

OzHarvest in Bermagui and beyond!

OzHarvest, the food wastage buster of Australia, has arrived and is flourishing in Bermagui, delivering to the three local preschools every week. There is a growing number of local stores donating to the OzHarvest pantry, including Woolworths, Honorbread and the 777 Supermarket kicking it off with delicious donations. OzHarvest now has a North Sapphire Coast crew of volunteers who assist in covering Narooma, Cobargo and Bermagui with nutritious and delicious fruit, vegetables and bread, to name just a few of the goodies distributed.

Nationally, OzHarvest was founded by Ronni Kahn in 2004. Ronni describes the intention of OzHarvest as 'nourishing the country' and she is proud of the way OzHarvest has become a magnet for magnificent people. Each week, OzHarvest rescues over 100 tonnes of quality surplus food from more than 3000 food donors, including supermarkets, restaurants, cafés, hotels, retailers, airports and food outlets. It then delivers directly to more than 1300 charities that feed vulnerable Australians, who now have access to a wider supply and variety of fresh and cooked food.

Rebecca Norman, the OzHarvest manager for our area, is always happy to have more donations as well as volunteers. All volunteers will require police checks for working with children before being able to deliver to the preschools. OzHarvest will foot the costs for the police checks. Currently, OzHarvest has ten volunteers to assist with the pick-up and delivery of the food so please think about offering a hand too.

What do the preschools do with their goodies? The children at the Bermagui Preschool know what to do with healthy vegetables delivered to them by the OzHarvest folk. They make Soopadoopa



Rebecca Norman, the manager for this region, and one of the volunteers from Cobargo, David Pritchard, picking up donations of food from Narooma Woolies. Bermagui Woolies also donates weekly.

Soup! The added benefit of making the soup themselves is that the children seem to love eating vegetables. Magic!

OzHarvest has some very good practical tips about reducing food wastage as well as welcoming donations to assist with the pick-up and delivery costs associated with their community work. For more information contact Rebecca via email: rebecca.norman@ozharvest.org.

Check out the OzHarvest website for further information: www.ozharvest.org.

Ann Maree Menager

Homeless! Bermagui Meals on Wheels forced to move

Are we seeing the end of a critical service in our community? Council rent hikes have forced Bermagui Meals on Wheels out of their premises at the Community Centre. But first, some history.

It is always a fascinating exercise to take a look back 30 years in Bermagui and see how things were done then. I was privileged to spend the afternoon with two members of Bermagui Meals on Wheels revisiting the early days of their organisation through its recorded history.

MoW started with one individual seeing a need for home-cooked meals to the frail and aged. In 1985 a committee was set up and in 1986 the first meals were

served. Meals were then cooked at the Country Club, then later Cobargo Hotel. By 1988 the Bermagui volunteers had set up a kitchen in the community hall, but later had to move to a member's garage when the hall became damaged (we had a laugh thinking, if this happened today, Council's health office would shut them down!) Amazingly, around 60 meals a week were cooked and delivered to the clients in their homes.

A lovely piece of nostalgia appeared in the 1986 minutes with a quote, 'Our eldest resident, Mrs Eltherington, when first asked about receiving meals, said she was quite able to manage but she

would consider it when she got older. She is getting her meals delivered now, and I might add, we took a cake and had a special afternoon tea with her to celebrate her 101st birthday!!'

By the early 2000s, things had changed for MoW Bermagui, which then became a part of the Bega Valley Meals on Wheels Co-operative. At this time, all food was supplied frozen, so volunteers were no longer required to cook and serve hot meals.

It was also during this time that MoW moved into a small space within the newly renovated Bermagui Community Centre.

(continued on page 5)

Creative artists of the Triangle area enrich and deepen our lives. We have had such a feast of events and exhibitions over the last month. Through the eyes of the artist we see detailed intricacies of the natural world, spaciousness in a sweep of hills and sky, a glimpse into Indigenous evertime, the storyteller's spinning, and song which spells us into unity of the heart – each expression evoking a quiet

in-breath of recognition, a reminder of the exquisiteness of the life surrounding us.

Some creativity, like the presentation by Cobargo's Artist-in-Residence, Aurelia Monfort, takes us deep into issues of identity, war and death, questioning so-called normality through the media of literature, film and drama. And there is dance as rhythm of self, photography capturing presence in the moment, the re-

patterning of waste into beautiful utility and the dramatic siting of sculpture at a cliff's edge. So fortunate are we to swim in this tide of creative energy.

The Triangle extends its heart-felt thanks to Terry Freemantle for her years of voluntary work and dedication, keeping the *Triangle* accounts in a timely and professional manner. We wish you well for whatever is next, Terry. Thank you.

Letters to the editors

It seems that Bega Valley Shire Council has taken the word 'Community' out of its Community Centres and replaced it with the word 'Commercial'.

A recent decision of Council to substantially raise the rents of tenants in the Bermagui Community Centre has resulted in a great deal of uncertainty for the not-for-profit groups who rent space there.

Bermagui Meals on Wheels, who has been renting a small space (comprising a kitchen and office space) for many years now, has been forced to move because of the excessive rental now imposed upon them. They are unable to pay this rent and, after extensive searching, have not yet found suitable—or affordable—premises.

Their stop gap space at the moment is a small garage that is being fitted out with power points and lighting to accommodate the freezers used to store the meals. Their administrative materials, ie filing cabinets, will also be stored in this space, along with the MoW car. This premises, although convenient to volunteers, and owned by MoW so no rental charged, is totally unacceptable and this community should condemn BVSC for allowing this to happen.

We all know that Council is cash-strapped, but to demand higher payments from community groups is just plain wrong. Council, however, maintain that they can get commercial rental for the space, so are justified in making this decision. You would think that, with the \$974,677.00 Council has just received from the NSW Government Stronger Country Communities Fund, they could give a little rent relief to Bermagui Meals on Wheels, an essential community service for many aged residents.

With all the vacant commercial premises on offer in Bermagui at the

moment, I would wonder who is going to rent this tiny space that was an ideal base for the Bermagui Meals on Wheels. It just seems ludicrous that this space will probably sit vacant whilst the Meals on Wheels volunteers will have to work from a freezing, draughty garage.

C. Banados
Bermagui

The Cobargo Skate Club wishes to express its thanks to the Bowerbird Community Op Shop for their generous grant of \$1000. This money will go towards a half-basketball court and BMX track.

The BMX track was part of the original plan for the Skate Park, as was landscaping and natural sound barriers. Unfortunately this work was not undertaken by the Council at the time, and now we are asking for assistance from the Cobargo community and the Council to complete this project.

To fulfil our vision of creating a venue for the youth of Cobargo, and really be an inclusive community catering for all ages, we need help! We would love to hear from anyone with constructive ideas, or who are willing to volunteer for fundraising to help make this happen.

If you can help. Please call Danielle Burgess (0405 922 326) or Tania Lingard (0488 091 085).

Susan Bear
Cobargo

Is Council embarrassed?

What better way to spoil our unspoilt South Coast than to encourage a festival of hunting with sale of guns and promotion of animal killing to take place annually in Narooma?

The Eurobodalla Shire Council must take blame for this spoiling by granting an

extended licence to the new chief sponsor, the Sporting Shooters Association of Australia (SSAA), so that they may sell guns on crown land in the heart of our beautiful seaside town. It was a decision of great importance in which the constituents had no say.

Council's most recent holiday guide, which has previously lauded the benefits of such a festival, fails to even mention HuntFest or to list it with the other June festivals on its website. Were some members of Council staff so embarrassed by the obvious contradiction that a festival of animal killing makes to our friendly nature coast image that they decided to conceal or downplay it? Does it agree with the aims of Destination NSW?

However, hunters from all over Australia have been able to get the information they need from the website of the SSAA. This powerful organisation with strong political links aims, among other things, to promote hunting as a legitimate family sport, to extend the areas where hunters can shoot, and to water down existing gun regulations such as the age at which children can legally fire guns.

Of great importance for hunters, but alarming for the people who live here, are the 'exciting' announcements that both firearms and ammunition will be for sale, and that the SSAA mobile air-rifle range will be at this year's event!

Why does Council ignore federal government and community concerns over gun proliferation by allowing the continuation of a festival of hunting with sales of guns to blight our safe and friendly reputation?

NATURE COAST not HUNTERS' HEADQUARTERS.

Susan Cruttenden
Dalmeny

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Letters continued...

Nasturtium leaves in my Tathra garden definitely showed unusual sprinkles on them after the fire and my windows had a smeary layer over them. Anybody in Tathra or Bega suffering from the cough that went around, or had a flare-up of arthritis, might want to also take turmeric as anti-inflammatory, as we all got our immune systems compromised by smoke with residue from the house fires, and fire retardants which contain fluoride. After two years of research into fluoride I also use a mix of Greensuperfoods powder, iodine, selenium, calcium and magnesium to flush out extra toxins and help the thyroid, bones and brain to store iodine and calcium rather than fluoride and reduce cramps.

*Dörte Planert
Tathra*

Thumbs UP



To the fabulous people of WIRES, all volunteers and totally dedicated to helping wildlife in distress. We found

an exhausted Gannett on Camel Rock beach mid-way up on the dog leash-free zone. Rather than leave this poor bird to die a nasty death, we rescued it using a towel. Lesson learnt—watch out for the beak with a barb on its end ... packs a nasty punch if it strikes your arm! Put the towel over its head. Had the WIRES number (1300 094 737) in our mobile so then took it straight to the bird specialist who lives in Bermagui to add to her menagerie of rescued birds!



Thumbs UP



To Myoung at Candel Books in Bega, who is donating books to Tathra residents who lost their homes so they can restart their libraries.

To civic-minded Pam, who continues to regularly sweep out the bus shelter at Quaama. Surely a local hero!

To the diverse, welcoming, helpful and patient volunteers at the Four Winds Festival.

To Four Winds Executive Director David Francis and Artistic Director James Crabb for the outstanding program, which brought together superb local and international performers.

To the local indigenous children's choir for singing the songs of their ancestors so beautifully.

To Four Winds for providing child care and a young peoples 'space'.

To local composer Geoffrey Badger for his inspiring music, Stories from the Edge, about the first south coast non-indigenous settlers—Muslims and Hindus from Bengal, India.

Thumbs Down



To the Four Winds Festival audience members who felt they just had to return to their seats in the middle of performances, carrying coffee, wine and food.

To the new law which makes it illegal to leave your car with the windows down.

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The Triangle is a community newspaper. Its aim is to provide information and news to the people in the Triangle area - the area bounded by the three mountains (Gulaga, Mumbulla and Peak Alone). The committee comprises volunteers who donate their time and expertise for the benefit of our readers. *The Triangle* is financially self-sufficient through advertising income. 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, boosted during holiday seasons so there's enough for visitors.

Finally, with the school holidays over and the last of the summer visitors gone, Bermagui can now sit back for a well-earned rest from what has been an exceptionally busy holiday period.

Late holiday makers in April were celebrating those really unseasonal hot days with beach and outdoor activities. But our gardens seem to be a little confused with the usual autumn colour on our deciduous trees failing to appear.

Easter saw Bermagui bulging at the seams as visitors streamed in for the Four Winds festival. From all accounts, it was another successful festival, and another feather in Bermagui's cap as a must-see destination. Word is that Four Winds is going to run the festival every year now!

