

### At Sea – Day 41 Nov. 07:

During this day at sea we were on our way from Exmouth, Australia on a southern course to Fremantle. We were in the Lido with other early risers, Bob and Esther, when the sun came up over a fairly calm ocean in a partly cloudy sky, as shown on the right.



At 9am Barbara went to the “Good Morning Amsterdam“ TV show where Gene and Adele were interviewing the staff of the Amsterdam Shore Excursion Team. The



members of the Shore Excursion Team in bright red shirts are shown on the left. It turns out the contractual arrangements with tour companies in the various ports are made by the Holland America corporate office in Seattle, Washington but these folks on the Amsterdam administer the on-board marketing, sales, and the details of getting the passengers on to their tours and back to the ship in each

port. They all enjoy traveling and helping passengers get the most from their cruising experience.

Later, at 11am, Barbara also went to the Culinary Demonstration show in the Culinary Center (Wajang Theater). In honor of the Amsterdam's visit to several Australian ports



over the next week the show today was demonstrating a popular Australian dessert item called "Lamingtons".

Lamingtons are a sponge cake with chocolate frosting covered with coconut shavings.

Yummy!! Assistant Cruise Director, "Chef" Mark, did his part in leading Adele and Gene through the demonstration, as shown on the left.

Barbara, who says she would never want to be mistaken for a cook, goes to these shows just for the humorous dialogue and antics of the cast. However, this Australian delicacy really caught her eye so she brought back a copy of the recipe which is shown on the right.

#### TRADITIONAL AUSTRALIAN COOKING

### LAMINGTONS

#### INGREDIENTS

##### Sponge Cake:

2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoons salt  
1/2 cup butter, room temperature  
3/4 cup granulated sugar  
2 large eggs  
1 teaspoon of pure vanilla extract  
1/2 cup milk

##### Chocolate Frosting:

4 cups powdered (confectioners) sugar  
1/3 cup unsweetened cocoa powder  
3 tablespoons butter  
1/2 cup milk  
2 cups unsweetened desiccated coconut

#### DIRECTIONS:

Preheat the oven to 350 Degrees F. place oven rack to middle position. Either butter or spray the bottom and sides with non-stick cooking spray of an 8-inch square baking dish; set aside. In a large bowl, sift together the flour, baking powder, and salt; set aside. In another bowl using your electric mixer, beat the butter until soft. Add the sugar and beat until light and fluffy. Add the eggs, one at a time, beating well after adding each egg addition. Add the vanilla extract to the mixture and mix well. Use a spatula to alternately mix in the sifted flour mixture and the milk, in three additions, beginning and ending with flour. Spread the batter into the prepared cake dish and smooth the top with a spatula. Bake approximately 25 to 30 minutes or until a toothpick inserted in the center of the cake comes out clean. Remove from oven. Let the cake cool in the baking dish for approximately 7 minutes and then invert it onto a wire rack to let cool. Once the cake has cooled, cut it into 16 (2-inch squares) and wrap each square of cake in plastic wrap. Place the cake squares in the refrigerator for at least 2 hours (more is better).

Holland America Line  
**CULINARY ARTS**  
CENTER FOOD & WINE

We went to the Cruise Specialists “Chat Time” hosted by Lucia and Henk Barnhoorn. The main topic today was impressions of Exmouth where we visited yesterday. Some people thought the place was too small and didn’t qualify as a cruise ship stop but we felt it was just fine and deserved to be included in the mix of ports we visit. After Chat Time we went to lunch with Henk and Lucia in the La Fontaine Restaurant. We enjoyed getting to know them better as we shared career and family experiences. We had a great table with a window and “Ocean View”. Unfortunately the ocean view got washed out in this photo we got at our table, as shown on the right.



Tonight the dress for dinner was formal and the dining room was decorated with colorful balloons and party hats with a theme of “Celebration Day”. Celebration Day was created to recognize the special moments in our lives. During the meal we were all served a complimentary glass of champagne which at our table we used to toast and celebrate the friendships that we have formed during this voyage. Elaine will be leaving us in Melbourne so we had a special toast for her and the witty conversation she has brought to our table.

The entertainment tonight in the Queen’s Lounge was a variety show featuring Mariusz and his electric cello along with the musical talents of Davie Howes. After the show Cruise Director, Gene Young, came onto the stage and brought his wife with him. She is pregnant and has reached a stage where regulations require she leave the ship for the safety of the child and mother. She will leave the ship in Fremantle tomorrow and return to family in the US awaiting the birth of their son. Gene gave her a public but touching farewell as we all applauded.

When we returned to our stateroom we found that the stewards had left us a Holland America “Pillow Gift” called Mighty Bright. The Mighty Bright is an ingenious little piece of plastic, about the size and shape of a book mark, imprinted with the texture of a Fresnel lens. When the Mighty Bright is placed over a printed page the print is magnified so it is easier for our “mature” eyes to read as shown in the photo on the right. There was even a wallet sized Mighty Bright so we never need to be far from our Mighty Bright. This light weight, easily packed item is one of the best pillow gifts we have received.



The good ship Amsterdam proceeded on through the night in very rocky seas on our way to Fremantle and the major city of Perth, Australia.