

DENMARK RIVER PROBUS NEWSLETTER

September 2024 – Edition 120



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Dear Members,

Welcome to this special edition of our newsletter, celebrating a decade of fun, friendship and fellowship with Denmark River Probus Club!

In true party style, we marked our 10th Anniversary at the September 2024 meeting, where club members embraced the party spirit in fancy dress, enjoyed the festivities, entertainment and party fare. I hope you enjoy the photos capturing our happy members, fun performers and the vibrant celebrations. The event brought together nine of the club's founding members - Sue Allan, Kerry Clark, Wendy Lind, Kevin Stone, Vicki and Peter Lumia, Glenice Smith, Carmel Stott and Kaye White. Also attending on the day were seven past and current presidents, reflecting the leadership and commitment that has shaped the club over the years.

In case you missed it, the Denmark Bulletin featured a full page report on our celebration.

Thank you for being a valued member of our Probus community. Here's to many more years of good times and happy memories.

Cheers,
Susan

Happy 10th Anniversary to us!



*Founding Committee members
Kaye, Carmel & Wendy*



*Presidents past & present ~ Kaye, Val, Neville,
Warrick, Carmel, Julie, Kevin*



The club that parties together, stays together.



Here's to great times and good friends!

Prizewinners ~ best dressed couple, best female, best male



Marcel Marceau ~ Julie & Kevin



Fisherman ~ Peter



J for Jester ~ Joyce

Entertainment



Warrick Gates, two jokes

Steve & Kerry, There's a Hole in the Bucket

Julie, joke

Lorraine, joke

Chris, The Puppy, Pam Ayers

Joy, Ros, Glenice, Warrick as The Wrinklies, Big Red Car & Happy Birthday

Val
A bloody great Aussie poem

Performance Prizewinner ~ The Man from Ironbark by Helena Wragg

Helena stole the show with with her hilarious and extravagant rendition of Banjo Paterson's The Man from Ironbark.



This month's events

Wildflower walk with Margaret



On a cold and rainy Albany day, 19 of us braved the weather for a wildflower walk at the Sandpatch Windfarm, led by our knowledgeable guide Margaret.

We followed a section of the coastal trail, part of the Bibbulmun Track, listening to the blades of the giant wind turbines cutting through the air. Albany's 18 turbines, which generate 80% of the town's power, are built to survive storms with winds of 220 km per hour.



Margaret with Robin's backup, pointed out a variety of coastal flora, including woolly bush, basket flower - useful for making soap - and sprays of yellow hibbertia. We also saw frog hakea, red coral pea, and delicate orchids like rattle beak, cowslip and pink fairies.

Photos clockwise from top left:

Rattle beak orchid

Cow slip orchid on star moss

Fan flower

Scarlet coral pea

Pink Fairy orchids

Hakea prostrata or harsh hakea

Lunch at The Old Dairy

After our wildflower walk, 25 of us met for lunch at The Old Dairy, where the chill on the verandah was soon forgotten in the warmth of good company.



Wine Appreciation Group ~



This month, our members were treated to an excellent presentation of eight wines from the Rosenthal collection, introduced by artisan winemaker Luke Eckersley.

Luke and his business partner Coby Ladwig are the faces behind the Rosenthal brand. Luke's extensive wine expertise comes from studying Oenology and Viticulture at Curtin University, travelling through Europe and the US, and working at many wineries locally and internationally. He has crafted an impressive range of wines at Singlefile Estate and is now based in West Cape Howe.

Rosenthal focuses on the coolest wine regions in WA, sourcing grapes from Mt Barker, Frankland and Pemberton. Production is small and the focus is on quality.

It was fascinating to learn why Rosenthal Rieslings are crisp and clean, and why their Chardonnay has a buttery softness that smooths out the tannins. We learned about bâtonnage, the process of stirring the lees at the bottom of the barrel to enhance texture and add creamy, nutty flavours to the wine. We also became familiar with MOG (matter other than grapes), which is always a concern for me. My first question at a vineyard wine tasting is always, Are your grapes hand picked? Motorbike frog? Ringneck anyone?



Popular on the night were the medium range Marker Riesling, Marker Chardonnay, Marker Pinot Noir and Marker Cabernet Sauvignon 2021. Rosenthal has no cellar door, but their range is available in local outlets here in Denmark, and delivered by Coby.

Wine Club meetings are held from 5.00 to 7.00pm on the fourth Thursday of each month at the Denmark Men's Shed. 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.

There are spare kayaks available for you to try out. Contact Warrick, Ed or Neville if interested.

This month's Birthdays (22 September to 22 October)

Rosemary Lowe 20 October



Diary dates!

Wednesday 2 October 10.00am ~ our next general meeting at the Denmark Country Club followed by Men's Cooking BBQ with salads provided by Committee members
Guest speaker ~ Dr George O'Neill, drug rehab

Wednesday 16 October ~ Corkscrew Gallery, Mt Barker 10.00am, followed by lunch at Plantagenet Winery. Lunch will need to be pre-ordered. Check with Helena or Robin.

