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Victorian Multicultural Commission**



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Meet the Sri Lankan crepe that Australians are hopping mad for

Described as the love child of a crepe and a crumpet, Australia can't get enough of the Sri Lankan bowl-shaped pancake known as the hopper.

By Mariam Digges

22 Jul 2016

In 2013, pancakes and crepes were two of most searched recipes on Google. Fast-forward to 2016 and there's a new trend battering up around the country.

Meet the hopper: Sri Lanka's street food answer to the pancake. Indian food royalty Madhur Jaffrey described it as the love child of a crepe and a crumpet. They're crisp and golden on the edges, light and spongy in the centre, and have a slightly sour flavour thanks to the fermented rice flour and coconut milk in their batter. On the streets of Sri Lanka, hoppers are both cooked up plain or with an egg in them, and then used to mop up everything from okra curries, to buffalo curd along the coast, to feisty sambols.

Britons are no strangers to hoppers, with many markets in London now offering the coconut batter-based street food, while musician Nick Cave has been known to wolf down a few at Brighton's Moonstone restaurant. And it's a similar story in Melbourne's Glen Waverley. "Hoppers are very popular here because there is a huge population of Sri Lankans in Melbourne, and the population is growing over Australia," tells Gerard V of Elephant Corridor in Glen Waverley. According to Gerard, no matter where in the world you are, you should eat a hopper with your fingers, like you would a roti or naan. While they've been around in Melbourne's suburban outskirts for some time, the hopper has only recently made the leap into more mainstream dining in Sydney – it's on the menu at restaurants such as Indu in the CBD and, throughout July, at a pop-up at Chippendale's Brickfields.

If you feel like making your own, Mrs. Amarasakara's hoppers take about six hours, so chef Peter Kuruvita recommends preparing it in the morning, perhaps before work, and leaving it in a warm place so it is ready in the evening. "It's the most perfect breakfast in the world," says SBS Seasonal Cook columnist and ex Berta Sydney chef O Tama Carey. "For years, the Australian government had said not to travel to Sri Lanka. But there's a lot more change going on over there at the moment and I think they're getting a lot more tourism. So I think people are becoming more aware of it [the hopper]."

Carey's first experience of the hopper was during a trip to the country as a teenager with her Sri Lankan-born mother. Ever since, she's been on a quest to perfect her batter. "Whenever I go there, I'm always on the hunt for people making hoppers and harassing them for their recipes," she says. For her hoppers, Carey ferments yeast over two days to develop their signature, slightly tart flavour. She then serves them with mutton, fish and potato curries and punchy Sri Lankan sambols. The chef has been testing the waters at a pop-up restaurant at Brickfields each Sunday night during July while she hunts down a more permanent site south of the CBD. "Basically, Lankan Filling Station is going to be a hopper shop: Sri Lankan street food using the best ingredients we can find, but still doing that fast-in-fast-out style and in a modern setting."

At Sydney's Orange Grove Markets in Lilyfield, Ruvanie de Zoysa and former *MasterChef Australia* contestant Kumar Pereira's Hopper Kadé has locals queuing up each Saturday morning. While Hopper Kadé serve hoppers in the traditional way – with curries of lentil and vegetable mallung (stir-fry) and coconut sambal – it's their free-range bacon and egg version that has been inciting hopper fever. "We've taken it one step further by introducing a caramelised bacon crumb and roasted chili tomatoes, which adds a bit of heat," Pereira explains. "It's a reinvention of something that's both eastern and western." The idea for Hopper Kadé was born when de Zoysa (who, like Pereira, has a Sri Lankan background) was on maternity leave.

"But I knew it couldn't be around my cooking because it would be a dismal failure," she tells. "And so I happened to be online – I didn't know anything about Kumar and his background in *MasterChef* – but I saw that he did Sri Lankan cooking. The stars all aligned and he rang me back immediately and said he had been thinking about doing something like this for a while and wanted to collaborate."

It's taken four years for Pereira to master his hopper batter, which uses a naturally fermented red rice flour and coconut water. It's a more fibrous, lower-GI take on the traditional version, and highlights one of Hopper Kadé's defining points.

"It's very hard to find food on the go that isn't empty calories, but I think the hopper lends itself beautifully to that," de Zoysa says. "One of our values is we don't like to use refined sugar where possible, and we use organic and seasonal produce as much as we can." "When you become a mum, you suddenly become aware of having good, nutritious food for your kids. My two-year-old eats the bacon and egg hopper quite happily in the morning. And at least my conscience feels better."

--ooOoo--

Care for a Laugh?

The Chinese First Officer and the Captain were flying together.

It was the first time they had flown together, and it was obvious by their silence

that they didn't get along. After 30 minutes, the Captain finally spoke. He said, "I don't like Chinese."

The First Officer replied, "Ooooh, no like Chinese? Why that?" The Captain said, "You bombed Pearl Harbor.

That's why I don't like Chinese." The First Officer said, "Nooooo, noooo ... Chinese not bomb Pearl Harbor.

That JAPANESE, not Chinese." And the Captain answered, "Chinese, Japanese, Vietnamese ... it doesn't matter. They're all alike."

Another 30 minutes of silence.

