

# Ongerup Grapevine

Contact Us:

E: [ocrgrapevine@gmail.com](mailto:ocrgrapevine@gmail.com)

W: [ongerupcsrc.net.au](http://ongerupcsrc.net.au)

PH: 08 9828 2325 F: 08 9828 2326

Sponsored by:



Government of Western Australia  
Department of Regional Development



October 19th, 2017

## Community Notices

**RFDSWA Fundraiser** Thank you to all who came and had a BBQ tea at the pub last Tuesday 10th October, we raised \$1000 for RFDSWA. Our thanks to all of you who donated food, salads, bread etc. Special thanks to Andrew Collins and Kit for joining us for the evening. WIFE Ongerup  
**ONGERUP GOLF CLUB AGM** Monday 23<sup>rd</sup> October 7.30 PM at the clubhouse. All members and potential members are urged to attend. Tom Hart Secretary

**ONGERUP RED CROSS** - DORALANE PASTRIES FUNDRAISING DRIVE This is an ideal opportunity to stock your freezer for harvest or just to spoil yourself with a treat or two! Orders must be in by Monday October 23<sup>rd</sup>. Thankyou for your support. Jenny Ireland.

**YONGERGNOW** The Annual General Meeting is on Wednesday 25<sup>th</sup> October at 10am in the meeting room at the Yongergnow Centre. All welcome!

**BORDEN BOWLING CLUB** A reminder to get your names in to Jamie Spence ASAP for your team of three for the Community Bowls two-week competition beginning this Thursday. This will be a very social event and no previous bowls experience is required. Come along for a few laughs and a catch up. Don't have a team? Roll up on the night and we'll find you one.

See you all this Thursday at 5pm at the bowling green at the Borden Pavilion.

Tim O'Meehan President 0428 279 296

**ONGERUP P&C BATTERY DRIVE** Do you have the odd dead battery laying around the shed or farm? The P&C are asking for donation of any batteries you may have from small car to truck/ tractor/header batteries for our latest fundraiser. The Ongerup Tyre Service have kindly offered their premises as a local drop off point if you can deliver them to town or contact Brendon O'Neill (0427 282 195) or Luke Fisher (0427 284 015) for further enquiries. Spread the word near and far! We will continue to collect batteries into February 2018 to cover the harvest period so please keep us in mind and get those batteries in to help support the kids of Ongerup. Thank you.

**HAY CARTAGE AND STACKING** Located South Ongerup call Mat 0428 131821

## Upcoming Events

### OCTOBER

- Red Cross Travelling Suitcase exhibition
- Art exhibition "Revealed"
- 25<sup>th</sup> Yongergnow AGM

### NOVEMBER

- 2<sup>nd</sup> Financial management course
- 7<sup>th</sup> Melbourne Cup lunch



### AUSTRALIA DAY 2018 CITIZEN OF THE YEAR AWARDS NOMINATIONS NOW OPEN

The Citizen of the Year Awards provide a great opportunity to recognise those within our community who work tirelessly, often with little recognition, for the betterment of our community.

Nominations are now open for the 2018 Citizen of the Year Awards, categories include:

**Citizen of the Year   Citizen of the Year - Senior   Citizen of the Year - Youth   Active Citizenship (Group/Event)**

Nominees will have made a significant contribution to our Shire throughout 2017. Awards will be presented during the Shire Australia Day event, 26 January 2018. Nominations can be submitted directly at the Australia Day WA website at [www.citizenshipawards.com.au/nominate](http://www.citizenshipawards.com.au/nominate). Alternatively, Nomination forms can be obtained from the Shire of Gnowangerup Website [www.gnowangerup.wa.gov.au](http://www.gnowangerup.wa.gov.au) or in person from the Shire of Gnowangerup Administration Office.

Nominations must be marked: *Confidential – 2018 Citizen of the Year Nomination* and addressed to Shelley Pike Chief Executive Officer Shire of Gnowangerup 28 Yougenup Road Gnowangerup WA 6335

All nominations are to be received by **31<sup>st</sup> October 2017**

Shelley Pike **CHIEF EXECUTIVE OFFICER**

# Win for Women in Farming!



Last Wednesday 11<sup>th</sup> October, 120ish women and a scattering of men filled the Ongerup Hall for the annual Women In Farming Enterprises (W.I.F.E) Seminar. Ongerup was selected (actually Jan, Jane, Sally and Rosie nominated us) as the hosting branch and so a committee of nine local WIFE members set out to make it a day to remember.

