

TAFE Art Graduates Show

Five students from the Nimbin area have graduated from Lismore TAFE's Diploma of Fine Arts course.

Julie Crisp, Harumi Hayashi, Hekena Herendi, Katherine Perrott and Kate Seymour were among the 17 students to complete the full-time course, and had their works exhibited in the Graduate Student exhibition at the Lismore campus.

The opening on 25th November was very well attended, with a rather large Nimbin contingent, and several artworks were sold. According to teacher Steven



Robyn Berry, Nicole Raward, Harumi Hayashi, Mick Parr, Julie Letch, Helena Herendi, Kate Seymour, Katherine Perrott, Julie Crisp.

Giese, this show was "One of the finest exhibitions

by graduates ever seen at TAFE."

Nimbin Artists Gallery

News from Nimbin Artists Gallery

Nimbin Artists Gallery will feature Jacqueline King, a guest artist working in glass, from Tuesday 12 Dec 2012. She has featured in many Australian art publications as well as in 'Best of Worldwide Glass Artists.'

Her work focuses on copper foiled and fused/slumped glass, salvaged timber, steel and natural elements including shells, seeds, precious stones and even snake skin and leaves. Her work is ever expanding and exploring larger wall mounted and external sculptural pieces and commissions.



Home Sweet Home by Jacqueline King



Sandra Jordon

Autumn Arts Extravaganza

Saturday 31st March to Sunday 22nd April 2012, 10am - 5pm daily.

We are planning another wonderful show. If you would like your work to be considered, please submit an expression of interest in writing by Sat 14th January.

You should include your full contact details, the medium or media you wish to show, approximate number and size of works, photographs of the work or of similar previous works, approximate prices, etc.

In the current economic climate, smaller and/or affordable work are likely to appeal to visitors from a distance. There is no form, just tell us about yourself and the work.

New Gallery Volunteers

We are delighted to announce that we have several new volunteers who are contributing time and energy to the group who run the gallery. It is probably best not to name them without checking but when you visit you will find new faces. Thanks to them and to all our locals for the support.



Dotti Lulu by Donna Sharam

Hanging dates for the diary

The next hanging is on Monday 12th December (work due on Sunday afternoon) and then Monday 30th January.

Gallery contacts phone 6689-1444; texts to 0457-679-964; email nimbinartistsgallery@gmail.com



Lavender by Peter Ptschelinzew



Windows

Jade by Peter Ptschelinzew

Latest Exhibition

Blue Knob Hall Gallery's final exhibition for 2011 is titled 'Windows'. Up to 20 local artists are exhibiting, with a variety of both 2D and 3D works.

The exhibition runs until 5th February and reflects the artists' interpretation of the theme of windows - whether that be looking inward or looking out.

Coming Events

The Farmer's Market will continue to run on Saturdays from 9am-1pm providing a fantastic range of culinary delights and local veggies. Laughter Yoga is held in the Moore Workshop Space every Saturday from 9am.

The Moore Workshop Space is available for hire at \$6/hour or \$36/day. If you are interested in holding a workshop of any kind, please contact us at the Gallery for further information.

Yum Cha will be held on the second Saturday of each month (pre-bookings are required). The Artists and Friends Lunch will be held on the last Thursday of each month. Cost is \$15 for set mains and dessert. It's a great day. Pre-bookings are essential.

Latest News

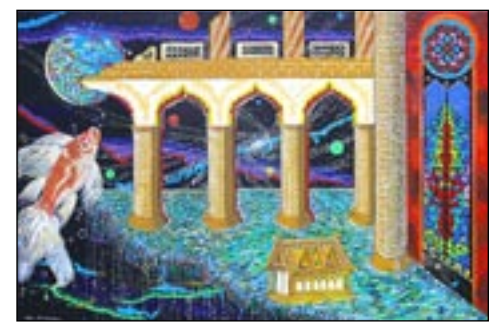
We have had to postpone the starting date for the building of the new ceramics workshop until the New Year, but this has given us a chance to gather the momentum for this exciting new project.

We would like to wish everyone a safe



Stories by Robin Moore

The Doors by Mac McMahon



and joyous Christmas and look forward to showing an exciting new exhibition program in 2012 - along with the numerous other events that take place at our community gallery!

White Mountain lands art prize

Brunswick Heads artist, David Kas has won this year's Countryscapes competition Australia's richest annual art prize for landscape painting.

In its ninth year, more than 3600 artists have entered the coveted Essential Energy Art Prize for Landscape Painting.

