

THE TRIANGLE

COMMUNITY NEWS

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QUAAMA COBARGO BERMAGUI TILBA & LOCALITIES

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Aussie Bird Count is back for 2026

Birds are everywhere. In our backyards, balconies, local parks and schoolyards, and they have amazing stories to tell us about the health of our environment. Right now, one in six Australian birds face the threat of extinction, making it more important than ever to pay attention.

The Aussie Bird Count is a fun, easy way to help create a national snapshot of the birds in nature around us. With just 20 minutes, you can help build a picture of how our feathered friends are faring and contribute to something that really counts.

From 19 to 25 October, tens of thousands of Australians will spend just 20 minutes counting the birds around them – in backyards, balconies, schoolyards and local parks. Last year, 64,000 people counted more than 5 million birds – and they would love you to help make this year's Count their biggest yet.

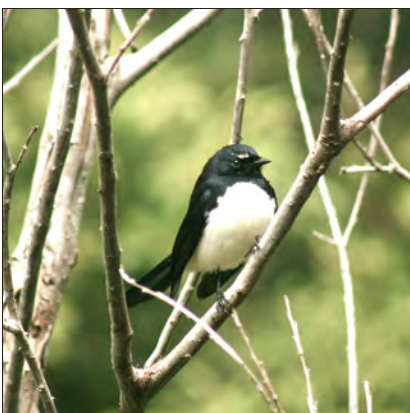
You don't need to be a bird expert to join the Count. The free Aussie Bird Count app will guide you every step of the way. All you need is 20 minutes and a little curiosity. Discover the birds around you, connect with nature and feel great knowing your sightings are contributing to citizen-science.

Start now by spending some time getting to know the birds in your area and invite your friends and family to join in so you have more eyes (and ears) helping you spot birds during Count week.

You can count as many times and in as many places as you like over the week, and every count counts!

For more information search for 'aussie bird count 2026' and visit the BirdLife Australia website.

Marita Reynolds



Photos: Jo Forbes, Flick Ruby and Deb Worgan

Winds of Change

The winds of change are blowing through the Triangle. ‘Winds of change’ has a wide meaning that refers to powerful, sweeping, and often inevitable forces that can bring about a major transformation in politics, society, or in personal life.

Tragically we lost one of our own, Stuart Absalom, to illness and also three key long serving committee members who have stepped down after providing amazing service over a long period to *The Triangle* – and through this to the Triangle readership. Our heartfelt thanks.

At the same time, we have been overwhelmed with a host of talented replacements who have stepped up at our recent AGM. This in itself reflects the value of *The Triangle* and the community support that we rely upon. The future is different but full of promise for our publication.

However, the future will also throw up other challenges that need to be dealt with locally and in the wider community.

Change, of course, does not stop at the boundaries of the Triangle. Across Australia, questions about population, housing, migration and social cohesion are becoming increasingly prominent – and increasingly politicised.

While our politicians and their parties are manoeuvring for any advantage they can grasp, we seem to be having a debate, or rather a lack of real debate,

about immigration in general and migrant numbers in particular, without an appropriate context.

Across many democracies, there has been a discernible retreat from multiculturalism and a resurgence of political movements promising greater cultural homogeneity and tighter migration controls. Economic insecurity, housing pressure and declining trust in institutions have provided fertile ground for those arguments.

While some former leaders have long expressed a rejection of strict monocultural demands, they rightly point out that modern Australia was (and is) built on welcoming people who seek to become a part of the national community but warn that institutionalising differences can damage social cohesion.

Sadly, we are now seeing migration being weaponised for political advantage by some individuals and organisations that want us to believe that too many migrants are taking our jobs, inflating house prices, and leaving many of the existing community without viable housing options. If only it were that simple.

While migration can add to demand for housing when population growth is rapid, blaming migrants for the housing crisis confuses one area of demand with the much bigger failure to build enough available homes and properly plan for

population growth. In fact, the reality is that the current housing problems have been brewing for years with successive governments, and voters, having allowed houses to become the basis for wealth accumulation in our society. Tax settings, investor demand, short-term letting, constrained land supply, slow approvals and declining construction productivity have all contributed to today’s affordability crisis.

We live in an area with a vibrant tourist economy, but how many properties lie vacant for most of the year and are then rented during the holidays at exorbitant prices?

In terms of employment, living in rural areas makes us all aware of how vital a wide range of skilled migrants are to our community and economy, especially in health care services.

Research in Australia generally indicates that immigration has little negative impact on employment or on existing wages. In fact, skilled immigration helps fill labour shortages and expands the economy. Yet the complexity of that picture is easily lost when migration becomes a convenient political shorthand for pressures that have developed over decades.

At both the local and wider levels let’s focus on the real issues during our ‘winds of change’.

The Triangle President’s Report – AGM 2026

The Triangle continues to serve the community, in ways that are creative and intriguing, relevant and inspiring. May we be up to the challenge of growing and adapting to our community’s changing needs, while at the same time acknowledging our own individual needs.

I’m quoting myself from the 2025 President’s Report – the words still ring true, and it seems to be a portent of my own individual needs, which was the announcement of my stepping down from the President’s office and subsequent resignation from the committee. I have no words to describe how much *The Triangle* has meant to me; it’s been a proud part of my identity for over ten years. *The Triangle* itself is the abstract, the idea, but it’s working with the committee – the

colleagues who have become friends, that I will miss terribly.

And, on that note, we will miss Stuart Absalom all the more as he has died recently and he will be forever remembered in *The Triangle* as our highly respected Tilba correspondent and an all-encompassing, involved community member and dear friend.

These two leavings, open up room for change and new possibilities. It is a necessary part of any change, be it growth or some version of decay. That is what *The Triangle* is or can become. A different version of itself, changing over time, adapting. This is my challenge – to live my life without (officially) *The Triangle*. It’s been an absolute joy and honour.

Linda Sang

Well Thumbed Books

Quality second-hand books. Fiction, non-fiction, children’s books plus more.

Find us at:

51 Princes Highway, Cobargo

Mon-Fri: 10 am to 3 pm,

Saturday: 9am to 1pm





Thumbs UP

Talk around Quaama says thumbs up to the Council town guys for keeping the park lawn looking fresh and clean; the afternoon weather has been lovely for kids playing handball, riding bikes and as always enjoying the slide.

To Annette Kennewell for dropping off triangle shaped egg and lettuce sangos and a sweet slice for the recent *The Triangle* AGM. Your triangle shaped thoughtfulness and kindness nourished our bellies and spirit. Thanks mate!

To the Cobargo Public School P&C for running a fabulous kids disco that brought together so many kids for a wild night of dancing!

Thumbs DOWN

A thumbs down to people walking along Dry River and smashing their bottles along the way – be mindful, many people enjoy this area, including kids and pets!



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, Bermagui Wharf Seafood, Boneless, 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

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 20th of the month. Please email your contribution or questions to contributions@thetriangle.org.au.

Disclaimer

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

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

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

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Go to thetriangle.org.au and click on subscribe along the bottom of the home page.

Welcome to our new *Triangle* Teamsters

There were some tears at the recent *Triangle* AGM as we farewelled Linda Sang, bhagya and Angela Marshall from the Committee, and as we grieved our beloved long-time contributor and friend, Stuart Absalom. There were also sighs of relief and joy from those staying on – Debbie, Steve, Marita, Tikka, Flick – when four fabulous new people stepped up to join the Committee. A warm welcome to:

Alison Maples (Treasurer) is a retired business analyst who now enjoys volunteering, singing, and playing the ukulele.

Donna Portland (Committee) has had several lives – nurse, yachtie, recruiter, journalist and now real estate agent. Donna moved to Bermagui in 2025, where she has happily immersed herself in the local community.

Kim Mangan (Committee) is a mother, wife, homemaker and garden lady who has been living in the Triangle area since 2016.

Jo Forbes (Committee) is a book lover, perpetual student,

amateur photographer, and tree planter. She moved to the Triangle area in 2019.

When one of the founders of *The Triangle*, Louise Brown stepped aside in 2013, she said, ‘You can create something, but it can only be deemed a success if it survives when you walk away’. More than fifty people over 24 years have served our community through working to make *The Triangle*. Thank you one and all.



The Triangle team. Photo: Flick Ruby.

New online scam to watch for

There are reports in scam watcher sites of a new method scammers are using to separate us from our money. It works like this: the scammer buys your credit card information from the dark web and, in the way we’ve been seeing for years, uses your card to buy something for themselves. Your bank picks up that you’ve never bought any gaming technology in London and sends you an email to check if the transaction is yours.

Normally, you would have a look and say ‘no, it’s a fraud, stop the payment’. The new twist? At the same time as they’re using your credit card, they also flood your inbox with spam hoping that you won’t see an alert from your bank buried amongst the spam. Sometimes it works, and it works better if your bank sends email alerts than if it sends text messages.

Tikka Wilson

Attention all Recycled Teenagers

Come along to The Bermagui Country Club on Sunday, 25 October, where Club management and I will be presenting a fun afternoon of great country music, delivered by fantastic local country music artists.



Admission will be \$5.00 (less than a cup of coffee) and a raffle will be drawn on the day, with every cent going to our own local Cancer Assistance charity, Bega Valley Can Assist.

Start time is 1.30 pm however doors open at 11.30 am when visitors can enjoy a wonderful meal in the Club before the show starts.

Lori Hammerton

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



Don't wait for the smoke:

Prepare now for bushfire season

Every year, as summer approaches, we're reminded to prepare our homes and properties for the possibility of bushfire. This year, after a particularly dry spell, that message feels especially important.

I remember the 2019–2020 Black Summer bushfires vividly. My family did a thorough preparation to protect their farm at Coolagolite and fought the fire as it swept through. Fortunately, they had invested in new firefighting equipment and were able to pump water from their dam. They lost fences, livestock and paddocks but managed to save their house, garden and shed.

Others were not so fortunate. Across our region, lives were lost and homes were destroyed. At times, the devastation seemed almost random. A sudden change in wind direction altered the course of the fire in minutes; and luck ran both ways.

Even living on the coast, you are still at risk, as burning embers can travel well ahead of the fire front, landing in gutters, gardens and around buildings and starting spot fires.

The good news is that there is plenty you can do now to prepare including these few simple things:

- Download the Hazards Near Me NSW app and set up a Watch Zone for your area to receive alerts.
- Know your local Neighbourhood Safer Places in case your bushfire survival plan cannot safely be actioned.
- Save important numbers including the Far South Coast Fire Control Centre in Bega (02 6494 7400), the NSW RFS Bush Fire Information Line (1800 679 737) and always call 000 in an emergency.

- Prepare your Bush Fire Survival Plan now and decide whether you will leave early or stay and fight the fire.

The RFS message is simple: a well-prepared home has a better chance of surviving a bushfire or ember attack. So, start preparing now!

For more information: visit the RFS website.

Donna Portland



Simon Kube and son Hamish test out the fire truck at the Bermagui Get Ready day. Photo: Deb Worgan

Boccia finalists again!

The Narooma High School Boccia team travelled to Sydney Olympic Park at the end of July to compete in the Boccia State Championships.

Year 7 student, Samuel O'Rouke, is a valuable member of that team and is already a state representative in Boccia. Samuel was joined by five other Narooma High School students - Luke, Nyara,

Giovanna, Kobe and Kaitlyn - at the State finals. The team won their regional final against other local High Schools and made the Finals for the second year running.

They had a great trip away, making new friends and sharing their stories of our local area with kids from all over NSW.

Kate Klose



Nyara, Kaitlyn, Giovanna, Samuel, Luke, Kobe. Photo: Kylie Thomas.

Buddhist Basics

There will be a weekend of teachings covering the basic tenets of Tibetan Buddhism for anyone interested during the second weekend of October. The two-day program follows a step-by-step framework that organises the Buddha's teachings into a clear, sequential roadmap for spiritual development and ultimately, enlightenment. Lamrim, as the teachings are known, uses analytical meditation to guide practitioners from everyday life to full awakening over time.

The topics will explore ways of freeing the mind from habitual hindrances through wisdom and compassion, examining the preciousness and opportunities of this human life, the

impermanent nature of all things, and the causes shaping our lives.

The Venerable Zasep Rinpoche, who has visited our area over some decades, has emphasised the importance of these teachings. One of his long-term students, Pedro Souza, will lead the weekend retreat.

