

# RURAL FRINGE

*Journal of the Hall district*



VOLUME 27 ISSUE 3

June 2020

## love in the time of coronavirus

### Hall Weddings



Will Brydie-Watson, Jack Williams, Glen Purdam and Andrew Brydie-Watson.



Will and Isabella

As we entered our period of lockdown in Hall, some of our local sons celebrated the joy of marriage with two weddings of former Hall Primary School students Will Brydie-Watson and Ross Corrigan.

Three former Hall Primary School students were part of the bridal party for the wedding of Will Brydie-Watson to Isabella Swift in early March. Their families are still residents in the Hall district.

Will and Isabella met in Rome where Will is a Senior Lawyer with the International Institute for the Unification of Private Law (Unidroit) and Isabella was Second Secretary with the Australian Embassy.

Another former Hall primary student Ross Corrigan married Alex Cameron in a reduced-sized ceremony on the shores of Yerrabi Pond on 4 April. Full celebrations are planned for next year. Ross, son of Peter of Cooe in Hall and Lee, is a Network Engineer, and Alex, from Queensland, an Intensive Care Paramedic.

Lee Corrigan (former Rural Fringe editor), marriage celebrant, Alex, Michael Lange and Ross.

Of course the rainbow shone on the happy couple.







**At home during lockdown**

While all at home during the lockdown, Sophie Porteous did a masterpiece challenge.

The original is: Portrait of Marie Antoinette at the Harpsichord in Schonbrunn by Franz Xaver Wagenschön (now at Kunsthistorisches Museum, Vienna Austria).

And Sophie's more humorous version is 'Wild wiggled at Piano'.



**Floriade comes to Hall**

With the cancellation of the usual Floriade event in Commonwealth Park due to COVID-19 restrictions, the ACT Government is reimagining Floriade 2020 with the one million blooms of Floriade planted in communities and town centres around Canberra.

The Floriade horticultural team will bring some 15 half-barrels and possibly some wheelbarrows planted with bulbs to Hall Village shortly before they begin to flower in September/October. Floriade will also provide 2000 bulbs and 2000 annuals to the Hall Men's Shed who have constructed 80 one metre square garden beds temporarily placed along Victoria Street and the Jim Rochford Memorial Grove.

Together these plantings will provide a spectacular Spring display in Hall Village.



Over 50 volunteers planting bulbs and annuals in the temporary garden beds on 24 May. Special thanks to Hall Volunteer Rural Fire Brigade for watering the beds.

**St Michael's and All Angels Anglican Church**

Corner of Loftus and Victoria St



It is now possible every day Monday to Friday to connect, pray and worship with St Michael and All Angels and St Barnabas Anglican Parish.

**10am Monday to Friday**

You can connect by phone on **02 8015 6011** or by Zoom with meeting ID and password 9551044551.

**Saturday at 10am**

is cafe connect when you can also join by phone on **02 8015 6011** or by Zoom with meeting ID and password 9551044551 for a chat.

Sunday worship services continue at 10am that you can join by phone on **02 8015 6011** or by Zoom with meeting ID and password 9551044551.

For further information, you can contact: Katrina Morton on **02 6258 6088** or **0427 609 838** Reverend Emma Street on **0411 150 841**

**Hall Rocket reaches 625m!**

by Ken Heffernan

On 24 April 2020 at 11:00 hours, an Anti-COVID-19 rocket was sighted at 625m above sea level in the lower atmosphere of a chook yard in Hall. The sighting may reflect the long and fruitful collaboration between chooks and humans. Indeed, the domestication of Gallus gallus by people goes back over five millennia in Asia. Chooks even appear to have been taken to South America by the great Polynesian seafarers of later prehistory and they were an important food source in the early European colonisation of New South Wales. The First Fleet set off with 122 fowls and 87 chickens.



Clearly Hall is a fowl-friendly place and my chooks would recognise the importance of the current safety messaging for humans. I understand that this is in part because they enjoy the company of people, especially if the chooks are digging and expose worms, and also in deference to their need for regular top ups with scratch mix and pellets easily found nearby at Hall Farm Supplies. While Goldilocks and the rest of the flock consider themselves to be an essential service, my family has refrained from advising them that Farmer Brown's local eggs are also free range, but bigger and of more dependable supply.



To celebrate World Bee Day and promote awareness of our efforts a special video featuring Hall was commissioned by the organising committee for World Bee Day ACT, the Capital Region Farmers Market and the Rotary Club of Hall. You can see it at: [vimeo.com/420594537](https://vimeo.com/420594537)



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## President's page

It is surely timely to reflect on the activities of the Village of Hall and District Progress Association in 2020, despite bushfire threats, a damaging hailstorm around us and a current pandemic. The VHDPA is the Hall and District elected incorporated body that provides the financial and legal management of many endeavours in the community. Due to government restrictions, we have had to postpone our plan to have a general meeting of the VHDPA around this time. Nevertheless, the VHDPA Committee continues to meet regularly and advance various activities.

The Centenary Trail extension into Hall, and the bridge on the Creek, were completed in time to allow use by those seeking recreational freedom during times of social distancing. This has been a collaborative endeavour of the VHDPA and the ACT Government, and I know

Peter Howard worked especially hard on it as a member of the committee. It is now a well-used, safe and low-impact community facility on and beside the existing road corridor. I've heard many favourable reports of its value to both bicycle riders and pedestrians.



**Peter Toet** President

Success can bring its own challenges, like the 100 or so cars parked along streets adjacent to the start of the walking trail during some pandemic exercise times. The ACT Government is considering options to manage this in consultation with the VHDPA. Proposals by the ACT Government will be shared with Hall, Hoskins and Palmer Street residents and other Hall Village residents. If asked, don't forget to mention that there is parking around the school site and near the pavilion. I imagine that anyone ready to walk the Centenary Trail should not mind walking an extra few hundred metres.

I was pleased to meet His Excellency the Governor General the honourable David Hurley at both the Canberra Show at EPIC and the very successful and popular National Sheep Dog Trials at Hall in March, (super efforts from Sarah

Sydrych, Jonathan Palmer *et al*), and especially pleased to address the extremely well-attended National Sheep Dog Trials Dinner. These gatherings remind me of an altogether different world. Committee members got hands-on moving additional seating for visitors from Sunny Corner down to the Trials show ground (a special thanks to John Starr).

The current times of isolation and temporary closure provide a chance for some useful investment of time. The VHDPA Committee has been working with the ACT Government on upgrading the Hall Museum, School, Men's Shed and Cottage security systems. The heritage-listed Hall School Precinct is a jewel, a central community hub for the Hall School Museum and Heritage Centre, Hall Rotary and the Hall Men's Shed among other groups. The *Rural Fringe* is also essential in preserving the fabric integrity of the Hall Community during these difficult times.

