



Pax, a Latin word meaning peace, is the motto of the Benedictine monks of New Norcia

The Chimes Newsletter



February 2018

Ordination of Dom Robert into Priesthood

My ordination to the priesthood marks for me a new beginning in the sacramental ministry, and also the destination of a long journey of preparation. My ordination Mass took place on Sunday, January 28, 2018 (the 4th anniversary of my simple profession as a monk, and the 1st anniversary of my solemn profession), in the Abbey Church, with His Grace Timothy Costelloe, SDB, Archbishop of Perth, acting as the principal celebrant and ordaining bishop.

One of the most frequent questions asked by visitors is: "What is the difference between a priest and a monk?". The answer to this question is both very simple, and infinitely complex. We are all monks, and for Benedictines, the monastic life of prayer, solitude and silence remains always the primary vocation. But some monks also become priests. This priestly vocation is one of celebration of the sacraments, in communion with, and on behalf of, the Holy Catholic Church. The centre and apex of the sacramental life is the Eucharist, the Mass in which the saving sacrifice of Christ, and His very flesh and blood, are made truly present. Naturally, I was very nervous in celebrating my first Masses, but I felt the Holy Spirit as a firm guide, and the grace of ordination giving me unfailing help and inspiration.

Although I had felt the call to serve God and the Church since my school days, it was only when I reached my 30's that I summoned up enough courage to follow it more intently. At that stage, I lived in North Queensland, where the only model of religious life with which I was very familiar was diocesan priesthood. I took the step of going to the provincial seminary in Brisbane to study. However, it soon became clear to me that my vocation was to a stricter and more contemplative form of religious observance, and hence I was drawn more and more to the Order of St. Benedict. So, I experienced the vocation both to the monastic state, and to the sacramental ministry- not 'two vocations', but the one vocation to priesthood within the Benedictine Order. I feel blessed indeed by God, and thankful to the monastic community of New Norcia, that the Lord has lead me to this point.

I would like to thank all the Friends of New Norcia for their prayers and support over the years, and to offer my assurances that each time I celebrate the Holy Sacrifice of the Mass, I will keep you all in my prayers.

By Fr Robert Nixon



Fr Robert Nixon, Abbot John Herbert OSB, Archbishop Timothy Costelloe SDB and Dom Paul Forster. PHOTO: Feby Plando from The Record



Fr Robert Nixon (centre) with his family and New Norcia's monastic community. PHOTO: Feby Plando from The Record

River Walk and Indigenous Archaeological Artefact Display

The River Walk and Archaeological Artefact Display project, partially funded by a Wheatbelt Development Commission Community Chest Fund grant, is nearing completion.

The picnic tables and benches have been installed, the totems and signs have been designed and fabricated, and the Apiary is being lime rendered ready for the new display units and the didactics. We envisage the project will be finished mid March.

In January we put up temporary signs and the feedback we received was encouraging - visitors loved the information and style. The new tables are a perfect place to rest and contemplate the peace and beauty of the bush surroundings. The table pictured below is located in the olive grove, near a recently renovated well.



Grounds staff busy installing the new tables



New River Walk signs have been installed - come and have a look!!!



Regional Visitor Centre Sustainability Grant: Museum and Art Gallery

This project started enthusiastically. The ground floor of the museum was closed from January 27th, and since has been a hive of activity with the Collections Manager Marina Baker, Curator Joy Legge and volunteers removing artefacts and temporarily rehousing them.

The LED lighting has been installed, as have air conditioners. Maintenance and grounds staff have done an excellent job replastering areas of the walls, taking down display units and getting the area ready for the painters who started on 7th February.

The new signage has been designed and is ready to fabricate. The outdoor tables and umbrellas have been placed outside on the lawn and are ready for picnics!

The closed ground floor area of the Museum is due to reopen on 1st March, so make sure you pop in to see the new and improved space.



Retreat and Study Weekends 2018

This year a new and exciting programme has been introduced for New Norcia's Institute for Benedictine Studies.

Study weekends cover a wide range of areas, including New Norcia history, religious art and literature, and elements of the Rule of St. Benedict. Retreats will cover a similarly rich range of spiritual areas.

