The New Zealand
Genealogist

Mahuru September 2022 Vol 53 No 394

New Zealand Society of Genealogists
Te Rangapū Kaihikohiko o Aotearoa
Family history - Preserving our past for the future

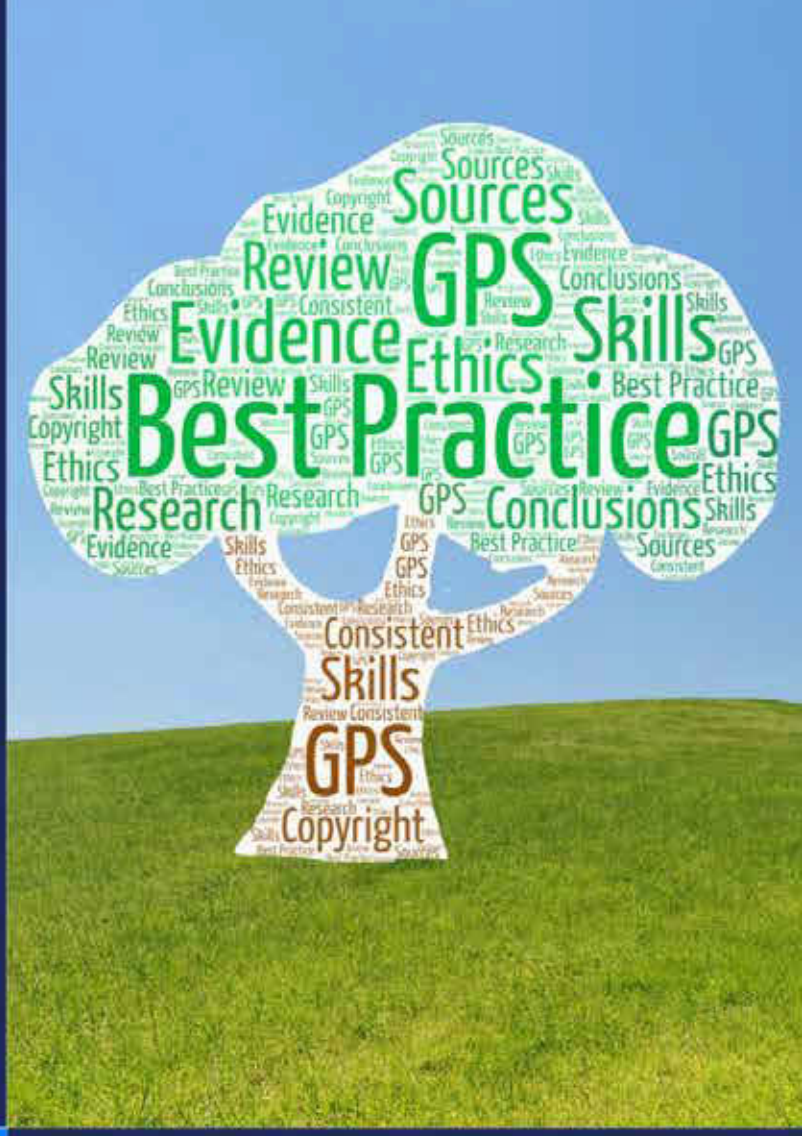
Quality research comes from Best Practice

Do you know what the Best Practice Guidelines are for genealogical research?

Have a look at our Best Practice Guidelines.

You can find them and other resources under *Resources/ Getting Started*

www.genealogy.org.nz/



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The Kiwi Collection contains various collections that can help you find the land records of your family. Our Land Research Officer may also help with your search.

www.genealogy.org.nz/kiwi

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Mahuru September 2022 Vol 53 No 394

JOURNAL OF THE NEW ZEALAND SOCIETY OF GENEALOGISTS INC
TE RANGAPŪ KAIHIKOHIKO O AOTEAROA

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Branch and Interest Group services

COVER: Christmas 2021 tea towel and recipe book present created by Fiona Hicks and Amanda Dunn, based on the favourite family recipes of Anne Ralston.

This month's theme
Food and recipes

Upcoming themes

December 2022:
Wellington province

March 2023:
Housing

June 2023:
Otago and Southland

September 2023:
Family 'archives'

December 2023:
Accidents

General: Articles of any subject relevant to this magazine which meet the submission criteria will be considered. We especially seek how-to articles based around a source or subject which explains relevance, access and use.

See page page 84 for submission information.
editor@genealogy.org.nz

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2022 Awards

NZSG Service Award

Each year the NZSG awards members who have shown excellent service at national level. These members received the following awards at the 2022 Annual General Meeting.

Certificate of Appreciation

- Ruth Kerr #16500, FRC Volunteer for 3 years

NZSG Service Award

- Elaine Bell #7333, NZSG Research Officer and Research Advisor for 14 years
- Heather Maloney #22848, NZSG Returning Officer for 7 years
- Mary Mercer #19697, NZSG Deputy Returning Officer for 3 years
- John Berntsen #16973, First Families Queries Officer for 15 years
- Susan Dunn #25198, FRC Volunteer for 10 years
- Dorothy Walker #5440, FRC Volunteer for 10 years
- Elaine Bell #7333, FRC Volunteer for 20 years & 16 years as Team Leader
- Anne Brady #8403, FRC Volunteer for 20 years & 16 years as Team Leader
- Nancy Buckman #11850, FRC Volunteer for 20 years & 2 years as Team Leader
- Frances Lankow #12950, FRC Volunteer for 20 years & 16 years as Team Leader
- Julie Lindenberg #16434, FRC Volunteer for 20 years & 16 years as Team Leader & 2 years as Kevin McAnulty Award Co-ordinator
- Betty Rush #6569, FRC Volunteer for 20 years
- Marion Towers #7969, FRC Volunteer for 20 years & 16 years as Team Leader
- Francie Smith #23561, NZSG Certificates Collection Enquiries for 10 years
- Joyce Mattson #16304, First Families Collection Officer for 14 years

In recognition for service on the Board:

Past Chair Award

- Mary Shadbolt #19638, Board Chair 2018 to 2021 – 3 years

Service Awards

- Tony Mort #25668, Co-opted to the Board 2017; resigned 2022 – 5 years
- Mary Shadbolt #19638, Elected 2016; completed term 2022 – 6 years
- Robyn Williams #7238, Co-opted 2011; completed term 2022 – 11 years

Certificate of Appreciation

- Howard Rickman #27827 Elected 2021; resigned 2022 – 1 year

Kevin McAnulty Award

The Kevin McAnulty Award was established to honour the memory of Kevin McAnulty, (#3710), for a published family history.

- This year's winner is Merle Mounsey (#19793), for *Richmond Recollections.*

Our winner this year had some very good family memorabilia to write her story around and has drawn it together into a well-ordered and generally well-written manner that was easy to read and follow. The author has also done much quality research to round out her book. The addition of a time-line running across the bottom of each page makes a different and interesting inclusion. Charts are large enough to read easily and relate to the chapters. High marks were awarded from all the judges, so a well-deserved win.

Congratulations to Merle. You can find a copy of Merle's book in our Library.

Lucy Marshall Award

The Lucy Marshall Award was introduced in 1991 to encourage all members to share their 'how to' knowledge and experience with others by writing articles for our journal, *The New Zealand Genealogist*.

The award for 2021 goes to Paul Hickford (#13587) for 'Mum's cryptic clue that we missed'. April 2021 Vol 52 No 388.

A fascinating story that presents a huge amount of research in a easily readable way.

Ted Gilberd Family History Award

This award is for the best family history article published in *The New Zealand Genealogist* in the previous calendar year. It aims to promote the writing of family history to a good standard of work and presentation. The Trustees apply established criteria for both selection and judging.

The winner receives NZSG gift vouchers to the value of $100, and a certificate.

This year's Ted Gilberd Family History Award winner is: Stephen Palmer (NZSG #27335) for his article 'Adventure ahead? First World War experiences of Philip Palmer, organist', published on pages 7–10 of the February 2021 issue.

The judges commented:

"'Adventure ahead?' relates the WWI experiences of Philip Palmer, organist and singer, journalist and clerk, and explores the influence of those experiences on his later life.

His choice of a formal mode of narration enabled the writer to present a clear storyline while also exploring his subject's motivations and perspectives objectively but sympathetically. Relevant historical context, skilfully integrated, supports the narrative without ever feeling intrusive.

Throughout this engaging story there is evidence of thorough and wide-ranging research which is clearly and consistently documented. The author judges well when to drill into facts for the insights they can reveal, and when to leave them to speak for themselves. Analysis of the systemic denial and cover-up of the incidence of shell-shock among the troops, and its impact on his subject, is particularly well handled.

The article is appropriately illustrated, although the inclusion of a map of the war zone where Philip Palmer saw active service would have enhanced the passages about troop movements.

Overall the story is well told: well structured, well written and well referenced, a worthy recipient of this Award."

Congratulations to all those who received awards! Your work is appreciated.

Aunt Daisy and other delights

Sue Dinsdale

I grew up with 'Aunt Daisy' sitting on our kitchen bench, her pages well-thumbed and various recipes being tried and true favourites of our family.

When my sister Robyn and I cleared out our parents' Tawa home of 56 years in 2019, one of the items I wanted to keep was my mother's recipe book and her copy of *Aunt Daisy's Cookery* book. My sister was delighted I wanted to save them as they were the cornerstone of our childhood meals.

This particular version of Aunt Daisy's recipes didn't have a publication date so going online I found, thanks to the National Library website, that this edition was published in Christchurch by Whitcombe and Tombs in 1951. This made me smile, as my parents were married in 1948 and their firstborn, my brother Murray, was born in 1950. So, this book has indeed always been part of our lives. I remember as a young child listening to Aunt Daisy on the radio with her cheery greeting "Good morning, good morning, good morning, everybody," as she proceeded to give household hints and endorse products which apparently, she had always tried herself before talking about them. Aunt Daisy also answered listeners' queries and my mother always had the radio on to listen to her.

My mother, Betty COLCLOUGH, née THOMSON, was a wonderful baker and the tins were always filled with delicious treats such as Walnut and Sultana loaf, Louise cake, Anzac biscuits, Neenish tarts or ginger gems. Sweet dishes like Bavarian cream, Peach shortcake and Pear sponge pudding; baked apples with golden syrup; rhubarb tart and the dreaded tapioca or sago pudding all came from Aunt Daisy or the other household staple, *The Edmonds Cookery Book*, a copy of which quite literally fell to pieces when I took it out of Mum's recipe drawer. And of course, that doesn't even cover the jams, pikelets, scones, and the bottling which happened every year, for as long as I can remember.

At the height of summer, when fruit was cheaper, Mum would buy pears and peaches to bottle so we could have fruit throughout the winter. Often friends who had orchards, particularly when we lived in Christchurch in the late 1950s and early 1960s, would bring around a box of fruit, usually apples, for us to bottle. Nothing ever went to waste.

The kitchen was definitely the heart of our home with the roast every Sunday lunchtime, and the hot evening meal put on the table at 6pm when Dad arrived home from work off the 5.17pm train. Many a discussion was had in the kitchen while Mum made a meal for us, or for someone who was sick and needed sustenance, or a cake needed to be baked for the church, Plunket or scout fundraising cake stall.

As children we learned to bake and cook alongside our mother, something which we passed on to our own children. We always ate at the dining room table and only very occasionally were we allowed to sit in the lounge to eat with a tray on our laps, in front of the fire, usually something like fish pie with mashed potato on top, to watch or listen to whatever was important enough to allow us to eat casually – probably a rugby test.

Looking through Mum's somewhat dilapidated recipe book brings back many memories of both people and meals partaken of at home. Recipes like Nancy Simpson's Pavlova, an old family friend; Baked Alaska, my father's favourite and often requested for his birthday; Peg's sponge cake, another friend of my mother's when we lived in Christchurch; Joyce Brown's meringues – she lived over the road from us in Tawa; and Mrs Dinsdale's gooseberry pie – she became my mother-in-law. My mother always noted where her recipes came from, so perusing her recipe book is a wonderful way of remembering people and where they fitted into our lives. And as all the recipes are handwritten by either my mother, my sister or me, it is a treasure trove of memories.

Sue Dinsdale, Wellington.
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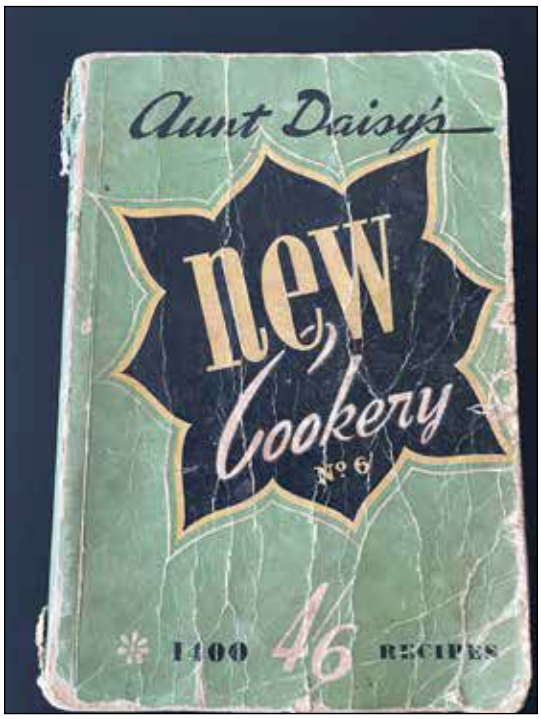

Objects of the NZSG

- To promote the study of family histories, whakapapa, genealogies and kindred subjects to the members of the Society and the New Zealand public.
- To advance the education of the members of the Society and the New Zealand public in the study of family histories, whakapapa, genealogies and kindred subjects.
- To provide assistance for the members of the Society and people wishing to compile family histories from sources in New Zealand and overseas.
- To set up, operate and maintain a library of genealogies and related books, documents and digital records and to encourage the preservation of records having a genealogical or historical value.
- To encourage accurate and scholarly research into the histories of New Zealand families and from time to time publish the results.
- To accept copies of family histories and whakapapa for the purposes of research.
- To foster awareness of family links and knowledge of heritage.
- To do all such other lawful acts and things as are incidental or conducive to the attainment of all or any of the above objects.

Membership entitles you to

- All issues of *The New Zealand Genealogist* per year.
- Have your research interests and queries published in the magazine at no cost.
- Borrow from the society's library (NZ residents only).
- Have queries answered from the reference material held by the Society.
- Access to the NZSG Record Collections and Research Services.
- Access to online services via the society website.

How to become a member

Applications to become a member can be made online at *www.genealogy.org.nz* or may be made in writing. Application forms can be downloaded from the website or are available from NZSG Membership Department, PO Box 14036, Panmure, Auckland 1741.

Membership Category		Subscription
Ordinary	Open to any one individual (one journal, one vote)	$105.00
Joint	Open to any two persons living in the same household (one journal, two votes)	$135.00
Student	Open to people 12–25 years (one journal, one vote)	$30.00
Affiliate Group	Open to any library, institution, museum, facility, corporate body family history organisation or group that is supportive of the objects of the Society and which is willing to assist the Society to promote these objects (one journal, no vote)	$175.00

Subscriptions are for 12 months from the first day of the month in which payment is received.

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Submission of copy

Articles of any subject relevant to this magazine and that meet the submission criteria will be considered for publication. We especially seek how-to articles based around a source or subject that explain relevance, access and use. We prefer submissions in electronic format by email in.doc,.txt or.rtf file format emailed to *editor@genealogy.org.nz*. Hard copy submissions should be typed, with adequate margins and double spacing, on one side of A4 paper and posted to the Editor, NZSG, P O Box 14036, Panmure, Auckland 1741. Include your name, contact details and membership number.

Images
Photographs or other supporting illustrations should be provided as.jpg or.tiff files at 300dpi. Do not reduce the size of the image captured by the camera, scanner or screenshot. Images embedded in Microsoft Word documents cannot be accepted. Provide descriptive captions for each image, including name of photographer if known, owner, institutional reference if applicable. The submitter is responsible for obtaining permission to use all images submitted and will be asked to confirm this in writing.

Editing
The Editorial Team reserves the right to edit articles to meet standards and for readability, but if substantial changes are required the Editor will consult with the author.

Criteria
1. Relevance: related to people and their society; genealogy, family history, whakapapa, research, documentary sources, application, biography, genealogical technology etc.
2. Length: Feature articles: 1,800 to 2,700 words (2–3 pages) plus images; Short articles: 5–900 words plus images.

Copy deadlines
Feature articles submitted for consideration must be received by the Editor by the following dates:

Issue	Last date for consideration
March	10 January
June	10 April
September	10 July
December	10 October

Deadline for regular contributions from NZSG, Branches and Interest Groups, Members' Area: 17th of the same month.

Advertising
Apply to the NZSG Office for a rate card that includes rates, specifications and conditions, or find details on the NZSG website with other details about *The New Zealand Genealogist*.
Copy must be received by the 17th of January, April, July and October.

Members' Area
Includes: Contact Sought, Information Wanted, Information Offered, Trader and Reunion notices. Members may submit queries of no more than 50 words (excluding submitter's name, address and membership number). These can be emailed, or if in hard copy, they must be neatly written or typed, with each entry on a separate sheet of paper. Please do not abbreviate your enquiry. All surnames should be in capitals. There is no limit to the number of entries you may submit, but your full name, address and membership number must be included with each entry.

Board Report

The Board met in person on 2 July. We welcomed new members Amanda Maxwell and Melanie Middleton and formally inducted those who had been co-opted in the previous year – Barry Pycroft, Bryce Johnston and Megan Orme-Whitlock. They join Trisha Dunn, Greta Gordon and myself Sarah Hewitt.

During our discussions, we discovered we have had many different work and life experiences. The uniting factors are a long-standing interest in genealogy and an enthusiasm to help our Society into the future.

One of the key points we agreed at that meeting was: we are a **membership** society; our strength lies in our membership.

Which leads to the question, "What do I get if I join the NZSG?"

The answer:

You get to be part of a community of amazing people with access to a wealth of information that members have put together for over 50 years. You can contribute to that information, either by writing articles about your own research for our magazine, or helping with projects (such as indexing school records or our new Le Quesnoy project) in your area of interest.

And, you'll get direct help with your own research from other members or by joining one of our online or in-person courses. Or you can help other members with their challenges.

It's all about sharing your passion and knowledge with people who get it, and as a bonus, making new friends!

The Board are very motivated to improve our Society and make services and opportunities available that you, our members, would like. However, to do this, we will need your help. The Board have come up with a number of areas of focus where we are going to work to improve our resources and services and how we deliver them to you. We will need help in the thinking and then more help to implement these improvements. Requests for specific help will come through eKIT, so keep an eye out for how you can help!

B.I.G. Review

The B.I.G. Review Committee have provided a well thought out response to the Board regarding the Rules surrounding our Branches and Interest Groups. We would like to thank them for their diligent and thoughtful work in achieving consensus.

The Board are now considering the report and will report back to the Committee with anything further they would like the Committee to consider. Changes to Rule 12 will be voted on by our membership in conjunction with any other changes required to make the NZSG compliant with the Incorporated Societies Act 2022.

Strategic Plan

The Board have finished their review of our shorter-term objectives to update the NZSG's five year Strategic Plan. You can now find the updated version on our website under About/Society Administration/Strategic Documents.

I hope August's Family History Month gave you some inspiration and you are finding success in your research!

Sarah Hewitt,
NZSG Chairperson

Theme suggestions wanted

Thematic articles are not essential for compiling journal content, but generally themes have been handy to give members something to guide their writing. What do you think would be valuable themes to promote from 2024? See examples on the Contents page. Places? Subjects? Sources?

Contact the Editor: editor@genealogy.org.nz

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Dad's conservative taste buds

Jeanette Grant

My mother was a very good cook, partly because she had a collection of recipes that were easy to make and always worked. These were what she considered 'reliable recipes' and at the age of 12, I started my own recipe book by copying out my favourites. Of course I had to query her about temperatures and cooking times as the recipes in her notebook were only lists of ingredients and quantities. She 'just knew' what to do with them to get the result she wanted, and as I got more experienced, I realised the significant effects varying those two parameters actually has on baking.

Looking back to the 1940s and 1950s, a normal meal consisted of 'meat and three veg'. The three were normally potatoes, peas and carrots, varied with pumpkin, parsnip or swedes. Salads were only made from lettuce. I can remember the first time I encountered coleslaw. It was introduced to the family about 1958 by a cousin who had spent a couple of years in France as an au pair.

During the war, we suffered rationing shortages. These were the days when household fridges were rare and we did not yet have one. My mother had acquired several pounds of butter, which a cousin kept for her in her fridge. We lived in Mt Albert. The butter was in Ponsonby, so when a birthday was imminent and the butter was needed to make a birthday cake, it was a fairly major excursion – one tram into the city and then a second tram to go out to Ponsonby, all of course complicated by the presence of a pre-schooler in those days before kindergartens.

Mum also had a sack of sugar. Literally a sacking sack – I don't know whether she ever realised that one thread had broken and there was a small hole, just big enough for a child's finger to fit in. Those were the days when the range of available spices virtually started and ended with salt and pepper. Garlic was something horrible you had heard that they ate in Europe. Pasta was not in the New Zealand vocabulary and poultry was so comparatively expensive it was reserved for birthdays and Christmas. The selection of vegetables on sale in greengrocer shops (not supermarkets yet) was virtually the same as those grown in most home gardens. As the choice increased over the years however, our menu remained almost unchanged. As my mother explained to me once, my father had 'conservative taste buds' and liked familiar foods.

In particular, he was very fond of an iced slice known as 'Chinese chew'. It consisted of a layer of shortcake in a swiss roll tin which was then covered with a filling of dates and nuts and topped with more shortcake. When cold it was iced with lemon icing and cut into 25 pieces. It was a very tasty item. However, it had a secondary appeal for him. He liked to take two pieces to work each day to have with his cups of morning and afternoon tea. Wrapped in greaseproof paper and safely placed in his coat pocket, they were firm enough to survive the drive to work unharmed. Occasionally my mother would ask him if he would like something different, but he always replied that they suited him perfectly. This went on for many years.

Now, my father was a photographer. Not a wedding photographer or a newspaper photographer, but a commercial photographer. This meant that he took photos for advertisements and catalogues. He did a great deal of fashion photography, of factories in action, of individual items, shop window displays etc. He ran the photographic section of the Auckland firm Walter J Thompson Advertising Studios, which for many years in the 1940s and 1950s was based in upstairs premises on the corner of Hobson and Wyndham streets.

One day, one of the office girls got hold of one of his pieces of Chinese chew – and measured it. She calculated that at two slices a day, five days a week he ate a one metre length in a fortnight. Multiply that by 50 weeks a year for at least 12 years, he had eaten enough to stretch half the way from the office door to Queen Street. I checked her arithmetic recently – and she was actually underestimating it. It would have only taken him 14 years to go the full distance.

It got a good laugh from everyone, but strangely enough, my mother had to find something different for him to take to work from then on.

Another recipe which proved very popular with visitors was her 'khaki cake'. She was frequently asked to share the recipe, but in one case, there was a sequel. Her cousin, known to us all as Aunty Peg, duly made the khaki cake and it was a total flop. Not something she was used to. The next time we were visiting her, she asked Mum to make the cake for her, in her kitchen using her oven and her ingredients. Which she duly did with normal success. "Right", said Aunty Peg, "Now you watch and I'll do it." Well, she did exactly the same – and the cake was a disaster. She never tried it again. It was obviously not intended to be 'her thing'.

My own first venture into solo baking occurred when I was 12. Mum's birthday was only three days before mine and my sister had hers a week later. Mum always made us birthday cakes, but never bothered with one for herself. I thought this was unfair, so this particular year I decided to make her a cake. She went out to afternoon tea, as you did in the 1950s, and while she was gone I put the oven on and baked her a cake. I knew I did not have the time for a genuine birthday cake – a heavy fruitcake – and anyway I knew she would miss the quantities needed, so I looked in a recipe book, picked a madeira cake recipe and threw in a handful of sultanas to make a light fruitcake. My guardian angel must have been on full alert because it worked, and by the time she came home, the oven was cool, the kitchen tidy and the cake hidden in my bedroom. It was the best birthday surprise I ever achieved.

My son Alex's first foray into baking was less successful. He had been having cooking lessons at intermediate school and while we were at the bach one weekend he offered to make caramel buns, a favourite family recipe. He made them and they looked and smelt great. However they were so bitter, no-one could eat them. Even the seagulls left them alone. What had happened? He had not realised there was a difference between 'baking powder' and 'baking soda'. You can guess which one he used by mistake!

Jeanette Grant
E: *jeanette.john.grant@gmail.com*

… by the time she came home, the oven was cool, the kitchen tidy and the cake hidden in my bedroom. It was the best birthday surprise I ever achieved.

Kate Hooper's recipe book

Kae Lewis

My great-grandparents, Herbert George HOOPER and Kate PERSTON were married in Gisborne on 15 April 1899, the children of recent immigrants from England, Ireland and Scotland. The marriage register gives Herbert's occupation as butcher, but for most of his working life he worked in the sawmills around Gisborne, usually as a carter bringing in supplies, or pulling logs from the bush with teams of bullocks. Kate wrote the names of each of their 13 children in the front of her Bible, and from that we know that they were living at Waerenga-a-hike in 1901, Waikohu in 1903 and then in 1904 moved to the Motuhora Sawmill, where my grandfather, William (Bill) grew up and went to school.[1]

During all these years, Kate was a bush nurse and midwife, although she had no formal qualifications, of course. Despite having 12 children at home (one died young), she was called out at all hours to deliver babies or help in an emergency in the bush. Because Motuhora was very isolated, 78 km miles north of Gisborne over impassable roads, Kate filled a real need in this community.

