

Follow us on Rembrandt Dutch Club



REMBRANDT CLUB BOARD



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Justice of the Peace	Marian Achten	0413 641 608
Marian may not always be at the Club. Please check before.		
SUB COMMITTEES		
Game coordinators	Wanted	???
Cards	Jan Joosten	0431 268 266
Scrabble	Frances De Lange	9671 7336
Ballroom Dance	Robert	0439 731 066
Handy Crafts	Erika Barnes	0411 176 329

With Our Multiple Function Liquor License comes the option of adding a drink to your meal.

We ask members to consider their options and know the limits. Our RSA certified bar staff and Club Licensee are always available to help you select a suitable alternative.

Need a helping hand.
Don't know who to
turn to for services.
Contact the team at
ATV to find out what
they can do for you.



Call 02 9645 3388

info@abeltasman.com.au

The Board wishes to advise:

That all Covid regulations and restrictions have been eased and we can now operate as before. Signing in on entry is Rembrandt Club sign in no QR codes are required. With moving back to full operation, we have openings for active members to join our groups. Currently we are looking for a games organiser and a librarian to name a few. Come talk to a board member and tell us what you like to do. If you have kitchen experience or fancy yourself as a barista, help out for a few hours a week. Join the passionate volunteers that make the Rembrandt Club unique.



Looking to join a great club and join in the fun, become an active member and join the volunteers. We are looking for commitment of a different kind, it has to be enjoyable for everyone.

We are looking for Chess players, Checkers players, Scrabblers, card players, Knitters and book worms, chatters and loungers, diners and coffee connoisseurs. If you sing or perform come have a chat to see if we can get you on stage. All others are also welcome to come have a good time and try some of our fabulous foods.

Members and Guests,

We thank you for your assistance in maintaining public health. If you feel unwell, please do not attend and take appropriate precautions.









This magazine, 't Perseelty' is an information service only, for members and guests, without assuming responsibility. Any views expressed in this magazine are those of the authors and do not necessarily reflect the opinion or policy of the Rembrandt Dutch Club. Any advice offered should not be relied on as a substitute for professional advice. The Rembrandt Dutch Club does not belong to any political and/or religious organisation and will only act in the general and mutual interest of its members.

President's report

By Allan Potter

Valued Members,

The past months posed more challenges for our members starting with the La Nina weather affecting many areas of NSW, creating havoc on our roads with the unbelievable amounts of heavy rainfall flooding many low lying areas. Our sympathy goes out to the unfortunate people affected who lost loved ones, family homes, possessions and livestock. On a brighter note I thank those members who dared to brave the elements by attending our Wednesday mornings and Friday nights. Your club directors have been busy arranging for the future entertainment of our members and guests. April 8th, we have "Jimmy Jack "The Ultimate One Man Band. Jimmy has performed in many great venues for over 35 years and is a must for your bucket list. Robert Brown will enthral us in the art of Ballroom Dancing, sessions for many types of dancing will start after Easter on 22nd April from 4:30pm till 5:30pm to work up a little appetite. Our own talented Herman Zirkzee will take us down memory lane with some accordion music on the 27th April. Our March Bingo was played utilising our new equipment and improved rules and will return in May. Games night has evolved into a more hands on with new 6 pin bowling and sjoelbak as well as tabletop games for young and old. As always thank you to our members and guests for their continued support, stay safe, see you at the Rembrandt Club. **Allan J. Potter**





Your members card is your rewards card

Kitchen Corner

By Alice Vanderheg



Try our Friday night special or some traditional Dutch fare.

Alice's burger with the lot Is the choices on April Fools day

As always, our kitchen ladies prepare these meals week in week out to give all our members and guests the chance to catch up over a great dinner.

Come and taste the difference.
The menu options start with the weekly special and features a number of Dutch traditional fare as well as some of the favourite snack options.

A tompouce is a kind of pastry that is considered a staple in Dutch and Belgian cuisines. It usually consists of layers of puffed pastries with soft cream in between and icing on top. It is also described as rectangular or "brick-shaped,". This pastry is similar to a Dutch version of the French pastry, the napoleon. Tompouce can also be spelled as "tompoes." The origins of the name "tompouce" are uncertain, but an interesting account suggests that the Dutch pastry was first invented in the 1840s by a baker in Amsterdam, the capital of the Netherlands. During that time, an American circus show was performing and had stopped in the city. One of the starring performers was a dwarf named Charles Sherwood Stratton, who used as his stage name "General Tom Thumb," or "Generale Tom Pouce" in French. The baker was so impressed with Tom Pouce that he borrowed the name for his new pastry.. The basic structure of the tompouce includes a few layers of thin puffed pastry at the very bottom with a thick, generous amount of pale yellow cream in the middle. These are topped with another layer of pastry to sandwich the cream. The pastry is finished off with a spread of pink icing, sometimes with a final stripe or dollop of white icing on topMaking a tompouce has become easier with the advent of pre-made puff pastry, which is available in many grocery stores' freezer cases. Bakers who make their own puff pastry need large quantities of butter to achieve the layered appearance common to croissants. The pastry cream generally consists of milk, eggs, and flour, as well as some salt and a lot of sugar. For added flavoring, a few spoonfuls of vanilla or some fruit extracts, like lemon or strawberry, can also be added, but care should be taken not to add too much liquid, which could prevent the cream from thickening. The pink icing is usually made with butter, milk, and confectioner's sugar, with a little red food coloring. Since the time of its invention, the traditional recipe and ingredients for the tompouce have changed very little, making it an iconic and classic Dutch



