The Bounty of the Suburbs.

Home Food Production and Preservation in Adelaide Suburban Yards 1945–1995

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Thesis submitted for the degree of

Doctor of Philosophy School of Humanities

The University of Adelaide

June 2020

Turn back the clock within your glass of sand
To a time of love within this blackened land
A silent child climbs a mound of char
Where he plants a seed that grows beyond the stars

Brave New World

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Table of Contents

Abstract 8
Thesis Declaration 9
Dedication 10
Acknowledgements 11
List of Figures 13
List of Graphs 15
List of Photographs 16
List of Tables 18
List of Acronyms 19
Adelaide Location Map 20
Chapter 1: Introduction 21
1.1 Introduction 21
1.2 Literature review 22
1.2.1 Australian context 22
1.2.2 The significance of the Adelaide context 25
1.3 Theoretical framework 27
1.3.1 The relevance of sociocultural historiography to the present research 27
1.3.2 The microhistorical approach 29
1.4 Aims and Objectives 30
1.5 Methodology 31
1.5.1 Oral history methodology 31
1.5.2 Application of methodology to the current research 32
1.5.3 Suitability to the present research 33
1.5.4 Potential problems with methodology 33
1.5.5 Primary documentation 36
1.5.6 Limitations of archival sources 37
1.5.7 Secondary sources 37
1.6 Methods used in research 38
1.6.1 Participant recruitments 38
1.6.2 Crafting the interview questions 38
1.6.3 Transcription of interviews 39
1.6.4 Collation and sorting of information 39
1.6.5 Limitations of methods 40
1.6.6 Final direction 41
Chapter 2: Setting the scene: broad sociocultural influences impacting early post-war food production 42
2.1 Introduction 42
2.2 The British colonial influence on Adelaide home food production and preserving 43

2.2.1 British gardening tradition 43
2.2.2 British preserving tradition 44
2.3 Hardship and 'making do' - the influence of the Great Depression and war years on the necessity to produce a home harvest 45
2.3.1 The thrift mindset 45
2.3.2 Food shortages and rationing 47
2.3.3 Shortages of equipment and gardening resources 49
2.4 Government war time campaigns 53
2.4.1 Patriotism 53
2.4.2 The emergence of the Australian victory garden campaign 56
2.4.3 War time preserves 60
2.5 Early suburban development 62
2.6 Summary 64
Chapter 3: The lie of the land 65
3.1 Introduction 65
3.2 The changing Adelaide suburban block and its impact on home food growing 66
3.2.1 The Australian post-war boom and suburbanisation 66
3.2.2 South Australian boom 67
3.2.3 The role of the South Australian Housing Trust (SAHT) 68
3.2.4 The large suburban block - potential for production 73
3.2.5 The front yard 75
3.2.6 The backyard 79
3.2.7 The changing suburban block – the impact on food gardening 82
3.3 Demographic changes 85
3.3.1 Women and the workforce 85
3.3.2 Family size 88
3.3.3 Ethnicity 89
3.3.4 Class 91
3.4 Consumerism and technological change 93
3.4.1 Consumerism 93
3.4.2 Car ownership 93
3.4.3 Refrigeration 95
3.4.4 Supermarkets 95
3.5 Lifestyle metamorphosis and the trend away from home food production 98
3.6 Summary 103
Chapter 4: The bounty of the suburbs: home food production in the suburban yards of Adelaide 1945–1995 104
4.1 Introduction 104

4.2 Growing in the Adelaide environment – soil and water 105
4.2.1 Seeds, seedlings and cuttings 109
4.3 Fruit - citrus, deciduous, vine and berry 110
4.3.1 Citrus 111
4.3.2 Deciduous fruit trees 118
4.3.3 Vine Fruits 126
4.3.4 Berries and small fruit 132
4.3.5 Other fruits 136
4.3.6 Summary 137
4.4 Vegetables – fruit and seed vegetables, leaf and stem vegetables and root and bulb vegetables 138
4.4.1 Fruit and seed vegetables 140
4.4.2 Leaf and stem vegetables 157
4.4.3 Root and bulb vegetables 165
4.5 Nuts and herbs 172
4.5.1 Nuts 172
4.5.2 Herbs 174
4.6 Backyard birds and bees 177
4.7 The Royal Adelaide Show – A Broader Perspective 184
4.8 Discussion and conclusions 188
4.8.1 Why home food production continued 188
4.8.1.1 Economics and necessity 188
4.8.1.2 Passion for gardening and escaping to a natural haven 189
4.8.1.3 Fresh, tasty, healthy food 190
4.8.1.4 Pride in producing own produce 191
4.8.1.5 Unavailability of produce and ingredients 192
4.8.2 Summary 193
Chapter 5: 'Knowledge is the food of the soul'[1]. Food gardening and preserving knowledge acquisition in the post-war period 194
5.1 Introduction 194
5.2 External knowledge acquisition 194
5.2.1 Modern media and communication technology 194
5.2.1.1 Printed media - newspapers 195
5.2.1.2 Broadcasting media – radio 200
5.2.1.3 Broadcasting media – television 202
5.2.1.4 Printed media – books 205
5.2.1.5 Printed Media – Magazines 221
5.2.1.6 Other sources 224
5.2.2 The rise of environmental awareness 226

5.2.3 Kitchen technology and home preserving 231
5.2.4 Summary 238
5.3 Community knowledge sources 238
5.3.1 Interpersonal connections 238
5.3.2 Local Community Involvement 244
5.3.3 Migrant communities 248
5.3.4 When it all comes together. Communities bound by food gardening 251
5.3.5 Summary 256
5.4 Personal intergenerational knowledge acquisition 256
5.4.1 Intergenerational gardening knowledge 256
5.4.2 Gender and intergenerational gardening knowledge 259
5.4.3 The role of children 264
5.4.4 Intergenerational preserving knowledge 266
5.4.5 Summary 272
Chapter 6: The Dunstan Decade – passion, promotion and production. Don Dunstan's effect on home food production through personal input and government initiatives 274
6.1 Introduction 274
6.2 Intergenerational family influences and personal passion 277
6.3 Community engagement – Dunstan's Norwood electorate 285
6.4 External impact – Dunstan's political influence through government funding to promote new and unusual fruit and vegetables and inspire home food growers 287
6.4.1 Background to the Dunstan decade – The role of the Department of Agriculture 287
6.4.2 The Dunstan decade – a time of government initiatives and financial support 291
6.4.3 Summary 300
Chapter 7: Conclusion 302
List of References 312
Appendix 1.1 375
Appendix 1.2 377
Appendix 1.3 381
Appendix 1.4 385
Appendix 4.1 387
Appendix 4.2 389
Appendix 4.3 390
Appendix 4.4 453
Appendix 4.5 466
Appendix 4.6 468
Appendix 4.7 471
Appendix 4.8 473

Appendix 4.9 482
Appendix 4.10 486
Appendix 4.11 489
Appendix 4.12 495
Appendix 4.13 498
Appendix 4.14 502
Appendix 4.15 505
Appendix 4.16 513
Appendix 4.17 518
Appendix 4.18 519
Appendix 4.19 520
Appendix 4.20 524
Appendix 4.21 527
Appendix 4.22 528
Appendix 4.23 530
Appendix 4.24 534
Appendix 4.25 536
Appendix 4.26 539
Appendix 4.27 548
Appendix 4.28 550
Appendix 4.29 557
Appendix 4.30 558
Appendix 4.31 559
Appendix 4.32 562
Appendix 4.33 573
Appendix 4.34 594
Appendix 4.35 597
Appendix 4.36 604
Appendix 4.37 609
Appendix 4.38 610
Appendix 4.39 611
Appendix 4.40 613
Appendix 4.41 622
Appendix 4.42 624
Appendix 4.43 628
Appendix 4.44 630
Appendix 4.45 632
Appendix 4.46 633

Appendix 4.47 635
Appendix 4.48 637
Appendix 4.49 640
Appendix 4.50 642
Appendix 4.51 645
Appendix 4.52 648
Appendix 4.53 649
Appendix 4.54 650
Appendix 4.55 651
Appendix 4.56 655
Appendix 4.57 656
Appendix 4.58 657
Appendix 4.59 659
Appendix 4.60 660
Appendix 4.61 661
Appendix 4.62 668
Appendix 4.63 671
Appendix 4.64 672
Appendix 5.1 677
Appendix 5.2 678
Appendix 5.3 679
Appendix 5.4 683
Appendix 5.5 687
Appendix 5.6 689
Appendix 5.7 692
Appendix 5.8 694
Appendix 5.9 696
Appendix 5.10 708
Appendix 6.1 709
Appendix 6.2 712
Appendix 6.3 716
Appendix 6.4 725
Appendix 6.5 728

Abstract

Home food growing and preserving in Adelaide in the initial fifty years of the post-war period was a significant but hidden element of everyday life for many suburban households. This research acknowledges the overall decline that occurred in home production due to broader social changes but identifies a vibrant and dedicated continuation of such production at a previously untapped micro level. The continued demand for information ranging from broad, media driven sources to the intergenerational exchange of gardening and preserving knowledge enabled this passion to continue across subsequent generations, a finding substantiated in the backyards of many research participants.

Thesis Declaration

I certify that this work contains no material which has been accepted for the award of any other degree or diploma in my name, in any university or other tertiary institution and, to the best of my knowledge and belief, contains no material previously published or written by another person, except where due reference has been made in the text. In addition, I certify that no part of this work will, in the future, be used in a submission in my name, for any other degree or diploma in any university or other tertiary institution without the prior approval of the University of Adelaide and where applicable, any partner institution responsible for the joint-award of this degree. I give permission for the digital version of my thesis to be made available on the web, via the University's digital research repository, the Library Search and also through web search engines, unless permission has been granted by the University to restrict access for a period of time. I acknowledge the support I have received for my research through the provision of an Australian Government Research Training Program Scholarship.

Linda Haines

June 2020

Dedication

I wish to dedicate this thesis to my mum, Neta Jolley, who encouraged me to study and to achieve academic success. She championed my progress by achieving her own Arts degree in Classical Studies and was my mentor, my support, my editor and my critic through all my previous university studies. This one is dedicated in her memory and hope she is watching down from the Elysium Fields.

Acknowledgements

I am forever grateful for all the people that have supported, guided, tolerated, calmed and helped me to complete my PhD.

I would firstly like to express my most sincere thanks and appreciation to my primary supervisor Professor Rachel Ankeny. Her continued support, encouragement, direction and patience have kept me going and on-task throughout this long journey. She has reassured me, encouraged me, guided and motivated me throughout the process and has always given me the direction I needed to confidently move forward.

I would also like to thank my co-supervisor Dr. Heather Bray for her support and help throughout. Her ability to read me and provide the right encouragement and help has been amazing and I am so thankful for her clear and inciteful input at every stage of the process.

To my family without whom this could never have been done. Your unwavering support, your ability to cope with me when it all got too hard and your belief in me that it could be done – Dad, Chris, Lucien, Maddi & Ben and Archie – thank you all so much. Thanks also goes to my friends who supported and encouraged my progress, listened to endless recaps of chapters and problems and helped me maintain enthusiasm up to the finishing line.

I would like to extend thanks to Sharyn Johns for painstakingly proofreading the thesis and to Emily Metelmann for formatting the disaster I had created!

Thanks are extended to the Marion Historical Society, the Glenelg Historical Society, the Brighton Historical Society, the West Torrens Historical Society with particular thanks to John Andrewartha and also to Philip Knight of the Colonel Light Gardens Historical Society.

I am also grateful to the Holdfast Bay History Centre, the Marion Heritage Research Centre and the Brighton History Centre for access to resources and chasing up items for my research. Thanks also to Daina Pocus, Heritage Coordinator for the City of Playford and Linda Lacey, Senior Communications Advisor Media, Marketing and Communications at the City of Charles Sturt.

Personal thanks are extended to Sophie Thomson, media presenter, writer and consultant; Rosa Matto, chef and food critic; Hugh MacKay, author and social commentator and Liz Harfull, cookbook author - for their time and input. Thank you to Marija Perejma for her help and copy of *The Flinders Street Latvians*.

I would like to thank the Greek Orthodox Community of South Australia, the Dac Lo Vietnamese Ethnic School and the Hungarian Club with a special thanks to Akos for his help and support and the lovely Hungarian lunches he provided for me!

I am particularly grateful to the former Department of Agriculture (now PIRSA) staff who helped me considerably in the early stages of information collection. Thank you to Don Plowman, Geoff Thomas, Lesley and Arthur Tideman, Barry Philp, Phil Cole, John Radcliffe and Bruce Morphett.

Thanks are extended to Lorrae West, Librarian at the Adelaide Botanic Gardens and State Herbarium for her help in locating records, catalogues and other resources.

I would also like to thank Marilyn Ward (former archivist) and Lauren Gobbett, present archivist at the Royal Agricultural and Horticultural Society of South Australia Archive who were both most supportive and helpful in going through large quantities of records and information to help me.

The following organisations also helped with resources – The Home Economics Institute of Australia South Australian Branch for putting out a flier to all members; The Flinders University Library Special Collections – Dunstan Collection; The Yates Horticultural Supply Company and Fowlers Vacola Company who kindly provided a complimentary copy of *What's Old is New Again*.

List of Figures

CHAPTER 2

Figure 2.1 More seed to be produced....50
Figure 2.2 Gardeners can still get seeds....51
Figure 2.3 Growing more vegetables....55
Figure 2.4 Campaign for vegetables....55
Figure 2.5 Grow Your Own Vegetables Poster – Australian Poster....56
Figure 2.6 Community allotments for vegetables....58
Figure 2.7 Jam for sailors' bread newspaper article....61
Figure 2.8 Jam appreciated by naval seamen....61

CHAPTER 3

Figure 3.1 Sketch of typical Adelaide yard....75
Figure 3.2 Brighten up that old backyard....101

CHAPTER 4

Figure 4.1 Marmalade recipe....115
Figure 4.2 Naval orange marmalade....116
Figure 4.3 Orange conserve....116
Figure 4.4 Cumquat jam....117
Figure 4.5 Lemon jam and lemon marmalade....117
Figure 4.6 Citrus marmalade....118
Figure 4.7 Fig spoon sweets....122
Figure 4.8 Quince jam....124
Figure 4.9 Apple tomato chutney / Quince chutney....124
Figure 4.10 Drying prunes....125
Figure 4.11 Apricot chutney....125
Figure 4.12 Preserved and dried figs....126
Figure 4.13 Pear jam....126
Figure 4.14 Melon pickle....131
Figure 4.15 Melon jelly....131
Figure 4.16 Melon marmalade....132
Figure 4.17 Blackcurrant jelly....135
Figure 4.18 Strawberry conserve....136
Figure 4.19 Strawberry jam....136
Figure 4.20 Loquat jelly....137
Figure 4.21 *Vegetables From the Home Garden* – Department of Agriculture....140
Figure 4.22 Pumpkin chutney....143
Figure 4.23 Planning the location of tomatoes....145
Figure 4.24 Tomato chutney....146
Figure 4.25 Tomato relish....146
Figure 4.26 Tomato Sauce....147
Figure 4.27 Green tomato pickle....147
Figure 4.28 Salted beans....148
Figure 4.29 Preserving beans....148
Figure 4.30 Pickled beans....149

Figure 4.31 Zucchini pickles 150
Figure 4.32 Eggplant varieties..... 151
Figure 4.33 Zucchini varieties..... 151
Figure 4.34 Okra 157
Figure 4.35 Cauliflower pickle 160
Figure 4.36 Pickled cabbage 161
Figure 4.37 Asparagus 162
Figure 4.38 Apple and rhubarb jam 163
Figure 4.39 Pickled onions 168
Figure 4.40 Pickled onions 168
Figure 4.41 Pickled onions 168
Figure 4.42 Beet and horseradish relish 170
Figure 4.43 Mustard Pickle 171
Figure 4.44 Piccalilli pickle 172
Figure 4.45 Preserved dill 176
Figure 4.46 Kholodnyk 176
Figure 4.47 Sorrel borsch 177
Figure 4.48 Ovo egg preserver 179
Figure 4.49 Pickled eggs 182

CHAPTER 5

Figure 5.1 Radio call has everything 200
Figure 5.2 Burke's Backyard fact sheet 204
Figure 5.3 '*Oh, for a French Wife*!' 207
Figure 5.4 Zucchini pickles 208
Figure 5.5 *Green and Gold Cookery Book* – Twentieth Edition 211
Figure 5.6 Personal additions to cookery book 212
Figure 5.7 *The Southern Cookery Book* – 1960 213
Figure 5.8 *The Barossa Cookbook* – Twenty sixth edition 215
Figure 5.9 *Cooking the Electric Way* Fourth Edition 216
Figure 5.10 *Cooking the Electric Way* – early edition, date unknown 217
Figure 5.11 *The Australian Gas Cookbook* – 1985 (left) and 1987 (right) 219
Figure 5.12 Examples of Fowlers Vacola books 234
Figure 5.13 Agee pamphlet and recipe booklet 235
Figure 5.14 Named recipes in scrapbook style recipe book 242

CHAPTER 6

Figure 6.1 *Don Dunstan's Cookbook* 282
Figure 6.2 *Vegetables from the home garden* 288

List of Graphs

CHAPTER 3
Graph 3.1 Total fertility rate, Australia 1945–2011 88
Graph 3.2 Cars and station wagons on register – South Australia 1930–1993 94

CHAPTER 4
Graph 4.1 Popular fruits grown by participants in Adelaide 111
Graph 4.2 Number of *Australian Women's Weekly* citrus preserve recipes 1945-1995 115
Graph 4.3 Number of *Australian Women's Weekly* deciduous fruit preserve recipes 1945-1995 123
Graph 4.4 Popular vegetables grown by participants in Adelaide 139
Graph 4.5 Nuts and herbs grown by participants 173

CHAPTER 5
Graph 5.1 Articles in *The Advertiser* 1976–1986 focusing on vegetable production 196
Graph 5.2 Articles in *The Advertiser* 1976-1986 focusing on fruit production 197
Graph 5.3 Articles in *The Advertiser* 1976–1986 focusing on nut production 198
Graph 5.4 Newspaper preserving recipes 1945-1954 199
Graph 5.5 *Australian Women's Weekly* preserving recipes 1945-1995 223

CHAPTER 6
Graph 6.1 Department of Agriculture fact sheets 1945-1995 294

List of Photographs

CHAPTER 2

Photograph 2.1 Greengrocer's horse drawn cart 48
Photograph 2.2 Couple in backyard 52
Photograph 2.3 The use of bamboo in the garden 53
Photograph 2.4 Voluntary worker in cabbage patch 57
Photograph 2.5 Lockleys Show, Adelaide 59
Photograph 2.6 Lockleys Show, Adelaide 60
Photograph 2.7 Colonel Light Gardens rear yards 63
Photograph 2.8 Indication of yard size in Colonel Light Gardens 63

CHAPTER 3

Photograph 3.1 Typical 1960s SAHT home 69
Photograph 3.2 SAHT large backyard 69
Photograph 3.3 Typical housing in Elizabeth for Holden employees 70
Photograph 3.4 General Motors Holden Elizabeth plant 71
Photograph 3.5 SAHT nursery 73
Photograph 3.6 Ornamental front yard with roses and lawn areas 76
Photograph 3.7 Front yard food production 79
Photograph 3.8 Typical Adelaide backyard. Fruit trees, lawn and a Hills Hoist. 80
Photograph 3.9 Backyard vegetable garden 1962 81
Photograph 3.10 Sweetcorn crop 1962 81
Photograph 3.11 Original housing style with large yard 83
Photograph 3.12 The block next door – three where once was one 84
Photograph 3.13The new, modern leisure orientated backyard 99
Photograph 3.14 The new, modern leisure orientated backyard 99
Photograph 3.15 The 'Bali hut' and swimming pool – modern yard 100

CHAPTER 4

Photograph 4.1 Backyard incinerator 107
Photograph 4.2 Backyard mandarins 112
Photograph 4.3 Tangelos – Marion 112
Photograph 4.4 Spraying of citrus trees 114
Photograph 4.5 The Hale Haven peach crop 120
Photograph 4.6 Lithuanian girl with grapes 127
Photograph 4.7 Grapes from the garden – Latvian family 128
Photograph 4.8 Dunstan's rear veranda - before and after 129
Photograph 4.9 Children playing next to pumpkins 142
Photograph 4.10 Pumpkins growing over a fence and gate 142
Photograph 4.11 Tomatoes in the Marion area 144
Photograph 4.12 Front yard sweetcorn crop 150
Photograph 4.13 Sophie Thomson's harvest 152
Photograph 4.14 Italians in their backyard 153
Photograph 4.15 Homegrown carrots and spinach 155
Photograph 4.16 Homegrown leeks 155
Photograph 4.17 In the cabbage patch 159

Photograph 4.18 Brassica crop 159
Photograph 4.19 Globe artichokes 164
Photograph 4.20 Potato crop 166
Photograph 4.21 The backyard chook shed 178
Photograph 4.22 Feeding chickens – Latvian migrant 178
Photograph 4.23 Muscovy duck with ducklings 180
Photograph 4.24 Indian Runner duck 180
Photograph 4.25 Ducks and chickens together in home built shed 181
Photograph 4.26 Backyard turkeys 182
Photograph 4.27 Beekeeping 1968 183
Photograph 4.28 Promotional newspaper photograph 185
Photograph 4.29 Entry of leeks for Royal Adelaide Show 185
Photograph 4.30 Apple judging 186

CHAPTER 5

Photograph 5.1 Fowlers preserves shelves – shelving built to order 233
Photograph 5.2 Workers – the vegetable garden at Townshend House, Brighton 245

CHAPTER 6

Photograph 6.1 Dunstan in his garden with fork 276
Photograph 6.2 Invitation to Don's! 278
Photograph 6.3 Don in the veggie patch 279
Photograph 6.4 Don in the back garden at Clara Street 280
Photograph 6.5 Don with his chickens 283
Photograph 6.6 Television broadcast at Blackwood 296

List of Tables

CHAPTER 3

Table 3.1 Vegetables and fruit suggested for planting in the new Elizabeth subdivision 72

CHAPTER 4

Table 4.1a Kemps Nurseries – number of citrus species available 1923–1975 113
Table 4.1b Lasscocks Nurseries – number of citrus species available 1922–1973 113
Table 4.2a Kemps Nurseries – number of deciduous fruit species available 1923–1975 113
Table 4.2b Lasscocks Nurseries – number of deciduous fruit species available 1922–1973 113
Table 4.3a Kemps Nurseries – number of vine fruit species available 1923–1975 129
Table 4.3b Lasscocks Nurseries – number of vine species available 1922–1973 130
Table 4.4a Kemps Nurseries – number of berry fruit species available 1923–1975 129
Table 4.4b Lasscocks Nurseries – number of berry fruit species available 1922–1973 130
Table 4.5 *South Australian Home Production of Selected Fruit*, year ended April 1992 137
Table 4.6 ABS *Report on Food Production and the Consumption of Foodstuffs and Nutrients* – root and bulb vegetables 165
Table 4.7 HGAS inquiries – poultry and bees 183

CHAPTER 5

Table 5.1 SAGASCO preserves 1985 & 1987 – A comparison 218

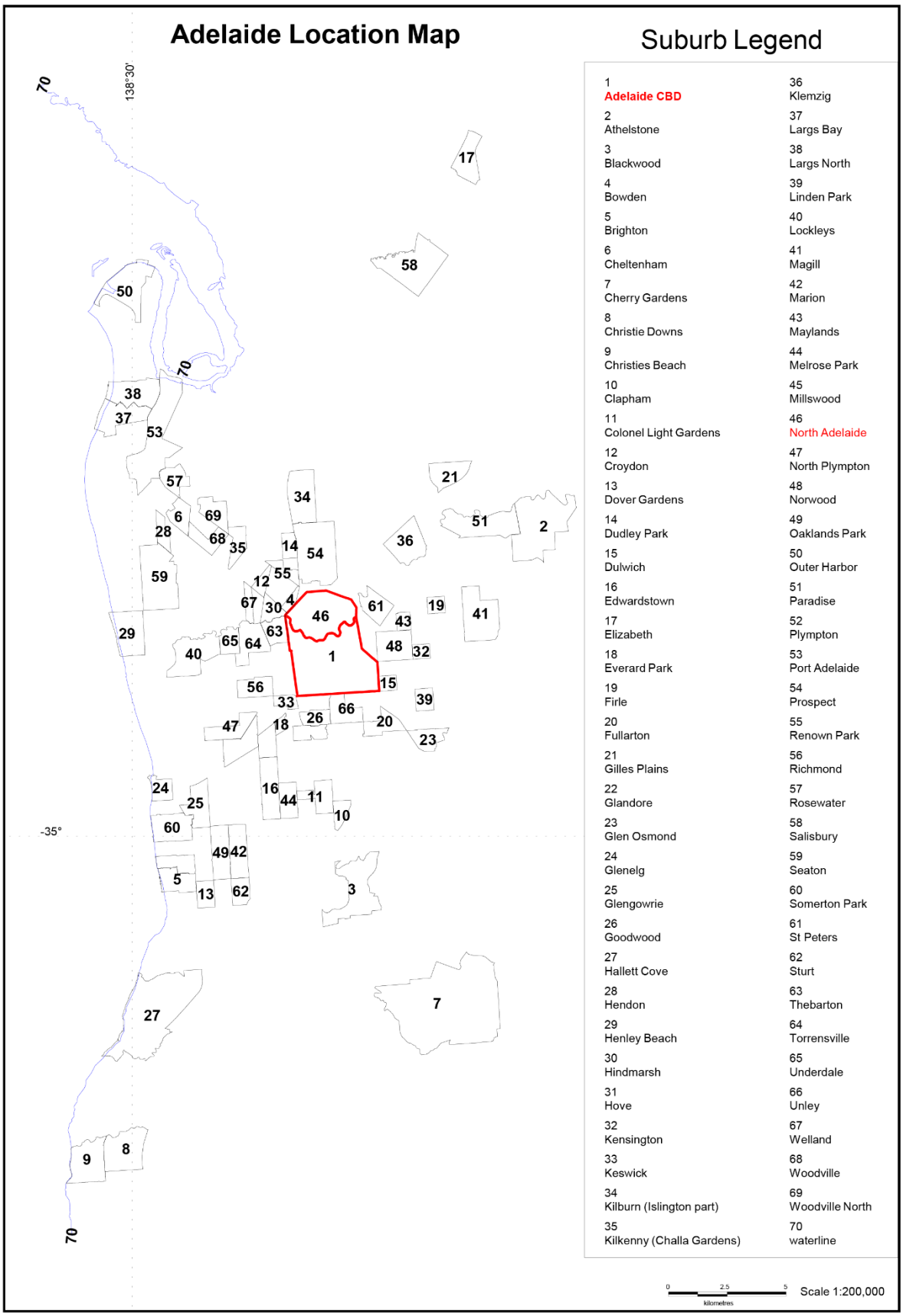
CHAPTER 6

Table 6.1 Vegetables and herbs grown by Dunstan at the Clara Street house 280
Table 6.2 Department of Agriculture fact sheets 1906-1945 289
Table 6.3 Vegetables with potential for commercial diversification 297
Table 6.4 Vegetable and herb gardening lecture display products 298

List of Acronyms

ABC	Australian Broadcasting Commission
ABS	Australian Bureau of Statistics
AGOHP	Australian Generations Oral History Project
ANU	Australian National University
ARC	Australian Research Council
AWW	Australian Women's Weekly
CSIRO	Commonwealth Scientific and Industrial Research Organisation
CWA	Country Women's Association
DECRA	Discovery Early Career Researcher Award
ETSA	Electricity Trust of South Australia
HGAS	Home Garden Advisory Service
NAA	National Archives of Australia
PHAMA	Pacific Horticultural and Agricultural Market Access Program
PIRSA	Primary Industries and Regions South Australia
RAHSSA	Royal Agricultural and Horticultural Society of South Australia
RSL	Returned Soldiers League
SAGASCO	South Australian Gas Company
SAGFVC	South Australian Government Fruit and Vegetable Committee
SAHT	South Australian Housing Trust
SASA	South Australian Soil Association
WEA	Workers' Educational Association

Adelaide Location Map



Chapter 1: Introduction

1.1 Introduction

Present day sustainability issues focus in part on the role of urban areas – particularly the growing of food in cities as a way of creating greater food security. The role of suburban home gardens for food production is regarded as a critical element within the future city sustainability agenda. As recently stated by David Holmgren, permaculture co-originator in Australia, in his work *RetroSuburbia: The Downshifter's Guide to a Resilient Future*:

> Suburban food production capacity is a key factor in the adaptation of cities to challenging futures … the more people who have dirt on their hands while talking to their neighbours, the greater the chance that debates about a resilient future will be grounded in the abundance of nature and flexibility of human behaviour (Holmgren 2018).

In the Adelaide context, little historical research has been done on home food production and preservation. This thesis will indicate that it was a significant, although hidden element of suburban Adelaide life during this period. As well as providing material on an area of South Australian history that has been previously lacking, this thesis makes a valuable contribution to our understanding of the Adelaide backyard in the post-war period from an interdisciplinary perspective. This research presents a synthesis of historical, geographical, social, demographic, cultural, economic and political perspectives and combines them together at both a macro and micro level to present a rich and detailed snapshot of this significant aspect of Adelaide suburban life.

The purpose of this thesis is to investigate and analyse the changing significance of home food production in suburban Adelaide in the post-war period (1945-1995). This provided a manageable 50 year period which incorporated many significant elements of change in Adelaide society. Although broad indicators including sociocultural and geographical factors contributed to a general decline in growing and preserving across the study period, more detailed evidence from the current research reveals that these practices continued enthusiastically in many suburban homes across Adelaide. Through a microhistorical study of home food growing and preserving within the study period, the current research clearly demonstrates the continued significance, diversity and value placed on this activity. Further investigation identifies the availability and acquisition of knowledge as a significant factor in the retention of growing and preserving in many households and this forms a focused lens through which to identify and analyse change across the study period.

The thesis begins, in Chapter 2, from a broader perspective considering the years leading up to the present study period which created a social environment in which general attitudes influenced what and how much food was grown in home gardens in the early post-war period. The broad but significant

geographical changes that occurred in Adelaide in the post-war period are considered in Chapter 3, where industrialisation, suburbanisation, migration waves, changing demographics and the shift to a consumer-based lifestyle all impacted, but did not extinguish, the popularity of home food gardening and preserving. To identify the changing significance of home food production at the household level, across the fifty-year study period, Chapter 4 presents a microhistorical study of what was produced in the yards and kitchens of a large group of interviewees. This analysis provides new insights into a very private element of suburban living, enabling a snapshot of what was grown and preserved, how it was facilitated, what influenced it and the motivating factors that underpinned it. This microhistory reveals a diverse range of information sources from which participants gained their growing and preserving knowledge. The fifth chapter expands on this finding by presenting the changing role of knowledge acquisition as an indicator of continued engagement in food gardening and preserving practices. External knowledge sources including developing media and communications, more informed environmental understanding and greater technological opportunities all impacted upon and influenced how people viewed the importance of producing and preserving their own food. At the community level, neighbourhoods changed in concert with broader societal shifts. Although the close communities of the past, with their cultures of sharing and swapping were weakened as people became busier and lifestyles became more cosmopolitan, information was still shared which supported the continuation of home food production. Within families, gardening knowledge and recipes were passed down from generation to generation and, although some decline in home production was evident, this knowledge source remained relevant and highly valued. To add a uniquely South Australian perspective, Chapter 6 considers the impact of the charismatic 35th State Premier, Donald Dunstan on home food production. This chapter looks at his impact from a personal perspective, through his local Norwood community and within his position of Premier of South Australia. His passion for food and gardening and his promotion of unusual fruits and vegetables facilitated a new and exciting direction within the commercial horticultural industry. Through a number of new government initiatives, his influence led to a revitalisation of home growing and preserving, spearheaded by his own bestselling cookbook.

1.2 Literature review

1.2.1 Australian context

Very little scholarly research has been conducted on home food production and preservation in Australia, highlighting the gap which this investigation addresses.

The 1990s saw some early work in the study of the Australian backyard and its changing form. Environmental scholar George Seddon, in addressing the significance of the quintessential Australian quarter acre block in his work, offers a garden typology which categorises suburban gardens (Seddon

1990). The only reference to home food production is in the 'Italian Garden', the other classifications focusing more on ornamental plants. In later work, Seddon (1993) investigates the role of home food production in greater depth particularly the way such gardens reflect changing ethnicity, class and gender roles. These considerations provide links to the present thesis, but Seddon's work concentrates on examples from New South Wales, Victoria and Western Australia and does not explore Adelaide in any detail, thus reinforcing the significance of the focus of the present research

Historian Deborah Malor (1997) considers the changing role of the suburban backyard from utilitarian to leisure based, a factor considered in this research as one element within the wider situation. This work reflects a more general Australian context, again with no focus on the situation existing in Adelaide.

The subsequent two decades saw a variety of papers written on Australian backyards and home food production, but most focused on regions other than Adelaide and did not focus on the same perspectives as the current research. Geographer Grant Daniels and conservation ecologist Jamie Kirkpatrick (2005), investigate what is grown in front and backyards from an urban geographical perspective, incorporating food production in their classification. This paper highlights the significance of variations between front and back growing but focuses entirely on examples from Tasmania.

Social historian Peter Timms, in his 2006 book *Australian Quarter Block: The Story of the Ordinary Suburban Garden* looks in detail at the changing nature of the Australian garden with a focus chapter on 'The Productive Garden' in which he outlines factors involved in home food production and preservation. This chapter provides information of relevance to the present study through consideration of previous historical influences on home growing and preserving. It includes discussion on the indicators of change to the present day such as the loss of heritage varieties, the introduction of new foods particularly with immigration and the reasons why people grow their own food. Once again, however, this research concentrates its focus on New South Wales, Victoria and Tasmania and not Adelaide.

The most significant research previously completed on the topic is by Andrea Gaynor (2006) who produced a comprehensive study of suburban food growing from an environmental history perspective. In this work, she addresses many aspects of backyard food production including physical requirements, motivations, gender and policy implications and looks at how the identified changes reflect shifting social, cultural, economic and ecological values. This work provides an excellent framework and direction but concentrates on Perth and Melbourne, only referring briefly to Adelaide. In addition, likely due to its environmental focus, this study does not explore the preservation of the home produce in Australian kitchens, a focus within the present research.

Following from Gaynor's work, Geographers Lesley Head and Pat Muir (2007), in their book *Backyard: Nature and Culture in Suburban Australia,* look in depth at the Australian backyard and its development over time. In this work, they critique some of the conclusions from research previously done on the subject including the work done by Seddon, Gaynor and Ian Halkett (1976), the latter of which will be discussed later. Several relevant themes such as significance of place, demographic factors, the urban/cultural hybrid and water scarcity are considered. One chapter, developed from a previous paper in the *Geographical Review*, concentrates on food production by groups of migrants in Sydney and Alice Springs. This information provides an excellent background resource but again lacks direct relevance to the Adelaide context and does not consider, in any depth, the preservation of home produce after harvesting, a focus of the present research.

Research conducted by town planning and urban studies scholar Tony Hall highlights the advantages of low-density suburban living with an emphasis on 'social and environmental function' (Hall 2015, p.15) from a planning perspective. His research provides a quantitative analysis of changing block sizes and the resultant effects of this on biodiversity and liveability (Hall 2008; 2010a; 2010b; 2015). Although providing a detailed analysis of changing backyard size and form including some data from Adelaide, he only comments generally on home food production as a land use in the suburban yard. He identifies the importance of the vegetable garden and fruit trees in the 'Working Yard' of the early twentieth century and the 'Domestic Yard' of the 1940s but he concludes the more recent 'Contemporary Yard' as impractical for food production (Hall 2010a, p.33-4). Although he includes Adelaide in some of the work, he does not investigate the role of food production or preservation in these surveys.

Sumita Ghosh and Lesley Head (2009), in their urban geographical work, consider this changing morphology between traditional and modern suburban styles and reflect on its impact on home food production using data obtained exclusively from the Illawarra region of New South Wales. In work following this, Ghosh (2011) concentrates more directly on food production but focuses on the urban sustainability potential at the time of publishing. This research focuses purely on Western Sydney and considers only recent trends which occurred after the time parameter of this thesis. Although this work highlights the significant lack of research and data collection in this area, it concentrates more on the role of more recent residential food gardens as significant players in 'alternative sustainable food futures' (Ghosh 2014, p. 36).

A more recent report by public policy researcher Poppy Wise for the Australia Institute continues this research direction into urban sustainability, highlighting the role of home food production (Wise 2014). This research acknowledges a recent increase in interest in food growing and looks at motivational factors and barriers to this growing trend. Although this work uses some South Australian examples, it

does not look at historical patterns and combines data from community gardens and home gardens, thus making the results less amenable to analysis in terms of the topics of interest in this thesis.

Zainil Zainuddin and David Mercer (2014), in work emanating from Zainuddin's doctoral research, consider the changing role of home food gardening and support it with a more extensive historical review but concentrate their more detailed analysis on the sustainability potential of this practice only in the Melbourne area. This work again provides comparative information for the present research but does not focus on the Adelaide context or the preservation of the bounty.

Research on the preservation of home-grown produce is very sparse with cursory mention to its existence in some investigations (Newling 2015; Shove & Southerton 2000; Santich 2009; Symons 2006, 2007). Most references to preserving foods generally are contained within popular media (Ratcliff 2012) or within recipe books (e.g. Dunstan 1976, 1998; Newton 1996; Nottle 2015; Townshend 1991) where helpful hints and actual recipes dominated the information provided. One focused book on Australian preserving has been written by the preserving company Fowlers Vacola (2015), *What's Old is New Again,* which traces the history of this company within Australia, providing historical information as well as a large range of recipes.

