

The Cockfighter

Linking the Communities of Broke Fordwich Bulga & Milbrodale

May 2021

**GREENWAY WINES
LEARN 'N' SIP**

Wine making Classes

Art classes

Chocolate making Classes

LEARN 'N' SIP

Chocolate making - Art - Wine



HUNTER VALLEY THEATRE GROUP PROVIDE A GREAT GETAWAY PLAN



MARGAN - ART OF THE APERITIVO



BROKE VILLAGE MARKET - NEW MANAGEMENT BRINGS GROWTH



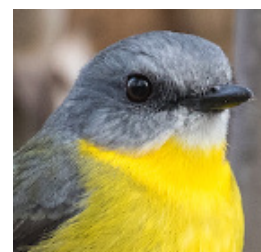
HOW TO CHOOSE A GOOD WINE



BULGA COMMUNITY LEADER LEAVES FOR PASTURES NEW



OUR WILDLIFE



FROM THE EDITOR

Feel an election coming on--?

Watch this space—and a groaning letter-box

Yes, if your letter-box hasn't become a litter-box yet for all manner of 'vote-for-me' invitations, I feel as sorry for you as I do for John and Joy Maunder of Quirindi, which is the northernmost settlement of any size in the electorate of Upper Hunter. Which, also, goes to the polls in about three weeks' time after what bids



to be one of the most interesting—and potentially explosive—NSW campaigns for some years. John and Joy, like most country people blessed to be not living in the Big Smoke, are good sports and obviously want to do the right thing in this poll by casting their votes on May 22 ; they conveyed to the SYDNEY MORNING HERALD's Column Eight their puzzlement about the pollster phone blitz which has engulfed their home line for two weeks or so. Trouble is, nobody has taken the trouble to let the Maunders or, I assume, any Qurindian know who the candidates are.

As stated, the Maunders are nothing if not good sports; they told Column Eight they are having 'good fun' giving different answers to each call. Personally—and as a typical case of the split-political-personality which marks Bulga (some of us come under the Upper Hunter boundary, others the Hunter), I have received only one communication for this poll, and that is a very informative and helpful Postal Vote Application (PVA) from Dave Layzell, the National Party candidate. And I know Dave Layzell would not be offended when I disclose that I'm in the Electorate of Cessnock - Clayton Barr's section of the Hunter—not Upper Hunter; accordingly, I'll be a fascinated bystander come May 22.

The PVA I received is worth scanning; I didn't realise that distance from a polling place shouldn't represent a problem. If you are more than 20 kilometres from a booth, you may be eligible to vote online, or by using your telephone and IVOTE. If you're not sure about eligibility for a postal vote, you should apply, as they say, post-haste for more information through 1300 135 736.

Indeed, this Upper Hunter By-Election in May carries a lot more in political implications than the formalities of a Bush poll usually convey. A Nationals' fortress for 90 years, it could go down to the wire with what seems to be a strong line-up from the major parties, and spirited newcomers such as the Greens, Shooters Hunters and Farmers, One Nation and sundry Independents represented. A State Government bulwark, an electoral boilover in Upper Hunter could cast a deep shadow over the prospects of the Berejiklian/Barilaro control of Macquarie Street. Two months ago, most political pundits would laugh at the suggestion that Gladys and Coy. would be at any risk of survival in the infamous Bear Pit. Now, nobody's laughing.

Usually at these tumultuous times of pro-and-con palaver, I can't resist recalling the shockers that controlled the Inner West and sleazy waterside 'burbs of Sydney in the immediate postwar period; their catch-cry reflected the dodgy mores of that time in politics, and especially in council or state elections: "Vote early—and vote often!" No chance of that these days, of course, but as a mere bystander with Upper Hunter, I'm all for the Maunders approach with junk-callpests: each pollster gets a different answer.

(Tom Jackson)

WENDY LAWSON

'FAREWELL GET-TOGETHER'

Last month we highlighted the role Wendy Lawson of Catherine Vale Wines played in the growth of the Broke Fordwich Region and noted that she had sold her enterprise and would be leaving the area.

Anyone wanting an opportunity to farewell Wendy personally can do so at a 'Farewell Get-together' at Riverflats Estate on Sunday the 14th May.

