



# The Dutch Burgher Union

*Bulletin – October 2007*

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## President's Message

Dear Member,

Let me begin by thanking all those who participated at the recent happenings at the DBU.

A series of events are being arranged with the emphasis on youth. This will begin with "Spooky" Night on the 31<sup>st</sup> October 2007.

It is hoped to launch a youth section in the Union by the end of the year and it will be open to children of members between the ages of 13 and 18. Young people interested in joining are invited to send in their names as soon as possible. There will be no charge.

Burgher youth between the ages of 21 and 30 years applying for membership of the Union will be accepted until the 31<sup>st</sup> of

December 2007 at a specially reduced entrance fee of Rs 1,000. Please hurry and make use of this special offer.

Our endeavor to achieve the objects of the Union is paramount. We need your support and co-operation by way of participation in all our functions. We will continue to organize special theme nights monthly in order to encourage more members and guests to participate. My committee and I are always willing to consider your suggestions for our success and improvement at the Union. Please do not hesitate to write to us.

I would once again request all members to endeavour to bring in at least one or two new members.

With best wishes,  
*Kem Martenstyn*  
President



### Editorial

October kicks off our busiest time of the year—for the DBU at least, with a very interesting lineup of events.

In Burgher homes everywhere, the ladies begin talking about Christmas (“Just three months to go!”) and planning on starting the Christmas cake, so that it can mellow and mature in time for Christmas, with their husbands’ good brandy lovingly poured over!

The kids try to “be good” and write their letters to Santa Claus, and look forward to the Christmas parties lined up in a few months’ time, whilst dads hear the sound of cash registers ringing even in their sleep!

A newly replanted section of the front garden



September saw the DBU taking on a “new look” with the subtle and silent work of Dallas

Martenstyn, sprucing up the building and gardens.

The lawn in the front of the DBU building, which was somewhat ignored and forgotten in the past years, has now been transformed into a beautiful garden, and the front porch, which was previously “closed up” has now been opened out into garden, so that if one stands in the hall one has a clear view of the garden. A wonderful lawn, surrounded by colourful flower beds now greets visitors to the

DBU via the main entrance, which was neglected for many years. Thank you to the generous donors of plants for our garden!

Work is almost complete on the Billiard Room

The billiards room being spruced up which will include a new cloth for the table



upstairs, with the ceiling being restored in keeping with the rest of the ceiling upstairs, exposing the original beauty of the old timber.

Stephen Labrooy and his committee embarked on a project for the youth of the DBU, with “Roaring Re-ignition”, a night of great music and fun with



the leading Rock band “Wildfire”. The front lawn was “opened up” and took on an ethereal look with elegant white marquees and fairy lights, with food and drink stalls and seating, whilst the entire hall was used for dancing.

The DBU welcomes young members, and encourages our youth to take advantage of the special incentive given until the end of this year, for young Burghers below 30 to join at a very specially reduced admission fee. Pick up your application forms from the DBU office.

A Sunday lunch of Yellow Rice, Black Pork Curry, Potato curry, Brinjal Pahi, Lingus, cucumber salad, ground coconut sambol and pappadam was dished out upstairs on the 16<sup>th</sup>, and it was a very relaxed day with several of our senior members attending and playing a few rounds of Bingo/Tombola as well. Most of the delicious food was cooked at home by members of the General Committee.

October 22<sup>nd</sup> is Founder’s Day, and will be celebrated with a Cocktail Party this year. On the 31<sup>st</sup> we will be celebrating “Halloween” with all the spooky stuff our President Kem will be pulling out of her sleeves! See you all then in your “horrifying” costumes!

Cheers!  
*Anne-Marie Kellar*  
Editor



## Condolences

We record with regret the death of one of our senior members, Mr Hector de Witt. We offer our sympathies to the members of his family.

We also offer our sympathies to Mrs Mary Ridgeon on the loss of her husband, Martin and to the family of Mr Athula Ranasinghe, former DBU Accounts Assistant. ■

## St. Nikolaas' Home

We regret to announce the demise of Mrs Doreen Wanigasekera, a resident of the St Nikolaas Home.

We thank donors of special meals and other donations to the residents of the Home – your generosity is deeply appreciated. ■

## Welfare Programmes

The locally sponsored children now totalling 88 were paid their 3rd quarter allowance on Saturday, 15<sup>th</sup> September 2007. Exercise books and dictionaries were also distributed to the children.

