

Jindivick NEWSLETTER

August 2023

If you would like to include information about a local event, club, person etc please contact the editor by email via: newsletter@jindivick.org.au or phone 0417 188 694.

The deadline for the September issue is 25th August

This Newsletter is published by the Jindivick Progress Association.

We acknowledge the Traditional Owners of this land and pay our respect to their Elders past, present and emerging.

What's On

Aug. Red Tree Gallery—
Exhibition of paintings by
Grace Mac Donald *Official
Opening Sun 6th 2pm.*

Aug 2 Jindi Jems Railway ho-
tel Drouin. Call Maz 0447 776 178

Aug 10 JPA and JHC AGMs
Hall 6.30 and 7.30pm

Aug 12 Winter market Algie
Hall Neerim South

Regular Events

St James Anglican Church, Jindivick Services on the first and third Sundays of the month. The Service begins at 11.30: we gather for a cuppa and a bickie a bit earlier. Further details, ph Faye 0400 014 226

Atticus Health, Jindivick Make an appointment at: www.atticushealth.com.au/location/jindivick-medical-clinic or call the clinic on 56 285 445 Open Mon—Fri 9-4:30. Sat & Sun 9-3.

Jindi Craft Group Meets in the Hall, Thursdays, 11am—4pm phone Nikki Cadzow 0447 776 178

Jindivick Hall To book go to www.jindivick.org.au/bookings Billiard Room bookings contact Ros Ph 0439 008 501

Jindi Jems Will meet Wed 2nd Aug. If you'd like to join us please call Maz Ph 0447 491 502

Jindivick Knitting Group Meets on the 2nd and 4th Tues of the month at the Hall from 10-12. Don't knit? Don't worry, just join us for a cuppa and a chat. Call Maz on 0447 491 502

Jindivick Pool Nights For further info. call Phil on 0444 525 556 Bookings via Ros: 0439 008 501

Jindi Writers Group Meets on Wednesdays at the Red Tree Gallery. No experience necessary. BYO lunch, pen and paper. If you'd like more info call Mandy on 0419 384 600 or Amanda 0417 188 694

Jindivick Yoga Group meets at 9:30am on Thursdays for an hour. Ph Janet on 0499 248 302 for more information.

Jindivick Progress Association inc. and Jindivick Hall Committee AGMs

The Annual General meeting (JPA) is scheduled for Thursday 10th August at 6.30 pm. Following at 7.30pm is the JHC Annual General meeting, and will include the update on Hall plans for the future and the financial account for the last financial year.

*Mosaic work has commenced on the
Memorial for Anne Plant*

JINDINDIVICK COUNTRY MARKET

Dates for the next season, 6 markets at the hall and grounds, 9AM TO 1PM First one OCTOBER 7TH, NOVEMBER 4TH, DECEMBER 2ND, FEBURARY 3rd, MARCH 3rd, APRIL 6th. If you are interested in helping out please contact Nikki, Nikkicadzow@gmail.com or Don, leeson_3821@hotmail.com, or come along to the next JPA meeting 6.30pm at the hall on 10th August, more help is required to make sure we can run 6 markets.



Community Garden

Thank you to everyone that turned up to help out at the community gardens working bee on Saturday the 15th of July.

Lawn mowing and weeding was done. The gardens are definitely looking better. Thank you to Mr & Mrs Day and Mr & Mrs Watts for helping out on the day.

There is a lot more work to do so we will be holding another working bee on Saturday the 19th of August.

Weather permitting.

Please call or txt me on **0407343849** if you will be attending. Cheers Trish



A LITTLE SOMETHING FROM JINDIVICK WRITERS GROUP This month we have a few items about August. The first by Phil McGrath, the second by Mandra Baxter, and third Dominik (our German friend, for whom, English is his third language).

August – My Favourite Month of the Year

August just happens to be my favourite month of the year; it's the month that I say farewell to Victoria's winter and take off to a little piece of paradise I found in the Mediterranean some seven years ago.

The 35-room hotel, just a stone's throw from the beach in Crete, is for solo travellers only. Being a widower, it's perfect for me. No honeymooners, families or screaming kids. It's run by a family who treats their guests as family and promotes itself with the catchphrase "Sociable holidays for the independent traveller".

Breakfast is a continental style buffet and includes a selection of seasonal fruits, cereals, eggs, fresh bread, local thyme honey, freshly squeezed orange juice and local fresh Greek yoghurt. Local cheeses, freshly cooked pastry as well as home-made bergamot jam and orange marmalade give guests a taste of the traditional Cretan breakfast. There are two pools, one beside the bar and a quieter one out back, plus a jacuzzi. It's a protective environment, typical of a family venture – vegetables from the garden, bread baked by Mama, each guest is collected from and driven to the airport, and each takes home a bottle of the hotel's home-pressed olive oil.

