

News at Bendleby Ranges



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WINNER

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Award Winner 2007



Ian & Sue Ellery, Jane and Warren Luckraft, winner of the Adventure Category

After a lot of hard work from staff and TAFE student Megan Wheeler, Bendleby Ranges came out on top to win the Adventure Tourism category at the South Australian Tourism Awards in November.

Lots of Rain!

The recent rains in late October, early November at Bendleby Ranges, have begun a green tinge across the valley. We are still experiencing the occasional thunderstorm with short sharp rains. We hope this continues to happen to end the drought.



Remember Bill?

He's been doing a lot of travelling, and has had to be repaired once or twice by some diligent tourists.

Look out for him on your next visit!



Bendleby Website

The Bendleby Ranges website is currently undergoing 'renovations'. You will find our 2008 prices, along with a new History section about both properties. We have added a new feature called the Dynamic Tick, the green and gold tourism accreditation tick. The tick will enable you to rate your stay at Bendleby Ranges, add comments and give us a bit of feedback about your stay.

Bridgestone at Bendleby



The crew from Bridgestone, with Dave Wilson.

A crew from Bridgestone along with Adventure 4x4 operator Dave Wilson, have been shooting a video across the Bendleby and Hungry Ranges over 3 days in November for a promotion ad. They have ventured over Billy Goat Ridge, the training track and had their luck with views of a dust storm rolling in from the east while they were on top of the North-South Ridge.



Kelpie Pup

We can all remember when Rex was a cute little puppy, look at him now! A very keen, hard working dog who loves to work day in, day out. He is showing great instincts, but is having trouble getting his second ear to stand! Scout is still learning every day, a very excited dog who is willing to put in the hard yards.

Melbourne and Adelaide 4x4 Show

We shared a stand at both the 4x4 shows with the Quorn Adventure group. You may have seen us there. The Melbourne 4x4 showed us how much interest there is in visiting the Flinders Ranges.

Summer is here!

It is Summer and glorious days are here. Bendleby Ranges can be your summer retreat, with all dining rooms air-conditioned and ceiling fans in all bedrooms. Keep cool during the day



We wish all our clients a very merry Christmas and a relaxing New Year, and hope to see you again next year.

Jane & Warren, Ian & Sue, and families

Award winners in the Flinders

SA Tourism Commission

Arkaroola Wilderness Sanctuary Major Tourist Attractions
Ecotourism
Sustainable Tourism

Bookabee Tours Australia - Indigenous Tourism
Pichi Richi Camel Tours - Adventure Tourism Silver Medal

SA Great Awards

Flinders Ranges Water Cruises - Winner, Tourism Category
Flinders Ranges Premium Grain - Small Business Award
Orroroo Carrieton District Council - Youth Employment Project Award
Bill Willoughby - Community Regional Award
Orroroo Quilters Group - Special Commendation

Organic Accreditation

We were recently assessed for the next stage of becoming an organic wool and meat producer, and are now progressing to the In-Conversion stage. This fits well with our Eco focus on tourism (resting and rotating campsites, providing wood to preserve ground litter, and monitoring track use).



Back to Australia

Ian and Sue Ellery's daughter Bridget has been in the Netherlands for the year and is due home in January. Bridget has had some wonderful experiences and can speak Dutch extremely well now. Hopefully she will bring home a few Dutch recipes for us to enjoy!

Events in the Region

December

Saturday 29th Carrieton Rodeo, Carrieton

January

Saturday 10th-13th Arkaroola's Star Party DownUnder, Arkaroola

Goyder's Line

You may have seen the ABC TV program Landline in November which interviewed people in the Orroroo/Pekina area. They were asking how the recent drought years have affected people in the region, and Ian was featured because of his diversification into tourism.



Camp Fire Recipe

MARINATED KANGAROO IN PORT

by Daryl Robson

INGREDIENTS

1 kg kangaroo fillet
250 ml port
1/2 teaspoon crushed garlic
1 medium onion
124 ml beef stock
50 gm butter

METHOD

Finely slice onion. Marinate kangaroo in port, garlic and onion for 2 hours. Drain well, pat dry and season with salt and ground pepper. Reserve marinade. Heat small quantity of oil in camp oven, when hot add kangaroo and cook quickly for 4 to 5 minutes turning regularly until browned. (Its best to serve rare to medium as kangaroo tends to dry out if overcooked) Remove kangaroo and let rest for 5 minutes. Add marinade to oven, boil to reduce, add stock and again reduce. Remove camp oven from heat and whisk in butter to thicken slightly. Cut meat diagonally onto serving plate and spoon over sauce. This is yummy served with creamy mashed potato and a selection of steamed vegetables and a chunk of damper.



Camp Fire Restrictions

If you decide to come up to our property to camp this summer, please be aware that fire restrictions do apply, and although our campsites comply with CFS regulations, it would be advisable to have a gas BBQ or burner for cooking.