

## The houses that Tabitha built

It is a very long way from Bermi to Phnom Penh, yet the story reached a vibrant young mother in Bermi of her cousin and the project to build houses for the very poor and suffering families of Cambodia and it struck a chord. From one family to another, is the basis on which Francine Trenerry saw a way to make a difference and the idea has caught on here.

Cambodia suffered hugely up to 1979 and now life is returning to a semblance of what we would see as normal, thanks to the help of many from across the world through the Tabitha Foundation Australia. In June 2014, 16 locals got on a plane and went to a war of a different kind: to help patch up the lives of those who had been through one of the worst conflicts of our times. Our folk had raised \$27,000 and purchased materials to build new houses. No wages and living as a local, our teenagers, mums and dads dug, hammered and sawed new, practical dwellings into existence. This was the first 'build' and in 2016 another 16 Bermi folk from 6 to 45 yrs old are raising a further \$24,000 for another 'build'. Just the beginning for a bunch of unsung heroes from home.

In the 2012–13 financial year, 31 Australian house-building teams that visited Cambodia built a total of 423 houses to accommodate



Finished houses in Cambodia

approximately 3,384 Cambodians. The Cambodian population is far larger than ours

and it could be said that the need is greater. The benefits are certainly very clear to see there, whereas, in Australia, it is not always as effective and certainly not on the same scale.

When asked why this very worthwhile work is being done overseas despite our own genuine needs, the response was that it is not an 'either/or' scenario, i.e. work only here or there. The fact is, this group is engaged with local issues and welfare and open to taking on new projects that come to their attention.

One noticeable feature is that not one dollar of funds raised goes to administration or staff costs, perhaps very different from many such operations here. This is not just about money, as real action brings real results and offers those involved real life experiences and education through living and working on-the-ground in another culture.

Can you get involved too? By all means, there are opportunities to raise funds or actually take part in recreating independence and quality of life for many. Contact Fran Trenerry on [info@bermaguicellars.com.au](mailto:info@bermaguicellars.com.au) or go to [www.tabitha.org.au](http://www.tabitha.org.au)



The Bermi build team in Cambodia

Our world is managed and controlled with the help of computers. They are complex creations that make our lives easier most of the time. Permanent digital connections to friend and enemy alike and watched over by government agencies if we are to believe the likes of Julian Assange and other whistle blowers. It may seem at times that there is no escape from the watchers and that every advance in technology was aimed at making sure that we fulfil our duty as consumers, recording every thought and keeping security happy.

But I am convinced there are gremlins living in computers and they have only one aim in their confined computer existence. The peak

of their performance is also their demise. They are fated to wait until the very last moment when a really important deadline is looming and then to commit to something resembling a slow train wreck, a controlled meltdown that is followed by a long stay in the repair shop or a short trip to the recycling bin.

Often the gremlins will start the performance with little irritating things that require some change to procedures or maybe a shortcut that only works sporadically. When you try another approach they may even let you have a short-lived victory but there is an unchecked nastiness lurking below the bland obedience of the computer.

A long battle can be followed by a short lived victory and a sigh of relief as you get the system back on track, maybe even a short coffee break to relieve the tension that was relentlessly building in your mind, stand up and stretch and then go back to finish the work. And what do you find? Well of course you find that the system is either totally dead or doing something so bizarre that you simply can't believe it is real.

OK, so who do you think was doing the collection and collation for *The Triangle* this week? And no I am not going to give you any clues but will say this: if there are any disasters in this edition they are definitely the responsibility of the Gremlin.

## Letters to the editors

### NBN for Central Tilba - update

Last month NBN Co held a Community Information Session at Central Tilba to discuss the delivery of a fixed wireless service to the village and rural surrounds. We were very grateful for the large attendance, and would like to thank all residents who participated for a constructive and informative discussion.

At the Information Session, NBN Co received very consistent feedback that residents at Central Tilba would prefer to see proposals for a Fixed Wireless facility outside the Tilba Conservation Area. A number of locations outside the conservation area were proposed to NBN Co and we committed to investigating the feasibility of those alternatives (in terms of planning impacts, technical capability and property access).

Last month we also committed to report back to the community on the outcomes of our site investigation, and bring feasible site locations back to the community for feedback before proceeding with any one option by lodging a DA with Eurobodalla Shire Council. We would like to take this opportunity to reiterate that commitment to the community. NBN Co will return to Central Tilba with potential locations before lodging any DAs for a facility in this area.

We are writing to advise that our alternative site investigations are both ongoing and promising. We expect that they will continue for another month or two, and it is our intention to hold a second Information Session prior to Christmas to discuss the feasibility of alternatives directly with the community. Should the site investigations take longer, we'll update the community before Christmas and return

to Central Tilba in early February with the results. (NBN Co does not undertake community consultation during the Christmas school holidays).

Once again, we are very grateful for the constructive feedback received at our 27 August 2014 Information Session, and we look forward to presenting the results of the site investigation to the whole community, ideally later this year.

In the meantime, if you have any inquiries, please don't hesitate to contact me on 02 9465 5427 or via email on [stuart.melville@nbnco.com.au](mailto:stuart.melville@nbnco.com.au).

Yours sincerely,

Stuart Melville  
NBN Co  
Neutral Bay

### Home for Christmas?

Dear Editor,

I am from the Bermagui/Wandella/Cobargo area and now live in Ipswich in Queensland. My parents are aged pensioners who live near Surf Beach, Batemans Bay.

I am trying to locate somebody travelling



from Brisbane to the Far South Coast during December, who would be prepared to give me a lift. The last time I travelled by air I got deep vein thrombosis. I would like to be there by Christmas, if possible, and am willing to assist with fuel costs.

I will be in hospital from 26 to 30 November, so will not be available to travel before early December.

Yours sincerely,

Ian Wakeling  
10A Thomas Street,  
Sadliers Crossing  
QLD 4305

0423 894 166 / 0478 554 398

### More seal sightings - and a photo

In response to Frances-at-the-lake, indeed I know of at least three others who saw the seal. In fact attached is a photo my husband, Peter, took of this elegant beast as he/she drifted slowly by with flipper and tail aloft, being moved just by the breeze. What a wonderful place we live in to have such happenings.

Tina Cotton  
Also-at-the-lake

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## Kim Watkins, Highland Matriarch

Kim Watkins' distinctive career has always centred around animals, taking her on a rewarding and exciting journey, from laboratory to farm. Now with partner Zoran, breeding her beloved Highland Cattle on the outskirts of Cobargo is exactly where she wants to be.

From early days as a biological laboratory technician, Kim worked with many 'talented and inspiring people' in fields of oceanography, zoology, biology, vet medicine and research, in and around Sydney. At one stage, she worked for Dr William McBride at Foundation 41, on a controversial assignment. In other employment, she fondly remembers uncovering rarities ranging from a tooth of a marsupial tiger to fossils of dinosaurs. Listening to her talk about highlights from this phase of her life makes you think you could be on the set of a Harrison Ford movie, or on exploration with Jacques Cousteau!

Kim left behind the laboratory and her years of breeding cotton-eared marmosets for sheep and cattle farming in Rylstone and later, in Bellangry. From there, Kim returned to Sydney to work in administration for the Australian Jockey Club, nurturing her need for human contact as compared to the isolation of a sheep farm. During this time, Kim's dream was to make a tree change, find a property, run stock and rehabilitate wildlife. But when her attention was directed to Highland Cattle, earlier plans were immediately put on the back burner.

In 1993, Kim read an article in Australian Country Style, about Susan Elder and her 'Returning to The Fold' (Scottish Highland Cattle). This was the catalyst for Kim, who was attracted to both the majestic nature of Highland Cattle and also the economic viability of a breed that is known as the 'Royal Beef of Choice'. Her vision now became a well-defined plan with great commitment to pursue exactly what was required to make it eventuate. The right location was somewhere with cold winters, undulating hills, access to creek water and backing onto a reserve. She found her perfect spot in Cobargo and in 2005 Kim and Zoran set about the mammoth task of building a house and all the associated farm infrastructure. Later, in 2011, Bunyip Cottage was built for their Highland Cattle Farm Stay.

At Bunyip Cottage, Kim provides a rare opportunity for couples and families who want to see these amazing beasts at close range, even to the point of being able to brush them! On an overseas holiday in the UK, you can encounter Highlanders in many different locations, for example, driving in Scotland on the Isle of Mull where they come up to the car, or see them on

the Yorkshire Dales National Park as part of a conservation grazing scheme, but at Kim's Farm Stay you can get as near or as far as you want to the cattle, which makes it a unique farm stay experience. Chickens, geese, a horse and a Kelpie named Polly add to the farm's attraction.

Highland cattle are originally from Scotland and are known for their hardiness and vigour, surviving Scotland's harsh winters. Kim gives me some pointers that set Highlanders apart, notably their hair and their horns. The long hair over their eyes reduces the incidence of pinkeye and other fly-borne problems. Over their bodies they have two coats of hair, which are renewed separately. The outer coat is long and strong to keep the winter chills away, whereas the under coat is soft and fluffy and keeps their body warm. Their hide is double thickness. Another distinctive feature is the horns, which should always be symmetrical. The horns of the bull come out of the head level, then curve slightly forward. Above all, the head and horns of the bull must give the impression of strength and masculinity. The horns of the cow come out of the head horizontally, and should not curve downwards too much before rising and fining down about six inches from the tip to the end of the horn, denoting femininity.

Highlanders take about two years to achieve the same weight as Angus does in 12 months. The slow growth, and the warmth from the coat, results in less fat, which is yellow and marbled, giving a lovely flavoured beef that is fine textured and succulent. They eat Black Wattle to rid themselves of worms and Liver Fluke.

It is really impressive to see how Kim manages her Highlanders. She tells me that when they wave their horns at her, asking her to move back, she in turn waves her arms at them, making herself look bigger, so they step back. In this way, she is able to stay in charge. For these majestic beasts we know that Kim is matriarch!

'Until he extends the circle of his compassion to all living things, man will not himself find peace.' Albert Schweitzer



Kim with her "Royal Beef of Choice"

## Thumbs Up



The obvious Thumbs Up goes to the organisers of the Olga Masters Festival!

...to the new owners of the bakery in Cobargo, opening on Sundays

...to Women's Resource Centre Bega for putting out the serious public call for woollen blankets for families at risk. Also, for Jan (Ireland) in Bermi who is coordinating collection and drop off these blankets: 6493 3808

...to the Cobargo resident who was brave enough and responsible enough to remove the racist propaganda that was recently posted on a local notice board

...to Carolyn, organiser-eztraordinaire of the Quaama Spring Fair, for the great day it was. The little old Hall and grounds looked magnificent!

...to the many volunteers who create and keep great events and happenings in a diversity of groups throughout the Triangle

## Thumbs Down



...to the builders in Bermi who did not proof a new major building site against massive sediment run-off in the wet

...to the cretin who recently posted racist propaganda on one of Cobargo's notice boards

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# Olga Masters - the weekend that was

It was 1981 and Craig Munro of Queensland University Press was faced with a decision – difficult and mystifying. Difficult because he couldn't decide the winner of a short story competition he was judging, from two brilliant, stand-out entries. And mystifying because although one of the entrants was Elizabeth Jolley, a well-known Perth writer, the other was one he'd never heard of, a Manly resident called Olga Masters.

On Friday 10 October in the Bermagui Library, Munro, who went on to first publish Olga, was telling us of his introduction to her, as part of a panel discussion with local literary agent Mary Cunnane and chief literary critic from *The Australian*, Geordie Williamson.

Each panellist shared their earliest memories of Olga with the larger-than-expected crowd. In the crowd were a few of Olga's children – all six living children would be arriving, two from overseas (and about 40 family members in total), to take part in the inaugural Olga Masters Festival, held in Cobargo and Bermagui over the weekend. On that afternoon, we heard memories from Olga's children, including Roy's confessions of Olga writing school assignments for him.

Later Mary Cunnane announced the winners of the Olga Masters Short Story Award. The winner of the major award was Honeytree Thomas of Melbourne with *Chalk* (which you can read at [www.olgamastersshortstoryaward.com.au](http://www.olgamastersshortstoryaward.com.au)). But the crowd was delighted to hear that the winner of the Emerging Writers (Junior) section was Jessica Southern Reid with her story *The Boxing Day Test*. Jessica grew up in Bermagui and her mother Christie accepted the award on her behalf as she is presently in London. 'All she really wants to do is write', said Christie. *The Boxing Day Test* is reprinted in this issue on page 22.

The two runners-up, each of whom will receive \$250, were Lindsay Fogarty of Aubin, Western Australia for "The Bare Bones" and Janine McGuinness-Whyte from Portarlington, Victoria for "Summer in a Small Town".

Then we all trooped around to the

Community Hall to watch Lee Chittick's short film *The Missionary Priest*, based on a story of the same name by Olga, and delighted in spotting friends among the cast, and local landmarks.

The next morning in Cobargo local identity Mal Dibden unveiled a plaque honouring Olga at Well Thumbed Books and another enthusiastic crowd followed June Tarlinton and Dave Williams around Cobargo on a tour of significant landmarks from Olga's early life there.

After a lunch provided by the CWA at the showgrounds, the judging of the cooking competitions took place. Local chef and SCPA representative Geoffrey Grigg awarded a prize for best cheesecake to Lara Crew, and for best ginger cake to Maree Desborough. Olga was a prodigious cook and her family remembers those cakes fondly, as well as her famed corn beef and pickle sandwiches. Her son, Roy, who has since searched high and low for the equivalent, awarded the prize for the best sandwich to joint winners Phyllis 'Freddie' Furby and Heather O'Connor.

Afterwards, the crowd was treated to another two panel discussions. Olga's sons Quentin, Ian and Roy shared memories of Olga from their childhood. Then Chris Masters and Macquarie University Media Professor Bridget Griffin-Foley discussed the themes of *The Years That Made Us* – Chris Masters' documentary series about the 1920s and 1930s – and the Masters family's links to the Cobargo area, chaired by CWA President and former English teacher Mary Williams. Mary has been leading monthly readings and discussions of Olga's work at Well Thumbed Books this year.

