THE ROTARY CLUB OF BRAUNTON

October 2013 Bulletin



THIS EDITION

SUCCESSFUL MONTH

PHOTO GALLERY

OCTOBER MEETINGS

STEWARDS, GRACE & LOYAL TOAST

CELEBRATIONS

A TREAT FOR HALLOWEEN



Successful Month

What a fantastic month September was for Braunton Rotary Club...

We had the pleasure of entertaining our District Governor, Barry Rendle-Jones and his wife Wendy. His enthusiasm and commitment to Rotary and in particular to



D1170 was plain to see. We have introduce three new members to our club: Roland Field, Keith Oades and Mervyn Volley, we wish them many happy years of Rotary friendship. On the 25th September we were joined by President Phil and members of Braunton Caen for the presentation of the proceeds from the May Bank Holiday Rotary Fair. Shiela Cook kindly accepted the cheque on behalf of the Forget-Me-Not charity. Finally I must thank Mike Leverton for agreeing to accept the office of President-Elect and Chris Nicholas for becoming our Vice-President. I am sure the future of the Braunton Rotary Club will be safe in their hands.

President Chris Cork

Photo Gallery



October Meetings



The Williams Arms 12pm International 1pm Spk. Edward Chichester



The Williams Arms 12pm International 1pm Spk. Peter Little



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The Williams Arms 12pm Open Meeting

Braunton Cricket Club 7:30pm Club Council



The Williams Arms 1pm Club Business



The Williams Arms 7pm Guest Night with Quiz



The Williams Arms 12pm International 1pm Spk. Jeff Watts

Stewards, Grace & Loyal Toast

2nd October Dudley Chugg 9th October Ben Crawford

16th October Garry Dadds 23rd October Stan Dibble

30th October Reg Gale

6th November Bill Harvey



1st Oct Dudley Chugg

Anniversaries

2nd Oct 2nd Oct chies & Doreen Nicholas 19th Oct Chris & Marjorie Cork

The Pilot & The Dizzy Blonde ...

This is the story of the poor dizzy blonde flying in a two-seater airplane with just the pilot

The pilot has a heart attack and dies she, frantically

calls out a May Day.

"May Day! May Day! Help me! Help me! My pilot had a heart attack and is dead and I don't know how to fly Help me! Please help me!".

She hears a vice over the radio saying:

"This is Air Traffic Control and I have you loud and clear. I will talk you through this and get you back on the ground I've had a lot of experience with this kind of problem Now, just take a deep breath. Everything will be fine! Now give me your height and position".

She says "I'm 5'4" and I'm in the front seat."

"OK", says the voice on the radio "Repeat after me Our father who art in heaven



BBC Good Food Recipe: Pumpkin and Ginger Tea-bread, which is to be served thickly sliced and buttered - good with a cup of tea

Ingredients

175g butter, melted

140g clear honey

1 large egg, beaten

250g raw peeled pumpkin, or butternut squash, coarsely grated (about 500g/1lb 2oz before peeling and seeding)

100g light muscovado sugar

350g self-raising flour

1 tbsp ground ginger

2 tbsp demerara sugar

Method

Preheat the oven to 180C/gas 4/ fan 160C. Butter and line the base and two long sides of a 1.5kg loaf tin with a strip of baking paper.

Mix the butter, honey and egg and stir in the pumpkin or squash. Then mix in the sugar, flour and ginger.

Pour into the prepared tin and sprinkle the top with the demerara sugar. Bake for 50-60 minutes, until risen and golden brown. Leave in the tin for 5 minutes, then turn out and cool on a wire rack. Serve thickly sliced and buttered.