

Gassy Gossip



DUSTIN WALKER was our school representative at the Cross Country Event held in Carnarvon . Dustin did the school and community proud by coming SECOND in the event.

PROUDLY PUBLISHED AND PRINTED BY





Council News

July/August 2018

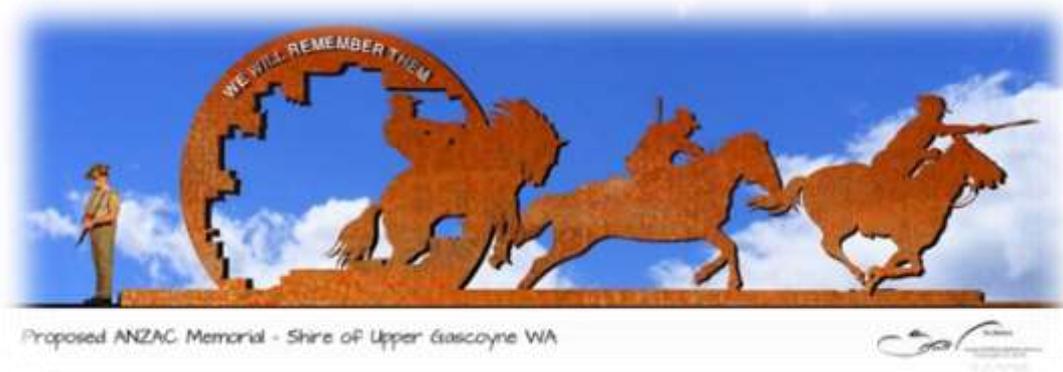
Hello Readers

Another month come and gone all too quickly, it has been a month of moving forward in some areas and moving backwards in other areas, July is month where we are effectively moving from one financial period into another and there is significant work around closing and opening accounts, taxation and the like.

Jarrold Walker, Margaret Rowe and myself have all taken leave over this period. As mentioned it is important for staff to get breaks where we can as we are now entering into another very busy period where we have \$18.5M of WANDRRA works commencing as well as our normal tasks.

I have recently submitted an additional WANDRRA claim to the Office of Emergency Management and Main Roads, the claim is for an additional \$3,865,271.68. I will revert to Council once a decision has been made as to the validity of the claim.

The new War Memorial is now finished, it has been crated and is waiting for Bennelong to deliver it on site.



Outside staff successfully obtained their High Risk License (Forklift truck) as part of our staff training programme. We are also looking to train volunteers to become part of our Volunteer Bushfire Brigade at the start of August. The general public have been invited to join the brigade and participate in the training.

A dilapidated section of footpath on Scott Street has been replaced by Junction Contracting as part of our town beautification and footpath renewal programme. While we had the contractor on the hop the education Department **also had the School Principal's crossover and driveway replaced as it too was past its best.**

Dave and Nat have begun working their way through the backlog of defects on the staff housing and we have been busy scoping this financial years housing projects.

Rain during the school holidays once again saw some damage on Ullawarra road and through the Pells Range. Thomas has patch graded most sections while we still had moisture in the running surface.

We have purchased a second hand John Deere 8130 tractor from Afgri Equipment in Geraldton. The tractor has 4700 hrs on the clock and from a reputable farmer in Wongan Hills. While in the Afgri workshop we will have the machine fully serviced and routine 5000hr works carried out including valve clearance adjustments and replacement of harmonic balancers. We expect to take ownership of the tractor in the first week of August.



Council News



I attended a meeting at Wooramel with Dave, Bim and Sid where Steve and Rosie provided an overview of how to use the Feral Scan program. It was great to get an idea of what the program does and how to use it, but further training and on the ground practice is required.

I have received correspondence from the Minister for Water, Dave Kelly, advising that he had received our correspondence regarding Yinnitharra Gauging Station. The Minister has requested that his department consider our requirements and has indicated that I should attend the DEMAC meeting Geraldton where his department will be making a presentation and at this meeting I can highlight our concerns.

Myself, Alys McKeough, Greg Watters, Blanche Walker and partners are attending the Walga Convention in Perth August 1st to 3rd. It will be beneficial to the councillors to attend the AGM and go along to some of the sessions by keynote speakers.

Len North, a retired person from Muradup down south, who does astrophotography as a full time hobby has set up his equipment at Winderie Station to capture the eclipse of the moon on Friday 27th July, the second this year and the planet mars is the closest for 20 years.



Blood Moon - taken 27 July 2018



Winderie Homestead - taken at midnight during eclipse



Don't forget to give us your feedback on the Gascoyne Junction Visitor's Stop.

As always I look forward to keeping you further informed in our next edition.
I am available at any time so call in or give me a call.

John McCleary, JP
CHIEF EXECUTIVE OFFICER

JUNCTION RACES + GYMKHANA

24-26 AUGUST 2018

6 CARD RACE EVENT FEATURING ELDERS JUNCTION CUP
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\$5000 LINKFORCE OPEN BARREL RACE- LARGEST PRIZE MONEY IN W.A!

TWO UP

LICENSED BAR

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VISIT OUR WEBSITE FOR MORE INFO

WWW.JUNCTIONRACES.COM



MAJOR SPONSORS OF THE JUNCTION RACES + GYMKHANA 2018



Architects drawing of the proposed Gascoyne Junction Visitors Stop to be constructed on the old caravan park.

The shire would appreciate the community's feedback on the project.

If you could provide your feedback to the shire office or via email to adminmanager@uppergascoyne.wa.gov.au



GASCOYNE JUNCTION - VISITORS STOP





GASCOYNE JUNCTION - VISITORS STOP



GASCOYNE JUNCTION - VISITORS STOP



INFORMATION SHEET

Biodiversity Conservation Act 2016: Managed Fauna



Introduction

The Western Australian *Biodiversity Conservation Act 2016* (BC Act) received Royal Assent on 21 September 2016. When fully proclaimed it will replace the *Wildlife Conservation Act 1950* (WC Act) and the associated Wildlife Conservation Regulations 1970. Biodiversity Conservation Regulations (BC Regulations) are currently being developed. The Biodiversity Conservation Regulations are intended to commence on 1 January 2019.

This information sheet outlines the proposed approach that will be taken with regard to Managed Fauna under the BC Act. For further information on the BC Act and Regulations please see the **Department's** website: <https://www.dpaw.wa.gov.au/plants-and-animals/biodiversity-conservation-act>

Why are some animals classed as Managed Fauna?

The Government recognises that some species of fauna which are protected under the BC Act, can cause significant damage or can have major negative impacts on other native species, mostly because they have established outside of their natural range or are overabundant due to human influence. Managed Fauna under the BC Act are those species that can be managed or taken in specific areas and using specific methods without the need to get a BC Act licence.

