

MORWELL HISTORICAL SOCIETY NEWSLETTER

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Welcome to the May Newsletter

Annual Meeting: The Annual General Meeting of the Society was held in March . The following office bearers were elected:

President - Stephen Hellings Vice-President - Leonie Pryde

Secretary - Elsie McMaster Treasurer - Dorothy Bartlett

The Executive Committee consists of the above office bearers, plus committee members Jessie Cafiso, Joyce Cleary and Cath McRoberts.

The Acquisitions Committee consists of Curator - Bruce McMaster, Chairperson - Joyce Cleary, ordinary members Stephen Hellings and Claire Wood.

Membership Fees: It was reluctantly decided to raise annual membership subscriptions to **\$13.00 for a single membership**, or **\$15.00 for a couple or family**. This was necessary to keep pace with the increased cost of insurance, printing of newsletters and general overheads. Members are reminded that subscriptions are now due.

Latest On Our Housing Crisis! We had expected to be asked to move out of the Town Hall by the beginning of May. However, it appears that work on the renovation of the Gallery is unlikely to commence for several months so we have been granted a reprieve. Latrobe City is looking for a new home for us. We await developments!

Cemetery Walk - Sunday May 21. The Society will conduct a walk through historic Hazelwood Cemetery on May 21. Members of the general public are welcome to attend. Meet at the Memorial Gates at 2pm

Airlie Bank Gallery Open. Morwell's historic Airlie Bank Homestead has been restored and was officially opened recently as the *Airlie Bank Gallery*. It will be the permanent home of the Auchterlonie collection entitled *Dad's War Stuff* and will also provide a venue for displays of art, historic memorabilia etc. Although restoration is not yet complete, the building and surrounding gardens, with their creek frontage, present a very pleasing addition to Morwell's landscape.

**NEXT MEETING: TUESDAY, MAY 16 - 7.30PM -
MORWELL TOWN HALL FOYER**

Traralgon Historical Society Excursion to Protea Farm

From Traralgon Historical Soc. Bulletin - May 2000:

“ Mr J. Robertson, born in 1852, was a young teacher in the Sale district who established gardens on the sandy country of the district and so infuriated the Education Department by selling vegetables that they dispensed with his services. He eventually branched into growing native flowers and protea, and these gardens, now owned by Annette and Jamie Frew, today supply a large flower-exporting business.”

The Society will conduct an excursion to the **Protea Farm** on **Saturday, May 20**. Transport will be by private car, leaving the Seymour St car park at 12.15 pm or from the Sale Historical Society rooms at 1pm. The visit to the protea farm will be followed by an inspection of the recently restored **Powder Magazine** at Sale. (B.Y.O. afternoon tea to eat here). The Powder Magazine, built in 1864, to store blasting powder for the Gippsland goldfields, has been restored with the assistance of Sale community groups. Peter Synan will give an account of the history of the building.

For further details contact Mrs Valma Plant on 51742096

AIRLIE BANK

The Airlie Bank homestead, was built by David Ogilvy, probably around 1880. In 1897, Robert Bridle took over the property and farmed it until 1959 when it was subdivided. The residential area of Bridle Estate now occupies part of the original property. The Airlie Bank homestead was given by members of the Bridle family to the then Shire of Morwell but, over the years, it had fallen into disrepair. The City of Latrobe, in conjunction with *Advance Morwell*, has commenced renovating and restoring the homestead and further work will be carried out as finance becomes available.

SOME USEFUL INFORMATION

(Taken from Pears Encyclopedia - 1933 edition)

Measures:

*Dry measure:

2 quarts = 1 pottle; 3 bushells = 1 bag; 4 bushells = 1 coomb;

36 bushells = 1 chaldron; 40 bushells = 1 wey or horseload;

2 weys = 1 last;

*Apothecaries' measure: 20 grains = 1 scruple 3 scruples = 1 drachm

*Wine, beer etc measure:

4 gills = 1 pint; 9 gallons = 1 firkin; 2 firkins = 1 kilderkin

3 kilderkins = 1 hogshead 2 hogsheads = 1 butt

PUBLIC RECORD OFFICE VICTORIA - Melbourne Archive Centre

Search room services

New City Search Room – important dates:

Friday, 31 March 2000, Laverton Search Room closes

Monday, 3 April 2000, Melbourne Archives Centre opens

On Monday, 3 April, Public Record Office Victoria's enlarged search room will open at the Melbourne Archives Centre (MAC), Level 2 Casselden Place, 2 Lonsdale Street, Melbourne. The Laverton Search Room will close on Friday, 31 March but all records will be available at Laverton up to that time. Some disruption to record access and delivery may occur after the closure of Laverton at the end of March, during the main move of records. Any temporary changes to record availability will be advertised in our search room and on our website (www.prov.vic.gov.au).

