

Newsletter of the

TOWNSVILLE MUSEUM & HISTORICAL SOCIETY Inc.

October 2023

1/27 Barbeler Street Currajong Q 4812

PO Box 284 Garbutt East LPO



Special Points of Interest:

- *The Victoria Park Hotel*
- *An historical report on Townsville from 1875*
- *An article on the new aerodrome at Garbutt and the arrival of a Stinson Airliner*

A MESSAGE FROM OUR PRESIDENT

Since 1985 Townsville Museum has been preserving the history of this City which is so important for future generations to learn about and appreciate. In September we received a significant collection of photos and newspaper articles from the daughter of a well known resident, Hubie Morris OAM. Hubie lost his sight at the age of 40, but this did not deter his determination to live a normal life. He was the first person in Queensland to receive a Guide dog and was sponsored by the Mundingburra Rotary Club to fly to Perth to be trained with his dog – his future eyes, so he could pursue as normal life as possible. Hubie's daughter, Yvonne Watkinson donated his life in pictures along with documents and newspaper articles to be preserved. This significant collection will be preserved forever and the Museum will feature a history board on life of Hubie Morris in the near future.

Our AGM was also held in August and the committee was returned for another year. However to keep the Museum going we need volunteers, so if you wish to join us please call the Museum. Volunteers are needed Monday, Tuesday and Friday.

The month of August also marked a big milestone for one of our members, Helen Payne who turned 90 and a morning tea was given for Helen with other volunteers and members to help her celebrate. Helen has a long association with Townsville's history being a descendant of the Shaw family who owned businesses in West End including Shaw's Bakery. A wonderful lady with so much Townsville knowledge.

Until next time,
Trish Cronin
President

TOWNSVILLE MUSEUM AND HISTORICAL SOCIETY

BUSINESS HOURS

Monday to Friday

9:00 am to 2:30 pm

ENTRY Adults \$5 Chn \$2

MEMBERSHIP FEES

(12 months from 1st July to 30th June)

Single \$ 11.00

Couples \$ 16.50

Corporate \$ 32.50

Monthly committee meetings are held at the Museum on the third Monday of the month at ten o'clock. All committee members are notified a week prior to the meeting.



CAPTAIN T. YOUNG

Well known Airlines pilot, who made his first landing on the new Townsville aerodrome

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A PUB CRAWL THROUGH TOWNSVILLE— VICTORIA PARK HOTEL



The Victoria Park Hotel in its glory days. Sadly the old pub went up in flames in June 2018. This lovely original photo is from the Townsville Museum's photo collection.

From a Pattern of Pubs by Dorothy and Bruce Gibson-Wilde

Victoria Park

Corner of Main (now Boundary) Street and Sixth Avenue, South Townsville.

1896-1898	Jane Guthrie	1906-1908	Bridget Herlihy
1898-1903	Adelaide Joyce	1908-1918?	Robert Hall
1903-1906	Mary Ellen Skelly		

By 1890 South Townsville had a large population, largely workers from the harbour, Cleveland Foundry and the railway. From 1890 to 1895 further industrial development brought an even larger influx of people. Rooney & Co. built their sawmills and workshops on the bank of Ross River near the railway bridge; Alligator Creek Meatworks opened; and in 1893 William Robertson opened the Vitoria Foundry on the banks of Ross river near Sixth Avenue.

Workers in these industrial plants started moving into what is now known as Railway estate. Victoria Park, fenced and improved in 1887, was by 1891 'the only ground in Townsville fit for football'.¹ With the park and Victoria Foundry nearby, the corner of Main (now Boundary) Street and Sixth Avenue was an ideal site for an hotel.

¹ *North Queensland Telegraph and Territorial Separationist*, 14 October 1887; *North Queensland Herald*, 6 June 1891

VICTORIA PARK HOTEL

In 1892 permission was granted by the Licencing Court for the removal of the *Cosmopolitan* from McIlwraith Street to Main Street. However, the hotel did not disappear from the records until 1895. W. D. Casey, owner of the *Cosmopolitan* then applied for permission to erect a new building at the corner of Main Street and Sixth Avenue. The Licencing Court was reluctant to grant another licence as there 'were six hotels up to a few days ago, seven for 1,500 people'.¹ However, the licence was granted provided the building was erected within four months.

Jeremiah Dempsey, a local contractor, built a two-storeyed timber building, designed by architects Tunbridge and Tunbridge and valued at £1000.² On the night before it was due to be handed over to the first licensee Jane Guthrie, it was destroyed by fire. Dempsey had therefore to erect a new building which Mrs Guthrie opened in January 1896.³

It was probably the last hotel in Townsville with a narrow balcony rather than a wide verandah on the upper floor. Council bylaws were altered soon after its completion to allow hotel verandahs to extend over the footpath. In consequence, later hotels were all built with wide verandahs. Today it is one of only three such balconied hotel sin the city; it is one of the very few timber hotels now remaining in the Townville region.

¹ *North Queensland Herald*, 10 July 1895. The *Cosmopolitan* licence had expired.

² J. Mathew, private communication

³ *North Queensland Herald*, 8 January 1896.



TM&HS AGM

On Monday 28th August, members of the Townsville Museum gathered at the museum to hear the annual report delivered by Trish, our President, and the auditor's report presented by Nick our Treasurer. The new committee was announced after all positions were declared vacant.

