

Historical Happenings



Casterton Community Museum



NEXT MEETING: BBQ
Wed. 18th February at Island Park picnic area. BYO drinks and a salad or snacks

There are some seats (6) - but you may want to bring one. **BYO cutlery, plate, a glass** – aim to eliminate our throwaway plastic rubbish.

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FUND RAISING

Our raffle held in the month before Christmas was a great success for the Society, raising the funds needed to complete the digitization of the Glenelg Shire rate books which is presently being done by South-West Imaging.



Selling at the Show

"The Williamstown Chronicle" (Vic) Saturday, 29th May 1920.

An Early Settler --- the story of one of Williamstown's pioneers.

Mr. W. A. Hall, of Spensley-street, Clifton Hill, has forwarded us the diary of his late father, Mr. William Hall, junr. (late of Parker-street). It is a most interesting document, and from it we extract the following :-- continued

I was usually the second shepherd with the Mullochs. At first we had to live in tents, till a slab hut was built.

One afternoon toward sundown, my mate, Mulloch, left his flock of ewes and lambs about half a mile from the hut, and went to his home, fully expecting the sheep to make homeward, which was customary. I had yarded my flock at sundown, and, by this time, Mulloch got uneasy, as he could not hear the bleating of his flock. He asked me if I thought the dog would find them; so the three of us started off, making an outer circle of where the sheep had been left. When we came in the direction the sheep were supposed to have taken, the dog started off in a gentle trot. We followed him some miles. Fortunately the moon rose in the twilight, which enabled us to see the dog. As tracking proceeded the wild dogs could be heard howling in the distance, which caused a fear that they had attacked the sheep. After tracking for about an hour and a half, the sheep were overtaken, unhurt, and driven back by moonlight to be yarded.

On June 24, 1847, I left Mr. Bates' employ, and set out on foot to see my younger brother, who was employed by the South Australian Company as hut-keeper. After spending a couple of days with him and visiting some of the wonderful caves in which the water for domestic use was obtained, I started back again to Messrs. Bates' Kaladbro Station. On the road I was overtaken by a mounted constable, with whom I chatted on the way to Bates' station. The rider put his horse into a shuffling walk, which caused me some exertion to keep him company. At length I got foot sore and weary, and told the constable to ride on to the station, and I would come on at my leisure, the result being that I had to spend the next two days at the Kaladbro Station to rest my sore feet.

On July 2, 1847, I entered into an engagement with Mr. John McLellan, of Tullick Station, for six months, as a shepherd, at £30 a year. While at Tullick Station I remitted by post the sum of £35/17/8 to my father towards payment of £111/0/11, purchase money on 100 acres 3 roods 32 perches of land, bought on October 6, 1847, near Williamstown. In after years it was known as Hall's Hobson's River Farm. To send this money I had to pay 2/6 postage and 11/1 for getting money on orders payable in Portland.

On January 24, 1848, I left the service of Mr. McLellan, and paid another visit to my brother, beyond Mount Gambier. This again was made on foot, fearless of the blacks. On arriving back at Bates' Station, another engagement was made for six months as a drover, at £33 a year. In company with Thomas Bates, junr., left Kaladbro Station with 2500 sheep, arriving at the home station, Duck Ponds (Lara), after travelling 22 days and nights across country, enduring much fatigue and privations. In those days there were no fences to obstruct our journeying. Soon after arrival at the Duck Ponds Station, Mr. Edward Bates wanted me to shepherd my flock without my faithful dog. This led to angry words, and I left their employment,



Noel demonstrates the art of salesmanship

Clean-up at the Old Cemetery

Ongoing, for the morning tea and unveiling of the board of names of the unmarked graves.

KENT'S CORNER:

Copies available at the VIC of Volume 2: **Roamin' Round the Town** the Visitor Information Centre: cost is **\$25.**

Henty Street /Tyers Street corner /McKinlays Glenelg Inn 1873



Henty Street - 1890s



and at once made for Williamstown to visit my home, after an absence of nearly 3½ years.

Father had not been many weeks on his newly-acquired farm, which was then called Point Pleasant Farm. In after years the name changed to Hobson's River Farm. He was desirous of getting some land under cultivation as soon as possible, so as not to lose a season. I was up early, and worked till sundown, cutting down trees, chopping off branches with which to help make a brush fence, clearing away stones, so that ploughing and sowing could be proceeded with. In about three months I saw the fruits of my labor.

Having seen my father on a prosperous way, I made up my mind to start for the country again, as my father never paid me any money while I was assisting him, and I was in need of both money and clothes. I started off. On reaching Little River I obtained employment sheep washing, at Mr. George Sinnott's. While there my brother, James, wrote to me, proposing a daily conveyance by boat for passengers and cargo between Williamstown and Melbourne. I accepted the proposal, and at once returned to Williamstown. A start would have been made earlier, but the boat we ordered did not suit us, so in January, 1849, we bought another boat--secondhand one--from Mr. George Splatt.

The first Monday in February, 1849, with my brother, James, the daily communication between Williamstown and Melbourne was inaugurated.

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1968: Minutes of the Casterton Historical Society

20th March, 1968

A most interesting talk was given by Mr. Ellis TICHLER of Brit Brit, a member of the Balmoral Historical Society in "Shipwrecks along the coast".

