

# Village Voice



June 2013

A newsletter published by the Balmoral Village Association Inc.

No 50

Winter is here again time for our Bonfire and lots of winter fun. The Bonfire is set for **Saturday 6<sup>th</sup> July** and is always a great success, so set the date on your calendar and bring all your family and friends. These things are always a case of the more— the merrier.

There are lots of good entertainments planned for the rest of this year. Firstly the Barbeque at Bunnings in August, the people who go there to help out for a couple of hours always have a lot of fun and it is always a great fund raiser.

**September 14<sup>th</sup>** is set for a Bush Dance at the hall it will be a country fancy dress affair so you have plenty of time to organize a really daggy costume to come along and get warmed up doing the Polka and all the rest.

**October 19<sup>th</sup>** is set for the Small Hall Theatre Company's presentation of "Community Services" which should be hilarious, there will be more details of this inside.

November 2<sup>nd</sup> is the date for our last Bunning's Barbeque for the year – Bunnings have been very good to us this year and we can use every cent we can make at these functions.

November is also the month for our first Spring Fair. This should be really exciting and you will be hearing more about it as the year progresses

## Village News

We had a very pleasant afternoon and evening on the day of the launching of the Our Village, Our Future project. We were happy to meet several newcomers to the district one of whom had only arrived here three days before along with two of the Councilors and Council staff including Charmaine and Nicolle who have worked so hard and for so long to get this project underway for our benefit. It was really pleasant to be able to chat informally to them all.

We sincerely thank the General Manager Mr. Jason Gordon who officiated at the launching - he came with his lovely wife and two darling little girls all of whom won everyone's heart and we especially thank him for his generosity in subsidizing the B.B.Q. The kindness is appreciated more than you can imagine.

It was a delightful day and we could hope that there will be more of them.

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It was early autumn when you would least expect it, a fourteen year old girl from the village walking home from the school bus with her brother when she was bitten by a brown snake. She and her brother did not know what to do so they walked on home and phoned for help from there. She was extremely lucky that it was a very small snake but she nevertheless spent some time in hospital

**From the St Johns Ambulance Australian First Aid Manual 4<sup>th</sup> Edition 4/2008....**

### **Management of snakebite**

1 Follow DRABCD.	6 Call 000 for an ambulance.
2 Rest and reassure the casualty.	7 Write down the time of the bite and when the bandage was applied—stay with the casualty.
3 Apply a very firm pressure immobilisation bandage quickly ( <i>see p. 160</i> ).	
4 Splint the bandaged limb.	
5 Ensure casualty does not move.	

### Apply a pressure immobilisation bandage

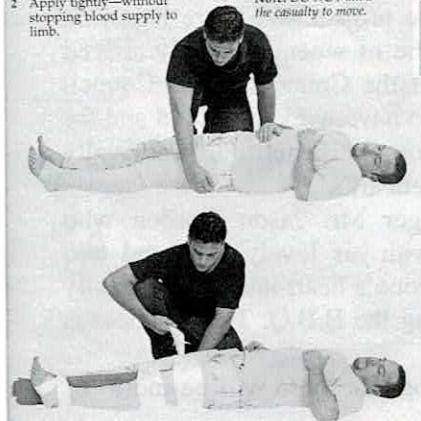
Use crepe or conforming roller bandage (about 10-15 cm wide)—otherwise pantyhose or other material.

- 1 Immediately apply a firm roller bandage starting just above the fingers or toes and moving upwards as far as can be reached up the limb.
- 2 Apply tightly—without stopping blood supply to limb.

3 Immobilise the limb using a splint—secure with second bandage.

- 4 Check at fingers or toes for circulation (blood supply).
- 5 Keep the casualty and the limb at rest.
- 6 DO NOT remove splint or bandage once applied.

*Note: DO NOT allow the casualty to move.*



### Warning

**DO NOT** wash venom off the skin as retained venom will assist identification.

**DO NOT** cut bitten area.

**DO NOT** try to suck venom out of wound.

**DO NOT** use an arterial tourniquet.

**DO NOT** try to catch the snake.

Kids, when you are walking through the bush or even in your backyard leave the I pads and games and such things inside the house where it is safe and keep an eye out for predators in the grass not to mention spider webs in the trees – be careful.

