

Guilderton Community Association Inc

PO Box 1101 Guilderton Western Australia 6041

ABN 12 206 179 741

Incorporated on 29 June 1979 in conformity with the WA Associations Incorporation Act, 1895-1969, Section 3 (3)

Quarterly Newsletter December 2022

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- Our regular reports to keep you informed
- Council liaison
- Guildie photo gallery
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President's Report

Hello everyone, It's that time of year again which seems to

come around ever faster these days.

The Committee participated in an online seminar meeting which detailed a proposed solar farm in the ocean between Two Rocks and Lancelin. It was quite interesting. The project would take 2 years to go through planning stages and if it gets the approvals and financing to go ahead it wouldn't be functioning for five years. The project would bring in major job opportunities for locals through accommodation and food, as the company likes to utilise local suppliers.

We shall have to wait and see what happens. The GCA Committee members believe in the estimated benefits of such a project, but if you disagree, please let us know.

The commissioned fish statue that Anne and her team have been diligently working on for ages is finally in. Thank you to Anne for her continued perseverance on the project.

GCA will be hosting Christmas Carols in Gabbadah Park again on the 3rd of December this year, with music provided by Brass

Challenge. Carols open from 6pm till 9pm and there will be food trucks will be on site. This is a wonderful night for all the family to enjoy, so book in the diary and bring your voices along to add to the community evening.

The Guilderton Community Association will be having a raffle to raise funds to cover insurance and other expenses associated with having an Association.

Our AGM will be coming up in January, set at 10am Saturday 21st at the Guilderton Community Hall. Please come and support us, as it gets slightly predictable seeing the same reliable people who turn up.

Bring a friend, a family member or even a stranger and join us. At the risk of sounding like a vampire, we need new blood.

Morning tea is provided and all will be welcome. All committee positions will be vacant and we would love more committee members. We meet every two months so it's not such a huge time commitment.

Have a safe and merry Christmas. Kerry Enright GCA President

Shire Council Liaison Feedback from the Guilderton Visitor Centre

Our visitor centre staff reported the quietest period ever seen - attributed to both the parking fees in non-peak season and the low caravan park numbers.

Council noted the above but are content that despite the poor visitor weather, the income generated from the caravan park is not too dissimilar to previous years. Council also reported that the Café operating hours are increasing for the school holidays and ongoing. It is expected that their service delivery will be greatly improved.

Groyne & ocean boat access

GCA was concerned about stabilisation of the groyne as well as winter wash-away to the carpark & boat launch areas.

The Shire Council reports that it is unable to undertake works on the groyne without a full engineering design and plan accepted by the Department. The Shire state they have applied for a grant to undertake this however it was refused by the State.

Foreshore sculpture project. GCA is very thankful for the wonderful support from the Gingin Shire Council for this project.

Moore Arts Report

Please don't forget to support the first Guilderton Art & Craft Market which will be on Sunday 18th December from 9am to 1pm in Gabbadah Park.

We have had a huge response to our market with 21 stall holders having registered interest and 18 confirmed. There will be a wide range of handmade art and craft on offer - candles, resin art, macrame, crochet, jewellery, pottery, grazing boxes and photography to name only a few.

The market will run from 9am to 1pm and we will have a coffee van on site, plus Redfield Park are providing a delicious sausage sizzle. If you have a holiday rental property, please advertise this event so we can get as many visitors as possible to help make it a success. The next market is planned for Sunday 15th January 2023 so mark the date in your holiday diary.

Kerry Jones Moore Arts Coordinator

Moore Arts Council presents Local Art & Craft Market



at Gabbadah Park From 9am—1 pm . Plenty of stalls of locally made art and craft products for sale.

Fundraising food stall onsite for purchase.

Stalls only \$15 each—to book email guildymarkets@gmail.com For more info call Kerry 0437903138





Community Art Installation

Visitors and residents all – come and view the newest addition to the Guilderton Art Trail with the installation of The Whimsical Fish sculpture on the Guildie foreshore.



Created and installed by Adrian Toomey (pictured below) of Ocean Gallery, the shining example of creativity was finalised with the on-the-ground help of the Gingin Council.



The installation is the culmination of the sustained enthusiasm of project coordinator Anne Gilkes with the assistance of Joel Collins, Kerry Jones & Bruce Maguire. Funding for this project was provided with the assistance of the Gingin Shire

Community Funding and the Commonwealth Stronger Communities Programmes.

We are proud of this latest addition to our ongoing commitment to Guilderton Art. We are especially grateful to Anne for whom this is the conclusion of her long and wonderful community service with Moore Arts. We will miss her wonderful input and creative energy, but wish her all the best in all her future endeavours.

Editor on behalf of Anne Gilkes, Project Coordinator

Guilderton Visitor's Centre

We are all ready for summer!

With a lovely range of inexpensive gifts and souvenirs, as well as local honey and jams, and all the travel information you could dream of, come and see us for yours! We are also the outlet for Moore Men's Shed, selling their sandboards and other creations and for some of our local artists.

We are open 9.30 to 12.30 on weekends until Christmas then daily all through the school holidays.