The first stage of the ACT Government refurbishment of buildings at the school site has been completed at a cost of around \$250,000, and a second stage is now under way for a similar amount, hopefully to start in June. After a gutter collapse at Building 'D', additional emergency upgrade funding was made available. It is heartening that the wider community is supportive of the school site through this type of funding, no doubt a reflection of what Hall contributes back to the community through organisations like Rotary and the museum.

In early October, the VHDPA submitted a grant application to the Australian Government Communities Environment Program for funding for *Bee-Friendly Hall Village – an engaged community promoting bee health*. The application is for a \$15,000 government grant supported by the equivalent of \$45,000 in community contributions through voluntary labour and in-kind materials. The Communities Environment Program grant was approved in December and work is beginning towards establishing attractive bee-friendly gardens and signage to improve habitat for pollinators in Hall Village and promote the health of bees in the community and to visitors. Details of the grant application are available at [www.hall.act.au/documents.html](http://www.hall.act.au/documents.html).

Project Managers, Jonathan Palmer and Leigh Crocker have met with staff members from the ACT TCCS City Presentation section and have developed a project brief in order to engage a landscape designer. The landscape designer will seek input from Victoria Street residents, traders and other stakeholders prior to developing a draft design. Once a draft design is developed, consultations will be held with all interested Hall Village and district stakeholders prior to finalisation of the plan and the beginning of work. The VHDPA will organise consultation with interested Hall Village and district stakeholders.

Jonathan Palmer and Leigh Crocker are doing a sterling job in advancing efforts in making Hall Australia's first designated bee-friendly village. I think of this as I look at many beautiful gardens around Hall getting special attention as more of us spend more time at home. Some of the bee-friendly native plants left over from the Rotary donation last year are being planted near the cottage at the school (thanks especially Greg Flowers, Dennis Greenwood and Bill Pearson). Tony Morris and I were privileged to have the opportunity to remove bitumen from the old Tharwa bridge timbers (salvaged by Bob Richardson) being used as garden sleepers for a raised bed.

You will also see in this *Rural Fringe* information about Floriade in Hall with the ACT Government bringing floral displays in September/ October and supplying the Men's Shed with 2000 bulbs and 2000 annuals that have been planted in 80 temporary one square metre beds in Victoria Street and Jim Rochford Memorial Grove.



As reported during the VHDPA General Meeting last November, a plan for upgrade of the Hall Park on Gladstone Street was developed for ACT Transport Canberra and City Services by landscape architect Anna Chauvel and shared in a number of community consultation pop-ups last May, June and July. The concepts for improved play space were strongly supported throughout the consultations. The plan was then submitted by ACT TCCS to the ACT Heritage Council for approval. The Heritage Council response requires that the proposed trail element of the playground be a raised trail with mesh underlay. The amount subsequently estimated for such construction by Makin' Trax, a regular ACT Government contractor, significantly exceeded available funds.



In April, the VHDPA submitted a grant application for \$15,000 to the ACT Government Nature Play grants to contribute to the Hall Park Upgrade with a revised plan excluding the trail element. If the grant application is successful, the

VHDPA will provide \$10,000 towards the Park Upgrade in addition to \$10,000 from the proceeds of the Hall Ball, \$12,000 from the Rotary Club of Hall, and \$10,000 of materials, equipment and labour being donated by Hall residents. The application can be seen at [www.hall.act.au/documents.html](http://www.hall.act.au/documents.html). At the time of writing, we are waiting to be advised of the outcome of the grant application by the ACT Government.



As reported by Rhondda Dickson and Judy Roberts in the February edition of the *Rural Fringe*, there is an increasing population of the invasive Indian Myna pest in the Hall district. To assist residents, the VHDPA has purchased five Indian Myna traps that can be borrowed by Hall district residents and

members of the VHDPA. The loan of these Indian Myna traps is being managed by the Hall Men's Shed. For information, contact Men's Shed foreman Doug Anstess [danstess@icloud.com](mailto:danstess@icloud.com).

Stay Safe and remain mindful of how important it is to help your friends and neighbours during this pandemic. Please also support your local Hall traders, services and businesses. You can find information on local businesses in the *Rural Fringe* and at: [www.hall.act.au/business-directory.html](http://www.hall.act.au/business-directory.html)



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by **Lisa Walmsley**

As we watch our trees defoliating rapidly, early this year, I thought it would be a great time to have a look at one of my favourite evergreen trees.

Bay Leaf Tree (*Laurus nobilis*) has been used in our cooking for centuries and is a holy tree for the Greeks and Romans. When you look up the description of this tree, it says it is a small tree, but considering it is a herb, it grows to 10 metres (plus – in the perfect conditions which exist here) and can be as wide as six metres. This is not a small tree, unless of course you buy it as a 'standard' – this is grafted at the top of the trunk at around 1.8 high (this can vary from one metre to two metres), and looks like a lolly pop – shaped like a topiary and stays at a reasonable size. Recently, a new smaller variety has been developed.

They are traditionally shaped like a topiary, pyramids, balls and standards are usual shapes and they are really happy in a pot.

Bay trees produce an insignificant creamy white scented flowers in the spring followed by a green berry that then becomes a fragrant black berry, which are not used in cooking, although they are given by alternative folk to relieve flatulence.

This year, birds have gone crazy nibbling the berries on my bay trees, to a point of fighting over them.

However, the aromatic flavour of bay leaves is used to enhance soups, gravies, fish and meat dishes and to marinate anything with protein. It is also a wonderful ingredient to add with pickling cucumbers and onions.

Add the whole leaf while cooking and remove it before serving. You can use the leaf fresh or dried.

You can harvest the leaves any time you need them and they do not need to be dried although some folk think the flavour is better.



To dry the leaves, place them individually on a tray in a warm spot, once dry store them in an airtight container. Small branches can also be tied together and hung in a dry spot.

The Bay Tree is of Mediterranean origin and likes well drained soil and although very adaptable to most situations it does better if out of exposed cold and drying winds.

Bay trees are hardy to minus 10 degrees for short periods of time – so they are mostly fine in our climate. They don't mind full sun or part shade.

They grow happily in a pot, for years and years although never let your plant get too dry for a prolonged time, watering twice a week is ideal, perhaps more when very dry and hot.

As mentioned above Bay trees can be shaped easily, late summer pruning is optimum but really they can be pruned at any time and you have the added bonus of storing the clippings for cooking later.

When bays are young, you should leave them alone to get established before trimming or using leaves as disturbing the plant too early can stunt the growth and create slow growth.

Scale insects and white fly can both be pests on bay trees. I don't like to use pesticides on my production plants but in order for them to be at their maximum health and if you have tried to hand pick, sometimes its essential to treat with a pesticide. White oil can be effective, but you must connect the spray with the pest to be successful as the pests are clever at hiding. I have had success with *Initiator*, a pesticide that comes in a tablet form that you push into the soil in the root zone of the plant.

Mostly the Bay Leaf Tree is low maintenance, drought hardy, evergreen and is absolutely on my favourite tree list.

by **Kevin Stone**

Have you noticed since we started the COVID-19 'lockdown' that the material things are missed less than the company of others, the face-to-face conversations, the hugs? I read that somewhere and when I thought about it, quickly realised how true it is.

