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FREE

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Manji Cafe Bytes

Artist : John Duncan

SAYING FOR THE MONTH

Life can only be understood
backwards, but it must be
lived forwards.

Soren Kierkegaard

CHAT SUBJECT

What is the first thing you do
when you wake up? It seems
most of us put the kettle on!

Welcome to our May edition.

With winter fast approaching, and we can't deny that, perhaps it's time to think about settling in front of a warm fire with a good book. Most Manji folk know the pleasure of visiting our Library, with the helpful staff waiting to help. Lately the Library has taken on a new look, and if you haven't been in recently you will enjoy your next visit with the change around, it is very warm and welcoming.

And of course, who would not be aware it's Footy Season, the sounds of the sirens, car horns and cheers echo through the town on the weekend. There's nothing like the atmosphere of country sports, bringing another reason to be happy with the change in the season.

We always welcome your ideas at manjicafeytes@gmail.com and copies are also online at <http://www.manjimup.crc.net.au>.



OUT ON THE STREETS - NAROCKI WAY

Not many locals would know the history behind Narocki Way, but we've done some delving and can share our findings with readers.

The research proved rather intriguing. Waldemar (Walter) Narocki came to Australia in 1902, aged 21, worked in various country areas, and by 1910 he was in Manjimup as we found him listed in the Kalgoorlie Miner, amongst West Australian rifle shooters as a Manjimup shooter. Then there are several notifications of Walter Narocki, newsagent, being electoral officer. In John Steward's book a photo of F Berthold's shop, 1912, is titled as being "Mrs Narocki's, a newsagency, books, music, hairdresser and tobacconist". But as Mrs Narocki had not arrived in Manjimup at that time it would have been Mr Narocki's shop.

In 1913, in the South Western Times there's an application to District Registrar - Walter Narocki of Manjimup to wed Anna Schaefer "now of the high Seas". The intended bride was obviously on a ship heading to WA. Was she a 'mail order bride' or had Walter met her on one of the trips home that we read he had made?

In Trove newspaper records we find that by 1922 the Narocki business was under Mrs Anne Narocki's name, and Walter's name does not appear again. We do know he was naturalized Australian in 1914, but was interned when WW1 broke out and taken to NSW. Where he went to after that is a mystery, but apparently he was extremely pro Germany so perhaps he returned to his homeland.

Mrs Narocki probably could not speak English when she arrived in 1913, but by 1915 she had taken over the business, and continued until around 1950s. Seniors in town remember her shop as being an Aladdin's Cave of everything and anything in haberdashery and small goods, situated around where the Commonwealth Bank is now.

It wasn't until 1951 that she was naturalized, at the age of 70. Then we found in the Metropolitan Cemetery Board records that she died aged 79 at Glendalough, Leederville, a Catholic Aged Care home, which makes a great deal of sense because she was a devout catholic and had no family support here. A local recalls her home as being in Bath Street, and when she died it was full of the unsold shop goods that had been transferred to there.

Anne Narocki was obviously one of our amazing pioneers and Narocki Way being the access road to Manjimup Trading Company could not be more appropriate, as those two names were associated in the very beginnings of our town.



Photo courtesy of Mrs Nora Doust, given to her by Dr Kearnan from the Catholic Diocese records.

Thumbs Up For May!

This month we would like to acknowledge the team at the Visitor Centre, the staff and volunteers who do such a great job as the Welcome face to our town. Plus, as a service to local community they also handle ticket bookings for entertainment events in town. If any locals haven't had a reason to drop in we suggest you do, just to see how our visitors are greeted on arrival. There's also a great range of gift lines and you never know - you might feel the urge to be part of the team of volunteers! Well done Visitor Centre team.

Manjimup CRC Volunteer Opportunity Development Service



National Volunteer Week is an annual celebration to acknowledge the generous contribution of our nation's volunteers. With the theme Give Happy, Live Happy, introduced in 2015, we continue in 2016 to celebrate and explore the research that shows volunteers live happier and healthier lives.

You are invited to attend the 'Step Into Volunteering' session which includes an informative talk by Cathy Dawson of Warren Catchments Council, regarding environmental volunteering and to enjoy a morning tea. **Places are limited please indicate as soon as possible if you are able to attend.**

When: Thursday 12th May 2016 at 10.30 am

Where: Manjimup Community Resource Centre

What: An information session for local volunteers and those wishing to become a volunteer.

