

DENMARK RIVER PROBUS NEWSLETTER

August 2026 - Edition 144



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Hello everyone!

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

At our general meeting this month, we were delighted to welcome Deb Dickie as our newest member and look forward to getting to know her as she becomes part of our Probus family.

Thank you to Brian for so capably stepping into the role of President at the meeting, and to Carmel for taking on the dual responsibilities of Secretary and Treasurer while Ros and Warrick were in Perth. Our appreciation also goes to Lorraine and Joy for lending a hand in the kitchen while Peta was away. It is wonderful to see members so willingly supporting one another.

Sadly, this month we also farewelled one of our members, Marianne, and extend our heartfelt condolences to Bruce. Please see following page for photos of Marianne at Probus events.

Have a wonderful month, and we look forward to seeing you at our next meeting and activities.

Warmly,

Susan



Sue & Bob both 80 years young!

Vale Marianne Meyer



We were so sorry to hear the sad news about Marianne. She was always so lovely, elegant and beautifully dressed, and we enjoyed her company and conversations at Wine Club gatherings and Probus lunches and dinners.

Marianne was a member of our club from 2019 to 2024. She will be remembered fondly by those who had the pleasure of knowing her, and our thoughts are with her loving and devoted partner Bruce at this sad time.



Guest Speaker ~ Don Anderson, Denmark Community Wind Farm

Convenors: Lyell Edmonds, Ed Wierobiej



Local renewable energy expert Don Anderson gave us an interesting talk on how Denmark Community Wind Farm has successfully supplied clean, sustainable power for 13 years while benefiting the local community, and explained how it is helping shape the town's energy future.



The windfarm sits above Wilson Head just a little south west of Ocean Beach and the Wilson Inlet. The two turbines have produced 40% of the town's power supply for the past 13 years. Don also outlined expansion plans, including two additional turbines, battery storage and network upgrades that could significantly increase local renewable energy generation and strengthen Denmark's electricity supply for the future.



The presentation prompted plenty of interest and questions, with members gaining a greater appreciation of the opportunities and challenges involved in creating a cleaner, community powered energy future for Denmark.

Please click on the following link to learn more about the project or investment opportunities. <https://share.google/KxQJE4KeHiEXZmZQn>

Events ~ Wave Energy Research at UWA Albany and lunch at the Whaling Station Café

Convenors: Malcolm Dickie, Brian Levet

Thank you to Joyce for this report and photos.

A select group of eleven of us betook ourselves to UWA Albany to hear about their research into using wave energy as a source of electrical power. Having heard about a commercial venture along similar lines that failed, it was fascinating to hear what the researchers have discovered.



Cheap buoy; presentation on Wave Energy Research project; M4 in storage at the port; Whalers Station Café

The UWA team successfully developed a one-fifth scale prototype, called the M4, to capture energy from waves. It is an ungainly-looking contraption consisting of three sets of buoys linked by metal arms. As the outer buoys rise, the centre one falls, and vice versa, generating electricity from the movement.

One of the interesting things we learnt is that although waves appear to travel towards the shore, the water itself doesn't actually travel with them. Like a Mexican wave at a football match, the individual particles simply move up and down while the wave moves along.

The M4 was tested near Seal Island in King George Sound. Because of its size, it could only cope with the shorter waves experienced in summer. A commercial version would be five times larger, but amazingly, could generate 300 times as much energy. It would need to operate in the longer, more powerful winter waves further offshore.

Of course, there is a considerable problem with waves: they are not kind to equipment! Many of the 25 or so wave-energy devices developed over the years have simply been destroyed by the power of the sea. Finding the right location is therefore critical. Surprisingly, the best site isn't necessarily where the waves are strongest, but where the energy is most consistent and less extreme.

It was also surprising to learn that the idea of harnessing wave energy is far from new. The first devices were designed as early as 1886, with many more developed during the early 1900s. Interest increased after the oil crisis of the 1970s prompted people to look for alternative sources of energy.

There are now many different types of wave-energy machines, from devices that bob up and down or move back and forth, to ingenious systems using the rise and fall of seawater to push air through a turbine.

Much of the research at UWA is about understanding the oceans and discovering where wave energy can be harnessed most effectively. New, much smaller and cheaper monitoring devices are making it possible to gather information from many more locations around the world.

There is still much to learn, but after our visit it certainly seems that the ocean may have a rather rosy future as a source of renewable energy!

Events ~ Survivors of the cancelled Hotham Valley Probus Weekend

A little escape close to home for Mal and Deb, Susan and Harley, exploring Dwellingup and Pinjarra, with a touch of Perth thrown in. Beautiful scenery, forest trails, lovely restaurants and winery. A trip back in time on the Dwellingup steam train. Loved the steam, the whistle and the beautiful scenery along the way!



Social Clubs

Wine Appreciation Group ~ report and photos from Vicki



With the fire lit, members enjoyed a cosy night of fine wine tastings. Wines were from France, Portugal, Tasmania and Japan. We tried 6 wines and finished off with a “sticky” from Cyprus. One that brought back memories for most of us was the Mateus Rosé, Mal dug into the back of his wine cellar, and brought along a 2011 and 2014 Riesling, very well aged, which he kindly shared with us.

There was a very informative presentation of the wines and background history with some trivia and of course, a few jokes.

Another great night.

The Mah Jones Players



Our clever Rosemary has come up with a name for our new little club – The Mah Jones Players – and we all love it. There are now 12 of us, and new players are always very welcome. The more the merrier!

We meet every Monday from 12.00 to 2.15pm at Mrs Jones Café, where the lovely owner Justine generously lets us use the private dining room free of charge. All we need to do is enjoy a coffee and cake or light lunch while we play.

