

THE TRIANGLE

COMMUNITY NEWS

EST. Sept. 2002

BROGO QUAAMA COBARGO BERMAGUI TILBA & LOCALITIES

Circulation 2000 plus online visits

Issue No 126 December 2013/January 2014

BUMPER 32-PAGE HOLIDAY ISSUE!

Up to their knees in moo poo

A lively group of Bermagui U3A members certainly spent a day with a difference when they embarked on a journey into the 'Past, Present and Future' of the dairying industry in the Bega Valley.

Capably hosted by local historian and retired dairy farmer, Peter Ubrihien, the journey started at the Bega Cheese Heritage Centre with Peter describing the uses for many old implements, as we marvelled at how ingenious those early turn of the century farmers were.

After lunch, a convoy of cars followed nearby farmer Ron Apps to his dairy, Angledale, just in time to see present day dairying practices in action. We townies were amazed by Ron's rotolactor milking system. We watched the cows going around on their "merry-go-round" to a cacophony of clanging machinery, whooshing pumps and the occasional disgruntled cow letting all and sundry know about it!

Our next stop took us well and truly into the Future of dairying when we arrived at Tom D'Arcy's property at Tarraganda to see the latest in high tech, state of the art dairying technology. Tom's dairy operates on a fully automated, computerised robotic system which operates 24 hours a day with the individual cow firmly in charge of when she gets milked.

Our group were mesmerised at the scene

in the super clean and relatively quiet shed. We watched as the cows just wandered in at will and calmly waited their turn in the milking booth.

We likened the scene to a bunch of society women attending a beauty parlour. They casually amble in and gather for a gossip while they wait their turn. When they move into the booth, they get treated to a delicious meal especially formulated for their own needs, a warm wash and massage of the 'udder region' then finally some relief from a full bag of milk. As a bonus, a back rub/massage awaits them on their way out!

It was a great day out and one many of those attending will never forget. We learned quite a lot about dairying, we stepped into a few too many cow pats, but everyone was so appreciative of the opportunity to visit these wonderful local farms and much thanks go to Peter, Ron and Tom for their time and effort in teaching us a little more about the dairy industry.

This is just one of the many courses, excursions, activities that can be enjoyed by joining the Bermagui & District U3A. 2014 is shaping up to be an even bigger year for U3A with some exciting courses and activities being



Peter Ubrihien explains a thing or two at the Bega Cheese Heritage Centre



These ladies love a back massage

planned. Membership is open to anyone, no matter what your age or where you live. For a yearly \$20 membership fee, you are entitled to join in as many activities as you can manage. And, of course, if you would like to run a course or teach something, you are always welcome to give us your ideas.

Registration for next year's courses will be in January – so keep an eye out for the date or check out the website www.bermagui.u3anet.org.au

Carolyn Banados
U3A Bermagui & District

Did you feel the earth move? November was a month of small shocks that few people noticed. First there was the earthquake or tremor, it was variously reported as being centred in Cobargo or Dignams Creek and the shock was clearly felt and identified by one or two people in the community. Others thought it was thunder or just traffic noise and a large number of us didn't notice it at all.

The next small shock was a rally in Narooma supporting (demanding?) action on climate change. This rally was set up by Ben Potter with the help of Get Up as part of a Nation-wide action and drew about 300 people. Other actions occurred in Tathra (also well supported) and further afield in Eurobodalla

and the Bega Valley. Again it is unlikely that those not directly involved even noticed. The month also saw political shocks and kerfuffle in Canberra – much noise and fury signifying very little.

Of course everyone noticed that *The Triangle* held its AGM in November and the cheers echoed around the district as the current office holders were reelected for the coming year. The highlight of these elections must surely be the election of the new members recruited during the year, Terry Freemantle who is now our treasurer and Leanne Lucas who is our copy editor. Our retiring treasurer Taina Podlesak was able to join us at the AGM and we thank her for all the work she has put into *The*

Triangle, keeping us on the right side of solvent.

The Triangle has put aside money to go towards Christmas decorations; it is to be divided equally among the villages. Cobargo has a project underway already. Villages wishing to access this money should get in touch with the area contact. Area Contacts are listed in *The Triangle* under 'Who does the work'.

As usual *The Triangle* will take a break during Christmas and the next edition will be in February. The deadline for contributions will be 22 January.

We wish you all a safe and happy holiday season.

From the Team at *The Triangle*.

Letters to the editors

Bega vote in 1967 referendum

Since being at Germaine Greer's talk recently in Bega I have been concerned by some misinformation (not by Germaine Greer). It was quoted that in the 1967 constitutional referendum to recognise Australia's Indigenous people that Bega voted no.

This is not true. Bega, like the rest of Australia, voted overwhelmingly in support of Aboriginal acknowledgement and individual rights as citizens. In Bega the vote was 80% for and 17% against. Nationwide, the 90.3% in support is the highest vote ever recorded in Australia on any issue.

Among the history of murder, dispossession from land and theft of children which has powerful consequences in present daily life, this is one of the positive events.

The recurrent myth of Bega's rejection of the referendum is unfortunately circulated and presented as evidence of Bega's profound racism. Repetition compounds disdain, shapes perceptions, locks in accusations and is given as proof of intractable prejudice – it makes achieving overdue justice harder.

The true story speaks of a break-through of fairness and seeds for trust – it's a better story to build on.

Rosemary Beaumont
Cobargo

Thumbs up to the Triangle

Dear Editor and Team

I would like to take the opportunity to thank the hard workers at *The Triangle* for the help during the past year. I love reading *The Triangle* and like everyone, read it from cover to cover.

It is so well constructed – I always like reading local newspapers when I travel as they help give a "feel" for a place. I have yet to find one anywhere that is as good as *The Triangle*, in format, layout or information. So thank you!

Have a wonderful Christmas and a peaceful New Year.

Mary Williams
President
Cobargo CWA

The other side

Dear Editors,

Hi Paul. You must have a very poor eye for the aesthetic as you describe this monstrosity of a 'bunker', which you name pavilion, as world class. Unlike the open air amphitheatre which sits harmoniously into the landscape this 'pavilion' is an absolute eyesore set into a once picturesque landscape, now brutally destroyed, resembling an open cut mine. There is not a single aspect in that 'pavilion' which complements the existing sound shell.

And, by the way, Four Winds promote their venture as a milestone for music and the arts – weddings and birthday parties certainly do not come under their 'cultural hub' heading.

Sincerely,

M & M Gegg
Barragga Bay

Eds: The Triangle's assertion that the new pavilion would be a good venue for weddings and parties was only ours, and not a reflection of the intentions of Four Winds.

Please watch out for the maggies



I would like to make a plea to ask motorists to slow down when they see magpies on the side of the road. The babies have just left the nest and more often than not they will fly into the path of a car because they haven't learnt the ropes yet. I've scraped a few off the road (I just can't stand seeing them mangled on the road) and one of the dead babies had the distraught mother nearby so obviously the baby had only just been hit. If we just slow when we see them, it will give the adults time to warn the baby.

These are wonderful birds. I know it's probably hard to like them because of the association with Collingwood, but I have grown to love and respect them after observing our resident pair the past few years. The way they protect their young and teach them is something I will never tire of.

Robyn Kirby
Wandella

Are We the 'Poor Cousins'?

Why is it that Eurobodalla Adult Ed courses are not scheduled in the Triangle region? As a 'newbie' I originally assumed it was because no one was offering to conduct courses here. When I asked Adult Ed I was told 'no venues'.

For three terms now I have specifically requested that my courses be scheduled in Triangle towns, and have given Adult Ed venue/contact/cost info. Nevertheless, each term they have scheduled my courses in Batemans Bay and Bega – with one exception for Narooma in Feb next year.

So, I'm curious. Is there no interest in the Triangle area? Do Triangle people prefer to drive to the Bay/Bega rather than staying close to home?

I am a qualified and experienced trainer with many strings to my bow (natural therapies, computers, and some art/craft). What I offer is not covered by current SofA or U3A courses.

If you would like more courses in the Triangle, please let me know, and I will pass that expression of interest on to Adult Ed, or run my courses privately in the Triangle region. Please contact me by email: leannelucas@southernphone.com.au or on Facebook.

Any feedback or 'inside info' you can give will be most appreciated.

Leanne Lucas
Narooma

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Luke Moresi – Keeping it Simple

A Northern Italian pastry chef who admires the creative genius of fellow Italian, Adriana Zumbo, but who follows the advice of Frenchman, Auguste Escoffier – that's Luke Moresi.

Moresi's have been chefs for generations, and Luke's career path seemed determined from an early age. Fortunately, during his year 10 work-experience, when he was having second thoughts about the long hours required of a chef, someone suggested that he be a pastry chef and, thankfully, he followed their advice.

Five years ago, Luke and his wife and two boys moved from Bairnsdale to Bermagui, to purchase Cream Patisserie, an established business they promised themselves they would buy if it came on the market.

With his white pleated, 12 inch torque, Luke wears the uniform like the pastry chefs in 'Kings of Pastry' who compete at the Meilleurs Ouvriers de France. In the Bermagui patisserie, the uniform sets the scene and is a promise of what's to come.

I asked Luke where he gets his inspiration from. "Is it overseas, in Italy and France, or Sydney and Melbourne?" He tells me Adriano Zumbo is a source of fascination. Remember the Italian Pastry Chef seen on MasterChef, known for his technically-challenging croquembouche tower and for incorporating unusual ingredients like black olive and beetroot into sweet pastries?

But, as I uncover later, Luke prefers to be consistent, presenting the classics rather than new products which leads me to think of the famous Frenchman, Auguste Escoffier. Over 100 years ago he gave the two most valuable words of advice to chefs – *Faites Simple*. 'Keep it simple' by which he meant avoiding all unnecessary complication and elaboration.

And for Luke, simplicity has paid off. In 2011, Baking Industry NSW awarded Cream Patisserie runner-up with their Vanilla Slice and in 2012 they were ranked in the top three

patisseries in NSW. Yes, top three.

Escoffier's 'simplicity' rule does not mean skimping on the work or the basic ingredients, throwing together a dish anyhow and hoping for the best. So I asked Luke "What makes a good pastry chef?"

He tells me about the three things that

the logical order to make them in, considering positioning in the oven, resting times and side-by-side baking. All ingredients are measured out accurately, using grams, not cups, butters must be softened because chilled won't aerate, or chilled because softened won't rub into pastry! and oven temperatures are considered carefully as two identical ovens can run either warmer or cooler, which affects the end result. Wow!

Luke and Prue both say they work well together under pressure and like being 'under the pump' to deliver their schedule. I don't know how many items are produced on a daily basis and I don't want to know either, that would plunge us from a world of pleasure into economics. Forget that, 'let us eat cake'.

Quality ingredients are essential for great results. If an ingredient isn't delivering the desired result they expediently source another that will. The recipes rely on exact percentages of butterfat in butter and protein in flours to produce the tenderest of pastries to the more robust breads.

The smallest change in the makeup of the ingredients affects the appearance and taste of the finished item. Seasonal produce, eg fresh strawberries, are purchased by the punnet from the local supermarket and cherries come in a tin. It gives you an appreciation for what Luke and Prue need to consider for each product they make.

"Why not the classic Italian Florentine?" I ask, just because it's my personal favourite. Luke assures me that there is no particular reason for its absence. There are many others to choose from, so I'll have the crème brulee instead, also a favourite. I love the way their good recipe-management caters for diabetics, coeliacs and dairy-free diets without those customers having to trade-down on taste.

Away from the kitchen, Luke spends some quality time with his family, playing golf and fishing off-shore. Working as a pastry chef does not deter him from enjoying a pastry or two and I asked him what would his choice from the cabinet be and without hesitation he suggested his classic, award-winning 'Vanilla Slice'!

Behind the simplicity, the classic pastries, the great coffee, the daily breads, and the delicious lunch-time focaccia, is a pastry chef with a strong desire to consistently produce a high standard of product and one who takes pride in what is being put out on the shelf. Keeping it simple allows Luke to consistently deliver a slice of excitement and a whole lot of satisfaction to those who visit his Cream Patisserie in Bermagui.

A trip to Cream Patisserie is high on my list of top ten things to do in the Triangle. See you there.



must work together; desire, technique and attention to detail. It starts with a strong desire to achieve a high standard of product that you're proud of, followed by technique which is the difference between a good and great chef, supported by management of all the tactile items including recipes, ingredients and equipment.

"Then it's a gut feel for what has worked and what hasn't," Luke adds. If something hasn't worked they scrap it, de-brief on what part of the process needs to change, and start again. This truly is a hands-on process rather than a mass production line.

A sense of pattern prevails as Luke and apprentice pastry chef, Prue, put their time management skills to the test. Working on the day's schedule, they list all the items to make,



Thumbs Up

Thank you lovely person at the 777 shop in Bermagui, for return of \$20, dropped on the floor. Very kind.

