Quaama cobargo bermagui tilba & localities

Circulation 2000 plus online visits

Issue No 118 April 2013



A Summer of Singing

Ten-year-old Bermagui girl, Sharlee Cantrill, loves to sing; it has been part of her life for many years now. Sharlee was selected to attend the National Choral School – Junior Gondwana for her dedication and commitment to music. The scholarship, which was part funded by Four Winds, is seen as fantastic opportunity to open the doors for the young and talented to progress into a music career. The Junior Gondwana program, held in January, is an inspirational choral workshop for 10–13 year olds, led by national and international musicians, held at Macquarie University, Sydney.

This once in a lifetime opportunity for Sharlee was made possible by a number of supporters including the Four Winds Inspiring program, together with Bermagui Public School, Sharlee's music teacher, Dan Scollay and Conductor/Composer, Dan Walker, who were also part of the Four Winds Inspiring program in 2011, when the Sydney Children's Choir visited the region.

Sharlee not only had the opportunity to participate in this fabulous musical experience, she also had the excitement of being in Sydney. Sharlee was not only very impressed with the whole program and the opportunity she was given, she was thrilled with the day excursion to The Rocks.

When asked what was the most exciting part of the scholarship, Sharlee responded, 'everything was the best' and the smile said it all. This young and talented girl was truly amazed by the experience and Sharlee hopes to be able to attend further workshops in the future.

Sharlee's mum Lynda Cantrill said, 'We were delighted to receive the support from

Four Winds and the local community to give Sharlee this special opportunity'. Ms Cantrill said 'Sharlee had been singing ever since she was very young and only in the last 18 months has she taken her talents more seriously'.

Four Winds recognises that music has the power to transform lives by providing positive life enhancing experiences. Studies show that listening, moving to and emotionally responding to music is one of the key factors in developing mind and emotional cognitive functions.

Four Winds congratulates Sharlee on her achievements.

For more information check our website at www.fourwinds.com.au

Pictured is Sharlee Cantrill busking to help raise funds to attend the Gondwana Workshop.

So the March festivals and events are over. The days are starting to grow shorter and by the time the April edition of *The Triangle* hits the news stands the clocks will have changed and it will be suddenly dark by early evening. The summer of extreme heat and intermittent heavy rain will be behind us and we can breathe a sigh of relief that our little corner of Australia was lucky enough to miss the worst of it.

The changing seasons are a delight, the

hot summer days disappear and are replaced by brisk fresh early mornings, pleasant warm days and evenings that close in before you are quite ready for them. It is a time to harvest the last of the tomatoes and clear out the beans and summer vegies. A time to visit the farmers' market and find the best of the seasonal fruits and vegetables; apples should be good around this time of year particularly some of the older varieties. The link between heritage cooking apples and autumn is so strong it should have its very own website.

We are still searching for a new treasurer as Taina, who has looked after the books for many years, would like to explore some other interests. It may not be glamorous but looking after the money is really important.

And to those of you who are disappointed by the lateness of this edition, it was unavoidable. Even printers take Easter breaks.

Letters to the editors

Dear Editor,

On a February holiday trip to Bermagui, some friends of mine and I were left truly grateful at the generosity and willingness to help shown to us by members of the Bermagui community.

On a bright sunny day, my friend (Ross Holmes) and I, being keen motorcyclists, decided a ride would be in order for the days event. We hadn't made it out of town when Ross broke the drive belt on his Harley Davidson. A quick trip to the newsagent and we were told to look up Craigh Hurst, of Craigh Engineering. I had met Graigh on a previous trip.

On arrival at Craigh's establishment and a summary of our problem, we were told "no drama, get your parts, tools are here, help yourself. I'll duck home grab my bike trailer, you boys take my ute and trailer and bring the bike around here." Most uncommon and our first dose of grateful.

A day or so later, drive belt in hand, Ross landed at Craighs on my bike to reassemble his. I arrived to collect my bike with the third member of our party Lorrett. All things back in order, the plan was the four of us (Ross, Graigh, Lorrett, myself) to report to the pub for a victory ale. Oh dear.

Two corners later, with a not common but not unfamiliar crunching scraping sound, I looked over my shoulder to see Ross sliding to a halt, motorcycle on its side, leg under it.

By the time I returned and parked Craigh had the bike off Ross, and Ross knew his leg was broken. Thus relevant authorities were called.

During the course of "what are we going to do with his bike now?" Craigh did not hesitate to volunteer his bike trailer to get Ross' bike home. Home I might add is Lockhart, 45 mins west of Wagga. Another dose of Grateful.

Ross' tibia is broken in two places along with a badly broken ankle.

Many thanks need to be conveyed to Craigh Hurst, the two attending Ambulance officers, as they are quite often unsung heroes, Police, Doctors, Surgeons and all medical staff at the Bega Hospital as well as the community of Bermagui for all their well wishes.

Editor, I apologise for being long winded but I did believe this story worth telling. Perhaps the best part of this story is that I have to come back over the hill to return a bike trailer.

Thank you Bermagui,

Anthony Driscoll, Milbrulang, NSW

Editorial Discretion Required

In reference to the entry in the March issue of "Cobargo Conversations" regarding Graham Hinton of Kinetix at Cobargo. We are most unhappy about this, as well as another reference to the private health details of another business owner. It constitutes an unnecessary and potentially harmful intrusion into personal privacy and therefore we wish to register a strong complaint. Whilst this reference to Graham's hospital stay was probably well-intended, in our opinion this kind of reporting is grossly lacking in discretion.

It is hard enough trying to run a business in a small country village, in a time of nationwide recession, without having one's private life and health details made public in this way. We reserve the right to inform those whom we choose. We were somewhat taken aback when we were asked, within two days of the March Triangle circulation, "how Graham was" by someone who wouldn't have known otherwise. This kind of thing can help to undermine customer confidence in any business and start rumours eg. "oh, they'll probably be shutting down before long ... "etc. It is an observable reality that people in small country areas do have an unfortunate tendency to amplify gossip and have you dead and buried if they find out you are or have been sick. We can, however, assure the public that we are still running our business as usual.

We would like to see a printed apology for this editorial indiscretion and hope, in the interests of maintaining the Triangle's standards, that if people's health problems are to be published: the persons concerned be asked for their permission prior to printing.

> Graham and Margo Hinton Kinetix Sports and Lifestyle Cobargo

The Triangle editors are sorry that Margo and Graham Hinton were offended when we welcomed Graham home from hospital.

DISCLAIMER

The opinions expressed by contributors to the newspaper are their own, to a greater or lesser degree, and do not necessarily reflect those of the editorial team. Whilst striving to accurately report the news and views of the readers, this newspaper accepts no responsibility or liability for statements made or opinions expressed. All letters to the editor must be signed and include the writer's full name and address if they are to be considered for publication.

Taste's fabulous

We've just cancelled our \$210 (+\$97 accompanying wine course) per person booking for Tetsuya's 10 course degustation dinner.

So please let us know when bookings open for the next (very delicious, very waist-expanding!) Taste of the Triangle dinner in Cobargo, so we can be sure of a place at the table (this year's banquet was just \$50 for 18 serves including wine, per person!).

All we can say to those who missed the recent dinner is...make sure you're right behind us in the queue the minute tickets become available for the next Taste dinner.

Helen and Peter Lacey Quaaama

Taste of the Triangle says thank you

The team from the Taste dinner would like to thank all the producers, cooks, sponsors and workers, without whom the dinner would have been impossible. It was a great night and we thank everyone.

We've been asked "When is the next one?" Our answer is we'd love to attend one from a group maybe from Quaama, Brogo, Bermagui or Tilba; we happily throw out a challenge.

The evening raised \$5,000, which is an amazing amount and reflects the generousity of the community. The money raised is going to the Cobargo School of Arts Hall.

Louise Brown

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Letter to the Bega Valley Shire Council

Dear Council Members:

I hesitate to come in to this debate so late in the game, but I've been puzzled by Woollies' desire to grab a foothold in what should really be a financial loser for some years, and have just puzzled out the only possible answer that I can see. Obviously Woollies is a player of some renown, should you be entranced by such things. They are a global force and certainly have the resources to wait out little problems (like financial losses for a few years) and to lobby and even perhaps spread a little cash around to achieve their ends. Their ends, of course, have nothing to do with residents of any little town or shire, but have only to do with satisfying their shareholders. Any protestations to the contrary must be met with closed ears.

The solution to this vexation is actually pretty clear. I contend that they wish to establish to a store in Bermagui not to provide less expensive merchandise to our aged members (like myself) nor to achieve more corporate profits by pulling customers from Bega, Narooma and Tura Beach (where they already have retail outlets), but to be positioned in a nice little seaside town that they hope will become a nice large seaside town in a shire that they'll do their upmost to help develop. A Bermagui of 1600 people or even two or three thousand people will not for Woollies profits make, but when Bermagui gets to 10 or 15 thousand, four lane highways replace the little country roads and the little heritage bridges become smaller versions of the Golden Gate Bridge, then you're talking Woollies' talk. This to me is the only possibility that could answer the question of Woollies desire to establish itself in the little town of Bermagui.

I'm certainly not a Greenie, but I grew up in an area that was destroyed by unrestrained and ill-advised development which provided some short-term financial gains to a very a few individuals, and I see clearly that this is what's going on here. Jump forward a decade or two when big corporate lobbying has achieved it goals and the South Coast is like the Gold Coast. This is definitely one of the most beautiful and relatively undeveloped



A YESS volunteer helps a student with reading skills. YESS needs more volunteers for this important task, especially in Cobargo. Call Frances Perkins on 6493 6486 if you can help.

spots—not only in

Australia but in the world—and to a developer's eyes and a retailer nose, it's a crime that it is not more developed, but at the same time it's money in the bank because it surely will be developed sooner or later. And not that I think that a Woollies or a Coles presence is appropriate anywhere in Bermagui, but I find perfectly galling the boardroom hubris that placed the prospective Woollies—not in the industrial area—but smack in the middle of town as if to show the world that Bermagui has become Woolagui, a Woollies' seaside shopping experience.

So, with the support of the shire's elected officials, developers and some of our very own real estate tycoons, will Woollies gain their foothold in little Bermie and continue the fight to make little Bermie big? Is there even the slightest cause to say 'yes' to Woollies? I don't think so and any move to approve can only be viewed as treachery.

Cordially (so far),

Jerry Ochs Dignams Creek

Bega Valley Shire Council Rates Increase

Seems BVSC is about to increase our rates again. Reason given is because "not many objected to the increase"!

Hope they use the same criteria in assessing the Woolworths development in Bermagui.

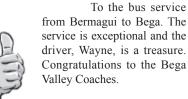
I think the good people in this area should ask the Premier to dismiss this council and install an administrator and those of us in Bermagui should look at merging with another

johnno



One hot day in Tilba

Thumbs Up



I would like to nominate two people for the thumbs

up part of your fantastic paper. Steve Aldred and Morris Colley, who worked so hard volunteering their time and resources to make fruit fly baits for the area. Thank you.

To the Well Thumbed Books shop women for putting on such a great spread of local food for our community.

The illustrious position of



will soon be vacant.

If you can spare a few hours a week, enjoy numbers, know a little bookkeeping, and have the patience to put up with the extravagancies of an unruly bunch of writers and other assorted staff, we'd love to hear from you.

Please email us on the triangle2@bigpond.com

Guidelines for contributors

Thanks for your local stories and photos! We love them and they make the *Triangle* our very own.

Just a few tips for submitting stories and photos...

- 1. Stories should be 300 words maximum except by prior arrangement.
- 2. Photos should be sent as **separate JPG attachments not embedded into your story.** Please send the original digital photo, so we have as large an image as possible to play with. Please include a caption for your photo at the bottom of the article it accompanies.
- 3. Please do not send posters or flyers! We cannot reproduce them. Instead write a few paragraphs about your event and include the date, time and venue in that. And attach a photo if you have one.
- 4. Have a think about a headline for your story. Believe us, we're usually quite braindead at the end of our editorial meeting and can only come up with lame puns and cliches. Don't leave it to us!

Any questions at all, please email us the triangle2@bigpond.com.

Thumbs Down

To the disrespectful people who recently dumped seven mattresses in the Murrah, just off Murrah Rd. Shame on you.



To the selfish slobs who continue to dump their large items of rubbish – old furniture, computer screens, tv, etc – on Nutleys Creek Road and Black Marlin Drive. The police have been informed.

My Triangle – BP Bermagui – seen through the eyes of the land

Paul Payten



How long have you been in the triangle?

