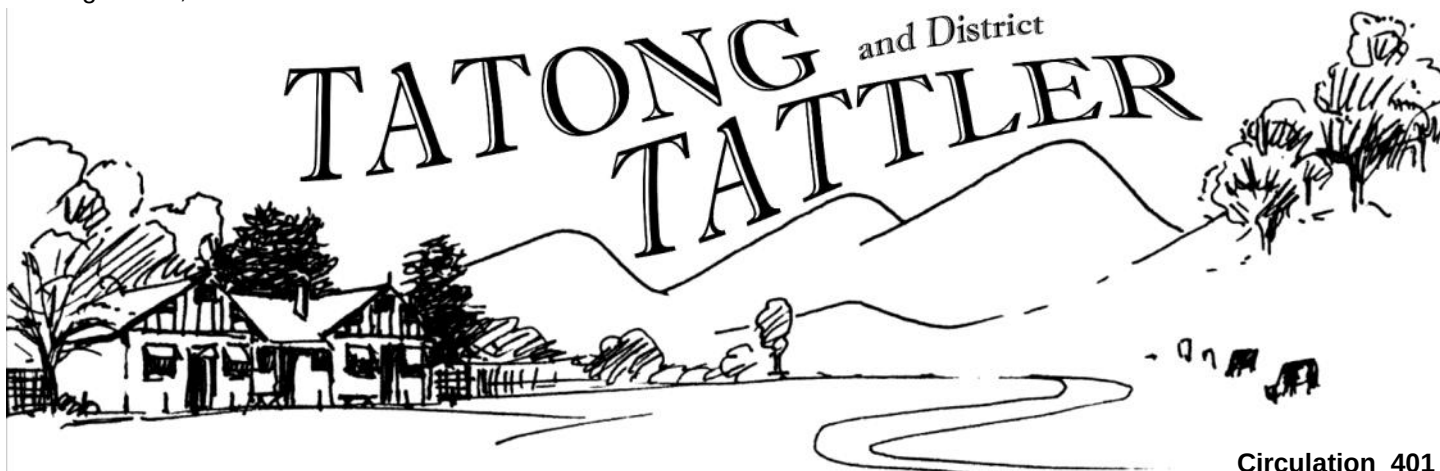




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www.tatongtattler.org.au

Edition 391

MOLYULLAH-TATONG TREE AND LAND PROTECTION GROUP

The group was one of the earliest Landcare groups to be formed and has been pro-active in promoting a sustainable future. Some of the group's more recent achievements include:

- Trust for Nature Grant - Revegetation, weed control, fox control, nesting boxes
- Engaging Farmers on the Carbon Journey
- Molyullah Weather Station and Soil Probe
- Enhancing Biodiversity Grant
- Guest Speakers and Field Days
- Social events for the whole family

The Molyullah-Tatong Tree and Land Protection Group has a number of current projects under way, some of which are longer term and ongoing, and others of shorter duration. As well as these projects the group hosts talks and field days on the issues of Landcare and environmental interest.

Molyullah-Tatong Tree and Land Protection Group work on diverse projects in our region, including land management, conservation initiatives and landscape connectivity.

Our next meeting is on Monday 24th of November 2025 at 7:30 at the Molyullah Hall.

If you are interested, please come and join us, or if you would like to find out a little more about our group please contact:

Claudia Weinrich - 0488 211 904

Ali Muller - 0417 977 540

Jenny Muller – 0400 456 933





TatongTavern.com.au

TATONG TAVERN

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7 DAYS**

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Kitchen 11am to 7:30pm

Friday & Saturday 11am til late based on
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Bookings and Takeaways 0357672210

The 2025
**Annual General
Meeting**
of the
**Tatong Heritage
Group**
will be held on
Monday
October 27th
3:30pm at the
**Tatong
Hall**
*All
Welcome*

**Tatong
Heritage
Group**



THE TATONG & DISTRICT COMMUNITY IS
WARMLY INVITED TO THE

TATONG *Christmas* **BBQ**

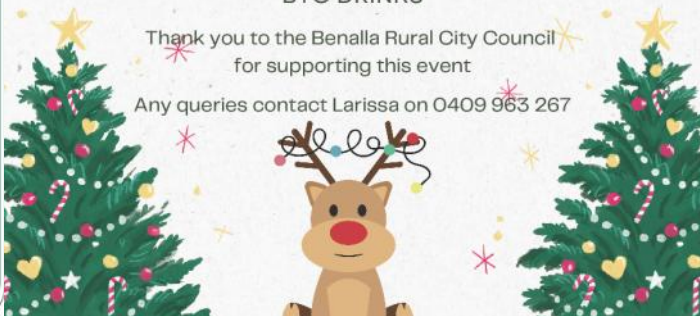
SUNDAY 14TH DECEMBER @5PM
TATONG COMMUNITY CENTRE & RECREATION RESERVE

SANTA WILL BE ARRIVING ON HIS
HORSE DRAWN SLEIGH AT 6PM!!

