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### Girls Shed Tatong – 2025 review

A wonderful year of crafting was had by all. Lots of projects were started, and some were completed while others were put away to finish at another time.

There were the regular faces and several new ones which we welcome with open arms. Lots of chats, laughs, tea, coffee and an occasional glass was raised to celebrate the achievements of others.

In 2026 we will continue to hold our Friday craft days on the 3<sup>rd</sup> Friday of each month, as well as the ever-popular craft weekends when larger projects can be launched.

Our first crafting weekend for 2026 will be April 17<sup>th</sup>, 18<sup>th</sup> and 19<sup>th</sup>. Start planning your 3-day project or bring those smaller projects you'd like to give some time to.

Looking forward to the wonderful people and projects that come along. Feel free to call me if you have any questions.

Regards

Cathy Karis

0488 377 243



## RECIPES BY SUE



February the recipes contained zucchinis.  
For March I thought I do some containing tomatoes.

**TOMATO SOUP**

2 kg tomatoes  
2 onions, chopped  
¼ teaspoon nutmeg  
2 Tablespoons sugar  
2 teaspoons salt  
2 bay leaves  
Pepper

**METHOD:** Boil all together till onion is soft, then strain. Return to heat & thicken with 1 Tablespoon of cornflour & 1 Tablespoon butter.  
Serve with nice crusty bread.

**TOMATO & POTATO CASSEROLE**

4 medium potatoes  
3 medium tomatoes  
1 onion  
1 pkt chicken noodle soup  
1½ cups water

**METHOD:** Grease a casserole dish.  
Put layer of potato, onion & tomato in casserole.  
Mix soup with water & pour over other ingredients.  
Cook in a moderate oven for 1½ hours.

**SWEET CURRY**

1 kg minced steak  
2 onions, chopped  
1 cup peeled tomatoes, chopped  
½ cup coconut  
2 cooking apples, chopped  
½ cup sultanas  
2 Tablespoons chutney  
2 teaspoons curry powder  
1 pkt chicken noodle soup  
2 cups water

**METHOD:** Brown mince & onion in a little fat or butter, Add all other ingredients & simmer for at least ½ hour.  
Serve with boiled rice.

**TUNA & SCONE CASSEROLE BAKE**

60 g butter  
1 onion, chopped  
3 Tablespoons plain flour, can use GF flour  
1½ cups milk  
3 tomatoes chopped  
1 teaspoon dry mustard  
1 teaspoon salt  
Pinch cayenne pepper  
400g tin tuna, left chunky  
Chopped parsley  
SCONE TOPPING; 1 cup flour  
½ teaspoon salt  
30g butter  
½ cup milk

**METHOD:** Melt butter in a large saucepan, add onion & cook until tender. Stir in flour & let cook for 2 minutes. Gradually add milk (save a little) stirring constantly, bring to the boil. Add tomato, tuna & parsley, mix the mustard & cayenne mixed with a little milk from above & add to milk mixture. Heat thoroughly & pour into a shallow greased casserole dish.

SCONES; Sieve flour & salt, rub in butter, add sufficient milk & mix to a soft dough. Knead lightly. Cut into scones with 2-inch cutter & arrange around casserole. Bake in hot oven for 15 minutes.  
Serve hot with vegetables.

**TOMATO PIE**

3 slices wholemeal bread  
4 large ripe tomatoes, sliced  
1 large onion, sliced  
3 medium zucchinis sliced  
¼ cup fresh basil  
Ground black pepper  
2 teaspoons butter or margarine

**METHOD:** Crumb wholemeal bread. Slice tomatoes & onion. Grease ovenproof pie dish & sprinkle with 1 Tablespoon bread crumbs. Arrange vegetables in layers in dish & sprinkle with pepper. Combine remaining breadcrumbs with basil & sprinkle over vegetables. Dot with butter or margarine & bake at 180°C for 35 minutes. Serve hot.

**TOMATO RELISH**

12 large tomatoes.  
4 medium onions  
Salt  
500g sugar  
1½ Tablespoons dry mustard  
1 Tablespoon curry powder

**METHOD:** Cut tomatoes up & sprinkle with salt. Let stand overnight. Pour off liquid before cooking. Boil ingredients until thickened. (Mix a little plain flour with water to thicken if necessary.)



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**TATONG TOPICS – MARCH 1926****Benalla Standard 9<sup>th</sup> March 1926;**

## TENNIS.

Tatong visited Benalla on Saturday, and met the Methodists on their own courts. The result was an easy win for the home team, who secured every game. Scores (Methodist first mentioned):—C. Eddy and Miss E. Curry d T. McCauley and Miss Sullivan, 6—1; C. Stolz and Miss R. Ledger d G.; Sullivan and Miss Mc Cauley, 6—1. ; D. Scannell and Miss, F. Curry d T. Gardner and Miss. Thompson, 6—1. Conquest and Miss R. Little d J. Haig and Mrs. Archer, 6—0; Eddy and Scannell d T. McCauley and G. Sullivan, 6—3; C. Stolz and Conquest d Haig and Gardner, 6—2; Misses R. Ledger and R. Little, d Miss McCauley and Mrs. Archer, 6 – 3. Misses E. and F Curry d Mrs. Archer and Miss Thompson, 6—1. Totals:—Methodist, .72 games; Tatong, 25.

