



Tom Maxwell Newsletter December 2011



MOONBI NSW
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G'day

Well here it is – the final newsletter for 2011. Another year is about to leave us yet again. Since the last newsletter, once again we've travelled a few miles, attending many festivals including Bedgerebong, Mildura, Aria Park, Rosewood (or should I say SNAKE WOOD as the slippers were out in force), Leeton, and finishing up at Latrobe Valley CMF. All festivals were well supported, with a special mention going to Aria Park, which looked like being abandoned earlier in the year but was a great festival this year.

After being home now for a couple of weeks, I've been kept busy around the yard mowing, etc, and even though we enjoy being out on the road touring each year, it's always nice to have some home time. I did manage to get the boat out on the water last weekend to do some fishing but it sure would have been cheaper to visit the local fish shop, so again - plenty of chips, no fish!

Well I must say, I've had another pretty busy year out on the road touring and will look forward to doing it all again in 2012. Over all, it has been a good year, with all shows and festivals proving to be successful ventures, and now only one show to go before Christmas at the Yamba Bowls Club on Sunday 12 December. Unfortunately my show which was booked at the Wee Waa Golf Club had to be cancelled due to flooding and has been postponed to Friday 2 March 2012. A special thank you to all who attended and supported the shows and festivals throughout the year - your valued support is much appreciated.

My new Album release this year, "Bushman's Dreaming", has ended the year on a high note, scoring a finalist position in the awards at Bungendore for Male Vocalist with the song "Saddle is his home", which has also been selected to be included on a new album, "Not so Dusty 2", as a tribute to Slim Dusty, being produced by the Nulla Records label. This will be released during the Tamworth Country Music Festival.

Tamworth CMF will be my first engagement for 2012 kicking off at The Pub on Saturday 21 January, then on Sunday 22nd out at the Dag Sheep Station where again I will present my *Back to the Bush* show, followed by my usual Peel Street and Oasis Hotel performances, with a visit to the South Bowlo in between.

Well folks, with the festive season fast approaching and only weeks away, I would like to take this opportunity on behalf of Lyn and myself to wish you a Merry Christmas along with a Happy and Prosperous New Year. Once again, we would like to thank you all for your wonderful and valued support through out the year.

I guess it's that time of year, no doubt, when the cooks like to excel and add a little Christmas spirit so I've decided to pass on another of my famous Christmas recipes. Please note, this is an *Adults only* recipe and should be cooked and eaten with caution, and above all, enjoyed.

Regards Tom

Tom's Tequila Christmas Cookies

1 cup of water
1 tsp baking soda
1 cup of sugar
1 tsp salt
1 cup brown sugar
1 tbsp lemon juice
4 large eggs
1 cup of nuts
2 cups of dried fruit
1 bottle of tequila

- * Sample the tequila in a large glass to check quality.
- * Take a large bowl, and check the tequila again, to be sure it is of the highest quality. Pour one level cup and drink.
- * Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl, add one teaspoon of sugar. Beat again.
- * At this point, it's best to make sure the tequila is still OK, so try another cup.
- * Turn off the mixer thingy.
- * Break two legs and add to the bowl and chuck in the cup of dried fruit.
- * Pick the fruit and the damn cup off the floor.
- * Mix on the turner. If the fried druit gets stuck in the beaterers, just pry it loose with a drowscriver.
- * Sample the tequila to check for tonsisticity.
- * Next, sift two cups of salt, or something. Check the tequila.
- * Now shift the lemon juice and strain your nuts.

Merry 
 *Christmas*