

Willow Wren Caravan Club Newsletter 18-20 August 2023



Bouvard, Mandurah, at “Estuary Hideaway Holiday Park”

Friday August 18th

A small turnout with 10 members in all attending: 4 vans and 1 motorhome: Colin & Christine; Gary and Sandy; Jim and Lynne, Paul & Caroline, John and Marilyn. Cost of campground was \$72 for the two nights. Sites were quite level, sandy and only metres away from the estuary shoreline *. Plenty of trees around (would be good for summer camps). The campground had a nice swimming pool....no Wrener foolish enough to test it out...too bloody cold! The camp kitchen was old but quite nice, well maintained, with indoor and covered outdoor sections, where the two BBQ were located. The indoor common room even had sofas and a big screen where the Matildas-Sweden game could be watched!

After a mid-afternoon loosening up by the men playing pétanque * on the sandy grass-covered lawn (covered by many shallow rabbit holes....there was the occasional hole-in-one!), drinks and nibbles were held at about 4pm, preceded by the official opening by Colin.



The weather was clear sunny skies but cold. So we decided to light the campfire * early and then even went to two barrels, as there was a surplus of good wood brought by us Wreners. Dinner was a bring-your-own and some braved the cold to sit before the campfire to eat.

Saturday August 19th

We awoke to a splendid sunny morn, with a slight fog lifting. The morning was full on, starting at

- 9am - group breakfast* at the **Coast Café *** (2/45 Rees Place, Bouvard); great food, large selection, big serves, in a great setting (next to the marina), not far from one of the Great Wooden Giants;
- ~10.15- A fruitful visit to the **Peel Produce Market**

*: popular stops were the Cacao seller (tastes all around of the Ceremonial Cacao drink plus two sales of solid cacao chunks) , the fish monger (sales of King George Whiting), the plant guy (several sales here also), the Billy Stitch Gin Distillery stand * (one sale here...a double gold at San Francisco show), and the jarrah honey seller.



- ~12.30- A visit to the **Yalgorup National Park** and the famous **Thrombolites ****in the Lake Clifton shallow waters (apparently 4 times saltier than average sea water); our illustrious Christine was apparently the Project Manager overseeing the installation of the boardwalk many years ago!.

- ~12.45- We then took on our serious day exercise walking 2 1/2kms in to see one of the large **wooden Giants- The Tree Hugger *** in a semi-hidden location off Lake Clifton.
- ~2.30pm- After such strenuous exercise, we had to quench our thirst at the convenient **Thorny Devil** brewery and restaurant *.
- Mid-afternoon- After yesterday's warm-up, the men had their playoff tournament of serious **games of pétanque** on the challenging sandy/rabbit-dug/rooty ground; needless to say, the *luckiest* team won both rounds, consisting of Colin and bull's eye man Gary, but not without a serious challenge by Jim and Paul;
- ~5pm- we headed off to the kitchen/BBQ area for some **nibbles and pre-dinner drinks**, with some of us taking a peak at the Matildas vs Sweden game. using the phone.
- 6pm- The **BBQ's were lit** (one with difficulty) and all manner of foods were cooked: small delicious sausages, beef steaks, pork steaks and lamb chops. This was complimented with sides brought to share by each van: delicious scallop potatoes, healthy coleslaw, and corn- on-the-cob.
- ~7pm- The **entertainment highlight** of the weekend was this game (new for many) called **LRCK, *** which is played with five 20 cent pieces/person to start with; this uses 5 dice with these letters on each side (2Left's and 2Right's, 1 Centre (pot) and I Keep). The game is full of ebbs and flows, is quite hilarious and can last a while before all coins are exhausted to the Centre (pot). The winners of the two \$10 pots of the two rounds were Caroline and Christine.
- This hard work was rewarded with a scrumptious cake served with thick cream and yoghurt, brought by Christine. With this in our tummies, we could sleep well through another cold night.



Sunday August 20th

We were greeted with an overcast morning with threats of rain but it held off.

- ~9am- Colin held a wrap-up mtg, reminding people to book upcoming rallies and especially the December rally down south.
- We then held a group photo with our banner and also down at the scenic picture spot of the Estuary campground.

Paul Massarotto 20/08/23



MEMBERS UPDATES

Upcoming Birthdays

Happy Birthday and many happy returns to those celebrating birthdays in September

- ❖ Terry Jackson – 23rd

2023 Upcoming Rallies/Gatherings.

September :15-17 Carnamah Caravan Park. Contact caretaker (Craig) for bookings on 0419 772 575

October : 20-22 Greenhead Caravan Park, 9 Greenhead Rd, Greenhead. Special stay 4 pay 3 deal available.

November : 17-19 Peppermint Grove Beach, 48 Peppermint Gr Rd, Peppermint Grove Beach. Book online or call Grace on 0439 737 791 (Office hours only) Willow Wren sites reserved but cannot stay longer than Sun 19th but can arrive sooner if req'd.



All Rallies are advertised on the website with full details

Recipe of the month courtesy of Christine Steer – Apple, Rhubarb & Cinnamon Cake

Ingredients:

- 380gm Brown Sugar
- 4 x 55gm Eggs (or equivalent)
- 120gm Softened Butter
- 1 Tspn Vanilla Paste
- 300gm Self-Raising Flour
- 1tspn Bi-Carb Soda
- 250ml Sour Cream
- 2tbspn Cinnamon
- 300gm Rhubarb (roughly chopped)
- 4 Apples (peeled and roughly chopped) or 400gm can of Pie Apple
- 50gm Brown Sugar (extra)
- 1 tspn Cinnamon (extra)

Preparation:

1. Cream the butter and sugar and then whisk in the eggs, one at a time. Add the Vanilla. Add the Sour Cream and then fold in the combined flour, Cinnamon and Bi-Carb soda. Lastly fold in the chopped fruit.
2. Spoon the mixture into a greased 23 cm spring form cake tin that is lined with baking paper. Combine extra brown sugar and cinnamon then sprinkle over the cake.
3. Place into a preheated 160C oven and bake for 80 minutes. Cake is ready when it springs back when touched in the centre. Allow to cool before removing from the cake tin.
4. Dust with icing sugar if you wish and serve with a dollop of cream or Greek yoghurt.

Note: This recipe makes a generous amount of mixture. I usually get a full cake and a small loaf cake. You may wish to experiment with a combination of cinnamon, nutmeg and/or allspice. This cake keeps well without refrigeration for about 4 -5 days.

