Preparing for the Summer Season

MT ROUSE NEWS & VIEWS



A Project of the Penshurst Mens Shed Inc

PENSHURST





STREET CORNER MEETING



CFA will be there to help answer your questions about how to be best prepared this fire season.

Where: corner of Bell Street & Burchett Street

When: Saturday 11th December 10:30am

For more information contact: CFA Community Safety South West Region 0447 583 952 swrcommsafety@cfa.vic.gov.au

- What is a Neighbourhood Safer Place - Bushfire Place of Last Resort?
- What if the road is closed?
- Will someone knock on my door to tell me to leave?
- What about my pets?
- What about the kids?
- Could a fire reach my place?

Can CFA run a workshop for my group, club of staff?

Yes, if you belong to a club or community group; or have employees who travel in high bushfire risk areas, talk to us about arranging a customised session.

MT ROUSE NEWS & VIEWS

Penshurst Christmas Tree

10 am - 12 noon Saturday 4th December

Kids, and the young at heart,



come and say hello
to Santa
at the town
Christmas Tree
near the entrance
to the
Botanic Gardens.

Covid rules apply.



Penshurst Combined Churches Christmas Carols

At the end of another Covid year, after careful consideration, the Committee has decided to cancel the Christmas Carols again. This is only the second time in 57 years and so we are looking forward to hosting them again in 2022.

To all involved, thank you in anticipation.

Pop up Art, Photography and Cards Sale

Penshurst Memorial Hall

3 weekends in December Saturday 4th & Sunday 5th,

11th & 12th and 18th & 19th

Framed photos, Christmas & other photo cards by local photographer
Thomas Cooke
and paintings by well known regional artist
Julie Kent.

Find an unusual gift for Christmas.

Be inspired for our up and coming

Art Exhibition in March

& Photography Show in

September 2022.

Eftpos available



Penshurst Creative Arts Inc.

Covid rules apply



MT ROUSE NEWS & VIEWS

Penshurst Progress Association



ABN 35 622 662 815 COVID rules apply Committee of Management:

Ama Cooke – Chairperson Tom Cooke - Vice President Josh Hewitt - Treasurer Don Adamson

Next Meeting: Wednesday 19th January 2022

7.30pm - Supper Room, Penshurst Hall

Good evening, how are you?

This morning, when I went outside, I shivered and yawned and thought what a wonderful autumn morning it was. I looked around the edge of my house, and yes, Mt Rouse was missing (or misting) again. Then I remembered that we haven't had summer yet - so today, being Monday, we had a touch - a lovely dose of 28+C in which my mother insisted on gardening until she was ready to fall over. I have learned from experience not to argue with the elders, just pick up the pieces afterwards and move on .. and hope she doesn't do the same again tomorrow. Ha! More plants arrived by mail today.

Thank you to the great people who came to the final meeting of the Progress Association for 2021 where we discussed the three nominations have we so far for the Penshurst Citizen of the Year (nominations for which are still open until 19th December, and a form attached to the back of this newsletter). Our plans are afoot (and a-feet) for the Green Space and we discussed the problem addressed by Mr Cole's letter to the Editor in the last newsletter, and will be acting on that asap. The only other new business was the choice not to have a Christmas Lights competition this year.

The first meeting of the Progress Association for 2022, on January 19th, will be the AGM and first Community Meeting. We would love some more committee members and all positions will be open. The following Wednesday, when we usually have our meeting, will be Australia Day. This year we will again meet in the Botanic Gardens at 8.30am to be entertained by music

and mayhem, an interesting speaker and perhaps a treasure hunt. It's been a few years since we had one of those. Who would like to help? If I remember, the kids were better than the adults at working out the clues, so perhaps we should have a competition between us with a prize at the end .. We have time to consider what that might be.

But before Christmas we are expecting a visit from our favourite Santa, at the tree that should now be standing at the main gates to the Botanic Gardens (I haven't checked yet), where we will once again be decorating its rings with our school and kindergarten kid's wonderful coloured Christmas decorations, that the SGSC has kindly laminated. Santa is planning on being there at 10.00am, and must be off at noon, so please bring your kids to say hello in between those hours. Covid rules apply, of course.

