

## Olga Masters Comes Home to Cobargo

*'Coming Home', the Olga Masters Festival, celebrates an esteemed local author*

"All my writing is about human behaviour. There's not much drama, no great happenings in it. No violence. It's about the violence that's inside the human heart, I think, more than anything else," said Olga Masters.

The inaugural Olga Masters Festival will be held at venues in Cobargo and Bermagui during the second weekend of October.

On Friday 10 October at 4pm, the Bermagui Library will host the announcement of the winners of the Olga Masters Short Story Award. There will be a discussion 'What publishers are looking for' with Craig Munro, UQP, Mary Cunnane and Geordie Williamson – the Literary Editor at *The Australian*. There will also be a screening by local writer and director Lee Chiddick of his new film based on one of Olga Masters' short stories, 'The Mission Priest', at the Bermagui Community Hall.

On Saturday 11 October at 10.30am, outside Well Thumbed Books in Cobargo, there will be an unveiling of a plaque honouring Olga, followed by guided walking tours (from 11am) of significant sites from Olga's life in Cobargo complete with readings from Olga's books.

We then move to the Cobargo Showgrounds Pavilion for a lunch provided by the CWA and the judging of the cheesecake, ginger cake and corn beef and pickle sandwich competition.

Olga was a prodigious cook and her cheesecake recipe is taken from one of her books. The cheesecake and ginger cake will be judged by local chef and SCPA representative Geoffrey Grigg. Roy Masters is judging the corn beef and pickle sandwich; he is looking for the sandwich of his childhood. See further details for the competition on page 26.

There will be two panel discussions in the afternoon: Bob Ellis, and Roy and Ian Masters will talk about their childhood experiences and memories of Olga, chaired by Geordie Williamson. Then Chris Masters and Bridget Griffin-Foley will discuss the themes of 'The Years that Made Us', and the links of the family



**Olga Masters (right) with her sister Gwen**

to Cobargo and the region, with Mary Williams.

Wine and cheese and book signing and sales will follow this.

Sunday moves to the Four Winds site at Barragga Bay, Bermagui, which will be a dream of a day of intimate storytelling and performance, featuring music by jazz sensation 'Hetty Kate' and local band 'The Jazz Pack'.

Olga's own daughters will read her radio play *A Clay Family* with live sound effects. There will be two panel discussions with Kate Veitch, and Sue and Deb Masters discussing 'Olga, women and feminism'. Then Geordie Williamson, Craig Munro and others

will discuss Olga's place in Australian literature.

Sunday afternoon at the Bermagui Hotel will see 'Roy Masters Live', a fundraising event for CRABS.

Well Thumbed Books was inspired to hold this festival to shine a light on Olga Masters and to encourage wider recognition and appreciation for her significant contribution to literature and women and to the understanding of poverty and life. Also to celebrate her life; she is Cobargo's own and is famous and she gives us a sense of place and history.

Olga Masters (nee Lawler) was born in Pambula, the second of eight children. In around 1928 the family moved to Cobargo. She was first published at the age of 15 in the *Cobargo Chronicle*, a weekly newspaper serving the south coast area between Bega and Moruya.

Masters wrote as a journalist for most of her life, and supplemented the family income by writing for local newspapers in the towns she lived in with her husband. On their return to Sydney, she wrote for papers such as *The Manly Daily* and *The Sydney Morning Herald*.

While she wanted to write fiction from an early age, she was not published as a writer of fiction until the late 1970s. Between 1979 and 1986 she won nine awards for her work. She wrote fiction full-time from 1982, after the publication of *The Home Girls*. She went on to publish three novels, four collections of short stories and one play.

It is this ability to compress a wealth of images and a long-forgotten way of life into short passages that distinguishes Masters' fiction. She focused primarily on the domestic and the drama of ordinary life.

Due to her late start and her relatively early death, Masters' published output is small, but her impact was disproportionate in that her style and writings about writing inspired many others to take up the craft.

Louise Brown

I am told there is a Chinese curse: 'May you live in interesting times' and I rather feel we may be entering an interesting space at the moment. Objections and irritations, arguments and more have been popping up in surprising places. Take Akolele for example. At times it seems there are very few irritants but suddenly up pops a question about maintaining the public toilets on Payne's Island. A copy of the letter that Akolele residents (including the writer of this piece) have sent to the Bega Valley Shire Council in response to the suggested closure is included elsewhere. The amazing thing was the number of reasons, risks, adverse impacts and users (potential and existing) that were identified as being impacted by the removal of this facility.

The next bone of contention to raise its head was advice that the HuntFest which is held in Narooma over the June long weekend, has applied to have its DA amended to allow the sale of guns and a shooting range to form part of the event. This was of course an item that was removed from the original application only to reappear a year or so later. This comes at a time when we are hearing via the media and other sources that in Australia we are facing a massive problem of hidden domestic and family violence, particularly violence against women with most of the perpetrators being men. Normalising and increasing the presence and number of guns within the community at this point is likely to turn domestic violence into domestic murder and family violence into

familicide. This community should take a stand against approving incremental increases to the number and presence of guns. Eurobodalla should stop placing profit ahead of good sense.

And then there is Woolworths, another DA that removed an application condition only to reapply a year or so later. This time it is Bega Valley Shire in the spotlight and the offending item is an amended application for a liquor license in the new unwanted Woolworths development. Alcoholic beverages are another prime mover in the field of domestic violence and alcohol is certainly not an item in short supply in Bermagui. At a time when we are trying to bring adolescent drinking under control in this State, once again big business and its profit motive is undermining society benefits.

## Letters to the editors

### Bermagui Landscape

Dear Editors,

Firstly, may I commend Bega Valley Shire Council for their proposal to redevelop the streetscape of Bermagui in the future. The second 'Draft Landscape Masterplans' are on public display at the Bermagui Library at the moment, and show a modern and updated streetscape that will only enhance the lives of local residents and attract more visitors to our seaside town.

However, there is one aspect of the plan which concerns me greatly. The consultants who have drawn up the plans have proposed to plant an avenue of Canary Island Cabbage Palms (*Phoenix canariensis*) right along Lamont Street. There are already a few of these palms outside the hotel, and the planners want to continue this line.

I am not a fan of palm trees – after all we are South Coast NSW and not the Gold Coast – but my major concern is that Bega Council has named the Canary Island Cabbage Palm as an undesirable planting in its booklet *Grow Me Instead! – a Guide for Gardeners on the NSW South Coast*. This booklet was distributed to residents a few years ago, and clearly advises what plants are not recommended for planting.

Why, then, would Bega Council allow these planners to propose the planting of a species that they have declared undesirable? Is this an oversight, or does Council expect residents to do one thing while they do another? Several other Councils in NSW have declared the Canary Island Cabbage Palm an

environmental weed and are banning further planting of these plants, or are removing them from their streetscapes.

If residents of Bermagui share my concern about this issue, I urge them to take a look at the plans on display in the Bermagui Library, or on Council website (look for them under Have your Say – items on Public Display, then go to Landscape Masterplans).

The consultants are holding a 'listening post' on Tuesday 14<sup>th</sup> October in Lamont Street to talk to local residents about the proposed plans and hear their concerns. Make sure you have your say. Otherwise we will get what we are given by people who do not live in the area.

C. Banados  
Bermagui

### Politics

Dear Editor and Friends

The Murrah Day Branch of the Australian Labor Party (ALP) covers the area serviced by the Triangle taking in Bermagui, Wallaga Lake, Cobargo, Quaama, Tilba and surrounding districts.

We run a friendly and welcoming branch dedicated to advancing important local and national issues. We meet monthly and, in conjunction with neighbouring branches, we organise social and political events and attract interesting and informed guest speakers to our meetings. We also influence wider State and National policies through the delegates elected by branch members who attend State and Federal conferences.

In these particularly challenging times everybody should get involved and help to shape the future. The ALP is reforming and restructuring and we need many more members to drive the reforms and make this a truly people oriented and progressive democratic political party. Remember It's Your ALP.

I live in Cobargo and would welcome the opportunity to talk to anyone interested in the future of this State and Country. Please feel free to call me on 0409 901 672 if you would like more information about the ALP and how you

can join and make a difference.

Or, if you fancy some good food & company we and other local branches are hosting a Labour Day BYO Picnic & free sausage sizzle starting at 11 am on Monday 6 October at the Tathra Lions Park, Mogareeka. This will be a family friendly affair with full facilities and all are welcome. This would also be a great chance to meet Leanne Atkinson, Tathra resident and ALP candidate for Bega in the forthcoming State election.

Frank Rivers  
Cobargo  
Branch Secretary  
ALP Murrah Day Branch

(Eds: Last month we slipped up and let a political media release through. So, to even up the score, we've let 'The other side' have a turn.

But please note that The Triangle, in line with our own policy will not be printing political material in future editions.)

### See the Seal?

Hello dear Triangle

Did anyone else see the seal in Wallaga Lake on 14 September? It made its leisurely way down the bay between Beauty Point and Fairhaven around midday. At first it was a dark fin in the distant east! Then it became flippers gently waving and turning as it floated and drifted along ... behaving like the seals at Narooma ... a beautiful sight on a beautiful day

Frances-at-the Lake

### Nulla for Nardy Ride 2014

Dear Editors

Thank you to *The Triangle* and the Triangle community for your support of the Nulla for Nardy Ride (882 kms in 11 days).

The ride raised \$10,000 towards landscaping and a sensory garden for the recently completed second section of Nardy House.

Gail Drury

### DISCLAIMER

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

# Letters to the editors (cont.)

## Public Toilet Closure

As residents in Akolele and other local areas we are distressed to hear that that BVSC is intending to close the public toilet at Payne's Island, Wallaga Lake. We have the following health and safety concerns.

Without access to toilet facilities there will be an increase in the number of people using the bush as a toilet. This is already evident during busy holiday periods. Subsequently the resulting runoff will pollute the water, particularly affecting the children who regularly swim in the lake, increasing ear, nose, throat and eye infections.

We are also concerned about increasing e-coli affecting the quality of the fish and crustaceans taken from the lake by both recreational and commercial fishers.

Increases in nutrient levels will impact adversely on the protected seagrass beds that are critical to the marine ecosystems within Batemans Marine Park. It should be noted that the eastern side of Payne's Island drains directly into Wallaga Lake Entrance Habitat Protection Zone.

Current users of the Payne's Island facility include the daily and year round use by the fisherfolk with increasing numbers in the holidays, local tradies, bus drivers, travellers, walkers, picnickers and locals.

We would question the validity of using the resident population ratio as justification for the removal of the Payne's Island public toilets as the population of the shire swells tenfold during peak holiday periods.

We firmly believe that in the long term interest of the area this facility should be retained and upgraded.

*Robyn Levey*

*Jo Lewis*

*Kerrie Ryan*

*All concerned Akolele residents*

## Public toilet closures in the Triangle – Council response

Thank you for your email and comments regarding the decision of Council to rationalise the number of public toilets over the next several years and in particular Bruce Steer beach and Wallaga Lake toilets.

While noting your comments and disapproval it is important to realise that Council did not take this decision lightly.

Council, as was required by legislation, prepared and reviewed its infrastructure assets and adopted several key asset management plans (AMP) during 2011. In general the AMPs recommended that Council must actively manage the infrastructure 'backlog', or risk becoming financially unsustainable. To achieve this Council adopted a three way approach;

(1) provide and target additional funding for the renewal of asset only (2) control asset growth by restricting new infrastructure and (3) rationalising existing infrastructure.

The decision by Council with regard to public toilets is an example of those principles at work. In this case there are 79 public toilets in the Bega Valley with an infrastructure backlog of \$1.36m, which is forecast to grow to \$7.8m within the next 10 years. That is over \$500 per ratepayer. Further, the national average for public toilets is one facility per 1600 people while in the Bega Valley it is one per 550 people. I note your comments but having so many public toilets in a Shire of our population is excessive.

