

U3A AUSTRALIAN HISTORY.

The Early Days.

Episode 2.

They would study at home with an English Governess. They had music teachers and several languages were taught. As each child turned 15 their mother made them take a turn at managing the property for one month. This was a big task as all supplies were ordered in-bulk and the many guests needed to be housed and fed. Servants needed to be given their orders and be housed and fed. The Convicts needed to be given their orders and be housed and fed.

In the kitchen there were huge jars, over a metre high, which stored rice and sugar. There were crates of tea from China and there were spices, ginger, coffee and chocolate from India.

Bread was made at home from grain that was milled on the property.

Fresh fish came daily, by boat, from Sydney Town.

The property had a fine herd of cattle for meat and dairy products. There were sheep for wool and meat. A butcher came from Parramatta to kill and dress the animals.

In every room there were bowls of fruit to be eaten by the guests and the family.

Hannibal was proud of his cellar which had wines from France and Italy as well as his local vintage. There were barrels of the best beers from Britain and Germany.

The house was lit with lamps using whale oil. There were fine wax candles from Britain and others made on the property.

Coal and wood was used in all the fireplaces and to fuel the many stoves. The wood was cut on the property and the coal, which was very cheap, came by boat.

All the maids were Scottish and the male servants were British or Indian.

The Convicts did all the hard work on the property and were not allowed to enter the house. They were housed in good, clean huts away from the main house and were allowed to have their own vegetable gardens. They worked reasonable hours for six days and had Sunday free.

They were well fed and were happy to serve their time or to gain a *Ticket of Leave* and Hannibal would see that they were given a Land Grant and supplies for one year.

Society was always important.

A good friend, Patrick Lesley, wrote Home to his family in England;

I wish the good people at Home knew a little better about the state of Society here. It is excellent and the first people here are so very particular that you cannot get into their circle without first rate introductions and can only keep in it by first rate conduct. The smallest error in a man's conduct here, which would be scarcely noticed at Home, would send him out immediately. This is very proper in a Country where there are so many different grades.

Meals played a big role in the management of such a large house. There were several kitchens and four cooks supported by many serving and scullery maids. Guests were not expected to come to breakfast until 10am. By this time the family had been fed and guests could order snacks in their rooms.

Evening meals would start at 8pm. after the children had been fed and retired to the nursery with their Nanny's.

Family dinners would consist of;

Boiled fish with oyster sauce, vegetables with salad and fruit.

Soup, Roast Beef or Mutton with peas, beans and potatoes.

A side dish of bacon with butter was always available.

The mutton was served with Caper Sauce.

Caper Sauce, 2 pints of melted butter 2 tablespoons of Capers, simmer and add anchovies to taste.

A popular meal was Pigeon Pie, made with pigeons, chickens or ducks.

This was served with Soup, bacon and vegetables.

The Staff had meals of;

Roast mutton or rabbit with vegetables and gravy and cold Current Jelly.

Pease Pudding was a favourite, served with boiled bacon.

The Convicts had to make do with;

Roast mutton with any vegetables that they grew in their own gardens.

Breakfast, with a house full of guests, was an important meal.

It was served at 10am. and finished at 2pm. It had the following;

Chickens, ham, fish, eggs, lobster, bread and butter, prawns, dried fruit, fresh fruit, tarts and cake.

At one end of a large table was Coffee and at the other end the finest China Tea.

After the family and guests ah been exhausted by a day of swimming, boating, hiking and shooting they were always ready for a good spread; Chickens, veal pie, bacon, ham, and pigeon pie. There were lobster and prawns in season and several flavours of jelly. There was plenty of fruit and salad and bread and butter was always there. Cold sliced roast beef was popular in summer.

Christmas was always celebrated with family and close friends. On Christmas Eve there was a grand feast.

Roast Turkey with sausages, Roast Beef, Veal Pie, Mince Pies, Fish, Soup and all the vegetables possible. There were all the Sauces as well.

The Servants were given;

Roast Turkey with Sauces and Vegetables and could join the family for treats after the meal.

The Convicts had Roast beef with vegetables.

Sandwiches were always available for family and guests. Fillings were; Lobster, prawns, cold beef, ham and veal.

Side dishes were Blancmange, Jelly and fruit.

It can be seen that a wealthy family could live very well indeed.

The Society that they moved in would always try and do better when it came to looking after guests. The Servants were well looked after and positions in the big houses were eagerly sought after. Many would marry and live on the property, raise a family and continue with their jobs.

In 1843 the Macarthur family sold *The Vineyard* and moved to Ipswich in the new State of Queensland and Hannibal was the Magistrate,

Maria died in 1852 aged 57 and is buried at Ipswich Cemetery. There is a memorial plaque and a Christening Bowl in St. Paul's Church.

After Maria's death, Hannibal went back to England and he died in 1861 aged 73. He is buried in West Bromwich Cemetery.

(John Imrie 27-5-2020)

[Postscript:

I hope that you have enjoyed my story about how the *other half* lived in the Colony of NSW.

Life was much different then and if you were wealthy then life was made easier because of the free land grants and the free labour of the Convicts.

For your interest, I have enclosed a couple of recipes

You might like to give them a try while you are locked up due to *The Virus*.

I am sure that your family will love them. (J.I.)]

DINNER AFTER AN EXCURSION

Should your guests go on an excursion it may be wise to prepare a suitable repast for when they return. Meats should always be served as cold cuts. Pies should be also served cold. Pigeon Pie is a firm favourite.

Line a large pie dish with a good quality beefsteak, cut 1 inch thick.

Truss and prepare six pigeons.

Arrange them on the dish.

Place several boiled eggs between each bird.

Include vegetables in season.

Season with salt and pepper.

Add two large glasses of good stock.

Cover with pastry.

Bake for one hour.

You may use chickens or any other type of bird should you be unable to obtain good quality pigeons.

Pease Pudding.

For four people take a handful of dried peas. Soak them overnight.

Add chopped mint

Place in a greased pudding cloth and suspend in the pot with bacon.

Simmer for 4 hours and place on hot dish.

When broken with a fork it will fall into crumbly lumps.

Serve with slices of boiled bacon.