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PUBLICATIONS

Publications of the NNHIC include:

- * New Norfolk Homes and Pioneers (Series I)
- * New Norfolk Homes and Pioneers (Series II)
- * New Norfolk History and Achievements (Series III)
- * St Matthews Burial Records (Series IV)
- * North Circle Public Cemetery (Series V)
- * People and Places (Series VI)
- * Historic New Norfolk (Series VII)
- * Memoirs of J J Cowburn (Series VIII)
- * Federation to Millennium (Volume I)
- * Federation to Millennium (Volume II)

All of the above are available from the New Norfolk Newsagency.



Derwent Echo

A Message Around an Apple

Why put a message in a bottle when there are better ways of trying to trace your relatives? In 1895 a young woman from New Norfolk tried a novel way of doing so. The story of the chance discovery of her message was told in England's *Daily Mail* newspaper in 1895 and reprinted in Hobart's *The Tasmanian News* on 12 October 1895:

Tasmanian Apples and the Suffolk Descendant

The following communication has been addressed to a Suffolk newspaper and will, no doubt, be read with interest by many in Tasmania.

"I was unpacking a case of apples from Tasmania when I came upon two apples, the paper wrappings of which were written upon as follows: - "This apple is packed by Miss Penelope Pilkington, Falls, New Norfolk, Tasmania. My father is the third son of the late Thomas Pilkington, of Suffolk, England. I am his fifth daughter, aged 18 years, not bad looking, very rosy cheeks. My mother's father was Thomas Piety, late of Kent, England; he died in the year 1880. My father's father died when my father was eight years of age, so if any of you can remember him, write and tell me. You can address it to Miss Penelope Pilkington, Melrose Farm, Falls, New Norfolk, Tasmania."

Amused by the naivete of the young lady, and thinking that there might be some members of the Pilkington family in Suffolk who might scan your columns and thus discover the whereabouts of the charming Penelope, and further, being struck by the coincidence of the case of apples, one of many thousands packed at New Norfolk, shipped at Hobart, transhipped at Sydney, and launched upon the Old Country, and finally to find its way to the capital town of the county of Suffolk – a consummation of the speculative wish of the fair sender – I send the veritable apples and their manuscript wrappings to the office, so if any of the Pilkingtons call they can both taste and read the mental and natural productions of their kinsman.

I am, etc., THOMAS POOLEY, 4 Dial Lane, Ipswich, July 11th 1895.

Penelope was actually Clementine Penelope Pilkington, the sixth child of William and Louisa Pilkington. William was born in England in 1837 but came to Tasmania with his mother in the 1840s; Louisa, the daughter of Thomas and Emily Piety (nee Bailey) was born near Bagdad in 1850. She and William, who owned Melrose Farm (an estate of over 600 acres at the Falls (i.e. Lawitta) were married in 1865. They had eight girls and three boys.

Brian McNab

YOUR LOCAL CONTACTS ON NNHC

Community Representatives:

Violet Lipscombe
Carol Collins
Ann Salt
Geoff Mason
Damian Bester
Judy Morgan
Peggie Stubbersfield
Secretary:
Brian McNab

Family History Officer:
Ruth Binny

Chairperson:
Clr. Julie Triffett
Tony Nicholson

FAMILY HISTORIES

*The New
Norfolk Historical
Information Centre
has over 700 Family
History Files.
Come in on the last
Saturday of the month
from 2 to 4 pm, and see
if your Family History
is here.*

*Below is a list of the
'Mc' files:*

Mc CALLUM
Mc CARTHY
Mc CARTY
Mc CAULEY
Mc CONNELL
Mc DIARMID
Mc DONALD
Mc DOUGALL
Mac DOWALL
Mac FADYEN
Mc GINLEY
Mc GUINNESS
Mc GUIRE
Mc GURK
Mc KAY (MAJ. JAMES)
Mac KENLAY
Mc KENZIE
Mc KINNON
Mc LAUGHLIN
Mc LEAN
Mc LEOD
Mc LOUGHLIN
Mc MAHON
Mc MASTER
Mc MURRAY
Mc NEILL
Mc PHERSON
MACQUARIE
Mc REDMOND
Mc WILLIAMS

ONE MAN'S WAR: LETTERS HOME

Letter No 6

Dear Mother,

/40
Sunday

Just a few lines to let you know I am still well.