Bring a plate & wine to share

Time - from 4:30 pm

Address - 530 Wollombi Road, Broke

For more information and to register your attendance:

Marian: 0409 791 063

Jody: 0400 434 130

*Organsiers: River Flats Estate and Broke Fordwich
Wine and Tourism Association*

GREENWAY WINES

LEARN 'N' SIP

The creatives behind the boutique vineyard which is Greenway Wines are up to something a little different, and..... as well as their signature cellar door wine experiences, are now offering 'behind the scenes' opportunities to those who want to do more than just 'hold up the bar' when they are exploring the Broke Fordwich Wine Trail.

Vigneron Anne Greenway has conspired with a truly imaginative Chocolatier, an Artist, and an inspiring Viticulturist to create exciting and fun classroom style events for 2021.

In the 'vineyard classroom' you can select from 'a vine defining pruning master-class' (designed to bring out your inner 'Edward Scissorhands and to answer all those questions you ever wanted to know but weren't game to ask) to the delicious craft of 'making wine paired chocolates', to discovering your inner 'Picasso' with ART N SIP in the vines. Each class will see you truly immersed into the 'thick of



things' be it chocolate, paint or finessing your pruning skills! Classes are designed to educate, nurture and wine you all at the same time. And elegantly summed up by a recent attendee:

'Anne, firstly a big thank you for making our experience at Greenway so joyous. We left rejuvenated and are looking forward to coming back. Stella'

Greenway Wines is a small family-owned vineyard and cellar door sited on the edge of Wollombi Brook, located within its own little valley just south of the bends of Broke. The cellar door is a lovely old world weather-

Continued next page

board red barn, and it is only from here that one can source their range of hand-picked single vineyard wines.



Wine and Chocolate School:

One of Anne's passions is the pairing of wine and food, and on meeting Kat Drysdale of Wonderland Kitchens, a delicious journey began as the two conspired to combine their true loves and make chocolates that are designed specially to match the distinctive and elegant Greenway Wines. Kat is a natural teacher, so it didn't take long for Anne to lure her out to Broke to share her love and insights of chocolate.

Students learn how to make these especially designed chocolates under Kat's guidance. They step into the fascinating world of chocolate and embrace the most delicious of classroom experiences.

Included in the Wine and Chocolate tuition are all ingredients, necessary cooking equipment, and aprons. It is, a guided wine tasting and abundant antipasto



Continued next page

platter to complement the chocolate vineyard adventure.

Students leave with a great story to tell, insights on both wine and chocolate and of course their very own hand crafted chocolates and a bottle each of their matching wines.

ART N SIP in a Vineyard.

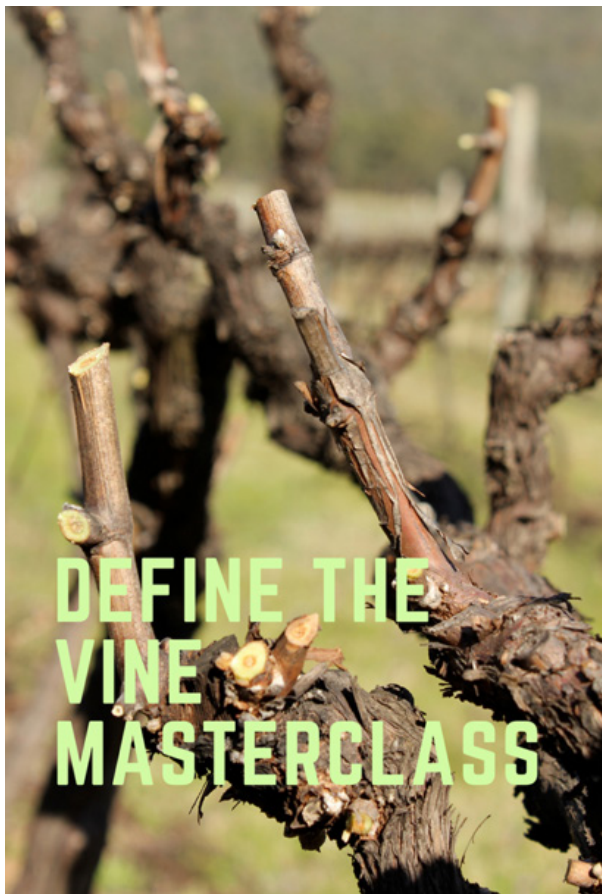


At Greenway Wines they start with the premise that wine is truly Art in a bottle, so when approached by Heather McMullen of Hollybrook to create intimate art classes in the vineyard - Anne couldn't say no – what a great idea! And so with a paint brush in one hand and glass of wine in the other – what is not to love? Heather can work with art enthusiasts and those who have yet to find their inner artist, and the results have been wonderful. Thus this class entices the inner art enthusiast and sommelier to evolve as the student learns to paint while guided on a wine experience that is unforgettable.

