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Expansion, growth & opportunities are the focus for McPherson's Printing in 2019; equipment installation, lean initiative improvements, a fresh company website & resource expansion.

A combination of these changes along with the hard work from our dedicated & committed team will allow McPherson's Printing to become an even more exciting competitor in 2019, creating more jobs for the community, and more options for our clients.

The changes implemented in 2018 will give us the basis & ability to offer expanded capacity, a broader range of options & a solid steady future, all of which will help us continue to fulfil client commitments & exceed their expectations in an efficient, effective & exciting way.

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WHAT'S INSIDE





ON THE COVER

Twin brothers
Reef and Laker
Heenan cuddle up
to one of
Carisbrook's
Charlotte Plains
Farm's resident
lambs.
PHOTO:

Elvzabeth Heenan







PAGE 3 GOLDEN FINDS

Uncover what makes the Golden Triangle so famous and why prospectors across the nation are flocking to the region.

PAGE 6 HOME IS WHERE THE HEART IS

How has farming changed in the past 100 years? Majorca's Dave Willis explains how things have changed on his property.

PAGE 8 HEALTHY HORIZONS

What does the future of the Maryborough District Health Service look like? What's in store for the service's \$100 million rebuild?

PAGE 12 CHANGING THE GAME

Learn how local farmer Liz Dridan is working her way to produce dual-purpose sheep.

PAGE 16 TOP DROP

The Pyrenees ranges is home to some of Australia's best wineries. They're literally growing from strength to strength.

PAGE 19 TECH SAVVY

Driscoll Ag has taken a big step towards the future of precision agriculture, investing in revolutionary machinery to better decipher what goes on below the surface.

PAGE 21 BRIGHTER FUTURE

What is speech pathology? Or occupational therapy? How is technology impacting the allied health industry?

PAGE 25 A BREW ABOVE

Josh Rodgers is addicted to the coffee industry, that's why he's opened Stay Dialed Coffee Roasters, a 100-percent solar powered coffee roasting business.

PAGE 28 TOURISM TRAIL

Read about what's new in the tourism industry and how the Central Goldfields region is drawing people in.

ELCOME to
The Maryborough
District Advertiser's
2019 edition of
24 Carat Living.

In its 12th year of publishing, we have updated one of our most popular annual features that celebrates community and the successes, innovations, initiatives and projects of local businesses and residents.

This year we've expanded its scope to explore advances in technology in agriculture and health and education, we showcase our superior aged care services and promote some of our tourist highlights.

24 Carat Living is a magazine to read and feel proud about as it identifies so many wonderful reasons why this region of the Central Goldfields, and our community, are so great and how our future is bright.

We hope you enjoy 24 Carat living 2019.

— Angela Tucker, editor, The Maryborough District Advertiser

For advertising and editorial inquiries for our 2020-21 edition, contact editor@maryaddy.com.au, advertising@maryaddy.com.au, phone our office on 5461-3866 or visit maryboroughadvertiser.com.au.

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T'S been a long time since shouts of "eureka" have rung out across the Central Goldfields Shire, but with gold prospecting and mining gaining popularity, the calls are becoming more frequent.

The shire forms part of the famous Golden Triangle, an area which spreads as far as Tarnagulla, Ararat, Ballarat and Wedderburn, and is known for producing mammoth gold nuggets.

The region has always been popular with prospectors hoping to strike rich, and none are more in tune with the modern hunt for gold than Bet Bet's Neville Perry.

Neville has been prospecting and mining for gold for over 25 years and recently purchased a property in Dunolly with business partner Mick Clark. Late last year the pair unearthed a huge 2.5 kilogram nugget worth over \$200,000 while filming for the television program Aussie Gold

The nugget, dubbed Charlie's Pride, was found just 12 kilometres from where one of the world's largest nuggets, The Welcome Stranger, was unearthed 150 years ago, which Neville says is part of the reason there's been a resurgence in gold hunting.

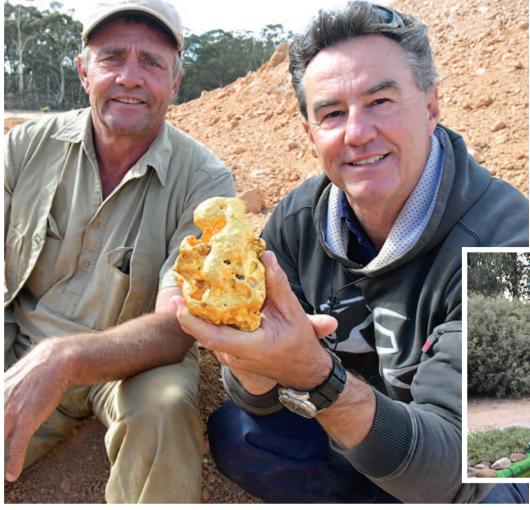
"There's certainly been a resurgence in people going out into the bush prospecting and there's also been a huge number of new small mining claims that have been applied for which is great," he said.

"I've talked to a lot of people in the gold industry and businesses are saying they've never seen so much activity and sales.

Neville's family has a history of mining in the Gold Rush days and he said prospecting is becoming more and more popular for a number of reasons.

"Prospecting is a terrific lifestyle. At the very least people are getting their daily exercise by going out into the bush and walking around," he said.

"You've got the comradery of



prospecting clubs who go out and prospect together, and then you get around the campfire at night. It's also about socialisation.

"A lot of people are missing that socialisation these days due to technology and I think people are missing that personal contact. A lot of the older generation like that contact which is why a lot of retirees get into prospecting.

"It's also very affordable. Once you've got the detector, your costs are very minimal, it's often just a bit of petrol to drive to where you want to search for gold.'

With gold to be found in every state, Neville said people can take prospecting from their local forests to Western Australia, but

the drawcard of the Golden Triangle sees prospectors flock to the region, boosting the local economy.

"There's gold in every state and you can travel around Australia and potentially pay your way while you're doing it if you find enough gold," he said.

"For our region there's also the tourism side of it.

"We get prospectors coming here from all over the country. There's no better place for gold, the purity and the size makes it the best gold in the world.

"In Maryborough we see big events which bring a lot of money here over a week or so, but prospectors come all year round

and they're all injecting money into the region.

While gold mining has been prominent in the region since the Gold Rush era, Neville said there's still plenty of gold to be found.

There's gold being found every day, most people just don't hear about it because people aren't making it public," he said.

'If you've got the right machine and right person showing you how to use it, you should be picking up little bits of gold every day.

"Once people start finding big nuggets like our Charlie's Pride, everybody starts to feel like they could be in with a chance to find the next big nugget, and they very

Central Goldfields



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Left: Neville Perry and Mick Clark unearthed Charlie's Pride late last year, a monster 2.5 kilogram gold nugget worth over \$200,000.

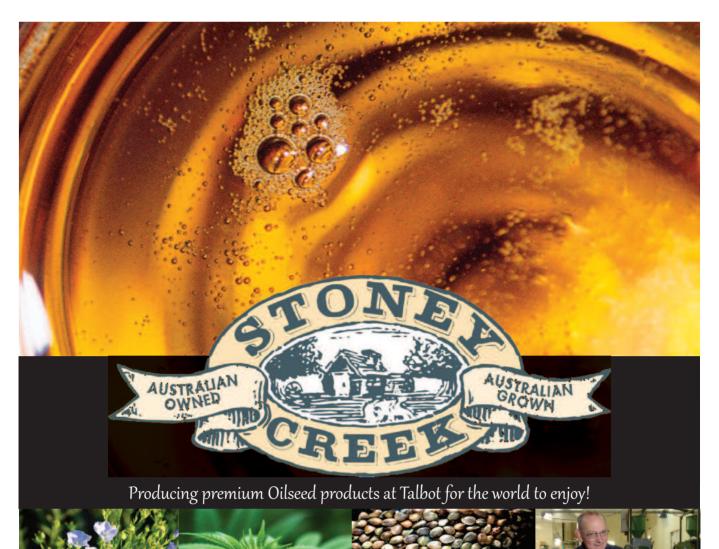
Middle: Syd Pearson is another local who managed to strike it rich in the Golden Triangle, discovering a nugget near Dunolly.

Right: Mick and Neville say the region produces the best gold in the world and sees prospectors flocking to the area.

Bottom: Dunolly and district celebrated the 150th anniversary of the discovery of The Welcome Stranger earlier this year. One of the world's largest gold nuggets, it was discovered in nearby Moliagul in February 1869 and weighed almost 100 kilograms.









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OUNDED in 1992, Stoney Creek Oil Products has been operating for over 25 years and has secured itself as a market leader for organic flasseed oil, meal and flour.

Founder and director of Stoney Creek Oil Products, Fred Davies said his ancestors settled in the area during the Gold Rush when "things were a bit tough" so they started to make butter, cheese and bread which they sold to the miners.

Fred said much like his ancestors, he's "always had the urge to do something different".

"We have a national market with a little bit going internationally," he said.

"All of the products have the capacity to produce specialty proteins. When we started off, we trialled producing oil to a certain recommended standard and we've stuck with that.

"At the moment we're growing our capacity to keep abreast of the contract demand. In our position, we have to remain relevant to the industry.

"Into the future, we're going into more value adding and partnerships with other people. We're working closely with a couple of hemp and milling companies, I'd say our thrust now is into ingredient production."



With a product range including everything from flaxseed oil, meal and flour, grapevine oil, safflower products and hemp seed oil, Fred said business is "more than flat out".

"Just last month we had around 8000 litres of hemp oil we'd crushed go to the United States – it's quite a bit of hemp oil," he said.

"I'd say we produce between 50 and 60,000 litres of product each year.

