

DECEMBER 2018 NEWSLETTER

Published 07/12/2018

The Wiluna Wire Christmas Edition





Christmas Closure 2018

Please be advised that the Shire Administration Office will be closed from 5.00pm Thursday 20 December 2018 and will re-open again at 8.00am on Monday 7 January 2018

We would like to take this opportunity to wish you all a very Merry Christmas and a Happy New Year.

Authorised by Colin Bastow

CEO Shire of Wiluna

6 December 2018



CHRISTMAS PARTY

LET'S CELEBRATE

December 12, 2018

The Community Christmas
Party has change venue. It
will now be at the Recreation
Centre.

Start Time is 4.00pm with
food being served at 5.30pm.
Come along and win a prize
and watch a movie.



NOTICE

Closure of Swimming Pool

**Kindly be informed that the Swimming Pool
has been closed until further notice.**

**We sincerely apologise for any inconvenience
cause.**

Thank you for your kind understanding



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Public Notice

Please be advised of the following rubbish pick up schedules over the forthcoming Christmas holiday period.

There will only be one pick up a week during this time:

Wednesday 19th December 2018

Wednesday 26th December 2018

Wednesday 2nd January 2019

**Normal service will resume on Tuesday
8th January 2019**

**We apologise for the inconvenience caused and
your patience in this matter will be greatly
appreciated.**

CHRISTMAS CLOSURE

Wishing you a Merry Christmas and a Happy New Year.



MEEDAC offices and Work for the Dole activities will be closed from the 24th December till the 4th January. Business as usual from the 7th January 2019.

For any urgent matters over the Christmas period contact 0418 997 618. Centrelink queries please contact 136 240.

LIGHT UP YOUR
HOME

SHIRE
CHRISTMAS
LIGHT
CONTEST

Winners will be announced 12 Dec
At the Community Christmas Party



1ST PRIZE \$250 Value
2ND PRIZE \$200 Value
3RD PRIZE \$100 Value



Get into the Christmas Spirit and Make Wiluna Shine. Deck
your house, garden or Business with festive lights and
decorations for your chance to win a prize for the best
decorated premises



TIDY GARDENS

COMPETITION 2019

Win a Monthly Prize

**This Prize will be offered to
all Residents in Wiluna &
Bondini**

**REMEMBER THE MOST
IMPROVED GARDEN WILL
WIN AN EXTRA PRIZE**

**CONTACT THE SHIRE FOR
MORE INFORMATION
9981 8000**

Four-ingredients fruit cake

*This cake is super moist and you can use
Apple juice in place of the orange juice*



Ingredients

1 kg dried mixed fruit

2 cups pure fresh orange juice

2 cups self-raising flour

1 teaspoon ground cinnamon

Method

1. Place fruit into a large glass or ceramic mixing bowl. Pour over the orange juice and stir to combine. Cover with plastic wrap and place into the fridge to soak overnight.

2. Preheat oven to 150°C (130°C fan forced). Line the base of a 20cm round cake pan with 2 layers of baking paper and spray sides with cooking spray. Remove fruit from fridge and add the flour and cinnamon, mixing until well combined. Spoon into pan and smooth the surface.

3. Bake for 1 hr 30 min until cooked when tested with a skewer. Remove and cool completely in the pan. Spread with apricot jam, top with toasted almonds and dust with icing sugar if desired.

The BEST Jelly Slice Recipe

This really is the best Jelly Slice recipe you will ever make - I promise!
Both regular and Thermomix instructions are included.



Ingredients

- 250 g of Marie biscuits - or any other plain biscuit
- 180 g of melted butter
- 395 g can of condensed milk
- 2 1/2 teaspoons of gelatine
- 3/4 cup of boiling water
- 2 Lemons – juiced
- 1 packet of strawberry jelly
- Boiling Water as per jelly packet instructions
- An extra 1 teaspoon of gelatine – for the jelly top

Instructions

1. Line the base and the sides of a slice tin with baking paper, making sure you leave plenty hanging over the sides.
2. Crush the biscuits until they resemble fine breadcrumbs. You can use a rolling pin or food processor.
3. Add the melted butter to the crushed biscuits and mix until combined. Pour the mixture into the lined slice tin and press down with the back of a metal spoon and place in the fridge to chill.
4. In the meantime, add 2 1/2 teaspoons of gelatine to 3/4 of a cup of boiling water and stir until it has dissolved. Place the condensed milk into a bowl and while whisking, add the dissolved gelatine mixture and the lemon juice. Continue to whisk until mixture is smooth and has combined.
5. Remove the set biscuit base from the fridge and pour over the condensed milk layer. Place back in the fridge, until it just begins to start to set – approximately 30 - 45 minutes
6. While the slice is chilling, you can make the strawberry jelly as per the packet instructions – adding an extra teaspoon of gelatine. Allow the jelly to cool until it has reached room temperature.
7. Remove the slice from the fridge and carefully pour the jelly over the slice and place it back in the fridge to completely set approximately 6 hours – overnight is best.
8. Remove the set slice from the fridge and using a hot knife, cut into squares.

Notes

If it's possible, leave this slice to set overnight before cutting. Use a sharp knife to help cut through the layers easily.

Inspiration

The most wasted
of all days
is the one
without
Laughter
-E.E.Cummings

**LIFE IS
BETTER
WHEN
YOU'RE
LAUGHING**

IF YOU
LAUGH
A LOT,
WHEN YOU GET OLDER
YOUR WRINKLES WILL BE
IN THE RIGHT PLACES.

