



DATES FOR YOUR DIARY

NEXT MEETING
FRIDAY 15TH Aug @ 10 am

Our guest speaker next meeting is well known to most of us. Dagmar will talk on the topic of Healing Energies and Self-help.



This will be followed by another well known member, Zandre, who will demonstrate upcycling of old T Shirts. Bring one along and have a go.

AFTERNOON TEA
After the success of last month's afternoon tea, we are planning another for 28th August. Please let us know of any exciting venues you would like us to check out.

GALA DINNER
Since holding any event in November can be a challenge, we are proposing shifting the Gala Dinner to 27th September. This should pose fewer calendar conflicts and hopefully result in better attendance 😊.

SEPTEMBER MEETING
FRIDAY 20 September @ 10 am
We are planning to have introductory talks from some of our nominated charities at this meeting. If you have a charity close to your heart that you think we should hear from, do let us know.

If you want to be added to the Corona WHATSAPP group please make your request to any committee member.



Legaleese....

At our July meeting, Mrs Kamla Beeharry tried valiantly to answer an avalanche of questions about Mauritian laws. She was well informed and patient in explaining the intricacies of the new work permit laws and assured us that these were not being applied retroactively. Thus, those of us who were already married and working in Mauritius when the law was introduced should not be affected.



She clarified some of the myths around property ownership by foreigners: *Authorization is required from the Prime Minister's Office before real property can be purchased by a foreigner in Mauritius. The main derogations are acquisitions by inheritance, or by the effect of marriage (subject to certain provisos), or under the Integrated Resorts (luxury villas) and Real Estate Development schemes. This subject came up as a result of questions on inheritance laws. Kamla tried to explain some of the complexities of inheritance rules to our members: Mauritius is a forced heirship jurisdiction, and reserves a portion of the estate for the children of the deceased. This jurisdiction applies equally to Mauritian citizens and foreigners (provided they are entitled to inherit in Mauritius). She reassured members that "a surviving spouse is entitled to a lifetime right of use of the matrimonial home".*



Since ownership of matrimonial property is ultimately determined by the specific matrimonial regime governing the spouses she suggested that if anyone is concerned they should definitely get individual legal advice. She noted though that in the case of marriages that take place in Mauritius or in the UK "community of goods" is most likely to be applicable.

OUR JULY RAFFLE



A total of Rs 1650 was raised through raffle tickets at the July meeting. Our thanks go to Sara who donated the gift. The raffle was won by the lovely Susan Philips who was very pleased with the dishes.



Happy Birthday wishes go to all the lovely members who will celebrate their special day in August.



Our best wishes to Rosemarie who was the only member present to celebrated their birthday at our July meeting.



Quick & Easy MANGO MOUSSE

Ingredients

- 1/2 cup whipping cream (125 ml), chilled
- 9 oz mango flesh (250 gr)
- 3/4 cup icing sugar (90 gr)
- 1/4 cup water (60 ml)
- 1 tsp gelatine powder (3 gr)

Instructions

In a bowl, pour in chilled whipping cream and whip it until stiff peaks. Set aside in the fridge until later.

Blend mango flesh together with icing sugar into a puree. Set aside. Sprinkle gelatine powder on water and leave for 5 minutes for the gelatine to soak. Then heat in microwave until the gelatine is totally dissolved with 15 seconds intervals, stirring well after each intervals.

Once the gelatine is dissolved, add in 2 tbsp of mango puree (1 tbsp at a time) and mix well. Then pour the gelatine mixture into our previously prepared mango puree and mix well to combine. Pour the mango puree mixture into our previously whipped cream. Fold just until everything is well combine. Divide evenly into 4 small glasses and leave to chill in the fridge until fully set, minimum 4 hours.

Note : Adjust the amount of sugar based on the sweetness of your mango or to your liking.



RECIPE CORNER

CORONA Mauritius ANNUAL JOINT LUNCH

Eleven Corona Plateau members made the trip to L’Aventure du Sucre on Thursday 25th July to participate in the 2019 Corona joint lunch. This was hosted by Corona North who worked hard to ensure we all had a wonderful day. Our thanks to all involved. Before lunch, members were invited to tour Mavros Atelier and a 10% discount was offered on all purchases. This was followed by delicious food served with water and wine. Our choice of dessert included a mango mousse (hence this month’s recipe). One of the highlights of lunch was the amazing raffle with a whole host of prizes. Winners got to select their desired prize from the display. There were plenty of winners with proceeds going to Link for Life..



YOUR 2019/2020 COMMITTEE	NAME	TELEPHONE	EMAIL
CHAIR	Binita Gujadhur	5421 6775	binitagujadhur@hotmail.co.uk
TREASURER	Rosemarie Domaingue	57215286	rosemariedomaingue77@gmail.com
SECRETARY & VICE CHAIR	Sara Grihault	57654463	saragrihault@gmail.com
MEMBERSHIP COORDINATION	Kamini Bassant	57557266	kbassant@gmail.com
MEMBERSHIP COORDINATION	Neena Misri	54215503	neenamisri@gmail.com
Not elected but assisting on sub committees	Zandre Latimer Jane Delorie Patricia Mohamed Lyndsay Riviere Manda Boolell	Website and Facebook Newsletter Raffle & fundraising Speakers	