

The Southern Yarn

January-February 2023

NEWSLETTER OF THE DOWN UNDER CLUB OF WINNIPEG INC.

downundercalendar

JANUARY

Australia Day and Waitangi Day
Sunday, January 29th, 5 pm
Scandinavian Cultural Centre,
764 Erin Street, Winnipeg

Come for the food – stay for the fun. The Cook-off theme is “soup” – Dust off your favourite recipe and impress the judges. Bring a plate — main, veggie, dessert — for the potluck supper. The social time will include a trivia mini-quiz, two-up, prizes and the bar.

APRIL

ANZAC Day

We expect to finally get back to commemorating this big event in our calendar as we used to pre-Covid. Watch for details in the March-April Yarn.

Other events on the horizon

A couple of informal get-togethers — coffee and dessert, brunch — are being considered. If they go ahead, members will be advised by email.

Please be Covid-safe, wear a mask if you wish (recommended at the Scandinavian Cultural Centre), remain at home if you don't feel well, and watch for provincial notifications.

See p.8 for a deal on Aussie music CDs, courtesy of Jacqueline Cassel-Cramer.

RSVP for all events:

Call Judy Powell at 204 275 7083 or email social@downunderclub.mb.ca to let us know you're coming, and for more information.

Land Acknowledgement

The Down Under Club of Winnipeg meets on Treaty 1 territory in the Province of Manitoba and the homeland of the Métis Nation. We acknowledge the Traditional Owners and Custodians of the land on which we live and gather, and all the lands from whence we came, including Aotearoa New Zealand, Australia and Canada. We pay our respects to the people, the cultures and the elders past, present and emerging.



Dinner at Bailey's

Nineteen members and guests enjoyed our not-so-formal dinner on October 22 at Bailey's in The Exchange. Numbers were slightly down as several guests were not able to attend, and we were capably looked after by Bailey's staff. The food as usual was delicious; however, the room venue was unexpectedly changed at the last minute to “the Library” at the rear of Bailey's – which turned out to be excellent. Nice brickwork walls, beamed ceiling, shelves of old books, very atmospheric, and great acoustics. At various times through the evening, we took turns relating a little bit about ourselves as we played the game of “tell three things about yourself – two true facts and one not”. And you had to be there to understand the funny story of the “extra” bottle of wine as we were leaving!



Santa came and Two-up was played.

Annual Meeting

The past two years have meant AGMs via Zoom, but this year, we held our Annual General Meeting at the Scandinavian Cultural Centre on Friday, November 25. The main business of the evening was to review the past year's events, receive the annual reports from your Board members and elect your Board for the 2022-2023 year. Under the chairmanship of Brian Hydesmith, all positions were declared vacant and elections were held. All Board members were returned unopposed. A social time followed.



Santa and Supper

The Viking Room at the Scandinavian Cultural Centre was the venue for our Christmas Party on December 4 – another first following a two-year hiatus. The room had earlier been decorated by the Centre and looked warm and inviting. Santa was a popular visitor and brought gifts for the children. Members shared a delicious potluck meal,

with an amazing variety of mains and desserts, followed by a social time and several games of two-up with Sam Hechter as the “caller”.



online



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editorially yours

Charlie Powell



With this first edition for 2023 it is probably worth another reminder of the origins of the DUCW – namely, a bunch of Kiwi and Aussie servicemen wanting to socialize together after making it through WWII and choosing to make Winnipeg their home. This newsletter evolved later, and while sadly those founding vets have all passed on, we try to maintain a nod to their contribution by consistently including an article or something with a military theme – serious or otherwise. So, on p.6, in “*Getting to know*” there is a piece of history that was news to me until I read of it in the *Australian Geographic*. The focus is on the secret diamonds, but the bigger picture is the bombing of Broome, WA (I had only heard of the attack on Darwin). It is good to note that the *AG* journalist rightly acknowledged the critical role of the (Indigenous) Nyal Nyal man who first made contact with the survivors and raised the alarm – as opposed to the Mission Brother, who gets the credit in other accounts.

