



FOREST HILL HAPPENINGS

No. 26

President: Bill Marsh

18 January 2023

BILL'S BY-LINE



On Monday we gathered for our weekly meeting at Bucatini's and reviewed what we had achieved and what we hoped to achieve in the next couple of years.

The food was very good and the company even better. It was great to have input from all members as we looked at how we managed our club, and our program, as we looked towards celebrating 50 years of service to our community.

Obviously, with a smaller, and aging, membership our operation needs to be modified to allow us to continue to 'make a difference'.

What was extremely gratifying was the positive outlook of all members as they looked ahead to supporting our local community and a number of international projects.

The markets are still growing and the income from these helps funds many of our activities as well as making us very visible to our regular supporters. Ideas to increase this visibility will be followed up.

Our input into Hope Katolo Nursery School has been very effective over a number of years and has seen an improvement in the health of the children and support for their education. This then allows them to pursue further education and employment and then return to support their families and village. The latest water tank installation will make them almost self sufficient in water supply and the multipurpose room will provide a focus point for the whole village. We are looking forward to continuing our association with this program.

As inflation has eroded what can be done with each dollar the club has decided to increase, within the limits of the budget, the amount donated to various groups that we support on an annual, or regular, basis. Eg. Hope Katolo, Fiji-Eyes, Rotary Foundation, Interplast and various local charities.

I was buoyed by the good will and support for each other that was evident at the meeting and am looking forward with confidence to the next couple of years.

Bill

*January is
Vocational Service Month
Month*

COMING UP

23 January	No meeting		
30 January	Bucatini A La Carte		
6 February	Jessica Redwood	Children First Foundation	(ZOOM)
13 February	Kirsty Porter	Dementia Cafes	
20 February	Veronica Sherman	Happily Made	
27 February		Apprentice Awards Night	
6 March		Conference Reports	

CELEBRATIONS



Congrats to our families for their continuing support for Rotary and its projects.



MEETING REPORT

Monday 16 January; attendance 7

Our first Bucatini meeting resulted in the raffle raising \$35. The winners were Warwick and John Mc. Warwick won the white and to everyone's surprise John chose the red instead of the chocolates.

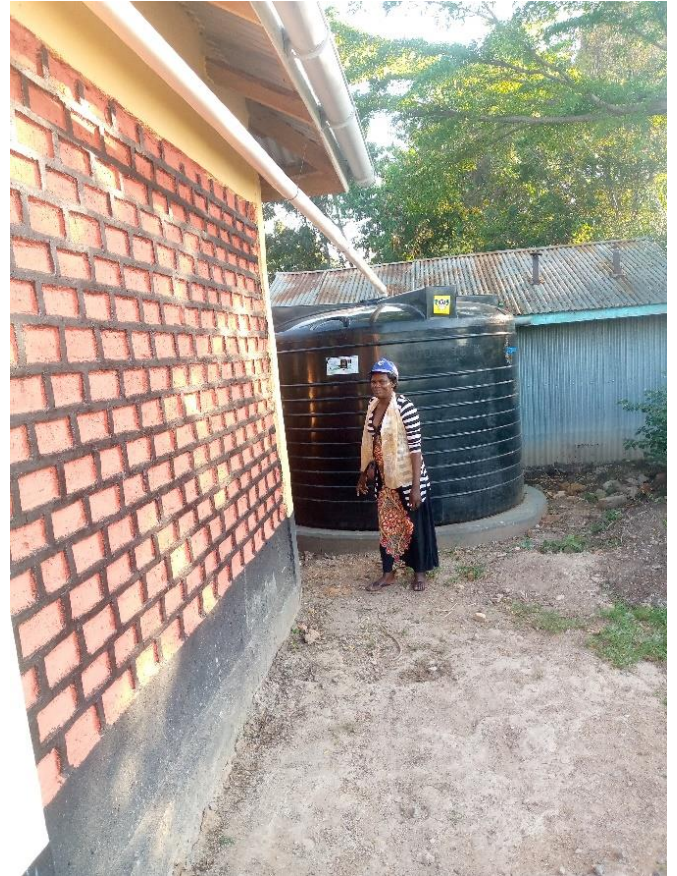
President Bill told us of his grandson's travails in New Zealand and the tremendous academic success of his granddaughter Inneka who is going to study at Uni NSW. Bob L proudly reported Anne-Marie's promotion to Associate Professor at Latrobe. The proposed program for the next couple of months was outlined (see above). Bill commented on the latest photos from Hope Katolo in Kenya (see later). He presented a surprised Bob L with a fourth jewel for his PHF.

President Bill led the club forum. The first major item discussed was the sausage sizzle at the Blackburn Arts and Craft market. It was decided to include bacon and eggs as well as the sausages. It is important for members to advise Bill of intent not to attend by Friday night. If cancellation occurs after then, both Bill and Bucatini need to be advised. Glenys requested responses to the Environment questionnaire she has prepared. The future of the club was discussed and the importance of supporting each other was stressed. Bill is going to advise on budget amendments. President Bill thanked all for their contributions and closed the meeting.

Bob

HOPE KATOLO

Some recent photos of progress with the water tank project in Kenya.



RCFH BLACKBURN STATION CRAFT MARKET – TRADER OF THE MONTH

BROWNIES NOW!

Julie started Brownies Now ! a Mount Waverley based business in June this year and has steadily gained a loyal customer base at the markets she attends and through her online presence. All her brownies are made from natural ingredients with no added preservatives, so they make a great treat for all. Julie caters for all consumers with her tasty treats including gluten free and vegan. Vegan is only available online at present. She does catering, events, weddings, and grazing boxes plus has an adult liqueur range. Her full selection is available online with select varieties available at markets.

“From making pikelets, scones and cupcakes with my mum when I was a child, to working in a cake shop in Scotland during high school, I've always had a love of cakes and baking” Julie said. This comes through in the finished products, which are baked with a high level of care and attention. Her years of baking experience have gone into developing a range of delicious flavours, and new ones are constantly being worked on and developed to provide you with something new.

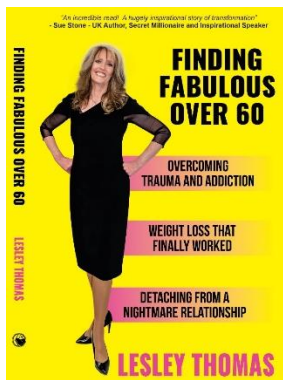
Julie does other markets including Mount Waverley, Hawthorn, and Berwick regularly and is finding her customers are returning regularly and referring others to indulge in her treats.



You can email her at browniesnow@outlook.com and find her on

Website www.browniesnow.online
instagram.com/brownies_now_julie/
facebook.com/browniesnow.julie/

SOME OF OUR BLACKBURN MARKET STALLHOLDERS



Come to the Market next month- February 11