BBQ DINNER PROVIDED (DONATION APPRECIATED)
BYO DRINKS

Thank you to the Benalla Rural City Council
for supporting this event

Any queries contact Larissa on 0409 963 267



PUBLIC NOTICE

The Tatong Hall Committee Inc. is required to hold a public meeting for the purpose of electing a committee to manage the hall for the next three years. All existing committee members are eligible for re-election as are members of the Tatong community.

All persons willing to stand must be nominated by a community member 2 weeks prior to the AGM, with the nomination lodged with the hall secretary, (MD Larkin 2587 Benalla-Tatong Rd Tatong, 3673. Tel 0428273613)

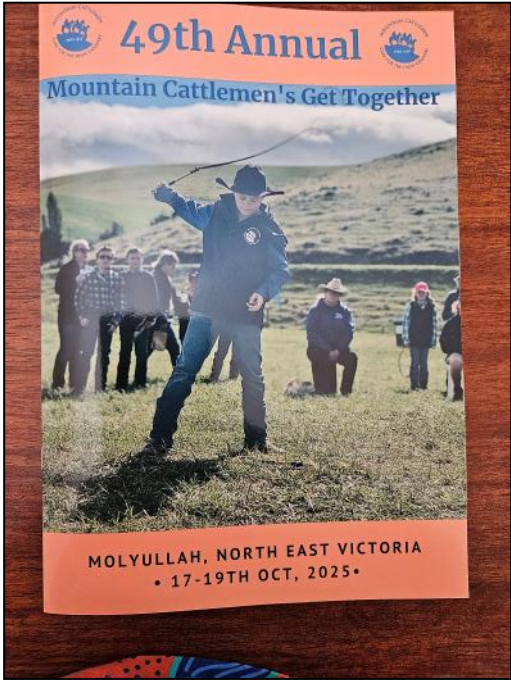
The meeting will be held at the hall on Tuesday the 25th of November 2025, starting at 7:30pm, and a Benalla Rural Council member will be present in order to chair the election process.

Signed M D Larkin
Secretary Tatong Hall Committee

Miscellaneous Announcements

Tatong Tavern Dinner will be on
Wednesday 12th November.

Free. Approximately 300 clean used wine bottles, Used once then rinsed and sealed.
Also home winemaking equipment For Sale.
Enquiries to Geoff 57 622345 . Or
geoffrintala@gmail.com



Photos courtesy of Linda De Fazio

TATONG TOPICS – NOVEMBER 1925

Benalla Standard 3rd November 1925:

Police News.— The Supt. of the North-Eastern Police District (Mr, McLeod) reports the following movements of police. Senior-constable M. Harnetty has resumed duty in charge of Benalla station, and Senior-constable Fleming has returned to Russell Street. Constable Meaney (who has recently married) will on his return, be appointed to a "married man's" station, not yet designated, and Mounted-constable Gerecke will take up foot duties in Benalla, creating a vacancy for a "single" mounted man at the local station. The new station at Tatong was opened on Saturday, 31st ult. with Mounted-constable Briggs in charge.

The North Eastern Ensign 13th November 1925;

MR COOK, M.H.R. AT SWANPOOL.

Mr R. Cook, Farmers' Union candidate for Indi, addressed a Meeting in the Swanpool Hall on Tuesday, 3rd November. Cr T. Harrison presided: and there was a good attendance. Mr. Cook gave a detailed account of his stewardship during the past three years, and advised every elector to record their vote on the 14th inst. Miss R. Currie, organising secretary of the ladies' section, was present and gave a short address to the ladies. Cr A. Heaney, Swanpool, moved a vote of thanks to Mr Cook for his address, Cr A. Harrison (Tatong) seconded and the vote was carried by acclamation.

Benalla Standard 17th November 1925:

COUNCIL NEWS -TATONG "RIDING

Reforming, scarifying, and rolling 320 chains Kilfeera road. Forming stone crossing Egan's road Lurg. 17050 lineal feet of regrading, reforming and metalling on the Toombullup developmental road from Dodd's Crossing to Ford's.

The North Eastern Ensign 20th November 1925;

Benalla Progress Association. (abridged)

Mr J. Vallender briefly reported his visit to Melbourne as representative of the association to support the opening of the railway line from Tatong through Molyullah to Mahaikah. Mr Meadows moved and Mr. Carter seconded that Mr Vallender's report be received, and that he be thanked for his trouble in the matter. On the motion of Mr Tough, and seconded by Mr. Hanlon, it was unanimously agreed that Mr. Vallender's expenses of £2/2/ be reimbursed.

