

August 2025 Donation \$1

in a lovely atmosphere.

www.tatongtattler.org.au

Edition 388



I write to let you know that the Reverend

Dr. John Wesley Pryor passed away on the morning of Sunday, 29 June. A funeral service of thanksgiving and farewell will be held at St. Jude's Anglican Church, Bowral (38 Bendooley St., Bowral, NSW, Australia, 2576) on Thursday 17th July 2025 at 11am.

We (the Pryors) lived in Molyullah 2000-2015, and John spoke of these years as some of the happiest of his life. I would like to express my appreciation and thanks to all whose friendship and community we enjoyed in those years.

With all best wishes,

Yu-Yu, Widow of John Pryor



Swanpool News

More delicious food is on offer at the Albert Heaney Oval on Friday 22nd August from 5.00pm, when the fabulous volunteers with The Oval Pizzeria will be working hard to bring us pizza treats. Eat in or take away, payment can be made with cash or card. Enquiries to Marg on 0438 295 060

Swanpool crafters are hosting another popular Crafters Day at the Albert Heaney Pavilion on Saturday 30th August. Participants bring their own lunch, and for just \$10 a head they can enjoy tea and coffee and homemade goodies, as well as lots of creative fun and camaraderie. Please ring Shirl on 0407 682 575 to let her know that you are coming!

The Cinema is still on its Winter break, but our fabulous team of volunteers is still working away in the background, doing necessary maintenance on the Hall and equipment, and planning another fantastic Programme for the opening of our new season in September! We thank them with an annual volunteer's dinner and free film screening before the new season starts, if you would like to join this great team, please email us on <u>swanpoolflix@gmail.com</u>

Our new programme will be up on our website by mid August, www.swanpoolcinema.com.au, we look forward to welcoming patrons old and new. Deb

BACK TO THE FUTURE

I did write something and then read a passage in a new book which caused me to realise that I was going down a blind alley so I deleted the original stuff. Alternatively, here is a small anecdote from everyday happenings. Maeve and I saw a platypus swimming below the 'Old Station Bridge' while on our morning walk about one month ago – early July. It is the first time I have ever seen one in our Hollands Creek.

Having eaten my hearty low carb brekky of bacon and eggs on Maeve's homemade toast made of sprouted wheat flour and other occult ingredients it seems a worthy subject for the Tattler. We alternate this brekky with a homemade version of porridge, containing flax seed, coconut flour, substitute sugar, cocoa and cinnamon' with fruit, granola, cream and yogurt. Maeve even makes the bacon after buying the raw pork meat from the butcher. This food is an outcome of the changes to our diet following the stroke I had last October.

Coincidentally there has been a TV doco featuring Jesse Inchauspe, 'The Glucose Goddess' on SBS. Jessi promotes an almost identical diet as that which we are following, a mixture of Keto /Low Carb where glucose, as well as the starchy food, is the main problem. Fatty foods, such as meat, eggs and dairy are now being restored to their rightful place and real cow butter replaces the factory made substitute. It is quite moving to see the improvements in Jesse's clients after only 6 weeks of adhering to her '10 hacks for healthy eating.'

The food industry in combination with some dodgy scientific and medical 'expertise' created the problem of sugar craving probably because it encourages the eating of far more food than we need, and this is brought about, in the main, by the seduction of glucose in almost all the foods we buy. The increase in obesity and associated diseases in western cultures is ample evidence for this conclusions. Mike Larkin

Would you be interested in contributing to the management of your local community newsletter? We have Vacancies on the

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.

iwh to Towh

Years back, a guy on the ferry from Townville to Magnetic Island said to me, "Victoria? How can anyone bear to live in Victoria, where the winters are so cold?" I've been thinking of answers ever since.

Ok, winter can be a bit bleak. Too long without sunshine is trying, the cold can be a tad oppressive, and trying to work outdoors in gale force drizzle is dispiriting.

But that just raises the enjoyment of countering it: Pulling on thick socks, and good boots, and striding through the frosty grass, watching sparkling mounds of frost build up on one's toes. Then having a good kick to send it off, flying and sparkling.

