

Volume No.  
Serial No.



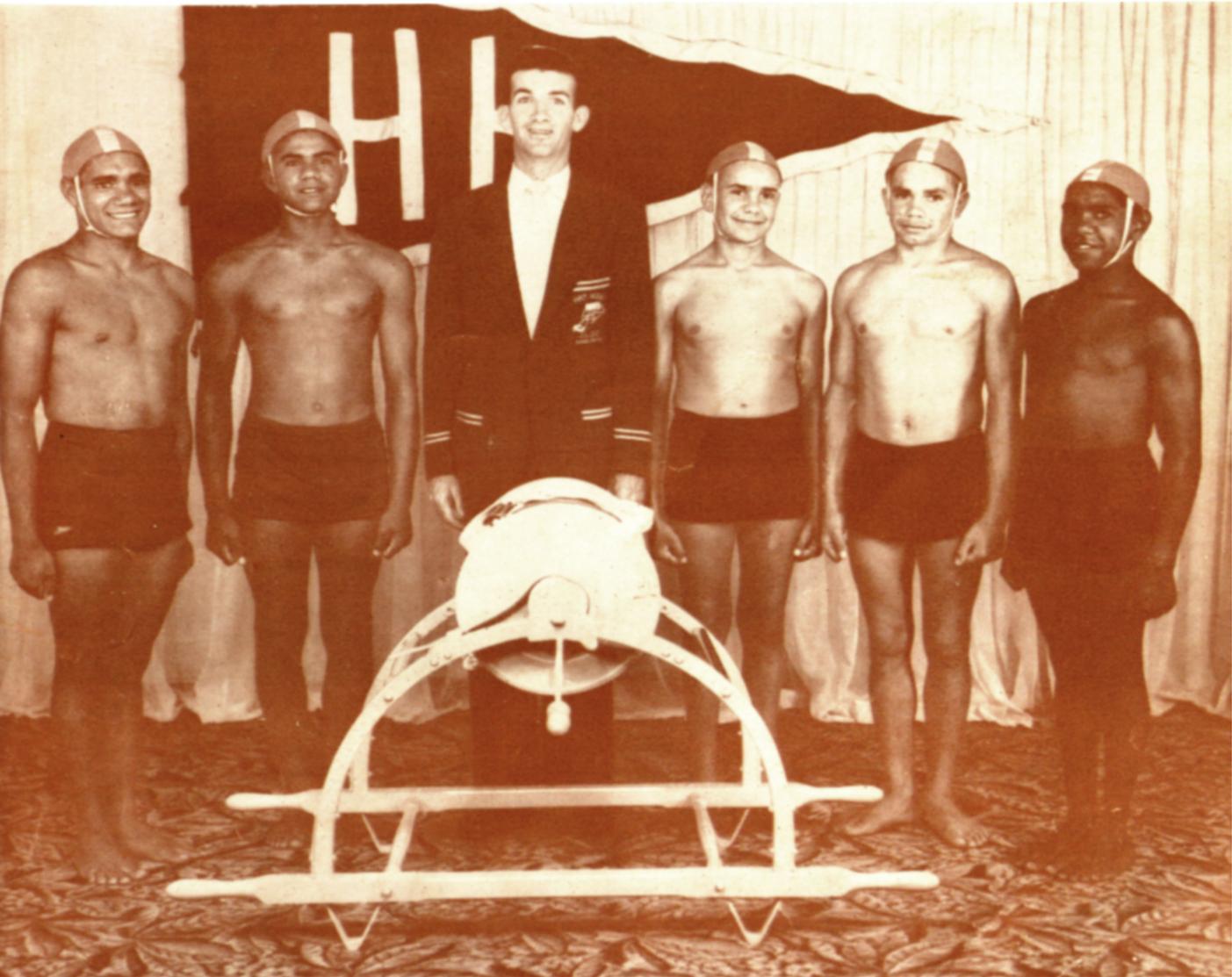
# Dawn



Registered at the G.P.O., Sydney, for  
transmission by post as a periodical.

A MAGAZINE FOR THE ABORIGINAL PEOPLE OF N.S.W.

OCTOBER, 1958





## Our Cover . . .

This month's cover picture is rather unique, because these boys from the Kinchela Home have the distinction of being the first Surf Life Saving Squad in Australia to be composed entirely of aborigines. They have operated as a fully qualified beach patrol unit at Hat Head. The Hat Head Surf Life Saving officials have been most enthusiastic over the success of the boys and have granted them all Honorary membership. Four of the boys gained their Bronze Medallion and two were awarded Proficiency Certificates. The only reason the Proficiency Certificates were awarded was because the boys were under 16 and therefore ineligible for Bronze Medallions. From left to right they are Gerald Ellis (17) Bronze Medallion, Allan Murray (16) Bronze Medallion, Mr. Charles Bowen, Secretary and Coach of the Hat Head Surf Life Saving Club, Neville Foster (15) Proficiency Certificate, Cecil Bowden (18) Bronze Medallion and Billy McGrath (15) Proficiency Certificate.

A further member of the squad, Richard Sayers, could not be included in the photograph, as he had left the Home to take up employment. He was also a holder of the Bronze Medallion.



## "DAWN"

is a monthly magazine produced by the N.S.W. Aborigines' Welfare Board for the Aboriginal people of New South Wales.

Editor : E. COLIN DAVIS, F.C.E.S.

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# Chief Secretary Visits Kempsey

## IMPRESSED BY HOMES

Mr. Kelly recently paid a visit to the five new aborigine homes erected at Greenhills by the Kempsey Aborigines Welfare Committee, with money made available by the Aborigines Welfare Board.

Mr. Kelly first visited James Jacky's home, which impressed him very much. The borders of the garden were decorated with empty bottles painted in varying colours and gave a very colourful appearance. He was invited in by Mrs. Jacky, who is employed as a wardmaid in the Kempsey Hospital. The lounge room was well furnished and tastefully arranged; the kitchen had a modern laminex suite and kitchen cabinet; the bedroom was furnished with a modern bedroom suite and attractive curtains. Mr. Kelly then had his photograph taken with the Jacky family. From there he visited all the other occupants of the four other cottages and chatted to them freely, and his affable manner made the aborigine people and their children feel at ease. He praised the work of the Committee and thanked those who supplied the timber and other building materials at cost and under cost to assist the Committee in building five cottages for the cost of four. The chairman of the Committee, Mr. N. C. Long, who accompanied Mr. Kelly, along with the Aborigines Welfare Officer, explained to Mr. Kelly that the Municipal Council were investigating the proposal of water reticulation to the cottages from the main town supply.

These cottages are colourfully painted and comprise two bedrooms, kitchen-dinette, bathroom-cum-laundry, and an enclosed verandah, and have the electricity supplied, with an attractive white fence around them. From Greenhills, Mr. Kelly visited the town cottages.

With the assistance of the Board, the Committee also erected two cottages in town, one in South Kempsey and the other at Frederickton. Mr. Kelly was pleased to hear from the Mayor of Kempsey that the family placed in the town home, Mr. and Mrs. Sylvester Morris and four children, at South Kempsey, have been accepted by the white community, and that they were present at a Progress Association meeting in South Kempsey, that was attended by the Mayor, and have been elected members of the Commandant Hills Ratepayers' and Citizens' Association. Also Mrs. Morris has been attending several women's functions in town, organised by the Church, and on those occasions her white neighbours have provided the transport.

The aborigine people of Kempsey were highly honoured and very pleased to receive a visit from Mr. Kelly, and to have been given the opportunity of discussing matters concerning their welfare freely with him.



