



**THE FIG TREE**  
JOURNAL OF THE  
**MANNING WALLAMBA FAMILY**  
**HISTORY SOCIETY Inc.**  
**TAREE**

**OPERATING SINCE 1985**  
**IN PARTNERSHIP WITH MANNING VALLEY LIBRARIES**

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**ABN 50 373 809 536**



Manning Wallamba Family History Society was named in 1985 for the two major river valleys in the area, the Manning and the Wallamba and covers the Region as shown in the above map and includes the following areas:

Taree, Wingham, Kendall, Coopernook, Old Bar, Forster, Harrington, Manning Point, Nahiac, Bulahdelah, Kew, Krambach, Oxley Island, Mitchells Island, Tinonee, Moorland, Lansdowne, Killabakh, Failford, Rawdon Vale, Tuncurry, Coolongolook, Bungwahl, Smiths Lake, Wallis Lake.

### OFFICE BEARERS

President:	K Beeton
Vice Presidents:	G Toohey G Rose
Secretaries:	J Mitchell G Toohey
Treasurer:	S Robinson L Haynes
Publicity:	G Toohey
Minutes:	L Martin
Membership:	V Fletcher
Librarians	J Mitchell J Roberts
Research:	W Horsburgh G. Toohey
Committee:	P Jarman G Jarman
Newsletter:	J Irvine J Mitchell
Public Officer:	L Haynes

## **EXECUTIVE TEAM REPORT 2016-2017:**

This year the Society was run by an Executive Team, consisting of the two vice-Presidents, two secretaries, the Treasurer and the Public Officer. This has involved collaboration on all levels and has appeared to have been successful.

It has been a year with many of our members having work and family commitments, as well as serious illnesses. Let's hope the coming year will be better. Thank you to all who have "stepped up" to keep the wheels turning. Although we have a dedicated band of volunteers more are always welcome for Library duty and BBQs.

- Despite these set-backs it has been a fruitful year in many ways:
  - History was made in January when the Society of Australian Genealogists and MWFHS combined to make an on line seminar – the first dual-site webinar conducted by SAG.
  - Bunnings BBQs have earned the Society over \$3600
  - The computer system has been upgraded, with the older laptop being used exclusively for database
  - Many members have submitted their trees to be included in the MW databases
  - Pioneer Cards being transcribed into Legacy Family Tree Database by J Bell.
  - Connected Communities: working with the local Aboriginal community
  - Local Aboriginal Land Council invited members to attend and speak at Sorry Day
  - Over 1500 isolated and unmarked graves have been listed including most of the burials in the Old Purfleet Aboriginal Cemetery
  - "Shamrocks and Thistles" Genealogy Day in partnership with Manning Valley Historical Society and Latter Day Saints Family History Group
  - "How to..." sessions in Seniors Week and National Family History Month

Looking forward:

- "Don't Toss Your History" Project
- Members' Interests
- Continuing Connected Communities
- Working with "Love Heritage, Why Not?" Project

Congratulations to the new executive members. We look forward to working with you.

Welcome to new members Gabrielle CROKER, Anne-Marie SCHUBERT, Lou NORTHAM, Margaret McFADYEN and returning member Ian BELFORD

Thank you for your support during our year.

With best wishes,

The Executive Team



### **LIFE MEMBERSHIP:**

Congratulations to our newest Life Member Jan Mitchell, who has spent over 15 years as a volunteer in the Society, holding many of the Executive Positions during that time. Vice President Graeme is about to present Jan with her Life Membership Badge.

### **HAPPY BIRTHDAY:**

The Society celebrated its 32nd birthday on Saturday 19<sup>th</sup> August. The cake was

cut by founding members Barbara, Lyn and Sue, ably helped by Patron Stephen Bromhead, Member for Myall Lakes.



### **BARBECUES:**

Next BBQ will be held at BUNNINGS Sunday 24<sup>th</sup> September then 26<sup>th</sup> November.