This newsletter begins with a serious reminder about the perils of summer in the country. The CFA is having a gathering Saturday 11th

December at 10.30am at the corner of Burchett

& Bell Streets (near the Bakery) to advise people on what to do, and be prepared for, if (or when) we have a fire. It's a good way to be reminded, and for our new residents, to be able to discuss issues that are important for us to know each summer. I have learned a lot since joining the 'Place of Last Resort' committee about what the fires can do to our town. We'd all be advised to listen closely.

I think that's all for now. Wishing everyone a wonderful and safe fortnight.

Ama Cooke Chairperson

MT ROUSE NEWS & VIEWS



Mobile Library Will be visiting Penshurst every Thursday fortnight 3.00 - 4.00pm

Outside the Hall in Martin St

Date for December: Thursday 9th

Phone: 5573 0470

www.sthgrampians.vic.gov.au/library

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- Farm Production and Planning Management
- Seed and Fertiliser Supply
- Crop and Pasture Protection Products
- Animal Health and Nutrition
- General Merchandise
- On Farm Deliveries

Western AG Hamilton

T: 03 5579 5900

Tim Wilson - 0429 168 020

Western AG Willaura

T: 03 5354 1585

Glen Gray - 0439 541 036



Monday CLOSED
Tuesday to Friday 7.30am - 2pm
Saturday 8am - 2pm
Sunday CLOSED

Penshurst Store



Amanda & Cam Wilson 0439 941 942 Pop into the store and try some of our delicious fare.
Pies, pasties and sausage rolls.
Freshly baked bread, cakes and slices.

Treat yourself to a ROX coffee or Hot Chocolate.

For the festive season we have

Fruit mince tarts, White Christmas, shortbreads and fruit cakes available.

As well as a huge variety of local produce, giftware, gift vouchers & Hampers for Xmas.

Phone orders and payments most welcome.

Café/Bakery

110 Bell Street, Penshurst

penshurststore@gmail.com

MT ROUSE NEWS & VIEWS

Caramut and District Garden Club

During December, watering (if the rain doesn't continue) weeding which hopefully becomes less in the hot weather, cultivating, mulching and picking vegetables regularly are important jobs.

Vigorously growing climbers which flowered in spring should be trimmed back now to keep them manageable an encourage flowers for the next season.

To stop chrysanthemums from becoming too straggly, they can be cut back during December. This will encourage large blooms. Early buds from strongly encourage branches and the formation of flower buds.

Early buds from strongly growing dahlias need pinching back to

On days of extreme heat, hydrangeas, tomatoes and pumpkins will benefit by throwing a sheet over them to stop them from burning.

Salad crops will need regular watering and fertilizing to keep them producing well. Don't forget the pot plants, even if in a shaded area, as they will dry out quickly in hot weather. If possible, soak

them in a container of water which will give excellent water saturation. If pot bound, the water will run straight out without being of any real benefit.

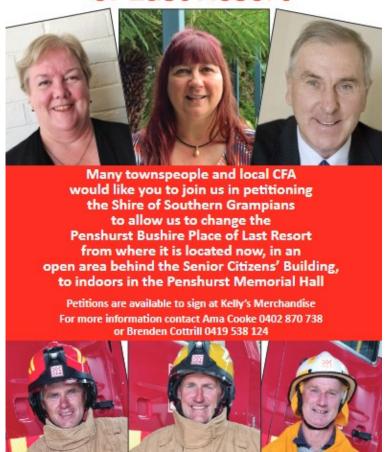
The competition winners for November were: Bloom - 1st. Mary Underwood,
2nd. Helen Brown.

Special - A rose - 1st. Helen Brown,
2nd. Margie Eales
Produce - 1st. Marita Smith,
2nd. Helen Brown.

The Christmas breakup luncheon is on Tuesday the 14th. December at the Woolsthorpe Union Hotel (not Penshurst as was first stated) from 11.30am. The cost is \$30 per head for a 2 course meal; turkey, ham and roast vegetables, followed by plum puddings and brandy sauce. Please let our Secretary, Marita know by the 6th December if you are coming. Don't forget to bring your pot plant to be exchanged with another, for the gift and your raffle tickets.

Did you know? Mistletoe comes from the Anglo Saxon word *mistelan*, which means 'little dung twig' because the plant is propagated via bird droppings that fall on tree branches.