Celebrated Sydney painter, academic and overall judge for the 2011 prize, Ian Grant, announced David Kas as the winner for his work 'White Mountain', which he described as "extraordinary in its complexity".

Mr Grant said David's work captured his attention because it had a strong presence with a hypnotic and mystic linear patterning. "The more I came back to the work, the more engaged I became with it," Mr Grant said. "It's quite unique."

Mr Grant also recognised four other works with Highly Commended awards "reflecting the high



David Kas and Ian Grant

quality and diversity of the finalists' works". The Highly Commended awards went to: Rowen Matthews of Mudgee, artwork: "Treeknob"

Hobie Porter of Uki, artwork: 'Resorption'

Stephanie Sheppard of Cooma, artwork: 'Headwaters of the Snowy River'

Kim Nelson of Yass, artwork: Flood on the Darling

With the winner announced at the Bathurst Regional Art Gallery, Essential Energy's Head of Corporate Strategy and Communications, Ben Hamilton, congratulated David and said a work such as 'White Mountain' presented a dynamic interpretation of a landscape. Ben thanked all of the entrants and finalists for entering the art prize.

For the first time in the competition's history, the Youth Encouragement Award was presented to two artists, Tom Buckland from Oberon and Joel Tonks from Orange.

Finalists will be exhibited at the Bathurst Regional Art Gallery until 15th January.

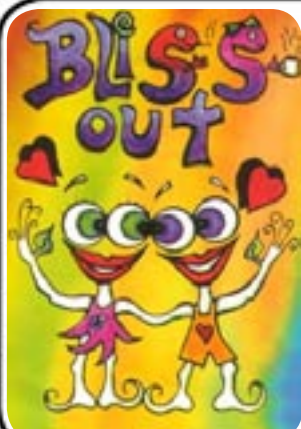


NIMBIN HOMEOPATHICS

- For all your homeopathic supplies -

02 6689-1452

tarangbates@yahoo.com.au



Happy High Herbs

58a Cullen Street Nimbin
Open 7 days
phone/fax 6689 1365
www.happyhighherbs.com
Also in Newtown, Fitzroy and Surfers Paradise

Nimbin Computer Support

Computer Repairs
Hardware / Software
Desktop Publishing
Printing
IT Help

81 Cullen St
(In the Nimbin Community Centre)
0487263816
www.nimbin-computer-support.com.au

Daisy NIMBIN

GO CRAZY IN DAIZY

Jewellery, incense, stickers, postcards, beanies, hats, sarongs, bedcovers, wallhangings, cushions, thongs, CDs trance & local, slippers, beads, sunnies, chimes, etc...

• OPEN FROM NOON DAILY •
60 Cullen Street Nimbin - ph 6689-0146



The truth will set us free

NimbinMuseum.com



Cook's corner with Carolayne

Coconut Chicken with Spicy Cucumber Ribbons

Resembles a stir fry, but is cooked on a barbie. This is a wonderful dish for outdoor summer dining.

Ingredients

- 2x 270ml cans coconut milk
- ¼ cup curry paste (Patak's tikka masala paste)
- ¼ cup finely chopped ginger
- 3 stalks lemon-grass inner hearts finely chopped
- ½ cup finely chopped coriander
- 8 skin-on chicken thighs
- A few lacey coriander leaves to garnish

Spicy Cucumber Ribbons

- 800g Lebanese or other small cucumbers
- 2 tblsp light olive oil
- 2 tblsp v/finely shredded ginger
- 1 large clove garlic finely chopped
- 1 tblsp rice wine or white wine vinegar
- 1 tblsp caster sugar
- 2 small red chillies finely chopped
- 3 tsp sesame oil
- 1 tblsp lime juice / sea salt flakes to taste



Method

- In a large bowl, thoroughly mix the coconut cream, curry paste, ginger, lemongrass and coriander.
- Sit the chicken pieces in a strong plastic bag cover with the marinade, securely tie bag and squash it about with your hands so the chicken is thoroughly coated, place bagged chicken in a container.
- Cover with a lid and refrigerate overnight.
- Preheat oven to 190°C. Line a shallow baking tray with bake paper; sit the chicken pieces on skin side up. Squeeze any leftover marinade onto the chicken.
- Cook for about 40 min, or until golden brown on top.

