



Reach Within to Embrace Humanity

## In this issue

- David Forsythe intro to Rotary
- Merry Widow, 4th November
- This Week
- Last week
- Graham Timms—white wine sensory evaluation
- Guest Speaker Graham Timms—wine tasting Red wine
- Pymble Players

## Back Pages

- Guest speakers
- Market roster
- Door team
- Happy days

## Meeting Apology

Please use the club website **before 3 pm** on meeting day to apologise or add a guest, or you will be required to reimburse the club for your meal cost.

<http://www.kuringgairotary.org.au>

## David Forsythe intro to Rotary



David presented one of the best researched introductions to Rotary I have heard. The report is listed after Graham's wine presentation. I am also loading it to the WEB so others can use it for future occasions. In its present form it takes 13.30 minutes and may need to be reduced but the content is excellent

## Merry Widow, 4th November

Good morning!

We have four tickets to The Merry Widow on 4th November, which were purchased for our UK visitors to experience a live performance at The Opera House during their short visit here. They have just realised that they arrive on 4th November, not the 3rd as originally planned, so rather than being at the Opera House, we will be at the airport, meeting them from their 8.30pm flight.

If you, or anyone you know, would like to see the show, please get in contact with *[Michael Tyler]*. We paid \$150 each for the tickets, but will take any reasonable offer - clearly, getting something back is better than getting nothing back at all.

If anyone is interested, I'll put them in direct contact with the ticket holder. Michael Tyler

## This Week

Past member Peter Hledik, his wife Susanne and Lotte Landl are coming to our club tomorrow night to celebrate our Austrian theme.

Lotte is a well-known zither player so there will be lots of Austrian singing and music as well good food and facts about growing up in Austria.

It should be a fun night.

## Last week

White wine sensory and evaluation.

Following Graham's well presented evening about red wine a request was made for a similar presentation but about white wine.

The evening created significant "buzz" and questions which highlighted the interest shown by members and guests.

The presentation follows

For your convenience I have inserted the red wine evening after the white wine presentation so you have both presentations in this document.



## Graham Timms—white wine sensory evaluation

### From Graham White Wine Appreciation

A few months back we had a red wine appreciation session in which we tasted four different varieties of red wine. The idea was to show you how to taste wine, what to look for and how to tell good wine from bad.

What we did was to buy several different varieties of red wine from the club - standard, commercial red wines - and undertake what's called a sensory evaluation of them. In the process we discovered two really bad wines, one mediocre one and one absolute gem and by the time we had finished we all, I hope, knew enough to avoid buying bad red wine in future.

So now I'm going to try to do the same with whites - three different wines bought over the bar from the club - a Sauvignon Blanc, a Riesling and a Chardonnay. But first I want to repeat some of the things I said last time and also give you some theory because for white wine tasting the theory is actually very important.

First up:

**1. A good wine is any wine that you enjoy.** Leave all the other stuff to the wine wankers, there's quite enough b.s. floating about without adding to it.

**2. The flavours in wine are real.** When we talk about flavours in white wine - lemon, lime, melon, peach and so on those flavours are real. Exactly the same esters that give you the flavour in a peach are present in a wine with a peach flavour. And that's what makes grapes such miracle fruit.

**3. Don't trust the salespeople.** Professional wine salespeople will try to con you. To hide the faults they will serve white wine too cold and red wine too warm. They will serve cheese with the wine to coat your tongue and dull your taste buds. Don't fall for it. Warm white wine in your hand and try to make sure that red wine is no more than 16-18 degrees. And eat salted olives or slices of apple, not cheese.

Okay, some theory.

There are about eighty different species of vines that produce grape-like fruit but only a few are grown commercially. The most important are ***Vitis vinifera***, ***Vitis labrusca*** and ***Vitis muscadelle***. *Vitis vinifera* is the wine grape species that seems to have originated around the Black Sea. Almost all grapes used for winemaking come from this species. *Vitis labrusca* is the species most used for table grapes and comes from North America. *Vitis muscadelle* also comes from North America and is used both for eating and sometimes for winemaking.

A hundred or so years ago growers began cross-breeding between the species to try to find disease resistant varieties. They had great success with table grapes and most of the table grapes you eat are *vinifera*, *labrusca* and *muscadelle* crosses but with wine grapes they found only a few and while they are still grown you probably won't see them in the bottle shops. They are what definitely an acquired taste.