**The North Eastern Ensign 12<sup>th</sup> March 1926:**

## Council Meeting – Tatong Riding.

From M. Quinn; drawing attention to the bad state of the road known as Quinn's lane, parish of Kilfeera, and asking for early attention.--Work, to be executed when weather is suitable.

From H. Tully, drawing attention to culverts throughout the shire of Benalla which are badly infested with rabbits, and asking immediate attention in the matter.-To be informed that the council will have the matter attended to.

From W. Lawther, opposing the sale of road between allotments 11 & 12 in the parish of Moorngag, to Mr W, Price.-Objections to be sent down.

**Benalla Standard 19<sup>th</sup> March 1926:**

## ARRANGEMENTS FOR OFFICIAL OPENING TOLMIE ROAD.

Through the courtesy of Cr. Geo. Walker, with whom the arrangements for the official opening of the Benalla-Tolmie -Mansfield road have been left, we are able to give particulars of the programme which will be adhered to on Friday next, 26<sup>th</sup> the day set apart for the ceremony: —

Cars will leave Benalla at 6 am. for Mansfield, and breakfast will be provided by the Mansfield shire. At 10 a.m. the representatives of the Benalla and Mansfield shires, with visitors, will proceed to Tolmie, where lunch will be provided by the Benalla shire. The official opening ceremony will then be conducted between 1 and 2 pm by the Hon. the Minister of Public Works, Mr. G.L. Goudie. M.L.C., who will declare the road open, he will be assisted by .Mr. Fricke, of the Country Roads Board, and other speakers.

After the ceremony cars will return to Benalla, via Tatong, to be In time for the Melbourne train that evening.

**Benalla Standard 26<sup>th</sup> March 1926:**

On Friday evening a euchre party and dance were held in the Tatong Hall in aid of the Wangaratta Hospital, this being the conclusion of the series held lately for that purpose.

The prizes were won by Mrs. Zeally and A. Dobie. Dancing was indulged in afterwards, and a .prize, for waltzing competition was divided between Miss Cleeland and J. Spencer and Miss Mc Laughlin and James Spencer.

**Benalla Standard 26<sup>th</sup> March 1926:**

A public meeting was held in the Tatong Public Hall in reference to the official opening of the Toombullup road. Cr. A. Harrison was voted to the chair, and explained the objects for which the meeting had been called. He stated that his information was to the effect that the party would arrive from Mansfield and the party would have lunch at Ford's bridge, Fern Hills, about 12.30. It was decided to ask the school committee to give the children a holiday, and give them an afternoons sport. The ladies were asked to provide a basket. The school committees were asked to assist and Mr. Mason was appointed honorary secretary.

**Benalla Standard 30<sup>th</sup> March 1926; (abridged)**

## NEW DEVELOPMENTAL ROAD BENALLA TO MANSFIELD, VIA TOOMBULLUP AND TOLMIE. OFFICIAL OPENING BY MINISTER OF PUBLIC WORKS.

On Friday last the official opening of the new road from Dodd's Crossing, Tatong, to Crowley's Cap, on the Tolmie tablelands, took place, at Ford's Crossing, in the presence of a large gathering of representatives of the Benalla and Mansfield shires and residents of the adjacent districts. The Hon. the Minister of Public Works (Mr. G. L. Goudie, M.L.C.), Mr. Fricke (C.R.B.), and Mr. J. J. Carlisle, M.L.A., were present, the former performing the official ceremony. The Benalla shire representatives left Benalla shortly after 7a.m., en-route for Mansfield, where they were entertained at breakfast by the Mansfield shire. The official guests had travelled from Melbourne by car, and at 10 a.m. a stream of cars set out for the Tolmie tablelands. Much evidence of road construction was witnessed along the way, and the climb to the tablelands was a delightful run. The road is similar to the new road, although not so wide, but the scenery was glorious. The brown tinge of trees withered by recent fires intermingled with the bright green of stately gums, and the panoramic view was one that compelled attention. Sections of this road are now being metalled, and when the road is ready for traffic it will be a splendid tourist run.

Compiled by Barry O'Connor. Tatong Heritage Group.

## A Night Train in Thailand Part Two

Relieved to be aboard, we found our second class carriage without too much trouble, and settled into our comfortable seats with the help of some friendly Thai fellow travellers, surprised to find farangs (I think we were the only two) on the train. They later showed us how to convert the seats into beds, and found us an English speaker who could explain the instructions in the toilet - we were terrified of pulling the wrong handle and bringing the train to a sudden halt.

It was almost dark when the train pulled out of the station up the long isthmus towards Bangkok, ten or so hours away. The view from the windows in the gathering dusk was of paddy fields and water buffalo penned up for the night, as children watched the train pass.

The spectacularly brief sunset was reflected in the low clouds, and soon gave way to a largely unbroken darkness, save only for the occasional flickering light from a farmhouse or some other habitation. The train first stopped, we believe from memory, about an hour from Surat Thani at a place called Chaiya where small children offered chili-laden snacks and soft drinks. Soon after Chaiya, with the help of our neighbours, we converted the seats into a lower bunk – the upper bunk was already made up - and Gail claimed the lower one, as the window allowed her to gaze into the stillness of the night. I clambered into the rather claustrophobic upper bunk. Despite the train's claim to be an express, it stopped several times throughout the night, and the associated clamour did not make for a restful night.

