

July 2025 Donation \$1

www.tatongtattler.org.au Edition 387

Lovely to see a group of 'First time Dads' out and about with their little ones at the Tavern.

First time parents group for Dads is an initiative supported by Benalla Rural City Council, Maternal and Child Welfare. Linda









White Gate dinner @ the Tavern will next occur on Wednesday July 2nd, 6:30-ish. That's just a smidgeon past the Solstice (June 21st), so before long the sun will get up earlier and the world will warm a bit.

This month on the De Fazio Dairy farm has been a time for nostalgia.

My eldest brother passed away in April, the youngest has since been collating photos from our childhood and sharing them to an extended family group.

Some of theses memories are unexpected. In winter, cardboard boxes with orphaned lambs in front of the wood stove. My father would sometimes give them a nip of brandy to 'perk' them up. (Not sure if this actually helped)

A crowded, very small kitchen where we almost always ate except on Christmas Day, despite a quite serviceable dining room next door.

The lively discussions at mealtimes, football and cricket being hot topics because I had 4 brothers and always, always the weather!

One of the group wrote 'What a wonderful fun-filled childhood', another 'A wonderful trip down memory lane, I enjoyed the ride'.

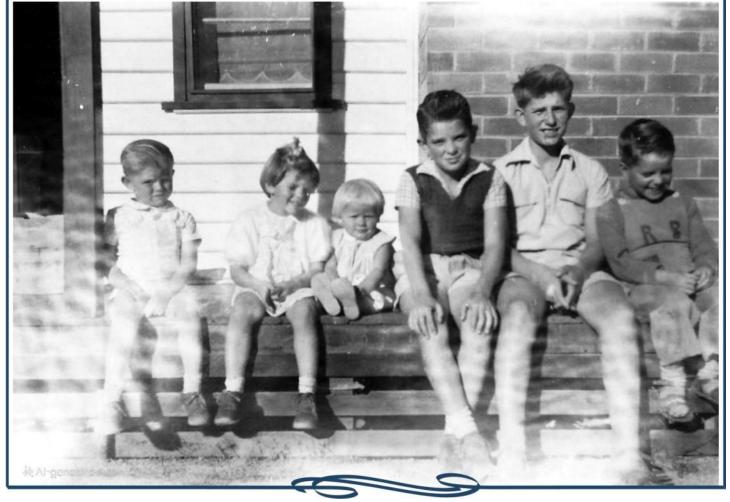
- Sometimes we just need that.
  - Linda De Fazio

### White Gate Fire Brigade Roster:

Andrew Marriott	22 Jun	James Parton	20 Jul
Noel Hutchens	29 Jun	Angus McMillan	27 Jul
Terry Trounson	6 Jul	Hamish McMillan	3 Aug
Dave Sweatman	13 Jul	Laurie DeFazio	10 Aug

### They are:-Messrs Charles W, Cecil F (Ryan's Creek), Charles H. (Whitegate); Mrs T. Moore (Benalla), Sylvia (Ryan's Creek),

100 years ago come August, the North Eastern Ensign reported the death of Mr Charles James Smith of Ryan's Creek. Amongst the family members left to sorrow was his son, recorded as "Charles H. (Whitegate)", being Charlie Smith for whom Smith Road is named. Shirley Simonds in her "Mirtako Memories" described their neighbours the Smiths; "The family on the adjoining farm did not have a cowshed as such at all, but milked their cows in the stable. His horses lived in the paddocks but came in to the stable for a feed of chaff each morning and evening if they were being worked. The floor was paved with round wooden "slices" sawn from tree-trunks." And later: "When political unrest resumed in Europe towards the end of the 1930's adults became seriously concerned. I was not quite 11 when on the evening of September 3rd. 1939 Mr. Charlie Smith, walked to our home and announced, "Well, they are at it over there." Mum and Dad knew immediately what he meant. My Dad, always an optimist, saying "This time the war won't last four years; the Allies will soon show Hitler who is boss!"





### **TATONG TOPICS – JULY 1925**

### Kilmore Free Press 2<sup>nd</sup> July 1925:

Proposed Railway to Tolmie.

