PITCHFORK

Pappinbarra Valley Monthly News

Pappinbarra Progress Association

June 2016

Valley Happenings

Special general meeting to address concerns around painting Hollisdale Hall will be held on 15 June at 7 pm. Questions must be sent to the President before 8 June.

Do you enjoy *Pitchfork*? It is published by **Pappinbarra Progress Association (PPA).** Membership is only \$5 per adult Next PPA committee is on Friday 17 June. 6 pm.

June First Friday get-together and barbecue is on 3 June from 6 pm at Hollisdale Hall, Pappinbarra Road. Come along and greet your neighbours! Vegetarian and gluten-free options included in a tasty low cost menu. Soft drinks available. BYOG.

Pappinbarra Community Market - Grown and Gathered is on Sunday 5 June. Come along from 9 am to mid-day and enjoy the experience! Stall enquiries to Lisa on 0418 220 138. See report p 9.

May First Friday saw Heather Smith win the raffle (she

chose the Greenbourne Nursery voucher) and Suzanne Pollett the members' draw of \$45. (It reverts to \$15 for June First Friday.) Suzanne Pollett, Graham Smith and Sue Frost stepped in at the last moment and did a great job on the barbecue. Many thanks to them and all who helped set up and clean up - your help is vital to the success of this function.

All Saints' Pappinbarra, our little historic church, welcomes all to the service on Sunday 26 June at 2 pm with a cuppa around 2.45 off the back of Murphys' ute. Bring a plate to

Hollisdale RFB training on Saturday 4 June 8-10 am. Meet at the hall in full uniform. Pappinbarra RFB members welcome.

Concert featuring *Bella Bago* and *Wednesday* choirs (founded and directed by Elly Franchimont) together with local support acts at the hall from 10.30 am on Sunday 26 June. See poster p 6. Morning tea provided. Free to all - donations to hall most welcome.

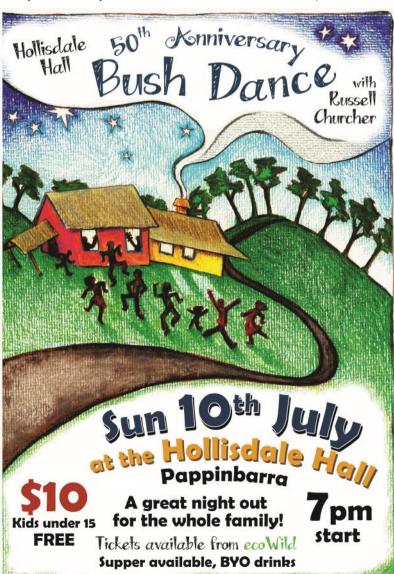
50th **Anniversary Bush Dance** for Hollisdale Hall's 50th birthday on Sunday 10 July at 7 pm. Music from Russell Churcher, back from out west for the occasion! A variety of dances called and supper available. Cost \$10 per adult (children under 15 free). Come and help celebrate!

Next card and board games night is on 9 July. Not on in June.

Grants: Your committee has been successful in gaining funds from Commonwealth Department of Social Services Volunteer Grants for a brushcutter, pressure washer and vacuum cleaner for the hall (total \$1687) and from the Holiday Coast Credit Union Community Partnership Grants for \$2990 towards the cost of solar panels for the hall.

Working bee at the hall 10 am Saturday 25 June to prepare for the bush dance.

Hollisdale Hall is available for community use there is a sliding scale of fees to cover cost of gas and electricity plus a \$200 bond for 18th and 21st birthday parties. Get details and book with George on 6587 6077.



Times Past and Present: The story of Hollisdale Hall

p to the 1950s, or even later, the 'tyranny of distance' for country folk meant that social life was circumscribed by the layout of the land and its pattern of settlement. In the early days, social events would largely have been family affairs; intermarriage meant that many people were related. Babysitting was unheard of - the whole family went to every occasion and no-one stayed at home.

Having lived through the First World War, the Depression of the 1930s, and the upheavals and shortages of World War II, people were ready to resume living their lives to the full. Dances, card evenings, parties for birthdays, kitchen teas and wedding anniversaries, tennis, cricket, sports days with athletic, wood chopping and horse events were all on the local social calendar. Television and the picture show didn't feature. Country people made their own entertainment.