We awoke as the train approached the sprawl of Bangkok, in the early dawn of the next day, as the city itself woke up. Motorbikes, mopeds, tuk-tuks and the noise of the city were a rude shock after the silence of Koh Samui and the (relative) silence of the train journey. We were very tired after the excitement of our return journey from Koh Samui by ferry, bus, and train, and sought some hotel options where we could eat and rest. Gail has always had a legendary eye for a bargain, and found us a 'hotel' which was approached up a narrow and very shabby flight of stairs. 'Reception' was illuminated by a single unshaded dim bulb and consisted of an unkempt man in a singlet who got off his unmade grubby bed to deal with us. He appeared astonished that we wanted a room for more than an hour. This was a little too budget even for our tastes, so we decamped to a rather more reputable hostelry with an ensuite bathroom, fluffy towels, a comfy bed. And room service. Refreshed, the next day we made our way to the airport to resume our journey to London. Reflecting on our brief time in Thailand, despite the peace, tranquillity and the (then) unspoiled beauty of Koh Samui, the train journey was probably the highlight, and is still remembered with pleasure 40 years later.

Steve Ingram and Gail Bourne

## Gawn to Town

Does one need to wash a wombok? Would a wombok be defiled? And having chopped and washed one's wombok, how the f\*\*\* to get it dry?

My mum was a wonderful provider. "Cook" is an understatement. She raised a mob of children on her own, whilst going out to work, but we never went hungry. We came home from school to an empty house, with snacks waiting on the bench. (Rusks, sometimes! butter & Vegemite waiting).

But she never taught me to cook. Her cry was, "stay out of the kitchen, can't you see I'm busy" and so she was, poor lady, coming home from work to prepare dinner, school lunches, and ensure breakfast was ready to go. After I leapt from the nest, I quickly tired of supermarket easy meals, and tried to emulate the things I'd grown up eating. Over the years I've had a lot of tips & recipes from my mum, but it is now too late to ask just what she put in those delicious braised chops.

It is one thing to attempt to re-invent food to which one has been introduced. It is another to work out what to do with an unfamiliar, unprepared vegetable which sits glowering on one's benchtop. Our culture has its own



vegetables (think potato, carrot, pumpkin, peas etc), and so familiar are they, that their terms pop up in our language (although "kind words will butter no parsnips" may be dated.) Alien vegetables come in the weirdest shapes and colours, and one has to learn what preparation is needed to render them edible.

I have rarely warmed to salad. But with this loooooong hot summer, I was remembering the coleslaw I made for my mum, on her instructions. In my teens I didn't like the stuff. All I recall now is chopped cabbage and apple, some sultanas and some dressing. I made a variation the other day and it was delicious! Maybe because I'm no longer averse to raw cabbage.

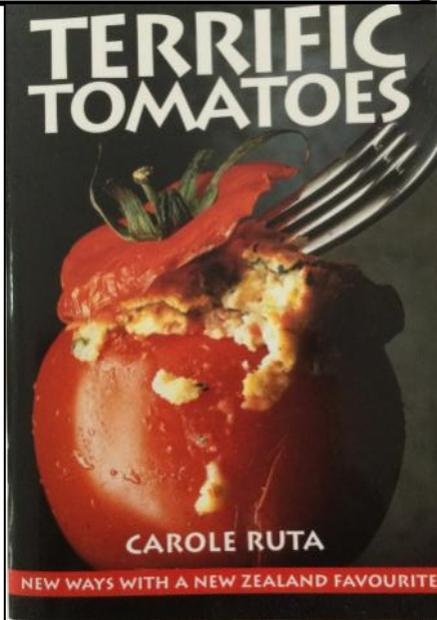
As a child of the 60s and 70s, I grew up with iceberg lettuce; that's what lettuce was. And it did have a good crunch when you bit it. In the 80s, "rocket" arrived in my sphere; interesting in that it bit back. Picking-lettuce proved handy in a home garden, as bits can be eaten before the army of slugs moves in. Healthy, but boring. Reading Carole Ruta's recent column, her suggestion of spinach leaves, and wombok, sounded good. Baby spinach leaves I had met before; inoffensive, healthy-to-eat green leaves (boring). I did buy a small pre-filled bag (sorry, planet) which said, "Washed" and "Use within one day of opening". So I eyed them with suspicion each time I got some out. Stored in an airtight container in the fridge, with a paper towel, the last of them looked & smelt fine when I pitched them a fortnight later. (Oh chookies, sometimes I miss you.)

Viewing wombok in the supermarket, the smallest, nicest-looking ones were, alas, also pre-bagged. But hey, I thought, they'll be ready to eat too, save the planet some water. Huh. Once home I saw that the bag said, "Wash before eating". There didn't seem to be any dirt on the leaves, such as bok choy and celery accumulate; no slugs or crawlies or wriggles. Having eaten garden produce for decades, I'm not fussed about a little extra protein. But then I remember hepatitis... so I washed the wretched stuff. Honestly, the leaves are pitted like swiss cheese. But - they are also delicious. Texture! Flavour! Hurl some pine nuts at it, and... salad is ok :)

- Andi Stevenson



Autumn is on its way and the sting has gone out of the summer sun but hot days are persistent and the garden has needed a lot of care. Not so with tomatoes that just keep producing as long as watered on a semi regular basis. Which brings to mind a book I wrote for Penguin NZ some thirty years ago. It was interesting going through the book and of the over 50 recipes there are few that I would change thirty years later. Yes one or two I would tweak and one or two that I might add an extra ingredient to that maybe I hadn't come across in those days. All are super easy and all are super quick.