All painting materials are provided. And the best thing is....there is no right or wrong and no experience is necessary! As 'every canvas is a journey all of its own'. The day starts with a champagne filled vineyard tour, and the painting class is interspersed with Greenway wine tastings and paired cheese & charcuterie plates! It's a fabulous way to spend a day in a vineyard.

Define the Vine – a pruning masterclass.

Real wine makers are viticulturists too, they know that wine making starts in the vineyard, the quality of the fruit, the Terroir (pronounced 'Tere waa')– i.e. the micro-climate in which the grape grows, its soil, the seasons of the particular vintage, all combine to give a wine its particular distinctive character and tell the story of the wine that is produced. At Greenway Wines the opportunity to tell this story and to inspire true wine enthusiasts is an exciting one. And they have partnered with a leading Hunter Valley viticulturist Jenny Bright to share what they know. Truly located in a vineyard classroom, students are taken through the 'how to' and 'why'



of pruning and given insights on the impacts to grape and wine production. With Jenny at the helm, it is all fun and a very enlightening experience, students are then 'let loose' (under a watchful eye) to hone their pruning skills. The class includes equipment, a luscious picnic luncheon in among the vines, and the students leave with a bottle from the vines they have helped to cultivate and their very own grape vine to continue on with their newly found nurturing skillsets. A perfect class opportunity for real wine enthusiasts.

There is a lot happening in the vineyard at Greenway. Classes have limited numbers - small vineyard – small classes! Bookings for all are available online or by emailing Anne Greenway directly via anne@greenwaywines.com.au.

anne@greenwaywines.com.au.

Next available:

1. 'Let's make Chocolate' class is Friday May 28 & July 9, 3pm - 5pm- maximum of 6/class
2. 'ART N SIP in the vines' classes are on Fridays next available is May 7 and May 14, 11am - 3pm - maximum of 6/class
3. 'Define the Vine' classes commence on Saturday June 12, 11am - 1.30pm - maximum of 12/class.

At Greenway the aim is to Wine, Nurture and Educate – and we guarantee you will never leave empty handed or with an empty stomach - tuition is \$150/students. Bookings essential either online or call direct to the cellar door on 02 6579 1175.

Classes have limited numbers. Bookings for all are available by emailing directly via anne@greenwaywines.com.au.

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THE 39 STEPS

by Patrick Barlow
adapted from the novel
by John Buchan



ALAN GLOVER

BOB PHILIPPE

CRAIG HOWE

DIRECTED BY

ROSIE GLOVER

SIOBHAN DILLON

June 2021 at Laguna Hall



4, 5, 9, 10, 11 & 12 @ 7.30pm - Matinee 6 June 2pm

Tickets: Adults \$30 Concession \$25 online www.valleyartists.org/shop/



An Amateur Production by ARRANGEMENT WITH ORIGIN™ THEATRICAL, ON BEHALF OF SAMUEL FRENCH, INC

HUNTER VALLEY THEATRE GROUP PROVIDE A GREAT GETAWAY PLAN

Get ready for another **Valley Artists** fabulous production - this time the play is based on the classic John Buchan novel, adapted by John Barlow.

Spies, villainy, suspicion, murder, cruelty, fear, persecution and conspiracy. It's been a shocking twelve months. But if you add adventure, love and comedy to the story you have an evening of utter escapism. That's why Valley Artists have been working undercover, plotting and scheming, to present the multi-award winning, spy noir thriller, *The 39 Steps*.

