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FEBRUARY 2021

Q MAGAZINE

featuring:
COLTON FORD
unity - the most powerful



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Pride 365 is a global partner of InterPride. We believe that the LGBTQ+ community deserves to be supported all year round, not only during the Pride season. Pride 365 chose its name to symbolize this mission.

Pride 365 works with businesses committed to making the lives of the LGBTQ+ community better both within their own businesses and in wider society.

The partners of Pride 365 are judged on their authenticity and commitment to continuous incremental improvement year on year. If we are to have a world of genuine progress towards inclusion and equality of opportunity for the community we help serve, we need to ensure genuine and manageable goals are in place. We do not demand perfection but instead work with our partners, assisting them in pledging publicly, demonstrate their commitments, and then meet them.

Once vetted and a public pledge is made, a company is awarded the Pride 365 Certification.

Through our family of influencers called Champions of Pride 365, Pride 365 spreads the message of inclusion far and wide.

If you'd like more information about being Pride 365 Certified, or being chosen as one of the Champions of Pride 365, please feel free to send me an email brett@pride365.world and I'll pass it on to the guys in London on your behalf.

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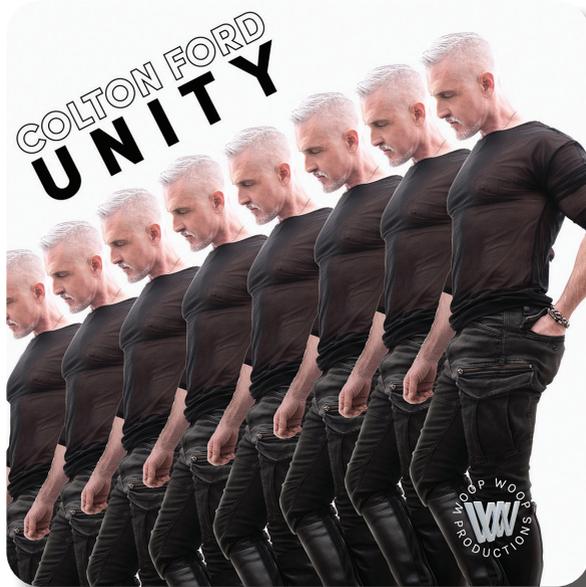
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ABN 21 631 209 230

q feature: COLTON FORD'S UNITY

Colton Ford Calls Unity His "Most Powerful" Album Yet
By Phil Bessimer



Colton Ford and Ron Schrader met in kindergarten and have been working on music together, on and off, for much of their lives. Two years ago, they partnered with Spin Sista to create Woop Woop Productions, and this month, they present their music company's first offering: Ford's new EP, "Unity." It is a high-octane album aimed at making listeners wanna sing, get up and move!

The EP's first single is "Stronger", a big, beautiful ballad that starts off acoustically with a simple guitar and vocal before whisking listeners on a powerfully sweeping musical journey. Along with the original version, Woop Woop Productions is releasing two remixes of the song. Spin Sista's "Future Haus" mix is epic and anthemic while the "Haus of Love", offers up a more chill vibe. We spoke with Colton Ford from his NYC home.

Reviewers are calling Unity your best album yet.

Colton Ford: Each of my albums has a special place in my heart, "Unity" being no exception. I do think this release is my most powerful though. Its narrative is very timely, and speaks to what we're all experiencing today in this country and globally. Each of us is figuring our way through this life, facing obstacles that are not only impacting us individually, but as a species. "Unity" acknowledges the challenges in front of us, but is also clearly hopeful. It's a message of empowerment, not just for us individually, but also as we come together in unity.

Exactly who did you have in mind while recording the album?

Colton Ford: Us. You and me. Our world and the struggles and challenges we're all seeing and facing. The human race is at a crossroads I believe, and we need to come together in order to figure it out for all of us. Freedom and acceptance for all! We are one species made up of all kinds of wonderful brothers and sisters, and we need to celebrate and honor that, Not deny it and kill it, but accept it and love it. Life is diverse.

How does the first single, "Stronger." set the tone for the record?

Colton Ford: I wrote the lyric as a self-speak to stay positive and hang in there. Keeping that spirit and overcoming obstacles is essential to our survival! That can be challenging, as it's easy to feel powerless and get discouraged in a world that's seemingly spinning out of control. But we do have the power, individually and collectively, to stand up for ourselves and for one another. Our internal dialogue can help us to that end, or be the catalyst to our demise. We have to stay conscious of what we're telling ourselves, as that influences everything we experience in this life.

