



AUSTRIAN CULTURAL SOCIETY **AUSTRIAN CLUB MELBOURNE**

NEWSLETTER

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Congratulations Otto

And The Festivities Continue!

...Christmas Market, St Nicholas and Krampus, Oberkraiener Buam, Christmas Carols, and New Years Eve to polish off a GREAT Year.



Have a safe Christmas and New Years Break with your families.

AUSTRIAN CLUB MELBOURNE

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

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Nov / Dec 2010

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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.

It seems like an eternity since the last
report.

In September we got into the swing of
things with Alpine Cocktail and the
lively Oberbayern Dance Group, who
were engaged for our annual Steierer
Evening. The J.W. Swing night in
October had a much better attendance
rate than their event in winterly
August. And I.C. Rock performed on a
Sunday for the first time, yet it was a
little too loud for some of our
members and guests.

Liebe Klub Mitglieder und Freunde des
Österreichischen Klubs Melbourne.

Seit dem letzten Bericht ist schon fast
eine Ewigkeit vergangen.

Im September brachten uns die Alpine
Cocktail Band und die lebhafteste
Oberbayrische Tanzgruppe, engagiert
für unseren jährlichen Steierer Abend,
so richtig in Schwung. Der J.W. Swing
Abend im Oktober war bedeutend
besser besucht als im winterlichen
August. Und IC Rock gab ihre erste
Sonntag Vorstellung, jedoch ein wenig
zu laut für manch unserer Mitglieder
und Gäste.



Our National Day Celebration
was a great success. The
Austrian Club Singers, led by
Helen Poole and assisted by Eva
McAlister, gave a great
performance. We all enjoyed the
lovely songs of the homeland,
which the singers had specially
chosen for us on this particularly
festive occasion. Stacey Clarke
(our granddaughter) rendered a
graceful ballet performance and
entranced all those who were
present with her artistic
interpretations. And we cannot
forget our Poldi Klepp,
delightfully garbed in traditional
hiking gear, whose recital of her
entertaining self-composed
poem was a pleasure for the
heart and soul. I must admit



Ein großer Erfolg war die
Nationaltagsfeier, mit unseren
Austrian Club Singers. Unter der
Leitung von Helen Poole, und
unterstützt von Eva McAlister,
genossen wir alle die schönen
Lieder der Heimat, die die
Austrian Club Singers an diesem
besonderen Feiertag für uns
wählten. Mit ihrer kunstvollen
Interpretation verzauberte Stacey
Clarke (unsere Enkeltochter) alle
Anwesenden in ihrer graziosen
Ballett Aufführung. Ebenso
erfreulich war Poldi Klepp's
heimatliche Darbietung.
Gekleidet in fröhlicher
Bergwanderer Ausstattung, trug
sie uns ihr Gedicht vor. Natürlich,
wie immer, selbst gedichtet und
was für's Herz und für die Seele.

President's report continued on page 3

though, that the highlight of the day for me personally, was the fact that His Excellency Dr. Hannes Porias, the Austrian Ambassador to Australia, presented me with the Silver Decoration, together with a certification from President Fischer, President of the Republic of Austria, and a letter from Dr. Michael Spindelegger, the State Minister for European and International Affairs. I feel most honoured to accept this Award, yet rather humble at the same time. This is the second Silver Award in our family, as my nephew in Vienna was awarded with one several years ago. It was a rather special day for me. However life goes on as usual and it was straight back to work for there is still plenty of work to be carried out...



There have been several parties celebrated over the last few weeks; birthdays and communions. One of the latest was Frank Abfalter's 85th birthday, which he celebrated with family and friends on 7th November at the Club.

The University of the Third Age German Language Conversation Group held their Christmas Lunch in the Strauss Stube on Thursday, 11th November. The organizer for this event, Mrs. Maria Bednar, has been arranging this get-together for many years and with 88 years of age she really is to be admired. This event was followed in the evening of the same day by a Trade Seminar and subsequent Dinner Meeting, arranged by Fronius (Smenco) for the distributors of their welding equipment. Many participants came from interstate. In addition to local speakers there were presentations by people from Germany and Austria. Thank you to Fritz & Elfriede Reiterer for their helpful support. Compliments to Chef Steven and Waseem, who presented a delightful 3-course meal for over 60 persons.

Over the weekend of the 13th and 14th November, our Stock Sports Group hosted the combined Melbourne Cup and Australian Championship Tournaments on our Club's Stock Sport Lanes. Franz Wandaller did a great job of remarking the court for the event, with the assistance of Hans Ritter. They both did a great job. Unfortunately the numbers of regular helpers are decreasing due to ill health and physical incapability. Saturday's weather was also unkind, as the rain really settled in from the early hours of Saturday onwards. Nevertheless many participants from other States came along to contest the championships. It was a pleasure for our Stock Shooter Group that the Tournament was so successful for our ESV Melbourne 1 Team, who proudly carried away the Cup for 2010. Furthermore, Franz Wandaller won the Australian Championship individual Target Shooting Championship. My congratulations.

Der Höhepunkt des Tages war für mich persönlich die Tatsache, da mir seine Excellenz Dr Hannes Porias, der Österreichische Botschafter für Australien, das Silberne Ehrenkreuz überreichte. Zusätzlich wurde mir eine Beglaubigung von Präsident Fischer, dem Präsident der Republik Österreichs, sowie ein Brief des Dr Michael Spindelegger, dem Staatlichen Minister für Europäische und Internationale Angelegenheiten, übergeben. Ich fühle mich sehr geehrt, doch zugleich recht bescheiden, diese Ehre entgegenzunehmen. Dies ist die zweite zuerkannte Silberne Ehrenmedaille in unserer Familie. Meinem Neffen in Wien wurde diese besondere Auszeichnung vor einigen Jahren auch

verliehen. Es war für mich ein recht besonderer Tag, doch das Leben geht, wie üblich, weiter. Zurück zur Arbeit, denn es gibt weiterhin viel zu tun...

Über die letzten Wochen wurden einige Partys im Klub gefeiert; Kommunion sowie Geburtstage. Eine der letzten Feiern war der 85. Geburtstag von Frank Abfalter, der am 7. November mit Familie und Freunden seinen Ehrentag gebührend im Klub feierte.

Die University of the Third Age German Language Conversation Group hielt am Donnerstag den 11. November ihre Weihnachtsparty in der Strauss Stube. Die Organisatorin dieser Veranstaltung ist Frau Maria Bednar, die dies schon für viele Jahre organisiert. Mit 88. Jahren ist sie wirklich bewundernswert. An diesem Donnerstag Abend hatten wir eine zusätzliche Veranstaltung - die Firma Fronius (Smenco) arrangierte ein Handelsseminar für die Vertreter ihrer Schweinmaschinen, die dann anschließend zu einer Besprechung während des Abendessens eingeladen waren. Manche Teilnehmer kamen von Interstate angereist. Vorträge wurden von hiesigen Sprechern sowie von Leuten aus Deutschland und Österreich vorgetragen. Besten Dank Fritz und Elfriede Reiterer für eure hilfreiche Unterstützung. Komplimente an Chef Steven sowie Waseem, für eure prima dreigängige Mahlzeit die ihr für sechzig Personen bestens zubereitet habt.

