

DAWNING NEWS



May 2019

Greetings fellow Moth and Friends of the Moth.

Our condolences to the family of Moth Ian De Hahn who passed to higher service recently, May he rest in peace.

The five-point plan that was put in place last year in December to cutting back on unnecessary expenditure, I am happy to say has had a positive effect on the general financial position in our Shellhole.

The Border Campaign Parade that we hosted for the 15th year in February on behalf of The Cape Western Dug Out was a huge success and was very well attended. As usual the Ladible, bar tenders and braai masters did a sterling job and thanks to all those involved.

We would like to congratulate Moth Peter Malan on receiving a certificate of Excellence presented to him by the Deputy Provincial Old Bill Moth Leon Robertson at our last monthly meeting, well done Peter!

Our Monday evening dinner club is back in full swing and doing very well, however, we are always looking for new ideas and volunteers to prepare meals. Your support would be appreciated and the scrumptious meals are only R45 per person.

The Sunday roast which was recently introduced has turned out to be an absolute winner, this is only on certain Sundays in the month which is normally advertised on our whatsapp group. Going into winter this may become even more popular. The next Sunday roast will be on the 19th May.

Our darts team is doing well and improving with every game, for the last two months we have beaten Red Barn in a row and also beat the team from Bergvliet club who just recently joined our league. Well done to our team, team captain and friend of the Moth Henk. The games normally take place on the last Wednesday or Thursday depending on who the hostess are.

The general running costs of our Shellhole continue to increase the same as any household would, so with this in mind it was decided at a recent executive meeting that the Friend of the Moth subscription will increase to R350.00 as of the 1st May. Acceptable means of payment are cash or Snap scan at the bar or **Preferably Eft payment to Dawn Patrol Moth, Standard Bank Tokai branch 051001 current account 270073647 with you name as reference, this would save on bank charges.**

Thank you

Yours in true Comradeship

Kind regard

Old Bill

Bill





Congratulations to Moth Peter Malan on receiving a certificate of Excellence which was presented to him by the Deputy Provincial Old Bill, Moth Leon Robertson.



Dawn Patrol Darts Club

Dawn Patrol Darts Club (DPDC) began on the 19th April 2018 with only 8 people. After fiddling around for two weeks, we've officially started 1st May 2018 and at the end of May 2018 we were 15 players.

During the year some joined the team as a member and some came in as guests. Some members took "sick leave" due to an injury and some is on "long leave" due to work commitments.

To date, April/May 2019 we are a total of 16 full time members.

Once a month DPDC are playing a competition against Red Barn. Last year we only had one team of eight players participating and it was a win win situation with one month a win and the other month a loss. This year DPDC changed the format of the team to allow more members to participate. Now we have one team of ten players with five players playing every second month to give each member the opportunity to participate against Red Barn. We have played three games this year and we won all three of our games against Red Barn.

DPDC accepted an invitation from Bergvliet Sports Club that was held at Bergvliet Sports Club on the 4th April 2019. We had two teams of six players each participating against Bergvliet and both our teams won.

DPDC first birthday is 1st May 2019 and we are going to celebrate the day at Dawn Patrol with an inter competition and end the evening with a boerie braai.





An amazing photo of our present Old Bill, Billy Hill with the past Old Bills of Dawn Patrol. Adrian Hanna, Billy Hill, Gavin Withers, Frank Schuman, Graham Stuck, Chris Creswell, Peter Malan

Border Boys

The Border Boys Parade took place in February at Dawn Patrol.



