

# BWD

NUMBER 13 WINTER 2017  
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Fiona and Bec  
back from trek

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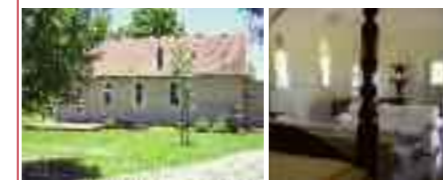
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Brr, it's a bit cold sitting here in the office at the furthest end of the house from the warm fire.

I'm reminded of a story someone once told me about cultural differences. Apparently in some European countries to start a conversation with, "sure is cold today, eh?" is to display a degree of brain damage — it's stating the obvious.

I guess though, "nice day today", is a safer greeting than, "I see we're still on track to destroy the planet's atmosphere from anthropogenic carbon emissions; how are you going?"

Enough of global politics. In the last issue I was lamenting the lack of, at that time still, an advocacy group for Braidwood. I'm pleased to report that the QPRC-inspired and initiated 'Braidwood Connect' is gathering momentum. The last get-together at Yately House was well attended and with a bit of luck will keep it up.

One of the benefits of the amalgamation of Palerang and Queanbeyan councils has been the availability of more staff specialising in areas of local benefit. Economic development and tourism are two that spring to mind.

Having political representation for Braidwood and surrounds is quite a different matter. With only eleven new QPRC councillors to be elected in September to replace the nineteen in the two councils previously, it's inevitable that local representation will be lessened.

The quota of votes for each QPRC council position will be in excess of 2000. That's a tall order in our region where to get half that number requires being loved by nearly everyone. Of course the final couple of positions are quite often filled by candidates with less than a full quota but it will still be difficult.

Political parties and solid community associations will likely fare better than the odd hopeful who 'just wants to have a go'. That is the benefit, or drawback, of 'above the line' voting. Many voters will look for a group, put a 1 in a box, grab a sausage sandwich and head home.

My suggestion is to look closely at the ballot paper and vote at least 1, then 2 then 3, or more is better, for the people you trust to do the job wherever they are on the paper.

Good luck in September.

Paul

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A few years ago the parish was in a financially difficult position and there was a possibility that we might have to amalgamate with another parish. So the bishop put in Gillian first and then I came in to help her — and then I took over.

Now, all of us working in the parish at the moment are volunteers, including me. We are reimbursed for our travel expenses and other expenses, but we're not paid.

What we are doing at the moment is raising up lay people to take on ministries in the parish, things that maybe traditionally people have thought the Rector did. For example, we have a lay person doing funerals and follow-up and I've got two, what we call, chaplains. They look after pastoral care and the hospital and ministry. I help them all when necessary, but they can carry on without me and do.

We've got a very enthusiastic group that look after activities and fundraising. We don't do as much fundraising as we used to. We do a little in order to pay the bills, and we have a future ministry fund to pay, hopefully, for someone in the future to take over the parish — maybe for two or three days a week with all the lay people still carrying on.

---

Financially, the parish is in a really good position at the moment and it's growing.

---

We're doing a lot more outreach into the community. We have a stall at the markets every month doing different things, sometimes selling coffee, sometimes selling cakes, but it's an opportunity for us to talk to people and let them know what we're doing and make that contact, which is very helpful.

We have our book fairs of course, which are now famous all over the district. It's a great wonder where all the books come from, but they do, every time we have it. They just appear from nowhere, thousands of books.

That's also been a really good ministry to the community, as well as the fund raising. It's a very good outreach to the community. We have people helping with the book fair who don't come to us to go to church.

Our house behind the church has become a ministry centre. We have offices here for myself and other



## Des of the Diocese

Des McGuire speaks not from the pulpit, but off the cuff, about his life, Braidwood and St Andrews

people who are doing parish work. We have two rooms if my wife and I need to stay overnight. But we've also used those for emergency accommodation. We have representatives on the board of the Life Centre, so we work very closely with the Centre. We have an

outreach fund, which was started by the dinner we ran last year on depression in the rural communities with Allan Hannaford. We don't give the money to individuals, but we fund projects in the community, mostly through the Life Centre. Where they

identify a need, we can help them with the funds and that's a really good partnership, because the Life Centre was started by the three churches in the first place.

Quite a number of the ladies are involved in their activities week-by-week — Helen Goddard, whose vision it was, is one of our parishioners.

We're setting up a management board for the Anglican hall on Wilson Street because we found that our congregation got so small that we didn't need it.

We can do most of what we want to do. Rather than sell it we decided to offer it to the wider community as a resource, because we know that a lot of people like to use the hall for middle-size functions.

At the moment, the diocese is setting up a board of management, which will run the hall with community help. It's been neglected for many years. Hopefully that will be off the ground within the next couple of months, and we'll be doing it up and offering it to the wider community for functions, as well as having the odd function there ourselves.

A lot of clergy are now working part-time for the Church and part-time for something else. But we still have full-time people going in to full-time clergy — it's the country parishes that are finding it difficult to pay for a full-time person.

We're still ordaining people. Every year we ordain dozens of people, but a lot of them work part-time. Some work full-time. Smaller parishes like this one just simply can't afford it. It's over \$100,000 a year by the time you provide everything that is required for a full-time person. We can't do that.

**BWD: What can be done to address this drift away from religion?**

You've first of all got to show people that God exists and that God isn't responsible for the troubles in the world, as a lot of people think He is; and that God is important to them. When you get them to see that, they can begin to see that the Church has a place in their lives.

---

It's those steps you've got to take so people can see that God is relevant to them.

---

The Church has also got to change — and it is. Our Sunday worship is changing, too. For example, we have 'Church around a dinner' here, which

### SPREADING THE GOSPEL

is very informal. We're finding that those kinds of congregations, in this area particularly, are the congregations that are growing.

We're not abandoning the morning service for those who like it, but doing something for those who don't find that relevant. We've got two generations, really, of people who've had no church experience.

**BWD: How did you come to be in the ministry?**

I've been involved with the church since age eight. When I was eleven, I decided God wanted me in the ministry, but it took me a lot longer than that to do something about it. I was a teacher first, in the public school system, and then at Cranbrook in the private school system.

I have a library degree and I started off in the primary school. I finished up running the school libraries and teaching in the high school.

It was there that the headmaster encouraged me to contemplate going into the ministry full time. He could see that that's what I wanted to do.

Then I went to Saint Marks in Canberra and studied theology. I was accepted by the Diocese for ordination. I served my first curacy in Cooma. I then was responsible for the parish in Chapman, helped to build

the church there, and then I went to Young as archdeacon and rector. I retired from there because I have severe rheumatoid arthritis and it got to the stage where I couldn't work.

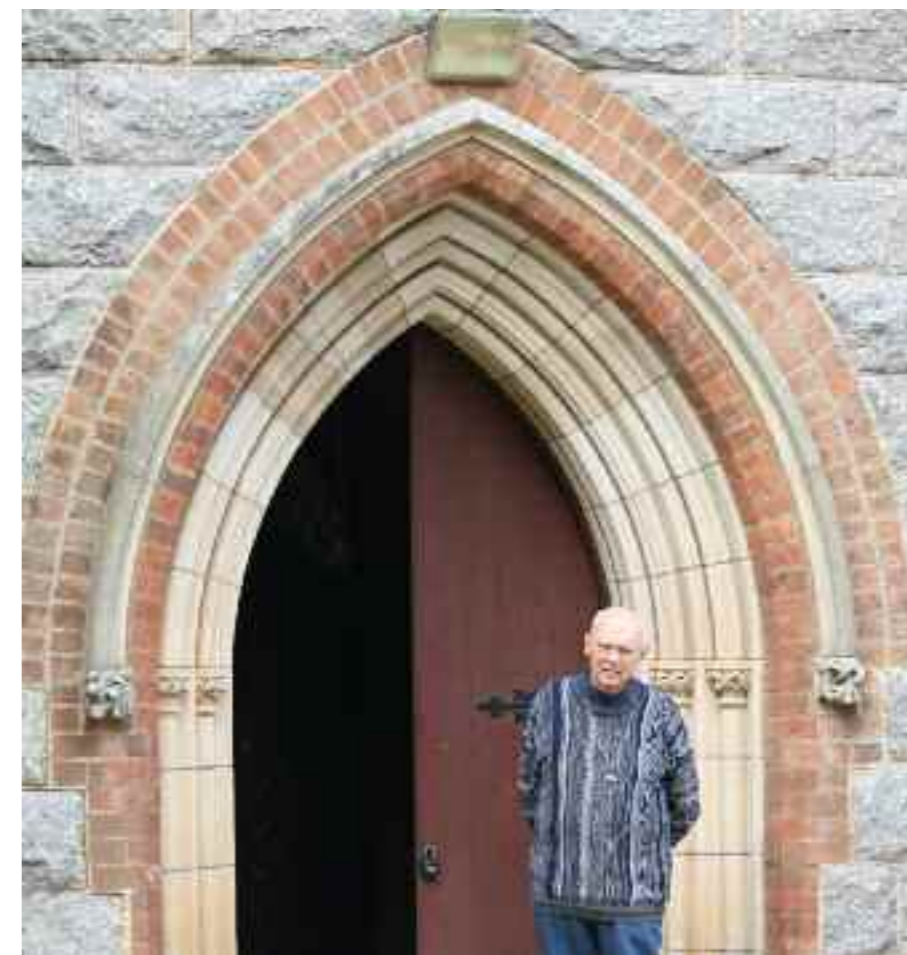
I live at Barnard Estate on the Goulburn Road, so I live in the parish.

**BWD: What are you offering in terms of services at the moment to people?**

We have Holy Communion on Sunday. This service does vary from Sunday to Sunday because there are different ways we can do Communion. One of them is fairly informal, one is sung all the way through like it used to be in the old days — it's varied. There is also one every Wednesday at the church using the old prayer book.

On the second Friday of each month starting at 5pm we have a worship time, a prayer time. We have dinner and discussion. It's the night people come and go — whatever bit they want.

We have another group, a ladies' group that meets every Thursday, and that has a lot of ladies who come to church, and a lot who don't. They all mix together and chat, and people get to realise that we don't all have 'two heads'. It's a good forum and I'm trying to get something started for men in the same way. ■



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ARIA CARROLL AND ASHLEY DUFFUS SHELLING CHESTNUTS AT THE HUGE POPULAR 2016 TRUFFLE CENTRAL.

## Truffles terrific

Kelly Baumann unearthed this story

With a focus on food and science, going back to school has never been so tasty and interesting. The third annual Truffle Central event at Braidwood Central School will be held during the last week of July 2017. All the proceeds from the event will go to Braidwood Central School.

Once again the Central School Gymnasium is the venue for Saturday's truffled food expo and farmers market featuring local produce, kicking off from 8 am.

Amongst others, Braidwood Farmers Market, Garlickious Grown Black Garlic, Tarago Truffles and Wynlen House will be there, showcasing locally grown and manufactured produce.

BCS school students are to produce a range of truffled delicacies available for purchase for breakfast, brunch and lunch on Saturday, with the knowl-

edgeable skills shared by visiting chefs.

There will be lectures on mycology available for visitors. Look to Truffle Central as events unfold.

Around town, local restaurants and cafes will also be participating in the event with truffled meals.

During the week, students will have the opportunity to explore local native truffles with Mycological dignitaries visiting our town.

Black truffles, *Tuber melanosporum*, grown by the Marshall family at Terra Preta Truffles just outside Braidwood, are the inspiration for this event. Truffle Central is the showcase event for this wonderful winter product celebrating this season and its special gifts.

Our region produces excellent quality black truffles. In fact, in 2016 Terra Preta Truffles took out the prestigious Gold Award for 'Champion Australian Fresh Produce - Truffles' and then the coveted overall 'Champion Australian Produce' in the Australian Good Food Awards.

For more information on Truffle Central, contact Braidwood Central School on 4842 2249.





(ABOVE) SANDALWOOD'S SUPPLIERS OF KASHMIR HAND-PAINTED BOXES; (BELOW) A LOCAL DRIVER WITH GOODS OFF TO THE WAREHOUSE FOR SHIPPING DURING THE DIVALI FESTIVAL.



## Postcards from India

Fiona Mutton and Bec Sherriff risk life and limb to bring to Braidwood treasures from India and beyond.

This is their story; Fiona leads off ...

**B**ec and I end up going to India once or twice a year to do a forty-foot container of stock. We travel independently and we source all the products ourselves. At times we're in some very strange places trying to find the right thing for Sandalwood, and it's pretty rough. Out of Jodhpur, for instance, it's a fairly basic rural city and the streets are dirt, the hotels and choice of food are very basic. All these sort of things make it a pretty tough week. Sourcing the right products can be quite difficult. We have a guy who organises all the shipping for us and he says that we're the only two women that he ever sees up there. It's very rare that they would get buyers up that far and when they do get buyers, it's normally men and they'll go to one large factory and just buy everything from the one supplier.

We sometimes have up to sixty suppliers per container, so we're working really closely with the families and small operations which drives the shipping guy nuts because it's much easier if he just has to pick up from

one location. We end up in deserts and in family compounds actually meeting the families that make the product. So it's exciting.

**Bec:** It's exciting, but it's very hard work so it's not at all glamorous.

**Fiona:** We did do a bit of research before we started — kind of.

**Bec:** Yeah. Is that what you call it? We flew into the country. But we knew we were after furniture and the Jodhpur region is very well known for the manufacturing of furniture.

**Fiona:** It's a big trading post for lots of old pieces so that was an attraction for us as well. There are a lot of reclaim yards up there that we've done a fair bit of business with. We climb over piles of what anybody else might see as rubbish. We might climb over a mound of water pots because we've spotted something over the back. The guy that owns the yard mightn't be very happy but we come home with some beautiful things. But it's pretty rough and ready up there and we're really the only two women that do

business out of there. We've stayed in some pretty ordinary places and we've eaten a lot of curry.