The Argus 25th November 1925:

BENALLA.

In the police court J. Byrne of Moyhu, was charged with having defrauded J Donnellan licensee of the Benalla Hotel, by means of a valueless cheque for £1/18/6. A similar charge of having imposed on Clara Ann Buckle licensee of the Winton Hotel, Winton, for £3 was preferred against accused. Accused pleaded guilty to both charges, and was committed for trial at the Melbourne General Sessions on December 1.

J. Ramage of Violet Town was charged with having driven a motorcar on a public highway in a negligent manner. It was stated that on November 16 A. E. R. Croxford was driving seven head of cattle to Baddaginnie. Ramage, who was driving his car from Violet Town to Benalla, ran over a shorthorn heifer, which had to be destroyed. Defendant denied negligence, and said that at the time of the accident he was travelling at about five miles an hour. He was fined £2. with £3/11/-, costs.

John Dillon, rabbit trapper of Tatong, was charged with having behaved in an offensive manner in a public place. Defendant was fined £1 with £3/12/6 costs.

The North Eastern Ensign 27th November 1925;

HEAVY FINES. — At the Benalla Court of Petty Sessions on Tuesday last, before Mr T. Williams, Inspector H. Tully prosecuted James A. Pearse for failing to destroy vermin on 95 acres of land in the Tatong Riding, between 6th July, 1925, and 30th September, 1925. Mr T. T. Clarke appeared for the defence, whilst the inspector conducted the case for the department. Mr Tully and he visited the property in July and August, and made a final inspection on 30th September, when he counted 380 rabbits and 50 burrows. Mr Thomas Mills, the inspector's assistant, corroborated the previous witness. Defendant was fined £4, with 16/6 costs. A similar charge against George Seamark in respect to 80 acres of land situated at Dookie, resulted in the extraction of a fine of £1, with £1/5/6 costs.

Compiled by Barry O'Connor. Tatong Heritage Group.

BIRCHWOOD NEAR BENALLA

OPEN GARDEN

November Sat. 01 & Sun. 02 10:00-5:00

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\$10 Entry 18 yrs & under free.

Salvias, Iris, Peonies, Spring Bulbs & More

Lunch, Morning & Afternoon Teas

Rose City Band playing in Garden Saturday

Benalla Classical Guitar Ensemble on Sunday

- * Plant Sales. * Crafts
- * Jack's Rustic Garden Art.
- * Margie's Mosaics & Glass.
- * Everlasting Floral Studio: Dried Botanicals
- * Cathy Pianta: Art Exhibition and Beeswax Candles.

Parking. No wheelchair access. No dogs

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Phone: 04990 85800

f: [Birchwood Near Benalla](#)

Instagram [birchwood.near.benalla](#)
juliecampbellcecil@gmail.com



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WANGARATTA HOSPITAL**

BENALLATRAVEL

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GARDEN
SUPPLIES**

2026 *Australia Day* **AWARDS**

NOMINATIONS NOW OPEN

Categories include Citizen of the Year, Young Citizen of the Year, Community Group of the Year and Community Event or Project of the Year.

To nominate visit
www.benalla.vic.gov.au

Nominations close
5pm Wednesday 26 November 2025

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OF THE STORY.**



Australia Day

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November starts the globe artichoke season, one of the most loved or hated vegetables and one of my all time favourites. With their spiky tops and tough leaves, requiring removal, what starts out to be a large fistful of green ends up as a much smaller blob once peeled. Artichokes are the renowned enemy of most wines and can turn a buttery Chardonnay quite acidic on the tongue or morph a gutsy Shiraz into a tannic disaster. Having said that artichokes do have an affinity with a grassy Sauvignon Blanc, especially those from New Zealand. You need a bowl of acidulated water nearby when attacking artichokes, just a good squeeze of lemon juice will do, as they oxidise and go brown very quickly once the cut side is exposed to air. It's also important to cook them in stainless steel pans. And wear disposable gloves to avoid brown fingers. The most edible part is the inner core or heart and to achieve this the outer layer of leaves need to be pulled off and the base trimmed. Cut off the top. Remove any fibrous mass from the centre and immediately plunge into water which has a good squeeze of lemon juice added. I sometimes then cut the hearts into four or six and again dunk in the same water. As it is a rather laborious task I tend to prepare a few at a time and then either blanch in salted water or cook in olive oil infused with a couple of chopped garlic cloves. Sometimes I'll add tomatoes to the mix and gently "sweat" until the artichokes are soft. If I have enough I'll cool and freeze in portions for late recipes. Cooked as above they make a lovely pasta sauce especially with homemade tagliatelle. I remember many moons ago having a raw artichoke salad at Buon Ricardo in Sydney when Armando was at the helm. It was such a simple dish, very finely sliced baby artichoke hearts dressed with lemon juice and olive oil and topped with freshly shaved top notch parmigiana. Artichokes also marry well with potatoes or fennel to "bulk" the dish and make it more economical both in price and prep time.

