

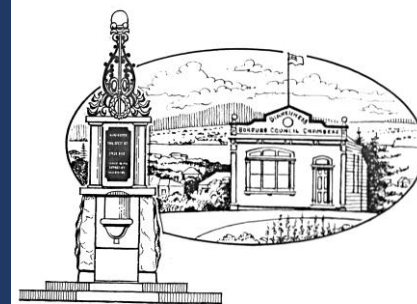
BIRKENHEAD HERITAGE

— SOCIETY INC —

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September - October 2018 Newsletter

UPCOMING EVENTS

Saturday 8th September - Bus Trip To Silverdale Pioneer Museum Cost: \$30, for bus, admission & tour:

Provide own lunch.

Devonshire Teas \$6; or Tea/coffee \$2.

Pick up start Verrans Cnr. 9.30am

Farrington House 10 am Return by 3pm.

Bookings: Ph Marcia 418 0397

Pay: by cheque, cash or electronic transfer

Confirm by Wednesday 5th September

Account Number 12 3035 0511576 00

Saturday 29th September 2018 Special Event -

Brian Potter presents:

Forming Birkenhead:

The People Who Subdivided the Land

An illustrated talk on those who subdivided the land to expand the settlement of Birkenhead, contributing to the heritage of the area.

Time: 2 - 3.30pm

Place: Birkenhead Library, Cnr. Hinemoa Street and Rawene Raod.

Bookings required: Ph. 09 486 8559

Email teri.bonner@aucklandcouncil.govt.nz

Brought to you by Birkenhead Heritage Society Inc. – a free event.



Auckland Heritage Festival 2018

Ngā iwi o Tāmaki Makaurau Celebrating
the Heritage of our People

Photograph Displays will be located at:

Birkenhead Library – open library hours – and at

Farrington House 44 Mahara Avenue –

Open Sundays 1 – 4pm

30th September, 7th and 14th October.

Prepared by our committee.



Guided Walks: Highbury Heritage

Wed. 10th and Fri. 12th October 10.30am

Hinemoa Street – Library down the oldest Street

Wed. 10th & Fri. 9th and 12th October 1.15pm

Chelsea Walk - Library to Chelsea -

Bookings at the Library.

Arranged by the Birkenhead Town Centre and
Birkenhead Heritage Society

Free Auckland Heritage Festival programmes and

a list of our events will be available at the Library.

The daily varied programme covers the whole
Auckland area and continues through the two
weeks School Holiday period -

Sat. 29th September to 14th October.

The Birkenhead Town Centre
Association sponsors a jazz band to
entertain visitors and locals.



CONTACT US

President – Marcia Roberts 418 0397

Vice President – Brian Potter 483 3400

Vice President – Colleen Durham 483 4001

■ Updates - from the Committee

The Committee is calling for quotes for the repair of timber deterioration, and painting of Farrington House. The maintenance of the Museum has been a concern for some time and an application for funding will follow with the necessary quotes.

Although the paintwork is looking poor in places it is pleasing to be told the majority of the kauri timber is in good condition, those areas that are in need of repair will be attended to.

Chelsea Sugar Works tours are to commence on 5th November, a charge will apply, bookings at

<https://www.chelsea.co.nz/chelseabay/>

The new café with children's play area are located beside the Sugar Works and the harbour. Recalling the importance of the Works as the largest Industrial site in NZ, the factory was built 1883-84, and started operating in September 1884 when the whistle was blown for the first time, providing ongoing employment for people of the local area. The new 'schoolroom' will share the history and heritage with new generations.

■ Stories Day – from our members

Ferry Boat days. A Free Trip;

Many will remember the thick fogs that occasionally lay over the harbour and to me this added spice to the some-what standard routine. I can still recall one peculiarly heavy fog which had the ferry roaming back and forth obviously not fully aware of our whereabouts. The Captain completely missed the ferry terminals and headed into the eastern side of Queen's wharf and in the slight panic we hit up against the cargo hatch and about fifty very active young passengers leapt off, dashed up Queen Street without having our tickets clipped. It was a cheap thrill – at that time.

The Dangers of Getting a Seat on the Bus.

Many of us regularly risked life and limb by jumping off the ferry as it arrived into Birkenhead Wharf, usually via the top of often slippery piles.

One evening at about 5.30pm Mr Cowley of Albany attempted this tricky manoeuvre. On this occasion he slipped and fell from the top deck into the water between the ferry and the wharf and all we could see for some moments was his hat floating on the water. Fortunately he survived, but we continued to risk our lives so that we could ensure we gained a seat on the bus.

Ian Fairgray 9th July 2016.

■ 1920's – 1930's

A story from the past told by Barbara Lewis.

A factory in Onewa Road, Birkenhead is not remembered by many residents. It was a manufacturing souvenir and leather workshop, owned by Bill (William) Jupp. Bill had a shop in Rotorua in the 1930's for the Tourist Trade.

The factory was located behind the Jupp's home, towards the top of Onewa Road. He employed local women. The girls were drawing on leather with hot poker needles, another group painting the art work.

