

Ongerup Grapewine

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Sponsored by:



May 25th, 2017

Community Notices

ONGERUP GOLF CLUB Reminder for Golfers that 2017 subs are now due \$75.00 for playing members and \$25.00 for social members our bank details are BSB 306030 account no 4180475 (to play in any Open Days you must be a member) any new members are very welcome. Sarah Hyde Treasurer

ONGERUP BOWLING CLUB will be holding their AGM June 13th at 6.30 pm at the Ongerup Hotel. A 3 course meal will follow \$35.00 per head. Please RSVP to Dee by Friday 9th June. Please support our local club. See you there!!

Upcoming Events

JUNE

- ★ 8th Linda Bettany book talk
- ★ 13th Bingo
- ★ 15th Kings Park fashions

Ongerup Golf Club



News from the Fairways .

The new season has got off to a great start with good fields and pleasant conditions. Nice to see some new faces at the club.

Our Opening Day Mixed Ambrose on the 30th April was won by Skeigh Weston, Sarah Hyde, Gary Stacy and Tom Hart with a Net 56. A sausage sizzle saw the players off and a pleasant meal followed play with welcome visitors attending. Sunday 7th May saw a hotly contested Stableford completion. Winner was Skeigh Weston with 42 points, runner up Tom Hart with 37 on a countback from Gary Stacy. Ladies winner Sarah Hyde with an excellent 44 points.

The 14th May saw a Par Comp. All square winner was Tom Hart with Gary Stacy runner up.

A reminder that subs are now due and players must be a financial member to participate in Open Days. The Boxwood Carnival is coming up on 4th June.

Any new players are very welcome to come and play a few holes if they don't fancy a full 18 holes, and then join the members for some drinks and nibbles following play.

FARM OFFICE EFFICIENCIES WORKSHOP



More organisation. Less office time.

An interactive workshop full of useful tips and information. This workshop has been designed specifically for farm businesses.

Learn practical ways to set up and manage your farm office.

All members of the business who are involved with managing the office work, administration and record keeping are encouraged to attend.

BORDEN
Borden Pavilion, Stone Street
WEDNESDAY 21 JUNE 2017

Arrive for a 9am sharp start- finishing 3pm
Online registration essential

This workshop has received very positive feedback from all participants, no matter their prior level of office skills.

"It's always nice to get information that can make a difference to your business immediately ... Brilliantly presented! ... Thank you for organising a fantastic course. I learnt a lot of time saving tips and yesterday started to rearrange and sort our office! ... The workshop was excellent & I would thoroughly recommend it"



TOPICS COVERED

- Reduce office time by being organised
- Office design and essential equipment
- Systems and processes for mail sorting, finances and office filing
- Keeping of physical records and staff records
- Going paperless – where to start & what it involves
- Communication and farm meetings

Minimum 8 farm businesses.

Maximum 20 participants.

\$220 (inc GST) for the first person from a farm business.

\$132 (inc GST) for any other members of the same business.
Includes workshop manual & catering.

(No discount for non-farm businesses)

Recommended by 99% of participants at 18 workshops across WA.

WORKSHOP DEVELOPMENT
SUPPORTED BY:



REGISTER NOW via WA Events page at www.partnersingrain.org.au



facebook.com/partnersingrainwa



@PinGWA1

FBG Cat Sterilisation and Microchipping Clinic

Taking bookings now !

Attention cat
owners of
ONGERUP

Cats male and female over the age of four months can be sterilised at the clinic but :
NO PREGNANT OR NURSING CATS WILL BE DONE.

Females- \$85

Males \$65

Microchipping \$45

\$20 discount on all Shire cat registration sterilised through the FBG clinic

What: Sterilisation clinic for town and farm cats, microchipping for cats and dogs.

When: 4-5 July 2017

Where: Former Dept. of Ag animal laboratory (Back of the FBG/CRC building)

Who: Dr Cathy Wishart and Veterinary Nurse Jess Brown

Transport for cats from Bremer Bay to and from the clinic can be arranged with prior notice

Please help us preserve our native Fauna in the Shire of Jerramungup and support responsible pet ownership. State legislation requires that all cats other than registered breeders are to be sterilised, microchipped and registered with your local shire authority.