Snug in a thick coat, hat, gloves, and shawl, and laughing at the cold as it tries to get in.

Walking through a solid fog, all sounds weirdly muted. The patterns of ice on the frozen stock trough; finding ice even at the edge of the dam.

Frost on the blossoms, droplets of ice like jewels on the

cobwebs, glinting in the half light before sun-up, then glittering madly just before melting away. Winter puddings; Golden Syrup Dumplings, Chocolate Sauce Pudding, Lemon Delicious, Rice Pudding, Bread & Butter pudding, Golden Syrup Pudding, Steamed Pudding, and more Rice Pudding.



(Apologies to those sad mortals who turn green at the mention of Rice Pudding. Send yours to me, in a brown paper bag.)

Coming in out of the cold to a warm home, and standing with one's back to the slow combustion stove, caressed by the aroma of whatever is baking in the oven.

Sitting by an open fire, back in the days when we had an open fire. Sleeping snug under two doonas.

Packing for a visit to Queensland, and trying to remember what the devil one wears in warm weather. Shorts? Really? Then getting off the plane still dressed in winter clothes, and nearly passing out from heat stroke. 'Cold' in South-Eastern Australia might be bloody freezing to someone from Townsville, but I gather it's rather bland compared to folks from, you know... Hobart...;)

A friend grew up in Sydney, then went to live in Germany. He said he learnt quickly that if you have just washed your hair and it is still damp, do not go outdoors while the temperature is minus twenty.

There are those who don't believe in human-induced climate-change, and there are those who say it isn't a problem, as they'd like their world a few degrees warmer. They haven't grasped that an overall global warming can mean some specific places will get much, much colder. It may lead to the collapse of the oceanic current called the gulf stream, at which point Britain will freeze - even colder than it already gets over there. Then there will be another mass migration to Australia, and look what happened last time.

In Benalla it hasn't snowed since 1913. Which must mean some is due. They way this winter is going, I'm wondering about next week. - Andi Stevenson

White Sate News

White Gate dinner @ the Tavern will next occur on August Wednesday 6th, 6:30pm-ish. The sun will have set near an hour before then, so watch out for kangaroo, deer, wombats and the rest (remembering when Jade's car was taken out by a rabbit). By the middle of August the sun will get up at 7am, and by the end of that month it won't sink until very nearly 6pm. Maybe our corner of the world will get warmer, and hopefully it will be suitably damp as well. Given a scarcity of current White Gate news, I

burrowed into my files to find my "White Gate Woof" report for 2005. Yup, twenty years ago.

*People had been seen collecting cacti from the Mt Pleasant Hotel site! (corner of Samaria & Arnott roads). *That month's interview was with Jarom Rhind, then

living on Arnott Rd, & working at Karn Station. His & Jo's little lad Tomouri had just celebrated his 4th birthday. Bet Tomouri is a strapping lad now. *An old horseshoe, unearthed while fencing, was agreed to most certainly have come off Ned Kelly's horse. Dis-prove that if you can.

*And I was complaining bitterly about the lack of news.

The Mt Pleasant Hotel was de-licenced but still standing in 1913, when Trove has a report headed "MT PLEASANT HOTEL CASE DISMISSED". The report is detailed and lengthy, and OCR text badly wants correcting. There is a SENSATIONAL DEVELOPMENT, and if I ever have time, I'll read the lot & find out just what was going on. Apart from a charge of sly grog running, and a guy called Bell, from Samaria, whose every move is described in gripping detail.

