2019 AUSTRALIA DAY THANGOOL

PROGRAM OF EVENTS

(*Times subject to change)

9.00am   Gates Open
Morning Tea (until 12.00pm)
Face painting
Photo Competition Display

**From
9.30am**   Train rides for the kids
Jumping Castle (until 2.30pm)

10.00am   Official Ceremony
     Mayor's Welcome
     Thangool School Choir Performance
     Citizenship Ceremony *(photo opportunity at end of ceremony)*
     Affirmation Ceremony
     Singing of National Anthem
     Presentation of Awards *(photo opportunity after each category)*
     Handover to 2020 Host Community
     Cutting of the Australia Day Cake
     Thank You and Close of Ceremonies

**From
12.00pm**   Dog High Jump Competition
Lolly Drop (Immediately following ceremony)
Licensed Bar, BBQ Lunch, Drinks and Ice-cream
Round Bale Race
1st Race starts (12:45pm)
Relay Race
2nd Race (1.20pm)
5th Light Horse Troop Demonstration
3rd Race (1.55pm)
4th Race (2.30pm)
5th Race (3.05pm)

Late   Close

Australia Day

EASY AUSTRALIAN DAMPER

INGREDIENTS:

☐ 250g self-raising flour
☐ 1/2 tsp salt
☐ 25g unsalted butter chilled cubed
☐ 175ml milk

METHOD:

1. Mix the flour with the salt in a large bowl. Add the butter and rub it into the flour with the tips of your fingers, until it resembles fine crumbs.
2. Stir in the milk with a round blade knife (butter knife) to make a soft but not sticky dough.
3. Turn out onto a lightly floured work surface and shape into a soft, smooth ball.
4. Set the ball of dough onto a tray or baking sheet and flatten gently to make a round about 17 cm across. Cut a deep cross in the dough and brush lightly with milk.
5. Bake at 190°C for 30 minutes until golden.
6. Serve warm or at room temperature.

NOTES:

☐ Can be frozen for up to 1 month.

VARIATIONS:

☐ Add 100g grated cheese to the mixture before adding the milk and sprinkle with a little extra cheese before baking.
☐ Add 2 tablespoons of chives or parsley.
☐ For a sweet version, add 2 tablespoons golden syrup and 2 tablespoons caster sugar to the mixture with the milk.
☐ The milk can be replaced with beer - this makes it lighter and fluffier.