



## BASS NEWSLETTER





## PRESIDENTS MESSAGE

BASS TABLE AT THE SIWA BAZAAR AND GOODIES FOR SALE AT THE BASS CHRISTMAS FAIR

Dear Members,

As I write, I am looking forward to a couple of days of Christmas shopping in Guam, whilst my sons do some diving. My family back home are already proud owners of a full range of Korean-made gifts and I am looking forward to a few inspirational hours in Macy's.

I hope you too are ready to get into the Christmas spirit as, in my experience, it's usually pretty full-on in Seoul.

On 1st December BASS will hit the ground running, when we meet at The Grand Hyatt for Christmas Lunch. Each year, I think of this as my Christmas Party – a very glamorous "office party" for ex-pat wives featuring sparkly clothes, lots of drinks, yummy food, silly games and wild singing, but thankfully no photocopier!

We'll take a more refined approach on 8 December, when we go to the British Residence for The Mince Pie Morning. This is our chance to embrace the giving aspect of Christmas, as we think about those who are less fortunate than us (if you are registered for this event, please remember to bring a gift).

Many of us will meet once more, this time with our

partners, to indulge in a little more Christmas spirit at the BCCK Lunch on 11 December, again at The Grand Hyatt. This is billed as the biggest Christmas Lunch in Seoul and the hangovers are legendary, but it's all in a good cause with proceeds going to Korean charities.

Finally, we can have a convivial coffee at the home of Sara Hague on 16 December and she'll indulge us just one last shopping opportunity to treat ourselves and our loved ones to some of her beautiful jewellery.

By the time you've done all that, and your other Christmas engagements, you'll be just over half way through the month and you'll be exhausted; just in time for the kids to break up from school and/or for you to pack up, join the queue at check-in and travel half way around the world. Yep, that sounds like Christmas!

Have a great one!

Ruth





## WHAT'S ON.....

#### **BASS EVENTS**

TUESDAY, 8th DECEMBER

#### BASS MINCE PIE MORNING

basseoul@yahoo.co.uk

Mince Pie morning at the British Embassy Residence. This event is fully booked but there is a waiting list for any places that come available. Time 10:00 to 12:00pm.

PLEASE NOTE: All members attending the Mince Pie Morning are kindly requested to bring a present for a teenager (16 - 20 years of age) to the value of about 25,000 KRW, gift-wrapped and labelled to show for which gender. The presents will be taken by the Salvation Army to be distributed to the young adults in the orphanage. Your names will be submitted to the Security at the gate beforehand to allow you entrance to the Residence. No cars are allowed inside the Embassy grounds.

#### WEDNESDAY, 16th DECEMBER

#### BASS AT HOME COFFEE MORNING

saraj1500@hotmail.com

At the home of Sara Hague. Time: 10:00 am to 12:00pm Sara will kindly host our last at home coffee morning of the year and she will also be selling her fabulous jewelry. Please rsvp direct to Sara.

#### **OUTSIDE EVENTS**

FRIDAY, 4th DECEMBER

#### MAKING HANBOK GREETING CARDS

global.seoul.go.kr/itaewon

We will be making greeting cards decorated with beautiful Hanbok designs at the Itaewon-Hannam Global center. Each person can make two cards. Participation fee of 5,000 won for this event. Please come to the center in person to sign-up and pay the fee. Time 1:00pm to 3:00pm

NOTICE: FOR SALE Swedish quality product ASKO

Washing Machine and Tumble Dryer Only 600.000W Call 010 9024 2278





#### FRIDAY, 4th DECEMBER

#### KOREAN VEGETARIAN COOKING CLASS

global.seoul.go.kr/itaewon

We will be making Gujeolpan and Beoseot Sundubu Jjigae. Participation fee of 12,000 won and this must be paid in person at the Itaewon-Hannam Global Center to sign-up. Time: 10:00am to 12:00pm

#### SATURDAY,5th DECEMBER

## AMERICAN WOMEN'S CLUB OF KOREA - CHARITY FUNDRAISING GALA

lis-awc@hotmail.com

To meet our fundraising goals this year, we will host a Gala Fundraising Event, "Deck the Halls" rather than an expensive ball. In the spirit of giving, Citibank Korea has donated the lobby of their building on the Cheonggyecheon Stream where we will celebrate the beginning of this holiday season with a Christmas tree lighting ceremony, hors d'oeuvres, entertainment, cash bar, and a silent auction.

Citibank Korea Building, 39 Da-Dong, Jung-Gu, (On the Cheonggyecheon Stream, downtown Seoul).

Come and enjoy the spirit of the season with AWC and help us reach our goal of raising more than 10,000,000 KRW for the benefit of two charities: AeRanWan Social Welfare Agency and Another Home, a shelter for abused girls.

