

Dinner at Hawkesbury Race Club

230th Wedding Anniversary

Welcome to 2018 reunion - Acknowledgment of Country

Jane van Woerkom – Pauline Galloway

Kable reunion 30 years on - National Anthem

Jane van Woerkom

Introduction of MC Roderic Best PSM

Sharon Lamb

Master of Ceremony - welcome

Roderick Best PSM

Grace

Commodore Paul Kable AM (RAN Rtd)

*We thank thee Lord for this our land and its beautiful provisions
made available to us through the endurance, motivation and
courage of our ancestors and their children. Amen*

Introduction to reunion theme “Celebrate the Children”

Gladys Busch – Churchill Fellowship Awardee

Entrée

- Moroccan lamb loin, red pepper. Chickpea and roasted pumpkin, rocket, coriander, pumpkin seeds, lemon vinaigrette and tahini yoghurt.
 - Smoked chicken breast, mango, pineapple and mint salad with a honey lime and shallot dressing.

Toast to our Ancestors - H&S and their children

Doctor Jim Kable

Main course

- Pan seared chicken breast, pocketed with bocconcini and semi dried tomatoes, wrapped in prosciutto, buttered green asparagus and napoletana sauce.
 - Grilled duck breast with dauphinoise potatoes, celeriac remoulade and beetroot relish.

Guest Speaker

Professor Scott Kable – “What a difference a generation makes”.

Henry Kable
Lucky Door Prize

Doctor Brian Kable and his wife Janet Kable

Dessert

Holmes

- Sticky date pudding served with butterscotch sauce & vanilla ice cream
- Passionfruit Panna Cotta with fresh fruit.

Susanna

Cutting of the cake

Sharon Lamb and Elaine Snowball

Thanks to the Guest Speaker and MC

June Whittaker OAM MA