As if that were not enough, Kate, with the help of her six daughters, ran a rough-and-ready eating house at the Matawai saleyards in the years 1926 and 1927 when she was aged 44. By then, Kate would be a resourceful cook, with 12 children to cook for in the bush and no electricity or running water.

In 1926, the health inspector granted the eating-house license subject to the premises being renovated. Then when the license came up for renewal in 1927, one of the requirements was that the proprietress erect a shelter for the patrons. So obviously, far from renovating her eating-house, Kate had let it fall down and was serving the meals out-of-doors, for as long as the Health Inspector would allow.

I have recently inherited Kate's recipe books and traced the route by which they have come to me intact. Her eldest daughter, Nellie, my great-aunt, had them after Kate died in 1952, and then my grandfather, Bill, found them in Nellie's house when she died in 1982. He gave them to his daughter, my mother, and now I have them. They were not a legacy received by way of a will because it all depended on who cleaned out the house after the previous owner had died.

There are three recipe books, all personally signed by Kate herself and all dated 1914 when they were living at Motuhora and before the Matawai eating-house days. The most interesting of the three is a plain school notebook where, as well as gluing in recipes cut from magazines, Kate has personally written out some of her favorite recipes. The following recipes are all handwritten by Kate:

From left: Kate Hooper and her husband Herbert, with Kate's brother Michael Perston seated. Taken in 1904 when Kate was 23 years old, and Kate and Herbert already had three children.

Shortbread Biscuits
1 lb flour
½ lb butter
6 oz icing sugar
1 egg
1 teaspoon B. powder
Beat butter and sugar, add egg, then flour and B.P.
Signed K. Hooper

Xmas Cake
1lb butter
1 lb sugar
1 ¼ lb flour
1 lb currants
1 lb sultanas
½ lb raisons
½ lb peel
2 tablespoons marmalade jam
Juice of lemon
8 eggs
half a cup of brandy
1 teasp B Powder
Bake 6 hours

Cream Sponge
1 cup flour (tea-cup)
1 cup of sugar (small)
1 tablespoon butter
3 tablespoon milk
3 eggs
1 heaped teaspoon B. powder

There were few, if any instructions for mixing the ingredients, and Kate assumes you will know what to do. With only a coal range or camp oven for baking, there was no need for Kate to know the temperature of the oven either. My mother, who was taught to cook on a coal range by her grandmother Kate, used "cool" for meringue, "medium" for cakes or a roast and "extra hot" for scones, as there was no temperature gauge on the coal range. She corrected these temperatures to get what she required by altering the type of wood she was burning. An extra hot oven for baking scones was achieved by adding pinecones to the fire.

Naturally enough, since Kate was a bush nurse, her recipe book included some of her tried-and-true remedies.

Rheumatic Cure
1oz Epson's Salts
1oz Ginger
1oz Cream-O-Tartar
1oz Sulphur
Mix together in powder form and take a teaspoonful in hot water before going to bed.

Neuritis Cure
1 bottle Square Gin
1oz mustard
1oz saltpetre
1oz sulphur
Put these in Gin and shake occasionally for 24 hours, then let

(Continues on page 88) →

→ (Continued from page 87)

it settle for 8 hours. Take a small wineglass night and morning, without shaking the bottle.

Google explains that saltpetre (a component of gunpowder) could also be used to relieve the pains of sensitive teeth (a form of neuritis), so Kate was right on point with her bush-cure.

There are a number of recipes for home-brewing in the recipe book:

Hop Beer
9 gallons Water
7 lbs sugar
3 ½ lbs malt
½ lb hops
Soak 1 pkt isinglass (still used today to clarify home-brewed beer and wine)

Ginger Beer
8 quarts cold water
2 lbs sugar
2 teaspoons Lemon Essence
2 tablespoons Cream Tarter
2 tablespoons ground ginger
White of one egg
1 cup of yeast
Stand overnight, then bottle

Gooseberry Wine
To every lb of fruit, allow two pints of cold water.
To every gallon of juice, allow 3 lbs sugar, ½ pint of gin, 4 oz isinglass.

Who knows if a glass of home-brew was handed out with the meals from Kate's Eating House at the Matawai saleyards when the police were not watching?

For anyone interested, the entire recipe book is on dropbox:
https://www.dropbox.com/sh/g76cscitoc1juuy/AABFLjZa7wTNiCPkGx5UQJvaa?dl=0

Kae Lewis.
E: *kaelewis1@gmail.com*

Poverty Bay Herald 1926

Mrs K. Hooper, Matawai, applied for an eating-house license.—Granted subject to the premises being renovated as required by the Health inspector.

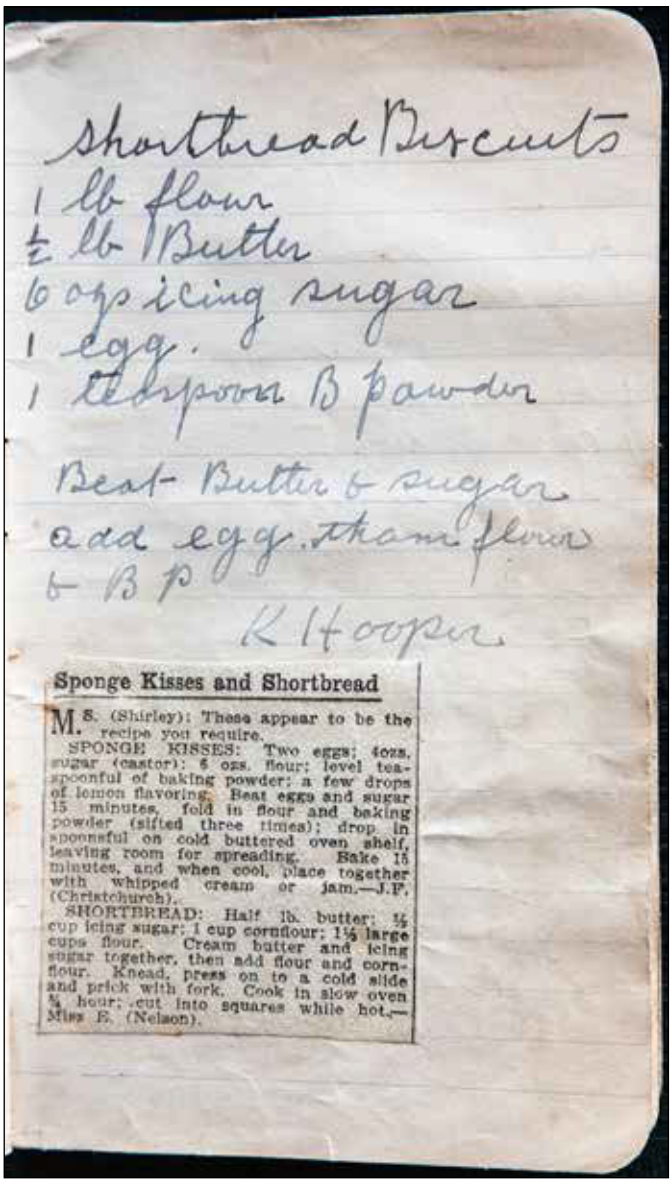
The Health inspector wrote recommending that eating-house licenses be granted to various applicants.—Licenses to be issued.

Poverty Bay Herald 9 August 1927

Mrs. Hooper, of Matawai, applied for a renewal of her license for an eating house at the Matawai saleyards.—The application was granted, subject to the proprietress erecting shelter for the patrons.

Photos courtesy of the author.

Kate in the centre surrounded by her 12 adult children. Taken in 1945 at Herbert's funeral, when Kate was aged 63.



Shortbread Biscuits
1 lb flour
½ lb Butter
6 ozs icing sugar
1 egg.
1 teaspoon B powder

Beat Butter & sugar
add egg. then flour
& B P

K Hooper

Sponge Kisses and Shortbread

M. S. (Shirley): These appear to be the recipe you require.

SPONGE KISSES: Two eggs; 4ozs. sugar (castor); 6 ozs. flour; level teaspoonful of baking powder; a few drops of lemon flavoring. Beat eggs and sugar 15 minutes, fold in flour and baking powder (sifted three times); drop in spoonsful on cold buttered oven shelf, leaving room for spreading. Bake 15 minutes, and when cool, place together with whipped cream or jam.—J.F. (Christchurch).

SHORTBREAD: Half lb. butter; ½ cup icing sugar; 1 cup cornflour; 1½ large cups flour. Cream butter and icing sugar together, then add flour and cornflour. Knead, press on to a cold slide and prick with fork. Cook in slow oven ¾ hour; cut into squares while hot.—Miss E. (Nelson).

See page 89 for more recipes from Kate' notebook.

Notes

1 Originally identified as Motuhora, this placename was changed by the New Zealand Geographical Board to Moutohora in 1950, Bay of Plenty Beacon, 4 August 1950, p.5. See also Twisleton, Dick. *The Motu and beyond : The way it was*. Gisborne: D. Twisleton. 2007.

Yorkshire Pudding

TO serve with roast beef: Put 5 tablespoons flour into a basin with ½ teaspoon salt, and on this pour 1 pint milk; break 2 fresh eggs into the mixture, stir well and allow the mixture to stand for at least 1 or 2 hours. Bake in a dish till set, cut into pieces and place in gravy under or with the roasting beef.

N.S.W. I.F.

Syrup Sponge

Two eggs, ½ cup sugar, 1½ cup flour, ½ cup golden syrup, ¾ cup boiling water, 1½ teaspoon cream of tartar, ¾ teaspoon bicarb. soda. Cream eggs and sugar for 10 minutes, add flour in which cream of tartar has been mixed, and lastly add boiling water in which syrup and bicarb. soda have been well mixed together. Divide and bake in greased sandwich-tins about 15 minutes; when cold join together with mock cream, made thus: One tablespoon milk, 1 tablespoon butter and 3 tablespoons icing-sugar; beat well together until creamy.—"R.M.," Teneriffe, Q.

Vinas Cake

1 lb Butter
1 lb sugar
1¼ lb flour
1 lb Currants
1 lb Sultanas
½ raisons
½ peel
2 tablespoons Marmalade Jam
Juice of Lemon 8 eggs half cup
Brandy 1 teasp B Powder
Bake 6 hours

Cream sponge

1 cup flour (tea cup
1 cup sugar (small
1 tablespoon Butter
3 tablespoon milk
3 eggs
1 heaped teaspoon B powder

Vinegar Cake.

TAKE 3 cups flour, 1 cup sugar, 1½ cups dripping, 1 cup sultanas or currants, 1 cup raisins, 1 cup milk, 1 piece of peel if liked, 2 teaspoons carbonate soda dissolved in milk, 1 dessertspoon golden syrup (warmed), 2 tablespoons vinegar.

Rub dripping into flour, then add syrup, sugar, and fruit. Make a hole in centre and pour in milk with soda: give a few stirs and then stir in vinegar last. Cook in fairly deep tin 2½ to 3 hours, in fairly hot oven.—Mrs. A. L.

Boston Cream

"Dagmar": If "Mem" has not yet made her Boston cream (W.M. 26/8/'30) she should try this recipe (the addition of lemon-juice is a great improvement): Three quarts water, 1½lb. sugar, 2oz. tartaric acid, whites of 3 eggs, 1 lemon. Slice the lemon, pour boiling water on it and add the other ingredients except the egg-whites. Beat whites to a froth and add when the water is cold; bottle. This is ready for use when bottled. Put a wineglassful into a tumbler, pour in cold water, add a pinch of bicarb. soda and stir until it effervesces.

Rheumatic Cure

1 oz. Epson's Salts.
1 oz. Ginger
1 oz. Cream-o-Tartar
1 oz. Sulphur
Mix togeather in Power form and take a teaspoon ful in hot water before going to bed.

Gwen Wilson
Kiti
Gisborne.

Neuritis Cure

1 bottle Squre Gin.
1 oz mustard
1 oz Saltptre
1 oz Sulphur
Put these in Gin and shake accasionlly for 24 hours then let it settle 8 hours Take 1 small wineglass night and morning without Shaking

Mrs. Wundle
Wairohu

Services and benefits for NZSG members

These pages explain services and other benefits available through individual or joint membership of the New Zealand Society of Genealogists.

Supporting genealogy and family history in New Zealand

All NZSG members support the Society to make resources more accessible through projects and liaison with national organisations. Major achievements include access to birth, death and marriage registrations, improved content access to government records, creation of nation-wide transcriptions, such as cemetery and school records.

The New Zealand Genealogist

You receive four issues per year of our award-winning journal, published since 1970. You can also access it online, including some back issues to 2009.

Members can publish research queries and notices for free.

The Editor welcomes articles for publication. See the Contents page for a list of themes. However, general and how-to articles are always welcome and encouraged.

Newsletter

The e-newsletter, eKIT (electronic Keep In Touch), is dispatched regularly by email for up-to-date Society and genealogical news. Along with The BIG picture (news for Branches and Interest Groups), eKIT is also available on the website.

Social media

Those on Facebook can follow our Facebook page. Members can join our Google memlist to keep in touch with current events, information and assistance.

Website

The NZSG website is the hub for information about the NZSG, both for the public and for members. Here you will find background, events and contact details.

Members can login for a range of online resources and services:

- Access to the NZSG Library Catalogue
- Access to information on NZSG Record Collections – Pedigree Registration, Certificates, First Families, Pre 1856 New Zealand Marriages
- Access to historical newspaper databases for Great Britain and other countries
- Free access to digital records on 'Discovery' at The National Archives (London)
- Submit entries to the online Register of Members' Interests
- Receive free assistance through the NZSG Research Service to search Library collections
- Receive assistance to search New Zealand land records (charges apply)
- Purchase products and services from the NZSG Shop
- Subscribe to the Kiwi Collection

NZSG Library

The Library is open Monday, Wednesday to Saturday, 10am to 4pm, with late nights on Wednesday and the first Friday of the month. Check the website for opening hours around holidays.

The Library is based at the Family Research Centre (FRC) in Panmure, Auckland. The FRC is open to the public, but members receive a substantial discount on entry fees.

This is New Zealand's premier collection of worldwide genealogical and family history resources with over 50,000 volumes. Here you will find transcriptions and indexes of birth, death and marriage records and census returns, family histories, guidebooks, directories, name lists, databases and magazines.

Most of the Library holdings are also available to borrow by mail (New Zealand residents only), up to four books and booklets at any one time, for up to three weeks. In addition members can request lookup assistance from the FRC volunteers.

There are 12 computers connected to the Internet for you to use for research. Some of the websites and databases available are: Ancestry, British Library Newspapers, Cornwall FHS Research Database, Family Relatives, FamilySearch, FindMyPast, New Zealand illegitimacies database (see Projects page), Quick Map – New Zealand Land Information, ScotlandsPeople, The Genealogist.

There is a team of volunteers rostered for each morning, afternoon and evening the Library is open. These volunteers have an accumulated wealth of knowledge and experience that they use to guide every visitor with their research. See also FRC/ Library lookup service below.

Covid-19

The NZSG will be complying with all Covid-19 restrictions in place at the time of your visit. This will include, but is not limited to, proof of vaccination or exemption signing in with the Covid Tracer app or on paper, mask wearing, hand sanitising and social distancing. Please see our website for further details to plan your visit.

Register of Members Interests

An online database, accessed on the NZSG website. You can enter your research interests, including surnames, individuals, places, etc., along with date, country, county and city/town/village subdivisions. Members contribute through 'Manage Interests' under Members Interests in the NZSG Collections menu.

Research services and advice

Members receive free assistance through the NZSG Research Service to search Library collections and research advice.

FRC Research Service

We provide research guidance to members if you are unsure where to search next for that elusive fact about your ancestor or family member.

PO Box 14036, Panmure, Auckland 1741.
E: *researchservice@genealogy.org.nz*

FRC/Library lookup service

To assist members who cannot visit the Library a team of volunteers will look up Library resources that are not available for borrowing, e.g. CDs, New Zealand Government Gazettes, and books that are 'Reference only' and marked 'not available' in the Library Catalogue.

Services and benefits for NZSG members

Consult the online Library Catalogue to find out what is available for your area of interest. If you find a reference of interest in one of the NZSG CD indexes, e.g. Kiwi Collection, New Zealand Burial Locator, we can scan and email or post a copy of the original record, or direct you to where it might be found. There is also a large collection of over 1,600 worldwide CDROMs the volunteers can investigate.

NZSG CD School lookup

Assistance for members tracking pupils in school registers submitted for inclusion in the Kiwi Collection.
Joan Bray, 201 Holborn Drive, Stokes Valley, Lower Hutt 5019.
E: *SchoolLookups@genealogy.org.nz*

First Families

Submissions can be sent to Geoff Cullen, First Families Collection Officer, via email at *FirstFamiliesSubmissions@genealogy.org.nz* or posted to PO Box 92, Ohakune 4660.

Scottish BDM indexes

A five-year search for a registration. Supply as much information as possible, e.g. place, name of parents, spouse, occupation, age etc. Contact the Scottish Certificate Officer.
Pam Hamlyn, 3a Brett Avenue, Takapuna, Auckland 0622.
E: S*cotCert@genealogy.org.nz*

See the Records Collection page for details of other lookup services available to members.

Land research

NZSG Land Research Service assists members who have research that requires assistance about land ownership. There is a charge for this service and for the provision of documents. The cost is $15.00 per document and can be paid through the NZSG Shop web page. See details about this service in the April 2017 issue, page 57.
Pam White. E: *landresearch@genealogy.org.nz*

North American Research Officer

Mrs Harriet Taylor, 7 Smith Street, Waihi 3610

Huguenot Research Officer

Mrs Marion Heap. E: *Huguenot@genealogy.org.nz*

Overseas certificates

Members can purchase overseas certificates and other documents in New Zealand currency.

Order forms are available on the Society's website under Members' Area, or on application with a stamped addressed envelope (SAE) to the appropriate officer (see below). The payment for the certificate and an SAE must be included with your order.

1. GRO (England and Wales) certificates

Mr and Mrs R Siebert, PO Box 66, Helensville, Auckland 0840.
E: *GROCert@genealogy.org.nz*

Births, Marriages and Deaths $25.50
PDF copy $18.00
Not found fee $8.00

2. Scottish records

Pam Hamlyn, 3a Brett Avenue, Takapuna, Auckland 0622.
E: *ScotCert@genealogy.org.nz*

Scottish certificates

Births 1855–1921, Marriages 1855–1946, Deaths 1855–1971
digital copies $4.00
Births 1922–2021, Marriages 1947–2021, Deaths 1972–2021
transcripts $6.00
Parish Register entries to 1855 . . . . . $4.00
Testaments (wills) 1500–1925 . . . . . $6.00
Index searches . . . . . no charge

Membership discounts

Members receive a discount on access to the Family Research Centre (FRC) and for some NZSG sales products. Member discounts on other products and commercial genealogy sites will be listed in the member only section of the NZSG website and promoted in eKIT.

NZSG Kiwi Collection

The Kiwi Collection is a major database of over 11 million New Zealand sources. The Kiwi Collection is an online, subscription-based service available exclusively to NZSG members. See the online Shop for details.

Digital Archive for Family History

The purpose of the Digital Archive is to create a repository that allows NZSG members to preserve the results of their unpublished family history research in a digital format. The Archive specifically aims to encourage members to create a literary piece of work, including documents and images, in a digital format that reflects their family history research.

This is a digital archive and as such is paperless—paper copies of documents, photographs and stories will not be accepted. Each narrative family history must be accompanied by an Index of Names from which a searchable index is generated. This is available to members to search.

The Digital Archive offers:

- Preservation
- Back-up and Retrieval
- Access and Sharing
- Compatibility
- Peace of Mind

There is no cost for NZSG members to submit files to the Digital Archive.

Members can access the Archive submissions of other members by contact with the Submitter or via the Archivist. See the NZSG website's Resources page for further details about the Archive and access.

All queries should be directed to the Digital Archivist, DAFH at the NZSG or E: *digital.archivist@genealogy.org.nz*

Reciprocal access

Members can request a letter of introduction for reciprocal access to Australian genealogical libraries, including the Society of Australian Genealogists in Sydney and the Genealogical Society of Victoria. Contact the NZSG Manager with details of your visit and your membership number.
E: *membership@genealogy.org.nz*

Kiwi Collection school records help solve a longstanding mystery

Research into my paternal family spans something like 25 years. It started with little more than a death certificate for my great-grandfather, an Irish immigrant and bootmaker, named William PARKES. Piecing his life together pre 1878 has been a challenge.

As genealogists we are trained to follow the facts, but as we all know, there are times when one must step outside of that discipline and speculate on a range of alternatives in the hope of uncovering something new that will converge with what we already know. This was one such case.

Briefly, my grandfather was born in Dublin in 1839 and came from a family of bootmakers. He and his family left Ireland after 1853 and appear in the 1861 census of England and Wales, all living in separate circumstances. The now 'certain' information finds William single and resident in Ross on the West Coast of New Zealand in 1870 when he married Annie HIGHLAND. Annie perished when their son, William George Parkes was born two years later. Knowledge that William left his son William George in the care of foster parents was gleaned from an article published in the *Grey River Argus* when he appeared before a Bankruptcy Court in Greymouth in 1874.[1] Later in 1878, the widowed William married Mary BACON in Masterton, beginning his second family. Thereafter his life is well documented.

I say 'certain' information now, but for some 20 years, the facts around his first marriage could not be substantiated because it contradicted information contained on both the death certificates of William and his son William George, information that had been provided by two different parties from different countries (New Zealand and South Africa), and other anecdotal information produced by the next generation. So how did these contradictions lead to the discovery of substantive evidence? The explanation necessitates going back in time.

William Parkes' 1910 death certificate stated that he had married firstly to Mary SCANLON in Greymouth in about 1870, that he had a surviving male child from that marriage, aged 36 years (born about 1873/4). It was surmised that the child's name would likely be William in accordance with tradition, but there were no BDM records in support of such information for parents with those particular names held either by the Registrar General, or in surviving local court registers. However, alternative records matching each of these events existed between a William Parkes and Annie Highland. Tempting though it was at the time to simply adopt this alternative information and assume the death certificate information in both countries was mistaken, I held this detail in obeyance until something more conclusive emerged.

Eventually, new information came to hand via social media, that a William George Parkes (WGP), born in New Zealand, had emigrated to South Africa about 1899. He married, had a family and died there. Notably, information on his death certificate stated that his mother had been a Scanlon, corresponding with the information found on our William's death certificate here in New Zealand. Notably, however, WGP's date of his birth corresponded exactly with that of the child born to William Parkes and Annie Highland! By this stage, it was clear there was a filial relationship with this WGP, physical resemblances aside, but the anomaly of the name Highland remained.

The mystery deepened even further when no information about WGP's life in New Zealand between the date of his birth in 1872 and his arrival in South Africa in 1899 could be found that would support the anecdotal background provided by his South African descendants. Eventually, this led to the realisation that not only had he likely assumed another name, but some elements of his account of his life in New Zealand might also have been invented? Time to stop trying to support the anecdotal information and go back to the known facts.

With this new perspective in mind, a return visit to the biographical notes provided by WGP's descendants produced two significant statements worthy of closer examination. The first was a diarised note made by a granddaughter some 20 years after the death of WGP, which said specifically, that he had been "raised by his grandmother (his mother's mother) Scanlon" and the second significant information was his nomination of the Catholic faith on his passport, even though this was a departure from the known legacy of the Parkes family who were Church of Ireland. On the surface of it, both details tended to be more persuasive toward the name Scanlon. So where was the missing link between the name Scanlon and Highland?

Over the years, I had been in the habit of collating information from multiple sources on surnames corresponding with my own family names, mostly in order to eliminate them from being mistakenly adopted, especially with common names. Armed with new intent, I went back to my notes to refresh my memory. There was an entry for Elizabeth Highland (widow) who married Samuel Scanlon, miner, in Ross in 1871. The location and the timing had always lent itself to there being a relationship between Annie and Elizabeth Highland. Sisters or mother and daughter? I had previously acquired the marriage and death certificates of Elizabeth and Samuel Scanlon, but neither yielded anything new. Otherwise, I had recorded electoral rolls for the West Coast and later Coromandel, indicating that whenever Elizabeth and Samuel Scanlon relocated, their movements were mirrored by a George Highland, suggesting a possible filial connection between George and Elizabeth. There, amongst my historical notes, was a search result from the Kiwi Collection under the name William George Scanlon (WGS), who attended school in Greymouth in 1886 – the most likely piece of this puzzle.

With renewed vigor I set about finding proof that WGP and WGS were one and the same. I wrote to the Catholic Archives to follow up the information on his passport. They very quickly provided a copy of a certificate of baptism for a 14-year-old William George Scanlon in Greymouth in 1886. This certificate named his father William Parkes, and his mother Annie Highland, at long last tying the three names together for the first time in a single record.

I also wrote to Grey Main School, which despite having been through several amalgamations and name changes, still held school records back to 1886 the period covered by the result in the Kiwi Collection. This record provided the crucial detail that the guardian of the child was one Samuel Scanlon,

(Continues on page 93) →

John Logan's boarding house dining room

Terry Logan

On 6 June 1906 at the suggestion of his brother Robert, John LOGAN and his family moved back to Moawhango, 19km from Taihape on the Taihape/Napier Road, where he took over a boarding house. At this time Moawhango had a population of about 600, but when Taihape was set up as a railway centre the population slowly declined. John built a dining room onto the boarding house and turned it into a private hotel. He leased the five acres of land the buildings were situated on from the BATLEY family and had a 1/2-acre vegetable garden. Son Robert remembers the whole family had to tend the garden growing thousands of onions and other vegetables, which along with milk from three cows they owned, was used to feed guests eating in their dining room. The hotel was mainly patronised by coach passengers, drovers, shepherds and rabbiters. The hotel had a large outdoor oven in which John baked bread for many of the locals. He also made ginger beer to sell and sometimes sold beer when he could get hold of it, on the quiet of course. Only the dining room was still standing in 1995 and the large mound in the ground outside is the remains of the oven. The dining room was subsequently demolished.