So we're talking about *Vitis vinifera*. There are about a thousand different varieties of *Vitis vinifera* - that is grapes that can, and have been made into wine. Jancis Robinson in her "Guide to Wine Grapes" identifies over two hundred and fifty that are widely grown, fermented and bottled. But that's only the start.

*Vitis vinifera* has a very short chromosome string and mutates readily. In each of the common varieties of wine grapes like Sauvignon Blanc, Riesling, Chardonnay and so on there are literally hundreds of clonal types that are all slightly different. It's only in the last twenty years or so that we have begun to understand that what we call Pinot Gris in Alsace, Pinot Grigio in Tuscany and Szukerbarac in Hungary, although superficially the same variety, actually are significantly different. By the way, that's why we grow grapes from cuttings rather than seeds - so that the vines stay true to type.

Frankly, I don't think clonal differences matter all that much in red wine (apart perhaps from Pinot Noir) because it tends to be more robust and stronger flavoured so subtle differences get washed away but in white wine, where those subtle flavours are important, the clonal type can be critical.

#### **Now, some tasting rules:**

People being people, with all the various types of wine floating around we have developed some classifications to help us.

The first thing we do is divide white wines into two groups:

**AROMATIC:** This group includes Sauvignon Blanc, Traminer, Riesling, Verdelho and Viognier.

**SAVORY:** This group includes Chardonnay, Chenin Blanc (also called Stein in South Africa), Colombard and Trebbiano

Two white wines can fall into either group, Semillon and Pinot Gris.

The reason that we divide the wines into these groups is that over thousands of years of winemaking we have discovered that to be made best the two groups are made differently. It's to do with their different varietal characters and the different composition of natural esters in the grapes - mercaptans, capscicins and glycerols.

## Graham Timms—white wine sensory evaluation

The Aromatics are made very simply. They are picked, often slightly under-ripe, crushed, settled to clear, fermented then clarified again and bottled. We keep the air off them as much as we can and they are made in big tanks of five thousand litres or more with air locks on them, these days stainless steel but in the past oak or, in Australia, red gum. Some varieties can get better with age - Riesling, Viognier - but some such as Sav Blanc don't.

The Savory wines on the other hand are usually crushed, pressed then pumped "dirty" into barrels where fermentation takes place. After the primary fermentation the wines are racked, that is transferred to another barrel to partially clean them up then given a secondary, what's called "malolactic" fermentation. During all this the barrels are constantly stirred to break down the yeast and add the "savory" character to the wine. The way we get the flavour to emerge is by contact with the air.

The two left over grapes, Semillon and Pinot Gris, make nice wine either way. In the Hunter Valley they make Semillon as an Aromatic, in the Barossa they make it as a Savory. Pinot Gris is normally made as an Aromatic in Australia and Alsace but as Savory in Italy where it's called Pinot Grigio and Hungary where it's called Szukerbarak.

And to complicate things further, if you get the right clone it is possible to make Aromatics as Savory and vice versa. For example, unoaked Chardonnay is often the clone of a Savory grape made as an Aromatic.

Phew! By now I'm sure your heads are spinning and we haven't even had a drink! But bear with me. The reason for all this is that Aromatic and Savory wines have different appearances and tastes and all this helps us to know whether the wine is good or bad and to know what it should be like.

First off, as you would expect, white wine that has been fermented for as long as a year in a barrel will look very different from wine that's tank fermented and bottled. Aromatic wines are much lighter in colour - clear, straw green, pale straw or, at their deepest, straw gold. If you open a Sav Blanc and it's a deep gold then that's a warning sign that something could be seriously wrong.

The Savory wines range from straw through straw gold to deep gold in colour. If you see a Savory wine that's much lighter than that then it's a sure bet that it hasn't seen much barrel action. Cheap Chardonnay, for example, is fermented in a big tank with "tea bags" - bags of oak chips - then inoculated with lactobacillus to promote the secondary fermentation. You get something of the taste of barrel fermentation but one look at the colour will tell you that it's a tank job and probably won't taste very nice.