Die Stockschiesser waren Gastgeber der Melbourne Cup und Australian Championship Turniere, die am 13. und 14. November auf unserer Eisstockbahn stattfanden. Franz Wandaller, mit Hilfe von Hans Ritter, erneuerte die Markierung für diese Veranstaltung mit bestem Erfolg. Die beiden leisteten gute Arbeit. Leider nimmt die Zahl der regelmäßigen Helfer durch verminderte körperliche Fähigkeit oder Krankheit andauernd ab. Das Wetter war am Samstag auch ein Problem, denn schon in den frühen Morgenstunden fing es ganz schön fest zu Regnen an. Trotzdem kamen viele Teilnehmer aus anderen Australischen Staaten an, um bei diesen Wettbewerben zu konkurrieren. Doch erfreulich für unsere Stockschiesser war, da das Turnier für unser ESV Melbourne 1 Mannschaft wieder ein voller Erfolg wurde, denn sie erhielten stolz das Melbourne Cup für 2010. Franz Wandaller war außerdem der Gewinner der Australian Championship Target Shooting Championship. Gratulation.



Die Schmalzler "came to visit" on 13th November. The musical entertainment they presented us with was simply tops. Everybody in the room was infected with cheerfulness, enthusiasm and a desire to tap their toes. The dance floor was chock-a-block full, the whole room was in motion, swaying to the Schunkel songs, almost everybody heartily joined in with the singing of the medley and the short but incredibly funny cameos of some of our own members (accompanying the Schmalzler Band) were priceless. In short the atmosphere was first-rate.

The decision not to hold a Festival in November is now appearing to be the right decision, for various reasons, much to the disappointment of many people. The AAA raffle did not generate as much money for us this year. In the first place we did not receive the raffle books until after Father's Day. Moreover, to compound the matter, we did not have enough people to sell the tickets. Frank Christenson, a member for many years, has offered to come down from Newlyn every fortnight, on a voluntary basis, to keep our grounds in good condition. Thank you Frank.

The Committee Members and our small band of voluntary helpers have been really busy lately and I am very appreciative of their efforts. Thank you to everybody who has been helping me with the decoration of the Hall of late, while I have been struggling with a hamstring problem.

The festive season is nearly here and, as this is the last Newsletter for Year 2010, I wish all our Committee Members, Club Members and their families and friends the good health, happiness and all the best for Christmas and for 2011.

With friendly greetings,
Otto Griesmayr

New Volunteers would be very much appreciated.



Mit freundlichen Grüßen,
Otto Griesmayr

Neue Freiwillige Helfer sehen wir mit Dank entgegen



OOOOHHH! What he said!!!

HERZLICHEN GLÜCKWUNSCH OTTO

An unseren Präsidenten Otto Griesmayr die allerherzlichsten Glückwünsche zu seinem wohlverdienten Verdienstorden, dem Silbernen Ehrenzeichen, da ihm vom Österreichischen Staat verliehen und am Österreichischen Nationaltag feierlich von dem Österreichischen Botschafter für Australien, seiner Excellenz Dr Hannes Porias, persönlich überreicht wurde.

Wir, hier im Österreichischen Klub Melbourne, freuen uns mit ihm und für ihn, da ihm diese enorme Ehre zuteil wurde. Denn Otto's erstklassige Einsatzbereitschaft, Kultur und Tradition sowie die beliebte Atmosphäre der Heimat für uns alle zu erhalten, ist uns allen wirklich wohlbekannt.

Wir wissen ebenso da Otto mit präziser Leitung und sorgfältigem Bestreben versucht, in diesen schwierigen finanziellen Zeiten Wachstum zu schaffen. Mit kluger Voraussicht und viel Selbstinitiative versichert Otto, da Wertverbesserungsaufgaben durchgeführt werden, ebenso notwendige Reparaturen die kontinuierlich anfallen. Mit dieser geplanten Instandhaltung ist der Klub immer in gutem Zustand, zweckmäßig und effektiv.

Wichtig ist für Otto, da die Kosten vom Erlös gedeckt werden, ohne das investierte Kapital anzufassen. Genauso wichtig ist es jedoch für Otto, die Anerkennung für positives Gelingen dem guten harmonischen Zusammenwirken vieler zuzuschreiben. Besonders für Frau Beverly, die immer beständig mit Rat und Tat an seiner Seite steht und ihn in jeder Beziehung unterstützt. Aber auch für die Leistungen des Komitees, der Freiwilligen Helfer und allen die, in irgendeiner Beziehung, zum Gelingen des Klubs beitragen.

Otto's Passion, diese Brücke zur Heimat instand zu halten, spiegelt sich nun in der Anerkennung des Heimatlandes Österreich wieder, da Otto das Silberne Ehrenkreuz für seine Verdienste verlieh.

Vielen Dank dem Bundesland Österreich.

Und von uns allen die herzlichsten Glückwünsche und besten Dank an unseren Präsidenten Otto.



Der Bundesminister für europäische
und internationale Angelegenheiten



AWARD ACCEPTANCE SPEECH

His Excellency, thank you. I also thank the Government of the Republic of Austria. I feel very humble in accepting this Award. I also feel that I am accepting this Award on behalf of many people who have helped me over the last six years. At the outset I'd like to express my thanks and appreciation to a number of people:



- First and foremost to my wife Beverly, whose input has been above and beyond the call of duty, and without whose help and support my job would have been much more difficult.
- Secondly to my family, who have missed out on having us around due to our commitment to the Club and compounded by the fact that they live in Ballarat.
- Thirdly to my friends, who remain friends regardless of the fact that we do not have time to visit or make phone calls and the friends who have helped in so many ways here at the Club.
- To the Management Committees, from 2004 to date, who have given their services willingly and who have carried out their duties conscientiously. Here I include wives/husbands of Committee Members, who often do not get any recognition for their contributions.
- To all the Voluntary Helpers, past and present, who have worked tirelessly for the betterment of our wonderful Austrian Club Melbourne.

The Award presented to me is very much appreciated.

Thank You.

Otto Griesmayr

CONGRATULATIONS MR PRESIDENT

Congratulations Mr President, on your Decoration of Honour in Silver for meritorious services to the Republic of Austria.

This award, classified as an honour equivalent to a Knight's Cross II-nd class (Ritterkreuz II.Klasse), can only be conferred by resolution of the Bundespräsident of the Austrian Republic, as certified by the Presidential Chancellery for Austrian Decorations.

Owners of the Silver Award are presented with two decorations, the Insignia and the Rosette. The Insignia is a 45 x 45 mm large red enameled Maltese Cross, edged in silver

and inlaid with a white enameled Greek Cross. Attached is a silver Federal eagle (Bundesadler), surrounded by the coloured enamel coat of arms of each of the various Austrian states. The Insignia ribbon that completes this impressive Award is 45mm wide, of red colouring, with a 7mm wide white central stripe and edged both sides. The Award's smaller Rosette has a 9 mm diameter and displays a higher proportion of red. Protocol states that the Silver Decoration is to be worn on the left chest, whilst the Rosette can be worn in the lapel buttonhole.