The 2023-24 Committee is:

President: Trish Cronin

Secretary: Sue Fox

Vice President/Treasurer: Nick Shailer

General Committee: Fay Jones, John McDonald, Petra Cartwright

A REPORT ON TOWNSVILLE IN THE SYDNEY MAIL AND NEW SOUTH WALES ADVERTISER SATURDAY 5 JUNE 1875

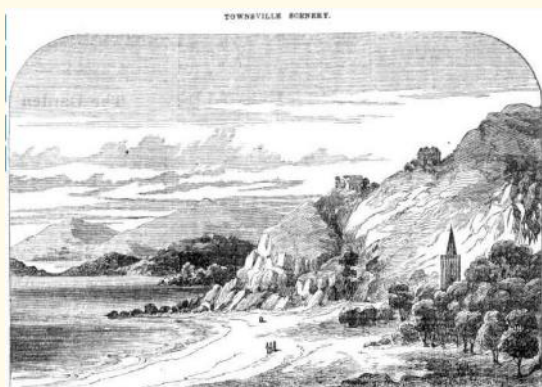
Townsville Scenery

How pretty, how picturesque, are the exclamations that usually fall from the traveller as he gazes for the first time upon the portion of the outskirts of Townsville visible from the deck of the steamer anchored quietly in the roads some three miles from the shore. Certainly, from that distance the steep hill (Melton Hill), dotted here and therewith quaint looking houses—humpies they call them in these parts—mostly painted white with peaked roofs; the large hotels on the strand within a stone's throw of the sea; its rows of cottages on the beach running around the foot of the hill, together with a beautiful blue sky, contrasting strongly with the low dark green herbage with which the hill is covered, and the sea placidly calm, give the place a pleasing, picturesque look. To the right and north end of Melton Hill can also be seen the Catholic Chapel, which forms the subject of our first illustration,. Though a small wooden building, it is very nicely situated, and is found to be sufficient for the requirements of the place. The Rev. Father Connelly officiates. The subject of our other illustration, the Church of England—of which church the Rev. Mr Killdahl is the pastor—has more pretensions to beauty. It is a pretty little building of wood, compact, and nicely finished. It boasts of an illuminated window. The services of both churches are rendered complete by the aid of efficient choirs.

It might be as well to state, for the information of such as are not aware of the fact, that Townsville, otherwise known as Cleveland Bay, is one of the far northern towns of Queensland, situated 800 miles north-east of Brisbane and about 1,400 miles from Sydney. It is the outlet or port for a large number of northern gold-fields. It has lately come under our notice, in the telegraphic columns, as the nearest port to the sad scene of the recent wreck of the ill-fated Gothenberg.

In sketch No.1, the high ground to the right is Melton Hill; the Roman Catholic Church lies at the foot. The low reef running into the water in the middle distance is known as the bathing rock; beyond the mouth of Rosa's Creek. The high land to the extreme left is Magazine Island. The beach in the foreground used to be the old racecourse. In sketch No. 2 is shown the Church of England, under Melton Hill, on the right, the Government road leading past the front of the building. The main part of the background is occupied with the waters of Cleveland Bay. The heights to the distance include Magnetic Island.