THE 39 STEPS



Valley Artists' *The 39 Steps* is a comic play involving some interesting numbers – 100, 139 and 4 being the key ones. 100 is the duration of the play in minutes, 139 is the total number of roles, and 4 is the total number of actors! The hero, Hannay, is played by Craig Howe, Siobhan Dillon plays three females, leaving the remaining 135 roles to be played by Alan Glover and Bob Philippe. They will be very busy.

“Who the hell cares frankly, what does it all matter, wait a minute, come on Hannay! Pull yourself together man! Find something to do you bloody fool! Something mindless and trivial. Something utterly pointless. Something – I know a Valley Artists' show!” We need a hero right now, we need a laugh and you will get them in spades in Valley Artists' June 2021 production, *The 39 Steps*.

All the of cast members are Wollombi Valley residents
ALAN GLOVER.

In 2019 Alan won the City of Newcastle Drama Association award for 'Excellence by a Male Actor in a Leading Role in a Drama or Comedy' for his portrayal of 'Dad' in David Stevens' *The Sum of Us*. Unfortunately 2020's COVID pandemic meant Alan's follow up theatre work was cancelled as theatres closed nation-wide.

Other theatre work includes *Cock* by Mike Bennett for Stooged Theatre; *The Dog Logs* for Australian Touring Theatre Co.; and for Valley Artists Inc.: *One Flew Over The Cuckoo's Nest*; Ira Levin's *Deathtrap*; *Educating Rita*;

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The Complete Works of William Shakespeare (abridged); Away; Summer of the Seventeenth Doll; The Importance of Being Earnest; The Finneys; Come To Bits; The Removalists; Come To Pieces.

BOB PHILLIPPE

Bob graduated from NIDA in 1980 and is a founding member of Valley Artists. Over 22 years with VA he has 14 directing credits, performed many acting roles, writing, MC and committee positions including President.

Most recently he directed The Sculpture Garden in 2018 and played Dr. Bill Windsor in Woman in Mind in 2019.

Bob is also is a founding member of Valley Artists Inc.

CRAIG HOWE

Craig has been a part of Valley Artists for many years in various capacities, beginning with the role of Ray Say in Little Voice in 2008 and most recently playing a



fantasy husband in Woman in Mind in 2019.

SIOBHAN DILLON

Siobhan's first Valley Artists' appearance was as a bush-dancing, damper-eating extra on the Reedy River set at 10 years of age. She has since appeared in various Valley Artist productions including

"Aladdin", "Commedia", "The Circus of Life", "The Importance of Being Earnest" and "Summer of the Seventeenth Doll" as well as at various sponsors events. Most recently in 2018 Siobhan played the dual roles of a young French woman Camille and her daughter Claire in The Sculpture Garden.

Valley Artist Inc, is a Community Theatre Co in the Wollombi and Laguna Valleys, NSW. Valley Artists is run by an enthusiastic bunch of local volunteers, six of whom are founding members and still passionately involved with all aspects of the company. A non-for-profit community organisation with all funds raised applied to supporting community events and the development and staging of future productions. 20 years of creativity, fun, hard work and a love of great theatre, not money is the business of this community theatre company.

For tickets and more info [Click Here](#)

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Art of the Aperitivo



\$150.00

Duration: 3 Hours (approx.)

Location: Broke, NSW

Product code: PWHTA7

Celebrate one of the best Italian traditions with the Art of the Aperitivo!

‘Aperitivo’ was customary in the 18th century and involved a little something to drink and eat before the main meal. Traditionally, Vermouth was served as it is light and herbaceous, perfect to whet your appetite.

Celebrate the ‘Art of the Aperitivo’ with us with a Vermouth Cocktail Masterclass. As the Italians do, enjoy a light nibble while you discover the history and processes of how we make our Margan Vermouth. Get creative and make your own stir down classic or shake a contemporary garden inspired cocktail.

This is all hungry work, so your experience continues with a five-course degustation dinner in our restaurant, showcasing the best of our estate grown produce including vegetables, fruit, free range eggs, olives, honey and lambs.

We are proud to be consistently recommended in leading publications such as The Gourmet Traveller and the Good Food Guide. Come and see why. You won’t even need to bring your passport!

