

The Cockfighter

Linking the Communities of Broke Fordwich Bulga & Milbrodale

June 2019

1813

Broke Fordwich



**HUNTER VALLEY
WINE & FOOD MONTH**

**TIME FOR
AUSTRALIAN
SANGIOVESE TO
SHINE**

**CHANGING TASTE OF
AUSSIE WINE**

SMOKE IN BROKE

FROM THE EDITOR

THE HUNTER-PART OF THE SILENT MAJORITY



It's customary after Australian election results to extend congratulations to the winners (whatever the political flavour) and COCK-FIGHTER is happy to join the understandable plaudits for the Liberal National government after a sensational win.

I must say though that my salute is somewhat restricted- inasmuch as I have never experienced such a victory after such a campaign by such a figure and such a tireless champion of his side as our Prime Minister.

Scott Morrison did this virtually on his own; as advisers apparently warned off any appearances on the campaign trail by his co-ministers, as they were considered a negative influence.

Undeterred, Scomo took on the apparently unbeatable opposition on his own and probably enshrined himself in the nations' top job for the next decade – unless the people against him are able to come up with a Hawke-like prodigy to challenge. On the score of national polling, Labour should have scooted in-but as the more quiet custodians of the media point out, the only poll to matter is on Election Day. When our own seat of Hunter nearly falls to Pauline Hanson's One Nation, represented by a young, articulate and personable miner, we should all realise the impact the anti-coal rhetoric of the Opposition had on this outcome.

Long-time sitting member Joel Fitzgibbon fought a tough battle and survived a massive swing- despite voicing his support for the miners and their livelihoods. Its worth recalling that a survey of the Mt Thorley workforce disclosed an average income of \$140- \$150 thousand per annum. This is hardly the constituency to support the notion that coal is finished and that we must transform our lives, our region and our futures by embracing renewables. Soon the new government will announce a new raft of energy policies and you can bet your bottom dollar they will confirm at least one new coal-fired power station to confront the power crisis that is already evident across Australia.

Tom Jackson



1813

Set on the picturesque Tinonee Vineyard Estate, is the newly refurbished cellar door of '1813'. One of the Hunter Valley's newest wine labels, 1813 was established in December 2017.

THE LABEL

Rum was the sole form of Australian currency in 1813 when Lachlan Macquarie, Governor of New South Wales, imported forty thousand Spanish dollars and ordered that a hole should be punched in each. By recycling and re-stamping the silver, Macquarie averted a financial crisis and established legal tender. The label of 1813 depicts the two coins minted from one: the front of the fifteen-pence "dump," or centre piece, imposed over the back of the "holey dollar," a symbol of Australian ingenuity.



THE CELLAR DOOR

Relax and enjoy the unique wines of 1813 in their contemporary boutique cellar door, whilst admiring the picturesque scenery and spectacular backdrop of the sandstone formation known as Yellow Rock. Their classically fitted tasting area is the ideal environment to unwind whilst the adjoining atrium perfectly captures the sunset of golden hour during twilight tastings all year round.



THE WINE



Each 1813 wine variety is specially crafted from the tasteful blends of their estate grown grapes with the unique flavours distinct to the Broke Fordwich region. The gifted and qualified winemaker, Daniel Binet, is the talent behind the palate of 1813 wine.

With 17 years of wine making experience in the Hunter Valley, Daniel Binet has a natural finesse for wine and an enormous ability to demystify the world of wine in a natural and engaging manner. With a host of nominations under his belt including The Wine Society's Young Winemaker of the Year, Hunter Valley Rising Star and The Hunter Wine Excellence scholarship, Daniel is fast becoming one of the Hunter Valley's most recognised young winemakers and 1813 is fortunate to have Daniel as their winemaker.

One of the most popular 1813 wine varieties is their Sparkling Moscato. Vibrant in colour and festively bubbly, 1813 Sparkling Moscato is a popular apéritif at celebrations. The Black Muscat grapes of Tinonee Vineyard Estate, when partially fermented in neutral barrels, make a charming off-dry wine with intense aromatics of rose petals, Turkish Delight, watermelon and ripe strawberry.

The most recent creation and addition to the 1813 wine collection is The Governor, their reserve Shiraz which is truely Hunter, powerful, elegant and restraint. Only released in the very best of years, The Governor is sourced from estate grown fruit matured in the finest French and American oak, then further refined and delicately blended. Intense dark cherries and charred oak aromas refreshed by crunchy acidity, provide the Governor with age ability or contemporary enjoyment.