The Melbourne Archives Centre's hours will be 9.00 am to 4.30 pm Monday to Friday, and Saturday openings will be introduced. The latter will be communicated via notices in the search room and on our website.

The existing MAC will be expanded before 3 April to accommodate additional microfiche readers and up to thirty tables for original-record use. Also:

- same-day service will be available
- records will be able to be pre-ordered for your next visit
- the Melbourne Archives Centre will open on two Saturdays per month
- online ordering will be available

For preservation reasons, bound volumes, plans and other large-format records will not be transferred to the MAC for viewing. Facilities for viewing these records will be provided at the Victorian Archives building in North Melbourne.

CENTENARY OF FEDERATION APPROACHES

A number of organisations in our district are already planning celebrations to mark the centenary of Federation. At a recent meeting of the Latrobe City Combined History Group, it was decided that each Society would plan its own celebrations, with the possibility of some combined activities if these seem appropriate. So, we should start thinking of how our Society might celebrate this milestone in our history.

“In January 1901, a new nation was born and an old Queen died. The Commonwealth of Australia was proclaimed on January 1, and 82-year-old-Queen Victoria died on January 22. When she had come to the throne in 1887, Australia consisted of four separate colonies: New South Wales (which included what are now Victoria, Queensland and the east part of the Northern Territory); South Australia; Western Australia; and Van Diemen's Land (now Tasmania). Much of the continent was unexplored and the total white population was fewer than 160,000. When the Queen died, Australia was a federation of six sovereign states, with a population of nearly three and three quarter million people.

Why did Australian people decide to federate in 1901? Many factors contributed to the decision. Improved transport and communications had brought the colonies into closer contact with each other. By 1872 the main towns were in telegraphic communication with each other and with Great Britain.

The last British Imperial troops had left Australia in 1870 and there was obviously a need for a unified national defence scheme. Federation would also abolish irritating customs barriers between colonies. A federal government was needed to deal with postal services, immigration and with foreign powers - particularly Germany and France, which both had interests in the Pacific. And, despite intercolonial jealousies, there was a burgeoning spirit of nationalism which found expression in the federal movement. So, in Sydney's Centennial Park, on the first day of the new century, with pomp, prayer and ceremony, the Commonwealth of Australia came into being.”

From: *Australia's Yesterdays*- Reader's Digest.

SOME RECIPES FOR YOU TO TRY

(From Mrs Lance Rawson's Australian Cook & Laundry Book - 1897)

Baked Calf's Head:

Clean the head very carefully and put it into a baking dish on a rest in the centre. Grate some nutmeg over it with some sweet herbs, chopped; pepper and salt, crumbs of bread and a little lemon peel; dredge a little flour over, put some pieces of butter here and there and put into the oven. Put into the dish a bunch of sweet herbs, an onion, some peppercorns and a pint of water. Bake according to size, about ten minutes for each pound.

Sauce for the above is thus made:- When the head is done, take it out and strain the gravy from the dish into a saucepan. Have the brains boiled previously with a sprig of sage in the water. Add them chopped fine to the gravy; teaspoonful of butter rolled in flour, two spoonful of port wine, boil for a few minutes, and when the head is on the dish pour it over.

Stewed Ibis:

This bird has a very objectionable odour, and consequently is little used, but the smell is confined solely to the feathers and skin. Skin the ibis, and, when cleaned, lay him in vinegar and water for a couple of hours, and all the offensive odour will disappear, when he is ready to be cooked in any way you choose. If baked, he requires to be well seasoned and constantly basted, as the flesh is rather dry and is also very dark.

Bandicoot:

Ingredients: Bandicoot, vinegar and water, sweet potatoes, onions.

Mode: A bandicoot is a very disagreeable animal to clean, therefore it should be done as soon after killing as possible, and then the flesh can be left in strong vinegar and water for a few hours before dressing. Sweet potatoes and onion make a good stuffing for the bandicoot, which is good either boiled or baked.

Sunday Pudding:

Ingredients: Half a stale loaf, one and a half cups of flour, half a nutmeg, one teaspoonful of ginger, one teaspoonful of baking powder, half a teaspoonful of salt, one cup sugar, one cup currants, one cup sultanas, four tablespoonsful good dripping, two or three eggs.

Mode: Crumb into your basin the stale loaf and to it add the flour, grate the nutmeg and ginger over it, then mix all the other ingredients together dry. Then beat up the eggs with a little milk and mix well. Pour into a well greased mould or basin and boil. Serve with boiled custard.