The tastes we're looking for are:

### Aromatic

lemon  
lime  
grapefruit  
passionfruit  
kiwifruit  
asparagus  
green apple

### Savory

peach  
nectarine  
melon  
tropical fruit  
honey  
butter  
toast,

But winemakers being winemakers we're not satisfied with the "natural" tastes. We'd like our Chardonnay to have a bit of citrus in it and our Sav Blanc to have some tropical fruit and honey so we play around with the fermentation. We make some of our Aromatic Sav Blanc as a Savory or some of our Chardonnay as an Aromatic.

And we blend varieties. We blend Semillon made as an Aromatic with Chardonnay made as a Savory to mix lemon, lime and peach and we blend Semillon made as a Savory with Sav Blanc to get passionfruit, apple, butter and honey.

And I'm sorry to say we play with our chemistry sets, all too often adding citric, ascorbic or sorbic acid.

So now we can taste.

**Step 1:** Look at the label for the variety so you will know what you're looking for - aromatic or Savory.

**Step 2:** Look at the colour. Does it fit with the variety and style that you are expecting?

**Step 3:** Smell. Try to identify the primary aroma in a simple classification - citrus, stone fruit, melon. Now see if you can identify more specific flavours - the more the better.

**Step 4:** Taste. Does it fill your mouth or does it finish halfway down your throat? Does it taste bitter or butter? Does the sharpness, the acid, balance any sweetness or is it too dry?

**Step 5:** Do you like it?

So here's the hierarchy:

Read

Look

Smell

Taste

Evaluate

Once you have mastered this hierarchy and truly understand how white wine "works" you will begin to match your natural preferences with the wine types and you will begin to rank your preferred wine types into good, mediocre and bad.

And finally, to show you the difference between good and bad I have brought three white wines from my own cellar - a Sav Blanc, a Riesling and a Chardonnay. They're all around \$20 a bottle. Please compare them with what you have just tasted.

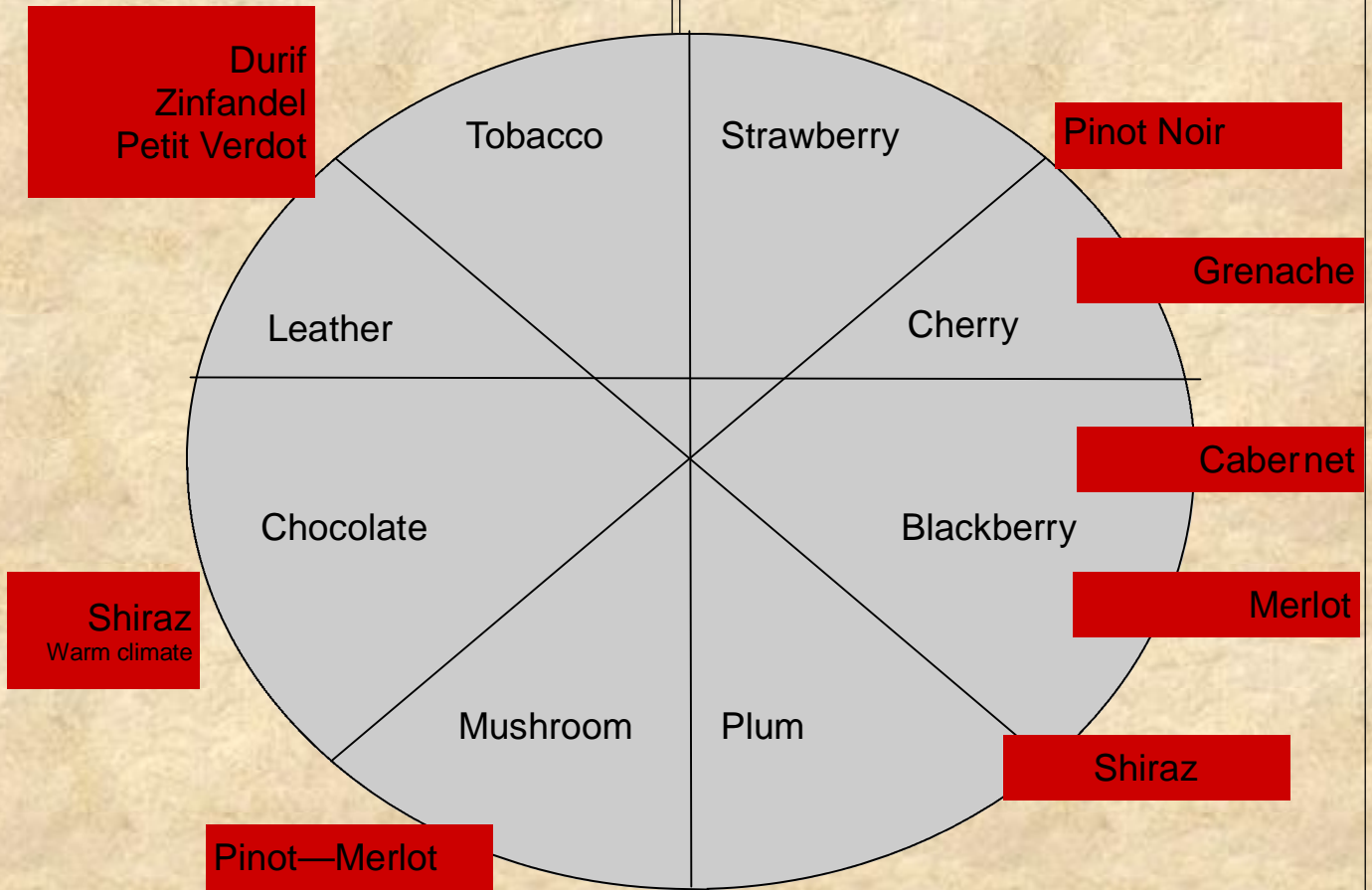
You don't have to drink bad wine!

