

## Letter to The Editor

On Saturday 13th August (at the Food & Wine Night) I met three young adults from Lurg, and I was very impressed by these three young people.

They are a credit to their parents/guardians.

I hope when they decide to settle down they do so in Lurg, as they can only be an asset to their community. I speak of Jessie Ramage, Lockie McKenzie and Jess Metcalfe.

Best wishes to you all.

Name and address supplied.

## Fair Dinkum Fertilizers Farm Talk

Future Farming & Animal Nutrition

**Where:** 501 Upper Lurg Rd

**Date:** 27/09/2011

**Time:** 1:30pm

For information:  
03 9357 5488

www.fairdinkumfertilizers.com

## Coming Events

### Lurg Community Christmas BBQ

At the old School, Don McKenzie Reserve

(Winton Lurg Road)

6pm, Sat 17th December 2011

BYO BBQ & salad or dessert to share

This is a community BBQ for everyone, not just kids. So please come along and celebrate the Festive Season with your neighbours and frifends.

(Parents, Santa will visit, so bring a 'Santa' gift for your child or child-at-heart, max \$10)

## Community Playgroup

10am Thursdays  
During School Term

Greta Valley Primary School  
Wangaratta-Kilfeera Rd  
\$4 per family

Please bring a piece of fruit for the children to share

For information call Linda on 5766 6323

## Lurg Hall Committee

7:30pm Monday 14th Nov

For items for Committee attention, please contact the Secretary, Anne Ford, on 5766 6215.

## Kilfeera Park's Annual Merino Ram Sale

Monday 10th October

Kilfeera Park  
Brock Road, Lurg

10am Inspection  
12:30 Auction

Contact:  
Murray McKenzie  
on 5766 6278



Picture @ Left:

Murray McKenzie (middle with sash) shows off his top-priced ram at the NE Merinos recent ram sale. The ram was sold to the Niverson family in Wanganella NSW.

New price high for Kilfeera Park!

## For Hire

Lurg District Hall

**The Hiring Fee Structure for the Lurg District Hall is currently under review.**

Please contact the Secretary, Anne Ford, on 5766 6215 or the President, Bob Gartland, on 5766 6476 for quotes and bookings.

## GLT WEED MANAGEMENT

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## Benalla Lakeside Craft & Farmers Market Inc

Held at Lake Benalla around the Civic Centre  
9am - 1pm

4th Sat of the month  
3rd Sat in December  
No January market

Featuring quality handcrafts, fresh farm produce, plants, seedlings and much more.

**Enquiries call:**  
**03 5762 3512**

## Events Roundup

### 2010 Annual Lurg District Wine & Food Night

The Wine & Food Night, held in August, was a great success, with people from Lurg and beyond braving the cold to enjoy an evening of fine wine, fine food and fine company - not to mention the door prize and raffles! And all to the ambience created by Jess Metcalfe and her guitar.

With five different food stalls, varying from chocolate and jams to olive oil and herbed salts, and four wineries, there was much to sample and many decisions to make on what to take home. And of course with so much fabulous wine and produce to choose from, it made the People's Choice voting extremely difficult!

Raffle and door prizes consisted of food items and wine donated by each stallholder. Congratulations to the lucky winners, we hope you enjoy your goodies!

The 2011 People's Choice Awards (pictured right) went to:

- \* Best Red Wine - Tulley Wells Shiraz 2008
- \* Best White Wine - Silent Range Reserve Sauvignon Blanc 2010
- \* Best Food Item - Red Wellies Preserves



L-R: Janine Crawford (LHC), Julie Smith of Red Wellies, Tim Long of Silent Range, Dan and Margaret Zaal of Tulley Wells and Bob Gartland (LHC).

Many thanks go to Janine and Bob of the Lurg Hall Committee for organising the stalls, and to everyone else who helped set up and clean up.



### Milestone Birthday

The Wine & Food Night also saw Murray McKenzie celebrate his 50th birthday.

Protests aside, there were balloons and cake and a raucous version of Happy Birthday was sung.