Cucumber Ribbons

- Run a vegetable peeler repeatedly down the length of a cucumber to form long narrow ribbons, stopping when you get to the seeds. Rotate cucumber till peeled. Discard seed cores and outer cucumber skin.
- Put the ribbons into a large bowl, cover with plastic film and chill.
- Combine the olive oil, ginger, vinegar, caster sugar, chillie and sesame oil in a small saucepan.
- Sit the pan over medium heat and bring to boil, remove from heat and stir in a little of the lime juice add salt and more lime to taste. Allow to cool
- Pour mixture over cucumber ribbons and thoroughly mix in. Serve one to two pieces of chicken per plate and place a tangle of cucumber ribbons alongside. Finish off with a sprinkle of coriander leaves and serve. This dish makes a wonderful entrée with smaller portions.

Have a lovely rest over the holiday season. I have enjoyed the last twelve months of sharing great recipes with you; I am already working on some exciting recipes to share with you next year. Love Carolayne. For info, phone 6689-0590.

An end – a beginning

by Daniel Keszler

Dear Reader, We have come to the end of this year 2011.

I felt a strong need this year, to engage in my internal exploring and resolving of unfinished situations and development

of new strategies of increasing awareness. The ending of a year cycle can be utilized to empower one's own completion of tasks set, and it also points to a new beginning, a blank canvas, or a new direction.

What are your dreams, what can you give towards the fulfillment of your dreams, what kind of support do you need, what hinders you? These questions are here to inspire, to spark some creativity.. no one is going to dream your dreams and do the things you do out of your own volition, and therefore, you are unique and contribute this uniqueness to the world.

The world presents us with its own uniqueness, with its constant change, with its awesome designs, and we are in constant contact, are part of the world and interact individually with the world. And if we watch closely we can see cycles in existence, everything is moving through cycles of potential to generation, sustenance, destruction and new potential. So are we!

Can we discover our own natural cycles and accept them in their various stages, assimilate the experiences they bring, and flow into the next cycle with clarity and openness? I believe we can, with awareness, gentleness, small steps, or big jumps, responsibility and humbleness... I see many visions and dreams, they are in the



making, I leave the timing up to the world, I simply am aware and open, ready to receive the pieces and assemble them, and I welcome the creative input of the world to create this unique lifetime of me and you together.

I feel very grateful and happy towards the Nimbin community and all the surrounding communities and individuals for your support and trust. I am

looking forward to being of continued service in my field of expertise, and am committed to my own growth for our benefit.

My days in the Nimbin Apothecary in 2012 will be Wednesday and Thursday, beginning 4th January. In Coffee Camp, I am available on Mon, Tues, Friday and sometimes weekends, don't hesitate to call and leave a message.

I will keep providing my Integral Martial Arts Bodywork, which develops into a wholesome self development system, every Friday morning 10-12am, starting on 6th January at the Coffee Camp Hall. Please call me if you would like more information.

I would like to provide Chen Tai ji Quan training, which I also regard as a fantastic self-support and self-development system, and I need your feedback if you would like a class to be available.

I am on holidays from 17th December and available again from 4th January.

If you are looking for a Christmas Present, consider a Gift Voucher for a Massage or other Appointment with me, available at the Apothecary Nimbin or directly from me.

I wish everyone Merry Christmas and a Happy New Year, many blessings and a wondrous time... Daniel

The Benefits of Bowen Therapy

by Tonia Haynes

Dip Bowen Therapy, Cert Remedial Massage, Advanced Pranic Healer, Advanced Cell Ectrology Kinesiology.

Hello all, I have had a fairly uneventful month, so thought it might be a good idea to share a little about one of the people who radically changed my life and the life of many others since the 1950s.

Tom Bowen, a Victorian and the creator of Bowen Therapy, was an intuitive visionary who worked with situations involving skeletal, muscular and nerve complications in people and animals.

His techniques at that time were brand new to everyone else who thought they had a handle on what to do for a person with back, neck or limb problems.

For this reason and similar to many visionaries who bring through new information, Tom's work was discounted by the status quo of professional health practitioners for some years, until finally they had to admit that as weird as his methods seemed, they often returned positive results where others had failed.

Over thirty years, from the fifties to the eighties when he died, Tom was attended by twelve professionals, mainly Chiropractors and Osteopaths, who observed him working with the people and also their pets.

They only participated in practicing under his watchful eye, when he thought they were ready.

It must have been quite a challenge for these men of University education to be under the authority of a man who had worked most of his life in a cement factory.

Added to this, Tom was deaf and not inclined to light conversation, but the results of his work were so profoundly positive that perhaps they decided sharing his knowledge was worth the eating of humble pie.

Sixty years on, there are five recognised schools of Bowen.

All teach Tom's techniques to Bowen Therapists in their own particular way and no matter which Bowen Therapy one might experience as a client, the results are always the same. A positive move forward, towards good health.