Under the *Wildlife Conservation Act 1950*, such species were declared under 'Open Season' notices and the areas where they could be taken were defined as 'Open Season Areas'. Under the BC Act, the species are now referred to as 'Managed Fauna' and the areas where they can be taken are defined as 'Managed Fauna Areas.'

The Open Season species and areas were reviewed against a set of criteria. The criteria used to determine whether a species should be listed as Managed Fauna are:

- the species must be a recognised species or sub-species;
- the fauna must be able to be easily identified and distinguished in the areas designated in the schedule;
- the fauna must be able to be taken humanely;
- listing as a managed species must not affect its conservation status within or outside of Western Australia; and
- **listing of the species should align with *Biosecurity and Agriculture Management Act 2007* s22(2) declared pests, where possible;**
- and the species must:
- be known to be causing, or is reasonably expected to cause, economic damage to property, agricultural activity or infrastructure; or
- be reasonably expected to have a potential impact on biodiversity or biodiversity values.

Restrictions on taking Managed Fauna

Similar to the Open Season notices, Managed Fauna may only be taken in accordance with the restrictions that apply in the schedule and in the Regulations. Specifically, Managed Fauna may only be taken:

- within the local government area specified in the schedule;
- by means of a firearm;
- in accordance with any restrictions on the times that they may be taken

In all other circumstances where fauna is causing damage, landowners or occupiers must apply for a *Fauna taking or disturbing (fauna causing damage) licence*. This includes species listed as Managed Fauna that are causing damage outside designated Managed Fauna Areas.

The use of firearms is regulated under the *Firearms Act 1973* and any further restrictions on the use of firearms under that Act will apply.

Landowners and occupiers intending to take Managed Fauna should also be aware of their responsibilities under the *Animal Welfare Act 2002*. The taking of Managed Fauna must be done in a manner that is humane with respect to the individual animal, and any young which may be dependent on that animal.

The taking of kangaroos as Managed Fauna must be in accordance with the *Code of Practice for the Humane Shooting of Kangaroos and Wallabies for Non-Commercial Purposes*. Note: please refer to *Information Sheet: Commercial taking of kangaroos* for details on the changes to the management of commercial kangaroo harvesting.

In many situations, other damage mitigation techniques, such as limiting access or visual deterrents, may be more effective or sustainable for reducing the impact of Managed Fauna in the longer term, and these should always be considered first. Advice on mitigation techniques can be found on the Department's website at: <https://www.dpaw.wa.gov.au/plants-and-animals/animals/living-with-wildlife>.

What is different under the new BC Act and Regulations?

Previously, Open Season Areas were defined using a combination of Local Government Area (LGA) boundaries and Land Division boundaries. Managed Fauna Areas are defined using only LGA boundaries. There are some minor changes to the areas that are covered where LGA boundaries and Land Division boundaries do not align.

For some Managed Fauna species, their area of impact has increased or changed and this is also reflected in the Managed Fauna Areas.

The following species that were previously the subject of Open Season notices are not considered to meet the criteria for listing as Managed Fauna:

- Red capped parrot (western king parrot) *Platycercus spurius*
- Australian crow *Corvus orru*
- Little crow *Corvus bennetti*
- Australian shelduck *Tadorna tadornoides*
- Australian wood duck (maned duck) *Chenonetta jubata*

A *Fauna taking or disturbing (fauna causing damage) licence* must be applied for where localised impacts from these species occur.

More Information

Maps showing the areas for Managed Fauna can be found on the Department's website:

<https://www.dpaw.wa.gov.au/plants-and-animals/biodiversity-conservation-act>

Your feedback is encouraged:

DBCAs is seeking your views on the proposed arrangements presented above. Please send your comments to: biodiversity@dbca.wa.gov.au.

VOLUNTEER FIRE FIGHTER TRAINING

We are have some training in early August and Early October for VFF 1 which is Volunteer Fire Fighter Training in 2 Parts.

Location: our Local Shire Office – Held in our Chambers and then in the Emergency Services Shed.

Bush Fire Brigade (BFB) Training is free (Supplied by DFES), We just need to know numbers for the training, **(Can't just rock up).**

BFB Application Form that must be Filled out with your Personal Details and Given to The DFES Trainers on the Day.

VFF1 Pathway

<https://www.dfes.wa.gov.au>

Part 1 of VFF1 (Dates and Times should be confirmed on Monday)

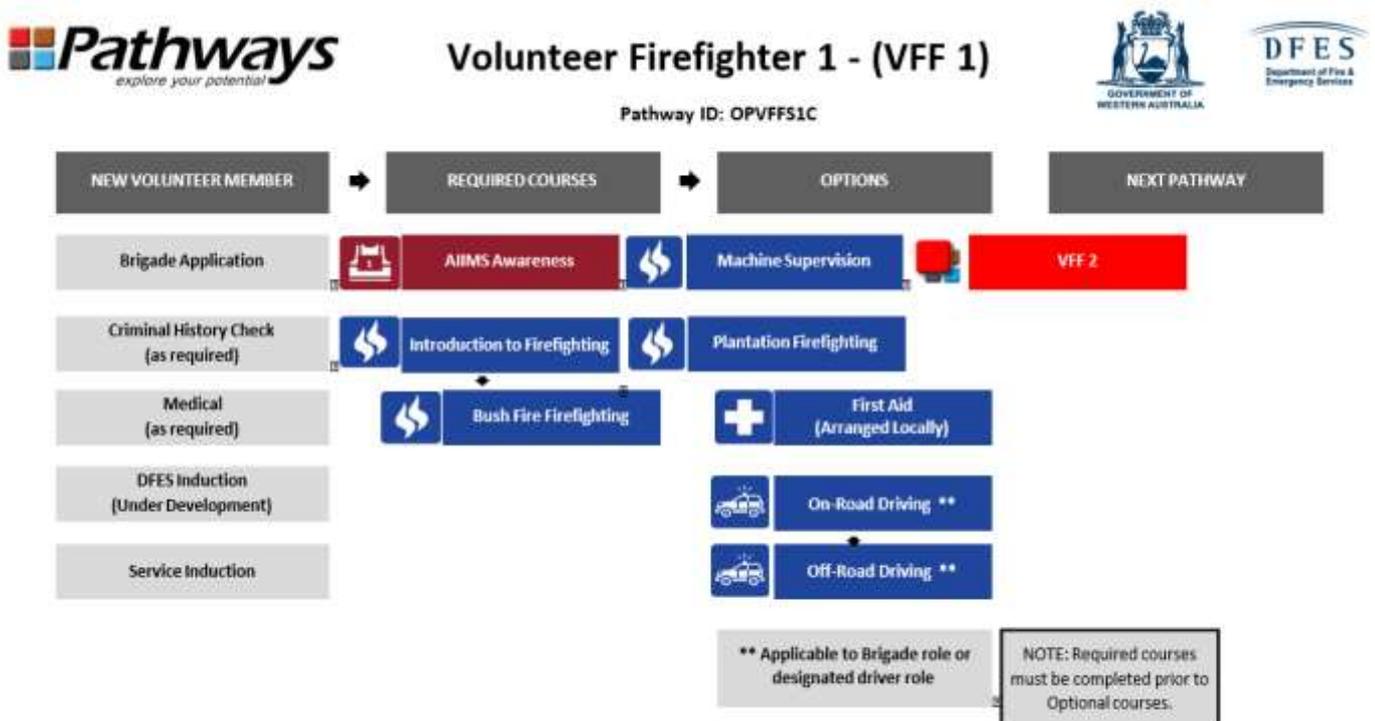
7/8/2018	1500 - 1700Hrs	AIMS Awareness
8/8/2018	0800 - 1700Hrs	Introduction to Firefighting