Penshurst Bushfire Place of Last Resort



Wishing all a Merry Christmas and a Happy New Year.

MT ROUSE NEWS & VIEWS

5576 5270

Friendly faces & helpful staff ...

Penshurst Liquor & Grocery Store



Open 7 days

Monday - Friday

6.00am - 7.30pm

Saturday - Sunday

8.00am - 7.00pm

Christmas Day Trading Hours

8.00am - 2.00pm

Wishing everyone a Merry Christmas & a Kappy New Year



Sandwiches and lunch packs available
Order your meat, fresh fruit and vegetables
by phone for collection at your convenience

Groceries - Bread - Frozen Food Beer - Wine - Spirits



Penshurst's News Agency

Penshurst Hair Design

I would like to wish all my clients a happy, safe and fun Christmas and New Year!

Thanks for all the support going on for 24 years!! See you in 2022!



Closed 24 December
Open 11th January
Thanks Mandy Ross!!





For appointments

Phone: 04175 511 177

Riddles to make you giggle.

- 1. What can travel around the world while staying in a corner?
- 2. He has married many women but has never been married. Who is he?
- 3. What's dirty after washing?
- 4. What's as big as an elephant but weighs 0 kg?
- 5. When you take 2 out of 3 apples away, how many apples do you have?
- 6. What gets quickly wet while drying?
- 7. What are the two things you can't eat for breakfast.
- 8. What has three ways out and just one way in?

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The Schild Family and Grange Garlic

Established by the Schild Family, Grange Garlic was founded by Wayne and Tracey Schild and their children, Daniel and Tara. Their vision was to produce 100% Australian fresh minced garlic at a commercial scale – and that is exactly what they are doing!

After what was a tough start for the Schild family, launching just as COVID-19 hit, and entering unchartered territory, the Australian garlic business is now taking off, with huge potential.

As the only commercial garlic grower in our region, and only one of approx. four in the country growing garlic at scale, today, Grange Garlic has now reached an exciting point and currently employs around 7 direct staff members as well as casual seasonal factory workers. Its workforce needs will continue to expand as the size of the business and production increases.

Grange Garlic is a family farming business based at Croxton East, which is 20 minutes east of Hamilton in the Western District of Victoria. We sell fresh minced garlic to retail outlets, food services, processing and wholesale markets.

The reason we exist is to provide 100% Australian owned and made fresh minced garlic nationally so that Australia is not reliant on import trade and is provided with the highest quality, healthy garlic available.

We are a vertically integrated business, linking the worlds of horticulture and food processing to create a proudly 100% Australian product.

From seed production to broadacre sowing and harvesting, storage and curing, food processing and packaging, sales, warehousing and distribution - we do the lot!

This allows us to completely control and track the quality of the product for you. Truly authentic paddock to plate!

Our purpose-built state of the art facility is now in full operation, employing locals ranging from tractor drivers to food scientists.

The Grange Garlic life cycle is built on our premise of healthy soils, healthy plants, healthy food. Each tub of minced garlic sold contributes to the health of Australia.

However, it wasn't an easy journey. Managing Director Wayne Schild says "Whilst there are a number of smaller 'artisan' garlic growers in Australia, there are few commercial growers. After trailing several different garlic varieties and looking at the three national markets available for the fresh product-supermarkets, wholesale food markets and artisan weekend farmer market sales - we realised that there wasn't really anyone processing garlic in Australia at scale – almost all of processed garlic is imported. So we saw an opportunity to build a food processing factory right here in the Grampians region."

Despite multiple setbacks, Grange Garlic has pioneered a high-grade clean processing chain. "We've built a full HACCP-standard high care HEPA filtered room. It is an industry guarantee that your product is safe, and that your systems and all of your food processing has been validated. Our product goes through a very deliberate process, in a pharmaceutical grade environment where we're mincing it and putting it under a lid" says Mr Schild.

Currently available for purchase in retail outlets across Victoria and in to South Australian, Grange Garlic can also be found being used by the food service industry and is now growing in to supplying food production.

The success Grange Garlic has experienced so far in its early days is largely due to its commitment to agriculture in the Southern Grampians region and its focus to provide Australians with a quality product, second to none.