Sketch 1



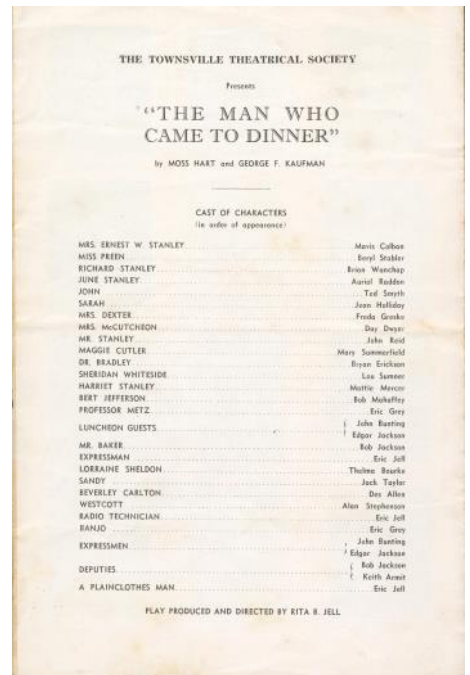
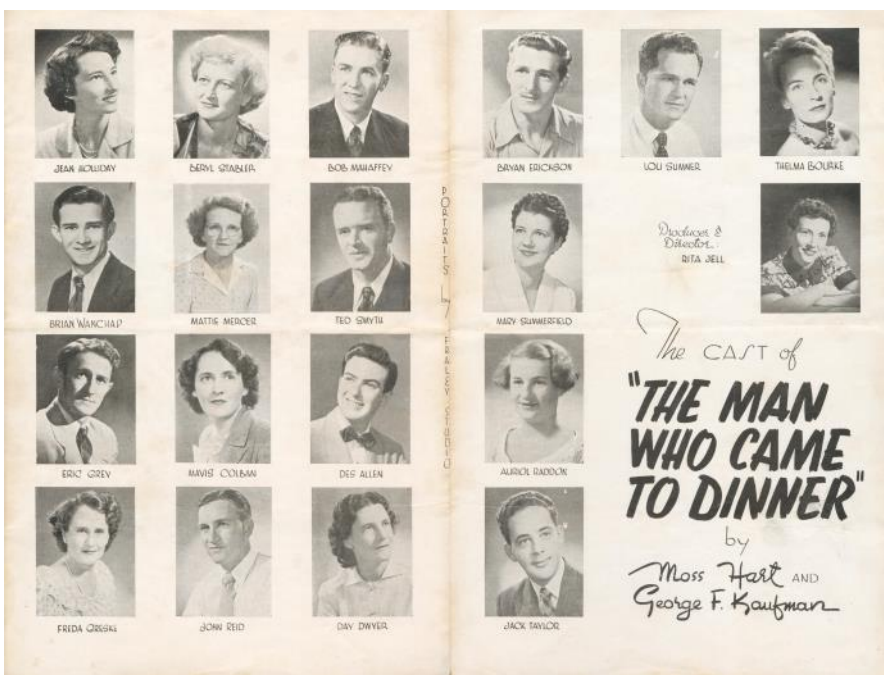
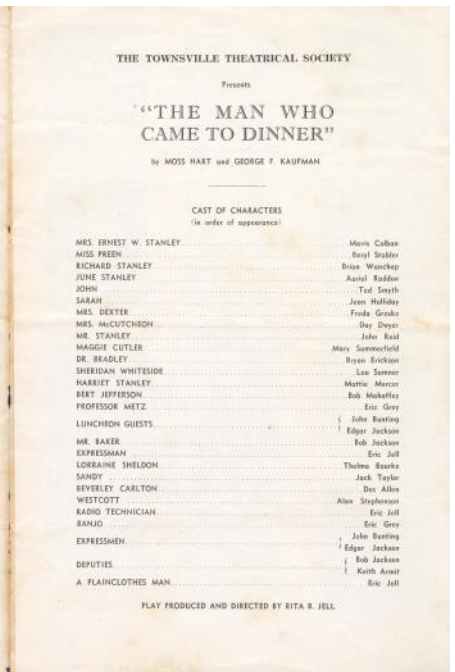
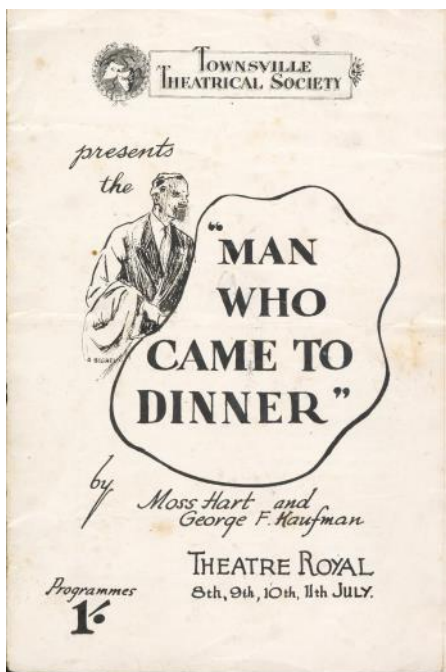
Sketch 2



TOWNSVILLE THEATRICAL SOCIETY

In recent years, Townsville has been fortunate to have several theatre companies drawn from a pool of talented local people which provides an avenue of cultural entertainment for our local population. In past decades, this was also the case. Our President Trish has a programme belonging to her mother of a Townsville Theatrical Society production of "The Man Who Came to Dinner". The production was showing at the Theatre Royal in the Town Hall building in Flinders Street and ran for 4 nights.

Here is a copy of the programme. Trish's mother, Day (Daisy) Dwyer, played Mrs McCutcheon.



THE NEW AERODROME — LANDING BY STINSON AIRLINER — SUCCESSFUL TRY OUT

An article in the Townsville Daily Bulletin Thursday 2 February 1939

The rapid progress of Townsville as one of the principal Australian air ports was given further stimulus on Wednesday afternoon, when the Stinson air liner named by Air Lines of Australia in honour of this city made the first landing on the new aerodrome reaching an advanced stage of construction at Garbutt's Siding.

The pilot having the honour of performing the historic operation was Captain T. Young, a veteran of Australian commercial aviation, and the co-pilot was Captain W. Hill. Passengers aboard the Townsville comprised Messrs. J.H. Woolrych, and A. W. Rose, representing the Air Lines of Australia, and Alderman C.T. Leach, T. Aikens, W. J. Wakeford and J. P. Corcoran.

Construction at the new aerodrome recently reached the stage where a licence for landings was granted during favourable winds, thus permitting its use during periods of bad weather, when the aerodrome at Ross River, later to be disused, becomes boggy through bad weather. Airlines of Australia, being the principal airline operators using the Ross River aerodrome and likely to use the new landing ground, took advantage of the opportunity to seek from the City Council permission to make the first landing on the new site. At the same time, on being granted permission, they showed their appreciation of the Council's assistance to and cooperation with enterprises of flying by inviting his Worship the Mayor and the Aldermen to be their guests on the occasion of the historic flight.

Approval of the plans and specifications prepared by the City Council for the establishment of the new aerodrome was granted by the Federal authorities towards the end of last year, and on November 25 last the work of construction was begun under the direction of the City Engineer (Mr. F. H. Brazier), a gang of 45 workmen being employed.

The work of clearing and levelling the site was greatly expedited by an ingenious piece of plant which, devised by Mr Brazier, came in for considerable commendatory reference by speakers on Wednesday afternoon. It consists of a heavy triangle, made of strong steel sections with eight feet sides, and teeth projecting out on two sides for a distance of 18 inches. Hauled by a tractor, it has dislodged not only anthills and lantana, but also a great number of small trees.