Graham Timms 10/10/11

## Guest Speaker Graham Timms—wine tasting Red wine

Graham, in addition to being a wine producer for the past 10 years has completed the first part of a wine makers certificate, the second part requires a six month study overseas.

Graham started with a chart on a whiteboard (reproduced below) which lists the wine flavours in the grey eight sections and the wine types in the red boxes adjacent to the flavour they carry



### Details on the flavour wheel

1. The flavor wheel represents a rough approximation of the **primary fruit flavor** present in red wine. Different grape varieties have different primary fruit flavors in the same way that different types of peaches or different types of apples have different flavors.

2. The flavors are **real**. That is, the chemical esters present in the wines that cause us to taste those flavors are **exactly the same** as the chemical esters in the fruits that they taste like.

3. The flavors can be stronger or weaker, more palatable or less palatable according to the way in which grapes are grown and the wine is made but it is not possible to change one flavor into another by winemaking. For example, it is possible to **reduce** the cherry/strawberry flavor of Pinot Noir but it is **not** possible to produce a blackberry flavor from Pinot Noir grapes.

Next

4. In judging the quality of a wine there are three factors:

Sight  
Smell  
Taste

When you look at a red wine in the glass you are trying to see whether the wine is strong (that is, if it has strong flavors and will age) or weak and whether it is well made or badly made. To do this, turn the glass on its side and look through the tongue of wine rising up the glass. The tongue should be clear (not cloudy) and should have no, or minimal, watery rim. Lighter wines such as Pinot Noir and (occasionally) Merlot can have a thin watery rim and still be of high quality but generally if you see a substantial watery rim on the tongue the wine will be weak and lacking in intense flavor.

Over

## Graham Timms wine tasting Red wine

When you smell a wine look for the primary fruit flavor. You should be able to identify it immediately in single variety wines although with some blends it may be more difficult. **But if there is no clear fruit smell the wine is likely to be of poor quality.** After you have identified the primary flavor you should then look for secondary aromas such as cloves and liquorice (Cabernet) or cocoanut and pepper (Shiraz). The more smells you can recognize in a wine the better it is likely to be and taste.

Tasting a wine is simple. By now you have already gained some expectation of what the wine is like. What you are looking for in the taste is "deliciousness", the quality that the Japanese call "umami". This is what makes the difference between a good wine and a great wine and it cannot be described in words except by comparison. It is like the sensation you get in your mouth when you bite into a perfectly cooked steak or a perfectly ripe peach. You will know it when you taste it!

5. In looking at the four wines presented for tasting:

Wine one: A blend of Tempranillo, Shiraz and Merlot had strong (but confusing) fruit flavor. It was clean and with a small watery rim but tasted very acid. A long way from umami.

Wine two: A straight Cabernet Sauvignon with a lovely clear blackberry smell with some underlying clove and cinnamon. A dense tongue with no water rim and a rich flavor in the mouth. Approaching but not quite umami

Wine three: A straight Shiraz, probably from the Riverina with no aroma, a thin and watery tongue and a neutral acid taste. A poor wine.

