

# NOTICEBOARD

JUNE 2022



**Lane Cove Historical Society Inc**

*(Affiliated with the Royal Australian Historical Society)*

We acknowledge the traditional custodians of Lane Cove the Cammeraygal and show respect to Elders past and present.

**PATRON:** Mayor Andrew Zbic

**Office Bearers & Committee  
2021-2022**

**President:** E. Prof Frances Christie  
**VP:** Dr Kay Leiper  
**VP, Secretary & Public Officer:** Patricia Madson  
**VP:** Margaret Bergomi  
**Treasurer:** Ajaya Jayarao  
**Convener- Friends of Carisbrook:** Jenny Harper

**Committee**

Bill McLaughlin  
Denis Smith  
Clio Wallace  
Karen Aubrey

**Carisbrook Historic House**

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[www.lanecovehistoricalsociety.com.au](http://www.lanecovehistoricalsociety.com.au)

[www.carisbrookhouse.com](http://www.carisbrookhouse.com)

**Caretaker:** Terry Eakin

**Editor:** Karen Aubrey



We begin this Noticeboard by noting with regret the passing of Caroline Jones. She was a good friend to the Lane Cove Historical Society because, in 2016, she presented the inaugural Lane Cove History Prize to Margaret Clark. Caroline spoke graciously on that occasion, and she was supportive of the Prize. Vale Caroline.

The Easter holiday was remarkable for its fine weather, and it is good to note that on Easter Saturday and Sunday, Carisbrook house was open to provide Devonshire teas in good conditions. Since then, work has commenced on the restoration of the scullery at Carisbrook, and we look forward to seeing it in its rehabilitated state.

We enjoyed a recent visit from Geoff Huntington, who is Vice President and Bulletin editor of the North Shore Historical Society. He has always been attracted to the rags to riches story of Bernhardt Otto Holtermann and his discovery of an enormous gold nugget in 19th century NSW. Holtermann helped create an important legacy of 19th century photographic images of Australian life and the built environment of early pioneers. The photographs are now held in the NSW State Library.

Our Speaker at the Podium on 28th June will be Stuart Reed, talking on Sydney's Medical Museums

Until next time  
Frances Christie  
President

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## Focus on a Member

### Eric Aubrey



Eric Aubrey has been a member of the Lane Cove Historical Society and a Friend of Carisbrook since moving to Lane Cove in 2016. Now retired, Eric enjoys helping with the various activities that the Society hosts and is the treasurer of the North Ryde Community Church. He loves it when he finds a newspaper and passionately follows most sports. His proudest achievement is being dad to two amazing young men.

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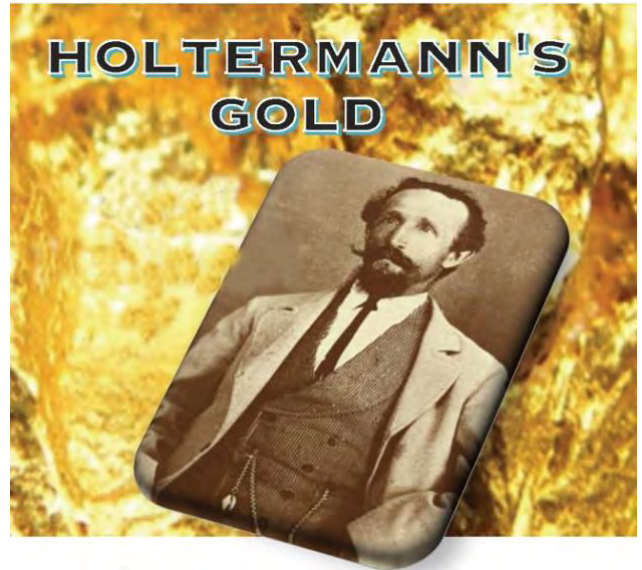
**A very happy group of gentlemen visited Carisbrook for a tour in May. They go by the group name 'TOFS' (Touring old farts!)**



TOFS Trip to Carisbrook House  
Lane Cove  
05.05.2022

# Highlights from the May ‘At the Podium’ Don’t miss the next meeting in June

[www.lanecovehistoricalsociety.com.au/at-the-podium](http://www.lanecovehistoricalsociety.com.au/at-the-podium)



*John Booth from the TWT paid us a surprise visit. You never know who will pop in to our meetings!*