Visiting our local cemetery in Bermagui is a regular practice of mine and I'm always so taken with the care our Cemetery Committee take, keeping the area in good order. To you all, thank you.

To the community spirit which moved locals to beautify the entrance to Bermagui, with support from council.

Thumbs Down

To town planning for the seats installed on the cycleway at Bermagui that face the wrong way round. They face towards the street and houses not the beautiful view of the river and Gulaga.



Email your thumbs to the _triangle2@bigpond.com

December already. Where did the year go I wonder? The purple haze of jacarandas and the golden silky oaks are our early chrissey decorations in the Tilbas. The place is looking picture perfect, especially after some wonderful rain during the month. The green green grass of home indeed.

November's big grass event, the Melbourne Cup was a big day at Pam's Store. Perfect weather and a firm track saw many locals soaking up the local atmosphere. Too much in Paul Butcher's case and he had everyone hee-hawing along. Gee, it's good to have a laugh. Even if you lose. Butchy once won 11 of 13 sweeps run at the old Drom but this year he couldn't win a trick. He really couldn't give two dogs by the end of the night. Out of the saddle briefly were two folk who also found our national big day out most entertaining, a Hungarian couple on their honeymoon. Zita and Arpi are riding their bicycles around the world, 20 000 kms and 27 countries over two years. Now that's what I call a honeymoon, with saddle sores. A very pleased Pam's Store owner Cliff Hayden told me that a few more Melbourne Cup days a year would buy Sherrie a lot more hats.

And keeping with the Cup, our goldfields

refugees Tuck and Jenni got their hands on the Melbourne Cup recently. Tuck tells me that the town of Leonora, deep in the WA gold belt, played host to the trainer of Rogan Josh where part of the deal was he bring along the cup for the isolated locals to get their hands on some real gold. Tuck and Jen were the band for the big do and at the end of the night they somehow found the cup in Tuck's sax case. They're a couple of gold magnets aren't they? Tuck says he'd love to melt it down to gold plate his sax but Jen wants to keep it as a bowl for their nugget collection. Their current whereabouts is unknown. Likewise, the truth of the matter. Tuck tends to tell tall tales.



Pam's punters watching the race on the big screen

Jen is getting right behind Movember apparently. Other local big hairy musicians nearer to home didn't get to hold the cup at our big night up in the small hall on 9 November, but they held their own in front of a packed house. Talent doesn't describe it really. There isn't the space here to cover the program but among the standouts were the sitting down Tilba Leles, our home grown massed uke band. I'm not sure why they were in chairs, it's probably the orchestral thing, but I for one say to them, chuck the chairs overboard and stand up for your music. Have some pluck. My other pick was Bev Long's trio of husband Stewart and keyboard whizz Errol. Bev's always a stand out but taking the cake was Stew with his tea chest bass and vocal solo in Minnie The Moocher. Singing in a low down hoochy coocher growl you could forgive some missed notes on the bass as his Chicago shades made reading his music difficult I imagine. Bravo to all our performers. And another for Paul and Alicia from River Cottage dishing up delicious nosh from the kitchen at the break. They even washed up after themselves, five stars for that. And a final curtain call for the Chamber of Commerce



Sweepers & Weepers. In form Wazza Hadfield, Dave Preston and Arthur Worthley post race. Arthur weeps for his poor horse, yet to finish

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for their enthusiasm and leg work combing the community for the acts. Another wonderful Big Hairy Concert in spite of freezing winds and threatening storm outside the door.

The weather was kinder, but not by much, for the Wedd Ing of the year at the Ing homestead. Dave and Katie's oldest son Hayden tied the knot at home in mid November.

A huge cast of invited family and guests saw the happy couple joined, along with I suspect a huge cast of uninvited bush flies, recently hatched and hungry for face. Other flying things looking for love are about, the keening koel still krooning and although only briefly I enjoyed a cicada symphony one day recently. They just don't seem to be heard much in recent years. Maybe it's all down to global warbling.

Events coming up in December. The Tilba Tappers will have their annual galah performance on the Thursday 19 December starting at 7.00pm. This year it will be \$5.00 per head with kids free, all monies will be donated to the Tilba Firies. Also the Tilba Leles uke band will be giving at short performance on Thursday 12 December at 6.30pm at the Dromedary Pub, no charge. Again I suggest they do a standup do as there's talk of some dangerous stools at the pub. Falling off your seat could see a stool or two fall on you as a result. Sounds nasty. Uke could be seriously injured.

Parents will no doubt be standing up to cheer the Tilba School kids after their end of year play performance at Narooma High on Wednesday 11 December – a matinee show at 12 noon; and on Friday the 13th, break a leg boys 'n' girls – at 7.00pm. The play is called *Imaginations*, written and directed by the multi-talented Peter Markham. We're promised acting ... well we would ... singing, dancing and circus skills as part of the production. Community input during rehearsals includes Bev Long's choreography and Linda and Tristan Mulcahy from Thought Sport with circus skills. It's a shame we can't see the show in Tilba. Maybe the poor state of the small hall back room makes it unuseable. Tickets can be purchased from Linda Lonergan at Tilba school.

Linda is very proud of number two son Alex after his recent passing out of Kapooka Army training in Wagga as a helicopter avionics technician, top of the class to boot. Another Tilba kid making their mark in society in constructive ways. There's a lot of our sprogs out there doing good. It beats breaking rocks for a living.



Winners are grinners. Tuck and Jen get their hands on the Melbourne Cup ... the real McCoy, in the W.A. Goldfields.

Very sad to report the death of Gordon Lloyd on 21 November following liver failure. Gordon has been a part time local for many years, one of the Balmain to Tilba movement of last century, as he built his back blocks retreat on Ridge Road. He was a true gentleman of good humour and kindness and his company will be missed by many who knew him. Sympathy to the family, especially his son Sam, another local irregular.

A happier outcome ... Many of you will remember Tony Payne, the other half of Roz from the Tilba Teapot days of the 80s and 90s. He's been battling with leukaemia over many months and it's good to report that he is now out of hospital in Canberra and back home in Tuross in better shape. Those of us who were part of their Tilba family over many years wish him very well. Another one of life's gentlemen.

This is the last issue of the Triangle until early February as there's no January edition. So I wish one and all a good Christmas and New Year. Mind how you go, whether it's on the road, on the grog or on the graze. Don't forget that Tilba is a fine local source of unique gifts

for the silly season, with the bulging Market in the big hall every Saturday morning and our extensive range of shops. And that's a wrap.

Thank you to those who responded to my dog call of last issue. The project is now a book instead of a calendar as the calendar has such a limited shelf life (and as ever there's too many bloody dogs to choose between). The book will give both locals and tourists a broader view of our canine community with far more space to tell the tails. Unfortunately it won't be available for this Christmas, but hopefully in the early new year.

Talk to you next year. Cheers.

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Can you hear that?

No, neither can I. I mean the sounds of traffic, sirens and crowds swirling around the shops. Sure, we have the odd ambulance and some thirty people might gather in along Lamont St for a while, though it is so good to be in quiet again. I can sleep easier, read my book with less distraction and cross the road without fear of injury or at least threatening drivers bearing down. Peace is relative and I am so grateful for our little village's atmosphere.

Did you know?

Walking on the beach I come across a disturbing and confusing sight: about 130 dead birds on Horseshoe Bay, including a small albatross! These smallish, black birds were all over the place and I am stuck as to what to do and think. Returning with my camera, there is a council man collecting debris on the lawn, so I tell him. Oh yes, he says, totally normal and happens each year about this time. What?

Migrating south, is what they do, shearwater birds, with some just not up to it, dropping into the water and dying, or floating for a while and trying again. Nought to be done now, as council has decided not to collect them any longer. It continues for a week or more and costs man hours and more. Nature takes care of it in due course. I forgot to ask about the albatross, however.

Actually, I kind of like the idea that we can rely on the tides, carnivorous birds and predators to recycle the dead. Seems real to me and in keeping with the ecosystem, as I figure, and not a new phenomenon. And you know, the system works. After several days the number of carcasses increased, yet with no noticeable odour. A bit messy on the narrow beach strip as it is, though not many users during the week, at this time of the year. And the birds still keep coming, swarming not far above the surface of the bay, circling and some settling, then rising or not. Such is the way of the world in Bermi. After a week, fewer appear so it is almost past, though some carcasses remain. Here's to natural systems!

Have you seen?

'Renew the Valley' is a great, new

initiative supported by BVSC to revitalise Bega Valley, particularly here in Bermagui. You will have seen the empty shops in town and wondered what is to become of them. Well, moves are afoot as a result of the original model being very successful in Newcastle over the last five years. Pop Up Parramatta is another example of this revolutionary move by municipal councils.

Artists and micro businesses are allocated an empty shop space to rejuvenate and make their own, at little or no cost to them. They are supported to get off the ground by making and selling their wares and art works in town. The landlord is assured of improved appearance, showcasing their property and getting some income they otherwise would not. In return, the local creative community members are offered a way to gain exposure and an income they would otherwise not have and the town gets a face lift and new shoppers. It is a winning formula in many ways. Check the BVSC web site www.begavalley.nsw.gov.au in the left hand column for more. The Bermagui Area Chamber of Commerce and Tourism (BACCT) is driving this exciting venture here, in partnership with Renew Australia, and it promises to give our town a new buzz, economically, artistically and aesthetically. For more information, contact Scott Bradley on 0434 357 443.

Did you feel it?

You know, for the very first time, I not only felt it, I heard it... the earthquake, that is. A low rumble like distant thunder, then vibrations passing through my house. Exciting yet unnerving. Who thought Bermi could be rattled in that way? Apparently about 3.1 on the Richter Scale, it felt more than that to me, even if it is my first such experience. Again, Mother Nature having a word in our world. Check the web for more details and I am grateful we did not have any damaging side effects. It has been a good topic for opening a conversation in town though.

Have you thought to...?

Driving into Bermi the other day, I saw some gardeners who seemed to be well stuck into refurbishing the corner opposite Wapengo St, where the new walking path works started.

About eight or nine folk digging, planting, mulching and generally being productive on the site, where some lovely Casuarinas had been removed.

No sign or flag in sight, only hatted and gloved workers focussed on their tasks. On approaching a gent with a shovel, I was told it was an impromptu group of concerned residents and friends who took it on themselves to organise a day to enhance the entrance to our town which needed a bit of TLC. They had sourced the plant and mulch from Council – good one BVSC – and turned up in force. With a couple of ring leaders, though no official name or structure, the locals were into making their town a better place to visit and live in. What a great example of how our community can actually achieve, based on their own initiative. Well done to all involved and if anyone wants to connect with them, let me know, in case another such project appears.

Were you there last year?

Anyone for a bargain on new and preloved items from our region? Soon will be your fourth chance to get along to the Car Boot Sale held by the Bermagui Men's Bowling Club, in the car park of the Country Club. From early on Saturday, 4 January 2014, you might come across a trailer for sale, or a pair of hand knitted socks, vegies or a homemade cake, all at accessible and sometimes negotiable prices. A great representation of local vendors run all sorts of stalls, as well as folks with personal goods to offer, filling the space with colour, curios and camaraderie. Naturally, if anyone would like to know about the bowling club too, there are members to ask and perhaps even show you the ropes next door, where they meet twice a week to 'get down to it'. For details or to book stall space, call 6493 4340.

Are you game?

Ever been on a safari? Imagine taking your guitar or drum on a trip to new lands, in safety. Well, you now have a space on the vehicle to faraway places, if you dare. And without leaving Bermagui.

Sound Safari takes musicians, new, old and aspiring, to parts never before visited, from 14 December, at an exotic location by

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.

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Making music: the Four Winds workshop at Umbarra last month

the sea. Yes folks, Grey's Headland offers the atmosphere and comfort to explore and experience your musical dreams. Your Master of Ceremonies and Guide on this exciting voyage is Markus Kuchenbuch, as expert in traditional, experimental and improvisation music, on many instruments. Bring your own or pick one from the collection and see how far you can go and how much fun is in store for you. Travel expands the mind; learning music adds fun to the trip.

Does anyone know?

Tuesday afternoon and a surprise visitor over Horseshoe Bay in the shape of a smallish, blue helicopter. Not that unusual, except that it had what looked like a container on its left side that was big enough for a person. A person was

sitting on the right side, door open, apparently searching for something/someone below. It hovered over the beach area for a few minutes, rose over the eastern end and headed south down the coast, not to be heard or seen again that day. Curious.

Did you miss it?

Actually, we all did. Who turned up on Saturday 16 at the Primary School only to see that no Spring Fair was in progress? Only a small marquee was raised in optimism, though the whole event was washed out. A blow for the school, stallholders, the kids and in fact the village as a whole. Mother Nature again had her say and it was not viable to draw attendance to this wonderful annual event in the conditions that prevailed on the day. Sensible really.

However, all is not lost. The weather is to be respected, yet the organisers and supporters of the Spring Fair are resilient and have not been put off by it. In fact, they only took a 'rain check', as they say, and it was full steam ahead for the event on November 22, from 3.15. We hope it was a winner under sunny skies and with the many smiling faces present, boosting the future of all involved!

