

DENMARK RIVER PROBUS NEWSLETTER



April 2025 - Edition 127

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Hello everyone!

Welcome to the April edition of Denmark River Probus newsletter.

Thank you to Kerry Clark for writing the guest speaker report, while Harley and I were in Spain. Unfortunately, artist and portrait photographer Nic Duncan was unavailable, as she was unwell after suffering concussion, but Mal Dickie stepped in at short notice and gave what I have been told was a fascinating talk on the topic Gold Is Where You Find It.

Wishing you a happy month ahead.

Warmly,
Susan

This month's Birthdays

Marion Marshall	4 May
Vicki Lumia	5 May
Ros Gates	9 May
Linda Falls	9 May
Kevin Wragg	11 May
Roy Allmond	12 May
Harold White	13 May
Martine Hennig	13 May
Rosemary Thorn	16 May
Rosalie Melrose	19 May
Carol Allmond	20 May



Guest Speaker
Report by Kerry Clark

Malcolm Dickie ~ Gold is Where You Find It.



The story of gold formation and why, where and when it occurs.

Gold is very sought after because of its special qualities such as being non-corrosive, malleable, able to be spread very thin as in gold leaf, as well as being very dense and therefore able to fit into small spaces. It has many uses, including in electronics, as a marker of wealth in central banks and of course in jewellery.

There was no gold on Earth when the planet formed. It originated in neutron stars, which exploded and delivered gold to our planet in meteorites. It was so heavy that when the meteorites hit the thin crust of the young planet, they pierced the crust and drove the gold deep into the Earth's molten core. There it stayed until volcanic activity along fault lines pushed it up to the surface, where its useful properties were discovered by humans.

Gold reserves are in abundance around the "Ring of Fire", but also occur in seawater and other places where they are unable or uneconomical to be accessed.

The world's largest producers of gold are Nevada Goldmines, followed by Uzbekistan and Grauberg in Indonesia.

Boddington is Australia's largest gold producer, while Kalgoorlie only ranks fourth in Australia's gold production now.

Mal informed us that if all the gold on and in the Earth was spread over the surface of the planet, it would form a coating five metres thick, yet it is currently worth around five thousand dollars an ounce.

While he was speaking, Mal sent a box of Brian Levet's gold ore samples around the room. Unbeknown to us, Warrick added a gravel rock from the golf club carpark to the samples. I'm hopeful I wasn't the only one who looked at the gravel rock and wondered, "Where's the gold in that?" Not a bad April Fool's joke, even if a day late!

This month's events

Croquet at Gomm Park, Albany

Unfortunately, our croquet excursion had to be cancelled, with only five members confirming attendance and bad weather forecast. Scheduling the event close to Easter likely affected the numbers wishing to attend, something we should keep in mind for the future.

Extras

Membership ~ There are now 70 members in the club plus 1 life member, and 15 on the waiting list.

Diary Dates

Wed 7 May	General meeting, followed by lunch at the Tavern, if you wish.
	Guest Speaker ~ DOR, Playful exercise Movement
Wed 21 May	Mount Barker Old Police Station Museum, followed by lunch at A Little Bit of Barker

We hold six in-house lunches each year: February, April, June, August, October and December. In the remaining months, lunch is held at the Tavern, Pub or Boston Brewery.

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.

Kayaking Group Update ~



Our kayaking group meets at 7:15am every Monday and Friday, weather permitting, at the boat ramp by the Denmark Rivermouth Caravan Park. When conditions are favourable, they paddle across the inlet. On less ideal days, they stay in the calmer waters of the river. They enjoy coffee and a chat afterwards at Reminisce Café.

New paddlers are always welcome!

Wine Appreciation Group

~ Winemaking Project in Full Swing ~



STAGE 1 ~ Grape picking in the rain

Peter has dedicated a great deal of time and research to our winemaking project this year, and his efforts are paying off. We are lucky to have the support of Luke and Coby from Rosenthal Wines, who helped us source the grapes. After the machines had finished picking at Fox River Winery, we were able to gather the grapes we needed by hand.

