



AUSTRALIAN AMERICAN ASSOCIATION

FOSTERING FRIENDSHIP BETWEEN TWO GREAT NATIONS

NEWSLETTER

Issue No: 29. September 2015



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Annual General Meeting

The 2015 Annual General Meeting is scheduled for Wednesday, 28 October at the Rod Evans Centre, 160 Hay Street in East Perth. Notices of the meeting will be sent to members in early October so make sure you put this date in your diary now. This meeting is an opportunity to meet members of Executive Council and catch up with other members. We look forward to your attendance and participation.

Upcoming Functions

With the warmer weather most of us tend to be more social and AAAWA is no different. We have a number of great functions planned for the remainder of 2015 and it would be great to see members and friends attend. All the details are on the website: www.aaawa.com.au

18 September — Saucy September Sundowner at the Pagoda in Como

11 October — Sunday High-tea at the Pagoda in Como

30 October — Over the Moon October Sundowner at the Pagoda in Como

27 November — Naughty November Sundowner at the Pagoda in Como

5 December — Annual Christmas Party

Planning is also underway for a very sociable 2016 that could start with a lovely Swan River cruise in January.

Remember to like our Facebook page:

<https://www.facebook.com/aaawesternaustralia>



Executive Committee - Sandra Williams

You've probably heard the song "She's a Lassie from Lancashire" well that's me, born and bred "Lancashire Lass" from Manchester, UK.

As a teenager was an active member of the Church, and joined the Church Girls Brigade from the age of 11 eventually joining the band, playing the side drum, up until the age of 21!

Left school at 15 and worked as an Office Junior at a local Engineering company where I attended day release college for Typing, Shorthand, English and Business studies. At 17 went to work for the GPO in a typing pool (yes on manual typewriters), where I continued to expand my studies.

Eventually transferred to the Ministry of Defence (Army) and was Secretary to the Commanding Officer of 75 Engineer Regiment. I also worked for British Telecom as a Telephonist, on the plug and cord boards, with the old trumpet headsets!!



Ballroom and Latin dancing was my passion and at the age of 18 joined the Court School of Dancing where I achieved my IDTA Bronze, Silver and Gold medals, followed by 6 Gold Bars and two International Awards for both Ballroom and Latin American dancing. At age 21, I met Eric (my husband) at the dance school. We eventually became engaged and married in September 1972. We have two children, Lee and Lisa who we are both very proud of.

In January 1983 we emigrated to Perth, Western Australia. Never having been to Australia, it was a huge step in our lives, especially as we had two young children, 6 and 9 years of age to consider. Saying goodbye to family and friends wasn't easy either, but we wanted a better life for our children, and we have never looked back.

I have always been involved with some form of dancing/entertainment and at the age of 40+ decided to take up Adult Tap Dancing! Became Secretary to the Principal of the dance school and spent many hours producing Programmes/Tickets for our "Shows" etc .

David Grace, Immediate Past President, introduced me to the AAA about 4 years ago, and talked me into taking over the role of Secretary from a very special lady, Susan Glasfurd. The rest is history. I have met some amazing and interesting people along the way, and hope that the members of the AAA continue to support their Executive Committee and enjoy "Fostering Friendship between two great Nations".

HMAS Stirling

Some of you may have recently seen an article in the West Australian regarding an upgrade to HMAS Stirling, Naval Base. It seems that US Military has its sights set on using Garden Island & Rockingham as a hub for its warships. Wouldn't it be a great advantage to Western Australia, if the US Navy was able to use HMAS Stirling as a base. Not only would it be an addition to the defence of Australia, but it would be wonderful to enjoy more visiting ships of the US Navy. The Australian American Association would be able to assist in many ways. Whist Navy personnel are away from home, families enjoy visiting, and spending family time with their Loved Ones. It would be a great opportunity for our Members to assist and help out during their time here in Rockingham & Perth. We look forward to this taking shape.

Meanwhile, it is possible for us to arrange a tour of HMAS Stirling. It has been done before and maybe we can do it again. If you would be interested, can you please let me know via aaawa@gmail.com It would need to be done via a bus trip from Perth. It will only happen, if we have enough Members interested. Please let me know.