The retreat will be held at Gentle Valley, 11169 Princes Hwy, Cobargo, NSW, on Saturday and Sunday 10 and 11 October, from 9.00 am to 4.00 pm. The suggested donation is \$50 per day. For information and bookings please contact Rosemary Beaumont on robeau13@gmail.com.

Rosemary Beaumont

View from the Verandah at Edge FM

I am standing on the verandah of the old nurse's quarters next to the Old Bega Hospital. I can hear the leaves of kurrajong trees shaking in the wind as I look out across the valley to Biamanga and along the range to Gulaga.

Behind me in the Edge FM studio, Ian Campbell is presenting his radio show after a break of many years from presenting breakfast on ABC South East. I can hear him singing along to Genesis through the old French doors.



The 93.7 Edge FM team

September was busy at the station: we trained three new presenters – Monika Ryan, whose new show, 'Awkwardly Authentic', is about neurodiversity; Atiqah Addy's 'Mixtape' features music from Europe; and Ian's show, 'The Crackle', features a vinyl album every Sunday. Quite the variety I think.

We have new sponsors too – a criminal law firm, a record store, and Spiral Gallery. We also welcomed new committee members, creating a beautifully diverse Edge committee to steer us into the future.

I felt a little nervous the last week in September when Edge FM presented the resurrected Battle of the Bands for local musicians under 25 years. I wanted the posters to look as non-AI as possible, so one of our band members coloured them in before I printed them and put them up around town.

It is warm, warmer than it probably should be, and the strong winds will be creating anxiety all along the coast. I'm grateful our new climate change program will be ready in October.

October. Another busy month, another new show about caring for these lands. The lands of the Djiringanj. It's going to be warm.

Our Reptile Rescue sponsor has recommenced his messaging for the summer. Watch where you're walking, mind how you go, tune in.

Lisa Herbert

Anglican Churches of Bermagui Cobargo and Quaama

Service times in October

**Special combined service at
Bermagui on 4th Oct.**

**Blessing of the Animals service
at 10am.**

**Bermagui at 8.30am - 11th,
18th, 25th**

Cobargo at 10.30am - 11th, 18th

Quaama at 8.30am - 25th

**Cobargo High Tea on 20th at
10.30am**

**Contact: Vanessa Williams
Parish Administrator, 0408 177
131
anglicanchurchcobargobermagui.org.au**

Dying at Home: More Than a Wish

In our monthly Life and Death Conversation Circle events we often hear, 'I want to die peacefully, quickly, and at home.' Many add what they do not want – hospital, residential care, or suffering for themselves and loved ones.

Yet dying at home is not simply a preference. It is a pathway requiring preparation, practical support, and a resourced circle of care before exhaustion sets in.

Recently, I supported a family whose father wanted to die at home. For 18 months, his wife and daughter provided extraordinary care. Then his decline accelerated over a weekend – when urgent home supports are hard to arrange. Exhausted, they reached out to the Compassionate Care Collective.

I arrived within minutes. Recognising he was in his final days, I contacted fellow Collective member Christiane Violet, who has over 40 years of palliative care experience.

Together, we assisted with immediate comfort measures and helped prepare the family for Monday's clinical calls. He died gently the following Wednesday, surrounded by his loving family.

Around-the-clock home care is physically and emotionally demanding. When a person becomes bed-bound, ordinary routines give way to complex care needs. Bringing in support early is not defeat; it protects everyone involved.

Australia's End-of-Life Pathway, under the Support at Home program, offers crucial help. Eligible individuals (aged 65+, or 50+ for First Nations people) with a life expectancy under three months, can access up to \$25,000 for up to 16 weeks of in-home services – including nursing, care coordination, personal care, and domestic support.

Because this high priority pathway requires a GP or nurse practitioner assessment, early preparation is vital. Speak with your GP, palliative care team, or My Aged Care early – before a weekend crisis occurs.

If dying at home is your wish, ask not only, 'Where do I want to die?'

Ask, 'What will my circle of care need for that to be possible?'

Kerryn Davey

Women's Radiant Renewal Spring Retreat

In a world that asks us to keep going, creating space for deep rest and renewal can be one of the greatest gifts we give ourselves.

Between work, family, relationships and the demands of everyday life, it is easy to keep moving without pausing to listen to what our bodies need. Rest is more than stopping. It gives us an opportunity to reconnect, nourish ourselves and return to balance.

Spring invites new beginnings; it reminds us that before we reach for growth and expansion, we need to nourish our roots. It is a time to consider what we want to nurture, what we are ready to leave behind and what we want to carry forward.

This October, Angie Liu of Piniri Wellbeing and Holly Brocklebank of Innate Being Therapies invite women to the Women's Radiant Renewal Spring Retreat, held at the Kamalashila Tibetan Buddhist Centre, at the foot of Mount Gulaga in Tilba Tilba.

Drawing on the Chinese Five Element philosophy, Qigong and the wisdom of nature, the retreat offers space to explore how we move, rest, nourish and grow through the changing seasons.

Over four days, women will experience Qigong, Yin Yoga, embodied movement and dance, sound healing, art and reflection, seasonal cooking, nourishing shared meals, ocean immersion and nature walks. Evening practices and rituals offer further space to settle the body, soften the mind and simply be.

Women will leave feeling empowered with practical tools to support deep rest and nervous system wellbeing, using the Five Elements as a framework they can return to in everyday life.

This is a chance to step away from the pace of everyday life, reconnect with yourself and return renewed.

No experience needed. No need to be 'ready'. Just space to breathe.

The Retreat will be held from 16 to 19 October. Offsite accommodation is available from \$629. For bookings search for 'piniri events' and scroll down to Women's Radiant Renewal.

Angie Liu



Retreat participants at the 2025 Women's Radiant Renewal Spring retreat, Kamalashila Buddhist Temple. Photo: Angie Liu.

Retreats with Shanti & Sol

Fifteen years ago, we began hosting seasonal retreats for all ages with the intentions of supporting people to be immersed in the healing power of nature, to access their innate inner wellbeing, and to celebrate the miracle of life – in community.

Deep in the forest beside the beautiful Belimbla Creek, inland from Bodalla, we enjoyed retreats for nine years before the

2019-2020 fire destroyed our infrastructure. It has been a challenging, but also amazing journey to watch, and work as the forest came back to life and our retreats became stronger than ever. We have since moved our home and retreats to very special, spacious and private lands on the fresh waters of Dignams Creek.

Our three-day program fosters a sense of devotion. For us 'devotion' is free of

dogma or theologies and is a state of open heartedness where we can access gratitude, love and wonder for the mystery of life. We include a sweat lodge, meditations, yoga, group singing, ecstatic dance, guest workshops, a labyrinth walk, cooking as well as feasting together around an open fire. There are also fun activities for kids. Having all ages present has been a great way to bring the innocent, joyful and playful energies, and teachings of children, into our gatherings.

We are both trained breathworkers and offer a two-hour group breathwork session for deep transformational healing. We have loved being able to contribute to the spiritual health of those who join our gatherings and to be a part of warm-hearted community building.

Our next 'Spring Full Moon Retreat' will be held from 23 October to 26 October.

For more information and bookings, email: shantiramana1111@gmail.com or check out our Facebook page: 'Retreats with Shanti & Sol'.

Shanti and Sol



Last summer's retreat at Siam Sanctuary, Dignams Creek. Photo: Sol Ramana.

Quaama Public School Happenings

There are many lovely advantages to having your child attend a small school. Quaama Public School may be small in population, but it has a packed calendar with a vast variety of unique learning opportunities for students. Principal Daniel Roe was beaming at a recent P&C meeting as he recalled that multiple visitors to the school had commented on the peaceful, settled and engaged learning environment.

Upon reflection, the Term 3 calendar certainly has been quite full. The school has welcomed a diverse range of teaching and support staff recently, including weekly Spanish lessons, library visits incorporating AUSLAN, tennis workshops and the FLING Physical Theatre.

The school's senior students hosted their annual Fundraiser in the Park. Matthew Farran, the senior classroom teacher, said the class thanked all those who contributed. It was a glorious morning of weather and with plenty of people tasting the baked goods and bacon and egg rolls.

The senior class achieved their aim to raise money to support their sponsorship of a Kenyan student, Muthea, and her community – a fantastic result!

The next fundraiser will be the Christmas Fair in December.

The students enjoyed their first lunch orders from the school canteen for many years. The canteen was lively with volunteers cooking and preparing ham and cheese toasties, sausage rolls, chicken wraps as well as delicious muffins and fruit salads. The smiling faces and lovely manners arriving at the canteen window were a joy.

The Small School, Big Heart spirit is echoed in the efforts of those who are able to give their time. A very big thank you to the wonderful volunteers for the day – Hollie Harvey, Jess Stokes and Vicki Harding; it was a pleasure to collaborate with such generous people.

Canteen dates in Term 4 are 22 October, 5 and 19 November as well as 3 and 17 December. Volunteers will be paired with a parent helper to ensure many hands make light work.

If you are interested in more information or have the capacity to lend a hand, please contact Kim Mangan on 0450 533 665. We would love to have your involvement!

With the end of the year around the corner, Quaama Public



Frank, Alby and Iluka waiting for their canteen orders.
Photos courtesy of Quaama Public School.

School is holding Kindy Orientation sessions for any families in the area looking to enrol their children.

The P&C will host a morning tea on Thursday, 12 November at 10.00 am for parents and community members interested in finding out more about the school's beautiful spaces, exciting learning programs and opportunities. Senior students and canteen staff will prepare a selection of sweets and baked goods for all to enjoy.

QPS Kindy Orientation Days

- Wed 21st October (9.30am- 10.30am)
- Wed 28th October (10.30am - 11.30am)
- Thur 5th November (9.30am - 11.30am)
- Thur 12th November (9.30am - 12.15pm)*

*This includes a parent information session at 9.30am

Around the Village

The weather has hit the village in a splendid blossom of colour, many gardens are looking lovely and with this warm weather, many folk are discussing the summer heat we could expect this year.

How wonderful that there seems to be many opportunities for the community to come together as the warmer spring weather approaches. The Quaama Hall Committee will host regular gardening days moving into mid-October, which is great news for the village. Hopefully with a bit of effort the space can be brought back to a more maintainable level.

Check the community notice board at the hall and online for more details.

There will continue to be fortnightly community meet-ups on Wednesdays at the Hall. Everyone is welcome from 11.00 am to 1.00 pm from 14 October.

The School will hold their annual P&C Mango Fundraiser for collection in December. This is a time that many families look forward to as those sweet, fresh mangoes are such a great price!

The School P&C will also host a morning tea on Thursday, 12 November at 10.00 am for parents and community members. Everyone is welcome.



Students' portrait artworks and their Spanish phrase booklets.

Quaama School's Solar Vehicle Project

For the past four years students in the senior class at Quaama Public School have built solar vehicles. The most successful of these have raced in the NSW SunSprint Challenge held at the University of New South Wales (UNSW) in previous years.

This year, each of the eight teams has built two cars and one boat. They have learned about the different benefits of wiring solar panels in series or parallel and how they perform with high or low sun. Their challenge has been to build a car for these different strengths of sunlight. The students raced their cars on the school oval on a specially built 20m car track while

the boats raced in a 10m pool to see which teams would progress to Sydney.

I have been assisting students to build these vehicles for a long while; initially in Victoria for ten years from 1998, and then again in 2022 when my interest was reignited with the NSW competition. I am passionate about encouraging other schools to build their own solar vehicles and two years ago, Wyndham Public School got on board and will be taking students to Sydney this year.

Wolumla Public School students travelled to Quaama on 15 September to learn more about the cars and how to race

their own. While our district is craving rain, it happened to be the only day with a downpour, so the cars ran on the track under battery power! Also, this year some Cobargo Public School students have been building their own cars. I assisted them at a workshop last month and gave a demonstration of some completed cars and answered questions.

The NSW SunSprint will be held on 23 and 24 October at UNSW. Quaama students will be there pitting their vehicles against schools from across the state and proving that small schools can do anything!

Matthew Farran, Quaama Public School

Quaama School of Arts

Quaama School of Arts is the very fortunate recipient of a donation that will enable the committee to do some much needed work on the hall grounds. This work will make the grounds easier to maintain and ensure that they are ready for the summer.

Most of the money will be spent on weed barrier materials and other landscaping supplies, so we need volunteers to provide the labour. This, therefore, is the

committee's invitation to the community to contribute some time in helping to see this project through to completion. From Monday, 12 October 2026, work on the grounds will happen between 4.00 pm and 6.00 pm every Monday afternoon, taking advantage of daylight saving and the cooler time of the day.

