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EVENTS, EATS & ENJOYMENT

by Sue O'Brien

Wed 2nd Whitegate dinner at the Tatong tavern 6.30pm

Sat 5th, 12th, 19th & 26th Movies Swanpool 6pm

Sun 6th Archery at rec reserve 1.30pm

Sun 6th, 13th, 20th & 27th Movies Swanpool 5pm

Thurs 10th Tatong dinner at Farmers Arm hotel Benalla 6.30pm. Please note change of venue this month.

Fri 11th Full Impact Youth Market, as part of the street art festival 3pm – 6pm

Fri 18th Girls shed at the hall from 9.30am

Sat 19th Moyhu market 8.30am – 12.00noon Byrne St.

Sun 20th Archery at rec reserve 1.30pm

Easy Healthy Salad

Ingredients: 1 cucumber, peeled & chopped

1 cup cherry tomatoes

2 scallions, chopped

1 Tbsp olive oil

1/3rd green capsicum, chopped

¼ avocado, chopped

¼ cup olives, pitted & chopped

Salt & Pepper

Instructions: Put all ingredients in a bowl & mix together.

No Bake Cheesecake

Ingredients: 200g plain biscuits

90g unsalted butter, melted

½ tsp ground cinnamon

1 Tbsp brown sugar

Pinch of salt

Filling: 2¼ tsp gelatine powder (unflavoured)

2 Tbsp cold tap water

1 cup thickened cream

500g cream cheese block, softened

¾ cup caster sugar

1 tsp vanilla extract

1 Tbsp lemon juice

Decorate with whipped cream & strawberries

Instructions: Turn the base of a 20cm springform pan UPSIDE DOWN. Grease with butter very lightly, place a square piece of baking paper on the base, then clip into a springform pan – excess paper will stick out. Butter the sides & line with baking paper.

Blitz biscuits until they become fine crumbs. Press into prepared pan.

Bloom gelatine in water, re-melt.

Whip cream with electric beater for 2 mins. In a separate bowl whip cream cheese & sugar for 1 min, add vanilla, lemon, salt & melted gelatine.

Gently fold about ¼ of the whipped cream into the cream cheese mixture, then fold in the remaining cream.

Pour into pie crust, smooth the surface & refrigerate for at least 6 hours.

JOKES What do you call a line of men waiting to get haircuts? A barberqueue.

I called the incontinence hotline... They asked, "Can you hold please?"

Have You Seen a Dingo Lately?

There are many variations of Dingo colour and they may be yellow, black, black/white, brown or white. Dingos can be travelling alone or in a pack of typically 5-7.

There have been recent sightings of dingoes and their killing of livestock in the Molyullah/Upper Ryans Creek area.

These animals are an Alpine Dingo and are of a far more solid build than those that you see in Central Australia for example.

Dingos don't actually bark, as such, but howl and are mainly heard at first light in the morning or at night time, particularly on moonlit nights.

There are two periods during the year when they are most active. One is when the previous year's pups leave the security of the family group. This usually occurs March/April of each year. The other is during the raising of the next litter in springtime. However, dingoes can be on the move at anytime and are capable of travelling up to 30 kilometres each night which doesn't necessarily mean they are all killing livestock!

Should you be confronted by one [or more!] -

- Don't run
- Don't flap and wave your arms around
- Do get your back to a tree and arm yourself with whatever you can grab eg; sticks, rocks or better still if appropriate, climb the tree!
- Do stand tall with arms folded across your chest and maintain eye contact.
- Do concentrate efforts on the leader if there are more than one.
- Do wait it out as it may take a couple of hours for them to lose interest and move off.
- THEN move away quietly.

This is purely information you may be interested in if you enjoy being in the bush and does not mean that you should put off doing your usual activities - just be aware.

The attached photo, which is not as defined as I would like, is of a dingo caught on camera on our property in March 2024, who then went on to kill 7 sheep before being caught by Scott in May.

In order to raise awareness and protect livestock in our area, if you happen to see or hear dingoes please phone -

Terry 5766 6356 [Chairman of the Cheshunt Wild Dog Control Group]

Or Scott Stowe 0417 555 897 [DEECA Wild Dog Controller]





Hakkennes, Chris Jacob
Born September 8, 1943.
Passed away March 14, 2025.
Aged 81 years.

A Memorial Service to
Celebrate the Life of
Mr Chris Jacob Hakkennes
will be held on
Monday March 24th, 11am.
N J Todd Funeral Home
"Feehan Chapel"
81 Baddaginnie-Benalla Road,
Benalla. A private family burial
will have preceded the
Memorial Service.
To Livestream Memorial
Service, go to the N J Todd
Website and follow the Links.



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FIVE YEARS SINCE THE GREAT ...?

To paraphrase the hilarious and chaotic Vicar of Dibley series when the hapless locals argued about what really happened many years back; was it "The great storm", "The great flood" or what?

Our 'great' event which started 5 years ago this March was the Covid 19 Pandemic and apart from there being almost no public debate currently, heated denials and accusations will reverberate between believers and sceptics for a very long time.

