

# Secret Chorus Business

## Integrity — Commitment - Fun Dare to be Different

#### **REHEARSAL**

Another Zoom rehearsal this week, hope to see you all there.

Join Zoom Meeting: <a href="https://us02web.zoom.us/j/8345956112">https://us02web.zoom.us/j/8345956112</a>

Meeting ID: 834 595 6112

The meeting will open around 7.15pm.

#### **CKC WEBSITE**



Please update your event attendances on website.

If you are going to be absent from rehearsals – please send an email to <a href="mailto:absence@circularkeys.org">absence@circularkeys.org</a>

Please note that fees are payable whilst you are on leave.

#### **UPCOMING BIRTHDAYS**

Kaye Kendall
Judith Bourne
Susan Kelly
Liz Perry-Windhorst
Maria Priestley
September 24



#### **DIARY DATES**

2021	
Thursday 16 <sup>th</sup> September	Management Team Meeting – Management Team



#### STAR OF THE WEEK



Noticed one of our CKC members doing something fabulous lately? Why not recognize them with a nomination for the Star of the Week?

To nominate a member: Please email Anne Thompson (<a href="mailto:amthompson@live.com.au">amthompson@live.com.au</a>) with the member's name and short description as to why you would like to nominate them.

#### **CHORUS PAYMENTS**

Please be advised that EFT should be used for your payments to chorus. Please contact Sue Gray if you need further details, or if you have an issue that prevents you from paying using EFT.

Make sure you include your relevant information in the reference field so Sue knows who the payment is from and what it is for.

#### **CKC Bank Account Details for online payments:**

Westpac Bank BSB 032170

Account Number: 273702

Account Name: Circular Keys Chorus Incorporated

#### MEMBER LEAVE

Are you planning on taking holidays or unable to attend rehearsal? If so please email <a href="mailto:absence@circularkeys.org">absence@circularkeys.org</a>

Using this email address ensures the Musical Director, Membership and the Music Team are all notified at the same time.

Please note that to retain your membership, fees are payable whilst you are on leave.

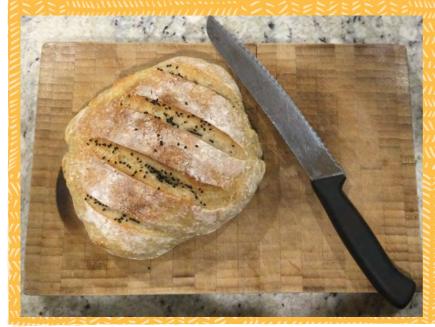
#### **Current member leave**

Karen Pike 8/9, 29/9, 20/10, 10/11, 1/12 & 22/12

Daniela Groeschel 17/06 – Sept 2021 Anne-Maree Magi 15/7 – 17/9/2021 Crystal Forbes 7/07 – 29/09/2021 Judith Bourne Sep – Dec 2021



## BRIGIT'S ARTISAN BREAD RECIPE



### INGREDIENTS

300g white bakers flour

100g wholemeal flour

1/4 teaspoon dry yeast

8g fine white salt

300ml water (tepid - 32-35 degrees)

Optional: Nigella seeds or sesame seeds or poppy seeds or polenta

#### METHOD

### Stage 1 - prepare

Mix dry ingredients

Add tepid water and mix with fingers

Form dough into ball adding teaspoons of tepid water if required

Cover bowl and leave for 12-18 hours

## Stage 2 - shape and proof

Turn out dough onto floured surface

Pull out four corners into cross, then fold each corner over on top of one another.

Place on baking paper

Cover with tea towel and rest for 2 hours

## Stage 3 - prepare oven and pot

Heat oven to 240 degrees (takes about 1/2 hour)

Place cooking pot and lid in oven to heat (use cast iron pot or Corning Ware)

## Stage 4 - bake

Score dough with a serrated knife

Sprinkle with seeds

Lifting dough with baking paper, place into heated cooking pot with lid

Cook in oven for 30 mins or until golden brown

## Stage 5 - finish

Remove from oven and cool

Enjoy with the family

Recipe courtesy Brigit Marx from BetterBread.

Layout by Kath Ware