Want to join in?

Under a beautiful sky, amongst a stand of native trees, in the company of friendly and open people, we made music. Firstly, we enjoyed a yummy BBQ, then, Uncle Lew Davis welcomed us to country and Anne Greenaway, CEO Merriman Land Council shared some of her wisdom. Then came a couple of her own songs from Shellie Morris of Black Arm Band fame. That Other Bunch of Singers and some of Dan Scollay's Bega Street Choir supported Shellie, then they offered a trio of songs from around the world, to welcome her to our town and Kate Neal as resident composer, under the Four Winds auspice. This also served as the kick off for a series of workshops at the Umbarra Environment Centre reaching out to indigenous artists. The Chair of Four Winds, Sheena Boughen, explained the festival's approach for this coming year and how it is expanding in duration and program content, breaking new territory musically and geographically. Watch out for tickets and the brand new program. The following Thurs, a workshop combining indigenous and local choristers laid down the foundation of a piece to be performed at the opening of Four Winds in April 2014.

What will yours be like?

May I wish all our readers a loving and peaceful Christmas celebration, with holidays that regenerate and refresh, before we start a new year of fun, philosophy and, well, future. Happy Christmas and a wonderful New Year!



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New Year's Eve Dinner Dance: Tuesday 31st December from 7.30p.m.
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History for 2014



The first bridge, School of Arts & McIntosh's Store, early 1900's



Lamont Street c.1950, Kings Hall, Seaview Cafe & Doolan's Store

The Bermagui Historical Society Calendar for 2014 is now in its fourth year. This popular stocking filler features old images from Bermagui, with background information text.

April shows the first bridge looking north from the school, where the 777 Store now stands centre of the scene. McIntosh's store on the right burnt down in 1934, the bridge was replaced with a flatter wooden structure in 1929 and the School of Arts, (centre left) was demolished in 1976.

The October image of Lamont Street

about 1950, contains nothing in its frontage that we would recognise today, but you may spot and recognise some houses beyond.

Calendars are available at 777 or the museum, which we hope to have open for the school holiday weekends. Volunteers are welcome and needed. If you can spare a Friday, Saturday or Sunday morning, please ring Errol or Wilma on 6493 4108.

If you have any old photos of the Bermagui area, we would love to expand our museum's digital archive, to which you have built up to over 6,000 images to date. Keep 'em coming!

Kitty Flanagan fronts for SOTE and the forests

Xmas a-go-go is the fourth Bermagui Arts and Environment Fundraiser and it's coming to you on December 14. This year comedienne Kitty Flanagan (Channel 10's The Project) returns with her new show *Hello Kitty*. She will be supported by 'Sophisticated Boom Boom', CJ Leon, The Magnificent 7 and the Bermagui Zumba Gals. Tickets are \$25 and are available from Strangers in Paradise, 36 Lamont St Bermagui or at the door. All profits go to *Sculpture On The Edge* and 'Friends of Five Forests'.

The event will be held at the Bermagui Community Hall starting at 7.30pm.

BYO picnic and drinks.



Comedienne Kitty Flanagan is the main event at this year's Arts and Environment Fundraiser

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As part of SES Week, a 'Wear Orange to Work' day was held on Wednesday 13 November. It was a day when communities could support and thank their SES units by wearing orange. NSW SES Bermagui Unit visited Bermagui Pre-school to celebrate WOW day and the children were given orange armbands and orange balloons.

Armands Beach for Australia Day Volleyball

On Australia Day we will be holding volleyball games and a sausage sizzle (by donation) on the beach at Armands, commencing 10.30 am.

Come and have a go whether you are a nudist or not, or whether you are young or old, or whether you are sporty or not. It is just a great fun day for everyone.

If we get enough people, we could even make it a regular event and have teams such as: young vs. old; nudies vs. non-nudies; men vs. women; dads and boys vs. mums and girls or other interest teams.

Please note that all events at Armands are clothing optional and family oriented so come along and bring the kids even if you're not a naturist.

For additional information or to express an interest in these activities, please contact Errol on (02) 6493 4108 (evenings best), or email info@armands.org.au. Also see our webpage for directions: www.armands.org.au

Dave Bulman



More from the Quaama Spring Fair in October: Ruth Haggar 'supervises' the kids' fabric-painting; Quaama fairs - not just for humans



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wish our valued customers and friends a very Happy Christmas and New Year, and thank you for your support in 2013.

We will be closed from Friday 20th December to Tuesday 7th January at 8am.

Jim, Marg, Wayne & Rose

Dance the New Year in at Quaama Hall

Local guitarist/singer/songwriter Heath Cullen and his band Restless on the Farm will play the Quaama Hall this NYE.

The party starts at 7pm with local bands on the verandah while we loll about on rugs eating a bring-a-plate, BYO dinner on the lawn. Then we'll move inside at 9.30pm for the dancing.

The band (Heath, bass Matt Nightingale, drummer Dave Hibbert and guitarist Michael Menager) will intersperse dance covers with original songs from Heath's albums.

Tickets at the door: \$10, accompanied kids under 16 free. Dress theme: Bogan Glam! So polish off those white shoes and belts, iron your tightest black jeans (guys) and your shortest denim skirts (gals).

Tea, coffee and soft-drinks will be available.

If you haven't heard Heath Cullen, here's an idea of what we'll be treated to, from *Rhythms Magazine* after a recent Melbourne performance:

"There's something about Cullen. Something absorbing. That whole tall, dark and handsome stranger get-up and princely stage presence he exudes leaves punters' eyes following him about the raised Northcote platform wherever he moves. And the show is suave and captivating ... that proves once more the integrity and musical bones that



Heath Cullen and Restless on the Farm will play dance covers and originals on New Year's Eve at Quaama Hall.

reverberate throughout Cullen. The gent is a genuine troubadour".

And if you're a young local musician or band wanting some exposure, contact Veronica Abbott on 0437 263 128 to book a set or two

on the verandah.

This will be a great night's entertainment, a fun way to see in 2014, and right here in Quaama.

Jen Severn

Reclaim the Riverbank

On 9 November an information session was held at the Quaama Hall. A group of 15 attended to hear of the progress so far.

Chris Post, Secretary of the Dry River Land Care group spoke of the work that he had done to get a grant application ready to submit to the NSW Environmental Trust.

The application is for funding for bush regeneration of an 11.5 hectare site along the Dry River, east of the bridge and extending to the Quaama cemetery, to be carried out over a three year period with ongoing maintenance thereafter.

Funding is being sought for contractors to target honeysuckle and willow infestation. BVSC has agreed to start on blackberry control.

Other weeds present include African Lovegrass and serrated tussock and a few

pockets of ivy. There are also poplars, privet and many other household escapees.

The application includes funding for assistance from a number of interested parties including:

- Aboriginal Cultural Heritage group to do an assessment
- National Parks to carry out a cultural heritage workshop
- Consultant ecologist to do daytime and night-time fauna assessment at stages during the project
- Flora assessment workshops and bush regeneration training
- Mapping of the area by Catchment Management Authority
- Propagation workshops with Quaama Primary School students.

Details of each strategy will be formalised once funding is secured.

Weed control officers Anne Herbert and Terry Thompson have visited the area on two separate occasions and were surprised at the level of weed infestation.

Some work may begin as early as December.

Anyone who would like to become involved in the project should contact Chris Post for the Dry River Landcare Group. Please add your email address so that you can receive news and updates.

Phone: 0411 594 092 Email: dryriverlandcare@gmail.com

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Quintessentially Quaama

Don't miss the Quaama Summer Soiree in January

Next Quaama Fair is the Summer Soiree, a festival of 'self and soul' to be held on Saturday 18 January 2014 at the Quaama School of Arts Hall. It's a late-afternoon event, after the heat of the day, from 3pm till 7.30pm.

The focus will be on all things good for the mind, body and soul, so come and learn about natural skin care, healthful therapies, therapeutic activities. Food for the soul will be provided by local artisans and musicians and, as always, there will be speakers and demonstrators sharing their wisdom with you.

Quaama Quisine will serve up light and tasty salads and finger food to complement the fundraiser BBQ.

Cooking competition categories are Berry Preserves and Finger Food.

The theme for the art exhibition is 'Elements' – interpret this as you wish and bring any work for display and/or sale to the Quaama Hall between 4 and 7pm on Friday 17 January.

QPA trading table will operate as usual.

Interested performers, speakers, demonstrators, artists and stallholders – especially those with products and services matching the Fair's theme can email quaamaqpa@gmail.com.

More details will be available from the Quaama website: www.quaama.org.au.

Veronica Abbott

Buy local for Christmas!

Here are two great Christmas gift ideas, both available at the Quaama Store.

Quaama T-shirts are presently \$20 while stocks last. Quality white cotton and two great designs: Quaama, My kinda place, and London, Paris, New York... Quaama. Both with Naomi Lewis's quirky Quaama Hall cartoon motif. Available in XS-S-M-L-XL.

And Quaama's photographer-in-residence, Di Manning, has released a 2014 calendar, in fact two of them. One is a collection of lovely Sapphire Coast shots, great for the rels. The other, my favourite, is a more whimsical set of montages of everything from tracks in the sand to local musos to gorgeous cloud formations – *Impressions 2014*. And with parcel postage on the up-and-up, here's a gift that's next to nothing to post.



Catherine McEwan demonstrates head-neck-and-shoulder massage to a keen audience at the last Quaama Summer Soiree in 2013.

Quaama Community Christmas Party

hosted by

Quaama Tennis Club

Friday 20 December,
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One week we're at the epicentre of an earthquake, picking up photographs that engaged in forward rolls down from the shelving, then ... rain, rain, storms and plenty more rain; a real spring season, with a flood thrown in and a 'shaky' (literally) middle. One of our local ladies recently shared her delight in the sight of a young family out in the street, thoroughly enjoying the overflowing gutters. Their squeals of laughter and delight penetrated the pounding rain as they splashed and sprayed together, plastering smiles on the faces of those who were lucky enough to witness such spontaneity and joy. How wonderful; and how lucky we are. The creeks are running, the pastures are green and there's even a spring in the steps of our local farmers.

But beware of garden pests. You may have noticed the recent fly plague, brought on by the exceptionally-favourable wet breeding conditions. We're heading for a bumper season of bugs, so watch out. Special attention needs to be directed towards ensuring that Cobargo's fruit trees are free of fruit fly. Have you done your part? Bega seed savers sponsor a fabulous baiting program, to which many locals subscribe. Get on board and join the fight against these pests. And while you're at it Cobargo, don't forget to deadhead your agapanthus and stop the spread of them into our waterways and public lands.

Last month, in my attempt to encourage Cobargo and the 'triangle' of surrounding villages and localities generally to consider shopping locally, I made the mistake of neglecting to mention a couple of our local businesses. Apologies all round if you were one of those overlooked. I'd already bought my grandson a wonderful edition of *The Magic Pudding* from the Post Office, and a voucher from Well Thumbed Books is always a great option – that is, if you're wondering what I'd like! Or maybe I'll make that a bottle of vodka or bubbly from The Cobargo Hotel, who support our community in so many ways. But essentially, the message is 'shop locally'. Our local businesses are regularly inundated with requests for contributions and donations towards your local groups and charities' fundraising efforts, so don't forget them when it counts.

The village is ramping up for a fabulous Christmas Market Day – planned by our hardworking CTBA and co-ordinated by Sharon Cole – on Saturday, 7 December. There will be market stalls, craft, food, gifts and an abundance of entertainment featuring some of our quality



Sarah painting a Christmas cow

local musicians and performers throughout the day, including Shane and Lisa Braz, Connor Ross, and Harper Northam playing some fiddle tunes with her teacher; so don't miss out. Santa is scheduled to make an appearance early afternoon and local children will be singing carols at 1pm. A HUGE thanks to the CTBA and local volunteers who are involved. Get along and share in this wonderful celebration of community.

'That Bunch of Singers', under the wonderful direction of Dan Scollay, sing together every Tuesday evening in Bermagui. This year, along with The Bega Street Choir, they're treating us to a wonderful evening of celebratory singing, presenting their end-of-year concert at Cobargo SOA Hall on Sunday, 15 December at 7pm. Aside from delighting us with their sheer joy, their aim is to raise funds to support three local children to attend the Gondwana Choral School in January. These youngsters auditioned nationally and

have been accepted. Entry to this wonderful evening of song will be \$10, so get along and be enveloped in the beautiful strains of 'That Bunch of Singers' and 'The Bega Street Choir', and support the enhancement of opportunities for local youth.

Talking about singing, Cobargo School is presenting an evening of carol singing at the school on Friday, 13 December. Keep an eye out for times and lift your heart with the strains of children's voices in celebration of the festive season. The school is also running a Christmas hamper raffle, so search out a local youngster and buy some tickets. I hope there's a pudding.