This high level of service (oversupply of facilities) not only compromises quality, but when combined with the forecast future replacement costs is clearly unsustainable and had to be addressed by Council. With the above facts in mind, Council adopted to rationalise its network of public toilets, and in the case of Bruce Steer is programmed for renewal in 2018/19 based on a low cost alternative. The Wallaga Lake toilet remains programmed for removal after 2019 unless an alternative low option is available.

I trust you understand and can appreciate that on balance Council needed to take this decision.

Regards

*Wayne Sartori,*

*Group Manager Transport & Utilities  
Bega Valley Shire Council, ph: 02 6499 2179,  
m: 0428 260 991*

*Email: wsartori@begavalley.nsw.gov.au*

## Community Consultation?

Councillor Gabi Harding's amendment to allow some public consultation on the latest addition to the annual festival of hunting (HuntFest) was narrowly passed by the Eurobodalla Shire Council. The hunters' original motion, if passed without amendment, would have allowed the sale of weapons and ammunition and a portable air rifle range to be added to the hunting related events at the 2015 festival of hunting in a public building in the main street of Narooma.

HuntFest opponents need to rally all the support they can, both within and outside the shire, for a proposal which is after all the very essence of an event that was initially disguised as a photographic competition but in reality is all about selling guns and killing animals for fun.

It appears that anyone in Australia can make a submission on this matter to the Eurobodalla Shire Council, but how much weight will be attached to submissions from residents and ratepayers of the shire compared with those from outside? If submissions from residents are not afforded special weight why should a shooter living in Dubbo decide what should take place at an event in the Sport and Recreation Centre in the heart of seaside Narooma?

The whole ugly and divisive issue could have been resolved at the outset if the community had been informed and consulted

in the democratic manner Australians expect from their local elected body. Transparency and accountability have been woefully neglected, along with a commitment to build strong communities, but residents must take this crumb of consultation as it is given to us and flood the council building in Moruya with submissions, in the hope that they will be given special consideration.

Submissions opposing the sale of guns and a shooting range at HuntFest, including the sender's name and address, should be sent to the Council before 8 October. Email submissions can be made to [council@eurocoast.nsw.gov.au](mailto:council@eurocoast.nsw.gov.au) postal submissions to The General Manager, PO Box 99, Moruya 2537.

*Susan Cruttenden*



## Thumbs Up

to the shop owners and workers in Cobargo's main street who are considerate

and don't park outside their shops, leaving the street parking for customers, tourists and saving us from the threat of timed parking!

## Thumbs Down

to the person responsible for placing dog excrement (for a 3rd time) on a sign saying 'consider others clean up after your dog'.



This shows contempt for other people, and the law designed to allow people to walk, play and swim free of pollution from dog excrement.

## Subscribe to The Triangle

Do you live outside the Triangle? Be sure to receive your copy every month by subscribing. 12 months' subscription (11 issues) is \$25.00\*. Post to The Triangle, PO Box 2008, Central Tilba, 2546.

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Phone .....

Enclosed: cheque / money order for \$25.00.

\*Australian residents only.



Well, spring has sprung, the sun is shining and the school holidays are upon us. This all equates to more and more visitors in town – a town that is looking magnificent I must say thanks to the recent rains. It's been a quiet month, so not much to report. If you do have anything you want to share with the Tilba community please email or phone on the details below.

Shanti Ramana's second CD *Live from your Heart* will be launched at the Narooma Kinema 7:30pm on the 25 October. Shanti's warm,

passionate voice and rhythm guitar will be accompanied by the rich harmonies of the haunting flutes and soprano sax played by her husband Sol. In this intimate concert, Shanti will share her inspired lyrics that reflect our most important inner journey – from our heads to our hearts. This "100% made in Tilba" CD was produced and recorded by Richard Cooke at his Sanctuary Sound Studio. The evening will also feature the premiere screenings of two beautiful music videos of Shanti's songs produced by Sol: *Kata Tjuta Dreaming* – shot in Central Australia and *Like Prayer Flags we Fly* – shot around Mt Everest and Western Tibet. The CD is available and enquiries can be made at Gulaga Gallery Central Tilba or ring 4473 7233. Good luck Shanti and Sol.

The sounds of 'swing your partners to and fro' will be emanating from the Tilba Halls on 1 November with the Central Tilba School P&C staging their annual Spring Bush Dance. This is always a very popular event, where kids and adults have a great evening. Tickets are \$50 per family (2 adults + 3 children) or \$25/adult, \$10/child (5-16). Tickets are available at Pam's Store Tilba Tilba or from Sandy



**Fresh produce is available at the Tilba Growers Market**

at the Tilba Growers' Market or ring 4473 7210. There will be some great lucky door prizes, donated by local businesses, so come along and share the fun and help raise much needed funds for the kids of Central Tilba School.

The Halls will also be rocking to the sounds of Mike Ward in November. So pencil in 15 November (to be confirmed) to kick up your heels, for no reason other than to have a good time. Small cover charge to be advised, just to cover the hall hire and Mike's beer!

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



## Bermagui Country Club

[www.bermaguicountryclub.com.au](http://www.bermaguicountryclub.com.au)

Club - Ph: 64934340

the Terrace Restaurant Ph: 64934177

We have it all ...

Golf

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Indoor Bowls

Darts

Fishing

Arts & Craft

& Croquet

Wednesday

NEW Members Badge Draw

5.45pm, 6.45pm, 7.45pm

Raffles 7.00pm Trivia 8.00pm

Friday

Raffles—over 30 prizes

First Draw 7.30pm

5th October, NRL Grand Final.

Come along and enjoy the atmosphere in the lounge.

Sunday 19th Oct, Raffle

Tickets on sale from 1.00pm

Drawn at 3.00pm

## NPL Poker

4th, 11th, 18th &

25th October.

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 October:

3rd 'Darryl Lamb', 10th 'Ray Stephens', 17th 'Struth' 18th 'The Hoops',

19th Sunday Raffle - 'Johanna Campbell', 24th 'Candy', 31st 'John Roy Duo'.

Sunday Raffle

19th October

Monthly Members Draw

4pm

Quaama has a bright, shiny, new website at [www.quaama.org.au](http://www.quaama.org.au). It's got all the useful features of the old site, but it's a lot easier on the eye, with more images, and it's a lot easier to update (it's on the Wordpress platform, for tech-heads). Thanks to Denise Matthews for all her work on this.

There's a Business Directory, so if you're running a business in Quaama just send your details to Denise and you'll get a listing. Send your name, your business name (if you have one), your address (but mention if you don't want it published), a description of your business, contact phone, contact email, and web address if you have one. You can even send a photo if you like. Send it all to [den\\_mat@bigpond.net.au](mailto:den_mat@bigpond.net.au).

There's also a Quaama School of Arts page for Hall stuff. You can check Hall availability on the calendar there, and make a booking. I just had a look – that little Hall sure is busy these days.

There's a subscribe box on the Contact page for the Quaama email list. It's a great way to get your news, requests, invitations and announcements out to the Quaama community. It's our own local Twitter.

Twice last month I caught media stories that told me in no uncertain terms that Quaama is right up there with the national zeitgeist. The

first was on 7.30 (ABCTV) and concerned a new dance craze sweeping "the capital cities" of Australia. It's called "No Lights No Lycra" and it provides an inclusive and non-judgmental place, and a great dance mix, for people to dance their own moves for an hour. Just like what's been happening in Quaama since Bhavita started a freeform dance event at the Hall, about a year ago, every second Friday at 6pm – Ecstatic Dance. These days it's a real team effort, with the music DJ-ed by various group members. This month it's on Fridays 10th and 24th. There's another one, for women only – Dance and Movement, every Tuesday morning 10–11am.

The second story I heard was a segment on Life Matters on Radio National one morning. The host interviewed a Melbourne woman who runs a network of community choirs. The woman said that so many people have been told that they "can't sing", but that everyone can sing. She also talked about the physiological effects of singing with other people, including elevated levels of oxytocin, the "love and trust hormone". Those of us in Di Manning's "Quaama Can't Sing Choir" would be nodding along with that. We meet every Tuesday at 4pm at the Hall.

Pam Thistlewaite needs gardeners to join the team to reinvigorate the Hall Garden. Call

her on 6493 8548.

This month's Full Moon Gathering is on Wednesday 8 October, 6–7pm for dance, then hang around, eat, enjoy each other's company until 9pm. Bring a plate of something scrumptious to share.

The really big news is that the Quaama Spring Fair is ON! Saturday 18 October is the date.

Our little fairs kind of ground to a halt lately, and the winter Fireside Fair was cancelled this year. But there's now a new team, under team leader Carolyn Bate (sorry Carolyn, I got your name wrong last month). I've heard that Carolyn's energy is infectious. And what better fair to herald all this new energy than a Spring Fair?

There are still market sites available, so call Carolyn on 0411 167 158 to book one. Same if you're a performer or a speaker and you'd like to book a spot on the verandah. More about the Spring Fair below.

And the next Quaama/Cobargo Food Swap will be held the next day, on Sunday 19 October between 10am and noon at Christa Rehwinkel's place – 103 Spences Road, Wandella. Christa's access driveway is on the left hand side of Spences Rd when you come in from Wandella Rd. Look out for signs. And bring a plate to share.

## Quaama Spring Fair is on again

*Saturday 18 October, 9 am – 2 pm*



**Quaama Spring Fair 2013**

Dress up in your best Spring gear and head to Quaama for a celebration of Community and Spring-time.

Expect to find a variety of delicious foods... from the Quaama Quisine kitchen's Egg-and-Bacon Rolls (9.00-10.30am only) to the regular BBQ prepared with local meats, to

an array of home and professional style baked goods to take home or enjoy in the grounds of welcoming old Quaama School of Arts. Get creative with EGGS – cook up your favourite (cold) dish – submit it to the Quaama Quisine fundraising kitchen – you may win a prize for your creative efforts!

Stretch out with Tai Chi during the morning, chill out with a massage, and then re-energise with a fresh-made espresso coffee! Throughout the day, musicians and singers will entertain you; a roundup of community groups will keep you up to date with who's who and what's happening! There will be a fourth generation cheese-maker sharing his craft and an opportunity to register for an upcoming cheese-making course.

'Little Birdie' from Cobargo will be parading her delightful and much sought after vintage fashions!

Take the opportunity to have a reading with Janastro, explore the market place – shop for Christmas gifts, stock up on fresh veggies

and plants and seedlings for your Spring garden.

For the children – a creative place for making Spring crafts – butterflies, bees, blossoms and birds – exhibit and parade your crafted treasures!

Competition categories are: Best Dressed Spring Hat, Preserves and Egg Dishes – anything cold from a Hollandaise sauce to a Pavlova. Just bring them along on the day. Voting starts at 11am.

Anyone can book a market stall or avail themselves of the verandah space to speak about their current passion, or demonstrate your talent, skill or business enterprise.

The Quaama Spring Fair is hosted by the Quaama Progress Association as an aspect of our mission to support and enhance local community life... so please join us in celebrating Spring on 18 October at the Quaama School of Arts. Enquiries and bookings: Carolyn 0411 167 158 or Veronica [vmc@exemail.com.au](mailto:vmc@exemail.com.au)

*Veronica Coen*



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



See page 20 for details



## New in time and place



Steamer wharf lives on

From an era gone by, in a place of no practical use, appears an odd sculpture or memorial, set above the rock on the headland east of Horseshoe Bay.

A bollard, from the remains of the original wharf, is now in situ above the site of the old steamer wharf that was twenty metres below. As part of the Bermagui Heritage Trail, it represents the Old Steamer wharf. The bollard was previously sited on the corner of Lamont Street and Wallaga Street and when the Bermagui Heritage Trail signage was planned, it was more relevant to relocate it to the headland.

There is now a free handout at the Bermagui Visitors Information Centre (VIC) – Bermagui Heritage Trail Location Guide – giving directions to all 17 sites on the Trail.