Wine four: A straight Merlot, with a weak and watery tongue and little if any aroma. Possibly some dry leaf characters but you have to look for them. Not particularly pleasant to drink and tastes quite bitter.

## David Forsythe Intro to Rotary

**I have 7 minutes to tell you everything about Rotary.**

**But need 12 minutes.**

**The truth of the matter is that no one knows everything about Rotary.**

**No one knows even a small percentage of all there is to know about Rotary.**

I will give it a go anyway!!

### When and where did Rotary start?

Rotary was started in 1905 in Chicago by Paul Harris, a lawyer of all people, when he met with 3 friends, a coal merchant, a mining engineer and a tailor, and they would rotate meeting venues, hence the name Rotary. So it seems the whole basis for the name is flawed, as I have had Monday evening dinners here at West Pymble Bowling club for the last 20 or so years.

But we are not on a culinary journey. Nor are we a secret society, or a cult.

### What is Rotary's function?

Our journey is really about maximising the power of a group of special individuals to do and achieve things that each as an individual could not otherwise achieve. I was going to say **ordinary** individuals but I knew most here would complain.

The motto is Service Above Self.

We have 4 objects of Rotary

- **FIRST.** The development of acquaintance as an opportunity for service;
- **SECOND.** High ethical standards in business and professions; the recognition of the worthiness of all useful occupations; and the dignifying of each Rotarian's occupation as an opportunity to serve society;
- **THIRD.** The application of the ideal of service in each Rotarian's personal, business, and community life;
- **FOURTH.** The advancement of international understanding, goodwill, and peace through a world fellowship of business and professional persons united in the ideal of service.

We have a 4 way test to guide us through our activities

—

Is it the truth?

Is it fair to all concerned?

Will it build good will and better friendships?

Will it be beneficial to all concerned?

## David Forsythe Intro to Rotary

And there are many extra unwritten ones like  
Is it fun? If it is too much fun, will we get found out?  
And each year the President of RI sets his or her (no doubt one day soon) theme to try to encapsulate the direction they would like to see Rotary travel for their year.

This year - Reach Within to Embrace Humanity

Sometimes these need some explanation. After 100 years it is probably becoming difficult to find a simple saying that sounds fresh and enthusing.

### How widespread is Rotary?

By 1925 there were 200 clubs and 20k members  
Now it is at 1.2 m members in 34k clubs. That is an average of 35 members per club, some bigger and some smaller.

That makes Rotary pretty widespread, but it is essentially not in China, with minor exceptions.

We are one of 70 clubs in our Rotary District, a District being an administrative collective. Individually we are members of our club and Rotary International.

### What sort of people comprise Rotary's membership?

In the early years Rotary was very much based on business owners and operators, on a vocational basis, so that clubs would have a broad range of occupations represented. This would avoid the club filling up with Lawyers, for example. When there were too many lawyers, the extras would be encouraged to go out and set up new clubs. Society changes and so did this approach.

So then a club could have a Litigation lawyer, a Conveyancing lawyer and a Commercial lawyer if they so wanted. Rotary became open to women, without argument, except in a few anachronistic clubs. I am not sure if any still exist.

And then it has become clear that Rotary should be open to all responsible and like minded people however they conduct their business or employment. This is how we deal with membership now.

### What range of activities does Ku-ring-gai Rotary engage in?

Each club is its own source of authority. We decide what we do and how we do it. We only need to ensure we conduct our affairs within the guiding framework of Rotary International and our constitution and by-laws.

As such we identify projects, research them, and the club decides if it wants to go ahead.

Evaluation of projects is critical because it really is the Projects we do that underpins the validity and viability of our club. We have little purpose if not for the good work we do.

We want the maximum benefits to come from our efforts and we want to double dip and triple dip if we can when it comes to providing good outcomes.

Typically we will conduct a project here in our community, with the aim of raising money so we can fund a worthwhile help program somewhere local, in Australia, or abroad.

We will consider amongst other things, the following very carefully -

What resources do we need to put in?  
Do we have those resources and if not, where can we muster further support?  
What costs do we need to cover?  
What benefit is there for our community, so they will support us?  
What financial result can we expect to achieve?  
What are the strengths of the project, competition, and risks?  
Where will we direct the funds raised, and how do we decide between competing needs out there?  
How do we validate the bona fides of those needs, and prospects of successful outcome?  
Will the benefits be lasting?

