QUAAMA COBARGO BERMAGUI TILBA & LOCALITIES

Circulation 1600 plus online visits

ISSN 2652-9084

Issue No 218 June 2022

Quaama comes to life on Election Day

The official launch of the Quaama Coffee Caravan coincided with the general election on 21 May. Not only was there terrific coffee on offer but a whole lot more.

Musician Lucky from Brogo set the mood. Parents were manning the P&C bake sale/sausage sizzle stall and did very well by all accounts. And, to ensure the festivities were enjoyed by all, the Basketboy Show turned on half an hour of circus stunts, magic and general clowning around capped off by a ride on the tallest unicycle I've ever seen! There were a lot

of laughs and energy and plenty of kids hanging around as you can imagine.

It was SO nice to see Quaama alive again. The last two elections during COVID were sad affairs with not a democracy sausage in sight. Positively unAustralian according to many! So, thank

you to James of Valiant Coffee, Ellie and the gang at the Quaama Store, Jasmine Ventura and the school's P&C, Lucky and Basketboy himself, Matt Nettheim, for all the wonder and laughs. Great community spirit emerges once again. Quaama comes back to life.



The past six weeks have been a gruelling time as we have witnessed a fraught and unedifying Federal election campaign. Many of us have held our breath while wishing desperately for a glimmer of hope for the future of our nation and all its people. And, with a reluctant sigh, we now have a new government and Prime Minister. As a nation we face many challenges – as a fortunate country with many opportunities hope provides the sound foundation to address these challenges. As we emerge from the past three years – a time that has been exhausting - it feels like we can all work together as a nation to achieve the best possible outcomes.

Community has played an important

and significant role in the election campaign. The Triangle communities already recognise the huge value of this in day-to-day life. While funding often provides the essential financial support, it is the vision, energy and purpose of community members that really make things possible. As you read the articles that follow, there are many examples of communities at work. Imagine what can happen if this is translated to local, state and federal governments. Just imagine and let's get going.

And, from all at *The Triangle*, congratulations to Kristy McBain, whose commitment to Eden-Monaro and hard work has been reflected in the voting.

Disclaimer

The opinions expressed by contributors to the newspaper are their own, to a greater or lesser degree, and do not necessarily reflect those of the editorial team.

Whilst striving to accurately report the news and views of the readers, this newspaper accepts no responsibility or liability for statements made or opinions expressed.

All letters to the editor must be signed and include the writer's full name and address if they are to be considered for publication.

Letter to the editors

Signs

I am writing this as somebody has kept removing my signs from the fences in Main St Cobargo. I was only trying to help the town and community after we were all nearly destroyed by the bushfires.

Sign 1. 'When is someone going to show a bit of common sense and re-open Cobargo Rubbish Tip permanently and take scrap metal etc? Please do not take any more away from Cobargo and the community as people are still hurting after the bushfires.'

Sign 2. 'Lots of people in the town and community would like to see the shop fronts in the main street in the old original style. Do not spoil or ruin the history of this town. Also, surely there could be some ground space and dwelling for our Cobargo District Museum so we can display all the machinery that has been donated by kind people.'

Norm Reed Cobargo

Out and About

It's great to see people out on seats visiting cafes, restaurants and pubs to eat. Confidence is building, as we like to meet to catch up with friends and family in our streets.

The smell of coffee lingers near – how about we do a stop over here? And sit in a cafe once again ...

To browse the menu, off the bitumen!

Such a choice just for lunch!

Maybe, next week we'll return for brunch.

Now, let me see ...

'How about a coffee, for starters do you agree?'

'For sure,' she says, 'it's been a while.'

'Far too long,' I answer, with a smile.

Mary Murray

Election

1. Nowra, 14 May 2022

From here I can watch the election happening and it seems to be a festive affair with an acre of brightly-coloured corflutes (single-use plastic like there's no tomorrow) gazebos and green pennants (the Greens) under an insouciant sky with intricate cloud-patterns at different heights; above them the eternal blue.

My coffee arrives and I sip it and watch the election: a guy with a long beard goes in to vote; another with a backpack and no beard comes out – swigs some water from a flask – voting can make one's throat dry – What if I get this wrong and the world really does end?

2. Narooma, 21 May 2022

A week later I do it myself, write numbers in boxes on two strips of paper, one green, one white; post them in a cardboard box then go have a coffee at Casey's Cafe with its view up the coast over five headlands gauzed with spray. I guess that all through the day all over Australia people will share this sense of bafflement, feel the ghostly disposable pencil stub in their fingertips long after the moment has passed and savour with their slice of cake the bitter flavour of democracy.

Kai Jensen

two men

I've seen two men who needed nothing but to eat

who accepted the need
to help those
with greater need
those who
suffered defeat

I've seen two men strong enough without knowing not to be concerned by the possibility of failure inadequacy inability

strong enough to cry for help to haul them up from the floor of the hole they dug for themselves and fell into

I've seen two men
who considered themselves
nobody in particular
their egos would never allow this

as a consequence an equal footing grew with all men no matter who

I've seen these men together many times now though still not often enough

Peter Storey

Thumbs UP



A big thank you to Jody and all the courteous drivers who slowed

down and stopped at Coolagolite when my two horses were loose and running along the road. Safely brought home.

To the Cobargo Folk Festival Zero Waste Warriors – led by Hugh Pitty, this team of volunteers worked through the weekend to reach the target of zero landfill from this year's festival.

Thumbs DOWN



To dog walkers who treat beaches as dog toilets. The law

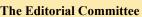
says you must clean up after your dog, for the environment and for others.

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. Images and graphics should be sent as attachments not embedded into your story. Please send the original digital photo or image, uncompressed, so we have a large file to work with. Generally above 1 mb is large enough. Accepted formats include jpg, jpeg, png and pdf. Please include a caption for your photo at the bottom of the article it accompanies. Contact us for assistance.
- 3. Send all articles as WORD or other TEXT documents.
- 4. Please do not send posters or flyers! 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. Think about a headline for your story. Please don't leave it to us!
- 6. Deadline is midday on the 22nd of the month. Any questions at all, please email contributions@thetriangle.org.au and cc lsang333@gmail.com.

Who does the work



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Printing: Excell Printing Group, Pambula **Accountant:** Fredrick Tambyrajan **Distribution Service:** Linda Sang

Distributed by Australia Post and available from: **Bega:** Candelo Books, Bega Library **Bermagui:** 777 Supermarket, Post Office, Shell Bermagui, Bermagui Country Club, Bluewave Seafood, Library, Visitors Centre **Central Tilba:** Post Office, ABC Cheese Factory, Sweet Spot **Cobargo:** Post Office, United Petrol, Cobargo General Store, The Bowerbird Op Shop, Well Thumbed Books, Information Centre **Narooma:** BP station, Library

Quaama: The Quaama Store

Wallaga Lake: Merrimans Land Council **Deadlines:**

Advertising: 5pm, 19th of each month Editorial: 12pm, 22nd of each month

Thumbs / Letters to the editor:

All communications should be forwarded to: contributions@thetriangle.org.au Postal address: The Editors, *The Triangle* PO Box 293 Bermagui NSW 2546 ABN: 75 182 655 270

The Triangle is a community newspaper. Its aim is to provide information and news to the people in the Triangle area - the area bounded by the three mountains (Gulaga, Mumbulla and Wandella). The committee comprises volunteers who donate their time and expertise for the benefit of our readers. The Triangle is financially self-sufficient through donations and advertising income. Prompt payment of accounts is appreciated. The Triangle is published every month except January

and has a circulation of 1600 in print plus

online visits.

National Emergency Medal presentations for Cobargo and Quaama Rural Fire Brigades

8 May was a very special day for Cobargo Brigade and our comrades in the Quaama Brigade. We shared a combined National Emergency Medal presentation to members who had gone above and beyond the call of duty. Both brigades gave their all to help our communities survive from that life-changing night back in 2019-2020. We were honoured to have the Governor-General present the medals. Mrs Hurley made us all sing *You are my sunshine*, a well renowned tradition that she has set in place. She also recited a heartfelt poem about the firies that we all appreciated.

Other locals, who played huge roles on that night and for the forty-four days that followed till we were blessed with rain, were also honoured. Sincere thanks for your attendance go to John Cullen, Tamsyne Harlen, Iain Stroud, Garry Cooper, John Inskip and Fiona Campbell.

Brigade Life Member, Brian Ayliffe, was our MC who did an amazing job. Thanks to all who made the day so special for all our families. Without your support at home, we couldn't do what we do. Congratulations to all medal recipients.

Cobargo Brigade: Annelise Ayliffe, Lisa Ayliffe, Mark Ayliffe, Ron Cole, Todd Helton, Brett Heyhorn, Chris King, Max Niemeier, Phillippe Ravenel, Doug Rosemond, David Rugendyke, Paul Schaefer, John Walters, Bernie Welsh, and Julie Welsh.

Lisa Ayliffe



The National Emergency Medal



Brian Ayliffe, Brigade Life Member, was MC on the day -Photo credit: Marie-Claude Ravenel



Combined Cobargo and Quaama Fire Brigades at the presentation in the Cobargo Fire Shed - Photo credit: Marie-Claude Ravenel

The OK Shed

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Generous donation helps people with cancer

An exquisite handmade, professionally completed, queen sized quilt was donated to Bega Valley Can Assist (Bermagui) to raise money for people across the local area who are affected by cancer. Janelle Pearce of Bermagui donated the prize and was on hand to draw the winning ticket at Bermagui Markets on Sunday 24 April.

\$1141 was raised and every cent will remain in the Bega Valley to provide financial assistance for people who have to travel away for treatment or who are having difficulties with pharmacy bills and other everyday expenses.

The ecstatic winner was Maryanne Hunter, a Bermagui

local, who donates much of her time working with the Historical Society and FSC Native Animal Rescue Service. Maryanne stated, 'This is the first thing I have ever won in my life'.

Life Members of BVCA, Lori and Gerry Hammerton, thanked Janelle and everyone who purchased tickets and also Lyn Moore, who is always on hand to sit on the raffle table, and members of Lori's ukulele group.



Janelle drawing the winning ticket for the prize

BV Can Assist Volunteer Members have raised and donated over \$750,000 to local people since the group was formed in the early 2000s. There is no government assistance or administration fees, all requests and donations are confidential. For information or assistance phone 0439 328 634.

Remember COVID did not stop cancer!

