

Fizzy

Some call it "Sparkling", some "Champagne", but regardless of where it's made, in the trade it's known as "Fizzy"; and there's any number of ways you can make wine 'sparkling'. The principle being that a table wine is made using traditional methods and then has carbon dioxide gas introduced to the wine or produced by way of a secondary fermentation, carbon dioxide being a by-product of yeast eating sugar and converting it into alcohol.

Fizzy is perhaps one of the most difficult wines to make as the 'good stuff' requires specifics within nature's elements and a mastery of wine making skills in blending fruit and finished wine knowing that the end result is going to be loaded with gas which completely alters the structure and mouth feel of the wine. There's too much info to cover in one article, so here we're going to look at manufacturing



Fruit of the vine
by Terry Beltrane

methods and next month have a look at quality and style.

The least expensive (and the 'quality' shows) is to get some cask wine, sweeten it with a bit of grape juice concentrate, put it in a soda syphon and fill it with gas (CO_2). Multiply this by 650 dozen bottles per hour on a bottling line and you've got Fizzy on the market for less than \$5 a bottle. Think of it in the same way soft drinks are made. This killer wine is labelled "Carbonated Wine" in small print somewhere on the label.

A step up the rung, you can pump 25,000 litres of wine (or more) into a pressurised stainless steel lined tank, add

some grape juice concentrate as yeast food, inoculate the wine with yeast and let it ferment under pressure so that it builds up gas which is dissolved in the wine. The resultant sparkling wine is then pumped from the tank through a carbon dioxide pressurised system of pipes and filters to a bottling machine, also under pressure, and filled into bottles. Labelled as "Charmat" or "Natural Fermentation". It's inexpensive to make, and sell, and can be quite reasonable to drink as it has some fresh 'yeasty' fermentation flavour; but lacking finesse, subtlety and complexity of flavour it ain't no thoroughbred. These last two methods generally contain around 34 psi of pressure, about what you have in your car tyres - deadly when the bottle is dropped and it explodes with glass going everywhere at great velocity.

Then we start getting a bit more serious. Selected blends of better quality wine are sweetened with grape concentrate and a specifically

selected yeast strain (there's hundreds) is added to the blend. It's then bottled and sealed with 'crown' closures (beer bottle caps). The wine is then stacked in large metal caged bins, usually holding 60 dozen bottles. These bins are fixed to an oscillating shaft driven by an electric motor and the whole lot is rotated once a day for approximately six months. As the wine goes through its secondary fermentation in the bottle the yeast cells multiply (and then die) continuing to produce gas by converting the grape sugars into a small amount of alcohol (about 1%). Those dead yeast cells are paramount in contributing to the essence in flavour of quality sparkling wine and it's essential that they be kept in suspension in the wine for it to achieve the desired flavours associated with good Fizz; which is why the bottles must be "shaken". After the prerequisite six months the bottles are removed mechanically, placed upright onto a conveyor belt and doing

a Samba at 650 dozen bottles per hour shuffle onto a rotating suction machine. A hollow 'spear' plunges through the crown seal into the bottle and sucks the wine out including all the yeast lees. The wine is transferred to a tank so that all bottle contents are blended together, all of this being done under pressure so as not to lose any of the natural gas produced by the secondary fermentation. The wine is sweetened slightly with grape concentrate and then filtered before being re-bottled and sealed with a cork, tied down with the wire 'muslin' cap and labelled ready for sale. This method is labelled "fermented in the bottle".

Wine labelled "fermented in this bottle" is traditionally known as the "Champagne method" or "Methode Champenoise". The process is identical as for "fermented in the bottle" up to the point where the yeast lees are removed. The bottles remain stationary for several weeks (after a minimum of

12 months in the bottle) to allow the yeast lees to settle in the neck of the bottle. The bottles are then removed mechanically from the bin and, still inverted, pass through a brine bath of minus 18 degrees C which freezes the wine containing the "plug" of sediment (yeast lees) and 'jamming' the 'plug' into the neck of the bottle (water expands below minus 4 degrees C - check out the 'bump' in your ice cubes). The bottles are then turned upright and the crown seal removed. The pressure in the wine ejects the frozen 'plug' of yeast lees and then the bottle is topped up to level with a blend of wine and grape concentrate depending on the desired final balance of acidity and sweetness.