Easter was also a really great time for the many groups that were raising funds for the Tathra fire relief appeals. Visitors with 'very deep pockets' from Canberra, Sydney, Melbourne and further afield were eager to contribute to the appeals. Although I do not have a figure on it, I believe that Four Winds raised in the vicinity of \$40,000 (it could be more – so maybe someone can tell us!) Well done Four Winds, and thank you to all who contributed.

On a smaller scale, Bermagui just kept on giving during this period and a number of locals were involved in fundraising. Most impressive were Fairhaven residents Jenny and Russell Smith and their grandchildren, who went around town with a tin and collected \$3000.

The Wallaga Lake/Bermagui Men's Shed, in collaboration with Woolworths – who donated all the food – raised \$800

for Tathra with a sausage sizzle outside Woolies on Easter Saturday. Now that's a lot of sausages!

The Chamber of Commerce held a successful raffle which (at time of writing) is still to be drawn and finalised. And the Bermagui Garden Group held a raffle on its meeting day and raised \$350 to go to Tathra.

There were probably other fund raising activities I didn't get to hear about as well. So, to everyone involved with collecting money, and to those who generously gave to the appeal, a collective *Thank You* to everyone.

Boardwalk to be restored – but in a different form



Lake boardwalk was obliterated in the storms of 2016
(photo courtesy Bega District News)

Bega Valley Shire Council has announced it has received funds through the NSW Government's Stronger Country Communities Fund. Part of these funds will be used to start work on the Great Southern Walk from Wallaga Lake to Eden. First stage will be the replacement of the Wallaga Lake Boardwalk, which was irreparably damaged in 2016. It is proposed that the new boardwalk will be further

inland from the last one and may not be made from timber. Council are looking at a range of other materials. There is no start or finish date published as yet, but it is good news the entrance to the lake will, once again, be accessible along the shoreline.

Bermagui's Biggest Morning Tea

Those lovely ladies from the Bermagui Darts Group are working hard to organise Bermagui's Biggest Morning Tea, held every year as part of the Cancer Council national fund raising campaign. The morning tea will be held on 5 June at 10 am at the Bermagui Country Club. There will be raffles galore, lucky door prizes and a trading table and don't forget the sumptuous morning tea that members of the Art and Craft groups are so famous for. Entry is \$5.00 and all proceeds go to the Cancer Council to continue the great work they do.

Youth week in Bermagui

The Bermagui Skate Park was just buzzing with activity on Friday 20 April, as both local and visiting kids joined in Youth Week activities organised by the Bega Valley Shire Council. Activities such as skate lessons, skateboard and scooter competitions and demonstrations were organised. It was also a chance for the kids to get together and have some fun. Also on the program were stand up paddleboard lessons in the nearby waterway. The day was a huge success with some very tired kids at the end of it.

A free BBQ was held with those 'BBQ Kings' – the blokes from the Wallaga Lake/Bermagui Men's Shed – doing all the cooking.

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Bermagui Banter

(Homeless! Meals on Wheels article continued from front page)

This space, comprising a small kitchenette and office, was an ideal base to work from. It was clean and secure and met all the requirements to house freezers and provide a space for volunteers to organise their meal deliveries in comfort.

Being a community-based, not-for-profit, charitable organisation, there is scant funding for high rentals, and Bega Valley Shire Council provided this space to the organisation for a peppercorn rental.

Apart from delivering meals to clients, MoW also provides a range of Social Support programs aimed at helping their clients to remain in their homes and engaged with their community, and to assist with everyday activities such as shopping. Bermagui MoWs volunteers are involved with these services to their clients.

Now things have changed! After 30 years of service to the Bermagui community, MoW is pondering its future here. Early this year, Bega Valley Shire Council decided to implement the decision to restructure all the rentals on community buildings. This meant that rent on the space in the Bermagui Community Centre would be raised to a staggering \$5000 per year (approx. \$100 per week). The rationale behind this is that Council believes it can obtain commercial market rent for these premises.

I spoke to David Atkins, Manager of

the Bega Valley Meals on Wheels Co-operative, about what is happening at Bermagui and he told me that he has been actively petitioning Bega Council to reconsider this rental rise. He explained he had presented arguments, submissions right down to pleading the case to recognise MoW Bermagui as a vital community service. But to no avail.

A search for new premises has been carried out but nothing suitable and affordable has been found. Recently, the volunteers vacated the premises in the Community Centre and the best they can do at the moment is to move into the garage where their car is housed. The garage has been fitted out with power and lights so that the freezers can be put in place, and space made available for their office equipment - as well as the car!

The eight volunteers are extremely unhappy about the current situation and are concerned about the future of the organisation being able to service the needs of clients in Bermagui. They are shaking their heads and wondering who is going to rent the space they have vacated in the



Volunteers of Bermagui Meals on Wheels, outside their 'new' premises, can still share a smile but are worried about the future.

Community Centre. Is this space going to remain empty while the volunteers have to work from unsuitable premises? Perhaps these questions need to be asked of Council.

Meals on Wheels represents more than just a meal – it's about helping people, service with a smile and communities coming together to support each other. It's about trust, respect and dignity.

For further information regarding Bermagui Meals on Wheels, or any general information regarding the service, please contact David Atkins, Manager, Bega on 6492 4146 or check out their website at www.begavalleymealsonwheels.org.au.

Carolyn Banados

Community Forum focuses on clean power and streetscapes

The Bermagui Community Forum held its third community meeting on Monday 9 April. We had about 80 attendees, representing a broad cross-section of residents and business people, with at times some intense discussion.

It is important to note that the broad

aims of the Bermagui Community Forum are to communicate useful information to the community and to determine a majority community view on important social, planning and infrastructure issues facing Bermagui and impartially represent those views to Council and other relevant Government and non-government bodies.

The Forum is administered by a Management Committee elected at the Forum's first meeting in August 2017. New members of the Committee are encouraged to join or please advise us of any comments or new community

issues; email: bermaguiforum@gmail.com.

The main topics covered at the Forum meeting were Clean Energy for Eternity solar power projects for Bermagui and an explanation of a Council-managed Charrette process for the design of a new Bermagui CBD plan. The Forum has urged Council to fund this charrette process in its 2018/19 budget.

Other topics covered at the meeting were information on 2016 census results for Bermagui, NBN developments in Bermagui, a playground grant application by Council and the new Bruce Steer Pool amenities block. Council has been subsequently advised that they have received grant approval for the full redevelopment of Bruce Steer Pool including the wheelchair access ramp into the Pool.

*Geoff Steel, Coordinator
Bermagui Community Forum*

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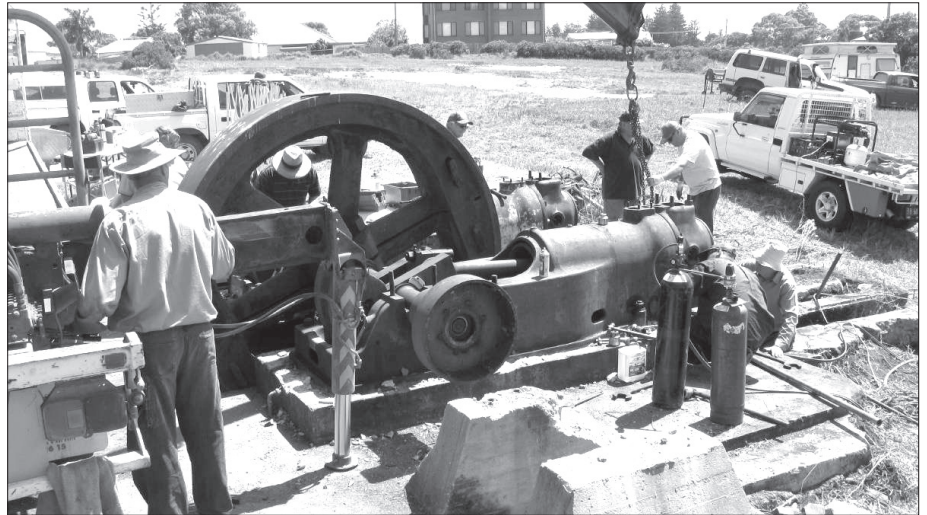
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A bit of Bermi history is brought back to life

When the old Bermagui sawmill in Murrah Street ceased operation sometime in the 1970s, the original equipment and building were left to disintegrate. But about three years ago, members of the Bega and District Historical Machinery Club arranged the purchase and removal of the big old Crossley Engine that was used to power the mill. The two cylinder Crossley was manufactured in England in 1926 and eventually made its way to Bermagui.

It is a unique piece of machinery, weighing some 16 tonnes. The 'old dear', as the members refer to it, was dismantled and moved to Bega where she is being restored to her original glory—a huge undertaking. Rain and salt air had left her a rusting and corroding hulk, exacerbated by the removal of parts over the years, which led to more corrosion.

After many hours of labour, the engine has been completely stripped, parts repaired and, in some instances, new parts made. Every piece has been sandblasted, cleaned, wire brushed, scraped and sanded.



The old Crossley engine being retrieved from its original site in Murrah Street, Bermagui

The crankshaft, which is 3.5 metres long and weighs over one ton, was sent to Melbourne for a complete rebuild and now is like new. New bronze bearings and other brass parts, which had been taken from the engine years ago while standing alone at the mill site, have been cast.

It has been an expensive project, made possible by the generosity of the businesses involved in the repair and manufacturing of these parts and some generous donations from interested people.

Slowly the engine is coming back to life and is now ready for a base to be fabricated. We have had steel donated for the base, which

has saved many dollars, but there are still a lot of expenses ahead. The Club sometimes struggles for funding, but has become very adept at making every dollar count.

The members agreed to make the engine transportable, so it can be taken to different meetings and festivals across the region. The whole restoration has been designed to be able to be hauled onto the back of a truck. Not an easy task for such a huge piece of machinery!

A series of photographs is also being kept as a historical record of every aspect of this project, from the early retrieval in Bermagui through to completion.

If anyone has any old photos of the saw mill in its heyday, or knows the whereabouts of any missing parts, or if you would like any further information regarding this restoration project, please call Brian Byrnes on 6493 3418 or Graeme Williams on 0428 260 994.

*Bega & District
Historical Machinery Club*



After many hours of work, the Crossley engine is looking like brand new!



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Bermagui Banter

Volunteers have painted all the display cabinets and new interpretive panels, produced with the help of a Museums and Galleries NSW grant, are being hung. The computers are up and running and will be updated with the archive of information and photographs for research in the near future.

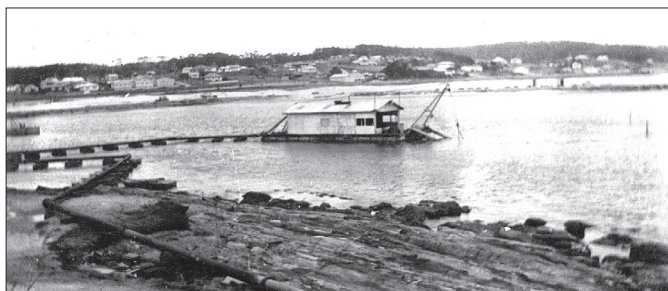
Despite all the work to date, I am informed that it will several weeks before

Progress at the new museum

the grand opening, but we will keep you up to date with progress. Digitising and archiving of photographs, documents and oral histories continues in the background, so keep the donations of relevant material and artefacts coming.