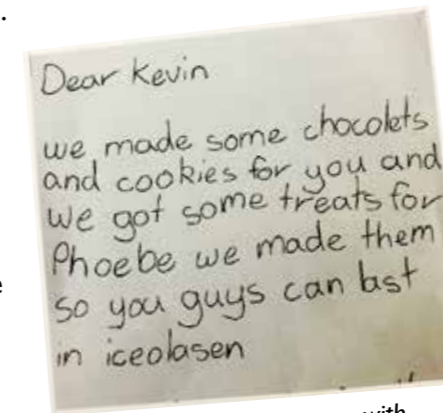
But I'm very fortunate in having a close family and live amongst good neighbours, many I consider friends. I take my dog for two walks a day and people I speak to (following social distancing guidelines) always seem to have a positive outlook and appreciate what we're doing is necessary.

And I've seen kindness and caring displayed in various and wonderful ways over the past couple of months. As I live alone, people have checked on me, whether by email, phone call or knock on the door. And I was pleasantly surprised recently when a mother and her 8-year-old daughter from the next street rang my doorbell and presented me with some delicious choc chip and shortbread cookies, chocolates, treats for my pup and a handwritten note. This showed not only a material generosity but one in spirit and it filled me with happiness.

A friend told me that he set up a Facebook page with his neighbours and has also had some video hook-ups with them. What a great, caring way to stay in touch and reach out to make sure everyone stays connected and safe.

As a self-funded retiree things haven't been as hard on me as many others. But I think about people who have lost their job, and others confined to their room because of chronic illness or in nursing homes and unable to see relatives, friends or go on outings.

A school teacher friend of mine in Western Australia said she noticed when her students returned to class they seemed kinder and happier, and 'they are showing greater respect for each other and for me'. And one of my grandsons told me that he now really appreciates his school so much more. Not a bad thing surely!



This beautiful note came with delicious goodies.

As things progressively return to what we consider as 'normal', it would be a good time to tell our younger generation that this is their history. Will they, and indeed all of us, be able to look back in years to come and say that we showed compassion, kindness, caring and empathy during COVID-19? Did we do the right thing by following rules to stop the spread of the virus? And did we also spread a little joy into people's lives?

So I think that yes, we're going through some relatively hard times, but when this is over, hopefully we'll appreciate our lives more. Things may never be quite the same again, but I'm confident that people will be more thoughtful and tolerant towards others. Once again, not a bad thing.

I recently found something my wife copied down many years ago and I think it's still relevant today:

- The true power is endurance.*
- The true wisdom is generosity.*
- The true compassion is tolerance.*
- And the true wealth is contentment.*
- Endurance, generosity, tolerance and contentment are the four treasures of life.*

## Hall Village Motors

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# Rotary Club of Hall

It has been a difficult and challenging time for the Rotary Club of Hall (RCH) as it has been for everyone during the pandemic time of COVID-19. This has come on top of the difficult start to 2020 with the bushfires, drought and hailstorm, where many of our *Capital Region Farmers Market (CRFM)* stallholders, members of our club, CRFM shoppers and the general public were affected by these events. However, the RCH and the CRFM have continued, albeit in different ways.

The club ceased face-to-face meetings to abide with the restriction imposed by the Federal and ACT governments and to keep our members safe. Our regular meetings have been replaced by Zoom meetings. This has enabled members to check and support each other, as well as continuing with our regular meeting format with guest speakers and reports from the committees and board.



Visitors are very welcome to attend our meetings and go to our website for details or contact President Fiona Hamer **0450 754 309**.

The RCH has provided support and food to a project for Congolese refugees in Nairobi so they can self-isolate. This support was by way of a donation of \$5000 from the RCH International Committee. This project included refugee camps elsewhere with help from other sources. The Pendo Dorcas tailoring school is currently closed as the school is being used as a food bank. Jerome, a Congolese refugee now living in Australia wrote 'your support changed lives'.

The RCH has slowed community activities and spending during this time but these activities are intended to resume when the restrictions relax.

ANZAC Day this year was very subdued. At our Zoom meeting prior to ANZAC Day, Vic Gibbons recited the ODE. On ANZAC Day a number of members stood at their driveways at dawn. President Fiona had a drive-by ceremony. Bill Pearson and Dennis Greenwood held a very small flag raising ceremony at the Hall Cenotaph, with social distancing. This recognised the courage, mateship, skill, and perseverance of those who served, fought, and gave their lives in the military to enable freedom for people all over the world.

## Barbara Baikie

### Heard the buzz?

On 1 May local urban beekeeper and RCHH member Jonathan Palmer spoke on Behind The Lines, Canberra Community Radio 2XX 98.3 FM about creating bee friendly communities modeled on the bee-friendly charter which is being used to transform Hall Village into the ACT's first officially designated Bee-Friendly Village.



Here he is pictured with fellow RCH members Bill Pearson, and Dennis Greenwood. This photo was taken pre social distancing time!

### The Capital Region Farmers Market

The operation of the markets has changed dramatically and has been closely monitored by the market manager Sarah Power, the CRFM committee and the Board. The markets have continued as they were considered as an essential service, however the attendance of both Stall holders and the public attending has been affected. Social distancing was essential. Sarah Power outlines what has been done to keep the markets stall holders and members of the public safe, while allowing access to fresh food from authentic producers.

#### What we'll be doing:

- Hand sanitiser will be available at entrances to the market. We will be asking customers to sanitise their hands upon entry and exit.
- We will perform a click count of customer numbers entering the market and will make regular

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PA announcements reminding customers to keep their 1.5m social distance.

- We will be marking 1.5m intervals in front of stalls to guide people on how to keep their distance when selecting and paying for food.
- Removing food court seating to discourage close proximate and 'gathering'.
- Providing additional signage advising people of hand washing facilities and ACT Health recommendations.
- Asking customers not to bring their own 'keep cups'.
- ATMs will be sanitised on a regular basis.
- Bathrooms and hand washing facilities to be monitored and sanitised on a regular basis.



#### What we ask the stallholders to do:

- We ask that you pre-package produce as much as possible. This will encourage shoppers to grab what they need, pay and go.
- Remove self-select boxes and baskets for fresh produce. Please select produce on behalf of your customer and have additional signage on stalls asking customers to limit the handling of food.
- Ready to Eat meals are to be packaged for takeaway. Meals are not to be eaten at the market.
- Please be set up and remove vehicles by 6.30am due to early crowds.
- Ensure foodstuffs are appropriately packaged and covered – including produce not on display.
- Do not offer samples or tastings.
- Have additional signage on stalls asking customers to limit handling of food (ie selecting fruit and vegetables).
- Advise customers to wash produce where appropriate prior to eating.
- Provide hand sanitiser at your stall (if possible) for your customers and sanitise all touch points and surfaces on a regular basis.