Mr. TICHLER said that shipping was very important in the early days when roads and bridges were non existent and that ships formed a vital link in the daily well being of the settlers.

Mr. TICHLER covered the Ports from 1802 to the end of the century and many vessels "Casino", "Devon", "Armedella", "Marina" and many others.

On 1844 "Casterton News" loaned by Mrs. RANKIN had advertisements covering service of these vessels.

15th May, 1968

An interesting talk was given by Mr. Jack GORMAN on the 1946 floods and many photos were produced. This was the largest flood since 1906. members recalled experiences of 1946 floods Mr. GORMAN has sent this paper to "Parade".

19th June 1968

A most interesting talk was given by Mrs. Bert NEWTON, assisted by Mrs. Connie LIVOCK, on the history of the RICHARDSON family of which they are descendent.

The first wedding celebrated in Casterton was Mr. and Mrs. RICHARDSON in 1851, married at the Glenelg Inn by Father LOWHAM. Mary Ann, the first of their 10 children was the first white child born in Casterton.

Mr. RICHARDSON put the shingles on the Glenelg Inn in 1848, the year Casterton was ordained a township. The first name was Crossing Place.

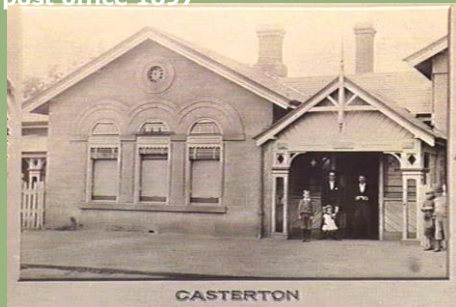
18th September 1968

Following the business meeting Mr. GORMAN gave a talk on James MALLET, one of the early settlers who came from Tasmania to the Western District in 1845 - encountered blacks when coming through Heywood and Hotspur - was then



Casterton Community Museum

post office 1897



**Casterton Historical Society
50th Anniversary, 2014**

In 2014 CDHS celebrates fifty years
CDHS is located at the
**Casterton Visitor
Information Centre**
**e-mail: castertonhistorical@
hotmail.com**

PO Box 48, Casterton 3311
Phone: 5580 2070



**A Bills water trough – note the
little trough on the right for the
doggies.**
**To visit the Casterton Community
Museum:**
call **David Coventry** on **5581 2475** or
email at
davidcoventry@yahoo.com.au

To contribute to this newsletter,
please contact Ros at the Visitor
Information Centre on 5581 2070
e-mail: roscof48@bigpond.com
H tel 5581 2875

known as Emu Creek.

Mr. McLeod ROPER gave a talk on the early days of Dunrobin, Dergholm and Murndal and Mr ROPERS excellent memory gave us reports on many well known district families and properties
20th November, 1968

Mr. Arthur ASTBURY, guest speaker, gave a most interesting address on the early days of Dergholm which is over 100 years old. Has family descended from J S ASTBURY of “AFTON” England, founder of the method of putting the gloss on pottery and china. Other members of the family settled in Avoca.

Early settlers names mentioned were LEVISON, MALLEE, GIBSON, FOSTER, DILLON, TURNER, HOWLETT, COTTER, JOVE, MCPHEE, MCDONALD, ROULSTON, MCNAMARA, SHAW, WOMBWELL, LAIDLAW and QUINN.

The Dergholm hotel was opened in 1850 or before. Casterton was named after the town of the same name in England. Harrow after the former English school. Dergholm was originally DARSCHOLM.

REDCAP was named after the cricketers. There were many aborigines at Dergholm in the early days.

(notes: named after Tommy REDCAP, Aboriginal cricketer)

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Staff of Life

Try this and enjoy real bread – makes great toast. .

No-Knead bread recipe (Adrian Richardson, Good Chef, Bad Chef)

3 cups plain flour (plus extra) 1 ½ tbsp dried yeast
pinch salt 1 ½ cups tap water

Stir the flour, yeast, salt and tap water in a bowl, cover in cling film and let it sit for 8-9 hours / leave overnight. (This is a soft, wet dough).

Pre heat the oven to 230C. Place a large oven-proof pot with the lid on in the oven for 30 min to warm it up. Lay down a large cloth onto the chopping board and dust with flour. Uncover the dough and carefully scrape it out of the bowl onto the flour. Lightly mould it into a mound.

Take the pot out of the oven and place the dough in it. With some scissors, make some incisions in the top of the dough, put the lid back on and return the pot to the oven. After 30 minutes, take the lid off the pot and let the bread bake for another 15 minutes. If you would like to have a darker crust on the bread, you can leave it in the oven for another 5 minutes

Note; *wet the top a little, press on sesame seeds. Have also made it without the pot and worked well. Use of a pizza baking stone will help. Extra nutritional value - try a mixture of flours and seeds, eg, plain flour, rye flour, oat bran / LSA mix / chick pea flour / semolina, mix it up – experiment.*

On the web: <http://www.artisanbreadinfive.com/> - more detail and how to keep yourself in artisan bread for five minutes per day.

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CDHS WEBSITE: we are the Web, visit us at
<http://www.swvic.org/castertonhistoricalsociety.htm>