



Australian American Association in South Australia

The Focus



Volume 4, Issue 6

January 2011

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Activities & Events

By your Webmaster: Paul Peereboom

Happy New Year!

Hopefully we've all survived the festive season and started working on our new year's resolutions.

Since our last issue quite a few activities have taken place including Thanksgiving held at the Stoba residence, the 4th of July at Tropeano Club and the Federal Conference came to town in September.



The weather was beautiful and helped set a very pleasant scene for Thanksgiving which was held in garden surrounds at David & Dana Stoba's place in Oakden.

We had a lot to be thankful for as food was bountiful and the Turkey tender. The writer being a dessert man obviously enjoyed the various pies on offer including the all American favorite: Pumpkin Pie.

To the other guests surprise and delight of the young ones (including my wife Tina) one of the family's coming from the hills region brought some Joey kangaroos to the event.

The cute marsupials were the topic of many of the after dinner conversations and were cuddled by one and all.

We'd like to thank Dede for all the work and time put into preparing the food that we enjoyed,

and David for being a generous host and fussing about to ensure we were all comfortable.



2010 was an eventful year and despite some hiccups along the way during the planning phase we had good attendance and great feedback. The committee has yet to meet in the new year but will do so soon; keep an eye out for flyers or news on the internet events webpage.

News and Information

The Federal Conference was held in Adelaide in September and as part of the activities a tour of Hahndorf was organized. Our guests enjoyed the wine tasting at the Hahndorf Hill Winery, they visited the Cedars homestead where paintings by Hans Heysen are on display and continued on to the Hahndorf Inn where they enjoyed a wholesome German lunch. New office bearers have been elected and following the Conference the Federal website has had a face-lift; see for yourself at: www.aaafed.asn.au We're always open to any suggestions for improvement, see last page for contact details.





Report by out-going President of the Federation of Australian American Associations:
David Stoba

Federal Conference Report—Adelaide 2010

The Federation of Australian-American Associations, of which our Association is a member, held its annual conference in Adelaide over the period Friday the 17th to Sunday the 19th of September 2010.

The venue was 'The Works' on Park Terrace Bowden which was generously made available at no charge by one of our corporate members Gerard Corporation.

President Dana Stoba represented AAASA at the Federal Executive meeting

on Friday morning which was attended by one representative from each division.

David Stoba as Federal President chaired the meeting and Patti Reynolds-Allen took the minutes. This is the policy making arm of the organization and the agenda covered a range of topics affecting all divisions.

Each division can have three voting delegates and as many observers as they wish at the AGM, which commenced after lunch.

The AGM provides the opportunity for each division to report on their activities and future plans. These form the basis of discussions and an exchange of ideas.

The AGM adjourned late afternoon to allow delegates and guests to attend a reception at the Adelaide Town Hall which was hosted by the Lord Mayor Michael Harbison.

The constitution only allows for a person to serve as the Federal President for three consecutive years, so David

The annual conference was held at "The Works" on Park Terrace, Bowden made available by one of our Corporate members Gerard Corporation.

New Office Bearers for the Federation

Stoba stepped down and **Geoff Squibb** from Hobart was elected as the new Federal President with **Keith Shackley** from the Gold Coast as Federal Vice President. The conference continued on Saturday with an 'Open Forum'. The main topic of discussion was membership and in particular how to attract younger members. After an excellent lunch at the venue, delegates had the afternoon free to sightsee, shop or

relax in preparation for the formal dinner held at the Naval, Military & Air Force Club. We were most fortunate to have the US Ambassador, Mr. Jeffrey Bleich and Mrs Rebecca Bleich and our patron, The Governor, His Excellency Rear Admiral Kevin Scarce and Mrs Elizabeth Scarce as our guests. After dinner the Ambassador gave a very interesting address.

For those able to stay a little longer, a day tour to

the Hahndorf area was arranged for Sunday, a synopsis of which is in this newsletter.

The conference was most productive with a good balance of business and social activities. I strongly urge all members to attend if you can. The 2011 Conference will be hosted by the Gold Coast Division on Friday and Saturday September 9 and 10 with "Welcome drinks to the Gold Coast" on Thursday evening.



<http://www.banks.com/taxes/>

Tax Time...

Just a courteous reminder that for those that are new in Australia you may find it surprising that you as an American citizen are still required to lodge a tax return with the Internal Revenue Service even though you no longer live in the United States.

The normal Australian Tax year runs from 1st of July to the 30th of June unlike in America where it runs in sync with the calendar year

from the 1st of January till the 31st of December.