I suppose you will have got my last letter by this, & from it gathered that our last port of call was Fremantle. I went to Perth twice during the six days we were at Fremantle. What I saw of W.A. it seems to be a wonderful place & a real good crowd of people. They treated us very well especially considering the reputation some of the previous convoys left behind them.

I still haven't received any of your letters, & probably won't until we reach our destination. Although I believe there was a telegram at Fremantle for me, but I didn't find out until 2 hours before we sailed, I didn't get a chance to get it.

We left Fremantle last Wednesday & expect to reach our next port on about Friday, so I suppose you have a fair idea which it would be. At present we are in the middle of the Indian Ocean, & are starting to notice the heat a little.

I suppose you have heard different rumours, regarding our convoy. First we heard that one ship was mined in Bass Strait, then it came over the wireless that our ship had been sunk & the others were all damaged. But so far we have had a very uneventful voyage (thank goodness). Although our delay at Pucka & Fremantle was probably due to the activities of the "raider"

We have had a wonderfully calm trip so far, especially since we left Fremantle.

Well in case I don't get another letter away in time for Xmas, I had better wish you & Tim a happy Xmas & a bright New Year. Hope you are both well, & have a good holiday.

I think the only thing I can do is keep writing c/o the school.

Well I must close now as the sooner I get this censored the better chance of getting it posted at the next port.

Love D...

Letter No 7

TX.... Drv. D
E Troop
16 Fd. Bty.
2/8 Fd. Regt.
6 Div Arty
18/12/40

Dear Mother,

Well at last I have arrived in Palestine. Had a wonderful trip all the way. When I got off the I had a the desert, but as I neared our the country changed & the country I am in now is fairly fertile. It is also country that saw a fair bit of action last war.

This afternoon I walked up to the top of a near by hill & saw the Mediterranean. Last night I met two boys that were at Dookie when I was there, & they told me a lot about the place.

Well as I have got to get this letter in straight away I will have to close now. I don't know how you have been sending your letters but I think you had better send them Air Mail. There is an air mail service twice a week.

I am feeling very fit.

I hope that you are both well & having a good holiday.

I sent a cable C/o of Mrs S.....

Love D....

...

WHAT'S IN A NAME

JEFFERYS TRACK, LACHLAN

It is an unsealed fire track only accessible by 4 wheel drive vehicles and by intrepid hikers. The track runs through the Wellington Range between Lachlan and Crabtree. In the 1930's there was quite a traffic on the track as it provided a convenient means of getting to the dances in the Huon and Derwent Valleys. In the mid to late 1930's it was used as a stock track.

It was named after early gentleman settler, Molesworth Jeffery who arrived on the Vibia in April 1835. Over the next ten years he bought substantial parcels of land in the Lachlan Valley. In 1836 he married Eliza Raynor (granddaughter of First Fleeter James Bryan Cullen). They had a large family some of whom had unusual names. The eldest son was named Walter de Molesworth after his distant forebear Sir Waulter de Mouldsworth. Molesworth Jeffery was well known in the early years of Van Diemen's Land. He had a keen interest in the nature of his new homeland and was a member of the Royal Society. In 1845 he persuaded the government of the day to sponsor a survey of the route from Lachlan to Crabtree. There were four or five in the party including his servant John Doran after whom Doran's road is named. Ranelagh was named after Molesworth Jeffery's godfather, Viscount Ranelagh. Molesworth Jeffery died in 1900. Some of his descendants still live in the Derwent Valley.

Ruth Binny



Do you measure up?

When size is important a tape is often used to measure up.

In Tasmania there have been three different standards for the measurement of distance and two different measurements of area. Most of us will be familiar with the area measurements of acres and hectares.

