



# Eucryphia

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Robertson Environment Protection Society – to promote the protection and enhancement of the Robertson environment.  
PO Box 3045, Robertson NSW 2577 [www.reps.org.au](http://www.reps.org.au)

## PUBLIC MEETING

Friday, 13<sup>th</sup> October 2017, 7.30pm at the  
Robertson Community Hall

### GUEST SPEAKER

**Richard ('Woody') Woodman**  
**Maremmas - Guard dogs to protect  
your animals**

'Woody' WOODMAN from Wildlife Rescue South Coast in Robertson will talk about Wildlife Guardian Dogs. These are Woody and Kerstin's own Maremma dogs that guard all the animals on their property, from kangaroos and wombats to pigs and goats. The Maremma breed originating in central Italy are well known as live-stock guardians.

REPS members have enjoyed Woody's talks in the past. This presentation is sure to be a very interesting, informative and fun evening!



**ALL WELCOME** Join us for supper and a chat  
after the talk.  
A gold coin donation would be appreciated.

## Local Crops, Past, Present, Future

Report of REPS talks - 11 August 2017

As the audience arrived for the REPS meeting on 11<sup>th</sup> August, we were greeted by an unusually colorful and varied display of produce from the local area, under a large banner proclaiming "CROP SWAP".



The display at the front of the room included (in no special order):

- ☆ citrus fruit including: fresh lemons, grapefruit, Tahitian and Kaffir limes, and also preserved cumquats
- ☆ truffles
- ☆ potatoes
- ☆ jams
- ☆ onions preserved in balsamic vinegar
- ☆ homemade sourdough bread
- ☆ free range eggs
- ☆ pumpkin seed snacks
- ☆ herbs including: native Australian mint, lemon myrtle and Dorrigo pepper
- ☆ rose pot pourri and lavender sachets
- ☆ re-usable bags made in Robertson
- ☆ daffodil flowers.

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Adding to the variety and interest of the display were camellia leaves of the species used for tea, samples of coffee beans (courtesy of Nadine's), and even an old butter churn!



President Peter Glass introduced the first speaker, well-known Robertson identity Judy Fisk, who spoke about the history of food production in the area. As a 6<sup>th</sup> generation local who grew up in Wildes Meadow, Judy was able to add many of her own memories about the way things were when she was a child. She commented that most farms in

the district had been dairy farms at some time, and she remembers when there were over 200 suppliers of milk to the co-op. In the days before cool rooms, full milk cans were kept cool in the creek until they could be transported from the farms. The local cheese factory was owned by the farmers. Now one or two dairy farms produce as much milk as forty farmers did in earlier times.

Early farmers took their produce to market on drays. Pearson's Lane had over seventeen gates to open, and there were lots of blackberries and rabbits. In fact, the pie shop started off selling rabbits, before branching out into the production of pies. In the late 19<sup>th</sup> century there were also over 100 potato farms in the district. Potatoes were grown only in the red soil until recent times when the demand for clean potatoes has led to some farmers beginning to grow them in the grey soils of the surrounding areas, which cling less to the skin of the potato than the Robertson red soil. The early potato farmers did everything by hand, including lifting 100 pound bags of potatoes onto trucks, after digging in the fields all day. Some of them took moonshine to market as well, which they sold to visiting American service-men. On one occasion a farmer forgot his ladle, and ended up serving his moonshine in a gumboot!

Judy recalled the days when most people had a house cow, and made their own butter. Rhubarb grew in many gardens, along with a lemon tree and often a walnut tree as well. Many of these can still be seen in the gardens of old houses in the area. Peas, carrots and corn were grown, and Judy and the other kids used to enjoy washing swedes in the bath tub. Farmers used to make silage in pits, and one farmer used to include corn in his silage, which the cows particularly enjoyed. Other facts

she remembers include that kiwi fruit was grown commercially in Belmore Falls Road. Also the abattoirs in Moss Vale used to slaughter large numbers of cattle, and a saddler's used to be where the Robertson bakery is now.

The second speaker was Pi Wei Lim, who spoke about the Robertson 'Crop Swap'.



Pi Wei arrived in Robertson in 2008 to begin work at the Robertson Doctor. She soon began growing vegetables in the surgery garden, and later bought her own house with a garden. She started the Robertson 'crop swap' in 2014. This takes place every Saturday outside Rockabella's café. Anybody can bring small or large amounts of their own produce and swap it for any quantity of whatever else they need. Pi Wei commented that sharing is at the heart of the sense of community which has developed around the swap truck, and she spoke of the physical and mental health benefits that result from people sharing their fresh produce and getting to know each other better in the process. The program is now also supported by a Facebook community and is an example of 'food sovereignty', a modern term to describe a community's ability to feed itself.



Christine Shipp, the third speaker, arrived in Robertson in 2014 and the 'crop swap' scheme helped her feel at home in the village. She soon became concerned about the detrimental effect of plastic bags on the environment so she started the Robertson Bag Swap. Before that she couldn't sew but made the effort to learn in order to make re-usable shopping bags from recycled fabrics with the help of a small group of volunteers. Now you can see piles of these colorful bags in many Robertson shops and this program is also

supported by a Facebook page. Anybody can borrow one of these bags to take home their shopping and then return it for someone else to use, thus removing the need for single-use plastic bags.



The last speaker was REPS Committee member Elizabeth Bennetts, who described all the foods on display at the front of the room, and passed around samples of the native mint, lemon myrtle, Dorrigo pepper, and tea camellia leaves so that members of the audience could appreciate their fragrance.