Late season tomatoes tend to have thicker skins so to start I recommend peeling and de seeding late season tomatoes. You'll get a much better texture and a finer flavour. The process is simple, just make a small cross cut at the base of each tomato and core out the stem with a small sharp paring knife. Drop the tomatoes in a pan of boiling water and remove from heat, rest in the water for a good 3-5 minutes. Meanwhile place lots of ice cubes in a bowl with just enough cold water to cover the soon to be drained tomatoes. Remove tomatoes from hot water with a slotted spoon of and place in the iced water. Leave for a couple of minutes, remove from water and the skins will peel off easily. To take out the seeds just cut in half and scrape or squeeze seeds out. They can then be left in large lobes or chopped. Frozen as such they are perfect for winter casseroles or soups. Although fiddley I do this with cherry tomatoes but leave the seeds in, far too fiddley to remove.

Basic Tomato Sauce. Use for pizza, risotto, add to casseroles etc.

1/4 cup good olive oil

4 cloves garlic, peeled and finely chopped

1kg peeled and de seeded tomatoes, chopped

2 Tablespoons sugar

Salt and pepper to taste – I like ground white pepper in this recipe

Chopped fresh parsley and, or basil leaves.

Heat oil in a large heavy fry pan, add garlic and sauté without colouring. Add tomatoes and sugar and simmer on medium heat, stirring for 10 mins. Add seasoning and chopped herbs. Simmer for another 3-5 minutes until you have the consistency you require. Freezes well.

Uncooked Tomato Chutney, super good with a lamb or beef curry

500g peeled and seeded tomatoes rough chopped

2 small red onions, peeled, cut in half and finely sliced

½ cup white wine vinegar (or ¼ cup white vinegar)

½ cup caster sugar

Salt, pepper and a pinch of chilli flakes to taste.

Place tomatoes and onion in a glass or ceramic bowl. Heat vinegar and sugar in a small saucepan to dissolve sugar and reduce slightly. Pour hot vinegar over tomatoes and season to taste. Cover and leave at room temperature for at least 3 hours. Stir before serving.

Any leftover can be refrigerated for up to a week or place in small pan and cook until jammy and use on a cheddar cheese toastie. Recipe can be easily increased  
Zucchini are also ever producing and this quick zucchini and tomato casserole is perfect with grilled or steamed fish or chicken.

4 Tablespoons good quality olive oil, 2 cloves garlic, chopped, 1 kg small zucchini cut into 1cm slices or 1cm dice, 800g peeled, seeded and chopped tomatoes. Salt and pepper to taste, chopped fresh basil or a good pinch of dried oregano leaves.

Heat olive oil in a heavy pan, add garlic and cook gently to soften, but do not brown or garlic will become bitter. Add zucchini and coat well with the oil. Add tomatoes and seasonings to taste. Simmer stirring on high heat until tomato liquid is reduced and zucchini are softened but still have some crunch. Any leftovers make a great frittata, just add 2 beaten eggs to 50ml cream, combine well and stir in leftover zucchini mix. Bake in an oven proof dish at 180 degrees for approx 20 mins or until set.

Simple Tomato Risotto

1.25 litres good chicken stock

2 cups Basic Tomato Sauce – see above

3 Tablespoons good olive oil

3 Tablespoons butter

2 cups Italian Arborio rice

1 cup dry white wine, Riesling or Sauvignon Blanc – NOT a wooded Chardonnay !

Freshly ground black pepper

Freshly grated or shaved Parmesan or Pecorino Romano cheese

Heat stock and tomato sauce and leave on low heat

Melt olive oil and butter in a large, wide frypan – big enough to hold all ingredients

Add rice and toss to coat all grain in oil/butter mix. Add white wine and cook stirring until wine has almost evaporated. Add hot stock a ladle at a time stirring. As each ladle is absorbed add another until finished. Rice should be creamy but al dente. Remove from heat, cover with a lid and leave for 5 minutes. Sprinkle with cheese and serve. Crispy prosciutto broken and scattered on top divine.

Add a beaten egg or two to any chilled leftovers and form into golf ball size balls. Flour, egg and panko breadcrumb the balls before dropping them into hot vegetable oil. Fry until golden, perfect with any leftover basic tomato sauce !!

Past, Present, Future

Apparently Molyullah wasn't here once. It was just open paddock and bush. Then people came along and changed it into a town called Molyullah. It then became a thriving town that supported the community with a School, Post Office, Blacksmith Shop and General Store.

These businesses weren't always here. Somebody had an idea that a Blacksmith Shop would be needed to cater for the community. So they built one. Nobody complained. Nobody said the noise would bother them. Nobody said it's not fair for you to have a business and make money. Nobody complained the horse shit would smell. Nothing like that. They let him build it.

They built it because someone had a vision, and the locals needed it.

Then someone decided they needed a Post Office because the horses were bugged by the time they rode out from Benalla.

Then somebody built a General Store because they had an idea the people would need supplies. Nobody stopped them from starting their business. Nobody complained about the size of the building. Nobody complained about the amount of Horse and Carts parked out the front, which was probably a dirt road which made dust. Nobody complained about the noisy clip clop of horse's hooves, going up and down the road at all times of the day.

Then the bloody Government got involved and built a school to educate the children.

But still nobody complained.

This is because the town had people with a vision and ideas.

Alas, times changed. Businesses, Schools and Blacksmith Shops needed to be larger to allow them to be viable. Slowly they all disappeared and moved to a bigger town.

This is progress.