To read more head to www.grangegarlic.com.au

MT ROUSE NEWS & VIEWS



Healthy Soils, Healthy Plants, Healthy Food

Grange Garlic is a family farming business based in the western district of Victoria. We are vertically integrated, linked the worlds of horticulture and food processing to create a proudly 100% Australian product. Our tubs, labels, and cardboard boxes are also Australian made.

From seed production to broacher sowing and harvesting, storage and curing, food processing and packaging, sales, warehousing and through to distribution—we do the lot! This allows us to completely control and track the quality of product for you. Grange Garlic is proud to be truly authentic, paddock to plate.

Fresh, minced garlic is supplied to retail outlets, food services, processing and wholesale markets.

Grange Garlic is:

Full flavoured, natural and healthy, all Australian and better value.

Order Now!

Refrigerate for freshness and use it as if you peeled and chopped it yourself.



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The Schild Family and Grange Garlic

Recent coverage in The Weekly Times

We recently had the pleasure of welcoming journalist Kate Dowler from The Weekly Times, along with local photographer Karla Northcott, to our farm to learn more about our Australian garlic business.

With the headline and caption "Inside multimillion-dollar Western District farm business" - The Schild family from Victoria's Western District are aiming to grow their Grange Garlic enterprise into a \$80 million dollar enterprise, we featured in the Focus section of the 12 November edition of The Weekly Times.

Recently here's some of the highlights of the article (if you'd like to read the whole article, head on over to The Weekly Times and take out a subscription)

- Garlic crops have never been grown locally at commercial, broadacre scale with Grange Garlic carving out a new local intensive horticulture industry in the Southern Grampians region of Victoria, 3.5 hours from Melbourne
- Lead by husband-and-wife team Wayne and Tracey, and children Daniel and Tara, the family has faced numerous setbacks and acknowledges some 'tricky hurdles' ahead
- This has the potential to be a dynamic new industry for fellow farmers throughout the Western District
- Big Vision the Schild's saw the need and the huge potential for locally grown product, high in quality, that could be supplied in fresh, wet minced form, allowing for a year-round supply
- The growing conditions in the Southern Grampians region are very conducive. The winter crop is dry sown into raised beds in April-May and harvested in November-December.
- Garlic is an incredibly low water user however water licencing has proved difficult; irrigation is needed to get the crop safely out of the ground
- Almost 4 million garlic plants have been sown over 11 hectares, and yields are doubling as knowledge of the crop expands
- Within the next five years an \$80 million industry could be created, employing in excess of 75 people.
- Grange Garlic has also invested a lot of research in to how to preserve allicin, the key health giving, immune-boosting component that is formed when garlic is crushed.
- Wayne says "We've been able to stabilise the product under the lid, and because of its health giving properties, none of the food pathogens can survive in it"

The 100% Australian garlic in its fresh minced form will be sold via retail stockists Australia-wide and in the food service and food processing industries.

Wayne says "The marketing part now is really a joy because our product is so potently normal, all Australian grown and natural, opposed to being watered down or imported. You only have to use about a quarter compared to others."

The product delivers true value - which is not only about what you pay for it, but the full flavour and aroma profiles deliver premium results when used in cooking, the health benefits of garlic are widely acclaimed and we have peeled and chopped it for you, reducing time spent on food preparation.

If you haven't tried it yet, head to one of our local stockists – https://grangegarlic.com.au/pages/stockists

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Community Bank Dunkeld & District

Bendigo Bank

Scam Awareness Week

It's Scams Week 2021 and we have lots of great resources so you can spot a scam if it targets you. This year Scamwatch has already received more than 226,000 reports of scams with losses of over \$222 million. So how can you protect yourself from this threat? For more information visit scamwatch.gov.au

Stop scams. Speak up.

8-12 November #ScamsWeek2021



We're here to help

If you need assistance in how to add your COVID-19 Digital Certificate to the Services Victoria app, come in and see us - we can help!

Annual General Meeting

The AGM of Grampians Regional Community Enterprises Limited (GRCE) was held Wed. November 3rd at the Dunkeld Community Centre. Board Chairman Craig Oliver commended all on a very successful year, despite significant change and upheaval due to the Covid 19 pandemic. Our continued growth and success resulted in the Board of GRCE Ltd, declaring a fourth shareholder dividend of 6c per share. Branch Manager Anna Watson thanked the Board & Staff for their commitment and passion. She highlighted our 10 year anniversary and the wonderful achievements attained in that time. The award of 'Branch of The Year' 2019/20 and finishing in the top 5 for 2020/21, is testament to a great Board & Staff. Let's not stop there! Your help is invaluable to growing our business and with every new customer and account opening, the more funds become available for payment to community contributions and in dividends. Banking is an everyday function for every single person in the community. We are here to help, so if you haven't already, call in to have a chat. We would love to assist you.