Because that's all there is. There's no international-standard accommodation. We stay in a local hotel with local people and eat the local food with the locals and then roar around the city in a tuk tuk because that's the easiest way to get around.

**Bec:** Yeah. But we don't stay in a backpackers.

Those days are over, with bed mites and no running water and all that stuff. We don't do that.

**Fiona:** Yeah, we stay in small, family-run establishments with half a dozen rooms, ten rooms, that sort of thing.

It's a very long, laborious process to do business in India. There's a protocol and an etiquette that I still don't understand. You can never seal a deal in a day. Even though you choose that piece of furniture, that piece of furniture and we'd like this and that, it still would require a follow-up visit at least once.

**Bec:** At least.

**Fiona:** If not two follow-ups to finalise the deal. And it's done over a cup of chai, and lots of talking about everything — except the product that you want to buy — and the price is always the last thing that's discussed. So for me, I find that quite difficult because we're on a really tight timeframe, and we've got a shipping container to fill.

For instance, on our last trip we were dragged through this terrible dusty,



(LEFT) FUN ON A CAMEL IN THE RAJASTHANI DESERT OR AS FIONA PUT IT, "THE MOST UNCOMFORTABLE HOUR OF MY LIFE"; (ABOVE) THE CLOCKTOWER MARKET IN JODHPUR; (BELOW) CLOWNING AT A BUYERS' RECLAIM YARD IN BASNI, JODHPUR.

dusty warehouse, that wouldn't have seen anybody I reckon for 20 years.

**Bec:** Boiling hot.

**Fiona:** And he wouldn't have had a customer for 20 years. The stuff was inches deep in dust and I got really annoyed. But he turned out to be the loveliest man. We bought nothing.

**Bec:** But he bought lunch for us. He had it delivered to the warehouse, so we thought we we're just gonna go okay, let's sign this, let's give him our \$200 and run away, and if we never see anything for it, it doesn't even matter.

You cannot believe the red tape in India. It is random — it's like merry-go-rounds.

**Fiona:** Nothing is ever very well explained, so it takes a long time to actually understand why they can't do something. There's often no obvious reason. They just can't — it's just no. I think the shortest stay we had this last trip was fifteen hours. So they're really long days and it's a very tiring business. There's a lot of to-ing and fro-ing and that all takes time. So on top of a ten-hour business interaction, you've then got maybe three or four hours of travel and so they're big days.

In Old Delhi there's chaos, very narrow streets and the only way in is on a rickshaw or by foot. The streets are so narrow that you could be in the rickshaw and touch each side of the street, and it is teeming with humanity. Absolutely heaving with people.

**Bec:** They would never think, "Well, we just won't have rickshaws down these lane ways," because basically you get in a rickshaw and you don't move.

**Fiona:** Yeah, you're in a rickshaw jam.

**Bec:** Everyone just still goes in in their rickshaw, and will sit in their rickshaw, but I think that it's part of keeping the economy going as well.

**Fiona:** Yes, it's employing people.

**Bec:** There's not many places where the rickshaw men can work anymore, because everyone's either in motorised tuk tuks or cars.

**Fiona:** India is a very energetic place though. It's an exciting place to be, because there's always something happening, and the people are friendly. On the whole, I think they have a great generosity of spirit.

**Bec:** I'm still amazed, always blown away by that kind of energy that all seem to have, especially the poorer, the workers and everyone.

**Fiona:** It's a cliché, but they would give you the shirt off their back. Wouldn't they?

**Bec:** Yeah.



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**Fiona:** We've met some great people on the way, and forged some really good long-term relationships and not just with suppliers. We've got a beautiful tuk-tuk driver in Jaipur who we now have as a friend.

**Bec:** We always catch up with him when we're there. Even though we don't do a lot of business in Jaipur anymore, we always go there so that we can see him. He was our first contact — the tuk-tuk driver that picked us up from the train station in Jaipur.

He's just stuck by us all the way, and we're always in contact with him even when we're back here in Braidwood. We go around and see his family and all his kids. Sixteen people live in their compound.

We had an amazing experience the last trip over. In Jaipur, we buy these rubies and sapphires, so we do some work with Muslim gem traders.

One of the guys from the gem shop said, "We've got this great contact, I'll give you his card, he's down in Delhi. I'll ring him and tell him that you're coming." Then on the way out he gave Fiona these two enormous turquoise stones.

**Fiona:** Rocks.

**Bec:** He said, "Can you give these to Muhammad? They're very valuable. Be careful with them."

We look up this address, and it's in Delhi, at a market that we kind of knew but hadn't been to. We knew nothing about it really, but along with another friend who was travelling with us, the three of us jumped in a tuk-tuk. We gave the driver the card, and he's looking at it going, "Okay."

But when we get to the main gate of this market, we discover it's the largest mosque, not just in India, but maybe in the world outside of Mecca.



(LEFT) A RECLAIM YARD IN JODHPUR; (ABOVE LEFT) SONI AND HER SISTER, ONE OF OUR HANDBAG SUPPLIERS; (ABOVE) RAJAVIA BISHNO AND FRIENDS, RUG AND SOFT FURNISHING SUPPLIERS; (BELOW) MOHAMMED THE ATTAR MAN.

**Fiona:** In minutes we were transported to another world.

**Bec:** The tuk tuk driver, who was obviously a Hindi said, "Sorry, I've just got to drop you off here. I don't know where this street is."

**Fiona:** Like, "Get out".

**Bec:** We jump out, and we're standing there — fortunately we had the man's telephone number, so we rang him. We're looking around, Fiona's on the phone, and I'm saying, "Tell him we're underneath ...". But there's nothing in English that we could see, no landmark or anything.

**Fiona:** It was also a Friday, their holy day, and we were the only women, pretty much.

**Bec:** There were women, but they were fully burkaed.

**Fiona:** All the men were in their white traditional dress — all the kids were in their white traditional dress. We were like shags on a rock.

**Bec:** It would've been nice if the gemstone man had told us because we would've dressed appropriately. We're always in long pants and long sleeves and quite often we have a scarf, but we didn't that day, because it was boiling hot.

The man said, "I'll find you. I'll find you." He probably knew that we were there before we'd even rung him I think, through the bush telegraph.

We went through all these little dirt paths, like goat tracks, all through these buildings ...

**Fiona:** Up and down stairs ...

**Bec:** ... that were three and four storeys, and up little tracks, over sleeping goats, around another corner, down past a couple of pigs, and then there were all the stalls with their

amazing smells of the attars and the spices and huge bags of saffron.

**Fiona:** It was amazing couple of hours we spent with him. It was a great experience.

**Bec:** We would never have ever gone in there without that contact who wanted his gemstones delivered. Then we discussed as to when we do we bring them out? Do we wait ...

**Fiona:** ... negotiate a price first?

**Bec:** Obviously, he would know that we had them but anyway, halfway through showing us all his wares, he just put his oils down, and said, "I believe you've got something for me."

**Fiona:** Time to bring out the gems. "Yep. Sure do." It was great, and we got some beautiful, beautiful attars for the shop, which was really great.

**Bec:** There was an incredible sense of family there. We were in a shop that was really small but he sat to one side just pulls out piles and piles and piles of ...

**Fiona:** ... incredible strings of all types of gems.

**Bec:** We were asking him about where he lived and he said, "Oh, just come through this door." And we went

through the door and it opened up into a huge courtyard, a four story-high compound — all family. So, cousins, the four brothers, their parents, then all the cousins and everyone that's filtered down from that all live there.

**Fiona:** It's like their own community.

**Bec:** And there's just kids running in and out.

**Fiona:** Everyone's got a job. Like, one of them makes the chapatis, the other's grated a vegetable curry, another one does the goat curry and somebody does the cleaning. Everyone's got a job to keep them busy.

**Bec:** The family, that's a big thing for them, to offer a meal. That's their way of saying "You're in."

We feel good about supporting families. We know who we're buying from and so we know every piece here in Sandalwood and where it's come from.

**Fiona:** That's right. And it's all an adventure really — and a great way to travel while bringing beautiful things to Braidwood.

For our next venture we're off to Cambodia — but that's another story. ■





SONIA BROWN AND CATH HARRISON IN THE BRAIDWOOD LIBRARY.

# Cath Harrison

One of the pioneering Araluen families tells her story and of how the family's connection to the region bore fruit

We had a whole lot of freedom living in Araluen in the seventies. It was great and I have many fond memories of my childhood. We'd go up the mountains, take our lunch with us, not returning until the end of the day. Mum and Dad knew we'd always return safely. We always had plenty of fun exploring the bush.

Up the mountain was a huge Moreton Bay tree and you climb all the way to the top, a magical place with breathtaking views of the Valley. We were always outside; busy climbing trees, trapping rabbits or on the tractor helping to collect wood, tend to animals, crops and other farm jobs. Dad used to kill a beast when it was time to put some steak in the freezer. I always had

poddy lambs and was expected to eat them after I'd fattened them up — I never really liked that, but I knew that was life. My family was pretty much self-sufficient, everything we ate — our meat, our milk, our fruit and vegies all came off the farm. We all learnt how to work and make that connection from the farm to our dinner plate.

My grandmother was amazed that I could hammer a nail at three years old. The fruit used to be put into wooden boxes that I would nail together. It was packed with white paper, a wooden lid and finally I'd stick the labels on the end of the box that said Grown & Packed by Harrison & Sons, Araluen. I remember making the glue, I used to taste test it — it was only flour and water.

## HISTORY

The Araluen School closed at the end of 1972 and in 1973 I started school here in Braidwood. I remember coming up the Araluen Mountain when the road was dirt. The council tarred parts of it in the late 70s - it was a steep and scary drive both up and back down into the Valley. Our school bus was a Holden HQ station wagon. We used to sit in the back on these little wooden planks. I can't believe we did that. I remember it being really smelly and uncomfortable.

I was always a very sporty kid and participated in many inter school and regional team competitions. I loved to run, play netball and softball.

I left school in 1983 and you couldn't see me for dust, although I didn't go far.

I moved to Moruya where I worked for the local newspaper. I was their darkroom person. I worked there for about two years and it was great. I was a bit of a roving reporter/photographer covering local sporting events and entertainment. I used to see all the local live music gigs, and got paid for it.

My work was mainly in the darkroom processing film, no digital, all done in the dark with trays and tanks of chemicals, then print them out and hang them up to dry, I would write up stories and captions and prepare for the next edition. Taking photos has always been a hobby of mine and just recently I have had one of my pictures go through to the finals in the Bureau of Meteorology's annual calendar competition.

I moved to Canberra in 1986 and worked at the new Parliament House when it was under construction. I only went there because my partner worked there as a carpenter and I was keen to

THEY LEARN TO DRIVE EARLY IN THE VALLEY. CATH'S FIRST TRUCK.



try something different. They said that there were jobs there to be had so I used to hang around until they gave me one. With over one thousand men on site it was a rather daunting experience, but over time I was accepted as a member of the team.

I was employed by Canberra Ceramics to finish off the tiling as there were 300-odd bathrooms in that place, the blokes would always leave a real mess. So we'd get in there, detail the rooms, finish them off and fix anything that was broken. I did two years of post-construction there, fixing things, and getting ready for handover.

The men on site were pretty awful to us girls, there were three female tiler/labourers, one carpenter and one electrician. So you could image it was a big thing breaking into a totally male dominated industry. I had to work hard in a very challenging and demanding occupation.

Once Parliament House had been handed over I started working out in the industry and learnt how to tile properly with the guidance of some of the best tilers around. I worked on many large commercial projects in the ACT such as the Park Royal, the Convention Centre and the Quadrant site. Tuggeranong was only just being built then and we tiled streets and streets of houses. I was out on my own by then, contracting my services to developers. I became very content working in the building industry and spent the next 4 years toiling away. I keep my skills up to this day.

In the early 90s I returned to the Valley with a beautiful baby, my son Jacob. Having a child certainly halted my career in the building industry for the time being. I worked the fruit and did a lot of manual farm work back home. I worked for Peter Gillespie at the hardware shop for about a year when it was down where the Boiled Lolly now is.

When Peter's shop closed I went on and worked for Jeremy and was there for an accumulated thirteen years at the IGA. I had the opportunity to go and live in Fremantle in 2010, my partner was working in a gold mine out in the desert so I had a bit of a working holiday and spent some time at the famous Freo Markets working at the Moonlight Photography studio; it was fantastic. I then came back home and wanted to change — and now I'm here at the library, surrounded by books and loving it.

I do a lot of voluntary work in the community. I've been on the Upper Deua Catchment Landcare Executive for twenty-one years. I was one of the

## AND HER STORY



CATH IN KINDY. QUITE A FEW OF THESE CHEERY URCHINS ARE STILL ABOUT. BWD WILL PAY FOR A DINNER FOR TWO AT ZACS FOR THE NEATEST ENTRY THAT IDENTIFIES CATH AND THE MOST NUMBER OF 1973 JUNIOR BRAIDWOODIANS.

founding members. In that time we've re-generated many parts of the Araluen Creek constructing log sills and installing stabilisation structures in the riparian zones where the gold miners just turned it all upside down. I think we've utilised probably about \$400,000 over those years, and being in charge of that sort of money is pretty full-on. You've got to dot your i's and cross your t's and get everything right.

I'm a third generation of Harrison to be a trustee of both the Araluen Recreation Ground and the Araluen Federal Hall. I've found lots of information about what my grandfather and the committee were signing, buying and doing for the Rec Ground in the '40s and '50s. His name was on

many documents. Peter did a lot of community work — he was very passionate about it; like I am, as with my father Charlie. I like seeing things happen — creating positive and worthy community projects and outcomes.

