

COORANBEAN COURIER



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HENRY KENDALL COTTAGE
WEST GOSFORD CIRCA 1836

NEWSLETTER OF THE BRISBANE WATER HISTORICAL SOCIETY



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BRISBANE WATER HISTORICAL SOCIETY INC.

Founded 1950

Henry Kendall Cottage and Historical Museum

Affiliated with Royal Australian Historical Society -
Museums Australia - Museum & Galleries of NSW – National Trust

Disability Access : Free Parking

**TO ALL OUR MEMBERS AND FRIENDS
MERRY CHRISTMAS AND A HAPPY NEW YEAR**



From BRISBANE WATER HISTORICAL SOCIETY INC.

Editor's Note

This is going to be a little Courier this month as your editor is still recovering from her 'broken wing' but it is almost better so hopefully things will be back to normal before too long.

Husband Bob has been in hospital with a chest infection. But good news is that he's doing OK and is home now. So there's been quite a bit of hospital visiting and as I can't drive just yet, I have had to rely on family and friends who have been very supportive. Thanks so much for all those Get Well cards and good wishes.

Don't forget our Christmas/Birthday Party!!!

2015

CHRISTMAS / and 65th BIRTHDAY PARTY**Brisbane Water Historical Society Inc.****Tuesday 8th December 2015 11.30am**

Join your fellow members in the grounds of Henry Kendall Cottage and the Historical Museum for a fun Christmas Party and Birthday Party.

Buffet provided by Barry's Spit Roast:

Meat – Ham, Beef and Pork

Salad – Coleslaw, Greek and Green Tossed Salad, Baby Potatoes, Bread Rolls

Dessert - Pavlova, Apple Crumble Punch

Music is by Steve of ***Endless Harmony***

Cost is still only \$35. Family and friends welcome.

Masters BBQ 27th December

David and Kate can't do it this time so we desperately need some more helpers for this fund raising BBQ. Please contact Cheryl (4324 8908, 0409308102) if you can assist.

Exhibition

Have a look at our temporary exhibition '**Rare Seen**' which features a charming collection of artworks from the museum's own archives, including rare works by Kendall Holbert from the 'Footprints' memoir. It also features local landscape works on temporary loan from the University of Newcastle.

Sausage Sizzle

Our Sausage Sizzle at our November Gathering went just fine and we all enjoyed it, and we also enjoyed the interesting informative talk by Robyne Abernathy from Central Coast Tourism.

Don't forget our Rotary Club Raffle

Tickets are \$2 each and the raffle is drawn 16/2/16.

1st prize - open order for \$3000 for travel - Flight Centre Bateau Bay.

2nd prize - Bed & Breakfast for 2 people at Pullman Magenta Shores.

3rd prize - \$150 voucher - Gem Design Jewellers The Entrance.

4th prize - \$100 voucher - Water's Edge Seafood Restaurant The Entrance.

All proceeds go to Brisbane Water Historical Society.

Group Bookings

52 students from Wyoming Public School paid us a visit on 26th November. The visit was a very active one and the students all seemed to have a good time. We have one more booking for 2015 – on Boxing Day.

Saturday December 26 11.30 Avoca Beach Resort 20 visitors

Bookings are coming in for 2016 so a new list will go up in the Front Office soon.

Roster

If you wish to go on the Duty Roster please let Margaret Pearce know. You would be with at least 2 other members at first and then always with another member/s whenever you're on duty. Members find it interesting and a nice little social occasion.

A Big Thank you to Geoff Suters for his gift to the Society of a Mobile phone.

Joan Patrick has supplied some interesting research on Nichols Meat Works and we have pleasure in reproducing it below. Joan would appreciate any assistance with her research.

RESEARCH INTO THE HISTORY OF NICHOLS MEAT WORKS AT SOUTH WOY WOY

Last year Colin Margin and I published a history titled 'Margins of Woy Woy'. It is about cordial, soft drink, ice cream and ice manufacturing in the years 1914-1985. Working along similar lines again, I'm researching the second Woy Woy history in this series. It will be about Woy Woy's Abattoir, especially about the period 1955-2004 when it was owned and operated by the Nichols brothers. I'm hoping you can help me with some contextual history about slaughter yards, domestic and public; abattoirs and meat works in the Gosford district. My special interest is in the small slaughter yards operated by farmers. Also those who did their own slaughtering for the family, out in the paddock on the grass.

Before refrigeration, small tin shed slaughter yards must have been numerous in country districts. Farmers or slaughter men worked bent over their kill resting on the floor. Sometimes it was a dirt floor sometimes on concrete. Their output depended on a man's fitness, and it was heavy unpleasant work that required dedication to the task of putting meat on tables. Country women dealt with smaller animals, rabbits and poultry. The weather also dictated success or failure. Droughts effected the meat supply line from paddock to plate. No rain, no feed, starving live stock, bag of bones for fertiliser only. A heat wave, and the slaughter yard closed down until it passed.

Long dry cold spells were just right for peak production. Winter nights also. Abattoirs became a feature of NSW country towns in the 1950 and 60s when the State Government legislated to decentralise the industry. This was the spur for F.C. Nichols Wholesale Meat Pty Ltd at South Woy Woy to grow their abattoir into a meatworks and invest in major building reconstruction and new technologies. The modernisation created efficiencies and inspiration and new products were introduced.

Quality control was important to their success and so the Nichols brothers cured their pork for bacon, and made sausages by the hundredweight for their retail customers. There was a surprising diversity of produce from larger meat works such as Riverstone's where they cooked and canned their meat, ran dairies, manufactured margarine and dehydrated eggs.

So if anyone knows how pioneer families managed their meat supplies, the location of slaughter yards, abattoirs and meatworks in the Gosford district in the last 100 years, could you tell me about them in an email to

info@henrykendallcottage.org.au or contact me by phone at 02 4342 9630.

Joan Patrick

2/12/15