## Out of time and place? - liquor licence update

A public meeting was held in Bermagui on Sept 1 which drew about 40 residents and there is a Focus Group coordinating submissions or sharing updates and how-to info on this process. At the time of writing this, the application for the new BWS off licence shop has not reached the state authority which decides its validity, the Office of Liquor Gaming and Racing (OLGR). Once it is on their web noticeboard there are 30 days in which to submit your approval or otherwise. A submission can be via the [www.olgr.nsw.gov.au](http://www.olgr.nsw.gov.au) site or in writing and is relevant if it relates to the community impact of a fourth off-licence outlet.

According to the OLGR, Bega Valley Shire Council has some further involvement

in this process, as they are required to assess a DA from the applicant to use one of the specialty shops to sell alcohol. This outcome is yet to be seen, though a submission from their Community Services section has already been lodged with the OLGR. We, the people, are not privy to its contents until after the decision by the OLGR is announced.

Elected members may have had input into this submission, though it appears there was little official provision for their preferences. It seems the staff had the prerogative, being the on-the-ground contact with the public in dealing with alcohol related matters.

If anyone needs a hand with a submission or other information about state of play, call 0466 013 153.

Is this licence really for Bermagui and now? Perhaps for Batemans Bay or even Eden? Or, for here in 20 plus years' time, maybe? Your choice and your say could make a difference.



## Songs of time and place

On a delightful Spring afternoon, songs rang out across the Four Winds site from over 60 enthusiastic choristers aged from 7 to 70 plus. It was the inaugural Spring choral concert at the Pavilion and attended by about 100 guests. The setting and the acoustics of this venue added so much to the evident pleasure of the experience of the performers and audience.

The combined choir joined Bega's 'Heart Song', Bermi's 'That other bunch of Singers', the 'Bega Children's Choir' and visitors, caring and supportively lead by Geoffrey Badger and Dan Scollay, both wonderful choral directors.

This kind of event augers well for the

pavilion for other musical and cultural feasts for our very lucky community, thanks for the Four Winds team. Watch this space for more soon or visit [www.fourwinds.com.au](http://www.fourwinds.com.au) and to join a choir near you, no matter your age or experience, contact Dan on [danscollay@gmail.com](mailto:danscollay@gmail.com).



Tasting their own cheeses – L to R: Jareem Wheeler, Maggie Camfield and Geoff Southam

## It takes time yet it's worth it

A small group of local adventurers took on the delicate and rewarding process of making their own cheeses. An Introductory course was completed in August and the Advanced course ran in September. Under the tutelage of very experienced Geoff Southam, Tammy, Maggie and Jareem produced a variety of cheese styles made with Tilba milk.

They celebrated by a gathering to taste, compare and learn more about a Gouda, a Camembert and a Parmesan, to name a few. Accompanying wine, biscuits and bread are optional, though a bonus. You, too, can have a go by contacting Geoff on [geoffpsoutham@gmail.com](mailto:geoffpsoutham@gmail.com).

## Skating through space after a long time

There is a new buzz in town...and the gang is gathering... to test themselves and the long awaited velodrome for land surfing, AKA the skate park.

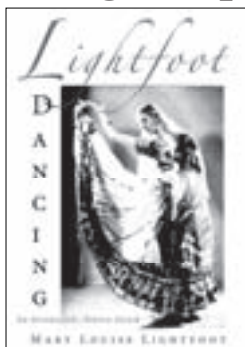
After a good deal of time and in a different place from originally planned, the skate park is nearing completion. From some angles it has the appearance of an upside down space ship and offers a variety of curves, launching spots, ridges and benches on which to demonstrate skill, daring and flare. Watch this space for announcement of the official opening ceremony on 11 October.

## Bermagui Beach Hotel

Monthly specials at the Liquor @ Bottle Shop.  
Meals 7 days: Lunch 12-2pm, Dinner from 6pm.  
Weekday \$12.00 Lunch Specials. Live Music every Sunday 4-7pm  
Enjoy a cold Ale or a Wine with friends then stay for a meal in Bistro  
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## Never give up learning - we've got U3A



It's the last term of 2014 already. Hundreds of us love our Bermagui and District U3A. If you haven't found the course of your dreams yet, keep looking, there's always next year.

U3A courses and course leaders recently helped me achieve a long-term goal – to publish a book I have been working on for years. I heard the advice Never Give Up and my e-book *LIGHTFOOT DANCING: An Australian-Indian Affair, Part 1* is now published on the Amazon.au online store. We can all use computers these days, you might like to check it out. You can see the beginning for free and the e-book can be downloaded to any computer or device via a free app.

The U3A courses that helped me were many and varied. Tom Gradwell's Website Design course started me on building the website [www.louiselightfoot.net](http://www.louiselightfoot.net) as a platform for the story. Doris Robinson's intensive Life Writing Course gave me the impetus and inspiration to keep going when I was tempted to give up, and following Doris's course our writing group continued to meet and support each other in our writing. Colin Pass's Photoshop workshop taught me to crop and clean-up, label and resize the old photos I needed for the book, and gave me ideas for the cover design. And Wilma Chinnock's Improve Your Brain Power course set the challenge to finalise the long publishing process that very week!

Traditional publishing wasn't interested in my book, I needed to self-publish it. A workshop with Writers of the Far South Coast at Merimbula on How to Self-Publish on Amazon, came at the right time. I was an Amazon virgin till then. While it doesn't support our book shops, Amazon provides a low-cost platform for a first-timer like me, with online help and support, and ready distribution (no need for boxes of books in the garage for years).

Ahhh! But that's only Part 1 of my book. Now to keep on going till I get the rest of it up there. Never give up learning, it's great for the grey matter. And if that sounds like a lot of work, we do have FUN at U3A too, like Paolo Colombo's Italian classes and the ease of armchair travel in Travel Tales. Thanks to everybody who contributes to our wonderful U3A community.

Mary Lightfoot, Bermagui

### Public Dinner at the Bermagui Institute

Where: Bermagui Hotel

When: Thursday, 9 October 2014 at 6 pm for 7 pm

Guest Speaker: Tony Windsor – Economist, farmer and former independent member of the NSW (1991-2001) and Federal (2001-2013) parliaments.

Topic: 'The Hung Parliament and Issues for the Future'

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.)

## Pelican Whale Watching

Bermagui is home to *Pelican 1*, a sailing catamaran designed and built as a platform for projects at sea. During October she will be sailing in search of the humpback whales, who are heading south on their annual migration between Queensland and the rich feeding grounds of Antarctic waters.



Skipper Garry McKechnie heads the dedicated team of people behind *Pelican 1*. "We are brought together by a love of the ocean and our belief that helping people engage with the marine environment is the best way for us to help look after it".

Bermagui has been witness to a population explosion of humpbacks since the cessation of Australia's commercial whaling in 1978. Now, a steady increase in their numbers provides an inspirational spectacle for anyone who can get themselves out on the water. *Pelican 1* is a beautiful sailing vessel for this: fast, quiet, stable – an ideal platform from which to observe these huge mammals. The sound of the wind and the smell of the ocean is the only accompaniment as they make their way south, the mothers and calves often pausing to rest in the sheltered bays of the Sapphire Coast.

Earlier this year *Pelican 1* hosted the opening event of the Four Winds Festival where she was converted into a floating stage festooned with lanterns made by local school children. During October *Pelican* will sail out of Bermagui daily between 10 am and 1 pm. To book a place call Garry on 0425 727 553 or to find out more about *Pelican 1*'s work visit [www.svpelican.com.au](http://www.svpelican.com.au)

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## Bermagui Public School gets a BIG delivery.

It was the pyramid painted on site at this year's Sculpture on the Edge by renowned street artist 'Phibs' – Chris Polglase.

The art donation from Phibs and Sculpture on the Edge arrived just in time for the school's series of three concerts and has proved to be very popular with staff, students and parents.

Phibs has painted murals from Mumbai to Hawaii, and Melbourne's Fitzroy is often referred to as 'Phibsroy' as it is where he has been very prolific.

He has ties to Narooma and has starred at events like Cockatoo Island's 'Outpost', an exhibition of international street art.



Chris Polglase with the pyramids

## New Signs for the Blue Pool

On Sunday 31 August, the Sapphire Coast Marine Society and Bega Valley Shire Council celebrated the installation of two beautiful and informative signs at the Blue Pool.

Using Marine Society members' photos and knowhow, a local designer's skills and the Coastal Management Officer's full support and financial backing, these two signs have been produced, one at the top of the steps with more general information and one close to the pool.

The purpose of these signs is to amaze people and whet their appetites to look more closely at the Blue Pool's wonderful creatures and plants during their swimming and snorkelling, especially when the water is warmest in March, April and May.

The Blue Pool is a unique and special place, home to a vast array of spectacular and ancient marine creatures. Though man-made, it is so well established that it has become an ecological nursery for the many organisms that live there.

Acknowledgements to Kyran Crane, Lois Haywood, Michael McMaster, Libby Hepburn and locals Dane and Rob Wimbush, John Southern and Danie Ondinea.

The couple responsible for the marine life pictures at the Blue Pool is Robin and Dane Wimbush. Robin took the underwater pictures and Dane collated them, naming and improving the photographs.

*Danie Ondinea*

## POSITION VACANT:

### Bermagui VIC needs you!

Do you love living in Bermagui? Do you love telling other people how great Bermagui is? Do you love meeting new people? Then the Bermagui Visitor Information Centre has just the job for you!

The Bermagui VIC is often the first point of call for tourists and visitors to our town. It opens its doors seven days a week and relies on a dedicated group of volunteers to ensure it is always open for our visitors. It is operated by the Bermagui Area Chamber of Commerce & Tourism with a part-time manager employed to keep everything running smoothly.

Recently, some of our volunteers have moved or 'retired' after long years of service, so we are looking to train up a new bunch of outgoing, committed volunteers to present the 'face' of Bermagui. You can expect to meet a variety of tourists, from overseas, from interstate, or from just up the road. Some are looking to stay, others just passing through. It is always a satisfying experience to be able to send them on their way armed with information that will help them explore our beautiful town.

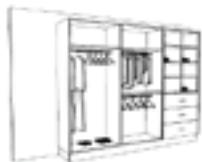
Volunteers are asked to make a commitment of at least one 3-hour shift per fortnight, however some volunteers work much more than this. During holiday times the VIC can be very, very busy and volunteers are asked to do some extra shifts if they can. You don't have to know everything about Bermagui – many of our volunteers have lived here just a short time but are enthusiastic ambassadors for this beautiful seaside town. The VIC also has a small retail section so you will need to be able to handle cash. Full training in all aspects of the VIC procedures will be given with new volunteers 'buddying up' with experienced team members.

So, if this sounds like something you would like to do and you enjoy engaging with people and have a friendly, cheerful personality, why not pop in and have a chat with our manager, Christine Bimson, or any of our volunteers, about joining our great team.

The Bermagui Visitor Information Centre is located in the Community Centre in Bunga Street, opposite Mitre 10, telephone 6493 3054.

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## Grants Assist Bermagui Men's Shed at Wallaga Lake



Construction of a new shed by the Wallaga Lake – Bermagui Men's Shed is well under way following grants received towards the cost

of the new shed under the NSW Government Community Building Partnership Program (2013), and the National Shed Development Grants coordinated by the Australian Men's Shed Association on behalf of the Federal Government (2014), which will help with accessible car parking and toilet facilities.

We would like to thank Andrew Constance, the State Member for Bega, who supported both applications, and Southern Rural Supplies and Fair Dinkum Sheds who are supporters of the Men's Shed organisation.

In August, our President John 'Robbo' Robinson was very pleased to receive a club grants cheque from the General Manager

Bermagui Country Club Robert Beuzeville, which will assist with the electrical fit out of the new shed.

