DENMARK RIVER PROBUS NEWSLETTER



January 2025 - Edition 124

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

Hello everyone!

Welcome to a new year with Denmark River Probus.

Last year was full of highlights, including our 10th anniversary celebrations, engaging speakers and enjoyable events. Now we are looking forward to another year filled with activities for everyone to enjoy.

If you have any ideas for the newsletter, feel free to send me an email. I am also keen to receive photos of our beautiful little town and surroundings for inclusion in our Scenes of Denmark. Your input is always appreciated.

Here's to a great year ahead!

Warmly, Susan



SCENES OF DENMARK ~ Denmark River fairy door along the Mokare Heritage Trail

Guest Speaker

Robyn Lees ~ Journey in Pottery

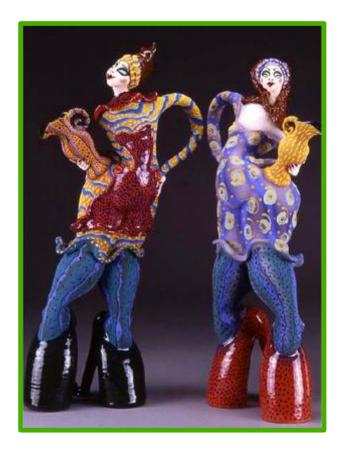


We were delighted to welcome Robyn Lees as our first guest speaker of 2025. A longtime resident of Denmark, Robyn entertained us with stories and insights into her creative journey. Her unique pottery sculptures - teapots, jugs, bowls and paintings - are inspired by female forms and stories, exploring themes such as the perils of dating, the challenges of motherhood and breaking through the glass ceiling. Robyn weaves these themes into her work with a touch of humour.

Besides her exhibition work, Robyn has experience as a ceramic lecturer, art teacher and workshop presenter.

Members thoroughly enjoyed learning about the techniques of pit firing, eco dyeing and the realities of working with different mediums, such as the risk of cuts when working with glass or the strain of felting on your back. It was a fascinating and entertaining start to the year!





This month's events

Tenpin Bowling



This month, we visited Wild West Bowling in Albany, where 25 members enjoyed a friendly competition of tenpin bowling.

The new venue provided a great setting for two rounds of play, with Peter Lumia achieving the highest score, followed closely by Lex Harry. After the games, we headed to the Earl of Spencer for lunch and a chance to catch up and share a few laughs. Thank you to everyone who joined us!



This month's Birthdays (1st to 28 February)

Lyell Edmonds4 FebruaryChris Watkins17 FebruaryGlenice Smith20 FebruaryKen Richards25 FebruaryIan Melrose28 February



Diary dates

Wed 5 February 10.00am	Our next general meeting at the Denmark Country Club will be followed by a Mexican inhouse lunch
Wed 5 February	Guest speaker Graham Paget on dementia
Tues 11 February 6.00pm	Teahouse Books - \$30.00 per person Guest speaker Andrew Greene, ex BBC, ABC presenter. Topic Murder in the Family, followed by grazing platters, Forest Hill wine \$9.00 a glass or purchase by the bottle.
Wed 19 March	Oranje Tractor Wines - \$28.00 tasting and food pairing.

Extras

Membership ~ There are 71 members in the club plus 1 life member, and 18 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.

Our annual membership fees of \$45.00 are due for renewal by 1 April.

Bank transfer details: BSB 036-609 Account No. 038409 In reference box please indicate reason for transaction and your surname. Our Treasurer Brian will then send you an email receipt.

Cash payments can only be paid directly to Brian



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.



And then there were two! Commiserations to Ed who is out of action due to shoulder surgery. Sending healing hugs from all of us, and hope you are back on the water soon.

Wine Club

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.

Our first meeting of the year will be on Thursday 25 February.

Trivia

Thank you to everyone who participated in the December newsletter's trivia challenge. Our club is full of clever minds, but a special congratulations goes to Carmel for achieving a perfect score of 20 out of 20! We hope you enjoyed drinking your prize.

Your innovative excuses for not attempting the trivia challenge brought me back to my teaching days and students' creative excuses for not doing homework. I especially liked Mal's:

"Susan, the real reason for not entering the trivia quiz is that I abhor Merlot. Spent a number of years making our own wine and the only grapes I could get for free were Merlot. About 45 dozen between 5 or 6 people each year, phew. Mal!"

For those interested, here are the answers -

1) France 2) Picks up rice 3) New Orleans 4) Four 5) The Netherlands 6) 8 minutes 17) Arc de Triomphe 8) Elephant (also rhino, hippo, sloth) 9) Four 10) Sloth 11) Hanging Gardens 12) Willow Tree 13) China 14) Flamboyance 15) Silver 16) Goldfinger, Thunderball, Moonraker, Skyfall 17) Minotaur 18) Betsy Haynes 19) Tongue 20) 74

Spotlight on Jamie Falls

Has anyone else besides me wondered where Jamie disappears to for months on end?