Wines made by these latter two processes generally range between 50 to 60 psi. I'm running out of space and Darren from the Mill Farm is here with my delivery, gotta go.

Wine info: terryb88@tpg.com.au

STREET SHUFFLE

Journal of the North Coast's longest serving covert

by Undacuva

NO DRAMA OCCUPIES UNDACUVA

Millions were spent, possibly billions, on how to dismantle the 99% protests and once again the tiny one pub village Nimbin showed the way. In fact our local Undacuva initiatives have been nominated for TOY, Tactics Of the Year, again. It was so simple you probably wont get it.

"Get out of the way," was our advice, "and let the street people take over."

Let the homeless, lost and the mentally unstable invade the 99% kitchens.

They wont be able to feed them all."

The Boss told us a long silence followed as the idea settled in at the New York crisis meeting. Then he was able to tell them how he'd used those very tactics for years in the Bin and he flew home like a king with his TOY nomination. In fact he did little but read my reports which told him he could save a fortune by letting nature take its course.

"The kindness of the hippies

is their weakness", he says on Facebook to the Yanks. "They share what they have and inevitably run out." He didn't tell them about the loaves and fishes which I put in my report, but he did say how they believed in turning the other cheek so often they had sore necks. He was the only one who laughed.

When I claimed a share of the TOY Prize he sent me to Canberra.

Obama's people outnumbered the hippies about twenty to one down there on the lawns at Parliament House but they still hit the grass with guns drawn when one of the hairy Polites announced loudly, "time to blow up the joint".

Relief all round when it turned out to be just the giant inflatable scoop.

We heard from them the Prez had mentioned his favorite herb to Julia, who retorted, "we drink beer down unda Barack, you want one for lunch?" It was the only time he looked at our PM with pity apparently. The man doesn't even drink coffee they told us.

The Big Two discussed

war tactics and the Bin came up in a lot in conversation they said. "We copied your method of sending in the mad and homeless to drown the occupy movements, but were dismayed they just built bigger kitchens and managed to feed everyone. These people prefer a crowded smelly tent to a warm bed alone."

Julia went on and told him about the 'War on Work' that yours truly made Canberra aware of recently. "It's very popular in the Bin and other occupy camps.

Several thousand recruits have signed a pledge to, can you believe it, 'only do work we love and respect and nothing that hurts the Earth.'

No Drama was fascinated. "The hippies aren't dead yet." He seemed delighted. "That's similar to what they were saying in Wall Street and they do have a point. We can't keep growing forever, something has to give."

Julia was puzzled and he saw her worried look.

"I've been looking at that giant joint too long eh Jewels (as he called her). Starting to think like a stoner again.



Better get me that beer after all."

Later she disturbed No Drama and Tim enjoying an in depth discussion about bongs versus jobs.

There was an even bigger dilemma discussed that evening the CIA boys told us, the slow down in consuming,

Apparently the last big buying was the flatscreen rush but a new satiation point has been reached now and clear signs are emerging that people are sick of forcing themselves to go to work on Monday just to update their toaster! Why not work less and stay in bed and watch movies teased

No drama. Jewels was sure he was flirting.

Hipileaks; Nov 2011. The new experiments treating depression with ecstasy and LSD have sent shockwaves through the pharmaceutical heavyweights because people are being cured in one or two sessions. The trials must be stopped or they will be bankrupted. There are no profits in healing people they claim, they must be allowed to manage their pain, ideally so they need lifetime medication.

QUICK QUIZ

Devised by the Nimbin Bowlo's Quizmaster, Marty

Questions

1. By what name are courgettes also known?
2. Who wrote For the Term of His Natural Life?
3. By what name is Kronborg Castle also known?
4. Members of which profession commonly use a theodolite?
5. For what purpose was the Taj Mahal built? Who built it?
6. What does the abbreviation LOL mean in Internet terms?
7. Which Australian PM served in the RAAF in WW2 suffering facial disfigurement when he crashed his Hurricane in 1942?
8. What band plays the theme song for Big Band Theory?
9. How many square metres are there in a hectare?
10. The formal name for Hong Kong is Hong Kong SAR. What does SAR stand for?

