

Hillarys & Districts Branch

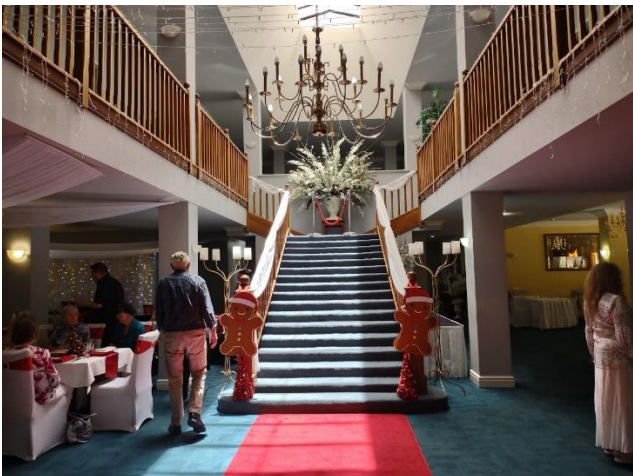
Branch meets at 10:00am on the first Wednesday of each month at the Flinders Park Community Hall, 137 Broadbeach Boulevard, Hillarys.

December 2023 Newsletter – Issue 213

Christmas Edition

On Wednesday the 6th we had our Christmas Dinner down at the Peel Manor House which is set in beautiful picturesque landscaped gardens.

It was a lovely venue and a good time was had by all. What could be a nicer day than being surrounded by friendly NS members while devouring lovely food.





Festive Christmas Baking

Grandma Bohlmann's Pfeffernusse

I've tried a number of different Pfeffernusse recipes, this is the best by far



3 1/4 cups all-purpose flour
1/2 teaspoon ground cardamom
1 tablespoon ground cloves (or how much you are comfortable with)
1 teaspoon baking soda

3/4 cup molasses

1/2 cup butter

1/2 cup sugar

1 egg

1/2 cup chopped walnuts

Whisk flour, cardamom, and cloves together. Set aside.

In a 2-cup or larger measuring cup, stir the baking soda into the molasses. Set aside. (This will foam up quite bit, thus the need for a larger cup.)

In the large bowl of an electric mixer, cream the butter and sugar until light and fluffy. Add the egg and beat well again.

Add molasses and flour mixtures to butter mixture in 3 to 4 additions, alternating between wet and dry ingredients. Beat well after each addition—the batter will be sticky. Fold in the walnuts. Refrigerate overnight or up to several days before baking.

Preheat the oven to 180° F and use your hands to roll the dough into 3/4-inch balls. Bake for 8 to 10 minutes. Roll in them powdered sugar while still warm. I line my trays with baking paper

Alison's Cassata Ice Cream

3 eggs

3 tbsp sugar

300mls cream

almond essence

chopped nuts, cherries etc.



Thanks so much to Shelly for all the hard work she did organizing this great event

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Separate eggs, beat yolks with sugar, whip cream and egg whites separately. Blend all ingredients, add chopped nuts, cherries etc. Put in buttered dish or mould – freeze as ice-cream

Chocolate Christmas Trees



125g butter
½ cup caster sugar
¼ cup milk
¼ tsp vanilla essence
1 cup SR flour
1/3 cup cocoa
½ cup custard powder

Beat butter and sugar together until light and fluffy. Add milk and vanilla essence. Add sifted flour, cocoa and custard flour. Mix to a soft dough. Wrap in plastic wrap, refrigerate for 30 minutes (or more)

Roll dough out between 2 sheets of greaseproof paper to a thickness of 5mm

Using Christmas cutters cut into shapes. Place onto lightly greased oven trays (I use baking paper on my trays).

Bake at 200c for 15-28 minutes or until biscuits are firm. Allow to cool on trays.

Decorate biscuits with melted white chocolate and small decorations.

Upcoming January dates

9th January – Picnic in the Park
19th January – Morning Tea

Members: you'll get a reminder email about these events a few days prior to them happening, the email will have all the details

Christmas Days of long past:

Cheryle Medcalf, a very early memory of a Christmas.

Church, Christmas morning always started with church where there was a medley of Christmas carols and a sermon that at 6 years of age I could clearly not understand. By the time we arrived home from church the chicken was nicely cooked and ready for the vegetables to go into the Metters oven. Chicken and tinned ham were the real treat in our household at Christmas. They both must have been quite expensive at the time, because generally every Sunday was a big lamb roast and that wasn't special enough for Christmas.



I particularly remember this one year. I had been given a Little Golden Book called Susie's New Stove. Mum always bought us a golden book when we were shopping.

I was totally intrigued with this little book and totally convinced that Susie could whip up a meal on her little stove. It was full of easy



recipes. I remember one in particular where Susie heated up frankfurts and made a hot dog, something in the mid 1950s in Australia I had never seen.

Totally fascinated and convinced that this stove was the real deal I put it on my Christmas list for my parents or Father Christmas not sure who.

So, home from singing Christmas carols, we came, and it was time to unwrap my presents and there was the usual excitement of new coloured pencils, pencil case, crayons,

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plasticine, new socks, new school uniform; all the things that I would need to start school after the holidays.

Of course, I never did receive the stove. Instead, I was presented with a china tea set which to my 6-year-old, mind didn't quite cut the deal.

I don't remember making a scene, but I still remember the disappointment I felt in my heart. I have no memory of ever using the tea set and I still had it up until early this year when I passed it on to a friend's grandchild.

This is a bittersweet memory, but I was fortunate enough to have family around me and plenty of food on the table, Christmas pudding containing sixpences and thruppences and a creatively decorated Christmas tree in the lounge room. Apart from not receiving my stove I only have happy memories of opening gifts and big Christmas stockings and the surprises hidden therein.

Today I don't consider I am a great cook and it's not something I particularly enjoy.

So, I must ask myself, with this little stove, could I have been another Margaret Fulton or Julia Childs?

A Goldfields Christmas 1960 by Lyn Massam

Our Christmas celebrations would begin with dad taking his tommyhawk and us kids out into the scrub to look for a health young gum sapling that he could chop down to use as the family Christmas tree.

After much looking and discussion about the merits of certain trees one would be chosen and dad would chop it down. It would then be dragged all the way back home, an action that left it somewhat shop soiled.

At home dad would already have a small empty cyanide drum and some rocks ready waiting by the fireplace in our lounge room.

The tree would be plonked in the empty drum and Terry would be trusted with holding it steady while dad filled the drum with rocks to anchor it in place. The eucalyptus smell coming from the tree would permeate our home.

We didn't have tinsel; instead, we would have crepe paper streamers. That we would twist and drape of the branches of the tree. We also had blue, red, and silver candle shaped decorations that were put on the tree.

The year when I was five, I wanted to be able to see Santa dropping off my presents. Terry built a barrier trap made of empty cans stacked on top of each other and put it around the fireplace.

That Christmas Eve after the mince pie and the glass of beer was put out for Santa, and hearing the warning from my parents not to wake them until it was light outside, I jumped in my bed. I lay there with an undercurrent of fear coursing through me, determined to pull the covers over my head at the first sound of crashing cans....

(To be continued)

The complete story is a bit long for the newsletter so I've attached the story in its entirety, if anyone wants to read it.

Lyn Massam
Newsletter Editor/Secretary



Be afraid, be very, very afraid!