The recipe below is for Gingernuts said to be from him which he baked for his guests.

Gingernuts

- 4 oz Butter
- 2 heaped cups Flour
- 3 tablespoons Boiling Water
- 3/4 teaspoon Baking Soda
- teaspoon Ground Ginger
- cup Sugar
- 3/4 cup Golden Syrup
- 1 teaspoon Ground Ginger
- 1 dessert spoon Spice
- Mix the butter and Golden Syrup with boiling water, add other ingredients and mix well to a rather stiff dough.
- Roll into little balls and put on a cold greased tray, press with knuckles.
- Bake in a moderate oven.

Terry Logan.
E: *terry.logan@xtra.co.nz*

Projects

→ (Continued from page 92)

coal miner of Brunnerton. At long last, we had certain proof that not only had WGP changed his name, but that Samuel's wife Elizabeth, previously Highland, was the maternal grandmother referred to in the diary notes of the South African descendants.

These two records combined, also provided the nearest evidence and most probable explanation for why, with the passage of time, family both in New Zealand and in South Africa had given WGP mother's name as Scanlon rather than Highland, all based on the assumption that because the grandmother's name was Scanlon, it followed that Annie must have been a Scanlon too.

Needless to say, I was very grateful for the school record found in the Kiwi Collection – a small piece of information on its own, but a significant piece in bringing this complex puzzle together.

Gaps remain, but I am confident we will flesh this story out further. At least we know who we are looking for now. I am currently pursuing the line that WGP/Scanlon, worked on the railways between Brunnerton and Nelson before his departure to South Africa in 1899, because he took up immediate employment as an engine driver in the mines.

Carole Devereux

Notes

1 *Grey River Argus*, 28 October 1874, p.2.

“Kissing don’t last; cookery do!”

Barbara Wyley

When our only daughter Caitlin was getting married 26 years ago, I wanted to give her something rather special for her wedding present, something that no one but this mother could have given this daughter. She and John had been flatting for some years and really needed nothing in the practical line that their good wages and kind wedding guests could not supply. But what could I give?

The problem exercised my brain on and off for some months. As a family historian I thought first of something in the heirloom line, but nothing presented itself as suitable for both her and the occasion.

The solution came to me, as solutions often do, when the problem itself was far from my mind. Late one night, long after everyone else was in bed and the noise of traffic had ceased, I was happily transcribing some letters written by my husband’s grandfather in 1898.

Baching in a farmhouse at Kauangaroa, near Whanganui, with his two younger brothers, Joseph Wyley was writing home to his fiancée in England and describing how he had baked some scones that day. It was when empathetic laughter at his description of trying to get the mixture to the correct “thing” (consistency) forced me to stop typing that I thought how coincidental it was that the wife of one of his other grandsons had just that week given me the latest trendy recipe. It happened to be for scones – not Joseph’s pioneer variety, but that pot-of-cream-and-can-of-lemonade version which was enjoying some popularity at the time. As I took a break from my task and heated the jug for some more sustaining coffee, I reflected on the century that separated the recipes and the family ties that connected the two cooks.

And there it was. Suddenly my gift problem was solved! I would compile a family heritage recipe book, containing recipes from members of both my family and my husband’s. I thought of my mother’s hand-written recipe books, and my mother-in-law’s. Both contained recipes from their own mothers and various aunts and sisters. This was going to be a doddle.

I set to. A doddle it was not, but an engrossing, rewarding, time-consuming task it certainly turned out to be. Fortunately there was plenty of time available because the inspiration of a moment became the work of over a year.

There was no problem at all getting recipes from the bride’s grandmothers’ books. A hastily-sketched family tree was soon patterned with a chicken-pox rash of red dots indicating those relatives – whether dead or alive, I came to think of them all as contributors – for whom I had at least one representative recipe. The family history notebook which is usually in my shoulder bag when I go visiting now had a new travelling companion, my recipe notebook.

The idea took hold and took over. Never have I experienced such a free and willing sharing of family information. Take, for example, my husband’s cousin, who is a chef, who casually pulled the recipe book of their great-grandmother Mary Robinson (née Ellis) from her bookshelf. The little prayer-book sized volume is half filled with clippings of recipes from the local newspapers of her time, followed by more in her own spiky handwriting. There are later additions and annotations in the loose scrawl of her two elder daughters, Clara (Mitchell) and Helen Robinson, and granddaughter Ailsa Hume (née Mitchell).

Bride Caitlin, for whom the recipe books were compiled, and husband John, on their wedding day. [Photo: Gail Nelmes; used with permission]

The bonus for this family historian was that as the relations produced their cookbooks and thumbed through them, they reminisced about the people whose recipes filled the pages. Family favourites emerged: everyone in that particular branch of the family had Aunt Alice Paterson’s Pink Pudding in their book, evocative of long childhood summer holidays in the Pelorus Sound. Similarly, Ginger Beer recipes meant summer holidays at Nana Willoughby’s in Geraldine to all my maternal-side cousins.

And there was collaboration across family lines. Although my paternal grandmother Maud McEachen (née Varcoe) died when her daughter was only 12, in her old age Aunty Norma (Clearwater) could recall her mum making Three-Minute Sponge and Cream Lilies. In her mind’s eye she could still see her working at the wooden kitchen table of their Lumsden home – oh! but sorry, she didn’t have the recipes. No problem: my own mother had no trouble coming up with one of them and a cookbook of the period provided the other.

Many recipes were very significantly identified with their contributors’ characters: our late Aunty Kath (Willoughby), whose husband had a huge vegetable garden, and whose most remembered saying is “Waste not, want not”, is appropriately represented by her recipe for Preserved Beans.

Nor was a sense of period or fashion missing. Recipes

from war-time focused on making the most out of the least promising ingredients. The baking recipes came mainly from the generations to whom "full tins" were a cultural imperative. They also provided recipes for preserves, and home remedies from cough mixture to fly traps. Present generations were more likely to contribute quick versions of traditional fare or microwave dishes. The move towards a distinctively New Zealand cuisine was also discernable, with treatments of local fruits, vegetables and seafoods well represented alongside the beef-and-Yorkshire-pudding heritage of earlier generations.

Even the blokes got a look-in, with two of the bride's male cousins, her father and an uncle all contributing, unbribed. Of course, her great-grandfather Wyley is there, too, with his scones.

Presentation was never an issue. From the outset I knew that the traditional handwritten recipe book was the way to go. There was no shortage of attractive notebooks on the market; I chose two hardbacked noteboooks, A5 size, with a pleasant design of an embroidery sampler on the covers, going for the heritage/nostalgia feel in the absence of anything more suitable in the culinary line. I chose a well bound spine over the practicality of spiral-bound because I want these books to last. My concession to ease of use was to provide a recipe-book holder with them.

An opening from Mary Robinson's recipe book. [Author's collection]

The Family Heritage Recipe Books completed. [Author's photo]

I handwrote all the recipes myself, adding some cooking instructions to some of the older recipes which had assumed that every cook worth her salt would know from the ingredients how to combine them correctly. I excluded some recipes on the basis of impracticality (eight eggs and a quart of cream for a custard, anyone?) and limited the number from some enthusiastic contributors to regulate the balance between sections in the book. There's also space for Cait to add her own favourites over the years to come.

Apart from the recipes, the books contain a page dedicated to each of the contributors, explaining where they fit into the family tree, giving the code (usually the initials of maiden names) which follows each of their recipes, and listing their contributions. These pages are followed by two small partial family tree charts, one for my side of the family and the other for my husband's, to show the relationship of all the contributors to the bride.

Frankly I don't think these books get used very much, if at all, but that doesn't bother me. The important thing is that this collection has been made, uniting for posterity a significant part of the domestic culture of two family lines over four generations as they merged into yet another family unit.

Since then daughter Cait has not only added another generation to the family tree, but has also turned into a great baker: her Christmas cakes are, as they say, 'to die for'. She now passes recipes on to me. Isn't that what family history's really all about – passing it on?

And I'm happy to report that, in this case, the kissing has lasted, too.

Barbara Wyley.
E: *bawyley@gmail.com*

Note: The title is a quotation from *The Ordeal of Richard Feverel* by George Meredith (1828–1909).

Joe Wyley's scone recipe

"I have made the scones and am just sampling them. I will tell you how I made them. First of all I got the oven very hot ... then I took 6 cups full of flour, mixed into it Cream of Tartar and soda, salt & sugar & then some butter. Then I poured & mixed into it a jug of butter milk. There wasn't enough flour, so I had to keep adding more to get it to the right thing. But they turned out right enough. I baked them for ½ hour. The chief thing seems to be in getting the oven really hot ..."

Joseph Wyley, farmer, of Kauangaroa, whose 1898 scone recipe inspired the project. [Author's collection]

Joseph Wyley writing to his fiancée, Alice Platt, August 1898. [Transcription by the author.]

Record collections

Information from the NZSG Record Collections is available to NZSG members without charge, a major benefit of membership, and for personal research only.

Members are welcome to contribute new or updated material.

Certificates

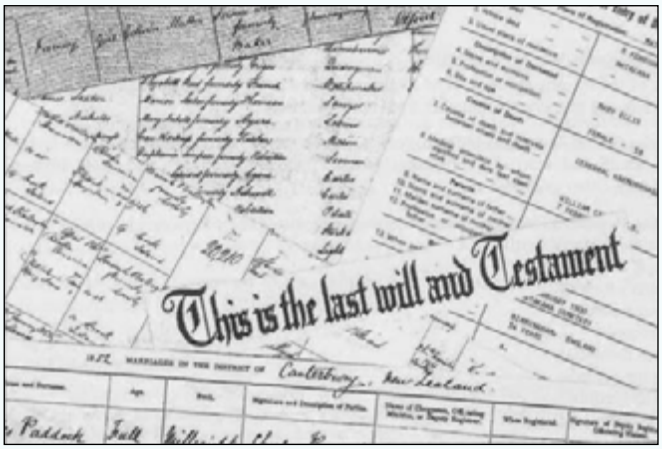
This collection was set up as a repository for certificates that members had obtained, but found to be unrelated to their research. In recent years, members have been encouraged to submit certificates and miscellaneous documents of any kind whether they are related or unrelated to their research.

The sole purpose of the collection is to share certificate information amongst Society members. It does not have the facility to put contributors in touch with one another.

The majority of records are from New Zealand sources, but there are also many from the United Kingdom, Australia and other countries. Besides birth, death and marriage certificates (which include sightings and RGO microfilm printouts) there are many other documents of value in research:

Baptism, marriage and churchyard burial records from Old Parish Registers (OPRs) and other sources.

- Citizen memorials (naturalisation records), citizenship certificates
- Convict and shipping records
- Intention to Marry registrations
- War records
- Wills, probates, letters of administration, coroner's reports and affidavits.
- Miscellaneous other certificates and documents (e.g. educational qualifications, apprenticeship, lodge, sporting achievement certificates etc.)



All names shown on the documents are cross-indexed into a database. These include parents, spouses, other relatives, informants and witnesses where they are likely to be of value. Women are indexed under both married and maiden names. This means there could be 6–10 entries for a particular birth, death or marriage all with the same reference number but only one will be the individual who is the subject of the event.

There are over one million entries in the index (as at 1 April 2018), cross-indexed from over 118,000 records and the collection continues to grow steadily by about 1,000 records a month.

See the August 2017 issue of *The New Zealand Genealogist*, page 160 for fuller details.

Access

Write to NZSG Certificates Research Enquiries Officer, PO Box 14036, Panmure, Auckland 1741. Set out your request clearly and concisely, making sure the correct reference numbers and names are quoted. If you find several entries with the same reference number and date, it is necessary to list only one.

A. Individual search: You may request a search for an individual (either a particular event or all references to the individual). Include concise details such as likely location, time frame, parents' names if known etc. If a search is successful you will be sent details of the document.

B: Surname printouts: You may request an up-to-date printout of entries in the index for up to eight surnames at a time. For more common surnames such as Anderson, Bell, Brown, Campbell, Clark, Hall, Harris, Hill, Jones, King, Martin, Robertson, Robinson, Ross, Scott, Smith, Stewart, Taylor, Thompson, Walker, Watson, White, Williams, Wilson Wright and Young to name just a few, also list the forenames and you will be provided with a printout of those names only. If you identify any certificates from the printouts that appear relevant to your research, you may then make a further request for copies of the documents. These requests must be limited to six certificates at a time.

Post your enquiry with a stamped, self-addressed envelope (SAE) (minimum size DLE – 22cm x 11cm). If surname printouts of the index are requested, include an A4 sized stamped, self-addressed envelope.

There is no charge for this service.

Note: Part of the index is also included in the NZSG Kiwi Collection available for NZSG members.

Contribute

Send contributions of certificates and other documents to NZSG Certificates Collection Officer, Mrs June Stratford, 31 Mains Avenue, Whāngārei 0112. Digital copies of documents can also be sent as email attachments to the NZSG Manager.

First Families

First Families is a collection of information about families where the family emigrated to New Zealand before and including 1901 and where partners were married in New Zealand before and including 1901.

It is an index, that has been compiled from family record sheets, contributed by both members of the NZSG and non-members. Each family record sheet includes the names of three generations and their spouses where known.

The record is based on the first couple of any family unit living in New Zealand before and including 1901 and it can include their children. It can also include their parents who may not have come to New Zealand, thus bridging the gap between New Zealand and the country of origin.

Access

Surnames can be searched by members in the database accessible on the First Families page on the website. Over 13,500 entries can also be searched in Kiwi Collection.

Research

Send First Families Collection enquiries to Debbie Evans, First Families Research Enquiries Officer at *firstfamilies@genealogy.org.nz*

Contribute

Send completed forms to First Families Collection Officer, Geoff Cullen, PO Box 92, Ohakune, 4660.
E: *FirstFamiliesSubmissions@genealogy.org.nz*

Record collections

MARRIED,

21st instant, at the Native Church Petoni, by Robert Cole, Clerk, M.A., Richard Barton, Esq., of Aglionby, on the Hutt, to Hannah only daughter of the late Rev. John Butler, first resident clergyman in New Zealand, having commenced residence in the early part of 1819.

By the Rev. J. Macfarlane, of the Scotch Church, on the 13th inst., Mr. Thomas Sweeny, of Akaroa, cabinet-maker, formerly of New York, U.S., to Mary Anne Furminger, formerly of Rye, Sussex. And,

On the 21st instant, Mr. David Johnston, formerly of Edinburgh, to Charlotte Ogilvey Blaik, also of Edinburgh.

Pre 1856 New Zealand Marriage Records

This is a collection of New Zealand marriages that took place before compulsory civil registration. The collection contains over 28,500 entries from sources including civil registration entries, church records, newspaper notices, family and social history publications, Māori Mission records, Bible entries, ministers' diary and journal entries and submissions from NZSG members to name a few.

Access

The collection is computerised and stored in a database enabling powerful search and matching options.

Use the search request on the NZSG website, or contact the Research Service. E: *researchservice@genealogy.org.nz*

Contribute

See the Pre 1856 New Zealand Marriage Records page on the website to download the Submission Form. Post the form along with a copy of the document or source to:

Pre 1856 Marriage Record Collection Officer, c/o Project Co-ordinator, PO Box 14-036, Panmure, Auckland 1741.
E: *nzsg.projects@genealogy.org*

Pedigree Registration

This is a collection of Pedigree Registration forms submitted by members. Every surname on the forms is entered into a computer index, which now contains more than 106,000 names. These names appear in the NZSG Kiwi Collections v2.

Access

See the Pedigree Registration page on the website to use the Search Request form.

Contribute

A Pedigree Registration form can be downloaded from the website. Members can submit a Pedigree Registration form relating to their direct family line. It is very important that page 2, with the consent information, is printed on the back of the form, NOT on a separate page.

Send the completed form to Pedigree Registration Officer, Mrs Judy Kirby, 25a Elliot Street, Johnsonville, Wellington 6037.
E: *pedigree@genealogy.org.nz*

Griffis Illegitimacies

This collection is a name-searchable database involving illegitimate births in New Zealand between 1877 and 1950 that were available in public records, either at local court houses or National Archives. Virtually all of these records have now been transferred to Archives New Zealand.

The database includes details of the child (if named) the mother and the father, the location of the event, the record type and repository. Successful results are printed into a formatted report that can be saved or printed. Query results provide basic information only. Researchers are encouraged to go back to the original source record for more fulsome detail.

Illegitimate birth as a subject involves degrees of sensitivity. Because of this the Society has decided that this resource will only be held at our Family Research Centre (FRC) and that records less than 100 years old will be withheld.

For a full explanation on the Griffis Illegitimacies Collection read our Gen-Guide available online.

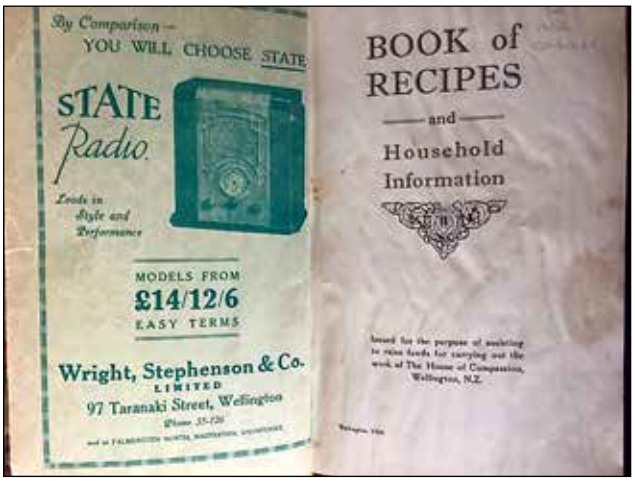
Access

The database is offered as a research look-up service, administered from the Family Research Centre, through which members can make enquiries and be provided with a standard output report. NZSG members may obtain details through our Research Services or in person (under supervision).
E: *ResearchService@genealogy.org.nz*

Information from the NZSG Record Collections is available to full NZSG members only, without charge. Access to the collections is a major benefit of your NZSG membership. Members receive this information on the understanding that it is to be used for their personal research only. You should not pass it on to non-members, or make access to the collections available to non-members. Local NZSG Branch members are not full NZSG members.

Have you used a recipe book to find genealogy gems?

Elizabeth Burden



When my parents married in England in 1949, my father gave my mother a cookery book as a wedding present. Not very romantic maybe, but this was just after WW2 and food had been rationed. My grandmother had not taught her daughter how to cook, in case she wasted the food by burning it. She had learnt to boil an egg and watched her mother do a rice pudding. This was a necessity as her fiancé used to visit and would eat the whole thing!

The book was useful and when we were sick we used to quietly sit in bed, looking at the pictures and dreaming about the elaborate dishes that we never experienced.

I still have the book on my shelf and it is falling to pieces. It has travelled the world as we moved from England to New Zealand, via years in Hong Kong in between. The recipes reflected the 'ideal' home life at the time, when entertaining friends and family would be a special occasion. Advice about table etiquette, serving dishes and garnishes and seating arrangements. Even suggested menus for many courses. Meals were made from scratch – the basic ingredients. Quite different today with our many readymade, brand-named products to start the process.

As we travelled our tastes changed and we acquired cookery books that were far more international. When we arrived in New Zealand we had to adjust to different foods, brand names and tastes. We acquired local cookbooks and enjoyed learning new names for dishes.

Neighbours shared their garden produce and ideas on how to cook them, so we developed a healthy Kiwi palate. Apart from a whitebait fritter glitch, in which my father rapidly found out that he was allergic to whitebait. During the panic, the cat happily ate it frozen, from on top of the freezer.

There were few restaurants in Auckland for dinners. I think the first was the Eidelweiss. There may have been some in hotels, but most were lunch time cafés, where for a treat, we would sometimes meet Dad in the holidays and our eyes would just about pop out at the size of the fish and chips or the T-bone steak that would often overlap the plate. Always with chips and coleslaw and often included eggs. Probably a reflection of farm meals. The waitress was always busy balancing many plates up her arms and remembering each customer's order, with a quick joke and a smile.

Then a few Chinese takeaways started, sadly quite westernised.

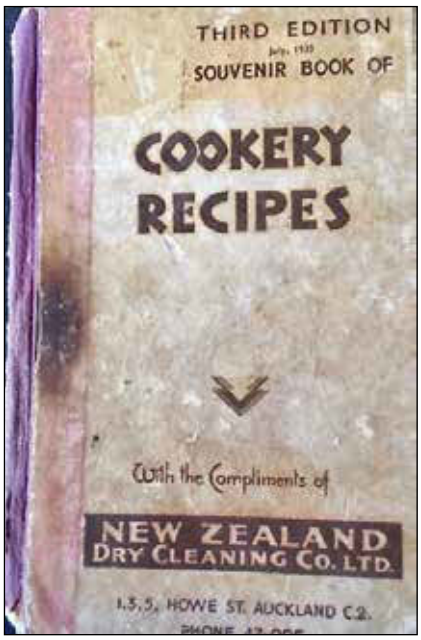
We learnt to have the treat of a pie. Heaven was a potato top pie.

Years later in my book-hunting expeditions I came across older New Zealand cookbooks made for fund raising purposes. These were the most useful, as people shared their, 'tried and true' family favourites.

Do you need to know how to glaze shirts or make hair lotion and have you got your barrels of ingredients ready and the embers or turf just right? Chatham Islands had a supply of turf.

The Home of Compassion was begun by the late Mother Mary Aubert. The book is still available from their online site shop for $15. The original price was one shilling.

I noticed that some had local history sections, such as one for a school from the back of Palmerston North/ Whanganui area, which I donated to the Palmerston North Library as they were digitising local books. The recipes were labelled with the donor's name or former name and their farm. 'Annabell Lemon Beer' caught my attention, as when I was first teaching we used to have yearly visits by a traffic officer Annabell, whose family were caring community members in their spare time. He always said the family name came from Hannibal, descendants settled in Spain and then one got shipwrecked during the Spanish Armada on the coast of England.

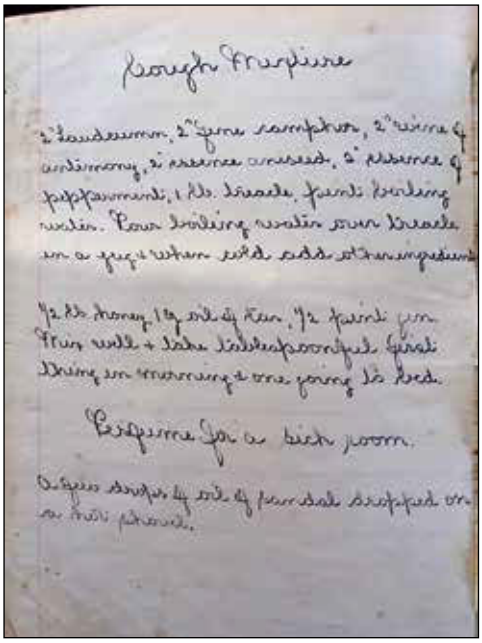


Some of these cookbooks had photos or advertisements of local businesses that sponsored the book production. They may be photos or maps of the surrounding area. Was your family business or premises in the advertisement photos? Some are quite old.

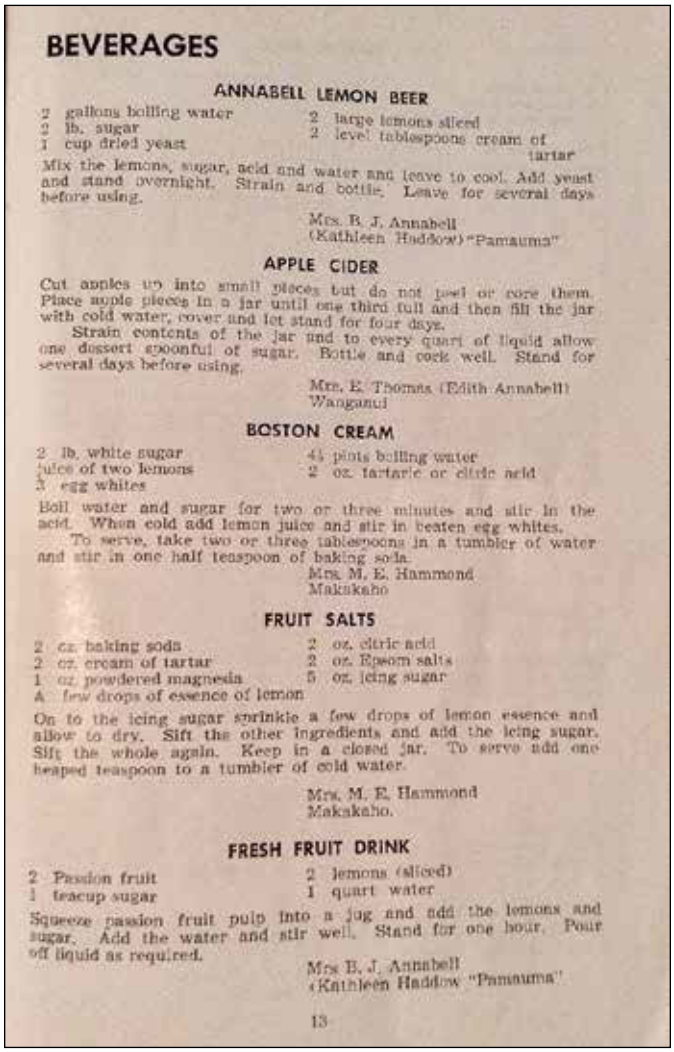
Other books were part of an advertising campaign such

Gelatine advertisement.

