

TOE TAPPING TIME COMES AROUND AGAIN

So here it is September, and The Warren Arts Council have been busy once again organising a great weekend for music lovers. This is the month when Bluegrass enthusiasts from far and wide gather in Manjimup for the long weekend and music will once again echo through town, Sept 22nd and 23rd.

Workshops will be on offer with guest musicians, the New Macedon Rangers Ashlee Watkins and Andrew Small, joined by Jeremy Marcotte - an American multi-instrumentalist and vocalist, now living in Melbourne.

If you are interested in the workshops you will find all the information you need, and bookings available at <http://www.manjimupbluegrass.com>.

Saturday night in the Town Hall, 7:30PM, these talented musicians will bring a concert with stirring harmonies and driving instrumentals tapping into the essence of traditional American music. Support act for the evening will be the exciting up and coming semi local five piece bluegrass/folk band, Doug & Cletus from Margaret River. You can buy presale concert tickets at iwannaticket.com.au, \$10.70 for students, \$25 adults, or at the door on the night, \$30 adult.

Or perhaps you may like to do some busking? There's already been a lot of interest for informal performing/busking over the weekend. It's easy to register on <https://form.jotform.co>. There'll also be some slow jam sessions to take part in.

A variety of workshops will be on offer:

Saturday 22nd September: Songs from the Mountains with Ashlee Watkins & Andrew Small.

Old Time Piano with Jeremy Marcotte. Banjo with Jeremy Marcotte

Sunday 23rd September: Fiddle with Jeremy Marcotte; Old-Time Claw hammer Banjo with Ashlee Watkins - Learn to build a solid foundation of claw hammer banjo technique; Old-time Country Guitar with Andrew Small - Intermediate to advanced workshop for guitar. Putting it all Together: the String Band with Andrew Small, Ashlee Watkins and Jeremy Marcotte -An intermediate workshop on the roles within an old-time string band.

Monday September 24th: Bass in the String Band with Andrew Small.

You can book online for workshops at discounted price, www.manjimupbluegrass.com or buy at the door.

So Manjimup folk, you'll be hearing a whole lot of toe tapping music on the September long weekend, and getting involved is guaranteed to be fun. You are welcome to pop into ManjimUP-CYCLING and chat to Mary Nixon if you have any questions.

Kathy

REMINDER

Where the blame lies is a mystery, but having heard of a few people who have not received their vehicle and drivers licence reminders, we suggest it would be valuable to note on our calendar when these important licences are due, just in case the reminder does not arrive. It's a very nasty shock to find you are driving an unlicensed vehicle, or do not have a current driving licence.

Kathy

FOOTY FINALS

September is here, and what does that mean for us down in the beautiful lower southwest? Well, warmer weather, wildflowers, longer days and that buzz around town that means footy finals time again.

Those of us looking forward to the rivalry that only small town football can bring will be wearing our team jackets and scarves, you'll find us out at the footy oval supporting our boys and hoping that our team makes it through to the grand final.

The top four league contenders battling it out in 2018 are Deanmill, Imperials, Tigers and Bridgetown.

Good luck to all the teams!

1st Semi Final Sunday 26th August:

Kojonup

2nd Semi Final Sunday 2nd September:

Tigers

Preliminary Final Sunday 9th September:

Bridgetown

Grand Final Saturday 15th September:

Southerners

Liz Coley



Manji Cafe Bytes

Byte sized stories

September 2018, Edition 52



Artist: John Duncan

Welcome to our September issue, and welcome to Spring, which means we have survived another South West Winter. The change of season can be felt in the air and seen in the beautiful blooms that are colouring our days. Unfortunately it seems the drought continues further afield, we can only hope for some rain and resulting crops in those stricken areas. We would all have been very proud of the truck loads of hay that made the journey across the Nullarbor to offer support, it was certainly a heart-warming sight. I am, You are, We are Australians.

