



ZONTA
INTERNATIONAL
EMPOWERING WOMEN
THROUGH SERVICE & ADVOCACY

NEWSLETTER—July 2021
Area 3—District 22
Charter Date 2.6.97

Dinner Meeting
Wednesday 21 July

5.45PM FOR
6.00PM: DINNER MEETING

VENUE: FUNCTION ROOM
BAYVIEW SHORES
5 BAYVIEW STREET,
RUNAWAY BAY
(SEE NOTE PAGE 2 FOR DIRECTIONS)

Apologies/Guests:
Please notify Lyn Reynolds
on 0431 854 271 by 10am 19 July
(If an emergency requires a late
apology, please ring Lyn before noon
on Wednesday. This is a courtesy
call and may not remove the
necessity for payment)

President: Jeanette Lewis

Vice President: Sheila Ponting

Secretary: Jen Leggo

Treasurer: Viv Devlin

Newsletter: Kay Loughlin

Websites:
www.zontadistrict22.org and
www.zonta.org (International)

DIRECTIONS FOR THIS MONTH'S DINNER MEETING

Drive up to Bayview Shores front gate and press 150+Bell. Someone will open gate, then proceed to find a park. (Note: There may be insufficient parking for all Zontians. An alternative might be to park on Bayview Street or a surrounding street.) Do not go to the main entrance – the function room is to the left of the main entrance and will be lit up.

PAYMENT OF DINNER FEES

Whilst payment can be made in cash put in an envelope and brought to the meeting, it is preferable to direct credit your **DINNER MEETING** cost (\$30.00) to the Club's bank account, details of which are:

ZONTA CLUB OF PARADISE POINT INC – ADMIN
BSB 124-022 ACCOUNT 10421645

Please ensure you mention in your details your name so that the Treasurer knows who it is from.

UPCOMING DATES:

2021 3-5 Sept District Conference, McKay
2022 25-29 June ZI Convention – Hamburg, Germany
2024 ZI Conference – Brisbane, Australia

BIRTHDAY WISHES:



Jeanette Lewis
Jen Leggo

Hope you enjoy your "Special Day".

As you are all aware, sadly we have had to postpone our Trivia Quiz Night due to ongoing Covid-19 restrictions which was to be held on Saturday 31 July. The Service Committee had worked very hard on this project and were naturally disappointed with the inevitable decision that had to be made. However, on a brighter note, the committee have plans for reinstating the Quiz night and will report on a proposed new date and information regarding the raffle and refund of ticket money at our dinner meeting on Wednesday evening.

We have had quite a few enquiries from prospective new members and the Membership Committee have been busy meeting and talking about Zonta to them. We will be inducting Jodie Wrench at next Wednesday evening's meeting and will also have another one or two guests who I know you will all warmly welcome. For me it is very exciting to be gaining younger members as I feel that the future of Zonta in this ever-changing world, will be with them.

Last week at the monthly President's Zoom Meeting, I reported that our Advocacy Committee had sent a very powerful report which focused on Coercive Control and Domestic Violence, to the Women's Justice and Safety Task Force. These meetings are very useful in that we each give a short report on what the club has done in the previous month, and we are able to ask questions and get new ideas or a different slant on how other clubs are managing with membership and things like fund raising when it is difficult to make firm plans for events.

As you will have seen from my email sent out on Saturday morning, Madison Birtchnell won the "Young Women of the Year" category at the Gold Coast Bulletin/Harvey Norman Awards last night (Friday 16 July). A huge Congratulations to Madison. Those of us who attended felt very proud of Madison who was most generous in her praise and appreciation of the advice and support she has received from our club these past four years. Some 300 hundred guests present were certainly made aware of the Zonta Club of Paradise Point and its lovely ladies – Madison's comment not mine but I do agree! As one of the award winners said last night, all women present were winners. The evening also presented an opportunity to meet some inspiring women and we are hoping to arrange for some of them to come and speak to us in the future.

We have a very full agenda on Wednesday evening, and I look forward to seeing you all.

Warm Regards,
Jeanette

GOLD COAST WOMEN OF THE YEAR AWARDS 2021



Madison Birtchnell holding her "Young Women of the Year" award with from left to right:

Jeanette Lewis, Janet Burrage, May McPhail, Madison Birtchnell and Vivienne Devlin.

INDUCTION OF NEW MEMBER:



At our June Dinner Meeting president Jeanette inducted Cherrie Ludemann. as a new member of our club. She was welcomed by all members who were present, and we are sure she will be a much-valued member as our club moves forward.

TRIVIA NIGHT - POSTPONEMENT

The Service Committee met earlier this week. It is with regret, given the uncertainty around Covid, that we are postponing the event which was to be held on 31 July. We will look at a new date sometime in the first quarter of 2022 for this fundraiser.

