



Issue Number 160 September 2018

### Barcoo Shire Community Newsletter

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#### **Barcoo Beef Challenge**

The results of the Barcoo Beef Challenge (BBC) were recently announced at a presentation dinner at Windorah. The BBC aimed to bring people together to share information and test new technology like Tru-Test's Remote WOW system for paddock-based cattle weighing.

There were two manual weigh days which provided an opportunity for exhibitors to come together to view their cattle and hear from guest speakers like Tim Emery from Tropical Beef Breeding Services and Nathan Burey from Teys Australia.

Six exhibitors each entered seven steers ideally between 280-400kgs. There were a handful of steers that tipped the scales over 500kgs. There was no stipulation with regard to the use of hormone growth promotant (HGPs) and one exhibitor entered cattle with implants. The BBC mob was made up of breeds including Brafords, Santa Gertrudis, Charbray, Droughtmaster and Brahman crosses.

After the steers were inducted, a 'training period' started to make sure the cattle became familiar with the WOW equipment. The paddock the challenge cattle used had three watering points. Previously when WOW technology was used, there was generally a single water point, which meant every animal was weighed entering or exiting the watering point. Technology advances can now provide a guide to mob performance based on the animals that access the water point with the WOW installed.

#### **Barcoo Beef Challenge Winners Announced**

**Now for the winners**—there were five official categories and one honourable mention category for the BBC.

Best group performance on property was won by the mob of Longford steers with an average daily gain of 0.68 kgs/hay.

Best individual carcass performance was won by a Moyen steer with a MSA Index of 58.09.

Best group carcass performance was won by the mob of Braidwood steers with an average price of \$4.86/kg.

Best overall individual performance was won by Glen Valley steers with a gain value of \$616.32.

Best overall group performance was won by the group of Longford Steers with a gross profit/adult equivalent of \$264.15

Honourable mention with the *Best group value based marketing* (VBM) result was the mob of steers from Moothandella with an average VBM of 4.29. VMB is a new approach for paying producers for their cattle consigned to meatworks. This system will determine the price received for each carcass based on the eating quality and lean meat yield of the carcass.

Thank you to the following businesses for their support of the Barcoo Beef Challenge:

- Barcoo Shire Council
- Remote Area Planning and Development Board
- Department of Agriculture and Fisheries
- Allflex
- Landmark-Longreach
- Grant Daniel Long–Quilpie
- Elders–Quilpie
- Teys Australia
- Western Star Hotel



For more information about the Barcoo Beef Challenge or to express an interest in participating in the next challenge please contact Jane Tincknell, Beef Extension Officer - DAF Longreach.

#### **Works and Services**

## Resurfacing of the Stonehenge Airstrip

For several weeks, Jason Bielby's work crew have been working on the Stonehenge airstrip in preparation for a resurfaceing. Works are nearing completion haveing been stabilised and primed last week and will be sealed Wednsday the 26th October.

Resealing of the Don Burgess Crossing and several sealed floodways on the Stonehenge—Warbreccan Road will also be resealed.

At present Ronnie Rayment's Crew is working in the Winton Shire undertaking works on flood damage.

Bruce Dern - Maintenance Grader, has been maintenance grading west of Windorah, while Peter Scott—Maintenance Grader has been working in the eastern section of the shire in the Retreat—Yaraka area.













#### **Community Notices**

#### Stay safe this storm season





Fart of the Energy Queensland Group

Living in Queensland, unpredictable and powerful storms are a part of life and while we're used to their arrival, Ergon Energy Network is reminding residents why it's important to be prepared.

Whether you're at home or at work, electricity is central to almost all aspects of our everyday lives. While the Ergon Energy network can withstand most extreme weather conditions, it will always be vulnerable to direct lightning strikes, high winds, heavy rain, flooding and flying debris.

All of these can cause power outages and fallen powerlines. — which is why residents are asked to <u>Take Care</u>. Stay <u>Line Aware</u> this storm season.

