### DENMARK RIVER PROBUS NEWSLETTER



March 2025 - Edition 126

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Olá, bom diá de Portugal!

Harley and I have enjoyed our trip so far with four days in Doha, followed by the last few weeks in Morocco, Spain and now Portugal.

Back home, it sounds like those who attended the West Cape Howe and Oranje Tractor visits had a fantastic day out.

I enjoyed working with the 2024 Committee members and now look forward to the newly elected team following our AGM, Helena Wragg (President), Ros Gates (Treasurer), Val Ball (Secretary), Robin Levet, Malcolm Dickie (Events), Stephanie Wierobiej (Membership), Lyell Edmonds, Jamie Falls (Guest Speakers), Susan Lane (Media), Lorraine Cotton, Kaye White (Hospitality). Supporting the Committee are Vicki Lumia (Welfare), Rosemary Lowe, Harley Lane, Kevin Wragg (Hospitality), Carmel Stott (Photography). Thank you for stepping up to keep Denmark River Probus a vibrant and welcoming club. We look forward to the fresh ideas and enthusiasm this new team will bring.

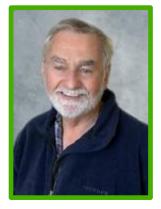
Sending our best wishes to our new Secetary, Val, who has been sporting a moon boot after a fall. Hope you are on the mend soon!

Até breve Susan



Denmark River Probus Committee 2025

### **DRP President Report March 2025**



Firstly, thank you to all the members for the support that you have provided to the various meetings, activities and outings that the club has been involved in during the past year. I am not going to talk about those as you were at most of them, if not all of them. Events that happened this year that make it different to previous years are that we issued our first Life Membership to Carmel and we celebrated our 10th year anniversary.

I have been privileged to have had a very cohesive committee and it would be remiss of me not to acknowledge their contribution.

Julie, our Secretary, has again this year prepared agendas, taken minutes, set up the venue, manned the front desk as greeter and money collector and carried out all the other various secretary's duties.

Brian, as Treasurer, has kept our expenditure in check and ensured we remain buoyant. He hands the new committee a healthy bank balance.

Helena and Robin, have been responsible for events and activities. You all know the excellent outings we have had, as you attended them.

Lorraine and Kevin, with assistance from Harley and Rosemary have beavered away in the kitchen and with food provided by other club members have provided us with very enjoyable morning teas and lunches.

Susan has been responsible for those well produced newsletters with photos, jokes and recipes that have kept us up to date.

Chris organised very interesting guest speakers and has also been the MC of entertainment, games, dress ups and prizes.

Stephanie for managing our Membership. She has liaised with potential/new members, organised badges and carried out the induction of those who joined.

Although not committee positions:

Thanks also go to Glenice and Kerry for looking after the welfare of our members.

Peter for running a very successful and popular wine club.

Carmel for being our photographer – and to her sister Kaye for maintaining our website.

With each of the positions I have mentioned, there has been a lot of planning, research and organisation behind the scene. I truly thank each one of you.

I have enjoyed my year as president and wish the new committee every success in the coming year.

Thank You Warrick

## Guest Speaker ~ Joel Colgate, Silverchain



At our recent meeting, we welcomed Joel Colgate, Area Manager for Silverchain Great Southern, and his assistant Lisa, who provided a presentation on the services Silverchain offers.

Joel Colgate and assistant Lisa

Their focus is on helping people maintain their independence and stay connected within their communities for as long as possible. From in home nursing and personal care to social support and health services, Silverchain plays a key role in supporting older Australians to live well at home.

Joel and Lisa also introduced us to My Aged Care's online assessor of assets, a tool for determining eligibility and support options. They encouraged members to explore the resources available and seek assistance if needed.

It was an informative session, leaving us with a better understanding of how Silverchain can provide practical support for those navigating the aged care system.

Here is the link, if you want more information https://silverchain.org.au

#### **This month's Birthdays** (27 March to 24 April)

Joy Hawes 6 April Joyce Edmonds 15 April Julie Nayda 22 April Ed Wierobiej 22 April





#### This month's events

# Wine Appreciation Group tasting and tour of West Cape Howe Winery ~ Report and photos from Vicki ~

20 of us set out by bus for our outing to West Cape Howe winery. On arrival, we were split into 2 groups, and Sarah from West Cape Howe took one group for the tour whilst the other group started on their Wine tasting experience. Tahlia was behind the bar and looked after us with tasting and providing all the information we needed to find our favourite wines.

The tour with Sarah started at a vine growing area of Chardonnay. Sarah explained how the vines grew and it was amazing how old they were, 40 plus years. Plenty of info regards maintenance, pruning and how machine picking works.

We then headed off to see the workings of the winery. It was a busy working day for staff, as there were heaps of 1 tonne containers of Chardonnay grapes lined up for crushing the crushes, pressers and storage containers were massive in size and probably the biggest setup in the Great Southern.

- Minimal herbicides are used in the winery which allows sheep to graze after harvest.
- Installation of solar panels reduces the power drawn.
- Water used on site is generated from run-off and storage tanks.
- The grapes stems, skins & seeds and other solids are composted and mulched for use in the vineyard.
- Staff consist of people who have an interest in winemaking and, as a consequence, a great team environment.
- Many local wines are made at West Cape such as Singlefile, Rosenthal, Hayshed Hill and a few others.
- Once the tour was over, we had time to enjoy a wine with lunch, a chat with friends and place our orders.



