

ISSUE NO. 121 June 2021

FREE

For the Mia Mia- Redesdale Region including:

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BRIDGE CONNECTION COMMUNITY NEWSPAPER



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FOUR GENERATIONS

The women of the Cheep family along with baby Sadie.

THE ART OF RUSTIC ITALIAN COOKING

continued page 11.

We're open 9am-5pm Monday to Friday or call us on
(03) 5433 3115 to speak to a friendly staff member.

heathcotenagambie.community

Community Bank
Heathcote & District

B Bendigo Bank

The Walnut Harvest is in and the cockies are gone (... well almost!)

By Mark Jankelson - 20-5-2021



Everyone who travels up and down the Kyneton-Heathcote Road will be familiar with our walnut orchard of 6,000 trees on the corner of McNiffs Road, Redesdale. What makes this orchard unique is that it is the only walnut orchard in the world that is fully netted for part of the year. That's because of our white feathered friends – the Sulphur crested cockatoos - the only birds that can break into a walnut shell. Over a 10-year period the problem has worsened, and we have experimented with almost every method of scaring off them off – sound scarers, hawk kites, helium balloons, gas cannons, drones etc. While many have had a short-term effect, nothing has had lasting impact. Then we discovered 'Drapenet', developed in NSW initially as hail nets for the apple orchards. This is a special tough close weave netting that is resistant to the beaks of the cockies and since we started using them in 2016, we have enjoyed virtually 100% protection from the cockies – though that doesn't stop them trying!! The nets also give the trees shade protection from that vicious summer heat and sunburn of the walnuts.

Applying and retrieving netting on 3-meter-high trees certainly has its challenges. It also adds logistical complexity to the harvest process. Three machines (pictured right) are employed in the process – a high-mast NetWizz to remove the nets, a shaker to shake the walnuts off the trees, and a sweeper-harvester to collect the nuts. Our proficient local team of four manage to get the work done in double quick time!

But the process doesn't end there. The walnuts must be hulled (green husks removed) and dried before moving to the shed for storage. And then the work of preparing them for sale begins – either as in shell, kernel or as value-added products such as walnut oil or our well-known coated walnuts.

Our processing room is packed with machinery to do the job – a cracker, a colour sorter to sort for shell and colour and an oil expeller to make walnut oil and walnut flour.



New season walnuts and our other products are now on sale at Central Victorian Farmers Markets, Wholefood shops, green grocers and are in use in premium restaurants in both Victoria and NSW.

Editorial

Dear Readers this month we have included things happening around the district. if you have a business and would like to showcase it, send us a write up and some photos of what you business is and does.

The grand Opening of Stage 1 of the Community Hub will take place @ the Redesdale Hall on the **7th June from 10am**

if you have a story or an event to contribute send to the below email.

bridgeconnection.editor@gmail.com



Regina Bennett

Regina Bennett.

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BRIDGE CONNECTION COMMUNITY NEWSPAPER

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Bridge Connection

- Mission Statement -

The mission of **Bridge Connection** is to bring people together by:

1. Providing information about local issues, goals and events, and to celebrate local achievements,
 2. Encouraging economic growth in the area
 3. Fostering geographic identity, and
 4. Providing a platform for public debate
- Bridge Connection is published by local people who volunteer, for local people as a **free paper** and on line at **redesdale.net** and via **face-book**



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RJ REDESDALE

Phone (03) 5425 3154
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Acting Principal: Andrew King

Phone: 5425 3155

Email: redesdale.mia.mia.ps.ps@education.vic.gov.au

Redesdale Mia Mia Primary School



School News

Respect, Resilience & Relationships

STEM (Science, Technology Engineering and Mathematics) Extravaganza

Our STEM/Living Green teacher, Lydia, has been very busy organising numerous incursions and excursions for the school. Over the past few weeks, we were able to have a local excursion down to the river as part of the River Detectives program. This program examines the local habitats and ecosystems and we learn about the environment.

On Monday the 10th, we were lucky enough to get two teachers from Earth Ed in Ballarat visiting with some very fun, engaging and hands-on science experiments. In the first session, students learned about circuits and how they work, making a light bulb work with batteries and playdough. In the second session, students used a variety of coding programs to make robots move in certain patterns and follow specific rules.

On Monday the 17th, the whole school visited the Melbourne Museum. We explored forests and rivers and discovered what might be living in the local Campaspe River. We investigated different bugs and even sniffed a few to see if we could identify their scents. We learned about dinosaurs from Phillipa, a palaeontologist. She helped us identify what is and what is not a dinosaur. Then we went on a dinosaur walk, geological walk and marine walk.

We also visited the Bunjilaka gallery and heard a dreaming story about Bunjil the Creator Spirit. We tested our fire making skills and learned different indigenous words for different animals. This excursion was made possible through funding from Junior Landcare and Biodiversity grants.



Please contact the school for 2022 enrolment information to be a part of our wonderful school.

REDESDALE CFA

As the days get shorter and colder, we are heading into a new season, fire wood collecting season!

I wanted to once again speak on chainsaw safety. In particular the chain itself.

A saying among Butcher's is " The quickest way to cut yourself is with a blunt knife ". This also applies to a poorly sharpened chain. You may not cut yourself but the extra effort required can cause unnecessary wear to the saw as well as fatigue and frustration to the operator.