We would welcome more volunteers and we love to see the locals, as well as the visitors!



Linda Johnson Visitor's Centre Coordinator

Friends of Moore River Estuary Inc.

Cooky recently took Bob and Linda plus Ryan and Declan from the Dept of Water and Environment on our last water testing of the year.

The river has been running into the sea, (and it is now well south -about 600 metres south of the sandbar), since July 27th. A record in my 30 years here and only the 4th time I've seen the estuary draining so far south. There has been a lot of rain inland over winter and so the estuary has been quite full nearly all the time, and even though the rain stopped the river is replenished by underground springs in several places along its banks.

The dunes on the south of the sandbar are being quite heavily eroded but, fortunately, this natural process is of no concern. It also has the happy effect of keeping 4WD vehicles away from the sandbar!

The river water quality is great, with oxygen levels very healthy and salinity levels low. Although there was more murkiness in some places, the readings were still good. The temperature was 22°C and we saw a lot of healthy birds - egrets, heron, pelicans, cormorants and an osprey on her nest with a chick!

We repeat this wonderful 3-hour process quarterly and look forward to taking some TAFE students with us next year. Others are welcome too so contact me if you'd like to join us.

For more information about FOMRE see the website guildertonwa.com.au

We welcome new members and I'm always

We welcome new members and I'm always happy to discuss our actions.

Linda Johnson - 0414 631 273

Clean Up Australia is a GCA event, to be held on Sunday 5th March 2023.

Linda has organised this for the last several

Linda has organised this for the last several years but will be away for this one.

We need a co-ordinator please! I'll walk you through the running of it all so please let me know if you can help?

Many thanks,

Linda Johnson FOMRE Chairperson

Community Library Report

The library Committee would like to wish everyone a very Merry Christmas and a safe and Happy New Year.



For many years now we have worked together with the Moore Men's shed in our joint fund-

raising events. This last year has been no exception. Along with the advantage of attracting more visitors to their open days there is also the fun and camaraderie that goes with it. This is a perfect scenario of community groups working together for the same goal.

Thanks to everyone for your support throughout 2022, thanks to our wonderful volunteers and to the public for your donations of exceptional books and DVD's.

New members are always welcome. Come along and check our categories. These include Fiction, Australiana, Auto and Biographies, Large Print, Westerns, Children's books and DVD's.

We are open Saturdays from 9.30 to 11.30am

Watch for our book stalls over the Christmas holiday period as there will be some wonderful bargains.



Madeleine Henshaw Community Library Coordinator

Secret Chef Thai mussels Ingredients for 2

500g fresh mussels, debearded and rinsed Store-bought red curry paste, 1 tblsp One can of coconut milk Thai basil, a handful Brown sugar, half a tblsp (plus extra) Fish sauce, half a tblsp (plus extra) 4 kaffir lime leaves (also known as makrut) Handful of green beans, cut into bite-sizes

To serve

Extra Thai basil leaves, to garnish Long red chili slices, to garnish 1 lime, cut into quarters Steamed rice

Method

In a hot wok, heat red curry paste and the can of coconut milk. Boil vigorously for a few minutes before lowering the heat. Add the sugar, fish sauce and beans. Add the basil and lime leaves scrunching both to release the flavours. Bring to the boil and taste the sauce adding more fish sauce if needs more salt, or sugar if needed.

In a separate pot, heat on very high before adding the mussels and a couple of tablespoons of water. Close the lid immediately to ensure the mussels steam well. Shake for a few minutes or until the mussels have all opened. Don't overcook. Add the mussels to the sauce and garnish with

lime, chilies and basil leaves.
Serve with some steamed rice or crusty bread.

Remember not to eat any mussels that have not opened.



Sauce Soubise Ingredients

1 onion, finely sliced 50g butter Sprig of thyme 100 ml cream

Method

Place onion in a saucepan with the butter and thyme. Cook over low heat till onion is very soft but not coloured. Remove thyme, add the cream and continue to cook for another 2-3 minutes. Transfer to a blender, process on high until smooth and velvety. Keep warm till needed. Soubise sauce is a fabulously

luxurious addition underneath any meat, poultry or vegetable you serve.

Guildie Gallery









Guilderton Arts Council Arts & Craft Markets

Local Market on Sunday 18th December

To be held at Gabbadah Park From 9am—1 pm .

Stalls of locally made art and craft products for sale.

Stalls only \$15 each—to book email guildymarkets@gmail.com For more info call Kerry 0437903138

Fundraising food stall onsite for purchase.

Next market Sunday 15th January 2023





MEMBERSHIP APPLICATION AND RENEWAL FORM 2022

\$15 Single Membership \$30 Double Membership.

Member Name(s)*		
Postal Address*		
Street Address		
City	State	
Email*		
Phone*		

- Please return this form to the GCA and remit by:
 - Cash to the Visitor Centre or Community Library OR
 - Cheque posted to GCA, PO Box 1101 Guilderton WA 6041 OR
 - Bank Deposit to GCA at the Bendigo Bank:

BSB: 633000

Account: 145418018

Reference: Please use your surname as the reference

* Indicates mandatory information required