

ONGERUP Grapevine

July 26th 2018

Proudly Sponsored By:



Government of Western Australia
Department of Regional Development



Contact Us: E: ocrcgrapevine@gmail.com W: ongerupcrc.net.au

Community Notices

Borden Ongerup Gnowangerup

COMMUNITY PHONE BOOK



The community phone book is now available from the CRC or the Ongerup shop for \$10. Call in soon to secure your copy.

Yongergnow - Ongerup CRC Upcoming Events 2018

July 31st	Auschem refresher
Aug 2nd	Wine Tasting
10th	CRC AGM
16th/17th	Auschem refresher
Sept 14th	Quiz night

2018 WILD FLOWER SHOW
17th September to
7th October.

ONGERUP FARM AND GENERAL STORE I wish to advise all clients and customers that I will be away from the shop for a number of weeks, starting Tuesday 17 July. I am having a knee replacement operation, so will be out of action for a number of weeks. I hope to be back in the office on light duties, within about 3 weeks. In the meantime Harry will be available to help with any of your needs. Call him on 0400 184764 or the shop on 98 282288. Anyone needing crop checks, please call Harry to arrange to get Tom McInerney over. Please give as much notice as possible. Thanks for your patience and understanding. Mick Creagh.

WIFE (Women in Farming Enterprise) will meet Friday 27 July at Ongerup Sporting Complex 9.30am – 10am cuppa, 10am – 12 noon CBH Portal Training please bring laptops, internet devices and extensions cord, discussing all areas from transferring grain to Paddock Planner etc. After lunch we will discuss the mornings info then it will be "Back to Basics".

Jan Slee - Secretary

YOGALATES with Anyes. Sessions every Wednesday 4:15 - 5:15 pm \$135 or \$20 casual per 9 wk term in the hall. Please contact Anyes and book your spot. 0428 129672

SKYES THE LIMIT FITNESS will be coming to Ongerup Gym to run METAPWR every Tuesday at 4pm starting on the 17th of July. \$15 per person. It will be an extra \$2 per person if you are not already a member of the Ongerup Gym. For more information contact the CRC on 9828 2325.

Farewell from the Yongergnow Team

We are very sad to be saying goodbye to Danielle Fuller our chief Kitchen Manager and Tourism Trainee. Danielle is leaving Yongergnow to commence work fulltime on their farm. Danielle started working at Yongergnow in August 2015 and in her time here she has completed a Cert III in Business followed by a Cert II in Tourism, all while running the Yongergnow Café.

Thank you Dani for all your efforts for the CRC & Yongergnow. You will be thoroughly missed by all staff, volunteers, committee & board members.

Don't be a stranger ☺



AUSCHEM

ACCREDITATION & RE-ACCREDITATION

AT THE ONGERUP CRC

ABOUT AUSCHEM ACCREDITATION



Reaccreditation- 1 Day Course:

Participants must have completed Risk Management in Pesticide Use (or an equivalent qualification).

Chemical users who have let their accreditation lapse for over 10 years are not eligible to attend re-accreditation programmes and will need to re-take Risk Management in Pesticide Use

AusChem Accreditation: Risk Management in Pesticide Use- 2 Day Course

Participants will learn on a practical level how to improve their integrated pest management programmes, to better choose the right chemical for the job and to apply it more accurately. The course is designed for people who will be spraying chemicals without supervision. This is an accredited course and successful completion will lead to issuance of AusChem WA accreditation.

1 DAY COURSE DETAILS:

AusChem Reaccreditation

Date: 31 July 2018 Time: 9am – 3.30pm

Lecturer: Bill Haynes

Course Fee: \$280.90 (or with a concession card \$93.35)

Book fee: \$154.00 for the AusChem Course Manual)

Total cost: \$434.90 (or with a concession card \$247.35)



2 DAY COURSE DETAILS:

AusChem Accreditation: Risk Management in Pesticide Use

Date: 16/17 August 2018 Time: 9am – 3.30pm

Lecturer: Bill Haynes

Course Fee: \$330.80 (or with a concession card \$126.20)

Book fee: \$154.00 for the AusChem Course Manual)

Total cost: \$484.80 (or with a concession card \$280.20)



Contact the Ongerup CRC to enrol today at
9828 2325 or ongerup@crc.net.au



GNOWANGERUP Family Support Association Inc.



Incorporating Nobarach Occasional Daycare
& Mobile Child Care Services

ONGERUP OCCASIONAL DAYCARE

Professionally staffed, licensed centre
providing your children with quality care
and a safe, stimulating curriculum
based on the new National Quality Framework!

FRIDAY 8.30AM TO 4.00PM

CATERING FOR 0-6 YEAR OLDS

Please contact the coordinator Katie Sherwood on
0427 271 454
For Bookings

Managed by Gnowangerup Family Support Association.
Bringing licensed, cost effective child care to small
towns in the Great Southern since 1988.