These questions are all taken from a round of questions posed at the Bowling Club Trivia Night held each Saturday at 7pm.

Entry is \$2 a person, and cash prizes are paid of \$50 for first, \$20 for second and \$10 for third.

The winning team get a chance at the jackpot question which increases by \$50 each week until it goes off

Jackpot currently \$150..

- Answers
1. Zucchini
 2. Marcus Clarke
 3. Elsinore Castle
 4. Surveyors
 5. It was built by Shah Jahan in memory of his third wife, Mumtaz Mahal.
 6. Laugh Out Loud
 7. John Gorton
 8. The Bare Naked Ladies
 9. 10,000 (100 x 100)
 10. Special Adminstrative Region

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Nimbin Bushwalkers Celebrate First Lady President

Photography and text by Len Martin

Our AGM in Booyong Reserve followed a ramble there, led by our retiring (no pun intended) President Michael Smith. Replaced by Judy Hales in the position of power, Michael takes over vice and will continue to maintain our web page. The Secretary and Treasurer were re-elected, but have stated firmly (like last year) that this will be their final year in office – so club members, gird your loins!

The AGM photographic competition was won by our outgoing President, his prize a cane basket, hand-woven by his successor.



The club did 28 walks in the 2010-2011 year averaging 8 members: 1.7 visitors/ walk, with 7 leaders, of whom Ron Ronan and David Holston were outstanding, leading 9 and 6 walks respectively. Our thanks go to all our walk leaders. The previous Sunday, Ron Ronan led a group of five on a pleasant grade 2 (easy) jaunt to Condong Falls. Six would have gone but alas, the one car to turn up (Ron's) only had room for 5 so... there's a first time for everything.

Earlier, 14 of us enjoyed a week walking and relaxing on Moreton Island, luxuriating in a super camp facility just behind the ocean-beach fore-dunes, about 400m from the freshwater Blue Lagoon. Thus, those so

inclined could start the day with a surf, then a dip in the limpid lagoon before breakfast and the day's walking. At day's end, at happy hour, we often assembled at Blue Lagoon to enjoy sunset and the playful movements of Venus, Mercury and Antares. The camp, operated by Alan Genninges (President of Moreton Island Protection Committee) for school groups to study ecology, is graced by a resident pair of Stone Curlews with two young.

Although Moreton is largely sand it offers a variety of walks, vegetation types and birds – much joy to the trip's botanists and birders. Our first began around the edge of Blue Lagoon, waist-deep in water, to a track across rich heathland to shady woodland (with Blueberry Ash in flower) and Honeyeater Lake then, beside swampy heath, to the beach and camp. The second day, our longest, saw us drive to the cape, stopping briefly at Spitfire Creek (a place we explored extensively later in the week) with its large Aboriginal midden. Cape Moreton is a spectacular mishmash of igneous and sedimentary rocks, much eroded as a result of denudation by goats released for sustenance of lighthouse keepers and shipwrecked sailors. The goats went a while back and regeneration is spectacular. We explored the headland before descending to the idyllic Boulder Beach for surf and lunch. A climb to the cars and on to North Point for a short walk to Honeymoon Bay – more surf etc. A long drive home, via Bulwer, gave good views of the extensive northern swamps and heathland.

Of various activities (including a visit to Tangalooma Resort; snorkelling at The Wrecks; following movements of Jupiter's moons through a spotting scope), three deserve special mention. The first, perhaps the Jewel in the Crown, a walk across the Little Sandhills to the bay mudflats, along these, then back over the Big Sandhills to the ocean

beach. The LS are young, mobile, spectacular and, in parts, quite steep – and it was hot, so some went instead to the nearby, flat Mirapool – a large, recently formed brackish lake, part of the same sand movement of the LS and good for bird-watching. The drive south needs low tide so, when LS walkers reach bayside, the mudflats are exposed and spectacularly coloured, and usually rich in wading birds. This time – a special treat – 50 or more Royal Spoonbills grouped below as I reached the bayside dune's edge – and many other species: various waders, Herons, Egrets, Beach Stone Curlews, Ibis and an unusual mob of Chestnut Teal. The BS are higher, browner and much older than the LS, with many strange rock-like formations – an eerie place, desolate, windswept, desert-like, lunar, spectacular – with peregrines nesting on one "outcrop".

