

# The Cockfighter

April 2019

Linking the communities of Broke, Fordwich, Bulga and Milbrodale

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NEXT BIG THING IN  
AUSTRALIAN WINE?**



## Callicoma Hill

... **eco-friendly retreat** - a mountainside of forest with views across the Hunter



# FROM THE EDITOR

## UNDER TWO FLAGS

Not everybody watches the television news as avidly as I do (mainly because not everybody has the same pain tolerance) but every now and then, an unsuspected glimmer



**BROKE  
FORDWICH**  
WINE REGION

*The tranquil side of the Hunter Valley*



of hope for the universe—and for national pride—erupts in the most unlikely video scenario. In my case, it was the ABC's coverage of a young man who had earned his stripes for selection as an Aussie competitor in that epic of athleticism, dash and derring-do and hopefully non-fatal wipeouts which we know as the international surfing titles. I nearly called them a sur-cus, but there is nothing clownish about this magnificent sequence of man and woman against the elements—especially if a dinky-di snatches the crown at series end (the current female champ is from our shores).

Back to our young contender, an unassuming kid who seemed speechless with pride when told of his success—speechless, that is, until he asked for an important change to the kit he was to wear for the championships: as well as the national flag patch on the left shoulder of his gear, he asked for the Aboriginal flag to be stitched on to the right. And this was done, sensibly speedily and no questions asked or even hinted at. Which raises the point—why do not wake up to the 21st century emergence of reconciliation and recognition for our First Peoples, and demand that this brilliant banner, with its rich symbolism of earth, sun and, to me, yes, blood, be unfurled with the national flag as a fixture of protocol throughout the wide brown

land?

I'm aware that we often see this striking pair on official piles throughout Oz—Singleton Council HQ for example or the Rural Fire Brigade centre at Bulga. I'm also aware that despite several approaches, we don't see it on the Sydney Harbour Bridge, where we have to be content with our Southern Cross and Union standard alongside the State flag with its Latin motto 'Orta recens quam pura nites' ('Newly risen, how bright thou shinest'). Fair enough—there are far worse places to be than dear old NSW, so we honour its beginnings and development (just don't drive in in its biggest city at peak hour daily or in the unbelievable crush of interschool sporting traffic on the weekends). But 'newly risen'--? How about a little balance here—by streaming the Aboriginal flag on that wonderful bridge, broadcasting a dramatic expression of pride that reflects the reality of the First Peoples, viz., "Here we are, and here we were— more than 65,000 years ago."

On that note, it's interesting and rather sad to realise that it's nearly two years since the Prime Minister of the day (can't remember who!) and the Opposition Leader (still there!) released the so-called Referendum Report, which aimed for a 'Declaration of Australia'; the aim was to symbolically recognize and unify Australians. My informant was Sean Gordon, the chief executive of the Dankinjung Local Aboriginal Land Council, who outlined the tripartite guts of the Report.

First and foremost, the story of Aboriginality and its ancient heritage; secondly, British settlement and the institutional benefits of this, including, I might add, the freedom to question and counter the administration and application of different policies (Up with Eureka and the anti-Vietnam War stands!); and lastly, the wave of migration, particularly in the post-war era, that, in Sean Gordon's words, has made our diversity the envy of the world.

Sean said these three cornerstones of a Declaration of Australia would enshrine and confirm who we are in one united story. And Sean added, "It is our story—no one else's." Sad, I repeat, that the too-hard basket always seems to loom for the politicians and bureaucrats who decide these things.

Hey—it's nearly Easter...read within for ANZAC Day information, the upcoming Little Bit of Italy feast of food and wine, and—for special mention, the Biggest Tea Party of them all, staged for the Cancer Council by Bulga's Biggest Hearts, Helen Upward and her accomplices. I'll be there, singing "I'm a Little Teapot, short and stout..."

**(Tom Jackson)**

# Callicoma Hill

## ....a mountainside of forest, 80km views across the Hunter Valley

The Hunter Valley, in the minds of many people is synonymous with wine but for those who know, there is much more on offer.

Its diversity is also evident in its wide-ranging offering in tourist accommodation and experience. Last month we showcased Greys Inn and Paninio's in Wollombi and the pub in Bulga, the month before we featured Winmark Wines in Broke and its accommodation.

In contrast and on the northern side of the Valley is Callicoma Hill Eco-Cabins. Whereas Wollombi provides an historic village as its backdrop, Bulga offers a small community pub and Winmark provides full-on luxury, Callicoma takes you to the other end of the spectrum by providing an Ecotourism Australia accredited get-away in nature, where guests can relax in environmentally sustainable buildings.

Callicoma Hill Eco-Cabins is a small nature-based, family-based tourism enterprise providing fun, authenticity, adventure and meaning in a natural setting.

Callicoma Hill is at Mount Royal 50km north of Singleton overlooking Lake St Clair, and close to world heritage listed Mount Royal National Park in the Barrington Tops area. At an elevation of around 700 metres above sea level it is much cooler than



*The self-contained Eco-cabin can easily accommodate up to 10 people and there is also room for tent camping nearby.*

the valley, and often in the clouds.

