

Grant secured to develop a South Coast sea urchin industry and restore reefs

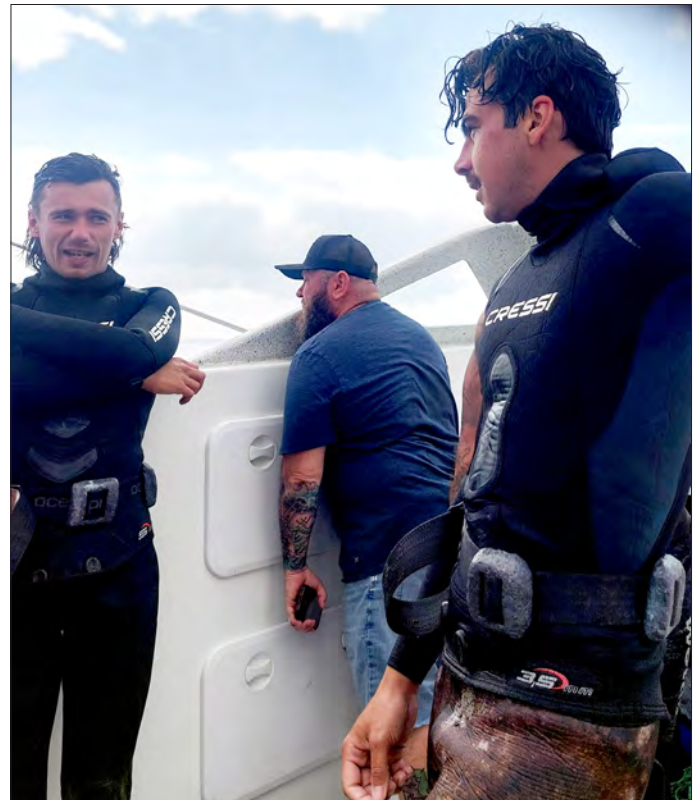
Joonga Land and Water Aboriginal Corporation has secured a \$1.48 million NSW Government grant to develop sustainable sea urchin fisheries along the South Coast.

Traditional Owner, Wally Stewart, is co-founder and director of Joonga. For years he has watched the proliferation of long-spined sea urchins devour the kelp forests that are vital to healthy marine ecosystems. Climate change-induced warming oceans have seen the sea urchins move south leaving so-called urchin barrens behind them.

For the last four years, Joonga has been working with University of Wollongong Associate Professor Tillmann Boehme on a business and restoration plan to address the sea urchin problem, to create jobs and economic opportunities for Aboriginal people and put them back in the lead of restoring the health of Sea Country.

Tillmann led the successful grant application.

About a year ago, Jamie Newman of Sydney Urchins joined them. He has been working with leading experts from Chile to design a processing machine that will remove some of the early high labour costs associated with extracting the valuable roe from the urchins. They have more research



Denzel Carriage, Jamie Newman of Sydney Urchins and John Carriage Junior



Long-spined sea urchins

to do to design the processing machine, better understand the urchin barrens and how to fatten up under-nourished urchins.

The roe will be sold domestically and exported, while waste from urchin processing will be pelletised into soil enhancers. They are working with a vineyard on that aspect of the project.

If the kelp forests don't come back naturally, Wally will turn to Jo Lane of Sea Health Products. The marine conservationist has developed a kelp seed bank at her laboratory in Tilba Tilba.

It is one of four aquaculture grants announced by Minister for Agriculture Tara Moriarty on 30 April. Wally said the clean-up project will create a permanent industry that can fund itself without needing any subsidies.

Marion Williams

Can you remember a more golden autumn? I can't. It's t-shirts in the day and fires at night territory as we put the June issue to bed, but soon we will become the beanie brigade, cosy around the fire. Well, those of us lucky enough to have a hearth and home will. Others with less safety and economic security will have a very different winter.

Some hard truths hit me while talking to Scroggie in a car park about the desperate demand for the Safe Havens caravan project, and also while listening to Unhoused, Lisa Herbert's podcast about the housing crisis in the Bega Valley.

Why are women sleeping in their cars down at Bermagui, surrounded by luxury homes, many of them empty? Why are so many kids couch surfing? The reasons are complex, but the solutions are simple – funding is desperately needed for crisis accommodation hostels and low-income housing. With the right housing policy and all the good will, skills and community spirit around here, surely what is needed by young people and women (the majority of Australia's homeless) can be found. We can do better, right now, and as the frost starts to bite, we'd better.

Once again, *The Triangle* team is

delighted at what we receive from you, the readers and listeners. You are all co-creators of this magazine and podcast. Without your sending in articles about your events, schools, clubs, opinions, services, shops, ideas and knowledge freely shared for these pages, they wouldn't keep being carefully edited by Angela and Tikka, beautifully laid out by bhagya and Deb, and pored over by the whole Committee and community. Keep them coming! From Honor's recipes in Open Sauce, to Wendy's reliable book review, and all the news from Tilba, Cobargo, Bermi and Diggies, we hope you enjoy each hearty page in this first *Triangle* of winter.

Letters

Letter to the editor

Regarding the replacement of the Long Swamp track from Tilba Road to South Tilba Road in Bermagui. That track has been used since 1975 when the main road to Bermi was washed away. So that's 51 years and, of course, it could be washed away again at any time, but the attraction of the track, for both walkers and cyclists, is because it runs along the beach. To replace it with a cycle track costing two-point-something millions running alongside a busy road is going to attract few cyclists and zero walkers.

For a fraction of the price and probably a week's work, a small bulldozer or grader could make a track slightly inland from where the old track was washed away; about 300 metres at most. Two-thirds of

the track wasn't affected in any way by the storm in 2025.

Alan Karnowski,
Fairhaven

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.

A note to contributors

We love receiving articles, updates, photos and other content for *The Triangle* from you. You may not be aware that we carefully select and curate the material we publish. Our guiding principle for *The Triangle* is to highlight and value the tremendous effort of so many community members and organisations who help make the Triangle region so vibrant and creative. We do publish articles on a range of controversial local infrastructure issues such as the Cuttagee Bridge, Nutleys Creek Road development and the Long Swamp Track. We will not publish content that attacks or disparages individuals or organisations.

Thank you for your support for *The Triangle* and our community.

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** – rfbcobargo@gmail.com 0412 919 708
- **Quaama** – quaama@farsouthcoastteam.org.au 0400 738 978
- **Tilba** – centraltilba@farsouthcoastteam.org.au 0448 100 974





Thumbs UP

To personal trainer Randall Forbes who has helped me to the other side of pain to feel stronger than I've ever felt before.

To the volunteers at the Tool Library who muddled through the weird software to lend me a tool and also adjusted the harness so it was easier to use. Thanks!

To the Dissenters Lounge in Bermi for being such a comfortable place to meet and also get some work done.

To James of Valiant Coffee for making my experience of Barragga Yangga at Four Winds even better.

Thumbs DOWN



To the BVSC for taking every flower off our families' graves despite whether they were recently placed there or not. If we had had prior notice, we could have done something. The Cemetery looks like a place where there is no love or respect for our dearly departed.

To the person or persons who drained petrol from my car that was parked in the garage. It happened in the middle of the night in Cobargo.

Thank you to the Cobargo Information Centre

The Cobargo Tourist Information Office was originally established by the Cobargo Tourist and Business Association and in 2017 became the Cobargo Information Centre (CIC). Operating as a not-for-profit association, the CIC has always been run by volunteers and supported several local organisations over the years. However, with the imminent rebirth of the Cobargo main street, it was decided that it was time for the CIC in its current form to move on. Accordingly, the CIC's remaining funds have been distributed to local organisations including the Cobargo Pre-School, the Cobargo Public School, the Quaama Public School, the Bega Stroke Recovery Group, and *The Triangle*.

The Triangle is thrilled to receive a generous donation from this community organisation that has been part of the Cobargo streetscape for several years.

The Triangle

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, The Junction Café

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

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 1700 in print (2400 in holiday months) plus around 500 unique online visits each month.

Mushroom murders author to speak in Tathra and Moruya

In a notable coup for the Fungi Festival organisers, the author of a book on the mushroom murders will visit the region during the Festival. Like so many around the world, Duncan McNab was immediately hooked by news that three people had died and another was fighting for his life after a family lunch in a small town in country Victoria.

In *Recipe for Murder*, his thirteenth book, the former NSW police detective

explores in forensic detail how events unfolded, and the poisonous truth behind convicted mushroom murderer Erin Patterson.

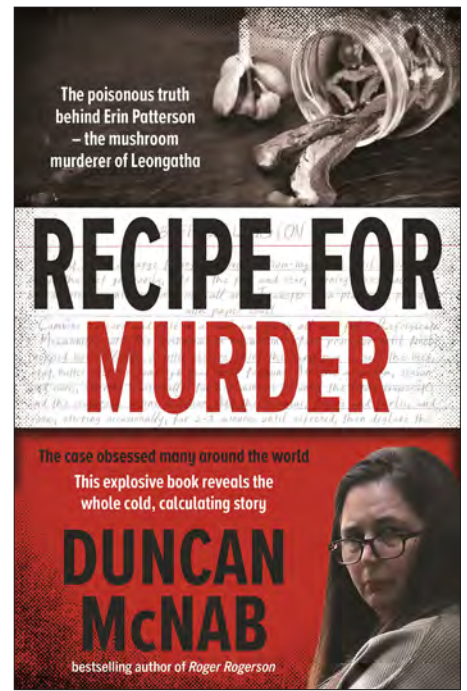
The private investigator and investigative journalist began writing in December 2023, shortly after Patterson was arrested and charged. Duncan said it was the strangeness of the story that drew global interest – how could you willingly believe someone would poison four family members?

As part of his research, Duncan visited Leongatha and Korumburra in 2024 and spent time in Melbourne where Patterson grew up and where she and her husband went to university. He had friends visit Western Australia where she had also lived and South Australia where she had family.

At fast-tracked hearings in August 2024, when Patterson’s husband and his uncle, Ian Wilkinson, were on the witness stand, Duncan observed their demeanour, and the way they walked and talked.

The trial commenced in Morwell in April 2025. Although Duncan smelt ‘a very large rat from the very beginning’, he kept an open mind and watched the evidence unfold.

‘It was the burning question of the



individual beef Wellingtons. That was the eureka moment. That is how it happened.’

Duncan will talk about *Recipe for Murder* at the Quantum Brewery in Moruya on 19 June at 5.30 pm and at Tathra Hotel's Headland Theatre on 20 June at 11.00 am and 5.00 pm. Tickets are available from the ‘Fungi Festival’ website.

Marion Williams



Duncan McNab

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Broulee	Broulee Supermarket Wednesday & Friday
Tomakin	Tomakin IGA Wednesday & Friday
Pambula	Pambula Wholefoods Wednesday

Fungi Festival Increases Winter Tourism on the South Coast

From rainforest walks and truffle lunches to sourdough workshops and fungi photography, Fungi Festival is turning winter on the South Coast into a celebration of mushrooms, community and creativity.

Now in its fourth year, Fungi Festival runs from 12 June to 12 July and continues to grow as one of the region's most unique winter tourism events. It celebrates the science, food and art of fungi while supporting local businesses across the Bega Valley and Eurobodalla Shires.

Each weekend during the festival, guided fungi walks will take place from Durras to Bega and beyond, led by experienced mycologists, educators and iNaturalist fungi identification specialists. The walks encourage locals and visitors to explore the incredible diversity of native

fungi emerging throughout the region's forests during winter.

Food experiences also feature strongly in this year's program. Chef Matteo Ponti from Mimosa Wines will host a special restaurant lunch and truffle cooking class, while Erica Dibden of Tilba Dairy will present a camembert-making workshop in Central Tilba. Bermagui baker Honor Northam of Honorbread will share sourdough bread-making skills, complementing a program of fungi-inspired lunches and dinners including events at the Bank Café in Cobargo and the Dromedary Hotel in Tilba.

The festival also celebrates the region's growing reputation for fungi photography and citizen science. The Top 20 images from the Fungi Photography Competition will be announced at the festival launch at Narooma Kinema on Friday 12 June alongside a screening of the new documentary, *Nature's Bounty*. Visitors will also learn how to participate



Matteo Ponti from Mimosa Wines



Jeremy, one of the walk leaders



Fungi on Ali Atkinson's Kianga rainforest walk

in FungiMap's Great Aussie Fungi Hunt during July.

Festival organisers hope Fungi Festival will continue to establish the South Coast as NSW's premier winter destination for fungi, mushrooms and truffles while inspiring future local mushroom and truffle growers throughout the region.

For program and tickets visit the 'Fungi Festival' website.

Annette Kennewell



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Compassionate Care is growing in the region

At a recent End-of-Life forum, I listened with pride as members were told by someone working extensively in the sector that our emerging local Compassionate Care Collective (CCC) should be held up as a model for the rest of Australia. She had seen the group in action and was impressed by the cohesion and the generosity of spirit expressed in the way members offered and supplemented their skills to form a strong support base for people at the end of their life.

Core member Kerryn Davey described the CCC this way: 'The Compassionate Care Collective is a group of heart-led people in the Eurobodalla and Bega Valley regions in its early stages of working together to build a creative, compassionate community around death,

dying, caregiving, loss and bereavement.

We are an inclusive network of end-of-life doulas, carers, health care professionals, end-of-life practitioners, natural death care advocates, volunteers and community members who are guided by the values of courageous connection, inclusivity and heart-led relationships. The Collective's shared vision is to foster a supportive community equipped with the knowledge and confidence to navigate death and grief, reducing fear and stigma so that compassionate, informed support is available to all along the whole journey.