- Have hand washing facilities at your stall and sanitise your hands regularly.
- If you or your staff are feeling unwell or showing any symptoms, please do not attend the market. COVID-19 symptoms include (but are not limited to) fever, cough, sore throat, fatigue and shortness of breath. COVID-19 most often begins with a temperature of 37.3 degrees centigrade (99 F) or more and is contagious from the first sign of illness.

#### What we ask of our customers:

- To adhere to 1.5m social distancing while in the farmers market.
- To wash hands when they enter or exit the market.
- To SHOP and GO.
- To not attend if they feel unwell, are high risk or have recently returned from overseas.
- Do not bring their own 'keep cups' or other refillable vessels.
- To not stockpile food and to be considerate of other shoppers.
- Practise good hygiene following ACT Health recommendations.

The Rotary year 2019 -2020 is drawing to a close and with it is bringing about more than the usual changes. Our District 9710 will be combining with 9710 and to create a new Rotary District 9705 on 1 July 2020. This district covers a considerable area across NSW. It is divided into six areas. District Governor Elect Michael Moore will take over the reins of the New District 9705. He has done a considerable amount of work assisted by the district committees to ensure a smooth transition.

Stay safe in these uncertain times.





## Feeling stressed?

Hypnotherapy can help.

If you found it difficult to adjust to being in isolation as COVID-19's presence transformed our way of living, you're not alone. Whilst in Australia, we are (at the time of writing), cautiously easing restrictions, our lives and freedoms as we knew them, have shifted.

As people flocked to buy toilet paper, pasta and tinned tomatoes, I was reminded of a human behaviour motivation theory – Maslow's Hierarchy of Needs. Maslow describes five levels of human need:

- Physiological
- Safety
- Social
- Esteem
- Self-actualisation.

On a day-to-day basis in Australia, most people have shelter, food and water, so our physiological needs are met. And for the most part, most have income security and physically feel safe. And our democratic country allows us freedoms to socialise and belong as we choose.

Then COVID-19 spread across the world and we went into isolation, jobs and industries shut down in a matter of days and supermarket shelves were empty. As a society, many were fighting for basic needs and we became concerned about our physical health and safety.

by **Robyn Monteleone**



Events and situations are stressful because of the way we think about them and represent them in our mind. If our thoughts whirl in an unending flurry of 'What is going to happen? I'm going to catch this. What am I going to do? How am I going to cope? The world is awful at the moment.' Our bodies tighten, we feel our stress getting worse and it creates more negative thought. Whilst this is entirely understandable given the circumstances, the quicker we take control of these thoughts, the easier it is to move beyond them.

Sometimes taking control of our thoughts is easier said than done. If you are having trouble keeping your thoughts on an even keel in these uncertain times, hypnotherapy can help you can relax. It can also help you discover new resources within yourself to move forward with renewed perspective. Hypnosis feels similar to listening to a guided meditation and the client always, always, has full control over whether they will accept or reject any suggestions given to them.

Online sessions available. For more information go to: [robyn.com.au](http://robyn.com.au) 62309340 or 0401 050195

## New owners of Capital Wines and Cellar Door

The new owners of Capital Wines which has a Cellar Door, Gallery and new Wine Lounge in the Hall Village are Bill and Maria Mason and Colin and Kay Andrews.

Bill Mason has extensive experience in the wine industry and owns Regional Wine and Beverage Merchants, a Canberra based distribution business that services the National Capital and Southern NSW. Bill and Maria and their family also owns Kosciuszko Wines from Tumbarumba. Colin and Kay Andrews own Jeir Station, a historic property half-way between Hall



and Murrumbateman, with an excellent vineyard located in the heart of the Canberra Wine District. Colin and Kay also own the Jirra wine range.

The Gallery has a new lighting system with lounge style furniture. The Wine Lounge encourages guests to enjoy the works the Gallery has on exhibition in a relaxed setting.

The residents of Hall are particularly being welcomed and it is hoped the locals will visit and enjoy their local Cellar Door, Gallery and now Wine Lounge.



*The museum remains closed to the public, although volunteer workers are continuing their endeavours. All public events, including the launch of our latest exhibition, have been cancelled. IT will be a busy sprint!*

Charles Scrivener was on a significant mission in 1909. He had the task of determining a site for the future national capital city of Australia within the Yass-Canberra region. As he and his small party rode across the Limestone Plains exploring the likely locations of Bungendore-Lake George, Canberra, Gundaroo and Yass, he rode into another prospective site, the district of Hall.

After watering his horses at the local creek, he walked along the dusty road that trailed through the village and noted the 35-40 houses scattered in the vicinity. Near the bottom of the main street, loyally named after Queen Victoria, was Southwell and Brown's general



Hall General Store

store and post office, one of two shops that serviced the population of almost 170. Straddling the wide water ditch, he crossed over the street to George Kinlyside's blacksmithing business, surrounded by coach parts and half-constructed drays. George's friend, Henry Stear operated a saddle and harness business out of his small home nearby. Further up the road, William Morris had a small building where his many skills extended to boot making, boot repairs, mending bicycles, banking and haircutting.

Scrivener referred to the 1881 survey map of Hall and located the relatively large tracts of land that had been set aside for public recreation purposes. Then he was advised by local residents like James Kilby, the butcher; that the four acres of sloping land bounded by Victoria, Loftus, Palmer and Hoskins Streets had been reserved for public use, probably a school.

It was a typical village in which most of the residents were involved in the surrounding pastoral and agricultural pursuits of rural New South Wales. The population had gradually increased since its foundation in 1882 and had reached 179 at the 1911 census. The Cricketers Arms Hotel, situated across the creek, was the centre of social life, entertainment and recreation (and a visiting dentist!) and also provided for travellers between Yass and Queanbeyan. Opposite the hotel was the somewhat rough cricket pitch, the scene of numerous cricket matches, and the site of the regular ploughing competitions. It was confidently expected that the village would grow.

Growth was not sustained, however, after the village was incorporated into the new Federal Capital Territory, when freehold land were resumed by the government, and Canberra began its tortuous evolution. Only 14 kilometres from the centre of the new capital, Hall became cocooned from some of the major changes wrought by the 20th Century. The hotel was closed in 1918 because of the Federal Territory's prohibition laws, major shopping was available in Canberra from 1925, electricity was not available until 1948, and water was not connected until 1967. When the main road from Yass to Canberra was diverted and by-passed the area in 1980, Hall became unique within the ACT, 'a village within a rural setting', abutting the National Capital but retaining the pace and charm of previous years. These qualities were summarised in the citation of Hall Village in the National Trust Register: 'The Village of Hall is important for its historic and social associations with the early pioneers of the Ginninderra-Hall district. The properties of these pioneer land holders were not of sufficient size to support their descendants, who had to rely on their own industry and resourcefulness to establish businesses in the Village. The significance of Hall lies in its physical representation of this history and its demonstration of an early pattern of settlement in the district. Descendants of the early settlers of the district live in or near the Village and members of the community value the Village highly for its social associations.'