The one-teacher school at Ellengrove was a focus for its surrounding enclave of farming families for years, until it closed at the end of 1954. 'We used to unscrew the desks and put them on the verandah for dances. Young Tom Hollis who had five little kids hanging round him got his guitar and got up and sang a song. We were all amazed! It's nothing now - away they go - but he was the very first - in the school.' The enterprising Macedonians and others, who had made their barns or other premises available for get-togethers, organised buying the school. It cost £95. 'Two acres wasn't very valuable back then. A condition of sale was that we had to maintain a fence around it.'

Forward thinkers proposed building a hall onto the schoolroom and the movers and shakers started the project in 1965. Roy Blythe was PPA President at the time. Membership of the Association was limited to those who lived between Manderson's at the top of Roach's Cutting and the end of the tar.

Some of the windows came from the Lyddington schoolroom, which Roy had purchased to use as a barn. Alec Flanagan donated scantlings for rafters; white mahogany and tallowwood logs were snigged by Tom Hollis and milled at Reynolds' sawmill.

Arthur Ylias said, "In 1966 there were lots of working bees and lots of donations. Alec, Roy, Jim Ylias and many others worked hard. Someone's mate was a painter and did the painting. Alec's father put in £50, Alec £30. Tom Wilson who sharefarmed George Hollis' farm lent £100 so it was debt-free and afterwards the community paid him back. Roy Blythe and Jim Ylias became trustees of the hall."

There was a big ball for the opening. 2016 will be the 50th Anniversary.

Lyn Blythe: "Some people didn't have cars but they could get to the ball. Everyone had fun. That was back in the days when even beer was scarce."

June Coombes: "Bill Coombes used to come all the way down from Birdwood to play at Hollisdale Hall with Albert Hollis from Koree Island (Lachie's father) on the accordion. Before the hall, they used to play for dances in the shed at Jim Ylias'. Jacky Dick, a little short fellow from Wauchope used to come out with the bottle tops. Alec Flanagan was a great one to entertain kids - he took his violin to dances and was a great one to play and not stop."

Pat Murray: "We had sandwiches for supper - minced corn, meat and tomato sauce."

Edie Hollis: "Albert Hollis from Brombin played the accordion and Alec Flanagan's Uncle Alec played violin. People came from Bellangry and Long Flat. We paid 10/- each and got an 18-gallon keg. Had a few drinks. A lot didn't dance and just hung around the keg."

Thomas Ylias: "Mr Lance McWhirter and Mr Albert Hollis both played accordion - music that was loved by us all."

Why Hollisdale? Newman Hollis had a property he called *Hollisdale* 'about a mile down the road' from the present hall, where they ran the Post Office. When Tommy Hollis' mother took over in the late 1920s, she ran the Hollisdale PO at *Ellengrove*. The locality became known as Hollisdale - hence Hollisdale Hall.

Your committee invites all to join us for the celebratory dance. Descendants of long-time settlers and newcomers all welcome!

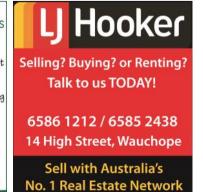
Jean Hegarty with thanks to Mary Wagg, those quoted, and all others who have contributed info.











Rural Fire Brigade News

W hile it is very quiet on the Pappinbarra firefighting front, all the smoke shows there is plenty of hazard reduction burning going on. Beechwood and Pappinbarra joined other brigades and were burning Saturday 14 May at Pembrooke; Hollisdale joined five other brigades over on the North shore Sunday 22 May.

The local delivery of the July Pitchfork will come with a pre-incident plan form which you are asked to fill out and put in the Hollisdale Brigade letter box. In the event of a fire at your house, valuable time will be saved as the RFB will know where to find your power box, gas bottles, dam, water supply, explosives, etc.

Chris Roelandts, HollisdaleCaptain

Permits are no longer required for burning off.

However, you still need to give your neighbours and fire control (6588 9000) at least 24 hours notice.

IN CASE OF FIRE — CALL 000

Fire Permit Officers: <u>Upper Pappinbarra</u>: Steve Ostler 6587-6090; Bob Ostler 6587-6180; Anthony Wall 6587-6127 or Andrew Jarrett 6587-6181; <u>Hollisdale and Lower Pappinbarra</u>: Peter Michael 65876022, Chris Roelandts 65856700; <u>Beechwood</u>: Sam Elphick 0428-856-222.

