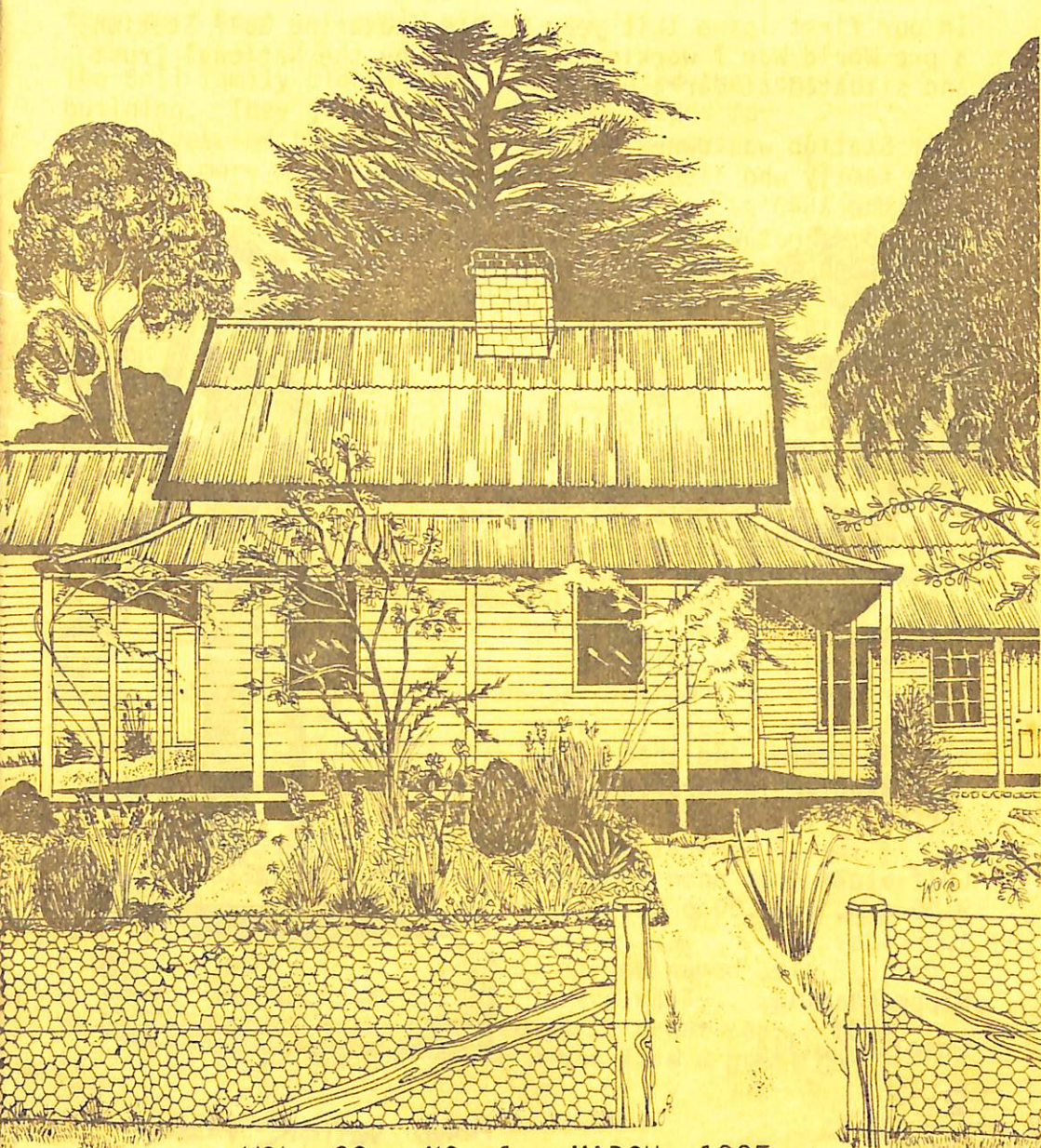


# NATURE NOTES

## GULF STATION

A TRIBUTE TO VICTORIA'S FARMING PIONEERS



VOL 22. NO. 1. MARCH 1985



# EDITORIAL

Dear Readers,

Welcome Back! We wish you all Happy New Year and hope you enjoy the new series of Nature Notes.