Grant, of the Lurg Hall Committee, presented Murray with the 'McKenzie Emergency Travel Box' consisting of items often forgotten - toiletries, jocks, 'good' shirt (!), a pen, wine, (chocolate) money and beer.

Congratulations Murray, and we hope you had a great birthday!

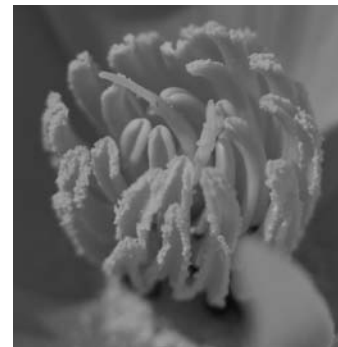
### Justice of the peace (JP)

JPs are volunteers who can certify copies of documents and witness official documents. As volunteers, JPs may not be immediately available to you and an appointment may be necessary.

If you require the services of a JP, contact:

- \* Murray McKenzie, Lurg, 5766 6278

A JP is also available each Thursday between 10am and 3pm at Bill Sykes Office, Carrier St, Benalla.



## \* NEW SEASON LAMBS \*

Now taking orders  
Direct from the paddock

Whole prime lamb \$180,  
cut and packed to your requirements by  
**Hook & Spoon Benalla**

Call Bob: 5766 6476  
Sandy: 5762 2044

## ! FIREWOOD !

Mixed species

Dry, split, delivered

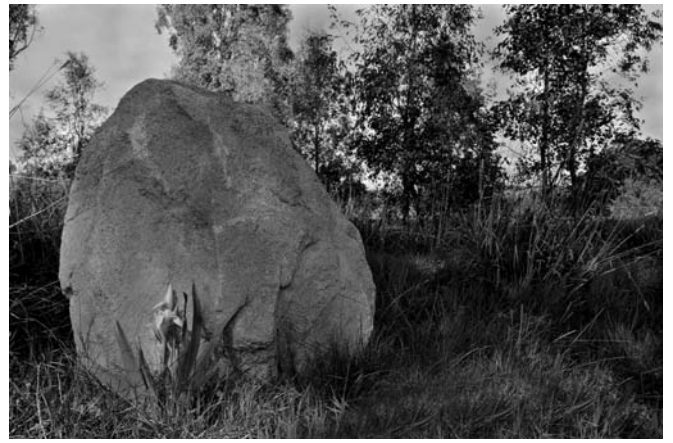
\$100/ute load (1.25 cu.mtr)

Call Mike on 0428 113 470

# The Murder of Ellen Grace Lloyd

By Linda Scriven

The year was 1890; eleven year old Ellen Grace Lloyd had left Lurg state school with her younger brother John and headed for home across the paddocks. But Ellen would not reach home alive.



It was a five mile journey and Ellen was in a hurry, she walked ahead of her little brother and was no more than a mile from home when she was dragged off the path and into the bushes by George Lionel Lambert. Ellen's brother, having witnessed the struggle, was terrified and ran home to alert his mother and older brother who was 14. Jane Lloyd, Ellen's mother, and her two brothers arrived at the scene to find Ellen alive but unable to speak due to the injuries inflicted upon her. She died in her mother's arms soon after their arrival at the spot. Close by lay the body of George Lambert he had died in a similar fashion to Ellen; both had their throats cut.

George Lambert was a 25 year old Englishman of reported "good standing". He had worked on the Lloyds farm for 12 months before the murder. In the inquest that followed the murder both Ellen's mother and father and younger brother gave evidence. Mr Lloyd suggested Lambert had been a "generally useful man" but it was John Lloyd, Ellen's little brothers account of the happenings that day that are most chilling.

"John James Lloyd deposed,—I live with my father and mother at Lurg, and shall be eight years old on the 26th January. I know the girl who is lying dead. She is my sister. I saw her yesterday morning, and I went to school with her. I returned with her in the evening, and when returning she was ahead of me. When I last saw her she was running with blood on her. Before this, I saw her dodging George Lambert behind a bush. I can't say if her throat was cut then. It would be about four minutes afterwards that I saw her throat cut. She was alive, and looked up at me, but did not speak. I then saw Lambert walking towards me. He had blood all down his chest, and he then fell down in front of the fence."