It's important that the teeth are even. Both sides should be the same angle. If you choose 30 degrees it will not cut as well as 35 but will keep its edge longer. The size of the tooth is important too. If you wear one side down more than the other, by over sharpening, the larger teeth will sit higher and bite in more causing the cut to go off sideways and jam.

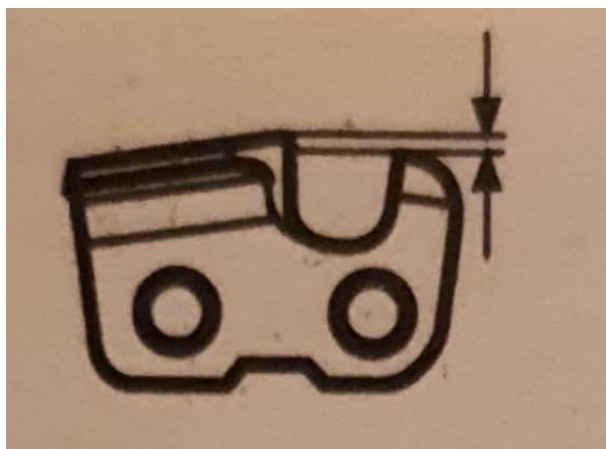
An important design feature of the chain is the "Cleaners" or "Rakers". These sit in front of the tooth and perform the function of clearing the saw dust out of the way. More importantly these act as a depth gauge to control how far the tooth bites in.

Because of the sloping shape of the tooth, the more it is sharpened, the lower it gets and becomes closer to the height of the Raker. A flat file can be used to take the Rakers down to about .25 mm to .75 mm below the tooth (as shown in diagram) for a safe and effective cut. So if the Rakers are too high, the saw won't bite in, if you take them down too low, it will bite in too much (usually slingshotting pieces of timber in your direction)

The chainsaw bar may also need attention. When taking the chain off, flip the bar upside down, to spread the wear. The flat file can be used to remove any " burring " near the cutting surface and a broken hacksaw blade is ideal for scraping out the build up of saw dust in the bar groove allowing more oil along the chain track.

I hope you have a safe wood cutting season. There are many accredited chainsaw operators in the brigade so feel free to call into the Station if you need some assistance, or give me a call.

Andrew Campbell
Fire Prevention Officer
0428253104



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2nd – 5th Sundays each month

followed by morning tea

at Barfold Union Church

Heathcote-Kyneton Rd, Barfold

Contact; Leigh 0425812786



COMMUNITY DEFIBRILLATOR

located on the side of the Redesdale fire station
Access code is 3444 (Redesdale post code)

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The Community owned defibrillator
is now accessible to all
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It is situated on the outside wall of the CFA building
(next to Café Budburst).



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Campaspe Valley Landcare

Proudly supported by the Victorian Government's Landcare Grants Program

Ed McNabb is a Scientific researcher of Owls who has devoted much time to study these nocturnal avian predators, and their place in the ecosystem. He gave us an insightful presentation of the species found in this region. Recordings of the calls of these nocturnal hunters gave us clues of what we could expect to find here, and to look for indicators of their elusive presence. The Barking Owl so named because of its dog like call was a surprise to hear and probably inhabits this area, the Barn Owl and Sooty Owl are also found here. The most impressive and also most threatened is the Powerful Owl also known as the Eagle Owl. The Powerful Owl has quite a large wing span up 1.5 meters. Suitable nest sites for this Owl are much rarer it nests mostly in cavities or hollows of large trees which are becoming much harder to find. It a good idea before you remove a large tree even if it is a non native to check if it has an Owl in residence.

2

Look for signs of regurgitated balls of fur, feathers and bone, this may be a sign of a nesting Owl feeding perch. Powerful Owls have been known to nest in trees other than natives particularly pine trees. Known as a predator of possums they are likely to take feral cats as well. The Barn Owl is a useful predator of field mice and small snakes, it is easy to accommodate with a nest box and may also help to keep away nesting swallows from building mud nests under your house eaves.

In summer Owls like to rest in cool shady places during the day so don't be surprised if you find one or two resting in the low branches of trees or shrubs with thick foliage.

The group thanked Ed and his wife for the entertaining and interesting glimpse into the whos hoot world of Owls.

Pictures provided are copywrite to ED McNabb
Campaspe Valley Landcare Group



Barn Owl

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Beating the winter blues - Jennifer Beachey - ExpertEats

The bright, crisp days of autumn don't get much better than in country Victoria. The clear blue skies lend themselves perfectly to tending to the garden while the cooler afternoons beg to be spent indoors in front of the fire with a hot bowl of soup.

Now is a great time to be planting all of your brassica vegetables like cauliflower, broccoli, brussel sprouts and kale as well as hearty herbs such as parsley, thyme and rosemary. Our seasons are magical and if we listen closely to the garden we may also find that all of the nutritional qualities from the vegetables are exactly what our bodies need to get us through the winter season.

Eating with the seasons is something that is as important for our bodies as it is, better for our planet. Buying locally grown fruit, vegetables and meat is something that has been proven to benefit our immune system and be substantially better for our overall health. This is predominantly the case as they are allowed to ripen naturally and have not had to travel great distances before being sold, small hold farms use a lot less pesticides (if any), and often use organic methods of producing their produce. When fruit and vegetables are in season they are also at their nutritional best, for example the vitamin C content found in broccoli that is in season compared to broccoli commercially forced to ripen is 50% higher. Bananas, avocados and tomatoes that are sold out of season are also picked green and ripened with ethylene gas which is not only less appetising but results in a far less nutritious and tasty product.