I have been recognised by the new settlers since 1870s. Captain Ringland moved his family to Bermagui and occupied a house on the George Street, Main Road Corner where I, the BP Service Station, now stand. At the time, his neighbour to the East was a certain W Tarlinton who was a main character in the early development of the town.

When Ringland died in 1898 he still owned me and two other blocks, giving a total value of his land at one hundred pounds sterling. Captain William Ringland senior died at Bermagui in 1888 and was buried here. The cadastral map of Feb 1973 still shows "Ringland" as owning this block, so it must have stayed in the family.

Where did you live after that?

In 1975, I was given a new lease on life when the Franks brothers built a motor service station for the town, after some legal challenges, incidentally. Chris and wife, Beverly, came from Sydney in the early sixties followed by his brother, Gerald. They started the automotive services business here. I was seen as the only reasonable site for this purpose and so they drained my site of surplus seepage and built what you see today. Using Gerald's skills, they started a marine centre, after the larger workshop was built at rear. I was equipped with petrol firstly, then diesel and then gas, to keep up with the new demand from modern cars and boats. I now boast the most upright Gas tank in town, still. In 1997, Anne and husband Kevin Atlee came to town and took over the reins as a way to live the good life: golf, fishing and beaching in an idyllic setting, out of the rat race. This has worked for them with a wider

engagement than anticipated. I feel well looked after now as the whole crew working on site give of their best and this reflects on me and the town. What do you do?

Where would this town be without me? I share being a part of one of the most untouched and lovely coastal villages on the East coast of our wonderful land. My original use has been eclipsed by time and different needs, so now I serve the public as well as I can, offering help to the stranded, refreshment for the weary and a smile is so ready from the folk who work in me. What more can I say?

What do you like most about living in the Triangle?

As a place of business, I am so very well situated by the lagoon and the refreshing sea breezes in the heat. I used to feel a little left out of it though the marine section sparked new interest and new visitors who appreciate me. Now ... I can truly enjoy the life by the sea, watching the world go by, knowing big change is not on the horizon just yet.

What do you least like about living in the Triangle?

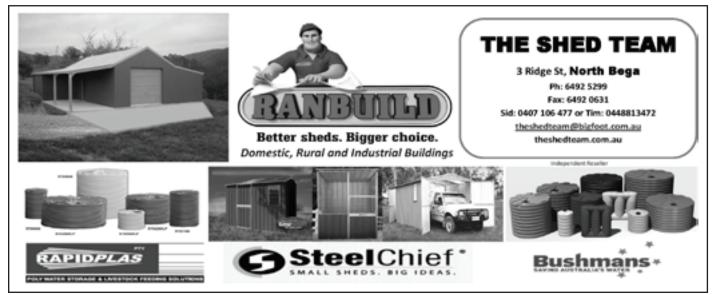
Since you ask, I do feel a little lonely and away from the hustle and bustle of life. Most seem to pass me by without as much as a "How do you do". Life does seem to be all business and little pleasure though that is my lot, given where I reside and what I offer.

What would you do/have to improve the place?

I could probably do with a bit of a facelift to keep abreast of technology and fashion. I would really love to see prices come down to a level that reduces pressure on those who visit me. It would be grand to feel my future is assured as a useful member of society rather than being turned into apartments left empty most of the year. And how about some twist of good fortune for those who now spend so many hours with me, like a lottery win, so they could take more time to relish their existence with family and friends.

What changes have you seen over the time you have been here?

I would never have dreamt in my wildest dreams, (or is that nightmares?) imagined such rushing of life and congesting of the world, yet it's amazing to see the inventions that have appeared and conventions disappearing, now so very different from my time – a bridge where there was a punt; the centre of town just getting up and moving across the river; the dying out of the timber trade and its people stuck for a living; fame coming to the town as it grows and attracts the famous and rich to play. That I would become a business to service horseless carriages and sell tools of trade and recreation to fishermen who once had no time to spare. Such luxury and convenience at our doorstep, yet the worth of my position in the scheme of our village is still appreciated and exhibited with care and service.



Autumn's a month old and it's hardly started it seems. But those nippy winds from the south are stirring so it won't be long into April before the chimneys are smoking around the towns. Hopefully the Easter eggs aren't up the chimney.

And while Tilba readies its flues, 'Tilba Ready For Hugh' screamed a recent headline on the Narooma News front page, meaning Hugh Whittingstall, the River Cottage TV series host. I'm just wondering if Hugh's ready for Tilba though. I know I'm not ready for Alfie wearing that hat in the photo anytime soon. The Producers have now found their Aussie 'Ewe, one Mark West, who'll be the live-in host for the lifestyle series. Hugh will appear in the first and last episodes. Hugh also appeared at the Drom recently to shout the bar, which won't have exactly put a hole in the show's budget. I hope they don't think therein lies the community, as it is at the Olde Hare & Dog back in Dorset. I've had this misconception pointed out to me before. A better representation of the place would be Saturday's Grower's Market in the big hall, where he'd really have to shout... to be heard over the babble. You wouldn't think sober people in the daytime could make so much noise.

With far less babble, the Central Tilba Food Co-Op filled the Big Hall on March 18 This is quite an institution in town now, and in the 28 years since has provided a great service to its widespread membership, and an equal disservice to supermarket monopoly. Currently Tilba has 50 odd active members with second generation families joining and also beginning to take an active role in administration. Founder member Rici Tandy, after 28 years, is now teaching daughter Ramanee the ropes. It wasn't that long ago that Ramanee and many other kids, off the leash during 'the food co-op', were trying to pinch loose licorice pieces and carob whirls from under the scales...just like the grown ups did. Ramanee and partner Rob were married in late March. Congratulations to them and their little bundle of boy Forest. Good to

see some of the next generation returning to the district and settling. It's lifeblood.

On matters of blood, Sally Pryor has been in touch regards locals with their gander up over her geese being loose on the highway down at Victoria Creek. She writes, "I've



Daughter and Grandma, Ramanee King and Rici Tandy, with bub Forest at the Food Co-Op day in March.

received a number of calls lately from various people, berating me about my geese being on the highway and the danger this poses to traffic. I've talked to the police, who have also received calls, and the rangers, and both have advised that short of shooting them, there's little to be done. There have been geese on the dam from the time I took over the property 13 odd years ago. They've always lived on the dam and since the road works started they have progressively had further to wander as fences have been replaced, water re-routed and their natural habitat has been disturbed. Much the same as roos on the road, these are basically wild creatures and are certainly not pets. They are not fed by me but fend for themselves around the dam, and are finding the seeds put out on the new road edging very palatable."

Sally suggests that if someone could round up the geese and re-locate them she'd be happy to see them out of danger, for their sake as well as the highway traffic. Perhaps our

new neighbours at River Cottage could take the gaggle on before they're all run over. They'd certainly make for an authentic Tilba dish..May I suggest Clonlea Stuffed Goose in a White Line Sauce perhaps? Sally would also like to warn dog owners on the danger of blood and bone. One of her dogs, Remus, tucked into a bag of the stuff left out by some Wwoofers recently and he nearly turned up his tail. Fortunately Remus has recovered, although he's still on the bread and water diet for the time being, as is Sal until her substantial vet's bill is paid off. Bloody woofers.

Corrrection: Vivian Wood has been in touch regards last issue's blurb on The Festival Art Show. She would like to put the record straight that it was she who inaugurated the Show in 1996 as a Hall's fundraiser, with help and encouragement from John Noonan and Stephanie Tabram. In last issue Virginia said that she had been the show coordinator since 2006 and intimated that she and some friends had started off the event then. Viv would like it known that she handed over the job to Viriginia, Pauline Balos and Shanna Provost in 2006.

Cara Elton is keen to see some improvements there. If anyone would like to have a say on the issue Cara would be happy to talk it over before she takes on Council. Her number is 4473 7719.

The Tilba Tea Pot, now open again in the good hands of Jenna and Julian. More young blood investing in Tilba. Drop in for a cuppa. And drop in for a cuppa in the small hall on Anzac Day if you can. The Anzac Day march, service and refreshments afterwards is a little bit of local heritage that could be a thing of the past without continuous community involvement. We owe it to those names on the monument. Don't forget some of those who serve the event every year have been in the front line for too long. Anyone interested in helping could pick up a cup 'n saucer with an anzac biccy and talk to the old troopers, the ones at the sink doing the washing up that is.

Anyone with items for 'Bites....4473 7406



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Autumn took its time arriving but the last week or two have brought those lovely warm days, a bit of chill in the evening and the cool nights that herald, in my opinion anyway, the best time of year around here. If only it would last forever ... but I know some of you love winter. And we do need the frost, if only to put an end to those pesky cabbage moths and sweeten the punkins.

Last month I mentioned the arrival of Daisy Kelly Haida, but since then I've heard the whole story (and managed to get a photo). Daisy's mum, Isabel, was a nurse at Bega Hospital, so when she turned up in labour, three weeks early, it was a true team effort. Daisy was born on 9 February 2013, weighing just over three kilos, a sister to $3\frac{1}{2}$ year-old proud big brother Zan.

And another arrival – the Naus and Blackas are delighted to welcome little Grace, the first grandchild for John and Ann, and first great-granddaughter for Don and Toppy.

Don't miss the Quaama Harvest Fair on Saturday 20 April. More from Veronica on that.



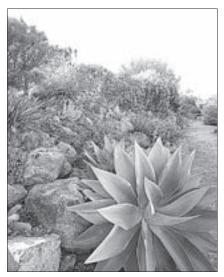
Big brother Zan loves Daisy to bits and is a great help for mum and dad.

Open Garden Fundraiser

On Sunday 5 May, Jan and Robert Kidd will open their new garden as a fundraiser for the Rural Fire Service and the Quaama Hall garden project. The RFS will fire up the barbie and morning and afternoon teas will be available for purchase throughout the day.

The garden is set amongst large granite boulders in several tiers surrounding a pebbled central courtyard with a walled entry featuring antique Asian gates and tiles. The main decks have magnificent views of Wadbiliga National Park and surrounding farmland with plenty of seating for you to enjoy the wonderful vistas of 13 layers of mountains.

The plantings feature striking, contrasting, coloured foliage and structural forms chosen for their hardiness and drought tolerance. Most plants are Australian natives and succulents that have adapted beautifully to planting amongst



The Kidds' beautiful garden will be open to the public on May 5

the rocks.

Lemon scented gums line the driveway along with a recently planted 'Italian Forest', comprising conifers and deciduous trees for contrasting colour of foliage and form.

A spectacular patchwork quilt, donated by Martina Lammers, will be raffled on the day.

The garden is situated at 103 Hore-Lacey's Road, Lower Verona. There will be OPEN GARDEN signs to follow from the Princes Highway at Quaama (9 kms).

Opening times are 10am to 4pm and entry fee is \$5.

We are hoping for a great attendance to aid our hard working RFS workers and Quaama Hall garden establishment. Enquiries: 6493 8321.

Jan Kidd

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Quintessentially Quaama

Quaama Harvest Fair

Saturday, 20 April 2013

It's Fair time again and you are invited to join Quaama friends and friends of Quaama from 9am until 4pm on Saturday 20 April 2013, at the School of Arts Hall where we will make merry and celebrate all things autumn.

Along with harvesting, preserving and eating autumn fare, this Fair's theme is community. We want to celebrate everything that makes Quaama and our extended family throughout the Triangle a wonderful place to live. We'll have all our regular happenings — the market, the veranda talks, mini workshops, great local entertainers and awesome food. The art and craft exhibition will also focus on community, so if you have anything to show or sell that fits with the theme, please bring it along to the hall from 4pm on Friday 19 April for receipt and display.

The competitions continue, with seasonal preserves a favourite category and this time we will ask fairgoers to vote for their favourite pumpkin based dish. Entries to the cooking competition due by 10.50am on the day, with

voting to commence at 11am. Don't miss out; this is a prestigious competition and the winners will be celebrated for many weeks! For those who aren't into cooking, but do like to be creative with food, there is also the crazy vegetable competition. Categories are most lifelike and best dressed and entries for these also close at 10.50am with voting starting at 11am

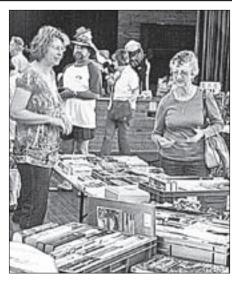
So ... if you have something to sell, there are stall sites available for only \$10 or \$15 powered.

If you have information to share about a community group or project, you can demonstrate a little known skill, have great autumn harvesting or winter gardening advice or anything else you'd like to share, please book a spot on the demonstration/presentation schedule

If you have a talent to show off, please come and busk or join the lunchtime concert.

If you have art and/or craft that should be on display enter it for exhibit, or take a stall site to sell your wares.