While there have been many changes in the village since its establishment in 1882, Hall has retained its village character over time. It has managed to do this in spite of development within the village and the suburban development which has come close to its perimeters as a result of the growth of the National Capital. This is mainly due to the spacious, semi-rural setting of the village which accords with its original planned layout, and its surrounding rural landscape which has allowed it to remain visually isolated from any other development. Hall demonstrates a village lifestyle which, with its historic associations, is rare in the ACT. Hence, time has brought recognition to the village.



Could school be so much fun!

The village precinct was entered on the Interim Heritage Places Register of the ACT in 2001 and achieved a secure listing on the ACT Heritage Register in 2004.

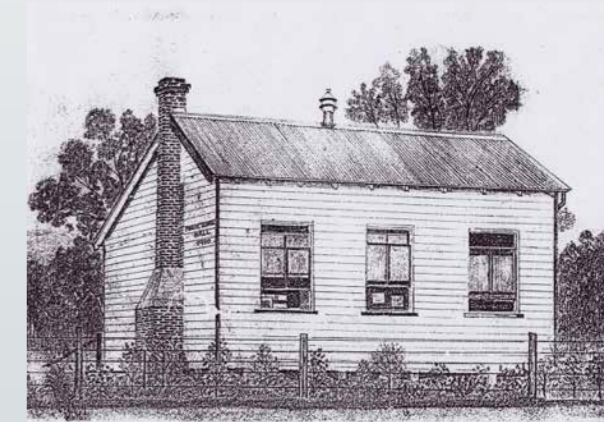
For almost 100 years Hall public school was the centre of the Hall community. Between 1903 and 1910, the local community, led by James Kilby, campaigned strongly for a school at Hall. They were thwarted initially by the presence of an existing school just over two miles away at Ginninderra, 'a fine stone building' opened in 1884 and surrounded by trees and shrubs. The school inspector argued that another school was not required but the people of Hall were insistent and, starting in 1906, launched into a courteous but incessant series of meetings, letters, and petitions that involved the school inspector, the chief inspector in Sydney, two members of the NSW House of Assembly, and the Minister for Public Instruction. The residents offered more than once to construct a schoolhouse at their own expense if the government would provide, and pay the salary of, a teacher.

Persistence was eventually rewarded in 1910 when it was conceded that half the 45 pupils at Ginninderra were drawn from Hall, that the privately owned area of Ginninderra was surrounded by large holdings with a population unlikely to grow, that the Government-sponsored village of Hall was developing more quickly, and that the road between Hall to Ginninderra was dangerous to travel in times of flood.

The significance of this 1903-1910 application-refusal-approval process lies in the detailed reports and petitions that have been preserved *in toto*, the information embodied about the inhabitants and children, the attitudes of the parents to public school education at the turn of the century, and the governmental procedures involved. Copies of all documents have been carefully preserved and are available in the museum collection.

After seven years of constant agitation, the Inspector was given approval to call tenders for a school at Hall and the approval was gazetted on 31 January 1910. Difficulties with the first contract and the transfer of the site from the NSW Government to the Federal jurisdiction were overcome and a small wooden structure measuring 20 feet by 20 feet (6.1m x 6.1m) was constructed in December at a cost of £165.

During the Christmas vacation the teacher-in-charge of Ginninderra School, Mr Charles Thompson, was informed of his transfer to Hall where he opened the new school on 30 January 1911. As the Federal Capital Territory had been created on 1 January 1911, 29 days earlier, Hall became the first new public school (and the first new public building) in the Territory.



An early sketch of the new school at Hall

Today, both the site of the school and the village that it has served retain much of their original character, relics of times gone by and significantly cloaked in history and heritage value. The cloud of closure of the school in 2006, despite protracted resistance by the community, has gradually given way to the silver lining of a vibrant district museum and heritage centre, with a fine and growing collection of documentation about local families, properties, events and organisations. Today it offers regular exhibitions, a schools program, Hall's one-teacher bush school, the Gillespie Collection, 'Memory Lane', a local and family history unit, and a serious on-line offering 'rediscovering Ginninderra' and 'Bush schools of the Capital Territory region'. The old bush school remains the cornerstone of the museum, and the collection of objects, images, and documents that tell its story are in safe keeping. 2022 will be the museum's 10th anniversary.

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A food column based on *The Planetary Diet*  
 – a simple way to combat climate change, preserve biodiversity and improve our health.

For more info on the *Planetary Diet* visit [www.thelancet.com/commissions/EAT](http://www.thelancet.com/commissions/EAT)

It is a truth universally acknowledged that a diet rich in fruit and vegetables is good for us and good for the planet. Whatever fruit or vegetable we are likely to find it available almost all year round. But in order for them to be available year-round fruits and vegetables are often subject to ripening agents including chemicals and gases, along with heat processes. While this allow foods to be produced in mass quantities by slowing or speeding up the maturation and ripening process it can also significantly reduce taste and nutritional value.

There are some tremendous advantages to eating what is in season. And it isn't just in the taste – although who doesn't love a home-grown tomato? Studies have shown that foods that are grown and consumed during their appropriate seasons are more nutritionally dense. For example broccoli grown during its peak season has a higher vitamin C content than broccoli grown during the spring.

Buying seasonally is also better for the environment. A typical selection of the foods bought in Victoria showed it had travelled an estimated 21,073 km. That's almost the same distance as travelling the whole coastline of Australia. Travel uses lots of energy which generates lots of greenhouse gases as does all the refrigeration required along the way, along with the energy that goes into packaging the food for the journey and storing it when it arrives. Fruit and vegetables, which are in season tend to be local food, which means a much lower carbon footprint. Best of all buying in season will save you money because what's in season tends to be the less expensive option as well as the most nutritious and the best tasting!



So, what is in season in June and July?

**FRUITS**

- apple
- avocado
- cumquat
- custard apple
- feijoa
- grapefruit
- kiwi fruit
- lemon
- lime
- mandarin
- nashi
- orange
- pear
- persimmon
- pineapple
- quince
- rhubarb
- tamarillo
- tangelo

**VEGETABLES**

- brussels sprouts
- cabbage
- capsicum
- carrot
- cauliflower
- celeriac
- asian greens
- broccoli
- broccolini
- broad beans
- celery
- chokos
- cucumbers
- eggplants
- fennel
- horseradish
- kale
- kohlrabi
- leek
- mushrooms
- okra
- onion
- parsnip
- potato
- pumpkin
- radish
- shallot
- silverbeet
- spinach
- spring onion
- swede
- sweet potato
- turnip

**HERBS**

- ginger
- coriander
- dill
- mint
- oregano
- parsley
- rosemary

If you want a handy free guide to seasonal produce visit:

[sustainabletable.org.au/all-things-ethical-eating/seasonal-produce-guide/](http://sustainabletable.org.au/all-things-ethical-eating/seasonal-produce-guide/)



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**FRINGE FOLK**

On the map of New South Wales  
 there sits a strange outline  
 a sort of bird-like elephant  
 a hard shape to define.  
 A Territory within a State  
 it's called the A.C.T.  
 with Canberra as it's beating heart  
 bush capital city.  
 Who lives outside this quirky sketch  
 this oddly surveyed scrawl  
 that's squiggled on a map of Aus  
 beyond an urban sprawl?  
 It is the home of Fringe Folk  
 who chose to cross this line  
 to settle on an acreage  
 thinking the line benign.