What setbacks did you have to deal with when making the album?

Colton Ford: For this record, there have been no issues really. Woop Woop Productions is solid, not only in the creative, but also with the principals that we operate by. We've had some collaborations outside of our threesome that didn't work for one reason or another, which ultimately lead us to release "Unity," with the debut single, "Stronger," first. Whenever we have an addition to our collective, those guiding principals govern how things play out. When things take a turn in the wrong direction, we make the necessary adjustments to protect what the three of us have painstakingly created. We ain't playin'!

What ultimately made you stronger? Was it time, looking at your problems from another point of view...?

Colton Ford: Figuring our way through challenges, hardships and difficult times is an integral part of life for most people on the planet. It's through these experiences that we can learn and grow the most along our journey. I've been in therapy for 30 years, and have been the beneficiary of my therapist's amazing insight and guidance. It's been and continues to be an amazing experience! Staying in it and doing the work does make you stronger. It ain't easy, but it's so worth it!

Tell us about some of the other tracks on the album and their significance.

Colton Ford: "Modern World," "Unity" and "Free" all collectively recognize the challenges and obstacles we face, as well as the intrinsic right we all have to be who we're born to be, be respected, seen, heard and free. Freedom for all, and if that isn't true for everyone, then we're coming together in unity to demand change. Period! We're better and stronger together.

What were some of the other names you considered for the album?

Colton Ford: We could have used any of the singles as the title. They all work, but I think the word "unity" jumped out for us. That's what's up! Uniting to make the world a better place for all.

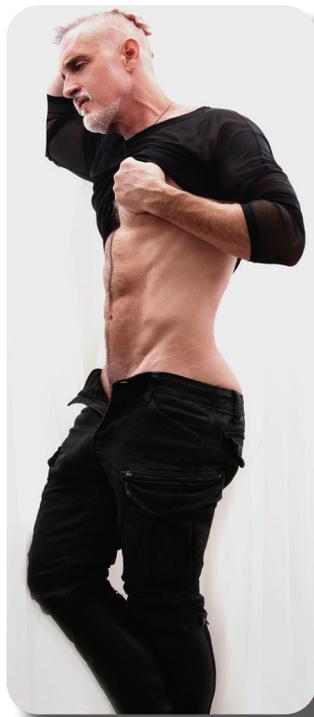
What are you most hopeful about in a Biden/Harris administration?

Colton Ford: Everything! Finally, we'll have smart, intelligent individuals at the helm who are concerned about the well-being of the people in this country, and of our democracy. Strong leaders who possess empathy and a clear intention and commitment to making things better for everyone, not just for a small group of people who hold all the cards at everyone else's expense. And to not hear from that treasonous, unstable, mentally ill orange menace anymore is going to be brilliant!

What are you most looking forward to now that the Unity album is out?

Colton Ford: Unity! That was easy!

Follow Colton Ford at www.facebook.com/ColtonFordMusic



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q design: ECLECTIC STYLE & CLASS

An Eclectic Tableware Collection Made From Mixing And Matching Designs

A considered range with an honest, authentic and functional design sensibility.

Royal Doulton and Barber Osgerby relaunch the Olio Collection with new colours and styles for February 2021.

London designers Edward Barber and Jay Osgerby have worked in partnership with Royal Doulton to update their popular Olio collection. The word Olio refers to 'a miscellaneous collection of things' which perfectly encapsulates the simplicity and beauty of this collection.



First launched in 2015, Olio is an eclectic range of functional ceramic tableware pieces including sustainable wooden serveware and stainless steel cutlery – all designed to be mixed and matched. Pieces can be used individually as curated objects or combined to create a set. Designed for daily use, the range comes in a colour palette of graphic black, timeless white and new celadon blue.

Reminiscent of found, handmade objects and inspired by craftsmanship, the collection offers a combination of materials and finishes with both glazed and unglazed details. Perfect for enjoying favourite everyday meals, each tableware and drinkware piece is crafted from porcelain, some with an exposed base detail, and all beautifully finished with Royal Doulton heritage interlocking D symbol impress and Barber Osgerby design impress mark to the base.