For details of our programmes for 2018, please visit: www.newnorcia.wa.edu.au/education-research/institute/programmes/2018-programme.

Any enquiries may be addressed Fr Robert Nixon at institute@newnorcia.wa.edu.au.



Fr Robert Nixon

NEW NORCIA

**Institute for
Benedictine Studies**

Study Weekends and Retreats

PROGRAMME 2018



New First Aiders

A group of New Norcia's staff recently completed a two day First Aid training course. Various facets of first aid were covered to get the participants up-to-date and able to act should an incident occur in town.



Abbey Church Clock - Nearly Ticking Once Again

The clock in the Abbey Church bell tower has been carefully restored and returned back to its original place. We thank Garth Caesar for carrying out the work, the grounds team for their help, and the two generous donors who funded the project.



New Norcia Hotel - New Menu!

The New Norcia Hotel is proud to present our new menu, launched in early February.

Our new kitchen team has worked tirelessly to create a menu which is new and exciting, boasting many local suppliers and fresh produce such as Dandaragan meat and Manavi eggs.

As part of our kitchen teams' commitment to providing fresh and high quality food, every element on our new menu is made in-house. Resident young gun Sous Chef Osman Winn's ethos to cooking is "when life gives you peaches, just go with it".

We look forward to your new and continuing business in 2018. We welcome all groups large and small, however booking is advised as to not to be disappointed. You can see our new menu on page 7 of *The Chimes*.

By Norah McGee, New Norcia Hotel Manager (temp)



*New Sous Chef,
Osman Winn*



The Hotel getting a summer clean last week

New Norcia Guesthouse

Accommodation for the Benedictine Institute's study weekends and retreats is provided in the Guesthouse.

The Guesthouse has eight twin-share, air conditioned rooms with ensuite bathrooms, and seven single rooms with shared bathroom facilities. The cost includes accommodation, meals and retreat sessions.

Bookings may be made by visiting www.newnorcia.wa.edu.au.

Please note, Easter bookings are filling up fast. If anyone is interested, please get in touch ASAP.

By Bernadette Taylor, Guesthouse Manager

NEW NORCIA WRITERS' FESTIVAL 2018

*A celebration of -
books, music, history, food and conversation.*

Save the Date!

The date for the 2018 New Norcia Writers' Festival is Saturday 11th August.

More information will be available in the coming months.

Abbey Press Volunteer Day 2017

The return of Claire and David Bolton to the Abbey Press on 11th December 2017 energised a small group of motivated volunteers who enjoyed Claire's presentation discussing the development of printing and the progress of letterpress printing at New Norcia, and who were given the once-over of the Abbey Press workshop. Then it was down to work!

Volunteers hopped into a range of jobs, particularly cleaning typeface and cases, and the conservation treatment of original music print blocks. With thousands of individual type pieces to be cleaned, counted, printed and replaced into cleaned typeface cases (drawers), a large and increasing database is being produced with precise numbers and text types known, a resource for future projects and printers. Thanks to all who participated.

By Marina Baker, Museum Collections Manager



Participants front row: Claire Bolton, David Bolton, Julie Hickling. Back row: Geoff Moore, Phil Everitt, Jillian Passmore.



Julie Hickling cleans and conserves music print blocks



Cleaned typeface in its case

Introduction to Letterpress Printing

Saturday 10th March, 9am – 4pm

This intensive one day course introduces students to letterpress printing. Participants will learn hand typesetting using a variety of different typefaces and printing using at least two different presses. They will lock up type in a forme, learn how to roll out ink and ink up a press, and print a poster and a small card.

Tutor Claire Bolton has been a letterpress printer for 40 years and has taught workshops for over 20 years, including at her Alembic Press in the UK, in the US and Australia, and at London Rare Book School. Claire has offered her time and expertise to restore the New Norcia Abbey Press to working order.

The course is suitable for beginners or those with little experience.

\$145.00 per person including refreshments and lunch. Places are strictly limited to six, so book early.

Tickets will be on sale from 12th February.

Abbey Press Volunteer Day 2018

Friday 9th March, 9am – 4pm

Are you interested in graphics and printing? Would you like to help as an occasional volunteer at The Abbey Press? If yes, come to the Abbey Press Volunteer Day to see what is involved. The day will include a tour of the Press and its collections, a short presentation on its history, and an introduction to letterpress printing.

