



# Coral Coast Chat

Zonta Club of Bowen NEWSLETTER

July 2012

Club 1476 Area 5 District 22

## Date Claimers

- 26 July Board Meeting
- 9 August Dinner Meeting
- 20 August Committee Meeting
- 23 August Board Meeting

## Club Contacts

PO Box 916  
Bowen Queensland 4805  
bowenzonta@yahoo.com.au

President	Cath Morgan 4720 4433 (w) 4786 4345 (h) morganec@dodo.com.au
Correspondence Secretary	Lisa Raisbeck 4786 4288 (w) 0411 743 195 (h) lisa_berry@hotmail.com
Minutes Secretary	Raynee Bidgood 0437 755 567(h) raynee.bidgood@bigpond.com
Treasurer	Lynette Klukas 4785 0000 (h) lynette.klukas@bigpond.com
Newsletter	Colleen Aberson Roslyn Boyce

## Change of Day

Dinner Meetings will now be held on **Thursday** at the RSL Club, 38 William Street, Bowen. Meeting time is 6.00pm for a 6.30pm start. Board Meetings will also be held on a **Thursday** at the RSL Club commencing at 5.00pm.

Committee Meetings will be on the **3rd Monday of each Month** at Bowen FlexiCare, 44 William Street, Bowen. Meeting time is 4.45 pm for a 5.00pm start, meetings to close at 6.15 pm for a 6.30 finish

## News

### Rotary Raffle

The Rotary Club of Airlie Beach Community Raffle was drawn on Monday, 18 June 2012 at the Jubilee Tavern in Airlie Beach. Colleen Aberson and Roslyn Boyce attend on behalf of the Zonta Club of Bowen in the hope to win an extra \$1000 for the Club if we sold the lucky ticket for the first three (3) prize draws. We did not have any luck.



## Bowen Show

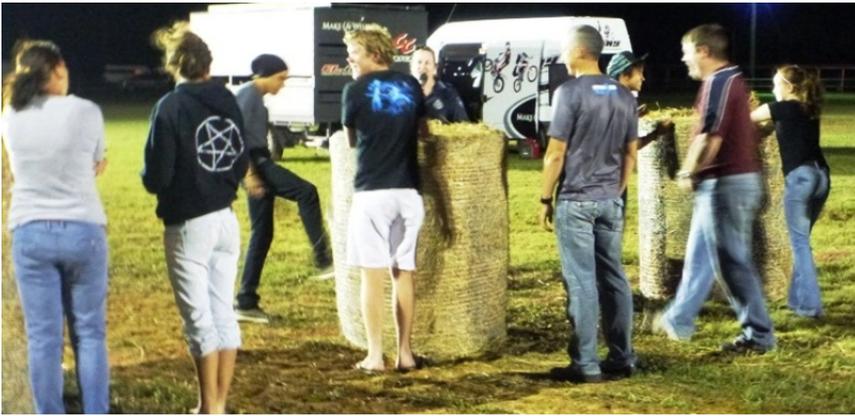


Zonta members Fay McDonnell, Shelley Tait, Bon Wharley, Raynee Bidgood (obscured) and Rotary Member Sylvia Turner Preparing steak burgers at the 2012 Bowen Show



Members of Zonta and their families who assisted Rotary at the 2012 Bowen Show Food stall—Ashleigh Boyce, Colleen Aberson, Olivia Boyce, Roslyn Boyce, Kerry Picknell, Angela Stevens, Dee-Anne Fraser, Raynee Bidgood and Imogen Stevens hiding under the table.

