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# Celebration of excellence at Local Government Awards

More than 40 individuals, Elected Members, Officers and Local Governments were recognised last weekend at the WA Local Government Association's 2025 Local Government Awards.

Supported by the State Government through the Department of Local Government, Industry Regulation and Safety and LGIS, and hosted at WA Museum , the Awards honour those who go above and beyond in serving their communities.

"Local Governments are highly accountable to the communities they represent, and our 2025 recipients embody the dedication and hard work undertaken by the sector each and every day to positively contribute to the wellbeing of their communities," President Karen Chappel AM JP said. An elected member with the Shire of Westonia since 2013, and Deputy Shire President from 2017 until 2021, Bill Huxtable has been a committed community leader for over a decade. As a strong advocate of community heritage, Bill has driven the Westonia Cemetery revitalisation project, which has preserved the historical integrity of the site, ensuring access, and generating a respectful and friendly environment for visitors.

He has been an active participant in the NEWTravel project, was involved in building community participation and tourism through is role with the Shire Development Assessment Panel, Represented the Shire as a Delegate on the Great Eastern Country Zone and was the proxy representative on the Wheatbelt East Regional Organisation of Councils (WERCOC). Retiring this year, Bill's Vision for the Shire of Westonia and dedication to the local community has been outstanding







1st July: Leon Guest

6th July: Winnie Simmonds

7th July: Daimon Geier

8th July: Gail Lane

12th July: Amy Corsini, Angus

Townrow

13th July: Julie Nicoletti

21st July: Tash Crees

**24th July: Peter Crews** 

25th July: Ryan Bright

**26th July: Brendon Crees** 

29th July: John & Frank Corsini

**30th July: Kathy Paust, Stacey** 

**Price, Sandra West** 



# **BFS Bush Firefighter Training**

**Bush Fire Volunteer Minimum Standard personnel Training:** 

#### **Both Required**

Wednesday 6th August Bushfire Safety Awareness Training - Westonia Tues/Wed 12/13<sup>th</sup> August Firefighting Skills Training - Nungarin

Register with the Shire of Westonia ASAP (08)9046 7063



Want to help out with the planning of future events in Westonia? Come along to our working group meetings which are held regularly Next Meeting: Wednesday 12<sup>TH</sup> AUGUST @ 9:30AM, At the Old School



# Expression of interest: Bonnie Rock Book Club – Literary Luncheon

Join the Bonnie Rock Book Club for a delightful Literary Luncheon on Friday, 15th August at the Mukinbudin Sporting Complex!

Doors open at 9:30am, with morning tea available to enjoy!

Purchase your ticket before the deadline on July 31st! Bring some books to swap, or purchase with a gold coin donation.

If you would like to go and be taken on the bus please contact the shire office at 9046 7063

Expression of interest: Nungarin have taken on the massive undertaking of hosting the annual Cancer Council WA Daffodil Day fundraiser, previously held by Burracoppin for the past 20 years. This event is held as close as possible to the official Australian Daffodil Day. Keep checking this page for updated information. Event to be held at the Nungarin Recreation Ground – Danberrin Road

Entry opens at 10.30 am. We are starting a little later as we have changed the format to brunch!

If you would like to go and be taken on the bus please contact the shire office at 9046 7063



# westoniacraft group

Our Jelly Roll Quilts project is now completed, well done to everyone on tackling such a big project and coming through with flying colours and amazing quilts. You all should feel very proud.



Next Monday will be a wind down session, making little lavender bags for the November markets. Depending on how much coffee/tea drinking and chatting, hopefully we will have a basket full by the end our morning.....







#### **WESTONIA BOWLING CLUB**

Well done to Kylie on winning the final of the scroungers on Saturday 12th July. The last two weeks have seen the women come through with Heather also winning the final on Saturday 19th July. We now have four women and 10 men eligible to play in the finals of King of Scroungers for the 2025 winter season.





Just a reminder that the SEBL Ladies Fixtures Meeting will be held on Tuesday 22nd July at Westonia. The AGM for the Westonia Bowling Club will be held on Saturday 26th July at 10am at the Wanderers Stadium.

# **WESTONIA GOLF CLUB**

The last two weeks have been Club days out on the Golf Course with only the brave and maybe the maddest of our golfers turning up. The weather has been a tiny bit blustery with the winds coming directly off the South Pole. No polar bears sighted as yet.





