

Landcare - national program started with bipartisan support

LANDCARE CELEBRATES 25 YEARS. In 1989 the Landcare movement officially began with Rick Farley of the National Farmers Federation and Phillip Toyne of the Australian Conservation Foundation successfully lobbying the Hawke Government to commit to the emerging movement.

Landcare became a national program in July 1989 when the Hawke Government, with bipartisan support, announced a *Decade of Landcare Plan* and committed \$320 million to the National Landcare program.

NORTH EAST DOWNS LANDCARE has more than a dozen groups affiliated with it.

Among them are: Gomoren Doctors Creek; Moola Creek; South Myall Catchment; Yamsion Rangemore; Rosalie North; Emu Creek; Lagoon Creek; Aubigny; and Oakley urban group.

GEOFF PENTON started working for Landcare in 1989, the year it was launched as a national initiative.

He was one of the first group of Landcare coordinators employed by Queensland.

Based in Toowoomba and covering most of Southern Queensland, Geoff quickly established himself as an advocate for sustainable land management, on-farm conservation and balancing production with conservation needs.

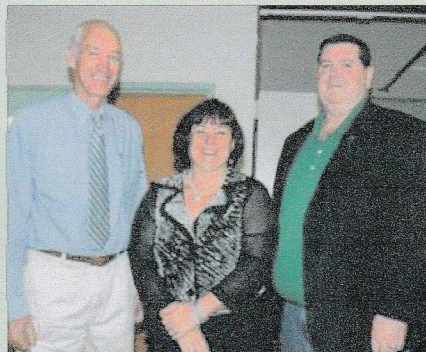
His passion for Landcare extended beyond the Murray Darling Basin in Queensland, and in 2002, Geoff with a number of colleagues established the Queensland Landcare Foundation, now known as Landcare Queensland.

It was the first independent Queensland wide Landcare organisation.

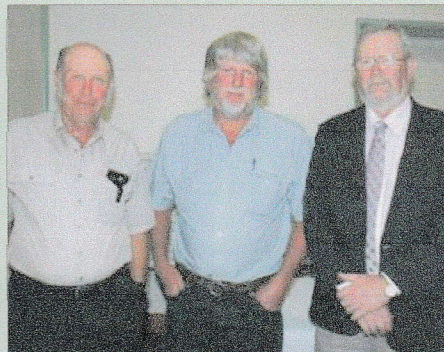
He is CEO of the Murray Darling Basin Committee in the region.



Management Committee of North East Downs Landcare, Back - Ashley Volz, Highgrove, Graham Cooke, Jondaryan, David and Kimberley Lange, Moola. Front - Glenys Bowtell, Highfields, Owena Reimers, Quinalow, and Cheryl Vonhoff, Brymaroo.



Graham Cooke, Jondaryan, president, Mary Lou Gittins, Goomburra, secretary of Condamine Catchment Management Association, and Geoff Penton, CEO of the Queensland Murray Darling Basin Committee for the region.



Landcare members Ross Ehrlich, Evergreen, Mark Genrich, Haden, and Noel Strothfeld, Ravensbourne.

- Miles Noller reporting

Pest weed shows up in heart of Highfields



Rogers Reserve Park Care members Greg Lukes and Barbara Dearling display Mossman River Grass growing in dry rainforest reserve fronting O'Brien Road, Highfields. RIGHT: Mossman River Grass seed head features spiny burr coats for easy attachment to clothing.



Volunteers have discovered another serious imported weed, Mossman River Grass, during their monthly working bee.

Seven volunteers and two community service youths extracted numerous large clumps of MRG (*Cenchrus echinatus*) growing in the 4ha endangered bushland remnant in Community Court, Highfields.

MRG is native to Central and South America.

Group leader Judi Gray and weeds expert Greg Lukes said MRG had the potential to spread across other bushland and cultivation areas because its spiny burr-covered seed pod readily attaches to clothing and animals.

MRG is a prolific seeder and is described as a pale green, spiny burred, loosely

tufted, annual grass with prostrate stems that root at the nodes and erect stems with a loose seed head of 5-50 purple, spiny burrs.

Mr Lukes used a dustpan and broom to collect fallen seed which reveals a distinctive zig-zag stem on the plant.

Although classed as an annual plant it can survive in sheltered locations.

Younger volunteers used their abundant energy to tear down, flatten and break up dense clumps of dead lantana plants.

Park volunteers will return on Friday, November 21, at 9am to continue their weeding campaign. Visitors are welcome.

Visit rogersreserve.blog.spot.com.au - Gary Alcorn.

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Interested applicants should contact Cindy Wright - Business Services Manager for an application package.

Phone: 0475 804 507

Email: cwright1@eq.edu.au

Applications must be received by close of business Friday, 7th November.

Poultry sale

A poultry sale will be held at the Toowoomba show grounds on Sunday, November 2. The sale will run from 8am to noon and everyone is welcome to sell or buy.

Cost will be \$3 per pen to sell and pen limits will apply. For information call Adam 0413 039 928 or Jack 0400 345 242 after 3pm.

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It's one of the most humble and least glamorous vegetables on Earth, however most cuisines would be unrecognisable without them. Onions have a long and colourful past, and are probably one of the oldest culinary ingredients in human history. Egyptian hieroglyphics and artwork tell the story of how onions were purchased at great expense to feed the slave workforce and keep them physically healthy and motivated while building the pyramids. Countless religious writings, scriptures and historical documents from all over the world make references to onions. There is a myriad of varieties grown for culinary, medicinal and ornamental uses, but only a dozen or so common varieties are found in regular grocery stores. Brown onions would possibly be the mainstay in most kitchens, because of their savoury full bodied flavour. White onions are a little more earthy and pungent, while red onions are quite sweet and are well suited to eating raw in salads. There are the smaller shallot onions that have a complex balance of sweet and pungent, and are popular in French cuisine. Pearl onions are small and crisp and are exceptional for pickling. There are also many fresh green stalk-like species such as Spring Onions and Leeks that are delicate, sweet and subtle in flavour. Onions are often the quiet achiever of the kitchen, yet it's all but impossible to imagine a world without them.



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