On Sunday 12 October the Festival moved to the Windsong Pavilion at Barragga Bay for two radio plays and another two panel discussions, interspersed with live music from the times.

John Cursley introduced the first play, *Kitchen Radio* by having the Windsong crowd imagine they were the live audience at the production of a play in a radio station.

Once the 'ON AIR' sign lit up, the room was silent. A musical interlude from local band The Jazz Pack faded to Dan Scollay, as Olga, reminiscing about her childhood at a kitchen table. Her sweet memories included Sunday afternoon walks, tennis matches, funerals which inevitably turned into social occasions, and books which she read over and over – 'You never know what you may find next time'.

Next, a chat between author Kate Veitch and Deb and Sue Masters, still around the kitchen table, revolved around Olga and feminism. Veitch cited the 'profound humanism' in Olga's stories, and Sue Masters speculated that this may have come from the profound poverty of her mother's childhood – Olga 'hated small-mindedness with a deep and purple passion' and her approach was to 'embrace people whom life had treated unfairly'.

Sue Masters also launched local author Heather O'Connor's latest book *A Diversity of Gifts*, about the Sisters of Mercy, after a showing of an excerpt of Sue's ABC TV series *Brides of Christ*.

After lunch, the audience was treated to a reading of *A Clay Family* by Deb and Sue Masters and Dan Scollay, with sound effects by David Hewitt. A mother and her daughters are cleaning the bedroom of an absent daughter.

The final panel saw Geordie Williamson, Craig Munro and Mary Williams discussing the evolution of Olga's career and her place in literature, capped off with Melbourne jazz band Hetty Kate and her band playing music from the 1930s and 40s.

Who knew, when Louise Brown and Heather O'Connor, from Cobargo's Well Thumbed Books, conceived a festival honouring a late resident, that it would grow into the spectacular event we just witnessed? – a gathering of an illustrious Australian clan and a weekend crammed with erudite literary discussion, sublime musical and theatrical talent, and the best corn beef and pickle sandwiches since... well, since Roy was a boy.

*Jen Severn*

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Clockwise from top left: Craig Munro, Mary Cunnane and Geordie Williamson discuss their early memories of Olga and her writing at Bermagui Library (photo: Prem Samira); Christie Reid accepting the Emerging Writer award for her daughter Jessica. Left is Olga's grandson who was one of the judges of this prize (photo: Prem Samira); Nine of Olga's grandchildren (photo: Louise Brown); Dan Scollay reads excerpts from interviews in Olga Masters Kitchen/Radio Sequence #1 (photo: Robert Tacheci); Heather O'Connor, best corn beef and pickle sandwich, and Lara Crew, winner, best cheesecake, at the Cobargo Showground (photo: Louise Brown); Roy Masters, Rosemary Beaumont and Mal Dibden at the unveiling of the plaque (photo: Louise Brown).

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Well, since our last chat it has warmed up and watered up. With varying reports of from 170-240mm of rain over the last couple of weeks, the fields are looking magnificent. Central Tilba and Tilba Tilba are looking vibrant and ready for summer. If you do have anything you want to share with the Tilba community please email or phone on the details below.

The local CWA had a fabulous event on Sunday 19th October. With visitors coming from up and down the coast, a tree planting ceremony was held at the CWA gardens. Harry Bate and Lachlan both said a few words and then a beautiful morning tea was provided by Jo and Eumun Tea, with Mrs Jones and Me (otherwise known as Gail Jones and Errol Richardson) performing their soulful blues. Outgoing President, Cara Elton, commented that "it was a lovely morning, providing a great opportunity to showcase Tilba, and in particular, to demonstrate the impact the CWA has had, and continues to have, on our community"

Guests were taken on a tour of the town with special stops at two recent initiatives of the Tilba CWA – the new children's playground, and the community rooms beneath the Small Hall. The playground, including the shelter, was built with funds raised by the CWA team over the past year. The community rooms require additional funds before they are completed,

and this will be the CWA's fundraising focus for the coming year.

The CWA recently held its AGM with the following office bearers being appointed:

President – Linda Appelgren, Secretary – Cara Elton & Janine Halasz, Treasurer – Mog Bremmer, Agricultural/Environment Office – Annette Kennewell, Cultural Officer – Dorothy Thompson, Publicity Officer – Elena Delmercato, Handicraft & Cookery Officers – Janine Halasz & Sandy Felder.

Should you wish to get in touch with the CWA please contact them on [tilbacwa@gmail.com](mailto:tilbacwa@gmail.com)

This is where I need to start saying "Sorry Barney"

The Tilbaleles ukelele group is going from strength to strength under the wing of Bev Long. The group will be having their Christmas "concert" in the beer garden of The Drom on December 11th at 5.30pm. Come along and join the players having some fun, have a cold beer and even stay for dinner, it promises to be a great night.

Whilst talking about Bev – the Tilba Tappers will be having their annual extravaganza on December 18th in the big hall. This year Bev is hoping to be able to raise money for the Little Yuin Preschool, which is badly in need of funds. She is sure no one will mind paying \$5 per

adult to come along and watch the ladies doing their stuff. Not only will you be entertained but there will be some lucky door prizes to be won, so please put these dates in your diary. I will remind you all again in the December *Triangle*.

Now, for a little funny story (don't have to say sorry to Barney for this) – a couple of local identities, who wish to remain anonymous, went along to Wagga Wagga picnic races for something to do. For the sake of a good story we will call them Flogger and Hungry. Now, Flogger fancied a horse parading in the ring, he ignored the fact that the horse had no form, had bandages on its legs, was more interested in eating the roses than getting 'geed' up for a big race and was the rank outsider. Its name was good "Easiest Game in Town" but that was its best attribute at 25/1. Hungry laughed and laughed, and backed the favourite. I'm guessing I don't have to tell you that the nag won, and Flogger laughed for a long time whilst counting his fist full of dollars.

Talking about horses, the Melbourne Cup will be celebrated in style at the Dromedary Hotel on November 4th with sweeps and prizes to be won.

Christine Montague 4473 7621 email: [tilba@thetriangle.org.au](mailto:tilba@thetriangle.org.au).

## Gyuto Monks back in Tilba in December

The Monks' first visit to the area was in October 1997, which many folk will remember was a 'packed to the rafters' concert at Quaama hall, the evening after they packed out the Opera House!

Isy Gabriel is the local organiser for the upcoming brief visit to Tilba just before Christmas. Isy's association with the Monks dates back to the winter of 1997. Driving along the highway through the white-blanketed Snowy Mountains, she found herself turning off in the direction of an arrow on a roadside sign that read GYUTO MONKS OF TIBET. She hasn't looked back, coordinating nine Gyuto visits to Tilba and Bermagui over 17 years. All who meet them are touched by the presence of these simple yet highly skilled men of the spirit, which brings peace and joy to the heart, gives respite, sanctuary and a space for deep personal reflection, as well as bring a unique cultural experience.

The Gyuto Monks personify innocence, inner peace and calm. Yet at the same time they are veterans of years of intensive training in

the Tantric arts of Tibet. These arts include the 'painting' of traditional mandalas with coloured sand, butter sculpture, and what has become the Gyuto Monks' trademark: their deeply resonant harmonic chanting of ancient Buddhist prayers and mantras, something that has made them international recording artists and sought-after performers.

The opening ceremony for the Gyuto Monks' program in the Central Tilba halls will begin at 10:00am on Saturday, 20th December, followed by morning meditation (on both days). Throughout the weekend visitors will be able to interact with the monks as they work together to create a sand mandala. There will be a program of workshops and talks for both days. The monks will also have a stall set up featuring Tibetan artwork and artefacts. At 7:00 pm, the monks will present a public concert in the main Tilba Hall, featuring their harmonic chanting – a cultural occasion not to be missed. The closing ceremony on Sunday will include the ritual sweeping away of the mandala: an age-old reminder of the transitory, ever-changing nature



of our existence.

Many hands will be needed to help set up the venues in Tilba, distribute posters, spread the word via email/Facebook, or join the team of lunch and dinner cooks. Any contributions of food – especially fresh produce – will also be greatly appreciated.

Come and spend some time in the presence of the Gyuto Monks, living representatives of a spiritual and cultural tradition of great nobility, whose most essential aim is the spreading of kindness, generosity and compassion among all sentient beings.

For further information regarding the visit and the program, or to help out, please contact Isy Gabriel on 0437 506 395 or via email ([isygabriel@gmail.com](mailto:isygabriel@gmail.com)).

Isy Gabriel



\$\$\$ to be won  
in the AKT competition.



See page 20 for details

## The man with no secrets



Tony Windsor with Michele Miller (left) and his wife Lyn.

It seems these days of political spin that you only find out what's really going on from those outside the fray. Be they an ex-security advisor, or an ex-department head, or an ex-parliamentarian, at last they don't owe any favours to anyone and can speak their mind.

But there are a rare few that did that anyway, even in the thick of it. And on Thursday 9 October at the Bermagui Hotel, a privileged crowd gathered to hear ex-Independent member for New England Tony Windsor speak for the Bermagui Institute about those 17 days in 2010 when the leadership of our nation hung in the balance. Of all the talking heads we heard during those fraught, heady times, the flushed face of Tony Windsor could always be counted on to tell it as it was.

As said seasoned political commentator Alan Ramsey, introducing Windsor on the night, 'His secret is that he has no secret at all.'

No wonder the event sold out in 36 hours.

Windsor spoke briefly about his time in state and federal politics then opened the floor to questions.

Windsor on Julia Gillard's troubles as PM: 'She had three opposition leaders – Tony Abbott, Rupert Murdoch and Kevin Rudd.'

On the need for a federal Independent Commission against Corruption: its mere presence would deter corrupt activities. 'For too long Canberra has been without such a body. Much of the faith lost in politics could be repaired by the creation of a federal anti-corruption body with teeth.'

Indeed, a 2014 Lowy Institute poll showed that only 60% of respondents, and only 42% of young Australians, feel that democracy is preferable to any other kind of government.

'High paying consultancies into which some parliamentarians walked after they left office are particularly worthy of investigation,' he said.

On education funding, Windsor called on his audience not to 'give up on Gonski'.

'The Gonski needs-based funding model provides a structural platform that removes the public-private-religious impasse of generations. It provides an economic ramp for the future and an obvious social dividend.'

On the NBN: Communications Minister

Malcolm Turnbull does know that the model of broadband he is implementing will not fulfil the requirements of the future, he says. An issue close to Windsor's heart is the fast-approaching crisis in aged care, where the only answer to the clear shortfall in beds and staff will be care in the home. And this would require real-time monitoring, requiring fibre to the home – planned under the old Labor model, dismantled under Turnbull.

Windsor also spoke to Turnbull about the chaos that Abbott was causing and its potential impact on the Australian political system.

Many saw Turnbull as the intelligence, the conscience, of the new government. Windsor is 'disappointed' in Malcolm Turnbull. The only answer he can come up with is that Turnbull has 'given up', and is now just there to help his mates.

And an answer to another question a lot of us struggle with: Tony Abbott and Environment Minister Greg Hunt do know that Australia should be displaying leadership on climate change.

Windsor feels deeply the need to act on this threat. He initially attracted some opprobrium (even death threats) from his constituents when he supported the price on carbon. Bindaree Beef is a large abattoir in his old seat, employing 700 workers. The owner calculated the tax he would be up for and accused Tony of destroying his business. But since then he has received a Clean Energy grant to install a biogas system which converts methane from abattoir waste into electricity, heat and gas to power much of the plant. The technology could eventually cut the plant's coal-fired electricity usage to zero and drastically reduce its costs and environmental impact. Suffice to say that the owner has changed his mind.

It was handy to have ex-Treasury Secretary Ken Henry in the audience to help when Windsor didn't have all the dollar figures at hand.

Mary Cunnane thanked Tony Windsor on our behalf. And I doubt I was the only one who thanked him, silently, for doing his best, with commitment, intelligence and integrity, when he had the chance.

*Jen Severn*

## Join a Cancer Council Research Group Today

With Cancer Council NSW's (CC NSW) iconic Daffodil Day wrapping up for 2014, male residents on the far south coast are being encouraged to sign-up to our 'Join a Research Study' initiative, as another way to show they care about beating cancer.

Registering to 'Join a Research Study' is another simple, easy and free way that the community can contribute to CC NSW's vision to beat cancer, and all from the comfort of their own home.

'Join a Research Study' was created to reduce the associated costs and speed up the recruitment process for cancer research studies. The process to sign up takes no more than five minutes, and by doing so participant details will be added to a database that can be accessed by CC NSW funded researchers.

'Join a Research Study' is particularly looking for men of all ages to sign-up to the program, to help balance the demographics of the database. Participants do not have to have cancer, or have had cancer, to participate, and at no point will there be any requests for clinical involvement.

Rob Grimstone, National President of the Cancer Research Advocate Bikers (CRABs) sees 'Join a Research Study' as a simple but effective way that local men can contribute to work that CC NSW does.

"Sometimes time or financial commitments can mean it's not always easy to give to charity. Cancer Council's 'Join a Research Study' offers another avenue through which local men in our community can provide a valuable contribution to cancer research. With Daffodil Day just passed, there's never been as good a time as now to sign-up to 'Show You Care' about beating cancer. This September I am adding my name to the 'Join a Research Study' database so that I can be contacted about participating in a relevant study and encouraging my mates to do the same."

Freddy Sitas, Director, Cancer Research Division at Cancer Council NSW highlights the importance of having access to a database of people from a broad range of circumstances for cancer research purposes.

"There is a common misconception that getting involved in cancer research studies means invasive clinical trials. This is not the case at all; in fact, a lot of the research that we fund looks at people's lifestyles and the experiences of people with cancer and their families and carers during their cancer journey.

"Once you have signed up you will be contacted by a researcher to answer relevant questions for their study if you appear to be eligible. You don't have to accept every request and you can always opt-out of the database if you change your mind," he said.