Such a huge global event is very difficult to come to grips with and one of the worst outcomes is that of the Covid 19 vaccine injuries. Many of these people have been practically abandoned because even the fact of their illness must be obfuscated or considered to be psychological or hypochondria ("baffled" being a popular MD's diagnostic response). To acknowledge such an injury would be to acknowledge that the 'conspirators' might have been right.

There is an acceptance that a small number of deaths were connected to a vaccine but the general official story is to keep the real facts safely 'under the mat.'

We knew for certain, via endless repetition, that the vaccine was "safe and effective" and so we took it in good faith or to keep our job, ignoring the obvious lies and sometimes shocking police enforcement with the whole raft of mandates and divisive rules which screamed totalitarianism. While the idea of totalitarianism is outside of the experience of most of us such violations of freedom are practically never-ending in various places worldwide even today, and ubiquitous in the history of humanity.

I will be grateful if the Tattler publishes this article even though I am well aware that the subject matter is still somewhat taboo. If anyone is enraged about my 'expose' then I suggest harnessing that rage and expressing it where it belongs – at those government and medical authorities who 'sold their souls' just in order to retain a privilege or other favours. This cowardly behaviour perpetuates the harm and control over the people they were supposed to heal and protect.

I won't annoy readers by repeating this subject too often but the anniversary is current and because other contributors to the Tattler have been writing lately about issues of a similar political and philosophical nature.

Mike Larkin

Regarding Simon Francis response to Dr Quirkonomics:

What is problematic about that article is that it seeks to normalise the values and aspirations of what many regard as extreme right wing organisations and individuals, such as Trump's base, the UK's Reform Party, France's National Rally and Germany's Afd (Advance Australia, One Nation and Clive Palmer's Trumpets Party being local equivalents). For example, by suggesting that supporters of these are only concerned with *practical priorities*

The fact that people who don't see themselves as *extremists* supported Trump and that in this case these constituted a majority, is interpreted to mean that extremism was not in play - falsely negating the possibility that the majority can get it wrong - Hitler, after all, was democratically elected prior to establishing a dictatorship.

The statement that RFK Junior is not an *anti-vaxer* is even more questionable, given his on the record remarks during the COVID era.

Strange also, is the view that politicians who become millionaires are a greater threat to democracy than private billionaires who, many would argue, have more influence over Government policies.

Most disturbing is the statement that: *Almost 5% of the population are new to Australia ... alarm bells anyone!* This, given that a whopping 95% are not! Reference to Matt Barrie's presentations which allegedly dispute the benefits of immigration are not sourced or explained

As to the suggestion that the use of harsh terms for opponents like *racists*, *Islamophobic* or *conspiracy theorists* should be avoided because this dehumanises people who advocate such things, might it not be that case that propagators of such values are themselves engaged in dehumanisation?

And what are we to make of the author's view that *the term conspiracy theorist might be a compliment*, given that these theories are so popular? Is popularity the basis of morality?

Steve Warne

Ave Atque Vale

By now, readers will have seen and probably read my recent articles and Simon Francis' passionate refutation of my arguments. While it was never my intention to cause controversy, but more to stimulate thinking, I recognise that I have unwittingly done so. I do not believe that the Tattler is the right vehicle for disputes of this sort, so I have decided on two actions. Firstly, I will not prolong my debate with Simon, as I fear it will only generate more heat than light. Secondly, I will replace the cap on my pen, and submit any future articles to publications that are more suited to their content.

Dr Quirkonomics

Swanpool News

Swanpudlians are drawing a breath after a hectic March, which saw us hosting another successful Motorshow, and a great Community Spirit Barbecue.

Weather permitting, the Bowls Club is still hosting Thursday evening social bowls, enjoyed by all attendees. Whilst the Pennant teams did not bring home championships this year, they acquitted themselves well in reaching preliminary and Grand Finals against much larger clubs.

Something new for us has been the introduction of informal pizza nights at the Albert Heaney Oval Pavilion on the last Friday of each month, from 6.00pm. Delicious and affordable pizzas in a friendly atmosphere, BYO drinks.

Continued next page

The Cinema will be screening its usual mix of arthouse and popular films, including Oscar winners "Anora" and "The Brutalist". "Anora" screens with a quirky second film "After Yang", while "The Brutalist" screens as a stand alone feature, due to its length. Unusually, it has a built in interval, so patrons can enjoy an early meal before the show, or order pastries to be enjoyed at interval.

The Easter weekend sees us screening two family favourites, "Mufasa: The Lion King" and "Fantastic Mr Fox," a well loved Disney classic. And we finish the month with another family favourite, starring loved clay mation characters Wallace and Gromit in "Wallace & Gromit: Vengeance Most Fowl", another Oscar nominee. You can pick up a programme at outlets in Benalla and Swanpool, or check details on line at www.swanpoolcinema.com.au

Just a reminder to all our patrons and volunteers, Daylight Saving ends on Sunday 6th April, so our Sunday screenings will be starting at 5.00pm.

Even if the current hot dry spell persists, you can enjoy the films in air conditioned comfort, and enjoy one of our house made choctops. Come and support your local volunteer run Cinema and its friendly vibe!

