

Murweh Mail



FROM THE MAYOR'S DESK

As we approach Christmas and the well-earned break, I'd like to take a moment to reflect on the year that has passed, the festive season we're enjoying, and share some thoughts on what lies ahead.

Earlier in 2024, we welcomed a new Council following election, with Councillors Robert Eckel and Peter Alexander returning, alongside our newly elected Councillors Teri Sommerfield and Michelle Ebsworth. The Council is now settling in and is focused on planning future projects aimed at improving the liveability of all towns in our Shire.

The past year has been successful one for our Shire. We've faced challenges celebrated significant milestones as a community, including the completion of major capital funding projects like the BBRF(\$8.2M) Augathella Experience, Charleville Airfield Museum, Stage III of the WWII Secret Base, and Stage 1 of the

Outback Museum of Australia.

We also took pride in collaborating with other Councils and industries across Queensland to have the proposed Carbon Capture project in the Great Artesian Basin halted by the State Government, even presenting the then Premier with a bottle of "Charleville Artesian" water.

Despite enduring power outages and severe storms, beginning on Christmas Day last year, it's been reassuring to see our flood mitigation measures working effectively. This was especially evident during our 5th largest flood in the Warrego in April and the major flood in Bradleys Gully November. These provide further support for our ongoing efforts to advocate for fairer insurance premiums for our community.

Council has also placed a strong focus on improving communication with residents through local initiatives such as the Murweh Mail, our new

messaging service (to sign up, please visit

www.murweh.qld.gov.au), and the Disaster Dashboard (also available on our website). These tools help keep everyone informed about Shire news, road conditions, and river heights in Queensland.

On behalf of the Council, I would like to extend my sincere thanks to our community for their resilience and cooperation during these challenging events. Our dedicated staff are fully committed to the community, and I am deeply grateful for their tireless efforts, both during times of crisis and every day.

Finally, on behalf of myself and the Councillors, we wish everyone a very Merry Murweh Christmas and a Happy New Year. If you're travelling, please stay safe on the roads, and we look forward to entering the new year with you.





CHRISTMAS SPIRIT BRINGS THE COMMUNITY TOGETHER

We all know that Christmas is a time that brings families and friends together, but it can also bring an entire community together and that sentiment was perfectly on show at this year's Charleville Christmas Street Party.

After wet weather forced this year's Christmas Street Party to be postponed for a few days, the centre of Charleville came to life as Murweh residents from across the shire came together to celebrate the festive season. Live music filled the air as hundreds gathered to enjoy a myriad of market stalls, great food and the arrival of Santa on an original International Bus provided by Historic House Museum. (And the free lollies were a hit with the kids too!!)

The joy of Christmas was evident once again at the unmissable **Christmas Lights Tour**, an event that's become a Charleville institution. A stream of headlights filled the streets as a huge number of vehicles formed a convoy to enjoy the houses and businesses that lit up with festive cheer. And, not to be outdone, Santa joined the parade adding that special touch that makes a Murweh Christmas "the most wonderful time of the year"

The 2024 Charleville Christmas Toy Run, a wonderful community charity event, took place earlier this month as a colourful group of motorcyclists decorated their bikes with Christmas cheer, all in the name of donating gifts or toys to children and families in need around this time of the year.

Toy Run actually began in America way back in 1973 with the first event here in Australia taking place in Perth in 1975. Toy Run is now a phenomenon that's spread across all corners of Australia.

Participants in this year's Charleville Toy Run rode a number of laps around town before donating gifts and toys to the RFDS Base to be passed on to sick children in remote towns in time for Christmas.











COUNCIL CHRISTMAS SHUTDOWN

Council offices & Charleville Library will be closed from Friday, 20 December and will reopen on Monday, 6 January 2025.