"Working with Barber Osgerby on the new Olio update has been an absolute pleasure. The designers' precision and attention to detail is outstanding, perfecting the shapes with refinements and a new celadon blue colourway. As a result of this, we have a collection that not only reflects people's desires to create their own eclectic styled table, but also offers a contemporary design drawing inspiration from Royal Doulton's London roots." Dik Delaney, Design Director – Royal Doulton.

"When we set out to design the Olio Collection, we wanted to create pieces that work with how people live and use their tableware. People don't really have just one set of tableware in their cupboard - they might buy a jug from this place and some plates from that place and some glasses from a trip to Italy, or wherever it might be. So people actually have curated collections of things that work well together." Edward Barber, Designer – Barber Osgerby.

"What we created is a collection of pieces that can work together with the pieces you might already have in your home, or, you can buy the whole Olio set. This new update to Olio has let us revisit some of the elements of the collection that we wanted to focus on and refine, just perfecting the form of the pieces. We also wanted to really highlight the materials - we have embraced the tactility of the ceramic and paired back the glazes as well as updated the colours." Jay Osgerby, Designer – Barber Osgerby.

Understated yet striking silhouettes that really make a statement – the updated Olio collection by Barber Osgerby features a total of 14 pieces and will be available to purchase from February 2021, starting at \$24.95 RRP.

Available online at www.royaldoulton.com.au or your favourite quality retail outlet.

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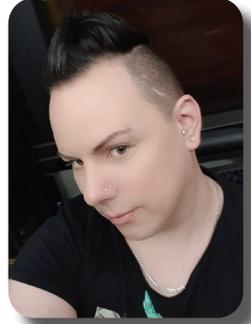
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q cuisine: with HOME COOK HYLTON

When people ask me, as they often do, from whence I get my recipes, it's quite a difficult question to answer concisely. The recipes that live in my head, as many do, are a culmination of multiple sources. I have shelves of cookbooks and magazines to which I refer if I'm looking for inspiration, but also tips passed down to me from my mother, and little tidbits I've picked up from other sources make up the recipes I use.

Bolognese sauce has been a staple of mine for years. Anna Del Conte, one of the world's foremost authorities on all things Italian, incorporates cream at the end of her Bolognese, and Maggie Beer's key ingredient to any Bolognese sauce is chicken livers. It was only once I was older that I remembered my bewilderment at my mother adding chicken livers and cream to her Bolognese as I was growing up, but it really does make this recipe as tasty as it is.

I often double or quadruple this recipe and freeze the sauce so that if I find myself with unexpected or short-notice dinner guests, I can defrost some sauce, cook some pasta, et voila!



- 175g shortcut bacon, finely diced
- 2-3 cloves of garlic, minced
- Large brown onion, finely diced
- Large carrot, finely diced
- 1-2 celery stalks, finely diced
- 200g button mushrooms, halved and thinly sliced (optional)
- Red cayenne chilli, finely diced (optional)
- 500g pork mince
- 150g chicken livers, finely chopped
- 2 cups (500mL) chicken stock (you can use beef stock if you prefer a much richer sauce)
- 1 cup (250mL) tomato purée (passata)
- 1/2 cup red wine
- Pinch of freshly grated nutmeg
- Bay leaf
- 150mL (or more) thickened cream



1. Heat a large, non-stick frying pan (I use a massive wok for my big batches) over medium-high heat.
2. Add bacon to pan and cook, stirring constantly until nice and crispy. The fat from the bacon should oil the pan nicely, but add some olive oil if you find it sticking.
3. Once the bacon has cooked, add the garlic, onion, carrot, celery, mushroom and chilli to the pan and cook, stirring regularly, until slightly softened, about 5-10 minutes.
4. Add the pork mince and cook until browned, ensuring your break up any big lumps.
5. Add chicken livers and cook until they change colour.
6. Stir in stock, passata, wine, nutmeg and bay leaf and bring to the boil.
7. Reduce heat to low and simmer, uncovered for 2-5 hours. The higher the heat, the quicker it will reduce, but conversely, the longer it is left on the stove, the more flavoursome your sauce will be. Be sure to stir your sauce occasionally to prevent sticking
8. Once sauce has reduced and thickened, turn your sauce with a spoon until you find your bay leaf, and remove it.
9. Add the cream and reduce for a further 30 mins.
10. Serve with your choice of pasta, garnished with freshly grated parmesan.