. - Andi Stevenson

BENALLA,

The charges of perjury against Alfred Martin Bell in respect to evidence given by him at the hearing on November 20th last of charges of sly grog selling at the old Mt. Pleasant Hotel, which he denied, were commenced at the Court of General Sessions, Benalla, on Wednesday, and to a sudden termination Caine on Thursday with a verdict of "Not Guilty." His Honor' Judge Johnston presided. Mr. Eager proscented for the Crown, and Mr. D. J. Connell, of Wangaratta, for the defence,

White Gate Fire Brigade Roster:

Hamish McMillan 3 Au	10	TDA	
	JY I	IBA	31 Aug
Laurie DeFazio 10 A	Aug	Matthew De Fazio	7 Sep
Alan Stafford 17 A	Aug	Ross Runnalls	14 Sep

TATONG TOPICS – AUGUST 1925

Benalla Standard 4th August 1925:

From Country Roads Board, stating that the following amounts have been allotted for maintenance on several roads, as follows: — Goorambat road £850, Lima road £100, Goorambat-Thoona road £450, Sydney road (township section) £300, Tatong road £500. Cr. Cleary referred to the main roads maintenance, and thought that immediate steps should be taken to put them in order at once. The Goorambat and Shepparton roads were not in good order, and a little attention would save a lot of trouble and time. — Cr. Cowan supported these remarks. — Cr. A. Harrison favoured a review of the whole position and the appointment of permanent maintenance men.

The North Eastern Ensign 7th August 1925:

Soldier Settlement. (abridged). COMMISSION SITS AT BENALLA. ONLY TWO

SETTLERS ATTENDED.

The Royal Commission on soldier settlement sat in the Municipal Chambers at Benalla vesterday. The commission consisted of Messrs A. Turnbull; (chairman), E. A. Curry (secretary), D. Park, J. Rankin and Mc Galliard. Out of a total of 115 soldier settlers, only two attended to give evidence. This fact speaks well for the general satisfaction which must exist throughout this part of the State. James Henry Gray gave evidence that he had 118 acres in the Tatong parish, about 8 miles from Benalla, on the Kilfeera road. He took possession about 31 years ago, and was a farmer in the district 8 years before he went to the war. He chose the land himself, which was principally used for dairying. At present he was milking 12 cows, and could accommodate up to 17. He grew feed for his stock, maize, etc., and also produced potatoes. There was a drought the first year he was on the land and he lost heavily. Last year the season was good, but the price of butter was very unsatisfactory. The capital value of the land was £8/15/ per acre. He agitated for a better entrance to his block, and also to be given another paddock so as to enable him to keep a few sheep. This could, also act as a standing paddock for his cows.

Mr Turnbull- "Did you ever see the local inspector (Mr Mummery)"--Yes.

Chief-Inspector Stewart – We cannot go into the matter of more lend. You will have to make an application to the Board. Mr Gray further stated that the land had returned a decent living, and he had paid a considerable sum of money in improvements. When he took over the land it was in a very rough state, but now practically the whole block would grow anything. There were only a few acres in the middle which had not been improved. Chief Inspector Stewart; - This case has been under review for a long, time, and Mr Gray has a very good record with the board. The Chairman stated that regarding the road, Mr. Gray would have to apply to the Council to have it opened.

Benalla Standard 7th August 1925;

Monday, Sept 7. — Clearing sale on a/c Mr. L. R. J. Wallace, Tatong.

The North Eastern Ensign 7th August 1925;

CHEAP EXCURSIONS TATONG LINE.-Friday, 21st August.-To. Melbourne from Tatong and stations to Karn. Tickets issued up to time of train departure.-From Melbourne to those stations. Booking closes noon, 20th: August. Particulars at stations.

Benalla Standard 18th August 1925;

Tatong. On Friday evening the Tatong Rifle Club held a meeting to receive the report and correspondence from the Military authorities. Mr. A. Harrison took the chair, and Mr. J. Haig acted as hon. secretary. After the correspondence was dealt with, the Rifle Club was formed, with Messrs Spencer captain. J. Haig hon, secretary, D. IT. Coghill treasurer, and A. Harrison. T. Larkin, M. Maker, sen., and M. Maker, jun., as committee. It was decided to meet on Saturday afternoon to inspect the range and mark out the sites. The secretary was also instructed to ascertain the cost of the sawn timber required. It is their Intention to make an early start with the earthwork and clearing.

