BARRABA COMMUNITY NEWS

COMMUNITY OWNED AND EDITED

FREE LOCAL NEWSPAPER

Wednesday 24th June 2026

BARRABA RSL & RECREATIONAL CLUB LTD

Phone 67821379

For the information of members and guests.

THIS WEEK

THURSDAY 25th JUNE
BINGO
First game starts at 6pm

FRIDAY 26th JUNE
MEAT RAFFLES
Tickets on sale from 5.30pm
Membership Draw $1200

SUNDAY 28th JUNE
ANGLER CLUB RAFFLES
Membership Draw $1200

BISTRO HOURS

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DINE IN OR TAKEAWAY

DAILY BLACKBOARD SPECIALS

PIZZAS MADE TO ORDER

MONDAY/TUESDAY/WEDNESDAY: CLOSED

THURS/FRI/SAT: LUNCH 12-2PM DINNER FROM 6PM

SUNDAY: 12-2PM

FOR SALE

Scooter – As New, Done Approx 30km only,
Paid $4500.00. Sell $3500.00
To giveaway - Large fridge/freezer, Works well
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Ecological Burn Notice

Please be advised that Whitehaven Coal will be undertaking burn preparation and cool season Ecological Burns on the following Biodiversity Properties "Nindethana", "Rosevale", "Wirradale", and "Yarrawonga" between 30th March and 26th June 2026. For further information, please contact Whitehaven Biodiversity on 0488 407 000.

HERITAGE GRANTS NOW OPEN

Applications are now open for Tamworth Regional Council's Heritage Assistance Grants, with approximately $50,000 in shared funding available from the NSW Heritage Office to support the conservation and restoration of heritage buildings across the region.

The Grants aim to encourage positive work on heritage-listed properties and buildings located within heritage precincts, helping to preserve the character, history and identity of the region. They will provide kickstart funding to assist property owners to undertake important conservation and restoration works.

Tamworth Region Mayor, Russell Webb, said Council was particularly keen to see applications from smaller communities across the region. "We strongly encourage property owners in towns like Manilla, Barraba and Nundle, and the wider former shire areas, to take advantage of this opportunity. These communities have a rich and unique heritage, and this funding can make a real difference in helping preserve buildings that are central to their character and history."

Funding is available for a range of projects, including:

- Repair and maintenance works
- Restoration of features such as verandahs, fences and roofs
- Structural conservation works
- Reinstatement of missing heritage elements
- Painting and finishing as part of conservation projects

Applications close Wednesday 19 August 2026. Successful applicants will be notified in early October 2026 and will have until the end of May 2027 to complete their projects and submit claims.

To find out more and to apply, please visit www.tamworth.nsw.gov.au/about/forms/2026-27-heritage-assistance-grant-application-form

THE GREAT REGIONAL PHONE DROP OUT: ANDERSON TACKLES MOBILE BLACKSPOTS

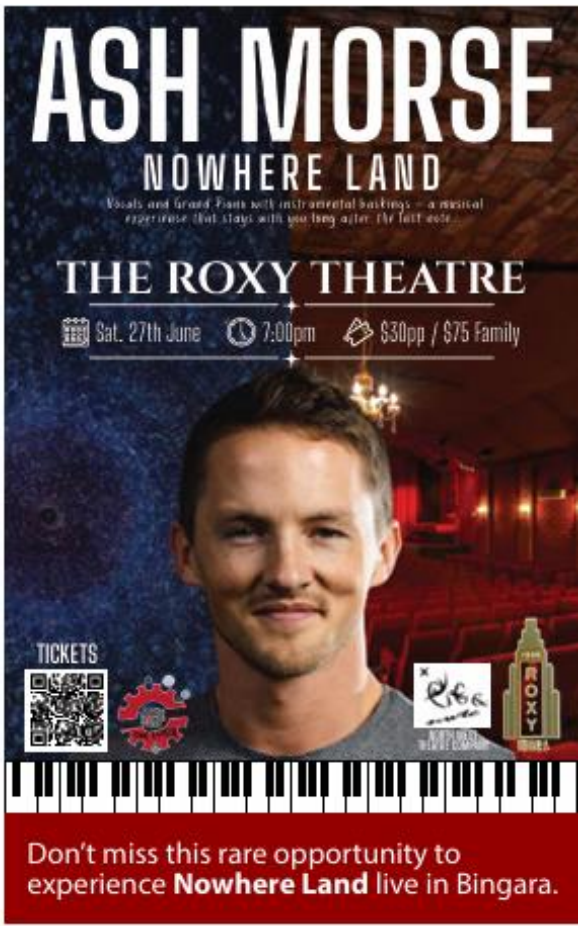
Communities across the region are fed up with ongoing issues with poor mobile phone coverage and slow internet and Member for Tamworth Kevin Anderson is calling on the NSW Government to step in and partner with telecommunications providers to fix the problem.