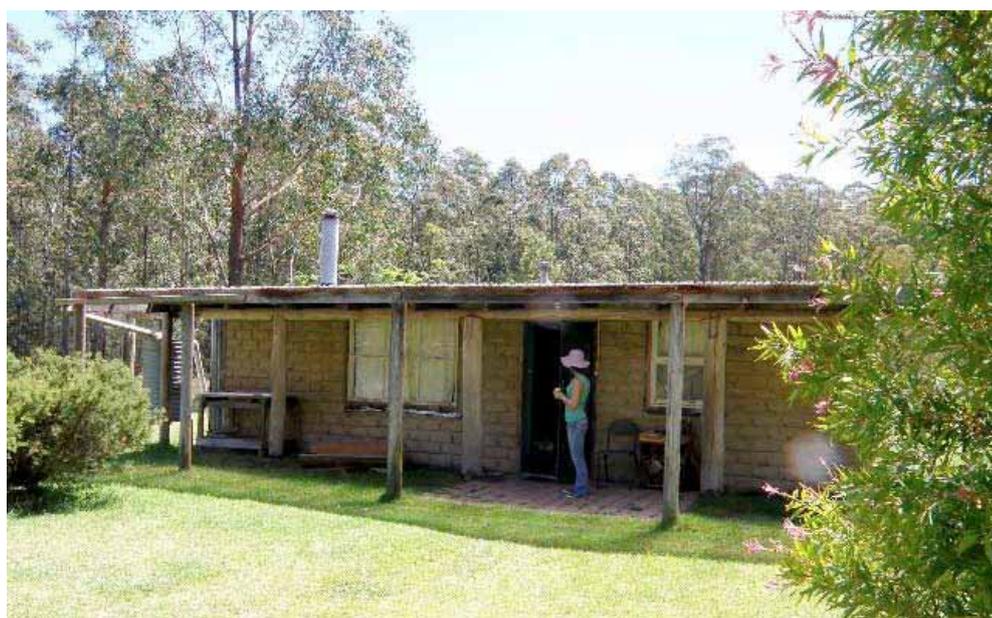
The enterprise is focused in a socially useful way, promoting health and the environment, and operating in a co-operative and carbon neutral way. Importantly, the location offers a chance for time out of busy, urban lifestyles and the opportunity to reflect, recharge and create in a peaceful location.



*Self-catered Bunkhouse accommodation for up to 10 people and bush camping areas for up to 50 people in a private forest clearing. Ideal for groups.*

Over the last few years Callicoma Hill has hosted activities including guided walks, mountain bike rides, wildlife spotlighting and historic movies under the stars and introduced guests to the scenic beauty of the Mount Royal area, and its world heritage values.

Martin and Jan Fallding run the business which was conceived, designed and substantially built by Martin over a 30 year period.



*The mudbrick bunkhouse - 6 single bunks, with a double bed and two bunks in a separate room.*

It is a mostly forested 120ha property main-



*Guests bring own bedding and linen - pillows and mattresses are provided.*

tained for productive land use and protection of natural ecosystems and biodiversity. Because of its proximity to Mount Royal National Park the Callicoma experience also includes bushwalking and mountain biking.

Martin is a qualified environmental planner specialising in biodiversity and natural resources management, and has also undertaken extensive historical and scientific research into explorer Ludwig

Leichhardt's visit to Mt Royal in 1843, as brought to life on the ABC Radio National 'Off Track' program.

Martin is a highly experienced walks guide, and very knowledgeable on local natural and cultural history. He compiled the 20 Great Hunter Region Walks map. He is an experienced presenter, communicator and musician, and is a valuable part of activities operated from Callicoma Hill. He is a fluent German speaker. Martin's wife Jan also assists in the business, particularly in marketing and ideas. She is a musician, town planner specialising in social impact, and organises fine music concerts in nearby Singleton.

Visitors to Callicoma Hill range from landscape photographers, bushwalkers and botanists to writers, musicians and families and friends interested in sitting on the verandah and having time out together.



*The Eco-cabin's kitchen features a traditional wood fuel stove and oven. A gas ring is also available, plus an outdoor wood barbecue.*

Callicoma Hill offers a range of accommodation options from a 3 bedroom self-contained eco-cabin, a bunkhouse for up to 10 people, and bush camping.

This suits groups such as friends, family reunions or celebrations, and bush weddings providing unique ambience.



*The Eco-cabin: A cosy wood heater is in the lounge for chilly winter nights. The kitchen stove also heats the kitchen, and provides the hot water for the kitchen & bathroom.*



*Callicoma Hill is a wildlife refuge, and home to a range of native animals including threatened species. Kangaroos and wallabies regularly graze near the cabins.*

**For more information:**  
**Martin & Jan Fallding**  
**Callicoma Hill**  
**529 Mt Royal Rd,**  
**Mt Royal via Singleton,**  
**NSW**  
**[www.calli.com.au](http://www.calli.com.au)**  
**Ph 02 6571 1208**  
**E: [info@calli.com.au](mailto:info@calli.com.au)**  
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# THE BIGGEST MORNING TEA

## BULGA CRAFTERS - AT IT AGAIN

### SINGLETON CANCER APPEAL

#### The Bulga Crafters Biggest Morning Tea

Tuesday 7th May from 10. am – 2pm

Bulga Community Hall.

Entry Fee a gold coin donation.

A Raffle with numerous Prizes Including a beautiful doll in a Perspex case and an adorable handmade teddy bear

Also a teapot display.

Come along, bring a friend to enjoy the morning. A representative from Singleton Cancer Council will have a talk on cancer.

Proceeds go to the **Singleton Cancer Council Appeal.**



# \$24.4 MILLION FOR COMMUNITY PROJECTS

For the first time, individuals will be able to put forward their ideas for community projects and vote for the best ideas in their area. The projects that get the most votes will receive funding to deliver their project in their community. In 2019, \$24.4 million is available to support projects across NSW.

Now is the time to start thinking about projects to benefit the community where you live. New playground equipment or sports facilities for the kids, paths or ramps to improve access, a community garden to rejuvenate an empty space – these are all things that can revitalise communities.



How does it work?

People and groups can participate by submitting ideas, sponsoring projects and voting for projects.

What projects are eligible?

Projects must benefit the local community and request funding between \$20,000 and \$200,000.

How and when can I apply?