Moreton's highest point, Mount Tempest at 280m, offers 360 degree views, even unto Mt Lindesay and Mt Barney if the air is clear. The weather was hot, so we ascended late afternoon, breaking a lifetime's tradition by driving to the track start instead of walking to it through a beautiful woodland shaded valley.



A wise decision - a gentle ascent with many grass trees, views and spectacular scribbly gums, enjoyed by even the most decrepit.

The final, hottest day --we attempt to find and enter a mythical "rainforest". I cannot name it for cultural reasons. We drive to an unnamed point, walk an unnamed track to "certain vegetation". Was this the point of no return? I'd been here a million years ago but was this it? Into the scrub we thrashed. Down into a gully we staggered. "I think it's going uphill", said Don. Shortly afterwards we saw the first Elkhorn – and continued downhill, held back and ripped by Smilax (a plant not a dinosaur, though just as difficult) into Elkhorn Heaven – a world festooned by Elkhorns – no Staghorns and but one gigantic Crowsnest – and no Greyheaded Flying-fox camp as there had been a million years ago, but Elkhorns galore – what a sight.

What a week.



Moreton Bay Spoonbills

Photographic competition



Nimbin Bushwalkers Club held a photo competition in conjunction with their AGM in November.

The winning entry (above), a view of Terania Basin rainforest seen from the "cave", by Michael Smith, was chosen more for what it means to the walkers than its photographic qualities. This is a very special place, hard-won by local activists and their allies in power.

The Club is donating all the entries to the Nimbin Environment Centre in appreciation of their ongoing work to protect our planet and its very special places.



Ex-President with photo comp prize made by current President (tobogganning, top left)

There will be no walks in January.

Nimbin Bushwalkers Club Inc website:
<http://nimbinbushwalker.byethost7.com>

Secretary, Len Martin
(pteropus42@smartchat.net.au)

Membership \$15/head to Treasurer
Kay Martin, PO Box 61 Nimbin, 2480
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Power to the people: Growing a new economy

by Wayne Wadsworth

Hydrocarbons are found in anything mined and made from oil, gas, coal and coal seam gas.

Carbohydrates can be farm-grown and made from plants such as bamboo and industrial hemp.



Peak Oil, Fossil Fuels and Minerals

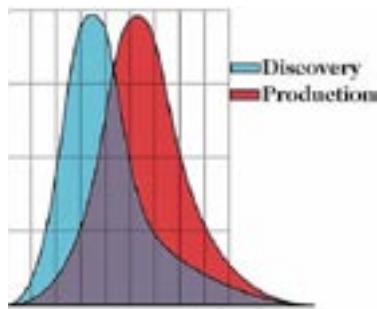
Very cheap fossil fuels (stored sun energy) have allowed humanity to build and create mega cities and develop amazing plastic-based technologies, which the baby boomers thought were space age and futuristic when we were young.

The cost of plastic-based futuristic gadgets drops daily as China further ramps up to supply the world with cheap throwaway gadgets, all based on cheap oil, coal, gas and now coal seam gas.

The Peakies have been warning us for many years that all the fossil fuel and mineral industries are in decline, due to finite global resources, and that as we slide down the other side of the bell curve we will face starvation, misery, depression and wars on a scale unseen in human history!

On the other side of the bell curve are the technocrats who argue that science and technology will find all the answers we need for our eternal quest to carelessly consume more and grow less in our effluent society.

The problem of peak fossil fuels is irrelevant, because if we pump the remaining fossil fuels into the atmosphere we make the earth uninhabitable for most living organisms including ourselves.



Can Bamboo and Hemp replace Fossil Fuels?

Absolutely not! Fossil fuels contain millions of years of stored sun energy; it's like having ten slaves working for us. However bamboo

and hemp can replace most of the plastics and carbon needed for new clean green industries.

To replace the fossil fuel and mining industries will require a new co-operative based economy, and a switch from a globalised banker-based economy to a grow more localisation people-power economy.