"Hemp has such scope and it's

an untapped market — there's plenty of demand for contracting work."

Although the business is a big operation and employs seven locals, Fred said the crew at Stoney Creek also support those looking to get started in the industry.

"We support the industry too, so if anyone's got an idea for a

new product or something, we'll put time and effort into helping them produce that product. We've done that quite a bit and we continue to do that," he said.

With plans to expand with what they've got and a new warehouse on the horizon in the next two to three years, Stoney Creek Oil Products are set to get busier and busier in the future.







AVID Willis' Majorca property has been handed down over generations since 1901 and although tradition still rings true in many instances, modern techniques and equipment are changing the way the property operates more than 100 years later.

Dave grew up on the same propery he now occupies with his own family.

He returned to the farm in mid-1990s after a period as a shearer around Victoria and New South Wales.

"I grew up here and I was always helping mum and dad and mucking around on the farm," he said.

"Mum and dad never pushed me to come back onto the farm. I was a bit like a lot of kids when you're going through secondary school, you don't really know what you want to do.

"It was my choice to come back and I always had a passion for the outdoors.

"I worked in the shearing industry for a few years but I reached a point where I wanted to come home and mum and dad were very good about it.

"They allowed me to do what I wanted to do back here. With their guidance and my grandfather who was still around when I first came back, we had three generations at the one time but they basically gave me free rein of the farm and supported what I wanted to do with it."

While some things stay the same to this very day including Dave's mother getting out onto the property every day, Dave said he has seen a multitude of changes over the last 30 years.





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FARM PRODUCE

One big change the farm has seen was the exclusion of cattle from the farm which now focuses solely on Merino sheep and a small amount of crop.

"We did run cattle for a while, but we lost around 1500 sheep and around 2000 head of cattle in the Avoca fires in the mid 1980s. That was certainly a big change," Dave said.

"We've increased stocking rate, we're using more fertilizer to grow more grass, we've changed our ram selection process as well.

"We also do a bit of cropping which we never did beforehand. We don't crop a lot, its only about 700 acres which is mostly stock feed and then we just sell the surplus that we have."

TECHNOLOGY

There isn't an industry on earth that hasn't been altered in some

way by technology, including farming.

Dave said while he's "no computer whiz" microchips and GPS are currently in use at the 118-year-old farm.

"Now with RFID tags (microchips inserted under the skin, much like microchipping of a cat or dog at the vet) we're sort of getting into auto-drafting and making sure we have traceability of individual animals," he said.

"Our machinery has been one of the biggest changes that I've seen. The GPS guidance on them means you're not sitting on the tractor for hours and hours digging up ground, you just direct drill things these days which is a big time saver."

WEATHER

Resilience and farming go hand-in-hand and with Majorca withstanding both fire and flood in the last 30 years, the current unpredictability of weather patterns, Dave said, makes things "interesting".

"You seem to get a lot more extreme weather now — that was really evident in 2011 with the Carisbrook floods," he said.

"I remember growing up here as a kid the weather would be fairly predictable. The winter would be wet and cold and the summer would be hot but now you seem to get big swings and changes which makes it a bit of a challenge.

"You're always holding out for that next rain, sometimes it feels like you're on a knife's edge

like you're on a knife's edge.

"Earlier in the year the
paddocks were as bare as I've seen
them in a long while, that was
before we got a break with a bit of

rain in the first week of May.

"By the end of the month they were green again and the season is terrific at the moment."

RESPONSIBILITY

For many farmers, taking over the family farm is an expectation rather than a choice, but just as Dave was given the option by his parents, he said the pressure isn't on either way for his young son Cooper.

"Cooper is quite a good help, he shares a fair bit of interest in the sheep side of things," Dave

"He'll come to the shed and throw some fleeces and give us a hand, but if he's not passionate about the farm then there's no use pushing kids to do what they don't want to do because they'll just end up hating it.

"You do have to care about it a lot to take it on."

ITH a multimillion dollar upgrade, dozens of services never before seen in Maryborough and new employment opportunities on the cards, Maryborough District Health Service's plans for the region's future are ambitious, and locals are already feeling the benefits.

A "ground breaking" facility upgrade and dozens of new services and employment opportunities are already in motion at MDHS, enticing new residents to the region while providing more services for locals.

MDHS CEO Terry Welch is driven to bring the best of the best in health care to Maryborough, and the enthusiasm he and his staff have is clear.

"We want to build a legacy health service in Maryborough," he said.

"We want a building that lasts and lifts the community and we want to provide great care for a long time into the future."

It's full steam ahead for the health service's \$100 million upgrade, with the full monetary amount already promised by the State Government which brought Victorian Premier Daniel Andrews to town for the announcement last year.

The upgrade will include a 3000 to 37000 square metre building constructed at the



Maryborough hospital and an additional building to replace the hospital's ageing urgent care centre.

It will also deliver more acute medical and surgery beds, another operating theatre, improved parking, access and privacy, more consultation rooms and 1483 more specialist appointments offered locally.

Mr Welch described the upgrade as a "milestone project" for the health service and the community.

"This will be the biggest project Maryborough's had in decades, it'll be groundbreaking," he said.

"The reality is with \$100 million

we'll build a health precinct. It will be state-of-the-art, it will likely be a three storey facility so it will be an impressive new building.

"This will lead to huge opportunities within the community."

The project is expected to be completed by 2026 and will be an









important tool for MDHS as it looks to provide more education and employment opportunities.

This year the health service kicked off a Diploma of Nursing in conjunction with Bendigo TAFE, which local students, both fresh out of high school and those seeking studies later in life, have already jumped on board.

"We had 17 students start the course this year. We've worked for over 12 months to get it here," Mr Welch said.

"Offering this course means there's no travel or accommodation costs for students and no need to leave home, and they can work while they learn. We really want to embed this program. The new health centre will also become a great teaching centre, building on our goal of really advancing our focus on teaching and training."

Mr Welch said while there are

plenty of new ideas for the health service still in the pipeline, seeing how far MDHS has already come is encouraging.

"Who would've thought even a year ago that we'd now be offering IVF, public chemotherapy, that we've got one of Victoria's leading well women programs and a whole raft of new services in the pipeline," he said.



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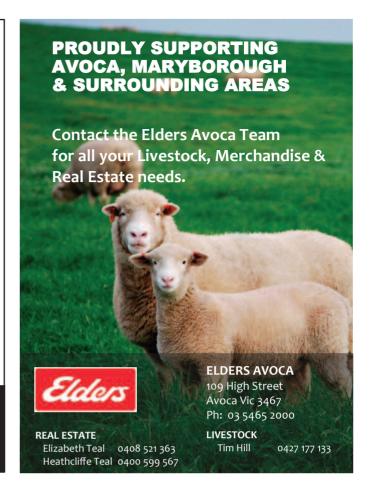
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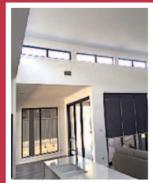
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10 24 Carat LIVING

HE humble oat has had a bit of a resurgence in recent years, making its way into trendy
Melbourne cafés, bustling farmers' markets and provedore stores — one company leading the pack and landing its names on brunch menus everywhere is Dad's Oats.

Founded three and a half years ago by Natte Yallock sibling duo Alicia and Peter Cain, Dad's Oats is one company that's leading the charge of changing the breakfast staple's image by providing single-origin, GMO, herbicide and pesticide free oats which the Cain family have been growing for five generations.

To learn more about the local brand making its way into households across the nation, we asked Alicia and Peter to tell us a bit more...

What is Dad's Oats?

For five generations our family had been farming the land at the foothills of the Pyrenees ranges, growing award winning oats. In the past, after each harvest these oats were sold off as a bulk commodity to large manufacturers, losing their sense of provenance and quality.

By selecting a small amount of our highest quality oats, we were able to have these processed as a small batch, package them and take them directly to our customers.

We offer four types of oats which includes; traditional rolled oats, quick oats, steel-cut oats and groats (the whole oat grain).

The oats are grown on our family farm by our brother Matt and father Maurice with the support of mum, and Matt's wife Kate. Dad's Oats is a team effort with everyone in the family having involvement, which is actually a wonderful part about



the business as it brings us all together in so many ways.

Since our early days at farmers' markets in Melbourne, we have now been able to expand into over 40 stores, predominately around Melbourne and Victoria, supplying high-end cafés and starting an online store with great success so far.

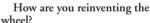
What started out as a passion for farming and high quality food, along with eagerness to create a meaningful and sustainable business has led to a huge opportunity for us in a growing market.

What is the philosophy behind your business/ products?

From the start we've always tried to keep things simple. We have four product types, and in the first few years rather than expanding into different varieties, mueslis, porridge sachets and other creations, we have kept the focus on two key elements; product quality and customer service.

Sustainability has also been a focus for us. This extends right throughout our business processes, starting with best practice farming, all the way through to our milling, packaging and warehousing.

We've improved our packaging options a lot in the past few years. We now have a fully compostable enviro-bag for our three kilogram products, we use recycled cartons and mailing boxes, paper tape and packaging filler instead of plastic. We'll continue to make improvements as much as we can in these areas.



Apart from having a very high quality product, we sell a couple of products which are reasonably unique. One of those is the groats, which is the whole oat grain (unrolled) and we also sell little hand oat rollers so that people can roll their own oats freshly each morning. When the oats are freshly rolled this ensures a superior, more wholesome taste and the highest nutritional value.

What's next for Dad's Oats? Now that we have established our business foundations, we are

our business foundations, we a looking at the next steps to increase our sales network to propel the business forward.

We are expanding into a bigger distribution warehouse in a few months time which will give us better capacity for our storage and shipping facilities.

