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FREE

Issue 5 - October 2014

# Manji Cafe Bytes

Do you remember this Manji  
business from 1979 ?

**Siam Studio**  
For  
★ CHILD STUDIES  
★ STUDIO PORTRAITS  
★ PASSPORTS  
★ WEDDING COVERAGE, etc.

AND AT THE SAME ADDRESS -

**Jays Hairdressing**  
P.O. Box 394,  
Manjimup. 33 Rose Street,  
Manjimup, W.A., 6258  
Phone 711 774 : A/h. 711 182



Native Wisteria  
(Hardenbergia Violacea)  
Manjimup Timber Park (L.Coley)

*Welcome* once again to our newsletter.

Here we are at October already, and enjoying the beauty of Spring all around us. (Those of us who don't suffer from hay fever that is.)

We continue to enjoy hunting for stories in the community, and hoping they are of interest to readers. If we haven't covered any subjects that we should, we would welcome suggestions, so please don't hesitate to contact [manjicafeytes@gmail.com](mailto:manjicafeytes@gmail.com) You can also pop into the Manjimup Resource Centre with suggestions - they are our sponsors - a great team to work with - and we know you will find a smiling face if you drop by with a story to tell.

We will soon be on the look out for sparkling Christmas tales, so if you know of any unexpected places that Santa might be visiting, please let us know.

And don't forget the newsletter is available online at <http://www.manjimup.crc.net.au/>



Tea Tree  
(Leptospermum)  
Manjimup Timber Park (L.Coley)

## WESCARPADE 2014



Camp Quality WA has brought optimism, support and laughter into the lives of many families and children learning to live with cancer throughout Western Australia. They rely on community and corporate fundraising to support Camp Quality programs and one of these events is the WesCarpade outback adventure which is held in August each year.

Wayne "Marron" Hughes, a Manjimup local, has been a keen participant for the last three years and has recently returned from the 2014 trip which began in Kalbarri on the 3<sup>rd</sup> August and ended in Dampier on the 9<sup>th</sup> August.

The cars, with teams suitably attired in their theme costumes, along with the Camp Quality Puppeteers, visited local schools along the way and were given a warm welcome. The route this year included some larger towns such as Gascoyne Junction, Newman and Marble Bar.

As all vehicles must be at least 20 years old and are expected to navigate bush roads and tracks, it is only to be expected that there will be breakdowns along the way. Wayne's team, the Clown Car, was one of the casualties this year, however due to the support of a mechanical back-up crew, repairs were carried out and they were able to complete the journey.

Apart from having a very good time, a lot of money is raised for this worthwhile cause with almost \$300,000 banked for 2014: the money remains in Western Australia and will help to support up to 70 WA families this year.

You can check out the website at - [www.mycampquality.org.au/wescarpade/home](http://www.mycampquality.org.au/wescarpade/home) - follow the prompts if you would like to make a donation to a team or car or direct to Camp Quality.

I'm not sure what's planned for next year but I'm pretty sure that Wayne and the Clown Car crew will be setting another fund raising goal and heading off on another outback adventure in August 2015!

**Photos** : Courtesy Ashley Pearce, Regional Media Specialists

**Clowns** : L-R : Karl Petersen, Chris Mills and "Marron"

## BRANDON STRIKES A BLOW



They say axemen are born with axes in their hands, and I think I can say that Brandon definitely was. From the age of three he tried to chop the wood for me. One day he thought he would help chop some sticks, and I was in the middle of unpacking house - we had just shifted. So he got his one year old brother Bryce, to hold the wood while he chopped. Lucky for both of them the axe was very blunt - Brandon chopped Bryce's left hand and damaged the knuckle on his first finger, and now Bryce still has a damaged finger.

But with that said I am very proud of our two boys. They took up competitive log chopping when they were 12, but started learning at home when they were about 9 or 10. Their father wouldn't let them compete until they could chop really well, which was a good thing, as they struggled because at that time there were no other juniors, so they were chopping amongst the adults. Brandon struggled with it for about four years, at which time we went on a log chop trip to Tasmania and chopped over there for ten days. He picked up some good tips from a lot of the best from Victoria and Tasmania, and because the wood was soft it was a lot easier.