The support through the grants received towards the cost of the new shed is very much appreciated, as our membership has grown to 40 plus since the shed was established in 2010, and the new shed when completed, will provide much needed additional workshop space and facilities.

We meet on Tuesdays and Thursdays each week from 10.00am to 2.00pm at the Umbarra Cultural Centre, Akolele. Any men interested in joining are most welcome to come along, have a cuppa and a chat and check out our men's shed.

## Bermagui School works for ANZAC Day Centenary

A group of Bermagui Public School students are working on a project to help the town's commemoration of the 100<sup>th</sup> Anniversary of ANZAC Day next year.

The Years 4/5 students will produce a booklet about citizens from the Bermagui district who served in World War One. Their teacher, Lynne Daly, remarked that this special project for the significant anniversary has complemented the learning and skills development of the student group.

The project is being done in conjunction with the Bermagui Sub-Branch of the Returned and Services League of Australia. Funding has been obtained through the Federal Government's Anzac Centenary Local Grants Program. It is expected that the booklet will be presented to the Sub-Branch at the main service on 25 April 2015, at the Bermagui War Memorial.

The RSL Sub-Branch has expressed delight and gratitude that the Bermagui School is making such a worthy contribution to the Anzac Day Centenary commemorations. The school has always played an important part on

the day, participating in the march up to the War Memorial overlooking Horseshoe Bay and in the order of service.

In addition to internet research for the project and outlining the individual stories of the serving personnel, the students have been on excursion to war memorials and historical displays in the district. Highlights of the excursion included the special WWI display in the Bega Valley Historical Museum and talks by local WWI historian Peter Lacey.

The local historical societies have also been helping by providing photographs and the project team invites the wider community to contribute material, particularly photographs of Bermagui citizens who served in the First World War, or just



The Bermagui Public School Years 4/5 Class with their teacher doing internet research for the ANZAC Day Centenary project.


photographs of Bermagui during the war years 1914–1918 to set the local scene. Please contact the project coordinator Dave Richard-Preston on 6493 3884, if you have items of interest.



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### *October events:*

***Social Bridge:* Wednesday 1st from 2.00 p.m.**

***Sunday Live Music:* 5th and 19th from 1.00 p.m.**

***Date for the Diary:* Tues 4th Nov: The Tilba Mug**

**Signposted off the Princes Highway,  
4 km north of Central Tilba. Tel: 4473 7308**

The arrival of a glorious spring is breathing new life into our busy little village with lots of new and exciting happenings, celebrations, new ventures and so much more.

First up is the Cobargo Farm Open Day from 9am–4pm on Saturday 4 October – see separate article.

The Olga Masters Festival is about to embark on us, featuring forums, a town walk and a cooking competition amongst other happenings, across the weekend of October 11 and 12.

Quaama/Cobargo Quilters will be holding their annual Open Day also on Saturday 11 October 2014 in the Cobargo School of Arts Hall from 9am–4pm. There will be a quilt exhibition, numerous sales tables, a raffle, and a sausage sizzle provided by the Men's Shed. Quilts will also be on display in the main street of Cobargo. Please call Lorraine James, ph. 6493 7175, or Cheryl Turney on 0427 936 424 for further information.

A new Op Shop has opened in Cobargo. Their first week of operation was a whopping success and they are in the process of building teams for each day they plan to be open. Under the umbrella of Cobargo Undertakings Assoc. Inc, the new Cobargo Op-Shop is in the smaller shop of Horst and Margaret's supermarket at



I told him he has an image problem, so he's looking for a more 'people-friendly' outfit.



Gnome Alley at no. 50 Princes Highway

47 Princes Highway, Cobargo. They plan to be open Tuesdays, Wednesdays and Fridays from 10am–3pm and Saturdays from 9.30am–12 noon, with a view to opening longer hours when more volunteers come on board. Drop in and meet the team. And if you have some time to spare, you might consider signing up to be volunteer.

Also to open soon in Cobargo, two new shops in the new complex at number 50. The building has been completed with landscaped gardens and even a 'Gnome Alley', the entrance of which is guarded by the village's resident gnomes. The community is grateful to Andrew Hayden for going in to bat for the gnomes' return when they were forcibly removed by council workers, and for providing them with a new home at number 50, where they continue to be a highlight for locals and visitors alike.

I love the way the Lazy Lizard Gallery changes its exhibition monthly. Opening on October 3 is an exhibition of recent works by

Patto, one of the gallery members. A bead artist herself, Patto will be joined in this exhibition by another local bead artist, Elizabeth Andalis, to present an array of stunning handmade bead creations.

If music is your passion, you'll be excited about the upcoming Cancer Council fundraiser at the Wandella Hall. Tom Noonan, with his passion for all things Soul, Rhythm and Blues, has organised for two DJs who specialise in vintage soul, rhythm & blues and early rock'n'roll music to come up from Melbourne and play at the Wandella Hall on Saturday 8 November. All the music on the night will be played on vinyl with the aim being to get everybody dancing! Chalk & Cheese will be organising a special Texas style bar-b-que at the venue for people to purchase on the night, with locally sourced meat from Benny's Butchery. All profits from the event will be donated to Cancer Council NSW. Doors open at 6pm and they'll be going until 'late'! If anyone would like to get involved to help out on the night they can contact Tom via email at [toen45@gmail.com](mailto:toen45@gmail.com)



Paul Lehman and cousin Donna baking pies


More exciting news for Cobargo is that our local bakery has changed hands. Sandy and Paul Lehmann, originally from Bega and



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Merimbula have moved in, reinvigorating the town with their friendly and generous spirits. Sandy and Paul have spent the last 22 years in Queensland in the timber industry as well as doing some relief bakery work. They have arrived back down south with four kelpies and blue dogs and their cats and horses. Greeted by a few hurdles initially, they donned their smiles and jumped them with good cheer and warm hearts. Sandy and Paul would like to thank everyone for their patronage and for making them feel so welcome. Sandy is supported in

the shop by Gloria Gannon and Paul's cousin Donna, from Quaama, is working with him in the kitchen. The bakery is open 7 days from 5 am. Public bathroom facility and eftpos are available.

Julie Bracher, our local hairdresser, is asking the community to sponsor her in her Shave For Cancer event, planned for November 1. The Cancer Council NSW holds this event annually in the hope that people will jump on board and help them raise funds towards cancer research. Julie, with her soon to be

'new do', is hoping to raise \$5000 for cancer research. Donations can be made online at [nsw.cancercouncilfundraising.org.au/DOIT14Julie](http://nsw.cancercouncilfundraising.org.au/DOIT14Julie), or in person at Mainstream Hair.

And finally, the first planning get together to get ETC (Eat, Think, Create) 2015 underway will happen on Thursday 25 September, 6pm at the Courtroom 36 Princes Highway Cobargo. All are welcome. For further info email [suzymc@ozemail.com.au](mailto:suzymc@ozemail.com.au) or ring mobile number 0487 813 490.

## Quaama/Cobargo Quilters' Open Day

Quaama/Cobargo Quilters will be holding their annual Open Day on Saturday, 11 October 2014 in the Cobargo School of Arts Hall from 9am to 4pm. There will be a quilt exhibition, numerous sales tables, a raffle, and a sausage sizzle provided by the Men's Shed. Quilts will also be on display in the main street of Cobargo. Please call Lorraine James on 6493 7175, or Cheryl Turney on 0427 936 424 for further information.

## Shave for Cancer

Julie Bracher from Mainstream Hair in Cobargo is doing it: shave for cancer Council NSW, on their mission to defeat cancer.

One in two Australians will unfortunately be diagnosed with cancer in their lifetime.

You can help reduce this statistic by sponsoring Julie: every dollar raised does make a big difference

To help Julie raise her goal of \$5,000 by November 1, donate at Mainstream Hair or online:

[nsw.cancercouncilfundraising.org.au/DOIT14Julie](http://nsw.cancercouncilfundraising.org.au/DOIT14Julie)



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## Raw Elements

*First exhibition for Cobargo Creators new feature artist program*

Local not for profit community arts organisation Cobargo Creators will launch their new feature artist program at 6pm on October 17 with the opening of *Raw Elements*, an exhibition of hand crafted jewellery by Angela Bell. Angela has been involved in the jewellery industry since 1986, commencing with an apprenticeship in Goulburn. After 24 years of working and studying in the jewellery industry in Goulburn, Sydney and the Darwin region Angela moved to the far south coast, a region she knows well as like so many city refugees, her family had been holidaying here regularly since 1979.

Angela now runs her own design studio and business, making unique pieces and exploring her creative ideas. Items are sold in the Cobargo Creators Centre and at local markets.

As a maker Angela sees her work as an exploration of possibilities within materials, techniques and form. She is fascinated by the ability to change and manipulate materials, drawing on surroundings for inspiration when creating colours and textures within her work. It is extremely rewarding for her to create individual pieces for clients that have significant meaning to them.

Angela's creative mantra is 'dream,



**Jeweller Angela Bell**

believe, achieve...'

Two more artists are already booked to have feature exhibitions in the Cobargo Creators Centre with many more to come and the creators look forward to using different areas of the centre's spaces to celebrate the variety of media and styles that our talented members work in.

*Raw Elements* opens at 6pm on 17 October in the Cobargo Creators Centre 60 Princes Highway Cobargo and closes on Saturday October 25.



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# Cobargo Show Society Spring Horse Show



Ladies Heifer event ride, 2013.

Cobargo Show Society will be holding their annual Spring Horse Show on Saturday 25 October at Cobargo Showgrounds. A full program of Hack classes (with 2nd chance classes), show jumping and novelties, will this year be joined by Team sorting events, Ladies

Heifer and Open Steer rides.

The Cobargo show has in recent years built on a successful open steer ride, with the introduction of the Ladies Heifer ride and the widely entertaining Bull ride. To encourage ongoing participation and development of skills for these events, a Bull-riding Instructional school is likely to be held simultaneously to our Spring Horse Show, commencing at 10am. The culmination of this school will provide attendees and any willing participants an opportunity to ride in the heifer and steer ride events in the afternoon. Thanks to Daniel Allen and Warren

Salway for the organisation of the school and following cattle events. Anyone interested in attending bull riding school is encouraged to contact Daniel Allen 0410 724 065 or Warren Salway 0407 105 767.

Full canteen facilities will be available,

camping \$15 per vehicle per night powered or \$10 unpowered.

Cobargo Show Society would like to thank the Cobargo Co-op and Chester and Smith for the generous sponsorship of Hack and Show jumping events respectively.

Hack and Show jumping classes will commence at 8:30am. Please see Cobargo Show Society website or facebook page for full program and updates. We would love to see you all there, whether it be participating, spectating or just for a great feed and catch up.

## Anglican Church Community

Those who are, or would like to see themselves as part of the Anglican Church community, are invited to join us in planning our future. We are looking at what the Anglican Church community will look like across the Parish (roughly the area covered by The Triangle) in 5–10 years time and what this means for today's planning. The workshop will be held at the Cobargo Anglican Church (Hoyer St) on 25 October at 2pm.

# Cobargo CWA seeks Citizens of the Year

Our next batch of Mother and Baby Packs are finally complete and will be winging their way to Papua New Guinea where they will be gratefully received. Each pack has a label stating it is from CWA Cobargo, NSW to help to make the connection. Thanks to everyone who has contributed either in goods or cash. Your generosity has been overwhelming – not that we should be surprised, living in the Triangle area.

On October 4 we will be catering for morning tea at Janet's Open Day at the Cobargo Farm and providing lunch at the exciting event of 'Coming Home – Olga Masters Festival' on Saturday at the Cobargo Showground on 11 October, so it will be a busy month for us.