When the railways standing committee is satisfied that it can commit itself to recommend the construction of a railway to Tolmie it will have a difficult problem to decide in the selection of a route. Four proposals have been dealt with, extension of narrow gauge from Whitfield to Tolmie, extension to Mansfield line to the tablelands, extension of Tatong line to Mahaikah, extension of line from Moyhu to Mahaikah. The latest proposal is to build a line from Karn (on Tatong-Benalla line) through Molyullah, via north of Greta South, up the Fifteen Mile Creek to Mahaikah. The routes were inspected and that from Moyhu to Mahaikah was chosen as the best, and its construction was recommended. Mr. Ingle, of the Forestry Commission, after an exhaustive inspection, has reported to the government that there was over 42,000,000 super feet of fine timber immediately available for the Moyhu-Mahaikah line and 18,000,000 feet additional in the Cambatong forest. The matter is now to be reconsidered by the railways standing committee.

### Weekly Times 4<sup>th</sup> July 1925:

Golden laced Wyandottes — one show cock. Well laced, fit to win, £3/3/. Also 2 Show Hens, and a CHAMPION PULLET. BREEDING COCK. Grand Trio for quality; £6/0/ lot, or separate. JAS. HOBBS, Tatong P.O., Victoria

#### Benalla Standard 7th July 1925:

From C.R.B. (Country Roads Board) stating that account for £2041/1/2 and £900 have been passed to the Treasury for payment, and pointing out that the total maintenance quote for the current financial year has been overdrawn by £404, and asking that the shire engineer will furnish a report on the matter for the information of the Board. — The Shire Engineer reported that works mainly on the Sydney Road and the Tatong Road were responsible for the overdraft.

#### Benalla Standard 17th July 1925:

WINTON. Last Saturday a team of school boys from Tatong journeyed to Winton to play the local lads, who supported by a few ex-pupils; could only muster ten players. A friendly, good game resulted. Winton winning by 3.2 to 1.1. E. Hernan played a sterling game for Winton, whilst, the Beard Bros, were most prominent for Tatong. Ike Abley gave general satisfaction as umpire, and the Winton boys are hopeful of returning the visit later in the season.

### Benalla Standard 21<sup>st</sup> July 1925:

#### TATONG.

Arbour Day at the Tatong State School was a great success. The relieving head teacher (Mr. Adamson) and Miss McLaughlin (the assistant) had the children preparing the places to plant a number of trees. Mr. T. M. Halg, the local forest officer, gave a very Interesting and Instructive address on the functions of a tree. He also instructed them on how to plant the trees. Many parents attended, and afternoon tea was given by the parents.

### Benalla Standard 21<sup>st</sup> July 1925:

TATONG RIFLE RANGE.

Word has been received through Mr. Robert Cook, M.P., that the site for the Tatong rifle range has been approved. The President (Mr. A. Harrison) and secretary Mr. J. Haig have written for the specifications for the bunds, £75 being granted by the Defence Department. General satisfaction is expressed that Mr Cook has been able to expedite matters, as there has been some delay. The range will be a boon to the whole district, as many ranges are limited, whereas 1500 yards are obtainable here, and a distance of 1000 yards only is necessary.

#### Benalla Standard 21<sup>st</sup> July 1925:

Death. — The death occurred at a private hospital, Benalla, on Sunday evening of Ruby Pearl Asbury, the 14 year old daughter of Mrs. and the late Mr. Chas. Asbury, of Tatong. The deceased, who has not been strong for many years, has been ailing from natural health troubles from her birth. The funeral takes place today to the Benalla cemetery.

#### Benalla Standard 24<sup>th</sup> July 1925: TATONG.

On Tuesday most of the Tatong State school children attended the funeral of their late schoolmate, Ruby Asbury, at the Benalla cemetery. On arrival at the cemetery, the coffin was carried in by six schoolboys, and the girls and other boys marched behind. Canon Herring read the burial service. The school children felt very much the sudden death of their mate, she having attended the school until a week before her death. They placed a beautiful wreath on the grave.

Compiled by Barry O'Connor. Tatong Heritage Group.