The following is a copy of the letter found upon George Lambert:

"Dec. 5th.—I give and bequeath unto;

1. Thomas Lloyd senior, everything I possess, on condition that he buries me, George. L. Lambert.
2. Thomas Lloyd senior, to get my letter from the General Post-office, and have the money contained therein to bury me according to the rights of the Catholic Church.
3. God in his infinite mercy has decreed me to act thus. Great God is our father, and unto him we go, my darling Ellen Grace and I. We shall have no more early troubles and trials. God have mercy on our souls. God be merciful unto us sinners. God has called us to Himself. We shall both meet in heaven. It is God's will that we both go together.

—(Signed) GEORGE LIONEL LAMBERT, ELLEN GRACE LLOYD."

The handwriting of the latter signature does not correspond with that of the girl and, although in a disguised hand, is believed to be Lambert's.

The jury returned a verdict that Lambert committed the murder when suffering from temporary insanity.

A Memorial stone has been erected and white irises planted in the memory of Ellen Grace Lloyd on the Greta Lurg Road close to the murder site.

Ellen was a first cousin to the infamous Ned Kelly. Jane Lloyd and Mrs Ellen Kelly, Ned and Dan Kelly's mother, were sisters.

More information can be found t the following Link: <http://trove.nla.gov.au/ndp/del/article/858466>

<p><b>PAT GLYNN</b> <b>Electrical</b> <b>BENALLA</b> <b>Mob. 0408 608 162</b></p>	<p>Now living in Upper Lurg, call Pat for quick and reliable electrical work</p>
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R.E.C. No: 14248

# Recipes

## Mediterranean chicken casserole

<http://www.taste.com.au/recipes/2614/mediterranean+chicken+casserole>

### Ingredients (serves 4)

2 tsp olive oil  
8 chicken lovely legs  
1 large brown onion, halved, thinly sliced  
3 celery sticks, trimmed, cut into 2cm-thick slices  
2 garlic cloves, crushed  
200g button mushrooms, thickly sliced  
2 x 400g cans diced Italian tomatoes  
1 chicken stock cube (Massel brand)  
150g (1 cup) frozen broad beans, thawed, peeled  
1 tbs fresh thyme leaves  
Freshly ground black pepper  
200g dried spiral pasta, optional, to serve

### Method

Preheat oven to 180°C. Heat the oil in a non-stick frying pan over medium heat. Add the chicken and cook, turning occasionally, for 5 minutes or until brown all over. Transfer chicken to a 2L (8-cup) capacity ovenproof casserole dish.

Add onion and celery to the frying pan and cook, stirring, for 5 minutes or until soft. Add garlic and mushroom and cook, stirring, for 2 minutes or until mushroom is tender. Add tomato and stock cube and bring to the boil. Remove from heat. Add to casserole dish with the chicken.

Cover the casserole dish with a tight-fitting lid or foil. Bake in oven for 35 minutes or until chicken is tender. Add broad beans and half the thyme and cook for a further 10 minutes or until broad beans are tender. Remove from oven. Taste and season with pepper.

Meanwhile, cook the pasta in a large saucepan of boiling water following packet directions or until al dente. Drain well.

Spoon casserole into a large serving bowl. Sprinkle with remaining thyme and serve with pasta, if desired.

## Cheat's Strawberry Bavaois

<http://www.taste.com.au/recipes/23027/cheats+strawberry+bavaois>

### Ingredients (serves 4)

sachet strawberry jelly crystals  
2 tbs strawberry liqueur  
(optional)  
375ml can evaporated milk  
150ml thickened cream, whipped to soft peaks  
2 tbs grated white chocolate



Photography by Ian Wallace

### Method

Place jelly crystals in a large bowl. Whisk with 100ml boiling water to dissolve, then allow to cool. Add the liqueur, if using, then add the evaporated milk and use a hand-whisk to beat until thick and frothy.

