

DENMARK RIVER PROBUS NEWSLETTER

June 2026 - Edition 142



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Hello everyone!

A big thank you to Graeme Otto for stepping in at short notice at our recent meeting to replace our planned guest speaker with an entertaining presentation about his and Robyn's Antarctica holiday. It is always interesting for us, when our members tell us about their own wonderful trips.

Thank you too to Ros for quietly and efficiently taking over Carmel's Secretary duties at our last meeting. I am glad to report that Carmel is well on the mend now.

We are gradually getting used to our assigned tables at inhouse lunches, and many members are commenting on how they are enjoying mixing with different people. Our recent lunch was particularly enjoyable, with plenty of compliments for the wonderful selection of homemade soups and delicious desserts contributed by members.

Don't you just love fungi season in Denmark! We have been spotting interesting and colourful ones, like gold caps, turkey tails and shaggy parasols in our own garden, and on our regular walks along the Mokare Trail and in Harewood Forest. Thankfully, no sign of the Western Australian marbled death cap yet.

Stay warm!
Susan



Fairytale mushroom in our garden

Guest Speaker ~ Graeme Otto, Antarctic Odyssey

Convenors: Lyell Edmonds, Ed Wierobie



Robyn and Graeme began their Antarctic adventure with a flight from Perth to Santiago, Chile, followed by a shorter flight to Buenos Aires and then on to Ushuaia, the southernmost town in Argentina. From there they boarded the *SH Minerva*, a luxurious expedition ship carrying 142 passengers and 119 crew. After crossing the Drake Passage, they explored locations including the Antarctic Sound, Paulet Island, the Weddell Sea, Deception Island's active volcanic caldera, Paradise Bay and several research stations and landing sites.

Life on board was exceptionally comfortable, with temperatures of around 24°C, and outside temperatures around -5°C, with Graeme mostly in his usual attire of shorts. Twice daily Zodiac excursions took passengers ashore, sometimes in quite rough conditions.

Wildlife encounters were a highlight, with albatrosses, Adélie, gentoo and chinstrap penguins, elephant seals, whales and the curious sheathbill, often called the Antarctic chicken.



Graeme described the icebergs, some stretching half a kilometre in length, and explained how only about 10% of an iceberg is visible above the water, with the deepest blue ice indicating the hardest and oldest ice. Graeme even braved a freezing dip in Antarctic waters, securely tethered for safety.



Graeme noted the strict environmental rules that apply in Antarctica. Everything taken on shore must be brought back, leaving no trace behind. Throughout the voyage, penguins swimming alongside the ship never lost their appeal, no matter how many times they appeared.

Graeme concluded his presentation with some stunning professional drone footage that captured the scale and beauty of Antarctica.

Events ~ Whale watching at Cheynes Beach

Convenors: Malcolm Dickie, Brian Levet

A group of 25 members enjoyed a whale watching excursion to Cheynes Beach, which is right in the path of the southern migration.

On a chilly Albany day, everyone arrived rugged up in their warmest winter gear and ready for an enjoyable morning by the coast. From our excellent vantage point high on the rocks, we settled in with binoculars in hand and spent several hours scanning the horizon for signs of passing whales.

We managed to see a number of distant spouts appearing across the bay, giving us glimpses of whale activity. We were fortunate to spot one humpback whale breaking the surface. While there were no close-up encounters, it was still a wonderful opportunity to enjoy the coastal scenery and good company and the fun of watching for whales as they make their way along the coast.

We enjoyed a casual lunch of fish and chips or hamburgers, followed by Carmel's delicious brownies at the nearby caravan park takeaway before our drive home.



Social Clubs

Wine Appreciation Group ~



A smaller group of us enjoyed a relaxed and social Wine Club evening, gathering for a casual BBQ with plenty of snacks, drinks and lively conversation. Bob spun the Chocolate Wheel, with lucky winners Ed and Sue A each taking home a bottle of wine.

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



Our mahjong group of nine has found a new permanent home. The lovely Justine from Mrs Jones Café has offered us the use of their private dining room free of charge, providing a quiet and welcoming space for our games. An added bonus is the opportunity to enjoy a good coffee with cake or light snacks, while we play and socialise.

Thank you to Val and Yvonne for getting our club started.

We now meet every Monday from 12.00 to 2.15pm at Mrs Jones Café.

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 1 July	General meeting, followed by morning tea Guest speaker ~ Ian Osborne, local history
Wed 22 July	Tenpin Bowling \$25.00 per person, 2 games Lunch at the Earl of Spencer

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 7 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.





I just bought some
satin sheets and satin
Pyjamas. Just went
and jumped into bed
and ended up in my
neighbours garden!

The police just pulled me over and
said, "Papers?" I said, "Scissors,
I win" and drove off. I think he
wants a rematch - he's been
chasing me for 45 minutes!