Extras

Membership ~ There are currently 70 members plus 1 life member, and 14 on the waiting list.

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



Cheers to all of us!

Life Member ~ Carmel Stott



Carmel in party mode

Congratulations to Our First Life Member ~ Carmel!

Life membership is the club's way of saying a heartfelt Thank you! to someone who has gone above and beyond for us over the years.

It was fun to see Carmel's surprise when she was awarded our very first Life Membership badge, a Certificate of Life Membership and a beautiful bouquet of flowers by Kaye White.

We couldn't think of anyone more deserving than Carmel for this special recognition.

Since the very beginning ~ back when Denmark River Probus was just getting started in 2014 ~ Carmel has been a whirlwind of activity and enthusiasm. She has worn more hats than we can count, from President to Photographer to Media and Welfare, and let's not forget our Indian themed night at the wine club, when she showed up with a whopping 54 beef samosas and almost as many potato samosas, along with our delightful kulfi dessert.

Carmel's impressive list of Committee positions:

2014/2015: Media and Committee Member

2015/2016: Treasurer and Media

2016/2017: Media and Greeting Cards

2017/2018: President and Media

2019/2020: Media and Welfare

Carmel, we can't thank you enough for everything you do for our club. Here's to you, our very first Life Member!





Ocean rage!



Let's pretend we don't notice that photographer until he gets a little closer.



Rough night out



There's always that one friend!



Does this stick make my eyes look big?



STOP . . . in the name of love! 🎵 ~ Diana Ross

Puns to Ponder from Kevin S

- I've just finished reading a book about the world's greatest basement... It was a best cellar.
- It's my first week working at the bicycle factory and they already made me a spokesperson.
- My laptop caught pneumonia, apparently, because I left Windows open.
- I thought swimming with dolphins was expensive until I went swimming with sharks... It cost me an arm and a leg.
- The main function of your big toe is to make sure all the furniture in the house is in the right place.
- Horses have lower divorce rates. It's because they are in stable relationships.
- It's pretty obvious that if I run in front of a car, I will get tired, but if I run behind a car, I will get exhausted.
- My teachers told me I'd never amount to much because I procrastinate so much. I told them you just wait.
- 90% of bald people still own a comb; they just can't part with it.
- Every morning, I get hit by the same bicycle... It's a vicious cycle.
- The word "incorrectly" is spelled incorrectly in every dictionary.
- I've been experimenting with breeding racing deer. People have accused me of just trying to make a fast buck.
- The other day I yelled into a colander and I strained my voice.
- I went to a fish restaurant last night and ordered the Octopus. The waiter told me it takes 4 hours to cook. "Why", I asked. He said, "It's because it keeps turning the gas off."
- What do you call a row of rabbits hopping backwards? A receding hare line.
- When I was a kid, we played spin the bottle with the girls. If they didn't want to kiss you, they would have to give you a dollar. By the time I was 12, I owned my own home.
- Always trust a nudist, they have nothing to hide.



Thanks to our President, Treasurer and Secretary for all their hard work!



Thanks to our hospitality team for all their hard work!

Recipe of the month

ROS'S CREAMY FISH & FENNEL PIE

800g sebago potatoes, peeled and chopped
375ml can light and creamy evaporated milk
1 tbsp olive oil
1 leek, trimmed, halved, washed, thinly sliced
1 baby fennel, thinly sliced
1 garlic clove, thinly sliced
1/4 cup plain flour
1 tbsp dijon mustard
1/2 cup chicken stock
600g firm white fish fillets, cut into 3cm pieces
200g smoked cod fillets, cut into 3cm pieces
1 tbsp finely chopped fresh dill leaves
1 tsp finely grated lemon rind
1/4 cup grated reduced fat tasty cheese
Fresh dill sprigs, to serve



Cook potatoes in a saucepan of boiling water for 10 to 12 minutes or until tender. Drain. Return to pan over low heat. Add 1/3 cup milk. Mash until smooth. Preheat oven to 180°C/160°C fan forced. Heat oil in a large saucepan over medium heat. Add leek and fennel. Cook, stirring for 5 minutes or until vegetables have softened. Add garlic. Cook, stirring for 1 minute or until fragrant. Add flour and mustard. Cook, stirring for 2 minutes or until mixture bubbles and thickens. Gradually add stock, stirring constantly. Cook for 2 minutes or until mixture thickens slightly. Remove from heat. Stir in fish, dill, lemon rind and remaining milk. Season with salt and pepper. Spoon into an 8 cup capacity ovenproof dish. Top with potato and cheese. Bake for 30 minutes or until potato is golden. Stand for 10 minutes. Sprinkle with dill. Serve.

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 Wierobieje - 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



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