With all the busyness that surrounds us at this time of year, we can get a bit forgetful. Benny's Butchery is awaiting your festive season's meat orders, so don't forget to order your meat, turkeys and hams soon, or you might miss out and end up serving baked beans for

Christmas dinner. Vu at the Cobargo Pharmacy would like to extend his thanks to locals for their support throughout this past year and to wish everyone a wonderfully Merry Christmas. Black Wattle Gallery is now exhibiting some new local artists and creations. I'm so loving their ever-changing displays and, in particular, the room of wearable art and homewares. I've found some wonderful, locally-handmade gifts in there. How lucky. And what better to buy than one of Jon Jones' individually-handcrafted benches. And did you know that Ken at the Newsagency has recently raised \$300 for the cemetery with 'the hundreds club'? He has run three of them in the past few months, raising \$100 each time. Money raised has been allocated towards installation of a chair/bench in the cemetery. How convenient to have a comfortable place for quiet reflection and for resting. And how wonderful to find yet another of our locals quietly caring for his community. Thanks Ken. I know a lot of locals who will be thrilled with the news.

If you've noticed lots of people, young and old, wearing Lycra and carrying towels around Cobargo in the mornings and evenings, you're not seeing things. Over the past six months, the local Bikram yoga studio, Namaste, has begun to draw people from all over the Bega Valley and Eurobodalla Shires. One of my friends drives from Mogareeka every Wednesday and a couple of young girls come from Narooma every week. News is that these visitors have been surprised, delighted and enchanted by our little village and are spreading themselves beyond the yoga studio, enjoying all that we have to offer. Namaste is closed on Christmas day, but will be open as usual in January.

The Train Café is open, and there's great news for those who love their pies. Owner and manager Di Jee is baking LARGE meat pies daily, as well as muffins and scones. And the smoker and dog-friendly outside courtyard has reopened, which is wonderful for those who like to walk their dogs into town for a catch up with friends. On the news front too, is the

reopening of Sweet Home Cobargo's cafe. From the start of December, they'll be serving from 10am till 2pm daily, with a healthy salad bar and organic coffees, teas and cakes. If locally-grown, organic food is your passion, SHC is the place to go.

Well Thumbed Books has recently been descended upon by a herd of cows. They'll soon however, be dispersed around the village. In response to the *Triangle's* gift of \$200 to each of the Triangle's villages, for the purpose of providing some form of community installation or celebration this festive season, the Cobargo CTBA decided to invest in the herd of cows, which will be grazing around the village creating a very locally-themed Christmas atmosphere. There have been several people involved in the project, but a special big thank you goes to Sarah Gardiner, who has designed the herd and the 'Well Thumbed girls', who have housed the herd and nurtured them in their development. I must say that Louise Brown wielding her jigsaw is a mighty fine sight. Thanks to all involved in our wonderful and quirky Christmas decorations this year.

New to the village are a couple of highly-experienced local practitioners, working out of the treatment room at Life's Little Pleasures. Osteopath, Trish, is a skilled practitioner who comes highly recommended. She is treating every Tuesday and Wednesday and takes appointments by phone on 6493 6848. If you need an adjustment but don't want your bones cracked, osteopathy is a great and gentle option. Mel is a highly experienced Reiki Master practitioner, with ten years of experience behind her. Friday is her treatment day but appointments can be made for other days. Reiki is a deeply-nurturing therapeutic modality which can support you in times of stress, emotional upheaval, confusion or simply to experience a restful state. Mel also reads the Tarot which can offer insight into your life and guidance on ways you can support yourself to enhance your life, or to shift it to a more positive outcome, creating more confidence and


clarity. Appointments for Reiki treatments and Tarot readings can be made by phoning Mel on 0400 647 330.

The Cobargo branch of CWA is looking back at a very busy year – television programs, fundraisers, lots of cooking, painting, crafting and renovations, not to mention their good works at a community and global level. They will be reflecting on all this at their Christmas lunch to be held this month. However, they don't believe they have time to sit back and relax for too long, as preparations for Cobargo's Australia Day celebrations are underway. Their busyness has enlisted a tremendous amount of support from locals. The painting of the cottage was a community effort. They hope everyone had the chance to view themselves on River Cottage Australia; the weather was kind, the food great and the company stupendous. The cottage now looks brilliant and shiny and, for this, they thank you all.

Please make a note in your calendar to go to the Australia Day celebrations on 26 January at the Cobargo School of Arts. It's a great day to catch up with everyone. Keep a watch out around town for posters with the final details. The Australia Day Ambassador has not yet been announced at the time of December's *Triangle* going to press but they'll let us know when the announcement is made.

Like all of the other service groups and businesses in the village, the CWA would like to take the opportunity to wish everyone a very happy Christmas and a peaceful New Year and to say thank you once again to all who have helped them, with a special thanks to *The Triangle* who support them in so many ways.

Finally, on a much more personal front, I want to extend our most sincere condolences and love to Judy Roberts, who recently suffered the death of her daughter, and to the Benny and Salway families on the passing of Thelma, one of our wonderful local elders. Our condolences also go to the Tyrell family on the recent passing of Gwen.



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Attention all Cheese Makers!

You're invited to enter the inaugural Cheese Section at the 2014 Cobargo AP & H Show. Join us in this wonderful opportunity to show your cheeses before an internationally-experienced cheese maker and judge.

With over 20 years in the cheese industry, our judge comes with an impressive list of credentials: trained in Switzerland, becoming a 'Master Cheese Maker', developing a passion for cheese making early in his career while working in a number of cheese factories in Switzerland; ventured to Australia to work for Timboon Farmhouse Cheese in Victoria in an extensive hands-on cheese-making operation; judged Dairy Products, mainly cheese, at the Royal Melbourne Show during those years; was Production Manager in Germany for one of the largest soft cheese producers in Europe, making over 50 different soft cheeses; is now looking after Cheese Operations at Bega Cheese, focusing on Cheddar.

Listed below are all the details you need to join us in this exciting new feature of the Cobargo Show. Don't miss this excellent chance

to have some fun with your cheese, and enjoy the opportunity to have it assessed and discussed by a passionate, professional cheese maker.

Exhibits should represent a product 'ready to be consumed'. Please include a short description of the submitted product, ie cheese style, milk type or blend of milks used.

Exhibits can be delivered to the pavilion from 9.00am Friday, 7 February. Display refrigeration will be provided. Exhibits MUST be in by 9.30am on Sunday, 9 February. Public judging will commence at 11.30am in front of the pavilion. Exhibits cannot be removed before 4pm Sunday, 9 February.

Cobargo Show cheese classes:

- Fresh unripened cheese (fetta, ricotta, mascarpone, mozzarella)
- Marinated cheese (in oil or just marinated)
- Yoghurt and fermented milk (Greek style, kefir, etc.)
- White mould ripened cheese (brie/camembert style)
- Blue mould ripened cheese (cheese

containing blue mould)

- Washed rind cheese (gruyere, tilsit style, raclette, red square, any cheese that is washed and has a rind brown/orange/red in colour, also in conjunction with white mould)
- Semi-hard and eye cheese (eg edam, gouda, havarti, swiss)
- Hard cheese (cheddar, cheddar style, parmesan, romano)
- Best cheese board 'ready to serve after dinner' (presentation and the cheese(s))
- Cheese Section prizes: 1st prize \$4.00, 2nd prize \$2.00. A ribbon will be presented for the Champion cheese exhibit.

The Cobargo AP&H 116th Annual Show will be held on 8 and 9 February, 2014. The Cheese Section is proudly sponsored by Bega and Cobargo Veterinary Hospitals.

The Parish of Cobargo during World War II

In anticipation of our Parish's anniversary in February 2014, here is another instalment of the Anglican Parish of Cobargo's history.

At the start of WW2, our rector was Rev. Donoghue. He resigned at the beginning of 1941 to enlist as a Chaplain in the 2nd AIF. More widely, a number of rectors enlisted in the defence forces; as a result, there was a shortage of rectors across the Diocese. When the rector in the Parish of Bodalla retired at the end of 1943, there were no other ministers available to replace him. This shortage led the Bishop to ask our minister (Rev. Dau) to take over the Narooma end of the Bodalla Parish.

In 1943 there were five services held each Sunday across the parish. Rev. Dau found that this number of services and the associated travelling was too much. Perhaps this was

exacerbated by also covering the southern end of the Bodalla Parish. Maybe it was further exacerbated by petrol rationing during the war, which meant that he was only able to get around the parish with a charcoal burner attached to his vehicle. Whatever the combination of factors, the result was that the number of services across the Parish of Cobargo was reduced to four each Sunday.

Anglican Women's meetings (then called Church Women's Union) commenced in Bermagui on 29 August, 1941 under the guidance of the rector's wife, Mrs Dau. Their focus was fundraising for the upkeep of the church and they held many successful euchre evenings, debutante balls, flower shows and pet parades to raise funds. They also held a refreshment stall each year at the Boxing Day

sports on the recreation reserve.

But, like today, it wasn't easy. For three consecutive months in 1943, there had been insufficient members to hold meetings. This led to the suggestion that Bermagui Church Women's Union branch be disbanded; however, the branch was not disbanded and still continues today.

In 1944, Reverend Dau presented nine girls and one boy to Bishop Burgmann for confirmation. If you were one of those young people, or have photos of it, we would like to record your memories of this. Please contact me on 6493 6080 or fiona.kotvojs@bigpond.com to arrange to copy the photos and record your memories.

Fiona Kotvojs

Technology Demystified: help is at hand for your Apple

IF YOUR Apple Mac computer is causing you headaches, give Michael Gross of Technology Demystified a call. Is your Mac not working as it should, or do you need help transferring data to your new device?

Or perhaps you don't know how to drive your Mac, or have a new scanner, hard drive, Apple TV or other accessory you don't know how to set up correctly?

Michael, a well-respected IT expert of almost 30 years' experience, can help you solve any Apple dilemma.

Previously the Bega Valley's sole Apple repairer for a host of businesses, Michael has now branched out on his

own. With his new company Technology Demystified, Michael provides Apple training and software support throughout the Far South Coast, covering an area from Dalmeny to Eden, including Bega and Merimbula.

"Macs are simple and intuitive to use, it's just a matter of learning a few simple steps to get you on the right path," Michael said.

Michael can provide phone or on-site support for businesses and home users.

Technology Demystified can offer advice on a new Mac, or help to transfer or recover lost data.



Whether you need help setting up your Mac, iPad or iPhone, solve an ongoing problem, upgrade your Mac or purchase Apple accessories, give Michael Gross a call.

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Train takes off

The Train Café is open for business again with proprietors Andrew Hayden, Di and Tammy. Operating six days a week, the train opens early for tradesmen's specials: a cooked breakfast or a quick takeaway on the way to work.

The new seating area at the side is cooled by umbrellas and a neat misting device to beat the heat, and there are plans for a herb garden and potted plants. Smoking is allowed here and you can even bring your dog along and watch the world go by. The sheltered back deck is cool and light, and ideal for more private conversations, and inside is the unique railway décor that kids just love.

After testing out six different coffees and collecting feedback from customers the café has hit on a winner, and also offers different milks. Food is locally-sourced, supplied from Janet's Cobargo Farm, and free-range eggs are used. Specials include home-made country pies and a delicious scotch fillet sandwich. Vegetarian and gluten-free options are also available.

So check out the timetable: Wednesdays to Mondays, 7.30am to 4.30pm, for breakfast and lunch. You are most welcome to talk to Di about having your next function there.



Andrew, Di and Tammy will welcome you at the Train Café

Wanted: Cobargo District War Medals

Do you have a Cobargo District War Medal, or do you know someone who has one? Cobargo District War Medals were presented by the Cobargo Recruiting Association to local men who enlisted in the Australian army in World War I, often when they were on their home leave immediately prior to embarking for overseas service.

They are described by the *Cobargo Chronicle* as 'an historic memento prized by every volunteer and their relatives'. They were one of a number of local initiatives designed to encourage 'eligibles' to enlist, and it is probable that around 100 were issued.

The *Cobargo Chronicle* mentions from time to time that the Cobargo Recruiting Association was fundraising to pay for an additional batch of these medals so that all local volunteers would be assured of receiving one. They must have been reasonably expensive – Candelo's Soldiers Medal Fund paid £40.13.4d for an order of 44 medals for presentation to soldiers from that area. This would mean,

therefore, that each medal cost the equivalent of three days' wages for a soldier, which at the time was a generous 6 shillings per day.

The Bega Pioneers' Museum has a large collection of items relating to World War I, including many medals and plaques presented to soldiers or their family; but unfortunately does not have a Cobargo (or Candelo) District War Medal in its collection. They are sovereign-shaped, bearing the inscription 'Cobargo War Medal' and the year, with the name of the recipient engraved on the reverse side. If you know the whereabouts of one, please call me on 6493 8529.

