



We Serve

**TORQUAY LIONS
POSTAL ADDRESS
PO Box 48
Torquay, Victoria, 3228**

WEBSITE

<https://torquaylionsclub.org.au>

FACEBOOK

<https://www.facebook.com/lionstorquay/>

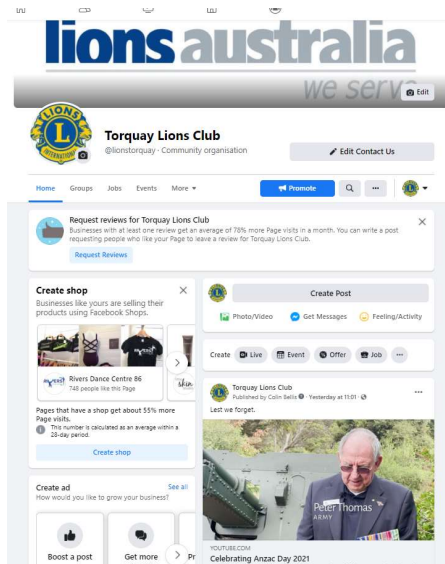
EMAIL ADDRESS

torquaylionsclub@gmail.com

CONTACTS

**President: Bill Ferguson
Leadership Chairperson: Neil Roche
Service Chairperson: Colin Bellis
Membership Chairperson: Phillip Newson
Treasurer: Brian Keane
Secretary: Ken Farrow**

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An Occasional Newsletter

May 2021

Good news and Bad news

We were informed and entertained by Lion Colin Bellis at the April Dinner meeting. We learnt of his ancestry, his interest in Scouts, his love for the law, and his respect for family and for the indigenous members of our community. We also learnt of his musical skills on the piano, pipe organ and violin. We will have to coax him into performing for us on some suitable occasion.



It is with regret and sadness that I must inform you that Lion Trevor Secombe is resigning from Torquay Lions. We will all get an opportunity to say goodbye at the May Dinner meeting. I have assured Trevor that the door is always open should he wish to reconsider. He is always welcome.

Cheers,
Bill

If you haven't already, check out our updated website. Thanks Ken, it looks great.



Welcome to the Torquay Lions Club in Victoria, Australia

Torquay is a coastal resort town situated at the start of the Great Ocean Road, approximately 100km South West of Melbourne and 26km South of Geelong. The Lions Club of Torquay was granted its Charter in 1959. It currently has 29 members. Since its formation, the Club has been involved in many varied community projects. The Club raises funds by means of street barbecues, a raffle for children, raffles and other community events. Over time the Club has generated substantial sums of money. These funds have been and are used to support worthy causes within the community. We would love for you to join us if you have some spare time and an interest in helping others in our community.

And you can click on the member's page and get more relevant information.

Meeting Documents

- 📄 Provisional Minutes of Business Meeting Held 9 April 2021
- 📄 Lions Club Agenda and Reports April 2021
- 📄 Provisional Minutes of Business Meeting Held 11 March 2021
- 📄 Lions Club Agenda and Reports March 2021
- 📄 Provisional Minutes of Dinner Meeting Held Thursday 25 February 2021
- 📄 Provisional Minutes of Business Meeting Held 11 February 2021
- 📄 Lions Club Agenda and Reports February 2021
- 📄 Provisional Minutes of Business Meeting Held 14 January 2021
- 📄 Lions Club Agenda and Reports January 2021
- 📄 Provisional Minutes of Business Meeting Held 10 December 2020
- 📄 Provisional Minutes of Business Meeting Held 12 November 2020
- 📄 Provisional Minutes of Business Meeting Held 9 October 2020
- 📄 Torquay Lions Club AGM Minutes 2020

Newsletters

- 📄 Torquay Lions Newsletter April 2021
- 📄 Torquay Lions Newsletter March 2021
- 📄 Torquay Lions Newsletter February 2021
- 📄 Torquay Lions Newsletter December 2020

Feed Me Surf Coast

Our submission for FMSC as a top service project was forwarded to Multi District as the V2 top project. I was contacted by John Muller OAM, who is the Service Team Chair for Australia, who had a lot of questions about our FMSC project. Results of the national winner will be made at the MD201 National Conference on May 7th. Keep your fingers crossed.