On Wednesday evening a public meeting was held In the Tatong Public Hall to consider the advisability of forming a racing club. Mr. J. Gardiner occupied the chair, and Mr. G. Sullivan acted as Secretary. The Chairman stated that he had interviewed Mr. Ginnivan with regard to using his paddock for a racecourse, and he had kindly consented to allow the use of his land for the day on which the meeting would take place. A suggestion was made that a site might be found near the proposed rifle range site, in Messrs Hughan & Son's property. It was decided that Messrs Gardiner, Sullivan and M. Maher interview Messrs Hughan and see if a suitable site could be obtained there, the feeling being that Mr. Ginnivan's site was too far away from the township.

On Wednesday evening a meeting was held in the Tatong Hall for the purpose of arranging an evening's entertainment in aid of the Wangaratta Hospital. Mr. D. H. Coghill was appointed chairman. He explained the object of the meeting, and stated that Mr. John Spencer, the convener of the meeting, was unavoidably absent. It was decided to hold a euchre party and dance on the 28th August, charging gentlemen 4/-, and ladles who played euchre 1/-.

Compiled by Barry O'Connor. Tatong Heritage Group.

Recipes by Sue

This month some very easy recipes for you to try.

EASY VEGETABLE SOUP

½ packet soup mix
½ packet frozen winter vegetables
1 litre chicken stock
500ml water
Tablespoon mixed herbs or any type of herbs.
Salt to season.
Place all in a large saucepan, bring to the boil, then simmer for approx 20 minutes.
Enjoy with some nice fresh bread rolls.

CORN & CELERY SOUP

420g can whole com kernels 4 sticks celery 2 cups milk Salt & pepper Few drops tabasco sauce (optional) Place all in a blender & blend. Heat on moderate heat till it reaches boiling point, but don't let it boil.

CHICKEN WITH JUICE

1.5kg chicken
½ cup pineapple juice
¼ cup pineapple juice
4 Tablespoons lemon juice
5 Tablespoons butter
¼ cup plain flour
1 teaspoon salt
¼ teaspoon pepper
Cut chicken into serving size pieces, wash, drain & dry.
Combine flour, salt & pepper
Coat chicken pieces in seasoned flour.
Saute chicken in butter & cook for 5 minutes.
Add lemon & pineapple juice.
Cover & cook slowly for 45 minutes.

BATTER FOR FISH

Beat an egg, add salt & pepper, then ½ cup of milk. Sift ¾ cup of plain flour into the egg mixture. Beat until smooth & bubbles rise.



SAUSAGE CASSEROLE

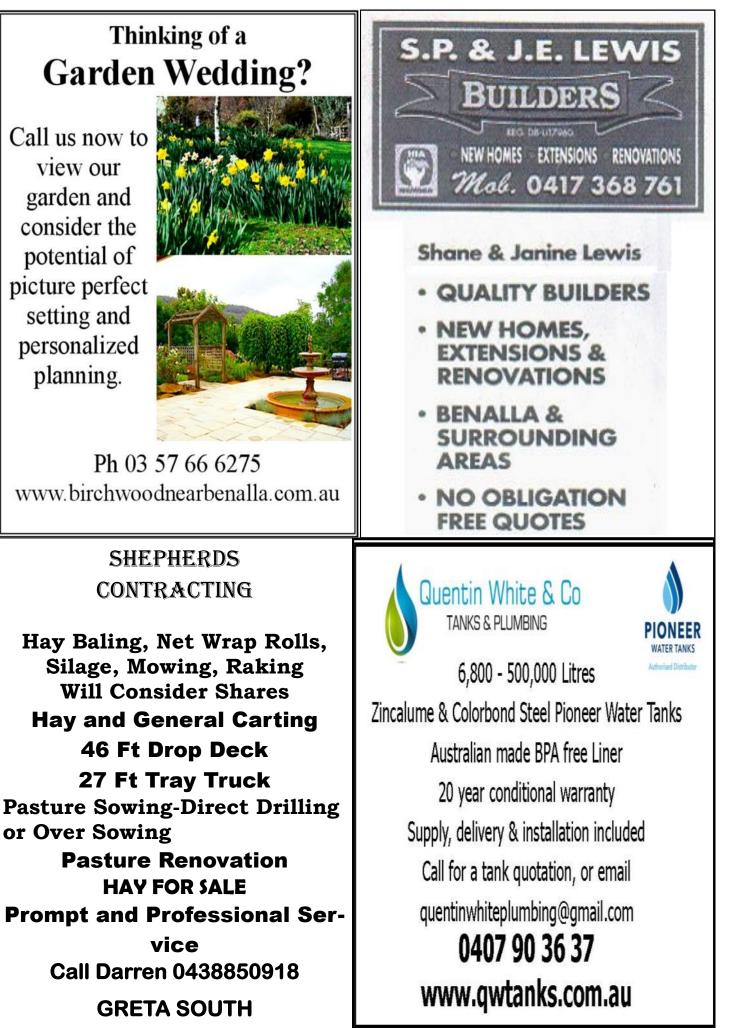
1 onion, sliced 500g sausages, grilled & cut into 2.5cm pieces. 1 can diced tomatoes 1 can baked beans 1 carrot, cooked 1½ cups peas, cooked Salt & pepper Place in a casserole dish & bake ½ hour.

