



After an exceptionally dry autumn (BOM report severe rainfall deficiencies in our area to 1 May) we are still enjoying the last of our beautiful autumn trees as we

head towards the shortest day. The snow up the road in May (the news reached the UK), and the above average rain at the end of May have ushered in winter (*above: Autumn at Broughton Hall, Nth Jindivick*)

**The Village Feast** Jindivick became Victoria's culinary focus in March with the Melbourne Food and Wine Festival's Village Feast being held on March 30. It was a great day, and although it rained and was cold, the organizers were happy with the outcome. As 40% of the approximately 2100 who attended were not local, all food vendors were happy and Jindivick and surrounds have been put on the map. The Jindivick Primary School's Kitchen Garden was partly funded by Melbourne Food and Wine Festival, as were items they gave to Jindivick for the use of the town.

Competition winners: Barbara Goodwin for Best Sponge (her product will be familiar to those who dine at the Caf'), Brian Carman made the Best Chutney, and Daniel Colley produced the prizewinning Homebrew.

Sue from The Jindi Caf' described the day and its impact at the Caf': *The Jindi Caf' had a great time with the*



*Village Feast. Matt Moran cooking in the kitchen was very popular with the customers. Mike and Jody-Anne, contestants from My Kitchen Rules, also visited.*

*[Despite] the weather it was a lot of fun with gumboots and umbrellas dotting the landscape. The live bands*

*were also popular. The Jindi Caf' has been very busy since with a lot of people returning to visit or coming down as they were unable to make it on the day... a big thank you to all at Melbourne Food and Wine and Fred & Gingers who helped us on [the 30<sup>th</sup>].*

Other local businesses involved in the Village Feast included Gippsland Jersey, Jindivick Butcher Co., String and Salt, Vue at Jindivick, Hogget Kitchen.

(More Village Feast photos in July newsletter)

**The Jindi Jems** have planned a **Conducted Op Shop Tour** for 11 June, beginning in Korumburra returning via Mirboo North, Traf. and back to Jindivick.

We will be leaving from outside the old Antique Shop at 10-30am returning between 4-30 & 5pm. Cost \$30-00. Please notify Janet on 0499248302 to confirm numbers.

## What's On

**June** J Madden, W Olsen and S Sarides exhibit at Red Tree Gallery

**10 June** The Jindi Caf' open 8am-4pm

**11 June** **Jindi Jems Op Shop tour**

**17 June** Last day of Open Garden at Broughton Hall for current season

**28 June (Friday)** Jindivick PS term 2 ends

**14 July** Opening of DWFB station renovations

**15 July (Monday)** Jindivick PS term 3 starts

**14 September** Spring Glory Open Garden season starts at Broughton Hall

## Regular Events

### Jindivick Community Yoga Group

10am on Thursdays at the Jindivick Hall  
All welcome

### St James Anglican Church, Jindivick

services on 1st & 3rd Sundays of month.  
Have a Cuppa at 11am Church starts at 11:30.

**Jindi Craft Group** Thursdays 11:30am – 3:30pm at Jindivick Hall. Contact Nikki 0447 776 178

### Billiards/Pool Nights/Get Together

Most weeks on Fridays 7.00pm on, at the refurbished billiard room in the Hall. Ph. Phil Rotteveel 0410682332 for more information. \$2 per head BYO drinks All welcome



**The Garden at Broughton Hall** is open to the public Thursday to Sundays 10am -4pm until June 17 The **Nursery** is open at the same times, and features lots of amazing stock trees, shrubs, perennials and bulbs. Meanwhile the garden is being prepared for winter and more stock coming on for spring.

For more details contact David ph 0417 056 110

**Nangara News - Fungi time** This is the time of year that many fungi species begin to push their fruiting bodies above the surface. Fungi are the forest's



decomposing organisms - without them, Nangara Reserve would be smothered in dead leaves, sticks and logs, bodies of dead animals, faeces, etc.

The important part of a fungus is the mycelium, the vegetative-type network below the surface of the leaf litter, log or tree trunk, or soil,

etc. It secretes enzymes onto the substrate which decomposes it into various nutrients which become available for the fungus or nearby plants to use for cell building, and so on. Many fungi reproduce now, dispersing their spore in diverse ways.

Ecologists recognize the essential role that fungi play in supporting a healthy ecosystem. There are an estimated 250,000 species in Australia. Roughly only 5% have been identified and described.

**STOP PRESS** Congratulations to **Jindi Zoo** on the arrival of Ned and Noah, baby goat kids. We look forward to meeting them soon at a birthday party or at Lardner Park on June 23

In June **Red Tree Gallery** features art by **Jules Madden, Wendy Olsen and Sarah Sarides**.



Jules, a brilliant colourist paints flowers and imaginary scenes. Wendy creates imaginary animals and scenes while Sarah is a skilled engraver. Their combined exhibition is called *Imagination*

*Playground*. It's colourful, amusing, and warming, reminding you of spring and warmer climes.

**Community Garden Gatherings** are cancelled over winter. Huge thanks to Tim Morgan for the garden's upkeep. We're looking at new ways to get people involved in the garden later in the year - it would be great if you could help out. All are welcome to pop into the garden anytime and to have a weed and a scratch around. For more information or to express interest ph Nikki 0447 776 178

### Clucker 357's Blog

Boy oh boy. I am so excited, I could lay an egg right now! There has been a farm purchase. A Chicken Caravan. It's the cutest little trailer. It's for me and some of my friends when we retire. As our large entourage needs a lot of space, this trailer will allow us chosen few to tour the smaller paddocks and outer rim. To go boldly where no chicken has been before. To travel about in our retirement like grey nomads, but brown.

But I must wait a bit. It needs an up-grade; new solar panels, LED lighting and a big battery to keep us in the life of luxury we expect.\* Now readers, there is no need to get upset about my retirement just yet as I think I still have a couple more letters in me. But I have noticed a few young whipper snippers jostling to take over my blog. Lucky Clucker 500 has been particularly persistent in lodging her interest. Very cheeky that one.

Cheerio, must dash off and check my retirement assets are in order. You know Super, investment nest eggs and I may even be entitled to the Hension!! Clucker 357, Jindi Free Range Eggs. \* Editor: and in Clucker's case, richly deserved after months spent sweating over a hot quill



**Jindivick Country Markets** resume in October. If you like little local markets head over to Neerim South for their Winter Markets in their hall on the 2nd Saturday in June, July and August. (see flyer on left)

**Jindivick Craft Group** meets on Thursdays 11.30am to 3.30pm in the Hall. Lunch is provided. Cost \$5/day. We are also holding craft weekends which are great to get those bigger projects done. Spaces are limited. All enquiries to Nikki: ph 0447 776 178

**Drouin West Fire Brigade Winter news** Keep your house fire safe this Winter: properly maintain gas heaters, look for debris in chimneys, check the wiring of electric blankets and clean lint filters in clothes dryers. Also, check appliances for visibly frayed or damaged wiring and toss out if faulty. Have a working smoke alarm in every room where someone sleeps. Winter is also a great time to burn off garden rubbish.

Please remember to call 1800 668 511 and register your burn so our Brigade doesn't get called out to more false alarms. Before burning off, note the weather forecast for the day of the burn and avoid burning off in windy and dry conditions. Also, clear a fire break of at least 3 meters around the fire and make sure there are enough people to monitor, contain and extinguish the burn safely and effectively.

**Australia's Biggest Morning Tea at Jindivick** again proved a great day with lots of laughs and catching up. In its 19th year at Jindivick we raised \$577 to go towards helping those with cancer and their families. Thanks to all who attended.

