

Village Voice



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A newsletter published by the Balmoral Village Association Inc.

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Village News

The winter has been cold and horrible and thank goodness it is nearly over and we can move again.

There hasn't been very much going on in the village owing to the very cold cold and a lot of illness among the residents which has prevented them from going out especially at night and as these are the people who do most of the social work in the village, things haven't been moving much at all, but hopefully we'll soon start going again and get something happening.

The Annual General Meeting of the Balmoral Village Association will be held at the hall on Tuesday, 15th September at 7.30pm.

The story of the Association:

The land on which the hall stands was granted to the people of Balmoral in the 1830s and is held under a trusteeship. No one knows when the first hall was built but it was burnt down in a bush fire in 1939 and the new hall was built by the men in the village and now gets a great deal of use. The Association consists of people who care

enough about the village and its hall to come together to work for the upkeep of the hall, they are a separate group and have no other interest but to keep the hall insured and kept in order which takes a lot of money, but these people have been doing it for years with just a few new people who do a wonderful job, many of the old members have left the district or become ill or too old to do any more, so the number of workers has gone down and it would be a shame if the hall were allowed to fall apart (as it did once before and had to be restored by the men of the village some years later). So please, if you can come along to the meeting, meet the people and become part of the village you would be most welcome. Remember 7.30pm. on the second Tuesday of the month.

The Kangaroo March will be coming through Balmoral Village on October 6th and be here for morning tea after they have spent the night at Hilltop Hall and had breakfast there. We do hope that the Village will show its colours and turn out bigtime to welcome them and hopefully bring a plate to share morning tea with them. There will be more information about this when we get more.

This year Hallowe'en will fall on a Saturday which is a great invitation to hold a Hallowe'en Party here so all you youngsters get your Hallowe'en disguises and come along, it should be a lot of fun. The young people of the village are planning a great evening with games, hopefully a sausage sizzle and prizes and lots of fun, it will start early (about 5.30pm. to allow the littlest ones to come and go home at a reasonable time.) So come along and have a hauntingly good night.

There will be a Meet and Greet afternoon tea at the Hall on Saturday October 18th. So if you are new to the district please come along and meet each other and become part of the scenery here. Bring a plate and share in the gossip and make new friends you will find the people here very friendly and willing to be good neighbours. You will come to love Balmoral Village as much as we do.

The Music Group will be at the Hall on Saturday the 5th. September everyone is welcome and it is a very pleasant afternoon. BYO drinks and nibbles and sit and be entertained or better still join in.

We now have a page on Facebook- Balmoral Village Events- so you will be able to keep up with events as they happen. (That's if you and your computer are compatible.) If you are not, you will have to rely on Village Voice four times a year, heaven help you!

The Christmas Party will be held on the Sunday before Christmas 20th December. There will be the usual Sausage Sizzle at about 5.30pm. Santa's arrival about 6pm. Carols about 7pm and supper after it is always a good night. We get a lot of visitors from outside the district.

She was only a boundary rider's daughter, but all the horsemen knew her.

Sorry about that!

Believe it or Not - From Julie

Stoseso is the fear of long words.

In Greek mythology it was believed that redheads turn into vampires when they die.

A group of fowls is called a Parliament,

Crows – Murder

Cats – Clowder

Bats – Cauldron

Parrots – Pandemonium

Crabs – Consortium

Cockroaches – Intrusion

Charlie Chaplin once lost a Charlie Chaplin lookalike contest.

Earth is the only planet not named after a god.

The 100 year's war lasted 116 years.

In ancient Greece throwing an apple at somebody was to declare one's love.

A strawberry is not a berry – a banana is a berry.

You are born with 300 bones – by the time you are an adult you will have 206. A quarter of your bones are in your feet.

Months beginning on a Sunday always have a Friday 13th.

A dragonfly has a lifespan of 24 hours.

A goldfish has a memory span of 3 seconds.

11% of the world is left handed.

In 1859 24 rabbits were released in Australia, within 6 years the population grew to 2 million.

You share your birthday with at least 9 million people in the world.

It is impossible to lick your elbow.