We have started exporting to a few retailers internationally which is exciting to think that Dad's Oats are now sold outside of Australia.

Also... We've got some exciting things on the way for Dad's Oats, we're bursting at the seams wanting to talk about them but we've got to complete the projects first, so watch this space.

Photos: Ali Campbell and The Weekly Times' Andy Rodgers.



OCAL Liz Dridan is changing the future of the sheep industry, not just as a role model for young farmers but also as a trail blazer in breeding dual-purpose sheep.

After purchasing and working her family farm, Liz quickly realised creating a sheep that can be used for both meat and wool is becoming increasingly valuable.

What brought you to farming?

I bought my family's farm about three years ago after leasing it, and I also work full time for Landmark as a livestock agent.

Being a livestock agent, I enjoy breeding sheep that perform well and make good quality meat for people to eat, but I'm also really interested in the wool side of things.

What direction are you hoping to take the farm?

Given my interest in both wool and meat, I'm trying to develop a dual-purpose sheep that can be used for meat while still having good quality wool.

Breeding dual-purpose sheep is becoming more common and with technology and genetics getting better, people are starting to see that breeding this type of sheep can be done. The benefit is more productive sheep and more money.

But it's a hard mix to get right because historically, sheep were



either bred for wool or meat, so it's pretty hard to get sheep with really good wool that can still produce a lamb suitable for slaughter.

You have to be selective and know what you're looking for when you're purchasing rams and you want to pick the right ewes.

I currently run 1200 Merino ewes, which are good

for wool, and about 200 wethers. There's always room for more growth from here but at the moment it's pretty tricky juggling work and the farm.

Was it difficult to get into dual-purpose breeding? I was lucky and unlucky in a way that when I came back to the family farm it had been completely destocked, so I had to start from scratch.



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12

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But that was good because I had a clean slate and started where I wanted with the breeding.

My wool has been doing really well, at the moment we've got the same Italian buyers purchasing our wool out of the market all the time because they know that our product suits their end use in the Italian market.

They generally buy finer, better quality wool and are very fussy because they need a top end product, so that's great feedback for me and a bit of a feather in the cap.

What are the biggest changes you've noticed in the industry and the area?

People are becoming more aware that they need to be productive and efficient and that they need to be cautious of outside influences such as what consumers want and animal welfare practices.

This particular area suffers a bit from not having the generational change that other farming areas may have had, and it probably stems from being a smaller, family farming area where we haven't been able to expand into larger scale farming.

A few younger people who are getting into the industry now are starting to realise that your animals have to be productive to be able to survive with the cost of production. Everyone hears about big returns in farming at the moment but that's not every case, you really have to be working hard and doing the right things to be making that big return.

What advice do you have for young people who want to get into agriculture in the region?

If you have the opportunity to get into agriculture, give it a red hot crack, because in the next few years with the way the population is growing, being able to produce enough food and fibre to feed and clothe everyone is going to be huge.

You can see things like the mining industry starting to wind down a bit and I think Australia especially needs something to export.

Because we've got such a good, clean image and good quality product in primary production to export, we're very, very lucky, so if you get the opportunity to get into agriculture, I think it'll be a good career in the coming years.



CCOMMODATION options have surged across the country in recent times, with companies like airbnb, youcamp and farm stays diversifying where tourists can stay, and the local area has a plethora of options to suit every traveller.

A quick Google search for accommodation in and around the Maryborough region lists dozens of airbnb properties, youcamp - a site that allows property owners to lease their land to campers — sites, BnB's, caravan parks, plus hotel and motel rooms available.

With so much diversity on offer, one farm stay setting itself apart is Daisy Hill's Donkey Tales Farm Cottages.

Opened in 2013, Peter and Marianne Pink, owners of Donkey Tales Farm Cottages, had been travelling from the other side of Melbourne to the local area for gold prospecting when they decided to buy themselves a weekender property.

Marianne said that when she was looking at ways to keep the grass down at their property while they were away, she came across donkeys and everything she read about them caused her to "fall in love with them more".

Since then, the pair have opened their own farm stay business, offering two cottages tucked away in bushland and neighbouring paddocks with miniature donkeys.

Marianne said although farm stay businesses aren't a new idea, incorporating that with her love for miniature donkeys certainly is.

"I think the attraction for most people is the physical interaction with the donkeys, a lot of the time when people are booking in, they'll ask if they can pat them," she said.

We get lots of return visitors and the business is great for everyone really. We have older people stay for a week or more at a time and lots of families come through as well. It's a really intimate experience with the animals, which people love.'

Attracting visitors from around the country, Marianne said they've also had visitors from as far as Japan, Malaysia, China and Belgium. She said the donkeys are a focal point for the business and a huge drawcard in attracting people to stav.

"Î would estimate about 95 percent of the business comes from people who want to be with the donkeys," she said.

Everything here is done in donkey time, it's more laid back. I think the relaxed energy of the donkeys passes onto people. Coming from the city where everything is frantic and stressful, you really feel the difference when you're here with the donkeys -



they calm you and ground you.

'More often than not people who stay here go away with a smile on their face. Even people who pull over onto the side of the road and lean over the fence, you watch their faces and they're just delighted. The donkeys are happy to come to you and they're quite friendly, they're a bit like big

Marianne also said the business has done its bit to promote the region, with visitors often being unaware of what Maryborough and district has to offer.

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"I get a lot of emails from people who are coming to stay asking whether there are any shops to buy groceries in the area and things like that," she said.

"I think people are quite surprised by what the area has to offer.

"It's over four years now that we've been operating, I think we've shown a lot of people that we are a nice place to visit with lots of things around.

"We chat with each group that

comes to stay and we find out what they want to do or see in the area. We've got all of the tourism brochures handy to show them just how much there is around to do."

Another business turning heads in the area is the Bull & Mouth Hotel, which owner and manager Mick Reid said has also attracted its fair share of visitors since reopening its doors in Maryborough's High Street in 2017.



"We have a lot of people from out of town say they've heard a lot about Maryborough but they've never been here. But when they get here and stay for a day or two, they love it and they come back — I think that's very important for the whole area," he said.

"We get a lot of comments from people saying how much we've got in the area as well and they tend to stop here more often because of that.

"Of course we want to look after our locals, but tourists and

those visiting the area are also very important for local business and the area as well."

From middle: Donkey Tales Farm Cottages' Marianne Pink with one of the accommodation's resident donkeys; High Street's Bull & Mouth Hotel.

Bottom left: Marianne cosies up in one of the cottages; Campers can revel in the country side at one of the many youcamp sites in the region.







TOP DROP INE is the lifeblood of the Pyrenees and local vineyards are going from strength to strength, gaining national and international attention.

This year Glenlofty Wines expanded with the purchase of its esteemed Avoca neighbour, Blue Pyrenees Estate.

Steeped in history and with strong reputations, the combined power of the wineries forms the largest wine producer in the Pyrenees region.

Glenlofty Wines

Glenlofty Wines has been in business since its vineyards were planted in 1995.

Set on 130 hectares, the vineyard sent its cool-climate premium fruit for blending into high-end wines under Seppelts and Penfolds labels until it was purchased by its current owners, five-generation western Victorian family the Richmond-Smiths in 2010.

The first wines under the Glenlofty brand were released in 2013 and were an immediate hit, winning gold across the globe.

Glenlofty is best known for its shiraz and roussanne/marsanne but has also earned accolades for its outstanding cabernet sauvignon, chardonnay, merlot and other varietal wines.



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Blue Pyrenees Estate

Established in 1963 by French company Remy Martin, Blue Pyrenees was among the modern Australian wine industry's first ventures into cool climate viticulture.

The 150 hectare estate is now known for its exceptional red wines along with its sparkling, white and rosé.

The winery's cellar door and Café Blue are also big attractions with wine tasting and a range of dishes and grazing boards created with local produce.

Looking to the future

Glenlofty's vineyard manager and winemaker/vintner, Scott Gerrard said there are endless opportunities in the Pyrenees.

"The purchase of Blue Pyrenees was done for security and to really

invest in the future," he said.

"The owner talks about being a globally significant wine brand and loves this region and setting roots in it so that's a big part of it.

"The fruit quality from this region is pretty special and the Glenlofty and Blue Pyrenees sites will compliment each other. Glenlofty is a commercial vineyard so to have the Blue Pyrenees winery is just the next step up. We can make better wine now."

With the popularity of local wine gaining momentum, Scott said there's a lot of investment being made in the region.

"The calibre of wines coming out of this region is really going to put us on the map so we're working hard with exporting to countries like China, America, Singapore and New Zealand," he said.

"There's a lot of very experienced people in the Pyrenees and they're doing a lot of interesting things.

"We're also really working towards sustainable practice.

"Glenlofty is very fertile and has low disease pressure so we don't have to use a lot of chemical inputs. We're already moving away from synthetic chemicals by using sheep to graze out the weeds under the vines."

Scott said now is the perfect time for people to get into the wine industry.

"For me personally it's an exciting and dynamic industry," he said.

"There's a lot of areas within wine making like the analytical side of things, sales and marketing, tasting and hospitality.

"It's an interesting job and there's a lot of potential out there.

"I think the Pyrenees is a great region and a great stepping stone to get into wine and at the moment everyone in this area is looking for workers. There's a lot here to draw people to the region and keep them here."

Blue Pyrenees chief wine maker and managing director of the new group Andrew Koerner said he's looking forward to working with the new owners.

"The Richmond-Smith family have a very strong and traditional history and they'll bring a long term vision to the winery," he said.

"The new owner's main aim is to make world-class red from the Pyrenees and that's the right goal to have."