This did not destroy the area as they had a thriving farming community which had a hall, football club, tennis courts and the annual Molyullah Easter Sports, and now even that this is not the same.

Now in recent times farming has changed and we need to diversify how the land is being used. Some farms must increase in size to be viable, some need to have several different types of farming on the same land, some now raise goats, some pigs, some trees and some just enjoy.

Some properties have become lifestyle farms, some are horse businesses some are storage of loving treasures, some are even allowed to be just natural bushland again.

The thing is nobody complained about these changes happening.

Now a hundred years later from this once thriving hub, once again someone in the community of Molyullah has a new vision.

Now apparently, a master of cows wants to teach his cows to not just to produce milk but also make cheese.

To do this it will require some new infrastructure to be build opposite the existing hall location in Molyullah.

Now I'm not to sure on all the exact details of what is proposed, I am not associated with this project and only have basic details. I do believe it will entail a few sheds to be built, which will house the cheese making, educational area, café, carparking and an entrance onto Molyullah Rd.

To me this is a fantastic opportunity for all who live here.

Many small towns throughout this country support their small micro business.

We already have a farm gate shop that is exceptional.

Fantastic farm stays and that are first class.

Horse training facilities that bring in international and local trainers.

Odyssey House that supports those in need.

They create jobs for the locals and improve who we are.

This will allow farming to processing on site, good in so many ways.

It brings the community together just like years ago.

My background was a house builder, and I have built some great homes with people who have visions - not of the way we lived in the past, but searching for something better.

I am not in favour of focusing on the past and keeping things as they once were, because we should be learning from our past, so we can GROW forwards. In 50 years most of us will be dead. Let's leave legacies for our children's children.

Maybe my 6-year-old grandson can get a job at the Cheese Factory in 10 years' time as his first part time job. Maybe he will learn to make cheese. Maybe he will become a famous cheesemaker. Maybe he will be the next Will Studd of the cheese world. We won't know unless we give it a go.

So, let's not be petty, jealous or obstructive because it's something new if someone wants to have a go, please. Will it really hurt?

Let's all grow up and deal with change. Let's build it.

My doctor has told me to stop eating cheese, so no cows will be paying for my opinion

Chris Millott



# TATONG TAVERN



**Bopple - Order Online Pick-up at  
Tatong Tavern**



At the recent meeting of the Tatong Heritage Group, the condition of the Tatong Honour Roll board was brought up. The back of the board has deteriorated. Repairs will be undertaken.

Bev Hakkeness presented the minutes book form The Tatong School from 1955. Bill McCauley was

Secretary of the Committee.



**NEW EMAIL ADDRESS AND EPISTEMOLOGY**

I am transitioning to a new email address which is [MDLARX@proton.me](mailto:MDLARX@proton.me) For the *up to the minute* conspirator and "sovereign citizen" proton is the way to go with its privacy and other useful features!

Probably by now you will know that a person cannot, technically speaking, be a sovereign entity and citizen because sovereign describes a state of being which is self-sufficient in almost all things and the other description, citizen, indicates a person whose whole life is woven into the fabric of a tribe, community or culture. I do and I don't claim to be a sovereign citizen because it has important aspects relating to one's sense of self-worth and place in the world, and I really want to be part of our local community and country. The word sovereign has been pejoratively (negatively) and wrongly applied by the media to the infamous and mysterious Dezi Freeman, a person to whom I have been acquainted. While I'm defining the meaning of words for any intrigued readers, 'epistemology' means: *the theory of knowledge*.

I suggest that people 'tighten the belt' because our traditions and lifestyle are being trashed for many reasons, most of which are out of our control. Why - shock horror - just look at the youths of today who reject so much that has been sacred to the older cohort. The elders, who were once considered to be endowed with age acquired wisdom can now be seen as an 'out of date nuisance' who can barely navigate a smart phone.

Actually the smart phone, with its social media apps is seductive and really useful but following the government's recent legislation which attempts to protect our youth from the smart phone's dark sides it is obvious that it can also be used for surveillance and the withdrawal of services in order to exert ever more control over the population.

Mike Larkin

White Gate News & Dates



The March White Gate dinner @ the Tavern shall fall upon the the 4th of... March? how did we get to March? By then it is to be hoped everyones water storage is chockers. If not, a serious rain dance needs to be arranged. - Andi Stevenson

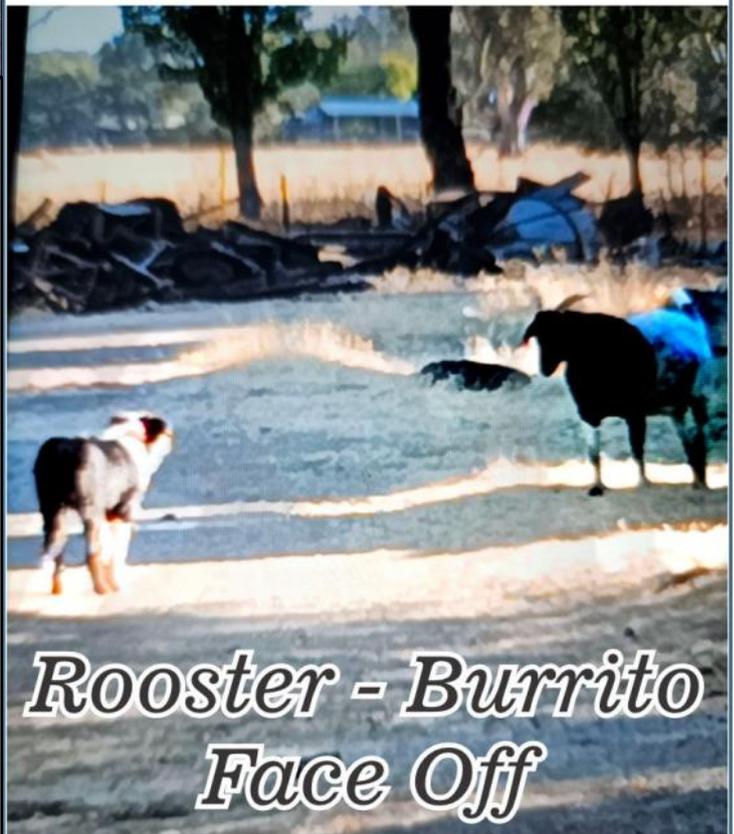
This month on the De Fazio Dairy farm things have been very hot, windy and dry. The Hollands Creek is a series of muddy puddles.

