

DENMARK RIVER PROBUS NEWSLETTER

October 2025 - Edition 134



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Hello everyone!

October is Probus Month, a time to celebrate the friendships, fun and community spirit that make our club so special. It is also a chance to thank all our members for the enthusiasm, support and contributions that keep our club thriving.

This month's inhouse lunch featured a delicious selection of curries that were enjoyed by all who attended. A warm thank you to everyone who contributed their time and effort to make the meal such a success.

I hope you enjoy catching up on all the updates, photos and news from our recent activities, along with details of what is coming up.

Warmly,
Susan



Stephanie's Strawberry Moon

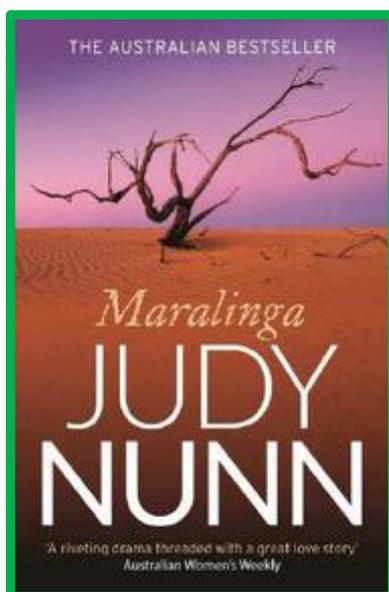
Video presentation on Maralinga ~ Film Australia's Silent Storm



Instead of a guest speaker this month, Lyell and Jamie shared a video of the Maralinga nuclear testing site in remote South Australia. *Silent Storm* is a powerful documentary on Britain's atomic testing program in Australia during the 1950s and early 1960s at the height of the Cold War. The film revealed the devastating human cost of those experiments, told in part through personal stories like Lyell's. Growing up in Wudinna, South Australia, 600kms downwind from Maralinga, he lost his 12 year old sister to cancer in 1962, followed later by two brothers. He believes his family, like many others, lived in the path of radioactive fallout.

Silent Storm follows the work of CSIRO biochemist Hedley Marston, who uncovered alarming evidence of radioactive contamination in livestock and in the bones of children. He challenged denials from the Australian and British governments, who insisted there was no danger to the Australian population. These tests, however, contaminated the land and exposed Indigenous people, soldiers and civilians to dangerous radiation, with fallout spreading from Alice Springs to Rockhampton.

In 2001, secret tests done on thousands of ashed human bones stored in Melbourne revealed contamination from Strontium 90, a toxic byproduct of nuclear explosions that entered Australia's food chain, mainly through the milk supply, leaving a tragic legacy of cancer and other illnesses for generations to come.



Recommended Reading

Maralinga by Judy Nunn ~ "Set against the backdrop of the 1950s British nuclear tests, this gripping tale of secrets, survival and resilience blends history and drama in the Australian outback."

This month's event ~ Wildflower Excursion

A big thank you to Margaret and Robin, who did a reconnaissance trip a few days ahead to make sure we found the very best wildflower displays - and they certainly delivered!

Our day began in Mt Barker, opposite the old hospital, where we discovered a colourful array of native flowers. We spotted Golden Cascade, Southern Cross, Donkey orchids, Trigger plants, Sticky Sundew, Cowslip orchids, Enamel orchids, Patagonian Native Iris, Purple Pansy orchids and the delicate Tinsel Lily.

Further along Barrow Road, we were delighted to find the elegant White Spider orchid, and at our third stop, more Cowslips and a striking Blue Sun orchid.



A special thanks to Mal, who organised a relaxed and enjoyable lunch at the Plantagenet Winery to finish off another wonderful outing.



November Birthdays

Robin Levet	4 November
Dorothy Davies	4 November
Steve Hawks	5 November
Lorraine Cotton	7 November
Lex Harry	9 November
Susan Lane	12 November
Harley Lane	14 November



Diary Dates

Wed 5 Nov	Morning tea followed by guest speaker Bart Lebbing of Bartholomew's Meadery
Wed 19 Nov	Kalgan Queen cruise. Passengers are to meet at the Emu Point boat pens before 9.00am. Morning tea or coffee with hot savoury damper will be served on board.

