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Molyullah Easter Sports: Triumph over Rain and Adversity

April 6th, 2026 – A Community Celebration in True Country Spirit
The Day the Rains Came

On 6th April 2026, Molyullah was drenched in rain, to the delight of local farmers but to the dismay of the hardworking committee behind the annual Easter Sports. Concerns mounted: would the crowd brave the weather, or would the event be washed out? What would become of all the food prepared for the day?

Early Setbacks and Unexpected Challenges

The committee's worries were compounded by a dreaded phone call – the Colonial Clydesdales had suffered an accident en route, leaving their carriage destroyed and unable to participate. The animal nursery, a crowd favourite, struggled to set up in the ongoing downpour, and the jumping castle was unable to operate. The market stall holders persevered to set up in the rain, which is never easy. We thank them for not abandoning the event. Spirits were low as the rain persisted.

Turning the Tide: Sunshine and Community Spirit

Yet, as if on cue, the skies cleared. The jumping castle was quickly assembled, the animal nursery found shelter and hay to keep their animals comfortable, and the crowds began to arrive. The resilience and adaptability of the community shone through.

Junior Novelties and Parade Highlights

Junior novelty events saw record entries, with 28 young riders in the led group – so many that two groups were formed. The fancy dress competition, featuring kids on ponies, delighted the audience and proved a highlight of the day. The parade was further enlivened by tractors and shiny cars, drawing smiles from onlookers.

Fun for All Ages

Children were kept entertained with train rides, fairy floss, face painting, and axe throwing. Adults enjoyed watching the wood chop, admired local artist Kathy Ellem, or took in the shearing demonstration or had fun at the spinning wheel and ferret racing. The jumble sale and market stalls offered treasures to browse, while country cooking was savoured by all.

Supporting Heroes and Community Thanks

Special thanks go to the CFA for their spraying fun and to the local Police for their engaging displays. The day's success was only possible thanks to the generosity of sponsors and the tireless dedication of volunteers. The committee and the wider Molyullah community extend heartfelt gratitude to everyone who contributed.

Against the odds, the Molyullah Easter Sports proved once again that community spirit and country resilience can weather any storm. Here's to many more celebrations to come.



More Photos on next page



MOLYULLAH



Easter Sports

THE COMMITTEE GRATEFULLY ACKNOWLEDGES AND THANKS
THE 2026 SPONSORS
 FOR THEIR SUPPORT OF THIS MAJOR DISTRICT EVENT



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TATONG TOPICS – MAY 1926**Benalla Standard 4th May 1926;(abridged)**

ANZAC Sports;

Much of the success of the sports was due to the energetic work of the officials. consisting of Major A. Mitchell. D.S.O.. president; Messrs Turnbull (judge of horse events), P. Rebbechi (starter). H. Wallace. T. Cowan, L. B. Garson, W. Collins and Brown (stewards), R. Mason (clerk of course), B. Briggs (timekeeper), H. J. Guppy (saddling paddock steward), W. Twomey and Rebbechi (cycling events), J. O. Anchen (basketball). Durack, Doubleday and Anchen (schools championship), who, with the secretary (Mr. B. Peacock") did yeoman work.

SCHOOL EVENTS.

Basket Ball First Heat Benalla High School No. 1 d Benalla High School No. 2, (3 goals to nil; Yarrowonga H.S. d Euroa H.S. (walkover).

Final.—Benalla High School No. 1. (E. Black (Capt.), D. Robinson, E. Monds, M. Meadows. R. Leach, M. Ross, Jean Burgis: L. Desailly (emergency) , 29 goals, defeated Yarrowonga High School (E. Rennie (Capt.). A. Dennis, B. Young, J. Wemyss, L. Taylor, E. Wall,. L Geddes; J. White, (emergency), 15 goals.

District Schools Championship.--

First heat.—Devenish 1., Benalla West 2, Glenrowan 3, Violet Town 4.