1813 TASTING NOTES

Fiano

The Italian white variety, Fiano, thrives in the hot, dry climate of Broke Fordwich in the Hunter Valley. Distinctive, textual and rich, with flavours spanning savoury through to spice and honey, finishing with a powerful melon and citrus-tinged acidity. A perfectly balanced refreshing wine with food pairing versatility.

Verdelho

The Verdelho grows in our vineyard's sandy loam soil on the banks of the Wollombi Brook in the Broke Fordwich region of the Hunter Valley. We harvest the delicate fruit at night and gently press it to make a crisp white with aromatics of pear, peach and mango. Try 1813 Verdelho with fresh seafood and Asian cuisines.

The Governor

The Governor, our flagship Reserve Shiraz, is truly Hunter, powerful, elegant and restraint. Only released in the very best of years, sourced from estate grown fruit matured in the finest French and American oak, it is further refined and delicately blended. Intense dark cherries and charred oak aromas refreshed by crunchy acidity, provide the Governor with age ability or contemporary enjoyment. Temperatures, a long growing season, and fourteen months in barrel, this powerful yet elegant Shiraz will age gracefully.

Rosé

Grown in the unique volcanic soil of the Broke Fordwich region of the Hunter Valley, our Rosé is dry and lightly spritzed in style. Served chilled, perfect with seafood or as an aperitif.

Sparkling Moscato

Vibrant in colour and festively bubbly, 1813 Sparkling Moscato is a popular apéritif at celebrations. Our vineyard's Black Muscat grapes, partially fermented in neutral barrels, make a charming off-dry wine with intense aromatics of rose petals, Turkish delight, watermelon and ripe strawberry.



Smooth Red

Chambourcin, a rare hybrid grape variety, thrives in the Fordwich Sill clay soil of our vineyard in the Broke Fordwich region of the Hunter Valley. Our 1813 Smooth Red has ripe plum notes and a velvety mouthfeel. Juicy and thirst-quenching, it is best enjoyed slightly chilled.

Shiraz

Our Shiraz vines grow on Fordwich Sill, a volcanic clay soil unique to Broke Fordwich in the Hunter Valley that imparts cherry and wild berry notes to the wine. Thanks to cool nighttime temperatures, a long growing season, and fourteen months in barrel, this powerful yet elegant Shiraz will age gracefully.



Frederic Aubineau

(March 11, 2019, 10:15 pm)

Great venue!

Sarah Thompson

(February 16, 2019, 4:42 am)

This is a cellar door that seriously punches above its weight. The quality of the wines is 10/10, the tastings are generous, and the vineyard itself is very pretty. Even though it's a little bit out of the way I would very much recommend this cellar door.

David Slack

(November 27, 2018, 6:49 am)

Our family recently stayed next door to the winery for our daughter's wedding. Vanessa who runs the cellar door was a fantastic host, holding a wine and cheese tasting night on the Friday night for the bridal party. All wines are very good and would highly recommend a visit!



1813

**1813 Cellar Door
1273 Milbroadale Road
Broke, NSW 2330**

info@1813.com.au

1800 1813 WINE

**Fri 12.00pm - 5pm
Sat 10.30am - 5pm
Sat 10.30am - 4pm**

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HUNTER VALLEY WINE & FOOD MONTH IS HERE AGAIN



Have you ever pictured yourself curled up by an open fire, glass of Shiraz in hand and rolling mountains nestled just outside your window as the sun sets on a crisp winter's evening?

Now, have you ever dreamed that one day you could rub shoulders with over 190 years of rich history and wine knowledge as you participate in an exclusive master-class?

During Hunter Valley Wine & Food Month, the possibilities do not end there. Within this year's very exciting program is an eclectic range of events that allow visitors to experience the Hunter Valley through a locals eyes. In fact you can hang out with the locals united by a mutual love of food, or wine, or both during the month-long series of themed activities throughout June.

It's a food and wine extravaganza that is the perfect antidote to those winter blues and your chance to wine and dine with leading Hunter Valley winemakers and chefs, take part in an array of fun and interactive classes to fine-tune your culinary skills, or just curl up beside an open fire with a glass of premium Hunter Valley wine and a cheese plate.

The historic Hunter Valley wine region is home to more than 150 wineries and, being just two hours' drive north of Sydney, is the ideal short break destination. During the month-long celebration in June there will be a variety of accommodation and event packages throughout wine country, so come and indulge in the simple pleasures of Hunter Valley life.