HISTORY OF MANJIMUP STREET NAMES,

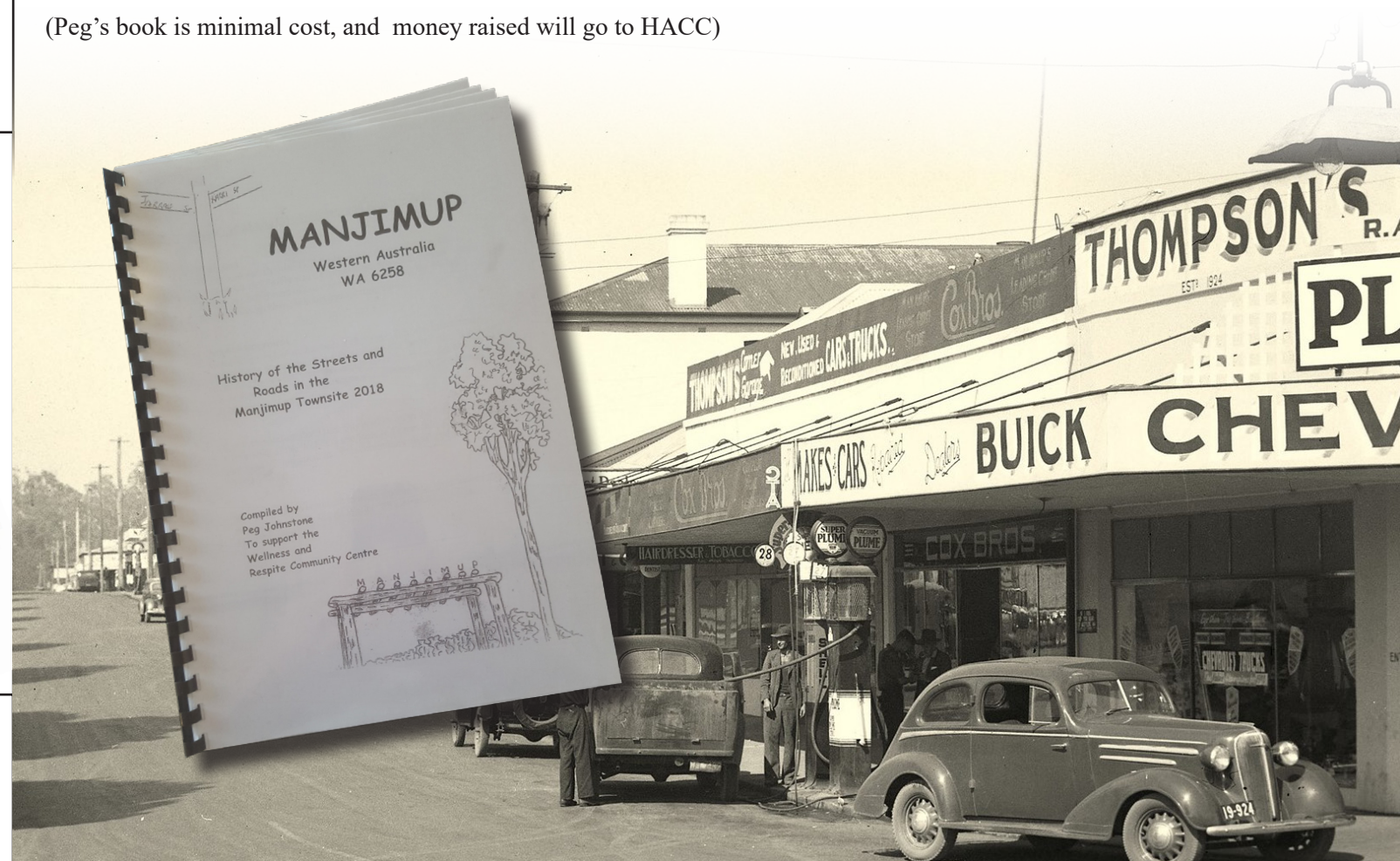
contributed by Peg Johnstone

The history of naming of streets, roads, etc, has always intrigued me. About six years ago when a friend in South Australia showed me a booklet giving the origins of her town's street names, I thought, why couldn't I do something like that for Manjimup. It has been a pleasure, but quite a lot of research. I will appreciate anyone who can tell me of inaccuracies because everyone has a different story.

Because I feel we should all be very proud of the new Wellness and Respite Centre I am pleased to pass this simple compilation of our streets, etc, to them as a fund raiser, being a welcome gift for our locals.

If you wish to purchase a copy they are available from the Wellness Centre, and while you are there, why not ask if you can have a look around our fantastic facility.

(Peg's book is minimal cost, and money raised will go to HACC)



