

THE
Vines
RESIDENTS AND
RATEPAYERS ASSOCIATION (INC)
The Grapevine
NEWSLETTER
30 JUNE 2023



UPDATE FROM THE CHAIR

16th June marked the second anniversary since The Vines (WA) Pty Ltd published the initial version of their 'New Vision' Redevelopment Plan. That means it is two years during which our community have fought to retain The Vines as we know it: preserving this environment and the amenity we choose for our homes and recreation.

As I have done a few times recently, I send a heartfelt acknowledgement to all members who have supported the campaign against the redevelopment. Big or small, each contribution to date has added up to produce our success in blocking the first development application, being that for a new driving range structure, which represented the start of their piecemeal development of green open space. Our success at the Joint Development Assessment Panel (JDAP) on 28th April, and the fact that there was no appeal, is a remarkable community achievement.

In recent newsletters we have let you know about the activities of The VRRRA's committee. We remain intent on stopping redevelopment plans, and preserving and enhancing our suburb. As part of this, in the last fortnight The VRRRA's committee have engaged with our external consultants and we have moved our scope into work that will counter future attempts to implement the golf course redevelopment plan. We are pleased that these engagements continue to be very positive, matured by the success at JDAP, and clear in that there will likely still be significant challenges ahead. We are intentionally maintaining a reasonably diverse approach and look forward to sharing the specific results when it is right to do so.

We have no doubt that The Vines (WA) Pty Ltd remain determined to find a way to benefit from land sales, and they will therefore continue to work towards that goal. While this is still the case, our campaign will also continue. Thanks for your ongoing support.

Please see page 2 for details on a City of Swan tree canopy initiative that we would love all residents of The Vines to take part in. Tree canopy is a hot topic in local government at the moment, and it is important for maintaining our environment.

Gardening tips for July

With the cooler weather here, this is the perfect time of year to get out into the garden. Autumn and winter are the best time for planting, particularly natives. These will thrive once established, are great for wildlife, and can be more imaginative than copying a European rose garden or another bit of lawn. Establishing natives with the winter rains means less watering will be required now, plus less cutting and weeding later.

Depending on the size of your garden, here are a few ideas (in roughly ascending size):

- Honeybush - *Hakea lissocarpa* (pictured right)
- Harsh Hakea - *Hakea prostrata*
- Kerosene Bush or Two-leaved Hakea - *Hakea trifurcate*
- Woolly bush - *Adenanthos cygnorum*
- Candle Banksia - *Banksia attenuata*
- Firewood Banksia - *Banksia menziesii*
- Acorn Banksia - *Banksia prionotes*
- Golden Wattle - *Acacia saligna*
- Western Sheoak - *Allocasuarina fraseriana*
- Marri - *Corymbia calophylla*
- Wandoo - *Eucalyptus wandoo*

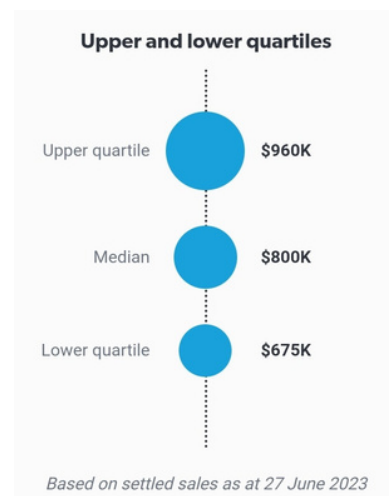


Real Estate Statistics

You may have noticed that there have been a lot of property sales in The Vines in recent months. As with a number of Perth suburbs, property prices in The Vines have risen in the last year (+6.7%), and time on the market is generally very short (approximately 2 weeks on average).

Residents have commented to us that people are selling because of the threat of redevelopment. Whilst this may be the case for some, many are also taking the opportunity to realise gains in their properties, downsize, move closer to family elsewhere, or even buying bigger properties in The Vines.

Rising prices don't always mean it is the right time to sell - everyone's situation is different. The rental market is also exceedingly tight, with increasing weekly rents as interest rates rise.



Data & infographic from REIWA

City of Swan: Tree Survey

Timeline

- "Trees on my block" survey
April-September
- Interactive static displays
April-September
- Citizen science project- Mapping our tree canopy
April-September

As part of an initiative around retaining the area's valuable tree canopy, the City of Swan is developing new planning framework that considers trees as valuable assets and protects them.

Currently there is a survey taking place about the role of the tree canopy in your daily life, and its contributions or drawbacks in relation to your property, street and neighbourhood. Protecting our remaining tree canopy for wildlife is a keystone of our fight against the golf course redevelopment.

We encourage you to take part in the survey and photographic competition to let the City know how important residents of The Vines consider our trees to be. The link is below:

<https://swan.engagementhub.com.au/branchingout?fbclid=IwAR2y3EdX525kzi8StcGHci98eLRKb8brN3I7ASYPgOCEH68cghdZCLnfHog>

The VRRRA Kitchen: Recipe

Thai Pumpkin Soup

If you like Asian flavours then this soup is perfect – the pumpkin is complimented so well by the lemongrass and the heat from the red chillies. It is ideal during the current cold weather for a light lunch, and you can make it in advance.