Applications will open on 2 April 2019 and must be supported by a sponsor organisation.

By having the ability to propose and vote on local projects, the people of NSW are given the opportunity to determine how to strengthen and improve their communities.



My Community Project has been established using the Community Services and Facilities Fund within the NSW Generations Fund.

The NSW Generations Fund is a new sovereign wealth fund for the State of NSW, created by the NSW Generations Fund Act 2018. The NSW Generations Fund helps keep the state's debt at a sustainable level, while sharing the benefit of its returns with the people of NSW by funding community projects.

The My Community Project funding will be distributed equally across all 93 NSW electorates. Applicants can seek between \$20,000 and \$200,000 (including GST, where applicable) for their project.

For more information

Email: [mycommunityproject@dpc.nsw.gov.au](mailto:mycommunityproject@dpc.nsw.gov.au) Phone: 13 77 88

Website: [nsw.gov.au/mycommunityproject](http://nsw.gov.au/mycommunityproject)

## **What type of projects can be funded?**

Projects must align with one or more of the following program categories:

### ***Accessible communities***

The project will make everyday life more inclusive for all community members. This aims to increase mobility and accessibility in communities.

### ***Cultural communities***

The project will add to the cultural and artistic life of the community. This aims to increase opportunities for residents to participate in arts and cultural activities.

### ***Healthy communities***

The project will support the community's physical and mental wellbeing by enabling healthy and active lifestyles.

### ***Liveable communities***

The project will improve local amenity and the local environment.

## OUR WILDLIFE



### ***Short Beaked Echidna (Tachyglossus aculeatus) Weight 2-7kg***

Robust ground-dweller This Monotreme with strong sharp, dark brown to straw coloured spines covering top of head, back and tail; snout tubular and naked, a tiny mouth and nostrils at tip and a long sticky tongue and a tiny tail, spade-like claws and males have a small spur on the rear ankle. They forage by day probing for ants with their snout and digging them out with their forefeet, they sleep under vegetation, in hollow logs, rock crevices or burrows, and hibernate in cold climates. If threatened the Echidna will curl up and may even bury themselves on the spot. Females mate in winter and lay a single, soft-shelled egg into their pouch, the new born (Puggle) emerges 10 days later and suckles from two milk patches. At 6-9 weeks it is left in a sealed burrow while the mother forages, she returns every 3-10 days and suckles it for another 4-5 months. Echidnas diet is mainly ants and termites and live in most habitats Australia wide.

If an Echidna wanders onto your property, leave it alone and it will continue to roam, an Echidna can use more than 200 hectares of habitat. Where possible do not remove an Echidna from its home range, removal will cause stress. If it is a lactating female she has to be able to return to her sealed burrow to feed her young.

***Elizabeth***

***'Joeys Retreat'***

# A great night out Bingo



*1st Monday of the month*

*@ 6:30 Bulga Community  
Centre*

*All welcome*

*Contact*

*Phil Reid 0438 865 064*

**Bring a plate to share**

# YOUR CHANCE TO HELP PLAN SINGLETON'S 200-YEAR BICENTENNIAL COMMEMORATIONS

Mayor of Singleton, Cr Sue Moore is inviting members of the community to be involved in planning for the 2020 bicentennial commemorations of the Singleton area as part of the Singleton Bicentenary Event Committee.

According to historical documents, next year will mark 200 years since the naming of St Patrick's Plains on 15 March 1820 by an exploration party that included Ben-



*Court house 1898*

jamin Singleton.

Cr Moore, who will chair the committee, said the purpose was for people representing all sectors of the community to come together to develop ideas for how and when to mark the occasion.

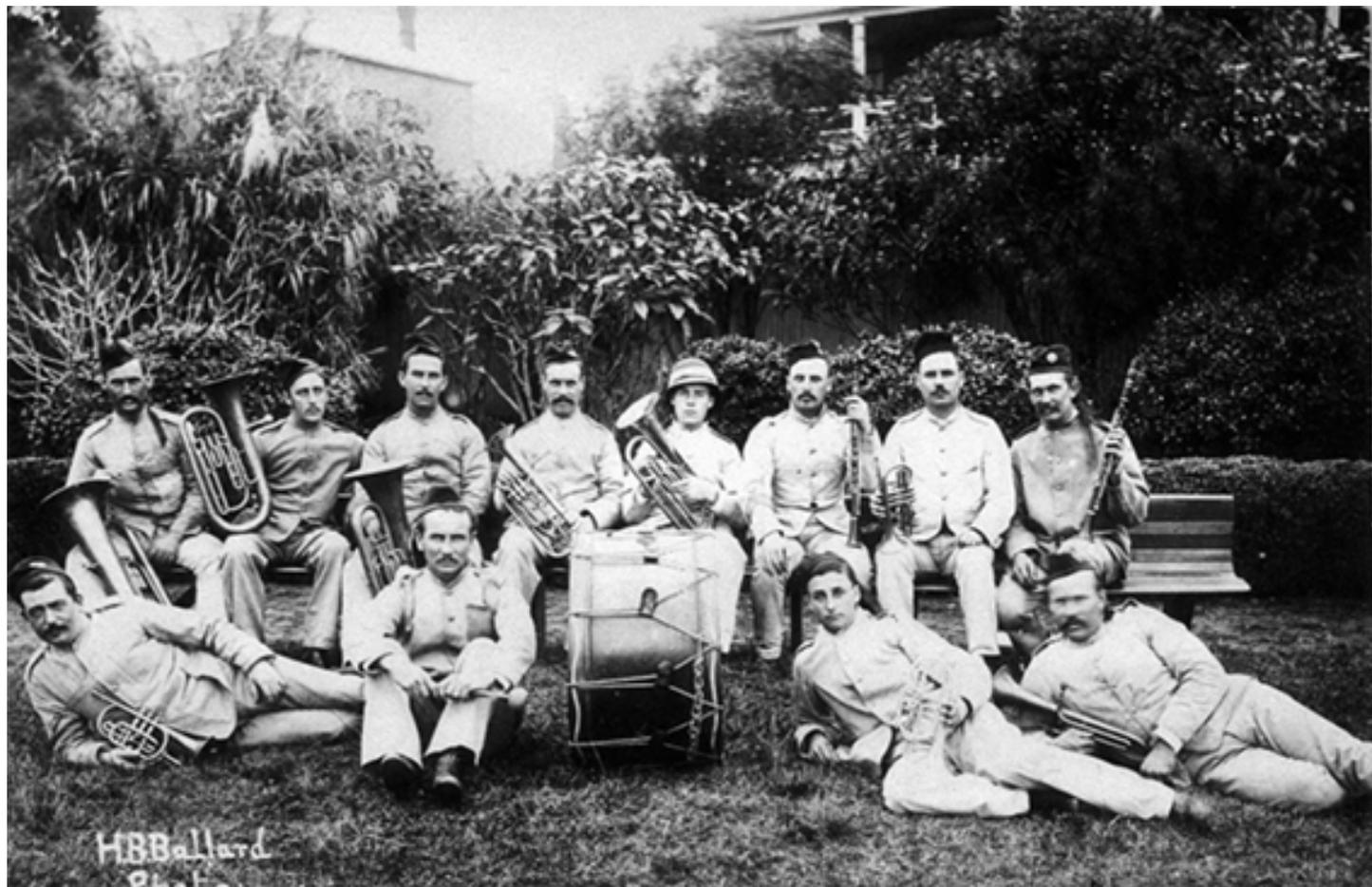
The committee will provide direction to Council's events team.