### What projects has Ku-ring-gai Rotary undertaken and is it currently undertaking?

**Achievement** – in 1990s – Using the skills of members in Training and Business we ran weekend courses for 100 young managers at Macquarie Uni Graduate School in their recesses. But as training became the norm in industry and commerce, we withdrew as we could not compete to provide for the specific needs of business.

### Gordon Markets

Gordon Markets is Sydney's premiere market on the north shore – held on the 2<sup>nd</sup> Sunday of the month, rain or shine, every month of the year.

We are undercover – on the second floor of the Council Car Park in Wade Lane, adjacent to Gordon Railway Station and the Gordon Shops on Pacific Highway. Operating continuously for more than 25 years, we have a quality range of more than 100 merchants. This is a joint venture of the Rotary Clubs of Ku-ring-gai and Turramurra

### Lifeline

At any opportunity we support the Harbour to Hawkesbury division of Lifeline  
This service is staffed by dedicated volunteers, who have undergone training to ensure they are capable of handling all sorts of calls.

## David Forsythe Intro to Rotary

They are ready to listen and provide emotional and crisis support.

Anxiety  
Depression  
Loneliness  
Abuse and trauma  
Physical or mental wellbeing  
Suicidal thoughts or attempts  
Stresses from work, family or society  
Information for friends and family

The Rotary Club of Ku-ring-gai has supported the Gordon office of Lifeline for many years with equipment, working bees and donations of proceeds from fund raising projects such as the Garden Festival and Gordon Markets.

### Clarke Rd Special School

Our club has supported this special school in Hornsby, northern Sydney over a number of years. This school caters for children with disabilities, mainly intellectual, and the project upgraded facilities focused on student transition into the community.

A renovated area at Clarke Road School for Special Purposes, provided by members of the Rotary Club of Ku-ring-gai as a barbeque area has proved to be a popular outdoor classroom for students.

Members of the Rotary Club of Ku-ring-gai rolled up their sleeves on weekends to help the School upgrade facilities used to assist student transition into the community. Coordination, labour and funding for the upgrade project were provided by the school P&C and the Rotary Club of Ku-ring-gai.

Rotarians constructed a covered paved area with outdoor furniture, a brick gas barbeque, drainage and landscaping. The area is now used by school staff to support learning in interactive social skills and it also provides a facility for parents to meet for mutual support. Interestingly this project was significant in our club being awarded the Best Club in District for that year. As circumstances would have it, the school is about to be demolished and replaced with a brand new school. Needless to say that the new building will not mean that life changes for the families involved and they will need the continuing support of people like us. We will discuss with them shortly how we can assist in the transformation to the new school and relocation of some of the facilities we created for them.

### Ku-ring-gai Garden Festival

All proceeds from this Festival are donated to projects carefully selected by our club.

Our Garden Festival is organised by club members at the St Ives Showground. Proceeds from the 2011 Festival were distributed to Lifeline, Bo Hospital and ShelterBox. As well this has allowed us to support Ku-ring-gai SES through their involvement and our contribution. I will mention ShelterBox later.

Bo Hospital is a Children's Hospital in Sierra Leone in Africa. We have teamed with Turramurra Rotary, and other clubs around the world to fund and co-ordinate the set up and facilities, and advise on operation of this new Hospital in a part of the world desperate for such an asset. This will significantly improve the outcomes for the local population. To understand the importance, Bo is probably the second city in the country, and this is a ground breaking facility for them.

### Other

Well too many to name and speak about. We have supported, various youth services recognising youth as the future, from Eagle WRAPS in western Sydney, to the school of St Judes in Tanzania, we recognise Carers in our own community with a dedicated night to host, recognise and encourage their wonderful work, we have provided water to villages in South East Asia, and supported medical teams to Nepal, and the Pacific, and we have supported Red Shield, Daffodil day, and Sunshine Homes.

We also support our own Foundation – The Rotary Foundation – set up many years ago to do good in the world.

### What are the social aspects of the club?

The club meets each Monday bar public holidays and Christmas New year break.

We hear from an interesting range of guest speakers on topics ranging from current affairs, activities of interest, charitable organisations, and people seeking our help with ideas to do good in the world with their special projects.

We have social outings like restaurant visit, plays and film nights, car observation outings, home dinner hosting. And our own Christmas and other special celebrations.