For more info and booking click here

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BROKE VILLAGE MARKET -

NEW MANAGEMENT BRINGS GROWTH TO LOCAL MARKET

The Broke Village Market has been running for over 15 years - started by the Broke Fordwich Wine and Tourism Association (BFWTA). In its time it has been known as the 'little local market'. In 2019 Sonja Read, one of the stall-holders (Scented Sense) approached the BFWTA and volunteered to help develop the market along more professional lines. Sonja's offer was gladly accepted by the organisation and she immediately developed a robust social media



presence for the market as well as contacting stall-holders at other events to invite them to join the Broke market.

The BFWTA recognised that the newly formed Broke Residents Community Association (BRCA) was a logical fit in terms of running the local market and the BRCA agreed to take over responsibility for the event.

Now that the constraints of Covid have lifted somewhat, Sonja and the BRCA have begun to see the reward for the new impetus with stall numbers increasing and larger crowds.

The market is held the first Sunday of the month at Stewart McTaggart park Broke NSW.

The market has a range of local artisan stalls and 'the best coffee in the Hunter Valley'.

New stall holders are welcome.

brokevillagemarket@gmail.com

For more information click here

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HOW TO CHOOSE A GOOD WINE

When dining in a restaurant, a sommelier, or certified wine specialist, can assist you in selecting a perfect wine, even if you do not know much about wine yourself. By asking about your taste preferences, they can recommend a wine that pairs



well with your meal, while complementing your likes and dislikes. But what happens when you're browsing the shelves or web pages of seemingly endless choices of bottles, wondering how to select a good wine? For those who are not familiar with wine, the label on the bottle or product description — complete with descriptions of flavor notes, characteristics of the wine and origin of the grapes — may only make selecting a bottle even more difficult.

The Basics of “Good Wine”

Choosing a good wine is completely subjective. How each person defines a good wine is unique to them and their taste buds. Whether you prefer delicate, bold, sweet, tart or even spicy flavors, it is possible to find a wine you adore. These essential characteristics that define each variety of wine can be helpful to keep in mind as you navigate picking a bottle.

- **Sweetness:** Wine labels often use the terms “sweet,” “semi-sweet” or “dry.” A dry wine will not be sweet at all.
- **Acidity:** Wines with high acidity will be more tart, whereas low-acidity wines will taste rounder or richer.
- **Tannin:** Tannins are phenolic compounds in the skins of grapes. When tannins are naturally present in the winemaking process or added through aging, the wine will have a more bitter taste. Because tannins also tend to dry out your mouth, people often confuse the tannin level with the “dryness” of a wine, which actually refers to how sweet or not sweet a wine is. The red winemaking process incorporates more tannins, giving some red wines a distinctively dry and bitter finish.
- **Body:** Wines get characterized as having a light body, full body or somewhere in between. The “body” of the wine refers to how heavy

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or light it feels in your mouth. Generally, red wines have a fuller body than whites, as do wines made from grapes grown in warmer regions, rather than cooler ones.

- **Alcohol:** The higher the percentage of alcohol in your glass of wine, the more it will warm your throat and the back of your mouth. Measured in percentage of alcohol by volume (ABV), most wines contain 11 to 13 percent alcohol, but can range from 5.5 percent all the way up to 20 percent.

Everyone will have different preferences for each of these characteristics of wine, but with the right care, you can find a bottle that fulfills your taste preferences.



Tips for Picking a Good Bottle of Wine

Since “good wine” is so subjective, knowing how to choose the right wine means considering several factors — including occasion, flavor preferences, labels and price points. While the combination of these factors is different for each person, the tips below will help anyone in search of

that perfect bottle of wine.

1. If you are new to wine, start with a white or rose.

Just as your food preferences evolve as you mature, the wines you enjoy are also likely to change over time. However, a study of consumer palates by Sonoma State University found most people first enjoy a sweet white or rose wine, then later fall in love with dry reds or wines with more distinctive flavors. Fifty-four percent of respondents in the Sonoma State University study said they preferred semi-sweet or sweet white or rose wines when they started drinking wine. While each person’s experience is different, an early distaste for drier wines or wines with high tannins may be due to their unique flavor and sharp bitterness.

If the thought of drinking a sweet wine makes you cringe, that doesn’t necessarily mean you should jump to reds. Instead, opt for a dry white or rose. Beginning with a lighter-bodied wine can be a step to learning to enjoy a variety of wines.