Mr Anderson raised the issue of Werris Creek and Manilla mobile phone service in parliament, calling on the government to bring back programs like the Connecting Country Communities Mobile Black Spot Program and the Regional Connectivity Program.

“Reliable connectivity shouldn’t depend on your postcode, but far too many people across our region are left frustrated, angry, and climbing the nearest hill just to send an email,” Mr Anderson said. “I’ve been working with communities like Werris Creek and Manilla to push for better connectivity, but more needs to be done. The former state Coalition Government stepped up in 2018 to boost the regional network through the Connecting Country Community Black Spot Program. This program partnered with telcos to identify mobile blackspots and install and upgrade towers.”

“The program delivered 10 new base stations across the Tamworth electorate including in Barraba, Attunga, Moonbi, Oxley Vale, Woolomin, Piallamore, Westdale and more,” Mr Anderson continued. “That program was cut at the last election, but I’m calling on the government to reinstate the funding. The closure of the 3G network has not helped the problem with people experiencing less service and slower internet since. I’ve written to the Minister for Regional NSW asking for a solution for the region. I’ve also taken Werris Creek’s issues to parliament. I’ll keep pushing because the digital divide is becoming a regional disadvantage and that’s not good enough.”

North West Theatre Company and Arts North West present -
Ash Morse - 'Nowhere Land'



Award-winning Australian performer and composer Ash Morse brings Nowhere Land LIVE to the Roxy Theatre, Bingara. Rarely experienced outside major city venues, Nowhere Land is a powerful musical journey that blends the drama of theatre with the intimacy of deeply personal storytelling. The album follows a soul trapped inside “The Dream Machine”, a haunting reality simulator that explores isolation, suffering, hope and the longing to find a way home. Don’t miss this rare opportunity to experience Nowhere Land live in Bingara. DATE: Saturday June 29th 2026
TIME: 7.30pm. TICKET PRICE: ALL TICKETS $35.00 per person. (no concession tickets)
Bookings can be made by calling into the Bingara Visitor Information Centre or by phoning the Information Centre (02) 6724 0066. Please note:
Before proceeding with your booking - if you have a disability access or seating enquiry, please direct your question/s to the venue, by contacting Gwydir Shire Council Community Assets Manager Carmen Southwell on 0428 241 542 or via email csouthwell@gwydir.nsw.gov.au

Hawkins Creek School

In the early 1880s an upright slab school was erected at Hawkins Creek, 8 kilometres from Barraba on the Trevallyn Road. Although there was no township at Hawkins Creek, the school provided education for the children of settlers in the area.

The sawn slab school, built by Mr. Philip Smith, consisted of one classroom, 24 feet by 18 feet. A six-foot-wide verandah on the northern side of the building was closed in, with wash-basins along one end, and hooks on which hats and coats were hung, along the wall. Another verandah on the eastern end of the school provided shade in the summer and shelter from rain, and doubled as a stage on which the children performed their annual open-air concert.

Each morning the children marched into the classroom and down the one centre aisle to their desks. Six children sat on a stool at each desk. At the front of the room stood the teacher's desk, blackboards, fireplace, cupboard and book shelves, which were well stocked with good books.

The school property consisted of a two-acre schoolyard, in which the school building and tennis court stood. There was plenty of space for the children to play in, and for the horses, which some children had ridden to school, to graze.

