



October 2008 NEWSLETTER

From the Chairman

Greetings Members,

Welcome to the IPENZ UK Branch Newsletter for October 2008.

I am preparing this newsletter just a day before our Annual Graduate event. The event will take place at Doggett's Coat and Badge Riverside Pub on Thursday 16 October. We have received an overwhelming response from our graduate members here in the UK and I am looking forward to meeting all of them tomorrow night.

This newsletter has details of more events, including the upcoming Christmas Soiree hosted by Engineers Australia and a review of the recent Barbeque held at Henley Rowing Club, Henley on Thames complete with a recipe for the popular Kumara Salad - or should that be British Sweet Salad.

Make sure you confirm your attendance for the Christmas Soiree and I look forward to seeing you all soon.

Simone J Beesley

IPENZ UK Branch Chairperson

simone_julie@yahoo.com

Recent Events

IPENZ UK Branch Annual Summer Barbeque

Henley Rowing Club, Henley-on-Thames

Held on Sunday 17th August 2008



Once again the IPENZ UK Committee organised the Annual Summer Barbeque at Henley Rowing Club, Henley-on-Thames.



Members together with their partners and families travelled from afar to enjoy fine food from a Kiwi line up of barbeques along with an assortment of salads and delicious desserts.

All of the desserts were popular with adults and children alike but one of the salads was particularly well received. At the request from those who attended the event, the recipe has been included in this newsletter.

We would like to say a big thank you to Graham and Ian and his family for their time and hard work in organising the barbeques, setting up the tables and seating and for managing the day from start to end.

Recipe

Kumara Salad

Ingredients

1kg Kumara (or Sweet Potato here in the United Kingdom) peeled and diced
Salt and Pepper
1 cup cashew nuts
3 chopped spring onions
Olive Oil for roasting
Fresh rosemary
2 oranges cut into segments

Dressing

250ml olive oil
50ml orange juice
75ml balsamic vinegar
1T sugar
¼ cup freshly chopped mint
4 tsp curry powder
Salt and Pepper

Instructions

1. Toss kumara in olive oil, season and place in roasting tray
2. Scatter with fresh rosemary and cook at 180 degrees Celsius for 15 minutes or until just soft
3. Roast the cashew nuts in the hot oven for a few minutes then add to kumara. Set aside.
4. Put all of the dressing ingredients (except the oil) into a food processor or blender. With the motor running slowly add the oil. Check seasoning and then pour over the warm kumara and cashew nuts.
5. Scatter with orange segments and sliced spring onions.

Note

Those who attended the barbeque will recall that the salad was not warm by the time we arrived in Henley from Canary Wharf. However it can be served warm or cold.

Future Events

White City Tour

When: Cancelled due to Westfield London Opening
Where: White City, London
Who: IPENZ UK Members

Presentation on Bolivia

When: November
Where: To be confirmed
Who: Presentation by Matt Wickham to IPENZ UK Members

Christmas 2008 Soiree

When: 18.00 – 22.00 on 21st November 2008
Where: Australia House, London
Who: EA and IPENZ UK Members and Partners
RSVP by: 24th October events@engineersaustralia.co.uk
Cost: £20