Deb

Cooking with Carole

Autumn is upon us and hopefully cooler days will arrive soon. The garden is loving the intermittent rain and yes the grass is growing! As is the cost of living, a topic on everyone's mind at the moment. With massive price rises at the supermarket I thought that I'd share some food wise money saving tips that help stretch the dollar and hopefully help stretch the household budget.

Sauce tomatoes are still around at an average of \$25 for a 10-12 kilo box. If you're over making sauces, chutneys and passata there's still a way to use these flavourful ripe beauties into the winter months. Skinning tomatoes is easy, just core out the stem end with a paring knife and place a small cross on the bottom of the tomato. I usually work with 2-3 kilos at a time. Bring water to a boil in a large stock pot, drop in the prepared tomatoes and leave on the heat for a 2 to 3 minutes. Take off heat and carefully drain. In a large bowl, big enough to hold the tomatoes, add ice cubes from approx 2 ice trays and add water to half fill. Take the drained tomatoes and drop them into the ice bath, making sure they are submerged in the icy slurry. You may need to do this in two lots. Leave for a couple of minutes and the peels will slip off easily. Place the cooled, peeled tomatoes in a single layer in snaplock bags. Expel as much air as possible and freeze flat. Use in pasta sauces, casseroles and slow braises. For a beautiful tomato soup cut the peeled tomatoes in half and remove the seeds before freezing. Simple then to just defrost, cook and whizz until smooth, adding cream and your favourite seasoning. Much better flavour than winter tomatoes and way cheaper. If you can't be bothered skinning just wash and dry the tomatoes, take out the cores and chop into rough cubes. Fill into snaplock bags, lay flat and expel as much air as possible and freeze. Pop frozen into soup bases such as minestrone or casseroles etc., no need to defrost they will just melt into the other ingredients.

Cooking with Carole- continued

I only buy organic or free range chickens as they have had a far better life and taste way better than cages birds. These can be expensive so when on special or discounted for a quick use by date I grab 2 or 3 and bone them out. This means you are getting breasts, legs, thighs, wings and carcasses for about half the price you would have paid if buying individual pieces by the kilo. I am no butcher but it is quite easy. First I cut off the wings and winglets close to the back of the breast. I take off the wing tips for stock and freeze the wings, either in one piece or cut into two at the winglet joint, for making spiced wings. Great for nibbles, an antipasto platter or pre dinner drink. Next I cut off the leg and thigh joint close to the breast, it pulls away from the main carcass quite easily. I freeze these either in marylands (leg and thigh joint) or cut them and freeze separately. Next with a sharp knife cut away the breasts from the back bone, sliding your knife as close to the carcass as possible. Cut into two along the centre and use as chicken supremes, snitzels or stir fry or freeze separately again expelling as much air as possible from snaplock bags. The wing tips and chopped carcasses make a beautiful chicken stock. Add chopped onion, carrots, celery and a few parsley stalks along with a few pepper corns to the roughly chopped carcasses and wing tips. Cover with cold water to just submerge the ingredients and gently bring to the simmer. Try not to boil. Simmer gently for 1 hour, add salt to taste and strain into a fine sieve, over another pan pushing on the solids to extract all the flavour and goodness. Discard the solids, cool and refrigerate the stock over night. The next day remove and discard all the fat, which will have solidified on the top of the liquid and either reduce the stock to your required amount and flavour or freeze until needed. From 3 chickens I get way better value than had I bought individual cuts.

Pulses, such as chick peas, cannellini beans, kidney beans, black beans and lentils are way cheaper if bought dried by the kilo, rather than processed into tins. I cook the full kilo by soaking overnight, rinsing and then cooking in plenty of water for the recommended time per pulse. I add salt at the end of the cooking time. Drain, cool and pack flat into snaplock bags and it's easy to take out what you need for each recipe. Pulses are super nutritious, full of protein, gluten free and super economical. Barley, farro and polenta also make easy, economical meals. Try using barley instead of Arborio rice for a risotto, you just need to soak it over night before using and adjust the stock amount and cooking time accordingly. Polenta makes a super pizza base and is much easier than making a yeast dough. Prepare polenta as usual and pour into an olive oil coated large oven proof fry pan or shallow cast iron casserole. Spread it to about 1cm and leave to cool. Top with your favourite marinara/passata sauce and toppings – I love marinated artichokes, salami, olives and anchovies topped with a decent amount of grated or torn mozzarella, preferably fresh buffalo milk mozzarella. Place in a hot oven or covered BBQ and bake to crispy perfection.

Carole

AT THE TATONG TAVERN

THURSDAY NIGHT SCHNITZELS

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PAMA \$22

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MEXICAN \$25

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Well how life can change in a matter of a moment!!

2.30am on the 21/03/25 I launched out of bed, headed to the little boy's room, and whilst emptying the tank I felt the world closing in on me. I lost consciousness, and fell luckily missing most of the big obstacles in the ensuite. I fell hard on my right shoulder. I woke a moment later with my arm feeling like it was on fire, and Bek trying to help me. I tried to get up and get back to bed, but unfortunately I dropped again, passing out from the pain. This is when my head landed hard up against the shower screen, luckily not breaking the screen, boy that could've been messy. I made my way back to bed crawling (because by then I wasn't allowed to try to stand up). After 45 minutes of trying to tough it out, I felt I needed to head to hospital thinking that I had dislocated my shoulder. My Girls helped me out to the car and Bek and I headed to Wangaratta Hospital for some help. Wang ED were amazing!!

