

A History of The Yarralumla Tennis Club



First Edition
December 2015

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Foreword

The Yarralumla Tennis Club was formed in 1930, making it one of the oldest tennis clubs in the ACT. At the time of its formation, it was in a suburb known as Westridge and did not have its own courts.

Over the intervening years, it has always been an active participant and promoter of tennis in the ACT. Whilst Yarralumla is now considered to be an “inner” Canberra suburb, as late as the 1950s it was still viewed as an outer suburb and on the then edge of Canberra’s development. In the 1970s and 80s, as the babies of the early residents of Yarralumla became active in sport, the Yarralumla Club had one of the largest junior tennis development programs in the region, with reports of over 70 juniors turning up for training on Sunday mornings. One of these juniors, Wally Masur, showed early indications of his talents and in 1993 reached a world ranking of 15.

As the Club moved into the 1990s and early 2000s, it moved from being full of young families to a Club whose membership more matched the maturing population in Yarralumla and surrounding suburbs. This prompted efforts in about 2003 to actively seek new members, especially those who may have played in the past but needed some refresher coaching. The Club also extended its catchment more widely than Yarralumla and adjacent areas. The success of these moves was shown in the composition of the 2012-13 committee: 5 of the 8 committee members joined the Club after attending “return to tennis” coaching sessions; 5 lived in the Tuggeranong Valley and 2 were from inner northern suburbs.

This history of the Yarralumla Tennis Club brings together information about the Club from a number of sources:

- *The Tales of Tennis at Yarralumla* put together by Suzanne (Sue) Edgar based on interviews with a number of the Club’s life members and other long-term members.
- Information which has been gleaned from the minutes of AGMs held since 1936. This collection of minutes was put together in the lead-up to the Club’s 75th anniversary celebrations and whilst records are not available for every year, it is a remarkably complete record for a small community organisation.
- Some matters raised in the AGM minutes pointed to the need for further library and internet research, to get a more complete and well-rounded story.
- The reminiscences of one of the Club’s life members on her 90th birthday.
- Finally, the Yarralumla Club is well known for its inclusive and social environment, the beauty of its grounds and its Saturday afternoon teas. Hence, any history of the Club would not be complete without including the Club recipe book which was put together for the 75th anniversary celebrations in 2005.

This history is not something which has been compiled to mark the demise of the Club. On the contrary, it is a marker in time, honouring the Club’s proud past as it moves to capture a new membership and user base. This is happening in times when membership of community clubs is declining, people are more inclined to prefer paying for a service rather than helping run a club, and the internet and social media are revolutionising the way marketing is done and people communicate.

This is the first edition of this consolidated Club history, but it is intended as a living document which will be updated every few years, to give a sense of the long and distinguished history of the Club to new members and to honour the hard work and dedication of the many volunteers who have helped make the Club what it is.

Maurice Hermann
President
December 2015

TALES OF TENNIS AT YARRALUMLA

(Written by Suzanne (Sue) Edgar in 2005)

Yarralumla had its suburban beginnings and early growth near the Canberra Brickworks. These were built in 1913 and a few cottages to house some of the men who worked there were erected from 1921. The workmen and their families called the place The Pit, because of the deep hole from which soil for the bricks was dug. A railway left The Pit carrying bricks to the site for the provisional Federal Parliament House that was completed in 1927. The whole district was often referred to as The Brickyards although Walter Burley Griffin, Canberra's designer and town planner, named it Westridge. That name continued to be used by residents for many years despite the suburb being formally gazetted in September 1928 as Yarralumla. This is an Aboriginal place name (probably from the local Ngunnawal tribe's language) and is thought to mean 'where the cry comes back from the mountain'. The name 'Yarralumla' had appeared on Surveyor Robert Dixon's map of 1829 and has been associated with the district from the earliest white settlers' times. It is also the name of the nearby property where Government House now stands.

In 1924 Yarralumla's first two community tennis courts were made at Hill Corner, down the slope from The Pit. The Westridge Tennis Club's members used a slab hut for a clubhouse or 'pavilion' but like other community groups they held their meetings in the Westridge Hall. Dances, wedding breakfasts and church services were all held there, for the hall was the focal point of the neighbourhood. Once a year travelling gipsy caravans parked beside it.

Canberra's population had grown to about 5,000 by 1928, largely due to the influx of public servants following the opening of the new Parliament House. In about 1930 Westridge Tennis Club moved its premises to two new courts at the Mueller Street site where they are today. The district was home mainly to builders' labourers, brickies and other construction workers and their families. Some of them lived in weatherboard cottages but many were still housed in tents and wooden huts. They were building a brand new capital city from scratch. No doubt they were glad of the work, for it was the time of the Great Depression.

In those days the suburb's main road, which we know as Novar Street, was called Mountain Way. There was not much organised entertainment for people so tennis filled a gap, social as well as sporting. As there was little public transport available, players walked or rode their bikes, often several miles, to the game and back. When the first pennant tournaments were played against other early clubs, 'Ainslie' at Corroboree Park, Ainslie, and 'Flinders' at Griffith, the competitors also cycled to compete in the matches. They must have been much fitter than today's car drivers! At Yarralumla the club's junior members usually did the court preparation for the adult members' Sunday afternoon social tennis.

There was always a battle to fund the club's maintenance because no-one in this predominantly working-class district had much money. Fund-raising dances were often held in the Westridge Hall. Horrie McArthur was a founding member and early president who was a prime mover in the club's development. Minutes of the club's committee meetings began to be recorded in 1936. Mrs Eileen Lee (née Horan) was another early member. She had joined in 1933 and next year, at 14, she won the Ladies' Singles Handicap. Today Mrs Lee still lives in Novar Street. The new courts had been placed where the two southernmost courts are today, not far from a big oak tree; this grand old oak still provides deep shade for morning and afternoon teas in summer. Unlike the Hill Corner courts, the new ones were much nearer the Molonglo River and on the eastern side adjoined 'the cow paddocks', where local people kept cows that they milked daily.

The new courts were exposed and windy. They were also on low-lying land; two creeks ran alongside the eastern and northern court boundaries; there was even a ditch about a foot deep and 2 feet wide, running between courts and clubhouse. This latter was a small weatherboard shed, consisting of two

cubicles joined by an open area in the centre; there was a long bench running along the back wall. The two wooden windows at the front were pushed out and propped when in use. At the entrance there was a cement step above a board-walk of planks covering the ditch. Sited beside the courts, the 'pavilion' was supplied with running water but enjoyed the luxury of outside 'dunnies'. The suburb's swampy ground extended from Loftus Street all the way to the present lake's shore. The creek (now a storm-water drain) near the eastern boundary ran through open country long cleared of its original bush; beneath willow trees, several little creeks trickled down to the river where there was a low weir and deep hole where local people swam.

Due to the courts' location, drainage was and has remained a constant problem. As late as the 1990s, new building work in the district disturbed the sewerage pipes: their contents forced open a manhole to the north of the courts and they were flooded with raw sewage. For two years in the early 1950s the courts became unplayable and were closed for repair. During this closure the club used CSIRO's Forestry School courts. Bob Watt was the club's president when, on 2 May 1954, Westridge Tennis Club's renovated and extended courts re-opened as the group of four that we see today. However the old clubhouse or 'pavilion' was unsatisfactory and a replacement was completed during the next three years. In 1957 a windbreak of the huge willows that now surround the courts was planted. (Then, too, the club gained a new neighbour, Yarralumla Primary School.). The new work on the club's facilities had been funded by the Federal government which then administered the growing city. At a celebratory event to mark the opening of the new pavilion two young members staged a comical impersonation of the governor-general and his wife, Sir William and Lady Slim. Little Audrey Oldfield dressed up as Sir William and tall Mal Watt appeared in a lovely floral frock as his lady wife. (When the real Sir William, who lived at Government House, Yarralumla, returned to London in 1960 he was raised to the peerage; he took the title Lord Slim of Yarralumla and Bishopston.)

The new, larger, grey and white wooden clubhouse had inside toilets and plumbing. High 'chicken wire' nets enclosed the courts. Behind the southern end, where the practice wall is now, there was a play area for children, with see-saw, swings, sandpit and a 'bubbler' or drink fountain. The new courts proved a popular spot for Westridge kids to meet after school for games of tennis; in summer these often stretched on into the evenings.

In 1958 Stan and Pat Harriden became members. Pat began Wednesday morning social tennis for women, which continues to this day; though we now have mixed groups on Tuesday, Wednesday and Thursday mornings. Through the 1960s, although social tennis was played on Sunday afternoons, the club's main focus was on pennant competition, in which it performed very well. By then known as Yarralumla Tennis Club, the courts were among the best in the Australian Capital Territory. YTC fielded both men's and women's teams in the top pennant divisions of the territory's matches and within the club, interest in competition tennis was paramount. Having players in the top divisions spurred lower-ranked people to improve their game and team places were hotly contested. Yarralumla players took part in all local club championships, also the ACT championship and the ACT open championship, with the latter two events fought out at the Manuka Tennis Complex. In addition, Thursday tournament tennis was available to women. Club members were rostered to organise and run these matches. Both male and female members volunteered for duty at championship events: either on the tournament committee; or with refreshments; or on court, as ball girls/boys. Today, however, social tennis is the more popular of the club's activities.

As well as being a keen club president (from about 1976), starting in 1969, every Saturday morning till 1994 Stan Harriden acted as a volunteer coach for junior players. This included teaching them how to look after the courts. He and Ron Crossley formed two groups, beginners and the more advanced (to age 17), and the two men supervised the participation of 14 pennant teams in junior competitions with other clubs. These matches were on Sunday afternoons during winter but the ACT tennis officials insisted that the kids must be dressed in all-white shorts and skirts, even through sleet and rain.

Wally Masur was a keen young player who had his start at YTC. In 1974 he joined the club with his parents Lesley and Kurt. He practised with Lesley, who paid him 50c if he managed to hit fifty balls over the net without error. If he muffed one shot, even at the 48th ball, he'd have to begin all over again. Not surprisingly, he was soon playing in the junior pennant. At 12 he played in a mixed doubles competition with Lesley, whispering to her before the game, 'Mum, am I allowed to play the lady?' His next match was with the men's team! At 14 he played in the Blackwell Cup in Sydney and next year represented Australia overseas. Wally went on to become an international champion and is still prominent in professional tennis.

The surface of our courts was often referred to as clay, which does not drain well. In fact, the original surface had been constructed from ant-beds. Active ant-beds were dug up in the surrounding bush, pebbles, ants and all, and carted on trucks to Yarralumla for laying; the blameless ants being burnt off later. In 1993 the club's four courts were re-laid using crushed granite gravel. In the old days players used much heavier tennis racquets that had small 'heads' and were made of wooden frames with cat-gut strings. When not in use they were kept in small wooden presses, screwed at the four corners to maintain tautness.

The second, weatherboard, clubhouse at the Mueller Street site remains as the core of the club's present structure. But it was very different from the one we have now. It had been rather cramped and lacked a real view to the outdoors. The most recent renovation, incorporating large 'picture' windows at the front and along the left side, was completed in about 1988 to designs drawn up in 1986 by architect and club member Bob Warren.