Beans, broad beans are deliciously sweet when first in season and make great salad and warm vegetable dishes. Both, blanched, work well with tinned chick peas, or lentils and colour up cooked farro or orzo.

Beetroots are so versatile as a hot, cold or pickled vegetable. I love them in raw salads— just peel and grate (best in a food processor with grating attachment if you don't want purple hands and purple splatted bench tops). Mix with the same amount of grated raw carrots, a few chopped spring onions and your favourite vinaigrette. Simple, colourful, delicious and nutritious!! Roasted beetroot I love and will roast a tray at a time to save on energy. Just wash and wrap unpeeled in foil, place on an oven tray and bake at 180/200 for half an hour or so depending on size, check if they are done by inserting a skewer into the foil package. Leave to cool in the foil then just peel and serve dressed or undressed. A piece of raw beetroot added to white pickled onion slices or pickled daikon will turn them into beautiful pink pickles. Fun for little kids is to boil an old white tee shirt in a saucepan with beetroot peelings for a couple of minutes then leave until cool— rinse, line dry and you've got a unique fashion statement.

Smaller Lebanese cucumbers are starting to be more available and hence cheaper and now is the time to make cucumber pickles to give away for gifts during the festive season. Cucumbers are also at the heart of a Greek salad with ripe tomatoes, good local olives and of course feta or labna. Locally made Little Cedar Farmhouse Goat Cheese is perfect in this salad. It's available at quite a few local markets and also at their farm 21 Bowers Road, Winton. Definitely worth a visit to taste their delicious cheeses or feast on their grazing platters -closed Sundays.

Plenty of citrus around and if you have an abundance please share, I get so cranky when I see trees groaning with fruit which seem to just stay there until they drop, unwanted to the ground, wasted! And lastly Rhubarb. Washed and chopped, tossed with honey and freshly squeezed orange juice then covered in foil and baked for 20-30 minutes – just delicious on top of homemade muesli. Mixed half and half with strawberries it makes a nice jam which sets well. When you have plenty wash, chop and freeze raw rhubarb in snap lock bags, ready to bake as above or to use with apple in a crumble or pie.

Swanpool News

Spring has sprung, though not with longed for rain!

Our Bowls Club Pennant teams are already enjoying the new season's competition. They would love to welcome new members, all details on the great board on the Mid-land Highway.

The Oval Pizzeria is expanding its menu with pasta as well as delicious pizzas, and looking forward to welcoming patrons on Friday 28 November from 5.00pm. Take away is available as well as friendly in door dining with the locals. BYO drinks. All proceeds go to the maintenance of the Recreation Reserve, payment can be made using cash or card.

The next Swanpool Crafters day is scheduled for 29 November, at the Oval Pavilion. BYO lunch, your hosts will provide tea, coffee and home made cakes and slices for the small cost of \$10. This is always a great day for laughter and camaraderie, as well as enjoying sharing and admiring a range of crafting skills, Please call Shirley Davidson to book in, 0407 682 575

The Cinema is offering lots of treats, kicking off with the Benalla Festival special screening of "Downton Abbey: The Grand Finale" on Sunday 2 November at 1.30 pm. All tickets are \$5, and include a yummy afternoon tea with scones, jam and cream, thanks to the support of Benalla Rural City and the Benalla Festival. No need to book, but arrive in enough time to secure your preferred seat.

Another great matinee is scheduled for Friday 14 November, 10.30am, featuring a new film about Richard Burton, "Mr Burton". The ticket price of \$10 includes a cuppa and biscuit before the film, so plan to arrive early to enjoy the buzz, doors open 10.00am. Mr Burton is also screening first on that weekend's Double Bill.

Other great films for November include the Brad Pitt blockbuster "F1", screening on 1 and 2 November, 6.00pm, the new Bryan Brown film "The Travellers", screening first on the Double Bill for the weekend of 8/9 November, and a lovely film about the late great John Clarke, "But Also John Clarke", screening first on the Double Bill for 22 /23 November. Our volunteers will be delivering hard copies of the new programme over the next 2 weeks, look out for copies at the usual outlets in Benalla, Mansfield , Swanpool and Violet Town.