"The area we now know as Singleton has a very long and rich history of people who have lived here because of the beautiful country and ready supply of water over hundreds, if not thousands of years," Cr Moore said.

"More recently this area also played an important role in the growth and development of the colony of NSW, laying the foundations for the agricultural, mining and tourism industries that have supported the settlement of the township and cement-

ed Singleton's ongoing importance to the State's economy.

"Council is looking to form a committee that represents everyone in our community, who can work together on ideas for an event in keeping with the significance of our area to a number of cultures.



Brass Band 1884

"There is a lot to be proud of about Singleton, and this occasion is a unique opportunity to reflect on the history and people of our area, as well as what makes Singleton a fantastic place to live, work and visit."

The first meeting of the committee will be held in April or May this year. To submit an expression of interest or for more information, contact council's Community Participation Coordinator via email at [council@singleton.nsw.gov.au](mailto:council@singleton.nsw.gov.au)

Benjamin Singleton (1788-1853), settler and miller, was born on 7 August 1788 in England of Scottish parentage. His father, William, then a warehouse porter in London, was sentenced at the Old Bailey on 8 June 1791 to transportation for seven years. With his wife Hannah and two sons, Benjamin and Joseph, William arrived at Port Jackson in the Pitt on 14 February 1792. Five years later the family settled on a ninety-acre (36 ha) grant at Mulgrave Place, where another son, James, then aged 30, joined them in 1808.

# COULD VERMENTINO BE THE NEXT BIG THING IN AUSTRALIAN WINE?



A wine grape steeped in old Mediterranean tradition is finding its way into the glasses of a fresh new generation of Australians, as they continue to swelter in the heat.

Vermentino is primarily used to produce Italian wine, mostly found on the island of Sardinia that lies west of the Italian Peninsula, but is being grown more and more in Australian vineyards.

Winemaker Alex Russell described the grapes as having a unique aroma that produces a dry white.

“It’s a little bit salty and citrusy and smells a little bit marine-like, like white pepper or oily oyster,” he explained.

And while the taste might be appealing to many, the best part for wine grape growers is that it can handle the heat.

## **A grape built to withstand the heat**

In a time when growers in Australia are resorting to new methods of protecting their grapes from heat stress, such as early irrigation, under-vine watering, cover-crops, and even applying a sunscreen-like spray, what makes vermentino grapes unique is their ability to withstand hot temperatures.

University of Adelaide viticulture lecturer Dr Vinay Pagay said changes in climate and extreme heat events are making these varieties more interesting for the grower and for the winemaker.

“Vines can ripen more quickly in heatwaves, catching the wine makers off guard in terms of harvest dates,” he said.

“If you have a short season because you have these extreme temperature events, you want a late-ripening variety.

“Vermentino is certainly one of the later-ripening white varieties, almost as late as

some reds.”

Dr Pagay said vermentino suits some of our most intensive viticulture regions like the Riverina, Sunraysia and the Riverland.

The crop has good yields and production costs are relatively low and he said it is also finding a new generation.

“I think part of the interest is exploring new varieties for new millennials ... they definitely don’t want to be drinking what their parents drank, like a chardonnay or sauvignon blanc,” Dr Pagay said.

“There is obviously this curiosity and an interest in exploring or they’ve tried it during their travels in Europe and it’s now available in Australia.”

Michael Partridge from the Ben Ean Winery and cellar door in New South Wales’ Hunter Valley said there is also appeal for those seeking a taste of home.

“About 18 months ago I had a lady come into the cellar door from Sardinia ... she tasted the vermentino, shrugged her shoulders, looked me in the eye said ‘that’s exactly what we’d expect it to taste like in Sardinia’,” he said.



*Vermentino is primarily used to produce Italian wine, mostly found on the island of Sardinia. (ABC News)*

### **A cheap wine?**

So does a wine that has a relatively low production cost and is made from grapes that have been through heat stress make it something of a “poor man’s wine”?