How did you get involved in helping with sowing and harvesting crops?

I have spent most of my life farming wheat and cereal crops and continue to assist family friends in the Dalwallinu Shire, 650 km from Denmark. I went to school in Pithara with Rob, whose son Ben now runs the farm. Our families have remained close over the years. Labour shortages, initially caused by COVID-19, are still an ongoing challenge.



How has technology changed this role over the years?

Technology has revolutionised farming, with computers now playing a key role. They enable precise machine navigation, automatic turning at paddock ends and real-time tracking of equipment both in the field and at CBH (Cooperative Bulk Handling) delivery points. In my lifetime, wheat farming has evolved from bagging grain by hand to large-scale bulk handling, allowing for more efficient operations across vast cropping areas.



Can you describe a typical day during the sowing or harvesting season?

Harvest days start early, with work beginning at 5.30 am and machines rolling by 7.00 am if conditions allow. Harvesters fill their bins with 8.5 tonnes of grain, which is unloaded into chaser bins and transported to field bins at the paddock's edge. Road trains haul 65-tonne loads to CBH silos for transport to port storage. The process repeats throughout the day. Sowing works in reverse with fertiliser, seed grain and weed control chemicals placed into the ground, relying on the hope of plentiful rain to follow.



Have you had any memorable or unexpected moments in the field?

Misjudging distances can lead to collisions with trees, rocks and power poles when operating 15.4-metre harvester combs and seeder bars. One driver famously drove through an old windmill during a night shift at seeding time. Forgetting to turn on the air seeder fan - resulting in no grain or fertiliser being sown - can be an unfortunate oversight. Fires caused by hot bearings, thunderstorms, dry lightning strikes, harvest bans restricting vehicle movement

and sudden catastrophic machinery breakdowns are all part of the job, whether you like it or not.

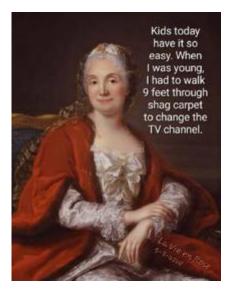


I DON T CARE HOW MANY DRAGONS YOU'VE SLAIN. YOU STILL HAVE TO PUT THE TOILET SEAT DOWN!





I told my wife I wanted to be en amated. She made me an appointment for next Tuesday.







Thanks to Bruce G for these jokes!

Finally figured out the reason why I look so bad in photos.

It's my face.

Nothing spoils a good story like the arrival of an eyewitness.

The biggest lie I tell myself is, "I don't need to write that down, I'll remember it." We keep a potato masher in a drawer, because sometimes it's fun not to be able to open that drawer.

I've been watching my weight.

It's still there.

Primary School kids have iPhones.

When I was a kid, I put glue on my hands just so I could peel it off when it dried.

You know it's HOT

in Australia when....

1. The best carpark is determined by shade, not distance.

2. Hot water comes out of both taps.

3. You learn that a seat belt buckle makes a good branding iron.

4. The temp drops below 32 degrees C and you feel chilly.

5. You learn it only takes 2 fingers to steer a car.

6. You can sunburn through the windscreen of a car.

7. You develope a fear of door handles.

8. You break into a sweat @ 7am

9. Your biggest bicycle fear is "what if I get knocked out and end up cooking on the road".

10. You realise asphalt is a liquid state.

11. Farmers are feeding chickens ice to prevent hard boiled eggs.

12. The trees are whistling for dogs.

13. Shopping Centers are temples where you worship Air Conditioning

14. Sticking your head in freezers is consided normal

15. A cup full of ice is considered a great snack

16. A blackout is life threatening because the air con and fans stop working.

17. You keep everything in the fridge, including clothing

18. The effort of towelling yourself off after a shower means you need another shower right away

19. You worry the ceiling fan is spinning so fast it will fly off and kill you

20. You laugh because you know this list is so accurate.

Recipe of the month

ROBIN'S PUMPKIN, SPINACH AND FETTA MUFFINS



cup (150g) self-raising flour
cup (160g) wholemeal self-raising flour
cups coarsely grated pumpkin
60g baby spinach leaves, finely shredded
100g fetta, coarsely crumbled
egg, lightly whisked
80g butter, melted
cup (250ml) buttermilk
tbs pepitas (pumpkin seeds)
teaspoons chia seeds

Preheat oven to 180C. Line a 12-hole, 1/3-cup (80ml) muffin pan with paper cases. Place the combined flour, pumpkin, spinach and fetta in a large bowl and stir to combine.

Whisk the egg, butter and buttermilk in a small bowl. Add to the flour mixture and stir until just combined (don't overmix).

Divide the mixture evenly among the muffin pans. Sprinkle evenly with pepitas and chia seeds.

Bake for 20-25 mins or until a skewer inserted in the centre comes out clean. Turn onto a wire rack to cool slightly. Serve the muffins warm or at room temperature.

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



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