Handwritten index.



Lovely script, especially considering there was no room for mistakes when using a pen with a nib. The 'Cough Mixture' is a bit suspect nowadays with the first ingredient.



BEVERAGES

ANNABELL LEMON BEER

2 gallons boiling water
2 lb. sugar
1 cup dried yeast
2 large lemons sliced
2 level tablespoons cream of tartar

Mix the lemons, sugar, acid and water and leave to cool. Add yeast and stand overnight. Strain and bottle. Leave for several days before using.

Mrs. B. J. Annabell
(Kathleen Haddow) "Pamauma"

APPLE CIDER

Cut apples up into small pieces but do not peel or core them. Place apple pieces in a jar until one third full and then fill the jar with cold water, cover and let stand for four days.

Strain contents of the jar and to every quart of liquid allow one dessert spoonful of sugar. Bottle and cork well. Stand for several days before using.

Mrs. E. Thomas (Edith Annabell)
Wanganui

BOSTON CREAM

2 lb. white sugar
juice of two lemons
3 egg whites
4½ pints boiling water
2 oz. tartaric or citric acid

Boil water and sugar for two or three minutes and stir in the acid. When cold add lemon juice and stir in beaten egg whites.

To serve, take two or three tablespoons in a tumbler of water and stir in one half teaspoon of baking soda.

Mrs. M. E. Hammond
Makakaho

FRUIT SALTS

2 oz. baking soda
2 oz. cream of tartar
1 oz. powdered magnesia
A few drops of essence of lemon
2 oz. citric acid
2 oz. Epsom salts
5 oz. icing sugar

On to the icing sugar sprinkle a few drops of lemon essence and allow to dry. Sift the other ingredients and add the icing sugar. Sift the whole again. Keep in a closed jar. To serve add one heaped teaspoon to a tumbler of cold water.

Mrs. M. E. Hammond
Makakaho.

FRESH FRUIT DRINK

2 Passion fruit
1 teacup sugar
2 lemons (sliced)
1 quart water

Squeeze passion fruit pulp into a jug and add the lemons and sugar. Add the water and stir well. Stand for one hour. Pour off liquid as required.

Mrs B. J. Annabell
(Kathleen Haddow "Pamauma"

13

Kathleen HADDOW was in Ancestry with a family tree from the Hawera, Taranaki area. B J Annabell was her husband. The tree had some nice photos.

as for The New Zealand Dry Cleaning Co Ltd. They included useful household hints, alongside the many extra services the firm offered like a pleating service. Were your relatives in the photographs of the different departments?

An image inside the New Zealand Drycleaning cookbook.

This book is also available at Auckland Library.

The gelatine advertisement turned out to be a company owned by a family member included in the research I was doing for my brother-in-law.

Then there were the war years of economy and managing in New Zealand.

I could not resist buying a nondescript book, a home-made recipe collection in the huge Antique and Collectors' Fair that used to be held in Greenlane Racecourse Rooms. Perhaps made as a wedding present in hard economic times or passing on family heritage recipes and hints? No name or date, so I speculated about when it was made, by looking at the ingredients and cooking methods. The writing changes, was it passed on to the next generation? It was carefully indexed and handwritten.

My grandmother lived with us just before she died and her old recipe books and notes in her handwriting are treasured possessions.

Maybe you could start a family heritage cookery book in paper or in digital form. I found one lady online, who had published her Indian great-grandmother's recipes with illustrations of the actual pages and added family photos and

(Continues on page 101) →

Using Annie Sharp's cookery book inscription for genealogical clues

Elizabeth Burden

For this brief side investigation, I used Ancestry, Findmypast, MyHeritage, FamilySearch, FreeReg UK. I am sure there are further resources that would be available if a family was seriously searching. There were quite a few trees in various genealogical sites. Many were private and you needed to contact the owner, which as this was not my family I felt might be intrusive.

Annie BIGGS was the sixth child in her family. I have not found a definite birth registration or baptism for her. Going by her recording in Mrs Beeton's book she was born about 1892.

Her parents, Ernest and Jane Biggs (transcribed as BRIGGS in the 1891 England and Wales Census), lived in Cramp Shaw Lane, Ashstead, Epsom, Surrey, England. Twenty-six-year-old Ernest was a grocer's assistant, Jane, aged 27 was a wash laundress. Both were born in Sussex, where also were born three of the children: Bertram, aged seven, Ellen, aged 5, and Lilian, aged two. Another daughter, Florence, aged four, was born at New Cross in London, and the last, Amelia, aged one at Surrey, Ashstead.

Annie Biggs was 9 years old when recorded in the 1901 Census, and lived with her much larger family in 6, Old Market, St Leonards-on-Sea, Hastings, Sussex. Ernest now worked as a market gardener. After Annie the children were William, Ethel, Sidney, Rose, Frank and Harry.

In the 1911 census Annie was still at home aged 21 years, single and a cook domestic. They lived in a five room house at 6 Old Market, St Leonard, Hastings.

In the 1939 England and Wales Register Ernest Biggs, born 9 July 1864, gardener and Jane Biggs, born 12 December 1864, unpaid domestic duties, were 75 years of age and living at 55 Bulverhythe Road, Hastings.

Providing the various online family trees are accurate, Ernest Biggs was the youngest of five siblings born between 1851 and 1865. His parents were William John Biggs (1824–1885) and Eliza Mary AGATE (b1829), from Brighton, Sussex. Ernest's grandparents were William Biggs (1797–1878) and Jane MITCHELL (1798–1855), also from Brighton.

He married Jane Caroline WHITE in Steyning, Sussex, England in March 1884.

Ernest died at Lewes, Sussex, in 1959. Jane died at Lewes in 1941. She had one half-sister, Annie A BARKER (b1880). Their mother was Elizabeth GANDER (1841–1913). One online tree has Jane Caroline White marrying Ernest William Biggs and she has five siblings. Her mother was Eliza NOBLE whose brother John was a shepherd, moved to South Australia. Maybe that was what gave Annie and Alexander the idea to move.

In 1920 Annie Biggs was married to Alexander SHARP in Steyning, Sussex. I did not check the 1921 Census.

When Annie and Alex emigrated in 1922 they were initially recorded as third class passengers on the SS *Borda*, leaving London for Melbourne, Australia, on 1 June 1922, Annie was 31 years of age, wife of 43-year-old Alexander Sharp, formerly living at 35 Bexhill Road, St Leonards-on-Sea. A side note here: this voyage had three different dates recorded in databases, and needed to be clarified by checking the actual record. The passenger list has lines through their names. Did they miss the ship and catch the next one? I wonder if they were sick or had other commitments which held them up.

The couple eventually sailed from London, England on 6 July 1922 and arrived in Melbourne on 24 August 1922, on the TSS *Ballarat*. Both were listed as English. Both had a passenger contract ticket and were at the previous address still.

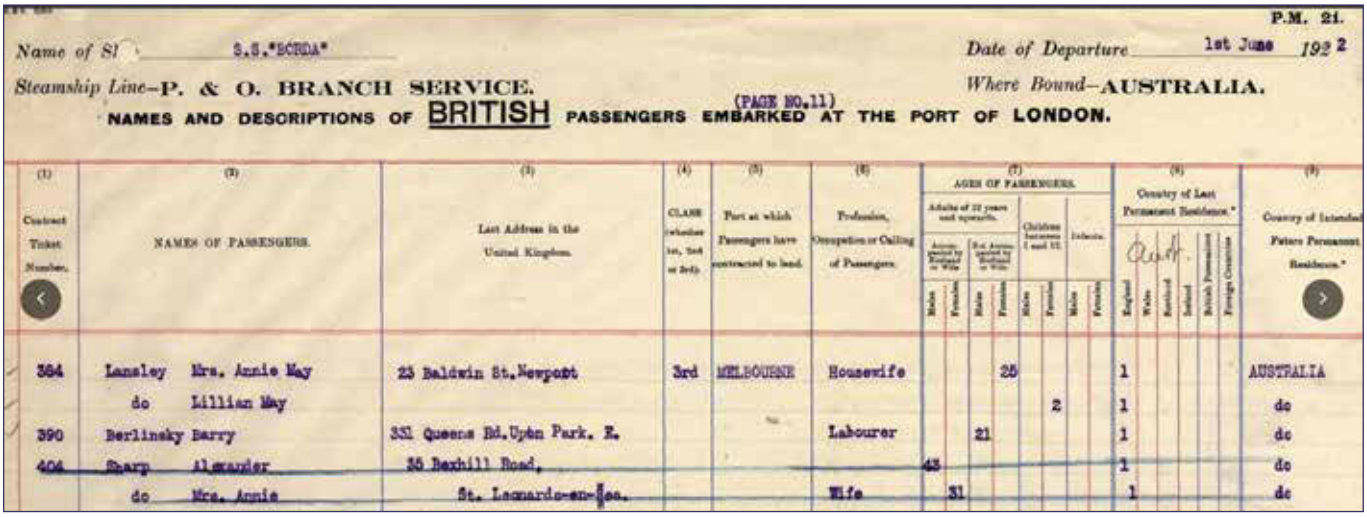
Their stay in Australia seems not to have been permanent. They are recorded again leaving London on 9 February 1926 aboard the *Morton Bay* heading for Sydney. They had been living at 9 Kennilworth Road, St Leonards-on-Sea, Sussex. Annie was 34 years of age. Alexander, aged 46 years, was a marine engineer. Could this be why they are so hard to find in England and Australia? Did they have a land base, but constantly travelled? Maybe Annie had a job as cook on the ships too, although it does not state this. Also they say their next permanent residence is Australia.

Alexander Sharp was not so easy to find. But finally I found Annie's death in the Australian Deaths Index 1787–1985.

She died in 1983 at the age of 90 years in Moonie Ponds, Victoria, Australia and the death index confirms her parents.

Alex, with correct age and birthplace, died in 1950 in

(Continues on page 101) →



P.M. 21.

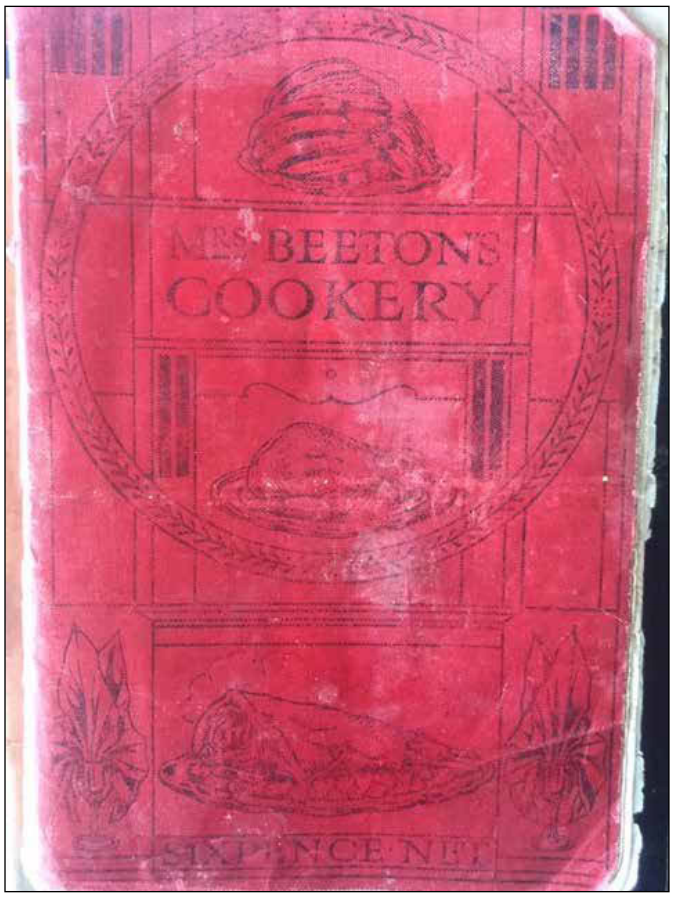
Name of Sl S.S."BORDA" Date of Departure 1st June 1922

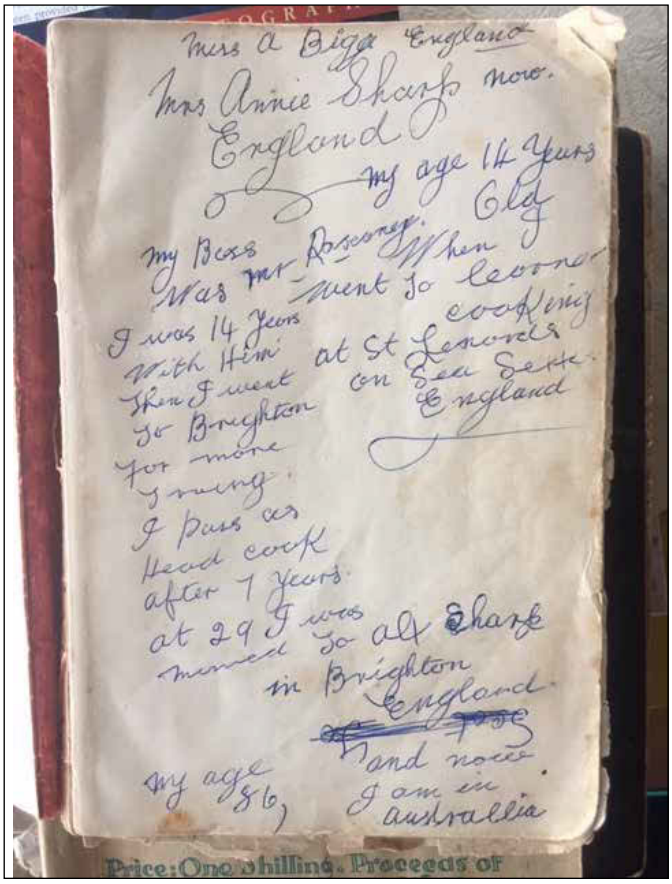
Steamship Line—P. & O. BRANCH SERVICE. Where Bound—AUSTRALIA.

(PAGE NO.11)

NAMES AND DESCRIPTIONS OF BRITISH PASSENGERS EMBARKED AT THE PORT OF LONDON.

(1) Contract Ticket Number.	(2) NAMES OF PASSENGERS.	(3) Last Address in the United Kingdom.	(4) CLASS (whether 1st, 2nd or 3rd).	(5) Port at which Passengers have contracted to land.	(6) Profession, Occupation or Calling of Passengers.	(7) AGES OF PASSENGERS. Adults of 12 years and upwards. Adults specified by Husband or Wife. Male	Adults specified by Husband or Wife. Female	Adults. Male	Adults. Female	Children between 1 and 12. Male	Children between 1 and 12. Female	Infants. Male	Infants. Female	(8) Country of Last Permanent Residence.* England	Wales	Scotland	Ireland	British Possessions	Foreign Countries	(9) Country of Intended Future Permanent Residence.*
384	Lansley Mrs. Annie May	23 Baldwin St.Newport	3rd	MELBOURNE	Housewife				25					1						AUSTRALIA
	do Lillian May										2			1						do
390	Berlinsky Barry	331 Queens Rd.Upbn Park. E.			Labourer			21						1						do
404	Sharp Alexander	35 Bexhill Road,				43								1						do
	do Mrs. Annie	St. Leonards-on-Sea.			Wife		31							1						do





→ (Continued from page 100)

Richmond, Victoria, according to the Births Deaths and Marriages Victoria website, at 72 years of age. If this is the correct one then his parents are Peter Sharp and Maggie WILSON. The 1881 Scotland Census had identified a Peter and Margaret Sharp with a son Alexander aged 2, so born about 1879, in Dunfermline, Fifeshire. They are living at 28 Plantation Street, Govan Church, Lanarkshire, Peter a cabinet maker.

Trove recorded the death notice in *The Age* on 7 December 1950, for Alexander Sharp, husband of Annie, aged 72, late chief engineer for the Commonwealth line of steamers. No children are mentioned.

Next I checked the available personal family trees and there seem to have been no descendants for Annie and Alex Sharp in Australia or maybe they are just not interested in genealogy. Annie's book says she is 86 and living in Australia. So if she was born about 1892 that means the inscription was written in 1978.

But somehow since then that book got to New Zealand.

Elizabeth Burden.
E: *lizburden2020@gmail.com*

→ (Continued from page 99)

memorabilia. It was beautifully presented. Often there are pictures, reminder notes, alterations to improve the recipe, and naughty scribblings by children, (who no doubt missed out licking the mixing spoon for that).

When my mother died she had a huge box of recipes from ripped out pages of the New Zealand and English *Women's Weekly*. She used to cull them regularly but it took me hours to cull them further. Be warned and only keep those you tried and liked. Nowadays my younger family members look online and follow Youtube instructions as they cook.

So next time you come across an old cookery book, it may be battered, out of date, but a window to the past. Look inside and you might be surprised and entertained.

Lastly, I came across this soft cover *Mrs Beeton's Cookery*, a bit battered, but how could I pass up the genealogy inscription inside? If this is your English/Australian relative I am happy to pass it on to you.

Did she start her training using this book or maybe in her married life? In her old age she was trying to record some of her history perhaps for family. Maybe there is a clue to help her present day family.

Translation: Miss A BIGGS England, Mrs Annie SHARP England now. "My age 14 years old. My boss was Mr ROSANEY when went to learner cooking at St Leonards on Sea, Sussex, England.

I was 14 years with him. Then I went to Brighton for more training. I pass as Head Cook after 7 years at 29 years married to Alx SHARP in Brighton, England and now I am in Australia my age is 86."

See the accompanying article on page 100 with my research to find Annie Sharp's descendants.

Elizabeth Burden.
E: *lizburden2020@gmail.com*

Sources

Harvey, Elsie G. *The 'Peace' Recipe Book*. 3rd edition. Auckland, c1918.

Maguire, Rev J. *Home of Compassion Book of Recipes and Household Information*. Wellington, 1936.

Mrs Beetons Cookery', Frome and London.

New Zealand Dry Cleaning Co Ltd. *Souvenir Book of Cookery Recipes with a Chapter on: The Romance of Dry-Cleaning and Dyeing Industry*. Third Edition July 1935. Auckland.

Douglas Mary McKain – on food and recipes

Barbara Marriott

My three-times great-grandparents made the long voyage to New Zealand in the Olympus, *departing from Gravesend in December 1840 and arriving at Port Nicholson in April 1841. While researching their voyage, I came across a fellow steerage passenger, Douglas Mary McKain. Douglas, a widow, was travelling with four sons and one daughter. She had left four other daughters at home in England. Her letters home from the ship provided much insight into life aboard the* Olympus. *She even mentioned in passing the birth of my great-grandparents' first-born child.*

I continued to research Douglas's records in the hope I would find out more information about my ancestors. Whilst there was nothing further specifically about my great-grandparents, there was priceless background information about life in Wellington in those very early days. This included diary notes about everyday matters such as the prices of basic food items, recipes, accounts, family news and quite a lot of poetry.

Douglas Mary DUNSMORE was born in Glasgow on 20 July 1789. Her father died in 1801 and her mother remarried. From that time, it appears that they lived at the Tower of London where Douglas met her future husband, William MCKAIN. In 1808, they got married. They stayed on at the Tower of London for a time and then moved to Cheadle, Staffordshire, where they lived their married life with a large family of eight sons and five daughters. By the time Douglas boarded the *Olympus* in 1840, four of her sons and her husband had died.[1]

It appears from her letters and her diary that Douglas was observant and articulate, giving interesting and detailed accounts of ordinary everyday events. Her first mention of food and recipes is in her letter home to her remaining daughters, covering the period of the voyage between 10 January and 20 April 1841 (the day the ship anchored in Port Nicholson). She said:

"We have plenty of good provisions. The water is getting very bad but we have it mixed for drinking with lime juice and sugar one day and next day half pint of grog."[2]

Later she mentions: "I have got into the way of making nice light bread. The steward gave me a small piece of yeast and showed me how to mix it and from time to time I save a piece and by that means have a constant supply of fresh bread. If we had double the quantity of flour and half the quantity of biscuits we should do well. Each adult has 2lbs of flour a week, but I soak a little biscuit in water to a pulp and mix it with my flour either for bread or pudding. But I did not bring spices or carbonate of soda with me which was a great neglect. Oh! we do so long for a little cheese. The little we brought with us was much appreciated while it lasted."[3]

About a month out from New Zealand, Douglas comments that while the rations are being served out according to the scale in the rules, "Our potatoes are all used and we have rice instead. Our tea is served out dry, and our coffee raw, and we roast it ourselves, which we much prefer to do."[4]

Douglas's next letter home was two months after arriving in Wellington. Along with her first impressions of the landscape, the vagaries of Wellington weather and the condition of the New Zealand Company depot houses where the immigrants were initially accommodated and where fires for cooking were made outside, she says:

"On the morning of the 25th [April 1841] we were ordered to attend at the camp stores for our rations. John and James [two of her sons] brought home 35 lbs of beef and pork, with tea and sugar for Robina [her daughter] and myself, and on the following week we had the same rations served out by the Company's agent. Then we drew from the ship's stores that had been stopped over and above what we made use of on board – 31 lbs of rice, 34 lbs split peas, 5 lbs of raisins,350 lbs of biscuits and a quantity of pickled cabbage, mustard and salt, with 131 lbs of salt beef."[5]

Later Douglas complains of the cost of basic necessities in Wellington: "Things are very dear here. Skim milk 8d per quart. They do not sell the new milk – they make butter from the cream which they sell at 5/– per lb. Salt butter is 2/3 per lb, and 9d the 2lb loaf. Soap is 7d and soda 8d per lb."[6]

Douglas soon established herself in Wellington. She leased (and later purchased) a piece of land in Pipitea Street with a full view of the harbour. Her sons built her a cottage on this site. She later acquired other land and leased cottages to immigrants. While she was assisted by her children at first, she comes across in her writings as an independent and competent businesswoman. She was a respected midwife and nurse, providing these services in Wellington for about 20 years. She moved to the Hawke's Bay in 1860 to be with family and died in 1873.[7]

Diary and Commonplace Book 1841–1872[8]

Douglas kept a diary throughout her 30 plus years in Wellington and the Hawke's Bay.

Douglas was meticulous about recording things of a financial nature including her nursing accounts, as well as current affairs, family births, deaths and marriages, poetry (some of which she may have written herself), the cost of food and other items and many recipes.

Her recipes demonstrate a wealth of experience and knowledge of ingredients and know-how. They range from baking to medicinal recipes to such things as American whitewash, how to revive the colour of black silk and how to clean straw bonnets.

It is not possible to include all of her food-related recipes (although they are well worth reading). A selection follows (spelling and punctuation is as per the transcription).

"Recipe for Spicing Bacon
Select a side or midle of delicate pork, take out all the bones put it in a pan of water for twelve hours to extract the blood changing the water three times, or as often as it becomes red. Then put it into the following pickle.

Water one gallon common salt one pound prunell one quarter of a pound course sugar one pound, for sixteen days; take it out, wipe it well, and shred sage, and bay leaves (the stalks having been carefully taken out) so small that they are more like powder to which when well mixed add white peper and strew these well over the inside part of the meat; roll it very tightly up, and tie string around it three inches apart, and knot the string at every round, that when fillets are cut off for Cooking the remainder of the Collar may be confined. Smoke it well for a fortnight and it will be a great rarity and of excellent quality."[9]

"Composition to Raise Bread
Two ounce of Hops simmer with two quarts of water one

hour. One pound of flour one pound and a half of potatoes (boiled and mashed) pound and half of brown sugar. Mix all together strain the liquor from the hops let it cool to heat of new milk. Mix all together and strain through a cullender then add a table spoonfull of yeast let it stand twelve hours then bottle it but do not cork it.

One potatoe scraped and put to half a pint of warm water and let stand untill it begin's to ferment a little. The liquor will cause the above to ferment instead of yeast, one pint of this composition will ferment two stone of flour. Stand over night to bake in the Morning."[10]

"Borwick's German Baking Powder
Bread is made with this powder in one fourth of the time than that made with yeast as the dough is not required to stand before it is put in the oven, and when used in pastry, or pudding, one half of the usual quantity of Butter, and eggs is sufficient.

Sold in Packets 6d and in Cannisters 1s."[11]

"To Make an excellent Plumb Pudding
One pound of Raisins, stoned
One pound of Currants well washed and picked
One pound of minced suet.
One pound of Bread crumbs,
Quarter pound of Orange peel,
Two ounces citron peel,
Two ounces lemon peel,
One Nutmeg, one tea spoonful ground ginger, one tea spoonful ground cinnamon, one wine glassful of brandy, seven eggs, one tea spoonful of salt, quarter pound of raw sugar, Milk enough to liquify the mass if the eggs and brandy, be not sufficient for that purpose.

But the brandy is better added after the pudding is boiled; in the sauce as the boiling drives off all the spirit, Boil six hours"[12]

Douglas gives an insight into the cost of housekeeping with this excerpt from 1852:

		£ s d
"Aug 2nd	Tea 1s sugar 10d	0 1 10
	Bread 5d Milk 7d Kettle and sundries 6d	0 2 0
6th	Bread 5d Butter 9d load of wood 7s	0 8 2
9th	Onions 1s Bread 5d Meat 4d	0 1 9
14	Bread 5d Meat 1s Butter 8d & Laces 6d	0 2 7
17	Tea 1s Sugar 10d oat meal 5d	0 2 3
25	Milk 1/2 Bread 10d Wood 7s Meat 9d	0 9 9
28	Tea 1s Butter 9d Meal 10d	0 2 7
Newspaper 6d Bread 5d Milk 7d Cat meat 3d		0 1 9
		1 12 8"[12]

The housekeeping for September and October is included in a similar vein.