For information on the tourist facilities, head to our website under "news"

For any emergencies call 4656 8355 and follow the prompts



POLICE BEAT - take care these holidays

Police have recently received several complaints of break ins, or attempted break ins, to vehicles and premises in Charleville in circumstances where the property was left unlocked and insecure. Most of these offences occurred overnight and this message is a reminder to the public to secure their vehicles, homes, and business even when they occupied. Insecure premises vehicles can targets be whilst opportunistic thieves and property related crime overall is very low in Charleville, recent offences have occurred where vehicles have been stolen with the keys and other valuable property left inside. Charleville police will be promoting a 'lock it or lose it'

campaign in the coming weeks as part of our commitment to keeping the community safe.

Anyone with information concerning crime in the community is encouraged to attend Charleville police during business hours (Monday to Friday 8 a.m. to 4 p.m.), Crime Stoppers (1800 333 000) or Policelink (131 444)."





CARING FOR YOUR PET OVER SUMMER

GOING AWAY ON HOLIDAY?

There are a few options available to you;

- Take pets on holiday with you,
- Arrange for someone to look after them in your home or in their home, or
- have them board at a kennel or cattery.

Wherever your pet is placed, you may find it will take a few days for your pet to feel comfortable and settle in. If away from home bring something from home like their usual bed, play toys and bowl.

DURING HOT WEATHER

- Do not leave your pet in the car
- Provide lots of water (if going away, add an extra dish
- Protect from the Sun, let them access shade
- Check for ticks
- Avoid hot pavements/roads
- · Give them a haircut





Augathella Land For Sale Expressions of Interest

In accordance with Council resolution 263/24 of the Ordinary Council Meeting held on 16 October 2024, Council seeks written submissions for the purchase of land located at 44 Bendee Street Augathella.

The parcel of land is described as follows:

• Lot 31 SP 343469 (2.42 ha approximately)

All Submitters must answer the following questions

- 1. A written submission for the purchase of land parcel is required; and
- 2. The intended use of the land or purpose for purchase; and
- 3. Purchase price offer for the parcel of land in dollars (\$)

The land is offered in a status of 'as is' and has Bendee Street frontage with power connected to site.

Further details of the land can be obtained by contacting the Manager of Regulatory Services Kay Crosby, telephone 07 4656 8355, email kay_crosby@murweh.qld.gov.au

All written offers must be emailed, mailed or handed into:

Chief Executive Officer, Murweh Shire Council

PO Box 63, Charleville Qld 4470; or Email: kay_crosby@murweh.qld.gov.au

Deadline: close of business on Thursday 9 January 2025.

CHRISTMAS

White Dream Christmas Treats

Ingredients

1 cup rice bubbles
1 cup rolled oats
34 cup muesli
15 cup desiccated coconut
16 cup skim milk powder
17 gog dried cranberries



90g dried cranberries
90g dried apricots, chopped
% cup pistachios, roughly chopped
200g Greek yoghurt, reduced fat
% teaspoon vanilla

Method

Line a baking tray with baking paper.

Combine all ingredients together in a bowl, stirring until well mixed.

Place mixture onto prepared tray.

Place in freezer for 1 hour then slice into squares.

Serve cold.

Kids CHRISTMAS CORNER





Baking with Kids: Easy Gingerbread Cookies

Ingredients

350 g Self Raising Flour1 tsp Bicarbonate of Soda1 tsp Cinnamon4 tsp Castor Sugar100 g Butter - unsalted6 tbsp Golden Syrup



Method

Preheat the oven to 190C

Line a baking tray with baking paper

Put the flour, bicarbonate of soda, cinnamon and sugar in a bowl and mix together.

In a small pan add butter and golden syrup and melt over a LOW HEAT.

When melted pour over the other ingredients and mix together with a wooden spoon.

Once it is mixed knead to make a smooth dough.

Lightly dust a surface and rolling pin with flour and roll out to around 5mm thick.

Cut out your cookies using cookie cutters

Lay out on baking tray

Place in oven for 5 - 12 minutes, check regularly until lightly golden brown

Leave to cool on a rack and then decorate as you wish