### **CFA News**

**Brigade Elections** 

The Tatong CFA Brigade held their bi-annual election of office-bearers and Service Medal presentation on 28 May 2025. The Tatong Brigade Management Team is comprised of the following members: Captain – Jason Nichols 1<sup>st</sup> Lt – Leigh O'Gorman 2<sup>nd</sup> Lt – Rod Lindsay 3<sup>rd</sup> Lt – Dennis Hevey 4<sup>th</sup> Lt – Pete Smith Secretary – Alana Gaudion, Treasurer – Joe Hakkennes Community Safety – Lynda Wylie, Health and Safety – Tim Szczerkowski Training Coordinator – Dennis Hevey, Communications

Officer – Kevin Jaeger

Thank-you to all those members who continue to contribute to our local brigade.

I would also like to acknowledge the two recipients of 60year service medals, Barry Lewis and Bernie Evans. Congratulations to you both and thank you for your contributions over the past six decades.

Driving/Training Roster for July 2025

Truck	Ultralight	Training Crews
J Nichols	J J Nichols	
		L O'Gorman (CL), D Keen, T Evans, L Wylie, C Wylie
R Lindsay	B Mazurak	
T O'Brien	C McGee	
	J Nichols R Lindsay	J Nichols J J Nichols R Lindsay B Mazurak

#### A BIT ABOUT ME (Continued)

In the last Tattler I spoke about the 5 public murals I have either painted or being assisted with painting and this information needs to be clarified. The main mural is on the fire shed which was done voluntarily by all involved. It was led by my design and expertise, which included the assistance of some of the firies. The same applies to the Rec Reserve mural which I designed, outlined and mixed paint for while netballers and other locals applied most of the paint. I like to have some community effort so that there is a shared sense of ownership.

The Ned Kelly themed mural behind the Tavern was a paid commission from Pedro the lessee of the Tavern at the time who wanted to create interest for tourists.

The mural on her shed wall, and visible from the road, was commissioned by Robyn Hughan. This mural which is just over 800 meters from the crossroads along the Fernhills, or Tolmie, Rd was a partial collaboration with Robyn and partner Steve Warne and depicts Robyn's dad Keith using a barrow saw which is still present on the farm.

A major interest of mine is music, that is to listen to not to play on any instrument. If I did not paint pictures and designed and built gardens and other handyman jobs at home I may have played a musical instrument.

Our musical taste tells much about us and my main choices are for classical and folk music of all cultures. My radios are all tuned to ABC's Classic FM but in more recent years much of their music is too academic and modern for me so I am searching the op shops for more of my favourites. If you know about the right and left brain hemispheres where the right is intuition and feelings, broadly speaking, and the left is rational and bossy. I have observed over many years how music and art generally have become more left brain and that means that there is certain music that you must/should like. For instance, J.S.Bach, even if his compositions bore you stiff it would be advisable to keep criticisms to yourself. Art and movies are under the same prevailing influences in that paintings should preferably be obscure and abstract.

The Sound of Music is my choice of the greatest movie ever made, having shed many tears while watching it. The greatest tear jerker of my life was attending the Ballet version of the opera La Boheme with music written by Puccini when I was swept into waves of sobbing that I could not stop. It is a tragedy for westerners that the display of strong emotion is considered weak and embarrassing, especially for males.

A film which contains a lot of love, joy and goodness can be a torment for the left brain oriented person, which is most of us, striving desperately to stifle feelings. With movies and their awards it is politics which now hold great sway, but the majority of films do end upon a positive note, possibly due to the fact that 'sad' endings and indecipherable paintings are hard to sell to their biggest audience, the common folk, who are less swayed by fashion trends. I am a lover of the romantic form of music meaning that I love most of Andre Rieu's popular selections. Favorite composers are Johan Strauss, Grieg, Delibe, Mendolhson, and Dvojak, Wagner, Saint-Saens, Gounod, Verdi, Tchiakovski and the beauty and sensitivity of Chopin.