I live on 160 acres in the upper reaches of the Deua River catchment with my partner. We've built a life here and have owned the place for about 30 years. Author Alex Miller owned this property prior to us and he mentions it regularly in his writings. It was special to him, as it is to us.

### The early Harrisons

In the late 1840s the Harrisons walked from Sydney all the way to Araluen. It is thought that Henry, the original

WORKING A CLAIM.





TENT CITIES.

Harrison, was a slave who jumped ship. Apparently, he was a fine long distance runner and an excellent boxer. He was a very well-respected man in Araluen, a hard worker and a gentleman.

The gold rush was just starting when Harrisons first arrived in the Valley there were probably only a dozen or more families here then but that changed abruptly in 1851 when Alexander Waddell discovered gold. By 1854 there were 10,000 or more people in Araluen, including a lot of Chinese — the famous Quong Tart was a prominent Chinese local. He was a pretty good mediator and interpreter and kept the peace on the goldfields. In those days the boxing tent used to visit Araluen. The miners would go to the boxing tent and sort out their indifference and get back out to work the next day — apparently that's the way it worked. There's a paddock called the Fighting Ground out on the Benmanang Range, many disputes were settled there.

I would have loved to have been there then. It would have been amazing being in Araluen in the goldfields. Such an incredible amount of people and action. You can still see where the dredges were situated, remnants of the past era are scattered all over the valley.

My dad always said you knew when

the dredges weren't working because they were the loudest things you've ever heard. He said that there was still one going in 1950 but that was the last dredge ever in Araluen.

Henry Harrison held two large claims in the valley with the hope of finding that mother lode. He bought a place up at Deep Creek at the top of the valley where he started growing beans and other crops. The family used to cart their beans, vegies and whatever they had produced down to Araluen to sell them. My grandfather Peter, (Dad's father), was pretty good at hawking stuff. Peter started experimenting with peaches around 1920 with only a few different varieties and found that, hey, this was going to work, that peaches loved Araluen's hot summers. So he started with an orchard in Deep Creek, which is right up near the bottom of the Bells Creek Falls.

With much hard work and determination they eventually got an orchard going and started selling peaches.

My grandfather would load up an old cart and he'd do a big run. It would take him two or three days.

From Araluen he'd go up to Majors Creek, then onto Braidwood, Bungendore and Goulburn. He took it all in his cart and he never returned with any fruit — ever.

Harrison's fruit was a highly sought after product in Sydney, and still is to this day. They sold to an agent up there when the markets were still situated at Ultimo. The Department of

Agriculture was very impressed with the Harrison's fruit, they couldn't believe how they could grow such good fruit and they used to send people down to Araluen to check it out. It just got bigger and bigger from there. Back in the early days my family used to make good money off their fruit. Dad said it covered everything. Three families lived off the income from the farm.

My brother David and cousin Ken are both still in the fruit business but also run fine beef cattle, sheep and fodder production. My father Charlie is the only one left from that generation with the passing of his brother Keith not so long back.

### The Bridge connection

My maternal great-grandfather was Mr John Gilmore. He was the manager of the Moruya Quarry which supplied the granite to construct the pylons of the Sydney Harbour Bridge. John and wife Mary along with their six children travelled to Australia aboard the SS Ascanius in 1924 - Mary had applied for the job on John's behalf after seeing the position advertised on newspaper that was wrapped around meat she had purchased from the local butcher. Dorman, Long & Company had secured the tender to supply the granite. John was a granite specialist having worked in the industry for many years in Scotland. Creating memorials, bridges, buildings and curling stones all with expertise.

The family settled on the opposite side of the river at the grand homestead of 'Tuff Wood'; it was just a short, but sometimes rough punt ride across the river. John soon got to work with his workforce of two hundred craftsmen and prepared the granite blocks to perfection at the North Heads quarry, Moruya.

Most of the workers lived in Garland Town a small settlement built specifically for the quarry workers.

Once cut and shaped the huge granite blocks were loaded onto a steamer and transported up the coast to Sydney Harbour. John's favourite piece of work was the cenotaph in Sydney; the late Nellie Grieg (my grandmother) used to tell me that he was so proud of his work.

Some years back a journalist from the Canberra Times made a careless quote referring to the pylons as "meaningless masses of masonry", My grandmother was quick to set him straight. If only he knew.

The Araluen cenotaph is also Moruya granite and was donated to the community by my great grandfather. ■

First thing to remember is to park safely — don't take on the traffic on the Kings Highway. Then get the animal off the road to reduce the danger for everybody. If it's definitely deceased, and you usually can tell, flip it over on its back and check for two really obvious things.

A boy wombat is going to look quite different to a girl wombat. The dead giveaway is a pair of testicles between their back legs — they're pretty unmistakable, the size of small eggs. If that's the case, then he's not going to have anybody onboard, and if he's passed away, get him off the road to avoid carrion animals then getting killed. Eagles, magpies, crows and others will often come try and eat road kill. We don't want them hit by another vehicle.

If it's a female, about where the belly button would be, there is a pouch. People talk about the backward facing pouch, but in effect, when you put your hand inside the pouch of a wombat, you've got to go 360 degrees all the way around. There's a pouch that goes all the way up towards the rib cage, but there's also a pouch around the side and down towards the groin. The baby wombat could be anywhere in around there.

Baby wombats can be tiny, the size of your thumbnail, just born, right through to three or four kilos — the size of a small football. To check for a baby, you've got to get your hand in to the pouch and feel around. If it's a bigger baby wombat, you won't get it out.

In that case bring the whole thing to us. If you're unable to do that, you need really sharp scissors or a really, really sharp knife to cut the pouch. You might find the baby has the mother's teat clamped in its mouth. Then you'll need to cut the teat close to the mother.

If it's the size of a short, fat sausage or bigger it is quite saveable. Smaller than that, like a little cocktail sausage,



## Wombattle

Bill Waterhouse wants us to stop and check

we'll just see to it that it dies comfortably rather than freezes to death or gets eaten by a fox or something out in the wilderness. You can bring anything to us.

If you are going to take just the baby, it's got to be kept warm and the best way you can do this is just put it down between your breasts — or for men it's just sort of on the top of their tummy. Get it skin to skin.

Sometimes people will put the baby in

a pouch or a beanie but you are actually isolating it from the warmth. It really needs to be skin to skin or with something that's warm, warm, warm. You need to warm its environment up straight away. It might take a couple of hours and it feels like a piece of wet cement on your chest.

Then they start to scratch and it can be really uncomfortable but you are saving something's life. So it's really quite sweet.



FRED BOWLER PREPARES A LOAD OF HARRISON PEACHES ON THEIR WAY TO SYDNEY.





## GIVE THEM A CHANCE

The most common injury that we find when the animal is still alive is a broken back. But we've had others that have just been clipped on the nose by a car and so they get concussed. Sometimes mouth damage, tooth damage, concussion, broken jaws. So we've had several of those and they can come good. Fractured pelvises, broken legs are very fixable. We've had quite a few broken legs. Broken shoulder successfully repaired. Three breaks, shoulder, upper leg, lower leg and Howard Ralph, the well known wildlife vet, pinned it all right the way through. His name was Bandage and he got released a few months back up on Reidsdale. He wandered off into the bush, happy as Larry.

**W**hen you see an animal lying on or near the road, the first thing to do is please check the animal. Even if you don't check it, ring NARG. You know, like you drive around it and there's a brand, fresh new roadkill, call us.

**Our number is not a secret. It's 4846 1900.**

It's very distressing to find animals left in the middle of the road being ignored by people driving past them. We've found live animals like that, in the middle of the road that other people have obviously driven around and just left there. It was only a caring person that bothered to stop and then contact us.

We get phone calls from all over the country because we've got a presence on the internet. People Google wildlife rescue and they find my mobile number. We've given people advice in South Australia and Western Australia and goodness knows other places.

We bring injured animals into care.

There's little signs all over the place on fences and all that sort of stuff. We're on the preschool calendar. It's not a secret organisation and we're 24 hours a day, unlike Wires. Don't ring Wires. Wires does not operate anywhere near here.

Bring us any animals — we take on all comers. We rescue snakes and reptiles of all sorts. We rescue birds and opossums but what we don't do is take opossums out of people's roofs. We're not pest control people.

But don't forget, opossums injured on the road can have babies on board too. An echidna could possibly have a puggle. Echidnas don't have pouches. They tuck their tummy up and hold the puggle against their tummy with their stomach muscles. They are quite unusual and unique. How anyone runs over an echidna I don't know anyway. But then again, how do they run over turtles or blue tongued lizards?

The pink crosses on road kill are to let people know that it's been checked. I'm one of the pink cross people. There's several of us around now. Several really good people who are out on the roads early will ring us if there's a fresh roadkill so that it can be checked. ■

## FUR, FUR, FUR-EEZING!



## Winter care for cats and dogs

Katie Lyons

**A**s we enter our next Braidwood winter, there are several things that we as pet owners can do to ensure that our pets remain healthy, happy and pain free during the colder months.

One of the easiest things you can do to ensure your pet stays warm in winter is to consider where it sleeps. It is important to ensure that their sleeping area is in a dry place, and that it is up off the cold ground and out of draughts, particularly if they live outside.

You should provide lots of thick warm materials for bedding, which will not only assist with warmth, but will also cushion your pet's joints to help keep them comfortable. Ensure the bedding is made of material that can be washed and dried easily for their hygiene and ease of work for you. If your pet is outside, consider a safe way to warm your pet's bed, such as heat mats (as long as they are not chewers!) or warm (not hot) water bottles.

Continuing your pet's exercise routine is also very important. It can be easy for us to cease exercising in winter due to the decreased day length and the colder weather. Just like us, it is important for dogs in particular to continue their exercise routines which will not only assist with joint and body functioning, but also assist with weight control, reduction of boredom and keep them mentally stimulated. Winter can also be a time of year that animals show arthritic signs and pain. Dogs suffering from arthritis may show a disinterest in walking, jumping, going up or down stairs, playing or interacting with their owners or other pets. An arthritic dog may be slower to move, may even move with a stiff gait, and have difficulty rising. Sometimes owners also notice a change in personality.

Arthritis in cats is often overlooked as owners think that their cat is just not enjoying the cold, or getting old. Cats suffering from arthritis are usually reluctant to play or move, and may sleep more. They are often more reluctant to jump, or may use additional smaller jumps to reach their favourite position, rather than one single jump. Cats in pain may also become cranky both with their owners and with other pets.

Treatment for arthritis is relatively easy and can make a dramatic difference to your pet, allowing them to be more active which will help them maintain fitness and body heat. ■



## 2017 Braidwood Antique & Collectables Fair

On the long weekend  
29th September – 2nd October 2017.

In 2005 the Antique Fair commenced as a fund raising event for the Braidwood Hospital, by the Hospital Committee. As the Hospital Committee members changed, the running of the Fair was taken over by the Braidwood Lions Club as one of their signature yearly events to raise funds to support community needs in the Braidwood area.

The Antique and Collectable stall holders come from far and wide, including the South and North Coast, the Sydney area, Blue Mountains, Canberra, Queanbeyan and Southern Highlands to display and sell interesting and collectable items including furniture, furnishings, linen and lace, porcelain, silver and bric-a-brac from the Victorian, Art Novae, Edwardian, Art Deco and Retro periods.

The Braidwood Lions are delighted to have the valued sponsorship of the Braidwood Community Bank to assist with the Fair. Also valued is the wider Braidwood community coming along to enjoy and participate in the event and donating coins to the fund raising efforts.

### Braidwood Lions Club

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community with  
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to the Secretary:  
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# Backbones to back beat

Violet Wasson's story

So, I'm a naturopath, I qualified in 2004 and I have previously practised as a massage therapist and a naturopath doing nutrition and herbal medicine in a clinic I set up in Sydney.

There, I had a twelve-room clinic and a dozen practitioners, including psychologists and doctors that used to work for me. We had a whole range of things like yoga and acupuncture that we provided in South Sydney. We ran that for ten years and then sold it in 2013.

I've come from a background of working with really brilliant clinicians in chiropractic and dentistry and that's what drove me to get qualifications. I'd gathered a whole lot of knowledge and I couldn't do anything with it because I didn't have the piece of paper. That's what really inspired me to go and learn, seeing these brilliant chiropractors and dentists doing the things they did, using things like nutrition and that really inspired me.

---

I especially like cranial work. I've got a passion for helping people with headaches, jaw issues and migraines.

---

As a massage therapist, that's really where my skill set is. Anything from the neck down, if there's an injury, I tend to refer to a physio or chiro.

I started as a dental assistant way back in 1987 and had the good fortune to work with a guy who set up a couple of dental societies. His aim was to educate other dentists about the way the skull moves and how the teeth affect the relationship with the skull and, in fact, the rest of the body — he was way ahead of his time.

He sent me off to see a chiropractor because I was having some troubles myself with headaches, and then that chiropractor ended up being the International President of the Sacro Occipital Technique Organisation,



which is a particular, very gentle technique in chiropractic.

It's basically working with the occiput, which is the base of the skull, and then the sacrum, which is the base of the spine, between the hips, to make sure that everything is balanced so that the rest of the spine essentially falls into place.

But it's a really gentle technique and it's not what we would normally associate with the cracking of chiropractic

therapy. It's much more subtle, much more gentle and we actually do a lot of cranial work so I've got my skull here, my plastic skull, and you can see there's many, many different sutures throughout the skull, and that's what we work with. We work with these sutures to make sure everything is functioning. Then for the mouth I can put a glove on and work with the sutures in the mouth as well to free things up.

