

ELTHAM DISTRICT HISTORICAL SOCIETY

Incorporated

No. A0016285F

728 MAIN ROAD (PO BOX 137) ELTHAM 3095

NEWSLETTER NO. 126 MAY 1999

**NEXT MEETING
8.00 PM WEDNESDAY 12TH MAY**

**ELTHAM SENIOR CITIZENS' CENTRE
MAIN ROAD ELTHAM
(ENTER FROM OLD SHIRE OFFICE DRIVEWAY)**

**GUEST SPEAKER: ANDREW MCKENZIE
THE HEIDELBERG SCHOOL ARTISTS' TRAIL**

MAY MEETING

As foreshadowed in our 1999 programme, this year we are making a feature of various heritage trails and particularly the Heidelberg School Artist's Trail. This trail comprises signs featuring works by artists associated with the Heidelberg School in or close to locations at which they were painted. Initially the trail covered sites in the Yarra Valley at Heidelberg and Bulleen. It has recently been extended to include sites in Templestowe, Eltham, Research, Warrandyte and in the Dandenongs.

Art historian Andrew Mackenzie has been closely associated with the establishment of the trail since its initial planning. More recently he has been conducting lectures and tours on the trail. Andrew's talk will cover the whole of the extended trail with emphasis on the locations in Nillumbik Shire. It will be illustrated with Andrew's complete set of prints of the works featured on the trail.

Andrew has spoken at a number of our meetings in the past on a variety of art history topics including his specialty, Walter Withers. His talks have been particularly entertaining and informative and this should be no exception.

THE COLOUR AND TEXTURE OF ELTHAM

In 1997 the Minister for Planning and Local Government was in the process of deciding on the planning application for redevelopment of the former Eltham Shire Office site. Local resident Gayle Blackwood prepared a submission to the Minister in the form of a scrapbook of unique Eltham material under the title of the heading above. Gayle's note to the Minister said that if he did not want to keep it, it should be forwarded to our Society and that is in fact what he has recently done. The book is an excellently presented document containing photos of Eltham past and present, quotes from Eltham writers and artists, a selection of works of art, poetry and so on. It contains a small amount of now dated material on the unsuccessful redevelopment proposal for the Shire Office site. Perusal of the collected items by members is highly recommended.



This Old Eltham photo appears in "The Colours and Textures of Eltham" with the following caption:

"It was the unusual geographic structure of the valley rather than the intentions of men which originally gave it its special character. What nature provided however, tended in the course of time to draw a small discerning population into it in the way Withers migrated from Heidelberg after the railway came at the turn of the century."

Alistair Knox "We are what we stand on"



Anthony Harvey

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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. ¼ 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). ½ leaf of bay and sprig of thyme. Salt and pepper.

Stuffing of Fowl

3 fowl livers chopped. 1 small pinch of farragon. 4 chopped shallots. ¼ 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 egg yolks 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

A typical page from "Flavour of Eltham."

BANYULE HERITAGE PLACES STUDY

Banyule City Council has introduced an amendment to its planning scheme to provide protection for sites and areas of historic significance. An interim planning control has been implemented and a permanent control has been placed on exhibition. The places to be subject to the controls are listed in the recently completed heritage study.

The following places within our main area of interest are included.

- Were Street precinct, Montmorency
- A number of mud brick houses in Napier Crescent, Montmorency
- Amberley (Christian Brothers Training Centre) Lower Plenty
- Odyssey House, Bonds Road, Lower Plenty
- Old Lower Plenty Bridge.

Other items of interest include St Katherine's Church and cemetery at St Helena and the Plenty River syphon of the former Maroondah Aqueduct.

The amendment also protects a number of significant trees including several large old River Red Gums in the Bonds Road area at Lower Plenty.

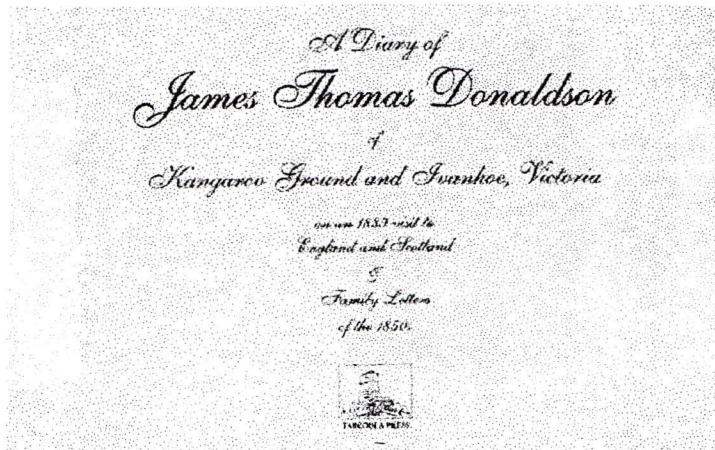
OTHER NEWS ITEMS

In our January Newsletter we reported that our friends from Eltham, England, Margaret Taylor and Clifford Crate had visited Eltham, New Zealand over Christmas. We later learned that on his return to England, Clifford had collapsed with what was thought to be a stroke. It was later diagnosed as something less than that but still a serious illness. Margaret has cut short her teaching assignment and returned to England to assist with Clifford's recovery. Clifford could not talk or write for some time but in the last week he has sent a letter indicating he is well on the way to a full recovery.

A new group called the Friends and Relations of the Queenstown Cemetery has held a successful rally at the cemetery in Smiths Gully. The group proposes to carry out restoration work on the cemetery as well as provide historical and genealogical information.

Contact Martha Wike on 9710 1707 if you are interested.

Dennis Ward's plan for an Eltham Heritage Trail is taking shape. A number of members have produced articles on proposed trail sites and others are being prepared. Dennis has made a funding submission to Nillumbik Council but is also optimistic about discussions he has been having regarding commercial sponsorship.



KANGAROO GROUND CELEBRATIONS

Sunday 2nd May was marked in Kangaroo Ground by a wide ranging celebration organized by the Andrew Ross Museum. It started in mid afternoon with bus tours to historic sites prior to the opening of formal proceedings by Nillumbik Mayor, Cr. Bill Penrose. Two books were launched, the Furphy Poetry Competition and the Diary of James Donaldson. There was a commemoration of the centenary of the burning and rebuilding of the Kangaroo Ground Supply Store. Diana Bassett-Smith read an account of the fire from the Evelyn Observer while a bonfire burned on adjacent land. The final event was a candle-light visit to the Kangaroo Ground Cemetery. The walk was led by a Scottish piper and Mick Woiwod and others provided the commentary. Wine and cheese in the cemetery car park finished the evening. Several hundred people attended this outstanding event. The people of the museum and other local people involved are congratulated for their work and initiative.

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