This month's image, 'A dredge at work on the harbour in 1957' (as work is begun on the breakwater walls, using massive amounts of granite rock mined at Central Tilba).

This was a huge Public Works Department project, lasting nearly three years, but there are very few pictures available. Do you have any tucked away in the family album? Let us know if you do. This one was donated by



Building Bermagui Harbour in 1957.
Do you have any photos of this massive project?



Bermagui Historical Society Secretary Wendy Douch busy decorating the new museum space in the Community Centre

Errol and Wilma Masterson.

Ring me on 6493 5014 for more info.

Dave Cotton

Bermagui U3A—getting so much better all the time ...

Yes, just like the line from the Beatles song, 'Getting Better', it would appear our U3A is kicking goals, based on a member survey done recently; and obviously, 'Fishing for Knowledge' is an enjoyable and enlightening way to spend time in our beautiful area.

Word of mouth was the main source of gleaning initial information about U3A, which means members are positive in talking about their personal experiences of U3A – thank you to those who speak so highly of our U3A.

A huge number of members get their U3A 'information fix' via our e-newsletters,

I&R (Information & Registration) days and the U3A website, showing technology works for most everyone, while a few still enjoy the hardcopy version. Many agree that the personal exchanges that happen on I&R Days are also important.

There were extraordinary results confirming high satisfaction in programs offered, the presentation of the courses and the management of the organisation. But we won't rest on our laurels; the results also show ways we can improve or tweak processes, systems and program profiles in order to further enhance U3A members' experiences.

That 99% would recommend Bermagui U3A to others is a testament to the hard work of the Committee, the Program Team and Presenters, who are dedicated to continuing in the positive manner of recent times.

For those not yet members and course participants, why don't you give it a go? It's interesting, educational in the broader sense, thought provoking and, importantly, it's lots of fun.

Come to our next Information & Registration Day on Wednesday 2 May.

U3A Bermagui Committee

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April—the fool, the jester, the clown. This year she got all her best gags at the ready and the joke was most certainly on us. We had to expect the unexpected, stay in the moment and keep a good sense of humour about us. 30° plus days, why not? Cyclonic winds, bring it on! There we were, watering our parched gardens with our nervous, fire-dreading sweats ... Ha ha. Good one April. Spring bulbs sticking their heads up in confusion, wondering what the hey is going on, only to be met with ‘Ha ha, it’s April, fools ...’

But enough of the gags, April was actually a really serious month. Deep autumn, the mists (replaced by smoke this year) rolling in and the nights getting longer, darker. All over the world autumn is a time for remembrance, a time when respects are paid, ancestors honoured. Time to visit the cemetery, tidy up, leave fresh flowers, have a candle-lit dinner with your dead. A time to dip in, delve deep and snuggle down to a ghost story or two. Actually I have been frequenting our tiny graveyard of late. It’s amazing the feeling you get, of the town, walking through the ones now departed. Graves grand, monumental against the blue sky, next to an unmarked patch of dirt, a broken wooden cross. Headstones erased by time, plastic flowers decaying in the sun. The cared-for and the forgotten laying side by side.

We do have a day of remembrance in this country, although sometimes we need to remember what we are forgetting. We even get a holiday to mark it. In Cobargo the ceremony closes the main street and gathers at the RSL hall; some of us attend, most of us head perhaps to the pub or other booze-addled occasion.

Anzac Day, lest we forget, meaning not ‘Let’s get drunk and forget’, but ‘Let’s take pause and remember’... all those lost, lost forever in war, lost to violence and bloody battle. The ones left behind to carry on. Let us remember that all glory in



The Op Shop shoe installation and folk festival mural on display at the final Village Artist event

war bears a heavy price, the heaviest. Let us remember to think twice, thrice before joining hands with foreign despots in unfair, insane wars. Let’s be kind and fair with our neighbours so we do not invite wars here. Because we’ve had wars here, although we hesitate to call them such. And as our media goes hell for leather with their fear, slander and propaganda, let us remember to keep our wits about us. Wars may create profits for some, but not for most. And while we are lucky enough to live in relative peace, may we be generous and open-armed to people who are not so lucky.

Spookily on theme, three weeks prior, as if in preparation for this day of remembrance, a group of people gathered at Well Thumbed Books. Welcomed by Aurelia, our Village Artist, for ‘In the Crossfire’, a reading and discussion. The talk was of war, death and identity. Like an onion the layers peeled back slowly, hesitantly and watery-eyed. Discussing death perhaps isn’t how everyone might like to spend their Friday night, yet my heart was warmed. By the people gathered and the openness, generosity and trust. A topic not easily unraveled and yet it did,

ever so slightly in the room that night.

On a more frivolous note, BOO HAHA, SOAH Saturday’s mini day of the dead/halloweenesque festival brought spooky back. As giant zucchini jack-o-lanterns were lit to fight the ghouls and glooms of our hearts and minds, we supped on borscht and wood-fired pizza to warm our bellies. And many were warmed that day at the School of Arts Hall.

In fact our little hall has been particularly busy this month. The floor boards have bounced and squeaked under frisky dancing bodies. They have born witness to installations and provocative performance. Its windows have looked in on feasting and fun, music and perhaps a little madness...

The Folk Club ensnared some touring musical magic as it drifted by after the National Folk festival. Finger pick’n bluegrass and folky fiddles set our feet to dancing and our faces to smiling.

The fantastic bouncing bushfire fundraiser was a huge success and, apart from giving everyone in Cobargo another chance to work up a sweat on the dance floor, it also raised almost \$3000 to go to the Tathra bushfire appeal. What a wonderful effort.

We also had the grand finale of the Village Artist program for this year and farewell for Aurelia, with live performance, mini film and video art projects, op shop art installations and French-inspired dishes prepared throughout Cobargo’s fine kitchens. It was a beautiful evening in which Cobargo revealed itself to itself, through the eyes and mind of an artist from afar. Thank you Aurelia for your work. And thank you to all those who came and all those who took part. I look forward to where this may take us.

That’s it for now, so why don’t you peel off your turtle necks and head for one last Indian summer swim, because even though it does not feel like it, winter is coming ...



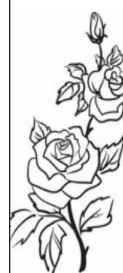
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CWA launches new kitchen at last!

At long last, on Saturday 14 April, we had the grand opening of the new kitchen at the CWA rooms. We offered the community a free morning tea of scones, jam and mascarpone (yes, mascarpone!) and heaps of sandwiches, to say thank you for their support over the years. We now have a valuable venue with a commercial kitchen available for hire. CWA members dressed in retro gear for the day in 50s style, with gloves and hats. Councillor Tony Allen cut the ribbon to the kitchen and spoke of the CWA's support over the years for his mother, Norma.

None of this would have been possible without the grants from the following organisations: Mumbulla Foundation, NSW Government Premier and Cabinet, Foundation for Rural and Regional Renewal and of course, our beloved Op Shop also known as The Bowerbird. Our builders were: CDK Builder and Carpentry, Greg Jones Plastering and Insulation, who donated his labour (thank you Greg!),

Smedley Electrical Services and Shane Gale Plumbing.

A very special thank you is offered to Ray Copping for his valued assistance. Ray prepared a 3D plan of our kitchen, making best use of the space available. He researched online for stainless steel shelving and sinks at the best price. He also supplied the tiles for the walls at a 'give-away' price and encouraged and assisted our members to tile the walls themselves. He also found a DeLonghi Stove, normally \$4000, for \$800 – a warehouse model. His input saved us about \$3000. Thank you so much, Ray.

If you would like to join us at our almost completely renovated cottage, we hold our meetings on the second Tuesday of the month, starting at 10 for 10.30 am. A warm welcome is extended to all women to come along and share a cuppa and a slice of cake.

Mary Williams

Publicity Officer, Cobargo CWA



CWA ladies and Tony Allen celebrate the opening of their brand spanking new kitchen

Cobargo District Museum update

It's all happening at the Museum this month!

Firstly, we're in the process of developing more displays. The next will have an ANZAC focus with a local bias. There will be both window and computer displays. Thanks to all who have contributed their precious family items for this.

We will also be conducting a Mother's Day Raffle in conjunction with the Information Centre. Tickets can be obtained from either the Museum or Information Centre and the raffle will be drawn on Friday 11 May.

We will be commencing our wood raffles again in early May. Tickets can be obtained from the museum. And a big 'thank you' to everyone for supporting our fundraising efforts at the pub raffles on Fridays during April.

Bev Holland

President, Cobargo District Museum

With the amazing generosity of Michael and Janet Stephens, the Bowerbird Op Shop and Chris Norris, Cobargo once again has a Community Car. The car is a Ford Falcon sedan automatic, garaged at Well Thumbed Books. To hire the car, drop into Well Thumbed or call Louise Brown 0416 039 895 or Linda Sang 0407 047 404.

Cobargo Pharmacy will again host **Australia's Biggest Morning Tea** Tuesday 22 May, starting at 10 am

Donations and volunteers welcome! Please call Caitlin Hunter on 6493 6500.

Could whoever borrowed the garbage bin from the Cobargo Anglican Church please return it? Thanks.



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Cobargo Conversations

Busy month for Cobargo's fires

Although the crisper mornings of autumn are upon us, the continuing dry conditions and unseasonably higher daytime temperatures have seen the Brigade attending several bushfire incidents through April.

The first, at the start of the month, involved a small bushfire in the Wandella Forest Road, and was attended by three Cobargo units with eight Brigade members, as well as an RFS Fire Investigation officer. After several hours, this fire was extinguished and contained.



Deputy Tony Martin hard at work clearing a containment line with a rake-hoe at the Wandella forest fire earlier this month.

Later in the month the Brigade was again despatched, this time to Tinpot Road, Wandella, in the Kooraban National Park. All four Cobargo units and ten members attended the incident, containing and extinguishing the outbreak within two hours.

These incidents are a reminder that our forests remain very dry and that care should be taken at all times to be 'firewise'. Please ensure that camp fires are only lit in suitable areas and cleared of leaf litter and flammable debris for a distance of at least three metres around the fire, and that they are fully extinguished before leaving the camp site.

If you notice a fire which appears to

be unattended, please call 000 and report its location.

The Brigade was also proud to support the community's Tathra Fire Relief Fundraising event held at the School of Arts Hall during April, and provided its large Category 1 fire truck and crew to educate and entertain the children on how to operate the fire hose and put out a fire.

Anzac Day again saw the Brigade members turn out to march, before attending the ceremony at the memorial, with one of our fire trucks supporting the parade.

The Brigade invites interest from anyone considering joining the Brigade and experiencing the rewards of volunteering, and to assist to protect and serve our wonderful Cobargo community. For more information please contact Secretary/Treasurer Lisa Ayliffe on 0429 936 476, or simply come to one of our fortnightly training nights at the Cobargo Fire Station—you will be most welcome. Training nights this month are 3, 17 and 31 May, commencing at 7.00 pm at the Fire Station, Wandella Road, Cobargo.

Cobargo.

Property owners are reminded that although Fire Permits are no longer required to conduct pile burns and other burning off activities on agricultural lands, you must give prior notice to Bega Fire Control on (02) 6494 7400 during business hours, as well as to all neighbouring property owners, at least 24 hours prior to lighting up.



Brigade Captain Mark Ayliffe supervising the extinguishing of a burning tree at the Wandella forest fire.