While this vision continues to evolve, grassroots activity is already well underway through regular Life and Death Conversation Circles in Bermagui, Malua Bay and Moruya (\$5 donation). Upcoming

events will be hosted in Bega, Pambula and Tathra, as we continue to upskill members to host these events in their own communities. The Collective's aim is for facilitators to hold space for deep, meaningful conversations around death, dying and grief, and to improve death literacy across our communities.'

If you work or volunteer in the end-of-life sector in the Eurobodalla or Bega Shires, you're welcome to join the Collective. Visit the CCC Facebook page to keep up to date with their events and news, or see them at the upcoming Volunteer Expo being held at the Memorial RSL Hall in Moruya from 11.00 am to 2.00 pm on Friday, 12 June. Contact thecompassionatecarecollective@gmail.com.

Shanna Provost

Exciting Projects at Narooma High School

In 2024, Elm Grove Trust created an educational committee, the Narooma Education Support Team (NEST), and we have seen significant benefits to students at Narooma High School through exciting and innovative programs made possible by some wonderful donors.

In 2025, our Trust was fortunate to be awarded a grant from the Foundation for Rural and Regional Renewal (FRRR) to cover the materials required to further develop two out-of-classroom programs that our Trust originally seed funded back in 2018. Murrawan-Dhanga Bush Nursery

covers an introduction to horticulture by growing traditional bush tucker plants for food and medication. It centres on a greenhouse and a large, covered potting-on area. The Hands-on Learning program offers instruction in woodwork and building skills. Excitingly, both programs continue to expand.

Our newest involvement has been to provide funds for the introduction of native bees for pollination services in the horticulture program. These programs are overseen by experienced and enthusiastic educators. Our NEST volunteers continue to support the school's Breakfast Club that runs every morning.

We have offered scholarships and encouragement grants for young people over the past five years. Some of the recipients have been Narooma High School students and the funds have been supportively co-managed by the school's executive staff and the recipient to ensure the students' most beneficial progress.

Recently, we provided a scholarship fund for an exceptionally gifted Year 8 NHS student. Millie has demonstrated outstanding talent and dedication as a pianist. With great ingenuity, she made a paper keyboard and taught herself to play at home despite not having a piano. Elm Grove Trust has happily committed to cover Millie's estimated piano tuition of \$720 per term for this year.

We are reaching out to the community with confidence that we will find the necessary ongoing funds for these programs. We have seen young people flourish and find hope for their future



Murrawan-Dhanga Bush Nursery

when they know that they are supported.

If you are as excited as we are about supporting these programs and offering encouragement grants and scholarships, then please consider supporting our charity with a donation – small, large, one-off or regular. All donations are tax deductible. We cherish your support and offer our genuine thanks for your donations.

Our bank details are: Elm Grove Sanctuary Trust, BSB 032 766, Account number 13 9061. Please email me at egrust2@gmail.com with your contact details so that we can forward your receipt.

Sincere thanks,

Laurel Lloyd-Jones
Executive Director EGS Trust



The potting area

Narooma School of Arts welcomes new Kinema lessees

Narooma School of Arts is delighted to welcome Kristy Randall and Alex Padovan as the new lessees of the community-owned Memorial Hall (Narooma Kinema). This follows their purchase of the Narooma Kinema business from Jade Griffiths on 30 April.

‘When we first met Kristy and Alex it was obvious why Jade was so thrilled to be passing on the much-loved Kinema business to them,’ said Narooma School of Arts President Jenni Bourke. ‘Their bubbly enthusiasm is infectious and their arts background means they’re following their passion.’

Narooma Kinema will continue as a cinema and live performance venue for our community, continuing the legacy of the Griffiths and those before them.

‘We’re so excited and grateful for this opportunity,’ Ms Randall said. ‘My family has had a close association with Narooma since the 1950s, we bought in Central Tilba about six years ago, and we’ve always loved the Kinema. My sister was even married here.’

‘Our family has a background in the performing arts so while primarily showing films, we also want to encourage more concerts and live theatre so we’re already reaching out to many musicians and groups to make that possible. We’re so thrilled at how welcoming the community and local businesses have been.’

They are also very excited about the new Arts Centre opening next door. ‘There’s such great synergy; this will be such an extraordinarily vibrant arts precinct,’ she said.



Narooma School of Arts President Jenni Bourke, left, with new lessees Alex Padovan and Kristy Randall, following Jade Griffith’s sale of the Kinema business to them. The Hall’s freehold is held by Narooma School of Arts on behalf of the Narooma community.

Jade Griffiths has been working alongside Kristy and Alex for a month while they learn. The Kinema’s operators, Greg Campbell and Steph Westbury, will continue to work with the new lessees.

Mrs Bourke said the School of Arts Management Committee has greatly appreciated Jade’s dedication and vision over the last, sometimes difficult, six years, ‘We wish her many long-awaited fun adventures in the years ahead’.

Laurelle Pacey

Triangle Podcast – June Episode – Featuring William Zappa, actor and playwright

Tune in to the latest podcast to hear why William modernised a 3000 year old play, and a taste of his upcoming marathon performance of *The Iliad Out Loud* at Four Winds on 28 June. See page 32 for more information.



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Audiologist Annemarie Narraway (left), Office Manager Sophia Moody

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Narooma's Distinguished Gentlemen's Ride exceeds expectations

Narooma's Distinguished Gentleman's Ride (DGR) for Men's Health on Sunday 17 May was '... a brilliant day, great weather, a really good vibe and 95 bikes – more than ever,' said Narooma DGR coordinator, Rotarian Françoise Cleret. Displays by four south coast car clubs proved a popular new attraction.

'Riders came from Ulladulla, Canberra to Eden, many on classic or classic-style motorbikes, and we had more women this year and more younger riders, most dressed dapper.'

Narooma's DGR, a Narooma Rotary initiative, is one of over 1,000 DGRs across the world held on the same day each year. They bring people together to celebrate motorbikes and the 'gentlefolk' who ride them, while raising awareness and funds for prostate cancer and men's mental health. The Narooma Ride raised \$7,555.

Ms Cleret quoted the frightening statistics on prostate cancer including that two in three men in the Eurobodalla Shire will be diagnosed with prostate cancer in their lifetime. Glenn Cotter of R U OK? said seven men in Australia take their own life each day. Both urged anyone who is uneasy about their health to talk with someone and see their doctor.

All funds raised by the DGR are invested by official charity partner Movember in local and global prostate cancer research and men's mental health programs.

The 20 km leisurely ride went past the golf course, along the Highway, over the bridge, along Dalmeny Drive back to the highway and return.

Car clubs celebrated National Motoring Heritage Day by showcasing 44



Three very distinguished gentlemen at the Narooma Ride on Sunday were Richard Summergreene of Tuross Head, left, riding a 1961 BMW R60/2; Anthony Archer of Moruya riding a 1996 Yamaha TRX 850; and Peter Marshall of Tuross Head on a 1975 Kawasaki Z900.

cars and one Fergie tractor on NATA Oval to support the DGR – Montague Motoring Club, Sapphire Coast Historic Vehicle Club, Great Southern Drivers Club and the Eurobodalla Car Club. Geoff Manis's Austin-Healey won People's Choice.

Ms Cleret thanked all who supported the event including the Commonwealth Bank, Narooma Motorcycles, Fire and Rescue, Tilba Winery, Stitching Sisters, Southbound Escapes, Hear Well Live Well and Eurobodalla Shire Council.

The information session on men's health at Club Narooma the night before with Canberra-based physiotherapist Jamie Boulding and Glenn Cotter of R U Ok? was also a great success attracting thirty people.

Ms Cleret hopes to see everyone again next year.

Laurelle Pacey



The most dapper riders at the 2026 DGR were judged to be Glenn Murray of Brogo, left, and Tristan Parry of Bermagui.



Chiropractic – Dr Judy Gebhart -0433 372 362

Zenthai Shiatsu – Tora Jong – 0419 895 737

Pilates – Patrice Corrie/Zoe Anderson – 6281 4740

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The first frost arrived in Wandella on 21 May which is rather late but 1 June is the official start of winter so it's time to embrace the fresh crisp mornings and face forward to spring.

A lot of fun has been happening around the area with a fabulous free night of live music at the Wandella Hall. The Rural Adversity Mental Health Program (RAMHP) donated the funds for the band Smoke and Mirrors to play at the hall for the purpose of hosting a community get together to support people's mental health. A fab night with warm firepits to sit around, great music to dance and listen to and a general evening of local chatter certainly left people feeling recharged.

The biggest morning tea was hosted

by Julie Welsh with fun games, fun guessing competitions and a magnificent morning tea setting the tone for a fantastic event. Two cancer survivors, David Wilson and Susan Leahy, were the guest speakers at the event with both sharing their experiences throughout their journeys to face the challenge of survival. Both were very enlightening speakers. Almost \$1,000 was raised at the event.

The Figmentz played at the Cobargo School of Arts Hall singing a tribute to the band Talking Heads. The night started with some beautiful curries to sample then the music started. The dance floor was full the whole night with everyone leaving feeling very elated.

A wonderful new shop has opened

in Cobargo in the room at the back of the museum. Polly McDonald and Sarah Mercieca have named their new venture The Copper Frog. It's a place where you can buy all different sorts of herbal teas and a terrific arrangement of many gift lines. Congratulations and good luck, girls.

Wishing Robyn Freedman a very happy 70th birthday. Best wishes for a speedy recovery to Ron Cole after his bout of ill health. Sandy and Matt Evans were thrilled to welcome their second grandchild on 18 May, a beautiful baby girl named Bonnie. She was born on Matt's birthday – a very special birthday gift. Ashley and Josh Olsen and big sister Bailey are very chuffed along with Grandma Trish. Congratulations.

There is a beauty buzz in Cobargo ... and it won't break your budget

I launched Beauty on Hoyer in June 2025 wanting to offer locals well-priced beauty treatments out of my home.

I was inspired by the joy of performing hair and beauty treatments on my two beautiful girls, so I created the space in my home to offer basic nail and beauty services.

A year later, my business has flourished thanks to dedicated and loyal clients and I have proved that beauty and taking time for self-care doesn't have to be expensive. Many of my earliest clients are still with me because of my care and the individualised services I offer.

To help create my dream, my husband Joe has worked tirelessly with me over the last five months to build a stand-alone salon in front of our home. This is the next exciting step for Beauty on Hoyer, and I am now able to offer more services with increased availability in a private dedicated space.

I want to thank Joe, our two daughters and my friends, as well as my loyal clients, who have supported me through all the challenges to make the new salon a reality. Without them, none of this would have been possible.

I am looking forward to running my own business where I can make even more people feel better about themselves. When you book with me, you will get a personalised appointment based on your needs. Appointments are private and not rushed, away from any street traffic.

Beauty on Hoyer is located at 20 Hoyer Street, Cobargo and



Alecia will welcome you to her stand-alone salon

you can call 0412 214 916 to book an appointment.

Beauty on Hoyer now offers deluxe foot spa treatments, basic foot care treatments, all nail and manicure treatments, lash lifting and tinting, eyebrow sculpting and tinting, and facial waxing.

To celebrate the opening of the salon space, I will be hosting a garden party on Sunday 7 June from noon to 2.00 pm. All are welcome to come say hi and see the new space.

Alecia Cox

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Rebuild Cobargo Project Update

Finishing works on all three sites are progressing well, with final internal touches being applied to both the commercial spaces and apartments, and external landscaping and paving nearing completion.

This month our contractors completed the installation of the sandstone retaining walls radiating from the northern side of the Village Square and across the rear of the BVSC land behind the main street public toilets. They form tiered seating in a peaceful landscaped area overlooking the creek bank to the west.

As soon as the builders hand over the completed site we will be able to give potential tenants and community members a closer look at the premises and the CCDC Board is already in the process of signing up prospective tenants via heads of agreement documents. As expected, interest in the five residential apartments is particularly strong. In addition, interest in the health and business hubs continues.

The turnkey café/restaurant lease opportunity with included fit-out is currently being marketed and CCDC is fielding expressions of interest and taking initial enquiries.

As always, if any of these opportunities are of particular interest, please feel free to contact Tammy Edmonds or Sarah

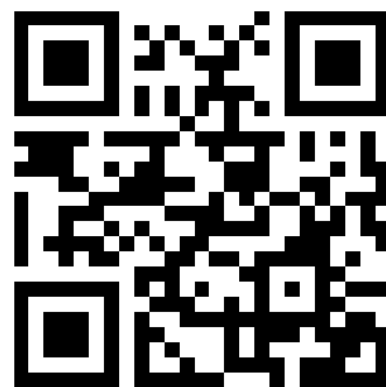


The recently installed tiered sandstone walls beside the Village Square building.

Jolicoeur on 6492 4300 or email office@ljhbega.com.au at LJ Hookers Bega.

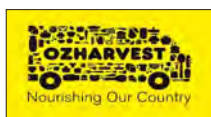
For general information, take a look at the floor plans on the CCDC website or the LJ Hooker website listing to see what is being delivered for Cobargo or scan the attached QR code.

*Deb Summer and Steve Williams
Cobargo Community Development
Corporation Ltd (CCDC)
Email: CCDClimited@gmail.com*



OzHarvest Cobargo – volunteers needed

Since January, we have been at Cobargo's CoCo Bazaar quietly



transforming lives – part of a local response to a national crisis. Some come with empty bags, some with armfuls of home-grown produce, all are drawn by the same thing: a simple, welcoming space where good food is shared, not wasted.

This is the OzHarvest Sapphire Coast North Food Hub – a free community food service entirely run by volunteers, nourishing people, restoring a bit of breathing space in tight budgets and strengthening the local community at the same time.

