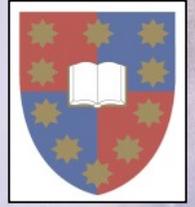


IN·SITU·POSUIT

The monthly
• newsletter •
of the Public
Schools' Club



April • 2017

Club's Oldest Member reaches 100

Family and friends joined with the Club's Oldest Member Dr Colin Ashton at a luncheon in his honour, held here on Sunday 19th February 2017, to mark his 100th birthday.

Dr Ashton was born during the First World War, at a time of great strain both in Australia and around the world. Yet people continued to marry and raise the next generation.

The luncheon guests appreciated hearing congratulatory messages that came from His Excellency Governor-General Sir Peter Cosgrove AK, from His Excellency Hieu Van Le AO, State Governor of South Australia, Premier Jay Weatherill, Opposition Leader Steven Marshall and other MPs.

- Depicted at right is Dr Colin Ashton cutting his cake, flanked by his grand-daughter Fleur, and great-grandsons Warwick and Brodin Pedley. The Club extends to Dr Ashton our very best wishes and many happy returns of the day!



The birthday luncheon

First World War connections

Dr Colin Ashton provides a living link to the terrible events of the First World War, during which Robert Charles Bragg (born in 1892) fought in the Middle East and gave his life in service of the nation.

Known affectionately as "Bob", he was the second son born to William and Gwendoline Bragg, whose house is home to our Club. Bob is seen standing in the famous photo of the family (above).

Aged six when the foundation stone for the Bragg home was laid by his grandfather Sir Charles Todd, Bob must often have looked at the inscription *In Situ Posuit* next to his grandfather's name.

Badly injured by a shell at Gallipoli on 1st September 1915, Robert died on a hospital ship the next day and was buried at sea, aged 22.

- Lest we forget -

PTO ...



Wine and cheese tasting

Club Members enjoyed fine wine and cheese at a tasting held on Monday 6th March 2017, at which wine-maker Joanna Blaszczyk from Shottesbrooke at McLaren Flat and cheese master Kym Richards shared expertly as they matched cheeses and wines.

“The concept of allowing our Members who are also wine-makers the opportunity to present their product with a perfectly paired cheese is becoming an increasingly popular event at the Club,” said tasting organiser (and Club Treasurer) Keith Gustavsson.

“Joanna Blaszczyk of Shottesbrooke Winery showcased an Adelaide Hills Chardonnay, a Shiraz, a Cabernet Sauvignon, and the night ended with a rare liqueur tawny,” he said.



Keith Gustavsson

“Cheese master Kym Richards never fails to amaze anyone who hears his depth of knowledge on cheese, how it is made, and about the cheese industry here in SA.”

- Congratulations to Helene Cooper on winning the door prize of a bottle of Bernesh Bray Fine Old Liqueur Port, kindly donated from the Members' Wine Room.



Shottesbrooke's Joanna Blaszczyk

Connecting with schools

At a dinner attended by school heads on Friday 3rd March, the Club's Schools Engagement convenor Mark Angus launched the “A-List” scheme, designed to involve selected recent graduates in the life of the Public Schools' Club.

“The scheme is inspired by the East India Club in London, of which I am a member,” he said.

“When the Public Schools' Club in London merged with the East India Club, it brought with it the *J7 membership scheme* for school graduates. That has been a huge success.

“The East Club has the youngest demographic of any club in London, and the most vibrant program of events and societies. That is what we are looking to emulate,” he said.



Mark Angus

Mark Angus explained the Club's aim is to restore its link with South Australian schools that will add a new dimension to the Club. The plan is to connect with new young members and to introduce them to prominent, influential professional people. Young members would also help energise the Club.

“Students can apply to become A-List Members in the final term of year 12, or within a year of them graduating from secondary school,” he explained.

Both young men and women can become A-List Members, on their school's recommendation, by making a once-off payment of \$500 that will last for seven years, until A-List Members reach 25.

“This period of time has been selected so that through university years, starting work and setting themselves up, they have all the benefits of Club membership, but without the fees.”

Golden North - a great South Australian success story

Club Members enjoyed breakfast with the Commercial Travellers' Association on 15th March to hear the CEO of Golden North ice-cream, Peter Adamo, describe the success of that iconic South Aussie brand.

“When you go to the shop and buy a tub, just read the label,” Peter Adamo said.

“We make ice-cream the old traditional way, using fresh milk and fresh cream.”



Peter Adamo

He said the labels of some brands will reveal the use of re-constituted butter milk with water and skim milk powder.

“Technically, to be called ice-cream requires at least 10% butter fat. Ours is 12%. The big players will downgrade the recipe. There is a difference - and consumers want to go back to natural ice-cream,” he said.



Golden North ice-cream is made in the town of Laura and is owned by five South Australian families. Consumers voted it as their favourite food brand in 2016 at the 18th South Australian Food Industry Awards, and revenue recently grew from \$9 million to \$25 million.