We are blessed with the abundance of locally grown produce across the Macedon Ranges and surrounding areas that is easily sourced at farmers markets, from local food stores and green grocers around our region. If you are unsure what is in season, ask at your local farmers market.

So what do our bodies need for the cooler months ahead? Preparing your natural immune system for winter is not only about warding off the common cold but also ensuring that you stay healthy and avoid the 'winter blues'. At Expert Eats we help people connect the importance of a healthy gut and teach how to create delicious, nutritious food. Eating with the seasons is a great place to start. We try to fit a whole rainbow of colours onto our plate combining wonderful vegetables and plant based foods with grains and pulses to create a healthy gut garden. Having a healthy gut not only improves your immune system, lessens inflammation and can improve sleep, but it is found to have a HUGE impact on our mental health; creating positive pathways to our brain and producing serotonin which is known as the 'happy hormone'.

Vitamin C, Vitamin A, Folic Acid, Vitamin D, Vitamin B6 and B12 are helpful to beat fatigue and can be found in fruit and vegetables, eggs, fish, meat and a good walk in the sunshine! What does that actually mean though and where do you find them naturally? The best way to achieve a balanced, highly nutritious vitamin intake is to introduce a rainbow of coloured fruit and vegetables into your diet. We often think of salads but let's face it, who wants to eat salads in winter! I have created a couple of wonderful dishes below that combine all of the delicious (and nutritious) vegetables, but the salad is served warm and the soup is served hot!

Warm Winter Roast Vegetable and Haloumi Salad with Lemon & Yoghurt Dressing

Ingredients

- 3 Small parsnips (peeled and chopped into 3-inch pieces)
- 3 medium carrots (peeled and chopped into 3-inch pieces)
- 5 beetroot (peeled and cut in half)
- 1 sweet potato (peeled and chopped into chunks)
- ½ cauliflower florets - roughly chopped
- ¼ cup olive oil
- 1 can chickpeas drained
- 1 teaspoon of cumin seeds
- 1 teaspoon of ground coriander
- 1 small bunch of coriander washed and chopped roughly
- 1 small bunch of flat-leaf parsley washed and chopped roughly
- 1 small packet of salad leaves washed
- 1 pack of halloumi 180 gm sliced into 1 cm slices
- 2 tablespoons of olive oil

Lemon Yoghurt Dressing

- 3 garlic cloves chopped roughly
- 1 lemon zest (do this first)
- 1 lemon juiced (then do this)
- 1 cup of natural yoghurt
- Pinch of salt

Method

Preheat oven to 180 degrees

On a large baking tray place a piece of baking paper and lay all of the chopped vegetables, garlic in a single layer over the pan. Drizzle over olive oil and sprinkle over cumin seeds place in a preheated oven and bake for 25-30 mins or until golden. Give all the vegetables a turnover then add drained chickpeas, ground coriander and bake for a further 10 mins. Remove from the oven and let it cool a little.

In a small frying pan drizzle a little olive oil and heat to medium heat. Carefully place the haloumi into the pan for 5 minutes on one side then turn over to brown on the other side. Do this just before you are about to serve up the salad as the haloumi is best served warm rather than cold.

In a medium bowl add the Greek yoghurt, lemon juice and salt and half of the zest and stir until smooth. Arrange the salad leaves on a large plate and then add vegetables and chickpeas on top, sprinkle over chopped herbs and then place the grilled haloumi on the top. The yoghurt dressing can be either placed on top of the salad or on the side for people to help themselves. Feel free to sprinkle a little more olive oil over the top and a squeeze of lemon juice if you fancy it just before serving

Note; if coriander or parsley is not your thing, choose any fresh green herbs to chop. I often use fennel from my garden, mint and dill. Whatever is available and fresh is the best.

Make Everything Better Chicken Soup

Stock -

2 chicken carcasses (available from your butcher)
1 large onion chopped in half
Top of a large leek
2 sticks of celery
2 bay leaves
1 carrot chopped in half (leave the peel on)
2 cloves of garlic
2 litres of water
3 tablespoons of olive oil

Soup ingredients

1 large onion
1 leek
3-4 cloves of garlic
2 carrots (peeled and chopped roughly)
2 sticks of celery (sliced)
1 small bunch of flat-leaf parsley (chopped finely)
½ cup of rice (brown or white rice, rinsed well)
1 small parsnip
1 cup of frozen peas, corn
Teaspoon salt

For the stock (and you have to make the stock for this soup as it contains all the love and goodness to fix everything from a common cold to a broken heart).

In a large pot add a glug of olive oil and heat to high heat. Add both chicken frames and cook to brown on each side turning as they cook. It really doesn't matter how much you cook these chicken frames as the more golden they are the deeper the stock becomes. Once you have browned every side of the chicken frames, add the onions, leek, garlic, bay leaves and vegetables and continue to stir for a few minutes. Carefully add the water and allow it to simmer for an hour or so, keeping a check on the water level over that time. You can make this stock anytime and can literally leave it simmering for hours as they do in restaurants. You can add water if it looks to have reduced too much and can also freeze it once you have a large pot of delicious stock so that you have it on hand for soups, risotto or anything else you like.

