

Gassy Gossip



Shire President: Lachlan M McTaggart decides to hang up his councillor hat for the last time.

- See page 4 for more details -

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Hello Readers

Welcome to another edition of the Gassy Gossip. When you think things are due to slow down a bit we are finding the opposite. We have been busy with a variety of projects both in town and out on the roads.

The two new houses have arrived and have been put in place. They are nearly ready for occupation. The quality of the homes are first class and the staff that are relocating into them are very happy. The easy part in this project was getting the houses on site, things such as getting the electricity connected, water connected, paving, concrete driveways, fencing, landscaping and septs have taken time and large amount of effort from our staff. The biggest hold up could have been the electricity connection, however, thanks to Horizon Power for expediting matters.



The new shade structure over the pavilion playground has been erected. The shade sail is bright red in colour and this has not only provided shade but added life and vitality to the area. We are now waiting on the Department of Sport and Recreation to see if we have been successful in getting a grant to refurbish the existing tennis court.



New leach drains at the pavilion have been installed. Previously, the system relied on small French drains, which generally failed once the system was being used at functions, causing the effluent to back-up. We have installed 50 meters of new leach drains which will be able to cope with demand during peak times.

On the 25th of October 2017 we farewell our Shire President, Mr Lachlan M McTaggart, there will be a function at the Pavilion where the community will be given the opportunity to congratulate Locky on a job well done, or as he would say, 'bloody good job'.

The 25th will be a busy day, as we will welcome three Councillors to the Shire of Upper Gascoyne. On this day, they will be required to make declaration and we will decide on a new President and Vice President. As you may be aware we have three vacancies with five candidates, of the five, two are current Councillors and other three are 1st time candidates. On the 21st of October 2017, voting is completed and we will know who the successful candidates are. From my perspective, regardless of the outcome, I can advise that all of the candidates are very worthy and we look forward to working with whoever may be successful.

A lot of work behind the scenes has been taking place in regards to the new War Memorial. We have identified the construction methodology and the associated costings are all but completed, as soon as I am confident that the project will fit within the budget parameters, I will commence construction.

Work is continuing with our Flood damage works funded under the WANDRRA program. The biggest issue for the contractors and the Shire, is the availability of water that is within close proximity to the works. The Shire are constructing a further 10-12 bores to assist, although this will create a strain on the budget, I am confident that we can afford the extra works. These bores, once established will provide a long term benefit to the Shire as we are always chasing water supplies for our own works.

Work has commenced on reconstruction of Hatch Street with the Gascoyne Junction Town site, this road has the old bitumen removed, reformed and will be re-sealed within the next week.



On a personal level Kim and I just returned from a 10 day break down in Bunbury, it rained for most of time. It was good to catch up with family and friends. My son James, his partner Louise and my granddaughter, Hannah, have moved up to Gascoyne Junction, to stay with us for a while. Hannah is only 9 months old and is an absolute delight, but the teething issues brings back memories not so pleasant.

As always, I can be contacted at the office, at home or by telephone at any time. I trust you all have a great October / November and I look forward to our next edition where I can once again advice on the goings on with your Shire.

Regards

John McCleary JP

CHIEF EXECUTIVE OFFICER

End of an Era

In April 1946 the McTaggart family purchased Bidgemia Pastoral Station. Two brothers, Donald and Lachlan Senior took up the positions of Manager and Overseer. Lachlan Senior then took over the station in 1951.

In 1977 Locky took over management of the station and in 1978 Locky and his wife Jane purchased Bidgemia. They had three children Alexandra, Anna and Hamish who now with this wife Jodie manage the station.

Lachlan Murray McTaggart was elected as a councillor for the Shire of Upper Gascoyne in 1978 and then elected as Deputy President in 1990 which he served as until 2015. He was then nominated as Shire President which he has served until today.

In 2008 Locky was made a Freeman of the shire for his commitment to the community of Upper Gascoyne. He has also been a long serving Justice of the Peace.

Over the years of service to the community of Upper Gascoyne Locky has been heavily involved in various organisations such as Regional Road Group, WA Pastoralists Association, Junction Race Club and many more.

During Locky's time as a councillor at the shire he has seen many changes in the area, both good and bad. He has seen the area grow dramatically in tourism, big improvement in the shires road network, the development and construction of the new tourist precinct and the Killili Bridge joining both sides of the town of Gascoyne Junction together. He also observed and suffered in the devastation of the 2010 floods.

So now as Locky hangs up his councillor hat for the last time we wish him all the best in his well-earned retirement and say thanks for all of your service to the community of Upper Gascoyne.



Back Row from Left to right: Cr Hamish McTaggart, Cr Greg Watters, Cr Ross Collins, Cr Jim Caunt,
Front Row: Cr Alys McKeough, Shire President: Lachlan McTaggart, CEO: John McCleary and Deputy President:
Don Hammarquist.



WALGA Local Government Week Awards: Cr Ross Collins, Shire President Locky McTaggart, President of
WALGA Cr Lynne Craigie, Deputy President Don Hammarquist and Cr David Robinson.



Locky at the Opening of the Gascoyne Junction Community Resource Centre.



Locky speaking at the opening of the New Killilli Bridge.



Shire Christmas Party 2017

REGISTRATION FOR CHILDREN'S CHRISTMAS PRESENTS

This year the Shire will be subsidising the Christmas gifts for the children within the shire. Parents will be asked to pay \$15.00 per child instead of the normal \$25.00.