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We had a very successful and profitable day at the sausage sizzle at Bunnings on Sunday 14<sup>th</sup> April. We thank sincerely all those people who responded so quickly and so willingly to our urgent pleas for help at the last minute. It is great to know we have such reliable people in our community.

Thank you too Mr. John Bentham for his generous donation which helped to boost our sadly depleted coffers – we are most grateful

The next sausage sizzle at Bunnings will be on 10<sup>th</sup>. August.

Any willing workers out there to do a two-hour shift? If you can possibly help ring on 02 4889 9338 and let us know,

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As stated on page one the Bonfire will be held on Saturday, 6<sup>th</sup> July. There will be the usual sausage sizzle, music round the fire and supper afterwards - so bring a bottle of something you like and perhaps a plate of something nice for supper, bring all your friends and family and let's have a good night, the kids always love it.

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The next issue of Village Voice will have more details about the Bush Dance, the Theatre Night, our first Spring Fair and the Christmas Party. So get ready for a winter of great fun.

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### **KOOKERY NOOK from Pheasant's Nest Produce**

#### **Baked Fish Fillets on Rosemary Potatoes and Olives**

Peel and wash five potatoes, slice into rounds about ¼ cm thick, lay on a baking tray sprinkle with some black olives, sprigs of rosemary, salt and pepper drizzle with olive oil. Lay some snapper, John Dory, or Perch on top of potatoes drizzle with olive oil, salt and pepper and a little lemon juice. Cover with a sheaf of foil and cook in a hot oven until potatoes are cooked. Timing will depend on the size of the fish – estimate about 30 minutes, maybe longer. Keep checking – you can always take the foil top off and finish the cooking process without the lid – it will give a lovely caramelized look to fish , serve with a crisp salad.

#### **OYSTERS KILPATRICK**

A Favorite oyster dish that is quick and easy. Pre heat your grill or oven to high. Finely chop some bacon and place in a pan and cook until nearly crisp, place opened oysters on a tray on top of crumpled foil so the oysters stay upright and hold all the ingredients. Spoon the hot bacon and some of the fat on top of each oyster , in another bowl mix together

2 tabspns Worcestershire Sauce, 3 shakes of Tabasco Sauce, 1 tabspn Soy Sauce, 2 tabspns Tomato Sauce. Pour this mixture over bacon and oysters – grill until just cooked – should take only a few minutes.

### **PEANUT BROCCOLI STALK SALAD**

Thinly slice broccoli stalks and toss with sliced shredded Chinese cabbage and some chopped Spanish onion. Make a dressing of 2 tabspns of Soy Sauce, 1 tabspn balsamic vinegar, 1 tabspn1 sesame oil, 1 tabspn peanut butter, 1 tabspn olive oil, chopped shallots or chives, crush 1 garlic clove, small knob of ginger. Mix together and dress salad, you will never cook broccoli again!!!

### **The Secrets of a Happy Marriage,**

My wife and I have the secret to making a marriage last. Twice a week we go to a nice restaurant, have some good food, a little wine and companionship. She goes Friday and I go Monday.

We sleep in separate beds, hers in Sydney, mine in Melbourne.

I take my wife everywhere, but she keeps finding her way back.

I asked her where she wanted to go for our anniversary. She said “Somewhere I haven’t been for a long time”. So I suggested the kitchen.

We always hold hands - if I let go she goes shopping.

Remember that marriage is the No 1 cause of divorce.

Statistically 100% of all divorces started with marriage.

I married Miss Right, I just didn’t know that her name was Always.

I haven’t spoken to her for 18 months – I don’t like to interrupt her.

The last time we had a fight, it was my fault. She asked “What’s on TV? I said “Dust”;

In the beginning God created the earth and then rested. Then God created man and then rested. Then God created woman and since then neither God nor man has rested.

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Of all the things I’ve lost, I miss my mind the most.

### **WAY BACK WHEN**

This interesting piece of history is an extract from “Waratahs and Wombats”. The history of Hilltop which relates equally to our own past.

“Surprisingly, the story of Hilltop (Balmoral) begins only a few years after the first settlement of the penal colony at Sydney. The early settlers soon found that they were landlocked by the sea to the east and a mountain range in every other direction. The Sydney Basin could only support the fledgling town for a few years and so it was vital for the settlers to open up new lands for farming.