Volunteer commitment

Volunteers would be asked to come to New Norcia once or twice a year, for a day or longer, to have the Press open, talk to visitors about the Press and letterpress printing, and perhaps print some stationery for sale in the shop. Full instruction and support will be given (however attending this day does not mean you are committed to being a volunteer).

We are initially looking for volunteers once a month. Some months have been filled however April, May June, July, September, November and December are still available.

Tea, coffee and lunch provided. Numbers are limited to eight.

*For more information, or to book, please contact Lucy Nicholson
on communications@newnorcia.wa.edu.au.*

Veggie Boxes

Matt the Veggie Man is unfortunately no longer stopping at New Norcia, however if there is enough interest he will provide pre-ordered boxes of vegetables through the Roadhouse. To register your interest, please call Marilyn on 9654 8020.

New Award Added to Mandorla: Honours Founding Committee Member

A new award has been added to the prize pool for the 2018 Mandorla Art Award.

The Patricia Toohey Painting Award was recently added to the number of awards to be presented, supported by Subiaco Parish.

The award has been established in honour of founding Mandorla committee member Patricia Toohey, who recently suffered a major health issue and is no longer able to contribute to her much beloved arts activities.

Subiaco Parish wanted to honour Ms Toohey with a special award for her many years of work in bringing faith and culture together through the arts.

Ms Toohey has seen Mandorla transform to a nationally recognised award since its inception in 1985. She was also a long-time member of the University of Western Australia Choral Society, where she made another strong commitment to our culture.

In 2014, Ms Toohey lamented that none of the prize-winning

artworks were paintings, one of her favourite forms of expression.

It is for this reason that the award named in her honour will recognise an artist's outstanding work in painting.

The 2018 Mandorla Award will now offer prizes of \$42,000 including the People's Choice Award \$2,000 proudly sponsored by the Benedictine Community of New Norcia.

The 2018 Award is currently open for entries that reflect the theme,

"And then I saw a new heaven and a new earth; for the first heaven and the first earth had passed away, and the sea was no more. And I saw the holy city, the new Jerusalem, coming down out of heaven from God, prepared as a bride adorned for her husband." (Rev 21:1-2).

Artists interested in entering are encouraged to visit the website www.mandorlaart.com and sign up for our mailing list.

Entries close on Monday 12 March at 5pm WST.

The People's Choice will open at New Norcia's Museum and Art Gallery from 7th July 2018.

Faith in the West: Historical Perspectives on the Catholic Church in WA

Held on World Heritage Day 2018, this conference will explore the rich story of Catholicism in Western Australia over the last three centuries. There will be three papers from unique perspectives by three noted scholars on religious law, the World War One conscription debate and WA's missionary history. Join us in celebrating Western Australia's Catholic cultural heritage within the confines of a state-listed heritage site. This event is co-hosted by the Archdiocese's Centre for Faith Enrichment and the Archives Office.

COURSE: One Off Event
WHEN: 9.30am - 1.00pm, Wednesday 18th April
COST: \$50.00
AT: St Mary's Cathedral, Perth
WITH: **Professor Michael Quinlan**
(Keynote address): 'Law and Religion: cooperation or conflict?'

Dr Angeline O'Neill:
'Archbishop Clune and Archbishop Mannix: Responses to the Easter Rising 1916'

Associate Professor John Kinder:
'Missionaries from many lands: the nineteenth-century foundations of the Catholic Church in Western Australia'

Roelich?

These notes were recently discovered on the back of a display cabinet in the Museum. It appears to be someone by the name of 'Roelich' documenting their first pay packet of 50 pounds. We were wondering if Mr or Ms Roelich is still in touch with New Norcia?

A.M.D.G
Y.B.
31-5-1963
ROELICH,
FIRST PAY £ 50.152
28/6/1963 (2) 48.152

S. 15-7-63	(3)	45
T. 26-7-63	(3)	42
F. 9-8-63	(3)	39
F. 27-8-63	(3)	36
S. 6-9-63	(3)	33
S. 20-9-63	(3)	30
E. 4-10-63	(3)	27
T. 18-10-63	(3)	24
T. 8-11-63	(3)	21
S. 20-11-63	(3)	18
F. 13-12-63	(3)	15
F. 24-12-63	(3)	12
F. 11-1-64	(3)	9
S. 24-1-64	(3)	6
S. 7-2-64	(3)	3

P.I.F.



