

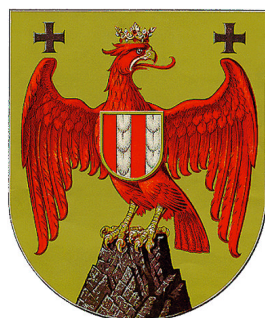


AUSTRIAN CULTURAL SOCIETY **AUSTRIAN CLUB MELBOURNE**

NEWSLETTER

VOL.V / No.6 - JUNE 2009

Burgenland Evening Saturday, 27th June 6:30pm



www.austrianclubmelbourne.com.au

*Remember to BOOK EARLY for all functions
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AUSTRIAN CLUB MELBOURNE

This Newsletter is the
official publication of the
Austrian Cultural Society -
Austrian Club Melbourne Inc.

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June 2009

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A.C.M. Objectives

A very brief & selective summary:

- To make known and promote Austrian culture in Australia with particular emphasis on Austrian fine arts, music and literature.
- To arrange performances of Austrian music in Australia.
- To maintain and develop the Austrian Cultural Centre as a place for providing cultural, social, recreational and sporting facilities from the joint funds of the Club
- To help enable children to participate in social, cultural and artistic activities.

PRESIDENT'S REPORT

English & German

Dear Members & Friends of the
Austrian Club Melbourne.

Bringing you great entertainment in the form of music, dancing and customary traditions has ensured that May 2009 was a very busy month, commencing on Saturday 2nd May with a chequered musical repertoire brought to us by Julia & Dieter. The following day we held our May Pole celebrations. Phillip & Viktor played their accordions with skill as they masterfully led our guests outside to the garden, where the annual ceremony of hoisting the May Pole took place. This year the May Pole was erected with gusto, as the Stockshooters had the help of four youthful, exuberant Austrians who were more than willing to assist them. We later discovered these same four young Austrians had wanted to "steal!" our May Pole the night before, as a cheeky practical joke to highlight the drama of the tradition. But, luckily for us, the prank did not work out and so, instead, we were able to admire their skills at climbing the May Pole. For another surprise awaited us - several bottles of beer had mysteriously attached themselves to the wreath at the top of the Pole and were now swinging above. The young Austrians were delighted to retrieve the cool beverages they had affixed there, by quickly scaling to the top.

Holding with traditions, Fritz our Bar Manager organised celebratory glasses of beer to toast the erection of the May Pole. Now it was the children's turn to

Liebe Klub Mitglieder und Freunde des
Österreichischen Klubs Melbourne.

Gute Unterhaltung in Musik, Tanz und volkstümlichen Brauch konnten wir für den ereignisreichen Monat Mai verbuchen. Am Samstag den 2. Mai unterhielt uns Dieter & Julia mit ihrem bunten Repertoire. Phillip & Viktor spielten am folgenden Tag mit ihrer Akkordeonmusik gekonnt auf. Sie führten sämtliche Gäste geschickt in den Garten, wo unsere jährliche Maibaumzeremonie stattfand. Die Aufstellung des Maibaums erfolgte heuer, mit der Hilfe von vier jugendlichen, übermütigen Österreichern aus dem Kreis der Stockschiesser, im Nu. Später erfuhren wir, daß diese vier jungen Österreicher die Zeremonie mit einem frechen Streich unterstreichen wollten, indem sie den Maibaum, tags zuvor, vorübergehend stehlen wollten! Der Streich schlug glücklicherweise fehl und wir konnten dafür ihre Künste beim Kraxeln bewundern. Denn es gab doch noch eine Überraschung - als der Maibaum bereits stand, bemerkten wir das mehrere Bierflaschen am Kranz oben baumelten, die unsere jungen Österreicher allerdings wieder gerne von der Höhe des Maibaums zurückholten.

Nach typischer Tradition organisierte unser Bar Manager Fritz das nötige Bier damit man die Aufstellung des Maibaums richtig feiern konnte. Nun waren die Kinder an der Reihe den

President's report continued on page 3

Flowers by ... *Johanna*

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clamber up, to retrieve the rings that gave them the honour to collect Jagdwurst, Frankfurts or Debreziner from the Office. Good weather contributed to the cheerfulness and everyone had fun.

The following Saturday, 9th May, Silverbeat played, creating atmosphere for all of our guests, particularly Barbara & Daniel Stevenson, who celebrated their 25th Wedding Anniversary in the Club. On Sunday, 10th May we enjoyed Mothers' Day, with Rene on stage. The Club was fully booked and our voluntary staff and the kitchen staff were kept on their toes. The talented children from the Rauza Family rounded off our Mothers' Day entertainment program with their musical interlude. Sam Rauza Jr. had just returned from Sydney where he, impressively, had won many of the Accordion Competition Sections. To be able to admire a musical family these days is quite refreshing and pleasing. We wish the Rauza family continued enjoyment of their music and all the best for their well earned holiday in Europe.

On Friday, 15th May we had a special performance, the delightful John Kalkbrenner & George Butrumlis Accordion Concert. It was a total success. Should the pair have an event again in the Club it will surely be well attended or even booked out! Saturday, 16th May, with the Silver Echoes performing, was a busy night. The Greenwood Probus group, with approx. 40 persons, chose our Club to celebrate a social night out and it was nice to see a few familiar faces amongst the group, including our previous gardener, Walter Braunert. Walter retired as our gardener when he took up bowling and discovered that his new passion did not allow time for our lawn or weeds! Julia & Dieter capped off the weekend in that they brought rhythm to the Club, enlivening our guests on Sunday, 17th May.

And on the following Saturday, 23rd May, the Austrian Choir held their annual Dinner Dance which was as always, well attended with a fine atmosphere. Alpine Cocktail underscored this lovely evening with their music and "Underbelly" was the breathtaking floorshow. The following afternoon "Marianne & Mimmo" had everyone up dancing whilst in the Strauss Stube the 3ZZZ Austrian Radio Group held their Annual Meeting.

The last weekend of the month paralleled the first weekend of May in both its cheerfulness and exuberance, for on Saturday, 30th May the Club enjoyed a full house where the "whole hall was dancing" to the sounds of the John Wanner Swing Band. John Wanner was also celebrating his 50th birthday on that occasion. The month of May came to a successful close on Sunday, 31st May to the sounds of the Silver Echoes, who entertained our guests and kept everybody "in the mood", especially Heinz Ebner and Fritz Schwab who celebrated their birthday with family and friends.

Beverly and I wish to extend our heartfelt thanks to all our Voluntary Helpers and to all those who contribute to the success of our Club.

With friendly greetings,
Otto Griesmayr

*New Volunteers would be
very much appreciated.*

Maibaum zu erklettern um Ringe zu ergattern, die sie dann ehrenvoll im Büro für Jagdwurst, Frankfurter oder Debreziner umtauschten. Schönes Wetter trug überdies zur allgemeinen heiteren Stimmung und dem Spass bei.

