

# DENMARK RIVER PROBUS NEWSLETTER

August 2025 - Edition 132



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***Hello everyone!***

Welcome to the August edition of the Denmark River Probus newsletter.

This month I have been in Sydney helping care for my daughter following major surgery, enjoying time with my teenage grandsons, and catching up with good friends. I am happy to share that all is now well, and I will be heading back to Denmark in the next few days.

In my absence, Joyce, Carmel, Vicki, Robin and Ros have kindly stepped in to write guest speaker reports, cover events, capture photos and proofread the newsletter. Thank you, friends. I do enjoy delegating!

Here's to another enjoyable month ahead.

Warmly,  
Susan

## ***September Birthdays***

Peter Lumia	5 September
Margaret Norcross	7 September
Glenys Richards	11 September
Peta Gornall	12 September



**Guest Speaker ~ Carl O'Callaghan ~ Report by Joyce Edwards**



*Carl O'Callaghan*

Carl O'Callaghan's police career began by chance when a careers adviser suggested he visit a Police Academy Open Day. A towering sergeant jokingly told him that being tall and male was all he needed to qualify, and so Carl signed up.

From there, his career was shaped by the question: "How can we do better?"

He believes that real solutions to crime come from tackling problems at the community level - poverty, addiction and lack of early intervention, particularly among vulnerable youth in regions like the Kimberley. He pointed to the success of community led alcohol restrictions in Fitzroy Crossing, which dramatically reduced hospital admissions and police callouts, as proof that prevention and local action can make a real difference. That is where the money needs to be spent, not on providing more law enforcement.

He and his family have fostered children from highly disadvantaged backgrounds, giving him firsthand insight into the strain on the child protection system and the urgent need for more resources in health, education and mental health, particularly in regional WA. He also spoke about the regional road toll, the challenges of policing e-rideables, and the importance of role modelling safe driving for young people.



***This month's event ~ Denmark Historical Museum ~ Report by Robin Levett***



Seventeen of us visited the Denmark Historical Museum. Our host was Ashleigh, who was knowledgeable and accommodating, allowing us to roam through the rooms which were filled with fascinating items from the past. He was very happy to answer any questions we had; it was a very interesting insight into Denmark's logging history, and what life was like so long ago, very tough we all thought!

Ashleigh told us the school children visit regularly and their favourite things are the vintage typewriters which they love to tap.

We went to Denmark Farmhouse Cheese for lunch where we were joined by another six members. The meals were good, as always, and the staff were efficient and friendly. If the noise level was anything to go by, we all had a jolly good time!



## Diary Dates

Wed 3 Sept	Morning tea before the guest speaker Jim Riches - Bush Poet
Thurs 18 Sept	Croquet 646 Lower King Road Albany 10.00am for morning tea, then onto the greens. Cost is \$10.00 for morning tea and croquet games \$5.00 if not partaking the morning tea, just the games

## Extras

Membership ~ There are 69 members in the club and 13 on the waiting list.

Please remember to wear your name badge, so everyone can get to know you. Let's keep our club friendly and inclusive.



Welfare ~ If you know a member who could use a card or friendly call, please let Vicki Lumia know.

### YOUR 2025 COMMITTEE

*President: Helena Wragg – [helenajo@westnet.com.au](mailto:helenajo@westnet.com.au)*

*Secretary: Val Ball - [secretary@denmarkriverprobus.org.au](mailto:secretary@denmarkriverprobus.org.au)*

*Treasurer: Ros Gates - [treasurer@denmarkriverprobus.org.au](mailto:treasurer@denmarkriverprobus.org.au)*

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

## Kayak Club ~



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!

*Warrick is happy to be back on the water*



*Photos courtesy of Ed*

## Wine Appreciation Group ~ Report by Vicki, photos from Harley



### VERTICAL TASTING

Another fabulous Thursday evening, where we experienced a blind vertical tasting of some delicious local wines from Pinots, Chardonnays and Shiraz. We were at tables of five this time and had a quiz on the wines we were tasting. Robin, Brian, Mal, Bob, and Sue were the winners. Peter had done a fantastic job of the evening, putting in a lot of time and effort to make sure everyone had fun, including a great slideshow of the wines we were drinking.

Wine Club meets from 5.00 to 7.00 pm on the fourth Thursday of each month at the Denmark Men's Shed. If you are interested in joining, contact Peter Lumia to be added to the waiting list.





**Him: I'm leaving you! 😡**  
**Me: Is it because I act like I know everything?**

🤔

**Him: YES!! 😡**  
**Me: I knew it! 😏☕**



**My wife crashed the car today she told the police that the man she hit was on the phone and drinking beer at the time.**

**The police said the man was entitled to what ever he wanted in his own back garden!**

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**📞 A police officer called in: "I've got an interesting case here. An old lady shot her husband for stepping on the floor she just mopped."**

**"Did you arrest her?"**  
**"Not yet. The floor's still wet."**

😏🧼😏

Thanks to Bruce G and Kevin S for this page of jokes

**So I got a call from a telemarketer and he said he couldn't understand me. I told him to press 1 for English.**

**When I see lovers' names carved in a tree, I don't think it's sweet. I just think it's surprising how many people bring a knife on a date.**

**A police officer came to my house and asked me where I was between 5 & 6. He seemed irritated when I answered: "Kindergarten"**

**I will never forget the look on the cashier's face, when she scanned the packet of bird seed, and I asked her how long does it take for the birds to grow once I plant them.**

**TODAY A MAN KNOCKED ON MY DOOR AND ASKED FOR A SMALL DONATION TOWARDS THE LOCAL SWIMMING POOL. I GAVE HIM A GLASS OF WATER.**

it amazes me how much exercise and extra fries sound alike.

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## ***Recipe of the month***

### **JULIE'S CRISP PROSCIUTTO AND SHAVED FENNEL SALAD**



2 bulbs fennel, trimmed, halved and cored  
100g small black olives  
1 tablespoon olive oil  
200g thinly sliced prosciutto  
100gms pecorino, shaved  
Extra olive oil

#### **DRESSING**

Zested rind of 2 oranges  
1/3 cup orange juice  
1 tablespoon red-wine vinegar  
¼ teaspoon orange oil  
2 tablespoons extra virgin olive oil  
1 tablespoon coarsely chopped dill

Using a mandolin, thinly slice fennel and combine with olives.

For dressing, combine all ingredients, season to taste and whisk until well combined. Pour dressing over fennel mixture and toss to combine. Stand for 30 minutes for flavours to develop.

Heat olive oil in non-stick frying pan and cook prosciutto in batches, turning once, over medium heat until crisp.

Spoon fennel salad onto 6 plates, top with crisp prosciutto and shaved pecorino, drizzle with extra virgin olive oil and sprinkle with black pepper.

Serve with seared tuna or salmon.

#### **WINE**

The strong saltiness of the prosciutto and intense fennel need a well-chilled, flavoursome wine with a touch of sweetness.