Otto, your Award, personally presented to you by the Austrian Ambassador to Australia, His Excellency Dr Hannes Porias, in a ceremony during our Austrian National Day celebrations, is decidedly well-earned. You have consistently given your utmost to maintain the Austrian culture and traditions and to keep the beloved atmosphere of home, of Austria, alive for all of us. And it is this passion of yours, to preserve this bridge to the homeland, that is mirrored in the recognition of homeland Austria and the honour of the decoration they have bestowed on you.

Heart-felt congratulations to you from all of us.

HELLO!

Paparazzi has been busy training his apprentice these last few months, as he himself tackles new skills and challenges in our Club kitchen under the watchful eye and guidance of our talented Chef Steven. Mind you, the rest of the Paparazzi Team are quite happy to be the guinea pigs as Paparazzi Stephen experiments and tries out his new-found culinary knowledge on us. So far so good!

Of course, with the festive season approaching, it's that time of the year again when we toss up whether to celebrate in the time-honoured traditional way or to go with a more relaxed, modern approach. This applies to celebrations, decorations and also to our feasts. Of late there seems to have been in society a grassroots move away from the traditional roast goose, duck, turkey and Christmas ham and towards different fare. If we're lucky we'll love the taste, texture and flavour surprise. But sometimes this can put us out of our comfort zone, gastronomically speaking, and we may end up with something on the plate before us we do not like. Ahem, how does one delicately deal with such a situation!

In fact this metaphoric fly-in-the-soup is one of the topics we're covering in this Newsletter issue, in which we are focussing on celebrations and food. We also delve into the mysteries of a "Schnitzel tax", investigate the humble but delicious Redcurrant, delight in an organic honey recipe, listen to the wise words of the Chef and kitchen staff in Your Say, challenge ourselves with a Schnitzel puzzle and take a light-hearted approach to the problems of ordering and dining out with our Zum Schmunzeln joke corner.

But of course food is only part of a celebration, and so we're honouring those occasions that should be celebrated in fine fashion. One such special occasion was the recent Austrian National Day and the wonderful news that our President, Otto



Griesmayr, was awarded the Silver Decoration by the Republic of Austria. We congratulate Otto and take some time to investigate his prestigious Silver

Cross. Another occasion deserving to be celebrated was the spectacular results of our Eis Stock Sportler in their recent Championships.

We also congratulate and welcome the incumbent First Vice President, Fritz Reiterer and Second Vice-President Monika Friedrich to their new appointments. And we delight in a new volunteer, our Keeper of the Green - Frank Christensen. But let's not rest on our celebratory laurels, for we have a host of special occasions coming up (as outlined in the Entertainment Report). Not least of which is the upcoming Christmas and New Year season! And so we reflect on the poem about the Legende vom Tannenbaum, contemplate the Donate a Tree Appeal and (hopefully) raise our glasses with a most quotable quote.

Wishing you all a safe and peaceful Festive Season and a super 2011.

Paparazzi Team



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KOALA HONEY HANGOVER CURE

Rehydration is the key to curing hangovers (which are caused by severe dehydration). This delicious cool summer drink is the perfect remedy to a night of excess.

Ingredients:

- Brew 1L of mint tea with 10 juniper berries and half a cinnamon stick.
- Add the juice and rind from 1 lemon or orange then let the tea cool.
- Strain the tea, adding 3-5 tablespoons light Koala Honey to taste.
- Mix with half a cup of cool green tea and a pinch of salt.
- Serve in tall glasses with a few cubes of ice
- Garnish with a slice of either lemon, orange, strawberry or kiwi fruit.

Enjoy!

And if you're not quite ready to give up your partying vices, you can try this refreshing drink with a tad of dry gin (or similar) to give it a fine twist...

NEW "KEEPER OF THE GREEN"

The sun is shining softly, a warm and gentle rain soothes the once-parched earth and the



grass, in gratitude, is growing long and thick. After the drought of recent years it is wonderful to behold this lush expanse of verdant colour around our beautiful Clubhouse. But what keeps the lawn and grounds looking magnificent and stops them from turning into a wild tangled jungle of grasses and weeds?

Our "Keeper of the Green" does of course!

For most of you our new Keeper of the Green will need little or no introduction, for long-standing Club member Frank Christensen is a well-known and always cheerfully smiling personality around the place. Almost guaranteed to be there on every major function, you will probably think of him as the gentleman known to get into the spirit of things by dressing up for the occasion in Lederhosen and Trachten, and bearing the widest smile as he polkas his way around the dance-floor.

Driving all the way from his home in the country has never fazed Frank. And so, knowing the Club was looking for volunteers, Frank in his usual enthusiastic and positive way, offered at the end of October to take on the very important role of Keeper of the Green (our gardener) on a voluntary basis. Since then Frank has already turned his hand to trimming the lawns. And, as a professional farmer we can be assured Frank knows (better than most) how to tend the fields, his keen eye gauging the weather with skill, to ensure nature is supported but tamed to show herself at her best. Which means our Club is always looking its best.

Thank you and welcome to the band of volunteers Frank - we're grateful for the great job we know you'll do.

THE LITTLE HERBAL

Ribiseln - Redcurrants - Ribes rubrum

The Redcurrant is a member of the gooseberry family, native to parts of western Europe. Of the several species of redcurrant, the most well-known and tastiest is Ribes rubrum. Other species include Ribes alpinum from Northern Europe and Ribes schlechtendalii from northeast Europe. Interestingly, the white currant is an albino variant of the redcurrant cultivar Ribes rubrum and is not a separate botanical species (though occasionally it is marketed as Ribes sativum to distinguish it from its red brothers).

Redcurrant bushes are highly ornamental deciduous shrubs, normally growing 1-2m tall, with inconspicuous yellow-green flowers that mature into bright red translucent edible berries of about 8-12mm diameter. An established bush can produce 3-4 kilos of berries from mid to late summer.

Frequently cultivated for jams, sumptuous jellies and cooked preparations, the redcurrant is often served raw or as a simple accompaniment in salads, garnishes, or drinks when in season. In France the highly rarefied and hand-made Bar-le-

duc (or Lorraine jelly) is a spreadable preparation made from Redcurrants that have been deseeded with a goose quill to produce the "Bar caviar". Fruit soups and summer puddings (Rote Grütze) are popular in Scandinavia and Schleswig Holstein, whilst in other parts of Germany redcurrants are used in combination with custard or meringue as a filling for tarts. And in Linz, Austria, redcurrants are the most commonly used filling for the Linzer torte. A syrup or nectar derived from the redcurrant is added to soda water and enjoyed as a refreshing drink named Johannisbeerenschorle, so named because the redcurrants (Johannisbeeren) are said to first ripen on Johannistag or June 24. You can also enjoy this delicious berry in its fresh state, without the addition of sugar.

Redcurrant berries are a good source of vitamins B1 and C, are rich in iron, phosphorus, potassium, fibre, copper and manganese. Therefore they aid the immune system and assist

Redcurrants in Season



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in maintaining the electrolyte balance. Rich in anthocyanins and proanthocyanins, this fruit is positively indicated for diabetes, heart and cancer patients. Herbalists consider redcurrant berries to have fever-reducing, sweat-inducing, menstrual flow inducing, mildly laxative, astringent, appetite increasing, diuretic and digestive properties. Some of these effects are due to the verified high levels of vitamin C fruit acids and fibre the berries contain. Dried redcurrants are highly alkalinizing. Tea made from dried redcurrant leaves is said to ease the symptoms of gout and rheumatism, be useful in compresses for poorly healing wounds and due to their antiseptic effects, redcurrants are useful as a gargling solution for mouth infections. A storehouse of antioxidants that help to combat the destructive free radicals responsible for ageing and health degeneration, these berries are not only good for you, they're simply delicious. Now is the season to pick some to give your health and your taste-buds a yummy boost!