For information regarding permitted fire activities in the Cobargo area please contact Cobargo Brigade Captain Mark Ayliffe on 0427 936 476, or Bega Fire Control.

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Cobargo Conversations

What Cobargo does best

Last Friday night, the wind dropped and we all had a great night at the Community Fundraiser for Tathra.

The Cobargo Fire Brigade brought their truck along and entertained the kids with the water hose, putting out the 'angry fire board'. The community, as usual, donated an amazing array of raffle prizes, 26 in all, local musicians kept the hall hopping, the sound provided by the Yuin Folk Club ably helped by Chris Aitken, thanks Alf. 'Bring a plate' not only kept the work down for the Hall Committee but fed the multitudes. It was a lovely, relaxed, informal evening, what Cobargo does best—and raised \$2,948.45, not bad for \$5.00 entry and '3 for \$5' raffles.

Well done, Cobargo.

Louise Brown



Cobargo Fire Brigade recruiting fires of the future

*Tell 'em
you found 'em
in the Triangle!*

Book now for Nightfest

The Cobargo community is holding 'Nightfest', a get-together on the evening of Saturday 9 June (the long weekend) to celebrate the coming of winter with our many talented musicians and artists.

Rug up, wander around the village and enjoy the atmosphere created by buskers, food stalls and ad hoc happenings!

If you wish to join in as a busker or a food stall please phone 0428 696 623 and we will fit you in around the village.

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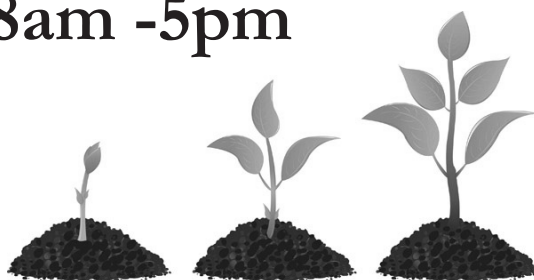
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Quaama RFB: proud to play its part

In the aftermath of the Tathra fires, the Quaama Rural Fire Brigade wishes to send a heartfelt message of hope and strength to those who have lost so much, especially to the firefighter who lost his home.

Quaama RFB sent three deployments during the fire and mop up. Our small brigade cog and the other cogs came together to produce a large powerful machine. We're proud to be a part of that machine. Also thanks to the community for their support of the emergency services.

The Quaama Rural Fire Brigade will be holding its annual general meeting at 1.30 pm on Saturday 12 May at Quaama Station. All are welcome.

We will be saying goodbye to our captain Michael Weik and our treasurer Kylie Weik who are moving to the Northern Territory. Both will be missed by the brigade and community. Thank you both for your great participation over the years.

We recently had a member complete his basic training. Congratulations to Michael.

We've also had new members enlisting, so thanks for strengthening our

numbers. We still have some positions available so if you're interested please come to training or contact me on 0400 738 978.

Now with the burning season here, please remember that you must contact RFS headquarters in Bega on 6494 7400 twenty four hours before commencing. Also you must contact adjoining neighbours to inform intention. This can help to prevent unnecessary callouts for the brigade.

If there is a need to contact someone about a fire, ring 000. So please be vigilant and observant because at this time our area is extremely dry with strong winds. Hopefully this will change soon to help us with hazard reductions.

As we have seen from Tathra, no-one is exempt from fire so please make a fire plan. If you have a fire plan, please review it. A good idea is to inform your family and neighbours of your plan so people can be accounted for.

Until next issue, stay safe, stay warm and support the Tathra recovery effort.

*Graeme Spicer
Community Engagement Officer*



Quaama brigade members support the aerial bombing effort on the Tathra bushfire.

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'Arts, Crafts and Collectibles' at June's Quaama Fair!

Quaama Progress Association will be holding a Fair on Sunday 17 June from 9 am at the Quaama School of Arts Hall. There'll be an art show, family history finder, paper crafts, and psychic readings. For lunch choose between a sausage sizzle and Quaama Quisine, or have both!—and of course there'll be a coffee van. And get a quick snip at the mobile hairdresser! Not to mention raffles, musical entertainment, children's activities and more.

There's still space for stalls if you're interested and we would really love to have someone who can value collectibles. Applications are available from me at vjc2@bigpond.com or via our Facebook page, Quaama Progress Association Inc.

*Joanne Cole
Secretary, QPA*

The results of the Quaama-Cobargo Quilters raffle, raising money for Nardy House, were:

First prize: Ailsa

Second prize: Deborah

Third prize: Sue Griffiths

Thanks to all who participated. We were able to raise just over \$600!

Quaama-Cobargo Quilters

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Denise Bunnett: my year of volunteering in Bermagui

First things first: How did you end up in Bermagui?

We'd been in Wollongong where we had family including Rob's elderly mum and our two adult children who'd settled there. After Rob's mum passed away, we started to think about finding a place to retire to ourselves. Wollongong had started to become a little like a suburb of Sydney so we were after someplace a little less built up. We set off in our van with Toohey our cattle dog for a good look at the coast, with a view to finding someplace nice to live. We had been up and down the coast road many times before between Sydney and Melbourne, but this time, with Toohey in tow, we were on the lookout for caravan parks that took dogs. So we took the turnoff for Bermagui, as we had booked a site there that was dog friendly. We just felt this was the place for us. We ended up moving here pretty fast after we bought here and have been here now full time for two years.

Why did you decide to volunteer?

I'd settled in and decided that I had some time up my sleeve and I also like to talk to people. I figured volunteering would be rewarding for me as well as the people

I assisted. I thought it would be a great way to find out more about Bermagui too.

Where did you volunteer?

The first place I started looking was at the Information Centre. They keep a list of places looking for volunteers. I also started to do some shifts at the Information Centre. I volunteered at the Library and did some work with the Home Library program which involves taking books out to people in the community who aren't mobile. These were both quite regular, scheduled volunteer times. Then I had a family member needing some help and I had to go away for longer than expected. When I returned home to Bermagui, the Sculpture Bermagui and the Four Winds Festival were coming up so I volunteered for those two events.

What did you do as a volunteer?

There was such a variety of things I could do. Once I got going with the various groups I was happy to take on anything really. I did car park attendant, ticketing, ferrying artists about town and to and from the venues as well as liaising with the people booking onto the free buses on offer between Bermagui and the Four Winds



Denise heartily recommends volunteering

venue. I've hung up lights for the night sessions and I got to listen to some great music and meet really interesting people I wouldn't have met otherwise.

Any advice to anyone thinking about volunteering?

Absolutely have a go and you will find it a very worthwhile as well as a fun thing to do in your community. I plan on volunteering again. Next year I hope to do the Cobargo Folk Festival. I've heard it's great fun too.



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Change is definitely in the air as the days get shorter, the nights get colder and we await an autumn break to end the dry Indian summer. Change is happening in our community as well.

One hundred and forty-nine years...

Many people have wondered about the white house with the green roof on the northern side of Tilba Tilba called Greenacres. The land surrounding Greenacres, known as Marshmead, was initially part of SW Bate's land selection in 1869. This was acquired by HJ Bate in 1938. HJ Bate's son Dick, who was married in 1939, was allowed by his father to choose a site for a new house. He chose the one-acre block where Greenacres is today—the house was built in 1940 for the newly married couple.

Harry Bate, Dick's son, has fond memories of growing up at Greenacres and remembers particularly the stunning views of Nadjanuga from the dining room.

After 149 years of continuous ownership by the Bate family, Greenacres has been sold. The new owner is a well-known Australian artist who won the Wynne Art Prize in 2014. Work is about to begin to restore Greenacres and we all look forward to seeing this significant Tilba Tilba landmark flourish again.

Pizza in Central Tilba

Neck of the Woods Cafe in Central Tilba has recently received their full liquor licence. With a new wood-fired pizza oven on the deck, the cafe is now open for dinner on Thursday, Friday, Saturday and Sunday nights. The word is that the pizza is excellent and what better way to spend the evening than with a quality pizza and a glass of wine. This is a much needed addition to the food options in Central Tilba and we wish the cafe all the best in

this new venture.

NAIDOC Week, 2018

The theme for this year's NAIDOC Week, to be held 8 - 15 July, is *'Because of her, we can'*. As with last year, a small community group—the Gulaga Reconciliation Group—which includes traditional owners, has started to plan how to celebrate NAIDOC Week at Central Tilba. It is a powerful opportunity to both celebrate Aboriginal women and most pertinently, Gulaga.

The community committee is focused on this being a community event and has sought the assistance of the Tilba and District Chamber of Commerce. With the Chamber's help it is hoped that a small amount of financial support will be available from the State Government.

More news on planned NAIDOC Week activities will be published closer to the July celebration.

Hairy Concert, 2018

No one can be quite sure when the Hairy Concerts started at Central Tilba—maybe sometime in the 90s is the best bet. The late Kay Ewin certainly had something to do with them and they have always been a fundraiser for the Central Tilba Halls. And John Atkins was there at the outset and is still wooing the locals with his good old fashioned rock'n'roll.

The concert this year was held on 21 April. A mixture of great local talent, generous sound and local stage management, it had many good and hairy moments, ably living up to its name. Christine Montague, upfront as MC,

Their opening also included a Welcome to Country in language by one of the students. Other acts included the Tilba Tappers, the Dromedaries, the Minstrels, Stitch and Bitch, Richard Cooke, and Al Leake and John Atkins. While many of those on stage have performed before, it was obvious that they were enjoying themselves and making the most of all the hairy moments. The highlights were Stitch and Bitch and the unexpected pleasure of the bassoon and John and Al jamming at the end of the concert.

Special thanks to all those involved in organising the concert: special mention to Bev for organising the line-up; to the Halls Committee for the excellent supper; to all those businesses who so generously donated both food items and items for the raffle; and to all who helped set up and on the night – it was all in all one of those special community events that make life here so unique.



Denise Peru smiling at the abundance of local produce at the Tilba Food Share last month

Tilba Food Share celebrates Permaculture Day

The next Tilba Food Share gathering on Sunday 6 May from 10 am to 12 noon coincides with International Permaculture Day. There will be a special permaculture display including permaculture designs, books and magazines. All are welcome to attend this food share at 433 Ridge Road, Central Tilba. Please bring along your excess home-grown produce plus a plate for morning tea to share. For more information contact Annie Fenn on 0409 443 064.

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kept the audience engaged between the sometimes slow changeovers and got many a laugh for her efforts.

The Narooma Public School Year 6 drummers opened the concert with their repertoire of djembe drumming, performed with enthusiasm and excellent timing.

More mushroom magic in Tilba

Aaron Boyer of Urban Kulture's School of Fungal Wizardry is returning to Tilba to present another Mushroom Workshop. The workshop is Saturday 5 May from 4 pm to 6.30 pm in the Central Tilba Small Hall. As well as learning the techniques for growing gourmet mushrooms, participants will receive mushroom spawn and two fruiting kits to grow at home. If you love eating mushrooms and you can't make the workshop, there may be locally grown oyster mushrooms available at the SCPA table at Saturday's Tilba Market.



Aaron Boyer of Urban Kulture demonstrating how to inoculate a log with mushroom grain spawn

emailmailmailmail

The Triangle's email address is
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Mandy Crocker won the Tilba CWA Italian raffle prize drawn by Dino Zucco of Italian heritage and Patricia Coutant of French heritage at the Easter Tilba Market.