And don't forget, the QPA will be running the harvest time kitchen so if you have bounty to share, please contribute a dish of something



The Quaama Harvest Fair book sale

scrumptious to the assortment of Quaama Cuisine that will be sold on the day.

If you any questions, please contact Veronica Abbott, QPA President on 0437 263 128 or email joxamara@hotmail.com

Veronica Abbott

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As the Sculpture on the Edge is a major annual event in our town, it is worth expressing gratitude, on behalf of the community at large, to the Mumbulla Foundation for helping to make the school workshops and Fire Festival possible. This kind of fiery spectacle by the sea could be said to beautifully juxtapose our more watery spectacle of whale and dolphin displays. Where else would one find such wonders of the elements, annually? In addition, it is also relevant to acknowledge several other 'wins' from Sculpture on the Edge: Jen Mallinson won the very important ANU Residency Prize, and the 'Good Dog! Animals in Sculpture' Symposium held at the Murrah Hall, was an unqualified success. Lastly, The Ivy Hill Gallery Encouragement Award went to local Edward Willson.



Jen Mallison with speaker Randall Sinnamon

On a more musically artistic note

That Bunch of Singers is proving to be a delight to be a part of and, as a group, is finding appreciation around the Triangle. If you have not heard of them or experienced the feeling and beauty of their performances, then put it on your 'To Do' list for the next concert. A credit to Dan Scollay, Music Director, as much as to the members who relish the camaraderie and pleasure they derive from attending even the practice sessions on Tues at the Anglican Church from 7.30. Maybe you would enjoy it too. Our resident choir is a class act!

Flotsam and the other one ...

Meanwhile, back on the water's edge, it is not entirely surprising though still disturbing that each time I walk Bar Beach I find handfuls and at times a bagful or more of plastic

> rubbish. Having spent a fair bit of time on boats and beaches, I understand how things, sometimes valuable things, can accidentally be dropped or left to the elements. Much of what I find is small, only part of a container or plastic bag of some sort. On occasions I have found noticeable pieces of netting or rope, up to a metre in length and several gloves of various sizes and types. Most of this debris, I gather, comes from boats off the coast, washing up after sloshing about for some time. Some could also have come from beaches or wharves, so it is not finger pointing when I say that whoever is responsible for this

rubbish could be more careful. May I say that our special coast has been confirmed as one of the most pristine coastal regions and surely we wish to keep it that way? Any thoughts on how to remedy this? I will continue to collect the leftovers, as, I am sure, others do too. Until there is no need.

Fair notice

Here I need to say that if anyone has an event that is early in the month, could you maybe send info or call me later the month before so that we can make sure we include it. Sometimes the reality is that we either run out of space or go to press late so miss making your event known, as happened this time around with a garden show that happened on the 30th March. We missed out telling you about it and that is a shame. Please let us know a good time in advance as we value your contribution, to the Triangle itself as well as to the community. Thanks

And so to autumn ... by the time you read this the clocks will be back to normal, the sun will rise later and all will be well with the world. Ain't life grand, here in paradise?!

On that topic

Do we really have such influence over Mother Nature to make the sun rise as we require? Some seem to believe so, yet I am not so sure. I do feel that the nature we directly have contact with is ours to care for, our backyard as it were, and if we each did that with understanding and in harmony with the greater forces, the whole world would be quite lovely. Here we have the chance to retain our town as unspoiled as it can be as an example of caring for our environment. The choice is ours.

Busy beginning for Bermagui CWA

Bermagui CWA has had a busy start to their year. Apart from taking part in a very successful Land State Cookery and Handicraft Competition held recently at the Bermagui Country Club, they involved themselves once more in the theme of the Bermagui Seaside Fair, 'B for Beautiful Bermagui' by dressing in blue and marching whilst singing I'm Forever Blowing Bubbles, while bubbles from bubble wands floated amongst them. They were awarded 1st prize for their efforts in the Best Foot Float!

Then on St Patrick's Day at the Bermagui Country Club for the Senior Citizen's Concert they entertained as the singing and dancing group and band The Shamrocks much to the delight of the audience. Once again a contribution to the community by the ladies from CWA.



The Shamrocks

(L to R) Back Row: Cheryl Horton, Nancy Wills, Chris Richard-Preston, Michelle Craig, Nancy Whackett, Nevus Cridland, Elsie Wills, Lance Carder. Front: Jane Grimmond, Hilda Mardell, Joan Coffee, Tong, Vicki Hummel

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Bermagui Banter

The winner of the Bermagui Seaside Fair pet pageant 2013, Eagle and her human Alice Hutley of Bermagui



Bermagui U3A members Chris Haines, Rona Walker, Kay Vinnicombe, Dea Quirk and Marj Littlewood enjoying a group outing on March 5 to the Toulouse Lautrec exhibition at the National Gallery in Canberra.

Four Winds gets ready for 2014

This month we start the one year countdown to Festival 2014 so put 18, 19 and 20 of April 2014 in your diary!

The D.A. for the Pavilion has been approved! We now have 12 months until the building must be complete so construction will commence shortly. The wires for our three-phase power are up and connection is expected in the coming weeks. Once building commences you will be able to follow the journey through our Building Blog, from turning the clod to the first sounds resonating from the new Pavilion at Festival 2014.

The program is coming together with the commissioning of new work underway. Previous artistic director Genevieve Lacey expanded the artistic reach of the festival with her chosen collaborations with Australian musicians from a range of genres. Paul Kildea continues the role of musical incubator, driving new music creation and performance by and for Australian artists and listeners, with the explicit intent of encouraging musicians to try unusual collaborations and to perform in new contexts.

Did you know that, more often than not, musicians that are brought together to collaborate in the performance of new work through Four Winds continue to play and create together into the future? The collaboration of Karin Schaupp and the Flinders Quartet resulted in a national tour and an ARIA-nominated ABC Classics recording. Lou Bennett's Four Winds engagement has led to an on-going commission and writing partnership between the Black Arm Band and Gondwana Choirs. Since we first brought Mark Atkins and William Barton together these artists, from different playing traditions, have continued to perform as a duo.

Projects conceived by our artistic directors have also given artists' works multiple performance opportunities. Our commissioned work, Bright Birds, composed by Damian Barbeler, is being recorded again by ABC for broadcast across the network.

And last festival, Four Winds also brought together two divisions of the ABC for the first time. Bill Brown from ABC South East NSW combined his multi-camera footage with ABC Classic FM's recordings. These beautifully captured performances can be viewed by visiting our website www.fourwinds.com.au and following the links. As Easter approaches, relive last year's favourites curled up with your laptop and a good drop!

You can always find us at www.fourwinds.com.au or follow us on Facebook or Twitter. Enjoy the sparkling days and cooler nights,

The Four Winds Team

Tripping the light fantastic

Enjoy a night of dancing every Friday night in the auditorium of Bermagui Country Club. The evening starts at 7pm and continues until everyone is too tired, generally a bit after 9pm. It is all free.

Dancing keeps you fit and your mind active. So come along and experience the pleasure of dancing.

At the moment we focus on Old Time, Sequence and New Vogue dancing but we are happy to move into new fields such as Jive, Modern dancing or unstructured dances such as Foxtrots or Quicksteps, depending on the demand.





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I feel as though I'm whirling in the flurry of nesting that envelops us as the weather cools down and the beautiful autumn light fills our days with a surreal glow. Everybody's been busy, busy! This past month has seen a vast array of community collaboration, from the fabulous extended Saturday market place on the old McCarthy house block to the absolutely wonderful Taste of the Triangle community dinner, the public meeting to plan a future for our little supermarket, the swimming club's Business House Relay and the community working bee, tidying up the sculpture walk along the Narira Creek. These wonderful events are the product of many hours' work on behalf of small groups of people - community minded people with big hearts and an energy to match.

And speaking of wonderful, communityminded people, I'd like to make special mention of our wonderful chemist Vu Nguyen, who out of the goodness of his heart, makes home visits to some of our elderly folk in order to be assured of their well-being, delivering medicines and equipment to monitor and aid in recovery. We are so very lucky to have you, Vu.

Along with all the fabulous activities we're privileged to be a part of, we have the not so fabulous. Life goes on and part of that, is the passing of our friends. Our deepest love and heartfelt sympathy are extended to Naomi Lewis and her family, with the recent passing of Bill. He was an extraordinary man and his presence has been missed over the past months of his decline. And apologies to Margo Pantland-Hinton for causing her offence by welcoming her husband back from his hospital visit in last month's CC. We had no intention to offend.

Has anyone seen a black freesian steer down along, or in the vicinity of the Narira Creek? It jumped the fence along the creek during the recent camp draft and hasn't been seen since! If you can shed some light on the whereabouts of this beast, please call Warren Salway on 6493 7281 or Kevin Allen on

6493 7256.

News from the Cobargo CWA: three members of Cobargo CWA were successful at the CWA Far South Coast Group Cookery Day. Norma Allen was awarded first prize for her Fruit Pudding, Dot Hathaway gained a second for her Sponge Roll and Louise Allery was awarded third place for her Orange Cake. These members competed against other branches from Batemans Bay to Eden - a very wide field, so congratulations are due.

The CWA Cottage in Bermagui Road continues to be upgraded. The disabled access is now complete with handrails and the floorboards in the front porch have been replaced. The interior painting and exterior painting are next on the agenda. The cottage is a most pleasant environment for meetings and gatherings and the CWA encourage local groups to make use of it for a very modest hourly rate to cover the use of electricity and to help defray the cost of council rates.

CWA Cobargo is not just the organiser of Australia Day each year, or even just tea and scones! In May the CWA of NSW State Conference will be held over five days in Moree. A representative from Cobargo will be there to help the deliberations on such matters as students standing on buses; the implementation of strategies to encourage more men into the nursing profession; voicing concerns over energy drinks and alcohol mixer drinks and encouraging the idea that all people visiting Australia should have comprehensive travel insurance.

These and many other items will be hotly debated to determine which will become policy of the CWA of NSW. Both Federal and State Governments will then be subjected to persistent lobbying by CWA on these matters. They also assist local charities such as the Rural Fire Service and give book tokens to Cobargo and Quaama Public Schools for their Speech Days. The CWA also contribute through their head office to flood relief, medical programs, emergency funds and more.

If any women would like to join the CWA in their endeavours, whilst having some fun along the way, get along to one of their meetings on the second Tuesday of the month, at the CWA cottage on the Bermagui Road. They start at 10.30 am. They also hold Handicrafts Days at the same venue on the fourth Tuesday of the month, beginning at 10.30 am. You can be assured of a warm welcome and a cup of tea and nibbles.

All seems quiet on the Cobargo news front. With so many people and groups doing fabulous things in the community, there must be some news or some photos to share. Please e-mail your contributions to me, elizabeth@acr.net.au by the 20th of each month. Having said that, contributions for the April issue can be sent to Sharon Cole: brian1.cole@bigpond. com as I'll be off honeymooning with my newly wedded husband.

When Six Your Day Maggie McKinney Givil Gelebrant 0116 039 339

Acrylic Painting Workshop at Figtree



Gulaga Nesting acrylic painting by Suzy McKinnon

Cobargo Creators presents another workshop in its series of Arts in Cobargo. In April Suzy McKinnon will open her studio and share her landscapes and her passion for the power and beauty of acrylic painting. Beginners or already accomplished, it doesn't matter, Suzy can help you enjoy furthering the journey whilst adding to your technical skills.

Suzy is known as the founder and inspiration behind the Cobargo Creators and Black Wattle Gallery and has more than 20 years experience teaching and facilitating creative workshops to people of all abilities.

April 27 and 28 at Figtree, County Boundary Rd., west of Cobargo, 10am to 4pm each day and the cost is \$120 for the weekend. There will be two places made available for people on low income. For bookings call in at Black Wattle Gallery or ph. 6493 7245 or email artsincobargo@gmail.com

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Everyone enjoyed themselves immensely at the Cobargo community dinner

The 30km dinner in Cobargo certainly lived up to its promise. The 120 tickets were gone within three weeks of coming on sale and many would-be diners missed out. The locals pulled together to assemble a great range of produce and to create a lively atmosphere in the Cobargo School of Arts Hall.

Bega TAFE students presented the food

in fine style and a wide selection of beers and cider (locally brewed of course), as well as the wines from Belgrave Park were available to complement an excellent degustation menu produced under the guidance of local chef, Linda Sang.

When I arrived I thought I might try the cider so I purchased the ticket and headed to

the bar, where, OMG, I was confronted by an enormous bottle of cider. I knew I would never be able to drink it all! Fortunately a charming man by the name of Colin came to my rescue and offered me half a bottle of lager instead. I think it was one of the nicest lagers I have ever tasted.