## CRACKING GOOD MUSIC

I'm heading off to London soon to speak at a conference, the International Congress of Naturopathic Medicine. I'm one of the keynote speakers. I also have a chapter in a textbook coming out at the end of this year. I finished writing that in about March or February this year. That was a monumental effort of 37,000 words and hundreds and hundreds of references, it just about killed me. But I'm very excited about that coming out because it's one of the major textbooks to be used at campuses across Australia. It's a bit scary when what you've written is in print and you just hope you got it all right.

### Coming to Braidwood

At the end of 2015 I was passing through Braidwood on a family holiday and just fell in love with it. I just felt at home straight away. After thirty years of living in Sydney I'd had enough of the place.

I grew up in a very small country town similar to Braidwood so it just felt like it fit me like a glove. Yeah, so that was a really positive move.

---

Since I've been in Braidwood the local radio has been a central beacon of my life — I'm just loving it.

---

I've always had a passion for music. In primary school in Chiltern, Victoria, I used to put on school discos and also made mixed tapes for the school bus.

I'd lug my record player and my speakers to school and I'd take my Grease album and I would host school discos in the library at lunchtime.

Now I get to foist my musical tastes upon Braidwood and I'm sure I've potentially divided the community here but I think a lot of the younger people are really enjoying the music I'm playing and I'm getting some good feedback.

But I wouldn't be surprised if some people don't like the sort of music I play. It's a very personal thing, music.

I like everything from country through to independent stuff through to rock. I don't mind a bit of heavy rock. I don't listen to a lot of classical, because I have to listen to a whole bunch of airy-fairy music while I'm doing massage, which is good for the clients. If I had my way, I'd be massaging to The Rubens.

I got into the radio because when I first moved here, Sonja Charles, who owns the beautiful Yately House, invited me over for a gee'n'tee on her verandah to welcome me as a new Braidwoodean and we struck up a friendship.

She was putting on concerts at Yately House and I went along to see Beautifully Mad, and met the notorious Nick and Mick, from the Greenhorns Radio Show. They decided it'd be a great idea to have a health segment on the Greenhorns section. So that's how that all began and we started with the prostate, 'cause they're such boys.

When I started on the radio, I was a guest of Nick and Mick on the Greenhorns and so each week I'd come in I'd do my little segment on a different health topic and from there, the station manager, Gordon Waters, suggested I might be interested in having my own show. I jumped at the opportunity.

I've just enjoy playing the music so much I can't fit any health stuff in because I just want to play the music.

I'm usually on Friday, one until three. It's a great way for me to finish my week. I really look forward to that show. I probably spend a couple hours putting my playlist together and a couple more hours looking for music. Then I tend to



follow a thread so, for example, it's The Rubens I've really discovered in the last few weeks.

Nick, who I do the show with on a Monday night, will often text me at quarter to three which is my girl power hour. I play all the rowdy sort of disco tunes at the end, and he'll text me going, "what is this crap you're playing?" But there's something in there for everyone, I think, mostly.

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## Rosa Tilocca

Born in Calabria in Southern Italy Rosa Tilocca moved to Australia with her family when she was eleven. Rosa has always loved cooking and for several years she and her son Peter ran a very popular Italian restaurant in Huskisson on the South Coast.

Recently, Rosa and Peter opened an authentic Italian Restaurant in the Garanvale Woolshed, just on the edge of Braidwood. While Peter makes traditional Italian pizzas, Rosa produces the most delicious pasta dishes — all homemade with love. You can go there for a sit-down meal or purchase a take-away. Don't forget to try Rosa's traditional tiramisu.

Here 'Mama Rosa' is sharing a couple of her family's favourite recipes of traditional 'peasant food'. Bon Appetit!

## PEPRONATA (Calabrian Dish)

2 onions peeled

2 - 3 capsicum (mixed colours)

1 large or 2 small eggplants

Slice all thinly lengthways

Stir-fry these in olive oil with some garlic. You can add fresh tomato but it's optional.

Meanwhile peel and slice 2-3 large potatoes cut into long strips (as per vegies). Shallow fry the potatoes in olive oil so they are crisp and joined together when you lift them. Drain and add to the stir-fried vegetables. Season with salt and pepper and sprinkle with fresh chopped basil. Enjoy! This is a meal on its own and is ideal for vegans.



MAMA ROSA STIRS THE POT.

## SARDINIAN DISH (Gav's favourite)

When fennel is growing wild (as it does in Braidwood) harvest the hearts of the plants. A big armful when cleaned and prepared makes a large bowlful. Clean, wash thoroughly then dice roughly into 2cm pieces. In a large saucepan of cold water, add the fennel and a handful of salt and bring to the boil. Cook until the fennel is half-cooked — al dente, then add to the pot a 500g packet of tempesta or risoni pasta or couscous. Finish cooking.

Meanwhile in a fry pan with olive oil, stir-fry 2 chopped onions, 2 chopped garlic cloves and a thick piece of smoked pancetta that has been diced.

Strain water from fennel/pasta and add the stir-fried veg/pancetta. Delicio!

**Rosa's tips:** Use wild fennel in your minestrone to add extra flavour. Fennel is wonderful with fish dishes as well.

## The 'Gundillion Ladies'

The Gundillion Ladies are most well-known for their famous, highly sought-after Christmas cakes and puddings. They use traditional old recipes that were handed down from their mothers and grandmothers. However, they also have regular monthly get-togethers for the residents of Gundillion, so they can meet up, foster friendships and enjoy some wonderful home-cooked meals. Here the Ladies share with BWD readers some of their favourite winter recipes.

## Marinated Leg of Lamb

**Ingredients:** One leg of Lamb  
Rosemary  
2 to 3 onions thinly sliced  
1 bay leaf  
Few sprigs parsley  
1 clove of garlic  
Splash of Balsamic Vinegar  
pinch salt and pepper  
Bottle of red wine

**Preparation:** Place the leg of lamb in a large oven bag. Mix all the other ingredients together and pour over the leg of lamb.

Tie the top of the bag and place in a bowl and marinate in the refrigerator for 1 or 2 days during the day turn the bag over so that the leg of lamb marinates evenly.

To cook, take out of the bag and place in a roasting pan and roast at 175degrees basting occasionally with the marinade cook to your liking (18 minutes per 500g for medium cooked). A Jus or gravy can be made out of the left over marinated juices.

Serve on a bed of white beans mixed with chopped garlic parsley and olive oil and roast veggies.

## Krawarree Scones

**Ingredients:** 4 cups self raising flour  
300ml carton cream  
milk to mix

**Method:** Preheat oven to 200°C. Stir cream into sifted flour, then keep adding milk until the mixture is of a soft consistency. Pat out mixture on a flour board or pastry sheet until it is approximately 3cm thick. Cut scones with a glass or scone cutter. Cook in hot oven for 8 to 10 minutes.

Serve with cream and jam.

## Chocolate and Hazelnut Roulade

**Ingredients:** 200g block dark chocolate (70% cocoa solid) chopped  
6 eggs – separated yolks in one bowl and whites in another



GUNDILLION HALL, SCENE OF MANY A GREAT FEAST.

175g caster sugar  
2 tablespoons icing sugar  
2 tablespoons of cocoa powder  
200g roasted hazelnuts  
250g (1 tub) mascarpone  
200g jar Nutella

## Filling:

**Method:** Preheat oven to 180°C. Line a lightly greased swiss roll pan with baking paper and also lightly grease the paper. Melt chocolate in a heatproof bowl placed over a saucepan of simmering water. Leave to cool slightly.



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Beat egg yolks and caster sugar until mixture is pale and frothy, fold in the cool melted chocolate.

Whisk egg whites with clean beaters until soft peaks form, then carefully fold egg whites into the chocolate mixture (We gradually fold the egg whites in the mixture with a metal spoon a third at a time so that the egg whites don't collapse)

Spread mixture evenly over the base of the lined and greased swiss tin, bake for 15 – 20 minutes or until sponge is firm on top but still soft to touch.

Meanwhile mix icing sugar and cocoa together, sift onto the middle of a clean tea towel that is larger than the swiss roll tin.

When sponge is cooked remove from oven then carefully turn the cake out onto the icing sugar and cocoa dusted tea towel. Carefully peel away the baking paper. Work quickly while the sponge is still hot, gently roll up from short side of the tea towel (we have also rolled from the long side to make a longer length roll).

Filling: Mix Mascarpone and Nutella together then fold in hazelnuts (whole or roughly chop the nuts)

Carefully unroll the sponge, then spread filling over the sponge, re-roll the sponge. Don't worry if the sponge cracks in places – it looks more real and appetising.

Dust with cocoa and icing sugar if you wish. Leave the roll for a few hours (or next day) in a cool place for the flavours to meld.

The roll is best served at room temperature, topped with extra Mascarpone, whipped cream, ice cream or mixed fruit or berries.



MICK THE BUTCHER PROVES THAT MEAT MAKE YOU HAPPY.

### Braidwood Butchery

When Mick Clarke was born, his family was living at Reidsdale, and then after his family moved to Queensland when Mick was eighteen, he moved to Braidwood. During the next couple of years Mick did his apprenticeship at various Butcheries in the Palerang district. After working at Bungendore for six or seven years, he bought the shop in Braidwood and has been serving the town with top quality meat ever since. Mick has always been interested in 'the whole meat thing'. When he was growing up he enjoyed doing quite a lot of cooking for the family. He still enjoys cooking and shares some of his favourite recipes with us.

#### Butterflied Leg of Lamb

Serves 4-6

5 garlic cloves	Leaves from 5 sprigs rosemary
2 tbsp. dried oregano	2 tbsp. black molasses
100ml balsamic vinegar	250ml red wine
100 ml good olive oil	25ml walnut oil
Sea salt and freshly ground black pepper	
1 leg of lamb	

Ask your butcher to bone the leg of lamb, you need a flat sheet of meat with skin on one side. Or it is a simple enough job to do yourself, particularly if you don't need the finished piece of meat to be beautiful and neat.

Mix together the garlic, rosemary leaves, oregano, molasses, vinegar, wine, oils and black pepper thoroughly with fork. Get a large, strong plastic bag and add the marinade into the lamb. Then comes the delightful messy bit, use your hands to rub the marinade into the lamb. Work it in well, then try and expel all air before sealing the bag and popping it into the refrigerator to marinate for at least 3 hours. You can stall the cooking procedure for up to 6 hours.

Remove the meat from the bag and save the marinade to baste with. Put it on a rack in a roasting tin and cook in a medium oven (170°C, 325°F, Gas Mark 3) for 30-40 minutes, depending on how rare you want the meat to end up.

Finish meat over glowing coals arranged around the edge of your barbeque. Burrow a hole in the centre of the coals under the meat and drop in a foil tray with a little water to act as a drip tray. Cook for 30 minutes, turning frequently — season with sea salt and baste the meat with the surplus marinade whenever you turn it. Allow to rest on rack for 15 minutes before carving.

#### Lamb Shanks In Guinness

Serves 2

75g (2½ oz or ½ cup) plain flour  
½ teaspoon salt  
½ teaspoon freshly ground black pepper  
½ teaspoon ground cardamom  
½ teaspoon ground cumin  
1 teaspoon cayenne pepper  
2 good meaty lamb shanks  
3 tablespoons olive oil  
8 french shallots, peeled  
1 large carrot, cut on the diagonal into 1cm (1/2 inch) slices  
4 garlic cloves  
2 fresh lemon thyme sprigs  
2 dried bay leaves  
12 kalamata olives  
1 tomato, peeled and chopped  
1 lemon peel strip, with pith removed  
375ml (13 fl oz/1 ½ cups) Guinness or other Stout  
250 ml (9fl oz/1 cup) good beef stock  
3 kipfler potatoes, cut into 2cm (¾ inch) slices  
24 green beans

Preheat the oven to 180°C (350°F or GAS 4)

Put flour, salt, black pepper, cardamom, cumin and cayenne pepper in a clean plastic bag and give it a good toss to combine. Add lamb shanks, twist the top around to seal, then give the bag another good shake to coat the shanks well. Remove the shanks from the bag, gently hit them together to knock off the excess flour, then set aside. Heat olive oil in flameproof casserole dish over high heat. Add lamb shanks and brown on all sides. Add shallots, carrot and garlic and cook for several minutes to colour them. Add the lemon thyme, bay leaves, olives, tomato and lemon peel. Stir to combine, then cook for about 5 minutes.

Stir in the Stout and stock and bring to the boil. Put lid on the dish, transfer to the oven and bake for 1 hour.

Remove lid, add beans and cook for 5 minutes, or until the beans are cooked to your liking. The sauce should by now have reduced to a nice consistency, but if it hasn't, transfer the shanks and vegetables to a large bowl and leave them in the turned off oven to keep warm. Place dish over medium heat and reduce the sauce to the desired consistency, then return the shanks and vegetables to the dish and mix well so they are coated with sauce.

#### The 'Anglican Ladies'

They tell us they're not chefs or caterers, but the Anglican Ladies can sure cook up a storm. Evidence of this was at the recent 'Clarke Brothers Re-enactment' at the Braidwood Showground, when they provided morning and afternoon teas for nearly two thousand people. Lynda was amazed at how much cooking all the ladies had done in the days leading up to the event. Marjorie thought there would be lots of leftovers. But no, most items were sold out. People were coming back for seconds and thirds, devouring the delicious pumpkin scones, cakes, slices and, of course, those wonderful scones with jam and cream. We asked them for a few of their favourite winter recipes, and they kindly obliged.



#### Feijoa Upside-down Cake (from Lynda)

Glaze:

50g butter softened  
80g brown sugar  
2 tablespoons golden syrup  
Cake:  
10 peeled and halved feijoas  
125g butter  
175g sugar  
2 eggs

1-1/2 cups plain flour  
2 teaspoons baking powder  
1 teaspoon cardamom  
2 tablespoons polenta  
125g sour cream

Preheat oven to 180C. Grease and line 23cm cake tin.