When the Stinson landed on the aerodrome on Wednesday afternoon, after a most enjoyable flight over the city and the bay, it came down on a fine gravelled runway, 800 yards long, and 100 feet wide, with a turning area at the end having a radius of 100 feet. This runway, on which the work of constructions has been completed, points North-West and South-East. Running out from its South -Easterly end is a second runway not quite complete, but in an advanced stage of construction, pointing South-West and North-East.



The Airlines of Australia Stinson air liner Townsville, which tried out the new Townsville aerodrome on Wednesday.

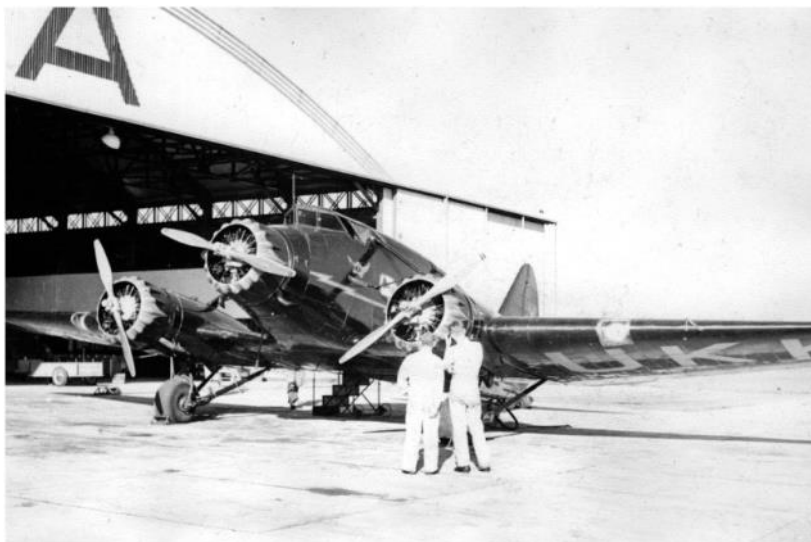
THE NEW AERODROME— LANDING BY STINSON AIRLINER — SUCCESSFUL TRY OUT

This latter runway, while providing the same width and facilities for turning, falls short by 100 yards on the length of the first. It also was utilized during the afternoon when, in a takeoff from the 'drome, the machine carried aloft a party of passengers, including the foreman and some of the workmen of the job. On the return, it was also used for the landing, while when the official party returned to the Ross River aerodrome the first runway was used for taking off purposes. Both runways were thus fully tested for landing and taking off purposes, which were highly successful in every instance.

When the official party on arrival at the aerodrome descended from the Townsville, they were met by His Worship the Mayor (Alderman J. S. Gill) and Aldermen Parry and Hamilton, each of whom had been prevented by business or other reasons from making the flight. The City Engineer (Mr. Brazier) was also present and the Chamber of Commerce had representation in the persons of Mr. J. A. Hackett (President) and Mr. H. B. Marks (Secretary). His Worship, during the course of a speech, apologized for the absence of Aldermen North, Heatley, Mindham and Illich, who had been prevented both from making the flight and also attending the aerodrome.

In addition to the civic representatives and others directly associated with the landing there was also a large attendance of the public, many with cameras, including motion picture equipment, for filming the events of the afternoon.

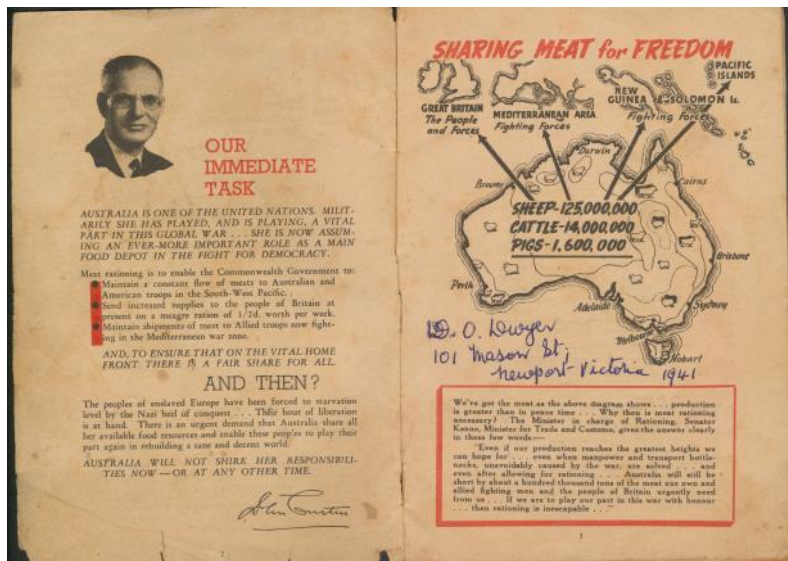
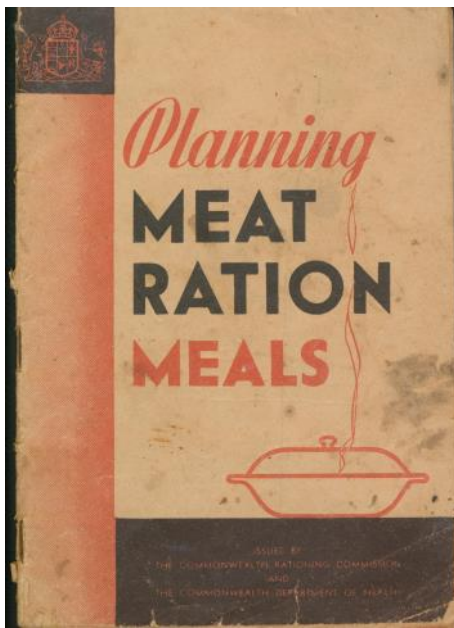
His Worship the Mayor made a speech, in which he expressed his and the Council's appreciation of the action of the Airlines of Australia in according them the invitation to fly in Stinson and also their gratification at being able to establish in Townsville such a fine facility for its development as an airport as this splendid aerodrome.