This musical young fellow from Woodenbong believes in getting out in the hills when he yodels, which is, perhaps, just as well. He is Jim Breckenridge

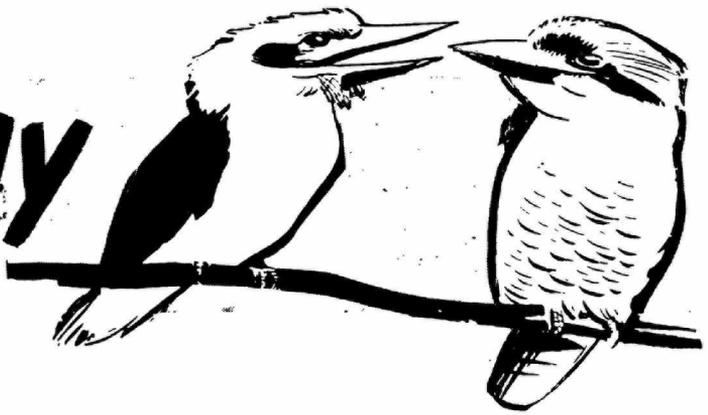


This pretty young lass in the spotted dress posing for the cameraman is vivacious Esme Towney, of Wellbrook



Ann Lardaner and Cyril Campbell, of Nambucca, idle away a few minutes in the lovely Spring sun whilst they make up their minds what to do

# THEY SAY



## COWRA CHITCHAT

'Doc' Simpson of Cowra is still merrily making boomerangs and Sunday sessions in the horse paddock are now an accepted event, drawing quite a few interested onlookers. The golfers on the links next door complain that watching the throwing takes their mind off their game. Boomerangs have caught the popular fancy, and Joe Simpson despite his 83 years has whittled off quite a few for the younger folk.

'Day by Day' Bobby Murray is determined to get married but still won't nominate the girl.

Mrs. Louise Simpson has departed from the Station to set up residence in Wollongong, all the residents wishing her the best of luck.

Cowra Station lost another old identity during the month when old 'Ginger', the station draught was transferred to Roseby Park for light duties. 'Ginger' was dearly loved by all and will be well remembered by all old residents.

It is anticipated to hold several concerts at Cowra Station before Christmas and the Manager would be pleased to hear from talent away who would contribute their numbers to aid a good cause.



These two young fellows are Lindsay and Percy Sloane, of Condobolin

## MILTON FORD'S SUCCESS

Tall, dark and handsome Milton Ford greeted me with a confident handshake and a beaming smile on board the "Iron King" where he is working as a Fifth Engineer. Milton was born in Grafton 25 years ago; his father was a timber cutter and was earning the basic wage but was determined to give his son and two daughters a good education. He sent young Milton to the Grafton High School where he gained his Leaving Certificate and then started at Rylands Bros. (Aust.) Pty. Ltd. at Newcastle as an apprentice in engineering. After doing four years for his Diploma in Mechanical Engineering at the Newcastle Technical College, he did one year of Marine Engineering.

While at Rylands, he worked in the Drawing Office and different fitting departments at the Works. The management regarded him with high esteem.

In 1958 he transferred to Broken Hill Pty. Ltd. where he worked for four months heavy fitting in the machine shop and was then appointed as 5th Engineer on the B.H.P. cargo boats. His one ambition now is to see the world and he means to do this by transferring to an overseas liner when he has gained sufficient experience.

Apart from his engineering training he is a good sportsman, having played football for Central Newcastle, and is a keen hockey and tennis player. For several years he was a member of his Church Choir and with training could have been a second Harold Blair.

The secret of this young man's success has been that he has complete confidence in himself, he considers all men equal, colour being no criterion of merit, and when he sets out to attain a goal he believes in achieving it with a strong will and the pride of his race.

Good luck to his ambitions to see the world and may he return with sufficient zeal that can be passed on to budding ambitious young aborigine lads like himself.

# OUR CUP OF TEA

## . . . *Some Strange Customs*

TEA is as much a part of our Australian life as the Emu or the Kangaroo; the Wattle or the Waratah; our wide, golden beaches or our blue-veiled mountains.

Tea is indeed so much a part of our everyday life that very few of us even pause to reflect on the romance or history of its origin or to consider for one full moment its impact on the world at large.

Every day in the week, we Australians drink thirty million cups of Tea. We drink it in our homes, in our factories, in our offices, in the depths of our mines, along the skyways, in the bush, on our farms and even in the incessant rush and bustle of our commercial life.

Tea is undoubtedly our national beverage. What is this Tea, and where does it come from?

The real origin of Tea is a subject which has occasioned much speculation, and provided many theories . . . some logical . . . some legendary . . . some fantastic.

The Chinese for instance, claim that it was their Emperor, Shen Nung, who first tasted the brew from the Tea leaf.

They tell that one day far back in the year 2737 B.C. when Shen Nung was busy boiling his drinking water as a precaution against disease and impurity, a few leaves flew from the burning branches of his fire, and lodged in the pot, imparting a delicious new flavour to the water.

Investigation revealed that the branches had come from the wild Tea plant.

On the other hand the Indians ascribe the discovery of Tea to a Buddhist Holyman named Darma, who lived in the early Christian era.

They say that Darma once undertook to devote seven years of his life to the sleepless, spiritual contemplation of the Buddha.

After sitting there, cross legged, staring at the Buddha for five years, he naturally became a little tired, and reaching out he carelessly plucked a few leaves from a nearby bush and began to chew them.

Needless to say, these leaves were of the wild Tea plant, and they so revived him that he was able comfortably to complete his further two years of contemplation.

The Japanese, while accepting the general outline of this story, nevertheless differ in detail.

They claim that when the pious Darma felt sleep approaching, there was no stimulating Tea plant in existence, and the only way he could keep awake, was by cutting off his eyelids.

These he tossed carelessly aside, and immediately bushes sprang from the earth . . . strangely enough, Tea bushes.

These are the stories that have been handed down through the centuries, but everything known of the beginning of Tea is so inextricably interwoven with these fabulous and mythical theories, that we can only vaguely surmise which is fact and which is fancy.

### FROM THE SEED TO THE CUP

Millions of people are engaged in the cultivation, plucking and manufacture of Tea in India, Ceylon, Pakistan, British East Africa and Indonesia.

Each Tea estate is a separate little community, often having its own hospital, its own amenities, and also community rice fields for the employees. Most of the labourers spend their whole lives on the one estate, being eventually pensioned off in their old age.

Tea is normally grown from seed, but because the tea flower is generally cross-fertilised, mixed types of plants may be produced which will have an ill-effect upon the bulk and quality of the leaf.

Vegetative propagation—that is the raising of plants from leaf cuttings—is now being tried as a means of producing a pure and uniform population of plants. Research work during recent years has shown that this method is practicable and many Tea gardens are experimenting with a view to using it commercially.

Selected Tea trees are allowed to grow to a height of 20 to 30 feet as seed producers for the whole estate.

After the seed has matured and fallen to the ground it is picked up, and carefully sieved and dried, and is packed in charcoal, dried clay or a mixture of both, in boxes, for transportation.

Very often the seed is germinated in damp sand pits. When the shell cracks, the seed is planted about half an inch deep with the eye downwards. The seed beds are about six feet wide, separated by narrow paths, and are watered in case of a dry spell.

Seedlings are transplanted when they are between six and eighteen months old, according to prevailing climatic conditions.

In India it is the practice to lift the plant with a clod of earth, before it is carefully transplanted to a new clearing, but in Ceylon and Java, on the other hand, the plants are often transplanted devoid of any clod.

It is most essential that the ground be kept free of weeds.

The Tea bushes require particular attention when they are young for weak or undernourished bushes are always susceptible to blights. Blister Blight for instance, is a matter of grave concern in India, Ceylon and Indonesia. This fungus affects the young leaves.

Probably the most serious insect menace is the *Helopeltis*—the "Tea mosquito"—which feeds on the sap of the young leaves. However, D.D.T. used as a spray or dust, kills the insects, and keeps the bushes immune for a period after treatment.

The leaves from which Tea is made, grow on bushes, which are periodically pruned to a height of about three feet, and in this way the energy of the bush is concentrated in producing more and finer leaves.

The leaves, which are green and tender, are plucked every ten days or so by experienced workers, who, although they sometimes pluck as much as 60 lb. of green leaf a day, have to examine every shoot before selecting it. Plucking is an expert job, great care being needed to ensure that no stalk or coarse material reaches the factory. Incidentally, it requires about four pounds of leaf to provide one pound of the finished article.

Usually the leaf is not ready for plucking until the bush is about five years old.

When the leaves reach the factory they are spread thinly on long canvas shelves and allowed to dry for 24 hours . . . hot air generally being used to aid this drying process.

This process alone reduces the weight of the leaves by half.