BIG CATS

There has been some talk of big cat sightings recently around the Manjimup area, and once we start discussing this subject it is not surprising to discover that there are many big cat stories out there, both old and new. There have been rumours for years about big cats prowling around our south west, many being blamed for sheep attacks, and who hasn't heard of the Nannup Tiger? There are a number of theories about this one, escapees from a travelling circus, big cats released by US Servicemen and that it is a Tasmanian Tiger (thylacine) which was declared extinct in 1986. Reputedly a circus truck was involved in an accident between Nannup and Bridgetown in 1961 and it is believed that big cats escaped into the surrounding countryside. There were allegations that cougars were responsible for the deaths of around 2000 sheep in the Duranillin area about the late 1970s. The most popular theory is that US Servicemen brought four cougar kittens to WA during World War 2, they eventually grew too big for captivity and were released, two at Fremantle and two at Bunbury. The Agriculture Protection Board released a report in 1979 that a two-year investigation had failed to find any evidence to suggest that cougars had ever been introduced into the south west, despite this a \$20,000 reward was offered in 1981 for the capture of a cougar, dead or alive, (the reward was never claimed). Reports of thylacines in WA have proved inconclusive, some have described the animal's features and habitat but there does not appear to be any clear evidence. Over 200 sightings have been documented (some around the Manjimup area), while it has been established that thylacines lived in WA in the past, definite proof that they still exist is yet to be found. Some photos and sightings have been attributed to the increasing numbers of feral cats, which may be hybrids or have adapted to hunting larger prey. However, it appears that they too remain elusive and no specimens of such an animal have been captured.

Vaughan King, founder of the Australian Big Cat Research Group left Perth at age 17, volunteering at Steve Irwin's Australia Zoo with hopes of becoming a big cat handler. He was considered too young to join the cat team so worked with reptiles, birds, mammals etc. to learn the basics of animal husbandry. He travelled overseas for a while returning to the zoo as a full-time cat handler to work with Bengal and Sumatran tigers. He believes that there have been so many sightings, photos and videos that there has to be some percentage of truth in the big cat theory.

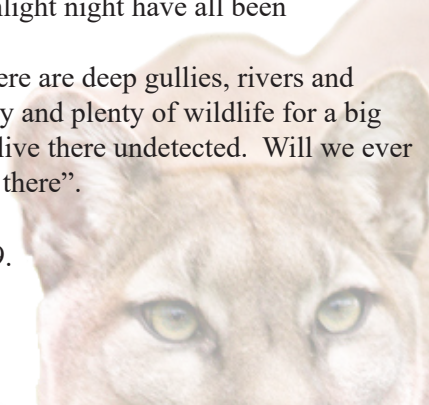
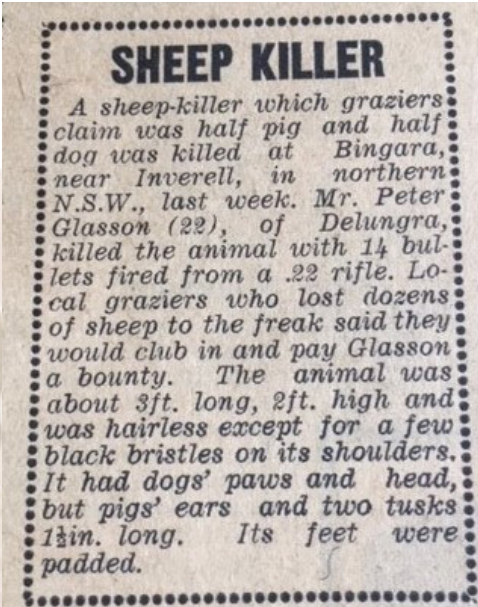
From information he has received Vaughan believes there are three species of panther living in Australia: the leopard, jaguar and mountain lion, most likely the Asiatic and African subspecies. Asiatic cats were used extensively in circuses and zoos, due to their trainability for performances. Naturally wary and elusive, they are able to adapt and thrive in many climates and habitats and he believes they would survive quite easily all over Australia.

Vaughan King is devoting the next 12 months to finding undeniable evidence of the existence of big cats in Australia and his work with tigers makes him ideally qualified to capture these mysterious creatures on film. His website pantherpeople.com takes you to the Australian Big Cat Research Group and you can explore reported sightings, the south west has Collie, Geographe, Karridale and much closer to home, Glenoran. Sightings and sounds, such as a shrill ear-splitting scream on a moonlight night have all been documented.

Our south west bush is impenetrable in some areas, there are deep gullies, rivers and steep granite outcrops, tall trees with a thick understory and plenty of wildlife for a big cat to hunt so it is quite feasible that something could live there undetected. Will we ever find out for sure? To quote the X-files "the truth is out there".

Liz Coley

An extract from an edition of "The Countryman" 1959.



SENIORS HOUSING PROGRESS

Having noticed some heavy machinery arrive at the old Manjimup

Primary School site, it seemed we could expect to see another step forward in the planned over 55 housing project. The machinery is no longer on site, and didn't appear to have been working, so I contacted the Manjimup Shire for an update, and received this information from our CEO, Andrew Campbell.

