

#Trendingwith MTP



federal election... is here.

its that time again, Saturday 18th May. Get your vote on.

The federal election campaigns are in full swing with media following every move of the party leaders. For some time now the two major parties are locked in a tight contest, however there is a slight edge to Labor with 51% preference, compared to a 49% preference for the Coalition (as accordance to the Roy Morgan Poll, 6/5/19).

According to media reports, Labor is still favoured to win, but recent polls have shown the Coalition received a post-budget boost, and since August last year, the Government has been clawing back ground from a low of 44 points on a two-party preferred basis to a 49% preference. We are facing a clear unknown of whom will succeed and hold the government, with an increasing possibility that Australia will be left with another hung parliament.

What is certain is that whoever gains control of the country will have a significant impact on our financial markets and the economy.

Given that, voters should be looking closely at both side's policies. Much of the focus post-budget has been on tax cuts for low-and-middle-income Australians.

Whoever gains power, the outcome will make a very interesting end to the financial year, and in particular the first quarter of next financial year, and fund managers need to be prepared for either a Labor or a Coalition win.

1

INTEREST RATES

The cash rate has continued to remain constant (since August 2016) at 1.50%

2

AUSTRALIAN STOCK MARKET

The local market has maintained growth over the past month, adding 1.63%

3

HOLIDAY TIME?

Our local dollar has dropped slightly in value with \$1 dollar now buying \$0.70 USD.



'Mums' is the word

They may be the first people we ever know when we enter the world, and they love and care for us as we grow up. Wishing all the mums a very Happy Mothers day this May. #HappyMothersDay



#GoT FEVER

What is Game of Thrones? Are you hooked?! Season 8 is heating up and social media is alive with #GoT on a Monday night. One of the world most expensive TV shows with the average episode in season 8 costing a whopping \$15million!



Time for a laugh...

Parallel lines have so much in common... it's a shame they'll never meet. #LOL

Whats the difference between a well dressed person on a bike and a poorly dressed person on a unicycle? Attire. #LOL

Warm autumn pleasure...

Crispy skin pork belly with caramelised apples...



The necessities for this delish meal;

- ▶ 1.3kg Australian Pork Belly Roast Boneless
- ▶ 1 tablespoon olive oil
- ▶ 1 tablepsoon sea salt flakes
- ▶ 1 teaspoon fennel seeds
- ▶ 1 teaspoon cumin seeds
- ▶ 1 brown onion, cut into wedges
- ▶ 1 fennel, trimmed, cut into wedges
- ▶ 1 cup (250ml) salt-reduced chicken stock
- ▶ 200g pkt Australian Kalettes, trimmed
- ▶ 200g brussels sprouts, halved
- ▶ 3 teaspoons brown sugar
- ▶ 3 small red apples, halved



Step 1

Preheat oven to 140°C. Place pork on a clean work surface. Pat rind dry with paper towel. Brush rind with half the oil. Sprinkle with salt, fennel seeds and cumin seeds. Place the onion and fennel wedges in the base of a roasting pan. Place pork, rind-side up, over the onion mixture. Pour stock around the pork in the pan. Cover and roast for 2 hours or until pork is very tender.

Step 2

Increase oven to 230°C. Uncover and roast for 30 mins or until rind is crackled. Cover and set aside for 15 mins to rest.

Step 3

Meanwhile, combine the kalettes, brussels sprout, 1 teaspoon of the sugar and remaining oil in a roasting pan. Season. Sprinkle cut side of apple with remaining sugar. Add to kalette mixture in the pan. Roast at 230°C with pork, turning occasionally, for 20 mins or until tender.

Step 4

Arrange the pork, onion mixture and kalette mixture on a large serving platter. Thickly slice the pork to serve.

MORWELL HISTORICAL SOCIETY BOOK LAUNCH

The Morwell Historical Society is proud to announce the highly anticipated book launch of 'Morwell District Boer War Soldiers and Civilians' which is a military pictorial publication about local soldiers who volunteered and fought in South Africa over 117 years ago.

The local society is holding the book launch on Wednesday the 29th of May at the Morwell RSL, starting at 10:30am.

For any enquiries please contact the Morwell Historical Society at morwelldistrictboerwar@gmail.com

LATROBE'S BIGGEST EVER BLOKES BBQ

WE'RE EXCITED!

The Latrobe's Biggest Ever Blokes BBQ is just around the corner! Not to be missed, Friday the 17th May, Kernot Hall will have 500+ blokes in attendance as we raise funds and awareness for prostate cancer in the Latrobe Valley. Sam Keckovich is back again and will be joined by Brad Hodge and Neil Balme as key speakers for the day. #LBEBBQ #RaiseSomeAwareness