Part 2 of VFF1 (Dates yet to be confirmed)

8/10/2018	0800 - 1700Hrs	Bush Fire Firefighting
9/10/2018	0800 - 1700Hrs	Bush Fire Firefighting

There may be some additional training Options available here locally, But won't be until early next year.

Please call Dave Higgs on 08 99430988 or email: wf@uppergascoyne.wa.gov.au



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Paddy O'Brien

Manager

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Gassy Gossip Advertising

Space Size	A4	A5	A6	Business Card/ Classifieds
Fee Per Publication	\$30.00	\$20.00	\$15.00	\$5.00

These are the current prices for advertising in the Gassy Gossip.

If you would like to advertise in our magazine please phone 99430988

or email crc@uppergascoyne.wa.gov.au



CHARLES DARWIN RESERVE

BLUES FOR THE BUSH FESTIVAL

Dust off your dancing boots for an evening of foot-stomping rollicking good blues and roots music under the stars



C.W. Stoneking (solo)

Three Kings

Caiti Baker

William Crighton

James Abberley

Darcy Hay

**4pm-midnight
Saturday 22 Sept 2018
\$80 Adults* \$25 Children***

Tickets include concert entry and two nights FREE camping (Fri 21 & Sat 22 September)

The concert follows the FREE Open Day, Saturday 10am-4pm (plus Friday evening and Sunday morning activities). Bring your family along to Charles Darwin Reserve for the Open Day and enjoy activities, workshops and entertainment. Licensed venue with food available for purchase and camping facilities. *Ticket prices exclude ticketing and credit card charges. Visit our website for details.

To purchase your tickets or for more info, please visit our website

bluesforthebush.org.au



THREE RIVERS DRILLING



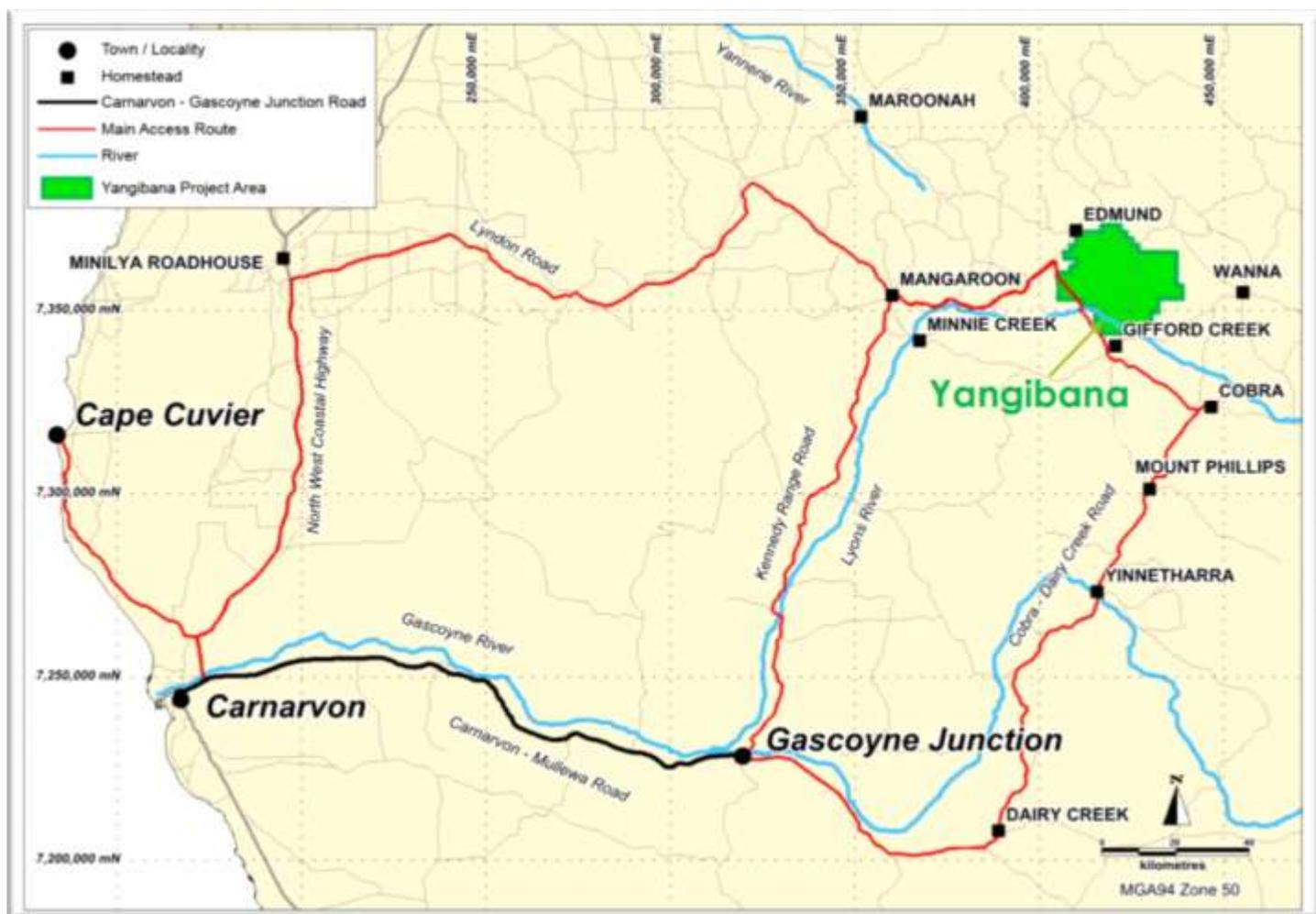
Drilling Rigs working at Yangibana on Gifford Creek Station Rare Earths Project.



Drilling activity

Yangibana Project

The Yangibana Project (the Project) is a significant Australian Rare Earths Project, containing substantial Neodymium and Praseodymium resources. The Project currently covers approximately 650 square kilometres. The Project is located in the Gascoyne region of Western Australia, some 280 kilometres north east of Carnarvon as shown below.



