Welcome to our October newsletter, the year is marching along steadily as we hurry through the months.

Manjimup Shire’s 2017 Local Government Election day is on Saturday, 21 October 2017 and for the first time we will be voting by post. Don’t forget to post your vote early, and have your input to our local Shire.

We always welcome your ideas at manjicafebytes@gmail.com and copies are also online at http://www.manjimupcrc.net.au

PAT ELLIS - 41 YEARS OF LOYAL SERVICE

Some Bytes readers will have had family generations pass through the Manjimup Primary School under the care of Teachers’ Aid Pat Ellis. We consider Pat to be in a class of her own and asked her if she would be willing to contribute to our newsletter, and we are delighted to share what she wrote.

I was born in Bunbury on the 1st of August 1935, the only daughter of Jack and Dulcie McNally. We lived in Capel until I was four years old then moved to Manjimup. I went to the old Primary School until about aged nine, then to St Joseph’s Convent until I left school at sixteen years of age. My first job was in the office of Manjimup Co-operative under Ron Buege, who taught me all I know about office work. A couple of years later I went to work at Foy and Gibson’s, then joined the R I Bank – now Bankwest - in Pemberton. While there I met Ray Ellis and we married in 1957, we left Pemberton in 1965 when Ray started working at Muirs’ Garage, now Nissan Ford. We had four children while in Pemberton – Lynette, Karen, Gavin, Janine and then Brad was born in 1966 in Manjimup, and he now lives in Pemberton.

I was on High School committees as the family grew up and through my sister in law I gave up playing hockey when I was 66.

Eventually this changed to three hours every morning which means children are entering Year 1 with more knowledge at and there is now a three year old group, two primary full time.

Since 2011 I have done 200 hours a year, which suits me as it gives me free time to do other things in the afternoons.

I have seen many changes in the education system. Children are starting school at an earlier age and are expected to attend pre-primary full time. Kindy has changed from being a play group to a more formal format and there is now a three year old group, two hours one morning a week which means children are entering Year 1 with more knowledge and are more prepared for formal learning. Over my 41 years of service, children have changed quite a bit, they are more confident and speak up for themselves, more so than in my early days. I believe teachers are now under a lot of stress because of the demands of the job. Something else that is new, we supply breakfast for those students who have not eaten before leaving home.

I have been on my own for 4½ years and lead a very full life. Since 2011 I have done several trips overseas, to England, Ireland, Scotland, Canada and Alaska. Also I have done several trips within Australia.

So is Pat’s 41 years of service with the Education Department a record, continuing on as she has into her senior years? We refrained from asking if she is considering retirement any time soon, we will just have to wait and see. Congratulations Pat, at 82 years of age this would surely be a record!

MANJIMUP WOODTURNERS

The Bytes team spent an interesting morning with the woodturners group at the Timber Park last month. It was a hive of activity with lathes and saws buzzing in the background, we were fascinated by the different types of timber on display, (mostly locally sourced), which included wattle, mandarin, banksia, sheoak, jarrah and blackbutt, really too many to name, but how lovely they all looked after being burnished to a wonderful sheen which brings out the grain and colour of the wood.

There was a good range of gifts available to purchase including pens, pizza cutters, knives, bowls, buttons and quirker items such as bird feeders, mushrooms and Christmas trees. And for those that love their pond, there were spurtles available and any Scot will tell you that you can’t make decent porridge without this essential tool. The spurtle is used to prevent lumps forming in the porridge as you stir the pot whilst cooking, the shaped end fits neatly in your hand and the smooth rounded end is placed in the porridge. Just remember to always use your right hand and stir clockwise “Least you invoke the devil”, you have been warned!

Gifts can be made to order and once a year the group has a visiting wood turner to give a talk and demonstration. Workshops are held every 2 years on a weekend in March, demonstrations at the Town hall on Saturday and workshops at The Shed down at the Timber park on Sunday, make a note to check the next one out in 2019. You can also see them in action at Manjimup Cherry Harmony Festival and the Quinlinup Markets.

The Manjimup Woodturners belong to the Wood Turners Association of Western Australia and all equipment belongs to the association, they have been located at their present premises for the past 17 years and have 19 members, 3 ladies are among this talented group and there is always room for more. The two current oldest members are 87 and 86 so age is no barrier, young and old are always welcomed, membership of the group is $60 per year. The group meets at The Shed, Manjimup Timber & Heritage Park, Wednesdays and Thursdays 10.00 – 2.00 and Sundays 11.00 – 3.00.

For further information: Contact yvonne.pegrum@bigpond.com

THUMBS UP

Thumbs Up to the Rotary Club, in conjunction with Manjimup Shire for the fantastic Annie McKay presentation, this year we were fortunate to be able to hear a very interesting address by Dr Karl O’Callaghan, recently retired Police Commissioner.

We are thankful to have the opportunity to hear such wonderful speakers – always followed by a delicious supper.

Thumbs up also to Warren Arts Council President Mary Nixon, and her team, for another successful Bluegrass Festival, with 55 musicians, some travelling from as far as Shark Bay to attend the event, putting Manjimup on the International Bluegrass music pages. Well done Mary, your hard work was rewarded, bringing the joy of music to town.
Jaycees Park fades into Manjimup History

With the recent clearing of the block behind the police station in readiness for an accommodation investment setup, we thought it might be timely to remind everyone of the history of Jaycees Park.