For more information and tips on how to keep you and your family safe this storm season, visit the Ergon Energy website https://www.ergon.com.au/network/safety/home-safety/storm-and-cyclone-safety

In the event of an emergency, to report fallen powerlines or electric shocks, phone 13 22 96



#### **Jundah State School News**

Term three finished on Friday 21<sup>st</sup> September and the students have finished another English unit planned with the C2C team from Brisbane on informative texts. The students enjoyed reading a variety of informative texts and wrote an informative text for their assessment. Some samples of student's writing are in the newsletter that is published on the school website.

Students attended the Sir Wally Rae Sports Day in Isisford on Friday, 31st August. Although the day was very dusty and windy, everyone had a great day participating in the carnival and socialising with the students from the other schools. Well done to all the students for your competitiveness and sportsmanship. Congratulations to Isabella for receiving age champion and Louise for receiving the sportsmanship award. Thanks to Isisford State School and P&C for another great day.

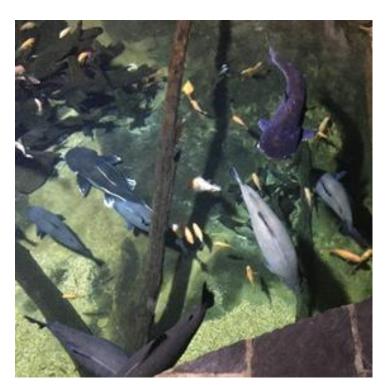
The school has had many visitors, including the Kindy Advisory teacher, Building and Asset services and the IT technician.

There have also been some staff changes with Miss Gillian leaving. We wish Miss Gillian all the best and hope that she enjoys her new role as much as she has enjoyed working at Jundah State School. We will all miss her very much and thank her for her dedication and support while at the school.

The last week of the term, some of the students attended the Bush to Beach camp



at Tin Can Bay and had the most wonderful time. After a very long bus journey, we finally saw the ocean and had fish and chips for tea. A visit to Rainbow Beach State School and a chance to play with a larger group of students, a visit to the Carlo Sandblow and then on to Underwater World. A sleep over in the tunnel with the sharks swimming over us during the night and then onto Australia Zoo. The park, lifesaving, surfing and a swim in the ocean, followed by a ride on the ferry to Fraser Island and back, with a BBQ that evening. Breakfast of bacon, eggs, hash brown and toast at Barnacles Café, feed the dolphins, pick fresh strawberries and a lunch of pancake with fresh strawberries and ice cream. A final swim at the beach, lunch at the duck pond and then a tilt train ride back to Rockhampton. Thank you to the sponsors for a fantastic camp and for the wonderful opportunity for the students to be involved in so many amazing experiences. Thank you to the Barcoo Shire for the use of the community bus.







Term four starts on Monday 8<sup>th</sup> October 2018, with a Poetry unit for English. The school concert will be held on Saturday 1<sup>st</sup> December 2018.

Yours in education

**Chris Volker** 



# WINDORAH DRIVE-IN MOVIES

WINDORAH POLICE AND BLUE LIGHT PROUDLY PRESENT WINDORAH'S FIRST DRIVE-IN THEATRE.

**Location: Windorah Community Sports Ground** 

Date: 13th October 2018 at 7:30pm

**FREE entry** 

Screening: Disney Pixar "Coco" vibrant tale of family, fun and adventure

This event will be alcohol free.

# Have you liked the Barcoo Facebook page?

Stay up to date with the latest news!







#### Local or Travelling

#### Need some extra cash?

Handyman needed in Jundah for home repairs

Phone: 0407016579





# Jundah Community Garden's

WORKING BEE



8AM SUN 21ST OCT @ PERKINS ST

PLEASE BRING A PLATE OF SMOKO TO SHARE
BRING ALONG GLOVES, HAT, WATER AND ANY PLANT CUTTINGS, MANURE,
MULCH OR COMPOST YOU'D LIKE TO ADD TO THE GARDENS.