Finally, in Douglas's letter home (part-quoted above), she lamented not bringing spices and carbonate of soda with her on the voyage. An excerpt from 1854 shows the cost of these items (and a few others) per pound.

"Articles per pound at Wellington	s d
Caraway seeds	2 0
Bluo	2 0
Ground Ginger	3 6
Cloves	3 6
Nutmegs	7 0
Allspice	1 9
Carbonate	1 6
Acid Tartar	4 0
Volatile	2 0
Hops	2 6
Paper	1 0
Starch	1 0"[13]

Creator unknown: Photograph of Mrs Douglas Mary McKain. Ref: 1/2-015850-F. Alexander Turnbull Library, Wellington, New Zealand. /records/22703917

This is only a fraction of the information contained in Douglas's diary.

It is a great reference for contemporary day-to-day living in the fledgling Wellington community and gives us a flavour of Douglas' knowledge, business acumen, family and love of poetry.

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Notes

1 Margaret G. Patrick. 'McKain, Douglas Mary', *Dictionary of New Zealand Biography*, first published in 1990. Te Ara – the Encyclopedia of New Zealand, *https://teara.govt.nz/en/biographies/1m36/mckain-douglas-mary* (accessed 13 July 2022).
2 Macgregor, Miriam, 'Douglas Mary McKain' in *Petticoat pioneers: North Island women of the colonial era*, Auckland, 1973, p.118.
3 Macgregor, Miriam, ibid, pp.118–119.
4 Macgregor, Miriam, ibid, p.119.
5 Macgregor, Miriam, ibid, p.120.
6 Macgregor, Miriam, ibid, p.120.
7 Margaret G. Patrick. 'McKain, Douglas Mary', *Dictionary of New Zealand Biography*, first published in 1990. Te Ara – the Encyclopedia of New Zealand, *https://teara.govt.nz/en/biographies/1m36/mckain-douglas-mary* (accessed 13 July 2022).
8 McKain, Douglas Mary, 1789-1873: Diary and commonplace book 1841–1872 / transcribed by JB Moles, Alexander Turnbull Library, MS-Papers-7262. This was transcribed by J B Moles in 2001.
9 McKain, Douglas Mary, ibid, p.3.
10 McKain, Douglas Mary, ibid, p.3.
11 McKain, Douglas Mary, ibid, p.7.
12 McKain, Douglas Mary, ibid, p.10.
13 McKain, Douglas Mary, ibid, p.1.
14 McKain, Douglas Mary, ibid, p.2

Johanna – pioneer caterer. A short story of the legacy of cooking

Alyson de Marco

"She truly is her mother's daughter." My brother remarked to the other guests as I served the dinner and displayed the well-decorated dessert to follow.

I enjoy cooking, and I have always baked. My earliest memories are of 'baking day' as I worked alongside my mother. Pressing the little golden balls of her signature melting moments with a fork to have smart rows of cookies ready for the oven. The rich afghans with their coating of glossy chocolate icing adorned with a walnut half. Perfect layers of pastry wound around the cream horn mould or the lacy brandy snaps rolled onto a wooden peg while still napalm hot. Scones, loaves made with dates, and picture-perfect tarts and quiches, these were the delights that filled my childhood. She knew the recipes by heart as they had been in the family for generations.

I have already passed on some of the skills nurtured in me by my mother. I recall my thirteen-year-old granddaughter's delight when she unpacked the complete baking set I got her for Christmas. The tangle of colourful paper and ribbons was strewed on the floor with the turntable and spatulas. The cake tins, forcing bags, bowls, and nozzles are all the tools she will need to create her own baking masterpieces. There are photos of Millie at three, rolling pasta, picking herbs for sauce and shaping meatballs. Cupcakes, eclairs and brownies followed. At five, she was constructing gingerbread houses with families of little people, all iced and celebration ready.

Mum's touch with pastry was masterful, and her food journey started when she was young, just five when her mother died, leaving her orphaned and in the care of her older sister. Mabel Ethel Valder,[1] known as Val or Bub to her siblings, worked in various roles, including assisting at events. Aunty Bub had learned to cook early, watching her mother and helping feed the family of eight children. She passed the skills to her sisters, Zelia[2] and Margaret Joyce[3] (my mother). Light as air sponges, decadent chocolate cakes and dainty fairy cakes with plump sultanas like golden jewels in a moist, buttery vanilla cake would be brought home in an assortment of tins from any visit to Nelson. Our aunties ensured we missed nothing of the skill they enjoyed.

My grandmother, Lucy Ethel,[4] was taught to cook by her mother-in-law, Johanna,[5] a renowned Nelson caterer and successful businesswoman. Aunty Bub and Auntie Zel must have known her, though they would have been both young when she died. I like to imagine Johanna guiding Lucy and teaching her girls. Auntie Jessie,[6] their other sister, may have also been a witness. Even though I stayed with her many times, I have no memory of her baking, and the meals she served were very generous, but basic and unadorned. So there was a trail of the skills passed from one generation to another with a few who were either not interested or showed no aptitude.

I had done a lot of research on Johanna in my quest to create an account of my great-grandfather, Michael Coughlan. At first, she was a mystery. She didn't appear on the family tree, but she was important enough to be recorded on his grave six years after her death. I had discovered that the story of Michael and Johanna was a love story and her personal journey was extraordinary.

Born Johanna Enright on 5 August 1865 in Tullyleague, Tarbert, in the county of Limerick, she was the daughter of Daniel Enright, a labourer and Mary O'Connor. She migrated to New Zealand, where she met and married Edward (Ned) Joseph Leatham[7] in 1892. Their first child Charles John, born in 1893, died at six months. Edward George junior, born 1894 and Daniel, born 1895, were born in Whanganui/Manawatu.

Edward and his wife Johanna came to Nelson from Whanganui in 1896. At first, Ned stayed in a railway lodging house with Johanna and their two children, Edward George and Daniel. Johanna moved from this accommodation when she was able. Johanna settled into Nelson, worked as a cook at various hotels, and contracted to do private catering work.

In April 1897 she had earned and saved money from catering to large functions – most for the Council and large insurance companies and banks. She purchased a house in Bridge Street and land for one hundred and thirty pounds. An accomplished cook, she had a business head as well. She had obviously seen the potential in the purchase, which would give her and her children security.

Working as she did with insurance men, she purchased a policy to cover the home against fire. Ned remained in the railway lodgings for the most part. The house was for Johanna and the children. Her kitchen and dining room meant she could cook for large parties.

Around this time, she met a handsome widower with six children, perhaps when Government surveyors came to inspect and report on the progress of roads and rail. Michael Coughlan,[8] my great-grandfather, was a rail man and carter, who transported the visitors to and from the camps created along the rail line.

When Johanna found herself pregnant to Michael, the situation would have been impossible. Her children would be ruined, including this unborn baby, who would suffer if the truth were known. There was nothing for them to do; she was married. Both were Catholic. Divorce was unthinkable, she could be forgiven for desires of the flesh and do her penance, but she could never be free.

It had to be borne, and baby John Joseph arrived on 21 January 1899 to be registered to Edward George and Johanna Leatham. The new baby was baptised Catholic.[9] Michael was named his godfather.

Did Edward Leatham react violently to the baby? Johanna was frightened enough to make her take an unheard-of action. She took her children and went to the navvies camp to be with Michael.[10]

The weather was the catalyst for returning home some months later. Autumn turned to winter and conditions at the camp would have been difficult. She returned to her house and continued her business until the calamity on 15 June 1899. A fire destroyed the home and all of the contents.[11] The property was insured for seventy-five pounds, significantly less than the purchase price.

At the time, a married woman was not a joint owner of anything. She could own a portion if it were part of an inheritance where she was the beneficiary. Her husband would be the property's sole manager and could gift it away from the intended recipient. In this case, the property was purchased with Johanna's earnings, which was also unusual. Her talent as a cook made her sought after to victual events, and payment was made directly to her. She had used that money to achieve her goal of having her own establishment, but it was her husband's property. She would have had to be smart with her negotiations to convince him that the best solution was to buy

another property quickly. Ned lived in the Collingwood Street address when he was not at the camp, so he was not affected.

The move could be made immediately. Johanna knew of property in Brook Street, though not as far down the valley, making the catering more straightforward. It was an address where she and her children had stayed. They moved in before the end of June 1899.

The place was well furnished and sold as a going concern. Already tenanted, but with upstairs rooms that were not occupied but could be let out for visiting officials.

There was an orchard next door,[12] which gave the impression that the house was part of a large estate. A most respectable establishment. The orchard and the surrounding area were a great source of herbs that were used in cooking one particular dish, popular at the time: Colonial Goose. The leg or shoulder of a hogget was carefully tunnel boned. The resulting cavity was stuffed with a farce (forcemeat) made from bread, onions, dried fruits (apricots and prunes), sage and parsley, seasoning and an egg to bind, and laced or sewn into the joint. The meat was placed on a bed of rosemary or other aromatic herbs and roasted. The juices would be made into a dark gravy and served with roasted root vegetables.

Although the business would be hers, the lease and the official expenses would have to be in Ned's name, as was the custom, though not strictly the law.

Johanna and Michael were together, though they maintained separate households. Michael's children were gaining independence, and most were working. All lived with Michael at his address. Of course, he still spent much of the time at the camp in Glenhope.

Johanna's family continued to grow, and Mary Jane[13] was born in March 1902. She still had to be registered as Edward George Leatham's daughter as this was her legal name,[14] but Michael was the only father she knew. Michael bought the property from Leatham in June of that year.[15] Katie was born in January 1903.[16]

Edward George Leatham disappeared.[17] He went so suddenly it excited talk, but none except the most malicious gossip condemned them. She now called herself Mrs Coughlan and lived with Michael openly as his wife.

Johanna laid a complaint of desertion with the police and directed them to look to Australia. He was probably in the goldfields. A warrant was issued for his arrest,[18] and former workmates were asked if he could have gone to Australia's goldfields. It seemed as good an explanation as any. What was clear was that no one expected to see him again.

Johanna was in high demand to cater to events, and these usually went off without a hitch. In May of 1911,[19] she was astonished when a party of the Chamber of Commerce members turned up expecting a feast after an inspection of the rail head at Kiwi and Kaka. It was cold and wet, and it was reported that they had all been looking forward to a beautiful lunch at Mrs Coughlan's to find that it hadn't been conveyed to her that they were coming. The local paper did a lovely article on the occasion. She managed the situation like a professional, served them salmon sandwiches, biscuits and tea, and sent them off to their next meeting. At the same time, she prepared a huge afternoon tea. How she handled the situation gave her reputation a more considerable boost than if it had just been another well-managed event.

Once that section was opened, there would be work for the men on the Kawatiri section of the rail, so the family's relocation had to be carefully considered.

Johanna and Michael moved. In June 1911, they no longer owned the house on Brook Street. Although this had been an excellent venue for the many events catered, they weren't sufficient to do anything more than add pin money to the family income.

Glenhope was a small town, but there were nearly as many official visitors as in Nelson. Johanna soon became the victualler for the many officials visiting the area, which kept her busy and ensured that she and Michael had a full social life. They acquired a piano, entertained at functions, and were given official thanks recorded in the minutes of formal meetings.

Using electoral rolls, Papers Past, meeting minutes, land records, school records and court reports, I have learned enough to believe that I know her. This fantastic lady with such a passion for cooking has influenced my life. I find myself thinking of the foods she would have had at hand in Nelson more than one hundred and twenty years ago. Salmon and trout were introduced in the early 1900s, and there was plenty of local seafood. Tinned fish was accessible, meat was plentiful. Flour was grown and milled in New Zealand and even exported to Australia. Edmonds baking products were readily available. Cocoa powder was advertised widely. Spices and dried fruits were precious, but featured in puddings and cakes. There were local market gardens growing lettuce, asparagus and cucumbers as well as the usual silverbeet, potatoes and beans.[20] There was local cheese and butter.

Fruit trees flourished in Nelson, and berries were cultivated widely for jams and jellies. The sugar boats sailed around the country, bringing sugar from the refinery in Auckland. Johanna would have had her choice of the best. Did she bring her recipes, or was she an instinctive cook? Mrs Beeton's book of household management was as available to her as the Edmonds cookbook was to me. Was this her inspiration?

Settled comfortably as a married couple, though only in common law, Michael and Johanna's life was better than they could have imagined. Johanna was regarded as their mother by all of Michael's children. Two of his daughters sought work in catering, and their daughter-in-law Lucy learned the trade.

Johanna was admitted to the hospital suffering from cancer and died on 17 September 1921. A sad death. Her cooking legacy lives on in those she has inspired.

Alyson de Marco, née Greig. E: *Alyson@homebudget.org.nz*

Notes

1 Mabel Ethel Valder MALABAR, née Coughlan, b 1908 Nelson; d 1976 Nelson.
2 Zelia Lucy RICKETTS née Coughlan, b 1915 Nelson; d 2006 Nelson.
3 Margaret Joyce GREIG née Coughlan, b 1923 Nelson; d 1995 Wellington.
4 Lucy Ethel Coughlan née WAY, b 1883 Nelson; d 1928 Nelson.
5 Johanna Leatham / Coughlan née Enright, b 1865 Ireland; d 1921 Nelson.
6 Jessie Lillian Coughlan, b 1911 Nelson; d 2001 Nelson.
7 Edward George Leatham, b England ; d 1904 possibly Australia.
8 Michael Coughlan, b 1857 Waterford, Ireland; d 1927 Nelson.
9 Her other children had been christened in the Church of England.
10 The priest noted that three weeks after the baptism Johanna was now living with Coughlan at the navvies camp in Glenhope-Motueka.
11 *The Colonist*, 6 July 1899. Supplement.
12 When this was advertised for sale in 1905 it was billed as "Next door to Mrs Leatham's property". *Nelson Evening Mail*, 20 November 1905.
13 Mary Jane (Jennie) Leatham, born 13 March 1902. Godmother Nellie Coughlan. Married Arthur Esmy THOMASON, 9 September 1920. Catholic Archives.
14 *Nelson Evening Mail*, 28 March 1904.
15 House and land sold from Edward George Leatham to Michael Coughlan. *The Colonist*, 29 May 1902.
16 Katherine Leatham born 12 January 1903, baptised 1 August 1905. Godfather John Coughlan. Married Albert Edward KIDSON, 1918. Catholic Archives.
17 *The Colonist*, 29 March 1904.
18 *New Zealand Police Gazette*, 1905.
19 *Nelson Evening Mail*, 24 May 1911.
20 Maggy Wassilieff, *Gardens – Early Settler Gardens, Te Ara – The encyclopedia of New Zealand*.

Post Office Hostels

There are plenty of young men and women who left the home cooked meals of their rural and country homes for work in the cities. Andrew McNiven, New Zealand Post volunteer researcher, was one who left Taranaki to come to Wellington.

Andrew has been looking through the records and photographs from the Post Office Archives held by Archives New Zealand dealing with the various Post Office hostels that were set-up to accommodate Post Office staff, who came to Wellington for both short term courses as well as work.

Andrew shifted into the males-only Post Office Hostel in Johnsonville in 1975, with full catering for shift workers provided.

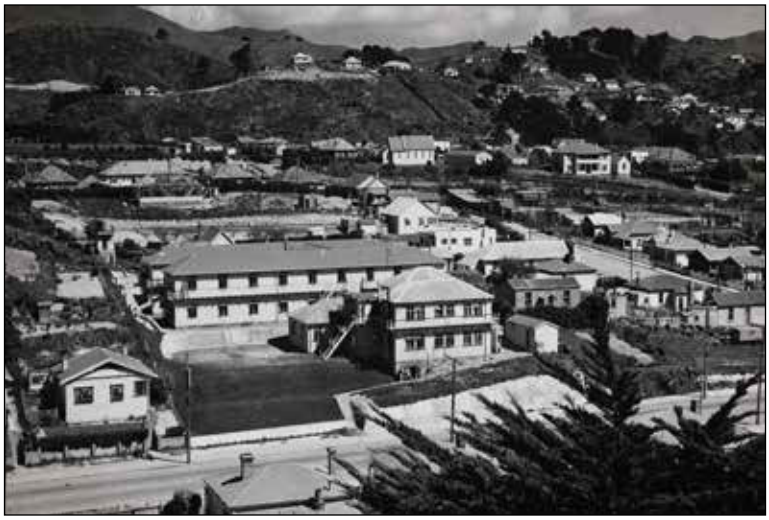
The 1949–50 Post and Telegraph Department (P&T) Annual Report,[1] expanded on the *Press* report,[2] stating that for shift workers it was virtually impossible to obtain board.

The P&T Annual Report advised that there were seven departmental hostels providing accommodation for approximately 700 employees. They were: Trentham Accommodation & Training Centre (350 male & female);[3] Mechanics Bay (Auckland) (62 males);[4] with the remaining five being for shift workers – Johnsonville (104 male); Molesworth (55 male);[5] Tinakori (Wellington Radio) (20 male); Oriental Bay, Berkeley House (65 female)[6] and Kensington House (26 female).[7]

A hostel was also in operation at Himatangi Radio, near Foxton.[8]

The hostels operated on a private contract basis covering catering and domestic services, except that at Trentham the matrons and domestic staff were employed by the department.

Hostels wholly conducted by departmental employees are also recorded at Musick Radio,[9] Makara Radio[10] and Awarua Radio.[11] One was also recorded as being built in Putaruru.[12]



The hostel, and surrounding Johnsonville area taken in February 1951, shortly after being opened.[1]

Vegetable Growing

A photograph from the Post Office Archives held by Archives New Zealand is titled – Judging at Annual Vegetable Show at General Post Office Wellington 1955. (R20939382)

You could imagine all of these heading off after judging to be included into favourite family recipes of soups and meals.

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Notes

1 *AtoJs Online https://tinyurl.com/hpsazt2n*
2 *Press*, 16 August 1947 *https://paperspast.natlib.govt.nz/newspapers/CHP19470816.2.117*
3 *Hutt News*, 25 February 1948 *https://paperspast.natlib.govt.nz/newspapers/HN19480225.2.48.1.* Advert for Housemaids and 26 May 1948 *https://paperspast.natlib.govt.nz/newspapers/HN19480526.2.47.1.* Advert for Sub-Matron.
4 Archives New Zealand R22453488 (1948–1957) Auckland.
5 *Evening Post*, 18 July 1945 *https://paperspast.natlib.govt.nz/newspapers/EP19450718.2.96* Archives New Zealand R20939352.
6 *Evening Post*, 14 September 1942 *https://paperspast.natlib.govt.nz/newspapers/EP19420914.2.79.3* Archives New Zealand R20939350 and R20939351.
7 Archives New Zealand R20939362.
8 Archives New Zealand R20939359, R16867103, R285034.
9 Archives New Zealand R11810985 and R11810986 Auckland.
10 Archives New Zealand R21727126.
11 Archives New Zealand R21683146.
12 *Te Awamutu Courier*, 29 January 1948 *https://paperspast.natlib.govt.nz/newspapers/PUP19480129.2.28* and 6 February 1948 *https://paperspast.natlib.govt.nz/newspapers/TAWC19480206.2.38*

Something in the tins

Jean Fraser

Our family and local history can be found in two much treasured hand-written recipe books created by my mother, Noeline Fraser, née Weir, (1931–2017) and her mother Mabel Weir, née Orr, (1896–1985). They have stood the test of time, although the most popular recipes are a bit hard to read with a dusting of flour and other baking ingredients.

Growing up on a sheep farm at Thornbury in Southland, there always had to be 'something in the tins' as the men typically came in for morning and afternoon tea, or a basket was delivered to the shed or paddock if shearing or haymaking. The women in the family were also expected to routinely 'provide a plate' for almost weekly community events in the district. As a result, cakes and biscuits tend to dominate in the recipe books, along with desserts as a main meal was not complete without pudding.

The tabs on my mother's recipe book highlight the priorities when she was first married and set the book up – jams and chutneys, soups, scones and loaves, tea dishes, puddings, cakes, biscuits and miscellaneous. There were few recipes for the main course as typically this was 'meat and three veg', which the housewife was expected to know how to produce. If not, the Women's Division of Federated Farmers' Cookery Book was usually available to help. Fruit and vegetables were seasonal from the garden. The meat was typically lamb, more lamb, and some beef – lamb chops, stews, silverside or a roast, which provided cold meat for the following day. Chicken and pork only became more frequent in the late 1960s and 1970s.

The recipes themselves provide a glimpse of family, friends and neighbours at the time. My father's favourites were early additions with his mother, Margaret Fraser, née Manson, (1923–1979) contributing to the collection. New recipes were tasted at social functions and when visiting family and friends, with favourites swapped and added to the book along with the name of the person responsible. As a result, we are still making Aunty Ethel's chocolate pudding, Aunty Frances' hokey pokey biscuits, Clarice McKenzie's fruit cake, to name but few. There is also a smattering of cuttings of recipes from the *Women's Weekly* and *Straight Furrow*, as well as recipes from the celebrity cooks of the day – Aunt Daisy and Alison Holst in particular. Interspersed among the recipes are some household and gardening hints – manure for roses, remedies for chilblains, recipes for window cleaning.

Saturday was usually a chance to help Mum with the baking, ensuring the regular staples of raisin drops, Aunt Amie's biscuits (no relation) and various squares were available for school lunch boxes and tea breaks on the farm. Years later a school friend commented how they envied our lunch box treats.

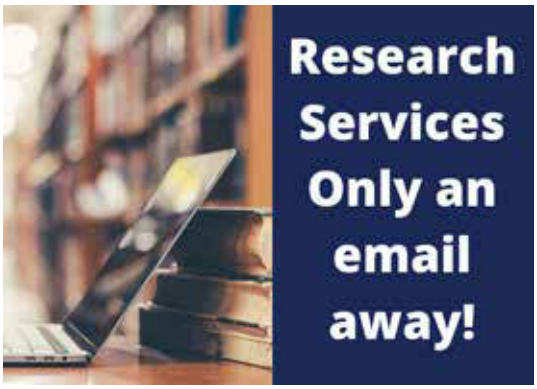
For special occasions and community events, cinnamon oysters filled with whipped cream were a popular choice and still something my sister provides on a regular basis. Popular recipes often found their way into local fundraising cookbooks.

As the next generation left home, we returned with new ideas that Mum was always keen to try. Numerous tried and tested ways with mince and sausage meat were added from our student flatting days. A recipe my sister shared in the 1970s for 'a cheap meal' of lamb shanks with vegetables highlights how things have changed. Lamb shanks are now a gourmet meal, at gourmet prices.

The local ladies and families kept the recipes up with the trends – suddenly there are pages of muffin recipes, dips and nibbles, and more exotic flavours as travel broadened horizons.

My mother passed on her talent and enthusiasm for baking to all three daughters, and her grandson went on to complete his patisserie training and work in hospitality. The recipes have been included in similar books developed by the next generation – I started mine at age 11. The things created don't always look the same, but they carry the flavours and memories just the same.

Jean Fraser. E: *jeanfrasernz@gmail.com*



The history of crematoria

Christine Clement

One of a genealogist's 'must-haves' is a burial place, but with cremations, a final resting place is not always known.

Cremation is forbidden by Orthodox Jews and Muslims, but is the preferred method for Sikhs, Hindus and Buddhists. In the Western World, those behind the establishment of crematoria were often Protestant clergy or medical professionals who were becoming concerned with health conditions and over-crowding at cemeteries. Many Christian denominations, including the Roman Catholic church since 1963, allow cremation.

The first crematorium in Europe opened in 1878 in Gotha, Germany. One opened at Woking in Surrey, England, in 1885. In the United States, the first crematorium opened in 1876 in Washington, Pennsylvania. The Scottish Burial Reform and Cremation Society opened Maryhill Crematorium in Glasgow in 1895. Canada's first crematorium opened in 1901 at Mount Royal Cemetery, Outremont, Québec. The first crematorium in Australia was at the Woodman Point Quarantine Station in Coogee, Western Australia. Opened in late 1900, it was built to cremate those who had died from infectious diseases. The Rookwood Crematorium in Sydney opened in 1925.

Currently 77% of deaths in Britain are cremated, 65% in Canada, 53% in the United States (though this varies by state), Australia 69% and New Zealand 75%.[1]

In April 1891 a petition was made was made to the Wellington City Council to have a crematorium erected at the new cemetery at Karori. But it wasn't until July 1906 that the movement for a crematorium "… has of late assumed a livelier phase owing to the presence in Wellington of a lady who has interested herself for a considerable time past in this subject."[2]

Florence Mary STUDHOLME was born in Wellington in 1872, the youngest daughter of John Studholme, landowner, farmer and independent politician and Lucy Ellen Sykes Studholme née MOORHOUSE. Florence and her sister Lucy were educated at Fontainebleau, France, and by 1901 Florence was a probationary nurse at St Thomas's Hospital in London. By 1906, she was said to have spent some years studying hygiene under the auspices of the National Health Society and "… having returned to New Zealand for the benefit of her health was endeavouring to forward the idea of establishing crematoria in the colony."[3]

Florence's project met with considerable support and eventually she collected £800 towards the erection of a crematorium. The Wellington City Council promised £400. Plans were drawn up and in December 1908 a crematorium furnace was ordered at a cost of £545 from the Carbon Oxide Company of London. In January 1909 tenders were called for the erection of a brick crematorium building. The price of £749 was accepted and building soon began.