For the soup

Heat a glug of oil in a large pot to medium heat. Add diced onion, garlic and leek and stir until the onion begins to brown. Add chopped carrot, celery, parsnip and washed rice and stir for 5 minutes. The rice will crackle a little but don't worry, keep on stirring! Add the frozen vegetables and stock and bring to a boil. Reduce heat to a simmer and simmer uncovered for 45 minutes. The soup will be ready when the rice is cooked and the vegetables are soft. Season to taste and stir through a generous handful of chopped parsley. If you are a kale fan you can also add a ton of fresh, finely chopped Kale to this soup just before serving as it brings a delicious and healthy addition to the soup.

** note. Don't throw out the tops of the celery when making soup. Keep these to stir through before serving as you would celery or use for when making salads or stock. They are full of great flavour.

For more information on Exper Eats follow us on Instagram and Facebook at @food_for_mood_for_good or @jenniferbeachey or get in touch Info@experteats.com



Campaspe River Update

Coliban Water/Lendlease contacted some property owners on the evening of Friday May 14th to inform that they were set to begin BNR (Biological Nutrient Removal) water discharges into the river on Monday May 17th. The river flow measurement for licence compliance is still being taken from the monitoring point at Redesdale. As this photo of the water emerging from beneath the thick mat of Azolla, taken on Sat 15th at the Windmill Bridge just downstream of the discharge point illustrates, there isn't a great deal of river flow.



Trade waste water is to be put into the newly completed dam at KWRP. Still no news to report from the EPA or Coliban Water/Lendlease regarding the licence review.

Lake Eppalock (as at May 18 2021) Goulburn-Murray Water is warning the public to avoid contact with water in Lake Eppalock after monitoring detected high levels of blue-green algae. It is recommended that alternative supplies for stock drinking be used. Stock and pets should be kept away from the water. Watering of edible garden plants should be avoided. Visit www.g-mwater.com.au/news/bga for updates.

Turpins Falls remains closed to the public and the Parks Victoria site states that...Further independent engineering assessment will be undertaken to determine work required to improve track safety at the site. Quotes attributable to Peter Foster, District Manager, Parks Victoria: "We ask all visitors to respect the closure of this popular visitor site for their own safety."

La Petite Pomme Orchard

The little apple orchard previously known as **Miapple** farm, is a small orchard of approximately 300 heritage fruit trees. This was was crafted by Peter and Zofia Cooke and was brought by Grace and Steve early in 2021. The orchard grows on Taungurung country in Victoria, Australia, and we would like to acknowledge the Taungurung people as traditional custodians to the land we are fortunate to call our home.



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 to check out our range.

The Art of Rustic Italian Cooking

continued from front page

The Art of Rustic Italian Cuisine

This month a celebration of traditional Italian fare including the art of pasta making a la cucina povera, or “peasant cooking style”, was held at the beautifully renovated, historic, Hawthorn House in Baynton.

Hailing from the Abruzzo region in Italy,

Marisa is passionate about using traditional ingredients to create delicious, simple food from her home village.

Each class enjoyed the hospitality of the Abruzzo Region and authentic Italian cuisine.

The participants were hands on to create a three course long-lunch, thoughtfully matched with Italian wines from Vinea Marson.

For future classes please ring Belinda on 0427136616 or Marisa 0415384217



Opening Stage 1 of the 'Redesdale Community Hub' on 7 June 20210 at 10am - 11am at the Redesdale Hall

Opening Stage 1 of the 'Redesdale Community Hub' on 7 June 202 from 10am - 11am at the hall

Please join councillors, members of the City Community Partnership group from the City of Greater Bendigo and the Kitchen working group to formally open the new kitchen at the Redesdale Recreational Reserve Community Hall. We are excited to be formally opening our new kitchen and look forward to seeing it utilised with community activities and events.

With Stage 1 now complete, we are exploring Stage's 2, (Travellers Rest) and Stage 3 (extension and refurbishment of the front of the hall) and how we can get these exciting projects 'on the move'. Please get involved if you have interest.

Please come along and check out the new kitchen and discuss the next stages of the Hub program with the team.

Regards from the Kitchen Working Group.
Regards,

John Beurle
+61422001924
john.beurle@gmail.com



Did you know...
The Heathcote community has been working towards establishing a **dementia village** in the township for about 7 years? 17 acres have already been earmarked for this 150 bed facility.

Check the usual
Redesdale
Community Notice
boards for more
details...soon

Want to hear more about Gilbruk Place?

- Community Information Meeting (and video!)
- Tuesday 6th July
- 2.00pm – 3.00pm
- Redesdale Community Hall

• RSVP: Kym De Lany
• 0422002765

Community Farewell

The Pastoria Fire Brigade hosted a Farewell Gathering for Glenyse and Peter Stone and family on Saturday May 15th at the Baynton Hall. The Stone family have lived at Baynton since the 1960's and Glenyse has lived at Baynton all her life. Trevor Watson paid tribute to Peter's contribution as a valued Brigade member and presented Peter with a CFA Certificate of Service. Gerard Ryan spoke of Glenyse and Peter's community commitment and love of the Baynton landscape. Clare McKenna presented a book voucher kindly donated by Aesop's Attic to Peter and Glenyse on behalf of the Baynton Community. Clare Claydon shared stories of Peter's involvement in Landcare and his passion for growing Indigenous trees. To acknowledge their contribution over many years, Glenyse and Peter with the help of family members, planted a tree Eucalyptus Melliodora (Yellow Box) at the hall. A BBQ followed with time to share stories and thank the Stone Family. The community wished Peter and Glenyse well in their move into Kyneton.