I have been fortunate in experiencing and receiving



certificates of recognition from three schools of Bowen Therapy and although I also do Remedial Massage, some Kinesiology and Pranic Healing, I still find Bowen Therapy is amazing for its potentially quick results for a myriad of problems.

So if you, or your friends or family, suffer from back and neck pain, headaches, sciatica, hip or groin pain, abdominal discomfort, tennis Elbow, RSI, arm or hand pain, frozen shoulder, jaw or ear issues, leg, ankle, foot or knee pain, constipation or irritable bowel syndrome, unexplained vision problems, colic or abdominal pain, or growing pains in the young ones... Give me a call now and make an appointment.

Prices: \$50 adults. \$25 for children up to age 12.

I am in clinic in Nimbin at 1/ 80 Cullen Street, on Tuesday and Saturday. Phone 02 6689-0240, Mobile: 0439-794-420

Bowen Therapy

was developed by Tom Bowen, 1916-1982 (pictured).

Whilst working as a masseur in junior football clubs in Geelong, he recognized an apparent common causal relationship in many seemingly unrelated painful conditions, particularly musculoskeletal but including neurological and other health problems. He identified this causal link or relationship as being the soft tissue or fascia that envelops the whole body from head to toe.

After years of clinical work and much reading and study of other modalities he developed a unique set of specific moves associated with different sequences and timing intervals. The moves provided fascial release and integration stimulating a variety of anatomical or physiological responses frequently resulting in long term and often immediate resolution of the majority of

presenting problems and pain conditions.

In 1975 the government instituted Webb Committee of Inquiry into Chiropractic, Osteopathy and Naturopathy in Australia reviewed Tom Bowen's work. They found he was seeing some 13,000 people a year and achieving a success rate in his practice of over 80% of presenting conditions.

From its Australian origins his innovative and unique technique has now been



adopted worldwide. Source: www.bowennow.com

"Individual Help for Individuals"



- Bowen Therapies
- Soft Tissue spinal realignment
- Structural Rebalancing
- Pranic Healing
- Emotional Field Therapy

Nimbin Clinic on Tuesdays and Saturdays

Tonia Haynes
20 years healing experience

For appointments, please phone
02 6689-0240
Mobile: 0439-794-420

The Coffee House
Nimbin

Home-style cooking using Organic local produce. We specialise in cakes and wholesome hot meals.

Zentveld's coffee

Phone 6689-0590

Wheelchair access Open 7 Days

Centre for Balance and Empowerment

- Structural & Functional Assessment & Correction
- Remedial Deep Tissue Massage
- Massage Therapy & Dry Needling
- Trauma Healing & Clearing through Holographic Kinetics
- Energy Work
- EMF Balancing Technique®
- Chen - Style Tai Ji quan
- Qi gong
- Integral Martial Arts
- Fitness Training
- Meditation
- The Warriors Path Workshops

Daniel Keszler

Home Visits Possible
sirius@yellowspace.net

Nimbin: 6689-1529
Coffee Camp: 6689-9249

NIMBIN ORGANICS

Open 7 Days • 50a Cullen Street

6689-1445 • nimbinorganics.net.au

Tapas treats a winner (even for a carnivore)

Review by Len Martin

I would like to say we chanced upon The Grapevine Organic Vegetarian Cafe's launch of its Friday/Saturday evening tapas dining with music. Indeed that may be the appropriate introduction. It just chanced that our daughter Jenny works there, and just chanced she mentioned it to us, suggesting we might chance to try it. Jenny knows that I am a carnivore tried and true – so chance it it was.

But what is *tapas*? The Macquarie Dictionary defines it as, "plural noun traditional Spanish snacks or appetisers served with beer or wine." So now I know what tapas are – silly me.

Being dutiful parents, we duly reserved a table for two for 7pm on Friday 2nd December, arriving punctually to a delightful ambience enhanced by the music of the elegantly named Sheik Ya Touseh, starring Deborah and Steve on darbuka and oud respectively. Now that was a good start, because I love their music, I start throbbing and jiggling all over – good for the appetite, all that movement.

We were guided to our table, seated and menued by an attractive young lady. Then the moment of panic – there were sixteen Tapas listed. Sixteen! Exotica such as nachos, misos, tempeh and tofu, mini frittata, nori rolls, onion bhaji, quinoa jambalaya, aracini, arame, and raita. "Thank heavens," I thought, as I spotted patties, fritters and rainbow chips (rainbow chips?).