To replace and localise our fossil fuel energy system will require four simple key technologies and Community Wealth Banks based on localisation:

1. Local and Bioregional solar and thermal heat electric generation
2. Local and Bioregional wind and tidal energy
3. Local and Bioregional pyrolysis gasification and biogas systems
4. Biomass bamboo/hemp farming to produce carbon-based consumer goods and green energy.

Reversing Greenhouse with Pyrolysis and Biochar

Solar and wind generation of electricity will have no effect on the amount of carbon in the atmosphere. The only technology that will take out carbon from the atmosphere is pyrolysis.

Pyrolysis basically heats any carbon-based material without oxygen. The material breaks down to its former carbon state minus the gases, which are used to power the operation and make green energy. Farms can



capture carbon via photosynthesis into bamboo/hemp to make a myriad of carbon-based consumer products. At the end of the product life it goes to a pyrolysis plant and is converted to green energy and biochar. The biochar is returned to farm soils.

The carbon is very stable and does not return to the atmosphere for thousands of years, effectively removing carbon from the carbon cycle and taking carbon out of the atmosphere. The Biochar also improves the soil to "grow more" bamboo and hemp.

Instead of gassing our farms and farmers with fossil fuel coal seam gas and making the land useless, we could use the farm land to grow fuel and consumer goods. Coupled to solar electric, solar thermal and pyrolysis, our farmers could become energy and consumer

goods producers and be carbon negative! A win for Humanity and Mother Nature.

Nimbin – the ideal place for Biogas and Pyrolysis

Nimbin sewage works is the ideal place to start the ball rolling! The local sewage plant could make biogass from sewage, and the sludge from the biogas plant used to fertilise the bamboo/hemp.

The bamboo/hemp is made into biochar fertiliser and green energy to power Nimbin. The biochar fertiliser (carbon) is put back into the soil to grow more bamboo/hemp, effectively removing carbon from the atmosphere. A win for Nimbin and a win for Mother Nature.

Web Sites and YouTubes to visit

International Biochar Initiative: www.biochar-international.org

One Stop Green Shop: www.onestopgreenshop.com.au

Waste to Fuel, Brian Appal CEO

CWT: www.youtube.com/watch?v=CWf9nYbm3ac&feature=related

Air Power, Di Pietro Air Motor: www.youtube.com/watch?v=1qOsHteptM4&feature=feedrec_grec_index

WHE Waste Heat Engine: www.cyclonepower.com/whe.html

Interested in Bamboo/Hemp Carbon Farming? Contact Wayne Wadsworth (Wadzy): wadzywell@gmail.com

Grant boost for Biochar



It will also educate individuals, groups, farmers, schools and organizations on the many facets of biochar creation, use and benefits.

There will also be field trials to help chemical farmers with the transition to organic methods.

The grant comes on top of the Biochar Project receiving the United Nations Millennium Project Australasian Node Award 2011-2012 for a future focused organization with innovative projects.

"Biochar brings back the lost art of sustainable living," charmster Dolph Cooke said. "Through the use of fire individuals relearn to work with nature and soil in the simplest of ways."

"The concept of a portable community kiln in combination with biochar learning circles greatly enhances a community's efforts to achieve sustainable goals."

See more detail at www.millennium-project.org or dolph@biocharproject.org

Dolph Cooke and the Biochar Project have been awarded \$20,000 in federal funding for the Caring for Our Country initiative.

The aim is to provide a simple solution to major environmental problems affecting soil, food production, carbon capture and clean emissions.

On a 3,000 acre property in Kunghur, near Mt Burrell, the Biochar Project will use the grant to develop a mobile biochar kiln that will assist the community to reuse waste biomass and turn it into biochar.

Money to burn

The Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, has announced \$2 million in competitive grants for biochar research under the Australian Government's Carbon Farming Initiative.

The grants will fund research to investigate how biochars can reduce carbon emissions, and to support the development of biochar offset methodologies to enable land managers to participate in carbon markets through the Carbon Farming Initiative (CFI).

The Biochar Capacity Building Program is a key part of the Australian Government's \$45.6 million CFI.