There are other contributions by my usual collaborators – **Jenny, Peter and Judy** – and I am particularly grateful this month to **Jude McCudden** (observations of changes downunder, p.2) and **Ed Powell** (guest *Birds I View* observer/writer, p.8). Hopefully they will inspire more of you readers to send in news or links to stories of interest to others.

Special thanks, as always, to our advertisers, and **Brian Hydesmith** who assembles this into its presentable format.

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president's ramblings

Peter Munn



President's Report

So, the New Year has come, and most people are looking to a better year than last. My year ended very well, with all our family at home for the festivities of Christmas. We were glad that Tyler and Hannah could fly in from Toronto about half a day before the pre-Christmas storm closed airport after airport and prevented many people from getting home for Christmas. On a high note, they had recently been in New Zealand for a delayed honeymoon for their wedding in June, which in turn had been postponed / delayed for two years because of you know what. Before they left, I asked if they might have room in their cases on the way back for some Australian delights that sell well in NZ as well. And did they come through, with Vegemite, Violet Crumbles and Cherry Ripes in the mix, all lifelong favourites of mine.

In a dresser, I still have another, almost extinct favorite. I may own the last 1½ packs of original “Allen’s” branded Fruit Tingles on this planet. They were discontinued a long time ago after the manufacturer,

Allens, was absorbed by a larger company. They still taste as fresh as the day they were made, and every so often I take one and sip on it – slowly. However, I still cannot find anywhere that prepares roasted cashews as good as the old Darrel Lea stand-alone stores, where the cashews were roasted daily, and there was always a supply of these hot and salty delights.

So that is my story of good fortune for this month. Now it is time to get some left-over Christmas baking.

Take care,
Peter

[Link: see here for the latest iteration of Fruit Tingles]

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Farewell, friend

We were very sad to hear that **Ben Hechter** passed away in November after a courageous battle against cancer. A long-time member, many of us will remember Ben for his quiet humour and his deep love for his family. He was also known for his commitment to hard work, and we occasionally benefitted from his time at High Tea Bakery, where we enjoyed several afternoon teas as Ben and his staff worked in the adjacent room. Our deepest sympathies to Penny and Sam.



Finding Vegemite ...

Big thanks to **Toby Elson** for letting us know about a new source for Vegemite.

Stonewall Family Foods has long been the only location to purchase Vegemite, although a longer drive for some people than others. And while they still stock it, there is now another destination much closer for most of us.



British Food Co. recently opened at 3125 Portage Ave (britishfoodco.ca). They have lots of interesting sweets, chips and other items. They also stock both Vegemite and Marmite, although the latter has long been more widely available across Winnipeg. The cost is \$9.99 a jar, which is on par with Stonewall's price.

When I spoke to the owners today, they said a number of people have already been in to buy their jar of Vegemite, so treat yourself this new year and drop in to the British Food Co., or head out to Stonewall Family Foods if you feel like a longer drive in the country.

The other alternative is to ship directly from Australia, as at least one member has freely admitted, but there's no denying that having two local sources for your Vegemite supplies is perfect in a pinch.

Enjoy!



From our "local" correspondent — Jude McCudden in Australia

It's 38°C and I'm sitting with son no.2 watching the cricket. Of course he's got a beer and is wearing yakka shorts! My 3-year-old granddaughter Eadie is playing with Santa toys. Really, does anything change? As I see the news of snow storms in North America, I'm thinking of my MB comrades and realize that, since I've been here, it doesn't take long for things to change. Of course maybe only expats from Victoria will understand some of these changes, but here goes.

Development: Covid saw an exodus from Melbourne and other regional cities to the coastline on the Bellarine Peninsula and Surfcoast. People felt they'd cope with self-isolation if they could walk along a beach and hear the waves. I remember driving down to Torquay when it was a small village, predominantly for surfing fraternity. Now the drive from Geelong is just huge housing estates and massive shopping complexes with eight sets of lights along the way. Traffic is constant.

