THE TRIANGLE COMMUNITY NEWS
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QUAAMA COBARGO BERMAGUI TILBA & LOCALITIES
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Come together and celebrate our young musical stars at Four Winds

The Spring Youth Music Festival returns to Four Winds on Sunday, 22 November

Every November, more than 200 students from across the Bega Valley and beyond gather at Four Winds for a day filled with music, connection and community. Joined by their teachers, mentors and professional musicians, they come together on the Windsong Pavilion stage to share what they've been learning and celebrate the joy of making music together.

A much-loved annual tradition, the Spring Youth Music Festival is a chance to cheer on our region's young talent, catch up with friends and experience what happens when generations come together to make music in place. From orchestras and choirs to emerging soloists, this year promises to be the most exciting festival yet.

Curated by David Hewitt, Four Winds' Create & Inspire Director, the festival is part of a year-round program of workshops, instrument tuition, mentorship and in-school programs, giving young people the opportunities to discover music, build confidence and learn together.

In the week before the festival, students will also take part in masterclasses and workshops with leading Australian musicians, including Luminescence Chamber Singers. The six vocalists will perform a solo show at Four Winds on Saturday, 14 November at 2.00 pm, presenting *Particles of Light*, a celebration of the human voice featuring music by Elena Kats-Chernin and Nardi Simpson's Yarrager Mayraa.

The Four Winds Community Orchestra (FWCO) will premiere two new works by beloved local composers Geoffrey Badger and Nick Keeling. *Body of Water* and *Songcrafters* draw inspiration from the role of water in regional life and the way music flows through our communities – a fitting tribute to the people and places that bring us together.

Come along and support our young musicians and be part of a day that celebrates the people, connections and shared love of music that make our community so special.

For more information and to buy your tickets online search for 'Four Winds Bermagui'.

Amelia Novakovic



Sydney Youth Music Festival 2025. Photo: David Rogers Photography.

Check out our lift-out featuring 125 years of the Cobargo Co-op

COBARGO CO-OP

Editorial

Donna Portland

A Change of Season, A Change of Pace

There is something wonderfully uplifting about the arrival of warmer weather. The cold winds of winter give way to gentler breezes, gardens burst into colour, and the days stretch a little longer. Before we know it, spring is slipping into summer, bringing a welcome change in our surroundings and our state of mind.

Perhaps it's the extra daylight, the warmth of the sun, or the promise of long summer evenings, but there seems to be a renewed sense of energy and optimism. We emerge from our winter routines, spend more time outdoors and reconnect with friends and neighbours.

The changing seasons also bring a different rhythm to our coastal communities. Streets become busier, cafés and restaurants fill with visitors, and our beaches and waterways attract holidaymakers from near and far.

Tourism is vital to our region, supporting local businesses, creating employment and helping sustain the services we enjoy year-round. While the extra traffic and occasional parking frustrations might test our patience, there's something rather satisfying about meeting visitors discovering our beautiful corner of the world for the first time.

And what a wonderfully diverse region it is! Each town and village has its own personality, history and charm. From spectacular coastlines to rolling countryside, markets, galleries and vibrant creative communities, there's always something to discover.

Of course, summer also brings responsibilities. Rising temperatures, dry conditions and the potential for bushfires remind us that preparedness is essential. Now is the time to review bushfire survival plans and take sensible precautions around our properties. The NSW Rural Fire Service website offers excellent practical advice.

We are fortunate to have dedicated RFS volunteers who give generously of their time to protect our communities. Likewise, our volunteer surf lifesavers and Marine Rescue crews help keep residents and visitors safe throughout the busy summer months.

Indeed, volunteering is one of our region's greatest strengths. Whether responding to emergencies, organising events, supporting community groups or simply helping a neighbour, countless people contribute quietly and generously to making this such a wonderful place to live.

As we welcome another summer, let's support our local businesses, extend a friendly welcome to visitors, look out for one another and appreciate the remarkable place we call home.

After all, the warmth of summer is about more than sunshine – it's also about the warmth of our communities.

Letters

To the editor

If there is to be a 'real debate' about immigration, please consider:

1. The environmental impact from our growing numbers. Just this century, our population has grown from 19 million to nearly 28 million, increasing demand for housing, water supply, sewerage disposal, landfill, electricity, food, and all increasing our greenhouse gas emissions, resource use and waste. Note Bermagui's changes. Another impact is increased roadkill from increased traffic, very evident along our main roads.

2. While Australia has been built on 'welcoming people', when the post-World War II migrant intake increased under the slogan 'populate or perish', the migrant numbers averaged about 100,000 per year, giving a total migrant intake of just 2 million over 20 years. The 20th century average was around 70,000 per annum.

Our current intake is far greater than that, thanks to the Howard Government ramping up numbers in the early 2000s, and which no government has since tried to decrease due to the resulting economic growth. In the last ten years alone, we have added around 3.5 million people due to net overseas migration.

3. The skilled migrants of the last two decades haven't satisfied our needs so that argument is invalid. The state and federal governments should educate our own workers and ensure the poorer countries keep their educated workers.

To raise politics, even the Greens won't address the population issue for fear of being labelled 'racist', ignoring the environmental implications. If we reach the touted 'sustainable' consumption level, every extra human will mean the existing population has to decrease their use of resources to maintain that 'sustainable' level of consumption.

Rather than debating immigration and migrants, we need to debate how to achieve an ecologically and socially sustainable population for our country (and globally), otherwise we will populate AND perish.

Karen Joynes, Bermagui

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Thumbs UP



To the Bowerbird Op Shop in Cobargo. The grant they gave to Bermagui Marine Rescue late last year has been put to good use with the purchase of crew backpacks, sailing gloves, headtorches and yachting knives.

To all the kitchen workers who kept the participants at ReBoot in Bermagui, well-fed with a free healthy choice of breakfast foods.

Thumbs DOWN



To the selfish idiot/s knocking over garbage bins and roadside markers, leaving a mess for others to clean up and reducing safety on our roads.

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.

A reminder for contributors

Our deadline for advertising and editorial is now midday on the 20th of the month. For ads, email advertise@thetriangle.org.au. For articles, email contributions@thetriangle.org.au. Thank you!

Who does the work

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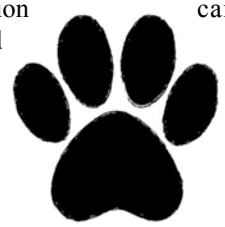
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Dogs at cafés and restaurants

Did you know that according to NSW legislation, dogs, at the discretion of café and restaurant owners, are permitted in unenclosed outdoor eating areas but should be leashed, stay on the ground, and not be given food? Dogs can be unrestrained, fed on the ground and can sit on a person's lap if the outdoor dining place is located in an off-leash area.



Triangle Travels

Send a photo of yourself holding *The Triangle* and we will try to include it in our next issue.



Flick Ruby, traveller extraordinaire, sent us this wonderful photo of *The Triangle* with *Sun Voyager* (*Solfar*) in Reykjavík, Iceland.

Free Medical Service in Bega

The Bega Medicare Urgent Care Clinic provides timely care for urgent, non-life-threatening illnesses and injuries.

The clinic is designed to help ease pressure on the local Emergency Department, providing the Bega community with another option for conditions that require urgent medical attention but are not life-threatening.

The clinic is located at Suite 1, 106 Auckland Street, Bega (opposite Mitre 10).

Opening hours are 8.00 am to 10.00 pm, 7 days a week.

No appointment required – simply walk in.

For serious or life-threatening conditions, please call 000 or attend your nearest Emergency Department.

Share Your Feedback on Living Well in the Bega Valley

A new community-led wellbeing framework, 'Living Well in the Bega Valley', is being designed collaboratively for our region. The Bega Valley Data Collective (BVDC) invites you to be part of it! We've launched a short survey asking locals to share what really matters when it comes to Living Well. Your feedback could help to create positive change, shape future programs and guide funding right here in the Bega Valley. So, embrace this opportunity to help identify the areas that need urgent action so that we can build a healthier, happier and more resilient Bega Valley community.

Scan the QR code to participate in this anonymous survey.

Kate Sollis
Bega Valley Data Collective

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



What's with all the moths?



Large numbers of endangered Bogong moths are everywhere in Bermagui and surrounds because strong NW winds have blown them off course during their annual spring migration. In my eight years of living in Bermagui, I have never seen this before. What is different this year?

Every spring, millions of Bogong moths migrate up to 1,000 km from inland breeding grounds to the Australian Alps and Snowy Mountains. They like to spend summer in the cool alpine caves and then in autumn return north or inland to breed.

The moths use the stars, the moon, and the Earth's magnetic field to navigate; however, this year, an unusual combination of early warm weather and strong NW winds pushed the moths off course into coastal regions.

We may be uncomfortable sharing our homes with them, but scientists are encouraged by their presence. Between 2017 and 2019, the Bogong moth population collapsed by 99.5% due to severe droughts. The fact that the moths are back in such numbers indicates a healthy population recovery.

Bogong moths are very important to the Australian ecosystem, in particular as food for the critically endangered Mountain Pygmy-possum.

The moths are entirely harmless to humans and do not damage clothes. If they are stuck in your house, don't use insecticide. Gently capture and release them outdoors or, if they are present in large numbers, try to coax them outside by turning off indoor lights, and opening the doors or windows.

Deb Worgan

~~$3.00~~

Each copy of ***The Triangle*** costs **$3.00** to produce.
Please donate what you can.

When is the best time to listen to the Edge?

On the Edge FM verandah, looking towards Biamanga with its humpback ridge line under sunny blue skies, I'm thinking about a question from a radio listener this week: When's the best time to listen to Edge FM?

We have a rich variety of live presenters, with varying interests in music and culture, who are living right here in the Bega Valley – so I've listed them here for your perusal.

On Mondays from 9.00 am we welcome you to the week with alt and retro country music on *Good Morning Bega*, and then at 12 noon our Valerie reads her favourite poems. From 3.00 pm Dana will take you on a journey to heighten your vibration, and then from 5.00 pm Michell Scott dives into the First Nations' music scene. After 6.00 pm we alternate between Caterina's *Cornucopia* and Jen's *Cocktail Hour*, for something off menu.

Tuesday mornings at 9.00 am we have a new show: *The Living Valley* which is all about birds, weeds, bush regeneration, helpful plants and people in the valley. Then at 10.30 am *The Mixtape* presents great tunes from soul, funk and jazz to gospel. At 12 noon Monika presents her show about living with Autism, and every second Tuesday evening Pete Veliks presents his popular *Ocean of Sound* from 6.00 pm to 8.00 pm.

On Wednesdays, Frank presents *Humpday* from 9.00 am to 12 noon, playing music from the '50s to the 2000s, and at 2.00 pm *Women of the Valley* is presented by Grace playing music by women and often chatting to local women doing great things in the community. Andrew's *Music Park* kicks off from 4.00 pm, and then at 5.00 pm, Frank is back with *Hidden Gems* music fossicking until 7.00 pm, when Chris takes over with *Music for the End of the World*.

On Thursdays, long time presenter Lindsay presents *Live with Lindsay*, followed by Fran's fine *Purple Duck* at 3.00 pm for two hours. Matt Horsfall takes over the mic with his eclectic *Shifting Sands* from 5.30 pm and then we have our *Christian Life* program from 7.00 pm to 9.00 pm.

Friday starts with the popular interview and history program, *Sapphire Stories*, from 9.00 am, then after lunch you can chill with Eddie and his excellent music on the *Sound Lounge* from 1.30 pm to 4.30 pm.

Saturday mornings are all about country – our mainstay fare: then at 12 noon, Jenny Penno presents *Inner Neon Catering Van – Luncheon* set which is simply beyond variety, and then the long running show *Sports Free Zone*, presented by – you guessed it – Frank!

Sunday from 2.30 pm Ian Campbell hits the decks, joined by Spin Doctor, to replay a classic album on vinyl in new show *The Crackle*.

In between local shows there are shows from our satellite and also great music, 24 hours a day. Head to our website to see our full program.

Lisa Herbert



Grace presents *Women of the Valley* Wednesdays at 2 pm.

Calling All Former Scouts: Help Uncover Our Local Scouting History

Scouting has a longer history in the Triangle part of the Far South Coast than many realise, and a new research project is trying to piece that story together, covering Central Tilba, Quaama and Bermagui.

The earliest record of scouting so far comes from Central Tilba. The *Illawarra Mercury* reported that, at a meeting held on 5 December 1925, it was decided to start a troop there.

Quaama's troop was formed in 1932 and soon made its mark. By June 1933 it had 14 Scouts and one leader. It won the H.J. Bate Cup for athletics in 1935 and 1936, took out camp trophies, and sent one of its Scouts to the 1935 Melbourne Jamboree. Robert Paton led the troop for most of those years, before transferring to 1st Cobargo in 1939. By then the troop had faded, because the leader couldn't get to meetings and some boys had left the district.



Mess Orderlies Corroboree 1929

In Bermagui, a visit from District Commissioner C.F.T. Jackson in 1936 led to plans for a new troop. A.E. Byrne was approved as Scoutmaster in 1940, and Leslie J. Humphries is recorded as a Cub Leader.

There are still big gaps in the story. If you have any photos, badges, certificates or memories, or know of material held in a local museum, please call me on 0439 626 520 or send me an email: john.penney@nsw.scouts.com.au.

John Penney
Regional Commissioner (Heritage)
South Coast & Tablelands Region



7th Annual Corroboree Lake Illawarra 1929

Who'll care for your animals when you can't?

For many of us, pets are family. Whether they greet us at the door, curl up beside us, or keep us company through life's ups and downs, for many they are the one constant in our lives.

But have you ever considered who would care for your animals if you were suddenly hospitalised or passed away before them?

Start with a conversation

Ask trusted friends or family members if they are willing and able to take on your animals. Never assume someone who loves visiting your pets is ready for the daily reality of ownership.

Put your wishes in writing

Under NSW law, pets are legally classified as property and cannot inherit money directly. Simply leaving verbal instructions or informal funds isn't legally enforceable. Instead, consult a solicitor. Set up a formal arrangement leaving your animals to an agreed carer, backed by financial provisions or a Trust for food, medications, and vet care.

Use a dedicated program. Enrol your pet with a rescue organisation such as RSPCA NSW's Home Ever After. The program has no enrolment charge and states it will do everything it can to rehome bonded pets together – this is a commitment to make an effort, not an unconditional guarantee.

Plan for short-term emergencies

Animals need immediate care. Give a trusted neighbour or friend spare keys, and leave written information about your pet's health, behaviour and needs, together with relevant veterinary records. Give the carer access to this information rather than storing the only copy with the will.

Keep a copy accessible at home and carry a free Pet Emergency Wallet Card (available through the NSW Trustee & Guardian) to alert first responders if you have an accident.

Looking after their tomorrow is just another way of loving them today.

Kerryn Davey
The Compassionate Care Collective

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Film Screening of *Tallaganda* in Bermagui

David Gallan, award winning local nature photographer and film maker will screen his new film, *Tallaganda*, and a short version of his earlier film, *Understorey*. David will also outline the current campaign to declare the Great Southern Forests National Park (GSFNP), being led by the National Parks Association, of which David is the Far South Coast Branch chair. Entrance will be free, but donations will be gratefully accepted for the GSFNP campaign.