Say NO to Plastic project

An alternative to plastic shopping bags...

D o you like to sew? PPA needs your help to produce an attractive alternative to single-use plastic shopping bags. We plan to have a sewing day at the hall soon, after we have prepared the material and done some screen printing. If you are interested in the sewing day please phone Sue Frost on 6587 6129 (or email suefrost6@hotmail.com) so we can let you know the date and details.

Backed by a seeding grant from Hastings Co-op, PPA is purchasing unbleached calico which we will make up into bags such as the one in the photo. We have passed the prototype bag by IGA management to make sure it is suitable for the supermarket checkout frames.

By producing them ourselves and selling them at a very reasonable price at our monthly market, we are hoping to encourage more people to use their



own re-usable cloth bags. Money made from the sales will be put back into the project to purchase more material.

Do you have any brightly coloured left-over pieces of material? We need these for the trims to make our bags look fab! Donations of material would be greatly appreciated.

Here are some reasons why we should bother...

- Australians use over 3.6 billion plastic shopping bags a year that's 10,000,000 per day or nearly 7000 per minute!
- Single-use plastic bags take a lot of resources to manufacture
- They have an extremely limited life time
- The main problem is at the end of their life:
 - * Only about 10% of Australians recycle their plastic bags
 - * It costs the Australian government in excess of \$4 million to clean up plastic bag litter each year (your taxes!)
 - * Enormous amounts of plastic end up in our oceans killing turtles, sea birds and many other species
 - * Plastic gathers in ocean gyres due to current circulation. These gyres contain millions of pieces of plastic and animals in the ocean that feed in these areas often ingest lethal amounts of plastic.

Reducing the use of plastic shopping bags is something we can all do, so come along to a bag-making working bee or buy your new shopping bags at an upcoming *Grown & Gathered* market.

Sue Frost, Co-ordinator - $S\!ay\,NO$ to $P\!lastic$ Project









Bird of the Month

Noisy Friarbird

Philemon corniculatus

Size: 32 to 35 cm.

Status: Secure in Qld, NSW and Victoria. Rare in South Australia.

T he name is very apt as this large honeyeater is very noisy indeed, calling frequently while feeding and defending its patch of nectar-rich blossom.

The Noisy Friarbird is very distinctive in appearance, with red eyes, brownish to grey plumage above and whitish brown underneath. The head and upper neck are bare black skin



are bare black skin apart from small areas of feathers under the chin and along the eyebrow. The beak is also black with a prominent knob at its base. A group of silvery-white

feathers at the breast gives the appearance of a bib below the bare head and neck. The bird's appearance

suggested the name Friarbird but also brought about the common name of 'Leatherhead'.

Noisy Friarbirds are found in the eastern part of Australia from Cape York south to Victoria as well as along the Murray River system into South Australia. They inhabit Eucalypt forest and dry forests west of the divide as well as heathlands and around wet forests. Birds from cooler areas migrate north during the winter months, returning south about August or September to breed.

They feed on nectar, insects and fruit. While feeding in flowering Eucalypts, small groups set up a cacophony of sound as they dart about defending preferred feeding sites. Calls include a chattering



song, other calls like 'Yak-ow', 'Yu-look' and 'Ka'.

Breeding takes place in spring and early summer when a large, deep, cup-shaped nest is made with strips of bark and dry grass interwoven with cobweb and slung in a fork in the outer branches of a tree up to 20 m above ground. The female incubates 2-3 eggs for about 18 days. Both parents feed the young for a further 18 days and when the chicks fledge they often stay with the parents for some time. One or two clutches may be raised in a season.

For further information or questions relating to this or other species contact can be made through this email address peter fac@ yahoo.com.au

Peter Fackender

Cockies' Corner

The Meat Standards Australia grading system for beef and lamb

When choosing meat for dinner you may have noticed a grading system. Some meat is labelled with a MSA (Meat Standards Australia) tag. MSA is a grading system for beef and lamb developed and run by Meat Livestock Australia (MLA).

Over 100,000 Australians took part in an eating quality trial of beef and lamb. This trial identified the key factors that consistently deliver tender, tasty meat. The key attributes identified in this trial include: meat colour (pinkish), marbling (amount of intramuscular fat), fat depth (>3mm over the ribs and uniform over the carcass), carcass weight, animal maturity (younger animals preferred) and meat pH (measure of lactic acid content). All breeds are eligible, however, research showed that some breeds can impact on eating quality, for example Bos indicus breeds have a longer muscle fibre which can lead to a tougher meat. If the carcass falls within the necessary specifications as determined by a certified grader then the meat is given a MSA stamp and grading.