Pour the mixture into your prettiest serving glasses or dishes and chill for at least 4 hours or until set.

When ready to serve, top each bavaois with whipped cream, white chocolate curls and strawberries, if desired.

### Notes

A classic bavaois is a chilled dessert of custard, cream, gelatine and fruit puree or other flavourings. This cheat's version is a great store-cupboard dessert. They're also lovely topped with sliced strawberries along with the cream and white chocolate.

# Word Search (From <http://www.puzzles.ca/wordsearch.html>)

## World Currencies

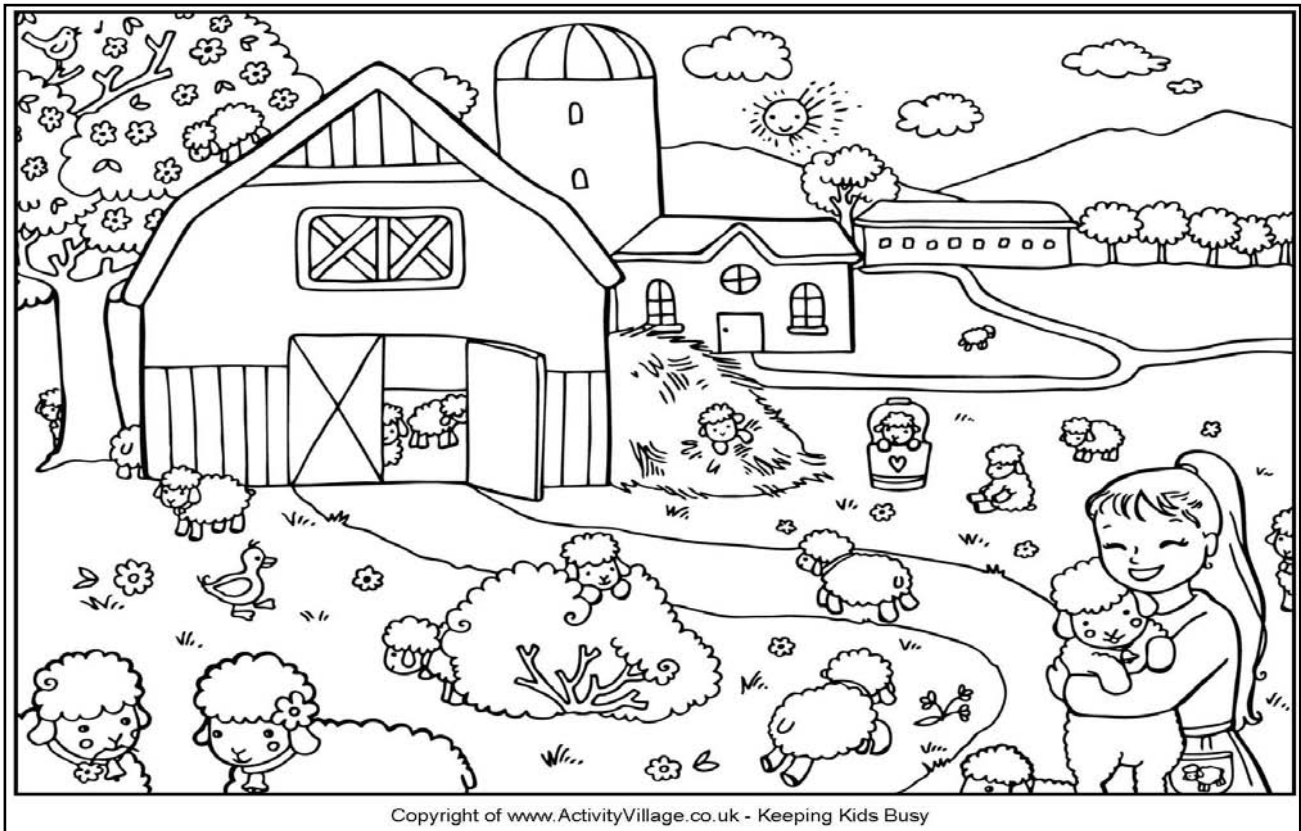
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AFGHANI  
ARIAYRY  
BAHT  
BALBOA  
BIRR  
BOLIVAR  
BOLIVIANO  
COLON  
DALASI  
DENAR  
DINAR  
DIRHAM  
DOLLAR  
DRAM  
ESCUDO  
EURO  
FORINT  
FRANC  
GOLD CORDOBA  
GOURDE  
GUARANI  
GUILDER  
HRYVNIA  
KINA  
KORUNA  
KRONA  
KRONE  
KROON  
KUNA  
KWACHA  
KWANZA  
KYAT  
LEMPIRA  
LEONE  
LILANGENI  
LIRA  
LITAS  
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NAIRA  
NAKFA  
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NEW DONG  
NEW KIP  
NEW SHEKEL  
NGULTRUM  
OUGUIYA  
PATACA  
PESO  
POUND  
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RAND  
REAL  
RIAL  
RINGGIT  
RIYAL  
RUBLE  
RUFUYAA  
RUPEE  
RUPIAH  
SHILLING  
SOM  
SUCRE  
SYLI  
TAKA  
TALA  
TENGE  
TOLAR  
VATU  
WON  
YEN  
YUAN RENMINBI  
ZLOTY