The new proposal extends from the southern highlands to the Victorian border and seeks to convert 55 state hardwood forests into a range of protected areas, ending logging in public native forests. This would ensure greater cultural and biodiversity connectivity and protection.

Ken Henry, former head of the Commonwealth Treasury, now Chair of the Australian Climate and Biodiversity Foundation and a former resident of Bermagui, will also speak.

In recent years, the Foundation has provided valuable support for the Great Koala National Park (GKNP) and Great Southern Forest proposals and other important climate and biodiversity policy initiatives.

Frances Perkins, joint Coordinator of the local branch of Labor Environmental Action Network, will briefly summarise the economic case for the new national park. She recently contributed this part of the National Parks Association's proposal to the NSW Minister for Environment, Penny Sharpe.

This free event will be held on Wednesday, 25 November at 6.00 pm at the Bermagui Community Centre and is sponsored by the local branches of NSW National Parks Association. Bookings are not required.

Frances Perkins



Two yellow bellied gliders emerging early evening from their hollow in the South East forests. Photo: David Gallan.

Vale Margaret Opie

June 1934 – September 2026

In early September, Margaret Opie passed peacefully in Alice Springs after a short time in palliative care. She was 92 years old.

Margaret lived on the Brassknocker Creek at Wandella/Yowrie for 46 years. After visiting her son Marco here in the late 1970s she fell in love with the peace and beauty of the bush.

At first, she supported herself by driving to Sydney once a month to do consultancy work at her old office job. She spent her spare time at home studying for a degree in Parks Management as she wanted to know how to care for her environment. She applied for a job in the Northern Territory as an assistant on an archaeological dig with the Lightning Brothers Project; so off she went and of course fell in love with the local landscapes there.

In 1990, she trained as a Tutor in Adult Literacy and taught at Biggah Enterprises Aboriginal Corporation and in the Aboriginal Education Unit at TAFE in Bega. She was instrumental in helping Yuin people to recover language, working with her dear friend Aunty Colleen Dixon (dec.). She also worked at Tulgeen for some time. After that, she travelled to Yogyakarta in Indonesia to teach English for a year.

Margaret was also involved in the startup of the Yuin Folk Club working with Aunty Eileen Morgan (dec.) and others – she dedicated enormous amounts of time and energy setting up the Club.

Over the years she worked in many tutoring jobs in Alice Springs for the Batchelor Institute of Indigenous Tertiary Education, as well as working on Arrernte and Pitjantjatjara country in office administration for communities, mainly at Kaltukatjara (Docker River). She held a deep love and respect for the people and country of central Australia.

As her beloved grandchildren were born here in the Valley, she stayed home 'for as long as she could use a chainsaw' (her words) and then started to divide her time between Alice Springs in the winter and Cobargo in the summer until the bushfires of 2020 took her cabin in the bush.

Margaret was a voracious reader, a lover of the Australian bush and ecology and a strong advocate for human rights. Never one to be idle, her last job was helping the Oldtimers Traeger Museum in Alice Springs get back on its feet.

Margaret will be missed. She touched the hearts of many, and of course she will especially be missed by her children: Surajo and Marco, grandchildren: Shanta, Seraphina and Wesley, and her three great grandchildren: Rui, Riot and Bane.

So, raise a toast to Margaret; a selfless, loving, caring, respectful, trustful, supportive and empathetic, fabulous human being and not to forget, bush woman.

Surajo Frith and Seraphina Leahy



Margaret with her great grandson at her 90th birthday in the desert. Family photo.

Donna Portland

There's never a dull moment in Bermagui. Just when you think our little coastal town might be settling into a quieter rhythm, along comes another event, initiative or interesting character to remind us how much goes on behind the scenes.

Take the October long weekend, for instance. Hundreds of energetic souls descended on our town for ReBoot in Bermagui, proving that our magnificent coastline is just as appealing to those who prefer running shoes and bicycles as it is to those who enjoy a leisurely stroll and a coffee.

And speaking of hardy souls, our Blue Balls swimmers have wrapped up another winter season. While most of us were sensibly reaching for another blanket, these intrepid locals were plunging into Horseshoe Bay. Some might call it madness; others call it invigorating!

There's plenty happening on the cultural front, too. Sculpture Bermagui is preparing for another year, international poets are joining local musicians, and our fascinating history continues to captivate curious minds.

Meanwhile, new flavours are arriving in town, and local initiatives are tackling everything from plastic waste to renewable energy. Bermagui is certainly not short of people with ideas, enthusiasm and a willingness to make things happen.

One particularly heartwarming milestone is Bermagui Preschool's 50th anniversary. Half a century of nurturing young minds is quite an achievement, and a reminder that communities are built across generations.

But there's another thread running through many of this month's stories: volunteers. Whether they're keeping us safe on the water, teaching children to read, preserving our history, supporting community events or creating something useful from discarded fabric, these generous people are the backbone of Bermagui.

Several organisations are looking for extra hands. Perhaps there's something in these pages that will inspire you to become involved? A little of your time can make an enormous difference.

As summer approaches and visitors begin returning to our beautiful corner of the coast, let's celebrate the people who make Bermagui much more than a picturesque holiday destination. After all, the scenery might bring people here, but it's the community that gives Bermagui its heart.

This little device could save your life

Two fishermen are lucky to be alive after their 5.5 metre open runabout overturned roughly 46 kilometres off the NSW coast, south of Bermagui.

The pair logged on with Marine Rescue Bermagui before heading offshore and planned to return by 6:00 pm. However, at 3:45 pm, a Personal Locator Beacon (PLB) signal was triggered off Barragga Bay. A PLB can be manually activated or automatically activated upon contact with water.

The fishermen's boat had overturned while they were lifting a hooked fish on board, throwing them into the water.

Marine Rescue Bermagui's rescue vessel BG30 and the Westpac Lifesaver Rescue Helicopter were deployed. The helicopter found the men, winched them to safety, and brought them ashore. By then, the conditions offshore had deteriorated, with an increased swell and winds reaching up to 25 knots.

Inspector Steve Allan from Marine Rescue NSW credited the PLB and the fishermen's decision to log on with Marine Rescue Bermagui for saving their lives. Without the beacon, the men would have faced hours in the water clinging to their overturned vessel, before anyone noticed they were overdue.

Boating Safety Checklist:

- Log on: Use the free Marine Rescue NSW app or VHF channel 16.
- Carry beacons: Have a working PLB and an Emergency Position-Indicating Radio Beacon (EPIRB) on board.
- Wear safety gear: Always wear a lifejacket when offshore.

Deb Worgan
Marine Rescue Bermagui volunteer



PLBs are compact and help save lives.

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Bermagui Mystery remains

The crime that has intrigued people of the Far South Coast for 146 years – the 'Bermagui Mystery' – still remains a mystery despite the best efforts of about 40 amateur sleuths on Monday of the October long weekend. What happened to the four men who set sail from Bermagui in October 1880 and were never seen again?

They joined members of Narooma and Bermagui Historical Societies and the Montreal Goldfield group in retracing the mystery at five stops from Bermagui to Corunna Point.

'We attracted people from Moruya to Pambula and Canberra, all of whom were quite fascinated with how the mystery unfolded during the day,' said Narooma Historical Society President Laurelle Pacey.

'This is the sixth time we've held this event and amazingly each time we seem to consider something more, even this long after the tragedy.'

This included confusion in the original records about where the boat was found, Corunna Point or Mystery Bay. Then, one man who was never considered a suspect at the time, left the Tilba area abruptly the day after the boat was discovered, never to return.

'It is interesting that since the last event in 2022, people are now trying to use AI to help solve the mystery,' Ms Pacey said. 'That quest is of course severely hampered by the lack of informed and primary source content on the web.

'So while we are no closer to solving the mystery, everyone went away mulling over what might have happened and why. The mystery remains.'

Laurelle Pacey



A Montreal Goldfield volunteer outlining what was seen from the beach on the fateful morning of Sunday, 10 October 1880. Photo: Stephen Mills.

Cobargo Community Development Corporation Limited

Save the Date!

Rebuild Cobargo

Official Opening Event

9.00 am – 1.00 pm

Tuesday 8 December

Full details in the December edition of *The Triangle*

ReBoot 2026

They came, they competed and they conquered.

Approximately 650 runners, cyclists and swimmers participated in ReBoot in Bermagui 2026 during the long weekend in October. With two new events and some fun new activities, ReBoot 2026 was always going to be a BIG one.

More than 450 runners participated in the ReBoot events, with 85 completing the inaugural ReBoot Half Marathon Trail Run. Feedback was overwhelmingly favourable, with runners describing the challenging 21.1 km course through stunning coastal scenery – across tracks, trails, roads and sand – as well worth the effort. The 10 km run, another new ReBoot event, was also popular, attracting 87 finishers to its scenic town course. Participants ranged in age from four to over 80. Long-time local ReBoot competitor Ray Tolley completed the 5 km event and won the 80-89 age group.

Sunday morning dawned clear and sunny – perfect conditions for the bike ride and swims. Horseshoe Bay turned on its magic and 180 swimmers enjoyed the pristine and sheltered waters in the ReBoot swims followed by breakfast at the Surf Club cooked by volunteers. Swimmers ranged in age from 10 years to 87-year-old Wendy Dunn from Broulee who was narrowly beaten by local 80 years plus swimmer Maggi.

A strong contingent of swimmers from Canberra were highly placed in both swims.

Winners and placegetters for the run and swim events are on the ReBoot in Bermagui website.

ReBooters enjoyed many other events and activities including Sundas Soundscape and Carlie's bootcamps, the 'come and try' golf and pickle ball sessions as well as Tai Chi and Good Vibes classes, but the Tug-O-War Challenge and tennis were cancelled due to the rain.

Organisers are grateful for the assistance of approximately 80 volunteers who marshalled, cooked, helped with registrations, and set up and packed up for the two-day event. ReBoot could not operate without these dedicated local volunteers, community groups such as Marine Rescue and the Bermagui Surf Life Saving Club, and the local businesses that sponsor and help fund the event. Special thanks also go to the hardworking ReBoot Committee, whose members continue to step up year after year. And with that, the 12th annual ReBoot in Bermagui is done!

Julie Rutherford



ReBoot kids enjoying the moment after the No Hills 5km run.
Photo: Julie Rutherford.



ReBoot swim participants, ready for the competition.
Photo: BOSSFOTOS

Bermagui Public School News

During the end of Term 3 and the start of Term 4 we had some amazing things happen at Bermagui Public School. This includes Loud T-shirt Day, Stage 3 Canberra excursion, K-2 AFL Skills Day and a special reward for our wonderful behaviour.

Loud T-Shirt Day was held on Friday, 16 October. This is a day where we celebrate all the kids and adults with hearing impairments. Everyone wears a brightly coloured t-shirt to school and brings a gold coin donation to help raise money for charities dedicated to hearing loss.

K-2 AFL Skills Day was also on 16 October. The kids involved in the AFL Skills Day had an amazing day. They learned how to kick AFL footballs and the skills you need to play as well as lots of other fun games and activities.

Our Stage 3 students went to Canberra from 21 to 23 October to learn about the old and new Parliament houses, the War Memorial and lots of other historical buildings and landmarks. They also went to Questacon and some other cool places and had a great time.

On the last day of Term 3 we had a reward session for our good behaviour. We had all sorts of games, activities, a movie, and some quiet reading and colouring. Everyone did a variety of activities, and all agreed it was an amazing time.

Thanks for reading, see you again in December.

Ruby



Students enjoying the BMX track as part of their special rewards day.


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50 Years of Growing Curious Minds and Strong Community

This year, Bermagui Preschool celebrates five decades of quality early education, community connection and a passionate belief in the power of childhood.

What began in 1976 with a small group of passionate volunteers has become a much-loved community institution, with generations of local families now connected to the Preschool.

Bermagui Preschool's commitment to quality has been recognised by the National Quality Framework with three Excellent ratings that only a few other Early Education Services in Australia have achieved.

For the Preschool, quality is reflected in the everyday relationships between educators and children, thoughtful educational programs, children's agency and voice, strong partnerships with families, inclusion and a commitment to continual improvement.

Bermagui Preschool's rural location has sometimes presented challenges, but the Preschool has advocated for the support children and families need, which is reflected in the addition of the Bilima Therapy Room.

A particularly important part of Bermagui Preschool's story has been its growing connection with First Nations culture, community and Country. The outdoor play spaces and the Moodji Farm have helped to increase connection to culture and Country with children learning from First Nations community members about gardening, growing, cooking and caring for Country.

Celebrating 50 years is an opportunity to acknowledge the many people who have contributed to Bermagui Preschool's journey.



For me as director and teacher, the intergenerational connection is particularly meaningful and, after 27 years with the preschool, my passion for early education remains as strong as ever.

Each day still brings me joy. To approach every day with a curious heart and to continue learning from children is an honour and a privilege. I am now teaching children of my first students, who are returning to Bermagui Preschool as parents themselves. A child that I taught 15 years ago, has returned and is now one of our educators. It is incredibly special to see that connection continue across generations.

As Bermagui Preschool celebrates its 50th year, we are reflecting on what has been achieved, celebrating a community that continues to believe in children, and looking forward to the next generation of children who will walk through its doors.

Fifty years of learning, belonging and community, but most importantly, 50 years of giving children the joyful, curious and connected early education and beginnings they deserve.

Narelle Myers
Early Childhood Teacher/Director

2026 Blue Balls Wraps Up Another Season

The fourteenth season of Bermagui's winter ocean swimmers concluded on Father's Day. In many ways, this year was a throwback to the early years of the Bermagui Blue Balls (BBB). On numerous occasions, little more than a handful of attendees braved the chilly waters of Horseshoe Bay.

The reason being that a reasonable contingent of the BBB had nicked off to the Ionian Sea to swim in the warm waters surrounding Greece. Others headed to the outback to experience the continuing inundation of Central Straya. North of the Arctic Circle, Joss had a swim in 3° water, while Norway, Hawaii and Fiji's balmier climes also enticed some away.

But for the hardy souls who remained, the reduced numbers meant they enjoyed more than their fair share of tasty after-swimming treats. The coldest water temperature recorded this year was 15.2°, which was 2° warmer than our first swims in 2013.

The Far South Coast of NSW's most coveted trophy, the Wim Hof, Ocean Swimming's Coolest, was awarded to Lori Learmont. This trophy, whose unique shape represents the uniform swell and shore break of Horseshoe Bay, has now been awarded on six occasions to females and five times to males. Chicks rule, eh?

So, bring on 2027. If you are happy to embrace the challenges of winter ocean swimming in just your cossies, cap and goggles then wander down to Horseshoe Bay on Sunday, 9 May at 9.00 am. In the meantime, the group swims every morning in Horseshoe Bay at 8.00 am and everyone is welcome to join us. You know it makes sense.

Ima Shiverer



Mandy Evans presents the prestigious award to Lori Learmont at this year's end of season event. ***So, this rap is a wrap that is for the glorious: The uber Bloo Ballious. This year we give the Glory ... to the Learmont named Lori.*** **Photo: Deb Worgan.**

Montreal Goldfield – we need your help!

Montreal Goldfield at Wallaga Lake, is an important asset to Bermagui. It is a reminder of the past and a living museum full of history, mystery and intrigue.