Note: you can add the mushrooms at a later stage, when you add the cream, as mushrooms can tend to get a bit chewy the longer they are cooked, but I'm someone that likes less steps in a long cooking job, and I feel they give a better texture. As with all of my recipes, play around, see what you prefer, it's really up to you.



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q real estate: **FOR SALE : ARCO**

ARCO

BY SABA U

66-68 Pickett Street, Footscray

Arco takes the essence of Footscray, acknowledging its history, and catapults it to a sophisticated new level in apartment living.

When we sat at the drawing board to bring Arco to life, we started with breaking down the development's street name, Pickett. We realised 'pic' is the Old English word for hill. This snowballed into the curved lineage we wanted to infuse throughout the design. Much like a hill, we were inspired by the notion of grand arches, a quintessential feature in Italian architecture and design.

Along with the Italian migrants that stepped foot on Victorian soil decades ago, in the years since, Footscray has evolved into the multicultural epicentre of Melbourne with influences from Asia, Africa and South America now infused in Footscray's diverse DNA.

The result? An eclectic melting pot. It simmers with the waves of migration that have come before. Each with their own flavour, from the markets where you can stock up on fresh produce, meats, seafood and more. Prepare a feast in your state-of-the-art kitchen or leave it to the professionals and dine out at one of the many culinary options from a diverse array of cuisines lining Footscray's eclectic streets. Cement yourself with a craft beer and laze away a Sunday afternoon with friends at the nearby Station Hotel, one of Melbourne's top gastropubs.



Seddon's cosmopolitan strip of shops is also within easy reach, home to your new favourite wine bar, Seddon Wine Store, while the option is there to kick things up a notch at the super cool nearby speakeasy, Lay Low. Or perhaps you'd prefer to peruse the paper over a smashed avocado at Common Galaxia, the perfect way to recharge after getting Zen at Westside Yoga.

Gaze at the spectacular arches that adorn Arco's frontage, setting the tone for the grandeur found inside. Every facet has been considered and catered for; resulting in high-end splendour unlike anything else on the market.

Taking cues from European loft-style spaces, these apartments are considered sky homes; a new breed of apartment living where the atmosphere is filled with natural light. They're airy and spacious with unparalleled views as far as the eye can see. It's also a first for the Footscray area.

Residents have access to private terraces while each penthouse comes with their own private roof terrace space and garages.



With just 16 three-bedroom residences and two exceptional four-bedroom penthouses, the mood is intimate and private, a secluded sanctuary nestled away from the bustle of Footscray's vibrant streets.

Drawing inspiration from Arco's Italian roots, on offer are only the finest materials and finishes, including Italian appliances, bold Terrazzo tiles, both natural stone and Caesarstone, Italian designer wallpaper and parquetry timber floors.



The concept involves minimising wasted space to make room for oversized, luxurious living zones. This is combined with a neutral colour palette offset by accents of bold contemporary style such as Terrazzo stone, an inspired focal feature in each apartment. Every space is adorned with only the finest materials and thoughtful design.

A ground-breaking development which simultaneously pays homage to Footscray's history, all the while elevating it to a new benchmark in apartment living.

RT Edgar



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q theatre: **COME FROM AWAY**

COME FROM AWAY follows the incredible real-life journey of 7,000 air passengers who became grounded in Gander, Newfoundland in Canada in the wake of the September 11 tragedy. The small community that welcomed the 'come from aways' into their lives provided hope and compassion to those in need.

Award-winning husband and wife duo David Hein and Irene Sankoff (book, music and lyrics), travelled to Newfoundland and interviewed thousands of locals, compiling their stories to share with the world. Producer Rodney Rigby said that whilst the theatre industry around the world is facing its greatest crisis due to COVID-19, Australia is in an enviable position.

"The Australian production is incredibly fortunate to raise the curtain tonight. We are able to do so because of the resilience of everyday Australians, who have a spirit of kindness and humanity that we have seen throughout the bushfires and the pandemic - it is the same spirit that COME FROM AWAY embodies," he said.

In 2019, along with being voted Ticketmaster's 'Ticket of the Year' by Australian audiences, the musical won a Tony Award and four Olivier Awards including Best New Musical, Best Theatre Choreographer, Best Sound Design and Outstanding Achievement in Music, along with four Broadway World UK awards. In 2020, the musical added to its international award tally with five Green Room awards including Best Production and Best Ensemble.