Visitors from outside the shire and their children are very welcome to attend, however they will need to register their children at the CRC and pay \$25.00 per child for a gift to be supplied.

Please contact Robyn at the CRC with each child's name, age and gender and pay the money for your children to be registered for a Christmas gift, from Santa by the 30th November 2017.



MURDOCH UNIVERSITY STERILISATION PROGRAM

Veterinary students from Murdoch University under the guidance of Senior Veterinarian Nicole Laing will be travelling to Gascoyne Junction to perform pet checks, sterilisations and vaccinations. Micro chipping will also be available.

DATE: Monday 23 October, 2017

VENUE: The Pavilion

TIME: From 7:30am



Sterilisation and pet checks are FREE
Vaccinations \$35
Micro chipping \$55

Murdoch students will carry out sterilisation and pet checks for **cats and dogs free of charge** to residents of Gascoyne Junction and pastoral area. Registrations are to be paid for by the owner prior to surgery and a registration tag will be issued.

Please contact the Shire by 22 October 2017 or on the day to register your interest in having your pet sterilised and micro chipped.

There are limited sterilisation opportunities available.

For further information please call the Shire office on 9943 0988





DOG REGISTRATION REMINDER

State Legislation requires that dogs over three months of age are registered, and owners of unregistered dogs may be issued with infringement notices. Registration Due 31st October 2017.

An application form to register your dog can be obtained by contacting the shire office. You may post this form with the appropriate fee or bring the completed form to the Shire Office with the required fee. Tags will be issued for affixing to the dog's collar. Once registered, renewal notices will be sent annually. You are requested to advise the Shire Office if a registered dog dies or is no longer required to be registered in this Shire. Your dog licence is still valid (until it expires) should you move to another Shire. If registering a dog as sterilised a Certificate of Sterilisation must be produced.

Registration fees	1year	3years	Lifetime
Sterilised			
Standard	\$20.00	\$42.50	\$100
Pensioner concession	\$10.00	\$21.25	\$50
Unsterilized			
Standard	\$50.00	\$120.00	\$250
Pensioner concession	\$.25.00	\$60.00	\$125



Melbourne Cup Luncheon

Tuesday November 7th

Come watch the race at the Community Resource Centre,
from 11.00am onwards

get in early to purchase your \$2.00, \$5.00 or \$10.00 race sweeps.

Race starts at 12.pm sharp.

then enjoy a delicious lunch at Council Chambers.

Free complementary glass of champagne. BYO favourite wine, beer or spirits.

Prizes for the best hat and best dressed person, for both ladies and gentlemen.

TICKETS ON SALE NOW! \$25.00 PER HEAD

Please contact Robyn or Kim for further information on: 99430988



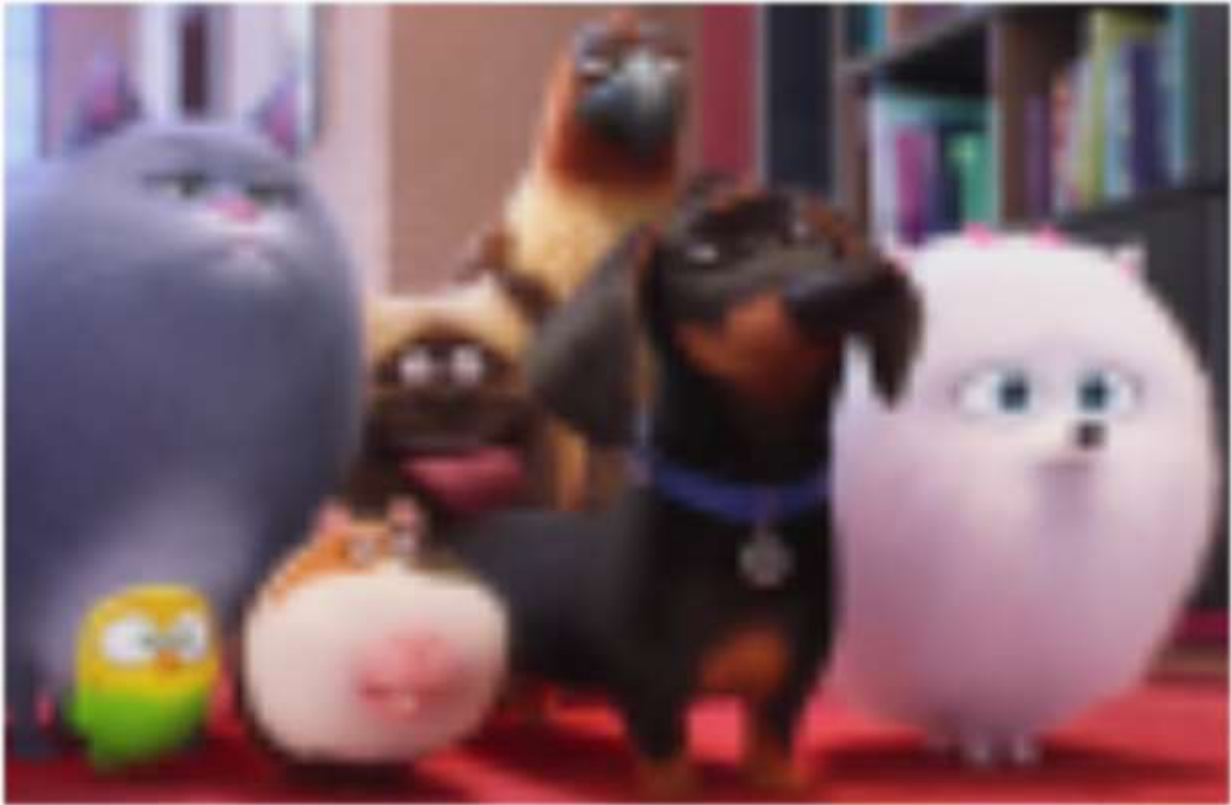
Pictures in the park

The Secret life of Pets

Friday November 17th at 6.30pm.