Deb

NOTICE OF PUBLIC MEETING TO ELECT HALL COMMITTEE

The hall committee membership is near the end of their 3 year term with elections to be held late November this year. The notice in this Tattler calls for new members as the current committee, (who are able to stand again for election) are no longer young, except in the mind! Please consider standing because volunteering in small towns is diminishing in the same way that other similar changes are happening in our once flourishing communities. The committee duties are not huge or difficult but such facilities are facing decline in usage and interest as have been the sporting clubs.

Mike Larkin

White Gate News & Dates

White Gate dinner @ the Tavern falls next on Wednesday the 5th of November; the day after everyone has made their mint on the Cup. Or maybe has been swept up in a sweep, and been overwhelmed by the silly names racehorses get given. I wish a deluge over the whole state might bring an interestingly wet track, and an unknown can rock in. - Andi Stevenson



This month on the De Fazio dairy farm has been very busy with silage production, and next will be hay.

We have been lucky to have enough rain (with lots of fertilizer) to get a decent amount of silage and hopefully hay.

There is so much grass growth that the cows are relaxing in the sun instead of chasing every blade, how different to last Spring.

- Linda De Fazio



White Gate Fire Brigade Roster:

Andrew Marriott	26 Oct	Angus McMillan	23 Nov
Terry Trounson	2 Nov	Noel Hutchens	30 Nov
Dave Sweatman	9 Nov	Hamish McMillan	7 Dec
James Parton	16 Nov	Laurie De Fazio	14 Dec

CFA News



Be Fire Ready

It's that time of year again. Time to clean up around the house and take action to reduce your fire risk. If you don't have a current fire plan that is aligned with the fire safety warnings please have a look on the CFA website. There are tools there to help you develop one.

Thanks to those crew members who attended the Group Exercise in October. This year's exercise looked at how the CFA responds to fires involving solar farms. A lot was learned from the day.

Don't forget to grab a breaky roll from the CFA BBQ at the Tatong Garage Sale on 2 November.

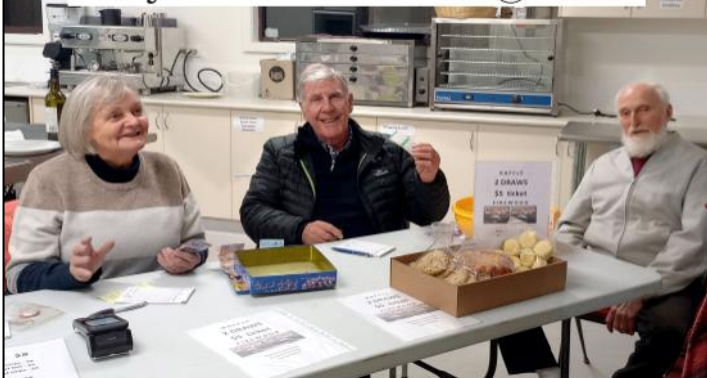
Regards,
Jason Nichols
Captain Tatong CFA

Tatong CFA Driving and Training Roster Nov 2025 to Jan 2026

Date	Truck	Ultralight
2-11-2025	Garage sale	
9-11-2025	D Hevey	D Gaudion
16-11-2025	C McGee	D Keen
23-11-2025	J Hakkennes	P Karis
30-11-2025	J Nichols	L Wylie
7-12-2025	C Gaudion	M Gaudion
14-12-2025	T Hatelly	T Butler
21-12-2025	L O'Gorman	C O'Gorman
28-12-2025	D Hevey	B Mazurak
4-01-2026	J Nichols	JJ Nichols
11-01-2026	P Smith	S Clarkson
18-01-2026	R Lindsay	B Mazurak
25-01-2026	T O'Brien	C McGee

Please advise if unable to attend by contacting Jason Nichols on 0400 198 012 or by email: jasonnichols@mac.com.

Molyullah Good Elves @ Work



Gawn to Town



You want controversy? Mention politics... mention religion... Mention... Zucchini. Veggie growers tend to have a mental list of people who love to receive excess zucchini. It's best avoid upsetting these who, on being offered zucchinis, just scream and run away.

And the list needs to be annotated as to size. Some folk are happy to receive a foot-long zucchini. They stuff it. Others prefer them half that or less.

(Apologies to any youthful readers who don't know what a 'foot' is, but it's pretty self explanatory.)

Zucchini have no moderation. If you have one zucchini seedling, it will die. If you have two, they will grow madly and produce half a ton of zucchini per week. Purveyors of vegetable seedlings want to sell you a punnet of six; beware.

Zucchini have a gentle flavour, best enhanced by BBQing it in fillets. The fruit can also be steamed, roasted, and when grated can be added to just about anything as a moist bulk. In the zucchini season, it is almost a command to make soup. Don't add water, just add zucchini.