I was on table no. 1. With a number like that it obviously had to be the best table in the room and I was not disappointed.

The guests at this table included Colin, who earlier had saved me from a cider overdose; Geoffrey, who entertained the room as well as entertaining our table; Rohan who danced up a storm after dinner; Sarah and Sally who were visiting from Sydney and Pete and Sylvie from the Cobargo Post Office.

Intermittent trivia with totally unrealistic questions and strange answers devised by the management (who were open to bribery), enlivened the evening, while raffles, door prizes, liquor sales and the sale of some very unusual cake stands raised money for maintenance of the School of Arts Hall. These old halls are important to the villages, but like all old buildings, they need regular attention or they will quickly fall into disrepair.

Beautifully Mad (Tony King and Nina Vox) with their eclectic music mix entertained us in the latter part of the evening. Once the meal was finished the management moved table



Laying out dessert at the community dinner on the quirky Men's Shed dessert platters

no.1 aside so we all had to dance, although I suppose we could have just stood around pretending to be wallflowers. The dance floor was clear and the music was brilliant so we just had to keep moving. Beautifully Mad kept us on our feet by playing everything from blues to The Sultans of Swing.

Jo Lewis



The fabulous TAFE team who served at the Cobargo dinner





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Soldiers from the Triangle remembered

The stories of 37 young men from the area between Bodalla and Quaama who died 'serving King and Country' during World War 1 are told in a new booklet, We Will Remember Them, that has been compiled by Quaama resident Peter Lacey.

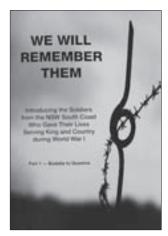
'Some incredibly interesting stories have been discovered and are included in this booklet', Peter told The Triangle.

'Heroic acts that resulted in the award of the Military Medal, a death that resulted from plain stupidity, countless examples of soldiers thumbing their noses at military authority, an example of a soldier who died whilst at his first training camp in Liverpool near Sydney, through to one who survived all the horrors of War only to unluckily die of Influenza on the ship on his way home'.

'And, somewhat appropriately, we've found that lads from this area were involved in almost every major battle of significance for the Australians in World War 1. They fought and died at Gallipoli, Bullecourt, Pozieres, Villers-Bretonneux, Passchendaele, and so forth. So this booklet adds an interesting local perspective to many of the events of The Great War'.

The booklet is the first of three, to be issued over the next 12 months, which will contain mini-biographies of 200 soldiers, from the area south from Bodalla to the Victorian border, who died in World War 1 and whose names are recorded on local War Memorials or are contained in Rolls of Honour printed in local newspapers at that time.

'The project is a small, local contribution, to mark the centenary of the start of World War 1, which is intended to provide a lot more



We Will Remember Them is available for free at Visitor Centres in Cobargo, Bermagui & Narooma and from Well-Thumbed Books in Cobargo and the Museum in Bega

meaning to the names that are etched on local War Memorials', Peter explained.

The booklet will be officially launched on Anzac Day by the President of the Narooma RSL, Paul Naylor, following the Anzac Day ceremonies at Club Narooma at 10am.

But it is already available for free, from Visitor Centres in Narooma, Cobargo and Bermagui as well as from the Bega Museum and from Well Thumbed Books in Cobargo.

Well-known local families all had boys

who served in The Great War. So the deeds (and misdeeds!) of Blackas, Dummetts, Donaldsons, Inskips, Jessops, McVeitys and Sutherlands are included in the booklet alongside those of more-temporary residents such as a school teachers and bank clerks who had been posted to the area to work.

Just a few of the 'interesting experiences' these 37 local men had while in the army included being gassed, going absent without leave, being taken prisoner by the enemy, being charged with 'improperly grooming his horses', being 'in possession of plunder', suffering from trench foot or trench fever, catching the mumps, measles, influenza or VD, and being 'drunk and disorderly in the camp area'.

'But probably some of the most poignant stories in the booklet relate to these soldiers' families back here on the south coast', Peter said.

'Many begged the army for more information about their sons, because often the Army simply advised them that their son had been "Killed in Action in France".

'And this was then frequently followed by requests for a photograph of their son's grave (if, indeed, there was one), and excruciatingly long waits until their son's few remaining personal belongings were shipped back home to them'.

So We Will Remember Them is not just about the local men who died in World War 1. It also provides a fascinating glimpse of the effect the War had on this area.

Peter Lacey

Living Well Cooking Workshop

Whether you fancy yourself as the next Master Chef or you'd just like to extend your repertoire beyond 'spag bol', cooking classes are a fun way to spend a few hours while meeting new people. These courses are designed so women can build their confidence in the culinary arts. Classes are taught by Linda Sang, a local five star chef and organiser of the 30 kilometre community dinner at Cobargo. This course is hands-on and tailored to suit all skill levels.

The course is funded by the Mumbulla Foundation and places are limited to five people per class so book in now!

This is an opportunity for women to learn:

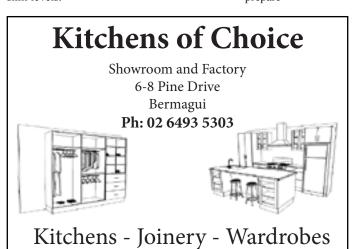
- · Cooking tips and hints
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- How to plan a meal
- Enjoy cooking and eating what we prepare

To be held at Women's Resource Centre, 14 Peden St Bega on Thursday, May 2 and 9 and on Thursday May 23 and 30.

from 10 am - 1 pm and includes eating lunch.

Secure your place phone 6492 1367

Women's Resource Centre is a non-profit organisation that provides information, referral, support and drop-in service for women of all ages.



Bermagui Beach Hotel

David and Cheryl Webster and James Hillier, who previously held the lease from '99 to 2002, are back!

There's a revamped menu in the Bistro, revamped bottle shop, monthly specials with the Bottle-O Neighbourhood group lines.

There's music every Sunday 4 – 7pm. And soon there'll be a membership system with discounts and other benefits.

Ph: 6493 4206 Fax: 6493 4859

Check us out on Facebook: bermaguibeachhotel



Wildlife rescue training day

Saturday 6 April

One of the great things about the Triangle is the amazing wildlife we live with. Wildlife needs your help and the local wildlife rescue group needs more volunteers. There are so many tasks that people can assist with: sewing pouches and bags, taking emergency calls, secretarial work like sending emails, writing press releases or assisting on training and information days, helping build pre-release enclosures or rescuing and raising orphaned animals, transporting animals or their supplies around to carers — there is a job for everyone.

Join us on Saturday April 6 at the Cobargo School of Arts Hall 10.00am to 3.00pm for a fun filled day of learning about how you can help wildlife.

This introductory course allows willing participants to cover the initial telephone and rescue training to be a volunteer with Wildlife Rescue Far South Coast.

For further details contact Cathy Minchen (daytime 6493 5639) or Ray Alcock (evenings 6493 0357).

Permaculture Design Course with John Champagne and friends

In April from Sun 7 to Sun 21 and again in September, from Sun 15 to Sun 29, the permaculture design course will be run.

This course focuses on design for the cool to warm temperate regions of South Eastern Australia and will be a life-changing experience for many that can give new eyes for design

in every aspect of your life.

For more information on Brogo Permaculture Gardens go to

http://thecrossing.thebegavalley.org.au/ coursebookings.html

or call John on 6492 7306

Calling a Piñata

Cobargo show wants to have a Piñata activity at next year's show. None of us has the expertise or ability to make a Piñata, we hope there is someone in the Triangle area that knows how to, and is willing to make one and may even like to run the activity at the show. They may even like to join the show society. The Bemboka show runs a Piñata activity and the kids really love it. Any interested people can get in contact with me on 6493 6795 or gparr@dodo.com.au

The Show Society would like to take this opportunity to thank all its helpers and



participants for a great Saturday/Sunday show and just let you know next year will also be a Saturday/Sunday show.

Graham Parr

Triangle Area gets a New Mediation and Legal Service

A new business has recently started in the Triangle area. Based in Cobargo, Sapphire Mediated Resolutions offers both mediation and legal services.

The Principal of Sapphire Mediated Resolutions, Steve Ross, is a nationally accredited mediator and a solicitor. Steve has worked in a variety of areas and also has a solid rural background, having grown up and worked in regional NSW.

Steve and his partner Suzy McKinnon moved to Cobargo three and a half years ago and have become actively involved in the Triangle community.

Steve is a firm believer in the sensible resolution of conflict and difficulties in a way that best suits the people involved.

At Sapphire Mediated Resolutions we will assist you in finding balanced solutions to the issues that prevent you getting on with your life, be it at work, in your community or to do with your personal circumstances.

Mediation is about reaching a resolution to disagreements that suits everybody involved. It is not about 'win/lose.' Mediation is quite a different process to litigation.

In mediation those involved are assisted by the mediator to reach an agreement with each other. The mediator guides those involved through a process to identify the disputed issues, develop options and consider alternatives. The goal of mediation is to reach an agreement, not have a solution imposed.

Services offered by Sapphire Mediated Resolutions include both Mediation and Legal services. Sapphire Mediated Resolutions also offers an extensive range of services about work

We understand the world of work from small weekend jobs to large corporate operations, from community services to the public service. We appreciate the needs of employees and employers. We know the areas that need a legal solution and the areas that just require a bit of common sense.

Sapphire Mediated Resolutions also offers a service assisting people getting started in the arts with advice including first contract, rates, business structures, band agreements and gallery arrangements.

Sapphire Mediated Resolutions has extensive experience in the establishment and operation of Not for Profit organisations, from large to small, funded and unfunded.

If you'd like to know more about Sapphire Mediated Resolutions visit the website www. sapphriemediation.com.au or give Steve a call on 0498 268 948



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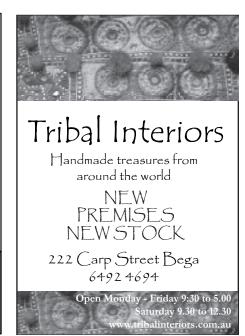




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U3A Bermagui Fishing for knowledge

APRIL BULLETIN

The University of the Third Age is all about lifelong learning, the benefits and the rewards, and Bermagui U3A is just the place to stimulate your mind, expand your knowledge, share your skills and wisdom, and have fun.

On offer with U3A is an array of interesting classes, workshops and events. The programme is open to everyone and there are no entry requirements or exams. You learn among friends in your own community. Membership to U3A is \$20 per year and you may sign up for as many courses as you wish.

Dawn Hollins, our course coordinator, has announced a new line-up for the start of <u>Term 2:</u>

- Local Pioneers and the History of Agriculture in the Bega Valley with Peter Ubrihien
- Car Maintenance with Chris King
- Book Chat, both in Bermagui and Narooma libraries
- Computer Technology Q & A, with Jonathon Potter
- Making Calendula Skin Balm with Dawn Hollins
- Excursion; Wagonga Princess Inlet Cruise (\$28 includes Devonshire tea)
- Lunch with a Wildlife Guru; Ray Alcock talks about his work (\$15)
- Generic Medicines How They Can Affect You, with Terry Irvine
- U3A Stitchers
- Coffee Appreciation Session

A few favourite courses from past terms will be re-visited, *Old Dogs Can Still Learn New Tricks*, and *Classical Music Appreciation* as well as the popular line-up of courses continuing from last term:

- Film and Lunch in Narooma with Jane Nevell
- Oil Painting with Rona Walker
- Art History with Rona Walker
- Understanding your Neighbour, Indonesia, with Kerry Davies
- Boules and BBQ
- Knitting and Crocheting for Charity
- Computers for Beginners
- Italian, Spanish and French
- Check the website for a full coverage www.bermagui.u3anet.org.au

Registration Day for <u>Term 2</u> is on Wednesday April 24th from 10am to 12noon at the Bermagui Country Club. <u>Term 2</u> classes will commence on April 29th. Queries, call Kerry on 64 934323.

www.bermagui.u3anet.org.au

More on our Parish's History

As part of our 125th anniversary as Cobargo Parish and 150th anniversary as part of Moruya Parish in 2014, the Cobargo Anglican Parish is researching our history. This is a summary of what we know about the 1860 – 1880s, when we first became part of a Parish. If you have any other information or photos, please contact Fiona Kotvojs (6493 6080 or fiona.kotvojs@bigpond.com.au) or visit us at Bermagui (Thursday and Sunday), Cobargo (Friday and Sunday) or Quaama (Wednesday and Sunday).

