Strain and add to first amount of liquid.



This Newspaper is proudly printed by the office of ROSS VASTA - MP for Bonner

This Newsletter will be published quarterly by the NM&BVAA Inc. Committee Members for Queensland State and Brisbane Sub-Branch of the NM&BVAA Inc. are as follows:

<i>President:</i>	Allen Edwards	07 3396 6705
<i>Secretary:</i>	Laraine Edwards	07 3396 6705
<i>Assistant Secretary:</i>	Betty Brewer	
<i>Vice President:</i>	David Brewer	
<i>Treasurer:</i>	Laraine Edwards	
<i>Memberships:</i>	Allen Edwards	
<i>Memorabilia:</i>	Laraine Edwards	
<i>Communications Officer:</i>	Peter Lucas	0413 354 479
<i>Pensions & Welfare:</i>	Ron Virgen OAM	07 3267 0249
<i>Editor:</i>	Dell Shears RFD	0475 521 415
<i>Correspondence:</i>	The Secretary, PO Box 86, Wynnum, Qld. 4178	



DISCLAIMER: The views and/or content in this News do not necessarily reflect the views of the Association or that of State or National Executives, Delegates and/or Committee.

Serving the Community in times of Conflict and Peace