Am folgenden Samstag den 9. Mai spielten die Silver Beat auf und brachten Stimmung für alle Gäste, insbesondere für Barbara und Daniel Stevenson, die ihr 25. jähriges Hochzeitsjubiläum im Klub zelebrierten. Am Sonntag den 10. Mai feierten wir Muttertag mit der musikalischen Unterhaltung von Rene. Der Klub war voll ausgebucht und unsere Freiwilligen Helfer, sowie das Küchenpersonal waren vollauf beschäftigt. Die talentierten Kinder der Rauza Familie rundeten mit ihrer Einlage das Muttertagsprogramm ab. Sam Rauza Jun. kam gerade von einem Akkordeonwettbewerb, der in Sydney stattfand, und in dem er eindrucksvolle Gewinne in mehreren verschiedenen Altersstufen verbuchen konnte. Heutzutage eine musikalische Familie zu bewundern ist recht erfrischend und erfreulich. Wir wünschen der Rauza Familie weiterhin viel Freude beim Musizieren und einen gutverdienten Urlaub in Europa.

Am Freitag den 15. Mai hatten wir ein Sonderkonzert, indem uns John Kalkbrenner und Georg Butrumlis mit ihren Akkordeons verwöhnten. Es war ein voller Erfolg. Sollten sie wieder im Klub auftreten, so ist ein ausverkauftes Haus bestimmt garantiert. Am Samstag den 16. Mai spielten die Silver Echoes auf und es war ein vergnügter, vielbeschäftigter Abend. Die circa 40 Personen der Greenwood Probus Gruppe wählten unseren Klub für ihren Unterhaltungsabend und wir freuten uns über einige familiäre Gesichter, wie zB unseren ehemaligen Gärtner Walter Braunert. Walter beendete seine Gartenarbeit hier im Klub als er seine Zeit in das neue Hobby Bowling investierte. Dieter & Julia schlossen dann das Wochenende ab, indem sie am Sonntag den 17. Mai mit ihrem Programm die Gäste in Schwung brachten.

Am folgenden Samstag, den 23. Mai, hielt der Österreichische Chor wiederum sein jährliches Dinner Dance ab. Wie immer war beste Stimmung, in einem gut ausgebuchten Haus. Alpine Cocktail unterstrich diesen schönen Abend mit ihrer Musik und die Floorshow "Underbelly" war atemberaubend. Am folgenden Nachmittag spielten und sangen Marianne und Mimmo für unsere Gäste und es wurde, wie immer, viel getanzt, während in der Strauss Stube die Mitglieder des Österreichischen Radioprogramms 3ZZZ, ihr jährliches Treffen abhielten.

Das letzte Wochenende des Monats passte sich dem Ersten an Frohsinn und Heiterkeit an, denn am Samstag den 30 Mai war das Haus voll ausgebucht und es "tanzte der ganze Saal" zu den Klängen der John Wanner Swing Band, die zusätzlich John Wanners 50. Geburtstag mit Schwung und Elan feierten. Der Monat Mai schloß dann am Sonntag den 31. mit den lustigen Silver Echoes ab - jedermann war in bester Stimmung, besonders Heinz Ebner und Fritz Schwab die Geburtstag mit Familie und Freunden feierten.

Von Beverly und mir herzlichen Dank an all unsere Freiwilligen Helfer und an alle die am Gelingen unseres Klubs Anteil nehmen.

Mit freundlichen Grüßen,
Otto Griesmayr

*Neue Freiwillige Helfer sehen wir
mit Dank entgegen*

SPOTLIGHT ON SUBGROUP: AUSTRIAN CHOIR MELBOURNE

SOUNDS OF MUSIC - FROM EDELWEISS SINGERS TO THE AUSTRIAN CHOIR MELBOURNE...

Music. Its reputation as an international language is well known, for although we may not understand the words, we understand the melody and the harmony that transcend all barriers. Those delightful sounds that are "music to our ears" no matter what language we speak. But music is much more than superficial aural enjoyment. It is a bond that acts like a marker-post and associates important events in our lives with the music that was playing at the time. A lullaby comforts and soothes the baby - in later years it still has this hypnotic effect on the adult soul, the reminder of the warmth and comfort of our mothers' touch. Remember the song that was played when you first fell in love and, more likely than not, your thoughts wander back to warm fuzzy feelings of that first kiss. A favourite holiday song may take you back to a special place with a sense of freedom, of carefree and happy times. So too will the music of our youth take us back home to the days of our childhood or youth and all that it entailed.

Little wonder then, that young mothers in a strange new land were stirred by the familiar music of their youth as they sat and listened to the songs and melodies that buzzed around their ears, whilst they waited for their children to finish Folk Dancing Lessons. For it was exactly these humble beginnings that lead to the formation of the Edelweiss Singers early in the history of the Austrian Club and later its eventual evolution into the Austrian Choir Melbourne that we know and love today. Let's take this musical journey together and, in the words of a song from that famous musical *Sounds of Music*, "let's start at the very beginning, a very good place to start..."

Picture this. A group of young mothers bringing their children to Folk Dance Lessons, sitting around and reminiscing about home. All sharing a love of singing. Nobody remembers exactly who suggested it first, but it was apparently Liesl Everest who asked Ignatz Martinu, the Edelweiss Dance Group teacher, if they could sing whilst their children were taught dancing. Mr Martinu agreed and soon a small, enthusiastic, happy singing group formed - Liesl Everest, Maria Fergusson and Käthe

Haarer - the very first Edelweiss Singers. The name Edelweiss Singers was, of course, just ideal. Not only did this name represent a bit of their homeland, more importantly it also signified that magical bond between parent and child - they were the parents of the Edelweiss Dance Group and so they proudly called themselves the Edelweiss Singers.

But the Edelweiss Singers were destined for greater things than just to sing a little whilst waiting for their children. And so,



spurred on by Ignatz Martinu, Liesl and Käthe gave the first performance of the Edelweiss Singers at a Fathers Day in the Austrian Club Brunswick Street. They gave an impressive performance and were well received, even though by their own admission they knew nothing about reading music or scores at this time. Seeing this performance, Olaf Schappacher volunteered to assist the

Edelweiss Singers, for he had the musical knowledge and formal training they lacked. Olaf taught well, within his scope. A repertoire that consisted mainly of songs he remembered from the Vienna Boys' Choir he had been a part of years before - Studentenlieder, classical music and Robert Stolz Lieder, but sadly, not much of the Volksmusik that so inspired the young mums. Nevertheless, the Edelweiss Singers enjoyed their singing tremendously under the leadership of Olaf Schappacher



and learned what they could. The seed had been planted, that would shortly sprout into a choir.