LOCATION

GEOGRAPHY

- | | |
|---|--|
| <ul style="list-style-type: none"> • Accessible from Carnarvon • In the Gascoyne Region of Western Australia • 900km north of Perth • 280km north-east of Carnarvon • 170km north-north-east Gascoyne Junction • Bitumen road from Carnarvon to Gascoyne Junction • Shire maintained road to southern Project boundary | <ul style="list-style-type: none"> • Flat, open ground with excellent outcrop • Located on the drainage divide between the Gascoyne River system and the Ashburton River system to the north • Situated on Wannan Pastoral Station • Uninhabited |
|---|--|



**GREAT NORTHERN
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Virbac-Animal Health
Philmac-Water
Tru Test-Electric
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Primaries WA-Livestock
Sales

Please rsvp to:

tristan@greatnorthernrural.com.au

OR

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Bringing the latest technology to the
outback

When and Where:

Wed 26th Sept: Murrum Station 3-6pm
Thurs 27th Sept: Hillview Station 3-6pm
Fri 28th Sept: Carey Downs Station 3-6pm
BBQ dinner and Sundowner
provided

GNRS' very own Tristan Orton-Animal Health &
fencing and John McKay-Water Manager will be on
hand to assist with all your rural needs.

Sat 29th Sept: Landor Races(AFL Grand Final)
Sponsored races by:
GNRS
Waratah/Philmac





ARMADALE writers' AWARD

ENTRIES OPEN FROM 1 - 30 SEPTEMBER

The Armadale Writers' Award is a creative writing competition open to adult amateur writers living in Western Australia. This competition is online entry only. Visit the library website for full details and requirements.

library.armadale.wa.gov.au

PRIZES

1ST \$1000 2ND \$750 3RD \$500

Armadale Library 9394 5125
Kilmscott Library 9394 5610
Seville Grove Library 9394 5600
library.armadale.wa.gov.au





Newsletter

25/06/2018



PRINCIPAL'S POST

What busy, exciting 
weeks we have had at
our small school

recently!!

The latest news is that
DUSTIN WALKER

was our school 
representative at the
Cross Country Event held in
Carnarvon on Friday. Dustin
did the school and
community proud by coming
SECOND in the event.
What a champion!

Dustin achieved the honour of representing the school because he:

- participated in the 6 lap oval run everyday as part of the school training programme.
- attended school consistently and
- demonstrated appropriate behaviour every single day.

GO DUSTIN!



How happy and proud everyone was when they heard the news. Back at school everyone cheered and pledged that they too would do what needed to be done in order to earn the privilege to represent Gascoyne Junction at the Cross Country in 2019.

Watch out everybody! Gascoyne Junction kids have set a goal!!!



★ And..... Dustin is not the only star.

The attendance data for our school for this term is indicating a significant improvement.

All students are to be congratulated on their attendance at school with 67% of students achieving above 90% 17% achieving above 80% and 17% achieving above 77% for the YEAR!!! Not just the term.

CONGRATLUATIONS

To parents, carers and students for encouraging consistent Attendance. This reflects one of our core values
Respect for learning.



COMPETITIVENESS



can be a healthy, motivating trait. However, when this interferes with the student's ability to take risks due to failure, it becomes a problem.

To assist students to move to working together to solve problems and reduce some negative behaviours as a result of competitiveness, the school is focussing on team building games.

Have a look at these photos to see just what your children have been up to!

Furthermore, students have demonstrated great fine motor skill development through French knitting and stitching under the tuition of Ms Barb.



A photograph of two young boys in green shirts playing on a blue playground structure. One boy is leaning over the side, and the other is sitting on the ground holding a clear plastic container. The background shows a park with trees and a blue sky.

Respect for others

Levi Chong – Wee demonstrates that he knows that respect means treating a person with

care and consideration!

Look how well he works with one of our younger students.

*Please remember our planning day on
Monday 6th August at 4:30pm!!*

Come join us!!

Plases join us for

- a final review of the behaviour management policy.

and...

- Input into a new vision statement.

and...

- discussion around future directions for Gascoyne Junction School.

as we prepare for writing our new strategic plan.

MONDAY 6TH AUGUST at 4:30pm in LIBRARY

Dinner provided after the workshop.

Please RSVP to Mrs Walker on 99430515



WELCOME TO 2023

Dear friends, starting another year brings a sense of renewal and hope. As we begin 2023, let us embrace the challenges and opportunities ahead with courage and determination.

Remember that in every storm, there is an eye. Stay calm, stay focused, and know that your strength lies within. We will overcome all our challenges together, and we will achieve our goals. Let us strive to be the best version of ourselves and make a positive impact on the world.

OUR MISSION AND VISION

Our mission is to provide quality education and support to all students, ensuring they reach their full potential. We are committed to excellence in every aspect of our work, from academic performance to student well-being. Our vision is to create a world where every child has access to quality education and a bright future.

We are proud to have a team of dedicated professionals who work tirelessly to provide the best possible experience for our students. We are committed to continuous improvement and innovation, ensuring we stay at the forefront of education.

Our commitment to quality education is reflected in our rigorous standards and our focus on personalized learning. We provide a safe and supportive environment where every student can thrive and reach their full potential.

Let us work together to create a bright future for all. We are committed to excellence in every aspect of our work, from academic performance to student well-being. Our vision is to create a world where every child has access to quality education and a bright future.

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Thank you for your support and dedication. We are excited to embark on this journey with you. Together, we can make a difference in the world.

Trivia

What on earth is a GOOGOL?

It is the digit 1

followed by 100

Zeros!!!

The term was coined by a 9 year old in 1920.

The founders of Google accidentally misspelled the word which has chosen to signify that the search engine was intended to provide large quantities of information.