1.2.2 The significance of the Adelaide context

Home food production and preservation has contributed to the rich tapestry of suburban culture that has underpinned the development of South Australia, and particularly Adelaide, throughout the study period. The limited research completed on this topic has not been written from a historical perspective and tends only to present snapshots of home food production at the time of each publication.

In the Adelaide suburban context, five papers of significance have been written which address some elements of the present research but further highlight the gaps which the present research recognises. Geographer and researcher, Ian Halkett, in 1976, produced the first and most comprehensive study which looked at the changing use of Adelaide backyards. He is regarded by other scholars (Kellett, 2011) as one of the most significant researchers in this area of investigation. His work reflects the contemporary debate of the time which saw proponents of consolidation such as Peter Newman and Jeffrey Kenworthy (1999) questioning the rate of suburban sprawl and advocating for greater density in urban areas which would in turn, reduce the dependence on the motor car. This issue has remained a contentious subject as densities increase and infilling continues to dominate older areas within the Adelaide metropolitan area. In his study, Halkett incorporates over 1,000 suburban gardens, involving many interviews in which he discovers that, despite the popular arguments of the time promoting consolidation and increased densities, people still value their backyard for a variety of reasons and generally utilise it with enthusiasm (Halkett 1976). His extensive study looks at the growth of the

suburbs and highlights a lack of data in the nature and use of residential space. He considers factors such as housing types, environment, block sizes and personal motivations and interests. Vegetable growing is identified as one of many elements in the study with some quantitative data collected. Limited results are also presented about fruit trees and poultry. This study provides a useful snapshot of the situation in the 1970s but again does not reflect in detail on how these factors changed over time and the drivers that shaped these changes.

In 1986, George Calvert looked at domestic food production in Adelaide backyards in his Honours thesis. This study looks mainly from an economic perspective but provides limited information on what was produced, the motivation for growing food and the roles of ethnicity, class and age. Although the relevance of this research to the present project is limited, it does provide related information on a select group of suburbs and gives the present research a useful marker for tracking trends in the 1980s.

Geographer Elizabeth Caldicott (1997) highlights the unique environment and suburban development that occurred in Adelaide from the years following the Great Depression and summarises the changing character of Adelaide in the immediate post-war years and the boom period that followed. Within this context, the changing role of the backyard from a site of production to one of leisure is again considered but, unlike the present research, this work does not focus specifically on food production. This research provides useful but broad information on the changing role of food growing in Adelaide backyards, concentrating chronologically on general garden development with the role of food gardening acknowledged, but only as part of a larger picture.

In 1999, geographer Annie Brindley researched the status of backyards with a single street focus in the leafy Adelaide suburb of Millswood. Fruit trees, vegetables and chicken coops are mapped in ten specific houses and discussed with residents during formal interviews. This work supports the findings of Halkett (1976) and Seddon (1990) concluding that the people interviewed value their private backyard space and use at least a portion of it for food production. This paper again provides a useful snapshot of suburban food growing and supports the claim that suburban yards remain a valued entity. Unlike the present research, Brindley's conclusions were drawn from a very specific location in one street of Adelaide, thus preventing identification of any broader patterns.

In 2011, urban planner Jon Kellett considers household preferences towards block size and gardens in four suburbs of Adelaide and the potential impact on planning policy (Kellett 2011). This study considers similar characteristics to those which Halkett researched but presents them within the context of a later time period. Vegetable gardening is included amongst several other criteria but, unlike the present research, no fruit trees, nuts, herbs, poultry or bees are considered. Kellett establishes, as did

Halkett, that generally people still hold a preference for larger yards with a garden but that the desire to grow vegetables was diminishing as factors such as changing leisure activities and the aging of the population had identified an emerging trend towards smaller gardens. The work by Kellett enables another snapshot of a later time but remains narrowly focused. The present research broadens the scope of home production beyond just vegetable growing to incorporate other types of home produce, thus providing a richer insight into suburban growing.

The role and importance of home preserving in Adelaide is a topic that has received very little consideration in scholarly research. Some investigation has occurred on specific cookbooks such as the iconic *Green and Gold Cookery Book* produced by Kings College, Adelaide (Pitman 2007) and *The Barossa Cookery Book* (Heuzenroeder 2006) but no work has been identified that investigates and analyses the preserving of home fruit and vegetables as a valuable adjunct to growing. The present research investigates several sources of knowledge about home preserving including a selection of South Australian cookbooks which offer a variety of preserves and jam recipes which, in turn reflect produce surpluses. Community cookbooks are also considered as they can highlight locally specific produce through the preserves recipes they offer. These, along with handwritten recipes passed from generation to generation, enable this research to offer an initial look at home preserving in Adelaide kitchens and unlock potential areas for future research.

1.3 Theoretical framework

The theoretical framework for this thesis aligns it with several underpinning concepts found within broader sociocultural historiographical scholarship. Firstly, the present research takes a sociocultural approach, reflected through a broad framework which incorporates elements of several disciplines within academic scholarship. This approach is based in Tosh's explanation that 'the content of history has been vastly extended (2019, p. 289)' as is reflected in the growing importance of cultural themes within an increasingly diverse and rich historical approach. Secondly, the use of a microhistorical study enables the discovery of new knowledge within the Adelaide context.

1.3.1 The relevance of sociocultural historiography to the present research

As historian Alison Moore (2016) suggests, early sociocultural historians such as Jacob Burkhardt and Karl Lamprecht, along with Marc Block and Lucien Febvre of the Annales school identified the need to approach history from a variety of perspectives. As highlighted by Burkhardt's work on Renaissance Italy, a panoramic view of everyday life was provided which incorporated a new multidisciplinary approach which focused upon the life and culture of the ordinary Italian citizen (Burkhardt 1860). This new approach challenged the grand histories of politics and war which had previously been the craft of the historian. More recently, Christoph Conrad (2015) identifies the continued rise of social history from

the 1950s to the 1980s. Scholars such as Conrad (2015), Brian Lewis (2013) and Asa Briggs (1999) have also formally highlighted cultural studies as a significant element within social history.

The direction of the present research reflects this changed focus within historiography by incorporating theories and methodologies from a variety of disciplines in order to be able to more fully address the social and cultural implications of the research question. Thus, for the questions of interest in this thesis, it was necessary to bring together a range of disciplinary approaches, including geography, economics, migration studies, political studies, environmental studies and food history.

Geographical scholarship is relevant to address the physical nature of Adelaide's suburban expansion and the arguments that underpinned the increased consolidation and infill development of older Adelaide suburbs in the latter part of the study period. Other geographical factors such as demographic change, the expansion of the transport network and urban development are identified in the current research as significant factors that have affected home food production as well as the physical barriers of soil quality and most significantly, local water supply.

Economic factors are also noted as significant in influencing the need for people to grow their own food. Those participants who lived through the Great Depression and Second World War experienced times of scarcity and were very conscious of economic hardship and how to mitigate it through self-sufficiency. Many migrants came to Australia in the post-war period to escape war zones and civil unrest, often arriving with only the clothes on their backs.

Migration studies address the impact of Federal government migration policies in the post-war period with the influx of people to South Australia from many regions of the world. With these migrants came new and unusual foods and often backgrounds of considerable self-sufficiency.

South Australia's political climate in the post-war period highlighted policies of industrial development and expansion. The Playford government in South Australia promoted large scale manufacturing and associated urban development, all of which fuelled the expansive suburbanisation of the period from 1945 through to 1960 when formal planning was introduced (Marsden 2003-4, p. 49). These initiatives enabled the average person to own their own home on a large block which gave them the opportunity to establish extensive gardens. The Dunstan decade of the 1970s saw a shift towards a sociopolitical agenda which promoted new produce and the general broadening of Adelaide's palate, both of which have implications for home food production and preserving (as will be discussed in more detail in Chapter 6).

The role of environmental stewardship, as reflected in environmental research and scholarship, highlights the changing importance of environmental issues across the study period. The rise of the

permaculture movement in the 1980s and other vehicles of environmental awareness such as the Soil Society in South Australia impacted on how people viewed the food supply and provided an early motivation to consider greater self-sufficiency.

Other academic disciplines are relevant to the present research in varying levels of significance. Studies of memory and particularly food nostalgia are important, as are the fields of psychology, food studies, social class and gender themes.

The scope of this research, as indicated, attempts to draw from a variety of academic disciplines and genres and therefore reflects the multidisciplinary approach of sociocultural historiography. The present research reflects this as it 'adds to its subjects and methods by borrowing from neighbouring disciplines' (Furet 1983, p. 392).

1.3.2 The microhistorical approach

Within the new sociocultural history grew an increased focus on the study of the everyday lives of ordinary people. As the current study topic developed, it became more evident that to harness the breadth of the multidisciplinary information and to provide it with some richer underpinnings, taking a parallel microhistory inspired approach would be useful. Such an approach is supported by the methodologies now well recognised and utilised in microhistory. As stated by Szijarto 'the advantages of the microhistory approach is that it can present this diversity of contexts within the frame of a relatively limited investigation' (Szijarto 2002, p. 211). This question of scale is emphasised by Brewer (2010) who highlights the application of Appleton's Prospect and Refuge Theory (Appleton 1975) and reworks it to represent microhistory. Brewer retitles Appleton's 'theories' as 'histories' to emphasise the similarities. The concept of 'prospect history' provides a broader, more extensive outlook, one which is represented in this present research by the larger socio-economic and geographical factors which affected home food production in Adelaide during the study period. Brewer's renamed concept of 'refuge history' represents a very thorough, detailed analysis, an approach reflected in this present research by the comprehensive study of individual Adelaide suburban yards and their food producing histories. In this approach, people become 'the subjects, not the objects of history' (Brewer 2010, p. 89). De Vivo (2010) supports Brewer's approach but adds two other elements that are directly relevant to the present research. In Appleton's original discourse, the 'refuge' was a place for hiding and protection. In the present study, as identified by de Vivo, the opposite occurs as the use of the microhistorical approach aims to highlight and bring forward elements that were previously hidden. De Vivo (2010) also extracts from Appleton the intent that both levels of analysis are designed to work in tandem, a feature which is one of the underpinning elements of the present research. By investigating suburban growers and preservers on a family basis, patterns can be identified which connect these

microlevel findings to the broader social changes and drivers of the time. This process enables 'combining the magnifying lens with the radar in search of connections' (de Vivo 2010, p. 393).

One limitation of the microhistory approach, as suggested by Szijarto (2002), is the difficulty in generalising overarching themes from such detailed perspectives. He suggests that this type of narrow focus can lead to distorted representations if one account becomes dominant and these effects can be further intensified by researcher bias as a greater depth of knowledge is obtained about a smaller range of material. As suggested by Szijarto, to remedy this potential problem, it is necessary to approach the individual elements from several perspectives. The present research actively engages with a greater breadth of information than might be typical in microhistorical work by analysing the trends from a wide selection of sources which enabled the identification of larger and more overarching themes. By studying individual food gardens and preserving techniques of suburban Adelaide residents, wider themes were able to be identified which link the individual food stories to a large sociocultural narrative.

As reflected in the present research, 'placing lived experience at the centre is probably the most important feature of the approach of the new social history' (Szijarto 2002, p. 212). The current project aims to highlight the actions of people in their private yards and provide a breadth of qualitative information which will enable patterns to be identified which in turn 'can convey the lived experience to readers directly on the micro level of everyday life' (Szijarto 2002, p. 210).

1.4 Aims and Objectives

The methodology of this thesis enables the aims and objectives to be investigated within a sociocultural historical framework through a microhistory approach. The aims are:

- to investigate and document home food production processes and the preservation of home produce in Adelaide after the Second World War; and
- to establish if and how changes in home production and preserving reflected the shifting of particular values and cultural ideologies within the Adelaide suburban context.

The objectives of the thesis are:

- to study Adelaide home food production and preservation in the period 1945–1995 with academic scholarship;
- to document the space allocated to home growing, the role of knowledge acquisition in gardening and preserving, the nature and size of production and the motivating factors underlying home production; and
- to examine whether shifting sociocultural factors have influenced how people have valued home food production and preserving over the time period.

The following focal questions will guide the process:

1. How did broader social and cultural factors impact on home food production and preservation in Adelaide in the post-war period and what effects did they have?
2. How did the 'Bounty of the Suburbs', the actual produce and preserves produced in Adelaide homes, change across the post-war period and what factors facilitated these changes?
3. What were the mechanisms for providing gardening and preserving knowledge, and in what ways did these types of knowledge affect ongoing gardening and preserving practices, against the backdrop of an overall, general decline?
4. How did the 'Dunstan decade' impact on food production and did the 'gardening Premier' create a uniquely South Australian approach to home food production?

The sociocultural theoretical approach enables a variety of methods to be used to address the project aims and objectives. These methods ensure relevant identification, selection and processing of the information required to address the focus questions and critically analyse the findings.

The focus questions guide the research in order to investigate how this very important facet of suburban Adelaide life was affected by and responded to wider social, economic and geographical changes that occurred in this period of unprecedented growth and development. To address these questions and create a resource of new, previously uncollected qualitative information, three major sources of information are utilised – oral histories, primary documents and secondary sources.

1.5 Methodology

1.5.1 Oral history methodology

Oral history interviews comprise a significant component of the information collected for the present research, particularly because the practices on which it is focused are everyday ones which typically are neglected in more traditional source materials. Oral history has gained much attention within academic spheres in recent times. Often previously relegated to the genealogical hobbyist, the significance of this method has been underestimated in the past but recent historiography, such as in the work of Alessandro Portelli (1984) has highlighted the important role that oral history plays in facilitating a more representative and rich historical reconstruction and this thesis embraces this movement through the interviewing of growers and preservers in the post-war period.

Several scholars have identified the richness that oral interviews can bring to academic research. Oral historians such as Anna Sheftel and Stacey Zembryzycki, in their edited collection *Oral History Off the Record: Toward an Ethnography of Practice*, bring together the work of many oral historians such as

Steven High, Julie Cruikshank and Sherna Berger Gluck and highlight the investigative and contextual significance of individual oral accounts. The contributors 'are all rooted in a humanistic research ethos that values the lives of ordinary people and gives them space within research and writing' (Sheftel and Zembryzycki 2013, p. 7). The significance of individual interviewing and the ethical issues that may arise are considered by academies such as Valerie Yow (1995) and Shetfel and Zembryzycki (2010). Other researchers consider the process of interviewing and the importance of technique and interviewer-interviewee relationships (Jenkins 1999; Gluck 2013; High 2013; Robertson 2006). The significance of human memory and its frailty is also an integral element of the oral history research by historians Mary Kay Quinlan, Nancy Mackay and Barbara Sommer in the United States (2013) and the research on food memory by David Sutton (2001; 2008).

Digitisation in oral history is an area of continual change addressed by historians such as Linda Shopes (2012) and Michael Frisch (2006; 2008). As technology develops, more efficient methods to search, sort, browse, access, study and select are identified (Frisch 2008, p.11). As research develops, richer more qualitative forms of indexing and retrieval are being created. Although not being used at the scale that Frisch identifies in projects such as the Survivors of the Shoah Visual History Foundation Oral History Project and the Australian Generations Oral History Project (Reiger 2016), the methods used in this thesis attempt to incorporate elements of his approach through the detailed use of markers and keywords to enable the original oral recordings to be accessed quickly and efficiently to facilitate a direct interface with the interviewee statements. Oral historian Beth Robertson states that oral history is 'now recognised as a means of learning about ordinary people as well as those who are even less likely to leave any written records of their activities' (Robertson 2006, p. 3). This links directly to the present research where ordinary people talk of a commonplace but private activity, one which very rarely is recorded in any written or photographic format.

1.5.2 Application of methodology to the current research

Working with oral history techniques raises many considerations in terms of advantages and limitations, each of which are discussed in relation to the present research. The oral history interviews for this project validate Quinlan, MacKay and Sommer's suggestion (2013, p. 26) that oral history interviews can create new primary resources by providing context within which an extensively researched topic such as home food production can be given depth and detail and an element of added value. As Sheftel and Zembrzycki state, 'oral history is not just about studying people, it is also about valuing them' (2013, p. 16).

1.5.3 Suitability to the present research

Oral history interviews provide an opportunity for participants to recall very detailed personal information and consequently provide greater context and insight into a topic. This factor was highlighted by historical sociologist Kerreen Reiger (2016) in the Australian Generations Project methodology, a direction mirrored within the current research as interviewees were encouraged to expand upon and enrich the questions presented to them.

The relationship between interviewer and interviewee is another intrinsic aspect of this process. The development of this connection enables the formation of a generally relaxed and consequently meaningful relationship with interviewees. As Sheftel and Zembrzycki (2010) discusses, the relationship can be developed and expanded over time although in the context of this research, interviews are generally one-off with short term goals.

One significant element of this methodology, as identified by Sheftel and Zembrzycki and highlighted in the present approach, is the finding that 'interviewees often take us to places we did not know we needed to go' (2013 p.4). This present research unlocks many new avenues of future investigation, indicating the unpredictable and exciting nature of this form of historical research.

Oral history interviews also allow the capturing of information that typically is available only in the domain of oral tradition. For example, Sutton has emphasised the significance of such memory based practical knowledge in Greek culture and highlights the importance of capturing such oral traditions before they are lost in subsequent generations (Sutton 2001; 2008). The capturing of food preservation techniques such as jam making, drying and salting is a significant element of the current project as often such resources are passed down through generations via word of mouth. This method enables those otherwise unwritten processes to be identified and incorporated into the research as a valuable sociocultural component.

1.5.4 Potential problems with methodology

Oral history methodology has drawn criticism regarding some of its processes and outcomes. Five major criticisms potentially relevant to this research project have been identified and addressed.

Memory failure

One major concern is the validity of the information given the frailty of human memory. As Sheftel and Zembrzycki (2010) indicate, interviews often occur long after the event and can lead to inaccuracies, as memory is malleable and can falter with age, a factor significant in the present research as most interviewees ranged in age from 70 to the high 90s. Robertson (2006) considers the problem of bias and error inherent in this method. Error can occur with forgetfulness which increases with age although

she suggests that in many cases, long term memory is often clearer than short term. This concern is supported by Quinlan, MacKay and Sommer (2013) who state that the significant memories of the past tend to remain and be more credible. This research follows Robertson and Quinlan, MacKay and Sommer's approach in that long-term memory is acknowledged as fragile but still regarded as valuable. This potential weakness in methodology was recognised within the context of this thesis. To address this problem, all of the information gathered was collated into topics which were then used to identify underlying patterns and processes in food production and preservation. The collation of many oral accounts on similar topics enabled similarities to emerge and inconsistencies to be identified. Where possible, other sources were also used to further check any inconsistent information and link specific claims into the broader narrative. This was then used to support contextual baselines which reflected broader 'values, attitudes, beliefs and feelings' (Robertson 2006, p. 4). The recounted memories were used to direct the identification of the key topics thus individual inaccuracies and memory lapses were lessened by incorporation into these larger patterns and trends.

Interviewer dominance

Another significant area of criticism that this method generates concerns the dominance and influence of the interviewer on the interview process, a subject of much academic debate. Yow (1995) highlights the issues that can arise between interviewer and interviewee in particularly sensitive or harmful topics and the bias that can appear from the personal convictions of the interviewer. Sheftel and Zembrzycki (2010, p 192) further consider personal interviewer bias from the angles of racial intolerance, personal dislikes and the deliberate omission of sensitive material as potential weaknesses in an oral history approach. These factors were all considered when establishing the present interview protocol but did not present any major concerns due to the nature of the topic and its generally nonconfrontational content. Interviewer bias is nevertheless acknowledged as underlying the whole premise of the research, namely, to investigate the value of home food production as a positive activity. This bias was also reflected in the interviewees as only those who had an interest in producing food responded to the canvassing. This bias is acknowledged as unavoidable but necessary to investigate the topic and extract new information on this publicly unseen activity.

Collective Memory

The often-dominating effect of collective memory can influence the recall of individual participants. Quinlan, MacKay and Sommer (2013) identify the power of the collective to influence the individual, a factor significant in this study when interviewing in a community environment such as an ethnic club. Often interviews were disrupted by interjections from surrounding people who corrected or expanded on the topic being discussed. This disruption was deemed unavoidable given the close environment and

was noted when appropriate and later considered during the sorting and analysis of the information. As suggested by Cruikshank and Argounova-Low (2013) and Quinlan, MacKay and Sommer (2013), ethnic interviewees are often led by the group narrative and can be influenced by patriotism and culturally acceptable responses to topics such as civil unrest and war-time behaviours. Early memories can be triggered and then often shaped by other members of the group. Although collective memory can be a powerful determinant of what is remembered, such inconsistencies are not regarded as critical in the present analysis as many of the directed topics are presented within a more general, contextual background relating to their migration experience. From this rich collection of memories, specific information on food growing and preserving was extracted and enriched by the collective memories of homeland gardens and kitchens where different produce was grown and variant preserving methods and techniques employed.

Influence of recent events

The confusion of more recent events with what occurred in the past can be a significant problem with much older participants. This potential weakness in accuracy was again considered in the framework of this research and addressed by the highlighting of suspected inconsistencies and confusions at the time and noted later in the transcripts. When collating the information under broader topics, such notations were taken into consideration and assessed in relation to other information obtained.

Nostalgic recall

The risk of nostalgic recall couched in idyllic, even utopian, terms is another criticism frequently directed towards the use of oral history as a methodology. The interviews conducted for this research noted participants recalling the 'good old days' as a time of perfect contentment and happiness. These trends tended to be based within enchanting childhood memories or in the time before the ravages of age prevented them from gardening and preserving. This risk was a significant factor to be considered in this research and concerns about it are well substantiated by many other scholars (Adams 2014; Bhatti & Church 2001; Blackburn 2012; Bower 2004; Byrne 2015; Duruz 1999; de Wekker 2003; Griffin 1997; Holtzman 2006; Hope 1998; Seddon 1993; Supski 2013, 2014; Sutton 2008; Townsend 1991; Trigger & Head 2010; Whitney 2015). There is no doubt that nostalgia is a significant factor associated with recollection of food growing memories, particularly from childhood. In addressing this phenomenon, anthropologist Ghasson Hage defines 'positive nostalgia' as 'a memory of a past experience imagined from the standpoint of the present' (Hage 1997, p. 104-5), clearly a relevant consideration for all interviews performed for this thesis. Hage (1997), sociologist Sian Supski (2013) and geographer Alison Blunt (Blunt 2003) also highlight the 'spatial importance of nostalgic remembering' where memories evoke geographical location. This research, which focuses on the suburban house block and the

kitchen space, acknowledges this spatial element to nostalgic memory. Memories which reflect geographically significant elements such as the location of garden plots, trees, paths, trellises and other features provide strong recollections of backyard production and are therefore considered as valuable sources of recall.

1.5.5 Primary documentation

The second significant method of material collection for this thesis was primary documentation obtained from a variety of archival sources such as the South Australian State Archive, Adelaide Botanic Gardens Archive and the Royal Agricultural and Horticultural Society of South Australia (RAHSSA) Archive. The practice of validating across a variety of resources, often referred to as triangulation in a qualitative research context, is often associated with sociocultural historical research and was a technique used throughout this thesis. The three main sources enabled a rich context and enabled verification of information gained from other sources such as the interviews.

Archival documents investigated include government reports, minutes, agendas, letters and correspondence notices as well as bulletins, fact sheets, meeting notations and personal correspondences. In addition to these, Australian Bureau of Statistics (ABS) census data, data cubes, surveys and special reports were reviewed. Handwritten, informal logbooks of government operations and handwritten drafts of articles, information sheets and other documents were also incorporated as primary sources. Political speeches and Hansard, the official report of the debates of state Parliament, provided limited but important information. Other primary sources include handwritten and printed recipe books, audio recordings, transcripts of existing oral histories, newspaper articles and advertisements, magazine articles, memoirs and a variety of printed ephemera including posters, flyers, leaflets, booklets, maps and art prints. Video recordings, radio broadcasts radio transcripts and historical photographs both private and public, also added depth to the research. Various catalogues, show programmes, show prize lists, organisational minutes, director's reports, technical reports and annual reports supported the identification of patterns and trends. Such information was reviewed for relevance and either printed, copied or noted and ordered according to topics and themes or chronologically depending on what information was required from each separate source.

This large resource of triangulated primary information enabled a detailed and very comprehensive body of Adelaide specific material to be collated as evidence to substantiate and expand upon the stories obtained during the interviews and provided the basis of the focused information presented in Chapter 4.

1.5.6 Limitations of archival sources

Inadequacies were clearly identified within the archival sources utilised. The inconsistency of some archival records due to gaps in the material was problematic at times when attempting to construct a clear historical narrative. Often entries or sections of documents were missing or poorly ordered or filed, leading to concerns about material being overlooked. The very specific nature of the required information and the lack of previous interest in this precise topic meant there were no designated collections or headers to guide the research process. This resulted in the need to search across many different sources for what ultimately were very small amounts of relevant information.

In contrast, some sources such as original newspapers for the period of interest could not be accessed digitally. Consequently, due to the overwhelming number of documents that would have been searched, a representative sample was used as the most suitable approach (Fox & Alldred 2017). The method of using sample blocks is common in qualitative research and sampling and was thus deemed appropriate to enable simplified management of large volumes of information. Some newspaper sources were from participant scrapbooks and lacked full bibliographic details. These were identified as separate in the List of References as identifying each one manually was beyond the scope of this project. Documentation was divided into date specific blocks of five yearly increments and these were accessed in greater detail if anomalies became evident or further questions emerged. This enabled easy comparison with other records such as recipe books, to identify trends and patterns. Due to their large quantities, some magazine sources such as *The Australian Women's Weekly* were also studied using sample blocks despite being available in digital form.

These problems and inconsistencies were thus well recognised as this research was pursued. A wide selection of alternative sources were explored to enable gathering and analysis of a range of information which, when linked to the interviews, provided a vehicle for identifying broader trends and changes within home food growing and preserving techniques.

1.5.7 Secondary sources

To locate the present research within academic scholarship, many secondary sources as shown above, were accessed and analysed to ascertain their relevance to the thesis topic. In addition to this, to understand the significance of home food production and preservation in the post-war period, an historical outline of the importance of home growing in the period prior to the study period was essential as it undoubtedly influenced the post-war pattern. A selection of secondary sources enabled a picture to be painted of the necessity of backyard food production in the Depression and war years. This background helped to situate the state of affairs that emerged at the end of the Second World War, and immediately preceded the period to be explored in this research.

1.6 Methods used in research

1.6.1 Participant recruitments

This project focuses on people who had grown and preserved their own food non-commercially in the period 1945–1995 or who grew up in such an environment. To recruit suitable participants for the oral histories, the project was advertised using a variety of locations where it was thought interested participants might see the notice such as historical societies, community centres, libraries, noticeboards, ethnic clubs and societies, nursing homes and other suitable organisations. Information flyers (Appendix 1.1) with contact details were made available according to the University of Adelaide ethics requirements (Ethics Approval Number H-2016-234) and all contacts were followed up. This process led to further contacts using passive snowballing (initial contacts passing along information about the research to those in their networks who then contacted the researcher), especially within migrant communities. University Participant Information Sheets and Consent Forms were emailed or posted to the participants (Appendix 1.2). Contact regarding the time, location and format of the interview was then made with each participant via email or telephone. Interviews were conducted at a location chosen by the participant and were all recorded using a Sony tablet. This method was chosen as the best for recording as it was small and inconspicuous and was less likely to intimidate the elderly participants as larger, more formal recording equipment may have done. It is acknowledged that the quality of the recordings was not at an archival level. Most participants responded positively to the presence of the tablet and were very comfortable with it throughout the interview process. The varied locations created problems with sound clarity as often there was ambient noise, but this was minimised by careful placement of the equipment rapid transcription after the interview while the narrative was still fresh and further anecdotal notes taken by hand could be added.

All regular participants were anonymised in the text as specified on the signed Consent form. Several participants gave their permission to be individually identified by virtue of their official or public role.

1.6.2 Crafting the interview questions

A running sheet of questions and topic starters was created and adapted for each individual interview based on background information about demographics and other characteristics of the interviewee. Oral historian Lesley Jenkins (1999) offers a framework for creating a topic sheet which formed the basis for the approach in this research. As the interviews progressed, the topic list was refined, and the framework moved from a detailed questionnaire-based approach (Appendix 1.3), which supported clear and relevant interviewing in the early stages, to an Interview Broad Cue Sheet (Appendix 1.4), the latter of which utilised keyword prompters. Thus, the later interviews in the process became more focused

and hence tended to produce material that was more relevant to the project's research questions as the direction of the research became firmer and greater confidence with the topic was obtained.

1.6.3 Transcription of interviews

Interviews were then transcribed in summary form. As Robertson states in the *Oral History Handbook,* (2006), 'the written version of an interview does not have to be a full transcript - detailed summaries or timed interview logs are also very useful' (p. 74). She adds that under certain circumstances such as theses, full transcription is not always necessary and needs only to be used for direct quotations (p. 74). To maximise information retrieval, a combination of Robertson's interview log approach and elements of an interview summary have been adapted for use in this research. Each interview was time noted at regular intervals depending on the flow of conversation, and keywords were added at the side of the transcript to allow for quick organisation. A detailed summary of the conversation was noted with names, dates, potential quotations and follow up notes highlighted. This method was chosen as an effective way to transcribe each interview efficiently while highlighting features which would help with effective coding, follow up and later analysis. It also drew on the work of Frisch (2006; 2008) with regard to the systematic organisation of interview material, enabling analysis to occur based on the original audio recording. This was achieved through extensive time noting, allowing subsequent rapid access to sections of the recording on demand.

1.6.4 Collation and sorting of information

The initial collation and sorting of information from the interviews borrowed organisational techniques generally associated with processes used in Grounded Theory approaches. (Cope 2009; Holton 2007; Lempert 2010; Morse 2010). This project did not use pure Grounded Theory methods, but instead utilised a general inductive method where the initial coding of the information occurred using a process to 'organise, categorise and draw insights from data by identifying core themes that emerge inductively' (Cope 2009, p. 648). Coding of this type is a particularly useful tool for sorting qualitative information (Holton 2007). As Cope (2009) suggests, it allows differences and common patterns to be identified which enable an overarching framework to be constructed to clearly address the research questions and to focus on that information which has maximum relevance to those questions.

Keywords identified on the transcripts were used to categorise each relevant section of each interview. These sections were then sorted into larger groupings. From these groupings, themes were identified which formed the basis of the thesis chapter structure. The use of anecdotal memo writing, as described by Robertson (2006), enabled additional notes and ideas to be jotted down especially during and immediately after the interviewing. This method of categorisation allowed for depth and explanation to be layered over the coding categories and for links to be made directly to the oral recordings

themselves via clear and targeted tagging. As suggested by Cope (2009), this approach enabled constant comparison and resulted in a means for evaluating the validity of the findings by allowing topic elements to be easily compared across all the interview transcripts. It also allowed abstraction of the information collected away from the intricate level of detail often associated with microhistorical data and elevated it towards a more conceptual level where core categories could be recognised and patterns and relationships identified (Holton 2007, p. 273).

1.6.5 Limitations of methods

One substantial problem encountered within this research was the bias created via self-selection inherent in the methods utilised for recruiting participants. The methods used to canvas for interviewees generally attracted only those who were passionate about gardening, creating a distinct bias in the selection process. Due to the specific nature of the research questions associated with the project, most that showed interest had gardened in the period or had grown up immersed in a home culture that valued gardening and home-produced food. It is of course the case that many people never grew their own food in Adelaide during this period, and thus were not motivated or interested to become involved. As this study aims to investigate the significance of food gardening and preservation in the post-war period, the focus on those who were actively involved in these processes was regarded as necessary to obtain the desired information and perspectives. Hence this study did not document negative factors associated with the processes of interest.

The difficulty in obtaining interviewees who had migrated to Australia during the period of study became evident in the early stages of the recruiting process. Issues centred around access and language barriers have been observed in previous research (Graham and Connell 2006; Halkett 1976). To improve outcomes, migration waves of the post-war period were studied and the major groups of migrants who came to South Australia during the study period were identified. Certain groups were then specifically targeted as representing the most likely sources of new and varied home food production and preservation techniques in this period.

Migrant groups and organisations often were difficult to contact, and many were not willing to become involved in response to general recruitment calls. As indicated in earlier studies, prior involvement by the interviewer with ethnic communities assists with this process (Kyriacou 1993; Morgan, Rocha & Poynting 2005) but this study did not have this advantage. In some previous research (Mazumdar & Mazumdar 2012; Morgan, Rocha & Poynting 2005), the ‘snowballing’ effect mentioned earlier, was instrumental in sourcing further migrant interviewees, a process which also occurred in the present research. Social networks enabled many participants to be recruited using the passive snowballing technique and most were willing to participate due to the recommendation of the original interviewee.

Despite these limitations, this research enabled the identification of a large volume of home food growing and preserving in both Anglo-Australian and migrant homes throughout the study period.

1.6.6 Final direction

As the research process developed, distinct themes emerged from the primary and secondary data collection which directly addressed the research questions and provided the structure for the thesis. These themes allowed examination of the broad sociocultural and geographical contexts and their impact upon home production and preservation. Extensive interviewing and archival record searching created a detailed and localised analysis which provided depth to the topic and direction for the research. The resultant information has created a microhistory of home food production and preservation in the suburbs of Adelaide as seen through previously untapped multidisciplinary lenses. This approach is unique as no previous scholarly research (Halkett 1976; Caldicott 1997; Seddon 1993; Timms 2006; Head & Muir 2007; Gaynor 2006) specifically addresses the research questions presented in this current project.

As the literature underpinning the thesis is distinct, depending on the specific themes discussed in each chapter, and draws on a variety of disciplinary approaches, each chapter incorporates analysis of relevant background literature where appropriate, including articulation of the gaps in existing scholarship that are addressed in the present research.

Chapter 2: Setting the scene: broad sociocultural influences impacting early post-war food production

2.1 Introduction

The popularity of home food production and preserving in the time leading up to and including the early years of the study period reflected existing social attitudes. These directed how food production continued immediately after the war years and why it remained a valued activity in many suburban yards of Adelaide at this time. Interviewing participants about their own recollections of their parents and grandparents' food gardens revealed significant backstories which underpinned the behaviours of many participants growing up and establishing families in the early post-war years. Although these influences were strong in the immediate period after the war finished, they declined across the study period as Adelaide modernised and priorities changed.

Anglo-Australian participants often credited the strong influence of their British cultural heritage on what was grown and how it was preserved. Many early post-war food gardens also reflected the mindset of thrift and resilience that was instilled during the preceding Great Depression and war years. This trend, along with continued food shortages and a general lack of resources in the immediate post-war period, created a social environment which encouraged continued self-sufficiency through home food production. This was further stimulated by government wartime growing campaigns which were based on similar successful programmes run in Britain and America. Such programmes encouraged food gardening and enabled people to learn gardening skills which they took into their new post-war homes.

The flat apron of land between the sea and the adjacent Mount Lofty Ranges enabled Adelaide to initially expand in a north-south direction, accommodating large allotments which provided the potential for extensive gardens. These factors impacted on how people viewed the significance of growing and preserving food and influenced the decisions of many Adelaide residents to continue these practices beyond the war years.

As observed by Hugh MacKay AO, psychologist, social researcher and academic writer:

> For many families in the pre-war and war years, the backyard veggie patch was an established tradition, based primarily on the desire to save money – combined with the relatively more difficult access to fresh fruit and vegetables (due to a far less highly developed supply chain) (MacKay, via email, 18 March 2019).

This chapter will analyse how these pre-existing factors influenced food growing and preserving at the beginning of the post-war period and why, as this research indicates, these factors influenced many participants to continue the practice into the immediate post-war years.

2.2 The British colonial influence on Adelaide home food production and preserving

Many participants grew and preserved what they regarded as 'typical British foods' in the post-war period, reflecting the impact of South Australia's British colonial roots. This influence remained strong across the Anglo-Australian contributors but was also reflected in the produce of many migrant gardens, making it a significant influencer of what was grown and preserved in the post-war period. In South Australia in 1947, 98.7% of the population were English speaking and predominantly from the British Isles, reinforcing the significance of this migration stream (Hugo 2015). Although migrants from other countries such as Italy, Germany and China had entered South Australia prior to the middle of the twentieth century, British migrants were preferred by the government and with them came British gardening and preserving knowledge. This formed the basis for many of the interviewees in their later choices to grow and preserve food.

2.2.1 British gardening tradition

Geographer Elizabeth Caldicott highlights the British gardening tradition in her South Australian research, stating that 'Adelaide's domestic gardens are eclectic offering a wide cross section of styles which inherently preserve a long-established Anglo-Saxon gardening tradition' (Caldicott 1997, p. 52). This British gardening influence was further reinforced by the Department of Environment, Heritage and Aboriginal Affairs who, in 1998, identified the predominant English style as still desired into the twentieth century. They also stated that this encompassing Englishness was more dominant in South Australia than the Eastern states. The Englishness of Adelaide gardens, particularly food gardens, was reinforced by several participants who always grew the 'usual English vegetables' that their parents had grown in the early stages of the study period. They identified these as including peas, beans and carrots. Non-English migrants often preferred growing English vegetables, some because it was 'expected' to fit into the new country, others because it would sell to local buyers who preferred the English varieties. This trend was supported in historians Natalia Gerodetti and Sally Foster's study in the United Kingdom (2016) where it was found that the Chinese migrants grew mixed crops: they liked to grow Chinese produce but also a selection of English vegetables. The present research in Adelaide reinforced this trend in the period after the war, with one interviewee recalling the local Asian growers producing predominantly English produce as it was what they could sell to Australian buyers. The mother of one Chinese participant grew pumpkins, sweet potato and chokos and her son-in-law grew both Chinese and Australian vegetables,' whatever he wanted, he grew' (Interview No. 47, Findon 28 August 2018). Anglo-Australian and migrant growers were both influenced by British colonial food growing as can be seen in the types of vegetables that they grew. These traditions were strongly

instilled from earlier generations and passed down through community exchange and the intergenerational transfer of gardening knowledge into the newly established home gardens of the early post-war period. These points will be further discussed in Chapters 4 and 5.