Airlines of Australia Ltd Stinson A VH-UJKK "City of Townsville" at Archerfield Aerodrome, Brisbane 1941. Photo by Charles D. Pratt

This article will be completed in the February 2024 edition of the newsletter.

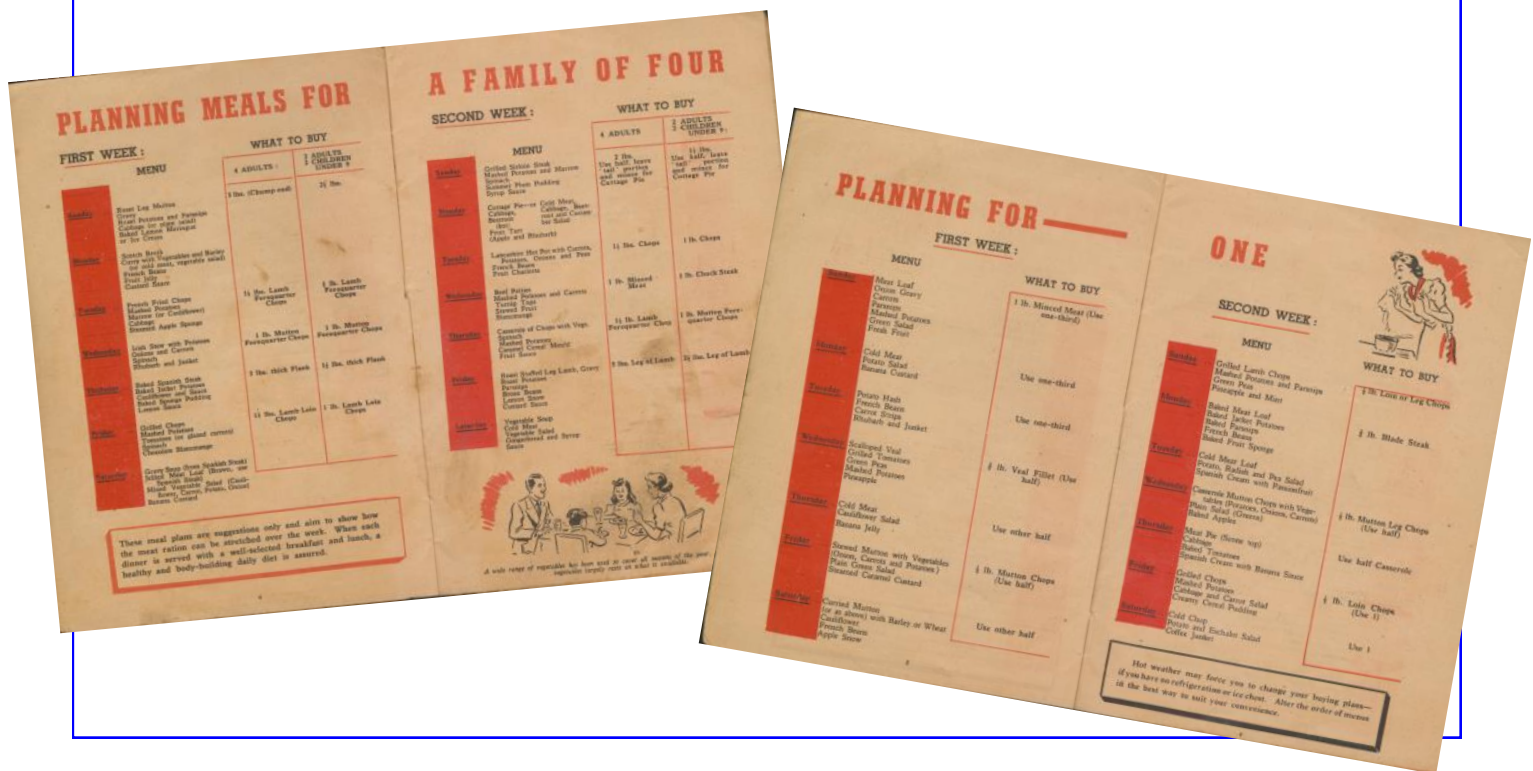
RATION BOOKLET FROM AUSTRALIA IN WORLD WAR II



This ration booklet was published by the Commonwealth Rationing Commission and the Commonwealth Department of Health during the Second World War when food rationing was the norm. Reading the suggested menus brings home to me how difficult it must have been to feed a family of any size, and it also puts into perspective how tough times were in the forties.

Thanks Trish, for providing the ration book from your family's valued collection.

Reading Prime Minister John Curtin's words will explain how Australia's meat supplies were subsidising the Allies and the Minister in charge of Rationing, Senator Keane explains the necessity for rationing to share our supplies around equitably.