Second heat—Tatong 1, Baddaginnie 2, Goorambat 3.

Final.—Devenish State School (Girls: C. Poyner, R. Grogan, H. Reaper; boys: A. LeGuier. R. Reaper, J. Poyner 1, Benalla West State School 2.

District. High Schools Relay Race.—

Benalla High School No. 1 (R. Gaffney. F. Standish, A. Mc Cauley, G. Thwaites) 1st Yarrowonga High School (H. Ball, H. Saunders, A. Parish, O. Buckle) 2nd.

Benalla Standard 11th May 1926:

Council Meeting – Engineers Report Tatong Riding.

With Crs. Dallas and Harrison. I inspected the proposed deviation at McDonald's. The proposition is quite practicable, but the cost would be heavy—possibly £250 to £300.

The existing hill could be formed up and surfaced with decomposed granite fairly inexpensively. Only fair progress has been made by Messrs Docking and Elliott on the Toombullup road. owing to the continued wet weather, Contractor Dinning will be unable to cart shingle for the Kilfeera road without considerable damage to property. I have therefore instructed him to procure the material at the pit and stack it for measurement, pending more favourable conditions.

Benalla Standard 11th May 1926: (abridged)

Forty Years Ago - Extracts from the "Standard" Tuesday, 11th May, 1886.

At the council meeting the Shire President suggested that the engineer should furnish an estimate of the cost of a right of way from Bridge street to McKellar street for drainage purposes. Cr. Duncan was of the opinion that properly holders would willingly grant a street of half a chain in width. The matter was left in the engineer's hands to obtain a report.

Though tobacco culture has not yet attained important dimensions in this district, we hear of several successful experiments. Mr. W. Trevaskis, of Lima Creek, planted about an acre and a half of tobacco seed, principally the Virginia and Connecticut varieties, which have produced a large leaf of good texture.

Benalla Standard 14th May 1926:

Petty Sessions.—When L. Vassill, an Italian of stock build, commenced wood cutting, for A. Ritchie, at Tatong, he did not anticipate any trouble over payment. He must have cut a good deal of wood, for he was handed two cheques to the total value of £40 in payment, but both were subsequently dishonoured on presentation to the bank. A request by the drawer to hold the cheques until 22nd April was readily met, " but later the cheques were again returned. At the Benalla Court on Tuesday last Mr. Clarke appeared for " Vassill", who, claimed the amount of £40. and the Bench (Messrs Rossell and Guppy JP's.), made the required order, and allowed £3/15/ costs.

The Argus 22nd May 1926;

APPLICATION for TRANSFER of LICENCE - I, Frederick Beale, the holder of a victualler's licence for the Tatong Hotel, Tatong, in the Benalla Licensing District, and I, HELEN CARSON, of 23 Alphington street, Alphington, hereby give notice that we will APPLY to the Licensing Court at Melbourne on Monday, the 31st day of May, 1926, for the TRANSFER of the LICENCE to the said HELEN CARSON. dated the 21st day of May, 1926.

The Herald 31st May 1926;

APPICATION for TRANSFER OF LICENCE. I, Frederick Beale, the holder, of a Victualler's Licence for the Tatong Hotel, Tatong. In the Benalla Licensing Court, and I, WILLIAM EDWIN CARSON, of 23 Alphington Street, Alphington, hereby give notice that we will, apply to the Licensing Court at Melbourne on Tuesday, the 9th day of June 1926, for the transfer of the Licence to the same WILLIAM EDWIN CARSON. Dated the - 31st day of May. 1926.

Compiled by Barry O'Connor. Tatong Heritage Group.



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Mushrooms are available all year round thanks to commercial cultivators but autumn is the season for pine mushrooms and if you are lucky enough to know anyone with pine trees on their property check them out now.

Pine mushrooms are orangey brown in colour, have a flat top, are dense in flavour and quite meaty.

