

OutInspire

December 2004

Cairnhill Toastmasters Club, Club No. 1759-80

Issue 18



The Latest News!!!



Award Winners November 2004 Chapter Meeting

Theme:
Movie Buff's Night

**Best Prepared
Speech Speaker:**
Margaret Tan

Best Evaluator:
Rose Ho

Best Table Topics:
Eddie Lee



Please Welcome Our Newest Members!!!

TM Cedric
TM AJ
TM Herry
TM Li Hua
TM Tong Wah
TM Robin

President's Message

Dear Members,

November meeting was a fantastic meeting! We signed up four new members – **Herry, Li Hua, Tong Wah** and **Robin!** Please welcome them warmly!

We have come to the end of the year. This time of the year to me is always a time for self-reflection and self-assessment. What have I accomplished? What have I learned? How can I learn from my various mistakes and failures?

How has year 2004 been for you?

I hope you have had a great time improving your Communication and Leadership skills this year. I have learned a lot in this half a year serving you as your President. And I would like to take this opportunity to thank my committee members for their cooperation and support!

We are looking forward to a glorious year ahead. I hope you will make new year resolutions to complete your projects, to volunteer for meeting roles, and of course volunteer to be part of the Committee! ☺

In this issue, we are featuring Margaret's last project – a treat especially for those who missed it! **See you on Wednesday, 15 Dec 2004!**

Sincerely, Violet

Making Life Easy

By Margaret Tan

I have here some of the items in my kitchen. I would like to share with you the tricks and tips I do with them.

STAINLESS STEEL TABLE SPOON – other than using for scooping and stirring food, it has other uses too.

Other uses:

Scrape with a spoon and it is easy to go round the nodules.

De-skin with a knife and you end up with cutting off some ginger flesh. Use a vegetable peeler, you may say. Be careful, because I had the unfortunate experience of cutting my finger with the vegetable peeler.

Want to remove **odours from garlic and onions on your fingers after cooking** – how to get rid of them?

Rub the fingers with the back of a stainless steel spoon under running water.

POTATO

One of the commonly used ingredients in many dishes, e.g. curry chicken, Casseroles, stews; it has other useful and effective purposes.

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DCP Progress

Goals	Achieved
2 CTMs	0 CTM
2 ADDITIONAL CTMs	0 CTM
1 ATM	0
1 ADDITIONAL ATM	0
1 CL, AL, or DTM	0 CL
1 ADDITIONAL CLs, ALs, or DTMs	0 CL
4 NEW MEMBERS	4 members
4 ADDITIONAL NEW MEMBERS	4 members
4 OFFICERS TRAINED TWICE	0.5
SUBMITTED ON TIME (SEMI DUES & OFFICER LIST)	0.5



Quotes of the Month

LOVE / RELATIONSHIPS:

Learn as if you were going to live forever. Live as if you were going to die tomorrow.

--Mahatma Gandhi

LEADERSHIP / SUCCESS:

Things turn out best for people who make the best of the way things turn out.

MOTIVATION / INSPIRATION:

Motivation is what gets you started. Habit is what keeps you going.

Get rid of odour from garlic and onions on the fingers – rub the fingers them with potato skins if you happen to peel potatoes for a dish.

If you accidentally add too much salt to a dish? While it is still cooking, drop in a peeled potato. It will absorb the excess salt for an instant “fix me up” and viola the dish can be served! Then you may discard the potato.

ONIONS

For those sprucing your home for Christmas or Chinese New Year is with new coats of paint, onion also acts as a deodorizer. Have onions cut into halves and placed them in the newly painted rooms overnight. They will get rid of the smell of the paint.

WHITE VINEGAR

Vinegar brightens fabric colours. Add ½ a cup into the washing machine during the rinsing cycle. Your coloured clothing will be brighter.

Vinegar eliminates odour. Spray undiluted white vinegar in the air. The vinegar smell evaporates very quickly taking the odour with it. Alternatively, put them into containers and leave them in the rooms. It will absorb the odour too

Healing bruises – Soak a cotton ball in white vinegar and apply on the bruise for 1 hour. The vinegar reduces blues and speeds up the healing process.

INSECT AND PEST REPELLANT

VANILLA ESSENCE

The aroma of vanilla essence chases mosquitoes away. Place a bottle vanilla essence on your kitchen top. The wonderful aromas also freshen up your kitchen.

GREEN LIME

After consuming the lime juice, dry the rind pieces and display them in your kitchen. These keep the lizards away.

I have tired and tested the above tricks and tips. They have made life easier for me. I am sure that after you try and test these tricks and tips, life too will be easier for you!



MERRY CHRISTMAS & HAPPY NEW YEAR