What this means for you:

Trivia Tickets: You should make contact with all those you have sold tickets to and refund their money. If the money has already been transferred into Zonta's account, then please liaise with Viv as to a refund.

Raffle Tickets: The Committee has decided to have a Christmas Raffle, the prizes being 3 x Christmas Hampers and an iced Christmas cake – a total of four prizes - to be drawn on Friday 26 November with the winners being notified soon thereafter. The raffle tickets you have sold should have a contact number so that you can advise people of the change. Should you encounter anyone who has bought tickets but does not agree to the proposed transfer to the Christmas raffle, then you will have to get the tickets back and I will cancel those tickets. Hopefully, this will not happen. We intend to use the existing raffle items for our trivia night next year.

Gourmet Basket Items: Those members that brought items to last month's dinner meeting, provided the "use by" date is still current for the Christmas raffle, will be used in that. Therefore, there will be no need for members to bring an item for the gourmet raffle to Wednesday's Dinner Meeting,

AN EXCERPT FROM A RECENT 'ROTARY DOWN UNDER' MAGAZINE:

Submitted by the Advocacy Committee

"Two former members of the Rotaract Club of Burleigh Heads have recently launched a new-look club, namely the Rotaract Club of Gold Coast Makers. The club is positioned to attract young men and women looking for a supportive space to work on projects they are passionate about that will make a difference.

"The club's first two projects will focus on domestic violence prevention and community libraries.

"One such project involves the construction of Orange Ladies in support of Zonta International's 'Zonta Says NO to Violence Against Women' campaign. The free-standing plywood cut-outs are displayed in local businesses to promote awareness of violence against women during the 15 Days of Activism, running from November 25 to December 10 each year. The Orange Ladies carry information on violence against women as well as safety information for victims of domestic violence."

THE COOK'S CORNER:

PUMPKIN MAPLE CHEESECAKE

Serves 10-12

FILLING:

1.3kg skin on pumpkin cut into pieces	650g cream cheese, at room temperature
½ cup brown sugar	2 tbsp maple syrup plus extra to serve
1 tbsp vanilla extract	1 tsp each ground cinnamon and ginger
½ tsp ground cloves	Pinch of nutmeg
3 large eggs	Whipped cream to serve

CRUST:

1 ½ cups gingernut biscuits crumbs	½ cup nuts, Hazel or Brazil nuts
55g butter, melted	

1. Heat oven to 180C. Roast the pumpkin for about 45 minutes or until well cooked. When cool enough to handle, remove the skin, and push the pulp through a sieve until you have a lovely puree. It should yield about 1 ½ cups of pulp.
2. Line a 23cm springform in with baking powder and grease the sides.
3. For the crust, blitz the biscuits and nuts in a food processor until they resemble fine breadcrumbs. Stir in the melted butter and stir until well combined.
4. Press these crumbs into the prepared tin to form a base. Chill until needed/
5. Reduce oven to 160C.
6. Using an electric beater, beat the cream cheese, sugar, maple syrup and vanilla until really smooth. Add in the pumpkin pulp and spices, beating until combined. Add the eggs, one at a time, beating until the mixture is creamy.
7. Gently pour the filling into the chilled crust and bake for about 1 ½ - 2 hours or until just set. Crack the door open and cool in the oven for 30 minutes.
8. Remove from the oven, cool completely and chill overnight.
9. Serve with whipped cream and drizzled with maple syrup.

EASY MEDITERRANEAN BAKED FISH FILLETS

Serves 4

1 medium red onion, cut into 8 wedges	1 large red capsicum, thickly sliced
2 medium courgettes, thickly sliced	5 garlic cloves, peeled
60mls extra virgin olive oil	200g Cherry tomatoes
2 Tbsp fresh flat-leaf parsley chopped	2 tbsp fresh oregano leaves
2 tsp finely grated lemon rind	50g Kalamata olives
4 x 200g snapper fillets	2 tbsp pine-nuts, toasted

1. Preheat oven to 220 Celsius. Line a large oven tray with baking paper.
 2. Combined the onion, capsicum, courgettes, and garlic on prepared tray. Season with salt and freshly ground pepper. Drizzle with half of the oil and roast, uncovered, for 15 minutes. Add the tomatoes and roast for a further 5 minutes.
 3. In a small bowl, combine the parsley, oregano, and lemon rind.
 4. Remove the vegetables from oven, add the olives and stir to combine.
 5. Place the fish on the vegetable mixture. Season fish with salt and freshly ground blacker pepper, drizzle with the remaining oi and sprinkle over half of the herb mixture. Return the fish and vegetables to oven and roast for a further 10 minutes or until the fish is just cooked.
 6. Sprinkle with pine nuts and the remaining herb mixture to serve.
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