The hotel arranges its own excursions. The day trip to Loutro is my favourite. Loutro is a remote seaside village accessible only by boat or on foot. There are no cars or big chain hotels, only modest white pensions, taverns, and a mini market.

The fish lunch excursion is also a must. After swimming at Falasarna beach, we travel to Sfinari, to the Baladakis family's fish restaurant for their famous fish soup, organically produced vegetables and a village-style wine. There's fried cuttlefish, crayfish, crisp salads, tzatziki, plump juicy olives, home-grown vegetables, and the main dish, usually grouper. We can watch the food being prepared in the kitchen – the vegetables from the garden, seaweed from the rocky shore, fish caught by son Nikos, tomatoes and cucumbers from the family's greenhouses, and salt gathered from the rocks, along with goat's cheese, olives and olive oil.

There are also excursions to Chania's harbour for dinner on Sunday nights, Gramvousa Island, Balos Lagoon, Samaria Gorge and the beautiful Elafonissi Beach. Back at the hotel, there's wine tasting lunches, cooking classes, water aerobics, a spa, and plate-smashing, Zorba-style Greek nights! There are themed weeks too – Yoga and Wellbeing, a Walking Week, Flavours of Crete, even a Travel Writing Retreat, and more! You can do as much, or as little as you like.

No matter how we spend our day, we all gather at the bar for pre-dinner drinks before sitting down outdoors at two long tables to enjoy several courses of delicious, home-cooked, Cretan cuisine served 'meze style' on sharing platters. The courses just seem to keep coming, as does the red and white house wine! After dinner it's back to the bar which doesn't close until the last guest wanders off to bed.

While the hotel fulfils its promise of an authentic Greek experience for single independent travellers, it's the depth of the friendships that form there that keeps 65% to 70% of guests, including yours truly, going back year after year after year.

Happy August

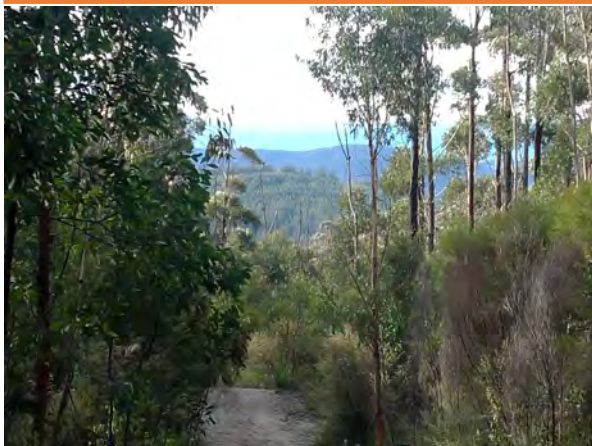
The months are flying by and soon our thoughts will turn to summer holidays and making frantic preparations for Christmas. Sometimes we need to pause to appreciate what we have now before it too passes. August, especially in our beautiful part of Gippsland brings us the perfect balance between winter and spring.

As our state emerges from the colder winter months, August offers a pleasant transition to warmer days and blooming landscapes. The Australian landscape awakens to come alive with new growth and vibrant colours. Flowers begin to bloom and trees regain their foliage creating a stunning scenery all around. The rejuvenation of nature during this time is a sight to behold and offers excellent opportunities for photography, picnics and outdoor exploration with family and friends.

The days are comfortably cool without leaving you overwhelmed by the heat. It also offers a last chance for snow enthusiasts to enjoy their winter sports creating a unique experience for skiing, snowboarding and snow play on our snow-capped mountains.

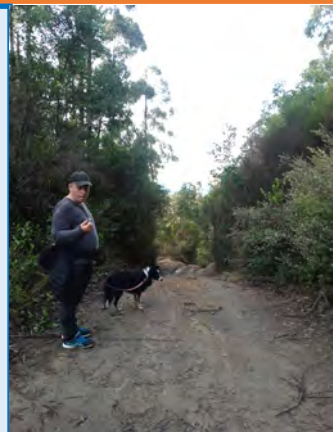
Here in Jindivick we are treated to an array of fresh and delicious seasonal produce, from juicy citrus fruits to crisp vegetables and the farmers' markets are filled with the best of the harvest.

Enjoy this time of year and make the most of August, the next one is a year away.