Year 3 Calendar of Events 2018

Mon	Tues	Wed	Thurs	Fri
11 July	12 July	13 July	14 July	15 July
Summer	Summer	Summer	Summer	Summer
16 July	17 July	18 July	19 July	20 July
		Summer	Summer	Summer
21 July	22 July	23 July	24 July	25 July
		Summer	Summer	Summer
26 July	27 July	28 July	29 July	30 July
Summer	Summer	Summer	Summer	Summer
31 July	1 Aug	2 Aug	3 Aug	4 Aug
Summer	Summer	Summer	Summer	Summer
5 Aug	6 Aug	7 Aug	8 Aug	9 Aug
Summer	Summer	Summer	Summer	Summer
10 Aug	11 Aug	12 Aug	13 Aug	14 Aug
Summer	Summer	Summer	Summer	Summer
15 Aug	16 Aug	17 Aug	18 Aug	19 Aug
Summer	Summer	Summer	Summer	Summer
20 Aug	21 Aug	22 Aug	23 Aug	24 Aug
Summer	Summer	Summer	Summer	Summer
25 Aug	26 Aug	27 Aug	28 Aug	29 Aug
Summer	Summer	Summer	Summer	Summer
30 Aug	31 Aug	1 Sept	2 Sept	3 Sept
Summer	Summer	Summer	Summer	Summer
4 Sept	5 Sept	6 Sept	7 Sept	8 Sept
Summer	Summer	Summer	Summer	Summer
9 Sept	10 Sept	11 Sept	12 Sept	13 Sept
Summer	Summer	Summer	Summer	Summer
14 Sept	15 Sept	16 Sept	17 Sept	18 Sept
Summer	Summer	Summer	Summer	Summer
19 Sept	20 Sept	21 Sept	22 Sept	23 Sept
Summer	Summer	Summer	Summer	Summer
24 Sept	25 Sept	26 Sept	27 Sept	28 Sept
Summer	Summer	Summer	Summer	Summer
29 Sept	30 Sept	1 Oct	2 Oct	3 Oct
Summer	Summer	Summer	Summer	Summer
4 Oct	5 Oct	6 Oct	7 Oct	8 Oct
Summer	Summer	Summer	Summer	Summer
9 Oct	10 Oct	11 Oct	12 Oct	13 Oct
Summer	Summer	Summer	Summer	Summer
14 Oct	15 Oct	16 Oct	17 Oct	18 Oct
Summer	Summer	Summer	Summer	Summer
19 Oct	20 Oct	21 Oct	22 Oct	23 Oct
Summer	Summer	Summer	Summer	Summer
24 Oct	25 Oct	26 Oct	27 Oct	28 Oct
Summer	Summer	Summer	Summer	Summer
29 Oct	30 Oct	31 Oct	1 Nov	2 Nov
Summer	Summer	Summer	Summer	Summer
3 Nov	4 Nov	5 Nov	6 Nov	7 Nov
Summer	Summer	Summer	Summer	Summer
8 Nov	9 Nov	10 Nov	11 Nov	12 Nov
Summer	Summer	Summer	Summer	Summer
13 Nov	14 Nov	15 Nov	16 Nov	17 Nov
Summer	Summer	Summer	Summer	Summer
18 Nov	19 Nov	20 Nov	21 Nov	22 Nov
Summer	Summer	Summer	Summer	Summer
23 Nov	24 Nov	25 Nov	26 Nov	27 Nov
Summer	Summer	Summer	Summer	Summer
28 Nov	29 Nov	30 Nov	1 Dec	2 Dec
Summer	Summer	Summer	Summer	Summer
3 Dec	4 Dec	5 Dec	6 Dec	7 Dec
Summer	Summer	Summer	Summer	Summer
8 Dec	9 Dec	10 Dec	11 Dec	12 Dec
Summer	Summer	Summer	Summer	Summer
13 Dec	14 Dec	15 Dec	16 Dec	17 Dec
Summer	Summer	Summer	Summer	Summer
18 Dec	19 Dec	20 Dec	21 Dec	22 Dec
Summer	Summer	Summer	Summer	Summer
23 Dec	24 Dec	25 Dec	26 Dec	27 Dec
Summer	Summer	Summer	Summer	Summer
28 Dec	29 Dec	30 Dec	31 Dec	1 Jan
Summer	Summer	Summer	Summer	Summer

GASCOYNE JUNCTION CRAFT GROUP CALENDAR



24th and 25th Feb	Untutored Workshop
24th and 25th March	Untutored Workshop
14h April – 29th April	April School Holidays and Easter
14th and 15th April	Dongara Autumn Craft Round Up Road Trip
28th and 29th April	Tutored Workshop TBC
11th – 13th May	Music Festival (Sculpture Trail)
2nd – 4th June	Junction Craft Group Reunion Weekend
16th and 17th June	Tutored Weekend
30th June – 15th July	School Holidays
11th and 12th August	Untutored Craft Weekend
15th and 16th Sept	Untutored Craft Weekend
22nd Sept – 7th Oct	School Holidays/Landor Races
13th and 14th Oct	Mosaic Workshop
24th and 25th Nov	Christmas Craft

For any queries please contact the Secretary

Rachael Funnell

99430537

junctioncraft@gmail.com



BUSY BEE DATES 2018



11/12 August

Please contact junctionraceclub@hotmail.com for more information





Australia's Biggest BBQ at the World's Biggest Rock!

Gascoyne
Food

8 SEPTEMBER | MT AUGUSTUS

Cocktails and canapés while the sun sets over the World's biggest rock followed by a four course meal cooked on our massive Asada style wood fired barbecue by Chef Stuart Laws and his team. Succulent outback beef, accompanied with fresh Gascoyne produce, followed by a sweet treat. Licensed bar and live music. Free morning after breakfast.

Great food, good company and live music in an extraordinary setting.

BOOKINGS ESSENTIAL Tickets \$90
ring 08 99430527

or email mtaugustustouristpark@skymesh.com.au

Gassified



WINNER

Winner of the WALGA
Roadwise Quiz was



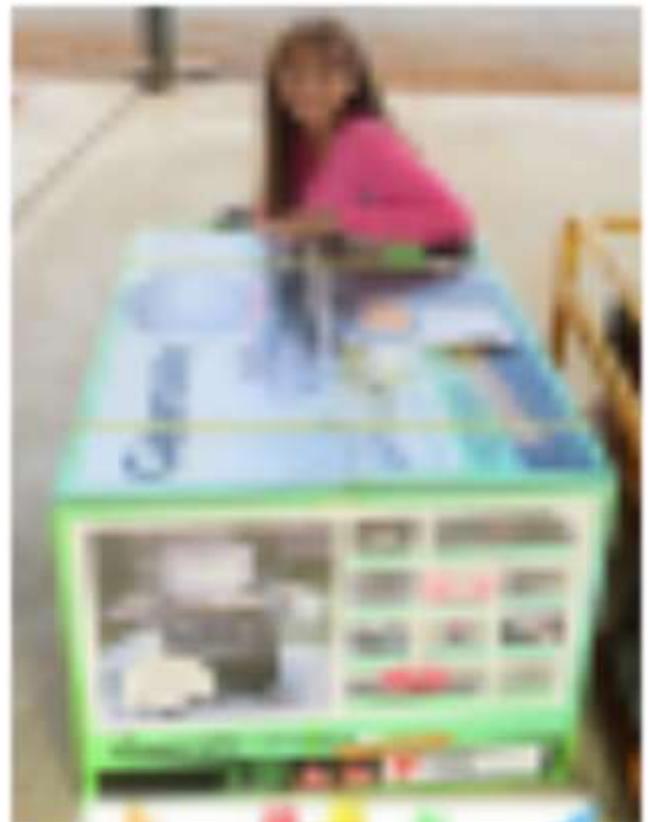
Lee Gaitskell.

