

THE TRIANGLE

COMMUNITY NEWS

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QUAAMA COBARGO BERMAGUI TILBA & LOCALITIES

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Art exhibition featuring Lois Irwin and guests – supporting Safe Haven Caravans

Have you heard of Safe Haven Caravans? No? Well, it's an initiative to help address a critical accommodation need in the community.

Affordable housing may be beyond the reach of many for a variety of reasons. The concept for Safe Haven Caravans evolved as Tilba's Chris Scroggy (of Sweetwater fame) and fellow helpers began providing donated caravans to those in difficult circumstances, providing shelter, safety and comfort.

Lois Irwin and fellow artists are staging an art exhibition in support of Safe Haven Caravans at the Old Butter Factory on 1468 Cobargo Bermagui Rd on 10, 11 and 12 April from 10.00 am to 4.00 pm each day.



The exhibition will feature artworks by Lois Irwin along with guests Helen Morris, Doris Hoyne, Samantha Davies and Alex Bell. All artworks are being donated and all funds raised will go towards Safe Haven Caravans.

Come along and support this worthy project by purchasing artworks from recognised local artists or simply make a donation on the day at the door – yep, there will be a bucket!

Lois Irwin



Chris Scroggy with one of the refurbished caravans



The artworks are *Untitled* and are all by Lois Irwin.

Welcome to this edition's editorial and some thoughts on where we are as a community and how far we have come in the last year. Again, my question up front is – do we have a glass half full or half empty?

We seem to be surrounded by dark clouds – with severe conflicts in many parts of the world and even political strife and unrest in some traditional democracies. Do these affect us at all, or are we insulated in Cobargo, the Triangle region and our country? Let's come back to that.

Progress on large building activities in Cobargo is finally coming to an end and in the last year we have seen the Resilience Centre, Rebuild Cobargo Project and the redevelopment of the 'Bank of Ales' nearing completion and, with the redevelopment of the RSL Hall, I would suggest that these important events alone are evidence of our social and community growth and the herald of an improving economic and community future.

However, while it is important to remember that Government funding has supported three of these projects, the 'Bank of Ales' is totally due to the vision, hard work and investment of a local family. This combination of Government and non-Government endeavour would seem to reflect the perfect model for economic

development and recovery – but what comes next? Well, in large part that is up to us as a society.

Do we have the 'personnel power' to drive all these developing organisations *and* support those fabulous businesses and organisations whose benefits we have enjoyed for many years?

One crucial support element to many of these emerging and existing entities is our reliance on volunteers. In many ways we are a society of volunteers with a lot of people undertaking more than one role – but we are also an ageing group and need more support to continue to develop and sustain the momentum. This is not the case just for our region – it is an important and widespread issue.

However, it's not just volunteers needed but also a trained and flexible paid workforce that is required to support our economic progress.

Some of our very successful businesses have great customer bases but are struggling with finding a stable workforce. In the last *Triangle* we looked at this issue in the service sector and suggested that some community members could consider a return to flexible paid employment irrespective of age. In addition, what can we do to attract and

maintain an external workforce?

There will be no quick fix for this, but we can begin to work on these issues as a region if we band together.

However, returning to the start of the editorial. Are the dark clouds of global conflict going to affect us? They already are, with the volatility of fuel costs pushing all our day-to-day expenses through the roof. But global conflicts also have the more immediate impact of individuals and communities becoming refugees and this raises the issue of what we as a nation should offer in terms of refugee migration support.

This is a complete subject in its own right that needs careful consideration and handling, but we should be mindful that Australia has already benefited immensely from migration, both planned and unplanned, and will continue to do so. This will inevitably add to the already wonderful multicultural mix that places like ours need.

The answer to my question up front? We really do have a glass *at least* half full as opposed to half empty and the rise in that level will largely depend on how we as a nation and as regional communities respond to national and local changes and challenges.

Letters

Off the petrol treadmill – and not looking back

As petrol prices climb well past \$2 a litre, many in our community are feeling the pinch – especially in a region where driving isn't optional, it's essential.

But for me, this latest fuel squeeze feels a little different. I've been driving an electric vehicle for almost five years, and it has fundamentally changed how I think about transport and the cost of living.

Even before the current volatility, I was saving thousands each year. Now, with solar panels I effectively fuel my car for free. While others are watching prices tick up at the bowser, I'm largely insulated from it.

That's not to say I don't feel for people – I do. The frustration is real. But it also highlights a bigger issue: how exposed we are to global fuel markets.

Electric vehicles offer a way out of that cycle. They run on electricity generated here in Australia – increasingly from renewable sources – rather than

imported oil tied to geopolitical instability.

Beyond the cost savings, the experience itself is hard to beat. The performance is smooth, quiet and responsive, and the technology is on another level. I genuinely couldn't go back.

Which is why it's concerning to see EV incentives under review and talk of new road-user charges emerging just as more Australians begin to make the switch. It's not the time to stymie the uptake of electric vehicles.

For regional communities like ours, access to affordable transport matters. Supporting EV uptake now isn't just about emissions – it's about giving people more control over their everyday costs.

Because once you step off the petrol treadmill, you won't want to get back on.

Donna Portland

Congrats

Hi there Trianglers,

I get an online copy of your excellent newspaper and I just wanted to congratulate

you on its content.

I live near the [NSW-Victorian] border and, as you would know, Australian Community Media (publisher of so many regional newspapers), closed our local papers and combined them into one, fired their experienced reporters, cut local content to just three pages (at best), filled the rest with ads and syndicated items and then put up a paywall. Consequently, when something of importance happens, you can't get to read it. Eden put out a small local volunteer edition, which is good, but has nowhere near the coverage or extended content of your paper. In fact, a recent serious crash in Merimbula could not be read in the Bega online news, but it was extensively covered and readable online in the Brisbane *Courier Mail*. Go figure.

Anyway, just wanted to give your team praise where it's due for your ongoing commitment to REAL local news.

Best wishes

Debra Bartlett



Thumbs UP

To the fruit and vegies of John Xuereb from his stall that is open on Wednesday, Friday, Saturday and Sunday from 11.00 am to 4.30 pm on the Cobargo Bermagui Road. I've never had better muscatel grapes or more flavourful pears in my life. What a farmer! Lucky us!

To the young musicians (on trombone, trumpet and keyboard) who performed in this year's wonderful Bach's Birthday concert in Cobargo. They were fabulous, brave and resourceful and they all performed with commendable composure. An inspiration to all.

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.

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Please donate what you can.

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 or less 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. Please email contributions@thetriangle.org.au and cclsang333@gmail.com with any questions.

Where you can find us –

Distributed by Australia Post and available from:

Bega: Candelo Books, Edge FM at Old Bega Hospital

Bermagui: Lake Road Pantry, PO, Shell Bermagui, Bermagui Country Club, Bluewave Seafood, Library, Visitors Centre, Gulaga Wholefoods, Marine Rescue

Central Tilba: PO, ABC Cheese Factory, Sweet Spot, Tilba Teapot

Cobargo: PO, United Petrol, The Bowerbird Op Shop, Well Thumbed Books, Information Centre, The Junction Café

Narooma: BP Station, Narooma Library, Casey's Café

Quaama: The Quaama Store

Wallaga Lake: Merrimans Land Council

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The Triangle is a community newspaper. It aims to provide information and news to the people in the Triangle area – the area bounded by 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. It is published every month except January and has a circulation of 1800 in print (2400 in holiday months) plus around 500 unique online visits each month.



Did you know there are nationally recognised First Aid and CPR training courses held weekly in the Bega Valley, both face-to-face and online? You can visit the 'Significant Risk Solutions' website. Or you can call 1300 774 757 or email them info@significantrisk.com.au for more information.

Triangle Podcast Suggestions?

The Triangle podcast has featured interviews with the following locals:

- Jenifer James, Cobargo Commons Bazaar and Living Room
- Jenny Froud, alpaca farmer, Dignams Creek
- Honor Northam, Dissenters Lounge and Honorbread
- Don Green, Triangle Tool Library
- David Hewitt, Four Winds Create and Inspire Director
- Trisha Olsen, Bowerbird Op Shop
- Rod Dunn, Tai Chi teacher
- Brian Ayliffe, Cobargo Bushfire Resilience Centre
- Caron Parfitt, Marine Rescue Bermagui
- Emma Anderson, Cobargo Tennis

- Club and Preschool
- Dan Williamson, Cobargo Coop
- Cheryl Davison, celebrated Walbunja/Ngarigo artist
- Sonia English, Tilba Bakery
- Linda Sang, caterer, book lover, President of *The Triangle*

You can listen to these wonderful people in our community wherever you get your podcasts or on *The Triangle* website! Do you know someone who should join this list?

We'd be so delighted to have your suggestions. Please drop us a name and number at podcast@thetriangle.org.au.

Flick Ruby and Jake Round
Podcast co-hosts

Visit our Website

browse the current issue plus back issues, recipes, book reviews, and gardening tips going back years.

www.thetriangle.org.au

Join your fire brigade!

You can take up many different roles, for example, in communications, equipment maintenance, administration and catering. Just roll up and say g'day at your closest fire shed on a training night.

- **Bermagui** – 18 Bunga Street – Monday 5.00 – 6.30 pm fortnightly
- **Cobargo** – Wandella Road – Thursdays 7.00 - 9.00 pm fortnightly.
- **Quaama** – Gordon St – 2nd & 4th Thursdays, 5.00 - 7.00 pm.
- **Tilba** – Latimers Lane, Central Tilba – Monday 7.00 – 9.00 pm.

Get in touch or find us on Facebook

- **Bermi** – bermaguirfb@gmail.com 0474 201 859
- **Cobargo** – rbcobargo@gmail.com 0412 919 708
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Bournda, beautiful one day ... blasting the next

Some of you might have seen the signs along Sapphire Coast Drive against the proposal for a quarry at Bournda. The issue is going to come to Council very soon and we hope to explain some of the issues to your readers.

Location

The proposed quarry site lies inland from Wallagoot Lake, immediately adjacent to the Bournda Nature Reserve. This area forms part of a wildlife corridor between the National Parks around Bournda and Wallagoot Lakes.

The site sits within a bio-diverse area of bushland that supports important wildlife populations, including a number of federally-listed endangered species. Despite this, the site is now proposed to become a blast and rock-crushing quarry.

Environmental zoning

The land is currently zones E3/E4 – Environmental Management. These zones are intended to protect environmental values and manage sensitive landscapes. Industrial activities are prohibited in these zones. Approval is now being sought for an industrial extractive operation.

The proposal

To open a blast quarry to 38-metres

depth and crush silica-rich rhyolite rock. This material will be trucked out at a rate of 60 heavy trucks a day on local roads and through our towns. These operations will continue for between 15 and 20 years.

Impacts

The impacts are not limited to the quarry site itself. There will be a loss of amenity due to blasting, crushing, heavy trucks and industrial noise that would fundamentally change the character of this landscape affecting both locals and tourists. It will also affect local wildlife including species listed as Vulnerable to Extinction, including: Glossy Black Cockatoos, Gang-gangs and Yellow-bellied Gliders.

Public health concerns

Blasting and crushing rhyolitic rock produces crystalline silica (RCS) dust. RCS is invisible, a known human carcinogen causing silicosis and there is no safe level of exposure. Residents could potentially be exposed all day and night for decades and workers would be exposed during working hours.

Once approved, this development would introduce blasting, rock crushing, heavy truck traffic and long-term silica dust polluting currently clean air. The



Glossy Black Cockatoo

effects will not be limited to the immediate site as heavy trucks move south through Tura Beach and Merimbula, or north through Kalaru and Tathra before driving through to Bega. There will be long-term consequences for the environment, public health and the identity of the Sapphire Coast. The DA number is DA 10-2021-360-1-Extractive Industry and can be viewed on the Council's DA Tracker.

For further information go to stopbourndaquarry.org.

Susan Huddleston

Eurobodalla supports volunteering and community strength

In late May, during National Volunteer Week, community and volunteer organisations in Narooma will welcome guests to find out how to become involved. The Narooma Community and Volunteer Expo will be held at the Narooma Leisure Centre on Saturday 23 May from 10 am until 2 pm.

Community organisations are welcome to register their interest in having an information stall at the Expo amongst other offerings. Many organisations have already signed up including the Narooma branches of Quota, CWA, Volunteer etc Rescue Association, Rural Fire Service and Montague Arts and Crafts. 'It's a great variety of organisations, and there is sure to be something for everyone on the day,' said Jenny Petterd, President of Narooma CWA. The expo will be an opportunity for those wishing to be involved to find a match between their skills, aspirations and interests and the various organisations on display.

Ann Hegerty from Narooma Rotary and the Justice Advocacy Service said, 'It will be an amazing opportunity for volunteer organisations to come together under one roof to showcase their great work. Members of the public will be able to

see firsthand what different organisations do and talk with volunteers and community members about their experience.'

As well as lots of great information stalls, there are expected to be food and coffee vendors on the day.