A coward was originally a boy who looked after cows.

The US bought Alaska from Russia for 2 cents per acre.

At the nearest point US and Russia are less than 4km apart.

There are 45 million miles of nerves in the skin of a human being.

Rubber bands last longer when refrigerated,

MORE SUNDAY SCHOOL

The Teacher asked Johnny if he thought Noah did much fishing on the ark. "No," replied Johnny "He only had two worms."

During the minister's prayer one Sunday there was a loud whistle from one of the front rows. Tommy's mother was horrified and after church asked him "Whatever made you do such a thing?"

Tommy answered "I asked God to teach me how to whistle and He did."

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Cookery Nook

Which cut of meat is best?

Stir fries

Beef: Use rump, fillet, round, topside or blade- all cut into strips.

Lamb: Buy fillet, eye of loin, round or topside-all cut into strips. Tip: Because stir fries are cooked so quickly, it's vital the meat is the right thickness and is cut the right way. Make sure strips are cut thinly and across the grain. Putting the meat in the freezer first to firm slightly will make slicing easier.

Barbeques:

Beef: Use sirloin, rib eye, rump, fillet, eye of round, blade or T-bone steak.

Lamb : Use loin chops, cutlets, trim lamb round, topside, butterfly steak, eye of loin, fillet or back straps. Tip: The perfect barbeque steak needs to be well sealed to ensure juiciness. Start on a high heat, brush with oil and don't turn the steak too often. Juices will appear on the uncooked side when the meat is ready to turn. Cook beef and lamb steaks and lamb cutlets for 2 to 3 minutes on each side. Cook lamb loin, fillet and loin chops 4 to 6 minutes on each side.

Pan Fries:

Beef: Use sirloin, rib eye, rump, fillet or minute steak.

Lamb: Buy loin chops, chump chops, cutlets, schnitzel, fillet round or topside. Tip: Try the "touch test" to see if the meat is cooked to your taste. Press with tongs. Rare should be soft and well done should be 2 to 3 minutes per side before cooking to taste,

Curry and Casseroles:

Beef: Best with blade, round, chuck steak or gravy beef.

Lamb: Use diced lamb forequarter, forequarter chops or shanks. Tip: Curries and casseroles can be cooked in a deep sided pan or in the oven, to cook in the oven, transfer browned meat and vegetables to an ovenproof casserole dish with flavourings and liquids. Bake covered in a moderately slow oven 160 degrees C for 2 hours, depending on the meat used. Stir occasionally to prevent the surface from drying out.

Roast:

Beef; Use fillet, sirloin, rib eye (scotch fillet), eye round, rump, blade, Silverside or topside.

Lamb: Great with leg, loin, shoulder, rack, round or topside mini roasts. Tip: To calculate cooking time for beef and lamb, allow 25 to 30 minutes per 500 g for medium done. Never test how meat is done by cutting it with a knife as the juices will escape. Instead test for readiness by pressing with tongs- meat that gives a lot to the touch will be rare, firm meat will be well done.

Kebabs and Satays:

Beef: Use sirloin, rib eye, rump, fillet, eye of round, blade or topside.

Lamb: Great with eye of loin, round, fillet or topside. Tip: Cook over a high heat and use the same cooking times recommended for barbequing and pan frying. Soak wooden skewers in water for at least 20 minutes before using to prevent burning during cooking, and brush metal skewers with a little oil. If marinating, do so for as long as possible to increase flavour and tenderness.

IN YOUR GARDEN

Thanks to Naomi

It's spring again; time to clean up your garden ready for the hot summer to come. If you haven't already mulched, mulch now, it will save you so much time and money and your garden will reward you with strong and healthy plants and plenty of colour. From pine barks, pebbles and sugar cane there is a mulch that will suit any garden design, if your soil needs improving try using sugar cane mulch, it breaks down into the soil adding important organic matter to allow water and nutrients to penetrate through to your plants root system which then will ensure robust growth and the earthworms just love it and in return will feed your plants.

Is your lawn yellow? It's hungry. If you want a lush green, weed free lawn, you need to start now. Start with those weeds, there are selective herbicides that just target the nasties such as clover and bindii without killing your lawn, it's easy to use and less weeds means less mowing.