Now is the time to start thinking about our Senior and Junior Cobargo Citizens of the

Year. As you know, Cobargo CWA sponsors the Australia Day festivities, with help from other local organisations. The highlight is the announcement of our Citizens of the Year, which are kept secret until the day. If you would like to nominate someone you feel is worthy of recognition, please jot down your reasons and forward them to Mary Williams, Cobargo CWA, PO Box 5114, Cobargo, 2550. If you have any queries, please call me on 6493 6167. We hope to be overwhelmed with nominations!

As you probably realise, we are involved in many different activities: lobbying governments, handicrafts, studying other countries, competing in cooking competitions, raising funds for medical research and many other worthy causes. Currently we are calling

on politicians and decision makers in the health sector to urgently investigate the contraction of Lyme disease in Australia as the focus of this year's CWA Awareness Week and supporting Alive and Well, a program which raises awareness of on-farm hazards and provides advice from farmers about managing these risks. The campaign features real farmers telling their story and giving advice on how to stay safe. (see [www.aliveandwell.net.au](http://www.aliveandwell.net.au))

If you are interested in joining us, finding out more about what we do or just dropping in for a cuppa, you will find us on October 14 at 10.00am at the CWA cottage on the Bermagui Road. You will receive a warm and friendly welcome. You can ring me for more information on 6493 6167.

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# Trails of Farm, Food and Artistic Delights

*Cobargo Farm Spring Open Day, Saturday 4 October 9am-4pm*

Cobargo Farm Spring Open Day is on again this coming October Long Weekend. Our theme this year is 'Trails of the Farm, Food and Artistic Delights'.

On Saturday 4 October the open day will again promote our various gardens with hosted walks and talks including growing vegetables, fruit and flowers.

Features throughout the day include demonstrations and activities from our talented

community including, a forge set up, woodturning, wool spinning, jewellery and felt making.

Artists are setting up a large canvas for anyone to join in, also watercolours, pastels and portrait sketching – always a great success.

There will be more cooking demonstrations this year using local produce and Bega Tafe will play a big part. Our food trail includes local bread baking, cheeses, meats, salads, homemade ice creams, wine tasting and honey (the local bee-keeper will demonstrate his skills). The CWA, Red Cross and the Cobargo Fire Brigade will also provide food and drink alternatives.

The children are never left out with activities galore including growing vegies, milking a cow and sheep shearing. They will love the animals including the vast quantity of pigs. The RFS will bring their fire truck too – a big hit with the kids.

New this year is a treasure hunt, incorporating all the days' activities.

Relax and enjoy music from our local musicians too.

Chill out country style in Cobargo 4 October where we will be showcasing local identities, doing what they do best – bringing back traditional ways within our busy modern



**Marge Goddard sharing her skills at the spinning wheel**



**May in spring**

life – a day of pleasure, fun and friendship the Cobargo way.

Entry is by gold coin donation. Cnr Bermagui Rd and Avernus St, Cobargo NSW

For further info contact Janet Doolin 02 6493 6817, 0409 033 828, [cobargofarm@hotmail.com](mailto:cobargofarm@hotmail.com), or check out our Facebook page.

## Lawful Happenings at the Courtroom

It has been six months since Sapphire Mediated Resolutions and the Courtroom community space opened the doors. Sapphire Mediated Resolutions is Cobargo's very own legal service. In the past six months solicitor Steve Ross and Suzy McKinnon, the volunteer manager of the Courtroom, have been considering the best way to continue to develop what has become a much appreciated community facility.

Steve has assisted over 50 clients and has also provided legal assistance and support on a pro bono basis to more than 30 members of the local community. In addition, in exchange for a gold coin donation to the Rural Fire Service, Steve will witness documents and certify copies of documents. Steve has just been able to make a donation of \$100 to the Cobargo RFS from this service.

The Courtroom has hosted two of 'The Little Night In' events showcasing local young

musicians. This event has now moved to the Quaama Hall with a highly successful cool August Night attracting over 90 people.

Poets, artists, meditators, 'Eat, Think, Create' (ETC) weekend makers and seed savers are now all using the Courtroom on a regular basis and Suzy has plans well under way to further increase the use of the Courtroom. If you are looking for a welcoming environment in which to host any community activity or group please call Suzy to see if the Courtroom might be suitable.

Sapphire Mediated Resolutions aims to be far more than just your standard legal practice. Steve works to make the law understandable and non-threatening, which is why he is also happy to provide his knowledge and expertise to community forums such as the very successful Demystifying Death and Dying Event held as part of the Cobargo ETC weekend.

It is truly a family venture with son

Connor Ross being the administration assistant on Mondays and Tuesdays. The office hours for both the Legal Service and the Courtroom are Monday to Thursday 10am to 4pm, other times by appointment.

For all legal matters ring Steve on 6493 6488, for the Courtroom ring Suzy on 0487 813 490 or drop in to 36 Princes Highway Cobargo.

There is also a free legal service, by appointment only, on the last Saturday of each month.



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Ads \$20. To book an ad, please call Nerida on 6493 7222 9am - 6pm, **before sending your ad.**

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### Open Day Fun at Montreal Goldfield

October 11 is Montreal Goldfield Heritage Day on site on Wallaga Lake Road, 7 km north of Bermagui.

The gate is open from 9.30 am till 3.00 pm. Entry is \$5.00 pp or \$20.00 pf and includes a guided tour, and/or a cup of billy tea and some damper.

This year there will be a Poet's Corner, so bring a poem along to read aloud around a camp site or arrive in period costume (1880s) to add to the atmosphere of the day. Geoffrey is reciting some of his work at 1.00 pm.

Demonstrations of the use of fibres in our lives will be shown and there will be Back to School dress-ups, Gold Panning, a trading table and more. The Men's Shed members will provide a succulent sausage sizzle while the renown Montreal Pit Singers and Murray on accordion will do great things to some Aussie Bush songs. There will also be a display of

Australian memorabilia.

And remember, the goldfield is not a dry dusty place full of bare dirt and mullock heaps but a beautiful walk through the Australian bush amongst wild flowers and tall tree ferns.

The Heritage Centre has some great information panels and a film to watch and books to look at and things to do.

And there is more! And of course, don't forget Oscar!



The fabulous Montreal Pit Singers

### Soul Collage at WRC

Soul Collage is a process for accessing your intuition and creating an incredible deck of cards with deep personal meaning that will help you with life's questions and transitions.

The collage images are those that you select which come straight through your soul, bypassing the mind.

This is a creative process which anyone can do. All materials provided but if you have magazines, greeting cards, personal photos, postcards – bring them along! The trainer is Prem Kranti and no artistic experience required.

Soul Collage will be held at the Women's Resource Centre, 14 Peden St, Bega on Thursday 9 October 1.30–4pm. Phone 6492 1367 to book your place.

This is a FREE course event but donations are appreciated!

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

## Attention Horse Owners: Do you have a PIC?

Property Identification Codes (PICs) are a national system of property identification. In NSW a PIC is a unique eight-character number assigned by Local Land Services to properties with livestock. For many years NSW legislation has required owners of cattle, sheep, goats and pigs to have a PIC. The provision of PICs allows the tracing of livestock associated with a specific property to assist with disease and chemical residue management.

On 1 September 2012, this *legal requirement* was extended to include the land on which other stock, *including horses*, are kept.

#### Why include horses in the system?

The outbreak of Equine Influenza (EI) in 2007 highlighted the need for NSW to join all other Australian states and territories by including horses in its PIC system. Control measures in this disease outbreak were initially hampered as it was not known *where* horses were located or *how many* there were. It was subsequently agreed by major NSW horse industry groups and NSW and Australian Governments that *all* properties with resident horses should be registered with a PIC.

#### What difference will it make?

In the event of future disease outbreaks or other emergencies the information PICs provide will identify the location of properties with horses and will allow a quick and effective response for the benefit of horses, their owners, property holders and associated industries.

#### What if I don't own the property on which my horse resides?

Normally the property owner should apply for the PIC. However, if the property owner is unable or unwilling to do so, you can apply on their behalf if you can provide their written permission.

#### Will I need to give the PIC to anyone?

A PIC is required for health or export certification of horses. To enter horses in events, some equestrian event organisers in NSW are making it mandatory to provide the PIC of the property where the horse normally resides. This is already a requirement in Queensland.

South East Local Land Services supports the Far South Coast and Tablelands Agricultural Show Societies initiative of enforcing the provision of PICs on entry forms as a condition of entry into equine events from 1 January



2015. This will affect horses going to the Bega, Bemboka, Bombala, Candelo, Cobargo, Cooma, Dalgety, Delegate, Eurobodalla, Nimmitabel and Pambula Shows.

It is easy to obtain a PIC for the property where you keep your horse. To apply for a PIC and for further information, simply visit [www.lls.nsw.gov.au](http://www.lls.nsw.gov.au) and click on "Get a PIC" from the right-hand menu, or contact your nearest Local Land Services office.

*Helen Schaefer BVSc  
District Veterinarian*

*South East Local Land Services*

*Phone: 02 6492 1283 Mobile: 0417 296 739*

*Email: [Helen.Schaefer@lls.nsw.gov.au](mailto:Helen.Schaefer@lls.nsw.gov.au)*

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[www.thetriangle.org.au](http://www.thetriangle.org.au)

Our agreement with local community web network Austcomm has come to an end, so now we're hosting our own site. For the techies among you, it's on a Wordpress platform, so it's much easier to update.

We're adding more content all the time. We'll still be uploading every issue, and we've just about caught up with back issues so there's a wealth of recent triangle-area history there, back to 2007.

There's all our contact information, including new email addresses for each area – Bermagui, Cobargo, Quaama and Tilba. These addresses are also in the "Who Does the Work" box on page 19. So please use them to contact your local *Triangle* correspondent directly.

There's an 'Off the page' page, for items that are worthy to share but didn't make it into the paper for one reason or another. Sometimes they're too late. Sometimes we receive articles that are too long for *The Triangle* print edition but deserve to be shared, and you may start seeing them here.

There is also a Paypal button so advertisers can pay their accounts online.

Last but certainly not least, there's a bright and shiny Donate button on each page. Please feel free to support your local rag and try it out!

## Next Fruit Fly Program

The 2014–2015 fruit fly baiting season has started with free weekly baits available again in various locations across the Bega Valley. Of particular note for *Triangle* readers, the free baits are now available from Bermagui Mitre 10 and Cobargo Farm.

Everyone with fruit trees or growing vegetables prone to fruit fly such as tomatoes and capsicums is encouraged to participate as early in the season as possible. Early control, even before most fruit sets, means the fruit fly population has no chance to build up and a better chance of maggot free fruit later in the season as it ripens.

The free bait program is funded by the Bega Valley Seed Savers from sales of their locally grown seeds. The program relies on the efforts of many wonderful volunteers.

Why not pick up the free baits for your neighbours as well as your own garden? Or create a roster and share the weekly workload.

Contact details for area coordinators and more details about how the program works is available at [seedsavers.scpa.org.au](http://seedsavers.scpa.org.au).



*Tyengar yoga*

**Tuesday Bega  
Wednesday Tanja  
Thursday Bermagui**

*With Certified Tyengar Teacher Paula Zasciolo*

**call Paula 0458 271 168**

## Parlez-vous Français?



Monique Deprez (left) leads her French class students in a salute to Bastille Day.

What a multilingual, multitasking group of students we have within our U3A Bermagui & District membership. With several language courses being offered each term, our members are not only learning to speak another language, but getting a feel for the country whose language they have chosen to learn.

French-born Madame Monique Deprez runs her very successful French class every Monday afternoon with an enthusiastic class of up to 15 students. Some already speak French quite well, after living in France for some time, others hope to travel to France in the future and want to gain some fluency and others just come along for the challenge and stimulation of learning something new.

French culture was certainly on the table when Monique recently hosted a Bastille Day luncheon for the class. The class enjoyed some fine food, and of course a bottle or two of red wine, while learning a little more about French culture.

Italian born Signori Paolo Colombo had been running an Advanced Colloquial Italian

course for U3A, but after a number of requests, offered a beginners course in third term. Paolo aims to teach the beginners' course for two terms, then in 2015 resume the Advanced class, hoping that a number of beginners will move onto this.