There was a noticeable increase in visitor numbers wanting to tour Montreal Goldfield last school holidays. Unfortunately, some were turned away as we only have four volunteer tour guides. With the busy Christmas holiday period almost upon us, we need to recruit more tour guides to cope with the influx of visitors.

Can you help us find a new team of tour guides?

If you are a 'people person', this is a great opportunity to meet and greet interesting people while telling the story of the Bermagui goldrush. Full training and mentoring are provided, along with a very smart uniform. You will shadow an experienced guide until you feel confident to take your own tour.

Tour numbers can range from two people to groups of 20, although we try to keep the group to a maximum of 12 people to allow a better experience for our visitors. During the busy holiday period, we need two to three guides on call.

Rose Brooks is our newest recruit and has been guiding at Montreal Goldfields for 12 months. Rose said she became a tour guide because she was looking for something different to do, and a friend suggested volunteering at Montreal Goldfield.

'My first solo tour was quite nerve wracking,' Rose said. 'I had to take notes with me, and I was afraid I would say something wrong, but the tour went extremely well. This really boosted my confidence! I really love guiding and meeting people, as well as working with a great team of volunteers.'

Of course, if guiding is not your thing there are plenty of other jobs you can do to help.

We can't afford to lose the Montreal Goldfield site – it's important to the history of Bermagui.

Please call Carolyne Banados on 0402 064 802 or Rose Brooks on 0438 831 814 for more information.

Carolyne Banados
Secretary, Montreal Goldfield Management Team



Montreal Goldfield tour guide, Rose Brooks, launching our recruitment campaign posters.

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Pitching to the energy experts of the future

What happens when you combine explosive science, a few spectacular gadgets and local kids? Renewable Bermagui hopes you get a whole lot of curious young people thinking about the energy of the future!

In November, science communication expert Dr Graham Walker will bring his high-energy Future Energy Science Show to senior students of Bermagui, Cobargo and Quaama public schools. The finale of Dr Graham's visit will be a free public science show and workshop at the Bermagui Community Hall on Saturday, 21 November 2026, from 10.30 am to 12.00 pm.

Expect plenty of audience participation and spectacular demonstrations all designed to get children questioning and experimenting with the technologies that could shape their future.

Dr Graham has been creating and performing science shows for more than 20 years. So, if you have a budding scientist, engineer, inventor or simply a child who loves seeing things go BOOM, book soon!

Book a free ticket for each child to the Future Energy Explorers Science Show + Wearable Wind Turbines Workshop via the QR code. Children aged 6 years and older are welcome. Please note, a parent or guardian must remain at the event.

Dr Graham Walker's shows are supported by Renewable Bermagui through a Community Environment Grant from Bega Valley Shire Council.

Renewable Bermagui



Dr Graham showing off his own excellent turbine hat.

Big news for Renewable Bermagui

We're thrilled to share exciting news that Renewable Bermagui has been selected as a Silver Partner in the Rewiring NSW Communities Program! This two-year initiative supports community groups across NSW to help households reduce energy bills, electrify their homes and make the most of government rebates. We're happy to have been chosen as a trusted local community group already helping get that information out.

As a Silver Partner, Renewable Bermagui will receive support from Rewiring Australia to build on the community engagement activities we've already been running, and develop even more opportunities for our local community to learn, connect and take action on energy.



Celebrating all things Renewable!

We would love to hear from you about what energy-related workshops, events, information sessions or activities you would like to see in Bermagui and surrounds as we want to focus on the things that are genuinely useful to you.

Got an idea? Get in touch and let us know via our website or socials.

Renewable Bermagui

Seeking another literacy tutor at Bermagui Primary School

The Youth Educational Support Service (YESS), a local volunteer group established in Bermagui in 2011, is seeking one additional tutor to join its dynamic team of eight dedicated literacy tutors. Each volunteer provides one-on-one tutoring to three students for a total of one and a half hours a week during term time at Bermagui Primary School.



Helen McFarlane, tutoring MultiLit at BPS.

You do not need a formal background in teaching – just a desire to help children learn to read. Tutoring began this week for Term 4 and will continue until 10 December 2026. Volunteers usually tutor on one morning each week, from 9.30 am to 11.00 am, Monday to Thursday. YESS always arranges a relief tutor if a volunteer needs to be away for any reason.

Working under the direction of Bermagui Primary School's expert learning support staff, YESS uses MultiLit, a highly effective literacy program developed by Macquarie University. New tutors receive training when they commence and ongoing support as needed. Over the past 15 years, scores of YESS volunteers in schools across the Far South Coast have used MultiLit to achieve wonderful results for participating students. Students' literacy skills, confidence, class participation and academic success have improved significantly.

If you would like more information about volunteering with this wonderful local program, please call Frances Perkins on 0423 780 498.

Frances Perkins

A Taste of the Mediterranean Comes to Bermagui

Molly's Charcoal Grill – opening in December

Bermagui is about to welcome a delicious new addition to its food scene, with Molly's Charcoal Grill set to open in early December, bringing the irresistible aromas and flavours of Mediterranean cooking to town.

Originally from Melbourne, Stella and Steve share a passion for good food, generous hospitality and making sure nobody leaves the table hungry!

'We've brought our love of good food, Mediterranean flavours and charcoal-grilled goodness to beautiful Bermagui,' the couple said.

And the name? Molly's Charcoal Grill is named in honour of the love of their lives – their much-adored dog, Molly.

At the heart of the menu will be a charcoal rotisserie, turning out juicy whole chickens, succulent lamb and chicken gyros for souvlakis. These will be complemented by fresh salads, Greek-inspired favourites and, of course, crispy beef tallow chips.

There will also be weekly specials to tempt the tastebuds, while a dedicated street-access coffee station will offer freshly brewed coffee and house-made pies – perfect for those wanting a quick bite on the go.

For those planning a celebration, Molly's will also offer catering for events bringing Mediterranean flavours to gatherings of all kinds.



Stella and Steve.

'We're excited to offer catering services for events big and small. Whatever the occasion, let us bring the food and flavour to your table,' said Stella and Steve.

With their opening planned for early December, the couple are looking forward to becoming part of the local community.

'We can't wait to be part of this magical town,' they said.

You'll find Molly's Charcoal Grill right next to the Lake Pantry in Bermagui. Keep an eye out for the opening – and get ready for a taste of the Mediterranean!

Donna Portland

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harmonyhealth.au

UK Poets Join Local Musicians in Bermagui

Earlier this year I was fortunate to travel to Europe as part of the Neilma Sidney Literary Travel Fund. During the trip, Professor Paul (Oz) Hardwick of Leeds Trinity University invited me to be the featured artist at a poetry and music symposium. Oz and Paul Munden, another artist, will travel to Australia soon and I will host two literary salon events in Bermagui featuring them.

The Nova York Poetry Salon: The Sudden Arrival of Light will be held on Wednesday, 18 November and features poet Paul Munden. NOVA celebrates the new light of summer that is often accompanied by a sudden creative spark. Like an unexpected brightness in the night sky above the sea, this evening creates an encounter where words, sounds and the energies of poets and musicians collide.

Three weeks later, on Wednesday, 9 December, the *Deca York Poetry Salon: The Slow Departure of Knowingness* welcomes fellow York poet Oz Hardwick. DECA marks the turning of one cycle into another. Turn the compost and celebrate the season of endings and beginnings as poetry and music carry us across intergalactic possibilities towards whatever comes next – with a special listening experience of Oz's new album, created in collaboration with a Finnish musician.

Both evenings will feature live improvised music from myself and Richard Lawson, along with special guests including Gabrielle Journey Jones and Kate Liston-Mills. Local writers and poets will be invited to share their work at an open mic session.

Whether you write, perform, listen or are simply curious, you are warmly invited.

The Nova York Poetry Salon will be held on Wednesday, 18 November 2026 from 7.00 pm and the *Deca York Poetry Salon* will be held on Wednesday, 9 December 2026 from 7.00 pm at the River Rock Café in Bermagui.

Both events are free.

Elizabeth Walton

Boomerang Bags

Want to reduce your plastic footprint and help keep unwanted textiles out of landfill?

Bermagui Boomerang Bags offers a creative, local solution to plastic pollution by turning donated fabric into free, reusable shopping bags.

The initiative began after local librarian, Rachael Higgenbotham, spotted a Boomerang Bags community initiative in Bega and was inspired to bring the idea home. She realised that the Bermagui Library could provide the ideal maker space, complete with sewing machines. The global movement was originally launched in Queensland in 2013 to protect marine life and waterways from plastic waste. Today, Bermagui is one of more than 1,100 chapters worldwide tackling this global issue at a community level.

The system relies on a simple borrow-and-return model. Community volunteers sew the bags from unwanted or donated fabric, saving textiles from landfill. The finished bags are placed in participating local shops for anyone to borrow free of charge if they have forgotten their own. Shoppers are simply encouraged to return the bags on their next visit, pass them along, or keep reusing them. The project has earned strong community support, with the Bega Valley Shire Council donating 1,000 labels, while the Bermagui Men's Shed made display stands. Residents can expect to see the bags popping up soon at the library, the Tourist Information Centre, and businesses around town.

Beyond helping the environment, the initiative offers a fantastic way to connect with others and pick up new practical skills. The library hosts weekly workshops every Tuesday from 2:00 pm to 4:00 pm. Materials, patterns, and machines are all provided, and volunteers of all skill levels are welcome to practise sewing, learn to use an overlocker, and support the community.

Deb Worgan

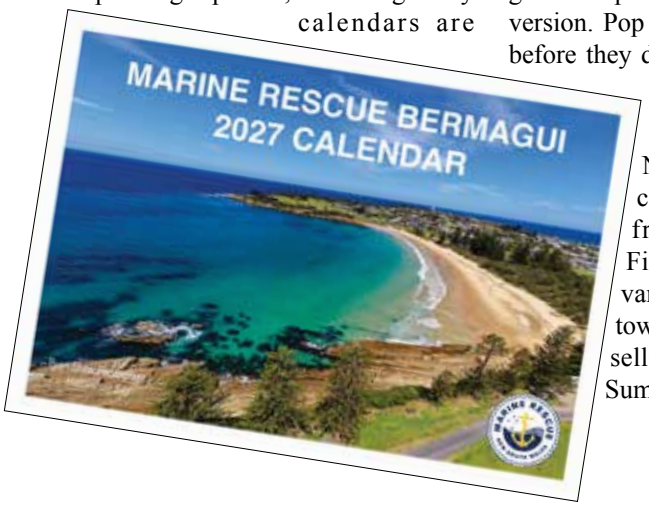


Rachael Higgenbotham sets up the overlocker for Mark Hunter

Back by Popular Demand!

Due to the popularity of our good-looking 2026 calendars, Marine Rescue NSW Bermagui has been busy producing another beauty for 2027 - and it is selling fast!

With stunning photographs of our beautiful locale taken by local photographers, these glossy calendars are not only functional, they are also highly attractive and are proving to be one of our top fundraisers for the summer season. At $20 each, they are very affordable and every calendar sold helps to keep us afloat.



Our 2026 calendar sold out very quickly, so we are expecting we'll get as good a response with the sales of our 2027 version. Pop in and grab one (or more!) before they disappear. Your support will be greatly appreciated.

The Marine Rescue NSW Bermagui 2027 calendars are available from our base, located at Fishermen's Wharf, or from various points of sale around town, where you'll also find us selling tickets for our popular Summer Raffle.

Lisa Ashurst
Marine Rescue Bermagui

Sculpture Bermagui: an enduring tradition

As Sculpture Bermagui prepares for its 21st year, a changing of the guard brings fresh opportunities, new challenges and a determination to keep this much-loved community event thriving.

The Triangle caught up with Martin Booth, who succeeded long-serving president Ivan Baker at the October AGM. Now serving as both President and Secretary, Martin sees the dual role not only as a challenge but also as an opportunity to understand each position and identify the skills the committee will need in future members.

The departure of several experienced members leaves big shoes to fill. Ivan and his wife Sharyn, who coordinated the volunteers, will be greatly missed, along with Event Manager Lewis Gaha, Secretary David Monro and First Nations Engagement liaison Cath Renwick.

'While it's sad to farewell our committee members, we are determined and excited to keep moving forward, nurturing artists, welcoming talent from across the country and the world, and spotlighting Bermagui as a hub for cultural and natural beauty,' Martin said.

Lou McCallum takes over as Treasurer, while Vice President Olga Neilson continues building business relationships and securing sponsorships and prizes.

Much credit also belongs to curators Carolyn Killen and Victoria Nelson, whose expertise and artistic judgement maintain the exhibition's high standard, showcasing established and emerging sculptors.

Resilience has long been a hallmark of Sculpture Bermagui having continued through the aftermath of the Black Summer bushfires and the COVID-19 shutdowns and restrictions.

Financial challenges remain with the 2026 exhibition recording a loss; thankfully, healthy reserves provide some security.

Sculpture Bermagui is far more than an art exhibition. It attracts visitors, supports accommodation providers, cafés, restaurants and retailers, and enriches the town's cultural identity.

But an event of this scale relies heavily on volunteers – and volunteering can be great fun!



Eagle by Daryl Harbrow.
David Rogers Photography.

Could you spare a few hours to volunteer for a shift or two? It's a wonderful way to meet people and contribute to the community. Visit the Sculpture Bermagui website for details.

Entries are now open for 2027 Sculpture Bermagui and close on 4 January 2027.

Sculpture Bermagui will be held from 6 to 14 March 2027, with sculptures displayed across the spectacular headland and indoor venues.

Donna Portland

Anglican Churches of Bermagui Cobargo and Quaama

Service times in November

- **1st Nov – All Saints Day, Combined service at Cobargo including laying of plaques around the Labyrinth at 10.00am.**
- **8th Nov – Bermagui at 8.30am, Cobargo at 10.30am.**
- **15th Nov – Bermagui at 8.30am, Cobargo at 10.30am.**
- **22nd Nov – Bermagui at 8.30am, Quaama at 10.30am.**
- **29th Nov – Combined service at Bermagui at 10.30am, followed by Lunch with Friends.**
- **17th Nov – Cobargo High Tea at 10.30am. RSVP Fiona on 0448 453 422**

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



Kim Mangan

Quaama Public School Happenings

The students of Quaama Public School have been as busy as always over the last few weeks. A very proud Small School moment was when four talented young athletes placed second in the small schools 4 x 100 metre relay event. This achievement has qualified the students to attend the State Athletics Carnival – we wish them luck in this event!

Meanwhile, following months of rehearsals, 13 dedicated students were also a part of the Primary Proms Choir concert at the Sydney Town Hall. The choir featured around 650 students from around NSW and showcased 10 songs during the concert.

The National Book Week Theme for this Year was 'A Symphony of Stories', and students had some fantastic ideas for their book character costumes! Such a vast selection of characters was chosen by students with great effort and creative imagination shown. A ghost, ghostbuster, several pencils, Pokémon and fairies were seen around the school. Parents were also delighted with a whole school performance, featuring students playing guitars and ukuleles, singing Spanish phrases as well as showing their understanding of basic AUSLAN Sign Language. What a treat to see so many aspects of school learning coming together for this wonderful performance!