Long story short after Xrays, CT Scan and MRI, it was confirmed no broken shoulder, but a broken neck. This result meant a trip to the big smoke to get put back together.

The following morning I was transported to the Royal Melbourne Hospital by two Ambulances and the Fixed wing plane. By this time I was getting used to a neck collar and my new view of looking at the ceiling.

Royal Melbourne staff were just as exceptional.

One more challenge I threw to the hospital was that I had torn one of the main arteries in the back of my neck. Thankfully my body had dealt with this on its own by congealing the tear, and preventing me from bleeding out at home. After another CT to confirm my blood flow was sufficient and that I wasn't going to cast off a clot causing a stroke, I was then ready for surgery.

The following day (Sunday) I was operated on, which went well. The surgeons screwed my pedicle and superior articular facet back together and performed an ACDF procedure – realigning my C4 and C5 vertebrae, removing my disc and replacing it with bone from my hip, and placing a permanent cage on my vertebrae.

To our great surprise I was let out on good behaviour two days later. Armed with a handful of pain relief and the dodgy ability to swallow, we were out of there quicker than you can say “sit-down-to-pee”.

All of this unfolded pretty fast. It wasn't until I had a moment to reflect that I started grasping the weight of the past few days. Now, I can begin to understand how my wonderful wife, my poor mom, our extraordinary daughters, and my friends must be feeling. Yes, I've been through it, but they have too. The reality is that I'm SO SO LUCKY !! This could have gone bad at so many different moments.

I will recover and have full function of my body in a relatively small amount of time. My talented Doctors are working with me to rule out anything that may have caused me to faint. There is a condition called Micturition syncope (occurs when there is a temporary loss of consciousness during or after urinating, or expelling anything from your body) due to a decrease in blood pressure.

My learning outcomes from this experience is to slow down! There's something deeply humbling about realizing the value of friendship and the comfort that comes with accepting help from others. It's easy for me to get caught up in the belief that I should handle everything on our own, I am learning true strength comes from letting people in and allowing them to support us. Friends have stepped in during this tough time, it's not just a gesture of kindness, it's a reminder of the bonds we share and how much we rely on each other. Gratefulness fills me when I see how others offer their time, energy, and care without hesitation, making me realize that life isn't just about what we can do alone, but what we can build together.

Our family is forever thankful for the amazing community we're a part of. As soon as people learned about my accident, they immediately stepped up in countless ways. Some checked in on our girls who were holding things together while Bek and I were in Melbourne, others baked, cut firewood, delivered dog meat, or simply offered a much-needed listening ear. It's truly humbling to be on the receiving end of so much support and kindness. I've honestly lost track of how many messages, phone calls, and visits we've received from friends, family, and our surrounding community.

My journey is far from finished; rehab will take as long as it takes. But I know that if I come across something I can't manage, I'll be able to find someone who can help me with it. A huge thank you to everyone for their unwavering support, and don't forget to “sit down to pee.”

Cheers Leigh O'Gorman



TATONG TOPICS – APRIL 1925**The Benalla Standard 8th April 1925:**

Tatong Riding. " From G. F. Bunston, re road from Routledge's gate to Hollands that the gutters require filling in, drain cleaning and water turned off road; also corduroy repairing and metal repairing and filling up holes in the Holland's, the cost of same being at least £50, and stating that the ratepayers will do the work, provided that the money is passed, for them. Referred to engineer to inspect-and report

The Age 16th April 1925:

The residence of Mr. M. Maher, farmer, of Tatong, was destroyed by fire on Monday night. Mr. Maher was the only member of the family at home at the time, and while attending to a horse in the stable he discovered the house on fire. The house was insured for £300 and the furniture for £100.

Benalla Standard 17th April 1925:

CONCERT AT TATONG. On Wednesday evening, 8th April, the Tatong State school children gave a concert in the local hall in aid of the school funds. The head teacher, Mr. Mason, and his assistant. Miss Mc Laughlin with others helping, had the hall very well decorated with flags 'Chinese lanterns' and coloured streamers. There was a large attendance, who 'were, well pleased with the splendid program. Misses Serpell and Hunt, from Benalla, assisted with two songs and two recitations respectively, which were well received. Mrs. D. Coghill acted as accompanist, and Mr; Ritchie trained the boys, who gave a very good exhibition of physical culture.- Cr. A. Harrison thanked all who had assisted in making the concert such a success, and said that they were pleased to have such a good instructor in Mr, Mason, and urged the necessity for mutual co-operation between the parents and teacher. The following are the items given by the children : National Anthem; song. Welcome: drill by the boys; Little Mothers, sung by 10 infant girls; recitation. Phyllis Wilson; song, Ten Tattle Niggers (in character); song, Old Joe, I. Newton; dialogue, Jessie Wilson and Amy Briggs (entitled Mrs, Brown); song. Best School of All, children: recitation. What Was in his Pockets. Cyril Archer: dialogue. Three Grandparents: A M- Thompson. M, Newton and E , Archer; recitation. 11. Lewis; song, Home Land. John and May Newton. The programme was brought to a conclusion by a farce -entitled 'The Magic Fiddle, which fairly brought down the house. Allan Beard took the part of the farm labourer: Bernie Beard, the employer; Mary Evans, the witch: Frank Newton the lamb: Allan Lewis, the judge; Jack Wilson,- the clerk: G. Thompson and J . Newton, policemen. . A sumptuous supper was then handed round, after which dancing was indulged in till early 'morning.