Finally the First Officer said, "No like Jew."

The Captain replied, "Why not? Why don't you like Jews?"

"Jews sink Titanic."

The Captain tried to correct him,

"No, no. The Jews didn't sink the Titanic, it was an iceberg."

"Iceberg, Goldberg, Rosenberg, Spielberg ... no mattah ... all same



Winter Lunch Get-Together

28 August 2016





**LIMITED TICKETS
GET IN QUICK!**



Twilight

JAZZ

with

**Pippa Wilson
& Friends**

Sunday

2 October 2016

5.00pm to 8.00pm

Burgher Association Centre

358 Haughton Road, Clayton 3169

\$35pp

BYO
Alcohol

Refreshments will be served during breaks



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Fascinating Facts

Where is the world's coldest place?

East Antarctic Plateau ...

On the high ridge of the East Antarctic Plateau, the temperature can drop to as low as -93.22222 degrees celsius, which was recorded in August, 2010.

Where is the world's most populated city?

Shanghai ...

At a whopping 24,150,000 permanent inhabitants, Shanghai is the only city that is home to over 24 million people in one city.

Where is the world's least populated city?

Vatican City ...

With a paltry population of 842, the city-state of Vatican City is the smallest city and state in the world.

Where is the world's poorest city in the poorest country?

Kinshasa, Congo

It is the poorest city in the Democratic Republic of the Congo, which is also the poorest country in the world, at a GDP of \$55 billion.

Many of its residents live on less than \$1 a day.

What is the highest point in the world?

Mount Everest ...

Towering 29,029 feet in the air, the top of Mount Everest is the closest you can get to touching outer space while still standing on Earth.

Where is the lowest point in the world?

The Challenger Deep Trench ...

It is the lowest known natural point in the world at 35,797 ft below sea level at the bottom of the Mariana Trench. Only three people have ever made it to the bottom in a submersible, one of whom was filmmaker James Cameron.

Where is the wettest spot on Earth? (and it's not the Amazon!)

Mawsynram, India ...

In this city in India, it rains an average of 467.35 inches per year, and has a record of 1000 inches in 1985. It is much more than any rain forest!

cont'd

Where is the driest spot on Earth? (It's not the Sahara!)

The Atacama Desert ...

The 600 miles of South America's Atacama Desert is recorded as the driest place on Earth, no contest. This desert has an average of only 4 inches of rain every hundred years. Incredible, but true.

What city claims to be the sunniest place in the U.S.?

Yuma, Arizona ...

In this city in Arizona, the sun shines for an average of 11 hours a day. The usual forecast is sun for 90 percent of the year, averaging a total of 4015 daylight hours each year.

Where is the most expensive city to live in?

Singapore ...

This city has recently beat out Tokyo, Japan, for the title of "most expensive city" for 2014. Cars can cost between 4-6 times as much in Singapore from what they cost in the US or UK (for example, a Toyota Prius actually costs about \$150,000.00 there).

Where is the least expensive city to live in?

Mumbai, India ...

At the other end of the spectrum, Mumbai, India, is the cheapest place to live in the world, according to the Worldwide Cost of Living Index, 2014.

For some comparison, a loaf of bread that would cost \$3.36 in Singapore, would only cost \$0.91 in Mumbai. The high rate of poverty brings the cost of living down.

What country consumes the most food per capita?

The overweight United States ...

We eat an average of 3,770 calories a day each. Shamefully, obesity is becoming more of a problem every year.

Where is the world's oldest city?

Damascus ...

There's quite a bit of controversy over which city gets to officially claim the title of "oldest continuously inhabited city. However, Damascus is the safest bet, with evidence of civilization that extends back more than 11,000 years.

Which is the youngest country in the world?

South Sudan ...

The people of South Sudan were formally recognized as an independent country in 2011, making it the youngest country in the world to-date.

Which is the world's most visited city?

London ...

After a several years of competition with Bangkok, London has regained its place as the world's most visited city (according to MasterCard's 2014 Global Destinations City Index). The city sees about 18.69 million international visitors annually, generating \$19.3 billion in revenue for their city.

What is the world's least popular country?

Iran ...

On that same rating scale, Iran has come in dead last (at a 79% negativity rating) for many years. Only 15% of people polled viewed Iran in a positive light.

Where is the world's most dangerous city to live in?

San Pedro, Honduras ...

This city averages over three murders a day.

The violence stems from the city's role as a major hub for illegal drug and arms trafficking

Which country consumes the most caffeine in the world?

Sweden ...

The strong coffee in Sweden will put a spring in your step, and hair on your tongue. The Swedes consume an average of 388 mg of caffeine in coffee per person, per day (that's almost 5 Red Bulls in the U.S.).

Which country in the world drinks the most alcohol?

Belarus ...

In the little country of Belarus, each person above the age of 16 drinks an average of 4.62 gallons of alcohol every year. That's a lot of booze.

Which foreign city is the world's most well-connected one for internet use?

Seoul, South Korea

Surprisingly, despite China's 618 million internet users who spend an average of 18.7 hours a week surfing the net, China didn't even make the top 10 for internet connection.

Seoul, Korea is a different story considering the average connection speed, availability (including free access), openness to innovation, support of public data, and privacy/security, Seoul, Republic of Korea is the champion of internet-connectedness.