Each District has an annual conference, usually away somewhere, and for us this attracts some 1000 participants from those 70 clubs

We also work closely with Turramurra club and recently held a debate with them. We won, of course.

### How do Ku-ring-gai Rotary's project efforts relate to those of other clubs, RI and other organisations

We will support any good ideas coming from other clubs, to the extent we can. But we recognise everyone has limits on their time and commitment to projects.

There are several very special international projects that we support and that are heavily promoted by RI. You will no doubt have heard of them. The important thing to realise is that these were the visions of some individual, and through the power of leverage with Rotary worldwide, they have taken on undreamed of proportions.



### **Polio Eradication through Polio Plus**

When Rotary began its eradication work in 1985 polio infected more than 350,000 children annually. In 2009, fewer than 1,700 cases were reported worldwide. After 25 years of hard work, Rotary and its partners are on the brink of eradicating this tenacious disease, but a strong push is needed now to root it out once and for all. It is a window of opportunity of historic proportions. To date, Rotary has contributed more than US\$900 million to the polio eradication effort

### **ShelterBox**

ShelterBox is an international disaster relief charity that delivers emergency shelter, warmth and dignity to people affected by disaster worldwide and are homeless. The initial challenge is usually medical aid and making sure everyone has access to water and food. However, another essential is shelter - because without protection from the elements survival can be a real battle, particularly for the young, old and infirm.

To deal with this specific challenge, ShelterBox was launched by the Rotary Club of Helston-Lizard in the UK in April 2000 and the first boxes sent to India in January 2001. Now, ShelterBox has become one of the most effective aid agencies in the world, and is still administered by Rotary.

In April an underwater earthquake registering 8.0 on the Richter scale caused a tsunami to hit the Solomon Islands. The epicentre of the quake was just 25 miles from the island of Gizo, leaving 5,000 people homeless. Almost immediately, 200 ShelterBoxes were flown from the UK to Brisbane, then transported to the capital, Honiara, and then a further 200 miles by sea to Gizo, making the final stage of the journey by canoe – providing shelter for 2,000 people.

Each ShelterBox contains a dry weatherproof shelter, warm beds, collapsible containers and water purification, cooking equipment, including a multi-fuel stove, and eating utensils, a practical toolkit and a children's pack – for 10 people.

ShelterBox goal is to help 500,000 people every year. By 2008 96,500 ShelterBoxes had been sent out. The cost of a box is \$1,000, including delivery direct to those who need it. Each box bears its own unique number so a donor (in this case, our club) can track its boxes all the way to its recipient country via the website

### **We're currently looking for new members.**

Unashamedly, as the population gets older, so do we and we need new people and their ideas to enable the club to continue to provide the valuable service it does to the local community and to the needy of the world. Please talk further to any of our members or our membership team under Michael Tyler.

## Pymble Players

**Pymble Players Theatre Booking: Thursday 27 October, 7.30pm for 8pm: \$20**

We have booked the whole theatre for Thursday 27 October. Pymble Players is easy to get to and has free parking. Plays are held in the beautiful 1884 church hall of Pymble Chapel at the corner of Bromley Avenue and Mona Vale Road, Pymble.

We're going to see "The Memory of Water", written by Shelagh Stephenson and directed by Patsy Templeton. In 2000 this play won the prestigious Laurence Olivier Award for Best Comedy.

"Even water has memory – you can dilute and dilute but the pertinent thing remains ... it still exerts influence": Three sisters meet on the eve of their mother's funeral. As the differences in their own memories of their childhood are revealed, conflicts and tensions emerge, and the sparks fly. But ultimately it is the fabric woven in that early family life that finally allows them to forgive each other and become united. This cleverly written play will resonate, particularly if you have siblings!

This is a major fundraiser so we want all of you to come but you'd best hurry because it is an intimate theatre and there are only 84 tickets!

**Booking:** Please let Caroline know how many tickets you need or fill out the events sheet on Monday.

## Guest Speakers and events

17 October	Austrian Night
24 October	Alcoholics' Anonymous
31 October	Carers' Night
7 November	Wifi—also Board Meeting
14 November	Pam Pritchard
21 November	Movie Night
28 November	Eating for Life
5 December	AGM; Elevator statement      Board meeting
12 December	Christmas party
19 & 26 Dec & 2 Jan	Christmas break