

Newsletter



Opening hours: Every Sunday 10am – 2pm
Or by appointment.

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(Mudgeeraba Heritage Centre)

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Committee formed June 2001; Incorporated November 2001;
Dedication and official opening 9 October 2004

President's Patter

Hello everyone

Firstly, I would like to send get well wishes to three of our committee members who have been in and out of hospital in the last couple of months. They are all recovering well and will be back on deck before we know it. In September we had an interactive theatre performance at the Museum, The Haunting. From all accounts it was well received by all and the company is looking to do it again next year. October and November saw us being very busy. Along with several school visits we also took part in Seniors Week and Gold Coast Open House. Both events were very successful and saw many visitors to the Museum. I would like to thank all our volunteers for the many hours of work that they have done over the past year. Without them the Museum would not survive. Christmas is upon us once again and on behalf of the committee of the Museum I would like to wish everyone a Merry Christmas and Happy New Year.

Joan

We are on Facebook and Instagram -
GC Hinterland Heritage Museum - please like us
and spread the word.

***The Museum will be closed on Christmas Day,
December 25, 2022 and New Years Day, January
1, 2023***

Museum happenings

Our display in memory of the late Queen Elizabeth II, in Franklin House.



Tom has been working on our old 'Fergie'; fixing the grill and some oil leaks.



On the first weekend of September, we had “The Haunting” [Dark Stories interactive theatre] performed at the Museum over 3 nights. From all reports it was a huge success.



PajPhotos



PajPhotos





Lead light window, a new addition to the butcher shop in the Big Shed.



RECIPES

RECIPES. (1885, February 20). Morning Bulletin (Rockhampton, Qld. : 1878 - 1954), p. 3. Retrieved September 21, 2022, from <http://nla.gov.au/nla.news-article52036392>

GINGER BEER WITHOUT YEAST – Boil 1 ½ lb bruised ginger in 3 gals. Water half an hour, then add 20lb. white sugar, 1 pint lemon or lime juice, 1lb. honey and 17gals. water: strain through a cloth. When cold add the white of one egg, and ½ fluid ounce essence of lemon. After standing three or four days, bottle.

LEICESTERSHIRE PIE – Cut three pounds of pork in square pieces – fat and lean in equal proportions; season with pepper and salt, and a small quantity of chopped sage leaf, and set this aside on a plate; next make two pounds of hot water paste, using fresh hog's lard instead of butter for the purpose and, with this paste line a pie mound, previously greased instead with butter, fill up the pie with the seasoned pork, cover it in with the paste, cut the edge even, pinch it, egg it over the top and bake it for about an hour and three quarters.

THE HOUSEKEEPER – The Art of Cake making

THE HOUSEKEEPER. (1880, September 25). The Queenslander (Brisbane, Qld. : 1866 - 1939), p. 394. Retrieved September 23, 2022, from <http://nla.gov.au/nla.news-article20335669>

In this paper we give some recipes for useful family cakes, and for those time-honoured 'spice biscuits', which can be made without any difficulty, even by inexperienced persons. Ginger nuts and gingerbread can be made in infinite variety by slightly varying the flavour and the proportions of the different ingredients, but in the case of ginger nuts it must be remembered that unless the paste is mixed up somewhat stiff, they will not be crisp. Care should be taken in the choice of the materials for these cakes. Ginger should, if possible, be freshly ground, and in any case must be kept in air-tight bottles and in a dry place, as otherwise it will lose its strength and give a mouldy flavour to the cakes. The same remark applies to ground caraway seed, which, although a useful condiment has become unpopular from being so often used when stale, in which state it has a most unpleasant and medicinal flavour. Gold syrup is now generally substituted for treacle in making gingerbread, but it is not by any means so suitable for the purpose, and raw sugar, when used, should not be of the crystallised kind, but West Indian, which is much the richest and sweetest. For household and cheap cakes second quality flour is frequently used; but this is not any saving in the end, as the result cannot be so good, and a different sort of thing to that indicated in the recipes will be produced. All cakes, even those of an ordinary kind, require skill, care and the best

materials, and the reason there is so much failure in homemade cakes is that one or other of these conditions has been ignored in making them.

