

Shire of Eltham Historical Society

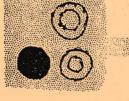
NEWISLETTER P.O. BOX 137 ELTHAM VICTORIA 3095

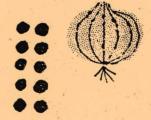
NO. 69 NOVEMBER 1989

NEXT MEETING 8 PM WEDNESDAY 8 NOVEMBER 1989 ELTHAM SENIOR CITIZENS' CENTRE MAIN ROAD, ELTHAM (ENTER FROM SHIRE OFFICE DRIVEWAY) SPEAKER PANEL

LAND DEVELOPMENT IN THE SHIRE OF ELTHAM

ELTHAM COMMUNITY FESTIVAL PARADE **10 AM SATURDAY 11 NOVEMBER**





Por Glass

NOVEMBER MEETING

The land development of any area is an important and wide ranging aspect of local history. It is a continuous story from the earliest days of European settlement up to the present day although certain periods will be more important than others. It affects most areas to a greater or lesser extent - the exceptions are remaining natural areas such as the Kinglake National Park and the most affected are urban areas.

SHREESSES

There has been no definitive work produced on land development within the Shire of Eltham. A brief history of the Shire written by Russell Yeoman in 1981 concentrated on land development aspects. The subject is too broad to cover in detail in one meeting but we hope to provide a good cross section by means of a panel of speakers.

Members of the panel will be:

Russell Yeoman Society Secretary and Council Planner involved with land subdivision who will provide an overview of historical aspects of land development, particularly early Crown land sales and land subdivisions.

Neville Emerson Local Estate Agent of many years standing who will speak on the subject from the point of view of a practitioner in that profession.

Brian Smyth Local Solicitor who has been involved in conveyancing and land development projects over many years. As part of his practice, Brian has carried out investigations into early land subdivision and dealings.

Peter Bassett-Smith Former Society President and one of the keenest observers of local happenings during his long standing association with the area. Peter will provide a "non-expert" view of our subject.

Each of the panel members will speak briefly on the subject as they see it. This is intended to lead to discussion between the panel members and involving the audience as well. We can't hope to fully cover this vast subject but there should be useful background information and many interesting anecdotes.

New members and visitors are most welcome and are invited to remain for supper after the meeting.

RECENT ACTIVITIES

Despite some photo quality problems evident to the photographer, Russell Yeoman's slides of local bridges and waterways were well received at the September meeting. As a result of this project the Society's collection of slides has been significantly increased, both in the area of copies from old photos and of present day subjects.

About forty members and friends of the Society enjoyed a delightful spring day on our recent excursion to Daylesford. The weather was perfect for our morning stop at the Garden of St Erth which occupies the site of the old gold mining town of Simmons Reef, near Blackwood. Other highlights of the trip were lunch at the historic springs reserve at Hepburn Springs and an inspection of Daylesford Historical Society's large and comprehensive museum.

ELTHAM COMMUNITY FESTIVAL

As usual our involvement with the Festival will be a float in the parade on the Saturday morning. Our theme this year will be gold mining which, of course, was a most important aspect of our early history. Bruce Ness is assembling the float with items loaned by Warrandyte Historical Society and quite a bit of his own ingenuity. Phyllis Macdonald has again arranged for some of her friends from the Victorian Folk Music Club to provide us with appropriate musical accompaniment.

To provide a level of authenticity we have present day prospector Jack Hodson in charge of the equipment on the float.

Members wishing to travel on or walk with the float are asked to wear outfits appropriate to the gold fields of last century.

The floats will assemble in Youth Road at 10.00 a.m. for judging and the parade will commence at 10.30 a.m.

Another Festival event commended to members is entitled Open Studio 1989. The opportunity is available to visit fifteen artists' studios throughout the area over the weekend. Brochures are available from the Eltham Shire Office.

FLAVOUR OF ELTHAM

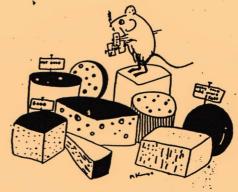
This month marks the 25th anniversary of the first publication of "Flavour of Eltham", a collection of recipes and other odds and ends by local residents. It was produced by the Shillinglaw Cottage Preservation Committee as its major fund raising effort in its successful attempt to relocate and restore the cottage. The history of Shillinglaw Cottage has been outlined in Newsletter No. 23 (March 1982) and in Marguerite Marshall's book "Eltham Shire : Historic Buildings, People and Places". The full history of the cottage and the Preservation Committee remains to be properly documented. Many prominent and lesser known local residents donated their time and money when the cottage was threatened with destruction to accommodate the present Shire Offices. The original intention was that the restored cottage become a museum but time has overtaken that idea. Its present use as tea rooms and craft sales is quite appropriate to its location within Eltham's major park area. It is well worth a visit on weekends or on Thursdays when soup lunches are served.

