



Newsletter

APRIL 2024

Altrusa International of Cambridge Leading to a better Community BRANCHING OUT

Altrusa is an International non-profit organisation making our local communities better through leadership, partnership and service. We are civic minded people who strive to create better communities worldwide.

President's Report April

Having arrived back from Brisbane earlier in the month it has been all go. I had all my Fashion Show tickets to sell as did many others in our group. Congratulations to Joanne for selling the most tickets and selecting a great wine for the night. In the end we were able to have a great turn out for the event. You can all be proud of the effort in advance of the evening and on the day. The fashion houses did a great job and as we did last time De-ane delivered a bottle of wine to each shop as an extra thank you from us.

We were not able to hold a Board meeting as several members were unable to attend. Those of us present set an agenda and reflected on our evening and life in general.

You will all have seen the more compact programme organized for conference. Ali will be staying at the hotel and the rest of us will car pool over the three days. We did agree to support Hamilton club and are involved in various ways. Ali as our representative is also coordinating the Foundation raffle. Myself and Janet (and possibly others) are making toilet bags for a work shop(adding toiletries for Woman's Refuge). I am also involved with the workshop for first timers at conference.

We are a small group, but mighty, in that we work well together to make a success of projects we undertake.

Thank you.

Glenda

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House Keeping

President: **Glenda Little** – Please refer to your Year Book for Glenda's Phone, email and address.

Secretary: **De-ane Busby** - Please refer to your Year Book for De-ane's phone, email and address.

Editor: **Janet McComb** - Please refer to your Year Book for Janet's phone, email and address

Business Meeting. TUESDAY 23rd APRIL

Taylor Made (Formerly Community Centre Taylor Street)

Meet from 5.45 onwards

Dinner will be at 6.30 onwards.

Please bring your own dinner plate and cutlery. Glass and drink of choice .

Cost will still be the same \$20.00 for dinner which will include the room hire and \$5.00 for the raffle.

We are having Pizza again this month.

Helen is away please send your apologies to De-ane by Monday morning 22nd April

REMINDERS

We are collecting toiletries for the Salvation Army again

Social Lunch

May lunch will be Friday 10th. Venue to be advised

Board Meeting:

Thursday 16th May. Venue and Time to be advised.



Jenny Shaw

Communication/Literacy report

Once again very little to report.

Personally it has been busy, attending zoom workshops and pre conference zoom meetings plus planning for the Conference Foundation raffle and a workshop.

This weekend we are enjoying a long weekend in Nelson, staying with friends. Very relaxing.

We were not able to have a committee this month. Perhaps some of you would like to discuss a book that you have recently read and enjoyed.



Laundromat Library – Thanks to Marie Davis for her regular visits to the library, to restock and keeping track of numbers of books; this initiative has been very successful.

Alison

Membership and Social

Fashion Parade

What a fun evening the Fashion Parade was. After wondering if we should cancel almost all the tickets were sold and everyone enjoyed the evening. Thank you to the Members that helped with the supper. Having the food in the small plates makes it so much easier than having to put it all on a table and people helping themselves.

Now the days are getting colder and cauliflowers is a bit cheaper here is a recipe I thought you might enjoy.

Curried Cauliflower Soup

1 large cauliflower

1 tbsp olive oil

Salt

Knob of butter

1 chopped onion or leek

2 tsp mild curry powder

1 potato, chopped

1 litre chicken or vegetable stock

Squeeze of lemon and cracked pepper to taste

Method

Cut the cauliflower into pieces add olive oil and salt and roast at 190 degrees until cooked.

Melt the butter in a saucepan, add onion or leek and cook until softened, add the curry powder, potato and salt and cook for a further 5 minutes. Add the stock and cook until the potato is soft, then add the roasted cauliflower. Cook for a further 10 minutes, then puree and season.

Enjoy Jenny

Here are some photos from the fashion parade



Annah S Models



Gabriel's Models