When we got back Brandon seemed to take off really well in his chopping. He has won Junior Axeman of the Year several times; Novice Axeman of the Year; and represented WA in the Under 18s at the Royal Adelaide Show in 2012. He did well in South Australia, and then when he came back to WA, he also did well at the Perth Royal Show by getting the most points in the Open Cutting. He proceeded to have a really good year and became Western Australian Axeman of the Year, and runner up Champion of Champions for the 2012/13 season. This was a really good effort because he hadn't yet turned eighteen and had achieved that title which I don't think an Under 18 has done before. He has only had one little mishap, when he chopped the tip of his toe off in his shoe at the Harvey Show four years ago and the Doctor sewed it back on.

**Tracey Bingham**

**Photo** : Brandon in action at the Dinninup Show (courtesy Tracey Bingham)

## COFFEE CHAT SUBJECT

in case you run out of things to talk about, or you are on your own needing something to challenge your mind

If you could spend a day, week, perhaps forever, in a movie, or TV programme setting, which would you choose? Suggestions to get you started: The Sound of Music. Jurassic Park. Jungle Story. Pirates of the Caribbean

The Noongar word for this month is

## KAMBARANG

October & November : the wildflower season

One of the six Noongar seasons

(Kaartdijin Noongar Noongar KnowledgeSouth West Aboriginal Land & Sea Council)



Manjimup

Community Resource Centre

*Your local connection*

## WHO WOULD KNOW ?

How many Manjimup residents are aware of the history of the area that is now known as Manjin Park ? The relatively recent railway depot and office is probably kind of common knowledge, but years ago alongside the rail lines was something that created a very different scene.

After World War II, between 1947 and 1952, over 170,000 displaced persons arrived in Australia. Many of these were Europeans, anxious to leave behind the turmoil that the war had caused, seeking a new life with new opportunities. Some of these families came to our area and were employed on the railways, with their first home being tents in the railway yards area, around about where the beautiful autumn trees are now planted. These unfortunate people, grateful to be away from the memories and the torrid results of the war were hard working, and they put their best effort into every opportunity that came their way. A local man who was a young sales clerk at Foy and Gibsons in those days assured us "They were very well respected in the community", which is refreshing to hear amongst the racism that we notice at times nowadays. Other towns had similar camps near the railway depots with one very large camp at Northam, and most are recorded in the Railway Department archives, but one of the past migrant camp residents told us that Manjimup was never officially registered.

Found in Trove was this item from "The West Australian" Thursday 15 September 1954 :

*Dwellings on railway property in Manjimup, Pemberton and Northcliffe were in worse condition than native camps in the south west, Health Inspector Mr J Ellson said. The Manjimup Road Board warned the WAGR that the buildings will be condemned unless prompt improvements are made.*

*Mr Ellson said people were living in appalling conditions which were a disgrace to the town and the district. It was suggested barracks be erected in the three centres as soon as possible.*

*In Manjimup there are 6 families, with 12 adults, 11 children living in tents with crude shelters with a stove and a food safe. A cold shower the only bathing and laundry, and three pan lavatories were within 15 feet of the tents.*

When Manjin Park was officially opened in 2003, the Manjimup Shire Council was approached with the suggestion that a plaque might be installed in recognition of the Migrants' camp. This wasn't done. There are not many of the migrant families still in the district, so perhaps there is a need to compile some kind of record before it is forgotten ? We would be very happy to hear from anyone in the community who has any photos, or memorabilia of this part of our history.



All the speedway fans out there will get their fix when the Speedcar Pro Series roars into life on November 2<sup>nd</sup> out on Middlesex Road, the home of Manjimup Speedway since 1972.

President Jack Favero and Vice President David Fall along with their committee and the help of volunteers have spent the off season upgrading the Grandstand and getting the track into tip top condition for the 2014/15 racing calendar. At 585m on the kerb the track is one of the largest in Australia and the clay surface ensures exciting racing and record breaking lap times.

There will be some American accents in town next January when Manjimup Speedway hosts a round of the USA Late Model Invasion Tour, which always provides some sensationally fast racing from these professionals, as they compete against some of the best Late Model drivers in Australia.

