



BARRABA COMMUNITY NEWS

COMMUNITY OWNED AND EDITED

FREE LOCAL NEWSPAPER

Wednesday 26th March 2025

Doctor's Surgery Notice

The Medical Centre will be closed for the following dates. Thursday 10th April to Wednesday 16th April, re-opening Thursday 17th April at 9am.

Please ensure that you have enough medications for the closure period. If you require scripts please phone the surgery to make an appointment.

The surgery will also be closed for the Easter public holidays.

Barraba Medical Centre Staff

Mobility Scooters for Sale.

Are you thinking of buying some form of mobility scooter? Why pay retail price? Come around to Dave's at 17 Henry St Barraba and pay wholesale. I am importing Scooters direct from China prices start from as little \$1700.

Details of scooter: it's lightweight, folds up for transport, it has a strong night light, warning buzzer, extra child seat, powerful three speed motor, large rear basket and front basket, also reverse gear, 25 to 40-kilometre range, six hr battery recharge. Come and test one. Home most days, just ask for Dave.



BARRABA RSL & RECREATIONAL CLUB LTD

Phone 67821379

For the information of members and guests.

THIS WEEK

THURSDAY 27th MARCH

BINGO from 6pm

FRIDAY 28th MARCH

Meat Raffles, tickets on sale from 5.30pm.

MEMBERSHIP DRAW \$1500

SUNDAY 30th MARCH

ANGLERS CLUB RAFFLES

Raffles on sale from 12pm, drawn 1.30pm

MEMBERSHIP DRAW \$2000 (3 DRAWS)

HAPPENING SOON

Good Friday - Easter Egg Raffles

BISTRO HOURS

Phone 0427330808

DINE IN OR TAKEAWAY

DAILY BLACKBOARD SPECIALS AVAILABLE

ALSO PIZZAS MADE TO ORDER

MONDAY/TUESDAY/WEDNESDAY: CLOSED

THURS/FRI/SAT: Lunch 12-2pm. Dinner from 6pm

SUNDAY: 12-2pm

Bistro will be closed Easter Saturday and Easter Sunday



History Notes

Richardson House

Invites you to attend our

Fashion Parade

... fashion from Opportunity Knocks and

Don't forget to come and bring a friend.

1:30pm Saturday 29th March 2025

Barraba Bowling Club

Cost: \$10 (afternoon tea included)

Raffle and Lucky Door Prizes

*All proceeds to assist Richardson House
purchase a much needed lifter
for Residents*

Tickets available from:
Saunders Fruit and Veg
Opportunity Knocks
or at the door

Sponsored by
Opportunity Knocks
Barraba Bowling Club Ladies



Kevin Anderson met with Community College CEO, Melanie Squires, and congratulated the Barraba Community News team on their volunteer work producing 'News' each week



"We love the Barraba Community news! It keeps the local community up to date with what's going on in Barraba and is an essential service to the local community." Kevin Anderson.

I am often asked where was Barraba Creek Station and sometimes I find that Barraba Station is being confused with Barraba Creek station so here are a few lines which may clear the matter up.

In the 1848 Government Gazette (and in the first volume of Early Settlers in the Nandewars) there is a list of stations/settlers for the Liverpool Plains district. L T. Armitage was in charge of Barraba Station and Esther Hughes was in charge of country to the west of the settlement which became Barraba.

On the south side of both these stations was a station known as Barraba in 1848 which is the only one listed in the Government Gazette in 1837 as Barraba Plains. John Hoskisson was in charge of approximately 76,800 acres and estimated that he could run 2,000 cattle. To avoid confusion John's station soon became Barraba Creek Station on the south bank of Barraba Creek.

John was an absentee landowner as were the other landowners at that time - Armitage (Barraba Station), Hughes (Barraba), Cox (Burindi) etc. They visited their stations at irregular intervals!!

Before continuing Barraba Creek's later history we should find out a bit more about John Hoskisson. He was the third child of Thomas and Sarah Hoskisson (nee Pigg) of Windsor, NSW. Sadly, his father was murdered just a few weeks before he was born in 1799. Left alone with three small children, Sarah remarried to Thomas Upton and John went to Sydney to live with his hotel owning godfather, Jesse Moccook. It was here that he learnt to handle money - he was paid to lead his godfather's patron's horses to water at the Tankstream. Later he bought a wheelbarrow and sold wood for 18 pence a load. When Jesse Moccook died he left his house and property to John Hoskisson.