### Oranje Tractor Wines

An intrepid group of 19 members had a fun and interesting visit to Oranje Tractor Winery in Marbelup. We sheltered from the rain under the umbrella before entering the wine tasting room which was rustic and charming. Our host, Murray, was passionate about the improvement of soil and minimal use of chemicals. He explained the interconnectedness of biodiversity and the importance of not disturbing the balance within the soil but adding nutrients by planting a variety of plants which are cut rather than dug in. It is more complicated than rocket science we are told; it seems it is. The wines we tasted were unique and the food pairing was a revelation, particularly the pinot and raclette cheese, both delicious but together, sublime! ~ report by Robin

Oranje Tractor Wines is a small organic and regenerative vineyard that has been proudly Net Zero since 2021. In fact, their property is carbon negative, with their extensive tree planting absorbing six times the amount of CO2 their vineyard emits - eliminating the need for offsets.

Adding to the vineyard's prestige, in 2015, none other than the then Prince Charles and Camilla, Duchess of Cornwall, made a private visit during their Australia - NZ tour - a proud moment for Murray, Pam and their team. ~ Vicki



### **Diary Dates**

Wed 2 April	General meeting, in house lunch
	Guest Speaker ~ Nic Duncan, artist & portrait photographer
Thurs 17 April	Croquet, Gomme Park, Albany 10.00am for morning tea before games Lunch at Emu Point Café TBC

#### **Extras**

Membership ~ There are 71 members in the club plus 1 life member, and 20 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 Vicki Lumia.

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 Ros will then send you an email receipt.

Cash payments can only be paid directly to Ros.

#### YOUR 2025 COMMITTEE

President: Helena Wragg – helenajo @westnet.com.au Secretary: Val Ball - secretary @denmarkriverprobus.org.au Treasurer: Ros Gates - treasurer @denmarkriverprobus.org.au

Events: Robin Levet, Malcolm Dickie - events@denmarkriverprobus.org.au Membership: Stephanie Wierobiej - members@denmarkriverprobus.org.au

Guest Speakers: Lyell Edmonds, Jamie Falls - speakers@denmarkriverprobus.org.au

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

Hospitality: Lorraine Cotton, Kaye White-hospitality@denmarkriverprobus.org.au



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

## 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.

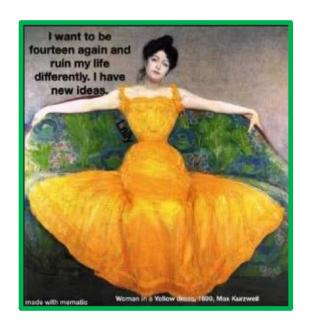
There are spare kayaks available for you to try out. Contact Warrick, Ed or Neville if interested.

## Wine Appreciation Group ~

A good turnup and our rowdy group brought along their favourite wine and enjoyed a fun night playing Bingo. Warrick kept us amused, calling the numbers and making funny comments for each number. The lucky winners of each game came away with a bottle of wine. Bob was the big winner of the evening with 3 bingos. Mal brought along a 10 year old Merlot to share, which he had participated in brewing, which went down really well. A fun night for everyone.

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.

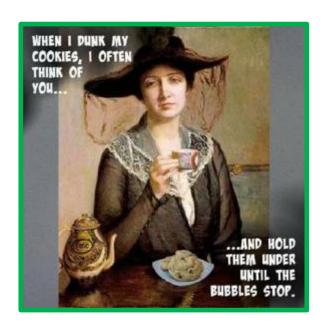


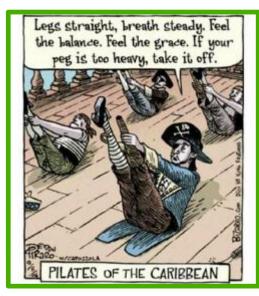




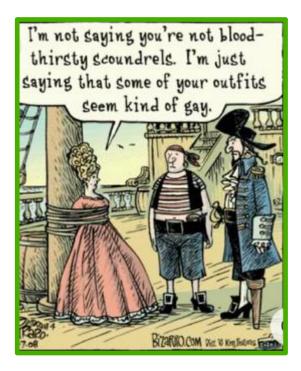


















## Recipe of the month

#### KEVIN STONE'S POLLO PAESANA

~ from his collection of recipes that he has gathered since his bachelor days ~



250g chicken breast strips
150g diced bacon
tbsp finely sliced onion
2 tbsp sundried tomato strips
6 to 8 kalamata olives
½ tsp seeded mustard
100ml cream
1tsp butter
1 tbs spring onions
1½ cups fresh macaroni
garlic to taste
chilli to taste
cracked black pepper
parmesan cheese

Place butter, chicken, bacon, onion, garlic and chilli in a medium frypan and lightly saute over medium/high heat until chicken is cooked. Add seeded mustard, olives, sundried tomatoes and seasoning and saute for a further 30 seconds.

Add cream, lower heat and reduce to a coating consistency. Add spring onions and cooked pasta, stir through, serve and garnish with parmesan cheese.

By Tyrone Hinds, Attivo Italian Restaurant, North Beach