

DENMARK RIVER PROBUS NEWSLETTER

July 2026 - Edition 143



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Hello everyone!

Welcome to the July edition of our Denmark River Probus newsletter.

Our recent survey filled in by members shows our club has continued to thrive, not only through friendship and fellowship, but also through the many new ideas and activities suggested and organised by our members. As new members have joined, they have brought fresh perspectives and enthusiasm, helping to keep our club strong and vibrant.

At our August meeting, we will officially welcome three new members to our Probus family. Deb Dickie, Jane and Andrew Belotti will be inducted during the general meeting. We look forward to their contributions and to sharing many enjoyable times together.

Warmly,

Susan



Mal keeping warm a few years back

Guest Speaker ~ Ian Osborne, Local History

Convenors: Lyell Edmonds, Ed Wierobie



Ian Osborne is a former Western Australian politician and Denmark Shire Councillor, and is now Managing Director of the Shadforth Truffle Company, established on the farm settled by his grandparents in 1922.

Ian treated us to an interesting personal account of his family's history, woven into the story of Denmark's early settlement.

His story began with his first ancestor in Australia Henry Osborne who arrived in South Australia in 1836 as an assisted passage migrant. His grandson George Osborne left South Australia in 1895 and later became one of the early settlers on Group 41 (Carmarthen) near Denmark, taking up his farm in December 1922 as part of the Group Settlement Scheme offered by the Western Australian Government. These early Denmark settlers were known as the Groupies.

The scheme promised struggling post-war families a bright future, with fertile land, livestock, homes and financial independence. The reality was that many settlers faced gigantic karri forests that were difficult to clear, a harsh environment, isolation, inadequate supplies and crippling debts. Ian explained that many families simply walked away, defeated by conditions harsher than anyone had anticipated. One mystery that plagued local farmers was the "Denmark wasting disease", which caused cattle and sheep to slowly starve despite grazing on green paddocks. The cause was only discovered years later when cobalt deficiency in the soil was identified.

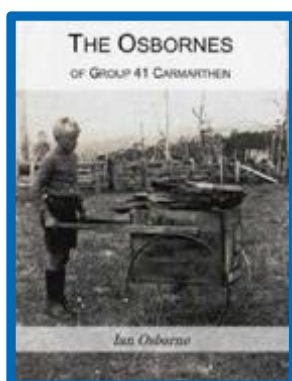
The Osborne family, however, managed to survive. Their farming experience, hard work, good soil and large family to lend a hand all contributed to their success. Even children could carry water, feed animals, collect wood and help wherever they could.

Ian commented that official records focus almost entirely on the men, and reminded us that the women endured the same hardships, but were mostly overlooked. Some enjoyed the freedom and opportunity of a new life for their children, while others struggled with isolation and despair. Ian also recounted the terrifying Black Wednesday bushfires of 1937, when months of drought and fierce winds turned settlers' routine burns into a catastrophic inferno that swept through the forests to Denmark.

Although the early years were filled with hardship, Ian concluded on a positive note. The pioneers who persevered displayed extraordinary courage, resilience and determination, and helped to build the early farming communities of Denmark.



*Taking a break from clearing, Carmarthen
c1923*



*The Osbornes of Group 41
Carmarthen by Ian Osborne*



*This lady committed suicide a week after the
photo was taken. No record of her name.*

Events ~ Wild West Bowling Albany and lunch at the Earl of Spencer

Convenors: Malcolm Dickie, Brian Levet



Thank you to Vicki for this report and photos.

A fabulous tenpin bowling outing today with 15 enthusiastic bowlers ready to show off their talents. Teams were chosen and the competition started. There were two games played, the first game won by Peter Lumia and the second game won by Lorraine. Well done to them both.

Afterwards, we headed off to the Earl of Spencer for a delicious lunch.

A huge thank you to Brian and Mal for organising another great outing.



Social Clubs

Wine Appreciation Group ~



Brian gave us a well researched and interesting presentation featuring six Georgian wines and one Australian interpretation.

