

Khancoban

APRIL
2026

JOTTINGS



One of the really great things about living in a small community is the sense of spirit, and community service that is really obvious. In Khancoban this sense of helping others and helping the community, of volunteering, is really strong. It happens everywhere- at the school and pre-school, in the sporting groups- tennis club, golf club and angling club and in the community through groups like the SES, RFS Landcare and KUVVA. It also happens with local individuals extending a helping hand to friends and others in need.

Volunteering is a great experience- not only does it build community, but it builds up the individual, helping them to develop new skills, gain experience and have a chance to use new skills, to have a sense of purpose, and to give back, make a difference, get out and have some fun.

Volunteering in the community creates opportunities for social interaction, improves mood and increases happiness. It offers people health and wellbeing benefits, including lower symptoms of depression and anxiety than people who don't volunteer. Volunteering not only benefits the community but also builds something called social capital. This is the value you get from trust and community connections built on a shared set of values. Through volunteering, people build stronger relationships, learn from each other, and feel more connected to their community.

With cooler weather now approaching, and less opportunities on the calendar to get out and do something, perhaps you could think about volunteering.

We really would love more people to put up there hands and assist. People are needed in KUVVA to help at the Op Shop, in the Community Garden and with the Jottings. A couple of hours a week, a fortnight, or a month would be a great help, and would ease the work for others. Please consider what you can do to help and contact Cameron at the shop, or one of our KUVVA members.



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INSIDE THIS ISSUE

- ◆ Place names of the region- Tom Groggin
- ◆ Golf and Angling Club News.
- ◆ A tribute to Mums
- ◆ And much more...



Free Caravan and Vehicle Weigh Days Coming to Snowy Valleys

Caravan owners in the Snowy Valleys will be offered free road safety and caravanning advice at two upcoming vehicle weighing events.

Snowy Valleys Council is hosting free safety information days in Tumut and Tumbarumba this May, helping local caravan owners ensure their vehicles and setups are safe and road-ready.

The events will give registered caravan owners the opportunity to have their caravan and tow vehicle weighed by an expert weighing company and receive practical advice about safe towing and correct loading.

The free sessions will be held in:

- Tumbarumba – Saturday 2 May 2026
- Tumut – Sunday 3 May 2026

Towing a caravan adds significant weight to a vehicle and changes the way it handles on the road. Ensuring a caravan is correctly loaded and within weight limits is an important part of towing safely and reducing the risk of a crash.



Bookings are essential and places are limited.

To register, email your name, phone number and preferred location to Council's Road Safety Officer Lyndal McKay. Participants will then be contacted to arrange a time.

E: lmckay@svc.nsw.gov.au - P: 6941 2724

For more information on caravan safety visit www.transport.nsw.gov.au/roadsafety/road-users/drivers/caravans



KHANCOBAN GOLF

Thanks to all who turned out early last month to rake and scarify the greens. The result is terrific. The turn out over the past weeks for the mid-week competitions with fantastic weather has been great.

With daylight savings done and dusted for another year, Saturday golf times will change to an hour later, enabling a bit of a sleep-in, and still an early afternoon end.

Competition times are:

Tuesday / Thursday : 12:30 for 1:00 start

Saturday: 9:30am for 10:00am start

Green fees are \$20 for 9 holes, 18 holes or practise. \$5 for Juniors

For enquiries please contact

Sam 0400 598 729 or Sean 0497 802 274



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2 The Parade, Tumbarumba 2653

**Family Dentistry - Veteran Affairs - Child Dental Medicare Scheme
Public Dental Vouchers for NSW & Victorian Residents**

Preferred choice providers for:



Please Note: There will be no Jottings for May 2026.

Deadline for inclusion of articles and ads in June Jottings in by Friday 29th May

Please email through to: khancoban.ctc@bigpond.com



Fresh, delicious Thai food now available in Khancoban and the Upper Murray.

Fresh cooked takeaway meals on Friday and Saturday.

Catering available anytime for dinner parties, functions, or events.

Thai cooking classes for groups of 6 or more.

Call Goong on 0478 926 395 or visit Goong's Kitchen on Facebook for weekly news and menus.



