

DENMARK RIVER PROBUS NEWSLETTER

September 2025 - Edition 133



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Hello everyone!

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

After all the rain, it is lovely to see the sun breaking through at last. We have a busy and enjoyable month's activities ahead, including our Mount Barker wildflower excursion and lunch at Plantagenet Winery.

Wishing everyone a wonderful month to come.

Warmly,
Susan



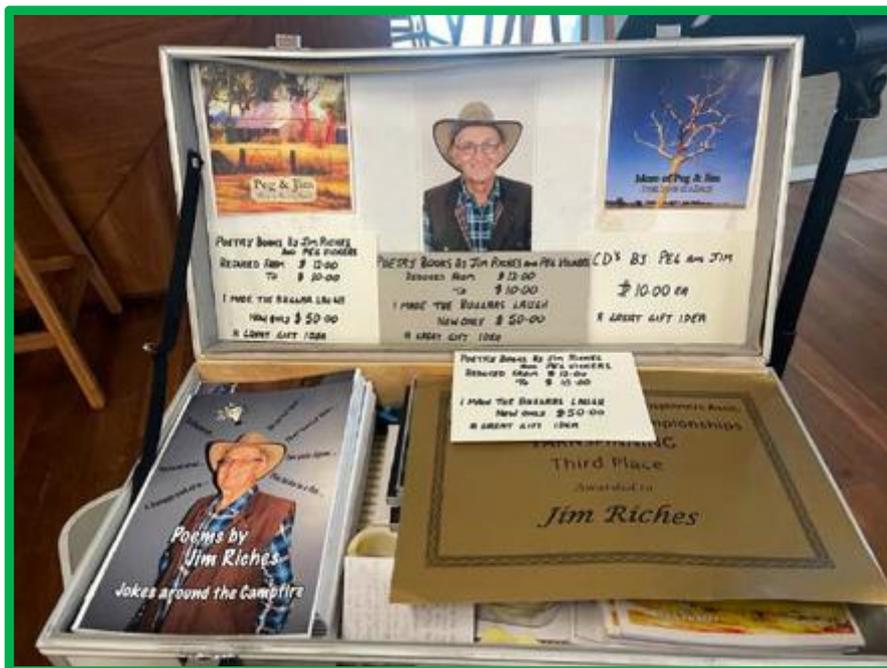
Table for six... water views included

Guest Speaker ~ Jim Riches, Bush Poet



Award winning West Aussie bush poet Jim Riches has a gift for spinning a yarn in rhyme. His poems capture the characters, the humour and the quirks of life in the bush.

Jim reckons bush poetry needs just three things: rhyme, metre and Aussie content (no English cottages!). His verses range from cheeky laughs to thoughtful reflections. A few favourites we heard include *Muscles in His Toenails* (about a gym-goer with not much between the ears), *2 Litres a Day* (about how much water we should drink, ending with the line "I'll stick to drinking beer"), and the hilarious *Kung Fu Horse*, where Grandpa always lost the martial arts matches with his horse, but still beat him at tiddlywinks and darts.



This month's event ~ Report by Robin Levett



A small group of us went to Gomm Park on Thursday, knowing we would not be actually playing croquet. The rain had been relentless and we were told they hadn't been able to play for a couple of months. Learning from this we will go in summer next time!

Arthur and his lovely kind volunteers welcomed us with cups of tea and a great spread of cakes and sandwiches.

We formed two teams and played various games: dominoes, uno and scrabble.

We went to Joop Thai for lunch which was very good, managing to enjoy our meal even after consuming a delicious morning tea!



Diary Dates

Wed 1 Oct	Inhouse lunch with curries on the menu
Wed 15 Oct	Wildflower excursion Please meet at 10.30am Langton Road in the carpark opposite the old Mount Barker Hospital. Carpooling suggested. Lunch is booked for 12.30pm at Plantagenet Winery.

October Birthdays

Rosemary Lowe

20 October



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

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 - media@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 more.