Lori Hammerton



Musicians adapting to survive COVID

It has been over two years since life changed for musicians who lost virtually all their work due to COVID. The path out of COVID has been a rocky one – gigs are still not back to normal or regular enough to sustain musicians – so performers have had to adapt to new ways of surviving. For Tony King and Nina Vox from the duo, Beautifully Mad, this has meant learning new skills.

Vox explains, 'We became cash poor, but time rich, so we decided to learn how to make films for our band. We bought a green screen and editing software and learned how to edit and produce films. It was a ton of fun and gradually they improved in quality. Our song *The Map* was runner up for Best Video in the UK Songwriting Awards 2021. We were also kept alive painting portraits of people's beloved pets (and a few humans), something we never anticipated a few years back.' Vox has a degree in Fine Art and has always been a keen painter but now those skills were being dusted off to sustain them financially.

During COVID, King's mother Jacqueline passed away and, while making a memorial for her, King had to restore hundreds of photos from a bygone era, most of which were very damaged or blurry. 'It is expensive to get photos



Before restoration

restored, so I learned how to do it myself. This was a very cathartic experience, bringing old images and precious family memories back to their former glory,' he said. 'Technology has advanced so much in recent years and it is mind boggling what is possible with the right



After restoration

software, skills and, especially, patience. Even blurry photos can be made vastly clearer. I also really enjoy doing it and have started restoring photos for other people.'

If anyone wants a photo restored, please contact Tony at tonykris@bigpond. net.

Tony King

U3A and IT dinosaurs



Well, we all know what it is like for us of the 'advanced generation'—the common cry is 'I leave it to my grandkids' ... to work out your iPhone, Facebook, TV or other gadgets and remotes.

But not so for the Bermagui U3A members. They are fortunate to have within their committee and membership, people who are not only IT specialists, but also have the desire and patience to share that knowledge with other members.

U3A would not be where it is today, technology wise, if it were not for our committee's IT gurus, David Monro and George Stone, who keep our systems going.

One such presenter is Michael Gross who has been running courses in Bermagui U3A for a long time on Apple questions and demystifying Apple technology.

As a participant in some of his classes, it is wonderful to see people unashamed of their lack or depth of IT knowledge, happy to be educated in a professional manner, and with fun and laughter as an important component of the class.

Ever been shown by your kids or grandkids how to do something on your iPhone, iPad etc? Maybe it's just me but the speed they work at leaves me somewhat nonplussed and none the wiser!

However, for Michael no question is silly. He shares tips about our devices, systems and apps that make us feel more in control than expected.

So, to all those members, or potential members, don't be afraid to immerse yourself in some courses and discover the fun and informative sessions that can be had at Bermagui U3A. Interested? You can find out more by checking out the Bermagui U3A website.

Anthony Judge





SHASA's Kathryn Maxwell receives Eurobodalla Local Hero Award – Highly Commended 2022

At the Eurobodalla Shire Council's Local Hero award ceremony this morning at the Botanic Gardens the Mayor, Mat Hatcher, announced that Kathryn Maxwell, President of Southcoast Health and Sustainability Alliance (SHASA), was the recipient of a Eurobodalla Local Hero, Highly Commended Award for 2022.

'I would especially like to thank Dallis Tanner for nominating me for the Local Hero Award for 2022. It is very gratifying to have such support in the community for my volunteer work,' said Kathryn Maxwell. 'SHASA, your local community energy group and so much more, has a wonderful team of volunteers and this award recognises their efforts as much as mine. We have grown, even through the bushfires, floods and COVID pandemic, to undertake practical projects to achieve a more resilient community in the Eurobodalla. I also undertake endless work on community awareness and education, via regular media releases, monthly SHASA newsletters, speaking on radio, attending markets, expos and community events. I have committed my retirement to the work of transitioning our community to a low carbon economy and building resilience to the changing climate at the same time.'

Key achievements recognised by the Eurobodalla Local Hero panel include:

- solar installations on fourteen community facilities in the Eurobodalla;
- heatwave havens for seven community facilities (two already completed);
- a bulk buy of solar panels resulting in more than 350 rooftop solar installations;
- the Eurobodalla Repair Cafe at the Red Door Hall in Moruya running weekly;
- an electric bike hire service at Moruya Bicycles;
- providing weekly meals and fresh food to thirty low-income households in the Eurobodalla in partnership with South Coast Community Kitchen;
- provided 2,500 native trees and fruit trees to bushfire survivors in partnership with Volunteers for Peace; and
- providing an electric vehicle that has been test driven by over eighty locals. Eight of those test drivers then went ahead and purchased electric vehicles of their own, reaping the rewards and helping to drive electrification of the transport sector.

Kathryn Maxwell SHASA



Kathryn Maxwell receiving the Highly Commended Award from Mat Hatcher, Mayor Eurobodalla Shire Council



The Crossing Land Education Centre Bermagui – winter calendar and a funding update

The Crossing is a non-profit community organisation near Bermagui. We run community workshops that develop leadership in landcare and sustainable design and host outdoor education programs for school, youth, university and adult groups. Bushfire preparedness and fire-retardant landscape design are key components of our work. Bookings are essential for all events and programs.

In 2021, the Crossing made a successful grant application to the Bushfire Local Economic Recovery Fund (BLERF) that has allowed us to work on fire-proofing the built and natural environments around the Crossing. If it's been a while since your last visit, expect to see some exciting changes! Thanks to the BLERF, we are employing a crew of three young Aboriginal people to help support koala country recovery. The crew will be helping at the Crossing, assisting the Firesticks Alliance Indigenous Corporation, doing koala survey work in the bush, developing cultural knowledge and doing some TAFE

units as well. If you see the crew while out in the bush, make sure you say hi! FREE adult and community workshops – bookings though the Eventbrite website.

25–26 June, 3–4 September:

Preparedness and permaculture – design for fire. Run in conjunction with John Champagne from Brogo Permaculture Gardens. Limited places remaining. 7 August and 21 August: Fire-retardant design and cool burning preparation.

16 October and 5 November:

Fire-retardant shelterbelts and refuges (take home ten retardant trees and guards to plant at your place).

Other adult and community workshops – bookings through the Crossing website.

18 August:

Our annual heritage and heirloom fruit tree grafting workshop returns after a three (!) year hiatus. \$30, learn all about grafting and take home a grafted root stock and scion to plant at home. Additional pieces of rootstock (\$10) and scion (\$5) will be available to purchase on the day.

Free for fire-affected people living in temporary accommodation (simply email josh@thecrossingland.org.au and advise us which relief/recovery centre your family accessed).

Camps for young people – bookings through the Crossing website.

3-5 June:

Landcare wild (Yrs 8-9). Come along for an adventure, meet great new friends and get your hands dirty planting trees and in the garden. Free for fire-affected young people (simply email josh@thecrossingland.org.au and advise us which relief/recovery centre your family accessed).

5–7 July:

Land leaders is a free fire-recovery and leadership extension camp for senior secondary/early tertiary age young people (Yr 10+). Share experiences of fire, look at how the bush is recovering and learn how the Crossing is preparing and designing for the future.

Annette and Dean Turner

emailemailemailemailemailemailemail The Triangle's email address is contributions@thetriangle.org.au

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FRIDAY DINNER 5PM - LATE

SATURDAY LUNCH 12PM - 3PM

SATURDAY DINNER 5PM - LATE

SUNDAY LUNCH 12PM - 3PM



Well, the first frost has landed on Wandella although much later than normal. The air is crisp and the temperature delightful during the day and the autumn colours inspiring. A few wonderful changes noted in Cobargo with the first of the seven demountable rooms in place that eventually will become the Business Hub. The remaining delivery is expected late in May and not a moment too soon.

The Cobargo Horse and Trail Riding Club is busy preparing to host a fiftieth year celebration for their mother association called the Australian Trail Horse Riders Association (ATHRA). Plans are afoot for a camp ride and entertainment and activities day. It's expected trail riders will come from near and far but an enjoyable celebration is expected to take place.

Congratulations are extended to Janet





The new eye-catching design on the Co-op ute

Hastie who has just reached an amazing milestone working for 25 years at The Cobargo Co-operative. Janet has seen a lot of changes throughout her time at the co-op and has brought a lot to the business with her incredible attention to detail. A new delivery ute has become part of the Cobargo Co-operative and will surely be noticed with its impressive business logo on the side.

The Folk Festival was a wonderful

event with a very warm atmosphere and the Cobargo Concert was well received.

It is great to see Cam and his team doing set-menu dinners on a Wednesday night at the School of Arts Hall which is superb for a catch-up with friends.

Sadly, we offer condolences to the families of Warren Clark and Michael O'Sullivan both tragically lost through unconnected accidents.

We're having a ball – the Cobargo CWA community op shop ball

Yes, it's on! Mark it in your calendar – Saturday 16 July starting at 6.30 pm. Look out for the posters!

The Cobargo CWA is inviting everyone in the Cobargo community to join them in celebrating a hundred years of CWA in NSW and eighty years in Cobargo.

This will be a look back to the old days when balls and dances were held regularly in the Cobargo School of Arts. It is an op shop ball where we ask you to dress up in clothes purchased from the Bowerbird (or any other op shop). Ros will have a rack of 'ball gowns' during June from which you can select suitable ensembles. Gentlemen are asked to use their imaginations and dress up. There will be prizes for best dressed and for other imaginative outfits.

Music will be provided by Kitty Kat and the Band of Thieves so bring your dancing shoes and be prepared to dance the night away (not compulsory!).

We will have a display of CWA activities – how it began and why, what it has achieved over the past hundred years and how it has become such an iconic group in the life of Australia.

Tickets are \$10 each and you are encouraged to put together a table (eight people to a table). Tea, coffee and small cakes will be

available – but please bring your own picnic-style food and drink. Apply for tickets at cwa.cobargo@gmail.com or ring Lynn if you have any questions on 0411 432 533.

Let's make this a fun night to remember!

Cobargo CWA

CARERS "LOOK AFTER YOURSELF" (LAY) REMINDER

NDIS Plans are due for renewal in the Bega Valley.

Carers need to include planned and crisis respite in NDIS Plan Reviews.

Contact your preferred service provider for respite types and costs so that your LAY costs are covered in NDIS Plans.