Feed Me Surf Coast Meals Delivery Project

Torquay Lions Club Inc.



Good Friday Appeal



This snap was taken on Good Friday for RCH Appeal at Torquay North Dunes Village. I can see a couple of bunnies!

Working Bee at Pomora Drive

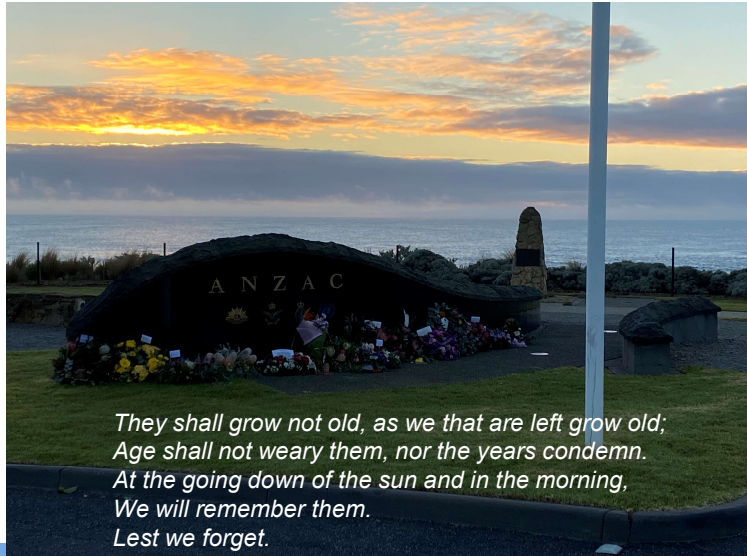
We have supported a family that are in need of our help. It was for a single mother who works part time from home to support her three children. The youngest son has delays in his development with a severe language disorder and was in and out of Royal Children's Hospital for the first 4 years of life and was tube fed until then. With a lot of support and therapy, he had just started school when his Mum was diagnosed with an aggressive form of cancer and has just started intensive medical treatment. Her garden need some attention, and that's where we come in.



Lions Help with ANZAC Day ceremony

At 6.00 am, the flag was raised at Point Danger and the wreath was laid by the RSL President. For the second year, the public were not allowed. It was a cool, but picturesque morning.

Torquay Lions helped at the Dawn Service which began at 7 am at the RSL, adjacent to the Bowls Club in Taylor Park. Because of COVID, it was by invitation only for service men and women. We were there to welcome them as they arrived, show them where to park and direct them to the service.



RSL President Major Bob Tyler and RSL Secretary Wing Commander Daryl Topp, in the morning sun just after the service.

Bob is a past member of the Lions Club of Torquay, a past Relay for Life Chair, and an active member of the Torquay community.

Although the service could not be held at Point Danger due to COVID restrictions, it was a great service. Next year, we should be back to normal with Lions helping with the Gunfire Breakfast.



Lions Allen Osman, Peter McMahon and Bill Ferguson were there as marshals, and afterwards at the service.

Allen chatting to guests, probably telling a joke!

Great Ocean Road Otway Classic Ride

A team of 10 volunteers acted as marshals for the Great Ocean Road Otway Classic. There were three rides, the 204 km race which started at 6.30 am, the 145 km race at 7.30 am and the 60 km race at 8.30 am. It was an early start for us but our efforts were appreciated, and we'll receive \$750 in our activity account. There were some 3,500 riders so the whole town was buzzing.



It was cold, and when we arrived at 6 o'clock, and it was dark.

By the time the 8.30 race started, there were a lot of cars to direct, but it all went off smoothly.



There were a lot more smiles at the Finish Line.

I was unable to get a picture of Neil in his Lycra!



Safe food handling

Bunnings have altered the way we operate BBQ's which has highlighted the need to ensure we are safely handling food in all situations. Neil organised for Rhonda Gambetta, Environmental Health Officer from Council, to meet with us at the shed for a mock BBQ. She discussed money handling and appropriate use of gloves, especially when busy, and basic food handling tips. Very informative and timely.



A huge thank you to Helen Wilton for all her work on the trailer and the shed. Everything looked sparkling clean.

For more food handling tips, see the notes at the end of the newsletter. Ken has printed and laminated them for us.