The real worry is the ones that get away. Suddenly, the small zucchini fruit stop growing. After a few days the penny drops, and a peek through the prickly leaves reveals a lurking green-skinned monster hidden in the shade at the back, grown massively beyond desirable proportions, and planning on becoming a small submarine. Hack that beastie off, and haul it away, and the little fruit commence growing again.

Beth Gregory shared a tip which is particularly useful now that we don't have a paddock in which to throw the old zucchini bush, or a tractor to drag it away. As the plant grows, the vine extends, with fruit and new leaves growing at the leading edge. Meanwhile, the earlier leaves at the back become musty, mouldy, black, yellow, white, huge, and generally disgusting. The advice is to keep cutting off the old leaves, and leave only the healthy young leaves at the front to power the plant. This worked well last season. The only downer was the appalling appearance of the naked, ridged bare neck of zucchini, weaving across the dirt, the vulture equivalent in veggie patch. Well worth it, tho - it was a much smaller job when finally the zucchini season



wrapped up, and the plants had to come out, be dismembered, and put in the green bin.

- Andi Stevenson

Recycled in memory of Kathy Z



Garden Daze

The best time to plant a tree is 20 years ago - the next best time is now



Warm Sunny days mixed with rain - great weather for growing.

Mulch - is an important ingredient for successful gardening in our climate. Four of the most popular varieties of mulch are Lucerne hay, pea straw, oats straw and sugar cane.

Lucerne - is one of the most popular, it is high in nitrogen and breaks down well with the bonus of being weed free. However it is the most expensive.



Pea straw - is also high in nitrogen - it mats together so is harder for the birds to spread about. Pea seedlings often do germinate, however these can be easily pulled up and added to the mulch. Pea Straw because of its "matting" nature can

be more difficult to

distribute evenly. Cost wise it is relatively cheap.

Oats Straw - holds together well but do have the downside of oat seedlings which grow in large clumps, are difficult to remove and can become entrenched in the garden. Probably the cheapest.

Sugarcane - half-shredded and very dense so has good moisture retention and weed suppression. Out of all the straw mulches, it probably lasts the longest. When it comes to price - about "middle of the road."

Home Made - We find that "bottom of the mulch heap" - that has maybe had a couple of years to decompose - is a great "all rounder" and when put through a sieve, is just fine for the vegetable garden and is the cheapest of the lot.

Composted Mulch - On a recent Gardening Australia Program, the owners of the garden being shown used a small petrol driven mulcher, to mulch all the prunings from the garden.



These were then mixed with pelletised fertilizer and left to compost. The resulting weed free compost was added on top of the garden beds. The owner claimed

that this fertilized the garden beds and her garden was weed free. Sounds like a gardeners dream.

And the last word on mulches (well this time anyway)

If you are not able to get the exact mulch that you want, any mulch is better than none.

Spring refresh for the Garden

Plant: capsicums, chili, cucumbers, squash, tomatoes, sweet corn, eggplant, lettuce, zucchini and rocket.

Herbs: basil (both sweet and purple), parsley, sage, lemongrass, oregano, and marjoram. Mint is a great herb for adding to food and drinks, plant in a pot to keep it contained.

Some colour in the garden not only looks good, it also attracts beneficial insects. Nasturtium, dianthus, gerbera, verbena, snapdragons, petunias, marigolds, phlox and celosia.

Plan for the heat by making a couple of shade cloth tents.

They don't have to be elaborate, just a simple, moveable structure that you can put over the top of some of the sun sensitive vegies.

Plant green manure, try cow pea, mung bean, soy bean and millet. Dig in when around one foot high - next season's hungry plants will love it.

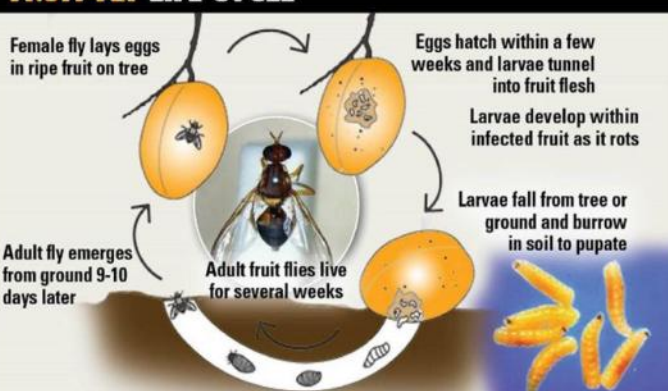
Top up your mulch on all your garden beds to protect and enrich the soil.



Check for shoots growing up from below the graft on fruit trees and cut them off to prevent the rootstock from taking over.