The Eurobodalla Community Support Network (ECSN) received funding in partnership with local volunteering organisations to hold Expos in Narooma, as well as Moruya and Batemans Bay. The grant also allows the ECSN to provide specifically designed online workshops and training to build capacity and tackle barriers to volunteering.

The Expo is supported by Narooma branches of Quota, CWA and Rotary, and the ECSN through a Volunteer NSW grant

For organisations, there is a lot on offer:



becoming a stall holder, inclusion in a much-needed community directory, joining workshops and training. Register your organisation via the QR code or go to the website.

Follow us on Facebook and check out the Eurobodalla Community Support Network website.

Stephanie Chiu

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Bega Valley Can Assist – Donations and Information

‘The people of Bermagui and Cobargo are the most generous across the entire Bega Valley Shire.’ This comment was very recently received from the Liaison Officer of Bega Valley Can Assist, Peter Van Bracht, following a great month of donations to the local charity that assists residents who are affected financially by cancer.

The latest donation we received was \$2,500 from the members of the Bermagui Men’s Shed who had an incredibly busy tourist season collecting bottles and cans from four caravan parks and using the ‘Return and Earn’ stations at Narooma. Cobargo also raised many dollars, all of which have been donated to various local volunteer groups including Can Assist. Many hours were given by the men towards this activity.

I am Lori Hammerton and, with my husband Gerry, we are life members of Can Assist. On Thursday 19 March, we were on hand to accept a cheque from ‘The Shedders’ for Can Assist. I thanked the men for the time they spent raising the money and the effort it took over many hours and informed them where the money would be spent and, to their delight, every cent will remain in the Bega Valley.

I gave some information regarding



Bermagui Men’s Shed President (centre front) James Fennell, with Can Assist members Gerry and Lori, and other loyal ‘Shedders’ who spent many hours raising the money.

where the money was distributed over the past few months. During December and January, 52 people were assisted with \$15,854 that paid for pharmacy supplies, accommodation, travel, utilities and other expenses incurred during treatment for cancer. The total amount donated to local people since the group was formed 21 years ago is now \$987,996.91. Most months we donate between five and eight thousand dollars, with no administration

fees whatsoever.

If any group is considering donating to this worthwhile local cause, please contact me so that the correct bank details can be given. The online account number is that of the Sydney Branch. Our motto is ‘Locals helping locals’ which we continue to do because we have a passion for helping others. You can phone me on 0459 027 308.

Lori Hammerton

Narooma Kinema launches centenary of Memorial Hall

Good memories flowed at the first celebration of the centenary of Narooma’s Memorial Hall, now operating as the Kinema, with two launches at the Kinema on Tuesday, 3 March.

One was an emotive short film, *Narooma Celebrates Hall Centenary*, that outlined 100 years of the Memorial Hall being at the heart of Narooma’s community. The other was the launch of a book detailing the history of the Narooma

School of Arts that pre-dates the Memorial Hall by 30 years.

The Hall and the adjoining Narooma Arts Centre, currently under construction, are owned by this community and held and managed on the community’s behalf by Narooma School of Arts (NSoA).

The NSoA commissioned the extraordinary 3½-minute film by Murray van der Veer of Moving Pictures proudly supported by the IMB Bank Community

Foundation. The film is being shown every day in the Kinema before each feature film over several months.

‘What’s so extraordinary is that Murray has animated still photos to create the movie that shows the Hall’s significance to our community over many years,’ said NSoA President Jenni Bourke. ‘You can’t help but be moved by it; everyone, young and old, is surprised at what they learn.’

The book, written by me, is a project of the Narooma Historical Society for the Memorial Hall’s centenary. In launching the book, Jenni Bourke said, ‘It gives great insight into how our community has worked together through the years to provide a place for everyone, including visitors, to gather, enjoy, be involved with and support. Laurelle’s love for this area and its people brings home the importance of community.’

The book, *Narooma School of Arts – connecting, celebrating and inspiring our community*, is on sale at the Kinema and The Hub (in the former Visitors Centre) for \$35.

More centenary events will follow in coming months.

Laurelle Pacey



Celebrating the film (left to right): Murray van der Veer of Moving Pictures, Narooma IMB Branch Manager Ange O’Brien, Narooma School of Art President Jenni Bourke and Danielle Griffin of the NSoA Grants Subcommittee.

Bermagui Men – at work!



James Fennel, Bermagui Men's Shed President presenting the cheque to Lynda Bailey and Jim Anderson from Bermagui Marine Rescue.

What have those blokes at the Bermagui Men's Shed been up to lately? Apart from having coffee breaks and solving the problems of the world – they have been very busy during the summer holiday season.

Nicknamed the 'Bottle Kings of Bermagui' – their fund-raising exploits at the 'Return and Earn' bottle collection sites have seen well over 150,000 bottles and cans put through the machines in the last year.

That's an impressive amount! Bottles and cans are collected from the local caravan parks and there is a drop off point at the Shed. Collection and sorting are time consuming, then organising a work team, travelling to either Narooma or Cobargo and laboriously feeding the machines. It's not easy work but it's done in the spirit of camaraderie with a welcome coffee or lunch together after all the work.

With the additional funds raised through bottle collection, The Bermagui

Men's Shed has recently donated a substantial amount to Bermagui Marine Rescue and Bega Valley Can Assist, as well as some smaller donations to other local organisations.

The workshop is always a hive of activity as the sounds of machinery, tools and chatter fill the air. The shed has recently been divided into two workspaces – one for wood working and one for metal working. Both individual and community projects are worked on. The team recently completed the restoration of benches for the Bermagui Cemetery.

Away from the buzz of the workshop, the Meeting Room is a comfortable, peaceful haven where the gossip and catchups happen.

The Meeting Room is also also a popular venue for other local community organisations that enjoy the use of the facilities and especially the air conditioning in summer!

Bermagui Men's Shed, located on the Bermagui Tathra Road just past the cemetery, is open from 10.00 am to 2.00 pm Tuesday, Thursday and Saturday. Drop in and have a cuppa, have a look around the shed and talk to members. You never know – you may just find your tribe.

Carolyne Banados

Does your business have a will?

I am in the process of sorting out a complicated transition to a new website because my wonderful sole trader web designer/domain host died fairly suddenly. As well as grieving the loss of a cherished and trusted business associate, I have spent the past three months employing someone to migrate my website; work out 'the back end'; unravel how my data was coded/stored; and get my payment system to work properly after the migration. It has been difficult to say the least. This personal experience prompted me to highlight the importance of planning your business right to the end. Here are the broad basics.

A well-crafted will is essential, combined with a succession plan and supporting agreements, ensuring your business continues

to thrive if that is your wish.

Without a will, state and territory laws determine how assets are distributed, which may not align with your wishes – potentially leading to unintended ownership by family members unfamiliar with the business or the business being dissolved.

If you are a sole trader, your business assets become part of your personal estate and pass according to your will. *It's vital that you include a 'carry on business' clause in your will to authorise your executor to manage business affairs (e.g. selling or winding down the business).* If there is no will, the business ends and assets are distributed under intestacy laws.

Without a specific partnership agreement, a dual ownership business usually dissolves upon either partner's death.

It's crucial for co-owners to have a buy-sell agreement – a legally binding contract that outlines what happens to a business owner's share if they die, become disabled or leave the company. These agreements are important for small businesses because they can prevent ownership disputes by setting clear rules for ownership transfer; can ensure business continuity by avoiding forced sales or unwanted partners; and can provide financial security for the departing owner or their family.

I always recommend you seek professional advice and, given the legal and tax complexities, I recommend you consult a solicitor or estate planner – especially for businesses with multiple owners or complex structures or of significant value.

Shanna Provost

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Fungi as Food – A Feast for the Senses

The South Coast is renowned for its exceptional produce – fresh seafood, award-winning dairy and, increasingly, an abundance of locally grown fungi. From oyster and shiitake mushrooms to prized truffles, fungi are taking centre stage in our regional food story.

Local growers are leading the way. Rhiannon Simmonds, of Sunny Urban Farm, supplies gourmet mushrooms to Bermagui's Little Honorbread Market, while Fiona Kotvojs of Gulaga Gold harvests her sought-after truffles from mid-June to mid-August.

During Fungi Festival 2026 (12 June to 12 July), these incredible ingredients are transformed into unforgettable culinary experiences. Indulge in a seasonal fungi

lunch at the newly opened Cobargo Bank Café, where local flavours will meet rustic, slow-cooked charm. At Mimosa Wines, Head Chef Matteo Ponti will showcase the earthy richness of truffles through a long table lunch inspired by his Northern Italian heritage, alongside an indulgent truffle masterclass for home cooks and food lovers.

The much-loved fungi dinner at the Dromedary Hotel in Central Tilba returns for its fourth year, promising another spectacular fungi feast celebrating mushrooms and truffles.

Fungi also play a fascinating role behind the scenes in many foods we enjoy every day. In sourdough bread, wild yeasts such as *Saccharomyces cerevisiae* ferment

sugars to create rise and flavour, working in harmony with bacteria to produce that distinctive tang. At Honorbread in Bermagui, you can learn this ancient craft in a hands-on sourdough workshop.

In cheese-making, moulds like *Penicillium camemberti* transform milk into creamy camembert cheese, developing its signature texture and flavour. At Tilba Dairy, learners will step inside the factory for a rare behind-the-scenes workshop exploring this process from start to finish.

From paddock to plate, fungi are nature's quiet achievers – turning simple ingredients into extraordinary food. To explore the full program and book events, visit the Fungi Festival website.

Annette Kennewell



Ravioli with porcini, sage butter and black truffle



Beef Wellington



Tilba Dairy's camembert

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100 ukuleles hit the town!

Imagine the sound of over 100 ukuleles reverberating across Bermagui township.

That's what will happen in April when the local ukulele group, The Bermagui Ukalips, host the second Bermagui Ukulele Muster 2026.

The event will be held over three days at the Bermagui Country Club with fifteen fabulous performances from groups coming from Victoria, Central Coast, Sydney, Wollongong and Canberra, as well as local groups from Eden, Merimbula and Dalmeny, with music as diverse as the groups themselves. You can expect classics, oldies but goodies, blues, jazz and good old rock and roll.

Although registration for the event is happening through an online booking site, the organisers have decided to invite the local community to attend for a \$5.00 donation at the door. All funds raised will go to Bega Valley Can Assist.

The Muster Dinner and Dance will also be held at the Country Club and will include a two-course dinner and after-dinner entertainment.

The Muster will be held 17 to 19 April, with the dinner on Saturday 18 April at 6.00 pm.

For more information, please email bermiukemuster@gmail.com or phone Carolyne on 0402 064 802 or Lori on 0459 027 308.

Carolyne Banados



Jenifer James

You might have seen Jenifer James lately down at the Cobargo Commons (CoCo), the White Horse Cottage next to the Post Office. Since January, the CoCo Bazaar has opened in that space, with a wonderful collection of clothes, books, jewellery and bric-a-brac. Head through to the back and you'll find a new community space Jenifer is very excited about – a humble and welcoming place for a cuppa and a chat on comfy chairs. Sitting on one, I asked Jenifer about the journey that eventually brought her to the Triangle region.

'I was born in Malaysia and then my father took a degree in Tropical Agriculture. So, of course, Wales was the ideal place to practice that! Absolutely crazy. We had a Welsh farm, 250 acres in common land where I learned a lot about wildlife and birds, insects and mud. I could get lost on that land. It was a really musical, poetry-filled childhood and it was also full of community, endless community. It was where I learned to be on my own, and to be able to walk a long way on my own when I was very young.

'When I realised I had to make a living, I'd always thought I'd be a writer, a journalist, but life did get in the way. I accidentally became a nurse, and then I accidentally became a nurse

educator. I've never planned anything; I get offered opportunities, and I tend to look at them say, why not? Let's do that! So that's how I started teaching, which I like. When my then-husband wanted an adventure, eventually it was Australia. He didn't actually like Australia, but I really embraced it. When I went camping up north under a little black volcano, and the dingoes were howling at the stars, that's when I thought, I can really do this country.

'As a nurse, I was collecting stories. I didn't want to be a nurse, but I was collecting stories, also when teaching. Adult teaching was really powerful ... getting people with no qualifications to uni is something I leapt onto, if they wanted to go. Showing them they could do it was awesome ... but, again, I was collecting stories, because people like that tell you things, they talk about their lives. So, I was collecting and collecting and collecting, and started going back to writing.'

After the Black Summer fires, Jenifer knew it was time for a different chapter.

'For me, the pivotal moment came out in the bush, in the middle of a forest fire just below us, fires over there, fire engines on the road, helicopter overhead and I just remember thinking, that's it. I'm never, ever, ever going to stand in front of a class again. I'm done, I got to change. And

that's what I did. So, I came here originally following a bloke, but I actually said to that particular person, even if I don't follow you, this is where I want to be, because it was so beautiful. The green reminded me of a lot of things, of Wales, but I also felt there was community here. So that's how I began. I've been in this area about fourteen years now, and I can't quite imagine living anywhere else in Australia.'

Now Jenifer is helping shape a new gathering place in Cobargo.

