



Vale

Bevan Wayne Nicolai

6th March 1952 - 19th October 2024

Bevan Wayne Nicolai, affectionately known as Bev, Uncle Bev, and Pa, was born on Norfolk Island in 1952 to Fleurette and her 2nd husband, Victor Nicolai. Bevan was the 10th of 11 children, his siblings included Jacqui, Irene, Georgina, Pete, Culla, Johnny, Dids, Barry, Sandra, and Andrea.

Bevan was seven years of age when Fleurette, Henry, Bev, Sandra and little Ann went to live with Irene and Aldin in Tasmania. After a couple of years they shifted to Ridgley, then to Burnie. Bevan spent many happy days at Woolnorth Station, in the North-west corner of what was then called Van Dieman's Land which was a fisherman's paradise where he caught flounder, crayfish and many other fish. He loved going out at night with a battery hanging from his neck, and an underwater light and spear for the flounder.

The family later moved back to Norfolk and lived at Allandale, where they ran the guest house. Fleurette, Nic and Kitty cooked, Nic also drove the tour bus, Locket cleaned and Irene waited on the tables. It was at Allandale that Bevan first learned about hospitality and to cook - Fleurette and Kitty both beautiful, skilled cooks - their gifts passed on to Bevan.

From Allandale the family moved to the Horrock's house down Cascade. Lorna and Nig were regular visitors for music, food and cards. Fleurette bin use send Bev up cross ar valley gen Maude en Hackets fe fetch fresh milk. One visit he hide behind dar shed en wait fe grab Maude orn a arm as she walk past en tul 'gotcha'. But dar blue heeler fe Hackets latch orn to hem, en Maude tulla Bev 'en gut yu'.

Nic and Fleurette parted ways and Fleurette moved to Steeles Point where she and Henry built the family home.

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FOODLAND

WEEKLY SPECIALS



\$16.95

BARNICOAT
Frozen Rhubarb
1kg



\$4.75

PAMS
Chocolate Sandwiches
200gm



\$3.99

WATTIE'S
Peaches Sliced in Syrup
410gm



\$4.89

PALMOLIVE
Antibacterial Handwash
250ml



\$5.99

BARKER'S
New Yorker Mustard
Relish 250gm



\$10.49

MORTEIN
Powergard Cockroach
Baits 12pk

Bevan Wayne Nicolai - continued

Bevan completed his education at the Norfolk Island Central School and did well in his studies. He had a broad range of knowledge and interests which carried through his entire life.

At just 19 years of age, Bevan would catch sight of one passenger coming off the New Zealand plane round the Airport. Jane had arrived to work at the South Pacific Hotel. She never stayed long and returned to NZ, shortly followed by Bevan. He senses things weave his charm guide as he proudly returns home and shortly afterwards, Jane and Bevan marry in 1973. They built their home just down the hill from Fleurette's side, and 5 years later became proud parents to Nerissa, and then Jaydon.

His pride in his family was steadfast and he wasted no opportunity outside of home to share with great passion stories of his kids and what they meant to him.

Bevan's career started in the hospitality industry, operating the Black Cat fish and chip shop, co-managing Branka House with Janey & Johnny Carr, cooking for Jan & Ted Semple at the Paradise Hotel, and then at the Polynesian Hotel where he established the hugely popular Sunday seafood smorgasbord with fresh imported seafood.

Alongside commercial cooking, Bevan was always involved in any community and fundraising cooking whether for the school, sporting clubs, family, work gatherings, VIP events – you name it. If there were lots of people to be fed, you could count on Bevan to help get the big catering jobs done.

He travelled as chef with the local team of 20 sent to Vanuatu to build the Fisher Young & Edward Nobbs Training Centre, a significant project gifted by many in Norfolk Island. A few days after setting up camp they discovered too late the freezer holding their meat had broken down and everything was spoiled. This could have been a serious problem being so remote, but not to be defeated, Bevan thrived with the daily hunting and gathering of food and produce with the native women he saw help. Sometimes he wouldn't let them wuthen dem gwen eat, ulla stolly until dem se dun. Plenty dem now know you el maek a crayfish mornay out of tree lizard en white sauce. En kaa side he learn fe cook a turtle but senses things he het dar sweet too. Oonly time he awa curse his job es when all dem native appear out a bush everytime se time fe eat.

After Jaydon was born, Bevan left the long hours of the hospitality industry and worked for a few years at

the Rocky Point Mill, then joined the Norfolk Island Administration in the Museums, Forestry and finally at the Tanalith Plant where he worked as recently as a few days before he passed. A testament to the tenacity of this incredibly special and unique man. He also worked the ship for 30 years.

Bevan was instrumental in the establishment of the NI Museums – long before museums became a trendy thing to do. His love of Norfolk and curious passion for learning, invaluable to the early cataloguing of the history and artefacts contained within the Museum and KAVHA Collections. He thrived working with the KAVHA Restoration team who, with the NI Museums, were the forefront of KAVHA becoming the outstanding living history museum it is today.

Munna's too was where great friendships were strengthened, and hard working men humbled with cards, local wit and long memories.

At Forestry he was in his element with the cussard ways of the local crew who gave him his nickname 'moonbuggy' which was dems way of calling out when he nor gude.

Bevan too was quick off the mark with nicknames. At one of the Sunday gatherings at Lorraine & Turks, with Lorna, Rob, Jane and Bev, Bev tull 'ah we se back at dar big fanny croquet club' en dars how dar club get dems name.