RATION BOOKLET FROM AUSTRALIA IN WORLD WAR II

RECIPES

1. Chopped Minced Meat
 2 cups chopped
 1 1/2 cups (1 to 1 1/2 lb.)
Drizzling
 METHOD: Add the salt, onion or fish oil to the boiling, add water. Stir and boil for 3 minutes. Heat the drizzling and cook the onion and onion in a greased pan. Fry in a greased pan. Bake in a stew pan. Lay the onion over the surface or have with a little stock and melted butter. Fry or sauté in grease, the surface becoming too dry. When baked serve with gravy or vegetable sauce. Use this recipe for a soup—(1) lb., 1/3 add, 1/2 in Mince Straps.

2. Mince Slices
 1 lb. Minced meat
 1 cup Potatoes, cooked and mashed
 1 cup Breadcrumbs, dry and fine, 1 teaspoon Salt
 1 teaspoon Pepper
Drizzling
 METHOD: Combine ingredients, roll out on floured board into an oblong 1/2 inch thick. Cut into slices and fry in a way like fat or grill 1/2 hour. Serve with onion sauce or gravy.

3. Scalloped Hamburger and Potatoes
 1 medium Onion, chopped
 1 lb. Meat, minced
 1 teaspoon Salt
 1/2 cup Potatoes, sliced, 1 1/2 lbs.
 1 tablespoon Drizzling
 1 tablespoon Flour
 1 teaspoon Pepper
Drizzling
 METHOD: Heat drizzling, fry onion and lightly brown. Add meat, sauté with flour and seasoning, and cook gently till just brown. In a greased baking dish, place alternate layers of potato and onion sauce. Pour gravy over the top layer. Bake in a moderate oven (180°) for 1 hour or until tender. See recipe for 11. Baked Apples stuffed with Sausage Meat or Minced Meat.

4. Baked Apples stuffed with Sausage Meat or Minced Meat
 Apples 6 large
 Breadcrumbs, soft 1/2 cup
 Parsley, chopped, 1 desiccated
 Drizzling 1 tablespoon
 Salt 1 teaspoon
 Minced Meat 1 lb.
 Onion, chopped 1 medium
 Stock or vegetable water, 1 cup
 Pepper 1 teaspoon
Flour
 METHOD: Core apples, then hollow tops and chop the apple removed. Mix meat, breadcrumbs and parsley and add onion, salt and flour. Heat the drizzling in a pan and fry onion and chopped apple. When lightly brown, add the stock and cook for five minutes. Pour over the minced apple and bake in a moderate oven (175°) for 2 1/2 hours, or until apples are tender; add more stock if necessary and thicken slightly with flour before pouring over the apples. Serve with mashed potatoes and market green vegetables. See recipe for 10. Beef Patties.

5. Beef Patties
 Steak (chuck, blade, bolar), minced 1 lb.
 Breadcrumbs, soft 1/2 cup
 Parsley, chopped, 1 tablespoon
 Pepper 1 teaspoon
 Salt 1/2 teaspoon
 Onion, grated 1/2 cup
 (if desired)
 METHOD: Combine ingredients, mould lightly on a slightly floured board. Cook by one of the following methods: 1. Under grill; 2. Hot grill, cook for 2 minutes on each side then reduce heat and cook 8-10 minutes for a medium patty.
 2. In heated frying pan, no additional fat, add only oil on each side for 1 1/2 minutes at high temperature, then reduce heat and cook 8-10 minutes.
 3. Baked: Heat oven (200°), place patties in moderate (180°) after five 1/2 minutes. Turn (10-15) after five 1/2 minutes. Bake 8 medium patties 1 1/2 inches thick.
 Any minced meat may be used. If very lean, the addition of a little finely chopped nut greatly improves the texture of the patty.

TO "MEET" THE RATION

6. Savoury Mince and Dumplings
 Minced Meat 1/2 lb.
 Salt 1/2 teaspoon
 Onion, chopped 1 medium
 Stock 1/2 medium
 Flour 1/2 tablespoon
 Pepper 1/2 teaspoon
 Mixed Herbs 1/2 teaspoon
Drizzling
 METHOD: Combine meat, seasoning, onion and flour and brown in a heated saucepan. Stir to prevent the meat burning. Add stock to almost cover and simmer this for ten minutes; add dumplings. Simmer for half an hour and serve with parsley to garnish. Two servings.

7. Dumplings
 Flour 1 cup (4 oz.)
 Baking Powder, 2 level teaspoons
 Salt 1/2 teaspoon
 Drizzling 1/2 cup
 Cracking, chopped 1 cup
Method: Rub or cut drizzling into stiff dry ingredients. If cracking (left after cooking) set in a shallow tin, mix air it into the flour mixture. Mix to a soft dough with milk, drop spoonfuls on top of sauce, cover tightly and cook for 1 hour. Four medium dumplings.

8. STEWS
 On top of stove or baked in a casserole. Add liberal quantity of vegetables during last hour of cooking and remainder. After meat is done browned it should cover for rest of time till meat is tender. Chop not more than two hours or 2 1/2-3 hours.

9. Savoury Casserole
 Tomatoes, stewed 2 cups
 Mustard, prepared 1/2 teaspoon
 Salt 1/2 teaspoon
 Pepper 1/2 teaspoon
 Apples, large 6
 Potatoes 1 lb.
 Sugar 3 tablespoons
Sausage Meat 1/2 lb.
Method: Add mustard and seasonings to the stewed tomatoes which may be strained to remove seeds and skins. Peel and slice the potatoes very thinly and place in a greased casserole in layers with the tomatoes. Core the apples, slice 1/2 inch thick and place in the same casserole with the sausage meat. Cover and bake in a moderate oven (180°) for 45 minutes. Remove the cover and bake for 1 1/2 hours longer. Add dumplings. Simmer for half an hour and serve with parsley to garnish. Two servings.