Thanks to CC NSW research into cancer prevention, treatment and management, more than 61,000 cancer deaths were averted between 1987 and 2007.

To sign-up to 'Join a Research Study' today, simply visit: [www.cancercouncil.com.au/joinastudy](http://www.cancercouncil.com.au/joinastudy)

## Quaama Fair

What a glorious Saturday we had for the Quaama Spring Fair. The hall and grounds were magically transformed (thanks to our many willing helpers) with flags, paintings and colourful fabric, reminding me of a medieval village. Delicious smells of homemade food and brewed coffee wafted through the air. There were baskets of fresh eggs, jars of honey, seedlings, vegetables, cakes, cordials and lots of happy banter. The many beautifully handcrafted products from local stallholders, including skin care, hand dyed clothing, soaps, embellished woodwork and jewellery provided a feast for the senses. Why not treat yourself to a massage, kinesiology, astrology or tarot reading ... were you there?

It's true, ensuring the happiness of our caprine friends really did make us decide to move from our 20-acre property near Bungendore to the green hills of Quaama. With lots of rocks and stones but little grass and a very dry summer the property we had called home for many years was clearly better for olives than goats, not to mention our hard won self sufficiency in fruit and vegetables,

Our famous verandah talks began with Roger from the Men's Shed project and some secret men's business (just exactly what do those blokes get up to?) and a timely Fire brigade fire safety awareness update. Mmmm – the smooth homemade yoghurt tastings from 4th generation cheese-makers, Geoff Southam and Bev, still has me salivating. An inspiring Tai Chi demonstration calmed the body and mind. Then it was time for the Quaama Creations fashion parade – exquisite clothing and footwear collected from around the globe – featuring local models strutting their stuff in stunning silk, linen and hand beaded designs going at to die for prices. Musically we were treated to a diverse experience from classical to modern including our younger musicians, Zoe

and Patrick and Cara. Did I mention the cooking contest winners ... the awesome food available for lunch, the vintage/prestige cars?

The day ended with the auctioning of Pauline Balos' most beautiful paintings featuring ephemeral faces. Time to pack up ... was it all a dream ... so much beautiful community and sharing and food and warmth ... let's do it all again soon!

## Cheese, anyone?

Not to be missed – a Quaama Cheese-making Course, featuring Geoff Southam, at the Quaama SoA, will begin 22 November. To enquire or book, contact Carolyn 0411 167 158.

## The goats made us do it

so we made the big decision to move. Living near Canberra had been important for paid professional work in the past – Graham in the CSIRO and I in the press gallery at Parliament House – but as we moved away from full-time employment to growing most of our vegetables, making cheese from the goats milk and keeping a few bee hives, the soil under our feet started to take priority.

So, for a couple of days every few weeks we would venture down the mountain and tour the Bega Valley looking for another property and it wasn't long before we decided the Cobargo/Quaama area was clearly at the top of our list. We now have an 85-acre block for our ten goats, two horses, 12 Light Sussex cross chooks and six ducks.

There is the small matter of building a house before we can



actually live there and we find ourselves renting a cottage in Quaama across from the shop and the School of Arts. With the added bonus of an old damson plum tree in the backyard we are hoping will produce at least some fruit this season that we can turn into jam to take to the food swap. But first we may have to negotiate a free trade deal with the possum who lives in our roof to guarantee access to the fruit.

And as for the goats – they have never had such culinary choice and one of our does – Kitty – has a kid due any day now. It's a new life for a new life.

Susan Briggs and Graham Turner



Liam O'Farrell



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# Quintessentially Quaama

Dennis Blanchfield 1949 – 2014



Dennis Blanchfield, 'wild child'

It was a cool, drizzly day on 13 October for the funeral of Dennis Blanchfield at Quaama Cemetery. He must have been well-remembered and liked, judging from the crowd.

Dennis's brothers Jim, Danny and Brian all still live here in Quaama.

I didn't know Dennis; he left Quaama well before my time. But I heard the expression 'wild child' a few times in the days around his death in Canberra on 5 October.

Celebrant Nell Reeve's eulogy painted a picture of a life lived with colour and joy. Dennis smoked, drank, drove cars and bikes fast. He left a good job in Bega to follow his love and marry Ollie in Captains Flat. Jodeen's brave address made the love between father and daughter palpable.

Jodeen chose the music for him; it was clear that Dennis was a country music fan. The coffin was lowered to the sound of whipbirds, bellbirds and *Unchained Melody*.

Jen Severn

## Bath bequest for Nardy House

A bequest from a former Bega resident has provided a new therapy bath for Nardy House. The money was left by Alethe Clezy, who lived in the Bega Valley from 1992 until 2009, and had a lifelong interest in how aging parents can be assured that family members with disabilities can be cared for into the future.

Alethe Clezy was born in 1922 to a farming family in South Australia. After her first teaching job in Port Pirie, with 60 children in her kindergarten class, she taught in the Barossa Valley and in Adelaide.

In the 1960s she worked with a Christian literacy group in the Philippines, later working as an editor in Sydney, Singapore and London. In the 1980s Alethe worked with writers in India in association with Interserve, establishing a magazine which is still being written and published by the people she trained.

During her time in India, Alethe often talked to people who were puzzled that an educated Westerner would take on the role of a potter, which was seen as a task for those of low caste. She always believed that every

person was valuable and worthy of respect, and admired the work of Nardy House in providing a caring home for people with disabilities.

Although she did not have children of her own, Alethe came to live for two decades alongside her Bega relatives, Jill and Stephen Ireland, and took an important role in the lives of their five children.

In her 80s Alethe moved to Poatina, a village run by *Fusion*, a Christian organisation providing training and support for people who have had major difficulties in their lives.

She established a pottery studio in the Poatina Artists' Colony, and left a bequest for an art studio to be built there, which has been named after her.

Both at Poatina and at Nardy House, Alethe's bequest is being used to benefit others in ways that support the values she lived by.

If you would like to remember Nardy House in your will, this will offer much-needed support to people living with complex health issues.



Denise Redmond (left) shows Jill Ireland the therapy bath bought for Nardy House through a bequest left by Jill's great-aunt, Alethe Clezy (1922–2011).

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Lay By Now for Christmas



## Of wind and strings

On the bank in the sun on a lovely afternoon, overlooking the valley and waterlily pond, we felt so lucky to have such facilities so close to our village. And that was outside the Windsong pavilion. Entering the world class performance space, some with glass in hand, we settled and were enthralled by skill, passion and joie de vivre. Arcadia Quintet includes an oboe – David Reichelt, bassoon – Matthew Kneale, clarinet – Lloyd van't Hoff, flute – Kiran Phatak and French horn – Rachel Shaw.



Spotlight on the Arcadia Quintet

The ensemble was truly delightful: sometimes funny, thrilling or even deeply moving to melancholy. Sharing Hindemith, Hindson and Ravel with our community was saying thanks for being hosted for the South Coast music camp.

These five dynamic musicians clearly show their love of music and plan to be regular visitors here in the future, performing and supporting our emerging local talent.

The second set further lifted us to the skies by beautiful music from the esteemed Acacia

Quartet. They performed pieces by Philip Glass and Elena Kats-Chernin, explaining their deep engagement and enjoyment in mixing their established repertoire with the unorthodox.

Violinists Lisa Stewart and Myee Clohessy, violist Stefan Duwe and cellist Anna Martin-Scrase demonstrated their skilled collaboration to the rapt audience. An encore was graciously given, with many standing to salute them.

A wonderful program and may there be many more. Thanks go to Four Winds and the Bermagui community.

## Wheels are now officially rolling

On 11 October the long awaited and already well tested Bermagui skate park was officially opened. Richard Cunningham from the council took scissors to ribbon and made the declaration in front of a wonderful crowd of all ages.

This is a boon to the very young beginners and their parents, the youth and skilled skaters and even those who simply wish to watch fun and games on wheels right here in our own village.

It came from an idea 12 years ago and is worth the wait. A playground, shelter and seating are mooted as the next stage and maybe even an edible garden, too.

Graffiti? No thanks, it makes the surface slippery. Check it out yourself, on or off wheels.

## Food for thought and action

Have you dreamt of your own



Paul Callaghan, Open skate winner Saturday (left) and Jim Callaghan, Project Manager

veggie patch, or wondered where you could source free fresh, non chemical, local produce of all kinds? Or thought about some way you could work in another's garden for food? Now might be your chance.

A group of locals has devised a scheme



A stitch anytime



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Social Bridge: Wednesday 5th from 2.00 p.m.

The Tilba Mug (aka The Melbourne Cup): Tuesday 4th November from noon, \$45 all-in

Date for the Diary: New Year's Eve party: Wednesday 31st December @ 7.30 pm

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# Bermagui Banter

for our community and plan to start up soon. Further input and support are welcome.

See Public Notice board for details of the initial meeting to develop the ideas and framework. Open meeting 4.00 pm Sat 8<sup>th</sup> Nov, Community Hall deck.

## In season again

Stitching and time go together in a rhyme, with the Stitch Connection business now in the light and airy studio at the rear of the arcade in town.

You can now obtain all things stitchery, plus have clothing alterations and repair done. Michelle and Meg are timely and keep our town



Girls can kick too

## Girls are getting good at footie

Girls have got the skill and determination to play AFL too.

A mob of our local girls from preschool to grade 5 are taking up the sport, previously a man's domain, and with alacrity.

Our local coach and part of the Auskick girls-only program, Jarrod Moore says it succeeds in building confidence and skill in these 6-week intensives, which otherwise takes far longer in a mixed environment.

This national initiative is doing well for all concerned, especially those usually on the sideline or just added to an all-boys team.

These girls, youth and young ladies take to the field and share glory and defeat with the best.

Check [www.aflauskick.com.au](http://www.aflauskick.com.au) or Jarrod Moore 0409 407 269 for more information.



**Mission Priest cast and crew L to R: Stella Lupton, Rebecca Lupton (Ester, Latchett), Mahamati (house keeper), David Willis ( Priest) and Lee Chittick, writer, director, DOP, editor.**

## Correction

The artist shown painting pyramids in the October edition is the renowned Phibs not Chris Polglase, as indicated.

I apologise for any misunderstanding or incorrectly attributed acclaim that either worthy gentleman may have been awarded. Chris took the picture of Phibs. Thanks for your understanding.

going, with a quilting machine arriving soon, for domestic and commercial needs.

## Olga and the Priest

An Olga Masters story on a page became a creative piece on a screen called *Mission Priest*. Its premiere at the Bermagui Community Centre on 10 October capped off the opening of the Olga Masters Festival with aplomb.

Yes, the audience attested to its entertainment value and the high quality of an all local production.

From the standard of humour to the portrayal of little intricacies of daily life, it was authentic and believable in the telling of a visiting Catholic priest from the city a country parish with its diverse parishioners. Well done, Lee Chittick, Director, Producer, cinematographer and the cast. And good on Olga for such observations that inspired Lee to put life into this project.



Bermi goes skating



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# Bermagui Banter

## Bill Broadhead, may you rest in peace

At the ripe age of 77, this gentleman took the opportunity to say: see ya lata, in a peaceful manner.

A family man first, then friends and gardening took his passion. Let's not forget his prowess and fortitude on the Judo mat, beating all comers and proudly donning the Black Belt. In verbal contest too, Bill took stances on political issues with tenacity and a healthy scepticism.

His garden was his pleasure and his generosity meant he shared magnanimously, reserving time for our community and needs, such as teaching kids Judo.

Bill was a man of love, for his wife, Carole, his four footed friends, Ginger and Charlie, as well as his mates, on a bike, in a cafe, or a club over a few drinks. He was so liked for his openness and giving, especially to those he worked with in the ground-breaking community project Tulgeen (Disability Services) with wife Carole. However, an eye on the world beyond Bermagui meant he could sign on to defend the lot, if the call came. Thanks for being in our village Bill.

*Paul Payten*



## Proposed Bermagui Fishermen's Wharf Growers' Market

The BFWGM will commence 4 December 2014, then 18 Dec, Jan, 1, 8, 15, and 22. After that date, we will re-assess whether to continue fortnightly or monthly. To be held on a **Thursday** evening between 3.00–6.00 pm, set up is in the car park area main road side of the Fishermen's Wharf.

So, if you have preserves (refer to NSW Food Standards), fresh fruit and vegies, eggs, from home gardens or local commercial plots, cakes, biscuits, muesli, ice cream, handmade soaps, herbal potions, plants or flowers, cheese or anything that is produced, grown, baked, bottled in and around the Sapphire Coast, this would be a great market to make a few dollars

over the busy tourist season and to showcase your products.

You would need to carry your own current public liability (market insurance) and the market sites are 3x3 metres for \$15.00 per market. You will need a marquee or a table and market umbrella with weights to secure your stall. Market fees will go to a local charity. Plus, any community organisation can apply for a free space each week, such as the Men's Shed, Pre School, Lions, Rotary, Red Cross, etc. Please contact Lynne Ford, Market Co-ordinator on 6493 3872 or 0425 711 795 or email [lynnecford@gmail.com](mailto:lynnecford@gmail.com)

## Local business and event information at your fingertips

Consumers are increasingly using a smartphone. The leading research firm Gartner predicted that mobile phones worldwide would supplant PCs as the most commonly used device to access the Internet by 2013.

This increasing usage of smartphones made the demand for information at your fingertips rapidly grow. Apps ranging from Google maps, to games and dating were developed.

Apps related to traveling also became very popular. Nowadays, we can download apps for just about any purpose, yet an app that gives us local area information is hard to find.

The BuzzBermagui app will change this by providing useful information about the Bermagui area, a beautiful part of the South Coast in New South Wales, Australia, for locals and visitors.

Features include information about local businesses, places, events, sights and more, including special deals. The app is available for your iPhone or Android phone and is completely free to download and use.

For more information look on our website [www.buzzbermagui.com](http://www.buzzbermagui.com), follow us on twitter [@buzzbermagui](https://twitter.com/buzzbermagui) and like us on [facebook.com/buzzbermagui](https://facebook.com/buzzbermagui).