Additionally, the research found adequate nutrition and minimal stress during handling leads to higher glycogen levels in the meat producing an optimal pH and meat colour.

To get your meat graded by a certified grader and achieve the MSA label you need to register for MSA by contacting the Meat Livestock Australia (ph 1800023100 or email info@mla.com.au). You will receive a MSA number. When you sell your cattle, you complete a MSA form that goes with your vendor declaration to the abattoir. The advantage of this is your meat commands a higher price, up to \$200 per head.

On another note, at the Wingham Beef Week carcass competition held in mid-May a Camden Haven High School steer was awarded reserve champion carcass from approximately 100 studs and schools from across NSW. The steer, called Panda, was bred by the school from an Angus-Hereford cross cow purchased from Pam and Merv Wallis of Pappinbarra and a Limousin bull donated by Roma Park Limousins. This is a fantastic result for a local steer. I can confirm the teacher concerned has not been able to wipe the smile from his face.

For further information on the MSA grading contact MLA ph 1800023100 or email info@mla.com.au or search www.mla.om.au

Kelly Miller

The End of an Era

Esma Waldron needs little or no introduction; she has been our Postmaster for nearly 23 years along with her husband Eric, who sadly died in June 2014.

In 1993 Eric was selling wine and fortified wine from his shed with a green door just behind the pub. Esma was doing his books. The business was doing well and Eric decided he needed a shop front in a more prominent spot so they

bought the Post Office which was situated on the other side of Beechwood Rd. Esma had one week of training and then she was on her own and they moved the Post Office to behind the green door while they built new premises in the current position. The blacksmith's on this site had been virtually destroyed by someone in a car who had had a bit too much to drink!

Esma found it very stressful initially: so many rules and regulations and everything done manually - no computers in those days! Eric set up his wine business and they worked happily alongside each other. Wine sales had gradually declined and so Eric and Esma took over the mail run in 2000.

Eric did the sorting of the mail and the mail run; he used his motorbike for the local delivery and had a few spills from this unsafe piece of machinery! Esma was always his backup and when there were too many parcels she would be called into service. In 2012 Eric had to have radiation and, as a result, developed scleroderma in his hands and elbows, making it impossible for him to sort the mail or ride the bike. So Esma took over.

Up at 4.45 am every day, sorting mail and lugging heavy parcels then opening the Post Office, dealing with the public, some of whom were not always pleasant, and not going home until 5.30 pm and looking after Eric who was quite unwell - no wonder she was exhausted! But 18 months ago if you had asked Esma if she was going to retire she would always reply "Nah, I'll never give up, I wouldn't know what to do with myself!"

Old age finally reared its ugly head: Esma was sleeping all weekend, not doing much around the house and her daughters were at her to give up. The final straw came when she had to

renew her Police Clearance and she was sent a 34-page document to complete giving all sorts of personal details. That same week both her mail delivery vehicles went bust and she had no back-up car.

Enough was enough and Esma decided the time had come! As luck would have it, Terri Townsend came in looking for work, (she had helped Esma out of a tight spot before) and the reply was "You can have the lot!"



The Gods were smiling that day!

Terri's husband, Daniel, took over the mail run on 2 May; he still gets help with the sorting but is catching on very quickly. Terri has to do a 3-week training course at huge cost to herself, then she can take over the Post Office. Esma will help in the transition period; she certainly won't throw Terri to the wolves (does she mean us?!) They are renting the premises so the place will look much the same. Lots of artifacts but less mess and no grog! Terri and Daniel are locals, hard workers, live on Pipeclay Road, and will soon get to know everyone.

For many of us, Esma and Eric were more than just the Postmasters - they were friends who knew most things about local happenings. Whether you popped into the post office to pick up a parcel, have a chat, buy a drink or an ice cream, buy vegetables or to find out why emergency services went up the valley, you could be sure that you always received the same great service and sometimes a bit of cheek.

What will Esma do in her well-earned retirement? She's already made a list: Sleep in. Lie in the sun and watch the world go by. Take a road trip to Mackay and Darwin. Go to Cuba before the Yanks spoil it - something she has always wanted to do.