# Kids Page

## Colour In - & Count the Lambs



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### Craft

#### Bunch of Daffodils

[http://www.activityvillage.co.uk/bunch\\_of\\_daffodils.htm](http://www.activityvillage.co.uk/bunch_of_daffodils.htm)

Aren't these daffodils pretty? Welcome spring with this pretty bunch of handmade daffodils - an easy craft for kids of all ages.

#### You will need:

- Egg box
- Orange paint
- Yellow card
- Glue
- Green drinking straws
- Sticky tape

#### Instructions:

Paint the bottom of an egg box orange. Leave to dry.

Cut out 6 flower shapes from yellow card.

Cut the egg box into the individual compartments, gluing them to the centre of the flower shapes as the trumpet.

Tape a green straw to the back of each daffodil.



### In the Kitchen

#### Classic Jam Tarts

by Catherine Newman and Jodi Butler

<http://familyfun.go.com/recipes/cooking-with-kids/classic-jam-tarts-796089/>

These delicious holiday treats, whipped up from piecrust and seedless jam, are so easy to make, your little baker can do almost everything alone. (S)he'll need grown-up assistance with just the oven — and maybe doing the dishes!

A tray of these treats makes a great gift, and the kids can help make festive packaging.

#### Ingredients

- Cooking spray or butter/margarine
- Mini muffin or cake pans
- 1/4 cup seedless jam (we put 1/2 cup in our bottle for easier squeezing)
- Plastic squeeze bottle (available in the supermarket or sometimes the \$2 shop)
- 2-inch-diameter round cookie cutter or a cup of similar size
- Unbaked piecrust (store bought or home-made)

#### Instructions

1. Step 1 Heat the oven to 350°. Generously grease the muffin pans. Then spoon the jam into the plastic squeeze bottle.
2. Cut the dough into 36 circles. Press one circle into each cup of the muffin pans and pinch to fit.
3. Squeeze a small amount of jam (about 1/4 tsp) into each cup. Bake the tarts until golden brown, about 15 mins. Set the tarts on a wire rack to cool.



# Tomorrow:Today Foundation

Tomorrow:Today Foundation is a philanthropic organisation, formed and run by local people to provide funds for local community projects. It is Benalla District's Community Foundation, working to bring about positive change.



## **Grants for Good Ideas – APPLY NOW BUT BE QUICK - Applications close 5pm Friday 30<sup>th</sup> September.**

Tomorrow:Today Foundation's Small Grant applications are now open. Applications from local organisations and groups are invited for activities that help build a stronger, more resilient and prosperous rural community.