If you are able to spare an hour or two on any of our BBQ days, please add your name to the list at the Library or email [secretary@manningwallambafhs.com.au](mailto:secretary@manningwallambafhs.com.au)

### **REGULAR EVENTS:**

**General Meeting:** 1.30 pm 3rd Saturday of every month except December and January

**Workshop:** 1.30 pm 4th Saturday of every month except December and January

### **WANTED: ARTICLES FOR THE FIG TREE**

The main theme for the next Fig Tree will be "My Convict Ancestry". Thanks to all who gave us their ancestors' recipes.



## **RESEARCH SERVICE:**

Research Forms can be downloaded from Society website. Initial Research Enquiry \$20.00.

### **CURRENT RESEARCH:**

- **HILE**- aboriginal connection?
- **MILNER/FRANKLIN**
- Photo of **GEORGE FOTHERINGHAM**
- Records of **STRATHAIRLIE HOSPITAL**
- Honore Jerome **GLASZIOU**
- **William MIDDLETON** - born 1905 Taree area
- **MEAD** - Failford
- **STEVENS**- George and Eliza
- Grave of Policeman **ROBERT DAVIS**
- Photo of **BENJAMIN EZZY**

If you can help with any of these enquiries, please contact the Research Officer or email secretary@manningwallambafhs.com.au

### **LOVE HERITAGE, WHY NOT?**

Our member Janine Roberts is part of a team who have received a grant for the following: "The project we have received funding for is called '*Love heritage, why not?*' and it creates opportunities for people in the MidCoast region to actively participate in their own local heritage. We are asking people to contribute 200 word stories on any heritage topic they wish based in the MidCoast Region. Workshops will be offered to community members who would like help with researching and writing their heritage stories.

I will also be running short programs with school children to research and write their own heritage stories and an event will be held during 2018 to create awareness and deepen understanding of local heritage e.g., a walking tour of historical places in Taree led by the students or community members.

The stories will be published on a website freely available to all and encompassing the historical interests of the MidCoast region. In the project, we would like to intentionally acknowledge the contributions of a wide range of people including Aboriginal people, women, migrants and those from working-class backgrounds. The region also has a listing of over 420 local and State Heritage items and wherever possible we would like to link stories to these items.

When the project is finished, the legacy will be a vibrant website that continues to tell the stories of all those in the MidCoast region."

**YOU NEVER KNOW WHAT YOU MAY FIND** Barbara Waters Member No 298

I have been researching my family for many years. My great great grandfather David Irvine who arrived in Sydney on the 'Argyleshire' in 1840 had two brothers, one a clergyman James and the other Alexander, a botanist. Over time I have discovered a lot about the lives of these two brothers and their families, hoping to find a distant cousin!! .

The Rev James Irvine (1791-1874. In 1839 the Reverend James Irvine was appointed to St Mary's Parish Church in Leigh (Lancashire) . James was a stickler for the rules and soon was at odds with a lot of his parishioners. I had been intrigued with each article I had read about James. "The Leigh Chronicle" presented an image of the Reverend Irvine that was incongruent with our expectations of a 'man of God'. Was Irvine the tyrant they made out him to be or was there more to the 'dour Scot'.

While 'surfing the net' some time ago I came across a journal article "The Sins Of The Father: Parishioners and the Vicar of Leigh" by Denise Colbert in the Past Forward Journal Dec 2013- March 2014 produced by Wigan Museum and Archives I was unable to download the article so I contacted the Local and Family History officer at Wigan Council who was more than helpful advising me how to proceed with downloading the article.

We family historians are always seeking lost relatives so I wrote a letter to be placed in their journal at some stage. The Editor is the friend of the author of the article and was delighted that a family descendant had contacted them.

I hope there will be a response and I can find James Alexander Irvine who was last recorded on the 1841 Census or a marriage of the Rev James and his first wife Susan/Susannah prior to 1822.

I was delighted to find in this article not only a story but a portrait of James. This was special as I had never seen a photograph of David and a family letter tells us that Alexander would not have 'his likeness' taken. This article has now been shared amongst family members

Keep researching! You never know what you may find. For me it was a portrait that I never expected to see.