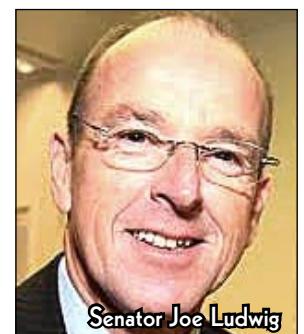
"Together with the

\$1.7 billion Land Sector Package, the CFI will develop opportunities for Australian farmers and land managers to generate credits that can be sold in domestic and international carbon markets," Mr Ludwig said.

By selling these credits, farmers and landholders can receive an income for taking action to reduce Australia's carbon emissions.

Mr Ludwig said the Biochar Capacity Building Program will help attract further research and expand knowledge of biochar and identify potential opportunities for landholders.

The Biochar Capacity Building Program is one of several government programs that support new research, on-the-ground



testing and demonstration of biochar in agriculture and forestry.

Applications are now open.

For more information about eligibility and applying for funding, visit the Department of Agriculture, Fisheries and Forestry website at www.daff.gov.au/climatechange/cfi/biochar

For more information about the Carbon Farming Initiative, visit climatechange.gov.au/cfi

NIMBIN HOMEOPATHICS

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"Nimbin Homeopathics is keeping me busy, I have plans to write another children's book... if I have time, amongst all the other wonderful roles I have been given to play with, in this lifetime. Perhaps I will be back next year...that's my plan...until then - I wish you all many magical moments."



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Nimbin Garden Club Notes



Photos & text
by Gil Schilling

End of year lunch

Nimbin garden club recently finished the year with an early Christmas lunch at Lynne and Peter Woods/Brooker's new Tuntable home. A good turnout of happy and hungry members

feasted on an outstanding smorgasbord table prepared by Lynne and Peter on behalf of the club. Many thanks also to Michael and Bruce for their work on the day, and to the entire committee for making this annual lunch a fitting conclusion to a memorable year of garden visits.



Skatepark donation

Following last month's *Nimbin GoodTimes* article about the need for additional works to be carried out at the new skatepark the garden club has made a donation of \$500 to the Friends of Nimbin Skatepark (FONSK8).

The park is proving to be a very popular asset to the community and we encourage other local organizations to help FONSK8 with their fundraising any way they can.



From now until the third Saturday in February 2011 the Garden club takes its annual break. Members should receive advance notice about next year's early meetings in the first newsletter for 2011. The first of these will be to Tony and Leslie Trott's home and garden on the Nimbin Rocks Co-op. It is now a few years since the club last visited this truly wonderfully diverse garden, and Tony and Leslie's owner-built straw bale house. More details about the February club meeting will be in a future edition of the NGT.

For more information about the club and its activities, please contact either president Michael Vaughan on 6689-7193 or Denise Braidwood on 6689-9324.

Wishing everyone a safe and happy festive season and a fabulous 2012.

Focus on beleaguered bees



by James Creagh

There was a great turnout for the screening of the documentary *Queen of the Sun* at the Bush Theatre, reflecting the interest in the plight of bees around the world.

Residents of Nimbin, Lillian Rock and Kyogle have reported seeing fewer bees in their gardens this spring.

This may be caused by the long continuous wet periods last summer, which allow the small hive beetle to do a lot of damage, often in combination with other problems such as swarming, disease and hives being queenless.

Feral hives would have been worst affected by these conditions, as boxed hives can use the small hive beetle traps.

One of the outcomes of showing the documentary is that 22 locals are interested in forming a beekeepers' group to support one another and help get started setting up a hive. A basic one-day beekeeping workshop is being planned.

One of the fascinating parts

of the documentary was seeing all of the alternative types of bee hives. With funds from the screening, a "top bar hive" will be constructed. It is similar to a regular hive but there are no frames, just strips of wood that the bees themselves build the honey comb onto.

The sides of the box taper in at about 45 degrees to the shape of the cone built by the bees.

There are many people that are interested in keeping bees either for pollination or for the general welfare/concern of their future. The top bar hive may be a way of keeping bees without the interruption of harvesting, and is more about providing a home for the bees.

The Nimbin Food Security group has allocated funds to purchase an extractor, wax melter and other bee keeping equipment. These items are expensive and often put potential beekeepers off from going ahead.