Tilba CWA 'High Tea'

Tilba CWA's President Janine Halasz was pleased that both the CWA Café and raffle ticket sales over the Easter period went well for fundraising. This enabled Tilba CWA to donate \$750 to the Tathra Bush Fire Disaster Appeal. Tilba CWA's next raffle 'High Tea' consists of a lovely vintage tablecloth and napkins kindly donated by Harry Bate, together with a set of fine china cups, saucers and teapot plus an assortment of teas. Tilba CWA did well at the Group Land cookery and handicraft competition held at Bermagui in March. Jann Baker's entry of a hand-pieced and machine-quilted quilt has been sent to the CWA State Competition.

Upcoming Tilba CWA events in the Central Tilba Small Hall are the monthly Café on Saturday 12 May from 9 am to 12 noon and members' meeting on Monday 14 May from 10 am with short talks on pomegranates, owls, orchids, alligator weed and deer. All local women are welcome to attend.

CWA News

Our April meeting was a small one, only five of us, but full of great suggestions for future events. After the meeting Alexis Swadling talked to us about 'My Health Records' which will come into operation by mid year.

Our next meeting on 14 May is a non meeting with all welcome to come along at 10 am and learn more about pomegranates, owls, orchids and more. It's an opportunity to meet with us, have a cuppa and cake and enjoy some time out.

Join us at our May cafe on Saturday 12 for coffee / tea and delicious cakes. The Halls Committee will also have their last Trash and Treasure sale at the May cafe. There will not be a June cafe as it is the long weekend and the Woodies are back in town again in the small hall.



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End of an era: Tilba Valley Winery is sold!

Beautifully Mad is doing a farewell gig for Peter Herrmann at Tilba Valley Winery on 12 May.

Peter Herrmann has sold the Winery, so it's the end of a fabulous era and we are very sad to see Peter go. He has been a fantastic supporter of local music and the community in general, and we are having one last gig before he moves on to another phase of his life. We have always had a ball in the warm, cosy environment that Peter and his team create.

The doors open 6 pm for an 8 pm start. Light refreshments are available at the venue and we recommend you make a booking as our last two shows booked out. \$25 entry at the door or \$20 advance booking. The number to call is 4473 7308.

We look forward to seeing you there! Please tell your friends.

Love, Beautifully Mad (Tony King and Kris Ralph)

PS we have a bunch of new songs to perform for you!



Beautifully Mad are farewelling Peter Herrmann at Tilba Valley Winery

Tilba RFS report

We have entered the period of annual Hazard Reduction burns, and residents will have noted the prevalence of smoke on several days. While we recognise that this can be a general inconvenience, it is considered a necessary part of our work in trying to keep the population as safe as possible from wild fires.

Central Tilba Brigade has been involved with three of these burns in the Narooma area.

While the permit period ceased on 1 April, anyone who is planning a pile burn is reminded that it is necessary to inform Fire Control and all neighbours with at least 24 hours' notice. In Eurobodalla Fire Control is at 4474 2855, and in Bega Valley Shire phone 6494 7400. By following these requirements the possibility of false alarms being raised is substantially reduced, so please help the fires in this respect.

Tilba is pleased to note continuing interest from prospective new members. We very much need new and increased membership, so this is gratifying.

Harry Bate



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Celebration of Corunna Cemetery conservation

On Thursday 5 April, a crowd of just over 40 people gathered at Corunna to celebrate the completion of conservation works at the historic cemetery which is on the Old Highway about midway between Narooma and Tilba.

The work was organised by a group of interested district locals who formed a committee in August 2015 with the aim of conserving the progressively deteriorating grave monuments.

Within a short period of time this group had grown to seventeen, and they set about their plan to conserve the monuments, and researching the identity of those graves with no remaining legible inscriptions.

Their work has resulted in not only conservation, but also the erection of high quality, innovative, interpretive signage on the site with photos of the 1882 Wesleyan

church, and actual sections of window frames from its 1914 renovation.

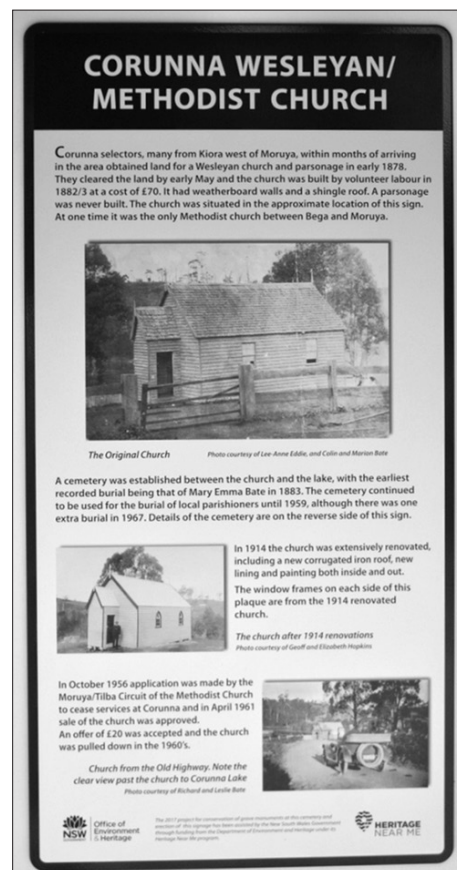
On the reverse side of the sign on three plaques is a list of those buried at the site, and a narrative about early life at Corunna including a map of the surrounding properties with the names of the relevant occupants identified for each such property. Then there is a plaque with photos of several of those buried.

The Committee was successful in receiving a grant from NSW Office of Environment and Heritage through its 'Heritage Near Me' program to enable the work, and this was supplemented by local donations.

Councillors Lindsay Brown, Phil Constable and James Thomson attended on behalf of Eurobodalla Council as did members of the Uniting Church Parish Council.



Andrew Trump of 'Heritage Near Me' with Harry Bate



Plaque giving history of Wesleyan Church

Councillor Brown spoke on behalf of the Mayor, and congratulated the Committee for its work.

A most important guest was Andrew Trump of 'Heritage Near Me' in Sydney. He said it was a wonderful example of a project which encompassed grass roots participation, conservation of heritage items for future generations, and innovation in the recording of history.

He considered it a most successful and valuable project.

Harry Bate



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Art in the Triangle

A River of Art this month

From Thursday 17 May to Sunday 26 May, local artists will be opening their studios and running classes from Ulladulla to Bermagui. There is a program which includes a range of creative activities along with dance, music and much more, including visual arts, theatre, film, literature, creative workshops and cultural activities.

River of Art's fun-filled program features more than 100 events across a range of venues including Durras, Batemans Bay, Mogo, Moruya, Congo, Bodalla, Narooma, Tilba and Bermagui.

Wearable Art Fashion Parade that is part of the River of Art Festival this month. This event is presented by EFTAG (Eurobodalla Fibre and Textile Artist Group) whose membership includes Marilyn Banfield from Quaama, who is busy preparing for this year's extravaganza. It will be held at St Marys Performing Arts Centre, Moruya, on Sunday 20 May at 3 pm.

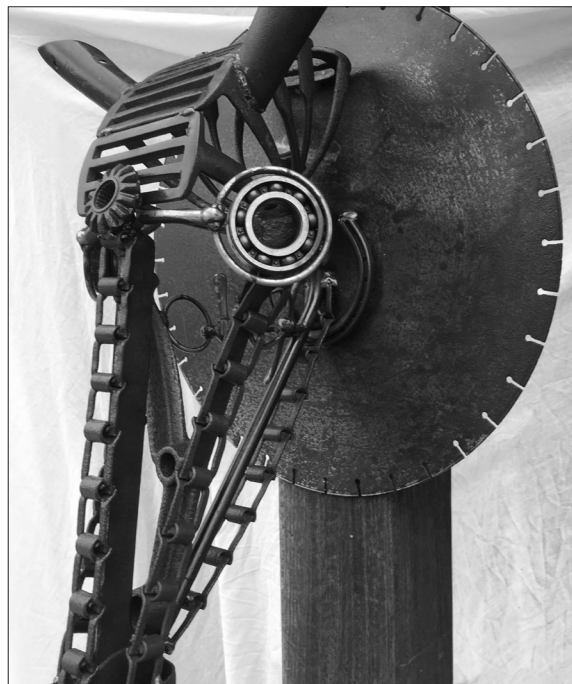
Tickets for the EFTAG event have been selling fast, so don't risk missing out! Book now at www.eftag.com.au for a great afternoon enjoying champagne, canapes, and a fantastic show.

The full program will be available on the River of Art website in the lead up to the festival. For more information: www.riverofart.com.au.



The attached photo is one of Marilyn Banfield's creations from last year's event. It was snapped up by a Sydney-based designer to wear to a cocktail party in Portugal!

You are invited to our special Lizard 'TOTEM' party!



Totem sculpture in recycled metal by John Gosch

The Lazy Lizard members have for some time now been planning a big celebration. We are all proud of our gallery, and feel it has made an important contribution to art and creativity in Cobargo, so we decided this May to stage a humungous exhibition, with work not only from present members, but also from past members and valued friends as well. We want to use the occasion to thank all those special people who, over the years, have supported us and helped the gallery to develop into something that is quirky and unique! (We also wanted an excuse to hold a big party.)

The theme we have chosen for the exhibition is 'Totem', a subject that has many interesting interpretations and possibilities. We've had a few sneak previews of some of the entries and they are very exciting and varied. Other contributors are still frantically involved in the creative process. (That smoke haze over Cobargo in the last few weeks was not caused by controlled burns in the National Park, but by smouldering artistic grey matter!)

The only worry that the Lizards have at the moment is ... how are we going to fit it all in? But fit it in we will, and the exhibition will be open for viewing from Wednesday 2 May until the 30th.

Now - most important - the big opening party will be held on Friday 11 May starting at 6 pm.

Besides outstanding artworks and stimulating intellectual company, there will be wine, music, nibbles, and a firepot! So please come and join us and celebrate Lizardarity with the Lizards and friends.

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in the Triangle!**

The Triangle's Eco Edge Page

This year the Eco-Edge page will have a different flavour. The page's sponsor is calling it 'open page, open heart' which we're interpreting as meaning, 'express yourself and send it in!'. It might be a poem or short story, or a piece of creative prose,

or a profile of someone in our community. It might not even be writing! A drawing, painting or photo might be your mode of expression.

This is your page, no age limits, and each month we'll publish our favourite(s).

Send your stuff to contributions@thetriangle.org.au. We're really looking forward to seeing what turns up.

This month we have a short story by Jen Severn of Quaama.

Finn's Release

The rusty flatbed truck lumbered along the track, the wire cage tied to the tray rattling and lurching with every rut. The old man heard the bird squawking and swore gently. Not much further now.

He pulled off where the track ran down and across the creek, where the water ran shallow, clear and cold over glistening stones, under a canopy of she-oaks and gums. This was the place. He'd seen them flock here at night, winging in across the plains in twos and threes, alighting on the branches of the eucalypts. They would chatter and fuss as the sky turned orange and pink and mauve and the reflections of the trees in the riverbend darkened and disappeared. He hooked the cage on a low limb. The bird turned its head to the side and stared at him with one round, black eye.

He lit himself a fire. Yes, this was the place.