Housing: Everywhere are house prices that remind me of Vancouver and Toronto. And as we are all aware, most of these people can work from home, at least 2-3 days. Now there is a passenger ferry at Portarlington for people to commute to Melbourne rather than a 2-hour drive. So those smaller coastal villages on Port Phillip Bay have boomed.

Cost of living: Shopping with family for food makes me realize my big West Interlake vegie garden and our yearly white tail deer hunt is the way to fight the cost of living. \$3.75 for 4 bananas and I'm told that is cheap because the recent flooding through this state has really affected food prices. Gas (yeah, I know – petrol) is very similar - \$1.79 per litre Xmas Eve. Beef, lamb and pork are so costly. I still think MB pork is the most cost effective and delicious meal. A lamb roast cost me \$49.00 for a Xmas day meal.

Social Issues: It seems that globally, homelessness, drug addiction, overworked police and medical health workers are all national issues. Even in the sporting arena, there are huge issues here regarding fan behaviour and dangerous fanaticism.

But I have to say, I've loved people saying G'day to me and asking me what I want for tea? Supper – what's that? And at this house Santa was left a lovely glass of Pinot Noir and some Tim Tams. Certainly beats milk and cookies. Stay warm everyone.

didyouknow...

well, now you do!



Aircraft naval traditions

[Source: Traveller.com.au, Michael Gebicki]
Why do we always board a commercial aircraft from the port – left – side? Because once upon a time, ships would tie up on that side since the steering oar hung down on the starboard – from the word “steer board” – side. Whether it was a Roman galley or a Phoenician trireme, you boarded from the port side. Port and starboard are just a couple of examples of how aviation has borrowed from nautical tradition. “Captain”, “pilot”, “bulkhead”, “crew” and “galley” are just some of the nautical terms you'll hear used on an aircraft. Speed is registered in a logbook, in knots, and just as on a ship, an aircraft's rudder controls its direction, or in aviation speak, the rotation of an aircraft about its vertical axis.

Pilots' uniforms are also drawn from naval tradition. In the early days of aviation, pilots flew in unheated cockpits and insulated flying boots and sheepskin jackets were essential protection from the cold. When Pan American World Airways started operating its Sikorsky flying boats in the 1930s the airline dressed its pilots in smart, tailored uniforms drawn straight from a naval officer's uniform, consisting of a white shirt with a black tie and a double-breasted blazer with brass buttons and braid loops on the cuffs denoting the wearer's rank. Headwear was a white peaked cap, another lift from the navy, and other airlines followed in Pan Am's footsteps, as they do to this day. In 2016, when Qantas changed its uniforms, a white naval-style peaked cap replaced the black version, a step back to the era of about 40 years before.

At the root of this issue, in the early days of aviation, ships were the closest thing to aircraft and nautical tradition provided a ready reference point for the business of piloting an aircraft. Aircraft were subject to the elements, they were propelled by big, powerful engines, navigation was an all-important skill for a pilot – and the navy had many of the answers to these problems. Although you'll never see your cabin crew dance a sailor's hornpipe, more's the pity.



Kangaroo paws replace petunias as Perth shifts to native flora

[Source: ABC Radio, Alicia Bridgess] In the rare pockets of soil between skyscrapers and office buildings, a change has been quietly taking place in the centre of Perth.

Where the vivid reds and purples of petunias and other exotic annuals once dominated city gardens, tangles of silvery leaves, pink paper daisies and kangaroo paws have emerged in their place.

As a honeyeater picked through the kangaroo paws near Council House, City of Perth technical officer Cheyne Pearce said choosing native flora was also beneficial for wildlife.

He cited the recent planting of a type of grevillea called “city lights” as an example.

“Within about 15 minutes of the first one going in the ground we had honeyeaters feeding on the grevillea flowers,” Mr Pearce said. Sage-green ground covers fill the space between the peaches-and-cream colours of Albany daisies, soft-pink kangaroo paws, blue lechenaultia and fluffy yellow verticordia. The Botanic Garden’s plant breeding

team worked to create climate-resistant species that could cope with the heat and sun the plants might experience on a road verge or roundabout.