Mawsynram, India, is the wettest place on Earth, receiving rainfall on more than 300 days of the year.

WEATHER MARCH 2026



Minimum Temperature:

Lowest: 4.1° (28th)

Highest: 19.7° (4th)

Average: 12.9°

Maximum Temperature:

Lowest: 16.3° (27th)

Highest: 32.2° (6th)

Average: 26.8°

Rainfall

Highest : 36.8mm (19th)

Total : 143.0mm

*Sourced from bom

Supporting Local Businesses with New FOGO Requirements



Snowy Valleys Council will work with local businesses to help them prepare for upcoming Food Organics and Garden Organics (FOGO) requirements introduced by the NSW Environment Protection Authority (EPA).

From 1 July 2026, the first stage of the statewide FOGO mandate will begin, requiring some larger businesses and institutions to separate food waste from general waste.

The changes will initially apply to high-volume waste generators such as supermarkets, hospitals, hotels, clubs and other food-related businesses, before progressively expanding to smaller businesses in stages through to 2030.

Council's Director of Infrastructure and Works, Duncan Mitchell said Council supports the EPA's goal of diverting organic waste from landfill while recognising that implementing these changes locally will take time.

"Some organisations, including our local hospitals, have already started separating food waste from general waste," Mr Mitchell said.

"We encourage other businesses to follow their lead. Council will provide information and guidance to help local businesses manage the transition and make the changes work for them."

The mandate is part of the NSW Government's Waste and Sustainable Materials Strategy, which aims to halve the amount of organic waste going to landfill by 2030. Separating food waste allows it to be processed into compost for parks, agriculture and landscaping, rather than producing greenhouse gases in landfill.

To get your business ready for the upcoming requirements or learn more, contact Council's Resource Recovery Officer on 1300 275 782.

For more information visit www.svc.nsw.gov.au/FOGO-Business-Mandates

In honour of our Mothers... with Mother's Day fast approaching.

Mother's Day is a special occasion that honours the profound influence of mothers in our lives. It's a day to express gratitude, recognise sacrifices and celebrate the unique bond we share with our mothers – those who nurture, teach, and inspire every day.

Mother's Day has a rich history that dates back to the early 20th century. It was first established by Anna Jarvis in 1908 as a way to honour the sacrifices mothers made for their children. Jarvis's intention was to set aside a day to express gratitude and love to mothers all around, recognising their inherent contribution to society. Since then, the day has been celebrated worldwide, evolving into a universal celebration of motherhood, maternal bonds, and the influence of mothers in our society.

Motherhood does not come in a one-size-fits-all package. It spans different continents, cultures, and contexts. Some mothers balance professional careers with their home life, some dedicate their entire time to raising children, and others manage their households with quiet tenacity and unyielding strength. There are step-mothers, adoptive mothers, foster mothers, grandmothers, and more, each adding a unique shade to the spectrum of motherly love.

There are those who no longer have their mother around, mums who have lost a baby, mums who are on their own and women who would love to be a mother. Let's not forget them this Mother's Day.

From first steps to first failures, mothers are there to guide, teach, and support. They are our first teachers, imparting lessons not just about the world around us but also about kindness, resilience, and integrity. Their wisdom becomes the guiding light in our darkest times and their belief in us fuels our ambitions. I work with many women who are mothers and often hear them say that their proudest moments, or greatest achievements are their kids and family.

Mothers often stand at the centre of family traditions, be it holiday celebrations, Sunday lunches, or bedtime stories. These traditions provide a sense of continuity, belonging, and love that nourish the family's identity and bonds. We often don't appreciate them until they are gone.

As we celebrate Mother's Day, let's take a moment to thank all the mothers for their love, sacrifices, and support. Thank you for the hugs that heal, the words that empower, and the love that never ends.

To all the mothers reading this: thank you, your love makes all the difference.