Thank goodness the dam still has some (very muddy) water. We have tried to keep the house surrounds a little green as a fire break.

Rooster the border collie is growing up, not quite to Muster Dogs standard yet, but determined to round up that very contrary goat, Burrito. At the moment it's a stand off of epic proportions neither prepared to give way.

Here's hoping for the Autumn break.

- Linda De Fazio



Rooster - Burrito Face Off

White Gate Fire Brigade Roster: \*

Andrew Marriott	22 Feb	Angus McMillan	22 Mar
Terry Trounson	1 Mar	Noel Hutchens	29 Mar
Dave Sweatman	8 Mar	Hamish McMillan	5 Apr
James Parton	15 Mar	Laurie De Fazio	12 Apr

\* Note that's "roster" not "rooster"



### **Australia Day Breakfast Wrap-Up**

Proudly Supporting Tatong – Good Friday Appeal

In support of [The Royal Children's Hospital](#)

What a wonderful way to celebrate Australia Day!

Our Australia Day Breakfast has been and gone, and what a fantastic community effort it was. The morning was filled with great food, friendly faces, and the kind of teamwork that makes Tatong such a special place.

A special mention to the Benalla Rural City for their help and to Cr Puna Hewa Gunaratne for attending our breakfast.

### **A Huge Thank You to Our Volunteers**

Events like this simply cannot happen without helping hands. A heartfelt thank you to:

Rod, Sue & Terry, Joe & Bev, Trudi, Myra & Fiona, Emma, Elly, Jess, and Maddie.

Your time, energy, and support were deeply appreciated and truly made the morning a success.

### **Catering & Event Support**

Master Chef Julian from [Goldhammer Catering](#) once again worked his magic on the BBQ, delivering a brilliant breakfast for everyone to enjoy.

Special thanks also to Brent from [PFD Food Services](#) for his continued support.

Our biggest thank you goes to Lorraine from [The Pink Shop](#) for her generous donations and unwavering support of our event.

### **Raffle Winners**

Congratulations to Mia and Alex, our lucky raffle winners!

We hope you enjoy your Fruits N Fare Voucher and your Rettkes Carrier Street Butchers Voucher.

### **Community Appreciation**

We would also like to acknowledge those involved in managing the recent fires and keeping our communities safe. Your dedication and courage do not go unnoticed, and we are incredibly grateful.

Thank you to everyone who attended and supported this event in aid of the Tatong Good Friday Appeal. Your involvement continues to make a meaningful difference.



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. Cathy 0488 377 243  
Next Girl's Shed Friday 20th March 10am.

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## Miscellaneous Announcements

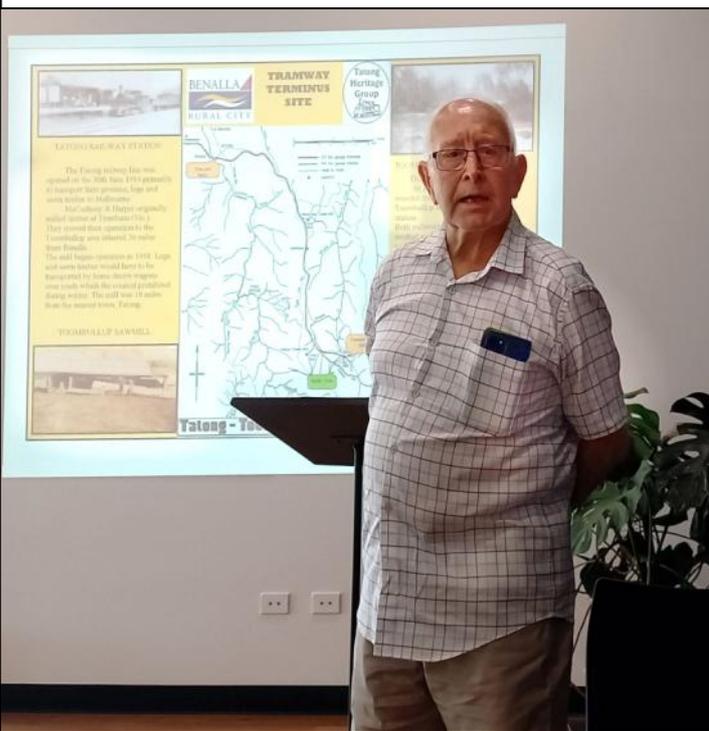
The next Girls Shed will be on Friday 20th March at the Tatong Memorial Hall.