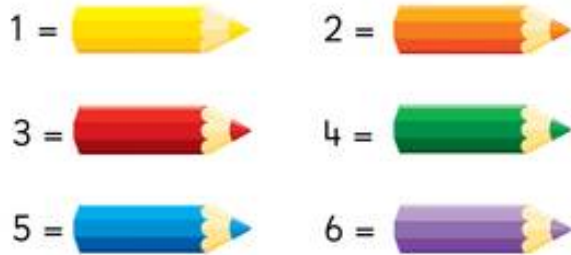
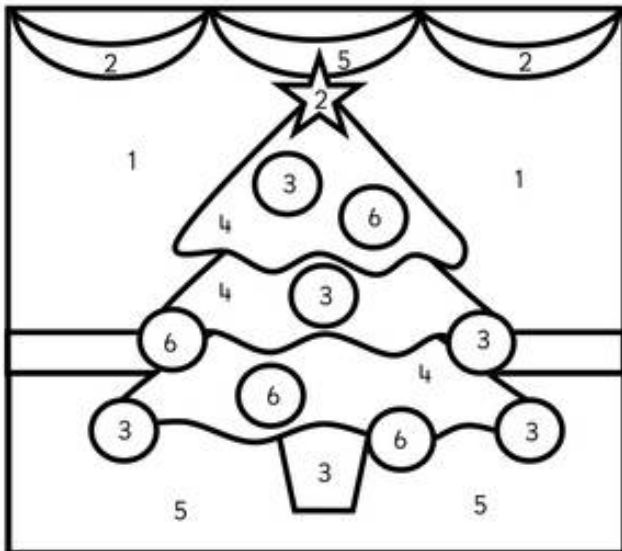


One of the most
glorious messes in
the world is the
mess created in the
living room on
Christmas Day.

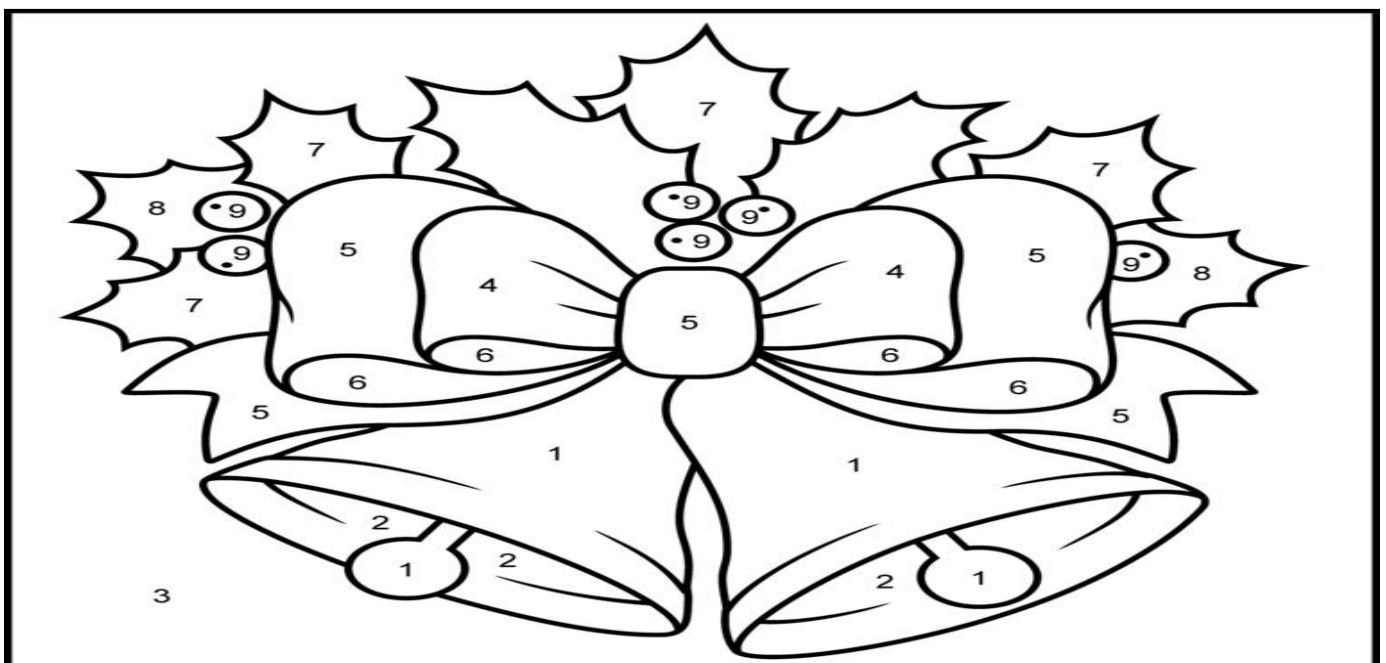
- Andy Rooney



Colour By Numbers



Christmas Decorations
Colour by Number



Christmas Angel by Sophie Harding



Instructions

1. Cut out all 3 pieces
2. Slot tab into the back of the angel
3. Slot wings in
4. Secure tabs with sellotape if needed

Christmas Craft





THE CANNING-GUNBARREL DISCOVERY
CENTRE IS NOW CLOSED TO THE PUBLIC
AS OF THE 1ST OCTOBER 2018.

HOWEVER IF YOU WISH TO VISIT, PLEASE
MAKE AN APPOINTMENT FOR A PRIVATE
VIEWING.

Tjukurba
ART GALLERY

TJUKURBA ART CENTRE REMAINS OPEN
TO THE PUBLIC AND ARTIST'S OVER THIS
PERIOD



Wiluna Buy and Sell

Do you have anything you want to buy or sell?
You can advertise here for free.
Forget Gumtree and Ebay, and all those freight charges.
One mans' trash is another mans' treasure.
Let's keep it local and we all benefit.



If you would like to advertise something please email the Shire on aa@wiluna.wa.gov.au with Wiluna Buy & Sell in the subject line. Please include a picture if you can and a detailed description. Please include your contact details.