BUT before venturing out at random, in the countryside, beware of poisonous mushrooms or anything you are not sure of. We all know of the poison mushroom saga and basically if you're not absolutely sure – then don't touch them. You can buy pine mushrooms during autumn at good green grocers and at city markets such as South Melbourne or Queen Victoria. Look for smallish, under 10cm pine mushrooms. They need to be cleaned, especially underneath, of any dirt or grit or grass with a soft brush, a pastry brush is perfect for this. Whatever you do don't wash them!! (In fact never wash any mushrooms, just wipe with a clean damp cloth and remove any grit from the stems). Heat a pan with butter until foaming, add sliced pine mushrooms with a little grated or finely chopped garlic and cook over a high heat. Add a little cream, chopped parsley or chives and season well. A perfect accompaniment to a steak, a pork chop or veal cutlet. I love to buy a generous amount of pine mushrooms when in season. Brush away any underneath dirt, thickly slice both stems and tops and sauté in good butter over a high heat until burnished – then cool down, then freeze in small amounts in freezer containers ready for winter sauces, casseroles and custards. Yes custards. Mushrooms make beautiful steamed or baked custards in little cups, perfect for an entrée or light lunch with a green salad. For four oven or heat proof 150 ml moulds you need – 200g mushrooms, either cultivated buttons or pine, 50g butter, 2 spring onions, 3 eggs, 250ml cream, 125 ml milk, salt and freshly ground pepper and some chopped herbs such as chives, tarragon or chervil. Finely chop the mushrooms and spring onions and sauté in hot butter until the liquid has evaporated. Add chopped herbs and cool slightly. Whisk eggs, cream and milk well. Season with salt and pepper and add the cooled mushroom mix. Wizz with a stick blender to smooth. Pour into buttered or oiled moulds and cover with cling wrap or foil. Steam over simmering water, in a covered pan for 20 minutes. Rest for a few minutes then remove glad wrap or foil and serve in their pots. They can also be placed in a baking dish lined with a tea towel with boiling water poured in to come half to 2/3rds up their sides and then baked uncovered in a 170 degree oven for 20 minutes. They should be set but wobbly in the middle. Mushrooms marry well with leeks, spinach and tomatoes and Parmesan, soft goats or Gruyère cheeses. Stuffed mushrooms are easy and a great meat free alternative for vegetarian friends. You need larger cup mushrooms for this anything from 6-12cm wide – they are often known as field mushrooms. Remove the stems and chop well. Add fresh breadcrumbs, chopped shallots or chives, a dash of white wine and a little melted butter to make a crumble like filling. Brush the empty cups with a little melted butter. Place filling in the mushroom cups and bake in a 180 degree oven for about 20-30 mins. The top should be bubbling and the mushrooms cooked but still a little firm. For a quick and easy pasta sauce slice or quarter button mushrooms and sauté in good olive oil with a little chopped garlic, add a can of diced tomatoes and one or two chopped spring onions. Optional – add pitted Kalamata olives. If you have on hand, add chopped basil or parsley. This sauce works well with rigatoni or penne pasta. Sweat a cleaned and sliced leek in some butter, add chopped mushrooms and sauté together until the leeks are soft. Add a little flour and cook for a minute, add chicken stock, simmer for 5 minutes and you have a super quick mushroom and leek soup, either as is or blended until smooth with a stick blender. For a healthy lunch make a spinach and mushroom tart. I cheat here and use frozen chopped spinach. Just defrost and drain off any excess water, add to some sautéed mushrooms, season well and add a handful of grated Parmesan or Gruyère cheese. Whisk 3 eggs and add 300ml of half and half milk and cream. Mix together and pour into a pastry lined dish or pie tin. I use bought puff pastry and bake for approx 30 to 40 minutes at 180 degrees. The centre should be firm and the top golden. Rest for a few minutes before serving. Alternatively omit the pastry and bake as a frittata.