For more information and details on how to book tickets and accommodation visit www.winecountry.com.au

WHY IT'S TIME FOR AUSTRALIAN SANGIOVESE TO SHINE

A trip to Italy 25 years ago opened a Victorian viticulturist's mind – and taste buds – to this popular variety.

In 1995, Victorian viticulturist Mark Walpole and his partner, Dr Carolyn de Poi, spent three months travelling through Italy, visiting vineyards and tasting wine.

"It was our 'Grand Tour,'" says de Poi, who works as a GP in the north-east Victorian town of Beechworth as well as being involved in the Fighting Gully Road

vineyard the pair planted in the region after returning to Australia.

"When we came back from Italy, we were convinced that sangiovese [the variety associated most famously with the red wines of Chianti] was the grape to plant. Even for me, the non-viticulturist, it was clear that it was the one to go for."

Walpole was still working as viticulturist for Brown Brothers in nearby Milawa when he planted Fighting Gully Road, and had already helped local growers such as the Pizzini family in the King Valley plant sangiovese and other Italian varieties.

In the mid-1980s, he had also established a small experimental "fruit-salad" block including many Italian grapes on his family's



Mark Walpole of Fighting Gully Road first encountered sangiovese 25 years ago in Italy

farm at Whorouly. De Poi remembers spending hours on the back of a quad bike helping Walpole stick 60 different varieties – six vines of each – into the soil, to see which would do well in the sub-alpine climate.

Almost 25 years after their Grand Tour, Walpole and de Poi have released a special reserve bottling (“although we’re not calling it ‘reserve’ on the label,” insists Walpole) of Fighting Gully Road sangiovese, along with a “reserve” chardonnay, shiraz and aglianico, a robust red grape from Campania in the south of Italy. All are very good, but the sangiovese is the standout: a superb example of the variety, with great elegance and finesse.

In the mid-1990s only a handful of Australian-made sangioveses were available. The Lloyd family of Coriole winery were pioneers, first planting sangiovese at their McLaren Vale vineyard in the early 1980s. Over 30 vintages, they have proven to be one of the country’s most consistent producers of the variety.

Dozens of others have jumped on the sangio bandwagon since then, seduced by the romance of this Tuscan grape, but the results have often been underwhelming: many of the sangiovese vineyards established in Australia in the late 1990s and early 2000s were planted with an inferior clone, and are in regions that are simply too warm for the variety.

The cool, elevated Beechworth region is clearly a good spot for sangiovese, though, and the planting material that Mark Walpole chose for Fighting Gully Road has great provenance.

In the 1990s, Trevor Mast, then winemaker at Mount Langi Ghiran in western Victoria, managed to source some cuttings of sangiovese from his friend, Paolo di Marchi, of the highly respected Isole e Olena estate in Tuscany. It’s this clone that Walpole planted at Fighting Gully Road and that provided the grapes for the “reserve” wine.

“It smells like the sangiovese I remember in Italy,” says de Poi, picking up a glass of the Block 2. “It invites you to drink it.”

*Max Allen
Drinks columnist
Australian Financial Review*

THE RETURN OF THE MYSTERY OF THE OVERNIGHT THEFT OF OLIVES

Conspiracy theories abound - did you know that there is an active online group who promote the theory that Finland doesn't exist? Apparently the Russians and Japanese created a mythical country to hide rich fishing grounds to their advantage. They call it Finland because there are lots of fish there and, of course fish have fins - so hence Finland....

Its unlikely the Russians or Japanese are involved with the mysterious disappearance of some backyard olives in Broke involving a small orchard of trees loaded with colouring olives. The trees were discovered to have been stripped bare of olives leaving nothing on the ground in the way of the odd stray fruit or partial bit of fruit.

Some time ago over 5 to 10 tonnes of olives went missing overnight in Pokolbin, Hunter Valley and another loss occurred near Canberra. The losses made several news outlets and was presented as mysterious because, the loss happened over night and there were no olive remains and no pips on the ground and no evidence of vehicles or footprints.

Birds have been seen eating olives. But in all cases the bird either pecks at the fruit and drops the pip or in the case of the large birds, swallow the fruit whole - the pip to be excreted later. But tonnes of olives equates to tens of thousands of individual olives - requiring a large flock of birds.

And most flocking birds do not operate at night.