Bellbrae Cemetery gardening and interments



We had another gardening blitz on Tuesday 13th April. This is a good source of funds for our activities account. We also dug a hole for cremation interment.



The whipper snipper donated to our club by Bunnings was put to good use. We'd also like to thank Alan Murphy for his donation of a Stihl whipper snipper along with a case load of accessories including oils, cord, goggles and earmuffs.

We are still busy serving our community

Bunnings were approached to see if they could help Feed Me Surf Coast and Foundation 61 directly.



Surf Coast Trek

The Surf Coast Trek raises funds for Kids Plus Foundation and Give Where you Live. It is a 40km or 26km fundraising walk along the Surf Coast Walk from Aireys Inlet to Torquay or Anglesea to Torquay!



The organisers provide the sausages and supplies for us to cook. There was no cost to contestants, but we could sell to the public. Neil estimated we cooked 480 sausages and 9 kg of onions!



Above, a long queue for sausages. Below, Surf Coast Trecker Jodie Pino with Lions Alan Roy and Murray Heard. Lion Alan Murphy thinking about that next sausage!



Any other business?

In May, we would like to make a couple of changes to the Business Meeting format.

We will put on cake and biscuits to have with tea/coffee from 7.00 pm. This is a chance to mix and have a chat. It is not compulsory; the official start time remains at 7.30 pm.

At 7.30 pm, the meeting will start, but we will split into our three committees; Leadership, Service and Membership. The chairperson of each committee will chair a meeting to last until 8.00 pm.

The regular Business Meeting will then start with the reports as usual. Any pressing issues/ideas raised at the committee meeting could be brought up. It is expected the meeting would conclude before 9 pm.

As a reminder, the committees are as follows:

Neil Roche		Colin Bellis	Aust Day & Shire service	Phillip Newson	Diabetes
John Bell	Bunnings	Bob Brownlee	Camp Quality/Train	Daryl Collings	
Ken Farrow		Nick Kearsley	YOTY	Charles Forer	
Bill Ferguson		Lyndon Langan		Robert Grubb	Lion Tamer, Sun dial
Brian Fuller	Childhood Cancer	Dennis McGuffie		Murray Heard	Leo's
Russell Hannan		Peter McMahon	Licola/Koala	Terena Lane	Dinner Secretary, cakes
Tom Harding		Alan Murphy		Deb Law	Speakers & social activities
Brian Keane	Drug & Alcohol	Peter Murton	YOTY		Rosters
Barry Mackie	Environment	Theo Reyntjes	Working Bees	Allen Osman	Visitations/Conventions
Harvey Price	Assist. Treasurer	Alan Roy	Foundation 61	Esther Rosewall	
		Tony Smith	Safety Officer	Bill Ryan	Retention, Safety Officer
Trevor Secombe	Eye Health		BBQ trailer maintenance	Peter Thomas	Visitations/Conventions
John Wilson		Bob Tyler (FOL)	ANZAC Day, R4L		ANZAC Day, R4L
		Ron Waters	Mints	Alan Young	
		Helen Wilton	Peace Posters		

Next Meeting	Business Meeting at the Village Thursday, May 13 th at 7.30 pm
Lions Service	Phillip Newson 44 years
Anniversary of joining in the month of May	Brian Keane 11 years Peter McMahon 6 years
	Thank you for your service!
May Birthdays	Billy Ryan Happy birthday!
Get Well very soon	It appears everyone is fighting fit!!

Food handling tips

Follow these food handling tips when operating a sausage sizzle:

- Clean all your equipment and food preparation areas before and after you use them.
- Make sure there's somewhere for food handlers to wash their hands, otherwise have suitable hand sanitisers available.
- Remove waste and clean the barbeque.
- Use an insulated cooler with plenty of ice or cool packs around the sausage when transporting.
- Store sausages in an insulated cooler with ice or cool packs at the event.
- Only remove sausages from the cooler when you're ready to cook them.
- Never leave sausages sitting around at room temperature.
- Protect bread and onions from insects and dust by keeping them wrapped or in sealed containers.
- Do not refreeze sausages that have been thawed.
- Throw out any sausages left over at the end of the fundraiser.
- Always cook sausages thoroughly.
- Always use clean utensils.
- Never use the same plate or tongs for raw and cooked foods.