2. Reflect on other flavors you enjoy.

Wine flavors are unique, but that doesn’t mean the flavors you enjoy in other drinks and food don’t influence what you’ll consider a good wine. On the contrary, your other taste preferences can be a great identifier of which

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wine you will enjoy. For example, if you have a sweet tooth, chances are you will enjoy a sweeter wine. If you thrive on the sharpness of bitter black coffee, a more acidic wine may be perfect for you. It can be that simple. Here are two questions to help get you started:

Do you prefer apple juice or grapefruit juice? Apple juice lovers are more likely to enjoy sweet white wine, while grapefruit juice enthusiasts will likely find their match in dry white wine.

Does your favourite dose of caffeine come in the form of a latte or black coffee? Black coffee drinkers are more likely to fall for an Old World wine — that is, wine that comes from one of the places where winemaking first began, such as France, Italy or Spain. If you prefer a latte, try a New World wine, such as something from the United States, Australia or South Africa.

3. Consider the occasion.

Are you selecting a wine for yourself to enjoy, or are you sharing with friends? Will



you be pairing your wine with a meal or using it to prepare a recipe? Wines can serve different purposes, and different occasions can influence how you choose a wine. Here are a few questions to ask yourself when shopping for a bottle of wine:

Are you searching for a crowd-pleaser? If you want to satisfy your friends or family, and pairing with food isn't your primary objective, consider picking up a bottle of white and a bottle of red. Since wine preferences are so subjective,

having one of each will cover plenty of palates. You can also opt for wines that fall closer to the middle of the spectrum on sweetness, acidity and body. More balanced or moderate flavors are likely to appeal to more of your guests.

Are you pairing with a meal? If you want to find a wine that complements your carefully crafted dinner, the general rule of thumb is white wines for lighter dishes, like chicken and fish, and red wines for heavier dishes, like beef and lamb. Read on for more specific ways to pick the perfect wine for your meal.

Will you be mixing the wine or drinking it on its own? If you are mixing your wine into a cocktail or summer sangria, the subtle flavors of the wine aren't as important. If you are using your wine in a recipe, the flavors will blend

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into the sauce or meat and serve as an accent. Consider choosing a less expensive bottle of wine when you are mixing a cocktail or cooking with it. If you plan to enjoy your wine on its own, you can be more critical in selecting flavor notes you will enjoy.

4. Be sure to read the label— and learn what you're reading.

Eye-catching illustrations, pretty fonts or a clever name can sometimes sway a person into purchasing a wine that may not be the best choice, especially when all the options seem overwhelming. However, it is essential to read the label, rather than just admiring it. While all the information may seem daunting, reading a wine bottle label can be fairly simple when you know what to look for, and you don't need to know the precise definitions of all of the words on the label, either. First, look



for the amount of information the label has listed — does it seem like there's quite a bit of specific information about the region, valley and grapes? The general rule of thumb is the more details, the better.

Next, know what you're looking at on the label. You will find the winery name, a variety of grape, the year the winery harvested the grapes, the region where the grapes grew, the alcohol percentage and, on the back, a description of the wine. Refer back to the definitions of those five basic characteristics: sweetness, acidity, tannin, body and alcohol.

If you understand those, the wine descriptions will be much easier to decipher. The description of the wine may also list notes or aromas that will include familiar flavors, such as citrus, black cherry, apple, plum or chocolate. If you enjoy the flavors in the description, there is a good chance you will enjoy the wine.

While the information on wine labels is fairly standard, it may not always be in the same place. More prominent wineries may list the name front and center on the bottle. Other bottles may show the variety of grape in the center, with the name of the vineyard in smaller text at the top or bottom. The more you familiar you become with reading wine labels, the easier it will be to find the information you are looking for.

5. Look for “second-label” wines.

When vineyards harvest grapes, their very best, fully matured grapes go into the primary batch of wine, which they call their “first label.”

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These wines are often the ones connoisseurs praise, and overwhelmingly have two qualities in common — they are often available in limited quantities and, therefore, can be very expensive. Your search for amazing wine may lead you to some of the big-name vineyards, and rightly so. However, if you are just getting started and aren't confident in what wines you enjoy, the price tag can be tough to justify. That is when second-label wines can be a great alternative to pricey first-label bottles.