STEAK & GRAVY IN FOIL

1 piece of steak per person. Use topside, T-bone, rump or fillet. 1 brown onion, sliced. Gravox Pkt french onion soup. Cooking foil. Using pieces of foil large enough to fold around each piece of steak. Place steak on foil, a good sprinkle of gravox some sliced onion & some soup mix. Fold foil around steak to make an envelope. Place in a frypan of boiling water, but NOT covering steaks. Make sure there is always water in the pan. Cook for 1 hour.

CHUTNEY CHICKEN DISH

2 chicken breasts
2 teaspoons fruit chutney
2 teaspoons french mustard
¼ cup grated cheese
Mix chutney & mustard & cover chicken.
Place in a baking dish & cover with grated cheese.
Bake at 180 for 20 minutes.
Serve with vegetables or rice.





I've long been a fan of former food critic, chef Mathew Evans; way back to when he was writing the weekend food column for the Sydney Morning Herald and AGE Weekend magazine and long before his move to the Huon Valley, Tasmania where he hosted the popular TV series Gourmet Farmer and created the Fat Pig Farm. He has written and I own a few of his cook books but I hadn't seen or heard of "Not just Jam" – "a collection of modern recipes for old fashioned preserving". I cannot remember where I spied it, but a request to our wonderful library in Benalla had a copy with me just days later.

Preserving the harvest has been a passion of mine for many a year and I have owned and given away mountains of books on the subject as I have downsized or moved house. But I never tire reading new books on the subject and I have to say if I was to have just one preserving cookbook, this is the one I'd cling to. It's not the largest, nor the most comprehensive but what I love about this book is that it gives the reader the rules and guidelines to be able to build your own recipes from the solid foundations.

Reading the book also made me want to brighten and warm up these cold and frosty days by making raspberry jam, using frozen raspberries – so much cheaper than fresh – and because I usually macerate my berry fruits when making jam it doesn't really matter if they are not in season. Basic amounts, 1kg frozen raspberries to 800g sugar. Another recipe in the book is apricot jam, using dried apricots. They are way more flavourful, especially the south Australian ones, than fresh and don't turn mushy when boiled, which is an essential part of jam making. I went back to our South Coast Providores recipes and it is pretty much the same except we cut our fruit, used less water and added a dash of Amaretto liqueur at the end to give an almond hint. Our apricot jam recipe was – soak 500g good quality dried apricots cut into 1cm pieces in 1litre water overnight to soften the fruit. The next day bring mix to the boil. Add 1kg sugar and slowly bring back to the boil. Add the juice of 2 lemons and stir constantly until setting point – 105 degrees on a jam thermometer. Add a dash of Amaretto and pot into sterilised jars. It is important to stir and watch this jam as the apricots will stick to the bottom of the pan if not! Tongue in cheek there is also a recipe for dried mushrooms at the end of the book !!

So what's in season in August ??