'It's such a great service for the community and a super friendly vibe,' says one regular. 'You're greeted with a smile, you have a chat and you leave with food you might not have been able to buy that week.' Others say, 'I am now eating

better and cooking meals for myself.' And 'I can now afford to have a coffee out – and this helps their business too.'

But, as demand grows, we need more local volunteers to keep this service going.

When and where – Wednesdays from noon to about 1.15 pm at The Living Room, CoCo Bazaar (just up from the Post Office).

Saturdays from 11.00 am to about noon at The Cottage at Cobargo Community Gardens (off Cobargo Street, opposite the School of Arts and tennis courts).

We're also looking for people who can spare a couple of hours on a Saturday morning or one day a month to help with deliveries (some heavy lifting is involved).

No special skills are needed – just a bit of time and a friendly face. You can also support us by bringing excess garden produce or pantry items to the Hub.



Lyn, Bek (me) and Steve in front of Cobargo's CoCo Bazaar

To volunteer or find out more, contact me, the Sapphire Coast North Chapter Coordinator on 0409 530 832 or email rebeccah.norman@ozharvest.org. Visit the OzHarvest website or follow our Facebook page for weekly updates.

Rebeccah Norman

The CWA takes over Forster!

The CWA State Conference was held in Forster this year, and Cobargo CWA was represented. We had several entries in the State Competitions and this year our own Cassie Cole was in the Top 10 for the Handicraft competition with her needlework ... AGAIN! Congratulations, Cassie.

Did you know that the CWA of NSW has partnered with the Royal Flying Doctor Service (RFDS) for 90 years? Not surprising when you realise that they have the same goals of getting health care to rural and remote areas. The idea that every person, regardless of where they live, has the right to the health care they need is the motivation for both organisations. The RFDS addressed the conference and highlighted that the basic running costs, as well as servicing greater demand than ever, will cost an additional \$15m a year. The CWA of NSW will be advocating that the NSW Government provides at least this amount to ensure vital medical and health services can continue to be available to people in rural and remote NSW, so these communities are not left behind.

All advocacy for the CWA begins at local branches throughout the state. Accordingly, at this conference, advocacy to advance the cause of ending violence against women and children was voted on and carried. Another successful motion was put to urge local, state and Commonwealth Governments to ensure timely access to emergency prefabricated shelters sited close to essential services to alleviate homelessness, especially in regional and remote communities.

The Drive So Others Survive road-safety pledge was promoted as a focus of Road Safety week and bumper stickers were made available.



Some of the Far South Coast Group delegates with the Trophy the Group won for coming second overall in NSW at Handicraft.

Many more motions, supporting the basic concept of supporting women and children in regional and remote areas, were voted on and supported. We are proud to be part of the tireless work of the CWA of NSW.

If you would like to be part of this work or would like to learn more, please join us for a cuppa (and maybe a slice!) on the second Tuesday of the month at the CWA Cottage in Cobargo. If you would like to know more, please feel free to contact us or come along to the Community Markets, held on the third Saturday each month, in the CWA Gardens and chat over a cuppa.

Mary Williams

Email: cwa.cobargo@gmail.com

Phone: Secretary 0429 933 686

Calling all knitters, crocheters, weavers and fibre-workers



Cobargo Creators is excited to host the world-wide Knit in Public Day once again.

This annual event is an enjoyable get-together designed to encourage creativity and foster community connection. Please join us outside Cobargo Creators on Saturday 13 June between 10.00 and midday – make sure to rug up warmly.

There will be a 'buy, swap and sell' table for your excess yarn, tools or books.

Things to bring: A project to work on, a chair, some morning tea and a cup – you can make a cuppa in the Gallery.

Everyone is welcome and we hope you can join us.

Contact glennnda.heino@cobargocreators.org.

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Cobargo Co-op History call out!

This year is an important year for our Co-op, marking 125 years of continued service. Just as important is the fact that for all those years it has been owned by the community for the benefit of its customers and members. We think that's something worth announcing – stay tuned for some celebrations coming later in the year.

It's a rich history involving the people

of the Cobargo region, starting with the dairy farmers who formed the Co-op as the 'Cobargo District Co-Operative Creamery Butter Company Ltd' to produce Cobargo Butter. We've changed a lot since those days to be the diverse and quirky store we are today.

To celebrate 125 years we are hoping to create a permanent historical display to

keep alive our colourful past. To do this we are gathering any remaining photos, artefacts, stories or items relating to the Co-op to archive for safe keeping.

Unfortunately, not many photos exist of the Co-op's past and most of the old butter factory equipment was sold off or destroyed.

So, this is a call out to you, the community of the Co-op itself, to share with us anything you may have that could help us unravel and unveil our story.

Certainly, many local people would have links to the Co-op through their own family history. We'd love it if you could share anything with us – on loan of course. It might be some old butter factory or milking equipment, photos or slides of your distant relatives as a Board Member or staff.

By way of example, I have sourced an old Cobargo cream can and milking stool (c.1920) from my ancestors' dairy farm at Verona.

So, it's your story, help us tell it.

The Co-op is the central collection point. It's understood items will be on loan unless you want to donate. Drop in and see me if you have anything that may help us.

Dan Williamson, Manager



The cream can and milking stool belonged to James Gilbert (b. 1847 – d. 26.5.1924). He would have been a supplier to the Co-op. He was my great-great-grandfather and married to Margaret Tarlington, a daughter of W.D. Tarlington. Their dairy farm was located at Verona on Gilberts Road.



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Cobargo's new Copper Frog

Tucked behind the Cobargo District Museum, you will find the Cooper Frog. It opened on Friday 8 May and is run by Sarah and Polly, two women who grew up in Cobargo and have returned after some years in Canberra. I have already accidentally bought excellent candleholders for Linda, Scott and myself and will soon return for more!

Asking how it all came about, Sarah shared, 'I really wanted to bring something back to the community of Cobargo. I loved going to the bazaar as a kid after school and rummaging through things. For a long time, Polly has wanted to create an apothecary-style shop. As we talked about combining our visions, it became really important to us that it had to be in Cobargo, that it would only work if it was in Cobargo. And here we are. When we walked into this space, we knew we were in the right place, and it's kept feeling really good from that moment.'

Polly explains, 'I'm a nutritionist



Sarah and Polly at the Copper Frog

and studying herbalism. I'm also a nature and magic enthusiast. I wanted to create something really fun and whimsical that can funnel all my passions for health, nutrition and nature all into the one place. We have a huge range of medicinal herbs, teas, dairy-free and gluten-free treats, chocolates and tea ware, locally made preserves, locally made pottery, tarot decks, oracle decks, cauldrons, crystals, brooms, wands, anything that a travelling witch might need.'

Why the name? 'We got most of our furniture from Elizabeth who also blessed us with a beautiful copper frog plate she got from Tillicum Island in the Pacific Northwest of the US.'

When I visited the shop on a busy Saturday morning, many lovely, excited people were coming through. One said, 'I got some tea from here yesterday for my arthritis. It was fantastic – a mix of nettle, pineapple, ginger and lemon verbena. It felt



like it was doing me good, like no other arthritis teas and didn't feel like medicine at all.'

'It's like walking into Diagon Alley', said a friend of Sarah's. Someone else said that 'the shop feels like an energetic rebirth of Cobargo,' which was so generous. That's what we wanted, that was our goal.'

As the Copper Frog website says, 'Magic is everywhere you look for it.' Strong agree. Thanks for opening this little magical corner in Cobargo, Sarah and Polly!

Flick Ruby



The Copper Frog is now open in Cobargo

Warming up for Winter at the Tool Library

The Triangle Tool Library is extremely proud to offer our members the use of our brand new, Australian-made, road-towable log splitter! The Whitfields SuperAxe is Australia's leading semi-commercial log splitter, as stocked by Kennards and other hire businesses. The SuperAxe will make short work of that pile of unsplit rounds, even lifting up to 150 kg logs with its hydraulic lifting arm.

Of course, just like the other million and one things we lend out, it is available to all members to take home and use. You *will* need to be a member. You *will* need to undertake a short training exercise. You *will* need to pay a small fee (\$30 for three days). But after that ... it's yours! And it literally is! The SuperAxe was purchased using your membership fees so it belongs to all Library members.

If you're keen to get splitting this winter, check your emails and sign up for the training. If you're not a member yet, go to the website, check out the rest of the stuff we have.

Sign up, online or in person. \$50 a year. Bargain!

The Tool Library is behind the Cobargo Co-op. For more information visit the 'Triangle Tool Library' website.

The Tool Library is open Tuesdays and Fridays, from 9.00 am to noon and Saturdays 9.00 am until 11.45 am.

Don Green
President, Triangle Tool Library



The beautiful and proud log splitter available from the Tool Library for hire

CQBRG hosts video workshop for business owners

On Saturday 16 May, I was lucky enough to participate in a beautiful videography workshop run by talented local photographer Honey Atkinson. The event, *Plan, Film and Share a Professional*



During the workshop, Sarah took this photo of Honey and Heather taking a photo of Marie taking a photo!

Business Video, was generously coordinated and sponsored by the Cobargo Quaama Business Recovery Group (CQBRG Inc).

Honey's workshop was thoughtfully targeted for small business owners with accessible, practical tips to make and edit videos to showcase our businesses. The six participants learned about composition, lighting, editing, structure and more. Honey spoke beautifully about how challenging but important it is for women, in particular, to let ourselves appear in the frame 'to be the face of the business' and become part of the story. Thank you Honey and CQBRG, I am very grateful to have had this opportunity and excited as a new business owner to apply what I have learned!

To see Honey's beautiful work and course offerings go to honeyatkinson.com.



Attendees with Honey (L-R): Heather Anderson (Wild Heather preserves), Rachael Higginbotham (Naturally Bermagui), Carol (Drift Homewares), Honey Atkinson (Honey Atkinson Photography), Marie Claude (Galba Forge), Sarah Mercieca (The Copper Frog) and Monique Jones (Twig and Feather).

To learn more about the CQBRG or become a member, please visit cqbr.org.au.

Sarah Mercieca

Cobargo School happenings

Cobargo Public School offers students a variety of activities during lunch and recess to support their wellbeing and enrich our learning environment. These activities include an Art Club led by some of our talented Year 6 students, exploring instruments in the music room, using the school bike track with access to our new school bikes, enjoying the expanded sandpit area and participating in a lunchtime dance group preparing for an upcoming performance.

At Cobargo Public School, our culture places a strong emphasis on learning, wellbeing, nurturing educational aspirations and continuous improvement across the entire school community. We personalise learning to address individual needs, promoting a sense of belonging and connection. Our learning environments embrace diversity, celebrate differences and respect cultural backgrounds. Cobargo Public School is committed to empowering



Week 2 Art Club at Cobargo School

students to connect, succeed and thrive by cultivating a culture that supports both academic excellence and personal wellbeing.

Cobargo Public School

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Supporting our community

This year's autumn has had so many warm days that it's hard to believe it is now winter. While the warm days are great, we desperately need some consistent rain. Returning to Bermagui from interstate, we are often reminded of how lush the Triangle area is compared to the dusty paddocks down south but this year it has been dry, not dusty but definitely dry.



Whale Dreamer ready to go sightseeing

The usual seasonal activities are well under way in Bermagui. I have noticed that there have been two whale sightseeing boats in the harbour – the *Whale Dreamer* and *Bubbles*. Both have recently undergone maintenance at the dry dock and look ready for action. I hear there have been lots of sightings of whales already and I'm looking forward to watching their antics.

With the cooler months fast approaching, make sure you visit your local GP or the Bermagui Pharmacy to get your flu vaccination. No one wants to spend weeks in bed sick, or worse, in hospital!

For those who like to get out and about in winter, why not join the Bermagui Run Club on Sunday mornings at 7.00 am outside Honorbread, take a dip in the ocean with the Bermagui Blue



A seal in the harbour

Balls Swimming Group at 8.00 am in front of the Bermagui Surf Club or enjoy a walk along the many beaches around Bermagui.

It is also a great time to support our local businesses by catching up with friends and enjoying a meal or a cup of coffee. Rug up, get out there and enjoy beautiful Bermagui.

A Bright Year for Renewable Bermagui

It's been a huge year for volunteer-run Renewable Bermagui that, with support from Bega Valley Shire Council's Community Environment Grants, delivered a powerhouse series of free events and supported the Bermagui Preschool's application for a solar-battery installation. From decoding electricity bills to test-driving EVs and learning how to make homes more comfortable, we've helped locals build practical skills for a more resilient future.

We kicked off in August 2025 with the popular *Know Your Energy Bill* workshop, where local expert David Neyle helped residents untangle tariffs, charges and jargon hiding inside their power bills, arming them with practical ways to save money and reduce energy use.

In spring, the *Understanding Home Batteries* workshop explored new technologies, government rebates and



Learning from Powerhaus
how best to create an efficient home.
Photo Credit: Renewable Bermagui

showcased local installers. Later we hosted *Building and Renovating for an Efficient Home* in which local experts Powerhaus Engineering guided participants through the world of home builds and renovations, showing how even small changes can make big improvements.

March saw the Bermagui Country Club carpark transformed for the *Electric Vehicle Show and Tell*. Twenty-two EV owners showcased their vehicles, visitors checked out an electric mower and many enjoyed a test-drive in Eddie's Electric Taxi.

In May, the Fix It Chicks from Canberra brought their science smarts and practical know-how to the Bermagui Surf Club, sharing *Tips and Tricks to Stay Warmer in Winter and Cooler in Summer Without Breaking the Budget*. It was a hoot and packed with take-home learnings. We also saw the announcement from the Bermagui Preschool that the installation of a 23kW/16kWh solar-battery system – funded by the NSW Far South Coast Solar Battery Program – had been completed. Initiated in June 2025, Renewable Bermagui supported the Preschool's grant application, aiming to cut costs and emissions and enable the Preschool to continue its vital work during blackouts while also walking the talk of the energy transition – in line with their young charges' priorities for a cleaner future.