With 10,000 government supported free Wifi spots dotting the city, and an internet speed that goes unchallenged globally, Seoul is an internet junkie's paradise.

--oo0oo--



FRIENDSHIP AND CARE PROGRAM

Carol Loos manages this program, with of course the conscientious support of Cynthia, who demands to be involved. The team has continued to visit the Noble Gardens and Noble Manor Nursing Homes, which has a large population of Sri Lankan Residents. They strive to provide these people with as much entertainment as possible and Bingo Sessions seem to have hit the jack pot, for popularity. Non Sri Lankans also participate.

Although Cynthia is no longer on the Committee of Management, she has taken it upon herself to keep a close eye on any sad developments such as illness, passing's etc., of members of the community and ensures that these occurrences are acknowledged, on behalf of the Association. Some of the names of those in the community (often Members) who passed away over the last 12 months were; Carl Aldons, Eric Aldons, Gwen Boustead, Mrs. Jean Siegerts, Merna Bartholomeuz, and any others who may have not notified or informed us.

Reproduced from the BAA Annual Report



MINI TENNIS ANYONE?



Like to get involved in playing Mini Tennis!

It's good for your health, great exercise, easy to learn and lots of fun.

Interested? just email Yvette.Paulusz@live.com.au for further information. If there is enough interest created, Yvette will get in touch with all concerned to talk about the next steps.

e.g. Mini tennis can be played indoors/outdoors on any surface and, in almost any space. The net is short; players use special racquets and soft balls. It's suitable for all ages.

C'MON. GET IN TOUCH WITH ME!



The Sri Lankan Olive (Veralu)

If life was a fruit, the veralu would be its kernel. The veralu, Ceylon or wild olive looks unassuming, but delve a little deeper and you will find the unexpected. This is no simple olive. The veralu is enjoyed in half a dozen delicious ways locally, it is medicinal and it is also associated with myth and lore.

As children, we knew the veralu as a snack. We loved the veralu amma, the portly woman behind a basin piled high with spicy boiled olives just outside the school gates at the end of the school day. Her veralu achcharu was a pull. We shoved our way to the front of her cart to secure a portion for ourselves before tumbling into waiting cars. The little cups of achcharu would soon be emptied by eager hands on the way home. We would screw up our faces savouring each sour, chilli-hot fruit, before spitting out the hard pit. That street-level introduction to veralu spilled into more refined settings later on. In fine dining, we came to know and love another olive, delighting at its presence on pizza, pickled in a jar, churned into butter, or as a delicious herbal oil drizzled on salad or served as a dip for crusty bread. These olives were possibly the first global fruit, spreading from the Middle East to the rest of the Western world. They thrive on six continents today, with about 700 different olive varieties worldwide.

In *Running in the Family*, author Michael Ondaatje credits an ancestor, Dr William Charles Ondaatje, for having introduced the olive to Sri Lanka. How he brought it here and from where, we do not know, but it would have been in the mid-1800s. We also do not know whether the fruit he referred to was the veralu, the wild olive that is native to Sri Lanka and India; the *elaecarpus serratus* of the *Elaeocarpaceae* family is botanically unrelated to the Mediterranean olive, the *olea europaea* of the family *Oleaceae*. But the Mediterranean and the Ceylon olive share a common name, and looks can deceive; the Ceylon olive is an astonishing doppelganger of its Mediterranean namesake.

A first love is always one's favourite, and while we became attracted to the big green Spanish olives and the Kalamata olives of Greece, the yearning for the Ceylon olive lingered, launching an occasional veralu hunt in speciality Sri Lankan grocery stores in foreign lands, decades later. There is a lot one can do with the smooth green veralu. In addition to making achcharu, it makes a super mustard pickle combined with diced shallots and mustard paste, vinegar, sugar and salt, or it can be eaten raw when ripe, as its hard acidic flesh softens into a pasty consistency that is delicious with jaggery. More recently, some have curried veralu; the dish is called veralu maaluwa. Another intriguing combo, veralu stuffed with dates! Verulu can be enjoyed in many ways.

No one knows why veralu never rose to distinction as a fruit in Sri Lanka. Perhaps its many luscious competitors like avocados, mangoes and bananas kept it in the shade. Nevertheless, the tree is hardy and grows just about anywhere, although more commonly in the dry zone. While the veralu fruit resembles the olive, the rest of the plant differs. Its leaves are large and the tree grows to medium height, with a pleasing appearance that makes it an ornamental favourite. A veralu tree in full bloom fills the air with a heady fragrance, and has delicate white blossoms like snowflakes crowding its branches and the ground beneath.

If the veralu failed to make the grade in cuisine, it excelled in ayurveda. The fruit has high nutritional value - it is packed with minerals, vitamins, fibre and valuable anti-oxidants. Veralu leaves are a folk beauty treatment. Ground leaves are applied on the scalp before bathing to prevent dandruff, banish lice, and moisten and condition the scalp to promote healthy, silky hair. You can buy veralu shampoos and conditioners at local supermarkets. Other parts of the tree are used for various ailments, for example as antibiotics, antidepressants and even antidotes for poison. It is also used to ease rheumatism. The bark is used to treat haemorrhages and gastric disorders. The fruits are used to treat digestive ailments, arthritis and eczema.