The menu suggested "four to six dishes for two to share". What the hell, throwing caution to the winds, we went for six – but which six? Some time later, aided by the delicious rhythms of darbuka and oud we settled on a trio of homemade dips with locally baked bread; mini frittata du jour with a rocket and Himalayan sea salt salad; herbed kidney-bean balls and Napoli sauce; onion bhaji and pappadoms with a mango chutney; braised and stuffed cabbage leaves filled with polenta, capsicum, onion, zucchini, broccoli



and ginger; and asparagus and mint aracini (crumbed risotto balls) with balsamic glaze.

Enjoying the music, it was no time at all before the dishes started arriving, and what dishes. These were not the micro-helpings one associates with menu terms such as *du jour*, but robust portions – each a meal in its own right, stylishly presented with lashings of what I suspect to be balsamic glaze decorating the plates, but difficult to scrape off and eat (I did try).

And now the moment of truth – or moments, one should say, given six vegetarian dishes included a trio of dips – and me the carnivore. The truth is, they were all scrumptiously yummy. Every dish a different mixture of subtle tastes – and a great mixture of textures – interesting and contrasting textures with everything freshly cooked and interiors deliciously moist and crumbly.

To quote the old cliché, "proof of the pudding is in the eating". Our plates were wiped clean (apart from those resistant streaks of alleged balsamic glaze) – even my carer's. What she couldn't eat, because she was full, I finished. "I don't think I can manage dessert after all that," she said. But then, another silver-tongued young lady came and made obscenely tempting observations about the Espresso Brulee. We succumbed, but only to a single serving with two spoons.

What delightful food, what a delightful evening for two, and the whole caboodle for less than fifty bucks. If we'd known beforehand we could have BYOed for a moderate corkage. But we didn't need the booze to enjoy the music and food – a great addition to the Nimbin evening eating scene.

All this written between 9 and 11pm on 2nd December, with those exotic tastes and textures still resonating on my palate.

ASTRO FORECASTS BY TINA MEWS YOUR MONTHLY REVIEW OF WHAT'S HAPPENING IN THE HEAVENS

December



Since the Sun's entry into Sagittarius (Nov 22nd) the cosmic energies have shifted to the fiery realm of far reaching visions and expanding horizons. Sagittarians are said to be the creative thinkers of the zodiac; they like to know, and have to follow their goals, but can at times shoot their arrows too far ahead, oblivious to how others may perceive them. Their fiery temperament does not operate on rational terms but acts on intuition; therefore rising to a challenge can be more important than superficial peace.

The time favours honest questioning of traditional standards and beliefs. Dec 10 – 11 could be highly inspirational or even volatile days as rebel planet Uranus turns direct, just hours before the Lunar eclipse (Full Moon). The Cosmic Awakener Uranus travels through Aries – another fire sign – until 2018. This is a potent moment in time for implementing long-awaited changes since Uranus impulses us to take greater risks and dare to be different. On a collective as well as personal level new directions might be put into action which have been on hold since Uranus turned retrograde last July. The eclipsed Full Moon (Dec 11) falls in Gemini, a more rational operating air sign, providing balance and momentum for feedback that ultimately could improve the effectiveness of any decision. So, let's be inspired but also listen to each other! After all, the current state of the planet requires that we work together despite all cultural and personal differences. Let's imagine each individual, animal, plant, rock etc as a living and evolving cell in this all-encompassing organism that we call the universe.

On December 13, Mercury, planet of communication and mental exchange, ends its three week retrograde phase. It will remain in Sagittarius for the rest of the year. Mercury acts more far-sighted and philosophical in this sign leaving the working out of details for later on, when it enters the practical and earthy sign of Capricorn.

The Summer Solstice on Dec 22 marks the longest day in the Southern Hemisphere. It is the shortest day and longest night in the Northern Hemisphere and therefore, it has been celebrated as the birth of the Sun since ancient times. The old king/year died at the Northern Hemisphere Winter solstice and the new king/year was born three days after on Dec 25. The New Moon in Capricorn coincides with this day and signals a powerful new beginning. Moreover, Jupiter, the Cosmic Santa Claus and planet symbolizing optimism, generosity and faith turns direct on Dec 26. We are encouraged to keep our hearts and minds open and visualize the big picture. We might be able to heal old personal, family or cultural wounds with the magic potion of insight, wisdom and good will. For the last few days of the year, Pluto, Lord of the Underworld and energy transformer, will be conjoined with the Capricorn Sun; if we manage to remain focused, we might be able to eliminate the need to repeat old dramas and shift into 2012 with less weight on our shoulders.