In our first issue this year we are featuring Gulf Station, a pre World War I working farm owned by the National Trust and situated at Yarra Glen.

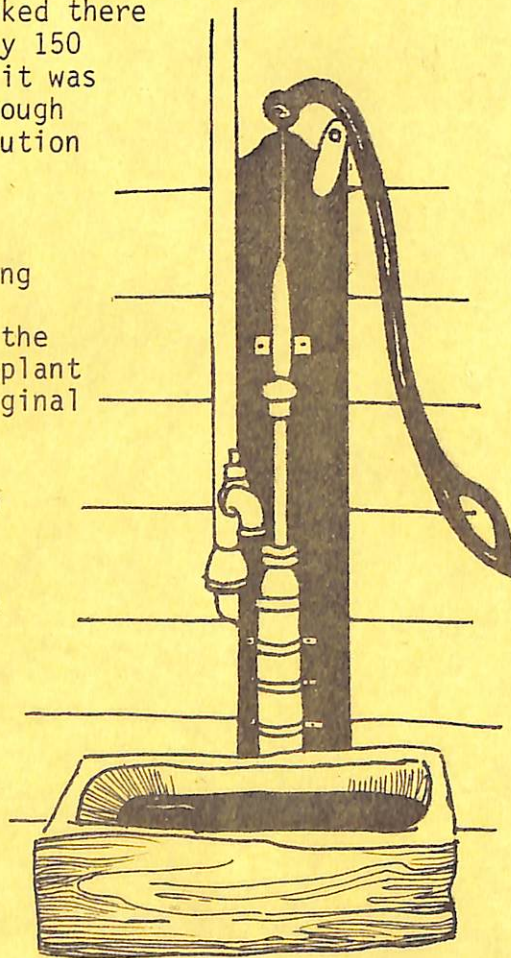
Gulf Station was owned and built by the Bell family who lived and worked there from the 1840's. It is nearly 150 years old, but Wally thought it was old enough and interesting enough for us to "do" as our contribution to Victoria's 150th Birthday celebrations.

The National Trust is repairing and renovating the buildings, restocking the farm with all the old breeds of animals, and replanting the gardens with the original varieties of plants.

When the Tourist Railway from Lilydale to Healesville is restored you will be able to travel from Lilydale to Yarra Glen by train, and then onto Gulf Station in horse drawn carts.

Gulf Station is open from 9.00 a.m. to 5.00 p.m. Mon. to Friday.

Happy Reading,  
Rosalie Collie



HAND WATER PUMP

# THE HISTORY OF GULF STATION

Wally is full of admiration for the Bell family. He thinks they must be extremely strong and fit.

The Bell family cleared the land and used the logs for building. They grew everything they needed for themselves and their animals. The farm cows produced more milk than the family needed, so any milk and butter left over was sold to the township of Yarra Glen.

In the 1840's it was common for salesmen to travel around the country -side selling household goods and other essentials. These people were usually known as hawkers.



Imagine how tired the Bell family must have been at the end of a day. They would milk 80-100 cows by hand, morning and evening, and also have to feed chickens, ducks, calves, turkeys, dogs, cats and pigs. After doing all this, candles, soap, bread, jams and butter had to be made.

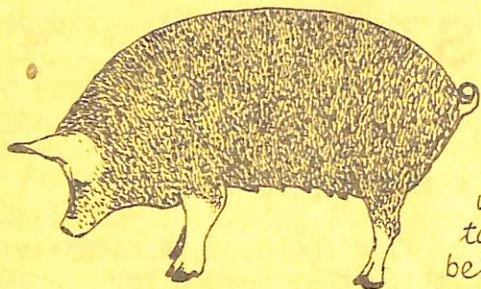
Time was always found for the family to visit shows all over Victoria to enter the prize-winning pigs, cows and horses.

What makes Gulf Station so interesting is that it was a SELF-SUFFICIENT property, which never modernised. No telephone, no electricity, no tractor or car.

P.S. Wally wants to tell you why it was named Gulf Station. On winter mornings, mists form in the valley, which from nearby Christmas Hills appeared as "a great sea of fog spreading up the course of the river like a great gulf."



