

DENMARK RIVER PROBUS NEWSLETTER

December 2025 – Edition 136



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Welcome to our festive edition!

As another busy and enjoyable year draws to a close, it's time to reflect on the many moments that have made our Probus year so memorable - from lively outings like our Kalgan River cruise and engaging guest speakers like Alex Sleeman to the laughter shared over coffee and conversation at many venues throughout the year, finishing on a high with our wonderful Christmas lunch at The Old Dairy.

This edition celebrates the friendship, fellowship and fun that are the heart of our club. As we look forward to another year of good company and new adventures, I wish you a merry and beautiful Christmas. May 2026 bring us all peace and joy.

Lots of love and cheer,
Susan

Merry Christmas everybody!



Christmas lunch at The Old Dairy in Torbay



A very big THANK YOU to Helena for all her hard work in making our end of year celebration the best it could be. With Christmas fast approaching, we embraced the festive spirit at our early Christmas lunch. It was a glorious sunny day in the beautiful rural setting of The Old Dairy, with sweeping views over the countryside to the sea. We enjoyed traditional Christmas fare - light nibbles to start, followed by roast turkey and ham with all the trimmings (including Yorkshire pudding!) and a choice of desserts: Christmas pudding, lemon and lime tart or the wonderfully indulgent mini pavlovas, which were anything but mini. A perfect way to finish our Probus year!





Kayak Club ~



Our kayaking group meets at 7.15am every Monday and Friday, weather permitting, at the boat ramp near the Denmark Rivermouth Caravan Park, to paddle across the inlet. On breezier mornings, they stay in the calmer waters of the river. Afterwards, they enjoy coffee and a chat at Reminisce Café.

For further details, please contact Warrick Gates or Neville Thorn.

Wine Appreciation Group ~



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, please contact Peter Lumia to be added to the waiting list.



DENMARK RIVER PROBUS CLUB INC
Club event 13 March 2026
LIGHTING THE SOUND



Albany's Bicentennial Celebrations will be held next year, and one of the highlights will be the spectacular outdoor light show created by renowned Finnish artist Kari Kola – set to be the largest of its kind ever staged in Australia.

The event will run over three weekends in March (Friday to Sunday), beginning on 13 March.

To make the most of this experience, it is proposed that we enjoy it together as a Probus outing, travelling by bus and dining at a waterfront restaurant to ensure a perfect view of the light show.

As bookings are filling quickly at Due South, a provisional reservation has already been secured for 40 members on Friday 13 March, one of the few available dates remaining.

For further information, please contact Mal on 0407 995 081.

Upcoming Birthdays

Kaye White	15 December
Dexter Warne	17 December
Grant Ball	19 December
Peta Gornall	23 December
Carol Harry	24 December
Kaye Murray	30 December
Rob Norcross	31 December
Doug Davies	3 January
Shirley Warne	10 January
Brian Levet	14 January
Shari Bolitho	18 January
Moya Ivanac	25 January



Diary Dates

<i>Wed 7 January</i>	<i>10.00am General Meeting. Morning tea only.</i>
<i>Tues 20 January</i>	<i>Join Denmark Probus Club for a BYO morning tea at Kwoorabup Community Adventure Park (behind the hospital). 9.30am – Optional walk 10.00am – Morning tea</i>

Extras

Membership ~ There are 70 members in the club and 12 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

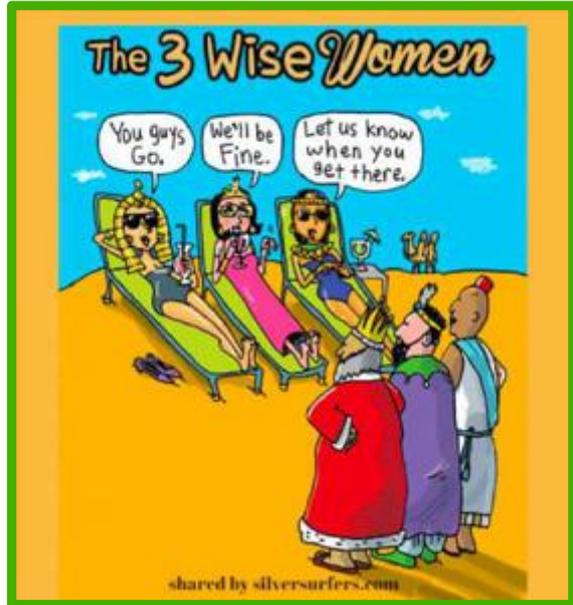
Guest Speakers: Lyell Edmonds, Jamie Falls - speakers@denmarkriverprobus.org.au

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.



Pfft. The liquor store clerk just wished me a Merry Christmas as if he wasn't Going to see me 14 more times before then.



**THE LAST THING A
CHRISTMAS ORNAMENT SEES**



BEFORE IT DIES

**Christmas time is great
because you can shout
“DON'T COME IN HERE!”
and people think you are
wrapping presents.
When you just want to
drink wine in peace and
not share your
chocolates with anyone.**

Christmas is coming and I am
waiting for my poinsettias
to turn red...



**Do not drink and
wrap presents.
Also, if anyone
gets a remote
control for
Christmas, I'm
gonna need that
back.**



**This year has gone
by so fast I didn't
get a chance to
lose weight
again!**

**I WISH SOME PEOPLE'S
NEW YEAR RESOLUTION**



**WAS TO START THINKING TWICE
BEFORE OPENING THEIR MOUTHS**

Christmas Recipes

VODKA CHRISTMAS CAKE



Once again this year I've had requests for my Vodka Christmas Cake recipe, so here goes. Please keep it in your files as I'm beginning to get tired of typing this up every year!

1 cup sugar
225g butter
1tsp baking powder
1 cup water
1tsp salt
1 cup brown sugar
lemon juice
4 large eggs
nuts
1 bottle Vodka, large
2 cups dried fruit
4 cups self raising flour

Sample a cup of Vodka to check quality.

Take a large bowl, check the Vodka again to be sure it is of the highest quality, then repeat. Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl. Add 1 teaspoon of sugar. Beat again.

At this point, it's best to make sure the Vodka is still OK. Try another cup just in case.

Turn off the mixerer thingy. Break 2 eggs and add to the bowl and chuck in the cup of dried fruit.

Pick the fruit off the floor, wash it and put it in the bowl a piece at a time trying to count it. Mix on the turner. If the fried druit gets stuck in the beaterers, just pry it loose with a drewscriver.

Sample the Vodka to test for tonsisticity. Next sift 2 cups of salt, or something. Check the Vodka. Now shit shift the lemon juice and strain your nuts. Add one table.

Add a spoon of sugar or somefink. Whatever you can find.

Greash the oven. Turn the cake tin 360 degrees and try not to fall over.

Don't forget to beat off the turner. Finally, throw the bowl through the feckin window.

Finish off the Vodka and wipe the counter with the feckin cat.