Congratulations!

Who has won a Gasmate BBQ.

Lee is extremely excited to have won this and would like to thank Roadwise and the community of Gascoyne Junction.

Drawn by CEO: John McCleary



July

- 4 Blanche Walker
- 7 Hamish McTaggart
- 13 Darcy McKeough
- 15 Danny Smith
- 16 Jennifer Raymond
- 24 Jarrod Walker
- 29 Warren & Courtney Kelly
- 30 Beth Burnett

August

- 1 Alys McKeough
- 6 Mick Cragan
- 7 Jack Funnell
- 11 Michael Emin
- 18 Spags Burnett
- 18 Harry McKeough
- 20 Jodie Gibson
- 25 Theona Mitchell Smith
- 26 Zander Capewell

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

Winter Warmers



Beef and pumpkin curry.
This quick and easy beef curry recipe is cooked in the wok,

Ingredients

- 500 g beef rump, thinly sliced
- 2 tbsp oil
- 1-2 tbsp Thai red curry paste
- 1 cup coconut cream
- ½ cup beef stock
- 2 tsp brown sugar
- 400 g butternut pumpkin, peeled, cut into small cubes
- ½ cup small fresh basil leaves
- 1-2 tbsp Thai fried shallots (optional)

Method

1.

Add half the oil to the beef and mix well. Heat the wok, ensure it is hot. Stir-fry the beef in three batches, and set it aside. Reheat wok between each batch.

2.

Reheat the wok, add remaining oil, add the curry paste, stir-fry for 30 seconds. Add the cream, stock, sugar and pumpkin. Stir to combine. Reduce the heat and simmer for 5-8 minutes or until pumpkin is tender.

3.

Return the beef to the wok and simmer for 1-2 minutes. Do not let the mixture boil. Sprinkle with basil leaves and fried shallots to serve. Accompany with rice.



One pot beef casserole.
Ingredients

- 1 kg chuck or boneless shin/gravy beef
- 1 medium onion, diced
- 2 small celery stalks, sliced
- 2 small carrots, finely diced
- 1 tbsp plain flour
- 3 cups beef stock
- ¼ cup tomato paste
- 3 large potatoes, peeled, cut into large dice
- 1-2 bay leaves (fresh or dried)
- 4 sprigs fresh thyme or small sprigs of rosemary or parsley

Method

Preheat oven to 180°C. Cut beef into 2½cm-3cm cubes. Season with salt and pepper, add 2 tbsp oil, and mix well. Heat a large frypan over a medium-high heat. Brown the beef in 2 or 3 batches. Remove each batch and place in casserole dish.

2. Reduce heat in the pan, add a little oil, add onion, celery and carrots, cook for 1–2 minutes, and stir occasionally.

3. Sprinkle in the flour and stir until the vegetables are coated. Gradually pour in stock and add the tomato paste, stirring well. Add the potato and herbs, stir until the mixture boils. Add to the casserole dish, stir to combine. Cover the casserole dish, place in oven, and cook until the beef is very tender. Stir every 40 minutes or so, add water if needed to keep the ingredients just covered.

Cooktop method: Place the browned beef and other ingredients in a heavy-based pot. Partially cover, keep the heat low. Simmer until the meat is very tender. Stir occasionally; add water or stock if needed during the cooking time to keep ingredients well covered.

TIPS

- Cut the beef into even sized pieces. Keeping the beef consistent in size (2½cm-3cm cubes), will give your casserole consistency in texture and flavour.
- Beef casserole cuts and approximate cooking times:
- Chuck or boneless shin/gravy beef - 2 to 2½ hours
- Topside, round, blade - 1 to 1½ hours

Winter warmers



Braised beef short ribs.

Ingredients

- 8 meaty bone-in beef short ribs (each about 350g)
- 1 tbsp olive oil
- 3 large shallots (170g), quartered
- 1 carrot (115g), peeled, quartered
- 2 celery stalks (115g), quartered
- 6 large garlic cloves, coarsely chopped
- 3½ cups cups dry white wine
- 6 cups high-quality beef stock
- 6 fresh thyme sprigs
- 1 fresh rosemary sprig
- 1 fresh bay leaf
- 2 tbsp unsalted butter

Method

Preheat oven to 135°C. Heat heavy 8L pot over medium-high heat. Season beef with salt and pepper. Add 1 tbsp oil then short ribs to pot and cook until golden brown on all sides, about 12 minutes. Transfer beef to bowl.

Reduce heat to medium. Add shallots, carrots, and celery, and sauté for 5 minutes. Stir in garlic then stir in wine and simmer until reduced by half, about 5 minutes.

Stir in beef stock, thyme, rosemary, and bay leaf. Return beef to pot. Bring to simmer over high heat, then cover pot and transfer to oven. Braise until beef falls apart with fork, about 2 1/2 hours.

Remove from oven. Uncover and let beef cool in braising liquid (do not allow mixture to become cold). Spoon off fat that rises to top of liquid. Using slotted spoon, gently remove beef from liquid then cover and set aside to keep warm.

Strain braising liquid through a fine-mesh strainer into heavy large saucepan. Spoon off any excess fat that rises to top of braising liquid. Simmer braising liquid over high heat until reduced to very thin coat spoon (about 1 cup), about 45 minutes. Whisk in butter. Spoon sauce over short ribs and serve.

Beef, spinach, cashew and korma curry.

Ingredients

- 800 g oyster blade steaks, fat trimmed, cut into 2cm dice
- 1 tbsp olive oil
- 2 red onions, cut into thin wedges
- 1½ tbsp Korma Indian curry paste
- 400 g tin chopped tomatoes
- 300 g peeled pumpkin, cut into 2cm dice
- 50 g cashew nuts, finely chopped
- 1 bunch English spinach, trimmed, leaves shredded
- 60 ml (¼ cup) natural yoghurt, plus extra to serve
- 1 tbsp lime juice
- 1 tsp brown sugar
- 1 cups steamed basmati rice and chopped coriander, to serve

Method

1. Place beef in a bowl with 2 teaspoons of the oil and toss to coat. Heat a large flameproof casserole dish over a high heat. Add the beef, in batches, cook for 2 minutes or until browned. Remove and set aside.

2. Return pan to a medium-high heat, add remaining oil and onion, cook stirring occasionally for 3 minutes or until golden. Add the curry paste, cook stirring for a further 1-2 minutes or until fragrant. Add the tomatoes and 375ml (1½ cups) water, bring to the boil.

3. Cover dish and transfer to preheated oven for 1 hour. Add pumpkin and cashew nuts to pan, return to oven for a further 30 minutes or until beef is very tender. Stir through the spinach, yoghurt, lime juice and sugar.