Free sausage sizzle and popcorn, prior to the screening, which will commence at dusk.

Please bring a chair and blanket down to the Gascoyne Junction Pavilion, for this free family event.



For more information please contact Robyn or Kim at the Gascoyne Junction Community Resource Centre on 99430988. Or email crcso@uppergascoyne.wa.gov.au BYO drinks. All children must be accompanied by a responsible adult, as the shire will not take responsibility.



Welcome back to term 4 at Gascoyne Junction Remote Community School. What a great way to begin the term with the annual Pink Stumps Day fundraiser for the McGrath Foundation.

Thank you to all sponsors who donated to assist this cause including Woolworths Carnarvon, Shire of the Upper Gascoyne, Toyworld Carnarvon, Kingsford Bakery, **Carnarvon IGA, Barry Evans, Nella's Preserves, Carnarvon Moto Group, Pharmacy 777, Junction Tourist park and Road Roadhouse, Water Corporation.**

Many thanks to Blanche Walker, Peter Polakiewicz, Deb Betham, Jodie Gibson and Jennifer Raymond for their tireless assistance to get the show off the ground.

Stay tuned for the tally of the funds and the official result of the big match. There is a bit of controversy as to whether that Team Kempton magic has won the coveted prize three years running or, if in fact, it was the opposition who took the prize. Find out in our full spread later in the week.

Regards
Chris Polakiewicz
PRINCIPAL



Government of Western Australia
WA Country Health Service

Get on **Track!**

Join us on the journey to a healthier happier you, just in time for the holidays!

Join a team, or create your own, and compete against others in the **Community Get on Track Challenge!**

Race others along a virtual track, earning distance by eating fruit and veg, and being active!

It's a fun and social way to improve your health and it's **totally FREE!**

Joining up also puts you in the running for some great prizes!
Challenge starts MONDAY OCTOBER 30!

Follow this link to join the challenge today!

<http://getontrackchallenge.com.au/Invite/GP-bQrWwAJq1ki6u8wJJiYZoA>





GASCOYNE JUNCTION CRAFT GROUP

Our October workshop was a mosaic workshop with people having the option of doing a table or a birdbath. We had 9 ladies attend which was a great turnout. There were some fabulous creations as you can see.

We plan a mosaic workshop every year so if there is something you'd like to mosaic, please send us your ideas!

Christmas Craft is our final weekend for the year. Please see the flyer for more details.

As always we welcome everyone to come along to our workshops. No experience necessary!

If you'd like more information please contact Rachael on 9943 0552 or email junctioncraft@gmail.com



Christmas Craft

25th and 26th November 2017

Christmas Food – please bring 2 dishes each to share:

• **Salads** • **Sweets** • **Smokos** • **Nibbles** •

Craft will provide a turkey for a traditional dinner and ham for lunch

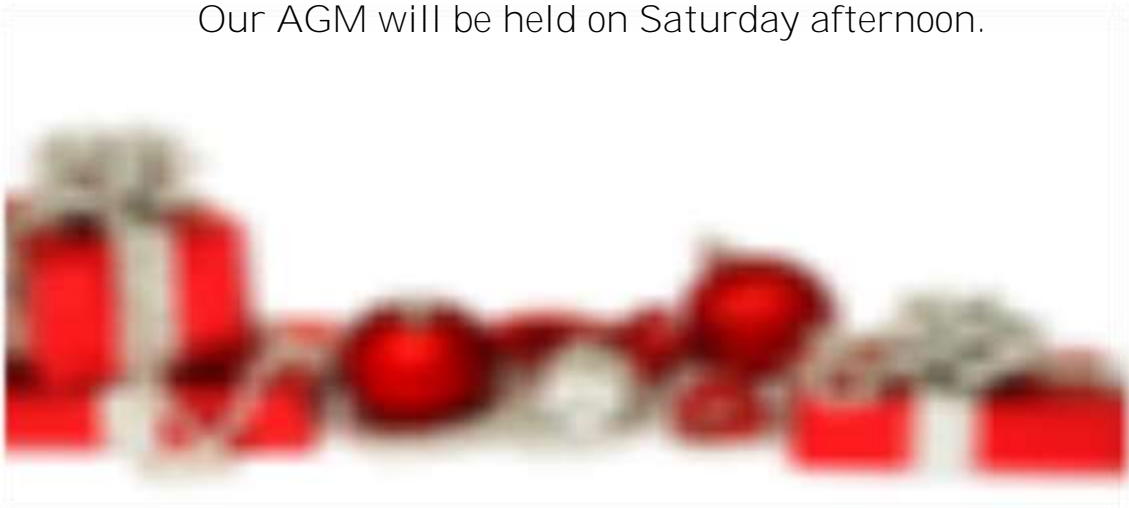
Secret Santa: Please bring a craft themed gift up
to the value of \$25



Please RSVP to Rachael Funnell (Secretary) junctioncraft@gmail.com or 9943 0552

We have several small craft projects planned for the weekend so please confirm your attendance so that we can order materials

Our AGM will be held on Saturday afternoon.