After drying, the leaves are put into rollers, which break up the leaf cells and allow the juices to escape. It is during this process that Tea is given its peculiar well-known twist.

From the rolling room, the Tea . . . still more or less green . . . goes on to the fermenting room, where it is thinly spread on cement, glass, or tile tables.

During the fermentation of the Tea-leaf, oxidation brings about chemical changes, which largely determine the flavour and strength, and also the colour of the infused leaves.

The leaf is allowed to ferment until it is a bright coppery red colour.

After fermentation, the Tea leaves must be dried again . . . this time in a furnace somewhat similar to a baker's oven. This process, which is called firing, requires very careful attention, particularly because Tea has to be fired at specified temperatures.

The leaves are next sifted into various sizes, the romantic names of which are more or less familiar to us. Some of these are called Orange Pekoe, Broken Pekoe, and Broken-Orange Pekoe.

These names have nothing to do with the quality of the Tea but merely indicate the size of the leaf after it has gone through all the processes.

The final process in the Tea factory is packing the Tea . . . according to its grade . . . into special lead-lined chests to keep it fresh and fragrant while being shipped to Australia and other parts of the world.

All Tea is tasted and graded by men called Tea tasters, who are responsible for ensuring that we get suitable blends. Tea tasting is an art that requires many years of experience, as the taster has to have a very keen palate. When tasting Tea, only a spoonful is taken into the mouth by drawing it with a quick inward breath between the lips. The liquid is kept in continuous contact with the palate by rolling it around in the mouth. It is never swallowed. The object of tasting is to learn the true quality of the Tea, with a view to utilising it either outright, or in a blend.

From the factory, Tea commences the first stage of its romantic journey . . . being piled high in quaint ox waggons, motor lorries, or barges according to the part of the country in which it is produced, and then conveyed to the nearest railway or seaport. Then it is on its way to the various nations of the world.

#### *Black or Green Tea*

Either black or green Tea may be prepared from the same leaves, gathered at the same time, under the same circumstances; the difference lies in the



"Down the River" is the title of this black and white sketch sent in by 17 years old Betty Lee of the Cootamundra Girls Home

preparation of the leaves after picking. For black Tea, the leaves are evenly spread out on trays and then left to wither and soften. They are then allowed after rolling to ferment before being heated in large ovens. With green Tea there is no withering process, and special precautions have to be taken against fermentation. There is no truth in the popular belief that the better quality and more expensive blends of Tea come from selected plants or special plantations. It is a fact, however, that Tea which grows at a higher altitude is often of better quality than that which grows on the low-lands.

## TEA COMES TO AUSTRALIA

Most of the Tea we drink in Australia comes to us from Ceylon, but we also get supplies of Tea from India, Pakistan and Indonesia, and small, irregular supplies from China. Chinese Tea is used principally for blending other Teas.

The Australian Tea Controller, who is appointed by the Commonwealth Government, has the responsibility of purchasing all Australia's Tea requirements. He is in continuous close contact with the producing countries of the world and advises his agents to purchase for him at auction the required amounts of the various kinds of Tea.

Commonwealth consumption statistics guide the Tea Controller in his purchases, and Tea samples airmailed to him provide an indication of what he may expect from the various plantations.

When the Tea arrives in Australia in bulk, it is delivered to the major wholesalers.

The major wholesalers, after they have blended and packaged the Tea, distribute it to the retailers, or in some cases they pass it on to smaller wholesalers, who then distribute it to the retailers for sale to the public.

Wholesalers employ experienced Tea tasters to taste and classify the various types of Tea and they then mix various qualities of Tea together to form their own particular blends.

The Tea we drink in Australia to-day is probably the highest quality standard Tea available. There are some exotic and fragrant types of Tea that are not available in Australia, principally because they are too expensive.

The Tea arrives in Australia in wooden chests, tin or aluminium foil lined, averaging about 100 lb. in weight.

From the wharves the Tea chests are transported to the blending houses of the various wholesalers. Here the Tea taster takes a sample from each chest and tastes it for soundness of quality.

After he has selected the various qualities of Tea he requires, the appropriate quantity is tipped into a cylindrical, mechanically operated blending machine, which has a capacity of up to 2,000 lb.

The huge cylinder is revolved and as it moves, baffle plates inside it cause the various Teas to mix together.

After the Tea has been sufficiently blended, it is then tasted once more, this time to ensure that the blend is uniform.

From the blenders the Tea is run into a "hopper" which feeds into an automatic packing machine.

In Australia there are only two size packets,  $\frac{1}{2}$  lb. and 1 lb.

After the Tea has been packaged the Tea taster very often indiscriminately selects half-a-dozen packets and once more re-tastes the Tea as a final check on soundness and quality. At the entrance of the blending machine there are strong magnets which pick up any nails that may have fallen into the Tea when the chests were being nailed up in the various countries of production. Also inside the blenders are blowers which remove all fine dust or fluff.

Tea is one of the purest commodities in the world, for nothing whatever is added to Tea during its production and after it is placed on the withering racks on the various Tea estates, it is never again touched by hand.

As well as the Tea we consume in Australia, we also package and re-export small quantities of tea to other parts of the world, particularly the islands off our coast. This Tea leaves our shores either in bulk, in special heat-resisting tins, or in the normal packets.

## POT POURRI OF TEA

### *Hard Water*

It is not generally realised that the water in which Tea is brewed has a definite effect on cup quality.

Tea infuses more readily in soft water than in hard water, and alkaline water or water containing iron gives a dull-coloured infusion.

Some connoisseurs of Tea have found while travelling in various parts of Australia, that Tea made from the same packet has entirely different tastes at different times according to the different types of water used.



**Eileen Bartlett, of Urunga, looked surprised when the Cameraman took her photograph**

### *The Emperor's Tea*

In the early days of Japan there was a particular high grade Tea cultivated on a mountain near the small town of Udsi, which was not far from Miaco, the capital city and residence of the Ecclesiastical Hereditary Emperor of Japan.

This Tea, which was called Udsi Tsjaa, was produced exclusively for the Emperor's court and Imperial Family, and the Chief Purveyor of Tea at the Imperial court was responsible for its care and attention.

The shrubs were planted in walks which were swept and cleaned every day and under no circumstances was dirt allowed to touch the leaf.

For at least three weeks prior to the Tea leaves being picked the Tea pickers were forced to abstain from eating fish or any unclean food, lest by the impurity of their breath they might stain the leaves and rob them of their goodness.

They were compelled to wear gloves in order that their fingers might not touch the leaves and they also had to bathe in hot water or in the river at least three times a day.

### *Leppet Tea*

Probably the most interesting of the applications of Tea leaf is in the manufacture of Leppet Tea of the Shan States and neighbouring district of Burma.

This product is used for local consumption and does not enter into external commerce. Two methods of preparation are described. West of the Irrawaddy the leaf is softened in boiling water and then rolled and allowed to cool. It is then rammed into a length of bamboo, retaining one of the natural diaphragms and the end plugged. The bamboos are then inverted to drain away moisture and finally buried in the soil for the leaf to mature.



**Sailors Ahoy! This nautical-looking lass is none other than Hazel Jarrett, of Casino**

East of the river a different process is employed though the principal remains the same.

The softened and rolled leaf is tightly packed into a pit in the ground, lined with boards or matting and pressure applied by piling heavy weights on a cover over the leaf. In due course the leaf assumes a yellow colour when it is ready for sale.

As in the case of Tibet Teas, Leppet Tea is not used for making a beverage. The cured leaf is eaten direct as a vegetable or mixed with garlic, oil and salt to form a kind of salad.

### *The Mandarins' Tea*

The Mandarins and wealthier Chinese prepare Tea in a small hollow ball made of either gold or silver, about the size of a walnut, suspended from a finger ring by a slender chain of the same material four or five inches long.

This "Tea Ball" is divided in the middle, the halves being hinged and perforated with innumerable holes but is often made like a globular sieve of gold or silver wire connected in the same manner. The halves are filled with Tea leaves and then clasped tight and suspended by the ring and chain from one of the fingers of the right hand into a porcelain cup of freshly boiling water and gently moved to and fro or up and down until the water is coloured to the desired height, the strength of the infusion thus depending mainly on the length of time the Tea ball is agitated in the cup, making it weak or strong as may be required. The Chinese invariably make the infusion with rain or spring water heated to a high degree, the boiling lasting only a few minutes, and poured on the leaves just as soon as the bubbles appear on top of the water.