Aries

Communication with neighbours or relatives might be challenging right now. Speak carefully and wisely while trying to imagine how others might perceive you. Words will flow easily when you remain focused on the 'big picture'.

Taurus

Let go of financial worries and rethink your priorities. You still can have everything that you need. Just change your view from necessities to preferences, and things will move with ease, maybe even exceeding your expectations.

Gemini

The face that you show the world has changed because new aspects of your personality are emerging. No, you are not getting crazy or losing your senses: it is just that your multi-dimensional self is claiming its birthright! Overcome your need to appear rational and logical and go with the flow.

Cancer

Instead of working behind the scenes it is essential that you express your intentions clearly and directly. You will be surprised finding out that the universe is very abundant and provides you with all the energy that you require, when you stand in your own truth.

Leo

The way you interact with friends or groups of people is undergoing important changes. Find a balance between your own aspirations and the happiness of others. Step back and give each opinion equal weight; every individual describes a different facet of the same truth.

Virgo

Your relationship with the greater world is taking on a different form. Drop your need for having to have things the same way; it will hold you back. Instead, you are supported by the universe to bring out your assertive side. Trust your gut feelings and do not suppress your instincts!

Libra

Meeting people from different cultures will impact on the way you perceive your world. You could well enter a new study course or go on a journey. Whatever step you might take it is important that you review those beliefs that hinder your evolutionary growth.

Scorpio

You are asked right now to make a leap in your ability to trust. When you have faith in yourself you can let go of doubts and suspicion. Embrace yourself lovingly and keep focused on your urge to help others transform. Thus you will be able to integrate your own desires with the wishes of others.

Sagittarius

At this important moment in time you are asked to sacrifice your all-or-nothing approach especially in regards to your partnerships (personal and business). Drop your defensiveness and try to sense the other person's point of view. Aren't you following the same ideals, just expressed in different ways?

Capricorn

You might be facing the challenge of your life right now: you are required to climb the inner mountain of forgiveness. Therefore, let go of the burden named 'guilt'. Lift your frequency and tell your cells that you are unlimitedly beautiful and an empowered human being.

Aquarius

At the moment your subconscious might be craving for more excitement and play. Then again, you might want to ground your vision in practical ways ready to share. Once you can drop your need of being perfect, you can channel your creative impulses through writing, communication or even travel.

Pisces

Family relationships are taking on a different form right now. You might feel less inclined to compromise. Avoid emotional build-up; instead clear the air by expressing your truth. Work through issues as they arise and drop your need of escaping when things get a bit tough!

Personal readings for 2012 are available. For information or appointments please contact me on 6689-7413, e-mail starloom@hotmail.com or visit my web page: <http://nimbin-starloom.com.au/>. Medical Astrology: classes will start on 1 February 2012. Contact me for more information. Australian Bushflower Essences Course Part 1 will start on 3rd February 2012. Book now!

Terry Bressington
PLASTERIN' NIMBIN'
0427 891626
Gyprock walls and ceilings
New work or renovations
Lic. No. 100169C

Michael Spiteri
Architectural Drafting Service
michaelspiteri66@bigpond.com
ph 0417 713 033
design of new homes & renovations
save on expensive architectural fees
sustainable housing planning
owner builder friendly
basix certificates

Star-loom
Navigation by the Stars
Astrological Counselling
Chart Readings
Workshops
Tina Mews
02 6689 7413
starloom@hotmail.com

Film Review : Arthur Christmas

Reviewed by Stephen Wright

Christmas. Welcome back to it. For a lot of us it's boring, incoherent, and chaotic. Which is rather like the film *Arthur Christmas*, put together by Aardman Studios, the creators of Wallace and Gromit. Aardman have been pretty reliable producers in the past, but with *Arthur Christmas*, they've really dropped the tinsel.

The plot of *Arthur Christmas* is predicated on the principle that no modern child, iPhoned, Google-connected and so on is going to accept for one moment a story about a fat guy on a sleigh who can deliver a couple of billion gifts in a night, so Aardman have invented a contemporary Santa who is a boss of a massive Bond-style, industrial-scale operation of militarised hi-tech, run by an army of elves in SWAT gear. In fact there's a whole family of Claus; Current out-going Santa, Malcolm Claus (voiced by Jim Broadbent), his eldest son and Santa-in-waiting, Steve (Hugh Laurie), his younger klutzy son, Arthur (James McEvoy) who works in the mail room, previous Santa (Bill Nighy), and Santa's wife, Margaret, (Imelda Staunton) the doormat of the film.



