

DENMARK RIVER PROBUS NEWSLETTER

April 2024 - Edition 115



This newsletter is Private and Confidential for Probus use only and is not to be used for any other purposes.

Hello everyone!

Welcome to the April edition of our Denmark River Probus Club newsletter.

Isn't autumn beautiful in Denmark with mild weather and stunning red, orange and gold colours on the trees! Greens Pool is still enjoyable for swimming, but let's hope the rain is not far away.

Stuart and Louise Hoskins have advised that they will not be renewing their membership of the Club. They were Foundation members with ten years standing and between them have held many leadership and committee roles. They will be missed.

Be sure to visit our Denmark River Probus website and see the new column Member Spotlight on the Birthday list, featuring so far Moya and Kevin Ivanac, and Kerry Clark, plus a new section for Recipe of the Month. I would love to hear your suggestions for our website. Feel free to share news, local events, photos and recipes to add a little more interest.

Warmly,
Susan

This month's Birthdays (23 April to 23 May)

Marion Marshall	4 May
Vicki Lumia	5 May
Ros Gates	9 May
Linda Falls	9 May
Kevin Wragg	11 May
Harry White	6 April
Martine Hennig	13 May
Rosemary Thorn	13 May



Guest Speaker



How lucky are we to have such entertaining guest speakers as Denmark's own Banjo Paterson and storyteller extraordinaire Steve Drimmer from Denmark Country Club, who shared with us his bush yarns and ballads.

The self-described sporty and naughty drama queen introduced each poem with a little background story with messages about community and family, social justice, environment and more.

Steve's poems are full of life and fun, featuring characters like his arty farty, harp playing friend, and Soxy Dog, his poodle terrier on Puddle Farm, also his beloved Swamp Rats cricket team from Youngs Siding with us not missing a beat in our enthusiastic refrain *Big Swampies, Big Bad Swampies* after each verse. He even wrote a disciplinary poem for a team member who failed to score, but would not wear the Duck Hat. The title of the poem is Tossler of the Year Award, and the last line is the best - Wear the Duckin' Hat!



Here are a few of Steve's poems to enjoy!

Welcome

The Denmark Country Club is a welcoming space,
Where you can be yourself and find your place

The sounds of nature, the peace and calm,
The friendly banter, the rural charm

So drop on in, make friends and play
We are here to help you enjoy each day.

My wife's a bloody legend

My wife's a bloody legend, she stood up to the mayor
While loving, kind and generous she also shows no fear

She fights for social justice and the environment we love
She's as brave as the strongest lion while as gentle as a dove

Clare you are amazing, with you there's beauty all around
I am so bloody lucky with the wifey I have found

The World Today

The world today is in a sorry state
Where power and violence dominate

Where corporate empires are built on greed
And not the values that we really need

We politicians love to pose and wave
While ruining a planet we simply have to save

Where so called leaders are quick to ignore
What is morally right and start a war

Where we treat each other with contempt and spite
Rather than working together to put things right

Where hatred is fuelled and can never slow
While directed at people we don't even know

Where angry men somehow think it's fun.
To resolve their problems by knife or gun.

The time has come, the time is now
To stop the violence and misuse of power

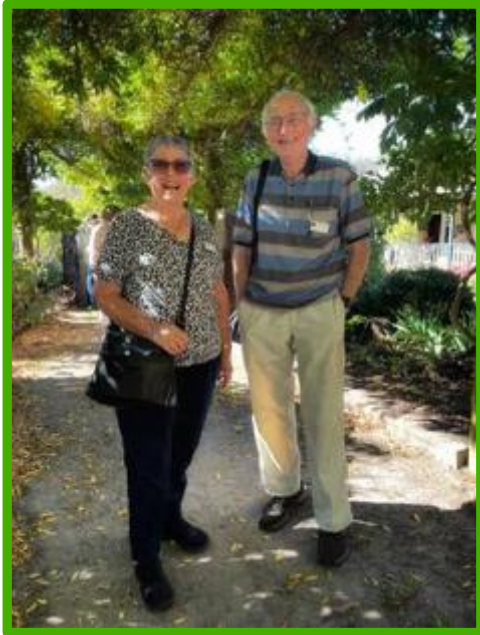
And elect true leaders who show they care
By bringing us together and by being fair

This month's events

The Denmark Chocolate Company

Thank you to Christine and Dave for hosting a large group of Probus chocolate lovers at the fully licensed Denmark Chocolate Company. Dave, the chocolatier, led us through the making of his handmade chocolates, using the finest European couverture with local flavours like Wild Raspberry, Honey Bite and Intense Passionfruit. I highly recommend my regular iced chocolate with mint liqueur on the side or the hot chocolate with hazelnut liqueur. Others enjoyed the Devonshire tea or coffee with freshly made scones and jam, both house-made, served with freshly whipped cream. Such a pretty place to visit ~ shop and chocolate timeline walk winding through the garden.