Italian culture is also explored throughout the course in an entertaining and informative fashion, particularly in the Advanced class where laughter is constantly heard from the class at the Bermagui Community Centre.

If you are interested in learning a new language, or just want to find out what other courses U3A Bermagui & District is running, please go to our website: [bermagui.u3anet.org.au](http://bermagui.u3anet.org.au) or pick up an information brochure at Bermagui Library, Bermagui Visitors Information Centre, Bermagui Country Club, Well Thumbed Books, Cobargo or Narooma Library.

Term 4 registration day will be held on Wednesday 1 October, 10 am to 12 noon at the Bermagui Country Club.

## Choirs for Timor Leste

Lift your spirits and sing! sing! sing! Sing along and enjoy the talents of six local choirs in the Bega Valley who, on Sunday October 26 at Mumbulla School from 4.30 pm will be displaying their talents to raise funds for Timor Leste.

Once again the Bega Valley Advocates for Timor Leste (BVATL) invite the Bega community to share this inspiring musical experience.

Geoffrey Badger, Dan Scollay, Dave Crowden and Kate Burke are the talented choir leaders who will provide a variety of songs ranging from the sacred, to children's songs, Gospel singing, and deep and meaningful singing by the men of the Mumbullahdachs.

The finale will include a combination of singing by all the choirs.

Music, especially singing, is a very special

and important part of the lives of the people of Natabora where the BVATL have been working for the past ten years.

They are such happy people and their friendship and warm welcoming attitude is especially valued by the Advocates and students and friends who have recently visited them.

It is most appropriate that the funds raised here in Bega will be used to purchase equipment for concerts and musical events in the Natabora/Barique area.

Concert entry is \$15.00 per person, \$10.00 concession and children are free. A barbecue with salad is available for dinner.

So come and sing and celebrate with the BVATL and the choirs on Sunday October 26 from 4.30 pm at Mumbulla School.

For more information contact Dave on mobile telephone number 0404 359 631.

## Alan Tongue – Ambassador for a Good Cause



Ambassador Alan Tongue

### *NRL personality gets behind the Bega Valley Relay for Life*

This year is the eighth annual Bega Valley Relay for Life, being held October 11 and 12 at the Pambula Sports Ground in Pambula. Relay for Life is a fundraising event where teams walk a track to honour those in their community who are battling cancer, those who are caring for someone on a cancer journey, and to honour those we have lost.

Alan Tongue, former Canberra Raiders captain and ten year veteran, is joining the fight against cancer by becoming our 2014 NRL Ambassador at the Bega Valley Relay for Life.

"I'm stoked to come down and support this event, which is such an important one for the community. "There isn't anybody I know who hasn't been touched by cancer, so events like this that bring the community together to fight back are so fantastic," Mr Tongue said.

"We'll be hosting an NRL hour with giveaways and activities and would love to see

the community out in force for this year's Bega Valley Relay for Life!" he continued.

Sarah Flynn, Community Relations Coordinator at Cancer Council NSW, says that it's people like Alan Tongue getting behind the event that make it even more special. "The Relay is such a special thing; seeing the whole community out there in force on that track blows my mind every year. Once you've Relayed once – you're hooked!"

Ms Flynn continued, "The support of the NRL and in particular Alan Tongue is incredible; we can't wait to show him what Relay for Life is all about and to have him part of our event that honours cancer survivors and carers in the Bega Valley."

Relay for Life Bega Valley-Pambula Sports Ground, Pambula -Saturday October 11 at 2pm, Opening Ceremony 2.30pm

## Becoming Who We Already Are

A Becoming Who We Already Are retreat will be held at Island View Beach Resort, Narooma on weekend of Nov 8 to 9, 2014.

This weekend retreat offers spiritual growth to all who believe in a Higher Power; no particular religious persuasion is represented.

We have six amazing local presenters, all talented in their own fields, presenting workshops on fascinating, life-changing subjects.

The Bagladies of Narooma who support the Asha Foundation, enabling girls in rural Nepal to attend school, now sponsor this enlightening retreat in the relaxing setting of the Island View, 7323 Princes Hwy, Narooma; all for a nominal \$100.

You may be interested in viewing the website [www.ashaoundation.org.au](http://www.ashaoundation.org.au)

A deposit of \$20 can be made into the IMB Narooma Account 200711278, BSB 641 800 by 17 October 2014; Account Name L Schmaman/M Wheatley-Narooma has it in the Bag.

On your deposit, the reference should please be: YOUR NAME/RETREAT. Kindly then email Lorraine and/or Mandy to inform of your attendance.

Further information regarding this retreat will then be emailed to you. For any further information, please contact:

Lorraine Schmaman: [bestschmays@bigpond.com](mailto:bestschmays@bigpond.com) or phone 0410 289 052

Mandy Wheatley: [mmjcwheatley@bigpond.com](mailto:mmjcwheatley@bigpond.com) or phone 0410 270 132

## Nourish at WRC

This is an opportunity for women and children to use mindfulness practices, art, movement and meditation. Plus learn new recipes and cooking demonstrations and so much more

The trainer is naturopath and art therapist Ruth Haggar. This course is to take place over 6 weeks, 1–3pm Wednesdays from October 1 to November 5.

It will be held at the Women's Resource Centre, 14 Peden St, Bega. Phone 6492 1367 to book your place.

This is a FREE course event but donations are appreciated!

*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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# Ringling for Climate Action



**Ringling the Bells:** The Reverend Linda Chapman led the Moruya Climate Action march to St Johns Anglican Church where the bell was rung at exactly 1pm in concert with Anglican Churches around Australia and the world.

On Sunday 21 September more than 120 people helped make history by kicking off the global People's Climate Mobilisation in our own community of Moruya. We joined more than a million people across the world for the largest climate mobilisation ever seen.

The People's Climate Picnic in Moruya was co-hosted by Annette Kennewell representing Earth Hour Action in the Eurobodalla community and Reverend Linda Chapman of the Anglican Church in Moruya. This event brought together more than 120 people galvanised grassroots climate action in our community.

People gathered at Riverside Park in Moruya at 12.30pm and then walked to the Anglican Church where Reverend Linda Chapman arranged for the church bell to be rang at exactly 1.00 pm in unison with other churches and faith groups around Australia.

Linda Chapman then spoke movingly about the importance of climate change to her community and the world. Linda announced that the Anglican Church will be divesting in support of renewable energy.

## Treat all snakes as venomous as they emerge this spring

NSW National Parks and Wildlife Service (NPWS) urges people in the cooler regions to watch for snakes, which are re-emerging after winter hibernation.

Never try to catch or kill a snake both for the animal's sake, and because this is when the majority of bites occur. Snakes are protected by law and play an important role in the environment by keeping mice and other species under control.

Discourage snakes from lingering on your property by: removing poultry feed, cat food, or other food available that attracts mice, a common prey for snakes; tidying yards, clipping lawns, and clearing vegetation under fence lines so that snakes feel exposed rather than sheltered in these areas; filling gaps under doors and holes in walls to keep snakes out of the house.

If snakes do come into contact with children, adults or pets, give the snake plenty of room to escape. If you call a licenced snake



handler to assist, ensure somebody watches the snake from a safe distance so it can be located when help arrives.

Be snake aware at all times, including during bushwalks or when working outdoors. If you are going somewhere that snakes are likely to be, wear sturdy shoes and long trousers made from thick cloth for better protection.

For more information about snakes:  
[www.environment.nsw.gov.au/animals/Snakes.htm](http://www.environment.nsw.gov.au/animals/Snakes.htm)

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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:

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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.

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## 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 we have two contributions: poems about spring from Karen O'Cleary of Tanja and from Margo Pantland of Cobargo.

### Spring

Spring is fast aspringing  
The Spinebills are a-dinging  
The Blackbird's busily singing  
On mating flights they're winging  
In growth, the season's swinging  
and jobs to do – it's bringing ...

*Margo Pantland*



*drawing by Naomi Lewis*

### Hello and Happy Spring to you all!

Here the diamond python is out sunbaking on the verandah rafters and mr and mrs wood duck have just brought the chicks down from the nest for their first waddle. mr and mrs blue fairy wren wake me in the mornings pecking on the bedroom window. Wisteria about to pop. Bliss.

*Karen O'Clery*

## Spring is in the air ... as are the magpies and plovers



Breeding season is in full swoop for magpies, plovers and many other native birds and these protected animals may become aggressive if they feel threatened.

The NSW National Parks and Wildlife Service (NPWS) reminds people to avoid territorial birds in the coming weeks, as their behaviour should mellow by October.

All native species are protected and anyone concerned about an aggressive bird should contact their nearest NPWS office or call 1300 361 967.

Measures people can take, and should teach children, include to not provoke the birds, hold an umbrella or stick above your head to deter swooping, avoid and hurry past nesting sites, wear a hat, if on a bike dismount to avoid falling off and move away quickly, control dogs within 100 metres of nests and to warn others about bird territories.

Read more about managing aggressive birds:

[www.environment.nsw.gov.au/resources/nature/PolicyOnManagementOfAggressiveNativeBirds.pdf](http://www.environment.nsw.gov.au/resources/nature/PolicyOnManagementOfAggressiveNativeBirds.pdf)

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.





# Alex from Paris plays Windsong

Alex Stuart, a guitarist and composer with local connections who has been based in Paris since 2005, will return here to perform at a Zephyrs concert on October 26. He will be playing with four award-winning Australian musicians as the 'Alex Stuart Quintet' at Four Winds' stunning new Windsong Pavilion at Barragga Bay.

The concert will be a return for Alex on two counts: it follows his quartet's sell-out Zephyrs concert at the Bermagui Community Hall in 2012; and he is coming back to a much-loved place, where he spent a great deal of his youth and that has inspired several of his compositions, most recently 'Cuttagee, Wapengo' – a fond remembering of the region from Europe.

The Zephyrs concert is part of an Australian tour to launch his new album, *Place to Be*. The tour includes Melbourne's Bennett's Lane jazz club, Venue 505 in Sydney, The Street Theatre in Canberra and MONA in Hobart. The other musicians are Julien Wilson (sax), Miroslav Bukovsky (trumpet), Jonathon Zwartz (double bass) and Tim Firth (drums).

Alex moved to Paris after graduating from ANU's School of Music in Canberra. He immersed himself in Paris's jazz scene and its rich and varied musical cultures and, in a residency in India, in the Hindustani classical tradition. He is now recognised in Europe for his compositions and performances, especially after releasing his 2010 album, *Around*, and



The Alex Stuart Quintet

winning the prestigious 2011 'Révelation' prize at France's largest jazz festival, 'Jazz à Juan'.

The Australian tour follows the French launch of *Place to Be* in May at Paris's iconic Sunset Jazz Club. The album has received an enthusiastic critical response in France. For example, France's *Nouvelle-Vague* magazine described it as 'balanced to perfection ... one of the best jazz albums of the year' and awarded it 5 out of 5 stars, while national radio station France Musique made it a feature album on its jazz program and praised it as 'an absolutely superb album ... music that shimmers'.

In Australia, ABC Jazz made it a Feature Album while *The Australian's* John McBeath

gave it 4 out of 5 stars.

*Place to Be* is an 'ode to cultural openness', with Alex Stuart finding inspiration in many places and cultures. These include the jazz tradition, contemporary jazz, African and South American grooves, rock and post-rock, Indian and Balkan music, Australia (particularly the Far South Coast), life in Paris, the sea and surfing and much more.

The Alex Stuart Quintet, 3:00pm, Sunday 26 October at the Four Winds Windsong Pavilion Barragga Bay (near Bermagui). Price \$50 (includes finger food and wine after the concert). Information and tickets: [www.zephyrsjazz.com.au/](http://www.zephyrsjazz.com.au/)

## Spring Watercolour Workshop...



Jan Ward's delicate watercolour painting

In October Jan Ward will be offering two day workshops on Watercolour Painting. Jan Ward will teach skills and techniques gained over 30 odd years to assist you, the beginner, or the more experienced in creating a watercolour project.