To help us reach our target of 420kg, enough to produce 250 litres of wine (a full barrel), Luke generously topped up our haul with an additional 160kg of Cabernet Musk.



STAGE 2 ~ Crushing Day

With the grapes collected, the next stage was crushing, followed by the addition of yeast and other essentials to the must.

The first fermentation process has now finished. This required the must to be stirred twice a day to keep the skins in contact with the juice until pressing. Luke has been checking in to make sure everything stays on track, while Peter continues to manage things behind the scenes, keeping a sharp eye (and nose!) on every detail.



STAGE 3 ~ Pressing & Filtering

After thirteen days, the must was ready, the grapes were pressed and, the following day, the juice was transferred into the barrel to begin its transformation into wine.

Thank you to everyone who helped during the picking and pressing stages. Many hands truly do make light work, and there was certainly plenty to be done!

We are now all saving our empty wine bottles in anticipation of bottling, which is likely to take place in November. Cheers to a great team effort and what promises to be a delicious result!

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.



How to grow tomatoes.

Step 1 - Devote 3 months of your life to helping them grow.

Step 2 - That's it.
Congratulations, you just saved 2 dollars.



My wife said she was exhausted and going to bed... then I get an email from Amazon saying thanks for your order



When you leave the house and accidentally come back with 10 plants:



Shouldn't they market this feature?



**I FOUGHT THE LAWN
AND THE LAWN WON**

Give a man a fish, he eats for a day.
Teach a woman to garden and the whole neighborhood gets **zucchini**.



Recipe of the month

ROSALIE'S BANANA CURRY

~ a delicious sweet curry! ~



2 tbsps oil
1 tbsp or more red curry paste
3 bananas, thickly sliced
¼ cup lime juice
1 onion slice
500g chicken breast fillets, sliced into strips
250g green beans, sliced
1 medium eggplant, chopped
½ cup water
1 tsp chicken stock powder
1 cup low fat coconut cream
2 tbsps shredded basil
2 cups rice cooked

1. Heat oil in pan, add half curry paste and half bananas, toss until coated. Remove from pan and pour over lime juice.
2. Add remaining curry paste and onions to the pan. Cook until onions are soft. Add chicken and cook until golden brown.
3. Stir in beans, eggplant, water and stock
4. Simmer uncovered for 10-15 mins.
5. Stir in coconut cream, simmer until thickened.
6. Add banana mixture. Mix through remaining bananas, allow to heat through.
7. Sprinkle with basil and serve with rice.
8. Serves 4-6

ROSALIE'S TUNA & ASPARAGUS QUICHE



2 sheets of shortcrust pastry or you can make your own.

1 large onion

185 can of tuna, drained and flaked

340g can asparagus, drained and sliced

2 tblsp chopped chives

½ cup shredded tasty cheese

4 eggs

Mushrooms

375 mls reduced fat evaporated milk

1 tblsp plain flour

Ground pepper

1. Thaw pastry and arrange in quiche dish. Blind bake if you like.

2. Saute onion in butter until soft.

3. Scatter over pastry base with tuna, asparagus and chives. Sprinkle with cheese.

4. Whisk together eggs, milk, flour and pepper. Pour over filling.

5. Arrange mushrooms on the top.

6. Bake at 180 C until pastry is brown and filling is just set, 35 to 40 mins.

Anzac Day 2025



On this ANZAC Day, we remember those who served, those who are no longer with us, and those who still serve today.

In the above photo, Rob Norcross is seen marching with other veterans in the Denmark march. Rob served in the British army, followed by the RAAF, where he served for 22 years in Australia and Hong Kong.

YOUR 2025 COMMITTEE

President: Helena Wragg – helenajo@westnet.com.au

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