



DEDICATED TO OUR HEROES

HIBISCUS COAST COMMUNITY RSA

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APRIL 2020 NEWSLETTER

ANZAC DAY NEWSLETTER



While we are in Level 4 Lock-down, we cannot commemorate Anzac Day in our usual fashion, and it would appear that we are unlikely to be open for meetings until we are at Level 2 or maybe Level 1.

You can place a poppy or wreath at our Cenotaph in your own time while observing social distancing.

You are encouraged to place suitable Anzac Day memorabilia in your window or porch or on your letterbox, front gate or fence. If you have a bear in your window, please make sure it is wearing a poppy.

Virtual and Digital Anzac Day Ceremonies

Various organizations are offering virtual or digital Anzac Day Ceremonies and you are encouraged to participate as best suits your daily programme and your degree of technical prowess! Following is a range of options. Please share them with others:

- **Stand at Dawn:** The RNZRSA asks us to Stand at Dawn within our bubbles. There will be a live broadcast on National Radio at dawn commencing at 0550.

How to #StandAtDawn from 0550 on Saturday 25 April: Tune in to RNZ National on 101 FM, streaming live on the website rnz.co.nz/national, on your phone or mobile device or find your local radio frequency here: rnz.co.nz/listen/amfm. You can also follow the live blog on rnz.co.nz. For additional Information visit standatdawn.com

- **Navy Band Anzac Day Service:**

The video of the Navy Band Anzac Day service is now available on **You Tube** bit.ly/2RZOvKZ. The same service will be posted on the Navy Band Facebook page on Saturday, 25 April at 0955.

Televised Anzac Day Themed Programmes

Various Anzac Day themed television programmes will be screened as follows:

Maori Television:

- 0630 - Great War Stories
- 0700 - Kiwi Service Women in WWII
- 1000 - Grandfather's Footsteps
- 1030 - Lest We Forget
- 1100 - Victor 4 Company
- 1430 - Charge of the Anzacs
- 1730 - The Liberation of Le Quesnoy
- 1900 - The Royal Edinburgh Military Tattoo
- 2050 - Their finest (Comedy Movie)

TV1:

- 0805 - Descent from Disaster: A Gallipoli Special
- 0855 - Paradise Soldiers (107 years of Cook Islanders service in NZDF)
- 1010 - Coastwatchers: Operation Pacific
- 1100 - Anzac Day 2020: Stories of Remembrance (WWII, Vietnam & Afghanistan)

TV3:

- 0735 - Le Quesnoy – the history of this New Zealand battle
- 1030 - Great war Stories

Prime:

- 1930 New Zealand's Airforce; Then and Now (Compulsory viewing for Flt Sgt Max Laloli)

Should nothing on offer appeal then, if you have any flour left, you can bake some Anzac Biscuits. See the recipe below.

Cheers

David

W. David Dryden

President

RECIPE FOR ANZAC BISCUITS

INGREDIENTS

- 1 cup rolled oats
 - 1 cup standard flour
 - 2/3 cup desiccated coconut
 - 1 cup, less 1 Tbsp castor sugar
 - 3 Tbsp golden syrup
 - 125g butter
 - 2 Tbsp boiling water
 - 1 tsp baking soda
- Optional: Add cranberries for pop of colour and taste!*

METHOD

- Preheat oven to 150 C
- Line 2 oven trays with baking paper. Combine the rolled oats, flour, coconut and sugar in a large bowl.
- In a small saucepan, heat together the golden syrup, butter and boiling water until the butter melts.
- Remove from the heat, then add the baking soda.
- Make a well in the centre of the dry ingredients and stir in the butter mixture.
- Roll the mixture into balls (slightly smaller than a golf ball) and place on the trays, allowing room to spread.
- Lightly flatten with a fork or damp fingers. Bake for about 30 minutes or until golden and firm.
- Remove from tray and cool.
- Enjoy with a cup of tea or coffee.