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
Our May Girls Shed will be on Friday 15th May.

WORKING BEE ON THE TATONG-MOORNGAG RD PLANTATION

A little bit of history about the avenue of trees either side of the road between the crossroads and the Hollands Station Bridge. The plantation originated with the Tatong Progress Association about 30 years ago which was a bit before our time. Apparently the "Department of name changes", currently named DEECA was involved, with advice about the technical requirements. All locals were invited to plant a tree but many of the trees did not survive.

Anne Doherty who lived in Mitchell Rd organised another planting which Maeve and I got involved with not long after moving into our house next door to the Tavern. We found a tiny Liquid Amber growing under our LA tree in the front garden which was our contribution. This tree is now thriving and it is one of two, from our original tree, along the avenue.

When Evan James ran the dairy (now Pete Smith's) he one day asked for a sucker from the same tree and luckily we had one which he planted near his middle gate along the plantation. I know for sure that it is the borrowed one because it is the same colouring and leaf fall. It's funny how a 'baby' will spring up every few years. Currently there is a tiny bonsaied one growing in a mortar gap of the brick front fence right under the parent tree.

In the second planting some trees were planted along the south side of the road and one local brought along a motorised post-hole digger which saved much digging by hand. With one of the holes we had difficulty pulling the digger out of the completed hole but eventually with extra grunting and gasping helpers on either side of the lifting handles it was wrenched out of the hole. On peering into the muddy depths what did we find was the culprit? A thickish but luckily unbroken lead coated telephone cable! We decided to keep quiet about it and wait for news of phones not working.

Nothing was ever heard and as of this month (April) our landline which was working ok is no longer working. This is not because of our digger accident but because the phone service providers are now reluctant to maintain them.

Today, Sat. 18th April and Troy Brogan son of Eileen and John (Dec) was the person behind the daffodil planting around the plantation trees. The planting working bee was written up in the Tatong Noticeboard on Facebook under the mystery writer named Tatong Lodge. Troy 'rescued' the daffodil bulbs from possible tip disposal by someone who dug them out of their garden for unknown reasons.

This is a generous gesture from the Brogan family, who once lived in the small settlement near Dodd's Bridge, and is partly in memory of dad/husband John who became a much liked stalwart of the footy netball club. Our hope is that Council does not spray them with their annual weed control measures.

While the planting happened Dave (Bopper) Keen towed the huge branch, which had broken of the Manchurian Pear tree along towards the fireplace. It could eventually make good firewood for campers. Trying to be helpful I tied my towing rope with bowline knotted

loops at each end to loop around from the towball, through a split in the branches and back to the towball. This tree is hardwood and very heavy which is probably why the branch broke off the trunk of the tree. We first cut the big branches away from the very thick base of the broken branch and then his ute pulled one or two of them at a time. Speaking of the bowline knot, which I learned from Scouts, and it is the King of knots because it is non-slip and easy to undo, the marks of a great knot. Mike Larkin



RECIPES BY SUE

**EASY PASTA SAUCE**

5 rashers bacon
 2 whole chicken breasts, chopped
 2 tablespoons tomato paste
 1 medium onion, chopped
 1 cup milk
 teaspoons cornflour mixed with a little water
 Salt & pepper to taste
 1 clove garlic, finely chopped

Method: Brown bacon, onion, garlic & chicken. Remove from pan & put on a plate. In the pan, combine milk, tomato paste, salt & pepper. Thicken with cornflour mixture. Place bacon, onion, & chicken in pan with sauce. Cook for 5 minutes. Pour over cooked pasta of your choice.

