

# January 2014 Gigs

A special thank you to **Ian Fisk** for keeping us up to date with what's happening around the traps...

Wed 1 from 11am	Annual Bluegrass Picnic	Botanic Park, Adelaide
Thur 2 6-8.30pm	Regeneration dinner/dance	Plympton & Glenelg RSL 464 Marion Rd, Plympton Park
Sun 5 12pm to 5pm	<b>Tracey Rains</b> and <b>Claypan</b> with guest <b>Kevin Smiff Willaston C.M. Club</b>	Gawler River Road, Willaston
Sun 5 12.30 to 4.30.	See CMSA Website <b>Adelaide C.M. Club Inc.</b> ,	11 LaSalle St, Slovenian Club Dudley Park
Mon 6 8-9pm	Hillbilly Hoot	Linde Reserve, Nelson St, Stephney
Thur 9 6-8.30pm	Regeneration dinner/dance	Plympton & Glenelg RSL 464 Marion Rd, Plympton Park
Sun 12 1 to 5pm	<b>Charlie McCracken band</b> with <b>Malcolm Doyle Southern CM Club</b> ,	Lockleys Bowling Club 46 Rutland Ave.s
Sun 12 11am to 4pm	Jay J Shannon and Winchester <b>Barossa C.M. Club</b>	Nuriootpa Bowling Club, Buna Terrace, Nuriootpa
Mon 13 8-9pm	Hillbilly Hoot	Linde Reserve, Nelson St, Stephney
Thur 16 6-8.30pm	Regeneration dinner/dance	Plympton & Glenelg RSL 464 Marion Rd, Plympton Park
Jan 17 to 26	check the website	Country Music Festival Tamworth Tamworth
Sun 19 1pm to 5	<b>Heartland</b> plus <b>Gary Daniel Railroad C.M. Club</b>	at S.A. Sea Rescue Squadron Barcoo Road, West Beach
<b>Sunday 19 12noon to 4pm</b>	<b>Eddie &amp; Friends Gawler C.M. Club Munno Para Bowling Club Cnr Main North &amp; Curtis Rds</b>	
Mon 20 8-9pm	Hillbilly Hoot	Linde Reserve, Nelson St, Stephney
Thur 23 6-8.30pm	Regeneration	Plympton & Glenelg RSL 464 Marion Rd, Plympton Park
Sun 26 11.0 to 4.0pm	<b>Bernie &amp; The Bandits</b> with <b>Billy Dee Murray Bridge C.M. Club</b>	Imperial Football Club Johnstone Pk Murray B
Sun 26 12noon	Jay J Shannon and Winchester <b>Kilburn R.S.L. C.M. Functions</b> ,	2 Way Street, Kilburn
Mon 27 8-9pm	Hillbilly Hoot	Linde Reserve, Nelson St, Stephney
Thur 30 6-8.30pm	Regeneration dinner/dance	Plympton & Glenelg RSL 464 Marion Rd, Plympton Park
<b>Sat 1<sup>st</sup> Jan 12-5pm</b>	<b>Gawler C.M. Club, Music Workshop - Sing, Learn, Jam, Have Fun! The First Saturday of Every Month - Entry \$4.00 per person for all attending Tea, Coffee provided.</b>	<b>Cancelled</b>

May each day of the New Year  
Bring happiness, good cheer  
And sweet surprises...  
To you and all your dear ones!

*Our Gawler Country Music Club Committee wish all  
Clubs, Club Members and all followers of Country Music  
everlasting happiness throughout 2014.*

# Ma's Country Kitchen

## Cowboy Casserole

*A hearty recipe to  
begin the new year.*



### Cowboy Casserole – Ingredients

- 12 good quality pork sausages (try to get flavoured ones as well as plain pork)
- 2 medium sized onions, chopped
- 4 sticks of celery, chopped
- 400 grams/14 oz. (one can) of chopped tomatoes
- 300 ml/ 10 fl.oz of beef stock (you can use stock cubes for this)
- 1 tbs of runny honey or maple syrup
- 1 tbs of Worcestershire sauce
- 2 x 400 gram/ 2 x 14 oz. cans of baked beans
- A little water to thin the mixture, if it starts to burn or is too thick
- 1 tsp of smoked paprika or a little mild chilli powder
- 1-2 tbs of olive oil

### Cowboy Casserole – Method

- Lightly fry the sausages in the olive oil, turning occasionally to brown, or you can grill them if preferred. Set aside in a heatproof casserole dish or stockpot sized pot.
- Add a little more oil and gently fry the onions, bacon and celery until soft and cooked. Cut the sausages in half with a diagonal cut.
- Put the sausages, bacon, onions and celery into the casserole dish/stockpot and tip in the chopped tomatoes, beans, Worcestershire sauce and honey/syrup. Pour in the stock and paprika/chilli powder and stir thoroughly.
- Heat all of the mixture over a low heat, stirring to prevent burning or sticking, as the beans will burn if they stick to the bottom of the pot. Do not let it boil, just simmer for about 10 minutes until the liquid has reduced and the flavours have mingled. You could also put the casserole dish into the oven if you have a lid, or cover the top in foil for about 30 minutes at 150 C/300 F/ Gas mark 2.
- Serve with mashed potato or baked potatoes or even some delicious warm crusty bread.

### Cowboy Casserole – Tips

- If you like barbecue flavour, put in some barbecue sauce or marinade to lift the dish.
- You can put extra vegetables in, such as courgettes/zucchini to give a little more crunch.