“It’s been embraced by local government areas just to create some incredible colour all year round,” says WA Botanic Garden director Sue McDougall.

She said many local governments had “urban forest strategies” aiming to replace turf and lawns with native garden beds.

“People are more aware of their environment too – so, understanding that a tree in a backyard is going to support biodiversity and also create shade.”

Back at the City of Perth office, Mr Pearce said the knowledge Noongar people had of the land was also helping to inform city planting. “Moving forward all our gardens will basically be celebrating the Noongar six seasons, and you will see an all-year flowering display,” he said. [Link]

Native Oz Bushfoods

Take a Bushfoods Eco Tour - Get a taste for life on the land with a deluxe 90 minute tour – at Native Oz Bushfoods, Ropeley, Qld.

The tour combines indigenous experiences including a smoking ceremony and acknowledgement to country, with an educational tour and talk around the gardens with the founders. A bushfood-inspired morning tea including fresh scones with native jam and cream as well as iced tea, tea & coffee. You will also have the opportunity to get your hands a little dirty and plant a native tree.

After the tour you will have access to farm sales and gift shop located onsite at the Bushfoods farm.

Or, book your group event - Bushfood Under the Stars - A Native Australian inspired long table evening with a three course meal, Traditional Dancers, Welcome to Country and a smoking ceremony. [Link]



Back from down under

[Source: ABC News, Liz Gwynn, 17Aug2022] Scientists say humans could see thylacines in fenced-off areas of the Tasmanian wilderness in a decade – close to 100 years after the species went extinct. Thylacines, or Tasmanian tigers, were the largest carnivorous marsupial until 1936, when the last one in captivity perished at a Hobart zoo. They were declared extinct in the 1980s.

Now, a University of Melbourne research lab that has been working on the de-extinction of the Tasmanian tiger for the past 15 years has announced it has partnered with a US-based genetic engineering company to boost efforts to bring the marsupial back.

“The ultimate goal of this project is not to just bring back the thylacine, but to get to a point where it can be put back into its natural environment in Tasmania,” University of Melbourne Professor Andrew Pask said. [Link]



Tips for the perfect Pavlova

[Source: The Conversation, Nathan Kilah and Chloe Taylor, 21Dec2022]

Egg whites: Egg yolk must be completely removed for this process to work. Yolk is mostly made of fat molecules, which would destabilise the protein network and pop the air bubbles. It only takes a trace amount of fat, or even just a greasy bowl, to disrupt foam formation. You should always whip your egg whites in a clean glass or metal bowl. Plastic bowls are more likely to hold leftover grease.

Sugar: Adding more sugar will give you a drier and crispier texture, whereas less sugar will lead to a softer and chewier pavlova that won’t keep as long. Consider the size of the sugar crystals. The larger they are, the longer they’ll need to be whipped to dissolve, and the greater the chance you will overwork the proteins in your meringue. Powdered icing sugar (not icing mixture) is preferable to caster or granulated sugar. If you do happen to overbeat your meringue (which may end up looking clumpy and watery) you can try to save it by adding another egg white.

Acid: Many pavlova recipes call for adding cream of tartar or vinegar. These acids act as a stabilising agent for the meringue by aiding in the unfolding of the egg white proteins. More isn’t always better, though. Using too much stabiliser can affect the taste and texture, so use it sparingly.

Heat: Cooking a pavlova requires a very slow oven for specific chemical reasons. Namely, egg white proteins gel at temperatures above 60 C, setting the meringue. At higher temperatures, a chemical reaction

known as the Maillard reaction takes place in which proteins and sugars react to form new flavourful compounds. We can thank the Maillard reaction for many delicious foods including roasted coffee, toast and seared steak. However, excessive Maillard reactions are undesirable for a pavlova. An oven that’s too hot will turn your meringue brown and give it a “caramelised” flavour. Recipes calling for pavlova to be left in the oven overnight may actually overcook it. At the same time, you don’t want to accidentally undercook your pavlova – especially since uncooked eggs are often responsible for food poisoning. To kill dangerous bacteria, including salmonella, the pavlova’s spongy centre must reach temperatures above 72 C.