If you missed any of our workshops,



visit us at the Red Cross Market on Sunday 28 June from 8.00 am to noon.

Can't come along for a chat in person? We'd still love to understand how you use and save energy, and what you'd like Renewable Bermagui to deliver in future. Use the QR code to complete our Winter 2026 Community Energy Survey.

Don't forget, you can always visit our website at 'Renewable Bermagui' and sign up for our newsletter.

Cassie, Per and Cath
Renewable Bermagui



Rolling out the Welcome Mat for Female Volunteers

Where would we be without volunteers?

Coming onboard from so many work/life backgrounds, volunteer workers bring a myriad of useful skills to the table, and many community organisations would be lost without them, which is why our volunteers are so highly valued as team members.

And that is especially so throughout the various Emergency Service organisations. Marine Rescue NSW is one of them, and our base in Bermagui is really keen to attract more volunteers, because we really need them, and we are especially keen to encourage more women to join our team. Hence our endeavour to counter the general belief that Emergency Service organisations are predominantly male oriented, as that is not really the case, and Marine Rescue NSW is as open to welcoming women members as we are men.

Our organisation offers equal training opportunities for both men and women, from Radio Operators through to further training towards joining the boat crew, and Marine Rescue Bermagui's female recruits genuinely enjoy the roles they work in as volunteers with Marine Rescue NSW. We would also like to note that training with us as a volunteer is a non-pressure role. We do not press our volunteers to undertake training beyond what they are prepared to take on, so the option to train up to more complex roles within our organisation rests solely with our volunteers. We won't ask for more than you are happy to offer.

Meanwhile, our Bermagui base really needs more volunteers to help keep us afloat, and we would especially like to welcome more female volunteers to our team. Feel free to call in for a chat about volunteering with us.

Lisa Ashurst

Meet a Marine Rescue member



Name: Andrea Wakefield

How long have you lived here?

We moved here from Melbourne in 2019.

Some interesting facts about you.

I nursed for 39 years, 32 of them in ICU. I travelled the world for two years in my twenties, reinventing myself with many unusual jobs including aerobics instructor, ski instructor and running a hotel/restaurant on a Greek island with a friend.

What skills do you have?

After working with patients and their families involved in organ donation, I have learned to really listen to people and be supportive in stressful times.

When and why did you join MR?

I joined in February 2020, in the small interval between the fires and the pandemic. I wanted to contribute to the community and to meet people from different backgrounds.

A philosophical quote from you:

Live as if you were to die tomorrow.
Learn as if you were to live forever.
Mahatma Gandhi.



The BIGGEST MORNING TEA

will be held at the Bermagui Country Club on 23 June 2026 at 10.00 am.

Australia's Biggest Morning Tea is a community event that raises vital funds to make a big difference for those impacted by cancer.



Interagency cooperation at Anzac Day in Bermagui. Members from RFS, SES, Surf Lifesaving and Marine Rescue unite to deal with traffic control during the Anzac Day march.

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Hands Up for Bermagui Wetlands

The committee of the Bermagui Flora and Fauna Reserve Land Managers (BFFRLM) is seeking volunteers to take part in a working bee to help keep this unique and beautiful ecosystem healthy and weed-free.

With a winter date in mind, BFFRLM is keen to get word out to volunteers eager to help plant native species to suppress weed growth. At this point, we're keen to target weeds along the bicycle and pedestrian track.

The land managers view the day as an opportunity for members of the local community to learn more about the native species in the wetlands and the invasive species that endanger the health of the riparian reserve.

Often committee members are asked questions about weeds and how they are being managed.

Locals and visitors are also interested in the water plants, the water birds and insects.

This working bee will be a chance to gain more of that knowledge – information that can be shared and help foster a sense of ownership and love of Bermagui's very special wetlands.

It will take place on Sunday, 14 June. Please remember to wear protective clothing, sunscreen, a hat and insect repellent, and bring along gardening gloves and a spade. A snack and water would also be handy.

For those who'd like to take part please email secretary.bffrlm@hotmail.com or phone Cate Carrigan on 0400 338 988. You are also welcome to just turn up on the day.

*Cate Carrigan
BFFRLM*



A swan in the wetlands

Latest battle over Cuttagee Bridge

As foreshadowed in the May edition, Transport for NSW offered Bega Valley Shire Council additional funding so that construction work on Cuttagee Bridge can finally begin.

In a letter dated 23 April, TfNSW said it would consider a request for a funding variation from council if it was supported with the following documentation and aligned with the following principles:

- Design for a two-lane concrete structure with design options that value the heritage character of the existing bridge. Aesthetic elements of the new structure should remain sympathetic to these qualities
- A revised project schedule with milestones to accelerate delivery to the community
- A revised cost estimate.



Cuttagee Bridge

On 6 May, councillors passed the motion that council writes to the NSW Government requesting that the state fully fund the project noting it would be on the condition that it becomes a bridge in line with the two-lane hybrid structure with design options that value the heritage character of the existing bridge including decorative timber, attached shared pathway and handrails, that is concept Option 2, as presented to the 12 November 2025 council meeting. Staff will work with TfNSW to fast track the project as much as reasonably practicable.

The problem for the many community members who have been advocating for the bridge's heritage qualities to be retained is that none of council's three design options

reflect the bridge's heritage values.

Last year internationally renowned heritage expert Professor Richard Mackay AM said none of the designs provided an appropriate heritage outcome.

It is hoped that TfNSW is diligent in insisting the new bridge truly 'values the heritage character of the existing bridge' that council's Option 2 design clearly doesn't.

Council said the Review of Environmental Factors including the Statement of Heritage Impact would be complete in May 2026, meaning environmental, heritage and planning considerations can inform the design as it develops.

Marion Williams

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We are on the lookout for Triangle fans with



social media smarts!
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The man behind some iconic Bermagui branding

Hats, shirts and hoodies branded Bermagui with its ubiquitous marlin, are being worn in England, Canada, Italy and US, no doubt provoking questions about what or where Bermagui is. They are the handiwork of Steve Dalton of To the Point Embroidery who recently opened shop in Lamont Street.

Steve has loved drawing forever. Tucked away at the back of his workshop is a quilt his mother made with drawings he did as a 10-year-old. He spent his teenage years in Bermagui before moving on. He returned 13 years ago and started To the Point Embroidery after many years of screen printing. 'I love doing things on T-shirts,' Steve says.

He was operating the business from home until the opportunity arose to move into the new space created when Bermagui Pharmacy moved to expanded premises. 'It was something I just couldn't knock back.'

He loves being part of an 'awesome community' where everyone is supportive

and works together. As Steve says. 'I can't go anywhere without seeing something I have done.'

Bermagui Breakers, Bermagui Bait and Tackle, Sculpture Bermagui and schools, among many others, use him. He is also responsible for the instructors' vests at puppy school in Narooma and is working on a large contract for Snowy Hydro.

Most of his work is commercial but his retail sideline does well, including with international tourists doing the coast road. 'It is kind of cool knowing they are going around the world,' Steve says.

He offers a very personal service where people can come in, discuss what they want and see mock-ups on Steve's computer. It is so different from ordering something online that's likely from China.

The self-confessed nerd is constantly experimenting and is a perfectionist. 'I don't want anything going out that isn't spot on,' Steve says.

Marion Williams



Steve Dalton holding up examples of his work at To the Point Embroidery in Lamont St, Bermagui

Bermagui Public School

Bermagui Public School has had a good few weeks and we are excited to share them with you.

We had our PSSA netball team compete in a netball tournament and they had an amazing day and they had tough competition from Narooma Public School. It was nearly the same score the whole way through but at the end we went through and beat them – the score was 7-4. We are now going through to the next round.

We also had our PSSA boys and girls soccer teams go to Tathra to play in the soccer knockout competition. The boys played Bega Valley PS and they had an amazing 5-0 victory and progressed to the next round against Eden – well done! The girls played Merimbula and sadly lost 0-3.



Our amazing netball team!



Kids having fun at Kianinny

They played awesomely but couldn't beat the tough competition.

Our cross-country team went to Wolumla on 19 May for the District competition. One of our students came first and the rest did really well. They all had fun and will get their ribbons later in the term.

Our Stage 2s went to Kianniny for two nights and they had a great time there. They did lots of environmental activities like riding the flying fox, canoeing and

learning bush skills. There was lots of yummy food and great night-time games and movies.

We have had some of our students do a multicultural speech. They had to write about a topic then they had to read it in front of their class and then one student from each class progressed to the next level.

Thank you for reading and I'll see you in July with my next report.

Ruby

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Grave error at Bermagui Cemetery

Bega Valley Shire Council has issued an open letter apologising to the community after non-degradable flowers and personal tributes were removed from graves at Bermagui Cemetery as part of routine maintenance.

Council says the removals were carried out under its current Cemetery Management Plan, with the intention of keeping the cemetery 'well-kept'. Following community backlash and advice from Cemeteries and Crematoria NSW, Council has now reversed course, stating that memorial items will not be removed unless they pose a specific safety risk.

The incident has clearly caused

distress for many local families. For most people, cemeteries are not simply public spaces maintained under policy documents. They are places of grief, remembrance and continuing connection. Items left at gravesides – flowers, ornaments, cards and tributes – often carry deep emotional significance, even if they may appear weathered or unconventional to others.

That is why many residents have questioned how such a decision was made in the first place, and whether sufficient thought was given to the emotional impact on grieving families before items were removed.

Bega Valley Shire Council deserves

credit for acknowledging community concerns and apologising publicly. However, the episode also raises broader questions about consultation, judgement and sensitivity in the administration of community spaces that carry profound personal meaning.

The strong public reaction suggests many locals felt a line had been crossed.

In matters involving remembrance and loss, communities rightly expect compassion to sit alongside compliance and maintenance procedures.

Readers can read the Open Letter below and on the BVSC website.

Donna Portland

Bermagui Cemetery – Open letter to the community

Bega Valley Shire Council acknowledges the distress caused by the recent removal of non-degradable flowers and tributes from Bermagui Cemetery and sincerely apologises to those affected.

The items were removed as part of cemetery maintenance undertaken under our current Cemetery Management Plan, with the intention of maintaining cemetery grounds as well-kept places for loved ones to rest and be remembered. However, we recognise that in this case

we got the balance wrong.

We understand cemeteries are deeply personal places of remembrance, connection and grief, and that memorial tributes carry enormous meaning for families and friends.

Following feedback from the community and guidance from Cemeteries and Crematoria NSW, we are now updating our Cemetery Management Plan and maintenance practices.

Going forward, tributes and memorial items will not be removed

unless they pose a specific safety risk.

We are committed to working through issues alongside our community and listening to concerns when they are raised. Immediate changes are now underway to ensure our cemetery management better reflects community expectations and sensitivities.

We thank everyone who took the time to contact us and share their concerns.

*Bega Valley Shire Council
18 May 2026*

Thank you to *The Triangle*

On behalf of the members and committee of U3A Bermagui and District, I would like to express our thanks for the key role that *The Triangle* plays in our community. It is the thread that keeps our community connected, informed and engaged. The team's monthly efforts do not go unnoticed and applause is well-deserved.

We recognise *The Triangle* as an independent and vibrant voice for our area and, as a token of our appreciation, we would like to offer you a donation of \$1,000 to help with ongoing production costs.

Jan Rivers, President, U3A Bermagui and District Inc

The Triangle is honoured to accept this generous donation. We acknowledge that the collective contribution from U3A members, over the years and into the future, helps strengthen and deepen our community aspirations.

Linda Sang

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Fungi Festival Events in Bermagui

Fungi science walks and talks are returning to Bermagui over 27 and 28 June, as part of the exciting Fungi Festival program. Fungi expert Sofia Zvolanek will be hosting an iNaturalist workshop and two bushwalks, designed to help you transform your love for fungi into citizen science action.

Assisting Sofia will be local fungi photographer and educator Caitlin Brown, who has spent many years observing the colourful fungi of Bermagui. Together they will have expertise, enthusiasm and a welcoming learning environment to offer participants.

Sofia has co-authored a book called *Fungi of the Hills and Gullies, an introduction to Berowra Valley Fungi*, and will have signed copies available!

Bookings for these events can be made online at our website, fungifestival.com.au.

See you there!

Fungi Festival



Sofia Zvolanek doing fieldwork in the Eurobodalla Regional Botanic Gardens



Caitlin Brown - Wax Cap, Bermagui State Forest



Sofia Zvolanek inside the Eurobodalla Botanic Gardens

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

ORRCA calls on coastal communities for whale census 2026

Following its largest and most successful Whale Census on record in 2025, ORRCA (the Organisation for the Rescue and Research of Cetaceans in Australia) is again calling on communities along the east coast of Australia to take part in one of the country's longest-running, citizen-science initiatives.

On Sunday 28 June 2026, ORRCA will host its 27th annual Whale Census Day, with official census sites running along the NSW coastline and participation open to whale watchers anywhere along Australia's east coast.

Last year's Whale Census recorded the highest number of whale sightings in the event's history. The milestone reflects the remarkable recovery of the east coast humpback whale population.

This year, ORRCA is introducing an updated census model featuring 24 official abundance sites strategically positioned along the NSW coastline, with a synchronised two-hour count taking place between 10.00 am and noon. These coordinated locations are spaced to reduce the likelihood of double-counting migrating whales.

The abundance site for Bermagui is Dickinson Point Headland. Participants who cannot attend an abundance site can still participate from any coastal location along Australia's east coast, collecting whale sighting and behavioural data from sunrise to sunset.