**DATE AND GINGER LOAF** (Janine Roberts)

1 tablespoon butter

$\frac{1}{2}$  cup sugar

1 cup chopped dates

1 tablespoon chopped ginger

1 tablespoon bicarb soda

$1\frac{1}{2}$  cups SRF

1 cup boiling water

*Put the butter, sugar, dates, ginger and bicarb in a bowl.*

*Add the boiling water.*

*Stir in the SRF making sure the mixture is not too stiff.*

*Put in a lined loaf tin.*

*Cook in moderate oven for  $\frac{3}{4}$  hour.*

*Serve slices warm with butter and a cup of tea.*

My first teaching job was at Clontarf Beach State High School, QLD. My great aunty Esma lived near the school so once a week I would leave work to have my lunch with her. She always had a baked treat ready and this recipe was my favourite.



### **COCKTAIL RABBIT** (Nancye Swan)

- Clean and skin rabbit and soak in warm salted water for 1 hour. Wipe, cut into neat joints and roll in flour.
- Put into a baking dish with 2 cups of water.
- Mix 1 tablespoon each of vinegar, tomato sauce, Pick-me-up sauce (similar to Worcestershire sauce) and sugar.
- Add 1 teaspoon salt and 1 teaspoon mustard powder.
- Pour mixture over the rabbit.
- Cut up 1 onion in fine slices and lay over rabbit.
- Simmer in a moderate oven for 1  $\frac{1}{2}$  hours.
- Serve with mashed potatoes and peas.

This recipe is one my mother-in-law Alma Swan cooked. It dates back to early 1920s. Yes- I have had it cooked for me and it was nice. I did try to cook it early in my own marriage 50 years ago, but I didn't cook it as well as I remembered. ***(I'd go to the butcher – Editor)***

### **FIVE MINUTE CAKE** (Nancye Swan)

- 1 cup sugar, 1  $\frac{1}{2}$  cups plain flour, 2 eggs, 2 tablespoons butter, 7 tablespoons milk, pinch salt
- Beat all together for 4 minutes then add 1 teaspoon bicarb soda and 1  $\frac{1}{2}$  teaspoons cream of tartar.
- Place in a greased and lined cake tin and bake in a moderate oven for 30 minutes.

My mother Hilda Everingham frequently cooked this cake.



## **JACK'S HOT MUSTARD** (Gloria Toohey)

My father John Joseph (Jack) McGaw (1899-1962) mixed this mustard to serve with cold meat. Sometimes he would mix a small amount on the side of his plate and use at that meal, but would usually make up a double mixture in a jar. **Be warned! The longer it is kept, the hotter it gets!**

- 1 tablespoon mustard powder,  $\frac{1}{2}$  tablespoon sugar.
- Mix into a spreadable paste with vinegar.



## **LEMON CREAM TART** (Celia Tanner)

A favourite recipe I have used for 40 years

Recipe from Jenny Hollander

### **LEMON CREAM TART**

6 Level tablespoons butter  
1 teaspoon nutmeg  
Pinch salt  
2 cups of plain sweet biscuit crumbs (Morning Coffee or Nice)  
1/2 teaspoon cinnamon

Melt butter and mix all ingredients together thoroughly. Press mixture firmly into a greased 8" spring tin or pie dish, bringing mixture 1.1/2" up sides. Save a little mixture to decorate top of pie. Bake in a moderate oven for about 10 minutes, allow to cool.

#### **Lemon filling**

1 tin sweetened condensed milk  
3/4 cup lemon juice  
1/2 level dessertspoons grated lemon rind  
1 level dessertspoon grated orange rind  
1/2 pint whipped cream

Combine first 4 ingredients – mix well. Allow to stand about 15 minutes until thickened. Fold through whipped cream. Place mixture in cooled case sprinkle with reserved crumb mixture and or copped walnuts or zest of orange before serving.