A secret gem – in Lake Wanaka

[Source: BBC.com, Briar Jensen, 9Mar2022]

Most New Zealanders have never heard of Arethusa Pool, a freshwater lake on the top of Mou Waho Island in Lake Wanaka, in the Otago region of New Zealand's South Island. In a country also renowned for epic views, this is up there with the best. Arethusa Pool is a tarn formed by glacial scouring in the last ice age. It appears suspended 150m above Lake Wanaka, which in turn is surrounded by range upon range of serrated mountains, including the spine-like Southern Alps that run the length of the South Island, some still snow-tipped in late spring, others swaddled in folds of cloud. There's no sign of civilisation, no hint of Wanaka township, just a 30-minute boat trip away.

History: In 1924, Sir Frederick Chapman, a former Supreme Court judge and member of the Honorary Geographic Board of New Zealand, suggested new names for two features on Lake Wanaka. He proposed that the body of water on 'Pigeon Island' should become Arethusa Pool and that the Island's highest point should be titled Tyrwhitt Peak. When the time came to seek official approval for these changes, the Governor-General, Admiral John Jellicoe, further moved that 'Pigeon Island' be renamed 'Harwich Island'.

Chapman's submission of Arethusa Pool was based on two considerations. Firstly, he noted that the feature was not stream-fed, but rather obtained water from snow that melted off the surrounding mountains and then travelled through rock fissures. To Chapman, this phenomenon recalled the

site in Syracuse known to the Ancient Greeks as 'Arethusa Spring'.

The second factor concerned the light cruiser HMS *Arethusa*, which had served as the flagship of the Royal Navy's Harwich Force under Commodore Reginald Tyrwhitt.

Formed at the outbreak of the First World War, this squadron was given three main objectives: to protect the approaches to the English Channel; to monitor German activities in the North Sea; and to escort ships sailing between Britain and the Netherlands.

The *Arethusa's* wartime service proved extremely eventful. She was so badly damaged at the 1914 Battle of Heligoland Blight that she had to be towed back to port. Having been refitted, the ship then took part in the Cuxhaven Raid and the Battle of Dogger Bank, before capturing four German trawlers in September 1915. On 11 February 1916, the *Arethusa* struck a mine off the coast of Felixstowe and sank with the loss of six of her crew.

The name Arethusa Pool was first Gazetted by the Honorary Geographic Board of New Zealand in 1924, and was officially confirmed by the New Zealand Geographic Board in 1948. [Source: Land Information New Zealand, [Link]

viewthese

entertainment from back home

CBC Gem – Kid Sister – Lulu is a young woman navigating big issues in this Jewish comedy set in Auckland, New Zealand, where more people identify as Jedi than Jewish.



Netflix – Down to Earth – This show comes highly recommended by Chris Brasher. In the first season, the hosts visit many different countries, but all episodes of the second season focus on Australia.



YouTube – Chasing Bolts – Three photographers on the hunt to capture the perfect bolt of lightning. Worth watching for the Australian scenery and seeing Mother Nature literally light up the sky. [Link]



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Lesser-known history

The Dutch Diamonds

[Source: Wikipedia] On 3 March 1942, PK-AFV, a Douglas DC-3-194 airliner operated by KNILM, was shot down over Western Australia by Imperial Japanese Navy Air Service fighter aircraft, resulting in the deaths of four passengers and the loss of diamonds worth an estimated A£150,000–300,000 (the equivalent of A\$9.5–19 million in 2010). It is believed that the diamonds were stolen after the crash, although no-one has ever been convicted of stealing them.

The PK-AFV Pelikaan was on a flight from Bandung, Dutch East Indies (later Indonesia), to Broome, Western Australia when it was attacked by Japanese aircraft that were carrying out an attack on Broome. PK-AFV crash-landed on a beach at Carnot Bay, 80 km (50 mi) north of Broome.