5 September 2017

Pastoral Lands Board

plb@plb.wa.gov.au

Open letter to the Members of the Pastoral Lands Board

RANGELAND CARBON FARMING

I wish to respond to your reply (23 March 2017) to the Gascoyne Catchments Group (GCG) letter of 26 October 2016 on rangeland carbon farming. In our earlier letter, the GCG outlined the potential benefits of rangeland carbon farming to the pastoral industry, and the State, and asked that the Pastoral Lands Board (PLB) adopt policies and take actions to support the development of a carbon farming industry in the WA rangelands.

Based on your response, we need to reiterate that there is currently *no* accepted methodology for carbon sequestration in the rangelands to quantify improved carbon stocks via changed grazing management. The carbon farming method for grazing management currently in place explicitly says it is *not* suitable for rangelands.

Changes in management need to be coupled with economic incentives to drive improvements in rangeland condition. Numerous government, and non-government, carbon studies and reports released to date show that there could be enormous benefits to the pastoral industry, rangeland communities and the State from rangeland carbon farming.

You stated that the idea of rangeland carbon farming is 'not shared by all in industry'. This may be the case, but there are some regions – especially in the southern rangelands – and some pastoral enterprises – especially small family businesses – that are eager for new opportunities. There is an opportunity for the PLB to take a leadership position to encourage and support the development of a methodology suitable for the rangelands and appropriate policy changes to allow pastoralists who chose to participate in a carbon market to be able to do so.

Furthermore, supporting carbon farming would help the PLB achieve effective action on many of its statutory roles, including: ensure pastoral leases are managed on an ecologically sustainable basis; develop policies to prevent the degradation of rangelands; develop policies to rehabilitate degraded or eroded rangelands and to restore their pastoral potential; and, conduct or commission research into any matters that it considers are relevant to the pastoral industry.

We encourage the PLB to be proactive in this issue to ensure our industry can capture the considerable opportunities for improving the economic, environmental and social position of the rangelands. We are ready to work with you in this endeavour.

Regards,

Sean D’Arcy

Chairman

Email via: eo@gascoynecatchments.com.au

How out of touch is the Pastoral Lands Board?

Late last year the Gascoyne Catchments Group (GCG) sent a letter to the Pastoral Lands Board (PLB) asking that they support carbon farming on pastoral leases. The reply received from the Board was disappointing.

In a response that reads like a prime example of bureaucratic double-speak, seemingly offering solutions whilst none exist, the PLB has **effectively dismissed GCG's request that the Board investigate and develop options for carbon farming on pastoral leases. (I have attached the PLB letter and the GCG's response.)**

Carbon farming represents an additional source income, which pastoralists in other states are able to access, which can boost productivity, help restore degraded lands, and diversify the rangeland economy.

We already know that a conservative figure for carbon sequestration in the WA rangelands is 5 Gigatonnes (**Giga is 9 zeros**). **Times that by the Federal Government's Emissions Reduction Fund current value of carbon, about \$12/tonne, to equal a potential \$60 billion industry.** Also, given the fact that most of the world is signed up to the **Paris climate deal, it can safely be assumed that for carbon pricing, the only way is up. The nation's first Emissions Trading Scheme (ETS) priced carbon at over \$20/tonne (\$25.40 at the end of it) and various sources have quoted predictions of up to \$60/tonne.** That would make the potential value of rangeland carbon \$300 billion.

Even without a carbon trading scheme within Australia, internationally there is mounting massive demand for carbon credits that WA rangelands could profit from. Such demand is coming from countries and states with their own emissions trading schemes. Much demand will come from California and other states of the US (in defiance of **Trump's politics**). **Even China will soon have an ETS. More demand will coming from schemes such as the** Carbon Offsetting and Reduction Scheme for International Aviation (CORSA). From 2020 this deal will limit greenhouse gases from international aviation by offsetting increases in airline carbon dioxide with credits.

It is hard to believe that an industry with the potential value indicated here can be so easily dismissed. Anyone who has done any sort of research into carbon farming is aware of the evidence that well managed grazing increases carbon sequestration, so it cannot be argued that carbon farming should be separate to pastoralism, they are mutually additive activities.

To add to the disbelief is the fact that a rangeland carbon industry would allow the PLB to actually meet several of **its statutory roles, as opposed to continuing to effectively ignore them. In summary, the PLB's response demonstrates:**

- 1) incompetence in understanding the carbon environment for rangelands;
- 2) incompetence in comprehending the thrust of the initial Gascoyne Catchments Group letter; and,
- 3) a distinct lack of intension of showing any leadership in relation to WA rangelands future management.

In short, the response from Pastoral Lands Board is pathetic. It seems the PLB is happy to maintain a do-nothing approach. We should expect much more from the PLB.

Jason Hastie

Pingandy Station



Mr Sean D'Arcy
Chairman
**Gascoyne Catchments Group
Inc.**
PO Box 111
CARNARVON WA 6701

Dear Mr. D'Arcy

RANGELAND CARBON FARMING

Thank you for your letter dated 26 October 2016 addressed to members of the Pastoral Lands Board (Board) regarding carbon farming in the rangelands. I apologise for the delay in responding.

The Board is supportive of the carbon farming industry expanding further than it already is within the pastoral lease estate and can advise that during 2017 the Department of Lands will develop a land tenure policy to enable carbon farming over Crown land.