SPICY ROAST LAMB

1kg leg lamb
 1 clove garlic
 1 teaspoon ground ginger
 1 teaspoon mustard
 1 cup strong coffee
 2 tablespoons sugar
 2 tablespoons cream
 2 tablespoons port wine
 2 tablespoons flour

Method: Preheat oven to 165°C. Cut small slits in lamb & insert garlic. Mix together ginger & mustard & rub into lamb. Roast for 1 hour. Combine coffee, cream & port. Pour over lamb & cook for a further 1 1/2 put in fractions hours, basting occasionally. Add flour to meat & stir until gravy thickens. Serve with small baked potatoes, whole small onions baked & green beans. Serves 6

MOROCCAN LAMB STEW

1 onion, diced
 2 cloves garlic, finely chopped
 Red chillies to taste or red capsicum, chopped
 3 ripe tomatoes, cut into quarters
 200g fresh dates or pitted from supermarket
 2 tablespoons olive oil
 1 kg diced lamb, Rump or a backstrap
 6 cardamon ponds or 1 teaspoon ground
 6cm cinnamon stick
 100g dried apricots

Method: Heat oil in a large saucepan. Sauté onion, garlic & chillies until onion is soft. Add meat & cook over high heat until well browned. Add remaining ingredients, cover & simmer for 1 hour or until tender. Serve on a bed of couscous. Serves 6.

NO FAIL CHEESECAKE

2½ cups plain sweet biscuits, crumbed
 75g butter
 500g cream cheese
 1 can condensed milk
 1/3 put in fractions cup

Method: Combine biscuits & melted butter, mix well, press into base of tin with a removable base, then refrigerate. Beat cream cheese until smooth, add condensed milk & lemon juice, mix well & pour over base. Refrigerate. Before serving remove from tin & decorate with fresh fruit.

APPLE CRUMBLE

Base:	Topping:
125g margarine	1 egg
½ cup sugar	½ cup sugar
1 egg	1 cup coconut
¾ cup SR flour	Cinnamon or
Stewed or canned apples	nutmeg

Method: For base, mix ingredients well & spread in a greased slab tin or pie dish. Spread the apples on top. For topping, beat egg, sugar & coconut & spread on top the apple. Sprinkle with cinnamon or nutmeg. Bake in moderate oven for about 30 minutes. Serve as a dessert or leave to cool the slice.



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Miscellaneous Announcements

The next Girls Shed will be from Friday 15th May at the Tatong Memorial Hall.

The next Tatong Dinner will be on Wednesday 13th May at 6.30pm at The Tatong Tavern.

The next Whitegate Dinner will be on Wednesday 6th May at the Tatong Tavern

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MOLYULLAH RECREATION RESERVE AND PUBLIC HALL

Notice is given of a
PUBLIC MEETING

To be held at the Molyullah Hall on April 29th 2026 commencing at 7:15 pm.

The purpose of the meeting is to nominate no less than three (3) or no more than nine (9) persons as the Committee of Management for the Molyullah Recreation Reserve and Public Hall for a term of three years.

The current committee's term will expire on 16th May, 2026. All positions will be declared open and nominations will be accepted prior to or on the night.

Nominations from women, Aboriginal people, people with disabilities, young people and people from culturally diverse backgrounds are encouraged.

Further information, nomination forms and nominee declaration forms may be obtained by contacting your local Department of Energy, Environment and Climate Action office or at the meeting.

For further enquiries please contact Michele RAMAGE on 0429664202

SWANPOOL AND DISTRICT TABLE TENNIS SEASON ABOUT TO BEGIN

The local table tennis season runs from early May to September, a winter indoor sport and one of the few surviving in small towns these days. If you think that it is too sedate and lacking in challenge you need to watch top players in action as they sweat, leap and smash that little ball at prodigious speeds.

The practice sessions are happening now, on every Wednesday, starting at 7:30pm in the halls of the Tatong Township and the Swanpool footy rooms. Everyone is welcome and especially family groups. This is a great way for a mum or dad to introduce and play with their kids in this top sport. Ideally the children need to be senior primary school age (so that they can see over the net plus other handy attributes.)

The competition begins on the first Wednesday of May so please come to one of the two halls beforehand and find out more details, or ring the following numbers.