When garlic leaves start to turn yellow and the stalks softening, it's time to start harvesting.

FRUIT FLY LIFE CYCLE



Don't let all your good work at growing your garden and orchard go to waste - it's time to set Fruit Fly Traps, get the chooks scratching under fruit trees and get the fruit fly exclusion nets ready.

Happy Gardening

Kathy Z

November 2020



Recipes by Sue



CHICKEN CASSEROLE

1 chicken number 9, cooked & cut up
 1 - 1½ cups peas, cooked
 1 - 1½ cups both celery & carrot diced & cooked
 1 large onion, diced
 225g bacon
 Pepper & salt
 Heaped teaspoon mustard
 500 – 700ml milk
 Thicken with cornflour, made into a paste with a little milk.

Prepare chicken, peas, celery & carrot.
 Chop onion & bacon & cook slowly. Drain off excess fat. Add milk, salt & pepper & mustard.
 Add chicken & vegies. Thicken if necessary
 Can put in oven if you'd like.

ZUCCHINI AND HONEY LOAF

1 ¾ cups S.R flour
 1 teaspoon mixed spice
 ½ teaspoon bi carb soda & ½ teaspoon cinnamon
 ¼ cup full fat powdered milk
 ½ cup firmly packed, dark brown sugar
 ½ cup wheat germ
 2 eggs
 180g margarine, melted
 ¾ cup honey, warmed
 2 cups (300g) coarsely grated zucchini
 ¾ cup coarsely chopped walnuts

Preheat oven to 170°C.
 Grease & line a 13 x 27cm loaf pan.
 Combine all the ingredients **except** the zucchini and walnuts in a large bowl.
 Beat until well combined. Stir in zucchini and walnuts. Pour into prepared pan.
 Bake for 1 - 1½ hours or until a skewer inserted into centre comes out clean. If top appears to be browning too quickly, cover loosely with foil. Let cool 10 minutes in pan before turning onto a wire rack to cool.

TUNA CASSEROLE

3 cups cooked rice
 1 onion, finely chopped
 ½ cup grated cheese
 420g can cream of mushroom soup
 Large tin tuna, drained
 ¾ cup celery, finely chopped
 Salt & pepper
 1 dessertspoon French mustard

Heat oven to 180°C
 Combine all ingredients using only **half** the cheese. Turn into a greased casserole. Sprinkle with the remaining cheese. Bake for 20 minutes.

LENTIL & POTATO PIE

1½ cups lentils
 2 cups mashed potato
 2 Tablespoons chopped parsley.
 Salt

Wash lentils in cold water & drain. Cover with cold water & bring to the boil. Boil gently until soft. Puree or mash.
 Combine lentils, potato, parsley & salt. Place in an oiled 23cm pie plate. Bake at 180°C for 25 minutes or until brown.
 Serve hot.

APRICOT & DATE BARS

125g dried apricots, chopped (see note)
 ½ cup dates, chopped (see note)
 1 cup brown sugar
 ½ cup coconut
 2 cups S.R flour
 185g margarine

Place apricots, dates, sugar, coconut & flour in a bowl.

Melt margarine & add to the dry ingredients. Spread mixture into a greased lamington tray. Bake in a moderate oven for 25 minutes or until cooked.

NOTE If apricots & dates seems really dry, soak them for ½ hr in warm water, then drain well before adding them to the dry mixture.



Sue O'Brien



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Tatong Market & More
Sunday Nov 2nd
9 till Noon

Join us on the oval
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To book a site / for more information
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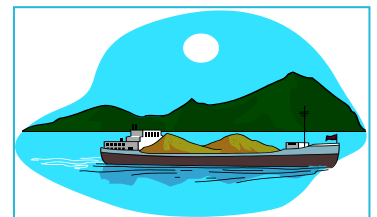
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Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
2015	44.7	29.1	5.7	87.4	70	33.7	97.3	69.4	25.7	13.7	55.5	81.7	613.9
2016	69.7	11.9	36.9	38.5	117.2	110.5	142.8	108.4	172.1	91.4	50.1	101.3	1050.
2017	67.6	36.2	49.1	61.7	52.5	6.5	92.1	112.4	23.9	100.1	29.3	118.9	760.3
2018	34.3	6.4	24.9	13.7	49.8	67.2	52.8	81.2	25.1	22.3	75	73.1	525.8
2019	27.7	13.2	23.8	22.7	105	72.9	83.7	49.4	51.3	34.9	37.9	40.8	563.3
2020	63.6	35.6	88.4	207.	53	77	43.5	66.8	49.4	132	34.1	40.7	891.3
2021	76.6	47.8	39.6	8.2	66.5	99.3	154.9	51.5	92.6	66.5	111	40.5	855
2022	219.3	4.8	72.7	81.4	42.5	102.5	49.7	126.6	111.9	232.2	139.2	25	1217
2023	25	18.7	61.1	62.8	59.2	197.6	51.1	67.2	25.2	120.8	57.1	98.2	846
2024	156.4	17.6	14.7	26.9	73.8	53.1	76.7	47	42.2	46.4	167.7	48	770.5
2025	22.5	13.5	66.5	8.9	20.9	81.8	118.2	51.9	34.4				428.6