'We talked a bit about the idea of deep community, of trying to make sure that everyone, no matter who you are, is welcomed and invited into this space and helped to feel really comfortable. We plan writing groups, poetry, spoken word and a sewing circle, basket weaving, and I'd love to do some singing. OzHarvest comes here once a week. We invite you to put your feet up on these chairs and have a cup of tea. It's a really warm place. I want the walls to be covered in Cobargo stories, photographs, paintings, storytelling, words, research. I don't care. I just love it to be covered with words as people come in. Yeah, that's what I'd love.'

Drop into the Cobargo Commons and have a chat if you have ideas for how to use the community space.

Flick Ruby



Jen in the Cobargo Commons living room. Photo credit Flick Ruby

Subscribe to *The Triangle* online!

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Much seems to be swirling around us in this uncertain and unsettled world as our hearts go out to those who are caught up in the devastating wars in the Middle East. Although we are not directly involved, we will be affected as the global economy and supply chains react. As a relatively peaceful state, we can afford to be generous in extending peace, compassion and kindness to those around the world in less fortunate positions.

Without the need to consider either our safety or security, there are many opportunities for our community to focus on making our future as good as it can possibly be. In all sorts of ways, big and small, people are becoming involved in local groups and organisations that help us connect with each other, work for particular goals or objectives, support each other, progress an idea, sing or play together, strengthen community resilience or maybe just yarn and have a laugh. It's all part of the rich tapestry that weaves us all together.

Going electric

It's timely, given the price of fuel, to tell the stories of three local people who have made the switch to electric vehicles (EVs). Indeed, EV sales have increased, indicating that people are now moving, perhaps pushed along by world events. Significantly, these stories are overwhelmingly positive and may reassure prospective buyers, along with Renewable Bermagui's recent EV Day (see page 22), that the time is right. There are now infinitely more choices of well-priced EVs and a developing secondhand market as novated leases expire or people upgrade.

Angela Young purchased her BYD Seal in August 2024. Prompted primarily by a desire to go electric because it is better for the planet, Angela was lucky to have both a brother and a son who had already switched to EVs providing a very

accessible resource. She was also strongly advised by a friend not to buy a hybrid.

Like most people who own an EV, Angela loves that it can be charged at home by simply plugging into a standard power point. A home wall charger, which is a lot faster than a standard power point, plus rooftop solar, are on Angela's to-do list – for the moment, though, the trickle charge works for her. BYD is well known for its bang for your buck and Angela appreciates all the driver assistance, particularly adaptive cruise control. She finds her Seal easy to drive, loves its quietness, lack of tailpipe emissions and right now is relieved that she is not dependent on the price of oil.

Many EVs these days can discharge their battery via what is known as Vehicle to Load or V2L. Angela has found this feature very useful, particularly during a power outage when she was able to charge her computer and run a couple of power circuits in her house.

Angela acknowledges that switching to an EV is bigger than simply changing to a different model petrol car. Road trips require planning to identify charging stops – there are apps like PlugShare to assist and each charge point operator has an app – with a backup plan if a charger is unavailable. However, charging stops are often welcome – they break up the trip and can be planned around meal and toilet stops and may even be a chance to explore a new location. Like most EVs, Angela's Seal does not have a spare wheel making it important to research what to do if a tyre goes flat – she has a plan! No negatives from Angela except getting used to a bigger car.

Tarquin Moore purchased his long range, all-wheel drive Tesla Y – Australia's bestselling EV – in October 2025. He reckons it is one of the best things he has ever done. Wanting to be as self-sufficient as possible, while still being grid connected, he bought the car and



Angela Young with her BYD Seal



Tarquin Moore with a Tesla Y



Jenny Burnett in her Kia EV3

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Tilba Bites

then added rooftop solar, two Tesla home batteries (one for his house and the other for the shop) and a Tesla home wall charger. This setup can all be managed from the Tesla app on his phone – charging the car as well as managing the batteries.

Tarquin is very impressed with his car – he says it is fantastic to drive, has lots of safety features, is spacious and cost saving, and means he is not reliant on imported fossil fuels thus reducing emissions and good for the environment. With lots of cameras, this Tesla has full self-drive (FSD) capacity, which is supervised. FSD is available via a monthly subscription. He hasn't tried it yet but thinks he will give it a go on a long trip. He already finds the car very comfortable and almost relaxing to drive without engine noise and gear changes, and with good music playing.

While not brand orientated – Tarquin does like cars – Tesla appealed to him. He likes that Tesla is exciting and a bit different, that it is a well-established brand with no service intervals and that battery life is no longer a question. It has some really quirky features like dog mode, where the cabin maintains a comfortable temperature for pets when unattended, and camping mode, where the screen

shows a campfire and the temperature can be adjusted. The additional screen in the back is great for the kids and has its own controls. Even Tarquin's wife, Dani, who was not particularly interested in switching to an EV now concedes that the Tesla is annoyingly good!

Jenny Burnett and Grant Harrison researched for three years before their Kia EV3 arrived in April 2025. They did explore other brands and even hired a BYD Atto 3 on one trip. The Kia EV3 for them has been a good choice – it has the level of comfort that they were looking for and good range, especially as they travel to Canberra fortnightly. As well as significant cost savings, reducing emissions is important to Jenny and Grant. Having an EV allows them to no longer feel guilty about emissions, particularly as their old car was a 2012 Subaru. Coming from an old car, they find the technology of the Kia amazing with all the safety features that are required on a five-star rated car. Jenny did say that the beeps and bonks can be a bit annoying at times. They love the quietness of the car that makes talking and hearing each other so much easier. One feature they love (particularly useful in Canberra) is the ability to pre-heat the car.

At the moment, they trickle charge their car in both Tilba and Canberra. They have a small rooftop solar system at Tilba that does not support full charging and they may upgrade this at some stage.

Jenny's advice to those who are thinking about switching to an EV is to do your research – talk to owners, sit in cars and do test drives. Grant found YouTube a particularly good resource and source of information. Jenny concedes that having an EV can be a bit inconvenient at times – trips do require planning and you do need to be able to use apps and the charging network is still evolving. But that warm car sure is enticing!

These stories are snapshots. There are at least four other Tesla owners in and around Central Tilba and we have had our BYD Atto 3 for over three years. Renewable Bermagui and SHASA both hold EV days where owners bring their cars and are available to talk to people. Both Angela and Tarquin attended the recent one in Bermagui – both said the best thing about the day was answering people's questions and clearing up misconceptions. Look out for SHASA's next EV Expo at the Saturday Moruya Country Market on Saturday, 6 June.

Tilba Halls – the latest

The journey to completion of the upgrade of the Tilba Halls has been long – however, it is almost there. It is well known now that there is a shortfall in funding. The Project Steering Committee continues to actively seek to resolve this – currently the committee is awaiting the outcome of a major funding application to ClubsNSW and other smaller applications have been submitted. Continued representation to our local parliamentarians and relevant government departments are ongoing.



Tilba Halls new washbasin

Although building construction work has temporarily ceased, other major infrastructure work has been happening. This includes the following: toilets have been tiled and the communal washbasin has been installed; the commercial kitchen is mostly completed; the lift has been installed; rooftop solar and battery have been installed; the fire protection system including fire sprinkler pump and hydrant booster has been completed.

At this stage the aim is to complete the Big Hall first so that an Interim Occupation Certificate can be issued. This will require \$150,000, which includes an upgrade to the electricity power supply to allow additional power requirements to be met.

The Halls Committee continues to fundraise, and all donations are very welcome with the aim of opening our special Halls for community use as soon as possible.



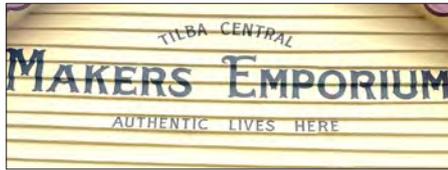
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It's finally happening – Tilba Central Makers Emporium is open!



Arriving in my PO Box on Tuesday, 17 March, was a special letter, telling me that Tilba Central Makers Emporium will be trading from 21 March. Even better, the Grand Opening Celebration is on Sunday, 26 April from noon to 4.00 pm. Even better still, a poem, written by gifted local Andrew Read (Andy to most) especially for the receiver of the letter and celebrating the journey of the Emporium up until opening is included. I'm sharing this because I think it's special – I hope you enjoy it too. See you at the Grand Opening.

I've written you a letter
which I have, for want of better,
pinched a classic bit of bush verse.
You'll know where this story's from.
It might seem a little fancy,
but this one ain't meant for Clancy.
It's coming from that building
named Makers Emporium.

The renovations being directed
have taken time, not unexpected,
since Rayner and Co first raised the thing
without a level or a square.
But the doors are now well hanging
and the till will soon be clanging
before Easter comes around –
we'll have all our stock prepared.

There will be a guitar builder
and a little piece of Tilba
that's a serving board made locally
with repurposed Tilba wood.
Are you a maker? Do you know one?
Can you knit a scarf or sew one?
Because there's still a spot available
if you could or would or should.

So, with the red tape near removal,
we await one last approval
to settle into trading.
Here the seasons come and go,
and in place of lowing cattle
when we hear the tourist rattle
we hope that we can showcase
the Tilba that you love and know.

*Andrew Read
adapted from 'Clancy of the Overflow'.*

Open Sanctuary – Thinking along with the Earth with Dr Susan Murphy Roshi

Open Sanctuary at Tilba Tilba is a special place, cradled below Gulaga. As the location for this special retreat, that starts at 10.00 am on Saturday, 2 May and ends at 4.00 pm on Sunday, 3 May, it is perfect. Led by esteemed author and Zen teacher, Dr Susan Murphy Roshi, the retreat is an opportunity to 'think along with the Earth' with a more Indigenous cast of mind.

The weekend will include meditation; an exploration of the Zen koan as a way past ourselves into a more roomy and awake mind; and a haiku-writing workshop. It will end with an always surprising Council for All Beings, honouring the life of the late Joanna Macy.

To book, search for the retreat at trybooking.com



Tilba 'Earth'

Read the review

Last month it was mentioned that a pie review from Central Tilba Bakery was about to be published. It is now online and is a must read at Pyney's Pie Reviews and Travels on FB. The score is impressive given that Sonia and her team are newbies in the bakery world. The review itself is comprehensive and follows set criteria.

What sets Pyney's reviews apart though, is that he takes the time to write about the location and what else is around. You also get a glimpse of the baker behind the pie. So do have a look and if you are in Sonia's bakery give her a shout out – it's quite an achievement.



Central Tilba Bakery Pies

Tilba Titbit

Have you noticed what is happening at Tilba Valley Winery and Alehouse lately? Big name performers; The Today Show filmed there live in early March; and Pyney's Pie Reviews and Travel visited with an excellent review of Harvey's pies. Check out their socials to read all about what is happening there.

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Harmony Week at Tilba School

Tilba School celebrated Harmony Week from 16 to 20 March with a variety of meaningful activities. At our Monday assembly, school leaders reflected on Australia's rich multicultural identity, reminding us that more than half of Australians were born overseas or have parents who were. They highlighted that Harmony Week is about inclusiveness, respect and belonging for everyone – from the Traditional Owners of the land to new arrivals – and the shared values that unite us all.

Our younger students, from Kindergarten to Year 3, enjoyed an interactive online event with author and illustrator Sophie Beer. She read her books *Kindness Makes Us Strong* and *You're Fabulous As You Are*, encouraging children to think about kindness and celebrating individuality.

Students in Years 4 to 6 watched a video featuring Gregg Dreise, who read from his new book *One Race* and spoke about the importance of Harmony Week. Both events were organised by the Museum of Australian Democracy at Old Parliament House.

In addition to wearing orange to show support for cultural diversity, all students worked together to create a school artwork inspired by the theme 'Standing Together Makes Us Stronger'. Each child made a fish and added their own message. The fish were displayed in the playground as a reminder that when we swim together as a school, we are stronger!

It was a wonderful week of learning and celebrating what makes our community special.

Kara Munn
Najanuga Class Teacher



Orange supports cultural diversity

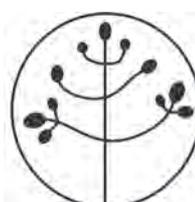


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Central Tilba Rural Fire Brigade News Brassknocker Fire 2026



Dr Michael Holland viewing the new equipment with Brigade members

The Brassknocker bushfire, 20 kilometres northwest of Cobargo, began on the afternoon of 7 January 2026. The fire took a major run on 10 January due to high temperatures and strong winds. It went from a 230 ha fire to over 1800 ha in a few hours. By the following day it became a Section 44 – i.e. the Rural Fire Service Commissioner’s responsibility. On 19 January, Brassknocker was under control after receiving 200 mm rain in the area. By 7 February 2026 it was declared out. It had burnt approximately 3500 ha.

During the fire, many local crews (including Central Tilba Brigade several times) attended as well as out of area firefighters. Feedback indicates that the community was quite happy with the communications and constant updates on social media.

