The Caladenia Club Newsletter

Hi Everyone, welcome to Edition No 4 of the Caladenia Club Newsletter.

Hope you're all staying warm and dry during this very wet and cold blast of weather we're having at the moment.

The Autumn colours are looking pretty spectacular right now but Winter seems to be giving us a bit of a hint about what's on the way!



Our Kitchen Whiz hard at work!

1960's Song Quiz

- 1. Which iconic 60's song begins with the lyrics, 'All the leaves are brown (all the leaves are brown), And the sky is grey (and the sky is grey)'?
- 2. In 1967, which global sensation belted out the lyrics R-E-S-P-E-C-T?
- 3. Which famous group recorded 'Under The Boardwalk' in 1964?
- 4. Complete the lyrics by The Monkees, 'Then I saw her face, ...'?
- 5. Who had a hit in 1966 with 'It's a Man's Man's Man's World'?
- 6. Which awesome 60's song begins with the lyrics, 'You've done it all, you've broken every code, and pulled the rebel to the floor'?
- 7. Which male artist released a song in 1965 called 'Oh pretty woman'?
- 8. What is the opening line to Dion's 1961 song 'Runaround Sue'?
- 9. Jim Morrison is the lead singer of which American rock band?
- 10. Which member of The Rolling Stones drowned in a swimming pool?

Answers on next page

Sunday May 10

Mother's Day

Happy Mother's Day to all the mums out there.

Have a wonderful day.

"Mothering is not just bearing children – it's nurturing those in need. We are all capable of that" Anon

What Kids say about Love

"When my grandmother got arthritis, she couldn't bend over and paint her toenails anymore. So my grandfather does it for her all the time, even when his hands got arthritis too. That's love."

Rebecca age 8

"When someone loves you, the way they say your name is different. You know that your name is safe in their mouth." Billy age 4

"Love is when a girl puts on perfume and a boy puts on shaving cologne and they go out and smell each other." Karl age 5

"Love is what makes you smile when you're tired." Terri age 4

Joke of the Week

A child asked his father, "How were people born?" So his father said, "Adam and Eve made babies, then their babies became adults and made babies, and so on." The child then went to his mother, asked her the same question and she told him, "We were monkeys then we evolved to become like we are now." The child ran back to his father and said, "You lied to me!" His father replied, "No, your mom was talking about her side of the family."

Q: What did the duck say when he bought lipstick?

A: "Put it on my bill."

Q: What do you call a pig that does karate?

A: A pork chop.

Quiz Answers

- California Dreamin' by The Mamas and The Papas
- 2. Aretha Franklin
- 3. The Drifters
- 4. Now I'm a believer
- 5. James Brown
- 6. Make Me Smile by Harley and Cockney Rebel)
- 7. Roy Orbison
- 8. Here's my story, it's sad but true
- 9. The Doors
- 10. Brian Jones

How many words of 3 letters or more can you make from – no plurals ending in 's'!!

Leftover Cheesy Mashed Potato Puffs

Ingredients

- 2 cups mashed potatoes
- 3 large eggs, beaten
- 1 cup grated cheese such as Parmesan or Gruyere, divided
- 1/4 cup minced fresh chives
- 1/4 cup diced cooked bacon or ham, optional
- Salt and freshly ground pepper
- Sour cream, to serve, optional

Directions

- Heat the oven to 200°C and lightly grease the cups of a mini-muffin tin.
- Whisk together the mashed potatoes, eggs, 3/4 cup of the cheese, the chives, and ham. Season, if necessary, with salt and pepper. The seasoning will depend on how seasoned your mashed potatoes were to begin with. Mound a spoonful of the mixture in each muffin cup. Sprinkle the tops with the remaining 1/4 cup of grated cheese. Bake for 20 minutes, or until the potato cups are set, browned on top, and hot through.
- Let cool for about 5 minutes in the pan, then use a spoon or knife to gently release them from the pan. Serve immediately with dollops of sour cream, if desired.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. To reheat and re-crisp, arrange the puffs on a baking sheet and bake at 200°C for about 15 minutes (depending on size).