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Dr David Arthur 12 Sinclair St, Bermagui 0401 901 787 or 6493 5559 www.bermiacupuncture.com.au

New concept designs for the Rebuild Cobargo projects to be available to the public on Saturday 18 June 2022 at the Cobargo School of Arts Hall 2 pm to 4.30 pm

Since the previous Cobargo Community Development Corporation Ltd (CCDC) community consultation in March 2022 (video recording available on the CCDC website), Dunn and Hillam, as the project architects, have been refining the Rebuild designs to reflect community feedback as well as the business cases that were approved by the Bushfire Local Economic Recovery Fund (BLERF) team in government.

We are now keen to see what the Cobargo community thinks of these proposed main street designs prior to the submission of the Development Application with Bega Valley Shire Council.

To enable broad community review and feedback, the architects will present the proposed designs at a community consultation event to be held on the 18 of June 2022 at the Cobargo School of Arts Hall. The CCDC will also have the proposed designs available

- on the CCDC website (ccdc.org.au);
- at a stall at the Cobargo Saturday Market on 4 June, along with members of the

CCDC Board: and

• for review and comment at the 'Chats with Steve' @Well Thumbed Books on 1, 2, 7 and 8 June from 2.00 to 4.00 pm.

In other great news for the Rebuild Cobargo project – architects Dunn and Hillam have just won three 2022 National Trust Heritage awards in the following categories:

- Winner: Conservation Built Heritage
- Highly Commended: Conservation
 Interiors and Objects
- Winner: Judge's Choice (best in show).

Our congratulations to Ashley Dunn and his team. For more details, go to the National Trust's website by searching for Meet the 2022 Heritage Awards Judge's Choice winner - National Trust.

For more information on the Cobargo Rebuild project and the community consultations visit the Cobargo Community Development Corporation website.

As always, the Community Representative Directors are more than happy to meet and chat with community members about the Rebuild Project. Our role is to support the community to better understand the Rebuild project and to deliver your feedback to the Board. We welcome you getting in touch and your contribution!

Keep reading *The Triangle* and visit the website for further CCDC updates.

Jess Evans and Steve Williams
Community Representative Directors

NEED A CAR?

Need a car for a day or two?

The community car is available to borrow.

See one of the women at Well Thumbed Books or book it by phoning Louise on 0416 039 895 or Linda on 0407 047 404



Cobargo School of Arts Hall From 7pm

Bookings: cwa.cobargo@gmail.com \$10 per person - \$80 per table (up to 8 per table) BYO food / drink LIVE MUSIC More info? Call 0411 432 533



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The Business Innovation Hub

Great to see things moving ahead with the Business Innovation Hub at the Cobargo Co-op this month. Retail units for the complex started arriving this month, after some three week's delay caused by wide-load restrictions on the Brogo Bridge following a truck accident and damage to the bridge in late April.

Four of the factory-built retail units have arrived on site this month, with the final two due in the first week of June, followed by the amenities block and decking components expected by mid-June.

Project manager for the Cobargo Co-op, Director John Walters, said, 'The generous grant provided through the Business Council of Australia's BizRebuild team has allowed the Cobargo Co-op, in conjunction with the BCA and the Cobargo Quaama Business Recovery Group, to provide these environmentally resilient commercial units for displaced businesses and community groups.'

Shona Taranto, Chairperson of the Cobargo Quaama Business Recovery Group, added, 'The facility will help our small businesses that tragically lost their premises in the Black Summer bushfires to get back on their feet and provide much-needed social infrastructure to help the town recover, while we await the rebuild of the commercial heart of the village in the main street over the next two years or so.'



Another beginning for businesses affected by the fires



The big crane makes short work of placing the hub

The innovative buildings have been built by Geelong company Formflow Pty Ltd using leading edge bushfire resilient technology and the project is being co-managed by BizRebuild's Geoff Quong, who has been seconded by the BCA with the generous support of the Lend Lease organisation.

The complex is projected to be completed over the next two months, with selected fire-affected businesses moving in well before the school holidays in September.

John Walters





Cobargo Red Cross invites you to celebrate our fortieth anniversary

In 1982, the Cobargo Red Cross Group became a branch when a very determined lady, Aileen Moss, set her mind to it. Aileen Moss lined up a few young mothers and set a date for the first meeting to form the Cobargo Red Cross Committee. Brenda Whiffen became Treasurer and she continued in that position for eighteen years. Brenda is still a supportive, hardworking member.

Brenda remembers young mothers holding meetings in their homes, where they took it in turns babysitting each other's children, while the mothers ran the meetings.

In the early days they held street stalls, garden parties, Hoy card game days, progressive luncheons and catering for clearance and cattle sales to raise money and, as today, we had a reputation as good cooks so the street stalls were very successful. The garden parties we held provided morning tea and lunch. The Hoy days provided morning tea, lunch and prizes. Progressive luncheons were another popular function.

Brenda Whiffen and Ros Mead were great at doing cosmetic care at the nursing home in Bega.

Cobargo Red Cross was also involved in the Red Cross Blood Bank held at the CWA rooms – but that arrangement ended as there was carpet on the floor and that was not acceptable when working with blood.

From the year 2000, the Cobargo Red Cross group commenced fundraising through catering for funerals and birthday celebrations, keeping prices low as a way to give back to the community.

A special thank you to all our

volunteers for their hard work and kind food donations. Currently Cobargo Red Cross has thirty wonderful volunteer members.

If you have any interest in joining Cobargo Red Cross or need information on catering please contact Kathy Rix on 0488 048 701 or Jenny Lee on 0458 549 250.

Save the date: Sat 9 July 10.00 am to 2.00 pm to celebrate and thank our volunteers.

Julie Bracher



Cobargo Community Garden: Food Forest Project

Like many people, the Cobargo Community Garden has a space that has been crying out for some love, so we are planning to develop this lovelorn patch into a thriving food forest, with the help from and guidance of the Sydney Botanical Gardens' Sowing Seeds of Hope initiative and local expertise, this food forest will incorporate local bush foods in a diverse food cropping area.

This will be a long-term project. We will be developing the land from scratch, so it won't be all covered in a single hourly workshop. Regular, monthly events are planned. An introductory workshop, *What*

is a food forest?, was delivered by Darren-John Martin from the Botanical Gardens on 28 May 2022.

If you are interested then please come along to our next workshop in the series at the Cobargo Community Garden Shed, behind the Valiant coffee van, starting at 10 am on Sat 25 June.

Here you can find out what a food forest is, what we are planning to do at the garden and how to become involved in the long-term project so you can apply all that you learn in developing your own food forest.

We look forward to seeing you there.

RSVP to mlc61@live.com.au

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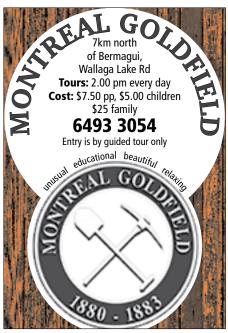
Join us on Mondays for garden infrastructure projects and general maintenance from 10.00 am to 1.00 pm.

Cheers from the CCG working group and hope to see you soon,

Harry, Anne-Marie, Monica, Margaret, Stephen, Cornelia and Cecile



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Cobargo Public School update

As anyone who works in a school will tell you, each term flies past so quickly because so much is done in such a small amount of time. Daniella, Iris and Milla, Year 6 students, were on the case to update you on the happenings at the school:

Zone Cross-Country – Daniella

A couple of weeks ago Cobargo Public School students competed in the annual Cross-Country competition. The first four from each race were subsequently chosen to represent the school at the Zone carnival in Wolumla. The races were all terrain, muddy and three kilometres long and, although it was tough, all participating students had fun, and showed excellent sportsmanship by cheering on others. We were all sore the next day but we were glad to have represented our school!

Anzac Day – Iris

Anzac Day is a day we pay our respects to the strong soldiers both past and present who fought for our country. Cobargo Public School was represented at the local Anzac memorial service by many of the students, with our school captain



Cobargo School cross-country representatives

and vice-captain presenting speeches and a wreath. Afterwards the community gathered around the RSL Hall for a morning tea. We all enjoyed our scrumptious morning tea and spending time with the local community, talking and cherishing moments together. Lest We Forget

Cobargo Folk Festival – Milla

For the recent Folk Festival, the Cobargo students made stunning lanterns



Lanterns at the Cobargo Folk Festival

to light up a path at the festival. With the help of Ms Gresty and Carly McMahan, students created a design on a piece of tissue paper and glued it around the outside of a mason jar. A little tea light was used to give an illusion of a flame. As dusk fell, Cobargo Public School students carried their lanterns before they were placed to decorate the showground.



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Cobargo Farm coach tours are returning to Cobargo!

This week we saw a full coach with tourists from the Central Coast, Hunter Valley, Sutherland and Bowral. The guests were impressed with the business's optimism and approach toward the challenges they had faced and continue to face.

Cobargo Farm hosted morning tea and a tour.

A special time for me as two people I admired and respected were remembered, my dad, Bruce Holloway and Ross Rixon. Ross would cook his johnnycakes on his shovel over the camp fire. His tales would captivate everyone and, as long as I kept him fed and watered, he was happy. Long after the visitors had gone our stories would continue

At this tour Kat, Deb and I continued the tradition, my cakes were sweeter than



Coach Holidays Australia enjoying morning tea under the Bali hut at Cobargo Farm

Ross's (mind you, he and my dad would have three heaped teaspoons of sugar in their tea), so a little more practice needed, but all in all I feel we made these two gentlemen proud. I will carry on the tradition.

Janet Doolin



Deb Morgan and Janet Doolin cooking johnnycakes over the fire

New SOAPI Theatre events at the Cobargo School of Arts Hall

SOAPI (School of Arts Players Inc) was badly hit by the fires and then COVID and, like most theatre, has not been able to bring productions forward until recently. Most of the members of the executive lost their homes and with them all the lighting, audio, video equipment, props etc.

But the good news is – SOAPI is back and now kicking off a number of events for the Cobargo community with the support of a NSW Government bushfire grant and donations for free workshops and equipment from the Noosa Arts theatre group.

The longer-term program is still being put together but, for now, SOAPI has announced:

Free kids' drama – school holiday mid-week workshops

This is a free programme over two days from 10.30 to 12.30 on 5 and 6 July and repeated on 12 and 13 July. Bookings are required.

Kids from four years to teenagers will be welcome. Children under eight will need to be accompanied by an adult. Eight years and up are OK to be left.

Parents, carers and older siblings are welcome to join the workshops to enjoy some shared creative time.