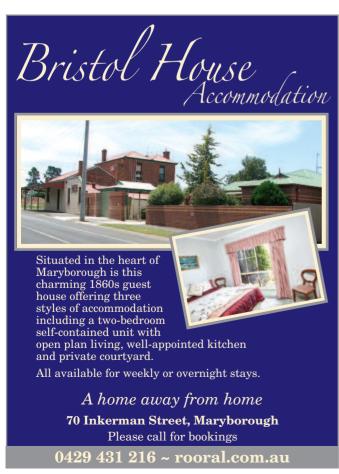
HE Central Goldfields Shire is well-known as an agricultural region and with that in mind, one local business is taking a big step towards the future of precision agriculture.

For decades, farmers across the nation have conducted spot testing on their land to determine things such as soil acidity and the presence of nutrients.

Farmers have had to rely on this data to determine an average for pH or nutrient levels across entire paddocks — averages which can often be inaccurate.

Director and manager of Maryboroughbased business Driscoll Ag, Troy Driscoll said a new venture by the business is set to shine a light on exactly what goes on beneath our feet. "One of the biggest issues in agriculture is we have no control over rainfall, anything growing above ground we can control with chemicals for example, but from a nutrient point of view what's in the soil is a grey area," he said.

"As an example, pH readings can vary everywhere across your paddock, so average readings are often inaccurate and dropping







lime and/or gypsum as a blanket across paddocks has the potential to throw other nutrient levels out of whack."

Mr Driscoll said in order to address this and to provide farmers with highly accurate details about the soil in their paddocks, Driscoll Ag are set to purchase a revolutionary Veris machine, which accurately reads nutrient levels in paddocks every 50 metres.

"This type of machine is going to give farmers the basic platform to be better at addressing nutrient deficiencies in their paddock," he said.

"There are only two Veris U3S machines currently in Australia, and we'll have the only one based in the local area.

"With this technology, we're going to allow farmers to spend the money where they need to spend it, rather than blanket applying a whole paddock in product."

The Veris machine is attached to the rear of an RTV machine and the machine drops a probe in 50-metre intervals. This data is then laid out on a map and highlights areas which, for example, have a low or high pH value.

Mr Driscoll said the data that comes from this technology will enable farmers to be better informed on how to manage their paddocks in the future. He also said the technology will benefit those who lease property as well.

"There is plenty of country which is leased around here as well. The benefit to those who actually lease country is they might have a lease for three to five years and then it goes back to the farmer who owns it," he said.

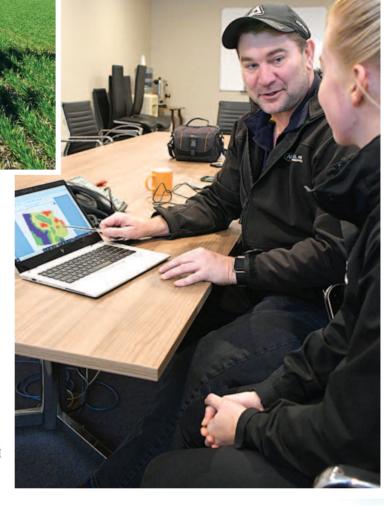
"When farmers lease land, they don't want to throw the kitchen sink at it because they might not get their money back. For \$22 a hectare they can go across that land with this machine, it's going to last them five years and they're only going to spend the money where they need to — it's very good value for money."

Mr Driscoll said the machine can do between 100 and 150 hectares per day depending on conditions.

"Farmers can identify the paddocks which aren't performing and target those with the technology to find out why yield might not be as high and work to address that," he said.

"That very first pass with the Veris machine is giving us the platform to then go with some more new technology, our Wintex machine, to go with our specifics, because we know where to go and that's where we derive the variable rate for your nitrogen, sulphur etc."

Driscoll Ag will organise an information day later this year where farmers will go through the technology to see what it could mean for them.







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20 24 Carat LIVING

HILE rural living has its perks, often access to specialised services, particularly in the health industry can be limited, that's why allied health clinic Implexa has opened its doors in Maryborough.

Local speech pathologist Lorelei Wright explains more. What is Implexa?

Implexa is an allied health clinic with speech pathologists, occupational therapists and behaviour therapists. We started in Ballarat in October 2016 and opened up a clinic in Maryborough in October 2018. Being local to the area I knew there was a high demand for services with limited access.

We are a paediatric clinic that sees children and teens under 18 years of age. Our main clientele are children with Autism Spectrum Disorder (ASD), and also include but are not limited to intellectual disability, global developmental delay, cerebral palsy as well as neurotypical children who may have anxiety, language delay, issues with their speech sounds or stutter.

Because we are allied health we are able to cover a range of diagnosis and work in collaboration with each other.

What is speech pathology/occupational therapy (OT)?

Speech pathology is the assessment, management and treatment of communication and swallowing issues. OT is the use of assessment and intervention to develop, recover, or maintain the meaningful activities and independence of individuals.

What is the biggest change the industry has seen?

The biggest change that I have seen in recent years is the use of technology within practice and a shift away from using paper based intervention to electronic intervention. For example, a major language assessment that was paper based has now been



revised to be implemented on an iPad with a child.

I think this has changed for a number of reasons. We now live in a world that is tech savvy. Children today have grown up with iPhones and iPads around them. It's now common to walk into a school and every child has their own iPad and computer. To keep children interested in therapy, practitioners must keep up to date with the latest trends surrounding technology. It also helps with efficiency of administrative tasks involved within intervention.

The second biggest change I've seen is the implementation of the National Disability Insurance Scheme (NDIS). The NDIS rolled out in the Ballarat region in 2017. The scheme allows children to access services that they may not have previously been able to access.

This has been a great initiative however there are challenges from

a business side such as costly annual audits, strict regulations and policies being made by people who maybe don't have experience in disability.

In conjunction with the NDIS, another change is the diagnostic rates of ASD, particularly that of girls.

We are seeing an increase of the amount of girls coming through our clinic with ASD. I think this is because there is now more awareness and research around what ASD is and what it looks like, particularly the difference between ASD in girls and boys.

A recent study I read showed that ASD now occurs in one in 70 people where as it used to be one in 100. Not necessarily because more children are being diagnosed but because more adults are recognising ASD and being diagnosed later.

What are some of the more common problems parents/ children are faced with as a result of technology when it comes to speech, behaviour and movement?

Technology is wonderful and because we live in a tech savvy environment it does have to be embraced, however there is a time and place. It pops up in the media a fair bit about children having too much screen time and negative effects it can have on their social and emotional development.

There are some studies and research into how it is taking the place of meaningful interactions with peers which reduces opportunities for children to use their language and social skills. Likewise, there are studies indicating that children attending school now have lower literacy skills compared to previous years. However, I feel that with anything in life there has to be a balance to support and maintain a healthy lifestyle that fits into the family.

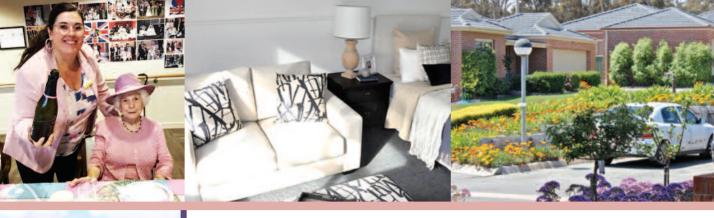
Does Implexa incorporate any innovative techniques/ therapies?

Like any health practitioners, we adhere to guidelines set by our governing bodies in regards to ensuring we remain up to date with evidence based practice.

Attending professional development days is a great way to remain on top of the latest developments in our fields to then be able to bring that knowledge back to the clinic and implement within our practice.

For example, I attended a three day workshop in Sydney in January and became qualified to deliver the PEERS program which is designed to support teens to develop their social skills.







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Both Havilah sites are just a short stroll away from the Maryborough CBD, medical clinics, clubs, restaurants and cafés, and are ideally positioned to enjoy the culture and fine dining of the surrounding wine and goldfields regions. Activities and entertainment ranging from gold prospecting to boating, tennis, bowling, golf, theatre outings to Ballarat or Bendigo, fine dining in Castlemaine or the Pyrenees, touring and tasting in several wine districts, and events such as the Avoca Races, local markets, Castlemaine State Festival or various festivals in the Daylesford and Hepburn region are all within an hour's drive.

Havilah is an active part of our regional community, contributing via volunteering, fundraising, spending and employing locally and in growing numbers. We are excited about our planned construction of a multi-level retirement unit complex at Havilah on Palmerston, which made the evening news earlier this year. This development will enhance what already exists on this important heritage site and provide advantages for our current residents as well as future residents. The development will employ 40 new staff and contribute millions to the local economy. Our region has more residents over seventy than the rest of Victoria and Havilah continues to grow to address this need.



Contact: Havilah Hostel Inc. 11 Harkness Street, Maryborough. Telephone: 03 5461 7387 Email: rhonda@havilah.org.au

View the website for more information, photos and newsletters.

visit www.havilah.org.au



HE future of the Central Goldfields Shire rests within the hands of the communities oldest members, with aged care emerging as one of the region's biggest suppliers of jobs, income and development.

While the median age for Central Goldfields residents is around 50 years of age according to the 2016 Australian Bureau of Statistics' census, almost 30 percent of the shire's population is aged 65 or over.

This compared to the state median age of 37 years old and the national median of 38, shows exactly how important aged care services will be for the region in the coming years.

It stands to reason that one of the shire's biggest employment industries is aged care and residential services, which accounts for over three percent of the district's workforce.

This is higher than both the state and the national average of those who work in the same

industry.

Havilah Hostel is the shire's biggest care facility with around 120 beds across its two locations in Harkness and Raglan streets.