There are too many others to mention and with classical music, meaning that which has eternal beauty and quality. It is deeply satisfying and educational to become familiar with all of the great composers. They have plumbed the depths of human emotion and passion and one doesn't need any musical training to become moved and inspired. I also love so many of the 'pop tunes' that I grew up with and they are a reflection of changing trends but I don't have

and they are a reflection of changing trends but I don't have much appreciation of what I hear of the modern rock and rage that expresses the outlook of youth now. I am clearly a bit too old to judge the music of our youths of today. I am late getting this writing to our editor so there is a puzzle for readers and that is to guess who the misspelled composers are.

Mike Larkin

### ARCHERY RECESS

Due mainly to the cold weather I am having a recess from our usual archery sessions on every second Sunday at the Tatong oval. I stopped on Sunday the 15<sup>th</sup> of June the will not shoot until at least the end of July or further. A notice will appear in the Tattler as well as our via our usual club Facebook group messages. Another reason is that the number of archers has diminished with a few diehards only. These keen shooters can still use the facilities if desired. Mike Larkin

### Recipes by Sue



Winter warmers, some mains you might like to make

### TOMATO, SPINACH & MOZZARELLA LASAGNA

1 onion, finely chopped
 3 cloves garlic, crushed
 ½ small butternut pumpkin, finely diced
 2 x 400g cans crushed tomatoes
 1 teaspoon each of dried oregano & dried basil
 Salt & pepper to taste
 280g fresh spinach, finely chopped
 375g fresh precooked lasagne sheets
 500g grated mozzarella cheese
 2 Roma tomatoes, sliced
 Fresh basil leaves for garnish (optional)

### Preheat oven to 190°C.

In a large saucepan, heat olive oil over medium heat. Add onions, garlic & pumpkin & cook 3 or 4 minutes or until pumpkin has softened. Pour in crushed tomatoes, oregano, basil, salt & pepper. Stir well. Simmer the sauce 15 – 20 minutes. Then add the spinach & mix through.

In a baking dish, spread a small amount of the sauce on the bottom, then a layer of lasagne sheets & an even sprinkling of cheese. THEN REPEAT Over this put the sauce & arrange sliced tomatoes on

top then sprinkle with remaining cheese.

Cover the baking dish with foil & bake 30 minutes. Remove the foil & continue baking 15-20 minutes or until the cheese has melted & bubbly. Allow to stand for a few minutes before slicing. Garnish with fresh basil leaves if desired.

### EASY CURRIED TUNA & PINEAPPLE RECIPE

125g butter or margarine
1 large onion, diced
1 tablespoon curry powder
1 tablespoon sugar
2 tablespoons plain flour
1½ cups milk
Large tin tuna, drained
440 tin crushed or pineapple pieces, drained
Use some of the juice to help make it thinner.

Melt butter & fry onion then add flour. Cook for a few minutes. Blend curry powder, sugar & milk slowly.

Bring to the boil. Add tuna then pineapple. Cook 5 -10 minutes.

Serve with boiled rice.

**CRUSTY CHEESE HOT POT** 2 tablespoons butter 4 large onions, sliced 2 medium carrots, sliced 2 tablespoons plain flour 4 beef stock cubes, dissolved in 2½ cups water Salt & pepper to taste Meatballs: Mix together & shape into 16 balls. 500g minced steak <sup>1</sup>/<sub>2</sub> cup rolled oats 1 teaspoon dried mustard 1 small egg <sup>1</sup>/<sub>2</sub> teaspoon salt Pepper to taste Topping: 8 x 2cm thick slices French bread 4 slices Australian Swiss cheese

Melt butter in a heavy based ovenproof saucepan or casserole. Add onion & carrot. Cover & cook gently 15 minutes. Remove from heat. Blend in flour then stir in the stock. Stir till boiling. Season to taste. Cook a further 15 minutes. Add meatballs & simmer 20 minutes. Arrange French bead on top & sprinkle with cheese. Bake at 230°.

#### EASY TASY & DELICIOUS VEAL & ORANGE RECIPE

4 slices lean veal Plain flour 1 -2 tablespoons vegetable oil 1½ cup orange juice, freshly squeezed 1 teaspoon orange zest 1½ cups red wine 1 tablespoon soy sauce 1 tablespoon fresh chives

Preheat the oven to 375° F Squeeze the orang juice & set aside. Grate the orange rind & set aside. Dip the slices of veal in flour, then sauté till lightly brown on both sides.