Some will remember the old distance measurements of links and feet and inches. When Tasmania was first colonised the standard unit of measurement was the link. Cricket pitches were and still are 100 links long. The link was the unit of measurement of all titles in Tasmania until the mid 1950's when it was replaced by feet and inches. The unit of area so measured however remained the same,

being expressed in Acres Roods and Perches. Australia converted to metric measurement commencing in 1971 and the unit of length changed to the metre and the unit of area changed to the hectare. Remarkably some people still use the acre to describe an area, nearly 50 years after the official unit of hectare was adopted. The foot unit of measurement was only used for less than 20 years.

In the picture the tape on the right is a modern metric tape with graduations in millimetres while the one on the left is a *Rabone Chesterman Ltd* double sided tape with graduations in feet and inches on one side and links on the other side. The graduations on the link side are only to the nearest link and there are no marks for smaller graduations, unlike the other side where quarter inch graduations are marked. This is reflected in older titles where the measurements are usually shown to the nearest link. Land surveyors typically recorded these measurement to 0.1 of a link, even when using a steel Gunter's chain. This was a chain of 100 links in length, but typically had over 400 wearing surfaces at the joins, which made them unreliable by today's standards.

Many titles in Tasmania still rely on surveys made with link chains and tapes.

To convert these older measurements one link is 0.66 feet. One foot is 0.3048 metres.

One link is 0.201168 metres. Peter Binny Land Surveyor retired



TRIED & TRUE

Allspice

Allspice is the dried, unripe berries of a large evergreen tree of the Myrtaceae family, native to the Caribbean area. It is commonly known as Allspice because it smells and tastes like a combination of cloves, juniper berries, cinnamon, and pepper.

Allspice trees grow best in warmer climates. The trees don't bear fruit for many years and can take fifteen years to be fully productive.

Allspice is native to the West Indian Islands and South America, and is extensively grown in Jamaica where almost two thirds of the world supply of Allspice is produced.

The gathering and ripening process is labour intensive.

Mayan Indians used Allspice to embalm their dead. Other ancients used it to flavour chocolate and the Arawaks used it to cure and preserve meat, including the human flesh of their enemies. The finished product from this process was known as boucans. Later settlers who cured meat this way became known as buccaneers (which became the name for pirates of the Caribbean).

In the 15th Century pepper was a sought after and valuable spice so when the Spanish explorers were instructed by Felipe IV to seek out new spices and in the Americas they were presented with Allspice berries, they thought they were peppercorns.

This was the source of its common names of Jamaica Pepper or Pimento (pimento being Spanish for pepper).

By the 17th century sailors were using Allspice to preserve fish and meat.

In the 19th century, wood from Allspice saplings was used to make walking sticks and umbrellas.

Allspice is an important ingredient in Jamaican and South American cooking and is used in all manner of sweet and savoury dishes either by itself or accompanying other spices. Jerky, pickles, sausages and curries are all enhanced with its flavour as are Middle Eastern, North American, Polish, German and British dishes.

An Allspice liqueur is available.

The oil from berries and allspice leaves is used in toothpaste, antiseptics, deodorants, perfumes and medicines for flatulence, vomiting, muscle pain, fever and toothache.

Allspice is said to possess antioxidant, anti-inflammatory, cancer-fighting, sedative, antiseptic, antiviral and antifungal properties.

Esoteric uses include healing spells to increase energy or burning it as an incense to attract money and good luck