In keeping with the shire's growing demand for aged care, Havilah announced in March of this year its plans for a \$13 million retirement village development which is expected to be completed by June 2021.

The development will be constructed on the former Maryborough High School tennis court site, which Havilah owns, bordered by Raglan, Neill and Palmerston streets and will provide residents with a 24-unit, multi-storey residental aged care facility and an 18-unit retirement living facility.

It is expected to provide an extra \$2.7 million in revenue and around 40 new employment positions.

The new development will be linked with the existing Raglan

Street facility, making it one of the first residential aged care and retirement living models in regional Victoria.

With the announcement earlier this year, Havilah CEO Barb Duffin said the facilities are "vital" to meet the demand of an aging community.

"It's very exciting news for us. This is something totally different, it hasn't really been done before anywhere in regional Victoria and it's a real way forward, particularly in retirement living," she said.

"With the Central Goldfields'population aged over 70 years at double the Victorian average and projected to continue to grow at this rate, these facilities are vital to meet demand into the future.

This array of demand is met by several aged-care and retirement facilities in the region including the Maryborough Schoolhouse Village which is home to around 35 independent residents aged 55 and over.

Maryborough Schoolhouse Village caretaker Karen Stringer said the focus for the village is independent living with the security of services and a tight knit community.

'We're pretty good at reducing the concerns that people have as they get older through the support that we offer," she said.
"There is a big difference



between our small village compared to a larger scale complex of over 200 plus homes. Everyone knows everyone and all the residents know the private owners who run the village well.'

The appeal of close-knit and regional living, Ms Stringer said, attracts people from far and wide to Maryborough.

"A lot of people are moving to Maryborough to escape the city chaos of Melbourne," she said.

'It's very appealing to people who may live in the city to relocate.

'They may then sell their more expensive houses, freeing up capital by coming to somewhere like Maryborough where the houses are cheaper.

We've heard great responses from people who have moved here who are often surprised with the services we have. Maryborough has a lot to offer and particularly to people as they get older.'





Top and bottom left; Maryborough Schoolhouse Village is attracting those aged 55 and older to the region with its relaxed and close-knit appeal.

Middle and bottom right; Havilah Hostel's \$13 million expansion is expected to be completed by June 2021.



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BUSINESS

local teenager is making waves, and lattes, in the coffee industry, establishing his own solar powered roasting business on his family's Strangeways property.

After learning the trade of coffee roasting at Malmsbury's Moto Bean Coffee Roasters, 18-year-old Josh Rodgers opened his own coffee roasting business, Stay Dialed Coffee Roasters, late last year.

Built on the values of leadership, simplicity and people, Stay Dialed is peeling back the layers of the bustling and constantly expanding coffee industry, placing emphasis on people — from the customer, farmer, coffee picker, barista to the roaster.

"I've been in the coffee industry for about five or six years and through that I've found you can really change someone's life through the small interaction that you have with them and I wanted to create my own version of that," Josh said.

Leaving high school when he was 14 to be home-schooled, Josh started working at a local farmers' market which had a pop-up coffee cart, which sparked an "addiction" with the industry.

"From there I really wanted to learn more about coffee and especially coffee roasting," he said.

"I bought a vintage twokilogram coffee roaster and I currently roast around 40-50 kilograms of coffee a week.







"The whole operation is 100 percent solarpowered because I think it's really important to look after the environment, and if you can have a solarpowered operation, why wouldn't you?"

Currently working with small coffee growers around the world and only selling online, Josh said he is keen to see his business expand and be able to sell wholesale.

"I source coffee beans from all around the world depending on what's in season, what tastes good and what doesn't," he said.

"Coffee's like a fruit, you can have good and bad

crops between years, it just depends what's going on. I work with small farmers in new processing techniques.

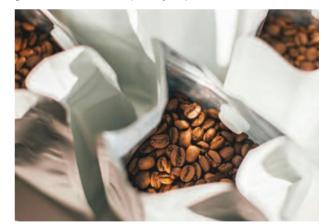
and Josh Rodgers.

"When I get the coffee I sample roast it and then I pop it up online."

According to Stay Dialed's website, all of the roasters' coffee is carefully sourced based on a philosophy where quality, traceability, innovation and social responsibility is the main focus.

Countless hours are spent developing the coffees they sell, both at farm level and in their roastery and quality control lab.











ARYBOROUGH **Education Centre** (MEC) is opening doors for its students through the adoption of a careers program which is only avaliable to select schools within the state.

MEC was selected as one of just 107 schools throughout Victoria to undertake the Headstart program which gives students the opportunity to gain a year 12 certificate in either VCE or VCAL

26

as well as an apprenticeship or traineeship qualification.

Inaugural Castlemaine and Maryborough Headstart coordinator Martin Mark said the program will likely take effect next year, but its purpose is to make sure all students, regardless of career choices can obtain their year 12 qualification.

"Achieving year 12 is so important to young people for their career opportunities. Keeping people engaged in

education is so important for their future development and job opportunities," he said.
"The Headstart model, which

we're lucky to have in our community because it's only in 107 schools across the state, is another potential opportunity for young people when thinking about their future.

"We're developing the program, we've been in contact with a lot of local employees, but there's a lot of work to be done this year to

make sure that the program can really start to do its job next year.

"There is a term that I've heard through local businesses and that is 'grow our own'. They certainly want to support local young people to develop them."

Over the years MEC has fostered its own career pathway supports for students, including traineeships and work experience and MEC careers advisor Wayne Belcher said regardless of career field, a year 12 certificate is a

Choice



necessity for any job in the current job market.

"We encourage all of our students to finish VCE or VCAL, even a lot of apprenticeships these days require people to have finished year 12," he said.

"The expectations for employees are getting a bit tougher than perhaps they were in the past. Technology is a really big part of that, for example even in a building apprenticeship they want people to be educated and a bit tech savvy."

Mr Belcher said the role that traineeships and work experience play in a student's education are invaluable.

"We encourage all students over the age of 15 to complete work experience, it can help students choose the right path for themselves," he said.

"We've had students head to a range of fields in Maryborough and surrounds, Ballarat, Bendigo, Melbourne. We've also had a few go to the defence force, up to Puckapunyal. It ranges from retail to medicine to trades — a whole range of work places and some students have been really ambitious in where they've headed. It's encouraging that we can help students who want to stay local as well as those who wish to move elsewhere.

"Businesses, especially local ones and their willingness to give our students a go is fantastic."



As a year 12 qualification is proving more and more desirable for employees of any job, Mr Belcher said being able to provide traineeships and apprenticeships during year 12 has helped some students stay on to finish high school.

"We have a number of students completing school based apprenticeships and traineeships and some of those students might have been a danger of disengaging from school," he said.

"At our own canteen now we have two trainees, both of whom are completing a school-based apprenticeship while completing year 12 and a certificate three in hospitality.

"That's been our own initiative and we want to promote more pathways than just work or university.

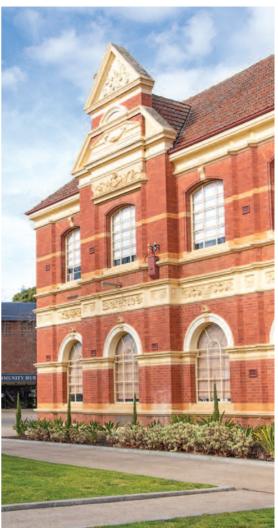
"The school is lucky to have a good relationship with the Maryborough and District Health Service (MDHS) and with the developments and expansion of the hospital, it will probably create more opportunity for local students.

"MDHS now offers the diploma of nursing which is a pathway to the bachelor of nursing for students who may not have achieved the ATAR required or may not have had the desire or capacity to go to university straight after high school. We've been really strongly supporting that program, it's a good option for a lot of people.

"There is always more than one pathway to any career."







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HE Goldfields region is a hub for visitors and tourists, showcasing historical buildings and locations stemming back to the Gold Rush as well as contemporary offerings to interest everybody.

In the past 12 months, the Goldfields region has seen a growth of almost 17 percent in the number of international overnight visitors, more than tripling the state average.

For Maryborough born and raised Tim Grogan whose new business, UnWined The Pyrenees, has been taking the local business market by storm, he said he wanted to showcase everything the region has to offer.

Running full-day or half-day tours to wineries throughout the Pyrenees region, Tim said Maryborough and the Central Goldfields Shire is a "gateway" to the rest of the area.

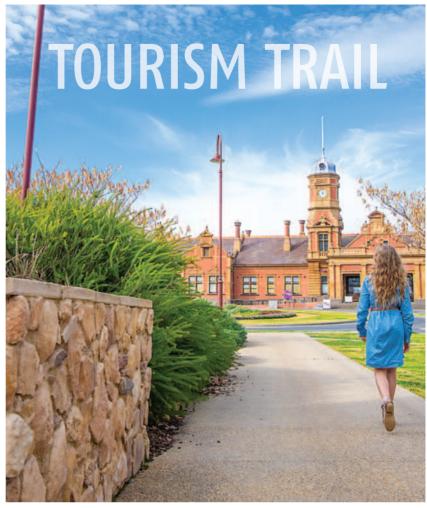
'With the business, I'm trying to do it for the Central Goldfields shire as well just to try and get some people into the area. The more people coming through, the better," he said.

"Obviously all of the wineries are in the Pyrenees Shire, so I'm trying to incorporate both. A lot of people in Melbourne don't know much about Maryborough or the Central Goldfields, but we're a gateway to the Pyrenees Shire wineries. There's a lot of potential here.'

Doing his bit for the region, Tim said he's currently working with local businesses to organise accommodation packages so that people who go on winery tours can also stay in the area for the weekend. He also said he plans to incorporate Maryborough's train service and take his customers to visit local markets to showcase what the region has to offer.

