
May Newsletter 2025 - New Gokula Farm

From New Gokula Farm <info@newgokulafarm.com.au>

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To Info HCA <info@hinducouncil.com.au>



Newsletter

May 2025

Well it has certainly been wet here at the farm! We hope that you and your family are well and have not been too impacted by the recent wet weather and flooding. Things have started to dry out over the recent week so we invite you to visit us over the upcoming King's Birthday long weekend!

If you wish to join us for a day visit, please register on www.newgokula.com where you can also find accommodation options for longer stays.

We hope to see you soon,

The New Gokula Team

Upcoming festival - Ratha yatra



International society For Krishna Consciousness
Founder Acharya His Divine Grace A.C Bhaktivedanta Swami
Prabhupada





Ratha Yatra

**Saturday
28th june**



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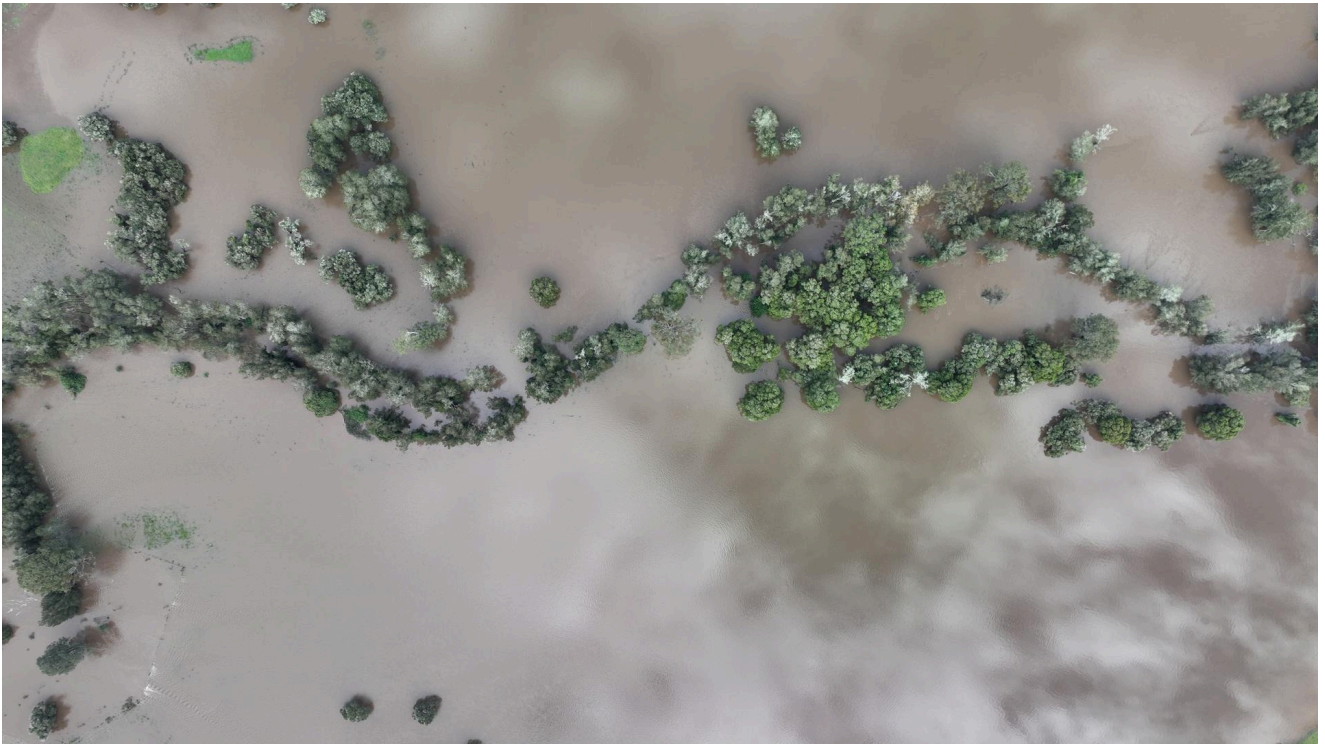


**9:30am-Deities enter the ratha
10:00am-Start of the parade
12:00pm-Kirtan
12:30pm-Arati
1:30pm-Prasadam**

**New Gokula
83 lewis road
Millfield
(02) 4998 1800**

Flooding in the Hunter

Recently, New Gokula Farm experienced a significant weather event as widespread flooding affected the Hunter and Mid North Coast regions. Our usually peaceful lake filled to capacity, and the gentle creek that winds through the property transformed into a powerful torrent, overflowing into the surrounding paddocks. Even the mountain creeks, which rarely flow, were rushing with force—an extraordinary contrast to the dry conditions we often face.



While the waterlogged fields and sodden landscape have been a dramatic sight, we're grateful for the rainfall and even more grateful that our proactive planning paid off.