Dates are 25 and 26 October @ the School of Arts Hall, Cobargo

For bookings and or more info email: [artsincobargo@gmail.com](mailto:artsincobargo@gmail.com)

## ...and Clay Sculpture as well

On November 15 and 16 Joy Georgeson will hold a Clay Sculpture weekend at her place.

With your hands and Joy's 30 years of experience as a teacher and exhibiting artist you will design and build a sculpture for your garden. Clays, firing, and decorating will all be covered.

Numbers are limited for these workshops and bookings can be made at [artsincobargo@gmail.com](mailto:artsincobargo@gmail.com)

Pictured right is *Sea Maiden* by Joy Georgeson



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## Weeds to Wildflowers at Ivy Hill

Weeds to Wildflowers is the theme for spring at Ivy Hill Gallery. With seven artists taking part there is plenty of scope for varied interpretation.

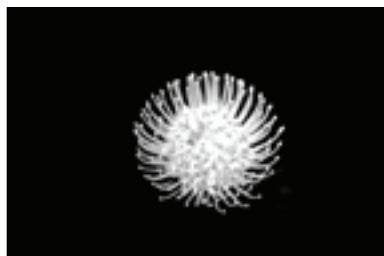
Using ink and watercolour, Veronica O'Leary has created delicate drawings with a touch of colour for both weeds and wildflowers. Tanja Riese has watercolours of perfect rock lilies and Deb Johansen has done bunches of native flowers in oil on paper.

Birds feature with the flora in the paintings of Canberra artists Julie Bradley and Liz Faul. Julie uses delicate Japanese papers for her collage and Liz makes comment on the introduced weeds like cotoneaster, blackberry and pyracantha.

Petra Murphy has garden spheres and rolled platters in stoneware clay with a copper glaze inside the bowl and an unglazed textured exterior surface.

Tony Millard's enhanced black and white photographs of single flowers add to the mix with an edgy perspective.

See this exhibition from 3 October to 3 November at Ivy Hill Gallery on the coast road between Bermagui and Tathra. Gallery hours are 10 to 5 Friday through to Monday. Catalogues at [www.ivyhill.com.au](http://www.ivyhill.com.au).



Tony Millard's stunning photography

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## Everywhere you Look – Wendy Fairclough

3 October to 17 November, 2014

Wendy Fairclough has always pushed the boundaries. Predominantly using glass as her medium, she challenges the normal understanding of glass being reflective and transparent by making translucent works that are potentially charged with her sense of humanity and justice. Common to all, no matter what culture or religion, are the day-to-day activities surrounding food, ritual and work. Common also are visions of beauty everywhere you look but sometimes it requires an artist's understanding of light, colour and composition to see such in ordinary objects of daily life. In constructing a visual language from commonplace objects, Fairclough allows scope for the viewer to construct their own interpretations, something the artist eagerly encourages. Fairclough's understated aesthetic combines approaches derived from painting, printmaking, sculpture and installation with a deep and abiding love of the materiality of glass. Casting glass is very time-consuming in all the processes required and in this recently made exhibition, Wendy Fairclough has achieved works that are arresting, luminous and magnetic. Currently represented in The Waterhouse Natural Science Art Prize exhibition, her



Wendy Fairclough's glass art

work is in the public collections of the NGA, Canberra; MAD, Canberra; ANU, Canberra; Australian National Art Glass Collection; Wagga Wagga Art Gallery and the Museum of NZ Te Papa Tongarewa, NZ.

Narek Galleries is at the Old Tanja Church, 1140 Tathra-Bermagui Rd. Tanja. Opening hours are 10.30 to 5.30 Friday to Monday. Phone 6494 0112, or email: [info@narekgalleries.com](mailto:info@narekgalleries.com)

## The latest on Artspace at Fisherman's Wharf

Following on from Tanya's exhibition will be The Masterworks Exhibition, which opens on Thursday evening the 30 September. Every member of the artist-run Shop 7 Artspace group has pulled out all stops to create a body of work inspired by the works of the Great Masters.

A special 'Champagne and Canapé' preview of the Masterworks exhibition is offered to 'The Friends of the Gallery'. As a Friend you get the opportunity to meet the artists and discuss their work. You'll also have an opportunity to share social occasions with art minded people and enjoy special group outings to galleries and events around the Sapphire Coast. A quarterly newsletter covering all the upcoming art happenings means you'll never miss another exhibition.

Pick up your membership form next time you visit and join in the fun and friendship. Friends of ArtSpace at [friendsofartspace7@gmail.com](mailto:friendsofartspace7@gmail.com)

Carolyn Bate



Tanya Nelipa

After weeks of renovation the gallery is now buzzing with excitement, as the major prize winning artist from the Harbour competition, Tanya Nelipa, opens her first exhibition. Anyone who missed out on purchasing Tanya's wonderful seascapes will have an opportunity to see her latest offerings. Her exhibition only lasts for two weeks, so don't delay.





## Yuin Folk Club Presents Beth Patterson

Thursday October 23 at the Cobargo Hotel from 7.30 pm



Beth Bouzouki Temptation

Beth Patterson, from New Orleans, is a dynamic multi instrumentalist who plays the bouzouki and her music style can be described as SWAP – Songwriter/World/Acoustic/Progressive.

You can hear some of her music on the website [www.bethpattersonmusic.com](http://www.bethpattersonmusic.com)

Combining traditional Irish, Celtic and folk ballads with Cajun, world-beat and progressive rock influences, her own creative songwriting and a unique sense of humour, Patterson's wit, charm, and beauty are as memorable as her powerful music.

Born in Lafayette, Louisiana, New

Orleans-based Beth Patterson gathers musical influences like she's cooking up a simmering pot of particularly spicy gumbo to share with her audiences. Her travels to Ireland and her ethnomusicology studies at University College Cork sharpened her palette for music from all over, and listeners can now feast on the sonic flavors of Celtic, West African, Indian, Balkan, and Indonesian music, with a dash of her youthful progressive rock leanings here and there.

Beth began her musical career as a classical oboist and Cajun bass player in

## Some Animal A Bird Mainly Human

a season of award winning short plays from two theatre companies at the Murrah Hall

This will be the first 'showings collaboration' between Turning Circle (Bermi) and Theatre Onset (Bega). Expanding the boundaries of theatre, local audiences are in for a treat with this thematically eclectic selection of short plays.

Among Theatre Onset's offerings, *Border Patrol* (written and directed by David Stocker) and *Ten Minute Love Story* (written by Patrick O'Halloran and Directed by Jane Gordon) were awarded people's choice award, best actress, best script and best play respectively at last years short + sweet festival in Merimbula.

In formulating the program Bermi Theatre Director Howard Stanley said: "Border Patrol and Ten Minute Love Story, along with the Jamie Forbes' script, *Bula Rat*, are excellent pieces of writing and performance which deserve wider audiences."

Two monologues are also being presented from the recent Theatre Onset show,

*Talking With...* by the American playwright, Jane Martin. Jane Gordon and Mahamati perform *15 Minutes* and *Handler*.

Turning Circle are presenting *Kitty the Waitress* by American absurdist comic genius Christopher Durang and *Hunter and Bird*, previously presented at a Bermi House Show.

These seven plays are short, energetically engaging and travel easily and it seemed obvious to Howard Stanley (and to Shakespeare) that if people (or the nobility) can't or won't travel then maybe the shows could.

The directors of these plays are Jamie Forbes, Jane Gordon, Howard Stanley and David Stocker.

This show is on at the Murrah Hall for three nights only, Friday, Saturday and Sunday October 23, 24 and 25 from 7.30pm. Entry is \$20 and seating is limited to 80.

Book at [murrah.hall@gmail.com](mailto:murrah.hall@gmail.com) or by phoning 6493 4974

her early teens, but the Irish bouzoukis, eight- and ten-stringed adaptations of the traditional Greek instrument, are her true weapons of choice. Audiences practically have to duck from sparks when the strumming gets fierce, and bar-rooms have been known to fall silent as listeners squint for the extra hands you'll swear she uses to conjure her dynamic melodies. Like all spells, her enchantments take many forms.

Along with the mythic, elemental imagery that courses through her own songwriting, Patterson might sing a haunting traditional ballad, or rope you in with a raunchy number, adding her own jokes with a sense of humor that makes even New Orleans bartenders blush. She's worked this magic in over a dozen countries to date.

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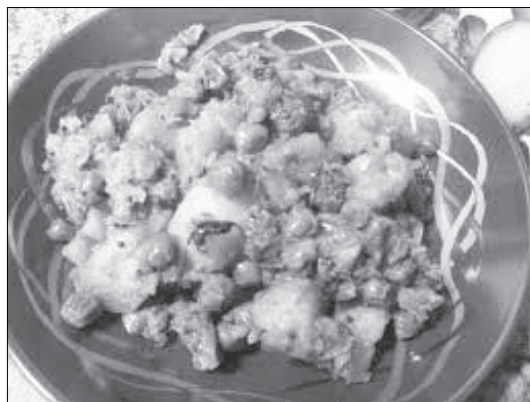
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There's nothing quite like peas fresh from the garden, whether they are the varieties like Sugar Snap and Snow peas where you eat the pods, or the traditional sort that need podding. At this time of the year my husband the vegie grower offers me bouquets of broccoli and baskets of peas and carrots. He prefers his greens steamed or cooked simply in stir-fries, but sometimes I like to do a more exotic dish like this Indian favourite.

Don't be alarmed by the unusual ingredients. Substitute curry powder or paste to your taste. It won't be quite so authentic but it's worth a try.

## Potato and Pea Dry Curry

500 g potatoes  
500 g fresh peas in the pod  
2 tbsp ghee or oil  
1½ tsp panch phora (see below)  
1 large onion, finely chopped  
2 tbsp chopped fresh mint or coriander leaves  
1 tsp grated fresh ginger  
1 tsp ground turmeric  
1½ tsp salt  
½ tsp chilli powder (optional)  
¼ cup hot water  
To finish:  
1 tsp garam masala  
1 tbsp lemon juice



Panch phora means a combination of five seeds. Mix 2 tablespoon each of black mustard seed, cumin seed, and black cumin seed with 1 tablespoon each of fenugreek and fennel seeds. Store in a glass jar with tightly fitting lid and shake before using.

Peel and dice potatoes. Shell peas. Heat ghee or oil and fry panch phora, then onion. Add spices, chopped herbs and vegetables, stir well and sprinkle with hot water. Cover saucepan and cook over a very low heat for 20 mins, shaking the pan occasionally. Sprinkle with garam masala and lemon juice, replace lid and cook for a further 10 mins. Serve with rice or chapatis, or for a touch of Sri Lanka, add coconut and make these simple Rotis.

## Rotis

2 cups roti flour, self-raising flour or rice flour  
½ cup desiccated coconut  
1 tsp salt  
scant 1 cup water  
ghee or oil for cooking

Mix flour, coconut and salt in a bowl. Add enough water to form a soft dough. Knead until the dough forms a ball. Rest it for about 30 mins. Shape into small balls and pat out into circles the size of a saucer. Cook on a hot griddle or in a heavy frying pan lightly greased with ghee or oil. Serve hot.

I hope that you enjoy expanding your horizons!



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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)



## Grevillea - a plant for all seasons

This month I thought I might digress from the usual gardening hints and concentrate on a specific group of plants that has increased in popularity to become one of Australia's biggest available native plants – Grevillea.

Grevilleas have been used in ornamental horticulture for nearly 100 years and have been a favourite of many home gardeners and landscapers in public landscaping for their ability to fit into any horticultural feature that is required.

