



Rotary Club of Cooma Inc

Rotary Theme:

Basic fducation and fiteracy

Meeting - 30 September 2015

Visit to Catcher & Co Distillery,

Nepal disaster in pictures

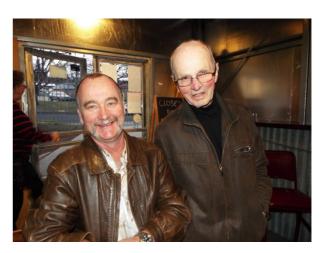
Email: coomarotary@home.netspeed.com.au

Web address: www.clubrunner.ca/Cooma





If you are unable to attend any meeting YOU SHOULD CONTACT DARRELL GAUKROGER by LUNCH TIME THE TUESDAY before the meeting. Failure to do this will mean that you will be asked to pay for the meal. Darrell's contact details are:- Email - dgcooma@bigpond.net.au Phone - 6452 1159 Mobile - 0407 411 422



MEETING STATISTICS:

ATTENDANCE: 61.9 % GUESTS: Ally Johns (club)

APOLOGIES: Alyson, Danielle, John Ch, Peter, Kevin, Katrin, Tom K, Meg, Joe, Dave B, Allan S

LEAVE: Tracey, Brad, Tom S, John Cl

NEXT MEETING: Visit by DG, Monica Garrett, following a Civic Reception at Council Chambers, 5-6pm.



ROSTERS - OCTOBER

John Cl, Brian
Hass, Tom S
Geoff, Kevin
28 th Richard L
14 th Hass
28 th Tom K
14 th Richard L
28 th Elaine M
14 th Richard L
28 th Elaine M

Markets

John K, Elaine S, John Ch, Alyson, Tracey, John Cl Richard H, Katrin

OCTOBER DATES

BIRTHDAYS: Richard L 10th, Bob K 13th, Leslie (Allan S) 16th, Marilyn (Darrell) 17th, Tom S 21st, Kathy (Dave B) 22nd, Wolfgang 25th, Annie (Mark L) and Hass 28th

ANNIVERSARIES: Marco and Marjorie 18th, Wolfgang and Christina 20th

DATE JOINED ROTARY: John Ch 15th, Dave B 17th,

Claire 31st

Please register for the District Annual Conference 23-25th October at Jindabyne.

Elaine: If you haven't got a book of tickets for the duck race, please collect one from Elaine.

John King - Weeds Conference, Wednesday, 14 October: We are now required to be on duty at 6am to serve breakfast and barbecue/lunch has to be available from 10am until 4pm.

Geoff: As International Services Director he has been involved in investigations into the restoration of Fairytale Park. He has a subcommittee comprising Claire, Sue, Wolfgang, and himself plus Owen Trott representing the owners. Major factors are insurance and then security of the restored park.

THREE MINUTER: John K

John's Christmas Day one year in the early 70s was spent making a fire trail down Jacob's Ladder to the Snowy River – a hair-raising experience because of the steep fall away (about 1,000ft) from the trail. Eventually a track was put in from the Barry Way to Dead Horse Gap. In those days, fires in the National Park were managed by the Rural Fire Service, while now they are managed by the Park authorities. The fire, coming from Victoria, was contained by a back-burn and John returned home at 4am on Boxing Day after being called out at 4am on Christmas Day. The return journey was rapid after John purloined some av-gas mixed with some engine oil to reduce the octane, for his empty fuel tank.





Neil broached the idea, as a local project, of helping the raise funds for a specially modified car for a girl who is in a wheelchair.

UPDATE ON THE COFFEE VAN – work being carried out by Mick Redden





Dugald: A reminder that subs are due. They can be paid in two instalments, one now and the other in January.

THOUGHT OF THE WEEK: Darrell

Giving money and power to the government is like giving whisky and car keys to teenage boys.

<u>Claire</u> is organising a Melbourne Cup luncheon at the Club on Tuesday 3 November at 12.30pm, \$30 per head.

Rotary Learning Initiative – a series of fast paced, interactive courses offered to refine Rotarians' leadership skills and increase their base knowledge of Rotary. Dates for the three days of the course are Feb 14, March 20 and April 17 2016. Contact Jacqui Page, ph 0409 719516, email:

jacquipage@bigpond.com

Lucas Cattell - Catcher & Co Distillery

Lucas explained the process of brewing alcohol. Lucas and his wife employ a pot still at their distillery. At present they are brewing apple and plum brandy and hope to do a honey brandy from the Angry Bees. Vodka is distilled 6 times, and then run through another two times, technically being distilled 18 times, coming out at over 95% alcohol. It is then triple carbon filtered.

They are making 18 types of beer including Private Eye pale ale and Cocky's Stout. The beer is made from malted barley which is roasted. Adding hops gives flavour and bitterness and also is used as a preservative. Yeast is finally put into the mix to convert sugar into alcohol and takes from 5 days to 3 weeks to work, depending on the type of yeast.

Literally anything with sugar in it can be fermented and made into alcohol.

In November, the distillery is moving to the Four Mile, in the Past Times buildings, and a new much larger still will be purchased. This will hopefully attract the tourist trade as well catering for local business.





PICTURES OF NEPAL – Neil's aims in visiting Nepal after the earthquakes were to check on Ongchuu's village and Angel's orphanage.

