Exploration was a necessity and it was through these means that any appreciable development occurred. Coastal exploration had founded other sites like Illawarra to the south as well as Port Stephens, past the Hawkesbury river to the north.

Both of these were accessed by ship before any overland routes were established. For example, it was impossible to walk the shoreline to the south from Sydney as the Great Dividing Range meets the sea in a sheer cliff face. This escarpment runs for a great distance to the south, leaving pockets of coastal land all along the eastern seaboard. Similar natural barriers exist in the north.

Transportation of convicts, although considered a punishment, did not relieve or commute sentences. Consequently, the convicts who survived the journey from England were put to work for the remainder of their term, often on road crews, building, wood chopping and clearing. Faced with such hardships, some convicts managed to escape from their guards and became by default the first of the explorers. Stories from recaptured escapees and the militia that captured them led to paths of exploration by those who followed. Of course the government sanctioned very early explorations towards Parramatta to the west and Camden to the south where suitable farming land was found, however areas beyond were left to the settlers' imaginations and remained the knowledge of indigenous Australians

### **John Wilson**

John Wilson was a convict on the first fleet who had a few years left of his term to complete after transportation. He began exploring the confines of the Basin in all directions soon after he was granted freedom. He became quite knowledgeable of the geography and used these opportunities to interact with the aboriginal peoples. By 1792 he found a way out of the Basin by traversing the mountains south of Camden. It was Wilson who made the first excursions into the south probably aided by local aborigines who named him Bunboee. He had little finances to fund an expedition, so he learned to survive "Off the bush" He spent many months with the Tharawal (Darawal) peoples, reputedly marrying into the tribe. Although he did not stay too long before returning to his kind, he came back to the tribe on more than one occasion. Wilson took advantage of his situation and detailed his travels to the Governor, requesting that a proper expedition be made to the south with himself as guide. In 1798 John Price, John Wilson and others made their way to the lands south of Camden. According to Price's diary, Wilson was in familiar territory as he was approaching Mount Jellore, which overlooks the environs of Hill Top and the present Northern Villages.

Wilson eventually worked his way to the south to the banks of the Lachlan River surveying the Goulburn Plains as early as 1798. The Lachlan River being the first discovered flowing west. Unfortunately, for almost a century all of Wilson's explorations were hidden from the public for two reasons: The first was due to the "containment" policy that the Governors and NSW Corps relied upon to foster the concept of the land locked basin, so the convicts could more easily be controlled Secondly, a discreditation by Sir Joseph Banks on reporting a vein of rock salt in abundance which proved to be salt encrusted white sandstone. It was only in 1895, more than a century later when publication of Price's diaries became available that some scholars realized the importance of Wilson's early explorations. It is interesting to note that a historian of the times, Samuel Bennet had this to say in 1865:

*"It is to be regretted that no authentic narrative of the particulars of Wilson's exploration has been preserved, and that little or nothing beyond a few facts ... given, is known of his successful attempt to achieve a task which many others with vastly greater appliances had failed in, and which continue to foil the most hardy and daring among the colonists for many years after this story was nearly forgotten (discovering the Lachlan River)"*

(From Australian Discovery and colonization pp 175-176).

It is indeed fortunate that Price's dairy has survived as part of "The Historical Records of New South Wales"

Wilson was also important in that he was the first to see lyrebirds. This was another aspect of his travels that interested future explorers, not for the sake of land, but for the variety of nature in the area. Wilson died in 1800, speared by his native wife while he was living in the Jellore area.

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## **Poet's Corner**

(Still on climate change)

Whether the weather be fine,  
Whether the weather be not,  
Whether the weather be cold,  
Or whether the weather be hot-  
Whatever the weather we'll weather the weather  
Whether we like it or not.

Alice had to bake a cake for the church ladies' cake stall, but she forgot to do it until the last minute. She baked an angel food cake but when she took it from the oven it had fallen flat in the centre,

There was no time to cook another so in desperation she looked around for something with which to prop it up. Alice found it in the bathroom – a roll of toilet paper. She plonked it in and covered it with icing. The finished cake looked beautiful, and she rushed it to the church but before she left home she had given her daughter some money and specific instructions to be at the stall the minute it opened and to buy that cake and bring it straight home.