For details and bookings please phone Robyn Freedman on 0410 525 968.

Theatre

Save the date - 16 and 17 September at 7.00 pm and 18 September at 2.00 pm.

A platter of one-act plays – something for everyone. Bring your munchies and an esky for a laugh and giggle. Booking details will be advised closer to the date.

Monday acting workshops

SOAPI is looking for any new (or old) talent from the Triangle community – no experience required, just turn up at the regular weekly acting workshop, play reading and rehearsal.

6.30 pm at the Hall most Mondays (check first). For details and bookings please phone Robyn Freedman on 0410 525 968 or email SOAPI@dotindot.com

All vaccinated (teens to adults) are welcome.

Robyn Freedman

Anglican Churches of Bermagui, Cobargo and Quaama WORSHIP SERVICES DURING JUNE

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5th, 12th and 19th at 10:00am
Quaama - School of Arts Hall
26th at 10am

Contact: The Reverend John Thomas Tel: 0427 260 833

Free kids' drama school holiday mid-week workshop Cobargo School of Arts

10.30 am – 12.30 pm 5 and 6 July and repeated on 12 and 13 July.

Bookings essential.

Ages: Four years to teenagers. Children under eight years old accompanied by an adult.

FREE!

All welcome to join in. Bookings phone Robyn Freedman 0410 525 968

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Postcards from your Foreign Correspondent

I will be corresponding from afar for the next couple of editions of The Triangle as I have taken the big flight over the ocean for a much overdue and necessary visit to my family residing in the United States. I admit making the decision to travel overseas involved much thought and a little trepidation but, after taking the necessary precautions, I ventured off. I write to you at the moment from under the clear desert skies of Tucson, Arizona. A landscape about as different as you could get from the sparkling waters of the Sapphire Coast and verdant hinterland. The worry of keeping the fast-growing lawns mown is certainly not a problem here and, although at first sight the landscape seems harsh, there is much beauty and colour. My early morning walks, while the air is crisp, always reveal a daily delight with amazing bright cactus flowers that have bloomed overnight, the mountains surrounding Tucson glow with beautiful hues and the colourful architecture of the southwestern style buildings contrast brilliantly with the sculptured, pebbled gardens and surprisingly colourful vegetation. The temperature rises quickly each day to the high thirties and over, so daytime activity is pretty quiet but the evenings are divine and this is the time to move outside again and enjoy the gloaming and a swim in the local pool around the corner. Tucson has a population of just over a million and is a sprawling city, spread out over a vast flat valley surrounded by three spectacular mountain ranges. It comprises 150 neighbourhoods or suburbs. I am visiting my sister in Civano, one of these neighbourhoods,

which has a population of around three thousand – a population not too dissimilar to Bermagui and surrounds but so very different. I miss my little village of Bermagui and surrounds but I enjoy the experience of a different neighbourhood and environment. PS I was saddened to hear of the passing of Margo Douch, one of the 'golden oldies' of Bermagui and wife of Murray (dec). She will be remembered by many in Bermagui, not the least for her eccentricities. Quite a gal.



Postcards 1,2,3 Early morning walks encountering the gardens of Tuscon.





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Bermagui Public School Report

On 25 April, our school proudly participated in the Anzac community march. Our Prime Minister and Deputy read out beautiful poems that were written on the battlefields of Flanders Fields. They had the greatest honour of laying a wreath at the memorial. With pride, school Ministers observed the younger children learn about heroes and the respect offered for all those who were lost.

For Mother's Day, K/1 and Kindergarten classes invited their mums and family into their classroom for a lovely pamper session. They received refreshments, made jigsaw puzzles together and had their nails painted. Uncle Steve and Mr Constable also had their nails painted by the students. It was wonderful to have our families back in our school.

In May, we had around twenty-five children represent Bermagui Public School at the District Cross Country Carnival in Wolumla. After all the rain we have received, it was a particularly muddy and slippery course. All of our runners ran their hearts out, showed spectacular sportsmanship by assisting other runners and supported each other with very loud cheers. Magic really happened



Award-winning competitors from Bermagui Public School

in the 12/13-year-old girls race when the Bermagui girls took out the top four places. Overall, we have seven people competing at Regionals in June and two students who came sixth and are on the reserve list. Bermagui Public School had the honour of lifting the winning shield at the end of the day.

People and their Boats exhibition a great success

The Historical Society show on 24 April in the Community Centre Hall in Bermagui was a great success with visitors coming from far and wide. A big thank you to the Men's Shed for running the barbecue and for the visitors and volunteers who helped make it all possible.

Following the exhibition, a generous donation of a fine model tuna poling boat was made to the museum and a big thank you goes to the donor/craftsman.

Funds raised on the day will help keep the museum operating for a while.

Look out for the Bermagui Mystery tour later in the year when hopefully, in conjunction with Montreal Goldfields and the Narooma Historical Society, we (and you) will again attempt to unravel the South Coast's greatest unsolved crime. Look out for history week in September, when more will be revealed.

Dave Cotton Bermagui Historical Society



Scotland Yard police notice of £300 reward, 23 February 1881

Issy Varley, Minister for Communication

> Maxim Savchenko-Ray, Minister for Sport







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Quaama awakens!

Last month, Quaama was so quiet that there was nothing to report – but this month there is plenty of news from our little village. Thanks to the Quaama Progress Association (QPA) fairs are back, starting up on 18 June. The Renewal Centre has many events planned. The school is fully engaged with lots of sport, working bees and a recent school camp at Bournda. And the Hall supper room now has an air conditioning unit thanks to St Vincent de Paul!

The QPA held an information afternoon in May. Not only did it foster increased community interest, new members and volunteers have joined their ranks. The QPA has become an umbrella for the many not-for-profit groups that don't need the expense and hassle of incorporation. They're providing insurance and financial compliance for the park upgrade for example and the new choir as well as the ongoing activities organised by the Renewal Centre. The QPA is registered with Centrelink so volunteers can meet their work obligations close to home. If you're interested in taking part, contact Glennda on 0408 411 956.

In May, eleven of our firies were honoured with National Emergency Medals for all they did during the black summer bushfires. The Governor-General and his wife returned to Cobargo to do the honours, presenting the medals to firies from both the Quaama and Cobargo brigades. Congratulations to Captain Paul Sheargold, Mick Hockey, Graeme Spicer, Rob Connell, Vaughan Regan, Volker Aebischer, Jayden Shipton, Michael McMurdo, Richard Parker, Peta Tatnell and Peter Fraser. We thank you and all our firies who worked hard before, during and after the fires to keep us safe.

Quaama's Valiant coffee van is a popular place. The coffee is excellent and



The Quaama and Cobargo Fire Brigades, receiving medals from the Governor-General for their service during the Black Summer Bushfires.



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the location next to the shop makes it a convenient and sociable stop when picking up your mail. It's open from early morning, Monday through Friday, and all profits go back into the Quaama community. Check it out if you haven't already.





Quintessentially Quaama

When I was about ten years old, all the kids at my school were invited to write short pieces about Anzac Day. Mine was one of the pieces chosen to be read on the day. I'd written about my mother, who told me that her heart still raced when she heard an ambulance siren, even thirty years later, on the other side of the world, as it brought back hearing the air raid klaxons in London during the Blitz.

I remember some subtle grumblings from my classmates – what did this have to do with Anzac Day? Anzac Day was *Gallipoli*. It was *Aussies*. It was parades and wreaths and medals and the Last Post.

This all came back to me as we gathered around the Anzac Memorial in Quaama on the morning of 25 April this year. There were flags and prayers, medals and wreaths. There was 'The Ode' - 'They shall not grow old ...' - and there was the Last Post, after a few false starts (but it wouldn't be Anzac Day in Quaama without a technical hitch or two). Front of mind were those lads who died in Turkey that day in 1915, and the tens of thousands of young Australian lives extinguished in other conflicts since. And 'The Ode' never

War is war



Matthew Farran, Quaama School Years 4/5/6 class teacher, hosted the commemoration at Quaama Memorial Park this year.

fails to well me up.

But war is war and my thoughts quickly turned to Ukraine and those visions of brutality, misery and hardship we are witness to daily on the news. And, closer to home, the Minister for Defence (as I write) talking up war with China. I hear my classmates again – 'What does this have to do with Anzac Day?' Everything, kids, everything.

Jen Severn

Ouaama Fairs are back!!

It is with absolute pleasure that the Quaama Progress Association Inc. (QPA) announces the return of our Quaama Fairs.

This time the Fair will be followed by the Solstice Soirée featuring supper, dance and a live rock band in Quaama School of Arts Hall

A huge day and night of community, fun, music, food and more from 10.00 am on Saturday 18 June 2022.

Already booked in are plant stalls, fundraisers from our community organisations, Quaama Chorale and more. There will be entertainment and speakers on the veranda stage, some great food, cooking, flower arranging and clown competitions, fire pits outside to keep everyone warm and the community spirit our village is known for.



We have room for more stalls, some car boot sale spaces, entertainers, speakers, food vendors etc etc so stall holders, community members, organisations and performers who want to be part of the Winter Fair need to get in touch now!

If you are interested in having a stall site in the hall (limited space available) or in the hall grounds, please email Ali Taylor at alitaylor17@hotmail.com

If you would like to perform on the veranda stage, or have something you want to talk about or present, please email Veronica Abbott at joxamara@hotmail.com

If you are interested in providing food either from your own site or from the hall kitchen, please contact Glennda Heino at glenndah@hotmail.com

If you are able to assist with setting up or packing down or both or if you are able to be a fire keeper on the day (looking after our outdoor fire pits) or if you have any queries or can help with anything else, please email quaamaprogress@gmail.com

We are looking forward to sharing this great day with you!

Glennda Heino wand QPA members

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Quintessentially Quaama

Quaama Renewal Projects free activities in June and July 2022

Quaama Renewal Projects has a musical theme for the activities and events coming up. We have two workshops and two amazing performances coming up alongside some continuing happenings.

Tony King and Nina Vox (aka Kris Ralph) bring two great workshops to our community with Tony leading The Craft of Song Writing workshop on 16 June and Tony and Nina combining to deliver a Live Performance for Singers and Musicians workshop on 2 July. At the first workshop, participants will learn about Tony's award-winning song writing practice and receive lots of hints and tips with the opportunity to workshop their own songs. At the performance workshop, Tony and Nina will share their performance techniques and practice with participating singers and instrumentalists who will then be able to workshop their own techniques with insights and assistance from the Beautifully Mad duo. There is a limit of fifteen participants for each workshop and registration is required.

