



Autumn Newsletter 2012

Construction site: whale in progress

Artist Peter Day has started work on a geoglyph of a full-sized Southern Right Whale. Below: a Southern Right surfaces showing its huge mouth and callosities.

SOUTHERN Right Whales are commonly sighted from Cape Otway's Lighthouse, but they're usually at sea.

To help visitors better understand these amazing mammals, which grow up to 18 metres long, artist-in-residence Peter Day is creating a life-size sculpture at the Lightstation.

Peter's motif is currently under construction and he's looking for helpers during the April school holidays.

The Johanna-based environmental artist will be on site from 10am-4pm on April 3 and 4, and is keen for families to give him some hands-on help to create the 18m long work of art.

"The whale will be sculpted on the ground using Glenaire limestone, Beech Forest sandstone, ceramics and weathered steel," Peter said.

"The tail will rise above the ground, and the silhouetted fluke will be made in steel with a copper finish giving it a rich patina. When it's finished people

will be able to walk the perimeter of the whale to get an understanding of just how big they really are, and climb over the whale.

"The geo-glyph sculpture uses the natural landform to depict the majestic Southern Ocean whale."

Peter, who has studied migratory whales which visit Australian waters, said the Lighthouse was a great vantage point for whale spotting between May and October.



"They spend the winter months in our sheltered bays nurturing their new-born calves," he said.

"At birth their calves can be six metres long and they put on 50kg a day from their mother's milk.

"The adult females can reach 18 metres.

"By late spring the whales turn south for the Antarctic feeding grounds again. On returning to feed on the rich krill, they will have completed a 10,000km round trip."

Southern Right Whales, which were hunted to the brink of extinction and remain endangered, are just one of the whale species which visit the Southern Ocean each year.

They have distinctive features and habits which help tell them apart from humpbacks, orcas and pilot whales which are also regularly spotted from the Lighthouse.

Peter said they have natural growths on their heads called callosities, a form of roughened skin which appears white because it's colonised by sea lice. They're also known for the v-shaped vapour cloud they emit on surfacing, their fluke-up dive and their long arching mouth. Southern Rights often loll on the surface with a giant fin on show.

Peter said his whale, funded by the Lightstation, was an important project which would help families and schools learn more about our visiting whales.

Ask about Peter's Adventure Sculpture Walks at the Cape.

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Top: The audience had a ball at Opera in the Otways 2011. Bottom: Victorian Opera's Dimity Shepherd, Richard Gill and Roger Lemke were part of the stellar line-up

Opera hits high note of success

OPERA in the Otways was a resounding success in November last year and we're currently planning another fantastic programme featuring some of Australia's best-loved tenors and sopranos.

More than 450 people attended Opera in the Otways, with Richard Gill conducting an orchestra and the super talented Dimity Shepherd, Emily Burke, Roger Lemke and the crowd's favourite - Carlos Barcenas.

Support act the Stiletto Sisters wowed the audience with their high energy, virtuosic

performances of gypsy classics and fiery tangos.

The Lightstation is currently in negotiations with some of the country's great operatic talents for this year's Opera in the Otways, who you will know from their regular appearances in concert halls and on television.

The date is confirmed, mark it in your diaries now - Opera in the Otways will be held on Saturday, November 17.

Be the first to hear about Opera in the Otways updates and programming news on Twitter @otwaysopera or at www.otwaysopera.com.au

Shining a light on our heritage

WE'RE celebrating International Lighthouse Weekend on August 18 & 19, with re-enactments and entertainment.

An exciting programme will be offered to showcase Cape Otway's own rich maritime heritage and promote awareness of the need for preservation and restoration of lighthouses around the world.

They are quickly becoming endangered - with the introduction of Global Positioning Systems and satellite navigation.

A diminishing number of lightkeepers are employed as lighthouses are automated and solar technology is used to power lights.

Lightstation manager Paul Thompson said the weekend would highlight a fascinating chapter in Australia and the world's maritime heritage.

"This weekend was designed to raise awareness of lighthouses and lightships and their need for preservation and restoration.



"We constantly attend to the maintenance of our 1848 lighthouse and lightkeepers' cottages, but around the world many lighthouses have been lost and continue to disappear due to neglect."

The weekend celebrations at Cape Otway focused on the station's lightkeepers and their

families, Paul said.

"These people worked incredibly hard under difficult circumstances in almost complete isolation. Their stories of hardship, resilience and a determination to prevent further shipwrecks and loss of life in Bass Strait are powerful.

"Our Characters of the Cape, a troupe of performers who retell the stories of keepers and their families, perform daily at the Lightstation and are also a highlight of our International Lighthouse Weekend events."

Inset: Former lightkeeper and Cape Otway guide Pat Howell.

Keeping 'mum' about the goulash

OTWAYS chef Sue Ladewig is making her famous goulash pies, based on a recipe passed down through four generations of women in her family, for the Lightstation on Mother's Day.

Mums can visit, stay, and eat for free when they visit Cape Otway Lightstation on Sunday, May 13, but the whole family will want to try the goulash pies.

Although goulash is a traditional Hungarian dish, Sue's recipe can be traced to Ingaborg Loux, her French great-grandmother, who worked as a chef in Germany.

"When my Italian mum married my German father, my grandmother taught her to make the goulash because it was always Dad's favourite.

"She told my mum 'If you want to keep the boy happy make him this goulash' - they've been married for 47 years now."

Sue's twist on the family favourite is to make her grandma's recipe to the letter but then place it in a home-made shortcrust pastry, and top it with creamy mashed potato and lashings of cheese. A mum of three, Sue says her kids are the fifth generation of Ladewigs to enjoy grandma Ingaborg's recipe.

"We all love the goulash which is served at family dinners prepared by my mum and the pies are usually sold exclusively at my café The Ridge, at Beech Forest."



Chef Sue Ladewig and her daughter Molly with the goulash pies