



ZONTA
CLUB OF
ADELAIDE HILLS INC
MEMBER OF ZONTA INTERNATIONAL
EMPOWERING WOMEN
THROUGH SERVICE & ADVOCACY

BULLETIN

ZONTA CLUB OF ADELAIDE HILLS, INC JUNE 2017

Dinner Meeting **June 28th**

6:30 for 7:45pm start

Belair Park Country Club

Upper Sturt Road Belair

Thanks/Objects: Lorna Caire

Guest Speaker: Sharon Morton

Topic: Cameo

Intro: Julie Monis Ivett

VOT: Sherry Proferes

Cashier: Di Bartel

REMEMBER:

Please call, text, or email Anne Fuller by Monday before the meeting if you are unable to attend on 0408 836 661

Next Board Meeting-

On the website at

<http://www.zontaadelaidehills.org.au/business/resources.html#forms>

/ business/resources.html#forms

We have a number of useful items for you to download and use when you need them:

Prospective Member's Forms

Letterhead with our new PO Box

The Zonta dinner flyer and more.

JULY BIRTHDAYS

9th July Janet Ayliffe

31st Sharon Morton



HAPPY BIRTHDAY TO ALL!

Contact us:

PO Box 799 Blackwood, SA 5051

zcahills@gmail.com

website: [zontaadelaidehills](http://zontaadelaidehills.org.au)

PRESIDENTS REPORT.

Dear Club Members

I had an amazing holiday in Alaska and Canada. One of many highlights was our visit to the provincial Parliament of British Columbia in Victoria, where we discovered they have 38% female elected members! Sadly our state is rather backward in this area.

Other good news comes from France, where a record number of women were elected into the National Assembly, thanks mainly to President Emmanuel Macron's decision to field a gender-balanced candidate list for his successful party. Vive la France!

Our Zonta work continues to empower women. We are busy preparing District 23 awards submissions to showcase our club and maybe win some cash! Area Director Pru and her team are working on a proposal for a district project to develop 3 electronic kits to provide clubs with ideas, templates and direction on theme of Women's Safety issues, based on ideas from our Expect Respect project, Zonta Says No and Collaboration.

White Ribbon Breakfast is Friday 24 November and there will be a special speaker from USA to celebrate the 10th anniversary. A march will be held on 25 November.

There has been a suggestion that Past Presidents work on the Centennial Celebrations. Clubs are encouraged to send at least one past president to the club represent club and report back to us. We are looking forward to our own 30th Anniversary Celebration at Mt Lofty Hotel on 27 October.

Zahra Foundation have made a request for Zonta to join with them in a supportive partnership. If you wish to become a volunteer to help with their programs I can give you their details. Our club is financially fully committed to our service and advocacy projects. Margaret, Di Bartel, Lesley and myself attended the Combined Advocacy meeting on 10 June and heard interesting talks about Zahra's work, how creative art can help domestic violence victims and the latest on the progress of the amended bill on decriminalisation of sex work. You may like to write a letter to your local MP and MLCs to express your views on this!

I look forward to seeing you all at our dinner meeting on 28 June. I hope many of us will take part in the Blackwood Xmas Pageant again on Friday 1st December.

Allez Zontians! En marche!

Lynda A'Bear

DIARY DATES.

Thursday 3rd August Combined
Presidents meeting 6.30 pm

Monday 7th August Expect Respect
workshops at Mt Barker primary schools

1st – 3rd September D23 Conference
Geelong.

Fri. Oct 27th – 30th Anniversary, Mt Lofty
House.

Sunday 12 November High Tea
Fundraiser at Beaumont House

Monday 13 November Launch of 2018
Expect Respect Calendar, Mt Barker
Library

Friday 24th Nov. Adelaide White
Ribbon Breakfast

Friday 1st December Blackwood Xmas
Pageant

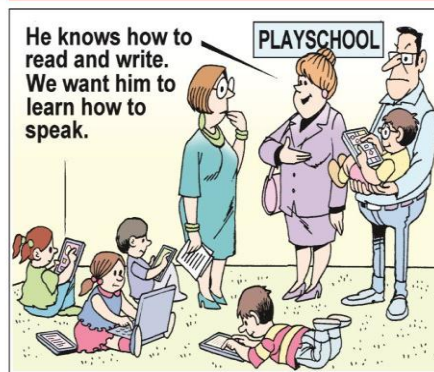
QUOTE OF THE MONTH:

I dream for the day when the only
running women do is for office,
That my daughters will know a world
where the only glass ceilings are in
green houses.

Hannah Berry – “Daughters of Glass”

iToons

Sunil Agarwal & Ajit Ninan



Sign of the times!

ORANGE MANGO COINTREAU PUNCH

2 cups orange juice
1 cup canned coconut cream
2 tablespoons icing sugar
1/3 cup Cointreau (Triple sec can be used – cheaper)
2 tablespoons brandy
2 x 425g cans mangoes (drained) – I use 850g cans!

Combine orange juice, coconut cream, sifted icing sugar, liqueur and brandy in serving bowl, mix well. Blend or process mangoes until smooth, stir into orange mixture. Refrigerate.

I usually double the recipe, put more brandy or Cointreau in and more mangoes. If it starts to thicken up, add more orange juice!

This tastes delicious, goes a long way, relatively inexpensive and not overly alcoholic.