We'll be weeding, laying out weed matting, burying the watering system and restoring some areas to grass as well as

pruning existing plants and mulching. If we miraculously get some wet weather, we will move inside and give the hall spaces some love and attention.

If this sounds like something you want to help with, please email quaamahallbookings@gmail.com to let us know you are keen.

Quaama School of Arts Committee

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Vale Stuart Absalom 28.07.1947-29.08.2026



Stuart and his siblings

It is a profound thing to reflect on the life of my father, Stuart Absalom, and the extraordinary thread he formed in the fabric of this community. For those of us who knew and loved him, his absence leaves a space that feels impossible to fill. Dad was never one to boast about his efforts, often brushing them off by saying, 'I don't do much really'. Yet, his contributions to the local area tell a vastly different story. He poured his endless, genuine curiosity about what people were doing into his role as the Vice President and coordinator of the Tilba section of *The Triangle* newsletter. As a regular contributor, he cherished the opportunity to connect with locals and share their stories. I would often phone him and he'd tell me he was 'working on *The Triangle*' with clear delight.

But his service certainly didn't stop there. When you look at the sheer breadth of his recent projects, his commitment is astounding. He ran the Tilba Saturday Markets, coordinated the local soft plastics collection, and did the regular run to Wollongong to recycle electronic devices. He was an active member of South Coast Health and Sustainability Alliance – working on the Tilba Microgrid and Central Tilba Halls projects – while also assisting the Halls Committee with fundraising and supporting local education campaigns on electric vehicles. His belief in community

and equity saw him become a founding member of the Gulaga Reconciliation Group, support the Little Yuin Preschool and Wallaga Lake Koori Village projects, and campaign locally for the YES vote and the ALP. Add to that his work with the Tilba Tilba Water Users Association, his time as a long-term board member and Treasurer of the Elm Grove Trust, his support for the Four Winds Festival, and raising his voice as a member of the That Bunch of Singers choir and Open Sanctuary. Dad was consistently showing up for the people and the place he loved.

His dedication to others was a constant throughout his entire life. From his early days as a Horticultural Adviser in the Goulburn Valley – where my earliest memories include sitting up in the almond tree next to the Department of Agriculture offices while he worked – to his later years working as a community nurse and a manager in local government, Dad was forever guided by a deep sense of service and natural justice. Of course, he wasn't perfect; we shared a certain stubbornness and a strong orthodoxy regarding how we believed things ought to be done.

It was deeply moving to see the community rally so generously to support Philip and our families during Dad's farewell. Having my daughters, Rosey and



Peter Phillips, Philip Mawer and Stuart
above Belowra Valley

Ava, play music on the headland for their Grandpa, and my nephew Fin sing with us and my brother Simon in tribute, was a beautiful nod to the lifelong love of music he sparked in me when we used to squeeze onto the piano stool together to play Puff the Magic Dragon.

Dad ultimately chose Tilba as his final resting place because he told me it was where he and Philip have been the happiest. As we try to figure out how many people it will take to fill the huge gap he leaves behind, I invite you to take a moment to call to mind your own special memories and allow them to both soothe and encourage you to 'do what Stuart would do'.

Matt Absalom

It takes a village ...

They say it takes a village to raise a child; well it certainly took a village to lay our dear Stuart Absalom to rest after he passed away last month. He would have loved the community spirit and collaboration that his farewell invoked.

People rallied from far and wide to help fulfil Stuart's funeral wishes (he was very clear on what he wanted), which involved three events across three venues for a cast of hundreds – all in 'tiny' spaces.

Although Stuart would probably have organised his sendoff with a bit more finesse and flare, a team of around 30 open-hearted, kind and generous people were eager to step in and help, even in their own time of grief.

Many thanks to all who stepped up and showed the very best of community spirit, whether it be in setting up the church, creating safe car parking, providing sound equipment to ensure

the services could be heard by all, putting up marquees, delivering chairs and tables, creating floral arrangements and posies, catering for the masses, or creating musical offerings to the services – and all the other behind-the-scenes tasks needed to make an event appear relatively seamless.

Many thanks also to the 200-plus people who patiently sat outside the church in the heat to allow the family to be present at the service inside the church, and for those who waited patiently at Pam's Store while the service continued at the cemetery.

They also say 'what goes around comes around', and maybe people were so happy to help because they wanted to give a little bit back to say goodbye to a man who gave so much to his community in so many ways.

Shanna Provost



Stuart with his grandsons Fin and Sebastian



Stuart was a founding member of the Gulaga Reconciliation Group



Stuart with *The Triangle* team



Stuart with the SHASA Halls Project Team (from left) Peter Phillips, Tim Watson, Tony Lowe, Janine Halasz, Kristy McBain MP, Stuart Absalom, Hahn Gunthorpe and Stephanie Chiu.



Stuart was a strong proponent of the local 'Vote Yes' team



Philip and Stuart

It was a very sad September for Tilba, with the passing of our wonderful community member Stuart Absalom. News of his death seemed to eclipse much of the other events in the town and environs, as it was a shock to many and seemed sudden. Stuart was diagnosed with Lymphoma early in July; developed atypical pneumonia and spent two weeks in Canberra Hospital before passing away on 29 August, just over one month after his 79th birthday. Being the Vice-President and Coordinator of the Tilba pages in *The Triangle* for nine years, is just one gap he'll leave in the community.

Our hearts go out to his partner Philip, sons Matthew and Simon and their families as they deal with the loss of someone so beloved.

We're looking for someone to take on the coordination of these Tilba pages into the future. You can read what's involved

in our 'Help Wanted' article.

There are a lot of exhausted people post-Tilba Festival, held on 26 September with great success. Once again, a small team of volunteers pulled together a major event for the broader community and visitors, and we thank them for their efforts leading up to and on the day. It was lovely to see the town bustling with activity, lots of games, music and stalls, and we hope everyone left with a smile on their face.

Congrats to our Tilba Primary School children who have been receiving lots of awards for their creative writing skills. In this issue, we're shining a light on one of our talented local poets and fun Tilba Pub events that are coming up. (You can find out more on the Dromedary Hotel Facebook page.) Oh, and all our lovely fox terriers are in training for the annual Darcy Cup Race set for Melbourne Cup Day.

Help Wanted!

Another gap left in our Tilba Community recently is the role of Coordinator of the Tilba pages for this newsletter. Stuart Absalom was the Vice President of *The Triangle* and the 'Tilba correspondent' for the past nine years. Stuart was looking to transition out of the role this year and I stepped in during his illness to ensure that Tilba and environs continued to be well represented in the coming months.

We are looking for someone who would like to take on this voluntary position in the longer term moving forward.

That person would need the following:

- To live in the Tilba area and be able to have an 'ear to the ground' to notice what's happening or coming up in the Tilba area.
- About one week per month part-time (except December) to oversee the collection, editing and submission of articles and photos to *The Triangle* Production Team by the deadline.
- A computer, stable internet and the skills to use both.
- A competent level of, or interest in, learning editing skills (you will check each submitted Tilba article and fix typos, fonts, word count, etc., and ensure that the articles are positive and informative).
- Some creative writing skills to do interviews or write articles as well as the Tilba Bites section each month.
- The ability to 'herd cats' at deadline time!

This is a rewarding role that brings the community together and keeps us all up to date with the local happenings. You will receive a handover (I'll work with you for one issue and you'll get general support from the broader production team). If you are interested in taking on the role, please email me on info@rest-easy.com.au to discuss.

Shanna Provost

Book Week 'Symphony of Stories' – Central TPS Author Challenge

On Thursday 27 August, Central Tilba Public School was buzzing with excitement as we celebrated Book Week 2026. The festivities began with our much-loved Literary Character Parade, where students proudly dressed up as their favourite book characters. The creativity and effort put into costumes was outstanding, with students bringing a wide range of beloved stories and characters to life for everyone to enjoy.

A standout aspect of this year's celebration was the Published Author Challenge. This activity called for students to become authors themselves, creating their own books in the form of stories, recounts, biographies, or research pieces. Each student's unique perspective came to life in these original creations, which were then submitted for judging.

To recognise the hard work and creativity displayed, encouragement awards were given to many students, acknowledging their efforts and commitment to the writing process. For those whose books stood out as exceptional, a special Writers Workshop Award was presented. This prestigious prize gives winners the opportunity to further develop their writing skills by attending a dedicated workshop, inspiring them to continue exploring their passion for storytelling.



Book Week Year 2. Photo: Tilba Public School.

The morning was made extra special thanks to the support of families who came along and joined in the celebration. Book Week 2026 showcased not only the joy of reading but highlighted the school's vibrant culture of writing, creativity, and community spirit.

Tania Hextell

Success for Maisy and Riley in the Mayor's Writing Competition



Maisy and Riley with their awards. Photo: Tilba Public School.

The 2026 Mayor's Writing Competition gave students across the region a chance to show their skills at writing stories. Many students took part, and the judges were very impressed by the creative ideas they saw.

This year, two students, Maisy and Riley, won special awards for their writing. Maisy received the Encouragement Award. The judges liked her story for its original ideas and her strong interest in writing. Riley received a Special Mention for her writing. Her story was well written and full of detail, showing how much effort she put into it.

Both Maisy and Riley have worked hard at their writing and these awards are proof of their effort and talent. Their achievements make their school and the community proud.

Competitions like this one help students share their ideas with others and become better writers. Maisy and Riley's success can inspire other students to try writing and take part in competitions in the future. Congratulations again to Maisy and Riley for their wonderful achievements!

Tania Hextell

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Poetry Rocks My World

I'm Billy (aka Tommy). I've been writing words (poetry, stories, etc.) for as long as I can remember. I sucked at everything in school except for English classes.

I see writing as a form of creative expression alongside making music, painting, drawing – or any type of art.

The artists I lean toward are the ones that are creating their kind of art because there is no option to not create. Why do I write? 'Because I cannot NOT write,' to quote Charlotte Brontë.

My words are inspired by my life. I write from experience. If I write from any other place, the words feel empty and not real on the page.

My experiences are heavily influenced by the road; I spent almost 10 years on my motorbike, bouncing from place to place, and also living out of my truck, or finding home in every forgotten town and long-lost pub, but now I find myself in the first place that I haven't wanted to leave: Tilba, and my writing is slowly becoming influenced by this gorgeous place and its people.

It took me my entire life to become comfortable with my creative expression: poetry, and I have the Open Mic Night at the Tilba Pub to thank for its warm and welcoming atmosphere. It was there that I was able to find the courage to get up in front of strangers and let them hear my internal world for the first time. And I haven't looked back.

You can read one of my poems on the new Poets Corner page on *The Triangle* website.



Billy Berger aka Tommy

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We've arrived at the destination!

As the Rebuild Cobargo Project reaches 100% completion we can reflect on a long but successful journey with many challenges. The scope and scale of the Rebuild was always going to be a big undertaking but it was a challenge met and supported by our wonderful community.

CCDC Chairperson John Walters said, 'After the recent long journey we have travelled, the connection of the permanent power was the final significant step enabling all the Rebuild's systems to be tested and certified. This being especially important for the lift which is servicing the two apartments designed for tenants with disability or special needs.'

The three sites making up the Rebuild Cobargo Project will be formally handed over to the CCDC by the builders in October. This will give both potential commercial and residential tenants the opportunity to look over the variety of facilities.

The successful tenanting to date has been largely undertaken by specialist CCDC Board member Dan Greenlees and there are already seven leases and Heads of Agreement in place. Importantly, with the completion of the new Post Office, the existing post office boxes will migrate to their new site.

John Walters continues, 'The official opening will be in early December and will give the community the opportunity to tour the buildings, appreciate the full extent and opportunities of the Rebuild and meet with local dignitaries and CCDC Board members who have collectively given their time and effort since the beginning.'

There will already be tenants in place in advance of the official opening and visitors will have the opportunity to meet and chat with them about the opportunities that they have already identified and see how they are settling in.

As always, thank you to the community members and Government officials who have strongly supported the rebuild.

Deb Summer and Steve Williams

Community Representative Directors

Cobargo Community Development Corporation Ltd (CCDC)

Email: CCDCLimited@gmail.com



Connecting to the main grid. Photo: John Walters

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Cobargo Singing Circle

— is a community choir in
Cobargo run by Callum, a seasoned
member of The Spooky Men's Choral.

People of all ages and experience levels are welcome
to join in the relaxed atmosphere where we sing pop,
folk, world music and more.