Enjoy yourself Esma. What are we going to do without your prodigious knowledge of our valley, its happenings and its people? You definitely will be missed.

Mary Walker









Sinfonia Mid North Coast -Dance, Dance, Dance 19th June at 2pm at the Beechwood School of Arts Hall

Is **Sinfonia** one of the Mid North Coast's best-kept secrets? It was born 19 years ago when musicians of this area joined forces to form the region's orchestra. Players from 13 to 93 years of age, including our own Kerrie McKenzie, come from throughout the region to practice in Taree each fortnight, under Honorary Conductor Heidi Lambert and assistant Iain Pole.

Sinfonia supports local musicians, giving them the opportunity to advance their skills or just to come together to enjoy playing and performing music. Many of the area's young musicians had their beginnings with Sinfonia and have gone on to study at the Conservatorium of Music and into musical careers.

In addition, Sinfonia aims to bring music to people anywhere from The Glasshouse in Port Macquarie or Manning Entertainment Center in Taree to the small regional community halls and churches throughout the region. Sinfonia will be performing, Dance, Dance, Dance at Beechwood School of Arts Hall - Sunday 19th June at 2pm. The concert includes dance music from various eras waltzes from the Sleeping Princess, the Beatlecracker Suite - an exciting and intriguing combination melding together the music of the Beatles and Tchaikovsky's Nutcracker Suite - theme music from The Thunderbirds, The Sound of Music, Send in the Clowns and Radetzky March. Abigail French, a brilliant young violinist, plays Czardas.



FoS \$20

Group Bookings of 10 or more: \$20

Children under 16: FREE

for more information visit www.sinfoniamnc.com.au 2pm

19th June - Beechwood School of Arts Hall, Beechwood

25th June - Harrington **Waters Community** Church, Harrington

26th June - Wingham Town Hall, Wingham



to two of our local talented choirs. Bella Bago Choir and Wednesday Choir will both perform with some local musicians as support acts.

Sunday 26 June Hollisdale Hall 10:30 am Morning Tea Free!

This is a free event however donations are welcome and any funds raised will go to the upkeep of the Hall.

WAUCHOLE Lounge, dining cushion covers and recliners Recovered and Repaired For the best seat in the house 6585 6700 Fax: 6585 6798 Free quotes





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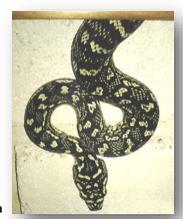
Critter of the Month

Diamond Python

S nakes have been demonised through the centuries in religion and folklore. In rural life, they can be companions in vermin control if our fear is mitigated and harmful rodent chemicals are used sparingly. Let the snake rule!

Patrick McEntee

Diamond Python poised in anticipation



Editor's Musings

I sometimes wonder why people are so resistant to change, but if I'm honest I have to admit that I am too. I still like the traditional church service I grew up with - organ music and the King James Bible. I prefer to write rather than type and can't come to grips with smartphones nor Facebook... (I could go on.) We all feel most comfortable with people who share our own values, beliefs and outlook and we can be intolerant or suspicious of others and their motives.

At the Sydney Writers' Festival in May (beamed live into the Glasshouse), James Rebanks, a sheep farmer from England's Lakes District, told us that anyone outside his valley was considered 'a foreigner - someone who doesn't understand the things we do, who doesn't know us'. "Teachers had the idea that we needed to be lifted out of our ignorance so we could get the bug and go off to the city. It never entered their mind that kids had their own aspirations." He left school at 15 to go back and work on the farm.

His mother, daughter of a teacher, was 'a bit upset'. All her father's books were there; Rebanks devoured the classics and went to evening school to fill in the long nights. Encouraged to apply for Oxford, he went off for an interview, forgot what it was and leapt into a wide-ranging and argumentative discussion. With no qualifications at all, he was accepted to read History!

Studying at Oxford can co-exist with working on a farm. With several degrees after his name, Rebanks is still at peace on his own farm in Wordsworth's beautiful country. "Truth is," he says, "tourism is the only reason we survive". Having learned to share with an endless stream of tourists and to talk to them,

he writes of his love of the land in his memoir A Shepherd's Life.