ORRCA President Ashley Ryan says the continued growth of the number of participants involved in the census

demonstrates the increasing public interest in marine conservation, 'Every sighting helps strengthen our understanding of whale movements, behaviours and migration trends, while also supporting ORRCA's rescue and research work throughout the year.'

All sightings will be recorded digitally through ORRCA's online reporting platform, with further information provided to registered participants prior to the event. You can register your participation via ORRCA's website.

As always, please report any injured, stranded or entangled marine mammals to the ORRCA 24/7 Rescue Hotline on (02) 9415 3333.

Extracted from the official site by Julie Hart



Native Naturopathy
with Zoe Anderson

- Bermagui on Monday and Tuesday
 - Merimbula on Thursday and Saturday
- www.nativenaturopathy.com.au
info@nativenaturopathy.com.au





Dignams Creek Community Group AGM. Photo Flick Ruby

During a break in the rain, Diggies residents met on Saturday 23 May for the Annual General Meeting of the Dignams Creek Community Group (DCCG). Dignams Creek residents have been organising in this way since 1995, but articles in the *Cobargo Chronicle* record community working bees and get-togethers as far back as 1898. These were all, of course, preceded by Djiringanj communities living in and enjoying this place they called Wullunthar, meaning very crooked, for millennia.

In her report, DCCG President Heather Anderson acknowledged the passing of both Martin Kotvojs and Graham Froud during the past year. ‘Both men were key members of our community and their absence will be deeply felt, but their contributions will no doubt continue to guide and strengthen our community for years to come.’ She also noted that a key challenge

dominating the first few months of this financial year was the replacement of Boundary Bridge. ‘Along with providing many logistical challenges, ongoing noise, continued delays and poor communication, it cut our small community in half.’

A major highlight of the year for our group was the Diggies Trash and Treasure Christmas Market in December that raised over \$2,600. These funds were directed towards offering fruit fly trap reimbursements to all Dignams Creek residents to help reduce another significant environmental pressure that affects us all. While only seven households took advantage of the reimbursement, it was a great start to improving fruit fly management. The remaining funds will be used to increase our bushfire resilience, specifically by supporting residents to fit Storz couplings to accessible water tanks so the RFS can refill efficiently during emergencies.

Our AGM mapped out a practical year ahead. We will continue advocating on local issues, from dingoes to roadworks, signage and dust, while making better use of tools like Snap Send Solve to report problems to Council. On the ground, initiatives include distributing cat bibs to registered owners and strengthening our response to wildlife care, with plans for a wombat care talk and clearer pathways to report mange. We are also investing in communication, with a new Squarespace website in development and more local voices contributing to this column.

Community events remain central – Didi and I will be leading the management of this year’s Christmas Market on 12 December and a pre-summer RFS briefing is in the works. We are delighted to welcome back Heather Anderson as President and Suzannah Walker as Vice President to guide the year ahead.



Dignams Creek Community Group President and Vice President, Heather Anderson and Suzannah Walker. Photo Eva Tandy

The Triangle Community


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The winter solstice occurs on 21 June and marks the shortest day of the year. On this day the South Pole is further from the sun than it is on any other day of the year and, consequently, Australia receives the least hours of sunlight. Astronomically, this is the official start of winter. Many cultures celebrate this date – in Australia it generally marks the ‘return of light’ as the days become longer. Traditionally it is a time for reflection, gathering around bonfires and sharing meals. It is also a time to observe nature’s rhythms as many species of wattle, our national flower, flower at this time. As our climate changes it is important to remember these seasonal markers are deeply rooted in the rhythms by which we live. It’s a time to enjoy cosy activities – warm fires, hearty soups and a good book.

Anzac Day at Central Tilba

The celebration of this important day is a true community event in the Tilba district. Organised by Harry Bate for many years, it is now under the capable guidance of John McMahon and continues to follow a familiar although updated program. The well-known parts of the ceremony include the march from the Drom to the Cenotaph, led by John playing the bagpipes, followed by the Central Tilba School children and ex-Service people and their representatives, the assembled ceremony on the forecourt of the General Store, the laying of wreaths, the Last Post and Reveille, the Commemoration Address by David Oliphant, the National Anthem and the cuppa with Anzac biscuits afterwards.

For the past few years schoolchildren have taken an active part in the ceremony

presenting the service history of local families and the challenges that war brings to communities. With this year’s theme of Women in Service it seemed appropriate to reflect on the life of a well-known local, Sister Pearl Corkhill. The account of her life was told by children from the Central Tilba School (see pg 28).

Dali Hone, who lives locally and attends Sapphire Coast Anglican College, also focussed on this year’s theme. She spoke about the roles that ‘Women at Home’ in our local area took on and the tragedy and grief with which they lived. As soon as war was declared, the women of the area began to rally in practical ways as young local men, many from the area’s dairy farms, began to enlist. Miss Hopkins of Central Tilba initiated a weekly patriotic fund into which all were requested to give threepence a week to buy materials for the local Red Cross sewing bees. In Tilba Tilba, Mrs HJ Bate called for donations of livestock, cattle, pigs, sheep and chooks to be collected and auctioned off. Proceeds went to the local branch of the Far South Patriotic Fund.

For the next four years, the women of the district worked incredibly hard, volunteering their time and effort organising, catering for and attending possibly hundreds of fundraising events – all while running homes and, in some cases, farms and businesses. It was also these women who rallied around to help support and care for bereaved families when news came that one of those volunteers had died.

Dali outlined the tragic story of Private Roy (Guy) Read of Kent Farm, whose mother Mrs Amelia Read, a widow



The Cenotaph

herself, had to prove that her son had died even though she was unable to substantiate his death. She finally received a memorial scroll and King’s message in January 1922, a memorial plaque in October 1922 and Guy’s service medals in April 1923. Dali finished by saying, ‘We should all still be grateful and give thanks to these local women for their selfless and tireless efforts as they were very much our districts’ unsung heroines of the First World War.’

Thanks to John McMahon and his team for organising this special community commemoration, Janine Halasz for leading the service, all those who contributed and took part, the schoolchildren and to Robyn Lucas for her careful and comprehensive historical research for the children’s presentations. And the Halls Committee for the excellent Anzac biscuits.

The Doors open at Tilba Central Makers Emporium

A community event of a different nature – an important celebration – followed Anzac Day on Sunday 26 April. And the Tilba community and surrounding area responded to the warm invitation to celebrate the official opening of the Makers Emporium. As part of the invitation to the opening a letter was sent out locally to which people could reply by sending a hand-written letter suggesting how the space could be used. Shanna Provost’s letter proposing that local Indigenous groups use the space for workshops won the \$100 gift prize to spend at the Emporium.

With a sunny, warm autumn day, there was a lot of energy, goodwill and good wishes from the assembled crowd. Many local people have supported Phil Shorten on



Anzac Day march

Tilba Bites



The Emporium opening crowd

this journey to repurpose the old Fire Shed including skilled local tradespeople whose work is clearly visible in the outstanding presentation of the building. The hay bale seats, the generous bar, the delicious food platters and wholesome lamb casserole prepared and served by Tilba Cooks all added to the celebratory atmosphere. A highlight of this special opening was the engaging welcome from Rune Richardson who is part of the Emporium team. Rune's enthusiasm and energy for this place was obvious as she regaled the crowd with appreciative and humorous stories of the journey and the makers involved. Rune will curate the gallery space that currently has a small selection of John Small's art and photographs – this will be expanded into a full exhibition of John's work in July.

Phil Shorten did the official part of the opening with a special guest of honour, Phil Elton of Tilba Leather. Phil



Phil Elton doing the honours – cutting the ribbon

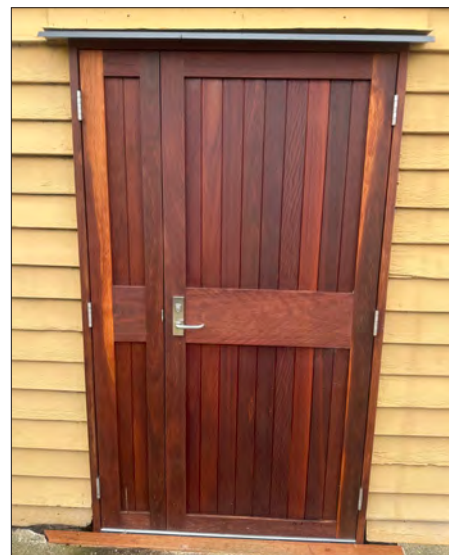
Shorten's appreciation and gratitude to all involved and to his local community who came along to celebrate was both heartfelt and generous. Phil S. thanked Phil E. for being both supportive and encouraging, especially as one of the makers whose wares are on display is a fellow leather worker. As guest of honour, Phil then cut the ribbon and declared the Tilba Central Makers Emporium officially open.

For more information about the Emporium call Phil Shorten on 0438 217 916 or email info@tilbacentral.com.au.


Halls Update

The Halls Committee and the SHASA/ Halls Project Steering Committee wish to thank everyone for their support and patience as they work through the process of securing additional funding. Everyone is acutely aware of this situation as work has come to a standstill. Currently a major

funding application has been submitted to the NSW Department of Primary Industry and Regional Development Active Communities Regional Package – Community Participation with an outcome expected later in the year. An application has also been made to Essential Energy for a small grant and an Expression of Interest made for another funding possibility. All funding possibilities are being actively sought in order to get the Halls back and open.






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walawaani njindiwan

Central Tilba and Tilba Tilba are the last of the villages in the Eurobodalla to get the new town signs. Acknowledging the Yuin Aboriginal Nation, these signs artfully display a welcome to everyone in the Dhurga language common to the Eurobodalla. *walawaani njindiwan* translates to welcome everyone, hope you had a good journey or safe journeys everyone, and is particularly appropriate for the entrance to a town and village. There has been a lot of work reviving the Dhurga language locally and it is a gift for us all to share in this revival.

These signs have gradually been installed by Eurobodalla Council over a long lead time and will include the bigger towns throughout the Eurobodalla now that the smaller towns and villages have been completed. They are eye catching and even have a solar light for night-time illumination.



Central Tilba Village sign

every couple of months for a couple of years now. Owners and prospective owners have the opportunity to meet, talk about their experiences and their EVs, and to ask questions. It is also a good forum where common issues that benefit from a collective view can be progressed to relevant government organisations and bodies.

The lunch spots are rotated throughout the Eurobodalla. The group met at Ellen's in Central Tilba in mid-May, with quite a turn up for an enjoyable lunch. This was a good chance for new EV owners from around Tilba and Narooma, as well as from further afield to enjoy a couple of hours together.

SHASA will also have an EV Expo at the Moruya Country Markets on Saturday, 6 June. There will be a display of cars, a



Tilba Tilba Village sign

SHASA EuroBEV group meets at Central Tilba

It would be hard for anyone to miss the fact that electric vehicle (EV) sales have increased dramatically since the start of the fuel crisis. It has prompted many who have been considering the transition to an EV to make the move sooner. SHASA has been at the forefront of encouraging and supporting this transition. The EuroBEV group has been meeting



EV Group lunch at Central Tilba

chance to test drive and lots of owners and SHASA members to talk to.

Tilba Titbits

There is a bit of movement and activity in Whiffens Lane and it's all good and exciting! Congratulations to Kristy and Alex, who have taken over the Narooma Kinema. There will be a community celebration on 29 May. This is great news – with a promise to keep the well-loved cinema going and use its facilities to expand its activities as John and Janette Griffiths, and then their granddaughter Jade, did in the past.

Down at Tilba Tilba, Pam's Store owners Sherrie and Cliff Haydon are back behind the counter running the Post Office between 9.00 am and 12.30 pm – and maybe there will be some other pop-up activities! The shop premises and residence are available for lease through Whale Coast Realty. And Cliff is happy to talk to anyone exploring possibilities – contact him on 0419 100 124.



Cliff Haydon at Pam's Store

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Women in Service, Sister Corkhill

This is the Tilba Central students' presentation for the Tilba Anzac Day ceremony

Elizabeth Pearl Corkhill was born on 11 March 1887 at Tilba Tilba. She had an older sister Edith and a younger brother Norman. Her parents were William Henry Corkhill, grazier, cheesemaker and photographer, and his wife Frances, née Bate. Pearl grew up on her father's property, Marengo, received her early education from governesses and later attended Tilba Tilba Public School. After training at Burilda Private Hospital in Sydney, she graduated as a general nurse in 1914. On 4 June 1915, she joined the Australian Army Nursing Service, Australian Imperial Force, as a staff nurse.

Posted to the 1st Australian General Hospital in Egypt from July 1915 to January 1916, she tended sick troops from the Gallipoli campaign. Reaching France in April, she served at the 2nd British General Hospital at Le Havre. A notable occasion for her was the AIF's first celebration of Anzac Day. To mark the event, she and two other Australian nurses wore green gum leaves with the inscription 'Dardanelles 1915'. She rejoined the 1st Australian General Hospital in June 1916.

Between June and August 1918, Corkhill was attached to the 38th British Casualty Clearing Station, near Abbeville. On one night in July, there was an air raid during which Nurse Corkhill '... continued to attend to the wounded without any regard for her own safety'. For her 'courage and devotion' she was awarded the Military Medal, becoming



Central Tilba students on Anzac Day

only one of seven from over two thousand Australian Army nurses to receive that award during World War I. Transferred to the 1st Australian Auxiliary Hospital, Harefield, London, in August, she was promoted to Sister in October 1918.

Sister Corkhill returned to Australia in March 1919. Coming back to Tilba Tilba on leave, she was given an official Welcome Home celebration by the community on 24 April 1919. But, as the Spanish Flu epidemic had reached the district, the celebration was held in the open air at the Tilba Tilba sportsground. A guard of honour was formed by local returned soldiers.