The veralu is not alone - it has many relatives. The rathu or nil veralu, rudraksha in Sanskrit, elaeocarpus garnitrus, is considered a giant among sacred medicinal plants, and its seed is treasured as prayer beads in Hindu and Buddhist malas (necklaces). Both the ayurveda and unani medicine systems regard the tree with awe, associating it with gods and attributing a long list of cures to its various parts. The seed is described as the tears of God Siva. Rudraksha seeds are said to have diamagnetic qualities, promoting circulatory and heart health. Another relative, the gal veralu, elaeocarpus subvillosus, has the distinction of being part of the diet of Belilena man, prehistoric cave dwellers who inhabited the Balangoda area.

A foray into the world of the Ceylon olive can bring unexpected surprises. If you spot veralu vendors on a Colombo street, get yourself a packet of veralu achcharu. If you run out of luck, treat yourself to a homemade dish like I do. It's easy: just boil unripe or slightly ripe veralu in salted water until they split open. Drain and place in a bowl. Add pepper, chilli flakes, a dash of sugar and a little vinegar to taste. Crush lightly with a pestle, and mix thoroughly. Delicious! The veralu amma would approve.

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“Badagini” Town and “Marapana” Wildlife Park in Australia

Australian town 'Badagini' named by Sinhala migrant labour in 1880s?

Lankans 'CONQUER' Bundaberg, Queensland on Nov 18, 1882

Aborigines with Sri Lankan Blood!

By K K S Perera Source Daily Mirror

Earliest recorded evidence of Sri Lankan immigrants to Australia was in 1816; they were, Major William O'Dean, a Sri Lankan Malay and his Sinhalese wife Eve. Most of the early immigrants from Sri Lanka (then Ceylon) were generally absorbed into Aboriginal population. Other early references of Sri Lankan migration date back to the 1870s when the administrative system in Queensland Australia sought out the possibility of importing labour from Ceylon for work on sugar cane plantations. Ironically, during the same period, both coffee and tea plantations here relied on imported labour from South India. The first batch of Ceylonese arrived in 1870 to work in sugarcane plantations in the State, and were famously known as Cingalese, a common name for all Ceylonese citizens irrespective of racial or ethnic identities. A community of Ceylonese origin was believed to exist on Thursday Island, [an island situated in the Northern tip of Queensland] since early 20th century. It was in 1882, that a group of 480 left Colombo for Queensland— they landed in Mackay and Bundaberg, two cities in East coast. Earlier there were Ceylonese mostly jewellers and divers for pearl fishing industry who left Southern coast of Ceylon for the Torres Strait.

Badagini' of West Australia or 'Baddaginnie' In Victoria

The Sunday Times of October 15, 1978, published an article entitled,

'Stranded without food ...Sinhalese workers named it—A town called BADAGINI!'

“...It is relevant to note here that during a study tour in Australia recently, the writer was pleasantly surprised to learn of a town called 'Badagini' in West Australia. It is said that this was the place where a group of Sinhala workers had been stranded without food, to mark which event J. G. Wilmot, a surveyor under whom they served, gave the name Badagini,” S. M. Kamaldeen. (For more reference: https://en.wikipedia.org/wiki/Baddaginnie,_Victoria -TW). “Could it be that some of the Ceylonese who landed at Mackay or Bundaberg found their way to distant West Australia perhaps to join the vast hordes of fortune seekers during the gold rush?” the columnist query.

Perhaps 37 years ago, Kamaldeen was not privileged with such a wide range of information network available to us today, hence the possibility of an incorrect presumption. The writer's research on the accuracy of the claim on 'Badagini' led to conclusive evidence to prove that there was no town or place by that name in the vast Western Australia, but that it could be related to Baddaginnie in Victoria. Baddaginnie is a small settlement 190 km north-east of Melbourne and 10 km West of Benalla, a remote town on the Melbourne-Sydney railway line. A place-name book of Australia compiled by Blake traces its origins and he speaks of a Surveyor by the name, J. G. Wilmot who had a team of Ceylonese workers under him who named the place Baddaginnie, where his men starved without food hence 'We are hungry'. Like in Kamaldeen's observations Blake's account becomes controversial for two reasons. Firstly, it is difficult to make out how these workers travelled a distance of over 3000 km from where they originally landed [Mackay and Bundaberg in QLD] to Benalla, Victoria, in the 1880s; secondly, there exist a creek [type of stream] called Baddaginnie running parallel to the rail line and through the township; therefore, one could reasonably infer the place took the name from it following the surveying of the town in 1857.