If you would like your business to be part of the BuzzBermagui App, please contact Simone on 0498 642 279 or email [contact@buzzbermagui.com](mailto:contact@buzzbermagui.com)



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## Bermagui Historical Society calendar 2015

The ever-popular calendar from Bermagui Historical Society is again in print in good time for the Christmas stocking filler.

Featuring photographs from the Society's collection, each month gives snippets of useful and interesting information. Following requests, we have included a couple of images of The Murrah and Cobargo this year, though Bermagui is the central theme.

This year we include two photos from Vern and Barbara Pretty, who once farmed at Dignams Creek and later lived at Dalmeny in retirement. Vern's father Russell became a schoolmaster in Victoria and during the holidays would tour up to the district between 1927 and 1934. His transport was a rare Ceirano Touring Car, and Russ took photos along the way. These include the bridge and the butter factory in Cobargo, which had family connections and at the time was managed by FE Rily. Russell's father went to school at Fox Hill, Coolagolite between 1908 and 1912. Three photo albums of these tours were recently loaned by them to the Historical Society for scanning into our digital archive.

Other images in the albums show Cann River, Eden, Bega, Bermagui and Orbost. Our archive is constantly growing and important in recording the days of film and our social history, so if you have old photos of interest we can scan and return restored – please get in touch. The Russell Pretty photographs are from a period when few people were taking pictures. This was



Taken by Ralph Pretty who was visiting the district in 1927, possibly photographed from the balcony of the old hotel. Note the other bridge to Wandella beside Welsh and Benny Butchers shop. R. Gourlay's Cash Store is on the right.

not only as the knock on effect from WW1 but also the great depression, which started in 1929.

The Society's AGM will be held at the museum behind the Visitor Information Centre at 2pm Wednesday 5<sup>th</sup> November. Visitors and volunteers are always welcome. We try to keep the museum opening Friday to Sunday

mornings during the holiday season.

Get your 2015 calendar from 777 in Bermagui, the Visitor Information Centre in Bermagui South, or from Errol our president who is selling raffle tickets on Lamont Street. All proceeds go toward the Society and running the Museum.

## A very big thank you from Montreal

To all the committee members and people who gave us a hand on Heritage Day, a very big thank you. It was such a beautiful day and as the numbers were down due to all the other activities being held as well, everyone enjoyed themselves immensely. Arrivals at the gate was steady all day which made it easier for the workers.

Special thanks to Merinda for giving the Montreal Pit Singers a hand with Murray Douch supplying the right music, also to the helpers on the food table, trading table and gate, Poets Corner, Spinning and felting, gold panning and the Bermagui Historical Society stall.

We couldn't run the event without your help. Thanks!

*Judi Hearn, on behalf of Montreal Goldfield Management Committee and Guides.*

## Public Dinner (Hosted by the Bermagui Institute)

Where: Bermagui Hotel

When: Thursday, 13 November 2014 at 6 pm for 7 pm

Guest Speaker: Dr Ken Henry (Formerly Secretary of the Federal Treasury, currently a director of the National Australia Bank and the Australian Securities Exchange and council member of the animal protection institute, Voiceless.)

Topic: "The economics of climate change policy is straightforward. So why have climate change policy outcomes been so bad?"

Bookings: Pre-paid and direct with Bermagui Hotel (6493 4206) – \$23 per person. (Please specify vegetarian or non-vegetarian food when booking.)

Limit: 50

(A fundraiser for the Australia Institute will be conducted on the night.)

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Friday

Cobargo has seen a month of busy happenings throughout October – beginnings, endings and plenty more.

The highly popular and successful Cobargo Farm Open Day was an event celebrating not only the arrival of Spring, but the diversity of a community. Craft displays, fine music, great food, artists at work, plants and handmade creations galore were tucked in and around the Cobargo Farm venue, resplendent in its 'spring coat'. From having your portrait drawn or jewellery cleaned, to observing blacksmithing and felting activities, or witnessing a working farm in its day to day happenings, there was something for everyone. Alan Holley's beautiful guitar playing was joined at times, by Robert Connall on cello – mesmerising.

The weekend of October 11 and 12 saw a celebration of the life, achievements and legacies of Olga Masters. Beginning with a morning tea for the Masters family, all of whom travelled to Cobargo for the weekend, and the unveiling of a plaque of recognition, the Cobargo part of the celebration then walked visitors around the village, visiting buildings and houses significant to Olga's life, listening to readings from her books and then proceeding to the showgrounds for the judging of the best corned beef and pickle sandwich and the cooking competition. A huge thank you to the Well Thumbed Books team of women for their insight, creative planning, organisation, and hosting of this wonderful event. I am informed that Cobargo has officially forgiven Olga for her public revelations. More about the event and photographs can be found in this issue.

Also held on Saturday 12 October was the Quamaa Cobargo Quilters Annual Quilt Show. From humble beginnings in 1998 in the CWA Hall, with just a few members, the group has grown to about 18 regular members and exhibitors, now hosting a popular annual exhibition. Exhibits numbering around 30 delighted visitors and participants alike. And for chronic quilters there was a huge range of quality fabrics were available for purchase as well as hand-stitched quilts and clothing items.

A stunning collaborative quilt was selected for the raffle 1st prize, won by Jane Turner. Other raffle winners for the basket of goodies and the handmade placemats were Sandra Johnson and Jenny Anderson. The winner of the Viewers' Choice was Mary Cooke and the winners of the Blue Challenge were Beth Dogan and Cheryl Turney. The organisers would like to acknowledge and thank the Men's Shed for the sausage sandwiches, teas and coffees and to

## Laneway and Beyond Markets

are on every Saturday morning. A car boot sale is on the first Saturday of the month. We can accommodate more stall holders. Contact Janet or Beth on 0409 033 828 or 0428 6966 623



"This is what someone has done to our cow"

Paul and Sandy from the bakery for donating the bread and cakes.

As much as there are always wonderful happenings to report on in our little village, there are also not so palatable happenings. At the very start of the month, Cobargo's gnomes were once again attacked, many of them severely injured and smashed. And if that wasn't enough, one of our main street cows was beheaded. We can only assume that some restless youngsters have yet to discover the skate park built for them, or the sporting clubs. Julie Brascher would like to thank Ray Venables for repairing her damaged cow outside Mainstream Hair. This kind of generosity is greatly appreciated

However, shameful behaviour was not only displayed by youngsters. An offensively racist cartoon was recently pinned to one of the village's notice boards, racially vilifying people of the Muslim faith. The cartoon in question caused offense to many and I am sincerely grateful to the man who had the

courage to remove it, thus speaking out against this disgraceful behaviour. We don't need and will not accept disgusting public displays like this in a culturally diverse community like ours. Enough said!

So, back to some more positive news. Have you visited the Three Wise Mums? Angela Clifford, the new resident in the White Horse Inn, is making luxuriously indulgent bath, body and skincare products, crafted from natural ingredients, and what a product she has. Her shop has recently opened, just in time for Christmas. If you're looking to treat yourself or someone special, the shop is open daily.

Both of the galleries, Lazy Lizard and Black Wattle, have been featuring some quality jewellery exhibits throughout the month, made by local bead artists and silversmiths, Patto, Ellie and Angela. Very impressive!

CTBA Christmas Market is fast approaching. It will be held on Saturday December 6 from 8.30–3.30. Stall holders with handmade or home grown products catering for



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# Cobargo Conversations

the Christmas / Holiday season, are welcome to apply. Contact Janet on 0409 033 828 or email, [janinebdogan@hotmail.com](mailto:janinebdogan@hotmail.com).

The Cobargo Undertakings Op-Shop has been busy moving across the road into Heydon House, Shop 5, 50 Princes Highway. They are planning to be ready to open the doors on Monday November 3 at 9:30am. New hours for the shop are Monday to Friday 9:30am – 3pm. Saturday morning 9:30am – 1pm. They need more coat hangers and more volunteers. If you can help, contact the co-ordinator, Kerry Dunlop, on 0418 761 034.

And finally, October 23rd saw the burial and celebration of the life of Rona Sutherland, long time Cobargo resident, who passed on the night of the 'red moon' eclipse. Having recently celebrated her 90th birthday, Rona was a dear friend to many. Heartfelt sympathies are extended to her dearest of friends and neighbours/carers whom she so loved and appreciated and to her many cousins, in particular, to Clyde Watt and to Donny Woodford and his wife Mary.



Quaama Cobargo Quilters Annual Quilt Show.

## Cobargo Folk Festival turns 20!

Small regional festivals are the life blood of Australia's thriving folk music movement and our own Cobargo Folk Festival is regarded by many as a highlight of the national folk festival calendar.

It is at the smaller festivals like Cobargo, Illawarra, Kangaroo Valley and Uranquinty where young artists hone their performance skills, established players try out new material and international acts polish their shows before appearing at the big festivals like the National Folk Festival in Canberra, Woodford in Queensland and Port Fairy in Victoria.

More than 200 performers, playing a wide range of folk and roots music, will converge on the Cobargo Showgrounds to celebrate the Festival's 20th birthday from 27 February – 1 March, 2015. What started out as a small celebration in the village centre has now grown to become one of the best small music festivals in Australia.

Held under the auspices of the Yuin Folk Club, the first folk festival was in 1996 in the School of Arts Hall, the RSL Hall, the CWA cottage plus the local cafes in Cobargo.

Drawing audiences from throughout the Bega Valley and as far afield as Canberra, Sydney and Melbourne, the festival grew quickly, eventually becoming too big to hold in the town. Since 2004 it has been at the Cobargo Showground. The festival is organised by a large number of local volunteers and is generously supported by local businesses.

For a small festival, Cobargo has been able to attract some top quality acts over the past two decades, including Vin Garbutt and Jez Lowe from the UK, the Beez from Germany and The Fagans. The festival is strongly committed to fostering local and regional talent and its success has enabled The Yuin Folk Club to assist a number of local community groups both financially and in kind, including Umburra, The Cobargo School, The Crossing and the Candelo Village Festival.

The Cobargo Hotel has been a staunch festival supporter and, this year, a festival launch will be held at the pub on Friday November 7th.

Headlining will be hard driving singer songwriter Den Hanrahan and friends. Hanrahan plays guitar, banjo and

harmonica and has a swag of influences from Steve Earle, through Johnny Cash, Bob Dylan and Hank Williams to Ryan Adams. Hanrahan's twist on the time-honoured traditions of bluegrass and country rock has forged a new, distinctly Australian sound.

Festival Director Dave Crowden says work on the final program for the 20th is all but complete and he will soon be able to announce some of the major local and international attractions who will headline what promises to be an outstanding festival.

Anyone who hasn't attended a folk festival will be surprised at the range of music, song, dance and spoken word, as well as the friendly, communal atmosphere and, of course, good quality food and drinks.

Gone are the days when folk festivals were full of bands of bearded blokes with lagerphones and banjos, though aficionados of bush music can still find plenty to enjoy.

"If you haven't been to this fantastic festival, come along to the Cobargo Pub on the 7th to get a taste of what will be on show next February. I promise you won't be disappointed," Dave said.



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## New art space at the Cobargo Hotel

Cobargo is fast becoming the art hotspot of the Far South Coast! Adding to the existing interesting art spaces in town, the Cobargo Hotel has joined the growing trend of combining restaurants and art galleries. The extensive dining area has been transformed! Drop in and browse our talented local artisans displaying beautiful oil paintings, watercolours, textile art, etc. The Gallery also boasts designer children's wear and stylish ladies wear at unbelievable prices!

The Fire Room Gallery is growing every

week. There is still some space available for interested exhibitors. The gallery boasts Princes Highway frontage, long opening hours every day, professional hanging system and lighting and extremely low commission. Pop up shops also considered! Don't miss the upcoming tourist season. Call Julie on 0402 692 387.



## Hot Yoga is for Everyone

Cobargo has seen a lot more lycra in the main street in the 15 months since the opening of the Sapphire Coast Yoga studio. The arrival of the studio has prompted a lot of questions – what is hot yoga, how is it different from ordinary yoga, could it be something that I might be able to do, is it something only for the young and fit? People from up and down the South Coast have taken the plunge and started taking classes, and for most of them, hot yoga

is bringing tremendous health and well-being benefits.

It's now just over a year since I started taking hot yoga classes with Amrei Newcombe. Now, while I consider myself in the prime of life I'll happily admit that I am no longer a youthful spring chicken. I suffer from mild arthritis, I haven't done any regular exercise or training for some time and was very apprehensive about the HOT bit of the hot yoga story. As someone who

prefers winter to summer, I figured 90 minutes in a room heated to close on 40 degrees would be sheer torture.

Well, I was wrong – yes, it is challenging: yes, it makes you work hard; yes, you sweat and there are moments of sheer frustration when joints won't bend and limbs won't stretch. But at every practice I can feel my skills improving, my body becoming more flexible, my balance stabilising and my

muscles toning and strengthening. As I come up to my 60th birthday, I am almost as fit, as limber and as strong as I was 30 years ago.

Amrei is a remarkable teacher and we are very fortunate that she has chosen to set up a world class Bikram practice in Cobargo. Amrei is also much in demand as a judge at international yoga competitions. Bikram teachers come from all over Australia to be mentored by Amrei in Cobargo. She has deep knowledge and expertise about the body and how yoga can help repair, rebalance and rejuvenate.

The Sapphire Coast Yoga students are a welcoming bunch. Some of us are rehabilitating old and new injuries, some are working on fitness, wellbeing and mindful practice, some are old yoga hands, some are just starting on the yoga path. Some of us are in our teens, more of us have reached that certain age. Bikram is good for men and women and the Cobargo classes are mixed. We love the hot room and we all love the benefits of hot yoga!

*Zena Armstrong*



Hot yoga - not just for the young and fit

## Gnome Welfare

Do you have some little wee folk who may be looking for a new home? The Cobargo Tourist & Business Association (CTBA) is currently welcoming gnomes of all shapes and sizes into our local community. If you have some little lonesome fellows, please drop them into the Info Centre or we can pick up. Call 0402 692 387.