Quaama book parade Photo: Alice Tierney



QPS Choir on the steps of Sydney Town Hall

The School P&C committee is now taking orders for those delicious Mango boxes we have all grown to love – what a Christmas delight! Scan the QR code on page 19 to order. Delivery times may vary but mangoes are expected in mid-December.

The school Canteen and Orchard are in full swing coming into Term 4. If you are interested in contributing time and knowledge to either aspect of the school, we welcome you.

The P&C Canteen Committee will also be holding a community morning tea on Thursday, 12 November at 10.00 am, all are welcome.

Kim Mangan

QPS Sings at the Primary Proms in Sydney Town Hall

Following months of rehearsals, a group of 13 Quaama Public School students headed up to Sydney to perform as part of the combined Primary Proms Choir performance on Thursday, 17 September. The choir composed of about 650 students sang 10 songs during the concert, showcasing the talents of NSW public schools. The concert also featured piano and viola solos and several orchestral and ensemble pieces.

For our Quaama students, it was a magical night full of nerves, excitement and wonder. To be part of such a large number of soprano and alto voices in a very beautiful building was an experience to remember.

While in Sydney there were other firsts for some, such as being on a train, crossing the Sydney Harbour Bridge or eating in Chinatown.

The choir was coached by local artist Melanie Horsnell, one of Quaama's music teachers, who auditioned the students and worked with them to learn the songs.

'It is so important for young people to have access to this sort of choral experience and to learn that even if you come from a small school in the bush, you can perform on a big stage and build big dreams with your music,' Melanie explained.

Many members of the students' families made the trip to Sydney to see the performance and were rewarded not only with beautiful warm singing but also with slick choreographed actions and sounds. The most popular songs with the students were 'Jungle Rhythm' from *The Jungle Book* and 'I Don't Want to Live on the Moon' from *Sesame Street*.

Thank you to the Bowerbird Op Shop for providing assistance with the cost for the school to take students on the three-day trip to Sydney.

Matthew Farran

Dry times that we are currently experiencing always puts undue pressure on farmers, often forcing the decision to sell their stock as the cost of ongoing feeding is often cost prohibitive. Usually, large numbers of beef cattle for sale pushes the market price down, but so far that has not been the case. The reason the value has been upheld is because elsewhere the season has not been dry with lots of places having fabulous bumper rainfall ensuring lots of great pastures. The buyers are on the lookout for stock to fatten, hence the cattle are in great demand which is pleasing.

The *Women in Dairy* conference was held in Canberra this year with just over 100 in attendance. It was a fabulous event with women farmers speaking about life in the dairy industry and the way they are navigating progression, innovation and incredible motivation. The MC was Louise Arnold who had a life in the fruit and veg industry and the extremely motivational speaker Sam Longmore. Sam was the youngest of 10 children who was reared by her dad and life was very challenging. Her life was heavily impacted when she had a car accident near Canberra and on the way to hospital, the ambulance crashed and she became paralysed down her right side. Although she experienced hard times during her recovery, she has made a life, taught herself to knit one handed and now runs her own weed spraying business. A total inspiration.

The Cobargo Show Society are looking for entrants in the AgShows Young Woman Competition aged between 18 and 25 years. The winner will be an ambassador for our local show with the opportunity to be selected at Zone level and progress to the Royal Easter Show. It is a great deal of fun and you get to support and help out at the Cobargo Show which is a great community event. For more information, call June on 0400 350 814.

The Bega Group, better known as Bega Cheese, is having an opening on Thursday, 5 November 2026 of their expanded processing plant in Bega with 70 new jobs being provided.

The Cobargo Horse and Trail Riders Club held an Australian Trail Horse Riders Association (ATHRA) accreditation weekend in September with participants coming from far and wide. Riders learned skills to be in charge of a group of mounted members and to take them on a safe and enjoyable trail ride. A learning but fun weekend capped off with a lovely dinner provided by the club.

A few in our community are needing some medical attention so all who have had surgery or will be in the near future we wish you all the best.



Claire Tolcher, an instructor from the ATHRA, briefing the group on safety issues while on a trail ride and how to manage a ride. Photo: Marea Blair.



What an amazing weekend!

The Jamborette 2026 – Fractured Fairy Tales saw almost 250 Scout members descend on Cobargo Showground for an epic long weekend! Our weekend was full of adventurous activities including sailing, canoeing, vertical skills, archery and flying fox. We took part in STEM activities on the electronics base and pretended to be farmers as we drove tractors! Team-building activities strengthened our friendships, and we partied into the night in the night entertainment hall.

Not even the weather could stop us. Our amazing vertical team adapted to the conditions and set up a vertical skills hall so we weren't abseiling in the wet weather.

Sunday night saw the whole camp come together for our big dinner, complete with outfits and themed dinners, and some of the campsite gateways this year were amazing! Congratulations to 1st Jerra, 1st Cooma, 1st Murrambateman, 1st Albion Park, 1st West Wollongong and 1st South Wallsend on taking home the camp awards – great job!

Graham Parr



How far will a tyre roll? Of course, it depends how big the hill is and what obstacles are in the way.

Happy Birthday CWA Cobargo!

Eighty years of service to the community by CWA Cobargo was celebrated in the best of traditions at the October meeting - a wonderful cake baked by our own champion baker, Debbie Fisher. It looked brilliant and tasted the same! How lucky are we?

The following Saturday, a further celebration was held at the market in the CWA Gardens, where we shared a cake with everyone there.

Now that the time for celebration is over, we are considering where to go from here. We are desperate for new members, with new ideas, and call on all women in the community to consider joining us in our work.

We are not just a group of women who meet to share cooking ideas or handicraft concepts; we also seek to help women throughout NSW, particularly those who are isolated or in need.

For instance, our current focus is on highlighting the need for more medical services in rural and regional areas. Within our area, so many people travel to Canberra to see a specialist. We have an excellent resource at the South East Regional Hospital in Bega, but it is severely understaffed. This scenario is echoed across NSW and we are seeking answers to the problem. Where we live should never determine the quality of care we receive.



Sally Halupka shares Cobargo CWA's 80th birthday cake with the monthly market in the CWA Gardens. Photo: Lynn Lawson.

We want to carry on the work started 80 years ago by hardworking, dedicated women. We cannot do this without more members to take us into the next 80 years.

A reminder that we are seeking nominations for the Cobargo Citizen of the Year. We all know someone who volunteers, who quietly puts their hand up when there is work to be done and who seeks no financial reward. Perhaps this is the time to let them know their efforts are appreciated and do not go unnoticed.

To nominate, simply jot down your thoughts, in point form if you like, and forward them to Cobargo CWA by email: cwa.cobargo@gmail.com or mail: PO Box 5272, Cobargo, NSW, 2550.

Mary Williams

Making a splash with Aqualiciousfitness!

I'm so happy to announce the return of aqua from Monday, 2 November 2026 at the Cobargo Pool.

Dive into wellness with Aqualiciousfitness! Elevate your mood, nurture your joints, build strength and fitness and improve your cognitive functionality.

I started Aqualiciousfitness in 2023 at the Cobargo Pool with dynamic water workouts for everybody.

Aqua fitness is incredibly adaptable and is suitable for all fitness levels, for everybody.

Whether it's strength, cardio, post recovery, preseason training or simply fun in the water, sessions can be tailored to your group's needs.

Aqualiciousfitness classes are held each week on Mondays at 9.15 am and Wednesdays at 5.15 pm.

The cost is $17 per person, which includes pool entry.

Come and make a splash! Get moving and enjoy the dynamic water workouts that make you feel good.

Scan the QR code and register online.

Holly Burt



Making a splash in Cobargo

New Ways to Get into the Cobargo Show

If you want to attend the 2027 Cobargo Show you can now buy tickets online in advance. The Show Committee have been working with 123 Tix, the ticket agency who provide ticketing for over 350 other shows, to set up a system for the Cobargo Show. Patrons will still be able to turn up on the day and hand over cash or pay by card, but to avoid the queue you can prepurchase your Show ticket online. You can either show your tickets on your phone or print them out.

'We are hoping that by providing the option to prepurchase tickets, entry into the Show will be easier and more efficient, and will give us more flexibility,' said Matthew Farran, who will be assisting with the gate entry system. 'However, to implement this, we are going to need plenty of volunteers.'

As part of the introduction of the new system, 123 Tix will be providing training and technical support during the Show.

If you are interested in helping out on the gate, please contact Matthew on 0459 407 281 or send an email via volunteercobargoshow@yahoo.com.

Matthew Farran

A Well Suited Match

Coffee and plants go hand in hand in my circle of friends. Rachel Fuery, from Brogo Bridge Nursery, and I were delighted to find ourselves in the orchard space of The Bank in Cobargo where we enjoyed delicious coffee. A power outage in town saw the space open for the first time in an offgrid coffee only capacity.

Rachel had sold many fruit trees to the Bank, and sitting in the beautiful orchard between hundred-year-old fig trees and some newly planted stone fruit trees, the vision for the space was clear. We struck up a conversation with Loui Miles, the owner of The Bank along with her husband Jason, and the mind behind many of the beautiful features seen within the space.

Loui speaks of the joy her family found in this piece of history, literally uncovering beautiful secrets of the old building within the walls. With four adult children finishing trade apprenticeships, the heritage build was a close family project, with detailed, bespoke touches around every corner. With many accommodation options, fully accessible spaces and big dreams for the establishment inside and out, the family are setting down roots and thoughtfully curating a space for all to enjoy.

The outdoor space has been a labour of love and dedication to the growth and future of the heritage building's long history within Cobargo. Jason and Loui have a passion that is unmatched, telling of their newly approved liquor licence for the premises, with preparations in full swing to have the orchard space open for dinner by Christmas. Think ploughman's plates, cheese boards for sharing, seasonal fruit and veg dishes, as well as beer, wine or cocktails under the fairy lights.

The conversation turned to the dreamy overall future of the space, with Rachel's current nursery business and homestead. She is a wealth of knowledge for all things flowers, edible plants, poultry and goats. This well-suited pair are collaborating for the future of the Bank with exotic fruit trees, bee hives and the possibility of a turkey or two.

Keep an eye out in the community socials and the Cobargo Bank website for updates!

The Bank is open weekdays from 7.30 am to 2.30 pm and on Saturday from 8.00 am to 2.00 pm.

Kim Mangan



Louise Miles (left) and Rachel Fuery. Photo: Kim Mangan.

At the Bank Cafe it's all about focaccia

The ideas for the menu at Jason and Louise Miles' Bank Café started with flour and focaccia, and Italian Caputo flour is the special ingredient.

Caputo flour is grown and harvested without chemical dessication, and milled in the traditional way in Italy. In addition, the Bank Café uses a three-day fermentation process to break down, or predigest, the wheat. It's still wheat, it's not gluten-free, but for some people who find wheat difficult to digest, the Bank Café's focaccia may be okay.

Focaccia is baked daily at the Bank Café and, on the left as you walk into the café, a beautiful wooden display cabinet is often filled with fresh focaccias. The menu includes focaccia with soup (tomato or beans with beef), salad, or sweet with cherry custard.

You can also buy a whole focaccia to take home as well as soups and other meals available from the freezer.

The Bank Café uses fresh ingredients in all their recipes. 'There's nothing there that my father, who grew our food when I was kid, wouldn't recognise,' said Jason.

But that's not all. They also offer a variety of fresh fruit and veg in a small market stall, as well as homemade jams, pickles, honey, and a selection of fresh pastries. The Bank Café also features two stone pizza ovens – pizza nights are coming soon!

Tikka Wilson



Market stall at the Bank. Photo: Tikka Wilson

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COBARGO CO-OP

COMMUNITY OWNED SINCE 1901

125 Years of the Cobargo Co-op

Growing Together for 125 years

Since its establishment in 1901, the Cobargo Co-operative Society (Co-op) has been woven into the fabric of our community.

More than a place to buy rural supplies, stockfeed, hardware, fuel and plants, it has been a meeting place for generations of local families, farmers and businesses – built on shared needs and the belief that a community is stronger when it works together.

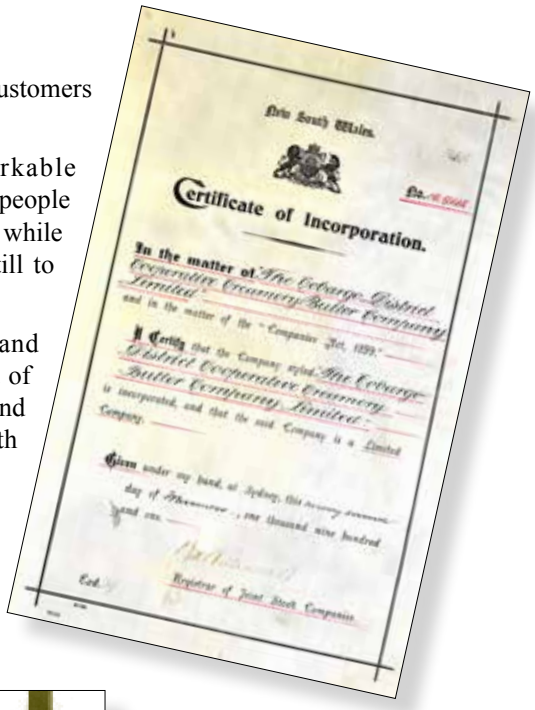
In many ways, the story of the Co-op is the story of Cobargo itself. Through changing times and generations, it has stood alongside the people it serves, reflecting the resilience, determination and community spirit that make this town special.

Its 125-year journey belongs not only to those who built and worked in the Co-op, but to the generations of members and customers whose support has kept it going.

As we celebrate this remarkable milestone in 2026, we honour the people and the legacy that brought us here, while looking ahead to the generations still to come.

Cobargo continues to grow and change, and the Co-op remains part of its future – proudly connecting past and present, and continuing to grow with the community it has served.

One hundred and twenty-five years on, so much has changed. However, since 1901, one thing has remained the same – the Cobargo Co-op belongs to its community.



New South Wales.

Certificate of Incorporation.

In the matter of The Cobargo District Co-operative Creamery Butter Company Limited and in the matter of the Companies Act, 1899.

I Certify that the Company styled The Cobargo District Co-operative Creamery Butter Company Limited is incorporated, and that the said Company is a Limited Company.

Given under my hand, at Sydney, this ... day of ... one thousand nine hundred and one.

Registrar of Joint Stock Companies.



Above:
Copy of the original 1901 Certificate of Registration of the Cobargo District Co-operative Creamery Butter Company Limited, as the Co-op was initially named.

Left:
The original Co-op Creamery and Butter factory building on the Cobargo-Bermagui Road, destroyed by fire in the mid-1920s

125 years of COBARGO CO-OP 1901 2026

Come along and help us celebrate
125 years of service to the community

Friday, 27 November 2026

10.00 am – 3.00 pm

Celebrating 125 years



Right: The second Co-op Butter Factory in the 1930s

Below: Cream cans being delivered in the 1920s





Right: 1950s Board – back row (left to right) Harry Barrington (Secretary), Gordon Green, George Linch (Manager) and L.F. Tarlinton. Front row: Rowley Allen, Jim O'Meara (Chairman) and Sylvie Harris.