The appointment of Bishop Thomas to the Diocese in 1863 changed the face of the Anglican Church on the coast. Having arrived from England, in his first year Bishop Thomas doubled the number of staff on the south coast and created two Parishes, the northern parish (the Moruya Parish) included what is now the Cobargo Parish.

The Moruya Parish extended from Batemans Bay to the Brogo River, 100km as the crow flies. In 1867, there were 10 centres in which 21 services a month were conducted

by one Minister! By 1880 there was a Minister and a catechist and they were conducting over 30 services a month between Batemans Bay and Brogo. On horseback, they would have averaged 2.5–3 hours in the saddle every day, just to cover all the services (ignoring home visits, funerals, etc). And we complain about half an hour by car to get to Church!

In Cobargo at this time we were growing. By the 1870s there was a post office, store, school, hotel, church, blacksmith shop and several bushman's huts. Our dairy industry started with butter being shipped to Sydney from Bermagui in kegs. In 1870, the residents of Cobargo had applied for a public school and promised to send 37 children. The school started in February 1871.

It isn't clear how often services were held across the Triangle during this period, but by 1872, services were held in 12 centres across what is now the Cobargo Parish. By 1880, it appears that Cobargo and Wandella each had two services a month, while one service a month was held in each of Brogo, Bermagui,

Dignams Creek, Tilba Tilba, Central Tilba, and Mt Dromedary; a total of 10 services a month across the parish – more than we have today! Most of these were in people's homes. If you know where 'Mr Hall's' home was in Tilba Tilba or 'Mr Lake's' home on Mt Dromedary, please let us know as these were two regular locations for services.

The first Parish Council for the Moruya Parish was held in 1884, some 20 years after the Parish was established. It met at the Mechanics Institute in Moruya. While representatives from Tilba attended, those from Dignams Creek and Cobargo did not. Remembering that there were no bridges across most creeks and none at Cobargo until 1882, travel to Moruya for a Parish Council meeting was not as easy an exercise as it is today.

In the 1880s things started to move in Cobargo and so did demand for our own minister. Next month, 125 years ago ...

Fiona Kotvojs

WIRES and Potoroo Palace

WIRES and Potoroo Palace work together to help save our native wildlife. Pictured are local WIRES members at Potoroo Palace where the WIRES members had just enjoyed a delicious and ethically sourced lunch. WIRES members were warmly greeted by Alexandra Seddon (back row – far right with hat), the founder of Potoroo Palace. Please put Potoroo Palace on your 'must do' list. It's a lovely place to visit and your patronage will be much appreciated by the animals at Potoroo Palace!

Pictured left are WIRES volunteers lunching at Potoroo Palace

Managing loss and grief

Often your whole world feels as if it has shifted as you deal with loss and grief. Many people find support and comfort amongst their friends and family but many are curious to know how other people manage and to connect with people who are experiencing the same thing.

Saturday April 13 at Cobargo School of Arts Hall 1pm -3 pm will be the first meeting of a group that could, if participants think it useful, continue as a local support. Psychologist Amanda Cox will be there to help facilitate the group. If you would like more information please call 0409 200 709 after April 10.



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Anzac Day services in Cobargo and Ouaama

A Service of Commemoration will be held at the Cobargo and District Soldiers' memorial on the corner of Princes Highway and Tarlinton Street, Cobargo on Thursday 25 April 2013.

The service will commence as soon as the march, which starts at the School of Arts Hall at 10.30am, reaches the memorial.

Local and visiting members of the RSL, serving members of the Defence Force, and ex-service men and women and their relatives and descendants are invited to join the march, which will be led by children from Quaama and Cobargo schools and the Cobargo Scout Group.

Those who intend marching are asked to wear full-sized (not miniature) medals, as they may be entitled. Serving Defence Force personnel may come in uniform, as appropriate.

Transport will be provided for anyone who would find marching difficult

Local organisations and individuals may lay wreaths at the Memorial at the appropriate time during the Service.

A brief Service will be held at the Memorial in Quaama commencing at 9.30am.

No Dawn Service will be held in Cobargo or Quaama. The closest Dawn Services are those in Bermagui and Bega.

Malcolm Elmslie Secretary, Cobargo sub-branch RSL

Please stickybeak and report: Hooded Plovers wearing leg bands

The NSW National Parks and Wildlife Service (NPWS) and Birdlife Australia have been placing leg bands with visible identification flags on critically endangered Hooded Plovers, and they ask the public to please report any sightings.

Hooded Plovers are small, black-headed birds with white bellies, a white stripe across the back of their necks, and pale brown backs and wings. They are seen on popular and remote beaches between Jervis Bay and the Victorian border and beyond.

'We're tracking Hooded Plovers because while 10 to 15 chicks usually fledge from this region each year, the resident population of breeding adults has not significantly increased from about 50 individuals', NPWS Shorebird Recovery Coordinator for the Far South Coast, Dr Amy Harris said.

'If you see a banded Hooded Plover, please note the location and letter and number on its tag, and call the state-wide NPWS number on 1300 361 967 or one of our local offices at Merimbula, Narooma or Ulladulla'.

'Through banding and tracking projects along the coast the public helped us follow a Little Tern for 17 years and also taught us that Pied Oystercatchers travel hundreds of kilometres.

'We don't know if the Hooded Plovers we see each year are the same individuals, or if they move around more than we think, but returning here to breed is a vital part of species recovery and we appreciate everyone's help in tracking their movements'.

NPWS shorebird recovery volunteers have long played a role in the protection of these endangered species. A widespread community endeavour like this one is an example of the Office of Environment and Heritage empowering people to care for their local environment, including wildlife.

Resist the urge to feed the wildlife

The NSW National Parks and Wildlife Service (NPWS) would like to remind the public not to feed native wildlife, both for the welfare of the animals and so that these animals do not become pests.

NPWS Ranger for the Nowra Area, Alex Deura, says there has been a recent spate of native animals being reported as pests. Unfortunately, it appears that all too often people attract the animals by feeding them.

'Cockatoos in particular have reportedly been damaging verandas and eaves and in some cases it appears residents or their neighbours have been feeding the birds', Mr Deura said.

'Kangaroos are another species often reported as pests and in many of these cases we discover they have been fed.

'In urban areas, kangaroos can become a traffic hazard and they also may become quite aggressive, especially if their food supply stops'.

Mr Deura said the consequences of feeding native birds include spreading disease through feed trays, displacing other native species and unpleasantly loud noise and property damage.



Cockatoos can cause enormous damage to timberwork. They are encouraged by feeding.

'Some people enjoy feeding wildlife but what they don't realise is this dulls the animal's survival instincts.

'It also introduces unnatural foods to their diet which can shorten their lifespan dramatically'.

Mr Deura advised people who like to see native birdlife in their backyard to provide cool fresh water. Planting fruit and nectar producing plants as a food source will attract native birds, as well as thick bushes which offer protection from predators.

'Australia's native birds are renowned worldwide for their beauty, but it is critical we remember to keep wildlife wild and resist the urge to feed them'.

For more information about caring for your local environment, including wildlife, please call your local NPWS office or 1300 361 967.

For photos see http://www.flickr.com/photos/nswnationalparks/8512360762/

To read more about discouraging problem cockatoos go to

http://www.environment.nsw.gov. au/AskEnvironmentLineApp/Question. aspx?qaId=AEL-83

Media contact is Lucy Morrell on 02) 6229 7126 or 0427 578 834 or lucy.morrell@environment.nsw.gov.au

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April events

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Signposted off the main highway on Tourist Drive 6.5km north of Tilba. Tel: 4473 7308

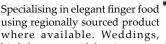


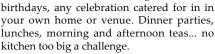
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New Look Lazy Lizard Gallery in Cobargo

The Lazy Lizard Gallery on the main street of Cobargo has undergone a transformation, with a fresh new look. A fun weekend was had by the members, with a wonderful street sale, a sausage sizzle and white paint being splashed around the walls. Thank you to all the locals who cheered us along.

Come and see our new works, our new look and celebrate with us. It's a great time to shop for Mother's Day – we have a huge range of fabulous gift items.

Vacancies: We have several vacancies for additional artists in our cooperative. If you are creative/artistic and are interested in joining our fun-loving group please contact Patto on 0404 177 941 for details.

A reminder that our Side Room is available to hire for exclusive exhibitions at very reasonable rates and no commission is payable on sales.

Throughout April, Helen Stafford will be showing her new collection of fabulous felt pieces in the Side Room. 'Felt Inspired', features garments with felt embellishments, brooches in collaboration with husband Steve as



The new look Lazy Lizard Gallery in Cobargo

well as a Japanese inspired lamp. Please join us for drinks and nibbles to celebrate the opening

of her exhibition on Friday April 5 at 6pm. Shirleyanne Myers

Birthday creations and celebrations

On a delightful afternoon in early March a group of creative types met to celebrate a year of making and doing in Cobargo. The Creative Workers and Producers of Cobargo Association Inc (affectionately known as the Cobargo Creators) has turned one and we would like you to know a little bit about what this means for Cobargo. One of the reasons for establishing the Black Wattle Gallery was to share with the community the skills and talents of many people who live in the district. It was also to have a public organisation whose books are open to allow people to understand how difficult it is to establish and sustain a small business in Cobargo, particularly one that could provide someone with an income from which to live.

More than two thousand volunteer hours have been given to Black Wattle Gallery in order to have a shop front open for four and a half days per week. These volunteers have, to date, sold \$36,000 worth of art and craft, all made by people from the Cobargo district. This money has stayed in the community. Twenty per cent of this has gone towards paying for the rent on the gallery and daily running costs. The rest has stayed in the community by giving some small amounts of income to the artists, crafts people and producers who supply their beautiful items to Black Wattle. No one has made enough money to cover more than their costs, but so many people have gained great pleasure from the gallery's presence in Cobargo.

We believe it fulfils a very important function. It provides pleasure, beauty and keeps some of us volunteers off the streets, giving us something we really enjoy doing.

In looking to the future we are still hoping for an appropriate space in which to have a creative community centre. Somewhere for people to share a cuppa, learn a new skill, get some support if they need it. When that perfect space becomes available to volunteers from the Cobargo Creators we guarantee it will be a space that welcomes everyone, is a joy to be in and makes a significant contribution to Cobargo. We look forward to being 2!

Suzy McKinnon

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Rose Chaffey and Wanda Akkerman at Ivy Hill Gallery

Exhibition from 5 – 29 April



Late Afternoon on the Monaro by Rose Chaffey

Quaama artist Rose Chaffey will join Wanda Akkerman for this month's exhibition at Ivy Hill.

Rose describes her paintings for this exhibition as 'inspired by the big skies of the Monaro and the Snowy Mountain ranges, the way they open the heart. It's a landscape that feeds my soul. I have tried to represent both the simplicity and complexity of living in

such country. With the grevillea series I am stunned by the diversity of colour, some of which seem unnatural, but on closer inspection are just perfect'.

Now retired from Eden Marine High School where she was art teacher for many years, Wanda is free to travel, and last year found herself in Cairns. A keen gardener, she was visiting the Botanic Gardens and found the inspiration for this body of work amongst the tropical foliage.

Wanda's big, bold paintings come as a complete contrast to Rose's delicate watercolours.

See them at Ivy Hill, on the coast road at Wapengo, between 10 and 5, Friday, Saturday, Sunday and Monday. Scroll through the Artists' catalogues at www.ivyhill.com.au

Trifecta for Hannah at Sculpture on the Edge

Hannah Quinlivan won three prizes at Sculpture on the Edge. They were The Cox Acquisitive Prize, the Don Moffatt and Cecilia Ng Encouragement Award and the Bermagui Medical Centre People's Choice Award for large sculptures.

It is the first time that this has happened. Hannah is a graduate of the ANU School of Art and is based in Canberra when she is not



Fire sculpture burning bright in the sultry seashore night



Fire Sculptures waiting to be set alight at nightfall

working in remote indigenous communities.

Other prizes went to Peter 'Beatle' Collins for his sculpture *Bermagui*, winner of the Blue Wave Sea Food People's Choice Award for small sculptures, Martin Rowney (the Alan and Marilyn Stretton Encouragement Award), Rowan Dixon (Mayor's Prize), Peter Whiter (the Adam and Daniel Iliffe Award), John Wright (the ABC Cheese Factory Prize for small sculptures) Todd Costa (South East Arts Award for a Regional Artist) Michael Purdy received the Bermagui Country Club's Emerging Artist Award. The Ivy Hill Gallery Encouragement Award went to local Edward Willson.