COME FROM AWAY is directed by Tony Award winner Christopher Ashley (Diana, Memphis), choreographed by Olivier Award Winner Kelly Devine (Diana, Rock of Ages, Rocky), with music supervision by Ian Eisendrath (A Christmas Story, Diana), scenic design by Beowulf Boritt (Act One, Rock of Ages, Be More Chill), costume design by Toni-Leslie James (Jelly's Last Jam), lighting design by Howell Binkley (Jersey Boys, Hamilton), and sound design by Gareth Owen (Diana, A Bronx Tale).

The cast includes Zoe Gertz, Sharriese Hamilton, Douglas Hansell, Kolby Kindle, Phillip Lowe, Simon Maiden, Sarah Morrison, Joseph Naim, Emma Powell, Katrina Retallick, Kellie Rode and Gene Weygant, together with Angela Kennedy, Josh Marin, Kathleen Moore, Jensen Overend, Kilty Reidy, Ash Roussety, Alana Tranter, and Jasmine Vaughns.

Now, more than ever, COME FROM AWAY is the perfect show for our time; an opportunity to come together and celebrate an inspirational tale of hope and humanity.



Tickets on sale now at www.comefromaway.com.au
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Sundays with my girlfriend”
- Ashley**

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q life: with GABRIEL TABASCO

The Treat on New Year's Eve

A day before New Year's Eve I had another great encounter that I wanted to share. As public gatherings are not permitted it was at a small house party of six people at a friend's house. As the night went on as we entered the new year, and as we had drunk a lot we began playing Truth or Dare.

Most people opted for Truth and the regular saucy questions were asked but I chose Dare wanting to take more risks. I was dared by our host James to strip down to my underwear on the balcony. I stripped completely, and took off my underwear, only revealing my buttocks. I covered up my dick and balls. Of course, the guys laughed and hollered.

The game continued with many people answering many of the Truth questions. When it was my turn, I chose Dare and I was dared again to strip. This time it was for one of the guys called for Derek; a hunky hairy guy who was in his mid-40s. Derek sat down on one of the small sofas away from the table we were sitting at and I stripped in front of him. A little bit drunk by then, I danced to You Can Keep Your Hat On. By the time I got down to my y-fronts (yes I wear y-fronts... they are so much more comfortable) I was fully hard and decided to keep going. So with a full boner I took off my y-fronts in front of him. I turned to the side so the others won't see my dick only my ass. Only Derek could see my dick fully erect. I gyrated in front of him and thrust my pelvis. I could tell he liked it and wanted to keep going but in order for him not to think I was over-eager I covered up, even though I was horny.

The night went on and we kept drinking but around 3:30am we decided to call it a night and went to our respective rooms in James' home or went home. I was so horny from the night's events I could not sleep so wearing just my bathrobe and nothing underneath I walked to the guest room Derek was staying in across the hall. I knocked on the door and without waiting for him to answer I walked in. He was lying on the bed texting on his phone New Year's wishes. He was not surprised to see me. In fact, he behaved as if he expected I would turn up.

'I hope you don't mind but I cannot resist coming over,' I said.

'Not at all,' Derek smiled and as that was the signal to enter I jumped onto the bed and tore open my bathrobe. I was naked and erect and sitting on top of his hairy, rugby body. As he was still clothed we began kissing. I was running my hands through his thick hair and feeling his body, especially his hunky chest that I could feel through his thin t-shirt.

He felt my body up and down, feeling the light hair on my chest, my arms and my smooth legs that I wax along with my ass and asshole. He kept caressing my ass and then all of a sudden, without any warning or lube he slipped his finger into my asshole.

From my previous articles you probably guessed that I loved guys playing with my ass and hole. Not all men like fingering a guy's ass unless it is for a light pat, so when a man does it, and likes it it drives me crazy. And Derek seemed to love doing it.

I cannot remember how I got into the position but somehow, I was lying on my stomach on top of Derek and I was facing his feet while he had visibility of my ass and easy access to my hole. Note: I am 6 feet 1 inch and 11 stone, so I am tall and not too heavy for a man but Derek was well built so he had no issue with me on top of him.