2.2.2 British preserving tradition

The food writer Cherry Ripe (1993) states that, from a culinary perspective, 'as recently as 40 years ago, unlike America, Australia was a largely mono-cultural and therefore mono-culinary society, namely, Anglo Celtic' (p. 8). This observation was echoed by the food studies scholar Jean Duruz (2005, p. 53) whose work considers the 'Anglo-centred ethnicity' and its complex links within cookery. The current research finds that most preserving by participants in Anglo-Australian houses, in the post-war period, reflected British methods and recipes particularly with the bottling of fruit and jam production. As explained by Michael Symons (1999), early cookbooks such as Eliza Acton's *Modern Cookery 1845* and Isabella Beeton's, *Mrs Beeton's Book of Household Management 1861,* were English publications often brought across on the early ships. As explained by culinary historian Colin Bannerman (1998), many of these books proved to be unsuited to the survival style of cookery required in the new colony, leading to the generation of new recipes based on old English favourites (Bannerman 2004). Edward Abbott's *The English and Australian Cookery Book (Cookery for the many, as well as for the 'upper ten thousand') 1864,* is regarded as the earliest Australian cookery book (Bannerman 1998; Symons 2007) with adapted English recipes and the inclusion of some bush foods. This book includes sections on preserves and conserves, detailing how to preserve fruit and vegetables in open neck bottles and includes recipes for chutneys (Abbott, 1864, pp. 113, 123, 144). Many of the fruits and vegetables such as citrus fruit, stone fruit, berries and various vegetables included in these recipes were identified in participants' recipes for bottling and preserving seasonal excesses. The continued repetition of many of these early recipes in Adelaide cookery books, used within the study period, reflected the long-term embedding of British traditions in local, Adelaide food preservation.

Symons (1999) identifies a later broadening out from the English domination of growing and preserving techniques during the post-war period as the new migration waves came to Australian shores. This change is also detected in the current research as new ingredients and methods of preservation entered the local cuisine during the post-war period. Despite the later changes, English preserving techniques dominated the kitchens of the early post-war period as many used the recipes passed down through intergenerational pathways within families. This influence remained strong in many households although later in the period, post-war migration broadened what was preserved and how it was accomplished.

2.3 Hardship and 'making do' - the influence of the Great Depression and war years on the necessity to produce a home harvest

Two factors which were identified by interviewees as significant in shaping their family's post-war food production were the Great Depression of the 1930s and the Second World War. These two events encouraged home food production and preservation and consequently influenced what occurred in the immediate years following the war. To clearly understand the changes that occurred in the focus period, it is vital to establish the importance of the Great Depression and the Second World War in setting in motion a mindset of self-provisioning underpinned by economic necessity and thrift.

2.3.1 The thrift mindset

Life in the Great Depression was harsh with high unemployment, dropping income rates and restricted spending power for many households. To avoid potential hunger, families often showed resilience by growing their own food if they had the land and resources available. Some were even forced out of city areas to work in rural regions in return for a house with land on which they could grow vegetables (Australian Food History Timeline 2019). Supplies in urban areas were scarce, so very little was wasted, instilling a resilient instinct which was reflected within the home garden and how it was managed both during the Great Depression and in the years that followed. Although some government relief was available, 'the struggle to survive was not an easy one' (Broomhill 1978, p. 101) and many people showed resourcefulness to feed their families. The later interwar years saw the continuation of widespread home food production which had been so critical during the Great Depression years. Citrus, stone fruit, almonds and grapes were common in backyards at the time (Department for Environment, Heritage and Aboriginal Affairs 1998, p. 13) as was a large variety of vegetables remembered by many interviewees as part of their childhood. The war years that followed from 1939 to 1945 reflected a continued interest in home food production although the underpinning motives to grow were broadening. During this time, 'fruit and vegetables were canned, dried, pickled and preserved' (Borrelle 2013, p. 20), a pattern which, according to many older interviewees, extended initially into Adelaide post-war kitchens to ensure food security across the entire year. The generation who lived through the Great Depression and war years emerged with a strong sense of reslience and a philosophy of no wastage. Those elderly interviewees who grew up in these times remembered thrift and resilience as being key factors in their early lives. Producing food in the backyard was one practical way to ensure supplies and was strongly identified in the post-war generation who followed, although not practised as intently due to increasing affluence and a more modern lifestyle. As recalled by many younger interviewees, this instinct was reflected in the self-sufficiency of their grandparents and was often

passed on to the next generation. As one interviewee recalled of his own grandparent's resilience philosophy:

> When you had enough land to grow, you did (Interview No. 37, North Plympton 13 June 2018).

This point of view was substantiated by many participants. Incidences of large home food production during the war years were widespread across Adelaide with specific examples recalled by participants across a variety of suburbs within the metropolitan area. As one interviewee spoke of her mother who lived in Renown Park:

> she grew enough to, you know, keep the family sort of in food. Pretty self-sufficient (Interview No. 40, Kidman Park 28 June 2018).

One participant remembered her father at Croydon:

> The majority of our fruit and vegetables, dad grew in the backyard (Interview No. 38, Fulham Gardens 13 June 2018).

With the development of Adelaide through extensive subdivision in the early post-war period, 'the spacious allotments upon which Adelaide suburban homes were generally built permitted the cultivation of quite extensive vegetable gardens' (Broomhill, 1978, p. 105). Anyone who was unable to secure or retain such a block was at an immediate disadvantage. In addition, to combat the increasing cost of meat, eggs and milk, 'it was also very common for productive animals such as chickens and even cows to be kept in backyards' (Broomhill 1978, p. 105). These claims by previous scholars were strongly supported by information gathered in the present research with nearly all participants recalling their parents or grandparents raising chickens or ducks in the post-war period, an activity which was generally not continued into the next generation as lifestyles changed and Adelaide modernised.

Many families in wartime Adelaide grew food to supplement, a mindset instilled into the next generation who often reminisced about the gardens they grew up in and the food they produced. This resilience philosophy of Great Depression and wartime living instilled a foundation of awareness and knowledge acquisition which represented resilience and provided key motivational elements within the generation that followed in the post-war period. This philosophy provided a strong incentive through intergenerational transfer to enable the continuation, at least to some degree, of the extensive food growing of the previous period. Many grew, albeit to a lesser extent, because their parents did, and they regarded the passion and desire to provide for their family as being 'in their blood'.

2.3.2 Food shortages and rationing

The lack of availability of many basic food items and the continued economic hardship that was indicative of war-time living in Australia were identified by many participants as influential in necessitating continued home food growing and preserving in many suburban Adelaide homes into the 1950s. Food shortages were still common beyond the Great Depression, with many products unavailable and fresh produce often restricted, especially once rationing was introduced in 1942. The rationing continued until 1950 and with it came the necessity to grow food to supplement the limited availability of fresh supplies. As many people slowly began to build houses at this time with limited building materials, many lived in makeshift 'shanty' buildings around which large produce gardens were established. Several participants remembered themselves or their parents growing food, not only to provide a supplementary supply of food to the family table, but also to allow a more interesting variety of foods as the early post-war choices were often very limited. Producing enough food to supplement was a strong incentive among those emerging from wartime. The shortages also meant that:

> To have more variety and everything and to help the budget you grew as much as you could (Interview No. 38, Fulham Gardens 13 June 2018).

Many remembered significant wartime food shortages and that people 'made do' (Fahey 1992, p. 38) with what they had, an instinct established in the Great Depression years which extended well beyond that time. Nothing was wasted:

> In my grandparent's day, a lot of the stuff, you couldn't actually buy in the shops. They didn't have freezers and things in my grandparent's day, so the food was fresh and there were shortages (Interview No. 8, Glandore 11 April 2017).

These sorts of views were further substantiated by Geoff Thomas, former Member of the Executive, Department of Agriculture, South Australia. As he noted, home food production in the war period was

> absolutely critical for many reasons – one was that fresh product just wasn't available, particularly in the country areas but also in the city. There was no refrigeration and cold chain management was virtually unknown. You had to be self-sufficient because the supply wasn't there. [The agricultural industry] just wasn't that developed and only sort of serviced the city and even did that quite poorly. Vegetable production, you know, wasn't all that great. The other reason was one of economic necessity. Things were tough during the Depression and the war, bloody tough, and so the more you could produce at home and the more you could preserve from home the better (Interview No. 63, Geoff Thomas, Urrbrae 11 January 2018).

The availability of fresh supplies remained inconsistent into the post-war period with local greengrocers delivering limited supplies to the door, as they had done since the turn of the century (Photograph 2.1 below).

Photograph 2.1 Greengrocer's horse drawn cart

Example of an earlier South Australian greengrocer's horse drawn cart (approximately 1913). This photo illustrates the way in which many Adelaide residents obtained fruit and vegetables before the study period: these practices continued into the war years and the post-war period in many suburbs of Adelaide

Greengrocer's horse drawn cart (State Library of South Australia - PRG 280/1/7/525 (Pictorial Collection).

This delivery often only occurred once a fortnight during the early years of the study period (1945-1995) and presented a highly limited selection. As the suburbs of Adelaide expanded north and south, people often lived great distances from shops and many were still reliant on local suppliers delivering by horse and cart, although car ownership was increasing. One Plympton resident recalled the post-war greengrocer delivery and the reliance on this service by the locals at the time (Interview No. 16, Plympton 22 December 2017). Two interviewees remembered their fathers travelling around Adelaide to home deliver fruit and vegetables in the early post-war period. One recalled her father's greengrocer shop on Anzac Highway at Glenelg:

> Allan and my father were in on this greengrocer shop and Uncle Allan would stay there and dad had a horse and cart and he would go round to the women in - it's now North Glenelg, perhaps Glengowrie, somewhere like that and he had these families. He used to take the vegetables and sell them to the women because a lot of them didn't have cars in those days. The shops were few and far between … the vegetables, it was hard for some women to get to the greengrocers, you see (Interview No. 3, Sturt 17 February 2017).

This difficulty in supply caused many suburban residents to continue to produce and preserve home produce well after the end of the war to ensure fresh, healthy fruit and vegetables all year round. As local supplies improved, the necessity to grow and preserve was weakened.

In some areas of suburban Adelaide, the supply crisis was less significant as several suburbs with good soil and water supply had developed successful market gardening enterprises. As Lesley Tideman, former Senior Groups Extension Officer, the Department of Agriculture explained, in some areas, Adelaide had a good supply of fresh fruit and vegetables unlike interstate (Interview No. 9, Lesley Tideman, Beaumont 22 June 2017). Although many South Australians still grew their own after the war, they were also keen buyers of good quality, fresh produce. As several participants recalled, local market gardeners often sold to individual families. Initially most of the market gardens were run by Australians such as those in the Plympton area but this changed with the post-war migration waves when many Italian and Bulgarian growers came with knowledge and experience from their homelands. Interviewees recalled this trend occurring in areas such as Plympton, Challah Gardens (now Kilkenny) and the extensive area around West Underdale. As one Hungarian participant recalled:

> We were surrounded by vegetable gardens [at Paradise] you know, and in the end, it was cheaper to buy groceries from the market gardens across the road (Interview No. 19, Norwood 21 March 2018).

Some participants added that this 'ready availability' was a disincentive for some to grow their own food, but for many, it was a welcome supplement to home production.

Food shortages and the initial need to supplement rations provided the impetus for many to continue to grow food in the home garden. Although some suburbs were less reliant on home production, many areas depended on growing and preserving to feed the family. This assurance of food on the table underpinned the desire for many to continue growing beyond the war years, particularly during the period associated with rationing. Many saw it as a buffer and consequently continued to grow and preserve into the post-war period as the bounty provided security in unpredictable times.

2.3.3 Shortages of equipment and gardening resources

With the war and immediate post-war years came shortages of many resources, a factor often remembered by elderly participants who could recall examples of hardship in their homes. Seeds, gardening equipment and supplies were often difficult to obtain during and after the war, resulting in considerable ingenuity and creativity amongst Adelaide's suburban gardeners which was reflected in the ways in which many participants managed their post-war food gardens.

Seeds

One element of wartime shortage which impacted upon home food growers into the following period was a national scarcity of vegetable seeds. To safeguard seed supplies, predominantly for commercial growers in 1942, the Commonwealth government appointed a Vegetable Seeds Committee which

recommended that to prevent repeat shortages, areas needed to be established to produce seed and ensure continued supplies. These measures would also help home gardeners and discourage them from hoarding seeds (see Figure 2.1).

Figure 2.1 More seed to be produced

More Seed to Be Produced

CANBERRA.—To ensure adequate supplies of vegetable seed, the Commonwealth Vegetable Seed Committee will recommend to the Government that seed-growing areas should be increased to about 1,500 acres—about six times the pre-war area.

The expansion will be undertaken in all States, and in South Australia the likely area is Murray Bridge.

The chairman of the committee (Dr. Dickson) said today that the committee was aiming to ensure continuity of supplies, so there was no need for householders to hoard seeds

More seed to be produced (News 1942, 19 February, p. 6).

The Committee identified a list of 'essential' vegetables and assured that adequate supplies could be produced and remain available for purchase. In South Australia, it was envisaged that shortages could be addressed and supplies to both commercial growers and home gardeners would be maintained as discussed in the local media in Figure 2.2.

Figure 2.2 Gardeners can still get seeds

GARDENERS CAN STILL GET SEEDS

New orders and regulations requiring returns of seeds held in bulk, and restricting the sale of certain organic fertilisers, are not likely to affect suburban vegetable growers, as far as authorities in Adelaide are aware.

One order requires all holders of certain vegetable seeds in bulk form to furnish a return showing amounts held at midnight yesterday. This does not apply to seeds packeted ready for retail sale.

The Adelaide delegate for the Vegetable Seeds Committee (Mr. Strickland) said today that the order was merely a stocktaking of supplies in Australia.

There had been shortages, but the order some months ago which had frozen certain vegetable seeds had now been withdrawn. There was still a shortage of some supplies, but it was hoped that this would soon be rectified.

Until further details are known of the order restricting sales of dried blood, bonedust, and blood and bone fertiliser, the full effect will not be known.

It is anticipated, however, that it will be on the lines of a previous order restricting sales of superphosphate, which allowed retailers to supply home gardeners with amounts up to 7 lb.

Gardeners can still get seeds (News 1942, 1 September, p.3).

Although later difficulties arose in the management of the Vegetable Seed Committee and the service that it provided, it was responsible for the production and redirection of a substantial amount of seeds (Martin 2012) which helped to encourage home growers in all states through more accessible supplies in times of shortage. Despite this, the present research found that many households, both Anglo-Australian and of recent migrant origins, harvested seeds each year and used them to grow the following year's produce. These practices had continued well into the post-war period even though they were reminiscent of harder times, and often were maintained to the present day by participants. This ensured the continuation of many varieties of produce well into the study period.

Equipment

Equipment for gardening was difficult to source, both during and after the war, and was often expensive, so considerable resourcefulness and imagination went into setting up and maintaining the home food garden. Recycled items for use as stakes and shade cloths, torn rags to tie tomatoes and 44-gallon drums for use as incinerators or composters (Photograph 2.2 and 2.3) appeared in many suburban backyards. Several interviewees recalled their fathers growing bamboo for use as trellising for climbing vegetables and, often for beans. Given the large number of people growing beans, many others would have devised similar structures. Often, as in the case of one Dulwich property, the husband worked as a carpenter and provided stakes and trellis materials from work offcuts (Interview No. 38, Fulham Gardens 13 June 2018). Other requirements such as fertilisers, pesticides and other gardening equipment were also improvised with natural products often being manufactured at home.

Photograph 2.2 Couple in backyard

The use of available items such as wooden crates. Photo taken around 1940s
Couple in backyard (Photograph reproduced with kind permission of Interviewee).

Photograph 2.3 The use of bamboo in the garden

The use of things at hand – left over bricks used in garden and for small barbecue. 44-gallon drum in foreground and a variety of stakes for tomato plants. Photo taken around 1940s

The use of bamboo in the garden (Photograph reproduced with kind permission of Interviewee).

The severe shortage of resources in the war years and early post-war period created opportunities for gardeners to use their ingenuity to grow their produce in suburban yards. Many of these makeshift constructions and alternative methods continued to be used in the gardens of participants, some right up to the present day, showing a flow of intergenerational ideas emanating from the hard times of depression and war.

2.4 Government war time campaigns

2.4.1 Patriotism

Until the Second World War, everyone grew – as per Sophie Thomson, local media presenter and gardening consultant, 'it was just a given' (Interview No. 64, Sophie Thomson, Mount Barker 24 May 2018). With the advent of war, the role of the home garden changed as it also became a vehicle through which people could help with the war effort. As academics Katie Holmes, Susan Martin and Kylie Mirmohamadi (2008 p.104) note, the garden did not just represent a haven of physical, moral and spiritual domesticity but became an important means of preparedness for a nation at war. The knowledge and skills gained from such initiatives were reflected in post-war food gardens as people had learned how to successfully grow edible produce.

Food gardening was no longer just a stopgap measure to counter high prices and low supply but was a patriotic duty to contribute towards the war effort. Commercial food production was substantially

restructured as supplies were produced and sent to the armed services overseas, leaving a need for local production. As explained on the Australian War Memorial website:

> Many Australians were already keen home vegetable gardeners, being self-sufficient with fruit and vegetables and a 'chook shed' down the back. Others took to the idea afresh and turned over their whole front and back gardens to vegetable production, often selling excess produce to raise funds for the front (Australian War Memorial 2017).

In 1942, a national drive was planned to increase home vegetable production to assist with the war effort. As indicated in *The Advertiser* (Adelaide) articles below (Figure 2.3 and Figure 2.4) home growing was regarded as an important central focus in the proposed campaign and Adelaide was asked to do its bit.

Figure 2.3 Growing more vegetables

GROWING MORE VEGETABLES

National Drive Planned

CANBERRA, February 9

A nation-wide campaign to stimulate vegetable production is being planned for the Australian Food Council by the Director General of Agriculture (Mr. F. W. Bulcock). It will be put in hand by the State Departments of Agriculture working under the co-ordinating control of the Commonwealth.

This was announced by the Minister for Supply (Mr. Beasley), who said that a three-point decision to stimulate vegetable production was taken by the council at its meeting today.

The council decided to increase the production of root crops to a point at which a residue could be stored to meet between-season demands; to increase the canning programme for essential vegetables; and to step up production of perishable leafy vegetables to the point of minor gluts if necessary.

The council also agreed upon the expansion of the Australian seed industry and the adoption of intensive mechanisation to overcome rural manpower shortages.

It is proposed to appoint a senior officer of the various State Departments of Agriculture to be deputy controller of vegetable production in each State.

Mr. Bulcock told the council that a considerable amount of machinery had already been received in Australia and more was being secured.

Home Growing

Through the Departments of Agriculture the Food Council will encourage home vegetable growing as a key feature of its campaign.

The Chairman of the Commonwealth Nutrition Committee (Dr. P. W. Clements) told the council that there was no need to fear minor vegetable gluts. They should rather be welcomed because they were a sign that all people were getting as much as they wanted.

The executive member of the council (Mr. G. A. Davis) reported that there were ample stocks of jam for civilian purposes at present, and that large releases of additional stocks would follow. Production would be increased to ensure that supplies at 1942 levels would be available for civilians this year. A release of tinned fruits would also be made almost immediately, and production would be increased by canning as large a percentage as possible of the record pear crop.

Figure 2.3

Figure 2.4 Campaign for vegetables

CAMPAIGN FOR VEGETABLES

Home Gardens To Be Encouraged

CANBERRA, May 3.

The acreage planted to vegetables in the Commonwealth will have to be increased by 40,000 to about 200,000 in the next growing season if all civilian and service needs are to be met. This is shown by the latest survey made for the Federal Government.

About 105,000 acres will be needed for civilian production, and 96,000 acres for service needs.

The Director-General of Agriculture (Mr. Bulcock) will leave for Sydney tonight to discuss with the Director-General of Manpower (Mr. Wurth) manpower aspects of agricultural and general rural production. He will also complete submissions to the Lend-Lease authorities for the supply of agricultural implements, including mechanical diggers and apparatus to harvest field peas and navy beans.

Mr. Bulcock again emphasised the need for home vegetable gardens. He said that those people who did not grow their own vegetables were, in effect, diverting necessary supplies from the forces.

The Minister for Commerce (Mr. Scully) he said, was considering a propaganda campaign to encourage home gardening. This would involve co-operation between the Federal and State Governments, and also local government and educational authorities. State education departments would be asked to co-operate in a Federal plan for establishing vegetable plots in school grounds, and for increasing the output where such plots already existed.

Figure 2.4

Growing more vegetables (Advertiser 1943, 10 February, p. 5). Campaign for vegetables (Chronicle 1943 6 May, p. 6).

2.4.2 The emergence of the Australian victory garden campaign

Government campaigns reflecting overseas models were introduced to encourage home food production, a factor which provided incentive and the skills and knowledge to grow food in the suburban environment, all of which helped to encourage these practices in the years following the war. In Britain, the 'Dig for Victory' campaign had been successfully launched in 1939 as a reaction to potential food security threats during war time. By 1945, 70% of Britain's food was grown in domestic gardens, a clear indicator of the success of the campaign (Borrelle 2013). The United States promoted their own 'Dig for Victory' campaign: 'The United States Department of Agriculture estimates that in 1943, more than 20 million victory gardens were planted, producing more than 40% of the fresh fruit and vegetables consumed that year' (Blocksridge 2014, p. 2). A figure that again showed how successful such a campaign could be, especially in war time. Following these successful campaigns overseas, Australian Prime Minister John Curtin officially launched the 'Grow Your Own' campaign in 1943 which 'promoted the idea of manly independence, self-sufficiency and patriotism' (Mok et al. 2013, p. 31). This initiative was promoted through posters and advertisements as shown in Figure 2.5.

Figure 2.5 Grow Your Own Vegetables Poster – Australian Poster

Grow your own vegetables poster (Image courtesy of the National Archives of Australia. NAA: C2829, 3).

As the historian Andrea Gaynor notes within the broader Australian context, the Government 'encouraged them [civilians] to grow their own vegetables, keep poultry for eggs and eat more of these foods than those in greater demand' (Gaynor 2008, p. 4). These trends were reflected across the country in the formation of suburban victory gardens, both private and public, such as the one shown below that was operational in Melbourne in 1942. See Photograph 2.4.

Photograph 2.4 Voluntary worker in cabbage patch

A voluntary worker in a bed of cabbages in the 'Dig for Victory' garden at Wattle Park in Melbourne, September 1942

Voluntary worker in cabbage patch (Australian War Memorial, 2017).

Initiatives such as the Australian Women's Land Army (South Australia), the Young Christian Women's Association Garden Army in Melbourne and many other gardening collectives allowed women, in particular, to foster enthusiasm towards learning gardening skills while contributing towards the war effort. These initiatives became increasingly significant in the immediate post-war period as many purchased new homes in the rapidly expanding suburbs and continued to use their newly acquired knowledge and experience to grow food for their expanding families.

As Gaynor (2006) suggests, some resistance was noted in other states, mainly regarding variant local conditions and limited supplies of equipment and resources for gardening. However, many people adapted what they had on hand and took up the challenge. This desire to help the war effort was also reflected in the establishment of community war gardens in urban areas, often supported by local councils (Newling 2015, p. 94). These gardens were encouraged by several local councils in Adelaide as shown in Figure 2.6 and allowed residents to participate in supporting the war effort whilst gaining new skills.

Figure 2.6 Community allotments for vegetables

COMMUNITY ALLOTMENTS FOR VEGETABLES

Dig for Victory Plan

The vegetable shortage is likely to be intensified, and householders have been advised to put as much of their land as possible under cultivation.

To further the "Dig for Victory" campaign "The Mail" this week suggested that local government authorities follow the English plan of making vacant blocks available for community vegetable gardens. The proposal has been favorably received by councils.

IN Britain this allotment system, which was thoroughly established before the war and was vastly extended to meet war needs, has resulted in millions of tons of foodstuffs being raised without diverting manpower from essential industries.

South Australia has a potential home front in every back yard. It has less need of extra gardening space than crowded countries, but there are still many citizens who have not sufficient open land to plant all the vegetables which they would be willing to raise as a war-time service.

The essentials of the scheme are simple—council encouragement, the loan or leasing of vacant allotments, a committee to allocate blocks, arrange for water supply, advise growers, and arrange, if necessary, the buying of fertilisers and seeds in bulk.

It appears certain that local governing authorities are ready to give a lead to the community on these points.

Minister's Praise

The Minister for Agriculture (Mr. Blesing), who recently appealed for a "Dig for Victory" campaign, welcomes the scheme warmly.

"It is an excellent idea," he said, "and one that deserves the whole-hearted support of the community."

"Well worth trying," was the comment of the Lord Mayor (Mr. Hawker), speaking as a practical gardener who has grown his own vegetables in many varieties of soil and climate.

"If the scheme is begun with due caution and consideration for water supply, if the gardeners stick to their work and are not easily discouraged by pests and other setbacks, I think it cannot fail."

The Adelaide City Council itself has no vacant land available. The use of parklands, except for sport, is prohibited by the Act under which the land is held, and the city squares, which might otherwise be dug for victory, are being dug for air-raid trenches.

Unley Support

In the suburbs councils have more scope for victory gardening. The Mayor of Unley (Mr. Keith Bentzen) thinks there would be no difficulty in starting an effective allotment scheme in his district.

"The mayoress and I will be very glad to call a meeting to discuss such an admirable plan," he said. "The council itself has some vacant land which could be used, and I am sure private owners would be ready to co-operate. We will do all we can to help any citizen willing to dig for victory."

The Mayor of St. Peters (Mr. E. H. Hannaford), who has already lent vacant land of his own for vegetable growing, said that anything which would produce more garden foodstuff at this time was worthy of support.

"Our problem is not like that of some other Australian cities," he said. "Here we have good soil which is ready for the spade, and ready for the seed a few days afterwards."

May Apply Now

"A splendid idea," said the Mayor of Norwood (Mr. A. W. G. Martens), "and it would be a boon to our district.

"Any Norwood citizens who would like the use of vacant land are welcome to apply at once to our council, and I am sure we will be able to arrange something to meet their needs."

The chairman of the District Council of Mitcham (Mr. C. R. Sutton) said that his council would be glad to take part in the movement.

"The council itself has reserves which could be used," he said, "and there is also splendidly fertile land which the owners would lend, I feel sure, for growing potatoes, onions, and other bulky crops.

"Those interested, either to lend land or cultivate it, are invited to apply at once to the council. As soon as enough show their interest the council will call a meeting and invite a gardening expert to advise on the best means of growing supplies."

Community allotments for vegetables (Mail 1942 7 February, p. 2).

One such example of a community war garden in Adelaide was described by an interviewee as a significant part of his mother's wartime experience, an experience which empowered her to establish and maintain a large produce garden in the post-war period. He recalled that:

> During the war, however, she was in the, some WAFS or whatever they were, some local thing and she, as part of their training, was at night to go out and squirt water for fires if they ever came and what they did was got contracted to water gardens and mostly tomatoes and vegetables – all the vegetable gardens. It was St Peters area. Actually, if you have ever heard of a term in Frome Road down halfway towards the river on the right-hand side was this thing called The Cabbage Patch – even up to the turn of the century. It was used for parking, but everyone called it The Cabbage Patch and that historically goes back to the war when they grew cabbages and vegetables and my mother watered them. [For my mother] that was her first involvement with vegetable gardens during

> the war, just watering and she thought that was a good idea and so she went back into St Peters and she got her mother to agree to start growing stuff in the back (Interview No. 15, Glenelg East 13 December 2017).

His mother continued home growing in the backyard when she moved to her own family home in Richmond. While the house was being built in 1946, they began their food garden; by 1948 when they moved in, she was producing a large variety and quantity of vegetables, especially tomatoes which were her favourite (Interview No. 15, Glenelg East 13 December 2017). She had learned her skills through the wartime community garden and had utilised these to continue food production beyond the war years, reflecting the significance of such campaigns in fostering interest in food production in the focus period.

Another interviewee recalled the significant role played by the locally run western suburbs Lockleys Show at that time. Residents were encouraged by local government to grow home produce and donate it to the show for sale to raise money for the war effort (Interview No. 38, Fulham Gardens 13 June 2018). As shown in photographs 2.5 and 2.6, large quantities of fresh produce were grown and donated for this purpose.

Photograph 2. 5 Lockleys Show, Adelaide

Lockleys Show, Adelaide (Image courtesy of West Torrens Historical Society 2019).

Photograph 2. 6 Lockleys Show, Adelaide

Lockleys Show, Adelaide (Image courtesy of West Torrens Historical Society 2019).

Although criticism was levelled at local food production officials for not providing enough support for home victory gardeners (News 1943, p.2), the present research identified the role of such producers as instrumental in assisting the war effort through their food gardens. Both local government authorities and individual residents embraced the idea, and this support encouraged more people to participate. Contributors often reminisced about the victory gardens and the important roles that they played in wartime provisioning. The interest and skills that grew out from this campaign remained with the participants as they enjoyed the end of the war and set up homes into the post-war period where their gardening skills were utilised.

2.4.3 War time preserves

Although much locally produced food was diverted to feed Australia based servicemen especially from the United States, large quantities of preserved foods in the form of jams and conserves were sent overseas to the troops as these could survive the long distances required. These exports resulted in shortages at home, especially when rationing was introduced, a problem that could be partially addressed by people growing and preserving home produce. In a discussion of the impact of government campaigns, historians Catherine Banwell, Jane Dixon, Dorothy Broom and Anna Davies highlight the importance of fruit growing within Australian suburban backyards: ‘Fruit from trees in the

garden supplemented the diet in many households' (Banwell et al. 2010, p. 349). This finding was substantiated in the current Adelaide research, with most participants growing a variety of fruits, including citrus, stone fruits and other deciduous varieties during the war years and later, into the focus period. This home-grown resource was identified and directly utilised for the production of jam for the war effort as reflected in an article from one Adelaide-based newspaper (Figure 2.7).

Figure 2.7 Jam for sailors' bread newspaper article

JAM FOR SAILORS' BREAD

JAM is being made in a wholesale way by amateurs at the headquarters of the Royal Naval Friendly Union. In one day 600 lb. was boiled, following blackberry picking bees by schoolchildren and others in the hills.

Blackberries are about over, and the jam makers are now busy wih quinces and melons. Gifts of fruit are coming in well, but the problem is to obtain enough lever-top tins to pack the jam in. A fine gift of 12 gross of tins from the Union Can Co. has been used up, and the public are asked to send in any they have on hand.

Jam for sailors' bread (Mail 1945 24 March, p. 9).

Preserves made from backyard fruit were produced and sold to raise money as well as directly supplying the overseas servicemen through food packs. The Navy advertised locally for homemade jam which was appreciated immensely by the sailors who received it. (Figure 2.8)

Figure 2.8 Jam appreciated by naval seamen

Jam Appreciated By Naval Seamen

A sailor home on leave from Papua this week visited the rooms of the Royal Naval Friendly Union expressly to thank members for parcels he had received from the union. He said that it was a great thrill to receive an individual parcel and that the regularity of the parcels was much appreciated.

He described the jam as a godsend, and added that it was always shared with his messmates from other States.

Gifts of jam may be left at the union's depot in Grosvenor Building, North terrace, or at the headquarters, State Bank Building, Pirie street.

Jam appreciated by naval seamen (Mail 1941 8 November, p. 7).

Adelaide had ‘rolled its sleeves up’ and helped with the war effort through growing and producing preserves both for provisioning overseas troops and raising funds at a local level. These local initiatives and others emanating from the government campaigns provided the skills for people to grow and preserve food in suburban yards, hence contributing to the knowledge and desire for this practice to continue beyond the war years.

2.5 Early suburban development

Urban growth is a phenomenon which became evident in the Adelaide area in the latter part of the nineteenth century with development westward towards Port Adelaide and Woodville and eastwards to Kensington and Norwood. By the 1850s expansion had begun, and large suburban blocks were available in these and surrounding areas (Williams 1974). As stated by Seddon (1990 p. 7), there was never a ‘set’ block size; even the quarter acre block designation was very fluid in its application. Hall (2008) and Kellett (2011) estimate the average block size as between 600 and 1200 metres square, which was supported by findings in the present research. As reinforced by many scholars (Halkett 1976; Hall 2010b; Seddon 1997 & Timms 2006), these blocks were considered large by world standards at the time and, although variable within this range, were generally uniform across Australian cities into the twentieth century (Williams 1974). As expansion began, suburbs were laid out in grid patterns across the metropolitan area. Some exceptions were suburbs such as Linden Park and Colonel Light Gardens which were designed using the British Garden City example and encouraged gardening as an integral part of suburban living. These suburbs followed the urban design principles of Sir Ebenezer Howard; they were more organic in nature and encouraged gardening to achieve self-sufficiency within the suburban enclave (Colonel Light Gardens Historical Society Incorporated 2006, p. 1-2; Williams 1974). This style of suburb allowed for large allotments upon which a house was located towards the front of the block to enable for a large, functional backyard in which, as Hall (2010a) indicates, fruit and vegetable production could occur amongst other utilitarian functions (see Photographs 2.7 and 2.8).

Photograph 2. 7 Colonel Light Gardens rear yards

Aerial photograph of Thousand Homes houses on West Parkway and Sturt Avenue showing the large size of the backyards

Colonel Light Gardens rear yards (Image supplied by Philip Knight, Colonel Light Gardens Historical Society).

Photograph 2. 8 Indication of yard size in Colonel Light Gardens

House in Lancaster Avenue showing area around house which was designated for garden

Indication of yard size (Image supplied by Philip Knight, Colonel Light Gardens Historical Society).

This style of house and garden also reflected the national desire for respectability and good living that became dominant in the post-war period, a factor which historian Ian Hoskins (1994) emphasises in his research on the 'garden suburb' and its role in encouraging self-sufficiency. As stated by Freestone (2000), 'The garden setting was integral to the house and to home ownership' (p. 127), a finding congruent with the current research.

During the early 20th century, expansion was fuelled by the growing transport networks of trams and trains which pushed subdivision beyond the city limits and resulted in the development of a series of interlinked villages. These previously semi-rural communities formed the basis of many suburbs such as Marion, Edwardstown, Unley and Goodwood (Bunker 1990; Williams 1974). As these suburbs grew and expanded, large blocks were created within each individual development. As urban growth stagnated during the two world wars and the intermediary depression years, a period of economic

hardship emerged which resulted in the growing of large amounts of food in the large existing suburban backyards, as reinforced by many participants.

2.6 Summary

As demographers Natalie Jackson and Genevieve Heard (2000) highlight, the social, economic and cultural conditions that a cohort experiences helps shape the outlook and life options and ultimately life-time outcomes. This observation is supported by the findings of the current research where the Adelaide cohort that survived the adversity and harsh conditions leading up to the present study period, set the tone for the early years of the post-war period. These experiences laid the foundations and directed the path for the continuation of home production and preservation into the early study period. The philosophy of thrift which was deeply instilled in those who lived through the Great Depression and the Second World War, along with the need to ensure a food supply, despite widespread shortages and a general scarcity of resources, resulted in an inventive mindset that flowed into the 1950s and beyond. Coupled with these trends were multi-level government initiatives that helped to harness enthusiasm towards home growing and provide a patriotic incentive along with the knowledge and skills to successfully grow and preserve home produce.

From interviewing participants who grew in the early post-war period, it can be shown that the knowledge and skills of the previous generation were a significant influence on home food production in the early post-war period as people set up new homes in the suburbs of Adelaide. However, as the lie of the land altered across subsequent decades, with extensive industrialisation, suburbanisation and unprecedented rates of growth, a gradual erosion of these wartime attitudes occurred. This rapid modernisation and its impact on home food growing and preserving is the focus of Chapter 3.

Chapter 3: The lie of the land

3.1 Introduction

After the austerity of the war years, changes occurred which were unprecedented in Australian urban development. Within the Adelaide context, broad geographical factors impacted both directly and indirectly on the abilities and desires of people to produce food in the suburban yard. These characteristics, coupled with the slowing momentum of the resilence philosophy discussed in the previous chapter, created an overall decline in home food production across the period 1945-1995.

The unique physical geography of Adelaide's north-south apron influenced home food growing through physical planning directives which determined subdivision location and block size. In addition, the human geography of the city was also transformed through demographic changes which altered the ways in which households were organised and how they functioned. The large and diverse migration waves that occurred during the study period aimed at increasing the size of the population whilst providing a workforce for the large number of new manufacturing industries encouraged by the Playford government. Within South Australia, the impact of the South Australian Housing Trust (SAHT) in providing housing for the industrial workforce was a significant element in urban development. The satellite town of Elizabeth was a unique solution to housing such workers. Here, the SAHT created a town which was distinct from the conventional professional and government planning procedures which 'allowed South Australia to erect the best example of visionary urban planning' in Australia at the time (Peel 1992, p. 8). The role of consumerism and technological advancement impacted on the form of the city and its surrounding suburbs as people became more mobile and leisure-orientated with the rise of car ownership. The growth and development of refrigeration and freezing technology along with the rise in supermarket retailing changed the way households facilitated their food provision and this directly impacted on the home food garden.