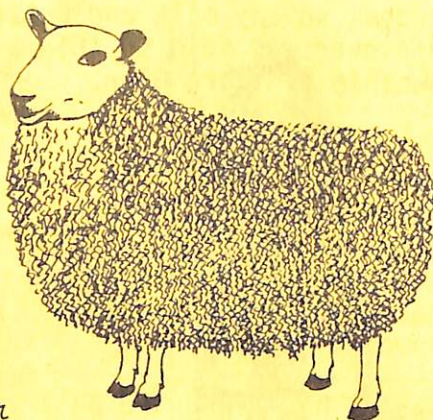
# ANIMALS



BERKSHIRE PIG

This pig is a large meaty pig, with erect ears, white hair on the legs, tail and face, the rest being black. The sow is good natured and produces large litters of nine or ten piglets.

BORDER LEICESTER SHEEP



A popular Scottish breed from the borders of Scotland and England. First imported to Australia in 1871, it has become the most popular British breed in the country.

One of the biggest of all sheep, it is useful as a producer of wool and meat.

KELPIE DOG

The kelpie was produced through cross breeding. It is thought to have been a cross between a short coated collie and a dingo.

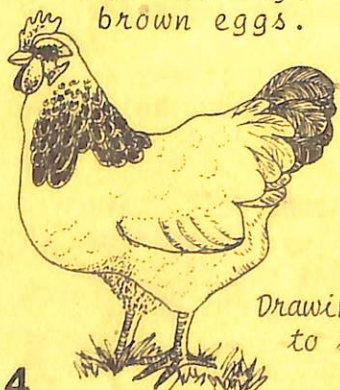
These little dogs are valued by the sheep farmers because they are able to do the work of several men when driving sheep.



Drawings not to scale

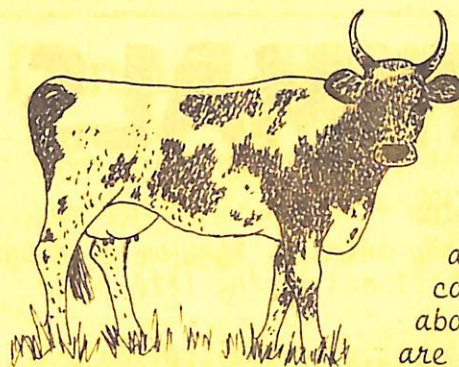
LIGHT SUSSEX HEN

The hen lays brown eggs.



# AND

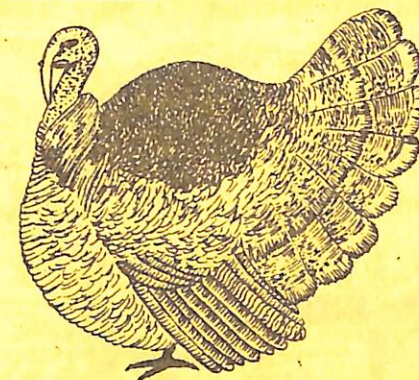
AYRSHIRE COW



A small, neat but hardy animal. The butterfat content of their milk is about 4% and the fat globules are small, so that they rise to the top slowly, an advantage for cheesemaking.

BRONZE TURKEY

This turkey is large and rugged. It was developed in the region of Narragansett Bay in Rhode Island (U.S.A.) from a cross of the European and native wild birds in about 1830 to 1840.

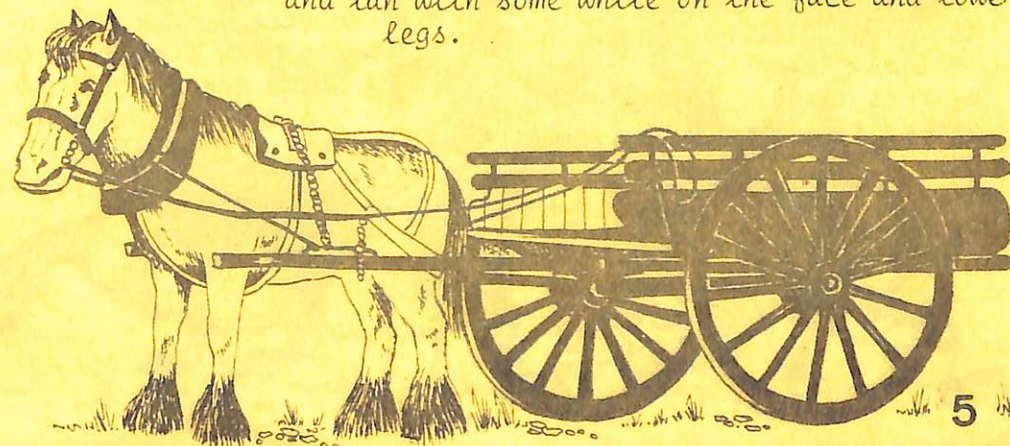


CLYDESDALE HORSE

In England and western Europe good food and careful breeding produced the big strong farm horses, developing to their present size, from the 18th century onwards.

