



# THE PROBIAN

Newsletter of Lane Cove Combined Probus Club Inc. A club for the retired and semi-retired.

Club Website: [www.probuslanecove.org](http://www.probuslanecove.org)

***Membership Fees are now due. Please pay Treasurer Louis online or before 10<sup>th</sup> March 2025. \$75 per annum plus \$20 joining Fee for new members.***

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## **PRESIDENT'S REPORT, February 2025**

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Welcome to the February Edition of the Probian. Lunch after the meeting will be at The Longueville Hotel. Please add your name to the list when signing in.

As you will read in this Edition of the Probian, we have several interesting and diverse activities coming up for members to enjoy. Also, the list of Guest Speakers is filling up for the year ahead with an excellent range of Presenters.

You will note that Membership Fees are now due. Information is on the top of this page!

As we approach the AGM in March, we need to be aware that all the activities planned requires members to put up their hands where a position needs filling and not to rely on others to always make things happen. A nomination form is included at the end of this newsletter.

Following the AGM we will have a game of Social Bowls followed by a delicious BBQ. Cost of BBQ is \$15 plus \$5 for the Bowlers. Please pay your money to Louis at the meeting next week or by depositing online.

*Judi Gowing*  
**President**

Members are encouraged to invite guests to attend meetings and to make them feel welcome so that they might enjoy our friendship. Guests may belong to more than one club. We meet at Lane Cove Bowling and Recreation Club at 151 Burns Bay Road, Lane Cove at 10.00am on the second Monday each month.

**Postal address:** PO Box 1028, Lane Cove, NSW 1595

**Website address:** <https://probuslanecove.org>

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## **BIRTHDAYS**

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Happy birthday to the January folk – Christine Forrest, Rosemary Taylor & Adrian Teague and to the February folk - Elizabeth Howard, Bruce Gowing, Harry Shiell & Dianne Whathen.

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## **TREASURER'S REPORT - Louis Kepert**

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Cash at Bank – \$ 4,406.92

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## **MEMBERSHIP REPORT**

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The Club currently has 51 members.

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## **CLUB AGM**

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As you would be aware, our Club is required to have an AGM each year for the following Management Committee roles:

- President
- Vice President
- Treasurer
- Secretary
- Membership Officer
- Outings, Activities and Tours Officer
- Guest Speakers Officer
- The Probian Editor
- Welfare Officer
- Club Co-ordinator

I know that you all value our Club and urge each of you to consider nominating for one of these roles. All you need is the willingness to give back to the Club that you have benefitted so much from, you in turn get to share your knowledge, ideas and experience with fellow members.

With a co-operative attitude, and a little bit of time, our Club can continue to give us all the opportunity to stay connected and participate in a range of activities and outings.

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### **LAST MONTH'S Outing to Piato**

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In lieu of our January meeting, twenty two members and guests enjoyed a delicious lunch at Piato on Blues Point Road, McMahons Point. Food was delicious and there was great camaraderie! A fabulous outing indeed!



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### **MEETING DATES**

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February 3 <sup>rd</sup> 11am	Committee Meeting
February 10 <sup>th</sup> 10am	General Meeting
March 3 <sup>rd</sup> 11am	Committee Meeting
March 10 <sup>th</sup> 10am	AGM/General Meeting + BBQ + Bowls
April 7 <sup>th</sup> 11am	Committee Meeting
April 14 <sup>th</sup> 10am	General Meeting

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## **CLUSTER 9 MEETING REPORT by Bruce Gowing**

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All Representatives of Probus Cluster 9 are visiting a Club outside our Cluster to glean membership growth ideas, good practices & activities which could be of value to our respective Clubs. I am attending Thornleigh Mixed Probus Club on Thursday 6<sup>th</sup> February. I will be reporting back to the Cluster Group at the next Meeting on February 24<sup>th</sup>, and obviously to the Lane Cove Probus Committee on March 3<sup>rd</sup>.

