

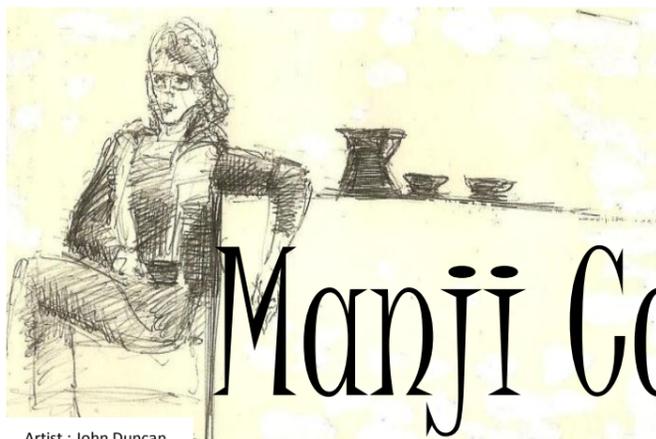
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Issue 38 July 2017

# Manji Cafe Bytes

SAYING FOR THE MONTH

*"Here's to matrimony, the high sea for which no compass has yet been invented!" – Heinrich Heine (1797-1856)*

CHAT SUBJECT

*Midway through the footy season, how is your team going?*



Welcome to this month's newsletter, and here it is, July already, the shortest day behind us so we can look forward to our days growing longer with every twenty four hours that pass.

The lack of significant rain fall continues to cause worry, last year's winter had us thinking we had reverted to our winters of old, but not to be. Let us hope the rain makers remember we are in need.

School holidays are here again, we hope everyone enjoys the break of routine, and stays safe.

We always welcome your ideas at [manjicafeytes@gmail.com](mailto:manjicafeytes@gmail.com) and copies are also online at <http://www.manjimupcrc.net.au>



## Some Wonderful Local History in Our Midst.

With a lively musical evening on the horizon at Clover Cottage, the Bytes team thought it might be time to turn attention to this special place, wrapped in local history, and also offering all that you could wish for in today's world. The CD launch by Powderkeg Crowdown on July 8<sup>th</sup> promises a layback evening in the Stone Barn, classy wine, fabulous music and crackling outdoor fires. Current co-owner, Petrina Thomsett has supplied this very interesting short version of Clover Cottage's long life:

Just take a stroll down the streets of Manjimup, Pemberton, Northcliffe or Walpole or a drive along any of the country roads to discover the names of the many pioneering families who made their mark in this district. One such family was the Wheatley family who forged the road from Muir Highway to the coast in the 1800s to move their cattle. This road is still known today as Wheatley Coast Road.

The family home for the Wheatley family was Clover Cottage, built in 1875. The property is nestled on the banks of the Warren River and was settled by Peter and Ellen Wheatley in the 1860s. The home was constructed from hand fired bricks which were made from clay collected from the banks of the Warren River and fired by Peter Wheatley. The roof was built from jarrah shingles. A well-known professional builder named Jack Haynes was employed to construct the house. The cottage with its shingles and beautiful hand fired bricks is still standing sturdy today and has been lovingly restored by Paul Thomsett, the fourth family to own the property.

By 1880s the district felt there was a need for a school to cater for the educational needs of the growing families in the area. Four Pioneer families joined skills and finances to build a little school on a site in the middle of the forest, which was equal distance from the four families. Peter Wheatley, Walter Blechynden, John Mottram and Arthur Leeuwin Clarke shared the cost of clearing, construction and fencing of the new school/ church. The school was built with hand-fired bricks and jarrah shingles like Clover Cottage, by Jack Haynes. The first teacher was Miss Kate Logue. You can take a walk down the original Wheatley coast Road track and visit the schoolhouse which still stands in all its glory deep in the jarrah forest. It is still maintained by the local community.

The school was dual purpose, the focal point in the community being the school during the week and the church every Sunday. In 1929, the building was dedicated to a church called St Mark and was under the diocese of the Church of England in Bunbury until its deconsecration in February 2016.

Mrs Wheatley would have led an extremely busy life bringing up her 16 children and attending to all the household chores. She baked bread, made butter and jam and preserved fruit. She made all the clothes for the children and all the men's working clothes too with sewing being all done by hand at the time. Other chores were to make soap and candles from tallow. Then there was a flower and vegetable garden to attend. During the milking season, there were endless basins to be set and left for the cream to rise. Finally, the butter had to be churned. The curing of the bacon and ham was another task for the housewife. The usual round of washing, ironing and mending was somehow fitted into this already full working farm.

Picnics were the main entertainment for young and old. Three or four families joined forces on Sundays, the bigger boys and girls all riding horseback. The girls were as keen as the boys on riding and shooting, but they did not join in the swimming parties on the river. Cricket matches were held once a month at different homesteads, larger families often making a team of their own. A dance at a neighbour's barn to the music of an accordion was a real treat with the girls riding in with their dance frocks tied up in bundles on the pommels of their saddles.