The Australian draught horses were of mixed origins, Clydesdales, Suffolk and Shires were inter-bred.

These horses pulled the ploughs, reapers and wagons, doing most of the heavy work on the farm. Their main colors are brown and tan with some white on the face and lower legs.



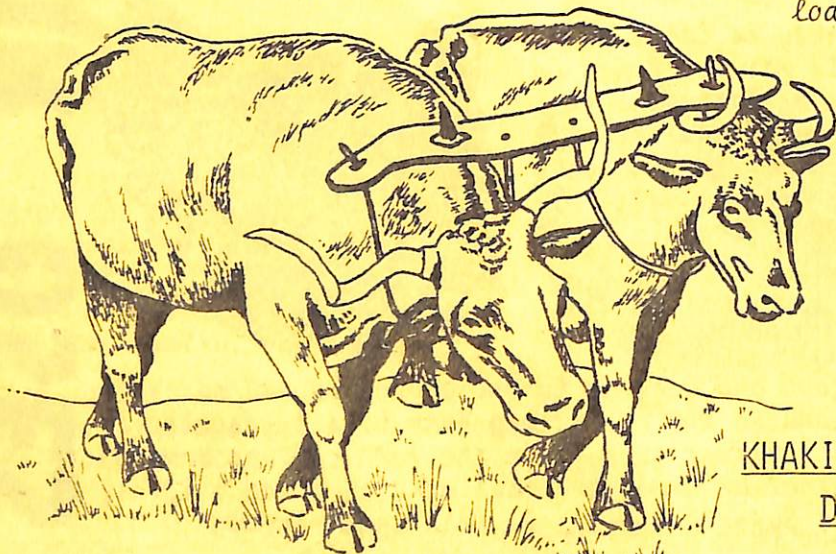


# FARM ANIMALS

## BULLOCKS

Bullocks or Oxen are huge hardy animals. They were brought to Australia with the \* FIRST FLEET and by the 1820s were widely used.

In rough trackless country, the early settlers found that bullock teams provided most of the heaviest transport. Yoked in pairs, usually up to 8 pairs at a time, they pulled great loads of timber logs. They also took supplies to outback towns and mining fields.



\*What was the "First Fleet"?

## KHAKI CAMPBELL DUCK

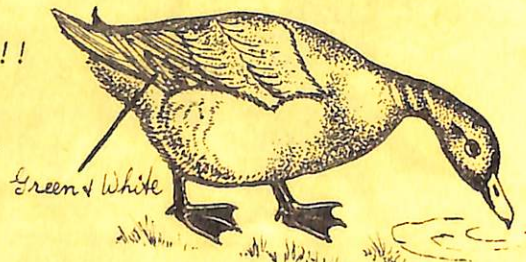
## CATS

There were always house cats and roof cats to catch mice around the many buildings on the old farm.

Look at the map on the back page of this issue. I'm sure you will agree, they must have been kept quite busy!!!



Almost all kinds of ducks developed from wild Mallards. These Khaki Campbells are a golden-tan color with a small patch of green and white feathers between the wings.



## Dancing Bees! CAN YOU SOLVE THIS MYSTERY?

Have you ever watched a bee scout return to its hive? If you have, you may have noticed that it performs a peculiar kind of dance.

Why do you think the bee dances, and what do you think the dances mean? Write and tell us what you know or can discover from reading nature books. We'll publish the best answer in the next issue.