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



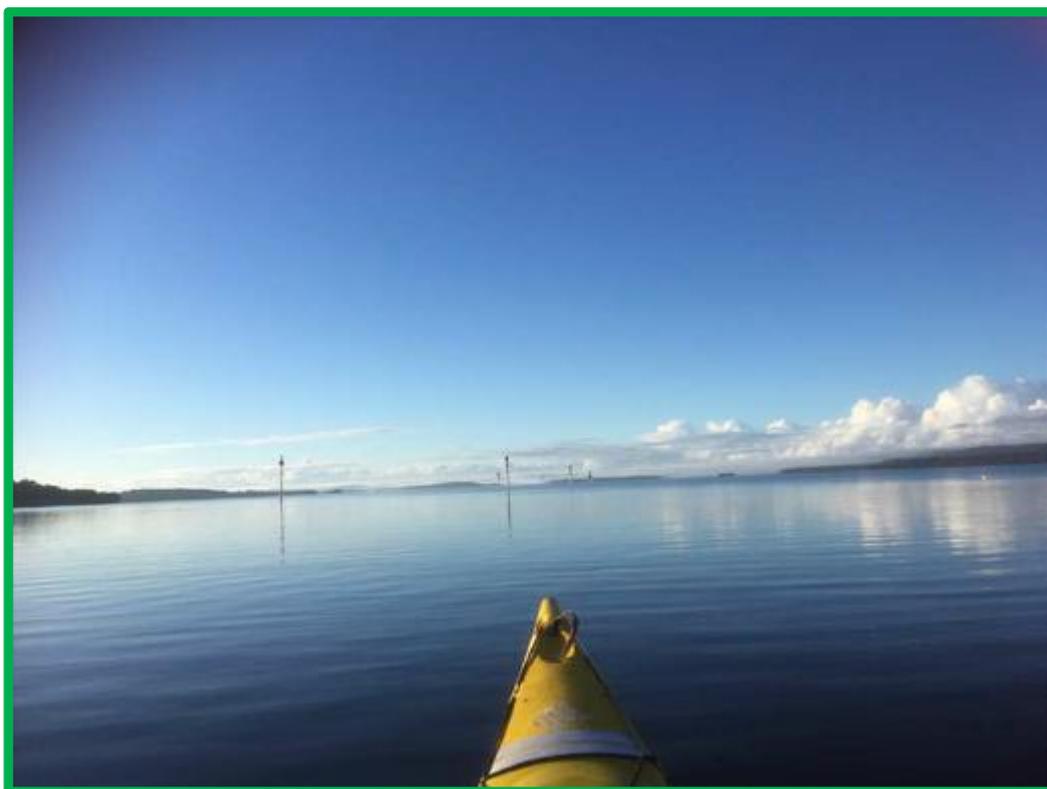
Check our website <https://www.denmarkriverprobus.org.au> for more news, events, outings, photos, recipes and lots more.

Kayak Club ~



Our early risers in the kayak club meet at 7:15am every Monday and Friday, weather permitting, at the Rivermouth Caravan Park boat ramp. When it's calm, they paddle across the inlet. On windier mornings, they enjoy a more sheltered paddle along the river's calmer waters.

Each outing ends with coffee and conversation at Reminisce Café.



Wine Appreciation Group

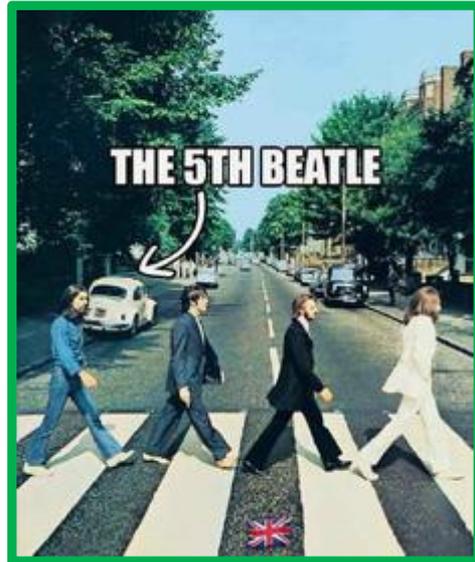


Our October Wine Club meeting was an entertaining one, thanks to a presentation by Josh, the new owner of Ducketts Mill Winery. He was joined by his father-in-law Tony and shared stories from his background, from working as a photographer and graphic artist to now turning his talents to winemaking, with guidance and support from vineyard manager Jason and Harewood Estate's winemaker, James Kellie. He also spoke about learning the art of cheesemaking, which requires 3:30 a.m. starts! Using milk from our local dairy and tending to 14 hens soon to become 24 (despite prowling cats), Josh brings enthusiasm and dedication to everything he does.