Left: Unloading the last load of cream to the Co-op in 1981. Roy Gannon (left) and Manager, Stan White



Below: The Nissen Hut operated on the Co-op's current site until the late 1980s when it was replaced by the new building seen under construction (right)



Serving the Community





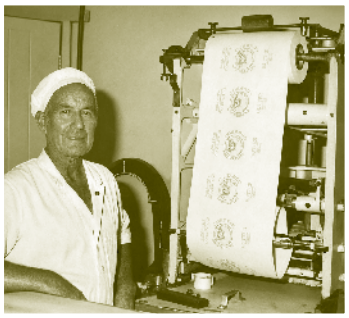




Left: Vic Blacka processing cream inside the factory

Right: Klars Kriujer supervising the wrapping of the last butter processed at the factory

Below: Boxed butter on the Bermagui Wharf ready for shipment





Left: The Co-op's delivery truck in the 1930s

Below: Goods arriving at the Co-op by semi-trailer in the 1950s





Below: The Co-op continues to serve its community



For 125 years
a Co-op at the heart of the community

For 125 years, the Cobargo Co-op has been more than a business.
Born from local farmers working together, it has grown and changed alongside the community – through hard times, new beginnings and generations of local life.

1901 | THE CO-OP IS BORN
- On 27 November, the Cobargo District Co-operative Creamery Butter Company Limited is incorporated. Seven local farmers become founding directors, and 50 farmers supplied cream in the first year – a shared effort that lays the foundations for generations to come.

1904 | RAPID GROWTH
- Cobargo Butter reaches international markets, while the Co-op's initial debt is almost cleared. The small local venture is already making its mark.

1905 | GROWING BEYOND COBARGO
- The Co-op's reach grows as 27 dairy farmers from the Bemboka district join its supply network, strengthening ties across the region.

1908 | COBARGO BUTTER GOES TO THE WORLD
- Producing almost 48,000 pounds of butter a month, the Co-op sells under the Emu, Cobargo and Narira brands. Horse and cart carry butter to Bermagui Port, bound for Sydney and Britain – local work reaching far beyond home.

1914–1918 | THROUGH THE FIRST WORLD WAR
- Even through wartime disruption, butter production remains high. Members contribute a day's milk supply to the War Food Fund, showing the same spirit of pitching in together.

1917–1921 | A THRIVING DAIRY COMMUNITY
- Cobargo is one of only seven co-operative butter factories in NSW. By 1921, 127 dairies operate in the district, supporting hundreds of families and shaping everyday life across the community.

1920s | FIRE – THEN REBUILDING
- Fire destroys the original butter factory, but the community rebuilds. A larger factory is completed on the same site by 1927 – a lasting reminder of resilience and determination.

1930s | CHANGING TIMES
- As margarine challenges butter, local producers look at diversification and whole-milk production to help protect the future of dairy farming.

1939–1945 | THROUGH THE SECOND WORLD WAR
- Shortages, drought, government controls and difficult trading conditions test the Co-op. Still, butter production continues and Cobargo Butter earns major recognition for quality.

1948–1950 | ADAPTING TO A NEW DAIRY MARKET
- The Co-op broadens its work beyond butter, supplying milk for Streets Ice Cream in Moruya and the Bega Co-op as the dairy industry changes.

1951 | THE NAME WE KNOW TODAY IS BORN
- The organisation becomes Cobargo Co-operative Society Ltd – the name that carries the Co-op into its next chapter.

1963 | AUSTRALIAN CHAMPION BUTTER
- Cobargo Co-op butter wins Australian Champion in Melbourne, followed by an Order of Merit for outstanding quality – a proud moment for local producers.

1965–1975 | THE DAIRY INDUSTRY BEGINS TO CHANGE
- Local suppliers fall from 117 in 1965 to 72 by 1971. Competition, falling butter prices and wider industry changes put growing pressure on the Co-op and its farming members.

1975 | THE LAST OF ITS KIND
- Cobargo becomes NSW's last 'butter only' production factory. With just 30 local suppliers left, cream is brought in from other co-operatives to keep the factory producing.

1980 | END OF AN ERA
- After years of declining dairy production, the Co-op makes the difficult decision to close its butter factory. One chapter ends, but the Co-op's role in the community continues.

1980s–1990s | REINVENTING THE CO-OP
- With butter manufacturing behind it, the Co-op stays true to its community-driven values and adapts to local needs, expanding into rural supplies, hardware, fuel, homewares and nursery products.

2000s | BUILDING FOR THE FUTURE
- Still locally owned and community focused, the Co-op invests in its future – acquiring property, upgrading facilities and broadening the products and services available to the region.

2019–2020 | BLACK SUMMER
- The bushfires deeply affect Cobargo and the surrounding region. The Co-op draws on its resources and local connections to support emergency response and recovery – a powerful reminder of the value of a business rooted in its community.

2026 | 125 YEARS OF LOCAL OWNERSHIP, RESILIENCE & COMMUNITY
- From cream cans to hardware, from butter factory to community business, and from 50 farmers to generations of members, Cobargo Co-op has kept adapting while staying connected to the people it serves.

THROUGH EVERY CHANGE, ONE THING HAS REMAINED, COBARGO CO-OP BELONGS TO ITS COMMUNITY.

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Where are they now? – Heather O'Connor

Have you ever walked down the main street in Cobargo and thought 'I wonder *where such and such* is now?' People who we considered to be part of the community furniture just don't seem to be around any longer.



For me, one such person is Heather O'Connor. A lot of us remember Heather as one of the founders and mainstays of the iconic Well Thumbed Books (WTBs) shop.

As Heather explained, 'I loved WTBs and it played such an important community role before and following the awful bushfires. However, the time was right to move on when I did. In reality my body was telling me that those darned books were getting more difficult to pick up from the floor for a reason, and the once comfortable chairs were not living up to that title. Really it was time to move on.'

Long time friend and WTBs colleague, Louise Brown, recalls Heather as an integral part of the shop's team who was an avid reader, commentator, raconteur and mate. 'We've all enjoyed each other's company and still share a love of reading and a commitment to bringing books and authors to a wider audience,' Louise said.

In addition to selling books, WTBs promote authors and has hosted many book launches for local writers.

One significant weekend-long event was the celebration of the life and works of Olga Masters. Many of Olga's family, now famous in their own rights, travelled from within Australia and worldwide to participate. Heather was one of the main contributors to this outstanding and long remembered community event.

So, what else have Heather (and Louise) contributed to our community? Well, Louise was a founding member of our very own *Triangle*, and Heather chaired the inaugural meeting that established it.

A humorous aside that Heather once told me was that after chairing that meeting she was driving home and thought to herself, 'I'll give it three or four editions before it folds!' Little could she have known then that *The Triangle* would be going 24 years later!

Heather still lives locally and remains active and we should all thank her for her contribution to the WTBs and to *The Triangle*.

Steve Williams

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COMMUNITY OWNED SINCE 1901

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10am – 3pm Friday 27th November 2026

125 years of COBARGO CO-OP 1901 2026

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Join the team behind the Cobargo Folk Festival!

Following the retirement of valued committee members, the Yuin Folk Club Inc. is inviting expressions of interest for general volunteer (non-office-bearing) positions on the Yuin Folk Club Management Committee.

For more than 30 years, the Yuin Folk Club has brought live music to the Bega Valley, supported local musicians and artists, and created a lot of joy with the annual Cobargo Folk Festival. The Club also runs the fringe event, It Takes a Village, and the new year-round Cobargo Music, Arts and Culture program, which keeps the festival spirit alive between events.

The Club gives local and visiting artists a stage, helps independent folk, roots, traditional and global music thrive, brings visitors and income into the region, and gives our community reasons to gather, celebrate and connect.

As a committee member, you'll help protect and grow that legacy. The committee looks after the Club's values and ethos, governance, strategy and finances, making it the engine room behind everything we do. We are looking for people with skills, or an interest in developing skills, in these areas:

- Not-for-profit governance
- Strategy
- Finance and budgeting
- Event production
- Marketing and community engagement.

Most of all, we're after people who love folk, roots and world music, live in our district, have the energy to roll up their sleeves for the Festival and other Club events, and care deeply about our community. Young people are especially encouraged to join.

The committee meets monthly throughout the year and is a fantastic way to build real-world skills in not-for-profit governance while doing something you love.

Interested? Send a short note about yourself and what you can bring to the committee to info@cobargofolkfestival.com by 11 November 2026.

If you want to chat about the role and time commitment, give me a call on 0402 067 615.

Zena Armstrong

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! If you have anything to contribute please contact us via yuinfolkclub@cobargofolkfestival.com

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An overview of courses on offer for this term …

AI: Is the Threat Being Exaggerated, Apple Technology, Bruce Steer Pool Fish, Bush Bugs and Birds, Classical Period Guitars, Conversation Café with David Batty, Creating a Visual Diary, Dance for Fitness, Gentle Yoga, Mahjong, Poetry Readings, Sea Shanty Workshops, Shakespeare's Sonnets, Sydney Harbor Bridge After 100 Years, Tai Chi, The Rock Towers of Patagonia, Walk Talk and Cuppa, Windows Technology.

A Creative Place in Cobargo

Jess Collins is a long-term Cobargo local who arrived in town from Melbourne in 1984 as a one-year-old with her parents, Turtle (Dad) and Tracy (Mum), who established a well-known local berry farm.

Jess did much of her schooling in Cobargo and Bega but eventually left when the travel bug hit. Although she was away for 13 years, Jess and her family retained close contact with family and friends and, as Jess said, 'I always considered myself a Cobargo local as we remained in the region so we could be close to Grannie and Grandad.'

While away from Cobargo, Jess did a number of jobs but, she loves a challenge and became quite an expert in finding a café which was underperforming and building the business up. She did this a number of times, and this gave her a great background in hospitality, the food industry and business ownership.



Photo courtesy Jess Collins.

This stood her in good stead when she, partner Andrew and their now four children returned to Cobargo, 'her spiritual home' from Goulburn.

Once settled, Jess and Andrew opened the Shake Up café, which quickly became Cobargo's go-to place for great café fare and milkshakes.

Despite building the Shake Up into a thriving concern, the realities of café life and raising a young family had an impact. As Jess explained, 'It was an early start and took both Andrew and me to make it work. In the end, we couldn't get staff to do the early shift and we made the difficult decision to close it down.'

Jess describes herself as a creative type who thrives in Cobargo's very creative environment, and it wasn't too long before she opened Saltbush Creative Studio in Cobargo's main street.

'I wanted to be able to build up a place with a creative feel and atmosphere where I can run or host a variety of community workshops and work closely with like-minded people,' she said. 'I now have the place and space to be able to do this, but it all takes time, effort and support – but I'll get there.'

But really, why Cobargo? We've covered family ties and creativity, but what else floats Jess' boat? Well, as she says, 'I love small country towns with a safe feeling where people look out for one another. We have a great primary school and swim club, and there is a lot for kids to do. It's a great place to be a parent. I also like the fact that there is a real volunteer ethos in the town, and the self-help attitude of community is so important. And being a nature lover, it's the perfect place between the beach and the bush.'

After chatting with Jess, how would I sum her up? Jess can be described as a human dynamo, businesswoman, busy family person, community advocate and activist. You name it, she's it.

Jess and her family live in Cobargo and, not surprisingly, boast a beautifully kept house and garden. Her partner Andrew also works in town – you've probably seen him around the Co-op!

Steve Williams

Visitors to Our Town – Kaz

Our Cobargo community is made up of many groups: longstanding residents and those more recent, regular and occasional visitors, as well as one-off visitors who are enthralled by our town and its amenities but who may never return.

I struck up a conversation in the Bower Bird Op Shop with a first time visitor, Kaz, over the 'Directions Health Services now in Cobargo' article in last month's *Triangle* and we also discussed the importance of volunteers in communities.

For 15 years, Kaz volunteered to support people experiencing mental health challenges, often linked to drug, alcohol or gambling addictions, as well as their families and loved ones. She stressed that, in her experience, supporting families is just as crucial as supporting individuals and should be recognised as part of a holistic process.

Kaz' journey began while she was living with a partner struggling with addiction who became physically abusive when drunk. She attended a forum where the central message was that supporting families and supporting individuals were two sides of the same coin. She took this message on board and later became the forum leader establishing support groups and working with individuals and their families. As Kaz explained, 'It is so important to break the cycle of blame. Addiction should not define the whole person. Addicts do have positives and the three Ps of offering Praise, being Proactive and remaining Positive is crucial. Long-term rehabilitation is more than just institutional rehab, and relapse is often part of the journey.'

Twelve years ago, Kaz was part of a group recognised at Government House in Victoria for its work in this vital area of community support.

Help is available in many forms and we are fortunate to have Directions Health Services in Cobargo. Its outreach service supports people in Cobargo and surrounding communities, strengthening access to mental health, wellbeing, and alcohol and other drug services across the Bega Valley. Appointments can be made by calling 02 6492 8800.

It's amazing who you meet when you have the chance to chat.

Steve Williams

A Wonderful Contribution to the Op Shop and the Community

The Bowerbird Community Op Shop is bidding farewell to Alison Stulpinas, one of its longest serving members. Over this time Alison has been an asset providing wonderful service that few volunteers could match.

So why has Alison stuck with us for so long? 'The Op Shop's been a great part of my life in Cobargo and I've really loved the interaction with the other volunteers and the community,' Alison said.

Corrine Harris, president of the Bowerbird Community Op Shop, said, 'Alison has been one of our hardest working and effective volunteers and has been a great role model for us all. We'll be sad to see her move on but pleased that she'll be able to take a well-deserved rest.'

So why is now the best time for Alison to move on? 'I was always going to make the move to retire before I had to. I've really enjoyed my time on Wednesdays and it's also allowed me to share the time with my very supportive husband Eddie, who has always been with me on my journey.'

While it won't be the same without Alison, we will still see her around town (and at Bingo) and I'm sure she won't be able to resist dropping in to the Bowerbird – the Best Little Op Shop in the south.

Alison, our heartfelt thanks and our love go with you.

Steve Williams



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My favourite tool

Cecile Bower – The pruning saw

Triangle Tool Library

In this regular column, Triangle Tool Library members share the tools they love and what they use them for. First up is Cecile Bower and her favourite: the pruning saw.

'It's my favourite tool,' says Cecile. 'I prune trees. I cut down small logs.'

For Cecile, borrowing means being able to use a tool she couldn't otherwise afford.

'I couldn't afford to buy one of these. I don't know what they'd be worth with the battery pack. A few hundred dollars, maybe more.'



Her enthusiasm for the library is just as strong as her enthusiasm for the saw.

'Yeah, I love it. It's just unique and it's such a godsend.'

Would she recommend joining? Absolutely – with one small reservation:

'I recommend other people come and join it, but I don't want them to borrow the pruning saw.'

Ha! Ha! Ha!

We're open Tuesday & Friday, 9.00 am to noon, and Saturday 9.00 am to 11.45 am. Search for 'triangle tool library'.

Triangle Tool Library

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Shanna Provost

September was a busy month for Tilba, culminating in a successful festival.

As the flowers in Catherine Rattcliffe's beautiful Mountain View Farm bloom, so too are new businesses and new owners coming into our two towns which can only add to the vibrancy of the area. If you have an established business that you would like featured in *The Triangle*, please contact the editors at contributions@thetriangle.org.au.