With the passing of his godfather, John had money. He came back out to the Hawkesbury and took up farming. In 1818 he married Sarah Freebody and it was not very long before the young couple were successful farm owners with three employees. John then started to look for land further afield and although he could neither read nor write, he was a very able businessman. He built the Barraba Hotel in Windsor, as we found out sometime ago, and took on properties such as Barraba Creek and Yaggaba to name a couple of four or five in northern New South Wales.

John and Sarah Hoskisson lived in Cornwallis, Windsor -on the river flats - and must have experienced some terrible floods without any fatalities. They had 11 children - Thomas, John, James and Samuel and seven daughters who married into the Holland, Moore, Cross, Blackman, Wood and Miller families.



NEW POLICE OPERATION TO TACKLE YOUTH CRIME

A new police operation will deliver greater resources to Tamworth to help get on top of serious and violent young offenders. Member for Tamworth Kevin Anderson said he had been advocating for greater resources in the region and welcomed the announcement of the new operation.

“Our community has been calling for tougher laws, and consequences for actions to tackle the deeply concerning incidents of serious crime,” Mr Anderson said. “I have recently met with senior police on a number of occasions to discuss the serious incidents of youth crime and to push for greater resources and I thank them for including our region in this important operation. This morning, senior police announced Operation Soteria, which is designed to address an escalation of violence in offenders aged between 11 and 16 years of age by focusing on recidivist ring leaders and the diversion of youth first-time offenders.

“A new unit of up to 60 dedicated police will be formed, and Tamworth will be one of the first locations to receive this major boost in police resources. This will be a high visibility operation, supported by PolAir and roaming response units, which will support the operations of local police. An important part of the operation will be diverting first-time offenders away from a life of crime by keeping ring leaders off the streets and funnelling at-risk youth to suitable diversionary programs. I’m continuing to push for greater funding for diversionary programs like the ‘Fresh Footprints’ program, and Centacare’s Keep on Track program. People living in our communities have a right to feel safe in their homes, and these deeply disturbing incidents of crime have taken that right from many in our region. Operation Soteria is a strong message to offenders, and to the community that these offences are unacceptable, and the police will be out in force to keep our communities safe.”



Garage Sale
4/04/2025
7am onwards
17 Maude Street
Many & varied items.

Protecting the Pharmaceutical Benefits Scheme

From The Squiz

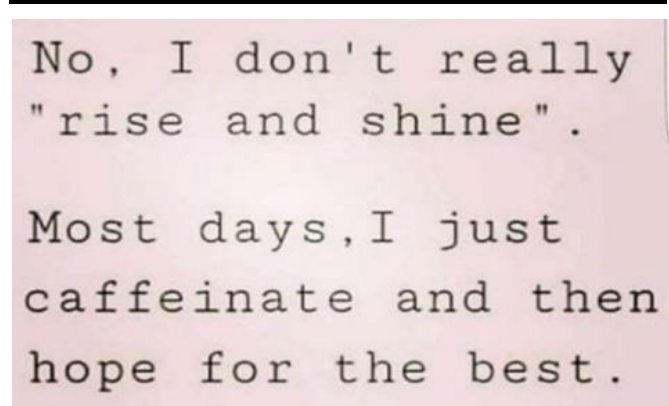
Even the threat of US tariffs won't affect Australia's commitment to the Pharmaceutical Benefits Scheme (PBS) after both major parties said it's not up for negotiation yesterday. The US pharmaceutical lobby has asked US President Donald Trump to use tariffs (aka taxes) as retaliation for the scheme, which it says breaches the free trade agreement between Australia and the US. Both PM Anthony Albanese and Coalition leader Peter Dutton said no deal to that idea - instead, they've both promised to invest more money into the PBS if elected.

Why doesn't US pharma like the PBS?

Because it costs them money. The PBS makes hundreds of medicines cheaper for the Aussies who need them by subsidising the cost. We've dived into how this all works in our latest Squiz Shortcut, but the upshot is that because those subsidies help keep prices down, US pharma companies aren't big fans. The argument goes that because prices are lower, that means less money to invest in medical research, but Australia still gets to reap the benefits of that research without contributing to the cost. That's why US industry lobby group PhRMA has written to President Trump, asking him to put tariffs on our pharmaceutical imports as retaliation for the existence of the PBS.

Is that something he would do?