## TEA TO TASTE

We Australians, like the other Tea-drinking peoples of the world, all have our own particular fads about drinking Tea. Some of us like milk in our Tea, others do not. Some of us like to take it with sugar, others prefer lemon, and so on.

In other countries they have even stranger ways of drinking Tea.

In Cashmere a beverage called "Cha Tulch" is prepared from the Tea by boiling the leaves in a tin-lined copper pot to a strong dark decoction and while boiling briskly, phule (red potash), aniseed and a little salt is added after which it is poured into a kettle and finally served in porcelain cups.

It is also prepared there in a vessel termed "chajos" . . . a kettle and teapot combined . . . and poured direct into the cups, but is used only after meals . . . more particularly after the morning repast . . . the morning meal consisting of this decoction and some plain biscuit served hot.

Another preparation known as "Churned Tea" made in a similar manner but afterwards regularly churned like milk is highly prized among them, being used exclusively for entertaining visitors.

## Our Young Artists . . .

"Vumah Cha" or cream Tea, is the favorite form in Turkistan in the preparation of which only Black Tea is used, and the brew is much stronger than ordinarily made Tea.

The leaves are boiled in a copper pot and the colour heightened by lifting spoonfuls up and letting them fall back again into the vessel while boiling, cream being added in the meantime and bread soaked in it, after which it is eaten.

The Persians boil the leaves in a pot or kettle until the water assumes a blackish colour and a bitter taste, after which they add fennel, aniseed, cloves and sugar.

In Chinese Tartary the Tea is prepared in the same manner as we prepare it, but both the liquor and leaves are swallowed.

The Mongols generally add milk but make a much stronger brew and use only the infusion, while the Bokharis use only Black Tea mixed with camel's milk or suet, breaking up their bread in it and always carrying a bag of these mixed ingredients with them to give to their innkeepers, to brew them in their required fashion.

A preparation called "Shamma" or "Residue" is made from the spent or exhausted leaves . . . that is leaves once used . . . in Baluchistan, and chewed like the Pan or Beetle Leaf is in India, and the Cocoa in South America.

Tea is prepared for use in Tibet by first grinding the leaves and mixing them with bullock's blood. This compound is then pressed into the form of a brick, dried by a fire heat and wrapped in sheep skin until required for use, in which form it also serves for currency throughout Central Asia. A kind of "Bouillon" or soup is made from them by boiling in water and adding salt, flour, oil, tallow or camel's milk.

Tea in Morocco is regarded as a "Course Meal". The teapot or kettle is first filled with Green Tea, sugar and water in such proportions as to make a thick syrup which is used without the addition of milk or cream, but frequently spearmint, wormwood, verbena or citron are added and on special occasions ambergris is added. It is usually drunk while the partakers sit cross-legged on soft carpets spread on the ground around a costly tray (with small feet raising it only a few inches from the ground) furnished with glasses instead of cups, and nothing else is taken at this meal.

The Russians often add vodka, thus making a potent drink which sends a "glow" all over the body. The water is usually boiled in a Samovar, which is always kept ready on the table and then poured into a normal teapot.

In Poland, Austria and Czechoslovakia, for instance, they make a national drink of Tea, but the sugar is always eaten first, followed by the unsweetened brew. In some parts of China they like Tea leaves mixed with ginger, spices and finely-chopped onions before the boiling water is added; in other parts of the country preference is for the Japanese method of Tea-making. This consists of beating the leaves until they become powdery, and then mixing them into a very thin pulp with hot water. Only on very rare occasions is this mixture strained before drinking.



"Summer Day" by Grace Monaghan of 3 Way Bridge, Griffith



"Jacky Jacky" by Valerie Toomey of Queen Street, Pilliga

# YOUR VOTE

## How to Use It

By **NORAH J. C. FOSTER** (ex-Matron, Walgett Aboriginal Station.)

The Federal Election is to be held on November 22nd this year, and many of you young people, having reached the age of twenty-one, will be entitled to vote, and it is important to get your name on the Electoral Roll. To do this, ask your Clerk of Petty Sessions the address of your Electoral Officer, then write for a form, fill it in and post it back, for there is not much time left.

Those who are not sure that their names are on the Roll should write and ask the Electoral Officer of their district.

Now a word of advice about voting.

Outside the Polling Booth on Election day there are men representing the Labour, Liberal and Country Parties. Whichever one of them you go to, he will look up the Electoral Roll and see if your name is there, and he will give you a "HOW TO VOTE" card, showing which ones he wants you to vote for, but you will already have decided on the man you want to have elected to Parliament, so in you go to the Polling Booth, and again you will be asked your name, when it will be crossed out and you will be given the very important ballot paper with the names of all the men for your area who wish to be elected.

It is something like this :—

**DIRECTIONS** :—Mark your vote on this ballot-paper by placing the numbers 1, 2, 3, 4, 5 and 6 in the squares respectively opposite the names of the candidates, so as to indicate the order of your preference for them.

**CANDIDATES :**

- JONES, R.
- BLACK, Z.
- WHITE, M.
- BROWN

There might be only three or four names, but you will see a square alongside each name, and you make the figure 1 in the square beside the name of the man you want, 2 in the square beside the one you think is the next best, and so on, but it is very important indeed to remember that you must fill in every square. It is no use just putting the figure 1 beside the name of the man

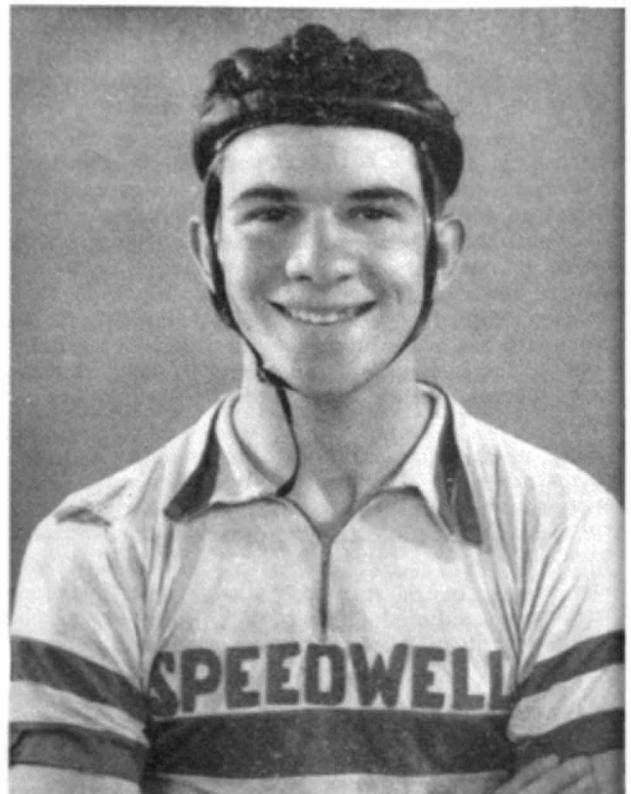
you want to be elected and leaving all the other squares. In that way you make your vote informal, or in other words, it just doesn't count at all, and you would not want that to happen, would you ?

At every election there are hundreds of votes wasted in this way because people have not taken the trouble to find out what they must do. If for instance there are six men on your ballot paper, you would put the figure 6 alongside the name of the man you do not care for at all.

Some of you young people may think it really doesn't matter very much whether you vote or not, but it does. Election day is the one day when you yourself have a say as to which Party shall become the Government.

The actions of these men whom we put in power can affect the lives of each one of us. Make no mistake about that, so your vote is very important.

Remember, the figure 1 in the square alongside the man you want to win, 2 in the square for the next best, 3 for the one you think might be all right after him, but whatever you do, be sure to fill in every square, and don't put off seeing that your name is on the Electoral Roll.



**Dudley Crowe, of Cootamundra, is one of the States outstanding cyclists and has won many races**

## How did

# NARRABRI

## get its Name ?

Yet another interpretation of the name Narrabri has come to hand, this time supplied by an 85-year-old resident of Narrabri, who as a lad worked with aborigines on station properties in the north-west and in fact can still speak their language fluently.