Right: Board Chairman, Craig Oliver thanked everyone for a very successful year.



Left: Staff members that were in attendance from left Louise Field, Susan Tully and Anna Watson.



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A PAGE TO SHARE RECIPES

Dairy Free Avocado Chocolate Mousse

Prep Time 10 mins - Cooking Time 2 mins

INGREDIENTS - 6 servings

2 large avocados 1/3 cup coconut cream

1/4 cup Cocoa 150 g dark chocolate (70%), melted

2 tsp vanilla extract Extra grated vegan dark chocolate, to

3 tbsp maple syrup

METHOD

Step 1

Cut the avocados in half and remove the stone. Scoop the flesh into the large bowl of a food processor. Add the cocoa powder, vanilla, maple syrup and coconut cream. Process for 10 seconds. Scrape down the sides and process a further 10 seconds.



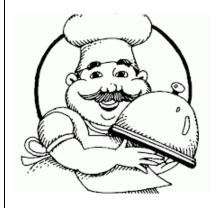
Add the cooled, melted chocolate. Process for

10-15 seconds or until creamy and smooth. Spoon into serving glasses or dishes. Serve with fresh fruit.



For the ultimate dessert, add 1 peeled banana to the mix with the avocado. Kids will love it! You can also swap the coconut cream for reduced fat or coconut milk if you prefer. Start with 1/4 cup, so your mix is not too runny.

Chantilly Cream



- Step 1: Chill your mixing bowl in the refrigerator to reduce the chance of the cream separating.
- Step 2: Combine 300ml thickened cream, 1 tsp vanilla extract or 1/2 tsp vanilla bean paste and 1 tbs caster sugar in the bowl.
- Step 3: Use an electric mixer or balloon whisk to whisk the cream until it forms soft peaks.
- Step 4: To tell if it's ready, stop the mixer and lift the beaters straight up. The cream should droop slightly from the end of the beater or whisk. If it doesn't, continue beating until it does.
- Step 5: Serve with light, fluffy scones and raspberry jam.

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IF GOD SHOULD GO ON STRIKE

It's just a good thing God above has never gone on strike Because He wasn't treated fair on things He didn't like. If He had ever once sat down and said, "That's it, I'm through.

I've had enough of those on earth, so this is what I'll do.
I'll give my orders to the sun, cut off their heat supply,
And to the moon give no more light, and run the oceans dry.
Then just to make it really tough and put the pressure on,
Turn off the air and oxygen till every breath is gone".
Do you know, He'd be justified if fairness is the game;
For no one has been more abused or treated with disdain
Than God, and yet He carries on supplying you and me.
With all the favours of His grace, and everything for free.
Men say they want a better deal, and so on strike they go;
But what a deal we've given God to whom everything we owe.
We don't much care whom we hurt or harm to gain the things we like;
But what a mess we'd all be in if God should go on strike.





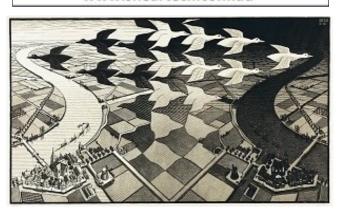
John N. Clayton © 2019

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Day & Night by M.C. Escher 1938

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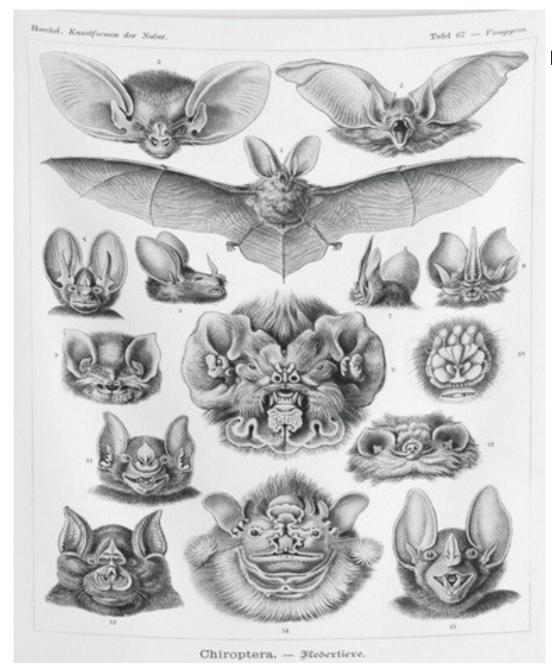
HIA Reg CB-U 6214 DB-U 5109