GINGERBREAD – Dissolve $\frac{1}{4}$ lb. of butter or 3oz. of lard and mix with it over the fire 1lb. of treacle; pour this hot on to four eggs, and having beaten them together until well mixed, stir into 1lb. of flour, $\frac{1}{4}$ lb. of raw sugar, 1oz. of ground ginger, a teaspoonful of ground caraway seeds, and a large pinch of carbonate of soda. Take care all the dry ingredients are thoroughly well mixed before adding those which are liquid. Pour the cake into a well-greased Yorkshire pudding tin and bake in a moderate oven for about three-quarters of an hour. Dry on a sieve and cut the cake into squares.

GINGER NUTS – Put $\frac{1}{4}$ lb. of butter into 1 lb of flour, mix with this 1oz. of ground ginger, $\frac{1}{2}$ lb. of raw sugar and a pinch of carbonate of soda. Work into a very stiff paste with treacle, about four tablespoonfuls, pinch off little pieces, and, having floured your hands, roll them into balls, flattening each in the middle with your thumb. Place the nuts, with a little space between each to allow of their spreading, on a floured baking sheet, and bake in a moderate oven for about a quarter of an hour. The above recipe is for plain ginger nuts. To make them richer, us 6oz. of butter and place on each a thin and very small piece of orange candied peel, or a piece of blanched almond.

HONEYCOMB GINGER NUTS – Rub $\frac{1}{4}$ lb. of butter into $\frac{1}{2}$ lb. of flour, with a pinch of salt, a tablespoonful of ground ginger, and the finely grated peel of a lemon; mix into a paste with four tablespoonfuls of treacle; flour pastry board lightly, take up small pieces of the paste and roll into balls the size of large marbles; put each on a greased baking sheet, leaving 2ins. Space between them; bake for 5 min. in a quick oven. When done, with a knife curl each nut, doing them quickly whilst they are quite hot. Put on a sieve to dry and when cold put them away at once in a tin canister.

PARLIAMENT GINGERBREAD – these cakes are of the kind which were formerly sold at country fairs, and indeed are still found in village shops. Sometimes they are cut into the shape of kings and queens and ornamented with gold and silver leaf. They are good plain cakes well suited for children. Boil for 10 min. 2oz. of whole ginger, which has been well crushed, in a gill and a half of water. Strain and let it get cold, and if it has wasted add water to make up the original quantity. Mix $\frac{1}{4}$ lb. of raw sugar, sifted fine, with 1 lb. of flour, a small teaspoonful of caraway seeds, and half a tablespoonful of carbonate of soda. Put into this 2oz. of butter or lard and having well mixed a teaspoonful of treacle with the ginger water, make all into a paste. Roll it out on a board to the thickness of rather less than $\frac{1}{2}$ in. and cut into any shape you choose. Put the cakes

on a floured baking sheet, brush them over with water in which you have mixed a very small quantity of treacle and bake in a moderate oven for a quarter of an hour. When this cake is required of a ginger quality, 2oz. of candied orange peel, pounded and passed through a sieve, is used instead of a ground caraway seed.

SPICE CAKE – Put $\frac{1}{4}$ lb. of butter into 1 lb. flour, mix in $\frac{1}{2}$ lb. of raw sugar, a small teaspoonful of allspice and half a teaspoonful of ground cinnamon. Beat up $\frac{1}{2}$ oz. of German yeast in a tablespoonful of cold water, mix it with two eggs well beaten. Let this stand in a warm place to rise a little for half-an-hour, then flour your board, roll out the paste $\frac{1}{2}$ in. thick and cut into strips. Bake the cakes on a round tin in a quick oven for 10 min. and when taken out sprinkle sugar over them.

PLAIN RICE CAKE – work $\frac{1}{4}$ lb. of butter till it is like cream; stir in $\frac{1}{4}$ lb. of sifted sugar, the grated rind of a lemon or any spice or flavouring preferred; add the yolk of one and the whole of another egg, well beaten. Mix together with 3 oz. of ground rice, 4 oz. of flour and two small teaspoonfuls of baking powder. Put a band of buttered paper round a tin, put in the cake as quickly as possible after it is mixed, and bake in a moderate oven for three-quarters of an hour.