Dr Pagay does not think so.

He said that while vermentino is often just a generic, inexpensive table wine for every day consumption in Europe, Australians do not tend to see it that way.

“I think that the styles of wine we are making from vermentino grapes tend to be a bit more refined, a little bit more sophisticated and are also selling at a slightly higher price point than, for example, chardonnay,” Dr Pagay said.

***By Sarah Tomlinson and Brooke Neindorf ABC Rural***

# RUNNING HORSE WINES



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# YES - MUSIC MAKES CHEESE TASTIER

Eloi Rouyer

phys.org

When searching a fromagerie for the perfect chunk of cheddar or parmesan, cheese aficionados have probably never grilled vendors over what kind of music was played to their cheeses.

To many, the question itself might sound crackers.

But a Swiss cheesemaker has embarked on an experiment to test the impact of music on Emmental, one of the most famous cheeses in Switzerland, even if it prompts pundits to write such grating remarks as: you gouda brie kidding!



*Swiss cheesemaker Beat Wampfler (L) and director of the Music Department at University of the Arts in Bern, Michael Harenberg, who says he backed the experiment after learning about sonochemistry which looks at the effect of sound on solid bodies*

Marching through his 19th

century cellar in Burgdorf, a town also known as Berthoud, on the edge of the Emmental region in central Switzerland, Beat Wampfler shows off hundreds of perfectly formed circles of the holey classic maturing in neat rows.

A veterinarian by day but consummate apron-wearing cheese enthusiast at night, Wampfler's love for Emmental has aged well over the years like the finest stock he cultivates.

In one corner of his impeccably clean cellar, nine open wooden crates sit with wheels of Emmental inside and small music speakers directly below.

Since September, the cheeses have each been blasted with sonic masterpieces from the likes of rock gods Led Zeppelin to hip hop legends A Tribe Called Quest.

The project—"Sonic cheese: experience between sound and gastronomy"—hopes

to show that the power of music can influence the development, characteristics and even flavour of the cheese.

Mozart or flamenco?

“Bacteria is responsible for the formation of the taste of cheese, with the enzymes that influence its maturity. I am convinced that humidity, temperature or nutrients are not the only things that influence taste,” Wampfler told AFP.

“Sounds, ultrasounds or music can also have physical effects,” he insisted.

The thought of playing rock ‘n’ roll music to influence the flavour of cheese may make some scientists cringe.

But parts of the scientific community have spent years analysing the effect of sound on plants, and some mums-to-be believe playing classical music to their unborn child makes them smarter.

Music can create feelings, reaching inside people and stirring their senses into a fondue of emotions, in ways that can make people smile, cry or jump in elation.

Is potentially testing whether Roquefort is a fan of hard rock or Queso a follower of flamenco really so completely far-fetched?

The University of the Arts in Bern does not think so and is helping Wampfler conduct the experiment.

“At first we were sceptical,” admitted Michael Harenberg, the university’s music director. “Then we discovered there is a field called sonochemistry that looks at the influences of sound waves, the effect of sound on solid bodies.”

Hoping for hip-hop

Scientists have experimented with sonochemistry, in particular looking into how ultrasound can affect chemical reactions.



*University of the Arts students, placing a small music speaker below a wheel of Emmental, are helping with the experiment*



*Swiss cheesemaker Beat Wampfler lets the music play in his experiment for a tastier Emmental, one of the most famous cheeses in Switzerland*

The result of the experiment - completed recently - was surprising

With Wampfler's refined cheeses, the pungent sounds played to them also include techno beats, ambient choirs and Mozart's classic Magic Flute.

Tracks used in the experiment

1. No sound (reference box)
2. Ambient: Yello – 'Monolith'
3. Classical: W.A. Mozart – 'The Magic Flute'
4. Techno: Vril – 'UV'
5. Rock: Led Zeppelin – 'Stairway to Heaven'
6. Medium frequency: 200 Hz
7. High frequency: 1000 Hz
8. Hip hop: A tribe called quest – 'We Got (the Jazz)'
9. Low frequency: 25 Hz

Eight wheels of "Muttenglück" Emmental cheese from World Cheese Championship winner Antony Wyss were subjected separately to different musical stimulus – Mozart, A Tribe Called Quest, Yello, Led Zeppelin, techno and three sinusoidal sounds – round-the-clock for eight months.

The test found that the wheel exposed to hip-hop had the most unique taste profile.

"The bacteria did a good job," Wampfler said during the presentation of the results. The sensory analysis revealed that the cheese that was exposed to hip-hop was "remarkably fruity, both in smell and taste, and significantly different from the other samples".

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**AGES 5yr-12yr | Mon 15th April 2019 & Tue 16th April 2019 |**

**9am -12pm | 12 participants max. | All levels**

Daily Price \$55 per child | Both days \$100

Discounts available for multiple children within a family.

#### ***Program 2 - Learn and Grow Holiday Club***

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**AGES 7yr-17yr | Tue 23rd April 2019 & Wed 24th April 2019 | 9am -12pm|**

**8 participants max. | All levels**

Daily Price \$65per child |Both days \$110 per child (Horse Hire is \$25 per session)

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**"IN-SYNC" Adverb;** simultaneously, at once, at the same time, in concert, concurrently, all together



## OLIVES IN AUSTRALIA

That part of the Hunter known as Broke Fordwich (a sub-region of the Australian Geographical Indication (GI) Hunter Valley zone ) is home to a robust olive industry. Vineyards and olive groves have been established up and down the region and continue to thrive.

Among the very first groves to be established in the Hunter were Fordwich Grove, Serenity Grove and Atulya all in Fordwich and Riverflats, Whispering Brook, Krinklewood Estate, Woodlands and Broke's Promise in Broke. Between these groves around 28,000 trees were established with a mixture of varieties mainly originating in Spain and Italy for both eating (table) olives and for olive oil production.