The Pelikaan was initially registered as PH-ALP and had been operated by KLM since 25 August 1937. It was based in the Netherlands. On 10 May 1940, while the Pelikaan was en route to Asia, Nazi forces invaded the Netherlands. PK-AFV was transferred to Royal Netherlands Indies Airways (KNILM) and re-registered as PK-AFV. The aircraft is sometimes incorrectly referred to as a C-47 Skytrain or Douglas Dakota, which were names given to the military variant of the DC-3.

On 3 March 1942, the pilot of PK-AFV was a Russian World War I ace, Ivan Smirnov (or Smirnoff). The other three crew members were co-pilot Jo Hoffman, radio operator Jo Muller and flight engineer N.J. Blaauw. They were transporting eight passengers, fleeing the Japanese invasion of Java. Among the passengers were five pilots from the army and navy.

A package containing diamonds, which belonged to a Bandung firm named NV de Concurrent, was handed to Smirnov in the early morning of 3 March by G.J. Wisse, the KNILM station manager at Andir Bandung airport. Smirnov was instructed to hand it to a representative of the Commonwealth Bank once he reached Australia. He was reportedly unaware of its contents at the

time. The plane was airborne at 1:15 am.

At about 9:00 am, as the DC-3 neared Broome, skirting the Kimberley coast, three Mitsubishi Zeroes – led by the Japanese ace Lt Zenjiro Miyano – were returning to their base in Timor, after the first air raid on Broome. Smirnov was following the coastline towards Broome. The Japanese pilots, who were at a higher altitude than the DC-3, dived at it and fired at its port side, scoring numerous hits. The port engine caught fire and Smirnov was wounded in his arms and hip, but managed to put the aircraft into a steep spiral dive.

Smirnoff made a wheels-down landing on the beach, according to his 1947 book “De Toekomst heeft Vleugels” (The Future has Wings). This procedure was described in many interviews in papers and on BBC radio in 1944. Smirnoff was surprised the wheels went down. While rolling along the ground, the right tire was hit and exploded causing the plane to make an abrupt right turn into the surf and deeper water. The splash extinguished the fire in the number one engine. This story is consistent with the stories told by surviving passengers Pieter Cramerus in a video interview and Leo Vanderburg in “Flight of Diamonds” by William H Tyler in 1986. A photograph in Smirnoff’s book between pages 72 and 73 shows that the undercarriage under engine 1 is down.

The Zeroes then strafed the DC-3. The flight engineer and three passengers, including a baby, were killed. and others seriously injured by bullets. Smirnov reported that the package was dropped in the water or in the plane during a recovery attempt by Van Romondt. The following day, as the survivors awaited a rescue party, a Japanese Kawanishi H6K flying boat spotted the wreck and dropped two bombs. The Kawanishi later returned and dropped another two bombs. None of the bombs caused any damage or



injuries. The surviving passengers and crew were saved after spending six days on the beach. (It is thanks to a Nyal Nyal man, who came across a couple of the survivors and realized they needed help. He raced back to the Pallotine Mission at Beagle Bay to raise the alarm. [Link])

A mariner from Broome named Jack Palmer, arrived at the scene of the crash, a couple of days after the rescue. He later handed in over £20,000 worth of diamonds. In May 1943, Palmer and two associates, James Mulgrue and Frank Robinson, were tried in the Supreme Court of Western Australia for theft of the diamonds. All three were acquitted. No other person has been tried for the loss of the diamonds. [Link]

YOUR MEMBERSHIP DUES

If you're wondering how your membership dues benefit the DUCW, let's take a look.

Each year, you, our members, pay dues in the amount of \$30 a couple/family and \$20 an individual. It is still one of the best membership deals around, and the dues you pay go a long way to helping us achieve certain goals.

Our costs last year were:

- \$520 – print the newsletter six times a year
- \$250 – mail the newsletter and other club correspondence year round
- \$214 – maintain a physical mailing location for all club correspondence
- \$250 – maintain an online presence through our website (incl. Internet charges)

The total of \$1,234 was offset by you paying \$1,200 in dues.

Other income generated from advertising and donations allowed us to hold events and help cover other costs involved in running our almost 74-year-old organisation.