Pile burns

If you wish to carry out pile burns on your property by yourself after 31 March 2026 until 1 September 2026 you will no longer need a permit. However, you will still need to notify the Rural Fire Service either by ringing the local Fire Control Centre (4474 2855) or search NSW Rural Fire Service Fire Permits online. You will also need to notify your neighbours of your intention to carry out a pile burn 24 hours before ignition.

Visit by Dr Michael Holland

Dr Michael Holland MP visited Central Tilba RFB on 25 February 2026 to inspect the new pumps and associated equipment that the brigade has acquired

as part of our community grant to set up static water sources locally. As Dr Holland supported our grant application, it was great to be able to show him the new setup. We were also happy to report to Dr Holland the level of interest from the local community – we have had 17 expressions of interest for involvement in the program from landowners. The brigade is now carrying out inspections of static water sources on these properties to assess their suitability

If you are interested in listing your property on the Static Water Source (SWS) register in Tilba please contact 4210 7667 or email tilba-sws@rfs.nsw.gov.au.

Central Tilba RFB Team

Anzac Day Service at Central Tilba Saturday, 25 April

For the march to the Cenotaph gather at the Dromedary Hotel at 9.50 am.

Service at the Cenotaph starts at 10.00 am – as the Halls are under renovation please bring your own chair. The service includes local schoolchildren reflecting on the lives of local men who served.

Morning tea with Anzac biscuits, a special contribution from the community, will be in the Barn at the rear of the Dromedary Hotel – enter by the side Beer Garden gate.



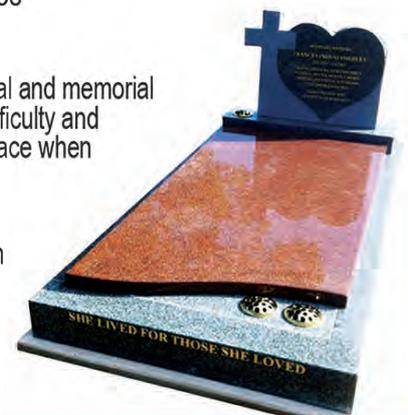
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Open mic at the Drom

For the past couple of years there's been a beautiful racket emanating from the Dromedary Hotel on Wednesday evenings. Singers and guitarists, poets and pianists, even the odd bagpipe and mandola have appeared on stage for the Drom Open Mic.

Many a travelling tourist, looking for a quiet Wednesday meal, has stumbled across this gem of a night and headed off late remarking that it's been the most memorable night of their holiday. This is thanks to some hard work from the friendly Drom team and the night's host Aaron Clement developing a really high-quality, diverse and consistently enjoyable night for Tilba. On top of this there are games played to win vouchers, incredible food and a warm and welcoming community to chat with. Through a small weekly raffle over \$800 has also been donated to the Central Tilba Primary School.



Jakob Poyner, Piper Allen and Taisha Reed. Photo credits Thomas Skulander



Mia Buchanan

I'm lucky enough to work the bar at the Drom on Wednesday evenings and have seen this event grow night by night. I've seen the regulars who come in every week – both performers and audience members – along with the ebb and flow of quiet rainy winter nights and the busy summer nights through school holidays.

Thank you to all who have contributed to this night and we look forward to keeping it going for a long time to come. If you haven't been down yet, we hope to see you soon on a Wednesday evening between 6.00 and 9.00 pm at the Dromedary Hotel.

Andy Read

Anglican Churches of Bermagui Cobargo and Quaama

Easter Services:

Thursday 2nd: 8pm Cobargo - Tenebrae service

Good Friday 3rd: 9am Bermagui

Easter Sunday 5th:

6am Blue pool lookout dawn service Bermagui

8.30am Bermagui - 10.30am Cobargo

Service times in April:

Bermagui at 8.30am - 12th, 19th, 26th

Cobargo at 10.30am - 12th, 19th

Quaama at 10.30am - 26th

Cobargo High Tea, 10.30am: 21st

(RSVP Fiona 0448 453 422)

Contact: Vanessa Williams

Parish Administrator, 0408 177 131

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Further information: Lois Irwin; 0427934881 lois.irwin@bigpond.com
Chris Scroggy; 0419691854 scroggy58@bigpond.com

The Yuin Folk Festival was another fantastic success. Brilliant entertainers were to be found in every corner of every marquee. Congratulations to the hardworking committee and their volunteers who yet again brought the town alive.

Recently Carmel Dufty celebrated her sixtieth birthday by heading to Sydney and taking to the water on a Sydney Harbour cruise with a group of girlfriends. A seafood buffet with entertainment was thoroughly enjoyed by all who attended. Carmel, a well-respected community member, also had dinner celebrations with family and friends in Cobargo.

The dairy farming community was rocked with the recent loss of dairy farmer Samantha Holmes. Sam, as she was known, had a huge, happy, friendly personality with unlimited energy

to support all community events. Sam was an avid member of Candelo Show, Candelo P&C, Women in Dairy and many more organisations. Sadly, she was killed in a recent car accident on the Monaro Highway. We offer condolences to her husband Ben and two young daughters, Charli and Lilly, and all of her family. A beautiful person who will be sadly missed.

While we're talking about people having a hard time, I'd like to send David Newell and Ivan Hollins get well wishes.

Wandellow Hall will have a busy month in May, with the band Smoke and Mirrors playing on 2 May. The Biggest Morning Tea on 14 May will be hosted by Julie Welsh and on 31 May there will be a Paint and Sip by Netty. More info to follow. Happy Easter everyone.

Rebuild Cobargo Project April 26 update

The Rebuild Cobargo Project continues to power on with the concrete for the shared driveway between the Resilience Centre and the Village Square now poured. Importantly, with the footpath on the Village Square side now reinstated, and the number of driveways reduced to a single shared one, there are now more parking spaces on the Village Square side than before the Rebuild.

We also had a milestone site visit by Bronwyn Morgan, the Senior Program Officer Regional Development and Delivery from the Department of Primary Industry and Regional Development (DPIRD).

As CCDC Board Chairman John Walters observed, 'The visit provided an important opportunity for Bronwyn, who is the senior governmental liaison for the project, to see firsthand the bricks and mortar of the rebuild project and to fully understand what is being delivered for our community.'



It's important to note that the rebuild is now 90% complete.'

The marketing for all the ground-floor retail shop opportunities and the apartment leases continues through LJ Hooker Bega. In addition, the purpose-built Village Square Health Hub/Allied Health Rooms and the co-working spaces are nearing completion and will also deliver additional valuable services for the community.

For further information please feel free to contact Tammy Edmonds or Sarah Jolicoeur at LJ Hooker Bega on 6492 4300 or email office@ljhbega.com.au. Take a look at the floor plans on our website to see what is being delivered for Cobargo.

For further general information, please contact one of our Community Representative Directors, visit the Rebuild Cobargo website or scan the attached QR code.

Deb Summer and Steve Williams
Community Representative Directors
Cobargo Community Development Corporation Ltd
Email: CCDCLimited@gmail.com



Concrete has been laid



The new driveway

The Triangle Tool Library helps again

The Triangle Tool Library was pleased to be able to lend a helping hand to our local community in March. The NRMA, in partnership with Frontier Services, was in the area supporting farmers in communities still recovering from the Black Summer Fires.

A group of 16 NRMA employees were working on a few properties in the area doing engine and property maintenance. James Simmons from NRMA and Janine Mewburn from Frontier Services needed some landscaping equipment so ... Who ya gonna call?

Our local Tool Library was pleased to be able to offer the use of some of our equipment, making the job much easier.

Triangle Tool Library is behind the Cobargo Co-op and is open on Tuesday, Friday and Saturday from 9.00 am to noon.

Don Green



Pictured with James Simmons from NRMA (second from left), are volunteers Steve, Dave, Lynn, Michael and Don.



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Funding available to beautify Cobargo

The Cobargo Community Bushfire Recovery Fund is pleased to announce that it will fund the completion of the Cobargo Community Tree Project to the value of \$75,000.

The fund is also open for new applications for projects that support recovery through beautifying Cobargo Village Main Street as our community continues to rebuild following the Black Summer bushfires.

Proposed beautification projects should:

- enhance the amenity, visual appeal and character of the village, particularly around the new buildings be visible from or accessible to the main street
- foster community connection and pride
- support the community's ongoing recovery
- showcase Cobargo's creative and cultural identity, supporting the arts and cultural activities that make our community unique
- restore visitor confidence and attract people back to our region.

What we can't fund:

- emergency relief or immediate crisis needs
- projects already covered by other not-for-profit organisations or government agencies
- private business projects that cannot demonstrate strong community benefits, value and partnership
- large capital purchases such as vehicles.

We welcome applications from community groups and individuals connected with a community group in Cobargo and the surrounding area for projects that demonstrate genuine community consultation and support.

Applications will be assessed on a rolling basis and will be open until 30 June or until all funds are expended, whichever occurs first.

Go to the 'cobargofund' website or email the Cobargo Community Bushfire Recovery Fund Committee at cobargofund@gmail.com.

*The Cobargo Community
Bushfire Recovery Fund*



Anzac Day in Cobargo

Anzac Day will be observed in Cobargo on Saturday 25 April with a march followed

by a Service of Commemoration at the Soldiers' Memorial on the corner of Princes Highway and Tarlinton Street. Those wishing to march are asked to assemble outside the Cobargo School of Arts on Bermagui Road by 10.20am. Service and ex-service personnel and their descendants and relatives are invited to join the march, which will be led by the Light Horse, Cobargo and Quaama Schools, and the Scout Group. Uniforms and medals may be worn as appropriate. People wearing the medals of a relative should wear them on the right breast. The Service of Commemoration will commence as soon as the march reaches the Memorial. Wreaths may be laid at the appropriate time during the ceremony. Red Cross volunteers will be providing refreshments after the service. No dawn service will be held in Cobargo.

Cobargo RSL

harmony Pilates

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Cobargo CWA does the double

The Annual CWA Far South Coast Group competition in Cookery and Craft was held on Tuesday, 10 March at the Bermagui Country Club. Ten branches from Eden to Batemans Bay competed in many classes of baking, preserving, knitting, sewing, needlework, felting, paper craft and more.

This year the Champion Craft Exhibit and the Champion



Celebrating International Women's Day at Apex Park in Cobargo.

Cookery item were both won by Cobargo members: Cassie Cole for her amazingly detailed single thread cross stitch, and Lynn Lawson for her sultana cake. Cassie's piece will go to the CWA of NSW State Competition in May. Lynn will need to bake another cake and take that to the competition as well. They will be up against 28 other CWA groups, so good luck!

Each year there is a 'Branch Challenge'. This year it was to 'craft' a plate of food! Four of the Cobargo branch members contributed to a crocheted and knitted vegetable platter that was Highly Commended. Yes, all the items are handmade.

Remember when you purchase goodies from the Bake Stall each month, that these are from some award-winning bakers!

If you need a space to hold a meeting etc., the CWA cottage is available for hire. We offer an air-conditioned, carpeted space at a very reasonable rate. We offer this as a service to the community, and we just need to cover maintenance costs. Simply email

cwa.cobargo@gmail.com or ring Sally Halupka on 0429 933 686.

Once more we welcome anyone interested in joining us. Why not drop in at our next meeting or contact us for more information about what we do? Hope to see you soon!!

Mary Williams



A 'plate of food' for the Branch Challenge



Lynn Lawson, centre, Champion Cook for her sultana cake.



Cassie Cole, right, Champion Craft for her single-thread cross-stitch piece.



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Well, what a month March was in Bermagui! There were so many things happening around the town from fishing competitions to the wonderful sculptures and the amazing artists performing in and around Bermagui. It was a fantastic treat to see Bleak Squad perform at Four Winds. Adalita's rendition of the Divinyls' 'Pleasure and Pain' capped off a stunning night of musical artistry.

Each year Sculpture Bermagui seems to get bigger and better, showcasing stunning art pieces.

As always, there is movement amongst businesses around the town. O'Shen Therapeutica has moved from the north side of the river to the old pharmacy in the main street. They will be launching

their new premises when they reopen their doors at Easter. It will also be interesting to see what emerges from behind the covered windows in the old Curry Bunga next to the Pizza Shop.

I am looking forward to The Foundry's new 'Threaded Perspectives' workshop program that starts in May. Why not enrol in one of their classes and get help mastering your sewing machine and patterns or learn how to make a kimono lounge set, a bucket tote, leather belt or leather journal? Check out the notice on their window for more information.

Autumn is a great time to get out and about and we look forward to seeing you around town.

Bermagui EV Show and Tell

Renewable Bermagui held a very successful Electric Vehicle Show and Tell in the carpark of the Bermagui Country Club on Sunday 15 March. The owners of twenty-two electric vehicles (EVs) covering eight brands made their cars available for the event.

New car on-road prices for the vehicles on show ranged from around \$24,000 to \$76,000. Several owners had bought their electric cars second-hand and commented on the broad range (and cheaper prices) now available in the second-hand EV market, as well as their yearly savings on fuel.

Models on display included hatchbacks, sedans and utes. There was also a zero-turn electric ride-on mower available for people to check out, and an electric bike. Visitors had a chance to test-drive an electric vehicle – Eddie's Electric Taxi.