Tel: 9772774

Email: rae@manjimup.org.au

Women of Worth

A notice in an empty shop window had us wondering and then on a Tuesday we have seen a chair, with a small round, cloth covered table outside and our inquisitive natures led us to start asking questions. Lorraine Ewing was very happy to satisfy our curiosity with the hope that others who may have been wondering will also be informed.

Women of Worth is a Baptist Church initiative which started around 2 ½ years ago. It is not a religious event, it simply offers ladies of all ages an opportunity to enjoy some company and make friends over a cup of tea or coffee every week. Some refer to it as their women's shed.

There isn't a formal structure on the morning, ladies bring in their crafts or board games, some do ironing for Vinnies, whatever you choose while you enjoy the friendly company. There isn't a membership fee, just a donation box to cover the cost of electricity and tea, coffee etc.

So ladies, if this sounds interesting, you are welcome to join in. Tuesday mornings at the shop with the big Sony sign, two doors from Vinnies, 9.30 - 11.30am.

You can be sure you will be made very welcome, just look for the table outside the shop and step right in.



PICKLES

Pickling began 4000 years ago using cucumbers native to India and was used as a way to preserve food out of season and for long journeys, especially by sea. Salt pork and salt beef were the most common foods for seafarers before the age of steam.

The term pickle is derived from the Dutch word *pekel*, which means brine. In the U.S. and Canada, and sometimes Australia and New Zealand, the word pickle almost always refers to pickled cucumber.

In Britain, pickled onions and pickled eggs are often sold in pubs and fish and chip shops. Pickled herring, rollmops, and salmon are popular in Scandinavia and perhaps one of the most well-known pickles would be Sauerkraut from Germany.

So what's the difference between pickles, chutneys and relishes? Pickled vegetables are normally preserved raw and whole in vinegar or brine. Originating in India, traditional chutney is a sharp, sweet, rich and highly spiced preserve made using a mix of vegetables and fruit which are cooked for a long time. The vegetables and fruit need to be cut into small pieces and the resulting mixture should be easy to spoon and spread. Relishes are made in a similar way but cooked for a short period of time. They do not need time to mature like pickles and chutneys and must be stored in the fridge after opening.

Liz's Kitchen Rules

TRADITIONAL SWEET MUSTARD PICKLE

Ingredients: 2 litres water, ½ cup salt, ½ cauliflower, 4 onions, 1 cucumber, 750 mls apple cider vinegar, ½ cup cornflour, 2 cups white sugar, 1 tbs mustard powder, ½ tbs curry powder, ½ tbs turmeric.

Method: Combine water and salt in a large pot. Finely chop cauliflower, onions and cucumber, add to salt water, mix well and leave to stand overnight. Bring the mixture to a simmer and cook the vegetables until tender, drain and rinse. Place vegetables back into the pot with the vinegar, sugar mustard, curry and turmeric. Bring to the boil and simmer for approx. 20 minutes. Mix cornflour with a little water and slowly add to the mixture, simmer until thick. Place in sterilised jars and seal. Delicious in ham sandwiches!

Want to know more? Book a place at the workshop and you will be pickling and preserving in no time at all.

"Let's Get Pickled" Workshop!

The Manjimup Community Garden in partnership with the Manjimup Community Resource Centre, and led by Stellar Violets, is running an informative and fun food preserving workshop.

Bookings essential as places are limited to 20.

When: Saturday 14th May 2016 from 1pm to 4pm
Where: Manjimup Town Hall Kitchen
Cost: \$10 per participant

BOOKINGS ARE ESSENTIAL:
Tel 9777 2774 or
email: reception@manjimup.org.au to book your place.

This event is made possible by
Grow Together Eat Together funding from
Linkwest for Neighbourhood House Week.



Art Gallery

If you didn't make it to the official opening of the new Manjimup Gallery you will still be able to view the art works "Howard Taylor and Guy Grey-Smith: The Family Collections" until 26th June, as part of the Unearthed Pemberton Festival.

The Gallery is opening on 1st May and will continue to feature changing art exhibitions. This is an exciting new initiative for our town, located in the Library Complex, Mount Street, Manjimup.