Scrumptious afternoon teas as a midway break between the afternoon's sets have always been a feature of club life: in the early days these included dainty sandwiches, pancakes, lamingtons and lavish cream sponges topped with fruit. Today the fare is similar, though without those rich sponges, and often includes a healthy component of cheese and fruit. As is the case now, in the early days club members were drawn from all walks of life, from the incinerator operator at the Brickworks and Government House employees, to bus drivers, senior public servants and, later, members of the diplomatic corps. Social distinctions have never been noticeable within the club and its membership, up to and including the 1960s, reflected the country village atmosphere of Yarralumla in that era. Now, however, much of the suburb is considered the best real estate in Canberra.

No account of YTC would be complete without mentioning the long-term support of the Bourke family and especially its matriarch Marjorie (Marj). She is the virtual mother of the club and like all mothers, she performs many unobtrusive roles to keep it running smoothly. These include: early morning checks, following rain, to gauge whether the surface is fit for play; removal of garbage; baking delicious chocolate cakes; and faithfully providing the milk for Saturday's afternoon teas. A long-time committee member, she is also membership secretary and makes a point of giving a warm welcome to shy newcomers on their first day of play.

Despite the decline of tennis in the ACT in recent years, in 2005 the membership of our thriving club stands at 123 adults and 53 juniors. Lively mixed social tennis is played on Saturdays and we enter teams in ACT pennant competitions. After some lean years the club's financial position has improved, largely due to the efforts of current president Gwenda Bramley. Our lease is due to run out in 2012. We trust that the ACT Government will renew it, without varying the conditions. In this way a fixture that has long been a notable landmark and recreational resource at Yarralumla can keep giving pleasure to the tennis players who now come from all over the city and beyond.

TENNIS AND TEA

The Yarralumla tennis club's
a friendly happy place
where stamina and skill
both set a cracking pace.

Our feats and frolics on the courts
bring smiles to every face
but it isn't only sport we love -
that's far from being the case.

Fresh sandwiches and tasty teas
are brought along to share,
these luscious home-baked luxuries
are made with loving care.

So pay a sub to join our club,
a move you won't regret.
Like us, you'll always want to stay
and have another set.

Suzanne Edgar, Yarralumla, 6 November 2005

My thanks are due to the people who kindly gave me information which was used to put together this story: Mr and Mrs Stan and Pat Harriden, Mr Reg and Mrs Kath Newcombe (née Devlin), Mrs Eileen Lee (née Horan), Mrs Deidre Jones and Mrs Lesley Masur.

A Potted History Gleaned from Interesting and Important Snippets Referred to in AGM Minutes

2015

- Two synthetic grass courts were installed to replace the two clay courts.
- Expressions of interest were called from qualified coaches working in the ACT, to establish a more formal Club coach arrangement.
- A strategic plan was drafted for consideration by the 2015/16 committee.
- Maurice Hermann was appointed as a Life Member.

2014

- The Club committee undertook extensive research into the options available for replacement of the two “clay” courts and consulted with all members on their preferences.

2013

- Mrs Marjorie (Marj) Bourke retired from taking day court bookings and Mrs Deidre Jones retired from taking night court bookings.
- Mobile phone purchased for taking court bookings.

2012

- Consideration of options for replacement of the remaining two clay courts commenced.
- Had an exchange of social days with Moruya Tennis Club.

2011

- Membership renewals moved to the online system set up by Tennis ACT
- In 2010-11, YTC received a grant of \$2,610 from the ACT Government which was used to install a new security gate.
- Asbestos assessment. The ACT Government did an asbestos assessment of all community sporting facilities. Our clubhouse was found to have asbestos only in the fibro-asbestos material used in the eaves. This is safe as long as it is not damaged or interfered with.

- Trees. During the year we became increasingly concerned about the danger caused by the two large dead trees near courts 1 & 2, the way overhanging branches were obscuring the lights on courts 3 & 4, and the number of tree roots which were pushing their way under the court surfaces on and between courts 3 & 4. The ACT Government removed the dead trees, cut back the overhanging branches and installed a root barrier to the north of the Club's northern fenceline.

2010

- The club benefited from 2 grants in 2009-10:
 - \$5,000 from the ACT Government for a Seniors Refresher clinic and the purchase of a ball throwing machine.
 - \$1,262 volunteers' grant from the Federal Government's Department of Families, Housing, Community Services and Indigenous Affairs to purchase a lawn mower, BBQ and shed.
- A Special General Meeting agreed to a revised and updated Club Constitution. The changes incorporated in the new constitution were principally undertaken to reflect changed legal arrangements for clubs and associations in the ACT and to also take account of the Club's use of email and similar services for contacting and communicating with members.
- Gwenda Bramley was appointed as a Life Member.
- For the first time in many years, the Club once again had junior pennant teams.

2008

- Two artificial grass courts were installed to replace the Club's northern-end clay courts.

2006

- A 75th anniversary celebration party was held in November 2005.

2004

- A "monster" garage sale was held, which raised \$1,000.

2003

- Court weed spraying and clubhouse cleaning were a problem. Consideration had been given to employing one of the Club's members, but the price quoted for workers' compensation insurance was \$600. There was a suggestion that club members be put on a roster for these jobs and that if someone didn't want to go on the roster, or didn't do their rostered tasks, then there could be an additional membership fee.
- "Returning to Tennis" clinics were started with ACT Government grants. These ran for the next few years and attracted many new members.
- Drawing on the renowned cooking talents of the Club's members, a cake stall was held and raised \$600.

2002

- Court drainage was raised as an ongoing problem. There were many days on which play was not possible.
- The last 6m of the sewerage drainpipe was replaced with new pipe and an inspection point added. In this instance, it is likely that the "last 6m" refers to the pipe closest to the northern gate of the lawn area.
- A levy of \$10 per member was agreed to pay for plumbing repairs.
- Kurt Masur and Don Smyth were appointed as Life Members.

1997

- At the 1997 AGM it was noted that senior membership was 160, up from 145 the year before, and junior membership was 88, up from 85.

1996

- At the 1996 AGM it was agreed to revert to using Slazenger balls, after a trial of another brand (not named).

1995

- Deidre Jones as appointed as a Life Member of the Club.
- Junior coaching was agreed as the Club's top priority at the 1995 AGM.

1994

- Senior membership was 146 and junior membership 70.

1991

- Gwenda Bramley prepared a development plan for the Club and presented it to the 1991 AGM. The following was noted:
 - The Club had four hard (clay) courts, with good night lighting.
 - Membership peaked in the 1975-85 decade.
 - The average age of social players was 40+, if not 50+.
 - The Club had no pennant teams.
 - There were few members in the 20-40 age group.
 - It was noted that the lack of 20-40 year olds could be partly explained by people in this age group preferring to play at clubs with artificial grass courts.
 - Negotiations were underway with the ACT Government to get land for two more courts.

1979

- It was reported at the 1979 AGM that 70 juniors regularly attended coaching on Sunday mornings.

1972

- At the 1972 AGM, Stan Harriden was thanked for all his work with juniors and it was noted that the Yarralumla Club had the 3rd largest junior membership in the ACT.
- Despite the President and Vice President both being males in 1972, it would appear that they may have been in the minority, as at the AGM it was moved that the Club advertise for more male members.

1970

- Only 10 people were present at the 1970 AGM but in spite of this (or maybe because of this), some significant matters were discussed.
- The minutes imply that funds relating to junior members were kept separate from general Club funds. Deidre Jones asked if junior funds would (continue to) be kept separate or if they would be moved to general Club funds. Stan Harriden said that he would like to use the money to take 40 juniors to Brisbane.
 - There is no record of what the trip to Brisbane was for or whether it actually took place.
- There was a separate ladies branch of the Club, headed by Mrs L Newman.

- It was moved that the Club be affiliated with the ACT Lawn Tennis Association (although the same motion had also been moved in 1954).
- It was noted that because of the large number of pennants teams and other competitions, it was hard to schedule the Club Championship event.
- At the 1970 AGM it was noted that two Club members were ranked in the top 8 in the ACT: Mr C Roberts was ranked 2 and Mr Roger Allnutt was ranked 8.

1968

- At the 1968 AGM it was noted that the Club had the third highest junior enrolment in the ACT.
 - This is most probably not too surprising. Development of Yarralumla as a suburb really only started in earnest in the early 1950s and so by 1968 it would have been a suburb full of teenagers.

1965

- Judging by the minutes of the 1965 AGM, it would appear that the Club was in some disarray around this time.
 - At the 1964 AGM Mr L Sims had been elected Treasurer, but after three months Mrs Deidre Jones took over the role.
 - At the 1965 AGM, Deidre Jones reported that she was only able to report for the period that she was treasurer and that she had no records for the time that Mr Sims was treasurer.
 - The minutes of the 1964 AGM could not be read, ratified or considered because the Secretary was not at the 1965 AGM.
- Over much of the 1960s, 1970s and 1980s, there were various sub-committees. This history does not record all those sub-committees or their membership, but 1965 was typical of this period. For that year the:
 - Selection committee had 3 members
 - Tournament committee had 4 members
 - Social committee had 5 members
 - Junior development committee had 2 members
 - There were 4 delegates to the ACT Lawn Tennis Association.

1964

- In 1964, Club members were either young, or night owls, or both. The AGM didn't open until 8.30 on a Sunday night. (Could you imagine how many members would turn up to an AGM these days if it was held at such a time? – It is unlikely that there would be a quorum!) Anyway, the members present were awake enough to move that junior members be paid 5/- per day to clear weeds on the courts – allowing for inflation, this is equivalent to about \$6.50 per day in today's (2015) money.

1962

- Some things never change! At the 1962 AGM it was commented that many members were not leaving the clubhouse clean after using it.

1961

- The 1961 AGM agreed that the Club should pay someone to cut grass around the courts and spray weeds on courts.

1956

- The 1956 AGM had to be deferred due to the lack of a quorum – maybe it had been scheduled for 8.30 on a Sunday night! Even with this deferral, though, the financial report had not been prepared or audited when the AGM was finally held, so maybe there were wider (unspoken) problems in the Club.

1955

- Once upon a time (and even in recent years), players at ‘The All England Club’ (also known as ‘Wimbledon’) had to wear all white, and it would seem that in Yarralumla we were trying to maintain high standards as well. At the 1955 AGM, it was decided that correct tennis attire (which was not specifically described) must be worn on Saturday and Wednesday afternoons and all day Sunday. A browse of photos from this time (on the internet) shows that in most cases women wore short white dresses with frilly nickers and men wore white (short) shorts and polar tops. All wore white socks and sandshoes.