He is Mr. W. J. Quinn, of Mooloobar Street, Narrabri West. Mr. Quinn is certain his interpretation is the right one.

He has an interesting story to tell about the very early days in Narrabri. In yarns and discussions around camp fires in the early days, Mr. Quinn learnt a lot.

For instance, he was told that way back natives spoke different dialects.

They were bound by districts. One district extended from Narrabri to Gilligal; another from Gunnedah towards the coast; one from Wee Waa to Walgett; the other near Mungindi.

Phonetically, the dialects were called: Narrabri area, Gunilari; Gunnedah, Wilbraberray; Wee Waa to Walgett, Whalemon, and Mungindi district, Goongara.

The story the blacks told Mr. Quinn stated:

Long ago, blacks in the Namoi region decided to fight blacks in the Castlereagh area.

### The Borah

The Namoi group held a meeting and appointed one representative to go to the Borah.

The Borah, it seems, was a sort of native instruction and ritual centre. Only men who belonged to the Gubberri group could attend. That meant men with a good head (presumably good brains) and good hearing.

The nominee attended the Borah for three moons—or three months. In that time he was instructed in the arts of fighting, leadership and gathering and making weapons of war. On his return he was classed as a "Man of Voice"—one who could command and be obeyed.

To prove he had attained the high office, the leader had three slashes across his chest, the weals staying with him to the end.

"The Blacks told me that what the 'Man of Voice' said was law," added Mr. Quinn. "Weapons had to be made for the great fight that was pending. The head man, in the course of amassing equipment, which included spears, nullas, shields and boomerangs, told some of his warriors to 'go into the bush and get him a good stick with a knot in it, from which he could make a hefty nulla nullas'."

Apparently the timber growing around this district at that stage contained a good sprinkling of brigalow, and it was used for construction of weapons.

The word "knot" in aboriginal language was Naree; the sounding bri means "with", so interpreted, Narrabri means knotted stick.

Mr. Quinn is positive the name used for the town can mean nothing else.

Mr. Quinn has had a varied career in his 85 years. Born at Doyle's Gap in December, 1873, his father was an Irishman from Tipperary, his mother of Syrian origin, whose mother was an Indian from Calcutta.

Mr. Quinn at a very early age ran away from his father, whom he described as "a very cruel man."

### Escape to Freedom

To make his escape, the lad crawled underneath the tarpaulin on a coach. He knew how many bugle calls would be made before arriving at his destination, and duly counted the blasts, apparently made by the coachman to announce his arrival.

His sister at the time was working for Mr. Robert Eckford, of Glencoe station. However, the runaway was located by the police while asleep in his bunk and taken back to Narrabri.

Later he worked for the famous Captain Moseley, being bound over to him for five years.

It was while with Moseley that the famous channel was cut in the river.

At that time large numbers of blacks were in the district. He frequently joined them in the course of his work.

For some years he worked with Mr. McGee, who was a forest ranger, and looked after the horses.

At Tarriaro he was employed by Mr. A. Brown for five years, and from then on worked about the district.

He now lives in retirement at Narrabri West.



Meet Rex Clarke and Olive Handley, of Walgett



# OUR ROVING CAMERAMAN

THE aboriginal people in this State are scattered over a wide area, so far apart that many of them may never meet, but the magic camera can bring to us intimate glimpses of these people and enable us to become better acquainted with each other.

If you have photos at home, similar to those you see published in *Dawn*, send them along and thus add to, and maintain, the interest in your fellow men and women.



**Mrs. D. Jackson, of Albion Park, with soldier son Lance and Keith**



**Air Training Corps member Richard Ballangarry, of Auburn**



**Brenda Heron, of Yamba, takes to the surf**



**Paddler Lillian Ballangarry, of Coff's Harbour**



**Mr. Leo Bolt, of Cabbage Tree Island, and his nieces**



**Meet Shirley Ballangarry, of Bowraville**



**Kindergarten youngsters from Nanima school**



**Meet Kath Murray and Margaret Sloane, of Condobolin**



**Beach Girl Jane Mumbler, of Nambucca**



**Gloria Penrith, of Brungle, gets in some sunbaking on the rocks**



**Smiling Morrie Randell, of Maclean**



**Ross Olsen, of Uralla, in pensive mood**



**Leo Bolt has a go with the loader at Cabbage Tree Island**



**Ross Olsen and Ron Cameron, of Uralla**

# HELP YOURSELF

## *Your Things will Wear Better if You Show this Care*

### STAINS

When putting away one season's clothes before taking out the new, remove all stains and wash or clean all garments. This way your clothes will remain spruce much longer, for dirt rots clothes. While fresh stains may be easy to remove, they'll always be stubborn when left a while.

To clean white braid, wet an old toothbrush, rub it across a cake of mild soap, and scrub the braid with it. The lather can be removed with a damp cloth.

### Belts

Belts of all kinds—fabric or leather—keep their shape much better if they're not rolled up when out of use. Attach a cord to two hooks and screw into inside door of your cupboard and keep belts hung from it. Or attach a row of little hooks and hang belts by their buckles.

### Storage

When storing or packing accordion-pleated skirts pull through an old stocking with the foot cut off. This keeps the pleats together.

Children remember to put away their clothes and keep their room tidy if you can manage to give them a special cupboard of their own. It mustn't be too high (so they can reach the coat-hangers), and if two are sharing the same cupboard, paint each side a different colour with coloured coat-hangers to match so they will easily recognise their own and take pride in keeping their own section tidy.

It is much easier to keep family clothes and household linen in good repair if you do each repair as it occurs. Try keeping a well-equipped sewing-box near your ironing-board so that you can put in the stitch that may save nine.

To make a simple indoor clothes line : Attach a string of pegs to a wire coat-hanger, which can hang from the shower to dry stockings, underclothes, socks.

### Furs

Furs deserve good care. Remember never to dry in front of a radiator, and always hang well away from heat pipes. In the wardrobe, furs should not touch the walls or other clothing.

To protect furs from moths, don't spray anything on the surface but store in a tightly sealed box or plastic robe.

### TIPS ON SEWING AND KNITTING

#### Knitting

The crinkles can be taken out of wool that has already been knitted by rewinding the yarn into a skein and holding it taut before the spout of a steaming kettle. Simply move the skein backwards and forwards through the steam until the kinks have disappeared, and the wool will be like new again.

Reinforce the elbows of children's sweaters by stitching rounds from old nylon stockings on the inside of the sleeves. The jumpers will last much longer if you do this before the elbows begin to wear.

When working in fine yarns, the number of increases on a sleeve and decreases on a skirt grow proportionately more. To save recounting, knit in a strand of coloured wool on the increasing or decreasing row.

Knitting should be measured flat on a table—lay it flat, pat it into position, and then measure. Otherwise, the garment will stretch in all directions.

When using two, or even four, strands of wool while knitting a garment, it is a good idea to thread each strand through a four-holed button. This prevents tangles and makes the knitting much easier.

Mend the fingertips of knitted gloves over a thimble.

The correct way to join wool when knitting is to split the two ends. Then remove half the strands of each for a few inches, and twine them together with the two ends pointing in opposite directions. Knit for about 8 stitches, and continue with the new thread of wool. Never knot the ends together as this will form a lump that is likely to leave a hole after washing.

## *Burnt Bridge Youngsters Have Successful Season*



## **A Great Little Footballer**

“I saw you play to-day, Dallas. I don’t know how many tries you scored, but you’re a great little footballer,” said Vice President of N.S.W. R.L. ex-International “Snowy” Justice, as he pinned a kangaroo pin (Australian Rugby League Badge) on Dallas Thompson’s jersey.

“State five-eighth, Dallas Hodgen, and half-back Duncan Thompson, were one of the greatest half-five-eighth combinations Australia has ever seen, and with that combination (his name Dallas Thompson) you have a great football potential,” said Mr. Justice.

Dallas is captain and five-eighth of Burnt Bridge aboriginal 4 st. 7 lb. team which won the Noel Condon Memorial Shield at Saturday’s schoolboys’ football carnival, at Coff’s Harbour on Saturday.