But it's your membership payments that allow us to function as a club, and in return, we do what we can to support you by staying connected, providing outreach, welcoming new members, maintaining a contact with our High Commissions, promoting you, your businesses and other interests, providing a fun slate of social activities, and letting you know about any local Australian and New Zealand products and connections.

And so we thank you for being members of the Down Under Club of Winnipeg. Your membership dues will help support the Club going well into our 75th year and beyond.



YOUR EXECUTIVE FOR 2023

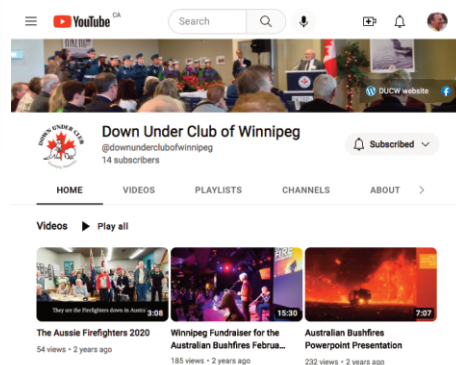
As you know, all our executive and others on their teams are volunteers who work for you, our members. And on behalf of all of us, a sincere thank you to the incoming DUCW executive for 2023:

President – **Peter Munn**; Vice President – **Lynley Davidson**; Membership – **Catherine Bowering**; Treasurer – **Peter Debenham**; Social Coordinator – **Judy Powell**; Secretary – **Margaret Munn**; Newsletter Editor – **Charlie Powell**; Past President – **Terry Roberts**

Unsung non-official exec folk include Brian Hydesmith – newsletter designer and

website manager, and Jenny Gates – media and communications, and an assortment of others who hop on board whenever needed or asked.

The untiring efforts of these individuals keep things ticking along, but anytime you want to help out with ideas or volunteering, or even taking on a role on the executive next year, contact us. We'd love to hear from you. Email at info@downunderclub.mb.ca



DUCW YOUTUBE PAGE:

Recent changes at YouTube means we now have a dedicated link to the Club's YouTube page – www.youtube.com/@downunderclubofwinnipeg. We still only have a few videos on the site – all from our fundraising event in February 2020 – but will look for other opportunities to add content now that the link is much easier to find.



Officer: "What were you before the War, Jones?"
Jones: "'Appy, Sir."

[Source: The Kia-Ora Co-Ee. The Official Magazine of the Australian and New-Zealand Forces in Egypt, Palestine, Salonica & Mesopotamia. Second Series, No. 6. Cairo (Egypt). December 15th, 1918.]

"Digger" defined

Butler Gye writes from France: Just souvenired a copy of the September issue of "The Kia Ora Co ee" from a Maori and "Digger's" dugout. It's good reading, but I, on behalf of my cobbers over here, object to what "Gunga" has to say concerning the derivation and application of the term 'Digger'. In his interesting article, "The Two Leaves", he states that its origin is recent and obscure. It's neither. The term "Digger" is as old as the most ancient gold field in Australia or Maoriland, and it has nothing whatever to do with dig-ging-in. In the Roaring Days in the lands of the Southern Cross, a "Digger" was one who, regardless of all dangers and hardships, pushed out beyond the marge of civilisation in quest of gold. He was a big-hearted fellow, too. He never hesitated about sharing a last crust with a needy stranger, and accepted the responsibilities of a mate who went under as his own. He had a high, almost exalted, sense of morality, and by him justice was not measured by legal standards, but embodied the principles of right and wrong in direct relationship to obligation, and ownership. And he had a healthy hatred of sham and ostentation. Thus the term "Digger" was an honourable appellation. And so it is to-day, when the descendants of those who pioneered the