1954

- In 1954 the AGM was held in Yarralumla Hall and dealt with a lot of business. In particular, a new Constitution and By-Laws were adopted. The bulk of these were fairly standard and were much like similar clauses in the Club’s current constitution. Some interesting clauses not found today, though, included:
 - “A visitor is a person who is not a resident of Yarralumla.”
 - “A person shall not be permitted to play on the courts on days of organised social tennis or competition matches unless that person wears correct tennis attire.”
 - “Provided there are sufficient lady members present, the use of the four courts will be restricted to lady members on Wednesday afternoons, for the playing of organised social tennis, tournaments and competition matches.”
 - “No child under 9 years of age is allowed on courts at any time.”
 - “The colours of the Club are black and gold.”

- In relation to the last point, in 2014 a black and gold Club cloth badge, as shown on the front cover of this history, was found in the bottom of a box in the Club storeroom. I do not know when this badge was produced, but it is printed rather than woven and so is most probably at least pre-1970s.

1954

- The 1954 AGM was held in Westridge (the old name for the suburb of Yarralumla) Hall – this may have been the hall which used to be on Schomburgk Street and which was near the courts originally used by the Club near the corner of Woolls Street and Maxwell Street (see a map in a later section of this history). The meeting passed a motion, though, that future meetings should be held in the “tennis pavilion”.
- It was reported that the Club had approached the Forestry School to see if its courts could be used. The reason for wanting to use the Forestry School courts was not given in the minutes, although in a later part of this history, it is noted that “For two years in the early 1950s the courts became unplayable and were closed for repair. During this closure the club used CSIRO’s Forestry School courts”.
- Also not explained in the minutes was why the Secretary was asked to write a letter seeking use of the Albert Hall.

1951

- One of the perils of attending an AGM is that you get fingered for a job. Well nothing could have been more certain at the February 1951 AGM, when all 12 members present got “selected” for the Social Committee.
- Up until 1953, there appeared to be very few formal committee positions – the only formal positions were President, Secretary and Treasurer. In some years, the Secretary and Treasurer positions were joined and held by one person. From 1954 there were General Committee and sometimes other formal committee positions. Other positions which people were often voted in to or appointed to were: selection committee, delegate(s) to the ACT Lawn Tennis Association (ACTLTA), auditor, ladies social committee, court captains.

1950

- There was obviously a concern with children in 1950. Three motions were moved at a General Meeting held in October that year:
 - “That parents be asked to keep young children off courts and out of the pavilion...”

- “That court captains for the day be the first lady and gent over 21 to come to the courts that day.”
 - Comments: it is interesting that there had to be both a men’s and a women’s captain – this was not an era of equality of the sexes! Also, in 2015 if the first person to turn up to a social session was responsible for organising games for the whole session then it could be hard to get anyone to turn up on time (or maybe until they saw another car in the car park!)
- “That juveniles be 10yrs old before joining the club and no juveniles be allowed on courts during the weekend.”

1949

- The 1949 AGM is recorded as being held in the “Pavilion at Westridge”. (In the year before, 1948, the Pavilion is referred to as being in Yarralumla – this may point to some confusion in the community at the time regarding what the suburb was actually called.) At that time there must have been some move (presumably either by the Club itself or through government lease arrangements) to give special treatment to people who lived in Westridge. This can be deduced from the following motion being passed:
 - “That no resident of Westridge be classed as a visitor to the courts, and residents must be a member of the club before playing on the courts, any financial member of the club who has a visitor may bring them to the courts and they may play without charge.”
- At this time and, it would seem, for most of the intervening years, finding volunteers to do court maintenance seems to have been a problem. The following motion was passed:
 - “That two men members be rostered fortnightly to maintain courts and keep weeds chipped, and if the ones rostered do not put in an appearance and have no reasonable excuse they be fined 5/-“.
- It is worth making a couple of comparisons regarding this fine. At that time, annual Club membership was 15/- (15 shillings) per person and so a similar fine these days would be over \$40 – readers of this history can only imagine the uproar that would erupt if such an amount was proposed in 2015 and the trouble that the Treasurer would have in collecting it. On the other hand, though, the 15/- annual membership fee was only about 3.8% of average male weekly wages at the time, whereas in 2015 the annual membership fees are about 8.3% of average male weekly earnings.

1947

- At the 1947 AGM a motion was passed “That juveniles be allowed 4 new balls a month”.
- There is a gap in minutes for most years of the Second World War – there may not even have been any meetings during this time.

1939 and 1940

- At both the 1939 and 1940 AGMs, a motion was passed “That Yarralumla Club affiliate with the ACTLTA”.
- The Club obviously had financial concerns in 1940 as a motion was passed “That old balls be used when ‘practicable’”.

1936

- In 1936, and possibly beforehand, the Club had a Patron – Mr Shakespeare. There is no mention of who Mr Shakespeare was, although Thomas Mitchell Shakespeare (who died in 1938) was prominent in ACT society at the time. Amongst other achievements, in 1925 he set up the family company, Federal Capital Press of Australia Ltd, which published *The Canberra Times* from 1926. Further, on 21 June 1932, *The Canberra Times* reported that Mr Shakespeare, a member of the Federal Capital Advisory Council, presented a petition from 40 Yarralumla residents to the Council asking that land in an area of Yarralumla then known as The Horse Paddock be set aside for sporting facilities, including for tennis courts.
- The following cutting is from *The Canberra Times*, 21 June 1932, p4.

YARRALUMLA

**RESIDENTS PETITION FOR
SPORTS GROUND**

**Hall District Seeks Postal
Service**

At a meeting of the Advisory Council yesterday, Mr. T. M. Shakespeare presented a petition from 40 residents of Yarralumla, addressed to the Minister for the Interior (Mr. A. Parkhill).

The petition requested that a portion of the large area known as the Horse Paddock situated to the east of the residential area of the suburb be set apart and improved as a recreation reserve and sports ground for citizens of Yarralumla and the surrounding district.

It was pointed out that Westridge once had what was locally regarded as a permanent sports ground and besides erecting on this other improvements, residents had contributed the sum of £85 towards erecting a tennis court there. This area had recently been traversed by streets and it was requested that two new tennis courts be built to meet the necessities of the district.

Mr. Shakespeare also presented a petition on behalf of 40 residents around the village of Hall addressed to the Postmaster-General (Mr. Fenton), which requested the provision of a mail delivery service for lessees north of Ginninderra Creek in the district of Belconnen.

The petition stated that some 15 families would be served by the institution of a new sulky and horse mail service from Hall to traverse a circular route, principally along main roads for a total distance of not more than 18 miles. At present these families had to travel up to 11 miles each to post or receive letters and parcels from the Hall Post Office.

The council agreed to forward the petitions to the respective Ministers with a request that they receive sympathetic consideration.

Some General Observations and Comments About Matters Raised in AGM Minutes

- Drainage of the clay courts after rain was mentioned at the 1998, 1999, 2000, 2001, 2002 and 2003 AGMs
- In 1998, it was noted that many days had been lost due to poor court drainage. Unavailability of the courts after rain was obviously a problem as early as 1983 because at the AGM in that year it was agreed to seek quotes for all-weather courts.
- Car park drainage was mentioned as a problem at the 1999, 2009, 2010, 2012 and 2013 AGMs
- AGM minutes do not always mention all the sub-committees that the Club has had in place, but it is clear that for much of the Club's life from at least the 1950s until the 1990s, there was a grading committee for determining player ranking in tournaments and pennants. In the 1980s and 1990s, Stan Harriden and Lesley Masur were regular, if not continuous, members of the committee.
- In the AGMS for the late 1930s and early 1940s, there is reference to "clearances". The Minutes do not explain what "clearances" were for or why they were required. It may be, though, that clearances related to members who wanted to transfer to another club.
 - In 1937 there is a motion "That clearances be granted to the following members...and in the case of ...the Secretary be instructed to notify that his application was not in order."
 - In 1939 it was moved that "...be advised that his application for clearance was not granted".
 - In 1940 it was moved that "Clearances be granted to all old members of (the) club who owed fees to end 1938" and "Clearance be granted to ...with the Club's deepest regret".

Major Expenditure and Infrastructure Upgrades

1954	Lights installed on one court.
1968	Practice wall built.
1970	Practice wall was raised by 3 feet.
1978	New cyclone fencing and gates were supplied by the Department of the Capital Territory.
1980	New lights for courts 3&4: \$9329.
1981	A lighting sub-committee reported that new lights for courts 1&2 would cost \$4500-5000. (There is no record of if, or when, the lights were bought.)
1984	New toilet cisterns: \$300
1992/93	Four courts were refurbished – total cost \$18,556, including an \$8,000 grant.
1994/95	Fencing for enlarged recreational area: \$2297 Garden and in-ground watering system: \$2580
1995/96	Vinyl flooring to the clubhouse: \$3,900 Internal court fencing: \$4,117 Motorised roller: \$1,100 Hot water heater: \$705 Outdoor tables and seats: \$2684
1999/00	Bubbler: \$938 Perimeter fencing: \$13,260 , including an \$8,500 grant Parking area garden: \$2, 277
2001/02	Levelling of baselines: \$1500 Replace clubhouse timber decking: \$2742
2007/08	Clay/gravel courts 3&4 resurfaced by Sportszone Group Pty, with <i>Club 40</i> synthetic grass. Total cost \$46,200. Assistance was received through an ACT Government grant of \$16,500.
2009/10	Ball throwing machine, Lobster Elite 1, bought from Tennis Warehouse Australia, September 2009 - \$2,895. Paid for with a grant from the ACT Government.

All the following were acquired with the assistance of a grant of \$1,262 from the Australian Department of Families, Housing, Community Services and Indigenous Affairs:

- Cement slabs for garden shed: \$294
- Shed: \$814
- Electric lawn mower: \$259
- Extension lead for lawn mower: \$38
- Four-burner as BBQ, plus as cylinder and accessories: \$375.

2010/11	Front security gate and fencing: \$2,610 - paid with a grant from the ACT Government
20013/14	Sump pump and connection to storm water for courts 3&4: \$5100 Replacement urn over sink – 5Litre model: \$1100
2014/15	New synthetic grass courts installed by Polytan STI, covering existing clay on courts 1 & 2: \$79,200

Life Members

The AGM Minutes record that the following people have been given the honour of being declared Life Members of Yarralumla Tennis Club:

Maurice Hermann	August 2015
Gwenda Bramley	August 2010
Rob Bourke	August 2007
Kurt Masur	August 2003
Don Smyth	August 2003
Deidre Jones	August 1995
Marjorie Bourke	August 1994
Mr B Devlin	Ratified August 1994
Mr H McArthur	Ratified August 1994
Mr W Quealy	Ratified August 1994
Mr S Harriden	Ratified August 1994
(It would appear that these ratifications were necessary due to changes to the Club's constitution in 1994.)	
Mr S Harriden	October 1980
Mrs K Newcombe	October 1974
Mr P Watts	AGM 1970
Mr H McArthur	Dec 1955
Mr O Crowley	Jan 1952
Mr M Johnson	Jan 1952
Mrs D Boyd	Feb 1951 (Mrs Boyd was also nominated for Life Membership at the Jan 1952 AGM)

Note: As at August 2015, the names of the Club's first three life members did not appear on the Club's Life Membership board in the Clubhouse. The 2014/15 committee agreed that this would be rectified.