“The collapse of coffee industry followed by a depression, and the moving out of villagers of their home lands by colonial planters motivated the Ceylonese to look for greener pastures down under.” Further, Baddaginnie also sounds Aboriginal: names like Badgingarra, a town in Western Australia; lake Bungunna; river Bongala; forest Bungongo. However, it is interesting to note that Dr. Wickrema Weerasooriya, former High Commissioner to Australia and distinguished Senior Public Servant in his exhaustive account of 'Links between Australia and Sri Lanka'-1988, traces the origin of two other Sinhala town names quoting Ceylon Weekly Observer 1885. He says, “...the paper carried a news item that, 'Mr. Wilmot, a surveyor from Ceylon, is naming places in Victoria, such as Dimbulla and Gampola'. The writer came across a detailed description of Dimbulla, which says, it is a town situated 334 km north-west of Melbourne, and that previously, it was known as 'Nine Creeks'. The name 'Dimboola' has generally been accepted to have come from the Sinhalese word “dimbula” meaning 'Land of Figs'[Divul] also the name of a famous upcountry town in Sri Lanka. Records confirm the names came from the Surveyor of the time John George Winchester Wilmot, who had previously lived in Ceylon.

cont'd

Invasion of Queensland by 'Cingalese' The collapse of coffee industry followed by a depression, and the moving out of villagers of their home lands by colonial planters motivated the Ceylonese to look for greener pastures down under. In 1882, British ship named DEVONSHIRE left Colombo with 482 people. There were 11 Malays, 8 Moors and 14 Sinhala women with eight children; the rest being Sinhalese men. There are conflicting reports on the exact date of departure; Kamaldeen says, November 14, while Arthur C. Dep, [former DIG] in Sunday Times of November 1983, writes, "Devonshire left on this memorable voyage in mid-September 1882."

Immigrants met with resistance 133 years ago; on November 18. The opposing groups of white Australians in Bundaberg, Queensland formed a society, banded themselves together into an Anti-Cooley League [ACL], the main idea was to oppose import of foreign labour and disallow landing. The business of importing Ceylonese was labelled as an invasion. Propaganda carried out by the league for months engaged the attention of politicians, but they considered it a purely a private affair by planting community and refrained from interfering.

On November 18, members of ACL surrounded the landing area and pelted stones at Cingalese with the intention of driving them back to the vessel. The landing labour force refused to surrender, instead, as eye-witness report stated, "...at a mass gathering of some 500, the President of Anti-Cooley League incited the Australians to demonstrate in a show of strength. At the port, boisterous scenes were seen which later developed into a severe confrontation between leaguers and agents of plantation companies that ordered the batch of labour, compelling the agents to withdraw and vanish from the area leaving the passengers stranded. The abandoned immigrants numbering little over 150 had no alternative but to react in their own way. Being forced to 'resolve' the situation by themselves, they pulled their knives, stormed into the human barricade created by protesting leaguers making a loud, sharp, piercing cry of harsh and derogatory terms both in English and Sinhala. The protesters who encountered a sudden and unanticipated experience in their own territory suffered a rude shock and in undue haste, confusion and disorder, ran helter-skelter. The Ceylonese chased the leaguers away from the scene; even caused physical injury to quite few who were caught in a stampede. Some of the the unarmed Australians 'arrested' in the melee pleaded for mercy." [it was a habit among 19th and early 20th century, Lankan males to carry a short knife similar to a kris knife, with a pointed blade used for piercing, slashing or stabbing]. This courageous and heroic act of Ceylonese men who conquered Bundaberg later peacefully walked inland. Australians never repeated the mistake. 'Bundaberg Star' the leading daily report said, the Cingalese were clad in all manner of garments, some with handkerchiefs on their heads or wearing combs. Their long black hair resembled aborigines; they further reported that talking to some they were surprised by the intelligence displayed by Cingalese men.

Disappointments to both parties- 'White Australia Policy.' The planters' expectation was for a hard working manual labour force instead of what actually they received and were thoroughly disappointed. Most of the men were skilled in some trade, and had experience as cooks, blacksmiths, carpenters and barbers. None of them were from villages in the island but literate townsmen who wanted to be employed in respective trades.

cont'd

While some of them had a working knowledge of two languages, others were well trained artisans who resented working in sugarcane jungles; therefore, equally disillusioned, the Cingalese refused to work in plantations under strenuous conditions. However, importing more workers continued and the numbers exceeded to 1000 men, until new legislation was enacted under 'White Australia Policy' which banned import of Asian and African labour. In later years a few of them moved to NSW, while a fair number returned to their homeland. The majority remained in the plantations but found employment in various other trades. Some started small ventures on their own or worked in pearl fishing industry owned by Ceylonese. Quite a few of them invited their families to join them while others found brides among native aborigines—an insignificant number married European girls who changed their names and religion, hundreds of Cingalese lived and mixed with aborigines in Queensland 'contributing' Sri Lankan blood to the community, soon they lost their identity.

Note: Victor Melder Sri Lanka library- Melbourne—Several important works on the subject of origins of Sri Lankans in Australia are kept in the Library. These include academic theses, dissertations, essays and books. Dr. Wickrema Weerasooriya's masterpiece as well as "A Study of Acculturation," a dissertation submitted by Dr. Pandula Endagama in March 1981 is among them.

To read about Marapana Wild Life Park, visit (TW)

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A Way with Words

A man who never made a mistake, never made anything. *unknown*

A rich man is nothing but a poor man with money. *W. C. Fields*

The weak can never forgive. Forgiveness is the attribute of the strong. *Mahatma Gandhi*

I've been in love with the same woman for forty-one years. If my wife finds out, she'll kill me. *Henny Youngman*

A man who asks is a fool for five minutes. A man who never asks is a fool for life.