The singing group's first performance outside the Austrian Club was given at the Hunters Lodge and they were not even in costume, no dirndls, just normal clothes. Around this time others asked to join in and so the Edelweiss Singers expanded; Irma Schneefuß and Trudi Harrer, Brigitte Martinu, Bruno Hirschauer and Franz Denk being some

of the first new additions. They all had a great time. ...And where there is smoke there is fire - the enthusiastic group now igniting the passions and interests of others. So it was that only a short time after Olaf's generous offer of assistance to the small band of singers, Dieter Bajzek took over the leadership of the group with the promise - "the sky is the limit!"

One of the first delights for the Edelweiss Singers was Dieter's assistance in the re-instatement of the traditional folk music

Sounds Of Music continued on page 5

they so loved, as the prime focus for the singing group. With his ability to arrange musical scores, to compose and to somehow unearth long-forgotten folkloric treasures, Dieter had now indeed also found his perfect home, that of the role of the important conductor / choirmaster for this homely singing group.

The group's very first public performance was not too long in coming. At the new Melbourne City Square, the one with the big video screens just up from the Town Hall, the Edelweiss Singers assembled nervously but excited too. For that performance the group consisted of only five people - Dieter Bajzek, Käthe Haarer, Liesl Everest, Beth Collie (Liesl's neighbour) and Anton, a professional vocalist and well-

known Operetta singer. The rest, as they say in the classics, is history. Word spread. Dieter knew quite a few Austrians who loved to sing, and the numbers of participants in the Edelweiss singing group swelled rapidly from there. The group started to think of themselves as a "real choir". Though originally made up of mainly Austrian descent singers, as other people heard the performances, liked what they saw and asked if they could join, Dieter surely transformed the group. For the incoming male and female singers were often Australians or other nationalities, who now also wished to take part.

With the expanding scope of this very real and happening singing group, Dieter founded the Austrian Choir Melbourne a decision driven by several factors. One could reason quite justifiably that the decision to change the name

from Edelweiss Singers to Austrian Choir Melbourne was a reflection that the majority of members of the choir were no longer parents of children in the Edelweiss Dance Group. One could also present hefty arguments for changing the name so that it would not be confused with the Swiss Choir Edelwies. All of these conclusions were valid. But the first and foremost reason was actually a financial one - that the choir be incorporated in its own right, have its own funding and be able to do things the way they wanted. And so in 1981 the Austrian Choir Melbourne was formed.

Dieter kept to his promise and put the Austrian Choir on the map - here in Australia and also overseas. A quote from the Austrian Club Melbourne 50 year celebratory booklet (available in the Schatzkammer) sums their triumphs up beautifully:



"The Choir has performed in practically all the major concert venues in Melbourne and was the first to instigate a public concert in the grand ballroom of Government House, broadcast live on ABC Radio. It has travelled to many Victorian country towns and performed interstate in Sydney,

Canberra, Adelaide and Perth. In 1990, it undertook an extensive and highly successful three-week concert tour of Austria, appearing in thirteen concerts, including major centres like Salzburg, Graz and the international Choral Festival in Linz. The Choir has, in 1994, just returned from a wonderful concert tour of the main cities in New Zealand; Christchurch, Wellington and Auckland."

The booklet further goes on to mention that the Austrian Choir is surely one of the most recorded ethnic musical groups in Australia. There are "live" recordings taken from performances during '83 and '84, "studio" recordings of Christmas music from Austria and Germany (together with the German male choir "Arion" and the Melbourne Brass Ensemble) and a compact disc, the first of an ethnic choir in Australia, "Austria Down Under". Excellent reviews by Australian and Austrian radio stations and music experts

prompted the release of a further two recordings, to public acclaim. Something the Austrian Choir can truly be proud of. These fine musical compilations are also available in the Schatzkammer, be quick if you don't have a copy yet for they are sure to have

historical value, especially that the Choir has now given its last performance.

What's that you say - the Choir has given its last performance? Yes, unfortunately it's true. The Austrian Club Melbourne has officially received notification (in writing) that the Austrian Choir has given its last performance with Dieter at the helm. It was a long and illustrious collaboration, with much enjoyment, many wonderful performances and more than one tear-jerker moment. But the time has come when the conductor has laid down his baton and said goodbye. We thank Dieter and the Choir for the wonderful memories and wait, in wonder, to see if this great group of inspired and enthusiastic singers will, as they have done in the past, perhaps once again re-invent themselves and start a new chapter. Perchance as the "Austrian Club Choir"?

We'd love to see that!

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ZZZ

MULTICULTURAL RADIO MELBOURNE



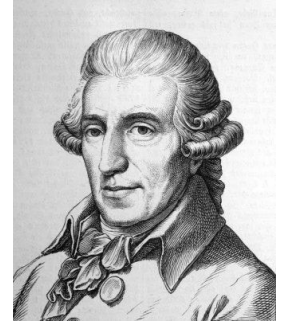
*Der Heimat näher kommen
durch Radio.....*

Österreichische Stunde

Montag	15 - 16 Uhr
Donnerstag	12 - 13 Uhr
Freitag	19 - 20 Uhr

200 JAHRE JOSEF HAYDN TODESTAG

Am 31. Mai 2009 feierten Bischöfe in einer imposanten Bergkirche in Eisenstadt Österreich mit der Schöpfungsmesse von Josef Haydn gebührend seinen 200 jährigen Todestag. Das Sarkophag (eine Truhe aus Marmor) stand ehrenvoll inmitten der Kirche und berühmte Sänger trugen das schöpferische Werk Josef Haydens mit viel Gefühl vor.



Drei Solisten repräsentierten die Erzengel, sie erzählten und kommentierten die sechs Tage der Schöpfung, die Entstehung der Elemente und der lebenden Natur. Der dritte Teil beschreibt den Garten Eden und die ersten Stunden von Adam und Eva. In der Übertragung aus Eisenstadt übernahmen Weltstars wie Annette Dasch (Gabriel) und Thomas Quasthoff (Raphael) neben ihren Engelrollen auch noch die Partien von Eva und Adam. Den Uriel



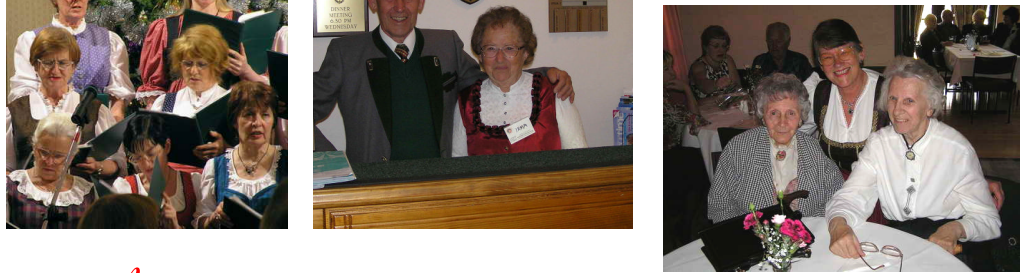
gestaltete Christoph Strehl. Der Wiener Kammerchor sang die monumentalen Chorpässagen, begleitet von der Österreichisch-Ungarischen Haydn-Philharmonie unter der Leitung von Adam Fischer.