The flock was gathering now, swooping down to roost, clambering and screeching, beating their white wings. Pouring his tea, he glanced up at the bird in the cage. Finnegan, she'd called him. Finn sat still as stone on his perch. The old man sipped his tea. There was time yet.

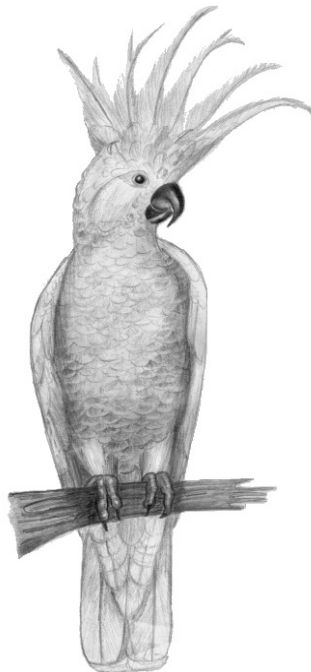
He woke once in the night, as was his habit. In the glow of the remaining coals, he aimed his stream and held his breath against the acrid steam that arose. The night breeze moved the wire cage gently and ruffled the feathers of the still bird inside. Back in the swag, the man dreamed of his wife as a new bride, shy and watching, half turned to face him.

He awoke on the second day to the chattering of the birds high in the canopy, soft and scattered at first, increasing to a chaotic chorus as the sky lightened. Rising in the chill air, he

gathered kindling and set a fire. Finn was stretching and preening, drawing his tail feathers slowly through his crusty, black beak, his dark eye fixed on the old man.

After breakfast, when the last of the flock had taken wing, the old man opened the cage door. The bird eyed him curiously and clambered along the perch. He paused at the door, then hopped unsteadily to the opening and flapped to the branch above.

All the morning the cockatoo perched there, watching the old man as he washed in the billy of warm water, ate his eggs and bacon, rested his wiry frame against the trunk of the tree. In the afternoon the bird hopped to the next branch, nibbled on a twig, sat still, always watching. As the light faded and he heard the flock circling in, Finn returned to the cage and the old man closed the door.



Sketch by Susie O'Sullivan

That night the old man dreamed of his wife as mother, infant son in her bicycle basket, the bird perched proudly on the handlebars. She turned and waved, pretty and glad, then righted the wobbling cycle and pedalled away.

The third day he woke again to the strident shrieks of the departing flock. After breakfast he took down the cage. Reaching in, he offered a gnarled finger to the bird. Finn hesitated then clambered on. The old man drew his hand from the cage. His old wife had loved this bird. He gently stroked the snowy breast, noted the lemony undersides of the wings and tail, the crusty grey claws and beak, the yellow crest. Finn eyed him impassively. The old man returned the bird to the cage, hung it back on the low limb, and sat, staring into the flickering flames, remembering. That night he left the cage door open.

In the night he was rocked by dreams of the past: his wife in a garden; older now and cradling a grandchild; now her face drawn in grief; young again on the bicycle, half-smiling and turned to him with full belly round and proud. He woke in the dark with his face wet. In the dense upper canopy of the eucalypt the flock was still, and he saw the dark huddled form of the bird on the branch.

He slept warm and deep now, and dreamed of his old wife in his arms. He woke at dawn, tied the empty cage to the truck and pulled out onto the dirt track, the flock wheeling and screeching and whistling across the paddocks behind him.

Jen Severn



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JUNGawacky: Shop7 Artspace this month

Shop7 launches its first open exhibition for 2018 with a theme based on the unconscious ideas of artists when producing new works. These ideas may seem 'wacky' to a casual observer but often make us think outside the square. For instance: 'What on earth is he getting at?', 'Why has she done that and what is it supposed to mean?' or 'I don't know how they come up with this stuff but I like it!'

The first part of the title comes from pioneer Swiss psychologist and psychiatrist Carl Jung who introduced the term 'collective unconscious'. He used this to describe the part of our minds that contains memories and impulses that we are not aware of at the time.

It could be said that this idea echoes throughout the myths and legends of all cultures. It is also most likely the driver of unrecognised, intuitive, creativity in all

artistic works.

The 2D works on show at this exhibition include:

- illustrations of Aboriginal customs allowing the nurture of fish which seek protection in mangrove roots, to enable sustainable harvest for food
- a mindset which combines a meditational metaphysical attitude to the void with a guess at what it might look like in our universe
- a triptych which discusses our life cycle in its three stages of new life, whole life and afterlife
- the human hand as an illustration of wisdom developed in old age

Sculptural pieces show the work of the mind transmitted through the hands and their tools to make abstract pieces of great appeal to the viewer's senses without being lifelike forms. There is a timber work of

sculpted layers of flowing forms straight from the artist's unconscious mind, which could be a model for a sports stadium or pavilion. An intricate traditional bead work is also being made for the show.

Our exhibition opens at 6 pm on Thursday 3 May. We encourage members of the public to attend, share a drink and nibbles, and discuss exhibits with the artists.

Shop7 opens Wednesday to Monday (closed Tuesdays except by appointment).

Hub Members of Shop7 Artspace



Peter Storey attaching framing to his acrylic painting *Colour of the Void*

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Move freely with Madhuma

Eighteen years ago I came to Bermagui fresh from California and the burgeoning 'Conscious Dance' movement there. I and two kindred spirits, Seph Richardson and Mary Ferguson, were over-the-moon thrilled to find each other and promptly began our own home-grown version at the Bermagui Community Centre.

Our enthusiasm to simply MOVE freely to music spread and others joined—dancers from Tathra, Quaama, Cobargo, Tilba, even as far as Bega. 'Ecstatic Dance' on Friday nights became a regular community event.

Freeform dance with intention was becoming my passion, and soon became my practice—finding a way to express the dynamism alive in my heart, the reach for freedom in my soul *within* my moving body. I was utterly hooked. And then, later, inviting others to move too.

I've spent the last nine years in Melbourne teaching 5Rhythms Dance, Open Floor Movement Practice, continuing my studies and teaching around Australia. Now I've returned to Bermagui to find that the modest Friday night 'Ecstatic Dance' we began seeded an explosion of dance in the valley ... And of course other communal dances emerged in their own right in nearby communities.

Now folks can dance a myriad of styles and forms three or four days a week in Tarraganda, Bermagui, Quaama and Bega. See the FB page 'Bega Valley Dance'.

A new generation of dancers and teachers has bloomed, adding their own flavour and skillset. And some of the original 'Ecstatic Dancers' are still fully involved. Whether you're 20 or 75 the mojo and the wisdom is available to you on the dance floor.

Dancing in community is a global phenomenon and as old as the dirt. Dancing as a creative, physical or even spiritual practice is equally time-honoured. When we come together to dance and express there is a pooling of our energies, an extra potency that opens up for each one of us.

My upcoming 'Essence Revealed—an Open Floor Movement Approach to the Enneagram' workshops are my favourite workshops to offer. The Enneagram helps us build compassion and understanding for ourselves and for others. Moving and embodying the enneagram makes the learning fuller, and allows us to integrate the insights more deeply. These three 'Essence Revealed' workshops are a body of work I've been honing for years and I am thrilled now to be returning to the area to offer them. It feels like the very centre of my heart coming home.

'Open Floor Movement is a joyful, healing movement practice where we recognize our changing needs to move alone,



After nine years Madhuma is back in the Triangle area and her movement workshops start this month

join together, reach higher and express the full basket of our humanity.' More: www.realrhythms.com. 'Essence Revealed' workshop bookings and info: Bhavita 0490 491 242.

Madhuma



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In the 'Crossfire' at Well Thumbed Books

I have been to many play readings and have felt that dread akin to when the PowerPoint display is switched on and the 'expert' then proceeds to read word for word what could have been easily sent in an email ...

But last month I witnessed a reading that was moving, thought-provoking and, quite simply, sublime.

Aurelia Monfort, Cobargo's Artist-in-Residence, directed a reading based on Michel Azama's 1989 play *Croisades* (Crossfire).

In this presentation Aurelia explored how one's personal 'identity and need to belong' can be altered and challenged by external acts of violence.

Aurelia enlisted the help of three Triangle locals—Dipak, Jane Gadon and Sarah Breakey—as readers. They read with conviction and passion and set the pace for



Readers Sarah Breakey, Jane Gadon and Dipak, Artist-in-Residence Aurelia Monfort.
Photo: Roger Stuart



Aurelia Monfort, Artist-in-Residence
Cobargo 2018. *Photo: Roger Stuart*

the entire evening.

Now, an evening being challenged by external acts of violence might not sound like an ideal night out. Well, wrong.

It was a full house at Well Thumbed Books, standing room only for latecomers.

It started with selected readings of extracts from *Croisades*, creating an emotional rollercoaster ride from contemporary war zones to the Medieval Children's Crusade. These were followed by a short video in French based on a scene in the final reading.

Finally, Aurelia challenged our perceptions, misplaced perceptions and continually changing perceptions of ourselves by getting the audience to write, in bullet points, who they thought they were. The evening concluded with a Q&A

session.

Statistics show that 87% of the population avoid Q&A sessions. Well, Cobargo definitely defies the 'norm'. Aurelia led us into this discussion in an almost subliminal manner.

Heather O'Connor then led the final debate and the next four or five minutes passed in seconds as a blistering open discussion took place. I suspect that this was the focal point, and that our views were somehow far more important than some French drama called *Croisades*.

This experience was polished and considered, and delivered an evening that I, for one, will remember and build upon.

Martin Gash



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The beauty and versatility of wood

It's almost that time of year again. The annual South Coast Regional Woodcraft Exhibition and Sale will be held in Central Tilba over the June long weekend.

This is your chance to explore the versatility, tactile experience and visual beauty of the wood artisan's craftsmanship and to ask any of those 'how to' questions you've been saving up. Be it joinery, carved, turned, sculpted—decorative, functional or just plain quirky—you'll find it on show or for sale.

As always, the exhibition will showcase the work of fine wood crafters from north of Batemans Bay to south of Eden. There will be hundreds of exquisitely handcrafted items on display and for sale, and you can watch the magic of wood turners at work, with demonstrations held throughout the weekend.

Whether you're looking for inspiration, to buy some fine

woodwork, to have those 'how do they do that?' questions

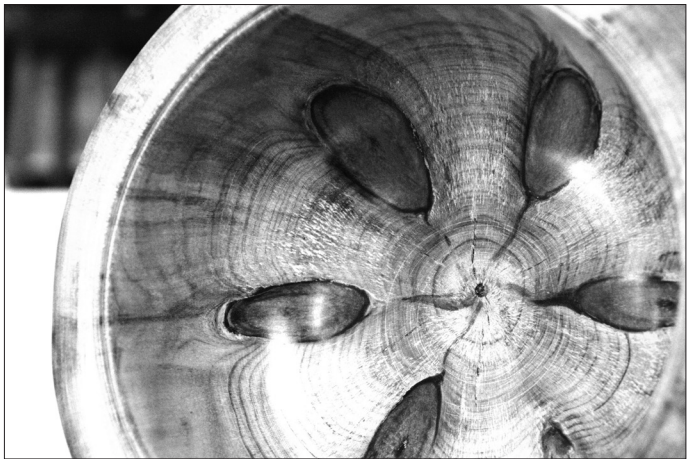
answered, to watch an artisan at work, or you just want to appreciate the look and feel of finely finished timber, the Woodwork Exhibition and Sale caters for you.