Mick O'Meara and friends (Is that a halo?)

## Herbal Dispensary to open in Cobargo

Drop into the new herbal dispensary and natural health clinic operating from Life's Little Pleasures in Cobargo on Mondays and Saturday mornings. You can pick up herbal remedies, essential oil blends and flower essences specifically made for your needs by local Naturopath and Art Therapist, Ruth Haggar.

Natural medicine can address most health issues and is safe and effective. Sometimes you may want to treat something specific like a headache, indigestion or insomnia or you may just need a general tonic to feel more energized and alive.

Ruth has been practising natural health for nearly 30 years.

You can also make an appointment for a short or long consultation or an art therapy session. Art therapy can be used to address personal and health issues on a deeper level. It is a beautiful and creative approach to releasing psychological and emotional blocks in the body without the need to verbalise your story and does not require any artistic ability.



Naturopath, Ruth Haggar

If you want to discuss your needs further or make an appointment you can ring Ruth on 0407 510 076 or 6493 8352.

## Cobargo events at the Hotel this month

It's all happening in November at the Cobargo Hotel



Come along for a great night of trivia fun supporting the Cobargo Tourist & Business Association. The CTBA is a very worthy cause with some great ideas coming up for the town. Watch this space! Tables of 8 to 10. \$10 per head. 6.30pm for 7pm start. Call 6493 6423 to book a table

Cobargo Folk Festival launch Friday 7th November featuring "Den Hanrahan and the Rum Runners".



**Den Hanrahan**

Come along for a meal at Ma's Restaurant, try your luck in the Meat Raffles and enjoy some great music.

The "Poddy Dodgers" are back at the Cobargo Hotel on Saturday 29th November 7.30pm. This ever popular local band will have you dancing the night away with their professional country rock sound!



**The Poddy Dodgers**

### SMORGASBOARD!

Make a night of it! Our popular buffet dinner is on again! Choose from Entree, Chinese selection and succulent roast, veges and gravy. \$18 per head. \$10 children under 12. Call 6493 6423 or 6493 6155 for info or to book in.

## Cobargo Juke Joint Dances For Cancer

*Inaugural event benefitting cancer research*

Local Cobargo residents are getting ready to shake their hips in support of cancer research at a new fundraising event being held at the Wandella Country Hall on Saturday 8 November.

The night will feature Melbourne DJs Ken Eavel (PBS FM) and Johnny El Pajaro (Yah Yahs) and guests, with a Texas-style BBQ supplied by Benny's Butchery and Chalk & Cheese of Cobargo.

There will be music for everyone to make their hip bones slip – vintage soul, greasy R&B, jump blues and early rock'n'roll to name just a few, all vinyl – all night!

'We're so excited to get behind this great community event!' Community Relations Coordinator Sarah Flynn said, 'What better way to fight cancer than to dance the night away in a beautiful country hall with some of the best music in Melbourne?'

Organiser and Cobargo local Tom Noonan says, 'One in three women and one in two men will be diagnosed with cancer by the age of 85. Thanks to Cancer Council NSW, 61,000 cancer deaths have been averted since 1987, and so their work is something I want to get behind and support with this event.'

Limited tickets will be available on the door from 6pm, so get in early and support this great event!

### Event details

Saturday 8th November

Wandella Country Hall

6pm – late

\$10 entry | \$20 for families

For further information and media enquiries contact Tom Noonan tocn45@gmail.com or 0406 601 962

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## Enthralling New Book Looks Back 100 Years

Cobargo and Tilba feature prominently in a fascinating new book, *The Unreal Story of World War I and the NSW South Coast*, which has just been released.

One hundred years ago, Cobargo had its own newspaper. Its editor meticulously recorded everything from how the war was progressing, the roles that our local soldiers were playing in the conflict, through to details about the dresses the women wore to the numerous social functions. He was not afraid to add his own observations about events that he felt required particular praise or special criticism. And he received regular contributions from a Tilba correspondent.

So Peter Lacey from Quaama, the author of this new book, had rich local resources to use in his new book on how World War I affected our local community.

The Tarlintons, the Salways, the Blackas, the O'Mearas and others from Cobargo, the Dummetts and Jessops and others from Quaama, the Bates' and McDonalds and others from Tilba will find this work to be particularly interesting ... but all will find it a little surprising!

'Everything was totally transparent then', Peter observes, 'So we can still see exactly how, how much, and how often local individuals contributed to the war effort, and often we are told who was in attendance – and who was not in attendance – at each of the numerous community activities'.

Several things become immediately apparent from Peter's research:

- The local community was VERY supportive of the war effort and everybody wanted to contribute in whatever way they could.
- We had some counter-productive and short-sighted governments at the time that seemed to do more to hinder the community's

efforts than to support them.

- The War, and the various laws and regulations that it spawned, totally dominated life at the time – schools became war-conscious, the local dairy industry was seriously affected (to the extent that many farmers simply closed down their dairy farms), social activities were predominantly fund raising, locals were severely affected by wartime shortages.

- Our local community was particularly vibrant, very close (at least up until the government introduced conscription and conducted two very divisive conscription referenda) and intriguingly creative.

Quite apart from being an absorbing read, *The Unreal Story of World War I and the NSW South Coast* includes numerous things about our local history that I hadn't previously appreciated – like the remarkable contribution that the Candelo Knitting Class made to both the troops and the community; the appalling way we treated those with German heritage (many of whom had been brought over in the mid-1800s to work on the Kameruka Estate) or those with German names; the enormous impact the war had on the young women who would normally have been marrying at the time; the impact on dairy product prices and other commodities.

I often found myself enlightened yet humbled as I read the book – which is probably why Peter includes a warning on page 1 'Please don't be tempted to think any of it is fantasy. It IS history!' – and, just as often, found myself smiling at some of the very amusing anecdotes that had been included.

I particularly noted the sentiment as an example of the emotions of the time when a local newspaper editor responded to a reader's contribution which was overly negative, 'We hope he will carry out his promise "that if the war doesn't soon end he will go to the front



Local historian Peter Lacey

himself".

This is a book that will certainly interest every local, and others interested in social history. It is all about our community 100 years ago. Many of the same families are still our neighbours. Its release is particularly timely – as our nation honours the Centenary of World War I. It will be a very appropriate Christmas present for family, friends and neighbours, or otherwise a book for the family library.

Its publication has been partly financed by a Centenary of Anzac grant, so initial release stocks will be available at just \$7 per copy (the book's usual price is \$19.95) from Well-Thumbd Books in Cobargo, Bates General Store in Central Tilba, the Bermagui Visitor Information Centre and the Narooma Newsagency from Thursday 6th November until Saturday 8th November.

If you do queue for this book, spare a thought for the locals queuing to enlist in the AIF, one hundred years ago.

Sharon Cole

## WRAP Workshops

### Waste Reduction Art Project

Women's Resource Centre is excited to offer two weekend workshops in conjunction with the INTERWOVEN exhibition. The workshops are a part of the Waste Reduction Art Project (WRAP). WRAP has been funded through Community Environment Grants Program with funds from the Bega Valley Shire Environment Levy.

WRAP aims to encourage participants to consider the environment and the benefits of recycling and re-using. A series of workshops will be held to create artworks from industrial waste from the local factory and households. With a small grant from BVSC plus a little effort and imagination community members can transform waste products into something which gives people a great deal more pleasure. This project could be a great way of showcasing to the community how conscious and aware residents of the Bega Valley Shire are of their

waste. The workshops will utilise recycled items to produce new 'masterpieces'! The masterpieces will be showcased at Spiral Gallery in 2015 as well as at BVSC libraries.

UP-CYCLE BASKETS SATURDAY 8 November 1–4pm with Jane Whitten

Workshop 1 will focus on the random weaving technique which can be functional if you want it to be. There are no prerequisite skills needed so great for any beginners of all ages.

CYLINDRICAL VESSELS SATURDAY 15 November 1–4pm with Ann McMahon

Workshop 2 Each participant needs to bring 20 shopping bags – grey or white are ideal – plus an empty narrow glass bottle with straight sides – single serve

wine, beer or cider bottles are OK. Techniques may include paired weaving, twining, edge finishing and cord handle making.

Held at WRC, \$10 donation for each workshop. The 'Masterpieces' will be displayed at Spiral Gallery in 2015.

## Bermagui Beach Hotel

Monthly specials at the  
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## 'Becoming Who We Already Are'

Narooma Weekend Retreat  
8-9 November

Join us for an overnight retreat offering you a time for peace, joy and spiritual growth.

Six amazing local presenters, talented in their own fields, will present workshops on fascinating, life-changing subjects. Some of the workshop titles are: 'Meditation as Medicine – Mind your Body', 'Moving towards the Centre' and 'A Time to Live and Come Home to Ourselves'.

It is an opportunity to hear some great presenters in a relaxing, peaceful setting at the Island View Beach Resort, Narooma.

The organisers, known as the Bag Ladies of Narooma, recycle old local newspapers by making bags, which they sell to donate funds to the Asha Foundation, dedicated to educating Nepalese girls.

The cost for the two day, overnight retreat, including meals is \$100. For further information please contact:

Lorraine Schmamman: bestschmays@bigpond.com

(M) 0410 289 052

Mandy Wheatley: mmjcwheatley@bigpond.com

(M) 0401 670 132

## CWA News

Great news to report this month. We had two very successful catering days, one at Janet's Farm in Cobargo for her Open Day, when we served tea and slices/cakes during the morning, and at the highly successful Olga Master's Festival where we sold up a storm for lunch at the Cobargo Showgrounds.

We want to thank both Janet for the opportunity and of course, Well Thumbed Books for their generous offer to let us cater. The money we collect helps us not only maintain the cottage but helps us fund the essential work of CWA of NSW. We also distribute some of our funds around our district.

Not so good news is that we have, as yet, not received any nominations for either Cobargo Citizen of the Year or Junior Citizen of the Year. Surely amongst the population of Cobargo and district there are people worthy of recognition for the work they do. They can be recognised for ongoing efforts that are voluntary over a number of years.

This is your chance to thank someone who you have noticed beaver away in the background, helping your community.

The Junior Citizen can also be recognised for efforts in the area of sport, or perhaps helping


others within the school community. If you have any questions, please don't hesitate to call Mary Williams on 6493 6167.

Twenty-five Mother and Baby packs are finally winging their way to PNG for distribution. We are now working on another 10 packs – we have decided that the smaller number is easier for us to cope with!

At our AGM last month we welcomed new members and we filled all the positions. The branch is really gaining strength and it makes it so much easier when there are women willing to put up their hands to take on a position.

Don't forget, if you are interested in joining us, pop in for a cuppa and a chat at our Cottage on the Bermagui Road at 10.30 am on the second Tuesday of the month or give me a ring on 6493 6167.

*Mary Williams*



### Tribal Interiors

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### MONTREAL GOLDFIELD

#### NEEDS YOUR HELP !

As most of us on the Montreal Goldfield Management Committee have passed the 'Big O' of our birthdays we need help from some 'younger blood' to join us and add to our visions, enthusiasm and great ideas at the Goldfield.

What could be better than working in the Australian bush, maintaining the site, or assisting with publicity, or marketing and promotion, or as a Heritage Curator, or joining the elite ranks as a tour guide all for an hour or two a week.

The Montreal Committee is a dedicated group of volunteers which is preserving a special part of Australia's history for generations to come. It's potential is enormous, it's future is exciting, its sense of achievement is wonderful to experience.

Please contact us -  
Malcolm 6493 4537 or Judi 6493 4645

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Paul Payten (Vice President)  
Terry Freemantle (Treasurer)  
Elizabeth Andalis (Secretary)  
Sharon Cole  
Sarah Gardiner  
Nerida Patterson  
Jen Severn  
Christine Montague

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### Layout & Design

Sarah Gardiner & Jen Severn

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Tilba Tilba: Pam's Store,  
Wallaga Lake: Merrimans Land Council, Montreal Store

### Deadlines

Advertising: 12pm, 19<sup>th</sup> of each month

Editorial: 12pm, 22<sup>nd</sup> 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: [contributions@thetriangle.org.au](mailto:contributions@thetriangle.org.au)

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.

## End Industrial Animal Cruelty

The major conservation alliance for the far south coast is to embark on a campaign against cruelty to native animals in logging operations.

The South East Region Conservation Alliance (SERCA) made a decision to work for an end to animal cruelty at its meeting last weekend.

'The recent shocking revelations about wombats being buried alive in Glenbog State Forest have made it impossible to ignore the cruelty inflicted on forest wildlife on a daily basis', according to SERCA Convener, Dr Bronte Somerset.

'This has made it very clear that there are no rules or protocols to protect animals which are not listed as threatened species', she said.

Deputy Convener, Harriett Swift said that

the revelations about the Glenbog wombats being buried alive were horrendous, but they are only the tip of the iceberg.

'The rules to protect threatened species are bad enough; they are weak and unenforceable, but as far as other unlisted species such as wombats are concerned there is nothing to protect them from cruelty, injury or death'.

'This happens routinely in logging operations all over the region', she said.

'If I were to bury a dog alive I would, quite rightly, end up in court and probably in jail', Ms Swift said.

From correspondence that SERCA members and supporters have received from the Government, it is obvious that neither the Minister, Environment Protection Authority nor

the Forestry Corporation have any intention of doing anything to protect wombats and other forest dwellers in the future.

'This problem does not begin or end with the Glenbog wombats and we are determined to make sure that they did not die in vain', Dr Somerset said.