Transfer to an ovenproof casserole.

Pour orange juice & wine into the still hot sauté pan. Let it bubble for one minute. Add the soy sauce & orange zest & pour it over the veal.

Cover with foils & cook for 30 mins. Remove the foil, add some freshly chopped chives & serve.



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**GRETA SOUTH** 





There's been a lot of talk, angst and debate lately, in the cook book world, about plagiarism and copying recipes without crediting it to the author. This has blown up with Recipe Tin Eats, Tonight and Dinner cook book author Nashi Maehashi and Brooke Bellamy, author of Brooki Bakehouse. Nashi accusing Brooke of copying at least 2 of her recipes and copying other well known cook book authors such as the late Bill Granger. Both amazing cooks and successful authors. I am not here to say who is right or wrong but to reflect on who actually owns a recipe?

If you look at decades old copies of Gourmet Traveller, Vogue Entertaining, Delicious et al you'll find recipes which look or sound pretty similar to those of recent editions, maybe just a variation on a theme. Reworked to lessen butter or sugar, tweaked to make gluten free or just pretty much the same ingredients styled differently and with more modern adaptations. So who actually owns a recipe? Classics such as foundation sauces/recipes are just that - classic - but can be reworked to make a more modern or lighter approach. Countless recipes in my collection have been passed down on scraps of paper, in dog eared exercise books and hand written notes on food stained recipe books - a sure sign this recipe has been well loved and executed many times. My daughter accuses me of never following a recipe and well she may be right. I love reading recipe books, drooling over calorie laden desserts or just getting excited about what I have in the pantry or fridge that needs using up. I can spend countless happy hours remembering when I last cooked a particular dish. With my head full of delicious meals to look forward to I then just do my own thing with what I have on hand. But in the interim I've revisited, France, Portugal, Scotland wherever, and reminisced our daily market visits and meals partaken and then put aside ideas and recipes for another day. So getting back to who actually owns a recipe - I don't know ! The original may be decades old, may have changed significantly from the outing. But whatever, I do believe if you are blatantly copying someone's ideas to the degree of same ingredients and same methodology then you should attribute and recognise the writer who penned the recipe being copied.

With that in mind I share a recipe from Jo Lime of Berry NSW. I have been given a bucket load of fresh limes (yes that's a lot!) and will juice and freeze some for Thai curries or lime curd but they cry out for Jo's Impossible Lime Pie. When we owned South Coast Providores in Berry NSW from 2010 to 2016 we used pretty much 100% local fruits and produce in all our conserves, preserves and pickles. We worked with local producers and home gardeners turning their excess into our award winning preserves. Jo was our major lime supplier and looked after a property on Berry Mountain which had a large orchard of lime trees. We never knew her real name, to us she was Jo Lime and this is her recipe, as given to me, for a delicious pie/cake whatever you like to call it. It doubles with success and is perfect to freeze. Serve simply with cream or vanilla bean ice cream. Impossible Lime Pie

1 cup of sugar
1 cup of desiccated coconut
100g of slithered almonds or macadamias
1 cup of full cream milk
4 eggs
Half a cup of sifted SR flour
Half a cup of melted butter
Half a cup of fresh lime juice
Zest of 2 limes
Mix the sugar, coconut, almonds and flour set aside
In a separate bowl whisk the milk, eggs, melted butter, lime juice and zest
Fold the dry ingredients into the wet and pour into a greased cake pan.
Bake at 180 degrees for 30-40 minutes until centre if firm.
Cool before removing from tin.
Tip – I bake these in foil takeaway containers, cool, wrap and freeze.



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

### The Days are starting to lengthen - but still a lot of Winter to 50 . .

Having found the enthusiasm to start to re-establish the garden bed at the front door, after the rather extensive digging to remove a small tree and blocked water pipes - it was time to decide on climbers to replace the ornamental grapes no longer at each end of the verandah.

### Some favourites:

The Hardenbergia genus is a member of the legume family and was named after Franziska Countess von Hardenberg.