People helped themselves to tea and coffee from a hot water urn powered by the vehicle-to-load capability of an MG EV. Feedback from the event was

overwhelmingly positive, with people particularly grateful for the enthusiasm and generosity of the EV owners and the chance to compare the look, performance and features of a range of brands in a low-pressure environment.

This was the fourth in a series of events that Renewable Bermagui has hosted in the last few months, with funding support from the Bega Valley Shire Council. The next event, a workshop on DIY home energy efficiency solutions, is planned for late May or early June, featuring the very popular FixIt Chicks.

Renewable Bermagui is run by local volunteers and is a subchapter of the Cobargo and District Energy Transition (CaDET). The work done by Renewable Bermagui follows on from over ten years of foundation work done by the Bermagui Chapter of Clean Energy for Eternity (CEFE). You can find information on our events and our newsletter at renewablebermagui.org.

Lou McCallum

More than an Op Shop



Op Shop Pantry. Photo credit Vanessa Williams

After happily snaffling a bargain at the OK Shed Op Shop in Bermagui, have you ever wondered what happens to the money collected from your purchase?

Vanessa Williams, the manager of OK Shed Op Shop, said a primary aim of the Op Shop is to support people experiencing hardship. 'We make essential items accessible to everyone by selling pre-loved items generously donated by the local community,' Vanessa said. 'The Op Shop also supports running our parish and raises funds to support our welfare programs.'

Funds raised through the OK Shed also help to pay for food vouchers from Woolworths as well as vouchers to help people purchase clothes or items to help furnish their accommodation.

'The OK Shed has a small pantry with food and supplies that are given to those in financial need,' Vanessa said. 'We welcome donations of non-perishable food, bathroom, laundry and cleaning products and also pet food for those with pets.'

With autumn bringing cooler nights and fresher mornings, it will soon be winter and there will be a demand for warmer clothes, good quality bedding and essential pantry items to help those in need get through the cooler months.

Donations of good quality second-hand goods and non-perishable food items can be dropped off at the OK Shed Op Shop from Wednesday to Friday from 10.00 am to 4.00 pm.

The OK Shed Op Shop is located at All Saints Anglican Church, 11 Wallaga Street, Bermagui.

Come down and grab a bargain – and be part of the vibrant OK Shed community.

Marita Reynolds



Enthusiastic owners showing their cars

Once upon a magic secret garden ...

Everyone in town knows the place on the main road. The house behind the purple fence, tall and imposing, overlooking the harbour, with verandahs, balconies and turrets set in a lush garden of tall palms, large-leafed green creepers and brightly coloured flowers. This was really all you glimpsed as you passed. But step inside the fence through the decorative gates and there was a wonderland. Rambling paths led to hidden spaces, urns and gargoyles of all descriptions, ponds and fountains, aviaries and cages, once home to ducks, chooks, doves and even a peacock or two. As for the garden, it was a tropical paradise, growing all sorts of unusual species, rambling and overgrown, adding to the exotic nature of the grounds.

Angela was the maker and creator of this paradise, ceaselessly planning and tending and sourcing rocks for walls, timber for bridges and all sorts of interesting garden ornamentation. Angie loved Asian art and she even built a Chinese red temple in one part of the yard complete with cushions and rugs.

There was a sense of mystery about the place and the imagination of small children conjured up all sorts of scary ideas as they scurried past, some daring to look through the latticework of the gates.

Lyndal's painting depicts this with long shadows adding a ghostly feel to the place one Halloween.

But Angie was anything but scary or wicked. She loved her garden and her home, her prolific tapestry works and the colour purple!

Sadly, as we see so often, in the end we have no say in what becomes of the beauty we have spent a lifetime creating that can

be demolished in a matter of days by those giant yellow monsters with huge teeth that knock down, chew up and spit out concrete, stone and timber. In the blink of an eye it is gone, razed and ready for the next development.

I am sure that whatever is built will have a carefully planned and designed garden but there will never be another Angie's garden.

Georgina Adamson



The Purple House with the Purple Fence by Lyndal Jenkins. See her work at at Shop7 ArtSpace at the Bermagui Wharf. Photo credit Lyndal Jenkins

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| Tomakin | Tomakin IGA Wednesday & Friday |
| Pambula | Pambula Wholefoods Wednesday |

The Landscape behind Bermagooney Honey

We had never imagined owning an apiary. But three years ago, my husband discovered a place that looked like paradise on earth – a small farm called Nerimbah for sale on Jagers Beach just south of Bermagui – which has changed the direction of our lives.



Inspecting a frame of bees from hives at the apiary. Photo credit Sue Roseman

The property was already home to Scottish Highland cattle and Dorper sheep. Grazing together on the coastal pastures with the beach and sea right behind them, they were already something of a local landmark. Always intending to keep our new pets in their roles as very effective furry lawnmowers, we instead started to think seriously about bees.

As we learned more about the challenges facing bees globally and the vital role they play in pollinating plants and crops, we were delighted to discover that the diversity of plants on our

farm and in the surrounding landscape of coastal heath, tens of thousands of hectares of native bushland and seasonal flowering trees, creates an excellent environment for bees.

With this in mind, we introduced the first hives in May 2025. The idea that the farm could produce its own honey felt both exciting and special, and it was also satisfying to feel we were doing something positive for the environment.

The bees quickly settled into their new home, and we had an impressive first harvest, something that has continued since. Depending on the season, the bees forage on many species including banksia, tea tree, blue gum and coastal rosemary, with each flowering subtly shaping the character of the honey from that season.

The honey naturally varies in colour, texture, aroma and flavour – far more than I ever imagined possible, depending on what is flowering at the time and the effects of the weather.

While most honey is harvested and labelled according to floral variety, we found this seasonality fascinating. Rather than blending or heavily filtering it, we harvest the honey seasonally in small batches, allowing each harvest to reflect the character of the landscape around it.

Being true to the landscape was the seed idea behind the name Bermagooney. Honey is, of course, gooey – and ours comes from Bermagui. The name reflects the importance of connection to place.

We only began selling Bermagooney honey at local markets this past December and are delighted now to be stocked by a select number of local shops – sharing a little of this landscape in every jar.

Stockists are listed on the Bermagooney website: bermagooey.com. Follow on Instagram: [@bermagooey](https://www.instagram.com/bermagooey)

Sue Roseman

The Bermagui CWA

The Bermagui CWA has had a wonderful start to the year, with strong community spirit on display at our recent Clean Up Australia Day event. We were thrilled to welcome fifteen participants, a mix of members and locals, who joined us at the Bruce Steer Pool. Together we collected an impressive 25 kg of rubbish from the area. A huge thank you to everyone who came along and contributed to caring for our beautiful coastline.

Beyond environmental action, the CWA continues to be a place for connection, creativity and community. Our craft group meets on the second Wednesday of each month from 9.30 am at the CWA Hall, 10 Corunna Street, Bermagui. These mornings are relaxed and welcoming. Simply bring along your current project, whether it's sewing, knitting, mending, embroidery or something new you're experimenting with. Alongside individual projects, we're also working on charity knitting and encouraging skill-sharing and development within the group. It's a lovely way to share skills, ideas and good conversation.

Our regular monthly meetings are held on the second Tuesday of each month at 1.00 pm, also at the hall. We're also hoping to welcome a special guest speaker at our 14 April meeting, so keep an eye out for more details soon. These gatherings are open to everyone and are a great opportunity to learn more about what we do, connect with others and get involved in local initiatives.

We warmly invite you to join us,

whether you're keen to lend a hand, learn something new or simply enjoy a cuppa and good company. Don't forget to keep an eye on our Instagram account [@bermaguicwa](https://www.instagram.com/bermaguicwa) or local posters for updates on all our activities, or get in touch via email at cwa.bermagui@gmail.com.

Rhiannon Simmonds
Member, Bermagui CWA



A mix of members and locals at the Clean Up Australia Day event. Photo credit: David Munro

Beauty Point Bushcare

On 16 March, Beauty Point Bushcare did its fifth annual planting. The group may be small but coming together twice a month since 2021 they are making a big difference on public land in the area, including on the shore of Wallaga Lake.

Much of their time is spent pulling out weeds but, this day, they planted 120 small understorey plants that had been grown from local seeds.

Rebecca Rudd formed the group after the Black Summer Bushfires and COVID. Andrea Wakefield and Bruce Nash have been involved from day one. Andrea had only moved to Beauty Point 12 or 18 months earlier and was still getting to know people, so the timing was good. 'I am a gardener and like being outdoors and Rebecca is very knowledgeable about which plants are good and which ones

aren't,' Andrea said. 'I just enjoy socialising with the people I live around.'

Bruce has only missed one session over those years. 'I do it because it makes me feel more useful than anything else I can do,' Bruce said.

Jean Bentley, coordinator of the Far South Coast Landcare Association, was with them that day. She oversees 22 Landcare groups in the Bega Valley. The incorporated not-for-profit lifts the administration burden from the individual groups, hosts grants for them and arranges insurance cover.

'Jean works tirelessly across the whole valley, supporting volunteers on both public and private land, and she turns out a damn good cake,' Rebecca said as they took a break for morning tea beside the lake.

Also with them was Jens Birchall. Rebecca uses the grant money from council to pay Jens to do the work the volunteers can't do. She said he is a local hero, quiet and unassuming, who always turns up on time.

Bruce summed it up, 'Just looking at the world today, rather than despair, plant a tree.'



Some members of Beauty Point Bushcare. Standing at the rear are Jean Bentley and Jens Birchall.

Marion Williams

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Camel Rock Brewhouse

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Bermagui Public School Report

Bermagui Public School has had a great Term One, with some excursions that have happened and more fun things to come.

I will start with some of our excursions. The Year 5s went on a leadership day to Narooma High School to learn about leadership, and they played fun games to learn how to work as a team. The Year 6s also went for a leadership day to Narooma High School – they met their Year Adviser, Mr Garket, they looked around the school and they now know where everything is.

Both Years 5 and 6 went to Sculpture Bermagui on 9 and 10 March. They caught the bus to the Surf Club, and then they walked around the sculptures. They went into the Surf Club and made masks out of cardboard and recycled paper with an amazing artist, Taisha Reed. They also looked at the sculptures along the headland and went to the Campbells' Camp and looked around at all the artefacts, the fire and the shelter they built. It was incredible to see.



At Sculpture Bermagui

We had a Westpac helicopter land at our school for Red and Yellow Day, which is for the Surf Clubs on the South Coast. Tony, a man from the helicopter team, told us all about the helicopter, and then we got to walk through it.

The District Swimming Carnival was at Eden, and ten of our students went. They all did very well, even though no one made it to the next level. Everyone had a great time, and Mr McLean and Mrs Cathor were very impressed with their efforts.

We had our Meet, Eat and Greet a couple of weeks ago, and all the parents had a great time looking at all the classrooms and talking to teachers. The sausage sizzle wasn't so bad either!

I am now going to let you know about some things that are coming up. In Week 10, we have our second awards assembly, and we will have our Easter Hat Parade before we wrap up the term.

Thanks for reading and see you again in April!

Ruby



Year 6 Leadership Day at Narooma High School

Bermagui Preschool goes on an outing

Recently we went on a very special excursion to Bermagui Headland to visit the Sculpture Bermagui exhibition. The most meaningful part of our day was meeting First Nations Djiringanj Elders – Uncle Gary, Uncle Paul, Aunty Muriel and Uncle Lou at Campbell's Camp.

The Elders shared something very special with us. They had built a traditional shelter on the headland, just like their great, great grandfathers and ancestors once built and used on this very same land many generations ago. We learned that their people have cared for this place for thousands of years.

The children were curious and excited as we explored the shelter. We looked at how it was made from natural materials gathered from the land. Uncle Paul explained how shelters like this protected families from the wind and weather while they lived, cooked and shared stories together.

We also learned about traditional foods that the Djiringanj people have gathered from this area for generations. The children discovered that oysters, bimbals, abalone and crabs are important foods from the ocean and rivers nearby.

The children were fascinated by the traditional artefacts: coolamons used for carrying food and babies, spears for fishing and hunting, woven baskets for gathering, and fishing traps that were carefully designed to catch fish in the water.

Throughout the visit, the children showed respect, curiosity and wonder. They learned that this beautiful headland is a place full of deep history, culture and connection for the Djiringanj people.

This experience helped the children build an understanding of First Nations culture and the importance of listening to and learning from Elders. It reminded us that the land we play and learn on has stories that reach back thousands of years.

We feel so grateful to Uncle Gary, Uncle Paul, Aunty Muriel and Uncle Lou for sharing their knowledge, stories and culture with us. Their generosity helped us see Bermagui Headland through new eyes and deepened our respect for Country. A big thank you also to all involved with Sculpture Bermagui for organising these amazing events.

Narelle Myers

Bermagui Surf Life Saving Club – more than a patrol

After 35 years of visiting family in nearby Coolagolite, I finally made the move south five months ago – trading the Southern Highlands (and, before that, Sydney) for Bermagui. I was keen to meet locals and become part of the community. A friend suggested volunteering at the Bermagui Surf Life Saving Club – a largely self-funded organisation providing an invaluable service to our region.