The weather was gorgeous, the visitors in abundance, and all exhibitions were well attended including Bob Georgeson's photo montage and video show at Shop 7 ArtSpace at the Fishermen's Wharf. A fun exhibition of Cambodian Moon Festival toys at the Country Club provoked interest amongst the patrons

The culmination of the event was the wonderful Fire Festival and Community Picnic on the headland on Sunday evening. Yuri Wiedenhofer and Chris Polglase presented pyrotechnic marvels, enhanced by fire sculptures made at Sculpture on the Edge workshops at local schools. An enthusiastic crowd of over 200 enjoyed the spectacle. Music was provided by Gypsies from Outer Space and food by Arincini Bambini. Rowan Dixon drew the winner of the Il Passagio dinner voucher, a very happy Gabrielle Powell.

The Murrah – Not Just Cows, Vistas and Bridges

The Murrah Hall's 110th Year Begins. For 109 years the Murrah Hall has hosted inspiration, cooperation and education. This 110th year is no different. After a usual quiet summer break it looks like a bumper year for the locals is about to begin. Lucky you!

Mustered Courage from Melbourne

Friday April 12 at 7.30 pm, \$10 entry

(Amazing! How much would Chris Isaacs charge?)

Mustered Courage are the winners of the 2012 Music Oz awards (country category). Music Australia Guide wrote: 'In the dangerous search for middle ground, Mustered Courage manage to find the link between Bill Monroe and Mumford & Sons, with just the right mix of mirth and mournful.

The music may have a bluegrassy charm, but it is unfailingly relevant. With its string heavy, bluesy instrumental line and its pure and charming vocal harmonies, it's difficult not to love these guys. Four stars from The Herald Sun.

Mustered Courage wowed at the Cobargo Folk Festival – the band loved it, us and the region and they want to come back here to say 'hi & thanks'. Ten bucks! Full show. Too good to miss.

The Murrah Portable Site Van Fundraiser with Kitty Kat and The Band Of Thieves

Saturday April 27 at 6.30 p.m. \$20 entry includes a free meal. Readers may have noted the previous Triangle article regarding the Murrah Hall's plea for a portable site van or office to serve as a secure changing/prep/chillout room for local and visiting performers. The Murrah inbox is empty. Therefore a fundraising strategy is now in motion – we will (like Shakespeare) entertain our way towards purchase of this vital acquisition for the current and future performers (and brides with entourage and makeup artists pre-camera) at the Murrah.

The evening is a themed 'Gangster & Moll' tog-up (free) dinner and dance event BYO Hootch (but leave the 'gats' at home or at the door) with the perfect music to match. If you are new to the area or for some sci-fi reason have never attended, now is the time. What's in it for you? An opportunity to coolly boogie with extraordinary family orientated people (the Murrah audience) who might become lifelong friends or important community contacts.

Kitty Kat and the Band of Thieves is a stylishly fun band that play schmultzy shmoozy jazz and swing (for dinner) through to infectious funk infused dance tunes that will keep you on the dance floor (for dancing).



Mustered Courage from Melbourne

Regarding the entertainment, Candy has written not a new chapter but a whole new book for her music journey. Many will remember and vigorously danced to Roxygen, or will have experienced similar with Conrad and Candy's 'Over the Moon' function/club combo.

The new line-up incorporates Mark Bolsius on keyboards who's, 'done time for stealing keys and knowing too many chords'. The rest of the band, like Mark, all have more than 30 years of experience playing 'just for us': John (Murrah Champion) McVeity (bass), Conrad McMullen (guitars) and John Fraser who has 'done time for skin beating', on drums, with Kitty marshalling intra instrumentally and vocally on the front line.

Their initial outings at the Tilba Pub proved the point. Twice. They are, in the coolest way possible, perfectly ... Hot.

Other big news is that last year's blow-out headliners, the Gong's Beaten Bodies, are keen to return in mid May. Also negotiations continue with a Strides return and the fab Woo Hoo Review. The Murrah is also working out dates with George Washingmachine's latest gypsy music outfit for later in the year. And rehearsals are starting soon for some Spring Theatre performances at the Hall.

The Murrah Hall is the Far South Coast HQ for World Music (dance and intimate) plus premium theatre for locals: Affordable, Accessible, Amazing.

Kkbot are mysterious. The hammer, John Fraser on drums, done time for skin beating. Conga Conrad McMullen on guitar, John McVeity on bass is the master of killer grooves. The Band of Thieves is all held together by Kitty McVeity- ain't she sweet.



email: bermiautos@hotmail.com



The Triangle's Eco Edge Contribution

Local environmental company AKT is again sponsoring a page in the Triangle every month this year. Our brief is pretty broad: the page is to be on environmental themes. So we thought we'd devote part of the page to local environmental news, and open the rest to you, the readership.

Every month we'll publish the best creative contribution – story, essay, poem, painting, drawing, photograph, sculpture (well, OK, a

photograph of a sculpture) – we receive. Contributions must be on an environmental theme. And in December we'll announce the overall winner. This time the competition is open to all ages. We put this idea to Joe Dorado, AKT's CEO, and he's right behind it; he's offering \$400 for the winner. Entries must be received by the 22nd of each month. So put your creative caps on and get creating! This month's contribution is a photograph from Di Manning.

Relaxing at Bithry



Bithry Inlet, on the southern edge of the Wapengo Estuary, is a natural haven currently open to the public with little restriction, but which may in future be developed in a way which will take away this privilege. I recently visited it and was overwhelmed with its beauty, silence, majesty and richness of diversity. From towering magnificent eucalypts, to fungi hidden in the grass beneath the trees, bird and insect life, wild ocean and lake vistas, and intricate patterns on weathered rocks. A visit here restores my sense of dignity, inner peace and joy of living in a region that is saturated with such places.

Fluffy Gould's Petrel: a new arrival on Montague Island

Clucky staff at the NSW National Parks and Wildlife Service (NPWS) were delighted to find a fluffy and healthy Gould's Petrel in a nest on Montague Island this month, a first in recorded history.

NPWS Shorebird Recovery Coordinator for the Far South Coast Amy Harris says pest and weed control programs on islands are having incredible outcomes for native birds.

Gould's Petrels lay a single egg and if the egg is lost, they do not re-lay that season, so discovering such a healthy chick is a marvellous find', Dr Harris said. 'Pairs are also highly monogamous and will usually return to the same nest site to breed, so we hope this chick will fledge in April and return in a few years when it matures.

'Long term work on Montague Island has eradicated rodents, rabbits and goats and we are controlling weeds including kikuyu grass, which entangles burrowing nesting birds like Gould's Petrels'.

Dr Harris said Montague Island was now the fourth known breeding site for Gould's Petrels. The others are Cabbage Tree Island, Boondelbah Island and Broughton Island. She said conservation efforts hundreds of kilometres apart were delivering widespread results.

'Clearly the habitat is recovering because in addition to this Gould's Petrel nest, we also found around fifty pairs of Whitefaced Storm-petrels this season.

'These birds are not endangered, but also had not previously been recorded on the island', Dr Harris said.

Habitat rehabilitation on Montague Island harnesses the efforts of NPWS and OEH staff as well as dedicated volunteers who are empowered to care for their local environment.

Gould's Petrels are the only species ever to be downgraded on the threatened species list from endangered to vulnerable. There are now an estimated 800–1000 pairs, which had decreased to about 200 pairs in the 1990s.

Office of Environment and Heritage (OEH) threatened species experts identified a breeding pair of Gould's Petrels on the island late last year. This marked the first time the species had been spotted there in recorded history.

AKT, a company of some 32 years' standing, currently is engaging regional skills, talents and attitudes to build machines for a very competitive export market in recycling.

These Triangle artisans are having their skills harnessed into researching and trialling ways of capturing under-utilised proteins, vitamins and oils that daily are expelled



from our food industries. These are being reconfigured and redirected away from waste dumps and back into our national resource bank.

As a corporate entity AKT understands well that over and above book

balances, whenever possible companies need to shoulder the additional burdens and special social demands of their own local community.

Cobargo Conversations (cont'd)

Supermarket dream lives on

It may have been a small meeting but there are still people dedicated to ensuring Cobargo has a supermarket. On March 6, a Wednesday night competing with P&C meetings, soccer training and all those other activities members of the Cobargo community volunteer their time for, a group of people met at the Cobargo School of Arts to discuss the future of Cobargo's supermarket. It was agreed that the Cobargo district does not have the population or the economic means for the community to purchase the existing supermarket unless a concerted and far reaching publicity campaign was conducted to raise funds from further afield. But strikingly all in attendance want Cobargo to have a supermarket.

Some expressed their disappointment at the small number of people attending, given the large protests against a Woolworths development in Bermagui. It was agreed that the focus needed to be on having somewhere in Cobargo to get life's essentials and that it would take time to resolve the issue. Concerns were raised about the financial viability of the current supermarket. However the current owners are

willing to provide full financials to anyone /ones seriously interested in the business.

There was general agreement that more needs to be done to help maintain key businesses in Cobargo such as the supermarket, post office and newsagents. Some discussion then highlighted how it would appear that the most appropriate organisation to be involved in this was the Cobargo Tourism and Business Association (CTBA). Sharon Cole as President of this association then agreed to move with the task of ensuring all options for maintaining a supermarket in Cobargo are explored. A number of people at the meeting have offered to help the CTBA with this work.

So do you know a number of people who may be interested in forming a consortium to purchase the supermarket together? Do you know a couple of families who might be interested in buying and operating the business together? Do you know people who have time to do a large media campaign to raise funds to buy the supermarket? COBARGO WANTS A SUPERMARKET.Contact the CTBA, PO Box 5092 Cobargo NSW 2550



Those who attended the meeting about the future of a supermarket in Cobargo

FILLIT & VEGETALLES

AT THE 777 COMPLEX
BERMAGUI

Best quality market fresh fruit & vegetables twice a week.

Bulk oil, local honey and flour available local eggs and Benny's quality meats local fresh produce

Morrison Street gourmet sausages Berry Sourdough & fresh bread varieties Wide variety of organic certified and gluten free foods.

Discounts on wholesale and bulk orders

OPEN FAM TO FPM F DAYS A WEEK

02 6493 4682

Belongings

SELECTED ITEMS OF FURNITURE AND HOMEWARES WORTHY OF A SECOND CHANCE

> 3/2 Wallaga St, Bermagui 0488 950 165

COBARGO FARM

Farm fresh fruit, veg, flowers, select nursery lines. Small function room with disabled amenities

OPEN DAILY from DAWN to DUSK

Cnr Bermagui Rd and Avernus St, Cobargo 6493 6817

Who does the work

The Editorial Committee
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Paul Payten (Vice President)
Taina Podlesak (Treasurer)
Elizabeth Andalis (Secretary)
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The Tilbas: John Small - 4473 7406

Printing: Narooma Printing - Narprint

Accounting Service Howard Haynes, Cobargo

Distributed by Australia Post and available from:
Bermagui: 777 Supermarket, Visitors Centre,
Newsagency, Bermagui Beach Hotel, Post Office, Bridge
Motors, Caltex Service Station,
Library, Bermagui Country Club
Central Tilba: The Cheese Shop, Rose & Sparrow,
Tilba Winery, Dromedary Hotel
Cobargo: Post Office, United Petrol, Newsagent, Black
Wattle Gallery
Narooma: Information Centre, Library, Quarterdeck
Quaama: General Store
Tilba Tilba: Pam's Store, South Coast Cheese
Wallaga Lake: Merrimans Land Council, Montreal Store

Deadlines

Advertising: 12pm, 19th of each month Editorial: 12pm, 22rd of each month Advertisers please note that an extra fee may be charged for initial ad layout.

Letters to the editor
Letters should be no more than 150 words. All letters
must be signed by the writer and give both business
and home phone numbers so letters can be verified.

All communications should be forwarded to: The Editors, The Triangle PO Box 2008, Central Tilba. NSW 2546

the_triangle2@bigpond.com ABN: 75 182 655 270

The Triangle is a community newspaper. Its aim is to provide information and news to the people in The Triangle area. The committee is made up of volunteers who donate their time and expertise for the benefit of our readers. The Triangle is financially self sufficient through income generated through our advertisers. This is a tight budget and prompt payment of accounts is appreciated. The Triangle is published every month except January and has a circulation of 2000.

Dawn's pasta sauce recipe

Summer is over, but there are still tomatoes, zucchini, carrots, basil and other herbs in the garden needing to be turned into meals for now or later. A favourite way of preserving the harvest is the following recipe.

However, before I list any ingredients I want to stress that I am a somewhat casual cook, especially when it comes to this sauce. (Anything baked requires more accuracy, and I do follow the recipe in that case.) My instinct is to agree with all the Italian cooks who work from a simple list, and say "Basta", meaning "Enough" of each item. So, while I may suggest a certain amount of an ingredient it's a guide only. The size of the vegetables, the flavour of the tomatoes, the potency of the garlic and fresh herbs and your own preferences will determine the final product.