Serve curry with steamed rice, garnished with coriander.

Winter Desserts



Self Saucing **Lemon** and **Orange** Pudding

INGREDIENTS

Serves: 6

- melted butter, for greasing
- 75g unsalted butter, softened
- 1/4 cup caster sugar
- finely grated zest and juice of 2 lemons
- finely grated zest and juice of 1 small orange
- 3 eggs, separated
- scant 2/3 cup self-raising flour
- 450ml low-fat milk
- sifted icing sugar, to dust

METHOD

Preparation:15min > Cook:40min > Ready in:55min

Preheat the oven to 190 degrees C. Lightly grease a 1 3/4 litre shallow ovenproof dish.

Beat the butter in a bowl until creamy, then add the sugar and beat again until the mixture is light and fluffy. Beat in the citrus zest, then the egg yolks, one at a time.

Sift the flour over the mixture and stir it in along with the milk, lemon and orange juice. The mixture will be quite runny and have a slightly curdled appearance, but don't worry, it is meant to look like this.

Whisk the egg whites in a clean bowl into stiff peaks, then gently fold into the citrus mixture, half at a time.

Pour into the prepared dish, then place in a roasting tin and pour in enough warm water to come just over halfway up the sides of the dish.

Bake for 35–40 minutes, or until the top is lightly set and golden brown. Remove the dish from the roasting tin, dust with icing sugar and serve hot.



SELF-SAUCING CHOCOLATE PUDDING

INGREDIENTS

- 60g unsalted butter
- 1/2 cup (125ml) milk
- 1 tsp vanilla extract
- 3/4 cup (165g) caster sugar
- 1 cup (150g) self-raising flour, sifted
- 2 tbs cocoa, sifted, plus extra to dust
- 3/4 firmly packed cup (185g) brown sugar
- Thickened cream, to serve

METHOD

Preheat the oven to 180°C. Grease a 1.5L (6-cup) capacity ovenproof baking dish..

Melt the butter with the milk in a small saucepan over low heat. Add the vanilla, caster sugar, flour and 1 tbs cocoa, stirring to combine. Spread mixture evenly into the prepared baking dish.

Combine the brown sugar and remaining 1 tbs cocoa in a bowl with 2 cups (500ml) boiling water. Stir until sugar has dissolved, then carefully pour over the pudding batter. Bake for 35-40 minutes until the top is firm.

Stand for 5 minutes to cool slightly.

Dust the warm pudding with cocoa and serve immediately topped with cream.

Winter Desserts



Apple, pear and hazelnut
deep-dish pie

INGREDIENTS

4 pears, peeled, cored, cut into 2.5cm pieces
4 Granny Smith apples, peeled, cored, cut into 2.5cm pieces
Juice of 2 lemons
1/4 cup (55g) caster sugar
2 tablespoons Frangelico or other hazelnut-flavoured liqueur
1 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 vanilla bean, split, seeds scraped
3/4 cup (110g) hazelnuts, toasted, skins removed
1 tablespoon brown sugar
1 egg yolk, lightly beaten with 1 tablespoon milk
Whipped cream, to serve

Pastry

2 2/3 cups (400g) plain flour, plus 1 table-
spoon extra
1/2 cup (75g) pure icing sugar
200g chilled unsalted butter,
chopped

METHOD

For the pastry, place flour, icing sugar and butter in a food processor and whiz until mixture resembles fine breadcrumbs. With the motor running, gradually add 1/4 cup (60ml) chilled water and whiz until smooth. Form into a disc and enclose in plastic wrap, then chill for 30 minutes.

Preheat the oven to 200°C. Grease a 20cm round springform cake pan.

Meanwhile, to make the filling, place the pear, apple, lemon juice, caster sugar, liqueur, cinnamon, ginger, vanilla and 1/2 cup (125ml) water in a large saucepan over medium heat. Stir well to combine, then cook for 12 minutes or until fruit is softened but still firm. Remove the pan from heat and set aside to cool.

Remove one-quarter of the pastry and reserve in the fridge for the top. Roll out the remaining pastry between two sheets of baking paper until 5mm thick, then use to line the base and sides of the cake pan. Prick the base with a fork, then freeze tart case for 10-15 minutes until firm. Line with baking paper and pastry weights, then bake for 20 minutes or until pale golden.

Meanwhile, whiz the hazelnuts in a food processor until coarse crumbs, then combine with the brown sugar and extra 1 tablespoon flour.

Remove weights and baking paper, then scatter over the hazelnut mixture and spoon in the pear filling. Roll out the remaining pastry until 5mm thick. Cut into two 20cm strips, then arrange in a lattice pattern over filling. Brush the edges with a little cold water, then press to seal, trimming the excess.

Brush pastry with eggwash, then bake for 20-25 minutes until pastry is golden. Cool pie slightly in pan, then remove and serve warm with whipped cream.

Visitors to Gascoyne Junction

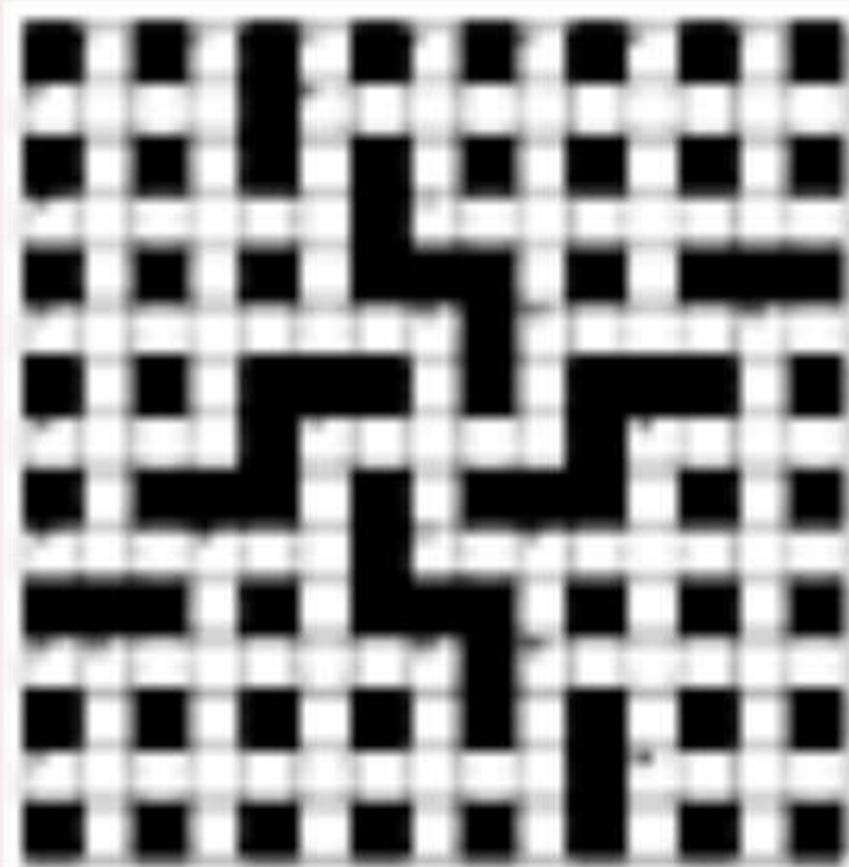
NAME & DATE	WHERE ARE YOU FROM	COMMENTS <small>E.g. Roads, Accommodation, National Parks</small>
Judy Day	Bulchin P.O.M.	Great place. The city has come from Bulchin. Bridge the river.
Fullgate family	Carnarvon	
David & Terry Parnell	Murray	Great Spot
John & Wilk Watts	Low Head TASMANIA	A REALLY CLEAN, TIDY AND FRIENDLY TOWN
Joanne & Phil	Geraldton	a great clean tidy & friendly town.
24-7-17 Jack & Judy Satchell	Sandstone Point QLD (1hr north Brisbane)	A lovely surprise. Very well presented. tidy town.
28-7-17 Vera & Sam Markenize	Geraldton	Having a fabulous time lovely places to visit
29-7-17 Val & Wes GARRWAY	Geraldton	Very Tidy Town Great Spot.
28-7-17 Stijn Sanchez Singapore	Geraldton	lovely little town
31-7-17 Gemma Powell Wales	Armidale NSW	lovely spot
2-8-17 Silvia Watti &	Switzerland	lovely little village and nice people