The next Tatong Dinner will be on Wednesday 11th March 6.30pm at The Tatong Tavern.

Les MacLean was invited to speak at the AGM of the Benalla Historical Society, on the history of the McCashney timber mill.

Les gave an account of the activities of the mill, which had operated on several sites in the region. At the main Toombullup site, a community had thrived, with a school and blacksmith. Les has visited the remains of the site several times over the decades.

A fascinating slide show, compiled by Graeme Waters, depicted the operation of the mill and the timber tramways, life in the settlement around the mill, and the burnt and overgrown remains of the site in recent times.



### PRE – USED AND RECIRCULATED GOODS.

Thanks to all of the people collecting our 'preloved' items from the front nature strip there is now more shelf and other space at home for the inevitable replacements. Well, as we age and our tastes become more refined it's a case of out with the old and in with the newer and better!

Mike Larkin

## Swanpool News

The hot dry weather hasn't slowed us down!

The men's and women's social groups continue to meet on Thursday mornings, 10.00am-12 noon, the men at the Hall, and the women at the Albert Heaney Oval, where for a gold coin donation, they can enjoy a barista made coffee.

The Bowls Club pennant teams continue to be successful, and the Club is hoping that Social Bowls will resume next season.

Swanpool Crafters are looking forward to welcoming participants to the Albert Heaney Oval on Sunday 29 March, where \$10 will get them a cuppa, and cakes and slices baked by the hosts, BYO lunch.

Our annual Community Spirit BBQ will be held at the Oval on Friday 13 March, 6.00-9.00pm. entry by \$2 donation, BBQ meats and salads provided, plus entertainment. BYO drinks, tables and chairs.

And the popular Pizza Nights continue at the Oval, the next one will be on Friday 27 March, from 5.00pm, with takeaway available, BYO drinks. Last month the team of amazing volunteers cooked up 140 pizzas!

The Cinema continues to be busy, with great program to suit all interests!

We kick off our March programme with a film whose star is slated for an Oscar this year. Timothee Chalamet stars as Marty Mauser, table tennis star from 1950s New York, who ruthlessly pursues fame and fortune, lying, cheating, hustling, and playing ping pong like a demon. Gwyneth Paltrow is excellent as one of his victims, and the whole film rattles along at a manic pace. The Double Bill is shared by a delightful rom-com with a difference, "Eternity", starring Elizabeth Olsen, some great entertainment for the Long Weekend, and for our Table Tennis Clubs!

The following week we bring you "Nuremberg" by popular demand, starring Russell Crowe as Hermann Goering, and Rami Malek as a psychiatrist who interviews him before the war trials. Paired with a Cannes Film Festival award winner from exiled Iranian director Jafar Panahi, also dealing with the theme of just desserts for perpetrators.

Our stand alone matinee this month is the delightful "Blue Moon", starring Ethan Hawke, based on the life of songwriter Lorenz Hart, who worked with Richard Rogers before he formed a creative partnership with Oscar Hammerstein. The matinee is scheduled for 10.30am on Friday 20 March, and screens first on that weekend's Double Bill, 6.00pm on Saturday 21 and Sunday 22 March.

A massive new award winner from Brazil is programmed for the last weekend in March, as a standalone feature due to its length. Patrons can enjoy a BBQ beforehand, or grab a roadhouse takeaway from the Swanpool Store, or order a pastry to be heated up to enjoy after the screening.

All details can be found on our website, [www.swanpoolcinema.com.au](http://www.swanpoolcinema.com.au), or on the hard copy programmes available from the Hall, Store, and various outlets in Benalla and Mansfield.

Unless clearly stated on the programme or website, you do not need to book in advance, just arrive in enough time to order a pastry to be heated up at interval, and secure your favourite seat, then enjoy the films in air conditioned comfort!  
*Deb*

# Recycled in memory of Kathy Z



## Garden Daze

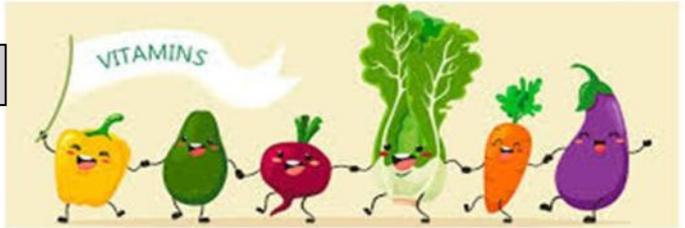
The best time to plant a tree is 20 years ago - the next best time is now



Heading into Autumn after a cooler Summer than usual.

March 2021

Although the tomatoes, eggplant and capsicum are still producing - it is getting to be time to start thinking about preparing for autumn planting.



**Weeding** is a great start to getting ready.

Cut down the competition between vegetables and unwanted invaders and have a good old tidy up and reap the benefits of your efforts.

### Mulching and Planning Ahead



Preparing beds now means the garden will be ready and waiting for the Autumn planting.

Top up the mulch on vegetable beds, herb gardens and ornamental beds. Mulch after watering, to a depth of about 7cm. Keep mulch clear of plant stems, especially young seedlings. Choose a mulch that will enrich the soil as it breaks down - a rake, some good organic compost and a sustainable mulch is the perfect recipe for a productive garden.



### Watering

At this time of the year water first thing in the morning. A good soaking a couple of times a week is far more beneficial than frequent, short watering.