Some extremely interesting research on the effect that World War I had on our local community has generated the interest in this Medal. Those attending the short courses on World War I which are to be presented in Bega and Bermagui early next year will be fascinated to discover how the war impacted on this area. I'm hoping those who attend will also have the chance to see one of these rare Cobargo District War Medals.

Peter Lacey

31 animals

I would like to thank those who helped bring the Christmas cows, and their associated decorations, into existence. The job isn't finished yet but so far enormous thanks go to: Sharon Cole, president of the Cobargo Tourist and Business Association for her support and tenacity over the last months of preparation; Freddie for selling the idea; Suzie, Naomi, Cornelia, and May-Lou, who drew and patterned the lovely animals; Sunder, Louise and Spud who altogether cut out and undercoated 17 cows and 14 calves.

Thanks to Cobargo Co-op, Well Thumbed Books and those at Benny's Butchery for their donations of time, space and expertise and the many other businesses who will display Cobargo's bovine decorations.

Special thanks for not laughing at the cow who looked like a zebra.

Sarah Gardiner
Wandella

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Sophie's Saddle

Sophie has Cerebral Palsy and has loved riding ever since she was five years old. As Sophie has grown over the past nine years it has become increasingly difficult to lift her up into her saddle on her pony.

Leading horse trainer and ex-school teacher Leone Creamer of Bermagui felt that something more could be done. Bringing all her persuasion to bear on people who might be able to help, Leone 'went in to bat' for Sophie.

Sophie's parents Steve and Vicki googled 'Horse Riding Saddles for the Disabled' in America and they were pleased with what they found as there was nothing equivalent available in Australia that would suit Sophie's independent riding.

The whole idea of having a saddle which will give Sophie more support is that Steve can take Sophie riding alone instead of it being a two person job, one to lead the pony and Steve to walk alongside supporting her. This way, Sophie will be able to ride more often. OK, so something can be done. Leone took a trip to see Phil Elton, saddle maker in Central Tilba and to meet Ken White who had been working with Riding for the Disabled in Australia.

This was a great success as Ken was able to give Steve a ramp that will help him get Sophie onto her horse as she is getting heavy. Steve found an old wheelchair and dismantled it, using the top part for a supporting frame; Phil ordered a saddle from Sydney that would provide a strong attachment to the frame. At present, all is in limbo until the saddle turns up. When it is all put together, Steve can ride his new horse and lead Sophie out and about alongside the roadway. What a great achievement and so much to look forward to.

And what about Sophie? She is very excited. She loves the new horse Steve and Leone got from Phil and the thought of going



Keen rider Sophie and her new horse

out riding with her grandfather is just fantastic. To bring another party into this story, for many years the Bermagui and District Lions Club have been fundraising to provide aids for

Sophie and will put that money towards this 'you beaut' saddle.

Judi Hearn

Interested in raising baby wombats?

WIRES volunteer Shari Lea and her partner Alan are caring for two orphaned

wombats. Shari decided to join WIRES because she saw so many native animals that were

being killed on the roads and she wanted to do something to help save their young. Shari has now learnt how to care for orphaned and injured wildlife. She and Alan lead busy lives working, gardening and maintaining their property as well as caring for their animals. Shari is self-employed making jewellery and sells it at the markets. Nonetheless, with the support of Alan, Shari is juggling her time to rear the two wombats.

Shari said she realises it is a big, long term commitment but she is prepared to put in the effort and she and Alan are obviously enjoying the experience. Alan intends to take the next WIRES new members course to further support Shari. If you would like to become a WIRES volunteer and meet wonderful people like Shari and Alan, ring the WIRES hotline 6495 4150 and we'll be happy to welcome you. In the meantime there are two very contented, well cared for little wombats who are bringing joy to their new carers.



Alan and wombat (photo by Judy Dickmann)

Lois Katz

How about this? Could it benefit our community?

About 12 months ago, I talked about this concept called Cittaslow – ‘citta’ (pronounced chitta) Italian for city or town, plus our word, slow: slow community, basically. Slow, as in comfortable and taking time in our life. Cittaslows towns understand what they value, what supports their residents, businesses and council, and how to collaborate for the quality of life they appreciate.

Well, it is time to talk further, I feel, with much to explore and benefits to be had. The new Australasian body is driving this initiative here and I am enthusiastic to talk and act. Check www.cittaslow.org for the global picture of the 180 Cittaslow communities in place now and www.cittaslowgoolwa.com.au for the first one south of the Equator.

If a community is curious and interested to preserve or extend its cultural and environmental heritage, commerce and spirit, it needs to understand what is involved in becoming accredited as a Cittaslow. The first step is to form a Working Party of maybe 10-12 people, ideally from various ages, abilities, interests and/or responsibilities – including business and from indigenous and other cultural/ethnic backgrounds. This Working Party reviews the set of Assessment Criteria, which underpins the mindfulness of a Cittaslow, and decides to move ahead. Each Cittaslow is unique and has its own areas of life to cherish and develop for a healthy future. Do we pull from many angles

or connect the dots and work together, though not in each other's pockets?

There are several next steps to take, including broadly engaging with residents, local businesses, community organisations and the Municipal Council, as each Cittaslow requires clear support from them. In fact, the Mayor is required to be the Patron of each Cittaslow community. How many times have we thought, wouldn't it be great for the council to support our community in ways we see relevant? This can and does happen with Cittaslows across the world.

In our case, I envisage the Triangle towns forming the Triangle Cittaslow community, adding strength of numbers and diversity and building on an existing cooperation between Bermagui, the Tilbas, Cobargo and Quama. Just as each of us appreciates acknowledgment for effort, so it is with groups and communities, as a whole.

Next, the local Working Party gets active and starts to self-assess and work through the list of criteria, referencing what is happening in their community, within the list of seven major areas: Energy, Infrastructure, Town policies, Quality of life, Economy, Culture and Partnerships. It is rewarding, educational and enjoyable as the community takes a good look at itself, often surprising when great things going on are discovered. If there are areas of dissatisfaction, strategies and action plans

are put together to improve these, interacting with all areas of the community and bringing common thinking to the tasks set, for the good of the whole community. Funds raised are for worthwhile causes in their region, with a small annual fee for membership of the Australasia and International networks which connect and support them.

Without going into more detail, I invite those who would like to sit down and talk about this to let me know. I will be organising a gathering in Jan '14 to see if this is what we in the Triangle area might take to heart. Call me on 0466 013 153 or e-mail me at paul@geeni.net. All welcome because it is about our community and our values. Working together can make such a big difference for our future.

Paul Payten

SCPA Christmas Raffle

SCPA and the Bega Market are running a promotion for Christmas. Spending \$10 at any stall at the market on the run-up to Christmas will give you an entry in the draw for a Christmas Hamper full of local produce.

The draw will take place on Friday 20 December at the market.

Bermagui Country Club

www.bermaguicountryclub.com.au
Ph: 02 6493 4340

The Terrace Restaurant - 02 6493 4177

Members Monthly Draw
Last Saturday of the month at 7pm

We have it all ...

- Golf
- Tennis
- Bowls
- Croquet
- Darts
- Fishing
- Art & Crafts

TAB & Keno facilities

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Members Badge Draw
5.45pm, 6.45pm, 7.45pm
Raffles 7.30pm Trivia 8.00pm

Friday

Raffles - over 30 prizes
First draw 7.30pm

Saturday 7th December
HUGE Christmas Raffle
Draw starts at 5pm
Over 70 Prizes up for grabs!!
Buy your tickets NOW!!!!



Bingo
Monday 10.30am

Pool Comps
Wednesday & Friday 7.30pm

NPL Poker
Thursday Registration 6pm

Lunch Menu 7 days from 12 - 2pm
Restaurant open 7 days from 6 - 9pm

Entertainment for December: Fri 6th: Jay Podgers, Sat 7th Live Music, Fri 13th: Darryl Lamb, Fri 20th: Struth, Boxing Day: Brad Cox, Fri 27th: Karaoke with Darryl Towney, Sat 28th: Don Ryan, Sun 29th: Candy, NEW YEARS EVE: '3 On The Tree' from 8pm

Entertainment for January: Wed 1st: New Years Family Fun Day 12pm
Fri 3rd: Dale Huddleston, Fri 10th: Live Music, Sat 11th: Don Ryan, Fri 17th: Darryl Towney, Fri 24th: Darryl Lamb, Fri 31st: Candy
Please phone club for more information

The New WIRES Team

Pictured are the latest new members of the local WIRES branch. These enthusiastic and caring people attended the WIRES new members course on the weekend of 9 and 10 November. The course was held at the beautiful Mumbulla School in Bega. WIRES welcomes these new members and is grateful for their willingness to care for native animals and their habitat.

The new members are from Bermagui, Bega, Cobargo, Eden, Quaama, Candelo, Verona, Towamba, Yowrie and Frogs Hollow.

Back row: Jeff Howard, Simon Appleton, Lorraine Cox, Andrew Rogers

Second row: Cathy Fawbert, Natalie Ashkenazi, Jill Bush, Kate Scettrine, Kirsty Gilmore, Stacy Douch

First row: Barbara Johnson, Pam Sawtell, Pauline Buck, Debi Hutchinson

Lois Katz



Can you help make someone's Christmas Better?

The Women's Resource Centre in Bega is delighted to be able to offer some Christmas hampers to disadvantaged families, women and their children in the valley thanks to a generous donation of a \$1000 from an anonymous woman. We will be making up hampers in mid-December with basics like coffee, tea, pasta as well as a few special items for Christmas like Christmas cake, custard and a half a ham. We are keen to get other donations to add to the hampers such as non-perishable goods or children's toys that would spread the joy a little further this year. There is a rising demand and as many women, children and families live under the poverty line and some have had exceptionally bad circumstances during 2013. Christmas is often a stressful time in all our lives but can be extremely stressful when you are not sure where you are going to live or if there will be food on the table.

If you can donate goods or items for the hampers that would be appreciated – please contact Gabrielle Powell at the Women's Resource Centre 6492 1367 or drop by at 14 Peden St Bega.

Gabrielle Powell
Coordinator

Women's Resource Centre, Bega



Fines, bills and other legal stresses?

We can help! Drop in for free legal advice and assistance about:

- Fines
- Centrelink
- Utility bills (telephone, gas and electricity)
- Consumer debts

Bega Valley says NO to Violence

Please support our events! Bring your friends – let's make a statement that violence towards women and children is not acceptable in the Bega Valley.

Bega Valley residents are joining the international campaign to help make their local community a safer place for women and children. Join us at these events:

• 4/12/13 Eden white ribbon day stall and BBQ Wednesday call SEWACS Eden 64962990

• 6/12/13 Bega White Ribbon Day street stall will be held in Littleton Gardens at 9-12 noon.

• 6/12/13 One Billion Rising Dance Littleton Gardens 12 noon wear red and all welcome.

• Discrimination
Thursday 12 December, Bega Courthouse,
Cnr Gipps & Carp St, 9:30am – 1pm
For information contact Shoalcoast
Community Legal Centre on:
1800 229 529 or email: dianne@shoalcoast.org.au



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Milk yogurt and more styles of cheese will be made on site in the coming months

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U3A BERMAGUI

"Fishing for Knowledge"

2014 course planning is underway with many new and exciting activities to be offered, along with all the popular ongoing courses.

2014 REGISTRATION DAY

WEDNESDAY 29th JANUARY

10 am to 12 noon

BERMAGUI COUNTRY CLUB

Returning in 2014 will be all your favourites, including **Classical Music Appreciation, Oil & Watercolour Painting, Art History, Computing, Linguistics, Book Chats, Languages, Stitches Plus** and the ever popular Monday Film and lunch to name just a few of the many courses on offer.

But, stay tuned for some new and exciting activities in 2014 with: **A Health and Wellbeing Day, The Edible Garden Workshop, The Composer and His Art**, and a monthly Lunch with a Local Treasure. Or let Wilma challenge you with "**Mathematics – easy as ABC**", or join Philip Creagh in Researching WW1 Records. These are just a small selection of new courses starting Term 1 2014.

But there's more ... U3A Bermagui is planning to offer "**Building your skills as a U3A Tutor**", a series of tutorials to give potential new tutors the confidence to successfully present a U3A course. So if you have a skill you would like to share, or an idea for a course, but lack the confidence to go ahead and teach it, this could be your opportunity to learn some professional skills to help make presenting your courses a worthwhile experience both for you and your students.

To find out more information about upcoming courses and how to join U3A Bermagui, please go to our website www.bermagui.u3anet.org.au

OR

**Pick up an information sheet from the brochure display holders at the following locations:
Bermagui Library; Bermagui Visitors Centre; Bermagui Country Club Foyer;
Well Thumbed Books, Cobargo; Narooma Library.**

OR

Telephone the Secretary on 6493 4308

The Triangle's *Eco Edge* Competition

Local environmental company AKT has this year sponsored a page in the *Triangle* every month. Our brief was pretty broad: the page was 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, in a competition.