Ein passendes Tribut dem Musiker, der mit seinen Kompositionen Österreich und der Welt so viel Freude schenkte. Die rührende Zeremonie wurde in vielen Ländern Europas ausgestrahlt und ergreifend miterlebt.

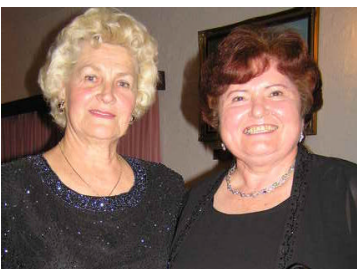
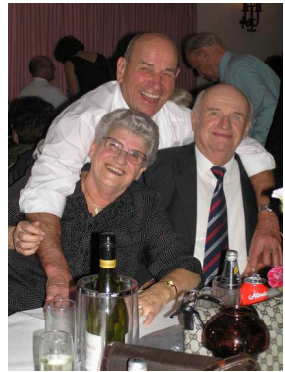
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*Austrian
Choir 2009
Dinner
Dance*





Subgroup: Austrian Choir Melbourne

Rückblick

Subgroup: Austrian Choir Melbourne





HONEY - NECTAR OF THE GODS

"Honey is pure alchemy. And it's precious stuff. One little bee, foraging for nectar over an entire bee-lifetime only produces about one-twelfth of a teaspoon of honey. They collect the nectar from flowers; the nectar mixes with enzymes in the bees' saliva; they carry it back to the hive, and voilà, they make a deposit. Multiply that process by a few hundreds of bees and before you know it you've got a honeycomb."

So says Jonny Bowden, Ph.D., C.N.S. in his book "The 150 Healthiest Foods on Earth". Jonny goes on to classify honey as one of these 150 healthiest foods on earth. Folk wisdom would tend to agree, with many a home-remedy touting the benefits this wonderfully sweet elixir can bring. Honey in a hot drink when you're sick. A fortifying honey sandwich for the nervous or sickly child. Even famous opera singers have been known to swear by it - religiously swallowing a spoon or two of honey before a performance, so that it may soothe their throat.

Scientifically proven, the validity of these health-delivering claims is primarily due to the large quantities of bioactive constituents within honey. Honey contains vitamins and many minerals, as well as several members of a class of plant polyphenols called flavonoids, which are frequently also found in fruits and vegetables. These flavonoids are known for their antioxidant activity and are important for human health, with actions as diverse as stimulating antibody production during primary and secondary immune responses (thanks to the propolis) and beneficially lowering plasma glucose (blood sugar), C-reactive protein (a measure of inflammation) and homocysteine (a risk factor for heart disease). Other phytonutrients in honey have anti-carcinogenic properties, whilst the vitamin B6 it contains is good for the brain, and its calcium strengthens the bones. Used on the skin, honey's ability to attract and retain water keeps the skin soft and supple and assists in anti-ageing.

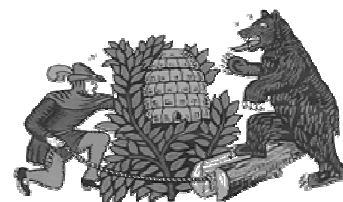
Naturally the type of plants bees forage on determines the types of flavonoids it contains, the colour of the honey, the level of nutrients, the fragrance, and the taste. Honey from extremely cold regions is lighter in colour than honey from the tropics whilst the strength of the crystallization (hardness) of the honey reveals the level of live-state nutrients and heat-sensitive enzymes. Interestingly, the harder the honey, the better. Manuka, a firm rich golden red honey collected from the indigenous Tea-tree is generally considered to be one of the healthiest, incorporating the powerfully antiseptic properties of the Tea-tree nectar.

Another amazing fact is that raw honey doesn't spoil. The nectar that the bees bring to the hive is about 60% water and the bees "cure" it to about 18 - 19% water. At this level of water and with a pH of 3 or 4, the honey is very stable and can last for centuries. For the record, honey enshrined in the Pyramids and tombs of Egyptian kings was discovered to be, even after so many centuries, still totally edible! Of course, if it is left exposed to air, it will eventually ferment and develop an unpalatable taste. The bees prevent the fermentation by sealing the honey in the honeycomb. Of course, controlled fermentation can lead to some pretty fantastic results, and "Met", nowadays known under the brand names of "Bärenjäger" and "Bärenfang" is quite spectacular.

Now remember this - honey is still sugar. If you've got blood sugar issues, proceed with caution. However, because it's a real food and does contain nutrients, it's one of the best sweeteners to use, provided you use it judiciously. 😊

THE BEARS AND THE BEES

In the forests of medieval Europe, an epic battle was waged that continues to shape modern mixology: the struggle between man and bear. Mighty woodland warriors known as



"Bärenjäger", or bear hunters would leave their huts and take to the timber in search of glory. All these adventurers were valiant, but those who were also smart discovered a powerful potion to help them return to the village victorious. They lured their quarry with "meschkinnes", mead-like moonshine made from honey by beekeepers and farmers. Each had their own secret recipe.

Based on these brews, a beverage breakthrough occurred in 15th century East Prussia. That's when the Teucke & König Bear Trap Company introduced "Bärenjäger", the first professionally produced meschkinnes. Today, the sophisticated set continues to enjoy the time-honoured taste of this brand, as Schwarze & Schlichte carries on the tradition.

Bärenjäger is still crafted in the immemorial manner, from natural ingredients - but with better honey. Now the finest-flavoured variety is imported from Mexico's Yucatán Peninsula, where the sticky substance is especially aromatic.

Next time you are enjoying this unique premium liqueur - by itself, in a delectable concoction or drizzled over dessert - we hope you will appreciate its rich ancestry. Please raise a glass to the medieval European bear hunter, pioneer of potation.

Bärenjäger
HONEY LIQUEUR

HONEY BY ANY OTHER NAME IS...(EVEN MORE DELICIOUS!)

Bärenjäger is a German honey-flavored liqueur made from honey, vodka and a secret blend of natural ingredients. It was developed in Eastern Prussia, Germany in the late 15 century. The name "Bärenjäger" translated in German means "bear hunter".



KILLER BEE:

1oz Jägermeister
1oz Bärenjäger
Both liquors should be chilled. Pour 1oz of Jägermeister into a glass. Add 1oz of Bärenjäger - it will float on top. Enjoy!

CHOCOLATE HONEYBEE:

1/2 shot Mozartlikör
1/2 shot Bärenjäger
Pour Bärenjäger in a shot glass and top with Mozartlikör. Drink neat for a neat drink!



GOLDEN SHOT:

1/4oz Bärenjäger
2/3oz Cinnamon Schnapps
1/5oz Vanilla Schnapps

Carefully layer ingredients, in order, into a shot glass; Bärenjäger, Cinnamon Schnapps, Vanilla Schnapps. Serve this Golden Shot for a drink that really hits home...