The history of olive farming in Australia dates back to the early 1800's. Olives were probably first planted in groves around 1805 in Parramatta near Sydney. Olives and olive oil have been traded among the civilizations throughout the world for centuries, so it seems probable that many of the ships arriving on our shores would have carried some olive trees for planting.

All the states and territories, excluding Tasmania were planted with some varieties of olive trees during the 1800s. During this period, South Australia and Victoria were the states where most of the planting was going on and they were considered the leaders at that time. South Australia began to lead the charge of the olive industry back in the 1830s. Between 1830 and 1850 trees had come in from France, Rio de Janeiro and Sicily. One company took delivery of five varieties from Marseilles. These trees went on to produce oil which won honorable mention at the London Exhibition of 1851.

Also, the Stonyfell Olive Oil Company of South Australia won Gold Export Medals in 1911 for its oil exported to Italy. Dr Michael Burr in his book "Australian Olives" details how by 1875 there were over 3,000 trees in the parklands around Adelaide.



By 1873 there was a grove of some 10,000 trees in the foothills of the Mount Lofty ranges. Groves continued to be planted around the Adelaide area until suburban housing took over the land in the 1920s. After World War II the southern European migrants planted groves in the northern suburbs and in the Riverland area. From South Australia, olives spread across the border to Victoria. There were plantings at Dookie, Sunbury, Wangaratta and Longerenong Agricultural College near Horsham.

In 1943 a Mr Jacob Friedman started planting what is still today the largest plantation in Australia. The plantation is located at the foot of the northern end of the Grampians near Horsham. By 1956 there were 38,000 trees in the grove. Olives were also planted at Mount Zero, Edenhope, and Dimboola. These were mostly dryland plantings but a company at Robinvale did plant 700 acres of irrigated trees and also had processing equipment on the farm. Most of these trees were pulled out in the 1970's when the Mediterranean labour and production costs were low and olive products were being imported at unbeatable prices. It is interesting to note that the current owners are looking at planting large numbers of olives on the same property.

At the New Norcia Monastery in Western Australia, olives have been growing mainly for oil since the 1860's.

It is interesting to note that the penal settlement on the tiny St Helena Island in Moreton Bay had a commercial grove of olive trees early in last century. Being a self funding settlement, the prisoners had to grow much of their own food and sell produce for the purchase of other goods and equipment. One of their saleable products was olive oil which they grew and processed on the island itself. The oil was then sold to, of all places, Italy!

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***We have a Vaulting group coming in this April to teach you all the beginning steps of vaulting!***



***There are limited spots available so please get in quickly! This event is exclusive to our current riders however it will be opened to the public on the 7th of April if there are any more spots available.***

***Time:*** 9am – 12pm (lunch will be from 12pm onwards)

***Date:*** ***Wed 17th April***

***Price:*** \$95pp includes BBQ Lunch and Drink. (Student Price) or package with our Holiday clubs to save more \$\$\$.

When the event opens up prices will be \$110pp

***Age: 7 year old +***

***Parents:*** Family are more than welcome to watch and enjoy lunch with us. An extra \$5 is required for fence sitters this will include lunch and a drink. \*Please bring a chair\* (Please add this on when completing the booking so we know numbers to expect for lunch.)

***Special Diets:*** If you or your child require a special diet please BYO lunch.

***What to wear:*** Children should wear long stretchy pants and a t-shirt with short or long sleeves (No Tanks or Singlets). They should NOT wear boots for this. Please have them wear a light pair of runners or canvas like shoes.





# COLLECTABLES IN THE CONVENT

Have your family heirloom or treasure valued by  
a professional Valuer on the day.  
Bookings essential as places are limited-  
maximum of 3 items to be valued.

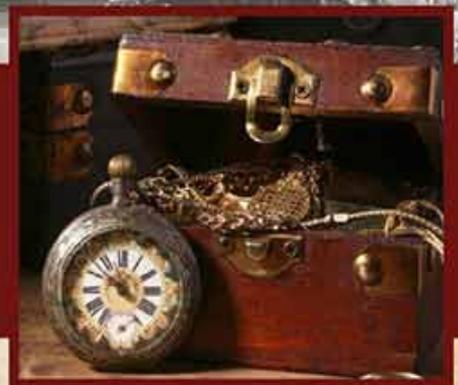
Wander through the Convent viewing local collections and  
treasures. Listen to informative talks along the way and enjoy  
great music and food in the garden.

**SATURDAY 6<sup>TH</sup> APRIL**  
**9AM TO 4PM**

**Sacred Spaces Singleton in the  
Sisters of Mercy Convent**  
30 Queen Street, Singleton

Entry \$5 per person under 10yo free

To book your valuation or to present your collection, please contact  
Anne at Sacred Spaces Singleton  
on 02 6572 2398 Monday to Friday mornings only  
or email [office@sacredspaces.org.au](mailto:office@sacredspaces.org.au)



02 6572 2398 | [f SacredSpacesSingleton](https://www.facebook.com/SacredSpacesSingleton) | [www.sacredspaces.org.au](http://www.sacredspaces.org.au)

# BULGA COAL

GLENCORE

## Environment and Community Contacts

**Ralph Northey - Bulga Coal**  
Environment and Community Manager  
T: 6570 2539 M: 0418 439 874  
ralph.northey@glencore.com.au

Community complaints line  
24 hours a day, 7 days a week  
**1800 332 693**

You can also view our approvals, management plans  
and environmental monitoring data on the website.  
Go to [www.bulgacoal.com.au](http://www.bulgacoal.com.au) and click on  
the Publications tab on the menu.