## POP'S FAVOURITE (Vicki Fletcher)

'Dobbie'

$\frac{1}{2}$ lb (or 1cup) Breadcrumbs, soaked & squeezed dry

2oz butter

2oz Brown Sugar

$\frac{1}{2}$ lb Currants

$\frac{1}{2}$ lb Sultanas

1 Egg

1 tspn mixed spice

Cream butter & sugar. Add egg, then breadcrumbs and other ingredients & mix all well together. Then line a greased dish with pastry & spread mixture on it. Cover with pastry, brush top with milk.

When cooked turnout & when cold ice with pink icing & sprinkle with coconut. Cut into fingers or squares.

This recipe was one of my grandfather's (Vic Brown) favourites. It was written in Nana's (Jack Brown) old brown recipe folder which was given to her by a friend in 1955. Within the covers are lots of handwritten recipes with the oldest ones written with a fountain pen. Many of the recipes note at the top who she had obtained them from. There is Mrs Farthing's recipes and those of Aunty Fan and Mrs Cause. Others are marked 'Pop's favourite' or 'quick and easy to make.' There are recipes for meals, for biscuits, for cakes and for pickles. There are several like this one that don't give any cooking times or oven temperatures.

Nana was a good cook. They both were. Some of my earliest memories were in their kitchen with them cooking. They had previously owned the Veejay Café in Macksville. Nana cooked a lot of the meals, cakes and desserts for the café. She was not a fancy cook but many people enjoyed her home cooked meals. Pop cooked fruit cakes, boiled Christmas puddings and birthday cakes amongst other things.

I remember sitting up on the cupboard watching my grandfather chip up different fruits which he put into two gold coloured trays. He then went on to make different flavoured jellies that would be poured over the fruit and left to set.

At various times we lived in my grandparents' house and it was my grandmother who taught me to cook. Of course this all started with the mandatory licking of the bowl for some recipes when I was very young. Later on I would spend the six weeks of the summer holidays with my cousins at Nana's place where she would cook all sorts of desserts and other yummy things. Nana had taken over making Pop's Christmas puddings and taught me to make it. We would also cook cakes that didn't last too long with us all around.

Nana was not able to get around much during the last two years of her life and I lived with her. We would have a laugh about how it was a good job that she had taught me to cook so I could now cook for her. She passed away at the age of 93. I now have the brown recipe folder and I still make Pop's boiled puddings.

## **THE RECIPE BOOK OF ELIZA AGNES SAWYER (STEVENS)**

12-10-1880 - 17-6-1960 (c) George Sawyer Member 533

"Liza" or Aunty Ag as she was known was born 12<sup>th</sup> October 1880 possibly at Glen William, Clarencetown, the 10th of 11 children of John Stevens and Maria Ford. She lived at Cocumbark prior to and for some time after her marriage to William George Sawyer at St Paul's Church of England Nabiac on 8<sup>th</sup> October 1913 and later moved to Taree Estate where an 11 acre property was bought and dairy farming was pursued. There were two children of the marriage, Constance, "Connie" born at Nabiac 27-10-1914 and Jack, born at Nabiac 14-1-1917.

In those early days, there was a vehicular ferry across the Manning from Taree Estate to Tinonee and of course the road through to Taree was part of the former main road through to Brisbane. This ceased on the building of the Martin Bridge at Taree.

Until the ferry ceased to operate, the family was more attached to Tinonee than Taree and groceries etc were obtained from Tinonee as was attendance at St. Luke's Church of England. Besides, W.G. Sawyer's parents lived at Tinonee as well as several of his siblings.



Some of the trials of living on the flood plain were two severe floods in the 1920's, the worst being 1929 when they got out just in time and lost everything. They had been making butter and left the dish of butter on the kitchen table. As the water rose the table floated toward the ceiling and as the water eddied around the kitchen, streaks of greasy butter were left around the ceiling!

Grandma Liza was a great cook and not a very robust woman. I can still picture her on a very hot day reclining on her couch with a dampened cloth on her forehead!

Whenever the loquat tree was full of fruit and we grandchildren gorged on the fruit, she would want to make us take castor oil!

### DANDY PUDDING

1 tablespoon butter, sugar and flour. 1 egg, 1 pint milk. Put milk on to boil, cream butter and sugar add egg and flour. Mix well, pour boiling milk on to mixture and stir all the time. Pour into dish and bake for 5 minutes.