THREE BEES A BUZZING:

1/2oz Bärenjäger
1/2oz Bailey's Irish cream
1/4oz Bacardi Rum

The first B is Bärenjäger honey liqueur - pour into a glass. Carefully layer the second B, Bailey's Irish cream, on top, then do the same with the third B, the Bacardi rum. BBBeautiful.

DIE KLEINE KRÄUTERKUNDE

THE LITTLE HERBAL

Tea-Tree - Manuka - *Leptospermum scoparium*

Traditionally known as Manuka or Kahikatoa by the Maoris, this pretty plant with its waxy five-petalled flowers first received its common English name "Tea-tree" from James Cook. The good Captain, on his second voyage south in 1773, ordered all his men to regularly brew and drink hot cups of aromatic tea made from this plant's leaves, as tea made from the leaves of this plant was found to be an effective remedy against scurvy.

Cook's Manuka is not the only Tea-tree. Many different species of *Leptospermum* exist, with this small bushy shrub thriving in its native homelands of both New Zealand and the southeast regions of Australia. Whilst Tea-tree can be grown in other parts of the world, in well-drained soil with sun to part shade, Tea-tree does best (and has the most medicinal properties) when allowed to flourish in its native wild habitats.

Tea-tree has many applications in traditional herbal healing. To Maoris this important medicinal plant was used to treat a wide variety of ailments, including fevers, urinary complaints, dysentery, diarrhoea, burns and coughing. Many parts of the plant were used for these purposes, including the leaves, bark, sap, gum and seeds. Its actions with respect to these ailments are most probably due to the plant's Vitamin C content and its antimicrobial, antibacterial, antiseptic and anti-inflammatory active ingredients

Modern usage centres on the Tea-tree's essential oil, which is produced from the leaves and end branches, and from the honey from bees foraging on manuka flowers. Interestingly, the essential oil in Tea-tree consists of a very complex structure and research confirms that it is strongly microbial, being effective



against a wide variety of organisms, including some bacteria that are resistant to antibiotic therapy, and some fungi. The pure essential oil is recommended for the treatment of acne, fungal infections of the nail bed and skin and athlete's foot. It is used to treat eczema, insect bites, ringworm, encourages skin repair and helps prevent infection. Diluted it is applied to open wounds and used as a mouthwash or gargle for oral infections and for rheumatic conditions the oil can be added to a carrier and rubbed into the affected muscles and joints. Elmore's Oil, which received wide publicity in the Australian media for its reputed ability to bring relief from arthritis and rheumatism, consists to a large degree of Tea-tree essential oil diluted in a carrier of olive oil.

On a culinary level, the use of Tea-tree is almost obsolete. Generally it is recommended that Tea-tree preparations should not be taken internally over a

prolonged period of time as Tea-tree may impair nutrient absorption due to its highly astringent nature. Yet for specific purposes, Manuka honey is highly beneficial. Like other honeys, Manuka contains a percentage of hydrogen peroxide (which is antiseptic), however the superior antimicrobial activity of Manuka honey is unique - attributed to a second, non-peroxide substance found only in Tea-tree. It is ideal for adding to hot drinks or having a small quantity directly off the spoon, to combat sore throats and colds in wintertime. With a taste that is extremely rich and sweet yet with a pleasant cleansing astringent undertone, this kind of "medicine" is definitely more-ish and best of all, it will have those nasty bugs under control in no time...

The 'Little Herbal' is intended as inspiration only. We recommend you collect further information and consult a qualified medical professional such as your own doctor or naturopath for individualised advice regarding a herb's effectiveness and suitability for your needs.

ZUM SCHMUNZELN

Ein Wiener Ehepaar möchte eine Woche im sonnigen Süden verbringen. Weil aber die Frau beruflich noch daheim zu tun hat, fliegt der Mann schon einmal voraus. Als der Mann angekommen ist und eingeecheckt hat, schnappt er sich im Hotelzimmer seinen Laptop und schickt seiner geliebten Frau ein E-Mail. Leider lässt er aber bei der Adresse einen Buchstaben aus und das Mail landet direkt bei einer Frau, die soeben ihren Mann zu Grabe getragen hat. ... Nachdem diese das Mail gelesen hat, fällt sie in Ohnmacht. Als ihr Sohn sie findet, fällt sein Blick auf den Bildschirm, auf dem steht:

"An : Meine zurückgebliebene Frau
Von : Deinem vorausgereisten Gatten
Betreff: Bin angekommen ...

Liebste, bin soeben gut angekommen. Habe mich hier bereits eingelebt und sehe, dass alles für deine morgige Ankunft vorbereitet ist! Wünsche dir eine gute Reise und erwarte dich, in Liebe dein Mann!

Ps: Verdammst heiß hier unten!

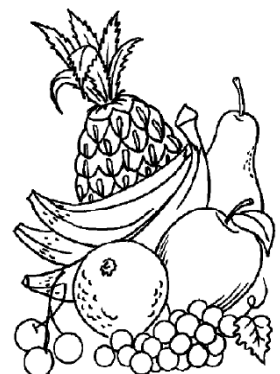


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SAUERKRAUT: SWINE FLU AND AVIAN FLU SUPERFOOD?

When the avian flu broke in 2006, sauerkraut made headlines around the world. Why? Because one enterprising Korean scientist, Kang Sa-Ouk, at Seoul National University fed an extract of kimchi - a Korean version of sauerkraut - to 13 chickens infected with the avian flu. A week later 11 of the chickens showed signs of recovery. What's so special about kimchi and sauerkraut to cause such a remarkable recovery? Well, both of these superfoods are made by fermenting sliced cabbage. And they both contain high levels of lactic-acid bacteria - believed to be the active ingredient in fighting the avian flu virus.

But what has this got to do with current H1N1 (swine flu) influenza fears? That's simple. Because the present (April 2009) outbreak of swine flu that is sweeping the world is believed to be a mutation of swine, avian and human flu viruses, there are indications that the current strain of this disease could be similarly treated. Therefore, sauerkraut could prove an invaluable aid to avoiding swine flu or significantly aid in the recovery from this nasty influenza.

The good news about sauerkraut doesn't end there either. In another study, researchers discovered that "women who ate four or more servings of raw or barely cooked cabbage per week during adolescence were 74 percent less likely to develop breast cancer than the women who ate 1.5 or fewer servings of sauerkraut per week."

And while more research is needed to prove the medicinal properties of sauerkraut, it appears beneficial to include this nutrient-packed dish in your diet. In addition to being low in calories, it is a good source of calcium and magnesium and a very good source of dietary fiber, folate, iron, and vitamins K, C, and B6. It is worthy to note that sauerkraut can be high in sodium because salt is used for the fermentation process, however to reduce the sodium content all you need to do is to rinse and drain the sauerkraut before eating it.