In the years immediately following the opening of the school up to 50 children attended daily and were taught by only one teacher. Gradually numbers dwindled, until in the 1920s the daily average of pupils attending the school fluctuated between 12 and 25.

Children walked up to three miles to school, or rode a horse, or drove a horse and buggy. The children did not wear uniforms, but they had to be clean, neat and tidy at all times. The teacher regularly inspected hands, fingernails and shoes to ensure their cleanliness. The fact that a child might have taken a short cut through a neighbour's ploughed paddock on his way to school was not considered sufficient reason for having dirty shoes.

The discipline at the school was very strict. Breach of the rules meant that the child, boy or girl, was caned, or made to stand in the corner.

The teachers who taught at Hawkins Creek over the years were: Messrs. Anstey, Armitage, Fletcher, Hooper, Mace, Sinclair, Wooley and Misses Duff, Halloran, Haywood, Leagh, McCrone, Mulheron, Wade and Williams. (Mr. Gallagher taught Cec. Taylor)

Memories of some of those teachers are still vivid in the minds of former pupils. Some teachers are remembered for their general popularity, while others are remembered for being "cranky" and fond of using the cane. One teacher made history live as the children listened spellbound to him. Another teacher, who came to town once a week, gave each child a halfpenny lolly the next day. Their memories of her are very sweet.

By 1928 the average daily attendance of pupils had fallen below the minimum requirement of ten, so the school was closed. The building deteriorated, due to its age, and some years later was sold to Mr. A. J. York for the sum of £10.

In 1929 a second school was erected at Hawkins Creek. This school was a very small, prefabricated building. In 1934 this school also was closed, due to insufficient numbers of children attending. However, the following year it was again opened, this time as a subsidised school. This meant that, because less than ten children attended the school, the parents had to pay a small sum towards the cost of their children's education. Again, in 1936, the school closed, this time permanently, for lack of numbers. A few years later the building was moved to the Cobbadah School grounds. The old school bell, which had summoned the children of Hawkins Creek to lessons, was moved to Plumthorpe School.

Back: Cliff Jennar, ? , Miss Halloran (Teacher)
Front: Harold Perry, Jack Simpson ?, Albert York, Gwen Taylor, Audrey Taylor, Dot York, Doreen James, Elsie York

Over the years, children from the following families, and possibly others, attended school at Hawkins Creek: Akers, Currell, Cutmore, Dennis, Etheridge, Garske, Groth, Hyde, James, Jennar, Johnson, Jones, Mason, Matthews, Mells, Perry, Quelch, Sawyer, Scutt, Simpson, Simshauser, Smith, Taylor, Urquhart, York, Hagan, Barton, Russell, Cox, Chad, Mitchell, Goldthorpe.

ANGLICAN CHURCH TIMES
St Laurence's Barraba
Sunday service at 10.00am
Woodsreef 11.30am, 2nd Sunday of each month

CATHOLIC CHURCH TIMES
Barraba 1st Sunday of the month, Saturday evening Mass 5pm. (Note the time change)
All other Sundays 9am

BARRABA UNITING CHURCH NOTICES
Sunday 21st June – 8.45am
Please note new time for the next few months.
All welcome

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Letter to the Editor

Dear Editor and Barraba community

I noted the letter in the Barraba Community News, 17th June 2026, from Helen Kelly.
I support the questions raised by Ms Kelly about the TRC appointed Precinct Committee and need for transparency about the members, discussions and outcomes of their work on behalf of our community.
A simple solution would be to publish the agenda and minutes in the Barraba Community News to enable anyone to make a contribution and the community to be better informed.

(name supplied, Barraba)

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Here is an overview of the Ordinary Meeting of Tamworth Regional Council held on 16 June 2026.