#### Social Media—Barcoo Shire

#### Are you on Facebook or Instagram?

Make sure you share your photos & posts from our beautiful shire to the Visit Barcoo pages on both Facebook and Instagram. Use the hashtags of #visitbarcoo, #Windorah #Jundah #Stonehenge





#barcooway and any other tag that you think will attract likes, shares and views to our pages.

Also using the @visitbarcoo on Facebook and Instagram will let us and your followers know you have mentioned us and we will get more hits that way also.

If you have an event, an interesting fact or a great photo that you would like the world to see, send them through to your relevant Visitor Information Centre at

windorahinfo@barcoo.qld.gov.au jundahinfo@barcoo.qld.gov.au

<u>stonehengeinfo@barcoo.qld.gov.au</u> and we will put them up on our facebook page and Instagram and get your event a much wider audience.

#### Barcoo App

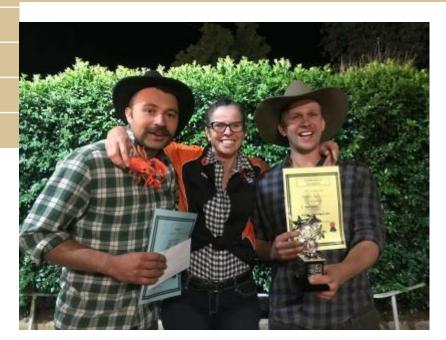


Don't forget we also have the Barcoo App for you to download on your phone. Just search Barcoo Shire in the app store and it's a free touring app for the shire. Tell your friends and family when they visit to download the app before they get here, so they don't miss out on all the wonderful attractions in the shire.

Remember, the more we share, like and post, the more people will see our amazing landscapes, businesses, experiences and lifestyle, which could bring more visitors, job seekers etc to our shire, which in turn boosts our economy and provides opportunities for residents of our shire.

So go ahead, jump online, like our social media pages, share with your friends and family and get us out there!

#### **Snapshots of Winners at the 2018 International Yabby Races**















# Prep Open Day

Friday, 19th October, 2018 11:00am to 1:00pm LSODE Prep Classroom

Parents and students who are eligible for Prep 2019 are invited to join us for our Open Day.

Parents will meet with the teachers and learn how we teach and what your role in the school room will be.

Students will meet their teachers and prospective classmates.

#### Please bring along:

 Bag, hat, closed in shoes, water bottle, spare change of clothes and lunch.

#### Is my child eligible?

Register for Prep if your child turns 5 by June 30 in their kindy year and you fit one of the following categories.

- Category 1: Limited Choice of schooling
  - Living in a remote area; medical condition; itinerant lifestyle
- · Category 2: By Choice (enrolment fee payable)

#### RSVP and Questions:

Mrs Deanne Jones, LSODE Parent Liaison Officer P: 46584210 or E: djone157@eq.edu.au

## eKindy





# ekindy open Day

Friday, 19th October, 2018 11:00am to 1:00pm LSODE eKindy Classroom

Please join us for two fun-filled hours of eKindy fun at LSODE.

Families interested in registering for eKindy for 2019 are invited to attend to meet eKindy teachers and prospective kindy friends.

#### Please bring along:

 Bag, hat, closed in shoes, water bottle, spare change of clothes and lunch.

#### What is eKindy?

eKindy is a flexible 'at home' kindergarten program supported online by qualified teachers and provides a kindergarten program equivalent to a centre-based program.

#### Is my child eligible?

Register for eKindy if your child turns 4 by June 30 in their kindy year and you fit one of the following categories.

- Distance live at least 16 km from the nearest centre-based service
- Medical due to a medical condition your child is unable to attend a centre-based service (medical certificate required)
- Travelling/itinerant lifestyle

RSVP and Questions: Please contact Mrs Deanne Jones,

LSODE Parent Liaison Officer P: 46584210 or E: djone157@eq.edu.au

#### Cooper Arts and Crafts Assn presents the

## **Annual Windorah Car Rally!!**



#### Saturday 24th November 2018

11am start @ Tennis Courts \$10 entry per car, lunch provided This years' theme is





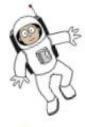
#### "Pick your Dream Occupation"

Come show off your skills!