Years ago I bought an Italian handoperated food mill which separates the skins and seeds from the tomato pulp. As I dislike skin in my tomato products, and the seeds are bitter, I soften the tomatoes first by gentle cooking before putting them through the food mill. Skins can also be removed by plunging the tomatoes into boiling water before peeling them.

If this seems like too much effort then just roughly chop the tomatoes.

This recipe makes enough for 10–12 500g jars. Remember, quantities are approximate.



6 cloves of garlic

- 6 onions or leeks
- 2 carrots
- 3 stalks of celery, including leaves
- 3 teaspoons of dried Italian herbs or fresh thyme, oregano and rosemary to taste
- 2 bay leaves (remove after cooking)
- 3–4 kg tomatoes
- 2 medium-sized zucchini

A couple of generous handfuls each of basil and Italian parsley

- 1 cup of tomato paste
- 1 tablespoon sugar
- 2 teaspoons salt pepper to taste

Capsicums and mushrooms are optional, as are chillies – a couple of dried chillies could be cooked with the mixture and removed before bottling.

Chop vegetables, garlic and herbs. You could sweat the onion and garlic in olive oil before adding the rest of the ingredients, but I just put everything into a large saucepan and simmer until cooked. Taste and adjust seasonings. If you want a fine, commercial-style sauce you could allow the product to cool a little before blitzing it with the Bamix or blending in a food processor and returning it to the heat. If you prefer a chunky sauce omit this step. When the product is to your liking and boiling, use a small jug or ladle to pour into hot sterile jars and seal immediately. It can also be processed in vacuum-sealed jars in a Fowler's steriliser, or frozen in meal-sized containers.

If processed as above the finished sauce will keep for ages, is good on its own with pasta, and with the addition of extras such as diced bacon, minced steak, sausage or cheese it can be varied to make many dishes. And it's a great way to preserve the summer harvest to enjoy at any time of the year!

Book Review

Heather O'Connor

Graeme Simsion

The Rosie Project Text publishing, \$29.99.

Although Graeme Simsion has published other works, this is his first work of fiction and it's terrific! It is the story of Don Tillman, an academic from Melbourne University.

Don lives with Asperger's syndrome, and is determined to find a wife by designing a 16 page questionnaire which he distributes

to potential partners. When he meets Rosie, a psychology student, there is hardly a requirement, as per the questionnaire, that she meets — not least because she is a smoker, a part-time barmaid, a drinker and a late-arriver. However, he agrees to help her find her biological father, using his skills as a professor of genetics.

There are some of the most poignant moments of comedy and of pathos in this first novel, as the two unlikely characters set about teaching each other about friendship and love. Apparently, the author worked for years on the novel and it shows – the writing is beautiful and you'll feel a great empathy for Don before the end of the first chapter and enormous pleasure at the eventual outcome. A truly lovely book.











A tree or two

This month brings us well and truly into what is undoubtedly the best season of the year and the change in the colour of the beautiful deciduous trees and shrubs that are dotted throughout the Triangle area and districts

Autumn trees are usually grown for summer shade and much care must be taken with the selection of these plants as many are very large trees with invasive roots and need a large parcel of land to grow to their full potential.

When a customer asks me about their requirements for a tree, I firstly suggest that they take a drive around the district and have a look at trees in parks and home gardens to see what they might like.

Generally in this district, many of the shade trees have been growing for many years and have reached their ultimate size. By doing this before making a decision, one will know for sure that a particular plant that is proposed for a spot in the garden will actually fit that site.

Autumn colouring trees come in many forms and every one has a particular feature that makes it a bit more special than another variety.

For instance a Claret Ash is a large tree reaching in the vicinity of 15m tall by 12m wide and is more suited to a large space well away from buildings. Its main feature is the beautiful claret coloured foliage in Autumn.

On the other hand a Chinese Pistachio is a smaller upright tree to 8m by 4m wide with beautiful orange red foliage and is suited to a smaller garden and can be closer to a building.



Deciduous trees also have different moisture requirements so planting moisture requiring plants in a dry garden can cause issues throughout summer or drier periods. An example of this is Silver Birch that prefers a higher level of moisture particularly in summer compared to a Desert Ash that prefers and copes better with a drier situation. When trees are used in the overall landscape of a garden the siting is of absolute importance. A large tree can dominate a garden and can often restrict the growth of colourful shrubs that require full sun. If you have a small yard choose a small tree to place on the north or the western side of the house.

With the movement of population to small acreages I often get asked what I can suggest as a driveway tree or trees. Again careful planning of the species used in this situation is very important. Availability of water, animal protection and as the tree matures allowing enough room when the tree reaches maturity to allow high vehicles like cattle trucks or furniture removal trucks to be able to access the driveway.

In this case the more upright species like some of the newer varieties of ornamental pears are more suited as they give you the height you require with the avenue effect but do not take up a lot of room.

Once the decision has been made regarding the species that will be used, the process of obtaining the tree and eventually the planting process should get under way.

There are two forms of availability from nurseries and that is container grown or bare rooted. At this time of the year you will only find container grown trees in nurseries and although these might be a bit more expensive the tree can actually be seen with leaves on and is then generally alive and kicking.

Care must be taken later in the season if you wait for the bare root trees that the trees have been treated with care and have not been allowed to dry out with their ability to re shoot compromised.

Finally after all the decisions have been made it is time to prepare the planting hole. A wide hole at least double the width of the root ball and half the depth more of the root ball size will give the roots a good chance to establish. Spread a bit of Gypsum into the bottom of the hole and incorporate some shredded cow manure or planting compost with the soil from the hole. Do not totally change your soil no matter how poor it is, but add to it to improve it.

Make sure you water in well to remove all the air pockets and to settle the plant in.

After all this has been completed get the swing ready for the grand kids.

Till next time, keep planting.

it's your club

Bermagui Country Club

www.bermaguicountryclub.com.au Ph: 02 64934340

We have it all ...

The Terrace Restaurant - 02 64934177

Golf Tennis Bowls Croquet Darts Fishing Art & Crafts Indoor Bowls

Wednesday Cash Countdown 5.30 Raffles 7.00 Trivia 8.00

Friday

Raffles - over 30 prizes

First draw 7.30pm

Wednesday Steak Night in The Terrace Restaurant

Sunday 21st April Raffle - 35 prizes Tickets on sale 1pm

Drawn 3pm

TAB & Keno

facilities

Lunch Menu 7 days from 12 - 2pm

Restaurant open 7 days from 6 - 9pm

Entertainment for April

5th: Mike Waddell 12th: Darryl Lamb 26th: One Each Side

13th: DJ Col Thomas 27th: Jacqui Seczawa



Monday 11am

Pool Comps

Wednesday & Friday 7.30pm

NPL Poker

Thursday Registration 6pm

19th: Struth

Classifieds

FOR SALE

Trailer, AUSTRN 6 x 4,model 6X4D06A will take Campervan top section and has 2 rear windup stabilizers. All in working order, 6 y.o. reg. to July. \$500 Ring Belinda 0417 947 166

Self-propelled mower in very good condition, Rover 560 pro-cut, \$500.00 or near offer; 2 sheets particle board, yellow tongue, 3600 x 900, new, \$28.00 each or \$50 for 2; ph 6493 8486.

Slow Combustion Stanley/Doddard Superstar, HP Boiler 15 years old but never used. 2 self cleaning ovens - one roasting with thermostat and one simmering. Vitreous Enamel Finish, Cream/Brown in colour Ring Belinda 0417 947 166

Hens: Inoculated, ISA BROWN pullets, raised locally. Akolele, phone Matt 4473 744,

Generators: Honda 9kv-in good condition, deceased estate. \$890 Briggs and Stratton - in working condition \$190 Ring Belinda 0417 947 166

Poultry: 4 very handsome purebred young roosters for sale nearly 5 months old -\$20 each. 2 Light Sussex, 2 Coronation Sussex, Maggie Cursley on 6493 6019 / cursley@bigfoot.com.au

Polypipe:150m roll of 30mm (1") blue line polypipe, still in original roll. \$300 new, this roll \$200 Ring Belinda $0417\,947\,166$

Solar Tracker: (Dismantled). Working order. Holds 6 panels, \$650. Generator: 7400.electric start. Diesel. \$2000. Suzanne. 6494 0185

Sheep Manure: \$7 per bag, must pickup. Carol 6493 7204, about 7pm.

WANTED

L.P.G Fridge: Caravan or Bar Sized. Suzanne 6494 0185

Please note: we will discontinue classifieds after one month unless advised by the advertiser

Pets of the Month

Calling all animal lovers



Bill and Ben, two beautiful kittens in need of a new home

Are you able to help us save more kittens like Bill and Ben, the 10 week old male DSH tabby kittens, until a home can be found for them. Or perhaps you can help save pups like Cody or one of his brothers and sisters, or Pippa, the female 10 month old Foxy x, Frank the 10month old male Staffy x, Ollie the 7 month old Border Collie x Kelpie, Bonnie the female 3 year old German Shepherd x Staffy, Suki the 4 year old male DSH Manx, Max the 8 month old male silky terrier x, Rocky the 6 year old male Labrador x, Mishka the 3 year old B&W Burmilla, or Maxi the ginger and white four year old DSH?

Animal welfare League NSW Far South Branch is very short on carers, which means they cannot take any more animals into care until some are adopted. If you would like more information about how you can become a carer or if you are interested in adopting one of these pets please call 0400 372 609.

 $Animal\ Welfare\ League\ NSW\ Far\ South\ Coast\ Branch\ now\ has\ a\ Facebook\ page!\ www.\ facebook.com/Animal\ Welfare\ League\ Far\ South\ Coast\ Branch$

Potential dog owners will need to have secure "dog proof" fencing and suitability to the needs of the animal and cat adoptees would need to be able to keep their cat in at night. The AWL adoption fee includes de-sexing, vaccinations (two x c5 for pups and two for kittens), micro chipping, worming vet check, flea and tick treatment and heartworm testing for dogs.

Donations can be sent to AWLNSW FSC Branch PO Box 1210 Bega 2550. New members are always welcome. If you would like to become a member please call 0400 372 609.

Bega Timbers Recycling Specialists

Hardwood, oregon and pine flooring, decking new and old Aluminium windows / doors and timber doors.

We also buy timber!

Open Monday to Friday 8am - 4.30pm

Ring Andrew 0458 012 716 or Wayne 0418 691 130 245 Newtown Rd, Bega

Cobargo Hotel Motel & Restaurant



Princes Highway, Cobargo (02) 6493 6423

See back page for events!



Preschool/Long Day Care

Vacation Care
Before & After School
Care

Owners: Debbie and Ashley

Phone 6493 4487



AL-ANON

Bega, Tuesdays 5pm Catholic Church Hall, Gipps St Narooma, Saturdays 11am, Uniting Church Hall, Wagonga St. Ph Dean 0407 302 545

ALCOHOLICS ANONYMOUS

Bermagui Saturday 2pm, Anglican Church Hall Ph Dave on 6493 5014

ANIMAL WELFARE LEAGUE

Far South Coast Branch Meetings for 2012 at Club Bega, the 3rd Tuesday of April, June, August, October and December. All welcome, phone 6493 4984

ANGLICAN PARISH OF COBARGO AND BERMAGUI

Quaama - St Saviour's, 3rd Sunday, 7 pm Holy Communion. 1st Wednesday of the month, 10 am Morning Service. Cobargo – Christ Church, Fri, 10am Holy Communion, Sundays, 8am Holy Communion. Bermagui – All Saints, Thurs. 10 am Holy Communion, Sun. 10 am Holy Communion. Enquiries: Ph. 6493 4416.

BERMAGUI KNOW YOUR BIBLE

A non-denominational ladies Bible study group meets at the Union Church, West Street, at 9.45am every Tuesday. All ladies welcome. Ph Maree Selby 6493 3057 or Lyn Gammage 6493 4960

BERMAGUI BADMINTON CLUB

Bermagui Sports Stadium. Social Badminton -Tuesdays 2 to 4pm, Sundays 10am to 12noon. Contact Heather on 6493 6310. Competition Badminton – Wednesdays 7pm to 9pm

BERMAGUI BAPTIST CHURCH

West Street, Bermagui. Family Service 11.00 a.m. All Welcome.