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.

SCHNITZEL MADNESS

Do you know your Schnitzel? Here's a brain teaser that's guaranteed to whet your appetite! Match the name of the Schnitzel dish with its menu description...

- | | |
|----|----------------------|
| A. | Holsteiner Schnitzel |
| B. | Jägerschnitzel |
| C. | Natur Schnitzel |
| D. | Pariser Schnitzel |
| E. | Parmesan Schnitzel |
| F. | Wiener Schnitzel |
| G. | Zigeunerschnitzel |
-
- | | |
|----|---|
| 1. | Soft and delicious crumbed veal |
| 2. | Crumbed with a delicious cheese coating |
| 3. | Done in butter, garnished with fried eggs, anchovy and capers |
| 4. | Juicy and tender, turned in a touch of flour |
| 5. | A fiery red paprika sauce gives this schnitzel its flavour |
| 6. | Sliced mushrooms in a light sour cream sauce |
| 7. | Dipped in egg with just a little bit of pepper and salt |

HOMEMADE REDCURRANT JELLY

Redcurrant jelly is one of my favourite fruit preserves and is delicious in baking. Pick your own fresh berries, then delight in this delicious jelly with the colour of stained glass windows.

Ingredients:

2 kg large, juicy redcurrants
sugar

- Remove the leaves and the larger stems, and wash the fruit if necessary.
- Put the fruit in a preserving pan, without any water, and heat very gently for about 45 minutes or until the redcurrants are softened and well cooked.
- Mash, then strain the pulp through muslin or a scalded jelly bag.
- Leave it to drip for 1 hour.
- Measure the juice extract and return it to the cleaned pan.
- Add 1kg sugar for each litre of juice extract.
- Bring to the boil stirring all the time, then boil without stirring for 1 minute.
- Skim the jelly quickly, and immediately pour it into warmed jars, before it has a chance to set in the pan.
- Cover and label.

SCHNITZEL TAX

Would you believe it. There is now an official Schnitzel Tax in Germany! It sounds ridiculous, but apparently it's true. A German restaurant is in legal hot water over their giant Schnitzels.

According to media reports from Reuters BERLIN on Wed Sep 22, 2010, the operator, Gerhard Kaltscheuer, has run into trouble with local tax authorities because he makes larger-than-average Wiener Schnitzels (veal cutlets) for his customers in a working class section of Saxony. Gerhard explains that his giant schnitzels are popular in the town of Hammerbrücke and that he sells about 70 dishes per day. However tax officials are insisting he sells 200 portions daily based on the amount of raw material he purchases.

What makes the story all the more bizarre is that Mr. Kaltscheuer, who lived in Eastern Germany, escaped unemployment (and being a burden on his fellow countrymen) by going into business. This entrepreneur thrived because the predominantly Schnitzel offerings of his establishment satisfied the demands of the local palate. The generous servings and the reasonable price were components of the success strategy.

"If I served the customers smaller portions at the normal price like that, I wouldn't have any customers because that wouldn't fill them up," Kaltscheuer told Reuters. He said he makes his portions large because his customers are laborers. To Mr. Kaltscheuer's misfortune, his Schnitzels have 200-230 grams of meat, however the "tax Sherlocks" figure that a Schnitzel only has 165 grams of meat.

By the calculations of the angered internal revenue, the difference, once expressed in profit against expenditure, amount to a huge sum. (165 grams of meat results in more meals served than 200-gram portions.) The calculated revenue on the assumed greater number of small portions served is more than the profit declared. The difference is considered fraud against the treasury, which is how Gerhard's success got the entrepreneur into trouble with the "state."

Mr Kaltscheuer said he is protesting a demand from the tax authorities to pay more tax based on a higher number of food sales. His story has been reported widely in the German media and there was a rally on his behalf on Monday. A spokesman for the tax office, asked about Kaltscheuer's case, said that he was not able to discuss it.

And you thought bigger was better!

REVIEW: HOW TO SEND A DISH BACK

"Herald Sun 7th November 2010 - Sunday Life Magazine"

The Festive Season is upon us once again; that joyous time where hectic parties with family and friends, cheerful dining-out get-togethers and lazy peaceful days at home (to recover from our indulgences in all the delicious food on offer) seem to fill our days and nights. The smorgasbord of food and drink really is tempting, especially in company, and most of us will admit to sampling with relish from the cornucopia of dishes on offer. But what if we are visiting family or friends, or dining out, and strike a dish we do not like or that is not up to scratch? The Herald Sun, in their Sunday Life magazine on the 7th November 2010, offer hints and tips on the polite way to deal with this sensitive issue.

The article "How to send a dish back" rightly acknowledges this is one situation that everyone dreads - having to return a dish to the kitchen because there's something wrong with it. Without doubt a tricky and unpleasant situation. Yet the article goes on to point out that things can go wrong, even in the best establishment, and that in a good restaurant, with a good chef, the kitchen will want the opportunity to right the problem, provided you follow the etiquette of how to send a dish back properly.

So what are the magic tips of etiquette? The most important one is really simple. "Be sure there is a problem with your meal - it's cold when it should be hot, it's frozen in the middle, expected ingredients are missing, its unhygienic..." According to the Sunday Life magazine, these are all acceptable reasons for rejecting a dish. What is not acceptable is to send a meal back because you don't like it or it's not what you expected.

Now, assuming you have identified there is a real problem, what next? The article recommends speaking up promptly but politely, and goes on to stress that you

should definitely not eat more than a quarter of the meal - after all you should not be looking for freebies. Sound advice and logical too. After all, if it's that bad that you're sending it back, you shouldn't be eating a large portion of the dish.

Another really important tip is to "thank the kitchen for helping and then be patient and expect to wait a bit for your new meal, which may involve cooking it again from scratch." This is another tip based on sound logic. Fast meal replacements generally only happen at fast food outlets, not restaurants. You want your replacement meal to be great so allow the kitchen sufficient time to get it right.

In summary, "a good restaurant will want to fix the problem quickly and quietly to keep your custom." Our Club is no different than a good restaurant and also shares this philosophy. Chef Stephen and his kitchen staff are most approachable, and pride themselves on providing our members and guests with delicious Austrian meals, which are served promptly and are great value for money. Despite his highly recognised "City and Guilds International Diploma in Culinary Arts", our skilled Chef Stephen O'Brien is down-to-earth, always keen to please and humble enough to know that sometimes things can go wrong. And if they do, this culinary team value the opportunity to set it right. How lucky we are at the Austrian Club Melbourne. Concerns can be addressed by speaking directly to Chef Stephen, knowing that it will be addressed promptly and professionally. Want to tell the Committee about it too? We would like to hear your concerns, your wants and wishes (Got a great menu idea? Tell us) and comments (good and bad). Simply fill out a feedback slip and post it in the Suggestion Boxes with the assurance that we discuss all suggestions which come in, at Committee meetings, knowing you will be heard.