112 Bell Street Penshurst Vic 3289

Riddles Answers - 1. A stamp. 2. A priest. 3. The water. 4. The elephant's shadow. 5. The two apples you took with you. 6. The towel. 7. Lunch and dinner. 8. A t-shirt.

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Here's something a little odd to look at.



A page for kids to enjoy

Do you know what they are? Have you had one come down the chimney, or has the house cat brought one inside? We quickly rescue them and take them back out into the night.

3: Lesser Longeared Bat, 4: Lesser False Vampire Bat, 5: Big-eared Woolly Bat, 6-7: Tomes' Sword-nosed Bat, 8: Mexican Funnel-eared Bat, 9: Antillean Ghost-faced Bat,

Uropatagium (interfemoral membrane)

10: Flower-faced Bat, 11: Greater Spear-nosed Bat, 12: Thumbless Bat, 13: Greater Horseshoe Bat, 14: Wrinkle-faced Bat, 15: Spectral Bat.

Beauty is in the eye of the beholder. These odd faces remind us that nature can create some very strange looking creatures. All these drawings were done by Ernst Haeckel. The visually dazzling *Kunstformen der Natur*, (Art Forms of Nature), was published in 1904. With the assistance of Jena artist-lithographer Adolf Giltsch, Haeckel produced one hundred plates depicting the forms of animal life, mostly marine.

How would you like to spend all of your life hanging upside down?

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26 NOVEMBER 2021

IGNITING THE SPIRIT OF CHRISTMAS IN THE SOUTHERN GRAMPIANS SHIRE

Southern Grampians Shire Council and the Hamilton Regional Business Association are proud to launch the 'Ignite the Spirit of Christmas' campaign.

As part of a broader economic recovery strategy, the initiative aims to drive awareness of local offerings and encourage the community to support locally when they shop this Christmas.

Manager Economic Development and Tourism Hugh Koch said the Ignite the Spirit of Christmas marketing activities have commenced, including digital, radio and print marketing to promote the "Who you support matters" message.

"2021 has been another challenging year where restrictions and lockdowns have meant our local businesses have been impacted significantly. With restrictions lifting and Christmas fast approaching, now is the perfect time to shop locally for products and services, whether that is gifting with local store-bought gifts or vouchers or even booking an experience," Mr Koch said.

"Through our Christmas campaign this year, we hope to inspire shoppers to buy from their local suppliers and spread the vital message that who you support this Christmas matters."

Residents and visitors can go into the draw to win \$5,000 in Greater Hamilton dollars to be spent locally just by purchasing from any local business within the Southern Grampians Shire and entering via scanning a QR code in store or via the www.clickforchristmas.com.au website.

This campaign is just one of the many exciting activations being delivered as part of the annual 'Ignite the Spirit of Christmas' activities across the region, with festive decorations for townships still to come, festive activities including Santa and buskers being planned where possible, and much more.

For details about the 'Ignite the Spirit of Christmas' campaign, contact dshaw@sthgrampians.vic.gov.au or head to www.clickforchristmas.com.au

Media Enquiries: Alison Quade | 0429 601 208 | aquade@sthgrampians.vic.gov.au

111 Brown Street, Hamilton 3300 | Locked Bag 685, Hamilton 3300 Telephone: (03) 5573 0444 | council@sthgrampians.vic.gov.au | www.sthgrampians.vic.gov.au

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Penshurst
Remedial Myofascial Clinic

Senior Therapist Eleanor Sheldon offers a clean nurturing environment to support your physical well-being needs. She identifies injuries and impingements that could be blocking and creating an 'out of balance' feeling within your body and works with you for the best outcome. The service includes counselling on lifestyle, gut well-being and assisted guidance for your natural good health and self promoted health plans.