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RECIPE OF THE MONTH

58

Pickled Olives Recipe from the late Graham Newton Ex Nth Redesdale Rd

Pickled Olives Recipe from the late Graham Newton Ex Nth Redesdale Rd
Graham gave me this recipe, verbally, years ago and they are always delicious

Preparing Olives

Separate black olives from green olives. Black olives need less soaking to remove bitter taste.
Wash olives and then, with a very sharp knife, cut 2 slits down to the bone.

Place olives in any container except aluminium and cover with water.

Change the water daily and after 3 days for black and 5 days for green, cut a piece off an olive and check for bitterness. Continue changing water daily until bitterness has gone.

To make brine
add 150 to 200grams of salt per litre of water place in saucepan and boil for about 3 minutes.

To determine how much brine is needed, measure the amount of water that it took to cover olives in daily soak.
Placing in brine.
Allow brine to cool and add 100mls of red wine vinegar per litre of brine.

Place the prepared olives into sterilized jars, cover the olives with the brine vinegar mix then pour 5mm olive oil on top.

Make sure the jars are tightly sealed. The olive oil tends to creep and will make a mess.

Black olives should be ready in about 8 weeks; green olives take longer, up to 12 weeks

Gloria Pocock

Redesdale Hall



FOR HIRE

Amenities are available for catering, meetings, weddings and club or family celebrations.

Please phone

Carolyn (03) 5425 3194 for more information.

Redesdale Hall Activities:

- 2nd Tuesday monthly, 1pm - Hall Comm. Meetings.
- 2nd Tuesday monthly, 7 pm - Rec. Reserve Meetings.

Redesdale

HOME HISTORY COMMUNITY BUSINESS BRIDGE CONNECTION LOCAL THINGS TO DO EXPLORE THE REGION

Visit Redesdale Website

Welcome to Redesdale.

Redesdale residents who combine a love of the land, history, and community with a passion for all ages connect and create well together. They're proud, good, functional facilities for activities and meetings and enjoy a sense of community and shared history.

Redesdale is a small town in Central Victoria, developed from the mid 19th century to service the growing wool and dairy industry. It's famous for the 'Cotton Road' to the west and the 'Cattle Road' to the east. Later it became the site of the wool and dairy industry.

Use many of the facilities in the area is located during the year. Some of these facilities are listed on the website.

Calendar

Upcoming Events

2024-25 Events - Tuesday 10th October 2024

www.redesdale.net

PARTY EQUIPMENT FOR HIRE

The following party equipment is available for **HIRE** from the **REDESDALE RECREATIONAL RESERVE COMMITTEE (RRRC)**.



Commercial sized steel roaster	\$120 per weekend
Large marquee, 3m x 6m	\$225 per weekend
Collapsible marquee, 3m x 3m	\$80 per weekend
Tables, 1.8m x 1m	\$8 each per weekend
Table cloths, white	\$10 each
Chairs, white plastic	\$2.50 each
Umbrellas, charcoal	\$5 each

A bond will be required on most equipment for hire.

All proceeds go to the **RRRC**.

For more information or to make a booking, please email: **3444reserve@gmail.com**

Redesdale Ramblings

Redesdale Ramblings 2021 #4. Hoop-Petticoat Daffodils.

The term “Hoop-Petticoat Daffodils” was obviously coined after the fashion trend from the 1800s when gardeners saw the similarity between the lady’s undergarment and the bell-like corolla of *Narcissus bulbocodium*. Actually a few other species also get lumped under this general heading including *NN cantabricus*, *hedraeanthus*, *nivalis* and *romieuxii* – and of course, hybrids between them. The typical form has an inflated corolla or “hoop” and narrow petals but there are many variations with some having more flared cups, and some almost flat.

In our garden the white and pale “hoops” start the season as early as May/June while the darker yellow ones seem to appear later. As we grow more forms from different breeders though that differentiation seems to becoming more muddled as a few early yellow ones are now around.

These little daffs come from the Mediterranean regions from Spain through to Northern Africa, especially the Atlas Mountains. This means that they are accustomed to similar conditions to what is found in Central Victoria with wet winters and dry summers. They mostly appreciate a hot, dry position and so do well on a slope or in a raised-bed. It’s best not to plant in over-rich soils which could promote rank foliage growth at the expense of flowers. If you feel that they need feeding then just sprinkle some Potassium Sulphate over the pots or where the bulbs are planted in the ground.