Talk of the town

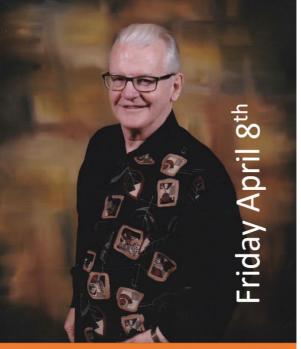
By Rebecca Hook

We welcome Jimmy Jack to the stage Friday the 8th of April. Singer and keyboard player. Boasting a wide repertoire of songs in a wide range of genres this is one night not to be missed. The dance floor is ready for young and old.



Friday Dance Sessions Starting 22nd April 4:30pm – 5:30pm Time for young and old to dust off the dancing shoes and get on the floor.





Jimmy Jack live Robund

The Rembrandt Club is CLOSED on April 15th, Good Friday
Our Volunteers are spending Easter weekend with their families and will be back on Wednesday 20th with Coffee, cake and soup.





April 29th is Kings Day Dinner. Dress to impress and add more than a splash of orange.

Laughter is the best Medicine

By YOU

'Doc, I can't stop singing the 'Green Green Grass of Home'. He said: "That sounds like Tom Jones syndrome." "Is it common?" I asked. "It's not unusual" he replied. The old exorcist priest frowned at his apprentice. "Are you sure this is Holy Water?" he asked as they were packing for the exorcism. "Oh yes, Father, I made it myself," the younger priest said. "How did you make it holy?" the elderly priest asked, curious if his trainee had followed the proper procedure. "Well, Father, I collected the water just as you instructed, said a prayer over it as you instructed, and finally, to be sure I boiled the hell out of it!" An elderly couple is worried that they are starting to forget simple things, so they go to a doctor for a checkup. The doctor looks them over top to bottom but doesn't find anything.

"It seems you two are perfectly fine so all that I can suggest is anytime you want to remember something, simply write it down". The couple believe that's a great idea and so they go home with renewed confidence. Later that evening, the couple are watching television and he decides to grab a drink. "Need anything my dear" he asks? "Could you grab me some ice cream. Here write it down" she tells him. "No need my dear, ice cream coming up"! "Oh, and some chocolate sauce please. Want to write it down"? "Ice cream with chocolate sauce, got it". "And a cherry dear" she asks "sure you don't want to write it down"? "Ice cream with chocolate sauce and a cherry. I've got it, Hun". The elderly man is gone for 10 minutes and the woman begins to worry. He comes back with scrambled eggs, bacon and orange juice. The woman looks at the food and says "Oh dear, you forgot the toast"! One night a state cop saw a car going only 22 kilometers per hour. He pulled the car over. When he approached the driver's side, he noticed five old ladies were seated in the car and all them looked to be in shock. They were all very pale. The old lady driver greeted him, "Officer, Whey did you pull me over? I was going the speed limit exactly. What is the issue?" "Ma'am you weren't going over the speed limit, however driving under the limit is just as dangerous." "But I was going 22 kilometres, the exact speed limit." "No, ma'am, 22 is not the speed limit, it's the route number," he laughed. Feeling embarrassed the older woman thanked him. "Before I let you go, is everyone ok? The other ladies seem a bit unsettled." "Oh, they'll be fine in a minute. We were just on route 195." A couple are rushing into the hospital because the wife is going into labor. As they walk, a doctor says to them that he has invented a machine that splits the pain between the mother and father. They agree to it and are led into a room where they get hooked up to the machine. The doctor starts it off at 20% split towards the father. The wife says, "Oh, that's actually better." The husband says he can't feel anything. Then the doctor turns it to 50% and the wife says that it doesn't hurt nearly as much. The husband says he still can't feel anything. The Doctor, now encouraged, turns it up to 100%. The husband still can't feel anything, and the wife is really happy, because there is now no pain for her. The baby is born. The couple go home and find the postman groaning in pain on the doorstep. Wife: "How would you describe me?" Husband: "ABCDEFGHIJK." Wife: "What does that mean?" Husband: "Adorable, beautiful, cute, delightful, elegant, fashionable, gorgeous, and hot." Wife: "Aw, thank you, but what about IJK?" Husband: "I'm just kidding!" A husband exclaims to his wife one day, "Your butt is getting really big. It's bigger than the BBQ grill!" Later that night in bed, the husband makes some advances towards his wife who completely brushes him off. "What's wrong?" he asks. She answers, "Do you really think I'm going to fire up this big-ass grill for one little weenie?"