Chinese Proverb

You can teach a student a lesson for a day; but if you can teach him to learn by creating curiosity, he will continue the learning process as long as he lives.

Clay P. Bedford

Common sense is genius dressed in its working clothes.

Ralph Waldo Emerson (1803-1882)

Deal with the faults of others as gently as your own. *Chinese Proverb*

OBITUARIES

Compiled by Victor Melder

(E & O.E.)

(AUGUST 2016)

SCHOKMAN - CLARE CHRISTOBEL. Daughter of late Vernon and late Catherine, sister of Sonna, Myrtle De Motte, Phylis Labroy, Dagma Jayaratne, Anton, Desmond (all deceased), Daphney Vanhoff and Rita Dabrera, sister-in-law of Christobel and Kathleen, in Sri Lanka. (Daily News 1.8.2016)

LOGAN SMITH – HARRY. Son of Naomi Puf, brother and brother-in-law of Janice (UK) and the late George Jensen, Christopher Deutrom and Sharmini (Portugal), Bryan and Marie Deutrom, Tamara and Brian Dissanayake (Australia), in Sri Lanka. (Daily News 2.8.2016)

ADAMS - ALFREDA (FREDA) PHILOMENA (nee Michael), on the 4th July 2016. Wife of Joe, mother of Angeline, Audrey (USA), Aloma, Derryck (USA), Marlon (Dubai), Jeremy and Wendy (Dubai), mother-in-law of Tyrone Rudolph, Michael Pollard (USA), Tony Woods, Chandi Dissanayake (USA), Weng Sanchez (Phillippines), Suzanne de Silva, and Dilukshan Gunawardene (Dubai), grandmother of Jonathan, Amanda, Tracy, Trudy, Kevan, Andrew, Christopher, Calvin, Jason, Melinda, Trisha, David, Joshua, Simone, Gloria and Sharon, in Sri Lanka – 103/35B, Roland Park, Ja-Ela, Sri Lanka. (Daily News 5.8.2016)

BAINES - BRIAN MERVYN. Husband of Daisy, father of Inishia (Australia) Tyrone & Kumari, father-in-law of Munidasa Peiris, Cleve Jansen (Australia) & Dr. Samanthi Jayamaha, grandfather of Kevin, Kerin, Aaron (Australia) & Tehara, brother of Granville, Oswald, Audrey, Godfrey, Rexi, Brindsley and Annesley (all deceased), brother-in-law of late Noeline, late Rita, Elmo Pullenayegam, Thelma, Prema and Kusum, in Sri Lanka. – A72, Maddumagewatte, Gangodawila, Nugegoda, Sri Lanka. (Daily News 5.8.2016)

BARTHOLOMEUSZ – HELEN MARGUERITE, on 26 July 2016, in Melbourne, Australia. Mother of Lorraine, Diana and Adrian, sister of Langston Joseph, sister-in-law of Maureen, grandmother of Jerome, Dirk and Amy. (Daily News 5.8.2016)

DE COSTA - MONICA (ROSETTE) nee BARTHOLOMEUSZ. Wife of late Earnest (Ernie), mother of Eardley (deceased), Tyronne, Aloma, Charmaine and Rochelle (deceased), mother-in-law of Navamanie, Salome, Angelo Martinez and Suren Goonesekera, grandmother of Natasha & Rajitha, Kevin & Helena, Monique, Aundre & Prasadi, Alwyn & Andrea, Aurin, Shehani & Sajith, Erajini & Sujeewa, great grandmother of Sashen, Daven Celine, Shenith, Nishera, Revon & Shenera, sister of Pearly, Aloysious, Bridget, Rubita, Denzil, Ernest, (all deceased) Winifred Kleyn & Camilus Bartholomeusz, sister-in-law of Violet & Tollen De Costa (both deceased) and Irma Bartholomeusz, in Sri Lanka. – 61, Rukmani Devi Mawatha, Negmbo, Sri Lanka. (Daily News 8.8.2016)

PEDRIS - UDENI - Son of late Alfred and Hypatia Pedris, grandson of the late William and Medaline Pedris, husband of Lilamani father of Anushka and Sanjeewa father-in-law of Gayathri grandson of Angelica Rohan lachian Zara Zoe brother of Indrani De Silva Manel Cooray Sreema Rathnayake Ranjith Pedris Mallika Corfield and Nihal Pedris, passed away peacefully in Melbourne. – 40/107, Anderson Creek Road, Doncaster East, Vic 3019. (Daily News 9.8.2016)

CRONENBURG - NELLIE. Daughter of late Cyril and Charlotte, sister of late Helen, Yernie, John and Mervyn, in Sri Lanka. (Daily News 10.8.2016)

PERIES – MAURICE. Husband of late Beryl nee Reckerman, father of Honesto, Honerine and Judy, father-in-law of Tania, Laxman and Tissa, brother of Myra (Aust.), late Rita, Anton, late Nestor, Iona (Aust.), Gladstone, Mercy (Aust.), late Angelo, brother-in-law of late Ben, Mary, Charles (Aust.), late Eleanor, late Siva (Aust.) and Mauline, in Melbourne on 07 August. (Daily News 10.8.2016)

cont'd ...