## *The* **Cockfighter**

Linking the Communities of Broke Fordwich Bulga & Millbrodale

### Advertising Rates

Business Card	90 mm x 50 mm	\$2
Quarter page	90 mm x 135 mm	\$5
Half page	185 mm x 135 mm	\$10
Full Page	185 mm x 270 mm	\$15

**0407 069682**

[jeraharvest@icloud.com](mailto:jeraharvest@icloud.com)

# MAYOR PLEDGES SUPPORT TO WORK WITH RE-ELECTED UPPER HUNTER MP TO DELIVER ON VITAL INFRASTRUCTURE AND SERVICES

Mayor of Singleton, Cr Sue Moore said the people of Singleton would be looking for a return on their investment of confidence in re-electing the Coalition Government at the weekend's State election.

Cr Moore has congratulated Michael Johnsen on his return as the Member for Upper Hunter. But she is hoping for a short celebration so that work can continue on the issues important to Singleton.



*On the agenda: Upgrades to Singleton Police Station and appropriate staffing*

“Council has worked productively with Michael over the past four years and we are confident that this will continue throughout his next term as our representative in Macquarie Street,” she said.

“But the people of Singleton sent a clear message when they went to the polls on Saturday, and that is that we have high expectations for the infrastructure and services vital to the liveability and vibrancy of our area.

“There’s a long way to go to fulfil the needs of our community.”

Cr Moore said Council would be looking to formally meet with Mr Johnsen as soon as possible.

“We will be discussing our Advocacy Agenda which outlines the issues our com-

munity have raised as being essential for the future of Singleton, and we will also send a copy on to the Premier and members of the new Cabinet when it is announced,” she said.

The issues outlined in the agenda are:

- New England Highway Bypass and ancillary works
- Upgrades to Singleton Police Station and appropriate staffing
- Increased passenger train services to and from Singleton
- Improved Resources for Regions funding program
- Commitment to resourcing post-mining land use, economic development and community planning
- Leadership and resources to help respond to recycling issues
- Expansion of health services in Singleton
- Environmental issues associated with power stations and mines
- Ongoing commitment and expansion to TAFE services in Singleton
- Ongoing leadership to address impact of flying-fox colony on community
- Upper Hunter water security planning, works and protection of water utility status
- Return 100% income from waste levy to councils to fund minimisation and programs
- Legislated framework for Voluntary Planning Agreements
- Review of the Standard Instrument Local Environmental Plan for Rural Landholders
- Address overcrowding at Singleton High School
- Changes to cost shifting model imposed by State Government
- Revision of Roads and Maritime contract to improve maintenance of the New England Highway
- Simplification of State-delivered grant programs
- Commitment to the agriculture industry and improved drought support
- Ongoing funding of Hunter Joint Organisation of Councils

Cr Moore said she knew from experience the feeling of pride from being entrusted to represent the people of Singleton.

“It is a great honour to be elected, but as Michael also well knows, our community has very high expectations from its political representatives,” she said.

“The future of Singleton depends on what we do now.”

# Broke Village Recreation Grounds

## *Community access information:*

A great spot to enjoy the great outdoors

**Free BBQ with sheltered picnic tables**

**Tennis courts with lights for night use**

**Netball court**

**Basketball court**

**Children's play equipment.**

The Grounds are located at the end of Cochrane Street.

The hut at the grounds is available for the community's use for no charge.

If you wish to use the facility please make a booking with Wendy on 65781334.

The key for the Hut can be picked up at the Broke Village Store with a deposit of \$20.00 which will be returned when the key is returned.



# COUNCIL'S FREE ONLINE BUSINESS PORTAL AIMS TO CONNECT BUSINESSES IN SINGLETON

A new way for Singleton businesses to connect, grow and support each other has arrived with a new online platform launched by Singleton Council this month. And best of all, it's free.



*Tony Chadwick from Singleton Council, Jelinda Milgate from the Business Centre and Darlene Flockart from Singleton Business Chamber.*

Partnering with Localised, a place-based business network designed to advance local economies in its first foray into NSW, and assisted by the Singleton Business Chamber and the Business Centre, Singleton Localised is a business portal to promote and connect businesses online across the Hunter.

Tony Chadwick, Council's Acting Manager Strategy and Engagement said the website would boost opportunities for the local business community by capturing some of the \$1 billion in goods and services that are currently supplied by businesses from outside the Singleton LGA.

All businesses have to do to be involved is visit <https://hunter.localised.com.au/singleton/> and create an account, or click the Business tab to add your business.

“We’ve already had a great response from all kinds of businesses joining the website, from web design and retail to tourism, building, construction and trades,” Mr Chadwick said.

“But the real success of the platform is in creating an all-inclusive directory of Singleton businesses so that any other business looking for a product or a service can find what they’re looking for, right here in Singleton.

“Our region is full of amazing businesses, both large and small, but often people don’t know they’re here.

“The Singleton Localised platform is a free tool, funded by Council, so there’s nothing to lose by signing up.”

Businesses can use the website to:

- Create a profile and advertise your products and services
- Get recommendations, introductions and quotes from local suppliers
- Access a pipeline of future procurements across the region
- Promote a business event you’re running
- Expand your brand
- Increase online business exposure
- Improve Google search results
- Expand your local business network connections

Tourism businesses that sign up to the website before 3 May 2019 will also be included in Council’s new Singleton tourism guide, which is currently in development.

Business Advisor with The Business Centre, Jelinda Millgate said it was easy for customers to head out of Singleton because they couldn’t find what they were looking for.

“Singleton Localised website is a great opportunity to showcase breadth of businesses we have right here in our local area,” she said.

“Business owners need to be across as many customer touchpoints as possible and Singleton Localised is an easy way for businesses to expand their digital presence.”