Hard rock and joyous folk are both coming to Quaama via local band Fractured Minds and great friends of Quaama, The Beez. Fractured Minds will perform live on 18 June at Quaama's Solstice Soirée, a night of food, company and dancing that follows Quaama's Winter Fair. From 5.30 pm we'll have chill time with a soup supper, some heavier dance from 6.30 and then rock the night away with Fractured Minds on stage.

The Beez return to Quaama on Friday 1 July. They fell in love with our community energy when they performed for free just after the fires and are returning to recharge! Another evening of great music, laughs and dancing for all.



Beautifully Mad, Tony and Kris

Other regular activities still underway include: Meditation and Mindfulness; Sound Medicine; Art Therapy with Ozlem Guler; and the final workshop from the Bega Valley Textile Group – Weave a Scarf – is on 4 June. Writing and mosaic courses are currently being developed with details to be announced soon. There is still more to come including a wonderful art installation and immersive experience planned for August.

A new date has been found for the postponed Playback Theatre performance *In Our Own Time*. It will now be held on 30 July. All those who had tickets for the April performance have priority, but you need to confirm via email to quaamarenewlprojects@gmail.com so that unwanted tickets can be released to the community.

Details and booking information for all our activities can be found on our Eventbrite page (Google Eventbrite



The Beez

Quaama renewal project) and most happen at Quaama School of Arts Hall.

These are Bushfire Community Recovery and Resilience Fund projects funded through the joint Commonwealth/ State Disaster Recovery Funding Arrangements.

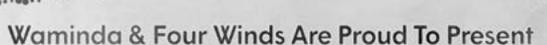
Yours in renewal,

Veronica Abbott Coordinator



Fractured Minds





Djinama Yiliga

Revitalising Dhurga Language Through Song!

This project will extend the reach & accessibility of Dhurga language songs to the NSW South Coast's Yuin communities.

Come Join Us!

Workshops will be held in Nowra for Indigenous women & Ulladulla/Bermagui for Indigenous women and men who are interested in learning language.

Song Writing Workshops

Join us for 3-day residential song writing workshops with Dr Lou Bennett AM in

- · Bermagui 29-31 August ·
- Ulladulla 2-4 September
 - Nowra 7-9 September

Participation is free, but places are limited.

If interested in participating in song writing workshops in language or you know an Indigenous person who is, please register your interest on

1800 997 330





Tilba Bites

As I sit down to write, the warm autumn sun is streaming through the windows, the paddocks around the Tilba area are shimmeringly green and Gulaga and the Great Dividing Range are delicately outlined against a cloudless skyline. This proximity to nature and beauty is a special privilege and is a weird juxtaposition to the noise of the political contest with the challenges of securing a future for our environment and planet and all peoples. Our privilege gives us the opportunity to hope and work for a better future which is fairer, more equal, generous, compassionate and caring where care of country, community and each other are at the forefront. We are blessed in this community and all communities in the Triangle area as these strong foundations already exist.

Anzac Day celebration

Anzac Day at Central Tilba always seems to happen under a clear autumn sky. It is a special community celebration with local piper, John McMahon. Organised for many years by Harry Bate, the celebration is held at the cenotaph and follows the traditional order of service with a local twist - the oration, given by David Oliphant, finished with David and Denis Muller singing Eric Bogle's No Man's Land. Central Tilba School students led the procession, participated in the service and laid a wreath. Wreaths were also laid on behalf of local Indigenous service persons and community and by the Gulaga Reconciliation Group as well as other groups and community members.

The New Zealand National Anthem was included this year in addition to Australia's National Anthem. Morning tea, prepared by the Halls Committee, followed in the Small Hall.



Gwynne Jones from yoga at The Barn

The Barn at Tilba

So often, when someone is asked how they arrived in this special area, it is described almost as a calling or coming home. This magical place, off Mt Dromedary Trail with the backdrop of majestic Gulaga, is now home. It is also where Gwynne has set up her fully equipped yoga room in the upstairs room of The Barn – built by the previous owners as an art studio and ideal for her practice as a yoga teacher and yoga therapist. Gwynne believes that yoga is beneficial for people of all ages and abilities; that yoga therapy is complementary to conventional medicine and achieves good health and well-being outcomes; that common conditions like lower back pain respond well to yoga; and that yoga is important in COVID recovery. For information about classes, one to one and private tuition and yoga

therapy contact Gwynne on gwynne@gwynnejones.com or 0414 579 446.

Upgrade to Central Tilba children's playground

The Tilba District Chamber of Commerce announced last year that funding had been received to upgrade the popular Bate Street playground. The initial grant of \$33,000 from Vinnies through their Bushfire Community Recovery Fund, has seen the addition of \$20,000 from Eurobodalla Shire Council. The Chamber is pleased that work will commence during May/June. The comprehensive upgrade will include new play equipment, renovation and repairs to the 'heritage' cubby house, a new basketball and backboard, resurfacing of the court, drainage works and site landscaping. The upgrade will draw on NSW Government Guidelines which ensure that play options are inclusive and accessible for a range of ages and abilities.

Tilba Bits

One of the talented cheesemakers at Tilba Dairy is local Indigenous man, Michael Longbottom. Michael is working with Erica and the team in developing cheeses which feature local bush tucker. These products will be launched in the very near future.

The Tilba Halls Project, funded through the Bushfire Local Economic Recovery Fund has been quietly progressing. With the posting of the Development Application notice on the Small Hall recently, work onsite is set to start in the middle of the year – this is an exciting and significant milestone!

The Tilba Halls Committee Curry Night on 9 May was a good fundraiser although the numbers were down a little.

And great things are happening up the road at The Drom. Tilba Brewing Co. has recently launched its new beer, Prospectors Amber Ale, with an event to meet the brewer, an exclusive three-course meal and music by local musician Benji Fowler. This latest beer is a worthy addition to the already well-regarded selection of other beers by Tilba Brewing Co.

The Drom's second-year apprentice chef, Kasey Jones, was thrilled to receive Narooma Rotary's Pride of Workmanship Award in mid-May. Nominated by manager, Rex, and head chef, Mike, this award encourages employers to recognise a committed and enthusiastic employee. Well done, Kasey.



Piper John McMahon leads the procession, Central Tilba Anzac Day (Photo courtesy Jane Facchetti)

Successful Sustainable Property Management forum

Local property owners and managers recently discussed the significant opportunities for applying regenerative farming principles in the Tilba region at a recent Tilba Environment Landcarers (TEL) forum in Central Tilba.

TEL President Geoff Pryor said more than twenty people attended the forum. 'It is one of a series being held by TEL as it works towards its bigger picture goal of encouraging the community to value and retain the environmental and social qualities of the Tilba district,' he said. 'Issues raised at these workshops will support the development of a potential nomination of the region as a Biosphere Reserve or an equivalent such as a possible Council Biodiversity Strategy.'

The forum was facilitated by David Newell, Smart Farms Project Facilitator, who, with help from Rob De Fegley, a specialist in agroforestry and local farmer, Phil Shorten, ensured good discussion amongst all participants.

Key issues identified included fostering good soils, dealing with invasive plant and animal species, and maintaining property moisture. The value of local ecologies around plants, especially trees, was highlighted.

'We need to understand the complexities of local systems and recognise that achievements are not possible without hard work, planning and strategic on-property actions,' Geoff said.

It was agreed that on-site visits to properties highlighting effective regenerative practices would be helpful, steadily building increased community awareness about possibilities and taking



Sustainable farming forum

advantage of opportunities that arise with new knowledge. Mr Pryor said that smart sustainable farming will contribute to the potential for a Tilba district economy based on local production and effective local collaborations.

'This offers the prospect of a very special Tilba district brand,' he said. 'It also ties in with other relevant projects such as the Tilba District Chamber of Commerce Strategic Plan and an emerging recognition of dealing with climate change and sustainable futures that are under consideration by Council and other community groups.'

Geoff Pryor

Tilba woodwork show

Central Tilba Halls, June long weekend – 11 and 12 June

Love hand-made? Love the look of beautifully crafted timber? Then the annual Tilba Woodwork Show is for you. The Central Tilba Halls on the main street of Central Tilba will host the 26th exhibition of fine woodwork crafted by artisans from north of Batemans Bay to south of Bega. Exquisite, handcrafted items will be both on display and for sale, ranging from small toys to cutting boards and serving platters, from fine jewelry boxes to pens, bowls both functional and decorative – and much more. Come and watch the magic of wood turners at work on the lathes and stroll through the Show and vote for your favourite piece on display. Enter the raffle for the opportunity to win a variety of great prizes.



In addition, this year the Dalmeny Quilters are our special guests and will have a display of their intricately designed quilts and other handmade items, most of which will be for sale.

The entry fee is \$2.00 (cash) per adult and for children under the age of 16 entry is free.

Christine Birks



An example of quality woodwork

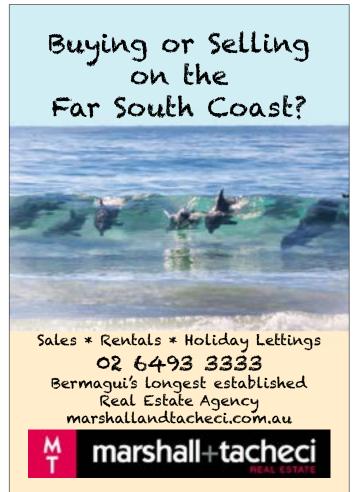


Tilba CWA News

Do you like craft? Our hard-working Tilba CWA member, Vicky Stadon, will be hosting craft days at the beautiful grounds of Umbarra Cultural Centre on the last Thursday of each month from 11.00 am to 2.00 pm. All craft items are supplied, however you are welcome to contribute materials. Vicky's main focus will be creating beautiful items to sell at our upcoming Vintage Garden Party on Saturday 10 September. Tea and coffee will be provided but bring your lunch if you wish. So, this month's craft day is Thursday, 30 June.



Women (of Tilba) Walk the World!





Fundraising lunch at the Dromedary Hotel

Tilba CWA members and friends participated in *Women Walk the World*, a fundraiser to support rural women and girls through Associated Country Women of the World (ACWW). Many thanks to Zoe Burke for organising the walk that started at our CWA Rose Garden in Central Tilba, went along Punkalla Tilba Road to River Cottage and returned to the Dromedary Hotel for a social lunch.