Benalla Standard 17th April 1925:**MOLYULLAH SPORTS. (abridged)**

The annual gathering at the Molyullah Sports on Easter Monday was responsible for a record gate of £40, and the meeting was conducted in the most favourable weather conditions. Consequently the officials, consisting of Messrs. J. Murray (president), V. Little and J. Prowd (judges),. A. Rogash (chief steward), W., Ryan (starter), and a strong general committee, under the guiding hand of a most efficient secretary, Mr. R. Ledger, had much with which to be satisfied. The events were all keenly contested, particularly the horse events. there being ten competitors for the Trot, nine for the Novelty pony race, and five for the pony race, which was an exceptionally good race. It was only to be anticipated that the various booths would be freely patronised, and the luncheon booth, in charge of Mr. J. Weatherill. was all that could be desired. Mrs. Gardiner, of the Tatong Hotel, conducted the publican's booth, whilst Mrs. M. Chivers was kept very busy at the fruit and lolly stall. The dance was a great success also, and about 80 couples were in attendance, and greatly enjoyed the evening, with Bunn's orchestra giving complete satisfaction from the musical point of view.

Benalla Standard 21st April 1925:**TATONG.**

The annual Sunday school picnic was held on Easier Saturday afternoon, As usual the St, Albans Church of England children invited other denominations to attend and there was a full muster of local children and their parents. The weather was perfect, and the children enjoyed their drive up to the Hume and Hovell cairn ... on the Fern- Hills road.

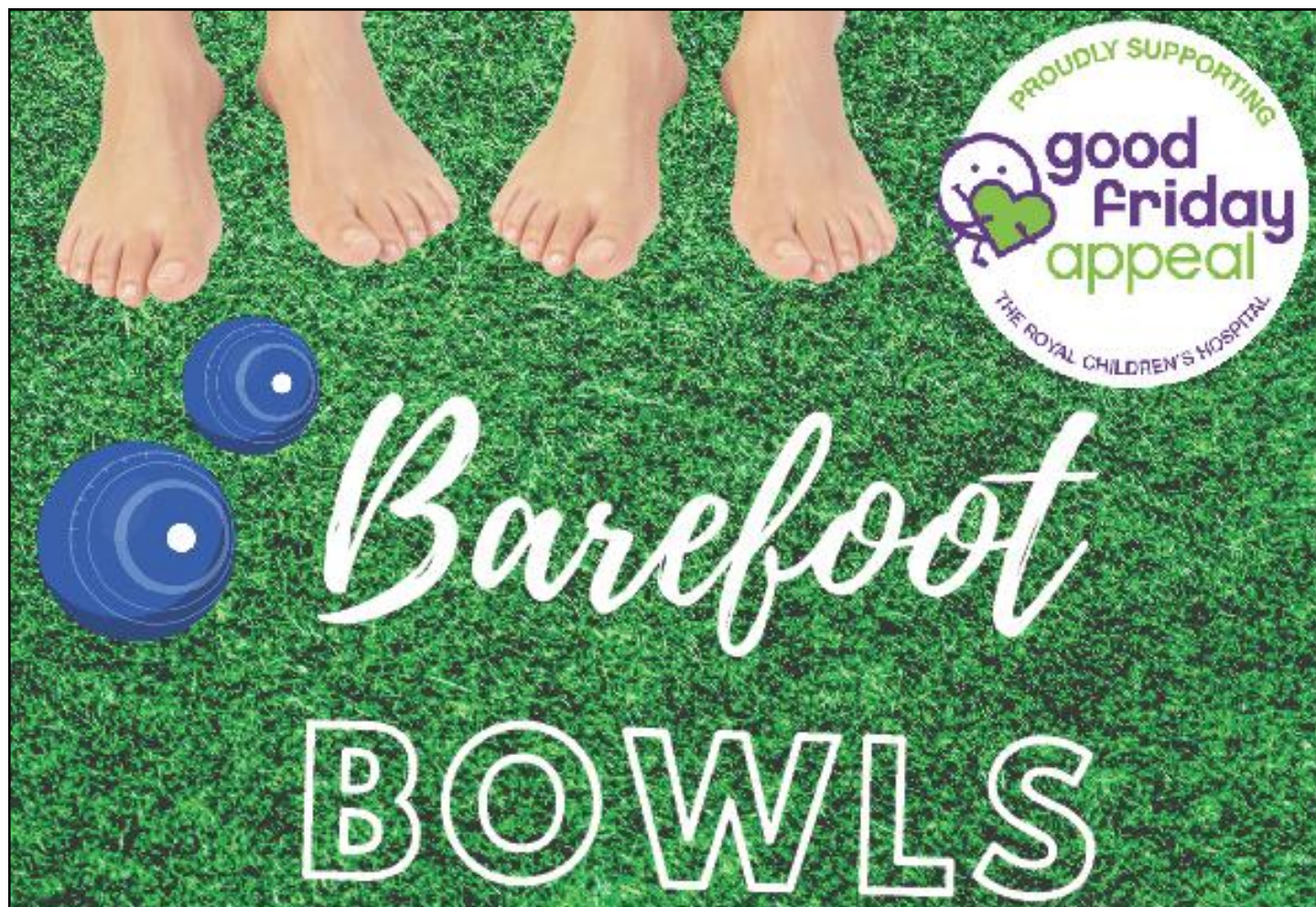
Benalla Standard 28th April 1925:

LOST, RUG, between -Tatong road and Salisbury street. Finder please return to O. Wilson, "Tasma," Salisbury street.

Commonwealth Gazette 30th April 1925:

Contract No. 159. Crosbie & Delahey, Strathbogie.—"Schedule V. 554—Erection of telephone line, Tatong-Archerton—£239/18s.

Compiled by Barry O'Connor. Tatong Heritage Group.



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Recycled in memory of Kathy Z



Garden Daze

The best time to plant a tree is 20 years ago - the next best time is now.



A Summer to remember has been replaced by a more benevolent Autumn

Some suggestions for the winter garden:

Celery (*Apium graveolens*) is a marshland plant in the family *Apiaceae* that has been cultivated as a vegetable since antiquity. Interestingly Celery contains *apigenin* a molecule that is currently being studied for its anti-cancer properties.



A shallow-rooted plant with a high demand for water and nutrients, Celery needs a moist but well-drained organically rich soil. Water and nutrient stress will lead to dry fibrous stalks.

Last year - noticing that one of our *wicking beds* had the drain outlet

rather high, resulting in perpetually damp soil (so long as I remembered to top up the bed in time) I planted the bed out with celery and I was very pleased - it grew well - and *no hollow stalks!*

So - it would seem - if it is planted at the right time and given the attention to feeding and watering it requires, success is possible with this somewhat difficult vegetable.

In cool and temperate regions, sow late winter to early spring, and again in late summer to early autumn. Choose a sheltered position as strong winds can dry out and damage the plants. I put a cover of shade cloth over the bed. This must have made the plants happy as there were no ill effects from frosts.

A half-barrow load of compost or well-rotted manure per square metre worked into the top 10-15 cm layer of soil will improve drainage while retaining moisture around the root zone.

Work in a handful of balanced organic fertiliser evenly per square metre and apply liquid seaweed and fish emulsion every couple of weeks.

Blanching - If you are planning to eat your celery raw - and prefer paler stalks - when plants are close to harvesting, tie the stalks loosely, then wrap the stems with thick newspaper, leaving the leaves sticking out at the top. The stalks will be pale and ready to harvest in around 2-3 weeks.

Harvesting

Celery bunches can be harvested whole after 14 weeks or, (my preferred method), you can harvest individual stalks as you need them.



Here is a recipe for a quick and tasty celery soup
This can also be used as a base for any recipe which calls for tinned condensed -

Cream of Celery Soup

1/4 cup butter
1 onion - finely chopped
2 cups finely chopped celery
1 clove garlic, minced
1/3 cup plain flour
1 1/2 cups chicken stock
1 1/2 cups milk
Salt & pepper



Melt Butter in medium saucepan and cook onion, celery and garlic until soft and translucent (5-7 mins)

Add the flour and cook 1 min

Add chicken stock, milk and S/P to taste

Stir until smooth,

Bring to boil, reduce heat and simmer slowly, uncovered for 20 to 30 minutes.

If using for base for other recipes, this soup will keep in the fridge for at least 3 - 4 days.

Growing Parsnips - can be a bit tricky

In our area - March is the last chance to plant until Spring - Parsnips love a good frost and do their best in cold temperate areas..so if you want some home grown Parsnips to enjoy - **now is the time!**

Always sow fresh seed - if your seed is more than a year old - buy some fresh from a good mail order supplier.

They like a relatively poor loose soil, fork over thoroughly and **never add fertilizer before sowing!**

Keep the bed evenly moist until germination. Parsnips are slow to germinate and can take up to 3 or 4 weeks. Cover the seedbed with shade cloth until the first set of leaves appear.

Control weeds and keep the moisture as consistent as possible during the growing process otherwise the roots can split lengthways and rot.

So good luck with your planting and may you reap the rewards of deliciously sweet roasted Parsnips.

Let a couple of parsnips go to seed, then plant this fresh seed straight into the new year's bed.

A Winter Veg Garden depends a lot on what is planted in March - try:

Beetroot	Leeks
Broccoli	Lettuce
Brussels	Parsley
Sprouts	Parsnips
Cabbage	Peas
Chinese	Silver Beet
Cabbage	Spinach
Carrots	Swedes
Cauliflower	Turnips
Celery	
Kohl Rabi	

Kathy Z



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Gawn to Town

Are Gardeners pro-life by definition?