The equipment will be available to any local beekeepers who join the beekeeper group and pay the joining fee.

Persistence pays off at Wayne's gym

The Nimbin Community Gym has taken delivery of an expanded range of fitness equipment, thanks to the support of Australian company, The Fitness Generation.

Fitness instructor Wayne Cuthbertson said, "We got a really good deal from them, below wholesale, and they're really good people."

Company sales manager Mark Ross was on hand to make the delivery of free weights, benches and boxing equipment, and congratulated Wayne and his committee for the success of the facility, which will finish the year with over 1,500 visitations.

He said, "FTG is happy to help out regional communities to promote health and fitness, going back nearly

thirty years. We have a big interest in indigenous health."

Mark Ross is a former Rabbitoh, and he recalled playing alongside local indigenous identity Billy Walker, saying, "You make great friends through sport."

The gym, in Nimbin's Community Centre, is in its 18th month of operation without any government assistance, thanks largely to the two raffles held by Wayne each week.

"I'd like to thank all the locals who have supported the weekly raffles, especially the Harris family, and the many people who now pre-order tickets," Wayne said.

Wayne has garnered support for the raffles from the Souths and Gold Coast RL clubs, and from the NSWRL. He



can be found selling tickets in Nimbin village on Wednesday afternoons and Friday evenings.

For enquiries about the Nimbin gym, call Wayne on 6689-0069.

Small but perfectly formed festival

by Marilyn Scott



The blessings of the weather gods smiled on the Wheels on Woodenbong (WOW) event – perfect blue skies, a little warm, but with an afternoon breeze.

This inaugural mountain-biking event was the culmination of six months of planning, which started with the development of the Woodenbong and Urbenville Community Action Plans.

Those plans were funded by TAFE Casino campus

in a bid to understand the issues affecting the towns and villages so courses could be matched to community needs.

TAFE awarded Woodenbong funding for a course – and the community chose Event Management for a mountain bike festival.

Out of this process they developed the WOW Project, as the festival committee included residents from Woodenbong, Urbenville, Old Bonalbo and Grevillia.

The Wheels on

Woodenbong project aims to re-brand the area as a cycling destination for mountain bikers, road riders and BMX enthusiasts.

About 100 riders took to the muddy challenging track for the four-hour endurance ride, coming from across NSW and South East Queensland.

The Speakers' Tent was a success, with speakers including Peter Pedals, Klara Marosszky, Sue Stock, Richard Deem, Pieter Verasdonck, Terry Moody, Lee Furlong, Jen de Greenlaw and Kevin Stubbings.



Nimbin Crossword Solution From Page 23



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Leaving	Arriving	Leaving	Arriving
Lismore Transit Centre	Nimbin – Main St. (Park)	Lismore Transit Centre	Nimbin – Main St. (Park)
7.00am	7.45am	7.00am	7.25am
8.00am	8.45am	8.00am	8.25am
12.00pm	12.35pm *	3.25pm	4.00pm
2.35pm	3.10pm	5.30pm	6.00pm
3.20pm	4.15pm		
5.30pm	6.00pm		
Leaving	Arriving	Leaving	Arriving
Nimbin – Main St. (Park)	Lismore Transit Centre	Nimbin – Main St. (Park)	Lismore Transit Centre
7.52am	8.50am	7.30am	8.00am
9.00am	9.35am	9.00am	9.35am
12.45pm	1.15pm *	4.25pm	5.00pm
3.25pm	4.10pm	6.05pm	6.35pm
4.25pm	5.00pm		
6.05pm	6.35pm		

* Mondays & Thursdays Only

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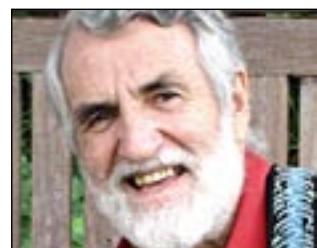


Aaaaaaaaaaaaaagh! Christ it's farking Xmas again! There's nowhere to hide. Nowhere to get away from farking Bing Crosby, sleighbells in the farking snow, reindeer poop on the roof and legions of beery overweight bastards in red who pop up around every corner doing whisky burps and mumbling "Ho Ho Ho!" every time they can get enough wind together to do it!

