

The Lions Club of Halswell District Inc.

The Quarry Newsletter

April-May 2021



Board for 2020-2021

President:	Peter Mechaelis	Directors:	
Secretary:	Genevieve Craddock	1 st Comm	Graeme Nicholl
Treasurer:	Ray Bocket	2 nd Comm	Steve Gilbert
1 st VP	Roger Kay	3 rd Comm	Lynley Lock
2 nd VP	Chris Owen	Lion Tamer	Warren Jenkin
3 rd VP	Ann Owen	Bulletin Editor	Genevieve Craddock
Almoner	Lynley Lock	Historian	Ron Fensom

President Peter's Thoughts May

I am constantly reminded how much we are recognised and appreciated by the Halswell community, this recognition reflects the ongoing service that we as Lions give support to the Halswell community. I had occasion to reflect on the number of estimated hours given over the last month, this was around 100 hours. Giving our time is valued by all those that receive our care and service. This time is given freely and based on our commitment to the Lions International motto of "WE SERVE", which reflects our belief and reason that every project and financial donation is truly appreciated by the community.

We continue to promote our Club through Face book, Halswell E News' and other community networks such as the Halswell Communication meetings and the Halswell Hub. This regular communication with other Halswell groups promotes our community service. These forms of communication will encourage men and women to show an interest in our Club. Increasing membership comes from communicating our values and community service, all we need to do is keep repeating all that we do and believe.

Joint inter Club co operation

It has been a pleasing result over the past few months with Halswell Lions and Wigram Skies solving a common problem, relating to the lack of members, to complete major projects. Halswell and Wigram Skies joined together to ensure projects had sufficient members to complete these projects. The NZ Touch Rugby competitions car parking was the last joint venture for this Lions year. I have received the following note of thanks from Wigram Skies.

We want to say a big [THANKYOU](#) for helping us with the [NZ Touch](#) Nationals parking project last week, especially those who braved the light showers (☁➡read driving sleet) on Saturday morning. Nearly 1500 participants in over 130 teams seemed to have a good time and our parking & greeter organisation certainly helped the event go smoothly, especially considering the short notice moving of dates after the Auckland March CoVid lockdown

Yours in Lionism

President Peter

1st Committee Report

Supper Business Meeting

Wednesday 5th May 2021

7pm sharp start so please be earlier to place nominations in for election and purchase your raffle

Special Note re Meeting 5th May starting at 7pm sharp

Nominations and election of Board of Directors will take place at the meeting of 5th May. It is important that we have a high attendance of members to ensure a quorum is present when voting for the Board of Directors.

OUR GUEST SPEAKER THIS MONTH is the C E O of AGE CONCERN (Simon Templeton) speaking on the services and support given to the older age group within our community. I am sure we will find this presentation informative and may offer some new areas of service.

Raffle

Please bring 2 raffle prizes when you are rostered on. If you are unable to come that month can you swap with someone else. I will have raffle sheets for you.

May- Constantin

June – Kushleen

July – Roger

August – Ray

September – Ann

October – Ron

November – Steve

December – Paul

Supper

May – Chris/Ann

June – Genevieve

July – Peter

August – Roger

September – Ray

October – Warren

November – Garry



Almoner's Report

If there are any current or former Lions Club Members/family that are unwell please let the Club Almoner know so we can support them.



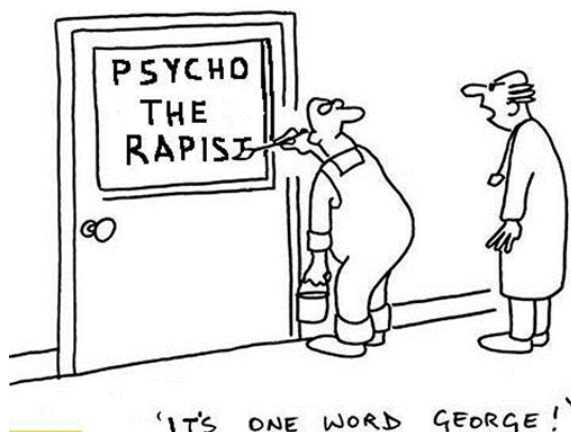
Hearty Sausage Stew

Ingredients

6-8 thick beef sausages
1 large or 2 small swedes, peeled and diced or use potatoes if swedes too expensive or not available.
1 onion peeled and diced
1 large or 2 small carrots peeled and diced
3-4 stalks of celery, diced (keep the tops of celery for later)
550g can Watties Just add mince Hearty Savoury Mince simmer sauce
Rice/pasta or potatoes to have with the stew

Method:

1. Brown the sausages in a frying pan or on the BBQ. Once cooked cut into thick rounds.
2. Return the pan and add the vegetables, sauce and 1 cup of water. Cover and simmer for approximately 30 minutes.
3. Finely slice the celery leaves and add to the sausages with seasoning of pepper.
4. Serve with rice, pasta or potatoes











2nd VP Report March 2021

Pea straw sales slowing down still have around 120 Bales.

Big thank you from Wigram skies for the assistance we provided them with their parking project, even though some of us got drenched on the Saturday morning.

Good day at New World for our backyard BBQ fundraiser for Child Cancer foundation raising \$250.