Great news! Our Vintage Garden Party tickets are now on sale for our centenary celebrations on Saturday, 10 September, at the beautiful Mountain View Farm, Tilba Tilba.

High Tea - \$35 a head (including entry), sessions - 11.30 am, 12.45 pm and 2.00 pm.

Wine and Cheese Tasting – \$20 a head (including entry), sessions – 12.00 pm, 12.30 pm, 1.00 pm and 2.00 pm.

To organise payment please email or text your full names, choice of experience/s and preferred times to our treasurer, Helen Thomson at cwatreasurytilba@gmail.com or text to 0407 100 710. As an example: Wine and Cheese Tasting (Bob and Wendy Smith, two people 1.00 pm); High Tea (Bob and Wendy Smith, two people 11.30 am).

Please let Helen know if you require a gluten-free option. For those who don't wish to partake in either of these experiences, please contact Helen to organise payment with the number of entry tickets you'd prefer – \$5 a head or \$10 a family that includes loads of other activities such as storytelling, croquet, games, prizes for best vintage dressed visitor and much more.

Our next general meeting will be on Thursday 9 June at 10.30 am in the Small Hall.

Teresa Stubbings

Tilba CWA President



Get Up, Stand Up, Show Up! NAIDOC celebration in June in Central Tilba

An earlier than usual NAIDOC *Cuppa and Chat* will take place on Friday 24 and Saturday 25 June, from 10.00 am until 2.00 pm each day, in the Small Hall in Central Tilba. All are welcome and entry is free.

The Gulaga Reconciliation Group, with part funding from the Eurobodalla Shire Council and the assistance of the Australian Red Cross, will host cultural leaders, educators, artists and artisans, across the two days. This is a unique 'drop-in' opportunity to celebrate, connect with people, culture and country, and chat over a warming cuppa and home-made biscuits from the Tilba CWA.

Previous events facilitated by the Gulaga Reconciliation Group include an exhibition, cuppa and chat for *Our Languages Matter* (NAIDOC 2017); a storytelling event *Gulaga, then, now and forever; afternoons in the Dreamtime through story, song and sharing,* repeated twice by popular demand, in the summer of 2017/18; a high tea for *Because of Her We Can* (NAIDOC 2018); a cultural leaders' panel discussion for *Voice, Treaty, Truth* (NAIDOC 2019); and an exhibition, cuppa and chat with a Djinama Yilaga Choir performance for *Heal Country* (NAIDOC 2021).

Enquiries: Cathie Muller 0418 58 1944 or Linda Newcombe 0427 053 607



Longevity celebrated

In November last year, Philip's Dad, Frank Mawer came to live with us at Central Tilba. Prior to that, he was living in his own unit in Gymea with family support and community aged care. As he is now Australia's oldest man at 109 (110 in August), it is pretty special that he is living with us here at Central Tilba.

By chance, Kristy McBain heard about Frank and took time out of her busy campaign schedule to call in by herself and meet him.

Stuart Absalom



Frank Mawer at 109 is Australia's oldest man. Kirsty McBain took time from her busy campaign schedule to meet him

The Gulaga Reconciliation Group acknowledges the Djiringanj people of Yuin Country as the Traditional Owners and custodians of the land and waters around Tilba (Dhalbu Dhalbu) and pays its respects to the elders throughout time.

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Twists and Turns by Helen and Steve Stafford at the Lazy Lizard Gallery

Helen needs no introduction. She has been a long-time friend and supporter of the gallery and, at this time of year, she always manages to fill the Side Room with an imaginative and colourful array of felted and knitted garments just in time for the chilly winter weather! I should add that she manages all this while she and her husband, Steve, are still living in temporary sheds post fires, still awaiting their rebuild ... as are many others in the area, but that doesn't make it any easier.

Helen decided on the title, *Twists and Turns*, for this exhibition, nearly a year ago. When looking for new and exciting patterns for knitting hats, she found that Aran patterns, cables and twisted stitches suited the occasion perfectly. However, creating these intricate patterns can be demanding. As Helen says, 'Usually I can listen, read and, occasionally, watch something while knitting but not with these patterns. Concentration and attention to detail is required, as rows and stitches have to be continually checked and counted, and a cable needle is used to manipulate the stitches to create the pattern.'

There will also be some of Helen's lovely felted work on display. There is a twist in these as well as, in their creation, the wool is agitated so that the fibres interlock and twist together to create the felt. The fabric is turned, so that the felting and the shrinkage is uniform.



Helen's twists and turns

Now comes the final turn to *Twists and Turns* ... Helen's husband, Steve, who is well known in the area as a very talented wood turner, will also have some of his amazing turned bowls and vessels on display and for sale.

Twist and Turns should be a real treat and will be in the Side Room for all of June ... so if you want to brighten up a grey winter day, come in and have a browse!

Naomi Lewis

At the Murrah in June

Music - Lisa Richards, Friday 10 June

She has a life story that could easily grace the silver screen, from a capella busking in Kings Cross, Sydney, to hanging out with Debbie Harry at SXSW, playing CBGB's in NYC as well as living in both New York City and Austin, Texas, for many years before returning home to Australia in 2014.

Lisa's songs have appeared on compilations, sharing the track list with heavyweights including Adèle, Nina Simone and Corinne Bailey Rae. She's shared the stage with CW Stoneking, Michelle Shocked, Toni Childs, Jefferson StarShip, Paul Kelly, Diana Jones and Fanny Lumsden, to name only a few.

Her music is driven by a desire to be visible, to understand the world, the human condition and to share what she sees with others.

Lisa's new album *I Got a Story*, was recorded in Woodstock NY and Brooklyn NY with producer, multi-instrumentalist and composer, Tim Bright.

Comedy – *The Rhymes, Reasons and Rhythms* of The Sandman and Flacco

How often do we get laugh out loud comedy here? Two nights only: Friday 24 and Saturday 25 June

'We are two senior men with immature hearts looking back over why we turned out the way we did.'

No one born before 1985 can ever forget the laughter these legends of Australian comedy generated. They were the sounds of getting ready for school (what better way to start another day of education?) They made *Good News Week* the amazing show it was.

If you were born after 1985, appreciate current stand-up and a high laugh rate you must attend.

Apart from exhuming their alter egos of the 1980s and '90s, Paul and Steve will startle with their sublimely adequate musical talents in intimate surrounds where failure requires no preparation.

'These two are comedy legends for a reason. Their art stands the test of time and remains just as brilliantly dry and absurd as



Flacco and The Sandman

it always was.'

For bookings and more information go to the Murrah Hall website.

Howard Stanley

Triumphant Cobargo Folk Festival 2022

This year, Cobargo Folk Festival managed to pull it off and lived up to its long-held reputation of bringing together the best in folk, roots and acoustic music on the Far South Coast. After two cancellations and one postponement, everyone was ready to welcome it back, even for just a day, but, as it turned out, for the whole weekend.

This year Yuin artwork featured on the The Yuin Folk Club logo and festival artwork. First Nations artists were included in the opening performance, delighting the audience with singing by Djinama Yilaga Choir and dancing by the Gulaga Dancers. Warren Ngarrae Foster opened the festival with the Welcome to Country as the perfect autumn sky turned pink in the setting sun and the temperature dropped. The cold was not enough to bring the atmosphere down though with the Cobargo branch of



Suzette Herft singing her heartfelt Joan Baez tribute set



Welcome to Country Photo credit: Nicola Hutteman

Stonewave Taiko leading a festive parade down to the oval and then delivering a warming performance of their favourite pieces.

There were three stages and a variety of acts from the local poets and musicians to very well-known bands and performers. The Yuin Folk Club Stage provided a venue for smaller acts while Gulaga and Biamanga provided more space for the big



Folk who care – on the official t-shirt Photo credits: Nicola Hutteman

crowds and dancing down the front.

To mention only a few, We Mavericks with their entertaining lyrics and balanced harmonies really drew in the audience. The banjo playing from the Narrownecks, took us back to an old-time mountain music feel from the Appalachian Mountains. Den Hanrahan and the Rum Runners' songs of love, remorse and redemption got the audience onto their feet. One of the crowd pleasers was 19 TWENTY. They were an eclectic, high-energy band with a great sound. No one felt the cold when they were playing.

As well as providing a range of high-quality music, the Folk Festival had set itself an ambitious target of zero landfill. The festival was so serious about this target that all food vendors had to use only fully recyclable and compostable food containers. Teams of volunteers were assigned to guide the public in correct waste separation and the local Scouts played an important role in collection and removal. Volunteers were warmly appreciated and the general feedback from festival-goers was very positive.

Congratulations Cobargo Folk Festival, you managed to pull it off. I'm already looking forward to next year's festival.

Debbie Worgan





Richard Lawson Glow Baby EP release

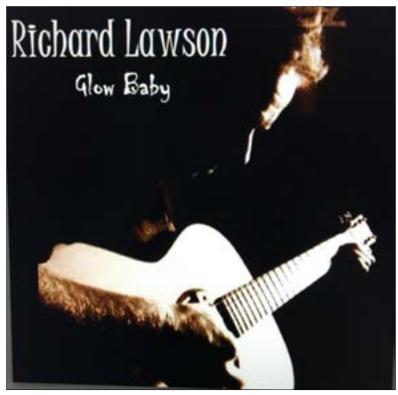
Hot on the heels of last year's *Airs and Graces* EP, with its feature track *Kingdom Come*, comes Richard Lawson's next synth pop EP, *Glow Baby*. A direct response to the current existential crisis facing world climate, political, health and social issues, it features three new songs, two with guest vocalist Dione Leigh Wasup. It was recorded at his own home studio over the summer of 2021/22 with some recording and editing also taking place at Richard Cooke's Sanctuary Sounds studio in Tilba.

Richard is the former drummer for Australia punkrock legends The Lime Spiders and has released seven LPs and six EPs since leaving the band and has explored all musical possibilities from folk to electronica and ambient/classical crossover including soundtrack work.

Richard has been performing and touring regularly on the South Coast of NSW and plans are also underway for his works to be scored, performed and recorded by the esteemed classical ensemble The Acacia Quartet later this year, with applications to several major classical music festivals in the pipeline.

Glow Baby is set for a 13 June release on Spotify/Youtube/Apple Music and a launch party will be held on 13 June at the Dromedary Hotel in Tilba.

