

## Newsletter Term 1

February 2022

TERM 1 COMMENCES ON MONDAY 7TH OF FEBRUARY



# Happy New Year 2022 !

The sun has come out, restrictions have been lifted and the shops and restaurants have opened up, so with taking of sensible precautions, we can get back to the classrooms! So here's to a 'Getting back to Normal' year in 2022. By now, most of us have had, or have organised to have our third vaccination and with the forthcoming distribution of RAT kits, we are in a much better place than last year.

Classes will resume on Monday the 7th of February, with the computer class starting from 9.30 to 11am. This term the offering is Microsoft Word for those who want to be proficient in creating documents, articles, newsletters, reports, posters etc.

All classes will be conducted from the hall, with the exception of Poetry, which will be via Zoom. Class Tutors may arrange for individual members who can't attend a class in person, to join via Zoom.

*So let's look forward to getting together in our social and learning groups for a great year !*

# Classes Term 1

- Computers** - Microsoft Word - Hall Mondays 9.30-11am  
**French language and culture** - Hall & Zoom - Tuesdays 9.30am  
**Creative Card Making** - Hall - Tuesday 1.30pm  
**Band** - Hall - Tuesdays 7pm  
**Art** - Hall - Wednesdays 2pm  
**Bridge** - Hall - Thursdays 3-5pm  
**Craft** - Hall - Thursdays 10am  
**Table Tennis** - Hall - Fridays 4pm  
**French Polishing** - Hall - Saturday 10am  
**Book Group** - Members home - 3rd Thursday - 2.30pm  
**Poetry Appreciation** - Zoom - 2nd & 4th Thursday 7.30pm  
**Theatre Group** - 1812 and The Basin Theatre - 4 plays per year, by notification.

Call 0491 064 569 for class leader contact.



## Computer Classes

This term we are running a class to learn to use **Microsoft 'Word'** for those who wish to be proficient in creating numerous styles of documents for work and social activities. For example, create a newsletter, class learning aids, document tables, posters, presentations, letter styles etc.

There is a minimum of 2 and a maximum of 4 per class.

We also support the 'Be Connected' learning program. Laptops with internet access are available at the hall for students to study the program.

If you have your own computer, you can access the program for at home study. Log on to <https://beconnected.esafety.gov.au> and register yourself. Your support centre is U3A MOUNT DANDENONG AND DISTRICT.

The above classes are from 9.30 - 11pm on Monday mornings, at the hall.  
Expressions of interest to Patrick 0439 30 3434

## Outer Eastern U3A's

In addition to the classes run at Farndons Hall, all our members may attend classes in the Outer Eastern U3A's, at no extra fee.

Here is a list of U3A's in the Outer Eastern Region with contact numbers.

Booklets are available in the hall with further details.

U3A Yarra Ranges - Japara Learning Centre  
Kilsyth - 03 9728 1132

U3A Upper Yarra - Upper Yarra Family Centre,  
Yarra Junction 0475 769 470

U3A Sherbrooke - Seniors Community Centre,  
Upwey - 03 9754 3339

U3A Healesville - 'Court House', Healesville -  
0490 917 975

If you wish to participate, contact the U3A to register for the class and check that there is a position available. Should a person wish to join 3 or more classes at the same U3A then they will be required to join that U3A.

There is also a great range of classes on offer at other U3A's within the eastern suburbs. Look up on line

# **FYI...**

## **Music Theory**

It is proposed that we run a Music Theory class.  
Expressions of interest to Ian Blencowe 0491 064 569

\*\*\*\*\*

## **Kitchen**

Due to a recent lightning strike, the Fridge is out of action, so the kitchen is closed.  
BYO tea/coffee etc.

\*\*\*\*\*

## **Masks**

Current rules say that masks have to be worn in the hall.

\*\*\*\*\*

## **Total Fire Ban Days**

No classes will be held at the hall on TFD's

\*\*\*\*\*

## **New Members**

Please extend a warm welcome to new members. Have a chat if you see a new face at the hall.

\*\*\*\*\*

## **A Gentle Reminder**

Membership fees for 2022 are now due, so if you have not already done so, please pay your subs via Bendigo Bank on-line banking, with your name attached, or fill in an application form and pay your class leader, who will pass your payment on to the treasurer.

Bendigo Bank BSB 633000 Account  
135678266

## Jean's Memorial Service

Several of our members attended the memorial service held for Jean Blencowe, on December the 9th at St. Mary's Church in Mt. Evelyn. After the service there was a blessing at the graveside in the Lilydale Memorial Park.

A dedication in the form of a memorial plaque has been commissioned and will be presented in the hall during a future gathering of the membership.



### **Christmas Gathering**

*A pre Christmas gathering was held in the hall with Christmas Carols performed with the band. Originally planned as a picnic at Silvan Reservoir Park, it was transferred to the hall due to the possibility of rain on the day. Approximately 30 people enjoyed our new freedom and a social afternoon.*

### **Scam Mobile Phone messages**

Many of us are being inundated with scam messages on our mobile phones. Apart from being a nuisance, they are also dangerous if you respond to them.

Best thing is to delete them straight away.

There is a way of blocking them on your Mobile by going into the Settings in your Message app and turning on the Spam Filter. There you can block phone numbers, phrases and senders, by entering the details of the call. This will help eliminate some of them.

There are also phone apps available which will block some calls, but beware that they may block 'unknown' legitimate numbers that are not in your contact list, eg doctors appointment confirmations etc.

You can also ask Doctor Google for some guidance.

***Try this recipe.....***

## Mushroom Sauce

*Makes around 3 cups - enough to generously smother 4 to 5 pieces of protein, or toss through pasta for 3 to 4 people.*

### Ingredients

- 2 tbsp unsalted **butter**
- 1/2 tbsp **olive oil**
- 300g / 10 oz **mushrooms** , *sliced*
- Pinch of **salt and pepper**
- 2 **garlic** cloves , *minced*
- 1/4 cup (65 ml) **white wine** or rose , *dry*
- 1/2 cup (125 ml) chicken or **vegetable stock**
- 1 cup (250 ml) heavy / **thickened cream**
- 1/2 cup **parmesan** , *finely grated (30g / 1 oz)*
- 2 tsp fresh **thyme** leaves (*or 1/4 - 1/2 tsp dried*)

### Instructions

- Heat oil and **melt butter** in a skillet over medium high heat. **Add mushrooms** and leisurely cook until golden brown - takes about 4 to 5 minutes. No need to stir constantly.
- Just before they're done, **add the garlic** and a pinch of **salt and pepper**. Cook until garlic is golden (~ 1 minute).
- **Add white wine** - it will sizzle! Stir, scraping the bottom of the skillet, for 1 minute or until mostly evaporated.
- **Add stock, cream and parmesan**. Stir, then lower heat to medium so the sauce is simmering - do not boil rapidly, cream may split.
- Stir occasionally and simmer for 2 - 3 minutes until it thickens. It shouldn't be super thick, this is a rich sauce.
- Stir through **thyme**, adjust **salt and pepper** to taste. Remove from stove.

*Serve over steak or other cooked protein. Toss through pasta, stuff into baked potatoes, serve with roast beef, chicken or pork, smothered omelettes.*