You need to be self-sufficient for at least 3 days. Items suitable for your **Be Ready Kit** are:

- Torch 
- Radio (battery operated) 
- Spare batteries
- Light sticks (available from camping shops and NZ Safety Ltd) or candles and matches 
- Plastic bucket
- Plastic rubbish bags or liners
- Disinfectant 
- Toilet paper
- Soap
- Bottled water - 3 litres per person per day BUT MORE IS BETTER 
- Can Opener
- First aid kit and manual 
- Fire extinguisher
- Knife
- Personal medication or equipment (enough for seven days). Remember to rotate your emergency supplies with your normal supplies regularly to make sure they don't expire
- Note book and pencil
- Emergency blanket (available from camping shops and NZ Safety Ltd) and sleeping bags
- Alternative cooking source (eg. a bbq or camping stove) 
- Food (at least three days' supply):
 - Skimmed milk powder, UHT milk and/or condensed milk
 - Fruit juice (tinned or foil sealed)
 - Dried fruit (eg. sultanas/raisins)
 - Tinned food (eg. baked beans, spaghetti, fish, meat, vegetables, fruit – but void high acid fruits such as boysenberries)
 - Pet food (as required) 
 - Baby supplies if appropriate, (eg. nappies, baby food, formula)
 - Check food and water stored in your kit every 12 months
 - Eat fresh food first, then refrigerated and defrosted food from the freezer. Eat tinned or non-perishable food last. Cook all defrosted food so it lasts longer.

New World BBQ ROSTER March, through December 2021

Date	BBQ coordinator	Assistant	Assistant
8 May	Graeme Nicholl Mobile 021 340 930	Lyn Nicholl Mobile 021 340 931	Ray Brocket Mobile 027 8925638
12 June	Roger Kay Mobile 027 320 0925	Robyn Crawford Mobile 021 164 1554	Shirley Allan Mobile 021 167 1765
10 July	Tony Gibling Mobile 027 581 5243	Steve Gilbert Mobile 027 911 3090	Adrienne Inder Mobile 021 02213225
14 August	Warren Jenkin Mobile 027 440 4928	Constantin Motoi Mobile 021 1064701	Kushleen Anand Mobile 021 042 0451
11 Sept	Peter Mechaelis Mobile 027 449 0722	Lynley Lock Mobile 027 690 0659	Genevieve Rolton Mobile 021 191 2235
9 Oct	Garry Heyes Mobile 027 7025215	Ann Owen Mobile 027 3806924	Ray Brocket Mobile 027 8925638
20 Nov	Chris Owen Mobile 027 4589280	Robyn Crawford Mobile 021 164 1554	Lynley Lock Mobile 027 690 0659
11 Dec	Roger Kay Mobile 027 320 0925	Adrienne Inder Mobile 021 02213225	Steve Gilbert Mobile 027 911 3090

It is your responsibility to find a substitute if you are unable to participate.

BBQ coordinator is responsible for collecting and returning BBQ and equipment all cleaned and ready for the next BBQ.

Queries to BBQ facilitator Chris Owen 027 4589 280

Personal hygiene, cooking and serving instructions

- If you have a cold, flu or diarrhoea within 48 hours of the BBQ or have sores or lesions on your hands, neck or head, contact your coordinator to organise/advise your replacement.
- Always use hand sanitiser before touching food, especially after going to the toilet, handling rubbish or touching animals.
- Use disposable gloves when handling food but remember disposable gloves don't stay clean so, if you are using them, change between activities e.g. after handling raw food and before handling cooked food.
- Do not touch any food if you are handling the money.
- Buy fresh food as close as possible to the time of the BBQ.
- Buy pre-cooked sausages and keep these in the chilly bin until ready for cooking.
- Cook sausages right through until the centre is steaming hot and there are no pink bits left.
- Keep sausages and onions hot by leaving them on the hotplate until serving.
- Use clean serviettes to serve the customer.
- Throw away any cooked sausages left over at the end of the BBQ.

Dear Peter

As you know our Year 9 camps were recently held at Orton Bradley Park, they happened over the course of a few weeks and I understand that the Halswell Lions Club assisted in delivering our Healthy School Lunches on many occasions over these few weeks.

We are very grateful to the Lions Club for their kind assistance, it meant that our teachers and staff could continue at school educating our young people and our happy campers had a delicious lunch to look forward to.

Yours sincerely,



Ann Brokenshire
Principal



"We Serve"



The Lions Club of Halswell District Inc.

PO Box 37018, Halswell, Christchurch 8245

Email: halswell.lions@hotmail.co.nz

Thank you for reading this newsletter. Any contributions will be gratefully accepted!

Please forward to Genevieve Craddock bombibear82@yahoo.co.nz

BOARD OF DIRECTORS NOMINATIONS REQUIRED

President

Secretary

Treasurer

1st Vice President

2nd Vice President

3rd Vice President

Historian

1st Committee Director

2nd Committee Director

3rd Committee Director

Almoner

Bulletin Editor

Lion Tamer

Tail Twister

HALSWELL and DISTRICT LIONS CLUB

Board of Directors Nomination Form for the 2021 / 2022 Lions year

Nominations

POSITION

NOMINEE'S NAME_____

(Person Seeking Position)

NOMINEE'S Signature_____

PROPOSER'S NAME_____

PROPOSER'S Signature_____

SECONDER'S NAME_____