This chapter demonstrates that these broad elements of geographical change combined to alter the lifestyle of Adelaide residents and, in doing so, facilitated an overall decline in home food growing and preserving. The chapter sections analyse how each geographical component contributed to this general decline within Adelaide and links these to similar themes identified in other academic work. In recognising this overall decline, the groundwork is laid for presenting the evidence revealed in the subsequent chapters that home food growing and preserving, despite these elements leading to decline, continued to flourish and be regarded as a valuable element of suburban life.

3.2 The changing Adelaide suburban block and its impact on home food growing

One significant way in which geographical change impacted on Adelaide's home food growing was the widespread expansion of the metropolitan area in the immediate post-war period. Urban sprawl, defined by De Vos & Witlox (2013 p. 117) as the 'uncontrolled spread of urban development', is a phenomenon which has been associated with Australian cities and, in particular, Adelaide with its flat apron of land facilitating massive expansion to the north and south. This boom reflected an Australia wide trend but was particularly significant in South Australia where the SAHT played an important role in housing people during this period, more so than public housing programmes in other states (Marsden 2003-4, p. 50). As documented within this chapter, this research identified distinct locational preferences, particularly in regard to fruit and vegetable growing within the large blocks that were associated with the post-war suburbanisation. As the study period progressed, the suburban block began to transform as greater consolidation was sought to counter urban sprawl, leading in the late 1980s, to increased infill development and an overall reduction in block size coupled with increased dwelling footprints. The findings of this research support this overall downsizing across the study period as participants often commented on the subdivisions and infill developments surrounding them and the permanent impact it had on reducing but not eliminating backyard food growing.

3.2.1 The Australian post-war boom and suburbanisation

The early post-war period saw much social and geographical change and a new confidence which enabled the average Australian to achieve a level of prosperity that had eluded them since the onset of the First World War in 1914. The immediate post-war period was a time of national recovery and rehabilitation led by Commonwealth government initiatives which stimulated economic development and growth through the encouragement of industry and trade. Coupled with this was the protection of local industry through import quotas and tariffs (Marsden 2003-4). Across Australia, major cities grew exponentially in the favourable economic climate, with large subdivisions, infrastructure development and resultant urban sprawl.

Continuing on from the early suburban developments discussed in the previous chapter, the blocks of Australian cities in the early post-war period were large when compared to world standards (Hall 2010b). As explained by Hall (2010b, p. 431), 'Up until the 1980s, the physical form of the Australian suburb was characterised by detached houses taking up a third or less of the lot and facilitating a large backyard of 150–400m'. This large yard was highlighted as a significant part of the Australian culture in the post-war period in much literature on this time period (Brindley 1999; Gaynor 2006; Ghosh and Head 2009; Hall 2010a; Hall 2010b; Holmes, Martin & Mirmohamadi 2008; Kellett 2011; Seddon 1993). Several more recent studies have compared older suburban yards to more modern ones and have

noted the large dimensions of these older blocks, many of which have become the victims of subdivision and infilling (Hall 2010b; Sivam, Karuppannam & Mobbs 2012).

The Australian boom period was reflected individually at state level and facilitated the exponential growth of Australian capital cities including South Australia where great expansion and development were evident within the Adelaide metropolitan area.

3.2.2 South Australian boom

As Liu and Robinson (2016) discuss, substantial post-war urban growth was a feature of all major Australian cities and Adelaide was no exception, with a distinctive pattern of growth evident. This was partly due to the economic stimulus provided by the State government and the resultant manufacturing base creating the associated rapid north–south expansion across the plains.

The Commonwealth government directive to develop the economy was reflected in South Australia by the State government led by the state's longest serving Premier, Sir Thomas Playford who served from 5th November 1938 to 10th March 1965. During the war years, economic stimulus was brought to Adelaide through the establishment of munitions factories and ship building enterprises which produced for the war effort. These formed a basis for the post-war industrial expansion with many of the factories converted to car manufacturing plants, white goods and electrical manufacturing. The government also invested in associated infrastructure such as roadways and transport corridors. With this explosion of manufacturing production came the need for workers and a requirement to house them. The labour shortage was addressed by Federal and State government programmes which encouraged migration. During this period, migrants came to Australia and particularly South Australia, many of whom worked the cost of their passage over in the new manufacturing industries. Many migrants interviewed recalled working for employers such as Gerard Industries Pty Ltd, Bowden (Interview No. 27, Norwood 2 May 2018), Penny's Knitting Mills Ltd, Unley (Interview No. 30, Norwood 9 May 2018), Wunderlich Tiles, Edwardstown (Interview No. 37, North Plympton 13 June 2018), John Shearers and Sons, Kilkenny (Interview No. 54, Golden Grove 19 September 2018), The South Australian Railways, Islington (Interview No. 42, Hindmarsh 18 July 2018), The Royal Adelaide Hospital (Interview No. 49, Brighton 3 September 2018) and F. H. Faulding and Co. Ltd, Thebarton (Interview No. 32, Norwood 9 May 2018).

Both the Anglo-Australian participants and the migrant interviewees cited the long working hours in these new industries and the financial need for many women to work as restricting the time that could be spent in the garden but despite this, many continued to grow and preserve a variety of foods. Many interviewees lamented these time limitations which they felt had affected their abilities to grow food to the extent that their parents often had done either in the Adelaide suburbs or back in their homelands.

Despite an initial shortage of building materials and labour in the post-war period, a fact often recounted by interviewees, the expansion of the suburbs began in earnest. Large car manufacturers such as Chrysler and Holden set up production in Adelaide as did many whitegoods producers such as Simpson, Hoover, Westinghouse, Frigidaire and Kelvinator. The grid pattern subdivision, as highlighted by Williams (1974) re-emerged, and large areas were subdivided with individual allotments ranging within the Australian average of 600-1200 metres square with a yard of 500–600 metres square (Hall 2010a). These subdivisions, as described by Hutchings, aimed at 'maximum yield of uniform sized allotments '(Hutchings 1989, p. 171). The large size of these blocks created potential for garden development with food gardening occurring in yards of many of the research participants in the early years of the study period.

To own the quintessential 'quarter acre block' with a single detached house had become the 'Great Australian Dream' for many people (Badcock 2000; Davison 1993; Seddon 1990, 1993) and this was no less the case in Adelaide as it modernised in the post-war period. The expansion of the 1950s was echoed in the 1960s with the further development of fringing areas into large allotment subdivisions. Supporting this, Liu and Robinson (2016, p. 181) state that 'In the three decades between 1960 and 1990, Adelaide's built-up area grew by a factor of 3.5, from 227.4 km² to 801.4 km²'. With this, Adelaide's population had grown from 630,882 in 1945 to 1,466,605 in 1995 (ABS 2019) reflecting a large increase in the number of people living within the city and suburban areas. The provision of land and housing became critical which resulted in the public housing body, the SAHT facilitating the provision of houses and land to many people. With this came an initiative to promote gardening in the new subdivisions with a focus on fruits and vegetables.

3.2.3 The role of the South Australian Housing Trust (SAHT)

Throughout the post-war period, the SAHT, established in 1936, was instrumental in providing housing at the time (Dingle 2000). Many new overseas arrivals to Adelaide began their new life in migrant hostels but were soon relocated into SAHT houses. Until 1946, the SAHT had primarily provided rental accommodation but with the demand for owner occupied housing, it began to subdivide and sell allotments from 1946.

These early Housing Trust houses were located on large blocks with great potential for home food production. The SAHT bought large tracts of land on which to both set up industries and subdivide to create new residential areas for the workers. Many interviewees remembered the huge Trust blocks of their youth as shown in Photograph 3.1 and 3.2. These were common in many of Adelaide's suburbs including Christie Downs (Interview No. 45, Christie Downs 21 August 2018), Marion, (Interview No. 1,

Hove 2 December 2016), Gilles Plains (Interview No. 46, Adelaide 24 August 2018) and Croydon (Interview No. 7, Croydon 30 March 2017).

Photograph 3.1 Typical 1960s SAHT home

Large blocks were common in SAHT developments like this one in Sturt – late 1960s

Typical 1960s SAHT home (Author's own photograph 2018, unpublished).

Photograph 3.2 SAHT large backyard

Early backyard and vegetable garden 1962 – Marion

SAHT large backyard (Photograph reproduced with the kind permission of interviewee).

As described by Caldicott (1997) the SAHT developments included the British designed satellite town of Elizabeth which was constructed in the 1950s and 1960s. This project was based on the British New Towns planning concept which was popular in Britain between 1946 and 1955. In this post-war

concept, the provision of centralised services surrounded by residential housing was planned to encourage community interaction and reduce class distinctions (Homer 2000). In Elizabeth, this concept saw smaller blocks with prefabricated timber framed brick veneer houses offset by larger areas of communal open space as shown in Photograph 3.3.

Photograph 3. 3 Typical housing in Elizabeth for Holden employees

Typical housing in Elizabeth incorporating large open space areas

Typical housing in Elizabeth for Holden employees (Author's own photograph 2018, unpublished).

This development was designed to encourage predominantly British migrants to the expanding northern industrial areas and workers were directly targeted in three separate programmes run by the SAHT (Madden 2015). General Motors Holden (Photograph 3.4) had outgrown its plant at Woodville and was offered the opportunity by the SAHT to move to Elizabeth where there was space to construct a world class factory. It opened in 1959 (Marsden 2003-4).

Photograph 3. 4 General Motors Holden Elizabeth plant

General Motors Holden Elizabeth plant (Author's own photograph 2018, unpublished).

Although some of the allotments in Elizabeth were slightly smaller than other SAHT areas, attention was given to promoting both general gardening and home food production through the publishing and dissemination of booklets on how to garden in the harsher northern plains area with its semi-arid climate and variable soils. To encourage gardening and the general greening of the region, each new arrival into Elizabeth was provided with the *South Australian Housing Trust Gardening Handbook* (Jones 1997). This was intended 'to give guidance in the making of a new garden and to provide a source of general gardening knowledge' (Dwight 1965, p. 3). The document provided detailed advice on garden layout, equipment and plot preparation. Among other garden types, a section was provided on the vegetable plot which offered advice on plot positioning, soil preparation and how to plant and successfully grow suitable vegetables as listed in Table 3.1. Advice was also given on less successful vegetables and a warning of potential disappointment. Further into the booklet was a section on fruit trees and vines which covered planting and maintenance, budding of fruit trees and basic pruning. It also suggested varieties 'of proven value in Adelaide gardens' (Dwight 1965, p. 49) which were recommended as suitable for the northern Adelaide Plains on which Elizabeth was located where soils were often hard, and plants had to be positioned with regard to specific wind conditions and water restrictions. Soil deficiencies, which required additional help through fertilisers and organic composting, were also discussed with advice provided.

Table 3.1 Vegetables and fruit suggested for planting in the new Elizabeth subdivision

VEGETABLES	FRUIT
Dwarf Beans	Almond
Climbing Beans	Apples
Marrow (bush)	Apricots
Tomato	Figs
Onion	Loquats
Red Beet	Nectarines
Silver Beet	Peaches
Herbs (parsley, mint, sage etc)	Pears
Parsnips	Plums
Lettuce	Prunes
Potatoes	Quinces
Cabbage	Mulberries
Cauliflower	Walnuts
Rhubarb	Persimmons
Turnips	Guavas
Triamble, pumpkin and melons	Oranges
Carrots (regarded as difficult)	Lemons
Broad Beans (often disappointing)	Mandarins
	Grapefruit
	Cumquats
	Vines
	Berried fruits

Vegetables and fruit suggested for planting in the new Elizabeth subdivision (Dwight 1965, pp. 43 & 87).

The SAHT also provided six free trees for each new resident in Elizabeth. These were grown in the SAHT nursery. See Photograph 3.5.

Photograph 3. 5 SAHT nursery

'One of the most important men in the new city is the nurseryman. Here is Walter Dingle, who lives at Elizabeth Grove and cares for 30,000 potted trees and shrubs in the Housing Trust nursery. Buyers of the houses get six trees for nothing'

SAHT nursery (Image and text courtesy of the National Archives of Australia. NAA 1/1958/10/6).

The suggested plants for the Adelaide plains indicated a wide variety of different fruits and vegetables, many of which were subsequently found to be common across many suburban Adelaide yards. Interviewee responses generally indicated that many of these varieties were grown in other areas of Adelaide and were often represented in other media formats such as fact sheets, newspaper and magazine columns during this early period.

The industrial boom of the post-war years, coupled with the SAHT developments, produced a spatial pattern in the Adelaide metropolitan area which followed a linear north-south expansion due to the localised topography in the Adelaide region. As the suburbs sprawled, spearheaded by the substantial input of the SAHT, the opportunity to grow food in the large suburban yards was significant but other factors began to impact on people's decisions to grow food as lifestyles changed, life changed, and the next generation had different expectations.

3.2.4 The large suburban block - potential for production

For this project, interviews were conducted from across the Adelaide metropolitan area, enabling a cross-section of different suburban developments occurring within the study period. Interviewees often recounted their experiences of both their own family's large blocks and the changing form of the suburbs surrounding them. The front and backyards, with their specifically designated areas of food

production, were shaped by changing trends in block sizes as Adelaide developed. As the suburban sprawl was addressed by planning constraints, the previously significant role of home food production altered.

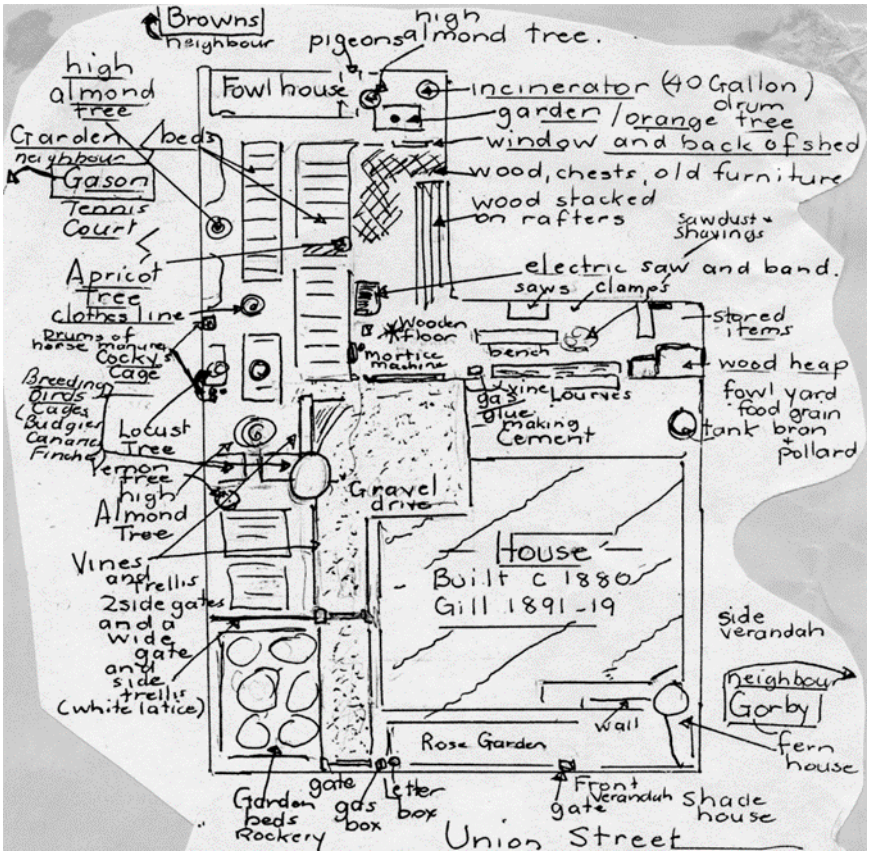
From the early days of settlement, the housing style most sought after was the owner-occupied detached house with a substantial yard. This large yard was highlighted by many interviewees as typical of post-war Adelaide housing blocks and was identified in all the areas covered by the research. Some earlier garden suburbs such as Colonel Light Gardens, had already established this allotment trend as discussed in Chapter 2 and this continued to be evident as new people moved into these older suburbs. This was illustrated by one Hungarian interviewee who had come to Australia as a refugee in 1958 and had moved, along with her sister-in-law to Colonel Light Gardens in 1964:

> In Colonel Light Gardens it was a big yard … That ground was so soft, it was so rich. Everyone did [grew vegetables]. We all did (Interview No. 30, 9 May Norwood 2018).

Many interviewees remembered vast blocks with large garden beds, often with over half of the space taken up with vegetables. Frequently, double blocks were purchased and used for extra vegetable growing or orchard blocks as occurred in Torrensville (Interview No. 38, Fulham Gardens 13 June 2018), Hindmarsh (Interview No. 20, Norwood 21 March 2018) and Brighton (Interview No. 6, Brighton 14 March 2017). Sometimes, people took over vacant blocks as occurred in Richmond where Italian neighbours took down the fences and planted on the adjacent block (Interview No. 15, Glenelg East 13 December 2017). One participant's father also removed the fence iron, so he could grow more vegetables on the block behind the house before it was built over (Interview No. 36, Fulham 12 June 2018). One interviewee recalls his family purchasing three blocks in West Underdale, two of which were dedicated to vegetables and chickens (Interview No. 37, North Plympton 13 June 2018). Many of these double block owners were forced to sell off parts of their blocks as they became older and less able.

When considering the internal layout of Adelaide's large suburban blocks, the ways in which front and back spaces were utilised provided some interesting trends, most of which supported existing research but some of which enriched this research with Adelaide specific outcomes. The house was generally set to the front of the block with a smaller, ornamental garden of flowers and lawn in front and a larger back area in which food production occurred along with other functional activities. This common organisation is shown in the layout map of a house in Union Street, Dulwich around 1950, kindly sketched by one interviewee and represents a design which was typical of many homes of the time (Figure 3.1).

Figure 3.1 Sketch of typical Adelaide yard



Front and backyard layout – Union Street, Dulwich. Note the small rose garden located at the front of the house and the large area for fruit and vegetables at the back

Sketch of typical Adelaide yard (Image reproduced with the kind permission of the interviewee).

This pattern for front and backyard uses has been the subject of much scholarly research internationally (Slater & Peillon 2009), within Australia (Bull 2001; Freestone 2000; Gaynor 2006; Hall 2010a; Holmes, Martin & Mirmohamadi 2008 & Mirmohamadi 2003) and in the Adelaide context (Caldicott 1997; Lawrence 1981; Seddon 1990; Taylor, Leach & Smith 2005). The findings of this investigation generally reinforce the findings of these scholars, with the layout pattern being typical of Adelaide suburbia.

3.2.5 The front yard

The front yard was often ornamental to represent social status, protect produce from theft, utilise harsher microenvironments and to help to assimilate with existing residents.

1. Ornamental display

As Timms (2006) suggested, the front of the house represents how we like to be viewed by others and can, through design and style, indicate social status and embody social success. This concern with status was supported by Slater and Peillon (2009), Lawrence (1981) Gaynor (2006) and Freestone (2000, p. 128), who emphasised the importance of keeping the front neat and the streetscape coherent

as it was 'morally desired'. Often, as suggested by many scholars including Caldicott (1997), the front displayed flowers, usually roses with lawn as a central feature (See Photograph 3.6). Fruit and vegetables were 'hidden' from sight in the backyard as they indicated a need for self-provisioning which did not reflect prosperity and social climbing.

Photograph 3.6 Ornamental front yard with roses and lawn areas

Ornamental front yard with roses and lawn areas (Photograph reproduced with the kind permission of an interviewee. Possibly 1950s).

As one participant remembers of her Greek grandfather's flowers:

> Flowers were always at the front of the house. Grandfather had eight large roses of varying colours. Dahlias were grown for Easter to decorate the Tomb of Christ, white with purple edging carnations and daffodils (Interview No. 53, Renown Park 18 September 2018).

This was also reinforced by another interviewee, whose mother grew up in the affluent eastern suburbs of Adelaide; he reminisced that she only ever grew beautiful flowers in the front yard – these were to show off and reinforce her social status – she never even entertained the idea of growing food (Interview No. 15, Glenelg East 13 December 2017).

2. <u>Security</u>

Daniels and Kirkpatrick (2005) suggest in their Tasmanian example that the pattern of growing ornamentals in the front is more about the security of produce and the difficulty of confining dogs and chickens in the front areas than social status. This was supported by Caldicott (1997) as one other significant deterrent for front yard growing. This threat of theft was identified by several interviewees as a reason for not growing food items in the front yard. One Chinese participant stated that her mother

was brought up placing enormous cultural value on home produce and so was not willing to expose food to passers-by at the front of the house (Interview No. 47, Findon 28 August 2018). One respondent in Gilles Plains cited a lack of fences and consequently security as her reason for not growing in the front (Interview No. 46, Adelaide 24 August 2018) and one Latvian participant remembered fruit being stolen at Edwardstown due to its close proximity to the front fence (Interview No. 56, Coromandel Valley 20 September 2018). In contrast, one interviewee, who grew vegetables in the front yard at Hallett Cove, enjoyed sharing his produce and had not encountered any problems with theft (Interview No. 11, Hallett Cove 3 August 2017).

3. Microenvironment

Participants' reasons for not growing fruit and vegetables in the front yard were varied and included several concerns regarding the microclimate for growing. Some cited difficulties due to house and tree shading, lack of room, poor soil due to the slope, salty coastal winds and sandy soil and one cited the close proximity to a major road in Croydon which created a polluted environment.

4. Migrant influences

Migrants have often been associated with front yard growing but this research revealed that in Adelaide, the practice was less common with only a couple of productive front yards identified.

In some literature, front yard gardening was always associated with migrant gardeners. In Bull's 2001 study of front yard gardens in North Carlton, Melbourne, he identifies the way that the World War Two migrants saw the potential of front gardens for food production. Mirmohamadi (2003) considers the role of multiculturalism, which was promoted in the 1970s, as bringing more acceptance towards migrant gardens, and particularly front yard growing. The present research revealed that most migrants did not grow in the front yard but kept their food growing plots in the back where they could not be seen from the street. Often front yard growing was associated with Greek and Italian migrants, as stated by one Lithuanian participant, migrants from other parts of Europe did not generally grow in the front:

> The Lithuanians didn't grow their veggies in the front. No, that was more Italians and Greeks that did … It wasn't the done thing in Europe, I guess, Northern Europe (Interview No. 42, Hindmarsh 18 July 2018).

This research found that, despite a few recollections to the contrary, the Italian and Greek migrants interviewed did not all grow in the front. Research by Chessell (2004) on Italians in Norwood, supported this. In conversation with Rosa Matto, Adelaide food icon, it was explained that her family never grew in the front yard as they were very private and wished to concentrate family life in the more secluded back

space (Interview No. 41, Rosa Matto, Prospect 3 July 2018). Many elderly Greek gardeners interviewed also planted only in their backyards.

Many migrants, although not opposed to growing in the front yard, were reluctant to do so as they wanted to 'fit in' to their new environment and they felt that keeping an ornate front yard was the best way to achieve acceptance. The preoccupation with neatness and tidiness in predominantly middle-class Australian suburbs, highlighted by scholars such as Freestone (2000) and Gaynor (2006), provides a reason for migrant fear of being different from everyone else in the street. As the daughter of a Lithuanian migrant explained, in Edwardstown:

> No one grew in the front yard in our street – it was a big no-no (Interview No. 34, Adelaide 6 June 2018).

This was supported by a Greek participant who felt that all the Greek people he knew grew food in the backyard as it was not seen as acceptable to grow in the front:

> The back, it was all at the back. No gardens at the front. They felt it was not allowed (Interview No. 52, Renown Park 17 September 2018).

These interviewees felt that to become part of the Australian suburban life, they had to conform. Growing in the front was regarded as unacceptable and would make them stand out as different, encouraging a label of being 'non-Australian'.

Although front growing was not found to be common, there were a few examples of its occurrence in Adelaide, surprisingly in some traditional Anglo-Australian as well as migrant front yards. Bull's statement in regard to migrant gardens that 'every outdoor area is used to its productive potential' (Bull 2001, p. 18) was reflected in the memories of a couple of the present participants who filled every space front and back but, unlike Bull, this behaviour was evident in both Anglo-Australian and migrant gardens and wasn't very common. Some grew in the front because, contrary to the above finding, the microclimate was actually better suited at the front with more sun and better soils. Others expanded to the front yard as was the case with one Hallett Cove participant. He started in the backyard but as the family grew, more buildings were added at the back, forcing him to grow more at the front (Interview No. 11, Hallett Cove 3 August 2017). Fruit and nut trees such as persimmons, lemons, peaches, loquat, nectarines, apples, tangelo, almonds and oranges were sometimes grown in the front yards of participants, often Anglo-Australian, as were small plots of salad plants and herbs. In rare cases, large amounts of vegetables were also grown, and these were often by migrants. A few Anglo-Australians were found to have grown vegetables in the front, but, as this research found, this element still remained more of a migrant activity. As one Hungarian participant said, 'where there was a space, you

put something there'. One Chinese participant commented on her sister's need to use every space with a mix of Chinese and other vegetables (Interview No. 47, Findon 28 August 2018).

A couple of significant examples of Greek and Italian front yard growing were found, revealing large-scale production across the entire property but such production was rare amongst interviewees. One elderly Greek participant had grown continually in the front of his Athelstone home since his arrival in the 1950s. His property still retains front growing as shown in Photograph 3.7.

Photograph 3.7 Front yard food production

Front vegetable garden – this property has kept this style of front growing since the 1950s

Front yard food production (Author's own photograph with the kind permission of interviewee 2018, unpublished).

Some Italian migrants grew vines in the front to produce wine as occurred in Christie Downs, others grew tomatoes, capsicums, onions, figs and quinces. Although this large-scale production was noted, it was regarded as uncommon amongst the study participants.

3.2.6 The backyard

The backyard has been a significant feature of Australian cities since the early days of settlement. Coltheart's (2016 p.4) highlighting of Governor Phillip's decision to move food gardens to the back of Government House and his preference for an ornamental setting at the front offers an early example of the backyard's accepted functional purpose. The backyard has become 'symbolic of Australian suburban life' (Holmes, Martin & Mirmohamadi 2008, p. 174), and particularly relevant to the present

study as most of the productive gardening was to be found in this space. The significance of this to the present research is summarised by Dovey (1994, p. 128) 'The quintessential, traditional element in the Australian backyard was the vegetable patch'. As discovered from the extensive interviews, this feature of Australian gardens was certainly true of post-war Adelaide.

Other researchers have identified specific uses of the backyard space which are similar to those identified in the Adelaide example including the growing of fruit trees around the perimeter, the location of several vegetable plots, a small lawn area for children to play, a clothes line, most likely a Hills Hoist after 1946, a chicken coop and a utility shed (Timms 2006; Caldicott 1997; Freestone 2000; Hall 2012a). Photograph 3.8.

Photograph 3.8 Typical Adelaide backyard. Fruit trees, lawn and a Hills Hoist

Around 1950s

Typical Adelaide backyard. Fruit trees, lawn and a Hills Hoist (Photograph reproduced with the kind permission of the interviewee).

The early post-war suburban backyard was regarded by most interviewees as predominantly a functional zone. Seddon (1993) discussed the characteristic uses that gave this space its unique identity - food production, including eggs, being common elements. Malor (1997) adds to this the role of artefacts which reflect the use of the space. Items such as the compost bin, the Hills Hoist and the vegetable plot were all common artefacts found within the typical Australian and Adelaide backyard space. The present research supports these findings associated with the large backyard, with many participants remembering growing up in such backyards, surrounded by fruit and vegetables (Photograph 3.9 and 3.10).

Photograph 3. 9 Backyard vegetable garden 1962

Backyard vegetable garden 1962 (Photograph reproduced with the kind permission of the interviewee).

Photograph 3.10 Sweetcorn crop 1962

Sweetcorn crop 1962 (Photograph reproduced with the kind permission of the interviewee).

But, as reflected by Gaynor (2006) in her environmental history of Australian suburban food production, this space represented much more than just a plot of land. As supported by the present research, the functional role of the backyard was merely one facet of a complex and changing Adelaide scene in the post-war period. Life was changing and with it changed the home garden.

3.2.7 The changing suburban block – the impact on food gardening

1980s a time of change

Across the 1960s and 1970s, the suburban development continued to head north and south of the Adelaide city area. As time progressed, house styles changed, and subdivision planning and execution tightened up under changing planning directives such as the 1962 Strategic Plan for Adelaide. Despite this, the sprawl remained a very dominant part of the Adelaide physical landscape. Social researchers such as Robyn Boyd in his celebrated work *The Australian Ugliness* (1960) were starting to show concern for the issues associated with suburbanisation in the 1950s but it wasn't until the 1980s that government planning authorities began to raise concerns at the ever-expanding metropolitan area. The problems such as inefficient or non-existent service provision, coupled with the socioeconomic problems of distance and isolation often found in newly developed fringe subdivisions, became matters of concern. Many proponents of consolidation felt that the sprawl had gone too far and had impacted detrimentally both on the physical landscape, as many previously fertile tracts of agricultural land went under housing, and the social well-being of the population. These proponents of consolidation attempted to reduce the impetus of the sprawl through public discourse and encourage closer more efficient community living. This led to much heated debate from the opponents of consolidation who felt that the large blocks of suburbia were relevant and necessary on many fronts, one of which was the maintaining of the home garden and, in particular, the home produce garden.

Noteworthy scholars such as Hugh Stretton (1970) and Patrick Troy (1996) were outspoken on the benefits of retaining the backyard space. Issues such as environmental biodiversity, personal creativity, the concept of a 'refuge' from busy urban life and the desire to be at least partially self-sufficient were important social and environmental factors which were argued by them to be necessary to maintain liveability and a healthy and well-balanced population.

Infill and Subdivision 1980 and beyond.

The size and form of the Australian backyard had begun to change. Scholars such as Hall (2010a, 2010b, 2015) and Kellett (2011) have studied the changing suburban block size in Adelaide and considered the reasons why the large productive blocks of the immediate post-war period evolved into the smaller blocks evident from the 1980s into the 1990s. From this time, block sizes began to reduce in new subdivisions and urban renewal and redevelopment of existing large blocks began in earnest across the Adelaide metropolitan area. As revealed by Sivam, Karuppanna and Mobbs's study of old and new suburbs in Adelaide, the older suburbs of Magill, Maylands, Unley and Seaton had all shown large amounts of infill and redevelopment (Sivam, Karuppannan & Mobbs 2012), a pattern evident in most older Adelaide suburbs. This trend is one often discussed by interviewees as they have seen the

structure of their older suburb change over the study period. One interviewee at Croydon explained of the block behind her mother's:

> They were really large blocks, some now have been knocked down, not where mum's house is, but behind, a number were demolished, and they have been able to put, you know, five units and things like that on the one block (Interview No. 40, Kidman Park 28 June 2018).

Developers saw the potential for financial gain in the construction of multiple dwellings on what was previously one large site. Older residents, who no longer wanted a large yard due to the maintenance it required, could see financial security for retirement by the subdivision of the large block and sale of smaller blocks. In addition, house styles had changed, and newer, more modern courtyard homes were sought after. Less land meant less garden which in turn provided less opportunity for food growing (See Photographs 3.11 and 3.12).

Photograph 3. 11 Original housing style with large yard

Typical Adelaide house late 1950s early 1960s

Original housing style with large yard (Author's own photograph 2019, unpublished).

Photograph 3.12 The block next door – three where once was one

The subdivision adjacent to above house. Three new townhouses

The block next door – three where once was one (Author's own photograph 2019, unpublished).

Declining home food production

Many older interviewees were saddened by the finality of such redevelopment, not giving the new residents any option to grow their own food. One participant added that the smaller blocks now 'define what is grown' (Interview No. 5, Brighton 16 March 2017). Often these new blocks have no garden space at all and are situated so that it is not possible to grow fruit trees due to overshadowing with close proximity of dwelling walls and the occurrence of large fences delineating boundaries. Lack of direct sunlight also reduces the success of growing vegetables. One interviewee said that there was no room to grow, just 'room for their rubbish bin', nothing else! (Interview No. 7, Oaklands Park 30 March 2017). This scenario, as indicated by a very elderly interviewee, has led to heat build-up and the formation of heat islands which negatively impact on lifestyle as more reliance is made on artificial cooling in summer months. This concern of the impacts on microclimate has been investigated by Hall (2010b & 2015) as a significant outcome of smaller yards, particularly when considering the resultant lack of house ventilation and was reflected by many interviewees in this research.

The reduction in block size, coupled with the increasing dwelling size (Hall 2008; 2010a; 2010b; 2015; Holmes, Martin & Mirmohamadi 2008) and higher density living in flats and apartments has seen the garden space reduce significantly across the later post-war period. This has, as reflected in the research, had important implications for the opportunity for householders to grow their own food. This reduction in size was identified by most of the interviewees who had purchased their own homes in the late 1950s–1960s. Most noted a difference in size between their own blocks and those they had grown up on – although the later blocks were still sizable, they were significantly smaller than those of their parents. In several cases, their parents had purchased double blocks and utilised the adjacent block

for some food production and informal selling of produce for extra cash - a pattern not taken through to the next generation due in part to the increasing cost of land in the latter times.

The changing form of the Adelaide metropolitan area, with its linear north-south sprawl and the shifting trends in individual house block size reflects larger shifts in post-war society. The large-scale industrial development in South Australia across the period, its resultant need to house workers and the later push for greater consolidation and higher population densities in urban areas created an impetus for a change in block size. This resulted in the huge blocks of the immediate post-war period being reduced in size and with that, a diminished capacity to grow food. This physical change was not the only factor impacting on home gardens. As the current research identifies, many demographic changes also impacted on how much home food gardening and preserving was done as the post-war period progressed.

3.3 Demographic changes

As was often identified throughout the interviews, it was not just the physical expansion of Adelaide and changing block sizes that impacted on people's opportunities and motivations to grow their own food. Other broad geographical and social indicators such as demographic change were significant drivers in the general decline of home food production. With the boom years of the 1950s and 1960s and subsequent decades of more stable growth came a series of demographic changes in Adelaide's population which impacted on households and directly affected people's engagement in home food production. The changing nature of the workforce, population fluctuations and the impact on family structure, the migration boom, the significance of class, the role of technology and lifestyle changes created a new Adelaide scene which did not value the role of home production to the degree of previous generations.

3.3.1 Women and the workforce

One area of impact that was very significant amongst participants was the impact of women entering the workforce across the study period. This led to a change in household structure which reduced the opportunity for the often time-consuming task of food gardening and preserving.

Many of the people interviewed indicated a large shift in household structure from their parent's home to their own and then more latterly, with that of their children. Many describe their mothers and grandmothers, who ran households through the Great Depression and war years as fulfilling the role of homemaker, nurturing children and keeping the house running efficiently. Their mothers were not generally in the paid workforce but stayed at home cooking and keeping house as well as preserving large amounts of food grown in the back garden. Often, this included tending the garden while the men

were at work. In South Australia, due to a shortage of domestic labour, women of all classes were forced to involve themselves in such domestic matters.

The predetermined gender role for women as home makers has been the topic of much debate amongst scholars (Bannerman 2004; Banwell, Dixon, Broom & Davies 2010; Gaynor 2006 & Duruz 1999). The image of woman being 'trapped' in the home is often regarded as a common occurrence leading up to the present study period. However, the war years had seen the need for many women to enter the workforce for the war effort through a variety of industries. In Adelaide, munitions factories such as the Explosives and Filling Factory at Salisbury and similar factories at Hendon and Finsbury (Woodville North) employed many women on production lines producing explosive materials for the war effort (South Australian Government 2013). In addition, textile, boot making and clothing manufacturers required workers. Women were available and keen to take on these roles. Companies such as Rossi Boots employed women to manufacture soldier's boots (Cooper 2010). Many women also worked in agricultural jobs, especially in food production as supplies became scarce and demand to grow more for the troops became paramount. This skilling and dependence on women led to greater confidence and self-reliance and paved the way for many women to retain paid employment in the post-war period.

Local Trends

Despite these greater opportunities, the interviews revealed that many women in the immediate post-war years were still the main homemakers, often returning to this role after the war was over. With this return to domestic duties came an initial continuation of food gardening and preserving in post-war homes. This was highlighted by one interviewee who spoke of her mother and many others in the new town of Elizabeth:

> There was a time my mother had every day to virtually do everything. All she did was a little bit of babysitting for the local doctor and that was it. [The other women] Most of them were, yeah [at home]. Most of her friends, I mean. Her highlight was going to the, what do you call it, the tuckshop when my brother started school so that was, apart from housework, all she did. Occasionally at the tuckshop or babysitting for the doctor … It was like Monday you did the washing, Tuesday you did the ironing, whatever. That was the way the week went (Interview No. 28, Norwood 2 May 2018).

Seeds of change

One other restriction which women faced was the continuation of the Marriage Bar into the 1960s. In Britain this restriction, which required women employed by the government to leave permanent employment after marriage, was abolished in 1946. Although there were proponents in favour of its abolition in Australia, Prime Minister Menzies and the Cabinet remained opposed resulting in its retainment until 1966. On 18th November, the Holt government abolished the law and married women

obtained greater freedom within the government employment sector (Sawer 2016). This coupled with the introduction of the contraceptive pill in 1961 allowed women to postpone raising a family and remain within the workforce after marriage. Many of the interviewees referred to this change in relation to their own families in the 1960s and beyond. These changes enabled the continuation of the woman in the workforce after marriage, often with part-time status during the early years of child rearing followed by their eventual return to work in a more permanent full-time capacity once the children went to school. This was cited as one significant factor that took time away from the garden and discouraged food production as time was limited and growing and preserving produce was time-consuming.