So, you may want to add sauerkraut to your diet to help boost your immunity, especially during this time of the year when cold and flu viruses are so prevalent. Come along to the Club and enjoy a dish

of delicious roast pork with dumplings and sauerkraut. And while you're here, why not visit our Schatzkammer and buy a few packs to take home. For a simple side-dish all you need to do is snip open the pack and warm up. Or see this month's recipe for an easy-to-make Sauerkraut Salad. Yum. Happy eating and good health to you all over these winter months.

SAUERKRAUT SALAD

Ingredients:

- 2 cups chopped sauerkraut
- ¼ cup grated carrot
- 3 tbsp finely chopped sweet red pepper
- 2-3 tbsp finely chopped red or white onion
- ¼ tsp paprika
- sliced green onions or shallots
- small cubes fried bacon



Method:

Place the sauerkraut in a sieve and drain off some of the liquid. When the sauerkraut has drained, transfer it into a large salad bowl. Add the remaining salad ingredients and mix well. If desired sprinkle with the shallots and bacon. Makes 4 servings.

Back home in Europe, when it's cold, bleak and grey outside, a popular folk saying is: "Nichts wie ab in den sonnigen Süden!" Loosely translated this means "Let's go, there's nothing better than heading for the sunny south!" The sunny south, of course, is generally considered to be the southern European lands of France, Italy, Spain, Portugal and Greece. And so, with winter in front of us, here's a delightful warming and restorative delicacy from Greece - the "Southern neighbours" - that's guaranteed to bring a cheerful little splash of sunshine from the "sunny south" into our homes...

CHICKEN HYMETTUS

Mount.Hymettus in Greece has been famous for its honey since ancient times. The mountain is covered in thyme, from which the bees collect their pollen, giving the honey an exceptional flavour, said by some to be the best in the world. Interestingly, thyme is also known as "Bienenkraut" or "bee herb" in parts of Germany and Austria, because the bees are so attracted to the delicious scent from thyme's flowers. However, honey from Hymettus is not essential for the delicate honey sauce in this dish. Our own Aussie Tea-tree or Manuka honey (with its antiseptic properties) or wildflower honey tastes equally delicious.

Ingredients:

- 4 very fresh chicken portions
- finely grated rind and juice of 3 limes (or 2 lemons)
- good pinch of saffron strands
- 30g butter
- 4 tbsp sunflower oil
- 2 tbsp clear honey
- 2 level tbspchopped fresh thyme (or 1 level tsp dried thyme)
- 2 heaped tbspchopped fresh mint
- salt and freshly ground pepper
- 30g flaked almonds

Method:

Cut each chicken portion in half, then prick all over with the point of a fine skewer and place in a shallow dish. Sprinkle with the grated lime rind and the juice, then cover the dish and marinate in the refrigerator for several hours (or up to 3 days). The longer the chicken is marinated in the lime juice, the tenderer and more full of flavour it becomes. Turn the chicken in the juice occasionally during this time, twice a day if possible.

When ready to cook, soak the saffron strands in 4 tbsp of boiling water for 20 minutes, then strain, reserving the saffron-coloured liquid. Melt the butter with the oil in a large, heavy-based frying pan. Remove the chicken from the marinade with a slotted spoon. Add the

chicken to the pan and fry over high heat until golden brown on all sides.

Mix the honey with the saffron liquid and any of the marinade remaining in the dish, then pour over the chicken. Add thyme, half the mint and a good sprinkling of salt and pepper. Cover the pan and simmer gently for 45 minutes or until the chicken is tender, basting occasionally.

Just before serving, toast the almonds under the grill until golden brown. Mix with the remaining mint. Transfer the chicken and juices to a warmed serving dish and sprinkle over the almonds and mint. Serve hot, with new potatoes, cooked in their skins, and a green vegetable such as beans, spinach or sliced zucchini.

Amazingly, this dish seems to blend it all for winter health - megadoses of Vitamin C from the lime or lemon juice, a cheerful sunny colour from the saffron, deliciously soothing and nourishing honey, fiery thyme with its essential oils that benefit the respiratory system and warm away those winter chills and the fresh clearing scent of mint. Savouring this dish, you'd be forgiven for thinking you were on holidays, for the honey, saffron, almonds, mint and thyme make a fragrant Greek sauce reminiscent of a lazy summers' evening on a little island somewhere in the "sonnige Süden"...

*This little recipe was brought to you by Melissa Bauer. And here's an unusual piece of trivia - did you know that Melissa, in Greek, means honey-
bee!*

FANTASTIC FACTS AND TERRIFIC TRIVIA

Did you know that:

- A body temperature of over 42 degrees is fatal.
- When you sneeze, air is expelled from the lungs at approximately 145km per hour. The fastest recorded sneeze was a whopping 165km per hour!
- Goosebumps are small bumps in the skin, which are caused by tightening muscles that pull body hair into an erect position. The muscles tense in reaction to cold (the fluffing of hair creates a barrier between the sensitive mammalian skin and the cold as warm air stays trapped) or fright (a defensive reaction designed to make the animal look larger, causing a predator to look for less imposing prey). This automatic body reaction is the origin of the saying "it makes my hair stand on end"!
- The heart beats on average 80 times a minute.
- Weight for weight, bone is five times stronger than steel.
- The tongue has four different kinds of taste receptors, called taste buds. They react to sweet, salty, bitter or sour tastes in food.
- There are 100 billion cells in your brain, each connected to as many as 25,000 other cells.
- Your gut is folded over so many times that it is six times as long as you are tall - up to 10m.
- On average people need 2,000 calories of food energy a day for health - in developed countries people often consume more than 3,200 calories a day, whilst people in third world countries can survive on as little as 500 calories a day.
- A single "macrophage" (giant eater) T cell from your immune system can eat up to 100 bacteria.
- People do not get sick from cold weather. It's from being indoors a lot more (often in hot stuffy conditions) that makes people more susceptible in winter.

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ONE IN A MILLION SHOT -
A SMILE FROM HEAVEN...



...contributed by Fred Von Isar



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Aussendung der
AuslandsösterreicherInnen-Abteilung
des Bundesministeriums für europäische
und internationale Angelegenheiten:

Wien, 11. Mai 2009

Beantragung österreichischer
Personalausweise auch im Ausland

Die Berufs-Vertretungsbehörden nehmen nun Anträge entgegen

Durch die jüngst in Kraft getretene
Novellierung des Passgesetzes (BGBl. I
Nr. 6/2009) ist die Beantragung von
österreichischen Personalausweisen nun
auch an österreichischen Botschaften
und Berufs-Generalkonsulaten möglich.
Damit wird eine langjährige Forderung
von AuslandsösterreicherInnen und des
Außenministeriums umgesetzt.