Her Australian Army Nursing Service appointment was terminated on 22 June 1919, and she commenced work at the Military Hospital at Randwick, Sydney, in July 1919. Sister Corkhill held various private nursing positions both in Australia and overseas until, in 1951, she was appointed Senior Sister at Bega District Hospital, New South Wales. In 1961 Sister Corkhill, as she was always known, retired to Akolele, overlooking Wallaga Lake.

A major achievement in about 1977, was her donation to the National Library of Australia of around 1,000 glass plate negatives of photographs taken by her father, mainly around the Tilba District between 1890 and 1910. Apart from family photos, William Corkhill's images documented with astonishing clarity the people and the social and economic life of this remote dairying area. The library was able to print some 840 of these negatives and her local knowledge of the history and people of the district greatly assisted with the identification of the photos in the collection.

Sister Pearl Corkhill passed away at Dalmeny in 1985 at the age of 98 years and is buried in the Narooma Cemetery next to her brother. She had never married. Her Military Medal and other service medals are held by the Australian War Memorial, Canberra.

Edited version of the presentation prepared by Robyn Lucas for Anzac Day, 2026

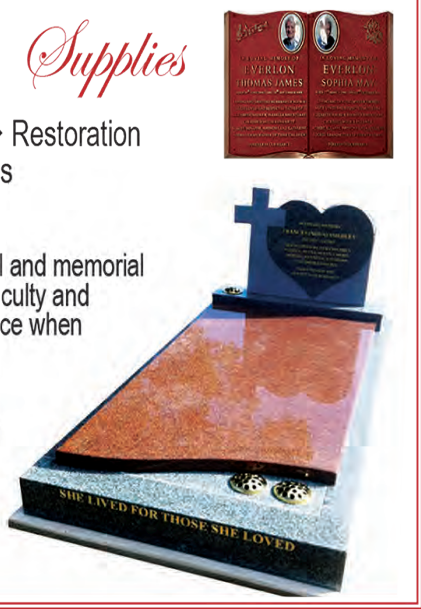
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Inaugural Tilba Anzac Day Test Match

The inaugural Tilba Test Match was held on Saturday 25 April on Tilba Tilba Oval. About 40 keen locals showed up to partake in the match that was accompanied by a sausage sizzle and a side of good-natured banter. The Australian flag was proudly hung by Aaron Clement, who previously served in the Royal Australian Navy. Aaron also captained team Bate, opposed by Rex Hone who previously

served in the Dromedary Hotel. Rex led team Corkhill, who lost the toss to Bate – the latter electing to bat first.

A team of locals created a ceremonial bat for the occasion. It was purpose-built to hit the historic first ball of what is hoped will become another proudly irreverent Tilba tradition. I used a hatchet forged by Noel Bate to chop the sides off an old cheese board, giving it a somewhat cricket-bat like shape. Next Jo Weire etched '1ST TILBA ANZAC TEST 2026' into the face of the bat before hubby Chris then scorched the surface. The first ball was bowled by Muzz, the oldest player present, to Tommy Weire who was the youngest player. The homemade bat worked a treat, with Tommy giving it a good whack to much applause. The bat was then retired and burnt in an open keg on the sidelines – so that next year, we play for the ashes!



Creating the ashes for 2027



The oldest and youngest cricketers, Muzz and Tommy

Bate dominated early, with a notable performance by Ryan Hawkins who scored an impressive 35 runs prior to retiring. At the close of the first innings, Bate had notched up a respectable 79 runs. In the end, Corkhill was unable to match the energy of Bate, despite a valiant attempt

by Corkhill's highest scorer, Duke Hone, who nabbed 17 runs.

At the end of the second and final innings a disappointed Bate trailed Corkhill. No doubt there will be much training to shape up for 2027.

Jess Hone

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Tilba Festival – save the date

The Tilba Festival Committee is hard at work on bringing you a fantastic festival on Saturday, 26 September.

Entertainment plus will be live all day on the Station Street stage, next to the Drom, with great local performers. There will be a fantastic Kids Zone with activities for the younger attendees; stalls of all types; lots of food vans; and local businesses with their doors open welcoming both locals and visitors.

Parking will be at Tilba Tilba with buses looping all day. The festival will be open from 9.30 am to 4.30 pm. Entry is by ticket only, no cash or EFTPOS sales at the gate. Tickets are now available from Humanitix.

As always, we need lots of friendly, enthusiastic volunteers. If you would like to volunteer please call or SMS Chrissy Montague on 0457 074 980. Volunteers will receive free entry to the festival, with lunch provided.

Chrissy Montague



Sol at the previous Tilba Festival

News from CWA Tilba

Our group of ladies has been busy cooking delicious nutritional meals for the Women’s Resource Centre in Bega. After a couple of fun and social mornings in our members’ kitchens, the packaged, frozen and labelled meals were delivered by Nola



Lesa Coleman with her delicious Tuna Parcels

Ezzy to Bega. Particularly popular was the traditional spag bol sauce, paired with a packet of pasta, for a quick and easy meal to grab on one of those nights when the budget had already been stretched too much. Generally, the feedback from staff at the Women’s Resource Centre was that all meals were very much appreciated.

As part of CWA Tilba’s ongoing advocacy to improve the public transport system between towns in the Eurobodalla and Bega Valley Shires, as well as between those towns and Canberra and Sydney, members Nola Ezzy and Helene Sharpe attended a Eurobodalla Community Support Network (ECSN) meeting in Narooma. At this meeting, NSW State MP Dr Michael Holland and community volunteers discussed topics ranging from affordable housing to mental health and

transport. Nola and Helene took this opportunity to voice their concerns about the lack of reliable public transport, brainstorming ideas and possible solutions.

Finally, CWA Tilba’s major annual fundraiser, the High Tea at Henkley Farm in October, is fast approaching. Our members are finessing this popular event, introducing some new treats to the menu, while also keeping the old favourites. Please watch this space for further announcements regarding the October High Tea.

For information about our meetings or prospective memberships, please contact Eva Mosler-Teichmann on 0488 910 456, or speak to one of our members at our monthly meat raffle at the Drom in Tilba (every last Friday of the month).

Eva Mosler-Teichmann

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Production of *Life Drawing 301* has been suspended

It is with regret and huge disappointment that SOAPI announces that we have had to suspend the current production of *Life Drawing 301*. At a late stage in preparations for the May production one cast member withdrew. It was, unfortunately, too late to recast the role. We will look to recast and reschedule some time in 2027.

We have had a number of people contact us, expressing disappointment that they will not get to see this play. We are looking to possibly work on some form of production with one group from the Canberra region.

For now, we urge you to support the Butterfly Foundation in their mission to bring confidence to every body. The work this group does is vital especially when it comes to young people.

We want to thank the cast members who embraced the ethos of the play. Sadly, so much time and energy expended but they won't have the opportunity to



shine for their audiences, as they should have. We also want to thank those who

volunteered to be responsible for the lights, the stage management and the front of house. Thanks to Bethany for teaching our actors the basics of life drawing. Thanks to Debra Summer for agreeing to be the intimacy coach.

To Graham Churchill and the RSL Cobargo committee, we appreciate more than words can convey, your support, enthusiasm and commitment to making our performance in the RSL Hall viable. We will perform there in the not-too-distant future.

A special thanks to Donna Portland, the wonderful theatre reviewer/journalist who embedded herself in the group from the beginning in an exercise to follow a community theatre production. Donna's articles in *The Triangle* have been building the momentum for the play since the beginning. Thanks, to *The Triangle* team for your support.

Thanks to our wonderful audience. It will happen.

Robyn Freedman

Tweedle-dum and Tweedle-dee – Handel vs Bononcini

Step into the coffee houses and concert halls of 1720s London where fashionable society argued passionately over two rival composers: Giovanni Bononcini and George Frideric Handel.



The Southern Concert

Things quickly became political: George I and the Tories aggressively backed Handel, while the Whig aristocracy rallied behind Bononcini. The public obsession with the two became so absurd, that it inspired satirist John Byrom to write the epigram that gave rise to the phrase 'Tweedle-dum and Tweedle-dee'.

Hear the music that captivated London and judge for yourself! Join us for an afternoon of vocal and instrumental works by these two masters.

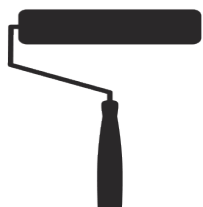
The Southern Concert with Greta Claringbould, soprano; Stephen Freeman and Lauren Davis, violin; Odette Bruinzeel, viola; Clara Tenniswood, violoncello; Shaun Ng, theorbo; and Rosalind Halton, harpsichord.

- Saturday, 13 June | 3pm - Twyford Theatre, Merimbula
- Sunday, 14 June | 2pm - Sacred Heart Catholic Church, Moruya

For ticket bookings and more information, go to the 'trybooking' website, enter 'Tweedledum and Tweedledee' and the appropriate date to bring up the concert you are interested in.

Kathy Tyson

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Four Winds in June

The Iliad Out Loud

28 June at 10 am, 1 pm and 4 pm

Local actor and playwright William Zappa drew upon 17 English translations of Homer’s *Iliad* to reimagine this timeless tale. Delivered in a riveting, five hour marathon across three sessions in a single day, Zappa will be accompanied live by Hamed Sadeghi on Persian tar and oud, and percussionist Sohrab Kolahdooz.

The Iliad is one of the oldest stories we have, first told by the ancient Greek poet Homer thousands of years ago. At its heart, it’s not really about war, it’s about people. Pride, anger, grief, love and the complicated choices we make in the middle of it all. The story follows the warrior Achilles as he wrestles with rage and loss during the Trojan War, but what stays with you are the very human moments in between. And, perhaps, even memories of Brad Pitt, who you may recall looked pretty good as Achilles.

You don’t need to know anything beforehand, just come and listen – and don’t forget to order the delicious Turkish and Greek meal boxes on offer. All can be ordered through the Four Winds website.

Flick Ruby



William Zappa, Sohrab Kolahdooz and Hamed Sadeghi

Andrea Lam Returns!



Andrea Lam Photo: Lisa Marie Mazzucco

Three concerts on 6 June at 2.00 pm and 7 June 11.00 am and 2.00 pm

As winter settles in, Andrea Lam will step out of ABC TV to return to Four Winds with two friends, violinist Andrew Haveron and cellist Umberto Clerici, who are only the Concertmaster of the Sydney Symphony Orchestra and Chief Conductor of the Queensland Symphony Orchestra.

These three bright stars in the Australian classical music scene will play three entirely different concerts, from powerful piano trio masterpieces to intimate solo and duo moments. On Saturday, enjoy music by Beethoven, Brahms and Gabriela Lena Frank, and on Sunday let Bach, Ravel, Debussy, Piazzolla, Schubert and Shostakovich rock your world. Don’t miss the chance to experience artists of this calibre. And remember – kids under 16 come in for free.

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Cobargo High Tea, 16th at 10.30am (RSVP Fiona 0448 453 422)

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20th Anniversary Exhibition by the Lazy Lizards

It is twenty years since a small group of locals came together to talk about a shared space in which artists could exhibit their works. Fortunately, the former Bass Gas shopfront was vacant and the owners, Tania and Guy Lingard, were very keen to see the space used for local art.

So, on 6 June 2006, The Show Room Art Co-operative was officially opened with ten members contributing a varied range of arts and crafts.

Members have come and gone over the years, and we have had a name change, but essentially it is still the same core group of artists, now long-time friends, who have kept the space open. We are also proud to be able to offer The Side Room to other artists for a very small fee and minimal commission that means we have hosted many first-time exhibitors.



Longboard Summer, Bethany Thurtell

It is quite an achievement to keep your doors open for two decades. Perhaps this can be attributed to not only the cruisy, easy-to-get-along-with members we have had over this time, but also to our fantastic landlords and all the locals who have supported us. Many will remember our fun openings in our early years that often turned into street parties.

Thus, we will be celebrating with an



Wandella Patchwork, Shirleyanne Myers

exhibition of works from past and present members that will appear throughout the months of June and July. The opening will be on 6 June from 4.00 pm. There will be drinks, nibbles, a firepit, DJs from Bega Sound System and dancing. We would love you to help us celebrate this very special occasion.

Patto

Shop7 ArtSpace Winter Art Exhibitions, June 2026

In the month of June, there will be three exhibitions at Shop7 ArtSpace Gallery, all at the same time. There is the exhibition by the ten Gallery members and their guests in a variety of artforms, an exhibition of textiles by Helen Stafford titled 'Warm Winter Woolies' and a group



Helen Stafford's textiles

exhibition inspired by fungi that is part of the South Coast Fungi Festival.

The creations of the Gallery members include paintings and prints, photographs, ceramics, woodwork and textiles. There are also works by regular invited artists who create hand-blown glass vessels, precious jewellery, weaving with natural fibres, delicate wool knitting, beadwork, and books by local artists, poets and writers. Artists cards are available too.

'Warm Winter Woolies' by Helen Stafford is on from Friday 29 May to Tuesday 23 June. Helen has created hand-felted and knitted accessories, including collars, cowls, scarves, wraps, headbands, hats and mittens. Meet Helen at Shop7

ArtSpace Gallery each Monday from noon to 3.00 pm when she plans to rearrange parts of her display, and invites you to come and have a chat.

The 'Fungi' exhibition has attracted artists from Canberra, Sydney and rural NSW. It's on from Friday 12 June to Sunday 12 July.

I'd also like to invite our artist community to start preparing for the annual 'Harbour' Exhibition that will be on from Friday 7 August to Monday 2 September.

