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Issue 22 March 2016

Manji Cafe Bytes

SAYING FOR THE MONTH

Procrastination is the art of keeping up with yesterday.

Don Marquis

CHAT SUBJECT

If you could meet anyone from the pages of history. Who would it be?



Welcome to March, and to autumn. Where did summer go we are wondering, and what a mixture of summer weather it was. We will soon be feasting our eyes on Nature's beautiful colours all around us, and with great relief we will be saying farewell to those hungry March/Marsh flies who spoil our outdoor events around this time of the year. Don't forget the Warren District Agricultural Show will be held on the weekend of March 11th and 12th. There's a very busy band of people working hard as this goes to print to provide us with some great entertainment. Stay safe on the busy roads at Easter. And remember, we always welcome your ideas at manjicafeytes@gmail.com and copies are also online at <http://www.manjimup.crc.net.au>.



A reminder of that terrible experience last summer.

THE NORTHCLIFFE FIRES

The summer has been hot and dry
This day the clouds gather in the sky
A storm hits the town
Big drops of rain fall to the dry ground
The lightning sends out its jagged arms of light
And the thunder roars shaking the ground with all its might
A short heavy shower.
All this in less than half an hour

Lightning strikes and a fire burns.
What can we learn?
The fire quickly spreads
We consider its consequences with dread
Windy Harbour, Northcliffe and Pemberton are under threat.
Northcliffe evacuates
What is their fate?
They have little time to gather treasured things
Or give their family a ring.

Fire fighters gather their forces
They plan their course
A variety of flying machines are on the scene
With those on the ground they work as a team

The winds give the fire its power
It gathers its pace by the hour.
Windy Harbour, they back-burn.
The fires are concerned.

After a number of days
Hard work and persistence wins the way
90,000 hectares burnt
What have we learnt?
Prescribed burns a necessary preventative
If in this country we want to live.

From the blackened landscape new growth arises
Nature has many surprises.
We must care for this land
Studying it ways so we understand.

Dawn Hargrave
28/3/2015

Well Done!

Thumbs Up! Most groups will tell you that volunteers are a little thin on the ground nowadays so it is wonderful to hear about the generous hard working Lions Club members who toiled for many hours as volunteers, collecting fire wood to raffle for the Yarloop residents who lost their homes in the recent fires. They do this for other good causes through the year as well. Hats off, and thumbs up, to those guys.

Volunteer Opportunity Development Service

The VODS at Manjimup Community Resource Centre offers a number of volunteer options for those looking for avenues to community involvement. There are many reasons to volunteer, for some it is simply to give to their community whilst for others volunteering presents a prospect to meet people and make new friends. Statistic show that whatever your reason for volunteering' the act of volunteering improves a person's all round health.

Currently there are opportunities to work with children, in aged care, in the natural environment, with the Manjimup Community Garden and many more.

Please contact Rae Starr at Manjimup Community Resource Centre on 9777 2774 to make an appointment to discuss your options.



Toe Tapping is Returning.

The Warren Arts Council members are warming up for another Bluegrass and Old Time Music Weekend. The last one was in 2014 gave many of us an introduction to the good time feel of Bluegrass. And it is now time to start working towards this year's event.

The weekend is set for September 30th, October 1st and 2nd. Manjimup will be hosting the Davidson Brothers from Melbourne as the feature group this year, they are sure to be the same fun and entertainment value as the 2014 group, The Company.

So keep an eye out for promotions over the next few months. Facebook fans will find a Manjimup Bluegrass site and seeing as one of Café Bytes yarn spinners is the secretary of Warren Arts Council, you can make contact directly via manjicafeytes@gmail.com.

Perhaps you might like to be involved in the planning? Anyone interested in checking out the weekend's progress will be most welcome to drop in to the next of the planned monthly information get togethers, on March 17th, at the Round House, 5.30 pm. Come along for a chat and a free cup of tea - with no strings attached!

PARSLEY

This humble plant is probably one of the most well-known of all our garden herbs and grows prolifically at this time of year, its bright green leaves just perfect to garnish a simple dish and make it special. If you are not lucky enough to have a patch of your own it is readily available in the shops.

Parsley (*Petroselinum crispum*) is a native of the central Mediterranean region, it grows wild in many parts of Europe and is widely cultivated as a herb. It has many culinary uses giving a fresh flavour to rice and pasta dishes, is often added to soups and stews as part of a bouquet garni, many Asian dishes are served with fresh green parsley and a main ingredient in a white sauce served over fish or corned beef.

It is quite easy to grow, like most herbs needing a well-drained soil in a sunny spot although a little afternoon shade during the hot weather will keep it growing well. It grows best from seed as it is not keen on being transplanted, seed can be slow to germinate (between 4 to 6 weeks), and if sown in early autumn will reward you with a nice healthy crop when the weather warms up in spring. There are two basic varieties of parsley: flat leaf and curly leaf, the flat leaf (Continental or Italian Parsley) has the strongest flavor and both grow well in the south west.

Did you know that this little plant is packed full of vitamins? It is an excellent source of Vitamin K and Vitamin C plus Vitamin A, Folate and Iron. And if that’s not enough chewing a leaf or two will get rid of the dreaded garlic breath, a bonus indeed for the garlic lovers among us.