Dedicated Service to the Club Worth Particular Mention

- Noting some discontinuity in records, it appears that Marj Bourke was on the Club's Committee for approximately 27 years.
- Stan Harriden was President of the Club for 14 years from 1972 to 1985.
- Assuming continuity of service for the years 1957 to 1960 (for which there are no records available), William (Bill) Quealy was either President or Vice President of the Club for 20 years from 1954 to 1973.
- Assuming continuity of service for some years for which we don't have records, H McArthur was Secretary of the Club for 16 years from 1939 to 1954 and was also Treasurer for at least another 3 years before that.
- Marj Bourke was the contact for day court hire for some 30 years, from 1983 (or possibly earlier) to 2012.
- Deidre Jones was the contact for night court hire for some 27 years, from 1986 (or possibly earlier) to 2012.

Yarralumla Tennis Club Committee Members

Date of Election	President	Vice President	Secretary	Treasurer	Secretary/ Treasurer	Membership	General Committee
29/8/15	Maurice Hermann	Jill Circosta		Leigh Hermann		Janet Werner	Les Worthington Wendy Rainbird Wendy Whitem-Trunz Adam Bartlett Tom Tyrrell
16/8/14	Maurice Hermann	Jill Circosta	Ben Carter	Leigh Hermann		Janet Werner	Mark Rogerson Les Worthington Julie Oliver Wendy Rainbird
17/8/13	Maurice Hermann	Jill Circosta	Robyn Waddington	Leigh Hermann		Janet Werner	Mark Rogerson Les Worthington Ray Akhurst Richard Calver Michael Bouchier Julie McNamara
18/8/12	Maurice Hermann	Jill Circosta	Robyn Waddington	Leigh Hermann		Janet Werner	Mark Rogerson Ann Lehmann Geoff Smith
20/8/11	Maurice Hermann	Jill Circosta	Helen Allnutt	Leigh Hermann		Noeline McGuffin	Ann Lehmann Geoff Smith Robyn Waddington Janet Werner
21/8/10	Maurice Hermann	Jill Circosta	Helen Allnutt	Leigh Hermann			Robyn Waddington Noeline McGuffin Margaret Dorfer Geoff Smith Ann Lehmann
15/8/09	Maurice Hermann	Jill Circosta	Helen Allnutt	Leigh Hermann			Margaret Dorfer Noeline McGuffin Robyn Waddington

9/8/08	Gwenda Bramley	Maurice Hermann	Helen Allnutt Jill Golley	Leigh Hermann			Margaret Dorfer Angela Merz Jill Circosta
August 2007	Gwenda Bramley	Maurice Hermann	Helen Allnutt Jill Golley	Bruce Golley			Angela Merz Dorothy Harris Margaret Dorfer Brenda McFarlane
5/8/06	Gwenda Bramley	Rob Bourke	Helen Allnutt Jill Golley	Bruce Golley			Marj Bourke Margaret Dorfer Brenda McFarlane
August 2005	Gwenda Bramley	Rob Bourke	Helen Allnutt Jill Golley	Bruce Golley			Marj Bourke Margaret Dorfer Brenda McFarlane
21/8/04	Gwenda Bramley	Rob Bourke	Laura Whelan	Ian Manton			Marj Bourke Margaret Dorfer
23/8/03	Gwenda Bramley	Rob Bourke	Sue Edgar	Ian Manton			Tim LeMesurier Marj Bourke Margaret Dorfer
9/8/2002	Gwenda Bramley		Sue Edgar	Ian Manton			
11/8/01	Gwenda Bramley	Rob Bourke	Jean Smyth	Don Smyth			Maureen Taylor Marj Bourke Wendy Rainbird Eda McGloughlin
19/8/00	Kurt Masur	Rob Bourke	Jean Smyth	Don Smyth			Maureen Taylor Marj Bourke Wendy Rainbird Eda McGloughlin
28/8/99	Mike Roarty	Colin Pitson	Jean Smyth	Don Smyth			Margaret Dorfer Rob Bourke J. Williamson Kurt Masur Marj Bourke
1/8/98	Mike Roarty	Tim LeMesurier	Maureen Taylor	Margaret Dorfer			Marj Bourke Sue Edgar Colin Pitson Jim Ferrie Adam Bartlett

23/8/97	Rob Bourke	Gwenda Bramley	Maureen Taylor	Margaret Dorfer			Lesley Masur Ian Manton Jim Ferrie Marj Bourke
18/8/96	Rob Bourke	Gwenda Bramley	Maureen Taylor	Margaret Dorfer			Lesley Masur Jim Ferrie Ian Manton Marj Bourke
20/8/95	Rob Bourke	Don Smyth	Maureen Taylor	Jean Smyth			Nicole Campbell Marj Bourke Jim Ferrie Gwenda Bramley
13/8/94	Michael Koodiaroff	Rob Bourke	Jean Smyth	Don Smyth			Nicole Campbell Marj Bourke Lorraine Ovington Sabine Hauser
18/9/93	Michael Koodiaroff	Bob Warren	Jean Smyth	Don Smyth			Nicole Campbell Marj Bourke Rob Bourke Judith Durston
31/10/92	Michael Koodiaroff	Bob Warren	Jean Smyth	Joan Calvert			Nicole Campbell Marj Bourke Rob Bourke Judith Durston Richard Sherwood
27/10/91	Bob Warren	Michael Koodiaroff	Judith Durston	Joan Calvert			Nicole Campbell Marj Bourke Rob Bourke J.Lee J.Williamson
28/10/90	Gwenda Bramley	Michael Chadwick	Judith Durston	Joan Calvert		Marj Bourke	Lesley Masur Stan Harriden Robert Warren
29/10/89	Michael Chadwick	Geoff Smith	Joan Calvert	Gwenda Bramley		Marj Bourke	Judith Durston Elizabeth Thompson Stan Harriden Ian Manton Robert (Bob) Warren

							Peter Edgar Margaret Dorfer
1988	No records						
1987	No records						
28/10/86	Marj Bourke	Geoff Smith	Mrs S Davies	Joan Calvert		Mrs Y Derham	Mrs J Morgan Bob Warren Stan Harriden Mrs J McArdle
26/10/85	Stan Harriden	N.C.L. Bailey	Mrs S.M.Davies	Joan Calvert		Mrs Y Derham	Lesley Masur D Chalmers George Huitker Bob Waren Marj Bourke J Morgan
21/10/84	Stan Harriden	Mr D Murdoch	Mrs S Davies	Joan Calvert		Mrs Y Derham	Mrs J Morgan Mr Ian Brown Marj Bourke Bob Warren
24/10/83	Stan Harriden	Lyn Hall	Libby Duffus	Rob Bourke		Norbert Auer	Mr Molnar Mr Otmar Dorfer Bob Warren Mrs Mooney Mrs Morgan Mrs Derham Marj Bourke
18/10/82	Stan Harriden	Otmar Dorfer	Lyn Hall	Joan Calvert		Norbert Auer	Lesley Masur Marj Bourke Rudi Klug Mrs Derham Steve Molnar Jenny Morgan
25/10/81	Stan Harriden	K Bascomb	Lyn Hall	Sue Fenton and Joan Calvert		Norbert Auer	Francis (Frank) O'Donaghue Joan Calvert Lesley Masur Rudi Klug
26/10/80	Stan Harriden	K Basscomb	Lyn Hall	Sue Fenton			Geoff Smith Norbert Auer

							R Perkins Marj Bourke Miss J Harriden Mr J Crick
21/10/79	Stan Harriden	Mr W Duff??	Marj Bourke	Sue Fenton			Lyn Hall Mr J? G? Smith Miss J Harriden Mrs G Basscomb
15/10/78	Stan Harriden	Deidre Jones	Marj Bourke	Mr K Basscomb & Mrs G Basscomb			Sue Fenton S O'Connor Jane Huitker Mr M Woodward
30/10/77	Stan Harriden	Deidre Jones	Marj Bourke	Mr K Basscomb & Miss G Thrum			Mrs Jane Hunter Joan Calvert Sue Fenton Mr W Williams
10/10/76	Stan Harriden	Deidre Jones	Marj Bourke	B Williams			Mrs P Harriden R ??? Joan Calvert Sue Fenton
12/10/75	Stan Harriden	Deidre Jones	Lois Newman & Marj Bourke	Joan Calvert			Bill Williams J Boulton P O'Connor Mrs Pat Harriden
13/10/74	Stan Harriden	Deidre Jones	Lois Newman & Marj Bourke	A Parkinson			P O'Connor P McNamara I Brown
15/12/73	Stan Harriden	William (Bill) Quealy	Lois Newman & Marj Bourke	A Parkinson			Deidre Jones P O'Connor P McNamara D Hall
3/12/72	Stan Harriden	William (Bill) Quealy	Lois Newman	A Parkinson			Deidre Jones C Johnston P Senior B Sissons D Fitzsimmons
13/12/71	Mr A Edmeadis	William (Bill) Quealy	Lois Newman	A Parkinson			Deidre Jones Mr Handley

							P Senior B Sissons Stan Harriden
1970	Mr A Edmeadis	William (Bill) Quealy	Lois Newman	A Parkinson			Deidre Jones Marj Bourke Trevor Bezear Mr P Senior Stan Harriden
1969	Mr Davies	William (Bill) Quealy	Lois Newman	Mrs Jorgenson			Deidre Jones Marj Bourke Mr Senior Mr Crosby Stan Harriden
Dec 1968	Mr Watts	William (Bill) Quealy	Mrs Tudor	Mrs Jorgenson			Deidre Jones Stan Harriden Mr Crossley Mr Edmeadis
Jan 1968 (1967 AGM)	Mr Watts	William (Bill) Quealy	Mrs Tudor	Mrs Jorgenson			Deidre Jones Stan Harriden Mr Crossley Mr Edmeadis
4/12/66	Mr L Blewitt	William (Bill) Quealy	Mr Watts	Deidre Jones			Stan Harriden Mr Williams Mrs Tudor Mr Nicholls Mr Modregger
5/12/65	Mr H Nicholls	William (Bill) Quealy	Mr P Watts	Deidre Jones			Mr R Watt Mr Blewitt Mrs Tudor Mrs Clowry Mrs Kerr
13/12/64	Mr Nicholls	William (Bill) Quealy	Mr N Smith	Mr Sims, but taken over by Deidre Jones after 3 months			Mr Watts Mr Blewitt Mrs Tudor Mrs Kerr Mr Davies Diedre Jones