At the same time Barbara Smith opened the jar of Yelverton truffles so that everyone had the opportunity to sample their unique aroma, and announced that their truffles had recently been voted by chefs as the best in Australia.



Elizabeth concluded by acknowledging by name all those who helped prepare the large range of delights for the unusual supper made entirely from local produce.

Peter Glass thanked the speakers by presenting locally grown flowers, and gave special thanks to Elizabeth for organising the display and the supper.



Needless to say, all present partook enthusiastically of the supper, which included (again the list is in no special order):

- ☆ Sylvia's lemon myrtle and native mint tea
- ☆ Jesse "Trout" Mauger's local wild caught and home smoked trout
- ☆ Pi Wei's pumpkin, pine nut and sage fritata
- ☆ Robertson potato wedges with Margi's rosemary and rock salt
- ☆ Matt's lavender shortbread
- ☆ Yelverton truffle cheese
- ☆ Matt's duo lime tarts made with Myriam's Tahitian limes and Lizzie's Kaffir limes
- ☆ Lynne's free range egg sandwiches
- ☆ Filbert Farm hazelnuts
- ☆ Elissa's home-made bread
- ☆ Lizzie's bushfood pâtés made with free range duck liver, native mint and port, lemon myrtle and triple sec, Dorrigo pepper and port
- ☆ Quince jelly from Berrima's Crabapple Cottage.



(Our apologies to any of the cooks whose contributions we may have inadvertently omitted from the above list. Rest assured that all your contributions were appreciated with gusto by all present.)

Report by Judith and David Mee

## POETRY CORNER

As a practice it's quite out of fashion  
 And when employed, is subject to ration  
 But to enjoy a good life  
 And reduce global strife  
 Let's practise the art of compassion!

Lyndy Scott

Once again, we have to thank member Lyndy for sending in a great poem. We would very much welcome your contribution. Send to Peter Glass, 65 Vandenberg Road, Robertson 2577. Tel: 4885 1921.

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## REMAINING REPS MEETINGS 2017

**Friday 13<sup>th</sup> October**

**Friday 10<sup>th</sup> November**

AGM with speaker to be announced

**Friday 15<sup>th</sup> December 6pm**

Christmas Party at Peter and Lyn Glass' home.

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## OPEN GARDENS

**Saturday 7<sup>th</sup> & Sunday 8<sup>th</sup> October**

Stroll through seven beautiful gardens ranging from smaller town gardens to larger country gardens.

Garden descriptions and tickets are available from the CTC - Community Technology Centre, Illawarra Highway, Robertson

Gardens will be open from 10am to 4.00pm.

\$5 per garden or \$20 for all 7 gardens

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## HERITAGE RAILWAY STATION

**Saturday 7<sup>th</sup> & Sunday 8<sup>th</sup> October**

Waratahs in bloom and for sale – flowers and seeds.

**2017 "Art in Flowers" Exhibition** in the Fettle's Shed Gallery

**Sunday 8<sup>th</sup> Oct RHRS Spring Event**

Model Train Displays, BBQ, Sausage Sizzle - Hot & Cold Food, Vintage Farm Machinery, Volunteers needed to assist with BBQ and flower sales, as well as setting up – contact Anne 4885 1598. More info and events:

<http://www.robertsonrailway.org.au/coming-events.htm>

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## ROBERTSON WARATAH DOG WALK

(with or without dogs)

**Sunday 8<sup>th</sup> October 2017 10am**

Arrive 9 am to register or preregister online.

[robertsonrailway.org.au/waratah-dog-walk-2017.html](http://robertsonrailway.org.au/waratah-dog-walk-2017.html)

\$5 per family.

Proceeds to RHRS Inc and Friends of Wingecarribee Animal Shelter

Lyndy Scott: 4885 2805 / 0419 435 916

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## CAALANG CREEK WORKING BEES

**Saturday 28<sup>th</sup> October and 25<sup>th</sup> November**  
are the next working bees, weather permitting.

Please come and join us for as long as you are able. Don't forget water, hat and gloves. We have tools available, but bring your own if you can. Caalang Creek volunteers meet at the footbridge in Hampden Park. 9:30 am.

Steve Douglas 4271 4957 or Leon Hall 4888 2222.

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## HELP CARE FOR OUR NATURE RESERVE

1<sup>st</sup> Wednesday of each month from 9:30am -noon.

Please bring garden gloves. More volunteers would be greatly appreciated. Everyone is welcome.

Details: Helen Tranter 4885 1394 or NPWS in business hours: 4887 8253.

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## REPS MEMBERSHIP

Membership is from November to November. We are having a great year in 2017. If you are not yet a member, please consider becoming one.

Helen Tranter phone 4885 1394

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## CONTACT REPS

Those who are interested in supporting our aims are welcome to join REPS. Our aim is to promote the preservation and enhancement of the Robertson environment. We welcome contact with individuals and other community groups. For further information and subscriptions please contact:

President – Peter Glass on 4885 1921,

Vice-President – David Mee on 4885 1483

or PO Box 3045, Robertson 2577

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This newsletter is named for the beautiful local tree, *Eucryphia moorei*, known as Pinkwood or Plumwood. The REPS logo includes a drawing of leaves of this tree.

Articles for *Eucryphia* may be sent to the editors: Allan Stiles, Sheila McInnes and Lynn Stevenson.

[eucryphia@reps.org.au](mailto:eucryphia@reps.org.au)

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## VISIT THE REPS WEBSITE

[www.reps.org.au](http://www.reps.org.au)

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