Situation Vacant



North Stirlings Pallinup Natural Resources
Inc, located at the Pallinup Landcare
Centre in Borden is seeking a highly
motivated and enthusiastic person to
take on the role of Administration & Finance Officer.

This position will be managed by the NSPNR Management
Committee, working up to 10 hours a week in the Pallinup
Landcare Centre with the NSPNR Project Officer.

The successful applicant will be able to competently attend
to emails, and confidently use Word, Excel and Power Point.
You will work with the treasurer to complete Project Budgets
for grant applications, reporting and acquittals. Be
responsible for accounts payable &
receivable, BAS reporting, Payroll, Superannuation and
financial reporting as required. A sound knowledge of
Agrimaster will be beneficial for this role.

For a copy of the job description and selection criteria
please contact Helen Archer on 0428 276 031 or email
helen@nspnr.com.au

Applications must be received no later than Friday 3 August
2018.

Post to: Kevin Wise marked "Private and Confidential"
Pallinup Landcare Centre, PO Box 41, Borden WA 6338 or
Emailed to kevonna7@bigpond.net.au

Ongerup Tasting Club

brings you an evening with;



ZAREPATH

PREMIUM HANDCRAFTED SINGLE VINEYARD

OUR VINEYARD - YOUR GLASS - PASSIONATELY PORONGURUP

Date change! Thursday 2nd August ***Date change!***
6pm onwards

\$10 entry

Rosie from Zarepath is bringing along some local
produce from the Porongurups for us to sample,
however feel free to still bring along a plate to share.

**PLEASE RSVP TO 9828 2325 FOR CATERING
PURPOSES**



Yongerghnow-Ongerup
Community Resource Centre
Your local connection

AGES 18+ ONLY EVENT

J.K Lilleyman

Transport and Earthmoving

- Bobcat
- Excavation
- Side Tipper
- Hiab Services
- Paddock Clean up



Services in the area available now!

Contact Jason Lilleyman

0427 612 820

jslilleyman.2@bigpond.com

THE LADDERS

Football

A

Gnowangerup	32
Boxwood	28
Newdegate	20
Jerramungup	12
LG/Pingrup	4

B

Boxwood	36
Gnowangerup	20
LG/Pingrup	16
Newdegate	12
Jerramungup	4

Juniors

Jerramungup	40
Gnowangerup	24
Boxwood	24
LG/Pingrup	4
Newdegate	4

Netball

A

LG/Pingrup	20
Boxwood Hill	12
Gnowangerup	10
Newdegate	6
Jerramungup	0

B

Boxwood	16
LG/Pingrup	14
Newdegate	8
Jerramungup	4
Gnowangerup	4

Juniors

Gnowangerup	16
Jerramungup	16
Boxwood	8
LG/Pingrup	8
Newdegate	0

Hockey

A

Gnowangerup	21
LG/Pingrup	20
Newdegate	14
Boxwood	6
Jerramungup	4

Juniors

Jerramungup	27
Boxwood	17
LG/Pingrup	16
Newdegate	11
Gnowangerup	1

The Results

Football

A

Jerramungup d LG/Pingrup	66-47
Boxwood d Newdegate	106-57

B

LG/Pingrup d Jerramungup	80-50
Boxwood d Newdegate	96-12

Juniors

Jerramungup d LG/Pingrup	76-22
Boxwood d Newdegate	78-9

Hockey

A

Newdegate (5) d Boxwood (1)
LG/Pingrup (3) d Jerramungup (2)

Juniors

Boxwood (2) d Newdegate (1)
Jerramungup (2) d LG/Pingrup (0)

Netball

A

Boxwood d Newdegate	45-20
LG/Pingrup d Jerramungup	70-42

B

Boxwood d Newdegate	41-21
LG/Pingrup d Jerramungup	43-19

Juniors

Boxwood d Newdegate	26-4
Jerramungup d LG/Pingrup	34-18

The BreastScreen WA mobile service will be at:

Gnowangerup District Hospital

Yougenup Street

from 9 - 13 August 2018

Dates are approximate and may be subject to change.

For an appointment
book online or phone 13 20 50

BreastScreen
AUSTRALIA
A joint Australian, State and Territory Government Program



HP0814 May 2017

www.breastscreen.health.wa.gov.au



A HUGE **Thank You** to the volunteers who helped at the Yongerknow busy bee on Wednesday 25th. The centre wouldn't run without the help of our dedicated volunteers!

Ongerup Primary School - What are we up to now!