The number of people and the size of machines and transport required to do a quick overnight raid would have resulted in a lot of noise and the ground being trampled.

There is one theory that has yet to be proved and it is not a Finland type conspiracy - Flying foxes (fruit bats) are large enough to eat a fair amount and appear in



extraordinarily large groups and lend themselves to being the likely culprits. Is that the answer?

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

WHITE WINE TASTE IS CHANGING AS TEMPERATURES IN GROWING AREAS RISE, WINEMAKER SAYS

When Ross Brown wanted to secure the future of his company's cool climate wines, he expanded into Tasmania and success has followed.
(ABC Rural: Mitchell Woolnough)



Higher temperatures in traditional grape growing regions are changing the flavour of the white wines we are drinking, according to a winemaker.

To maintain the crispness of their white wines, some winemakers have plantings in Tasmania in an effort to maintain their wine's characteristics.

Winemaker Ross Brown from Brown Brothers said wines were getting richer, riper and softer.

"That's not what you want for crisp white wines, you want them to be defined by their acidity," he said.

The biggest challenge he said was to grow white wines on the mainland.

Climate change pushed Brown Brothers to Tasmania

The wine producer wanted to protect the flavours of its cool climate wines like Chardonnay, Pinot Grigio and Pinot Noir, so it set up a vineyard in Tasmania.

"We wanted cooler and wetter conditions for some of our grape varieties and for the future," Mr Brown said.

The company's eighth harvest at its East Coast Tasmania vineyard was now underway and despite record breaking temperatures over summer, the grapes were looking good.

In the company's hometown of Milawa in North East Victoria, high summer tem-

peratures and dry soils were hard on wine grapes.

But even Tasmania is showing signs of warming according to Mr Brown and that change has him and others in Tasmania either thinking about or planting shiraz grapes.

With higher temperatures comes early ripening and shorter vintages where grape varieties are ready for picking at once.

He was not so sure about whether the taste of wine is changing.

“The wine writers and tasters aren’t changing their score, so I think there could be change in wine taste but I’m undecided,” Professor Barlow said.

Chris Pfeiffer from Victoria’s Rutherglen region said high temperatures were changing grape balance and structure rather than taste.

“Ultimately it means the alcohol is higher because the sugar goes up,” Mr Pfeiffer said.

“Some of the shiraz down here is looking pretty good, previously it was seen to be too cool down here for shiraz but some other producers are doing good drops,” Mr Brown said.

Higher temperatures mean early ripening

Plant and viticulture scientist Professor Snow Barlow has been collecting climate data from vineyards across mainland Australia.

“The doomsayers say Rutherglen will be the new Griffith, in terms of weather.”

He is hoping that does not happen in his or his daughter’s lifetime.

“We can’t all fit in to Tassie, they wouldn’t have us,” Mr Pfeiffer said.

Many vineyard managers are coping with high temperatures by watering more and growing extra leaf canopy.

“Grape growers have made adaptions but it’s hard to change the temperature,” Professor Barlow said.

*By Fiona Breen
ABC Rural*



LOCAL: WINE & FOOD PAIRING WITH WOLLOMBI WINES

We invite you to join us at Myrtle House, Wollombi and sample some of our best.

Conversation and questions will be the focus with outstanding food pairings to help showcase each drop.

• Friday 21st June from 6.00pm

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for an illuminating and decadent evening.

We look forward to seeing you there.



RIVERSIDE PARK NAMED THE BEST IN NSW



Riverside Park has been named the best park in NSW, beating a host of high quality entries in the Parks & Leisure Australia NSW/ACT Awards of Excellence announced in Queanbeyan last night.

Opened in December last year in front of hundreds of people, the park has proven to be a hit with children of all ages with an adventure playground offering towers, a rope bridge, slides and a splash pad.

The project also contributed to the continued revitalisation of Singleton Town Centre as a destination for boutique retail, dining, entertainment and leisure.

Mark Ihlein, Council's Director Planning and Infrastructure Services, said Singleton Council would now progress to the national awards in Perth later this year.

"This award is due recognition for all of the Council staff who were involved in the realisation of Riverside Park, from the concept, design and tender process through to physically installing the equipment and creating the amazing result we can now see on John Street," he said.

"Our parks team also does a great job in making sure the park is in the best condition for when our little people come to play."

"Singleton is proving to be kings of the playground also with the opening of the all abilities playground within the existing Rose Point Park complex only yesterday."