KRW 60,000 per person. Black Tie Optional. Time: 7:30pm

#### THURSDAY, 10th DECEMBER

#### CHRISTMAS CAKE COOKERY CLASS

tbn2@sba.seoul.kr

We'll make various Christmas cake, Stuffed fruits, Chocolate Truffle and Yule-log. Time: 12:00am to 15:30pm
Fee: 15,000 won. Venue: Seorae Global Village Center If you are interested in this class, please contact us by email or telephone (02 2155 8916)

#### FRIDAY.11th DECEMBER

#### BCCK CHRISTMAS LUNCH

bcckxmaslunch@gmail.com

Traditional Christmas Food, Father Christmas, Christmas Carols and more. This is the BCCK's best event of the year and it's major fundraiser. It is also the biggest Christmas Lunch event in Seoul. All proceeds go to Korean charities. Tickets W110,000 member and W120,000 non-member. To find out more, including how to be a corporate or private sponsor of this event and how to book your tickets please email the above address. Time 11:30am in the The Grand Hyatt, Regency Room



## MEMBERSHIP UPDATE



In December we wish a very HAPPY BIRTHDAY and many happy returns to:

TESSA ALMOITE
NOELLE ASHDOWN
RUTH ATTEWELL
YEUNHEE CHANG
JULIA COOPER
NORIKO DAVIES
HOLLY PRICE
SUZAN WALSH

A great WELCOME to our NEW members:

HELEN CALLEN
MARIYA MADERICH
DIETMAR LEITHNER
JOANNA THUMIGER
HOURIA LIECHTI
JENNIFER MCINTOSH
ABBIE STAVROFF
JANE CASSELLS
ALISSA ROGERS
HIROKO PATMORE

And a sad GOODBYE to:

GEORGE DUNN TANYA EDWARDS QUENTIN JOB ALAN PLATT

## **NEW MEMBER PROFILE**

#### MARIYA MADERICH



Dear all, my name is Mariya Maderich and some of you may know me from Seoul International Women's Association (SIWA) where I volunteer as a treasurer. I came to Korea five years ago with my mom and dad. At first my mom and I were sure we would stay here only for a year and as soon as dad's project would be over we all go back to Europe. But it turned out we spent here enough time for me to finish my undergrad and to get my Master degree. I speak fluent Korean but it never helps. It makes things more complicated around me and sometimes I wish I couldn't understand a word. I am working as a private banker for foreigners at British Standard Chartered bank and spend a

lot of free time doing my financial chores as SIWA's treasurer. It is not an easy job to be a volunteer for the charity. Sometimes it does not only take up a lot of your own time but also your mind becomes full of thoughts such as why should I do it if I am not even paid for that? However, I always follow the advice of my mom who worked in hundreds of charities around the world whilst traveling with my dad;

"You have always to give back whenever you can to a country that became your home, even if it is not a permanent one because everything in this world is a constant give and take process".

And when you think about it is actually true. Whilst you are here in Korea helping people in need, Korea is assisting you kindly in everything that you need for you and your family's comfortable living.

Also, I have two overweight dogs that I recently put on a low carb Atkins diet but I am not sure yet if the diet works or not. However, my dogs have stopped emptying the trash bins in the kitchen at night and when I walk them they almost never beg for food from nice ajumma and ajossi living in my neighborhood.

I am in San Francisco right now visiting my brother for Thanksgiving. Today I went to the zoo and got a big of a shocker which I would like to share with you. It turned out sheep and goats are food beggars as well. I am attaching you a picture I made at the zoo today when two goats were attacking me for food with their eyes just like dogs! I hope to see you all in December!

Mariya

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## SIWA BAZAAR BY KAREN HOLDEN

What a fantastic time we had at the SIWA bazaar on Tuesday! I was there at the Hilton hotel at 7.45am to help set up, and was quite surprised at how full our table was with all the food on offer and all the candles. I was sure we would have loads left over and worried we had bought too much. We decorated the table and screen behind us with posters and bunting and dusted off our red aprons. I left as people started streaming in at 10am leaving a team of BASS members happily getting stuck in making sales right from the very beginning.

WE HANDED OVER JUST UNDER 1.4 MILLION TO SIWA FOR THEIR CHARITIES The spaghetti hoops were the first to sell out totally, closely followed by the wine gums and branston pickle. I returned at 2.00pm and was so surprised to see just a handful of food left on the table with most things totally sold out! Even the candles had sold well with all the coloured ones gone, making me wish I had bought some earlier in the morning.

We packed up and left at around 4.00pm at the same time as all the other stalls with very few items left. I am very pleased to say that we handed over just under 1.4 million to SIWA for their charities. All in all, a very successful day.

#### Karen Holden















## **RECIPE CORNER**

Recipes from karen Holden



#### Fish Cocktails

Great Christmas Starter, this is one of our favourites.

Cut lemons in half lengthways and hollow out. Discard membranes and pips – keep flesh to one side.

Mix lemon flesh with prawns, crab and cucumber. Add mayonnaise and dill – stir well.

Spoon filling into lemon shells and garnish.

## Fish Cocktails

- 2 large lemons
- 100g (4oz) cooked/shelled prawns
- 95g (4oz) can drained crab meat
- 2.5cm (1 inch) piece of diced cucumber
- 1 tbsp mayonnaise
- ½ tbsp dill
- dill & salad to garnish





I make this every Christmas, it's an old favourite.

Put sponge fingers in the bottom of a bowl and soak with sherry. Don't put in too much, just enough to be absorbed or the jelly won't set. Drain the fruit cocktail and put on top of the sponge fingers. Make up the jelly and pour over the fruit. Leave to set overnight. Make the custard and pour on top of the set jelly. Leave to cool in the fridge. Whisk the cream and add on top of the cool custard. You can decorate the top with marzipan fruits or sweets.

An alternative recipe would be chocolate orange trifle. Use a tin of oranges instead of the fruit cocktail, use orange jelly, and add 2 tablespoons of cocoa powder to the custard when making it. Decorate the top with chocolate drops.

## Christmas Trifle

- 1 packet sponge fingers
- Glug of Sherry
- Tin of fruit cocktail
- Strawberry jelly (makes ¾ pint)
- Custard powder (make 1 pint)
- Double cream
- Sweets to decorate