- To improve transparency, Councillors endorsed the public exhibition of the "Draft Councillor Meetings with Registered Lobbyists and Property Developers Guideline". These guidelines were created in consultation with Councillors following a resolution at an Ordinary Council Meeting on 22 October 2024 and are designed to guide Councillor interactions with Developers, Applicants and community members in regard to planning matters particularly during the development process. The policy will go on public exhibition from June 17.
- To complement Council's Modern Slavery Prevention Policy, Councillors endorsed the public exhibition of amendments to Council's Complaints and Procedures Policy. The changes include an online reporting system to report instances of suspected modern slavery along with links to useful information about modern slavery, including how to spot the signs, and how to report it. The amendment to the policy will go on public exhibition from June 17.
- The annual fee payable to Councillors and the Mayor of Tamworth Regional Council for the 2026/2027 financial year was determined at Tuesday night's meeting. The Local Government Remuneration Tribunal handed down the 2026 report on 23 April 2026, and determined that there be a 3.7 per cent increase in the fees payable to Councillors and Mayors in the next financial year given the current economic and social circumstances. This increase of 3.7 per cent was approved by Council.
- Councillors have approved fee waiver requests for the 2026 June Long Weekend Baseball Carnival and the 2026 Country Capital Cup. The baseball carnival, hosted by Tamworth Baseball, had associated fees of $9700 waived while the Country Capital Cup, hosted by the Tamworth Gymnastics Club, had associated fees of $10,000 waived through Council's adopted Sport Event Subsidisation Policy (SESP) which is designed to support eligible events. Both events bring significant economic benefit to the Tamworth Region and are in line with SESP guidelines.

For more information, see the full reports at www.tamworth.nsw.gov.au/business-papers

From power boards to portable heaters: How cost-of-living pressures are increasing house fire risk this winter

- **As the arrival of winter marks an increased use of portable heaters and electric blankets as well as more time spent indoors, Australian house fires typically increase at this time of year**
- **Despite the increased risk, in almost half of NSW winter home fires in 2024, there was no working smoke alarm onsite, or the alarm failed to alert**
- **At this time of year, having working quality smoke alarms is a non-negotiable, with Brooks Australia urging homeowners and renters to avoid cutting corners when it comes to fire safety**

With winter officially here, Australians across the country are turning off air conditioners and relying on heaters to stay warm, but while temperatures may be dropping, the risk of house fires increases during the colder months. With more than a third of Australians financially stressed and unable to pay an energy or water bill on time[1], experts are urging homeowners and renters to prioritise safety and keep their smoke alarms maintained for the best chance of escaping a house fire.

In NSW alone, home fires typically increase by 13%[2] during winter, with almost half (48%) of incidents in 2025 linked to preventable human behaviours such as unattended cooking, heating appliances, and overloaded power boards[3].

In fact, more than 1,020 residential fires were recorded across New South Wales last winter, resulting in 94 injuries and nine deaths[3]. Alarmingly, nearly half (44%) of winter home fires in 2024 occurred in properties where there was either no working smoke alarm or the alarm failed to activate[2]. These trends are not limited to NSW either, with winter bringing 15% more preventable house fires and around 100 heater-caused fires annually in Victoria[4], and Queensland families impacted by more than 1,600 house fires in just one year.[5]

Cathy Brand, CEO at Brooks Australia, says rising energy prices and cost-of-living pressures are prompting many Australians to seek cheaper ways to stay warm this winter, which may increase the risk of residential fires.

“Winter always brings an increased risk of house fires, but this year rising energy prices and cost-of-living pressures could make that risk even greater. As households look for cheaper ways to stay warm, we may see more reliance on portable heaters, overloaded electrical outlets, candles and other higher-risk heating methods.

“With many Australians feeling the impact of rising energy prices, there may be a temptation to cut corners on heating costs, but some of these alternatives can significantly increase the risk of a fire in the home.

“No one should have to choose between staying warm and staying safe. As financial pressures continue to grow, it’s important Australians understand that fire safety should remain a priority alongside managing energy costs. Taking a few simple precautions can help households stay both warm and protected throughout winter,” Ms Brand says.

Experts advise that smoke alarms should take only 10 seconds to test and clean, with working smoke alarms remaining the most effective way to receive early warning of a fire.

“Regular maintenance is just as important as having an alarm installed in the first place.