As a vineyard pursues perfection in winemaking, they become more selective in the grapes they use for their first label. In this case, more grapes that may not be as mature or polished don't make the cut. Rather than selling these grapes or disposing of them, the vineyard will often put them through a winemaking process that is nearly identical to the first label, but sell it under another name, or a second label. Because these wines come from the same expert vineyards, these second labels will still give you a taste of high-quality wine, but at a fraction of the price.



If you are familiar with some of the big-name wineries, you can usually spot a second label, as it will incorporate some part of their winery name. Some brief research can also point you in the right direction for finding a notable second label to try. Second labels are an excellent choice for budding wine enthusiasts, as they will help you decide which more expensive wines you want to splurge on in the future.

6. Don't stress over the age of the wine.

While it's a common perception that older is better when it comes to wine, this is not the case. Only some wines taste better with age, and different wines are best after different aging periods. Properly aging wine depends on many factors, including the region the wine is from and the amounts of tannins, sugars and acids it contains. In general, aging is more important for red wines than white wines, but any wine you purchase at the store will be ready to drink. In fact, most wines are not meant to be aged, and you should consume them within five years of purchasing them. However, if there's ever a time to take a close look at the year on the bottle, it's for red wines. If you're looking for how to choose a good red wine and find yourself stuck between two different years of a variety, you may want to opt for the older.

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7. Don't let price dictate your choice.

If the wine is on sale, it is likely because it is not in season or it has been sitting in the store's inventory for a while. These reasons do not mean the wine is of lower quality or won't still taste great if it is a type of wine you enjoy. These discounts can even be a great opportunity to find a good deal on wine. Choosing an expensive wine for its price point may also lead you astray — a more expensive bottle of wine does not always mean it is going to be a better bottle of wine. When selecting the wine you want to buy, start with the flavors and characteristics you prefer, as well as the occasion, then allow price to be a secondary consideration.

8. Don't write off bottles with screw caps.

While wine bottles with screw caps can get a bad reputation, they can still hold delicious wine. These caps are for bottles of wine to be consumed in the same year — due to freshness and acidity. So, if you are interested in a wine without a cork, don't be afraid to take a sip. Screw caps can also be more convenient for occasions such as a picnic, where you might forget to bring a wine opener, and are easier to pack up and take home after an evening out.

9. Keep track of the wines you try.

Once you've made your purchase, be sure to make a note of the name of the wine, the region and the variety of grapes. Many wine apps for your smartphone allow you to record your perception of a particular wine. As we have said from the start, finding a "good wine" is really about what you prefer, so tracking what you like and dislike will help you pick better and better wines for you! Keeping these notes handy on your phone also means they are sure to be with you the next time you make a purchase.

10. Every once in a while, try a new variety of grape.

While your wine notes will be valuable in teaching you more about the kind of wines you enjoy, it's important to branch out now and then. As you try more wines, your tastes may change, but without experimenting occasionally, you might miss out on your new favorite wine. When opting for something new, consider moving to the next step in Sonoma State University's "Wine Palate Life Cycle Wheel" we mentioned earlier.

BULGA COMMUNITY LEADER LEAVES FOR PASTURES NEW

Its exciting to witness a pioneering and historical time and the Broke Fordwich wine region is definitely experiencing that. Notwithstanding the region's role in the expansion of the early colonial settlers the transformation of the area into a wine-tourism destination was started in the late 1990's by a group of vineyard owners



John Lamb, (front left) often represented the community. Seen here with fellow residents John Krey (centre) and Alan Leslie at a meeting as part of the campaign to stop the expansion Mt Thorley Warkworth mine.

who achieved two major endeavours that set Broke Fordwich on the path to its new identity namely the registration on the international wine scene of The Broke Fordwich Wine Sub-region and almost as importantly the establishment of the Broke Fordwich Private Irrigation District (PID) which brought water to several hundred land-holders.

One of the original members of the board was Bulga resident John Lamb.

John and his wife Denise, have recently moved out of the area but still find it hard to leave many years of community involvement behind.

"As the last founding Director of the PID I am very proud to have been one of the instigators of a project that has proven as the saviour of the area in two droughts and allowed wine and tourism to flourish", he said

John was chief engineer until a few years ago, staying with the PID for 12 years. As well as conducting a successful business John was also a member of the Bulga Rural Fire Brigade and was Bulga Fire Brigade president.