Most Fringe Folk were suburbanites  
 not born of farming stock  
 they dreamed of rustic ventures  
 so bought a rural block.  
 They thought themselves Canberrans  
 escaping the rat race  
 to pursue endeavours for  
 which they needed space.  
 Obviously so innocent  
 of what this would entail  
 thought Canberra was there for them  
 and that they could avail  
 themselves of all its services  
 like schools police and health.  
 This friendly close proximity  
 would share its common wealth.

These bush folk thought that years of toil  
 within the A.C.T.  
 and doing all their business there  
 would surely guarantee  
 them access to these services  
 and fatten Canberra's purse  
 with reciprocal cash payments  
 that their State would reimburse.  
 These poor misguided bush folk thought  
 this would then erase  
 the avian-like pachyderm  
 but this is not the case.

Seemingly there's not enough  
 that's returned by their State  
 to balance Canberra's budget  
 and so expunge the slate.  
 The critter guards its border  
 is vocal in defence  
 it tweets and trumpets loudly  
 yes capital offence!  
 The rim folk caught 'twixt in between  
 are slipping through the cracks  
 they find they are invisible  
 despite their paying tax  
 in trust that the A.C.T.  
 and State of New South Wales  
 acknowledge their disparities  
 and make sure sense prevails.

So is it only Fringe Folk  
 who cross from side to side?  
 No! City goes to country  
 across this great divide.  
 The Fringe Folk are so sick and tired  
 find hard to disregard  
 the Canberra trucks filled up with waste  
 that's dumped in their backyard.  
 A backyard that grows beef and lamb  
 and olives for their oil  
 nuts, eggs and fruit and vegetables  
 on land with fragile soil.  
 And famous are the vineyards  
 that make cool climate wine  
 that Canberra likes to call its own  
 though they're across the line.  
 Then off to farmers' markets  
 for all of us to savour  
 the produce with few food miles  
 so fresh and full of flavour.

Taught salutary lesson once  
 we had to both liaise  
 when devastating bushfire set  
 scrub and house ablaze.  
 For grasslands blur the border  
 merge Territory with State  
 and fires will rage both back and forth  
 they'll not discriminate.

by **Jenny Morris**

Either side a fire's a fire  
 the line is burned aside  
 no demarcation on a map  
 fire sees no marked divide.  
 Perhaps we're only stale mates?  
 I'd argue that's not so  
 we're not too close for comfort  
 insisting *quid pro quo*.  
 The line's schismatic incline  
 implies we are divided  
 but we are all Canberrans  
 with needs that aren't one sided.  
 Our cartographic closeness  
 should be of fundamental  
 benefit to all of us  
 and not be detrimental  
 to frank and friendly discourse.  
 Ignore the politics  
 stir give and take with compromise  
 into the region's mix.

All for one and one for all  
 is apropos advice.  
 This lineation on a map  
 should not come at a price.  
 To bring about consensus  
 discard the yours and mine  
 we need to meld our border.  
 Don't let the line define.

©Jenny Morris 2017



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## Vale Margaret Klaver (née Kimber)

11 December 1928 – 10 May 2020

Margaret was the first child of Les Kimber, a WWI veteran and land surveyor born at Balranald, and Margaret Charters of *Tibereenah Station*, Narrabri. Margaret Kimber was born and raised in Sydney, and became an Australian champion athlete, competing in fencing at the 1954 Commonwealth Games in Vancouver. Famously, she was challenged by a British male fencer, and promptly won the buttons off his jacket!



As a very independent person, Margaret worked as a travel agent in Sydney during the 1950s. Here she met Robert Klaver of Amsterdam. They married at St Mary's Cathedral, Sydney on 19 November 1956 and shared life together for the next 64 years. Uncommon for the times, Margaret was allowed to keep her job after marrying, and the couple even got a trip to India, gifted from Robert's employer, *Air India*, as a wedding present

Around 1960 Margaret's parents sold up in Sydney and purchased a sheep property at Nullamanna, near Inverell, called *Jomarin*. While not their original plan, Margaret and Robert left their city jobs in 1962 to commence a new career farming the land. Then, with support from Les, they won a ballot to obtain a property at the new rice-growing irrigation area at Coleambally, NSW. This meant starting from scratch, and a lot of hard work pretty much in the middle of nowhere. They began at *Jomarin* (number 2) by living in a shed. In 1964, Robert and Margaret celebrated the birth of a daughter, Jan Maria. By 1968 they had finished

building a new house at the farm, just in time for a visit by Robert's mother and Aunt from Amsterdam. Margaret's parents lived with them at Coleambally.

Retiring from rice farming, and with a view to Jan's interest in university studies, the family moved to a small farm, *Jomarin* (number 3) on Kaveney's Road at Jeir in 1984. They bred Murray Grey cattle there until 2005 and Margaret became a

renowned and respected breeder of fine Burmese Cats until very recent years. She and her friend Doris Leetham often drove off at the crack of dawn to take their champions to regional and national shows. Margaret had also always loved horses and often drove a trap with her pony *Gypsy* around the property.

During the Melbourne Commonwealth Games of 2006, Margaret was chosen to run the Queen's Baton Relay into the town of Yass. She assured her family that, at 77 years old, she would take it easy. Her daily training, jogging up and down the farm driveway, indicated otherwise. Naturally, given her determined spirit, she ran the whole way.

Margaret and Robert's granddaughter, Kate, moved to the farm to help out in November 2015. In 2018, Margaret and Robert moved in with their daughter and son in law at Alexandra Street in Hall. They occupied their sunny modern extension there in 2019. Margaret loved to talk of the great friends she made during her time in the country, especially at Coleambally and the district of Hall.

## News from Poachers

In 1991 Poachers Pantry was built to supply hotels and restaurants with a range of smoked meats that would impress chefs and foodies. We didn't open to the public until 2001, firstly just out of the back of the factory and then in 2002 we converted the old cottage into the Smokehouse Cafe. From there our retail following grew, and our retail range was started.

The fires of 2019/2020 have destroyed our grape crops with smoke taint which in turn gives us no wine for the 2020 year release.



At the end of March 2020 due to Government regulations regarding COVID-19 we have had to unfortunately temporarily close our restaurant.

This does not mean that you can not still purchase our artisan smoked meats and fine Wily Trout and

Poachers wines. We are continuing to supply our goods to retailers in and around the local Canberra region and we are now providing FREE local home deliveries. Please call or hop on our website to order your Poachers goods or have a beautiful hamper delivered to someone you care for.