Marice Purser-Bailey

Functions Update



On Saturday July 25th (of course) many Members & Friends enjoyed a lovely Christmas In July Dinner at the Metro Bar & Bistro, in Mounts Bay Rd Perth. It was lovely to enjoy the company of Members, both Past & Present, along with Special Friends and Families. We even had one year old Madeleine with us, which was lovely to experience. We would love to entertain more children at our events in the future.

We had an area set aside for our group, which was very well decorated all silver and white, unlike the usual red, green & yellow. Of course our flags were prominent, and many questions were asked by other diners, regards our Association.

Some of you missed out on a fantastic donation made to the Association, on the night. Our friend and new member John Quirk, donated three wonderful framed posters from the 1960's era, which were made at the time for the promotion of the Kennedy Family. It was an honour to be present and to thankfully receive such a super donation at this event. At each Sundowner, I will be bringing one of them along, for your perusal. So come along to a Sundowner and enjoy some American history.



MONTHLY SUNDOWNERS AT THE PAGODA

For the last few months we have been holding a Sundowner at the Pagoda in Como. It is always on a Friday at 6pm and worth coming along to catch up with Members & Friends and Family.

Our **Saucy September Sun-downer** is almost here so be sure to put the date into your diary. We will be at the **Pagoda Restaurant and Bar in Como**, at around 6pm on **Friday 18 September** for drinks, at your own cost.

This is a great opportunity to come along and meet members and friends. It is also a good way to start the weekend, to relax and enjoy great company.

“Come on down” and catch up. We look forward to seeing Y'all and sharing the sun setting over the Swan River.

Birthdays



Members!

If your birthday does not appear in our newsletter and you would like it to, please email us for inclusion.

September

1 - Jack LeCras
4 - Graham Cerini
7 - Merv Bailey
11 - Chris Castle
12 - Virginia Thompson
21 - Eric Williams

October

7 - Tom Lane
18 - Gerald Case
25 - K.K. Yap
29 - Carole Wurster

November

3 - Kevan Barrett
8 - Charles Erickson
13 - Emmaly Debnam
20 - Mary Ann Wright
25 - Max Kay
30 - Susie Glasford

THANKSGIVING

October 3, 1863 President Abraham Lincoln issued a proclamation that Thanksgiving be observed on the last Thursday in November. Thanksgiving is now a US National Holiday for all Americans to give thanks for the blessing of the harvest in a day of feasting and family. It is a tradition that had its origins with the Pilgrims in 1621.



In November 1621, after the Pilgrims' first corn harvest proved successful, Governor William Bradford organized a celebratory feast and invited a group of the fledgling colony's Native American allies, including the Wampanoag chief Massasoit. Now remembered as America's "first Thanksgiving"—although the Pilgrims themselves may not have used the term at the time—the festival lasted for three days.



While no record exists of the historic banquet's exact menu, the Pilgrim chronicler Edward Winslow wrote in his journal that Governor Bradford sent four men on a "fowling" mission in preparation for the event, and that the Wampanoag guests arrived bearing five deer. Historians have suggested that many of the dishes were likely prepared using traditional Native American spices and cooking methods. Because the Pilgrims had no oven and the Mayflower's sugar supply had dwindled by the fall of 1621, the meal did not feature pies, cakes or other desserts, which have become a hallmark of contemporary celebrations.

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Pumpkin Pie

Pastry for Single-Crust Pie:

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening (you can also use butter)
- 3 1/2 tablespoons cold water

Filling

- 2 cups mashed, cooked pumpkin
- 1 (12 fluid ounce) can evaporated milk
- 2 eggs, beaten
- 3/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt



Directions

1. Preheat oven to 200 degrees C (400 degrees F).
2. Prepare pie crust by mixing together the flour and salt. Cut shortening into flour; add cold water 1 tablespoon at a time (you may need only 3 tablespoons, or up to 4 tablespoons). Mix dough and repeat until dough is moist enough to hold together.
3. With lightly floured, hands shape dough into a ball. On a lightly floured board roll dough out to about 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside-down 8- to 9-inch pie pan. Gently roll the dough around the rolling pin and transfer it right-side up onto the pie pan. Unroll, easing dough into the bottom of the pie pan.
4. In a large bowl, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt with an electric mixer or immersion blender. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.