ASKER - PAUL QUINTUS. - Husband of Hazel Asker (Nonni), father of Trevor, Glen, Linda, Bridget & Malcolm, in Sri Lanka. – 292/1A, Ganemulla Road, Welipillawa, Sri Lanka. (Daily News 11.8.2016)

PAIVA - JOSEPH MANUEL IGNATIUS (IGGY). Husband of Jannice Muriel Bridget (nee Holsinger), of Sydney, Australia, son of late Augustine and Canis Paiva, father of Sharika & Nehama, grandfather of Acushla and Ranoukh Wijesinha, brother of Mano, Cecelia, Christine, Alpho and Nirmala (Bubby), brother-in-law of late Michael Caderamanpulle, Guy Motha, late Cletus Gomes, Eromi Paiva & Brian de Silva. (Daily News 12.8.2016)

BALL - MAURICE BRYAN, on 5th August 2016. Son of (DE) Reginald Stephen and (DE) Delicia Pearl (nee Kelaart), husband of Nalini Ball (nee Goonetilleke), brother of (DE) Maxwell Marina Melroy of United Kingdom, brother-in-law of (DE) Erin, Bryan and Shirley of United Kingdom, in Sri Lanka – 23B, Perera Mawatha, Divulpitiya, Boralessgamuwa, Sri Lanka. (Daily News 13.8.2016)

BEEKMEYER - ANTHONY JOSEPH (ANTON), husband of Wendy, father of Tammy, Graham and Christopher, brother of Kenneth and Peter, brother-in-law of Rosetta and Pauline, in England. (Daily News 16.8.2016)

FERDINAND – GORDON, husband of Estelle (nee Herft), father of Steve, father-in-law of Maureen, grandfather of Matthew & Claire (Canada), son of the late Oswald & Myrtle, son-in-law of the late Eustace & Dilly Herft, brother of the late Elmo and Sheila, Maurice, Barbara, Zisca, the late Lucky, Cheryl, Royston & Leory, brother-in-law of the late Alice Keegal and Ghana Amarasinha, Rita, late Wilton Fonseka and Leslie Fernando, Maryanne Labroy, Reggie Jacobs, Marie Weiman & Rosebud Beiling, Darrel & June Herft, Arlene & Bill Holmes (Canada), Marie and Mahinda, in Sri Lanka. (Daily News 17.8.2016)

MAY - RODE (nee DE ZILVA), wife of Brian Rode, mother of Trewin (Dubai), Shane and Adrian (Dubai), mother-in-law of Tracy, Devi, Sharmaine and grandchildren, sister of late Melroy, June and Elmo, in Sri Lanka. – 168/3, Tewatty Road, Ragama, Sri Lanka. (Daily News 18.8.2016)

HARRIS - JOHANN DENNIS (BUNO). Son of late Maureen and Jaspa, husband of Sujatha, father of Christopher and Romaine, father-in-law of Indu Botheju and Oshadha Edirisinghe, grandfather of Jason and Chrishane, brother and brother-in-law of Myrna Nugara,, Lorraine and Luke De Silva (Australia), Russell, Travis and Shiromi, Christine and Tom McNamara (Australia) Charmaine and Suzette (Australia), Jeromy, brother-in-law of Sunethra and Ranji, Sudharma and Suwineetha, in Sri Lanka. (Daily News 22.8.2016)

RODRIGO - MURIEL GETSAMANI (nee George), Wife of late Joe, mother of Jeremy, Russell and Geraldine, mother-in-law of Eisvaree, Savithri and Lalantha, grandmother of Jerome, Ramon, Raminda, Thilini, Kishani and Joseph, sister of Sheila, Shelton, Percy, Godwin, Douglas, Mani (all deceased), Marina and Celine, sister-in-law of Dennis Dharmadasa, Anne, Helen, Johnny Fernando, Philip Jayasuriya (all deceased) & of Ena, Rita, Edward Arambawella and Nicholas Rodrigo, Mercia Tavarayan, Basil & Marcelline Rodrigo (all deceased) and Patricia Casie Chitty, on Saturday 20th August 2016, in Sydney. – 22 Milperra Road, Revesby, NSW 2212. Jeremy: jeremyrodrigo59@gmail.com Russell: rodrigo.rands@gmail.com (Daily News 24.8.2016)

SIMONSZ - E.V.M. MAURICE. Son of late Croften & Ruby Simonsz, husband of Christine, father of Karen, father-in-law of Sameera Fernando, grandfather of Benjamin, Bethany & Brayden, brother of Arlene, Tyrone (Aus.), late Penny, Rosie, Cody (Aus.), in Sri Lanka. (Daily News 27.8.2016)

PERERA - JOSEPH “GERRY” GERARD. Husband of Coreen, father of Shane, son of Irene and the late Clarence, brother of Christine and June, in Australia on the 23rd of August 2016. (Daily News 29.8.2016)

Note: All spelling of names as taken from Sri Lankan newspapers

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The 10 richest postcodes in Australia

By Samantha Menzies | Yahoo7 Finance – Mon, Mar 21, 2016 12:11 PM AEDT

The latest data from the ATO shows that Sydney's eastern suburbs have again taken the top spot as the highest-earning postcode in the country for the third year in a row.