“As our Community Fund has grown, thanks to the wonderful community response to the Challenge Grant Appeal, so has the Foundation's ability to support local charitable projects”, said Sally Gamble, Chair of the Foundation.

“We're hoping to get lots of applications from across Benalla and District. If your group needs from a few hundred up to a few thousand dollars, for a good idea that will benefit the local community, then get in touch with the Foundation now”, she said.

The RED (Read Every Day) tent is one of the projects supported with a Small Grant last year. The grant helped Benalla Rural City Community Services to purchase this wonderful tent (pictured) for literacy activities that encourage children and parents to enjoy reading together. It's available from Community Services for use by the Benalla community to support families with young children.

Funding priorities for Tomorrow:Today's Small Grants this year include; families with young children, youth development, community connectedness and addressing social disadvantage. Applications for projects that do not fit these priorities will still be considered for funding.

Tomorrow:Today Foundation will again be working in collaboration with the Foundation for Rural & Regional Renewal (FRRR). Applications for grants to Tomorrow:Today Foundation will automatically also be considered by FRRR as part of their grants round. This opens up the amount of funding able to flow to organisations and groups in Benalla and district. Funds from Perpetual Trustees – via the Ledger Trust – have been made available through FRRR for eligible projects in Benalla and district.

Guidelines and Application form for Tomorrow:Today's Small Grants are available on their website, [www.tomorrowtoday.com.au](http://www.tomorrowtoday.com.au) or by calling in to the office at Shop 10 Cecily Court, 66 Nunn Street. To discuss your idea or proposal, call the Foundation on 5762 1211.

## **FREE PLAYGROUPS**



*Free playgroups for babies and toddlers  
Older siblings are welcome*

Play-based learning includes lots of fun activities with books, toys and games provided

Refreshments and snacks included

**Tuesdays – 9.30am to 12.30pm**

Waminda Community House  
Ballintine Street, Benalla

**Wednesdays – 10am to 12noon**

**(Beginning 12<sup>th</sup> October)**

**AND**

**Thursdays – 9.30am to 12.30pm**

*at our new playgroup centre*  
Shop 4, Cecily Court (next to Stolz)  
66 Nunn Street, Benalla

*Our goals :-*

- to have friendly, relaxed playgroups for Benalla and district families
- to have activities for the children to learn and develop through play
- to have opportunities to meet other local families

**For more details contact Leonie:  
5762 1211 or  
[earlyyears@tomorrowtoday.info](mailto:earlyyears@tomorrowtoday.info)**

# Fun With Words

## Bundle Words

<http://www.jimwegryn.com/Words/BundleWords.htm>

Some words are bundles of two or more words, like can-did or super-in-ten-dent, and are called charades. Sometimes the components can suggest a definition very different from the whole word's real meaning, in which case the charade is called a bundle word, a subset of daffynitions. There are hundreds of charades in English but few good bundle words. Here are a few of the more interesting ones.

---

abundance — a bread boogie	foreground — golf course
adamant — the first insect	furlong — mink yearn
addiction — commercially speaking	grimace — fortune teller's death card
admission — marketing strategy	hangnail — coat hook
adverse — product jingle	headlines — face wrinkles
alphabet — first bet of the night	headquarters — coins without tails
antelope — quick insect marriage	humdrum — odd musical instrument
assail — pain in the butt	humbug — an insect that forgot the words
assorts — donkey morsels	lavatory — volcanic British politician
atrophy — a winner's reward	meanwhile — cruel times
automating — car romancing	mentally — military roll call
barbell — saloon alarm	napkin — slumber and snooze
barking — boozier	neighborhood — bully next door
bartender — “-holomew”	nightmare — dark horse
bedlam — night flight	offsprings — on waterbed
brandish — breakfast	otherwise — uniquely smart
bulldoze — more than a catnap	parole — fatherhood
bumpkin — nudge and shove	pardon — pro golfer
button — sitting	pastoral — beyond talking
candid — free will	penchant — oink
canteen — capable young adult	peptide — flood of enthusiasm
canyon — toilet over there	plaintiff — minor quarrel
carnation — the United States	pungent — someone who thinks he's witty
carpet — coach dog	quarterback — tails
carping — engine noise	rampage — call for a male sheep
carport — fish morsel	rampart — graffiti on the incline
castaway — actors' strike	rapid — source of hip hop
castrate — auditions	restoration — lecture that puts you to sleep
chestnut — bosom buddy	safecracker — no-fat bread wafer
childhood — young gangster	seething — eyeball
clockwise — can tell time	shamrock — fake diamond
converse — prison poetry	sparking — boxing champ
damnation — beaver colony	sheepskin — members of the flock
dampest — beaver	stockade — Wall Street refreshment
departmentally — go crazy	subconscious — thinking about a large sandwich
divergent — scuba man	tadpole — small stick
dogma — bitch	tangent — beach bum
doughnut — miser	thinking — skinny monarch
downspout — feather molting	triumphant — winning bug
eggplant — hen	wanton — lightweight
eyedropper — A clumsy ophthalmologist.	warden — the combat room
falsehood — undercover cop	warrant — battle cry
forbid — on auction	