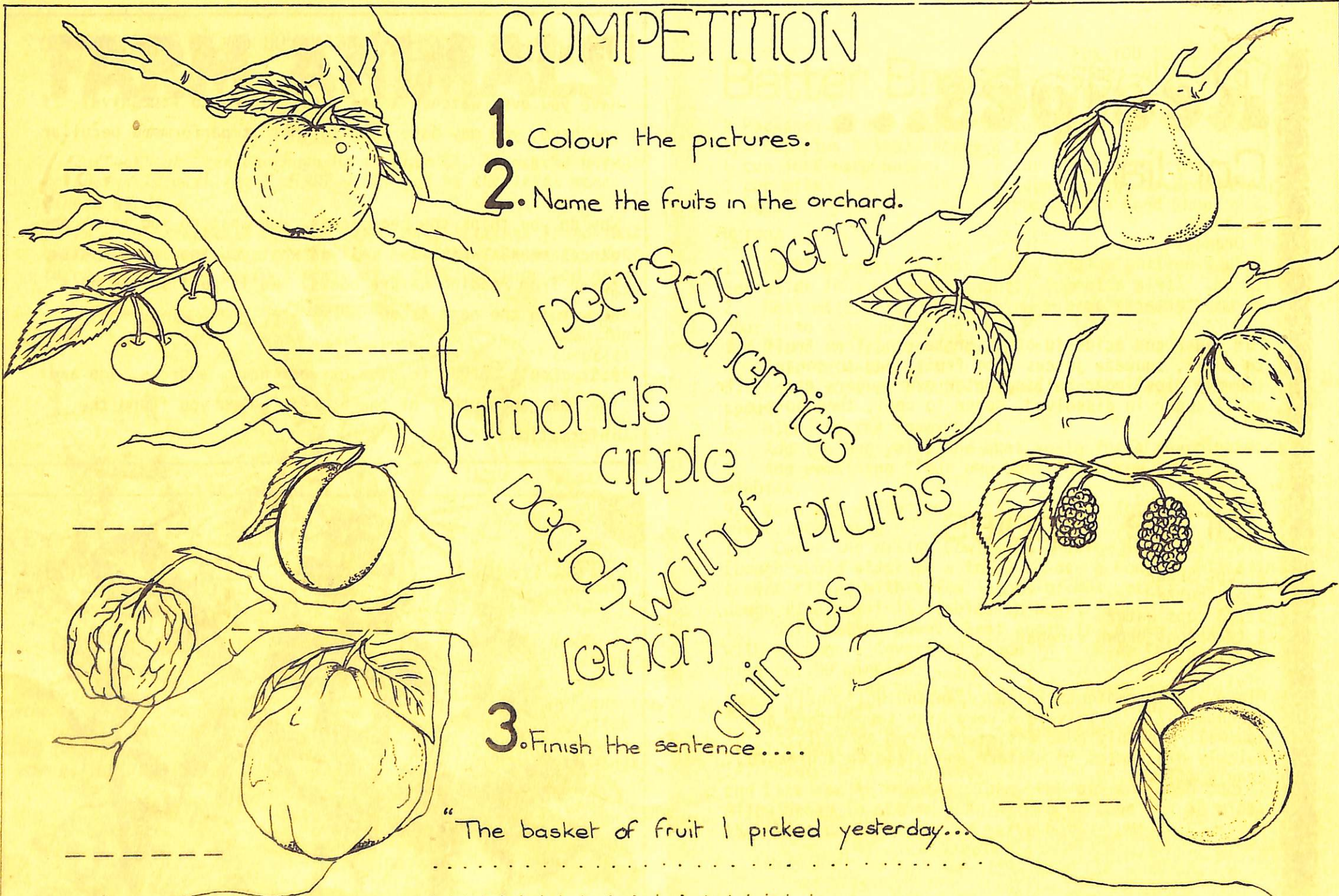
P.S. Don't forget to give us your name, address, age and the name and author of the book in which you found the information.





# COMPETITION

1. Colour the pictures.
2. Name the fruits in the orchard.



3. Finish the sentence....

"The basket of fruit I picked yesterday..."



# Recipes...

## Cordial

- 3 Lemons
- 3 Oranges
- 5 cups boiling water
- 15 gm. citric acid
- 25 gm. tartaric acid

Put sugar and acids in bowl, grate rind from fruit add to sugar, squeeze juices from fruit, add to sugar (remove pips) pour boiling water over sugars etc. Stir until sugar is dissolved, cover to cool, then bottle.

## Toffee Apples

- 4 cups Sugar
- 4 oz. butter
- 1 1/3 cups water
- 4 teaspoons brown vinegar
- cochineal

Place all ingredients in saucepan and boil until temp. reaches 147°F. (This is a very high temperature and you will probably need assistance from an adult). Quickly dip apples in mixture and place on a greased tray until set.