WEATHER IN THE TATONG TOWNSHIP

Little to report in the way of good rain during the months of September and October with a total of 34.4mm of rain in September and during October only 6.4 mm the amount till the 15th of the month.

Nevertheless the spring growth is prolific and beautiful and the Hollands Creek is still flowing strongly.

Mike Larkin



Come along, bring your lunch and some goodies to share, do some craft or just have a chat. Hope to see at the Tatong Memorial Hall. Cathy 0488 377 243
Next Girl's Shed Friday 21st November 9am to 4.30pm.

NOT MUCH TO REPORT OTHERWISE

Knowing that a culture avoids bad news like the plague I will minimise my outlook about the human goings-on except to say that from the everyday media's news, things are usually worse than we think. From last night's news on the ABC the regular street protests, (at the time of the middle of October) are frustrating the police trying to separate the opposing activists. It seems as if the cops should step aside and only intervene where obvious instances of injury or damage is happening, or set up a space with a supply of boxing gloves, away from public areas where the protagonists can slug it out and only bother each other.

As far as the causes of this unrest go most of us will have a pet theory about who or what is to blame. For me it is most likely the cycle of events where it seems that a period of peace and prosperity must be followed by confusion and turmoil which leads to suffering and destruction. There is one certainty and that is that no blame can be placed upon the animals, the flora and the weather because they only respond and react to whatever is done to them.

Mike Larkin

GARAGE SALES IN TATONG

A friend and I are planning our annual combined garage sale to coincide with the **Tatong Market and More** planned to take place on Sunday the 2nd of November, (if it does go ahead). This is not to compete with but to compliment the Market by drawing more potential buyers, also we have too much 'stuff' to carry up to the oval.

We will probably hold our sale on Saturday the 1st as well as Sunday the 2nd, Saturday being the traditional garage sale day. It will be at my home, 2587 Benalla-Tatong Rd Tatong which is next door to the Tavern. These two days and dates will be confirmed in FB Tatong Community Noticeboard and by an A frame sign on my front nature strip a week before the sale.

Mike Larkin

Tattler Advertising Rates

Inc num:

Full Page	Half Page	Quarter (or 2x1/8th):
Single Issue: \$32	\$16	\$8
Six Issues: \$180	\$85	\$45
Eleven Issues: \$320	\$160	\$80

PAYMENT

EFT: BSB 803078 A/C 135720 a/c name: Tatong Tattler
Goulburn Murray Credit Union, 30 Bridge Street, Benalla
Please identify your payment, & e-mail details to Tattler.

Is it an ad? Publicity for an event with an entry fee is classed as advertising and charged accordingly. Local community events may be excepted.

FORMAT (ATTENTION ADVERTISERS!)

For pre-formatted advertisements, the size of a "half page" is 13.6cm x 19cm, and "quarter page" 13.6cm x 9.3cm.

To avoid distortion to your image, please fit your advertisement to these sizes.

The Tatong Tattler is set up in Microsoft Publisher. Text can be submitted in the body of an email; or in file formats such as .doc, .docx, .rtf, or .txt. Photos (i.e. JPGs) can be attached, to be laid out by editor.

If layout is important, submit your work as an image, or in MS Publisher. If laid out in a **Word** document, contents will be copied into Publisher. However, the Editor will have an idea of your preferred layout.

The content of a PDF file can be difficult to extract.

If you require help, contact a Tattler committee-member.

DEADLINE

The Tattler Deadline is end of the 20th of the month, January-November. Non-digitised items which need scanning or typing, by the 15th.

SUBMISSIONS / CONTACT

Submit via e-mail to tatongtattler@yahoo.com.au, leave in the Tattler Mailbox beside the Tavern, or send by post to the Secretary.

Secretary: Linda De Fazio, PO Box 588 Benalla 3671,
03 5766 6375 linda.defazio6@gmail.com

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DONATIONS

A donation of \$1 per issue, or \$10 per year, is appreciated & helps cover costs. The Tattler is managed, produced and distributed entirely by volunteers.

Donations can be given to committee members, left in the locked Box by the Tavern, or sent by EFT (see above).

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Member for
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