## Notice Board

CFA @ Lurg Fire Shed

\* Maintenance 10am Sundays

\* Training 7:30pm 1st Wed of the month

Grand Final Day, 01/10/11

White Elephant Sale

Wang Showgrounds, 01/10/11

Super Truck Racing

Winton Raceway, 01-02/10/11

Victorian Seniors Festival, 01-13/10/11

Wangaratta Show

Wang Showgrounds, 07-08/10/11

Sidney Nolan - Drought Series Photographs

Benalla Art Gallery, 07/10-27/11/11

VicDrift

Winton Raceway, 08/10/11 + 27/11/11

Term 4 Vic, 10/10-22/12/11

Benalla Spring Show, 14-15/10/11

National Water Week, 16-22/10/11

BABBA, BPACC, 21/10/11

Cheshunt Flower Show, 23/10/11

Wangaratta Jazz Festival, 28-31/10/11

Oxley Bush Market, 29/10/11

Melbourne Cup Day, 02/11/11

Benalla Festival, 03-06/11/11

V8 Race Experience

Winton Raceway, 05-06/11/11

Brown Brothers 24th Annual Wine & Food Festival

Milawa, 19-20/11/11

Buddy The Concert - Rave On 2011

WPAC, 26/11/11

A BPACC Christmas, 29/11/11

### Regulars

Wangaratta Trash'N'Treasure

Every Sunday, Avian Park Raceway

Tatong Market

01/10/11 + 05/11/11, Tatong Tavern Grounds

Moyhu Market

Lions Park, 15/10/11 + 19/11/11

Benalla Lakeside Craft & Farmer's Market AND

Welcome to Benalla Bus Tour

22/10/11 + 26/11/11, Lake Benalla



### Lurg Brigade

Captain: Geoff Rowe, 5766 4262

<http://www.cfa.vic.gov.au>

#### Basic Bushfire Tips

- \* Keep grass cut
- \* Reduce 'fine fuels'
- \* Clear dead undergrowth
- \* Keep gutters clean
- \* Move wood piles away from buildings
- \* Ensure non-mains water supply available
- \* Ensure non-mains power supply available
- \* Gather/maintain firefighting equipment

For full details on fire safety and survival, contact your local CFA and visit the CFA online.

**Backhoe Jobs**  
**\$50 hour Call Bob:**  
**5766 6476**



## Catering

### Lurg Hall Committee

Having a clearing sale? Need catering?

The Lurg Hall Committee can be available to BBQ cater for you.

Contact Anne Ford on 5766 6215 for bookings.

### Local Electrical Contractor

R.E.C. 10330

**Three Point Electrical**  
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- \* And more

**Call Mike:**  
**0418 102 425**  
**5766 4373**

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President: Bob Gartland - 5766 6476 ++ Secretary: Anne Ford - 5766 6215

For Examiner inclusions contact the Editor: 5766 6476 or [lurghall@gmail.com](mailto:lurghall@gmail.com)