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St Joseph the Worker Catholic Church

Khancoban

Sunday Services

12:00pm

*Every 1st and 3rd Sunday of each
Month*



Vale:

Father Dermot Clinton

Formally of Tubrid,
Kenmore, co Kerry.
Passed away peacefully
in Wagga Wagga.
Aged 87 years
Khancoban Priest
2012-2022



Hello Khancoban Community,

I've been earnestly watching and waiting for my cucumber seeds to sprout into a bountiful harvest, after enthusiastically planting the whole pack of seeds at the start of the season. Unfortunately, little inch long watermelon looking fruit have appeared. I accidentally planted twenty cucamelon plants and ended up with these small tangy cucumberlike imposters. Luckily, Narelle had planted these in the community garden last year, so I wasn't completely lost as to what I was looking at. I've been non-stop squawking to everyone I see about my glut and what to do with them. The first recipe suggestion came from local Curl, who lent me a tome of a CWA cookbook for a variety of helpful preserving recipes plus useful tips. Curl also was the one to introduce me to a spice specialty store called Gewurzhaus, where I have been sourcing mustard seeds and European biscuit spice bases. The second recipe came from a passing conversation where someone suggested using up cucumber and zucchini gluts by doing tzatziki dip with zucchini chips. I trialled both recipes using the cucamelons and all works out well and great alternatives to using fresh cucumber/cucamelons in salads or sandwiches. Produce ready in the community garden includes Rockmelons, honeydew, Korean yellow melons, kale, chillies, tomatoes, silver beet, cucumbers, rhubarb, zucchinis (green and yellow), thyme, sage, and oregano.

Warmly,
Monique

Spicy Pickled Cucumbers from the Country Women's Association Classics cookbook, published by Penguin Viking

Makes 4 cups

Ingredients:

2 medium-sized continental cucumbers (about 650 g total weight)	1 small fresh red chilli, finely chopped
1 onion, thinly sliced	185 g sugar
1 tbsp salt	1 tsp ground turmeric
1 cup white wine vinegar	3 cloves garlic, crushed

Instructions:

Slice unpeeled cucumbers thinly, put in a bowl with the sliced onion, sprinkle with salt and add water to cover well. Leave to stand for 2 hours, then drain well. **Combine** the rest of the ingredients in a pan, bring to boil, then remove from heat and leave to stand for 5 minutes. Return to heat, bring back to boil, and add drained cucumber and onion, turning gently to coat. Cover and cook gently for 5 minutes. **Leave** mixture to cool until tepid, then bottle and seal. **Allow** 3 weeks for flavours to develop. Store in a cool, dark place. Refrigerate after opening.

Tzatziki Sauce by Jeanine Donofrio and Phoebe Moore at the Love and lemon website located here: <https://www.loveandlemons.com/tzatziki-sauce/>

½ cup finely grated cucumber	¼ tsp sea salt
1 cup Greek Yoghurt	1 tbsp chopped fresh dill
1 tbsp fresh lemon juice	1 tbsp chopped fresh mint, optional
1 garlic clove, grated	

Instructions

Place the cucumber on a towel and gently squeeze out a bit of the excess water. **In** a medium bowl, combine the cucumber, yoghurt, lemon juice, olive oil, garlic, salt, dill, and mint, if using. Chill until ready to use.



Happy Mothers Day

to all our wonderful Khancoban Mums

Cook Mum up a delicious

curry with one of our easy peasy

Make a Meal Dinner Kits!

One pot cooking and only 4-5 steps

A great pressy for the busy mums, you can cook instead!

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Placenames of the region: *Tom Groggin*

by 'Homonymus'

At the time of European occupation of Australia in 1788, it is estimated that there were up to 650 distinct Aboriginal languages spoken. Given so many languages existed with complex and exotic sound systems, it is hardly surprising that recording them via the English spelling system was a difficult task for the untrained ear. English has very different sound structures compared to Aboriginal languages, making an accurate transcription into an English spelling virtually impossible.

The result was often highly unreliable, disparate, and distorted transcriptions. Many of these became so anglicised that their original forms were totally obscured and corrupted. One example is *Tom Groggin*, the name of a pastoral station located within the Kosciuszko National Park. The name is said to be derived from the Dhudhuroa language word, *tomarogin* 'water spider'.