10. Sausage and Apple Sausages
 Apples 1 lb.
 Potatoes 1 lb.
 Onions 2 lb.
 Sausage Meat 1-1 1/2 lb.
 Tomatoes 1 lb.
 Salt 1/2 teaspoon
 Pepper 1/2 teaspoon
 Drizzling 2 tablespoons
Method: Peel and slice thinly the apples, potatoes, onions and tomatoes. Heat the drizzling and lightly brown the onions. Place alternate layers of potatoes, onions, apples and sausage meat in a greased casserole, omitting seasoning between layers. Place the sausage on top and bake in a moderate oven (180°) for 45 minutes. Remove the cover and bake for 1 1/2 hours longer. Add dumplings. Simmer for half an hour and serve with parsley to garnish. Two servings.

COUPON SCALE FOR MEAT

	GROUP "A" 1 lb. per coupon	GROUP "B" 1 lb. per coupon	GROUP "C" 1 1/2 lbs. per coupon	GROUP "D" 2 lbs. per coupon
BEEF	Filet Steak Prime Steak Topside Sirloin	Sirloin (bone in) Tripe Flank Chuck	Brisket (boneless) Oven Beef Minced Meat	Brisket (boned) Oven Beef Minced Meat
VEAL	Filet (boned)	Loin (bone in) Loin Chops	Forequarter (boned)	Kaule
MUTTON	Leg Chump Chops Loin Chops Loin	Shoulder Forequarter Chops Rear end of Neck Brisket	Forequarter Shoulder Forequarter Chops Rear end of Neck Brisket	Forequarter Shoulder Forequarter Chops Rear end of Neck Brisket
LAMB	Leg Chump Chops Loin Chops Loin	Shoulder Forequarter Chops Rear end of Neck Brisket	Forequarter Shoulder Forequarter Chops Rear end of Neck Brisket	Forequarter Shoulder Forequarter Chops Rear end of Neck Brisket
PORE	Leg Forelegs	Loin (bone in) Loin (bone out)	Forequarter (boneless)	Forequarter (boneless)

U.S. 1. These meats will equal one coupon with the same of the top of which they follow. U.S. 2. Forequarter (boneless) and 3. Rear end of Neck (boneless) will equal one coupon with the same of the top of which they follow.

MEATY HINTS

PLAN MEALS AHEAD so that the meat is distributed over the week. This is simple if you plan for seven days instead of making your decision when entering the butcher's shop.

STUDY THE MEAT CHARTS in this booklet and find out what meats are available in your market. There are some you have never used before—find out about them and use them. Your butcher will help you, too, if you ask his advice. Don't complain because you can no longer buy the cut you want—all meat has practically the same food value.

STORE MEAT CAREFULLY after you buy it, remove all wrappings from fresh meat, wipe it with a damp clean cloth, cover loosely with greaseproof paper, and store in the coldest place until you cook it. Chopped or minced meat should be used not later than the day after it is purchased.

KNOW HOW TO COOK MEAT. Cook joints and roasts at low temperatures without fat or water, allowing 10-15 minutes to each pound. High temperatures and prolonged cooking periods make the meat shrink—thus a wasteful method of cooking it.

Cook less tender cuts long and slowly (stew or braise) in covered saucepans or casseroles with a little water, till just tender. The addition of a small quantity of lemon or tomato juice or vinegar, helps to make tough meats tender. Mincing, too, is another method of dealing with tough cuts—then if the minced meat is used for patties and hamburgers the meat may be treated as tender meat and quickly cooked by grilling, baking or pan-grilling ("dry" frying). If time is a problem, partially cook to-morrow's stew or braised meat while cooking to-day's dinner. Use a bay leaf for stews and boiled meats, thus saving fuel.

USE EVERY SCRAP OF MEAT. Save all available trimmings for stews, hanks, or for mincing, all fat for cooking and bones for soup. Do not allow any plate waste in your family. Look to your cooking—if the meat dish is perfectly cooked and well seasoned, there will not be a vestige left on the plates.

MAKE MEAT GO FURTHER by combining it with other foods—vegetables, breadcrumbs, potatoes, cereals; use stuffings and seasonings in roasts, braised meats or chops, and make the meat go twice as far.

BE THRIFTY WITH ANY LEFT-OVER MEAT, GRAVY OR DRIPPING. There are many ways of using them.

LEARN ALL YOU CAN ABOUT MEAT. Read newspapers, magazines, listen to radio programmes; attend lectures on cooking and nutrition; send for any pamphlets available; talk with your friends.

BE ADVENTUROUS WITH MEAT! Don't be afraid to try new meat dishes—put variety into the seasonings you use to give a new turn to the simplest meat dish.

VARY THE TEXTURE OF YOUR MEAT MEALS: If you serve mince or stews have something crisp in addition—Mush, Toast, Fatty Bread, Toast, Parsley, Crop Vegetables, for these provide variety in texture.

Make yourself familiar with the price you should pay for Meat. Check the PRICE with the list which MUST be exhibited in each shop.