Hardenbergia violacea, also known as False Sarsapa-

rilla, or Purple Coral Pea - is an Australian native. Hardy, evergreen with dark green leathery leaves, masses of flowers during winter and spring and a twining woody stem which makes it a good choice to climb a verandah post or hide a fence.



### Hardenbergia prefer:

A well drained sunny or semi shaded position. (Full sun will give more flowers.)

Hardenbergia will tolerate some frost. They will trail over rocks or down a slope if desired while a good pruning after flowering will give a more compact look.

The most widely grown variety in Australia is blue Hardenbergia violacea ' there is also a pale pink -Hardenbergia 'Rosea' with soft pink flowers, and a pure white Hardenbergia 'Alba'.

Point of interest: A friend who had a native plant nursery one morning noticed a white flower on her blue harden-

bergia, she propagated a cutting and now has the plant rights to "alba".

**Pandorea jasminoides -** commonly known as Bower of Beauty or Bower Vine is typically found in warm temperate areas but if provided with sufficient moisture and frost protection when young they will grow quite happily in the southern areas.



### Pandorea prefer:

Full sun or part shade for good flowering and some watering in hot areas with low rainfall.

Light doses of slow-release and water soluble fertilisers.

Flowers are white or pale pink trumpet-shaped and they appear in clusters for months from late spring to late autumn. If pruning is required this should be carried out as flowering finishes.

An evergreen, vigorous woody climber Pandorea is another one for the verandah post or to screen unwanted views.

July 2020

Wisteria: are vigorous, quickgrowing vines to be trained into any shape or style - the trick is to grow them tall enough to allow their long flower sprays to hang freely without becoming entangled.

Wisteria need a little winter chill to flower well, and while they aren't fussy about soil, they should be kept well watered after planting until they



become established. Apply fertiliser in spring and midsummer until the vine is the desired size. Then apart from pruning - they look after themselves as they are free from diseases and pests. Overfeeding will produce leaves instead of flowers - the exceptions are those grown under harsh conditions, or in containers.

Wisterias need some general maintenance to keep them flowering and in check. Give a major prune in late spring or early summer after the first new growth has appeared and follow up with a less arduous trim about six weeks later. *Prune prior to January* or flowering shoots will be removed. Any long shoots that appear after these pruning sessions should be removed. This schedule will leave plants in excellent shape to display their blooms in the spring.

There is an excellent video on Gardening Australia *Pruning Your Wisteria* 2 August 2019

**Clematis** are vigorous vines and with their great variety of flower shapes and colours add beauty while climbing any kind of structure. Flowering from late spring to autumn they can be planted alongside woody plants such as roses, trees and shrubs.



When planting try to dig a hole at least three times wider than the existing clematis root-ball and if conditions are dry, fill the hole with water several times and allow to soak away.

Most clematis varieties develop lots of

tough roots while in pots awaiting sale so soak the root ball to enable roots near the base to be partly teased out. Then plant a little deeper than the surrounding soil - this encourages more stems to form, ensuring sturdier plants.

The best fertiliser is well-rotted compost, mixed into the base and sides of the hole. Backfill with top quality potting soil mixed with decomposed organic matter and water thoroughly.



Clematis can also be grown in tubs with a minimum width of at least half a metre and filled with good quality potting soil. Well-shaded, cool roots are important with clematis so, if necessary, spread a layer of flat stones around new plants.

Happy Gardening

Kathy Z

This month no Gawn to Town Seems Andi has gawn to ground but from the archives where computer files accumulate digital dust Is a memory from long before the move to town...