9/12/63	Mr Nicholls	William (Bill) Quealy	Mr Watts	Mr Sims			Mrs Tudor Mrs Kerr Mr Davies Mrs Clowry Mrs Killian
9/12/62	Mr Nicholls	William (Bill) Quealy	Mr Watts	Mr Southwell			L Blewitt Mr Simms Mrs Newcombe Mrs Tudor Mrs Kerr
6/12/61	Mr Lane	William (Bill) Quealy	Mr Watts	Mr Southwell			Mr Blewett Mrs Newcombe Mrs Kerr Mr Cramb Mrs Hynes
1960	No records						
1959	No records						
1958	No records						
1957	No records						
Dec 1956	William (Bill) Quealy	Mr K Smith	Mr V Fisher	Mr J Quinvilan			K Armstrong Mrs E Nicholls Mrs Devlin Mr H Reid Miss L McArthur
Dec 1955	William (Bill) Quealy	Mr K Smith	Mr R Britt	Mr J Quinvilan			Mr R Watt Mrs P Smith Mr K Arnold Mr Buck Mrs M Smith
6/12/54	William (Bill) Quealy	W Lee	H McArthur	K Smith			R Britt H Nicholls R Watt Mrs Beaumont Mrs R Nicholls
Jan 1954	William (Bill) Quealy		H McArthur	P Clowry			
1953	R Griffin		H McArthur	Mrs J Harriott			
31/1/52	R Griffin		H McArthur	Mrs J Harriott			

26/2/51	Mrs H Quigg		H McArthur	Miss H McKay			
1950	H Quigg				H Mearthur		
6/2/49	H Quigg				H Mearthur		
1/2/48	W Harris				H McArthur		
11/2/47	W Lee		H McArthur	Mrs McArthur			
1946	No records						
1945	No records						
1944	No records						
1943	No records						
1942	No records						
1941	No records						
11/2/40	W Harris		H McArthur	W Lee			Mr Weaver Miss E Horan G Sharpe Mrs Weaver
2/2/39	W Harris		H McArthur	W Lee			
18/3/38	W Lee		R Reynolds	H McArthur			H Riddle R Weaver L Quigg R Axelby
28/2/37	W Lee	H Riddle	S Blumenthul	H McArthur			R Reynolds A Turner H Weaver M Tonkin
1936	Mr M Johnson	Mr W Harris	Mr S Blumenthal	Mr H McArthur			R Reynolds E Corey

Marj Bourke's Speech
On the occasion of her 90th birthday afternoon tea
Yarralumla Tennis Club
23 May 2015

There's an old saying, 'It's better to be lucky than rich'. I'm not rich but I count myself lucky, in that my parents were keen tennis players and they'd had me coached from when I was about eight years old and through my teens. I lived in Melbourne in the suburbs of Brighton and St Kilda and was coached in tennis on a court perched on the roof of a four-story building in Flinders Lane, right in the city. To reach this court it was necessary to climb four long flights of stairs, no lift of course. By the time you were on the roof you were puffing and panting and could barely speak and were in no condition to start some hard hitting. Should you manage to hit a very high ball, a lob of course, it landed down on the passing pedestrians in the streets below, which caused a bit of a stir at times.

On that court one Leo Guiney coached Nancye Wynne, who at that time was Australia's number one tennis player, and me ... (interception – 'number two' – laughter). That was my only claim to fame – sharing a coach with Nancye Wynne. I played in many junior tournaments in Melbourne and in my high school years I was on the tennis team for the whole three years.

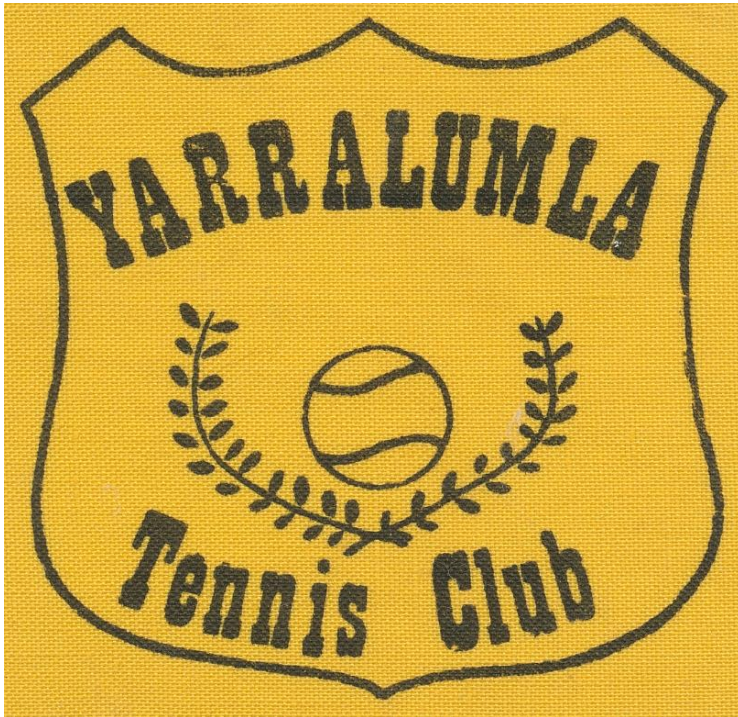
Anyway, tennis was really popular, and even when visiting friends in the country areas, you would know that they would have tennis courts. Friends and neighbours gathered for Sunday afternoon tennis which was followed by a lavish afternoon tea for which the country folk were renowned of course.

My second bit of luck was when I came from Melbourne to live in Canberra, in particular to Yarralumla, where I found a great tennis club in the district. Now, how lucky was that! My children of course had coaching there, and I decided I would join. So I took myself down to the club and told one of the ladies there that I would like to become a member. Having not held a racquet in my hands for quite a few years, I fronted up nervously and was asked to serve. I thought, this will be my debut and my demise. But I think I was so overcome I served reasonably well – big relief! I was delighted to be playing again, it made such a difference in my life. So in the early 1960s I became a member and later, a life member of the club. My son Rob, too, is a life member and still plays regularly, as you know.

I do value the great friendships I have made over the years, and though unfortunately tennis is no longer on my agenda I enjoy coming down and watching the talent and having a chat with everyone.

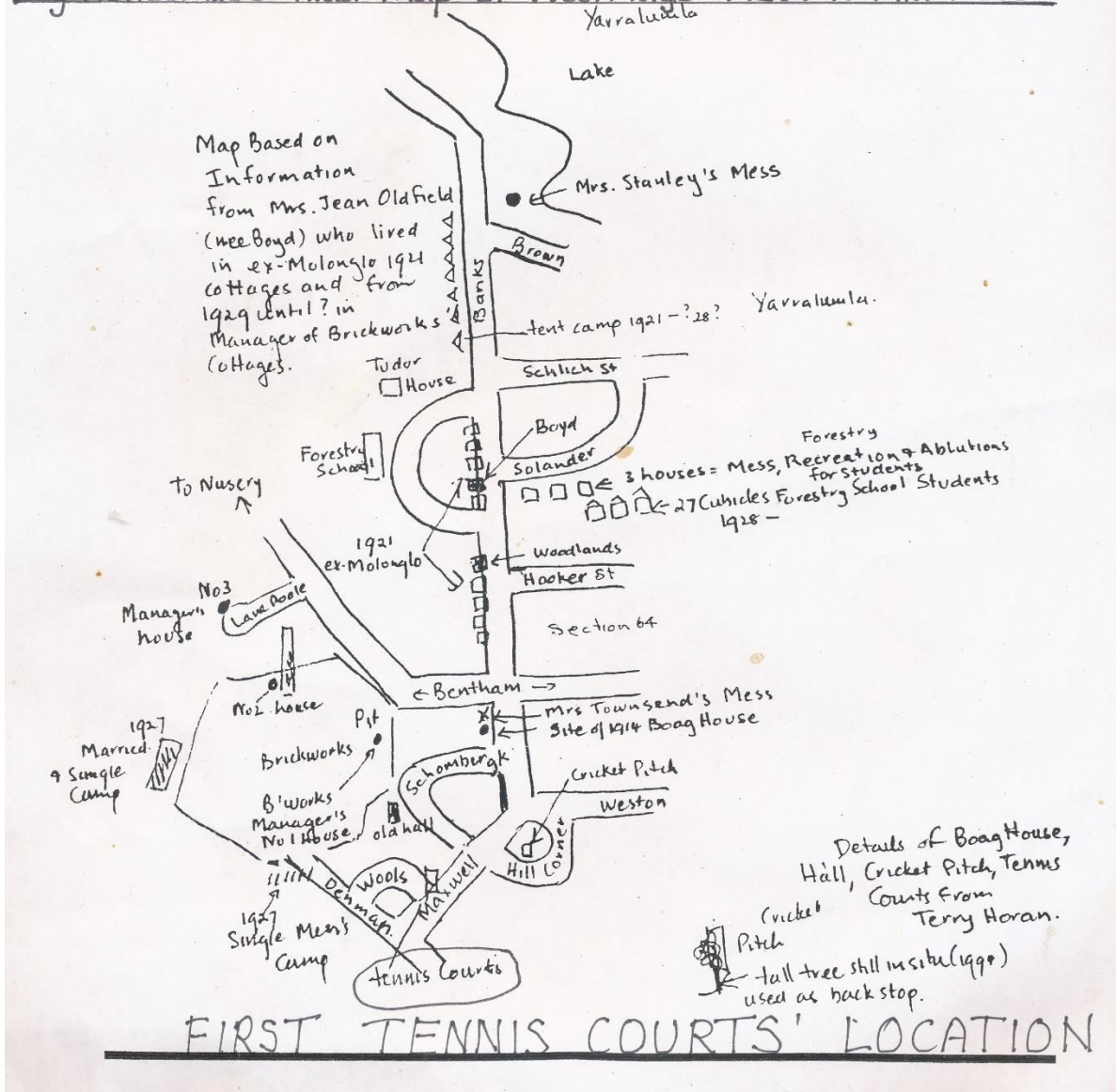
Thank you so much for making today such a special one and for all the good wishes, messages and cards on this, my 90th birthday.