Unfortunately, when the daughter arrived at the stall the cake had already been sold. Alice was distraught. The next day she was invited to a friend's place for a game of bridge. After the game a fancy lunch was served and guess what? Alice's cake was presented for dessert. Alice started to rush to the kitchen to tell the hostess, but before she could get to her feet, one of the guests exclaimed "What a beautiful cake!"

Alice sat back in her chair when she heard the hostess say "*Thank you, I baked it myself*"

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If lawyers are disbarred and clergymen defrocked, doesn't it follow that electricians can be delighted, musicians denoted, cowboys deranged, models deposed, tree surgeons debarked and dry cleaners depressed?

If you take an Oriental person and spin him around several times does he become disoriented?

If it's true that we are here to help others, then what exactly are the others here for?

You never really learn to swear until you learn to drive.

### **Some Things You Might Like To Know**

If you need parsley for a recipe and have none , try substituting finely chopped celery leaves which will give you the "greenery" and extra tasty too.

Don't throw away any left over black tea from your teapot, pour it (when cold) into a jar or bottle and add a few droops of glycerin and shake well. It is excellent for cleaning windows or mirrors or for getting your vases and decanters sparkling clean.

Refresh limp tired lettuce leaves by soaking in cold salted water with a peeled and quartered potato – rinse and shake – good as new.

If you want to rid any bad odors from your kitchen, just sprinkle a few drops of vanilla essence inside your oven and turn it on low for about 10 minutes with the door open. It works a treat! Also wipe the fridge with a damp cloth sprinkled with a few drops of vanilla essence.

When making rissoles or fishcakes, mix some bran in with the breadcrumbs, That way everyone gets a bit more fibre and a nice crunchy tasty coating.

When washing your dog don't forget to add a tablespoon of salt to the water. It helps kill fleas as well as adding a fresh fragrance.

When cats are a nuisance sleeping on the bonnet of the car, break up some camphor and place it around the car, Cats will stay away!

Kerosene sprinkled in crevices on paths will save hours of tedious weeding.

Stale bread rolls will taste fresh if they are dipped lightly on milk and placed in the oven for a few minutes, heat them slowly, Presto! Fresh bread rolls

### **KID'S KORNER**

Courtesy Roy Bramich Wilson

Q. Where do old Volkswagens go?

A. To the Old Volk's Home.

Q. What did one raindrop say to the other/

A. Two's company, three's a cloud.

Q. I have ten legs, twenty arms and fifty feet. What am I?

A. A liar.

Q. What was the highest mountain before Mt. Everest was discovered?

A. Mt. Everest.

Q. Where do you find a no legged dog?

A. Right where you left it.

Q. Why did Polly put the kettle on?

A. She didn't have anything else to wear.

Q. What did the big telephone say to the little telephone?

A. You're too young to be engaged.

Q. The more you take, the more you leave behind. What am I?

A. Footsteps.

Q. What is the beginning of eternity, the end of time and the beginning of everything?

A. The letter E

PS Never go to school on an empty stomach – always take the bus.

### **FRIDGE NOTICE BOARD**

\*\*\*\*\* **June** \*\*\*\*\*

Wednesday 6<sup>th</sup> Fire Brigade Meeting at the Fire Station 7pm.

Tuesday 11<sup>th</sup> Association Meeting at the Hall 7.30pm.

Saturday 15<sup>th</sup> Music Group meet at the hall 3pm.

\*\*\*\*\* **July** \*\*\*\*\*

Wednesday 3<sup>rd</sup> Fire Brigade Meeting at the Fire Station

Saturday 6<sup>th</sup>. BONFIRE lighting up at 7pm at the hall. **Be There!**

Tuesday 9<sup>th</sup> Association Meeting 7.30pm at the hall

Saturday 13<sup>th</sup>. Music at the hall 3pm.

\*\*\*\*\* **August** \*\*\*\*\*

Wednesday 7<sup>th</sup> Fire Brigade Meeting 7.30pm at the Fire Station

Saturday 10<sup>th</sup> Music at the hall 3pm.  
Barbeque at Bunnings – Anybody have 2 hours to donate? Any help appreciated.

Tuesday 12<sup>th</sup> Association Meeting 7.30pm at the hall