For more information call the FBG office PH: 98351127
E: georgina@fbg.org.au, MOB: 0427786015



\$5 Entry

Tuesday June 13th @ 10am

Bottomless cup of tea or coffee & 1 game of BINGO

\$2 for an extra BINGO card

Winner gets a free slice of cake & barista coffee!

A man guy walks into a biker bar one day and asks, "Does anyone here own that Rottweiler outside?"
"Yeah, I do!" says a biker says, as he stands up. "What about it?"
The guy says, "I think my Chihuahua just killed him."
"What are you talking about?!" the biker says, incredulously. "How could your little Chihuahua kill my Rottweiler?"
The man says, "He got stuck in your dog's throat."

A couple were going out for the evening. They got ready - showered, all dressed up, cat put out, etc. The taxi arrived but as the couple left the house, the cat shot back in. They didn't want the cat shut in the house on its own while they were out, so the wife went out to the taxi while the husband went back inside and followed the cat upstairs to chase it out. The wife didn't want the taxi driver to know the house would be empty so she told him, "My husband's just going upstairs to say goodbye to my mother." A few minutes later, the husband came out and got into the cab saying, "Sorry I took so long, the stupid old thing was hiding under the bed and I had to poke her with a coat hanger to get her to come out."

My boss pulled up to work in a beautiful new top-of-the-range car today.

I complimented him on it and he said to me, "Well, if you get your head down and work hard, set goals and stay committed to them, be determined and work long hours...."

Maybe next year I can get an even better one."





TENDER NO: RFT-1-17

**SUPPLY OF PLANT, EQUIPMENT AND LABOUR HIRE
STORM DAMAGE RESTORATION – ROADWORKS (NORTHERN SECTOR)**

TENDER NO: RFT-2-17

**SUPPLY OF PLANT, EQUIPMENT AND LABOUR HIRE
STORM DAMAGE RESTORATION – ROADWORKS (MID SECTOR)**

TENDER NO: RFT-3-17

**SUPPLY OF PLANT, EQUIPMENT AND LABOUR HIRE
STORM DAMAGE RESTORATION – ROADWORKS (SOUTHERN SECTOR)**

Tenders from suitably qualified and experienced civil contractors are invited for the supply of civil works plant, equipment and labour to undertake flood damage restoration work associated with the WANDRRA activated event, AGRN 743 – Flooding in Western Australia (January-February 2017), at numerous locations along the road network of the Shire of Gnowangerup

Should you have any queries regarding this matter, please contact the Shire's Manager of Works, Yvette Wheatcroft, on 9827 1338 or at

yvette.wheatcroft@gnowangerup.wa.gov.au

To obtain tender documents please contact Abbey Sergeant at the Gnowangerup Office on 9827 1007 or at abbey.sergeant@gnowangerup.wa.gov.au

Tenders close 2:00pm Wednesday 14th June 2017

Shelley Pike

CHIEF EXECUTIVE OFFICER

**PLANNING AND DEVELOPMENT ACT 2005
APPROVED LOCAL PLANNING SCHEME AMENDMENT
SHIRE OF GNOWANGERUP
LOCAL PLANNING SCHEME No. 2 -AMENDMENT No. 10**

Ref: TPS/1918

It is hereby notified for public information, in accordance with section 87 of the *Planning and Development Act 2005* that the Minister for Planning approved the Shire of Gnowangerup Local Planning Scheme amendment on 10 May 2017 for the purpose of:

Deleting '/Tavern' in the use class 'Hotel/Tavern' in Table 1 – Zoning Table: and
Inserting the following additional text to Table 3 – Amelup SCA Zoning Table:

	Use	Use Class
23	Tavern	D

Keith House
SHIRE PRESIDENT

Shelley Pike
CHIEF EXECUTIVE OFFICER

Author Linda J Bettenay Presents At The Yongergnow-Ongerup CRC

Following on from the success of her novels 'Secrets Mothers Keep' and 'Wishes For Starlight', author Linda J. Bettenay will share the inspiration and stories behind her recently released book.

'The Apple Core Wars' is a tale based on the astounding war experiences of Charlie Parkin, one of seven brothers to serve during WW2. Charlie's boyhood enemy is Jacky Bellamy from nearby Karragullen. Their rivalry and childhood dislike, morph into mateship as they become POWs and face unspeakable ordeals. By the end of the war, Jackie and Charlie found they had more in common than divided them.