Once again local competition will be well represented at meetings in Street Stock, Production and Junior divisions as they battle for the chequered flag against visiting drivers, Manjimup Speedway Calendar for 2014/15 features the following:

November 2<sup>nd</sup> 2014 – SPEEDCAR PRO SERIES

November 15<sup>th</sup> 2014 – FORMULA 500'S

January 25<sup>th</sup> 2015 – USA LATE MODEL TOUR + STREET STOCK STAMPEDE

February 21<sup>st</sup> 2015 – 360'S

March 14<sup>th</sup> 2015 – WA SUPER MOD TITLE

Don't miss all the thrills and spills, get out to the track and support the Club and help make Speedway 2014/15 the best season yet!

Check out [www.manjimupspeedway.com](http://www.manjimupspeedway.com) or visit on facebook.

## SERENDIPITY (The name says it all)

N : Faculty of making happy discoveries by accident  
(coined by Horace Walpole)



"If you want a good laugh, you should get one at Serendipity, because the ladies are always happy and cheery".

Serendipity first opened on 1<sup>st</sup> January 1984 at Karri Arcade (now Garden View Court) before relocating to Brockman Street in 1986 under La Scala Restaurant, and then finally settling in its current location in Giblett Street around 1989 because of its good position.

The shop, owned and operated by the lovely Betty Namnik (pictured above), started off with one little stand of earrings. Then followed one rack of fashion. Serendipity has always sold cane ware, second hand books, camping gear, religious goods and a wide range of other goods.

Serendipity is well known in the town and region. "Facebook has a good impact" Betty said. "We try to move with modern advertising".

"We try to move along with the times, always looking for new ideas, and we try to keep the shop looking bright, full, and happy".

Someone once described Serendipity as "a hidden treasure trove". Never a truer word has been spoken !

## MANJIMUP SUFFOLK LAMB

Spring has arrived at last and what better way to greet it than a Saturday morning trip to the Manjimup Farmer's Markets. Jim Walker's stall was attracting customers eager to purchase the delicious lamb grown locally on the family farm near Manjimup. I had a chat with Jim, and he and wife Stephanie provided the following information about their products.

*The traditional black-faced breed of Suffolk sheep are known for producing meat that is heavily marbled and bursting with flavour while remaining tender throughout the cooking process.*

*Manjimup Suffolk comprises a small flock of sheep with some of the best eating quality breeding in Australia. The animals are free range and are raised and handled with care so that their meat is superb. Lambs are provided green feed nearly year round, with some supplementary feeding during the dry times to keep them healthy. They are offered grain towards the end of this process so that the meat produced is extra tender.*

*Due to a split lambing season, lambs are available throughout the year. Sales of a range of cuts, BBQ and flavoured sausages are available at the Manjimup Farmers Market and also direct farm sales for bulk orders. Manjimup Suffolk prides itself on providing premium quality, tasty lamb. We love the breeds which despite their Houdini tendencies have an extremely high cuteness rating!*

*Our family has been farming in Manjimup since the 1940s. As post WWI migrants, Jim's grandparents originally settled at Jardee and worked in the timber mill, until they had saved enough to buy the home farm on Seven Day Road. Over the years the farm has evolved from Granddad's small dairy which supplied the neighborhood with milk to tobacco and potato growing, vegetables and apples. In the 1970s we ran a small flock of black Suffolk sheep but then moved into merinos as we increased our land. With the fourth generation now on the land, together we produce fruit, Angus cattle, Wessex saddleback pigs and Suffolk sheep. We like to grow things that taste good – if it's not good enough to feed our family, we don't grow it!*

### Liz's Kitchen Rules

### BUTTERFLY ROAST LAMB

Preheat oven to 200C. Brush a little olive oil over the lamb and season to taste. Heat a large pan and sear the lamb on both sides, transfer to a roasting dish and cook in the oven 40-45 minutes or until done to your liking.

I served it with baby potatoes tossed in butter and chopped mint, fresh peas and asparagus, julienned carrots and light gravy made with a little flour and water added to the roasting dish juices.

Fresh, simple and a delightful way to celebrate the warmer days ahead, call in and see Jim next time you are at the Markets and you too can have your own taste of spring!