Contacts: Shaun Murphy 0429 435 590 and Mike Larkin 0428 273 613

Gawn to Town

Addiction is a terrifying thing. You see the cravings in the eyes of someone trying to give up smoking, or chocolate. Hear the stories of people whose beloved children get hooked. Some feel safe from the likes of opium, cocaine, and weird concoctions direct from the lab. But then... there's fossil fuel. Withdrawal symptoms are racking the country; indeed, the world.

We're all well aware of the climate issue, even those who don't believe it's real, or that human activity caused it. Whispers began over a century ago, of the possible ramifications of burning fossil fuel. But with that stuff, you can drive motor cars; fly aeroplanes; move huge ships across the seas with containers laden with Stuff! (Most of the stuff being made out of petrochemicals).

And then "Drill Baby Drill" Donald Trump, sooled on by his mate Ben, bombs Iran and it's oil refineries, and causes the closure of the major fuel route of the planet.

Fossil fuel is terrible stuff. Using it is destroying our world. But the human race is well and truly addicted. It's not about travel; it's farmers growing our food with fertiliser, using tractors sucking up diesel, so we can eat.

The fertiliser stories seem quite reasonable. About half Australia's urea comes from the Persian Gulf. Urea is produced from natural gas, to make nitrogen fertiliser. Australia does produce natural gas, but sells most of it overseas. A place near Brisbane once made urea, but gave up due to the cost of the natural gas.

And phosphate? We have one of the biggest deposits of phosphate in the world. But we don't synthesise fertiliser, as the gas and electricity cost too much. So we import fertilisers. Persia does rather feature in this exercise.

However did it come to this? Once upon a time, humans walked. Then we harnessed horses and oxen, and grew crops to fuel them. The steam engine happened, and Paddle Steamers hawked our rivers and swallowed lots of trees. Bicycles were fuelled by the rider's dinner, and electric cars briefly showed. Then some smarty invented the internal combustion engine, and the rest is history.

An early cyclopaedia lectures those who plan to use the horseless motor-carriage, to consider their diet. It is the *engine* that now needs the rice-pudding, not the person who sits in it. Who listened? Who wants to give up their rice pudding? aside from Mary Jane. If only technology had stopped at the bicycle, cyclists could have gorged on rice-pudding, and what a quiet place the world would be!

Now, who is going to grow the rice pudding? It requires rice (aeroplanes, tractors, fertiliser, headers & trucks) - and milk (ok, you get the picture). We're hooked.

History repeats itself in odd ways. A few thousand years ago there was a guy called Croesus, who was so wealthy, his name became synonymous with being filthy rich. He decided to invade Persia, that spot known now as Iran.

Before going ahead he consulted the Delphic Oracle. At a temple built around a spring which (it is now suggested) let off hallucinogenic gases, the priestess would make prophecies inspired by divine possession (or hallucinogenic gases.) The Oracle told Croesus that if he attacked Persia, he would destroy a great empire. So he went ahead. His own empire was destroyed, and he was killed. Croesus lost his battle and his life to Cyrus the Great of Persia. Cyrus was known for some tolerance to other peoples and their religions. But it ain't Cyrus in charge of Persia any more.

What next? Stay tuned! And... good luck.

- Andi Stevenson

Swanpool News

As our season of summer sport ends, we are now moving into winter fun, led by our Table Tennis teams! Practice sessions commenced on 8 April at Tatong Hall and Swanpool Oval Club rooms,, and will run till early May, when the season proper will begin. Players new and old are encouraged to support this iconic regional social competition, which has existed for 70 years. For more details, contact Shaun Murphy, 0429 435590, Mike Larkin, 0428273613, or Melissa Mounsey, 0438625588.