This opportunity for women to enter the workforce was a significant factor in the lives of many new migrants who had come with limited funds and were keen to obtain their own homes, a goal often not achievable in their homelands. Often, to acquire and furnish a new house, both partners worked long hours and consequently could not maintain any substantial food production or preservation despite wanting to continue these traditions. Several Hungarian participants recalled that there was no time to do much in the garden with the long working hours they or their parents worked when they first arrived:

> Both my parents were working so, you know, they didn't have much time for gardening, really. So, he was working in the railways cos, you know, when he came to Australia he was sent to work in the railways because he had to pay off his passage to Australia so he had three people's passages to pay … My mother was in an essential service so she wasn't, you know, home very much on public holidays and the railways were fairly essential services – they didn't have all that, and it was shift work with dad so they didn't have much time – so they couldn't garden (Interview No. 19, Norwood 21 March 2018).

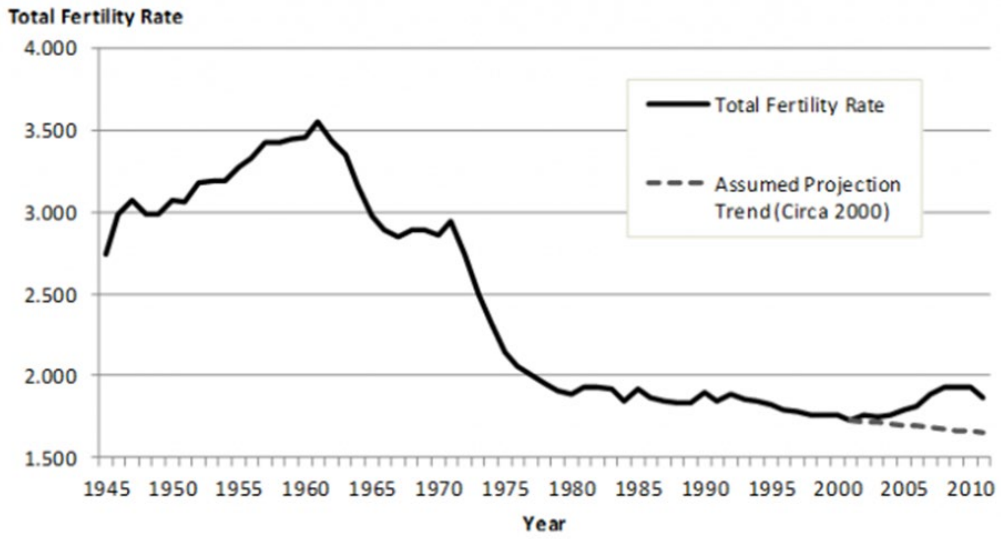
As the wife became busier, the time at home reduced and this had a direct impact on the amount of food produced. Often, food was readily available elsewhere and the need to grow was lessened as the families became more affluent on two wages and able to purchase any requirements from the new, modern supermarkets. Although this was an emerging trend, there were still examples to the contrary where the wife did remain in the home maintaining the garden while the husband was at work. Many women enjoyed this role and were passionate about providing food for their families and often combined this with part-time work:

> My mum was always home for me. She loved the garden and maintained it until they downsized. Mum never went back to work after she married and had to leave. Many of mum's friends worked part-time – those that did generally didn't grow much food or do much preserving (Interview No. 58, Brighton 20 October 2018).

3.3.2 Family size

Over the post-war period, another factor was evident which further impacted on people's decision on whether to grow their own food and more particularly how much to grow. The generation of the war and depression years often had large families of up to ten members often with more than one generation living together. Feeding such families was a continual problem, especially in the times of scarcity. To combat this, a large amount of food was grown on the family property for personal use. Large vegetable plots were common as were the propagation of many fruit trees and the holding of numerous chickens. Many interviewees recalled their parents and grandparents having households of up to fifteen members, often living together in one house. An example of this occurred in Croydon where one interviewee recalled her greengrocer father providing not only for her immediate family, but for extended members such as aunties and uncles. This was a direct result of housing shortages after the war and it forced her father, despite his supply from the markets, to grow a vast amount and variety of home fruit and vegetables to feed the household of ten. The immediate years after the war saw an anomaly of high birth rates as the men returned from war service, a phenomenon reflected in the population data of the time and referred to as the 'baby boom' cohort. After this initial period of increase, the post-war generation began to reduce in family size. As indicated in Graph 3.1 this initial boom from 1945 peaked in 1960 and then declined from that point on into the 1990s.

Graph 3.1 Total fertility rate, Australia 1945–2011



The Total Fertility Rate can be defined as 'the number of children that will be born alive to a woman during her lifetime if she were to pass through all her childbearing years conforming to the age-specific rates of a given year' (Hugo 1986, 43)

Total fertility rate, Australia 1945-2011 (id. 2012) 'This material was compiled and presented by .id, the population experts. www.id.com.au'

('This material is a derivative of ABS Data that can be accessed from the website of the Australian Bureau of Statistics at www.abs.gov.au, and which data can be licensed on terms published on the ABS website').

This data supports the recollections of interviewees who often noted a reduction in family size across generations. This was highlighted as one factor which diminished the need for producing large amounts of food to feed a large, extended family.

3.3.3 Ethnicity

As stated by Graeme Hugo, one of Australia's most respected demographers, 'When Playford came to power, the state was very much Anglo-Celtic and British in its day-to-day life; when he left office, it was well on the way to becoming a cosmopolitan multicultural society' (Hugo 1986, p. 36). Coupled with other demographic changes was a significant increase of migrants across the post-war period. This led to a notable input of food growing knowledge from other cultures and a resultant broadening of Adelaide's food repertoire.

European migrants

Manufacturing was booming in Adelaide by the 1950s and with it came an unprecedented demand for labour. As indicated in Chapter 2, the population of free settlers in Adelaide was predominantly from Britain. Other ethnic groups had settled earlier in South Australia including German migrants who settled in Klemzig, the Barossa Valley and Adelaide Hills areas and a large Italian community at the end of the First World War who settled along the Torrens River and in the suburbs of Campbelltown and Lockleys, but it was the large wave of migrants after the Second World War that impacted significantly on Adelaide society.

The post-war period brought with it programmes of migration which were promoted both at state and federal government level and included migrants from many non-English speaking countries. Hugo (1990) summarises the major South Australian ethnic 'waves' of the post-war period to include the United Kingdom and Eire, Italy, Germany, Greece, Holland, Poland, Russia, Yugoslavia, Hungary, Austria, Latvia and Czechoslovakia (Hugo 1990, p. 21-22). These formed the basis for selecting migrant communities for the present research. Many of these countries were in economic difficulty after the Second World War and Australia offered an escape from the fall out of the war years and the opportunity for a new start and the possibility of owning land, a chance that was often not possible in their home nations. Many interviewees from countries such as Hungary, Lithuania and Latvia spoke of escaping their homeland with nothing but their knowledge of growing and preserving food. With home ownership came large blocks of land on which they had the potential to grow the familiar foods of their homeland for consumption and preserving, although many did not have the time due to work

commitments. As Hugo (1986 p. 34) states, 'The post-war years ushered in a new era of Australian immigration', and this was reflected to some extent in the gardens of Adelaide.

Asian migrants

With the abolition of the White Australia Policy in 1972 and the subsequent embracing of multiculturalism in government policy, many Asian-born migrants came from countries including Vietnam, Malaysia, India, Singapore and The Philippines (Hugo 1990, p. 21-22). Although Chinese migrants had been evident since the early days of settlement, especially in the eastern states, the strong anti-Chinese feeling amongst the settlers saw their numbers remain very low. This changed across the 1970s and 1980s as many migrants came from China, India and other parts of Southeast Asia and with them came new and interesting fruits and vegetables. Several of the Anglo-Australian interviewees had attempted to grow some form of Asian greens, but they were generally unsuccessful. The Asian people interviewed all grew some form of Asian greens in their gardens.

New produce

With the waves of migrants came different perspectives on the importance of home-grown food as many brought with them a great wealth of knowledge, often sourced from rural peasant upbringings. As this knowledge arrived in South Australia, so did new foods, new ingredients and the new techniques and skills used to grow food and preserve it. Several Anglo-Australian interviewees spoke of the new food and unusual vegetables such as eggplant, zucchini and chilli and the reluctance of their parent's generation to embrace such different products. Often, parents were meat and potato eaters or at the most, meat with predominantly British vegetables such as peas, beans, carrots and potatoes. The language barrier was often a deterrent but, despite this, examples of community engagement appeared as the new migrants brought their food as a comforter from their homeland and incorporated it within the Australian cuisine. The necessity to store food over the cold European winter was reflected in the preserving methods of the new migrants who used pickling and salting to preserve many vegetables including cucumbers and cabbages. Some areas of Adelaide saw minimal influence due to a strong Anglo-Australian community, but others enabled a rich sharing and cross pollination of both growing and preserving methods and techniques. This was evident in one participant from Unley who, through her workplace in the 1970s, was able to source Asian herb seeds which she then grew in her own garden and used in Chinese cooking. She also dried any excess herbs as a form of preserving to be used later (Interview No. 33, Unley 15 May 2018).

From this came a new, fresh approach to home food growing - the 'new Australian', a term used by several interviewees, who sometimes grew food in the front garden, who passed pannikins of home-grown wine over the fence and swapped seeds, was a contributor to the changing face of home food

gardening in Adelaide. Although some resistance was evident, examples of this multiculturalism and community engagement existed in the suburban streets.

3.3.4 Class

In the British context, Chevalier (1998) identifies the role of class as significant when considering gardens as sites of cultural consumption. Bhatti and Church support this by stating that gardening incorporates complex relationships between many sociocultural elements which cannot simply be categorised under 'crude class differences in garden forms and designs' (Bhatti & Church 2001, p. 367). This complexity was evident in the Adelaide example where interviewees produced their own food in a variety of locations for many differing reasons, often with the amount reducing as they moved from one house to the next across the study period.

As Gaynor (2006) discusses in *Harvest of the Suburbs*, the growing of food was found not to be a predominantly working-class activity spawned by necessity as frequently presumed. Often as highlighted by Gaynor and supported by Schupp and Sharp (2012) in the American context, lower socioeconomic classes were unable to acquire the resources and knowledge to grow food and thus were not large producers. In addition, as discussed by Turner and Edmunds, the Australian post-war elite 'displayed not highbrow but distinctly middle to lowbrow cultural taste' (Turner & Edmunds 2002, p. 219). Class, as a rigid structure was less evident in the Australian context with Adelaide reflecting this general trend but with its own distinctions.

<u>Adelaide – a complex scenario</u>

As the Adelaide metropolitan area expanded in the post-war period, it fitted the Australian pattern identified by Knight (1990) who noted that social segregation was large scale with entire suburbs displaying similar socioeconomic status. In Adelaide this was further entrenched by the SAHT with large developments initially around Elizabeth, Croydon, Rosewater and Christies Beach. These entire suburbs were built for the workers of the new expanding manufacturing industries which were in these regions. This left a legacy of socioeconomic branding where the 'suburb represented the class' (Hoskins 1994, p. 16). But, as Schupp and Sharp (2012) noted in the United States, this predetermined class position which reflected Bourdieu's Theory of Class Distinction does not necessarily remain rigid as Bourdieu had assumed.

From the interviews conducted, it was evident that people who grew their own food in Adelaide were not necessarily restricted to a particular class or class-based location, with a wide variety of professional and trade backgrounds becoming evident in many suburbs over the study period. As Jane Dixon, Cathy Banwell, Sarah Hind and Heather McIntyre (2007) suggest, the impact of the private car has been a significant factor in the process. Although affluent areas and upper-class suburbs are

identified, the car enabled greater access across these 'boundaries', a factor to be discussed in greater detail later in this chapter. With this greater freedom came the massive suburban expansion and the domination of the lower middle/middle classes. As Gaynor (2006) explains, the suburban middle class is where it all happened. As people acquired their own house and land, they aspired to middle class ideals. Suddenly, home ownership became a possibility for all citizens and with it came a moral high ground, a chance to go up the social ladder. The house was seen as a representation of upward mobility (Hoskins 1994). As Dovey explains, 'The image of the owner-occupied detached house is a powerful symbol of status and identity' (Dovey 1994, p 146). The new Anglo-Australian middle-class suburbs of Adelaide, as in many other cities of Australia, became 'markers of status and respectability' (Holmes 2000, p. 168). As Holmes explains, they reflected social hygiene, efficiency, progressivism and environmental determinism. They provided a healthy, modern life, the perfect family environment and the opportunity for good citizenship (Holmes 2000; Hoskins 1994). This view was encouraged by government agencies driven nationally by the Menzies administration and promoted in South Australia by the Playford government. Within this context, gardening was regarded as a 'proper' activity and one that would add to the order and neatness of the area (Holmes 2000). This was further reflected, as previously discussed, in the desire by most people to have a neat, ornamental front yard with all the food production hidden at the back.

The large lower middle/middle class suburbs that dominate the Adelaide landscape have formed the catchment area for all the interviewees. Some of the participants worked in large manufacturing industries such as British Tube Mills, Clipsal and Holden and lived in SAHT areas. Others were professionals and lived in privately developed suburbs. Many moved to more affluent suburbs later, indicating the fluidity of Adelaide's suburban spread. In many cases, their gardening passion went with them and they set up new gardens and productive sites in different areas although often recalling a reduction in size as they aged and became more affluent. One interviewee recalled his journey, growing up in a SAHT home at Kilburn near the railways where his father worked. Over time, the opportunity arose to purchase the adjacent land. His father bought three more blocks and an extra one 'down south' at Moana. He later sold the blocks and purchased a home at Clapham. They later moved to the affluent suburb of Millswood. They produced all their own food until they moved to Clapham where they only grew fruit trees and ornamental plants. No longer did they need to grow food to survive so preferred a garden full of flowers (Interview No. 17, Blackwood 19 January 2018).

These movements across class-based suburbs reflect one important aspect of Adelaide's character. The broad suburban based class divisions, often fuelled by SAHT developments, have remained in place by association but have not determined who grew food and where they did it. As confirmed by

many participants, home food growing and preserving have transcended any past class stratification indicating its complex and multifaceted nature. It has been a common denominator amongst those who are passionate no matter what their backgrounds may have been. This passion has travelled with people from location to location across the socioeconomic landscape and, although changing in form and quantity, has continued to be a part of life in many Adelaide households.

3.4 Consumerism and technological change

As Adelaide developed into a modern capital city and embraced the opportunities such status offered through consumerism and technology, the lifestyle of the average suburban dweller changed. These broad sociocultural changes, reflected in the urban and social geography of the city, contributed to a broad shift in attitude towards home food production. The utilitarian backyard highlighted in Chapter 2 that had provided the previous generations with food during times of war and depression, gave way to a society that had embraced home ownership and the massive consumerism of the post-war period.

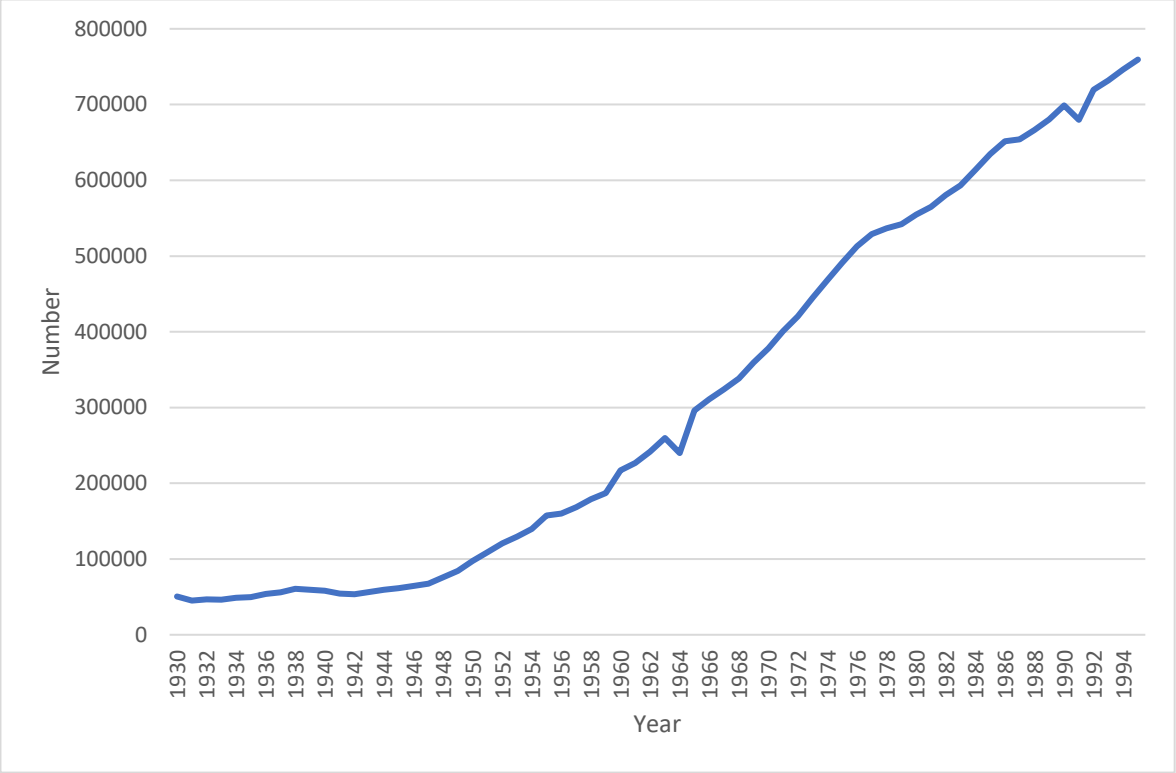
3.4.1 Consumerism

The influence of the United States came initially with the arrival of US troops in 1941 as a response to the Japanese attack on Pearl Harbour on 7th December of that year. American troops landed in Australia due to its proximity to the Pacific region. With this arrival came the introduction of a consumer society in which the media portrayed the United States as the 'centre of the universe' (Lees & Senyard 1987 p. 60). Mass production and mass consumerism resulted in a wide variety of products and appliances which had previously been regarded as luxuries but had now become signatures of success and increased wealth (Bannerman 2008; Symons 2006 & 2007).

3.4.2 Car ownership

With the emerging modernisation of Adelaide and greater individual wealth of the post-war period came increasing car ownership. As the car manufacturing industries made vehicles more readily available and cost effective, more people in South Australia could afford to purchase them as reflected in Graph 3.2.

Graph 3.2 Cars and station wagons on register – South Australia 1930–1993



Cars and station wagons on register – South Australia (Aitchison 1971, p. 617; Gardner 1995, p. 371).

With car ownership came greater personal freedom and the ability to commute over large distances. This, together with a radiating transport network, helped to further fuel suburban expansion as people could now commute long distances to their place of work. This opportunity enabled new homeowners to head to the city limits and purchase a large home on a large block, a possibility not open to them in areas closer to the city. With this change in commuting came longer transport times which impacted on the amount of time at home and, as a result, less time for gardening. Consequently, with this new freedom came a change in people's attitude towards the role of the home. As highlighted by many interviewees, the home-based days of their parents in the immediate post-war years where life centred on the home and garden were eroded away as the new generation spent more time absent from their houses engaging in a variety of other activities. One Lithuanian interviewee remembers that, in the early days:

> Weekends were really working in the yard. We were roped in (Interview No. 35, Hazelwood Park 7 June 2018).

Another Anglo-Australian participant recalled the times before the car:

> The back garden, 'the block' as mum and dad called it was where we spent an awful lot of time cos when I was young, I can't remember when we got a car but, most weekends were home doing things in the garden (Interview No. 38, Fulham Gardens 13 June 2018).

The newly acquired family car opened up many opportunities for travel and leisure and, with media assistance, led to the rise of, as Dixon et al. described, a 'car centred diet' where supermarkets and take away food outlets became increasingly central to food provisioning in Australia (Dixon et al. 2007, p. 132). Less time and effort were put into the garden and this, as highlighted in the interviews, had a direct impact on the significance and amount of home food production. As summarised by Lees and Senyard (1987), the car had become a symbol of change and excitement, one which had altered people's daily commuting and tempted them away from the homes and the gardens that they had previously devoted to their leisure time.

3.4.3 Refrigeration

The arrival of cold chain supply technology to transport food items and the installation of commercial refrigerators and freezers in supermarkets meant food was available on a constant basis. During the 1950s and 1960s, home freezers and refrigerators became more readily available to the average person, especially as several of the larger white goods manufacturers were located within the Adelaide region. As a result of these changes, much of the family food became outsourced and with that change came a weakening desire to grow and preserve food at home. One participant recalls the change from the drying and salting of her parents to her own use of the freezer:

> The freezer takes peas, beans, corn, capsicum, beetroot and fruit … [It changed a lot] because of refrigeration. We had a little bar freezer back here. We outgrew that so then we bought those [points to freezer in kitchen] (Interview No. 14, Marion 16 November 2017).

3.4.4 Supermarkets

In 1957, the first modern supermarket opened in Sydney and its 'counterparts soon followed in all the mainland capital cities' (Forster 2004, p. 18) including Adelaide. From this point, the supermarkets expanded and generally impacted on home food production by providing an easy, convenient source of food irrespective of the season.

The supermarket and its impact on home growing

Despite this new trend, some participants remembered grandparents and sometimes parents who would not support the supermarket way of purchasing. According to one interviewee:

> My mother wouldn't go through the door of the supermarket (Interview No. 36, Grange 12 June 2018).

Many preferred their own produce for its freshness and flavour, deciding that it was worth the work and time commitment.

Many participants saw the supermarket as a supplement to home growing. If they were unable to grow products such as bananas, they could purchase them. An English participant from Somerton Park discussed how the supermarket impacted upon the varieties they grew back when they first arrived in 1986, right through to the present day:

> It's probably meant that we haven't tried to grow too much of a variety of stuff. We just try to grow stuff that seems to work … and that's why we don't mind how many broad beans we grow because they do well, and we freeze what we have extra. Whereas we don't try to grow potatoes because you can get them in the supermarket, and they take up a lot of room and that's the other thing. My rhubarb failed so we get it from the shop (Interview No. 50 Somerton Park 11 September 2018).

Many other participants also felt that the supermarket impacted on their home food production by reducing the number of varieties and amount grown. Bulk buying led to savings and the ease of purchasing fruit and vegetables when needed was appealing, especially as the participants themselves aged and the gardening became more difficult. Many reduced the quantity they grew due to the availably of the supermarket produce. Several participants noted a continued reduction in production and an increase, over time, in purchasing.

Other interviewees used the supermarket to test new ingredients before attempting to grow them

> When the supermarkets came, I will admit, I can remember eating avocadoes for the first time and they were available in Woolworths and Coles … [Growing avocadoes] I did try that…The supermarkets, look, what they've done, they've brought the Asian ingredients you see (Interview No. 33, Unley 15 May 2018).

This participant later grew all of her own herbs and greens for Asian cooking.

One further impact was on local supply. The greengrocers of the past were unable to compete with the large chains and many faced closure. In the case of one interviewee who recalled the impact on her father's business and his need to continue growing at home:

> Dad's business was impacted because people went to the supermarket … saw a big slump – it was tough, and it was probably why they kept growing as much as they did (Interview No. 40, Kidman Park 28 June 2018).

The advantages of supermarket buying

With the supermarket came change in the way food was managed in the domestic home. Food was available in close proximity to the home; product selection was vast, and seasons became irrelevant as food was sourced from around the globe and available twelve months of the year. As summarised by Timms (2006, p. 137), 'Refrigerated transport and large-scale farming, for all their many benefits, have obliterated the culinary seasons'. The convenience of the supermarket style shopping had become increasingly popular, a contributing factor to a declining interest in producing home foods in any significant quantity. Many interviewees cited the supermarket as a major factor in the reduction of home food gardening, an observation substantiated in in the literature (Mason & Knowd 2010; Gaynor 2006; Timms 2006).

The supermarket and the impact on home preserving

This new way of shopping also impacted on the preserving of home produce. With less home growing, there was a reduced amount of produce for preserving. The previous surpluses of many backyards were not occurring and often, the fruit was not even picked, being allowed to fall and rot. As one participant recalled:

> The neighbours had an apricot tree and they didn't pick it and so we used to say, 'Could we have the apricots?' The lass used to wheel her baby down to the supermarket and come back with tins of apricots while her apricots were falling off the tree. I spoke to her and she said, 'Oh, it's just so hard to do' so I sort of said, 'Would you mind if we share a bit?' – she kind of didn't mind (Interview No. 39, Adelaide 27 June 2018).

The increased array of commercially produced preserves also had a significant impact on what was done in the home kitchen. Convenience again was paramount with flavour and quality often forfeited for ease of use. When discussing his mother's sauerkraut, one Dutch participant remembered:

> What we bought at the supermarket was totally different from what I remember that mum used to make (Interview No. 44, Seacliff 14 August 2018).

From the research, it was evident that although some passionate people maintained some of their food supply from their gardens, most conceded that the rise of the supermarket had enticed many people out of the garden and into the brightly lit, clean modern aisles of the supermarket. Across the study period, the growing plethora of available fruit and vegetables along with the increasing dominance of convenience foods aimed at quick, low effort meal production became increasingly more accepted. As supermarkets rose in importance from the 1950s through to the end of this study period and beyond, the vegetable plot had become devalued, its maintenance seen by many as time-consuming and often too expensive when the cost of water and equipment was considered. Other than those who were

actively passionate about their food garden, by the latter end of the research period, its status had generally dropped and, if existing at all, was often relegated to a small plot in the far corner of the backyard or consisted of a few pots of kitchen herbs by the back door. Even the most passionate of food gardeners saw the supermarket as a solution to vegetables that had proven too difficult to grow and also enabled them to purchase out of season if required.

The broad social and urban geographical changes that occurred across Australia with the new consumerism and technological advancement, heralded a general decline in home food growing and preserving. In the sprawling city of Adelaide, factors such as increased car ownership and the freedom associated with it, the new locally manufactured technologies allowing both domestic and commercial refrigeration and freezing and the rise of the supermarket all provided a context in which home food production was compromised. These changes culminated in a lifestyle metamorphosis which, as was evident in other cities, brought significant change across the study period within the Adelaide metropolitan area.

3.5 Lifestyle metamorphosis and the trend away from home food production

With the advent of industrial expansion in Australia in the 1950s came full employment and better income potential for families, a trend which continued throughout the 1960s and 1970s. This coupled with greater female workforce participation led to a larger disposable income for the average family. This new wealth diverted people's attention away from the garden and attracted them to the seemingly endless array of consumer products. Time was of the essence and new appliances and equipment freed people from many of the demands of home maintenance and housework. Washing machines, dryers, cooking appliances and lawnmowers and other time saving devices gave people greater leisure time to enjoy. The 'typical' weekend, as described by one interviewee, where one came home from work Friday and played sports, cut the lawn on Saturday, went to church on Sunday and then pottered in the vegetable garden the rest of the weekend were over. People were on the move, in the car, out for drives touring the countryside and heading to distant recreational pursuits. Although the general trend was a move away from large home food production, the interviews revealed that, despite this, many garden lovers continued to grow food but at a much smaller scale and generally as a hobby, a pursuit of passion rather than for utilitarian reasons.

This change in the importance of food gardening was reinforced by a significant trend which transformed Australian backyards and was reflected in the Adelaide context. From the 1980s, backyards became more leisure orientated. The functional elements such as the vegetable garden and the chicken coop were, as previously mentioned, removed or minimalised and concealed from sight. Most research, both locally and internationally, substantiates this trend identifying backyards as

becoming status symbols where success and wealth are reflected in the landscaped surrounds of leisure activities including pools, spas, outdoor kitchens, decks, patios, gourmet barbeque structures and other leisure infrastructure (Bhatti and Church 2001; Caldicott 1997; Malor 1997; Seddon 1993; Timms 2006). See Photographs 3.13 and 3.14.

Photograph 3.13 and Photograph 3.14 The new, modern leisure orientated backyard

The new, modern leisure orientated backyard (Author's own photographs with kind permission of the Steer family 2018. Unpublished).

This was promoted through a variety of media channels including lifestyle programmes such as *Burke's Backyard* (1987-2004) and *Our House* (1993 – 2001) which spearheaded trends in home landscaping and yard usage. Several interviewees remember the transformation of their yards to incorporate swimming pools and outdoor barbecue areas. Some remember specifically removing the vegetable garden to facilitate the new, modern look. As Dovey (1994, p.137) describes in examples from Perth and Melbourne, 'the vegetable garden and solar clothes dryer are displaced by swimming pools, electric clothes dryers and designer landscapes' (Photograph 3.15).

Photograph 3.15 The 'Bali hut' and swimming pool – modern yard

The 'Bali hut' and swimming pool – modern yard (Author's own photographs with kind permission of the Steer family 2018. Unpublished).

Magazine media such as *Home Beautiful* and *House and Garden* directed people into creating architecturally sculptured environments which centred on leisure and relaxation. *The Australian Women's Weekly* also offered ways to modernise the family backyard as shown in Figure 3.2.

Figure 3.2 Brighten up that old backyard

It's goodbye to the great Australian backyard, complete with dustbins and scattered shrubs and hello to the courtyard. Babette Hayes, Interior Design Editor, gives some new ideas plus shows four transformed backyards

BRIGHTEN UP THAT OLD BACKYARD

There are numerous ways of creating an inexpensive courtyard for outdoor living by utilizing the materials already present in your garden. A courtyard requires screening, flooring, plants and furniture with, perhaps, lighting if you intend night-time use of the area.

Here are some hints to help you transform your backyard into an attractive outdoor living area.

- Tack chicken wire to wooden battens fixed to an old fence then train climbing vines over it.
- Increase the height of an existing fence with lattice work.
- Hanging baskets decorate plain walls.
- Timber shelves for pots disguise an old fence.
- Brush fencing covers an old wall.
- There are paving blocks available that can be dry laid in a bed of sand.
- Old, cleaned bricks look great.
- If you're tiling the area, tone tiles with indoor flooring for a spacious look.
- Leave cut-outs in timber decking for planting.
- Native trees often outgrow small areas so think twice before planting them.
- Plants with damaging roots should only be grown in tubs.
- Find out the width of a shrub before planting in a small outdoor living area.
- Make sure furniture can stay outdoors permanently or select fold-up design for easy transportation.
- Deck and director chairs add colour to a courtyard.
- Plastic stools that double as plant are useful.
- If you build a courtyard wall, incorporate a brick base with timber top seating.
- Low-mounted fluorescent strips, lanterns and small mushroom-shaped downlights illuminate the ground without glare.
- Flood lighting can cause too much glare for a small area.
- Throw away your ugly clothes hoist and install a retractable clothes line.
- Hide all ugly dustbins.

FAR LEFT: Opening off the dining-room, this passageway has been transformed into a delightful seating area for two. The chairs and table can remain outside except during really bad weather. LEFT: Formerly a concrete rear entry to a terrace house, this area, decorated with plants, is ideal for summer entertaining and outdoor eating. A pergola gives summer shade from the sun and a retractable clothes line spans the courtyard when needed. BELOW: A tiny terrace garden was given a new lease of life when transformed into a courtyard. Monier Cobblestones were dry laid on sand to give an attractive, hard-wearing surface. Teamed with smart timber and wicker chairs that fold away when not in use, the circular table is set for a summer lunch with co-ordinating lacquerware and printed plastic tablecloth. The tableware is Japanese Imperial Lacquerware "Hostess Collection," cloth is by "Vera of New York." Available from specialist cookware shops. BELOW LEFT: This back garden has a raised timber deck including a spa bath, seating and pergola. Cane chair is available from Bambusa, Paddington, NSW. The pictures were taken by Ron Berg.

99

Brighten up that old backyard (*The Australian Women's Weekly* 1980, 12 November, p. 98-99).

As summarised by Head and Muir (2007, p. 20), 'The transition from the backyard as a site of production to one of consumption around 1950 is real'. The present research supported this wider Australian trend which, although evident in other states, was a significant driver of change in Adelaide as well. But, as scholars such as Gaynor (2006) have suggested, it was not a simple transition, but was one which was driven by many factors including the increasing wealth of the population coupled with the rise in labour saving devices and the promotion through the media to encourage people away from the functional backyards of the past to a more leisure based design highlighted by courtyards, swimming pools and entertaining areas.

3.6 Summary

The use of these broader lenses of investigation allowed identification of the impact of rapid modernisation and expansion of the urban area, as well as demographic and lifestyle changes in reducing the overall engagement of people with home food production in suburban yards. The present research identified that home food growing and preserving saw a general decline across the study period but, despite this decline, the stories of participants revealed many passionate gardeners enthusiastically continuing with varying degrees of food production on their suburban blocks. The microhistorical approach of Chapter 4 provides a detailed investigation of what was grown and preserved and how it changed across the study period, providing evidence of the continuation of this valued activity as well as highlighting its importance in filling a gap in local historical knowledge.

Chapter 4: The bounty of the suburbs: home food production in the suburban yards of Adelaide 1945–1995

4.1 Introduction

Although a range of broader factors together created a general decline in home food production in the post-war period (as highlighted in the previous chapter), the research for this thesis presents documentation supporting a passionate continuation of this activity in many Adelaide backyards. This chapter presents a survey of home growing and preserving from 1945–1995 and synthesises a variety of data that has not previously been brought together in this area of research. Through extensive interviewing and the collection of material evidence in the form of handwritten recipes, pamphlets, photographs and cookbooks, this fine-grained survey allows for a deeper understanding of the changing value placed on home food production. In doing so, it provides depth and meaning to the overriding narrative presented – that home food production, despite broader societal changes, remained a significant and valued activity, even as the motives that drove it forward altered across the study period.

This chapter draws together a very detailed investigation of the bounty of the suburbs at ground level and uses this information to analyse the changes that occurred within home food production across the study period. This comprehensive approach provides a detailed snapshot of suburban life in which home food production and preservation was continued, in many cases, with commitment and enthusiasm. In order to address the complexity of home production, the specific Adelaide conditions are discussed, with particular reference to the varying soils and the issue of water supply faced by every Adelaide gardener. To capture the breadth of the bounty, the produce and its preservation are divided into categories based on those used in the *Yates Garden Guide.* In this investigation, fruit (citrus, deciduous, vine and berry), vegetables (fruit and seed, leaf and stem and root and bulb), nuts and herbs together with birds and bees are considered. The role of the Royal Adelaide Show produce and preserving competitions provide a broader perspective on localised growing and preserving across the time period. The last section of the chapter presents the underlying reasons which participants identified as motivating them to continue their practice of home food gardening and preserving.

This microhistory unearths and highlights an important element of suburban Adelaide life and thus presents a valuable addition to local South Australian history. Due to the originality of the qualitative data obtained, this research provides previously uncollated information from a variety of perspectives through interviews and extensive investigation of archival documentation. This approach, by revealing new information, may provide a useful resource for further studies within this area of local history.

Methods and data sources

The principal method for obtaining information for the microhistory study was through interviewing the many participants who willingly gave their time to discuss their post-war gardening and preserving experiences. Although the research focused on qualitative information, some quantitative data was obtained from the interviews and graphed to indicate trends in production and the impact of factors such as ethnicity. In addition to this, a variety of primary and secondary sources were utilised. Data sources included government publications, fact sheets, booklets and pamphlets as well as sources such as the Home Garden Advisory Service (HGAS) set up and run initially by the Department of Agriculture and later, the Adelaide Botanic Gardens. Nursery catalogues, newspapers, magazines, ABS data sources, company produced pamphlets, websites, cooking books and handwritten recipe scrapbook collections were all incorporated as well as a large amount of information from the archive of the RAHSSA at the Adelaide showgrounds.

Due to the large quantity of information produced every week across numerous state and local newspapers, it was beyond the scope of this study to consider every newspaper gardening and cooking column produced. As the TROVE digital resource enabled extensive access across Adelaide newspapers up to 1954 when copyrighting protection restricted later access, it was decided to concentrate on *The Advertiser* newspaper as this was the one most quoted by participants and concentrate specifically on the years 1945–1954 as a sample time-period.

The *Australian Women's Weekly* (AWW) was also often referenced by participants. Due to the large number of its issues across the fifty-year time period, magazines were studied every five years.

During the interviews, the most dominant locally produced cookbooks used for preserves were identified by participants as the *Green and Gold Cookery Book*, *The Southern Cookery Book*, *Cooking the Electric Way* and the *Barossa Cookbook*. Locally produced community cookbooks were also significant, as was the South Australian Country Women's Association (CWA) preserves cookbook, often reflecting local produce at the suburban level. These cookbooks have consequently been identified as the most relevant for obtaining specific examples of preserves but will be revisited in a different context as part of the broader analysis in Chapter 5.

4.2 Growing in the Adelaide environment – soil and water

Soil

Adelaide exhibits a complex variety of soil types which have always directly affected home food growing. This, coupled with the impact of previous land uses across the plains, has led to a variety of methods to improve or boost existing soil content and fertility (Holliday 1990, p. 7). Several participants

recalled the use of potatoes as a pioneer crop to assist in breaking up the often heavy, rocky soils in new housing developments such as in Richmond, Brighton and even in Marion where soils were generally richer river alluviums. Others faced different challenges such as sandy soils in coastal suburbs. As one Latvian interviewee recalled of her parent's garden at Henley Beach:

> They certainly managed to have a very productive garden on the second row back from the beach (Interview No. 49, Brighton 3 September 2018).

They achieved this success by building up the fertility of the soil over time. Most interviewees emphasised the importance of building rich aerated soils to successfully grow fruit and vegetables and this was achieved through a number of actions.

The most common method of soil improvement exercised by interviewees was composting. The compost heap was a common sight in many gardeners' yards in the post-war period. As one Marion participant recalled:

> I do not remember **ever** my father or grandfather buying any fertiliser. They were very much pro-compost heap – could be 5 feet high and gradually, as it subsided, it would go down and you could see the steam coming out of it! - and they used to compost for their fertiliser all the time … kitchen waste, lawn clippings, weeds (Interview No. 10, Marion 11 July 2017).