Shop7 ArtSpace Gallery is open from 10.30 am to 3.00 pm every day except Wednesdays. It is on the upper deck at the Bermagui wharf, next to the lift.

L. Jenkins

The Snow Queen

A magical opportunity for children this winter ... Sea Stars Drama invites you to an enchanting reimagining of Hans Christian Andersen's classic fairytale *The Snow Queen*.

A young girl, Gerda, must rescue her friend from the palace of the Snow Queen. Along the way she meets strange creatures, powerful sorceresses, talking ravens, robbers and wise women. This is a tale full of magic and humour. Gerda may be young, but she discovers that she has great strength.

This production, featuring children from Narooma and Tilba schools, will be staged at the Narooma Public School Hall in June.

The Snow Queen will have two performances only, on Saturday 27 June and Sunday 28 June, both performances at 3.00 pm.

Tickets \$10.00 a head, children and concessions \$5.00.

Bookings can be made at the 'Sea Stars Drama' website.

Sally Christiansen



Cast members L to R Amelia Mathews, Heidi Arbouw, Elora Ball, Rosella Ball and Emilia Hall hard at work raising money for the production at the Narooma Oyster Festival.

15 years of postcards at Bega's Spiral Gallery

The much-loved annual Plethora of Postcards exhibition returns to Spiral Gallery from 12 June to 7 July, celebrating 15 years of creativity, community and artistic surprises.

Visitors are invited to explore a fascinating collection of postcard-sized artworks created by artists from the local community and beyond.

Over the many years of annual postcard exhibitions, Spiral Gallery has received many thousands of postcards made from an extraordinary range of materials – from a moss-encrusted granite stone complete with stamp and message, to a half-eaten Vegemite sandwich preserved in resin. The more obscure the better! As long as the artwork is A6 size (one quarter of an A4 sheet), it will be accepted, displayed, admired, discussed and, possibly, sold in this unique and highly popular exhibition.

The idea for Plethora of Postcards was originally developed by Spiral members Diny Stewart and Jenny Mein. Diny has been a member since 2005 and, while working as the Community Arts Officer at Gasworks Arts Park in South Melbourne, she was inspired by a postcard exhibition at Linden Gallery in St Kilda. Jenny, a former teacher, was eager to create a community-based exhibition that encouraged participation from local schools, teachers and students, giving emerging artists the opportunity to showcase their creativity to family, friends and the wider community in a vibrant mid-winter exhibition. Jenny Mein has kindly agreed to judge this year's entries.

This year there are two special categories – In the Garden and 15 Years ... a continuous thread.

The opening event will be on Friday 12 June at 4.30 pm, with presentations of



Stitched Stamps – Variegated Fairy Wren
by Georgina Pender

the prizes for the various categories.

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

The Spiral Gallery is at 47 Church Street, Bega and is open from Monday to Friday from 10.00 am to 4.00 pm and from 10.00 am to 1.00 pm on Saturdays.



Train To Tarraganda by Sara Anderson



Echidna by Nadine Crawford



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Heart the Lover

Lily King
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Heart the Lover has been shortlisted for this year's Women's Prize for Fiction and Lily King will be a guest at the Sydney Writers Festival. King is the bestselling author of six novels and the winner of several literary prizes. She is well known in the US but was, until now, not as established in Australia. I came to this novel with some reluctance, especially when the blurb tells me the narrator is '... swept into an intoxicating world of academic fervour, rapid-fire banter and raucous card games'. I believed I was too old to enjoy novels about the formative years of university life, with seminars and lustful crushes. And the frequent comparisons to *Normal People* didn't help.

But ... I absolutely loved this book. It begins with a moving, witty and always relatable love affair between university students, then the joy of 'finding your tribe', of acceptance and making literary references that are both understood and appreciated. And of inventing absurd card games, hence the novel's title.

Jordan, our narrator, meets Sam and Yash in her senior 17th Century Literature class. These young men are the intellectual stars of the class and have the supreme confidence that Jordan lacks. A friendship begins and the intellectual sparring, the numerous literary references and the overall love and knowledge of literature is an utter delight and magnificently handled by King.

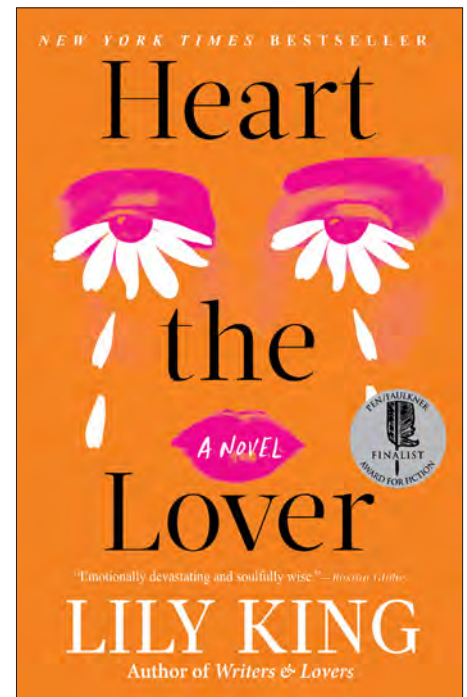
Jordan first has a relationship with Sam, but the real connection is always with Yash who, like Jordan, intends to be a writer. Jordan and Yash are indeed intertwined, however young love is complicated and a previous lover of one is the best friend of the other.

King is exploring the tragedy of a deep connection that comes too young and the bonds of male friendship.

The second half of the book reintroduces us to Jordan and Yash in middle-age. Jordan is a happily married, well respected writer and Yash is an unmarried human rights lawyer. King explores the remnants of the youthful intensity with the acceptance of loss and the relentlessness of time.

I'm not telling the rest of the plot.

Although all the characters are well



drawn, totally real and essential to the story, this novel is really a two-hander. It is Jordan and Yash and how decisions made when you are too young to make them can influence the trajectory of your life.

Intelligent, witty and moving. I cried and I hope any reader will.

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I've been sharing the cakes I bake for the Dissenters Lounge in the Once in a While newsletter that you can subscribe to via the Dissenters Lounge website. Now that the café space is also the Honorbread Lounge, you're welcome to bring your Honorbread coffee, cake and other purchases inside to enjoy in comfort, but we won't be serving coffee and cake from the Lounge itself.

I'll keep writing up the recipes I'm developing for the bakery – and for my own family – so if you like cooking with what's seasonal or just want someone else to test a recipe first, you can subscribe and keep up to date with what's going on at the Lounge and maybe have some baking inspiration too.

Meyer Lemon and Fennel Seed Pound Cake



Meyer Lemon and Fennel Seed Pound Cake. Photo Honor Northam

I love the simplicity and sturdiness of pound cake, the even measurements. It's like cake in boots – ready for anything. This is a bright, fragrant pound cake with gentle citrus of Meyer lemons with warm fennel seed – lovely with morning coffee or an afternoon cuppa. My tree is laden with just under-ripe Meyer Lemons which makes them a little less sweet. Everything is in grams because that's the only way I can bake confidently. I put zest and lightly toasted fennel seeds along the top as per the picture.

Ingredients:

200 g self-raising flour
 300 g plain flour
 3 g fine sea salt
 300 g caster sugar
 90 g milk
 300 g eggs (about 5-6 large eggs)
 10 g vanilla extract
 300 g unsalted butter, very soft
 4 g fennel seeds, lightly toasted then ground
 15 g finely grated Meyer lemon zest (from about 2-3 lemons)
 20-30 g Meyer lemon juice

Method

1. Heat the oven to 175 °C. Grease a rectangular or Bundt tin.

2. Sift the self-raising flour, plain flour and salt into a mixing bowl. Add the caster sugar and whisk briefly to combine.

3. In a jug, whisk together the milk, eggs and vanilla. Stir in the Meyer lemon zest and juice.

4. Add the soft butter and about half of the egg mixture to the dry ingredients. Mix on medium speed until the batter comes together and looks smooth and thick, then scrape down the bowl.

5. Add the remaining egg mixture in 2-3 additions, mixing just until incorporated each time.

6. Fold in the ground fennel seed by hand so it's evenly distributed through the batter.

7. Scrape the batter into the prepared tin and level the top.

8. Bake for 50 minutes, or until a skewer inserted into the centre comes out clean and the top springs back when lightly pressed.

9. Cool in the tin for 10-15 minutes, then turn the cake out onto a wire rack and leave to cool completely.

Meyer Lemon Glaze (optional)

For extra shine and flavour, drizzle this over the cooled cake.

150 g icing sugar, sifted
 25-30 g Meyer lemon juice
 Finely grated zest of ½ Meyer lemon (optional)

Whisk the icing sugar with 25 g Meyer lemon juice (and zest, if using) until smooth and just pourable; add a little more juice if needed. Place the cooled cake on a rack set over a tray and drizzle the glaze over the top, letting it run down the sides. Sprinkle top with zest and fennel seeds if desired. Leave to set for 20-30 minutes before slicing.

Ossobuco with Quince

This is a recipe that Tim and I both contributed to because I gave him a recipe and he did his own thing which is often how we work. I wanted to use quinces because they are one of the very best taste sensations of the autumn and I happen to have a few. I wanted lamb shanks and sent Tim to the butcher, and he came out with veal (are you starting to see a pattern here?). So here is what we cooked for a celebration dinner this week – slowbraised veal shank with quinces, onions and soft vegetables – rich, comforting and perfect with mashed potatoes, polenta or crusty bread.

Ingredients:

6 cross-cut slices of veal shank (about 1.5 kg total)
 4 g fine salt
 20 g plain flour
 50 g olive oil (30 g for browning, 20 g for vegetables)
 900 g quinces (about 3-4), rubbed clean to remove the fuzz
 200 g red onions, peeled
 100 g carrots, diced into 1 cm cubes
 100 g celery, diced into 1 cm cubes
 300 mls/g dry vermouth (or white wine)
 450 mls/g chicken stock
 1 sprig sage (or a few leaves)
 ½ bay leaf
 1 whole clove
 2 g whole black peppercorns
 Extra salt, to taste

To serve: mashed potatoes, soft polenta or crusty bread.

Method

1. Heat the oven to 180 °C (no fan). Pat the slices of veal shanks dry and make a few small, vertical cuts in the outer membrane so they don't curl.

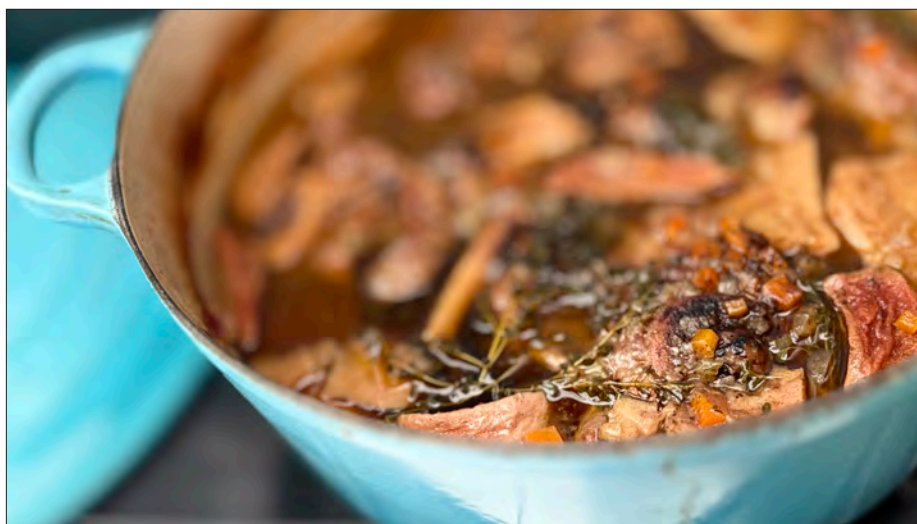
2. Season the shanks with the salt, then dust lightly with the flour, shaking off any excess.

3. Heat 30 g olive oil in a large, heavy, ovenproof pot over medium-high heat. Brown the shanks for about two minutes on each side until well coloured. Remove the meat and set aside.

4. Rub the quinces with a cloth to remove any fuzz, then cut into quarters and remove the cores. Cut half the quince into 1 cm slices and leave the rest as quarters.

5. Peel the red onions and cut them into quarters. Dice the carrots and celery into 1 cm pieces.

6. Add the remaining 20 g olive oil to the same pot and reduce the heat to medium. Add the onions, carrots, celery and all the quince pieces. Sauté for about



Ossobuco with Quince. Photo Honor Northam

three minutes, stirring, until they just start to colour.

7. Pour in the vermouth and simmer until almost completely reduced. Add the chicken stock, sage, bay leaf, clove and peppercorns. Bring just to the boil, then reduce the heat.

8. Return the browned veal shanks and any juices to the pot, nestling them into the quince and vegetables. Cover with a lid.

9. Place the pot in the lower half of the oven and braise for about one hour. Carefully turn the shanks, cover again and braise for another hour, or until the meat is very tender and the quince is soft.

10. Taste the sauce and adjust seasoning with a little extra salt if needed. Serve the ossobuco with the quince, onions and vegetables spooned over the top, with mashed potatoes, polenta or crusty bread to soak up the juices.

REGISTERED NURSES WANTED Nardy House, Quaama

- Join a compassionate team providing care for people with profound disabilities.
- We're seeking reliable, Registered Nurses who value person-centred care and want to work in a supportive environment.
- Experience is welcome, but a commitment to clinical care is key.

Location: Nardy House, Princes Hwy, Quaama. Phone: 6493 8120

Permanent part time and casual positions available

Inquiries to: servicecoordinator@nardyhouse.com.au



Beauty without the Burden

In a formal garden, every hedge is crisply clipped, plant spacing is precise and repeated planting patterns create an immediate sense of calm and intention. The effect is composed and deeply satisfying.