- Ode To 2nd of November 1990 -Don't jam your foot in a mesh gate And several feet backwards down-fall For I tried it out, just last Friday And it wasn't much pleasure at all

But if that should be your ambition I suggest that you try it on dirt Don't touch-down on path of thick concrete I tell you, it doesn't half hurt

I didn't black out altogether And I don't think I've broken my neck... (Then again, I have heard of folks dying After walking about for a week)

I did feel quite weird and peculiar Not such a strange circumstance Fall flat on your back onto concrete And you'll find that you don't really bounce

I suppose that I ought to be grateful That nothing did actually break But since then I've not been too happy As bits of me take turn to ache

My bum, on which I first landed My elbows - which then took the fall; Don't like being dropped on hard concrete Now they're getting me back, one and all

Then my foot (which began the whole business);

Then my neck started painful demands Now I feel like a vitamized Gremlin And I walk like a Flowerpot Man

Oh don't jam your foot in a mesh gate And several feet back and down fall I tried it out just last Friday And it wasn't much fun, not at all



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### Tatong Tattler Committee

and are hoping to balance out the age range of the current committee (ie field some less aged locals.) We meet once every two months, to review the content, creation, distribution & expedience of the Tattler, and to consider how well it serves our community. If interested, please make contact; tatongtattler@yahoo.com any Tattler committee member ring Andi on 0429 439 336.



house slabs shed slabs decorative concrete

Laurie - 0407 099 930 Matt - 0410 514 192 Christian - 0415 422 942



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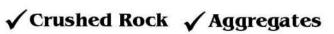
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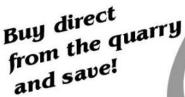
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#### Good news story **Swanpool News** At a Mollyullah Fish & Chip night several months ago, Ellie Our table tennis teams are busy, plus our local garden May the 3 month old granddaughter of yours truly the and book clubs, and the Bowls Club welcomes patrons for Tattler editor dropped one of her mittens on the way to the winter casserole nights on the 3rd Friday of the month car park. from 6.00pm, June, July and August. Cost is \$10 per We made a cursory search for it which was unsuccessful. head. Contact Marg Blake on 0438 453040 for more infor-The next day I sent an email to John and Janette Knapper mation. asking if it was found to let me know. Last week I received an email from Janette saying it had The next Pizza Night at the Albert Heaney Oval is schedbeen found and they would bring it around which they duly uled for Friday 25<sup>th</sup> July from 5.00pm. BYO drinks. Takedid. away available, payment can be made with cash or card. Thanks to both of you and anyone else involved. That is why we like living in a rural community. The Cinema volunteers are enjoying their annual break, looking forward to entertaining our patrons form the start of our new season in September. If you would like to join our fabulous volunteer teams, please email us on swanpoolflix@gmail.com. There are tasks and roles to suit all talents, including helping with programming, publicity and distribution, sourcing and arranging flowers, making choctops, assisting at the Candy Bar, welcoming patrons and staffing the Ticket Box, the projectionist role, and helping the committee with decision making. All welcome! Deb



Sent in by one of our lady readers

#### Tatong Tattler, July 2025

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	66.5	8.9	20.9								132.3

### WEATHER IN THE TATONG TOWNSHIP

At last we are getting some reasonable rainfall with 20.9mm falling in the last week of May which was the total rainfall for May. This month of June we have received 42.9mm up until the 15<sup>th</sup> of the month.

A compensation for the plethora of frosty mornings is that it is usually sunny which while the temperature is painful for fingers, it's nice for our morning walk from the town to a little way past the bridge. This distance takes half an hour, the recommended minimum time spent for a daily walk.

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. 17th July 9am—5pm



### Tattler Advertising Rates 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

### PAYMENT

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.

### FORMAT (ATTENTION ADVERTISERS!)

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, 03 5766 6375 linda.defazio6@gmail.com

### Arrange your copy of the

### **Tatong Tattler!**

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The Tattler is Delivered free to Tatong & surrounding Districts. The PDF file (Colour) may be downloaded by anyone, anywhere, from www.tatongtattler.org.au To arrange Tattler delivery, or to be notified when the PDF is available, contact us via tatongtattler@yahoo.com.au **DONATIONS** 

## 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).

# Annabelle CLEELAND MP



Ember for

03 5762 1600

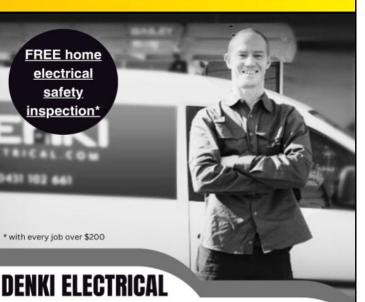
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