During the War there were no imports, so the factory started making handbags and leather gloves for Smith and Caughey, Milne and Choyce, and John Courts – (the popular Department Stores in Queen Street). My mother and Aunt made gloves as outworkers. I still have the patterns and instructions, they were all hand stitched.

Bill and his wife Ina were our family friends and neighbours. I spent my early years crawling through the hedge, watching the girls work and being very spoilt. The Jupp's had a waffle iron and gem tray and Ina made these for me.

I used to sit and watch the young ladies using the poker needle on the leather for souvenirs, or moving about under the tables. Barbara's parents, the Stott family lived between the Doctor's rooms, and the Jupps' on their lower side.

Stories Day ctd.

Barbara also remembers Mr. Jupp senior marching out in front of the Returned Servicemen's Association at the ANZAC parades – he always stood straight and tall. He was in the Boer War, a well known and respected figure in Birkenhead. 'Uncle Bill and Uncle Bert' were the two sons of this gentleman, neighbours of Barbara, so the familial names were used.

Bill Jupp died near the end of WWII and Ina kept the factory working. Her family were the Sutherlands, leather people in Onehunga. (Ina Jupp's grandfather was from Scotland, an early Onehunga settler, a founder of W. Sutherland Tannery in 1881, producers of fine leather.)

Eventually the Birkenhead factory was sold and continued for a few years making New Zealand souvenirs.

Shared 11th August 2018

A 1930's leather bag, poker worked photo album cover, hand stitched gloves and a pattern for gloves from the Jupp workrooms in Birkenhead shown by Barbara at Stories Day.



Making Jams and Preserves **by Kathleen Sharkey**

Years ago, I used to preserve fruit, make jams and a lot of blackberry jelly. I once tried to make tomato sauce. I will write about this first.

Ian liked to have a good garden and became very keen on growing tomatoes. The plants went into the garden on Labour weekend and he looked after them very carefully. When they had grown about one foot high, he put sticks beside each plant for support and then tied them up with whatever he could find. All the old worn singlets cut into strips were his favourites as they were nice and soft. He watered them frequently. One summer he had a bumper crop so he asked me to make tomato sauce.

Lynn Cotter gave me her favourite recipe so I bought some onions and cut all the tomatoes and onions up and put it all in a preserving pan to cook. Then I got as many glass jars as I could find, washed them ready to use them. All of a sudden, one of the children cried out "Auntie Josie and Uncle Johnny are here". Mum's sister and her husband arrived with some visitors from Wellington who were staying, and walked in. The visitors had never been over the Harbour Bridge! So I proceeded to make afternoon tea, stirring the tomato sauce, keeping the kids from eating all the biscuits and Auntie Josie's beautiful pikelets and trying to be sociable. Suddenly there was an awful smell! The tomato sauce had exploded all over the stove and up the walls. I nearly cried as I tried to clean up the mess. The visitors departed. I don't think they would forget their first trip over the Auckland Harbour Bridge.

We loved having desserts so each summer we drove out to West Auckland and bought peaches and pears from the orchards to preserve. I would peel the fruit, slice it and cook it with water and sugar in preserving pan and then pour it into Agee glass jars. The next step would be to put tin lids with a preserving seal around the edge on the top of the jar before putting on a screw top lid.

Ian loved stewed rhubarb so when the stalks that he grew were a nice deep red, I would cut them, wash and slice the 1 inch pieces and put them in plastic bags in the deepfreeze.

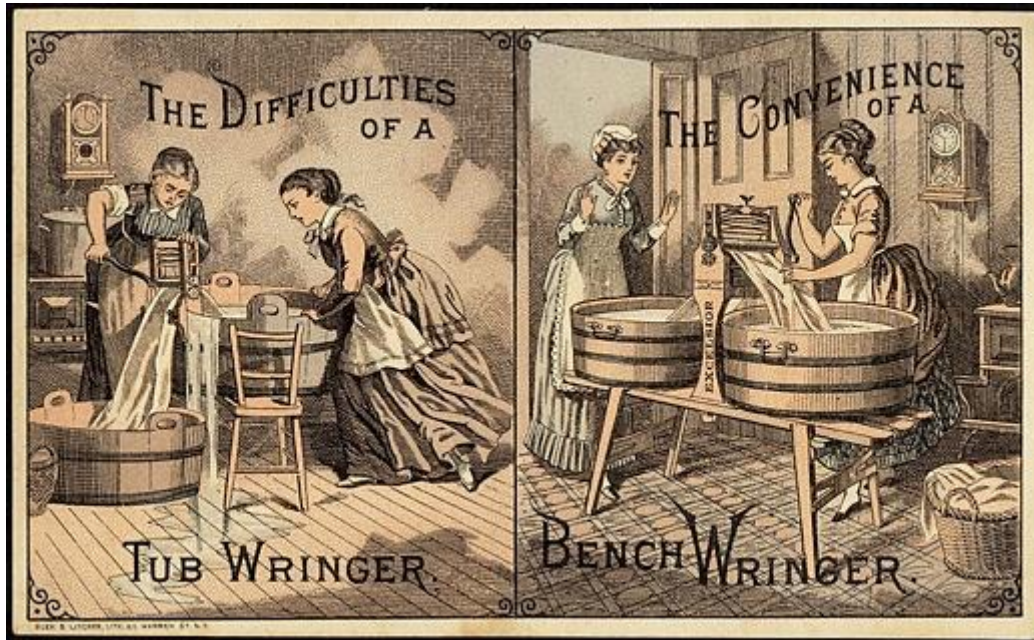
I also made lots of jam! Marmalade, plum jam made from plums off a tree which we brought home from a bach we visited on Waiheke Island. Everyone loved my blackberry jelly! Each summer we used to go to a place in Swanson and collect blackberries. It was not much fun getting pricked and the children moaned when it was mentioned. The large section was covered with blackberries and an overgrown stream ran through the middle of it. We each had a bucket or container and spent the afternoon there. We wore our oldest tattiest clothes and gumboots as usually someone fell or got pushed into the stream. We had to bribe the family with a milkshake on the way home to get the desired amount. We bought a bag of apples from one of the local orchards to be added too.