Photos and Historical Documents



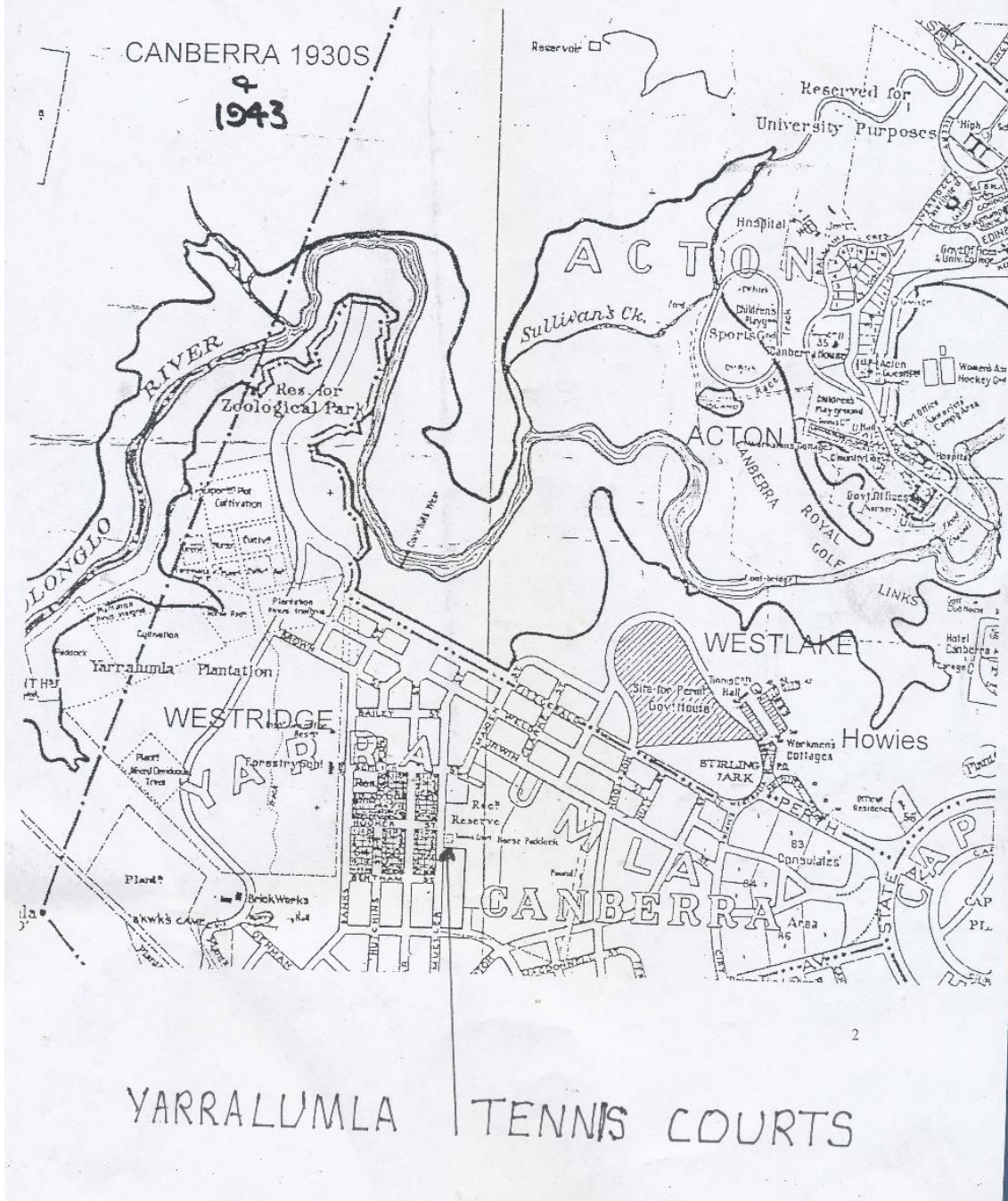
The Badge of Yarralumla Tennis Club

Reg Newcombe's 'Mud' map of Westridge: 1930s to mid 1950s



Map showing where the first tennis courts in Yarralumla were located

Map of Canberra 1943
 showing the suburbs of Acton, Westridge
 & Westlake



Map showing Yarralumla Tennis Club on the site (where it now stands) of the old horse paddocks



Yarralumla Tennis Club courts and Yarralumla Primary School, 1957

Winter Sports – a poem by Suzanne Edgar

The following poem is by Club member Suzanne (Sue) Edgar, and is included in her 2012 collection *The Love Procession*, published by Ginninderra Press. It is given here with Sue's permission.

Winter Sports

When early morning mists that clothe our lake
begin to lift and leave the shores quite free
the tennis players, only half awake,
trot out to start a game; but gingerly
for frosty grass can cause a sudden slip.
A patch of muddy clay could well betray
unwary folk who have a metal hip
and hope to play again another day.
At once the air is pinging with hit balls
while leaps and lunges heat the racing blood.
The shouted scores and jokes, triumphant calls,
disturb the peace of a sluggish neighbourhood
but hours of hit and miss, of raucous fun
subside with tea and scones in the lazy sun.

SANDWICHES

Dorothy Harris

Afternoon tea must always start with sandwiches. You are not allowed to move on to the cakes and muffins until you have blunted your appetite with a sandwich.

75 years ago the menu for afternoon tea would have itemised tea, coffee, bread and butter, five kinds of sandwich, oyster vol au vents, chicken cutlets, two creams, four jellies, an ice, soft drinks and a claret cup.

Traditional sandwich fillings were:

Cucumber (peeled and sliced as thin as a leaf, spread in a double layer)

Hard boiled Egg with Mayonnaise or Shredded Lettuce

Watercress

Shrimp

Roast beef and Horseradish

Sandwiches were made with either white or brown bread, or a combination of both. The bread was sliced very thin, buttered, and the crusts removed.

In 2005 we use bread bought already sliced, with or without crusts.

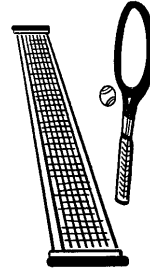
Suggested fillings are:

Ham with mustard or tomatoes

Cream cheese with finely chopped celery and walnuts

Tuna and mayonnaise.

When the sandwiches are filled the bread can be cut into four triangles or three rectangles.



Yarralumla Tennis Club



Recipe Book
CELEBRATING 75 YEARS
OF
AFTERNOON TEAS
ON THE LAWNS AT YARRALUMLA

November 2005

ZUCCHINI SLICE

Alison Hancock

- 375 g zucchini
- 1 large onion
- 3 rashers bacon
- 1 cup grated cheddar
- 1 cup SR Flour
- ½ cup oil
- 5 eggs
- salt and pepper

Grate unpeeled zucchini coarsely, finely chop onion and bacon.

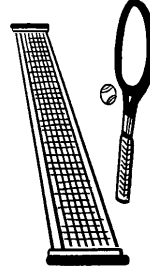
Combine zucchini, onion, bacon and cheese, sifted flour, oil and lightly beaten eggs, season with salt and pepper.

Pour into well greased 16cm x 26cm lamington tin.

Bake in a moderate oven 30-40 minutes or until browned.

Top with tomato if you wish.

Cut into slices, may be served hot or cold.



Page 3

TZATZIKI

Wendy Rainbird

A refreshing dip or appetizer sauce with spicy food.

- 1 cup of peeled, seeded cucumber, thinly sliced or grated
- 1 and ½ cups, (375 ml) natural yoghurt
- 2 cloves garlic, crushed
- 2 tablespoons shredded mint

Either coarsely grate the cucumber, or quarter lengthwise and finely slice. Drain well.

Combine with yoghurt and the other prepared ingredients.

Cover the bowl and chill for 1 hour before serving.

GUACAMOLE

Wendy Rainbird

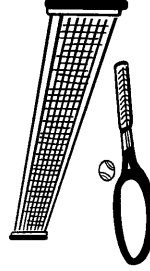
Another delicious dip, with rice or corn crackers, turkish bread or carrot sticks.

- 2 large ripe avocados; 1 tablespoon lemon juice
- 1 teaspoon grated onion; 2 cloves garlic, crushed
- dash of tabasco sauce; salt
- 1 tablespoon olive oil

Cut avocados in half, remove stone, scoop out flesh and mash or blend.

Add lemon juice, onion, garlic, tabasco & salt to taste.

After mixing all well, stir in olive oil.



Page 2

CHEESE AND HAM MUFFINS

Gwenda Bramley

Set Oven 200 degrees (fan forced 180) then Lightly oil a 24 hole minimuffin tin

1 ¼ cups SR flour; 1 tsp baking powder
1 cup grated Cheddar cheese; ½ cup diced ham

Place all above in basin – roughly mix

1 egg lightly beaten; ¾ cup milk
1/3 cup melted butter

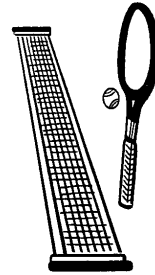
Add these liquids to dry ingredients and gently mix with fork

(Secret is not to overmix – barely mix so mixture is quite lumpy)

Spoon batter into each muffin tin about 3/4 full

Sprinkle tops of muffins with a little cheese if you have any left over.

Cook about 10-12 minutes for minimuffins, longer if you use bigger tins.



Page 5

EGYPTIAN BEETROOT DIP – (serves 4-6)

Helen Alnutt

3 medium beetroot (1kg); 300ml plain, low-fat yoghurt
2 cloves garlic, crushed; ¼ cup lemon juice
2 tablespoons extra virgin olive oil
½ teaspoon ground cumin; ½ teaspoon ground coriander
½ teaspoon ground coriander; ½ teaspoon paprika
salt and freshly ground pepper

Cut the stems off the beetroot (do not peel the roots, just wash well).

Cook in a large pot of simmering, salted water for 30 to 40 minutes or until tender. Drain, cool slightly and rub off the skins.

Finely chop, grate or process the beetroot in a food processor.

Add all the other ingredients and mix well. Season to taste with salt and pepper. Chill until required. Serve with warm. Crusty bread.

SEMI-DRYED TOMATO DIP WITH LAVOSH BREAD

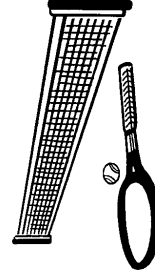
Helen Alnutt

150g semi-dried tomatoes, drained, reserving 1 tablespoon of oil
1 large onion; 250g cream cheese; 2 tablespoons plain yoghurt
black marinated olives and Lavosh bread to serve.

Process tomatoes, oil and onion in a food processor until finely chopped.

Add cream cheese and yoghurt and process until well combined.

Refrigerate overnight.



Page 4

BAKED RICOTTA

Jill Golley
(a party favourite)

500 g ricotta, low fat is fine

Marinade:

1 tablespoon each of chopped oregano leaves, thyme, sage,

use smaller amounts if using dried herbs, parsley

2 chopped red chillies (large)

1 teaspoon cracked pepper, 3 Tablespoon Olive oil

1 clove crushed garlic, (more if desired), ½ cup sun dried tomatoes

Method

Place ricotta on absorbent paper to drain away excess moisture.

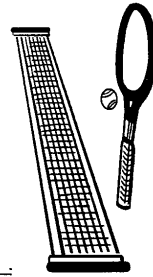
Place herbs, pepper, chili oil etc in a bowl and mix together.

Flatten ricotta with slightly raised sides, like a crater and spoon herb mixture on top.

Stand for one hour.

Bake in oven 140-150 degrees for 40-50 minutes or until cooked.

Serve with bread or crackers when cool.



Page 7

CHEESE BALLS

Marj Bourke

4 ounces butter

4 ounces grated cheese (half soft and half parmesan)

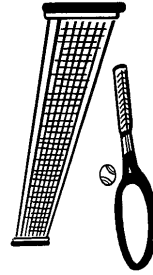
4 ounces plain flour

Salt, pepper and paprika to taste

Rub the butter into the flour, then add the remaining ingredients.

Roll into small balls in the palm of your hand, (then roll in coconut if desired)

Put onto a tray and cook in a hot oven for 10 minutes or until golden



Page 6

PEACH AND PEAR CAKE

Jill Golley

- 1 x 825 gm tin of peach slices in natural juice
- 1 x 415 gm tin of pear slices in natural juice
- 250 g of soft butter (I think 180 g would be ample)
- $\frac{3}{4}$ cup of caster sugar; 2 eggs
- 1 cup plain flour; $\frac{1}{3}$ cup milk
- $\frac{3}{4}$ cup of ground almonds

Cinnamon Topping

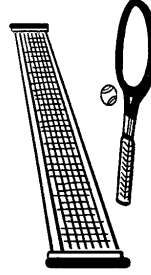
- 80 g butter, $\frac{1}{4}$ cup of caster sugar, 2 teaspoons ground cinnamon;
- 2 eggs lightly beaten

Grease 24 cm spring form pan, line base.