Serve hot with sugar or syrup.



Eliza Agnes Sawyer



Eliza A Sawyer, later in life.

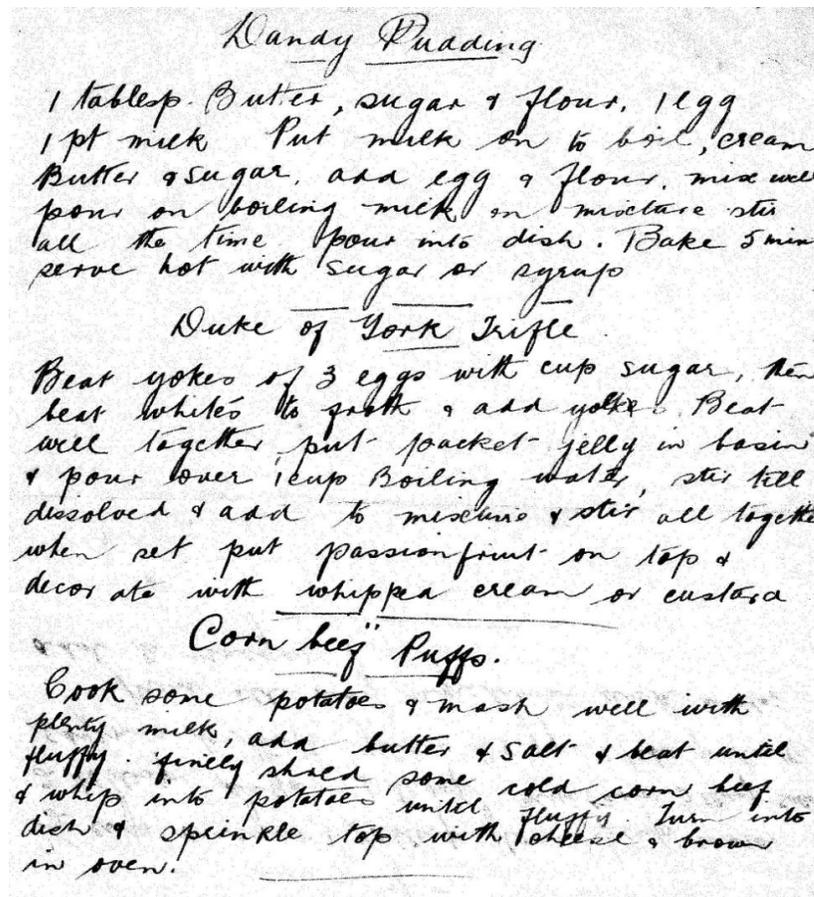
### DUKE OF YORK TRIFLE

Beat yolks of 3 eggs with 1 cup sugar, then, beat whites to froth and add yolks. Beat well together. Put packet jelly crystals in basin and pour over 1 cup boiling water, stir until dissolved and add to mixture and stir well together. When set put passionfruit on top and serve with whipped cream or custard.

### CORNED BEEF PUFFS

Cook some potatoes and mash well with plenty of milk, add butter and salt and beat until fluffy. Finely shred some cold corned beef and whip into potatoes until fluffy. Turn into dish and sprinkle top with cheese and brown in oven.

Original recipe



## NEW BOOKS FOR SALE

- **Life in the Lower Manning Valley: The First Thirty Years of Settlement**, written by local author Katherine M. Bell, tells the story of the early settlers to the valley and their lives before towns were built. It is a story that combines local, family and colonial history. The book covers the period from 1827 to the mid- 1850s. It can be obtained at the Manning Valley Historical Society (Wingham), Cundletown Museum, Tinonee Museum and Not a Cafe (Wingham) for \$25.
- **Where Did All The Blacksmiths Go?** By Shirley Xanthos  
If you ever wanted to know more about your blacksmith ancestors, this book provides the background history as well as 100 mini biographies of some blacksmiths in Australia between 1788 and 1900  
.Available from the author -\$34.99 plus \$6.00 postage  
Contact: Shirley Xanthos Email: [shirley.xanthos@gmail.com](mailto:shirley.xanthos@gmail.com)  
1/76 Sternberg Street, Kennington, Vic, 3550.