Several others recalled trips to the beach to gather seaweed for the compost heap. As one elderly Hallett Cove interviewee remembered:

> We were down between Largs and Outer Harbour just walking along the beach and we noticed this decomposed seaweed. It was all in packs … this would be wonderful for the garden! ...We went down with some bags and we collected it and I grew the most fantastic I can remember parsnips – it was so rotted! (Interview No. 13, Hallett Cove 17 August 2017).

Other participants practiced trenching with organic matter. As one gardener recalled:

> Dad would dig and trench in the garden and we'd just throw all the scraps and cover it up and dig another trench alongside (Interview No. 42, Hindmarsh 18 July 2018).

Another Oaklands Park resident placed lucerne and molasses into the bottom of the trench to clean the soil of nematodes. More recently, another participant is using trenches as a direct response to Costa Georgiadis' advice on the *ABC Gardening Show* who was encouraging a revival of this older way of composting.

Many participants recollected the use of home-made composting bins. Often a 44-gallon drum was used and was turned periodically using a makeshift handle. A Latvian participant recalled her father

using an old washing machine carcass (Interview No.49, Brighton 3 September 2018) and another recalled her husband building a box at the back of the shed in which scraps were mixed with soil and used as fertiliser throughout the 1950s and 1960s (Interview No. 36, Grange 12 June 2018).

The other way that many people dealt with larger organic matter was to burn it in an incinerator. Many used a 44-gallon drum for this purpose, others were built of Besser Blocks as shown in Photograph 4.1.

Photograph 4.1 Backyard incinerator

Around 1970s

Backyard incinerator (Photograph reproduced with the kind permission of the owner).

Often, the ash was either placed on the compost heap or broadcast directly onto the garden. This method ceased under the South Australian Environmental Protection (Burning) Policy of 2006 when incinerators were banned in suburban Adelaide (Environmental Protection Act 1993).

Manure was another major source of nutrients for Adelaide's food gardeners. Many residents kept chickens who were the beneficiaries of kitchen scraps and produced eggs and manure in return. As one English migrant added:

> All the scraps went to the chooks and they came out as eggs! (Interview No. 45, Christie Downs 21 August 2018).

Other manures such as horse, sheep and cow, when available, were an added source of natural fertiliser. In this period bread, milk and other supplies often came by horse and cart. A race would occur as neighbours appeared with shovels to grab the manure for their gardens! (Interview No. 58, Brighton 10 October 2018). To maximise the nutrient benefits and dilute stronger manures, solids were often placed in 44-gallon drums with water and left to brew for up to 6 months and then sprayed over

vegetable plots and fruit trees. One Hungarian participant used pigeon droppings which they brewed for direct use in the vegetable garden (Interview No. 22, Norwood 11 April 2018). Another interviewee remembered his grandmother at Dulwich running five different drums of liquid manure, all of which were kept under the loquat tree. The smell of the brewing chicken and pigeon manure was terrible! (Interview No. 38, Fulham Gardens 13 June 2018) This use of manure was significant enough for the Department of Agriculture to produce a fact sheet specifically for this topic (Armstrong 1972).

Most gardeners interviewed had only used minimal if any chemicals for pest control. The Greek participants, in particular, used 'no chemicals to kill insects or snails' (Interview No. 55, Athelstone 19 September 2018). Another group of Greek migrants had produced their own non-chemical pesticide powder which they shared within the community. In addition, they used soapy water for scale on their citrus and natural oils for other pest control. A few contributors used minimal chemicals to address specific problems, but this was not common across the field of interviewees. Occasionally soil also needed artificial boosting with commercial fertiliser but, again, it was very limited.

Water

Water scarcity has always been a limiting element for gardening success on the Adelaide plains. Surprisingly, a large percentage of interviewees watered their fruit and vegetables purely from mains water, rather than using rainwater tanks or bores. From 1943 to 1954, Adelaide saw some water supply shortfalls which were addressed by the government by the construction of the Mannum–Adelaide pipeline in 1954 (Marsden 2002-3, p. 31-2). Prior to this, most people relied entirely on rainwater tanks but from this point, reticulated water supplies were reliable, and this encouraged usage in suburban yards. Nearly half of those interviewed only used mains water citing the cost of tanks as being a major deterrent. One former Elizabeth resident commented that only SAHT rental properties were provided with rainwater tanks, privately owned houses had to pay for their own and that was the reason they were never able to have one (Interview No. 28, Norwood 2 May 2018). Many participants used mains for the garden and if they had a tank, used the tank water only for inside purposes. Around one third of interviewees used a combination of mains and tank water for the garden with the tank providing a backup in the summer months.

A few participants utilised underground water through bores and wells. One English gardener put in a bore exclusively to water their extensive vegetable garden at Somerton Park. Another recalled the bore used by his grandfather which was later sealed due to safety concerns. Others had wells into which they sent buckets on ropes to haul up water. One elderly interviewee recalled the well being used to keep things cool – jelly was often half submerged into the well to enable it to set! (Interview No. 5, via telephone 16 March 2017). Some pumped water from local waterways as one West Underdale resident

recalled of the surrounding Italian neighbours who utilised water from the adjacent River Torrens (Interview No. 37, North Plympton 13 June 2018). A Kenyan contributor remembered the use of greywater:

> Dad siphoned bath water on to the garden during dry spells (via Email Questionnaire, 28 August 2018).

Water conservation was a key factor for many participants. Some hand watered to use less, others collected water in the shower and others built structures to water more evenly and economically. Many narrowly focused their water usage as explained by one former Brighton resident of his father who would never water the lawn. 'You can't eat that Frankie he would say!' (Interview No. 11, Hallett Cove 3 August 2018).

Water restrictions and the increasing cost of water were identified as major deterrents to home food production by several participants although most adapted the way they gardened and continued to produce some food crops.

4.2.1 Seeds, seedlings and cuttings

The supply of seeds and seedlings, as discussed previously, was generally sourced in the local area. In the early post-war period, most participants recalled their parents and grandparents growing from seed, usually dried from the previous season and then swapped amongst family and friends. One participant recalled of his grandfather:

> Grandpa used seed for his – most of his vegetables – pumpkins and all that … he saved his own seeds – Oh! Tomatoes of course, they grew tomatoes too. Everyone around the street grew tomatoes (Interview No. 3, North Plympton 13 June 2018).

A Lithuanian interviewee remembered her husband:

> Saving the seeds, for instance, from the pumpkin and then planting them (Interview No. 36, Grange 12 June 2018).

Others grew from seedlings obtained either from friends or neighbours or directly from local nurseries. Cuttings were also a source of local plants. One long term Oaklands Park resident remembered of her Italian neighbour:

> He gave me some cuttings from his fig tree and that's taking over the back now (Interview No. 7, Oaklands Park 30 March 2018).

One Chilean participant has always grown trees from seeds and then struck cuttings:

> My main achievement has been the trees; lemon, avocado, fig and persimmon (Interview No. 51, Morphett Vale 12 September 2018).

Some migrants, as previously discussed, obtained seeds from their homelands which were grown, harvested, dried and shared amongst the community. One Latvian participant clearly remembered her mother bringing back Latvian butter lettuce seeds to grow here as they were unavailable at that time (Interview No. 49, Brighton 3 September 2018). From the interviews, it was evident that the most popular source of seeds and seedlings was from local nurseries and hardware stores. Most purchased seeds and later seedlings from these outlets due to their convenience and high success rates. Many participants then dried seeds to provide for the following year, others just kept repurchasing when required.

Most interviewees grew according to the seasons with most produce grown, consumed or preserved in the summer months with fallowing and limited growing of winter crops in the colder months. Some planned their gardens to ensure a continued supply across the year, as Rosa Matto explained:

> The progress of seasons … that was determined by what was in our boot when we came back from visiting! (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

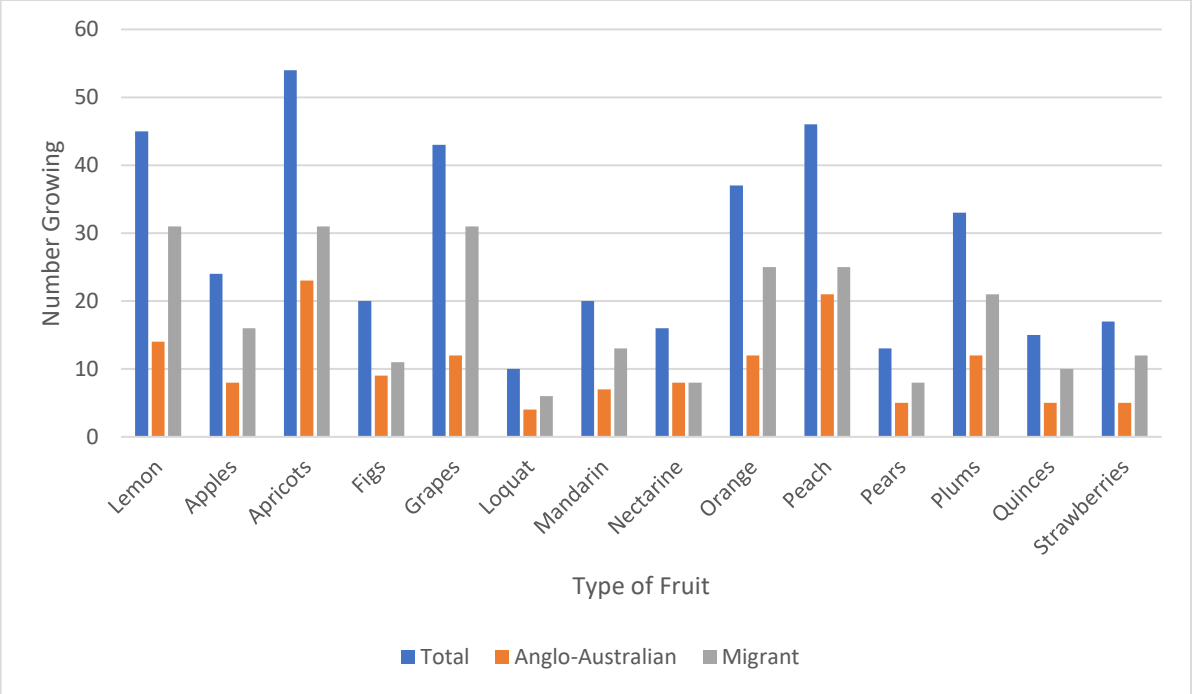
Most interviewees did not plant with the intention of creating a surplus although most expected it to occur. This reflected a good seasonal crop which was eaten fresh with any excess often preserved.

4.3 Fruit - citrus, deciduous, vine and berry

One of the most popular and enduring categories of homegrown food in Adelaide is fruit. Most interviewees nostalgically recalled fruit trees as part of their childhood and many continued to grow some fruit themselves. The HGAS, as recalled by Bruce Morphett (Interview No. 62, Adelaide 23 February 2018) handled a large number of fruit inquiries during its years of operation reflecting continued demand for information. The HGAS sample time period (1989–1995), as shown in Appendix 4.1, reflects this popularity across a large diversity of different fruit varieties. Excess fruit has always resulted in the application of various preserving techniques, especially bottling, jam and preserve making.

The interviews identified forty-one popular fruits grown in Adelaide yards in the post-war period which are shown in Appendix 4.2. Although this list only represents a snapshot of the broader picture, it provides a base upon which the present analysis can begin. Within this list, Graph 4.1 identifies the most commonly grown fruits identified for this research as being grown in ten or more participants' yards.

Graph 4.1 Popular fruits grown by participants in Adelaide



Note – migrant figures include English migrants who arrived in the post-war period.

Popular fruits grown by participants in Adelaide (Author's own graph 2019, unpublished).

To analyse the information gathered, the most popular fruits were subdivided using the *Yates Garden Guide* categories. This was chosen because so many participants used this book as their main information source.

4.3.1 Citrus

Growing

Lemon, mandarin and oranges were the most commonly grown citrus plants in the present study as shown above. This is also reflected broadly in the citrus data from the *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia* produced by the ABS across the fifty-year study period (See Appendix 4.3 Summary). Although this figure is an Australian estimate, it indicates that the amount of homegrown citrus remained steady across the study period accounting, on average, for approximately 5-6% of the total fruit produced both commercially and in home gardens. Other citrus such as mandarins (Photograph 4.2), tangelos (Photograph 4.3) and grapefruit were also grown in suburban backyard gardens.

Photograph 4.2 Backyard mandarins

Approximately 1950s

Backyard mandarins (Photograph reproduced with kind permission of interviewee).

Photograph 4.3 Tangelos – Marion

Tangelos – Marion Approximately 1960s

Tangelos – Marion (Photograph reproduced with kind permission of interviewee).

The HGAS also received consistent inquiries for citrus trees every year throughout the study period 1989–1995 (See Appendix 4.1). Across most recorded months, inquiries covered a variety of topics including specific information on types of citrus, planting, growing, pruning, fertilising and treating pests and diseases (Appendix 4.4). This was supported by the production of fact sheets by the Department of Agriculture on citrus related topics (Appendix 4.5). These fact sheets reflected directly the inquiries to the HGAS and represented an excellent indicator of the popularity of citrus trees. Although individual

citrus plants were not specifically addressed, information was provided on growing, spraying, storing and preserving the fruits. The Department of Agriculture also produced information in addition to the fact sheets. This information is summarised in Appendix 4.6 and reflected an early demand for several specific species of citrus. By the 1980s, the incidence of citrus varieties declined possibly indicating that the earlier trees were still healthy and productive.

The Kemps and Lasscocks nursery catalogues used for this research, shown in Table 4.1a & 4.1b, indicated that the early post-war years also reflected a greater variety of species with a noted decline into the later study period.

Table 4.1a Kemps Nurseries – number of citrus species available 1923–1975

	1923	1929	1940	1948	1952	1953	1955	1957	1959	1960	1964	1975
Orange	10	10	9	6	4	4	3	3	3	3	3	
Mandarin	7	7	6	5	4	4	2	2	2	2	2	
Lemon	2	2	2	2	3	3	4	4	3	2	2	
Lime	2	1	1									
Citron		1	1									
Pomelo (grapefruit)	3	2	1	1	1	1	1	1	1		1	
Poor man's orange				1	1	1	1	1				

Note – no citrus plants were listed for 1975

Kemps Nurseries – number of citrus species available 1923–1975 (*Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, 1923, 1929, 1940, 1948, 1952, 1953, 1955, 1957, 1959, 1960, 1964 and 1975, H. Kemp, Cross Road, Unley).

Table 4.2b Lasscocks Nurseries – number of citrus species available 1922–1973

	1922	1936	1939	1955	1958	1960	1965	1970	1973
Oranges	6	8	7	6	5	3	2	2	2
Mandarin	8	6	6	4	4	4	2	2	2
Lemon			2	3	3	3	2	2	2
Grapefruit			1	2	1	1	1	1	1

Lasscocks Nurseries – number of citrus species available 1922-1973 (*Lasscocks Garden Guide and Catalogue*, 1922, 1936, 1939, 1955, 1958, 1960, 1965, 1970 and 1973, Henley Beach Road, Lockleys).

In contrast to this, the *Yates Garden Guide*, as shown in Appendix 4.7, only began to include lemons, mandarins and oranges as separate items in the 1980s, prior to this, they were all within a general citrus category. Although the number of varieties was declining, demand for growing information was still significant for citrus plants including advice on spraying (Photograph 4.4).

Photograph 4.4 Spraying of citrus trees

Approximately 1950s

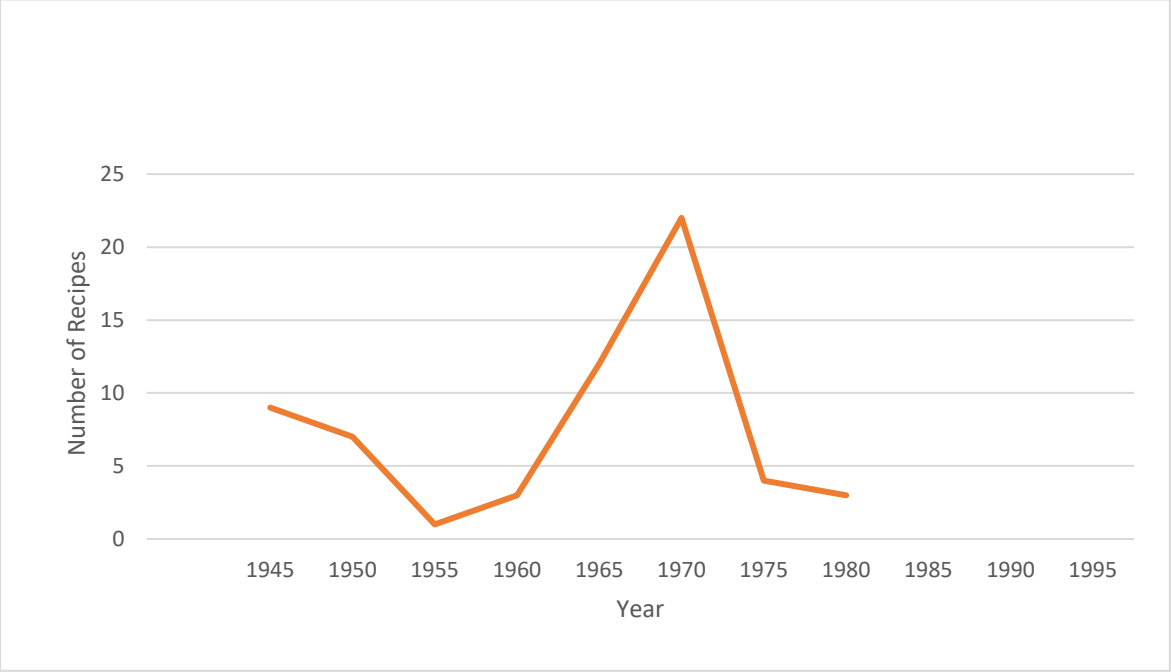
Spraying of citrus trees (Photograph reproduced with kind permission of interviewee).

From the period 1975 to 1989, *The Advertiser* ran a constant series of articles on general citrus topics (Appendix 4.8). Although only one specific article was found on lemons, much information was provided on growing and caring for citrus plants again indicating a continued demand.

Preserving

One of the most common methods for the preservation of citrus fruit was jam making, with particular emphasis on marmalades. Many interviewees recalled oranges, lemons, and mandarins being made into jams and marmalade as well as other citrus fruits such as grapefruit and cumquats. As shown in Appendix 4.9, oranges, mandarins and lemons formed the basis for many recipes in the AWW magazine, a source often cited by participants despite not being specifically South Australian. The number of AWW jam and marmalade recipes, as shown in Graph 4.2, fluctuated across the 1940s and 1950s, reaching a peak across the 1960s and declining again into the 1980s and 1990s.

Graph 4.2 Number of Australian Women's Weekly citrus preserve recipes 1945-1995

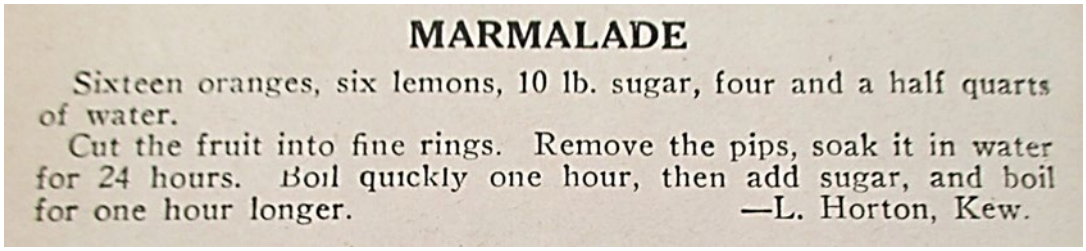


Number of *Australian Women's Weekly* citrus preserve recipes 1945-1995 (Author's own graph. Data from *Australian Women's Weekly* Magazines, 1945–1995 via Trove https://trove.nla.gov.au/aww).

This peak coincided with the greater promotion of citrus growing through Department of Agriculture initiatives such as the fact sheets and the HGAS in the Dunstan political decade. This will be discussed further in Chapter 6.

Other South Australian recipe sources such as the *Green and Gold Cookbook*, *Cooking the Electric Way*, *The Barossa Cookbook*, *The School of Mines Cookery Book*, South Australian Gas Company (SAGASCO) books and the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* were often regarded as a reliable sources and certain recipes frequently came down through intergenerational lines such as the *Green and Gold* recipe for Marmalade (See Figure 4.1).

Figure 4.1 Marmalade recipe



MARMALADE

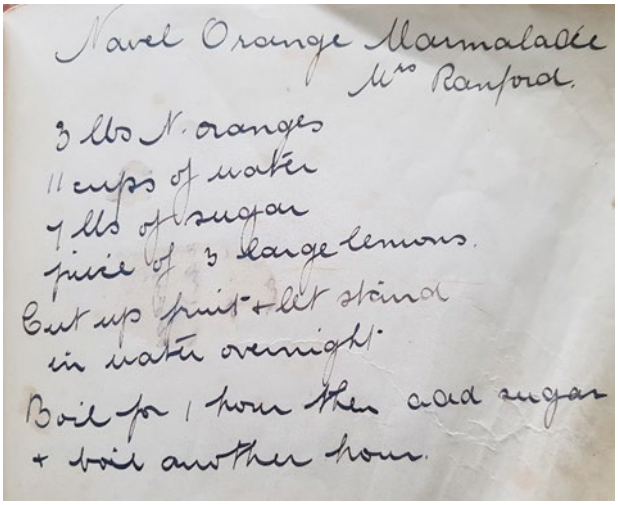
Sixteen oranges, six lemons, 10 lb. sugar, four and a half quarts of water.

Cut the fruit into fine rings. Remove the pips, soak it in water for 24 hours. Boil quickly one hour, then add sugar, and boil for one hour longer. —L. Horton, Kew.

Marmalade recipe (Green and Gold Cookery Book 1952-3, p. 238).

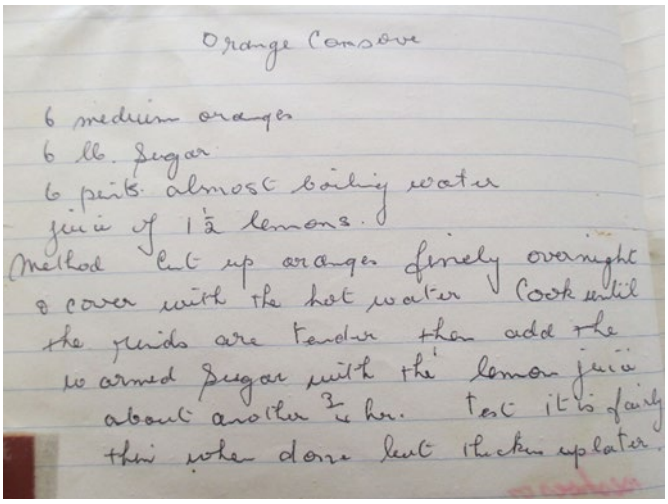
These recipe books, which represented a significant external knowledge source, reflected the continuation of certain citrus preserve recipes across the study period. Most provided recipes for a variety of citrus marmalades highlighting citrons, oranges, lemons and grapefruit (Appendix 4.10) reflecting surplus home produce. Lemon jelly was also popular across these books but was not identified amongst the interviewees. *The Advertiser* ran many citrus based recipes which reflected reader interest (Appendix 4.11). Other cookbooks provided various additional recipes, but it was the handwritten ones that they had inherited from family and friends that were the most precious. The following recipes were willingly shared by participants who recalled their use often by their mothers and grandmothers (Figure 4.2 – 4.6).

Figure 4.2 Naval orange marmalade


Navel Orange Marmalade
Mrs Ranford.
3 lbs N. oranges
11 cups of water
7 lbs of sugar
juice of 3 large lemons.
Cut up fruit + let stand
in water overnight.
Boil for 1 hour then add sugar
+ boil another hour.

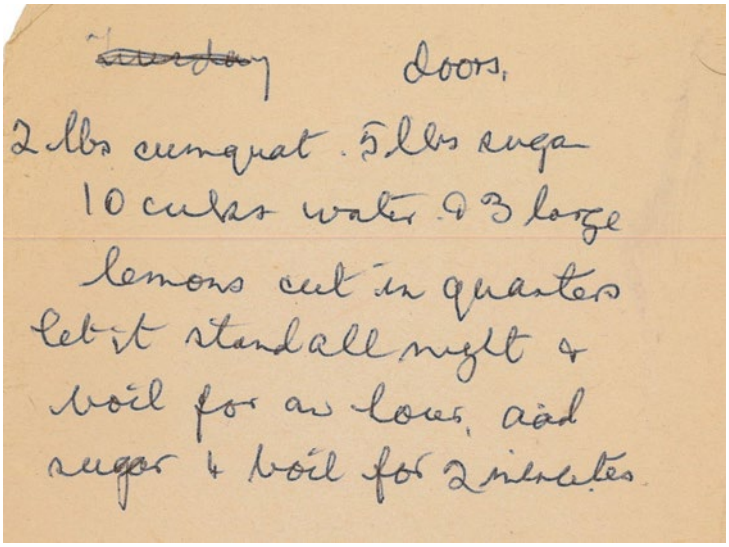
Navel orange marmalade (Recipe reproduced with permission of the interviewee).

Figure 4.3 Orange conserve


Orange Conserve
6 medium oranges
6 lb. Sugar
6 pints almost boiling water
juice of 1½ lemons.
Method Cut up oranges finely overnight
& cover with the hot water Cook until
the rinds are tender then add the
warmed sugar with the lemon juice
about another ½ hr. Test it is fairly
thin when done Let thicken up later.

Orange conserve (Recipe reproduced with permission of the interviewee).

Figure 4.4 Cumquat jam

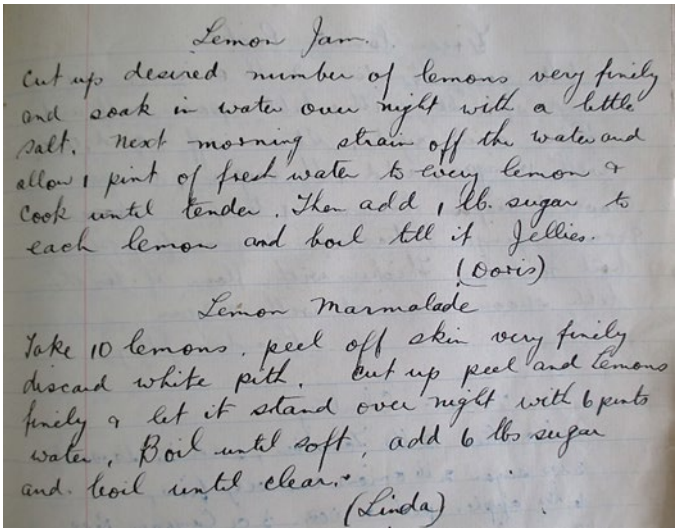


~~Another~~ Doors.

2 lbs cumquat. 5 lbs sugar
10 cups water & 3 large
lemons cut in quarters
Let it stand all night &
boil for an hour, add
sugar & boil for 2 minutes

Cumquat jam (Recipe reproduced with permission of Dr John Radcliffe).

Figure 4.5 Lemon jam and lemon marmalade



Lemon Jam.

Cut up desired number of lemons very finely and soak in water over night with a little salt. Next morning strain off the water and allow 1 pint of fresh water to every lemon & cook until tender. Then add 1 lb. sugar to each lemon and boil till it Jellies.

(Doris)

Lemon Marmalade

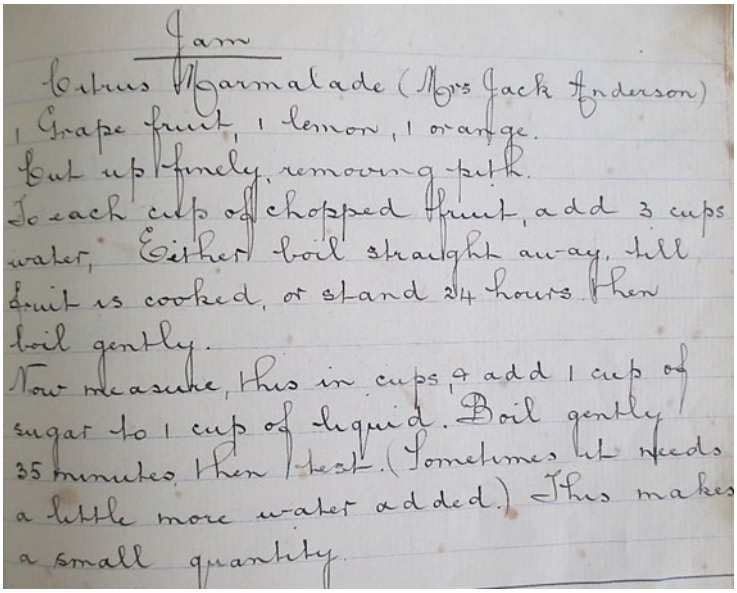
Take 10 lemons, peel off skin very finely discard white pith. Cut up peel and lemons finely & let it stand over night with 6 pints water. Boil until soft, add 6 lbs sugar and boil until clear.

(Linda)

Recipe of the late Susannah Minerva Jolley (nee Toop) Sent from Orroroo, South Australia

Lemon jam and lemon marmalade (Recipe reproduced with permission of the owner).

Figure 4.6 Citrus marmalade



Jam

Citrus Marmalade (Mrs Jack Anderson)

1 Grape fruit, 1 lemon, 1 orange.

Cut up finely, removing pith.

To each cup of chopped fruit, add 3 cups water, Either boil straight away, till fruit is cooked, or stand 24 hours. Then boil gently.

Now measure, this in cups, & add 1 cup of sugar to 1 cup of liquid. Boil gently 35 minutes, then test. (Sometimes it needs a little more water added.) This makes a small quantity.

Recipe of the late Myrtle Hunt (nee McArdle)

Citrus marmalade (Recipe reproduced with permission of the owner).

Citrus, as reflected in the interviews and supported by other sources, was a significant element of home food production. Citrus trees were ubiquitous across Adelaide suburbia and pantries were often filled with the jams and marmalades that represented seasonal gluts.

4.3.2 Deciduous fruit trees

Growing

Many Adelaide homes obtained large quantities of fruit from deciduous fruit trees. The ABS *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia* does not distinguish other fruit categories specifically but incorporates them into one large category of Fresh Fruit. This figure, although very general, indicates that other fruits grown in the home garden contributed approximately 2.5% to the total supply of apples, apricots, grapes, melons, peaches, plums, prunes and pears from 1945 until 1995 (Appendix 4.3). From the interviews, eight varieties identified in the ABS survey were also found to be the most popular in Adelaide as shown in Graph 4.1. These included the stone fruits (apricots, nectarines, peaches and plums) and others (quinces, apples, figs and pears). As shown in the Graph, the stone fruits were most prevalent, particularly with migrant gardeners who had often not been able to grow such fruits in their homelands due to the different climatic conditions. Many fact sheets were produced by the Department of Agriculture which dealt with these fruits. Nearly 70% of these concentrated on general growing, pruning, troubleshooting, spraying, storing and preserving with specific stone fruit information comprising 20%. The remaining sheets concentrating on other fruit varieties (Appendix 4.12). Different varieties of fruit trees were also recommended for home growers in other brochures produced entirely for fruit growing (Appendix 4.6). This was a direct reflection of the

HGAS which, over the years 1989–1995, continued to receive inquiries right across the focus period in all major eight fruit categories (Appendix 4.1). The actual log data reflects high interest in these fruits with multiple inquiries regarding each type of fruit (Appendix 4.4).

Kemps and Lasscocks catalogues from before and during the early part of the study period showed an initial steep decline in the number of fruit tree varieties available as shown in Table 4.2a and 4.2b.

Table 4.2a Kemps Nurseries – number of deciduous fruit species available 1923–1975

	1923	1929	1940	1948	1952	1953	1955	1957	1959	1960	1964	1975
Apples	23	48	20	13	7	7	8	8	8	9	8	8
Apricot	7	8	8	4	4	4	4	4	4	4	4	2
Figs	7	7	7	4	3	3	2	3	3	3	3	2
Nectarines	8	7	8	6	1	1	2	2	1	1	2	2
Peach	29	26	23	22	11	11	9	9	9	9	8	9
Pears	11	11	6	6	4	4	4	4	4	4	4	3
Plums	22	22	18	15	9	9	9	9	9	9	8	8
Japanese plum	11	9	6	4	8	5	5	5	3	3	4	5
Quince	6	6	4	4	3	3	3	3	3	3	2	2

Kemps Nurseries – number of deciduous fruit species available 1923-1975 (*Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, 1923, 1929, 1940, 1948, 1952, 1953, 1955, 1957, 1959, 1960, 1964 and 1975, H. Kemp, Cross Road, Unley).

Table 4.2a Lasscocks Nurseries – number of deciduous fruit species available 1922–1973

	1922	1936	1939	1955	1958	1960	1965	1970	1973
Apples	27	25	20	11	9	12	11	10	
Apricots	9	10	6	6	6	6	6	6	
Fig	4	8	5	4	3	3	3	3	
Nectarines	10	11	8	4	3	3	4	4	
Peaches	23	25	22	17	16	15	16	16	
Plum/Prune	24	18	17	11	12	11	11	8	
Jap Plum	10	8	8	7	7	6	9	7	
Pears	11	12	8	6	7	7	4	4	
Quince	7	7	5	2	2	2	2	2	

Note – no deciduous fruit plants were listed for 1973

Lasscocks Nurseries - number of deciduous fruit species available 1922–1973 (*Lasscocks Garden Guide and Catalogue*, 1922, 1936, 1939, 1955, 1958, 1960, 1965, 1970 and 1973, Henley Beach Road, Lockleys).

Although choice reduced, each of the eight most popular fruit types remained available consistently across the study period indicating that although the high demand of the war period had passed, these varieties of fruit trees remained popular with home gardeners.

The deciduous fruits that were highlighted by participants appeared consistently across the *Yates Garden Guide* throughout the period 1945–1985. All fruits were included across each decade as shown in Appendix 4.7 except quinces which appeared after the study period. The Adelaide Botanic Gardens, in an undated publication, listed the main species recommended for home gardeners which highlighted many varieties suited to Adelaide conditions (Appendix 4.13). As the Adelaide Botanic Gardens information service was also driven by public enquiry, this supports the continued interest in growing these eight most popular types of fruit. This was reflected in the gardens of participants including one keen food gardener in Marion (Photo 4.5).

Photograph 4. 5 The Hale Haven peach crop

The Hale Haven peach crop 1968

The Hale Haven peach crop (Photograph reproduced with the kind permission of the interviewee).

From 1975 to 1989, some specific articles appeared in *The Advertiser* gardening column which focused on deciduous fruits as shown in Appendix 4.8. Many other general articles appeared on fruit tree selection, preparation, growing, pruning, fertilising and troubleshooting which, due to its public enquiry driven nature, indicated a continued demand for help and advice on deciduous fruit growing. The 1980s reflected the largest number of articles with the mid 1980s showing the peak. This coincides with increased media promotion through shows such as *Burkes Backyard*.

Preserving

From the interviews conducted, the preserving of deciduous fruit was predominantly by bottling in Fowlers Vacola or Agee jars, or by jam and preserve making. Drying was also a widely practised form of preserving. Many fruits were preserved in bottles with emphasis on apricots and peaches. As one Lithuanian participant recalled of her mother's preserve production:

> Jam – apricots, homegrown apricots and it was the strawberries that we grew. So … they made that … there was peaches. She would preserve the peaches … the way she preserved – we had an old copper in the laundry where she'd boil the clothes too. She used to preserve in that. I remember she had the jars called Agee jars … she had the Agee jars for years … they were mum's favourite, the Agee jars and the rubber rounders and I remember … she would put it in the copper. She'd boil up the syrup and of course there was cinnamon, that's right, there was always cinnamon and cloves they used … the apricots and peaches – they preserved that (Interview No. 42, Hindmarsh 18 July 2018).

Another recalled:

> I remember the almond trees, the loquat trees, the apricot trees, the peach trees and all usually ended up in some sort of form of preservative using the old Fowlers equipment (Interview No. 38, Fulham Gardens 13 June 2018).

Other fruits that were preserved in bottles included pears, nectarines, quinces, persimmons and figs although not as popular as the apricots and peaches.

Many participants dried stone fruits, with emphasis on apricots and peaches. These were frequently dried on boards or trestle tables with nets, often old curtains, across them. They were brought out every day and moved constantly to follow the sun. To prevent ants climbing up and ruining the fruit, the legs of the tables were often placed in water. Other participants recalled drying sheds with one Latvian participant remembering her father building his own drying racks with chicken mesh over the top and always drying at 45 degrees to capture the sun (Interview No. 56, Coromandel Valley 20 September 2018). Fruit was either dried as halves or processed into a puree which was then dried into fruit leather. The Department of Agriculture provided much advice for home fruit drying through fact sheets with some participants remembering collecting these at the Adelaide Royal Show and using them every year (see Appendix 4.12). The HGAS provided advice on general fruit drying and specific information for particular fruits such as apricots and peaches (Appendix 4.4). In the latter part of the study period, fruit dehydrators became available and several participants used these as they were much quicker and easier than the old methods.

Apricot jam was the most popular preserve indicating a large supply of excess apricots in the summer months. Plum and fig jam were also popular preserves, especially plum jam made specifically from Satsuma plums. The Greek participants recalled a very traditional method of preserving fruit called 'Dessert of the Spoon'. This involved a variety of seasonal fruits such as quinces, apricots and figs which were preserved into a syrup and served all year round. See Figure 4.7.