We're still desperately seeking someone to take over the Tilba pages of *The Triangle*. Unfortunately, if we can't find the perfect person to take over this role by November, the Tilba pages may have to go into hiatus. So please think about whether you or someone you know can take on this fulfilling and important role. It is preferable that you live in the Tilba area and enjoy scouting for news about our Tilba community. You can contact me at info@rest-easy.com.au for a chat.

The Tilba General Store Reopens

The old Tilba General Store is an iconic building that has seen many changes since Ken and Linda Jamieson left our little town a few years back.

Sonia English, with her son Caleb, has galvanised her long-term dream of returning the store to its original role as a community hub.

'When I worked for Ken and Linda for about six years, I saw how the store became a community hub for many people, especially older folks,' she said.

While running the Tilba Bakery, Sonia has seen how the Tilba 'Old Guard' haven't met all the locals who have moved here in recent years, and she wants to rebuild that sense of community spirit that the store fostered.

'Ken particularly used to introduce everyone, which was just beautiful. It's my dream that the general store will provide that connection once again – as well as providing products and services for locals and campers who don't want to make that special trip into Narooma.'

The store is stocked to the rafters with everyday items from toilet paper to veggies, milk and bread, including those one-off items that local campers may be looking for, as well as coffee and simple food to go.

The store will generally be open from 9.00 am to 5.00 pm Monday to Friday. Nearer to Christmas, they hope to open on Sunday mornings as well, but give them time to settle in.

For those who are wondering, the Tilba Bakery is for sale but it will remain open until new owners are found. So, if you know anyone who would love a small business in Tilba, you can pop into the Tilba Bakery and have a yarn to Sonia.



Caleb & Sonia English reopen the General Store

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Shanna Provost

New Green Hands at Tilba Tilba Nursery

It has taken three attempts, but Chris Siegert has finally returned to where his heart was calling him and taken over the Tilba Tilba Nursery in recent months.

'After a lot of soul-searching, I finally landed on what I really wanted in my heart,' said Chris. 'And once I knew it was here, everything fell into place very quickly.'

This is Chris's first stint in a retail nursery, but it seems like a natural progression after his ten years as a landscape gardener. In speaking with him for just twenty minutes, his deep love of nature and particularly plants was evident.

'I've always felt that it has been important to me to be involved in something that gives back through the experience. It's not just about coming in and buying a plant; over the coming months I want to build on the experience and inspire people to connect more to nature.'

You could be forgiven for driving right past the nursery in the little alleyway (they call it 'The Avenue'), but it would be your loss if you did. It's like a secret treat in Tilba Tilba. Once you step inside the gate, it's bursting with thriving plants and unique gifts.

I asked Chris what the advantage was in coming to the nursery rather than buying at a major outlet.

'I think it's about nurturing and care. When a plant arrives here, it gets immediate care. It's like I'm a custodian for its wellbeing until it finds its new owner. Some plants come in a bit worse for wear, but I get great joy in nurturing them back to life rather than tossing them in the bin.'

It's quite humbling to see how deeply Chris feels about his connection to his plants. He sees the whole package – not just something pretty to look at.

'I want this nursery to be about health and wellbeing – a holistic experience that can be medicine for the soul in many ways.'



Chris Siegert at Tilba Nursery

Pam's Store Revamp

It seems a huge leap to take from working on a station in the Pilbara, Northern Western Australia to reopening the iconic Pam's Store in Tilba Tilba, but it feels right for Leonie Dawkins and Tom Gore.

'In looking around Australia for a soft landing, we definitely felt the sacredness of the mountain (Gulaga) when we read about it. So, we took the leap and it already feels right,' said Leonie.

With her background in hospitality and more recently in marketing and helping small businesses to grow, along with Tom's traditional French cooking training, Pam's Store seems like the perfect fit.

Leonie and Tom want to keep their menu simple, using the 'Paddock to Plate' model and making everything from scratch from whatever is locally in season.

'We're mindful of the importance of blending in with the existing community and we want to fill gaps rather than be in competition,' Tom said. 'I'd like to work with the local producers and even have pop-up mini tasting events where we can host, promote and highlight local growers, and partner with other chefs down the track.'

Pam's Store will reopen on Friday, 6 November 2026. They'll start with simple fare made from good-quality local produce. They will also take over the Post Office.

'We'll make things like a 'Posty Toastie', cakes and perhaps picnic packs for those walking up the mountain, and we'll also have some groceries available.'

Leonie and Tom aim to be open from around 7.00 am to 5.00 pm five days per week, depending on the local response. They're aware that consistency in hours and food quality will be important.

'We've got the energy and we're ready,' Leonie said.

They're keen to meet the community and be guided by what it needs, so pop in and say 'Hi' after 6 November.



Leonie & Tom at Pam's Store

Shanna Provost

Tilba Tilba Roadstall is a magical delight

If you haven't taken the pilgrimage from Pam's Store up the Gulaga Mountain walking track, you may not be aware of the magic that is hiding there. There is a quaint, honour-system roadside stall filled with local treasures, including local seasonal fruit and veg, fresh flowers, eggs, botanical wonders, special salt mixes and home-baked specialties.

The Tilba Tilba Roadstall, open Saturdays and Sundays, is the creative genius of Yvonn Deitch and her partner Colin Thomas.

'We're mindful of not wasting food, so were inspired to set up the roadside pantry initially to share our excess produce from the pantry and garden with the community,' said Colin.

'It was the extension of our kitchen really, but it has evolved into much more,' Yvonn said.

You'll find home-made products such as their Fire Cider – a blend of ginger, turmeric, lemons, chilli, nasturtium flowers, cinnamon, and apple cider vinegar. And their 'Honeymoon Honey' is a mix of raw honey from Tilba bees steeped with beautiful herbs, designed to help you sleep. Their handcrafted salt mixes are blended with local nasturtiums, rosemary and seaweed, and locals are also dropping off items to share on the stall.

Apart from the beautiful produce, the stall is an experience in itself. There are unique postcards you can buy and pop in the old cast iron letterbox for posting; a desk and a 'Book for Wanderers' in which visitors can share their experiences (travellers from Sydney to New York have made entries).

It's the thought and care that Yvonn has put into creating a kind and generous experience for visitors that gives the stall its sense of magic. 'If you push back the curtain, you'll find the poem of the week, which resonates with what we're doing', she says.

Hikers' lunchboxes or a quality picnic basket can be preordered at Foxglove Gardens. Keep up to date with what's happening via the tilbatilba_roadstall page on Instagram. Yvonn also sells her delicious, freshly baked focaccia on Saturdays. Why not pop down around 8.00 am when it's still warm and heads up: it sells out fast!



Yvonn Deitch at her Roadstall

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Audiologist Annemarie Narraway (left), Office Manager Sophia Moody

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That's a Wrap!

The Tilba Festival brought together over 1200 attendees for a vibrant and memorable day of community celebration with a lovely mix of local and interstate visitors exploring our little village. Families enjoyed the lively atmosphere, entertainment, and local charm throughout the day. It was a joy to see all the kids in butterfly wings dancing down Bate Street. The Great Zamboni and free face painting were standout highlights, as was the fantastic assortment of local musos.

While final figures are still being tallied, initial numbers show the festival came very close to covering its overall costs. The Festival would not have been possible without the dedication of everyone involved behind the scenes. A heartfelt thank you goes out to all the volunteers who helped on the day, as well as the Festival Committee, whose planning and hard work over the past 12 months ensured a smooth and welcoming experience for the community.

Nicole Clark



The Great Zamboni mystifies the crowd

The Race that Stops a Village

The Darcy Cup will return for its fourth year by popular demand. The Cup is a local event that upstages that other national event on the first Tuesday of November. The Tilba Village will stop on Tuesday, 3 November, as the best Fox Terriers born from the Darcy's line will race along Bate Street.



Darcy and Brenda with the Darcy Cup champions.

We are waiting with anticipation to see if 'Brian', the undefeated Foxy champion, will do what he does best and take home the trophy for a fourth time.

Apparently, there's some horse races too. So, for those into that, the Drom will have Randwick and Flemington races on TV all day and run a sweep for the Melbourne Cup prior to the main event where we suit up the dogs at 3:30 pm for the race at 4.00 pm.

If you've never been to this exciting event, put your best Race Day outfits on and join us for a truly hilarious local event.

Andy Read

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

Small School, Big Heart: Community Shines at the Tilba Festival

Our school community once again came together with remarkable spirit and enthusiasm to participate in the annual Tilba Festival, showcasing the true meaning of our mantra, 'It takes a village to raise a child.'

Leading the way, our Year 6 students proudly hosted a Scholastic Book Fair as a fundraiser for their end-of-year legacy gift to the school. Demonstrating impressive retail skills, they not only engaged with the community but also achieved an outstanding profit, highlighting their dedication and entrepreneurial spirit.

Adding to the vibrant atmosphere, our students embraced the butterfly theme, parading through the village streets in creative costumes to spread joy and inclusivity throughout the festival. Their colourful display was both enchanting and a testament to the energy our young people bring to community events.

Entertainment was provided by our very own school band, *CTPS Kid Voltage*, who captivated the crowd on the big stage with three lively performances. Their musical talents are a highlight of our school's cultural life and a source of pride for all.

The Parents and Citizens Association (P&C) continued their beloved tradition of serving delicious egg and bacon rolls, mouth-watering sausage sandwiches, and their famous burgers that had festivalgoers coming back for more. The P&C also sold their popular merchandise, including Tilba bags, t-shirts, cookbooks and tea towels, contributing significantly to our fundraising efforts.

This incredible display of community involvement underscores the strength and warmth of our school family. We extend heartfelt thanks to everyone who supported us, especially the students and families who enthusiastically participated in raising funds and representing our school with pride at the festival.

Together, we celebrate not only the success of the day but the shared commitment to nurturing and uplifting every child in our small school community.

Tania Hextell



Tilba kids add colour to the festival

Tilba Rocks Trivia Again

Tilba Rocks returned to The Drom on 10 October for another massive night of trivia, costumes, music and laughs. Reigning champions, The Beverages, fell short this time, with The Hangovers, a new team coming through on top. Tilba loves a good dress up and with a theme of Film and TV the efforts with costumes reached new heights, with some of the best being Dr Phil, The Rotten Tomatoes, and pretty much the entire Marvel universe. Both The Drom & Tilba Rocks teams thank everyone for coming along and getting in the spirit. We can't wait for the next one!

Andy Read



Rex Hone with the scoreboard.

BASSick Beats in The Barn

If you were around Tilba on Saturday, 3 October 2026, you may have heard a new sound ringing out from the Drom beer garden as it hosted its first BASSick Beats afternoon. BASSick Beats, run by local DJ, Kayla Caldera, will be a regular electronic music afternoon for Tilba on the first Saturday of each month, and will feature local DJs in a family-friendly environment.

The next BASSick Beats session will be held on Saturday, 7 November from 3.00 pm to 6.00 pm. So, head into Tilba for the Markets in the morning from 9.00 am, check out all the new products in our beautiful shops, have a bite to eat at the bakery or one of the cafes, and then you can dance through to dinner time at the Drom. That's a perfect Saturday we reckon!

Andy Read



My Triangle – Tenzin Butt

If you've eaten at Boneless in Bermagui, you'll know the food. But you may not know much about the people behind it, Tenzin and his partner Emily (Ems). Tenzin Butt grew up in Central Tilba, 'My parents owned the Gulaga Gallery, which is like the hemp, crystal hippie store, and we lived in the house directly behind the shop, which was an awesome place to grow up.'

After finishing school in Tilba and Narooma, Tenzin headed off to spend ten years snowboarding. 'I did winter to winter, southern hemisphere and northern hemisphere. The best way to earn a living while snowboarding was working in restaurants at night, starting off in the dish pit, and then slowly working up into cooking. I always said I would stop snowboarding when I stopped having fun doing it, but it just kept getting funner and funner!'

Tenzin became vegetarian in his final year of snowboarding, and then discovered Veets Vegetarian Cooking School in Byron Bay and, along with his partner Ems, decided to give it a go. Their time there led to managing a catering company on the Gold Coast, followed by a job as a personal chef. After heading home, they first experimented with a hemp smoothie bar but soon thought about opening a restaurant. Tenzin's mum spotted the building that became Boneless. 'We went and had a look at it, and we just said, "No way, that is way too big." But we just took a leap of faith and said, "Let's have a go."'

'When we started, I was pretty passionate about Mexican food and our first menu had tacos and burritos. We still get asked for the tofu tacos very regularly but I don't think it'll ever happen, because Ems basically has PTSD from making so many tacos! These days, the menu follows the seasons and gives the chefs room to play. We use whatever produce is in season, and we also really try and keep it exciting for our chefs, letting them decide what they want to do.'

Somewhere along the way, Boneless became about much more than what was on the plate. 'We didn't realise what Boneless would become, that the place would start to mean something to people. It's almost like it's not ours, but something we need to keep on feeding and supporting, so everyone can keep enjoying a comfortable space where they feel seen, and are treated kindly and greeted with a smile. If we can make people leave with a little pep in their step, a smile on their face, then that can flow on to whoever they interact with next, or improve their day somehow. We do that to hundreds of people a day. That feels like a big impact to me.'

There have been moments that have made the meaning of that especially clear. 'When people come in for their special moments, whether they be anniversaries, birthdays, family get-togethers, dates or even just a moment to themselves, the fact that they choose Boneless is not lost on us. You can't put into words how special and meaningful that is to us. The food, the coffee, all these things that we put so much work into are just a byproduct of being able to create this place of kindness. Staffing is a lot of the work, but it's also a very rewarding part of it. Nothing happens without the staff, so they have to be happy, and inspired to be on this mission with us, or else none of it works.'

Tenzin left the Triangle area when he was 17, but says he always knew he would return. 'I knew that I would be back here at some point in my life, but I didn't realise how special it was until I left. With our outlook from the café, looking at the mountain, seeing the whales jump, I get constant hits of gratitude. I really feel good about raising my children here. I have family here and lots of support and good friends, and the community is amazing. If I could have anything, it would be to be living here and doing what I'm doing. I just feel so grateful for my life in the Triangle.'

Flick Ruby



Tenzin Butt at Boneless. Photo: Flick Ruby.

Panorama

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Diggin Diggies

Heather Anderson

The residents of Dignams Creek have again been busy working on projects protecting and restoring the biodiversity of our local landscape.

One exciting project underway for the Dignams Creek Landcare Group is environmental DNA (eDNA) water sampling. Inspired by a university project that sampled the Bega River system, our group joins Landcare groups in the Murrah, Bega and Candelo to collect water samples from local waterways.

eDNA technology allows identification of species from tiny traces of genetic material left behind in the water. Samples will be analysed looking for both vertebrates (frogs, fish, birds and mammals) and invertebrates (insects, crustaceans and molluscs).

The results, expected later this year, could reveal valuable information about creek health through the presence of indicator species. The technology can also detect animals that have visited the water, potentially identifying everything from feral animals to platypus and perhaps even the occasional koala. We look forward to sharing the findings with the community when they become available.

On the ground, our Landcare volunteers have continued follow-up work on tobacco bush control. While the major infestation has been treated, ongoing hand-pulling of seedlings is essential to prevent reinfestation. This persistence is one of the keys to successful weed management and helps protect native habitat, allowing local plants and wildlife to thrive.

