

# The Caladenia Club



## Newsletter

Hi Everyone,

Welcome to Edition No.2 of The Caladenia Club Newsletter.

Thank you for your feedback and contributions, we look forward to hearing more ideas from you.

The Ginger Cake recipe looks delicious, can't wait to try it!

Sending smiles to you all from all the Team.

### How's Your General Knowledge?

#### Answers on Page 2

1. How many legs does the Legs of Man have? (Hint - Isle of Man)
2. How many tails does a Manx cat have?
3. How many teeth does an aardvark have?
4. Which sea creature has three hearts?
5. Which instrument has forty-seven strings and seven pedals?
6. Whose face was said to have launched 1,000 ships?
7. In the traditional rhyme, how many mice were blind?
8. How many bones does an adult human have?
9. How many pedals do most modern pianos have?
10. Water boils at 212 degrees on which temperature scale?

A great Activity at Home Idea from Helen Wood in lovely Yarra Glen:

Cut a U shape, or series of U shapes, along the bottom edge of a cardboard box, forming an arch or series of arches.

Cut holes according to the ball size you have available.

Place the box at end of a room and roll balls along the floor, trying to get balls through the arch, into the box.

You could even use a golf putter or tennis racquet if you have one.

Maybe some kitchen implements could be used, something like an egg lifter?

You can move the box further away to increase the challenge.

Can be done indoors or out and both seated and standing.

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A great activity to promote hand-eye co-ordination, depth perception and distance judgement as well as promoting good brain/body co-operation and some gentle exercise.

Thanks Helen

### April is International Poetry Month.

With that in mind, we'd like to issue a couple of challenges to all our very clever and creative Club Members and your families. We'll include some of your creative verse in following issues.

1. A Limerick about Caladenia. (good luck getting something to rhyme with that!)
2. Complete this well-known poem with your own version.....

'The boy stood on the burning deck.....'

## Employee of the Week



## Joke of the day

The Pope just finished a tour of the East Coast and was taking a limousine to the airport. Since he'd never driven a limo, he asked the chauffeur if he could drive for a while. The reluctant chauffeur pulled over along the roadside, climbed into the back of the limo, and the Pope took the wheel.

The Pope then merged onto the highway and accelerated to over 90 mph to see what the limo could do. Suddenly, the Pope noticed the blue light of the State Patrol in his side mirror, so he pulled over.

The trooper approached the limo, peered in through the windows, then said, "Just a moment please, I need to call in." The trooper called in and explained to the chief that he had a very important person pulled over for speeding. "How do I handle this, chief?" asked the trooper.

"Is it the Governor?" questioned the chief.

"No! This guy is even more important!"

"Is it the President?" asked the chief.

"No! Even more important!"

"Well, who the heck is it?" screamed the chief.

"I don't know, sir," replied the trooper, "but he's got the Pope as his chauffeur."

## Trivia Quiz Answers

- |                  |                        |
|------------------|------------------------|
| 1. Three         | 7. Three               |
| 2. None          | 8. Two Hundred and six |
| 3. None          | 9. Three               |
| 4. Octopus       |                        |
| 5. Harp          |                        |
| 6. Helen of Troy | 10. Fahrenheit         |

Another delicious Recipe from  
the Caladenia Cookbook

## SUPER MOIST GINGER CAKE

### Ingredients

60g butter  
125g golden syrup  
100g plain flour  
25g self-raising flour  
1teaspoon bicarbonate of soda  
1 heaped teaspoon ground ginger  
0.5 teaspoon mixed spice  
100g caster sugar  
Pinch of salt  
125ml milk  
1 egg, beaten

### Method

Melt butter and golden syrup, set aside.

Into a large bowl, sift flours, bi-carb of soda, ginger, cinnamon, mixed spice and sugar. Stir to combine.

Add eggs and milk. Beat well.

Add melted butter and syrup and mix well to combine.

Grease and line 2 loaf tins (approx 23cm x 12 cms). Divide mix evenly between the 2 tins.

Bake in a moderate oven (180 deg C / 350 deg F) for about 50 mins or until top is golden brown and an inserted skewer comes out clean.

Allow to cool in the tins for 10 mins before removing.

Bon Appetite