I mean... wants 2 zucchini seedlings; buys punnet with 6 zucchini seedlings, because that's how they come (cunning ploy, that); plants all 6 because how can you throw them away? All the seedlings thrive & the entire household is buried under zucchinis and not heard from until April.

Gardener goes shopping in nursery and brings home a tray of seedlings because they look healthy... and because there's some spare garden bed that wants something planted in it.

Kitchen management & vegetable-picking-department point out that the seedlings are squash plant... that little yellow variety which said gardener swore he never wanted to see on



his plate again. But, such lovely healthy seedlings! Kitchen bench groaning under produce, laundry bench lost under drainers of washed vegetables, hall table covered in stuff to try to give away... But any plan of sabotage against those wretched cucumber bushes needs to be done in stealth. (And what is it with cucumber bushes being so coy and wary? They hide their fruit with such great care that it isn't found until a foot long and turning yellow.)

But! having carefully tended the plant, the gardener then eats it's babies. Devours it's young. Maybe the cucumber plant has a point. How do you achieve world domination if people keep eating your babies?

And being pro-life does not carry through to feeling warm and sentimental about all those dear little baby maggots bouncing across the bench top. I'm so old I remember a local world without fruit fly. Oh well, I guess they're full of protein.

Now the summer-veg / ratatouille season is coming to an end. The fruit fly cleaned up the capsicum, so there will be no mad dash to collect the last of the red ones before a frost. As cyclones bear down on Queensland and America slaps tariffs on anything it can find, more people will be driven to growing their own veg, and seedlings will be only available on the black market. Even the yellow squash!

This harks back to that weird era, the Covid lock-downs, when legend has it, folk who'd never grown a vegetable in before their lives, purchased seedlings so as to survive the Great Isolation.

I wonder how many of them discovered the wonderful world of home-grown veg? The taste of real tomatoes? The fecundity of the average zucchini bush - the scheming paranoia of the average cucumber bush? Maybe something good come out it! - *Andi Stevenson*



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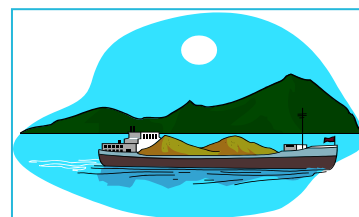
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MOLYULLAH FIRE BRIGADE UPDATE AND SUNDAY DRIVER ROSTER



Thanks to our brigade members who make sure the truck and ultralight are in working order by taking them for a weekly Sunday drive.

Sunday Drive includes:

- Take the truck for a short drive
- If fuel is approaching ½ full or less, take the truck to Benalla and refuel
- Walk around truck to ensure everything is OK – lights etc working
- Run the pump
- Participate in radio schedule with Benalla Group (starts 10am Ch #464)
- Take ultralight tanker for a short drive
- Run pump on ultralight
- Fill in log book/s

6 th April	Pat Horne
13 th April	Andrew Muller
20 th April	John Ryan
27 th April	John Jordan
4 th May	Dion Stevenson
11 th May	Bob Whytlaw
18 th May	Peg Halbwidl
25 th May	Andrew Barry
1 st June	Damian Nicholls

If you are unable to do the Sunday drive, please let Dion Stevenson know on 0417 879500.

MOLYULLAH BRIGADE ANNUAL GENERAL MEETING

The Molyullah Brigade AGM will be held on Monday 12th May, 6-7pm at the Molyullah Hall.

With both our current Captain and Secretary/Treasurer retiring, we're on the lookout for people to step into these important roles. Being a CFA member is a bonus, but not essential—what matters most is a willingness to get involved and support our brigade.

If you'd like to know more, contact Dion Stevenson on 0417 879500.

VALE CHRIS HAKKENNES

We are saddened to say farewell to long serving brigade member, Chris Hakkennes, who passed away in March.

White Gate News



The next **White Gate dinner @ the Tavern** will be Wednesday April 2nd. If anyone says it's the day before, they're trying to fool you. By then, may everyone on the land have had a nice autumn break.

The sun grew positively lazy over March, rising at 7 at the start of the month but not until 7:30 by the end. Probably too much whisky before bed. However, April will see our clocks leap backwards on the 6th, to a 6:30-ish day-break, probably due to amphetamines in the whiskey. - *Andi*

This month on the De Fazio Dairy farm

is a time of preparation for the new year of milk production.

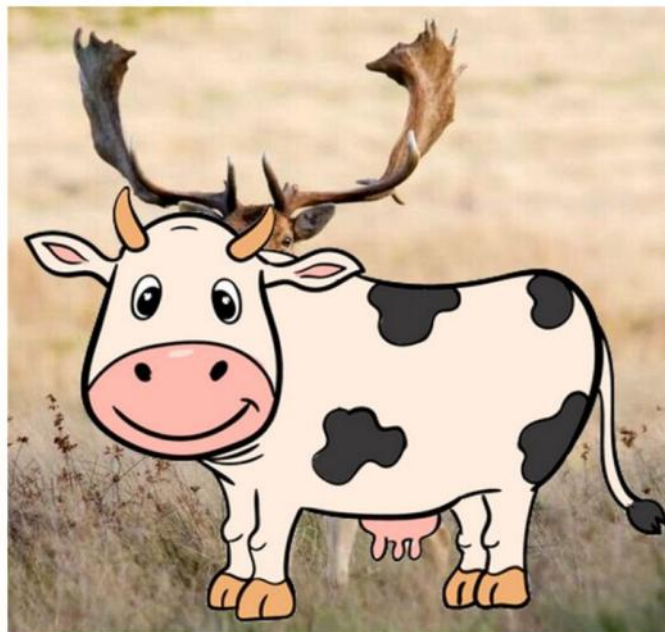
The first cows are due to calve in a few weeks, the calf pens have been cleaned and refilled with bedding, the milking machine serviced and the many tonnes of hay purchased, delivered.