TBD, but as recent history tells us, Trump does like a tariff - and he flagged in his first term that pharma products were on his radar. When he brought in global tariffs on steel and aluminium, Australia argued that we should be exempt because of our trade surplus with the US - which is when they sell more to us than we sell to them. That hasn't worked so far, but guess what... We also have a trade surplus on pharmaceuticals, so that point might come up again. And it's not stopping at pharma... Reports say our News Bargaining Incentive - which would see big US tech companies who don't do deals with Aussie news publishers for their content pay a levy instead - is also in the firing line.



VALE SKEETER HEYWOOD



(photo from Order of service)

St Lawrence's Barraba was full to overflowing on Friday (26 March) for the funeral of Peter George "Skeeter" HEYWOOD. They, young and old, from all walks of life, had come to pay their respects to a man who had become a local legend in his lifetime. Local Grazier and Stock and Station Agent, Howard Carter, gave the Eulogy. After Howard finished, the church, usually a quiet, solemn place, burst into applause. Howard kindly gave us permission to publish his tribute to Skeet in the "Barraba Community News":

Two big things happened in 1930 – Phar Lap won the Melbourne Cup, and Peter George Heywood as born on the 6th of December 1930. He was one of eleven children, two girls and nine boys. Poor Mrs Heywood! It was the Great Depression and things were tough. Mrs Heywood made all their clothes out of old flour bags and other available materials. The children walked to school each day from "Nangarah" to Woodsreef School barefoot, like most of the others of that era.

Peter, known as "Skeeter", later came from Woodsreef to Barraba School and started working on a dairy farm owned by his Uncle Clarrie Heywood – milking cows, mustering cattle and sheep – he would have been only 13 or 14 years old. At the same time, he was also selling ice creams at the Café.

Later he became a bush worker – one of the famous Heywood brothers who could work, fight, and drink – and so the legend grew.

Skeet worked all around: at Moree "Marven Downs", in the Horton valley "Box Forest", at "Kingstown" near Bundarra, and "Nangarah" Woodsreef.

The Heywood reputation grew in the district. If you wanted a good hard worker, go to the Heywoods. They were tough men and for entertainment they would drink and fight. Christmas was one of those times they would fight to until the last man was standing. Mrs Heywood got very sick of this and she would lay down the law - no more fighting! So next Christmas they came up with another sport -digging post holes! That went very well until there was a "dig off" to sort out the last two – when they couldn't decide who was the winner they fought.

Skeet has good mates – Dusty Taylor and Monty Russell and they all got a job at "Longarm", about twelve miles out of Barraba. They rode their horses to work – it only took them three days to get there. They would start out full of grog, run out at around "Back Plain" and then go back to town for more – and so it went on until they eventually got there.

Skeet told me about a time when they went up to "Limrick", a property on the Horton Falls road. They were shearing and Skeet was the roustabout. He said it was a dangerous shed – working there was Sandy Baker, Reg Potts, Ken (Shut Eye) Dennis, Pablo Heywood, Noel and Dick Doolan – and Skeet said none of them ever drunk water unless it was mixed with something. Pablo fell off the wool press and busted his nose. Sandy knocked himself out twice going into the catching pen which had a low door – he would duck as he went in and forgot to duck again coming out. The second time they brought him around with a bottle of rum – they drunk it and he smelt it. There was one hard and fast rule – they knocked off at 4 pm so they could catch Fred Flintstone on the telly.

Skeet had another good mate named Stan who he tried to teach to ride, but he failed – Stan could not ride a cart with the sides up. That was one of the big disappointments of his life. However, things picked up as he was soon to find his life partner. In 1967 Skeet and Eileen Fox found each other and lived together happily at Bundarra, Horton and finally in a home down near the Barraba Silos. Skeet's stepson Richard is here today.

In 1968 Skeet saw the light and swore off the grog – he joined AA and never fell off the wagon. He still worked hard and the locals all knew him as a bloke you could stop and have a great yarn with.

After his retirement he became a local icon riding around town on his gofer, stopping, yarning, and storytelling in front

of the shops where the women (Heather, Lyn, Toni and Sandra) would come out and serve him. He said to me one day "I get all the good sorts - if only I had been good looking, I would have been dangerous." I said "Skeet, you were dangerous enough."

Skeet really appreciated everything people did for him – like Christmases with John and Lyn Taylor, and Phillip and Debby Shapter. In 2023 Skeet went into Garvin House and, by all accounts he enjoyed his time there with all the wonderful staff – and they enjoyed having him there too. This didn't stop him from making his trips downtown on his scooter to entertain the locals. While he was in Garvin House I imagine he looked out over those hills to the east and it took him back to his days when he threw a mattock into the ground all those years ago. He loved the bush and being a bushman and probably loved the fact that he didn't have to do it anymore.