We were treated to a tasting of eight wines. Highlights included the creamy 2024 Chardonnay aged in French oak barrels, the 2024 Riesling celebrating the winery's 20th anniversary, a lively Sparkling Shiraz and the 2022 Cabernet Sauvignon with its rich blackberry, plum and mocha tones. Josh's stories, from protecting his grapes from opportunistic silvereyes to his desire to eventually make a truffle cheese, made the evening as enjoyable as the wines themselves.



If you recognise this leg, you've seen one of the best comedy scenes in history



"The toilets at a local police station have been stolen.

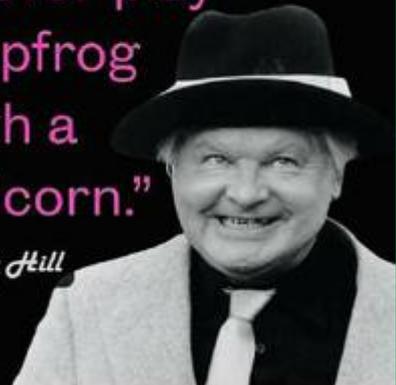
Police say they have nothing to go on."

- Ronnie Barker -



"Never play leapfrog with a unicorn."

Benny Hill



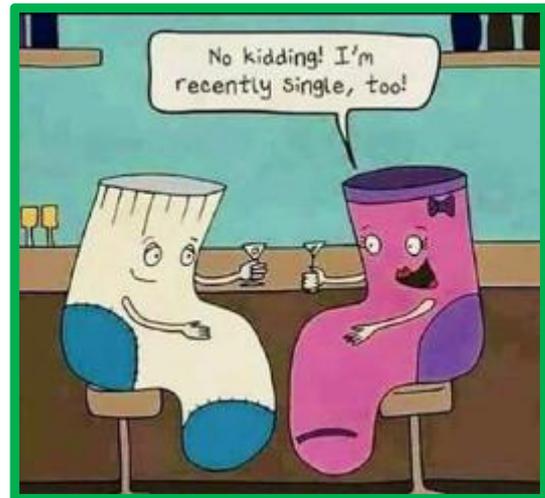
"If the USA is so great then why did they make a USB?"

- Philomena Cunk -



My fitness app says I need to go for a run,
My well being app says I need to meditate,
I'll let them fight it out while I have a glass or two of wine.





Job Interview...
"It says in your CV that you are quick at mathematics. What's 27 X 59?"
"36"
"That's not even close"
"But it was quick"



Word of the day :
PISSTIFIED
to be equal parts
annoyed and
mystified at
someone's
stupidity

Recipe of the month

ROBIN'S BLUEBERRY CUSTARD CRUMBLE CAKE



The creamy blend of Irish liqueur and custard goes well with the crunchy crumble topping. You can swap the berries for the same amount of pretty much any fruit - chopped and peeled pink lady apples, strawberries, raspberries or rhubarb.

150g unsalted butter, softened, plus extra for greasing
2 eggs, at room temperature
200g caster sugar
260g (1¾ cup) self raising flour
2 tablespoons custard powder
125ml (½ cup) Irish cream liqueur, such as Baileys
100ml milk
340g blueberries
Ice-cream or cream, to serve

Crumble topping
100g caster sugar
100g (1 cup) plain flour
100g (1 cup) almond or nut meal
100g cold unsalted butter, chopped

Preheat the oven to 190C (170C fan-forced). Grease a 22-24cm round springform cake tin with the extra butter and line the base and sides with baking paper.

To make the crumble topping, place all the ingredients in a large bowl and use your fingers to rub together until the mixture forms a crumble. Set aside.

Place the butter, eggs and sugar in the bowl of a stand mixer fitted with the whisk attachment and beat on high speed for 2-3 minutes, until light and creamy. Add the flour, custard powder, liqueur and milk and beat on low speed until just combined.

Pour the batter into the prepared tin and spread out evenly. Scatter the fruit on top, making sure to cover all the batter. Sprinkle the crumble topping over the fruit, then bake for 1 hour or until a skewer inserted into the centre of the cake comes out clean.

If the cake is browning too quickly, place a piece of foil loosely over the top. Stand the cake for 15 minutes to cool slightly before removing from the pan. Serve warm or at room temperature with ice cream or cream. Serves 12.