***For further information or enquiries, email [council@singleton.nsw.gov.au](mailto:council@singleton.nsw.gov.au) with Singleton Localised in the subject line or contact Council on 02 6578 7290.***



# **BRANXTON CROQUET CLUB**

**IMPROVE YOUR BODY AND MIND  
SATURDAY AND TUESDAY FROM 9A.M.**

**JOHN ROSE AVENUE, BRANXTON  
(TURN LEFT ON NEW ENGLAND HIGHWAY AT  
FIRST TRAFFIC LIGHTS IN BRANXTON)**

**ALL WELCOME**

**FOR FURTHER INFORMATION ON THIS  
GREAT NO-CONTACT SPORT CONTACT**

**CHRIS ROBERTSON**

**SECRETARY**

**0418 427 320**

**6574 7194**





## Singleton Evangelical Church

is a genuine community of people from all cultures, ages and walks of life. Not just for Singleton residents, but for all those who want to hear God's word and share the amazing impacts of His love. You are most welcome to come along to Sunday Church 9:30am at Singleton Public School, Elizabeth St, or even try one of our smaller groups or Youth Groups.

For more information 6573-4198  
or [www.singletonchurch.org](http://www.singletonchurch.org)

## COMMUNITY GROUPS AND ORGANISATIONS

### **Broke Bulga Landcare Group Inc.**

C/o President, Wendy Lawson  
PO Box 120, Broke  
NSW 2330

### **Broke Fair Committee**

Secretary, Maxine Alexander  
alexandermaxine6@gmail.com

### **Broke Fordwich Wine & Tourism**

President Jody Derrick  
Secretary, Mike Wilson  
secretary@brokefordwich.com.au

### **NSW Rural Fire Service Hunter Valley District**

2161 Putty Road Bulga 2330  
Phone 6575 1200, Fax 6575 1299  
email [huntervalley.team@rfs.nsw.gov.au](mailto:huntervalley.team@rfs.nsw.gov.au)  
Manager:  
Superintendent Ashley Frank.

### **Broke Rural Fire Brigade**

Captain: Paul Myers  
C/o Broke Post Office,  
Broke NSW 2330

### **Bulga Rural Fire Brigade**

Captain: Jill Kranias  
Phone:- 0408 652 668  
Permit officers:  
A Gallagher 6574 5100  
and B Anderson 0417 403 153

### **Broke Community Hall**

Kathleen Everett (02)  
6579 1470

### **Broke Public School**

Principal/P&C Association,  
Cochrane Street, Broke

### **Bulga Milbrodale**

Progress Association  
President - John Krey  
6574 5376  
PO Box 1032, Singleton 2330  
[bmpa.contact@bigpond.com](mailto:bmpa.contact@bigpond.com)

### **Bulga Community Centre Inc.**

President/bookings  
Claudette Richards  
65745 495  
Secretary Belinda  
Passlow 0427 305 519  
Treasurer Phil Reid 0438 865 064

### **Justices of the Peace**

Tom Jackson 6574 5266  
Graham Farish  
0414842327

### **Milbrodale Public School**

Putty Road, Milbrodale  
NSW 2330

### **National Parks and Wildlife Service- Upper Hunter Area Bulga and Scone**

Peta Norris, Putty Road,  
Bulga  
NSW 2330 6574 5555

### **Palliative Care Volunteers for Singleton & Cessnock**

Kath Watkinson (02)  
65722121

### **Private Irrigation (PID)**

[admin@bfpid.com.au](mailto:admin@bfpid.com.au)  
Water On/Off 1300 767 118

### **PID Admin**

Saywells  
12 Vincent St  
CESSNOCK  
[office@saywells.com](mailto:office@saywells.com)

### **St Andrews Anglican Church Broke**

Parish Secretary at 6571 1414

### **St Marks Anglican Church**

C/o Marie Mitchell  
Inlet Road, Bulga NSW 2330

### **The Immaculate Conception Catholic Church Broke**

Paul O'Toole  
C/o Broke Post Office,  
Broke NSW 2330

### **Wildlife Rescue, Rehabilitation and Release**

[www.wildlifeaid.org.au](http://www.wildlifeaid.org.au)  
0429 850 089

# TRADES SERVICES DIRECTORY

## **CARRIER - General**

John Lamb  
6574 5205  
Mob 0427 695 468

## **CATTERY**

Jan Pennell  
6579 1450

## **CLEANERS**

Professional Hunter  
Valley Cleaning Group  
Hospitality and private  
cleaning  
0439 841 487  
huntervalleycgc@gmail.  
com

## **COMPUTERS & COMMUNICATION**

Bruce Cowan  
6579 1130

## **PRINT & DESIGN**

BINK Creative  
4990 3230

## **GOURMET FOODS**

Marian Waite  
6579 1063  
Mob 0409 791 063  
marian@riverflatsestate.  
com.au

## **MECHANICAL & AUTOMOTIVE SERVICES**

Beyond Broke  
Mechanical & Automot-  
ive  
Jason McCraw  
Licensed Motor Vehicle  
Repairer  
0414 264 515  
beyondbrokemechanical.  
com.au

## **PIANO LESSONS**

Jan Pennell  
6579 1450

## **PLUMBING**

Paul Woods  
Licensed Plumber,  
Drainer, Gasfitter &  
Roofer  
Putty Rd Milbrodale  
0404 488 462

## **POOL & YARD MAINTAINANCE**

Anthony Smolenaers  
65791228 or 0400  
367025

## **VINEYARD SERVICES**

Bright Vine Services  
Vineyard consulting  
0410625540  
jennybright@bigpond.  
com  
www.brightvineservic-  
es.com.au

## **WINE MAKING**

Michael McManus  
6579 1400  
Mob 0403 014 787