As I'm scratching my head I realise that yes; it's that time of year!

Tax returns can be lodged online however if your doing this for the first time from Australia it would be good to contact somebody who has done it before, or even better still; an US Tax specialist.

Susan Rafferty
US Income Tax Specialist
PO Box 114
ALBERT PARK VIC 3206

Tel: 03-9682-0630
Fax: 03-9682-1782
E-Mail: srafferty@aapt.net.au

If you are confident you can "do-it-yourself" then the following website has links to the IRS and a dozen other services.

<http://www.banks.com/taxes/>

Don't forget & Good luck!

4TH Of July



The winter started off with a favourite event as the big band that performed during the 4th of July event really got us into the swing of things with entertaining big band music and some smooth swing!



Dance floor was occupied with those keen and eager to get things moving and they proved that they were still able to move quite limber despite most of them already having passed the bloom of youth.



Homemade Pumpkin Pie

1. Cut your pumpkin in half.
2. Take out the seeds
3. Cut up the pumpkin into thick slices, pare the outside and cut again down into small pieces.
4. Put it into a large pot or saucepan with a vary little water; let it cook slowly until mushy.
5. When soft, set the pot on the back of the stove on very-low so it will not burn, and cook slowly, stirring often until the moisture is dried out and the pumpkin looks dark and red. It requires cooking a long time, at least half a day, to have it dry and rich.
6. When cool enough, press through a potato masher or sieve.
7. Preheat oven to 350 degrees F.

Homemade Pumpkin Pie Filling Ingredients

- 3/4 cup white sugar
- 1 tsp packed brown sugar
- 1 Tablespoon cornstarch
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice (optional)
- 3/4 teaspoon ground ginger
- 1/4 heaping teaspoon of kosher salt
- 16 oz of solid homemade stewed pumpkin, pureed
- 3/4 cup whipping cream
- 1/2 cup sour cream
- 3 large eggs, beaten.
- 1 Tablespoon Apricot Preserves to spread over crust.



For Filling

1. Mix first 6 ingredients in bowl quickly, mixing mixture has no lumps.
2. Blend in stewed and pureed pumpkin, whipping cream, sour cream and eggs. Spread preserves over crust; pour in filling. Bake until filling puffs at edges and centre is nearly completely set, about 55-60 minutes. Cool. Cover with tinfoil; chill until cold. (Can be made 1 day ahead.)

Crust

- 1 1/4 cups all purpose flour or wheat flour
- 1/2 cup powdered sugar
- dash of kosher salt
- 1 stick of cold butter, cut into small pieces
- 3 tablespoons whipping cream
- 1 cup of ice water

1. Blend first 3 ingredients in food processor. You want to give it a quick mix so that they are all equally dispersed.
2. Add the butter and process until pea-sized lumps form.
3. Add cream and process again until moist clumps form that resemble biscuit dough.
4. Gather dough into ball, flatten into disk.
5. Wrap in plastic wrap ; chill at least a half hour.



Pie Assembly

1. Roll out dough onto a floured surface to 14-inches around.
2. Transfer dough to 9-inch pie dish.
3. Cut around the pie, trimming any overhang to an inch.
4. Crimp or fold overhang under.
5. Freeze 15 minutes.
6. Line crust with foil, pressing firmly and wither blind bake with beans or blind bake by poking tons of tiny holes with a fork throughout the crust.
7. Bake until sides are set up. This takes about 10-15 minutes.
8. Remove foil and beans.
9. Bake crust until light golden brown, about 10 minutes more.
10. Reduce oven temperature to 325°F.
11. Spread preserves over crust; pour in filling.
12. Bake until filling puffs at edges and center is almost set, about 55 minutes.
13. Cool, cover and chill.

New Members

We wish to welcome the following who have joined since our previous edition of The Focus:

Don Bolton	Ray Winterfield
Robert Gillespie	Janine Winterfield
Brenda Fergussen	Terry Spiro
John Bruni	Ann Spiro
Marty Lage	



Annual Membership Fees (Per financial year)

SINGLE:

Registration Fee (payable upon joining – includes name badge)	\$10
Membership (due every year)	\$40.
Total Fee Payable on joining	\$50

STUDENT:

No Registration Fee Membership for 12 months from date of joining.	\$20
Name badge (optional)	\$10

DOUBLE/FAMILY:

Registration Fee (payable upon joining– includes name badges)	\$20
Membership (due every year)	\$60
Total Fee Payable on joining	\$80

CORPORATE:

Registration Fee (payable upon joining -includes three name badges)	\$30
Yearly Fee	\$100
Total Fee Payable on joining	\$130

If after 1st January, membership fee is halved, but registration fee remains the same.