“Testing smoke alarms regularly and replacing batteries when needed is one of the simplest and most effective ways to improve safety at home this winter. Working smoke alarms give occupants valuable time to escape and potentially save lives.

“Having a clear evacuation plan and ensuring everyone in the household knows how to respond in an emergency can also make all the difference. Once outside, stay out and call Triple Zero (000).” Ms Brand continues.

While prevention is the best defence against household fires, the risk can often be downgraded simply by taking some simple precautions while keeping warm.

“To minimise fire risk before winter use, check portable heaters and electric blankets for signs of damage and always switch them off before going to sleep. Follow wheat bag heating instructions carefully to prevent overheating, avoid drying clothes directly on heaters, and ensure chimneys and flues are cleaned regularly, with ashes disposed of safely. Small steps like these can help households stay warm, safe and prepared throughout the colder months.

"While winter may bring added financial pressure for many households, fire safety should never be compromised," Ms Brand concludes.

As Australians look for ways to manage rising energy costs this winter, Brooks Australia is encouraging homeowners and renters not to cut corners when it comes to fire safety. A simple way to stay on top of smoke alarm maintenance is to remember the Rule of 10:

- Smoke alarms should be less than 10 years old;
- It takes less than 10 seconds to clean them;
- It takes less than 10 seconds to test them.

Taking a few moments to check your smoke alarms today can provide peace of mind and help ensure your household is protected throughout the colder months.

2027 AUSTRALIAN OF THE YEAR

Extraordinary Australians are all around us. Australian of the Year Awards celebrate the achievements and contributions of extraordinary Australians. You can play your part by giving these Australians the recognition they deserve.

The four Award categories are:

- Australian of the Year
- Senior Australian of the Year (those aged 65 years or over)
- Young Australian of the Year (ages 16 to 30)
- Australia's Local Hero

Your nomination shows the efforts of a fellow Australian have not gone unnoticed. Nominations for 2027 close Friday, 31 July 2026. Nominate today at https://australianoftheyear.org.au/nominate

RECENT ANNIVERSARIES

- the patenting of the ATM (1973)
- China's Tiananmen Square Massacre (1989)
- the official beginning of the AIDS epidemic, when the US Centre for Disease Control reported on pneumonia affecting five homosexual men in LA (1981)
- Kathleen Folbigg walking free from 20 years in prison after an inquiry found that her children could have died from natural causes (2023)
- the patenting of the electric iron by New Yorker Henry Seely (1882)
- the beginning of D-Day as the Allies land in Normandy, France (1944)
- the Vatican City becoming a sovereign state (1929)
- Fraser Island's name being officially restored to K'gari (2023)
- the Myall Creek Massacre, which saw 28 Indigenous Australians murdered (1838)
- Nelson Mandela being sentenced to life in prison in South Africa (1964)
- a coroner's report ruling that a dingo was responsible for the death of baby Azaria Chamberlain in 1980 (2012)
- the birthdays of poet WB Yeats (1865)
- Captain William Bligh and his men reaching Timor after sailing 5,800 km in a 6-metre boat following the mutiny on the HMS Bounty (1789)
- Charles Goodyear obtaining his first rubber patent (1837)
- the last public guillotining in France (1939)
- Amelia Earhart becoming the first woman to fly across the Atlantic Ocean (1928)
- the British Royal Family renouncing its German names and titles and adopting the name of Windsor (1917)
- the International Criminal Court (ICC) issuing an arrest warrant for Russian President Vladimir Putin for the illegal deportation of hundreds of children from Ukraine (2023)
- Samuel Morse patenting his telegraph (1840)
- the first Victoria Cross won during the Crimean War (1854)
- Galileo Galilei being forced to recant his view that the Earth orbits the Sun by the Pope (1633)
- Nazi Germany invading the Soviet Union during WWII (1941)
- the deaths of performers Judy Garland (1969) and Fred Astaire (1987)

Blueberry crumble cake: the cake that combines fondant, softness and crunch!

Dessert

Between a moist cake and a crunchy crumble, this crumble cake is the best of both worlds: a melt-in-the-mouth base, topped with a golden crumble that adds that little crunch we love! Blueberries add a slightly acidic note to the mix, balancing out the sweetness and adding a touch of freshness. It's the kind of cake you cut "just a little piece"... and then come back for more! Perfect for a snack, brunch or with coffee.