The Wellington City Council then set a scale of charges for cremations:

- Resident in the City of Wellington (Weekdays) £2–12–6
- Resident in the City of Wellington (Sundays) £3–3–0
- Non-resident £4–4–0[4]

Plain terracotta urns, in the shape of a casket, could be obtained from the crematorium. Mourners, however, could supply an urn of approved material and design. The urn containing the ashes could then be left in one of the niches in the chapel for fourteen days from the date of cremation free of charge to enable mourners to find a suitable permanent resting place. It the urn was left beyond that time a fee of five shillings per month was payable, but the Council would not hold them beyond three months. For those who desired the ashes to be buried in the cemetery a special portion of the cemetery had been set aside for urn burials.

The first cremation at Karori took place on 2 November 1909. John JACK had wished his remains to be cremated and his ashes to be forwarded to Dundee, Scotland, to be interred in the family plot there. A few days later, the second cremation was of Percy Robert HUDSON, of Sydney, who died while on a business trip to Wellington. His ashes were to be returned to Australia. By the end of November 1910, there had been thirteen cremations at Karori.

There are now 56 crematoria in operation in New Zealand. Sixteen are operated by local authorities, with the remainder being run by private providers, the first private provider being Geoffrey T Sowman Funeral Directors in Blenheim.

Notes

1 List of Countries by Cremation Rate – Wikipedia – accessed on 18 July 2022.
2 *Evening Post*, 19 July 1906, Page 7.
3 Ibid.
4 In December 1903, the burial price had been increased from 15 shillings to £1 per foot, the price for a minimum 9 foot by 4-foot grave to be £3–0–0.

WHERE	OPERATED BY	OPENED	RECORDS ONLINE
NORTHLAND			
Far North Memorial Gardens Crematorium, Wiroa Rd, Kerikeri	Far North Funeral Services	2000	No
Maunu Crematorium, Cemetery Road, Maunu, Whangarei	Maunu Cremation Ltd	1978	No
AUCKLAND			
North Shore Memorial Park, 235 Schnapper Rock Rd, Albany	Auckland City Council	1974	Yes: website
Schnapper Rock Cremations, 185 Schnapper Rock Rd, Albany	Dil's Funeral Services	1994	Recent tributes
Henderson: 220 Universal Dr, Henderson	Auckland Crematorium Ltd	2008	No
Henderson: Davis Funerals Crematorium, Central Park Dr, Henderson	Davis Funeral Services	2011	Recent tributes
Waikumete Cemetery and Crematorium, Great North Rd, Glen Eden	Auckland City Council	1923	Yes
Purewa, St John's Road, Meadowbank	Purewa Trust Board	1957	Yes: website
Manukau Memorial Gardens Cemetery and Crematorium, Puhinui Rd, Wiri	Auckland City Council (Originally South Auckland Crematorium)	1982	Yes
Mangere Lawn Cemetery and Crematorium, McKenzie Road, Mangere	Mangere Lawn Cemetery Trust Board	1992	Email
Ann's Funeral Home & Onsite Cremations, Bolderwood Place, Wiri	Ann's Funeral Home	2014	Recent tributes

WHERE	OPERATED BY	OPENED	RECORDS ONLINE
WAIKATO			
Hamilton Park Cemetery & Crematorium, Newstead	Hamilton City Council	1963	Yes
Te Rapa Crematorium, Wairere Drive, Hamilton	Simply Cremations/Simplicity Funerals	2019	Recent tributes
Twentymans Funeral Directors, Thames	Twentymans Funeral Directors	2020	Recent tributes
Taupo Funeral Services, Rickit Street, Taupo	Taupo Funeral Services	1999	Recent tributes (*Legacy.com*)
BAY OF PLENTY			
Tauranga Crematorium (Pyes Pa Memorial Park and Chapel), 403 Pyes Pa Rd, Tauranga	Tauranga City Council	1968	Yes: website
Legacy Funerals, 383 Pyes Pa Rd, Tauranga	Legacy Funerals	2002	Recent tributes
Rotorua Cemetery and Crematorium, Sala Street, Rotorua	Rotorua Lakes Council	1963	Email for cremations
Hillcrest Crematorium, Ohope Road, Whakatane	Whakatane District Council	2009	Yes: website
GISBORNE			
Gisborne Crematorium, Taruheru Cemetery, Nelson Rd, Makauri, Gisborne	Evans Funeral Services Ltd	1980	No
TARANAKI			
Taranaki Crematorium, Junction Rd, New Plymouth	New Plymouth District Council	1961	Yes: website
The Remembrance Chapel & Crematorium, 10 Swans Rd, Bell Block	W Abraham Crematorium	2009	Recent tributes
HAWKE'S BAY			
Beth Shan Crematorium, Onekawa, Napier (Closed)	Beth Shan Funerals	1991–2016	No
Beth Shan Funerals, Cnr Orchard and Maraekakaho Rds, Hastings	Bledisloe NZ Ltd	2016	No
Hastings Crematorium, Hastings Cemetery, 202 Orchard Rd, Hastings	Hastings District Council	1944	Yes: website
MANAWATU–WHANGANUI			
Whanganui Crematorium, Aramoho Cemetery, Papaiti Rd, Aramoho, Wanganui	Whanganui District Council	1946	Yes: website
Kelvin Grove Cemetery & Crematorium, James Line, Palmerston North	Palmerston North City Council	1954	Yes: website
Beauchamp Funeral Home Ltd, John F Kennedy Drive, Palmerston North	Beauchamp Funeral Home	2004	Recent tributes
Horowhenua Crematorium, Oxford St, Levin	Harvey Bowler Funeral Services, Levin	1988	Yes: from 2020
The Avenue Crematorium, Avenue North Rd, Levin	I C Mark Ltd Funeral Directors, Levin	2004	Recent tributes
WELLINGTON–WAIRARAPA			
Karori Cemetery and Crematorium, Old Karori Rd, Karori	Wellington City Council	1909	Yes: website
Harbour City Crematorium Chapel, 56 Onepu Rd, Kilbirnie	Harbour City Funeral Home	1992	Recent tributes
Whenua Tapu Cemetery & Crematorium, Airlie Rd, off SH59, Porirua	Porirua City Council	1975	Yes: website
Akatarawa Crematorium, Akatarawa Cemetery, Akatarawa Rd, Upper Hutt	Gee & Hickton Funeral Directors, Upper Hutt	1988	No
Wairarapa Funeral Services Crematorium, Lincoln Road, Masterton	Wairarapa Funeral Services, Masterton	1986	No
Clareville Crematorium, Clareville Cemetery, Chester Rd, Carterton	Richmond Funeral Home, Carterton	2001	No
Kaitawa Crematorium, Ngarara Rd, Waikanae	Waikanae Funeral Home, Waikanae	2008	Recent tributes
Kapiti Crematorium, Awa Tapu Cemetery, Paraparaumu	Kapiti Coast Funeral Home	2012	Recent tributes
TASMAN–NELSON			
Nelson Crematorium, Atawhai Dr, Wakapuaka	Nelson City Council	1945	Email for cremations
Hope Garden of Remembrance & Crematorium, 95 Clover Road, Hope, Nelson	Marsden House Funeral Services (P Day & Sons), Nelson	2013	Yes
Golden Bay Motueka Funeral & Cremation Services, 57 High St, Motueka	Golden Bay Motueka Funeral Services (P Day & Sons)	1995	Yes
MARLBOROUGH			
Mayfield Chapel and Crematorium, Cnr Hutcheson &, Parker St, Mayfield, Blenheim	Geoffrey T Sowman Funeral Directors	1986	No
Cloudy Bay Funeral Services, 15 Boyce St, Blenheim	Cloudy Bay Funeral Services	2016	No
WEST COAST			
Westland Crematorium, Tainui St, Greymouth	Westland Funeral Services, Greymouth	1994	Recent tributes
CANTERBURY			
Flaxton Park Chapel & Crematorium, 135 Young Road, Flaxton, Rangiora	North Canterbury Cremations Ltd	2007	*honourthem.com*
Mainland Crematorium, 25 Hawdon St, Sydenham	Mainland Crematorium	2012	Email
Harewood Memorial Gardens & Crematorium, Johns Road, Harewood	Cremation Society of Canterbury Ltd	1963	Email
Canterbury Memorial Gardens & Crematorium (Woodlawn), 455 Linwood Ave, Bromley	Cremation Society of Canterbury Ltd	1936	Email
Christchurch Crematorium Funeral Services, 65 Vickerys Rd, Wigram	Lamb & Hayward		Recent tributes
Ashburton Crematorium, East Street, Ashburton	Paterson's Funeral Services	1994	Tributes since April 2016
South Canterbury Crematorium, Salisbury Park, Beaconsfield Rd, Timaru	South Canterbury Crematorium Limited	1967	Yes: website
OTAGO			
Westview Crematorium, Weston Rd, Oamaru	Whitestone Funerals		No
Dunedin Crematorium, Andersons Bay Cemetery, Tomahawk Rd, Dunedin	Dunedin City Council	1927	Yes: website
Mill Creek Crematorium, 175 Dukes Road, Mosgiel	Campbell & Sons Funeral Services	2022	Recent tributes
Dukes Road Crematorium, 169 Dukes Road, Mosgiel	Hope and Sons Funeral Directors	2015	Recent tributes
Alexandra Crematorium, Alexandra Cemetery, Ngapara St, Alexandra	Central Otago Funerals	2008	Recent tributes
SOUTHLAND			
Southland Crematorium, Eastern Cemetery, Rockdale Rd, Hawthorndale, Invercargill	Invercargill City Council	1977	Yes: website

Kumara cooks

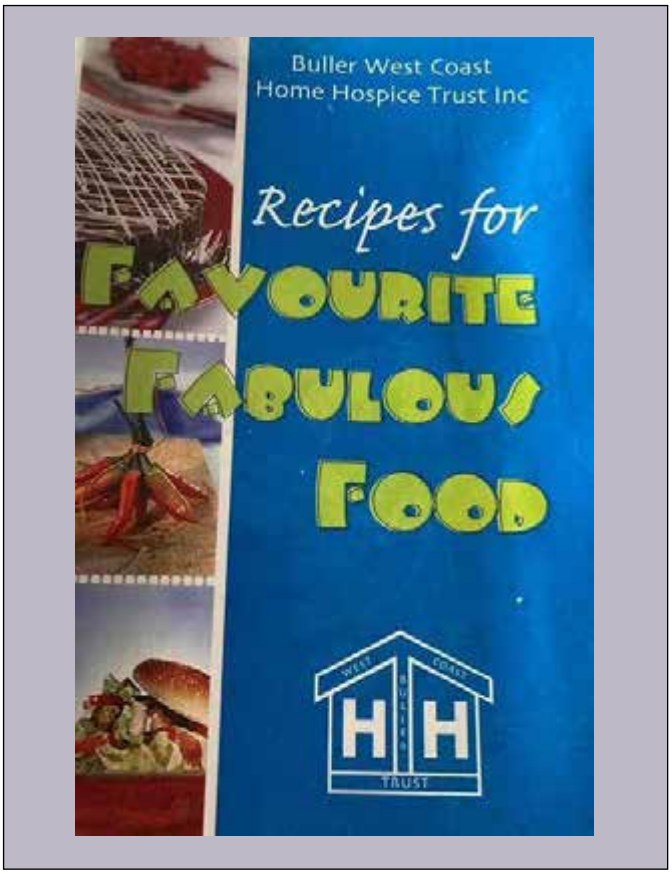
Pauline Weeks

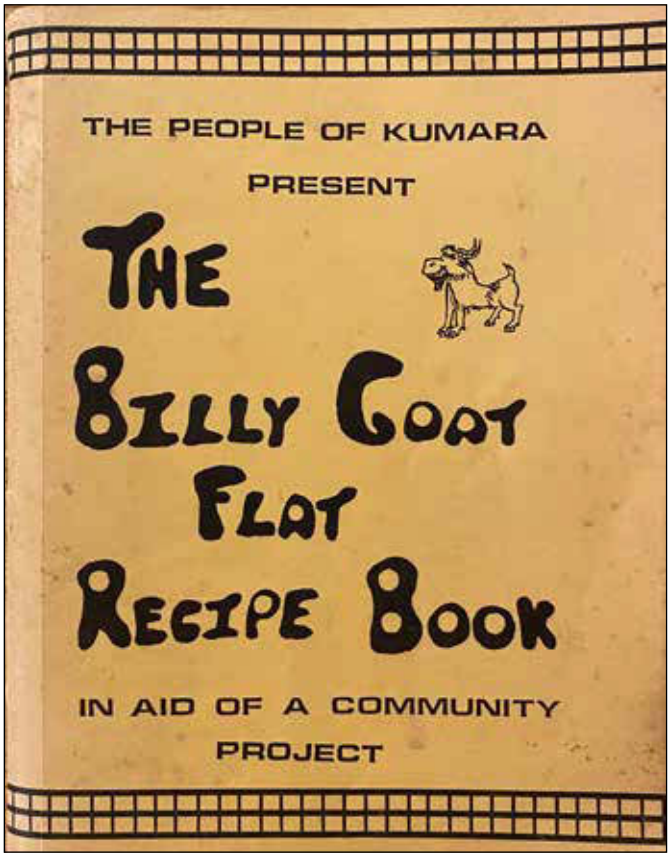
Many organisations, particularly schools or local communities throughout New Zealand create and publish recipe books. These can be to raise general funds, money for a particular project or to mark an anniversary or landmark event.

I have a copy of such a booklet published in 1982 – *The Billy Goat Flat Recipe Book*. It was created through the efforts of the people of Kumara, West Coast, South Island in aid of a community project. The reason for the project was described as being twofold. Firstly, to raise funds for a community amenity – the purchase of the "Convent Swimming Pool Complex for the residents, young and old of the present and those of the future". Secondly, the town wanted the recipe book to be "a keepsake for all Kumara people and a reminder of those who contributed to it."

The second reason for the book is certainly a reminder for me as it includes my grandmother Emily GILBERT's famous 'Date and Nut Loaf'. I remember her making this when we came to visit. It also includes recipes contributed by my aunt, Doreen HEMERA – 'Date Jumbles' and quaintly named 'Nothing to It Pudding'. Other contributors gave a personal touch to naming their recipes such as Eileen PRENDERGAST's 'Professional Gingernuts', Philyis STUART's 'Never Fail Fudge' and Nancy FAHEY's 'Fool Proof Pavlova'. Other recipes are named after places, people and ancestors with Ursula ACKERS contributing 'Gran's Shortbread' and Frances NANCEKIVELL included 'Aunt Clare's Sweet'. All of these are a goldmine for genealogy researchers.

The chairman of the organising committee was Margaret HEWLETT and a special thanks was given to the typists Ann COOK, Karen Prendergast and Alison BURLING and compiler Frances Nancekivell. The advertisers, some of whom also include names, give an indication of the type of businesses operating in the town at the time.





The booklet is 163 pages. It is divided into themed recipe sections and includes handy hints and a miscellaneous section. Handy hints include how to make a blanket wash, a window cleaner and Kumara sandfly repellent. Marianne LEE submitted handy hints from her grandmother's cookbook. How to clean a burnt saucepan I'm sure has come in handy for many cooks.

It has no contributor index so you have to look through it for names.

My cousin, Lynnette BEIRNE has collected a number of these booklets for the West Coast including one she organised for the Runanga School and Plunket in 1990 as a fundraising initiative. All 1,000 copies printed were sold at $6 a book with both organisations happily making $1,500 after costs.

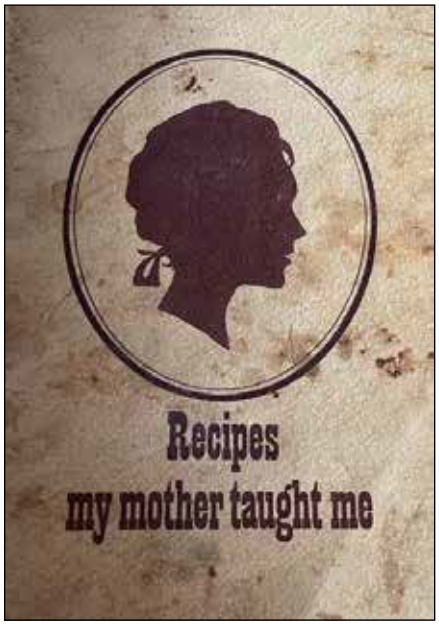
She has others for Hokitika Kindergarten (1992), Kaniere Playcentre, Buller West Coast Home Hospice Trust Inc, the Westland High School Parent Teachers Association (1982) and Karoro Free Kindergarten Greymouth.

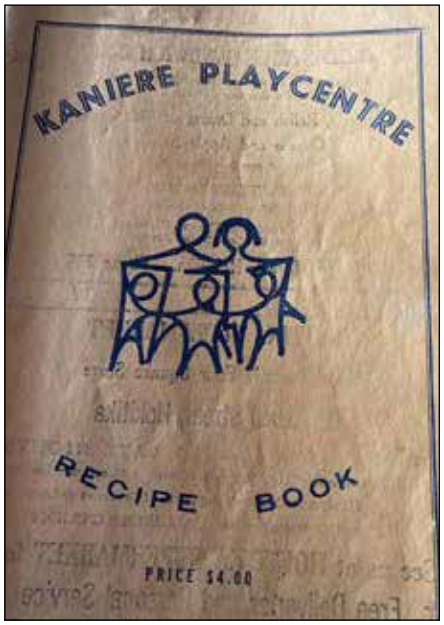
She has one produced in the mid-1970s by the Christchurch Presbyterian Social Service Association, *Recipes my mother taught me,* which records the name of contributors including Mrs R Muldoon, the wife of the Prime Minister and Mrs W Rowling, wife of the Leader of the Opposition.

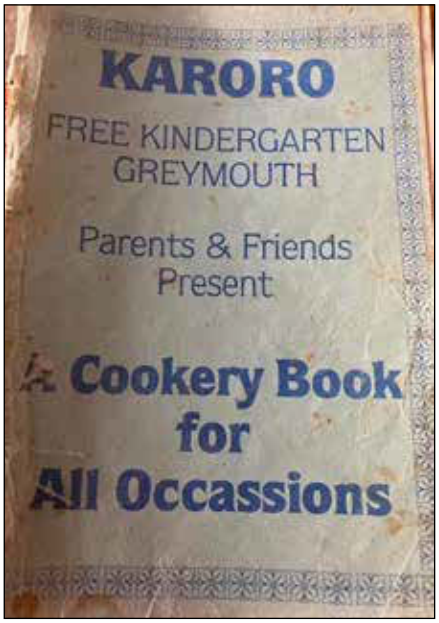
It's worth checking out if your local community has ever produced such a booklet which is a time capsule of the cooking trends of the time and might even include your ancestor's signature recipes.

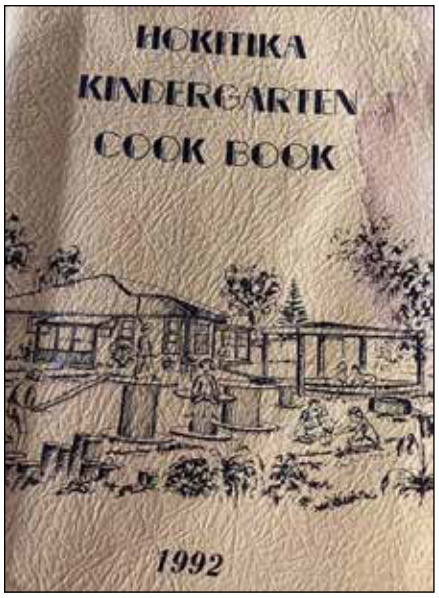
Pauline Weeks. E: *pauline.weeks@gmail.com*

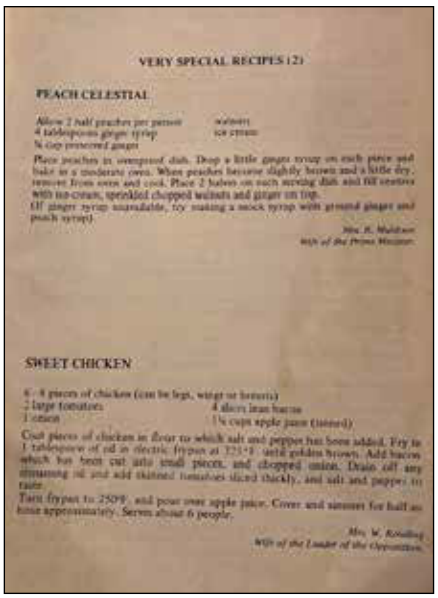
See the Te Ara Encyclopedia of New Zealand article on 'Cooking' *https://teara.govt.nz/en/cooking*, which includes some information about recipe/cook books.











VERY SPECIAL RECIPES (2)

PEACH CELESTIAL

Allow 2 half peaches per person — walnuts
4 tablespoons ginger syrup — ice cream
¼ cup preserved ginger

Place peaches in ovenproof dish. Drop a little ginger syrup on each piece and bake in a moderate oven. When peaches become slightly brown and a little dry, remove from oven and cook. Place 2 halves on each serving dish and fill centres with ice-cream, sprinkled chopped walnuts and ginger on top.
(If ginger syrup unavailable, try making a stock syrup with ground ginger and peach syrup).

Mrs. R. Muldoon
Wife of the Prime Minister.

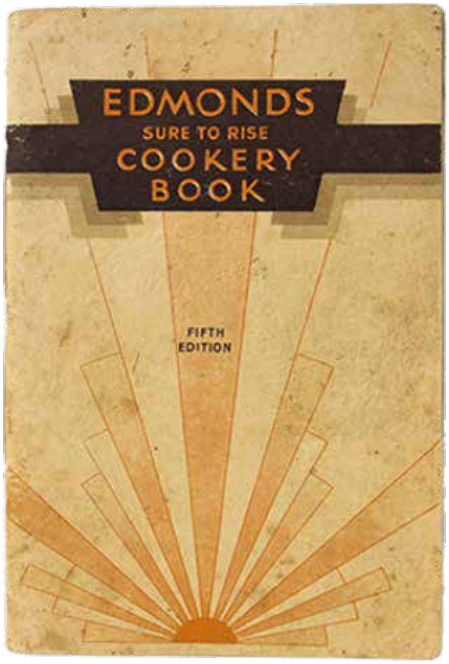
SWEET CHICKEN

6 - 8 pieces of chicken (can be legs, wings or breasts)
2 large tomatoes — 4 slices lean bacon
1 onion — ¼ cups apple juice (tinned)

Coat pieces of chicken in flour to which salt and pepper has been added. Fry in 1 tablespoon of oil in electric frypan at 225°F until golden brown. Add bacon, which has been cut into small pieces, and chopped onion. Drain off any remaining oil and add skinned tomatoes sliced thickly, and salt and pepper to taste.
Turn frypan to 250°F, and pour over apple juice. Cover and simmer for half an hour approximately. Serves about 6 people.

Mrs. W. Rowling
Wife of the Leader of the Opposition.

Have you joined our forum Memlist? It's a great way to connect!



David and Carrie Brown – a happy couple?

Lianne Sloan

I was quite excited to hear the news that there would be The Press *newspaper articles uploaded onto PapersPast up until the 1970s. Having a large number of Canterbury relatives meant it was worth looking at again. Any Muschamp family member turning up would belong to my family. So I filtered any Muschamp members within a certain period and up popped an article about Carrie (née Muschamp) Brown's 90th birthday celebrations.*

Carrey MUSCHAMP was born on 23 June 1858 in Henbury Street, Leeds, Yorkshire to Richard and Mary Ann (née GILL) Muschamp. While she was shown in some early records as Carrey or Carry, for most of her life she used Carrie so that is the version I will use in this article. Carrie was the seventh of 12 children, with all but one, who had died in infancy, living well into adulthood.

In 1875 most of the family travelled on the *Star of China* from England with only one brother remaining in England as his wife didn't want to come. By all accounts it was one of the better voyages with the passengers thanking the Captain and his crew and also the Surgeon-Superintendent afterwards. Carrie's brother George Barker Muschamp and his family had come to Canterbury the year before on *The Cathcart*. He and his son Lorenzo de Castino Muschamp were well-known stonemasons following many Muschamps in the same trade including my 6x great-grandfather John Muschamp, Master Mason at Harewood House, near Leeds, Yorkshire.

Carrie (showing as Carry this time) married David Henderson BROWN on 23 April 1881 at Sydenham Presbyterian Church (St David's), Sydenham, Christchurch. She was aged 22, a spinster, living in Bingsland and usually staying at Stanmore Road where her parents lived. Her parents were shown as Richard and Ann Muschamp and her father was a tailor. David was aged 24, a bachelor, born in Scotland, staying at Willow Bank although he usually lived at Sydenham. His parents were Andrew and Christina (née WADDELL) Brown and his father was a labourer. One of the witnesses was David's sister Joan.

David Brown was born on 20 October 1856 at St Madoes, Perth, to Andrew Brown and Christian [sic] WADDELL. A publican and shoemaker recorded in the 1861 Scotland census, Andrew brought his wife and five children as assisted immigrants to New Zealand on the *Ivanhoe*. They arrived in Canterbury on 13 June 1864.

I was aware David and Carrie did not have any children of their own. However, they adopted a daughter in 1889 named Elsie, who was a blind seven-year-old. I was also aware that Carrie had kept in touch with extended family and Elsie often was with her.