Skeet saw a Gypsy who read his palm once, she wore a veil – he was not really all that interested in the reading but he thought she was not a bad sort. She said he would live to ninety two and he beat that by two years. However, when she removed the veil he decided she was not that good looking after all.

I guess in summary God gave Skeet a life and he never wasted it. There are a million stories as he was very well thought of – a popular local legend. He had one secret though that he took to his grave, and it's about how he broke his nose. He would never say.

The strongest thing I could say about Peter George Heywood is that he is the end of a generation and with his passing goes a lot of our local history. People like the Heywood brothers gave this country its identity – they were hardworking fair dinkum people.

Skeet you were a Fair Dinkum Australian.



**In Memory of
Frances Dawn McNeill "Rumsby"**

19-2-1967 - 28-3-2024

Deep in our hearts you will always stay
Loved & remembered every day
Mum, Dad, Donna & Scott

BARRABA UNITING CHURCH NOTICES

Sunday 30th March

NO SERVICE BARRABA this Sunday

Combined service at Manilla at 10.30am

Followed by a light lunch

All welcome

From Sunday 6th services will return to 8.45am

ANGLICAN CHURCH TIMES

St Laurence's Barraba

Sunday service at 10.00am

No Woodsreef service in March

CATHOLIC CHURCH TIMES

Barraba 1st Sunday of the month, Saturday evening

Mass 6pm

All other Sundays 9am



Golf Notes

Chris Sweeney took out Richard Pudicombe's trophy on Sunday carding 35 stableford points.

Following the recent rain the course was playing longer and that was evident in the scores. Runner up was Campbell Tonkin with 33 points with ball going to Luke Smith 33, Neil Smith 33, Charles Cordingley 31, Jesse Phillips 29 and Graham Bowman also 29. There were no NTPs recorded.

Next week is our 18 Hole Mixed Foursomes Championships for the L&V Bridges trophy. The Mixed Foursomes net event is sponsored by the Lions Club. Those without a mixed partner there is an Individual Stableford for Bill and Gail Simpson's trophy. On Sunday 6th April is a Bisque Par for the I & B McColl trophy.

A big congratulations to the organisers of the Ruby Mae's Wish Charity Golf Day on Saturday. It was a wonderful day and a special thank you to the Barraba community and the many visitors who got behind this event so special to our community.

Golfers a couple of additional golf matters.

On Saturday 5th April 8 am we are having a Working Bee to oil the greens. With enough people it's only a 3 hour job, much appreciated.

This Sunday 30th March we are having our AGM after golf. Be great to see a good turn up particularly as we plan our Centenary Year.



PAVILION RESULTS 2025 BARRABA SHOW

Farm and Garden Produce (Section 15)

Most Successful: Denise Brodbeck

Most Successful Junior: Hayley McIlrick

Comments: Despite uncooperative weather entries were very pleasing. Start planning and planting for next year.

Cut flowers (Section 16)

Champion rose, cut flower or dahlia: Barney and Holly Peake

Most Successful in roses, cut flowers and dahlias: Jointly between Paula McIver and Barney & Holly Peake

Champion pot plant: Lyn Simpson

Comments: The flower section would like to thank our judge, Marnie Crowley. It was fantastic to see all our entries had such detail considering weather conditions.

Congratulations to Patti Crowley for winning the lucky door prize from Heemskerks. The Champion rose, cut flower or dahlia was won by Holly and Barney Peake. Their prize is sponsored by their great grandmother Ros, as a memorial to Mrs. S. M. Crowley, their great great grandmother.

Cut flowers - children's section (Section 16)

Most Successful Preschool: Wilfred Capel

Most Successful Infants: Rupert Capel

Most Successful Primary: Elkie Whyte

Cooking (Section 17)

Champion (Classes 1-16): Anna McMurtrie

Most Successful: Anna McMurtrie

Comments: Thank you to everyone for their contributions to fill up our fridge and cupboards. The cooking was of a high standard and the judge was most impressed.

Congratulations to Anna McMurtrie for her Champion loaf of bread.

Cooking (school section)

Champion: Annabel Kanno

Overall exhibitor: Elise Hearne

Comments: We were presented with a very high standard of decorations. The detail was most noticeable. We look forward to everyone's entries next year. The judge favoured the homemade tractor cake reflecting the theme "Harvest Time".