Ingredients

Coulis:
1 cup red berries (raspberries/blueberries)
1 tbsp powdered sugar
Crumble:
⅓ cup all-purpose flour
¼ cup almond meal
2 tbsp sugar
3 tbsp cold butter
Cake:
8.5 tbsp softened butter
½ cup sugar
2 eggs
⅔ cup Greek yogurt
1⅔ cups all-purpose flour
1,5 tsp baking powder
1½ cups blueberries
1 tbsp flour (for coating the blueberries)

Preparation

Step 1: **Coulis**: Place the red berries (freshly rinsed or frozen) in a saucepan over medium heat and add the powdered sugar. Heat for about 10 minutes, stirring, then remove from heat. No need to blend! Set aside.

Step 2: **Crumble**: Mix flour, almond meal and sugar. Add cold butter cut into small pieces and crumble with fingertips. Set aside.

Step 3: **Cake**: Rinse the blueberries, dry well and place in a bowl. Add the flour and shake the bowl to distribute the flour evenly. This will prevent all the blueberries from falling to the bottom of the cake.

Step 4: Cream butter and sugar together. Then add the eggs. Beat again, then add the Greek yogurt and mix well.

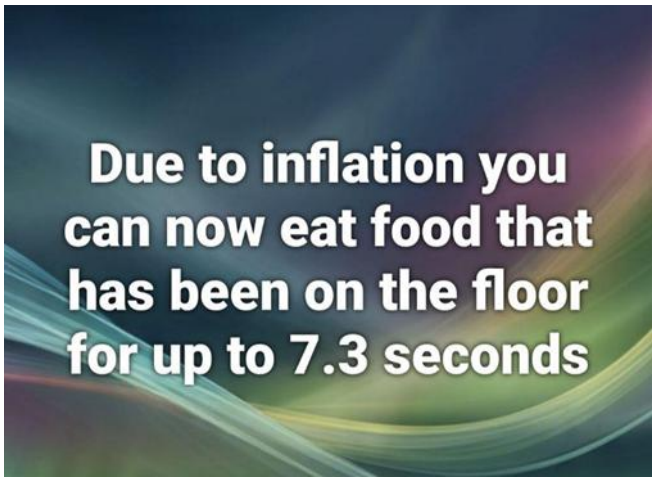
Step 5: Then add the flour and baking powder and mix well.

Step 6: Finally, add the flour-coated blueberries and fold in gently.

Step 7: Pour the batter into a greased cake tin (I recommend lining the tin to make unmoulding easier), add the fruit coulis in the centre and top with the crumble.

Step 8: Bake in a preheated oven at 350°F/180°C for 45 minutes.

Step 9: Leave to cool before unmoulding and enjoy!



From The Conversation

Frozen fruit and canned veg are cheap, but are they as healthy as fresh food?

Margaret Murray, Senior Lecturer, Nutrition, Swinburne University of Technology

You probably know fruit and vegetables are good for you, and most of us don't eat enough of them. But amid a cost-of-living crisis, buying more fresh food may not seem like a budget-friendly option.

Enter: canned or frozen fruit and veg.

These are usually cheaper and longer-lasting than fresh produce. But are they as healthy? Let's unpack the research.

First, how much should we be aiming for?

Fruit and vegetables contain important vitamins, minerals and fibre. These support overall wellbeing and reduce the risk of illnesses, such as heart disease and some cancers. The Australian Guide to Healthy Eating recommends adults eat at least two serves of fruit and five serves of vegetables every day. This includes frozen and canned options.

For example, ½ a cup of frozen broccoli or ½ a cup of canned beans equals one serve of vegetables. One cup of canned peaches or one cup of diced, frozen mango equals one serve of fruit.

Cheap, quick… and low waste?

Most canned and frozen fruits and vegetables are cheaper than fresh produce. As they generally come pre-chopped and ready to cook, they also cut down on preparation time. Produce that is canned or frozen also has a much longer shelf life than fresh options. This means they are available year-round, and are less likely to spoil and have to be thrown out.