In regards to the development of carbon methods, there is already a range of carbon farming methods available through the Australian Government and thus I encourage you to explore these and identify those applicable to your area by looking at this website page: <https://www.environment.gov.au/climate-change/emissions-reduction-fund/methods>

Should Gascoyne Catchments Group members seek to undertake carbon farming projects, the Board encourages contact with the relevant Australian Government agencies to seek their advice as to all the obligations proponents are required to commit to in undertaking carbon projects.

Once a carbon method is chosen, prior to applying to the Clean Energy Regulator to undertake a carbon farming project under the Emissions Reduction Fund or to utilise these carbon methods to access alternative verified Australian and international carbon markets, it is important that pastoral lessees inform themselves of the appropriate land tenure and required **tenure approval processes**.

Not all carbon methods can be related to pastoral lease purposes or are applicable under an LAA pastoral Permit. Thus the Board recommends lessees submit a 'Crown Land Enquiry Form' to the Department of Lands (DoL) so that tenure options can be identified. This form is available from the following website:

<http://www.lands.wa.gov.au/Crown-Land/Pages/Crown-land-enquiry-form.aspx>

Whilst the Board appreciates some in the pastoral industry may like government to play a more intensive role in developing the carbon farming industry over the pastoral lease estate; this stance is not shared by all in the industry. The WA Government is however working with the Australian Government to facilitate the right tenure and regulatory environment to enable carbon farming proponents to undertake such business opportunities in the rangelands estate.

Thank you once again for the Gascoyne Catchment Group's well-considered suggestions.

Should you have any further input or questions, I encourage you to contact the Department of Lands; Manager Pastoral, Mr. Karel Eringa on telephone 6552 4599 or by e-mail karel.eringa@lands.wa.gov.au.

Yours sincerely



Tim Shackleton
Chairperson
Pastoral Lands Board

23 March 2017

Gordon Stephenson House, 140 William Street, Perth Western Australia 6000

PO Box 1143, West Perth Western Australia 6872

Telephone: (08) 6552 4574 Facsimile: (08) 6552 4420 Free call: 1800 735 784 (Country only)

Email: plb@lands.wa.gov.au Website: www.lands.wa.gov.au

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Triple P - Positive Parenting Programs



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- How to promote your child's development
- Practical, effective ways to prevent or manage common child behaviour concerns

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These parenting seminars may boost your skills and increase your **confidence in supporting your child's development.**

Each 2 hour seminar includes a presentation, discussion and question time.

Light refreshment and morning tea provided.

All parents welcome

There is no cost to attend the seminars.
No registration is required.



Parents can attend one, two or all three seminars:

Seminar 1: The Power of Positive Parenting This seminar introduces parents to the five core principles of positive parenting:

1. Ensuring a safe, engaging environment
2. Creating a positive learning environment
3. Using assertive discipline
4. Having realistic expectations
5. Taking care of yourself as a parent

Seminar 2: Raising Confident, Competent Children This seminar highlights the main building blocks for children to be confident and successful at school and beyond.

Seminar 3: Raising Resilient Children

This seminar explores skills for children to manage their emotions. Parents will learn practical ways to help children recognize and accept feelings, express their feelings appropriately, develop coping skills, and deal with upsetting or stressful events.

For more information contact:

Principal Gascoyne Junction Remote Community School,
Chris Polakiewicz

Christine.polakiewicz@education.wa.edu.au

School Psychologist,
Nicole Tiller

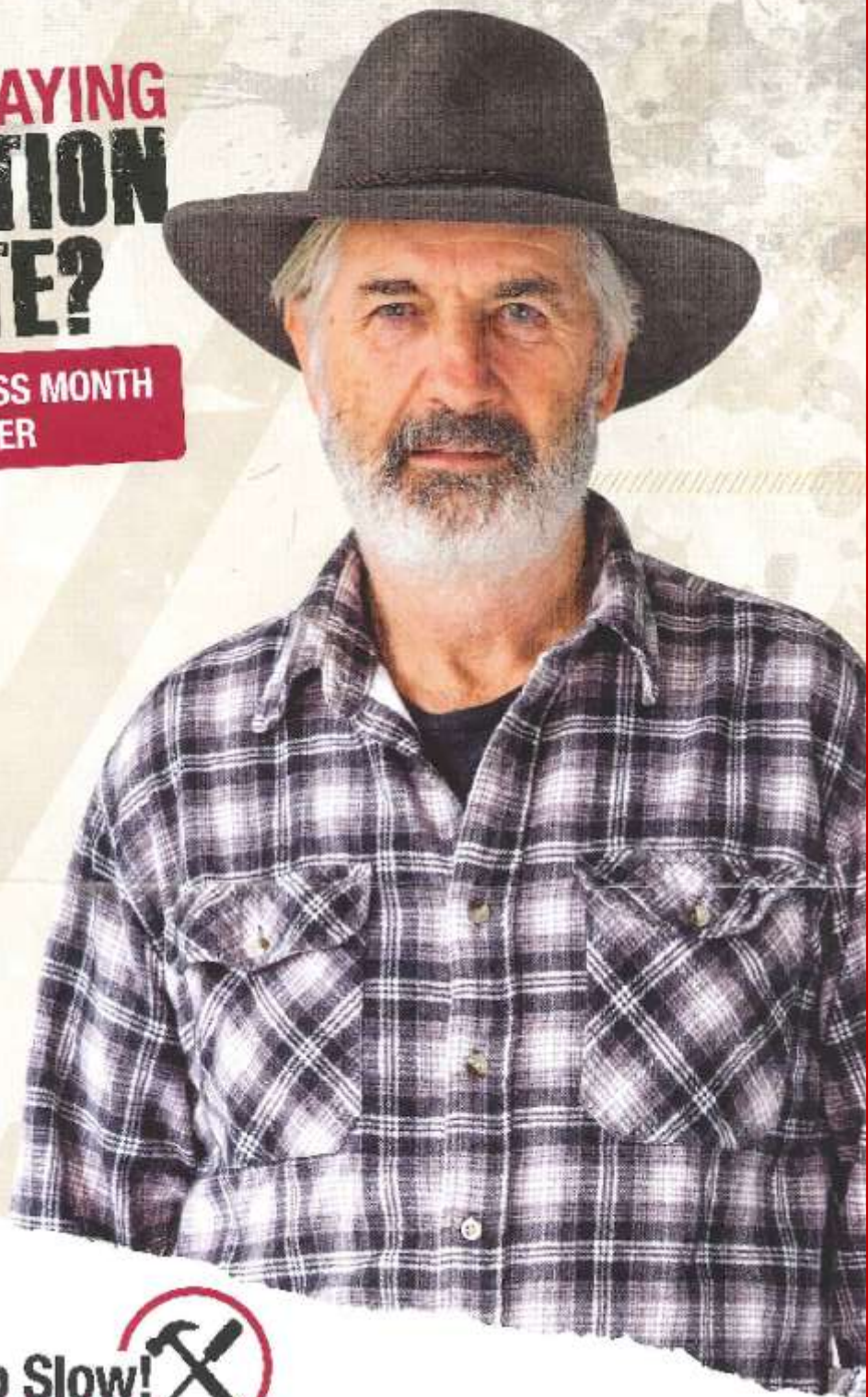
Nicole.tiller@education.wa.edu.au

**Seminar 1: The Power of Positive Parenting
30th October 2017, 11am.**

**Venue: Gascoyne Junction,
Community Resource Centre**

ARE YOU PLAYING RENOVATION ROULETTE?

ASBESTOS AWARENESS MONTH
1-30 NOVEMBER



Renovating? Go Slow!
ASBESTOS IT'S A **NO GO**



ASBESTOS can be in any home built or renovated before 1987. Before you renovate or maintain your home, find out where asbestos could be and how to deal with it safely. Visit asbestosawareness.com.au



ARE YOU PLAYING RENOVATION ROULETTE?



IF YOU FIND ASBESTOS IN OR
AROUND YOUR HOME;

- DON'T CUT IT!**
- DON'T DRILL IT!**
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- DON'T SAND IT!**
- DON'T SAW IT!**
- DON'T SCRAPE IT!**
- DON'T SCRUB IT!**
- DON'T DISMANTLE IT!**
- DON'T TIP IT!**
- DON'T WATERBLAST IT!**
- DON'T DEMOLISH IT!**

AND WHATEVER YOU DO...

DON'T DUMP IT!

Visit asbestosawareness.com.au
and find out what you need to know!

Renovating? Go Slow!
ASBESTOS IT'S A NO GO



ASBESTOS can be in any home built or renovated before 1987. Before you renovate or maintain your home, find out where asbestos could be and how to deal with it safely. Visit asbestosawareness.com.au



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- Sunset wine and food experience.
- Unique truffle experience to see, taste and smell this culinary delicacy.
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Gassified



October

- 8 *Edna Cragan*
- 10 *Peter Hutchinson*
- 13 *Jodie McTaggart*
- 15 *Wendy Hoseason - Smith*
- 17 *Raymond Hoseason - Smith*
- 17 *Oscar Hammarquist*
- 22 *Richard Dowker*
- 24 *Ken Kempton*
- 26 *Melanie Hammarquist*
- 29 *John Raymond*
- 30 *Shiney*
- 30 *Paula Hammarquist*

November

- 4 *Laney McKeough*
- 14 *Dustin Walker*
- 21 *Dot Hammarquist*
- 21 *Tairielle Ryan*



WANTED

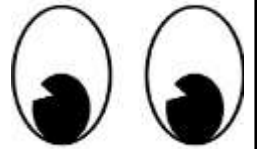
Motorbike frame and swing arm for a
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Phone: Peter
99430531

Keep your eyes open

for the Gascoyne Junction
Remote Community School
Gardener Part-time Permanent

Position to be advertised soon. Will need a
current working with children's check and
police clearance. Paperwork
can be obtained from School
Office.



Got a Birthday coming up? Contact
the Gassy Gossip by email at
crc@uppergascoyne.wa.gov.au

Dinner



Slow Cooker Pot Roast

Ingredients

- 1 cup warm water
- 1 tablespoon beef base
- 1/2 pound sliced fresh mushrooms
- 1 large onion, coarsely chopped
- 3 garlic cloves, minced
- 1 boneless beef chuck roast (3 pounds)
- 1/2 teaspoon pepper
- 1 tablespoon Worcestershire sauce
- 1/4 cup butter, cubed
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt

Directions

- 1. In a 5- or 6-qt. slow cooker, whisk water and beef base; add mushrooms, onion and garlic. Sprinkle roast with pepper; transfer to slow cooker. Drizzle with Worcestershire sauce. Cook, covered, on low 6-8 hours or until meat is tender.
 - 2. Remove roast to a serving platter; tent with foil. Strain cooking juices, reserving vegetables. Skim fat from cooking juices. In a large saucepan, melt butter over medium heat. Stir in flour and salt until smooth; gradually whisk in cooking juices. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Stir in cooked vegetables. Serve with roast.
- Serves 6 .