Ingredients – serves 6-8:

- drizzle of vegetable oil, for cooking
- approx 750g pumpkin, peeled and chopped into small chunks
- 2cm piece fresh ginger, peeled and finely grated
- 2 garlic cloves, crushed
- 2 tbsp lemongrass paste
- 2 long red chillies, de-seeded and finely chopped
- 400g can coconut cream
- 2 cups water (plus a little more if you like a thinner soup)
- 1 lime
- 2 tbsp brown sugar
- 2 teaspoons fish sauce
- fresh coriander leaves, optional, to serve

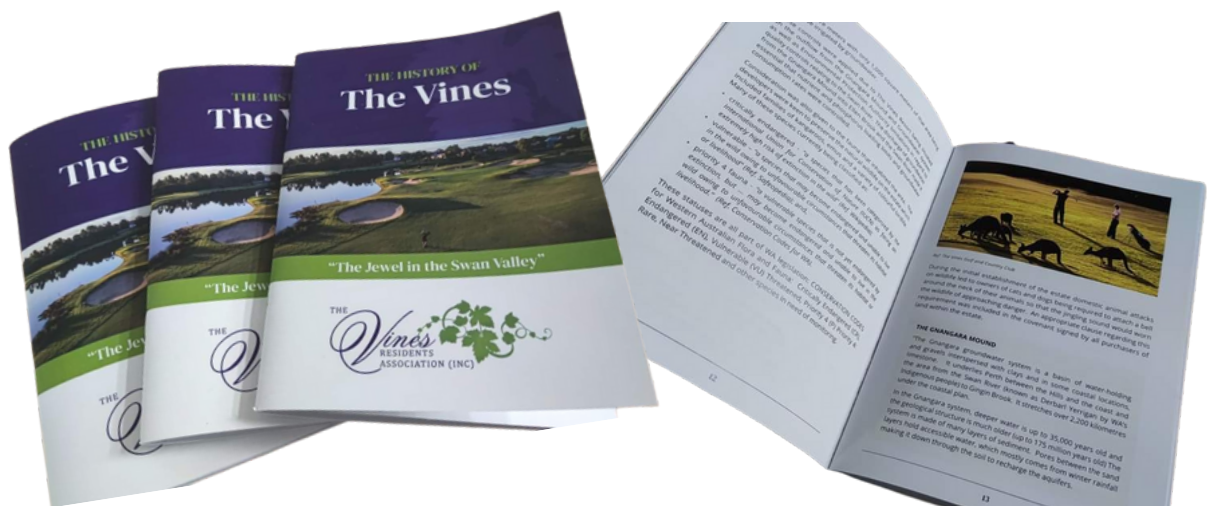
Method:

- Put the vegetable oil into a large pot over a medium heat on the stovetop then add the chopped pumpkin, ginger, garlic, lemongrass paste and the majority of the chopped chillies. (Keep a little of the chilli to decorate the soup for serving.)
- Cook the pumpkin for a few minutes until fragrant, then add the coconut cream and water. Bring to the bubble then simmer for 20 minutes or until the pumpkin is completely tender.
- Remove the pot from the heat then add the zest and juice from the lime, plus the sugar and the fish sauce.
- Use an immersion blender (stick blender) to carefully blitz the soup until smooth. If the soup is too thick for your preference, add a little more water and blitz again.
- If you are making in advance, leave the soup to cool then place in an airtight container in the fridge. When you want to serve, put it into a large saucepan, add a little water if required and then reheat over a medium heat on your stovetop until warm.
- Serve the soup with the remaining chilli scattered on top, as well as some fresh coriander leaves.
- Enjoy!

The History of The Vines

The History of The Vines documents the initial development of The Vines Resort and Country Club. It tells how the government of the day supported this development to encourage Japanese tourism within Western Australia and enhance tourist opportunities within the beautiful Swan Valley. It documents the highs that were a key part of early life within The Vines; the challenges that residents faced when building their homes within the area; and, now what are seen as even greater challenges in maintaining the areas semi-rural lifestyle due to the threat of redevelopment.

The books are available for purchase at \$10.00 each. Please contact The VRRRA via email vinesresidentsassociation@gmail.com if you are interested in purchasing these books.



Containers for Change

The VRRRA is grateful to everyone who drops off their eligible containers so we can collect the 10c refund towards our 'fighting fund' - this has assisted us to engage experts in our fight against the redevelopment.

If you would like to help us, details are below.

The VRRRA are delighted to be a registered beneficiary of the Containers for Change recycling scheme in Western Australia.

THE VRRRA Scheme ID is C10534672

For each eligible recycled container, The VRRRA will receive 10 cents. Most aluminium, glass, plastic, steel and liquid paperboard drink containers between 150ml and 3L are eligible. Please check for the 10c mark on drink containers to ensure they are recyclable. Please remove lids from bottles (lids are also recyclable)



Recyclable containers must be bagged up or taped up in cardboard boxes and placed in the trailer/compound area at the drop off point below:

19 Pinot Terrace, The Vines

As this is a Resident's home address, we ask that you follow the rules above and ensure the area is left clean and tidy. Alternatively, containers can be dropped at other Containers for Change locations, quoting The VRRRA ID number above

Renew or Donate: Payment Details

MEMBERSHIP DIRECT PAYMENT OPTION

BENDIGO BANK
ACCOUNT NAME The Vines Residents Association
BSB 633-000
ACCOUNT 142658913
REFERENCE Last Name & Street (eg: Smith – Vines Ave)

Or, renew via this QR code:



You can use your credit card via The VRRRA website:

<https://thevinesra.com.au/become-a-member/>

If you would like to donate towards our 'fighting fund', please use the following account:

LEGAL FUND BANK ACCOUNT PAYMENT OPTION

BENDIGO BANK
ACCOUNT NAME The Vines Residents Association
BSB 633-000
ACCOUNT 187023775
REFERENCE Last Name & Street (eg: Smith – Vines Ave)

Or, donate via this QR code:

