

# TUBBUT TATTLER

February 2015  
Next deadline: February 28 2015  
<http://www.tubbutnh.com>

ISSN 2200 - 5243



Tubbut Neighbourhood House

E-mail: [tubbutnh@inet.net.au](mailto:tubbutnh@inet.net.au)

Phone: 02 64580295

Open Wednesday, Thursday and Friday in school terms  
9.30-4.30



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*Photograph—Looking towards the Bowens across Keith Bradshaw's paddock—photograph by Deb*

*\*Got some photographs to share? We would love some for our front cover. Photographs taken in our area preferred. Please email to TNH.*

Happy February birthday to



*Keith, Vince, Bec, Christine, Jo  
Edwards and Debbie Jamieson*

**Free to a good home  
Old style electric fridge  
Ring Helen Neven 64580253**

**Wanted to rent from April 2015  
House for family of four—preferably in  
Goongerah. Will consider other options.  
Please contact Aminya Hepp on 0437898770**

**J. VKUYL AGRICULTURAL  
CONTRACTING.**

- Stock work Sheep/Cattle
- Mustering
- Fencing
- Yard building
- General Farm Work

**Phone Jez: 0437163118  
Email: jezzruger@gmail.com**

**Calling all musicians**

**Open mike**

**5pm to late**

**Delegate Show 7<sup>th</sup> March**

**Details contact Russell Buckman 64588333**

**5 TONNE TRUCK WITH 24 FT TILT TRAY  
AVAILABLE TO PICK UP CARS AND OTHER  
EQUIPMENT**

**Ring Peter Adams  
64580346**

**Goats for sale, the answer to your weed  
management  
ph Tina 0351540135**

**Monaro Transconnect**

Sadly, this service is no longer available to Victorian people from Delegate UNLESS a NSW resident has already booked a trip. If the bus is running from Bombala (ie enough passengers to warrant it) Victorians can join the bus there. Tubbut Neighbourhood House is looking into ways that funding can be injected into the service to cover Victorians. Meanwhile, if you wish to use the service you should still contact 64584620 in case your trip coincides with someone else's. Tubbut Neighbourhood House is doing what it can to overcome this problem.

**COMMUNITY NOTICE FOR EAST  
GIPPSLAND RESIDENTS**

Do you know of a vulnerable community member who may not cope in an Emergency? East Gippsland Shire Council may be able to provide information on options available. Contact Community Projects Officer (Vulnerable Persons Register) on 5153 9500 or go to. [http://www.eastgippsland.vic.gov.au/Emergency\\_Information/Community\\_Notice\\_Vulnerable\\_Persons\\_Register](http://www.eastgippsland.vic.gov.au/Emergency_Information/Community_Notice_Vulnerable_Persons_Register).

Additionally, Red Cross provide a Telecross program involving a daily monitoring telephone call to people who are alone and socially isolated. For more information go to <http://www.redcross.org.au/telecross.aspx>

**Gregg the Garlic Guru  
Garlic plaits - \$10  
Available at Tubbut Neighbourhood House**

**GAS BOTTLES**

**Ulan at the Delegate Café has taken over the  
business—please contact the café on 64588171  
for your gas needs**

**Deddick Valley Landcare Group  
Reminder that your annual  
membership fee is due  
\$11/landholder payable to Phillip  
Neven**

**Lemons —usually available free from Tubbut  
Neighbourhood House due to the generosity of friends in  
warmer places**

**Pony Club at Delegate Showgrounds  
1st Sunday of every month from 10am.**

The Tubbut Tattler is produced by the Coordinators of the Tubbut Neighbourhood House which is funded by the Victorian Government. Material herein is the responsibility of the authors and does not represent the views of the DVICG or Tubbut Neighbourhood House unless stated. We welcome material from, and of interest to, people in the border areas of East Gippsland and NSW.

**Local wildlife carers  
Rena or Joe (Goongerah)- 03 51540296,  
Lyn Button (Bendoc) - 02 64581471,  
Sharon Small (Goongerah) - 03 51540123.**

# From the neighbourhood house

## 2015 and beyond

This year has started well—no threatening fires and, so far, few fire danger days. There were a couple of lightning strikes which were quickly attacked by air and ground crews and the weather played its part in extinguishing them. One can never be complacent—weather-wise, anything can happen—but fingers are crossed for a fire-free season.

Not many people can remember a season like this—someone said it's the best since 1971—and much hay has been made. Temperatures have been pleasant and the grass is as high as an elephant's eye (Oklahoma, the musical).

Lisa and I came back on deck last week and we are looking forward to a busy year. We welcome Simone who has replaced Louise as the coordinator at Bendoc. We plan to meet soon and plan some joint activities for our communities.

This year will see new people working in the area in post-fire programs. Andrea Lane has already started, helping us to use the arts in our recovery. She will assist us in working out what the public art pieces in our four communities might be—and how we can be involved in their making. She will also assist us in organising arty-crafty things throughout the 2 years of her position.

The Shire and Orbst Regional Health are yet to appoint the person who will have a job 3 days a week assisting us in recovery. We are pleased that Sue Collins will be on the interviewing panel as it is crucial that a person who understands our communities is in that job. We expect we will be working closely with them.

Then there is the person who will be employed by the community resilience project to help us plan and develop strategies so that we are better prepared in the next crisis. That may be the same person who is in the Shire recovery job, although the project is entirely separate.

So there will be a few people working for our communities over the next two years. Let's make the most of all this attention so that it benefits our communities.

### **Tubbut Neighbourhood House equipment Community Bus**

**This 9 seater bus is available for use by  
community members. Please contact Tubbut  
Neighbourhood House for further information.**

#### **Trailer**

**now stronger than ever after some attention by  
John Stewart, \$5/day**

#### **Woodsplitter**

**Can be towed to site—\$10/day**

**Computers, printing, and lots more at Tubbut  
Neighbourhood House**

### **DVICG meeting**

**February 27th 10.30 am**

**Tubbut Neighbourhood House**

**Followed by community lunch 1 pm in  
Tubbut Supper Room. Please bring food to  
share.**

Here are some of the ideas in the pipeline for 2015. Please let us know what you are interested in and give us your feedback and suggestions.

Neighbourhood house activities can happen anywhere—we will work with you.

Remember, you can ring any time and leave a message.

### **Art/craft workshops**

Basket making—possibly April

Fire sculpture

Jewellery making

Needlefelting

Felting

### **Other workshops**

Creams, makeup

Basic massage techniques

### **Local history**

With the McKillops Bridge book out of the way, it's time to consider what comes next. Here is my idea.

Those of us interested in local history get together to spark each other off with memories, stories, photos, letters, whatever we've got. The best oral history is done this way.

I'll be here to help type things up, scan photographs, whatever is needed but it will be your session.

If it works, we do it on a regular basis.

Hopefully this will assist the people who intend to write up their story 'sometime' but need a bit of help to get into it.

Please let me know if you want to be in it and we will arrange a date. This could be one way of getting our local history written and published.

### **Woodgetting days**

This year we will organise some days to collect wood for people who need a bit of help. We seek chainsaw operators, utes and trailers - and will put the neighbourhood house trailer and woodsplitter to work. Plenty of wood has been identified on the Cabanandra roadside and there is quite a bit on my place too.

How it goes is you contribute what you can—your labour cutting and loading wood or preparing food—and you get a trailer load of split wood. Let us know if you want to be in it.

*Deb*

**Sharon is back at Tubbut to help you with your  
computer problems on Thursday February 26th  
10-2**

**The McKillops Bridge book is  
now available—\$25 each or  
\$30 posted. Also available at  
Delegate Store, Orbst  
Neighbourhood House,  
Buchan store and Bombala  
Times Office.**

# Out & about in the region

## WANTED: Fresh and Preserved Nuts & Fruit

Ben Buggy writes:

Do you have fresh fruits or nuts coming on in abundance? Have you thought about ways to preserve this harvest for the coming year? Or do you have preserved produce for sale?

I make locally baked muesli and I'm looking to include locally grown produce. Preserving fruits and producing ready-to-eat nuts is something I'm looking to do in partnership with small scale producers.

If this is an interest of yours, or you have some good ideas, please email [ben@brunchbuggy.com.au](mailto:ben@brunchbuggy.com.au)

## Two Workshops Linking Soils and Crops

Sat 21 February & Sat 21 March, Candelo

**Soil Fertility and Plant Nutrition Workshop:** Saturday 21 February

**Pasture Cropping Workshop:** Saturday 21 March

Although these workshops are linked, they are both stand alone workshops.

The **Soil Fertility and Plant Nutrition Workshop** will cover the fundamentals of sustainably managing soil fertility both with and without the use of fertiliser. We will cover soil sampling including actually taking a sample and preparing for shipment to a lab.

Types of testing required and interpreting a soil report.

Participants are encouraged to bring and work on their own soil report if they have one (not essential). Plant nutrition and folia feeding will be covered. We will also cover preparing for pasture cropping.

**Pasture Cropping workshop.** At this workshop we will interpret the results of the soil sample taken at the soils workshop. Then we will sow several crops including an organic crop using only farm made fertilisers. Plus conventionally fertilised crops and apply the fertilisers as per the soil report. The seed for these crops will be broadcast into an existing perennial pasture and we'll cover how this is done including the benefits and pitfalls. We'll also cover managing the crop for fodder conservation. Attendees will receive regular email updates on the crops' progress through to harvest most likely early November. I will also be available for on going email discussion on the subjects cover in these workshops.

Both workshops will run from 9.00am to 4.30 pm and will be held at 1952 Myrtle mountain Rd Candelo. Cost is \$80.00 each which includes printed handouts, morning tea, lunch and afternoon tea.

To register phone 02 6493 2131 or email

[bruce@candelosalers.com](mailto:bruce@candelosalers.com)

## Blacksmithing & Knife Making Courses

**Various dates (January - March), Dignams Creek**

Iain & Sarah Hamilton from Mother Mountain Forge write:

Ever wanted to learn blacksmithing or knife making? Mother Mountain Forge now offers a range of 1 and 2 day courses. No experience is necessary and we also do gift vouchers, so why not buy your loved one a course for Xmas and they can work out the course type and dates with us.

**Hunting knife (2 day):** Jan 31 & Feb 1, Mar 21 & 22

**Blacksmithing & workshop set up (2 day):** Feb 14 & 15, Apr 11 & 12

**Tomahawk /hatchet/Viking bearded axe (2 day):** Feb 21 & 22, Apr 18 & 19

**Cheese knives (1day):** Feb 28

**Blacksmithing (1day):** Mar 1

**Kitchen knives (2 day):** Mar 14 & 15

We also run a series of specialised courses on demand, including a parent and child blacksmithing.

Full details, prices and dates for the beginning of the year are up on our website: [www.mothermountainforge.com](http://www.mothermountainforge.com) (click on

courses) or come out for a workshop visit. We are located 2kms from the highway at Dignams Creek. For bookings/more info contact Iain and Sarah Hamilton on [mothermountainforge@gmail.com](mailto:mothermountainforge@gmail.com) or ph 0401 004 481 or 0412 945 212

## LifeSkills for Women

LifeSkills for Women is a 12 week program which aims to support women at any stage of their life to manage personal development.

Topics include stress management, communication, negotiation, assertiveness, anger management & self-esteem.

*Childcare and assistance with travel costs provided.*

**WHEN: Every Thursday commencing Thurs 19th Feb until Thurs 21st May 2015. NO program during school holidays.**

TIME: 10.00am - 1.00pm

WHERE: Orbost Neighbourhood House, 1 Browning St, Orbost

COST: Gold Coin Donation

BOOKING: Please book by Thursday 12th Feb. 2015

For enquiries and registration please contact

Orbost Neighbourhood House on 5154 1570

Alternatively contact Jan Tracey at Gippsland

Women's Health on 5143 1600 or

[jan.tracey@gwhealth.asn.au](mailto:jan.tracey@gwhealth.asn.au)

## (f)oraging in (f)ebruary & (f)routeville



This year's (f)routeville event – 28 February at Nicholson River Winery (9am-5pm) will be (f)route's third annual celebration of the Summer/Autumn season in East Gippsland – full of art, local produce, \*CAMPSTERS\*, sweeeeet corn, local music, freshly squeezed apple juice, Johnsonville peaches, vintage finds, and emerging micro-entrepreneurs - creating the friendliest, upbeat and most creative gathering in the region – in the most gorgeous location.

*'This year we made a plan to gently extend the (f) routeville experience all through (f)orage in (f)ebruary - to activate small pop-up events, workshops, walks, weaving sessions – without an overly planned program but rather to inspire individuals, cafes, groups to think spontaneously about the wealth of 'nature' on offer in and around the Gippsland Lakes.*

## DATES TO REMEMBER

**1 February: FORAGE in FEBRUARY** begins.

**7 February:** Saturday morning: **upCYCLE** around Lakes Entrance.

**18-21 February: Bamboo Bike Building workshop** with Sam Mitchell

**20 February, 6.30 PM Friday:** Costa Georgiadis launches *Fair Food* at Bungalook Studio, Lakes Entrance

**21 February:** A week of extreme foraging begins

**28 February:** Saturday 9am-5pm: **(f)routeville @** Nicholson River Winery

**28 February:** Saturday 6pm: ***Global Feast of CirCular Delights @*** Nicholson River Winery



# Out & about in the region

## AUSTRALIA'S BIGGEST LITTLE BLUES FESTIVAL

### PROGRAM

#### **FRIDAY 13th FEB**

##### **Jam Competition - Bruthen Inn Hotel**

7:30pm to 12.30am

Proudly sponsored by Bruna & Alex Cattapan. Hosted by Rod Miller's Blues Explosion.

Includes Festival Opening - Join us to celebrate the launch of our 20th festival. We acknowledge and pay respect to the traditional owners with Welcome to Country. We also acknowledge our partners, sponsors, hard working committee and volunteers

#### **SATURDAY 14th FEB**

##### **Festival Market - Main Street Bruthen**

10am to 5pm

A huge variety of clothing, jewellery, local produce, food, and much more.

##### **Buskers Corner - From 10am**

Check out the Festival Busker's Corner. Talent from far and wide will entertain acoustically – street style.

##### **Free Music Stage – Main Street Bruthen**

11am to 4pm

Featuring Matt Katsis, Richard Perso, Josh Cashman, George Kamikawa, Diddly Bo Dixon

##### **Music Café – Bruthen Mechanics Hall \$18, children free**

6.30pm to 11pm

Featuring The Jam Winner, Mama Toto, 40 Thieves, Eaten by Dogs and Chris Russell's Chicken Walk.

An eclectic mix of quality music in a family friendly, laid-back atmosphere. Hearty home-cooked meals provided by Tambo Upper Primary School.

Children under 18yrs must be accompanied by an adult.

##### **Big Blues Bash – Bruthen Inn Hotel \$50**

7.30 to 12.30pm

Featuring Lazy Eye, The Jackson Four, Andrea Marr, and The Detonators

Children under 18yrs must be accompanied by an adult.

Proudly sponsored by the Bruthen Inn Hotel

#### **SUNDAY 15th FEB**

##### **Festival Market - Main Street Bruthen**

9am to 2pm

A huge variety of clothing, jewellery, local produce, food, and much more.

##### **Inter-Denominational Church Service - Main Street Bruthen**

9.30am -10.30am

Be inspired by Rev. Tom Killingbeck and friends at this inter-denominational service that is entwined with uplifting music by talented local musicians. Come along and share the love of music.

##### **Free Music Stage – Main Street Bruthen**

10.30am – 12.15pm

Featuring Candice McLeod and The Brett Glover Band

##### **Street Parade & the Duck Race**

From 12.00 noon

Street Parade down to the Duck Race on the Mighty Tambo - Duck and weave your way down to the Tambo River. Money raised will help ensure the future of the Biggest Lil' Blues Festival.

##### **Sunday Blues Recovery – Bruthen Inn Hotel**

1.00pm – 6.00pm

Featuring Hoochie Coochies, Nick Charles, Major Tom & the Atoms, and Chris Russell's Chicken Walk.

Soak up the sultry Sunday sounds, kick up your shoes or kick back to wind down and recover.

Children Under 18 years must be accompanied by an adult.

Proudly sponsored by the Bruthen Inn Hotel

### **Art Escape Weekends**

Bombala Council is delighted to offer the following one day and two day workshops as part of the Art Escape programme, based at the well-appointed, light and airy Delegate Arts Centre, Corrowong Road, Delegate.

#### **February 21st Slumped Glass Fusion**

22nd "It's Showtime"...  
...hints and tips on preparing flowers and floral arrangements.

#### **April 18th Slumped Glass Fusion**

19th Felting  
Create your own colourful scarf.

#### **July 18th Slumped Glass Fusion**

19th Mosaic  
Piece together a picture frame or mirror.

#### **September 19th Papercraft**

#### **20th Making better photographs**

#### **November 21st Slumped Glass Fusion**

#### **22nd Woodwork for beginners**

Cost: \$10 per session plus material costs

#### **For more information and/or to book your place**

Peter Mitchell  
Platypus Country Visitor  
Information Centre,  
P.O. Box 105,  
Bombala  
NSW 2632

You can call on 6458 4622 or  
email:  
tourism@bombala.nsw.gov.au

# Local news

## Farewell to Fred Kozac

It is very sad that we have lost one of our local residents, Fred Kozac, who lived for the last four decades in the old Dellicknora schoolhouse. Fred died in the early hours of Tuesday January 20th in Claire Holland House in Canberra. I was able to visit Fred less than a week before he died and I am so glad that I did because I could see that he was surrounded by people who cared about him and had come to terms with his impending death.

Fred had been in Canberra Hospital for over six weeks and, due to his illness, was on a range of medications. He made the decision to go off the medications which were marginally extending his life but making him feel sicker, and therefore was moved to the hospice where his living conditions dramatically improved. He was placed in a pleasant room with an *en suite* opening on to a garden, with the facilities for visitors to stay. Heather, his ex-wife, and Max, his son, made the most of these facilities and stayed for several days in Fred's last week. His daughters, Karla and Marika, brothers and friends also made the trip to Canberra to say their goodbyes. It was a good time for Fred as he acknowledged that he was loved, definitely a good way to go out.

Special mention must be made of Julie and Lee Jones who gave Fred a great deal of support during his last years.

Fred was cremated privately in Canberra and his ashes will be left near his old home as he wished.

Fred had prepared an Advance Care Directive to ensure that his body would not be kept alive past its use-by date. Also known as a 'Living Will', it ensures that the patient's wishes are followed and assists the family in making those difficult decisions at the time of a relative's passing. Forms for each state are available at <http://www.caringinfo.org/i4a/pages/index.cfm?pageid=3289>.

As so often happens, most of us will learn more about Fred now that he has gone. Thanks to Heather for providing the information and photographs following.

with Heather who he was married to for 24 years. Fred held a High school teaching degree (Monash) and a Gold & silversmithing degree from RMIT. He was a licensed Master Builder, ran cafes and bakeries in Prahran and Brighton, and a lighting technician for events like private parties for Kerry Packer.



*Karla and Max with Fred at Claire Holland House*



*Fred and Marika at Dellicknora*

Fred was born in Tasmania in an immigrant camp 11-08-1951 and died peacefully at Claire Holland House 20-01-2015 after a two year battle with leukaemia.

He had three children, Marika with Robyn Gray and Karla and Max

### Some memories of Fred from his family

He is utterly fearless and destroyed many snakes for me over the years, including an angry brown snake that cornered me in our bedroom, bringing our hero rushing in from the shower to save me wearing nothing but a pair of clodhopper boots! He has a magic touch with animals and could tame and befriend anything. Dogs and cattle loved him, and he could throw a leg over the wildest brumby and have it cantering around the paddock like a kids pony.

During the huge bushfires of 2004 our neighbours paddocks caught fire. Fred happily manned a firefighting pump in the back of an open ute while the driver piloted them through the middle of the flames. Yes, they put it out.

He had no fear of heights and way back when we worked for Hanman lighting Fred was always the one who was sent climbing up trees and scaling the outside of circus tents to attach the party lighting to the tops. Kerry Packer was so impressed with his can-do attitude that they all got a bonus when the party was over. There were so many magical 'Little House On The Prairie' moments in our bush life, I was very lucky to have such a capable bushman to make it all possible.

We managed to become almost self-sufficient - Fred grew all our fruit and vegetables and never

## Local News

used poisons or sprays, even before Organic became trendy. Dellicknora had an acre of vegetable garden which Fred did all the work on - he had a green thumb but never grew a single ornamental plant, everything had to be useful. He hand raised a small herd of Angus and Hereford cattle who all loved him and would eat out of his hand. He used to give the big scary bull a good cuddle and forehead itch, and when it came time to kill one for meat he would cuddle the beast and soothe it so it didn't know what was coming!

The Bush Mechanic: Fred could fix anything - cars, motorbikes, water pumps, the hot water service that froze every Winter. He kept our old cars going for years and I miss him every time I have to pay a fortune to have my car serviced! Once we were out in the middle of the bush and I discovered I hadn't brought a cigarette lighter with me, he rigged up an invention with a piece of old wire and the motorbike battery and gave me a light.....brilliant! He would often use his metal smithing skills to make a part for some broken down machinery, saving us a 2 hour drive to a hardware store.

MARIKA: So that's where I get it from! I refuse to plant anything that I can't eat, or that doesn't provide shade without using water. Dad really was all those things and more. Growing up I thought he could do anything. We would walk for kilometres without a map and never get lost, he can find his way somewhere he only went once, 10 years ago, on foot or in a car, without using a map. I never realised some men aren't 'handy' until I was older. When a snake or any threat came about he calmly removed the kids from the situation and took care of it. He did things most would think were dangerous or difficult without batting an eyelid. He may have slept until midday but I loved the nights spent watching action or sci fi movies and talking about all kinds of things. When I was little I thought he was huge because he was (compared to me) but also because he was so muscly and just got stuck into physical labour. He would chop, load and unload a trailer of wood in no time and it didn't seem to be an effort. Now thinking about many of those things it's amazing for one man.

When I spent every holidays there he (and Heather) often organised things that city kids just never get: to babysit a friend's horse all summer so I could ride every day, to drive to the national park and stay in the hut and swim in the river, sift through heritage miners cottages imagining a life once lived, learning about navigating, bush survival and entertaining yourself. So so many memories I'm welling up thinking about. He had a life like no other and he gave me so much of that too.

*Couldn't agree more, Marika, he was a unique anachronism in the modern world, and never showboated or made a fuss about the two tonnes of wood per month that we went through 8 months of the year. So strong and so fit, he could easily walk 25 miles up and down mountains then catch a bucketful of fresh Trout for dinner.*

MARIKA: Exactly right, and it doesn't mean he couldn't be infuriatingly argumentative and stubborn at times but like us all we take the good with the bad and the bad with the good. I've never met anyone remotely like him, with an intellect to match and counter his bushman skills, he was no stereotype!

And is so strong, which we are all seeing now in fighting this horrible fight. The intellect was a rare thing in combination with such practicality, Fred mostly read huge volumes of non-fiction or sci-fi and we had a massive personal library at Dellicknora. He was a talented geologist too, and could look at a paddock or tract of bushland and know where the water lay under the surface, and identify old mine shafts, graves and wells. The soil at Dellicknora was built up from dry, hard rocky scrubland into deep rich humus that you hardly needed a shovel to dig. I was so proud of him, and had to pedal hard to keep up with him!

For those who knew Fred's children, here is what they are up to now.

**Marika** is a graphic designer, married with three children. **Karla** is in her fourth year of physiotherapy at Latrobe University in Melbourne.

**Max** is 16 and in year 10 at a high school where he is happy.





# Local News

## Welcome to the butchery

John Walker, the new butcher in Bombala, is well-known to Tubbut people as he brought his refrigerated trailer to the Taste of Tubbut two years in a row. He was also familiar at local markets in the region.

Passionate about local produce and keen on organic food, you need go no further than Bombala for your free-range chook these days and for local pasture-fed beef.

We wish John all the best in his new business.



## Looking good, feeling good Kay Bristow

**Friday March 6 10-3**

**Cost \$20 (includes ingredients)**

\* Girlie get together with face masks, neck and shoulder and foot massage/reflexology demonstration with notes/and mutual pampering.

Then Make up party/demonstration afterwards, anyone can come to that even if they didn't come to mutual pampering session.

Make up for sale and orders taken. Also part time cash for people to sell lovely products with party plan etc. I need reps.!

*Please book at Tubbut Neighbourhood House. If enough interest we can arrange the next one on a weekend later in the year. They are all pretty busy at present*

## GIPPSLAND GROWS IN MORE WAYS THAN ONE!

Long-term growth trends make Gippsland Victoria's fastest-growing rural area, according to a new report. Not only did Gippsland attract the greatest rural population growth, it was the Victorian rural region with the most population inflows over outflows – the highest net population growth in rural Victoria.

There were four newcomers to each new local, according to the Regional Australia Institute report: Population Dynamics in Regional Australia. The report compared Regional Development Australia (RDA) areas between 2006/11. It found that migration into Gippsland accounted for most of the population increase, 79.1%. The natural population increase was 20.9%.

Overwhelmingly, the incomers were retirees or pre-retirees: 2811 were 60+ and 1908 were 50-59. The area saw 3040 15-to-24-year-olds leave.

Gippsland scored an average annual growth figure of 1.5% Southern Melbourne scored higher with 1.9%. Melbourne's northern and western suburbs recorded 3.2% and 2% respectively. Cardinia Shire was Gippsland's growth hotspot. It recorded 4.4% growth between 2001/06 and 5.3% from 2006/11. It was the nation's 13th fastest growing area.

<http://www.regionalaustralia.org.au/wp-content/uploads/2015/01/FINAL-Population-Dynamics-in-Regional-Australia.pdf>

## Delegate Show 7<sup>th</sup> March Attractions

- \* Guess the weight of the bull.
- \* Basketball shootout
- \* Barnyard nursery (if anyone has chickens, puppies kittens or any other baby animals that they can lend to the barnyard nursery, contact Russell 64588333)
- \* Billy boiling competition (weather permitting)
- \* Children's novelty events
- \* Short Film Festival (max 1.5 min entries to Ian at Landmark. max age 18, entries close 20<sup>th</sup> Feb)
- \* Horse events start at 8am
- \* Baby, Tiny Tots, Junior Miss showgirl 1pm
- \* Sheep dog trials 8.30am
- \* Sheep /cattle exhibits
- \* Pavilion exhibits (entries taken Wed/Thurs at General store exhibits can be left at hall on Thursday or Friday before 10am. Entries are free)
- \* Kiosk 7.30am to 4.30pm
- \* Bar 10am to midnight
- \* Kitchen 10am to 3pm
- \* BBQ tea 6.30pm
- \* Open mike 5pm to close
- \*

## NBN Co satellites face launch delay

Mitchell Bingemann - The Australian 2 Feb

The launch of NBN Co's \$2 billion satellite program has been hit by a five-month delay, prompting concerns its orbital birds will not be ready to beam broadband to consumers in time for its mid-2016 deadline.

The first dedicated NBN Co satellite was to be launched from French Guiana in South America by Arianespace in June. A second satellite was to follow in months.

*The Australian* has learned the launch has been delayed until October or November after a co-passenger on NBN Co's rocket flight said it would not be ready to launch.

"While this remains within our timetable of launching ... we are committed to providing satellite services as early as possible and are investigating a range of options that may see us launching ahead of this timeline," NBN Co's satellite program director Matt Dawson wrote in a note. "Should elements outside our direct control impact our ability to launch sooner than the Oct-Nov launch slot, NBN Co requests its suppliers to work with NBN Co to help minimise subsequent impacts and costs." The satellites will provide up to 25 megabits per second download speeds to 400,000 remote farms, homes and businesses — three per cent of the population — to fulfil the government promise of fast and equitable broadband services to the bush.

Further delays could see the NBN Co trigger a liquidation event that would allow it to claim compensation against Arianespace for loss of revenue.

*Just a reminder that, last heard, there were spaces being offered on the existing NBN satellite service. Note that it is free to have a dish installed but you will have to choose a provider and pay a monthly fee.*

*Deb*



# A rich history of failure: Australian history according to undergraduates

By Professor Neve R Stenning-Stihl

The Monthly, Monday, 7th July 2014



Bruce and Willis. Or: Arthur Loureiro's *Death of Burke* (1892). *What follows is a collection of excerpts from genuine undergraduate history essays across Australia. Compiled by Professor Neve R. Stenning-Stihl, here is Australian history as you've never known it:*

Australian History is a broad subject in which many influences and events have gathered to form what is known as the past. British migrants who came to Australia from 1788 didn't bring much cultural baggage because the boats were so small. On the convict ships, bibles were given to convicts and women. Women ripped out the pages for hair curls. This was to teach moral upright behaviour.

When Captain James Cook first landed in Sydney Harbour his orders were to start a convict colony. They found that the local Aboriginal people, the Eora, were littered throughout the landscape. One of the tactics the Aborigines used was to stand on rocks and scream things out aloud to scare people away. They tried to leave the British alone, which only made them madder.

When the First Fleet arrived, there was not much shopping in Sydney. Convicts roamed the muddled land. We know that convicts had families, houses and lives beyond the convict stigmata. What cheap source of building material could they use for their houses? Timber. There was so much of it, there it was just standing there asking to be cut down and put to use. Australia was the land of convicts without bars. All but one convict successfully escaped from Cockatoo Island during its entire history. Later, people did not remember the convicts. They simply chose to erase them. Convict relatives were callously chopped off the family tree.

Life in New South Wales was seen as a living hell, so the main focus of survival was the past time of drinking. Another reason for the popularity of beer was due to the poor quality of drinking water. Beer contained a chemical called hops, which acted as a natural bacteria killer, so it can be said that health reasons were the values reflected by the popularity of drinking.

In 1808 the Rum Rebellion saw the overthrow of Governor Bligh. The most recognised architects that arrived in the colony were two men by the names of Francis Greenway and Bristol Assizes. You can see their buildings in Macquarie Street. Macquarie Street still reaps with historical content.

Many Australians viewed their history sheepishly. In 1841 the average number of sheep per shepherd was 450. In comparison, in 1851 each shepherd was in the care of over 1000 sheep. In the 1840s depression the sheep were burned

down for tallow and candlemaking. But the introduction of Alien species to the environment compounded the effects of soil erosion with hooves and the tendencies of European animals to up-route fauna.

During the Gold Rushes there was a belief that the lower classes may finally emerge from the basement of society. At the Eureka Stockade, women were there. Anastasia Hayes opposed verminously the treatment of men on the goldfields. Others like Bridget Hayes and Phobie Scoobie assisted the wounded and protected bodies when soldiers were attempting to baronet them by shouting 'they are dead!'

The pattern of economic development from the 1830s to 1900 can be summed up in one word:

ROLLER COASTER. Cities started to grow. Melbourne although exploded quicker than Sydney, some what slowed right down at a quicker rate. The first bridge in Melbourne was a bow-string iron construction built in 1854 at the end of William Street with others following in pursuit. Stores started to specialise in certain goods and awnings. Sewage started to be run though the city. In Sydney the land surrounding Oxford Street was divided into sections, with hopes of forming Sydney in a grid, although they were not completely successful, as Oxford Street is bent.

One way that the cities were made more respectable in the Victorian period was that gentiles moved into the area. The middle and upper classes didn't want to share parks with the working class because they were scared they would spread disease for hygiene purposes. Cities are important for the work of Australian painters. Jeffrey Smart's two main inspirations were TS Elliot and his birth city of Adelaide. Both of which helped him with his style of emptiness and emotional detachment.

In the 19th-century city, prostitutes occupied a variety of positions. The historical impression of prostitution notoriously has a shady storyline suspect to more probing. Prostitutes are commonly depicted as being very sexually promiscuous. Some historians suggest that the history of prostitution is largely oral.

The outback was regarded as an anecdote for urban decadence. It's really important to understand who were the different explorers for e.g. Bruce and Willis. The national sediment of the bush life will be forever ingrained in the image of Australia. The bushman's life was hard. As the bushman is resting in his 'dingy little office, where a stingy ray of sunlight struggles feebly down between the houses tall'. Yet under these terrible conditions, the bushman would gain character but more importantly an identity. The bushmen's health-related concern about sunburn in Australian society during the 1850s may have contributed to the formation of its national identity as a sunburned country that Australia is so fondly described as in literature, for example, Dorothy Mackellar's poem 'I love a Sunburned Country'. Many people go missing in the bush and have done so throughout history (take for example the Stolen Generations).

In the nineteenth century it was commonly thought that the Aboriginal race was inferior and dying out and that it was the duty of white Australians to 'fluff the pillow'. However, their attempts to sooth a dying pillow were just a ply to serve the economic needs of whites. The Aboriginal cricket tour to England in 1868 was perhaps a contribution

to smoothing the pillow of the Aborigines. (However, why you would take them on a ship to England to smooth a pillow is beyond my comprehension). Later, Aborigines fought for their rights, for example, the Mambo case.

Many significant church buildings erupted during the period. Missionaries began to grow in the second half of the nineteenth century. Australia was a religiously rooted country. In the 1890s strikes the Chinese in Melbourne who owned and ran Laundromats were seized upon as the enemy. All the tailors started using stopwatches. The community that developed on the waterfront created a union conciseness. However, the working class continued to bear the grunt of economic burden.

Federation in 1901 was not to bore a nation, but to affiliate its colonies. The six colonies of Australia were united in a park. During World War 1 Prime Minister Joseph Cook said Australians should grid up their lions for Briton. People couldn't believe the Gaul of him. The First World War forced a lot of women into labour. After the war people such as Keith Murdoch, Charles Bean and Hobart Mercury built and shaped the Anzac Legend.

In the 1920s radio came to the fore, cinema became the passion of suburbanites, electric trains and electricity came into the home. Women's fashion changed, the waist line dropped to the hips and the backside was flattened out of existence. With the cities now relying on electricity for lights at night, night life took off, and women went with it. Females (Feminism Movement) did a lot to establish retail and shopping. They pushed for sexuality - always made themselves look nice and had sparkling nightlife. Many unemployed youths had sought solstice in the emerging phenomenon of surf culture. Out of a desire to regulate their behaviour was born the life-savers movement.

In World War 2 Prime Minister Menzies sent the six deviations to Egypt for training. After the war, population was a concern, so recruitment began, hoping for British, but invaded with Asians, the city population bursted. Most Italian immigrants came from an impoverished background and had not received any vocal training beyond the most basic level.

If we thought the last 150 years were destructive the next 150 would change the landscape to unrecognisable.

Australia's Holy Trinity of national heroes are: the bushranger Banjo Patterson; the cricketer Mark Wayne (or Shane Wayne); and the horse Farlapse.

As you can see, Australia has a rich history of failure.

*\*In the tradition of Anders Henriksson's "A History of the Past: Life Reeked with Joy" (Wilson Quarterly, Spring 1983)*

See The Monthly web site <http://www.themonthly.com.au/blog/>



Imogen Camp—silent reading on the mat

### Australia's first virtual specialist school

ABC Rural 2 Feb 2015 Skye Manson

The horizon for gifted students living in the bush is widening dramatically, with the opening of the Australia's first virtual specialist school.

Aurora College is a selective school for students living in regional and rural New South Wales.

Today, the doors of the college were opened to 160 children from years seven to eleven.

But there's a catch; the school has no doors and its blackboards take the form of a web conference that is accessed by students sitting hundred of kilometres apart.

Principal Christopher Robertson called Aurora College "the school with no walls".

Media player: "Space" to play, "M" to mute, "left" and "right" to seek.

"So instead of attending the physical classroom in their home school, they go to an area of the school which has been set aside and they can connect with their classmates right across the state," Mr Robertson said.

"We have 160 students in our first year of operation and they are joining Aurora from 49 schools, as far north as Mullumbimby, as far south as Eden-Monaro High School and as far west as Broken Hill."

Mr Robertson said the main aim of the facility was to close the gap in educational opportunities for city and country students, as a part of the NSW Government's Rural and Remote Education Blueprint.

So while the children get straight to work in their individual specialist classes, teachers at smaller rural schools are excited about the opportunity this college will give its top students.

Principal of Molong Central School, Michelle Barrett, was happy kids like Caitlyn Campbell would get to experience a higher level of learning.

"The advantage of Aurora is the teachers with specific skills from all across the state," Mrs Barrett said.

"So for country students such as Caitlyn, the opportunity to interact with her city counterparts is a real advantage in terms of sharing knowledge the ways in which things might be done differently."

### Goongerah-Tubbut P-8

School is on again and the teachers report that the children seem to be very glad to be back in the classroom learning. New students are Imogen Camp and Billie Farran, the last in their respective families to fly the nest. Maleke is continuing on to year 7 and will have a great program specially designed by his teachers and supplemented by distance education.

#### News

Parent information day, Monday Feb 16 at Goongerah School Council will meet on the same day at 1.45  
New bus—the Goongerah bus has been replaced .  
Drivers are paid out of school funds.

Fit and Swim classes are being attended in Bombala over the next month.

This year, students will be divided into two classes—P-2 and 3-7. Teachers and support staff will continue from last year. On Mondays and Tuesdays, Amy will be employed as Mandarin teacher aide.



Mr (Ben) Cheasley, teacher

# Telling our stories—Shirley Matthews

*Nowadays Shirley lives in Bombala among friends and family in a comfortable house with an extensive and lovely flower garden. Bombala is not so far from where she started life on Camms Road in Bonang but it wasn't close in those days, due to the state of roads and limited transport. There have been a few stops along the way to Bombala. Shirley has lived in quite a few homes in the border region. Asked how she managed the moves, Shirley replied that wherever she lives, she makes a garden. So, as you read on, see a colourful flower garden as the backdrop to Shirley's story.*

*I recorded this interview with Shirley at her home last September (2014). I want to thank her for lunch, biscuits and cups of tea and most of all, her time. Telling one's story requires a lot of remembering, hard work. If you know Shirley you may have shared some of the events she describes; if not, it might give you a picture of life in the border regions before the car was ubiquitous. When self-sufficiency was a necessity, not a life-style choice. Not so long ago, and perhaps not as different as all that.*

Shirley was born to Lottie (Charlotte) Camm (nee Marriott) and Archie Camm on December 20<sup>th</sup> 1933. She was the youngest of seven children.

Oscar, the eldest child, didn't grow up with the others. He was Shirley's half-brother.

"All I know is that Mum – they didn't rear him. The Marriotts, her parents, must have reared him."

After marriage, there were six children. "Joe was first and then Ruby, Des, Sadie, Heather and (me). There's only me left."

*Did your brothers and sisters stay around?*

"Des and Oscar went into the army. But other than that, they were at Goongerah, Sardine Creek; Desi was at Sardine Creek.

Joe and his wife Ethel had the post office [at Goongerah]. *Ethel Camm became Ethel Burton later on.*

I was born in Delegate. I was the only one born in a hospital. The others were born in other peoples' places. Daisy Armstrong was the midwife. I don't know whether they came to her or what.

*They moved from Camms Road in Bonang to Goongerah, Billy Reed's place.*

The next one along from where Joe had the Post Office on the bottom side of the road. It was a house and dairy. In those days it belonged to Billy and Molly Reed. *(In the 1980s it belonged to Jurg Hepp and now belongs to Chris the plumber.)*

We were living in the house – I don't know where they went from there.

I don't know how many cows but we milked a fair few. It was a dairy farm. The mailman used to pick the milk up. We'd take it up to the cream box by the edge of the road and they used to cart it to Orbest. Same as at Bonang when we used to milk for Dad. We'd take it out to the road and the mail car would pick it up.

We hand separated the milk and raised poddy calves. And pigs. There was a lot of curds and whey then.

Percy Reed was there, he lived about a quarter of a mile down the road. There was no timber mill then. I don't think there was even a post office then! I think there was only the Reeds.

Further on down at Martins Creek – that's where Malinns

had the roadhouse; they might have had the post office perhaps. The mail pulled up there all the time. Sophie used to have scones, jam and cream, ready for them. All the ones that were on the mail and everything, she used to feed them.

*(see Tubbut Tattler \*\*check date\*\* for Malinn story)*

*Who did you visit in those days?*

Nobody. Mum didn't have a horse and jinker then but when we come back to Bonang – Ruby and Arthur looked after Dad's farm while we were dairying at Goongerah – they built a house on Camms Road but back towards the highway from where Dad's farm was. Arthur was a jack of all trades. He used to 'doze and go to Bendoc working; he was going everywhere, very busy most of the time. Dad worked on the CRB (*Country Roads Board, an early version of Roads Victoria*). Heather and I were at home. We did the milking, Mum done the cooking.

We used to walk through Strathloe from Dad's place onto the road and walk to school at Bonang. Three mile in the frost.

One time an old bloke from Delegate River Harry Cummins had an old car and he used to go to Tubbut and if he was going in he'd give us a ride (no Dellicknora Road in those days). Otherwise if the sun was out we'd turn and face the sun or light tussocks that hang over the bank and have a warm by them. Jeez, it used to be cold. *So you didn't have enough warm clothes?*

Probably wouldn't have had much. Sometimes when we walked from Dad's – we'd cross a bit of a gully – Heather and Ned built their house just above it – when we walked back in the evening, the icicles were still that cold you could walk on them. They hadn't thawed out all day. Jeez it was cold.

*Did you like school?*

No, hated it. I just loved the land. Dad and I used to go splitting posts and that when he was home of a weekend. And I'd go with Ruby and Arthur to Tubbut trapping as much as I could.

*And what about friends?*

Margaret and Una lived up the river about a mile from Dad's. (They were the) Matthews: Hughie and Rosie. Hugh was Stan's uncle, Frank's brother.

They had three girls. They had a boy and he died when he was young, about two I think. Then they had Joan, she's still alive. Then there was Una and Margaret. Una married a Watts and they parted; she's passed away now. Margaret married Artie Jamieson. She's passed away.

They'd come up home and we'd go up there. But they were the only ones that we had. They were the only ones around. Other than going to school, I was friends with some of the school ones. Norm and Beris Armstrong lived up at Stan Bryant's – they were dairying there. I was friends with them. I'm still friendly with Norman and Audrey.

I lived at Camms Road for sixteen years.

*Is it 'home' to you?*

I don't know about that but I often call some of those other places home. Bonang West and Cabanandra. Heather got married three months before me. They didn't go away, they built a home just over from Mum and Dad. Ned was a truckie, a timber mill truckie.

*Sixteen, what happened when you were sixteen?*



I got married. And went to the Range.

*You got married – to Stan. How did you know Stan?*

He used to come to Matthews's, up the river, his uncle's place. And he come down home one time trying to learn to play the guitar.

Mum and Dad used to play music.

I was going with Bobby Stokes. And Heather was going with Vic Snowden who was a teacher in Tubbut. Stan [Matthews] and Lloyd Gibson came and asked Mum and Dad if they could take us to Delegate. We went to Delegate with Lloyd and Stan and it carried on from then.



Shirley and Stan

*(When we went to Delegate) Heather would be given two bob - = 20c – between her and I.*

Delegate was much the same as it is now, it might have even been better.

(Shirley's first child) Clarrie was born in 1952. In Orbost. Stan was working for the CRB at Sardine Creek. When we first got married we lived up on the range at Bonang. He was driving a timber truck for McDonalds. He had his own truck, carting out of the wattle bush. They used to cut it into timber. Up near The Gap, you know, not far from the road on the Bendoc side, they used to haul the logs down with draft horses and the poor bloody things. The logs would roll down the hill and hit them on the back of the legs. I remember that as plain as anything and I used to feel so sorry. We lived on the Range for about twelve months.

*What was there then?*

Just an old house. I used to walk from there down to Mum and Dad's with the dogs. I used to chase rabbits and catch them. They were that thick you could just catch them in squats. I'd walk down there and I'd come back before Stan got home. Used to change tyres for him.

I'd go straight across the paddock and straight down to Dad's. I crossed the river just below the house, at Dad's. I'd take the dogs and walk down there then I'd go back up. I

should have done enough walking in my day to have wore both hips out I reckon. I've got two new knees. *Sounds as if you might have been rather lonely up there?*

Oh yeah, there was nobody around. There was always a wind blowing. The most beautiful place up there. Absolutely lovely place to live.

Then we left there and ... went to Camm's Road and built a little old – Stan moved a couple of rooms from Delegate River out there. Near John Fennell's house up near the road? Or was John's, not now. (Deb and Michael's) That was Arthur and Ruby's land.

We had a couple of rooms built there, then we left and moved to Sardine Creek. Funny thing, Ruby lived in the first house that Camms built on Camms Road and my house caught alight. It only had a fireplace made out of 4 gallon tins so no wonder the bloody thing caught alight. All we had was a 44 gallon drum of water run off the roof. Ruby seen it alight and we got it out. We had Oscar Marriott's child there with us at the time and I had him in a bassinet. So thank God we got it out. It was burned a bit above the fireplace and the wall – but we got it out. Must have been the board around the fireplace, probably pine, that set alight.

We weren't at Camms Road for very long. We moved to Sardine Creek and built a hut on the top side, right on the edge of the road. It was made of stringybark. We had two rooms, bedroom and kitchen. I think Clarrie was two when we left down there.

*You can't have had an easy time down there.*

My sister Sadie was there. She was on the other side of the road in an old boarding house (with) her husband Reg Godbar. The old Godbars had the roadhouse there.

Min and Frank were on the CRB across from us and my brother Des when we lived at Sardine Creek.

*To be concluded next month*

*The Godbars at Sardine Creek had a terrifying time at the hands of a man later charged with breaking and entering. This was before Shirley's time at Sardine Creek.*

#### MURDER INTENT ALLEGED!

Gippsland Case

BAIRNSDALE, Thursday. - Alan Torney, who was arrested at Sardine Creek on December 20 after a police search for three weeks in bush country, was charged at Bairnsdale Court to-day with having shot at Jean May and Louisa Jean Godber with intent to murder.

Although not asked to plead, Torney said that he was not guilty of the charge. Torney was also charged on three counts of breaking and entering and theft of clothing, food, and money.

Asking for a remand until January 10 on all charges, Sergeant Bell said that Torney had been in hospital at Bairnsdale since his arrest, and had now been declared fit to be transferred to Coburg for further medical attention.

The remand was granted.

*From The Argus Jan 3 1941*

# Farmers & Growers

## Beef production down, prices up as cattle herd keeps shrinking

**ABC Rural** Catherine McAloon and Joshua Becker

28 Jan 2015

Beef prices are expected to keep rising in 2015, as a lower herd size leads to a big drop in production and export demand for Aussie meat increases, according to the latest projections from Meat and Livestock Australia (MLA)

Prices paid for cattle at saleyards have jumped by as much as 70 cents a kilogram (carcase weight) in recent weeks after rain fell in some drought-affected areas of Queensland, lifting confidence of producers looking to restock.

But the effect of the drought in Queensland is expected to linger for some time, with the MLA predicting the national cattle herd will reach a 20-year low of 26.5 million head by 2016, an unprecedented decline in three years from a 35-year high of 29.3 million head.

MLA's manager of market information Ben Thomas said the low herd size is explained by two years of record turnover, with high slaughter rates and export volumes.

"We ended up killing approximately 9.2 million head of cattle (in 2014), which is the highest it has been since 1978, and in addition to that we exported 1.2 million head of live cattle.

"That takes the national turnover to 10 and a half million head. That's the highest ever.

"The previous record was back in 1978 when we killed 10.3 million head. Of course, there were no live exports back then."

Mr Thomas said it will take producers some time to rebuild herds and there will be a significant decline in beef production in 2015.

"We're expecting production to decline to 2.2 million tonnes carcase weight, which is in fact a decline of 14 per cent year on year. That is a significant decline, but we've got to remember that in comparison to the 10-year average that's pretty well on par."

MLA is predicting strong competition between domestic and international customers for the smaller amount of beef on the market, with a weaker Australian dollar and free trade agreements, as well as reduced production in the United States increasing demand for Australian beef.

"It's certainly a very positive outlook and we're fairly confident that there will be reasonable prices for the coming 12 months."

### RETAIL BEEF PRICES TO RISE

Already, retail beef prices have lifted in response to the tighter market for beef.

"According to the most recent ABS data, retail beef prices actually lifted for the first time in a long time to above \$16 a kilogram," Mr Thomas said.

"With the strong international demand, it is likely that the wholesale market will remain quite strong and it is whether or not the retailers pass that on, whether the retail price will continue to increase."

Wholesaler David McNally, of Australian Wholesale Meats, says prices have shot up significantly in the past fortnight.

"On loin cuts we've seen price rises between \$1.50 to \$2 a kilo," Mr McNally said.

"Those price rises seem to be still increasing, so I think there's still a bit more room left in all those cuts for further increases in the next couple of weeks."

At Melbourne's Queen Victoria Market, butchers are raising their prices to cover the cost of the higher wholesale prices.

Thomas Woods, of Vic Meat Supply, said they were getting a price increase from their suppliers nearly every day for the past month.

"We don't see it (the price) coming down any time soon," Mr Woods said.

"It's gone up \$1.10 (per kilogram) within the last two weeks. So, for instance, a forequarter of beef, a 50-kilogram forequarter of beef, has gone up \$1.10 a kilo.

"We are absorbing it (the price rise) as much as we can ... but you've got to pass it on. We can't absorb all of it, otherwise we're running at a loss."

Grant Horsley, of Amott Meats, says as a small business they'll have to raise prices for customers.

"You've just got to put the prices up ... and probably what they are paying extra on meat they're saving on petrol prices," Mr Horsley said.

At Wivenhoe in north west Tasmania local butcher Clint Sharman agrees consumers will have to pay higher beef prices this year.

"Most of our beef is sourced from the Quoiba saleyards in Devonport but we also fatten a lot of beef on our own farm which helps to control pricing," Mr Sharman said. Clint Sharman says the numbers of cattle being offered at the saleyards has been down while prices have been strong and he says there could be a 10 per cent rise in beef prices by winter in Tasmania.

### EXPORT DEMAND GROWING

Stewart Hannah, director of Sanger Australia, which exports beef to markets including the United States and Asia, says MLA's prediction the national cattle herd will reach a 20-year low of 26.5 million head by 2016 is 'rather conservative.'

"Our processing over the last couple of years has been extremely high at record levels... there is some thought that herd number could be lower... the amount of meat that is available will be much lower," Mr Hannah said.

"If the seasonal conditions do permit it, we'll have a two or three year rebuild of our herd and cattle prices will be expensive."

The weak Australian dollar is set to assist the booming export market.

"The Aussie dollar will be quite helpful for us, as an industry we're pretty happy with it under 80 cents, that will see a very good return.

"If world prices for meat do continue to be strong, we'll see a very good return on meat this side of the ocean. It'll probably mean that processors and producers of cattle will all get a drink in the next 12 months," Mr Hannah said.

While export demand for processed beef is strong, Australian live cattle exports are expected to decline in 2015, down 30 per cent on last year to 850,000 head.

## Farming men's cancer incidence below other rural men

**ABC Rural** 4 Feb 2015

A large health study is challenging the view that male farmers are more cancer-prone than other men.

The Australian Centre for Agricultural Health and Safety and University of Sydney study is looking to find differences for major cancers between farmers, other rural residents and urban residents in New South Wales.

The survey is using medical records of 20,000 farmers who took part in the New South Wales '45 And Up' health survey of 267,000 people, to see if farmers' incidence of new cancers is different from the general population.

It is also assessing cancer screening rates, stages of presentation, deaths and their correlation with risk factors like alcohol intake, smoking, exercise and diet.

Researcher Julie Depczynski said it would take a while to tease out all the results from the data, but some differences between the groups were emerging.

"Interestingly enough, (for) incidence of cancer, farm men were actually slightly lower," she said. [Audio](#)

"[They] had a slightly lower incidence of cancer overall than the rest of the group, which was a little bit surprising.

"We thought they might be higher, but there may also be a healthy-worker effect with that."

Ms Depczynski said lower rates of lung cancer deaths in both farming men and women were also emerging.

# Farmers & Growers

## Health ministers call for urgent action to stop people drinking raw milk, but approve changes to allow more raw milk cheeses

ABC Rural 2 Feb 2015 By [Catherine McAloon](#)



A meeting of ministers responsible for food standards, known as the Australia and New Zealand Ministerial Forum on Food Regulation, was held in New Zealand last week, with ministers citing their concern about consumption of unpasteurised (raw) cow's milk that is sold as 'bath milk'.

"People who consume raw milk are at an increased risk of infection causing severe illness and potentially death," the ministers said in a communique released after the forum.

The Forum said urgent action was required and Australia needed a national approach to stop people drinking raw cow's milk. The Forum agreed to ask the Legislative and Governance Forum on Consumer Affairs to develop a joint public health, food safety and consumer law campaign to get a consistent approach across Australia.

"A working group will be formalised, and will initially look at urgent interim measures to protect public health," the communique read.

The ministers' resolution to introduce a national crackdown on people drinking raw milk came as about 150 people [rallied in Melbourne on Saturday to protest against new Victorian requirements](#) to add a bittering agent to raw milk.

Raw milk can be sold in Victoria as a cosmetic product, but not for human consumption.

The Victorian Government introduced the requirement to add a gag-inducing agent to unpasteurised milk amid health concerns, after a three-year-old died and other children became ill last year after drinking unpasteurised milk labelled for cosmetic purposes.

### WIN FOR RAW MILK CHEESEMAKERS

Meanwhile, the same meeting of food ministers agreed to accept an amendment to food standards which would allow a wider range of cheeses to be made from raw milk.

Media player: "Space" to play, "M" to mute, "left" and "right" to seek.

Australian Broadcasting Corporation ...

Cheesemakers and cheese enthusiasts have welcomed the decision, saying it's long overdue.

"This has been going on since 2002, and it's been very, very slow in terms of progress," said Will Studd, presenter of the *Cheese Slices* television program.

"What they've come up with is actually a good set of standards, particularly when it comes to veterinary control and quality of milk of all of the animals, so the actual cheesemaking process isn't specified. It doesn't actually specify what sorts of cheese can and can't be made.

"I think overall it's a pretty good outcome. Basically, what it says is that cheesemakers will need to demonstrate that a combination of factors, such as starter culture activity, pH, salt concentration, moisture content, storage time, storage temperature ensure that the cheese is safe to eat."

He said it was unfortunate timing that the changes to raw milk cheesemaking were being considered at the same time raw milk was coming under the spotlight.

Mr Studd, who has been campaigning for the changes for over a decade, says eating cheese made from raw milk is safer than drinking raw milk and the two shouldn't be confused.

"The whole issue of raw drinking milk is different from the issue about raw milk cheese where you've got far more controls on

safety with cheese.

"The most important thing about cheesemaking is you've got a lot of controls that you can use to ensure that the cheese is safe.

"You've got things like salt, pH, the moisture content of the cheese, the storage time, the storage temperature, the culture that's used to produce the cheese.

"There's lots and lots of controls there and you can demonstrate with those controls that the cheese is safe."

## G'day from [Beef@theFarmGate](#)

Here on the farm we are having a very unusual summer. Consistent rain and cooler than normal weather has the grass growing over our ears! Farmer and animals are both loving it.

This year we are offering a smaller, more **Convenient Pack** for people without large freezers and in coming months will also start offering **Prime Lamb**, in sides and wholes. You can now also request to have some or all of your order, "**kryo-vacked**" which is great for taking camping, traveling or simply to keep in the fridge.

This month we have deliveries down the line to Melbourne. So place your order by the end of this week to have Prime, Tender, Gourmet Beef delivered to your door by the end of the month.

In order to meet your specific needs, we offer several different packs, all deboned, packed according to your specifications and labelled in freezer-ready trays.

- **Convenience Pack** has a fair share of all cuts on a side, approx 1/8th around 13kg.
- **Gourmet Pack** has extra steaks, optional mince but no sausages, approx 20kg
- **Family Pack** has less steak and more mince and sausages, approx 30kg.
- **Standard Quarter** has a fair share of all cuts from a side of beef, approx 25kg.
- **Standard Side** has all cuts found on a side of beef, approx 50kg.

"**Choose your own Cuts Side**" is for those people that would like to have their beef cut in a very specific way eg. for spits, unusual cuts, Kryo-vac (by negotiation) approx 50kg

Prices are as below;

- Convenience Pack \$15.50/kg
- Gourmet Pack \$16.50/kg
- Family Pack \$10.50/kg.
- Standard Quarter \$13.50/kg
- Standard Side \$12.50/kg

"Choose your own Cuts Side" \$13.50/kg  
(All packs are deboned and freezer-ready.)

So call or email us to place your next order of **Clean Ethical Tender Beef**.

Cheers Jo

HEALTHY FARMS HEALTHY FUTURES!

Call us: 03 51557242

<http://beefatthefarmgate.csentinel.com/>



# From the departments

## The new departments

When the government changes, so do the names of the departments.

### **Department of Environment, Land, Water & Planning (DELWP)**

Environment,  
Climate Change,  
Water  
Local Government  
Planning

#### [Minister for Environment, Climate Change and Water](#)

The Hon. Lisa Neville MP 03 9637 9654

#### [Minister for Local Government](#) The Hon. Natalie Hutchins MP 03 8392 6125

#### [Minister for Planning](#) The Hon. Richard Wynne MP 03 8392 6175

### **Department of Economic Development, Jobs, Transport and Resources (DEDJTR)**

Agriculture  
Public Transport  
Creative Industries  
Employment  
Energy & Resources  
Industry  
Ports  
Regional Development  
Roads & Road Safety  
Small Business, Innovation & Trade  
Tourism and Major events (inc major sporting events)

#### **Nine Ministers!**

##### **The Hon. Jacinta Allan MP**

Minister for Public Transport

Minister for Employment

##### **The Hon. Luke Donnellan MP**

Minister for Roads & Roads Safety

Minister for Ports

##### **The Hon. John Eren MP**

Minister for Tourism and Major Events

##### **The Hon. Martin Foley MP**

Minister for Creative Industries

##### **The Hon. Steve Herbert MLC**

Minister for Training and Skills

##### **The Hon. Natalie Hutchins MP**

Minister for Industrial Relations

##### **The Hon. Jaala Pulford MLC**

Minister for Agriculture

Minister for Regional Development

##### **The Hon. Adem Somyurek MLC**

Minister for Small Business, Innovation and Trade

## **Victorian emergency leaders receive Fire Service Medal**

Two accomplished Victorian emergency leaders have been recognised for their contributions to the improvement of bushfire management at this year's Australia Day Honours. Andy Gillham from Parks Victoria and Rachel Dawkins from the Department of Environment, Land, Water and Planning (DELWP) were today announced as recipients of the prestigious Australian Fire Service Medal.

DELWP Chief Fire Officer, Alan Goodwin said the two had significantly influenced and improved bushfire management

in Victoria.

"I would like to congratulate Andy and Rachel, both of whom are truly deserving of this prestigious accolade," Mr Goodwin said.

"Like many of our fire management personnel, they have great knowledge and experience in fire; but it is their commitment to improving how the Victorian fire agencies prepare for and manage fires that really sets them apart. "Andy Gillham's leadership throughout major fire campaigns affecting the Victorian community has been outstanding; applying his exceptional experience to roles such as Incident Controller, Planning Officer and Operations Officer.

"His knowledge of fire behaviour, risk management and State fire policy has led him to work in establishing Emergency Operating Procedures that continue to protect Victorians visiting our natural landscapes.

"Andy has also been recognised for his work in mentoring incident management leadership professionals and taking them through to key senior roles.

"Rachel Dawkins has been recognised for her excellent leadership and service in relaying public information and managing emergencies over the last 13 years.

"Rachel has helped develop new systems for providing information to communities during fire emergencies while establishing strong and effective relationships with all stakeholders.

"She has led the way in working closely with others to improve information sharing practices, learning from events and supporting colleagues who are new to emergency management."

Mr Goodwin said their work had contributed to reducing the risk and impact of bushfires on Victorian communities.

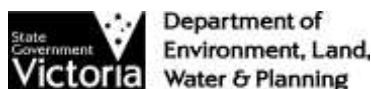
"I again congratulate and thank both Andy and Rachel for their valued service, and extend my thank you to all of Victoria's fire personnel for their work in keeping Victorians safe," Mr Goodwin said.

The Australian Fire Service Medal is awarded by the Governor-General for distinguished service by members of Australian fire services, and is made on the recommendation of the responsible Commonwealth, state and territory ministers.



Rachel's name is on most of the media releases coming from DELWP

# From the departments



## Community workshops

### Wild Dog Management Zone Work Plan

The Department of Environment, Land, Water and Planning (DELWP) is holding a series of community workshops during March 2015 and April 2015 to review the current 2014/15 Wild Dog Management Zone Work Plans and seek input from local landholders for the development of the 2015/16 Work Plans.

The Work Plans will specify operational targets for both government and community wild dog control efforts on private and public land over the coming year.

The plans will enable industry and government to more effectively work together using all available tools to reduce the impacts of wild dogs and DELWP is encouraging public feedback from communities to ensure local knowledge is captured to ensure a coordinated, integrated approach to wild dog management.

**Workshops will be held in your area on Tuesday 3 March 2015:**

**Location: Tubbut Hall**

**Time: 10.00am – 12.00pm**

**Location: Bendoc DELWP Office**

**Time: 2.00pm – 4.00pm**

For more information contact your local Wild Dog Controller or DELWP (formerly DEPI) office 0351611222.

[www.delwp.vic.gov.au](http://www.delwp.vic.gov.au)

## VICTORIANS HEAD WEST TO ASSIST WITH FIREFIGHTING EFFORTS

**TUESDAY, 3 FEBRUARY 2015**

More than 120 Victorian emergency services personnel will travel to Western Australia today to assist with firefighting efforts in the state's south west.

Victorian State Response Controller Alan Goodwin said crews were being deployed as a fire continued to burn in Shannon National Park, near Northcliffe. The bushfire started on Friday and has threatened homes in and around Waroona.

Emergency services personnel are from Country Fire Authority (CFA), Metropolitan Fire Brigade (MFB), Department of Environment, Land, Water and Planning (DELWP), Parks Victoria, Melbourne Water and State Emergency Service (SES) and will staff incident management teams and crew trucks.

"This includes 60 firefighters from the Gippsland area and about 60 people from across metropolitan Melbourne and regional Victoria who will make up incident management teams," Mr Goodwin said.

"They will travel to Western Australia over the coming days and assist in firefighting efforts for around a week, although we all hope to see this bushfire brought under control as quickly as possible."

"Over the past few weeks Victoria has experienced a milder summer so we are pleased to be able to provide the resources and personnel where they are needed most at the current time."

Emergency Management Commissioner Craig Lapsley said

it was expected personnel would return ahead of Victoria's forecast hot weather this weekend and into next week.

"Over the weekend temperatures are expected to rise into the high 30s and possibly low 40s but at the moment, the threat is in Western Australia and we will provide assistance there until our personnel are needed back in Victoria for operations," he said.

"Victoria has a strong network of firefighters and emergency management personnel who operate in specialist roles and we are pleased to be able to share these resources and expertise with our interstate counterparts."

"Australia has cross-border arrangements for sharing personnel, resources and aircraft and it is important that we continue to operate with no borders and support each other where needed."

Tubbut Neighbourhood House has postcards and posters advertising Southern Ark fox-baiting program with the following pictures to give away. Please call in and collect or ask and we shall deliver.



# Recipes of the Month

*In honour of the zucchini, plentiful at this time of year (lock your car or you will find one on your back seat) this month we give you four zuke recipes, each from a different country. Be creative, swap ingredients if you don't have them but remember that the spices are the country's signature.*



## Zucchini fritters with dill—Turkey

### Ingredients

600 g zucchini  
sea salt  
1 small onion, grated  
1 small clove garlic, finely chopped  
100 g fetta, crumbled  
¼ cup finely chopped dill  
2 tbsp finely chopped flat-leaf parsley leaves  
2 eggs, well beaten  
75g (½ cup) plain flour  
2 tbsp rice flour  
freshly ground black pepper  
olive oil

### Instructions

Coarsely grate the zucchini and put into a colander. Sprinkle lightly with salt and toss, then stand for 20 minutes to drain. Rinse the zucchini briefly, then squeeze it to extract as much liquid as you can. Pat dry with paper towel.

Mix the zucchini with the onion, garlic, fetta, herbs and egg in a large bowl. Sift on the flours, then season with pepper and stir to combine. Heat a little oil in a non-stick frying pan over medium heat until sizzling. Drop small tablespoons of batter into the hot oil and flatten gently. Cook for 2 minutes on each side, or until golden brown. Drain on kitchen paper and serve piping hot.

<http://www.sbs.com.au/food/recipes/zucchini-fritters-dill>

*I've made these—yum. Deb*

Heat a shallow frypan over a medium heat and coat the base with olive oil. Drop 1 heaped tablespoon of the mixture, repeating to make 6 or so fritters, leaving room for the fritters to spread. Cook on each side for 2 minutes, or until golden brown. Wipe pan and drizzle a little more olive oil after each batch and repeat with the remaining mixture. Transfer fritters to a flat dish lined with paper towel. Enjoy warm or at room temperature.

Drizzle with plain yoghurt flavoured with crushed garlic, and serve with chopped tomato and Lebanese bread.

Alternatively, serve the fritters rolled up in Lebanese bread.

### Notes

- Drain excess liquid from the zucchini by squeezing it between your hands.
- Lebanese zucchini is available from selected greengrocers (it's the very pale green one) but any zucchinis will do.

<http://www.sbs.com.au/food/recipes/lebanese-zucchini-fritters-ejeh-koussa>

### Make your own baharat

2 teaspoons smoked paprika  
2 teaspoons ground cumin  
1 teaspoon freshly ground black pepper  
1 teaspoon ground coriander  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cardamom  
1/4 teaspoon ground cloves

## Zucchini, ricotta and chickpea fritters—India

### Ingredients

- 2 zucchinis, coarsely grated
- 300 g fresh ricotta
- 400 g can chickpeas, rinsed, drained
- 100 g besan (chickpea) flour (see Note)
- 1 tsp paprika
- 3 eggs, lightly beaten
- 60 ml (¼ cup) milk
- 250 ml (1 cup) vegetable oil
- raita and lemon wedges, to serve

### Spicy tomato chutney

- 1 tbsp vegetable oil
- 1 large onion, finely chopped
- 2 garlic cloves, crushed
- 2 tsp finely grated ginger
- 1 tbsp finely chopped coriander root and stem
- 1 long red chilli, finely chopped
- 400 g can chopped tomatoes
- 2 tsp fish sauce

### Instructions

To make the spicy tomato chutney, heat oil in a large frying pan over medium heat. Add onion, garlic, ginger, coriander and chilli, and cook for 4 minutes or until golden. Stir in tomatoes and fish sauce. Cook for 5 minutes or until slightly thickened. Set aside to cool.

Using your hands, squeeze out excess water from zucchini, then place in a large bowl with ricotta, chickpeas, flour, paprika, lightly beaten eggs, milk and 2 tsp salt. Mix well to combine.

Heat oil in large, deep frying pan over medium heat. Working in 3 batches, drop ¼ cup zucchini mixture into pan. Cook for 3 minutes each side or until golden and cooked through. Remove and drain on paper towel.

Serve fritters topped with spicy tomato chutney and raita, and with coriander chutney and lemon wedges on the side.

### Note

• *Handvo flour, a mixture of lentils and rice flour, is available from Indian food shops.*

• *Besan (chickpea) flour is available from selected supermarkets and health food shops.*

<http://www.sbs.com.au/food/recipes/zucchini-ricotta-and-chickpea-fritters>

## Lebanese zucchini fritters (ejeh koussa)

### Ingredients

- 5 free-range eggs
- 1 large garlic clove, crushed
- ¾ tsp baharat (Lebanese spice mix) (see Note)
- 1 ½ tsp salt
- ½ cup (75 g) self-raising flour, sifted
- ½ cup finely chopped parsley
- ¼ cup finely chopped mint
- 1 ½ cups grated Lebanese zucchini (see Note)
- ¼ cup finely chopped onion or ½ cup finely chopped shallots (green part only)
- 60 ml (¼ cup) olive oil for frying
- 250 ml (1 cup) plain yoghurt
- 1 clove garlic
- 2 vine-ripened tomatoes, chopped (optional)
- Lebanese bread, to serve

Crack eggs into a large bowl. Add the garlic, baharat, salt and whisk together well. Add flour and whisk until batter is smooth. Add the herbs, zucchini and onion, and stir until well combined.



# Recipes of the Month

## Zucchini and haloumi fritters—Greece

### Ingredients

- extra virgin olive oil, to shallow fry
- lemon wedges, to serve

### Fritters

- 6 zucchini
- ½ cup spring onions, finely chopped
- 125 g Greek haloumi cheese, grated
- ½–¾ cup plain flour
- 2 tbsp chopped dill
- 1 tsp ground cumin

### Instructions

Coarsely grate the zucchinis and add salt. Set aside for 10 minutes. Squeeze out as much liquid as possible and discard. Place the grated zucchini in a bowl. Add the remaining fritter ingredients and season with salt and pepper. Mix gently to combine. Refrigerate for at least 1 hour.

Form the zucchini mixture into flat, oval-shaped patties. Heat the olive oil in a frying pan over medium heat. Fry the fritters, in batches, for 2–3 minutes each side or until golden brown. Serve warm with *lemon wedges*.

<http://www.sbs.com.au/food/recipes/zucchini-and-haloumi-fritters>

## CHEESY ZUCCHINI FRITTERS – AUSTRALIA

### INGREDIENTS

SERVES: 6

1 large zucchini, grated or finely chopped

1 small onion, chopped

1 clove garlic, chopped

3 eggs, beaten

½ cup (60g) grated Romano cheese

1 tablespoon chopped parsley

1 cup (250 ml) milk

2 cups (250g) plain flour

salt and pepper to taste

2 tablespoons olive oil

### DIRECTIONS

In a large bowl, mix together the zucchini, onion, garlic, eggs, cheese, parsley, milk, and flour. Season with salt and pepper.

Heat about 1 tablespoon of oil in a large frypan over medium heat. Drop tablespoons of the batter into the frypan, and flatten slightly with the back of a spatula. Turn fritters over when the center appears cooked. Cook on the other side until golden brown. Set aside and keep warm. Add more oil to pan as needed, and continue with remaining batter.

### Cooks' comments

For more flavour add corn, fresh coriander and paprika. Serve with sweet chilli sauce and sour cream on the side.

I added about 100gr feta cheese, 1 slice of short bacon and some fresh thyme

<http://allrecipes.com.au/recipe/9131/cheesy-zucchini-fritters.aspx>

## Ciabatta

from Caroline Liston (EGNNH networker) who wrote in the email accompanying the recipe:  
I had to cook another one so I could get the picture for the Tattler. Damn! Now I'll have to eat it!  
Caroline brought the bread to a recent meeting and it was dearly loved.



### Ingredients

4 cups of flour (I use bread making flour. You can use plain flour, wholemeal etc but it will be a bit heavier.

2 cups lukewarm water

1 teaspoon salt (less if you like)

1 teaspoon of dried yeast (if you have sour dough agent on the go you could probably use that).

### Method

Dissolve yeast in water.

Mix flour, water, salt until all combined. Cover bowl with a damp tea towel and let stand for no less than 6 hours. I usually throw the mix together and let it stand overnight. Nothing like the smell of fresh baked bread first thing in the morning! If you wanted to use it for dinner you could mix it up in the morning and cook at dinner time.

### Cooking:

Scrape the mixture onto a floured baking tray (the mixture is quite sticky). Dust with flour and cook in the oven at 180 deg for about 45 minutes. The bread is ready when it sounds empty when tapped. Cool on a rack.

*Variations on the theme: Just a few suggestions, you can basically add anything you want to the mix.*

*Olive Bread – just add chopped olives when preparing mix*

*Herb Bread – add fresh or dried herbs when preparing mix*

*Fruit bread – add dried fruit before adding water to mix and toss through flour so fruit is coated.*

# Health Matters

## Delegate MPS Visiting Staff Profile



**Name:** Cooma Pathology Outreach Clinic held at Delegate MPS

Currently staffed by Karen.

**Services provided:** Blood collections and all other pathology collections.

Delegate MPS is fortunate in that this service has been running for the last 6yrs.

When you come to the MPS for this service remember to have your pathology form with you along with your Medicare card. On arrival at the MPS a number system is in place, so grab yourself a number and take a seat, Karen will call your number, numbers must stay within the MPS building. Also a reminder that fasting means no food or drink from midnight the night before.

Please remember that you may have to wait.

### **Pathology Clinic times for Delegate MPS**

The clinic is run on a Wednesday between 9.30am and 10.30am. Closed public holidays.

Bombala Hospital also has Pathology Clinics.

### **Interested in local massage?**

Massage can be of great assistance in promoting well-being. It can alleviate muscle pain and improve moods. It is especially beneficial for people who do not experience regular touch in their lives—people who live alone, people without partners. It is good for man and women, babies and the elderly.

Anyone who has had a good massage will recognise some if not all of the benefits listed above.

However, for people in the border area, having a massage usually involves a two hour drive. The last thing one should be doing after a relaxing therapeutic massage is sitting tensely behind the steering wheel dodging wombats and log trucks. Consequently, Tubbut Neighbourhood House has been talking to a couple of masseurs in Orbost who would come to Bonang if their travel costs were covered and provide the same service available in their practices. They would need a guarantee of several clients to make their trip worthwhile.

**This is a call for expressions of interest: would you come to Bonang for a massage, normal cost \$60-70/hour? Let us know.**

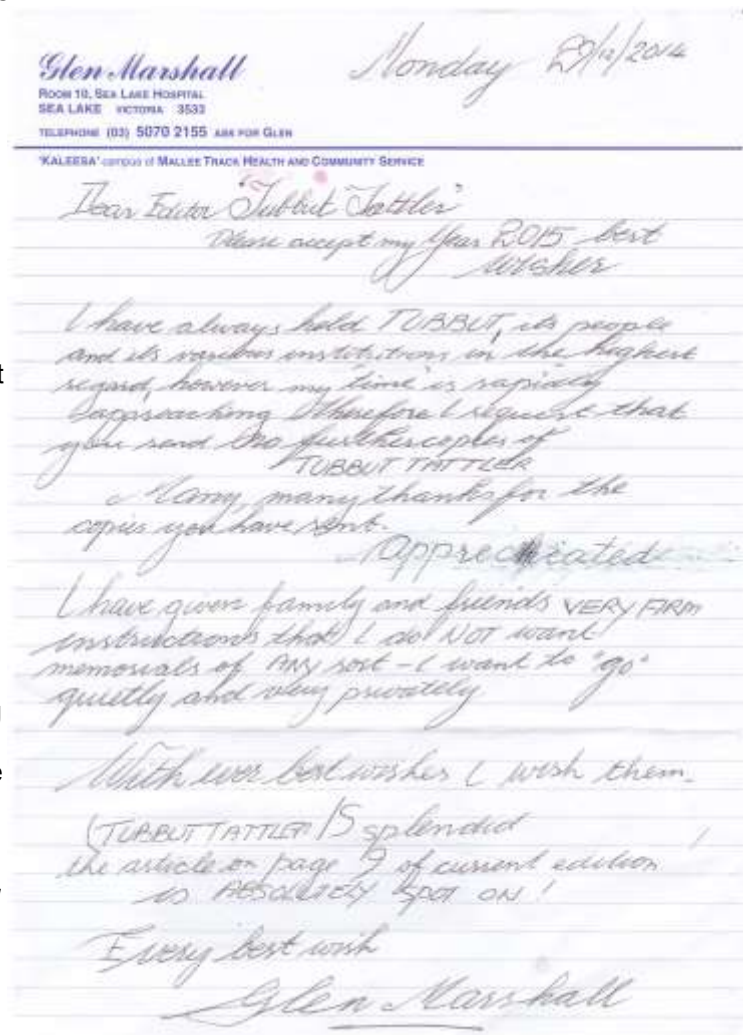
Glen has written asking us to discontinue sending him the Tattler. Since he has been one of best encouragers it is with great sadness that we do so—after this one. Thanks for your support and your great story Glen, we all wish you well.

## BENEFITS OF MASSAGE

One of the immediate benefits of massage is a feeling of deep relaxation and calm. This occurs because massage prompts the release of endorphins, the brain chemicals (neurotransmitters) that produce feelings of wellbeing. Levels of stress hormones, such as adrenalin, cortisol and norepinephrine, are also reduced. Studies indicate that high levels of stress hormones impair the immune system.

Some of the physical benefits of massage include:

- reduced muscle tension
- improved circulation
- stimulation of the lymphatic system
- reduction of stress hormones
- increased joint mobility and flexibility
- improved skin tone
- speedier healing of soft tissue injuries
- heightened mental alertness
- reduced anxiety and depression



# East Gippsland Council News

## Waste Disposal at Bonang Tip

The new arrangements at Bonang tip may be confusing to some people. For instance it is not clear what can be put in the recycling section. Council staff have provided the following information to assist.

### Co-mingled Recycling at Bonang

The following items **CAN** be placed into the co-mingled recycling cage:

Paper: office paper, newspapers, magazines, telephone books, envelopes, junk mail, cards – all clean

Cardboard, cereal and clean food boxes

Glass bottles and jars (no drinking glasses, window or pyrex glass)

Almost all plastic containers - look for recycling triangles 1 to 5 (note: as of February 2015 triangles 1 to 7 will be allowed)

Steel cans: pet food, food and empty aerosol cans

Aluminium: cans, clean foil and clean pie trays

Milk and juice cartons (including tetra long-life milk packs)

If in doubt, leave it out ☺

Rinse containers with leftover dishwater to reduce odours.

**DO NOT place your recycling in plastic bags. It will be sent to landfill if you do.**

DO NOT place the following into the recycling:

- Nappies
- Plastic bags
- Polystyrene trays
- Waxed cardboard
- Liquids including motor oil
- Motor oil containers
- Broken crockery
- Pyrex or window glass
- Green waste/timber
- Silage wrap

\* Hay twine

\*

If you have any questions regarding what can/can't be recycled or have any issues regarding the waste and recycling service, please contact the East Gippsland Shire Waste Unit on 5153 9500 or email [feedback@egipps.vic.gov.au](mailto:feedback@egipps.vic.gov.au) with any questions.

## On the roads with Danny Thorpe

A brush-up for the Dellicknora Picnic Spot is promised with Council employing Dave from Bendoc to mow and slash the site—thanks to a ratepayer who pointed out the need.

The annual grading and graveling of Shire roads is promised for autumn this year.

## New CEO at East Gippsland Shire Council

It is my pleasure to pen my first Community Connect message since joining the organisation in December 2014 as the new Chief Executive Officer (CEO).

It has been something of a 'homecoming' for me, having spent my school years growing up in East Gippsland, and I have enjoyed refamiliarising myself with the region and renewing old acquaintances.

I was previously CEO at the Shire of Wyndham East Kimberley (Western Australia) where I commenced in 2009.

I held various senior positions with Baw Baw Shire Council between 1995 and 2003 and was appointed CEO at the Mansfield Shire from 2003-2007. From 2007-2009, I was an Executive Director for Regional Development Victoria, and was seconded to lead the economic recovery of all areas of Victoria impacted by the Black Saturday Bushfires.

I believe my previous experience has positioned me well to lead this organisation and to assist Council with the many opportunities and challenges that a large municipality like East Gippsland faces.

Our organisation delivers more than 100 services across an area equivalent to 10% of the state of Victoria. With an emphasis on efficiencies and increasing levels of customer service, my first focus in 2015 will be on the organisation structure to ensure that the alignment enables us to deliver the range of services we provide to East Gippsland communities in the most efficient and effective way.

I am excited to lead the staff in support of our elected Councillors representing the needs of our communities now and into the future.





# GARDENING

## Brambleberry Notes and Autumn Plantings

*Susan Tocchini*

The fruit tree crops often fail in this district mostly due to late frosts but this year has been an exceptional one with stone and pome fruit in abundance. In the off years, when tree crops fail, the bramble berry fruits come into their own because they always deliver an abundant crop. In addition to their reliability, their low maintenance requirement makes them deserving of garden space. Disease control and pruning is easy compared to fruit trees.

The best known bramble is the **blackberry** and it is only legal to grow them if they are the thornless type. Possibly the favourite for fresh eating is the raspberry and there are now many varieties of hybrid brambles that spread the harvest period a little. The most commonly grown brambles in Australia are the loganberry, boysenberry and raspberries. All the brambles need to be tied to a wire trellis or they will sprawl over the ground.

**Loganberry** is a cross between blackberry and raspberry and bears the heaviest crop. The berries can be tart when eaten raw unless they are picked overripe i.e. very black. They ripen mid-December.

The **boysenberry** is a three way cross between loganberry, blackberry and raspberry; although not as vigorous a plant, the berries are sweeter. Boysenberries ripen about 10 days later than loganberries but there is a lot of overlap.

**Youngberry** plants are also available and these are a cross between blackberry and dewberry and ripen about the same time as boysenberries.

When cooked all these varieties taste quite similar.

**Raspberries** fall into two natural groups - Spring bearers and Autumn bearers.

Confusingly the Spring bearing types often have a second crop in Autumn but these berries are always formed on the new growth canes. These new canes are also the ones that are left to over-winter and bear the main crop the following Spring. This can confuse new growers so the best growing technique is to cut off the canes at ground level as soon as the first crop berries are finished (around Christmas) and proceed to tie up the new growth that is forming. This group of raspberries typically have long canes. When held horizontally flowers form in the axils of the leaves all along the cane increasing the yield. It is worth noting that early frost will kill the Autumn fruit but not affect the canes and their leaves. 'Williamette' is a good strong garden variety. Many newer varieties are designed for glasshouse production and the fruit may be crumbly when matured in garden conditions.

The varieties of raspberry that bear only in Autumn such as 'Heritage' are simpler to manage because all the canes are cut to ground level in winter allowing the new growth to emerge in Spring. They are an upright plant growing to waist height over Summer and they flower only on the tips eventually producing their fruit in Autumn. The canes do not need a trellis and the raspberries are smaller but with superior flavour. However an early frost may curtail their season.

All the brambleberries will spread if given the chance so it is a good idea to arrange the rows so that a mower can run between them to remove unwanted canes. (You cannot resort

to herbicide because the stems are all joined by underground runners and the mother plant will be affected too). If the plants are growing really strongly it may be necessary to thin out the number of the canes. When the vegetative growth is too dense the berries are hard to pick and sometimes encourages fungous on the fruit. It is worth while noting that all these berries will continue to ripen if left on the bench overnight but they do spoil quite rapidly especially if left multilayered in the container. Berries freeze well and do not require any preparation. If laid thinly on a tray they freeze individually and can then be loose packed in a container. On thawing the berries retain their shape and fresh flavour.



### Plant now

Meanwhile in other parts of the garden it is time to give many winter annual plants a good start before chilly weather limits growth. Plant seed now of beetroot, broccoli, fennel, leeks, lettuce, onion, parsley, silverbeet and snowpeas. It is still too early for English spinach, coriander and cabbage.

In the flower garden plant alyssum, cineraria, gypsophila, hollyhock, lupin, **pansy**, Iceland poppy, primula, stock, **sweet peas** and **wallflowers**. If you buy seedlings all these can still be planted in 4-6 weeks time.

Sweet peas are underused in this district because people usually follow the regime of planting in March and this is better suited to warmer areas. I still have sweet peas flowering in sheltered areas at present and with care they can flower almost year round.

**Next month** is the critical one for starting many Spring producing/flowering plants so now is a good time to get the soil and space ready. Liming is an important step in this process as the soils here are usually a bit acid for best growth and disease resistance.

# February 2015

Mon	Tue	Wed	Thu	Fri	Sat	Sun
<b>March 2</b> <i>Wild Dog Workshops  Tubbut Hall 10-12 DEWLRP  office in Bendoc</i>	<b>March 3</b>	<b>March 4</b>	<b>March 5</b>	<b>March 6</b> <i>Facials,  massage and  make-up with  Kay Bristow</i>	<b>March 7</b> <i>Delegate Show  Writing East  Gippsland  Bairnsdale  Library</i>	<b>1</b>
2	3	4	5	6	7	8
9	10	11	<b>12</b> <small>CFA</small> <i>Community  Education  Project Officer  —Craig  Dunshea  TNH 12.30 pm</i>	13	<b>14</b> <i>Bruthen Blues &amp;  Arts festival</i>	<b>15</b> <i>Bruthen Blues &amp;  Arts festival</i>
16	17	18	19	20	21	22
23	24	25	<b>26</b> <i>Computers  With Sharon  10-2</i>	<b>27</b> <i>DVICG mtg  10.30 TNH  Community  lunch 1 pm  Tubbut Supper  Room</i>	<b>28</b> <i>(f)routeville,  Nicholson  Winery</i>	<b>March 1</b>

March 9      Orbost Show                      Newmerella Showground  
 March 13/14/15 Delegate Campdraft      Delegate Showground  
 March 21      Bombala Show