We meet at Cobargo CWA Cottage, Thursdays
5:30pm– 7pm. \$15 (first session is free).

**Contact Callum on callum.a.merrett@gmail.com
or 0424 243 434 (text)**

Happy 100th anniversary 1st Cobargo Scout Group

The 1st Cobargo Scout Group celebrated its 100th anniversary on 12 September 2026. The Group's first meeting was held on 5 December 1925, led by Scoutmaster the Reverend C. Ashley Wilson, and was formally registered in 1926, with nine Cubs, six Scouts and one Leader.

The Group's membership numbers have risen and fallen over the past 100 years due to changes in the population. Membership increased to 30 members in 1963 but closed again in June 1965 for 26 years.

The Group recommenced in November 1991, initially with just a Cub Pack and no opportunities for older youth, but that changed when the Parr family moved to Cobargo.

The 1st Cobargo Scouts Group has thrived since the arrival of the Parr family and has become an important part of the Cobargo community.

Graham Parr has held the role of Scout Leader since 13 May 1993, and Lynne Parr became involved in Scouting and Guiding, and was the Joey Leader from 1994 until 2020.

Between them, Graham and Lynne have given an extraordinary amount to this Group, and their contribution is woven into the story of the 1st Cobargo Scout Group.

One of the most significant chapters in the Group's history came during the devastating Black Summer bushfires of 2019-2020. The Scout support network kicked in almost immediately with the District Commissioner allowing the Group to sleep in the Narooma Scout Hall, and support was offered by Scouts across NSW, Australia and overseas.

It was a reminder that Scouting is about community – contributing to the community, the world and helping other people.

During COVID, the Group's youth membership grew due to the support of Scouts NSW and the wider community following the fires. Being a rural Group, they had more flexibility and were fortunate to be able to take their scouting outdoors – to the showground, the beach and into the bush.

Today, the 1st Cobargo Scouts Group has 72 members including 44 youth members across four sections, nine Leaders and 24 adult helpers.

And when you consider that Cobargo itself has a population of around 800 people, it is fair to say that the Group is probably one of the largest community organisations in town.

Happy 100th birthday 1st Cobargo!

From a speech by Louise Allery; full speech on the website



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Cobargo Amateur Swimming Club is back for another season!

Cobargo Amateur Swimming Club has been keeping the kids of the Triangle active for many decades now and there's no stopping us! We are always keen for more swimmers to join our fun and low-cost club where you only compete against yourself.

Come down to the Cobargo Pool on Monday, 19 October at 6.00 pm for our Come and Try night and see what the Club is all about, have a swim and enjoy a free sausage sizzle.

For more details, email cobargoasc@gmail.com or visit the club's Facebook page.

CASC Committee



Time for celebration

CWA Cobargo is 80 years old!

The years of work, fun, cooking, sewing and trying to make a difference in society have sped by.

I cannot even begin to document the events of those years, having only been around for over twenty of them. I am fortunate to have heard many stories about amazing women and their work for the community over the years.

In the early days, they bought the present cottage through the help of their husbands. Women in those days were not allowed to negotiate a mortgage and carry a debt from the bank.

The prime reason for the purchase of the cottage was to provide a base for the Baby Health Centre, which occupied the front area of the cottage.

In those days of CWA, the women addressed each other as 'Mrs This' or 'Mrs That' and went by their husband's first name – Mrs John Smith! Meetings were very formal, with gloves and hats appearing to be mandatory. How things have changed!

But the focus hasn't changed; ensuring that we work to support women and their communities in regional, rural, and remote Australia. That work continues today.

The Cobargo branch and the rest of the organisation occupy a special iconic reputation, one that cannot be equalled. We are treated with respect and trust by the community – something we treasure and do not take lightly.

At the next market day in the CWA grounds on Saturday, 17 October, we will be sharing cake with those who attend to celebrate our 80th anniversary. Come along, peruse the market and enjoy the cake until it runs out!

Contact us: cwa.cobargo@gmail.com

**The 2026 AGM
for the
Cobargo School of
Arts Hall Committee
will be held on
Thursday, 15 October at
9.00 am in the supper room
of the Hall.**

**Past, present and future
people are welcome.**

Nominations are needed for the Cobargo Citizen of the Year

**All you have to do is write a
few paragraphs about who you
want to nominate and say why you
think they should be honoured.**

**Please note that the person
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Trivia and Team Spirit: Cobargo Preschool Community Fundraiser

After such wonderful support from the community at the first Trivia Night last year, the Cobargo Preschool is hosting another Trivia Night on Saturday, 24 October at the Cobargo School of Arts Hall.

This event is a fun approach to fundraising for the Preschool, with all proceeds going towards valuable learning resources and materials that support the early education of local children.

The idea for the event came from a desire to not only raise funds, but to strengthen connections between families, educators, and the wider community after several challenging years.

The night promises to be a relaxed and entertaining evening. Doors open at 6.00 pm, with trivia kicking off at 6.30

pm sharp. Teams of up to 10 people can register, and individuals are also welcome – there'll be space to join others on the night.

In addition to the trivia rounds, attendees can look forward to silent auctions and prizes, with platters available to pre-purchase. Guests are encouraged to bring their own drinks and settle in for a night of laughs and shared community spirit. There will be prizes for the best-dressed table.

Whether you're a trivia buff or just keen for a night out with friends and neighbours, the evening offers a great way to support local early education in Cobargo.

So, come along and support the Preschool by enjoying an evening of fun,

friendly competition, and helping it to become a regular fixture in the community calendar.

Tickets are available through Humanitix, and all funds raised will directly benefit the Preschool.

For more details, contact Cobargo Preschool or visit the school's Facebook page.

Emma Anderson



Directions Health Services now in Cobargo



Residents of Cobargo and surrounding communities will now have greater access to mental health, wellbeing, and alcohol and other drug support services, with Directions Health Services opening a new outreach office in Cobargo.

The new office will provide services from both the Bega Mental Health Hub and Sapphire Health and Wellbeing Service (SHaWS), bringing support closer to people living in the northern parts of the Bega Valley Shire.

The office will be staffed Mondays, Tuesdays and Thursdays from 10.00 am to 4.00 pm, with appointments available by phone.

The Bega Mental Health Hub provides mental health and wellbeing support, while SHaWS offers support for people experiencing issues related to alcohol and other drugs. Together, the services provide a range of support for individuals and families in the local community.

Ms Liz Scott, the NSW Regional Manager for Directions Health Services, said that the new outreach location was part of the organisation's ongoing commitment to improving access to services across the region.

The Cobargo office is now open for client appointments, allowing the Directions team to provide more regular support without residents having to travel as far to access services. The outreach service is available to people living in Cobargo and surrounding communities and aims to strengthen the availability of mental health, wellbeing and alcohol and other drug services across the Bega Valley.

Appointments are required.

To make an appointment or to find out more, phone Directions Health Services on 02 6492 8800.

Jamilla McAvoy

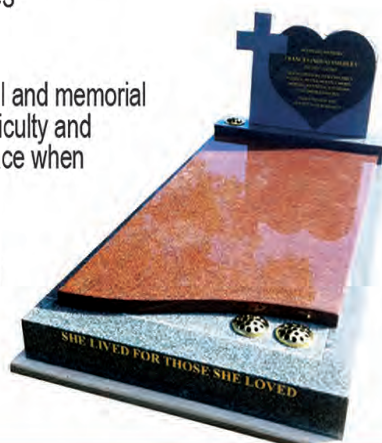
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Ash Alchemy Abecedary

Quietly released in late September by artist/author Rhonda Ayliffe, *Ash Alchemy Abecedary: the A-Z of bushfire recovery in Cobargo*, presents an overview of the primary projects and players involved in the first five years of recovery of the Cobargo village in the aftermath of the Badja Fire.

This version of the *Abecedary*, edited and printed specifically for the local community, is based on a larger limited edition artist's book of the same name submitted as part fulfilment for Rhonda's PhD research project.

The entries in the *Abecedary* have been arranged alphabetically and offer two different perspectives of Cobargo's recovery journey. One narrative is modelled on ChatGPT and shares the facts and figures. When the book is flipped over, the second narrative, while equally factual, has an ironic and world-weary tone and entries are occasionally playful or swears. The book is punctuated by images, also created by the artist, that either reflect the entries or hint at an alternate perspective.

The *Abecedary* includes entries on the main street rebuild, the painted poles and community tree projects, the various major grant schemes and funding provided, and documentaries that featured Cobargo. As a factual, albeit creative but incomplete account of different aspects of the town's recovery, the *Abecedary* offers an account of who, what, where, when and how recovery occurred in the district.

The accompanying PhD thesis, *Ash Alchemy: Art after Fire*, shares how material for the *Abecedary* was selected and verified. A free digital PDF copy of the thesis is available on request and soon will be freely available for download from the University of Canberra.

Only a limited number of copies of the full colour

Ash Alchemy Abecedary have been printed and these are available directly from the artist/author. Ten percent of the purchase price will be donated to the Cobargo Bushfire Resilience Centre.

Contact Rhonda Ayliffe (rhonda.ayliffe@gmail.com) for more details or catch up in person throughout October and November at 10.00 am on Saturday mornings in front of the Resilience Cobargo building.

Rhonda Ayliffe



Rhonda with her book *Ash Alchemy Abecedary*

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

A Man About Town

Most members of the Cobargo Community will be very used to seeing Roly Hough about town. He is a regular early morning walker with a long association with the region and with Cobargo in particular.



Roly has been a very successful chef and restaurant owner/operator in Australia and overseas for most of his working life, and most recently operated Cobargo's Village Kitchen – but what's he up to now?

As he explained, 'After the fires I struggled, like many people have, to get some equilibrium back into my life. I decided against reopening the Village Kitchen but needed something else to help put my mind to as part of the healing process.'

That something turned out to be art, specifically painting. However, you won't find Roly's paintings in flash upmarket galleries. He paints for his own needs and, if he does move some works on, he is more likely to gift them, as he generously did with me.

'I use my art to help take my mind away from the negatives. I usually paint on small canvases as it allows me to get my ideas down quickly. I use a number

of mediums, mainly paints, but even coffee. The results with coffee are very similar to the old sepia photographs that were the forerunner of black and white photography.'

While Roly is a quiet member of the community, he is far from being a recluse. He is a welcome conversationalist on his walks and often bakes cakes to share with community groups both in Cobargo and Bermagui.

'I still have family in Sydney and elsewhere and I like to keep in touch with them when I can.'

I think Roly is best described as one of our quiet achievers and he probably won't tell you that he cooked regularly for one of our Governors-General or that he has cooked in some of the biggest hotels overseas. However, if the opportunity arises, have a chat. It will be time well spent.

Steve Williams

Spring mornings in the Diggies bush smell fabulous because of the native frangipani (*Hymenosporum flavum* for you Latin lovers), and look beautiful because of the mauve Australian indigo (*Indigofera australis*) and the purple *Hardenbergia* vine that will soon carpet the bush floor if we get rain.

If we get rain. With recent grey skies delivering only 0.6 of a mm of the promised 8.0 mm here, tanks and dams are lower in Diggies than anyone would like, and the creeks are bone dry. The paddocks, in what I call our suburbs, are turning from green to yellow to brown, and we in the dusty bush are pensive. Hopefully all are doing our fire preparation, getting up in the gutters, testing our fire hoses and mister systems and fishing out the grab bags and refreshing their contents. The Dignams Creek Community Group office bearers are thanking residents for updating their contact details so that Scott can update our fire tree and map. It sucks but denial sucks harder.

The Dignams Creek Community Group recently wrote to National Parks and Wildlife Service (NPWS) about our united and

strong opposition to the use of 1080 in 'wild dog' management. We were grateful that NPWS took the time to consider and respond to our questions, and the agency's recognition of the ecological role of dingoes in some areas. However, the response has not resolved our concerns. We remain unconvinced that 1080 baiting is the right approach around Dignams Creek, given the potential impacts on dingoes and other native wildlife and the availability of other control methods. We believe the community deserves a management approach that gives greater consideration to the ecological and cultural importance of dingoes, local knowledge and the concerns of people living in the area. We will keep on engaging / howling about this issue.

Finally, the Xmas market preparations have begun. Spring cleaning has yielded quite a box of goodies at my place, and I also accidentally made 65 jars of marmalade, which has been described as 'sunshine in a jar', from Fiona's Seville oranges. Don't miss out on your jar on Saturday 12 December, 3.00 pm to 7.00 pm at the Diggies Xmas Market!