Kayak Club ~



Photos of our kayakers on their Friday paddle around Pelican Island. Thanks Ed!

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 ~ French themed night



This month, our wine club enjoyed a delightful *soirée française*, complete with small cheese and pâté boards, followed by *Coq au Vin*, *Bœuf Bourguignon* and vegetarian quiche, served with a trio of classic French green salads and fresh baguette slices to mop up the juices. *Merci beaucoup* to our wonderful chefs, and to Kaye for her lovely garden flower arrangements, with waratahs courtesy of Shirley and Dexter.

Dessert was a sweet finale of mini *tartes aux pommes* and *petits chocolats*. The French café style décor in red, white and blue added to the ambiance. With *un petit quiz* (Robin and Kaye winning the *Merci* chocolates!), a singalong of *Frère Jacques* and *La Marseillaise* and background French café music from Édith Piaf to accordion classics and cancan, the evening was filled with fun and good cheer.

Merci beaucoup to everyone for your contributions in creating such a memorable night.
C'était magnifique!

As an extra, we got an early sample to taste of our very own vintage, which will hopefully be bottled in the New Year.



Les chefs

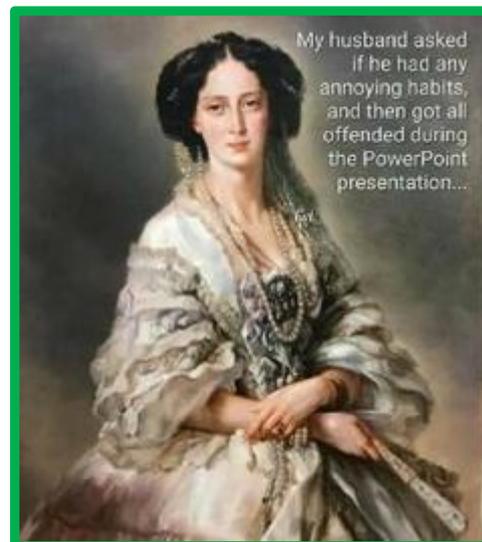




Joie de vivre ~ bons amis, bon vin, bonne soirée!



Thanks to Bruce G and Kevin S for this month's jokes



Here's a marriage tip, if you need a new can opener just get a new can opener. Don't give one to your wife for Christmas.

I watch so many
crime shows that
when I turn off
the TV, I wipe
my fingerprints
off the remote!!!



A great way to protect yourself from the sun is drinking wine in the shade!



silverstefy.com

You don't know concentration until you have to carry this thing from the sink to the freezer



Remember as a kid when you fell on the trampoline everyone would keep jumping so you couldn't get back up? That's basically life as an adult.

Due to the really bad weather, I decided to see if my 83 yr old neighbour needed anything from the local shop. She did. So I gave her my list. No point in both of us going out in this weather.

The moment you realize that you can speak 16 languages...



Me too, Salsa,



Me too



Recipe of the month

JOY'S PEARL BARLEY SALAD



200 g pearl barley
5 tablespoons olive oil
4 spring onions, finally chopped
1 pomegranate, seeds only
Handful flat parsley, chopped
Handful mint, chopped
1 tablespoon pomegranate molasses
4 tablespoons pistachios, roughly crushed
Lebanese cucumber
Handful currants
Salt and pepper

Put pearl barley and 1 litre of water in pot with 1 teaspoon salt and 1 tablespoon olive oil. Bring to boil, simmer 15 to 20 minutes until tender. Drain and cool.

Mix pearl barley with spring onions, pomegranate seeds, diced cucumber, herbs and half the pistachios. Season well with salt and pepper.

Whisk together 4 tablespoons olive oil and pomegranate molasses with a pinch of salt.

Dress salad just before serving, mixing gently. Taste for seasoning and serve topped with the remaining pistachios.

STOP PRESS Vicki just emailed me her photos of our French soirée. She captured the spirit of the evening well.

