



OUT AND ABOUT 4X4 CLUB: Trip Notes

Trip Destination: Melangata Station, Easter Weekend.

Written By: Karen Collins

Trip Leader: Damian Collins TEC: Kerry Gillies & Stephen

Number of vehicles at gathering/convoy: 4 Total Number of Vehicles 8 (13 people)

Departure Time 7:40 am Good Friday

Morning Tea Stop: Cooraw, Time: 10:15

Points of interest or Fun Facts: Shared same hidden wildflower Treasure spots.

Fueled up at Morawa and had Doug & Wyona join the convoy.

Lunch: The Ruins/Bunnawarra Homestead/Well. Had some interesting Photo Ops.

Stopped at Yalgoo. Last opportunity to make phone calls/txt before we went off

The Grid. (At the height of Yalgoo gold rush, the town had 6 hotels and 25,000 people living in it.

Arrived: Melangata Station, Set up camp, - Camp Oven cooking classes with Chris & Karen

Making Damper for the Groups happy hour.

DAY 2

9am: Group Tour of Melangata Station Homestead.

10:30 am: Easy 4wd driving on station property, Drive out to Gamma Rock,

A Few slight challenges with rocky track climb, which was achieved

By all.

11:45am: Morning Tea: With surprise freshly made Scones, Jam & Cream

Cooking on the track while driving. (Cook in the BUDDY OVEN)

12:40 pm: Drive across "The Lake" which turned out to be easy with a slippery end.

- 12:45pm: Back on the gravel Road, drove out to Dalgaranga Homestead 16Km
From Melangata Station. Stopped for Lunch break.
- 2.00pm: Dalgaranga Rock Dam Wall, (climb the rock for some amazing views and photo
Opportunities.
- 3.30pm: Arrived back at camp for afternoon Tea,

DAY 3

- 9.20 Left Melangata Station drove to 79Km to Walga Rock.
- 10.40am: Arrived at Walga Rock, for morning Tea Looked at Aboriginal Art.
- 11.45 am Drove around, Walga Rock, a checked out rock formations.
- 12.10pm Left Walga Rock, heading to back to Meteorite Crater.
- 1.15pm Arrived at Meteorite Crater for Lunch Break, and sight seeing.
- 2.00pm Left Meteorite Crater and headed back to camp. (141 km round trip)
- 3.00pm Arrived back at camp, Cooked up a community Meal, Roast Dinner in
Our camp ovens to share.

DAY 4

Trip Finish at Melangata Station: with Kerry, Steve, Clarissa, Paul, Bob returning
To Perth.

The remainder of the group stayed and had a chill day with Chris Doing a Demo
On how to make a Cinnamon and Sultana Damper for Morning Tea,
Filmed by Doug.

- 3.00pm JOES CAMP OVEN COOK DEMO. (At the Shearers Shed)
- We returned to make a communal roast dinner for all to practice using there
Own Camp Ovens, Wyona made, Treciel Damper with Caramel Sauces.

DAY 5

Left Melangata Station for sightseeing at Yalgoo, and onto Mellenby Station
For some Star gazing and Photography.

KAREN'S DAMPER

2 Cups Self Raising flour

25gm chill cubed butter/Margarine

½ tsp Salt

175 ml Milk

Rub flour, salt and butter, together like bread crumbs,

Make a well in the middle, and add milk, mix with blunt knife, in a circular motion.

Roll mixture into a ball, flatten into shape.

Mark cross and bush top with milk.

Place in a hot Camp Oven, 190o for 30 mins.

Optional Add: sultanas, sundried tomatoes, olives, cheese, herbs and spices.

(Mix in optional ingredients to the dry flour/Butter mixture before add the milk.)