Reisen innerhalb Europas auch nur mit dem Personalausweis möglich

Der (neue) Personalausweis im
Scheckkartenformat gilt als
Identitätsnachweis im gesamten
Schengen-Raum, wo - trotz Wegfalls der
Binnengrenzkontrollen -
ÖsterreicherInnen über ein gültiges
Reisedokument verfügen müssen.
Darüber hinaus ist der Personalausweis
ein zulässiges Reisedokument für fast
alle europäischen Länder. Mehr dazu
siehe unter www.help.gv.at -
'Personalausweis' - bzw. direkt unter
www.help.gv.at/Content.Node/3/Seite.030900.html#Passersatz.

Die Gültigkeitsdauer der
Personalausweise ist wie beim
österreichischen Reisepass abhängig
vom Alter des/r AntragstellerIn:

- zwei Jahre für 0-2-Jährige
- fünf Jahre für 2-12-Jährige
- zehn Jahre ab dem 12.
Lebensjahr

Es gibt auch eine stets steigende Zahl von
EWR-Ländern, die an dort wohnhafte
EWR-BürgerInnen - dh auch
AuslandsösterreicherInnen -
Ausweisdokumente ausstellt, die für den
Wohnsitzstaat gültig sind, aber nicht zum
Staatsgrenzenübertritt berechtigen.

Persönliche Antragstellung an der Vertretungsbehörde - nicht nur im Wohnsitzstaat

Die örtlich zuständige österreichische
Berufs-Vertretungsbehörden nimmt

persönlich gestellte Anträge auf
Ausstellung eines Personalausweises
gegen eine Konsulargebühr von EUR 57,-
entgegen - bzw. von EUR 27,- für
ÖsterreicherInnen, die bei Antragstellung
das 16. Lebensjahr noch nicht vollendet
haben. Die Ausstellung eines
Personalausweises, die unmittelbar durch
die Geburt eines Kindes veranlasst wird,
ist von Konsulargebühren befreit.
Voraussetzung dafür ist, dass diese
Amtshandlung innerhalb von zwei Jahren
ab der Geburt des Kindes vorgenommen
wird.

Vor kurzen wurde die örtliche
Zuständigkeit der - auch für
Personalausweise zuständigen -
österreichischen Passbehörden im
Ausland liberalisiert. Seitdem können in
der EU wohnhafte
AuslandsösterreicherInnen Pass und
Personalausweis bei jeder
österreichischen Botschaft und jedem
österreichischen Berufs-Generalkonsulat
innerhalb der Europäischen Union - sowie
in Österreich bei jeder Passbehörde -
beantragen. AuslandsösterreicherInnen
mit Wohnsitz im Nicht-EU-Ausland
können Pässe und Personalausweise
außer bei ihrer zuständigen
Vertretungsbehörde auch bei der/m
geographisch ihrem Wohnsitz
nächstgelegenen Botschaft / Berufs-
Generalkonsulat beantragen - auch wenn
diese/s in einem anderen Staat liegt -
sowie in Österreich bei jeder
Passbehörde.

Erforderliche Unterlagen

Erforderliche Unterlagen für die
Ausstellung eines Personalausweises sind

- das auch im Internet verfügbare
Antragsformular (s.
www.help.gv.at/linkhelp/besuche/r/db/formularauswahl.formular?id=843),
- ein amtlicher Lichtbildausweis
oder ein/e IdentitätszeugIn,
- die Geburtsurkunde,
- der Staatsbürgerschaftsnachweis,
- ein Passbild (Hochformat ca. 35
x 45 mm) nach den bekannten
Passbildkriterien (s.
www.passbildkriterien.at/oesterreich_neu.html), gegebenenfalls
auch die Heiratsurkunde und/oder
der Nachweis eines
akademischen Grades bzw. der

Standesbezeichnung
IngenieurIn.

Die Zusendung des Personalausweises
kann auch im Postweg erfolgen. Mehr
zum Thema direkt unter
www.help.gv.at/Content.Node/3/Seite.030100.html#ZumFormular.

Aufgrund der notwendigen technischen
Umstellungen an den
Vertretungsbehörden im Bereich der
Identitätsdokumente kann es bei der
Beantragung von Personalausweisen
im Ausland in der Anfangszeit zu etwas
längeren Bearbeitungszeiten kommen.
Es ist für AuslandsösterreicherInnen
aber auch möglich, Personalausweise
und Reisepässe in Österreich bei jeder
Passbehörde zu beantragen - mehr dazu
siehe.

www.help.gv.at/Content.Node/2/Seite.020100.html - 'Zuständige Stelle'.

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NEWS & NOTICES

KLUB MITGLIEDSCHAFT

CLUB MEMBERSHIP

Welcome to our new members who have joined the Club recently;

Mr Thomas Craig
Mrs Dulcie Craig
Mrs Renate Mielke

GEBURTSTAGSKINDER, JUBILÄUM UND BESTE GENESUNGSWÜNSCHE - BIRTHDAYS, ANNIVERSARIES AND GET WELL WISHES

Congratulations to Club Members celebrating Birthdays or Anniversaries. Best wishes also, to those of you who have not been enjoying good health in recent times, are recovering from operations, or struggling with ongoing health problems. May you all soon be well again.

KLUB REGELN - CLUB RULES

Please note:

Food and drinks are not allowed to be brought onto the premises.

Bitte beachten Sie:

Speisen und Getränke können nicht mit in den Klub gebracht werden.

CREDIT CARD SURCHARGE

Credit providers charge us for the privilege of offering you credit services and unfortunately we cannot absorb these costs on our visitors' behalf. Therefore purchases made with credit cards attract a surcharge of 3%, with the exception of Diners Club cards that attract a surcharge of 4.5%. This information is displayed in several places within the Club and is also displayed on the menu for your information.

Beverly Griesmayr
Club Secretary

NOTICE TO MEMBERS

Members should be prepared to show their membership card on request whilst on the Club premises. Cards are not transferable. This applies to all Members.

EINTRITT - ADMISSION

Vor geraumer Zeit entschloß sich das Komitee die Eintrittskosten der Mitglieder und Gäste an normalen Samstagen und Sonntagen, probeweise, selbst zu übernehmen. Leider ist der Klub nicht mehr in der Lage diese Kosten zu subventionieren und wir sehen uns wirtschaftlich gezwungen manche Kosten erneut weiterzureichen. Diesbezüglich wird ab 1. Juli 2009 an normalen Sonntagnachmittagen die geringe Summe von \$5.00 für den Eintritt der Gäste (Nicht-mitglieder) verlangt, um ihnen weiterhin gute Qualität der Unterhaltung zu bieten. Für besondere Veranstaltungen sind die Kosten, wie immer, im Programm angegeben. Wir bitten um Verständnis.