While the Goldfields has seen a steady increase in tourist numbers over the years, Central Goldfields Shire manager tourism events culture Joel Chadwick said it's an area which can always be improved and is an "important priority" for council.

Council is also currently putting together its Economic Development and Tourism Strategy,



which Mr Chadwick said seeks to complement some of the historic features of the area. "Council is committed to working towards a vibrant economy, of which tourism and the visitor economy is a key pillar," he said.

'Our historical buildings are second to none and our vision is to complement our important heritage assets with contemporary offerings to expand and diversify our tourism product and offering to prospective visitors.

"It's vitally important to cater for potential visitors for future growth and enhancement of the visitor economy, it is a key pillar in enhancing our shire's

overall economic prosperity into the future.





Top, middle and right; Jason Rodgers Photography. Opposite page, top left; Tim Grogan has launched UnWined The Pyrenees.

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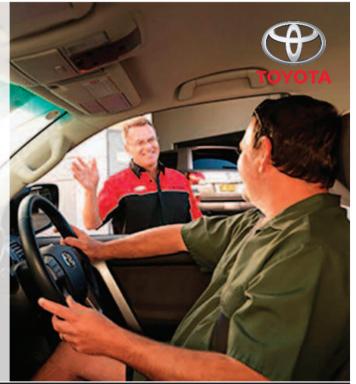
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HE Central Goldfields can face all kinds of extreme weather, but local farmers are proving they're up to the task of tackling any conditions thrown at them, none more so than the Ipsens.

Matthew Ipsen, who farms with his parents Robert and Barbara in Wareek, has shown how well stock containment areas (SCAs) can work in both flooding and drought situations.

The shire has a number of areas prone to flooding and when heavy rains were forecast in September 2016, Matthew immediately moved ewes and lambs from the farm's creek flats into stock containment.

Bet Bet Creek runs through the Ipsen's farm and often floods quickly after such rains, rising and falling within 36 hours, and 2016 was no exception.

The farm has five SCAs, four of which were built in 2007 during the Millennium Drought and the fifth early in 2016, with assistance from the State Government's Stock Containment Area program.

The areas were home to the Ipsen's 2000 breeding ewes for six months in 2015 and the yards are also used during shearing and other times of year.

But during the 2016 floods,

they provided a safe haven for sheep.

"Basically it is somewhere to lock the sheep up when it's flooding. We either put them into containment or up on high ground in other paddocks. It is ideal because you have water and feed there," Matthew said.

With good laneways on the property, Matthew said it only takes a few minutes to move the sheep into the yards, which provide a secure place for livestock when fences are lost in flood water.

He did this before the 2016 rains as a precaution and while the first rains did not end in flooding, he knew the sheep were safe.

When the second big rain arrived it caused flooding, but the sheep were safely held, high and dry in the SCAs.

The SCAs were also used successfully in the earlier 2011 floods and helped to reduce the health issues in the following weeks and months.

"We didn't have foot trouble and they also helped to reduce the worm burden that season," Matthew said.

With capacity for 2500 sheep in five 50 x 50 metre yards, the Ipsens see the SCAs as a vital piece of farm infrastructure in drought, flood and even fire.







"We are constantly using them. Their versatility is amazing and I don't think enough people realise what they could have," Matthew said.

Setting up SCAs

In designing and using the SCAs, Matthew said site selection is vital.

Sites should be on higher ground with stable soil, and the Ipsen's reinforced the soil in their yards with 1000 cubic metres of blue metal to further stabilize it and prevent erosion.

They also chose a location adjacent to some trees to provide shade.

Proximity to other infrastructure is also important and the Ipsen's SCAs are located adjacent to the existing shearing shed and sheep yards.

Water is also important for SCAs. The Ipsen's farm has a reliable bore close to the SCAs, with another bore on a nearby property connected to the same pipeline.

Matthew said farmers should also be aware of disease.

"People should be aware that SCAs can increase the risk of the spread of disease. With any intensive livestock system, the risk of spreading an infection or disease increases due to the close proximity of the animals," he said. "It is mentally challenging when you check on the stock and find a dead animal. This is on top of a poor season and having to feed out for months on end."

Regular monitoring of the animals in containment is important to enable timely identification of any disease or welfare concerns. It is also important to seek help and advice early and to look after yourself.

The Ipsens use their yards most years to allow their pastures to recover and build up a feed wedge prior to lambing in August.

"It is such an important part of our system now but we are learning all the time," Matthew said.

More information about SCAs can be found on the Agriculture Victoria website at www.agriculture.vic.gov.au by simply searching 'stock containment areas'.

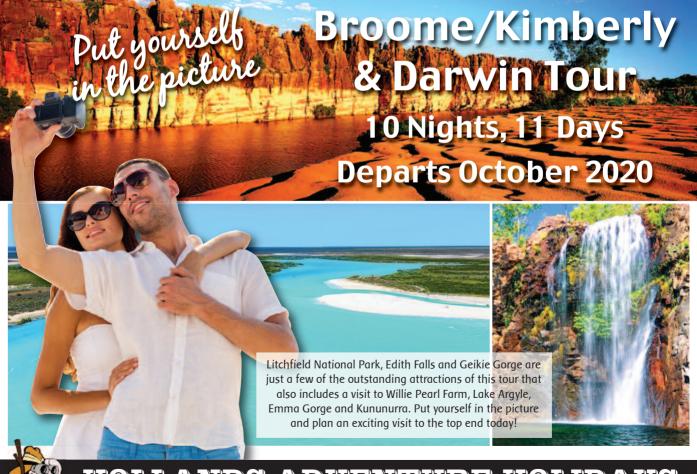
Agriculture Victoria's Emergency Animal Diseases Hotline is 1800 675 888 and Animal Health and Welfare Officers can be called to assist on 136 186.

Other avenues of personal and family support are listed on the Agriculture Victoria website or can be found by calling 136 186.

Photos: Agriculture Victoria.

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N the Victorian country town of Maryborough in 1946, a business now known as McPherson's established its first printing business, producing can labels

Now, more than 70 years later, that same company is one of the leading book printers in Australia, with big names like Pan Macmillan Australia, Allen and Unwin, Victoria Racing Club, CCH and Harlequin being among its many loyal clients.

However, books are just the beginning.

With the latest digital printing technology at their fingertips, McPherson's Printing Group is also a trusted name in commercial printing.

Overall, they are an integral part of everyday Australian life.

Whenever someone's relaxing with a novel, consulting a product catalogue, selecting a horse from a race book or even colouring in for stress relief chances are McPherson's Printing Group is there with them.

And while their technologies are constantly evolving to stay at the cutting edge, McPherson's values of honesty, integrity, community and commitment haven't changed.

Continued expansion, growth and opportunities are the focus for McPherson's Printing in 2019 (both locally and internationally); equipment installation, lean initiative improvements and resource expansion.

A combination of these changes along with the hard work from the dedicated and committed local team will allow McPherson's Printing to become an even more exciting competitor in the future.

McPherson's Printing is one of the largest employers within the local community which means they have a major responsibility to maintain a strong business.

Offering job security for many full time, casual and part time employees, the business facilitates both the immediate township of Maryborough and many smaller surrounding towns and communities. Most importantly McPherson's have been able to open up opportunities and increase demand for apprentices, keeping future generations close to home and giving kids a choice.

Commitment to sustainability is one of McPherson's most important values. Maintaining a balance between economic success, environmental protection

and social responsibility has been extremely important to the business for many years.

To maintain this into the future they have and continue to develop long term sustainability strategies and set straightforward yet ambitious goals.

McPherson's work closely with customers, suppliers and sub-contractors to help them find greener alternatives. They also use paper from well managed forests (certified by the Forest Stewardship Council and Program for Endorsement of Forestry Certification), non-toxic soy/mineral based inks and the most economical design options to reduce waste.

McPherson's Printing has been around for 73 years and plans to be around for many generations to come.





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IGHVIEW
College has come leaps and bounds since delving into the endless possibilities of 3D printers just two years ago, but the school plans to go further.

Now with an arsenal of three 3D printers and a computer numerical control (CNC) router, Highview's head of technology Terry Payne said providing students with the opportunity to engage with and use advanced technology is a priority.

"The students just love the 3D printers, they even love just watching them work. They're completely fascinated by it and they're really engaged," he said.

"In middle to senior years students have a fair amount of freedom in what they make, it all comes back to how creative they are.

"It's given students an opportunity they never had before and may be an option they actually continue along with beyond secondary education, which is what it's all about.

"We're attracting a lot of students who possibly didn't have good hands on skills with actually making projects, but now they can design it digitally, send it to the machine which cuts it all out and they've just got to assemble it — it's a win-win.

"It doesn't matter what careers students are going into these days, computers are where we're headed."

With an increasing focus on technology, Highview is set to

offer two new subjects next year, Creative Masterclass and Systems Engineering.

"With Creative Masterclass, the students pretty much make any science, technology, engineering or mathematics project they want to," he said.

"Systems Engineering is going to see us doing a lot more in robotics. Students will be able to build robots, mechanical arms and gaming machines, it's encouraging a lot of creativity.

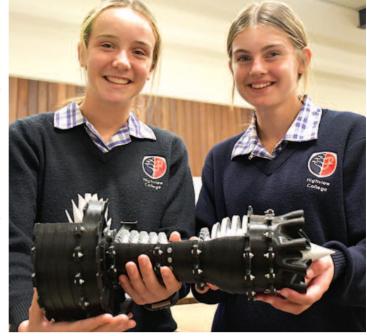
"We're offering these avenues for students because it's the future. A lot of employers are looking for students with background knowledge in software use, digital design and

how machines work.