Dessert



Crepes with sweet orange sauce

Ingredients

1 tub ice-cream to serve

basic crepes

- $\frac{3}{4}$ cup plain flour (120 g)
 - 2 tbsps. icing sugar
 - 1 egg
 - 1 egg yolk
 - 1 cup full-cream milk (250 mls)
- 25 g butter melted plus extra for greasing

Orange Sauce

- 2 oranges
- 2 tbsps. orange-flavoured liqueur
- 50 g unsalted butter chopped
- $\frac{1}{2}$ cup caster sugar (110 g)
- $\frac{2}{3}$ cup orange juice (160 mls)

Method

1. To make crepes, place flour and icing sugar in a large bowl. Make a well in the centre. Add egg and yolk. Gradually whisk in milk until smooth. Whisk in butter.
2. Heat a crepe pan (22cm diameter) over a high heat. Remove pan. Reduce heat to medium. Brush extra butter over base and side of pan. Return pan to heat.
3. Ladle in 2 tbsps. of batter. Swirl pan to coat base. Cook for 30 seconds, or until batter is set and lightly browned underneath. Flip crepe over. Cook for about 10 to 15 seconds. Slide onto a plate. Repeat to make 10 crepes, greasing the pan each time. Stack with baking paper in between. Cover. Keep warm.
4. To make sauce, finely grate rind from both oranges and reserve half. Cut skin and pith from both oranges. Holding oranges over a bowl to catch juice, cut between membranes to remove segments. Add segments to bowl with liqueur.
5. Melt butter in a frying pan. Add sugar, rind and juice. Stir over a low heat until sugar is dissolved. Gently boil for 6 to 7 minutes, or until slightly thickened. Add orange segment mixture. Simmer for 1 minute.
6. Fold crepes into quarters. Drizzle over sauce. Serve with ice-cream and reserved shredded rind.



MINI QUICHE

Ingredients

- 250 g bacon rashers chopped
- 3 eggs
- 1 cup milk
- 1 cup tasty cheese grated
- 3/4 cup dry biscuits crushed
- 1 zucchini grated small
- 1/2 cup spring onions chopped
- 1 pinch salt and pepper *to taste

Method

- Beat eggs and milk, then add other ingredients.
- Pour into greased mini muffin tins.
- Bake at 180C for about 10 minutes or until golden brown.



European Bruschetta

Ingredients

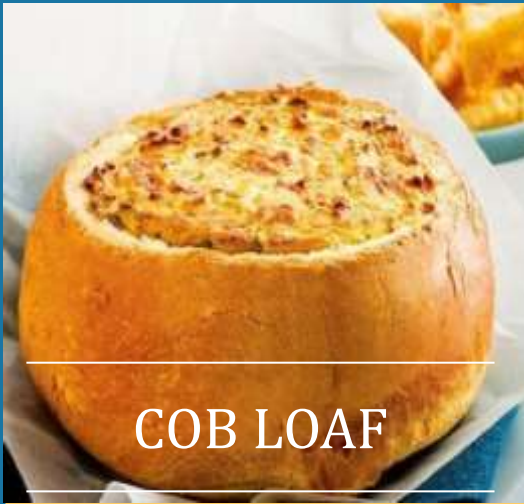
- 1 French bread sliced
- 100 mls olive oil
- 1 tsp crushed garlic
- 1 tsp Italian mixed herbs
- 1 roma tomato chopped
- 1 red onion finely chopped
- 3 tbs parmesan cheese *to taste
- 100 mls barbecue sauce
- 10 mls Worcestershire sauce

Method

- Combine oil and garlic and spread over bread slices.
- Sprinkle lightly with herbs.
- Cook under grill or in sandwich press until golden brown.
- Mix tomato and onion with parmesan cheese. Spoon mixture onto bread slices.
- Combine BBQ and Worcestershire sauce.
- Place in a piping bag and drizzle over serving plate.
- Place bruschetta on plate.

Melbourne Cup Food Ideas





COB LOAF

Ingredients

- 1 cob loaf whole
- 250 g tasty cheese grated
- 300 mls sour cream
- 250 g cream cheese brought to room temperature
- 210 g cream-style canned corn
- 6 spring onion chopped
- 4 bacon rashers
- 1 pinch salt and pepper *to taste

Method

- Preheat oven to 150C.
- Cut out top of bread, scoop the soft bread out being careful not to make any holes in the casing. Set the bread aside.
- Combine remaining ingredients in a bowl and mix well. Place cheese mixture in the bread casing and cook, uncovered, for 1.5-2 hours.
- During the last 10 minutes, place bread pieces on a tray and bake until crisp.
- Serve hot with bread and/or vegetable pieces for dipping.



Mushrooms Stuffed with Italian Sausage

Ingredients

Serves: 10

- 250g Italian pork sausage, casings removed and chopped
- 250g cream cheese, softened
- 250g (10) cup mushrooms, stems removed

Directions
Preheat the griller without the tray.

1. Place mince in a large, deep frying pan. Cook over medium high heat until evenly brown. Drain on paper towel and transfer to a medium bowl.
2. Blend in the cream cheese. Stuff mushroom caps with the sausage mixture.
3. Arrange mushroom caps on the griller tray. Place under preheated griller for 2 to 3 minutes until lightly browned.