Every season, thousands of locals and visitors benefit from swimming at a patrolled beach, rescue services and water safety education. It's easy to take that for granted – until you need it.

What many people don't realise, however, is that the Club is also one of the area's most versatile and affordable event venues. The main hall comfortably seats up to 120 seated guests and features sweeping coastal views, a licensed bar

and convenient parking. There's also an adjoining smaller hall ideal for dancing, buffets or break-out areas. Whether it's a wedding, milestone birthday, conference, community gathering or celebration of life, the venue offers flexibility without the premium price tag.

Bermagui and surrounds boast talented caterers, florists, celebrants, photographers, musicians and party-hire providers – everything you need to create a memorable event, right here locally.

With a long background in hospitality and a current Responsible Service of Alcohol certificate, I offered to help at functions and was warmly welcomed by venue manager Bruce and his wife Chez. Their dedication, along with the broader volunteer team, creates a genuinely positive and professional atmosphere. It's been a pleasure to be part of it.

When you book the venue, you're not just hiring a beautiful coastal space – you're directly supporting the club and its volunteers who keep our beach safe.

If you have an upcoming event, consider keeping it local and supporting the Bermagui Surf Life Saving Club. It's community in action – in more ways than one.

Donna Portland



Outdoor wedding setup

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Recently, Fiona Kotvojs shared a very interesting observation when she and I were down at the Folk Festival selling thousands of sausages and steak sandwiches for the Cobargo Fire Brigade (as you do when you're a vegetarian who feels guilty for not attending training). She started to count down all the second and third generation people who grew up, left and have now returned to call Diggies home. The list is impressive.

Glen remembers picking up rocks as a child to clear the paddocks on the amazing land he now farms. Fiona was raised from birth at Wyoming, and returned to build a home with a view with her husband Alan after some years away. My neighbour, dear friend and podcast creator genius Jake returned to buy the house his parents built. My other neighbour Sky makes a gorgeous garden near her mum Susy, and Eva has also recently returned. Another multigenerational family is in residence and across the road from them lives Daniel, who grew up further up the road! Next door to Daniel's parents' place lives Suzannah who has returned to live with her father. Bruce built a place next door to

where he grew up, and his daughter has returned to live in the old church. Jimmy lives near his dad Stan, and Heather has returned to run the nursery, started by her mother Merryn, that she has been kicking around in since she was a small sapling herself.

That's eleven households on our road, and that's not counting the many kids, like Jen's and Sticky's, who come and camp out for a while between projects and travel.

What strikes me is how quietly this happens. Children grow up here, head out into the wider world (as you must) and then, somehow, the compass swings back. Perhaps it's the smell of the bush after rain, the particular bend in the road where you first rode a bike or the memory of stones lifted from paddocks by small hands. Whatever it is, something holds the thread.

Some places people simply move to. Others grow their people slowly over generations and, with remarkable patience, wait for them to come home and put down roots again.



The recent Landcare event on dingos, cats and weeds out at Diggies was a major success. Thanks Sally Anne! Photo credit Flick Ruby



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Imagination and creativity triumph for Sculpture Bermagui

Nine days of artistic beauty have again transformed Bermagui into an open-air art gallery where creativity meets ocean, with thousands of people visiting for the twentieth anniversary of Sculpture Bermagui.

Artworks that posed questions about the fragility of our physical and political landscape or conjured up images of sea, fantasy and wonder, led visitors across headland and foreshore, and to two indoor galleries at the Surf Club and Shop7 ArtSpace at the Fisherman's Wharf.

Then there was Campbell's Camp, an installation by Djiringanj elders Gary and Paul Campbell, that recreated their



The Last Supper by Tony Millard. Photo credit Cate Carrigan

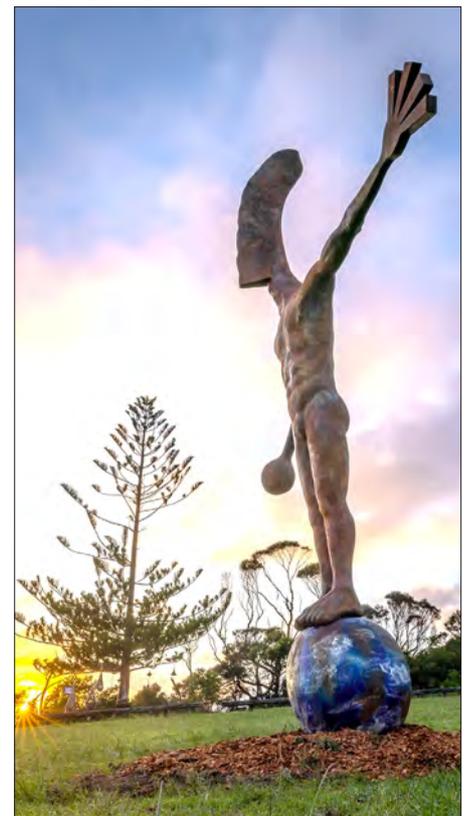
great-grandfather's bush dwelling on the headland and drew strong interest from people hungry for knowledge of First Nations culture and history.

In a final burst of vitality and colour, Stonewave Taiko Drumming and FLING Physical Theatre premiered their inter-generational collaborative performance – *Okina Mura: Big Village* – to a large and appreciative audience in the park on Sunday.

It was a record-breaking year for entries, with over 230 artworks displayed, an enthusiastic army of volunteers and the incredible efforts of outdoor and indoor curators, the indefatigable Victoria Nelson and Carolyn Killen, and guest judge Terance Maloon, ensuring another wonderful exhibition.

The community-led, free event, receives no government funding and survives on the generosity of donors, such as Philip Cox and Janet Hawley, Rob and Sally Hawkins, and local businesses including the Bermagui Beach Hotel, Bermagui Country Club and many others.

Many thanks to Marine Rescue for their invaluable logistical support,



Big Bob by Ross Cameron. David Rogers photography



Sea Beauty by Neil Findley. David Rogers photography



FLING Physical Theatre and Stonewave Taiko perform on the last day. Photo credit Cate Carrigan

local cafés for fuelling our hard-working volunteers and the warm-hearted welcome of Bermagui to all visitors.

And a shout-out to ABC South East for a wonderful open air broadcast from outside the Surf Club on Friday, 6 March.

For more information about the prize winners and some wonderful photos go to the Sculpture Bermagui website or Insta@sculpturebermagui.

Thanks to all for visiting and supporting art in public places.

Cate Carrigan

Sculpture Bermagui opening night

There was a sense of excitement in the air as people arrived for the opening of Sculpture Bermagui 2026. The large quantity of high-quality works on display was striking. It was a tight fit with close to a hundred sculptures of varying sizes and around two hundred people gathered in the Surf Club.

The diversity of the works was remarkable. Sculptures were created from almost every medium imaginable – from steel and bronze to seagrass and river stones; from polished copper and glass to recycled plastic and wire. Each piece was unique and crafted to a high standard, suitable for homes, gardens or public spaces.

Beyond the artworks themselves, the opening was also a great social occasion. Friends greeted one another, conversations flowed and opinions were shared as people moved through the space. Volunteers were everywhere – checking off names at the door, selling raffle tickets, serving food and ensuring the event ran smoothly.

After the speeches, the award winners were announced. Congratulations to the winners in each category: David Jensz, Alan Watt, David Doyle, Carl and Eden Plaisted, Cath Bowdler, Sally Portnoy, Nell Maley, Louise Nade and Daniel Lafferty. More winners are yet to be announced.

Alexander Dalton and his son Benjamin made the trip up from Merimbula for the opening. A contemporary sculptor and active member of the Far South Coast art scene, Alexander exhibited a bronze sculpture titled *Back from the Brink*. The work, depicting two southern right whales, draws attention to the impact of warming ocean waters that reduce krill availability and so affect the number of whale calves being born. The beautifully aged, patinated surface, in greens and aquamarine tones, sits



Alexander Dalton and son Benjamin with *Back from the Brink*

perfectly with the highly polished flippers, tails, heads and eyes of the whales. This visual contrast adds to the sense of movement and connection between the animals.

Each year, while supporting both established and emerging artists, Sculpture Bermagui showcases works of skilled artistic expression, diversity and quality for locals and visitors alike. Once again, Sculpture Bermagui has delivered an outstanding exhibition.

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Community Exhibition, Shop7 ArtSpace Gallery

Entries are open for Shop7's next community exhibition. Artworks can be in any medium, two- or three-dimensional and inspired by this year's theme 'Gathering Pieces'. There are more details on the entry forms that are available at Shop7 ArtSpace Gallery at the Bermagui Wharf.

Ceramicist Jenny Mein coordinates Shop7's community exhibitions and her contact is coastclay@gmail.com. The 'Gathering Pieces' exhibition will be on from 8 to 27 May and opening night will be Friday 8 May from 5.00 to 7.00 pm.

In April, Shop7 Members are exhibiting their collection of artworks alongside 'Prints, Paintings and Photographs' by guest artists Ahn Thu and Roger Stuart until 7 April, followed by Susan Virtue's 'Water Colours' from 9 to 22 April, and then Maz Rayford, who won this space with the People's Choice Award in last year's 'Harbour' exhibition, another annual community event. Maz will be the guest artist from 23 April to 5 May.

Lyndal Jenkins



Spiral Journey by Jenny Mein. Currently on exhibition at Shop7 ArtSpace, Bermagui.

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Art For Everyone's Sake

SOAPI's upcoming production, the comedy, *Life Drawing 301*, is set in – you guessed it – a life drawing class. The students are in their third year, so it's time to focus on details.

The play romps through a session with a male model, chosen for his ... well, details. The class goes off-piste – if it was ever on it – when a cleaner with serious anxiety reveals she has never modelled before and is booked for the afternoon session! Helping her overcome her anxiety and dysmorphia becomes the priority of Willy, the male model, then the art school head, Dame Rita, and, eventually, the whole class.

Life drawing has always celebrated the truth and beauty of the human body, and playwright, Graeme Freedman, asks the audience to affirm this and contrast it with the vulgar exploitation of body image by social media. The play confronts the question of societal control over body image and the consequences of this, especially on young people.

SOAPI has cast older actors to navigate this conundrum to avoid exploiting or triggering younger people, but also to raise awareness of how judgmental we are as a society.

Does an ageing body not present a beautiful honesty about the human condition?



Life drawing

Are we only supportive of body positivity to a certain point? Should we be ashamed of genitalia, the very organs that allow our species to create life?

Can we really tell a fourteen-year-old girl she is not fat while we still, as a society, have her feel shame if someone shares intimate images of her, using AI or not?

The use of images of nudity and genitalia to humiliate and control people has long been a playbook for those seeking to weaponise our own bodies against us.

Artists see beauty everywhere. No matter the art form, there is a truth to be told. Social media distorts our perception of beauty and seeks to commodify our bodies.

It is art that celebrates the human form. Art is where we can start to discuss taking control of our bodies – so let's talk body image.

Robyn Freedman,

Content Warning:

Nudity, swearing, discussion and imagery of sexual organs.

Cobargo R.S.L. Hall –
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SOAPI Theatre Presents Life Drawing 301

A Comedy Posing Serious Questions

Produced by SOAPI, Directed by Robyn Freedman, Written by Graeme Freedman

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Content Warning: nudity, swearing, discussion & imagery of sexual organs



Barragga Yangga: Songs and Stories from Yuin Country

This Mother's Day, 10 May, will be marked in a uniquely moving way with Barragga Yangga, which means 'many songs' in traditional Dhurga language.

Created under the artistic direction of Cheryl Overton (née Davison), Barragga Yangga is the culmination of three years of work by the Yuin choir, Djinama Yilaga, members of which have written new songs

in both Dhurga and English. They will be joined by children from the Bermagui Public School, members of local adult choirs, Heath Cullen, Fred Leone, the Affinity String Quartet and the Stonewave Taiko drummers, with Roland Peelman conducting.

The songs weave together ancient Yuin stories – including the story of Bundoola –

with deeply personal reflections on family, resilience and connection to Country. The work honours the strength of Strong Black Duck Women, recalls life on Wallaga Lake Mission and celebrates the cultural flame carried through generations despite the disruptions of colonisation, ending with a song called We Have Tomorrow, and She Looks Good.

A recurring word sung throughout the performance is 'yaway' – meaning 'come and sit down'. It's an invitation to audiences to gather together, listen deeply and share in story. As Cheryl has said, 'We have some beautiful stories and songs in this show, all in language ... From our past, through these songs, we carry the flames, not the ashes.'

Barragga Yangga reflects the re-emergence of First Nations languages across the region. Language that was once suppressed is now being sung proudly and publicly, returning to Country through music and storytelling.

Because this will take place on Mother's Day, the event carries an added resonance, honouring mothers, grandmothers and the generations of women who have carried culture, language and family forward. Book a ticket for you and your mother now! Or remember your dear mum as you take in this extraordinary celebration of First Nations language, story and song presented at the spectacular Four Winds Windsong Pavilion.