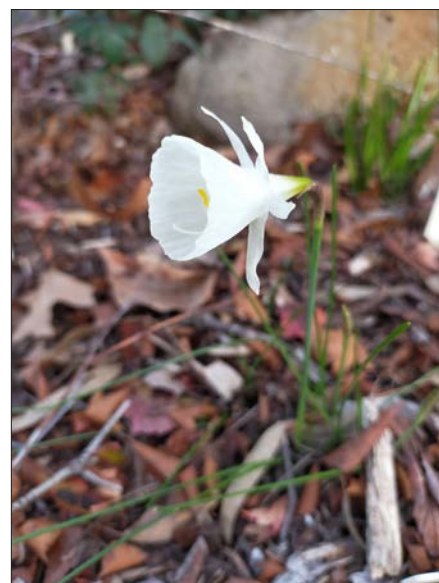
Narcissus bulbocodium has golden flowers which can be as small as a few inches high but some forms may get to over a foot (30cm) tall. *Narcissus cantabricus* has pristine white flowers and can look very impressive when planted in big groups. One of the most amazing is the form called “var. *petunioides*” which has an almost flat corolla resembling a petunia.

Narcissus romieuxii is one of the most variable of this group. The flowers seem to be less substantial than some of the others so that they look quite frail but they withstand the worst that the weather can throw at them. A collection from Morocco by the late Plant Collector, Jim Archibald, have been given names such as ‘Atlas Gold’, ‘Treble Chance’, ‘Joy Bishop’ and ‘Julia Jane’. ‘Julia Jane’ is a “petunioid” type but unfortunately many inferior forms are distributed under her name.



Left -Deep Yellow Hoop

Right - Narcissus Cantabricus



Narcissus nivalis is a tiny thing with straight sided cups, so hardly a “hoop” but has the typical bright yellow as well as pale lemon forms so are a great addition for a bit of variety. This year they started flowering in late autumn though that’s possibly just due to the strange season!

Narcissus hedraeanthus has the peculiar habit of having an upward curving stem so it looks as if it is peering up at you – it also has exerted stamens so it also looks like it’s sticking out its tongue!

The best thing about the “hoops” is that they hybridise readily and from the middle of the last century the hybrids have been making their way around the world, the first notable ones being made in the UK by famous growers such as Alec Gray and John Blanchard. Some of their hybrids are still available today from specialist growers.

However Australian growers have picked up the baton and from the late 1990s Rod Barwick at Glenbrook Bulb Farm in Tasmania has been releasing his own hybrids onto the market. His most memorable are his “Little Detective” series, based on fictional investigators such as ‘Kholmes’ (sherlock Holmes), ‘Smarple’ (misS MARPLE), ‘Spoirot’ (herculeS Poirot – so wrong as his first name is Hercule!) and ‘Kojak’ (who loves ya, Baby!). The colour range is from palest lemon to dark yellow so you can surely find one that suits your décor. Other daffodil breeders include Graham Fleming in Canberra who has a big range of new hybrids including his “Pilgrim” series such as ‘Pilgrim Clay’, ‘Pilgrim Gold’ and ‘Pilgrim Fermi’! He and his wife, Helen, have specialised in dwarf daffodil hybrids and they are sought after worldwide.

Lawrence Trevanion is also in Canberra and he has released his “Baby Talk” series based on sounds his children used to make such as ‘Gefk’, ‘Fwav’, ‘MuvMuv’ and ‘Oidle Loidle’. Despite the silly names they are a very nice group of “hoops” and seem to multiple well in our garden. He crossed a standard daffodil, ‘Alfriston’, with *Narcissus bulbocodium* to produce ‘Gold Step’ which looks like a typical “hoop” on steroids! It’s very vigorous and worth the money (these new hybrids aren’t cheap).

cheers fermi

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Heathcote and District Financial Services Ltd

Men's Health event - Heathcote

Community Bank shirt fronts men's health

19/5/21

The Heathcote & District Community Bank is shaking up the attitude local men have to their health by hosting a special event on Thursday June 3rd at Palling Bros Brewery. The event is called 'Chewin the Fat' and will feature talks from blokes in the know.

Retired AFL footballer and current Bulldogs AFLW coach, Nathan Burke, will be there during the evening to talk about his experiences as a long-term AFL player and in particular how important he sees men taking care of their mental health.

Dave Heath, who is a special nurse practitioner, working with Heathcote Health will give a few practical tips on men's urology and how to look after their plumbing.

Andrew Campbell, a volunteer Director on the Community Bank Board said, "Blokes are notoriously bad at looking after their own health so we decided to put this evening together to give a few practical hints of what to look out for and how to act quickly.

There will be a lot of time to talk to mates and have a yarn with Nathan and Dave who are both strong advocates for men taking a bit more care of themselves.

During Covid it has not always been easy to catch up with friends so we are allowing plenty of time for everyone to "chew the fat" and enjoy a few drinks and a sausage, all on the Bank.

"Everyone is welcome - it is not just for blokes - so we hope to see a good crowd on the night" Andrew said.

Attendees are invited to arrive from 4.30pm for kick off at 5pm. A sausage sizzle and drinks will be provided and the night will wrap up around 7pm.

For more information on the event visit

www.heathcotenagambie.community or call the Community Bank on 5433 3115.



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Landholders rally to scrap camping regulations

Member for Euroa and Nationals deputy leader Steph Ryan today joined hundreds of landholders from across Victoria on the steps of Parliament rallying against the Andrews Government's flawed camping regulations.

The rally comes just days after the Victorian Nationals passed an urgent motion at the party's state conference condemning the Andrews Government for its policy.

"If The Nationals are elected to government next year we will amend this flawed legislation to allow landholders to opt-in to allowing camping on licenced crown water frontages.