As an actor James McEvoy has the ability to effortlessly and continually exude a smug insincerity, with the result that the film's hero rates quite highly on the Annoyance Index. This is unfortunate because all the Claus family are of the same ilk – annoying, unpleasant, boring and completely unsympathetic. Bill Nighy does his best with misanthropic, toothless Granddad Santa who he seems to have based on Steptoe Snr, but the film was barely twenty minutes old before I wanted the entire cast to die, preferably in a gigantic fireball.

Like most contemporary children's films *Arthur Christmas* is really aimed at adults, who will of course be buying the tickets. It's a weird and despicable marketing strategy. *Arthur Christmas* looks a film that was made by morons at Santa's marketing firm to convince contemporary children that just because many of them have a miserable Christmas and get doodly-squat in their stockings, Santa is still real

and still hip and really knows what it's like to be a child at the time of the year when rates of family violence peak. It's like the spin doctors of the Royal Family trying to make us seriously believe that a dysfunctional family of bludgers, weirdos and crypto-fascists are really groovy hipsters who spend their time empathising with the woes of their adoring subjects.

As far as the narrative goes, the film is a mess, and the events constructed as jokes or ironic asides fall deader than the Queen Mother. Bill Nighy said recently that he thought *Arthur Christmas* would become a "Christmas classic." He's obviously under the impression that "classic" means "derided, pretentious, squirrel-vomit that should have gone straight to DVD."

There's no joy at all in *Arthur Christmas*. At the session I attended the only other people there were four or five young children with their mums. They sat in silence until a scene in a child's house, where a door opens to reveal a family Christmas tree, all lights and presents. "Wow!" said one child. Maybe if Aardman had made a film that had some sincerity in it, that understood that at Christmas children just want to have a sense of safety, a modicum of wonder and a little hope, they'd have made a decent film. In fact they'd have made *It's A Wonderful Life*, which is of course the best Christmas film ever made. And it's not even about Christmas, and there isn't a Santa in sight.

Reviews from the Crypt

by Stephen Wright

The Master and Margarita (1940) Mikhail Bulgakov

It took Mikhail Bulgakov more than a decade to write *The Master and Margarita*. He was ill, severely depressed, and of course living in Stalin's Russia at the time of purges. Trying to write innovative, relevant fiction in Stalin's USSR must have been like trying to animate a corpse with a potato-battery, and by the time he finished *The Master and Margarita*, Bulgakov was physically, emotionally and spiritually exhausted.

The Master and Margarita



concerns the arrival of Satan in Moscow, accompanied by several sinister offiders, demons in human form, including most famously, a huge black, cigar-smoking, vodka-chugging cat. They cause havoc in Moscow,

bringing death and madness in equal measure.

But there's a parallel narrative in *The Master and Margarita* told by one of the Muscovites, a writer. It is his version of the trial of Jesus Christ and the story of Pontius Pilate. The Pilate narrative interspersed in the main narrative, reads like the Passion Play in the film *Jesus of Montreal*. It has a similar power, as well as having a contemporary cinematic feel, and it provides a breathing space from the nightmarish, claustrophobic events unfolding in Moscow.

The twin characters of the Master and his lover

Margarita, don't appear until halfway into the book, so the first half of the novel, dominated by Satan and his crew, seems to have no centre, but is just a dense, whirling clot of madness.

As in the works of Dostoyevsky, the question of redemption always hangs in the air, and it is Margarita who strives for it, though perhaps the book that has the closest affinity with *The Master and Margarita* is Dante's *Inferno*. Either way, Bulgakov's fable of hellish events in Stalin's Moscow still has great resonance for the kleptocracy of Putin's Russia.

a persona of whimsical loneliness, with rich orchestration, impossibly pure vocal harmonies, and hooklines you can't get out of your head that situate themselves in a period of fantasy-time where it's perpetually 1966.

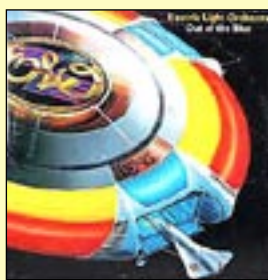
Lyrical, Lynne was no Beatle, but he knew how to come up with a neat idea. *Out of the Blue*, a double-LP features one side entitled *Concerto for a Rainy Day*. Musically, it's got as much in common with a concerto as I have with Nelson Mandela but as a piece of pop Sgt Pepper-dom, it works beautifully, finishing up with the now iconic *Mr Blue Sky*, a Beatles wannabe song if ever there was one.