The motivation to modify a previously unheard of or unknown word or name is to render it into a form that is easier to pronounce and represent in written form. This is not laziness, but a common and natural human linguistic practice, mostly driven by an inability to perceive or pronounce sounds in the copied words. In other words, when a foreign word is difficult to pronounce or its form is unwieldy, a tactic is to alter the word to such a degree that it resembles or duplicates a word, word form, or phrase in the speaker's native language. The result is called a 'Hobson-Jobson' term. Some other Hobson-Jobson placenames include: *Tin Can Bay* from *tinchin* 'mangrove' or *tinken* 'vine with large ribbed leaves'; *Collector* from *colegdar* or *caligda*; *Coal and Candle Creek* from *kolaan kandhal*; *Terrible Billy* from *carrabobbila*; and *Jim Crow Hill* from *jumcra*.

Apart from attempting to make a foreign word easier to pronounce and recognise, an additional motivation for many Hobson-Jobsonisms seems to be one of humorous linguistic creativity, on the one hand, and a mocking air of cultural superiority on part of the English.

Of course, the problem with Hobson-Jobson placenames is that they easily lead people to believe in folk-etymologies (i.e. an incorrect, popular supposition about the origin of a name). A certain D.P. of Corryong fell into this trap in an article he wrote entitled 'A trip to Kosciusko', in the *Albury Banner & Wodonga Express*, of 8 April 1887 (page 15). In it he claims: "It is believed that the commemorated Tom was the original founder of this far-out station, but as to who he really was, or wither he went ultimately, history sayeth not." He adds that he and his party stayed overnight in an "... antiquated slab hut, that may, perhaps, have been the country mansion of Tom, surname Groggin."

A similar origin is given by a G.H. Brown in an article entitled 'On the Wing: A trip to Kosciusko' which appeared in the *Prahran Telegraph* of 9 January 1897 (page 3): "... To the spot known as Tom Groggan's [*sic*], named after an old shepherd located here, the natives styled it Tongerogans."





Every dollar raised helps support those impacted by cancer.

When: Tuesday 16th June, 2026

Where: Khancoban Alpine Inn

Time: 10.00am

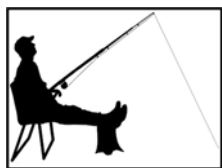
Details: \$10 door entry

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Raffle sales and donations on the day, or you can

donate prior using the QR code on posters

For further information contact Kerrie Butler 0418 246 214 or kerrie@maxtom.com.au



KHANCOBAN ANGLING CLUB



Upper Murray Fishing Challenge : 3rd to 25th April

\$20 members and \$40 non-members. Half price for U16's

Categories include: Rainbow, brown, native, redfin, and carp for Men, Women, and U16 with multiple vouchers in each category.

NB We encourage that all trout less than 35cm be released and recorded and Catch and release. We do understand that this is not always possible, however it is an important part of maintaining a sustainable fishing environment.

All entrants go in the lucky draw to win one of the following three prizes-

- 1 nights accommodation + \$100 voucher at Khancoban Alpine Inn (provided by Waterfox)
- 2025 Challenge shirt and stubby holder (sizes may be limited)
- \$50 in miscellaneous tackle and merchandise.

There will also be prizes for those who go fishing and don't catch a fish. These also need to be recorded in the record your catch form

Fishing Challenge Raffle - Proudly sponsored by The Great Outdoors Lavington and Waterfox

1st Prize: 1 night accommodation and \$100 voucher at Khancoban Alpine Inn, kindly donated by Waterfox

2nd Prize: Weber Baby Q 1200N. Kindly donated by The Great Outdoors and Fireplace, Lavington

3rd Prize: 6 x 4 trailer of wood.

Tickets available from local outlets.

Monday Night Games

Khancoban Community Hall

High School Students— Adults

Gold Coin Donation

New players \$5 one-off registration

For more information contact Christine Christesen

Khancoban Post Office

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Ron and Bronwyne

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HANDY CONTACT NUMBERS

Khancoban Post Office	6076 9440	SES	132 500
Khancoban National Parks Information Office	6070 8400	Poisons Information Line	131 126
Corryong Medical Clinic	6076 3290	Lifeline	131 114
Khancoban Police Station	6053 4590	Kids Helpline	1800 551 800
Emergency	000	Family Violence Helpline	1800 737 732
Emergency Mobile out of range	112	Mensline	1300 789 978
Nurse on call	1300 606 024	Beyond Blue	1300 224 636