August

August is actually a really nice month. It is still summer and the days are long. The only reason why I don't like it, is it the return to school (after the long summer brake). I like my work as a teacher, but I prefer holidays with sun and water. In august there are so many birthdays, too. You come close to your friends, have BBQ and maybe some good drinks. That's sounds fun to me. I will enjoy it.



A Winter Walk in Nangara

Although the morning started chilly, we were rewarded with a stunning blue sky day.

which was ideal for bird watching. Golden Whistlers, Yellow Thornbills, Grey Shrike Thrushes

and many of the usual suspects were ticked off our lists.

Peter Ware from Friends of Drouin Trees lead the group through the reserve and helped with fern, bird and fungi identification and many other interesting things.

Bill and Geoff, also from Friends of Drouin Trees, joined the walk and their expertise in identifying bird calls was greatly appreciated.

We enjoyed morning tea together in the peaceful surroundings of the Black Saturday Memorial.

We're planning a Spring Walk now and details will appear in the newsletter at a later date.

Till then, please follow Nangara Reserve Facebook group for regular updates from Jindivick's hidden gem.



Making the most of the Winter Sunshine.



Enjoying morning tea at the Black Saturday Memorial following our informative walk through the Nangara Reserve.

Lead by Peter Ware.





Local Bush Walks to explore and enjoy

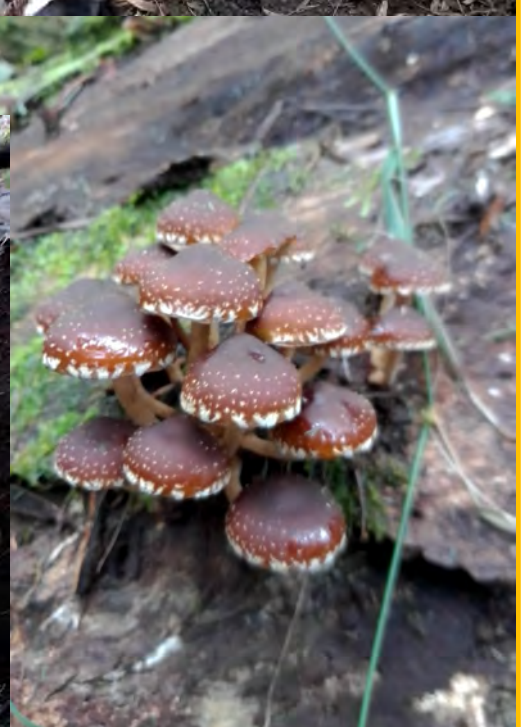
Now that you have all been inspired by short articles about what August has to offer, and whilst there is less traffic using Stolls Road, why not go out to the Labertouche Caves. You won't be disappointed. The shortest walk is from the caves car-park and return. I nearly always encounter, or at least hear lyrebirds on this track. Of course you can make the route longer by utilizing from (Nangara Reserve) BOW



(Pipeline) and or Labertouche Creek Track as a loop.

There is a huge variety of fungi within the vicinity of the caves.

I suggest that you either have tropical insect repellent or long pants and socks as there are plenty of leaches, as you would expect in Temperate rain forest. If you are not sure where to go or would like someone to go with feel free to give me (Amanda) a call on 0417 188 694



Creative Harvest 2024



Do you have a food garden in West Gippsland and want to share it with others? We are on the lookout for new gardens for our glorious Creative Harvest event in 2024!

January 27th and 28th 9am-3pm

Whether you have a small suburban backyard or a larger acreage ...as long as you grow your own food and want to share your knowledge with others, we'd love to have you on board!

Creative Harvest has its grassroots in BBSN members' desire to share what they know and love about producing abundant, delicious home-grown food.

Now it's a vibrant, buzzworthy entry on Gippsland's event calendar. In 2022 and 2023 over 1,000 visitors flocked to our gardens each year.

We would love to have you join us and spread our love for all things growing food!

For more information please contact Krista at: bawbawnsn@gmail.com

Pea and Mint Soup

Where would we be without a packet of peas in the freezer? They're there when you reach for them on a Sunday when you're cooking the roast.

Maybe peas are the star ingredient in your risotto.

Or simply first aid to soothe a hammered hand when you should have hammered the nail.

Now here's another use for the humble packet of frozen peas.

- 500 g. frozen peas
- 4 cups of vegetable or chicken stock
- Teaspoon of chopped mint
- 60 g butter
- 2 teaspoons mild curry powder
- 3 tablespoons plain flour
- 1/2 cup milk
- S and P to taste
- Dollops of sour cream and a little more chopped to mint to garnish



Bring stock to boil, add peas, return to boil and cook for 5 minutes.