The volunteer wombat team supported by the Wombat Protection Society of Australia has been hard at work treating wombats affected by mange by applying treatment with a long-handled pole and installing treatment flaps on active burrows. These efforts are improving wombat health and supporting local populations.



A hoverfly on a flowering Eriostemon.
Photo: Sally Josh.



Landcare volunteers admiring a treated Tobacco Bush and planning revegetation for the area.
Photo: Heather Anderson.

Residents have also noticed relatively low numbers of European honeybees this season, while native bees, moths and hoverflies seem to be much more abundant. These fascinating pollinators play an important role in local ecosystems and their increased presence has prompted plenty of discussion along the creek.

The Dignams Creek Community Group has also launched a new website thanks to a big effort from Suzannah and Sally-Anne, making it easier to keep up with local projects, events and community news (www.dignamscreek.com.au).

Don't forget to save the date for the Diggies Christmas Trash and Treasure Market on 12 December 2026 from 3.00 pm to 7.00 pm. This is a great opportunity to buy some Christmas goodies, catch up with neighbours and celebrate the festive season together!

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Masterworks Art Exhibition 2026

The *Masterworks* art exhibition is on at the Bermagui Wharf Gallery (at Shop7 ArtSpace) from Friday, 6 November to Tuesday, 24 November 2026.

Masterworks is a group exhibition where Gallery members showcase their latest artworks. We have had quite a changeover of artists this year, and welcome our newest members: Joy Georgeson, Roz Bannon, Susan Virtue and Ivan Baker.

Joy creates Ceramic Sculptures inspired by Australian birds and wildlife, Roz has been drawing and painting Australian flowers, Susan has been exploring Abstract Collages and Ivan paints Landscapes. Along with our new members' artworks, there will be Ceramics and Textiles by Jenny Mien and Nancy Brunton, Photography by Alex Bell, Printmaking by Doris Hoyne, Woodwork by Steve Stafford, and Paintings and Drawings by Victoria Nelson, Olga Nielson and Lyndal Jenkins.

Everyone is welcome to the opening on Friday, 6 November from 5.00 pm to 7.00 pm on the upper deck of the Bermagui Fishermen's Wharf. So, come along and celebrate the art and meet the artists. Each day, an Artist is on duty at the gallery.

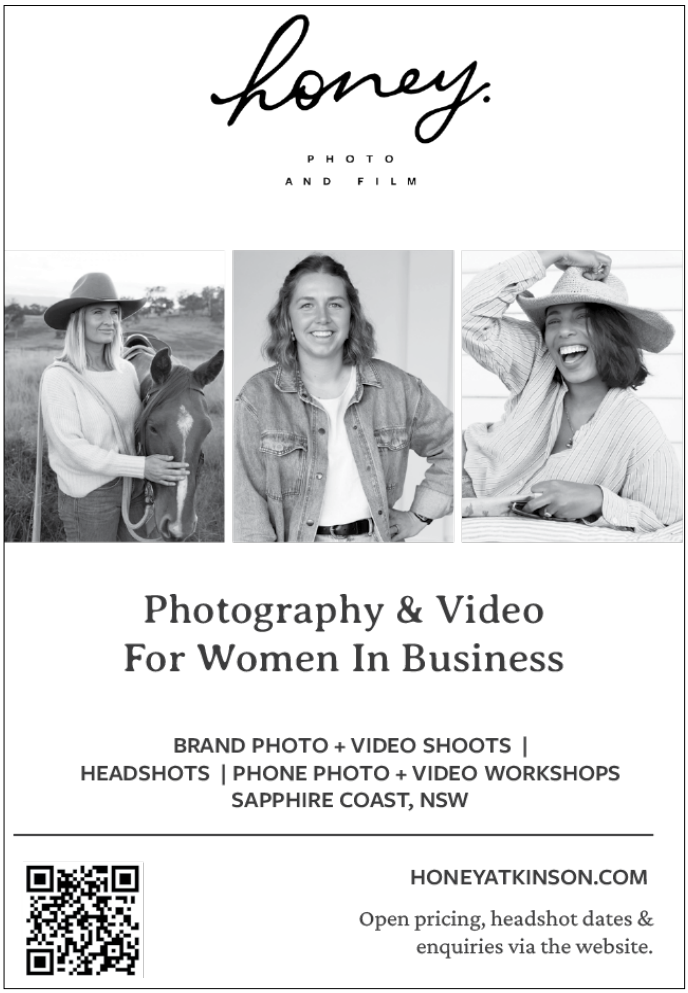
Shop7 ArtSpace is open from 10.30 am to 3.00 pm every day of the week except Wednesdays.

Lyndal Jenkins



A snapshot of some of the Bermagui Wharf Gallery collection





Surrounded

'Surrounded' – to feel encircled, to be enclosed, besieged, protected or embraced. Artists Nelia Eichler and Magella Blinksell share a heartfelt homage to sea forests, kelp, moths, and migration – exploring the flipped sides of strength and fragility, threat and safety.

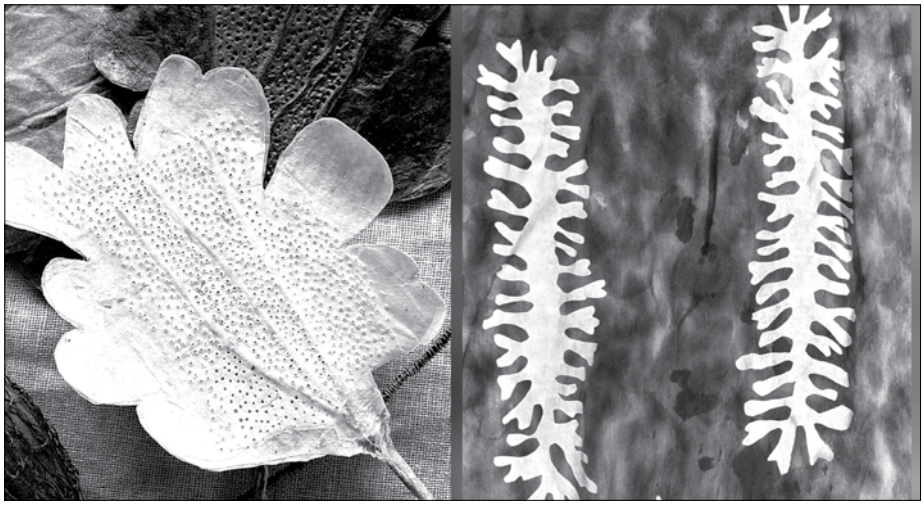
During the fires of 2019/2020 the word 'surrounded' held its own resonances and realities.

In the long aftermath of healing, the act of surrounding ourselves with nature's beauty felt like medicine. Particularly amidst the increased uncertainties of the world.

Nelia lives on Djirringanj Country in Cobargo and I live at Guerilla Bay on Walbanga-Yuin Country.

Our time spent exploring Burrewarra Point, and Nelia's time in Lutruwita/Tasmania, have given rise to this shared exhibition.

Nelia's paper and wire sculptures are an ode to the power of sea kelp forests. These vital ecosystems act as important climate mediators, capturing carbon amidst the rising level of fossil fuel pollution that threatens both our planet – and our survival.



***Surrounded* artwork**

My works – prints, cyanotypes and screen-printed fabrics – pay homage to the Yuin Sea Country; something that delights, surprises and physically surrounds me on Burrewarra Point.

Both our works depict holdfasts, the part of kelp that anchors onto rock or seabed. In a world surrounded by forced exoduses and disruption, and existential climate threats, holdfasts remind us of the important anchors that we seek out, amidst dramatic events.

In October, a spring migration of Bogong moths spectacularly surrounded us. Amidst the devastating impacts of droughts, habitat loss, climate pressures and bushfires, this urgent 1,000 km odyssey has stirred memories. As the Bogongs make their way to the cool caves of the Alpine area, guided by the Milky Way (the Celestial Mooreeya Emu that arcs above and around them) printmaking has been a way to honour their perseverance and beauty.

Surrounded runs from Thursday, 5 November to Sunday, 29 November 2026. You are warmly invited to the opening of the exhibition on Saturday, 7 November at 4.30 pm at the Lazy Lizard Gallery in Cobargo.

The 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.

Magella Blinksell

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Colours of Tilba: Carole Corrie at Mane & Tales Studio

The colours, moods and changing rhythms of the Far South Coast will take centre stage at Mane & Tales Studio in Bermagui, with *Colours of Tilba*, an exhibition of paintings by Central Tilba artist Carole Corrie, opening on 15 November 2026 and running until 10 January 2027.

Drawing inspiration from the natural world around her, Carole's paintings bring together ocean, earth, sky, sun, moon, stars and mist. At the heart of the collection is Gulaga, Mother Mountain, whose presence and shifting weather patterns have become an enduring source of inspiration. From the first light of sunrise to evening stars and passing storms, Carole observes the changing atmosphere of the mountain and its surrounding landscape, including distant ocean views and local fauna.

The exhibition also turns towards the intimate details of home and garden. A series of paintings follows the Peace Rose from bud to full bloom, reflecting Carole's personal association with the flower as a symbol of peace on Earth. Further east, Mystery Bay offers another landscape of contrasts, from still, mist-covered morning waters to the movement and colour of waves breaking against the earthy forms of the rocks.

Born in Melbourne in 1957, Carole studied Art Design at Brighton Technical School before continuing her education in Graphic Art at Swinburne College of Technology. Since moving to country NSW in 1978, she has developed her practice through workshops at the National Art School and Hill End. Painting *en plein air* has remained central to her work, with journeys taking her from Scotland Island and Lord Howe Island to New Zealand, Europe and across the Atlantic and Pacific Oceans.

Now settled in Central Tilba, Carole paints in the presence of Gulaga, finding inspiration in the mountain, the ocean and the landscapes beyond.

Colours of Tilba runs from 15 November 2026 to 10 January 2027 at Mane & Tales Studio at Shop 2/3 Wallaga Street, Bermagui.

Join us at the opening on Sunday, 15 November from 4.00 pm to 6.00 pm. All are welcome.

Elise Idiens



Photo: Carole Corrie

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Cobargo Singing Circle

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

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)



CARNEVALE – Tulgeen

Art in The Garage presents *CARNAVALE*, a joyful celebration of life and creativity.

The exhibition showcases new artworks created by our free spirited and fantastical troupe of artists. Their art is a playful exploration of imaginative themes using vibrant colour, diverse media and exuberant spontaneous expression.

The exhibition runs from Friday, 30 October to Tuesday, 24 November 2026.

Join us for the opening night on Friday, 30 October at 5.00 pm with drinks and nibbles.

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

For more information check out the 'Spiral Gallery Bega' website.

Sarah Buick



The Circus Is In Town **by Cornelius Moon**



Bega Show Dodgems **by Taylor Kearney**

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Wendy Tucker

Fierceland
Omar Musa
Penguin, RRP $34.99

Omar Musa is an author, visual artist, poet and rapper of Irish and Malaysian descent. This multitude of talents combine in *Fierceland*, his second novel, to produce this multifaceted epic novel and winner of the 2026 Miles Franklin Literary Award and Victorian Premier's Literary Award.

Set mainly in North Borneo, Australia and America, with brief visits to Venice and Nigeria, this novel spans over 160 years. There are 10 different narrators who give their perspectives and voices to this novel of family, inheritance, colonialism, environmental destruction and mythology.

It is complex as the best writing often is, but it is not difficult. The reader is in very sure hands here.

The novel focuses on three narrators: Yusuf, the father who builds huge wealth from palm oil and whose empire is built on the clearing of Borneo's rainforest, the stealing of indigenous lands and political corruption; Roxana, the rebellious daughter, an unsuccessful artist in Sydney with a love of drugs and alcohol; and Harun, the determined younger brother, a very successful tech entrepreneur in LA.

We also meet Nurhanizaah, known as the Crazy Aunt, an academic and poet. She writes a book of poems about the destruction of the Borneo rainforest and has the poem translated into the many disappearing and dying indigenous languages of Sabah. Omar Musa has done the same as his character. He has tried to find the last knowledge holders of the over fifty indigenous languages of Sabah and has successfully had some of his poems translated into fifteen indigenous languages.

Kill a language and a forest dies.

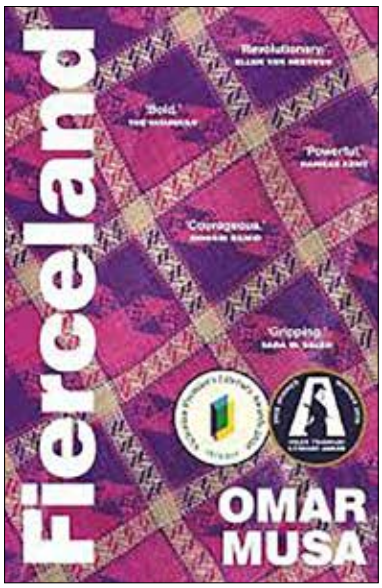
Kill a forest and a language dies.

And there is Salam, a man of great knowledge of the forest, who lived in the village, in the forest where the first clearing begins. He is brutally bashed at the hands of Yusuf and his henchmen while trying to sabotage the equipment. This is witnessed by Roxana and Harun as children and informs their relationship to both their father and Salam.

The forest and the myths, legends and stories the forest contains are ever present characters. Musa treats the Bornean rainforest as a character and a witness to its own destruction. There is also a mysterious glass bead.

Yusuf dies. The estranged siblings return for the funeral with many questions. What can be done with a blood soaked inheritance? What cannot be undone?

Personal, political, angry but never preachy. I am in awe of the scope, breadth and brilliance of this epic novel.



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Mark Evans

Bushfire Gardening

During the Coolagolite fire of October 2023, flames swept through the bush at the Murrah right up to the edge of one property, and stopped at a wide, mown, green lawn. No garden can make a house fireproof, and a lawn is no guaranteed firebreak, but thoughtful landscaping and maintenance can help reduce the risk.

The NSW Rural Fire Service (RFS) calls the managed area around a home an Asset Protection Zone. The aim is to reduce fuel and avoid giving fire an easy path to the house. Keep non-combustible surfaces such as paving, gravel and paths close to the walls. Remove lower tree limbs to around two metres above the ground and, where practical, keep tree canopies two to five metres apart. Avoid continuous runs of vegetation towards the house, and keep shrubs well clear of windows and doors. Think twice about timber, too. At another nearby property, sleeper steps and retaining walls became additional fuel. Stone, steel and concrete won't burn like timber.



Use non-combustible materials near the house

No plant is fireproof. Given enough heat, almost anything can burn, but some plants are less flammable than others. Be wary of oily foliage, fine or papery leaves, loose, stringy bark and plants that retain dead leaves and twigs. Favour plants with fleshy, moisture-rich leaves, low oil content and little dead material. Succulent groundcovers are worth considering, and our local native *Carpobrotus glaucescens* (Pigface) is a standout, tough, salt-tolerant and water-rich.



Pigface is a succulent fire-wise native groundcover

With summer approaching, November is the time to get on top of things. Keep lawns short and remove dry grass and clippings. Rake up leaf litter and loose bark, including debris caught in gravel and pebble mulch. Clean gutters and roof valleys, prune branches overhanging the roof, and move woodpiles, spare timber and flammable mulch well away from the house. Check that hoses reach around the property.