Spring in Diggies Photo: Flick Ruby



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In the life of *The Triangle*, we have gone through a lot of very rapid change recently. We have sadly said a final goodbye to Stuart Absalom who had been such an anchor for us. Linda, Bhagya and Angela have called it a day in order to get on with other parts of their lives. We are grateful and lucky to have worked with them for so long, but ... now we move on and welcome new members to the team, bringing new energy and ideas. We'll pull through, as *The Triangle* always does, with a dash to the finish line to get a new edition out each month.

Many members of the Triangle community met up for Stuart's funeral in mid-September. The Open Sanctuary church was overflowing with about 200 people seated outside. It was a clear indication of how much Stuart meant to so many different people. We will miss him greatly.

On the local front, Bermagui boasts a new fish and chips shop called Bermagui Wharf Seafood. It's at the Fishermen's Wharf and has a new approach to delivering local, fresh products. It is great to see what is coming off the fishing boats reflected in the produce available.

Bird flu seems to be making its inevitable way up the east coast. Dead crested terns have been found on Horseshoe Bay and beside Bermagui River. Remember, don't touch them, but report to 1800 675 888 or your local vet. We can all take some precautions at home to help protect our pets and backyard chickens. Don't let

your pets touch dead animals, keep your dogs on a lead especially in forested areas, cover drinking water and isolate your chickens from wild birds.

All long-range weather indicators are saying it will be a hot, dry summer. It is certainly building towards that. How is your preparation for the fire season going? Bermagui RFS, along with other units, held a 'Get Ready Weekend' in late September. The aim was to help people understand their bushfire risk and give advice on some simple measures they can put in place to prepare their homes, property and family. The RFS are encouraging everyone to have a Fire Plan. The link to get you started on your Fire Plan is on the NSW Rural Fire Service site under Resources. It is good to think through your options now, before it really is needed.

Finally, how is your fitness training going? ReBoot Bermagui is fast approaching on Saturday, 3 and Sunday, 4 October. There has been a record number of enrolments compared to last year so now is the time to get your registration done. There are runs, walks, bike rides, swims, kids and adult boot camps, pickle ball, tennis, barefoot bowls, SUP, table tennis, sauna, tai chi, yoga, pilates, tug-o-war, badminton, golf and more. Don't sit it out this year – join in! I almost feel exhausted just reading the list, but it is a perfect opportunity to try something new over the October long weekend when the weather usually shows that spring is here.

Bermagui Public School Celebrates 150 Years!

What a celebration! Bermagui Public School recently marked its 150th anniversary with a spectacular day of memories, music, laughter and community spirit on Saturday, 12 September.

More than 500 people gathered to celebrate this incredible milestone. Under glorious blue skies, the grounds came alive with market stalls, food vans, games, pony rides, face painting, hair braiding, and

a dunking machine, all under the ever-watchful Big Tree!

The day began with a powerful 'Welcome to Country' and Smoking Ceremony led by Yuin elders. Mr George, Mr Rutherford, Mrs Taylor, Mia and Radja shared fond reflections on Bermagui Public School, past and present, with Cr O'Neill offering congratulations from Bega Valley Shire Council. The birthday cake was then cut by our current School Prime Minister, Mia, and Deputy Prime Minister, Radja.

Ex-student Zoe MC'd the day, with fantastic musical performances from ex-students Jasper, Luke, Warren, Ava, Archie, Millie, Kaely-Rose, Thomas, Seanna and Kurtis.

Past students, staff and families reconnected with old friends and classmates. A special highlight was welcoming our oldest living ex-student, 96-year-old Catherine Young (née St Hill), who shared treasured memories of her school days.

Visitors enjoyed the Historic Museum, Yuin Gallery, Big Tree art exhibition, student films, Dhugan camp area and artefacts, Kaleidoscope art show and the new 150th anniversary mural.

A huge thank you to our sponsors,

local businesses, performers, volunteers and especially the 150th Committee. A very special thank you to Nat, Ros, Julia and Ally for their tireless work in bringing this unforgettable celebration to life.

To see more photos, visit the 150 Years Bermagui Public School Facebook page. Here's to the next 150 years!

*Bermagui Public School
On behalf of the 150th Committee*



Mia (Prime Minister) and Radja (Deputy Prime Minister) at BPS cutting the 150 celebration cake.



Catherine Young (née St Hill), the oldest living ex-student (96), present at the recent celebrations.

Help Stop the Spread

A small group of concerned locals has formed the Bermagui Bird Flu group to try to minimise the spread of Bird Flu in our area in case events multiply and Government staff cannot attend all reported events.

The group is seeking volunteers who can help by:

- Recording sick or dead birds and their location.
- Reporting the bird(s) immediately via the Emergency Animal Disease Hotline on 1800 675 888 or via the online reporting form: forms.bfs.dpi.nsw.gov.au/forms/23970.
- Placing signage to keep the general public away from sick or dead birds.
- Volunteering to be on standby in case animals need to be collected.

Full training will be provided for all scenarios and will include training for Personal Protective Equipment (PPE).

Please contact the Facebook group 'Bermi Bird Flu Volunteers' to register your interest or for more information.

Marita Reynolds



Bermagui Tennis Experience – Reboot 2026

Bermagui Tennis Club invites anyone interested in tennis or trying tennis to come along to have a hit with us. All ages, all abilities are welcome! ReBoot your skills!

WHEN: 2.00 pm to 4.00 pm Saturday, 3 October 2026

VENUE: Bermagui Country Club courts 1 & 2. Plenty of parking available, enter via Tuross St or Lamont St.

COST: Free! Balls and racquets will be provided. A ball machine will be on court.

No need to book, simply turn up wearing appropriate sports shoes. BYO water bottle and racquet if you have one.



Your opportunity to volunteer at the Surf Club

There's something very rewarding about giving back to your community, and the Bermagui Surf Life Saving Club (BSLSC) has several opportunities for locals to get involved.

The Club held its Annual General Meeting on Sunday, 30 August 2026 and enjoyed beautiful warm, spring-like weather outside the clubhouse. With another busy season approaching, a number of volunteer positions remain open.

Two of the key vacancies are Assistant Director of Administration, and Publicity and Social Media Officer. Neither role requires previous surf lifesaving experience, just some enthusiasm and a willingness to contribute.

There is plenty of support for the incoming Assistant Director of Administration, with the Director of Administration happy to provide training and guidance. Anyone interested in either position can contact admin@bermaguils.org.au for more information.

There are also several lifesaving-specific positions still to be filled, which will need to come from within the Club's patrol and call-out teams.

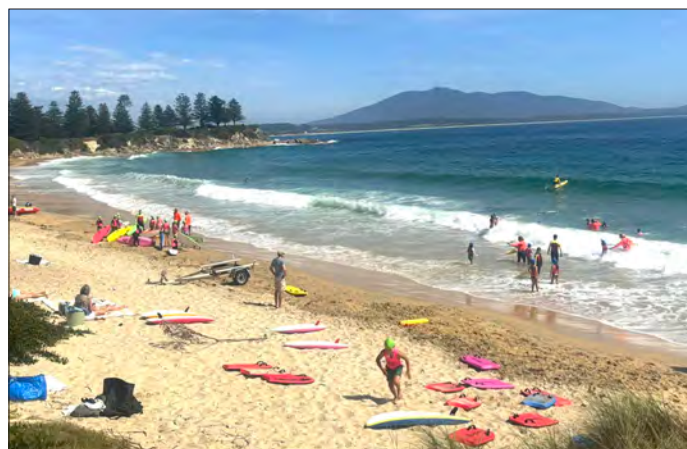
If you have ever thought about becoming a lifesaver, sign up for BSLSC's Surf Rescue Certificate (SRC)/Bronze Medallion training ahead of the upcoming patrol season so that you can gain the qualifications needed to join the patrol team. The course will start in late October so please contact the training team for information about this season's courses as soon as possible, contact training@bermaguils.org.au.

And you don't need to be out on the beach to play an important part in the Club. BSLSC is always keen to welcome bar volunteers to their hospitality team who have a current Responsible Service of Alcohol (RSA) qualification. If you don't have an RSA qualification, the Club can sponsor volunteers to help them obtain their RSA.

To find out more about volunteering with the bar and functions team, contact venue@bermaguils.org.au.

Volunteering with BSLSC is a great way to meet people, learn new skills and contribute to an organisation that plays an important role in the Bermagui community.

Donna Portland



The Kelp Lady

As part of Bermagui U3A's program this semester, members were treated to a very interesting and informative talk by marine scientist and local businesswoman, Jo Lane. Jo is at the forefront of the development of Australia's seaweed industry, promoting Australia's first mobile seaweed hatchery and being involved in NSW's efforts to restore the Great Southern Reef kelp forests that are being destroyed by the long-spined sea urchin.

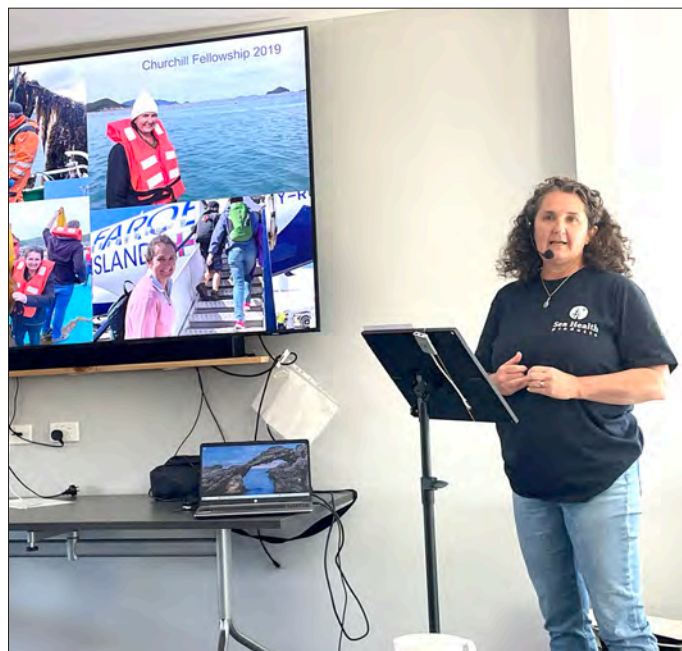
In 2019 Jo was awarded the Churchill Fellowship to research kelp farming globally, which enabled her to travel to Korea, Ireland, Scotland, the Faroe Islands, Norway, the USA and Canada. Back in Australia, she is the owner of Sea Health Products based at Tilba, where she harvests kelp from the shallows, washes and dries it and creates a range of seasonings, soaps, and skincare products. From her custom-built laboratory, she continues her research, experiments and promotes the development of a kelp industry in Australia.

Jo recently spent two years in South Australia working for the Australian Sustainable Seaweed Alliance, working on a different species of seaweed used in methane reduction. Back on the south coast, Jo continues trialling kelp reproduction by the use of lines and ropes and flat tiles on the seabed, where there have been positive results.

She is also very concerned about the future of kelp in Australia with many of the large kelp forests being devastated by sea urchins in NSW, Victoria and Tasmania. This has had a dramatic impact on biodiversity, including the abalone industry, as the urchins chew through the kelp beds which are the habitat of the abalone.

It is an exciting area to be working in. There is still so much research to do, but Jo is hopeful that her work with kelp will help the industry to expand and produce many more sustainable, environmentally responsible kelp products. For more information, search for 'sea health products'.

Deb Worgan



Jo Lane presenting at the U3A Conversation Cafe

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Bermagui Museum in Search for Rare Zane Grey Treasures

The Bermagui Historical Society Archivist, RJ Smith, has just returned from a research trip to the US where he was searching for rare photographs, letters and artefacts, relating to Zane Grey's historic visit to Bermagui in 1936.

Zane Grey, the famous Hollywood writer of Westerns was also a Big Game Angler. He established his camp in Bermagui and anchored his boat, the *Avalon*, in Bermagui River, while fishing for record Marlin and Sharks. His visit propelled Bermagui into the international spotlight as newspaper and radio journalists reported his daily adventures. Hundreds of visitors flocked to the village to catch a glimpse of the adventurer fishing or writing at his desk at camp.

His book, *An American Angler in Australia*, was about his adventures and he became the patron and a life member of the Bermagui Big Game Anglers Club.



FAMOUS AUTHOR-ANGLER FISHES IN AUSTRALIAN WATERS.—Making an early morning start, the famous angler, Zane Grey (standing with rod), leaving Bermagui River in his fast launch *Avalon*.