A trip down to the family's leasehold land on the south coast provided a summer holiday for the women and children and a working holiday for the men. Several families went down together and lived in big tents on one campsite. There could be as many as 70 men, women and children on the site. Picnic and sport meetings were held, and fishing was a special feature of these coastal holidays. Just imagine how this time would have been looked forward to all year, especially by the children.

Clover Cottage is still a place where people are welcomed and can enjoy the pleasures of country life and the experiences on offer.

Guests who book into one of the four lime stone spa cottages can try their hand at fishing on the trout stocked lakes, canoeing in the river or exploring the surrounding areas with its wineries and natural attractions. With its landscaped gardens, deciduous trees and old buildings it also offers a unique location for wedding celebrations and concerts.

To view more photos and find out more information about Clover Cottage visit [www.clover-cottage.com.au](http://www.clover-cottage.com.au). (Bookings essential for Powderkeg Crowdown)



## It's In The Bag

The media seem to be constantly trying to convince us that most of today's humans have developed into non caring, mean and nasty characters. But if we look around we can see evidence that this is certainly not true, and our story here confirms there are a lot of warm and caring people around.

Last year Manjimup's Jenny Parker heard of the *It's In The Bag Campaign*, designed to let less fortunate women in our society know that they are actually cared about, and she shared the following with us:

Essentially, if you wish to be involved with this bag campaign you need to find a bag, one that you own that you no longer use, or purchase a new one, or a preloved from Vinnies, and fill it with gift items. Then those filled bags become Xmas gifts for homeless women, or teenage girls, to make them feel special....and assure them that someone cares about their unfortunate plight! The campaign runs in conjunction with two others throughout the year (April & August) whereby people donate sanitary products for homeless women.

The Xmas campaign appealed to me when I read of it last year and being well aware of the sacrifices Mothers make for their families it just seemed like a lovely idea to give a Mother a turn at feeling special too! It was really a joy to fill the bag with special items, I loved the warm feeling it gave me to do something for others less fortunate.

I noticed the nearest collection point was in Bunbury, and after filling my few bags I posted a notice on social media (which was removed a few times I might add as they didn't deem it to be a community charity!) telling any other locals doing the gift bag that I would be happy to deliver their bag along with mine. Well, I ended up with 49 bags in total! My car was packed to the brim and the joyous response I received from the ladies at the collection point was amazing!

Throughout the year I buy items when I see appealing specials, or when the budget fits, grab something that someone you are never going to meet is going to love. I am always hearing about women who received Christmas gift bags saying the gift from a stranger made them feel loved, and respected while giving them access to some of the necessities that they cannot afford.

If you are wondering where your gift would be distributed, last year Bunbury's drop off representative told me they seek out women in need throughout the South West, so you would be helping someone in our area .

I was asked by several local ladies who donated bags to make sure I did it again in 2017 and already the response has been overwhelming. I recently put a post on fb and am anticipating I probably have close to 200 donations already! I have made contact with the organisation and am working on setting up a collecting point here in Manjimup, and in Pemberton. If anyone would like to join the cause and start organising bags you can contact me via 0438 712285 or [parkoe@westnet.com.au](mailto:parkoe@westnet.com.au) (Jenny Parker).

<http://www.sharethedignity.com.au/itsinthebag.html>. This year's It's in the Bag Xmas appeal will run from November 17th to December 2nd. Why not join in the warmth of

## Breaking the Ice

In a normal winter our temperatures are probably rather similar to Tassie, and after reading of the winter solstice celebrations over in Hobart, with over one thousand eager participants, we were wondering if perhaps Manjimup could adopt their June 21<sup>st</sup> early morning naked swim?

How about a day break strip off and dive into Fonty's Pool next winter solstice? Anyone?

## Thumbs Up

Thumbs up to the Manjimup community for soldiering on while the upgrades to paving continues. Not much longer to go!

## MALT

Opening a tin of Malt Extract and catching a whiff of that malty sweetness I was instantly transported back to my schooldays in the 1950's. I can recall Mum lining all five siblings in a row before school and giving us all a tablespoonful of cod liver oil and malt extract, this was supposed to "build us up" and ward off colds and flu. It was a popular dietary supplement at the end of WW2 and A.A. Milne wrote about this magic elixir as Kanga dosed up Roo and Tigger with "strengthening medicine" in "The House at Pooh Corner".