Beat glaze ingredients until creamy and spread over the base of the prepared tin. Arrange feijoa halves cut side down on top of glaze.

Cream butter and sugar then beat in the eggs one at a time. Sift flour, baking powder and cardamom and mix with the polenta.

Fold into the creamed mixture with the sour cream (mixture will be quite stiff.)

Spread over the feijoas. Bake 50-60 mins until springy. Cool 10 mins before turning out of tin. (serves 8)

(Recipe from NZ House and Garden)



MARJORIE LEMIN AND LYND AVERY OF THE ANGLICANS.

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### Russian Apple Cake (from Marjorie)

I copied this recipe out of a magazine whilst waiting somewhere a few years ago. It makes a lovely big cake which is nice and moist and can be a dessert with cream, ice-cream or custard — or just as it is with a cuppa.

The recipe asks for 1kg of Granny Smith apples. Don't skimp on these as that's what makes the cake so lovely and moist.

Keeps well stored in the fridge in an airtight container.

Heat oven to 180°C (160°C Fan Forced)

Grease and line 28cm deep large round cake tin or large square tin

**You will need:**

250g soften butter      2 cups (250g) caster sugar  
4 eggs, separated      1 cup (150g) plain flour  
1 tablesp cinnamon      Pinch of cloves  
2 teasp baking powder      2 cups (250g) ground almonds  
1 cup (160g) sultanas

1 kg Granny Smith apples – peeled & chopped coarsely

Beat butter & sugar in a small bowl until well combined.

Add egg yolks one at a time beating well in between.

Beat 3 minutes until creamy.

Transfer mixture to a large bowl.

Fold in combined flour, cinnamon, cloves & baking powder then stir through the ground almonds, sultanas & apples.

Beat egg whites in a clean small bowl till soft peaks form.

Gently fold egg whites into the cake mixture in 2 batches.

Spoon mixture into prepared tin, smooth the top.

Bake approx 1½ to 1¾ hrs or until skewer comes out clean when inserted in centre of cake.

Stand 15 mins in tin, then remove & cool on cake rack.

Dust with icing sugar to serve or cream/ice-cream/custard etc

### Feijoa and Ginger Loaf (from Lynda)

8 feijoas washed and roughly chopped

¾ cup sugar

60g butter

1cup boiling water

2 cups flour sifted

1 teaspoon baking powder

1 teaspoon baking soda

1 egg, beaten

2 tablespoons preserved ginger, chopped.

Place feijoas, water, sugar and butter in saucepan, bring to boil and simmer gently for 5 mins. Cool.

Carefully stir in dry ingredients, then beaten egg. Stir briskly, but do not over stir, to remove any lumps.

Lastly stir in ginger.

Spoon into a lined loaf pan. Bake at 180C 50-60 mins.

Cool in tin before turning out.

(Recipe from Good Food NZ)

### Wynlen House

Every couple of months we offer a Slow Food Lunch. This is a leisurely lunch, set up in our ornamental garden, where we cook and serve dishes designed to showcase the produce that we grow in our large kitchen garden. This include dishes featuring chicken, duck and goose as well as vegetables in season. We often feature produce from other local growers such as Bees-R-U's, and incorporate their products into our menu. The recipe below uses their locally produced honey, our duck eggs, and preserved fruit. The recipe is delicious, warming and a bit indulgent. We don't create our recipes from scratch but we do adapt recipes from the experts. The following is adapted from a Donna Hay recipe.

### Honey custard tart with Damson Gin Plums.

If you are a pastry maker please make your own version of short crust pastry (we make our own using Rose Levy Beranbaum basic flaky pie pastry recipe. This pastry retains its crispness and is just so good). Any preserved fruit that you prepared during summer and autumn such as plums and peaches or rhubarb would be great.

Thaw one sheet of shop bought short crust pastry (or use your own). Roll out the pastry thinly enough for a medium sized (serve 4) flan dish and blind bake for 10 minutes using baking weights.

For the filling:

2 tablespoons milk — more to add if the mixture is a little thick

2 tablespoons single (pouring) cream

1 egg (a duck egg)

1 egg yolk, extra (duck egg yoke)

2 tablespoons of locally produced honey

1 teaspoon vanilla extract

Put milk and cream in a small saucepan over low heat and cook until mixture just comes to the boil. Remove from the heat.

Put the egg, extra egg yolk, honey and vanilla in a bowl and whisk to combine. Gradually add the milk mixture to the mix in the saucepan and whisk until well combined. If the mixture is a little thick which it can be when using duck eggs, add another tablespoon of milk. Gently pour into your cooled tart shell.

Put your tart into the oven at 150°C and bake for 10–15 minutes or until set. Cool completely before eating adding your preserved fruit, in this case, the damson plums preserved as part of a damson gin making process, as a side dish.

Note: Damson gin is made with a good quality gin and fresh ripe damson plums which are grown locally by many people in the area. The gin is made in January and is not ready for drinking until August. The plums are what is left once the gin is grained off. They are just divine when added as a side to any dessert. ■



## WYNLEN'S GARDEN IN



## WINTER 17

Bronwyn Richards gives us her seasonal garden tips

It's nearly winter and the garden is slowing right down. Autumn is in full swing, the leaves are falling, the days are sunny and the mornings are getting crispy. The frost season has started in our cool climate region of the Southern Tablelands. We experience on average 109 frost nights per year. Our frost season officially begins on 23 March and ends on the 22 November, although we can have a frost outside of this. While this high number of frosty nights can mean some very cold starts to the day it also means we have an equal amount of bright sunny joyous days. While Braidwood experiences a long frost season we rarely experience snow.

Other frost prone cool climate regions of regions of Australia experience between on average 20 to 50 frost nights per year with an average minimum temperature of 0°C (The Central Tablelands, Central West, Northern Tablelands and some parts of the Darling Downs). In the Capital region our average minimum temperature is 0-5°C. This is why we find that most cool season planting guides do not seem 'right' in our region. Cool season planting guides are based on climate conditions of the more 'moderate' cool climate areas, which form the majority of cool climate regions in Australia. Frosts and low temperatures can have a detrimental affect on plant growth and development, however there are some plants that require a period of cold to be fully productive. Garlic is

one such plant. The Turban varieties (Monaro Purple) are generally planted in April with early pre-winter growth focused on root development. Growth continues through winter and it is the increasing day length and warming soil that stimulates bulb development in early spring. Other cool season vegetables include members of the Brassica Family — cauliflower, broccoli, cabbage, brussel sprouts, kale to name a few. However there are some traps for the unwary with some members of this cool season plant group. Our very low temperatures while having a slowing impact on plant growth, will burn the developing heads of both broccoli and cauliflower. This is when you need crop protection. It can be as simple as a plastic plant pot placed over the forming head each night to provide protection or for a larger number of plants, agricultural fabrics can be used to cover entire rows. At Wynlen House we use agricultural

fabrics with a metal cloche frame to provide crop protection. The material we mostly use is a knitted permeable plastic polymer (polypropylene) called insulnet. Thermal Fleece is another product and these permeable textiles allow water to pass through and the plants and soil can breathe. Shade cloth can also be used to provide reasonable crop protection.

Agricultural fabrics limit light frosts but do not provide complete protection particular from hard frosts. More importantly, they ameliorate the overall impact of very low temperatures enabling plant growth and development to continue, maintaining soil temperatures and air temperatures up to 3°C warmer than unprotected garden sections.

The use of row covers or even very simple low cost plant protection strategies enables all year vegetable production in the low temperature extremes of our cool climate region. ■

**Want to grow delicious veggies and raise small farm animals all year round for you, your family and your local farmers market?**

Learn how from Bronwyn and Helen, Braidwood's most successful commercial market gardeners and table poultry producers at any of the following workshops:



Wynlen House

### All season cool climate vegetable growing

Date: **Sunday 23rd July, 2017** (lunch included).

Details: The course will be held in Braidwood, NSW

Learn about successful vegetable production, without chemicals or pesticides in areas where overnight winter temperatures are often below zero, with regular frosts.

### Growing Organic Animals

Date: **Sunday, 9th July, 2017, 10.00am to 3.30pm** (lunch included)

Details: The course will be held in Braidwood, NSW

The day focuses on how to care for and manage poultry, sheep, pigs and other similar livestock so that they provide you and your family with the most delicious meat, eggs, milk and fibre. The workshop is designed to introduce you to animal husbandry practices particularly humane handling, animal welfare and feeding practices.

### Garlic, How to Grow It.

This is a facilitated, **online course** that tells you how to grow garlic in Australia's suitable climate areas. You can enrol at any time during your garlic growing cycle to ask questions, access information and discuss your garlic growing approach. The course uses text, images, video and interaction with expert growers to help you learn to grow the best garlic successfully.

For more information call 4842 1127  
or email [wynlenhouse@bigpond.com](mailto:wynlenhouse@bigpond.com)  
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Fabric is 'woven or knitted material, the basic structure of something'; there is also 'fabric of society', that is, the way in which society is put together. 'Fabric' is always the foundation or essence of something.

In our Braidwood community when we think of fabric, June Weatherstone comes to mind. June is the owner of the Braidwood Quilt Shop, the initiator and longtime driver of Braidwood's 'Airing of the Quilts'.

June was born in Braidwood and lived at Durran Durra just out of town on the Nerriga Road. She attended Braidwood Central School and worked in local businesses before moving to Canberra in the early 1960s. June was a 'pioneer' in the then new north Canberra suburb of Downer.

By the 1970s whilst still designing her own creations, making the patterns and final garments, she began forging her career and taught textiles at the ACT Craft Council to many students. This experience gave June the opportunity to share her knowledge to like-minded students with a love of fabric and design. This included the principles of applying colour to fabrics, contrast and harmony with textiles and how to select and use appropriate techniques.

June became popular and well-respected in the textile industry within Canberra and beyond. During the 1970s and 1980s she designed and made garments for the prestigious *Second Skin* exhibition which was initially shown at the Beaver Gallery in Canberra and continues today at Royal Melbourne Institute of Technology (RMIT).

In the early 1980s the Australian Embroidery Guild requested June to supervise the first image of the Great Hall Embroidery for the new Parliament House by NSW Embroidery Guild. (see article opposite)

This was not a task to be given to just anybody, but someone whose skills the Australian and State Embroidery Guilds held in high esteem, confident that she would complete the task to the expected high standard.

During this time June's husband Barry became seriously ill and in 1989 the couple returned to the tranquillity of Braidwood. A new chapter in her life opened with a café business, however coffee was not as popular then as it is now.

Undeterred, she decided to embark on working with fabric and opened her own shop. Quilting took over June's life twenty eight years ago and she continues to create quilt designs,



## Fabric of society

Margaret Tuckwell tells the story of June Weatherstone, from fabric shop to iconic Braidwood annual event

make quilts, teach quilting lessons to locals as well as running the shop.

The Braidwood Quilters shop has customers worldwide and the range of designs and patterns is exhaustive. In fact it could be said if you cannot purchase the fabric from June then it does not exist. June credits her years of working with fabric, the fact that she loves all fabric, and has a perception for patterns people will look for, as her success story for the shop.

Another of her successes, the major one for our town and community, was her vision back in the early 1990s to see quilts hanging from the balconies, rails and windows of buildings in Braidwood, which cause people to stop and view the beauty of the fabrics, colours and design.

The first 'Airing of the Quilts' was initiated by June and five other Braidwood business women. This was a huge task at the time, to obtain approval, gain support and raise funds. At first there were just twelve quilts hung in Wallace Street but they did stop the traffic. Giddy with the success of this first tentative venture the team set about plans to include the whole township in this major event. Then followed years of dedication and hard work including the restoration of the National Theatre (but that is another story).

The Quilt Event has won several awards including 'Bush Spirit Award' for NSW. June herself has won an award for 'NSW Favourite Quilt Shop'. In 2010 June was granted Honorary Life Membership of the Braidwood Quilters Incorporated (BQI) to thank her for untiring commitment and guidance since 1995.

This year June is working with the BQI to re-establish the quilt exhibition and competition to be held during the Airing of the Quilts in November.

It would not be wrong to describe June as part of the fabric of our society.

*"June Weatherstone runs one of the best and most colourful quilting fabric shops around!"*

*With a wide range of fabrics and comprehensive knowledge of quilting, she's been inspiring and teaching quilters for many a long year.*

*As a patron and driving force behind the annual Braidwood Quilt Event June has helped establish Braidwood's creative and arty reputation.*

*And thanks to the 1998 Quilt Event I became besotted with quilting, a pleasure that continues to this day. Thank you June!"*

— Fiona Hammond  
owner of Creative Edge, Braidwood



## The work of many hands

A background to the Parliament House  
Great Hall Embroidery

Over a thousand women around Australia were involved in the work — some in making the hundreds of samplers from which stitches and colours were selected and others in preparing the linen and stretching it onto frames before work began. Others worked in preparing the pieces for transport to Canberra, or in joining the sections and mounting the completed work in its case. The Guilds donated not only their labour but also all the funds needed for the materials. The linen and threads were intensively researched and of the highest quality.

The embroidery is one of the two major artworks hanging in the Great Hall of Parliament House. Designed as an eight-panel frieze in the tradition of the Bayeux Tapestry, 16 metres long and 65 centimetres deep, the embroidery's theme is 'the settlement of Australia', in tune with the theme of 'the land' for all the public areas of the House. The exquisite embroidery is universally acknowledged as a nationally significant artwork and has given prominence to a long undervalued medium.

