

Mullet Express

Aug 2010 #30

10:30am
Sat 9th October
Annual General Meeting
Dangar Island League
Inc.

the fifth lane at DIBC

Tony and I are very excited at the opportunity that has been afforded us in being awarded the tender for the dining room at the club. We both have solid backgrounds in hospitality and look forward to bringing this experience along with the energy and support that we have received from so many of our island neighbours to the table at a refurbished and re-invigorated club dining room.

Our governing ethos for the restaurant is the "100 Mile Menu" where we source fresh, seasonal produce from within a 100 mile radius of Dangar Island. Support for this idea has been overwhelming and has affirmed to us that we are heading in the right direction. We are currently finding suppliers and working out the logistics of getting the produce on to the island.

With this ethos in mind our vision for the club is built around community involvement and participation and we invite you, our patrons, to contribute. We are in dialogue with various people on the island to supply everything from website support and locally potted earthenware to fresh herbs and salad greens.

What kind of place will this turn out to be? Fresh, locally sourced produce will be the driving force behind a French Provençale inspired menu: simple rustic food that is big on flavour.

We aim to make the club and dining room the unequivocal social focus of life on Dangar Island. We want to create a space that is inclusive and comfortable to everyone that

lives here: families, retirees, the young, the old – everyone. For this to happen we realise that we have to provide the right food and the right service at the right price and to nurture an atmosphere of friendliness and respect.

We see around 60-70% percent of our business coming from locals and so it is **you** that we aim to please before anything. Another 15-20% will be from Brooklyn, Wobby and Mooney and the remaining 15-20% visitors. We hope visits to the club become a regular part of your weekend schedule and a place that you are proud to take visitors to when they come to the island. It will be a place to get an inexpensive meal when you don't want to cook or a place for a banquet when you have a special occasion.

Tony and I take pride in what we do and how we do things and we want you all to know that we are genuinely interested in your feedback – not just on our approach to this opportunity but further down the track when we open: feedback on what we are doing right and what we can do better. More than anything we ask for your support in making this vision come to life.

If you would like to get involved you are most welcome; support the fundraiser, join the "Sharing Your Harvest" scheme or by helping us refurbish in the lead up to October 15th. For more details on any of these projects please call Tony 0419 999 036 or myself 0413 942 646.

Yours in Excitement!
Gareth Tillson

EXPRESS NOTE

Due to the mini nature of this MM, I'll highlight two items:

1. The DIL AGM will be on Saturday 9 October at 10:30 am in the Hall. Please do your best to attend - see next item in particular.

2. The Water Access subcommittee is making good progress on possible wharf modifications. Following on from discussions earlier in the year, at the AGM we will present more details of the state of our plan and recent interactions with government agencies. An ESSENTIAL part of our process is contacting all residents/owners about creating a "coop" to operate the wharf and get serious about funding. We will need "seed" money from those interested in participating to initiate the project.

League President
Antony Schinckel



Sharing Your Harvest

Our island is abundant in edible flora, much of which goes to waste through lack of proper harvesting, over supply in season or simply neglect.

At the fifth lane our philosophy is simple: the less time from tree to plate the better. For this reason we are opening a dialogue with property owners on the island to establish a co-harvesting agreement. This would mean you receive help harvesting your produce and would receive either market price remuneration or a share of the processed produce such as jams, sauces etc.

We are keen to start a growers calendar for the Island detailing what produce is out there and when it comes into season. The restaurant will also be recycling all biodegradable materials from the kitchen and make this compost available to the members of the growers calendar.

If you are interested please contact Tony Tutaki by dropping your name and number in the #9 Barooka box.



Now at the
Soccer Oval
opposite Brooklyn P.S.

Amazing rides, free Reptile Show
and live entertainment all day long!

Sunday 12th September

Mouth watering food stalls: Fabulous Local BBQ, Wood Fired Pizza, Turkish Gozleme, Traditional Vietnamese Cuisine, Espresso Coffee and Gelato to name a few.

Over 50 market stalls: Homemade Jams & Pickles, Gourmet Christmas Puddings, Leather Journals, Bush Timber Furniture, Stained Glass Artworks, Designer dresses, Turkish Ceramics, Recycled Wood Models & Nostalgic Australian Tin Signs, and of course the White Elephant Stall and more.

Come along and enjoy a great day!

Brooklyn Spring Fair & Markets is the major annual fundraiser for our local community run centre

Hawkesbury River Child Care

keeping a terrific not-for-profit centre open for young families in our uniquely isolated river area.

You are invited to attend our
**ART AUCTION
FUND RAISER**

for new floor and chairs at
Dangar Island Bowling Club
4pm Saturday 4th September

We will auction a lovely collection of original art from local artists.

Come along and buy a chair for \$60 and have your name put on it for posterity...

It's your club - join us for a glass of champagne and hors d'œuvres and show your support

For info and donations contact
Michael on 9985 8455 mrtnlloyd@gmail.com

DOOPUBBIN ISLAND FILM SOCIETY PRESENTS...

**the
harder
they
come**

FEATURING:
jimmy cliff
toots & the maytals
desmond decker
scotty
and more..!



Join Difs on the night for just \$10
dangar island hall Saturday Sept 4th 7.00PM

Thinking of hiring Dangar Island
COMMUNITY CENTRE
New Rates apply since 1st July 2010

\$ per Day

Regular - 27.00
Occasional - 60.00
Corporate - 120.00

\$ per Hour

Regular - 5.50
Occasional - 12.50
Corporate - 25.00
Community Meetings - 0.00
Community Health - 0.00

Gear

Crockery 25.00
Garden chairs 25.00
Furniture 25.00

P.A. System (deposit applies) 25.00

Bookings 9985 8331

More news about management changes next Mullet Mail