Lovely way to spend a sunny morning!





Wine Appreciation Group ~ This month, a happy group of 20 of us enjoyed a farewell dinner at our favourite restaurant Ajar, before it sadly closed its doors. The food was beautifully presented and delicious, and it was a bonus that we could bring our own wine. We all thanked Chef Grant for the excellent service we have had over our many visits and for his warm and welcoming manner. We will miss our dinner nights up on the hill with the best view in Denmark.

Wine Club meetings are held from 5.00 to 7.00pm on the fourth Thursday of each month at the Denmark Men's Shed, this month actually on Anzac Day. Contact Peter Lumia if you would like to be on the waiting list.



Kayak Club ~ Our kayaking group meets at 7:30 am every second and fourth Friday of the month, weather permitting, at the boat ramp by the Denmark Rivermouth Caravan Park. They usually enjoy coffee and a chat afterward at Reminisce Café.

Contact Warrick Gates if you would like to borrow a kayak to try it out.

Diary dates!

Wednesday 1 May 10.00am ~ our next general meeting at the Denmark Country Club followed by lunch at the Denmark Tavern, if you wish.

Sunday 26 May 2.00pm matinee ~ Albany Light Opera and Theatre Co, We Will Rock You, followed by Meet and Greet the cast and crew. No more bookings available. Dinner at Joop Thai.

Wednesday 19 June 11.00am ~ The Marron Tale presentation talk and lunch. Details to be advised at next general meeting.

Extras

Membership ~ There are 14 people on the waiting list. Four new members will be inducted in May.

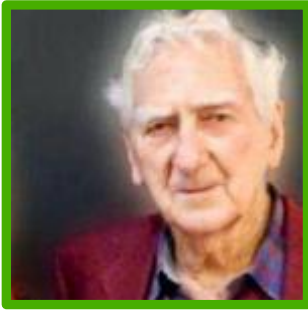
Name badges ~ Please remember to wear your name badge, so everyone can get to know you.

Guest speaker for May ~ Dor Shira from Moving Creatures, interactive Dance Movement Therapy .

And a gentle reminder to mingle with others. There are seventy of us in our Club, so it is important to move out of your comfort zone and meet others, not just sit at the same table every month.

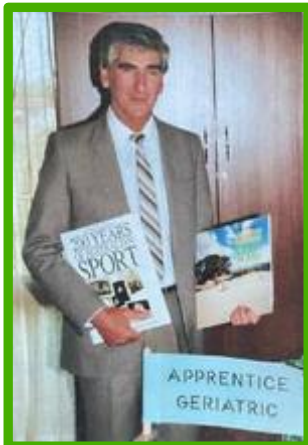
Welfare ~ If you are aware of someone who needs a card or a call, please contact Glenice Smith or Kerry Clark.

Member Spotlight ~ Kevin Ivanac



Favourite quote: *"You will go far," and they did!*

One of the joys of Probus for Kevin is finding people who came from Kalgoorlie, went to school there, or worked on the mines.



Kevin's retirement day 1988

As a young teacher, Kevin was assigned to a small one teacher school in Mt Ida, overseeing seven grades and around 20 students. Interestingly, a fellow Probus member Carmel was one of his little Grade 1 pupils way back then. After his stint in the bush, Kevin progressed to become Deputy Headmaster and Acting Principal at Kalgoorlie Central Primary School. Following this role, he seized an opportunity to teach for three years on Cocos Island, a virtual tropical paradise, where he taught 38 pupils ranging from Grade 1 to Leaving Certificate (Year 12). Notably, his speech and drama program received praise from the Director General of Education during an annual inspection. Kevin credits this success to his wife, Moya, who served as the speech and drama teacher in an unpaid capacity. After two years back on the mainland, Kevin accepted a position on Christmas Island, where this time he taught with an assistant teacher.