Mr Payne said students have been "absolutely" engaged with the new technology, which has added new spice to some of the school's oldest trades.

"In past years we've pretty much been doing the same projects, we've been doing year nine coffee tables for years, nothing has changed in woodwork much," he said.

"But now, students get to design their own logo on the top of their table which is put in with the CNC router and they all take their projects home. It's made a huge difference and the students enjoy it a lot more."



Working in Highview's design and technology area for almost 20 years, Mr Payne said while advanced technology is becoming increasingly popular at the school, they haven't forgotten about the age old favourites of woodwork and metalwork.

"We spent a lot of money in the last five to six years to make sure our students get the best and we've had a massive uptake in local tradies picking up apprentices from Highview," he said.

"We still do the old hands on stuff like metalwork and woodwork, but it's about combining these skills with current technology, to take it to another level.

"We're actually spending more than ever on tools and equipment, I'd say we've gone more upmarket and our workshop is absolutely first rate.

"You could come in here and do a joinery apprenticeship with

the equipment we've got — we're doing it bigger and better than we've ever done."

The school has its eyes set on expanding its arsenal of 3D printers in the near future, with Mr Payne setting his eyes on something else entirely.

"In the future we're hoping to get a government grant to buy a laser engraver/cutter because it just complements everything we've got at the moment and adds appeal," he said.

"With the tech we have now, students are almost doing first year university projects. It's a game changer."

Above: Students created a small-scale jet engine using Highview's 3D printer;

below left: The computer numerical control router in action and a student shows off what the 3D printer can produce;

below right: Students created chess pieces using the printer.





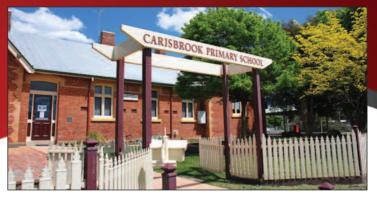












Carisbrook Primary School aims to provide the highest quality teaching and learning programs to enrich our students' lives.

Educating a child is a shared process between the school, home and the community and we encourage members of our community to share our children's achievements with us.

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Camp Street, Carisbrook Ph: 5464-2444
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36 24 Carat LIVING

E have heaps of fun things for kids on offer in the Central
Goldfields Shire, and the best part? It's all free.

Every week from Monday to Friday, there are lots of fun things for you and your children to enjoy including Supported Playgroup, music sessions, Story Time and Toddler Time at the Maryborough Regional Library, toy libraries and much more.

Central Goldfields Shire Council is proud to support many of these activities and recognise how important play is to your child's fundamental learning, development, confidence and wellbeing.

Play also helps your child to feel loved, happy and safe, develop social skills, language and communication, learn about caring for others and the environment and develop physical skills.

Supported Playgroup specialises in unstructured, free play which is the best type of play for young children.

As children grow, the way they play changes and council is there every step of the way from birth right through to school.

Music is also key to your child's development.

Mainly Music is a terrific



program run by the Maryborough Salvation Army and allows children to express themselves through music.

Music can help increase a toddler's sensory development, improve literacy and numeracy, develop their vocabulary, help build co-ordination and, of course, learn new songs.

Every week, Maryborough Regional Library runs Story Time for children up to school-age.

Why are stories important for children?

Stories play an essential role in the growth and development of children.

Reading increases confidence levels, introduces new works and

ideas into a child's language, offers relaxation, develops imagination and reading even helps children to cope with their feelings.

For times, locations and days of when children activities are on throughout the shire, visit www.centralgoldfields.vic.gov.au/freestuffforkids.



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38 24 Carat LIVING

ICTORIAN roads could soon be partly constructed with recycled materials, and local asphalting plant Centre State Asphalting is leading the way.

The Victorian recycling crisis has been felt around the state since China cracked down on foreign waste, restricting imports of Australian plastic, textiles and mixed paper because of its high contamination rate.

Shires including the Pyrenees have felt the brunt of the crisis, with residents having to stockpile their recycling earlier this year after major recycling business, SKM Recycling, was forced to temporarily close its Geelong South facility.

Now looking for alternative ways to transform recycling, Centre State's Maryborough plant, which has been running for seven years, has already completed a trial using recycled tyre rubber in asphalt.

"We're currently looking at recycling old car tyres by shredding them and adding a percentage into the bitumen which we use to make asphalt," asphalt plant manager Rod Harrison said.

We did a trial with it recently and it went really well so it's probably something we'll be doing more of in the future.

"Some trials have already been



done in other places but no one has gone into full production with it. We'd look at modifying our plant so we can feed rubber into the bitumen ourselves.

We could order it pre-mixed with the bitumen we get delivered, but if we're going to use it all the time we would actually modify the plant to feed it in when we need it that would also take work from a local electrician and maintenance fitter.

Mr Harrison said using the recycled tyres would likely save some from going into landfill and that it's part of Centre State's ongoing goal to create a more sustainable plant.

We're always working to make sure we're doing the best we can in terms of recycling and making things more sustainable," he said.

Two years ago we added an asphalt recycling addition to the plant, so we can now re-use leftover asphalt bitumen rather than letting it go to waste. It also means it takes less resources to produce.

"More recently we've installed a system on the plant called a bitumen foaming system which injects water into the bitumen just before it's mixed to make asphalt. It foams the bitumen up and expands it which allows us to make the asphalt at a lower temperature and burn less fuel, and it produces less fumes at the job site.

Along with its forward thinking in recycling, the plant provides around 10 locals with jobs and Mr Harrison said it's "absolutely beneficial" to the area.

"It's absolutely beneficial to the area, we employ local people and if we do a job in the region, locals can benefit price wise," he said.

"The Central Goldfields Shire Council uses our services and asphalt and it's cheaper because we don't have to travel as far.

'We've done quite a few local jobs, including work on Maryborough's housing estate Whirrakee Rise.

Approval is still needed from VicRoads before rubber-infused asphalt can be used commercially, but it's a step towards a future where asphalt could be made with recycled items.

"It's still in very early stages but along with rubber, we're also looking at putting recycled plastics into bitumen as well." Mr Harrison said.



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24 Carat LIVING

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Highview is a safe and caring school. Classes are small, with never more than 24 students in a class and an average class size at VCE of 12 students.

We are proud to have welcomed outstanding teaching staff over recent years to join a passionate and dedicated group of experienced Highview professionals. The staff are generous in their support of students and each other.

We run regular 'Principal's Tours' and 'Discover Highview' Information Evenings.

Please contact Kay Murray (Registrar) for more information by email kmurray@highview.vic.edu.au or on (03) 5459 1000.



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TEACHER FEEDBACK
WHEN IT MATTERS





40 24 Carat LIVING

ONE are the days of wasted space and hard to access areas in your kitchen.

Whether you are installing a brand new kitchen or updating your existing, there is a storage solution available, across a range of budgets, that puts an end to wasted, hard to access space.

Owners of Maryborough based Evolution Kitchens and Cabinets, Peter and Shelley Davies, pride themselves on designing and building a kitchen that exudes practicality and functionality fitting the allocated space, at an affordable price.

"That's why when we quote, design and build a kitchen for our clients, we utilise the space and gain improvements for the operator, making their life much easier," Shelley said.

In an ever changing world of kitchen design, effective space

management is achieved through the use of the latest kitchen storage and waste bin solutions.

"The days of large cupboards are gone. They take up far too much useful space, making your kitchen or laundry less effective," Peter said.

"What we are finding is that customers, building either full new kitchens or laundry's or redesigning their current ones, are going with soft close doors and drawers rather than large standard cupboards.

"They are installing swing-out shelves or corner drawers to reach the hard to access areas, together with hampers and bins to maximise their use of the space available.

"We are seeing a progression in effective space management."

Striving for the best possible customer experience, Evolution provides for a range of tastes, styles and budgets — keeping up



to date with colours, trends and hardware.

"Everybody is welcome to come through the doors and see what we're all about and what we have on offer," Shelley said.

"We design each kitchen with care and attention, as if it were our own," Peter added.

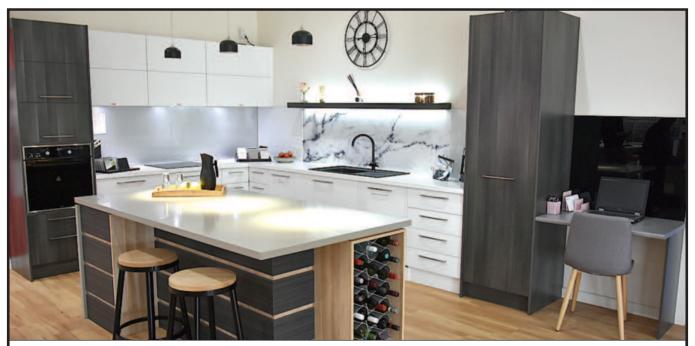
Evolution have a dedicated team of local employees and work together with local tradies and trade outlets to provide a cohesive and seamless service to clients.

"We've had customers who have

lived in Melbourne come in and tell us that they never would have received this kind of care and attention to detail in services provided," Peter said.

"It doesn't matter if you want a kitchen redesign or a complete new set up, we treat each job, big or small, with complete professionalism," Shelley said. "Customers that have experienced our work, have come back to us for their laundry, wardrobe or something similar to match their new kitchen in quality and design."





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HE National Construction Code 2019 has introduced a new section titled Condensation Management that will greatly improve the health of buildings within the Australian construction industry.

The change has been implemented in an effort to increase building durability and improve the health of occupants by managing water vapour inside the home.

If vapour is not managed correctly during construction, it can form into liquid water and result in mould growth.