Melissa Bauer, with thanks to Margaret Hirschauer for her input



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YOUR SAY

Have you got some comments you'd like to make about the Newsletter? Want to tell us something interesting? Or just air your opinion. This is your corner to tell it as you see it...

Chef Stephen and the Kitchen Staff have their say

We love to serve you promptly with the deliciously tasty hot meal you have ordered. You would greatly assist us if you could "come early and order early". This small tip will help you to avoid the queues at the kitchen-till later in the day, and in turn, shorten the wait time until your meal is served. Another small tip that can make a big difference is to check the lit up numbers scrolling across the serving board, mounted at the top left hand corner of the Main Hall. When your number shows up, your meal is ready - the faster you collect it, the fresher and hotter it will be. Enjoy!

Austrian Club Kitchen

Editors Comments: Wise words from the Chef and kitchen staff - there's nothing nicer than the aroma of a delicious, freshly prepared hot meal to make your mouth water. And then taking it back to your table, to enjoy mouthful after delicious mouthful in the good company of family and friends. This is how dining should be...



ZUM SCHMUNZELN

Sagt die Frau zu ihrem Mann, "Schatz, ich habe richtig Appetit nach einem Becher Eis zum Frühstück. Würdest du so lieb sein und mir einen bringen?" Darauf der Ehemann, "Aber natürlich, ich bringe dir sofort einen Becher Eis." Sie lächelt glücklich. "Ach ja, mit Sahne wäre es so richtig lecker." Darauf erwiderte der Ehemann erneut "Ja, ich bringe dir einen Becher Eis mit Sahne." Nach einer kurzen Denkpause fügte sie noch schnell bei "Mit Erdbeeren wäre es wirklich toll!" und erhielt von ihm die Antwort "Ich hol's ja schon." Nun reichte sie ihm einen Schreibblock und sagt schnell "Schreib's bitte auf damit du es auch wirklich nicht vergißt!" Der Mann nahm den Schreibblock nicht an. "Keine Sorge, ich vergesse es auf keinen Fall." Nach zehn Minuten kam der Ehemann ins Zimmer zurück, am Tablett ein Teller mit Speck und Spiegeleier. Voller Verdruß blickt sie nun auf den gehäuften Teller und es entfährt ihr ein wenig scharf "Wo ist denn das frische Brötchen? Ich sagte dir doch, schreib es auf, damit du es nicht vergißt!..."

Waiter, waiter! Bring me a crocodile sandwich, and make it snappy!

Waiter, do you call this a three-course meal? That's right, sir. Two chips and a pea.

Waiter, this coffee tastes like mud! I'm not surprised, sir, it was ground only a few minutes ago.

Waiter, this soup tastes funny? So why don't you laugh?

Waiter, where is my honey? She left last week, sir

Waiter, Waiter! There's no chicken in the chicken soup! That's alright Sir. There's no horse in the horseradish either!

Waiter, my lunch is talking to me ! Well you did ask for a tongue sandwich

Waiter, there is a bee in my alphabet soup ! Yes sir, and I'm sure there is an A, C and all the other letters too !

Pure Danish

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A customer was bothering the waiter in a restaurant. First, he asked that the air conditioning be turned up because he was too hot, then he asked it be turned down cause he was too cold, and so on for about half an hour. Surprisingly, the waiter was very patient, he walked back and forth and never once got angry. So finally, a second customer asked him why he didn't throw out the pest. "Oh I don't care." said the waiter with a smile. "We don't even have an air conditioner."



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SUBCOMMITTEE FOR YOUTH & CONTINUITY PLANNING NEEDS YOU

Wanted: Passionate, enthusiastic and driven individuals with a skill for continuity planning, for encouraging youth participation and a vision for the ongoing success of the Austrian Club Melbourne.

Skillset: The ability to think outside the box, to strike a path, to involve others and to share the vision with the greater community.

Rewards: Knowing that you have made a difference. That you have a voice. And that you can shape the future of the Austrian Club Melbourne.

What to expect: You will sit on a Subcommittee with other passionate and enthusiastic individuals. Once a month you will get together to do what you do best - finding creative solutions to encourage new growth in the patronage and membership of the Austrian Club Melbourne, whilst still maintaining the integrity of the Club ethos and the connection to and love of Austria, its cuisine, traditions and culture.

The next steps: Contact the Club office or the Paparazzi Team to register your interest. Here's how:

- Phone the Club office on 03 9459 8686
- Text your name, details and the word "Subcommittee" to Melissa on 0414 635 477
- Send an email to ausclub@bigpond.net.au or to paparazzi@eotr.com
- Come and chat to a Committee Member or the Chairman of the Subcommittee, Ignatz Martinu, and introduce yourself.

We're looking forward to meet you.

Thanks to Ignatz Martinu for his input.



ZZZ

MULTICULTURAL RADIO MELBOURNE



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

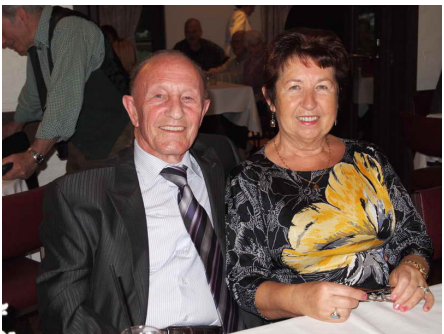
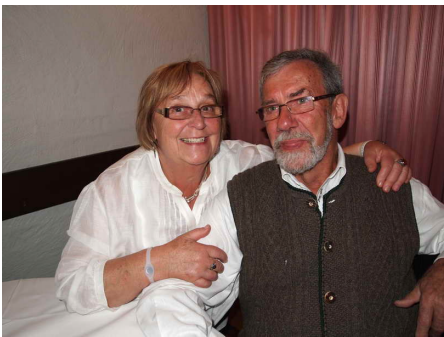
Österreichische Stunde

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



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DIE LEGENDE VOM TANNENBAUM

In der Bergpredigt, wie bei Matthäus zu lesen
Ist auch von Bäumen die Rede gewesen.
Der Heiland hatte gesagt, daß Feigen
Nicht reifen können auf Distelzweigen,
Daß Trauben nicht wachsen am Dornenhagen
Und daß der Baum, der nicht Früchte trage,
Zu gar nichts wert erscheine auf Erden,
Als abgehau'n und verbrannt zu werden.

Und als Er geendet, da ist schon bald
Ein Streiten entstanden im nahen Wald.
Die Disteln, welche die Rede gehört,
waren über die Maßen empört
und haben so recht überlegen gesagt:

"Wir haben noch immer den Eseln behagt."
Die Dornen reckten die scharfen Spitzen
Und sagten: "Das lassen wir nicht auf uns sitzen."
Die gelben, aufgedunsenen Feigen
Zeigten ein sattes, blasirtes Schweigen,
Und die Trauben blähten sich gar nicht schlecht,
Und knarnten geschwallen:" So ist es recht!"