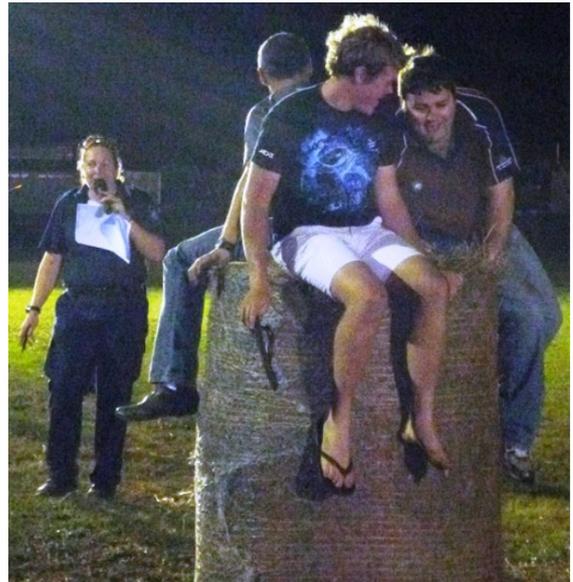
## Bowen Show



Sergeant Michelle O'Regan, Race Organiser advises the contestants of the 2012 Bowen Show Hay Bale race of the rules and regulations of the event and prepares the teams for the start. Representing the Zonta Men's team is Warren Fraser, Nick Stevens and Jacob Ste-



Nick Stevens hard at work pushing the hay bale through the course while Warren Fraser runs block from the interference from the Backpacker team.



Sergeant Michelle O'Regan declares the Zonta Men victorious in the Final of the 2012 Bowen Show Hay Bale race after the backpacker team failed to upright their hay bale completely over the finish line.



Our victorious Zonta Men's Team—Nick Stevens, Jacob Stevens and Warren Fraser are winning the \$150.00 first place prize. Congratulations on a fantastic race.

Representing the Zonta Women's team are Colleen Aberson, Dee-Anne Fraser and Cath Morgan. Well done ladies for your wonderful effort.



## Coffee Club



The Coffee Club held on Saturday, 7 July 2012 at Blenderz Juice Bar. Pictured are Lisa Raisbeck, Raynee Bidgood, Carey Heffler, Liz Jurgens, Kerry Picknell holding Austin Stevens, Theresa Thompson, Hortense Ingram, Bon Wharley, Veronica Hickmott and Cath Morgan with Angela Stevens taking the photo.

## Recipes

### Marbled Chocolate and Caramel Brownies

#### Ingredients

375g packet milk chocolate melts  
150g butter, chopped, plus 20g butter, extra  
1 cup firmly packed brown sugar  
3 eggs, lightly whisked  
1 cup plain flour, sifted  
¼ cup baking cocoa, sifted  
395g can Sweetened Condensed milk  
1 tbs golden syrup

#### Method

Preheat oven to 160°C. Grease and line a 20cm square cake pan, allowing sides to overhang. Stir **200g** of melts and the butter, in a saucepan over a low heat for 3-4 minutes or until mixture is smooth. Remove from heat. Stir in the sugar and eggs until combined. Stir in the sifted flour and cocoa until combined. Pour into cake pan. Combine the condensed milk, golden syrup and extra butter in a saucepan over a medium-low heat. Stir constantly, for 5 minutes or until mixture boils and thickens slightly. Gently fold the caramel mixture into the chocolate mixture to create a marbled effect. Bake for 45 minutes or until crumbs cling to a skewer inserted into the centre. Cool completely. Cut into squares. Place the remaining **175g** melts in a heatproof bowl over a saucepan half-filled with simmering water. Use a metal spoon to stir until chocolate melts. Spoon chocolate into a sealable plastic bag and snip 1 corner. Drizzle chocolate over each brownie. Set aside to set.

## Newsletter Editors Comments

### Date Reminders

11/12 August—2012 Bowen Gargen Comptition open day., Please inform Dee Anne with times you can help out  
25/26 August—Bowen Rolla Coasta bike ride

If any members would like to contribute any stories, recipes, interesting facts and quotes or a picture please feel free to drop Colleen or myself an email at [rosboyce@hotmail.com](mailto:rosboyce@hotmail.com) or [regancolleenaberson@yahoo.com.au](mailto:regancolleenaberson@yahoo.com.au)

Hope you all enjoy.

The Editors, Colleen Aberson and Roslyn Boyce