The PHE Committee appointed Anne Richards, a highly skilled Melbourne embroiderer, as the national embroidery coordinator and each State and Territory appointed a supervisor to oversee the work in her state and liaise with the Committee, Lawrence and Richards. Twelve thousand unpaid hours of embroidered stitching were put into the eight panels by 504 women. Many viewed the work as an important historical, as well as artistic, project. In a number of cases several generations of one family worked on the embroidery. Embroiderers enjoyed the teamwork required not only in the embroidery itself but also in the complex tasks of conservation, joining the sections, and mounting the completed work in its case.

The embroidery was presented to the Presiding Officers of the Parliament on 25 May 1988 in front of more than 600 people. Within a decade it had been seen by over 14 million people. Visitors marvel at the exquisite stitching and the dedication and craftsmanship of so many embroiderers working creatively and cooperatively together.

(Source: Records of the Parliament House Embroidery Committee, 1984–1988, NLA MS 8369; National Library of Australia)





HUGH (ABOVE) LOOKING SNUG IN THE GOWN OF SIR BLYTH WACE (ABOVE RIGHT) AFTER IT WAS PASSED DOWN VIA HIS SON NIGEL WACE (BELOW RIGHT).

## HAND-ME-GOWNS

close of the British Raj and, with his Lady, settled in South Harting, a small village 10 miles from Chichester. The winter of 1946-7 was an exceptionally cold one in Britain; there were power failures, the water pipes froze and the trains ceased to move on the iced up rails. For someone used to the warmth of Lahore, a warm dressing gown would have been an essential purchase and an ongoing comfort for his retirement years. And a good investment it proved to be, keeping him warm for the next eighteen winters.



By then his only son, Nigel was a lecturer at Adelaide University and returned to England on sabbatical leave in 1968, another cold winter in England. I suppose he inherited his father's dressing gown then and enjoyed its warmth in the Adelaide and later Canberra winters for another 37 years, until, like his father before him, he had no further use for it.

It does show its age now, moth eaten and rather ragged but it is still a gentle comfort on a winter morning and, as I enjoy its warmth I think of Nigel and of our friendship that began in India more than seventy years ago. ■



# The old dressing gown

Hugh Tyndale-Biscoe

As the winter mornings creep in I reach for my trusty old maroon dressing gown and pad around in it as I light the kitchen fire and make porridge. It has only been with me for twelve years but is much, much older.

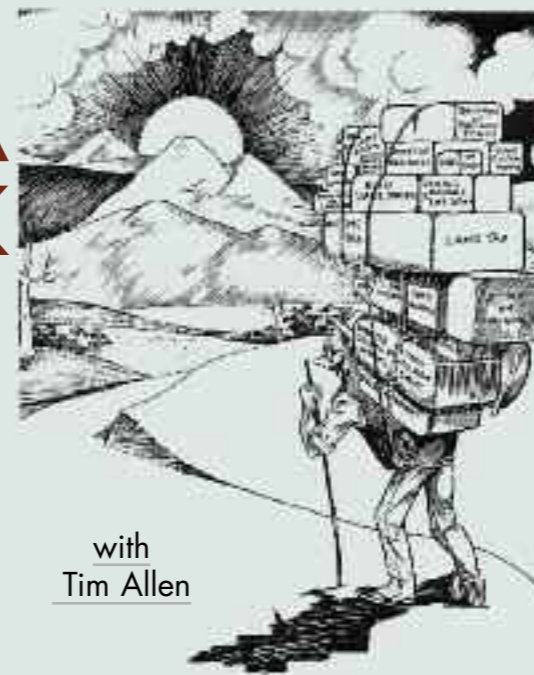
It belonged to my lifelong friend Nigel Wace and before that to his father. The

label in it says it is made of pure wool and came from Andrew McDowall, suppliers of men's wear, Chichester. I Googled the name and found that the shop still exists in Chichester, England and, I suppose, still serves the same sort of clients as Sir Blyth Wace.

After a lifetime in the Indian Civil Service Sir Blyth retired in 1946 at the

## IT'S THAT TIME OF YEAR

# TAX TIPS



with  
Tim Allen

With the end of the financial year fast approaching, it's a good time to start thinking about all the tax deductions you may have incurred since 30 June last year.

With the ATO now using advanced data matching programs it is very important to ensure you have included all income received in your personal tax return. This income may include but not be limited to:

- Salary/wages
- Contract payments
- Dividends (both physically received & reinvested)
- Interest received
- Rent received
- Trust & partnership distributions
- Sale of property and investment (shares, rental properties etc)

Keeping proper records is important to make sure you get the best possible tax refund. To ensure you get the best refund you need records of your expenses, this includes:

- The cost of a registered tax agent to prepare and lodge your tax return last year. You can claim the amount you paid last year on this year's return. The fees you pay for tax return help are always tax deductible. You can also claim travel or postage to access your tax agent.
- Are you part of a union or a member of a membership body related to your profession? (Motor Traders Association etc.) If you pay work-related union or membership fees you can claim the total cost of these fees.
- People who use their personal car for work-related reasons, apart from driving to and from work, can usually claim fuel and maintenance costs as a tax deduction. The ATO defines work-related kilometres as kilometres travelled in your car while you are earning your income.

To be eligible, you must be the owner of the car and your travel must be part of your working day for example, driving between offices, special trips to the post office or bank (not including stop-offs on the way home) or moving from one job site to another. Remember, you cannot claim trips between work and home unless you're carrying heavy equipment for work, or transporting heavy tools required to do your job.

Depending on your personal circumstances, either a logbook or the cents per kilometre may be a better method for you. Your registered tax agent will assist you to determine which is best for you.

- Do you ever find yourself working from home? How about checking and responding to your work emails in the evening or on the weekend? If you do, then you may be able to claim the cost of using your personal computer as a tax deduction. The ATO allows employees who work from home occasionally to claim part of their home office expenses.

Even better, if you work entirely from home (either self-employed or as a home-based employee) you can typically claim some "occupancy cost" of your home office space as a tax deduction. These expenses can include software, equipment, furniture and a percentage of your electricity.

If you ever work from home and you have your internet connection in your name, then it's likely you could claim your internet expenses as a deduction. How? Simply estimate your monthly work use as a percentage of the total household use.

- Using your personal phone to take and make work calls? Are you sometimes required to call clients or other staff members on your personal mobile phone?

If you answered yes, then you generally can claim the cost of these calls as a deduction on your tax return.

Remember, you can only claim the cost of your work-related calls, not your entire phone bill. It's a good idea to keep a logbook or record (for at least one month) of when you use your personal phone, to determine the average percentage of your calls that are work-related. ■



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BRAIDWOOD NORITAKE CHINA

## Braidwood's very own dinner set

Margaret Tuckwell sets the table

When I was first looking for a new formal dinner set, I found this one and it reminded me of a Wedgwood pattern I had admired since the 1980s but which was well out of my budget. This was very similar and when I lifted a plate and turned it over — to my surprise and joy, there was the name 'Braidwood', my home town. So of course I had to have it.

I wrote to Noritake to find out why they chose our town for one of their premier Australian dinner sets.

The following is a response from Steven Yeend, National Sales Manager, Noritake (Australia) Pty Ltd.

*'Back in the 1990s Noritake had a very popular bone china pattern by the name of Killian that was unfortunately discontinued by the factory — even though we were still selling it hand over fist.*

*Rather than cry into my beer about Killian's passing I instead came up with the idea of reproducing this design on a more affordable fine porcelain body. Our GM at the time, Mr Goto, fortunately liked the concept and was able to convince Japan to hop on-board too. As you can see from the images below the resulting pattern carried through the sepia tones and dark bordering, with the main point of difference being a slightly lighter brown and less ornate scroll. The new porcelain body was very similar to the original bone body so the design sat really nicely on it.*

*The last thing we had to do was give the new pattern a name, something that was easy on the tongue (it was to be sold internationally), but also embodied the design. Around this time I was a frequent traveller to Tomakin on the south coast*



*and we would always take the inland route via Goulburn and Braidwood. We would often stop in Braidwood for a rest break, grab a coffee and stretch our legs with a wander around town. I was very taken with the place, its beautiful historic buildings and its rustic nature....Bing! I had a light bulb moment — the town's name epitomised the rustic nature of this new design and thus the pattern called Braidwood was born. A lovely design befitting the town that it is named after.'*

And so Braidwood has its very own named dinner set — something to be proud of.

### Some history of bone china

The first commercial bone china was developed by the English in the 1790s, from then until the later part of the 20th century it was exclusively made in England. In 1904 the first successful company outside of England was established in the village of Noritake near Nagoya Japan. It took a decade of research and trials to create the first porcelain dinnerware plate that was suitable for the western world.

Now in the 21st century Noritake is an acknowledged leader in tableware with products sold to customers in over 100 countries and used in households, hotels, restaurants and airlines throughout the world. Not only is Noritake quality porcelain and bone china the strongest ceramic dinnerware material, they are every bit as dishwasher safe as casual dinnerware.

Noritake has a vast number of international designs and in the Australian collection there are nine separate formal dinnerware sets; apart from Braidwood there is only one with an Australian name 'Toorak Noir'.

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TIM AND EDEN IN COPENHAGEN'S AMALIENBORG SLOTSPLADS ON THE FIRST DAY OF RIDING THEIR EUROPEAN TOUR.

# Warm Showers

Meraiah Foley and Tim Wimborne pedal a yarn

You may have seen them rolling into Braidwood: weary bicycle tourists, loaded up with gear. Perhaps you've driven past them on the highway or the backroads, and wondered where on earth they are coming from, and where on earth they are going.

More often than not, they are headed to our place.

For the past four years, we have been opening our home to these intrepid cyclists via WarmShowers, a reciprocal hospitality network for bicycle tourists. They come from all over: Germany, England, Canada, Australia, France. Propelled by their own two legs, a sense of adventure, and a large dose of determination, many have travelled tens of thousands of kilometres before they arrive in Braidwood, where we provide them with a place to sleep, a hearty meal, and of course, a 'warm shower'.

WarmShowers is a volunteer-run website with 39,000 registered hosts and 89,000 cyclists in 175 countries. Hosts provide a place to sleep – a sofa, a spare room, a spot in the garden to pitch a tent – and maybe a meal, or a place for guests to cook. Guests provide good cheer and a break from the day-to-day, and when they are more settled, pay the favour forward to someone else. There is no financial

benefit, just the chance to be inspired, make new friends, and share some stories from the road.

We have hosted dozens of cyclists over the years, and been hosted several times in return. Before settling in Braidwood, we lived three years in Singapore, where we hosted more than sixty cyclists and never had a bad experience. Some of our guests were on shorter tours of a few weeks or months; others had ridden from Europe to Southeast Asia, with no plans to stop any time soon.

There was Matteo, the 21-year-old Italian who set out to drive from Milan to Singapore, but sold the car in Kazakhstan and travelled the rest of

A QUIET RURAL CYCLE PAST THE WINDMILLS OF KINDERDIJK NEAR ROTTERDAM.



MERAIAH AND MORGAN ENJOY A QUIET RURAL CYCLE ROUTE THAT PASSES THE WINDMILLS OF KINDERDIJK NEAR ROTTERDAM IN THE NETHERLANDS. (BELOW) GLOBAL CYCLING COUPLE FROM CANADA, DAN CALVERLY (2-L) FROM ENGLAND AND TARA WEIR (3-L), WITH US IN BRAIDWOOD BEFORE HEADING FOR NOWRA.

the way on a \$200 Chinese bicycle, living on bags of rice, foraged fruit, and \$5 a day. There was Bruno and Ludi, the French couple following Portuguese trade routes on a mixed tandem, whose trip was cut short by the unexpected arrival of baby Aiyana.

Then there was Michael and Ciska, a middle-aged Dutch couple who set off on bikes with their two young sons in 2008, and are still out there touring the world today.



land, we were the guests of honor on a community bike ride organised by our hosts, and ate toasted raclette made from the milk of the neighbourhood cow. We also had the chance to visit some of our favourite guests. Albane and Rodolphe invited us to stay a week with them in Paris. Paul and Nina took us on a tour of Bern, and then offered up their family chalet in the Swiss Alps.

Back home in Braidwood, we are hosting once again. A few days ago, we bid farewell to James, a 19-year-old Englishman spending his gap year

discovering the world in 80-kilometre stages. We also hosted Tara and Dan, a Canadian-English couple who met while pedaling across Kyrgyzstan, and came to us by way of the Oodnadatta Track, the Stuart Highway, and Barry Way. And there was poor Oscar, the solo German cyclist who, not knowing the conditions, thought he would try and cycle up the Kings Highway from Batemans Bay on New Year's Eve. After being roundly abused, he hitched a ride in a ute. Later, we tried to lift his spirits with drinks at the Braidwood Hotel.

We have been cyclists almost all our lives, but life is such that we can't always be on the road. WarmShowers brings the road to us, and we are richer for it.

So, the next time you see some weary cycle tourists winching their pushies into Braidwood after a long day on the road, say 'G'day' and show them the way to our place. Tell them a cold beer and a warm shower awaits them. ■

For more information:  
[www.warmshowers.org](http://www.warmshowers.org)

NINETEEN-YEAR-OLD ENGLISHMAN JAMES DONOVAN POSES WITH HIS STEAD OUTSIDE OUR HOUSE BEFORE TAKING THE NERRIGA ROAD OUT OF BRAIDWOOD. (BELOW RIGHT) LUNCH ON THE ROAD IN THE TINY DANISH COAST HAMLET OF BALLUM.



# Grumpy old man

Well, not really. Dave Parsons Snr has done quite a bit in his time in Braidwood. Looking after grumpy old men is just part of it.