I also knew David Henderson Brown had died on 2 May 1919 and was buried at Linwood Cemetery, Christchurch, and that Carrie Brown had died on 14 February 1949 and buried at Ruru Lawn Cemetery, Bromley, Christchurch.

The 90th birthday celebration article was published in *The Press* on 24 June 1948:

"90TH BIRTHDAY CELEBRATED – FIRST PERSON TO ASCEND CATHEDRAL SPIRE. To be the first person, apart from workmen, swung aloft in a chair to the top of the Christchurch Cathedral spire while it was still enclosed with scaffolding was one of the experiences of Mrs C. Brown (109 Barbour street, Linwood), who yesterday celebrated her ninetieth birthday anniversary. A faded photograph in her possession shows the chair on pulleys halfway to the top of the spire. 'No, I wasn't frightened,' said Mrs Brown yesterday when asked if the ascent had been unnerving.

Mrs Brown's brother, the late Mr George Barker Muschamp, an outstanding stonemason, was clerk of works for the building of the cathedral, and his son, Mr Laurenzo [sic] Muschamp, did much of the carving on the exterior of the building. Mrs Brown has a number of old photographs of Canterbury showing buildings which her brother was responsible for, including the time ball tower at Lyttelton, and her brother's home in Richmond, which formerly occupied part of the site of the present Richmond Working Men's Club.

Mrs Brown, with her parents, Mr and Mrs Richard Muschamp, came from Yorkshire, England, in the Empire Star [sic] 75 years ago. Her most vivid recollections of the trip are the birthday cake made to celebrate her 17th birthday on board, and her good hiding places in the lifeboats, where she sat back calmly knitting while her friends searched the ship for her. Mrs Brown was a member of a family of 12, all noted for their longevity. One brother, aged 85 years, and another aged 87, are still living, and were among those who offered their congratulations yesterday.

Mrs Brown's husband, who died some years ago, was a member of the volunteer fire brigade in Christchurch. Mrs Brown worked for many years as a dressmaker, and during the First World War knitted many pounds of wool into garments for patriotic purposes. Her adopted daughter died [sic] on Mrs Brown's birthday last year.

For some time, Mrs Brown has lived with her niece, Mrs W G Fraser (Barbour street). She spent her birthday in bed yesterday, but a profusion of flowers and messages and telegrams from her friends and relatives made the day a happy one for her."

I thought I should also find the death and funeral notices for Carrie and daughter Elsie.

The following death notice appeared in *The Press* on Tuesday, 15 February 1949: "BROWN, On February 14, 1949 at the residence of her niece, Mrs W Fraser, 109 Barbour Street, Linwood, Carrie Brown, late of 145 North Avon Road, Richmond, loved sister of Lorenza [sic], Harry and

Jack Muschamp, in her 91st year." The funeral notice showed the funeral was on 16 February and she was buried at Ruru Lawn Cemetery.

The Press published a death notice on page 1 on 21 June 1947: "BROWN – On June 20, 1947, at Christchurch, Elsie, loved daughter of Mrs Carrie Brown, late of North Avon road; in her 58th year. Messages to Mrs W Fraser, 109 Barbour street, Linwood." The funeral notice showed the funeral was on 23 June (Carrie's birthday) and she was buried at Ruru Lawn Cemetery.

I also found several articles about a fundraising St Patrick's Day Concert in March 1914 for the Nursing Sisters of Mercy including the *Sun*'s article "The Theatres – St Patrick's Day Concert" with them all mentioning Elsie specifically: "Miss Elsie Brown has been blind since birth, but the good Nursing Sisters have taught her to be a pianist with a clean and definite touch. She has a mezzo voice of good quality, clean and youthful, of great power." And later … "Mr R Vincent rendered 'The Minstrel Boy' with spirit, and Miss Elsie Brown's other number was 'Kathleen Mavourneen.'"

Next I looked for her husband David's death notice and was totally surprised by a large number of articles about his death. All the local papers had articles about his death and the unusual circumstances which resulted in no post-mortem.

The Sun (Christchurch, New Zealand) published an article on page 9 on 5 May 1919: "STRANGE MISTAKE – POST-MORTEM ORDERED – BUT BODY INTERRED – UNUSUAL INQUEST INCIDENT – A post mortem examination on the body of David Henderson Brown, who died at the Christchurch Hospital early on Friday morning last, could not be held, as the body had been buried.

When the Coroner resumed his inquiry, he said that it had not been expected that this examination would disclose anything as to how the accident happened, but the doctors wished to make sure of the exact nature of deceased injuries. However, by some mistake the body was taken away and buried before the post-mortem examination could be held. The coroner said that accordingly he would return his verdict, which was to the effect that Brown had died from injuries received through being run over by a motor-car driven by Charles Major Barnett. There was no evidence of negligent driving."

The *Lyttelton Times* published a death notice on 3 May 1919: "BROWN – May 2, 1919, at the Christchurch Hospital, David Henderson Brown, of Parnassus; aged sixty-three years."

Further details were provided in a death notice in the *Timaru Herald* on 14 June 1919: "BROWN – On May 3rd, at Christchurch, David Henderson, beloved and eldest son of the late A and C Brown, and brother of Mrs W P Horwell, Timaru, in his 63rd year. At rest. (Result of an accident.)". This was put in by his sister Joan (Brown) HORWELL.

I noticed neither Carrie nor Elsie was mentioned and he was not mentioned in their death notices either. Interesting I thought.

I did have a quick look at Archives New Zealand to see if an Inquest was recorded, however as yet I haven't found it.

It was the next lot of records I investigated that took me by surprise. There were a number of references to David in the *New Zealand Police Gazette*. A summary of these shows David Henderson Brown was born in Scotland in 1856–1858, he was a carpenter/joiner, was 5 ft, 5½ inches in height (several times it was recorded as 5 ft, 4½ inches), had dark brown hair, greying in the latter entries, dark blue eyes, was of fresh complexion, and of medium build. He also had a scar on his left knee. I don't have a photo of him, however this helps to give a bit of a picture of him.

to pay 10s a week towards the support of his child.—David Henderson Brown was charged by his wife, Carrie Brown, with having failed to provide his adopted child, aged seven years, with adequate means of maintenance. Mr Flesher appeared for the complainant; defendant did not appear. The complainant had adopted the child on Feb. 21, 1889, by the consent of her husband, who had not, however, contributed anything towards the support of the child. The defendant was ordered to pay 15s a week and pay the cost of the proceedings.—

90TH BIRTHDAY CELEBRATED

FIRST PERSON TO ASCEND CATHEDRAL SPIRE

To be the first person, apart from workmen, swung aloft in a chair to the top of the Christchurch Cathedral spire while it was still enclosed with scaffolding was one of the experiences of Mrs C. Brown (109 Barbour street, Linwood), who yesterday celebrated her ninetieth birthday anniversary. A faded photograph in her possession shows the chair on pulleys half way to the top of the spire. "No, I wasn't frightened," said Mrs Brown yesterday when asked if the ascent had been unnerving.

Mrs Brown's brother, the late Mr George Barker Muschamp, an outstanding stonemason, was clerk of works for the building of the cathedral, and his son, Mr Laurenzo Muschamp, did much of the carving on the exterior of the building. Mrs Brown has a number of old photographs of Canterbury showing buildings which her brother was responsible for, including the time ball tower at Lyttelton, and her brother's home in Richmond, which formerly occupied part of the site of the present Richmond Working Men's Club.

Mrs Brown, with her parents, Mr and Mrs Richard Muschamp, came from Yorkshire, England, in the Empire Star 75 years ago. Her most vivid recollections of the trip are the birthday cake made to celebrate her 17th birthday on board, and her good hiding places in the lifeboats, where she sat back calmly knitting while her friends searched the ship for her. Mrs Brown was a member of a family of 12, all noted for their longevity. One brother, aged 85 years, and another aged 87, are still living, and were among those who offered their congratulations yesterday.

Mrs Brown's husband, who died some years ago, was a member of the volunteer fire brigade in Christchurch. Mrs Brown worked for many years as a dressmaker, and during the First World War knitted many pounds of wool into garments for patriotic purposes. Her adopted daughter died on Mrs Brown's birthday last year.

For some time Mrs Brown has lived with her niece, Mrs W. G. Fraser (Barbour street). She spent her birthday in bed yesterday, but a profusion of flowers and messages and telegrams from her friends and relatives made the day a happy one for her.

David Henderson Brown, tried at Christchurch on 19 January 1897 for default of maintenance, received a five weeks sentence served in Lyttelton Gaol.

But on 24 June 1897 David was charged on warrant to apprehend (issued on the 7th instant) with disobeying the order of Court to pay 15 shillings a week towards the support of his daughter, Elsie Brown. He is said to have left on 2 June for Pahiatua. The sum of £26 17s was in arrears on 28 April. He was arrested by Constable P Costin, Culverden police and remanded to Christchurch. He was tried on 14 December 1897 for default of maintenance and received two months in Lyttelton Gaol.

He was back in gaol in April 1898 for theft and again in December 1899 for default of maintenance and was discharged.

David was tried in Timaru and fined for drunkenness and a breach of prohibition order on 15 January 1909. He was again in Lyttelton Gaol for default of maintenance in April 1913. On 28 January 1915 he was tried in the Timaru Magistrate's Court for drunkenness.

I did find some articles about these charges as well several others. *The Star* published an item on 11 December 1895:

"David Henderson Brown was charged by his wife, Carrie Brown, with having failed to provide his adopted child, aged seven years, with adequate means of maintenance. Mr Flesher appeared for the complainant; defendant did not appear. The complainant had adopted the child on Feb. 21, 1889, by the

(Continues on page 114) →

→ (Continued from page 113)

consent of her husband, who had not, however contributed anything towards the support of the child. The defendant was ordered to pay 15s a week and pay the cost of the proceedings."

The *Lyttelton Times* on 7 July 1897:
"MAINTENANCE – David H. Brown was charged with being £26 17s in arrears on an order for the payment of 15s a week towards the support of his daughter. Mr Flesher appeared for the complainant, the defendant's wife. The defendant stated that he had been building a house up country. He had £10 coming to him now, and the work was not finished. The defendant's employer paid £10 into Court for him, and on the defendant undertaking to make further payments he was allowed to go."

The *Timaru Herald* on 30 December 1912:
"DRUNKENNESS" – "D H Brown was fined 20s, with an alternative of 48 hours imprisonment for procuring liquor during the currency of a prohibition order."

Some days later the newspaper reported on an assault and robbery in broad daylight. Noting there had been few such serious incidents in Timaru recently, it reported on a court case when a powerfully built man named Henry Porter was charged with assaulting and robbing David Henderson Brown at the waterfront, at about 9.30 am on December 27th.

"The complainant, David Henderson Brown, stated that on December 27th he went for a walk on the wharf. When near Turnbull's corner at the railway, he met accused. Witness passed the compliments of the season to him, and witness and accused then walked on together towards the wharf and then behind the cold storage premises. When they got there, accused asked witness to sit down. They sat down on the step in front of the door. After talking for some time, accused got up and got witness by the throat and threw him down. Witness struggled, and accused tore the watch and chain out of his waistcoat. Witness did not miss anything else until the day following, when he found a pocket-knife was missing. Witness taxed the accused with having taken the watch, and asked him to give it back, as he did not want any trouble. Accused made no reply, but ran away. The watch, chain, and knife produced were the property of the witness. Accused was a stranger to witness, and was sober at the time."

Called as a witness licensed second-hand dealer Joseph Shepherd Bennett stated on 27 December Porter came to his shop with a watch to sell, saying he had bought it in London He asked for £2, and settled for 30 shillings. He signed his name as 'James Martin' and said he was a sailor. The dealer asked him if the watch was his own, to which Porter said, "Certainly, I bought it in London." Bennett said he had had the watch in his possession before and had sold it to the informant Brown for £4. When arrested the accused had the chain and pocket knife on him. He was committed for trial at the Timaru Supreme Court on 4 February 1913.

So Carrie and David weren't the a happy couple I had imagined them to be. After their marriage in 1881 they lived in various places, for a time at Drummonds Lane, Wellington. David was working as a joiner in 1894. Carrie's sister Mary Elizabeth (Polly) WADDINGTON lived nearby. By 1895 they had obviously separated. Polly's husband died that year and I know she returned to Canterbury. Perhaps Carrie also returned around this time.

In 1900–1902 Carrie lived in Methven, Canterbury and was a dressmaker. Her oldest sister Evelina SHANN (my great-great-grandmother) lived there, so Carrie may have been staying with her.

By 1903 she was in Stanmore Road, no doubt looking after her elderly parents. Over the decades she seems to have recorded that she was married, even well after David's death. Carrie and Elsie were living at 27 Union St, Christchurch in 1941.

As for David's death I suspect the reason the verdict showed no negligent driving was that he was lying on the road, perhaps as a result of drunkenness. A sad end.

What this shows is that you can't take anything for granted. There can be things hidden beneath the surface and newspaper articles, *New Zealand Police Gazettes* and electoral rolls can help to unearth the wider story. Sometimes though you have to read between the lines.

Lianne Sloan. E: *lianne.sloan@xtra.co.nz*

378 NEW ZEALAND POLICE GAZETTE. [JUNE 18

RETURN OF PRISONERS REPORTED AS DISCHARGED FROM GAOLS DURING THE WEEK ENDED 7TH JUNE, 1913—*continued.*

Gaol, and Name of Prisoner.	Where tried.	When.	Offence.	Sentence.	Native of	Trade.	Born.	Height.	Complexion.	Hair.	Eyes.	Nose.	When discharged.	Remarks, and Previous Convictions. (F.P. indicates that finger-impressions have been taken.)
Lyttelton—*continued.*								ft. in.						
Smith, Charles	Christchurch M.C.	31/12/12	rogue and vagabond	6 months	England	labourer	1888	5 11¼	fresh	brown	brown	large	7/6/13	25 p.c. F.P. Photographed at Dunedin, 16/3/09. (See *Police Gazette*, 1912, page 59.)
Yenson, Harry, alias Coutts	Christchurch M.C.	3/3/13	wilful damage	fine or 1 month	N. Zealand	labourer	1876	5 9¼	fair	fair	blue	medium	2/6/13	2 p.c. Woman and basket of flowers on right arm; star on left arm; scar on right wrist. F.P. Photographed at Hanmer, 22/9/05. (See *Police Gazette*, 1908, page 324.)
Harley, John Henry, alias Bruce	Christchurch M.C.	26/12/12	false pretences	6 months	N. Zealand	labourer	1878	5 11	fair	fair	blue	medium	3/6/13	4 p.c. F.P. Photographed at Lyttelton, 9/10/09. (See *Police Gazette*, 1907, page 197.)
Murray, Thomas, alias Anderson	Christchurch M.C.	28/10/12	attempted theft (3 chgs); theft	6 weeks on each; 3 months	N. Zealand	labourer	1888	5 7¼	fresh	dark brown	light br.	large	3/6/13	4 p.c. F.P. Photographed at Hanmer, 21/4/11. Sentences cumulative. (See *Police Gazette*, 1911, page 475.)
Brown, David Henderson	Christchurch M.C.; Timaru M.C.	28/4/13; 2/5/13	default of maintenance (2 charges); procuring liquor	arrears or 1 month on each; fine or 7 days	Scotland	joiner	1856	5 8¼	fresh	dark brown	dk. blue	medium	4/6/13	4 p.c. Birth-mark under right forearm. Arrested 5/3/13.
Thomas, Edward Aldan	Christchurch M.C.	22/5/13	default of maintenance	arrears, or 3 months	England	seaman	1880	5 8¼	fresh	brown	grey	long	4/6/13	1 p.c. F.P. Photographed at Lyttelton, 18/1/13. Arrested 24/5/13. Warrant cancelled. (See *Police Gazette*, 1913, page 304.)
Wesley, William Stanley, alias Prince	Wellington S.C.	21/10/11	breach of probation	2 years' reformative detention	England	ship's steward	1891	5 6¾	pale	dark brown	dark br.	medium	4/6/13	Dancing-girl with ALICE on right arm; sailor with mast, Japanese woman, and star on left forearm. F.P. Released on probationary license. (See *Police Gazette*, 1911, page 340.)
Gibson, Thomas	Lyttelton M.C.	6/3/13	incorrigible rogue	3 months	Scotland	fireman	1849	5 5	swarthy	grey	grey	sharp	5/6/13	3 p.c. Five blue dots on forehead; scar on right hand. F.P. Photographed at Lyttelton, 9/9/11. (See *Police Gazette*, 1912, page 862.)
Philister, Hugh Richard	Christchurch M.C.	24/5/13	rogue and vagabond	14 days	N. Zealand	miner	1881	5 3¼	fresh	dark brown	brown	medium	6/6/13	Coal-mark under left eye. F.P.
Addington—														
Herbert, Mary	Christchurch M.C.	21/5/13	breach of a prohibition order	14 days	N. Zealand	domestic	1862	5 6¾	florid	brown	grey	small	3/6/13	Scar on right wrist; enlarged joint in left knee. F.P.
Williams, Margaret, alias Ocean Mag	Dunedin M.C.	6/3/13	drunkenness	3 months	England	prostitute	1850	5 6¾	dark	grey	grey	medium	7/6/13	See *Police Gazette*, 1912, page 316.
Timaru—														
Murray, Michael	Palmerston N. M.C.	18/3/13	illegally on licensed premises	fine or 7 days	N. Zealand	labourer	1880	5 5¼	fresh	dark brown	hazel	large, hooked	2/6/13	2 p.c. Arrested 27/5/13. (See *Police Gazette*, 1913, page 330.)
Oamaru—														
Fitzsimmons, John Douglas	Oamaru M.C.	21/5/13	false pretences	6 mos. prob'n, and make restitution	Australia	tailor	1890	5 5¼	fair	dark brown	brown	large, hooked	21/5/13	Omitted from previous return.
Smith, James, alias Clarke, James, alias Mason, George	Oamaru M.C.	7/6/13	theft	6 months' probation	N. Zealand	labourer	1875	5 9¼	dark	dark brown	blue	medium	7/6/13	F.P. (See *Police Gazette*, 1908, page 23, and Summary Convictions, this issue.)
Dunedin—														
Hunter, John	Dunedin M.C.	5/3/13	theft	3 months	N. Zealand	labourer and baker	1882	5 8¼	fresh	brown	grey	large	4/6/13	4 p.c. Mole on left side of face; scar on left hand and on left index finger. F.P. (See *Police Gazette*, 1911, page 372.)
Smith, James Alfred	Dunedin M.C.	5/6/13	theft	remanded	N. Zealand	labourer	1873	5 8¼	fresh	brown	blue	large	5/6/13	Upper front teeth out. F.P.
Bouquet, Joseph Albert	Dunedin M.C.	4/6/13	default of maintenance; theft	remanded; remanded	America	labourer	1880	5 8¼	swarthy	dark brown, curly	brown	medium	6/6/13	F.P.

The reliability of tradition! Great-grandmother Vincent's Christmas pudding

Warren Limbrick

Oral history is said to have greater authenticity and reliability than most people expect or understand. Holy Writ is redolent with reliable oral tradition as any competent biblical scholar will testify. In our own context of Aotearoa New Zealand the reliability and authenticity of both migration traditions and the whakapapa of 'families and clans' is firmly established by the vital demonstration of connection to the original migrants. Narrative, historicity and mana are bound together.[1]

And the connection of this with Christmas plum pud is …? Well, Dinah Michelmore ROSSITER, three of her siblings and their parents Frederick and Johanna Rossiter, arrived at Lyttelton on 16 August 1859 as second class cabin passengers on the vessel *Minerva*. Dinah (1841–1923), the oldest of the three girls, received the recipe from her mother and recorded the eighteenth-century traditional Michelmore family recipe for Christmas pudding in her commonplace book. It has come down the distaff side of the family to be regular Christmas Day fare into this twenty-first century. Dinah, my great-grandmother, was well educated, completed her schooling in France, and was an accomplished pianist. When her mother Johanna (née MICHELMORE) died suddenly less than two years after their arrival in Christchurch, her father Frederick decided to put his affairs in order and return to Torquay, Devon. He was accompanied on the passage by the supportive Dinah and her sister Kate. Dinah returned to marry her fiancée Henry William VINCENT in St Michael's, Christchurch, the redoubtable Dean JACOBS officiating, on 28 February 1867. They settled in West Eyreton, near Rangiora, where their first daughter Alice Kate Vincent (1871–1967), my Nanna, brought the recipe into our care. It's too good to keep to ourselves

A Devon Christmas Pudding
½ lb raisins
½ lb currants (or mixed sultanas and currants)
½ lb shredded suet
½ lb best flour
4 oz breadcrumbs
6 oz sugar
1 oz candied peel
Rind of a lemon
1 small teaspoon of nutmeg
½ teacup of brandy
4 eggs well mixed with ½ cup of full cream milk
Not made at all thin. Boil in a cloth for five to six hours. To be kept on the boil this time. On Christmas Day boil for two hours to reheat.

Now that flour bags are no longer in vogue we use an old tea towel, which should be scalded. Sift flour over area of the cloth on which the mixture is placed, then tie well. Use ingenuity to suspend it if possible, in a large cooking pot, or keep off the bottom with upside down pudding plate. This makes two large puddings, one of which may be kept for New Year's Day or Easter.

Dinah Michelmore Vincent, c1868.

Serve with hard sauce (brandy butter) and lashings of cream -- after poking a few sixpences and shillings[2] into its flesh for the children.

The fruit would have been carefully washed, picked over for stones, twigs etc, then spread out on a tea towel to dry in a low oven. The recipe came from Devon and family oral tradition claims it was old when Dinah inherited it and wrote it in her Commonplace Book. Originating with the Michelmores, passing to the Rossiters through Dinah, thence to the Vincents of North Canterbury and finally through my grandmother Kate Vincent to us Limbricks. My family have used it regularly since then.

If the cook converts the imperial measures to metric it will lose its flavour! Ancestors might turn in their graves if 'French measures' are used. It really is a great traditional pud – though certainly not light! It fires beautifully when doused with warmed brandy and touched with a burning match. Oh, and it ought to be prepared on 'Stir-up Sunday' when the 1662 Book of Common Prayer for the Sunday before Advent begins "Stir up, we beseech Thee, O Lord, the wills of thy faithful people", but no need to stir up their appetites!

Warren Limbrick.
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Notes

1 See Atholl Anderson, essay on 'Migration, AD 1150-1450', in Tangata Whenua, An Illustrated History, (Wellington 2014).
2 Sterilised by boiling.

Comfort food

Jenny Forster

Found amongst my late mother's stash of recipe books is this special booklet published during the Second World War.

The Air Force Relations were the spending agents of the National Patriotic Fund Board which allocated funds to provide comforts for Air Force personnel. A case of gifts was sent every month to the RAF Comforts Committee in London to be distributed to the RNZAF Airmen. As well as home-made knitwear and baking the parcels also contained other treats, such as honey, peanut butter and barley sugar. Postal addresses were also given for Canada, the Middle East and prisoners of war.

The purpose of the booklet was to help those who wanted to provide knitting and baking for the comfort of New Zealand airmen. It gave directions on what was needed and provided the patterns and recipes that had been carefully tested and approved. Included are 7 knitting patterns and six pages of recipes.

Here is my favourite entry giving a fruit cake recipe that is enough to make several 1lb. cakes plus a photo of the tin to cook and post it in. All instructions are given for the posting which had to be in a tin and not weigh more than 16ozs.

But who was Ben Sutherland and Self Help Stores who sponsored this helpful booklet?

A quick internet search reveals a very interesting story of a forgotten hero of the grocery trade and his successful chain of stores. Online Te Ara gives an insightful biography of Benjamin Sutherland at *https://teara.govt.nz/en/biographies/4s56/sutherland-benjamin*

It is a pleasure to read about the service and goodwill generated by Mr Sutherland in contrast to the supermarket situation in New Zealand at present (2022) where profit is the driving force.

Thinking about my mother again, she would never set foot in one of these huge supermarkets and continued to shop in the comfort of her local superette enjoying personal service and being able to purchase her favourite comfort food – barley sugar.

Jenny Forster.
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BAKE A CAKE *for* THE AIR FORCE!

INGREDIENTS FOR THE ABOVE RECIPES ARE

GLUCOSE BUTTER SCOTCH.

Here is a Very Good Recipe:

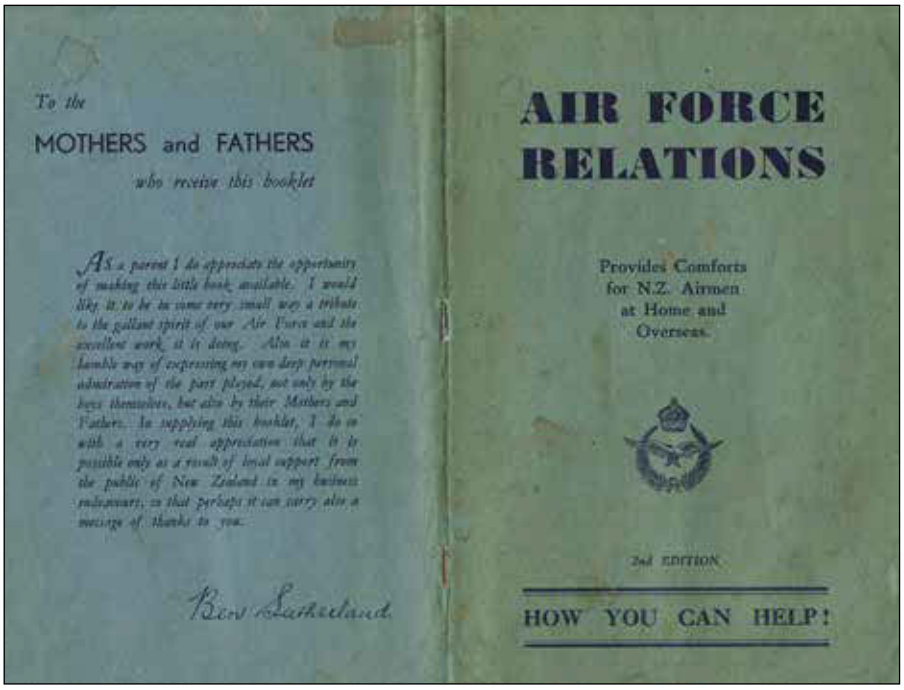
FRUIT CAKE.