The Committee scrubbed and buffed the hall until it shone, all under the watchful eye of Kendall (our chief in command/secretary and the only one able to keep all nine committee members on track with her handy check-lists, emails and meetings). The hall was then artfully decorated by Marnie, Sally and Sandy with beautiful blooms

supplied from North's Wildflowers in Wellstead. Meanwhile Jan, Rosie and Jane decorated and set tables, and Tina and Dani stayed out of the way, busying themselves with PA systems and projectors.

Prior to this, the committee's speaker coordinator, Jane, had managed to secure nine inspirational speakers for the day. Guests to the seminar were treated to a first-class presentation from Deb Reveley, Brain Ambulance who kept the audience enthralled and laughing so hard it was almost like a personal gym session. Local farming resident, Sally Harding shared her top tips for finding success and balance in farming and Jan Savage shared the passionate and inspiring history of the Ongerup community—making us feel so proud to be from Ongerup. And what would an Ongerup event be without Nancy, camera at the ready, capturing all of these moments.

All in all the day was an overwhelming success and the Ongerup WIFE Seminar committee would sincerely like to thank our local businesses for getting involved and helping us show case our town, community and its amazing people. Thank you!

Here are a few comments about the day:

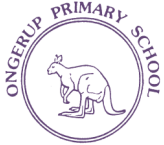
*"After a tough week, feeling isolated and disenchanted, I walked into a room of people passionate about agriculture, passionate about small community survival and passionate about sharing what works for them in their life. Thank you for topping up my cup".*

*"Best event I have attended in a long time. So relevant!"*

*"Thank you so much for all the hard work put in to the days, weeks, prior and for all I'm sure you will achieve in the future".*







*Greetings all!*

It has been a very busy start as we move into Term 4. Rehearsals for the end of year awards and concert night are well underway and staff have commenced strategic planning for 2018-2020.

Last week it was great to see our Regional Executive Director Mr Neil Milligan visit the school and I'm very pleased to report that he was most complimentary in his praise and comments concerning our progress and future direction. This week we also received a verification visit from members of the NQS (National Quality Standard) team, Mrs Lois Crowley and Mrs Joanna Whitney. The NQS focuses mainly on our status in reference to our school practises and how we operate our early learning years programme. Both ladies were very impressed and positive about our status within the NQS framework. These visits are most affirming concerning both our achievements and future direction. It is a credit to our entire school community—well done to all!

#### **PBS (Positive Behaviour Support)**

I must thank Mrs Tina Harding and the PBS leadership team for their efforts in drafting our initial school matrix, or school behavioural expectations. This is very exciting as we draw closer to commencing implementation of the framework.

The values that underpin the matrix make up our "ROOS" acronym and are supportive of our developing "kanga culture", these are: R for Resilience, O for Ongoing Respect, O for Open Yourself to Challenges and S for Strive to be Your Best. We invite you all to read through and reflect on the matrix attached on the next page and welcome any feedback, comments or questions to Mrs Harding, the PBS Leadership team or myself. It is important to have your say as the matrix applies to the entire school community and all visitors to our school. It should also reflect who we are and what we stand for as a community.

Where to from here?

Once the matrix has been scrutinised by all parties concerned, any feedback will be taken into consideration and possible adjustments made by the PBS Leadership team. When this process is completed and the matrix is endorsed, we will begin the gradual implementation of the framework into our school system and practises. Stay tuned for further information.

Mark Bruce - Principal

Sport the 'stache.  
Support the cause.

# THE GREAT MOVEMBER

'Stache Comp



YA KNOW THE DRILL: SUPPORT  
MEN'S HEALTH WITH A 'STACHE.

Visit <http://ongerupcrc.net.au> for  
registration and guideline information

# MELBOURNE CUP LUNCH

07  
Tuesday  
NOV  
2017



AT  
YONGERGNOW-ONGERUP  
CRC | \$25 P.P.

SWEEPS AVAILABLE @ THE  
ONGERUP GENERAL STORE

PRIZE FR BEST DRESSED

FROM 11.30AM COME & WATCH THE  
MELBOURNE CUP LIVE!  
GLASS OF CHAMPAGNE ON ARRIVAL.  
COLD LUNCH & DESSERT PROVIDED.  
RSVP ESSENTIAL FOR CATERING  
ONGERUP@CRC.NET.AU  
OR 08 9828 2325 BY 2PM 3RD NOV

**Gnowangerup Community Swimming Pool**

Learn Play Plunge  
Swim spray snorkel  
dive race

# 2017/18 Season Opens

## Monday 30th October

Open every day except Wednesdays 12pm-6pm

Adult Single Entry \$4.65

Child Single Entry \$3.00

Adult Supervisor/Spectator FREE

Family Season Pass  
\$205.00

Adult Season Pass  
\$108.00

Child Season Pass \$77.00

**NEW SWIMMING POOL NUMBER 9827 1741**

# Harvest cooking

Harvest time is nearly upon us again so tis time to start filling up those freezers!!