The Jaycees club (known as a chapter), started here in Manjimup around 1970, before disbanding in the 1990s, the name Jaycees being an abbreviation for Junior Chamber of Commerce. The first Jaycee chapter in Australia was founded in Perth, in 1933, offering membership to young blokes, for 85cents per jar. An imported peeling machine proved to be a little rough and often the skills required to access the online services are taught at CRCs.

Regional CRCS also significantly contribute towards alleviating the negative effects of rural and remote isolation. It has been said that some of their services are no longer needed as most people have access to the internet. This is not so in all of country WA and often the skills required to access the online services are taught at CRCS.

The National Party are promoting “Support Our CRCS”. If you would like to show support for your CRC you could download and sign the petition at http://bit.ly/2xBP68

ONIONS

Love them or hate them, onions in one form or another are one of the most widely eaten foods on the planet and have been bred and cultivated for at least 7,000 years. The Allium family includes garlic, leeks, chives, spring onions, shallots and onions, the most widely grown being Allium cepa, the common onion, and they have a long history. Traces of onion remains have been found in Bronze Age settlements that date back to 5000BC, whether they were cultivated or not we don’t know, but there is evidence to suggest they were cultivated some 2000 years later in Egypt. They were revered in ancient Egypt, the spherical shape and concentric rings being viewed as symbols of eternal life. The ancient Greek athletes ate quantities to lighten the blood, Roman gladiators were rubbed down with them to firm their muscles and in the Middle Ages people paid their rent with them. Doctors used them to help with infertility in women, to facilitate bowel movements, relieve coughs and headaches, to reduce hair loss and they were good for snakebites as well!

The stinging sensation that makes us shed tears when peeling onions is caused by the release of a volatile gas, syn-propanethial-S-oxide, this stimulates nerves in the eyes leading to the creation of that uncomfortable sensation.

Fresh onions are plentiful at this time of year as harvest time in the south west occurs around October to December. If you plan to grow your own next year, the best time to plant is between March and June, prepare a bed with friable soil, a little compost and a sprinkling of lime. Dig a shallow trench, about the depth of your index finger, lay seedlings root side down on one side of the trench, (about an onion width apart), and backfill with soil. Onions do not like being overfed or watered so a light application of a weak seaweed solution once a month may be all that is necessary. They usually take between 100-120 days to mature, depending on the variety, plant some and by this time next year you will be crunching on your own fresh onions. Good varieties are Brown Onions: Creamgold, strongly flavoured and among the most widely used for cooking. Red Onions: Redshine and Redwing, sweet tasting and crunchy in salads, White Onions: Bianca and Gladiolan White are among the best for cooking.

High in Vitamin C, onions are a good source of dietary fibre and folic acid. They also contain calcium and iron and quercetin, (one of the antioxidant compounds). Perhaps they do hold the secret of eternal life!

As we are featuring the Manjimup Jaycees chapter this month and the successful Yumionic project, we have included Nancy Jones prize-winning pickled onions, they are sure to taste just as good today as they did back in 1980.

Nancy’s Pickled Onions

Cut off ends on onions (small amount), and peel. Put sugar and salt in equal amounts in a dish, rub onion into sugar and salt mixture and pack into bottles. Place 1 tablespoon of salt and sugar into the bottles, some whole cloves and pepper corns, then cover with half brown vinegar [not spiced] and half white vinegar. Leave for two weeks and enjoy!

TRICK OR TREAT

If you open your door on Halloween to Darth Vader, a small Goblin, Superman or a Witch or any other oddly dressed character yelling trick or treat, chances are it is local children out trick or treating.

This has been a regular occurrence on the 31st October since the late 1920s in America and around the 1980s in Australia. Would it surprise you to know that the origins go back a lot further than that? All the way back to the Celtic festival of Samhain in fact, this was held on the 31st October 1st November to mark the beginning of winter. The Celts believed that on that night the souls of the dead came into our earthly world to be appeased with offerings of food and drink. It was believed that impersonating the souls of the dead and receiving offerings brought good fortune and protection from the spirits.

Poor people in Middle Ages Britain and Ireland would go “Souling” on November 1st, this was going from door to door and asking for food in return for saying prayers for the dead on All Souls Day (November 2nd). “Guising”, the custom of wearing costumes, masks and other forms of disguise began in Scotland in the late 19th century. This was a belief that by dressing like evil spirits it prevented them from doing harm, they carried lanterns made of hollowed out turnips and would ask at various homes for treats, such as fruit, cakes or money.

Immigrants brought these customs to North America and now it appears to be a world-wide phenomenon and certainly big business for the Confectionary and Costume makers. Colours for Halloween are green, orange, grey and black, symbols include black cats, bats and spiders, popular costumes include ghosts, skeletons, witches and wizards.

It is traditional to leave a pumpkin or Halloween decoration outside if you wish to reward the trick or treaters or simply leave your offerings at the door for your scary visitors otherwise risk a trick, it’s up to you!

Contributions: manjic@bytes@gmail.com  Editorial Responsibility: Rae Starr (08) 9777 2774  rae@manjimup.org.au Funded and Printed by The Manjimup Community Resource Centre.