So, there I was fully naked as he was still wearing clothes and he was fingering my hole and fondling my balls. He had his right index finger completely inside me. He really hit my g-spot. All I could do was moan and kiss his legs or the part of his body that I could get my lips and tongue on. Every other moment I would turn to look at him. He smiled back at me as he fingered me. His thrusts were getting harder and harder.

'I... need some... cream,' I gasped as I felt it would ease his thrusts.

'No cream,' he said and he kept going.

'Lube?' I said as I squirmed on the bed.

'No,' he said decisively.

I was unsure if he did not have any or if he wanted to cause some pleasurable pain. Both perhaps.

I changed position to lie on him and facing him, so we were face to face but he kept his finger inside my hole. I tried to lift his shirt to lick his chest but he would not let me.

'Just a little?' I said.

'No. I am kind of dating a guy,' he suddenly explained matter of factly. 'I stay clothed. You stay naked. Got it?'

I nodded.

I was so horny I started jerking off but he then took hold of my dick. As he held my dick, it was then I noticed that all his fingernails were cut short (thankfully) because... fingering a guy's hole with long fingernails... ouch!

He kept jerking me off so strongly that my balls were already tight. His hand kept hitting them when they kept slamming down. It was pleasant but also painful. In addition he also had his finger wedged in my ass... I did not know whether to come or cry.

'Oh... Oh...!' I kept moaning... making an orgasm face that only guys seem to make; it was the face that conveys pain and pleasure at the same time. He kind of laughed when I did that. But he continued and like earlier on I was moaning even louder. I then came all over my flat stomach. For a moment I lay there panting as he drew his finger out of my tight hole.

I got up, cleaned myself off and then lay naked next to him for a while and he stayed clothed.

I then went to my bed to sleep and he left early the next day. He had driven me so crazy... I have his contact details and wouldn't mind repeating the experience with him.



q film: 2021 FRENCH FESTIVAL

For a glorious respite from the challenges of our present reality, look no further than the Alliance Française French Film Festival, which will return from early March until mid-April for its luminous 32nd season.



Presented by the Alliance Française in association with the Embassy of France in Australia, this joyous and evocative celebration of French culture will screen in splendour at Palace Cinemas across seven cities and two satellite locations. The strictest Covid protocols are adhered to in each state, including social distancing, sanitising and circulation of clean air, to ensure a safe cinema experience.

For its 2021 outing, the Festival is delighted to have the generous patronage of esteemed Presenting Sponsor, Peugeot Australia. With over 210 years of rich history, Peugeot delivers award-winning excellence in its mobility solutions for the modern motorist. 2021 is also noteworthy for being the inaugural season of Artistic Director, Karine Mauris. Hailing from a background immersed in cultural creativity, Karine is passionate about nurturing emerging talent and discovering stories that cast a spotlight on the many rich facets of French life.

To this end, Karine has assembled 37 incredible features from established filmmakers including Ruben Alves, Éric Barbier, Éric Besnard, Quentin Dupieux, Marc Fitoussi, Anne Fontaine, Yann Gozlan, Éric Lartigau, Gabriel Le Bomin, Emmanuel Mouret, François Ozon and Nicolas Vanier, alongside emerging talents such as Kaouther Ben Hania (The Man Who Sold His Skin), Manele Labidi (Arab Blues) and Chloé Mazlo (Skies of Lebanon). Adding further spice to the mix will be movies from multi-talented actor/directors including Valérie Lemercier, Albert Dupontel, Géraldine Nakache and Samir Guesmi.

Every film in the 2021 season is guaranteed to transport and delight, with many exploring the powerful urge to overcome obstacles, no matter the situation, or sacrifice demanded. Passionate examples include Appearances, a taut thriller in which a couple's privileged Viennese existence threatens to implode when a husband's infidelity propels his wife into a spiral of revenge; Miss, a joyful, yet thought-provoking film about a boy who dreams of transcending traditional binary gender definitions by entering the Miss France beauty pageant; Final Set, a must-see for sports fans, as an aging tennis player takes one last shot at winning the French Open, The Rose Maker, a gentle comedy in the grand French tradition, about a once prosperous rose grower, who finds salvation from an unlikely quarter; Bye Bye Morons, a madcap quest filled with adventure, peril and bewildering encounters, and Aline (inspired by the life of singing sensation Céline Dion), the story of a teenager from Quebec whose powerful voice propels her onto the world stage to become the darling of millions.