What about nutrition?

Frozen and canned fruit or veg generally retains its original nutritional value – sometimes better than fresh produce. For example, the nutritional value of most frozen and canned products is equivalent to fresh fruit and vegetables that have been in the fridge for a week.

But the process of preserving certain foods may actually increase their nutrient content. Apricots are one example, with frozen apricots having a much higher vitamin C content than fresh apricots. This is because vitamin C is used to help preserve the fruit.

Freezing uses low temperatures to delay food spoilage. Industrial freezing methods are effective at retaining the colour and textural qualities of fruit and vegetables, while also maintaining their nutritional content. However, freezing may damage the structure of food if it causes ice crystals to develop. This can reduce the nutrient content of fruits and vegetables and make them mushy, especially if you thaw and re-freeze them.

Frozen fruits and vegetables are at risk of being contaminated with the bacteria Listeria monocytogenes, which can cause food poisoning. But cooking fruits or vegetables before eating them reduces this risk.

The canning process involves sterilising foods at high temperatures so they can be safely stored at room temperature for long periods. However, being exposed to high temperatures causes some nutrients in the food to break down, especially water-soluble vitamins such as vitamin C. But advances in canning technology are allowing the process to be done faster and at lower temperatures, meaning less nutrients are lost.

What to keep an eye on

There are some things to look out for when purchasing canned fruit or vegetables.

Canned vegetables can have a high salt content, so it's best to choose products that say "no added salt". You can also check the nutrition information panel and look for options with the lowest sodium content. Draining and rinsing canned veggies before eating them can also help reduce the amount of salt you eat.

For baked beans in sauce, the sauce may contain added sugar and salt. If you eat baked beans regularly, it's worth finding a salt reduced option to help lower your sodium intake.

To help reduce your sugar consumption, choose canned fruit options that are canned in juice rather than syrup. Some may also say "no added sugar" on the package.

How to use them

Canned fruits can be eaten as a snack on their own, or with cereal or yoghurt. In many recipes you can often replace fresh fruit with frozen and canned options.

Frozen veggies are great for whipping up a quick meal. For example, frozen peas and edamame only need a few minutes to cook, so can be added last-minute to a stir-fry or stew. Adding a tin of lentils, chickpeas or beans can bulk out a stew or pasta sauce, while boosting your fibre and protein intake. Given they are already cooked, you can

also toss them into a salad that will keep you fuller for longer. Just remember to rinse them first.

What about dried fruit and veg?

Compared to tinned versions, dried beans, chickpeas and lentils – which are all excellent sources of fibre and protein – are even better value and also have a long shelf life. But they can take longer to prepare. Depending on the product, dried beans, chickpeas and lentils may need soaking prior to cooking or may be ready to add straight to the pot. If in doubt, check the instructions on the back of the packet.

Dried fruits are not recommended as an everyday alternative to fresh, frozen or canned fruit. This is because drying makes them more highly concentrated in sugar. But you can enjoy them as an occasional snack.

JPs in Barraba

Mrs Pamela Kathryn Mary Urquhart 0267821480
Mrs Patti Elizabeth Crowley 0267821795
Mrs Sonia Gaye Simpson 0267831382
Mrs Tanya Mary Clarke 0427949127
Mr Kevin Andrew Dunshea 02 68281728
Mrs Stephanie June McColley 0414565985
Mr Neville Alexander Moore 0418251280
Mrs Patricia Merris Currell 0428268632
Mrs Janene Helen Randall 0428832282
Mr Stephen Laurence Ely 0438427033

EMERGENCY SERVICES CONTACT LIST

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Fire	000
Police	67900360
VRA	000
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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

Thick, Chewy, and Loaded with Chocolate & Hazelnuts

Ingredients

- 75 gram Butter room temperature
- 100 gram Sugar
- 75 gram Brown sugar
- 1 pcs. Egg
- 150 gram Wheat Flour
- 4 gram Vanilla Sugar
- 3 gram Baking Soda
- 100 gram Dark chocolate coarsely chopped
- 50 gram Hazelnuts coarsely chopped

Instructions

1. Preheat the oven to 200 degrees Celsius.

2. Whisk butter, sugar, and brown sugar together well – until it becomes light and fluffy.

3. Whisk in the egg.

4. Add all the remaining ingredients to the bowl and whisk at low speed until you get a firm and coherent dough.

5. Place small balls of dough (about the size of walnuts) on a baking sheet with parchment paper. They spread out, so make sure there is enough distance between them.