Jams & Preserves (Section 18)

Champion Savoury: Andrea Jeffery

Champion Sweet: Una Ballard

Most Successful: Genelle Howard

Comments: Overall a very high standard. We hope all categories are supported at future Shows. It was pleasing that multiple contestants used Lyn Forbes's tomato chutney recipe, which made it very hard for the judge. The judge suggested that in memory of Lyn there may be an award in her name.

Photography (Section 19)

Grand Champion: Lilly Groth

Champion Colour Photo: Sandra Allen

Champion B&W Photo: Shannon Swanton

Champion Junior Photo: Charlie Denyer

Most Successful (Open): Lynne Martin

Most Successful (Junior): Olivia Earl

Comments: A total of 168 photographs were entered from 32 entrants. There were 118 photos in the Open classes and 50 photos in the Young Hot Shots classes. The judge, a retired professional photographer, said there were a lot of new entrants and a great spread of prizes and awards. The quality was impressive, especially the Young Hot Shots. Congratulations to Lilly Groth, a young photographer, on taking out the 2025 Grand Champion Photography award over all classes.

Handcrafts (Section 20)

Champion: Gerda Gamper

Most Successful: Mandy Cabot

Comments: As always there was a showing of the diversity of creative talent and imagination from our local craftspeople. Gerda Gamper impressed once again with her handwoven rugs. It is good to see the traditional techniques alongside some contemporary craft skills.

Handcrafts - Schools section (Section 20A)

Champion: Annabel Kanno

Champion Lego: Archie Johnston

Most Successful: Elkie Whyte

Comments: The theme "Harvest Time" was well presented across all entries. Some categories had 10 or more entries and were well contested for first and second places. Lots of highly commended were awarded. Many thanks to all participants and congratulations to our place getters, champions and most successful exhibitor.

Art (Section 21)

Champion: Martin Unwin

Champion (School Section): Ava Jane Stackman

Comments: A vibrant display of art was entered by local artists and schools. Birds were a dominant theme. Congratulations to champion Martin Unwin for his shed showing strong colour and perspective, and to Ava Jane Stackman for her bright and happy red barn.

Pottery (Section 22)

Champion: Annie Clough

Junior Champion: Chloe McMurtrie

Comments: An array of handbuilt and wheel thrown pottery were entered resulting in a thoughtfully varied display. Congratulations to Annie Clough on her horse entry and Chloe McMurtrie for her textured handbuilt vase.

Collectors' Corner (Section 23)

Champion: Mandy Cabot

A very good representation of collectable items. Thank you to everyone who exhibited and thank you to our judge and stewards.

Needlework (Section 24)

Champion Needlework: Ally Denyer

Champion Patchwork: Brenda McColl

Most successful exhibitor: Ally Denyer

Knitting and Crochet (Section 25)

Champion knitted article: Jennifer Farrar

Barraba Bowling Club Champion crochet article: Jennifer Copelin

Copelin

Barraba Bowling Club Most Successful exhibitor: Mandy Cabot

Cabot

The New England Garden Festival's inaugural Autumn Garden Trail

starts in just over four weeks and will traverse the New England towns of Uralla, Armidale, Guyra, Glen Innes and Tenterfield starting in Uralla on 29th April and finishing on 3rd May in Tenterfield.

It is based on the highly successful Spring Garden Trail that we ran last year, which was wrapped around the Garden Festival in November. The Spring Garden Trail brought visitors from QLD, VIC, SA and all over NSW injecting over \$2 million dollars to the New England region.

The inaugural New England Autumn Garden Trail, organised by the New England Garden Festival (NEGF) team, will travel across the beautiful New England region in five days, opening approximately 12 cold climate, private gardens to visitors. Highlights include the special opening of the photographically famous, Gostwyck Chapel near Uralla, an Autumn Tree bus trip around Armidale and spending a special day in Glen Innes at the Australian Celtic Festival.

Visitors are encouraged to stay overnight in each town to maximize their time exploring the gardens. Before the Garden Trail commences, visitors are also welcome to stay in Walcha on Sunday night just to experience the natural vibrant colour within this cool climate town.

After the gardens close, take the opportunity to admire and photograph the stunning autumn foliage and explore the region's must-visit local spots before heading to the next town.

Over five days, immerse yourself in the breathtaking beauty of the New England in autumn—truly a delight for gardening inspiration or a relaxing break from a busy life!