"The Department of Housing released the Tender for stage 1A construction with it closing on 4 September 2018. The current Civil Works contract is progressing with the contractor completing the electrical forward works. They will be back to complete the rest of the works once approvals are finalised by the Department of Housing contracted Engineers and the Shire of Manjimup, and the ground conditions are more favourable as the next step is clearing and clay grading."

And here's a reminder of the old Primary School front office



HER LATEST FLAME

Having been a forever fan of Manjimup Repertory, as an observer only – never a performer, I noticed with interest their advertisements for something new they offered for the community to enjoy: script reading, which tells a play's story without the full stage performance. And as I am always keen to support local artists, when the next reading was local author Rose Ferrell's play, Her Latest Flame, along I went to see how it shaped up, and I am delighted to report that in my opinion, Rose has absolutely nailed it in the entertainment scene. 'Her Latest Flame', is an adult comedy, and it was hard to tell if the amusement was because of the amusing lyrics and unexpected cheeky content, or embarrassment and surprise at this same content. Perhaps the question in everyone's mind was "is this really how Rose, this seemingly mild, polite, unassuming writer thinks?" (And Rose assures me, No she doesn't really think like this. She just writes like it sometimes!)

This is Rose's debut play, a musical comedy, and I felt the script fits the comedy category perfectly, very light hearted flowing comedy and although we didn't have the song and dance, merely a narration of the songs, the audience were entertained all the way through. So if you heard laughter coming from the Manjimup Repertory Clubrooms on Thursday 23rd August you may possibly have thought it was the ghosts of Rep shows past making the ruckus. But oh no, it was a promise of fun performances ahead. Musical composer is Jacqui Verhaar, a new local about town, and I was left wondering how Jacqui has wound the magic of song and dance around the amusing script.

The script reading gave locals from Bridgetown and Pemberton as well as Manjimup, the opportunity to preview the play in preparation for its production in 2019. Perhaps you might be keen to take a role, if so look out for auditions early next year and contact Rose or the Repertory Club to be part of the fun. Performances will be around May, don't miss it!

And I also recommend you keep an eye out for further script reading nights, the Repertory Club members are always very welcoming.

Kathy

LIZ'S KITCHEN RULES

I had a look at the lemon tree the other day and it was completely laden with aromatic fruit, all ripe and ready for harvesting, as there was new fruit beginning to form picking was well overdue and I ended up with a large boxful and found an easy and quick recipe which I haven't tried before.

Lemons (Citrus x limon) are believed to have originated in the Assam region of North East India, China and Burma and are a hybrid between the bitter orange and citron genus. Although they have been around since the time of the Ancient Romans and Egyptians it is believed that they were not widely cultivated in Europe until the fifteenth century. Records show that oranges, lemons and limes arrived in Australia with the first fleet in 1788; most ships at that time carried a supply of citrus, the juice added to the diet for the prevention of Scurvy which is caused by a lack of vitamin C.

They are used in a wide variety of food and drinks, the juice to make lemonade and soft drinks and also delicious squeezed over pancakes and fish dishes, added to a marinade it makes an excellent tenderiser for meat or fish. The juice and rind are used for marmalades and as a garnish for food, and the zest gives a lovely flavour to cakes and puddings. Limoncello from Southern Italy is a well-known liqueur, tangy and delicious when served chilled with ice and soda.

Common varieties around the south west are Eureka, Lisbon and Meyer. Eureka perhaps being the most commonly grown as it bears a prolific crop, fruits over a long period between autumn and winter and has fewer thorns. They are heavy feeders and will appreciate regular applications of a blended organic fertiliser every six weeks from spring to autumn, supplemented with an autumn boost of trace elements. Water deeply and regularly during dry periods and your lemon tree will reward you with a bumper harvest.

I'm sure there are many gardens around town loaded with lemons so if you are searching for ideas to use them, this is an easy and delicious recipe.

LEMON CORDIAL

Ingredients: 7-10 lemons, 650g granulated sugar.

Method: Scrub lemons and zest four. Bring a saucepan of water to the boil, add lemons and leave for 1 minute to soften them. Remove lemons and reserve the lemon infused water. Squeeze juice and set aside. Put sugar, lemon zest and 500ml lemon infused water into saucepan, heat gently to dissolve sugar then bring to the boil. Add 500ml lemon juice and bring back to boiling point. Remove from heat and strain into a jug. Pour into sterilised bottles or jars and seal immediately. Store in a cool dry place or in the fridge for up to 4 months.

To serve: Add one-part cordial to 4 parts water. Delicious served with soda water, ice and a nip of vodka.



Quote for September:

"Life is like riding a bicycle. To keep your balance, you must keep moving!" – Albert Einstein (1879-1955)

Chat subject for September:

If you were stuck in a lift with someone, who would it be?