After the weeds are gone it's time to feed, organic based fertilisers need less water to release their nutrients which means more precious water in our tanks and by using an organic fertilizer means if there are any left overs you can feed our plants as well.

If you need some colour in your garden, now is the time to come into the nursery and see the beautiful new released plants. There is so much bright colour arriving you will need your sunglasses. So come and visit the team at Tahmoor Garden Centre for all your gardening needs, gift ideas and delicious lunches in our café. See you all soon.

Happy Gardening

Naomi

Kid's Korner:

Q. What do you give a man who has everything?

A. Antibiotics.

Q. What object is king of the classroom?

A. The ruler.

Q. How did the farmer fix his jeans?

A. With a cabbage patch.

Q. Why did the picture go to jail?

A. Because it was framed.

Q. Where did the computer go to dance?

A. To a disc o

Q. How does a skeleton call his friends?

A. On the telebone

Hickory Dickory Dock

Three mice ran up the clock

The clock struck one

But the other two got away with minor injuries.

Is it bad manners to eat fried chicken with your fingers?

Yes, you should eat your fingers separately.

HOME SCHOOLING.

Many of our younger ones in the village would be surprised to hear that most of the older generations were home schooled in many ways e.g.

My mother taught me to appreciate a job well done;

“If you’re going to kill each other, do it outside. I’ve just finished cleaning!”

My father taught me time travel:

“If you don’t straighten up I’m going to knock you into the middle of next week!”

My father taught me logic:

“Because I said so. That’s why!”

My mother taught me more logic:

“If you fall out of that swing and break your neck, you’re not going to the shops with me!”

My mother taught me foresight:

“Make sure you wear clean underwear in case you have an accident!”

My father taught me irony:

“Keep crying and I’ll give you something to cry about!”

My mother taught me about the science of osmosis:

“Shut your mouth and eat your dinner!”

My mother taught me about contortionism:

“Just look at that dirt on the back of your neck!”

My mother taught me about stamina:

"You'll sit there till all that spinach is gone!"

My mother taught me about weather:

"That room of yours looks like a cyclone went through it!"

My mother taught me about hypocrisy:

"If I told you once, I've told you a million times, don't exaggerate!"

My father taught me the circle of life:

"I brought you into the world and I can take you out!"

My mother taught me about behavior modification:

"Stop acting like your father!"

My mother taught me about envy:

"There are millions of children in the world who don't have wonderful parents like you do!"

My mother taught me about anticipation;

"Just wait until we get home!"

My mother taught me about medical science:

"If you don't stop crossing your eyes, they are going to get stuck that way!"

My mother taught me ESP

"Put your sweater on, don't you think I know when you are cold?"

My father taught me humour:

"When that lawn mower cuts off your toes, don't come running to me!"

My mother taught me how to become an adult:
"If you don't eat your vegetables, you'll never grow up!"

My mother taught me genetics:

"You're just like your father!"

My mother taught me about my roots:

"Shut that door behind you, do you think you were born in a tent?"

My mother taught me about wisdom:

"When you get to be my age you'll understand."

My father taught me about justice:

"One day you'll have kids and I hope they turn out just like you."

We absolutely loved this story from Julie and just have to pass it on-

A burglar broke into a house one night. He shone his torch around looking for valuables when a voice in the dark said "Jesus knows you're here." He nearly jumped out of his skin, clicked off his torch and froze. When he heard nothing more, after a bit he shook his head and continued. Just as he pulled off the stereo wires, clear as a bell he heard a voice say "Jesus is watching you!" Freaked out he shone his torch around frantically looking for the source of the voice. Finally, in the corner of the room his light came to rest on a parrot.

"Did you say that?" he hissed at the parrot. "Yep" the parrot confessed. Then squawked "I'm trying to warn you that he is watching you." The burglar relaxed. "Warn me, huh - who in the world are you?" "I'm Moses" replied the bird. The burglar laughed "What kind of people call their bird Moses?"

"The same kind of people that call their Rottweiler Jesus!" replied the parrot.