Nur ein zierlicher Tannenbaum
Stand verschüchtert, rührte sich kaum,
Horchte nicht auf das Rühmen und Klagen;
Hat sich still und bescheiden betragen
Und dachte und dachte in einem fort
An des Heilandes richtendes Wort.
Er fühlte sich ganz besonders getroffen;
Er hatte kein Recht, auf Gnade zu hoffen;
Die erste Axt mußte ihn zerschlagen;
Er wußte nur Tannenzapfen zu tragen;
Früchte hatte er nie gebracht.
Das hat ihn niedergeschlagen gemacht.

Als sich nun aber die Sonne versteckte
Und tiefes Dunkel die Erde deckte,
Und ermüdet vom Reden und Klagen
Die anderen Bäume im Schlummer lagen,
Wollte er nichts von Ruhe wissen,
Hat die Wurzeln aus dem Erdreich gerissen,
Unbemerkt in der stillen Nacht
Hat er sich still auf den Weg gemacht,
Um zu dem strengen Heiland zu gehen
Und milderes Urteil sich zu erflehen.

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Und als er nach mühseligen Stunden
Endlich den lange Gesuchten gefunden
Und ihm sein Leid recht herzlich geklagt,
Da hat der Heiland lächelnd gesagt:
"Wisse, daß seit Beginn der Welt
Ein jeglicher Fluch einen Segen enthält,
Und daß in jeglichem Segensspruch
Verborgnen liegt ein heimlicher Fluch!
Den Feigen brachte nur Fluch mein Segen,
Weil sie jetzt sündigen Hochmut hegen;
Die Trauben haben mir nicht gedankt,
Sie haben sich nur mit den Dornen gezankt;
Die Disteln ließen sich nicht belehren,
Die konnten den Fluch nicht zum Segen kehren;
Du aber hast dich besser bedacht!
Du hast aus dem Fluch einen Segen gemacht!
Und dein Bittgang sei nicht umsonst gewagt!
Zwar - was gesagt ist, das bleibt gesagt!
Dein Schicksal ist jetzt nicht mehr zu trennen
Vom Abhaun' und Im-Ofen-Verbrennen,
Aber: Ich will dich erheben und ehren,
Ich will einen rühmlichen Tod dir bescheren!

Ich will dir das köstlichste Ende bereiten!
Dein Opfertod soll Segen verbreiten!
Kein Winterschlaf soll dich traurig umschließen!
Du sollst ein doppeltes Leben genießen!
Und auf deinen zierlichen Zweigen
Sollen die schönsten Früchte sich zeigen,
Soll man Lichter und Zierrat schau'n!
Freilich - erst wenn du abgehaun'! -
Sei wie ein Held, der für andere leidet,
Der in blühender Jugend strahlend verscheidet!
Damit dein Leben, das kurze, doch reiche,
Meinem irdischen Wandel gleiche!
Du sollst ein Bote des Friedens sein!
Du sollst glänzen wie im Heiligenschein!
Den Kindern sollst du Freude verkünden!
Den Sünder wecken aus seinen Sünden!
Gesang und Jubel soll dich umtönen!
Mein lieblichstes Fest sollst du lieblich verschönen!
So bist du von allen Bäumen hienieden
Der gesegnetste! - Zieh hin in Frieden!"

Marx Müller

NEWS & NOTICES

2010-2011 CLUB MANAGEMENT COMMITTEE

At the Management Committee Meeting held Monday, 8th November the following appointments were made:

- 1st Vice President
Mr. Fritz Reiterer
- 2nd Vice President
Mrs. Monika Friedrich

Congratulations are extended to Fritz and Monika.

The positions of Treasurer, Assistant Treasurer, Secretary, Assistant Secretary, etc remain as before.

CLUB RECIPROCAL RIGHTS

We advise that the Austrian Cultural Society - Austrian Club Melbourne Inc. is no longer a member of Die Bruecke Inc. The ramification of this is that there are no longer reciprocal rights with Clubs which are registered with Die Bruecke Inc. Reciprocal rights are only available to members of Clubs which are registered with the Austrian Associations of Australasia Inc. German Clubs in Victoria have been advised.

CLUB MEMBERSHIP

We warmly welcome ten new members to the Austrian Club:

- Mr. Michael Mares
- Mrs. Cecilia Mares
- Mr. Ronald Winchester
- Mrs. Margaret Winchester
- Mr. Fritz Schepelmann
- Mrs. Herta Schepelmann
- Mrs. Renate Boutlis
- Mrs. Helga Hubner
- Mr. Swen Dobrin
- Mr. Frank Kovacs

BIRTHDAYS, ANNIVERSARIES AND GET WELL WISHES

Congratulations to Club Members celebrating Birthdays or Anniversaries. Our best wishes also, to all persons who are recovering from operations or who are struggling with health problems.

AUSTRIAN EXCHANGE STUDENTS

Would you be interested in hosting a High School student from Austria. One hundred students arrive February 2011 and will be here for five months.

If you would like to be involved contact Sylvia Kelly on **03 9775 4711 / Mob 0419 138 162 / Fax 03 9775 4971.**

The organization co-ordinating this exercise is 'Southern Cross Cultural Exchange' more information can be obtained on their website:

www.scce.com.au

SUGGESTION BOXES

A reminder that if members or guests have concerns, or wish to give praise, regarding the service from the Kitchen, Bar, Coffee Shop, or other areas of the Club, you do have an opportunity to raise your concerns or offer your praise via the Suggestion Box Forms. Forms are available in the office, at reception and at the bar. The Suggestion Boxes are checked regularly and all comments listed are referred to the Management Committee. Lately we have been hearing that people are unofficially raising their concerns and voicing opinions about a variety of matters, ranging from kitchen to club operation, and we are concerned about this. If you do not wish to use the Suggestion Forms, please make your comments directly known to me (Beverly Griesmayr) and they will be recorded for discussion at our next Management Committee Meeting.

CREDIT CARD SURCHARGE

Purchases made with credit cards attract a surcharge of 3%, with the exception of Diners Cards which attract a surcharge of 4.5%. This information is displayed in several places within the Club. It is also displayed on the menu.

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.

Beverly Griesmayr
*Honorary Club Secretary &
Membership Secretary*

EIS STOCK VEREIN MELBOURNE WINS HANDS DOWN...

The Ice Stock Sport Group have done it again - they've successfully hosted the Melbourne Cup Team Challenge and the Australian Individual Target Shooting Championship here at the Club - with our very own ESV Melbourne 1 Team beating a number of other Teams to take out the first prize! Congratulations to Franz Wandaller, Hans Ritter, Manfred Stöghofer and Tony Kampusch on their brilliant win. In retrospect it may have been a cold wet weekend, but the competition was fierce. Melbourne Cup Team Challenge runners up, Gold Coast 1, were a very strong competitor who really gave our boys a run for their money but, in the end, were just not quite good enough and had to settle for silver. Hubertus took out the bronze. Our ESV Melbourne 2 Team also did well, though not quite good enough to obtain a place. Special mention should be made of the fact that our ESV Melbourne 1 boys also cleaned up in the individual Target Shooting Championships, taking out the first four places! A super effort all round. Watch out for more information and a photo in the next Newsletter.

Thanks to Franz Wandaller for his input to this article

LADIES GROUP CHRISTMAS REPORT

On Sunday 21st December we have the Christmas Market at the Club and our crafty Ladies have prepared many hand-made products for Christmas presents. They will also have a Christmas Raffle, and have invited the honey man, Koala Honey's Florian Gentu, to be there - Florian's handmade honey varieties would make a good present...