Suggestions for THE FAMILY JOINT

Ice Chest or Refrigerator

potatoes and other vegetables (dinner, Friday).

Purchase on Friday 1 1/2-6 lbs. forequarter of lamb to prepare four meat meals for 4 adults:

Divide as follows—

1. Raise shoulder and separate it from neck and breast. Cook this joint by simmering in boiling, salted water, till tender (about 1 1/2 hours); bone and press meat. Serve cold with salad (main meal, Sunday).
2. Cut four chops from the rib end. Trim and prepare as cutlets. Dip in egg and crumbs, fry and serve with mashed
3. Cook the remaining chops (approx. 6) with vegetables in a stew or casserole (dinner, Saturday).
4. Prepare rissoles, using left-over cold meat from pressed shoulder. Serve soup prepared from bones and stock remaining from (1) (dinner, Monday).

LEG OF LAMB (4 1/2 lbs., with bone weighing approx. 1 lb.), simmered, provides 4 servings hot (2 medium slices per serving), 4 servings cold, 4 servings of made up dish. When baked or roasted the same joint shows more shrinkage, hence the servings are

Storage Space Necessary

smaller. This represents half of the weekly meat ration for a family of four adults.

LEG OF MUTTON (6-7 lbs., with bone weighing approx. 1 lb.): Divide to provide two joints and leg chop (from leg end of fillet). Use as follows: Fillet or chump end—stuff and roast, serve hot and cold. Shank end—boil and serve hot. Leg chop—braise stew or curry.

Alternative method of using: 6 servings hot, 6 cold and 6 made up dish. A joint weighing more than 4 1/2 lbs. is more suitable for a family of six.

FILLET OR SHOULDER OF VEAL (2 1/2-3 lbs.,

SIRLOIN BEEF (4-5 lbs.). First cut next to rump. Remove "tail" portion, mince and prepare a meat loaf (stretch with breadcrumbs). Remove fillet and slice for grilling. Roast "upper" cut on the bone. This joint provides the following servings: 3 grills; 3 hot roast meat; 3 hot meat loaf; 3 cold meat loaf; 3 from a made up dish using cold roast beef. (Refrigeration is necessary).

FROM THE PHOTOGRAPH COLLECTION

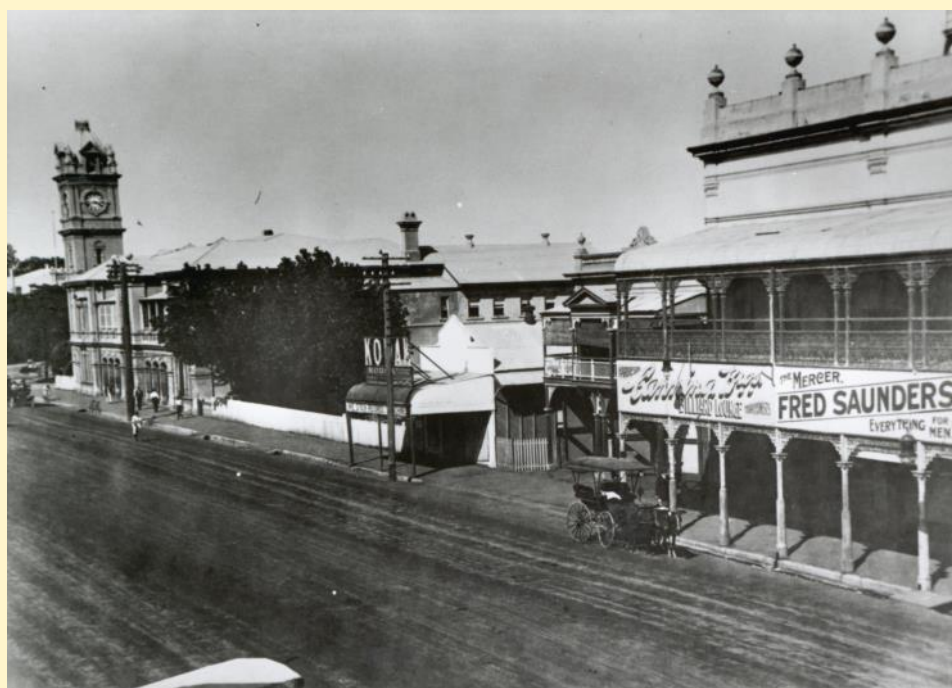


Cage in which Gard swam
from Magnetic Island to
Townsville 26/07/1927

Access. No: 2006287 Events

From page 3 of "Caged" by Geoff Hansen and Diane Menghetti

"Bert Gard made the next recorded Magnetic Island swim, Gard, a miner from the Atherton Tablelands, stopped in Townsville on his way to the Queensland swimming titles in Brisbane. On Australia Day in 1926, he braved particularly rough seas in a crossing that washed him out of his cage three times. He must have arrived in Brisbane rather the worse for wear."



Flinders Street 1920 showing from left to right: The Post Office, a vacant Council allotment being used as a goat pound (became the City Library later), Kodak's Photographic Studios, the Central Fire Station and the Town Hall built in 1899-1900. The photo was taken by the Council to be supplied with others to tenders for the construction of a new town hall on the vacant Council allotment. The project did not proceed and the land was sold to the Commonwealth Bank in March 1921 for £5,500. Access. No: 1992080 Flinders Street



Townsville Museum

&

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Website: <http://www.townsvillemuseum.com.au>



TOWNSVILLE MUSEUM & HISTORICAL SOCIETY

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