The new NCC 2019 clause states that in BCA Climate Zones 6, 7 and 8, a vapour

permeable wall wrap must be installed if there is no drainage cavity.

Even if a drainage cavity is included in the wall system, the use of a vapour permeable wall wrap is always recommended to ensure condensation is managed correctly.

Simply put, vapour permeable wall wraps allow the building to breathe and release internally generated water vapour produced by heaters, showering, doing laundry and even cooking.

If vapour is unable to escape the building and forms into liquid water inside the wall, it can lead to mould growth, structural decay of timber and staining of plasterboard. In order to solve this issue, Bradford Enviroseal is a specially designed, high water hold out, highly vapour permeable wall wrap that meets the compliance requirements of NCC 2019.

Bradford Enviroseal can reduce the risk of mould growth by allowing vapour to escape the home.

Additionally, using Bradford Enviroseal wall wrap improves weather tightness by preventing wind driven rain and draughts entering the home.

Bradford Enviroseal is available direct from Skinners Building Materials.



STERIA provides tailored disability support and commercial services to the people of central Victoria. Based in Maryborough and Bendigo, ASTERIA is a registered National Disability Insurance Scheme (NDIS) provider with all the tools to help you live your own life.

The NDIS is a lifelong approach that offers you choice in your supports and control around how those supports can be provided and who can provide them.

The NDIS supports people with disability to build skills and capability so they can participate in the community and employment.

ASTERIA plays an integral role in the daily life of our region. Our participants can be seen on a daily basis, whether it's taking part in group activities such as art exhibitions, social groups, cooking classes, team sports, or helping provide gardening, cleaning, and a host of other services to the general public in our commercial ventures.



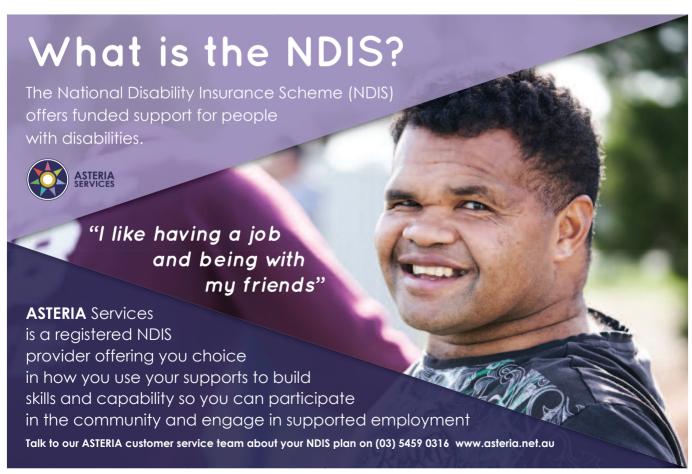


Reclink football community program is one of many activities available. Reclink Maryborough Ravens are a free community football team open to all abilities, male and female, aged 16 and over.

You can join in and play or help as a volunteer on the sidelines.

ASTERIA also offers short term accommodation options for people with a disability who live outside of Maryborough so that they can have closer access to the community.

ASTERIA is here to remove barriers and build opportunities, to help you to be strong and make your own choices – because you are the star!



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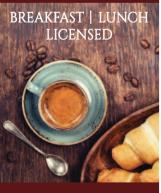


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dining guide

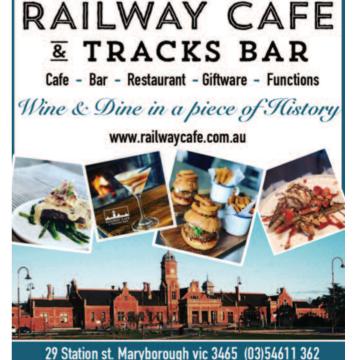
YOUR GUIDE FOR DINING ACROSS THE CENTRAL GOLDFIELDS SHIRE











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Thurs - Sun 6pm - Late

Cafe & Bar Hours

Weds - Sun 10am - 3pm





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MASS TIMES

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SERVICE TIMES

Maryborough: Christ the King 6 Nightingale Street, Maryborough 10 am Wednesday Holy Eucharist 9 am Sunday Holy Eucharist.

> Avoca: St John the Divine 108 Barnett Street, Avoca 11 am 1st and 3rd Sundays Holy Eucharist 11 am 2nd and 4th Sundays Morning Prayer

Elmhurst: St Mark's Green Street, Elmhurst 9 am 1st Sunday Morning Prayer 5 pm 3rd Sunday Holy Eucharist St John's: Dunolly Cnr Barkly & Thompson Streets Dunolly 10 am 1st, 3rd and 4th Thursdays Holy Eucharist 10 am 2nd Thursday Morning Prayer

Talbot: St Michael's and All Angel's Lansdowne Street, Talbot 11 am 2nd and 4th Sunday Holy Eucharist

> Moonambel: St Paul's Church Street, Moonambel 1 pm 1st Sunday Holy Eucharist

MARYBOROUGH LIONS CLUB



"We Serve"

The Maryborough Lions Club has been serving our community with pride for the past 49 years

Secretary 0456 040 823

Maryborough Craft Shop

Local Handcrafts Wool & Craft Supplies

NEW MEMBERS WANTED Please enquire

OPEN 7 DAYS A WEEK

48 Tuaggra St, Maryborough (Woolworths Carpark) maryboroughcraftshop@gmail.com

Ph 5461-5201 Like Us On F



GENESIS CHURCH

Cnr of Neill & Palmerston streets

"A dynamic Christian church for the whole family"

Service time: Sunday 10 am - Maryborough Sunday 4 pm - 502 Walker St, Ballarat North

Home Fellowship Groups See website for more information

Enquiries: 0433 256 445 www.genesischurch.com.au



Australian Red Cross THE POWER OF HUMANITY

Red Cross supports emergency incidents, fundraising and patient transport

Maryborough Branch meets last Monday of month -Old School House (2828), cnr Gillies St & Argyle Rd at 7.30 pm

Information: Phone: 5461-2369 AH maryboroughredcross@mail.com



A member of the International Federation of Red Cross and Red Crescent Societies

Jesus answered, "I am the way and the truth and the life. No

one comes to the Father except through me." John 14:6

Maryborough Church of Christ

Sunday 10.30 am Minister: Andrew Deane 0412 169 984

> Cnr Clarendon & Inkerman streets www.mchurch.org.au Sermons also on YouTube

U3A is a world-wide movement which encourages retired and semi-retired people to take part in life-long learning.

Our U3A invites you to share in a pleasant and encouraging environment for the pursuit of stimulating activities, ideas and knowledge.

FOR MORE INFORMATION PLEASE CONTACT

mainrail2@yahoo.com.au

P: 03 5461-2121

VIETNAM VETERANS ASSOCIATION OF AUSTRALIA MARYBOROUGH & DISTRICT **SUB BRANCH**



President: Lee Turton Secretary: Daniel McIver OAM 5464-1219 Treasurer: Garry Mayall

5460-5649

E: secretary@maryborough.vvaavic.org.au Meets at RSL Hall, High St, Maryborough

2.30 pm first Monday of the month (except January and July)

Pension and welfare officer available New members invited and welcome

Honour The Dead But Fight Like Hell For The Living

CARISBROOK LIONS CLUB



A club you want to be a part of

Meets second and fourth Monday at Carisbrook Lions Club Hall, Green Street from 7 pm

Visitors welcome

Contact Secretary Jean Bovell 0418 556 951 **President Jefferson Hoober**

0427 326 166 email: carisbrooklions@hotmail.com



Maryborough **Uniting Church** Worship Centre

St Andrews, Neill Street: 10.00 am YOU ARE WELCOME

Phone: 5460-5371



Sabbath School classes for children & adults 9.30 am **Divine Service Hour** 11.00 am

> 35 Raglan St, Maryborough 0410 654 428

88.0 FM

Good News 24/7 www.faithfm.com.au



Enquiries Ken Calder 5462-2331 0429 431 216 St George Lodge No. 18 (Dunolly) Maryborough Lodge No. 22 Talbot Lodge No. 42 Carisbrook Lodge No. 405

Formed 17/5/1858 Formed 21/12/1858 Formed 14/7/1863

Meets 2nd Tuesday Meets 4th Wednesday am

Meets 3rd Monday

Formed 20/4/1926

Meets 1st Monday Formed 12/5/1911 Meets 1st Wednesday



Avoca Lodge No. 213

Maryborough Mark Lodge Formed 6/10/1858 Meets 3rd Tuesday Even months



Birdwood Roval Arch Chapter Formed 4/6/1919 Meets 3rd Tuesday Odd months



Central Goldfields Rose Croix Chapter Formed 30/8/1963 Meets 1st Saturday Selected months



Gladstone Royal Arch Mariner Lodge Formed 27/10/1945 Meets 4th Tuesday Even months



Maryborough Rotary



- service above self -

Established in 1952

Our Mission ... To do good in the local community, for needy international communities, for the environment and to promote peace on our planet, while enjoying each other's company and making a positive difference in our lives.

MEETINGS: Thursday night 6.30pm - Raglan House Dining Room, Raglan Street Maryborough Rotary year 2019 - 2020

PRESIDENT: Leigh Williamson TREASURER: Graeme Rogan SECRETARY: Thea Allan

Visiting Rotarians and guests are welcome

Contact: secretarymaryboroughrotaryvic@gmail.com

rotarymaryboroughvic.org







#SayNO2familyviolence





Goldfields Family Centre is your one-stop shop for...

> kindergarten playgroup day care

child health services

maternal childcare and health

children's activities

visiting professionals





For more information please contact us.

P: 5461-5047

A: 100 Napier St, Maryborough W: centralgoldfields.vic.gov.au



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