RICE SPONGE CAKES – Beat up three eggs for 2 mon., add the peel of a lemon finely rasped. Boil 6 oz. of loaf sugar in half a gill of water and pour it boiling on to the eggs. Whisk the mixture for 20 min. or until it is very thick. The success of the cake depends on this being properly done. Have ready mixed 2 oz. of flour and 3 oz. of rice flour and stir lightly into the batter. Bake in small tins, greased and sifted with a mixture of sugar and rice flour.

FLEMISH RUSKS – Mix with 2 lb. of the finest flour a tablespoonful of sifted sugar and a large pinch of salt. Dissolve 2 oz of German yeast in a pint of lukewarm milk, melt $\frac{1}{4}$ lb. of butter, beat up two eggs, stir all together and pour on the flour. Knead the dough thoroughly and let it rise in a warm place for an hour, or until it is very light and sponge-like, then make it into cakes the size and shape of buns, and bake on a floured tin, in a quick oven, for twenty minutes. When done cut each cake in half, put back on the tins into the oven and let them dry a light brown. As soon as they are cold put them away in a canister.

CARAWAY BISCUITS – The great art of making biscuits of this kind lies in the kneading and beating; and some strength is required in making even as much as the quantity given here. Dissolve 2 oz. of lump sugar in half a pint of cold water. Cut up $\frac{1}{4}$ lb. of butter in 1 lb. of the finest flour, put in a saltspoonful of salt, make to a stiff dough with the sugared water, mixing well with a knife. Let the dough stand for two hours, then take it out of the

pan, knead it well upon the board, working in 2 oz. of caraway seeds. Roll the paste out into a large thick sheet and beat very hard on both sides with the rolling pin. Cut it out into round thick shapes, beat each a little and prick through with a fork or skewer. Put the biscuits on a lightly buttered baking sheet and bake to a golden colour in a slow oven. – MARY HOOPER in the *Queen*.

A 'gill' equals 4 ounces.
German yeast is the same as dry yeast.



It's beginning to look a bit like Christmas!!

Merry Christmas & Happy New Year

Management Committee 2021

Joan Rudd [President], Anne Panitz [Secretary]. Sue Mills [Treasurer, Registrar, Newsletter] Jack Rudd, Brian Cox, George O'Brien, Lenore Crouch, Mariette Buckingham, Neil Sands, Pam Sands, Peter Jones, Carol Jones, Warren Davis, Tom Cowper, Lloyd Mills.

Meetings held 3rd Sunday of each month on site.

Our aim is to collect and preserve historical and heritage material illustrating the growth and development of the Hinterland Region of the Gold Coast from the original pioneering days until today. We plan to arrange and describe these materials and make them accessible to the general public on a regular basis as well as providing educational programs where possible to increase public awareness and appreciation of the Gold Coast Hinterland region's history and development. Members of the Management Committee have connections with pioneering families in the district.

"Friends of the Museum" is for anyone who shares our same interest in preserving the history of our region and is interested in assisting with the set-up and operation of the museum.

Further details on the 'Friends' and application form may be obtained from the secretary.

Diary Dates - subject to change without notice

December 2022

- 4 – Museum open 10am-2pm
- 11 – Museum open 10am-2pm
- 18 – Museum open 10am-2pm
- 25 – Museum CLOSED

January 2023

- 1 – Museum CLOSED
- 8 – Museum open 10am-2pm
- 15 – Museum open 10am-2pm
- 22 – Museum open 10am-2pm
- 24 – Yesterday Stories TBA
- 26 – Australia Day 10am-1pm
- 29 – Museum open 10am-2pm

February 2023

- 6 – Museum open 10am-2pm
- 13 – Museum open 10am-2pm
- 20 – Museum open 10am-2pm
- 20 – Museum meeting 2pm
- 27 – Museum open 10am-2pm

March 2023

- 14 – Marymount College
- 16 – Marymount College
- 21 – Marymount College
- 27 – Robina S S

April 2023

Dark Stories TBA

July 2023

- 11 – Benowa SS
- 12 – Benowa SS
- 13 – Benowa SS

The Museum Committee would like to thank the Council of the City of Gold Coast for their continued support of the Museum through Whole of City Funding and rate reduction.