Our Oval Pizzeria continues to draw the crowds, with the next Pizza night scheduled for Friday 22 May, from 5.00pm. Takeaway is available, and payment can be made by cash or card, BYO drinks. A completely volunteer run event, all proceeds go towards upkeep of the Oval facilities. All enquiries t Marg, 0438 295 060.

Meanwhile the Cinema has a fabulous new programme, beginning with a special Heritage Festival event on Friday 1st May, 10.00-12.30, which will include a special Morning Tea, a screening of "Lost City of Melbourne" a film highlighting some of the iconic cinemas and heritage buildings that were targeted by Whelan the wrecker, slides capturing the building of the Swanpool Hall by local farmers, and the building of the Nillahcootie Dam, all for just \$5!

Another special matinee scheduled for Friday 15th May at 10.30 am brings Elvis into the building, for a screening of "EPIC: Elvis Presley In Concert", featuring amazing footage of The King in his prime, unearthed by Aussie director Baz Luhrmann when making his earlier film about Elvis. We are also screening this first on our Double Bill for Saturday 16th May at 6.00pm, and Sunday 17th May at 5.00pm, with the fabulous "Song Sung Blue" as the second film, back by popular demand.

We be screening our usual mix of Aussie and International films every weekend through May, no bookings required for any of our May screenings. More details are available on our website, www.swanpoolcinema.com.au, and on our hard copy programmes at the Cinema, the Store, and varius outlets in Benalla and Mansfield. We look forward to welcoming you!

Deb



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White Gate News & Dates



The May White Gate dinner @ the Tavern *may* take place on the 6th day of May, being a Wednesday. The month of May is traditionally a day for dancing around poles and strangling them with ribbons. If follow-up rain doesn't eventuate soon, this *may* be a grand basis for a rain-dance.

Ironically this is a ceremony to welcome Spring. I guess Autumn likes to be welcomed too.

Winter is looming; indeed, it seems to have gate-crashed April. Did it stumble into the wrong month? It has staggered off but *may* leave some hints in May, then lurk waiting for us in June.

At the start of May the sun gets up a few minutes before 7am. By the end of May it is lounging in bed nearly half an hour longer. I suppose it is it's own electric blanket.

We've been cursing the super hot days, and they caused terrible fires. At least they'll be gone for the time being. - Andi Stevenson

This month on the De Fazio Dairy farm things are really cracking on.

Most of the cows have calved, we've had some lovely soaking rain, and the ants are very busy building up the entrance to their homes.

This seems to be a more accurate weather measure than the BOM.

Rooster, the border collie, has been getting some tractor time, looks like he's really enjoying it.

- Linda De Fazio



White Gate Fire Brigade Roster:

Bill Sykes	26 Apr	Leigh Humphries	24 May
Matthew De Fazio	3 May	Noel Hutchens	31 May
Ross Runnalls	10 May	Jason Humphries	7 Jun
David Elford	17 May	Norton Grimwade	14 Jun

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



Halfway through Autumn and the leaves are starting to fall.

Hoyas - popularly known as wax flowers, are very hardy and have large scented pendulous blooms during the warmer months.



Whilst there are many variations available to suit different climatic zones, the most commonly grown is *Hoya carnosa*. These attractive evergreen climbers feature glossy dark green foliage that is variable in shape. Naturally found in Northern parts of Australia, America, Pacific Islands and parts of Asia; they flourish well in tropical and sub-tropical zones. In suitably warm climates wax flowers can be grown

outdoors in a partly shaded position in moist, rich, free-draining soil. Elsewhere they are popular house or patio plants often grown in hanging baskets..

Grow them in bright filtered light in a well-drained potting mix. They do require some sunlight to flower well. Morning sun or dappled shade are ideal positions for flowering. Protect from harsh summer sunlight. Water well in the warmer months and a little less during the winter months.

Flowering from October right through to April. The dainty fragrant blooms are arranged in a star-upon-star configuration, usually white or in pale shades of pink or red, often studded at the centre with a contrasting starry corona. The flowers are produced from peduncles protruding from the same stem junction every year, therefore - *it is important not to cut the flowers off after they finish flowering*. They will drop off on their own.