The pregnant cows get a special diet of pre-calving pellets and are enjoying some down time, along with the dairyfarmer himself.

Now, we just need some more rain to really start the season well. - *Linda De Fazio*

Meanwhile, on Smith Road....

...some rogue fallow seem completely at home grazing with the dairy herd down on the banks of the Hollands Creek. The cows are equally unperturbed. - *Caryn De Fazio*



White Gate Fire Brigade Roster:

Angus McMillan	23 Mar	Alan Stafford	20 Apr
Noel Hutchens	30 Mar	Bill Sykes	27 Apr
Hamish McMillan	6 Apr	Matthew DeFazio	4 May
Laurie DeFazio	13 Apr	Ross Runnalls	11 May

Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
2015	44.7	29.1	5.7	87.4	70	33.7	97.3	69.4	25.7	13.7	55.5	81.7	613.9
2016	69.7	11.9	36.9	38.5	117.2	110.5	142.8	108.4	172.1	91.4	50.1	101.3	1050.
2017	67.6	36.2	49.1	61.7	52.5	6.5	92.1	112.4	23.9	100.1	29.3	118.9	760.3
2018	34.3	6.4	24.9	13.7	49.8	67.2	52.8	81.2	25.1	22.3	75	73.1	525.8
2019	27.7	13.2	23.8	22.7	105	72.9	83.7	49.4	51.3	34.9	37.9	40.8	563.3
2020	63.6	35.6	88.4	207.	53	77	43.5	66.8	49.4	132	34.1	40.7	891.3
2021	76.6	47.8	39.6	8.2	66.5	99.3	154.9	51.5	92.6	66.5	111	40.5	855
2022	219.3	4.8	72.7	81.4	42.5	102.5	49.7	126.6	111.9	232.2	139.2	25	1217
2023	25	18.7	61.1	62.8	59.2	197.6	51.1	67.2	25.2	120.8	57.1	98.2	846
2024	156.4	17.6	14.7	26.9	73.8	53.1	76.7	47	42.2	46.4	167.7	48	770.5
2025	22.5	13.5											36

WEATHER IN THE TATONG TOWNSHIP

As I write on the 16th of March intermittent rain is falling after what has felt like a drought since early January. The relentless heat doesn't help either with an almost constant 32 or more degrees daily. The total rainfall for February was 13.5mm and for March up until the 15th we have had only 9.1mm. Here's hoping the typical cool and wet weather stays with us this autumn.
Mike Larkin



Come along, bring your lunch and some goodies to share, do some craft or just have a chat. Hope to see at the Tatong Memorial Hall. Patricia 57672287

Next Girl's Shed. 18th April 9am—5pm



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Inc num:

Full Page	Half Page	Quarter (or 2x1/8th):
Single Issue: \$32	\$16	\$8
Six Issues: \$180	\$85	\$45
Eleven Issues: \$320	\$160	\$80

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EFT: BSB 803078 A/C 135720 a/c name: Tatong Tattler
Goulburn Murray Credit Union, 30 Bridge Street, Benalla
Please identify your payment, & e-mail details to Tattler.

Is it an ad? Publicity for an event with an entry fee is classed as advertising and charged accordingly. Local community events may be excepted.

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For pre-formatted advertisements, the size of a "half page" is 13.6cm x 19cm, and "quarter page" 13.6cm x 9.3cm.

To avoid distortion to your image, please fit your advertisement to these sizes.

The Tatong Tattler is set up in Microsoft Publisher. Text can be submitted in the body of an email; or in file formats such as .doc, .docx, .rtf, or .txt. Photos (i.e. JPGs) can be attached, to be laid out by editor.

If layout is important, submit your work as an image, or in MS Publisher. If laid out in a **Word** document, contents will be copied into Publisher. However, the Editor will have an idea of your preferred layout.

The content of a PDF file can be difficult to extract.

If you require help, contact a Tattler committee-member.

DEADLINE

The Tattler Deadline is end of the 20th of the month, January-November. Non-digitised items which need scanning or typing, by the 15th.

SUBMISSIONS / CONTACT

Submit via e-mail to tatongtattler@yahoo.com.au, leave in the Tattler Mailbox beside the Tavern, or send by post to the Secretary.

Secretary: Linda De Fazio, PO Box 588 Benalla 3671,
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A donation of \$1 per issue, or \$10 per year, is appreciated & helps cover costs. The Tattler is managed, produced and distributed entirely by volunteers.

Donations can be given to committee members, left in the locked Box by the Tavern, or sent by EFT (see above).

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