"Flavour of Eltham" proved most popular and ran to three editions within its first year. Copies are still available from the Cottage or direct from Russell Yeoman.

We have used some of the items from the book throughout this Newsletter.

YOGHURT, CUCUMBER & WALNUT SALAD

Peel and score 3 firm green cucumbers, and quarter lengthwise. Remove seeded portion. Dice in ½ inch pieces. Place in a bowl and cover with plenty of freshly ground black pepper, salt and the juice of 4 lemons. Leave, covered, in the refrigerator for some hours. About 4 hours before salad is required melt 1 envelope of gelatine and add to 1 large jar of Yoghurt. Fold in carefully as Yoghurt must never be beaten. Then fold in the cucumber and 4 ozs. chopped walnut pieces. Place in-a decorative bowl. Chill until set. Decorate with circles of red and green pepper. If gelatine is ommited and all liquid drained from cucumber before folding into Yoghurt this recipe can be used as a novel dip.



Lilian Heath

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LA POULE AU POT

The good King Henri IV (I Mean the French one) who died in 1610 is said to have wished that every family in his kingdom would be able to afford each Sunday a dish which I cook the following way: Preparation time - 3 hours (the day before if you wish). Ingredients

Pot-au-feu. 3 lbs. shin of beef. $\frac{1}{4}$ lb. chicken liver and heart. 6 turnips. 1 onion stuck with 2 cloves. 8 pints water. 1 large boiling fowl (up to 6 lbs.). 1 marrow bone. 6 carrots. 4 leeks (white part only). $\frac{1}{2}$ leaf of bay and sprig of thyme. Salt and pepper.

Stuffing of Fowl

3 fowl livers chopped. 1 small pinch of tarragon. 4 chopped shallots. ½ lb. white breadcrumbs. Salt and pepper. ½ lb. finely chopped bacon. 1 small clove garlic crushed. 1 tablespoon chopped parsley.- 2 whole eggs.

Other Ingredients

Rice to requirement. 1 Lettuce and French dressing. ½ lemon juice. Nutmeg. ¼ lb. sour pickled cucumbers. 2 tablespoons butter or olive oil. 2 or 3 tablespoons of flour.

METHOD. Boil all ingredients of Pot-au-feu except meat for 1½ hours. Stuff fowl with above and secure opening of fowl. Add fowl and beef and cook for a further 1½ hours or until cooked. Stock should be skimmed half an hour before serving brown rice lightly in butter or olive oil then add sufficient of above stock to bring rice to correct consistency when cooked.

ROUX. Make roux of light consistency using a pint of stock. Add juice of ½ lemon and a light shake of nutmeg. (If desired add last minute ¼ pint of cream mixed with 3 eggyolks Do not allow to boil). Serve stock with a thin slice of bread and butter and marrow. Then serve fowl, beef, rice, vegetables and roux. Follow with a lettuce and cheese of course. Then serve any sweet you like. Of course don't forget coffee and liqueurs. Cécile Glass

OTHER THINGS YOU SHOULD KNOW

Details are yet to be finalised for the Society's Christmas function on Wednesday 13 December. Separate advice on this will be forwarded to members but keep this evening free.

Plenty Valley Community Radio will be running its next transmission during the period 30 October to 12 November. Its location on the radio is 97.7 on the FM band. The complexities and time commitment have meant that we will not be presenting a programme in our own right. However, we are currently working on providing interview subjects, Society information, etc. for incorporation into programmes by others.

Heritage Week 1990 will be from April 22 to 29. The theme will be "Industrial Heritage - Making Our Past Work". The intended meaning of industrial heritage is in its widest sense covering all forms of industrial activity such as the mining and farming industries. The Society intends to present an exhibition on this theme, hopefully in an industrial building. Any members with ideas for the exhibition or venue should contact Russell Yeoman.

Peter Bassett-Smith has produced a tentative bibliography of publications, etc. relevant to the local area. The four pages list many well known and not so well known publications. It is available for reference at this stage and following checking and possible revision, we may publish it in a further Newsletter.

Sue Law, President. 439-9520 Russell Yeoman, Secretary. 439-9717 Opal Smith. Treasurer/Membership Secretary. 439 8209 All members and triends are invited to our Christmas Breakup Wednesday 13 December 1989

Visit to Bundoora Park Museum

<u>Transport</u>: Bus leaves rear of Eltham Shire Office 6.30 p.m. Return about 9.30 p.m

Cost:Bus \$5.00 Museum \$2.00 Pay on the night

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<u>Bring:</u> Picnic to eat in museum grounds (or eat before you come if you can't wait) Tea & Coffee will be available

<u>Meet:</u> members of Nillumbik and Whittlesea Historical Societies who have been invited to join us.

<u>R.S.V.P.</u> Opal Smith 439 8209 by Sunday 10 December





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