Here are a few tried and tested recipes for you to try.

## Jan's Bolognese sauce

*Make 3 or 4 times this mix and use for pasta sauce , lasagne and cottage pie . Add frozen mixed veges to make it go further.*

2 tspns olive oil  
600g quality beef mince  
250g pork mince  
3 onions  
5 cloves garlic  
1.5 cups can tomatoes  
3/4 cup tomato paste  
2 teaspns dried Oregano  
2 tspns brown sugar  
1 tblspn smooth chutney  
3 teaspns Worcestershire sauce  
1 1/2 tspns salt  
1/2 cup stock or water  
3 tspns cornflour

*Heat the oil in a heavy based saucepan. Add the meat and cook until lightly browned, stirring often. Peel and chop onions, peel and crush garlic. Add both to the pan and cook for 2 minutes. Transfer mix to slow cooker add remaining ingredients except cornflour mix well. Cook on high for 4 hours or low for 7. If necessary thicken mixture with cornflour at the end of cooking.*

## Basic bikkies

This recipe will make 100 smaller biscuits or about 80 bigger ones. Double the mix and then divide it in to four. Add cocoa powder to one, chop chips to another, chopped nuts, sultanas, coffee dissolved in a little hot water with a walnut on top or anything else you fancy.

5 cups SR flour  
500 g butter  
1 tin condensed milk  
1 cup sugar

Beat together the butter and sugar until creamy. Slowly add flour and condensed milk. Bake 160 c for about 12 minutes or until browned.

## Kelly's no fail muffins

These go to muffins are easily adapted to whatever you have in the fridge or fruit bowl. You can use buttermilk or yoghurt for extra fluffiness. Rapadura or coconut sugar gives them a salty caramel spin which is delish!!

2 1/4 cups flour  
1 cup castor sugar  
3/4 cups dark choc chips  
2/3 cup milk  
2 eggs  
1 tspn vanilla  
2 cups frozen raspberries

Mix dry ingredients, in another bowl combine wet ingredients. Mix both together and stir in raspberries. Bake 20—25 minutes at 160 c

## Basic muesli bars

2 1/2 cups rolled oats  
1/2 cup nuts roughly chopped  
1/4 cup honey  
1/4 cup butter  
1/3 cup brown sugar  
1 tspn vanilla essence  
1/4 tspn salt  
3/4 cup of anything you would like to add ( dried fruit, coconut, choc chips etc)

Heat oven to 180 c. Line a baking tray with baking paper. Place nuts and oats on tray and bake for 8-10 minutes until lightly toasted. Place in bowl. Place honey, butter and brown sugar in small saucepan and melt together. When melted remove from heat and stir in vanilla and salt. Pour this mix over the oats and nuts and stir well. Add extra ingredients except choc chips which can be added once the mixture has cooled. Spread mixture into baking tray lined with baking paper using a glass press into tray very hard. Chill well before cutting.

# Oct/Nov 2017

Mon	Tue	Wed	Thu	Fri	Sat	Sun
			19	20 Friday bowls	21	22
23 Golf Club AGM meeting	24 Vicki bday	25 Library Yongergnow AGM	26	27 Friday bowls Halloween disco	28	29 Emilia bday
30	31	1 Library	2 Financial management workshop	3	4	5
6	7 Melbourne Cup Lunch	8 Library	9 Rivers bday	10	11	12
13 Taite bday	14	15 Library	16	17	18	19

JOIN US!

AT THE  
YONGERGNOW-ONGERUP CRC

## HALLOWEEN DISCO PARTY

OCTOBER 27 | 3.30PM - 5PM

Join us for a Halloween disco, games and food for ages 1 to 12. Prizes for the best kids & best adult outfit. Please note that adult supervision is required & nibbles will be provided.

**FANCY DRESS ESSENTIAL**




Halloween Disco Party is funded under the Families and Communities Programme by the Australian Government Department of Social Services.

RSVP BY 26TH OCT 3PM | ALL CHILDREN MUST BE ACCOMPANIED BY AN ADULT

# It's Story TIME

Date: Wednesday's

Time: 10.30am

@ Ongerup Library

All children and parents  
welcome for a story, song  
and activity