Whose idea was this??? What genius thought of pine trees, glass globes, angels and baubles, sickening soppy songs about baby Jesus in the manger sung by cloying Hollywood choirs and, at the risk of repeating myself, farking reindeers in the snow when it's 110 in the shade

in Oz, the tanks are dry and there's a bushfire alert across the entire farking nation?

"It's for the children!" That's the story you always get if you put shit on Christmas. What a load of crap! All the kids want is the goodies. The military training X-Box with games featuring real blood, the Lego nuclear missile complete with anti-muslim heat-seeking radar, the mini Ferrari ... or for the girls, the "Baby" liposuction kit, Junior "Victoria's Secret" crutchless lingerie set or the latest Barbie doll with the 58D boobs. She's the lifelike doll that pees, poos, farts and goes down on Ken doll while singing *I've Got a Lovely Bunch of Coconuts* in a Lady Gaga voice.



Mookxamitosis
by Brendan (Mookx) Hanley

Tell me, what kids give a shit about a stinky, fat, pervy old guy in the supermarket trying to make them sit on his hand while promising to come down their chimney into their bedroom late at night and bring them presents ... if they are good little boys and girls? Yeah right! The creepy old turd hasn't twigged that 99.9% of houses don't even have chimneys any more, and if they did, that big old sack of lard would never fit down there anyway. And who would trust a guy in a false beard and red dress in your kids' bedrooms in the middle of the night? You'd have to be out of your mind!

"Just gimme the expensive 'Made in China' crap to destroy and get the chubby chump in red outta my face!"

And as for baby Jesus. Yee Hah! Now there's a tricky one! In the midst of all this extravagant, credit card-wielding feeding frenzy of soon-to-be-useless over-priced garbage, we have the fable of the poverty-stricken Jewish family having a baby in a stable with a bunch of animals because they can't afford a motel. She's gotten preggers to fark knows who ... still a

virgin in fact. Her carpenter mate hasn't got a clue what the fark is going on ... he's trying to keep the cows and donkeys from treading or pissing and crapping on the baby ... angels are singing and making a racket, and wise men keep turning up with gold containers of incense and stuff ... presumably to kill the smell of all the animal poo.

Now what kid is gonna go for a rave like that? And what's it got to do with reindeers and snow and fat guys and sitting around all day while members of the family you haven't seen for a whole year pig out all day until they are totally bloated. They all get pissed as farts until they start admitting how much they can't stand each other... ending up in a giant punch up and leaving in a chundering, indigestive stupor... burping and farting and vowed never to talk to each other ever again... until next year at least! Doncha just love Christmas?

And now ... let us join voices in prayerful hymn singing.
*Oh Come All Ye Faithful
Oh come ye to K-Mart, for your Xmas shopping
Oh come ye, oh come ye ... with credit card in hand
Come in consuming ... Keep our profits booming
Oh come spend all your money
Oh come spend all your money
Oh come spend all your money
Xmas is grand!*

PS: Not to mention Easter, Valentine's Day, Fathers Day, Mothers Day, and now Halloween!



Two Santas are better than one

Nimbin's Goorie community decided to beat the rush, and have their Christmas party at the end of November.

And a well-attended event it was at the Aboriginal Cultural Centre, with plenty of

festive fare, an aboriginal band, and elders and their families bused from Lismore.

Aunty Cathleen said grace and then entertained the throng with her country singing as community members and guests alike tucked into an amazing spread, featuring barbequed whiting fillets.

In a break with tradition, two Santas were in attendance, male and female (aka Carlos Arouse and Linda Phillips), to hand out lollies to the many jarjums

in attendance, who paused briefly from the internet for the formalities.

The party, which lasted well into the evening, was the idea of three women: Linda, Karen

and Amber, who wanted to build links between the traditional owners and the Nimbin community through the Aboriginal Cultural space.

They were given support by Nicola of the Community Centre, Rose from Nimbin Aged Care and Gilbert from the Cultural Centre, as well as the many volunteers who prepared the food and provided entertainment.

More cultural events are planned for the venue in the coming year.