## Caramelised Pear and Poachers prosciutto pizza

### Pizza dough:

- 2 tsps. (7g sachet) dried yeast
- 1 cup (250 ml) lukewarm water
- 2 2/3 cups (400g) plain flour, plus extra to dust
- 2 tsps. salt
- 3 tbsps. (1/4 cup) olive oil

### Topping:

- Pizza sauce (store bought recommended for convenience)
- 2 firm pears, e.g. Corella or Packham variety
- 1/4 cup castor sugar
- 1 x pkt 70g Poachers classic pork prosciutto
- 120g Gorgonzola
- 40 ml balsamic reduction
- 30g wild roquette

### Pizza dough:

Whisk yeast and water in a heatproof jug. Stand for 5 minutes or until bubbly.

Place flour and salt in a large bowl. Make a well in the centre. Pour in the yeast mixture and oil.

Using your hands, mix the dough until it comes together and is smooth. Turn out onto a lightly floured work surface and knead briefly.

Place dough in a lightly oiled bowl and cover with cling wrap. Set aside in a warm place to rise for 30 minutes to an hour until it doubles in size.

Turn dough out onto a lightly floured surface and knead gently for another 5 minutes or until smooth. Divide dough and roll out pizza bases to size. Sprinkle a little flour on the bench before rolling to prevent dough from sticking.



### Caramelised pear:

To prepare the pears, wash, core and peel. Cut each pear into eight even-sized wedges. Set aside in acidulated water (lemon juice and water) enough to cover.

Heat a large, stainless-steel pan over high heat.

While the pan is heating, place the sugar into a flat bowl (or plate). Lightly coat the pears with the sugar.

Once the pan is hot, place the pears, flat-side-down, into the pan. Let cook until the bottom begins to caramelize and brown. Swirl the pan a bit to slide the pears around. The juices from the pears will help prevent the sugar from overheating and burning.

Note: If you are using a gas stove, just make sure the flame isn't coming up the sides of the pan, or the sugar can burn and make bitter taste.

Once the first side is golden and caramelised gently turn each wedge over. Continue to cook until both sides are golden and caramelised.

### Assembly tips

In a hot oven at least 215° preheat a heavy-based tray or pan, assemble pizza all except the roquette and balsamic reduction.

Reduce heat to 180° and bake for 12-15 mins, finish with wild roquette and balsamic reduction.

Serve with a glass of Poachers Tempranillo and imagine you can hear the Mediterranean lapping at your feet!

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SUNDEE DOWN THE WIGGER *poetry* by **Shaun Anthony Robson**

It takes an element of rigour  
Setting vessels down the Wigger  
A certain esoteric, mondo-cleric nerve  
Because no ordinary swigger  
Parks their parcels by their trigger  
Not unless they're packing mad Socratic verve

Expect a cavalcade of whoopings  
From a panoply of groupings  
Awash in après-prudent, blasé student glee  
Unfussed by notice that their troopings  
Featured a capella loopings  
And a disregard for volume, pitch, or key

Expect to supervise the benders  
Of cosmopolite pretenders  
Affecting unironic, faux-Byronic airs  
Engaging gleeful condescenders  
To inebrious agendas  
In persistent hope of dissolute affairs

Expect politicised depictions  
Of tyrannical restrictions  
Replete with a priori, statutory sprays  
Alerts to wholesale contradictions  
Interspersed with maledictions  
Then surrenders to veisalgia for days

Expect occasional invokers  
Of loquacious hocus-pocus  
Exchanging catachrestic, calque-infested jabs  
Parades of gongoristic jokers  
Sparring monologues their focus  
Their besotted fans attending to their tabs

Expect an afternoon emergence  
Of some dilettante insurgents  
Exhorting desultory, proletary tropes  
According ritual observance  
To their anarchistic ferments  
With their Che Guevara shower cap and soaps

Expect hebdomadal surprises  
From accomplished improvisers  
Adept at merry feckless, circumspectless sprees  
Appending all their broad surmises  
With requests for breathalysers  
Once attorneys stopped deferrals on their fees



Expect to mollify regretters  
Of defamatory letters  
Imbrued with intermural, quaqu-a-feudal bile  
Renouncing serial abettors  
For professional vendettas  
Til retrenchment threats necessitate denial

Expect obsequious reviewers  
Of rococo microbrewers  
Availing uninvited, fly-by-nighter tips  
Secreting incremental skewers  
Through their praise of the allures  
Like a paramour with poison on their lips

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With declamatory splurges  
By celebrities that seldom give a toss

Expect obligatory exposure  
To invidious symposia  
Debating Dostoevsky, Stanislavski, Proust  
Arresting connoisseurs' composure  
Wresting compost from ambrosia  
Just as long as girls are easily seduced

Expect evangelistic choirs  
Of guerrilla-gram messiahs  
Exalting Bolshevistic, sloganistic tomes  
Subjecting languorous defiers  
To their sans-culotte desires  
Then adjourning to their architected homes

Expect advances of positions  
From demountable musicians  
Rehearsing retro-ghetto con affetto tracks  
Equipped with spicier renditions  
Of their feistier petitions  
Should consensus deem them unmelodic hacks

Expect occasional igniters  
Of department store detritus  
Espousing undergluttened, low falutin swill  
Berating corporate underwriters  
As abortion expediters  
And apocalyptic harbingers of ill

Expect delusionary clients  
Lacking expertise in science  
Propounding nihilistic, sciolistic fears  
Professing conjugal alliance  
To anachronistic giants  
Irrespective of their less opaque ideas



Expect to revel in detections  
Of amore's first confections  
Await in serotonal, pheromonal flows  
Propelling tentative connections  
Through illecebrous trajections  
To departures frisky right before the close

It takes exuberance and vigor  
Working Sundees down the Wigger  
Endowed with venerated, compotative sway  
Salute that unassuming figure  
Pulling schooners, pints or bigger  
Who'd refuse to have it any other way

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## Building immune strength and resilience

There's nothing like a pandemic to bring your focus to the health of your immune system. Is yours ready to see you safely through to when a vaccine is available for COVID-19? How can you tell? What can you do now to help your immune system cope with this and any other virus or infection?

We know that chronic health conditions like high blood pressure, type 2 diabetes, cardiovascular and lung disease make someone more susceptible to poor outcomes of a coronavirus infection. Why? What do these conditions have in common? Inflammation! Any type of inflammation in the body activates the immune system. Chronic conditions like type 2 diabetes can reduce or alter immune responses.

If you've read some of my other articles over the years you may have noticed some common themes throughout, and I really haven't got any great new revelations for you now:

- You need to find and treat the cause of inflammation – taking medications/supplements to reduce the symptoms doesn't fix the problem, inflammation is always there for a reason, a lack of ibuprofen didn't cause it.
- Your diet and lifestyle choices have a huge impact on your health – consistently poor choices sooner or later lead to poor health, consistently better choices lead to better health. For example, just two cans of

soft drink a day for three weeks has been shown to increase inflammation markers in healthy young men – so what effect could that have on the unhealthy?