A Gala Fundraising Event
Presented by
Yerecoin Tennis Club

YERECOIN TOWN HALL
 Cash bar | Cocktail Supper | Live Band

MARCH 10 7:00 PM

TICKETS ON SALE NOW
WWW.EVENTBRITE.COM/E/THE-TENNIS-BALL-TICKETS-42549396390

Get glammed up and ready to party in style at 'The Tennis Ball', Saturday 10th March, at the Yerecoin Hall.

Delicious cocktail food and lively music by Russell and Tom will set the scene for a memorable evening.

Tickets can be purchased online only at www.eventbrite.com/e/the-tennis-ball-tickets-42549396390.

All profits go towards court resurfacing.

For more information, contact Natalie on 0400091546.



2018 Camino San Francisco

**TAKE PART IN A UNIQUE
 TWO DAY WALK FROM
 NORTHAMPTON TO GERALDTON
 COMMENCING
 FRIDAY EVENING 6 APRIL TO
 SUNDAY AFTERNOON 8 APRIL**

The **CAMINO SAN FRANCISCO** is a two day guided walk through the majestic landscape of Northampton and the Chapman Valley to Geraldton incorporating a unique experience of the heritage and spirit of Monsignor John Cyril Hawes, architect of the Midwest's most significant and world renowned collection of built heritage

To Book a place, make an Expression of Interest or for more Information Email heritage@diocese-geraldton.org or phone (08) 9921 3221 (9am to 4pm weekdays)

Exhibition: Romancing the Land


Julie Wilkinson has exhibited Nationally and Internationally. View her artwork Saturday 13th January - 11th March at the Gingin Railway Station.

Romancing the Land
Artist Julie Wilkinson

Julie explores the pallet connecting the nature of the earth as it takes on the intensity of sunlight. Her technique captures light that reflects colour and a style pushing boundaries in the modern world.

View her exhibition at the **Gingin Railway Station Jones St, Gingin.**

Saturday 13th January to Sunday 11th March 2018.
 Open Frid, Sat, Sun & Public Hols.
 9.30am to 3.30pm



Please take a seat at any table that is available and one of our friendly staff will come to you to take your order. Feel free to order drinks at the bar.

Please advise staff of any allergies or dietary requirements

GF = Gluten Free GFO = Gluten Free Option V= Vegetarian

STARTERS

Beer battered chips served with aioli.....	9.95
Garlic bread (4 per serve)(GFO,V).....	9.95
Cheesy garlic bread (4 per serve)(GFO/V).....	11.95
Spiced battered wedges served with sweet chilli & sour cream.....	11.95
New Norcia bread board New Norcia baked bread served with olives, house made dip, barrel aged balsamic & local extra virgin olive oil.....	15.95
Smoked cheddar & avocado croquettes served with pimento, heirloom beetroot & walnut salsa (V).....	15.95
Asparagus & ricotta Manavi egg bake served with crisp bread, citrus herb salad & truffle whip. Manavi eggs are free range (V/GF).....	16.95
Smoked salmon bruchetta with medley tomatoes, feta on grilled ciabatta bread (VO/GFO).....	16.50
Duck & shitake mushroom spring rolls with a rice noodle salad & drunken Illawarra bush plum sauce.....	16.50
Chorizo, calamari & Morton Bay prawn skillet served in a saffron tomato broth with house made damper & whipped butter (GFO).....	16.95
Ploughman's plank served with selection of cured meats, smoked ham & pistachio terrine, piccalilli, Capel club cheddar & crusty bread.....	26.50