Photo - Michael Hull of Uralla

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Message from the Editor


At *Barraba Community News* we welcome local news and stories from our community members about activities, events and news of interest to the Barraba community.

Share your news, views and what you or your local organisation is doing.


Advertise in *News* at a competitive cost and reach 750 households in our area who receive a free copy each week.

Contact news@barrabacommunitynews.org.au or drop into the Community College on the corner of Alice and Fitzroy Sts.

OUR LOCAL THEATRE LIVE PRODUCTIONS




THIS IS HOW *we* SURVIVE
Featuring Will Small & Rob Waters



THE PLAYHOUSE HOTEL, BARRABA
April 1, 6pm

Information and bookings
thisishowwesurvive.com.au



The Rest Is Silence

11 - 13 Apr - Capitol Theatre

Presented by You'll Miss The Tide Productions By Scott Bevan.

BOOKINGS: On line @ Entertainment Venues

If you could write your own eulogy, what would you say?

Dan has a way with words. He wants to be an actor but until he can make that happen, he acts in a different way. Dan is paid to deliver eulogies at funerals for strangers. In what seems like just another job at first, Dan is hired by a terminally ill man, Bedford, who is determined to have some control in the future about what is said about his past.

But what is Bedford's past?

"...will have you thinking about your own life and mortality long after you have left the theatre!" Newcastle Live! Dan somehow has to find not just the words, but the truth, to talk about a life not yet ended. A life that seems to be filled with lies and secrets.

At the same time, Dan is preparing for the role of a lifetime in a production of *Hamlet*, all the while trying to impress the director – on stage, and off. Dan is about to learn that life is not a play, that words can mean so much and nothing at all, and how that line from *Hamlet*, 'This above all, to thine own self be true', is easier said than done.

The Rest Is Silence is a psychological drama dressed in dark humour by Novocastrian writer Scott Bevan, as he ruminates on life and death, reality and pretence ... and Shakespeare.

DIRECTOR: Peter Ross

PRODUCTION DESIGN: Glendon Fletcher

CAST: Natacha Curnow

Geoff Butler

Andrew Sharp

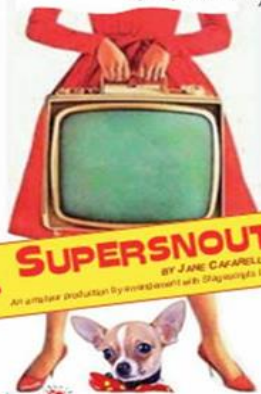
Caron Schumann

Ben Simpson

One Show, Two Plays


1. NASTY THINGS MURDERS

By Arthur Lovelace
By Arrangement with DRIVEN™ Theatrical on behalf of Samuel French
A Concord Theatricals Company



2. SUPERSNOUT

By JANE CANARELLA
An amateur production by independent web Stagerights Ltd



The Roxy Theatre

Sat. April 19th 26th 7:30pm & Sun. April 20th 27th 2:30pm

ADULTS \$25 CONCESSIONS \$20

Bookings: Bingara Visitor Information Centre
02 6724 0066 or online
www.visitgwydir.com.au/nwtc

Performed by the NORTH WEST THEATRE COMPANY



Dates:
Saturday April 19th - 7:30pm
Sunday April 20th - 2:30pm
Saturday April 26th - 7:30pm
Sunday April 27th - 2:30pm

Bookings can be made through the Bingara Visitor Information Centre on (02) 6724 0066 or online at www.visitgwydir.com.au/nwtc Looking forward to seeing you at the beautiful Roxy Theatre in April!

Over 60?
Want to get more fit and active?

FREE program

Healthy and Active for Life



HEALTHY EATING ACTIVE LIVING

Visit www.activeandhealthy.nsw.gov.au

Wendy Wales, the Greens Candidate for New England for the Federal Election, 2025



Muswellbrook former teacher, activist and conservationist Wendy Wales is the Greens' candidate for New England at the 2025 Federal election.

Ms Wales is known for her community contributions and passion for instilling a love of the environment and learning to students at Muswellbrook High School.

She's campaigned on environmental issues in the region for more than 20 years, co-founding the Denman Aberdeen Muswellbrook Scone Healthy Environment Group Inc (DAMS HEG).

Ms Wales's environmental advocacy includes an attempt to save the train into Newcastle city centre, participating in Newcastle Harbour Blockades and speaking at the Independent Planning Commission hearings on behalf of the DAMS HEG.