They are also a registered NDIS provider.

91b Bell Street Penshurst Victoria 3289 M: 0400819408



🕜 DanTehanWannon 🏻 🔘 dantehan

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Community Meetings

Caramut & District Garden Club

 2nd Tuesday monthly at 10 am. See Garden Notes for venue.

Penshurst Hospital

- Combined Churches service 3rd Tuesday every month in W.J. Lewis wing at 11 am.
- Penshurst Hospital Ladies Auxiliary, 3rd Tuesday each month, Sheppard Room 1.30 pm.
- Residents, Relatives & Carers group, Tuesday bi-monthly, 1:30 pm.
- Penshurst Social Support Group WDHS
 meets every Thursday; for Exercise, Activities,
 Outings and General chit chat. Join us for lots
 of fun & laughter at Sheppard Centre COVID
 Permitting. Western District Health Service –
 PENSHURST Campus. Please contact Fiona
 Social Support Group Coordinator on
 03-5551 8381 Or @ WDHS on 55518683

Mt Rouse & District Historical Society

- <u>Courthouse</u> open 1st Saturday each month 9.30 am to 12.30 pm.
- Meeting 4th Sunday in January, March, May, July, September and November, 2pm at the Court House. Phone 557 12145.

Friends Yatmerone Reserve

 Meeting 2nd Tuesday every second month, commencing February 2021 at Volcano Centre 7.30 pm. New members welcome.

Lions Club of Penshurst & District

 1st & 3rd Tuesday each month at 8 pm at RSL Hall, Ritchie Street. penshurstlions@gmail.com

Penshurst Bowls Club

- Pennant Season (October February) meets
 1st Thursday at 7.30pm Alaister 0427 555 973
- Off Season 1st Tuesday at 7.30pm.

AmbulanceVictoria

The Penshurst Branch is staffed by local Ambulance Community Officers (ACOs).

Ambulance Victoria is regularly looking for local ACOs. If you are interested in becoming an ACO or would like further information, please email penshurst.teamleader@ambulance.vic.gov.au

Penshurst Pony Club Rally

 1st Sunday each month. Phone Jenni 0409 962 969

Penshurst Senior Citizens

- meet last Tuesday monthly, 4 pm at club rooms in Bell Street.
- Novelty Bingo, last Tuesday of month Feb
 Nov at 2.15 pm.
- Cards & social afternoon, 2nd Wednesday monthly at 2pm
- Book Club, 2nd Tuesday each month at Senior Citizen club rooms. 2.00pm

Penshurst Church Services

Bethlehem Lutheran Church Tabor

Service every Sunday 10.00am

Penshurst Anglican Church

4pm Mass 4th Sunday each month

For further details contact Janet Kelly on 5576 5247

St Andrew's Uniting Church Penshurst

2nd & 4th Sunday

11am Service

St Joseph's Catholic Church Penshurst

1st Sunday No Service

2nd Sunday Mass 8.30am

3rd Sunday Lay Service 8.30am

4th Sunday Mass 8.30am

5th Sunday Mass 8.30am

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All Saints Penshurst

Wednesday 22nd of December 7pm Christmass Mass

COVID things.

At the time of going to print...

Proof of double vaccination is required if you haven't already offered it.

BYO Mask

Sign in using the QR code or use the sign in book.



There are times in a priesty guy's life where he goes to a bedside with his heart in his boots because the person in the bed is someone who he has grown fond of. I wonder what on earth I will say. True the Church gives us formularies and books and prayers which are great, but often I think there is something more that needs to be offered. Something else should be said. Surely the right words, spoken at the right time, in the right tones would make this all better. Sunshine and rainbows would ensue and there would be no more suffering, and every tear would evaporate. But no... I leave with an icky sense that I should have done more and said something else. Where are the prophets who can 'up-skill' me in priest craft?