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### **FEBRUARY GUEST SPEAKER**

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Trevor McAlister

Trevor was a former Industrial Arts secondary school teacher with an interest in local history and walking. In 2007 he began leading free walks around the streets and suburbs of Sydney and to make his walks interesting, he drew people's attention to things which they may not have noticed despite walking past them every day. Over the years the number of walks and the features they contained, has increased. These grew into a catalogue which became a book. Included are the largest and the smallest, the oldest and the strangest. Each has a story. These stories often give a surprising insight into our past. At our meeting, as guest speaker, he has time to just give a sample of the many places contained in his book Exploring Hidden Sydney. These can be found by anyone who has the time to walk a couple of city blocks and look around. All proceeds from the sale of the book (\$35.00) are going towards the eradication of polio and other Rotary projects through The Rotary Foundation.

### **HIDDEN SYDNEY**

Part 1; Sydney CBD, The Rocks and Parramatta:

At the upcoming meeting we will take a virtual walk through Sydney's CBD, The Rocks and Parramatta. We will see what became of Sydney's market (It is in Market Street) and Sydney's Barracks (in Barrack Street of course). We will find out why the kangaroo on Sydney's GPO is looking the other way, see a portion of the Tank Stream and we will find out why NSW is exposing her breast over the northern entrance to Sydney's GPO. There will be time to pause outside Sydney's oldest public convenience (for men only) and to travel up the harbour to see what John Hodges did with the £1000 he won in a card game back in 1821. We will

also pay our respects to Henry Edward Dodd. His is the oldest undisturbed European grave anywhere in Australia. Finally we will observe a sample of what remains mostly hidden within the Sydney region, of the oldest continuous culture on earth.

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## DATES FOR YOUR DIARY

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February 28<sup>th</sup>, Friday –

Half day Tour East of the Harbour with the Naval Historical Society of Australia. **Bookings closed.** Suggestion for Lunch at Bungalow 8, which is a short walk from the Wharf.

Wednesday, 12<sup>th</sup> & Thursday, 13<sup>th</sup> March - 2025 NSW Seniors Festival – Premier's Gala Concert

**Get Ready for the 2025 Premier's Gala Concerts!** 🎤

Mark your calendars and set your alarms—tickets go live at 9:00 AM on Tuesday 4 February 2025, and best of all, they're absolutely FREE! Don't miss your chance to be part of this spectacular celebration.

Join us for a dazzling event that brings together some of Australia's most beloved artists to honour and celebrate the incredible contributions of NSW seniors.

When & Where?

Dates: Wednesday 12 and Thursday 13 March 2025

Times: 11:00 AM & 2:45 PM

Location: ICC Sydney Theatre, Darling Harbour

📅 How to Book Your FREE Tickets:

- Online visit: <https://seniorsfestival.info/galaconcert>
- By phone: [02 9215 7500](tel:0292157500) Mon–Fri, 9:00 AM – 3:00 PM (if booking by phone, please be patient and expect lengthy delays. We highly encourage you to book your tickets online)

🕒 Act Fast!

Limit of 4 tickets per booking.

March 15<sup>th</sup>, 6pm

Waverton Probus are holding a St Pats dinner at Northbridge Golf Club, Cost \$85 dinner and dancing. Contact number of 0408 967 376 to register your interest.

Monday, March 24<sup>th</sup> 10:30 am

***Lane Cove Choristers Seniors Festival –‘Time to Shine’***

A free Concert (donations appreciated) is being held at the new Performance Space in the 'Hub' Floor under Sydney Community Services, Little St, Lane Cove. Performing with Lane Cove Choristers will be the fabulous accordion artists, 'The Two Fillies'. Lunch for our members at La Piazza following the Concert.

Names to Judith Mayer.

Monday, April 28<sup>th</sup> 11am – 3pm

The Bob Hawke Beer & Leisure Centre, 8-12 Sydney Street, Marrickville  
Travel via Metro from Crows Nest to Sydenham. A short walk to venue.  
Lunch at Lucky Prawn.

Names to Judith Mayer.

Monday, May 26<sup>th</sup> 12noon

Lunch at Strangers Restaurant,  
Parliament House, Macquarie Street, Sydney.

2 course meal \$65.00

Names to Judith Mayer

November 2<sup>nd</sup>

**Norfolk Island Experience**

With Trade Travel - Ex Sydney

8 Days / 7 Nights - Fully Escorted

Tour Departs: Sunday 2 November - Sunday 9 November 2025.