Easy Olive Puffs

Directions

Preparation: 20min

Ingredients

Serves: 12

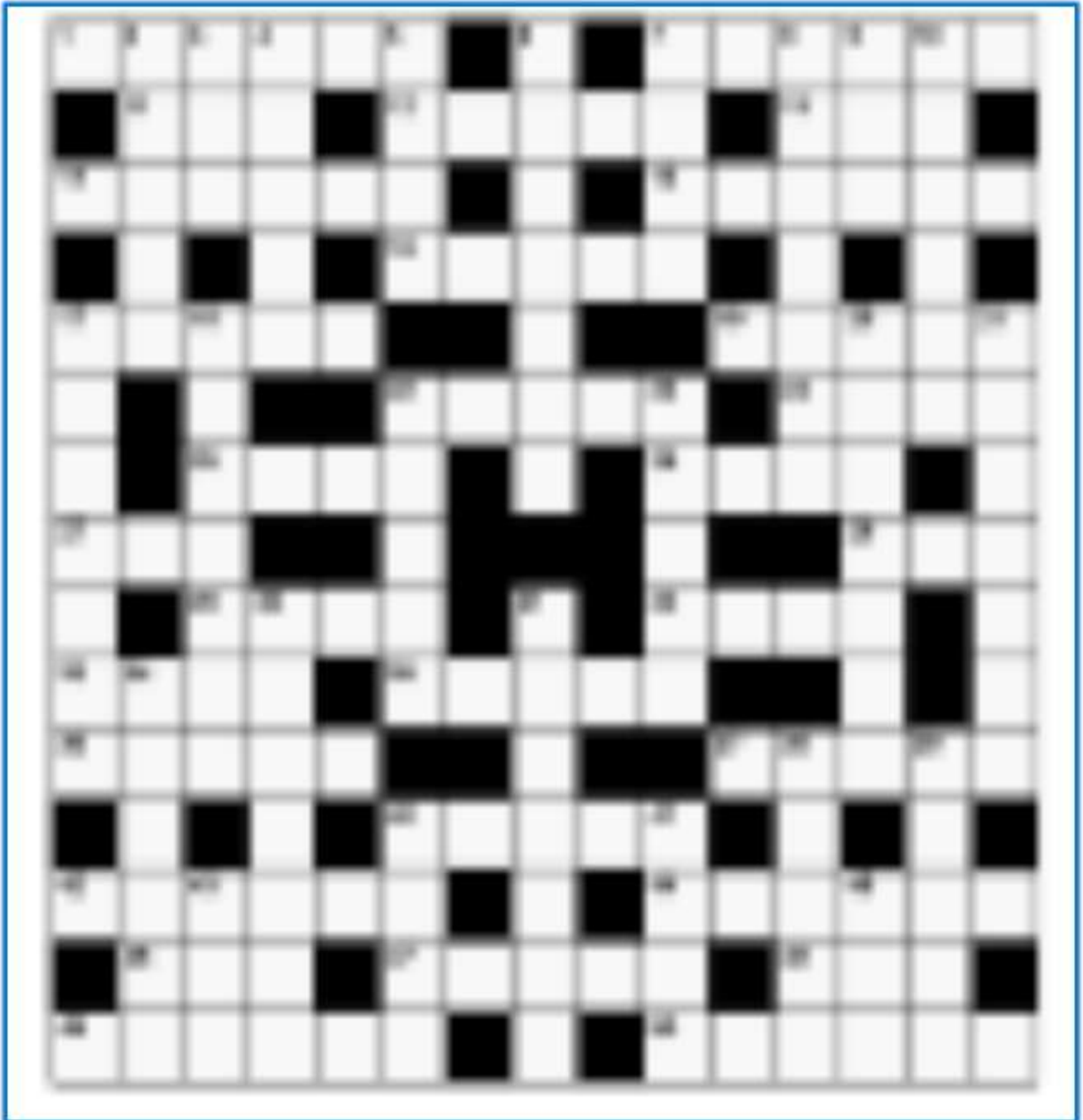
- 24 large green stuffed olives
- 1 packet of frozen puff pastry, thawed

1. Preheat oven to 200 degrees C.
2. Cut pastry into strips about 15cm long and 1cm wide (approximately). Wrap a strip of pastry around each olive. Place on an ungreased baking tray.
3. Bake for 20 minutes, or until golden brown.



Smoko Corner

Crossword



Clues

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Cast a Spell with Devilish Desserts & Sweet Treats!

Gummy Tarantula Cupcakes



Ingredients

Decorate with the following:
Black Icing
Gummy Tarantulas

Directions

1. Bake and frost cupcakes according to the recipe you're using.
2. To create spider webs, create three to four circles with black icing, beginning with a small circle in the centre of the cupcake and moving toward larger circles as you move toward the outer edges. Using a toothpick or a knife, lightly drag the point from the inner circle through the outer circle. Repeat at least 6 times around the cupcake, creating the spider web.
3. Finish by adding a gummy tarantula.



OCTOBER 2017



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
				LANDOR RACES	LANDOR RACES	1 LANDOR RACES	
2 LANDOR RACES	3	4	5	6	7	8	
9	10	11	12	13	14 Pink Stumps Cricket Match & Craft	15 Craft	
16	17	18	19	20	21 Local Government Election Day Postal Vote	22	
23	24	25 Council Meeting & Locky's	26	27	28	29	
30	31	NOTES:					

Upcoming Events

November

7th

Melbourne Cup Luncheon
Shire Chambers

15th

December

Council Meeting
& Community Xmas Party



25th & 26th

Xmas Craft

22nd

Shire Office Shutdown

29th

Council Meeting