"We are thrilled with the outcome of all of our playground projects, and most importantly thrilled to see children enjoying being outside and putting the facilities to good use."

"Now it's official we have the best park in NSW, we hope to see that title elevated to the best in Australia."

FOG, FLAMES AND ART HEAT UP THE NIGHT AT SPECTACULAR SINGLETON FIRELIGHT

More than 4,500 people have been dazzled by spectacular laser shows, fire dancing, African drumming and LED hula hoops as Firelight shone in Singleton.

The feature event as part of the Glencore Singleton Festival also included a special viewing of the Yancoal Singleton Art Prize in the Singleton Civic Centre and performances from Les Miserables by the Singleton Amateur Theatre Society (SATS).

Cr Danny Thompson, chairman of the Glencore Singleton Festival, said it was fantastic to see so many people come out in their winter woollies to enjoy the free entertainment.

"We had lasers lighting up the Civic Green and African drummers and fire dancers dazzling the crowd with shooting flames and dancing," he said.

"Singleton has a rich arts and cultural offering and it was all on show last night, with people of all ages dancing along to the African drumming, enjoying the mu-

sical performances by SATS and checking out the art on show as part of the Yancoal Singleton Art Prize.

"There was an amazing atmosphere helped along with the fog and bright lights from Laservision, fire-eaters and of course food trucks and Hunter Valley wineries and beer.

"Everyone who came along couldn't help but have a good time."



A firedancer from Rhythm Connect lights up the night and the crowd at Singleton Firelight.

Photo credit: More Life Films



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BIGGEST MORNING TEA BIG SUCCESS

A successful Biggest Morning Tea was held at the Bulga Community Hall on Tuesday 7th May. The hosts were The Bulga Crafters Group. A luscious morning tea was served.

On display were many lovely teapots of all colours, shapes and sizes for all to see. The 1st prize in raffle was a handmade porcelain doll was won by Ruth Barnes, second prize was a handmade teddy won by Pam Kolatchew. Clint from Singleton Council gave an interesting talk of Cancer. All proceeds from the day go to Cancer Council Appeal.

Coming Up: Daffodil Day is Cancer Council's most iconic and much-loved annual campaign that raises life-saving funds for world-class cancer research.

It's a time of hope; where we come together to show our support for the 145,000 Australians diagnosed with cancer each year.



On Friday 23 August 2019, join thousands of others across the country to raise funds that give hope and save lives. Please donate online or at a stall near you or get involved by volunteering your time. For more information: www.daffodilday.com.au



Bulga Crafters: From left to right
Marie Mitchell – Heather Davis – Pam Kolatchew – Mara Herba
Helen Upward – Sue Turnbull - Absent - Shirley Roser

RUNNING HORSE WINES



Join the vigneron for tastings
of Classic Aged wines with
stunning views over
Yellow Rock and the
Broke Fordwich Valley
Open to the public
Private tastings &
corporate groups catered for
Wheelchair accessible

Cellar Door
1133 Milbrodale Rd, Broke
Fordwich, Hunter Valley NSW

Vigneron: Dave Fromberg
0474156786

BROKE RESIDENTS BENEFIT FROM A WOLLOMBI BROOK REHABILITATION PROJECT

The Hunter Local Land Services are working with the Broke Bulga Landcare, numerous landholders and other partners including Singleton Council and Bulga Coal, to implement a three year project that will rehabilitate more than one kilometer of the Wollombi Brook at Broke.

The project, funded through the NSW Environmental Trust and Hunter Local Land Services, aims to improve the health and condition of the Brook through a range of activities including weed control, promotion of natural regeneration and the planting of local native plants.



Native plants will be encouraged into areas cleared of African Olive through a combination of natural regeneration and planting. (photo: Tricia Hogbin)

A landholder workshop was held in March and several landholders have since signed up for the project. Weed control works have already commenced on a number of properties, with African Olive being the main target. African Olive is an aggressive woody weed that invades native bushland and creates a dense shady canopy that excludes all native plants. It is rapidly spread by birds eating fruit and dispersing seeds. The current weed control builds on over 22 years of African Olive removal in McNamara Park by Broke Bulga Landcare. Other weeds targeted include: Prickly Pear, Camphor Laurel, and Broad-leaf Privet.

The cleared areas where weeds have been removed will

be revegetated through a mix of natural regeneration and planting. The project aims to plant up to seven thousand native plants over the three years. The first batch will be going in the ground mid June.