Figure 4.7 Fig spoon sweets (an example of Dessert of the Spoon)

FIG SPOON SWEETS

500g sugar

1 tablespoon honey

500g firm under-ripe figs

1 cinnamon roll

1 small strip lemon zest

For the Fig Spoon Sweets

Put the sugar and honey in a large pan with 250ml water and stir until the sugar dissolves. Add the figs, cinnamon and lemon zest. Without stirring, bring to the boil then simmer for about 8 minutes. Remove the figs gently with a slotted spoon and put them in a shallow bowl which will take them in a single layer. Continue cooking the syrup until it thickens 110°C on a sugar thermometer if you have one. Cool a little before pouring over the figs. Cool completely before putting in a sterilised preserving jar and sealing.

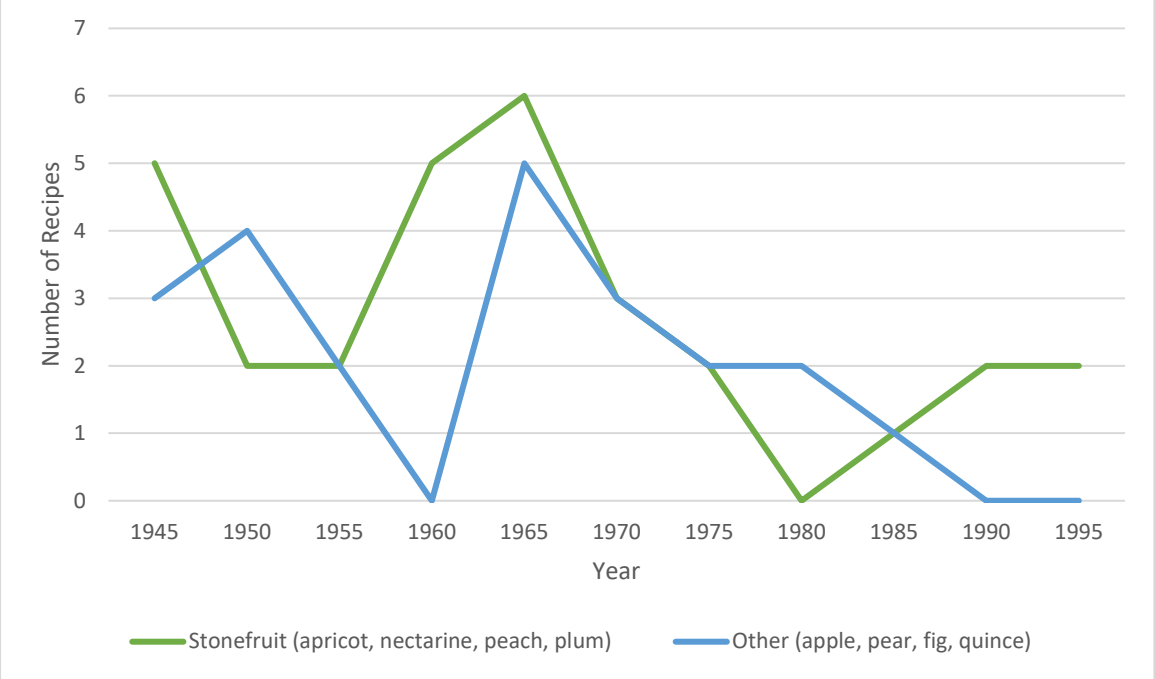
Fig spoon sweets (Kiros 2010, p. 305-6).

It is regarded as a very important skill for a Greek woman to be able to successfully produce Dessert of the Spoon. The different fruits are prepared in ways that have been practised for generations, the skills being passed from mother to daughter (Interview No. 52, Renown Park 17th September 2018).

The AWW again reflected the wider demand for preserving recipes. Between 1945 and 1995, a variety of preserves, jams, jellies, glacé and marinaded fruits appeared using stone fruits including plums, apricots and peaches and other deciduous fruits such as figs, apples, pears and quinces all of which were identified in participants post-war gardens. In addition, savoury preserves such as chutneys were provided using mainly apricots, plums and apples (Appendix 4.14). The number of jam and preserve recipes in the AWW that used deciduous fruits showed an upswing in the early 1960s but a general

decline from this point to the 1990s as shown in Graph 4.3. This decline, as reflected by many participants, can be linked to a general lack of interest to cook preserves in the following generations.

Graph 4.3 Number of Australian Women's Weekly deciduous fruit preserve recipes 1945-1995



Number of *Australian Women's Weekly* deciduous fruit preserve recipes 1945-1995 (Author's own graph. Data from *Australian Women's Weekly* Magazines, 1945–1995 via Trove https://trove.nla.gov.au/aww).

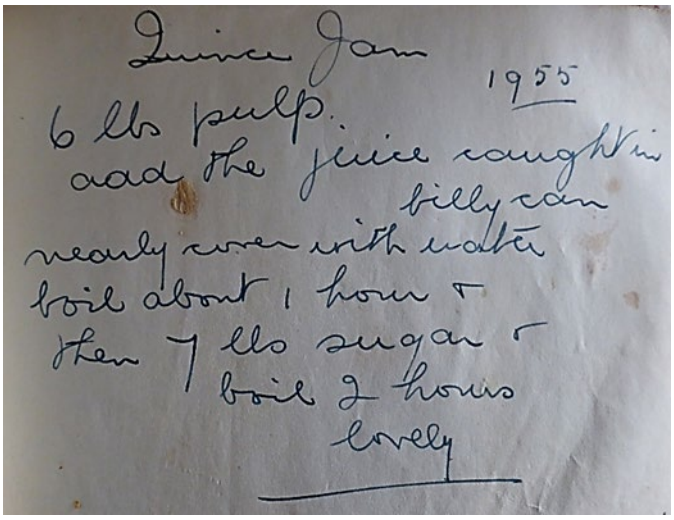
This decline echoes the general reduction in the availability of many earlier fruit tree varieties (Table 4.2a & 4.2b) and reflects an upswing in home freezing and the increased purchasing of commercially preserved fruit across the 1960s and 1970s. This reflected a decline in the traditional preserving techniques and methods, a situation often lamented by interviewees. As one participant commented:

> I would have liked to continue it, but we were all busy and different patterns of work – lost that connection (Interview No. 39, Adelaide 27 June 2018).

The traditional South Australian cookbooks including the *Green and Gold Cookbook*, *Cooking the Electric Way*, *The Barossa Cookbook*, *The School of Mines Cookbook*, SAGASCO cookbooks and the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* ensured a selection of recipes which were often passed between generations. A variety of jam, jelly and conserve recipes were printed and remained within each book throughout the study period. The *Green and Gold* provided a large selection of jam, marmalade, jelly, chutney, pickles and sauce recipes and was often recalled by interviewees as their major source. The other books provided similar recipes using the same fruits consistently across the study period (Appendix 4.15). *The Advertiser*, in responding to reader inquiries, printed many recipes which also utilised these fruits (Appendix 4.16).

Many handwritten jam recipes for deciduous fruit were passed down from generation to generation and were highly valued by the participants as reminders of earlier family members. Often, such recipes were offered as examples of family favourites (Figures 4.8-4.13).

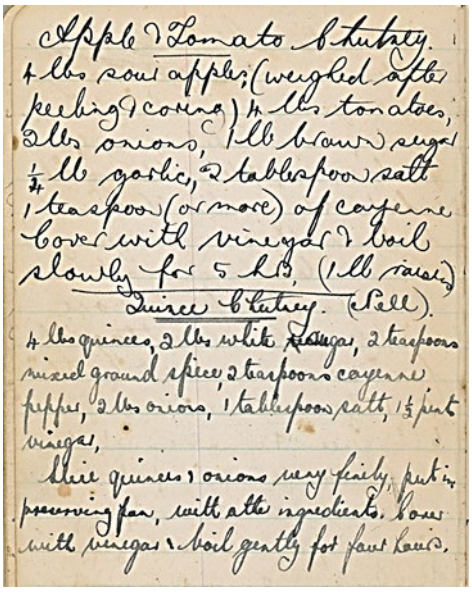
Figure 4.8 Quince jam


Quince Jam 1955
6 lbs pulp.
add the juice caught in
billy can
nearly cover with water
boil about 1 hour
then 7 lbs sugar
boil 2 hours
lovely

Recipe - 1955

Quince jam (Recipe reproduced with kind permission of the interviewee).

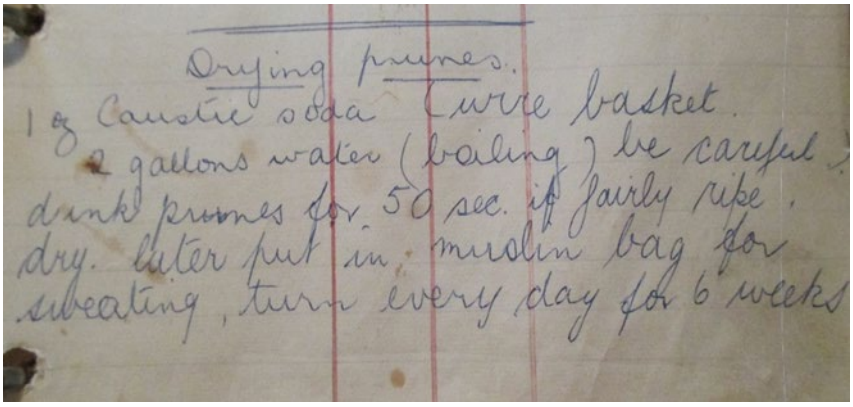
Figure 4.9 Apple tomato chutney / Quince chutney


Apple & Tomato Chutney.
4 lbs sour apples, (weighed after peeling & coring) 4 lbs tomatoes, 2 lbs onions, 1 lb brown sugar, ¼ lb garlic, 2 tablespoon salt, 1 teaspoon (or more) of cayenne, cover with vinegar & boil slowly for 5 hrs, (1 lb raisins)

Quince Chutney. (Nell).
4 lbs quinces, 2 lbs white sugar, 2 teaspoons mixed ground spice, 2 teaspoons cayenne pepper, 2 lbs onions, 1 tablespoon salt, 1½ pint vinegar,
Slice quinces & onions very finely, put in preserving pan, with all ingredients, cover with vinegar & boil gently for four hours.

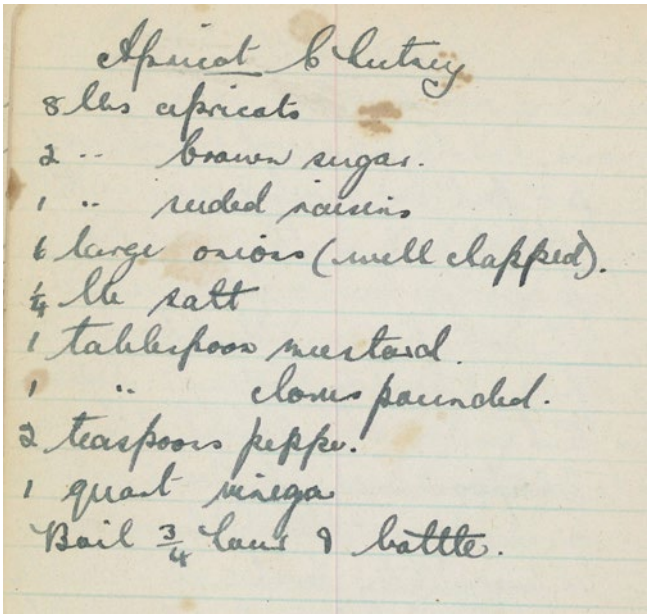
Apple tomato chutney / quince chutney (Recipe reproduced with kind permission of Dr John Radcliffe).

Figure 4.10 Drying prunes


Drying prunes.
1 oz Caustic soda Curve basket.
2 gallons water (boiling) be careful
drink prunes for 50 sec. if fairly ripe.
dry. later put in muslin bag for
sweating, turn every day for 6 weeks

Drying prunes (Recipe reproduced with kind permission of the interviewee).

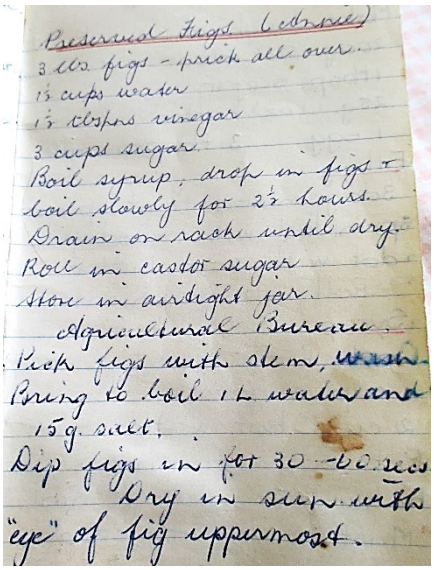
Figure 4.11 Apricot chutney


Apricot Chutney
8 lbs apricots
2 .. brown sugar.
1 .. ruded raisins
6 large onions (well chopped).
¼ lb salt
1 tablespoon mustard.
1 .. cloves pounded.
2 teaspoons pepper.
1 quart vinegar
Boil ¾ hour & bottle.

Note the lack of method common with handed down recipes

Apricot chutney (Recipe reproduced with kind permission of Dr John Radcliffe).

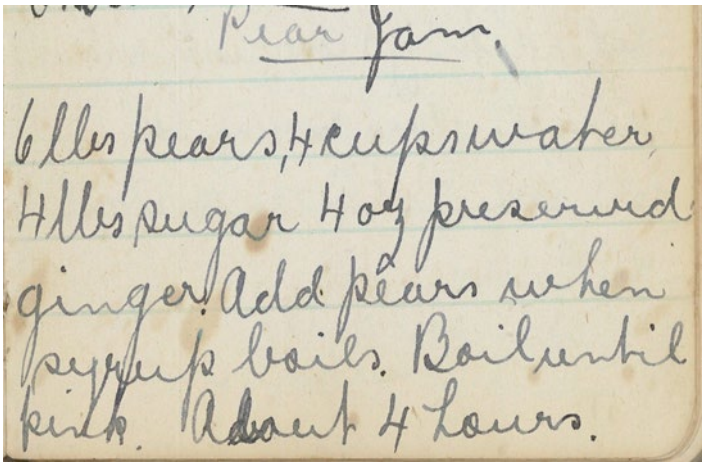
Figure 4.12 Preserved and dried figs


Preserved Figs (Edwards)
3 lbs figs - prick all over.
1½ cups water
1½ cups vinegar
3 cups sugar.
Boil syrup, drop in figs +
boil slowly for 2½ hours.
Drain on rack until dry.
Roll in castor sugar
Store in airtight jar.
Agricultural Bureau.
Prick figs with stem, wash.
Bring to boil 1L water and
15g salt.
Dip figs in for 30-60 secs
Dry in sun with
"eye" of fig uppermost.

Preserved figs and drying figs using the Agricultural Bureau information (Department of Agriculture advice)

Preserved and dried figs (Recipe reproduced with kind permission of the interviewee).

Figure 4. 13 Pear jam


Pear Jam.
6 lbs pears, 4 cups water,
4 lbs sugar 4 oz preserved
ginger. Add pears when
syrup boils. Boil until
pink. About 4 hours.

Note lack of detail in recipe

Pear jam (Recipe reproduced with kind permission of Dr John Radcliffe).

Many other similar recipes were presented which focused on the fruits grown in Adelaide yards. These recipes not only reflect seasonal gluts but were often regarded by participants as family heirlooms which, in many cases, were still used today by later generations.

4.3.3 Vine Fruits

Growing

Many people in suburban Adelaide grew grapes in the study period. One English participant remembered her Dutch neighbours trampling grapes by foot to make wine. Others recalled Italian neighbours making wine from homegrown grapes. Some produced wine but most interviewees recalled them purely as eating grapes for the table. Seedless white grapes such as sultanas were popular and were often grown in backyards (See Appendix 4.2), as recalled by one participant of their home in

Cheltenham where grapes were grown by the back door on trellises. The growing number of new migrants contributed to the large number of homegrown grapes as indicated in Graph 4.1. As one Lithuanian interviewee remembered of her childhood Italian neighbours:

> I knew a lot of Italian families. The people next door – wow! – they had the best grapes. They grew Ladyfingers, I'd never seen them before or since, really, but they were lovely grapes. They had a huge variety of grapes. They had, must have been 20 or 30 metres of grape vine which – that was on the edge of their garden (Interview No. 34, Adelaide 6 June 2018).

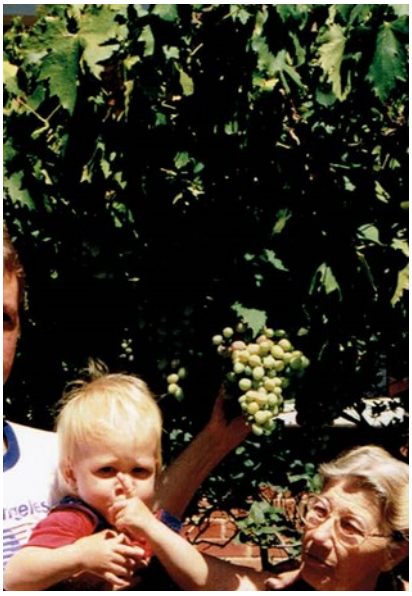
Many migrant families grew grapes from the time they arrived and were able to acquire property. See Photographs 4.6 and 4.7.

Photograph 4.6 Lithuanian girl with grapes

Young Lithuanian girl with grapes picked from the grapevines grown on the trellis. Approximately 1950s

Lithuanian girl with grapes (Photograph reproduced with kind permission of the interviewee).

Photograph 4.7 Grapes from the garden – Latvian family



Grapes from the home vines – Latvian family.
Approximately 1970s

Grapes from the garden – Latvian family (Photograph reproduced with kind permission of the interviewee).

As shown in Appendix 4.1, the HGAS received continued requests for information on grapes across the focus years. Grape queries concentrated primarily on caring for and pruning vines and how to dry grapes successfully. In response to this, fact sheets were produced by the Department of Agriculture which addressed these concerns as well as information on other popular vine fruits such as melons and passionfruit (Appendix 4.17). In addition to the fact sheets, the Department of Agriculture also highlighted grape varieties in the 1950/1960s brochures with several varieties of white, red and black grapes suggested for home growing (Appendix 4.6). South Australian Premier Donald Dunstan (1968-69 & 1970-79) also grew grapes at his Norwood home that were eaten fresh (Photograph 4.8).

Photograph 4.8 Dunstan's rear veranda - before and after

Don Dunstan's rear veranda at Clara Street – early planting of grapevine – Approximately 1970s (Left image) and grapevine established – Approximately 1990s (Right image)
Dunstan's rear veranda (Photographs reproduced with kind permission of the Stephen Cheng).

The Advertiser also ran regular articles on grapes and grape growing topics including sultanas as a separate subject, reflecting a constant stream of inquiries from home growers. Occasional articles on melons, passionfruit, rockmelons and watermelons also appeared across the study period (Appendix 4.8).

To meet this demand, Kemps and Lasscocks nurseries held many varieties of grapevines and other vine producers across the focus catalogues as shown in Table 4.3a and 4.3b.

Table 4.3a Kemps Nurseries – number of vine fruit species available 1923–1975

	1923	1929	1940	1948	1952	1953	1955	1957	1959	1960	1964	1975
Grapevines	33	25	25	16	13	13	10	10	10		10	11

Kemps Nurseries – number of vine fruit species available 1923–1975 (*Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, 1923, 1929, 1940, 1948, 1952, 1953, 1955, 1957, 1959, 1960, 1964 and 1975, H. Kemp, Cross Road, Unley).

Table 4.3b Lasscocks Nurseries – number of vine species available 1922–1973

	1922	1936	1939	1955	1958	1960	1965	1970	1973
Grapevines	36	32	21	15	14	13	13	14	

Note – no grape vines were listed for 1973

Lasscocks Nurseries – number of vine species available 1922–1973 (Lasscocks Garden Guide and *Catalogue*, 1922, 1936, 1939, 1955, 1958, 1960, 1965, 1970 and 1973, Henley Beach Road, Lockleys).

The *Yates Garden Guide* supported this further with information provided on grape growing consistently across the study period (Appendix 4.7).

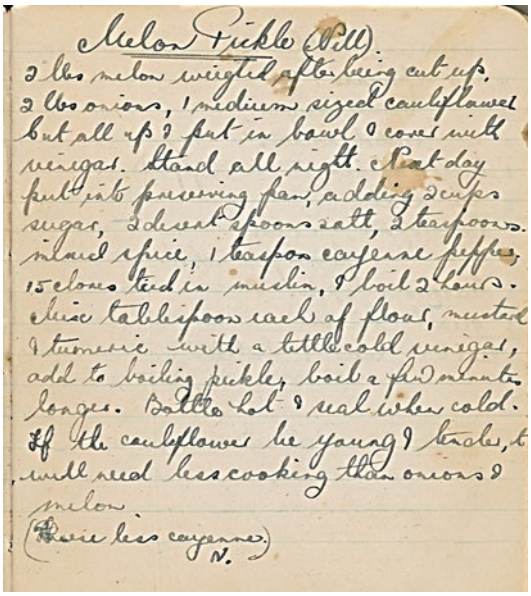
Other vine fruits such as chokos, honey dew melons, passionfruit, rockmelons and watermelons were all identified within interviewees home gardens. Other more unusual vine fruits were also found to be grown such as winter melons and bitter melons, a predominantly Asian crop grown by migrants when they first arrived. One Chinese participant recalled her mother growing both types of melon as they were an integral part of her homeland cuisine and they were unavailable when she first arrived in Adelaide in 1979 (Interview No. 47, Findon 28 August 2018). These melons were also grown by some Vietnamese participants when they first arrived (Interview No. 48, Pennington 8 September 2018).

Preserving

Grapes were mostly eaten fresh by respondents although some preserving, other than wine making, was identified amongst the participants. The AWW provided two grape recipes in the early part of the study period (Appendix 4.18). One respondent remembered her mother preserving grapes in a chutney style preserve (Interview No. 16, Plympton 22 December 2017). The Greek participants included grapes as one of the many fruits preserved in the Dessert of the Spoon. Some preserve recipes also included passionfruit as a second main ingredient (Appendix 4.18).

The *Green and Gold Cookery Book* and other local cookbooks reinforced this trend with only one grape jam and one grape pickle recipe being offered across the study period (Appendix 4.19). Other vine fruits such as passionfruit and pie melons (a large, tasteless melon that was used during the Great Depression and later war years when other fruits were unavailable) appeared in recipes, often as secondary ingredients (Appendix 4.19). *The Advertiser* recipes also show several examples which utilised vine fruits in preserves (Appendix 4.20). Several participants also had preserve recipes using melons as shown in Figures 4.14 – 4.16.

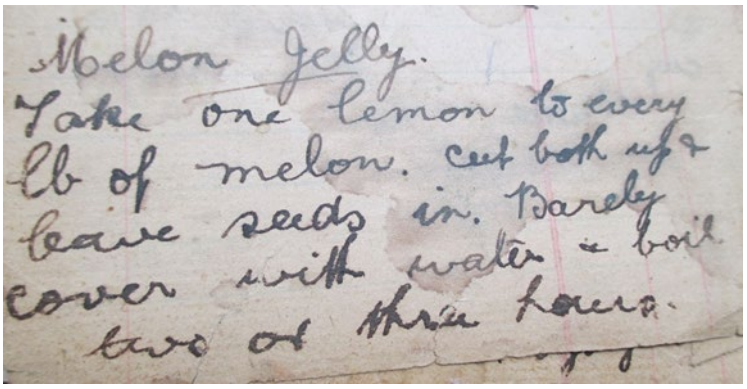
Figure 4.14 Melon pickle



Melon Pickle (Bill).
2 lbs melon weighed after being cut up.
2 lbs onions, 1 medium sized cauliflower
cut all up & put in bowl & cover with
vinegar. Stand all night. Next day
put into preserving pan, adding 2 cups
sugar, 2 dessert spoons salt, 2 teaspoons
mixed spice, 1 teaspn cayenne pepper,
15 cloves tied in muslin, & boil 2 hours.
Mix tablespoon each of flour, mustard
& tumeric with a little cold vinegar,
add to boiling pickle, boil a few minutes
longer. Bottle hot & seal when cold.
If the cauliflower be young & tender, it
will need less cooking than onions &
melon.
(Use less cayenne.)
N.

Melon pickle (Recipe reproduced with kind permission of Dr John Radcliffe).

Figure 4.15 Melon jelly

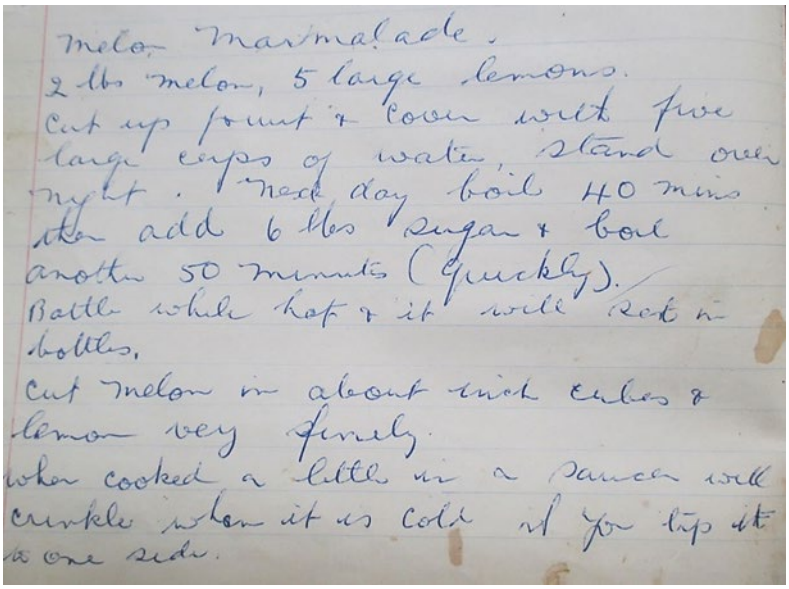


Melon Jelly.
Take one lemon to every
lb of melon. Cut both up &
leave seeds in. Barely
cover with water & boil
two or three hours.

Recipe of the late Susannah Minerva Jolley (nee Toop)

Melon jelly (Recipe reproduced with permission of the owner).

Figure 4.16 Melon marmalade



Melon Marmalade.
2 lbs melon, 5 large lemons.
Cut up fruit & cover with five large cups of water, stand over night. Next day boil 40 mins then add 6 lbs sugar & boil another 50 minutes (quickly).
Bottle while hot & it will set in bottles.
Cut melon in about inch cubes & lemon very finely.
When cooked a little in a saucer will crinkle when it is cold if you tip it to one side.

Recipe of the late Susannah Minerva Jolley (nee Toop).

Melon marmalade (Recipe reproduced with permission of the owner).

4.3.4 Berries and small fruit

Growing

Berries and small fruits were a popular home crop with strawberries being the most common as shown in Graph 4.1, although blackberries and raspberries were grown by two different participants and cherries, although not true berries, were included under this grouping. The ABS and the *Yates Garden Guide* matched strawberries in the same category as berries and participants also regarded them as berries, so it was therefore decided to use the popular classification rather than the botanical one. Again, berries were often eaten fresh and if an excess occurred, they were made into jams and conserves. As one interviewee recalled:

> We grew strawberries and they were for eating but mainly for mum making jam. As I remember, that was our job during school holidays, we had to weed the strawberry patch and then we could have some of those, but basically it was for jam, so she would make jam (Interview No. 42, Hindmarsh 18 July 2018).

Only one fact sheet, *Strawberries – Simply Delicious*, was produced during the study period by the Department of Agriculture in 1978 and was reprinted in 1981 indicating continued demand (Philp 1978). This was later reflected in the HGAS inquiries where on average, eight inquiries regarding strawberries occurred every year across the focused period 1989–1995, far more than any other type of berry (Appendix 4.4). The sample nursery catalogues, as shown in Table 4.4a and 4.4b, indicated varied availability over the study period of many varieties including gooseberries, blackberries, loganberries,

raspberries, youngberries, boysenberries, black currant and red currant. Strawberry availability remained constant across the period reflecting a continued demand.

Table 4.4a Kemps Nurseries – number of berry fruit species available 1923–1975

	1923	1929	1940	1948	1952	1953	1955	1957	1959	1960	1964	1975
Blackberry	3	3	1	1	1	1						
Blackcurrant											1	1
Boysenberry								1	1	1	1	1
Cherry	8	8	8	1	1	1	1	1	1		1	6
Gooseberry	6	6	6	2	1	1		1	1	1	1	1
Loganberry		1	1	1								1
Raspberry		1	1	1	1	1		2	2	2	2	1
Red currant												1
Strawberry		3	2	2	2	3		2	1	1	2	1
Young berry									1	1	1	1

Kemps Nurseries – number of berry fruit species available 1923–1975 (Kemps Catalogue of *Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, 1923, 1929, 1940, 1948, 1952, 1953, 1955, 1957, 1959, 1960, 1964 and 1975, H. Kemp, Cross Road, Unley).

Table 4.4b Lasscocks Nurseries – number of berry fruit species available 1922–1973

	1922	1936	1939	1955	1958	1960	1965	1970	1973
Blackberry		1	1	1		1	1		
Boysenberry				1		1	1	1	
Cherry	10	10	9	10	9	8	8	8	
Gooseberry	5	1	1	1		1	1	1	
Loganberry		1	1	1		1	1	1	
Raspberry		1		1		1	1	1	
Strawberry		1	1						
Youngberry				1		1	1	1	

Note – no berries were listed for 1973

Lasscocks Nurseries – number of berry fruit species available 1922–1973 (Lasscocks Garden Guide *and Catalogue*, 1922, 1936, 1939, 1955, 1958, 1960, 1965, 1970 and 1973, Henley Beach Road, Lockleys).

Although this changing availability may reflect shifting trends, the *Yates Garden Guide* maintained several berry types, including loganberry, raspberry and strawberry (Appendix 4.7) showing a continued desire for growing information.

From 1975–1989, *The Advertiser* gardening column ran articles on berries, generally once a year with information on strawberries being the most common (Appendix 4.8).

Preserving

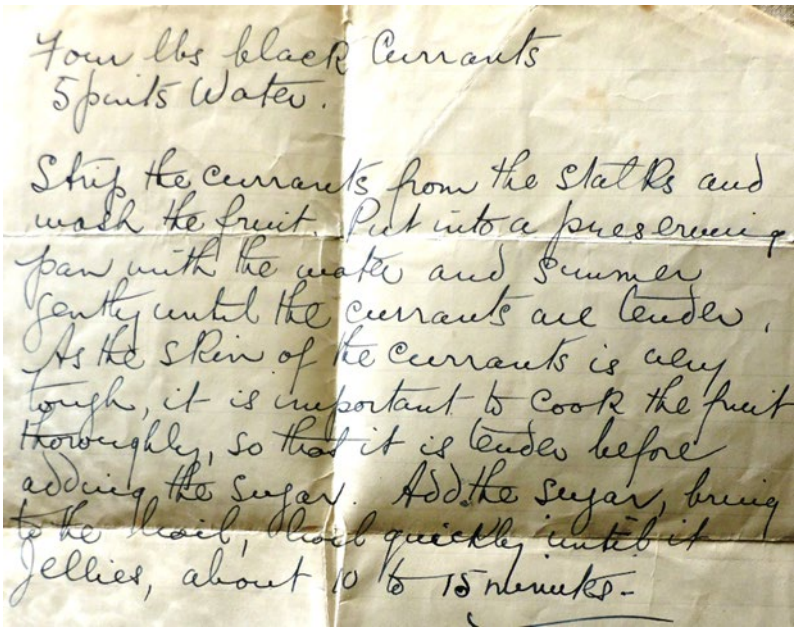
Berries were generally made into jams to preserve excess supplies. Some participants recalled the AWW as their main source of berry jam recipes. Although not many were located in the sample magazines, those that did appear were predominantly for strawberries (Appendix 4.21). *The Advertiser* printed a much broader range of berry jam recipes in the latter part of the sample time (1946–1954) with the number increasing towards the mid-1950s due most likely to the improved availability of sugar. These recipes, as shown in Appendix 4.22, cover a wide variety of berries including blackberries, redcurrants, loganberries and blackcurrants. As *The Advertiser* was driven by public enquiry, it can be presumed that these berries were all grown in suburban homes.

The selected South Australian cookbooks also supported the occurrence of a wide variety of different berries with many recipes for different types of berries remaining consistently in the books across the study period (Appendix 4.23). Blackberry jams were represented regularly as were different berry varieties such as gooseberries, loganberries and also native currants which are indigenous to South

Australia and, although not being identified by interviewees, were a very popular preserve appearing in *Cooking the Electric Way*, *The Barossa Cookbook*, and twice in the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies.* The interview process identified several berry growers with strawberries, blackcurrants, gooseberries, blackberries and cherries being grown in suburban backyards.

Handwritten recipes from previous generations were found for several different types of berries indicating their production in home kitchens. See Figures 4.17 to 4.19.

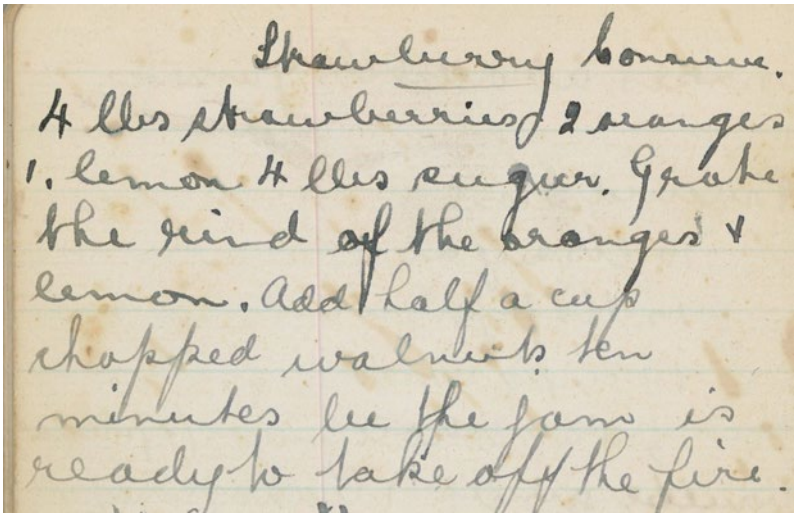
Figure 4.17 Blackcurrant jelly


Four lbs black Currants
5 pints Water.

Strip the currants from the stalks and wash the fruit. Put into a preserving pan with the water and simmer gently until the currants are tender. As the skin of the currants is very tough, it is important to cook the fruit thoroughly, so that it is tender before adding the sugar. Add the sugar, bring to the boil, then quickly until it jellies, about 10 to 15 minutes.

Blackcurrant jelly (Recipe reproduced with permission of the owner).

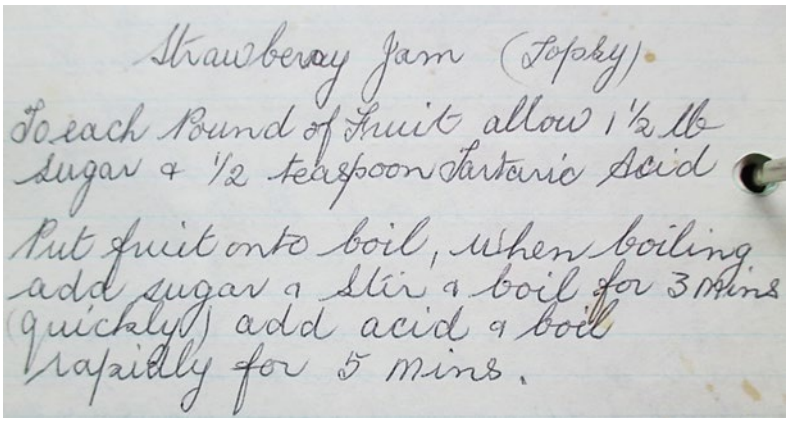
Figure 4.18 Strawberry conserve


Strawberry Conserve.
4 lbs strawberries 2 oranges
1 lemon 4 lbs sugar. Grate
the rind of the oranges &
lemon. Add half a cup
chopped walnuts ten
minutes before the jam is
ready to take off the fire.

Note the lack of instructions

Strawberry conserve (Recipe reproduced with permission of Dr. John Radcliffe).

Figure 4.19 Strawberry jam


Strawberry Jam (Topsy)
To each Pound of fruit allow 1½ lb
sugar & ½ teaspoon Tartaric Acid
Put fruit onto boil, when boiling
add sugar & stir & boil for 3 Mins
(quickly) add acid & boil
rapidly for 5 mins.

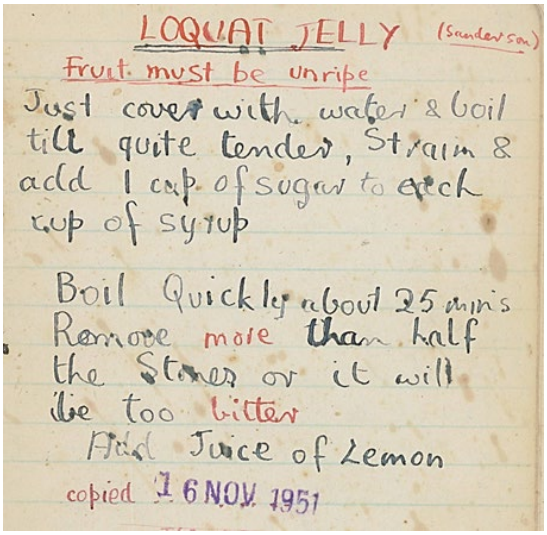
Recipes of the late Carrie Bottrill

Strawberry jam (Recipe reproduced with permission of the owner).