## Dixon Family Reunion

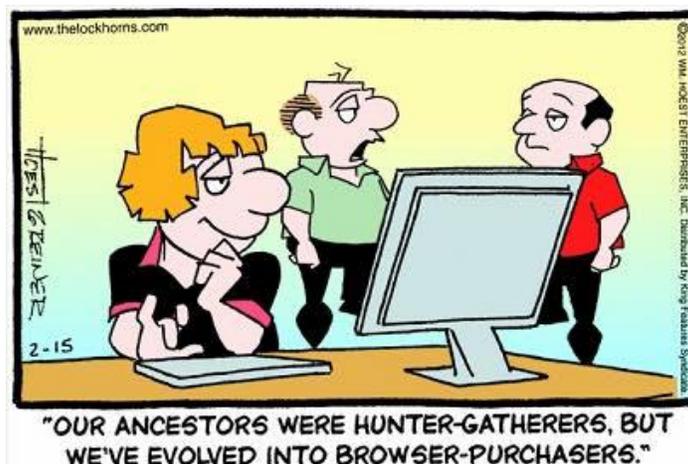
The Descendants of Frederick Horatio and Jane (nee Eckford) Dixon  
Are holding a family reunion on the 25<sup>th</sup> November 2017 at Maitland NSW

To celebrate the 200<sup>th</sup> Anniversary of Fred Arriving in Australia

For further details: go to [fhdixonreunion.weebly.com](http://fhdixonreunion.weebly.com)

[www.facebook.com/groups/FHDIXON](http://www.facebook.com/groups/FHDIXON)

Or contact: Allan Shephard at; [alshep724@gmail.com](mailto:alshep724@gmail.com) or phone 0419 601 226



## PUBLICATIONS FOR SALE

### Price List for Burial Books available through our Society

Prices include postage & handling within Australia

MWFHS members receive 10% discount on all Burial Books

Oxley Island, Mitchells Island, Scotts Creek - 2007 edition Book or CD	\$15.00
Gilwarra, Taree Estate, Woola - 2008 edition Book or CD	\$15.00
Tinonee, Bo-Bo, Bight, Murray Hills, Easton, Dunvegan	\$15.00
Cooperook, Moorland, Harrington	\$15.00
Lansdowne	\$15.00
Wingham Anglican [Old Section]	\$15.00
Wingham - All other Denominations	\$15.00
Wingham Beams	\$10.00
Killabakh, Marlee, Woodside	\$15.00
Redbank 2008 edition Book or CD	\$15.00
Failford, Willow Point	\$15.00
Krambach	\$15.00
Dawson 1 - Methodist Section	\$15.00
Dawson 2 - Anglican A - L	\$15.00
Dawson 3 - Anglican M - Z	\$15.00
Dawson 4 - Roman Catholic Section	\$15.00
Dawson 5 - Presbyterian & other Sections	\$15.00
Dawson 6 - Columbarium, Rose Gardens & Burials from Undertakers Records & other sources. No Grave Numbers	\$15.00
Dawson 7 - Lawn Section A - L	\$15.00
Dawson 8 - Lawn Section M - Z	\$15.00
Columbariums in Church grounds, Graves on private property, Norwood	\$15.00
<b>Index</b> , includes Map showing locations of all Greater Taree Council Cemeteries and Name entries from all above books & their cemetery location	\$15.00
Forster & Bungwahl Cemetery Transcriptions	\$13.00
Tuncurry & Coolongolook Cemetery Transcriptions	\$15.00

#### *No members' discounts on these books*

*Pre 1860 Pioneer Register - Book 1 \$32.50 + \$12.50 p&p*

*Pre 1860 Pioneer Register - Book 2 \$32.50 + \$12.50 p&p*

*Orders to Secretary PO BOX 48 Taree NSW 2430*

*Website <http://www.manningwallambafhs.com.au>*

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