Source: [Food fundraisers class 4 – sausage sizzles - health.vic](http://health.vic.gov.au/food-fundraisers-class-4-sausage-sizzles)



HOW TO WASH YOUR HANDS PROPERLY



FOOD
SAFETY
INFORMATION
COUNCIL

Always wash and dry your hands before handling, preparing and eating food and after touching raw meat, fish, shell eggs or chicken, using the toilet, changing nappies, blowing your nose and touching a pet. Don't touch sores, wounds and cuts when handling and preparing food.

1

Wet your hands and rub together well to build up a good lather with soap as the suds help loosen the bugs. Do this for at least 20 seconds and don't forget to wash between your fingers and under your nails. You might have to use a nail brush.



2

Rinse well under running water to remove the bugs from your hands.



3

Dry your hands thoroughly on a clean towel or paper towel for at least 20 seconds (a hand dryer may take longer).



You can time 20 seconds by singing "Happy Birthday To You" (but perhaps not out loud!)

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The Food Safety Information Council is Australia's leading disseminator of consumer-targeted food safety information and a health promotion charity.

For more information see www.foodsafety.asn.au

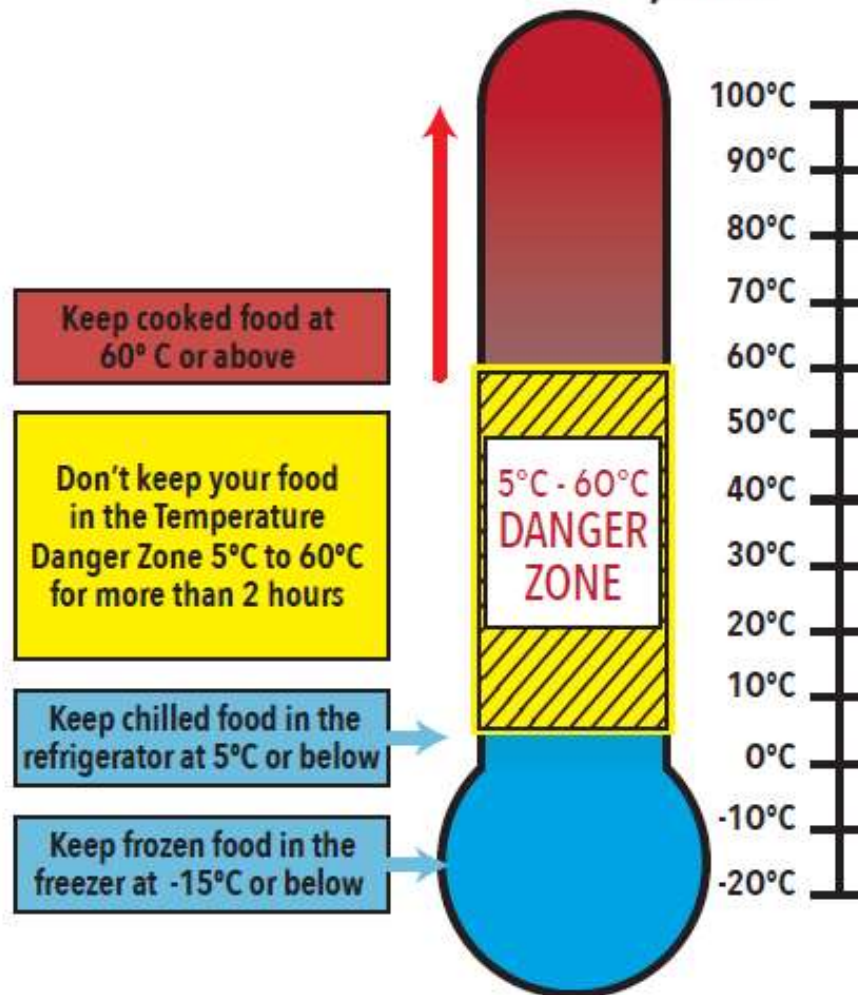
Temperature Danger Zone



Keep hot foods hot
and cold foods cold

The temperature range between 5°C and 60°C is known as Temperature Danger Zone.

This is because in this zone food poisoning bacteria can grow to unsafe levels that can make you sick.



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