Citrus is becoming plentiful, thank goodness, I baulk at paying \$1 plus for a lemon when there is such a glut on the way. Oranges are so juicy at present and great for juicing, marmalade making or just eating. I love to segment them (no rind or pith just little half moons of sunshine!) and macerate in a little Cointreau or Grand Marnier and serve over ice cream. There are plenty of good value pears around and I love these peeled and poached in either white or red wine, or try a Moscato, especially the Rose. Wine poached pears are lovely with a chocolate sponge pudding or simply with a proper homemade egg custard with a large pinch of cinnamon. A simple gluten free orange cake that I have written about before also makes a good winter dessert. Boil 2 oranges (about 500g) in plenty of water for 1 hour. Cool completely. Wizz oranges in a food processor add 250g ground almonds, 250g caster sugar and 6 beaten eggs, mix well, add a teaspoon of baking powder and mix again. Pour into a greased and lined cake tin or individual paper cases and bake at 180 degrees for approx 30-40 mins until a skewer inserted into the middle comes out clean. This recipe freezes brilliantly and keeps well in the fridge. Vegetables in season, well mainly root veg and broccoli along with sprouts and silver beet. My go to on a cold night is a medley of roasted vegetables - leeks, pumpkin, potatoes, carrots, celery, baby sprouts or whatever I have in the fridge. Roasted until cooked and then topped with a cheese sauce (same as you would make for cauliflower cheese) and popped under the grill until burnished. I love this on its own but goes well with any roast or fried meats or fish. Leftovers ? - pop veg and cheese sauce in a blender with chicken or vegetable stock, heat and you have a comforting cream of vegetable soup, serve with pesto spread on sliced baguette or sour dough and voila ! Instant dinner.

Kathv



Recycled in memory of



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

Days are getting longer, but not

warmer - clear nights, frosty mornings and this year plenty of rain, soon it will be August and the beginning of bud burst.

Time to get spraying to prevent leaf curl on Peaches and Nectarines.



The next couple of weeks are crucial to spraying for Curly Leaf. This can be frustrating, as rain will not only wash the spray off the tree, but spread the disease at the same time. If it were possible to have some sort of cover over your trees during the next three weeks, Curly Leaf would not be a problem. If rain does wash off the spray, it will be necessary to reapply as soon as possible.

The best relatively non-toxic spray for Leaf Curl is **Bordeaux Mixture.** NOTE: This must never be used on plants when they are in leaf.

Bordeaux Mixture is sprayed on the tree as soon as the leaves drop in Autumn and again just before bud burst in Spring. This last is most important and is best applied just as the buds are starting to swell and before they open.

It is particularly effective when mixed and used fresh. It is best used on its own and never on plants with sensitive leaves.

Peter Cundall's Recipe for Bordeau Mixture

Dissolve 100 grams of Copper Sulphate in three litres of hot water, using a plastic bucket (do not use metal).

Leave overnight to thoroughly mix.



In a separate bucket mix 100 grams of hydrated lime in three litres of cold water. Then carefully mix the "milk and lime" mix into the /copper sulphate solution and stir.

Finally add enough cold water to make the total liquid to ten litres. This is a strong and effective mixture.

Pruning fruit trees is a job for this time of year. We have been aiming to keep our fruit trees of a size that is easy to cover with fruit fly netting to keep those nasty little pests out.

If you are planning to plant some bare rooted trees - either ornamental or fruit trees - these need to be planted soon - time is running out.

Vegie patches, herb gardens and ornamental beds will benefit from the application of some mulch. Choose sustainable, low environmental impact mulch, one that will enrich the soil as it breaks down.

Thinking of this year's tomato crop. Be ready when the warmer weather arrives, by preparing the bed now with some organic compost, pelletised chook poo and then top up with mulch.

Oxalis is flowering now - and this is the time to GET IT !! We have



GET II!! We have found that Blackberry Spray applied when there are flowers can be quite effective.

However - remember to follow the directions on the bottle exactly. Too strong (yes that's right too strong) or too weak and it won't work.

Oxalis is extremely stubborn. 28 years ago I dug out some ornamental Oxalis that had been planted in the garden by the previous owner. I was amazed when it reappeared again this year in the same place.

AUGUST in the Vegetable Garden

PLANT:

Certified seed potatoes, Jerusalem artichokes, shallots, potato onions, garlic cloves

Off-sets (suckers) of globe artichokes (for tasty food and brilliant flowers).