As intrinsic to French culture as breathing, 'l'amour' in all its intoxicating complexities, is also a recurring theme throughout the 2021 line-up. It's explored with delicate sensitivity in Love Affair, with sophisticated humour in The Wedding Speech, empathy in Summer of 85, whilst France's enduring love affair with gastronomy is depicted via the first French restaurant in the splendid 18th century period drama, Delicious.

This year's programme will also highlight diversity through titles such as The Man Who Sold His Skin, a modern Faustian tale, selected as the Tunisian entry for Best International Feature Film at the 93rd Academy Awards®; the devastation of civil war as depicted by Small Country: An African Childhood; Arab Blues, a sparkling 'fish-out-of-water' comedy about adapting to a new culture; the fraught Night Shift, which explores the moral dilemmas faced by police when dealing with illegal immigrants, the lyrical and poetic 1950s drama, Skies of Lebanon and Fahim, the Little Chess Prince, the story of Fahim Mohammad, the Bangladeshi refugee boy who became a national French chess champion.

For National dates and venues for the 2021 Alliance Française French Film Festival please go to: <http://www.affrenchfilmfestival.org> or <https://www.facebook.com/AFFrenchFilmFestivalAus>

q community: **PROBUS**

Hip Hip Hooray...Probus celebrates 45 years in Australia!



Tens of thousands of active retirees can confirm the secret to maintaining a fulfilling lifestyle in retirement is to stay connected with like-minded people. From exciting adventures to casual outings, for more than four decades Probus Clubs have been offering retirees the opportunity to discover new interests with new friends.

The first Probus Clubs in the South Pacific were formed in New Zealand's Kapiti Coast in 1974 and in Hunters Hill, Australia in 1976. Since then, Probus has enriched the lives of thousands of retirees across both countries. Last year Kapiti Coast Probus Club celebrated their 46th year anniversary and on February 3, Hunters Hill & District Probus Club will reach their 45-year milestone.

For 45 years, the members of Hunters Hill & District Probus have enjoyed a variety of activities, trips and outing and despite the pandemic, they have stayed socially connected either technologically or face-to-face in smaller groups. There are over 1,650 Probus Clubs across Australia and New Zealand just like Hunters Hill and Kapiti Coast, providing fun, friendship and fellowship to over 120,000 older people, enjoying active social programmes.

As the last twelve months has demonstrated, social contact and connections are so important in today's world. Clubs have maintained communication and support of their members and are actively encouraging retired or semi-retired people to consider joining Probus. For more information, please contact Probus South Pacific (Australia) 1300 630 488 or (New Zealand) 0800 1477 6287.

Visit www.probusouthpacific.org to find your nearest Probus Club.



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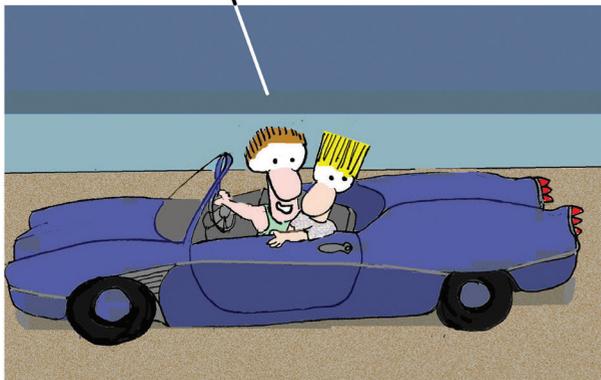
q scene: **OUT & ABOUT**

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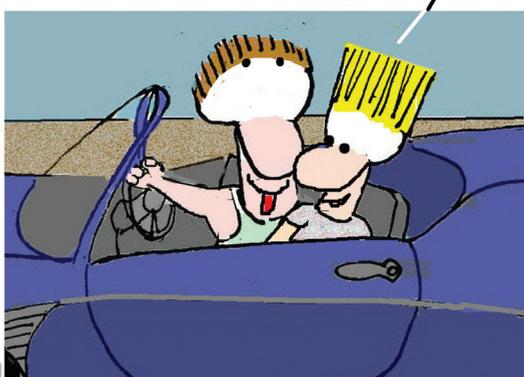
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