Flick Ruby



Djinama Yilaga Photo by David Rogers

On Her Shore – Gulaga and Her Waterscapes

My collection of works showing at The Lazy Lizard for the month of April is a tribute to the mountain, Gulaga, the magical relationship between her, the light and the water beneath. I have been living in her realm for nearly twenty years, and I am still in constant awe of the ever-changing, otherworldly waterscapes and the life that inhabits them.

The inspiration for this collection of works came from sitting on the shore of Wallaga Lake and watching the very last light of day interact with the water, creating an afterglow effect that really can't be captured with even the most brilliant camera let alone a paintbrush. Still, I see it and think 'I need to paint that' and I take dozens of photos with my phone!

Primarily, I use acrylic paint. I have an embarrassing collection of various colours I bought years ago when I first got into painting, so I am trying to use them

up and steer towards more sustainable media. I am also very fond of soft pastels, the pigments in them are very reflective and the drawing ends up glowing on the paper, which is excellent for capturing skies and landscapes. I am tentative about watercolours – ironically, I find I end up combining them with gouache (a cross between acrylic and watercolour) to gain more control of the paint.

After all, water is fluid, it invites us to let go of control, surrender to its flow, delve into the depths and come back up for air. Water is an element I am totally drawn to but also quite fearful of. It's something that I have been reflecting on not only with regard to my work but to situations that arise in my life. In the last couple of years, I have realised the importance of creative expression to alchemise what's happening within.

Isabella Craig



Evening Dance by Isabella Craig

Spiral Gallery, Bega

Naturally Connected in Gallery 1

Naturally Connected brings a father and his two daughters, Peter Otton, Rachel Vogelzang and Phoebe Bakker, together in a shared exploration of nature as seen from three unique perspectives. The works of Peter and Rachel feature light, reflections and the motion of water as their subject matter, invoking the contemplative state that comes from being in or near large bodies of water. Phoebe focuses on the patterns and colours of plants. The work is soothing while also displaying a riot of colour.

17 April to 13 May, opening Friday 17 April, from 6.00 to 8.00pm.

Echoes On The Lake in Gallery 2

For over a decade Jane Murphy's work has been inspired by Merimbula's Top Lake, exploring cloud formations and their relationship with the shoreline. Jane captures the quiet poetry and subtle rhythms of the landscape. This exhibition combines serene, dream-like oil paintings and delicate sculptures of objects found in and amongst the shoreline.

1 - 14 April 2026

Plethora of Postcards – 15th Anniversary

This year is the 15th anniversary of the Plethora of Postcards. This is a very popular annual exhibition at Spiral Gallery. It is a true community exhibition, open to everyone and fills the gallery with hundreds of A6-sized artworks showing an amazing variety of subject matter and media.

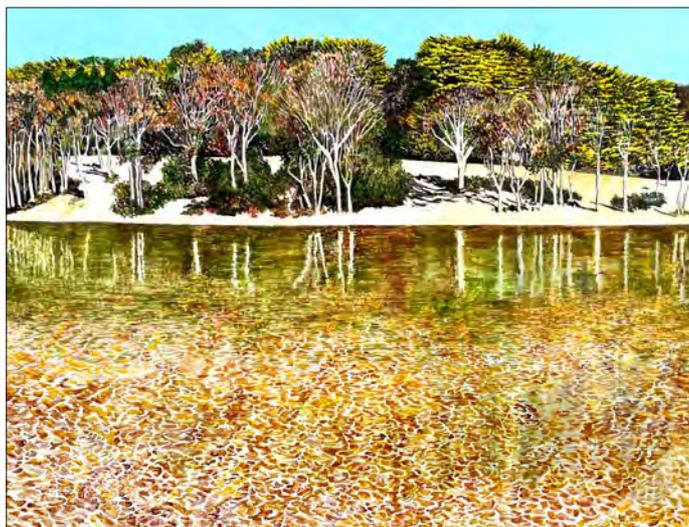
There will be two special categories this year: '15 years ... a continuous thread' and 'In the garden'. Postcards (any theme) can also be entered in the different age groups and can be either two- or three-dimensional.



Plants, Phoebe Bakker

Age Groups:
Juniors (under 12 years), Youth (12 to 21), Adult (over 21 years).

The rule for any three-dimensional work is that it must have an A6 base and not extend out to the side.



Untitled, Peter Otton

Entry fees: \$6 for Adult (up from \$5 in previous years); \$2 for Youth; and \$1 for Juniors.

Submissions due by Friday 29 May.

We expect the entry form and flyer to be finalised by the first week of April.

The exhibition is on from Friday, 12 June to Tuesday 7 July.

For more information, check out our website: 'Spiral Gallery Bega'.

Spiral Gallery, 47 Church St Bega, open Monday to Friday 10.00 am to 4.00 pm and 10.00 am to 1.00 pm on Saturdays.

Spiral Gallery



Ocean Bound, Jane Murphy



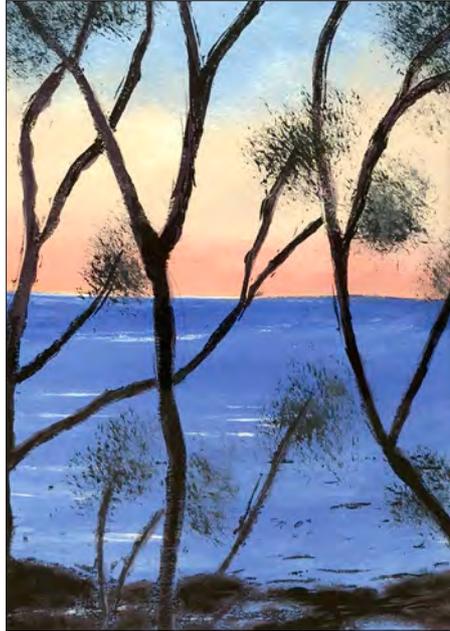
A Beautiful Day, Jane Murphy

Art in the Triangle

In the forest ... by the sea – photographs, prints and paintings

An exhibition of works by Anh-Thu and Roger Stuart at Shop7 ArtSpace, Bermagui Wharf is on display from 20 March to 7 April.

We live south of Bermagui, on the Far South Coast of New South Wales, a place where spotted gum forest meets the sea.



Looking Out, linocut by Anh-Tu Stuart

This place and its surrounding region have inspired our photography, printmaking and painting.

Outside our studios, spotted gums, with their understory of cycads, pittosporums and lomandras, appear like works of art that change with the seasons. In spring, the trees shed their bark and rain brings out the many colours and patterns of trunks in a display of almost psychedelic colours revealing fantastical figures. Other trees remind us more of the Impressionists' subtle colours.

At night, and especially in the moonlight, the forest becomes mysterious and enchanting. Its nocturnal inhabitants emerge: possums, wallabies, bandicoots, feather-tailed gliders ... When the next day breaks, birds of all hues flit in and out of our bird baths in a mesmerising spectacle.

The sea is always present too, glittering through the forest's foliage in the morning and providing a soundtrack to our days. The beach and headlands provide a different sort of inspiration. The colour and brightness of the water change with the weather and time of day. Occasionally, a big sea or atmospheric change will transform the forest with clouds of sea

mist. Storms create huge waves and erode beaches, revealing rocks that have been buried for years. These surges can close the local lake's entrance and, occasionally, push right up to a much-loved wooden bridge, as much a part of the landscape as nature itself.

Ahn-Thu and Roger Stuart



After the Rain, photograph by Roger Stuart

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Garnet

Jennifer Severn
Vine Leaves Press
RRP \$30.00

Garnet is a new novel by local author Jennifer Severn. It follows her successful memoir, *Long Road to Dry River* which was shortlisted for the Finch Prize for memoir. An earlier manuscript of *Garnet* was shortlisted for the Viva la Novella prize and, now that it has been published, *Garnet* is a finalist for the Wishing Shelf Book Award in the UK.

A garnet is a pretty, semi-precious stone, used in jewellery, but known for its hardness in industrial applications. The title certainly fits.

It is a gem of a book, but there is a harder reality here. Set in the very small town of Garnet, the novel gives us interconnecting, interwoven stories of the inhabitants of the town. The lives of small-town rural dwellers may seem small and insignificant, but we learn that no lives are small. The characters live big lives with tragedy, loss, gains and love. These ordinary people quietly live extraordinary lives, as we all do. Severn gives us more than thirty characters who we come to love and understand. It is Severn's skill that

allows us to track them as the story shifts from one character to another, and the roles they play in each other's lives through time. This is indeed skilled writing, moving from each character's perspective and between the 60s and 90s without the confusion that this huge cast could bring.

There is Ramesh, the Australian Indian who unexpectedly finds love from an Indian matchmaker. In Bindi, he now has a fiery soulmate by his side to fight the unscrupulous developers and save his service station and Indian café.

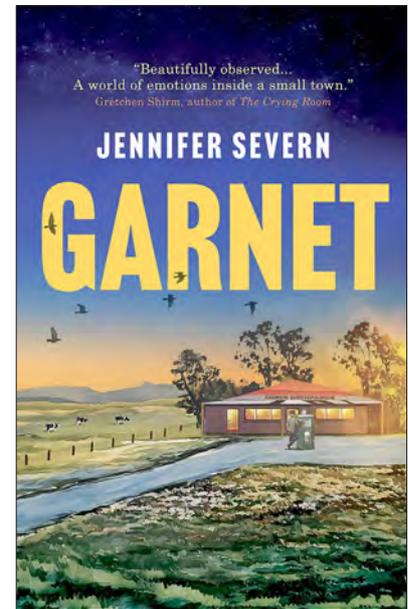
Wayne, the fiery-tempered car wreck business owner, finds unexpected calm as he watches his wife disappear into dementia and discovers her long-held secret.

Olivia lives with guilt and loss but finds comfort in truth, family and farming.

Claire, the local solicitor, who has submitted to her controlling husband, rediscovers her strength when she takes on the case against the developers.

And Hetty, the tough one, who longs to end the estrangement from her daughter-in-law and have contact with her grandson.

There are so many more beautifully drawn vignettes to be devoured here. Droll, funny, sad but always sympathetic



and full of the details of both the outer and inner lives of the characters in their joys, tragedies and secrets.

And the book has an evocative cover by the fabulous Tony King.

Garnet is available from The Sundeck in Bermagui, Quaama Store, Candelo Books in Bega and Well Thumbed Books in Cobargo.

This novel deserves a wide readership so grab your copy.



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Located behind Honor bread in Narooma

When the shears are sharp ...

Gardening columnists like to hand out rules. Prune here, plant then, wait for this, avoid that. Advice pages tend to work that way because readers like certainty. But too many rules can make gardening sound intimidating, so it may come as a relief, or an annoyance, to hear that many of those rules are really just guidelines.

Of course, some rules exist for good reason. Tomatoes won't grow in winter, and a shade-loving plant won't thrive in full sun. Temperature and light still have the final say. Beyond those natural limits, though, plants are far more adaptable than we sometimes assume.

Take pruning. Gardeners often worry about cutting into one-year or two-year wood or finding the perfect outward-facing bud. That's all well and good in theory. But sometimes the job isn't botanical, it's practical. A shrub grows over the fence, blocks a path or leans into the driveway. Cutting it back now may be more useful than waiting for the perfect moment to prune it neatly.

And if something isn't pruned one year, or is pruned at the wrong time, the plant will simply grow a little differently and there will be another chance next season. Plants are remarkably forgiving.

In the real world, sometimes there isn't time to get every gardening job done when the calendar says it should be. The weeds, the pruning and the planting often happen, not when the books suggest, but when the gardener finally has a spare hour. And just because peas are usually sown from March to May doesn't mean you can't try them in February or June and see what happens.

Gardening involves a lot of trial and error. Some plants might need to be moved two or three times before you finally find the spot where they are happiest. And even experienced gardeners lose plants from time to time. In gardening, as in life, it's better to have planted and lost than never to have planted at all.

Most gardening success is learned by doing, and doing inevitably includes making mistakes. The old saying that the best time to prune is when the shears are sharp isn't a rejection of knowledge, it's reassurance. A slightly mistimed job is usually better than a job never attempted.

Meanwhile, the town gardens are buzzing with colour. *Nerium oleander* (oleander) keeps stealing the spotlight, joined by *Hibiscus* spp. and *Magnolia grandiflora* 'Little Gem'. Grevillea 'Peaches and Cream' continues to flower generously. The tibouchinas are kicking off their purple reign, while the earliest sasanqua camellias are starting to strut their stuff.

In the veggie patch this month, we're sticking with peas. Keep sowing them. Come Anzac Day, it's traditional to plant garlic cloves. Onions are next. Fresh-picked onions are a revelation, rivalling the gap between homegrown and store-bought tomatoes. Add leeks and shallots too, leftover store-bought shallots will grow happily if popped straight into the soil. Winter brassicas like broccoli, cauliflower and kale are still a go, along with swedes and turnips. Keep lettuce and silverbeet coming and, in frost-free spots, keep sowing carrots.