I understand the angst of people in the community who see new arrivals as 'foreigners', bringing change with their new ideas and new ways. There are small skirmishes but nothing remotely approaching the 'dispossession, suffering and injustice' meted out to those who ancestors had been here for 60,000 years when whites came by boat from the other side of the world. At the Writers' Festival, Stan Grant spoke of the still extant chasm between black and white in Australia, explored in his book *Talking to my country*. His Irish rebel ancestor, John Grant, obtained his ticket-of-leave and went on to establish 'a vast property at what is now the town of Canowindra. He named it *Merringowry*. It was an aboriginal name - the people whose land he had taken'.

John Grant, former convict, had 56 convicts working for him. He had two families - one white and one black. His white family were Australians; the black family became their servants, who, like generations of their forebears, suffered further dispossession and lived lives beset by poverty, bigotry and persecution. Stan Grant himself lived 'a life of transient homelessness' - didn't really go to school till he was 13. The string of towns where his family lived sounds like an extract from the Aussie song 'I've been everywhere, man'.

He admits not having the answers, but feels acknowledgement of our common humanity and of our shared past could build a bridge over the chasm that still separates white and black in a country we need to share while 'we need to understand each other better'.

We need to see change as transformative and talk more to each other - locally, regionally and nationally, to affirm that what we have in common is far more important than the things that divide us.









indian night

Cooking Class & Dinner

H ollisdale hall was buzzing with happy diners on the last Saturday in April when sixty revellers sat down to a delicious Indian feast.

Congratulations to the hard working chefs and their helpers! Our newly painted hall with its softer lighting and the bright sari tablecloths and candles helped



transport us to the Orient.

The lovely ladies from Jewelled Gypsies added a further exotic touch with their belly dancing. When called to join in, many followed our fearless leader Lisa; Rob Williams said he could get the bottom half going but had 'a bit of trouble with the top'!

Special thanks go to our chefs George, Harold and Alicia for a great job done!!

PPA President's Note

 ${f P}$ PA were successful in obtaining a Non-Council Hall Grant from PMHC to extend the awning over our outdoor area. The plans are on display at the hall for you to view. This will give us a much more versatile entertainment area - winter and summer.

Without grant funding, PPA wouldn't be able to afford many of our improvements. Council are aware of how active our community is and the wide range of activities we run at the hall; this has a big impact on how grant money is allocated in the region. More people visiting the hall works in our favour. Many people will appreciate shelter from the awning for years to come.

PPA strives at all times to make decisions based on what it sees

as best for the community and what will progress the hall as the usage grows.

Committee members work extremely hard in our elected roles to provide a diverse and unique range of functions for the valley and will continue to do so until the election of new members is upon us.

You are welcome to contact me by phone or email with positive or negative feedback. Those who know me will tell you that I will talk openly and honestly on any subject.

Quote: Every day, tell at least one person something you like, admire, or appreciate about them.

Lisa McLeod









Grown and Gathered Market update

There are some changes going on with Grown & Gathered. Firstly, Natalie Warburton is taking a break from running the market - she's done an amazing job since the market started to get it to where it is now. Unfortunately for us, Nat needs a break, and so we have tried to replace her... and it has taken a whole team of us to do it. Thank you Nat for your tireless efforts!

The new team met last week to discuss the next phase of the markets. If you've been to the last couple of markets you'll know they've been very quiet, and We need to keep the market

Frankly, G&G has struggled for attendance - both stalls and browsers. There has been a lot of research going on, trying to figure out the solution. we do believe it is well worth our effort the purposes of the market being community building and showing care for the community and environment around us.

One of the biggest issues is 'ready to eat' food stalls. We had some great ones at the beginning of the year. However, the market was contacted regarding NSW Food Authority regulations, which these stallholders are not currently in a position to comply with. This is a shame, but we can't change their minds (trust us, we have tried!) so we need to find alternatives. If you know of any 'ready to eat' food and/or coffee people, please let us know. In the meantime, the PPA will continue to provide food, but we are keen to get some different yummy food back to our warm, friendly little market.

Our regular entertainers (Kelly, George and Pete) have been absolutely terrific, but we need backups for them, as well as some more variety. Outside groups also help bolster market sales when they bring their family and friends along. If you know of anyone who would like to entertain us, or groups that need a rehearsal before a big event, let us know. We are a very warm and welcoming crowd, and a great place to get used to an audience!

We'll also be trying to do more stuff for the kids, since we haven't done much of that lately.