He scored so many tries that even the officials lost count of his tally, but Mr. Justice’s gesture meant more to him than all his tries.

Here we see the team with the Noel Condon Shield. *Left to right*—A. Campbell, H. Thompson, S. Garrett, R. Randall, P. Lang, M. Kelly, D. Thompson (*Captain*), M. Quinlin, J. Smith, M. Silva, S. Ritchie, D. Waters, G. Thompson (*absent*).

# Macleay Schoolboy Footballers Successful at Coff's Harbour



## WINS IN THREE PRIMARY DIVISIONS

Macleay schoolboy footballers were well to the fore in the Group 2 schoolboys' football carnival held at Coff's Harbour one Saturday recently. Sixty-four teams from the North Coast took part.

They were successful in three primary divisions, there being no Macleay teams playing the secondary divisions.

Burnt Bridge won the 4.7, St. Joseph's the 5.7, and West Kempsey won the 6.7 division.

This indicates the superiority of schoolboy footballers from Kempsey as they have now defeated teams from Taree in the south, to Tabulam in the north.

### BURNT BRIDGE BRILLIANT

The highlight of the day at Brelsford Park was the splendid performance of the Burnt Bridge 4.7 team who, in three matches, scored 75 points to three against them.

Their uncanny handling and quick passing from one end of the field to the other brought gasps of amazement and rounds of applause from a crowd numbering some hundreds.

Burnt Bridge captain, Dallas Thompson, was given the award for the best player of the day. It was presented to him by former Australian forward, Snowy Justice.

Following are the results of the finals in which Macleay teams were successful:

4.7: Burnt Bridge d. Coff's Harbour 27-3.

5.7: St. Joseph's d. W. Kempsey 3-0.

6.7: West Kempsey d. Coff's Harbour 2 all (on a count back).

The picture above shows the Burnt Bridge team.

## Burnt Bridge Successes . . .



Some of the cups won by the Burnt Bridge athletic and football teams



This midget team of footballers from Burnt Bridge must surely have a very promising future ahead of them.  
Back row: H. Nixon, D. Binge, C. Bradshaw (Captain), N. Randell and R. Lang.  
Front row: T. Lowe, R. Le Brocq, B. Quinlan, L. Davis, C. Randell, L. Jarrett.



Martin Cochrane, of Burnt Bridge, with seven pennants he has won in Primary School Rugby League Group competitions. Football enthusiasts claim this must be very close to a record



These happy youngsters are Burnt Bridge girls busy with their needlework



Some Burnt Bridge gardeners weeding their pea crop. They are Dennis Gray, Reg Randell and Richard Lang

# ABORIGINAL NAMES

By

W. C. (BILL) CORMIE

I am always interested in aboriginal names when I see them in print.

Sad to say, many hundreds of these names are spelt and pronounced wrongly, and if you ask an aborigine what is the meaning of so-and-so, he can't tell you because it is not pronounced as they do.

Narrab-bri—many lizards, with all due respect to Authors and high authorities, this meaning is absolutely correct.

I wish to say something about this name. The Government records say the meaning is a fork, caused by the creek coming out of the river, so causing the shape of a fork. Another name—a big creek, is misleading. Narrabri means many lizards.

Old aborigines often informed me, in my boyhood that a long long time ago, long before any white men set foot into this country, Narrabri was infested with countless millions of little grey lizards, two to two and a half inches long. They inhabited the ground east of Narrabri from the present cemetery right to the hills, and burrowed in the ground in a similar way to the red meat ants.

There came a day, hundreds of years ago, when these little lizards suddenly disappeared from their burrows and the old abos. don't know why or where they went. It was a mystery to them. (Possibly a bush fire may have destroyed them). Often you will see one of the little fellows about the house catching flies.

Merah, means the little wax funnel built into the nest of the native bee, through which they pass in or out.

Drildool, properly pronounced Deriel-dool. Dool means little, deriel means little reeds that grow in swamps.

Yarraldool, meaning stony ridges. Yarral means stones, dool little ; many little stony ridges are found there.

Any name with bri at the end means plenty of something, and a name with dool means something little.

Collarene-bri ; bri, plenty, collaren, pretty wild flowers ; Collymungle ; colly means water, mungle a bag. They were supposed to have picked up a water bag with water in it, hence the name.

Kian-bri, plenty cattle.

Queer-bri, plenty of bream fish.

Mercadool, plenty little rosewood trees.

Moree, plenty mud.

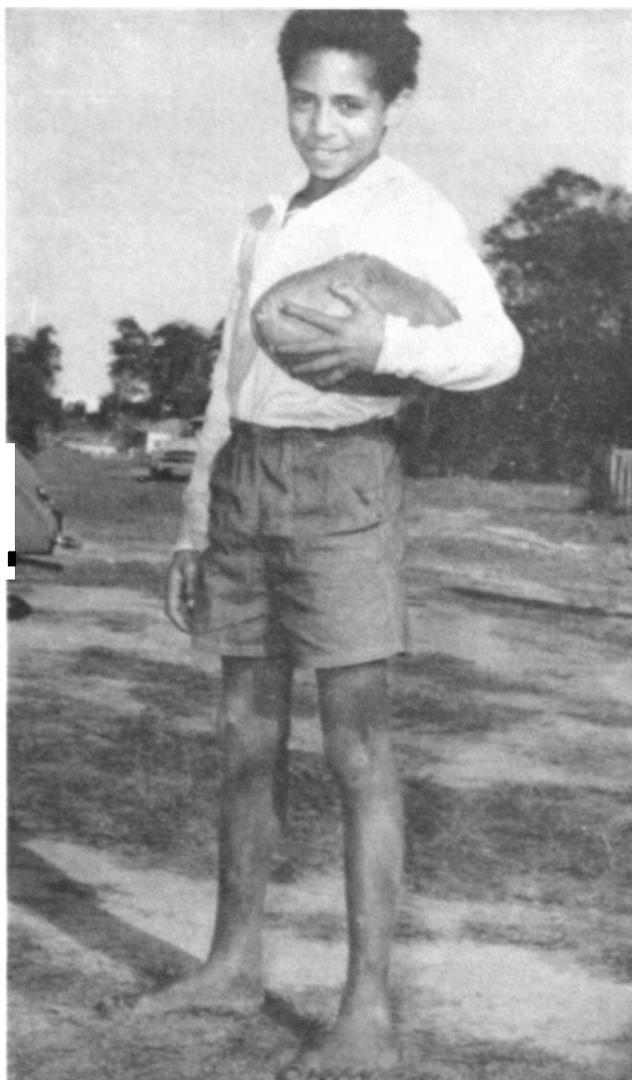
Kiandool, poor little thing.

Goona Goona means horse dung on top of dung. The natural instinct of brumby stallions was to return

to the same place. In some heaps you would find a lorry load. It is said the name means wide water, but this is not correct.

In my boyhood I understood the aborigines language perfectly, but have forgotten much of it in late years, not being in touch with them now, but if I hear them conversing I can understand them. My mother and father could speak their language fluently.