I must also mention that the Burgher Welfare League of Western Australia who sponsor 17 Welfare Beneficiaries have from the 2nd quarter in 2007 increased the allowance from Rs 2,500 to Rs 3,000 per person.

They also send an allowance every quarter to St. Nikolaas' Home. The members of the Burgher Welfare League who are mostly pensioners take great pains to organise various fund raisers to enable them to send this money for payment to the less fortunate in Sri Lanka. *Anthea Muller*

**CORRECTION** - In the July Bulletin, we inadvertently spelt the name of Mr Johan Leembruggen as 'Johannes', and sincerely apologise to Mr Leembruggen for this error.

## DBU garden – thank you

Ms Michele Leembruggen, Ms Maeve Martenstyn, Mrs. Lara Foenander, Mrs. Fleur Mack and Mr Dallas Martenstyn for the lovely plants donated to the DBU.

Thank you also to Carol Prins for donating fabric for table cloths and also for the used fax, copier and scanner machine. ■

## Etihad Premier Award for Superlink Travels



Chairman/Managing Director Superlink Travels  
Rodney J. Koelmeyer 2<sup>nd</sup> from right

Superlink Travels was the first travel agent in Sri Lanka to win the Premier Outbound Tour Operator Award from Etihad Airways for the Year 2006-2007 at the awards night of Etihad Airways held recently in Colombo.

Chairman/Managing Director Superlink Travels Rodney J. Koelmeyer received the award from Regional General Manager - Asia Pacific - Etihad Airways Charles Phelps-Penry and Area Manager Sri Lanka and Maldives Kumar de Silva.

Rodney Koelmeyer is a member of the DBU and was on the past General Committee. ■



## Silver Jubilee Celebrations of the Eighty Club of Melbourne

On the auspicious occasion of the Silver Jubilee Anniversary of the founding of the 80 Club of Melbourne, I together with my Committee and the General Membership of the Dutch Burgher Union of Ceylon extend our heartiest congratulations and good wishes to you.

The bountiful generosity your Club has extended to the Dutch Burgher Union of Ceylon through all these years to alleviate the hardships encountered by the less fortunate brethren of our community, is worthy of high praise and I take this opportunity to thank all those generous people who have supported this cause and worked behind the scenes on our behalf to make this a worthy reality.

I would like to place on record my deep appreciation and gratitude to all of you who have sponsored the various Schemes and to all of you who have toiled untiringly to make your dream come true.

We wish them continued success in the future and *AD MULTOS ANNOS*.

*Kem Martenstyn*  
President  
DBU

## DBU Members to feature in Equus



DBU member Steve de la Zilwa, who was very active in the theatre scene in the 70s, returns to the stage as Director this time, with his production of the famed "EQUUS".

Teaming up with his old buddy, Rohan Ponniah (remember them both in the hilarious "Charley's Aunt" way back in the '70s?) as well as several younger actors and actresses, Steve directs "The Joint Effort Company" in Peter Schaffer's "EQUUS" which will be staged at the British School Auditorium from the 18<sup>th</sup> to 28<sup>th</sup> October. Also playing roles in the play are DBU members Tracy Holsinger and Dominic Kellar.

The play is sponsored by the British Council. ■

### From the Mail Room



We enjoy the new style Newsletter very much and drool at the various food functions held at the DBU. Everything seems to be mouthwatering.

The next time we are in SL we will make sure that we attend as many as we can. **Fritz and Liz Ohlmus – Australia**

Very well written and interesting reading. I am forwarding it to lots of my friends here who enjoy reading it too. **Jenny Vanden Driesen Fernando - Melbourne, Australia**

Dear Anne Marie,

May I take this opportunity to congratulate you and the entire DBU committee for a very interesting e-newsletter that you compile and publish monthly.

It must take a lot of your time and personal effort. Rest assured it does not go unnoticed, not only by us in Sri Lanka, but by Burghers all over the world, who await the monthly e-newsletter eagerly. Good show!! **Bobby Jordan-Hanson – Sri Lanka**

Dear Anne-Marie,

A friend of mine emailed a copy of your last Bulletin. Congratulations on a job very well done. **Maurice Foster, Melbourne.**



## Recipe – Karamanache



This curry is unusual in that it does not roast the seed spices, uses no rampe (pandanus) or sera (lemon grass), using fennel leaves instead. It's a lighter flavour on the palette. You

can use lamb instead of beef to further the lightness of the flavour.