Remember that embers can travel well ahead of a fire front and ignite homes even where gardens are carefully maintained. Check for gaps around windows, doors and vents, and make sure the house itself is prepared. The appropriate Asset Protection Zone varies with factors such as slope and surrounding vegetation, so consult RFS guidance for your property. Keep your Bush Fire Survival Plan up to date, and on Extreme and Catastrophic fire danger days, leaving early is the safest option. Visit www.rfs.nsw.gov.au for advice.

Meanwhile, around town, one of our favourite canopy colour combinations is emerging as *Brachychiton acerifolius* (Illawarra Flame Tree), *Jacaranda mimosifolia* (Jacaranda) and *Grevillea robusta* (Silky Oak) begin their red, purple and golden-yellow displays. You may be lucky enough to spot all three together.

Along roadsides around the Triangle, scrambling purple *Hardenbergia violacea* (Purple Coral Pea) and golden Eggs and Bacon bushes (*Daviesia* spp. and *Pultenaea* spp.) are still flowering, joined by the upright, two metre tall *Ozothamnus diosmifolius* (Rice Flower), with its tight clusters of small, white, papery flowers.

November is also a good month to plant beans, capsicum, chillies, corn, cucumber, eggplant, melon, pumpkin, tomato and zucchini. Continue sowing beetroot, carrot, lettuce, onions, potatoes and silver beet.

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.

Stay safe.

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Many *Triangle* readers will be familiar with the delicious food offered at Boneless Vegetarian Café in Bermagui. It's a local treasure for those of us who are vegan, vegetarian, gluten-free or have other requirements or preferences. These recipes from Boneless accompany this month's My Triangle feature.

Whole Orange & Almond Cake

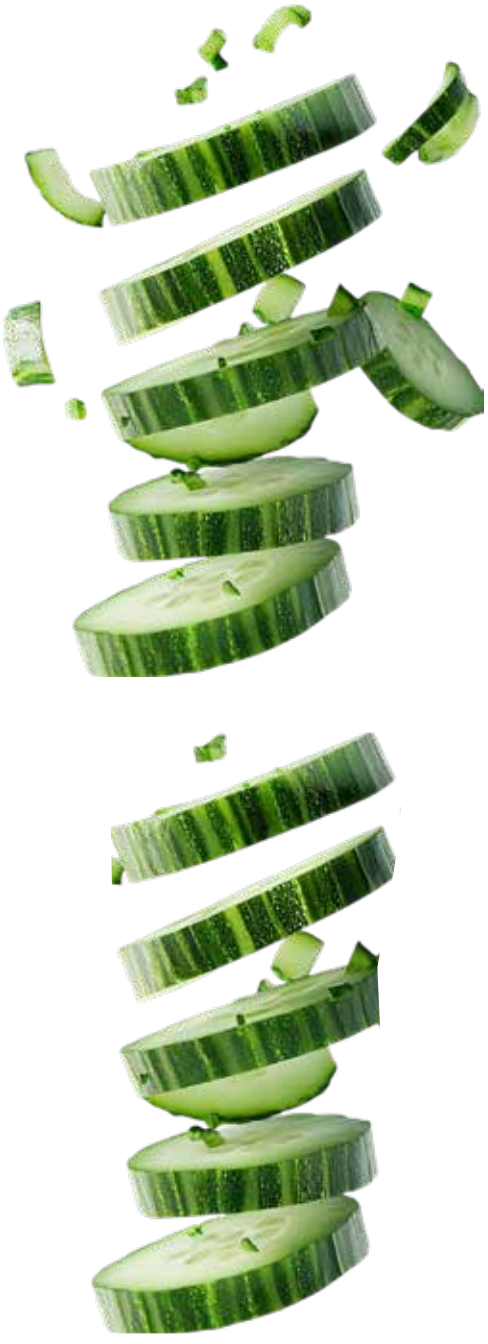
(gf, df)

Ingredients

2 medium oranges
6 eggs
1 1/4 cups white sugar
2 3/4 cups almond meal
1 1/4 baking powder
1 teaspoon salt

Method

1. Rinse oranges, then boil in a pot of hot water for 1 hour until soft.
2. Remove and rinse again, cool slightly so you can handle them. Slice and dice, removing any seeds.
3. Preheat the oven to 160°C.
4. Place chopped oranges in a food processor. Blitz on high, scraping down the sides in between, until it's pureed into a marmalade consistency with only a few visible bits of rind remaining. It does not need to be completely smooth.
5. Add almond meal, eggs, baking powder and sugar.
6. Blitz for 5-10 seconds until combined.
7. Bake 60 minutes
8. Pour into prepared cake pans. Bake for 60 minutes until the surface is golden and a toothpick inserted into the centre comes out clean.
9. Cool fully in cake pan before cutting



Leek Jam

Ingredients

15 average sized leeks, sliced
5 cloves garlic, sliced
1/2 cup brown sugar
1 cup white sugar
1/2 cup pomegranate molasses
1/3 cup apple cider vinegar
2 tablespoon cooking salt
4 tablespoon rice bran oil

Method

1. Sweat the leaks and garlic down with the oil on a medium heat, stirring regularly for 15-20 minutes, or until they have lost their water content and are starting to caramelise.
2. Add the rest of the ingredients, stir well, and cook over low heat for 1 hour, stirring every 5 minutes or so.
3. Makes 50 serves (1.5 Tbsp per serve)

Bread & Butter Pickles

Ingredients

2kg small Lebanese cucumbers
2 Tbsp salt
4 cups white wine vinegar
1 cup caster sugar
1/2 tsp turmeric powder
1 brown onion - thinly sliced
3 tsp brown mustard seeds
2 tsp fennel seeds
2 tsp black pepper corns
2 cups filtered water

Method

1. Slice cucumbers with crinkle cut slicer, about the thickness of a 20c coin.
2. Mix in a bowl with salt and sit for a couple of hours to draw out excess moisture.
3. Transfer to a colander and allow to drain well.
4. To make the brine, add vinegar, sugar, turmeric and water to saucepan on low heat, stirring until sugar has dissolved.
5. Increase the heat, bring to a boil, then turn it off heat.
6. Transfer the cucumbers to a bowl and with clean hands or tongs, mix with onion and spices.
7. Add cucumbers to whichever vessel is being used and cover with hot pickling brine, making sure the cucumbers are fully submerged in the brine.
8. Store in the fridge.

Community Notices

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

ALCOHOLICS ANONYMOUS
Bermagui Saturdays 2pm
Anglican Church Hall Dave: 6493 5014

ANGLICAN PARISH COBARGO/ BERMAGUI/QUAAMA
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For enquires:
info@anglicanchurchcobargobermagui.org.au

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

BERMAGUI BAPTIST CHURCH
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BERMAGUI CROQUET CLUB
Meets every Sunday morning 10am behind the Bermagui Country Club.
Bermagui Country Club: 6493 4340

BERMAGUI CWA
Meets every 2nd Tuesday at CWA Hall, 10 Corunna St., Bermagui.
Contact Amanda Greedy 0413 613 773
cwa.bermagui@gmail.com

BERMAGUI DUNE CARE
Meets every 3rd Sunday
bermaguidunecare@skymesh.com.au

BERMAGUI GARDEN GROUP
Meets every 1st Tuesday 10am – 12 noon, venues vary. Christine: 0400 301 040

BERMAGUI HISTORICAL SOCIETY
Researchers & helpers welcome.
Museum open Tuesdays & Thursdays 10am – 2pm. bermaguimuseum@gmail.com

BERMAGUI & DISTRICT LIONS CLUB
New members welcome. Meets 1st Thurs at Cobargo Hotel & 3rd Thurs at Bermagui Country Club at 12.30pm every month.
Geoff: 0407 164 466

THE BERMAGUI MARKET
Meets last Sunday every month.
Coordinated by the Bermagui Red Cross.
Gary Stevens: 6493 6581

BERMAGUI MEN'S SHED
Meets Tues, Thurs & Sat from 10am, Bermagui Tathra Rd. All men welcome.
Ian Bailey: 0409 691 458

BERMAGUI PROBUS
Meets 10am – 12pm, every 2nd Monday
Men's Shed meeting room. Bermagui Tathra Rd.
Lorraine Courtis: lcou6446@bigpond.net.au

BERMAGUI SENIORS' SOCIAL CLUB
New members are most welcome.
Meets every lst Wednesday, 11.30am
Bermagui Country Club, with social luncheons to follow. Bermaguiseniors@gmail.com

CATHOLIC CHURCH
Weekend Mass times.
Bermagui – Sun 7:30am, Cobargo – Sat 5pm

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

COBARGO CREATORS
A volunteer-run, not-for-profit art collective. New members and volunteers welcome. Committee meets monthly.
mail@cobargocreators.org

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

COBARGO DISTRICT MUSEUM
New members welcome. Researching local history, old photos & information.
Vicky Hoyer: 0422 377 278
Bev Holland: 0408 280 024

COBARGO PRESCHOOL
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COBARGO QUAAMA BUSINESS RECOVERY GROUP INC (CQBRG)
New members welcome. 0418 361 781
cqbrgroup@gmail.com www.cqbr.org.au

COBARGO RSL HALL
Hall bookings and inquiries:
Graham Churchill: 0409 638 323
cobargorsl@gmail.com

COBARGO & DISTRICT RED CROSS
For meeting dates or catering enquiries
Kathy Rix: 0488 048 701

COBARGO SCHOOL OF ARTS
Hall bookings and inquiries
Don: 0432 508 518
cobargohall@gmail.com

1ST COBARGO SCOUT GROUP
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Cobargo Showground dining hall. Children 6 – 18yrs. Graham Parr: 0429 936 795.

COBARGO SHOWGROUND
Mike Nicholas: 0414 012 287
miknik62@hotmail.com for bookings

COBARGO SHOW MEETING
Meets every 2nd Wednesday, 7 pm
Cobargo Showground dining hall.
Naomi: 0417 456 354
secretarycobargoshow@yahoo.com.au

COBARGO TOURIST & BUSINESS ASSOC
Meets every 2nd Tuesday, 6pm, CWA cottage
Janet Doolin: 0409 033 828

DIGNAMS CREEK COMMUNITY GROUP
Meets randomly. Contact Nick van Stek, Pres: 0439 361 118 or Felicity Ruby, Sec: 0452 161 673

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QUAAMA MEN'S SHED
Meets Wednesdays 10am, 20 Bermagui St. Quaama. All men welcome.
John Preston, President: 0429 179 184
Ron Higgins: 0408 788 528.

QUAAMA SCHOOL OF ARTS
Hall bookings and inquiries:
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quaamahallbookings@gmail.com

SOAPI COMMUNITY THEATRE
SOAPI writes, produces and performs theatre in the region. 10 years to adult. No experience necessary. Facebook@SOAPItheatre or
Robyn Freedman: 0410 525 968

TILBA CWA
Meeting and lunch every 2nd Thursday 11am.
Helen Thomson: 0407 100 710

TILBA MARKET
Home grown, hand made, grow it, make it, sew it, bake it.
Saturdays 9am – 1pm, Bate St., Central Tilba
Stall booking essential: 0490 130 478.

TRIANGLE TOOL LIBRARY
Behind the Cobargo Co-op
Tues, Fri and Sat 9am – 12pm
www.triangletoollibrary.org.au
Lynn: 0411 432 533 or Nacre: 0419 425 208

U3A BERMAGUI
Lifelong Learning Opportunities
For a full list of courses and timetable:
u3abermagui.com.au

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

THE YUIN FOLK CLUB
Organises the annual Cobargo Folk Festival and hosts folk music concerts regularly.
www.cobargofolkfestival.com
Secretary Chris Walters: 0476 787 480
Treasurer Peter Shears: 0439 738 377
info@cobargofolkfestival.com

For the fridge door

NOVEMBER	WHAT	WHERE	TIME
Until Fri 13	*Weathered – Sculptural Works by Craig Rowlands*	Mane & Tales Studio, Shop 2/3 Wallaga St, Bermagui	W-Th 10am-9pm Fri 10am-7pm Sat 9am-5pm
Until Tues 24	*CARNEVALE* – Tulgeen exhibition, pg 39	Spiral Gallery, 47 Church Street, Bega	M-F 10am-4pm Sat 10am-1pm
Mondays, starts 2nd	Aqualicious Fitness classes, $17, register online, use QR code, pg 20	Swimming pool, Cobargo	9.15am
Tues 3	Darcy Cup, the race that stops a village, pg 32	Bate Street, Central Tilba	3pm for 4pm race start
Wednesdays, starts 4th	Aqualicious Fitness classes, $17, register online, use QR code, pg 20	Swimming pool, Cobargo	5.15pm
Thu 5	Quaama Public School kindy orientation	Quaama Public School	9.30-11.30am
Thu 5 to Sun 29	*Surrounded* exhibition by Nelia Eichler and Magella Blinksell, Opening 7 Nov, 5.30pm, pg 37	Lazy Lizard Gallery, Cobargo	M-F 10am-3pm Sat 9am-1pm
Fri 6 to Tues 24	*Masterworks* exhibition of works by members, Opening 6 Nov, 5-7pm, pg 36	Bermagui Wharf Gallery (Shop7 ArtSpace)	10.30am-3pm daily except Wed
Sat 7	BASSick Beats, pg 33	The Barn at the Drom, Central Tilba	3-6pm
Mon 9	Emergency Services Playdate, activities for kids, free BBQ dinner, pg 17	Dickinson Park, Lamont St, Bermagui	5-7pm
Thu 12	Quaama Public School kindy orientation and parent info session	Quaama Public School	9.30am-12.15am
Thu 12	P&C Morning Tea, pg 18	Quaama Public School	10am
Sat 14	Luminescence Chamber Singers, pg 1	Windsong Pavilion, Four Winds, Barragga Bay	2pm
Sun 15 to 10 Jan	*Colours of Tilba* exhibition by Carole Corrie, Opening 15 Nov, 4-6pm, pg 38	Mane & Tales Studio, Shop 2/3 Wallaga St, Bermagui	W-Th 10am-9pm Fri 10am-7pm Sat 9am-5pm
Wed 18	The Nova York Poetry Salon, poetry + music, free, pg 16	River Rock Café, Bermagui	7pm
Sat 21	Future Energy Explorers Science Show + Wearable Wind Turbines Workshop, children 6+ with a parent or guardian, tix free. Use QR code to book online, pg 14	Renewable Bermagui, Bermagui Community Hall, Bermagui Library	10.30am-12pm
Sun 22	Spring Youth Music Festival, pg 1	Windsong Pavilion, Four Winds, Barragga Bay	11am
Wed 25	Film screenings, *Tallaganda* and *Understorey* by David Gallan, free, donations welcome, pg 7	Bermagui Community Hall, Bermagui Library	6pm
Fri 27	Cobargo Co-op 125 Anniversary celebration, pg 24	Cobargo Co-op	9am-3pm
December – save the date			
Fri 4	Celebrate Cobargo, pg 21	Cobargo Village	From 4pm
Sat 12	Christmas Trash & Treasures Market, pg 35	Dignam's Creek	3-7pm