RJ Smith said, 'The focus of the Bermagui Museum's Zane Grey collection is the contributions that many local residents made to the successful visit of Zane Grey (or ZEEGEE as locals called him). This includes the foundation of Big Game fishing in Bermagui, the identification and promotion of the Yellowfin Tuna fishery, and the commencement of the shooting of his 'jaws' movie *White Death*, including pioneering photography taken of local character boats.'

RJ Smith's wish list for the collection includes an original copy of the *White Death* movie poster, any unknown photos of Zane Grey's camp and meetings when the Bermagui Big Game Anglers Club was established and a copy of Zane Grey's movie *West of the Pecos* which was playing at King's Hall at the time. 'Unfortunately, the movie is believed lost,' RJ Smith said. 'But I would be happy if I could locate just one single photo from the showing of *West of the Pecos* which saw the whole town gather together with ZEEGEE and his Hollywood party. Over 300 people crowded into King's Hall on the evening of 16 January 1936 to view the movie where Zane Grey reportedly gave out awards to the Life Saving Club during intermission. It was a wild, stormy night, difficult for photography, but photos must have been taken'.

The Bermagui Historical Society is interested in any Zane Grey memorabilia that people may have and can accept legacy donations preserved in line with museum standards. The Society is also interested in any oral histories and stories that may have been passed down.

Contact RJ Smith on RJSmithArchivist@outlook.com.

Bermagui Historical Society

It's our Summer Raffle season



Our annual Summer Raffle is a popular fundraiser for Marine Rescue NSW Bermagui and at only \$5 a ticket, it's one of the best deals you'll find around town.

But it's also one of our biggest activities for raising much-needed funds to help keep our base fully operational and our rescue vessel ready to do what we do – saving lives on the water. Which is reassuring for those taking a boat out to do a spot of fishing or to just explore and enjoy our beautiful waterways. If something goes wrong, we are just a radio call away.

But we do need, and we really welcome, your support. The funds raised from our Summer Raffle will go a long way towards boosting our coffers and the prizes are fabulous! Tickets go on sale in October and you'll see us at the Sunday Markets and outside Woolies, or why not visit our base, upstairs at Fishermen's Wharf, and have a chat with the team.

With your support, we are hoping that this season's Summer Raffle will be another fundraising success story. So please, keep an eye out for us and buy a ticket or several.

You can also buy one of our calendars at ticket sale points. They are a great Christmas present!

Lisa Ashurst, Marine Rescue Bermagui volunteer

Bermagui artist is finalist

Bermagui sculptor Edward Willson is a finalist in this year's Sculptures in the Garden, now in its 16th year in Mudgee NSW. Working in stone and mixed media, Edward's works have featured in multiple exhibitions in New South Wales, including Sculpture Bermagui, and in Victoria and Canberra.

First Day on Earth and *Autumn Fade* have won the Rob and Sally Hawkins prize at Sculpture Bermagui in 2022 and 2023, respectively



Autumn Fade II. Photo: Edward Willson.

and *Cross Rhythms II* won the Sculpture Society Sensory Prize at Sculptures in the Garden in the Mudgee in 2019.

Congratulations to Edward for making the Sculptures in the Garden 2026 final.

Tikka Wilson

150 Years of Bermagui Public School: A milestone of memories (1876-2026)

Throughout its long history, the Bermagui Public School (BPS) has been a place of learning, connection, inspiration, and friendship for thousands of students, staff, and parents.

Brian Blacka, a BPS alumnus from way back, recently reflected on his time at the School. Four generations of the Blacka family attended the School including Brian's grandmother, his father, his son and daughter, and himself.

Brian attended from Kindergarten until Year 8, back when local students had to make the long journey to Narooma High School to continue their education.

School wasn't exactly Brian's favourite place and he admits that he often dawdled to School, waiting for Friday afternoon, when he could hang out with his mates and ride his bike on the weekend.

In those days, school subjects were limited to the basics: English, maths, science, and history, alongside metalwork or woodwork for the boys, and sewing or cooking for the girls - there was no art or music. The only excursions Brian recalls were trips to the beach, and perhaps a single visit to the local Ambulance station.



Bermagui Public School 150-year anniversary event

Classrooms operated differently too; there was one teacher per year level, who rotated between rooms for different subjects.

Brian still remembers the uniform clearly: grey shorts, no tie, and a grey jumper with a black-and-yellow V-neck. While lunch was usually brought from home, once a week, Bruce Hyland from the bakery brought fresh pies for the kids. There was always milk served from a big bucket, and every now and then, Ron and Elaine Keating brought fish and chips from their shop, which was the best treat.

Brian blames Lionel Constable for getting him into trouble when he was ten years old. One day after recess, Lionel talked Brian into sneaking over to the beach, but they were caught. Brian received two cuts of the cane, while Lionel got six. In those days, discipline was strict, and getting the cane was a regular event, and girls were not exempt.

Despite the strict discipline, the bonds formed at Bermagui Public School have lasted a lifetime and Brian is still close friends with many of his classmates.

Deb Worgan

Mango Madness Returns to Bermagui CWA

It's that time of year again, the Bermagui CWA Mango Fundraiser is back!

Last year, our community helped us sell a record-breaking 301 trays of mangoes and this year we're ready to do it all over again. Every year we love the buzz that the mango drive brings to the CWA Hall – not to mention the incredible smell when hundreds of trays of fresh mangoes arrive!

Mango trays are \$32 each, with all profits going directly back into supporting our local community through the work of the Bermagui CWA.

Orders can be placed using the QR code accompanying this article, or this URL which links to a Google Form: forms.gle/RF7XNLG27zbqoDMg7



Orders close on 26 October 2026 with our beautiful mangoes arriving in December – just in time for summer and Christmas.

Whether you're stocking up for mango smoothies, summer desserts, Christmas pavlova or you simply plan on eating them over the kitchen sink, we'd love your support in helping us make this year's mango drive another record-breaker.

Rhiannon Simmonds

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A fresh new flavour at Bermagui Wharf

It has only been a few weeks since brothers Matt and Michael took over the fish and chip shop at Bermagui Fishermen’s Wharf, and already there are plenty of changes to the menu.

The family-run business has a team of around ten people and, while fresh seafood naturally remains at the heart of the operation, the brothers have broadened the offerings considerably.

Alongside traditional fish and chips, there are steaks, burgers and skewers as well as freshly made sushi, juices, smoothies and a range of desserts, including house-made ice cream. It is almost three eateries rolled into one.

‘For us, it’s all about serving fresh food, especially the fish, and providing an expanded menu for a really great dining experience,’ Michael said.

The brothers are paying close attention to the ingredients they use, sourcing both locally and further afield. One of their tasty creations uses Persian saffron for their soft, creamy house-made ice cream using beautiful local Tilba Milk. ‘There’s nothing like Jersey milk,’ Michael said.

Their connection with Bermagui began thousands of kilometres away when Matt and Michael were in Japan learning the art of sushi-making. They worked on a bluefin tuna they considered among the best they had ever tasted and discovered the tuna had come from Bermagui.

Sometime later, Bermagui became the location for their newest venture.

Their philosophy is simple: buy fresh, support local suppliers wherever possible and ‘stay on top of the details’. Even the humble chip gets special attention. Rather than cooking with conventional frying oil, they use beef tallow for a particularly rich flavour.

They are also catering for a range of dietary needs, including gluten-free choices.

The shop is open seven days a week, with extended trading hours planned over summer.

So, if you haven’t visited the fish and chip shop at Bermagui Fishermen’s Wharf lately, it’s time to take another look.

Donna Portland



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

Small grant has outsized impact with Moodji Futures Project

The Moodji Circles & Seeds initiative enabled the employment and mentoring of Yuin Kelly, an Indigenous woman from the Wallaga Lake community.

From March to September Yuin developed hands-on gardening skills at Moodji Farm, the quarter-acre urban farm and community garden that adjoins Bermagui Preschool. Dan Bakker of Eat Dirt Permaculture manages the farm with the help of volunteers (the Moodjiteers).

Through Circles & Seeds, Yuin also gained group-facilitation experience by co-presenting a native seeds propagation workshop and co-delivering two community garden workshops. The first was at Moodji Farm with Narooma High School students earlier this year and the second was installing a garden enclosure at her Wallaga Lake home on 17 September.

Dan said Circles & Seeds was a seed venture designed to build skills, strengthen cultural connection and advance environmental sustainability through hands-on learning and intergenerational collaboration.

So many organisations contributed: Merrimans Local Aboriginal Council (grant administrator and formal Moodji Futures Project partner), Bermagui Preschool, Narooma High School, Sapphire Coast Anglican College, Bega Valley Seed Savers, Far South Coast Landcare Association and the Wallaga Lake community.

Funding was provided through the ABC Future Fund Grant, with administrative support from Bermagui Preschool.

The Moodjiteers and Dan prefabricated the 2.5 x 3 metre garden enclosure at Moodji Farm from local and salvaged materials, then transported and re-erected it on site with the help of Narooma High School students. The group layered and planted out a no-dig garden bed inside the enclosure using Moodji Farm's compost and seedlings propagated on the farm.



Moodji Circles and Seeds team in the new enclosure.

Dan said the \$2,500 cash grant leveraged more than \$7,000 of in-kind support from schools and Moodji Farm, so had an outsized impact with a tangible, lasting outcome. 'The garden enclosure gives Yuin an ongoing home food-growing space,' he said.

Marion Williams

Remembering Valhildur (Val) Margret Jonasdottir Anderson

In September a group of 40 or so barefooted people gathered on Beares Beach, Bermagui to farewell Val Anderson.

Val was a regular visitor to Beares Beach, sometimes with her husband Jim, but always with her dog Oscar. So, it was the perfect place to meet and send her off with a few moments of quiet contemplation and flowers thrown into the water.

The wake continued into the night, at Val and Jim's house nearby. Val's life had many twists and turns, starting in Iceland and included living in Denmark, Bahrain, and finally Australia.

Our new website page, Poets Corner, features a poem by Val which offers a glimpse of who she was.

Deb Worgan



Val and Oscar



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A tasty way to raise awareness of threatened species

At our September meeting, members of the Country Women's Association (CWA) Bermagui and District Branch celebrated National Threatened Species Day by taking part in the national Threatened Species Bake Off.

The Bake Off is an annual event run by the National Threatened Species Commissioner to help raise awareness of Australian plants and animals at risk of extinction. Our members certainly rose to the occasion, sharing a wonderful (and delicious!) selection of treats inspired by some of the threatened and precious species found in our region and across Australia.

Our baked creations featured the Southern Brown Bandicoot, Grey Nurse Shark, Mt Imlay Boronia and local wattle species, among others.

It was a great opportunity to celebrate the remarkable natural environment of our far South Coast – and, of course, to enjoy a good laugh and some tasty treats along the way!

Thank you to everyone who took part and helped make National Threatened

Species Day a delicious success.

Our next regular meeting is on 13 October at 11.00 am followed by lunch at 12 noon and the 2026 AGM at 1.00 pm.

You can contact the Bermagui CWA via email: cwa.bermagui@gmail.com.

Cassie Layton



Southern Brown Bandicoot cake by Heather Sobey



CWA members around a table of delicious treats! Photo: Cassie Layton



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Nerine Hoek (centre) with staffers Jess (left) and Jasinta (right). Photo: Flick Ruby.

I'm a happy customer every time I go to Octopii, especially when I've had the fish pie. The restaurant is often so full of locals and tourists that owner Nerine Hoek needs to turn people away. When I go up to pay, I sometimes tease her about the state of her sad failed business ... not!

Nerine always wanted to be a chef. Her lawyer dad wanted her to follow in his footsteps, but instead Nerine went straight into culinary school in South Africa and worked in hotels before moving to the UK to work in restaurants and cafes. 'It was never anything else but cooking for me. I was very fortunate because I always knew that. Many young people today, even people my age, have no idea what they want to do. I was very, very lucky that I just always knew there was never going to be anything else.'

Nerine was born in Johannesburg and lived there until moving at age 21 to the UK where she met her Australian husband. 'We moved to Canberra for eight years, but always wanted to live along the coast. We drove through Bermagui many years ago on our way to a wedding in Kianinny, stopping at the pub for some lunch. I remember saying to him, "My gosh, can you imagine living here? This being home?" Five years later, this was our home. I applied for jobs all along the

coast, and the first job that came up was head chef at Mimosa Winery, so we moved up here. It just kind of happened that way. Serendipity.'