Music: DJ Leonie!!



Please support Cooper Arts and Crafts Association and bring a plate to share for dinner or dessert.



For more information contact Windorah Info Centre Ph: 4656 3063













# Casual Home Support Worker for the Windorah Region

# Your opportunity to try something NEW!

Personally, you will be friendly and engaged, and able to offer emotional and social support to clients. You will also have:

- Previous experience as a Home Care or Support Services Worker, including personal and domestic assistance
- Exceptional communication skills and feel comfortable dealing with people with a disability and the aged
- A focus on client-centred care and a commitment to providing a positive, productive environment to clients and their families
  - A "can-do" attitude with the ability to use your initiative, but work effectively and professionally as part of a team

With the support of a dedicated, proactive manager, this is your opportunity to provide

We are interested in hearing from you - with or without qualifications - if you would like to discuss further. Please call Catherine Nicholson on 1300 610 610 much needed support to clients in your local community.

for a confidential discussion about the opportunity



#### Spring time recipe

#### **Lemon and Honey Chicken Salad**

#### **INGREDIENTS**

- Zest and juice of 1 lemon, (plus 1 tablespoon lemon juice, extra)
- ♦ 2 tablespoons honey
- ♦ 1/4 cup (60ml) extra virgin olive oil
- ♦ 1 cup mint leaves, half the leaves finely chopped
- ♦ 4 x 200g chicken breast fillets, each sliced into thirds
- 200g podded (from 1kg unpodded) fresh or frozen broad beans
- 1/2 (200g) garlic ciabatta loaf (see notes), halved lengthways, torn into small pieces
- Large handful of mache (see notes) or baby spinach
- ♦ 400g can chickpeas, rinsed, drained
- ♦ 125g cherry tomatoes, halved
- ♦ 1/2 cucumber, finely chopped
- ♦ 1/4 cup flat-leaf parsley leaves, chopped
- ♦ 2 teaspoons wholegrain mustard

#### **METHOD**

Step 1

Preheat grill to medium-high.

#### Step 2

Combine lemon zest and juice, honey, 1 1/2 tablespoons oil and chopped mint in a large bowl. Season with sea salt and freshly ground black pepper. Add chicken, stir to coat, then place in the refrigerator for 10 minutes to marinate.

#### Step 3

Meanwhile, blanch broad beans in boiling water for 1-2 minutes. Drain and refresh under cold running water. Remove tough outer skins. Set aside.

#### Step 4

Place ciabatta on a baking tray and grill for 4-5 minutes until golden and crisp.

#### Step 5

Preheat a chargrill pan to high. Cook chicken for 2-3 minutes each side until caramelised and cooked through.

# Make this equation correct by drawing one line

9 + 9 + 9 + 9 = 9999

**BrainFans.com** 



This light and lovely chicken salad is a tasty combination of sweet and zesty flavours.

#### Step 6

Toss broad beans, ciabatta, mache, chickpeas, tomatoes, cucumber, parsley and whole mint leaves in a large bowl.

#### Step 7

Whisk together mustard and remaining 2 tablespoons oil and 1 tablespoon lemon juice. Season. Divide the salad among plates, pour over dressing and top with chicken to serve.



Refreshing watermelon sorbet

#### **INGREDIENTS**

1 cup (250ml) cranberry juice 1/2 cup (110g) caster sugar 2 cups pureed seedless red watermelon flesh (about 550g), sieved 1 egg white

#### METHOD

Step 1

Place cranberry juice and sugar in a small saucepan and stir over low heat until sugar has dissolved. Increase heat, bring to boil, remove from heat and cool.

#### Step 2

Process cranberry syrup and pureed watermelon until well combined. Pour mixture into a metal loaf tin and transfer to freezer for several hours, or until just frozen. Remove mixture from freezer and process with egg white until well combined. Return mixture to pan, cover with plastic wrap and freeze for several hours more. Remove mixture from freezer and process for a final time, until pale and creamy. Re-freeze. Serve scoops of sorbet in small bowls or cones.