## Batter Bread

FOR YOU TO DO AT  
SCHOOL WITH YOUR  
TEACHER

- |                            |                               |
|----------------------------|-------------------------------|
| 2 Packages of dry yeast    | 1/2 cup butter                |
| 1/3 cup plus 1 tbsp. honey | 2 tsp salt                    |
| 1/2 cup luke warm water    | 1 cup wheat germ              |
| 1 cup milk                 | 4 cups strong, or bread flour |
| 5 eggs                     | (from Health Food Shop)       |

### METHOD

1. Combine yeast, 1 tbsp. honey and water in a bowl. Set aside in a warm place until foamy.
2. Heat milk until hot. Allow butter to melt into it. Pour into a large mixing bowl.
3. Blend in 1/3 cup honey and salt.
4. Stir in wheat germ
5. Add 2 cups of flour, beating for 5 minutes with a spoon.
6. Blend in the foamy yeast.
7. Add the egg yolks and beat again for a few minutes.
8. Add remaining flour and beat for a few more minutes.
9. Beat egg whites until stiff. Fold into batter and blend thoroughly.
10. Cover the mixing bowl with a large inverted bowl. (Dough would stick to a towel so use a bowl). Place in a sink filled with a few inches of hot water. Let dough rise until it doubles in bulk, (approx. 1 1/4 hours)
11. Stir batter down. Beat again for a few minutes with a spoon. Cover and place in sink as before. Let rise for 30 minutes.
12. Pour batter into well buttered bread pans until about half full
13. Cover and let rise in a warm room for 20-25 mins. until almost double in bulk.
14. Place in a cold oven. Set oven at 350°F (180°C) and bake for 45 minutes. Turn oven off and open door. Allow bread to sit in oven with door open for 10 mins.
15. Cool on wire rack or serve hot. YUM!



# Old School House

Why do you think the school house is leaning?

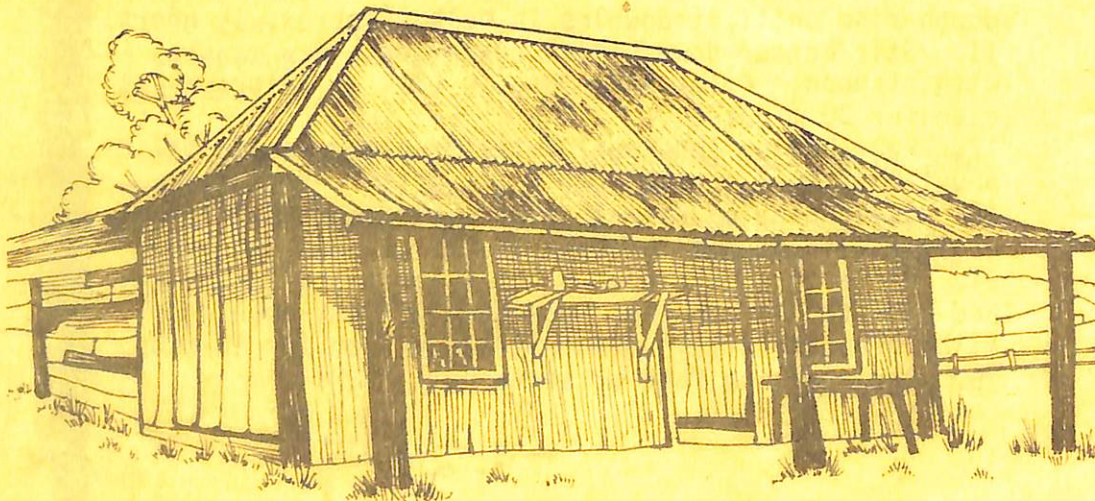
.....  
 .....  
 .....

How does this school compare with your own?