The next day I washed, cut up the apples, core included and added the blackberries and then cooked them in my preserving pan. I then tipped the lot into an old pillowcase specially kept for this purpose and tied the bag to the wringer of my old agitator washing machine with the preserving pan to collect the juice and left it overnight. The next day, I boiled up the juice with a cup of sugar for each cup of juice until it set. The next step was to put the jelly in small jars and then hide it. Everyone loved it.



Wikipedia Commons photo of blackberries by Hanney Road - geograph.org.uk -

Early washing machines.



A reminder of washing methods prior to electricity

Wikipedia Commons photo of an advertisement.

The first washing machine, invented by Hamilton Smith in 1858 was manually operated by turning a handle to rotate the agitator. The first commercial electric washer was the Thor In 1908.



REA Wringer washing machine, with attached wringer.

(Rural Electrification Administration)

Turning on the tap to the hose to fill the washing machine.

Wikipedia Commons photo USA

Kathleen Sharkey's story about hanging the pillowcase of fruit on the 'wringer' reminded me of my own mother, out in the washhouse with a wringer attached to her new agitator washing machine, similar to the photo from America above. She previously boiled clothes in the copper, using a smooth thick pole to lift clothes into the concrete tub where clothes were rinsed, using a hand wringer attached to the division between the two tubs. The blue bag was used in the final rinse for the white sheets and shirts. A labour intensive routine, splashes on the floor and hands damaged by emersion in soaps suds during the winter months – no such thing as automatic filling of machines in the 1940's. Editor.

A Story from Ken Sharkey

As told at Stories Day July 2016.

Last Sunday I went to Church in Northcote and then I decided to walk to the North Shore Events Centre to watch the Tartan Day celebrations. I have always loved everything Scottish because my Grandfather Tom Sharkey went away to the First World War when he was 18 years old as a Gordon Highlander, dressed in his tartan kilt.

Grandad never talked about what it was like during the war. He died aged 91 years old.

I really enjoyed listening to the Massed Pipe Bands and watching the Scottish Country and Highland Dancing.

Mum tells the story about when she knew I loved the bagpipes. When I was little, Mum and Dad took us to a picnic in the Auckland Domain with a Church group. It was summer and lots of people were there. Suddenly, I went missing and people started searching for me, up by the Museum, down by the duckpond and all over the place. A couple of people yelled out to my Mum and Dad to follow them to the cricket pitch. There I was out marching about six feet behind a man in a kilt, playing the bagpipes. I must have been six or seven years old. Mum ran over to get me and lots of people started clapping hands.

Local Church, or the Sugar Works picnics were special events recalled in many early stories of Birkenhead. Captured in early photos, everyone dressed in their best clothes for the occasion.

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Some remain outstanding
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No. 12 3035 0511576 00**

1918 Influenza - 100 years ago

The 1918 influenza pandemic was commonly referred to as 'the Spanish flu'. New Zealand Soldiers of the 40th Reinforcement were en route to England for WWI on board the troopship **Tahiti** which called at Freetown West Africa in August 1918. Locals came on board to coal the ship, and within days over half of the men on board fell ill. In searching more about this event I read 'A Soldiers Tale' a detailed diary of the events by PMC Hansen, the grandson of one of those on board. It is available on-line from the Auckland Museum. It provides insight into the suddenness of the fever, and how those who appeared strong and healthy to the writer were lost ahead of others.

In New Zealand, in the cramped sleeping huts of the military there were many deaths, particularly at Featherston Military Camp.

The lethal influenza pandemic struck between October and December 1918. In two months New Zealand lost about half as many people to influenza as it had in the whole of the First World War, (ie 9,000 NZ deaths.) No event has killed so many New Zealanders in such a short time. The only places struck with uniform severity were the military camps.

It is now thought that the worldwide **death** toll was as high as 50 million. ¹

1 Centers For Disease Control and Prevention Vol. 12 No. 1 - January 2006

*Our appreciation for sponsoring printing to **Trish Love L.R.E.S.***

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