The first planting list includes Lomandra longifolia (Mat Rush), Callistemon salignus (Pink-Tipped Bottlebrush), Acacia decurrens (Green Wattle), Eucalyptus tereticornis (Forest Red Gum), Eucalyptus camaldulensis (River Red Gum), Leptospermum polygalifolium (Yellow Tea-Tree), Casuarina cunninghamiana (River Oak), Ficus coronata (Sandpaper Fig) and Breynia oblongifolia (Coffee Bush).

To express interest in helping out on the planting day, or for more information on joining Landcare, contact President Wendy Lawson (wine@catherinevale.com.au or 0417657915).



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SMOKE IN BROKE
BBQ BEER WINE

Smoke in Broke

Saturday, June 8, 2019 10:00 AM
until Sunday, June 9, 2019 7:00 PM

Smoke in Broke will be back in 2019 with more fun, more food vendors, more competitors, and more BBQ. Experience every BBQ lovers dream... a weekend of BBQ, Beer, Wine, Music, and more. This event is great for the whole family.

This year the competition has grown to include a Steak Cookoff Association Competition and a Kids BBQ Competition on the Saturday. Sunday includes the much anticipated Australasian Barbecue Alliance Championship Series competition. New this year, a second stage dedicated to BBQ demonstrations and BBQ information.

The event will run Saturday 10:00 am til 8:00 pm and Sunday 10:00 am til 7 pm at McNamara Park in Broke, NSW. Tickets for the event are only \$7 for the weekend online, and \$15 at the gate on the day. Kids 12 and Under are Free! More information and our event guide can be found here <https://smokeinbroke.com.au/event-guide/> **Please buy your tickets in advance so we can make sure to have heaps of BBQ for everyone! ** Keep up to date on all things Smoke in Broke by following our facebook page at www.facebook.com/smokeinbroke

**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 and click on the Publications tab on the menu.

**BROKE
VILLAGE**

MARKET

1ST SUNDAY OF THE MONTH
8:00 AM TO 1:00 PM

A NOT-FOR-PROFIT COMMUNITY MARKET



DATE SET FOR SINGLETON'S BICENTENNIAL COMMEMORATION



Budget Series, George Street Singleton, Showing Munro Fountain.

George St Singleton showing 'Munro Fountain'

The Singleton Bicentennial Commemorative Working Group has locked in the weekend of Saturday 14 and Sunday 15 March 2020 for a program of events to mark 200 years since the proclamation of St Patrick's Plains.

A formal dinner and community festival in the Civic Centre precinct on Saturday 14 March are so far headlining preparations for Back to Singleton 2020, with a host of other ideas based on suggestions from the community also under discussion.

Mayor of Singleton and committee chairperson, Cr Sue Moore said the committee was also looking to the community to hold their own commemorations, particularly in Singleton's historic villages.

An event prospectus will be developed with more information and tips for potential event organisers.

DATE SET FOR SINGLETON'S BICENTENNIAL COMMEMORATION

"Our vision is for a program of events over the weekend and throughout the year for everyone in our community to get involved, and not just in the Singleton town centre but in all of our historic villages," Cr Moore said.

"It might be sporting clubs hosting a home game that weekend, a concert or performance, or historical displays. We'd also love businesses to get into the spirit and pubs and clubs to think about a historical theme for their entertainment.

"With a little less than a year until March 2020, we're encouraging community groups, venues and businesses to start planning their own events for Back to Singleton 2020 and letting us know at Council so we can include it in our event program and promotion."

Cr Moore said people could also host events such as family or school reunions.

The involvement of schools across the local government area was also pivotal for the committee, as an opportunity to teach children about the Aboriginal and European history of Singleton and the real story of the settlement of the township.

Singleton Library will lead a special commemoration project and will be in contact with schools.

"Singleton has a rich culture as the home of the Wonaruah people and for the role it played in the colonisation of New South Wales and Australia," Cr Moore said.

"The bicentennial may mark the 200th anniversary since John Howe and his exploration party, which included two Aboriginal trackers, arrived at Whittingham on 15 March 1820, but this commemoration is about bringing everyone in our community together.

"It's a great occasion for us all to learn more about each other, for residents to reflect on what they love about where they live and for previous residents to come back and retrace old footsteps."

Anyone interested in holding an event can contact Council on 02 6578 7290 or email council@singleton.nsw.gov.au with "bicentennial" in the subject line.