*Pictured Above: Geoff Huntington and Pat Madson.*



*Pictured Above: Clio & Nancy preparing supper*

## Domestic chores in the scullery by Frances Christie

A number of tradesmen are currently at Carisbrook Historic House, where they are working to restore the scullery, aiming to rehabilitate it so that it looks much as it must have looked when the Brooks family lived there in the early 1880s. Sculleries have quite a long history in the English-speaking tradition. The word “scullery” derives from the Latin word “scutella”, which referred to a tray or platter. Among wealthy families in England some centuries ago there was always a scullery next to the kitchen in which cutlery, pots and pans



were scrubbed and cleaned. There was often a quantity of sterling silver items to clean and the work of polishing these was quite time-consuming. The lowliest of the kitchen staff members were sometimes called “scullions” or even “skivvies”. A grand old house would have its own sizeable vegetable garden and vegetables from the garden would be brought into the scullery to be cleaned and prepared for cooking. The scullery needed be near a source of water and it was typically kept at the back of a house.

By the 19<sup>th</sup> century, when the relationship

between diet and disease became better understood than in the past, the scullery became important as the place in which particular cleanliness must be observed. Sculleries were no longer the province only of the wealthy families and in the colony of NSW comfortable middleclass families like the Brooks family built a scullery in the early 1880s. The scullery probably had a household copper, for these had started to appear in 19<sup>th</sup> century England. Made of galvanised iron, the copper was used to boil water, both for washing the family sheets and towels and for providing bath water for the family.

A garden near the house would have supplied the vegetables for the family, and these would probably have included such items as potatoes, corn, beans, tomatoes, onions, broccoli and cucumbers, and seasonal leafy greens such as lettuce and kale. There were probably some fruit trees, and chickens would be kept to provide the household with eggs, and the occasional hen for dinner. In the days before domestic



refrigeration, careful steps needed to be taken to store vegetables, and where possible to preserve them. Storing vegetables in a cool dry place was one method, as was drying some items near a fire or in sunlight. Food was preserved in several other ways. For example, salt was used to cure meat and fish, but it was also

used to preserve some vegetables, and to make pickles from cucumbers and vegetables like carrots, squash, turnips and tomatoes. Sugar was used as a preservative for fruit, such as candied oranges and lemons, and either honey or sugar would be used to boil with some fruit and turn them into jams.

The constant domestic work of collecting, cleaning, and preserving food, as well as cooking it would have kept the kitchen and scullery at Carisbrook House a hive of activity.

#### Sources:

Sculleries and the Victorian working class

<https://www.thoughtco.com/what-is-a-scullery-177326?print>

Coppers and their history. [https://en.wikipedia.org/wiki/Wash\\_copper](https://en.wikipedia.org/wiki/Wash_copper)

A History of Jam making <https://www.freshways.co.uk/a-history-of-jam-and-preserves/>

## Recreating the scullery at Carisbrook

Although it has meant working around the activities to ensure a safe environment for our volunteers and visitors, no one seems to mind! A heritage architect was engaged to draw up the plans so that the results should well reflect the Victorian Era - we hope the Brooks Family like their new room.

### The New Scullery At Carisbrook



# Upcoming Events

## LANE COVE HISTORICAL SOCIETY

**AT THE PODIUM 7pm 28 June, Lane Cove Library:**

### **Stewart Reed: Sydney's Medical Museums**

A look at the progress of medical care in Sydney through its fascinating museums.  
Enquiries 0418 276 365.



**You could win \$1,000!**

Submissions may be

- \* a video doco of 7-15 minutes
- \* an essay 5,000-7,000 words
- \* an oral history of 30-45 minutes on video or audio recording, plus written transcription and short written rationale and summary



Entries close 31 August

[www.lanecovehistoricalsociety.com.au](http://www.lanecovehistoricalsociety.com.au)

We have uploaded the winning entries of our History Competitions onto our website, including a transcript and recording of the oral history that Simon Cole did on Les Heap. So, if you were thinking about entering the competition this year and needed some guidance or inspiration you might want to check that out at:

<https://www.lanecovehistoricalsociety.com.au/lane-cove-history-prize>

**The next Devonshire Tea Open Weekend is June 18<sup>th</sup> & 19<sup>th</sup>  
10am – 4pm**



## **Carisbrook Historic House Menu**

**Devonshire tea** \$12.00  
2 scones, jam, cream, tea or coffee

**Cakes** \$ 4.50  
Chocolate Brownie  
Carrot Cake (GF,DF)  
Coconut syrup cake (DF)

**Coffee** \$ 4.00  
Cappuccino, Espresso, Latte,  
Flat white, French press

**Tea** \$ 4.00  
English breakfast, Earl Grey, Green,

**Juice** \$ 2.00

Open third weekend of the month