Check out 'Narooma Woodies' (Facebook) or www.eurobodalla.com.au/whats-on for more information.

Enter the raffle and cast your vote in the 'People's Choice' award.

The event will be held at the Central Tilba Halls on Saturday 9 June (9.00 am – 4.00 pm) and Sunday 10 June (10.00 am – 3.00 pm). Cost is \$2 for adults, with free entry for children under 12. MasterCard and Visa facilities will be available.

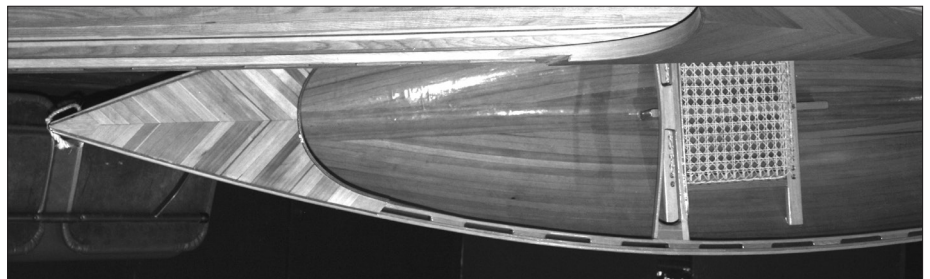
Leanne Lucas



The distinctive 'signature markings' of Norfolk pine



Col Boxsell - a true master turner at work



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Give a little – change a lot

There are some pretty remarkable people in our community. These are the people who regularly get out there and do things that benefit others, freely and willingly. These are people from all walks of life and from all age groups. These are the unsung heroes in our community: our volunteers.

Recent research from Flinders University has calculated that volunteering contributes a whopping \$290 billion to the Australian economy each year. So if you are one of the 6.2 million Australians who volunteer, you can feel a whole lot better about your contribution.

Bermagui, and every other small town in our region, has a huge band of people who donate their time, energy and skills to benefit the community and its individuals.

Most recently, we have seen the heroic actions of our volunteer firefighters

who, along with other emergency service volunteers, put their lives on the line to help others.

There are so many things volunteers do in our community, and to name each one would fill a whole page (and still I might miss a couple). Just look around and you will see volunteers quietly going about their business in every corner of our community.

Research has shown a strong correlation between health, happiness and longevity amongst people who are emotionally kind and compassionate in their charitable activities. Volunteers often experience the “helpers’ high” – that feel-good factor you get when directly helping others.

National Volunteer Week is the annual celebration that acknowledges the generous contribution of our nation’s

volunteers. From 21 to 27 May, thousands of events will be held across the country to say thank you to the nation’s volunteers. “Give a Little. Change a Lot” is this year’s theme, and pretty much reflects the work done by volunteers.

We may not see any big events across our region, but that doesn’t mean this community doesn’t appreciate the work of volunteers. So let’s just say a big *Thank You* to all those people in Bermagui, Cobargo, Tilba, Quaama and across the region who volunteer in some way or another.

If you know someone who is a volunteer, say thank you to them, and give them a big pat on the back for a job well done. Better still, be that ‘somebody’!

*Carolyn Banados
(and the whole Triangle team of volunteers!)*

You don’t need to be old to bowl!

A common misconception perpetuated on the television when talking about pensioners and retirees is to show ancient people wandering around bowling greens. True, bowls can be played successfully to a much older age than most other sports, although it has been overlooked that the average age of the five women in the recent Commonwealth Games was just thirty!

Along with the images of bowlers dressed all in white, often referred to as ‘white Leghorns’, this concept belongs to the past. Nowadays club strip or uniform, used for competition or special matches, is a riot of colour and design, while casual games or ‘roll ups’ are played in ordinary

clothes referred to as ‘mufti’, an old British term derived from the dress of out-of-uniform military in Victorian-era India.

Barefoot bowls, becoming increasingly popular with younger people, is even more casual, not even requiring flat-soled shoes.

The game itself is simple and can be played in groups or teams, or practised alone. It can be played on social levels, or to a more serious degree in competition form. People with flexibility problems can compete to high levels with a ‘mechanical arm’, a simple permitted device.

This area has bowling clubs at Bega, Narooma, Dalmeny and my local club

at Bermagui. The green at Bermagui is synthetic, the only one in this area, having the advantage of being playable after heavy rain when conventional greens are closed. Men and women have their own clubs, though there are allocated days for mixed participation and competitions.

We are a small club, which is very personable, and we welcome and offer friendly coaching of the highest quality to any newcomer wishing to come along.

*Tony Millard
Bermagui Bowling Club
0407 223 771*

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Salivating salvia!

With another autumn with us I thought it opportune to discuss one of the most popular groups of perennials—Salvia.

With their extraordinary diversity of colour and habit—over 1800 species alone without the new varieties being added almost all the time—Salvias are truly a gardener's delight, providing rich and interesting rewards for every garden.

This spell-binding genus has blues to rival the colours of the ocean and sky as well as rich reds, pinks, yellows and white, and with every combination of these dominant colours.

Their diversity in leaf colour and shape is second to none, with leaves that feel like velvet to long narrow leaves of varying colours. Many of the varieties are used for culinary purposes and have delightful scents that can be used to flavour foods of all kinds.

Most Salvia species are adaptable to an extensive range of soil types, from clay to open, sandy soils. Where soils might be in need of improvement it makes sense to add some organic matter like animal manures or compost.

Good drainage, however, is generally advisable and without it there is a greater risk of the less hardy varieties surviving a long wet winter. In gardens where the soil is wet for long periods it is advisable to slightly raise the planting area to allow better drainage.

When preparing soils for Salvia refrain from adding excess nitrogen. Too much nitrogen will give lush foliage at the expense of flowers. Soil acidity/alkalinity play no great part in the placement of the plants, although many of the species are



derived from locations where limestone is dominant.

Nearly all varieties prefer a full sun position with the exception of a few that will grow in and tolerate shade.

Some taller varieties have a brittle branching habit and thus should be planted in a location free of strong winds. Many of the lower growing forms are excellent in a seaside garden.

Like all perennials, Salvias should be pruned on a regular basis to keep the plant in a compact form and to promote several periods of flowering throughout the year.

They are generally pest- and disease-free. Aphids and some powdery mildew can be a problem in the summer months.

They are a great plant to grow in a container for those who have a difficult location or to brighten up an area on paving etc where other plants might have failed. Due to their ability to handle

periods of dryness they are an ideal pot plant.

Often overlooked these days are the extensive range of annual forms that are available to brighten up the flower garden where seasonal change is required. Reds, white, blues and purples are available and should be planted at the rear of the garden. Most of the annual forms are best planted in the warmer months, so keep an eye out for them in nurseries around mid-spring.

One other thing that these beautiful plants do is to provide bees and nectar-feeding birds with nectar and pollen, so they are a great plant to place around vegetable gardens to help with pollination.

Check out your local nursery for the exciting range of perennial and annual Salvia now available and brighten up your garden with these rewarding plants.

Keith Mundy



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A couple of recipes for autumn.

This pumpkin cheesecake won first prize at the Quaama Fair's pumpkin competition a few years back which was made famous by appearing on River Cottage Australia. Be sure to make it a day ahead as it needs to chill overnight in the fridge.

And it's feijoa time! Good for more than just the best jelly you've ever tasted, try this simple to make feijoa walnut cake to have with a cuppa.

Pumpkin Cheesecake

Have all ingredients at room temperature.

Crust:

1 cup (100 grams) Digestive Biscuits
1/2 cup (50 grams) ginger biscuits
1 tablespoon (15 grams) white sugar
4 - 5 tablespoons (57-70 grams) unsalted butter, melted

Preheat oven to 180 C and place the oven rack in the centre of the oven. Butter a 20 cm spring form pan.

In a food processor, pulse the biscuits and blend them to crumbs.

Combine them with sugar then melted butter. Press the mixture evenly onto the bottom of the prepared spring form pan. Bake 8-10 minutes or until set. Let cool while you make the cheesecake.

Filling:

2/3 cup (145 grams) brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1/4 teaspoon salt
450 grams full fat cream cheese
3 large eggs
1 teaspoon pure vanilla extract
1 cup (240 ml) roasted pumpkin puree

Roast your pumpkin in the oven until soft and starting to colour. Puree and cool.

Combine the brown sugar, cinnamon, ginger, cloves, nutmeg, and salt.

In the bowl of your electric mixer (or with a hand mixer), on low speed, beat the cream cheese until smooth (about 2 minutes). Gradually add the sugar mixture and beat until creamy and smooth (1 to 2 minutes). Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl and beat in the vanilla extract and pumpkin puree.

Pour the filling over the crust and place the spring form pan on a baking sheet to catch any drips. Place a cake pan, filled halfway with hot water, on the bottom shelf of your oven to moisten the air. Bake the cheesecake for 30 minutes then reduce the oven temperature to 160C for another 10 - 20 minutes, or until the edges of the cheesecake are puffed but the centre is still a little wet and jiggles when you gently shake the pan. Total baking time 40 - 60 minutes.

Sour Cream Topping:

1 cup (240 ml) sour cream
1 teaspoon pure vanilla extract
1/4 cup (50 grams) white sugar

Whisk together the sour cream, vanilla extract and sugar. Spread the topping over the warm cheesecake and return the cheesecake to the oven and bake about 8 minutes to set the topping.

Turn the oven off and remove the cake. Run a sharp knife around the inside edge to loosen (this will help prevent the cake from cracking). Return to the oven and allow the cake to cool in there slowly.

When completely cooled, cover and refrigerate at least eight hours, preferably overnight, before serving. Cut with a hot knife.

Feijoa Walnut Cake

Ingredients:

2 cups feijoas, peeled, roughly chopped and well packed in
1 cup walnut pieces
1 cup sultanas
1 cup sugar
100 grams melted butter
1 egg
1 cup flour
2 teaspoons mixed spice
2 teaspoons baking soda
Confectioner's sugar to dust

Method:

Mix feijoas, walnuts, sultanas and sugar together in a large bowl.

Beat egg and butter together and mix into feijoa mixture.

Sift flour, mixed spice and baking soda and add to feijoa mixture. Stir lightly.

Turn into well greased 25cm cake tin or deep ring tin.

Bake 180°C for 40-45 minutes or until skewer comes out clean.

Cool in tin before turning out. Sift confectioner's sugar over cooled cake.



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Please note: we will discontinue classifieds after one month unless advised by the advertiser. A small donation (in the tin) will be appreciated for classifieds.

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 work with. Please include a caption for your photo at the bottom of the article it accompanies.

3. Send all **articles** as WORD or other TEXT documents.

4. Please do not send posters or flyers! We cannot reproduce or insert 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.

5. 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!

6. Deadline is **22nd of the month**. Any questions at all, please email us
contributions@thetriangle.org.au

Book Review

Heather O'Connor

Reni Eddo-Lodge

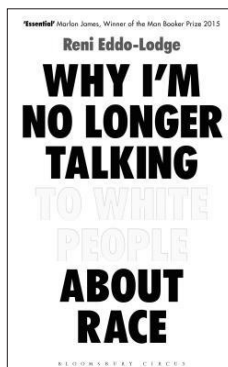
Why I'm no longer talking to white people about race

\$28.00

The genesis for this book lies in a blog written by the author, who is a journalist. She wrote of her frustration about the manner in which race and racism is being discussed in the UK. Her ideas went viral, and resulted in her decision to write this book.