Dave told Lyn Cram how it all came about

One day I was talking to Phil at Shoemarks and told him we're looking for a house. We just waited and four or five months later Phil knocked on the door one day, he said, "You still want to buy a house?" I said, "Yeah. What have you got?" He said, "I'll show you."

He brought me round and it was the one we're in now in Solus Street.

When we moved here I'd finished work basically, although I did a few odd jobs around the place. Then my son moved here from Bundanoon with his wife Judy and they opened the Eureka pizza shop.

That was twenty years ago. I remember the night they opened; we were in Goulburn. He rang up and said, "We need help." We got down there asap — I've never seen so many orders for pizzas. They were all round the wall.

Penny Shoemark was in the back kitchen washing up. There were people everywhere helping.

He ran it for quite a while, very popular, but now he's a builder. He's just finished the doctor's new surgery.

## The model car shop

Then my other son Daniel started his car model business. Many people said he wouldn't do any good when he moved into the shop down near the laundromat on Lascelles Street.

Daniel left school at fourteen, school and him just didn't work. Now, I'd put him in the really smart category. He runs his business better than I have run any of mine. With the computers he's got, he knows every piece of stock. A lot of his business is on the internet. He's got a really good website. He's top of the page on Google, which is good.

## Braidwood Motor Club

A few years ago I was talking to a friend who wanted to join the local car club, but his vehicle wasn't eligible.

We were talking one night over dinner with Carol and Daniel and Carol said, "Why don't you start your own club?" So we thought about and I said, "Okay, we'll do it." I put a note in the paper: 'Expressions of Interest, Meeting on Thursday night.'

We had twenty-one people front up at the club, and twenty put their money down on the night. That's how the Braidwood Motor Club started. We now have over sixty members.

The BMC runs an outing on the second Sunday of each month. Our meeting night at the Services Club is on the first Thursday of the month.

We often run to pubs, Majors Creek, Tarago — not always to pubs but they're always good for lunch. We went to Mogo Zoo last outing.

We've started now doing a midweek run for people who can't come on a weekend. The midweek session varies. It could be on a Monday, it could be a Wednesday, it could be Friday. It rotates so it gives everyone a chance to have a run.

Under the new RMS rules for historic vehicles you can now, providing the



A LINE-UP OF SOME OF THE 'BRITISH CHAPTER' OF THE BRAIDWOOD MOTOR CLUB, (BELOW) DAVE, DOG AND AUSTIN 1800.



their own. They come along and have a nice lunch. Then they don't have to cook their dinner.

These connections can then lead into deeper friendships and getting together as just a couple of guys.

## ... and another thing

I find a lot of people, I might get into trouble for saying this, but they always want to have a conflict about something that needs to be done in town. There are letters in the paper about weed spraying, "You shouldn't be doing it."

You know, they want a bypass. At seven o'clock at night out here you could lie in the middle of the road and nobody will run you over. Then there are complaints about the pedestrian crossings, about lost car parking space. But if the owners of the business or their workers didn't park in the main street, there would be more places for visitors to park.

Get over all the worrying — just move on. I think Braidwood is a lovely, lovely little town really.

DAVE AND DANIEL INSIDE THE CAR MODELS OF BRAIDWOOD SHOP.



club's joined up to this new system, drive for sixty days per year for any reason whatsoever, as long as it's recreational and you keep a logbook. On top of that you can use it on your club days.

But of course members can come on outings in anything, even in your brand new car. Come along if you're social and you enjoy motoring. It helps if you enjoy talking rubbish about cars.

## Grumpy Old Men

Something else I started off was the Grumpy Old Men's Lunch. That came about because I think women are so good at networking. But men too need to be able to have people to feel comfortable talking to. We all have problems in life as well as good things. I think it's a wonderful thing to have a networking group of men now that can come and have a bit of a yarn.

We started in 2011. I rang a few fellas up and said, "Do you fancy lunch at the club on Wednesday?" We started with about ten blokes. We expanded and we've had up to twenty but of course it doesn't suit everyone.

The GOM lunch is on the second Wednesday of every month at the Services Club. It costs \$20. We have a Chinese smorgasbord most of the time, the banquet. If a bloke can come and have a drink and talk rubbish for two hours, he'll get on very well. It's not necessarily for old fellas. I know we call it Grumpy Old Men's Lunch, but not many of them are grumpy. We do, however, solve all the problems of the shire, the state, and the government — but nobody takes any notice of what we say.

It's good if some of the guys have problems, health problems, which they do because we can give them a ring and see how they're going.

A few of the guys have lost their partners, so they're on



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# Weird things the youth do: political meme pages

Leo Alder should know, he's one of them

Whether because of the changed technological environment, or simply that age old chestnut of youthful rebellion, the young people of today are interacting with politics in a form that didn't have a semblance of existence in their parents time.

I am here today to tell you, people of Braidwood about a bold new form of political interaction in the 21st century — that of the humble political meme page.

These pages exist on Facebook and fall on both sides of the political spectrum.

The predominant Labor party meme page is titled 'The ALP Spicy Meme Stash', on the opposite side and entrenched in the Liberals corner sits 'Innovative and Agile Memes', there is also, albeit with a much smaller presence even in the meme world, 'Australian Green Memes for Actually Progressive Teens' and 'The National Party of Memes' for those

partaking in the further reaches of the political spectrum.

Now, obviously none of these Facebook pages are official in any capacity, and indeed, they seem to revel in the intentionally poorly constructed, juvenile nature of their output. I would hazard a guess that many of the posts made by these pages would be nearly indecipherable by older Facebook users, as many rely on previous knowledge of the meme templates they are based on to fully understand the humour.

As much as these pages seem to almost worship their respective leaders, as far as I understand it, neither party leader has ever acknowledged the huge amount of memes churned out in support of them.

That being said, I wonder how long it will take before, in a desperate bid to appeal to younger voters, political parties will begin to create and post



meme

/mi:m/ 

*noun*

1. an element of a culture or system of behaviour passed from one individual to another by imitation or other non-genetic means.
2. an image, video, piece of text, etc., typically humorous in nature, that is copied and spread rapidly by Internet users, often with slight variations.

official memes of their own. The trend towards this has already somewhat started, with the NSW police force recently upping their efforts to appeal to the youth with a near constant output of youth-targeted memes exploding from their various official social media pages.

However, to my knowledge, there is only one case of a politician actively interacting with one of these pages, that honour being bestowed upon the Liberal member for Bowman, Andrew Laming, who in December last year, got into a surely ill-advised war with an anti-liberal Facebook page.

The page in question was 'The Simpsons Against the Liberals' which repurposes Simpsons quotes to attack the Liberal party. One of their memes, which poked fun at Laming's comments regarding unions in schools, was brought to Laming's attention, who then plunged into the comment

section to defend himself and fire back, creating all-out chaos in the comments as the fans of the page mobilized to hit him with every related Simpsons quote they could think of, and Laming entrenched himself further by attempting to respond to every comment, and arguing indiscriminately with anyone who responded.

They say that arguing  
on the Internet is a futile  
endeavor, and this  
was no exception.

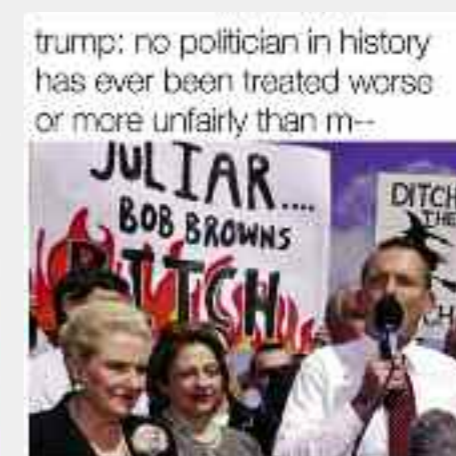
The 'conversation' repeatedly went off-topical and devolved into arguments about correct language usage and jabs at each others intelligence.

Apart from the obvious futility of the

entire endeavor, and the bad P.R. associated with arguing with people on the Internet, don't expect to see a politician interacting positively or negatively with one of these meme pages in the near future.

This is because at least re-appropriated Simpsons quotes represent a shared cultural knowledge that Andrew Laming could draw from to understand, and respond to the criticisms leveled against him. However, the content that most of these meme pages draw from, that of ironic, heavily in-joked meme humour would be unfathomable to any contemporary politician, and thus would, I'm sure, be completely disregarded by the establishment, no matter how large these pages get.

But who can speak to the future? When one of these people tapped into meme-culture grow up and get elected, who knows what will happen? ■



EDITOR'S NOTE: IT OCCURRED TO ME WHILE LAYING OUT THIS PAGE THAT IN THE PIC ABOVE IT SEEMS THAT KARMA MIGHT HAVE PLAYED A PART IN THE CAREER TRAJECTORIES OF THESE THREE.





# Bags you do it

Amanda Burton and Anne Robinson are part of a world-wide movement to reduce disposable plastic waste.

Amanda leads off ...

I suppose it really took off with me and my friend Susan when we used to go out to the Braidwood tip for a bit of a scavenge. Then we got into trouble and we stopped doing that. But seeing all the fences around the tip just encased with plastic bags, we thought, "Well, what can we do?"

Then Boomerang Bags popped up on Facebook and we thought, "Yeah, let's do it."

Susan and I had just made six bags and printed them but I think it was Karuna that really gave us a kick up the bum and got us to the stage of, "Okay, we're really doing this."

Boomerang Bags was started on the Gold Coast by two women — now it's worldwide. They won a community award for the idea of Boomerang Bags and it's just taken off from there.

We don't need money, we've got donations of loads of material, T-shirts, all sorts of things. That's what's wrong with everything these days. It doesn't always need money thrown at it all the time.

It just needs people to say, "Okay, I've got a metre of fabric. I'll make a bag and I'll drop it off at Amanda's and she

can print it for me, and that can go in the bin at Provisions, or IGA, or whatever."

We've done a pattern that Anne will be putting up on the Facebook page — Plastic Free Braidwood. It's a simple bag with straps or whatever you want — it doesn't really matter. Even if you made just a simple little bag, that's great.

**Anne:** We're just working on now setting up a few workshops.

**Amanda:** The quilt ladies are going to do the workshop side of things. They've got loads of fabric too so they're going to get together and do some workshops on a weekend, maybe Saturday or Sunday, if people can come down and do it. And we also want to do some free beeswax wraps workshop as well. We just want to do it because it's the right thing to do.

**Anne:** At the official launch in July, we'll have a little workshop area set up and beeswax wraps and the like. Our official launch is going to be hosted by Landcare. Upper Shoalhaven Landcare is a big supporter and they'll be helping us.

A beeswax wrap is a reusable wrap

*FICKLE PICKLERS CHRISTINA JAGUSIAK AND COLIN McLEAN WITH BOOMERANG BAG LADIES ANNE ROBINSON AND AMANDA BURTON.*

that, instead of using plastic wrap or cling wrap or foil, you can wrap the beeswax around the container and when it goes cold in the fridge, it goes hard and sets and keeps the air out of the food. They're pretty good.

**Amanda:** It's just a sandwich maker, some beeswax, and a bit of material. That's all it takes. I put my bit of material on the sandwich maker, and then I get my big block of beeswax and I melt it into the material on the sandwich maker, and there's my beeswax wrap.

I put it over bowls and the heat of my hands presses around the beeswax wrap and that makes it the shape of the bowl. Perfect — it's beautiful.

**Anne:** They sell them at Provisions too. There is a local lady who makes them so you can buy them as well as make them. With a Boomerang Bag the idea is that you can bring it back on the next trip. But shoppers can also keep it if they want to.

There's not going to be any policing of bringing back bags. Basically, if we can get people to like using them, and they want to keep them and keep reusing them, then that's fine with us because that's the whole point.

We'll just make some more bags out of recycled material and put some more bags out there. The idea is to get them spread around the town so that everybody can see everybody else using them. ■

## A common cold or the flu?

Bente Hart wraps us up

The flu and the common cold are caused by viruses. In general the flu symptoms are more severe than the ones from a cold. It is important to be aware that a virus cannot be treated with antibiotics. Antibiotics only kill bacteria and are only of use if there is a bacterial infection. Do not expect your doctor to prescribe antibiotics for the common cold or for the flu. Antibiotics will only be relevant if there is a secondary bacterial infection.

Possible symptoms of the common cold and the flu — you may only get some symptoms:

The common cold	The flu
<ul style="list-style-type: none"> <li>• A stuffy or runny nose</li> <li>• Sneezing</li> <li>• Sore throat</li> <li>• Cough</li> <li>• Headache</li> <li>• Red eyes</li> <li>• Swelling of lymph glands</li> <li>• Fever (occasionally)</li> <li>• There may be loss of appetite and, sometimes, nausea and some vomiting.</li> </ul>	<ul style="list-style-type: none"> <li>• Sudden appearance of a high fever (38°C or more)</li> <li>• A dry cough</li> <li>• Body aches (especially in the head, lower back and legs)</li> <li>• Feeling extremely weak and tired (and not wanting to get out of bed).</li> <li>• Chills</li> <li>• Aching behind the eyes</li> <li>• Loss of appetite</li> <li>• Sore throat</li> <li>• Runny or stuffy nose.</li> </ul>

### The Common Cold

There is no cure for the common cold; the virus has to run its course. A cold will naturally resolve in 7-10 days. Some people may feel that they have had a cold for weeks, but what is happening is that they contract one cold virus after the other. As there exists over 200 different cold viruses and each one is slightly different, the immune system has to fight off each individual cold virus and become immune to it. The cold is very common and usually children get about 5-10 colds per year and adults 2-4.