Borders Boys



Bea Party



St. Patrick's Day



Kenneth Birthday



Bowling at Wellington Club



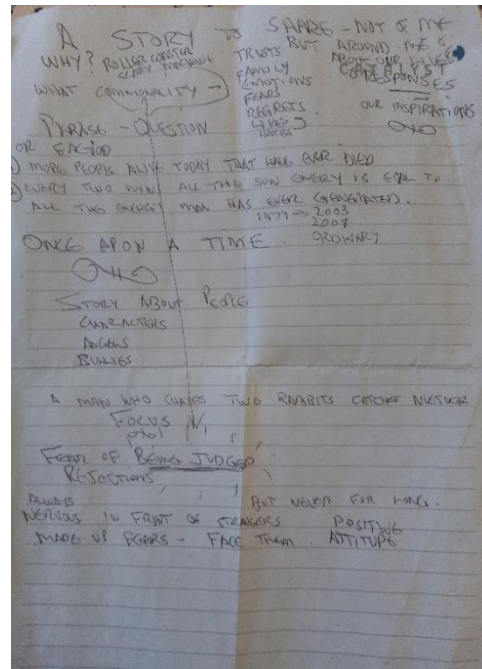
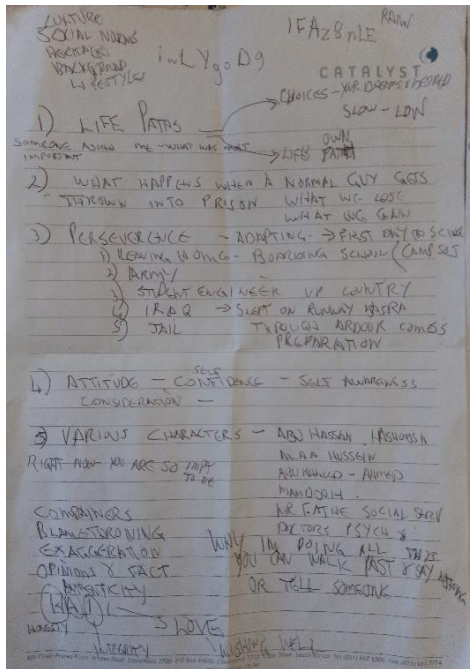
Guest Speaker

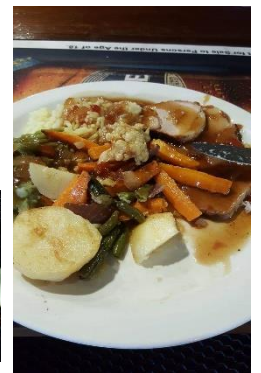
SANDF military vet **Gareth Rutherford**, a guest speaker at Dawn Patrol in March, shared with us his life experiences and views and how it feels to be a free man after being wrongfully imprisoned for 10 years while employed as an engineering contractor by a British Company in Kuwait. He spent time behind bars for a crime he didn't commit.

After 10 years, he was released and returned to South Africa in November 2018, where he now is happy and goes about restoring relationships with his family and friends and making up for lost time. The full story on Gareth's can be found on google.(Cape Talk).

Attached is a copy of his notes which I'd like to share with everyone since this man's words had touched each and everyone's hearts who sat listening to him.

He had prepared these notes but when he stood up to speak, he placed them down on the table and rather spoke from his heart.





THE MAN RESPONSIBLE FOR OUR WEIGHT GAIN AT DAWN PATROL.

THANK YOU, EDDIE, FOR A WONDERFUL JOB DONE WITH ALL THE MEALS AT DAWN PATROL. IT'S ALWAYS APPRECIATED.

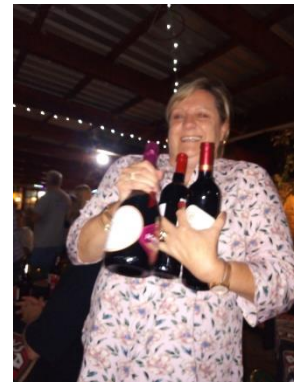
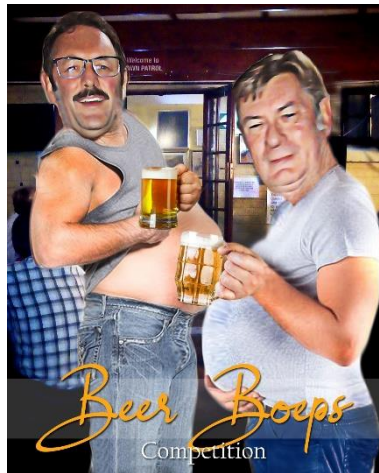
Dawn Patrol

