



Australian Acoustical Society
Queensland Division

CHRISTMAS PARTY and Technical Meeting 12 December 2006

BYBLOS Bar and Restaurant, Portside Wharf, Hamilton

Speaker: Geoff Macpherson, Queensland DPI & Fisheries, Cairns

Acoustic issues related to mitigation of depredation by toothed whales on Coral Sea longline catches and the potential for mitigation of tilapia infestation using sound

For details see: <http://www.acoustics.asn.au/divisions/QLD/QLDTechMeetingDecember2006.pdf>

Queensland Division Bursary: Announcement and presentation of the Category I and II Awards

MENU

FIRST COURSE:

- Hommos** Puree of chick peas with tahini, garlic and lemon juice, garnished with parsley, paprika and virgin olive oil.
- Tabouli** Parsley, tomato, onion, crushed wheat, olive oil and lemon juice.
- Babaganoush** Grilled egg plant blended with tahina, garlic and lemon juice, garnished with parsley, sumac and virgin olive oil.
- Batata harra** Potatoes diced, deep fried, sizzled with lemon juice and mixed with coriander, garlic and spices.

SECOND COURSE:

- Lahim bil ajeen** Baked pastry with yoghurt, lamb mince and spices.
- Fatayer** Triangle shaped pastry filled and baked with silver beet and walnuts.
- Vine leaves** Rolled grape leaves filled with rice, tomatoes, parsley, onion, spices, cooked in olive oil.
- Lady fingers** Filo pastry rolled with fetta cheese, mozzarella and herbs served slightly fried.
- Kebbi** Ovals of ground beef with crushed what and onion filled with lamb mince, pine nuts, spices and deep fried.

THIRD COURSE:

- Shish kebab** Skewers of lamb fillet, onion and capsicum barbequed.
- Chicken kebab** Skewers of chicken fillet, onion and capsicum barbequed.
- Seayadieh** Fish pieces marinated in saffron, cumin and lemon garnished with pine nuts and served with tahini and rice.

FOURTH COURSE: Dessert and coffee

Date & Time:	6:30pm, Tuesday 12 December 2006
Venue:	Byblos Bar and Restaurant, Portside Wharf, Hamilton.
COST:	\$30.00 Members, \$40.00 Guests
RSVP:	Michael Lanchester: AAS QLD Secretary, michael@askce.com