WHEN I WAS A KID, THERE
WERE NO PHONES OR TABLETS.
WE READ CEREAL BOXES AT
BREAKFAST



shared by silversurfers.com



Don't stress about your
eyesight failing as you get
older. It's nature's way of
protecting you from the
shock as you walk past the
mirror.

shared by silversurfers.com

Imagine trusting me to
drive us around at night and
this is how I see:



sarcasm

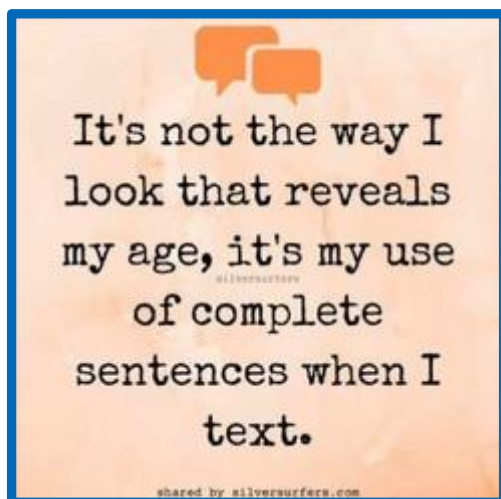
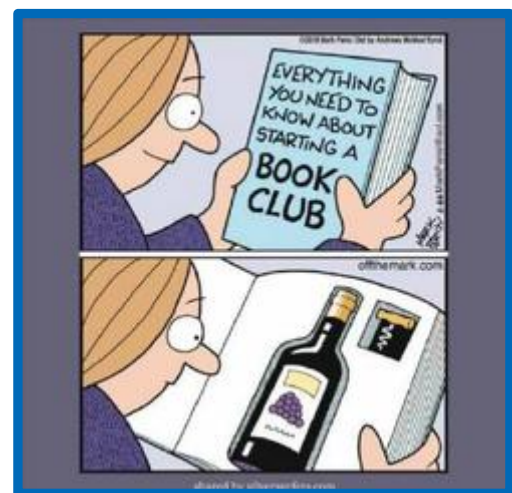


I wonder what my parents
did to fight boredom before
the internet. I asked my 17
brothers and sisters and
they don't know either.

"HA
HA"
HA

"HA
HA"
HA

shared by silversurfers.com



Spotlight on Vicki & Peter

Vicki and Peter recently escaped the winter chill of Denmark and headed to beautiful Bali with their daughter Rhiannon in search of some sunshine and relaxation.

They spent their time between the coastal towns of Sanur and Candi Dasa. Along the way, they enjoyed exploring waterfalls, encountering the Komodo dragons and making the most of the tropical weather with swims in the hotel pool, complete with a cocktail waiting at the bar!

Pete even found himself behind a drum kit, joining a local band for a fun musical experience.



Recipe of the month

ROS's ROAST CAULIFLOWER DAHL SOUP



1 cauliflower, cut into small florets
2 tablespoons unsalted butter, melted, or olive oil.
750 mls or 3 cups Campbell's real stock vegetable
750 mls or 3 cups water
210 g or 1 cup red lentils, rinsed
1 large brown onion, finely grated
3 teaspoons ground turmeric
1 fresh red Birdseye chilli, chopped
Greek yoghurt, to serve

Naan bread, warmed, to serve
2 tablespoons lemon juice

Tarka (optional)
2 tablespoons unsalted butter, melted, or olive oil
1 teaspoon black mustard seeds
1 cinnamon stick
12 to 14 fresh curry leaves
1 large brown onion quartered & thinly sliced crossways
2 garlic cloves crushed
1 long fresh red chilli, thinly sliced
1 lemon, rind finely grated, juiced

Preheat oven to 220°C/200°C fan forced. Line a baking tray with baking paper. Place cauliflower on prepared tray. Drizzle with ghee. Season. Toss to coat. Roast for 20-25 minutes or until edges turn golden.

Meanwhile, place the stock and water in a saucepan over high heat. Add lentils. Bring to the boil. Skim and discard foam. Stir in onion, garlic, ginger, turmeric and chilli. Season. Simmer, stirring occasionally, for 30-35 minutes or until lentils break down.

Remove from heat and add roasted cauliflower. Blend one-third of the mixture in a blender until smooth.

Transfer to a clean saucepan. Repeat twice with the remaining cauliflower mixture.

For the tarka if you are using it, heat ghee in a frying pan over medium heat. Add cumin, mustard seeds and cinnamon. Cook, stirring, for 1 minute or until aromatic. Add curry leaves. Cook for 30 seconds or until aromatic (be careful, mixture will spit). Add onion and cook, stirring, for 4-5 minutes or until golden. Add garlic, chilli and rind and cook, stirring, for 2 minutes or until aromatic.

Reserve 1/3 cup tarka mixture. Add the remaining tarka mixture and 2 tablespoons lemon juice to the cauliflower mixture. Cook, stirring, for 2-3 minutes or until warmed through. Season well.

Ladle soup among bowls. Top with reserved tarka mixture. Serve with the yoghurt and naan.