Drain peas and keep the stock.

Place peas and mint in blender with a cup of stock and puree till smooth.

In a pot, gently melt butter with curry powder then add flour.

Stir for about 30 seconds then slowly add your reserved stock.

Cook until it starts to thicken, then add your pureed peas.

Give it a good stir, add milk and warm through.

Serve with a dollop of cream or sour cream and extra chopped mint.



Meet the Mayor Mondays

Meet the Mayor Mondays is a new initiative from Council where community members can book time to speak to the Mayor in person about anything Council related that's on their mind.

The Mayor can help you work through any ideas you have and provide advice about how to work with Council to get your projects up and running.

Each booking runs for a 20-minute period, and will take place at the Mayor office at the Drouin Customer Service Centre.

Head to <https://bawbawshire.co/MeetTheMayorBookingCalendar>

Intelligent sensing network installed

A network of advanced weather monitors has been installed across the Shire.

The Baw Baw Information Network provides real-time weather information to emergency services & the community, detecting hot spots, changes in temperature, wind and more.

For more information visit <https://bawbawshire.co/BBIN>

Get in touch with your Councillors

Annemarie McCabe
Mayor
Baw Baw Shire

0427 959 727
Annemarie.McCabe@bawbawshire.vic.gov.au



Keith Cook
Councillor
West Ward

0456 150 340
Keith.Cook@bawbawshire.vic.gov.au



Tricia Jones
Councillor
West Ward

0428 880 875
Tricia.Jones@bawbawshire.vic.gov.au



What's on in Baw Baw

If you're looking for something to do, look no further. Our events calendar is all kinds of events across Baw Baw Shire, from shows at the West Gippsland Arts Centre, to farmers markets and community-run events.

Visit <https://bawbawshire.co/Events-Calendar> to see what's on.

Detox Your Home at Lardner Transfer Station

Registrations are essential.

Register for the upcoming Detox your Home event at Sustainability Victoria's website: <http://www.sustainability.vic.gov.au/detoxyourhome> or via Eventbrite: <https://detoxlardner2023.eventbrite.com.au>

Event details:

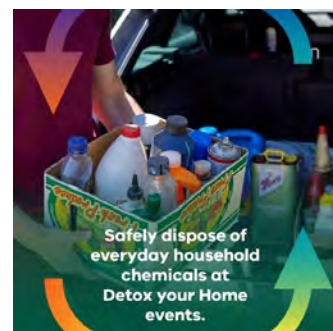
Date: Saturday 19th August 2023

Time: 9am – 12 noon

Location: Lardner Transfer Station

Address:

Simpson Road, Lardner



Safely dispose of everyday household chemicals at Detox your Home events.

Jindivick Primary School News

We have all settled into Term 3, with some exciting activities coming up.

This Friday (28th), the school, in partnership with War-ragul Toyota and 'Habitat Creations' are participating in National Tree Planting Day.

Each child will have an Australian native plant to plant around the school grounds. After our planting, we will have a sausage sizzle provided by the parent club.

In two weeks the Grades 3 – 6 are heading off to Sovereign Hill camp for three days. They are all getting very excited! Three of our senior students will be representing our school in the annual 'Vicspell' on August 4th.

All students are practicing hard for the Annual 'soiree' in the Jindivick Hall on September 14th.



Children busy at work preparing garden beds ready for National Tree Planting Day



Jindivick Public Hall

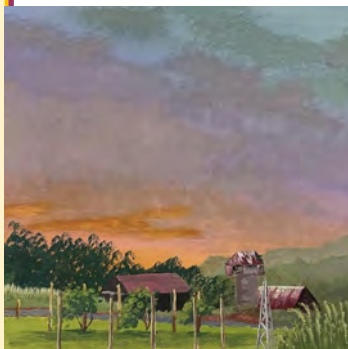
Is available for hire: Weddings, Parties anything go to www.jindivick.org.au Then Book Jindivick Resources here, where you'll find all the amenities and fees listed OR,

Phone Paul on 56 285449

Jindivick Hall is run by volunteers, your support is needed.

10th August 7.30 AGM at the Hall.

Our Grace Mac Donald has her first exhibition at Red Tree Gallery this month. It is colourful and thought-provoking and comes straight from the heart. Come have a look and a chat and a lovely walk through Laurie's sculpture garden.



Or why not investigate Jindivick writers group on a Wednesday and view the exhibitions then. The official opening is 6th Aug at 2pm.