"That means it will only occur on licenced crown water frontage where landholders actively choose to have people camp."

This is in direct contract to Labor which plans to force landholders with licenced crown water frontage to allow people to camp for up to 28 days from September this year.

"Labor is also developing an app to show people where licenced crown water frontage exists and where unmarked roads can facilitate access to that frontage," Ms Ryan said.

"Around Nagambie the Andrews Government has already erected signs telling people they have the right to cross thoroughbred studs where horses worth hundreds of thousands of dollars are grazing in paddocks."

Ms Ryan said the anomalies that existed in the regulations were unworkable and unacceptable.

"Landholders are not allowed to collect firewood from Crown land reserves they hold under licence, and yet campers will be able to use this land and use firewood," Ms Ryan said.

"Not only do these changes expose landholders who face industrial manslaughter charges if there is a fatal accident to legal liability, but Labor MPs are also closing their ears to concerns about the risk of biosecurity breaches, bushfires, litter and the destruction of habitat.

"This is a flawed plan that is a blatant grab for votes in suburban Melbourne.

"People across the state are disgusted by the lack of consideration this government has given them in this decision which was legislated first and consulted on second.

"Labor needs to dump this ill-conceived policy and properly engage with landholders," Ms Ryan said.

Photo caption: Member for Euroa Steph Ryan with members of The Nationals at today's rally.

Media contact: Felicity Hartridge – 5762 1600 or felicity.hartridge@parliament.vic.gov.au



Federal Member for Bendigo

LISA CHESTERS MP

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Cnr Williamson & Myers Sts, Bendigo 3550

T: 034 5443 9055 • F 03 5443 9736
E: Lisa.Chesters.MP@aph.gov.au

Twitter: @LMChesters • Facebook: /LisaChestersBendigo



CHESTERS DEMANDS ANSWERS ON UNI AND TAFE FEDERAL BUDGET CUTS

Federal Member for Bendigo, Lisa Chesters has written to the Prime Minister demanding answers on University and TAFE funding cuts hidden in last week's Federal Budget.

"I've written to the Prime Minister demanding to know what impact his higher education funding cuts will have on our local LaTrobe University Bendigo campus and Bendigo TAFE." "I'm calling on the government to guarantee that cuts to higher education in this year's budget, will not result in further job losses or course cuts at our local higher education institutions."

Last week's Federal Budget was a double blow to the higher education sector.

The Budget shows the Liberals are cutting university funding by 10 percent over the coming years, with a cut of around \$430 million in the next two years alone.

This Budget also neglects TAFE and public providers with significant cuts to the total funding for vocational education of 10.8 per cent next year and another 24.2 per cent between 2021-22 and 2024-25.

Since the start of the pandemic, the Morrison government has locked universities out of JobKeeper, cut overall funding to the sector and introduced a higher education bill making it harder and more expensive for students to go to university. "To top it all off, the Liberals have refused additional support to the sector, despite the budget showing that international borders are likely to remain closed until mid-2022."

"Universities have been brought to their knees by the Morrison government, and instead of using this Budget to help them Scott Morrison has made further funding cuts." More than 17,000 university workers have lost jobs since the start of the COVID-19 pandemic and universities lost an estimated \$1.8 billion in revenue compared to 2019.

"The first round of volunteer redundancies in 2020 saw 239 La Trobe staff lose their jobs, including 25 from Bendigo.

Since then we have lost more jobs and courses. Additionally, more degrees and courses have been moved to an online only delivery model."

"This Budget will have done nothing to curb the anxiety of the remaining staff at Bendigo LaTrobe University, who will be forced into another year of uncertainty."

"I fear another ugly year for the higher education sector."

"That's why, I have written to the Prime Minister, urging him to guarantee that there will be no further job losses or course cuts at LaTrobe University Bendigo Campus or Bendigo TAFE brought on as a result of the 2021 Federal Budget."

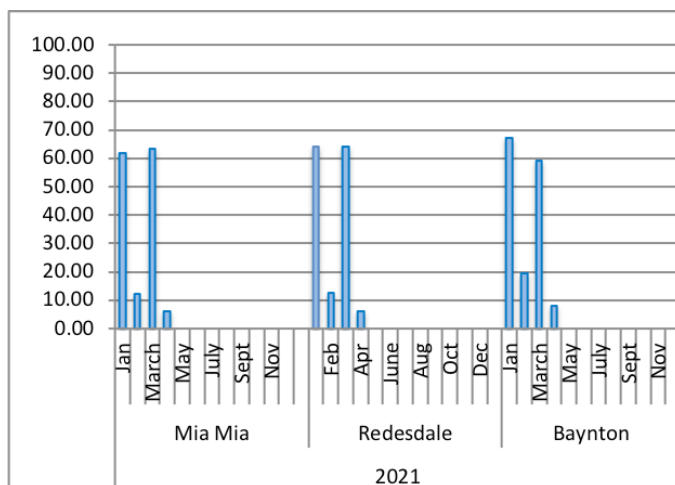
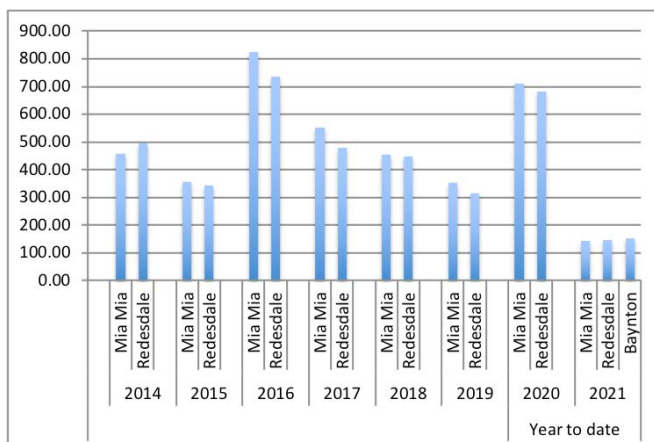
Redesdale
/ Mia Mia