The Ladies have their last meeting on Wednesday 24th November at the Club and their Christmas Luncheon on the 8th December.

TABLE TENNIS - PLAY ON

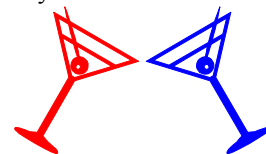
The Table Tennis Group will continue playing every second Friday morning until Christmas. In January 2011 we will decide whether to continue on Fridays or change back to Monday nights as previously. Stay tuned in the next Newsletter, where we will notify you of the outcome of this decision.

Margaret Hirschauer

QUOTABLE QUOTES

If you have good friends, raise your glasses.

If not, raise your standards!



ENTERTAINMENT REPORT

RETROSPECTIVE:

September, October and November offered us a smorgasbord of entertainment, with everything from the very traditional Austrian Steirer Abend, to the big band sounds of the JW Swing Orchestra, from IC Rock's more modern repertoire of music from the 50s, 60s, & 70s, to the formality of our Austrian National Day Celebrations, and finishing with the spectacular Schmalzer vom Bayerischen Wald - a great night with exciting entertainment. Unfortunately we had to cancel the Hungarian Interlude Concert scheduled for 14th November due to lack of response for bookings. Advertising was displayed in the Club from August onwards, it was publicised in September's Newsletter and, to mid October, only 10 people had booked. Disappointing. It would have been such a great afternoon.

ADMISSION CHARGE CHANGES

Admission fees for Major Events and Special Functions are noted in the Program on the back page of this Newsletter or can be obtained by contacting the Club Office. Please note: for Major Events and Special Functions payment will, in future, be required when making reservations. Tickets will be issued at the time of payment. For those people making reservations by phone, the booking will only be guaranteed once payment is received.

Payment is now required for Special Function bookings that were listed previously, such as "Die Oberkraiener" and "New Years' Eve". You can transfer funds by Direct Deposit (add your name as a reference), by sending a cheque or come into the office to pay in person.

ENQUIRIES & BOOKINGS

Why not visit the Club and experience Austrian "Gemütlichkeit".

For all Enquiries & Bookings:

Telephone 9459-8686 during the above office hours

Or find out more information and details about future entertainment on our web site:

www.austrianclubmelbourne.com.au

Hon. Entertainment Co-ordinators

Otto & Beverly Griesmayr

FORWARD REVIEW

Here are some important dates to pencil into your diaries:

- Robert Stolz Viennese Society Concert: Sunday, 28th November 2010. Robert Stolz Viennese Society present their "Christmas in Vienna" Concert. This particular Sunday is also the 1st Advent and the start of our Christmas celebrations.
- "Krampus and St Nicholas": Saturday, 4th and Sunday, 5th December. Much-loved, the über-popular Krampus and St Nicholas celebrations are once again coming to town...
- "Accordion Society of Australia (Vic. Branch) Christmas Concert": Friday, 10th December. Atmosphere is guaranteed, with many varied performances including; the Hand bell ringers, the Accordion Orchestra of Melbourne, Accordion Accents Ensemble, Juliette Maxwell & Basil Hawkins, the Big Squeeze Band, Edin Kocic and Sam Rauza.
- "Oberkraiener Buam": Saturday, 18th December. This group was previously here in July 2008 and performed in our Club. They were popular then. They'll be popular again now. Secure your booking early.
- "New Year's Eve Celebration": Friday, 31st December. Melbourne Happy Stars will play music for polkas, waltzes as well as many other dances. Come along, make a racket and welcome in 2011 with an Austrian Club party feel!
- "Radio 3ZZZ Ball": Saturday, 26th February 2011. Do not forget the Radio 3ZZZ Annual Ball - always a popular occasion, so book early to secure your table.
- "Austrian Festival with the Original Allgauer Blaskapelle": Sunday, 13th March 2011. This very traditional band from the Allgauer region in Germany is visiting next year in March, for our Austrian Festival, and we are excited to have a typical "Wiesnfest" planned for you. With the Original Allgauer Blaskapelle playing their super music for us, our Austrian Festival 2011 is guaranteed to be extra special!

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Please refer to our Program on the back page for Special Event admission fees and for a listing of other functions

Keep these dates in your diary and on the calendar. Please note: Bookings for these special functions are already quite heavy. Book early. Do not miss out!

SATURDAYS AT THE CLUB:

Saturdays at the Club are our most flexible function nights and offer everything from a party atmosphere to a gala ball, or that quiet night out for a lovely dinner. In fact, Saturday is the only day of the week that the Club offers a full Evening Dinner session, with Main meals served from 6:30pm - 9:00pm. Frankfurts may be ordered right up until 9:00pm, and will be served before the Bistro fully closes for the evening at 9:30pm. For entertainment CD background music is played from 6:30pm, with the live band kicking off at 7:30pm and playing through until midnight or, for special occasions, occasionally till 1:00am. Due to the large variety of functions held on Saturday nights, it is advisable to make enquiries beforehand and secure a reservation. Table reservations made for the Main Hall for Saturday night will under no circumstances remain reserved after 7:30pm. If for some reason you are delayed, please telephone the Club on 9459-8686. On regular Saturdays Members are admitted free upon showing their valid Membership Card, for Guests there is a \$5 cover charge. Children 12 years and under will be admitted free of charge. Please refer to the Entertainment Program on the back page of this Newsletter, and to our website, for specific details.

SUNDAYS AT THE CLUB:

Sundays at the Club offer a great afternoon for the whole family, with live musicians providing entertainment for your enjoyment. The Club and its facilities are open from 11:30am, with entertainment commencing at 1:00pm. On regular Sundays Members are admitted free upon showing their valid

Membership Card, for Guests there is a \$5 cover charge. Children 12 years and under will be admitted free of charge. Please refer to the Entertainment Program on the back page of this Newsletter, and to our website, for specific details. On Sunday afternoon table reservations will only be acknowledged until 1:00pm.

DO YOU KNOW WHAT'S ON IN YOUR CLUB?

Alive with a whole host of regular Club Activities, the Austrian Club's always buzzing. Want to be part of it? It's easy. Just turn up and say "Hello". We're always keen for our members to join in with the numerous things to see, do and be part of. So why not join the ranks and have some fun...