Every month we published the best creative, environmental contribution – story, essay, poem, painting, drawing, photograph – we received. And now it's time to announce the winner.

Congratulations to Peter Shepherd of Brogo, for his stunning piece in the September issue, *Miraculous* - reprinted here.

The runners-up were Sandra Taylor of Wandella and Anna Buck of Tathra.

Peter wins a prize of \$400.

We will be running the AKT Eco Edge Competition again in 2014, so look around and start writing, drawing and photographing. There's a wealth of inspiration around us.

Miraculous

The stars came out tonight. If you're looking for evidence of a miracle, there it is. It's generously simple, too. Walk outside, look up. You could touch lightly on astonishing, mind popping, miraculous facts, such as: everything you're looking at – and I mean everything – from the distance to the sun to the slow burning age of that sun, are just exactly right, exactly, for the simmering burn of life and the elements that underlie it, to come into being. The odds of it happening are beyond any computer nerd, or their toys. The magnetosphere that stops us getting irradiated, for one. Or Jupiter in just the right position to stop asteroids slamming into us. What about the age of the universe itself, with four generations of stars growing bursting and reborn right here, creating a neighbourhood from stardust and minute heavy elements that both holds us in place and builds us up, life itself taking a quarter of the entire universe, four billion years or so, on this impossibly balanced spot in the cosmos, to get to the point where you and I are walking hand in hand, or with beers, depending on the vibe, outside to look up and go *oooooh*.

Of course some of us are more blessed than others, light pollution being what it is. But I would contend that *oooooh* is the minimal appropriate response for this night time looking up business.

Or, maybe, you could walk down to our dam and watch the coots high tail it across the water, wings up, running like mad across the surface, feet slapping in rapid regular efficient claps, skidding to a slow nonchalant splash on the far side. The chicks, on the other hand, simply vanish like magic corks, to reappear long minutes later in some safe reedy distant pop up point.

Between the outdoor table and the place we buried our unborn child, beneath the sweet vanilla smelling wattle and by

the lavender bush, is a compost, principally of kurrajong leaves and horse poo. From it is growing a troupe of mushrooms that turn black when they open. We can't find them in the fungi book. It's peculiar. Which, I have decided, is good. The world needs more peculiar.

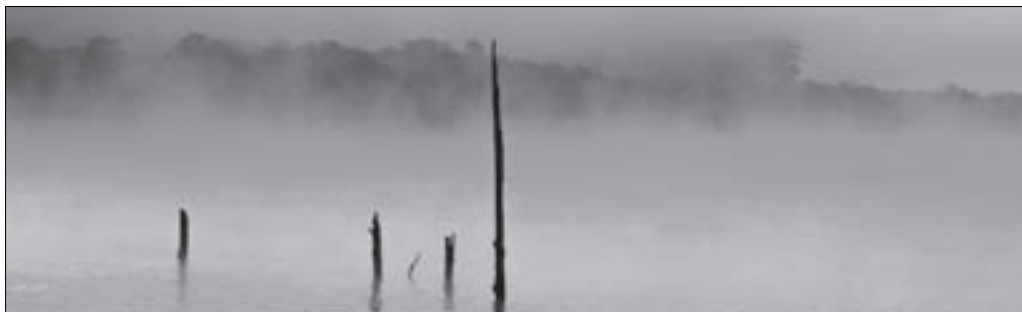
And having said that, I realise that the world is actually full of peculiar. It is, in fact, the very nature of nature itself. A great lingering thriving musty vibrant weirdness. Goofy brilliance. A manic soft shout whisper leafy lullaby singing headrush.

Miraculous music.

Like the early morning shout of a 12 year old down at the dam. An urgent shout, all brass notes and strings, getting louder, so your heart thumps and you parent panic as fast as you can to check he's OK.

Which he is. What he's doing is pointing across the dam, at the dam, into the air on top of the dam. An urgent exultant point. Look, look. And there, growing and becoming real from where the creek meets the larger water, are thin, ethereal clouds; mist in its first moments of being born, uncurling, awakening, drifting across the dam in a slow, languid stretch toward the sky. Drifting toward the boy, around the boy, through the boy, the sun turning their silence into a kind of hallowed light, the very air and water breathing. And me, and then the boy's mum, and then the boy's little sister, transfixed. Each little cloud stretching out toward the reeds, the wattles, the pointing boy, miracles pointing to miracles, touching, as they drift past us and into the eternal blue. And each of us, slowly, breathing.

Peter Shepherd



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.

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. This year AKT donated \$1000 to South Coast Field Days.

But AKT is also active internationally. Because we are about more than just making money, this year AKT International donated £6000 to ABCs and Rice, a charity in Cambodia, to purchase buses as a safe and reliable mode of transportation to and from government school for children living in poverty.



Richard Tognetti and Bega Brass Band at Four Winds Easter 2014

As someone deeply invested in music making, for my kids, the community in which I live and as an essential cultural activity, I'm in awe at what has been created and continues to be nurtured through Four Winds. The three million dollar site is acres of wooded parkland, natural amphitheatre with permanent sound shell and now brand new Windsong Pavilion. It's a place for us to be a part of, where national and international artists will take residence, teach and perform, but also a place for our young musicians, local choirs, local orchestras, local indigenous performers, and performing arts groups.

If you've never been to a festival I encourage you go this time. With not a great deal of exposure to classical music, I used to think: what's of interest to me, it's not my world? But, actually, there's magic to be found in those first encounters with the unfamiliar, if you can remain open. I now understand that the role of artistic director is not only to curate with flare but to bring musicians together in unique collaborations that create completely new sounds. I think that's really exciting.

So Artistic Director Paul Kildea has asked some friends to collaborate on works and in combinations unique to this festival. Richard



The new pavilion

Tognetti, Australian violinist; Giovanni Sollima, a cellist from Italy; Dejan Lazic, a pianist from Croatia; and Zen Hu, a Chinese violinist, all play with one another over the weekend. Comedian and artist Paul McDermott sings on Thursday and Friday nights and Kade Brown, Melanie Horsnell, Michelle Nicole Quartet and the Bega Brass Band will perform at the free Friday night concert, this time at the Bermagui Wharf. And returning after their residency here earlier in the year, the Auric Quartet perform,

with singer Shellie Morris and poet Herb Wharton, a piece composed by festival 2014 resident composer, Kate Neal. It's a full program and you can find it at www.fourwinds.com.au. You can also book tickets online too!

See you there,

Dan Scollay



Shellie Morris

Amnesty International Bega Valley Letter Writing Group Event

Bega Valley Amnesty International Group will Write for Rights Friday, 6 December

The Amnesty International Bega Valley Letter Writing Group will join thousands of other Australians to take two million actions across the world against human rights abuses, by hosting a letter writing marathon on Friday, 6 December at 12.30pm to 2 pm at The Wharf Locavore Coffee Shop in Tathra.

Write for Rights is Amnesty International's annual campaign where people in more than 70 countries come together to write letters to and on behalf of prisoners of conscience and people at risk of human rights violations.

These individuals can be people experiencing violence; people imprisoned by their government though they have committed

no crime; people persecuted because of their ethnicity, religion, gender or sexuality; people who support free speech and peaceful gatherings; individuals who have bravely spoken out to protect other people; or people seeking justice for crimes committed.

One of the three people that the Bega Amnesty International Group will be highlighting Eskinder Nega of Ethiopia. Eskinder is a prisoner of conscience who has spoken out in favour of free speech in Ethiopia. He is a journalist who is being punished for exercising his right to criticise the Ethiopian government's policies. He is now in prison along with 129 other journalists and opposition politicians.

Group convener Lois Katz emphasises that individuals writing letters can improve the human rights situation of people at risk.

"Amnesty International has 50 years of proven experience helping people at risk. We know letter writing works. Every year, people are released, have their prison conditions improved or experience

a reduction in harassment thanks to letters from Amnesty supporters," said Lois.

"In September we received positive news that Nasrin Sotoudeh, an Iranian lawyer and mother of two who was imprisoned for her peaceful human rights work, had been released half way through her six year sentence. She was one of our Write for Rights cases last year, where 30,000 people took action on her behalf, calling for her release.

"By picking up a pen and writing a letter to an individual at risk, you are not just shining a light on their case and promoting justice, you are letting them know they are not forgotten," she said.

Amnesty International is a worldwide movement of people campaigning to protect human rights. We have a vision of a world in which every person enjoys all the rights stated in the Universal Declaration of Human Rights and other international human rights standards. Human Rights Day is celebrated on 10 December.

The Amnesty International Bega Valley Group meets on the first Friday of every month at The Wharf Locavore Coffee Shop on Tathra Wharf at 12.30 pm.

For more information about the event please contact: Bede Carmody: bede.carmody@amnesty.org.au

Lois Katz

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'Natural Wonders' at Narek

'Natural Wonders' is a mixed media exhibition of works on paper and naturally-dyed and stitched textiles derived and inspired by organic materials. The materials are drawn and collected from sites which hold personal significance for the artist, Julie Ryder. Her daily journey from home to studio, and the many bush and urban walks she takes, have inspired her to look at the native and introduced flora of Canberra. She has been delving into Canberra's history to determine the impact of white settlement and the urbanisation of this designed city on the traditional lands of the Ngunnawal.

Julie dyes her textiles using plants from specific sites, during specific seasons of the year to build up a colour profile of the territory,

and showcase the beauty to be found beneath the surface. Her artworks engage, inform and delight both arts and non-arts audiences alike.

A textile designer and artist, Julie has undertaken several artist residencies, has been the recipient of many national and international awards and grants, and exhibited in many solo and group exhibitions. Her works are represented in many public and private collections worldwide.

The exhibition will run at Narek from 29 November, 2013 to 6 January 2014. Julie will attend the opening drinks on Saturday, 30 November at 6pm.

Right Julie Ryder at work



Shop 7 Art Space is back



Pyrographer Sue-Ellen Stain, at Shop 7 this month

Shop 7 Art Space at the wonderful Bermagui Fishermen's Wharf complex is up and running again under new management. The Art Space will complement the existing gift and

food outlets, and the general atmosphere and experience of the Wharf and its magnificent views.

The new group has as its charter the

provision of affordable exhibiting space for existing local and emerging artists. The gallery will add a permanent visual/cultural element to the Wharf complex and also add to the existing tourist attractions of Bermagui. The start-up members are Pauline Balos, Helen Morris, Jenny Mein, Peter Storey and Shelley Davis.

These local artists and crafters have been chosen for the high standard of their work.

There will be guest artists each month and December will include Jenny Halliday from Bermagui and Sue Ellen Stain from Tilba. Jenny is a well-known water colourist and Sue Ellen works as a pyrographer.

Pyrography is a process of making images with an electrically-heated drawing/marketing instrument. Sue Ellen makes burnt-in abstract images on paper using eucalyptus gum as a colourant. After images are made with the hot instrument the gum is washed away and more colour then added with traditional materials such as watercolour. Her larger works fit in the boot of a car.

Shop 7 Art Space gallery is showing small and large items including paintings, pottery, wood furniture, felt and knit handbags, jewellery, cards and carded poetry. Visitors and locals have already begun Christmas shopping at the gallery. The group is confident of a successful summer/autumn season.

The gallery is seeking more members to permanently exhibit work. Artists should contact Pauline Balos on 6493 5640 for details.

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Sculptors, apply now for 2014

Bermagui's 'Sculpture on the Edge' will run from 1 March to 10 March, 2014. Children's workshops will again be provided in preparation for our Fire Festival and Community Picnic on 9 March. Our symposium will be held at the Murrah Hall on 2 March, with one of the speakers being new star Haeli Van Veen, whose exhibition, 'Skun', held earlier this year at the Regional Gallery, was quite exceptional and full of extraordinary layers and resonances.

A guided tour, for U3A, of the 'Sculpture on the Edge' exhibitions will be given by Event Manager, Jan Ireland, during the week commencing 3 March. Jan is delighted that Wendy Teakel, Head of Sculpture at ANU, has offered to join Philip Cox as a judge in 2014.

Applications for 'Sculpture on the Edge' have been open for some time and we urge intending exhibitors to send their applications in as soon as possible to help Jen Mallinson produce another beautiful catalogue for next year. Forms are available at www.sculpturebermagui.org.au.

Like us on Facebook, and join us at



James Worth's *Seed Pod of Life*. (image by Sam Premira)

our 14 December fundraiser, starring Kitty Flannagan and directed by the charismatic Angie Moore, at Bermagui Community Hall.

Naino and his piano are at it again !

A little later than usual this time, Naino will again perform at a 'Picnic Concert' from his verandah.

As usual, anybody who likes classical music is invited to have a picnic on his front lawn while Naino will play some brackets of classical piano music. The programme includes music by Schubert, Mozart and Chopin.

The event will take place on Sunday, 15 December starting at 12.30pm. The gate will be open at 12.00 noon. Some shelter against the

sun is provided. Bring your own picnic basket, drinks, chair, and table if needed; and a sun hat could be useful. Be prepared, the performer could come and share a little of your food.