Drain fruit and pat dry. Beat butter and sugar until light and fluffy, beat in eggs one at a time. Fold in sifted flour and milk. Spread mixture into tin, sprinkle with almonds, top with fruit; pour cinnamon topping over fruit.

Place tin on baking tray in oven, place another tray on top and bake in moderate oven 1 $\frac{1}{2}$ hours, remove top tray and bake another 15 minutes.

Stand cake for 30 minutes before serving



Page 9

APRICOT TEACAKE

Brenda McFarlane

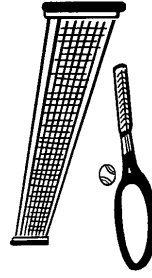
- 2 cups SR Flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup milk
- 100gms butter
- 1 egg (beaten)
- 2 Tablespoons apricot jam
- 2 Tablespoons apricot jam extra
- 2 Tablespoons coconut

Sift flour in basin, add sugar.

Melt together butter and jam over low heat, add to flour mixture with milk and egg.

Mix well.

Bake for 35-40 minutes at Oven 180 degrees. C



Page 8

FLOURLESS CHOCOLATE CAKE

Jill Golley

(a birthday favourite in our house)

185 g of quality cooking chocolate

185 g butter

$\frac{3}{4}$ cup raw sugar

6 eggs

pinch of salt

pinch of cream of tartar

185 g ground almonds

Melt chocolate, set aside.

Cream butter and sugar, add egg yolks, one at a time, beat in cooled chocolate.

Slowly add almonds. Beat egg whites with salt and cream of tartar until stiff. Fold in gradually.

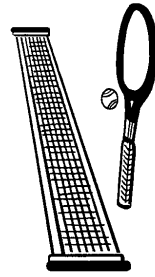
Bake in bottom $\frac{1}{3}$ of oven, 180 degrees for 40-45 minutes.

Don't over bake. Place cake tine on wet towel until cold.

Icing

$\frac{1}{2}$ cup cream melted with 250 g of dark chocolate.

Scald cream, add chocolate.



Page 11

ORANGE POPPY SEED CAKE

Jill Golley

1 packet of yellow butter cake mix

1 small packet of vanilla instant pudding mix

4 eggs

2 Tablespoons sour cream

$\frac{1}{2}$ cup orange juice

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{3}$ cup poppy seeds

Combine all ingredients.

Beat medium speed for 5 minutes.

Pour into 10" Bundt tin and bake 180 degrees for 1 hour.

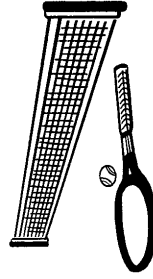
Cool in tin for 15 minutes.

Orange syrup

Juice plus rind of 2 oranges

$\frac{1}{2}$ cup sugar

Place juice and sugar in small saucepan and bring to boil. Continue boiling until thick, like honey, spoon over cake



Page 10

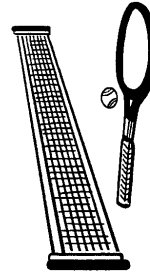
Make syrup while cake is baking.

Pour strained, boiling hot syrup over hot cake. Cool cake and serve with whipped cream or Greek yoghurt.

Syrup.

- 2 cups sugar
- 2 cups water
- 3 whole cloves
- 5 cm cinnamon stick
- 1 tablespoon lemon juice
- thin strip of lemon rind.

Place ingredients in a heavy-based saucepan and stir over heat until sugar dissolves. Bring to the boil and boil over moderately high heat for 10 minutes. Strain and use hot.



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WALNUT CAKE – KARITHOPITA – (serves 6-8)

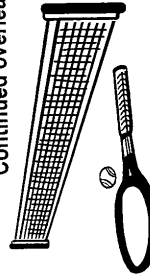
Helen Allnutt

- 1 cup butter
- 1 cup caster sugar
- 1 teaspoon grated orange rind
- 4 eggs, separated
- 1 cup flour
- 1 cup fine semolina
- 4 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ cup milk
- 2 cups coarsely ground walnuts
- 1 quantity syrup (see below)

Cream butter and sugar with orange rind until light and fluffy. Add egg yolks, beating well. Sift flour, semolina, baking powder and cinnamon twice. Fold into creamed mixture alternately with milk and add walnuts, mixing gently. Beat egg whites until stiff and fold into batter using a metal spoon to prevent over-mixing.

Pour into a greased oven dish, 33 x 23 x 5 cm and bake in a moderate oven (180 degrees C) for 45 minutes or until cooked when tested.

Continued overleaf...



Page 12

DATE AND NUT CAKE

Carolyn Curnow

1½ cups chopped dates

¾ cup walnuts

¾ cup sugar

3oz margarine or ¼ cup oil

Add 1½ teaspoons bi-carbonate of soda to 1½ cups boiling water and add to other ingredients.

Let stand for 10 minutes

Add 2½ cups self raising whole meal flour

Place in greased tin, lined with glad-bake paper

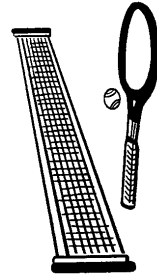
Cook at 175-200°C for ¾ hour

This recipe, from Aunt Evelyn, is easy and reliable.

The cake is suitable for picnics, morning and afternoon teas.

Frequently made for street stalls.

Keeps well in a cake tin.



Page 15

WEETBIX BISCUIT SLICE

Brenda MacFarlane

3 crushed weetbix; ¾ cup sugar; 1 cup SR Flour;

1 cup coconut; 125gms butter; 1 beaten egg

pinch of salt

Combine dry ingredients well,

add melted butter and mix well then add beaten egg.

Press into greased lamington tin and bake in a moderate oven for approx 20 minutes.

Ice with chocolate icing or use a block of dairy milk chocolate, melted. Cut into squares or rectangles.

APPLE AND PEACH SLICE

Jill Golley

1 packet of butter cake mix; 1 cup of coconut

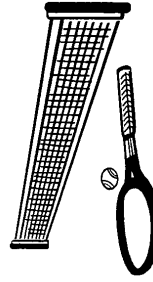
125 g butter, melted; 300 ml sour cream

425 g tin of apple or peach pie filling

1 egg; some cinnamon

Combine cake mix, coconut and butter.

Press into greased (6x10) tin and bake 180 degrees for 10 minutes. Spread fruit mixture over base. Combine sour cream and egg and pour over apple. Sprinkle with cinnamon and bake a further 20 minutes.



Page 14

BANANA AND WALNUT CAKE

Carolyn Curnow

- 125 gm butter or margarine
- $\frac{3}{4}$ cup caster sugar or raw sugar
- 2 eggs
- 3 ripe bananas (mashed)
- 1 teaspoon of vanilla flavouring
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{3}{4}$ cup self raising flour and $\frac{3}{4}$ cup of plain flour
- 1 teaspoon of bicarbonate of soda

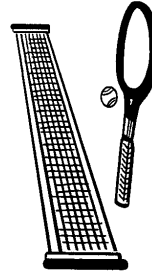
Mix butter and sugar. Add beaten eggs. Add bananas and vanilla. Beat mixture.

Stir in walnuts, sifted flours and bicarbonate of soda. Mix well.

Pour mixture into a cake tin.

Bake at 160 C. degrees for 1 hour

A tasty cake to make when you have ripe bananas.



Page 17

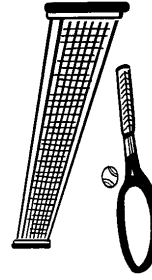
GRAN'S CHOCOLATE SLICE

Carolyn Curnow

- Six tablespoons margarine or butter
- Two heaped cups brown sugar
- Two eggs
- Two cups self raising flour
- Four dessertspoons cocoa
- Two teaspoons vanilla
- Chocolate icing and crushed nuts for decoration
- Mix melted margarine/butter with brown sugar
- Add beaten eggs
- Mix in flour, vanilla, cocoa. Stir ingredients well.
- Grease shallow cooking tray. Spread mixture evenly. Sprinkle nuts over slice.

Cook for twenty minutes in oven at moderate temp. Cool before icing, and decorating with nuts.

My mother, Dot, regularly cooked this family favourite. It keeps well.



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FLOURLESS ORANGE CAKE

Gwenda Bramley

2 large oranges, washed; 6 eggs, beaten
250g ground almonds, 250g sugar
1 teaspoon baking powder

Boil oranges, barely covered with water, in a covered saucepan for 2 hours (or use the microwave) until soft.

Allow to cool, cut open, remove pips, and roughly chop

Set oven to 190 degrees (170 fan forced), butter and flour a 24cm spring form pan

Blend eggs and oranges well with a blending wand (or use food processor)

Mix almonds, sugar, baking powder in a bowl

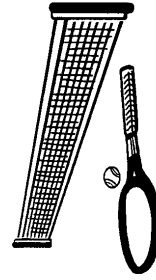
Add orange and egg mixture and whisk to combine

Pour mixture into prepared tin

Cook for 40min (fan forced) or up to 1hour in a conventional oven. If cake is **very wet** cook a little longer. (The final cake is quite moist)

Cool in tin before carefully turning out.. Serve with cream

See notes on next page...



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Notes:

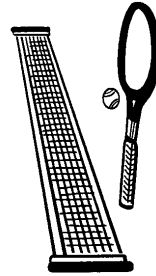
It is most important to use the exact size cake tin, otherwise it is difficult to achieve a good balance between doneness, moistness and not burnt on outside

If possible roughly grind your own almonds just before use.

I use whole blanched almonds but ordinary shelled almonds would be OK.

In this way the almonds are nice and fresh and can be ground so that you get a nice crunchy taste to the cake.

Flour cake tin with maize cornflour if you wish it to be absolutely gluten free



Page 19

POPPY SEED SYRUP CAKE

Chris Hines

- 1/3 cup poppy seeds; 185 g butter
- 3/4 cup caster sugar; 2 teaspoons grated orange rind
- 3 eggs, separated; 300 g sour cream
- 1 3/4 self-raising flour

Grease tin, sprinkle flour. Beat butter, sugar and orange rind in small bowl until light and fluffy. Add egg yolks one at a time, beating until just combined. After adding each yolk beat in sour cream. Transfer mixture to a large bowl. Fold in unsifted flour and seeds. Beat egg whites in a small bowl, until soft peaks form, then fold into cake mixture. Pour mixture into prepared tin and bake in a moderately slow oven for about one hour.

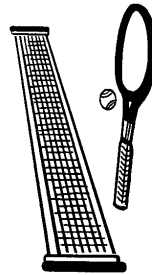
Make the syrup while cake is cooking.

When the cake is cooked let stand for 5 minutes, turn out onto a wire rack and lightly prick cake with skewer. Pour hot syrup evenly over the hot cake.