MOON MADNESS

This month brings two special moon events, the new moon rising on the 7th May will be at its closest point to Earth and will appear much bigger and brighter than normal, should you be up and about at 3.29am you will be able to witness the rising of this Super New Moon. A normal year has four seasons each with three full moons. This autumn we have four and you've heard the old saying "once in a blue moon", the third moon of the season is known as a blue moon and will rise at 5.14am on the 22nd May, it may not be blue but it will be bright!

It seems that the phrase "it must be a full moon" has been used across the centuries to explain any weird happenings that occur at night. The Roman goddess of the moon was known as *Luna*, madmen were once considered to be moonstruck, hence the term lunatic. Belief in the powers of the full moon was high in Europe in the Middle Ages when humans abroad at night were widely reputed to change into Werewolves or Vampires. However all was not lost, wearing garlic around your neck or hanging it around the front door was said to repel the fiercest vampire or werewolf.

A full Moon is claimed to be the harbinger of a whole lot of human misery, including accidents, assaults, gambling, depression, drug overdoses, natural disasters and a full emergency room at your local hospital. Studies have found that police officers and hospital workers are among the strongest believers in the notion that more crime and trauma occur on nights when the moon is full. So does it? Science says not but deep within us is a primitive urge to believe in the power of the full moon. Maybe it goes back to our ancestors, worship of it has been known since earliest recorded time in the ancient literatures of Egypt, Babylonia, India, and China and it still exists, particularly among certain African and Native American groups. Moon worship is founded on the belief that the phases of the moon and the growth and decline of plant, animal, and human life are related, we still have charts for moon planting today. The Celtic traditions of witchcraft acknowledged the cycles of nature, the lunar phases and the seasons and it was widely believed that witches took to their broomsticks and flew by the light of the moon.

And then there's Moonshine, White Lightning, Hooch or Mountain Dew, illegally prepared homemade whisky, usually made from corn mash and with very high alcohol content. It got its name because it was normally distilled at night by the light of the moon, mostly in the backwoods of Kentucky and Tennessee.

Will you be looking at the moon this month? Your bytes team will make a special effort to take a look at the blue moon, we will be the ones festooned in garlic and sharing a bottle of good old White Lightning, is that a howl in the distance?



MAY

May is the third month of the Roman calendar and is believed to be named for Maia, the ancient Oscan Earth Goddess and an ancient Roman Goddess of springtime, warmth and growth. Her name means "She who is Great", and is related to Oscan *mais* and Latin *majus*, both of which mean more.

The first of May or May Day has been a traditional day of festivities in the Northern Hemisphere as a celebration of springtime fertility and village celebrations include erecting a May pole, crowning a May Queen and Morris dancing. Meanwhile in the Southern hemisphere, May heralds the arrival of late autumn and this is usually the time of year that we see an explosion of colour from the deciduous trees in our parks and gardens before the cold and rainy days of winter set in. Trees guaranteed to give a beautiful display around the South West are Japanese Maple *acer japonicum* (red/orange/purple), the brilliant red of Canadian Maple *acer rubrum*, the golden yellows of the London Plane, *platanus* species and the delicate tracery of the Silver Birch *betula pendula*.

Zodiac signs for May are Taurus (April 21st to May 21st) and Gemini (May 22nd to June 21st). Earth meets Air for those born in May and these individuals can kick up quite a dust storm of activity. Practical Taurus can be recognized by their earthy and realistic approach while quick-witted and expressive Gemini represents two different sides of personality and you will never be sure which one you will face. Both are pleasure loving signs and have been known to over indulge in food and drink, however they will be having so much fun burning the candle at both ends it's probably not going to worry them!

If you are a May baby your birth flower is Lily of the Valley, your birthstone is Emerald.

Famous names with May birthdates are authors *Ian Fleming* : The James Bond series and *Daphne Du Maurier* : Jamaica Inn, actors *Clint Eastwood* and *Gary Sweet*, *Cate Blanchett* and *Jacki Weaver*, musicians *Billy Joel* and *James Reyne*, *Kylie Minogue* and *Stevie Nicks*, three Eagles players celebrate this month, *Chris Masten*, *Nick Naitanui* and *Lewis Jetta*.

Songs with May in the title include "Autumn to May" – *Peter, Paul and Mary* (1962), "My Girl – the month of May" *Dion and the Belmonts* (1966), "First of May" – *Bee Gees* (1969), 5 Days in May – *Blue Rodeo* (1993) and "End of May" – *Michael Buble* (2009).