While Nerine enjoyed being a head chef at the beautiful Mimosa Winery, she had always wanted her own restaurant. 'We managed to get the location at what we call Little Octopii, the original one across the bridge. It was just big enough for me. I could handle it on my own, so that was where we started.'

From that very intimate space, Nerine built a beloved local institution. The new location at Fishermen's Wharf is a much bigger venue, a leap that must have felt like a big risk. 'Yes, the new location has been very well received. We're getting a lot more tourists and out of towners, which is teaching us a lot of new lessons, and the locals do enjoy it too. I can only give credit to the locals who have supported us this whole time. They've never let us down. If something is wrong, they'll always tell us so that we can fix it rather than bag us out to other people. They're always in our corner, and we fix things where we can. We try and make sure, especially with the locals, that everyone gets what they need, and by doing that, you're the place where they feel important. That's what you want. You want people to have a place where

they can go and feel like they're being heard and seen and appreciated. You also get to watch the kids growing up, and the dogs coming through, and people's lives evolving in front of you. It's just part of being in a community, really.'

The location is rather marvellous, especially sitting outside by the water on a beautiful day with the mountain looming large on the horizon. 'You're watching the boats come in, and then you're getting fresh fish and clams and lobsters and everything straight off the boat. You can't get better than that. I don't think it happens anywhere. I just love cooking fresh seafood. Because there are so few chefs around in rural Australia, I'm in the kitchen about 90% of the time. I'm learning a lot but I'm also juggling a lot and trying to find time for me.'

'It's very good to be a part of this community. I wouldn't change it for the world. I can't imagine living anywhere else. It's so beautiful, in the morning, in the evenings, every day. There is something pretty special about the Bermagui community. It just draws people in. Tourists and locals all say the same thing. Many come through and kind of just stay.'

Flick Ruby

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Thirty Years of Music, Merriment and Connection



Aerial shot of Cobargo Folk Festival 2026.

It was 32 years ago that members of the fledgling Yuin Folk Club decided it would be good to run a folk festival in the village of Cobargo – with a population in those days of just over 400 people.

Thirty years on from the first festival in 1996, our village is recognised around the folk music world as producing one of the best festivals of its kind, not just in Australia, but anywhere.

On a recent trip to Ireland, the name Cobargo was instantly recognised by musicians at the various festivals – big and small – that we attended. ‘Oh, we’d love to come’ or ‘Oh, we’d love to come back’ were frequent responses.

Next year’s festival will be held 26-28 February 2027 and promises to be one of the best ever.

Today’s organisers, some of whom were there from the very beginning, know

that we are standing on the shoulders of the many people who were involved in the complex task of getting a festival up and running. Our thanks go to people like Elizabeth Andalis, Reg Dew (dec), Margaret Opie (dec), Cec Cox, Coral Vorbach, Graeme Fryer (dec), Dave Newell, Deb Summer, Richard DePledge, Dave Handran-Smith (dec), the redoubtable Alf LeCaprara, and many, many more over the years.

It is fair to say there was some resistance in the area and concerns about ‘hippies’ taking over the village. But there’s no doubt that the festival is widely recognised as being invaluable in building community and cultural capital.

‘One of the reasons the festival was created was recognition of the amazing local talent,’ said Coral Vorbach. ‘2027 includes Bega Valley standouts like

Send us your
Cobargo Folk Festival
memories and memorabilia

As part of the 30-year
celebrations, we are collecting
memorabilia, pictures, videos
and stories of the festival over
the years.

Stay tuned for more news
about how we plan to
celebrate 30 years of the
Cobargo Folk Festival!

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cobargofolkfestival.com](mailto:yuinfofolkclub@cobargofolkfestival.com)

Robyn Martin and The Wires, Abby May, Pepper & Davies, Luke O’Neill, Djinama Yilaga, Tamika Townsend, Melanie Horsnell, and the legendary Wallaga Dhaans.’

At next year’s festival you can also look forward to a smorgasbord of musical excellence with acts like Kate Rusby (UK), Daoiri Farrell (IRE), Damien O’Kane and Ron Block (IRE/US), indie folk band Dlu (SCOT), We Mavericks (NSW), Kutcha Edwards (VIC), Lyn Bowtell and Luke O’Shea (NSW), Ally Row (VIC), Fred Smith (ACT), the Spooky Men’s Chorale (NSW), and many more. For details search for ‘cobargo folk festival’.

Zena Armstrong and Peter Logue

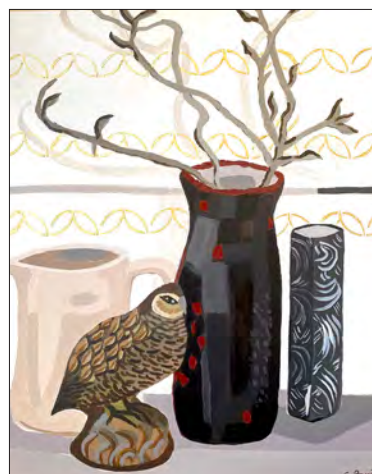
Chiaroscuro: Light and Dark

Chiaroscuro is a group exhibition of works from over 30 artists from Spiral Gallery and the South Coast.

Playing with illusions is the delight of the artist. The chiaroscuro technique uses strong contrasts between light and dark to create dramatic effects.

In this group exhibition a range of creative expressions explore the real and whimsical worlds of light and dark, creating impressions of space and depth, pattern and texture.

This exhibition is a visual playground in various media. Be ready for surprises!



Still life with poole bird by Sarah Buick

The exhibition runs from Friday, 2 October to Wednesday, 28 October.

Join us at the opening on Friday, 2 October from 4.00 pm to 6.00 pm with drinks and nibbles.

All are welcome.

For more information search for our website: ‘Spiral Gallery Bega’.

The Spiral Gallery is at 47 Church Street, Bega and the gallery 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.

Sarah Buick

Slow down, get together and listen in October at Four Winds

As spring settles across the far South Coast, Four Winds is preparing for three very different musical encounters for the local community to come together and enjoy live music. From spontaneous, genre-defying improvisation to the intimacy of a string quartet and the quiet reflections of a solo piano recital, each concert offers something different.

Godtet – 4 October

Sydney collective Godtet brings its improvised mix of jazz, ambient and electronic music to the Windsong Pavilion. Led by David 'Godriguez' Rodriguez, every performance is created in the moment, making this a truly one-off musical experience.



Godtet, photo by Chris Frape

Affinity Quartet – 25 October

Following their successful 2025 residency, Melbourne's acclaimed Affinity Quartet return to Four Winds. Known for bringing four distinct musical voices together as one, the quartet will perform a program spanning classical and contemporary works in the intimate Windsong Pavilion.

Aura Go – 31 October

Australian pianist Aura Go presents *In Friendship and Memory*, a recital exploring music inspired by friendship, remembrance and artistic connection. Works by Brahms, Schubert, Boulanger, Guastavino and the rarely heard Swedish composer Hélène Tham make up a program designed for close listening and reflection.

All three concerts welcome all ages and are at 2.00 pm at the Windsong Pavilion at Four Winds, Barragga Bay, with food and the bar open from 12.30 pm. Tickets are \$47 for general admission, \$37 concession, with under-16s free.



Flick Ruby

Aura Go, photo by Anne Moffat



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Continuous Present: Digital Artists from the South East

Far South Film Inc. has launched *Continuous Present: Digital Artists from the South East* as part of the River of Art Festival 2026.

For the first time, River of Art, the Kinema and Far South Film Inc. have come together, united by a shared commitment to championing regional creativity, creating new opportunities for artists and filmmakers, and connecting audiences with the diverse ways stories and ideas can be brought to the screen.

From 25 September to 5 October the historic Narooma Kinema has become a home for art on screen – celebrating film, visual art, performance, music and storytelling from across our region and beyond. Don't miss the last five days of the festival.



Kinema

Every day, from 9.00 am to 11.00 am in Cinema 2, there will be a free screening of digital art by filmmaker-artists from the South East region, followed by a feature film.

The films include:

- *Kusama – Infinity: An intimate portrait of Yayoi Kusama.* The film reveals an artist driven by an unwavering need to create – and to be seen.
- *The Musicians.* A witty French comedy about four virtuoso musicians brought together to perform on a priceless quartet of Stradivarius instruments.
- *The Love that Remains.* Against the spectacular Icelandic landscape, artist Anna and fisherman Magnús navigate the slow unravelling of their marriage. Beautiful, funny and quietly unconventional.
- *Live It Up – The Mental As Anything Story.* A celebration of the creative friendships and irreverent spirit behind one of Australia's most distinctive cultural forces.

Check the Narooma Kinema website for screening times. You can buy a Festival Pass for four films at \$40.00 or pay by the session.

Hiromi Matsuoka

Magical Paintings by emerging artist DGM

Ahhh s#@! I just did something impulsive but it's okay, perfection is not the point ... creation is.

I've booked a gallery space. No one has ever seen my art before. This will be my first exhibition, and you won't find the work online.

None of this was planned. I walked into a gallery in Cobargo, someone had cancelled their exhibition, and I just happened to have the down payment in my pocket. So thank you Cobargo, and thank you Michelle for taking a chance on a stranger. We let too many opportunities pass while waiting to feel ready. This time I didn't.

I have had just four weeks to fill a room with art.

My work lies somewhere between

a childhood dream and a fever dream. I imagine children finding things adults overlook, things hiding in plain sight, things that become something else when you look long enough. I hope something makes you feel something. Courage. Joy. Sadness. Recognition. Inspiration. Maybe something that is yours alone.

Pieces will be available by silent auction during the exhibition (I'm more interested in them finding the right home than the highest price).

Welcome to Pareidolia is on at the Lazy Lizard Gallery, Cobargo, 1-31 October 2026.

And because the universe has a sense of humour, the exhibition closes on Halloween – my favourite night of the year.

So we're having a closing celebration

on Saturday, 31 October 5.30 pm, featuring evening drinks. Weird art and costumes welcome. Let your imagination run.

Lazy Lizard Gallery is open Monday to Friday from 10.00 am to 3.00 pm, and Saturday from 9.00 am to 1.00 pm.

DGM



Welcome to Pareidolia by DGM. Photo: DGM



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Award-Winning Artist Craig Rowlands to Exhibit in Bermagui

Craig Rowlands was born in New Plymouth, beneath the influence of Mt Taranaki on New Zealand's North Island. His journey eventually brought him to the far South Coast of NSW.

Craig has always been interested in making things, but perhaps more importantly, in why people make things. Tools, furniture, jewellery, clothing, deities and the way different cultures bury and celebrate their dead all interest him. The object itself is only part of the story.



Craig Rowlands, photo: Elise Idiens

He studied at the National Art School as a mature-aged student, but after completing the foundation courses decided that funding a Bachelor of Fine Art himself was a little too ambitious. Instead, he went off to study and create independently.

He is also reluctant to call himself a sculptor.

“We are not nouns; we are verbs,” a phrase used by Stephen Fry, resonates with me,” Craig said. ‘I prefer to say I sculpt rather than I’m a sculptor – the doing is often more important than the outcome.’

That doing has led to a friendship and creative partnership with local sculptor Ross Cameron of Studio 15 at Tanja. The pair met at Sculpture Bermagui in 2024.

‘Ross had all the knowledge and all the gear to cast bronze and I had the desire,’ Craig said. ‘Now I still have the desire, some of the knowledge, a little bit of the gear and a bloody good friend.’

Craig was recently awarded the Emerging Artist at Sculpture in the Vineyards at the Wollombi Valley Sculpture Festival. Judged by a highly credentialled panel, he said the recognition made him think he ‘might just be on the right track’.

Mane & Tales Studio is at Shop 2/3 Wallaga Street, Bermagui. The exhibition, *Weathered – Sculptural Works by Craig Rowlands*, runs from Sunday, 4 October to Friday, 13 November.

Join us at the opening on Sunday, 4 October from 4.00 pm to 6.00 pm.

Elise Idiens



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Audiologist Annemarie Narraway
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Whistler

Ann Patchett

Bloomsbury, RRP \$35.00

This is the eleventh novel by Ann Patchett. Her breakout novel was *Bel Canto* (2001) which won the prestigious Woman's Prize (then called the Orange Prize), many other literary prizes and was an international best seller. The six novels that Patchett has written since have all been acclaimed best sellers.