Visitors to Gascoyne Junction

NAME & DATE	WHERE ARE YOU FROM	COMMENTS <small>E.g. Roads, Accommodation, National Parks</small>
Roberts Maggie & Mike	Darwin	Beautiful scenery & friendly people
Michelle, Ewan & Nic BC North West WA.	8th May 2018 Karratha	Beautiful community, so welcoming! Thanks for having us!
Fran & Peter Bowery	Wollongong NSW 2500	Robyn was incredibly knowledgeable and we really appreciated her help.
DEB & DOBBO	NARCONA N.S.W	Beautiful Area Thanks Robyn
LES 24/5/18 Craftskell	GASCOYNE / Perth	FANTASTIC!!
Janine 30/5/18 Martin	Sydney	lovely garden & display
Dave Bolla	TENTERDEN WA 6322	Thanks for books
Jack & Wendy SKWIROWSKI	GERALDTON WA. 6530	First time in years! Big revisit. Old Pub gone :-)
Mark & Rolanti	New Zealand.	Love the place !!
MARCO TURAZZA	ITALY LIVORNO	NICK!
Field Family 04/07/18	Perth. Woodvale	Finally got here after 20 odd years!
Gill, Simmons, Wood 12.7.18	Perth.	great touring !!
Neil & Wendy McAnally 20/7/18	DUBBO NSW.	Great little town.
DAVID, NARELLE & EMMA DRISCOLL	MERREDIN WA.	Great spot! Great C. Park too.
Hantley & Meryl Tobin 20-7-2018	Grantville Vic	Great Caravan Park Still to see the Kennedy R.

Very helpful staff - thank you.
New Caravan Park is superb. Again, thank you!

Trivia Crossword



Across

1. The first name of the author of "The Catcher in the Rye" (10)
2. The name of the first US president (10)
3. The name of the first US president (10)
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Down

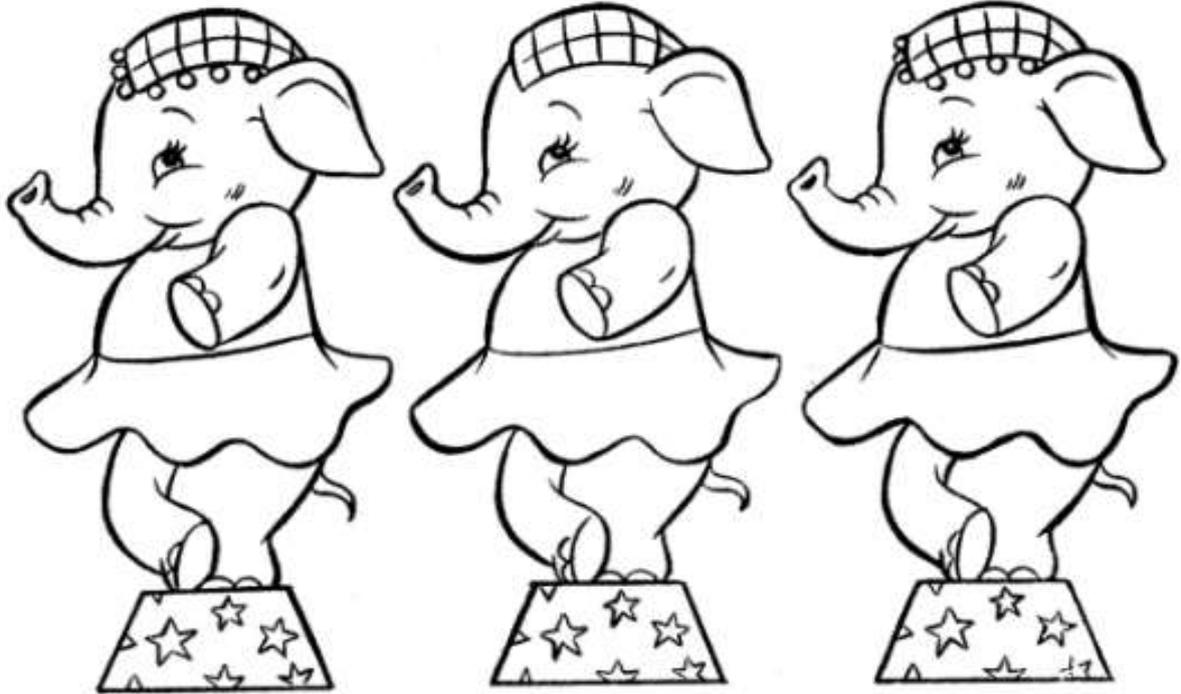
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15. The name of the first US president (10)



A PICTURE PUZZLE TO COLOR



Color all the leaves with green. Make three leaves pink.



FIND THE ONE THAT IS DIFFERENT.



July 2018



SUN	MON	TUES	WED	THURS	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 <i>Council Meeting</i>	26	27	28 <i>JRC Busy Bee Weekend</i>
29 <i>JRC Busy Bee Weekend</i>	30	31				

NOTES

Upcoming Events

August

11th & 12th Untutored Craft Weekend

24th - 26th Junction Race Weekend

29th Council meeting

September

15th & 16th Untutored Craft weekend

19th Council Meeting

28th - 1st Oct Landor Races