Syrup

- 2 teaspoons of grated orange rind; 1/2 cup of orange juice; 1/4 cup of lemon juice; 3/4 cup of caster sugar

Stir over heat until sugar is dissolved and then bring to a boil



Page 21

CUSTARD POWDER SPONGE CAKE (Very light)

Gwenda Bramley

Prepare a 23cm square cake tin – paper bottom, grease and flour sides. Set oven to 180 degrees (160 fan forced)

- 4 eggs
- 3/4 cup (165g) castor sugar
- 2 tablespoons custard powder
- 2/3 cup (100g) cornflour
- 1 teaspoon cream of tartar
- 1/2 teaspoon bi carbonate of soda

Beat eggs and sugar until thick and creamy (about 8 mins)

MOST IMPORTANT -Sift dry ingredients twice,
then sift over egg/sugar mixture

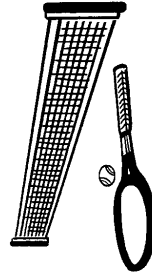
Fold in carefully with a large spoon

Bake 25 mins or until cake springs back when touched in centre

Turn out immediately on to a wire rack lined with paper

Turn top side up to cool

I generally cut in half, fill with whipped cream and passionfruit and sprinkle the top with icing sugar.



Page 20

RHUBARB CAKE

Geoffrey Smith

- 60g butter; 2 eggs
- 1 teaspoon grated lemon rind
- 300g firmly packed brown sugar
- 150g both SR flour and Plain flour
- 1 teaspoon cinnamon
- 1 cup sour cream
- 500g—750g fresh rhubarb, trimmed and chopped
- 75g firmly packed brown sugar, extra
- 1 teaspoon cinnamon (extra)

Grease deep 22 cm round cake tin, line base with baking paper.

Beat butter, rind and sugar in a medium bowl with an electric mixer until light and fluffy.

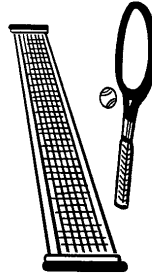
Add eggs, one at a time, beating until just combined. Between additions to prevent mixture from curdling, stir in sifted flours, cinnamon and cream, in two batches. Stir in rhubarb.

Spread into prepared pan; sprinkle with combined extra sugar and cinnamon.

Bake in moderate oven about 1 - 1.5 hours.

Stand in pan 5 minutes, turn on to wire rack to cool

NB the acidic rhubarb can etch the cake tin.



Page 23

AGNIESZKA'S CAKE

Geoffrey Smith

- 1 cup grated carrot
- 1 cup grated, peeled granny smith apples
- ¼ cup sultanas; 2 eggs
- ¾ cup olive oil; 2 tablespoons milk
- 1 teaspoon vanilla essence
- 1 and ¼ cups plain flour
- ½ teaspoon bi-carbonate soda
- ⅔ cup sugar; 60g flaked almonds

Preheat oven to 180 degrees C

Oil an 20 cm cake tin.

Mix all wet ingredients.

Stir well.

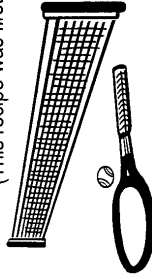
Sift dry ingredients over the top and mix well for 1 minute.

Tip into cake tin, smooth the top, scatter nuts over.

Bake 45 min to 1 hour, allow to rest for 10 min and turn out.

Depending on tin I sometimes put nuts on bottom and serve upside down.

(This recipe was first enjoyed at Doorack ski lodge.



Page 22

ARMENIAN CAKE

Marj Bourke

2 cups Self raising flour
4oz butter or margarine
2 cups brown sugar
1 teaspoon bi carbonate of soda
1 cup milk; 1 egg
1 teaspoon of nutmeg
Crushed walnuts

In a bowl, mix flour and sugar and then rub in the butter until the mixture resembles breadcrumbs.

Divide mixture into two portions, one larger than the other.

Press the smaller portion into a **9 inch*** cake tin.

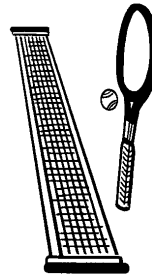
Dissolve bi carbonate soda in the milk, beat in the egg and nutmeg.

Add this to the larger portion of cake mix (this will be very wet).

Pour onto the mixture already in the tin and sprinkle with crushed walnuts.

Cook for 1 hour in a slow oven.

* Alternatively for a better result use **2 x 7 inch** tins.



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TORTA-DI-FEIJOA (Feijoa cake)

Geoffrey Smith

2 cups SR flour; ½ cup butter
⅔ cup sugar; 2 eggs; 1 cup milk
2 cups feijoas (cut each in half and scoop out centres with a teaspoon)
1 teaspoon baking powder
1/2 teaspoon freshly ground cinnamon

Grease and dust with flour a cake tin with a hole in the centre.

Cream butter and sugar; Gradually add beaten eggs.

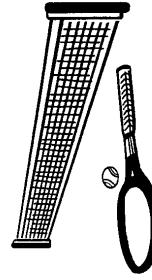
Sift flour and baking powder. Then add to butter and eggs, stirring gently and thoroughly.

Fold in the feijoa.

Bake at 190 degrees C for 40-45 min. If you can resist the smell, let it cool on a cake rack. Dust the top with sifted icing sugar.

Feijoas are also known as pineapple guavas

Note: rhubarb can be used instead of feijoa.



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AUNTY NELL'S ORANGE CAKE

Geoffrey Borney

¼ lb [125g] butter; 1 cup sugar; 2 eggs
2 cups self-raising flour
juice of 2 oranges; grated rind of 1 orange
¼ cup of boiling water

Cream butter and sugar. Add eggs and beat well.

Add 1 cup of flour, then juice and rest of flour alternately,
Then boiling water last.

Bake for 1 hour at 375 (moderate oven)

Allow to cool in tin and then gently tip it out.

CHOCOLATE APPLE CAKE

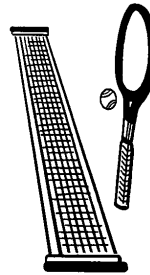
Brenda MacFarlane

1 cup canned apple pie filling; 125 gms butter
¾ cup sugar; 1 teaspoon vanilla
1 ½ cups of SR Flour; 2 level tablespoons cocoa
½ teaspoon cinnamon; pinch of salt

Heat apple, add butter, stir until melted then fold in sugar,
leave to cool, add vanilla.

Sift flour, cocoa, spice and salt
and blend into apple mixture.

Spoon into a greased and lined 8" tin
and bake at 190 degrees for approx 30 minutes.



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MIDDLE-EASTERN ORANGE CAKE

Wendy Rainbird

2 large oranges
6 eggs, beaten
250 g almond meal
250 g sugar
1 teaspoon baking powder
1 tablespoon (or less) poppy seeds

Pre-heat oven to 190 degrees.

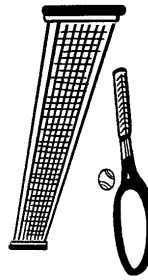
Butter & line a spring-form cake tin.

Either boil the washed oranges for 2 hours, or prick them
with a fork, and put in a lidded bowl in a microwave for 4
minutes.

Rest for 4 mins, and cool then chop the oranges roughly,
and remove the pips.

Blend chopped oranges, eggs (already beaten), almond
meal, sugar and baking powder.
Then stir in poppy seeds.

Bake for 50-60 minutes.



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FLOURLESS MUESLI SLICE

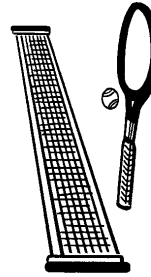
Dorothy Harris

400g toasted muesli (I use Farmland)
50g mixed dried fruit (optional)
50 - 100g ground almonds
50g brown sugar
100g honey;
120 g butter

Mix dry ingredients in a bowl, add melted butter and honey and mix thoroughly.

Spread evenly in a greased lamington tin 30x20cm and bake 180 for approx. 20 mins.

Cool 5 mins and cut into slices.



Page 29

CREAM PUFFS

Marj Bouke

1 heaped tablespoon of Butter
½ cup boiling water
½ cup Self raising flour
2 eggs

In a saucepan over heat, melt butter and add the boiling water, then the flour.

When the mixture boils, remove the pan from the heat and add the unbeaten eggs, one at a time.

Beat the mixture until it is quite smooth.

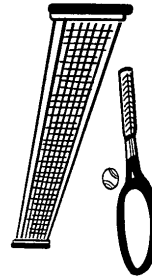
Place dessert spoonfuls onto a greased tray.

Cook in a moderate oven for about 30 minutes.

When cool fill the puffs with whipped cream and dust with icing sugar.

For savoury puffs use sour cream and chives

Makes 12-14 approximately.



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LESLEY'S SCONES

Lesley Masur

These are an all time club favourite.

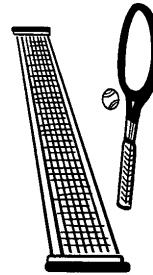
- 2 cups SR Flour
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup pouring cream

Mix everything together, place on a floured board, knead well.

This is a sticky mixture and usually too wet for a scone cutter.

Lesley cuts it into squares with a knife.

Bake at 210 degrees for approximately 10 minutes.



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PROCESSOR ORANGE CAKE

Margaret Dorfer

- 1 cup castor sugar
- 1 cup SR Flour
- 2 tablespoons plain flour
- 2 teaspoons grated orange rind
- 60 g soft butter
- $\frac{1}{2}$ cup orange juice
- 2 eggs

Combine sugar and flour and orange rind in a processor with the butter and process until just combined, pour

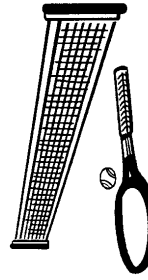
orange juice through the chute of the processor while it is operating, add eggs and process until smooth.

Pour into well greased loaf tin 12x22 cms with the base lined.

Bake moderate oven 30-40 minutes, cool in tin before turning out. When cold spread with icing.

Icing

- 1 cup icing sugar
- 15g butter $\frac{1}{2}$ orange rind
- 1 tablespoon of orange juice



Page 30

This booklet has been produced by current members
of
Yarralumla Tennis Club
to commemorate 75 years of Social Tennis
and the fellowship of many
morning and afternoon teas.

Thanks are due to many people:
Gwenda Bramley

(President) for the idea;
Players who contributed their favourite recipes;
and to Dorothy Harris

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ALMOND MIRRORS

Lesley Masur

- 3 oz butter
- ½ cup castor sugar
- 1 egg
- Grated rind of one orange
- 1 cup plain flour
- ½ cup ground almonds
- 1½ cups flaked almonds, slightly crushed
- Apricot jam

Cream butter and sugar add egg and orange
rind, sift in the flour and add the ground al-
monds.
Roll 1 teaspoon of mixture in the flaked almonds.
Place on biscuit tray, use a finger to make a de-
pression in the middle of each biscuit.
In this hole place a little apricot jam.

Cook at 160 degrees for 10 minutes. When
cool, ice with lemon icing.