*(Continued on page 19)*



Dallas Thompson, captain of the four stone seven pounds football team at Burnt Bridge



Meet a man of music . . . George Close, of Woodenbong



John McKenzie, Kevin Adams, Francis Doolan, Barry Toomey and Bruce Doolan



Another member of the Close family from Woodenbong . . . this time Ralph

## LAUNDRING GUIDE

| How to Wash                         | Water   | Cleansing Agent | Finishes            | Drying   |  |
|-------------------------------------|---|-----------------|---------------------|--|--|
| White Cottons and Linens ..         | Soak if badly soiled  | Very hot ..     | Soap powder ..      | Blue or bleach when necessary. Starch cottons, not linens. | Hang in sun. Sheets : Fold double hem to hem; fold 4 in. over line, peg in 3 places. |
| Coloured Cottons and Linens ..      | Soak if badly soiled  | Hot ..          | Soap powder ..      | Never bleach. Starch when necessary.                       | Hang in shade.   |
| Rayon, Nylon, and Other Synthetics. | Do not soak. Do not wash white synthetics with coloureds, pick up colour. | Hot ..          | Synthetic detergent | Bleach can be used on white synthetics                     | Dry in shade.  |
| Silk .. .. .                        | Don't soak. (Perspiration deteriorates silk quickly.)                     | Warm ..         | Synthetic detergent | Never bleach ..  | Hang in shade.   |
| Woollens .. .. .                    | Squeeze gently ..   | Warm ..         | Synthetic detergent | Blue white woollies. Never bleach. Rinse in warm water.    | Hang in shade.   |
| Sweaters .. .. .                    | Ditto .. .  | Ditto ..        | Ditto .. .          | Ditto ..   | Pull out to right size. Dry flat on a towel.   |
| Blankets .. .. .                    | Support well. Do not rub, wring, or twist.                                | Warm ..         | Synthetic detergent | .....  | Hang out and shake occasionally.   |
| Laces .. .. .                       | Tack fragile pieces on to a firm piece of cotton                          | Warm ..         | Soap flakes ..      | Blue for white lace. Light starch for cotton lace.         | Pat into shape. Pin to a towel.  |
| Girdles and Corsets ..              | Turn inside out. Close fasteners. Use brush on spots. . . .               | High warm ..    | Soap flakes ..      | .....  | Pull into shape, dry flat. Wipe fasteners dry.                                       |

# HOME



# HINTS

## *What's Cooking?*

### **Chipped Potatoes**

Want to make first-class chipped potatoes? Cut them about the size of cigarettes. Put plenty of peanut oil into a deep frypan. Let it come to smoking point. Put potatoes in a wire basket. Let cook a couple of minutes. Lift out basket. Let oil heat again. Do this twice. Then drain chips on brown paper.

### **Time-savers**

For ready-mixed pastry, rub fat into flour in correct proportions and store in an airtight container in a cool place. This mixture will keep for weeks, and when you want pastry quickly merely measure out the amount needed, add water, and roll out ready for the oven.

Sour milk can be quickly prepared by adding one tablespoon of vinegar to a measuring cup of milk and slightly warming.

For speed, sprinkle salt on parsley before chopping.

Always beat the white first and then the yolk when beating separated eggs, as this will save washing the beater twice.

An easy way to scrape carrots: Use a metal sponge, the kind you use for pot-scouring.

To avoid constant stirring and the nauseating smell of boiling vinegar when making chutney, cook in a casserole in the oven. It will then need only occasional stirring. The process is first to dissolve sugar in vinegar over low heat, and then pour over the other ingredients.

Scooping out the inside of a tomato or a pepper is really simple if a grapefruit knife with a curved blade is used.

Making bread-sauce is tedious when you also have to make the breadcrumbs for it. Save this effort by pulling out the inside of a loaf (it doesn't matter whether it's fresh or stale) and putting it in the pan as it is with milk, onions, and cloves. Then simply make the bread-sauce in the usual way, beating with a fork as it boils.

Keep one large shaker of mixed salt and pepper in the kitchen. It's a time-saver for seasoning.

To prevent milk from burning when heating, first rinse the sauce-pan with cold water.

To prevent tears when cutting onions:—  
Keep your mouth open.

Hold a piece of bread between your teeth.  
Work with your hands and the onion under running water.

### **Work-Savers**

To skin flat fish, such as sole, place under hot grill for just 30 seconds, after which it will come away without any trouble.

It's much easier to open oysters if they've first been heated in the oven for 30 seconds.

It's clever to wash and trim greens before storing in your refrigerator or freezer, because it saves considerable time later and considerable space right away.

Although there are two schools of thought on the subject, the tedious job of peeling mushrooms isn't at all necessary if mushrooms are clean.

Skinning fresh tomatoes for salad is simple if they're first dropped into boiling water or held over a low flame on a fork or skewer.

To hasten the defrosting of your refrigerator, remove the ice-cube trays, fill them with boiling water, and put them back in place.

For easier washing-up, always grease a casserole before filling with food.

### **Chef's Secrets**

Pork crackling will always be crisp if it's rubbed well with salt before cooking.

Add a teaspoon of dissolved gelatine to whipped cream before beating, and it will remain stiff for an hour or more.

# Crocodiles of North Queensland

A few years ago when on an expedition on horseback through Cape York Peninsula, I had my first experience with crocodiles. The hunting of them can be exciting and dangerous, but professional hunters make a good living from the hides. A first-class skin is worth about 2s. 6d. an inch, and the crocodiles are seldom under fifteen feet in length.

After many weeks travelling, my mate and I made camp on the banks of a large, jungle-fringed river flowing into the Gulf of Carpentaria. If I had not been so tired I would have noticed the great claw-like tracks in the sand at the water's edge not fifty yards from the tent.

In the middle of the night I was awakened by deafening roars and rifle shots. Hurrying from the tent I was just in time to see two grey shapes sliding into the water. A volley from my mate's .32 had sent the "croc" back into the river.

Next day we met two white men armed with .303 rifles, accompanied by two naked blackboys. Their pack-team carried food supplies and crocodile skins.

The men told us they had been "working" this particular river for several days, and a number of huge crocodiles had been trapped in record time. They were now after a particularly vicious monster that had been causing a great deal of trouble. One of the hunters had lost a valuable horse, and a blackboy had had a narrow escape when the same saurian snapped at his leg. The hunters invited us to join them temporarily, and we agreed.

A couple of miles downstream the river widened to fully a mile across. In many places the shelving banks were churned up by crocodile wallows.

Here we set the trap—the only way to catch a wily crocodile. It consisted of two poles and a wire rope. One end of the rope we tied to a convenient Leichhardt tree. We looped the other end slip knot fashion between the poles and attached a scrub wallaby which one of the blackboys had speared, as bait.

At dusk, a ripple appeared on the water, then a wicked eye and a long snout came into view. Finally, the whole twenty-five feet of the monster heaved itself out of the shallow water and grabbed for the bait.

As the crocodile seized the bait, the wire pulled taut and the monster was prisoner—securely lassoed around the body just in front of the hind legs. With

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## ABORIGINAL NAMES

*(Continued from page 16)*

On September 25, 1958, it was 92 years since I arrived on the Namoi, and I have remained in the Wee Waa and Pilliga district ever since.

Incidentally, I still can read and write without the aid of glasses.

powerful tail thrashing, the saurian reared up, roaring with anger. By the light of a powerful torch, one of the hunters sent a .303 bullet through the creature's eye to his brain. The eye is the only vital unprotected part of a crocodile.

By a gash at the end of his tail the men identified the crocodile as the one they had been after. Expertly, the blackboys ripped the soft skin from the white under-belly—a skin that when treated and sold, would provide many pairs of stylish shoes. The hard, scaly hide on the upper portion of the body has little value.

The hunters did not use the trap again and were able to shoot the monsters outright, but not one was as large as that specimen.

One morning I disturbed a female crocodile guarding a nest of eggs in a patch of jungle on the river bank. The nest was just a big depression filled with sticks and leaves. I had no time to examine it for Mrs. Croc

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● by—  
GRENVILLE PIKE

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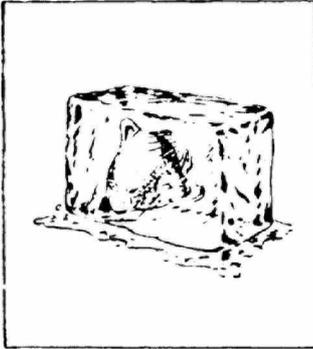
suddenly crashed through the undergrowth and, with a resounding roar, gave chase. I was unarmed so did not stop to argue. Luckily the outraged mother did not carry the pursuit far, being more concerned about the welfare of her eggs. I left her severely alone.

With their packhorses loaded with salted hides, the hunters left us, and set out for a point on the western coast not far distant where a lugger from Thursday Island was waiting to convey their catch southwards to the buyers.

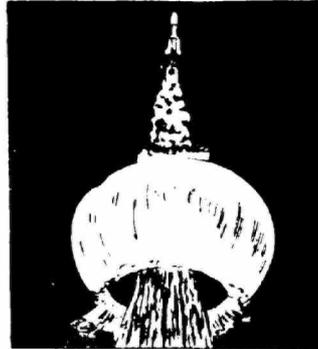
We headed southeast towards the Delta Country where there are several large cattle stations comprising some of the most fertile and best-watered country on the Peninsula. Here we heard complaints of cattle losses due to raids by crocodiles in the saltwater reaches of the rivers. Further upstream and in adjacent lagoons, there were great numbers of freshwater crocodiles—called "alligators" by the bushmen. These saurians attain ten feet in length and are considered harmless to man, the aborigines swimming in waters infested with them. They also consider them good eating, but I have yet to hear of sportsmen or hunters including 'gator steak on the picnic menu.