### Green Manure for Soil Improvement

If you have vacant beds - get ready for the next crop with some green manure. Try sowing cow pea, mung bean, soy bean or millet. When about 30 cm high smash down and dig in the greenery. This will improve the soil, and be well worth the effort.



Plants benefit from seaweed tea or low environmental impact liquid fertiliser at this time of the year, especially for any late plantings. Apply to the soil early in the morning, and in the concentrations mentioned on the packet.

**Crops to plant** - there are a number of plants that can be planted as the weather becomes cooler in March:

Try:

**PLANT:** Garlic cloves - when the weather cools a bit.  
**Seedlings of:** celery, kale, cabbage, cauliflower, broccoli, winter lettuce, silverbeet, spring and salad onion, chives and leeks.

**SOW:** Beetroot, carrot and parsnip early in March only. Then turnip, English spinach, broad beans, Asian leaf and root vegetables, spring and salad onions, lettuce and into vacant beds, green manure crops.

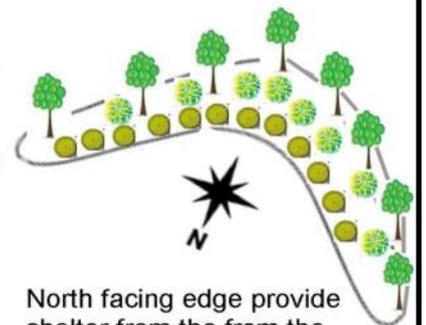
To add some colour and movement: Plant stock, dianthus, viola, pansy, verbena and ageratum.



Now is a good time to start thinking about getting some more trees into the ground.

We have planted a couple of "boomerangs" in the middle of the paddocks over the years and plan another for this year.

A "boomerang" (my word for it) is a plantation which provides shade in the summer from the tall Eucalypts on the far side while in the winter, the shorter thicker shrubs in the centre and



North facing edge provide shelter from the cold wind.

Happy Gardening (and Planting)



Kathy Z



# SOIL HEALTH AND REGEN AG WITH JOEL WILLIAMS

Joel Williams is an internationally renowned independent plant and soil health educator. Hailing from Australia and currently based in Canada, Joel has a passion for teaching and sharing the science and practical steps for designing farming systems focussed on managing soil biology and plant and soil nutrition to optimise plant immunity and soil function.

On this trip to the Goulburn Broken region, Joel will cover:

- the science behind regenerative agriculture
- the influence of healthy soil systems on production
- how to design and plan your farming system through:
  - plant nutrition
  - seed treatments
  - biological amendments
  - livestock management
  - cropping and horticulture systems
  - plant species diversity and multispecies.

## MOLYULLAH & TATONG EVENTS

**SATURDAY MORNING, MARCH 14, 2026**

Hosted by the Molyullah Tatong Tree and Land Protection Group

The Science of Soil Health through Soil Biology - Free Event

Time: 9am for 9.30am to 12.30pm

Morning tea and lunch included

Venue: Molyullah Hall

RSVP: <https://forms.office.com/r/LPjECswj7V>

**SATURDAY AFTERNOON, MARCH 14, 2026**

Soil Masterclass

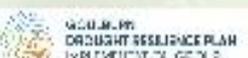
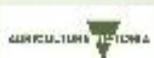
Time: 2.00pm - 6.30pm

Venue: Address supplied on registration

Register: <http://events.humanitix.com/soil-masterclass-with-joel-williams>

**More info: Rhiannon Sandford, GBCMA Sustainable Agriculture Facilitator, 0429 964 609**

*This event is supported by the Regional Drought Resilience Planning program with funding from the Australian Government's Future Drought Fund and the Victorian Government; the Goulburn Broken Catchment Management Authority through funding from the Victorian Landcare Program; and Goulburn Murray Landcare Network and Molyullah Tatong Tree and Land Protection Group.*



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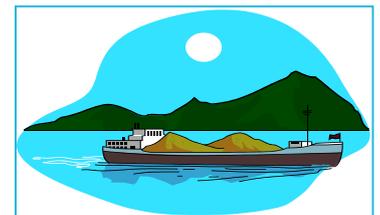
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2016	69.7	11.9	36.9	38.5	117.2	110.5	142.8	108.4	172.1	91.4	50.1	101.3	1050.
2018	34.3	6.4	24.9	13.7	49.8	67.2	52.8	81.2	25.1	22.3	75	73.1	525.8
2019	27.7	13.2	23.8	22.7	105	72.9	83.7	49.4	51.3	34.9	37.9	40.8	563.3
2020	63.6	35.6	88.4	207.	53	77	43.5	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	118.2	51.9	34.4	49.7	74	70	622.3
2026	0.5												0.5

**WEATHER IN THE TATONG TOWNSHIP**

No good news on the rainfall front this edition of the Tattler with only .5mm for the whole month of January and just 7.3mm of rain up until the 15<sup>th</sup> of February. The Hollands Creek has stopped flowing at the township bridge leaving only large pools for its fish and other inhabitant's precarious survival.

We have installed an ICB cube water container as backup for the garden. It will fill up from a shed roof if and when the rain arrives. Also due to the small amount of water in our well and reserve drinking water tank we are collecting water from the big bore supply at the fire shed. Rather than keeping another cube on the trailer we cart jerry cans and what-ever we can fit in wheelbarrows to boost our meagre home supply. Also we use a home built floating pump to empty our bath water onto plants via a long hose.

Mike Larkin



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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](mailto: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](mailto: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 locked Box by the Tavern, or sent by EFT (see above).

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