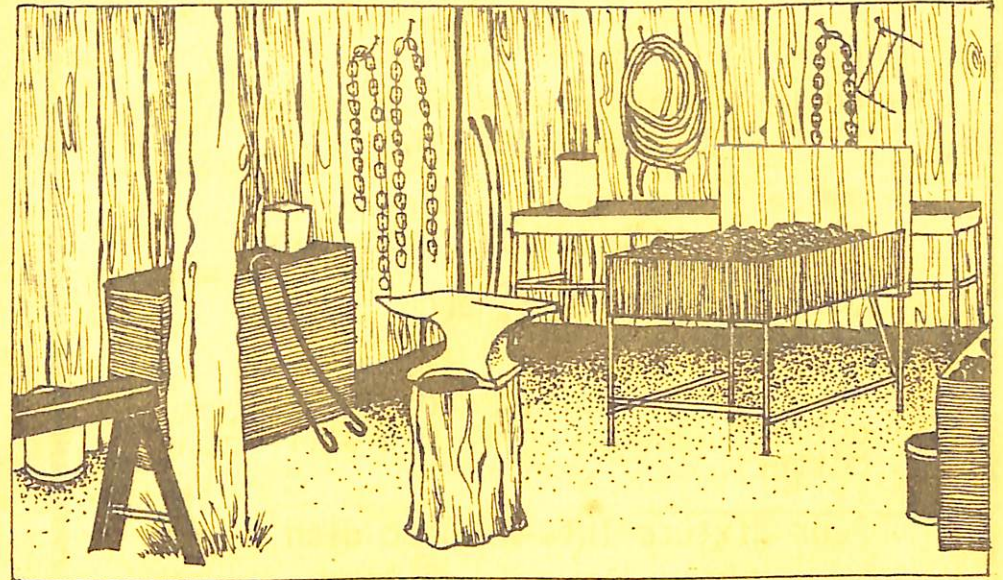
(Consider these areas ... transport, distance travelled,  
 number of pupils etc.)

List your ideas here!

.....  
 .....  
 .....  
 .....  
 .....



# The Blacksmith's Shop



What is it used for?

.....

Why was a blacksmith essential in those days?

.....  
 .....  
 .....

Why don't we need as many shops like these any more?

.....  
 .....  
 .....

List our alternatives.

.....  
 .....



# OATMEAL SOAP

Collect small pieces of soap left over from your bathroom.

Place in saucepan and for each piece of soap add 1/2 cup water.

Heat on stove until soap dissolves.

When mixture boils, add fine oatmeal (enough to form a stiff batter).

Pour mixture into greased dish.

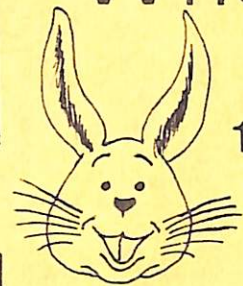
Cut into cakes before soap becomes too hard and dry.

(Perfume drops can be added to the batter before poured into dish.)

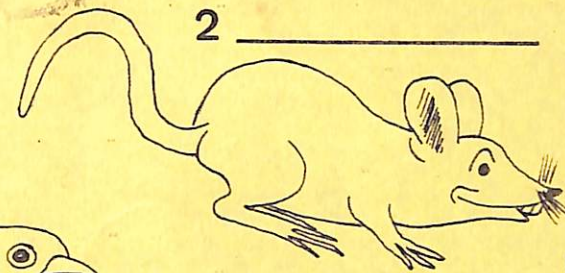


Hang on to this issue because we'll be talking about Gulf Station in further editions!

## Who lives Where?

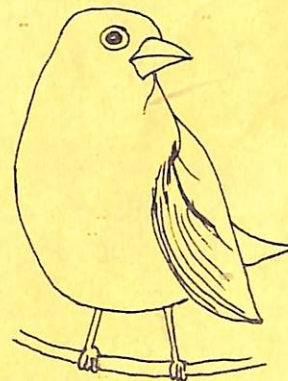


1



2

3

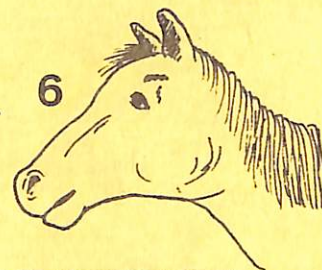


5

4



6

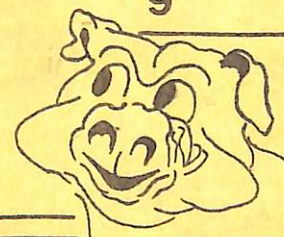


7

8



9



10



Home choices: dam, stable, hole, nest, coop, kennel, burrow, pen, paddock, den.