The aborigines on a neighbouring river to where the hunters were operating, have a quaint belief that crocodiles are blood-brothers of the warriors of the tribe. Therefore they consider them sacred and will not kill them in any circumstances. However, this does not prevent the crocodiles from grabbing a luckless native for a meal whenever they fancy!

# DID YOU KNOW...



The tiny Rotifer is an amazing animal. He normally lives in water. But there have been instances when marooned on a sandbar that registered 200 degrees Fahrenheit he survived without ill effects. And he's been known to stay alive in a cake of ice.



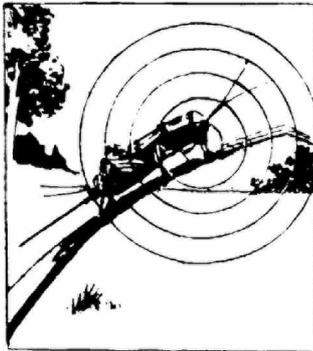
The U.S. Farside Rocket, which in 1957 attained an altitude of at least 2,700 miles, the farthest any man-made device has penetrated space, is being considered by U.S. scientists for a flight to the moon in 1958.



Dr. Winston Price, a biochemist at John Hopkins University has made the first notable advance in history toward the cure of the common cold. Dr. Price has isolated the JH virus which causes 30 per cent. of the world's colds and has developed a vaccine which is 80 per cent. effective.



Among the top U.S. scientists responsible for the launching of the American earth satellite "Explorer" are Dr. James Van Allen of Iowa, U.S.A., Dr. William Pickering, born in New Zealand, and Dr. Werner von Braun, born in Germany.



A Cricket hears through its knees.



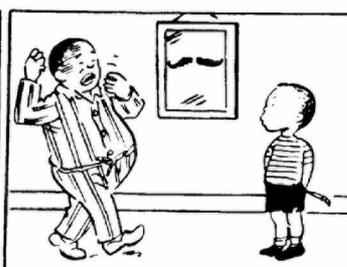
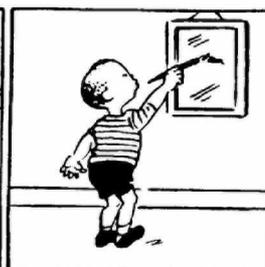
The offspring from only six Moths can eat the weight of a horse in a year's time.



A Butterfly can smell its mate a mile away.



Due to the earth's rotation, you can throw farther if you throw to the west.





Hello Kids,

You know, I hardly seem to finish writing one letter to you all before its time to write again, and another month has flown past. The time certainly does go quickly.

I just had a very nice letter from Margaret Newman, of Condobolin. Margaret sends greetings to all our aboriginal readers wherever they might be in any part of Australia.

Also had another nice letter from three young girls who would like some pen friends.

They say, "We are three young girls and we would like some pen friends about the same age as ourselves, 17 or 18. We are Susan Munro, Ruth Connors and Bertha Brown. Our hobbies are swimming, singing, drawing and shooting. (Look out, you fellows, these lasses are quick on the draw!) We live in a town called Guyra. It's a nice little place but gets very cold sometimes, like last week when we had some snow. All we could do then was to sit around the fire all day. We do hope we get some pen friends."

Well there you are, send your letters along to these girls, c.o. Post Office, Guyra, and I'm sure you'll get some interesting replies.



This sketch is by Valda Toomey, Queen Street, Pilliga



Esther Nicholls, of Pilliga

Christmas is certainly getting close, isn't it? I suppose many of you have already made up your minds what you would like for Christmas or what you are going to give for presents.

We have already started getting the Christmas issue of *Dawn* ready and I am sure you will all be thrilled when you see it. We are really producing something special this year.

Incidentally, we are going to give some very special prizes for the best drawings sent in during the next few weeks for this Christmas issue. All these drawings must be about something to do with Xmas. How about having a try, Kids, to see what you can produce? Remember they must be neat, preferably in ink, and be sure and put your name and address on the back.

Well, Kids, I guess that's about all the news once again for another month, so looking forward to lots and lots of letters and drawings from you all.

All the best for now.

Your sincere Pal,

Pete



## HOW TO GROW BEANS

Although the green Dwarf French Beans comprise the majority of home garden crops, there are other types which have great value for home use. For instance, Climbing Beans have a much longer cropping period than the Dwarf French, although they take a little longer from the time of sowing to produce their first pods. To ensure a continuous supply of Beans throughout the frost-free months, both Climbers and Dwarf French should be grown. In recent years there has been more interest in the Butter type of Dwarf French Beans, and with the introduction of improved varieties, there is no doubt that many more of them will be grown.

**Requirements:** Excluding Broad Beans (which are quite different) all Beans require similar soil conditions and treatment. Beans grow readily in a variety of soils, from sand to heavy loam, and practically any average garden soil is, or can be made, suitable for this crop. It is essential to avoid wet, low-lying spots where water does not get away freely after rain, and heavily shaded situations. A warm, sunny position is best and if possible shelter from strong winds. Rows should run from north to south, particularly for the Spring and Autumn crops.

A moderately rich loam suits them best but strong manures should be avoided. Ready-mixed fertilisers have been found suitable for this crop and are much better than the home gardener endeavouring to mix his own requirements. Soil which has been previously heavily manured for a crop such as cabbages will be found ideal, but if only unmanured soil is available a fairly generous quantity of well-rotted animal manure or compost can be dug in.

The application of fertilisers is important. Two things should be avoided: putting the fertiliser too far away from the plants, or too close to the seed at the time of sowing. The best method is to mark out the rows and take out a shallow trench about 4 inches deep and 6 inches wide. Distribute the fertiliser along this trench, then replace about 3 inches of the soil. The ground is then ready for sowing. It is assumed, of course, that it has already been dug sometime previously.

In a final word about the preparation of the soil, it should be emphasised that Beans thrive in well limed ground, and if no lime has been applied during the previous 12 months it is almost certain that the soil needs it. Allow about 8 ounces to the square yard, distributing this fairly evenly over the soil in the first digging.

**When to Sow:** Sowings can commence as soon as the ground has warmed up in the Spring and all danger of frost is over. This is about early September in Sydney, but it should be emphasised that these early sowings sometimes result in poor germination because the ground is still cold and Beans do not like such conditions. Sowings are then continued at regular intervals until the late Summer, and in districts similar to Sydney, early March is considered the latest time for sowing Dwarf Beans. Sowings of Climbing Beans would have to be discontinued a little earlier than this.

**How to Sow:** Assuming that the fertiliser has been distributed in a narrow band as described in "Requirements" and the soil replaced, the seed can now be sown. In each band sow two rows with about 3 inches between them and 4 inches between the seeds in the rows. This method is widely practised and helps plants in each row to support the other. Cover the seed with about an inch of soil or a little more, if it will not be possible to water them regularly. Beans are amongst the most easily raised seeds, and usually germinate in from 7-14 days, according to the warmth in the soil. Failures are generally caused by sowing too deeply, drying out, or very hard compacted soil.

Climbing Beans should be sown in single rows with about 4 inches between seeds. They require some trellis work, wire netting, or similar construction on which to climb.

**Cultivation:** When the young Bean plants attain a height of about 6 inches they can be lightly hilled up and again when they are more fully grown. It is unlikely they will want further fertilising, although liquid manure at about flowering time will increase the crop. Sometimes a side dressing of Sulphate of Ammonia at the rate of one tablespoonful to every three feet of row is given. This is sprinkled fairly close to the plants and afterwards raked in, followed by a good watering.

All types of Beans favour regular watering and in hot weather without rain this is usually necessary once a week. Irrigation between the rows is good practice.

Even if you do not require all the Beans, keep them picked off regularly and so prolong the life of the plants. This is particularly true of Climbers.