Do you have stuff you don't need at home, but not enough to hold a stall? We will run a 'Trash & Treasure' table. No cost to put your items on the table, but any money raised is a donation to PPA for market improvements. We hope this helps for those who simply want their items re-used or up-cycled.

These are just a few of the things we are trying to do to revitalise the market and make it work for everyone. The truth is, if we don't make significant changes to the market, we won't have it. It will die.

We need your action, involvement, attendance, support, ideas and (constructive) feedback and we need stallholders!

Hoping to see lots of you on 5 June at the next Grown and Gathered, with some new and exciting ideas coming. Please 'Like' our Facebook page to see regular updates on the revised

Your 'marketing the market' team,

Lisa, Chay, Chrissy, Mary, Heather & Nat (still part of us, at

www.facebook.com/grownandgatheredcommunitymarket/

Next Grown & Cathered Market is on Sunday 5 June

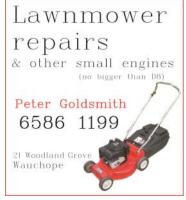
TRIVIA NIGHT

he Pappinbarra Trivia Night has been and gone for another year. All had a great time and we raised over \$500 for the hall. Quizmaster Pete Michael and the beautiful Chay Khamsone (heavily disguised) didn't disappoint - questions ranged from easy to obscure and those taking home prizes really earned them. Organiser Mary Walker got everyone on their feet for games and ran the night without a hitch.

For their generous donations PPA thanks the following businesses:

Bago Tavern, Charcoal Chicken, Ecowild, Fuzzy's Café, Hair Affair, IGA, Coppy's Meats, Aussie Outback Wares and Café, Muddles, Wauchope Newsagency, Beechwood Post Office, Beechwood Hotel, Wauchope Travel Agency, Wauchope Chemist, Domino's Pizza, Classy Café, Coffee On High, Wauchope Country Meats, Greenbourne Nursery, More Than Crystals, Wauchope Colonial Florist, Wauchope Rural, Valley Guitars, Plunkett's Chemist, Stokes' Butcher, One Stop Autos, Vasna Designs, Toy And Trophy, Wauchope Produce and Cappo's Kebabs.

We urge readers to support those who support us!









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Pitchfork

Advertise in the Classifieds
First month free for PPA members!

Classifieds

School Buses

Pappinbarra bus run is now number 53. If you have any questions, call Busways on 9497 1870 or go

to www.busways.com.au

For Sale

Cast iron bathtubs \$50.00 each, 4 to choose from, also a quantity of seasoned hardwood fence posts \$4.00 each.

Phone 0427 102 233

2015 FARM GATE TOUR TWELVE GATES

6, 7 and 8 June 2015
Booklets for sale at Ecowild, Hastings
Landcare and the Glasshouse - \$30
Lots to see - an oyster farm, a
sustainable urban garden, organic egg
production, a sheep dairy and more.

Contributions to *Pitchfork* welcome. Email to the editor by Thursday 16 June. Copy may be edited for reasons of space or clarity. The views expressed in *Pitchfork* are not necessarily those of the PPA.

PPA Matters

Special meeting 7 pm Wednesday 15 June about hall painting. Questions to Lisa McLeod by 8 June.

PPA Committee meetings – the second last Friday of each month at 6 pm. June 17 for next one.

Facilities for Hire

Hollisdale Hall - booking essential. New charges in operation to better cover costs.

Contact George Hegarty 6587 6077.

Upper Pappinbarra facilities and tennis court - contact Lisa McLeod 0418 220 138 or Robyn Flanagan 6587 6011

If your business would like a one-off A4 advertising insert in *Pitchfork*, provide us with 300 copies and we will distribute for \$30. Contact Liz Gough 0473 170 761. Deadline is 23 June for the July issue.

Pitchfork

Circulation

Pitchfork has hardcopy circulation of 300 plus email of over 100. It comes out on the weekend before First Friday - Friday 24 June for the July issue. Material for the July issue to the Editor by Thursday 16 June please. We run both casual and regular advertisements at very competitive rates. Contact Liz Gough 0473 170 761.

Production Team

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Kelly Gould Gary Rainbow Jean Hegarty

Todd Barnes



PPA Membership 2015-2016 \$5 per adult

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Member Names:			
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Send cash or cheque made out to "Pappinbarra Progress Association" to: Sue Frost, 2751 Pappinbarra Rd, Pappinbarra NSW 2446