

# GREENETHORPE

May 2020

*Thankyou to Adam & Zoe Carter for sponsoring this edition.*

## **May Birthdays**



**4th Kristie Hodges  
8th Nick Kershaw  
9th Hugh Wills  
11th Steven Reilly  
22nd Chris Dunn  
23rd Tristan Matthews  
24th Emily Watt  
31st Jody Dunn**



*ANZAC Day took on a different, though no less special, form this year.*

*Covid restrictions meant that we had to honour our ANZACS not together as a community as we usually do, but in our own homes.*

*People lit candles, hung wreaths on their gates, smelt the rosemary on their mail, enjoyed ANZAC biscuits and thought about peace and all we have to be thankful for.*

*Hopefully next year we will come together, hear a story from the Bryer family, admire the new garden and improvements at the Hall and enjoy each other's company*

*Thanks  
Liz Watt*



*Trevor Reeves, at the age of 15 after enlisting for WWII.  
Photo supplied by Susan Fisher.*

***Uniting Church Services May  
No services this month***



Peter Harrison's grandfather who served in the 7th Lighthorse Regiment. Photo supplied by Peter Harrison.

- 5 eggs.  
1 1/2 teaspoon apple cider vinegar.  
1 large (200g) zucchini, grated with extra moisture squeezed out.  
1/4 cup sundried tomatoes  
1/2 cup finely grated Parmesan cheese.  
2 tablespoons pepitas

#### Directions

1. Preheat the oven to 180°C/355°F/Gas Mark 3 and line a standard loaf tin with baking paper.
2. In a large bowl, mix together the almond meal, tapioca flour, salt and bicarbonate of soda.
3. In a separate bowl and using a fork, whisk the eggs lightly with the apple cider vinegar.
4. Add the carrots, sundried tomatoes and cheese to the eggs and whisk well.
5. Add the egg mix to the dry ingredients. Mix well to combine. Pour the dough into the prepared loaf tin and sprinkle with pepitas.

Maybe you need to eat gluten-free, maybe you choose to eat gluten-free or perhaps, you don't give a bugger about eating gluten free. Doesn't matter, this loaf's just plain yummy.

#### Paleo Anytime Loaf – GF

##### Ingredients

- 1 1/2 cup almond meal.  
3/4 cups tapioca flour.  
1/2 teaspoon sea salt.  
1/2 teaspoon bicarbonate of soda.

6. Bake for 40-45 minutes or until the top starts turning golden and a skewer comes out clean. Remove from the oven and transfer to a wire rack. Allow to cool for five minutes before slicing into 1.5cm thick slices.

Tapioca flour can be found at Woolies.  
This recipe is adapted from a recipe in Sarah Wilson's *I Quit Sugar for Life Cookbook*

Libby Jones, nee McColl kindly shared this image from her family album. Do you recognize any faces in this photo? We'd love to know! Please get in touch; let's see if we can name them all.