Ms Wales came to Armidale in the mid-1980s from Perth to study education at the University of New England, becoming involved in the peace movement and the local National Parks Association.

In 1995 Ms Wales moved to Muswellbrook, teaching biology at Muswellbrook High School introducing hundreds of students to the unique landscapes, plants and animals in the region.

The Upper Hunter provided Ms Wales and her family with a diverse range of sporting and cultural opportunities, including bushwalking, hockey, soccer and rugby, the Scone Singers and the Upper Hunter Conservatorium of Music.

Greens candidate for New England Wendy Wales said: "I am deeply disturbed by the current global situation yet greatly inspired by the Greens' groundbreaking policy platforms."

"We know the climate crisis is the compelling existential issue of our times compounded by the rising cost of living and how that is impacting everyone, every day."

"That's why the Greens have plans to provide affordable housing, stop supermarket price gouging, put dental and mental health into Medicare, make visits to the doctor free and take strong action on the climate crisis."

"We can make these changes by making big corporations pay more, so that ordinary Australians don't have to. It's about ensuring the billionaires and big business pay their share to make it fairer for everyone."

"This election is a one-in-a-generation chance to make meaningful changes to the way governments in Australia work. More Greens means more pressure to get Labor to act in the community's interests and it helps keep Peter Dutton out of power."

Rod Bonner

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From Kevin Anderson's Facebook page –



Our region's shooting clubs are going from strength to strength thanks to the hard work of volunteers. Two local clubs have just won funding thanks to the Safe Shooting program: **Barraba Civilians and Military Rifle Club Inc.** \$37k to upgrade clay target traps. Congratulations to our grant winners. I look forward to seeing these projects progress!

From TRC Facebook page –



From Gwydir Shire Council Facebook page –



Council wishes to support a community initiative.

Mayor Galvin recently attended a community meeting at Gravesend which discussed the lack of phone and internet services currently being provided by Telstra across the Shire. From this meeting a petition was drafted. This petition is available to sign at the following venues.

- Bingara Bakehouse
- Bingara IGA
- Bingara Newsagency
- Meat on Maitland, Bingara
- Bingara Post Office
- Bingara Pharmacy
- Upper Horton Sports Club
- The Shop, Gravesend
- Croppa Creek Store
- North Star Club
- Wallaroo Pub, Coolatai
- Warialda IGA
- Warialda Pharmacy
- Warialda Newsagency
- Warialda Post Office
- Spoilt, Warialda

If you have any questions or would like a copy of the petition to place before your community group or at your venue, please contact Council on 02 6724 2000 or 02 6729 3000 or mail@gwydir.nsw.gov.au

Max Eastcott
General Manager

What's the difference between baking powder and baking soda? It's subtle, but significant.

Nathan Kilah, Senior Lecturer in Chemistry, University of Tasmania

There is something special about sharing baked goods with family, friends and colleagues. But I'll never forget the disappointment of serving my colleagues rhubarb muffins that had failed to rise. They were dense, rubbery and an embarrassment to the reputation of chemists as good cooks (#ChemistsWhoCook feeds on social media are full of delicious food).

The cause of my failure was an imbalance between the acidity of rhubarb and the chemical raising agents I used in baking.

Both baking powder and baking soda can play a role in giving baked goods their bubble-filled texture and taste. They are sold side-by-side in the supermarket, and have similar uses. But what's the difference between them and how can we use those differences to our advantage?

What's in the box?

A quick look at the packaging shows the difference between the two products.

Baking soda contains one ingredient: sodium hydrogen carbonate, also known as sodium bicarbonate or simply bicarb. Baking soda is well known for its uses in cleaning, cooking and deodorising.

Baking powder is typically a mixture of three ingredients: baking soda, an acid, and a starch derived from corn, rice or wheat. The starch makes it easier to measure the powder and also prevents the acid and base from reacting prematurely in the pantry. Baking powder is used exclusively for cooking.

The common ingredient in both products is the baking soda. This salt can be purified from natural sources, or can be prepared synthetically.

The acid is the key

Baking soda is a base, which means it can chemically react with acids. This fizzy reaction produces bubbles of carbon dioxide, water and a mix of new salts. Baking soda can also release carbon dioxide gas when it is heated at temperatures above 80°C. When you mix baking soda into a cake batter, you will see some initial chemical activation by food acids. This causes bubbles to form and the mixture to rise.

