

Author Aleesah returns to where it all began



Storytime . . . Tinonee students Ben Smith and Jordan Tang with children's author Aleesah Darlison.

FORMER Tinonee Public School student Aleesah Darlison paid a visit to her old stomping grounds this week to talk to students about her career as a children's author.

Aleesah, who attended the school in the late 70s and mid 80s, has written children's books for some four years. She enthralled students with details of her work and gave the kids some tips on writing stories of their own.

Aleesah has promised to read the students' work and hopes to return about November to the school.

60th anniversary

NEVILLE and Dorothy Andrews of Taree have celebrated 60 years of wedded bliss. Neville is originally from Burrell Creek and Dorothy is from Kimbriki. After their marriage

TINONEE TOPICS



With **Pam Muxlow**
Phone 6553 1055

they settled on the family farm at Burrell Creek where they had four children.

They then moved to Newcastle for many years before returning to Taree upon their retirement.

A surprise party was arranged to celebrate the occasion with some 50 family members and friends gathering at Burrell Creek Hall.

Totally surprised, Neville and Dorothy were the recipients of many messages of congratulations including congratulations from Queen Elizabeth II, Prime Minister Julia Gillard, Governor General Quentin Bryce along with many messages from family and friends.

The happy couple cut a beautifully decorated diamond anniversary cake to the tune of 'for they are jolly good fellas' and lots of applause and congratulatory toasts.

Congratulations and every happiness to you both.

Tinonee Historical Society

MEMBERS gathered at Tinonee Historical Museum on Thursday evening for the monthly meeting of the Tinonee Historical Society.

General business included news that the society had received a

CDSE grant of \$281 from Wingham Services Club to assist with the purchase of two mannequins on which to display heritage clothing.

Society members are hoping to have their new look T-shirts that will include the society's logo on them ready for the next fund raiser which will be a garage sale to be held at the museum on Saturday August 21. So don't forget to vote then come along and support the work of the society.

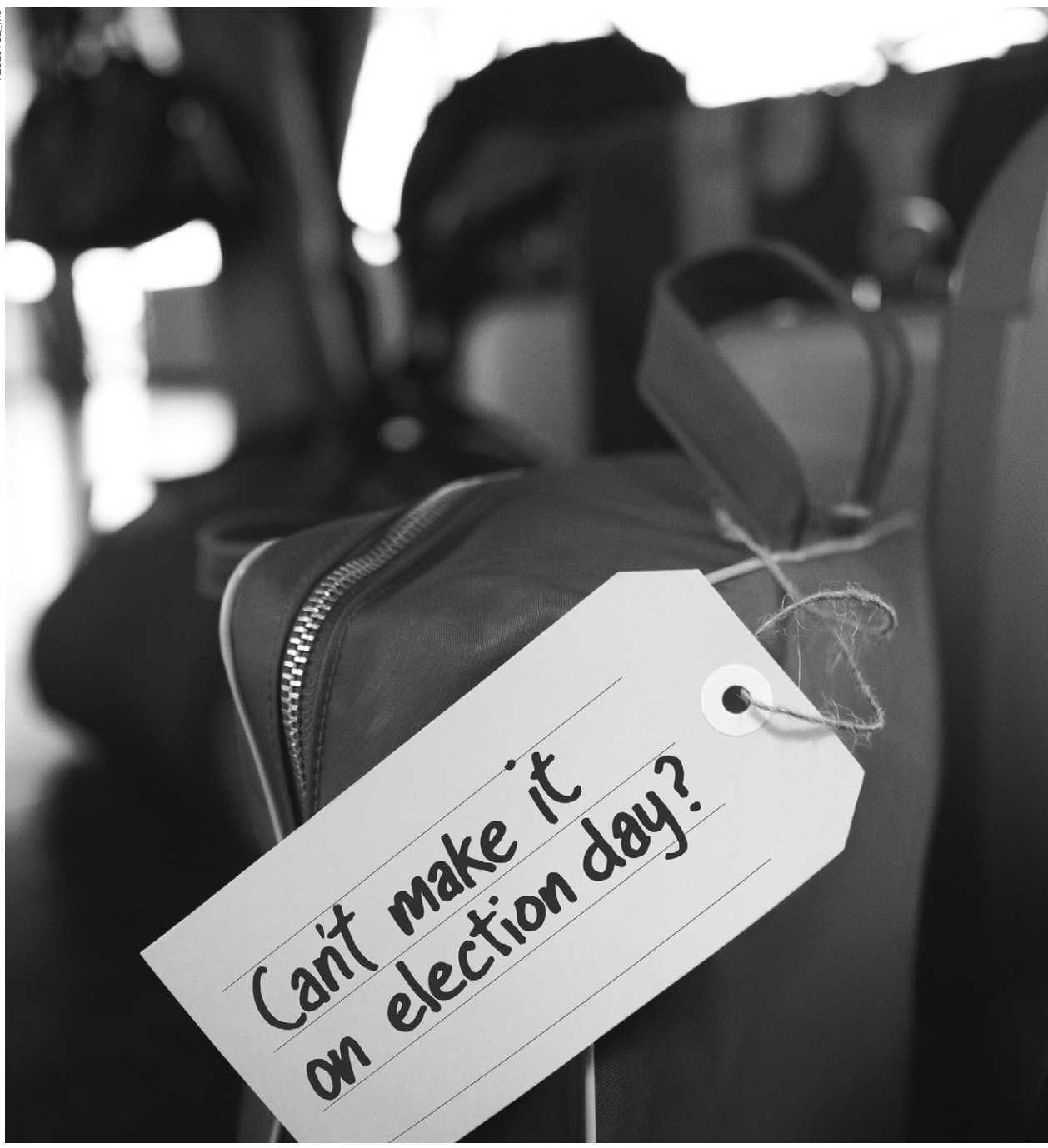
Thursday August 12 will see the society host the GTCC Strategic Heritage Advisory Committee meeting at the museum from 9.30am-11.30am.