The Salty Dogs



Our kayakers have chosen a new name too ~ The Salty Dogs. Thanks to Ed Wierobiej and Andrew Belotti for sharing these great photos of their recent Kayak Club outing up the Franklin River to Ministry Landing, Nornalup.

Hospitality

Message from the Catering Committee

Thank you to everyone who has contributed to our catering this year. Your generous support is greatly appreciated and helps make our meetings so enjoyable.

If you haven't had a turn, we would love you to add your name and phone number next to a food item on the catering roster, which you will find on the table at the back of the room at our meetings. There are also reminder slips available for you to fill in and take home, so you will have a handy reminder when your turn comes around.

If you are unable to provide your allocated item for any reason, please arrange for another member to help out or give one of us a call.

A couple of reminders:

If you are making sandwiches, please provide one whole loaf.

For inhouse lunches, please prepare enough to serve ten people.

Thank you,
Peta and Martine

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 2 September	General meeting, followed by morning tea Guest speaker ~ Sean Ossinger, Wilson Inlet Catchment
Thurs 17 September	Stirling Ranges ~ wildflower walk and picnic lunch

Welfare



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

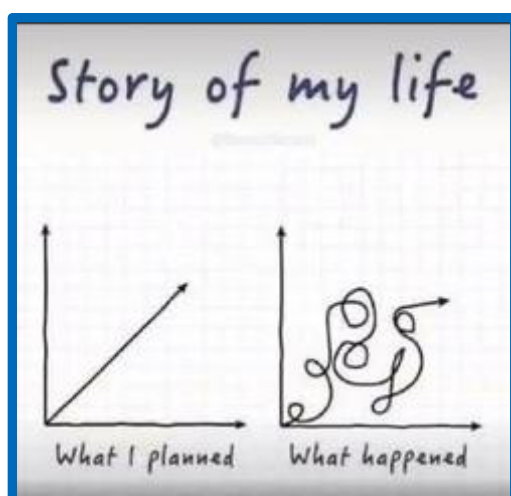
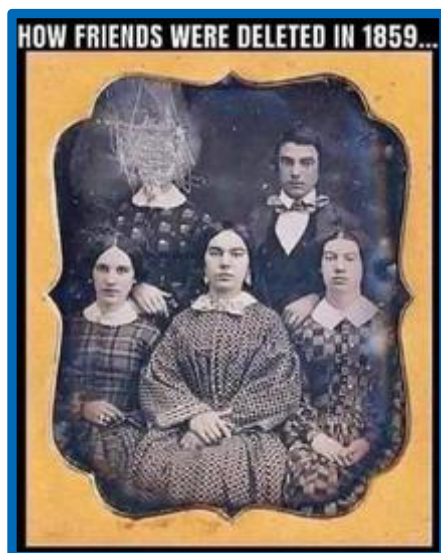
Extras

Membership ~ There are currently 67 members in the club and nine 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.



Thanks to Leanne for this page of jokes.



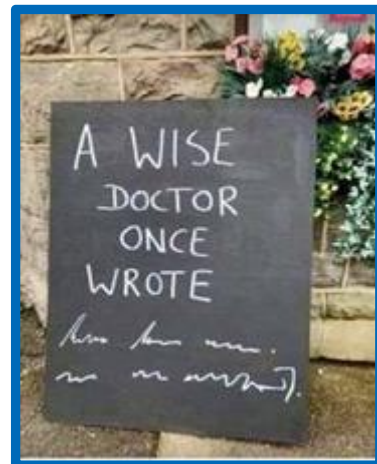
**YOU COME FROM
DUST,
YOU WILL RETURN TO
DUST.**

**THAT'S WHY I DON'T
DUST.**

**IT COULD BE SOMEONE
I KNOW.**

Thanks to Kevin S for this page of jokes.

**Being able to
respond with
sarcasm within
seconds of a
stupid question
is a sign of a
healthy brain.**



Recipe of the month

RUTH'S MIDDLE EASTERN SHEPHERD'S PIE with pumpkin & green beans



Olive oil, 1 tablespoon(s)
Onion, any type, 1 medium, finely chopped
Garlic, 3 clove(s), crushed
Lamb mince, 800 g
Ground cumin, 1½ tablespoon(s), plus 1/2 teaspoon extra
Ground ginger, 1 tablespoon(s)
Paprika, smoked, 2 teaspoon(s)
Ground cinnamon, 2 teaspoon(s), plus 1/2 teaspoon extra
Preserved lemons, 2 wedge(s), rind only, rinsed and finely chopped
Sultanas, ½ cup(s), chopped
Chicken liquid stock, salt reduced, 185 ml, plus 2 tablespoons extra
Pumpkin, any type, 600 g, peeled, seeded and chopped
Oil spray, 1 spray(s) (2-sec spray)
Green beans, 400 g, trimmed

Preheat the oven to 180°C.

Place a large heavy-based saucepan over medium–high heat. Add the oil, onion and garlic and cook, stirring, for 4–5 minutes until the onion begins to soften. Add the lamb mince and cook, stirring to break up the lumps, for 7–8 minutes until well browned. Add the ground spices, preserved lemon and sultanas and cook for 1 minute. Add the chicken stock, season to taste with salt and pepper and stir to combine. Reduce the heat to low, cover and simmer for 10 minutes, then remove the lid and simmer for a further 2–3 minutes until most of the stock has evaporated.

Meanwhile, boil or steam the pumpkin until just tender. Mash together with the extra cumin, cinnamon and chicken stock until smooth.

Spray a 2 litre capacity ovenproof dish with cooking oil. Fill the dish with the mince mixture and spread the pumpkin mash on top. Bake for 30 minutes until the top is golden.

Meanwhile, boil or steam the green beans until tender.

Optional ~ garnish with coriander & mint.