Also worth noting - is that Hoyas drip a sticky nectar, so choosing an appropriate position is important especially if it is in a hanging basket.

Fertilising Hoyas before their flowering season and during flowering will greatly encourage more blooms.

Feed every month with a liquid organic fertilizer.



Propagating Hoya

Take a cutting from a healthy plant in Spring/Summer. This is the best time to propagate Hoyas as it is their growing season so they will develop roots and grow faster than during winter when they are "sleeping".

The cutting should be around 10 - 15 centimeters long and have at least two leaves (it can have up to 6 leaves)

There are two ways of encouraging the cutting to develop roots.

1. Place it in a glass of water and wait until it develops roots, around 5-10 cm long.
2. Place the cutting in a small pot with propagation mix. (Recipe: 3 parts perlite, 3 parts coco-peat, 1 part vermiculite). These proportions hold water well. The cuttings need to be constantly damp to develop roots.

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

For those who are planning to get some trees into the ground this season I notice that the

The Greta Valley Landcare Group have a very good revegetation Planner on their website

gretalandcare.org.au



It is always a pleasure to hear of the gardening success of the Tattler's readers. Congratulations to Brian for his wonderful crop of Mortgage Lifter Tomatoes this season.

And now something for the coming month

WHAT TO PLANT IN MAY

PLANT SEEDLINGS OF: Broccoli, Broad beans, Cabbage, Garlic, Leek, Radish, Spring and Salad Onions, Japanese Turnip, Swedes Asian Greens and Winter Lettuce.

SOW: Broadbeans, English spinach, Asian brassicas and root crops, spring and salad onions, shallots, chives and green manure crops.

A crop of Green Manure will give soil a boost when it is dug into the soil in the Spring - try Lupins, Vetch, Oats, Wheat or Broad beans.



Happy Gardening Kathy Z

Wordsearch 'You Say Tomato...'

Tomato Heirloom Varieties

B A N A N A L E G S O M T C S
 N U F O L M I T Y N I T K H V
 P E R O N E I B E N V U S O E
 S L A N S R I M I Z B A W Q I
 R P M Z L S B A C L A L E C T
 A P S V O E M E A A K L E P E
 E A H N R I Y C R S L E T O E
 P E O F S H K B A A A R C R W
 W N R H H C E U O T P E A D S
 O I N G H Z U H E U O G S N E
 L P C E N T J L A R N I A O L
 L Y R E B G I B P N Q T D M T
 E R E I E O T Y M M O T Y E T
 Y R T A M O R Y R R E H C L I
 G O Z I E T S A P H S I M A L

AMISH PASTE
 BANANA LEGS
 BIG BERYL
 BISON
 BLACK CHERRY
 BURNLEY BOUNTY
 CHERRY ROMA
 GREEN ZEBRA
 ICE
 LITTLE SWEETIE
 LEMON DROP
 MINI AMISH
 OPALKA
 PERON
 PINEAPPLE
 RAMS HORN
 SATURN
 SWEET CASADY
 TIGERELLA
 TINY TIM
 TOMMY TOE
 YELLOW PEAR

The Tattler welcomes another puzzle from contributor Amanda Greene. Her Word Search theme this month is 'You Say Tomato'



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Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
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	52.8	50.3										103.1

WEATHER IN THE TATONG TOWNSHIP

The total rainfall for March, at 50.3mm, was similar to February's 52.8mm and up until the 15th of April we have had 35.7mm. Let's hope that there is plenty more rain because the deeper soil is not so moist and Hollands Creek is only just flowing at the township bridge.

Mike Larkin

De Fazio Concreting

house slabs

shed slabs

decorative
concrete

Laurie - 0407 099 930

Matt - 0410 514 192

Christian - 0415 422 942

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

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

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