This book is not for the faint-hearted white reader who refuses to acknowledge the structural nature of racism, falling back instead on the "I'm not racist – some of my best friends are black/brown/yellow/Jewish/Muslim" justification.

As she argues, white privilege does



not imply that all white people are living in the lap of luxury, but it does mean that the fact of whiteness positively impacts on life trajectory – “and you probably won't even notice it.” In the simplest terms, she describes how, from cradle to grave, race determines life chances; white people enjoy the freedom where their race is not deemed to be a “problem”; few white people can legitimately argue that they are less able to succeed because of their race.

She places these contemporary problems in the context of the history of race relations in the UK, at times drawing parallels with the civil rights movements in the USA. In a very short space, she gives a terrific overview of the history and the unique circumstances which have led modern, multi-cultural UK to the racial tensions within it.

I highly recommend this very important book; almost every issue she raises is just as pertinent to Australia. Be prepared to be confronted – it's a book that must be read with an open mind.

Pet of the Month

Deb Cox

Butch is looking for a home with a comfy bed on the verandah and some loving human interaction to see him through the rest of his senior years. This handsome boy is 9 years old and still has a zest for life. He barely has any teeth and not too much in the way of life experiences but Butch sure enjoys a cuddle and a pat anytime.

Although Butch doesn't seem to have had much training he sits like a gentleman for his dinner. He is learning there are better ways of communicating excitement and will improve with consistency, time and patience.

Butch is not suitable around cats or other small animals.

There are also several other pups and

dogs available for adoption including three 10 week old German Shorthaired Pointer/Kelpie pups. Please phone Animal Welfare League FSC Branch on 0400 372 609 to enquire about adopting one of these lovely dogs or check the face-book page searching for Animal Welfare League, Far South Coast Branch.

Do you need financial help to have your pet de-sexed? If so please collect a subsidy application form from all Bega Valley Shire Vets before your animal reaches 6 months of age. Please note that Far South Coast Branch Animal Welfare League NSW volunteers raise the funds to support this de-sexing subsidy in the Bega Valley Shire and do not receive any Government funding.



Butch needs a home for his senior years



AL-ANON

Bega, Tuesdays 5pm, rear 7th Day Adventist Church, Upper St (opposite pool). Ph 6492 0314

ALCOHOLICS ANONYMOUS

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

ANIMAL WELFARE LEAGUE

Far South Coast Branch promotes the welfare of companion animals and responsible pet ownership. Meeting at Tathra Beach Bowling Club 11am, Sunday April 23rd, Sunday June 25th, Sunday August 27th. Call 0400 372 609

ANGLICAN PARISH OF COBARGO

Bermagui: All Saints- 1st, 2nd & 3rd Sundays 10.00am 4th Sunday 5.00pm. Cobargo: Christ Church - 1st, 2nd, 3rd Sundays 10.00am. Quaama: St Saviours- 4th Sunday 10.00 am. 5th Sunday - One service in parish at 10 am rotation. Contact Tim Narraway 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 Ray Clements on 0477 017 443. Meet 1st Thurs each month at Cobargo Hotel & 3rd Thurs at Bermagui Hotel at 6.30 for 7.00pm

BERMAGUI INDOOR BOWLS CLUB

Friendly, social group meets for Indoor Bowls at Bermagui Country Club every Monday afternoon. Names to be on list by 2:00pm, games start at 2.30pm. No experience necessary. For information ring Bob Whackett on 6493 3136

BERMAGUI GARDEN GROUP

1st Tuesday every Month 10.00am until 12 noon, venues vary, phone Heather Sobey on 6493 5308

BERMAGUI CROQUET CLUB

Bermagui Country Club, Thursday 2 - 4pm. New players always welcome, tuition and friendly games always available, equipment provided. Call Dave, 6493 5014.

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 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 HISTORICAL SOCIETY

Meeting First Wednesday of Month, 2.00pm at Museum in Community Centre, Bunga Street. Researchers & helpers welcome. Ph Allan Douch 0428 427 873 or Marianne Hunter 0419 173 607.

BERMAGUI U3A

(University of the Third Age)
Lifelong Learning Opportunities
For a full list of courses and timetable visit:
www.bermagui.u3a.net.org.au

BERMAGUI URBAN FOOD FARMERS (BUFF)

community gardening and growing activities - various times and sites. 'Grow to Eat and Eat to Grow'. Contact Paul on 0466 013 153 or visit www.facebook.com/BermaguiUrbanFoodFarmers

BERMAGUI WEIGHTLIFTING CLUB INC.

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Open Monday and Wednesday afternoons at the Bermagui Sports Stadium.
Contact: John Preston - accredited coach
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CATHOLIC CHURCH

Weekend Mass times.
Bermagui- Sunday 7:30 am Cobargo -Saturday 5pm

COBARGO DISTRICT MUSEUM

Meeting 5 pm 2nd Thursday of the month at the Cobargo Museum: researchers, old photos, information and new members welcome. Contacts: Vicky Hoyer 0422 377 278 / Bev Holland 0408 280 024

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, 7.30 pm - CWA Rooms. Contact Ros Mead 6493 6948

COBARGO PRE-SCHOOL

Child centred, play based preschool education for 3-5 year olds in a happy, creative & caring environment. Monday-Thursday. Ph 6493 6660

COBARGO PRESCHOOL PLAYGROUP

Families welcome every Thursday 9-10.30am. A good transition for children to become familiar with the surroundings & teachers. All ages welcome. Bring along a piece of fruit to share. A small donation would be greatly appreciated. 6493 6660

COBARGO SoA HALL COMMITTEE

Hall bookings and inquiries: Linda 0407 047 404 email: cobargohall@gmail.com

1ST COBARGO SCOUT GROUP

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

COBARGO TOURIST & BUSINESS ASSOC

Monthly meetings 2nd Tuesdays at Well Thumbed Books, 6pm. Contact: David Wilson on 0401 398 141

COBARGO CWA

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

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

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 or Mary Cooke 6493 7320.

MT DROMEDARY UNITING CHURCH

Bermagui: Sundays 9am at the Union Church, West St. Bermagui, Cobargo: 1st, 2nd & 3rd Sundays at 11am; 4th Sausage sizzle at 7pm & praise night at 6pm, Cobargo Bermagui Rd. For information ring Robyn 64938324 Churches also at Narooma and Bodalla

MYSTERY BAY COAST CARE

Contact: Richard Nipperess 4473 7769. Meet: 9.30 - 12.30 first Wednesday of the month at the swings.

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.

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

QUAAMA MEN'S SHED

Meets Wednesdays from 10am at the old fire shed, 20 Bermagui Street, Quaama. All men are welcome. For information contact John Preston (President) on 6493 5887 or Ron Higgins on 0408 788 528.

WALLAGA LAKE/BERMAGUI MEN'S SHED

Meets Tuesdays & Thursdays from 10am at Umbarra Cultural Centre, Akolele. All men are welcome. For information ring Bill Johnston (president) on 6493 5447 or Phil Baldwin on 0421 114 882.

THE YUIN FOLK CLUB

The Yuin Folk Club organises the annual Cobargo Folk Festival and hosts folk music concerts throughout the year. Details at www.cobargofolkfestival.com. For info ph. Secretary Carolyn Griffin 0400 391324, Treasurer Zena Armstrong 0402067615 or email info@cobargofolkfestival.com

Community Notices

are advertised in *The Triangle* for non-profit groups free of charge. If details change, please advise us at contributions@thetriangle.org.au

For the Fridge Door

MAY	WHAT	WHERE	TIME
Wed 2	U3A Information & Registration Day	Bermagui Country Club	
	Social bridge	Tilba Valley Wines	2 pm
Sat 5	Mushroom Workshop	Tilba Small Hall	4 - 6.30 pm
Sun 6	Live music: Jazz Alley, free	Tilba Valley Wines	12.30 pm
Sat 12	Live music: Beautifully Mad, \$20	Tilba Valley Wines	8 pm
	Live music: Cuppa Shred, free	Cobargo Hotel	8.30 pm
Sun 13	Live music: Mike Ward, free	Tilba Valley Wines	12.30 pm
	Galba Forge blacksmithing demo	345 Yowrie Rd, Wandella	1 - 5 pm
Fri 18	Open Mic	Cobargo Hotel	7.30 pm
Sat 19/Sun 20	Essence Revealed dance workshop with Madhuma	Call Bhavita 0490 491 242	
Sun 20	Live music: Johnny Huckle, free	Tilba Valley Wines	12.30 pm
Tues 22	Biggest Morning Tea	Cobargo Pharmacy	10 am

REGULAR EVENTS

Mondays	Quaama/Cobargo Quilters	CWA Cottage Cobargo	10 am-3.30 pm
	Ki yoga	Tilba Small Hall	7 - 8 am
	Yin yoga	Tilba Small Hall	6 - 7.30 pm
2nd Monday	Tilba CWA meetings	Small Hall, Tilba	10 am
Tuesdays	Trivia	Cobargo Hotel	7.30 pm
	Bermagui garden group	Phone Heather 6493 5308	
	Weekly meditation	Kamalashila Centre, Tilba	10 am - 11 am
	'Zine' Machine	Bermagui Library	3.30 - 5.30 pm
	Storytime	Bermagui Library	10.30 am
	Yoga Classes with Sara	Bermagui Surf Club	10 - 11.15 am
Last Tuesday	Cobargo Seed Savers	18 Blackbutt Drive, Cobargo	10 am - noon
	Appalachian Jam Session	Cobargo Hotel	7 pm
Wednesdays	Pool comp	Bermagui Country Club	7.30 pm
	Dru Yoga	Cobargo School of Arts	10.30 am
1st Wednesday	Bermagui Historical Soc. meeting	Bermi Museum, Comm. Centre	2 pm
3rd Wednesday	Bermagui Seniors' social lunch	Venues vary. Ph 6493 4006	
Thursdays	Mind Body Stillness Meditation	The Courtroom, Cobargo	10 am-11 am
	Worldwide dance and aerobics	Bermi Community Centre	5.30 pm
	Bermagui Growers' Market	Fishermen's Wharf	2.30 - 5 pm
	Rhymetime	Bermagui Library	10 - 10.30 am
1st Thursday	Lions Club meeting	Cobargo Hotel	7 pm
3rd Thursday	Lions Club meeting	Bermagui Beach Hotel	7 pm
	Coding night	Bermagui Library	5 - 8 pm
Fridays	CRABs raffles	Bermagui Beach Hotel	from 5 pm
1st Friday	Bermagui CWA meetings	CWA Rooms	1 pm
2nd Saturday	CWA Cafe	Small Hall, Tilba	9 am - 12 pm
1st Sunday	Riverbank Working Bee	Rob's corner, Quaama	9.30 - 11.30 am
	Tilba Food Share	Call Annie: 0409 443 064	10 am - 12 pm
3rd Sunday	Cobargo/Quaama food swap	Call Tam: 0409 882 944	10 am-12 noon
Last Sunday	Bermagui Red Cross Markets	Dickinson Oval	9 am-12 noon

ART

Thursday 3	JUNGawacky opening	Shop 7, Artspace	6 pm
Friday 11	TOTEM opening	Lazy Lizard Gallery	6 pm
Sunday 27	Gulaga Storytelling	Tilba Small Hall	5 pm