Please contact Judith Mayer if you are interested.



### TARTIFLETTE

This is a French Savoyard dish, which is a gooey, creamy baked casserole of potatoes, cream, cheese, bacon, and onions. An important ingredient is Reblochon cheese from the Haute-Savoie region, which is made with unpasteurised milk so not allowed for imports to Australia. But French Cheesemaker Matthieu Megard in Victoria is making a very good Australian version of Reblochon – *L'Artisan Organic Mountain Man* – from unpasteurised organic Australian milk, which is available from cheese specialists and some Coles stores. It is just as good as Reblochon. You can also use any good quality washed rind cheese.

#### Ingredients

- 30g butter, chopped, at room temperature
- 1kg Dutch cream or similar all-purpose potatoes, unpeeled, washed
- 1 tbsp sea salt
- 5 sprigs fresh thyme, plus extra leaves, to serve
- 2 tsp olive oil
- 300g piece smoked bacon or speck, cut into 3cm lardons
- 6 French shallots, peeled, sliced into thin wedges
- 3 garlic cloves, crushed
- 100ml white wine
- 200ml crème fraîche or sour cream
- 100ml pouring cream
- 400g L'Artisan The Mountain Man cheese (see above)

#### Preparation

1. Preheat oven to 200C/180C fan forced. Grease a 2L ovenproof baking dish with half the butter.
2. Place the potatoes in a saucepan with cold water, a sprinkle of salt and two sprigs of thyme. Bring to boil over high heat. Reduce the heat and simmer for 12-15 minutes or until just tender, but not quite cooked through. Set aside to cool. Cut into slices about 5-7mm thick.
3. Meanwhile, heat a cast iron frying pan over medium heat. Add oil and drop in remaining butter and let it melt. Add bacon, shallot and garlic and cook, stirring often, for 10-15 minutes or until shallot is caramelised and bacon crisp. Add wine and stir to deglaze, scraping the base to remove the crispy parts. Simmer on high until the wine is reduced by two-thirds. Remove from heat and add the crème fraîche, cream and thyme leaves from the remaining sprigs. Season. Stir to combine.
4. Layer half the potato over the base of the prepared dish and spoon over half the shallot mixture. Repeat with the remaining potato and shallot mixture. Cut the cheese into 4 wedges. Arrange the wedges on top of the potato and shallot mixture.
5. Bake the tartiflette for 25-30 minutes or until the potato is tender and the cheese is melted and gooey. Serve sprinkled with extra thyme leaves.

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<https://www.facebook.com/profile.php?id=61561572697844>

<b>Committee</b>		
<b>President</b> Judi Gowing 0419284262	<b>Vice President</b> Eva Wiland	<b>Membership</b> Sandra Barber
<b>Secretary</b> Judy Slatyer	<b>Hon. Treasurer</b> Louis Kepert	<b>Probian Editor</b> Judi Gowing
<b>Guest Speakers</b> Bruce Gowing	<b>Day Trips</b> Lesley Pike / Judith Mayer	<b>Welfare</b> Elizabeth Howard 0410505001

Contact us: [CONTACT | Probus Lane Cove](#)





# Probuss

## Management Committee Nomination Form

**Club Name** \_\_\_\_\_

**Committee Position** \_\_\_\_\_

**Name of Nominee (print)** \_\_\_\_\_

**Signature of Nominee\*** \_\_\_\_\_

**Proposed by (print)** \_\_\_\_\_

**Signature** \_\_\_\_\_

**Seconded by (print)** \_\_\_\_\_

**Signature** \_\_\_\_\_

**Completed forms to be received by Secretary by (date)** \_\_\_\_\_

\*By signing this form, the nominee understands that PSPL's National Insurance Program provides Public Liability Insurance of \$20 million (Australia) and \$10 million (New Zealand). A summary of the coverage, which is subject to terms, conditions and limitations, is available in the Club Administration section of the PSPL website.

Completed nomination forms must be received by the Secretary either in person, by post or by email by the date nominated above.