Divisions of chives, rhubarb and asparagus crowns.

Sturdy young seedlings of:

cabbage, cauliflower, celery, broccoli, lettuce, onion and leeks.

SOW: Direct where they are to be grown seeds of:

peas (including snow peas), broad beans, turnips, swedes, Asian brassicas, English spinach and potatoes, rocket, parsnip and onions.





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GENUINE CUSTOMER COMPLAINTS FROM TOURISTS (for real):

From the Internet

Vacationers are a strange bunch. You get some nice ones, and you get some real crazies. And the following tourists who complained to "Thomas Cook Vacation Tours" are sadly (for them), the latter. The complaints range from the sublime to the ridiculous and are so ludicrous. In fact, most of them make you sigh and wonder what has gone wrong with the world. Enjoy... 1. "They should not allow topless sunbathing on the beach. It was very distracting for my husband who just wanted to relax."

They should not allow topless surbating on the beach. It was very distracting for my husband who just wanted to relax.
 "On my holiday to Goa in India, I was disgusted to find that almost every restaurant served curry. I don't like spicy food."
 "We went on holiday to Spain and had a problem with the taxi drivers as they were all Spanish."

4. "We booked an excursion to a water park but no-one told us we had to bring our own swimsuits and towels. We assumed it would be included in the price."

5. "The beach was too sandy. We had to clean everything when we returned to our room."

- 6. "We found the sand was not like the sand in the brochure. Your brochure shows the sand as white but it was more yellow."
- 7. "It's lazy of the local shopkeepers in Puerto Vallartato close in the afternoons. I often needed to buy things during 'siesta' time this should be banned."

8. "No one told us there would be fish in the water. The children were scared."

- 9. "Although the brochure said that there was a fully equipped kitchen, there was no egg-slicer in the drawers."
- 10. "I think it should be explained in the brochure that the local convenience store does not sell proper biscuits like custard creams or ginger nuts."

11. "The roads were uneven and bumpy, so we could not read the local guide book during the bus ride to the resort. Because of this, we were unaware of many things that would have made our holiday more fun."

12. "It took us nine hours to fly home from Jamaica to England. It took the Americans only three hours to get home. This seems unfair."

13. "I compared the size of our one-bedroom suite to our friends' three-bedroom and ours was significantly smaller."

14. "The brochure stated: 'No hairdressers at the resort.' We're trainee hairdressers and we think they knew and made us wait longer for service."

15. "When we were in Spain, there were too many Spanish people there. The receptionist spoke Spanish, the food was Spanish. No one told us that there would be so many foreigners."

16. "We had to line up outside to catch the boat and there was no air-conditioning."

17. "It is your duty as a tour operator to advise us of noisy or unruly guests before we travel."

18. "I was bitten by a mosquito. The brochure did not mention mosquitoes."

19. "My fiancée and I requested twin-beds when we booked, but instead we were placed in a room with a king bed. We now hold you responsible and want to be re-reimbursed for the fact that I became pregnant. This would not have happened if you had put us in the room that we booked."

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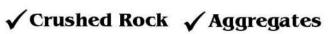
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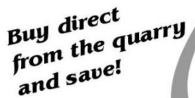
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Tatong Tattler, August 2025

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	81.8							224.1

WEATHER IN THE TATONG TOWNSHIP We have had a goodly 46.1mm of rain up until the 15th of July and for June the grand total was 81.8mm. The weather seems to come in batches this year. Firstly we had relentless heat, then sunny mornings but with lots of frosts and for the last two weeks of more the sun has been hidden much of the time. 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. 15th August 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 100076311 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

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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

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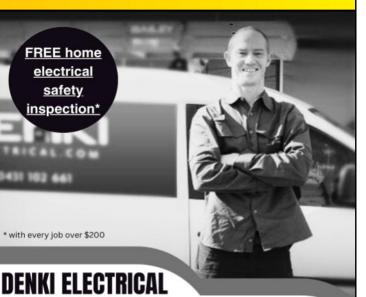
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