



PEPPERFIELD

LIFESTYLE RESORT BOWRAL

NEWSLETTER NUMBER 7

A MESSAGE FROM ANNA

I can't believe it's the Christmas season again! And again at Pepperfield we have had a busy few months.

Some of our CWA members had a lovely time helping out at Tulip Time, it's always an invigorating event with Spring in the air. Then a fun filled Melbourne Cup lunch where everyone dressed to the occasion and indulged in a sweep or two. This year our Christmas party crowd is getting bigger as new residents arrive and get into the swing of things for a Pepperfield Christmas.

On that note, I would like to welcome Heinz and Regina



Malcolm and Helen Webber

Mischendahl from Tahmoor who will join us mid December and Malcolm and Helen Webber to Pepperfield who have been with us for 3 weeks. Malcolm and Helen love the proximity of Pepperfield, as Helen said, "You get the best of both worlds here. It's so close to town yet we are in the country." Being avid travellers the idea of just

closing the door and driving away knowing your home is secure and looked after on return is fabulous. The ambience, and very nice people also appealed to them....not to mention a new house, it just made the idea of moving to Pepperfield right one.

Anna Massey

CHRISTMAS EVENTS IN THE HIGHLANDS

BOWRAL FAMILY CAROLS - In conjunction with Bowral's combined Churches and the Bowral Chamber of Commerce, a fun event for all. Picnic from 6.15pm, carols for 7.15pm - 16th December weather permitting, if postponed 17th December.

SOUTHERN HIGHLANDS CHRISTMAS FAIR - Up to 200 high quality craft and produce stalls and artisans- excellent for gifts and presents. Located at Southern Highlands Wines, Corner of Illawarra Hwy and Oldbury Rd, Sutton Forest. Saturday 17th and Sunday 18th December for more information call 4868 2263.



EASY PRAWN AND AVOCADO COCKTAIL

Ingredients

1.5kg grams cooked king prawns
½ tub cherry tomatoes
½ iceberg lettuce
1 Lebanese cucumber
1 avocado

DRESSING

150ml whipping cream
2tbs tomato sauce
2tsp Worcestershire sauce
1tbs lemon juice
5 drops of Tabasco sauce
NB – if you like it spicier add more
Tabasco sauce or fresh horseradish

This recipe is quick and easy, perfect for a light lunch or entrée – serves 4 people.

STEP 1 – Peel and de-vein prawns leaving the tail shell in tact. Peel cucumber, and dice into small cubes, cut tomatoes in halves, shred lettuce finely, peel and chop avocado into chunks.

STEP 2 - Sauce – In a bowl whip cream so it coats the back of a spoon and is not runny. Then add tomato, Worcestershire, Tabasco sauces and lemon juice.

STEP 3 – Combine all ingredients together, prawns, cucumber, tomatoes, lettuce, avocado and sauce. Leaving 8 prawns to the side.

STEP 4 – Line 4 small bowls or medium sized soufflé dishes, if you don't have these use a big tea cup, with glad wrap allowing enough for it to fold back over the portion. If you don't have these use a big teacup. Portion the mixture evenly. Fold the glad wrap over the top of each portion so its covered. Press down gently to mould into your container. Refrigerate for 10mins.

PRESENTATION – Undo glad wrap, place your serving plate over the top of your container and turn out. Remove the container and glad, garnish with remaining prawns on top and serve.



Good luck!

GARDEN TIPS & TRICKS

FOR A FABULOUS SUMMER GARDEN

Summer holidays provide an excellent opportunity to catch up with family and friends who we don't see enough of. But when we invite them home, we want to be proud of our fabulous summer garden and to ensure we impress, there are a few 'tips & tricks' worth considering.



If you have some gaps in your garden beds or some pots to fill, plant now some of the wonderful summer flowering plants available in the nurseries such as Petunias, Salvias, Delphiniums, Marigolds and Geraniums.

So that you and the grandchildren can play comfortably on the lawn, ensure that those nasty broad-leafed weeds such as the yellow flowering Capeweed are eradicated by simply spraying the whole of your lawn with a selective herbicide available from your nursery.

If we get some humid weather, you may notice some brown patches in

By Michael Bligh
Landscape Architect

your green lawn. This is probably a fungus which can be easily eradicated by spraying a fungicide.

The other important job at summer is to prune 30% of the foliage of your Roses, 50% of the foliage of your Lavenders and 80% of the foliage of your Salvias after they have flowered. This will stimulate new growth and you'll be rewarded with lots more flowers in the autumn.

So have a fabulous Christmas and summer holiday season and be proud to show off your beautiful garden.

...until next issue.