Rainfall



The average yearly rainfall for **Redesdale** is about 601mms.

Thank you to **Helen Bennett** for the
Mia Mia readings & **Belinda Ryan** for
Baynton readings



April Rain Fall

Redesdale 6.2mm Year to date 147.00mm

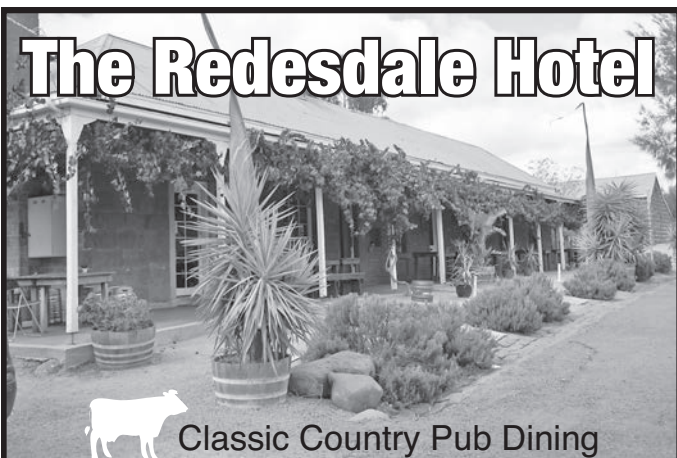
Mia Mia 6.25mm Year to date 144.00mm

Baynton 8.20mm Year to date 154.00mm

Year Totals for Previous Years

2016	Mia Mia	826.00
	Redesdale	735.40
2017	Mia Mia	551.75
	Redesdale	479.60
2018	Mia Mia	455.00
	Redesdale	448.40
2019	Mia Mia	352.00
	Redesdale	315.00
2020	Mia Mia	711.25
	Redesdale	682.85

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<https://www.redesdale.net>

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- Secretary Lee Mason 0422 055 278



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- Captain Calvin Millard 0409 979 037 A/H: 9744 6745
- Mia Mia Fire Brigade Secretary - Steve Cadasch 5425 5548

LOCAL ORGANISATIONS

BRIDGE CONNECTION MAGAZINE

Editors: **Regina Bennett** 0437 514 223

Bridge Connection President - Gloria Pocock

Bridge Connection Treasurer - Marissa Leahy

MIA MIA MESSENGER Enquiries 5425 5565

Mia Mia Hall Committee - Wendy Hulls 5425 5590

Mia Mia Mec. Inst. Secretary - Wendy Hulls 5425 5590

Mia Mia Mec. Inst. President - Anthony Ryan 5425 5578

Mia Mia Reserve Comm. Secretary - Anthony Ryan 5425 5578

Mia Mia Reserve Comm. Chairperson - Grant Hulls 5425 5590

Otis Foundation 5444 1184

Redesdale and District Assoc. Inc - Lin Newton 0418 583 304

Redesdale Hall Committee - C. Boyd (Sec) 5425 3194

Redesdale Hall Hire - C. Boyd (Sec) Redesdale 5425 3194

Redesdale Rec. Res. Cttee - Craig Newton 0448 021 544

email: 3444reserve@gmail.com

Suicide Bereavement Service - 'Standby' 0439 173 310

Tennis Club - Linda Newnham 0400 554 716

TOWNSHIP BUSINESSES

Redesdale Hotel - Beth & Garth 03 4405 0601

Redesdale General Store 5425 3154

Café Budburst - Sarah 0407 551 578

The House Gallery - Joyce 0408 154 315

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City of Greater Bendigo - Eppalock Ward

Matthew Evans 0437 867 028

Marg O'Rourke 0429 061 096

Greg Penna 0429 721 958

POLITICIANS

Federal Member for Bendigo - Lisa Chesters (Labor) 5443 9055

State Member for Euroa - Steph Ryan (Nationals) 5762 210

SCHOOLS

Redesdale Mia Mia Primary School 5425 3155

Kyneton High School 5421 1100

HEALTH SERVICES

Bendigo Health 5454 6000

Heathcote Health 5431 0900

Kyneton Health 5422 9900

Royal Flying Doctor Community Transport
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Kyneton Visitor Centre 1800 244 711

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Redesdale General Store 03 5425 3154



If you have visited the Redesdale Pub, then you would have met Isy. She has been a constant part time employee for over three years at our lovely local. Always welcoming everyone with a smile.

On April 8th, she turned 18 and was finally able to pull a pint for all of the regulars who have watched her grow up into a lovely young lady.

Happy 18th Isy.

FSA/DET0020-01

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