More information: [www.chipstop.savetheforests.org.au/wombats.htm](http://www.chipstop.savetheforests.org.au/wombats.htm)

### PUNOGRAPHY

- They told me I had type A blood, but it was a type-O.
- This dyslexic man walks into a bra.
- I didn't like my beard at first. Then it grew on me. A cross-eyed teacher lost her job because she couldn't control her pupils?
- When you get a bladder infection, urine trouble.
- What does a clock do when it's hungry? It goes back four seconds..
- I wondered why the ball was getting bigger. Then it hit me!
- What do you call a dinosaur with an extensive vocabulary? A thesaurus.
- I did a theatrical performance about puns. It was a play on words

## World Premiere of New Musical: Down Under Blues

The Narooma High School Music and Drama Department is staging another new exciting musical this year. Titled "Down Under Blues" it tells the story of two girls, offspring from Elwood Blues from the movie The Blues Brothers, who come to Australia for their final year of school at Nerrigundah High School of the Performing Arts. They get billeted with a feral redneck hippy family and chaos ensues.

The girls are desperate to get out of Nerrigundah and so go on a tour around Australia meeting some savoury, and not so savoury, types.

So, it's an original light hearted story

guaranteed to entertain. All the music in the show is from the blues/rock genre. Four of the songs have been written especially for the show by Narooma High School students. The show features 30 performers: singers, musicians, dancers and actors as well as spectacularly lighting and special effects.

There are 3 performances all up. Two are matinees for school students only. The third is a night time public performance at 7pm on Thursday December 4th. Tickets cost \$10 for adults and \$5 for concessions and are only available at the door. Please come along and support our talented students.



### Bermagui Country Club

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#### Wednesday

NEW Members Badge Draw

5.45pm, 6.45pm, 7.45pm

Raffles 7.00pm Trivia 8.00pm

#### 4th November, Melbourne Cup.

Book for Lunch and enjoy the fun atmosphere in the lounge.

#### Friday

Raffles—over 30 prizes

First Draw 7.30pm

#### Sunday 23rd Nov, Raffle

Tickets on sale from 1.00pm

Drawn at 3.00pm

### NPL Poker

8th, 15th, 22nd &

29th November.

5pm Rego 6pm Start

#### Bingo

Monday: 11am

#### Pool Comps

Wednesday &

Friday: 7.30pm

#### NPL Poker

Thursday:

Registration 6pm

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

#### Entertainment for November:

4th Melbourne Cup 'Darryl Lamb', 7th 'Jay Podger, 14th 'Ray Stephens'

15th 'Chrissy & Blutung', 21st 'Candy', 23rd Sunday Raffle - 'Joe Driscoll',

28th 'Don Ryan'

#### Sunday Raffle

23rd November 4pm

Monthly Members Draw

## The Boxing Day Test

My favourite day of the year has always been Boxing Day. It was the big day. The day where all of the family would come out to our farmhouse and have Boxing Day lunch together. It was the only day of the year when my Nan made all of the boys promise not to fight, and year after year they would break this promise. Once, the neighbours even called the police, but when the local coppers turned up and saw who it was fighting, they started placing bets on the outcome and helping themselves to potato salad.

We would spend days preparing for the big lunch. Dad always took pride in the fact that he could point to most of the things on the table and say that they were from our farm. There were potatoes, carrots, corn, asparagus, rhubarb, and every other manner of vegetable to be collected, a beast to be killed and butchered, and every possible variation of Christmas pudding, trifle and pavlova to be cooked. The best bit was always when Dad killed the beast, usually one of the bigger steers, and all of the kids crowded around while he carved it up, with the help of some uncle or other. There would be dogs begging for scraps and alcohol flowing, and the kids were always allowed a sneaky sip of Dad's rum.

The best Boxing Day ever was the year that I turned twelve. It was a very dry year and we didn't have quite as much money to pay for stock feed. Because of this, some of the family came to stay in the days before Boxing Day, to help get everything ready, and although I didn't realise it at the time, to pay for everything between them, as we couldn't afford it. Dad didn't get to say that the produce on the table was his as we didn't have enough water to keep the plants alive. It was still Christmas, and it was still wonderful as all of the family was together for the only time that year, and the uncles still argued and the aunts still gossiped and asked me if there was a special boy in my life. But it was different. Dad had new wrinkles under his eyes and mum had a permanently worried look on her face. At least, she did before the wine set in and she started gossiping away with the aunts.

It hadn't rained for almost five months and it was a very hot summer. The day started with a drive into town to go for a swim at the beach, trying to fit all of the cousins into two cars in what was probably a slightly less than legal format. Usually we would just set up a waterslide in the front paddock, down the big hill, but there wasn't enough water this year. Probably a good thing we gave it a miss, as in past years it was affectionately known as the slip and bleed due to the stony nature of the front paddock.

On return from the beach, the various mothers ordered their children into their clean clothes, fresh off the washing line, buttons were done up the whole way, jam and toast and dirt was cleaned off the faces of the toddlers, and we were given our marching orders for the annual family photo. This year, it was a spectacular one, as the aptly named 'Billy' the billy goat broke his tether and charged for the fully laden table with malicious intent plainly in his eye. The camera was set on a tripod with a timer. It took about five photos, which gave us a stop motion movie of both of my grandfathers, one of whom is almost blind, leaping up as if they were fifty years younger, to tackle the billy goat and wrestle him away from the table. The food, thankfully, was saved, although Billy did have his revenge on the tablecloth eventually, but that would be in years to come.

Lunch came with the sound of Christmas crackers, bad jokes and an argument about who ate the last of the potatoes that one of the uncles had had his eye on. Chickens were milling around under the table, getting in the way, overcurious, only to be put back in their place by each dog who wanted to be first in line to get the scraps. It was still special, as the Boxing Day lunch always is, but it was missing something. I couldn't quite put my finger on it until one of the uncles exclaimed that veg just wasn't as good this year. Woolworths just didn't do as good a job as Dad did. There were a few chuckles, but Mum and Dad just looked grim. It was about then that I realised that maybe we were in a worse situation drought-wise than Mum and Dad had been letting on. A quick glance at the demoralized look on my brother's face told me that he had just reached the same conclusion. Grandma, sensing the change in atmosphere, stood up and announced that it was time for dessert. The pavlova was cut and the presents were handed out by a mysterious drunken Santa who looked remarkably like one of the uncles in fancy dress. It was time for the most important part of the day.

Now it is widely agreed in my family that cricket is not usually

an exciting spectator sport. However, this all changes when you take away the traditional setting of professional players in pristine whites playing on neatly mowed pitches. We play in the driveway, where the grass is so thick that dad has to slash it with the tractor as the old ride on mower just isn't up to the task. We abide to the basic backyard cricket rules, no LBW and over the fence is out. We all get to have a bat and a bowl, which gets a little dangerous when the drunker of the aunts are in. The spectator stands had to be moved back onto the verandah after a cracking hit sent the ball flying straight at Poppy, shattering the beer bottle at his feet. There were shrieks from all around, but Poppy continued to doze, oblivious to the perilous situation.

What happened next can only be described as some

kind of two part miracle. Part one came when one of the uncles hit the ball with such force that a small crack appeared on the surface of the bat. This particular uncle had been in bat for far too long and we were all out to catch him. The ball went soaring over the fence into the long dry grass of the front paddock and no man's land, from where, one could safely assume, it would never return. However, we were all mistaken, for at this very moment, one of the aunts had chosen to go and relieve herself in the middle of no man's land, given that it was substantially closer than the loos. Thus, we were all rather surprised when she emerged from the thigh high mass of brown grass, with her dress held up in one hand and the ball triumphantly in the other. She quickly dropped her dress to protect her modesty, but thankfully not the ball, and Dad stepped in to have a bat.

Now the second part of the miracle came when a freak lightning bolt struck the huge old tree at the end of the driveway. It made contact with a resounding smack, and after a series of smaller cracks, ricocheting down the trunk, one of the larger limbs came crashing to the ground. Poppy abruptly woke up and fell out of his chair. We all stood, open mouthed, watching as flames surrounded the head of the tree. This was not the miracle, this was, in fact, the complete opposite. With the land this dry, a fire would destroy the property and everything on it in a matter of hours. The miracle was when Dad, a man who had been hovering at the breaking point for the last few months, fell to his knees, hands to his face, and wept.

As we stood there, unable to comfort him, the rain came. It was just spitting at first, then sprinkling. And then the heavens split. The fire was almost immediately doused, and Dad removed his head from his hands, looking at the sky in disbelief. Raindrops mingled with the tears on his cheeks.

I think we all cried a bit this day. The rain went on for a week. It wasn't enough to break the drought. But it was enough to make a difference. It was enough to ensure that we would survive another year. And we did. And the next Boxing Day, Dad proudly pointed out that almost everything on the table had been grown on our farm.

### Jessica Reid, Winner Emerging Writer, Olga Masters Short Story Award

If you asked 19-year-old Jessica Reid what she wants to do with her life, the answer would be simple. Write. Writing is her passion, her escape, her challenge. She has already been published twice in a teenage collection of short stories called *Portrait in Words*, winning the senior section of the state-wide competition last year. Jessica was brought up on a farm just outside Bermagui and her experiences to date are where she draws her inspiration. And it is in seeking inspiration that has taken her where she is now – an adventure to the UK which she hopes will provide her with the life experience to begin her first best-selling novel. She still finds it unbelievable that people enjoy reading what she writes,

but this competition, along with her previous success, is starting to convince her that maybe she can chase her dream, and possibly catch it.



## 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 will publish the best creative, environmental

contribution – story, essay, poem, painting, drawing or photograph we receive.

So look around and start writing, drawing and photographing. There's a wealth of inspiration around us. The winner receives \$400.

This month's contribution is from Sandra Taylor of Wandella.

### The frogs know something

Spring pushes through yielding bucket loads of rain - storm after storm, shower after shower has delivered; greened the valleys, dampened the forests and reset the creeks and rivers.

It had been months since any meaningful moisture - paddocks were looking dry, the frosts had burnt the leaves off the choko and the tamarillo, and I had needed to water the rhubarb and the emerging lettuces scattered among the weeds in the vege garden.

The frogs gave us notice the week before.

My grandson, Kingston, was in residence. I handed him the hose and asked him to fill the pond by the lemon tree. I had noticed a wallaby the evening before trying to find water below the thick mulch of algae.

'The wallabies need to be able to have a drink,' I say.

He sings a little song splashing water all about.

'In the pond,' I remind him. We have trouble agreeing on when to turn the water off and it requires much negotiation of which he is already top of the class. The bright green mossy matt now perches on top of a base of water.

'Wa wa can drink now,' he tells me proudly.

A day later a male frog starts up ...bonk.. bonk.. bonk.. bonk .... 'Hear that Kingston? That's Pobblebonk.'

(Eastern Banjo Frog also known as Four Bob Frog). The bonk came from near the pond.

He runs off to find it but Pobblebonk goes quiet and the leering stinging nettle that threatens to engulf the pond seriously hampers his efforts. Silent stalking is not within his four year old range yet.

'The frogs know something,' I tell Kingston.

'What?' he asks.

They just know.

A week later it's raining - frog heaven and the choir is in full swing. Eastern Common Froglet aka the clicking frog provides some percussion with its cricket-like chirping sound ...crick... crick... crick...

The Southern Brown Tree Frog I discovered one year

pressed up against the glass on the verandah door. They are agile climbers and jumpers, having the ability to leap into mid air and snatch a fly. I nicknamed this frog Biscuit and it joins in with a series of rapid whirring pulsating notes... creeeeeeeeee creeee creee cree.....

The Bibrons Toadlet, who walks rather than hops, adds its harsh grating ...cre eek ...cre eek... cre eek... to the tune and harmony and lushness is restored to the forest.

I have also heard the Spotted Marsh Frog here, which sounds eerily like those wooden toy clacketty clackers that you spin around.

If we just take one of these frogs - the Pobblebonk - it can spawn up to 4000 eggs. They float about in our garden tank enclosed in white frothy foam.

'There is a serious lot of taddies coming,' I tell Kingston and he runs off to have a look.

A friend who has lived all of her many years on the land has shared a few signs with me that she knows mean rain.

For her the singing of the pee wee ( magpie larks) in close to her house is one of them. The pair of them sit in the pine tree and deliver their duet where they take turns raising their wings and calling out... pee ..wee... pee.. wee.. pee.. wee...

She also lists the arrival of the noisy yellow-tailed black cockatoos, ants marching into the kitchen and perhaps most interestingly when the springs up on the hill above her house start filling up then she knows it is going to rain.

I recall an old timer telling me once that each yellow-tailed black cockatoo equated to one inch of rain. Maybe, maybe not but this season's rain sure put a smile on faces. Hearing the drumming rain on the roof and the frog symphony in the forest comforts me. I feel blessed and full of gratitude, assured of the continuing fertility of this land to provide for us.

The ants, the frogs, the birds... nature itself gives us the signs to read of what is happening. Each creature, each tree, each moment has a song, a place in our ecosystem. We could listen and observe and in that way become co-creators in deep relationship with the Earth.

The frogs know something.

Sandra Taylor  
Wandella



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.



## Boxing Day proves a knockout for young local author

Bermagui teenager Jessica Reid is fast making her mark on the literary scene, winning the U21 section of the Olga Masters Short Story Award, held as part of the Olga Masters Festival on the October long weekend.

Jess, 19, was the only person from the local area to feature among the winners of the nationwide competition. She wrote a humorous, touching short story about Boxing Day in rural Australia.

The rural theme was a tribute to the life and work of Olga Masters, an accomplished journalist, author and playwright who was born in Pambula and lived in Cobargo in her early life.

According to Jess, the competition was tailor made for someone such as herself who had spent so much of her early life on a farm.

"Anyone who thinks living on a farm is boring has obviously never spent much time on one. There is just so much to write about", she said. "If you throw a big family into the mix, there is inspiration around every corner."

She finds it "incredible", but also "incredibly satisfying" that anyone wants to read what she has to write.

"I write because I love being able to create something that will evoke emotions in people, whether it be joy, laughter, sadness, excitement ... I want them to feel what I feel when I am writing it."

Long term, Jess wants to write fiction novels, and is currently travelling, gathering the inspiration and life experience to help her on her literary journey. She has spent the past nine months in Cornwall in England, au pairing while exploring the United Kingdom.

Jess finished her HSC at Narooma High School last year, capping her studies with another short story win, this time in the national Written Portraits

competition for teenagers, which culminated in the publication of her work in the Written Portraits anthology.