Bevan also coined the phrase 'orn the bridge' which was from a spot within his kitchen where he bin el look out to sea. If he tull he 'orn the bridge' it likely meant he might be orn the high seas, and hence he also earned the nickname dar 'brigadeer'. Ef only dem walls el talk unae.

Outside of work, some of Bevan's known interests included politics, taxidermy, and gemology which he briefly studied, even trying his hand at creating bespoke jewellery pieces. Just a few weeks ago when he really wasn't well, he insisted a piece of cedar tree he'd been offered, but nor se pick-up, not be given away to someone else to use as firewood – he wanted it to make jewellery boxes!

He had a spell at growing mushrooms in a corrugated iron bunker at the front of his house. But heavy rain flood dar shed, dem mushrooms end up grown from dar roof, en dar put an end to his farming venture.

Bev was a keen fisherman – he and Leslie could often be found with dems bamboo rods down ar pier or some side orf a stone side dem se gorne f' rockfish. Afterwards a cookup, and quiet spot ulla two was

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RECYCLED PRODUCTS

- Compost \$120/m³*
- Crushed glass sand \$250/t

*available from Customer Care

RECYCLING TIP

Placing small plastic pieces like bread tags and bottle tops together in a container will help us to recycle them properly

OPENING HOURS

- | | |
|-------------|----------|
| • Monday | • 7-2 |
| • Tuesday | • 7-2 |
| • Wednesday | • 7-2 |
| • Thursday | • Closed |
| • Friday | • 7-2 |
| • Saturday | • 7-3 |
| • Sunday | • Closed |

75% LANDFILL DIVERSION

Bevan Wayne Nicolai - continued

always in order. How he loved those days – fresh fish in the pan, hi-hi in the pot.

In 2001 Uncle Bev was blessed and became a Pa to his beautiful granddaughter Shardae. His world lit up with joy and extra reasons to visit family in Brisbane where Shardae lives. You always knew when she was coming home for a holidays visit because Pa would be proudly out and about, merrily preparing to host his little friend he nicknamed Widget - cos he reckon from time she es small baby, she es sullun wunt see en touch everything. Shadae in turn affectionally called her Pa, Pa Widget.

A true Norfolk Islander in every sense, Bevan, was a hard worker who provided for his family, and a generous man who was always willing to help anybody in need. He was a straight shooter and never afraid to deliver timely reminders to anyone who mard enough f' thort dem batta den anybody else, du mine whose you.

We all cherish memories of times spent with Bev, filled with discussions that were robust, political, historical, or humorous. It was during these moments he showed the depth of his knowledge, the strong values he held, and some of his lesser-known interests. He touched so many lives, more than we will ever know. A man whose stories of friendship and adventure could fill a library of books.

For the past few years, Bevan had been unwell, but he kept going without burdening anyone with his challenges. On Saturday, 19 October, he passed away peacefully - orn the bridge - with no fuss or fanfare. He is survived by his wife, Jane, their children, Nerissa and Jaydon, his granddaughter, Shardae, and his siblings Irene, Pete, Culla, Barry and Sandra.

We know you already gwen be busy ketchen up lornge fe all dem sullun bin wait fe you. Bless you Bev. We will always love you. May you rest in peace until we meet again.

**The Nicolai family would like to say
Thank You!**

A special Thank you firstly to the Paramedics, and Mel from the Norfolk Island Police Station.

To all who sent flowers and cards, to all who visited, called, cooked and laughed with us Thank You.

Our warmest Thank you to Jeremy, Mariah and team for Dads beautiful resting space, Jenny Gow for being the Perfect Hen with all that you give and all that you do.

Anita French for Saying 'yes' and making sure Dad's story was told with love and humour.

Aunty Rob Butterfield and The wreath making ladies. Simon from the Orb, Milton, Jan, Pendo and Darlene at the radio station. Bear and Tardie for making Dads last trip to Kingston a good one.

Shane Quintal for his profession and more. The grave diggers who volunteer to do this job

time in time out and always with so much respect. The Girls who helped me with the mound, the people who also donated flowers, Tim Sheridan for being the MC, The Pall Bearers - Jaydon Nicolai, Darren Nicolai, Ritchie Douran, Darren Christian, Kristen Jenkins and John Evans, Bev would have been stoked to have yorli carry him. To Wesley James for leading us all.

To Tara and Able Thank you for the fish, Simon French and Jenx our Master Chefs, and lastly Thank you So very much to all yorli who pulled over and stood on the side of the road as a mark of respect, and how proud we were to see so many litle sulun starnen tall, it is beautiful a tradition we will never want to die out.

FOR SALE

NI GROWERS' CO-OP – FOR SALE

SWEET-CORN: Samurai Bi Colour \$41- ¼ kg

BEAN SEED: Simba & Jackson \$7 – ¼ kg

ATTACK INSECTICIDE \$43.00

NZ FERTILIZER Comp.Prem.- \$86.50

Cropmaster 15 - \$75.50

AUST.FERTILIZER: Echo 8 -\$71.00

Enquiries to: pussbarnaby@ni.net.nf

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MEETINGS AND AGMS

THE ANNUAL GENERAL MEETING OF THE NI MENTAL HEALTH AWARENESS GROUP is to be held at 5:30pm on Wednesday, 6th November 2024 at Rob and Melinda Hassens, Taylor's Road (Tolpiddle). Everyone is welcome.

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