Yet this same symmetry carries a hidden vulnerability. When a plant dies, the gap becomes glaring. Replacing it with a small, inexpensive specimen may leave an obvious void for years, whilst buying a mature replacement to restore the balance immediately may be expensive and unrealistic. In highly formal designs, every imperfection stands out.

By contrast, looser gardens rarely feel visually wrong. Plants self-seed, spill into one another, and overlap in soft layers. Diversity and natural regeneration absorb losses into the whole rather than spotlighting every gap. The eye accepts the gentle shifts as part of the living scene.

Of course, complete chaos brings its own difficulties. Without structure, a garden can feel exhausting and hard to maintain. The eye needs places to rest.

Many of the most liveable home gardens sit comfortably between these two approaches, in a style which we might call relaxed formalism.

This style retains the strengths of formal design with a strong underlying structure, clean lines along paths and edges and strategic repetition of key plants for rhythm and calm. At the same time, it allows softer, more flexible planting that can absorb changes. Self-seeding is welcomed in some areas while the most unruly growth is gently edited. Symmetry is suggested rather than strictly enforced. The garden has rules, but they are not rigid.

This balanced approach is increasingly attractive for practical as well as aesthetic reasons. Gardens are expensive to establish and maintain. Water is less predictable, plant prices continue to rise and, as both gardens and gardeners age, the burden of constant control becomes harder to sustain. A missed pruning, a tough summer or the loss of a key plant should not unravel the entire picture.

Relaxed formalism creates gardens that absorb change more gracefully. It combines enough repetition and structure to feel intentional and balanced, while embracing enough spontaneity and randomness to shield against any losses. The design negotiates with reality instead of fighting against it.



Red hot pokers are aflame

In the end, the most satisfying gardens are rarely those held in perfect order at all costs. They are the ones where structure and life are allowed to coexist. Frost, drought, time and the plants themselves all contribute to the evolving picture. Relaxed formalism offers a more resilient path, one where a garden can remain beautiful even when it is not flawless.

Around town, hibiscus still offers cheerful colour after months of blooming. Grevilleas are throwing out another round of flowers. Camellias are showing off their seasonal best and kniphofia (red hot pokers) are lighting up gardens like flaming torches.

In the veggie patch, options are thinning. It's your last call for planting garlic. Alliums like onions and shallots can still go in, but that's about it for now.

Got a gardening question, plant mystery or pest problem? Drop us a line at gardening@thetriangle.org.au. We'd love to hear from you.

Happy growing!



Camelia sasanqua Early Pearly



Grevillea 'Superb'

COMMUNITY NOTICES

ALCOHOLICS ANONYMOUS

Bermagui Saturdays 2pm at the Anglican Church Hall, Ph: Dave on 6493 5014

ANGLICAN PARISH OF COBARGO/BERMAGUI/QUAAMA

For service times and contact details please check our website: anglicanchurchcobargobermagui.org.au
For enquires please email: info@anglicanchurchcobargobermagui.org.au

ANIMAL WELFARE LEAGUE

Far South Coast Branch promotes the welfare of companion animals and responsible pet ownership. Call 0400 372 609

BERMAGUI BAPTIST CHURCH

West Street, Bermagui. All Welcome.
Family Service Sundays 10.00am - 12pm

BERMAGUI CROQUET CLUB

Every Sunday morning at 10am behind the Bermagui Country Club. Beginners and new members welcome.
Contact Bermagui Country Club on 6493 4340

BERMAGUI CWA

Meet 2nd Tuesday of each month at CWA Hall, 10 Corunna Street, Bermagui.
Contact Amanda Greedy 0413 613 773
cwa.bermagui@gmail.com

BERMAGUI DUNE CARE

Meets on the 3rd Sunday of each month
Contact: bermaguidunecare@skymesh.com.au

BERMAGUI GARDEN GROUP

1st Tuesday every Month 10am until 12 noon, venues vary. Phone Christine 0400 301 040

BERMAGUI HISTORICAL SOCIETY

Museum Open Tuesdays & Thursdays 10am - 2pm. Researchers & helpers welcome.
Contact bermaguimuseum@gmail.com

BERMAGUI & DISTRICT LIONS CLUB

New members welcome. Meet 1st Thurs each month at Cobargo Hotel & 3rd Thurs at Bermagui Country Club at 12 for 12.30pm
Enquiries: Geoff 0407 164 466

THE BERMAGUI MARKET

Last Sunday of the month. Coordinated by the Bermagui Red Cross. Gary Stevens, 6493 6581.

BERMAGUI MEN'S SHED

Meets Tues, Thurs & Sat from 10am @ new shed adjacent to the council depot on Bermagui Tathra Rd. All men are welcome.
Contact Ian Bailey 0409 691 458

BERMAGUI PROBUS

Meets at 10am to 12pm on the 2nd Monday of each month at the Men's Shed meeting room. Bermagui Tathra Rd. Contact Lorraine Courtis email lcou6446@bigpond.net.au

BERMAGUI SENIORS' SOCIAL CLUB

Meets the 1st Wed, 11.30am at the Bermagui Country Club, with social luncheons to follow. New members are most welcome.
Enquiries: bermaguiseniors@gmail.com

CATHOLIC CHURCH

Weekend Mass times.
Bermagui - Sun 7:30am Cobargo - Sat 5pm

Community Notices are advertised in *The Triangle* for non-profit groups free of charge. If your organisation would like to be listed or if details change, please contact us at: contributions@thetriangle.org.au

COBARGO AND DISTRICT ENERGY TRANSITION GROUP INC (CaDET)
Email - renewablecobargo@gmail.com
www.renewablecobargo.com

COBARGO CREATORS

Established in 2012, a volunteer-run, not-for-profit art collective. Manages the Cobargo Creators Art Gallery. New members and volunteers always welcome! Committee meets monthly. email: mail@cobargocreators.org

COBARGO CWA

Meets in the CWA Rooms, 5 Bermagui St 2nd Tues of the month, 10.30am.
cwa.cobargo@gmail.com
Cottage Hire 6493 6428 or 0429 933 686

COBARGO DISTRICT MUSEUM

The Cobargo Museum: researching local history, old photos & information. New members welcome.
Contacts: Vicky Hoyer 0422 377 278
Bev Holland 0408 280 024

COBARGO PRESCHOOL

Child centred, play based preschool education for 3-5 year olds.
Mon - Thurs during school terms
0455 043 489 cobargopreschool@gmail.com
www.cobargopreschool.com.au

COBARGO QUAAMA BUSINESS RECOVERY GROUP INC (CQBRG)

New Members Welcome!
Enquiries: CQBRG Secretary Ph: 0418 361 781
cqbrgroup@gmail.com www.cqbr.org.au

COBARGO RSL HALL

Hall bookings and inquiries:
Graham Churchill
0409 638 323 / cobargorsl@gmail.com

COBARGO & DISTRICT RED CROSS

For meeting dates or catering enquiries phone Kathy Rix 0488 048 701

COBARGO SCHOOL OF ARTS

Hall bookings and inquiries:
Don 0432 508 518 / cobargohall@gmail.com

1ST COBARGO SCOUT GROUP

Children 6 - 18yrs. Meetings 6.30pm to 8pm in school term Cobargo Showground dining hall.
Contact Graham Parr on 0429 936 795.

COBARGO SHOWGROUND

Contact: Mike Nicholas m: 0414 012 287
miknik62@hotmail.com for bookings

COBARGO SHOW MEETING

Monthly 2nd Wednesday, 7.00 pm - Cobargo Showground dining hall. Contact Naomi 0417 456 354 secretarycobargoshow@yahoo.com.au

COBARGO TOURIST & BUSINESS ASSOC

Meets every 2nd Tuesdays, 6pm @ the CWA cottage. Contact: Janet Doolin 0409 033 828

DIGNAMS CREEK COMMUNITY GROUP

Meets randomly. Contact Nick van Stek, Pres. 0439 361 118 or Felicity Ruby, Sec. 0452 161 673

KAMALASHILA TIBETAN BUDDHIST CENTRE

Every Sunday
Sunday guided meditation 10am - 11am
Self-guided meditation 10am - 11am
By donations. Everyone is welcome.
9000 Princes Highway, Tilba

MACKILLOP FAMILY SERVICES

Empowering children and families.
Become a foster carer today.
Contact: 1300 791 677

MOBILE TOY LIBRARY & PARENTING RESOURCE SERVICE
All parents of children 0-6 welcome to join.
Enquiries: 6496 1918

OPEN SANCTUARY AT TILBA TILBA

Meditations, discussions, guest speakers & special events.
opensanctuarytilba.org and on facebook.
Contact: Linda Chapman 0422 273 021

QUAAMA / COBARGO QUILTERS

Meets Mondays 10am-3.00pm in the CWA Cottage, Bermagui Road, Cobargo. Anyone welcome who does patchwork, quilting, or any other fibre or needlecraft. Contact Lorraine James 0459 022 368 or Leanne Tett 0408 627 103

QUAAMA MEN'S SHED

Meets Weds from 10am, 20 Bermagui Street John Preston (President) 0429 179 184
Ron Higgins on 0408 788 528.
All men are welcome.

QUAAMA SCHOOL OF ARTS

Hall bookings and inquiries:
Call 0490 902 616
quaamahallbookings@gmail.com

SOAPI COMMUNITY THEATRE

School of Arts Players Inc (SOAPI) writes, produces and performs theatre in the region. 10 years to adult. No experience necessary.
Facebook @SOAPItheatre or call Robyn Freedman 0410 525 968

TILBA CWA

Meeting and lunch
2nd Thursday of the month at 11am
Call Helen Thomson 0407 100 710

TILBA MARKET

Home grown, Hand made, Grow it, Make it, Sew it, Bake it.
Saturdays 9am to 1pm, Bate St, Central Tilba
Stall booking essential. Phone 0490 130 478.

TRIANGLE TOOL LIBRARY

Behind the Cobargo Co-op
Open 9am-12pm on Tues, Fri and Sat
www.triangletoolibrary.org.au
Lynn 0411 432 533 or Nacre 0419 425 208

U3A BERMAGUI

Lifelong Learning Opportunities
For a full list of courses and timetable visit: u3abermagui.com.au

UNITING CHURCH SERVICES

Narooma - Sundays at 9am, 134 Wagonga St.
Cobargo - 2nd Sunday at 11.00am.
4th Sun Prayer & Praise (ecumenical) at 11am.
38 Bermagui Road, Cobargo
Phone Di: 4476 2024 mtdromedary.uca.org.au

THE YUIN FOLK CLUB

The Yuin Folk Club organises the annual Cobargo Folk Festival and hosts folk music concerts throughout the year.
Details at www.cobargofolkfestival.com
Ph. Secretary Chris Walters 0476 787 480,
Treasurer Peter Shears 0439 738 377 or email info@cobargofolkfestival.com

For the fridge door

JUNE	WHAT	WHERE	TIME
All June & July	20th anniversary exhibition of members past & present. Sat 6, party pg 33	Lazy Lizard, Cobargo	M-F 10 - 3 Sat 10 - 1
Mon 1 - Tues 23	1. Helen Stafford Winter Woolies 2. Gallery members & friends 3. Fungi art from Fri 12 pg 33	Shop7 ArtSpace, Bermagui Wharf	Thurs - Tues 10.30 - 3
Sat 6	SHASA has an EV Expo where you can testdrive and ask questions pg 27	Moruya Country Markets, Riverside Park	8 - 12.30
	Andrea Lam, violinist Andrew Haveron, and cellist Umberto Clerici pg 32	Windsong Pavilion, Four Winds, Barragga Bay	2 pm
Sun 7	Andrea Lam, violinist Andrew Haveron, and cellist Umberto Clerici pg 32	Windsong Pavilion, Four Winds, Barragga Bay	11 am & 2 pm
Fri 12 - 12 July	Fungi Festival celebrating all things fungal, many events & activities pg 5	All along the Sapphire Coast	Information on website
Fri 12	Compassionate Care Collective at their stall, talking end-of-life concerns pg 6	Volunteers Expo, Memorial RSL Hall Moruya	11 - 2
Fri 12 Opening 4.30	Plethora of Postcards, group show, adult & young people pg 34	Spiral Gallery, 47 Church St, Bega	M-F 10 - 4 Sat 10 - 1
Sat 13	Worldwide Knit in Public Day - bring your knitting and rug up pg 12	Outside the Cobargo Creators	10 - 12 noon
	Handel v Bononcini voice & instrument concert pg 31	Twyford Hall, Merimbula	3 pm
Sun 14	Volunteer for a working bee for the Bermagui Wetlands pg 18	Bermagui Wetlands	Information upon enquiry
	Handel v Bononcini voice & instrument concert pg 31	Sacred Heart Catholic Church, Moruya	2 pm
Tues 23	Biggest Morning Tea fundraiser for the Cancer Council pg 17	Bermagui Country Club	10 am
Sat 27 & Sun 28	<i>The Snow Queen</i> , children's theatre production, featuring children from Tilba & Narooma Public Schools pg 33	Narooma Public School Hall	Both days - 3 pm performances
Sun 28	Renewable Bermagui Market Stall available with all our factsheets, pg 16	Bermi Red Cross Market Surf Club carpark	8 - 12
	ORRCA whale census day. Citizen sightings, become involved pg 23	Headland, Dickinson Pt, Bermagui is one of 27 official sites	10 - 12
	<i>The Iliad Out Loud</i> , performance with musical accompaniment pg 32	Windsong Pavilion, Four Winds, Barragga Bay	Part 1: 10 - 12 Part 2: 1 - 3 Part 3: 4 - 6