There will be a variety available that will give a flower in your garden in every season of the year. Winter flowering forms are very special in that they will provide nectar for nectar foraging birds that frequent your garden at that time of the year.

The genus has plants that suit a wide range of uses from ground cover to screening from bird attraction to animal deterrent (prickly forms).

Much work has been done in the breeding of new varieties by hybridisation of certain parent plants that have a particular attribute like size, flower type, drought tolerance and so on. By crossing two plants with different special features a new variety is developed that has all the good features of its parents thus giving us a plant of exceptional value.

This hybridisation can be done in a nursery situation where a nurseryman wishes to develop a new plant or can be done by nature itself wherein two different species that are grown side by side are cross pollinated and a seedling is developed nearby and then come across by a human who then grows it on, to produce a new variety. A lot of these new varieties are then named by the discoverer of this new plant and then registered under a Plant Breeder Right. That developer then has exclusive right to market that plant and is paid a royalty by anyone else, who might like to grow it commercially.

In recent years a new growing method has come into place wherein a beautiful species from say Western Australia has been grafted onto an east coast species to give that plant the ability to grow outside its normal growing area. In many cases the understock used will be Grevillea robusta (Silky Oak) and this gives the plant the ability to handle conditions like clay soils and humidity, experienced on the east coast. A lovely example of this is Grevillea plurijuga (Purple Haze) which has its originality in Western Australia.



**Grevillea plurijuga - fine foliage with bronze tips**

Many ground cover forms have also been grafted onto what is called a high graft and that is on a standard of about one to one and a half metres in height, similar to a standard rose. These are great in a pot or as a special feature in a particular part of the garden.

In speaking of pots, Grevillea are a great pot plant. Care must be taken in using a variety that doesn't need a lot of pruning to keep it in check. The variety I have used is 'Peaches and Cream'. This is one of the most prolific flowering and all around great Grevillea that has been developed in recent years. Not only is it good for pots, bird attraction and the like but will grow in a garden from first line coastal to inland gardens.

In using Grevillea in pots it is advisable to use a native potting mix or a premium potting mix and then to fertilise with a slow release or liquid native plant food.

Grevillea will grow in a wide range of soils from loam through clay but are not overall fond of a sandy soil.

In preparation for planting, a wide hole, but no too deep, should be dug and depending on the severity of clay some organic planting mix could be mixed with your existing soil to give the plant a good start. Water in with a combination seaweed and fish emulsion fertiliser. These are not too strong as an initial fertiliser and have a natural growth stimulant to help in establishment.

Fertilising from that point on should be at regular intervals throughout the year except winter, with a native plant food.

There are very few diseases that can cause problems with Grevillea and a trip to the local nursery with an example of the problem will usually solve the problem quickly.

Other maintenance includes a regular prune to keep them in shape and to promote new flowering wood. Don't be afraid to cut them back hard. They will thrive from this.

Call into your local nursery and ask the nursery person to show you the great selection of this most beautiful Australian plant. No doubt there will be one to suit your particular gardening situation.

### Coolagolite Auto Spares and Mechanical

For your mechanical needs from motorcycles to trucks and everything in between.

OPEN Mon-Fri 8am -5pm Sat 8.30 - 11.30

Phone Brad and Gail

**6493-6453**

### Belongings

SELECTED ITEMS OF FURNITURE AND HOMEWARES WORTHY OF A SECOND CHANCE

3/2 Wallaga St, Bermagui  
0488 950 165

### Cobargo Hotel Motel & Restaurant



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

See back page for events!



PRECISION ACCURACY AESTHETICS  
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- All Drainage & Sewerage Works
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- Footings
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- House sites
- Trenches
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**FOR A FREE QUOTE**

PHONE 6493 3242  
OR MOB 0400 905 297

**Ian McEwan**

## **The Children Act**

Jonothan Cape, \$29.99

I love it when one of your favorite authors produces a new book, and this was no disappointment – for me and for everyone else it seems as it's hit the best-seller list for September.

It's a very short novel, more like his *On Chesil Beach* than some of his larger tomes.

The main character is Fiona Maye, a High Court judge presiding over cases in the family court. One case presents incredibly difficult

ethical issues, relating to the right of a family to refuse blood transfusions for their son on the basis of their religious beliefs.

The way she reaches her judgment, and her subsequent dealings with the young man provide fascinating reading. Interwoven with her professional life, is the personal crisis she is enduring as her (childless) marriage of thirty years comes under great strain.

In 200 pages, McEwan explores some of the most difficult ethical issues of the 21<sup>st</sup> century. His writing is a pure joy, and if you haven't read any of his other books, you could start with this.



Author Ian McEwan

# Full Program for the Olga Masters Festival

## **Friday, October 10**

**4pm to 6pm**, Bermagui Library (no charge, bookings required through Bermagui library)

Panel discussion #1: Craig Munro, Mary Cunnane and Geordie Williamson 'What publishers are looking for'.

Announcement of Short Story Award and film screening based on Olga Masters' *The Mission Priest* by local writer and director Lee Chittick.

## **Saturday, October 11**

**10.30am**, Well Thumbed Books, Cobargo (no charge)

Unveiling of plaque followed by guided walking tour (from 11am) of significant sites from Olga's life in Cobargo, with readings from Olga's books

**12 noon**, Cobargo Showgrounds Pavilion  
\$10 Lunch by the Cobargo CWA, followed by the judging of cakes and corn beef sandwiches

**2pm**, Cobargo Show Grounds Pavilion (\$5 entry at door or pre-book at Well Thumbed Books)

Panel discussion #2: Bob Ellis, Roy and



Author Olga Masters

Ian Masters discuss childhood experiences and memories of Olga with Geordie Williamson.

Panel discussion #3: Chris Masters and Bridget Griffen-Foley discuss the themes of 'The Years that Made Us', and the links of the family to Cobargo and the region with Mary Williams. Followed by wine, cheese and book signing.

## **Sunday, October 12**

**10.30am to 3.30pm**, Four Winds Windsong Pavilion (\$65 Adult/\$55 Pensioner) Seats are limited!

Purchase at: [www.fourwinds.com.au](http://www.fourwinds.com.au) or ph 6493 3414.

A dream of day of intimate story telling and performance featuring music by jazz sensation 'Hetty Kate' and local band 'The Jazz Pack'.

Olga's own daughters will read her radio play *A Clay Family* with live sound effects.

Panel discussion #4: Kate Veitch, Sue and Deb Masters discuss Olga, women and feminism.

Panel discussion #5: Geordie Williamson, Craig Munro and others discuss Olga's place in Australian literature.

Tickets include a hearty bowl of soup for lunch and free entry in to Saturday afternoon's panel discussions in Cobargo.

**4pm to 5pm**, Bermagui Hotel (\$10 entry at door or pre-book at Bermagui Hotel)

Roy Masters live. Fundraising event for CRABS

## Classifieds

### **WANTED**

Am looking for a **dog loving person** that wishes to go into a controlled dog breeding program. Vet care/food supplied. The proceeds of the sale of pups shared. More important than the money though is the love of animals/dogs/pups Interested?  
Call Lorraine 0410 289 052

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

## **Olga Masters Festival Cooking Competition**

On Saturday October 11, there will be a cake and sandwich competition to celebrate Olga's love of cooking.

Olga's Cheesecake from the recipe below, no changes or additions allowed. Ginger cake: no icing. Geoffrey Grigg, local chef and SCAPA advocate will be judging the two cakes.

Corn beef and pickle sandwich, which will be judged by Roy Masters as he tries to find the sandwich of his childhood.

The Cobargo Showground Pavilion will be open from 9.00am to 11.30am on the Saturday morning to accept entries.

### **Olga's cheesecake recipe:**

Rub 1 tablespoon butter into 1 cup SR flour, add pinch of salt and 1 tablespoon sugar and mix with beaten egg yolk (or half a beaten egg). Line tart plate. Break up 2 packets of Philly cream cheese, add juice of ½ lemon, pinch of salt, 3 tablespoons of sugar, 2 small eggs. Beat all together till smooth, add a little vanilla. Pour into shell. Bake in moderate oven about ½ hour. Refrigerate before decorating with whipped cream and sprinkle of nutmeg.





#### 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 quarterley. Hall bookings and  
inquiries: Sheelagh Brunton 6493 6538

#### 1ST COBARGO SCOUT GROUP

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

#### COBARGO TOURIST & BUSINESS ASSN

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

#### COBARGO CWA

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

#### COBARGO'S LANEWAY MARKETS

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

#### COBARGO & DISTRICT RED CROSS

for meeting dates or catering enquiries  
phone 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

OCTOBER	EVENT	WHERE	WHEN
Thur 2	Rory Faithfield	Cobargo Hotel Supper Room	7.30pm
Sat 4	Cobargo Farm Open Day	cnr Avernus St & Bermagui Rd	8.30am - 4pm
	Lady Vamp	Bermagui Beach Hotel	8pm
Sun 5	NRL Grand Final in the Lounge	Bermagui Country Club	pizzas from 6pm
	NRL Grand Final	Bermagui Beach Hotel	5pm
	Mark Whitty	Tilba Valley Winery	from 1pm
Sat 11	Yuin Folk Club AGM	CWA cottage, Bermagui Rd, Cobargo	from 10am
	Montreal Goldfields Heritage Day	Wallaga Lake - 7kms north of Bermagui	9.30am - 3pm
	Quaama/Cobargo Quilters' Open Day	School of Arts Hall, Cobargo	9am-4pm
Sat 18	The Hoops	Bermagui Country Club	8pm
Sun 19	Vince Melouney	Tilba Valley Winery	from 1pm
	Don Ryan	Bermagui Beach Hotel	4pm - 7pm
Thurs 23	Beth Patterson	Cobargo Hotel	7.30pm
Fri 24	Candy	Bermagui Country Club	7.30pm
Sun 26	Dale Huddleston	Bermagui Beach Hotel	4pm - 7pm
<b>NOVEMBER</b> Tues 4	The Tilba Mug	Tilba Valley Winery	from 12 noon
<b>REGULARS</b>			
Mondays	Quaama/Cobargo Quilters	CWA Cottage Cobargo	10am - 3.30pm
	BINGO	Bermagui Country Club	10.30am
Tuesdays	Dance and Move women only	Quaama Hall	10am - 11am
	Bermagui Senior's Social Club	Bermagui CWA cottage	10am - 2pm
1st Tues	Bermagui Garden Group	Venues vary phone Heather 6493 5308	10am - 12 noon
Wednesdays	Pool Comp	Bermagui Country Club	from 7.30pm
Thursdays	MBSM Meditation	The Courtroom 36 Princes Hwy Cobargo	10am-11am
2nd Thurs	Senior's Pick the Numbers	Cobargo Hotel	from 11am
Fridays	Pool Comp	Bermagui Country Club	from 7.30pm
	Tiny Teddies Play Group	CWA Hall Bermagui	10am - 12 noon
Saturdays	Punters Pick	Cobargo Hotel	from 5pm
	Under 16s Art Classes	Cobargo Supermarket (behind)	10am -11am
	Laneway Markets	Main Street, Cobargo	9am - 12 noon
Last Sun	Bermagui Red Cross Markets	Dickinsen Oval, Bermagui	9am - 12 noon
<b>ART</b>			
Fri 3	Patto's Pieces exhibition opening	Lazy Lizard Gallery, Cobargo	6pm
Fri-Sun, 24-26	a series of plays at the Murrah	Murrah Hall	nightly at 7.30pm
Thurs 3 - Mon Nov 3	Weeds to Wildflowers exhibition	Ivy Hill Gallery, Bermagui Rd, Tathra	Fri - Mon 10am - 5pm
Thurs 3 - Mon Nov 17	Wendy Fairclough exhibition	Narek Galleries, Bermagui Rd, Tanja	Fri - Mon 10.30am - 5.30pm
Fri 17	Raw Elements jewellery exhibition	Black Wattle Gallery, Cobargo	6pm

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