Richard Lawson



For more tour dates and details, call 0447 036 783 or contact richardlawsonmusic@gmail.com, richardlawsonmusic.com, facebook.com/richardlawsonmusic1.



52-54 PRINCES HIGHWAY COBARGO 02 6493 6401

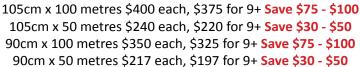
End of financial year GalMAX Fencing wire and netting SALE! On sale until 30 June. In stock items only. No returns on sale items.

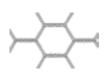


Barbed Wire, Australian produced, Heavily Galvanised 1.57mm diameter 500 metres \$89 each, \$85 for 10+, Save \$16 - \$20 2.00mm diameter 500 metres \$128 each, \$118 for 10+, Save \$20 - \$30 2.50mm diameter 400 metres \$135 each, \$125 for 10+, Save \$20 - \$30



Rabbit Wire netting, heavily galvanised, uniform 4cm mesh





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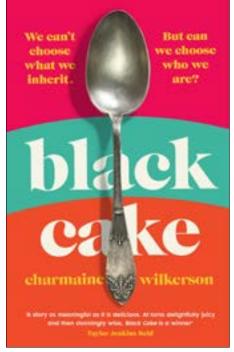
52-54 Princes Highway, Cobargo Phone: 6493 6401

Black CakeCharmaine Wilkerson Ballentine, \$32.00

Black Cake is a delicious debut novel that shows how history and chance can change a family.

The actual black cake has a complicated history, as does Eleanor Bennett the main protagonist. The cake is dense with fruit soaked in rum for many weeks and finished with burnt sugar and is a Caribbean tradition for all celebrations. For many immigrants from the Caribbean, it is a continual reminder of home and culture. But, as one character notes, '... it was essentially a plum pudding handed down to the Caribbeans by colonisers from a cold country.'

In present day California, two estranged siblings come together to deal with their mother's death and her hidden past. Eleanor leaves her son and daughter, Byron and Benny, a two-hour voice recording and a black cake, to be eaten together when the time is right. They must



listen together and in the presence of the family lawyer.

What follows is quite a story, covering fifty-seven years. Each of the many

characters from Eleanor's past have multiple narratives, backstories and flashbacks that immerse the reader in the minds and environments of the characters. We move from a small un-named island in the Caribbean to London, Edinburgh and, finally, to America. The novel moves at a riveting pace with short but fully loaded chapters in what is now called flash fiction.

Eleanor shares a tumultuous story of a young promising swimmer who is forced into marriage at fifteen and then escapes her island home accused of the murder of her husband. As Eleanor's tale of tragedy, bravery and chance unfolds including a long-lost sister, Byron and Benny find themselves questioning everything they thought they knew about their lineage, their parents and themselves.

There is a lot to love here, including themes about race, identity and protecting the environment, as well as the power of family recipes. There is a lot packed into this novel but Wilkerson manages it joyously. It is a delicious meal served in bite-sized pieces.

Pet of the Month

Kerri Brady

These beautiful girls are looking for a home together. Khloe and Kim are two beautifully marked, six-month old, spotted tabby sisters who just love to play and hang out together. They are hilarious, playful and affectionate girls who love their cuddles. Kim is still a bit unsure of new people but feels confident with her own humans, Khloe is a little talker and will happily chat to anyone! Both girls get on well with other cats and are pretty relaxed around dogs. They will need outdoor access for at least part of the day to burn off energy, but a cat run could suffice. Cost \$400 for both. If you are interested, please give our enquiry number a ring – 0400 372 609 (phone hours are Monday to Friday 9.00 am –5.00 pm).

All animals available through AWLNSW are microchipped, de-sexed, vaccinated, wormed, and treated for fleas and ticks. Their adoption fee is subsidised in the hope that rescue pets will be people's first choice and that, eventually, we will be able to stop unwanted litters. Please note that potential dog owners will need to have secure dog-proof fencing and be suitable for the animal's needs.

You can view available animals on the Facebook page of the Animal Welfare League, Far South Coast Branch but you will need to call Animal Welfare League FSC Branch on 0400 372 609 to enquire about any of the many cats, kittens, dogs and pups available for adoption. If you would like to become a member, please call 0400 372 609. If you have lost or found a companion animal, please call BVSC Companion Animal Facility on 6499 2222. De-sexing vouchers are available at all vet clinics in our branch area, that includes Bermagui, Cobargo, Bega, Merimbula, Pambula and Eden, for local residents who hold a Centrelink Pension Card. AWL-Far South Coast will subsidise the de-sexing by \$125 for female dogs and cats and by \$100 for male dogs and cats. Simply make a booking with your vet, show your pension

card and you only need to cover the balance of the de-sexing cost.

As the weather is still sometimes quite warm please remember not to leave pets in cars. It is against the law and is a very cruel death. Phone police if you find a dog shut in a car and they are panting.



Khole and Kim are ready to go

Characteristics of Vietnamese cuisine

I was born in the Mekong Delta, the 'rice bowl' of Vietnam. I came to Australia in 1964 on a Colombo Plan Scholarship to study Economics at university. After graduating, I worked as a researcher and then public servant in Canberra. In 1986 I published a cookbook with my mother – *Vietnamese Cooking: Recipes My Mother Taught Me.* It was sold in Australia as well as the US, Canada and the UK.

We have been coming down to our house near Bermagui since 1997 and in 2008, after we both retired, we moved here permanently.

Vietnam is a long, thin country stretching between the 24th and 8th parallels. A diverse range of geographical and climatic conditions has produced a wide variety of local cuisines. The variations are due largely to the types of food available: seafood and fish on the coast, freshwater fish in areas served by a generous system of rivers, meat in the inland areas etc.

The distinctive qualities of Vietnamese cuisine include:

- the extensive use of fresh vegetables and herbs such as coriander and mint;
- the restrained use of frying and thickening;
- the use of a variety of sauces based on fish extract and soya beans:
- the use of a variety of rice flour noodles and a wafer (banh trang); and
- soup as a regular feature of every meal or as a meal on its own such as the well-known *Pho (Pho*).

The most distinctive characteristic of Vietnamese cooking is the extensive use of fish sauce, *nuoc mam*, used for seasoning much as the Japanese and Chinese use soya sauce. Being lighter than soya sauce, *nuoc mam* allows food to retain a fresher colour.

Another distinguishing feature of Vietnamese cuisine is the way it has absorbed certain features of other cooking traditions. Vietnamese cuisine has been influenced in particular by Chinese, Indian, Malay and French cooking.

Vietnam was ruled by China for hundreds of years and many Chinese dishes were introduced to Vietnam. Over the centuries, however, they have acquired a distinctively Vietnamese flavour.

France colonised Vietnam in the late eighteenth century and this has had an enduring influence on Vietnamese food. The French

introduced the use of butter, bread and many temperate climate vegetables such as cauliflower, carrots, peas and potatoes. To this day, Vietnamese still uses names that are transcribed from French for these vegetables – *ca rot* for carrot, *cai su flo, (chouffleur)* for cauliflower, *ca to mat* for tomatoes.

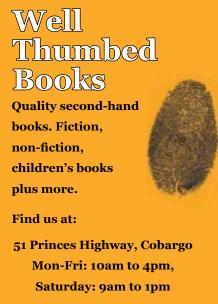
Banh mi has become a delicious world-wide fast-food phenomenon. In Vietnamese the name bánh mì is derived from bánh (referring to baked food such as cakes) and mì (wheat). In Vietnam the Banh mi is a short baguette with a thin, crisp crust and soft, airy texture. It can be made into a sandwich or eaten with meat dishes, such as bò kho (a beef stew).

The filling for the *Bánh mì* can consist of meats, accompanied by vegetables and condiments. In Vietnam the *Bánh mì* sandwich is defined by its main ingredients that may be pork, sausage, chicken, pâté etc.

Enjoy your next Banh mi!









Beef skewers (Bo nuong)

- 1 kg fillet steak or rump steak
- 1 large onion, minced
- 4 cloves garlic, minced
- 3 tablespoons finely chopped lemongrass
- 1 teaspoon sugar
- ½ teaspoons salt
- 5 tablespoons oil or lard
- 100 g roasted peanuts, crushed

bamboo skewers

(soak skewers in a dish of water for 30 minutes before using)

Discard all the gristle and fat from meat. Slice meat thinly (about 0.3 cm thick and 2.5 cm x 6 cm). Mix meat with onion, garlic, lemon grass, salt, sugar, two tablespoons oil and two tablespoons crushed peanuts. Let the mixture stand for at least two hours in refrigerator.

Thread meat slices on skewers, folding each slice into two or three before threading. Do not put slices too close to each other or they will not cook properly.

Preheat the barbecue flat-plate to moderately hot, brush plate lightly with oil before adding the beef skewers. Let the beef skewers cook on one side until moisture appears before you turn. Make sure you do not overcook. It is better to have the meat well browned outside and slightly rare inside. Sprinkle the remaining crushed peanuts on the meat before serving.

How to serve:

This dish can be eaten with boiled rice or rice vermicelli, chopped spring onions fried in hot oil and salt, bean sprouts, cucumber and mint salad, and lemon and garlic fish sauce. It can also be eaten rolled in rice paper with rice vermicelli, lettuce, cucumber and mint, and lemon and garlic fish sauce.

Lemon and garlic fish sauce

4 cloves garlic, crushed

juice of 1 large lemon

4 ½ tablespoons sugar

125 ml fish sauce

125 ml cold water

1 chilli, chopped (optional)

Mix all ingredients together.

Add more water, sugar or lemon juice to taste if necessary.

Pork and prawn rice paper roll (Goi cuon)

400 g boneless belly pork (remove skin) or pork rashers ½ teaspoon salt

300 g cooked or uncooked, small to medium prawns

100 g medium rice vermicelli

20 rice papers (medium to large)

lettuce leaves

mint leaves

150 g fresh bean sprouts

1 bunch garlic chives (optional)

Wash pork thoroughly. Boil two litres of water in saucepan, add salt and meat. Boil over moderate heat for twenty minutes or until cooked. Remove meat from water. Slice meat thinly (2-3 mm)

If prawns are uncooked add to boiling water. After they float to the surface, keep boiling for another two minutes. Then drain and cool. When cool, shell prawns and slice the big ones in half.