BERMAGUI COUNTRY CLUB ARTS SOCIETY

Monday: Porcelain Art; Tuesday: Art, Needlework/ Quilting; Thurs:Leadlighting/mosaics Fri: Pottery, mosaics. Visitors, new members welcome. 6493 4340

BERMAGUI SES UNIT

No. 1 Bermagui-Tathra Rd. Bermagui. Meetings every Tuesday 6pm. Ph. 6493 4199

THE BERMAGUI MARKET

Last Sunday of the month. Coordinated by the Bermagui Red Cross. Gary Stevens, 6493 6581

BERMAGUI & DISTRICT LIONS CLUB

Needs new members. Those interested please phone Rod Moore on 6493 5068. Meet 1st Thurs. each month at Bermagui Country Club & 3rd Thurs. at Cobargo Hotel at 7.00pm for 7.30pm

BERMAGUI INDOOR BOWLS CLUB

Meets for social bowls in the lower auditorium Bermagui Country Club, Mondays 6:30pm. Ladies and men. Contact Nerida on 6493 4364

BERMAGUI GARDEN GROUP

1st Tuesday Morning every Month 10.00am until 12 noon. Venues vary. For info phone Heather Sobey on 6493 5308

BERMAGUI CROQUET CLUB

Bermagui Country Club, Thursday 2.00–4.00pm. New players always welcome, tuition and friendly games always available, equipment provided. Call Dave, 6493 5014.

BERMAGUI DUNE CARE

Meets on the third Sunday morning of each month Contact: bermaguidunecare@skymesh.com.au

BERMAGUI TINY TEDDIES PLAYGROUP

Fridays 10-12 during school term. Newborn, toddlers, all welcome! CWA Hall, Corunna St, Bermagui. Gold coin donation. Lots of toys, other mums and bubs, great for meeting other mums in the area.

BERMAGUI HISTORICAL SOCIETY

Meeting First Wednesday of Month, 2.00pm at Museum in Community Centre, Bunga Street. Researchers & helpers welcome. Ph Errol Masterson 6493 4108 or Denise McGlashan 6493 4538.

BERMAGUI U3A

(University of the Third Age) Lifelong Learning Opportunities For a full list of courses and timetable visit: www.bermagui.u3anet.org.au

BERMAQUI WEIGHTLIFTING CLUB Inc.

Gym room Bermagui Sports Stadium. Facilities for Olympic Style Weightlifting and training with weight for all. Coaching is available.Wednesday 5pm. Sundays 3pm. Contact John, 6493 5887

COBARGO GARDENING & FRIENDSHIP CLUB

2nd Monday every month – 12 midday. Venues vary For info phone Robyn Herdegen 6493 8324 or Margaret Portbury 6493 6461.

COBARGO SHOW MEETING

2nd Wednesday every month, 8pm – CWA Rooms. Contact Lynn Parr 6493 6795.

COBARGO PRE-SCHOOL

Tuesday - Friday for 3yo and over. Caring for your child's early education. Chris McKnight, 6493 6660

COBARGO PRESCHOOL PLAYGROUP

Every Monday 10am-12pm (school terms) \$4 per family. Bring a piece of fruit to share for morning tea. All Welcome. Phone 6493 6660 for info.

COBARGO SoA HALL COMMITTEE

Meets quarterley. Hall bookings: Steve Ross smross@ ozemail.com.au Other inquiries: Sheelagh Brunton 6493 6538

1ST COBARGO SCOUT GROUP

Children 6 - 15yrs wanting to learn new skills, enjoy outdoor activities, have fun. Meetings 6.30pm to 8pm in school term Cobargo Showground dining hall. Contact Graham Parr on 6493 6795

COBARGO TOURIST & BUSINESS ASSN

Meetings 2nd Tuesday of every month at Cobargo Hotel, 6pm. Contact: Narelle Cooper on 6493 6655

COBARGO CWA

CWA Rooms, 2nd Tues of the month, 10.30am. cwa.cobargo@gmail.com. Cottage Hire 6493 6428

COBARGO'S LANEWAY MARKETS

Every Saturday morning from 9am til 1pm. An initiative of Cobargo Creators

COBARGO & DISTRICT RED CROSS

for meeting dates or catering enquiries phone 64938141, 64936948 or 64936435

MOBILE TOY LIBRARY

& Parenting Resource Service. All parents of chn 0-6 welcome to join. Cobargo – once a month on a Wednesday 1.30pm–2.30pm at CWA cottage, Bermagui – every 2nd Friday 10.30am – 12pm in the Ambulance station. Quaama – Wed. by prior arrangement. Enquiries: 0428 667 924

SCOTTISH COUNTRY DANCING

Mon 1.30 - 3.30pm, Thurs. 7.30 - 9.30pm: Cobargo School of Arts Supper Room. Information phone: 6493 6538. cobargohall@gmail.com.

TILBA MARKET

Home grown, Hand made Grow it, Make it, Sew it, Bake it every Saturday 8am to 12, Central Tilba Hall Stall booking essential, phone Kay on 4473 7231

TILBA VALLEY WINES BRIDGE CLUB

1st Wednesday every month from 2pm. All standards catered for – partners not necessary. Visitors to the area especially welcome. Further details: Peter 4473 7308

QUAAMA / COBARGO QUILTERS

Meets Mondays 10am – 3.30pm in the CWA Cottage, Bermagui Road, Cobargo, and welcomes anyone who does patchwork, quilting, or any other needlework. Lorraine James 6493 7175, Mary Cooke 6493 7320 or Cheryl Turney 6493 6524.

QUAAMA INDEPENDENT RIDERS ASSOC.

Meet 1st Wed. of the month Quaama Rodeo grounds, 7.30pm. All welcome. Ph. Katrina 6492 7138.

QUAAMA PROGRESS ASSOCIATION

Meets 2nd Monday of the month, 7pm, at Quaama School of Arts Hall to plan Quaama community events and projects. Membership \$5pa. New members and non-members always welcome. Enquiries: Veronica Abbott 0437 263 128. See www. quaama.org.au

MT DROMEDARY UNITING CHURCH

Bermagui: Sundays 9am at the Union Church, West St. Bermagui, Cobargo: 1st, 2nd & 3rd Sundays at 11am; 4th Sausage sizzla at 7pm & praise night at 6pm, Cobargo Bermagui Rd. Minister Rev. D. Oliphant. Ring Col: 6493 6531 Churches also at Narooma and Bodalla

MYSTERY BAY COAST CARE

Contact: Christina Potts 4473 7053 Meet: 9.30–12.30 3rd Sat Month @ swings. All Welcome.

LIFE DRAWING SESSIONS

Cobargo SofA Hall every second Sunday. Set up, 1.45pm. Drawing, 2–4pm. Naomi 6493 7307.

DIGNAMS CREEK COMMUNITY GROUP

Meets randomly. For info phone Shannon Russack, Pres. 6493 6512 or Merryn Carey, Sec. 6493 6747.

OPEN SANCTUARY@TILBA

Gatherings at Holy Trinity Church Tilba Tilba on the 2nd and 4th Saturday evening of each month at 5pm. Music, meditation and shared reflections, supper afterwards so please bring a plate if able. Meditation group meets every Wed at 10 am. Inq: Rev Linda Chapman 0422 273 021.

NAROOMA & DISTRICTS CAMERA CLUB

Meetings Anglican Church Hall, 13 Tilba Street, 2nd Tuesday of the month, 7.00pm. Whether beginner or pro, come & experience the joy of photography. Dave Cotton, 6493 3800.

HEART TO HEART

2nd & 4th Saturday of month from 12:30 to 3.00pm at 2a Brighton Park Road, Beauty Point. Discuss the Ageless Wisdoms of Alice A. Bailey teachings. Phone: Christine on 4476 8732 or Lorraine on 6493 3061

NAROOMA BLUE WATER DRAGONS

A community focused Dragon Boat Club, Now paddling on the Wagonga Inlet, Narooma. For information contact Peter or Kathryn Essex on 4476 3952 or email narooma.bwd@gmail.com

WALLAGA LAKE/BERMAGUI MEN'S SHED

Meets every Thursday from 10am at Umbarra Cultural Centre, Akolele. All men are welcome. For information ring John "Robbo" Robinson on 6493 4357 or Fergus McWhirter on 6493 4360.

THE YUIN FOLK CLUB

Folk Night Evenings, visiting performers, usually first Friday in month (please check first.) For more info, ph Secretary, Coral Vorbach 6493 6758

Community Notices are advertised in The Triangle for non-profit groups free of charge.

If details of your group change, please advise us at the_triangle2@bigpond.com

	For the Fridge Door				
Thurs 11	Bermagui Institute public dinner	Bermagui Hotel	6pm		
Fri 12	band: Mustered Courage	Murrah Hall	7.30pm		
Sat 13	Managing loss and grief support group meeting	School of Arts Hall Cobargo	1pm - 3pm		
	DJ Col Thomas	Bermagui Country Club	8pm		
Sun 14	blacksmithing demonstration	Galba Forge - 345 Yowrie Road Yowrie	1pm - 5pm		
Fri 19	live music: Struth	Bermagui Country Club	8pm		
Sat 20	Quaama Harvest Fair	School of Arts Hall Quaama	9am - 4pm		
Sun 21	live music	Tilba Valley Winery	12.30pm		
Tues 23	Quilters	Bermagui Country Club	9am - 12pm		
. 435 25	Ladies Darts	John Magar Goalini y Glaz	7pm		
Wed 24	Bermagui U3A Term 2 Registration Day	Bermagui Country Club	10am - 12noon		
	ANZAC Day commemoration march	starts at the School of Arts Hall Cobargo	10.30am		
Thurs 25	,				
	ANZAC Day service	Cobargo & District Soldiers Memorial	after the march		
E:: 27 C + 27	Tai Chi	Bermagui Country Club	2pm		
Fri 26 - Sat 27	Theatre Onset's Romeo & Juliet & the Enormous Knockers	Thimble Theatre in the grounds of Bega High School	7.30pm		
Sat 27	Kitty Kat and The Band Of Thieves.	Murrah Hall, \$20 entry includes a meal	6.30pm		
	Trivia night	Cobargo Hotel	7pm		
	Jacqui Seczawa	Bermagui Country Club	8pm		
Sat 27 - Sun 28	Acrylic painting workshop	County Boundary Rd, Cobargo ph: 6493 7245	10am - 4pm		
Tues 30	Quilters	Bermagui Country Club	9am - 12pm		
	Exercise Class		2pm - 3pm		
MAY					
Thurs 2 and 11	WRC cooking workshop	WRC 14 Peden St Bega	10am - 1pm		
Thurs 2 - Sun 5	Theatre Onset's Romeo & Juliet & the Enormous Knockers	Thimble Theatre in the grounds of Bega High School	7.30pm with matinee o Sun 5 at 3pm		
Sun 5	open garden	103 Hore-Lacey's Rd Verona	10am - 4pm		
REGULARS					
Mondays	Quaama/Cobargo Quilters	CWA Cottage Cobargo	10am - 3.30pm		
	BINGO	Bermagui Country Club	11am		
Tuesdays during school term	Tilba Craft Connect Playgroup	small hall Central Tilba	1pm - 3pm		
Wednesdays	Scrabble	Well Thumbed Books Cobargo	10am		
	cash countdown, raffles, pool comp, trivia night	Bermagui Country Club	from 5.15pm		
	Women's Hoola Hoop Class	big hall Central Tilba	1pm		
last Wed of the month	Bermagui Historical Society Meeting	Bermagui Museum in Community Centre	2pm		
every second Thursday	Senior's Pick the Numbers	Cobargo Hotel	from 11am		
Fridays	Storytime for pre-schoolers	Well Thumbed Books Cobargo	11am		
Tituays	Meat Raffles	Cobargo Hotel	from 5pm		
	raffles, pool comp and entertainment	Bermagui Country Club	from 6pm		
	family day care train play group	Ello's Train Café Cobargo	mornings		
Cabundans	Tiny Teddies Play Group	CWA Hall Bermagui	10am - 12pm		
Saturdays	Punters Pick	Cobargo Hotel	from 5pm		
	live band or DJ	Bermagui Country Club	8pm		
	under 16s art classes	behind Cobargo Supermarket	10am -11am		
	Laneway markets	main street Cobargo	9am - 1pm		
	Tilba Markets	Central Tilba Hall	mornings		
Sundays	Hoola Hoop Class	big hall Central Tilba	2pm		
	Spin and Juggle Workshops	big hall central Tilba	3pm		
ART					

Fri 5 - Mon 29

through April

Exhibition of paintings by Rose Chaffey and Wanda Akkerman

Helen and Steve Stafford's exhibition 'Felt Inspired' Mons and Thurs - Sat 10am - 4pm

10am - 5pm Fri - Mon

Ivy Hill Gallery, 1795 Bermagui Rd, Wapengo

Lazy Lizard Gallery Princes Highway Cobargo