February 2011 Gigs Acknowledgement to Ian Fisk & www.saccm.com/gigguide.htm

Thur 10	Billy Dee and The Rare Old Times	Rob Roy Hotel, 106 Halifax St,	0000 5201
from	flyer	Adelaide	8223-5391
Fri 11 8-11pm	Craig Giles	Victor Harbor Bowling Club Flinders Parade, Victor Harbor	Jeff 8552 1745
Sat-Sun Feb 11-13	JJ Shannon and Winchester, Craig Giles, Graeme Hugo. Ian List, David Pearce, Chooka Williams, David Croser, Charlie McCracken, Ross Baker/Gummy Bill, Len & Jean Connor, Rvan Cornish and Freddy Bowen plus young whip cracker Luke Fritsch fiver	Alcheringa Country Music Shindig Dave's Place, Wellington all profits in aid of the Royal Flying Doctor Service Map	8572 3029
Sat 12 Spm	Country Express Bluegrass Band (John Monro, Brent Miller, Mike O'Callaghan and Mike Smith) some photos here	SA Folk Centre, on Sth Road and George St, Thebarton	8354 4606
Sun 13 1.0 to 5.0 pm	Graeme Hugo with Compact Country	Southern CM Club Holdfast Bay Bowling Club, 583 Anzac Highway, Glenelg North	8381 7622
Sun 13 11am to 4pm	20th Birthday Murrav Mac & True Grit and <u>Craig Giles</u>	<u>Barossa C.M. Club</u> <u>Nuriootpa Bowling Club,</u> Buna Terrace, Nuriootpa	8523 1957
Mon 14 8-9pm	<u>Hillbillv Hoot</u> Ali & the Hoot Live from the stables Every Monday	<u>Three D Radio</u> 48 Nelson Street, Stepney	8363 3937
Wed 16 8-11pm	Craig Giles in Concert	Robertstown Hall, Robertstown	8581 7189
Thur 17 from	Billy Dee and The Rare Old Times	Rob Roy Hotel, 106 Halifax St, Adelaide	8223-5391
Fri 18 &	Craig Giles	Broken Hill Legions Club	
Fri 18 to Sun 20	Paul Costa, Travis Sinclair, Jayne Denham, Don Costa, <u>Allan</u> <u>Webster</u> and Wildcard Graeme Hugo plus many more TBA	Lake Charlegrark Country Music Marathon, Lake Charlegrark, Vic	0427 687 757
Sat 19 3pm	Lindsay Butler & Shaza Leigh	Hindmarsh Valley Memorial Hall	8555 3219
Sat 19 7-11pm	Winchester featuring Jav J Shannon Country Cabaret 3rd Sat every month	Blackwood RSL, 1 Brighton Pde, Blackwood \$5 entry meals start 6pm	bookings essential 8278 6253
Sun 20 12noon to 4.0pm	The Blackhats plus guest Angela Easson	Gawler Country Music Club Munno Para Bowling Club Cnr Main North & Curtis Rds	8255 8920

G'Day Folks

If there is anyone out there who would be interested in doing the Newsletter, could you please contact me. I have done this newsletter, but I am not very good on the computer. My skills are limited in that area. I am not as good as the former editor but I had to do something. Hope you enjoy my Second attempt. PLEASE HELP<HELP<HELP<HELP.

Kind Regards Keith Warren President/Entertainment Officer / Once Only Newsletter Editor Contact Number's 08-82558920 Mob 0413872424 or email; kwcountry@optusnet.com.au



Ma's **Country** Kitchen

Ma would like to welcome Grace To The Kitchen This Month

Stuffed Capicums (red or green)

Serve 4-6

- 2-3 Capsicums sliced lengthways and cored 300g Mince Steak
- 2 bacon rashers
- 1 large egg
- . 2 tblps parmesan Cheese
- ½ cup bread crumbs

Fry Onions, garlic, mince & bacon, let cool. Drain off excess oil transfer to mixing bowl, Add Parmesan cheese, egg, breadcrumbs, (less2sponfuls) cheese(less 2 spoonfuls) Blend together. Fill Capsicums with mixture. Sprinkle with reserved cheese and breadcrumbs on top. Arrange in baking dish with 1 cup water and spray and bake in a hot oven till golden brown. Check after 40mins.

Variation:: Chicken or Tuna can be used; rice... can replace the mix for crumbs. Can be eaten cold. Great for picnic's.

Almond Macaroons

2 Egg whites 10oz ground almonds 3. ½ oz caster sugar Few drops almond essence Rice paper (Optional) Beat egg whites stiffly, add sugar slowly while stirring. Add ground almonds and essence, mix again. Take teaspoonfuls of mixture and place on rice paper-lined tray, keep apart. Bake at 180c for 20mins. (Tip) an almond pressed into the centre of macaroon before baking, adds a nice touch.

Munno Para Bowling & Community Club Inc:



Traditional Food at its Best TEL: -0433 533 718

Meal times and our Lunch Menu

Beer barrered fish and chips (grafeet or examplee) graduble) Battered lish soryed with a portion of crise chies. saled, colesian and lecon

Calamari \$8.00

Natural calazari runus served vitto chius, salad, colesian and leason

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Golden brown prom cullets with crises select and parnished with leave neglect that the select its bayes and markets the select the selection of the selection o

Prime pork sausages served with homeande pash and with rich grayy.

Reast of the day \$8.00

Roast of the day served with golden roast potatoes and regetables and rich gravy.

Hinnesteaks \$8.00

ilas steaks served with piecopple and a fresh fried ega, chips and salad parnish

Hosenade collage pic served with vegetables and

Our own home crombed Schnitzels from \$8.00

Our fresh home crushed chicken or beef schaitzels served with chips and salad Gravy, auchtoon, pepper or binne souce Provinced Golic terming or Parma terming, \$2.50 exect

Transpolic process \$1,00 Served with boiled rice

Hunemade Quiche \$8.00 Served with saled and this

Succolon prawn cocktail; \$11.00 Served with Itesh salad and rosenary sauce

Planelman's lunch \$8.00 Served with crusty French st lka, cheese, Pickled enion & chutney, Served with a side saled

Warm chicken salad SX.00 Served with crusty bread

Friday is mixed choice menu \$10.00 Gpm till 8pm

Monday to Friday for lunch 12pm till 2pm from \$8.00 Thursday night is Schnitzel and seafood Night from only \$9.00 inclusive of salad bar 6pm till 8pm Come and relax and enjoy our newly Refurbished surroundings and enjoy the friendly atmosphere our club has to offer.

Friday night meals are popular and bookings are essential meals start 6pm

PH: (08) 8254 1892