Often referred to as the cradle of winemaking, Georgia has an 8,000 year wine history and more than 500 indigenous grape varieties. It is renowned for its traditional qvevri method of fermenting and aging wine in large clay vessels buried underground, as well as its distinctive amber or orange wines, which are made from white grapes.

Wine Club meets from 5.00 to 7.00 pm on the fourth Thursday of each month at the Denmark Men's Shed.

Mahjong Club

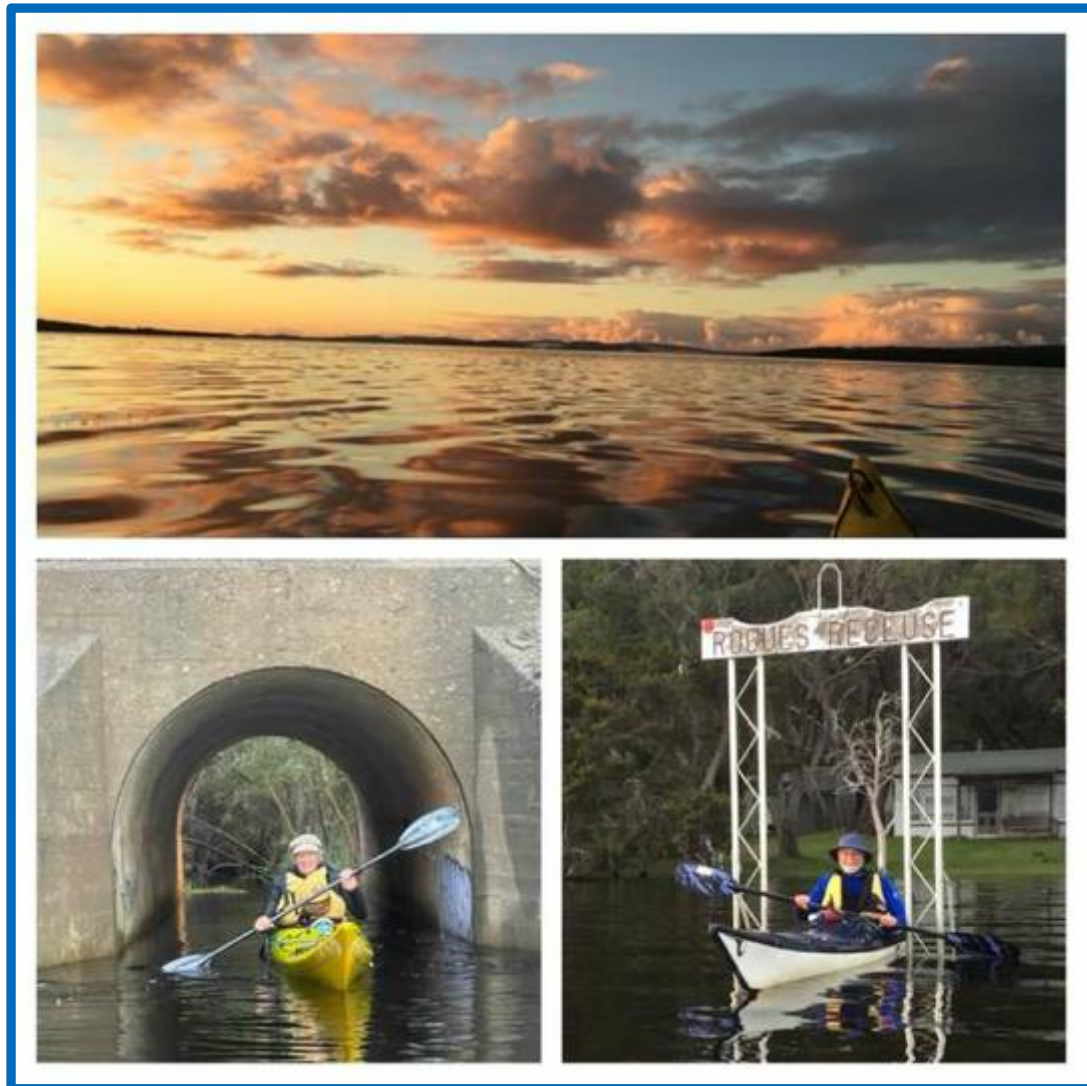


Mahjong was a hit again this week! We now have ten in our group. There is still room for more players, so why not come along and give it a try, while we are still in the learning stages?