Just fill out the application form and return to:

Australian American Association
 PO Box 6714
 Halifax St SA 5000
 Tel: 0400 295 853
 E-Mail: aaasa@chariot.org.au

“A new membership category has been approved to encourage students to become involved with the Association”

Membership

Membership is open to those who are interested in furthering the aims of the Association, and who are interested in participating in the fellowship provided by our many social activities eg. Thanksgiving and 4th of July etc.



Please take a moment of Reflection as an Officer and a Gentleman - Councillor and former President of the Australian American Association in South Australia as well as former President of the Federation of Australian-American Associations: David Allen, lost his battle with Cancer on the 25th of November 2010. Our thoughts are with Patti and family...

As I walked into the foyer and I saw a sea of unfamiliar faces it struck me that I didn't know much about David outside of the AAASA. Sure I've been a member of the AAASA since 2005/6 but only since March of 2010 started serving as a councillor where I was reacquainted David and Patti. In the short time from then the council met once a month and we enjoyed the 4th of July event together. Some of these meetings were held in the hospitality of his home as a result being unable to travel due to his poor health but he never complained. His down to earth manner and sense of humour made a lasting impression on me and I feel greatly honoured to have at least met him.

The main auditorium was full, with a guard of honour from the Coast Guard lining the right hand side of the room. During the recap of his life it was explained that Commodore Allen had been an active member of the Coast Guard for many decades and even served as President for a period of time. By teaching, helping those inexperienced and doing volunteer work he had touched many lives and was a shining example for others.

Family & friends had travelled from interstate and from overseas. A separate room was prepared to accommodate more guests who were able to watch the service on a monitor and all the while the foyer was getting fuller and fuller. As all those gathered stood or sat quietly with their own thoughts it was apparent that they were there in full support of his family but also as a silent testament to a fine gentleman who had done a lot for others and who would be sorely missed by all.

After a touching service and appropriate farewell I toasted David one more time with a customary shot of his favourite beverage: Johnny's. RIP David Paul Peereboom

David Edwin Allen

5th February 1933 - 29th November 2010

77 years



Americans in South Australia

If anybody from the members base would like to bring forward suggestions for events please do so.

We will carefully consider all suggestions **and research it's viability based on how it** would benefit the relationship between Australians and Americans residing in South Australia and the costs and resources needed to make it happen.

Which brings us to the next topic: in a push to reverse the membership decline we request that if you know of any American citizens living in SA to please forward their contact details to us.

Naturally you can give them our details

but sometimes for practical reasons it may be good if we show the initiative in contacting them ourselves.

We can then look at doing some networking as to ascertain what their needs are and what they would be expecting from our Association and how to better communicate what we are doing. We can then target these responses with concrete proposals and see where we may be missing the boat. It may be that we are already doing what we should be doing, but at least we will have confirmation and contacts for further communication.



Queensland Floods—headed South

The flood waters of Queensland have started to subside which heralds in the massive job of cleaning up. The most effective way of helping is by giving to **the PM's appeal at:**

www.qld.gov.au/floods

Naturally this water has to go somewhere and looks like a large portion of it is headed South, through the Darling

Basin and will wind up in the Murray River which is expected to swell, flood warnings have already been issued.

We urge all those in the Riverland townships and along the Murray in campings and recreational areas to please take heed of any warnings and be ready to take action when needed.



“2011 has started off with erratic weather patterns, carrying over the “Big Wet” from 2010 resulting in flooding in the Eastern States”

AUSTRALIAN
AMERICAN
ASSOCIATION
IN SOUTH
AUSTRALIA

PO Box 6714
Halifax St SA 5000

Tel: 0400 295 853
E-mail:
aaasa@chariot.net.au

www.aaasa.org.au

Foster Friendship between USA and Australia

AUSTRALIA DAY ACTIVITIES

THE AUSTRALIAN AMERICAN ASSOCIATION in SA
invites you to an Australia Day BBQ
on *Sunday 23 January 2011*—from 12.30pm

Dana & David Stoba's Home: 1 Regent Court, Oakden.

BYO drinks & a dessert to share
Everything else provided.

Members and children no charge, non members \$15.

RSVP 20 Jan 11 for catering

Corporate Sponsorship

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