Entry is free. Donations towards piano expenses will be much appreciated.

To get there: 2km south of Bermagui turn right into Strudwicks Road. Follow that road to the end; turn right; it's the first cottage to the left. If you require a map, or in case of rain, call Naino on 0403 867 390.

Visit the Country Club Arts Expo in January

The Bermagui Country Club Arts Society's annual Arts Expo will open at 7pm on Monday, 6 January 2014 in the Club's auditorium, with free drinks and nibbles. Entry is free and everyone is welcome to come along.

Buy a raffle ticket for a chance to win a piece of art. On show and for sale will be paintings, china painting pieces, pottery, leadlighting works, mosaics, needlework, quilting, and photographs.

The Expo will also be open Tuesday, 7 January and Wednesday, 8 January from 10am to 8pm. The raffle will be drawn at 8pm on Wednesday, 8 January. For more information

visit the website: www.bermaguicountryclub.com.au



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Distributed by Australia Post and available from:
Bermagui: 777 Supermarket, Visitors Centre, Library, Newsagency, Bermagui Beach Hotel, Post Office, Bridge Motors, Caltex Service Station, Bermagui Country Club
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Deadlines

Advertising: 12pm, 19th of each month

Editorial: 12pm, 22nd 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 accompanied by the writer's full name and give both business and home phone numbers so letters can be verified. Name and address may be withheld if the writer prefers.

All communications should be forwarded to:

The Editors,
The Triangle
PO Box 2008, Central Tilba. NSW 2546

Email: 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 1800.



"Yogatique Studio and Gallery allows me to share the skills of my 30 plus years as an Exercise Physiologist & Yogi and offer the people of The Triangle a Unique Exercise Experience. Each and every class is tailored to the people on the mat.

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This summer check out the new timetable on www.yogatique.com.au or call Garry Hart on 0407 387 057 or grab one at the studio in the Bermi Arcade, 14 Lamont Street.

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Sound Safari strikes again

The 3rd Sound Safari workshop season in Bermagui, a five day season, will run from 27 Dec through 31 Dec, from 10am to 5pm each day. Highlights and features include: workshops in music and dance related disciplines; proudly independent, not funded, encouraging local



A nose flute (the nose knows – come along and you'll know too!)

talent; building bridges between generations; run by local teachers and performers; featuring the nose flute experience; including a vibrant Koori Kulture with Yuin nation social activist and founding member of the Gulaga dancers, Warren Foster.

Be intrigued by the Koori Kulture stories and dance moves with Warren Foster. Join Michael Horan and his unique style of the non-violent martial arts form aikido, followed by an introduction to a body-friendly dance form contact improvisation. Become part of the all new Bermagui nose flute experience or join the world orchestra with your own instrument; an initiative to bring along your long-forgotten instrumental treasures.

All workshops are open to all ages and levels of fitness, for locals and visitors alike.

They all take place in the Community Centre Hall, except the Koori Kulture events which will be offered on the sacred dance grounds on the southern side of Horseshoe Bay.

Follow us on Facebook and check out www.soundsafari.com for detailed information.

Music and movement for all ages – locals, visitors, kids and grandparents.

Art@Bermi Exhibition

Over the January Long Weekend the talented Art@Bermi group will exhibit new works. This year the venue will be the Bermagui Surf Club, opposite the main shopping centre. In this exhibition the artists will explore connections in nature, still life and design, with the scope of the work encompassing painting, printmaking, sculpture, woodworking and ceramics.

Don't miss this annual opportunity to purchase local art at affordable prices. The exhibition will run from Friday, 24 January until Monday, 27 January. Opening hours: Friday to Monday 10am-4pm. Meet the artists

on Saturday at 3pm while viewing the art.

*Jenny Mein
on behalf of
the
Art@Bermi
Group*



Ivy Hill Through December and January

Farm animals are portrayed in various media by Jan Collingridge, Megan Payne and Anneke Paijmans for the summer exhibition which will run from Friday, 6 December to Monday, 13 January at Ivy Hill.

Jan Collingridge studied art and design in the UK before coming to Australia in 1975. Her move to the Bega Valley eight years ago has given her the time and space to draw and paint in a beautiful environment. Her work has been shown in several exhibitions in the South East region and also in Canberra. In 2011 she was shortlisted for the Country Energy 'Countryscapes' prize. Jan's ink, charcoal and pastel drawings are mostly taken from close observations of sheep in the paddocks at Brogo, where she lives. Some are large, bold, black and white portraits, others are smaller, more intimate drawings of new mothers with their lambs. Taking her camera and sketchbook with her, she sat very quietly on the grass with her back against a tree, for an hour or more at a time. The sheep became very used to her presence, allowing her within a metre or so of their

newborn lambs, to watch their first wobbling steps at close hand.

Megan Payne and her family rented a property near Bermagui which they used to escape busy lives in Sydney. Agisted on the acres were a mix of cattle which Megan has painted in super realistic style. These same cows now live across the road from Ivy Hill.

Anneke Paijmans writes "Our exhibition at Ivy Hill seems to have a rather agricultural bent: cows, sheep, and dogs. It has taken me back to childhood days, time spent on a farm when I would make little animal sculptures. My aim was simple then ... to look around and recreate what I saw. Since then, the world has become more complex, meaningful, interpreted and abstracted, and art seems not so straightforward anymore. But here I have been looking at our domestic companions

again in a more simple way. I think these animals reflect the qualities we see in ourselves. I hope others will simply enjoy them". She has used coiling, slab forming and pinching methods to shape the clay which is bisque fired then smoke fired. Lastly, the pieces are polished with wax.

See their work at Ivy Hill from 10am to 5pm on Friday, Saturday, Sunday and Monday from 6 December to 13 January. Drinks with the artists, Jan Collingridge, Megan Payne and Anneke Paijmans will be from 6pm on Saturday, 7 December. For more information visit www.ivyhill.com.au



Megan Payne's super realistic painting

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River Cottage

Soft Footprint Recipes

Linda Sang

Hello readers, it's that time again when we seem to race towards the end of the year with holidays in sight. We have all the bounty that spring and summer brings to create lighter meals with sunny flavours.

Recently at Janet's Cobargo Farm Open Day Paul West from River Cottage Australia, Erica Dibden and I showcased local produce and gave interested foodies a taste of local goodness. I was inspired by all the citrus that Janet was growing and for the first time made Lemon Curd. I am officially obsessed with making lots of batches to eat and give away. It's such a good gift idea at anytime.

I used it to put between 2 light-as- air Powder Puffs that are still an all time favourite with my family that is my Auntie Darwina's recipe.

Paul made a seafood paella in an enormous crowd-sized pan that I accompanied with a Citrus and Watercress Salad. Wishing you all the best for a relaxing holiday season enjoying food with family and friends

Citrus and Watercress Salad serves 4

This is a very refreshing salad on its own or tossed with pieces of smoked trout or salmon. Great with seafood or poultry dishes. At the beginning of spring I used lemonade fruit which is an old fashioned sweet lemon but it's not available now (try it next year). Instead use a combination of red grapefruit now in season and the yellow variety.

2 red grapefruit
2 yellow grapefruit
1 bunch of watercress leaves picked, washed and 'spun' dry. Can add baby rocket
Half cup olive oil
1 tsp Dijon mustard
1 tsp honey
Sea Salt and freshly ground pepper to taste

Segment fruit by cutting away all rind. In the palm of your hand hold the fruit and with a small sharp knife gently cut into the segments removing the fruit away from the membranes. Do this over a bowl to catch the juice and the segments.

Squeeze the remaining juice from the discarded membranes.

Make the citrus dressing by whisking the oil, mustard, honey, ½ cup or more of the juices and salt and pepper. Always taste and adjust flavourings to your own liking.

Just before serving toss salad with dressing. I also like to have a small handful of toasted pine nuts to sprinkle on top.

Lemon Curd, makes at least 2 cups (Stephanie Alexander's recipe)

This is delicious in tartlet cases, scones, crepes or swirled in yogurt or cream. Or just on its own!

Can be kept for weeks when bottled in clean jars with the mixture coming directly off the heat using a wide funnel then the lids sealed

quickly. Refrigerate after opening. Try doing a single batch first, then lash out and do double batches as you'll need to keep up orders.

2 large or 3 medium lemons, hopefully home grown, chemical free and unwaxed
100g unsalted butter
175g castor sugar
3 large free range eggs whisked and strained

Finely grate zest and juice lemons.

In a heavy based saucepan, combine butter, lemon juice (strained) zest and sugar. Stir constantly over heat till sugar has dissolved.

Add eggs off the heat and stir to mix well.

I diverge slightly from Stephanie's recipe as I cook my curd over a medium saucepan of barely simmering water in a stainless steel or



glass bowl and whisk the mixture constantly moving the mixture away from the bottom of the bowl and the sides, until the mixture has thickened. This won't take long and do not allow the mixture to get too hot or it will curdle. Just remove the bowl from the heat and continue to whisk and that should slow the process. Put back over heat if necessary then, when ready pour it into the prepared jars. Seal straight away.

Auntie Darwina's Powder Puffs

One batch makes heaps of puffs enough for a family afternoon tea or more depending on

the size of family. These little sponge cakes can be sandwiched with slightly sweetened whipped cream or my new favourite – with lemon curd and cream. Making these puffs helps if all the ingredients, trays, baking paper, icing sugar shaker or sieve and the oven pre heated to 200 degrees C (not fan forced) is ready to go. A timer is essential. And the use of three baking trays.

3 large eggs
½ cup castor sugar
1 tsp vanilla extract
½ cup plain flour
½ cup corn flour
2 tsp baking powder

Pre heat oven.

Triple sift flours and baking powder.

In a clean bowl whisk the eggs, sugar and vanilla for 10 minutes till very pale and light.

Lightly fold in the flours, making sure you use a spatula to incorporate the mix thoroughly but with a light hand.

Place teaspoons of the mixture onto a baking paperlined tray with space between for spreading. Do only one tray at a time and cook for 3 or 4 minutes – use that timer, or until light golden brown.

Use centre shelf in oven. Take out cooked tray of puffs to cool slightly.

Slide the paper/puffs onto bench then with a butter knife slide under the individual puffs onto another tray.

Shake sieved icing sugar over puffs. If you are careful you can keep re-using the baking paper, taking care to scrape off 'puff bottoms' from the paper (you'll know what I mean when you try it).

Continue at speed as you will find the last batch will be flatter as the air has escaped from the mix.

These powdered puffs can be prepared ahead by a day or so if they are layered in between greaseproof paper and kept in an airtight container in a cool place. When they are sandwiched with cream they will become tender again.

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Bits and Bobs

Well here we are in another summer with Christmas fast approaching and still plenty to do in the garden.

There are a number of tasks that will keep your garden in top shape and these require very little energy to complete and will still give us some time to go to the beach or sit around reading our favourite book.

With the hot and dry weather approaching there are two very crucial tasks that should be at the top of the list.

Watering

Whether newly planted or established, plants will only survive and thrive if they receive adequate water. I have heard many people say that they only buy plants that have an indication on the label that the plant is dry tolerant and that makes them happy because they don't have to water that plant.

This is a great misconception, as all plants must be watered until established, this being anything from months to a year. Even after that period it is important to apply water on a regular basis, again depending on the plant and usually by a slow deep watering instead of a spray at the stem of the plant with some high pressure nozzle.

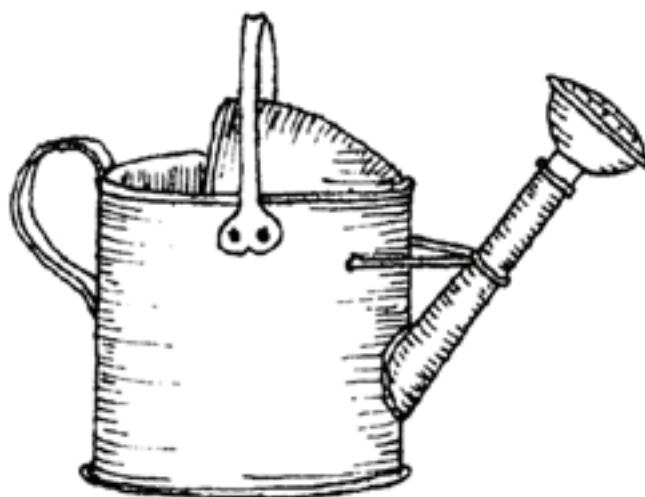
Lawns are also plants and these require a deep slow watering once every five or so days and not every other day. Watering deeply and less frequently will encourage deep rooting and this allows the lawn to hang in longer during extended drier periods.

Hanging baskets require watering at least twice to three times a week as they dry out very quickly as they hang there in the wind and sun. Watering of other pots will depend on the type of pot, the type of soil and more importantly the type of potting mix you have used.