We meet every Monday from 12.00 to 2.15pm at Mrs Jones Café. The owner Justine is happy to give us the private dining room free of charge, if we just buy coffee and cake or a light lunch.

Salty Dogs

Thanks to Ed for these photos of our kayakers out on the water!



YOUR 2026 COMMITTEE

President: Warrick Gates - warrick.gates@bigpond.com

Secretary: Carmel Stott - secretary@denmarkriverprobus.org.au

Treasurer: Ros Gates - treasurer@denmarkriverprobus.org.au

Events: Brian Levet, Malcolm Dickie - events@denmarkriverprobus.org.au

Membership: Stephanie Wierobiej - members@denmarkriverprobus.org.au

Guest Speakers: Lyell Edmonds, Ed Wierobiej - speakers@denmarkriverprobus.org.au

Media: Susan Lane - media@denmarkriverprobus.org.au

Hospitality: Martine Hennig, Peta Gornall - hospitality@denmarkriverprobus.org.au



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

Diary Dates

Wed 5 August	General meeting ~ inhouse lunch, choice of curries and dessert Guest speaker ~ Paul Llewellyn, Denmark Wind Farm Cooperative
Wed 19 August	Marine Research Centre in Albany, presentation on Wave Energy Research project. Lunch venue TBA at our next meeting.

Welfare



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

Extras

Membership ~ There are currently 66 members in the club and seven 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.



**Back in my day the
only time we started
panic buying was when
the bartender yelled
"last call"**

**I've got a photographic
memory... I forget
things in a flash**

I GUESS I'M HAVING A SALAD TODAY



**Want to get noticed?
Go jogging without
moving your arms.**

Remember
WHAT THE VALET
WHO PARKED YOUR CAR
"LOOKS LIKE"
BECAUSE

**WE DO NOT HAVE
VALET PARKING**

**No One Messes With You
If You Put Your Lipstick
On Like The Joker.**

**You know
you're getting
old when you
have more
doctors than
friends!**

**Stop saying, "They
didn't teach us that
in school."**

**Yes they did.
You were talking.**

**For someone that
makes as many
terrible decisions
as I do, I feel like
I should be
having more
fun.**

**I Huffed
and I Puffed
and I Got Up
Out of My Chair.**

**If you're feeling too
good about yourself,
go ask a 5 year old to
guess your age. That
should even things
out.**

**When you realize that
your children are middle-aged**



Recipe of the Month

MAL'S MOROCCAN TAGINE



A quick and easy Moroccan tagine style dish. The harissa can be deleted if you find it a bit too spicy but harissa adds a definitive Moroccan flavour. Can be made with chicken or beef.

BASE

1/2 kg minced beef

1 onion, diced

1 carrot, diced

2 cups beef broth

SPICES

1 tbs minced garlic

1 tbs grated ginger

2 tsp paprika

1 tsp turmeric

1 tsp cumin

1 tsp coriander

1 tsp cinnamon

1/4 tsp cardamon

1/4 tsp cayenne pepper

1 tbsp harissa

1 tbs honey

Pinch of saffron

2 tbsp tomato paste

8 dates, chopped

8 dried apricots, coarsely chopped

1/2 cup raisins

1/2 cup olives, sliced

1/4 cup preserved lemon or lemon zest

GARNISH

Almonds, parsley, cilantro, yoghurt

Cook ground beef, onions and carrots in a large pan over medium heat until beef is cooked through.

Add garlic, ginger, tomato paste, all spices except harissa, saffron, cook until fragrant, about 1 minute.

Add broth, dates, apricots, raisins, olives, lemon, honey, harissa and saffron, bring to boil, reduce heat and simmer covered for 20 minutes.

Serve garnished with almonds, parsley, cilantro, yoghurt.