The latest 2013-14 tax statistics reveal that 2027 – which includes the Sydney suburbs of Darling Point, Edgecliff, HMAS Rushcutters and Point Piper – is home to some of the nation's highest earners.

Around 6,071 individuals in the area filed returns during the 2013-14 tax year, with an average taxable income of \$200,015 per year.

This represents an increase from the suburbs previous year when its residents earned an average annual income of \$177,514.

Second spot on the list was taken by Victoria's 3142 Hawksburn and Toorak suburbs with its 10,254 locals having earned an average annual income of \$167,407.

The 3142 postcode area climbed from its fifth place position last year.

Six of the top 10 postcodes are based in NSW, while two are in Victoria and the final two are in WA.

WA's 6009 postcode – Broadway Nedlands, Crawley, Dalkeith and Nedlands DC – was this year's only new entry to the top 10, coming in at 10th place.

Victoria's 3761 St Andrew's suburb dropped out of the top 10, from second place last year, to make way for the newcomer.

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End of Year Festivities Ball

17 December 2016

7.30pm to 1.00am

Valguarnera Social Club

Heatherton Road, Clayton South 3168

(enter from Spring Valley Golf Club Entrance on Heatherton Road, Clayton South)

Music by

“ Next Generation ”

Members

\$45.00

BYO

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Smorgasbord By

“Jolly J”

TICKET CONTACTS

Tamaris Lourenz - 5981 8187

Harvey or Breeda Foenander - 8790 1610

Tyrone Pereira - 0418 362 845,

Rosemary Quyn - 9563 7298, Carol or Hermann Loos - 9827 4455

Neville or Dyan Davidson - 97111 922, Fred Clarke - 8759 0920

Elaine or Bevill Jansz - 9798 6315

Burgher Association (Australia)

358 Houghton Road, Clayton VIC 3168



The new Burgher Association of Australia Centre is available for private hire (**Weddings, Dances, Birthday parties, Anniversaries etc**). The BAA Centre is located within a short walk from Clayton railway station. The hall is licensed to hold 150 people. Tables and chairs for this number of attendees are provided. There is usually plenty of parking across the road and a few spaces on the property. Disabled access via ramps is available to both the front and rear doors and a disabled parking space is available. There is also a 'horseshoe' driveway permitting the dropping off of attendees under cover.

Commercial kitchen facilities are available including stainless steel splash walls, a commercial glass washer, dishwasher, stove, oven, hot water boiler, large freezer, refrigerator and a bain marie. Limited quantities of crockery and cutlery could be made available on request for an additional charge. There are multiple reverse-cycle heating and cooling units servicing the main hall and kitchen.

There are separate male, female and disabled toilets. More pictures are available on our website <http://burgherassocn.org.au/baa-centre/>

How to make a booking: Call Bevill Jansz on 0419 385 462 to enquire whether the date, you wish to hire the hall for is available. (If this phone number is unavailable please contact Breeda Foenander on 0402 297 394) If you are a member of the BAA, the price of hiring the Centre costs \$350. If you are a non-member the price is \$400, for the day. Additionally, a bond of \$250 is charged, but will be refunded if the Centre is handed back to management undamaged. Cleaning the premises and disposal of rubbish, by the BAA cleaner will cost \$100 which will be deducted from the bond money. For a meeting of 3 hours or less the charge is \$180. Every hour thereafter will cost a further \$60 per hour. A bond of \$250 is payable and will be refunded if there is no damage caused during the period of hire.





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Your Member Subscriptions

If you have not paid your subscriptions for the previous or current Financial Year, we will not worry you with further reminders; except to say that you are a valued member of the Burgher cultural identity and we, through this Association, endeavour to maintain a focal point for the continuity of our cultural community traditions and unique identity. Please consider renewing your Membership

Please refer to the address label and if the 'Paid to Date' is a prior financial-year, we would appreciate your continued support of the Burgher Association .The Annual Subscription is \$20 and is payable on 1st July of each year. If you prefer you may make payments in advance for a future year's subscription. Please send your remittance to:

The President
Burgher Association (Australia) Inc
No 1 St Georges Court, Toorak 3142

Or, pay by Direct Deposit at the nearest National Australia Bank quoting your Membership Number & Surname:
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MAIL TO: The President, Burgher Association (Australia) Inc. No. 1 St Georges Court, Toorak 3142.

Your Comments:
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Mark Your Calendars

EVENTS



Sunday 2 October 2016

"Twilight Jazz" with Pippa Wilson & Friends
at BAA Centre - 5.00pm to 8.00pm
Refreshments served - \$35 single - BYO Alcohol

Tuesday 1 November 2016

"Melbourne Cup Family Fun Day"
at BAA Centre - 11.00am to 4.00pm

Saturday 17 December 2016

"End of Year Festivities Ball"
at
Valguarnera Social Club
(Enter from Heatherton Road, Spring Valley Golf Club Entrance).
\$45 Member Ticket, \$50 Non-Member
Ticket. Music by "Next Generation" Catered By "Jolly J" - BYO



**Please contact a Committee
Member for further details and
Tickets.**

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