Well done to our Captain Steve Hale and our Handicapper Lani for representing the club at the Mukka Wyworrie Cup on Friday 18th. No raffles or trophy's bought home but plenty of good stories and memories.





We have Club day for next Sunday and then another Club Day on Saturday 2nd August as the Burracoppin Football Club will be our guests on the course on Sunday 3rd August.

The third round of Championships will be held on 10th August with the Alan Barnett Memorial Shield.



# EPOXY FLOOR COATING



## PREMIUM EPOXY FLOOR COATING

RED offers premium epoxy floor coating services for farming, agricultural and industrial sites across Western Australia.

Providing farms and businesses with durable, chemical-resistant flooring.

With a focus on quality and compliance, RED's epoxy coatings protect concrete surfaces from oils, chemicals, and wear, ensuring long-lasting safety and easy maintenance.

#### FLOOR MARKINGS

Floor markings are essential for meeting OHS regulations in factories, warehouses, and workplaces that enhance safety by clearly designating pedestrian pathways, vehicle zones, and hazard areas.

Using standard colour codes: yellow for caution, red for danger, green for safety, as well as non-slip grated epoxy additives. RED's durable epoxy markings clearly define pedestrian paths, vehicle zones, and hazard areas, reducing accidents and enhancing workflow.

#### CHEMICAL SHEDS

REDs seamless, non-slip finish enhances safety in high-traffic areas, providing a resilient solution that stands up to oils, chemicals, and heavy use.

With RED, Wheatbelt operations get expert service and flooring designed to last.

With over 20 years of experience, Guy Mouritz, Director of RED, combines his extensive background in construction and expertise in concrete, including grinding, levelling, grouting, sealants and repair, specialising in high-quality flooring specifically for the agricultural industry.





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### Lemon sponge cake

This lemon sponge cake is a foolproof recipe that has been tried and tested by the Woman's Weekly cookery team.

- Set the oven to 180C (160C fan, Gas 4).
   Butter and line the base of two 18cm
   sandwich tins. Put 250g butter in a large
   mixing bowl and beat with an eclectic
   whisk for a few minutes to make sure it
   is nice and soft and pale in colour.
- 2. Add the sugar, flour, eggs, milk, and lemon zest and beat until smooth.

  Divide the mixture between sandwich tins, smooth the top, and then put in the oven to bake for 30 -35 minutes.
- 3. Meanwhile, to make syrup: Pour 4 tbsp water into a small pan with 4 tbsp sugar. Place the pan on a low heat and stir until the sugar dissolves. Increase heat and bring mixture to a boil; boil rapidly for 1 min, then remove the pan from heat and add lemon juice.
- 4. When cakes are cooked, remove them from the oven and pour syrup over each one. Leave the cakes to cool in the tins for about 10 minutes until the syrup has soaked in, then transfer to a wire rack to cool completely.
- Cut each cake in half horizontally, to give 4 layers in total. Sandwich together with 1 tbsp lemon curd spread between each layer.
- 6. Finally, make the frosting by beating together 125g butter with 250g icing sugar. Beat until very soft, then add 4 tbsp lemon curd and a pinch of salt. Mix together until fluffy and fully incorporated. Spread over the top and sides of the cake.



#### Ingredients

250g butter, softened

250g caster sugar

250g self-raising flour

4 medium eggs

2tbsp milk

Finely zested rind of 2 lemons

#### For the syrup:

4 level tbsp caster sugar

4tbsp water

Juice 2 lemons

#### For the frosting:

3 level tbsp lemon curd

125g unsalted butter, softened

250g icing sugar

4 level tbsp lemon curd

Pinch of salt

# 2025 August

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
28	29	30	31	01	02	03
04 Westonia Craft Group, 9AM	05 S.C.R.A.B.B.L.E.	06 Lunch at the commercial hotel @12pm	© • <b>©</b> • 20	80	60	10
11 Westonia Craft Group, 9AM	12 S.C.R.A.B.B.L.E.  X. X. X.A.M.B.  Compared to the control of th	13	14 BON60	15	16	17
18 DR Olga Day Westonia Craft Group, 9AM	19 SCRABBLE	20 Event working group meeting at 2pm	21 BOB 60 Shire Council Meeting	22	23	24
25 Westonia Craft Group, 9AM	26 S.C.R.A.B.B.L.E.	27	28 © © © © Selon	29	30	31
01	02	Notes:				