- Chronic health conditions like high blood pressure and type 2 diabetes can be improved, even reversed, with the right diet and lifestyle changes.
- Gut health and its balance of bacteria directly affects immune and overall health – most of the immune system is located around the gut.

Sure, you can support your immune system with specific supplements/vitamins, but it's what you do every day that has the biggest long-term impact. To support your immune health:

- Get enough sleep – if you need an alarm to wake you in the morning, you're probably not getting enough sleep – try going to bed earlier for a couple of weeks and see how you feel. Healing and repair take place mostly when you sleep.
- Get good quality sleep – if you sleep for about eight hours but still feel tired, you need to find out what is disturbing your sleep (eg sleep apnoea, pain, poor blood sugar regulation, poor sleep environment).
- Follow an anti-inflammatory diet – find out what that means, hint . . . high in Omega-3 fats from oily fish, and lots of fresh veg and fruit, with lots of colours and variety.



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- **Drink plenty of water everyday** – to help flush out the rubbish have at least 1.5 to 2 litres straight (ideally filtered) water, plus two glasses of water for each coffee, tea or alcoholic drink.
- **Move** – if it's been a while then start gently, build up gradually, get your heart rate up (aerobic/cardio) and work your muscles (resistance exercises).
- **Manage stress** – everybody is under some sort of stress, it's a part of life, how you manage or adapt to it will determine if it adversely affects your health. Have some fun, laugh, move – it helps lower stress.
- **Stop smoking** – it's a no-brainer. Quitting is by far the best thing you can do to improve your health, even if you do absolutely nothing else (but please do).
- **Get some sun** – Low vitamin D levels make you more susceptible to infections, ideally your levels would be 75-100 nmol/L. Get it checked.

A healthy diet can provide the key nutrients and antioxidants your immune system needs to function well. Antioxidants can help reduce inflammatory responses and viral replication. Find out which foods provide good sources of vitamins C, A, D, and E, Omega-3 fats, selenium and zinc. You also need to know which foods increase inflammation, so you don't keep driving it up.

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**Anita Kilby**  
naturopath



Harvard Medical School ([www.health.harvard.edu](http://www.health.harvard.edu)) has a wide range of very wholistic articles about antioxidants, reducing inflammation, anti-inflammatory diets and improving immune health. I tend to differ a little from their advice on what 'healthy' fats are and puzzle over the apparent 'lack of evidence' regarding the effectiveness of herbal and other supplements (there are actually thousands of supportive studies which are somehow invisible to mainstream medicine/media), but overall I'm thrilled with their dietary and lifestyle advice.

Basic blood tests including white blood cell (WBC) markers, ESR, CRP and Albumin/Globulin reflect the health of the immune system and levels of inflammation. Total WBC, neutrophils and lymphocytes should be around mid-normal range, with about twice as many neutrophils as lymphocytes. Albumin to Globulin ratio should be >1.5. If any of these markers are out of normal range, you need to find out why so you can do what's needed to help your immune system do its job to protect you.

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## From the Editor

Amidst the many jokes about cancelling 2020, as, after the long drought, bushfires, hailstorm and now COVID-19, it has all been a bit too much, there are both heartening and sad stories arising from Hall in lockdown over the last couple of months. Just as we were going to press with the *Rural Fringe* in April events were getting cancelled - the Stations of the Cross procession down Victoria Street on Good Friday, the annual Brass Band concert, museum exhibitions and so on. The Sheepdog Trials, with His Excellency the Governor-General the Honourable David Hurley shaking hands with the prize winners marked the last occasion when shaking hands was okay. That very evening the Prime Minister advised us to stop shaking hands and to stay home. Many of us cancelled international and interstate travel and tried to adjust to our new normal of staying home, home schooling, working from home and trying to stay sane.

Our local businesses had to adapt quickly to the restrictions. *Daughters at Hall* and *1882* moved to takeaway only. Hall veterinary surgery split into two teams each for Hall and for Vets at Amaroo, introduced contactless consultations, and found safe ways of not getting too close to anyone while taking blood from a dog or putting in a drip, or lifting a 70kg mastiff. . . *The Shearing Shed* needed to keep everyone safe and adapt to no more than one person for every 4 square metres of space. *Poachers Pantry* had already had a terrible season after losing its grape crop to smoke. *Miss U Motel for Moggies* had to close down for the duration. The list goes on and on.

We watched countries across the world suffering huge losses of life and imagined it was just a matter of time before Australia succumbed to the pandemic in the same way. But there were some positive things that emerged. Life slowed down and some of us appreciated more deeply the simple things, like the black cockatoos in abundance in Hall. More communication and connection within our families. Canberra was out in numbers enjoying the lakes or other walks (including in Hall) and everyone

seemed somehow more concerned and respectful of everybody else. With more smiles and friendly greetings among strangers it really did feel we were in this together. We looked out for each other in Hall as we would expect, and much activity continued, even if done in isolation, as you'll read in this edition. I like to think we managed a very tough time rather well.

Through some miraculous good management, it looks like Australia has been saved from the full horror of the pandemic that has hit so many other countries. As I am writing this, the restrictions are being slowly eased and while I think our collective caution will last a while, it will be a joy to see our local businesses pick up the pieces and rebuild. I can only hope to encourage all of us through the pages of the *Rural Fringe* to support them. Some of our newer businesses in particular must have found this a testing time – Bob Mason has just taken ownership of Capital Wines and Robyn Monteleone has just started a hypnotherapy business. We wish them the best of luck.

And with all the rain, the threat of fires feels like a distant memory. Our gardens have returned to life, weeds and all, with spectacular displays of fungi this year (see back page). The birds are singing and there is hope in the air.

Until next time,  
Jo Hall

### The Rural Fringe – ISSN: 1329-3893

The Rural Fringe is a community newspaper published in 700 copies every second month by the Village of Hall and District Progress Association Inc (VHDP) and distributed free to mailboxes of the 2618 postcode. It is also available online at [www.hall.act.au](http://www.hall.act.au) This publication is funded by the advertisements so readers are encouraged to support the businesses advertised.

#### Contributions

Everyone is welcome and encouraged to contribute to this publication, particularly local community groups, however it is at the discretion of the Editor as to whether submitted articles are published or not.

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## Out and about



photos: Paul Porteous



## hall night sky



We often enjoy some beautiful photographs of wildlife in Hall, generously provided by resident Paul Porteous. Some of the photos on the back page are Paul's. Now also budding astronomer, Paul has delighted us with these pictures of the night sky, taken from Hall oval, where, he comments, we actually have dark skies despite being so close to the city. Crescent moon, moonrise and full moon all in stunning clarity. The photo on the right also featured in the *Tim the Yowie Man* column in the *Canberra Times* on 21 March. Thank you Paul!

## Letters

to  
the editor

Here's your chance to raise issues  
and to engage in community discussion.

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