Son John watches Centaur in Flying Fish Cove for a mail drop

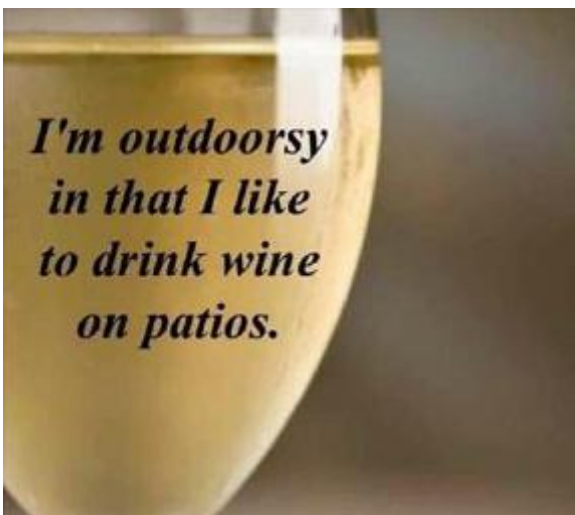
~ Life on the islands with Moya and Kevin ~

One morning, as Kevin was admiring the blossoms on a Poinciana tree, he noticed a moving mass beneath it that he mistook for petals blown by the wind. To his surprise, they were tiny crabs, no larger than a small fingernail, emerging from the ocean after hatching. During the red crab season, Christmas Island teemed with crabs of various sizes, scuttling across floors at night. Fortunately, a small gap at the top of the cement step on the ocean side of his house allowed the little crabs to tumble safely to the ground when they reached the top.



Migration of the red crabs from jungle to shore - from shore to jungle

Overcoming obstacles like cliffs, homes, and roads, the crabs made their way back to the jungle where they began. They faced challenges like being eaten by larger crabs, killed by cars, or falling off cliffs. Kevin and Moya's young boys saved some by carrying them in boxes across the road. The influx of these red crabs also posed a hazard on the golf course, disrupting play by causing deviations and blockages from good shots. Today, tunnels and bridges have been constructed to aid their safe passage.



Recipe of the month

TRACEY'S SLOW-COOKED YELLOW BEEF CURRY



- 1 Tbs Peanut Oil
- 600g Gravy Beef cut into 3cm pieces
- 4 French Shallots, thickly sliced
- 2 Tspn finely grated Ginger
- 1 Tbs Gourmet Garden Lemongrass Paste
- 2 Lime leaves, crushed
- 1/3 Cup (100g) Yellow Curry Paste
- 400ml can Coconut Cream
- 500g Pumpkin, seeded, peeled cut into 3cm pieces
- 200g Cherry Tomatoes
- 1 Tbs Brown Sugar
- 1 Tbs Fish Sauce
- 1 Tbs Lime juice

Heat the oil in a large deep saucepan over high heat. Add one third of the beef and cook, turning, for 3 mins or until brown. Transfer to a heatproof bowl. Repeat, in 2 more batches, with the remaining beef. Add shallot, ginger, lemongrass paste and lime leaf to the pan. Cook, stirring, for 1 min or until shallot softens slightly. Return the beef to the pan with curry paste. Cook, stirring, for 1-2 mins or until aromatic. Stir in coconut cream. Bring to a simmer. Reduce heat to low. Cover and cook, stirring occasionally, for 1 1/2 hours or until beef is tender. Add the pumpkin and cook, covered, for 20 mins or until pumpkin is just tender. Stir in the tomatoes, sugar, fish sauce and lime juice. Cook, covered, for 5 mins or until tomatoes collapse.

Divide the curry among serving bowls. Serve with steamed rice and garnish with coriander leaves, shredded lime leaves and lime wedges

Alternative: This can also be cooked on the stove top on low heat for 1 to 1/2 hours or until the meat is tender. Then add the pumpkin and tomatoes etc as per the slow cooker method.

Anzac Day 2024



*To those who have served and those who continue to serve,
and to those who are no longer with us - thank you.*

YOUR 2024 COMMITTEE

President: Warrick Gates: warrick.gates@bigpond.com

(Don't use president@denmarkriverprobus.org.au. It doesn't work)

Secretary: Julie Nayda - secretary@denmarkriverprobus.org.au

Treasurer: Brian Rushton - treasurer@denmarkriverprobus.org.au

Activities: Helena Wragg, Robin Levet - events@denmarkriverprobus.org.au

Membership: Stephanie Wierobiej - members@denmarkriverprobus.org.au

Guest Speakers: Chris Watkins - speakers@denmarkriverprobus.org.au

Media: Susan Lane - contact@denmarkriverprobus.org.au

Hospitality: Lorraine Cotton, Kevin Wragg - hospitality@denmarkriverprobus.org.au



2024 hospitality team Lorraine, Kevin, Rosemary, Harley



Check our website <https://www.denmarkriverprobus.org.au> for more news, events, outings, photos, recipes and lots more.