Date: Thursday 8th June

Time: 10am - 11:30am

Address: Yongergnow-Ongerup CRC

RSVPs: 9828 2325

or ongerup@crc.net.au

Light refreshments provided

**Free Event
All Welcome**

Linda's Books

For more information:

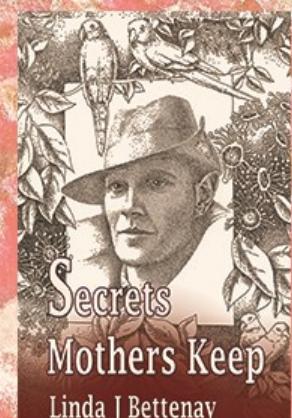
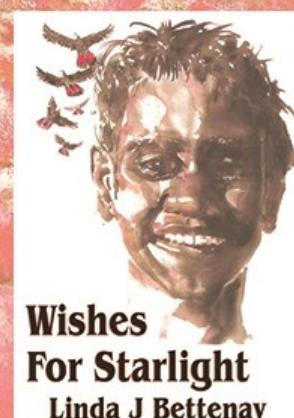
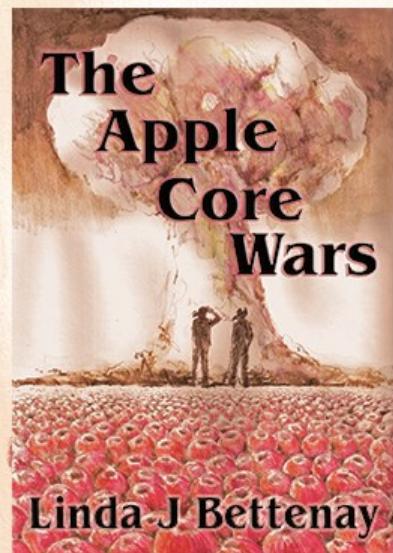
0409 496 282

info@lindasbooks.com.au

www.lindasbooks.com.au

www.facebook.com/lindasbookswa

Books for purchase \$25ea, Eftpos available



May / June 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
				26 <i>Darren B'day</i>	27	28
29	30	31	1 <i>John C B'day</i>	2	3	4
5 <i>WA day</i> <i>Atea B'day</i>	6	7	8 <i>Author Linda J Bettenay</i>	9	10	11
12	13 <i>bowls AGM</i> <i>Wes B'day</i> BINGO!!	14	15 <i>Kings Park fashion</i>	16	17	18
19	20	21 <i>Vicki H bday</i>	22	23 <i>Nancy bday</i>	24 <i>Sarah bday</i>	25

Lancashire Hotpot

2 tablespoons sunflower oil

6-8 best end of neck lamb chops

Few sprigs of fresh rosemary

1-2 bay leaves

2 onions, peeled and sliced

1 tablespoon plain flour

1 lamb stock cube

1 tablespoon Worcestershire sauce

Salt and freshly ground black pepper

2-3 medium potatoes, scrubbed and sliced

15g (½oz) butter, melted

Method

Set the oven to 160°C.

Heat half the oil in a frying pan and add half the chops, or as many as will fit in the pan in a single layer. Cook for 2-3 minutes on each side, or until browned.

Remove from the pan and place them in a casserole dish. Brown the remaining chops and add them to the casserole. Place the sprigs of rosemary and bay leaves on top.

Add the remaining oil to the pan and heat it, followed by the onion. Cook over a medium heat for about 5-7 minutes, or until softened. Sprinkle the flour over the onion and gradually add 450ml (¾ pint) water, stirring well, to give a smooth gravy. Crumble in the stock cube and add the Worcestershire sauce. Season to taste.

Pour the onion gravy over the meat. Arrange the potato slices on top, overlapping them.

Brush the top with the melted butter and season. Cover the dish tightly with a lid or foil and put it on a baking tray. Place the dish in the centre of the oven to cook for about 1½ hours. Remove the lid or foil, and cook for a further 30-45 minutes, or until the potato is a light-golden colour. Remove from the oven and serve with green vegetables, if you like