YESTERDAY I SAW AN AD THAT SAID 'RADIO FOR SALE, \$1, VOLUME STUCK ON FULL'

I THOUGHT, 'I CAN'T TURN THAT DOWN'



E.D.A.H









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Call Gerda on 9746 8420 place your orders

Activities groups

Klaverjassen & sequence

Wednesdays 10:00AM till 1:00PM **Triominos**

Wednesdays 10:00AM till 1:00PM

Scrabble or Chess n checkers

Wednesdays 10:00 AM till 1:00 PM

Knitting

Fridays 4:00 PM till 5:00 PM

Book swap every Wednesday

9:30 AM till 1:00 PM

Puzzles n word search Fridays

Ballroom Dancing group Fridays

4:30PM till 5:30PM register now

Past and present

By Mia & Jan Joosten

The inside of the building at Dunheved Circuit was looking good. The bar and the stage were built with Dutch tradesman-ship. On the outside a couple of beautifully painted signs decorated the front. Slowly but surely concrete slabs were being poured. One of the committee members had an acquaintance in the concrete business. The deal was; every time they were stuck with a decent load the club would take it at a fair discount. Over the years this was where our "Dutch-ness" would shine. There is no business like dealing with the Dutchies. By now people might wonder how the picture of the NIGHTWATCH ended up on the wall. One of our members went for a holiday overseas and brought it back. The picture was printed in panels like wallpaper. No shortage of wall hangers in this club either. It has always been the most famous wall of all.

The cleaning of the building was done on Tuesday mornings by a small group of volunteers. The idea came up to sell some Dutch goodies. To start with, there was a draw in a filing cabinet standing in the kitchen. The lady looking after it then had no drivers licence so sometimes, I took her to the Dutch shop. Members would have to ask if there was anything available on Friday. It was mainly biscuits. Later there was liquorice and jars of vegies and one drawer was not big enough. A pool table was put in the little side room, later known as the choir room. If there was an event when children were allowed to join, they could play pool. In the early years young children were not welcome on Friday night. Our son was not old enough to stay home by himself, so we made him comfortable in the car and he could sleep while we would go inside the building. We were not the only ones to do this. The kids were safe, sleeping in the car on the side parking of the building. The only thing was, he would wake up as soon as the car stopped, and we would have to go for another ride around the block. During dance nights there'd be typical Dutch food prepared by the ladies in the kitchen. There was also a 'special event' when the members were asked to cook a dish and would be reimbursed for the cost. It was a buffet feast with many dishes from international cuisine, since some ladies were not Dutch at all. Most dishes were donated to the club. It was a fundraiser with a difference. Call it a 'Tasty' one. The Christmas dinners/buffets would also be set up in the little side room. The pool table covered and decorated was an excellent serving table.

On Friday nights there was always fresh coffee and bread rolls. Slowly but surely the krokets and bitterballen became famous, because there was no other Dutch Club in St Marys. Few people know that these goodies were actually manufactured in St Marys. A family business that had the same business in Limburg. The same person manufacturing krokets and fricandellen then is still doing this today. However, the business has changed owners a few years ago.







Bring your own game or play one you don't have at home?



Bring a friend to play or make new friends while you play.







Rembrandt Social Club MEMBERSHIP

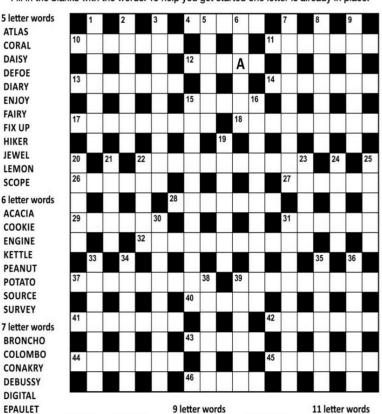
By Mia Joosten

YEARLY MEMBERSHIP FEES:

Single \$20
Couple \$30
Pensioner Single \$15
Pensioner Couple \$20
Pensioner non-pensioner Couple \$25
Membership year is Oct 2021 to Oct 2022

CRISS-CROSS

Fill in the blanks with the words. To help you get started one letter is already in place.



For details on events please check



or TXT Rebecca the events secretary.

0417 696 415
Dinners can be pre booked to help our kitchen ladies and chef.

Rembrandt Calendar

Fri Apr 1st Fools Party
Fri Apr 8th Jimmy Jack Live
Fri Apr 15th CLOSED
Fri Apr 22nd Anzac Day
Fri Apr 29th Kings Day
Fri May 6th Mother's Day
Fri May 13th Music Night

Wednesday mornings Café & Shop Triominos, Cards, Chess & knitting



FRISBFF

INTEGER

INVOICE

IANUARY

OBVIOUS

PENGUIN

PIONEER

PRFT7FI

TEFNAGE

UTRECHT

VAMPIRE

UNKNOWN

www.REMBRANDTDUTCHCLUB.com

TRUMPETER

VEGETABLE

WATERMARK

YELLOW TIT

FLAMBOYANCE

HUMMINGBIRD

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