goldfields of Australia (Bendigo, Ballarat, Gulgong, Tumut, and numerous other "Rushes") and in New Zealand (Gabriel's Gulley, The Dunstan, Thames Valley, and the West Coast), along with others who were born under the Southern Cross, and those who have made their homes there, are fighting on the battlefields of France and Palestine to win for this and future generations the pure metal of a free and untrammelled civilisation. The Maorilanders applied the term to members of the A.I.F. soon after arrival in France, implying that the Aussies were real dinkum mates. It quickly caught on and it now embraces all the forces from the Southern Dominions. It was never, to my knowledge, restricted to ground privates only, but always included the mounted troops, whether in France or Palestine. An Aussie invariably greet a Maorilander as "Digger", and the men from the Pig Islands, in common with us, use the term in relation to one another, whether Infantry, Artillery, or Mounted. As regards "Billjim", it never was a generic term in France. That corruption of William and James is quite a recent coinage by Arthur H. Adams of the Sydney "Bulletin", while "Billzac" has had no place except in print, and then only used by persons who have no more than a nodding acquaintance with us.



Wetlands photo by Ed Powell & Red-capped plover photo by Steven Pratt

Red-capped plover and others

I have been living in the inner eastern suburbs of Adelaide for about nine years now. Aside from the seemingly ongoing road upgrades and apartment complex developments, another major addition to the surrounding area in last two years was the construction of a wetland in the southeast corner of the extensive parks that bound the city's central business district. Victoria Park (Pakapakanthi in the indigenous Kaurna language) runs along the eastern fringe and is abuzz throughout the year – except when the mercury climbs towards 40°C!

A very wet 2022 meant there has been no shortage of water to flush the catchment and fill the artificial lakes after the construction fencing came down, and soon enough ducks and swamp hens took up residence. Now, as Summer progresses and the waterline drops, I have noticed an increase in shorebirds during my weekend walks, including the black-necked ibis (affectionately nicknamed the

bin chicken) and masked lapwings with their bright yellow faces. These larger waders have remained a constant sight over the weeks, but more fleeting was the sight one morning of two smaller plovers skittishly feeding across the mudflats.

Through some sleuthing at home I was reasonably confident the pair I had seen were red-capped plovers. They are the smallest of our plovers and are found right around mainland Australia and Tasmania. I haven't spotted them again since. Perhaps they just visited from more productive feeding grounds. Maybe they will return after another fresh flush of water through the lakes. I'm sure there will be new arrivals over the weeks and months ahead. In the meantime there are still plenty of sights and sounds across the park, whether it's the raucous chattering of the rainbow lorikeets, the riot of colour of rosellas, or the cheeky playfulness of the sulphur-crested cockatoos.

Classic Aussie music library needs a new home

Jacqueline Cassel-Cramer has decided to give away Rob Vernon's excellent collection of Australian CDs from the 80s and 90s. Scan the list below, and you'll see a lot of familiar names – Cold Chisel, Little River Band, Skyhooks, and one of my favs, John Farnham. It's quite the outstanding collection, proving what we already knew – Rob had great musical taste!

Yes, they are free, but Jacqueline would love it if people made a goodwill donation to the Canadian Diabetes Association. If you are interested in any – or all – of these CDs, email Jacqueline at cassselvernon@hotmail.com or TEXT her cell with your name at 204-792-9267 to arrange easy pick up. As Jacqueline said, "I hope they find a good home."

The Angels (Angel City; Face to Face), **Jimmy Barnes** (Two Fires; Body-sverve; For the Working Class Man), **Kevin Borich**, **The Choirboys** (Big Bad Noise), **Cold Chisel** (East; Radio Songs: A Best Of; The Last Wave of Summer), **Richard Clapton** (The Best Years of Our Lives), **Count-down** (The Wonder Years – 2006 collection), **John Farnham** (Whispering Jack), **Goanna** (Spirit of Place), **Hunters and Collectors** (Ghost Nation), **Little River Band** (Greatest Hits), **Mental As Anything** (Greatest Hits), **Mondo Rock** (Up to the Moment), **1927** (The Other Side), **Redgum** (Caught in the Act), **Skyhooks** (The Latest and Greatest), **ARIA** – 10 Years of Hits (1980 or 90), **The World's Best Ever Beer Songs**.

With a list like that, you could drive across the country with the stereo going fulltime!



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