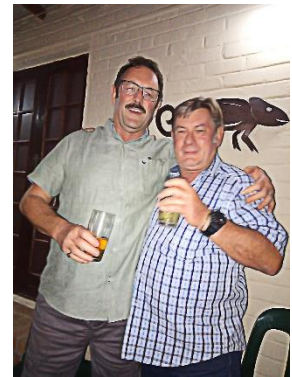
#1 For Fun
STEAK
Night



Steak evening was a blast and food was plentiful! Thanks to Eddie and team for yet another great success! A special thank you to Ian Thompson for always giving up your time to help out.

To Peter and Nichola, a great thank you for a fun filled evening of fun and games. The quiz and noort vir noort are always a hit and then the added games of beer belly competitions held by some.





Lost and Found

Last but not least the shellhole parade of items by other shellholes are to be admired in how sneaky they can be hiding and getting them through Dawn patrol customs.



This is a Gecko called ET, who seems to have lost his way and ended up at Blaauwberg Cuca! Luckily he found a Familiar Phone to Call Home From!

We await your Visit to return ET to his normal home in the Deep South!

Yours under the Tin Hat

Gary Thomson

Joker Draw

Thank you to everyone for your continued support in our Joker evenings and to Jacky for promptly selling the tickets.

Congratulations to Nicola Malan for winning R1000 by drawing the last queen on the board. We still await the draw of the joker card. Good luck!

Thank you to our new barmen, Nevil and bar lady, Sasha, for an amazing job done behind the bar.

Medal Mounting

For those who want their medals mounted. Contact Bobby

Bobby Thomson - Cell No:078 823 1973 - warringtonsb@gmail.com



Upcoming Events

May 19th, Sunday Roast Lunch
June 16th, Car Rally



Movie Review

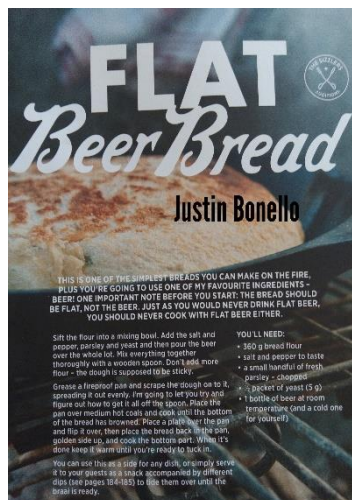
(Not for the faint-hearted) Another Brad Pitt Movie

Inglorious Basterds

It is the first year of Germany's occupation of France. Allied officer Lt. Aldo Raine (Brad Pitt) assembles a team of Jewish soldiers to commit violent acts of retribution against the Nazis, including the taking of their scalps. He and his men join forces with Bridget von Hammersmark, a German actress and undercover agent, to bring down the leaders of the Third Reich. Their fates converge with theater owner Shosanna Dreyfus, who seeks to avenge the Nazis' execution of her family.



Lekker Braai Bread Recipes by Justine Bonello



Basic bread dough

4 ml sugar

100 ml lukewarm water

10 ml dried yeast

400 g flour

4 ml salt

60 g butter

2 eggs

Sunflower oil



Cooking method

First you need to activate the yeast. Mix the sugar, yeast and lukewarm water together, then sprinkle a tablespoon of flour on top (this prevents the yeast mixture from getting a dry crust) and leave in a warm spot for 10 minutes or until frothy. Sieve the flour into a bowl, add the salt and, using your finger-tips, rub in the butter.

Next, beat the eggs lightly with a fork and add to the yeast mixture. Make a hollow in the flour, pour in the yeast-and-egg mixture and knead it well into a soft, pliable dough. Brush the dough with sunflower oil, place in big bowl, cover with a damp tea towel and let it rise in a warm spot for about 40 minutes, or until it has doubled in size.

Knead the dough one more time (this step is called knocking it down) and then you're ready to bake bread.

With this basic recipe, you can make

Lesotho mountain rolls,

roosterkoek, and

stuffed vetkoek and used for bunnies.