Place vermicelli in boiling water and boil until soft (five to

ten minutes). Wash in cold water and drain in colander.

How to make the fresh spring rolls:

Lightly wet rice paper in warm water one sheet at a time.

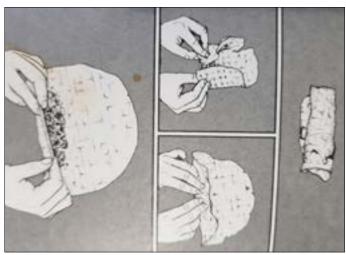
Place rice paper on plate and put ingredients on it in the following order: lettuce leaf, two or three mint leaves, bean sprouts, vermicelli and about four slices of meat.

Fold in the two sides and roll paper up once. Place two or three prawns on unrolled paper, roll up once more. Then add a stalk or two of garlic chives if you're using them, letting them poke out of the roll. Finish rolling up.

How to serve:

Pour sauce (you can use hoi sin sauce) into individual sauce bowls with a dash of chilli sauce if required, and dip roll in sauce.





How to roll Vietnamese rice paper rolls, step by step.

No time to chill out

Welcome to another winter with the ground at saturation point after so much rain in our local area that, in turn, should be a great start to spring in three months. Deciduous plants are starting to commence their winter dormancy that, in turn leads to many tasks in the garden that need to be completed before winter sets in.

During this month with plants going into dormancy, pruning should commence in the rose garden and orchard.

Spring/summer flowering roses should be pruned reasonably hard, as the new growth they make in early Spring will encourage many more blooms. If you are unsure of the severity of pruning, then these few tips will help.

- Initially remove all dead or damaged wood.
- Remove any branches that are crossing over another branch or are growing into the centre of the bush. The idea is to keep the centre of the bush open in a vase shape to allow for better air circulation. This will decrease the possibility of fungal diseases when the plants come into leaf again in spring.
- Reduce all the other growth by as much as half, remembering to ensure you have live buds below the cut and the uppermost bud is pointing away from the centre of the plant basically pointing in the direction you want the new growth to grow.

An important thing to remember when doing your roses is not to prune those that have only one flowering period in summer.



Generally, climbing varieties flower on the current season's growth and, if pruned in winter, there will be no late spring flowers. Pruning of these roses takes place in late summer after they have flowered.

The pruning of deciduous fruit trees is a bit more complicated and if you are unsure of the technique, I suggest you contact a professional horticulturist for some help.

Once all the roses and trees have been pruned, complete a spray of winter oil and a winter fungicide to remove any overwintering insect pests and fungal diseases.

The selection and planting of deciduous fruit trees can now commence. Many deciduous fruit trees require a cross pollinator to set fruit. Ask your local





nursery person for the correct pollinator for the trees you require.

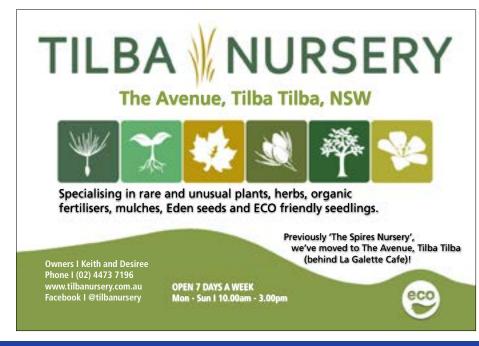
Pruning of hydrangeas should also now take place and a similar method of pruning to roses is recommended. Summerflowering hydrangeas flower on growth that has been made in spring on new season wood so the more that this is encouraged the more flowers you will have.

Now is a good time to divide and relocate summer-flowering bulbs like dahlia and other herbaceous perennials. Divide them with a sharpened spade and dust with a fungicide to prevent any damage to the cut. Plant them in the new position with a combination of cow manure, a handful of blood and bone and your existing soil. Remember that most herbaceous perennials like a well-drained soil, so slightly raised garden beds in full sun are the ideal.

Still on the theme of pruning, it should be well remembered that not every flowering tree or shrub in the garden needs to be pruned in winter. I have seen many spring-flowering plants heavily pruned in winter and then no blossom appears in spring. Spring-flowering trees and shrubs develop their flowering buds in late summer and autumn and if these plants require pruning, do it in late spring after flowering. They then have all the following seasons to develop new flowering wood.

Remember to ensure all your pruning tools are well sharpened and clean before you start.

Keith Mundy Tilba Tilba





For the fridge door

JUNE	WHAT	WHERE	TIME	
Weds 1	Twists & Turns exhibit Helen & Steve Stafford all month of June	Side Room, Lazy Lizard gallery	10 am - 2 pm	
	Bermagui Seniors meeting	Bermagui Country Club	11.30 am	
Sat 4	Weave a scarf workshop	Quaama Hall	9.30 am - 2 pm	
Sun 5	Mark Austin	Cobargo Hotel	5 - 8 pm	
	ChangoTRee	The Drom	1 pm	
	Soul Stories	Tilba Winery & Alehouse	12 noon	
Fri 10	Lisa Richards online or gate	Murrah Hall	6.30 - 9.30 pm	
Sat 11	Robin Simpson	Tilba Winery & Alehouse	12 noon	
	Ash Grunwald	Tilba Winery & Alehouse	4 pm	
Sun 12	Alice Williams	Cobargo Hotel	5 - 8 pm	
	Klaus Tietz	The Drom	1 pm	
	Stick Whack	Tilba Winery & Alehouse	12 noon	
Mon 13	Richard Lawson	The Drom	1 pm	
	Meditation & mindfulness with Steve Chin	Quaama Hall	6 pm	
Thurs 16	Craft of song writing work shop with Tony King & Nina Vox pg 22	Quaama Hall	11 am	
Sat 18	CCDC new concept designs for Cobargo rebuild	School of Arts Hall, Cobargo	2 - 4.30 pm	
	Elie Eisentrager	Tilba Winery & Alehouse	12 noon	
	Quaama Winter Fair pg 21	Quaama Hall	10 am	
	Quaama Solstice Soirée pg 21	Quaama	5.30 pm	
Sun 19	Ride the Wind	Cobargo Hotel	5 - 8 pm	
	Mark Austin	The Drom	1 pm	
	Ziggy McNeil	Tilba Winery & Alehouse	12 noon	
Fri 24 & Sat 25	The Rhymes, Reasons & Rhythms of the Sandman & Flacco pg 28	Murrah Hall gate or online 7.30 - 9 pm		
Sun 26	Drive Time	Cobargo Hotel	5 pm	
	Soul Stories	The Drom	1 pm	
	Tim McMahon	Tilba Winery & Alehouse	12 noon	

CLASSIFIED

GARAGE SALE

8:00am - 2:00pm Saturday and Sunday 11&12 June "Ironbark" 3997 Tathra-Bermagui Rd, Cuttagee BIG SALE - EVERYTHING MUST GO! Hope to see you there!

Please note:

We will discontinue classifieds after one month unless advised by the advertiser. A small donation will be appreciated for classifieds.

Game on Answers June CROSSWORD

ACROSS

1 Episode, 5 Tar bush, 9 Devils, 10 Ironbark, 11 Calm down, 12 Tallie, 13 Flycatcher, 15 Rest, 16 I A T A, 19 Dependence, 22 Tie rod, 24 Enrolled, 25 Curl Curl, 26 Unpaid, 27 The case, 28 Adverse.

DOWN

2 Prevail, 3 Seismic, 4 Distorted, 6 Afoot, 7 Babbler, 8 Surfies, 10 Ian Chappell, 14 Runaround, 17 Azimuth, 18 Acrylic, 20 Eclipse, 21 Credits, 23 Drugs.

TRIVIA QUESTIONS AUSTRALIA

1.76. 2. 1901. 3. Spanish Flu. 4. Norm. 5. Whispering Jack by John Farnham 6. Swag 7. 1923.

Game On

CROSSWORD

ACROSS

- 1 Incident (7)
- 5 Arts hub reinvigorated common shrub (3,4)
- 9 Printers' or Tasmanian (6)
- 10 Fire-resistant tree (8)
- 11 Take it easy! (4,4)
- 12 Large beer bottle (6)
- 13 Feathered scissors grinder (10)
- 15 Repose (4)
- 16 Global airline body (1,1,1,1)
- 19 Reliance (10)
- 22 Part of a car's steering system (3,3)
- 24 On the books (8)
- 25 Sydney surfing beach (4,4)
- 26 Pro bono (6)
- 27 If you're doing it, you're on this (3,4)
- 28 Unfavourable (7)

DOWN

- 2 Triumph (7)
- 3 Earth-shaking (7)
- 4 Twisted out of shape (9)
- 6 "The game's ---!" (Shakespeare and Conan Doyle) (5)
- 7 Flying chatterbox (7)
- 8 Beach habitués (7)
- 10 Former national cricket captain (3,8)
- 14 Evasion (9)
- 17 Horizontal bearing (7)
- 18 Popular type of paint for artists (7)
- 9 10 11 12 13 14 15 15 16 17 18 19 20 21 22 23 24 26 27 28
 - 20 Overshadow (7)
 - 21 Closing items, usually, on TV screens (7)
 - 23 Just what the doctor ordered (5)

TRIVIA QUESTIONS - AUSTRALIA

- 1: How many Senators are there in Australian Parliament?
 - a. 96 b. 76 c. 85 d. 101
- 2: In what year were the colonies united into a federation of states?
 - a. 1901 b. 1903 c. 1898 d. 1788
- 3: What worldwide pandemic killed more than 12,000 Australians in 1919?
 - a. The Plague b. Polio c. Spanish Flu
 - d. Lyme disease
- Q.4: What was the name of the overweight man in the 'Life? Be in it' campaign launched in 1975?
 - a. Fred b. Norm c. Gary d. Rob
- 5: What was the first album to sell more than one million copies in Australia?
 - a. Whispering Jack by John Farnhamb. ABBAGold Greatest Hitsc. Thriller Michael Jackson
 - d. Born in the U.S.A Bruce Springsteen
- 6: Who is "Matilda" in the Banjo Patterson song Waltzing Matilda?
- a. Sheep b. Swag c. Kangaroo d. Gum Tree 7: In what year did Vegemite appear on Australian Supermarket shelves?
 - a. 1954 b. 1923 c. 1915 d. 1935

SUDOKU

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	7		5	6				
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			6	9				4
		8	4					5

Answers on page 35