Lastly, got a gardening question, plant or pest mystery, or a comment? Drop us a line at gardening@thetriangle.org.au and we'll do our best to help.

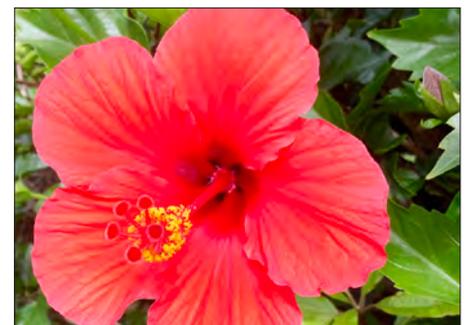
Happy growing!



Grevillea 'Peaches and Cream'



Nerium oleander



Hibiscus

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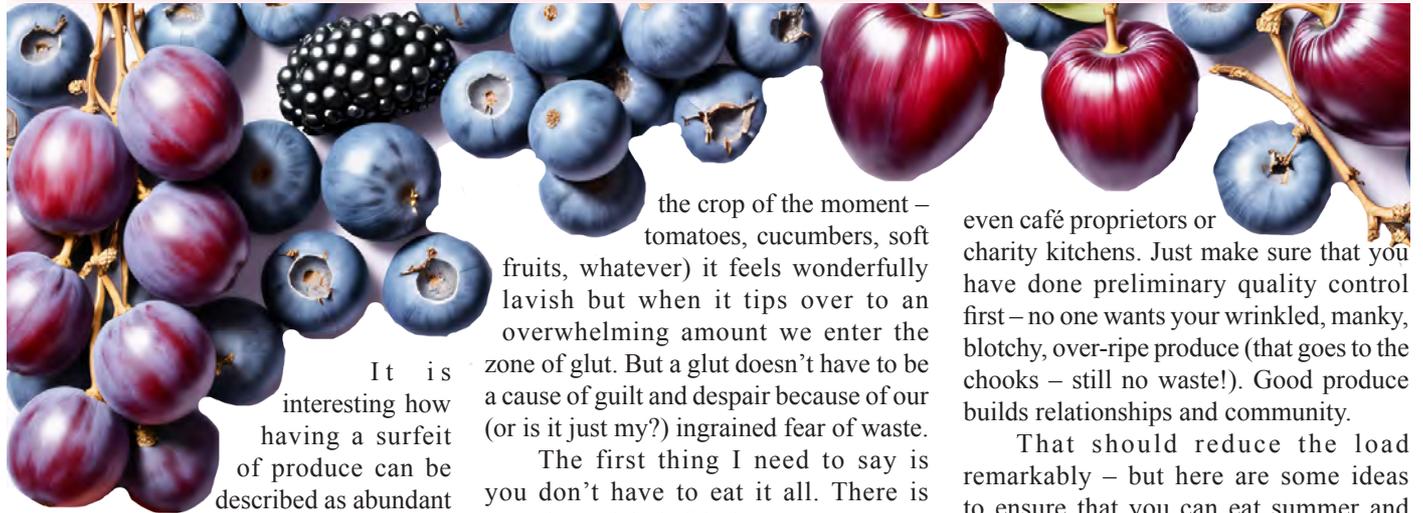
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It is interesting how having a surfeit of produce can be described as abundant or bountiful but when it goes much further it becomes a glut. So, as a gardener, when you are living with a profusion of ... (fill in

the crop of the moment – tomatoes, cucumbers, soft fruits, whatever) it feels wonderfully lavish but when it tips over to an overwhelming amount we enter the zone of glut. But a glut doesn't have to be a cause of guilt and despair because of our (or is it just my?) ingrained fear of waste.

The first thing I need to say is you don't have to eat it all. There is something delightful about giving away the excess. Deliver bags of fruit and veg to your neighbours, friends, co-workers,

even café proprietors or charity kitchens. Just make sure that you have done preliminary quality control first – no one wants your wrinkled, manky, blotchy, over-ripe produce (that goes to the chooks – still no waste!). Good produce builds relationships and community.

That should reduce the load remarkably – but here are some ideas to ensure that you can eat summer and autumn crops and revel in the flavours of out-of-season produce!

Angela Marshall

Passionfruit – when a passionfruit vine gets going you can easily have over a hundred ripen almost simultaneously.

The quick answer is freeze them. Cut in half, scoop the pulp into a bowl and, when you have reduced the avalanche to a reasonable level, transfer the pulp to ice cube trays. Allow to freeze for a day before transferring to sealed containers with sheets of parchment paper between the layers of passionfruit cubes.

Brambleberries – raspberry, boysenberry, blackberry, loganberry etc, mulberry (more correctly a tree), and blueberry, gooseberry, red, black and white currants (that are shrubs rather than bramble berries) all freeze remarkably well. Not strawberries – they are destined for jam, or freeze as syrup or coulis.

Inspect for damage and insects but do not wash. Put into sealed containers (see above for passionfruit) and use them throughout winter. At the end of winter, if you still have a heap, make jam.

Bananas – The freezer is your friend (again). Once frozen, bananas will never be the same as when they were fresh, but they still make great banana bread, muffins, cakes and smoothies.

Angela Marshall

Figs – so soft, delicate and fragile
Fig Paste – perfect for your cheese board

500 g ripe figs, cut into quarters
500 g sugar
1½ tbsp agar-agar or gelatin (2 sachets)
150 ml water

Put figs in a saucepan with a thick bottom, cover them with sugar and leave for a day.

Put the saucepan on heat and cook for about 30 to 40 minutes on low.

Allow to cool slightly, then purée in a blender and rub through a sieve.

In a saucepan heat the water to a boil with agar-agar or gelatin, stir well to dissolve, then pour in the fig purée and bring to a boil. Pour the mixture into a mould and allow to set.

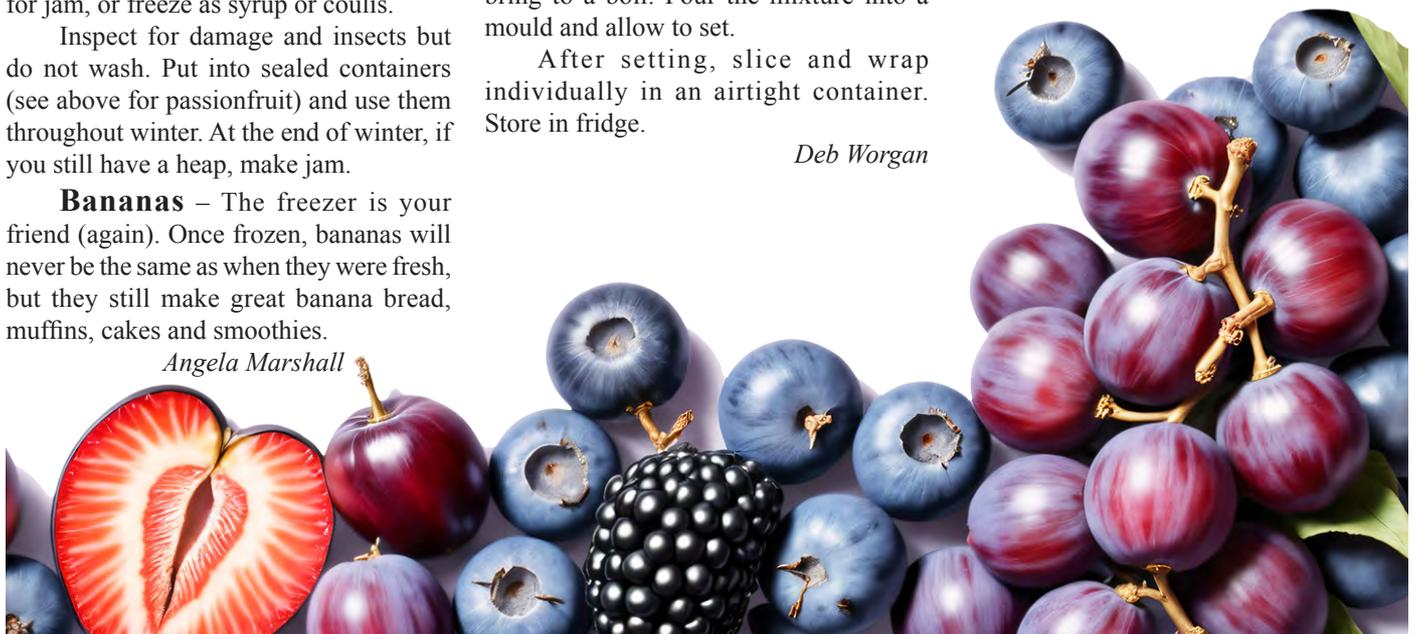
After setting, slice and wrap individually in an airtight container. Store in fridge.

Deb Worgan

Soft fruit – plums, peaches, apricots etc

In summer, when there is the short magical time of stone-fruit like peaches and plums in abundance, I love stewing them after removing the stones and with a small amount of water (to get things going), add sugar to taste, vanilla extract and some mixed spice. Tip the boiling fruit into clean jars and screw the (metal) lid on as soon as possible. The boiling fruit sterilises the jar and creates a vacuum between the fruit and the lid. It's worth investing the time and money (everything is less expensive when there is abundance) to do this simple task to enjoy the taste of summer throughout the year – if it lasts that long!

Linda Sang



For the fridge door

| APRIL | WHAT | WHERE | TIME |
|-------------------------|---|---|---------------------------------|
| All April | On her Shore - Gulaga and her Waterscapes, Isabella Craig pg 35 | Sideroom Lazy Lizard, Cobargo | M-F 10 - 3 Sat 10 - 1 |
| Weds 1 - Tues 14 | Echoes on the Lake, oil paintings and sculptures. Jane Murphy pg 35 | Spiral Gallery 2 47 Church St, Bega | M-F 10 - 4 Sat 10 - 1 |
| Till Weds 7 | In the Forest, by the Sea. Ahn-Thu & Roger Stuart photos & lino cuts pg 36 | Shop7 ArtSpace Bermagui | Thurs - Tues 10.30 - 3 |
| Fri 3 | Joe Driscoll | Camel Rock Brewery | 3 - 6 pm |
| | Our Jazz Heroes, from Ralph Towner to Pat Metheny. Info online. | Windsong Pavilion, Four Winds, Barragga Bay | Food & bar 4.30 Start 6 pm |
| Sat 4 | Piazzola, the soul of Tango Nuevo, various artists. Info online. | Windsong Pavilion, Four Winds, Barragga Bay | Food & bar 1.30 Start 3 pm |
| | Dust and Echoes | Camel Rock Brewery | 3 pm |
| Sun 5 | Mark Howard | Camel Rock Brewery | 2 pm |
| | Bach, pure Bach newly imagined. Various artists. Info online. | Windsong Pavilion, Four Winds, Barragga Bay | Food & bar 9.30 Starts 11 am |
| | Original & deeply personal works, crafted from the inside out. Various artists. Info online | Windsong Pavilion, Four Winds, Barragga Bay | Food & bar 1.30 Starts 3 pm |
| Thurs 9 | Water colours by Susan Virtue pg 32 | Shop7 ArtSpace Bermagui | Thurs - Tues 10.30 - 3 |
| Fri 10, Sat 11 & Sun 12 | Lois Irwin and guest artists' fundraiser for Safe Haven Caravans. Front page | Old Butter Factory, 1468 Cobargo Bermagui Rd | 10 - 4 pm |
| Sat 11 | Steve Jackson | Camel Rock Brewery | 3 pm |
| Sun 12 | Moondog | Camel Rock Brewery | 2 pm |
| Fri 17 - 13 May | Naturally Connected, Peter Otton and daughters Rachel Vogelzang and Phoebe Bakker, show works inspired by nature pg 35 | Spiral Gallery 2 47 Church St, Bega | M-F 10 - 4 Sat 10 - 1 |
| Fri 17, Sat 18, Sun 19 | Uke Muster, many performances with various ukulele groups over three days. Sat - dinner, dance and entertainment. All bookings and information pg 8 | Bermagui Country Club | Information on request pg 8 |
| Sat 18 | Roddy Reason | Camel Rock Brewery | 3 pm |
| Sun 19 | Chris O'Connor | Camel Rock Brewery | 2 pm |
| Thurs 23 | Maz Rayford, guest artist, paintings pg 32 | Shop7 ArtSpace Bermagui | Thurs - Tues 10.30 - 3 |
| Sat 25 | Anzac Day in Central Tilba. After the service, tea & coffee, Anzac biscuits in the Barn, behind the Drom pg 14 | Gather at the Drom Hotel, service at the Cenotaph 10 am | Gather 9.50 outside the Drom |
| | Anzac Day in Cobargo. March and service, then refreshments in the RSL hall. pg 18 | Assemble at Cobargo School of Arts, march, then service at memorial | Assemble by 10.20 am |
| | Loose Change | Camel Rock Brewery | 3 pm |
| Sun 26 | Grand Opening Celebration pg 12 | Tilba Central Makers Emporium | 12 noon - 4 pm |
| | Steve Durie | Camel Rock Brewery | 2 pm |