Malted grains have been used as an ingredient for beer for centuries, and the process begins by drying cereal grains, barley being the most common with wheat, rye, oats and rice also used. The traditional spreading and drying of grain in Malt Houses began in Australia with the arrival of early settlers and convicts, one can imagine the hardship of those early days and a nice cold beer or two was no doubt a welcome sight after a hard day's work. Thirsty West Australians were supplied with their beer from a steady supply of malt produced in Northbridge by the Stanley Brewing company established in the 1850's. David Harwood, a young brewer and businessman purchased the brewery in 1877, he ran it until it was sold in 1882 to the Swan Brewery. He founded a new brewery in the 1890's in West Perth and purchased a block of land on the corner of Palmerston and Stuart Streets where he set up the Perth Pneumatic Malting Company, building a large red brick warehouse and malt silos. Malting operations ceased in the late 1990's and the property was redeveloped with the retention of some of the original structures. Now known as "The Maltings", it consists of 137 apartments, town houses and a museum, it won a national award for the best urban renewal project because of its ability to blend heritage and history with modern living.

The sweet syrupy malt we use for cooking is made from roasted malt barley, William Saunders developed the now iconic Saunders Malt Extract in the late 1800's in Melbourne and it is still Australian made and Australian owned. It is a completely natural product with no artificial colourings, flavourings or preservatives. It has long been recognized as a natural source of concentrated energy and contains carbohydrates and proteins that include amino acids, vitamins B1, B2, B3, B6 and B12. It can be used as a food supplement, malt drink, topping, spread or flavouring in bread, cakes and puddings

### Liz's Kitchen Rules

#### MALT LOAF

Ingredients: 150ml hot black tea, 175g malt extract, 85g dark brown sugar, 150g sultanas, 150g raisins, 2 large eggs beaten, 250g plain flour, 1 tsp baking powder, ½ tsp bicarb soda.

Method: Heat oven to 150C, grease and line a large loaf tin. Pour the hot tea into a mixing bowl with the malt, sugar and fruit, stir well, then add the eggs. Sieve in the flour then the bicarb soda and baking powder, stir quickly and pour into prepared tin. Bake for 70 minutes or until firm and well risen. If desired brush with a little more malt to glaze while still warm, leave to cool and then remove from tin. Serve sliced and buttered with a hot cup of tea or coffee, the perfect comfort food for sitting beside the fire on a cold wet morning



## School Holiday Activities

If the much needed rain comes along during the two weeks' holiday, parents will very likely be needing some indoor holiday action. Screens are always an option, but something a little different is on offer at the Manjimup Library, and Fiona at Wicked Wares is contemplating setting up some art/craft projects for the holidays too.

The Library have a week's programs organised, Monday 3<sup>rd</sup> July to Friday 7<sup>th</sup> July, with something different on offer each morning. The first four days are for ages nine and over, but Friday the bead workshop is open to all ages, with a parent needing to remain with the under 9 years. Having seen the planned projects we think all kids would love to take part, there's zentangle, embroidery, scrapbooking, mosaic, Hama beads. Take your pick, the costs, with all materials supplied range from \$7.50 to \$10.

Wicked Wares recently held a successful rock painting workshop in the Timber Park which sounded like heaps of fun. We suggest you drop in and have a chat to the Wicked ladies and see what is going to be on the drawing board.

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## ON A HIGH

Two of the bytes team ventured out of their comfort zone back in April with a trip to Sydney, a lot of walking, talking and eating was done amidst all the sights and sounds of the city, but the highlight of the trip was definitely the Harbour Bridge climb.

Excitement was mounting as we arrived at the Cumberland street office, we booked in and were advised to eat a light meal before we climbed, so with a couple of ham and salad sandwiches inside us we waited in the café for our group to be called.

We had forms to fill in, were breathalysed and given secure lockers to stow our gear in, no cameras, mobile phones, watches etc allowed, spectacle wearers were provided with a safety strap, it gets windy on the top! We formed a circle and introduced ourselves, of course we were not surprised to discover we were the oldest ones there, but somewhat mollified when our guide Dean informed us that the oldest person to climb was 100, we were tempted to book a date in 30 years to try and beat that record, but only for a second. Eventually we were presented with suits to wear which I can only describe as grey long-sleeved onesies, being somewhat vertically challenged we had to hitch ours up around our waists with our climb belts, then we were clipping on our headsets and testing our mettle on four flights of steel ladders.

Having got through that, we attached the sliders on our climb belts to the safety line and feeling like Edmund Hillary about to climb Everest we set off. The climb itself is not that arduous if you have average fitness, can walk 1.75 kilometres and are able to climb ladders, there are plenty of stops along the way to admire the views and for guides to give some interesting facts about the bridge. We learnt that construction started in 1923 and finished in 1932, the bridge is 1149 metres long and is the tallest steel arch bridge in the world, being 134 metres from the top to the water line.

And all too soon that's where we were, right at the summit, it was a beautiful sunny day and the views were fabulous, the Opera House to the right and Admiralty House to the left of the harbour, we watched a large ship sail under the bridge and there were plenty of ferries busily carrying passengers from one side of Sydney to the other. A pause for photos at the top and then across the arch for our descent down the left-hand side and more lovely views over the city.

We were still buzzing as we stepped out on to Cumberland Street, would we do it again? Yes, definitely 2047 here we come!