PLEASE NOTE.

Air Force Relations will help you to help their objectives. Please do not hesitate to communicate your suggestions or enquiries.

OBTAINABLE FROM ANY SELF HELP STORE.

National Patriotic Fund Board, Air Force Relations Provides Comforts for N.Z. Airmen at Home and Overseas, How Can you Help, Air Force Relations, Wellington, [1943]



To the MOTHERS and FATHERS who receive this booklet

As a parent I do appreciate the opportunity of making this little book available. I would like it to be in some very small way a tribute to the gallant spirit of our Air Force and the excellent work it is doing. Also it is my humble way of expressing my own deep personal admiration of the part played, not only by the boys themselves, but also by their Mothers and Fathers. In supplying this booklet, I do so with a very real appreciation that it is possible only as a result of loyal support from the public of New Zealand in my business endeavours, so that perhaps it can carry also a message of thanks to you.

Ben Sutherland.

AIR FORCE RELATIONS

Provides Comforts for N.Z. Airmen at Home and Overseas.

2nd EDITION

HOW YOU CAN HELP!

ACKNOWLEDGEMENT.

Air Force Relations wish to acknowledge and thank Mr. B. Sutherland and Self Help Stores for the donation of this Booklet. The first edition of 20,000 copies has been distributed and this second edition is now being sponsored by them.

Death at Pernambuco

Sue Dinsdale

Roderick Dhu, *courtesy of shawsavillships.org.*

Approximately thirty years ago a second cousin on my mother's side prepared a family tree for the TAVENDALE family. A copy sat in my mother's wardrobe, emerging from time to time when she wanted to explain a particular family relationship. It is a wonderful A1 size tree, which I have now inherited.

It starts with my maternal great-grandparents William Tavendale and Maria COVENY, who emigrated from Brechin in Angus, Scotland, and Liverpool, England, respectively, met and married in Westport in 1879, and lived all their married life in Waimangaroa, 17 kilometres northeast of Westport.

While it is essentially the Tavendale family tree, there are a few glimpses of Coveny family history as well. Maria's father is named as John Coveny, a master mariner, born in Bridgwater, Somerset, England in 1828, died at sea, but no date recorded. I was always intrigued about the death at sea and recently decided it was time to find out where, how, when, and, in fact, if it was even true.

I started to build up a tree for the Coveny family, and from my research, decided that John Coveny must have died after the 1871 census and before the 1881 census. By then his second wife Sarah Ann was a widow, living back in Bristol with her grandmother, looking after her young son Robert and stepson William from John's first marriage.

I found on Findmypast a reference to John Coveny in the series 'British Armed Forces and Overseas Deaths and Burials', which included a 'Register of Accounts of Wages and Effects of Deceased Seamen &c. received and disposed of'. There at the top of the page for 1873 was one John Coveny, Mate, from the ship, *Roderick Dhu*, who died on 21 March 1873 at Pernambuco from suffocation.

This raised a number of questions, including where was Pernambuco, how did John Coveny suffocate and why wasn't he the captain of the *Roderick Dhu,* as I have a copy of his master's certificate from *Ancestry.com*, and copies of documents stating he was the master of a number of vessels during his career?

While mulling over this interesting information, I studied the names listed under John Coveny in the register and was amazed to discover that the following two named men, William CLIFFORD and Lewis JENNINGS, were also from the *Roderick Dhu* and died on the same day as John Coveny, from suffocation. This now became incredibly interesting. How do three men die of suffocation on the same ship on the same day?

I figured there must be a report of such a mishap somewhere, but so far, I haven't come across such a document, although I am ever hopeful. I decided perhaps there was a newspaper report of the accident/incident on the *Roderick Dhu* in 1873. And, I found one in the newspapers on *www.genesreunited.co.uk*. In the *Ardrossan and Saltcoats Herald* of 26 April 1873 was an article entitled 'Death of a Shipmaster':

"A letter was received this week announcing the death of Captain Robert Spiers of the ship *Roderick Dhu*. From the contents of the letter it appears that the vessel was about to sail from Pernambucio [sic] for another port where she was to complete her loading. That before sailing one of the hands was sent below to do some necessary duty, and not making an appearance after a reasonable time another went below to ascertain the cause of the delay, when he had not returned, the mate [my great-great-grandfather John Coveny] went down and did not return, when next the captain went down to ascertain the state of matters. The result was that from poisonous gas rendered by the sugar on board all four became helpless and perished, as soon as they inhaled the deadly poison. Captain Spiers was a young man of great promise. He leaves a widow and a child."

So, I read up on sugar shipping and found on *www.handbulk.com* the following: "when at sea ventilation should be restricted as excess air causes sugar to soften; shortage of ventilation however may create the build-up of carbon dioxide gas so entry to cargo spaces should be exercised with care." It is fascinating that sugar was, and still is, considered a dangerous cargo when shipped in bulk.

So, in fact four men, including the captain, died on that fateful day. I suppose we should be grateful that someone finally realised what was happening and stopped sending men down the hold. This article perhaps should have been entitled 'Death by Sugar at Pernambuco'.

My cousin was therefore correct. John Coveny did in fact die at sea (well on the ship while tied up at the wharf), but I'm pretty sure she didn't know the exact cause of his death. Unfortunately, she is no longer with us so I can't let her know. As to why he wasn't the captain on this particular voyage, that is work in progress.

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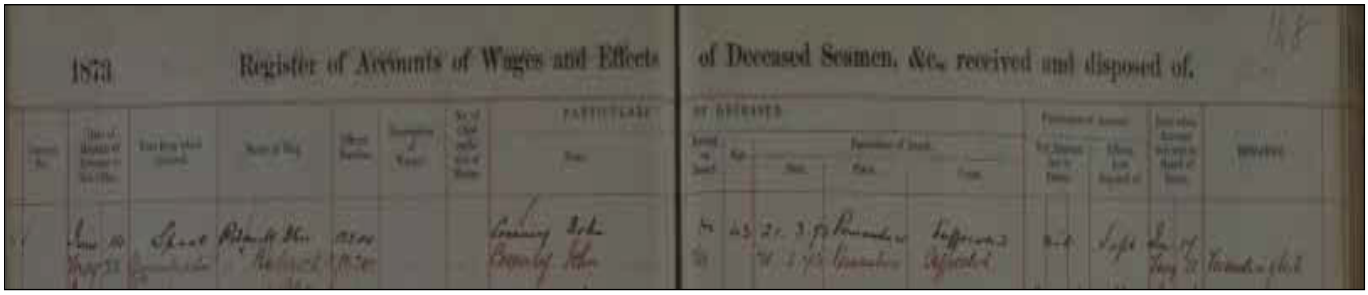

1873 Register of Accounts of Wages and Effects of Deceased Seamen, &c., received and disposed of.

('Register of Accounts of Wages and Effects of Deceased Seamen &c. received and disposed of ' Findmypast.co.uk).

Irish

A Gaunt Ruin

"A National Loss – Priceless Library In Ashes
Notice To The Public. The Provincial Government has issued the following:–
'The explosion caused by the reckless act of the irregular forces in the Four Courts which destroyed a vast quantity of public records of all kinds. It has come to the notice of the Government that fragments of some of the records, partly burned, were blown to other districts, and that some of them have been picked up by members of the public. It is very important that all such fragments be restored to the public custody. The Government therefore appeals to everyone who find, or know of the finding, documents or parts of documents, however fragmentary or damaged whether they be documents or title deeds, accounts, books, census returns, or legal records of any kind, to carefully preserve the same, preferably in envelopes, and to deliver the same up to Government at an office which will be opened for the purposes, to be announced in a few days." *The Irish Times*, 3 July 1922
https://www.nationalarchives.ie/article/beyond-2022-irelands-virtual-record-treasury/

A New View on the Irish in the Pacific by Malcolm Campbell

In 1907, the Belfast-born, travel writer Beatrice Grimshaw wrote that for Irish people the South Pacific was "at the back of God-speed". However, for centuries, Irish men and women had more extensive contact with the Pacific Ocean, its land, and islands than we might imagine.

Irish sailors first encountered the Pacific as sailors on Spanish, Dutch, and English ships. Greater numbers served on Royal Navy ships towards the end of the eighteenth century including on Captain James Cook's voyage as he charted the coast of New Zealand and eastern Australia. The arrival of larger numbers of Irish on land awaited the establishment of the convict settlement at Sydney Cove in 1788, when numbers of 1798 United Irish rebels and other prisoners convicted in Ireland were exiled to the other side of the globe.

Motivated by conditions at home and abroad, Irish men and women migrated to destinations all around the Pacific at this time. Some were merchants and soldiers in Chile, others served as missionaries in Asia. Others traded furs in the frigid Pacific Northwest or lived for periods of time as beachcombers on tropical islands throughout the Pacific.

The gold rushes proved significant in increasing the Irish presence throughout the Pacific in the mid-nineteenth century. Gold finds in California, then eastern Australia and New Zealand, stimulated large scale migration from Ireland. Difficult economic conditions in Ireland in the decades after the Great Famine ensured tens of thousands of women and men continued to leave Ireland in the 1860s and 1870s. Large-scale emigration from Ireland continued throughout the remainder of the nineteenth century.

Irish migrants who settled throughout the Pacific contributed energetically to the social, economic, and cultural development of their new host societies. The Irish stood at the forefront of campaigns for land reform and labour rights, while their political demands in support of the Irish homeland stirred continuing controversy in these new lands.

The significant proportion of Irish of Roman Catholic descent in the United States, Australia and New Zealand also contributed to the rising sectarian tensions in each of these places.

If the Irish helped shape this 'Pacific World', so the new environment also shaped the Irish who moved to the Pacific. Where historians have often portrayed the Irish in the Atlantic world as downtrodden victims, the Irish in the Pacific demonstrated a strong sense of adventure and energy in their new lives on Ireland's Farthest Shores.

Ireland's Farthest Shores: Mobility and Migration in the Pacific World by Malcolm Campbell was published earlier this year by the University of Wisconsin Press. The author is Professor of History at the University of Auckland.

Royal Irish Academy

The Irish Historic Towns Atlas (IHTA) is a research project of the Royal Irish Academy. It traces the topographical development of towns and cities through its atlas publications. Each atlas fascicle consists of an essay with thematic maps, a topographical gazetteer and a series of loose sheet facsimiles. The IHTA also promotes the study of Irish towns and cities through its ancillary publications, seminars and special exhibitions. Sign up for newsletter *www.ria.ie*

A series of IHTA workshops took place in May 2022 with speakers selected from various fields of archaeology, architecture etc that use the atlas in aspects of their research.

The sessions from their May workshops are available to watch online
https://www.ria.ie/news/irish-historic-towns-atlas-educational-resources/using-atlas-ihta-workshops-2022

Irish Roots

Irish Roots "offers valuable content for everyone from the budding family history enthusiast to the more experienced genealogist," and is now available in digital format. See *https://www.irishrootsmedia.com/roots/about*

Spence from Co. Armagh

We have received a request to make contact with anyone researching the surname Spence. Several years ago a written request was sent to a research service in Co. Armagh, Ireland for details of origin for this Spence family. There is a strong possibility that the person inquiring after this information wrote from Dunedin. The following details were sent in reply.

24 Feb 1848 James Spence of Annarea married Sarah Logan of Ballynahinch, daughter of James. Issue: Ann Eliza, 5 Aug 1855 at Ballynahinch; Lucinda,2 Mar 1858 at Ballyleaney; Martha Jane, 6 Sep 1860; James, 3 Oct 1863 and David, 7 Mar 1866, born at Annarea. Possibly other children. James and Sarah Spence died in March 1867. Martha Jane Spence married Isaac James Sutton, 31 Dec 1878 at Dunedin. Martha Jane Sutton died at Dunedin 25 Dec 1894.

If you would like to make contact with the person who made this inquiry, email *IrishSIG@genealogy.org.nz*, and we will pass on your response.

Geraldene O'Reilly, Convenor Irish Interest Group.
E: *IrishSIG@genealogy.org.nz*

Message to Botting, Gahagan, Hayford, Rainham, Wood and Craig descendants

I live in Port Pirie South Australia and am co-author with Brian Stace, who lives in Devonport, Tasmania, of a recently published book titled *Coromandelians: South Australian Pioneers of the Coromandel*, which tells the story of a ship called the *Coromandel*, and the settlers it brought from England to South Australia (SA) in 1836–7.

A number of the *Coromandel* settlers subsequently left SA and settled in New Zealand (NZ). They were:

Robert BOTTING, who left England in 1836 as a single man aged 20, but was married with a large family by the time he and his family moved to New Zealand in the 1860s, after which they lived at Naseby and Livingstone on the South Island.

Benjamin GAHAGAN (aged 21), his wife Louisa (19, née BILLION) and their son Benjamin junior (12 months), who, with additional children born in SA, made two attempts to settle in New Zealand, the first in the 1840s, after which they returned to SA, before settling permanently at Christchurch in the 1850s.

James Armstrong WOOD (22), his wife Sarah (23, née WATSON) and their daughter Louisa (9 months), who, like the Gahagans, and also with additional children born in SA, made two attempts to settle in New Zealand , the first in the 1840s, after which they returned to SA, before settling permanently at Christchurch in the 1850s; Louisa married Joseph CRAIG of the Craig shipping family, and she ended her days in Auckland.

Henry RAINHAM, another infant on the *Coromandel* (aged two years when he left England), who moved to New Zealand as an adult shortly after getting married in the 1860s, and died at Dunedin.

There was also a HAYFORD family on the *Coromandel*. One of their sons born in SA was a sailor named Thomas Hayford, who died at Dunedin in 1869. In 1862 he had published an advertisement in the *Otago Daily Times*, which implied that he thought his brother Charles Hayford (also born in SA) was also in Dunedin. I will be delighted if contacting you brings to light any Hayford descendants in New Zealand.

I made contact with New Zealand descendants of Robert Botting while researching for the book. They were very interested in our project and are buying copies of the book. It has occurred to me that I should try to bring the book to the attention of New Zealand descendants of all the settlers mentioned, and that is the purpose of this article.

The book is 558 pages in length including the index, and pages 250–537 are devoted to biographies of the settlers. We had so much material that could not be fitted into the book, that we have made that additional information (currently another 475 pages) available without charge as 'Notes' on-line via the public access section web-site of the Pioneers Association of South Australia. The Notes can be accessed via the following link: *P02 Coromandelians Additional Notes.pdf (pioneerssa.org.au)*. We periodically publish additions and corrections to both the book and Notes via the Notes, and all of this is explained in the book. People considering whether to buy it may find it worthwhile to view the Notes.

Of particular relevance to the New Zealand descendants of the settlers known to have relocated to New Zealand is that the lengths of their ancestors' biographies are as follows: Botting over four pages in the book, just under four pages in the Notes; Gahagan six pages in the book, two pages in the

Notes; Wood, two pages in the book, 1½ pages in the Notes; Rainham, 3½ pages in the book, 2½ pages in the Notes; and Hayford, over 4½ pages in the book, over 3½ pages in the Notes.

The relative brevity of the Wood entries is partly due to their having fewer children than the Bottings and Gahagans, but mainly due to their not being in the courts anywhere near as often as Robert Botting (mostly for insolvency, to which the number of children he produced probably contributed), or Benjamin Gahagan senior (who was not a nice man).

The only time James Wood seems to have been in court was to give character evidence for a Gahagan. The Rainhams and Hayfords fell between these extremes.

The same ship subsequently took settlers to New Zealand, in 1838–9 and 1839–40. There is a complete list of voyages in the Notes, but there is nothing in the book or Notes about the settlers that the *Coromandel* brought to New Zealand on those two later voyages.

W L (Bill) Othams

I am the co-author of *Coromandelians: South Australian Pioneers of the Coromandel* with Bill Othams. Having seen Bill's letter, I thought I should add why I think our book is of wider potential interest to Kiwis than to just the descendants of the *Coromandel* passengers.

The *Coromandel* carried 156 passengers, of whom 113 were adult young labourers whose passage was paid out (under the Wakefield scheme of colonisation) as the labour force for the new colony of South Australia. Only four of those were single males and three single females. It was the tenth vessel to arrive from England, arriving less than three weeks after the *Governor* and the first vessel sent out with selected free passage labourers who were free to work for any employer at any wage they could negotiate.

The book not only tells of their selection and voyage but details the rest of their lives, with their individual biographies taking up just over half of the 540 pages of text. As such, it recounts South Australia's colonial history from its beginnings for almost 50 years – mainly from the experiences of those young labourers and their families. As five percent of them settled in New Zealand, it is likely that a similar percentage of SA colonists during the first 10 years or so will also have done so, and *Coromandelians* will give their descendants a unique insight into the early lives of their ancestors.

But there are more connections between SA's colonial history and New Zealand's than that.

SA colonisation was based on the principles espoused by Edward Wakefield, including the sale of land to pay for the passage of selected labourers and (uniquely for Australia) convict free. Wakefield's theory was also used in New Zealand. While we did not go into all the details of Wakefield's theory

(Continues on page 120) →

Members' enquiries and notices

This section is free to members for inquiries of a genealogical nature but is not available to non-members. Please be precise and state clearly what you want to know. For submission guidelines see the front of this magazine. Where no details of a query are given it is presumed that the inquirer would be grateful for any information. When someone has taken the trouble to write to you with reference to your request for information, please acknowledge their letter whether the information they have shared is of use or not. It is customary to repay their postage.

SEEKING

Nixon

I am writing a history of the family of my great-great-grandparents Adam and Elizabeth Nixon, Fencibles who settled in Onehunga in 1847. I would very much like to contact other descendants to exchange information, especially photos and stories.

Janice Goldsworthy, née Nixon, New Plymouth.
E: *janicegoldsworthy45@gmail.com*

Scanlan

Harold James (died 1977), son of Edward James Scanlan and Mary Jane Kelly. Harold is known to have lived in the Gisborne, Poverty Bay region. Any information on Harold and the Scanlan family would be appreciated.

Heather Pearson, Whakatane 3120.
E: *maxdabeagle01@gmail.com*

FAMILY REUNION

Cooze, October 2023

We are seeking any descendants of Elizabeth Cooze; her first marriage was to Aaron Harvey, her second to Henry Buck, and emigrated to New Zealand in 1842.

A family reunion is being held October 2023 in Wellington. Please email *Cooze2023reunion@gmail.com* if you can assist in contacting living descendants of these persons as follow:

Eli Buck born on February 12, 1834, in Newton St Loe, Somerset, England, emigrated to NZ on the *Birman*, and married Caroline Daysh in 1868 in Wellington. They had seven children; he died 14 February 1898.

Leah Buck born on February 22, 1836, in Somerset England, emigrated on the *Birman*, and married Thomas Wilmor McKenzie in 1853 in Wellington. They had 14 children; she died 14 January 1898.

Kate Sophia Levy, born on 2 January 1848 in Wellington, married Edward Hutchings on 17 October 1869 in Wellington. They had ten children.

Emily Frances Levy was born on 4 June 1857 in Wellington, married Joseph Townsend in 1877 and had five children; died 17 July 1924. Her daughter Jessie married Arthur Plimmer, with six children. A further two children were born to Jessie by John Stark.

Eliza Jane Levy was born on 9 March 1855 in Wellington, and married John Marks in 1871 in New Zealand. They had seven children; she died in 1952 in Sydney, NSW at the age of 97.

Coralie Annie Cane, born in 1914 in Wellington; father, Harry Cane, mother, Leah Cohen. She married Samuel J Spiro in 1938, and died 6 July 2004 in Ryde, New South Wales, at the age of 90.

Rachel Baskerville. T: 021 033 8671.
E: *Cooze2023reunion@gmail.com*

Seek and provide help. Guidelines for submitting free members' enquiries and notices on page 84 of this journal.

Letters

→ (Continued from page 119)

in our book, there is similarity between New Zealand's colonisation experience and that is dealt with in our book.

Visitors to Christchurch and Adelaide often remark on the similarity of the basic layout of the two cities. There is an assumption that Colonel William Light, well known as the surveyor of Adelaide, was responsible for surveying Christchurch. During my visit there several years ago I even found that the Canterbury Museum made that claim, and I wrote to them to advise them of the error.[1] Colonel Light died in SA in 1838 after surveying Adelaide and never travelled to New Zealand. The similarity in design arises from a similar landscape and a similar background of the respective surveyors, both military men.

Another connection of possible interest (apart from the *Coromandel* subsequently visiting New Zealand in 1838, at which time the second-in-command of that ship on its prior voyage to SA took over as captain), is the coincidence of the same name as the ship after which the Coromandel Peninsula is named. They were not the same ship and one of the issues we faced in researching our book was that there were several *Coromandel*s sailing the seas at the same time and passengers and events related to other *Coromandel*s were ascribed by some writers to ours. While New Zealand has the town of Coromandel and the Coromandel Peninsula, the Adelaide Hills in SA have Coromandel Valley, so named because 10 of the *Coromandel* crew deserted and hid there until their ship departed several weeks later.

Brian Stace

People thinking of buying the book can email Brian Stace (*brian.stace@bigpond.com*) or me (*bill.othams@bigpond.com*) for further details.

Notes

1 Editor's Note: Captain Joseph Thomas was appointed surveyor by the Canterbury Association in 1848. *https://my.christchurchcitylibraries.com/captain-thomas/*

Branch and Interest Group services

HĀWERA

The SOUTH TARANAKI BIOGRAPHICAL INDEX consists of school admission records; newspaper birth, death and marriages; Anderson's memorialist records; funeral sheets. Request by surname. Send SAE and donation to: Jill Williams, Fairfield Road, Hāwera 4610 or email *peter.williams@xtra.co.nz* or *julesmar@xtra.co.nz*

HAWKE'S BAY

HAWKE'S BAY BIOGRAPHICAL INDEX. Request by surname. Mail service only. Include contact telephone and/or email address. Send SAE and donation to Branch Secretary, c/o 200 Pakowhai Road, Frimley, Hastings 4120.

IRISH INTEREST GROUP – LOWER NORTH ISLAND

We hold education and research days locally, and across the Lower North Island region on request by branches and groups, and can also provide presentations and a helpdesk at genealogy events. Enquiries to *Irish.LowerNIsig@genealogy.org*

NELSON

A database of half a million entries covering the wider Nelson area, from indexes and books in our library, Ancestors Attic. Includes pre 1856 marriage index, including Māori, passenger shipping lists 1840–1914 to and from Nelson and from the UK and Australia. E: *nelson@genealogy.org.nz* or PO Box 1879, Nelson 7040.

NORTH SHORE

Births and deaths c1940 to date from *The New Zealand Herald*. Mail service only. Send SAE and donation to: Dennise Cook, Research Officer NZSG North Shore Branch, PO Box 89045, Torbay, Auckland 0742.

OAMARU

Oamaru Cemeteries CD Headstone Transcriptions. For both the Old and New Cemeteries. The Old Cemetery records have been updated. Cost $25 including p&p. Enquiries to *Oamaru@genealogy.org.nz*

PALMERSTON NORTH

Our SETTLERS DATABASE 1870–1900 contains 3,000 names or family groups. Headstone transcriptions – ask for lookups or buy the CD. BDM newspaper clippings; school admissions transcriptions – 20,000 and growing; funeral cards. Enquiries to: *palmerstonnorth@genealogy.org.nz*. Include what you already know. A small donation will be welcome, depending on results.

PAPAKURA

The PAPAKURA AND DISTRICTS BIOGRAPHICAL INDEX includes Alfriston, Ardmore, Ararimu, Clevedon, Drury, Karaka, Kawakawa Bay, Maketu, Ramarama, Slippery Creek, Springfield and Wairoa South. Enquiries welcome, mail service only with SAE and donation to NZSG Papakura Branch, PO Box 72–993, Papakura 2244. E: *papakura@genealogy.org.nz*

TE AWAMUTU

Booklets of MEMORIAL INSCRIPTIONS FOR ST JOHN'S and ST PAUL'S ANGLICAN CHURCHES including full transcriptions from cemetery and church interiors, plans, histories and index. Also digital images of inscriptions from both cemeteries, lookups for local school admission registers (varying dates) and local newspaper family notices (1911–1974). Enquiries to *teawamutu@genealogy.org.nz*

WAIRARAPA

The WAIRARAPA BIOGRAPHICAL INDEX of local records includes newspaper family notices, 1997–current, a large BDM certificate collection, funeral service cards. Request by surname with telephone number and/or email address. SAE and donation to Research Officer, NZSG Wairarapa Branch, PO Box 726, Masterton 5840.

Contributions from branches and interest groups are always welcome in the magazine – especially if you can pass on useful information from your area that may assist other members. Events, projects, new repositories and services, ways you have engaged in the community and given something back. Contact the Editor. *editor@genealogy.org.nz*

Don't know where to start your family history research?

The Kiwi Collection is your online gateway to nearly 12 million records, helping you to connect the dots and compile your to-do list!

www.genealogy.org.nz/kiwi