### Ingredients

1 lb beef  
 6 dry chillies  
 1 tablespoonful coriander  
 1 teaspoon white cumin  
 ½ tsp large cumin  
 ¼ tsp pepper corns  
 1 small piece saffron  
 (All ground raw separately)  
 6 dry chillies roasted and powdered fine  
 6 red onions, half for curry and half for tempering  
 ½ a teaspoon chopped ginger  
 ½ a teaspoon chopped garlic  
 1 teaspoon chopped fennel  
 curry leaves and cinnamon  
 2 green chillies cut into strips  
 2 tablespoons vinegar  
 Salt  
 2 tablespoons ghee or coconut oil  
 Milk of ½ a coconut squeezed twice

**Method** – Cut the beef into pieces 2 inches square. Add onions, ginger, garlic, green chillies, cinnamon, leaves and fennel. Mix all well in the chatty. Then add the ground curry stuff, salt, vinegar. Mix all and let it stand for 10 minutes. Put in ¾ tea cups of water and

place on the fire. When half cooked remove all into a bowl. Then put ghee or coconut oil into the chatty, and when boiling put back only the beef. When fried brown, remove the meat draining off the oil, and add to the oil a handful of onions and leaves – fry brown. Then put back the meat and sprinkle a pinch of the powdered chilli on it. Add the coconut milk (about ¾ of a tea-cup) – to the gravy. Add gravy to the meat and cook for about ½ an hour on a slow fire.



## Birthday Greetings!

We wish all our Members celebrating their birthday in October good health and happiness

Mrs Moira Colin-Thome, Miss Niloufer Vandergert, Mrs Jean Daniels, Mrs Pauline Jansen, Ms Vanessa LaBrooy, Mrs Oosha S-Wijeyesinghe, Messrs. D.N. Bartholomeusz, Jr., Cedric Patrick Jansz, Stephen LaBrooy, Brian Lourensz, Lawry Jude Coenraad, Alston Joachim, Ellis Melder, Neville Overlunde, Peter Prins, Placidus Outschoorn, Timothy Speldewinde, Braebourne Ralph Edema, Rodney Koelmeyer, Christopher Poulier, Ian Herft, Ronald Hatch, Giles Scott, Peter Thomasz, Shiran Samuel, Jimmy Deen, Alexander Michael Thompson, P.Wadugedera, Desmond Fernando and Romesh Ilangakoon.

## Welcome!

We also warmly welcome the members who joined in September 2007...

Mrs. Uline Tennakoon & Mr. Shane Croner



### Dutch Burgher Union

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# Founder's Day Cocktail Party

THE DUTCH BURGER UNION OF CEYLON  
(MOLLAANDSCHE BURGER VEREENIGING VAN CEYLON)

FOUNDED 1908



Celebrating 99 years

Monday, 22<sup>nd</sup> October 2007  
7.30pm onwards

Graced by the presence of Mr Ferdinand Lahnstein,  
Deputy Head of Mission – Royal Netherlands Embassy in  
Sri Lanka, and Mrs Lahnstein

(Special Cocktail menu by Udumbara Caterers)

Tickets Rs 450 per head (subsidized by the DBU) for members and guests and should be purchased from the DBU Secretariat before 18<sup>th</sup> October

## OCTOBER EVENTS - IT'S ALL HAPPENING AT THE DBU

**Spooky Nite**

*"Spooky" Nite brings with it pumpkins, witches, black cats and spells to bewitch you on this evening.*

*Pizes will be given to the spookiest and scariest costumes*

*The success of this evening will depend on the participation of all you nice members*

*So bring your guests along and join in the "Spirit" of the evening and help to make this another resounding success*

*Please do come in suitable costumes or at least in black and white.*

*Spooky Nite is specially for the young*

**for Halloween**

31<sup>st</sup> October 2007 from 8.30 p.m. onwards

Adults – Rs 550 and children under 18 - Rs 450  
Book early to avoid disappointment. Closing date – 27<sup>th</sup> October at 12 noon.

**Menu**  
Egg hoppers, plain hoppers, string hoppers, devilled prawns, chicken curry, fish ambul thiyal.

**Menu**  
yellow potato curry, katta sambol and seeni sambol. Dessert – Curd and Treacle and Watalappan