"I am very proud of my association with the Rural Fire Service, and deeply respect the privilege of working with the other marvellous volunteers and staff through some horrendous fire events", he added.

"I will always remember fondly the caring community of Bulga and will consider ourselves fortunate if we find the same closeness and support in our new home", he said.

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OUR WILDLIFE



EASTERN YELLOW ROBIN

This common Robin is grey washed with olive, grading to citrine or bright yellow on the rump. The underparts are yellow. They live in permanent territorial pairs, breeding in dense shrubby area often joining mixed flocks of small insectivorous birds to forage in open woodlands in winter. They hunt from a perch, flitting quietly between low branches, sitting sideways, catching prey on the ground, in the foliage or rarely in flight. They breed from July to January raising up to 3 broods per season. The female lays 2-3 eggs in a cup - shaped nest usually place in an upright tree fork up to 5m high and incubates them for about 16 days. Both parents feed the young who fledge in 10-14 days. Their call is bell like piping and a harsh chip-chip trilled whistles. Diet is spiders, grasshoppers, wasps and other insects. Habitat is rain forests, sclerophyll forests, woodlands, native acacia scrub, parks and gardens.

Elizabeth
'Joeys Retreat'

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HYMN

Little flower let us pray
The world gets madder every day
There's little I can understand
The anxious hearts, the broken land.
All I want to know is you
Your leaves so green, your petals blue
Your beautiful humility
Are made of love and sanity.
Little flower let us pray
Togethen in this childish way
For there within your petals curled
Lies wisdom that would heal the world.



COMMUNITY GROUPS AND ORGANISATIONS

Broke Bulga Landcare Group Inc.

C/o President, Wendy Lawson
PO Box 120, Broke NSW 2330

Broke Fair Committee

Secretary, Maxine Alexander
alexandermaxine6@gmail.com

Broke Fordwich Wine & Tourism

President Jody Derrick
Secretary, Mike Wilson
secretary@brokefordwich.com.au

NSW Rural Fire Service Hunter Valley District

2161 Putty Road Bulga
Phone 6575 1200,
email hunintervalley.team@rfs.nsw.gov.au
Manager: Superintendent Ashley Frank.

Broke Rural Fire Brigade

Captain: Paul Myers
C/o Broke Post Office,
Broke NSW 2330

Bulga Rural Fire Brigade

Captain:- Barry Anderson
0417403153
Permit officers:
Barry Anderson
0417403153,
Jason Bellamy
0427235362
Warrren Welsh
0419211130

Broke Community Hall

Kathleen Everett (02) 6579 1470

Broke Public School

18-26 Cochrane Street
Broke NSW 2330
Telephone 02 6579 1040
emailbroke-p.school@det.nsw.edu.au

Bulga Milbrodale Progress Association

President - John Krey
6574 5376
PO Box 1032, Singleton
2330
bmpa.contact@bigpond.com

Bulga Community Centre Inc.

President/bookings
Claudette Richards
65745 495
Secretary Belinda Passlow
0427 305 519
Treasurer Phil Reid 0438 865 064

Justices of the Peace

Tom Jackson 6574 5266

Milbrodale Public School

Putty Road, Milbrodale
NSW 2330

National Parks and Wildlife Service- Upper Hunter Area Bulga and Scone

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NSW 2330 6574 5555

Palliative Care Volunteers for Singleton & Cessnock

Kath Watkinson (02)
65722121

Private Irrigation (PID)

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Water On/Off 1300 767 118

PID Admin

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12 Vincent St CESSNOCK
office@saywells.com

St Andrews Anglican

Church Broke
Parish Secretary at 6571 1414

St Marks Anglican Church

C/o Marie Mitchell
Inlet Road, Bulga NSW
2330

The Immaculate Conception Catholic Church Broke

Paul O'Toole
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Wildlife Rescue,

Rehabilitation and Release
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Bruce Cowan
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PRINT & DESIGN

BINK Creative
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MECHANICAL & AUTOMOTIVE SERVICES

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Drainer, Gasfitter &
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POOL & YARD MAINTAINANCE

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