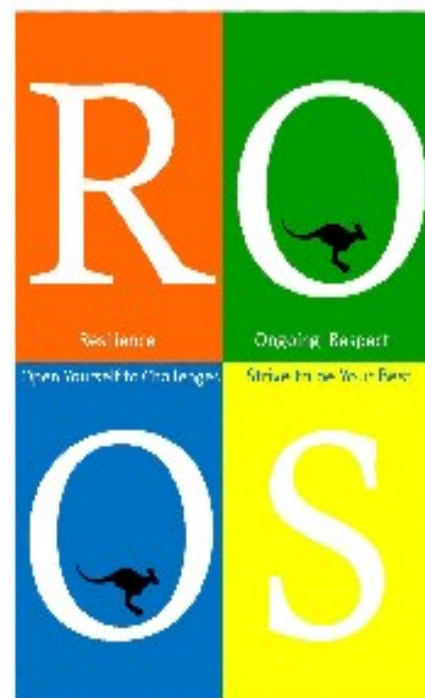
Greetings all!

Welcome to our Term Three Athletics season. Last Wednesday we commenced training for the Warperup Athletics carnival. This year Borden will host the event and our special guests Pingrup Primary will be joining us. As has occurred in recent years the students from the three schools have been allocated either Blue or Green Faction. This year we have expanded to two teams of 29 students. This will greatly enhance the quality of team events, while taking pressure off the younger students to compete at higher levels.

Our Warperup Carnival will be conducted during Week Seven, the South Lakes Interschool Carnival Week Nine and the Fitzgerald Interschool Carnival Week



10. In order to improve our team performance we have scheduled training sessions with Borden and Pingrup students. Our ROOS focus for Athletics this term is "Strive to be our Best" and "Open ourselves to Challenges".



Design & Technology—Recycling Project

Materials Needed!

Inspired by the Simon Cherriman Eagle Talk our students have shown an interest in developing and constructing bird nesting boxes as a part of our D&T programme. In order to do this we need your help.

We are looking for the following items to assist with our projects:

- ✓ *Laminated form ply or marine ply offcuts. These ideally should be 16-18mm thick with a minimum width of 150mm - 300mm, and a length of 150mm - 1200mm.*
- ✓ *Pieces of natural hollowed tree branches for the entrance of the nesting box as shown in the photo. The hole size can be a 65mm - 150mm diameter. Not always easy to find but are often attached to dead fallen trees and just need to be sawn off.*
- ✓ *Stiff mesh or grilled wire to make internal ladders for the birds to climb in and out of nesting boxes.*

July/August 2018

Mon

Tue

Wed

Thu

Fri

Sat

Sun

				27 Daycare WIFE meeting	28 Sport Bye	29
30 <i>Tina bday</i>	31 Auschem Skye's Fitness	1 Yoga library	2 Wine tasting	3 Daycare	4 GNP v Boxwood	5 <i>Michelle b'day</i>
6	7 Skye's Fitness	8 Yoga library	9	10 CRC AGM Daycare	11 Jerry v Boxwood	12 <i>Kimberley b'day</i>
13 <i>Harry b'day</i>	14 Skye's Fitness	15 Yoga Library	16 <i>Rory b'day</i> Auschem course	17 Daycare	18 Semi-final @ GNP	19 <i>Greg b'day</i> Semi Final @ Boxwood
20	21 Skye's Fitness	22 Yoga Library	23	24	25 Prelim Final @ Jerry	26 OFA Vote Count

Dani's Leaving Snickers Cake Recipe

Chocolate Cake

3/4cup Plain Flour
1/2cup Cocoa Powder
1/2tsp Baking Soda
1tsp Baking Powder
1/2cup Brown Sugar
1/4cup Caster Sugar
1/2cup Unsalted Butter
2 eggs
1tsp Vanilla Extract
1/2cup Milk

Choc Peanut Butter Frosting

1/2cup Unsalted Butter
3cups Icing Sugar
3tbsp Milk
1/4cup Cocoa Powder
1tbsp Peanut Butter
1cup Snickers Bars, chopped

1. Chocolate Cake

Preheat oven to 180C. Grease and line a round 8 inch spring form cake tin with a little baking paper. In a large mixing bowl, sift the flour, cocoa powder, baking soda, baking powder and then add the sugars.

2. Pop the butter into the microwave for short bursts, 10 seconds or so at a time, until it is just melted. Give it a stir with a fork to eliminate any lumps. Whisk together the butter, eggs, vanilla and milk until combined. Then add the wet mixture into the dry mixture and gently fold until combined.

3. Spoon the mixture into the prepared tin and pop into the oven. Bake for 25 minutes until skewer comes out clean. Allow to cool.

4. Choc Peanut Butter Frosting

In large mixing bowl, beat butter until creamy and smooth and then add one cup of icing sugar, along with a tablespoon of milk to help loosen the mixture. Beat until

combined. Then sift in another cup of icing sugar and a tablespoon of milk. Finally, add the last cup of icing sugar, along with one more teaspoon of milk, peanut butter and the cocoa powder.

5. Using a spatula, gently frost your cake and then scatter the chopped Snickers bar over the top. Drizzle Caramel sauce over top of entire cake to serve.