TAKING CARE OF THE PAST

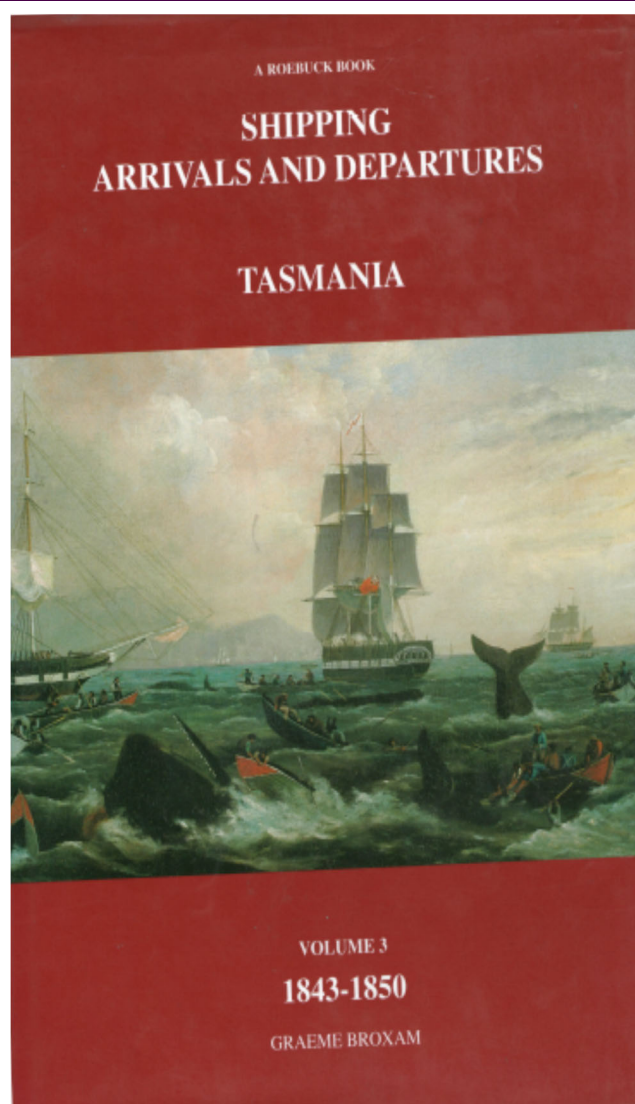
MARBLE OBJECTS

Not many of us have pieces of furniture that include marble. Still fewer of us would have marble statues. In times gone by marble might have been found in mantelpieces, washstands, book ends or decorative carved items. My grandmother did have a slab of marble in her kitchen. This was only ever used for rolling out pastry and woe betide any person caught setting down a hot saucepan.

Marble absorbs stains from red wine, lemon juice and vinegar because they are acid. Rust often causes deep stains as does ink.

Some tips for care of marble:

- Avoid any of the above stain causing materials.
- Don't set hot pots of curry and the like on your marble surface. We all know the hassles caused by turmeric and saffron being accidentally splashed onto clothing and bench tops.
- Clean marble with soft soap and rinse well afterwards.
- Do not immerse your marble object in water.



BOOK REVIEW

SHIPPING ARRIVALS AND DEPARTURES
TASMANIA
VOLUME 3
1843-1850
BY GRAEME BROXAM

This volume follows a slightly different format from the first two volumes put together by Nicholson.

It provides a wealth of information on the ships' masters, passengers and a chronology of the trips each vessel made. In addition it includes a wonderful list of illustrations and maps.

It is certainly one to delve into on a wet and cold winter's afternoon. Certainly an invaluable asset for family historians.

Ruth Binny

FROM THE EDITOR

2019 flew by. We were no sooner over the Hobart Show and on with the tomato planting than it was "deck the halls" and then New Year and a catastrophic start to bush fire season.

New Norfolk is making its own traditions with its weekly Saturday morning market featuring the usual trash and treasure but incorporating some wonderful local produce stalls. The Saturday market is a wonderful place to pick up a replacement glass for one broken at a family celebration or to simply buy some delicious bread from a wood fired oven.

The quirkiness of those attending the market makes it an event worth attending. Where else can one see two ladies strolling down the High Street each of whom has a parrot sitting on their respective shoulders.

The best things about the market are those locals catching up with one another and strangers asking to pat a large sooky Doberman. Gotta love it

Something to say or a story to tell! Write to the Editor Derwent Echo, NNHC, C/- Derwent Valley Council PO BOX 595 NEW NORFOLK. 7140

Ruth Binny

Editor

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