In the past the Club decided to subsidise Admission Fees for members and guests, on a trial basis, on regular Saturdays and Sundays. Unfortunately the Club is no longer able to absorb these costs on members and guests behalf. Consequently, as of 1st July 2009 there will be a re-instatement of entry fees for regular Sunday afternoons of \$5.00 for non-members, so that we may continue to offer you good quality entertainment. Special function prices will still apply. Hoping you understand.

TABLE RESERVATIONS

To be fair to all our Members and Guests, especially on busy functions, there needs to be a cut-off time for holding table reservations. On Saturday nights the Club is open from 6:30pm and functions commence at 7:30pm - Table Reservations made for the Main Hall cannot be guaranteed after 7:30pm. On Sunday afternoon the Club is open from 11:30am and the entertainment commences at 1:00pm, thus Table Reservations cannot be guaranteed after 1:00pm on Sundays. Naturally, we understand that sometimes there are unforeseen circumstances. If for some reason you are delayed, please keep us informed by telephoning the Club on 9459 8686.

NEWSLETTER GOES GLOBAL!

The Newsletter is now available to Non Members of the Austrian Club for a small fee, essentially covering printing, postage and handling. If the Newsletter is collected at the Club this small fee is only \$2 per copy. If you wish to be registered to receive the Newsletter by mail it will cost \$33 per year (for 11 issues per year). Registration is based on a Financial Year (1st July to 30th June), so if you register during the year the charge will be on a pro rata basis with quarterly adjustments. Registering from 1st April 2009 to 30th June 2009 would cost a tiny \$8.25. That's only about 70c a week! If you wish to Air Mail a copy, say to Austria or Germany, an international subscription will cost you \$4.50 per issue. (\$2 for the Newsletter and \$2.50 for International Postage). This makes our Newsletter globally accessible - ideal for sharing with friends and family overseas!



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Facsimile: 9457 1221

Address: 76-90 Sheehan Road, Heidelberg West 3081

Web: www.austrianclubmelbourne.com.au

Email: ausclub@bigpond.net.au

June 2009

Saturday 6th Marianne & Nick *****Free Admission***
Music & Dance**

Sunday 7th Dutch Duo *****Free Admission***
Music & Dance**

Saturday 13th Julia & Dieter *****Free Admission***
Music & Dance**

Sunday 14th Silver Echoes *****Free Admission***
Music & Dance**

Saturday 20th Silverbeat *****Free Admission***
Music & Dance**

Sunday 21st Heinz *****Free Admission***
Music & Dance**

Saturday 27th **Burgenland Evening**
with Alpine Cocktail **Music & Dance**
Celebrate this distinctive, most easterly province of
Austria.

Admission Cost: Members \$10
Guests \$15

Bookings are strongly encouraged

Sunday 28th Rene *****Free Admission***
Music & Dance**

July 2009

Saturday 4th John Wanner Swing Orchestra
Music & Dance

Fabulous and powerful 18 piece orchestra and vocalists.
Big Band Swing Orchestra

Admission Cost: Members \$12
Guests \$17

Bookings are strongly encouraged

Silver Echoes *****Free Admission***
Music & Dance**

Saturday 11th Julia & Dieter *****Free Admission***
Music & Dance**

Sunday 12th Rene ***** Standard Entry ***
Music & Dance**

Saturday 18th **Tyrolean Evening**
with Silver Echoes

Special Floorshow:
Celebrating Austria's most famous mountain province

Admission Cost: Members \$10
Guests \$15

Bookings are strongly encouraged

Sunday 19th **Accordion Society of Australia**

Performances by a range of top soloists
& the Victorian Accordion Orchestra

Admission Cost: Members \$10
Guests \$15

Bookings are strongly encouraged
After Concert, Music & Dance with Heinz

Saturday 25th **Christmas in July** *****Free Admission***
With Silver Echoes **Music & Dance****

Sunday 26th **Austria's Famous Organist**
with Matthias Giesen **Music & Dance**

Playing Keyboard & the 'Florianer Tanzlgeiga'
with beautiful Austrian folk music
(3 violins & bass)

Admission Cost: Members \$10
Guests \$15

Bookings are strongly encouraged

Juni 2009

Samstag 6. Marianne & Nick *****Eintritt frei***
Musik & Tanz**

Sonntag 7. Dutch Duo *****Eintritt frei***
Musik & Tanz**

Samstag 13. Julia & Dieter *****Eintritt frei***
Musik & Tanz**

Sonntag 14. Silver Echoes *****Eintritt frei***
Musik & Tanz**

Samstag 20. Silverbeat *****Eintritt frei***
Musik & Tanz**

Sonntag 21. Heinz *****Eintritt frei***
Musik & Tanz**

Samstag 27. **Burgenland Abend**
mit Alpine Cocktail **Musik & Tanz**
Feiert diese unverwechselbare Atmosphäre des
östlichen Bundeslandes

Eintritt: Mitglieder \$10
Gäste \$15

Anmeldungen sind sehr empfehlenswert

Sonntag 28. Rene *****Eintritt frei***
Musik & Tanz**

Juli 2009

Samstag 4. John Wanner Swing Orchestra
Musik & Tanz

Das schwingende fabelhafte und leistungsfähige
Orchester mit 18 Musikanten und Sängern.

Eintritt: Mitglieder \$12
Gäste \$17

Anmeldungen sind sehr empfehlenswert

Silver Echoes *****Eintritt frei***
Musik & Tanz**

Samstag 11. Julia & Dieter *****Eintritt frei***
Musik & Tanz**

Sonntag 12. Rene ***** Standard Entry ***
Musik & Tanz**

Samstag 18. **Tiroler Abend**
mit Silver Echoes

Spezielle Floorshow:
Wir feiern Österreichs populärstes Alpenbundesland

Eintritt: Mitglieder \$10
Gäste \$15

Anmeldungen sind sehr empfehlenswert

Sonntag 19. **Akkordeon Gesellschaft von Australien**

Vorfürhungen bei mehreren Spitzensoloisten und dem
Victorian Akkordeon Orchester

Eintritt: Mitglieder \$10
Gäste \$15

Anmeldungen sind sehr empfehlenswert
Nach dem Konzert, Musik & Tanz mit Heinz

Samstag 25. **Weihnachten im Juli** *****Eintritt frei***
mit Silver Echoes **Musik & Tanz****

Sonntag 26. **Österreichs berühmter Organist**
Matthias Giesen **Musik & Tanz**

Spielt für sie Keyboard und die 'Florianer Tanzlgeiga'
mit herrlicher Österreichischer Volksmusik
(3 Geigen und Bass)

Eintritt: Mitglieder \$10
Gäste \$15

Anmeldungen sind sehr empfehlenswert

*** Standard Entry ***

From 1st July 2009, an entry charge of \$5 applies for non-members on those Sundays marked as "Standard Entry".
There will be no charge for members (remember to bring membership cards). Special function prices apply as usual.

To view Newsletter in colour and full detail (incl. old editions) Go to: http://www.eotr.com/Austrian_Club_Melbourne/ACM_Newsletters/