The acids come from other ingredients in the mix, such as yogurt, buttermilk, or the rhubarb in my failed muffins. Too

much acid, and the majority of the carbon dioxide will be released at this batter stage. Once you place the mixture in the hot oven, the high temperature will form further carbon dioxide bubbles. This thermal activation forms a new salt, sodium carbonate, which can give a residual taste and "soapy" mouthfeel if there's too much of it left in the final product.



Baking soda produces bubbles when mixed with acid, and when exposed to a high temperature in the oven. SergeyKlopotov/Shutterstock

Mixing baking powder into a cake batter will also result in chemical activation to form bubbles. The baking soda in the mixture will react with the acid included in the baking powder mix, as well as any acidic ingredients in the batter.

The type of acid included in the baking powder can subtly change the way the baking powder behaves. The more soluble the acid in the batter, the faster the carbon dioxide will form bubbles.

Recipes that ask for both baking powder and baking soda are likely looking to do two things: neutralise an abundance of food acid from another ingredient, and provide time-delayed, temperature-activated rising.



Too much sodium carbonate left over during baking can contribute to a 'soapy' mouthfeel – a real risk for scones, for example. Zain Abba/Pexels

Baking soda can also increase the surface browning of food by enhancing the Maillard reaction. This class of reactions results in delicious chemical transformations in roasted coffee, seared steaks, baked bread and more. Meanwhile an excess of baking soda can change the appearance of foods, for example turning blueberry anthocyanins green in muffins or pancakes.

Can I substitute baking powder and baking soda?

Baking (like chemistry) is a precise science. It's best not to substitute baking soda for baking powder or vice-versa: they have subtly different chemical effects. If you really need a substitution, the general rule is that you need three times the baking powder for the equivalent quantity of baking soda (so, if the recipe asks for a teaspoon of baking soda, you'd add three teaspoons of baking powder). But it's not a precise conversion: it doesn't take into account the key role of acid that's already in the baking powder. This could affect the final acid-base balance in your recipe.

You can compensate by adding an acid such as cream of tartar or citric acid. But it can be difficult to get the relative quantities of acid and base correct. These acids are also likely to promote immediate release of carbon dioxide, with less left to activate in the oven – potentially leading to a dense bake. You definitely shouldn't substitute baking powder for baking soda when cleaning. The acid in the baking powder will neutralise any cleaning activity of the sodium bicarbonate, while the starch may leave a sticky, streaky mess.

It's best to keep both baking powder and baking soda in your pantry for their distinct uses. Be sure to share whatever delicious treats you bake with others, as well as sharing your new knowledge of the bubbly chemistry contained within.

EMERGENCY SERVICES CONTACT LIST

Ambulance	000
Fire	000
Police	67900360
VRA	000
Barraba Police Station	67821003
Barraba Fire Brigade	02 57328415
Barraba Health Service (Hospital)	67822500
Barraba Medical Centre (GP)	67821621
Barraba Vet Service	0429192265
Essential Energy	132080
Beyond Blue	1300224636
Lifeline	131114
NRMA	131122
SES Barraba	132500
Tamworth Regional Council	
Emergency Number	1300733625
Council Office	67821105



Sausages in cider and mustard

Adam Liaw/SBS recipe

Pork and apple are such a classic combination! Take it to the next level by cooking the sausages with apple cider and fresh apples, and serving with buttery potatoes.

Ingredients

- 20 g butter
- 8 good-quality pork sausages
- 2 brown onions, thickly sliced
- 2 tbsp flour
- 5 thyme sprigs
- ½ tsp salt
- 375 ml dry apple cider
- 1 tbsp seeded mustard
- 2 Granny Smith apples, peeled, cored and cut into wedges
- 100 ml sour cream

For the buttered potatoes

- 1 kg potatoes, peeled and cut into large chunks
- 2 tbsp salt
- 50 g butter

Instructions

Melt 20 g butter in a large, heavy-based saucepan over medium heat. Add the sausages and onions and fry for 10 minutes, or until well-browned.

Stir in the flour and thyme, followed by the salt, cider, mustard and apples. Stir well, cover and simmer for 20 minutes. Stir through the sour cream and season to taste with salt.

While the sausages are simmering, make the buttered potatoes. Place the potatoes into a large second saucepan and cover with cold water. Stir through the salt and bring to a simmer. Cook for 15 minutes, or until the potatoes are tender. Drain well.

Melt the butter for the potatoes in a large frying pan over medium heat, then add the potatoes. Fry until lightly browned and sprinkle with a generous pinch of salt.

Serve the sausages in cider and mustard with the buttery potatoes.