My husband reminded me of this old recipe that his mother and grandmother used to make and we still bake it.

Liz’s Kitchen Rules

PARSLEY PASTY (OR PIE)

Ingredients: Short crust pastry to suit a 25mm to 30mm pie dish, non-stick is best plus 2 big handfuls of curly parsley, 2 rashers bacon and 4 eggs.

Method: Heat oven to 180degC. Cut one round of pastry and fit in the bottom and sides of the dish leaving some overhang.

Fill with chopped parsley and chopped bacon, mixing evenly, pour over beaten egg to which you can add a little milk if you wish, add pepper to taste. Top with pastry and seal edges with fork, make slit in middle of top for vent, and brush over with a little egg wash.

It will need about 40 to 45 minutes in the oven, the egg should be set well and the pastry golden.

This is delicious served warm with a green vegetable of your choice or cold with a salad, it is also great for picnic lunches, not just a garnish but a delicious meal as well!



EASTER SUNDAY MARKETS

The Manjimup Sunday Market falls on March 27th which is Easter Sunday, and all you collectors and hoarders of treasures of various kinds are invited to set up a stall and offer your treasures the chance of a new home.

If you are a regular stall holder at the markets and want to trade indoors please book early! Regulars do not need to complete the application form - just book in. If not a regular, it is an easy process to book and complete the paper work. See Mary at ManjimUP-CYCLING - at the northern end of Giblett Street.



Come Together

On March 18th we’re being offered a fantastic opportunity to ‘Come Together’, at the Manjimup Golf Club, just like the Beatles song suggested, where there’ll be a fun night on offer with local musicians banding together to bring us a selection of Beatles music in a Tribute to the Beatles. Surely there isn’t anyone who doesn’t love the Beatles?

Through history there have been composers whose music has lived over the centuries, the Beatles rather irreverently making reference to two of these in their song “Roll Over Beethoven” (and tell Tchaikovsky the news). Perhaps it’s possible that the Beatles music will live on way after we have left the scene, maybe for as long as those Classic masters of previous centuries. So let’s enjoy a live performance of today’s classic music.

For \$35 the Manjimup Golf Club ladies will provide a meal of their usual high standard from 6.30pm onwards, and from 7.15pm till around 10.30pm or so you’ll be entertained by our highly talented locals. Performers include Peter Gary and Tony Serafini, Gavin and Val Adams, Greg Butcher, Steve Miolin and Anne Telfer. If you have been to previous nights at the Golf club you will know what a great night it is going to be. If you haven’t been yet, it’s time you did! And you might just be lucky enough to leave with one of the door prizes!

Tickets are available up until March 14th at Manjimup Visitor Centre, limited door sales for catering reasons.



MARCH

March the 1st is the official start of autumn in Australia, the March equinox occurs twenty days later when day and night are finely balanced at 12 hours each bringing shorter days, cooler nights and a good shower or two of rain to bring some relief to our parched lawns and gardens.

Conifers, eucalypts and other evergreens do not shed their leaves in autumn, but the deciduous species do, and we are lucky enough here in the south west to have cooler nights, which bring out the rich reds and yellows that bring an explosion of colour to our landscape. Bulbs which have lain dormant during the hottest and driest months of the year are waiting for the autumn rains to arrive as they put on growth during winter in preparation for spring flowering, always a busy time for gardeners as they roll up their sleeves to take advantage of this change of season.

March, from the Latin *Martius*, was the first month of the earliest Roman calendar. It was named for Mars, the Roman god of war who was also regarded as a guardian of agriculture and the father of Romulus and Remus, the twins who founded Rome. Martius remained the first month until about 153 b.c. when it became the third month after (*Febrarius*) February. Because of its original position as the first month, a number of festivals originally associated with the New Year occurred in March.

Zodiac signs for March are Pisces (Feb 19th – Mar 20th) and Aries (Mar 21st – April 19th). People born in March are affectionate and charismatic. They are very compassionate, honest and reliable, intuitive, artistic and lovers of beautiful things. They have many friends and adapt to their surroundings very easily, they don’t mind taking a back seat now and again and are delightful companions. March Pisceans are gifted with a wild imagination and have an unrivalled talent for storytelling. March Arians bubble with vitality and have a great sense of adventure, they are the pioneers and risk takers. Be careful though they can be sensitive souls and easily hurt by an unkind remark.

If you are a March baby your birth flowers are Daffodil and Jonquil, your birthstone is Aquamarine.

Famous names with March birthdates are authors *Kenneth Grahame* : Wind in the Willows and *Anna Sewell* : Black Beauty, actors *Leonard Nimoy* and *Ewan McGregor*, *Keira Knightley* and *Reese Witherspoon*, musicians *Justin Bieber*, *Keith Urban*, *Lady Gaga* and *Dolly Parton*, three well known footballers *Leigh Matthews*, “*Polly*” *Graham Farmer* and *Tony Lockett*, media personalities *Rick Ardon* and *Cameron Daddo*, *Dick Smith* entrepreneur and store owner.

Songs with March in the title include “Melancholy March” – *Julie London* (1956), “The Ides of March” – *Iron Maiden* (1981), “Late March, Death March” – *Frightened Rabbit* (2013),