MAINS

Chicken Parmigiana - Free range chicken breast topped with Parma ham, Napolitano sauce & mozzarella served with hand cut chips and a rocket salad.....	25.95
Abbey Ale fish & chips W.A. snapper coated in our very own golden Abbey Ale beer batter served with house made hand cut chips, rustic tartar and a side of rocket salad.....	25.95
Dandaragan beef burger - Organic beef from Dandaragan served on toasted brioche bun with tomato, baby gem lettuce, American cheddar, BBQ ketchup, house pickle & hand cut chips.....	23.50
Sirloin steak sandwich - Tenderized sirloin steak with tomato, beetroot relish, baby gem lettuce, bacon, cheddar cheese, horseradish aioli & hand cut chips.....Option: Add egg 3.00	22.50
Fish of the day - Seasonal market fish, sautéed kipfler potatoes, seasonal green vegetables with a New Norcia blanc de blanc, & lemon butter sauce (GFO).....	26.95
Wild mushroom fettuccini served with a broad bean salsa, walnuts, rocket, Chèvre & truffle cream sauce.....	24.95
Seared lamb rump served with sweet jacket potato, charred greens, corn salsa & romesco sauce.....	31.95
Pan roasted chicken breast served with butternut pumpkin, heirloom carrots, sprouts, pancetta & Abbey Ale jus.....	27.95
Crispy chicken roll- baby gem lettuce, smoked ham & mustard spread, house pickles, sweet chilli sauce & hand cut chips.....	20.50
350g Rib-eye steak - Organic, grass fed Dandaragan Rib-eye cooked to your liking, served with slow-roasted truss tomato, Manavi farm fried egg, roast kipfler potatoes & choice of sauce (GFO).....	36.95
Reef & Beef Option:.....	42.95

SALADS

New Norcia honey & sage roasted butternut pumpkin salad served with asparagus, radish, goats cheese, toasted pepitas, broad bean salsa & rocket (GF/V).....	21.95
Grilled lemon & thyme chicken served with avocado, pancetta, fetta, baby gem lettuce, heirloom cherry tomatoes & house vinaigrette (GF).....	23.50
Pepper crusted kangaroo salad - served with medley tomatoes, roasted beetroot, rocket, macadamia nut dukkah & a citrus yoghurt (GF).....	24.50

PIZZA 12 INCH & CUT INTO 8 PIECES

Margarita - Tomato, fresh basil and ricotta (V).....	19.95
Chilli prawn - Marinated prawns, pancetta, chilli, lemon & rocket.....	22.95
Outback - Peppered kangaroo, grilled onion, tomato, rocket, dukkah & citrus yoghurt	24.95

All our pizzas are served on our freshly made in house pizza dough

SIDES

Rocket, medley tomato & ricotta salad.....	5.00
Seasonal sautéed vegetables.....	6.00
Roast truffled kipfler potatoes.....	7.00
Steak sauce (pepper, mushroom or red wine jus).....	3.00
Creamy mash potatoes.....	4.00
Egg (Manavi farm).....	3.00

KIDS MEALS

Kids ham & cheese pizza.....	11.00
Fish bites & chips/mash.....	11.00
Kids pasta tomato & mozzarella.....	11.00
Kids nuggets & chips.....	11.00

(All kids meals served with a apple, orange or tropical juice box)

DESSERTS

Berry sweet strawberries & cream served with house made vanilla bean ice-cream & lemonade scones.....	12.00
Chocolate fondant, candied Chittering macadamia nut praline, butterscotch cream & fresh Berry Sweet strawberries.....	13.00

(We also have a selection of desserts in our cake display at the counter)

TEA & COFFEE

Coffee - Flat white, Cappuccino, Latte, Long black, Espresso & Macchiato (Decaf coffee & Soy Milk available).....	4.50
Tea - English Breakfast, Chamomile, Peppermint, Lemon, Green Jasmine & Earl grey.....	3.00
Other Hot drinks - Chai, Mocha & Hot chocolate.....	5.50

DESSERT COFFEE

Irish coffee - Jameson & hot black coffee topped with whipped cream.....	10.00
Italian coffee- Amaretto liqueur, hot long black coffee topped with whipped cream.....	10.00
Affogato-Vanilla ice-cream drowned with a hot espresso shot.....	7.00

BAR SNACKS

Chocolate bar (selection).....	3.50	Nobby's salted nuts.....	4.00
Smith's chips 45g.....	3.50	Nobby's cashews.....	5.00
Red rock 45g.....	4.00	Nobby's beer nuts.....	4.00
Nobby's beef jerky.....	5.50	Pork crackle.....	4.00