The treatment for the common cold is purely to make you feel better. There is no such thing as trying to stop it or 'nip it in the bud' by taking cold and flu tablets. If you find that you want Cold and Flu medication to treat your symptoms, always ask if the medication is appropriate for you. There may be interactions with other medication you are taking for other medical conditions you have. Also take great care to not double dose on any medication. A common problem is Paracetamol, which is found in many other remedies, and you may not notice that you are double dosing, so always ask.

Take note that general cold and flu medicine should not be given to children under 6 years of age.

### The Flu.

Flu is a viral infection of the respiratory tract.

The best treatment is prevention. The flu can be prevented with a flu vaccination and you cannot get the flu from the

vaccine. If you get sick after a flu vaccination it is more likely to be a cold and coincidental. A flu vaccination will prevent the most common flus in a given year. Other prevention involves good hygiene practice, such as washing hands and sneezing or coughing into a tissue that then is disposed of.

Symptom treatment is the same as for the common cold. Paracetamol for aches and pains and some fever reduction. Remember that fever has a purpose, it is the body's way of killing of the infection. The flu usually has a duration of 5-8 days being at its worst at about day 2-3. Some symptoms, like cough and tiredness, can last for up to 2-3 weeks and some people can have a dry cough for up to 6 weeks after the virus.

### Non-medical things you can do to relieve symptoms:

- Rest — stay home and get over the virus, do not go out and share it.
- Drink plenty of water and other non-alcoholic drinks. You will feel worse if you get dehydrated. Rehydration fluids like Hydralyte or Gastrolyte may help.
- Avoid smoking and exposure to cigarette smoke.
- Inhale steam in the shower to help relieve a blocked nose. You can also use a vapouriser to help increase the humidity in the air and this may be able to have essential oils added to the water to relieve a blocked nose.

### Things to do to soothe a sore throat:

- Gargling with Betadine (Iodine) gargle.
- Sucking on anaesthetic throat lozenges. These can numb the throat and reduce pain. Or if less painful, use a basic throat lozenge to just 'coat' the throat.

In the end it is important to stay home and rest to help the body get over the infection. A 1-2 day leave certificate can be obtained from a pharmacy, but if a longer time is needed then it would also warrant a visit to a doctor. In all cases if symptoms persist or you are getting significantly worse it is important to seek medical help from a doctor. ■

### Professional services available at Braidwood Pharmacy:

- Medication packing using Webster system (an aid to help you manage your medication)
- Scripts on file
- MedAdvisor App that helps you order and manage your scripts on file by use of your phone or computer
- Home Medication Reviews (on referral from your doctor)
- Medication profiling using MedsCheck (development of a medication list and detection of potential problems)
- NDSS supplies (diabetes)
- Blood pressure monitoring
- Return of Unwanted Medications (RUM project)
- Leave of Absence certificates
- Supply of medication for Hepatitis C treatment

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**HORRORSCOPE FOR THE WINTER MONTHS OF 2017:**

To allow for the vagaries of the universe and interpretive inexactitude, it might pay to read everyone else's stars as well.

**LEO**

A plumb jog mite come your way this week. A major dailey newspaper needs sub edotirs and proof reade3ers for the on-linr edition. Fyew have gud literacuy skills, grate-grandma and an eegle eye fur speling: this might be the job for yoyu. our last subble lrlt us in the lerch when she said sheed afftergo or sheed miss the school bus.

**VIRGO**

Beware the yob speedsters hurtling past the preschool. If that's you, beware the parents campaigning for a road structure to send your front end into early disfunc-tionality. Good things will happen if outrage and road rage both can be brought into the gamut of celestial understanding and cooperation.

**LIBRA**

Lunacy double faults in your Court. For a bigot-free experience Qantas looks a good bet. Just follow the great Martina Navratilova's lead who, when asked by a male journalist, "are you still a lesbian?" replied, "are you still the alternative?"

**SCORPIO**

Porphyry, as you know, was an influen-tial 3rd century pythagorean mathemati-cian and neoplatonist philosopher. Not to be confused with Porphyry Pearl, a Bazza McKenzie sort of drop much used by teenagers at drive-in movies who entirely failed to later remember what was on the screen.

**SAGITTARIUS**

You could go through the month in a trance, or if you happen to be a penulti-mate prime minister, a recalcitrance. Old king coal was a dirty old mole who tried to pollute for free. It is a fiddlers' spree.

**CAPRICORN**

Saturn loves the rhythm of life and Biothanatus digs the blues. Mercury hides at the base of the tube and Venus can't seem to lose. Getting to the bottom of the matter this month might lead you all over the place but if you have a baby going nappy-free it might be the other way around.

**AQUARIUS**

Ebay becomes, "Oh Boy", this month when you accidentally add an extra zero to your maximum bid. Perturbation is not as much fun as it sounds as you watch the bids creep up to, but not quite over, the ridiculous amount you have agreed to pay for what you now realise you never really wanted anyway.

**PISCES**

Issues from the past may suddenly return. Perhaps the new dog will unearth the old dog. Or could it be that, in a moment of exhaustion brought on by those Everest-like steps, you mixed up the outbound and sender's address zones on the parcel, struggling as you were, both for breath and with a string-strung ink-intermittent pen.

**ARIES**

The tower on Mo .....unt Gilla ..... matong is up to its .....us.....ual ..... tricks. The first part of your do.....wnload, a super-funny YouTube clip for instance, starts; .....then ..... "Ah stuffit!" [sigh].

**TAURUS**

Roses are red and violets are blue; when said on line might make it not true. Mary had a little lamb, on FaceBook she had to post, "If it follows me one more time I swear to God it's toast". Of course she then received 45 likes, 4 rude comments from vegetarians and 300 shares in the Australian Wool Corporation.

**GEMINI**

You might be feel strained this month like pasta through a colander. If you're down the pub looking for a new friend, make sure you understand the difference between mutable and rootable. One is capable of change and the other (you know I was referring to the ability to stay planted in one spot) might look a bit wilted in the morning light.

**CANCER**

Then on the other hand, or on the other foot if it's socks before gloves on this bleak winter's day, ideas might ferment like undies gone down behind the wash-ing machine. In an all-to-common con-fluence these days, your clothes, the newspaper and the television might all reach the spin cycle simultaneously. The whole lot of us are then hung out to dry.

# LET the sun shine in

An acronym-led strategy is not in our best interests

**Y**ou could be forgiven for think-ing the whole political process has gone mad when reading the latest move to replace the RET (renew-able energy target) with the LET (low emissions target).

What's in a name you may well ask? Quite a lot as it turns out. The LET is going to get more support in parlia-ment because it LETs the coal industry off the hook.

The take from various new sources:

*"It is vastly more likely to get a coal-fired power station built to provide baseload power under something like an LET," the Nationals leader told reporters in Canberra on Tuesday.*

OK, that's what we expect from Barnaby Joyce in the 'nothing must hurt the coal industry' camp.

*"We haven't dismissed it, what we've done is to characterise it as a second best option," opposition environment spokesman Mark Butler told ABC radio.*

That's the good old Labor Party now proudly accepting second best options as the safest strategy to slip quietly (maybe) into government.

*"If gas and even new coal-fired power stations now count as 'clean', we might as well all pack up and go home, because it's game over for the climate and the planet," Mr Bandt said.*

So of course it's left once again to the Greens to say something sensible; to say what so many people believe is the right thing to do as opposed to what is likely, or possible, in our logic con-strained cuckoo parliament.

Read the serious press or go on line yourself and you'll find commentators from industry, science, commerce et al lamenting the fact that this is the best we can hope for. Most sensible people still see a price on carbon emissions as the simplest way to steer our energy sector towards a lower-cost, reliable future.

Readers of the *Daily Pantograph* and the *Ozzy* know that 'renewable' energy is now rebranded as 'intermittent' to cast it as unreliable. A better over-

arching description would be 'inex-haustable' energy.

Loyal and long-term readers of *Time & Energy* might remember this:

*As it becomes clearer that 'clean coal' is just a nonsense made up by coal companies to buy time for new mines to open, the nuclear option will start to appeal to more people. It's true that nuclear power stations do not emit carbon into the atmosphere but they do produce deadly waste products that must be stored safely for thousands of years.*

*Nuclear powered electricity, like coal-fired power, is just another way of prop-ping up today's wasteful energy use by leaving a large debt to be paid by our children.*

I wrote that piece ten years ago almost to the day, when T&E was a weekly column in the *Braidwood Times*.

Haven't we come a long way baby!



towards the future by Paul Cockram

It's time to call out this rubbish. There is no such thing as 'clean coal'. Even if it can be shown to work on a power station scale (it hasn't yet) or can be shown to be affordable (which it isn't) there is still a major moral question missing. It is this:

Is it right to pump a vast amount of poisonous gas deep underground and hope it will stay there forever? There is no evidence that it will. It's the same question that many countries are now asking about nuclear power.

Why go for technologically complex and expensive machinery with major waste storage issues when the sun shines inexhaustibly for free? The answer is, of course, that the people who own these resources and expect

to profit by their use are over-repre-sented in the corridors of power.

It's as simple as that. We know it's true because every now and then some of them come a cropper.

The cost of solar and wind power is coming down, the cost of coal power if it has to be 'clean' is going up. Nobody is denying these facts because they're self evident.

How is it that our political emperors can strut about naked, believing in the fine but invisible clothes the carbon tailor has sold them — and yet nobody calls them out? Do some of us secretly want to see the clothes, support the emperor and not make a fuss?

The proposed Adani mine in Queens-land is a great example of pandering to the idea of foreign investment — even when the proponent has nothing in the kitty to invest. Then, somehow, because we've already counted the jobs that might be created, the govern-ment feels the need to stump up our money to get the show on the road.

If it's our money being invested then there are other projects worthy of public funding that will create many more jobs and lead us to the future rather than tying us to the past. A billion dollars of public funds to build a 600 km railway line across the scrub is quite indefensible when there are so many more worthy places where a rail line could go.

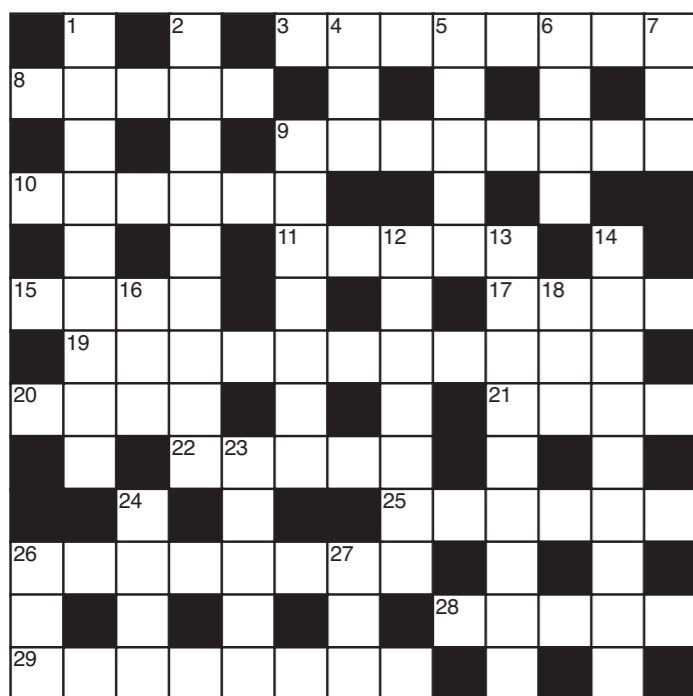
Other future-looking projects are crying out for government assistance. Nissan chairman, Carlos Ghosn, was reported recently in the *SMH* saying that the market for electric vehicles wouldn't grow without a public policy from government that says: "We favour zero emissions cars, electric and plug in hybrids — and [so we're offering] a subsidy to consumers to encourage them to buy these cars".

Despite record sales of new cars, just 219 of the 1.2 million new vehicles sold in Australia in 2016 were electric. Why even think that electric cars are on the way if there's no interest from government?

Listen Mr Turnbull, if "Jobs and Growth" is really your mantra then forget coal. Thermal coal is the one resource that is guaranteed to have neither jobs nor growth in its future.

Solar, wind, pumped hydro, electrified public transport; all these will soak up all the dollars you can find, create last-ing jobs and point us towards the future.

Or you can join Barnaby, Cory and One Nation and march through the crowd to the next election stark bloody naked.

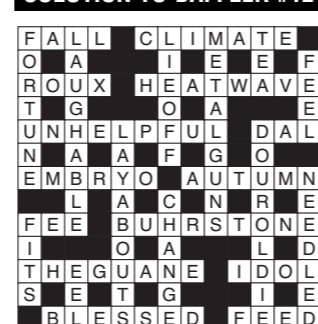
**BRAIDWOOD BAFFLER #13****ACROSS**

3. Button up your — when the wind blows free" (8)
8. Plenty of this around when the temperature drops below zero (5)
9. Small green parrot (8)
10. Change, alter (6)
11. Particular cut of beef (1,4)
15. Teenagers room? (4)
17. Singular expressed two ways (1,3)
19. Friendly and helpful (11)
20. Dr Livingstone infor-mally? (4)
21. One tiny speck (1,3)
22. Grass-like plant (5)
25. Uncommon (6)
26. The Clarke Brothers? (8)
28. Author of the Iliad and a popular cartoon character (5)
29. Becoming rancid

**DOWN**

1. Contretemps, reasonings (9)
2. Murderers (9)
4. By way of (4)

5. Kingdom (5)
6. Harbinger (4)
7. Young child (3)
9. Informed on (7)
12. Down unders opposite? (2,5)
13. A group of parachutists in uniform (9)
14. Some favour one politi-cal party and some don't like ... (3,2,4)
24. Bad in the bush, good in the woodstove? (4)
26. Baby, its cold outside! (3)
27. Academic or boy's name (3)

**SOLUTION TO BAFFLER #12**

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