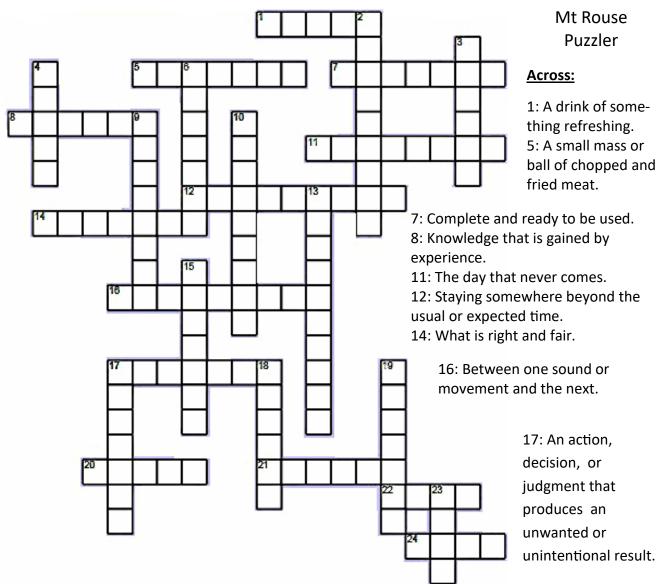
Fortunately there are some leaders in the world today. People leave us inspired and hopeful. Every so often someone gets it right and for a time that is far too brief there is a chance for us. One such prophetess captured my angst exquisitely when she said to her weeping nation. "But even when we had no words, we still heard yours, and they have left us humbled and they have left us united".

This ministry thing is a two way street. It's not just about me trying to minister, it's about the person in the bed ministering to me to say Nothing of their loved ones at the bedside who are ... well they are simply magnificent! And even when the person in the bed is breathing their last, or has breathed their last, I am always left humbled and enriched. Perhaps the secret to this priest business is not just about trying to minister to others, but to begin by graciously accepting others' ministry to me.

Fr. David Oulton droulton72@gmail.com

We welcome articles for inclusion here from any of the churches that service the Penshurst region

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- 20: In or to a lower place.
- 21: Deep muffled sound, as thunder.
- 22: The possibility of something bad happening.
- 24: The period between birth and death.

Down:

- 2: Funniness.
- 3: To rarely do something; not often.
- 4: The edge at the top of a steep cliff.
- 6: The highest point on a church or a finger game.
- 9: In the middle of the darkness in most countries.

- 10: Cats dance in it, and deep drinkers might.
- 13: An area of significantly reduced rainfall behind the leeward side of a mountain (2 words)
- 15: A raised area on the skin that contains clear liquid and that is caused by injury to the skin.
- 17: Something that is not known.
- 18: Of greater ages.
- 19: Knowledge and skill that allows you to do, use, or understand something very well.
- 23: Turn around and around, especially fast.

Last fortnight's crossword answers - Across: 4 catch, 8 reason, 9 allegory, 12 unexpected, 14 bounce, 16 silly, 18 clamber, 19 beautiful, 20 heart, 22 lingering, 23 echo, 25 travel. Down: 1 kitten, 2 twirl, 3 spin, 5 chamber, 6 saucer, 7 moonlight, 10 clues, 11 distinct, 13 circumnavigate, 17 orb, 16 bubblegum, 21 perfect, 24 least.

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PENSHURST MENS SHED

We are in the process of completing the extensions and will be opening again next year.

New members will be welcome and a new committee will be required.

Covid rules apply.

Newsletter: If you have any stories you would like to share events, stories and ideas, please contact Mark or Ama by phone or email.

mtrousenewsletter@gmail.com

Ama Cooke 0402 870 738

Penshurst's Website

Have you visited the Penshurst website yet?

Not only is the site full of valuable information, but there are links to many of the important organisations within our town.

Would you like to add a link to your website? Email president@penshurstprogress.org.au

Visit our site

www.penshurstvictoria.com.au and let us know if you have any comments.

Editor

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DEADLINE FOR SUBMISSIONS — 11th December 2021

The newsletter will be published on Wednesday fortnightly and we would appreciate submissions at the earliest possible time within the fortnight but no later than the Saturday immediately prior to the Wednesday of publishing.

Editor: Mark Dalla Costa

All correspondence to: mtrousenewsletter@gmail.com

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Australia Day Nomination Form Penshurst Citizen of the Year

Name of Nominee:
Reason why you nominated him or her (or group):
Your name:
All Nominee names are kept confidential
Contact no:
Thank you for submitting your nomination
Date:
Please return by email or drop in the letterbox at 46 Watton Street by 19th December 2021. Thank you.

Penshurst Progress Association

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