Activity	Day	Time	Location
Austrian Club Singers – Contact Club: 9459 8686	Tuesday	7:15pm	Main Hall – meet on selected dates check with the Club Office for the next scheduled meeting date
Canasta – Contact Club: 9459 8686	Friday	10.00am	Strauss Stube – meet fortnightly
Deer Hunters – Dinner from 6:00pm	Thursday	7:00pm	Main Hall – meet every two months on the 2nd Thursday of the month
Ice Stock Sport practice – also known as "Eisstock"	Wednesday	7:30pm	Stock Bahn – Bitumen lanes in front of the Sports Pavilion – meet weekly
	Sunday	1.30pm	Stock Bahn – Bitumen lanes in front of the Sports Pavilion – meet weekly
Ladies Group – hand craft & folk art work	Wednesday	10:00am	Mozart Stube – meet fortnightly on the 1st and 3rd Wednesday of the month
Rotary Club of Rosanna – Dinner & Meeting	Wednesday	6:00pm	Strauss Stube (Assembly)
Table Tennis			– Please refer to the Table Tennis Sports Pavilion article else where in this Newsletter for an ongoing schedule of dates and times

GENERAL INFORMATION

Office Hours

10:00am – 3:00pm	Wednesday to Friday
5:00pm – 8:00pm	Saturday
11:00am – 6:00pm	Sunday

Bistro Open - Lunch / Dinner

11:30am – 2:00pm	Thursday & Friday (Lunch)
6:30pm – 9:00pm	Saturday (Dinner – Main Meals)
6:30pm – 9:00pm	Saturday (Dinner – Snacks)
after 9:30pm Kitchen closed	Saturday
11:30am – 3:30pm	Sunday (Lunch – Main Meals)
11:30am – 5:00pm	Sunday (Lunch - Snacks)
after 5:00pm Kitchen closed	Sunday



COFFEE
MIO

811 HIGH STREET
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AUSTRIAN CLUB MELBOURNE

Opening Hours: Saturdays from **6.30pm - 12 midnight**, and on Sundays from **11.30am - 6pm**

Bookings: Telephone: 9459 8686

Facsimile: 9457 1221

Address: 76-90 Sheehan Road, Heidelberg West 3081

Web: www.austrianclubmelbourne.com.au

Email: ausclub@bigpond.net.au

November 2010

Saturday 20th	Rene <i>Bua vom Ottakring</i>	Music & Dance M:Free G:\$5
Sunday 21st	Christmas Market with Heinz <i>Popular and Precise</i>	Music & Dance Free Entry
Saturday 27th	Scorpio <i>Italian Surprise</i>	Music & Dance M:Free G:\$5
Sunday 28th	ROBERT STOLZ	Music
	SOCIETY CONCERT Lunch from 11:30 a.m. – Concert from 2:00 p.m. 1st Advent - 'Christmas in Vienna' Bookings only through R.S. Society Phone Don: 9807 2154 Johanna Mob: 0407 114 328	
	Early booking essential	

December 2010

Saturday 4th	Krampus with Marianne & Mimmo <i>Our favourite M&M</i>	Music & Dance M:Free G:\$5 Children:Free
Sunday 5th	Krampus with Rene <i>Bua vom Ottakring</i>	Music & Dance M:Free G:\$5 Children:Free
Friday 10th	ACCORDION SOCIETY	Music
	OF AUSTRALIA (VIC.) Concert – Performances by a range of top soloists & the Victorian Accordion Orchestra Kitchen opens - 6:30 p.m. Concert from - 7:30 p.m. Admission: \$5 (all people)	
	Early booking essential	
Saturday 11th	Continental Duo <i>Slovenia, Germany and Austria together</i>	Music & Dance M:Free G:\$5
Sunday 12th	Silver Echoes <i>Musical Love is in the Air</i>	Music & Dance M:Free G:\$5
Saturday 18th	Oberkrainer Buam Direct from Slovenia	Music & Dance M:\$18 G:\$20
Sunday 19th	Christmas Celebration with Silver Echoes	Music & Dance M:Free G:\$5
	Music - 12 – 2:00 pm. & 3:00 to 5:00 p.m.) Celebration - 2:00 p.m. – 3:00 p.m. Entertainment: Austrian Club Singers.	
Friday 31st	New Year's Eve Music & Dance with Melbourne Happy Stars	Music & Dance M:\$30 G:\$50
	6:30 p.m. to 1:00 a.m. (To assist with catering please advise if reservation is being made for evening dinner & time of arrival).	

January 2011

Payments due NOW!!!

Saturday 22nd	Ross Sganga <i>Golden Oldies</i>	Music M:Free G:\$5
Sunday 23rd	Continental Duo <i>Slovenia, Germany and Austria together</i>	Music & Dance M:Free G:\$5
Saturday 29th	Mustang <i>A little bit of country & European</i>	Music & Dance M:Free G:\$5
Sunday 30th	Scorpio <i>Italian Surprise</i>	Music & Dance M:Free G:\$5

November 2010

Samstag 20.	Rene <i>Bua vom Ottakring</i>	Musik & Tanz M:Frei G:\$5
Sonntag 21.	Weihnachts Markt with Heinz <i>Popular and Precise</i>	Musik & Tanz M:Frei G:\$Frei
Samstag 27.	Scorpio <i>Italian Surprise</i>	Musik & Tanz M:Frei G:\$5
Sonntag 28.	ROBERT STOLZ	Musik
	SOCIETY CONCERT Mittagessen ab 11:30 – Konzert ab 14:00 Buchungen nur durch die R.S. Society 1. Advent - 'Weihnachten in Wien' Phone Don: 9807 2154 Johanna Mob: 0407 114 328	
	Buchungen sind erforderlich	

December 2010

Samstag 4.	Krampus mit Marianne & Mimmo <i>Our favourite M&M</i>	Musik & Tanz Adults:\$5 Children:Free
Sonntag 5.	Krampus mit Rene <i>Bua vom Ottakring</i>	Musik & Tanz Adults:\$5 Children:Free
Freitag 10.	ACCORDION SOCIETY	Musik
	OF AUSTRALIA (VIC.) Konzert – Darbietungen einiger Spitzensoloisten & das Victorian Accordeon Orcheset Küche öffnet - 18:30 Konzert beginnt - 19:30 Eintritt: \$5 (für jederman)	
	Buchungen sind erforderlich	
Samstag 11.	Continental Duo <i>Slovenien, Deutschland und Österreich vereint</i>	Musik & Tanz M:Frei G:\$5
Sonntag 12.	Silver Echoes <i>Musical Love is in the Air</i>	Musik & Tanz M:Frei G:\$5
Saturday 18.	Oberkrainer Buam Direkt aus Slovenien	Musik & Tanz M:\$18 G:\$20
Sonntag 19.	Weihnachtsfeier mit Silver Echoes	Musik & Tanz M:Frei G:\$5
	Musik - 12 – 14 Uhr & 15 bis 17 Uhr) Feier - 14 bis 15 Uhr Unterhaltung: Austrian Club Singers.	
Freitag 31.	Silvester Abend Musik & Tanz mit Melbourne Happy Stars	Musik & Tanz M:\$30 G:\$50
	18:30 to 1:00 (Um die Versorgung der Speisen zu erleichtern bitten wir sie, bei der Buchung die Ankunftszeit und Mahlzeitbedürfnis anzugeben).	

Januar 2011

Bitte JETZT bezahlen!!!

Samstag 22.	Ross Sganga <i>Golden Oldies</i>	Musik M:Free G:\$5
Sonntag 23.	Continental Duo <i>Slovenien, Deutschland und Österreich vereint</i>	Musik & Tanz M:Frei G:\$5
Samstag 29.	Mustang <i>A little bit of country & European</i>	Musik & Tanz M:Frei G:\$5
Sonntag 30.	Scorpio <i>Italian Surprise</i>	Musik & Tanz M:Frei G:\$5

Admission / Eintritt charges for each day is now given as

M:\$ (Austrian Club Members / Mitglieder - remember to bring membership cards), G:\$ (Guest / Gäste)