In recent years, we've implemented several key infrastructure improvements to help the farm withstand extreme weather. These include the construction of agri trenches on the hillsides to divert runoff away from buildings and the creation of water channels that direct excess flow into the dam. Thanks to these initiatives, we were able to avoid any major damage during this latest flood.

We're now looking forward to clearer skies and drier days ahead, as the farm begins to dry out and recover from the recent deluge.



Guest speaker - Urmila devi dasi

We are honoured to welcome Urmila devi dasi to New Gokula Farm and The Bhakti Tree in Newcastle for a series of inspiring programs.

Urmila prabhu is a disciple of Srila Prabhupada, chair of the Sastric Advisory Council, a renowned educator, manager, and author of numerous devotional books. She is widely respected for her clear and engaging presentations of Vedic philosophy and her ability to share practical wisdom for living a spiritual life in today's world.

Don't miss this opportunity to hear from such a deeply realised and dynamic speaker. Whether you are new to Bhakti-yoga or a long-time practitioner, Urmila prabhu's talks promise to be both uplifting and enlightening.



The poster features a central photograph of Urmila Devi Dasi, an elderly woman with glasses and a pink shawl, speaking into a microphone. To her left is a bookshelf filled with books. To her right is a lamp. The background is a dark brown color with white floral patterns in the corners. The text is in white and gold colors.

the bhakti tree

URMILA DEVI DASI

*An interactive evening with
International guest speaker and spiritual guide*

FREE

TUESDAY 24TH JUNE 7PM

The Bhakti Tree presents: An evening with Urmila Devi dasi (Dr Edith Best)
Discourse & light refreshments- This is a FREE event
Book via Eventbrite

 **0448908612**

 **410 Maitland road Mayfield NSW**



International Society For Krishna Consciousness
Founder Acharya His Divine Grace A.C
Bhaktivedanta Swami Prabhupada



HG URMILA DEVI DASI

ŚRIMAD BHAGAVATAM CLASS



Tues 24th wed 25th june
8:00am ~ 9:00am



New Gokula Farm
83 Lewis Road Millfield NSW 2325
(02) 4998 1800



Bhakti Kids Sangha

Bhakti Kids Sangha is an initiative run by New Gokula local, Abhideya devi dasi, to engage and educate children in Krishna Consciousness. She has a passion for working with children and creating resources that showcase how meaningful and joyful spiritual life is.

Over the Easter weekend, she hosted a busy kids programme with crafts and activities for all ages. The children made paper dolls of Lord Nityānanda and Lord Caitanya, whilst the youngest children made simple puppets of Radha and Krishna.

You can find out more about Bhakti Kids Sangha through their [youtube channel](#) or [facebook page](#), with podcasts, classes and resources to explore. Bhakti Kids Sangha events enrich the experience of the children and families that visit the farm and we thank Abhideya devi dasi for her important service. Keep an eye out in future newsletters to see when further kids' activities will be planned at the farm.





Community lunch

We were very fortunate to receive a visit from Srila Prabhupada's long-time personal servant, Srutakirti prabhu, and his wife Visakha devi dasi while they

were touring Australia. Srutakirti prabhu has authored a highly-recommended personal memoir about his time with Srila Prabhupada, called "What is the difficulty?".

They bravely faced the extreme weather we have been having here in the Hunter to visit New Gokula for a tour of the farm and a community lunch.

The whole team worked together to prepare a prasadam feast complete with delicate little lotus napkins!

This event was a small family lunch where members of the community got to ask Srutakirti prabhu questions about Srila Prabhupada. The intimate afternoon gathering was full of loving exchanges.



Waffles

- 1 ½ cup milk
- 1 tablespoon vinegar (I prefer apple cider vinegar)
- ¼ cup unsalted butter
- 2 tablespoons maple syrup
- 1 teaspoon vanilla extract
- 1 ¾ cup flour
- ½ cup quick cooking oats
- 1 ½ teaspoons baking powder
- 1 pinch salt



1. Preheat a waffle iron.
2. In a medium bowl, mix together the milk and vinegar. Allow to sit aside for about 5 minutes.

3. In the meantime, in a small bowl, melt the butter in the microwave until it is just about melted (about 30-45 seconds). Whisk in the maple syrup while it is still warm. Mix in the vanilla.

4. In a large bowl, mix together the flour, oats, baking powder and salt. Make a well in the dry ingredients, and slowly add in the milk mixture and the butter mixture. Whisk together until everything is mixed and the batter has come together.

5. Pour or scoop the waffle batter into a hot waffle iron (I used a ¼ cup measuring cup for each waffle, but waffle makers vary). Cook waffles for about 4 minutes each, until cooked through. Once done, transfer the waffles to a cooling rack.

6. Serve to Krishna and enjoy!

Recipe sourced from theworktop.com



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83 Lewis Road, Millfield, NSW, 2325
(02) 49 98 1800
www.newgokula.com



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