Out of the Blue was ELO's peak, and their last great album. They had one or two big hits after this such as *Don't Bring Me Down*, but after *Out of the Blue*, *Don't Bring Me Down* has the feel of a novelty song. ELO once filled stadiums with ease, bringing with them a famous and massive light-show. These days they probably couldn't fill an RSL, but for pure, apolitical, poppy pop, *Out of the Blue* is hard to beat. Especially on a rainy day.

Out of the Blue (1977) Electric Light Orchestra:

ELO began as a kind alternative art-house rock'n'roll band fronted by Roy Wood and Jeff Lynne who had first met in Wood's hippy-pop band *The Move* in the late 1960's. By 1977, Wood was long gone and ELO was Lynne's personal project, a stadium rock juggernaut that produced a string of worldwide mega-hits all written by Maestro Lynne.

Lynne was a massive Beatle nerd, and later went on to become George Harrison's producer and to play alongside him with Dylan, Orbison, and Petty in the Travelling Wilburys. Lynne's songs for *Out of the Blue*, and its predecessor *A New World Record*, created for themselves a genre that might be called 'Sgt Pepper Pop,' songs with



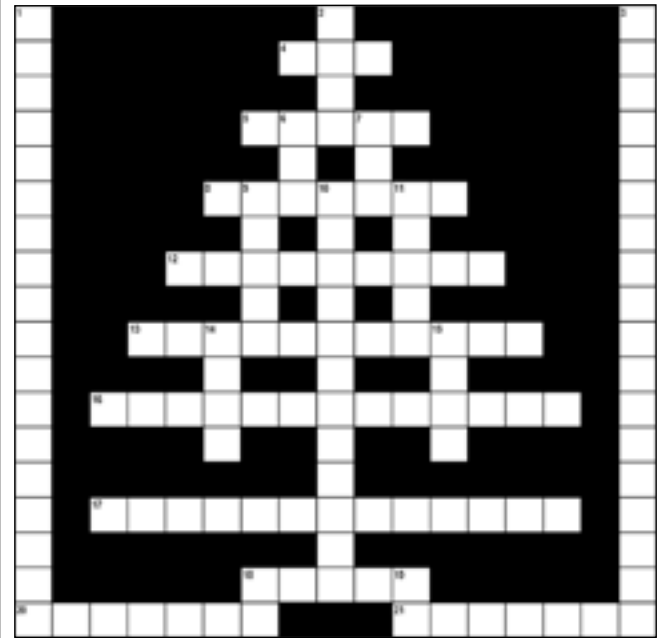
SEPTIC TANK PUMPING
GREASE TRAP CLEANING
LIQUID WASTE REMOVAL
OILY WATER PROCESSING
NIMBIN & ALL SURROUNDING AREAS
Local Since 1932
RICHMOND PUMPING
6621-7431 After Hours 0407-433-405

POOH SOLUTIONS
Pre-cast concrete composting toilets
Independent local consultant
www.poohsolutions.com
0427 897 496

Nimbin Crossword

2011-12

by 5ynic



Across

- Boring card game relatives make you play at Christmas
- Crunchy? Fresh snow
- Music mixing 2-step with garage and breaks
- Main act
- Senseless
- Where the king counted his money (while the queen ate bread and honey) (8,5)
- Numbed
- Could do with a wipe? Common American name
- Red tea
- Pagan midwinter festival

Down

- Candied spice lolly (12,6)
- Jesus of Nazareth, King of Jerusalem (init?)
- Cherry chocolate cakes (5,6,7)
- Steal
- Go firm (jam, jelly)
- They define the Eastern edge of Europe
- Quiet evenings? Undisturbed by carolers! (6,6)
- Existential boredom
- Ladies dancing? Nazgul
- Block up with a Dutch shoe
- Handheld games console
- You (arch.)

Solution Page 27

For ALL your Electrical Installations, Repairs & Maintenance

My Electrician

0488 585 430

Domestic - Commercial - Industrial

Gavin Deedman Lic. 204232C

FLOOR & WALL TILER

ALL CERAMICS, TERRACOTTA, MARBLE, SLATE, GRANITE, MOSAICS AND PAVING.

Shane Hambly

Lic. No. 205332C

Phone: 6689 1488

Mobile: 0428 660 121

Email: sahambly@bigpond.com

ALSO LICENCED IN WATERPROOFING

ecoteam

02 66 215 123 • 0428 215 123 • 43 Ewing St. Lismore

- onsite sewage management
Constructed wetlands, Dosing siphons
Design, Approval, Construction, Maintenance
- soil assessment reports
Contaminated land, Agricultural /organic assessment
- development services
Wastewater feasibility, Environmental Effects

Solutions for environmental challenges