OUR WILDLIFE



WINTER BABIES

While for most other animals winter is a time to kick back, the common ringtail possum is giving birth to its young. There will be one to three young, usually twins. Some mothers raise two litters over a breeding season that lasts from May to December.

Ringtail possums are about half the size of a cat, have round ears, a grey back with rusty sides and a curled tail with a white tip.

They keep warm inside their elaborate nests, called a drey, made of twigs and leaves several metres above the ground. Unlike brush-tailed possums the ringtails prefer their own roof over their heads rather than yours.

Ringtails eat leaves, flowers and fruits of a range of native trees and shrubs, including eucalypts, tea-trees, paperbarks and wattles. They are shy creatures that like to stay high up in their trees, so the easiest way to know if you have one in your neighbourhood is to look for a nest. Ringtails often get injured by cats, so right now may be a good time to keep your cat indoors at night. Your moggie won't mind so much because winter nights are much toastier at home, and it will keep the baby possums safe. Ringtail possums live for three to six years in the wild.

Please be careful when chopping wood for your fire, that there are no possums or wildlife living in the hollows or underneath the wood, Wildlife get some horrific injuries from chainsaws.

Elizabeth

“Joeys Retreat”

CONCERTS & EVENTS AT SACRED SPACES SINGLETON IN 2019

Sat July 13, 2pm

Opera highlights with the Lower Clarence Valley Rising Stars

Sat 10 August, 2pm

Newcastle Wind Orchestra - 'The Pied Piper of Hamelin' and 'The Loaded Dog' – a narrated performance for all the family! Part of the Newcastle Music Festival

Sun 8 September, 2pm

The Djangologists

Gypsy Jazz in the Convent Garden – BYO picnic

Sun 13 October, 2pm

Sydney Balalaika Orchestra - Russian folk & classical favourites

Sat 26 & Sun 27 October

FibreFest 2019 with the Knitters' Guild NSW - A weekend of knitting, crochet, spinning, weaving, felting & machine knitting



5 performers from the Lower Clarence Valley Rising Stars

WORKS RAMP UP TO DELIVER THE CESSNOCK CBD MASTER PLAN



Cessnock's CBD will shortly be 'under construction' as works ramp up to deliver the Cessnock CBD Master Plan and associated Cessnock Commercial Precinct Project.

The vision for the CBD includes thriving retail opportunities, easy access to car parking and well connected, visually appealing public spaces. The new CBD will feature wayfinding signage, cycling opportunities and pedestrian friendly accesses. Stage 1.1 is the first part of a long term project that will transform the CBD of Cessnock.

Works have kicked off with the installation of the Cumberland Street pedestrian refuge to improve pedestrian access connecting the CBD to Bridges Hill Park. On Sunday 5 May 2019 works will commence on North Avenue and Keene Street to upgrade pedestrian facilities. Crews will undertake night works to limit disruption to traffic and pedestrians.

North Avenue will be closed during the night works that are expected to take two weeks. A road closure will be in place from 7pm to 5am on Monday to Saturday and from 7pm to 4am on Sundays.

Cessnock City Mayor, Councillor Bob Pynsent said the works will be disruptive to normal activity in the CBD but Council has planned works to limit impact where possible.

“These works are being done in a busy area and with this in mind Council has staged the works to limit the impact on the community. It’s an exciting time for our community and I encourage residents to view the long term vision for the CBD which was developed following extensive community consultation.”

“Eventually a section of Cooper Street will have a mid-block one way allowing for the inclusion of a town square which would provide a social focus and a ‘heart’ for the CBD. It would be the place to meet for socialising, entertainment and relaxation.”

Later this month Council will commence more works under Stage 1.1 which will include the upgrade of Cooper and Charlton Streets. Stage 1.1 will include road pavement improvement featuring a raised threshold treatment, underground drainage works, new pavers, installation of planter boxes, street trees and provision of bench seating. Works also include the reinstallation of a roundabout and associated signs and line markings.

To find out more about this project including background information and what the future holds for the CBD visit www.cessnock.nsw.gov.au/community/cessnock_construction.

The project is funded through the Australian Government’s National Stronger Regions Fund and NSW Governments Restart NSW – Resources for Regions Program.



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

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



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

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 hunervalley.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

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
Water On/Off 1300 767 118
PID Admin
Saywells
12 Vincent St
CESSNOCK
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
0429 850 089

TRADES SERVICES DIRECTORY

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John Lamb
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