Award winning writer, Jessica Reid, at home on the farm in Bermagui

## Bermagui Masterworks Exhibition

*Shop 7 Artspace at Fishermens Wharf*

Masterworks is an exhibition of artworks created especially for this show to celebrate the unique creativity of each of the eight permanent hub artists who make up the Shop 7 Artspace group. These are locals Pauline Balos, Pauline Harris, Helen Morris, Jenny Mein, Steve Stafford, Doris Hoyne, Shelley Davis and Peter Storey.

Included will be works created using techniques, materials and ideas which each artist has mastered over years of exploration, research, production, trial, despair and recovery, which is the creative process.

Each work has been created especially for this show. Large paintings, thrown ceramics, turned and sculptured wood, and sculpture combining textile and found metal are the vehicles for all this creativity. Members of the group have extended their usual practice to investigate new techniques and forms with great success.

Wood sculpture and felted metal not attempted before have each been produced



Pauline Balos displays a painting

by Shelley Davis and Peter Storey whilst combinations of drawing, painting and printing

have influenced Helen Morris and Doris Hoyne. The exhibition will close on 26 November.

## "Priest" on again

Following the successful screening of 'The Mission Priest' film at the Olga Masters Festival on the Friday night, there will be a follow up screening at the Narooma Cinema on the 3rd of November at 7 pm.

This 30 min film, based on the short story by Olga Masters and set in the 1930s will be screened in the old historic cinema from the same period. It will be exciting to see the film in this historic setting.



David Willis plays the priest in Lee Chittick's film

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## Gadflys return to the Murrah Hall

The Gadflys return to Murrah Hall Saturday 8 November with their classic line-up: brothers Phil Moriarty on clarinet, guitar and vocals, and Mick Moriarty on double bass, guitar and vocals; the enigmatic and stylish Elmo Reid on double bass, electric guitar and harmonies; and on drums powerhouse Pete Velzen (Falling Joys) who also sings harmony.

For those who haven't heard them, the Gadflys' sound is unique. Neither a consciously synthesised, nor a faux-reverent, imitative grab bag approach is taken in the Gadflys' appropriation of, and attitude to, musical genre and style.

Over a 35 year career these fellows have sailed their boat through an ocean of grooves, stopping here and there to explore blues, Irish folk, calypso, klezma swing, New Orleans jazz, latin rhythms and more, always with an ear for the rootsy and ragged, always careful to retain their own voice, and not offer up pastiche and parody, in the name of authenticity.

The Moriarty brothers have been writing

and performing original music for close on 35 years. They evince an ear for harmony and feel for rhythm that is almost tribal; at once mysterious and familiar. Backed by Elmo and Pete they broke their teeth on dance gigs, pub shows and school formals in the eighties, learning their licks covering everyone from Louis Armstrong to The Supremes, Slim Harpo and the Stranglers.

The Gadflys have done stints on TV, playing their own tunes and backing the likes of Neil Finn, Glen Tilbrook and Mandawuy Yunupingu. They have five excellent albums, including the hit album 'Out Of The Bag', to their credit and continue to write and play new material.

Come along to 'The Murrah' and dance to one of the great live bands.

Gates open 7 p.m.

Entry \$20

Family friendly – kids free

Murrah snacks and slices coffee & tea

## Weaving a spell at Spiral

*Spiral Gallery opens 14 November at 5pm*

The technique of weaving has been passed along through generations, re-discovered and expanded upon throughout the years. Among the primitive crafts, basket making is one of the oldest known. The weaving of baskets is as old as the history of men and women. Traces of baskets have been found in the Egyptian

pyramids, and woven basket liners have left their impressions inside the fragments of ancient pottery. In early years, the various basket sizes, shapes and weaves were determined largely by the uses for which they were required such as winnowing, storing and carrying goods.

Basket weavers possessed great patience, skill and knowledge of techniques. As soon as people were able to plait fibers together, they began to experiment with structures for woven containers. Basket makers made baskets by hand using traditional styles and materials. Different materials such as grass, roots and cane, but today wastes, recycled materials and easily renewable materials have been added to the long list. Innovative basket makers are always experimenting with fibres – you name it – if it's flexible, someone has probably woven it into a basket.

Interwoven will explore new forms of artistic expression combining natural and waste products and basket making techniques. The exhibition will showcase the repetitive processes in weaving baskets and sculptures whilst demonstrating the techniques and aesthetic consideration each artist uses to resolve and produce their works.

We are proud to showcase the works of textile artists from the Bega Valley, Canberra and Sydney including Gabrielle Powell, Wayne Healy, Bob Woszczeiko, Nancy Brunton, Justine Wardle, Robyn Levey, Cathy Jarratt as well as Meredith Peach Sydney, Ann McMahon, Jenny Manning and Jane Whitten from Canberra. The exhibition will be opened on Friday 14 November at 5pm by Catrina Vignando, Assistant Manager Development at National Museum of Australia.



Work by Ann McMahon

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## Sculptures in the Garden

Bermagui artist Joy Georgeson exhibited three works, Cormorant Post, Kookaburra Post and Goanna Post, at the fourth annual Sculpture in the Gardens, held in beautiful grounds around the old Rosby Wines homestead at Mudgee. Joy sold all three pieces, as well as receiving a commission for another kookaburra sculpture. Clover Moore, Lord Mayor of Sydney, bought the Goanna Post.

About 250 artists participated in this successful event attended by approximately 2,300, raising a wonderful \$20,000 from sales commission for Guide Dogs Association.



Joy Georgeson – Goanna Post 125 cm

### HOMEFLAIR CARPETS AND BLINDS NAROOMA

Carpets, vinyls, floating floors, blinds and rugs. Shop local and save!



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0401 625 727  
or 4476 2719

## Ivy Hill Gallery November 2014 Exhibition

A double bill at Ivy Hill Gallery for November with Rose Chaffey and Hilary Peterson exhibiting.

Growing up on the Adelaide Plain, Rose imagined the hills and escarpments to be women's bodies draped across each other, forming a boundary between the land and the sea.

In this exhibition, her third at Ivy Hill Gallery, Rose has explored the notion of 'Body as Landscape', the idea that 'these hills are female'. Everywhere one looks there are human forms clothed in soft vegetation – the landscape takes on a human persona, the sky clothes the horizon.

Through a pointillist approach Rose draws the viewer in from a distant view to examine the

close detail of her work. Her inspiration comes from the dry grass-covered ancient hills south of Adelaide and extends to pink salt lakes north of that city into the desert, and her more recent life in the Bega Valley.

Drawn from Nature is Hilary's theme for her abstract paintings; some refer to the spectacular coastline, others to the bush, but all are informed by her environment. With use of a vibrant colour palette she has succeeded in creating works of strength that hold the interest of the viewer.

See this exhibition from 7 November to 1 December at Ivy Hill Gallery on the coast road between Bermagui and Tathra. You are invited for Drinks with the Artists on Saturday 8 November from 5pm.



**She Sleeps, watercolour by Rose Chaffey**

Gallery hours are 10–5 Friday, Saturday, Sunday and Monday. Catalogues at [www.ivyhill.com.au](http://www.ivyhill.com.au).

## 'The Heat's On!' – a new exhibition at the Lazy Lizard

Summer is upon us and the weather's warming up, and as it does I'm sure you've all noticed that our local reptiles are getting more active. Well the Lazy Lizards are no exception – lately the gallery has been buzzing with activity. Over the last few months, the Lazy Lizard has welcomed two new members; Michelle Marley with her intriguing fantasy paintings and Alan Holley of Livewire Sculptures with his gorgeous twisted wire trees – both have added new zest to the gallery display.

It's also been great to see so many locals dropping in to have a look around, and not only looking – many of them have been buying work and supporting local artists. We are all very grateful for their interest and support.

We've also had some great exhibitions



**"The Heat's On!" at the Lazy Lizard**

in the Side Room that have been popular both visitors and locals.

Lisa Baier (ceramics), Cornelia Eichler (textiles) and Gunter Gorman (painting) are exhibiting at Lazy Lizard for November.

For the month of December the Lazy Lizards are taking over the Side Room for an exhibition of their own work and they are all under strict orders to produce something absolutely new and exciting for the occasion!

So 'The Heat's On!' for the Lizards, as they work themselves into a frenzy of fevered creativity to produce some new unique and quirky artworks for the delight their waiting public.

The Exhibition will have a Grand Opening in the usual Lazy Lizard style of wine, nibbles, music and dancing in the streets! That will take place on Friday 5<sup>th</sup> December at 6.00pm. Everyone is welcome, so don't miss out. Come along and be part of it ... get warmed up at 'The Heat's On!'

## Dog Trumpet at the Murrah Hall

Reg Mombassa and Peter O'Doherty and their band Dog Trumpet are returning to the road to play songs from their highly acclaimed double album Medicated Spirits.

This will be a special event on Saturday 22 November with the band returning from tours in New Zealand, Canada and SXSW in Austin, Texas. They're off again to do some more music festivals and touring in the USA, so catch them while you can. Hear tracks from the new album



and favourites from the Dog Trumpet song book. Peter and Reg are both former members of iconic Aria award winning and Hall of Fame band Mental As Anything. Their contributions to the Mentals include songs such as Berserk Warriors, Egypt, Brain Brain, Apocalypse, Surf and Mull and Sex and Fun, Close Again and Psychedelic Peace Lamp.

Medicated Spirits features the songs 'What Falls Away', 'Speed of Light', 'With Good Reason' and 'Made in the World', the album is full of wit, surprise and warmth, continuing their sonic alchemy of psychedelic folk, country and abstract blues driven by Reg's distinctive slide guitar and Peter's melodic acoustic guitar and mandolin.

And just possibly band member Bernie Hayes will perform, Camel Rock, inspired by the local surf spot of the same name.

Local singer songwriter, Dinesh Moylan, will be supporting Dog Trumpet.

Gates open 7.00 pm, Entry \$20, Family friendly – kids free

Murrah Curries, snacks, tea and coffee.



So often in country life one is asked to bring a plate. These Rice Balls are easy to pick up with fingers. These tasty bites are vegan and mostly gluten free. Good for picnics and on the road snacks. Try a single recipe first to see how you go with the mixture. Rice should be well cooked, ie soft and a bit sticky, and try deep frying. Use the oil again for another batch after passing it through a fine sieve or a small square of Chux at the bottom of a colander to remove any particles. Discard oil after 2nd use. I like to make 2 batches; you'll find they go pretty fast. Eaten best the same day. Refrigeration tends to make the rice hard.



## Rice Balls, makes 12-15

- 1 cup brown rice
- 2 cups water
- 1/3 cup very finely diced carrot
- 1 - 1 1/2 tbsp soy or tamari to taste
- 2 tbsp finely chopped coriander or parsley
- 2 tbsp sesame seeds dry roasted in frypan
- keep moving the seeds as they burn easily.

Optional heaped tbsp sunflower seeds or chia seeds

1 heaped tbsp plain (can be wholemeal) flour - this flour needs to have gluten so the rice sticks together

2 cups vegetable oil for frying

Wash rice in cold water. Drain well in sieve. Place rice in saucepan that has a snug fitting lid. Pour in 2 cups of water and bring rice to boil. Place lid on saucepan and place on heat with the lowest setting for 40 minutes. Do not lift lid, as steam will escape. This way of cooking rice is called the absorption method. (For white rice the cooking time is 20 minutes.) Let rice stand in the saucepan to be cooled to room temperature before making the balls. Do

not place in refrigerator.

Place all ingredients, rice, carrot, herbs, seeds, flour and soy to taste in large bowl. Mix well with hands. Mixture should be a bit sticky. With an extra bowl of water or a sink to dip and clean your hands in, and a handtowel or sponge to blot the excess water with, start forming your balls with damp hands. Wash hands after each ball. Roll them firmly and evenly to golf ball size and place on a tray. The surface of the ball should be nice and smooth. Try to get them the same size. The balls can be made in advance covered in plastic wrap or a damp tea towel several hours ahead but put in cool place, not in the fridge.

Heat oil in a small saucepan (if doing one batch) or a medium one if doing more. It's deep frying so when a quantity of balls are frying they should be mostly covered in oil. Heat oil to 180C. Or I find oil is ready to use when you insert a wooden chopstick in and bubbles form around the stick. Place balls carefully into oil, sliding them in with a dessertspoon. With one batch I can usually fit half the amount of balls in at one time. Cook to a medium golden brown for about 8 minutes, rolling the balls around so they cook evenly. Drain on paper towels. Serve hot or room temperature. They can be heated again in an oven 150C for about 10-15 minutes uncovered on a tray. Can be served with soy or sweet chilli sauce.



## Events at WRC this month

### GamePlay

Would you like to step outside yourself?

Discover new things about yourself?

Explore your imagination in a safe nurturing environment

Most of all have some FUN??

This workshop aims to

- Utilize the basic game playing that actors use in the early years of training.
- Allow you to discover the fun of games,
- Get in touch with your imagination,
- Learn trust and feel more self confidence
- This workshop is not about being an actor and no experience necessary!

Join Naturopath /Actress/Teacher  
Sally-Anne Bertram

Three Fridays 14, 21, 28 November  
2014. Wear comfortable clothing, pants preferable.

### Garden Working Bee

Pizza Lunch!

Friday 7th November 10-12

The Women's Resource Centre would like to you to support our garden by

- Helping with garden working bee
- Preparing and planting for veges
- General garden maintenance
- Boost your self-esteem and confidence by working with other women outdoors

Supported by organic gardening Guru, permaculture specialist Kathleen McCann. She will share some of her gardening tips!

Followed by a wood fired pizza reward! To secure your place, or for more information phone 6492 1367.

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

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## 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 [contributions@thetriangle.org.au](mailto:contributions@thetriangle.org.au)

## Mulching – Let's Spread The Word

I have probably discussed mulching on a number of occasions since I have been writing this column and probably will do so again in the future. Without any doubt, the practice of mulching is as important a job in the garden as anything else that might be done.