The society is looking at arranging a visit to Bulahdelah Historical society's Museum and maybe Stroud in the coming months.

The next monthly meeting of the society will be held on Thursday August 26 commencing at 7pm at the museum.

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If you know you can't make it to vote on election day, Saturday 21st August, vote early.

Your vote is a valuable thing, and all enrolled Australian citizens over 18 are required by law to vote. So if you're going to be away from home, or unable to make it to a polling place in your state or territory on election day, make sure you vote early. You can apply for a postal vote, or vote at any early voting centre.

Call 13 23 26 or visit www.aec.gov.au for more information.



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ELECTION 2010



Happy marriage . . . Neville and Dorothy Andrews have celebrated their 60th wedding anniversary.



Share your favourite recipe or tip with Wingham.

Send recipes or tips to **Wingham Chronicle, 63 Isabella St, Wingham.**

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RECIPES

Curried Chicken and Vegetables

Ingredients
1 Chicken, cooked
440g Cream Chicken Soup
1-2 teaspoons Curry Powder
1-2 tablespoons Mayonnaise

3-4 Shallots, chopped
1-2 teaspoons Chicken Stock Powder
1 pkt Frozen Vegetables (eg cauliflower, carrots and broccoli)
Grated Cheese

Method

Remove chicken flesh from the bone and place in greased baking dish. Add frozen vegetables and chopped shallots. Mix together curry powder, chicken soup, mayonnaise, stock powder in a saucepan or bowl. Pour mixture over the chicken and top with grated cheese. Bake in a moderate oven at 180 C, approximately 45 minutes until vegetables are soft. Serve with rice.

Mango Cheesecake Squares

Ingredients
250g Plain Sweet Biscuits, finely crushed
125g Butter, melted
1 1/2 teaspoon Gelatine
2/3 cup Orange and Mango Juice
2 Mangos
Whipped Cream and strawberries to decorate

Filling
3 teaspoon Gelatine
1/4 cup Hot Water
250g Cream Cheese, softened
2/3 cup Caster Sugar
1 cup Butter Milk

Method

Lightly grease 19cm x 29cm slice pan, cover base and opposite sides with baking paper, bring paper 5cm above side of pan. Blend biscuits, add butter, mix until combined, press mixture over the base of the greased pan, cover, refrigerate.

Filling

Sprinkle gelatine over water in a cup, stand up in pan of simmering water, stir till dissolved, allow to cool. Beat cream cheese and sugar in a bowl until smooth then gradually beat in buttermilk and gelatine mixture. Pour filling into base, cover, refrigerate until almost set. Sprinkle gelatine over juice in a cup, stand up in pan of simmering water, stir until dissolved, cool. Cut mangos into 5mm thick slices and arrange over filling, pour gelatine mixture over top, refrigerate till set. Cut into squares, decorate with whipped cream and strawberries.

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