6. Bake for about 8 minutes, take them out and let them cool on a baking rack. They only become completely crispy once they have cooled.

Barraba Rams Match Reports – Albies vs Barraba

The Barraba Women continued their strong season on Saturday, travelling to Albies and recording a convincing 41–12 victory.

Barraba were on the front foot from the opening whistle, with Charlie Norton causing headaches for the Albies defence through a series of damaging line breaks. Her efforts were well supported by Leilani Tevaga, whose support play and attacking flair helped Barraba convert opportunities into points.

The forwards laid a strong platform throughout the afternoon, with Emily Kelso outstanding around the breakdown, securing key turnovers and making dominant carries that consistently put Barraba on the front foot. Defensively, Kiah Newell was immense, producing several strong tackles to help keep Albies to just seven points for the majority of the match.

In attack, Lily Bradshaw showed excellent vision with ball in hand, while Ally Smith and Jordyn Snape provided great direction from dummy-half, moving the ball quickly and creating opportunities across the field.

Despite Albies crossing for a late consolation try, Barraba controlled the contest from start to finish. Charlie Norton crossed for four tries and added three conversions, while Leilani Tevaga, Lily Bradshaw and Kiah Newell also found their way onto the scoresheet.

Tries: Charlie Norton (4), Leilani Tevaga, Lily Bradshaw, Kiah Newell
Conversions: Charlie Norton (3)

Coach's Points

- 3 Points – Emily Kelso
- 2 Points – Leilani Tevaga
- 1 Point – Charlie Norton & Kiah Newell

Players' Player

- Charlie Norton & Kiah Newell

The Barraba Rams travelled to take on a strong Albies outfit on Saturday, knowing they would be up against one of the competition's benchmark sides, with Albies currently sitting inside the top three on the ladder.

Despite the final scoreline, the Rams showed plenty of encouraging signs throughout the match, particularly during a determined first-half defensive effort. Barraba worked hard to slow Albies' attacking momentum and remained committed in defence, making the home side earn every metre.

Will Robinson led from the front with a tireless defensive performance, repeatedly shutting down attacking raids with strong tackles and physical defence around the park. Alongside him, Jarrod Petrus was equally impressive, putting his body on the line and making several important tackles to help keep Albies to a relatively low score heading into the halftime break.

At the back, Cody Townsend found himself under constant pressure as Albies looked to use their kicking game to gain field position. Townsend handled the challenge admirably, safely fielding numerous kicks and repeatedly working his way out of trouble to relieve pressure on the Rams.

Barraba continued to compete hard throughout the contest, but Albies were able to lift the intensity in the second half. Their experience and depth began to show as they capitalised on opportunities and ran in a number of late tries to pull away on the scoreboard.

While the final result of 50–0 was not the outcome the Rams were chasing, there were plenty of positives to take from the performance. The team's commitment in defence, willingness to keep working for one another and periods of strong resilience against one of the competition's leading sides demonstrated the progress being made throughout the season.

Final Score: Barraba 0 – Albies 50

Coach's Points

- 3 Points – Will Robinson
- 2 Points – Jarrod Petrus
- 1 Point – Brandon Newell

Players' Player

- Jarrod Petrus

Next weekend, the Barraba Rams return home to host the Armidale Baa Baas for our **Mexican Day**. Kick-off times are **2:15pm for the women** and **3:15pm for the men**.

The rugby action continues on Sunday with the **Barraba Junior Rugby Carnival**, bringing together junior players from across the region for a packed day of rugby. Be sure to get down to the grounds over the weekend and support both the Rams and the next generation of Barraba rugby stars.