Spring is a great time to top up or apply new mulch as we have had great rain in the past and the soil will be at an optimum moisture level. By adding mulch before the dry weather commences you will capture the moisture in the soil before it is lost to evaporation.

There are many products available for us to use and the type we use depends on several factors.

Do you want the mulch to be a short or

gravel, which is usually a bi-product from sand dredging along rivers. Although some people will say that this is not that necessarily environmentally friendly, one must weigh up the other side of the coin and that is the removal of trees for wood mulch. Gravel mulch has great benefits, like not blowing away in strong winds particularly in coastal gardens and the fact that it is usually a one off application, as it doesn't decompose like wood and straw mulches.

A few other things to consider when using mulches are that mulch can prevent light showers of rain reaching the soil surface thus robbing the plants of moisture. In dry periods it is advisable to rake back the mulch from around the close proximity to the plant trunk and saturate the soil and then place the mulch back around the plant. Similarly when applying fertiliser the process should be repeated.

Mulching generally overall is of great benefit to the garden. Whether moisture retention in warmer months or cold protection for roots in colder month the process of mulching is a very important part of everyday gardening.

Just a few reminders

for the general healthy up keep of the garden.

Aphids will be starting in plague proportions soon with all the lush new growth so a spray to keep them in check should start soon.

Fungal problems on plants will be happening with the warm moist days, so keeping and eye out for these problems is a must.

There are many great products on the market at the moment that are certified organic and these should be used as a preventative

measure more so that trying to cure the problem after the plant has become infected.

Call into your local nursery and discuss your situation with the nursery person. Undoubtedly you will be given the right information for your situation.



long term solution? The decision as to this basically comes down to whether the garden or plant you are mulching is something like a vegetable or flower garden or a permanent shrubbery or tree planting.

In the case of the flower or vegetable garden there are basically two methods of mulching. One is to use soft mulch like sugar cane or straw and the other shredded cow manure. In both cases these products are short term but are of great benefit to the garden. Both decompose over a short period but in doing so and through this decomposition process retain moisture around the plants and improve the structure and the texture of the soil. The long term benefits of this are an improved ability for the soil to retain moisture but more importantly for the plant to take up nutrient and develop a good root system which in turn helps it through periods of stress and the like. These mulches are fairly "short lived" and will need replacing after several months.

The other forms of mulches like gravel and woodchips are more long term and should only be used on shrub beds and around trees. Wood chips, whether hardwood (Eucalyptus) or softwood (Pine), also have a shelf life but their ability to retain moisture for the plants is better than no mulch. Wood chips have one issue and that is in their decomposition process they tie up the nitrogen available to the plant so regular supplementary fertilising is required to counter this.

My favourite form of mulch is river



### Anyone for radish?

John Balas of Wandella was extremely surprised to find this huge black radish recently when cleaning out his vegetable patch for this year's spring plantings. John had planted the radish last spring for his dinner plate, and like some vegie growers had left a few plants to go to seed for this year's seed stock. Estimated weight of about 8kg.

Happy planting and bountiful harvest for this year, John.



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## Belongings

SELECTED ITEMS OF FURNITURE  
AND HOMEWARES  
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3/2 Wallaga St, Bermagui  
0488 950 165

## Pet of the Month

We still haven't been able to find a match for Winnie the 10 month old female ridgeback x (pictured) and Marli, the 8 month old female Ridgeback x. These two girls would make wonderful companions for the right owner. They are well behaved and have lovely natures so please, if you are after a wonderful family dog, consider these two girls.

Also needing new homes are Milo the 5 year old male Maltese x Shi Tzu Maggie and Callie the 12 weeks old Lab x Mastiff pups, Lachie and Jordie, the 7 weeks old medium crossbreed pups, Fifi the 8 month old female dark striped tabby DSH, Ringo the year old male tabby DSH, Coffee the 4 year old male brown and tan Kelpie, Bruno the 2 year old male Rotti x Shepherd, Sasha the black 22 weeks old kitten, Chief the 1 year old Lab x Bull Arab, Tilly the 6 month old female light tabby ginger and white female DSH, Joanie the 3 year old dark grey tabby, Bella the year old female tabby DSH, Ringo the 1 year old male tabby DSH, Remi the male 7 year old black, Belgian Shep/Lab, Marley the female 2 year old white Lab, Chubba the 7month old medium mixed breed, Chubz the male 11month old black/white Lab X, Rex the male 14wks Brindle Bull Arab X, Spud the 4 year old male Eng staffie, a 15 weeks female brindle /white American staffie and a litter of kittens so if you are thinking of adopting a pet please consider calling the adoption line on 0400 372 609.

## Classifieds

### FOR SALE

Postie Bike x 2 both fully serviced, g.c. blue slips, ready for rego. \$1,500 each. 4476 3289

### BOARD & LODGINGS

Cobargo village, great house and property. One private room, share rest of house. Suit one person who is into good food, no red meat, non-smoker, no conservatives. Avail. from 9 November, \$95pw. Phone 0421 449 635.

Female to share fully-furnished 4br house in Bermagui. Various options on rent for right person. Mature age working gentleman, well known in the area, enjoys music, golf, surfing, outdoor lifestyle & gardening. Ph 0419 262 020

### 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.

### SOCIAL

Bridge Players Wanted. Willing to play with beginners. Venue and time to be arranged. Easygoing and friendly atmosphere. Contact: Marian 0148 217 024, Jenny 0412 813 442.

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

Animal Welfare League NSW Far South Coast Branch also has a Facebook page [www.facebook.com/AnimalWelfareLeagueFarSouthCoastBranch](http://www.facebook.com/AnimalWelfareLeagueFarSouthCoastBranch).

Please note that potential dog owners will need to have secure 'dog proof' fencing and suitability to the needs of the animal. Cat adoptees would need to be able to keep their cat in at night.

Animal Welfare League NSW Far South Coast Branch has kept adoption fees the same since 2010 but has had to increase prices to continue their re-homing program. Adoption fee includes de-sexing vaccination, micro-chipping, worming, de-fleaing and vet check. The fee for cats over one year is now \$120, Kittens and cats to 1 year of age is \$200, Dogs over 1 year \$350 and pups and dogs under 1 year is \$375. Donations can be sent to AWLNSW FSC Branch PO Box 1210 Bega 2550. Become a member and help the unwanted companion animals in the Bega Valley Shire. New members are always welcome and there are lots of different ways you can help. Please call 0400 372 609 or you can join online at [www.awlnsw.com.au](http://www.awlnsw.com.au)



Winnie's still looking for a home

## Cobargo Hotel Motel & Restaurant



Princes Highway,  
Cobargo  
(02) 6493 6423

See back page for events!

## Earthworks, getting it right

Establishing the Groundwork:  
Earthworks for Permaculture Design  
2 day workshop in Yowrie,  
29 & 30 November

Getting earthworks right from the beginning can have a dramatic influence on efficiency and productivity in the future. This workshop focuses on demonstrating ways of improving your landscape to enhance water and nutrient capture and storage. If you're planning any earthworks, this workshop gives you the chance to learn tricks of the trade and get used to working with earthmoving operators.

Presented by John Champagne and Todd Cleary, with combined experience of over 30 years in Permaculture design and teaching. Covering theory and practical, we will be working onsite with a 3t excavator, bobcat, 7t tipper as well as numerous surveying equipment for marking and measuring the landscape.

Topics include: swales, mulch basins, key-line design, terracing/benching, dams and spillways, roads and access, hugelkultur, marking contours, survey techniques, site assessment, design and planning, earthmoving equip, directing contractors.

The cost includes 2 days workshop, morning/arvo tea and locally grown and prepared lunch each day. Camping is available for free. \$230pp (\$190 concession and \$200 SCPA members). No prerequisites or prior knowledge required.

For detailed workshop info and booking see [www.livelyharvest.com.au](http://www.livelyharvest.com.au) or call Dan Williamson 0401 065 068. Conducted in association with SCPA-South East Producers.

### Meet the Candidate

The details of the locations, dates and times of three events with Labor candidate Leanne Atkinson are as follows:

Saturday, 22 November, 9.30 to 10.30am, Central Tilba, 'My Heaven on Earth' cafe.

Saturday, 22 November, 11.30am to 1pm, Narooma, CWA Hall.

Friday, 28 November, 10.30 to 11.30am, Cobargo, 'Well Thumbed Book Shop'.

The Triangle *does not support any political party. but we will try to keep our readers informed about where and when they can meet candidates in the forthcoming NSW election.*





#### 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

QUAAMA, St Saviour's: 3rd Sunday 10 am, Holy  
Communion (HC), 1st Wednesday at 10 am, morning  
service. COBARGO, Christ Church: 1st Sunday,  
5pm Evening Prayer/Contemporary Service. 2nd,  
4th Sundays 8 am, HC, 2nd, 3rd, 4th Wednesday  
10am, HC. BERMAGUI, All Saints: 1st, 2nd, 4th  
Sundays, 10am, HC. 3rd Sunday, 5pm Evening  
Prayer/Contemporary Service. Thursdays, 10am HC.  
Contact. Rev. Joy Harris 6493 4416

#### BERMAGUI KNOW YOUR BIBLE

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

#### BERMAGUI BADMINTON CLUB

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

#### BERMAGUI BAPTIST CHURCH

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

#### BERMAGUI COUNTRY CLUB ARTS SOCIETY

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

#### 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 1.30-3.30pm.  
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

#### 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: Linda  
Sang 0407 047 404 email: cobargohall@gmail.com

#### 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 0488 048 701, 6493 6948 or 6493 6435

#### 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 0427 936 424.

#### 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. Phone  
0477 610 953 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

NOVEMBER	EVENT	WHERE?	TIME?
Mon 3	The Mission Priest	Narooma Cinema	7pm
Tues 4	Melbourne Cup Lunch specials	Bermagui Beach Hotel (details 6493 4206)	
Wed 5	Historical Society AGM	Bunga Street Museum	2pm
Fri 7	Den Hanrahan & the Rum Runners	Cobargo Hotel	7pm
Fri 7- Sat 8	BioBlitz	Mimosa Rocks National Park	
Sat 8	Gadflys	Murrah Hall	7pm (\$20)
	Ken Eavel & Johnny el Pajaro	Dance for Cancer at Wandella Hall	
Sat 8 - Sun 9	Becoming Who We Already Are	Island View Beach Resort, Narooma (info 0410270132)	
Sun 9	Blacksmithing Demonstration	Galba Forge 345 Yowrie Rd Wandella	1pm - 5pm
	Michael Horneman	Bermagui Beach Hotel	4pm - 7pm
	Blacksmithing Demonstration	Galba Forge, 345 Yowrie Rd, Wandella	1pm-5pm
Sun 16	Aimee Francis	Bermagui Beach Hotel	4pm - 7pm
Sat 22	Dog Trumpet	Murrah Hall	7pm (\$20)
Sun 23	Wayne Treise	Bermagui Beach Hotel	4pm - 7pm
Sat 29	Poddy Dodgers	Cobargo Hotel	7.30pm
Sat 29-Sun 30	Earthworks for Permaculture	SCPA Workshop at Yowrie (info 0401 065 068)	
Sun 30	Ben Gunn	Bermagui Beach Hotel	4pm - 7pm
<b>DECEMBER</b>			
Thurs 4	Inaugural Grower's Market	Fisherman's Wharf Bermagui	3pm - 6pm
<b>REGULARS</b>			
Mondays	Quaama/Cobargo Quilters	CWA Cottage Cobargo	10am - 3.30pm
	BINGO	Bermagui Country Club	10.30am
	Weightlifting Club (info 6493 5887)	Bermagui Sports Stadium, Bunga St	4pm - 6pm
Tuesdays	Dance and Move women only	Quaama Hall	10am - 11am
	Bermagui Seniors' Social Club	Bermagui CWA Hall	10am - 2pm
1st Tues	Bermagui Garden Group	venues vary phone Heather 6493 5308	10am - 12 noon
Wednesdays	Scrabble	Well Thumbed Books Cobargo	10am
	Pool Comp	Bermagui Country Club	from 7.30pm
	Weightlifting Club (info 6493 5887)	Bermagui Sports Stadium, Bunga Street	4pm - 6pm
1st Wednesday	Social Bridge	Tilba Valley Winery	2pm
	Bermagui Historical Society Meeting	Bermagui Museum in Community Centre	2pm
Thursdays	Mind Body Stillness Meditation	The Courtroom, 36 Princes Hwy Cobargo	10am-11am
2nd Thurs	Senior's Pick the Numbers	Cobargo Hotel	from 11am
Fridays	Meat Raffles	Cobargo Hotel	from 5pm
	Pool Comp	Bermagui Country Club	from 7.30pm
	Tiny Teddies Play Group	CWA Hall Bermagui	10am - 12pm
	Table Tennis	Bermagui Indoor Sports Stadium, Bunga Street	3.30pm - 5.30pm
Saturdays	Punters Pick	Cobargo Hotel	from 5pm
	Live Band or DJ	Bermagui Country Club	8pm
	Under 16s Art Classes	Cobargo Supermarket (behind)	10 - 11am
	Laneway Markets	Main Street, Cobargo	9 - noon
Last Sun	Bermagui Red Cross Markets	Dickinsen Oval, Bermagui	9am - noon
<b>Arts</b>			
Fri 5	Beyond Convergence Exhibition Begins	Lazy Lizard Gallery, Prince's Hwy Cobargo	daily - 10am-4pm
Fri 8	Rose Chaffey & Hilary Peterson	Ivy Hill Gallery	
Fri 14	Interwoven	Spiral Gallery Bega	
Sat 27/ Sun 28	Lone Ranger Radio Show - 2 shows daily	Murrah Hall	2pm & 4pm
Sun 30	Masterworks exhibition opening	Shop 7 Artspace, Fisherman's Wharf Bermagui	6pm

Email your events with date, time and venue to the [\\_triangle2@bigpond.com](mailto:_triangle2@bigpond.com) by the 22nd of the month