Patchett is one of the most influential people in publishing. She helped Virginia Evans publish her debut novel, *The Correspondent*, which won this year's Women's Prize. Patchett also owns a bookshop in Nashville, Parnassus Books. She posts weekly from there, with recommendations and with visiting well-known authors. She has many famous friends, both literary and otherwise. Her last two books were read for audiobooks by Tom Hanks and Meryl Streep respectively. This time Patchett has read her own novel for the audio version.

Patchett, who combines Catholicism and Buddhism into a philosophy of kindness, says in interviews that she has purposely written a kind novel about platonic love.

Whistler tells the story of Daphne Fuller and Eddie Triplett, a stepdaughter and stepfather. Eddie was Daphne's stepfather for only a year when she was nine. There was an instant connection of like

minds, interests and the love of reading. Eddie was a respected editor at a prestigious publishing firm where her mother also worked. While Daphne's younger sister is in hospital, Eddie decides to take Daphne on a drive up the mountain to see the Strawberry Farm. It's mid-winter with deep frost and light snow. The car slides off the mountain road and plunges halfway down the mountain. Eddie has a broken ankle and Daphne has a large cut on her face. The situation is dire. Eddie keeps it calm and almost magical. He tells the story of Whistler, a horse who saved its owner from death. This story within the main story has echoes throughout the novel. Once rescued and hospitalised, Eddie is totally and immediately banished from the family for his irresponsibility. Daphne mourns for the stepfather she adores but is powerless.

Forty years later Daphne and Eddie meet by chance. The relationship is rebuilt. Secrets are revealed. Patchett is at her best here with her ability to structure, revealing the right amount of the past at exactly the right time to keep the reader longing to know more.

But this is a novel for a friend. Patchett's dear friend, and best reading-friend, Jim Fox died two years ago. A year later she began this novel. In an ABC interview, Patchett said, 'I'm going to take all the love that Jim had for me and all the love that I had for Jim, and I'm going to put it in this book.'

And she has done this with Daphne and Eddie. Could a novel where the characters are essentially good be boring, even saccharine? Not with Patchett in control.



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Sow your own

Every packet of seed you buy is someone else's harvest, sold back to you. Saving your own seed is cheaper, more self-sufficient, and satisfying, though it takes more than scooping seeds from a ripe tomato and hoping for the best.

Not every seed grows true to its parent. Open pollinated varieties, sometimes labelled heirloom, will breed true provided they haven't crossed with another compatible variety. Hybrids, marked F1 on the packet, are a deliberate cross, bred for a particular trait, vigour, disease resistance, and uniform fruit. F1 seeds germinate fine, but the resulting plants won't reliably reproduce those traits, the genetics simply reshuffle each generation.

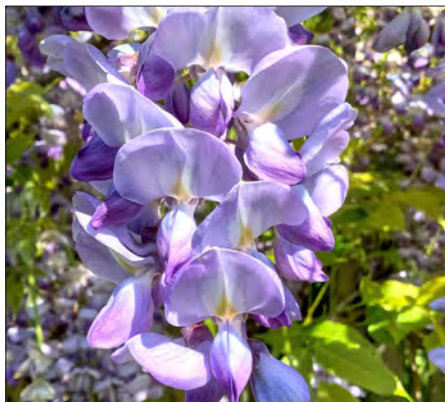
That caveat matters more for some crops than others. Pumpkins and squash cross readily with nearby compatible varieties, so a normal fruit this year can hide seed that grows into something different next season. Corn is even more promiscuous, and brassicas can be tricky too. Tomatoes, peas and beans are far more forgiving since they largely pollinate themselves.

Technique depends on the seed, and seed maturity isn't eating maturity, the biggest trap for beginners. A cucumber left for seed must swell and turn yellow, well past salad stage; bean pods stay until dry and brittle; lettuce must bolt and flower before it sets anything worth collecting. Dry seeded crops like these are simplest, dried on the plant, then stripped, threshed and stored.

Tomatoes are the classic case for something wetter. Scoop the pulp and seeds into a jar with water and ferment for a few days. This cleans the seed and can reduce some seed-borne diseases. Not every wet-

seeded crop needs this though; capsicum seed can simply be cleaned and dried.

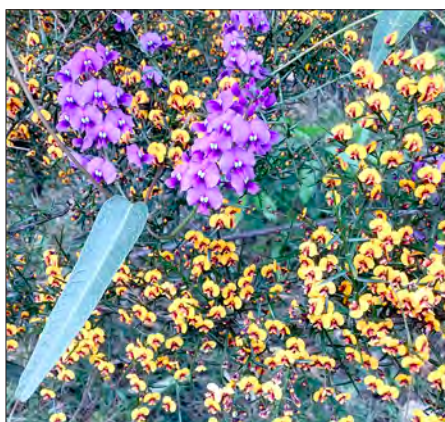
Some crops test your patience further. Carrots, beetroot, onions and several brassicas are biennials, setting seed only in their second year; so, a first-year carrot won't normally flower.



Wisteria sinensis



Echium candicans



Hardenbergia violacea and Daviesia ulicifolia

Storage matters too. Seeds kept cool, dark and dry will outlast anything left in a hot shed or damp drawer. Once thoroughly dry, a labelled envelope, noting variety and date, tucked into a jar in the fridge will see most vegetable seeds through several seasons.

Beyond the savings, saved seeds can become locally adapted. Avoid saving from diseased plants, and favour the healthiest and most productive, whichever thrived in your own soil, rainfall and run of pests. Repeated selection over a few generations can shift a population toward those traits. For some plants we skip the effort and let them reseed themselves, keeping us in a fairly reliable supply of rocket, parsley, coriander, dill and lettuce without deliberate saving.

Meanwhile, around the town gardens the spring flush is well underway. Lavender, pelargoniums and daisies are sparkling, azaleas are aflush, and clusters of orange *Clivia miniata* (Clivia) brighten the shadier corners. *Wisteria sinensis* (Wisteria) hangs in perfumed curtains, while the tall blue spikes of *Echium candicans* (Pride of Madeira) sway above their grey green foliage.

Along the roadsides around the Triangle, the native climber *Hardenbergia violacea* (Purple Coral Pea) is producing its mass of small purple pea shaped flowers, joined by the golden blooms of the Egg and Bacon bushes.

October brings the widest planting window of the year. Get in beans, capsicum and chilli, corn, cucumber, eggplant, melons, pumpkins, tomato and zucchini, while continuing beetroot, carrot, celery, lettuce, onions, peas, potatoes and silverbeet.

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.

**Social media,
is that your jam?
Love the Triangle?
We need a hand!**



We are on the lookout for Triangle fans with social media smarts!



Please get in touch with Flick on 0452 161 673

PAINTING BY ADAM



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Are you looking for something that is nutritious, healthy, lean, high in protein and iron, tasty and sustainably sourced? Kangaroo might be the answer.

All kangaroo meat sold in Australia is wild-harvested. This means professional licensed shooters harvest them directly from their environment. State and federal laws regulate this process to ensure sustainability, humane practices, and food safety.

I first tried Roo steaks as I wanted something that could be barbecued.

Then I tried a curry but swapped out the beef for Kangaroo

Texan-style Roo Steaks

serves 4

Ingredients

1 tbsp olive oil

500g kangaroo fillets or steak, remove from fridge and coat with bicarb, as noted above before cooking

Salt and pepper

Coleslaw, to serve

Baked potatoes in foil, to serve

Sour cream, to serve

BBQ Sauce Ingredients

100ml tomato sauce

1 tsp hot English mustard

2 tbsp Worcestershire sauce

1 tbsp apple cider vinegar

2 tbsp maple syrup

Method

- For the BBQ sauce combine all the ingredients together.
- Heat oil in a pan over a medium to high heat. Season the kangaroo and fry for 2 – 3 minutes on each side. Pour in the sauce and cook for a further 5 minutes, basting the meat with the sauce until the sauce becomes thick and glossy.
- Remove meat and rest for 3 – 4 minutes before slicing.
- Serve kangaroo with baked potatoes, sour cream and coleslaw.



Kangaroo Red Curry Slow Cooker

serves 4

Ingredients

500g Kangaroo, remove from fridge and coat with bicarb, as noted above before dicing

2 tablespoons red curry paste

400g tin light coconut milk

500g sweet potato, peeled and cut into chunks

200g shallots, peeled and halved

2 teaspoons fish sauce

1 teaspoon brown sugar

Juice of a lime

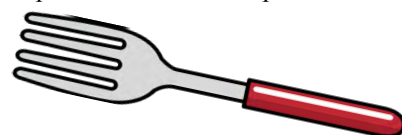
½ cup coriander leaves, chopped

¼ cup roasted peanuts, chopped

Cooked brown rice, to serve

Method

- Place diced kangaroo, curry paste, coconut milk and sweet potato into a slow cooker.
- Cover and cook on high for 4 hours or until the meat is tender.
- Add fresh shallots, sauce, sugar and lime juice, 30 minutes before the end.
- Serve the curry with brown rice and top with coriander and peanuts



I'd like to try this one too.

Kangaroo Kebabs

serves 4

Ingredients

500g kangaroo meat, remove from fridge and coat with bicarb as noted above, before dicing and threading onto skewers.

1 tablespoon olive oil

1 small brown onion, diced

1 red chilli, deseeded and sliced

Method

- Heat a barbecue or chargrill pan to medium-high.
- Spray oil on kangaroo kebabs.
- Cook kebabs for 2 minutes on each side or until browned and cooked to your liking.
- Heat olive oil, onion, garlic and chilli in a large non-stick saute pan, over a low heat for 5 minutes.
- Serve kebabs with the fried onion mix and rice.



For the fridge door

OCTOBER	WHAT	WHERE	TIME
Thurs 1 to Sat 31	Magical Paintings by DGM, Closing event on 31st, costumes welcome pg 35	Lazy Lizard Gallery, Cobargo	Mon-Fri 10-3 Sat 9-1
Thurs 1 to Mon 5	Continuous Present: Digital Artists from the South East, festival, pg 35	Kinema, Narooma	Check website for times
Fri 2 to Wed 28	Chiaroscuro exhibition of 30 artists, opening 2 Oct 4-6pm, pg 33	Spiral Gallery, 47 Church St, Bega	Mon-Fri 10-4 Sat 10-1
Sat 3	Bermagui Tennis ReBoot, pg 25	Bermagui Country Club	2-4pm
Sat 3 & Sun 4	ReBoot Bermagui, pg 24	Bermagui various places	All day
Sat 3, 10, 17, 24, 31	Ash Alchemy Abecedary, meet the author Rhonda Ayliffe, pg 22	Resilience Centre, Cobargo	From 10am
Sun 4	Godtet - improvised jazz, ambient and electronic, pg 34	Windsong Pavilion, Four Winds, Barragga Bay	2pm
Sun 4 to Fri 13 Nov	Weathered - sculptural works by Craig Rowlands, opening 4 Oct 4-6pm, pg 36	Mane & Tales, Shop 2/3 Wallaga St, Bermagui	Studio open Tues to Sat
Sat 10 & Sun 11	Buddhist Basics, donation \$50, pg 5	Gentle Valley, Princes Hwy, Cobargo	9am-4pm
Thurs 15	AGM School of Arts Hall, pg 18	School of Arts Hall, Cobargo	9am
Fri 16 to Mon 19	Women's Radiant Renewal Spring Retreat, with Angie Liu and Holly Brocklebank, pg 7	Kamalashila Tibetan Buddhist Centre, Tilba Tilba	All day
Sat 17	Enjoy some cake to celebrate CWA Cobargo's 80 th birthday, pg 18	CWA grounds, Cobargo	All day
Mon 19	Come and Try night, Cobargo Amateur Swimming Club, pg 18	Cobargo pool	6pm
Fri 23 to Mon 26	Spring Full Moon Retreat with Shanti & Sol, pg 7	Dignams Creek	All day
Sat 24	Cobargo Preschool Trivia Night fundraiser, booking Humanifix, p 21	School of Arts Hall, Cobargo	From 6.30pm
Sun 25	Can Assist Fundraiser, country music with Lori Hammerton, pg 4	Bermagui Country Club	Door open 11.30 for 1.30pm
Sun 25	Affinity Quartet, classical and contemporary, pg 34	Windsong Pavilion, Four Winds, Barragga Bay	2pm
Sat 31	Aura Go presents <i>In Friendship and Memory</i> , pg 34	Windsong Pavilion, Four Winds, Barragga Ba	2pm

The Triangle Community

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Available where you get your podcasts, Facebook, Instagram or *The Triangle* website.

A Sanctuary in Dignams Creek

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