It is also important with any type of plant container whether basket or pot to fertilise regularly. The nutrient is lost through the drainage of the pot fairly quickly and regular fertilising (every two weeks or so with a liquid fertiliser) will encourage strong and lush growth.

Mulching

In my opinion, mulching is the most important task that can be done in the garden apart from actually planting the plants. Not



only does mulch reduce the need for copious amounts of water but also keeps weeds down and if they are left in they will use up vital nutrients and moisture that can be useful to the plants we actually want to keep.

Mulch comes in many forms from gravel through wood types to soft mulches like pea straw, sugar cane or lucerne. These soft mulches are best for flower and vegetable gardens where, as they decompose, they add nutrient to the soil and improve the soil texture and structure.

The heavier mulches like wood chips and gravel can be used in more permanent garden beds like shrub and more permanent plants.

Other tasks that should be carried out during this period include dead heading of perennials and roses. Completing this task on a regular basis during summer will encourage new growth which in most cases will encourage repeat flowering and keep the plants in a tidy condition.

Fruit trees will need to be kept an eye on for pest and disease control. Fruit fly will be out and about, particularly on stone fruits and citrus. There are several very good controls, both non-organic and organic, and contact with your local nurseryman will avail you of the correct application for your situation.

Stone fruit will require some fungal spray to prevent brown rot if we start to get some summer rain. Again, talk with your local nurseryman to get their advice for your situation.

Other spraying should include insect spray for aphid and other sap sucking insects as they can reduce the vigour of the plant and stress them even further when the temperatures rise.

If you are having friends over during the festive season why not dress the garden and pots up with some red and white petunias to give that festive feel.

Finally, if you are having difficulties selecting a gift for your friend or loved one, consider a trip to your local nursery. Nurseries carry a wide range of gifts suited to all ages including a cactus or succulent for the youngsters or a beautiful rose or magnolia for the adult in your life.

Last but not least I wish all the readers of Gardening Gabble a joyous and safe Christmas.

Cobargo Hotel Motel & Restaurant



**Princes Highway,
Cobargo
(02) 6493 6423**

See back page for events!



- * Prescriptions
- * Webster packing
- * Vitamins
- * Diabetes Australia agent
- * Innoxia Cosmetics
- * Dr Lewinns Skincare
- * Giftware with free gift wrapping
- * Home delivery

OPENING HOURS
Monday – Friday 9:00am – 5:00pm
Saturday 9:00am – 12:00pm

PH: 6493 6500 Fax: 6493 6168

Fly and Mozzie HEAD NET range

2014

Moon Planting Calendar

(Mention this ad for a special price)

KINETIX LIFESTYLE SHOP
Cnr Princes Hwy & Bermagui Rd,
COBARGO. 6493 6490

*Things to help make your life
a little better...*

www.kinetixlifestyle.com

Classifieds

FOR SALE

Queen size bed base with Ther-A-Pedic mattress, clean, good condition, \$100, Coolagolite Call 0400 755 166

Lathe: Hafco Metal Master, model AL-320G, 2 chucks up to 300mm drop; **Drill Press:** Hafco Metal Master, 16 Speed with stand; **Kingcrome Tool Cabinet** with assorted tools; **Heavy Duty Work bench; Colt 255 Compressor.** All in excellent condition. To sell as a package for \$6,500 ono. Phone Salvatore on 6493 3556. May consider splitting items.

Portable Air Conditioner - has had very little use in the CWA cottage. No longer needed. Best offer. Phone Mary Williams - 6493 6167

Sheep for sale. Mixed mob of Dorper, White Dorper and Dorper x Damara. 12 ewes that have been running with the ram plus 12 lambs (7 male & 5 female). Great starter flock. Vaccinated and drenched. All in good condition. \$1500. Tilba. Call Andrew 0411 362 438

White Dorper ram for Sale. Solid 3 yr old. Excellent Shedder and produces great lambs. Run over flock twice and ready for another group of girls. Vaccinated and drenched. Great ram. \$300. Tilba. Call Andrew 0411 362 438.

Suzuki 50cc quad bike. Used only for visiting grandkids. Excellent condition. Helmet and gloves included. \$550. Phone 6493 8235

Early 1900s Oak Dining Setting with 6 chairs, 2 carvers, Multi extendable table and Mirror backed side board. Perfect condition. \$2000.00. 6493 7225

Subaru Outback, luxury 2010 model, silver w/ leather seats. Rego till 10.2014, auto 2.5l - always serviced, no accidents no smokers. Immediate sale best offer near \$8,500. 0409 363 405 or 0407 223 771.

FREE

Gopher mobility scooter. Going fine but needs new batteries and maybe recharging unit. Quaama, can deliver within reason. 6493 8515

AVAILABLE

Experienced teacher of Spanish for existing daytime class. Contact Dawn 6493 6999

Horse Agistment available in Quaama, good pasture, yard with shelter riding arena, Ph 0414 353 611

WANTED

Point of Contact for Greens Road Quarry (on Cobargo to Bermagui Rd). I would like to buy 4 to 6 trailer loads of rock from the old quarry. Would welcome advice on knowing who we can contact. Charles & Rosemary Vagi, 0412 705 497.

WORK WANTED

GARDENER/COMPUTER TECH. All mowing, gardening, weeding, clearing, tidying jobs, plus demystifying your PC and software, solving email and internet problems. References available. Call Dave on 0419 195 940.

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

Pet of the Month

Available are the following dogs and pups:

Honey F Mixed breed 11 wks
Bouncer M Mixed breed 11 wks
Buddy M Mixed breed 11 wks
Lou Lou F Jack Russell/foxy 12 yrs
Margie F Staghound x 6 yrs

Please phone 0400 372 609 for all enquiries about adopting one of these animals.

We are constantly looking for volunteers and carers, so if you have some spare time and would like to meet like-minded people, you would be most welcome.

Ticks are particularly bad at this time of the year so please check your pets daily.

Regards

Glen
(for Wendy Cook, Welfare Officer)
AWL Far South Coast Branch

Book Review

Heather O'Connor

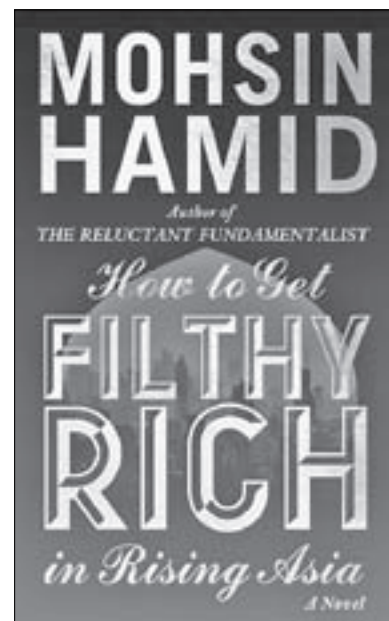
Mohsin Hamid
How to Get Filthy Rich
in Rising Asia
Hamish Hamilton, \$29.99.

Having read and loved *The Reluctant Fundamentalist*, I was hanging out for this new novel by Mohsin Hamid, who was born in Pakistan and partly raised in the USA. I read it through in one go – one of the great joys of life.

By addressing the reader as “you”, he produces a parody of a self-help book, directed at a young peasant boy in an unnamed country in Asia. The boy is determined to become filthy rich, learning the ways of corruption, bribery and intimidation which shape the un-named city in which he grew up. I’m not sure how the author manages to win you over to this boy and man whose name you never learn, follow his life through all its ups and downs, leaving you to feel such tremendous sadness, but also hope, as his life ends.

The love he feels for the girl and woman we only know as ‘the pretty girl’ is powerfully conveyed, as are the contradictions of the developing world in which the two struggle to overcome the poverty of their youth. One reviewer called it a ‘sort of post-colonial *Catch-22*’ – high praise indeed, but warranted in my opinion.

This could be your favourite Christmas reading!



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, uncompressed, 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.

JR Julie Rutherford
REAL ESTATE
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Now located at
Shop 10, Bermagui Fishermen's Wharf Complex
Phone: 6493 3444 Fax: 6493 3443
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Wide range of Holiday Accommodation for Rent

Offering a complete range of real estate services in the Triangle area



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 2013 at Club Bega at 10am: 16th April, 18th June, AGM - July, 20th August, 15th October, 17th December, 2013. All enquiries phone 0400 372 609. All welcome.

ANGLICAN PARISH OF COBARGO AND BERMAGUI

Christ Church Cobargo: 1st Sunday 10am Holy Communion, 2nd - 5th Sunday 8am Holy Communion. All Saints Bermagui: 1st Sunday 8am Holy Communion, 2nd - 5th Sunday 10am Holy Communion. St. Saviour's Quaama: 1st Wednesday 10am Morning Prayer, 3rd Sunday 10am Holy Communion

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

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 SES UNIT

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

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 0488 597 967.

BERMAGUI U3A

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

BERMAGUI WEIGHTLIFTING CLUB Inc.

Gym room Bermagui Sports Stadium. Facilities for Olympic Style Weightlifting and training with weight for all. Coaching is available. Wednesdays and Sundays 4pm to 6pm. 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 quarterly. Hall bookings and 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.

SPIRITUAL FOLK CLUB - CONNECT!

Every 3rd Sunday of the month, 4.30 for 5pm. Open mic for songs, poems, stories, testimonies. Narooma Uniting Church hall behind the church, Princes Hwy. David 4473 7838.

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 at Anglican Church Hall, Narooma, 7pm; 1st Tuesdays Technical Workshops, 3rd Tuesdays regular club nights. Whether beginner or pro, come and experience the joy of photography in a friendly atmosphere. Dave Cotton 6493 5014.

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

DATE	EVENT	WHERE	TIME
Wed 4	social bridge	Tilba Valley Wines	2pm
Fri 6	Amnesty Write for Rights	Locavore Coffee Shop, Tathra	12.30pm _ 2pm
	WRC Bega White Ribbon Day	Littleton Gardens, Bega	9am - noon
	WRC One Billion Rising Dance	Littleton Gardens, Bega	from 12 noon
Sat 7	Cobargo Markets	Cobargo main street	from 9am
	Trivia night	Cobargo Hotel	from 6.30pm
Sun 8	blacksmithing demonstration	Galba Forge, 345 Yowrie Rd	1pm - 5pm
	Callum McTaggart	Bermagui Beach Hotel	4pm
Thurs 12	free legal advice drop-in	Bega court house	9.30am-1pm
Sat 14	XMAS A-GO-GO	Bermagui Community Centre	7.30pm
Sun 15	Naino's piano on the veranda	Strudwicks Rd, Bermagui	12.30 pm
	Kids sausage sizzle with Santa	Cobargo Hotel	3pm
	Mike Hornemon	Bermagui Beach Hotel	4pm
	live music: Spiced Fruit Chutney	Tilba Valley Wines	1pm
Fri 20	Quaama Community Christmas Party	Quaama Hall	from 5.30pm
Sun 22	Renny Field	Bermagui Beach Hotel	4pm
Tues 24	Giant raffles & give aways	Bermagui Beach Hotel	from 4pm
Fri 27 - Tues 31	sound safari workshop	Bermagui Community Hall	10am - 5pm
Sat 28	live music	Bermagui Beach Hotel	from 7pm
Sun 29	Trevor Best	Bermagui Beach Hotel	4pm
Tues 31: New Years' Eve	PARTY with DJ Riley	Bermagui Beach Hotel	from 6pm
	PARTY with Heath Cullen	Quaama Hall	7pm
	PARTY with live music	Cobargo Hotel	
	PARTY with Erol Richardson & Mike Ward	Tilba Valley Wines	from 7.30pm
JANUARY			
Sat 4	The Big Carboot Sale	Bermagui Country Club	from 8am
Sun 5	Mark Whitty	Tilba Valley Wines	1pm
Sat 18	Quaama Summer Soiree	Quaama School of Arts Hall	3pm - 7.30pm
Sun 19	Vince Melouney	Tilba Valley Wines	1pm
Fri 24 - Mon 27	Art@Bermi exhibition	Bermagui Surf Club	10am - 4pm Fri - Mon
Sun 26	clothing optional volleyball games	Armands Beach	from 10.30am
FEBRUARY			
Sat 1	The Beez	Tilba Valley Wines	7.30pm
Sun 2	The Jazz Pack	Tilba Valley Wines	1pm
ART			
from Fri 6 - Mon 13 Jan	Jan Collingridge, Megan Payne, Anneke Paijmans exhibition, drinks with the artists Sat 7 at 6pm	Ivy Hill Gallery, 1795 Bermagui Rd Wapengo	10am - 5pm Fri - Mon
from Fri 29 - Mon Jan 6	solo exhibition by Julie Ryder	Narek Gallery, Old Tanja Church, 1140 Tathra-Bermi Rd	10.30 - 5.30 Fri - Mon
during December	exhibitions by Jenny Halliday & Sue Ellen Stain	Shop 7 Art Space, Fishermens' Wharf Bermagui	

Email your events with date, time and venue to the _triangle2@bigpond.com by the 22nd of the month