4.3.5 Other fruits

Of the more unusual fruits identified by participants was the loquat, also known as the Japanese Plum. Approximately 15% of households interviewed had grown loquats and preserved them as conserves or jellies. The HGAS received several loquat inquiries each year of the focus period (Appendix 4.4) and this was supported by the occasional article in *The Advertiser* gardening column (Appendix 4.8). Loquat trees were available at both sample nurseries indicating a continued demand for plants. One loquat conserve recipe also appeared in the AWW magazine in 1965. Recipes appeared in *The Green and Gold* and *Cooking the Electric Way* for loquat jelly and the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* listed a loquat chutney recipe. Jelly was the most common way to preserve the fruit and the recipes identified by interviewees were passed down from previous generations. See Figure 4.20.

Figure 4.20 Loquat jelly


LOQUAT JELLY (Saunderson)
Fruit must be unripe
Just cover with water & boil till quite tender, Strain & add 1 cup of sugar to each cup of syrup
Boil Quickly about 25 min's
Remove more than half the Stones or it will be too bitter
Add Juice of Lemon
copied 16 NOV 1951

Loquat jelly - from 1951

Loquat jelly (Recipe reproduced with permission of Dr. John Radcliffe).

4.3.6 Summary

This snapshot of fruit growing in Adelaide yards collated from the interviews is reinforced by the 1992 ABS *Home Production of Selected Foodstuffs*, *Australia* providing supporting evidence of the continued interest in these popular fruit types up to the end of the focus period. This special survey enabled a view of home production in April 1992 as shown in Table 4.5.

Table 4.5 South Australian home production of selected fruit, year ended April 1992

FRUIT	TONNES	FRUIT	TONNES
Citrus Fruits		**Stone Fruit**	
-oranges	1,925.1	Apricot	2,310.8
-lemons and limes	1,596.8	Nectarines	1,266.4
-grapefruit	459.8	Peaches	1,871.9
-other	363.3	Plums	1,220.7
Pomme Fruit		**Vine Fruit**	
Apples	1,495.5	Grapes	670.6
Pears	562.8	Passionfruit	157.1
Berry Fruit		Rockmelons	132.2
Raspberries	10.2	Watermelons	322.0
Strawberries	179.6	**Other Fruit**	
Cherries	28.5	Figs	271.8
Other	191.5		

South Australian home production of selected fruit, year ended April 1992 (Australian Bureau of Statistics (ABS) 1992, Home Production of Selected Foodstuffs, Australia, cat. No. 7110.0, ABS, Canberra).

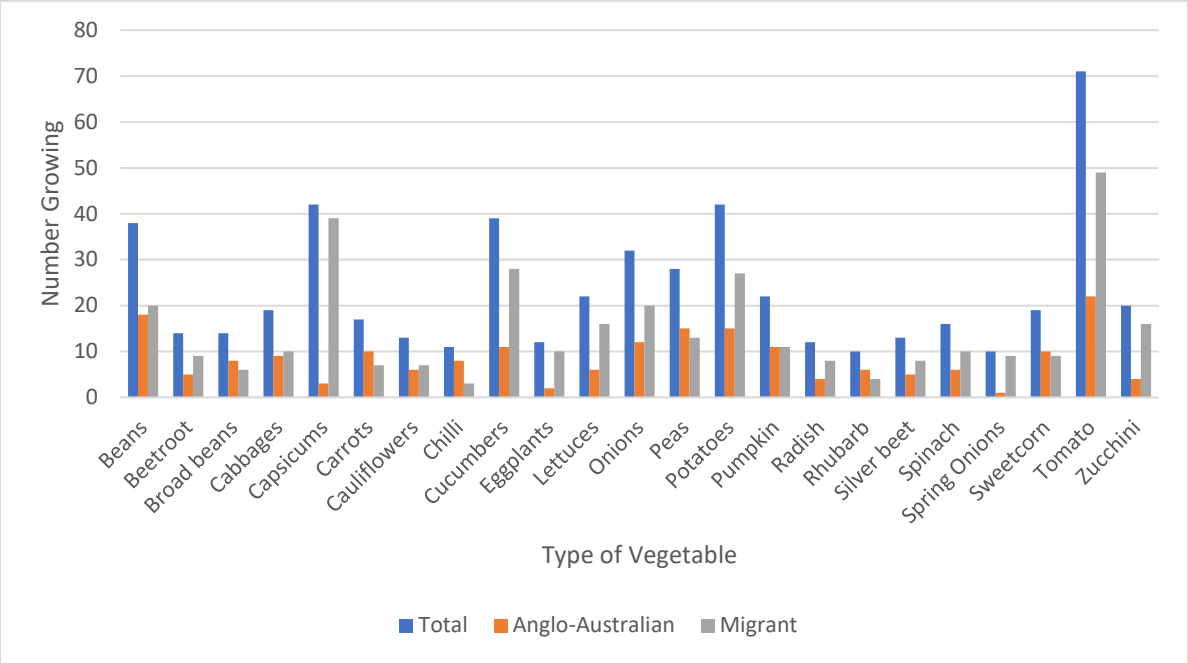
The table supports, on a larger state-wide scale, the findings of the present research with the popular varieties reflecting the study findings.

Fruit trees have maintained a significant role in South Australian yards of Anglo-Australian and migrant residents and the homes of suburban Adelaide have been no exception. Although an overall reduction in interest was identified when compared to the immediate post-war period, many people still grew fruit, and many continued to preserve the seasonal excess. Broader factors impacted on the ability to grow fruit such as reduced block sizes with greater urban consolidation and busier lifestyles, but this research identified that home fruit growing continued enthusiastically throughout the study period. As home freezing became more common, the traditional forms of preserving fruit such as bottling in the Fowlers Vacola and Agee jars saw a general decline. Fruit drying remained a popular way to preserve fruit, particularly stone fruits such as apricots and peaches. In some cases, this process continued to the present day, often in the newer dehydrators. Preserve making such as jams, marmalades, jellies and chutneys remained significant in the homes of interviewees where many recipes were handed down from generation to generation.

4.4 Vegetables – fruit and seed vegetables, leaf and stem vegetables and root and bulb vegetables

The 'veggie plot' was an important part of many Adelaide homes in the post-war period. The growing and preserving of vegetables was initially fuelled by the necessity experienced during the Great Depression and war years as previously discussed, with early post-war suburban production reflecting this resilient mentality. With the highlighted bias considered, the bounty of the suburbs remained a hidden but relevant element of life in Adelaide. This research found that home vegetable production continued with many interviewees passionate about their home produce although many again, identified a significant reduction when compared to their parent's generation. Larger drivers of change impacted on the ability and desire to grow, as previously discussed, but at the ground level, many people continued to grow a variety of standard and unusual vegetables over this time. The vegetables grown by interviewees were extensive, as shown in Appendix 4.24, with the most popular varieties shown in Graph 4.4.

Graph 4.4 Popular vegetables grown by participants in Adelaide



Notes – migrant figures include English migrants who arrived in the post-war period. Broad beans are separate due to their popularity

Popular vegetables grown by participants in Adelaide (Author's own graph 2019, unpublished).

A variety of different vegetables and preserves reflected several influences which interacted and interchanged across the study period. These influences were the Anglo-Australian, European and Asian trends, all of which impacted upon what was grown in suburban homes. As in the previous section, to analyse the information gathered, the most popular vegetables were subdivided utilising the *Yates Garden Guide* categories. This classification also enabled the influence of the cultural trends to be identified both within what was grown and how it was preserved. The popular vegetables were divided into:

1. Fruit and Seed Vegetables – beans, broad beans, capsicums, cucumbers, eggplants, peas, pumpkins, corn, tomatoes and zucchinis.
2. Leaf and Stem Vegetables – asparagus, cabbage, cauliflower, lettuce, rhubarb, silver beet and spinach.
3. Root and Bulb Vegetables – beetroot, carrot, onion, potatoes and radishes.

Although botanically, several examples belong in other classifications such as tomatoes, which are technically a fruit, the selection for this research was supported by both the *Yates Garden Guide* and the direction of interviewees.

Throughout the study period, the ABS continued to produce the *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia* which generally reflected, on an Australian scale, the most popular vegetables identified for the current research.

4.4.1 Fruit and seed vegetables

Of the three categories, the fruit and seed vegetables were the most significant with most homegrown produce falling within this category with beans, capsicums, cucumbers and tomatoes being the most dominant. The ABS *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia* provided data over the entire fifty-year period which, when averaged, indicated that these popular vegetables were also significant at a national level (Appendix 4.3). Inquiries for this range of vegetables resulted in the Department of Agriculture producing fact sheets on the cultivation of many fruit and seed vegetables with some general information and other more specific advice for tomatoes, beans, pumpkins, capsicums, and potatoes among others (Appendix 4.25). Across 1942 to 1982, the Department of Agriculture also produced a booklet on *Vegetable Growing for the Home Garden* shown in Figure 4.21.

Figure 4.21 Vegetable from the home garden – Department of Agriculture

Vegetables from the home garden (Quinn 1948).

Early example of Vegetables from the Home Garden
This edition revised in 1943 and reprinted in 1948

The initial publication of 1942 was reprinted and revised seven times up to 1982 reflecting a demand for information which remained steady across the years. Although the recommended varieties varied, the fruit and seed vegetable information remained consistent for all the vegetables identified within the present research (Appendix 4.26). Telephone inquiries to the HGAS regarding these vegetables also remained steady over the focus period 1989–1995 (Appendix 4.28). The most questions fielded were concerning beans, potatoes and particularly tomatoes, indicating the continued growing of these vegetables in Adelaide yards (Appendix 4.27).

Nurseries also maintained supplies with many interviewees remembering local retailers. Many nurseries sold seeds and seedlings with some specialising in vegetable seeds such as the Firle Nursery in 1945 (Swinbourne 1982). By the 1960s, most nurseries covered general lines which included a variety of vegetable seeds and seedlings. Spring and summer planting guides such as those produced by Lasscocks reflected what was sold in the nursery and correspond generally to the fruit and seed vegetables identified in the research (Appendix 4.29). This information often included planting advice, harvesting information and the availability of seedlings (See Appendix 4.30). In addition to this, the *Yates Garden Guide* reinforced the popularity of the interviewees most-grown vegetables with all, except eggplant, being covered across the focus period 1946-1984 (Appendix 4.31).

The Advertiser gardening column also covered these vegetables with information provided on most of the popular varieties including beans, peas, tomato and sweetcorn (Appendix 4.32). These sources further reinforced the dominance of many fruit and seed vegetables in home gardens. In addition, this was also addressed through the monthly Advertiser Planting Guides that provided advice on when to plant each vegetable (Appendix 4.33).

Many traditional fruit and seed vegetables were grown by Anglo-Australian interviewees and, as will be discussed, these were often enhanced and broadened by the impact of migrant gardeners which will be subsequently discussed.

Anglo-Australian trends

The growers of the early post-war period reflected South Australia's British influence with popular fruit and seed vegetables being identified by participants as pumpkins, beans, green cucumbers, peas, sweetcorn and tomatoes (Graph 4.4). Although these continued to be grown, change did occur as new varieties became available. Many gardeners of the latter study period broadened the number of new varieties as Adelaide's palette expanded:

> As I was growing up, we grew Queensland Blue and triamble pumpkins and Ironbark as well, which you used to have to chop with an axe but by the time I started growing myself, we were into butternuts and things like that (Interview No. 37, North Plympton 13 June 2018).

One participant remembered cucumbers grown in her childhood:

> We used to have terrible cucumbers that were bitter … the old cucumber before they replaced it back in Dunstan's time. Before they replaced … we had continental cucumbers, which is the standard one now, we had this other 'thing' which was hit and miss bitter … that's all we had (Interview No. 39, Adelaide 27 June 2018).

Many Adelaide backyards were adorned by pumpkin vines. See Photographs 4.9 and 4.10.

Photograph 4.9 Children playing next to pumpkins

Children playing in the garden with the pumpkin vine trailing behind. 1960s

Children playing next to pumpkins (Photograph reproduced with kind permission of the interviewee).

Photograph 4.10 Pumpkins growing over a fence and gate

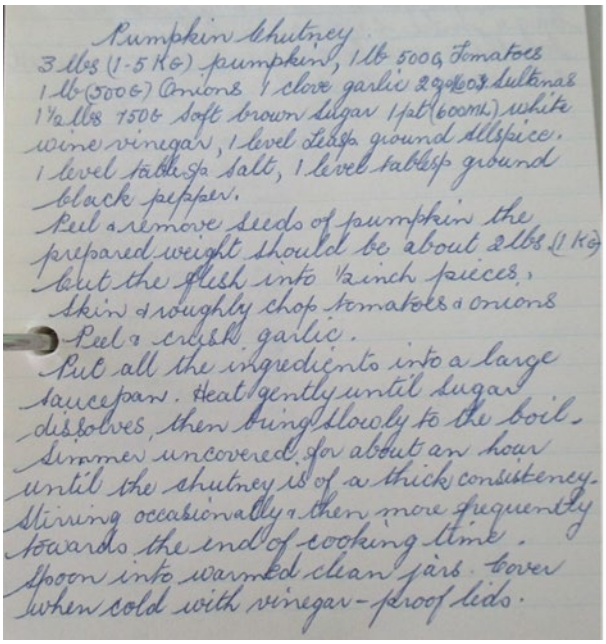
Pumpkins growing on a trellis above a fence and gate in South Australian backyard. 1920s

Pumpkins growing over a fence and gate (State Library of South Australia, PRG 280/1/19/98).

Many participants recalled the rambling pumpkin vines at the back of the yard with one interviewee remembering her father hand pollinating male and female flowers (Interview No. 58, Brighton 10 October 2018). Pumpkin growing information was readily available with fact sheets produced on pumpkins and squash by the Department of Agriculture (Appendix 4.25). The additional booklet *Vegetable Growing in the Home Garden* saw an increase in recommended species across the focus period indicating both a continued demand and an interest to try new varieties (Appendix 4.26). The HGAS also received inquiries about pumpkin growing several times across each of the focus years (Appendix 4.27). Pumpkin plants remained available at local nurseries although many participants dried and reused seeds from year to year. *The Advertiser* published articles, meeting reader demand during the years 1975 to 1982.

Preserve recipes using pumpkins were also found although not as popular as other forms of preserving. The AWW and *The Advertiser* provided pumpkin jam recipes. It is interesting to note nothing was printed in the South Australian cookbooks on the topic (Appendix 4.34 and 4.35). Handwritten recipes were also rare with only one being found as shown in Figure 4.22.

Figure 4.22 Pumpkin chutney



Pumpkin chutney
3 lbs (1.5 Kg) pumpkin, 1 lb 500g Tomatoes
1 lb (500g) Onions 1 clove garlic 2 oz (60g) Sultanas
1½ lbs 750g soft brown sugar 1 pt (600ml) white
wine vinegar, 1 level Tspn ground allspice.
1 level tablesp salt, 1 level tablesp ground
black pepper.
Peel & remove seeds of pumpkin the
prepared weight should be about 2 lbs (1 Kg)
Cut the flesh into ½ inch pieces,
Skin & roughly chop tomatoes & onions
Peel & crush garlic.
Put all the ingredients into a large
saucepan. Heat gently until sugar
dissolves, then bring slowly to the boil.
Simmer uncovered for about an hour
until the chutney is of a thick consistency.
Stirring occasionally & then more frequently
towards the end of cooking time.
Spoon into warmed clean jars. Cover
when cold with vinegar-proof lids.

Recipe of the late Carrie Bottrill

Pumpkin chutney (Recipe reproduced with permission of the owner).

As indicated in Graph 4.4, tomatoes were the most popular fruit and seed vegetable in both Anglo-Australian and migrant yards. Tomatoes formed a common sight in many Anglo-Australian yards as shown in Photograph 4.11.

Photograph 4.11 Tomatoes in the Marion area

Tomatoes in a Marion garden 1963

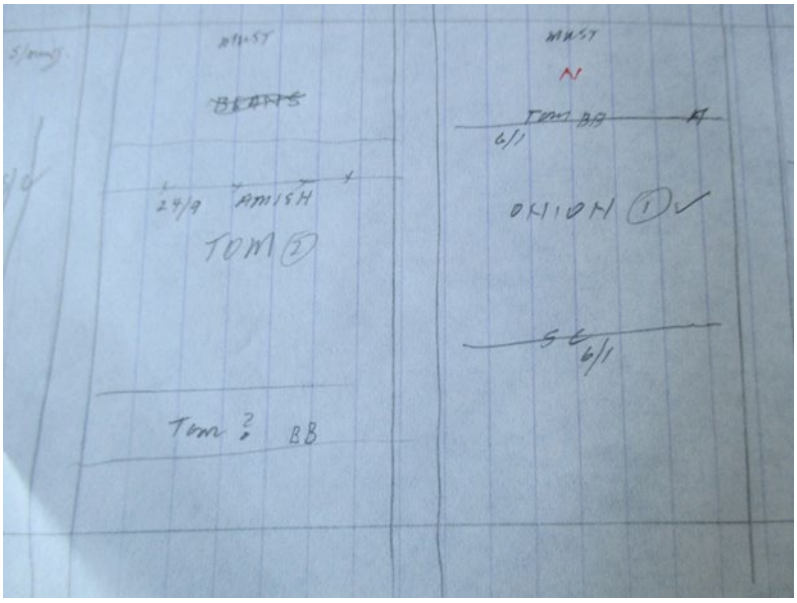
Tomatoes in the Marion area (Photograph reproduced with kind permission of the interviewee).

Information was readily available for growing tomatoes with advice on growing being provided through Department of Agriculture fact sheets (Appendix 4.25) and other publications (Appendix 4.26) where certain varieties were highlighted. More information was provided in *The Advertiser* gardening column with at least one article per year during the focus period. Nurseries carried a variety of tomato plants both in seed and seedling form and advice was always available across the study period in the *Yates Garden Guide* (Appendix 4.31). Different varieties were also available, and several participants were keen and tried the new types:

> I tried a whole range of tomatoes and sort of selected the ones that do best in the backyard. I stick to the old varieties as I find that they haven't got tough skins and they've got good flavour. They are prone to disease a little more, but I mean, that's a risk you take (Interview No. 7, Oaklands Park 30 March 2017).

This interviewee dried her own seeds from each year's crop, and she minimised the disease risk by rotating planting positions as shown in Figure 4.23.

Figure 4.23 Planning the location of tomatoes

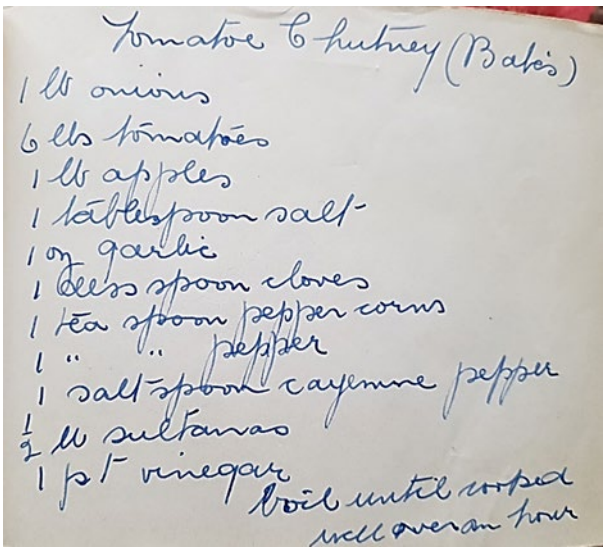


Planning the location of tomatoes (Amish variety shown), dated to help positioning from year to year

Planning the location of tomatoes (Image reproduced with kind permission of the interviewee).

The tomato was preserved in a number of ways in Anglo-Australian kitchens. Often, excess tomatoes were made into relishes and chutneys. The AWW continued to print a vast variety of recipes across the study years although the number declined into the 1980s and 1990s (Appendix 4.34). The South Australian cookbooks highlighted in the research provided a variety of tomato chutney and pickle recipes, especially green tomato pickle, relish, sauce and jams (See Appendix 4.36). These recipes indicating their popularity with home cooks. This was also evident in *The Advertiser* 'Readers are Asking' recipes from 1945 to 1954 where similar tomato recipes for jam, relish, puree, sauce, chutney and pickles were printed and repeated many times across the focus period (Appendix 4.35). Participants also produced various handwritten recipes again, for similar preserving techniques. This indicates a flow of preserving methods which were passed from generation to generation. Figures 4.24-4.27.

Figure 4.24 Tomato chutney



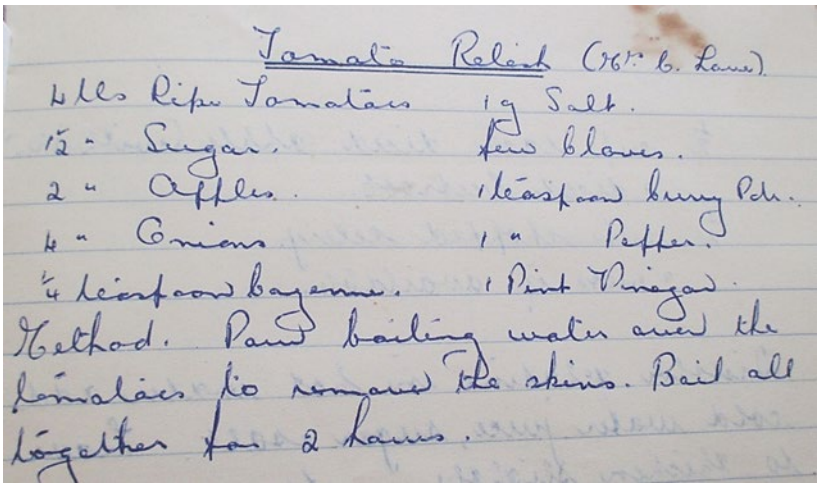
Tomatoe Chutney (Bates)

1 lb onions
6 lbs tomatoes
1 lb apples
1 tablespoon salt
1 oz garlic
1 dessertspoon cloves
1 tea spoon pepper corns
1 " " pepper
1 salt-spoon cayenne pepper
½ lb sultanas
1 pt vinegar

Boil until cooked well over an hour

Tomato chutney (Recipe reproduced with kind permission of the interviewee).

Figure 4.25 Tomato relish



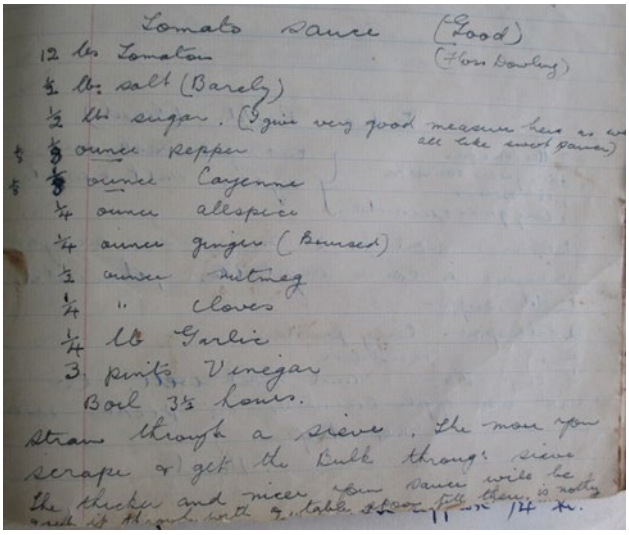
Tomato Relish (Mrs. B. Lane)

4 lbs Ripe Tomatoes
1½ " Sugar.
2 " Apples.
4 " Onions
¼ teaspoon Cayenne.
1 g Salt.
Few Cloves.
1 teaspoon Curry Pdr.
1 " Pepper.
1 Pint Vinegar.

Method. Pour boiling water over the tomatoes to remove the skins. Boil all together for 2 hours.

Tomato relish (Recipe reproduced with kind permission of the interviewee).

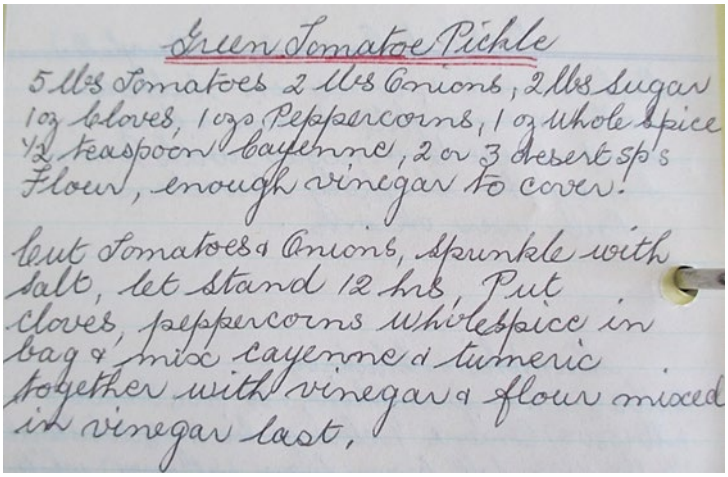
Figure 4.26 Tomato Sauce


Tomato Sauce (Good)
12 lbs Tomatoes (Plus boiling)
½ lb: salt (Barely)
½ lb sugar. (I give very good measure here as we all like sweet sauce)
½ ounce Pepper
½ ounce Cayenne
¼ ounce allspice
¼ ounce ginger (Bruised)
½ ounce nutmeg
¼ " cloves
¼ lb Garlic
3 pints Vinegar
Boil 3½ hours.
Strain through a sieve. The more you scrape & get the bulk through sieve the thicker and nicer your sauce will be. Then there is nothing [illegible] with a tablespoon [illegible]

Recipes of the late Susannah Minerva Jolley (nee Toop)

Tomato sauce (Recipe reproduced with permission of the owner).

Figure 4.27 Green tomato pickle


Green Tomatoe Pickle
5 lbs Tomatoes 2 lbs Onions, 2 lbs Sugar
1 oz cloves, 1 ozs Peppercorns, 1 oz Whole spice
½ teaspoon Cayenne, 2 or 3 dessert sp's
Flour, enough vinegar to cover.
Cut Tomatoes & Onions, Sprinkle with salt, let stand 12 hrs, Put cloves, peppercorns Wholespice in bag & mix Cayenne & turmeric together with vinegar & flour mixed in vinegar last,

Recipe of the late Carrie Bottrill

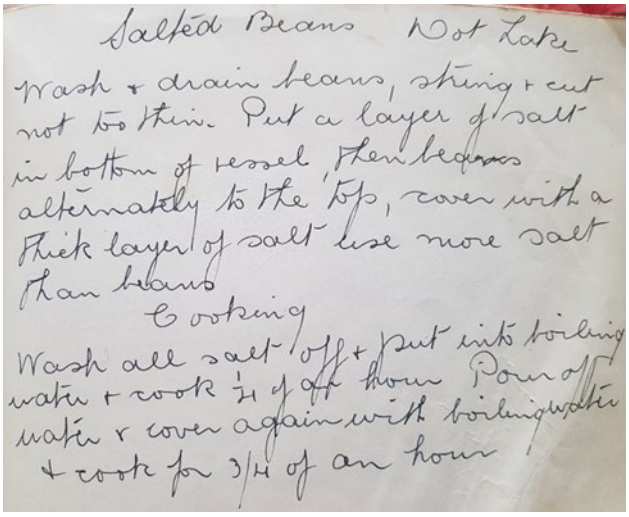
Green tomato pickle (Recipe reproduced with permission of the owner).

Another of the most popular home vegetables in the post-war period were beans. As shown in Graph 4.4, many interviewees grew beans and a wide variety of information was available for assisting home gardeners. The Department of Agriculture produced fact sheets concentrating on French beans and broad beans which were revised and reprinted across the study period (Appendix 4.25). More detail was provided in *Vegetable Growing in the Home Garden* which recommended French, broad and dwarf beans for Adelaide conditions. The HGAS reflected this interest in bean growing with inquiries being received for broad beans, black beans and butter beans as well as general inquiries across the period 1989–1995 (Appendix 4.28). Nurseries kept a good supply of bean seeds to meet this demand, as remembered by many interviewees. The *Yates Garden Guide* also reinforced this availability of many

bean varieties with growing information on dwarf, climber and runners, stringless, lima, broad beans, French beans and butter beans, reflecting the continued demand (Appendix 4.31).

Although most fruit and seed vegetables were eaten fresh, several participants recalled the preservation of beans. Some had dried beans by de-stringing, cutting and laying them on sheets outside (Interview No. 39, Adelaide 27 June 2018). Others salted beans or pickled them with recipes often handed down from generation to generation. See Figures 4.28 to 4.30.

Figure 4.28 Salted beans



Salted Beans Not Salt

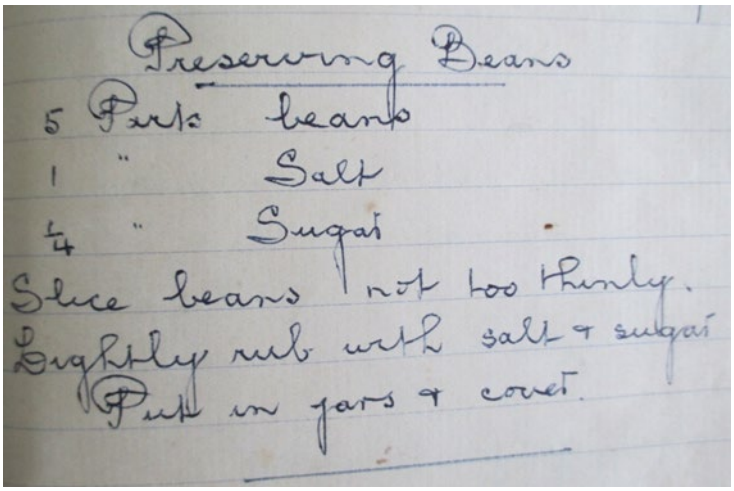
Wash + drain beans, string + cut not too thin. Put a layer of salt in bottom of vessel, then beans alternately to the top, cover with a thick layer of salt use more salt than beans

Cooking

Wash all salt off + put into boiling water + cook ½ of an hour Pour off water + cover again with boiling water + cook for ¾ of an hour

Salted beans (Recipe reproduced with kind permission of the interviewee).

Figure 4.29 Preserving beans



Preserving Beans

5 Parts beans

1 " Salt

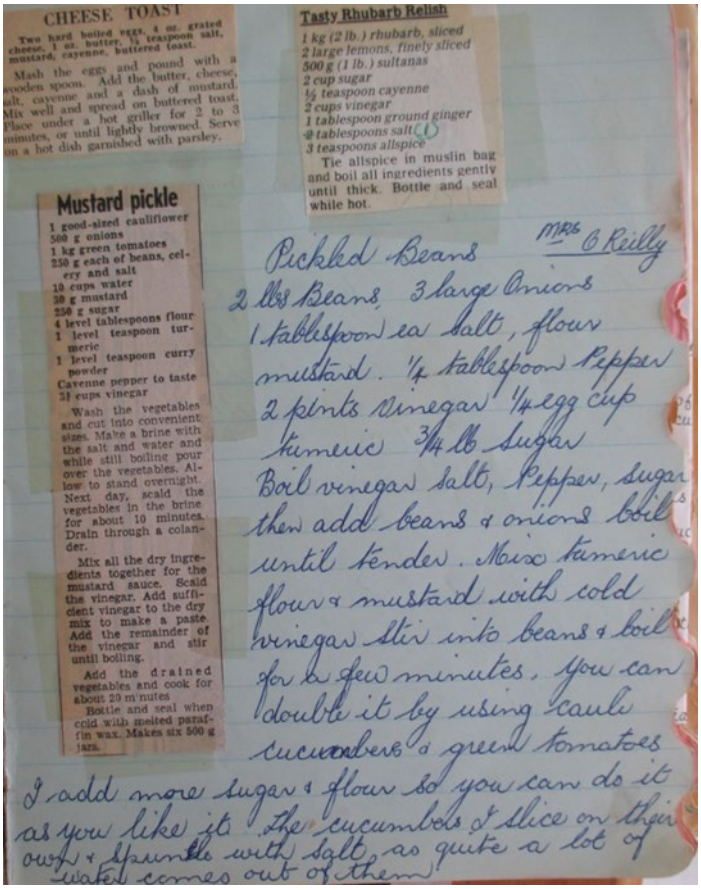
¼ " Sugar

Slice beans not too thinly. Lightly rub with salt + sugar Put in jars + cover.

Recipe of the late Myrtle Hunt (nee McArdle)

Preserving beans (Recipe reproduced with kind permission of the owner).

Figure 4.30 Pickled beans



Recipes of the late Carrie Bottrill

Pickled beans (Recipe reproduced with kind permission of the owner).

One participant recalled the storage of salted beans in an earthenware pot (Interview No. 13, Hallett Cove 17 August 2017).

Of the selected South Australian cookbooks, bean preservation featured only in the local CWA cookbook *Collection of Recipes for Pickles, Sauces, Jams and Jellies* where bean chutney and bean pickle recipes were printed (Appendix 4.36). *The Advertiser*, driven by reader demand, produced many recipes across the selected study period with thirteen different recipes for salted and pickled beans appearing, indicating that many people still preserved beans well into the 1950s (Appendix 4.35).

Other vegetables commonly grown in Anglo-Australian backyards were sweetcorn (See Photograph 4.12) and peas, the latter of which were also salted or dried for preservation. During the 1950s, *The Advertiser* recipe column provided several recipes for pea preserving, reflecting reader interest (Appendix 4.35).

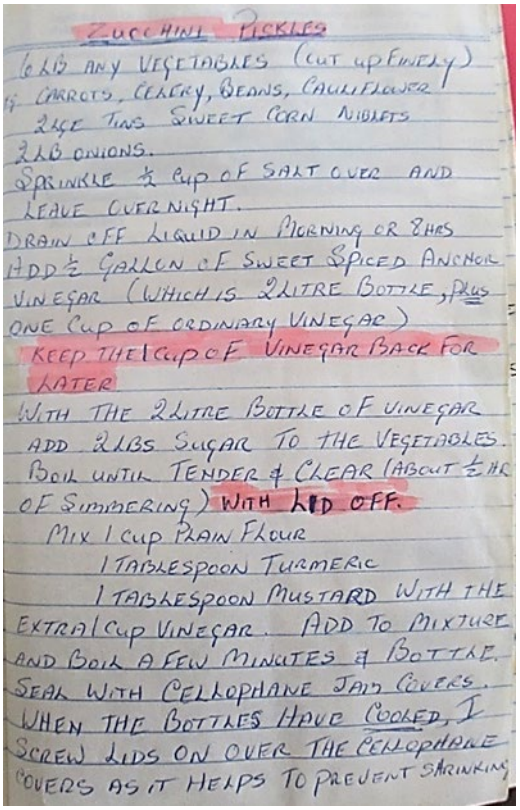
Photograph 4.12 Front yard sweetcorn crop

Sweetcorn growing in the front yard at Marion 1960s

Front yard sweetcorn crop (Photograph reproduced with kind permission of the interviewee).

Many other more unusual fruit and seed vegetables were also grown in Anglo-Australian yards. Participants recalled growing asparagus, kohlrabi, artichokes, pomegranates, okra, nasturtiums and zucchinis during this period (Appendix 4.24). Some recipes for preserving these items were found such as the recipe for Zucchini Pickles shown in Figure 4.31.

Figure 4.31 Zucchini pickles



Zucchini Pickles
6 LB ANY VEGETABLES (CUT UP FINELY)
4 CARROTS, CELERY, BEANS, CAULIFLOWER
2½ TINS SWEET CORN NIBLETS
2 LB ONIONS.
SPRINKLE ½ CUP OF SALT OVER AND LEAVE OVERNIGHT.
DRAIN OFF LIQUID IN MORNING OR 8 HRS
ADD ½ GALLON OF SWEET SPICED ANCHOR VINEGAR (WHICH IS 2 LITRE BOTTLE, PLUS ONE CUP OF ORDINARY VINEGAR)
KEEP THE 1 CUP OF VINEGAR BACK FOR LATER
WITH THE 2 LITRE BOTTLE OF VINEGAR ADD 2 LBS SUGAR TO THE VEGETABLES.
BOIL UNTIL TENDER & CLEAR (ABOUT ½ HR OF SIMMERING) WITH LID OFF.
MIX 1 CUP PLAIN FLOUR
1 TABLESPOON TURMERIC
1 TABLESPOON MUSTARD WITH THE EXTRA 1 CUP VINEGAR. ADD TO MIXTURE AND BOIL A FEW MINUTES & BOTTLE.
SEAL WITH CELLOPHANE JAR COVERS.
WHEN THE BOTTLES HAVE COOLED, I SCREW LIDS ON OVER THE CELLOPHANE COVERS AS IT HELPS TO PREVENT SHRINKING

Zucchini pickles (Recipe reproduced with kind permission of the interviewee).

European Trends

As indicated in Graph 4.4, each of the most popular fruit and seed vegetable categories included many migrant growers. Migrants from all the European countries interviewed, including later English arrivals, grew a wide variety of produce including beans, peas, pumpkins and sweetcorn but a few items stood out as particularly relevant in European migrant gardens.

The growing of vegetables such as tomatoes, zucchini and eggplant were often described by Anglo-Australian participants as 'Italian' vegetables. Many recalled Italian neighbours growing them, and the current research found that many Greek migrants also grew these particular vegetables. Although many such varieties were not new to South Australia, as shown in the Hackett catalogue of 1914 (See Figure 4.32 and 4.33), the post-war migration boom reintroduced many of these vegetables into gardens as well as adding new ones from overseas.

Figure 4.32 Eggplant varieties

Long Purple Egg Plant.

Egg Plant or Brinjal, 6d. pkt.

Sow 1 oz. for 1,000 Plants.

Sow in August or September, in pans, in a frame, and plant out when large enough in good rich soil, in rows 4 feet apart each way; mulch round the roots and keep well watered.

Black Pekin, very large, shining jet black, weighing 7 or 8 lbs.

Earliest Delicacy. The non plus ultra of all Egg Fruits; pear-shaped, thick, fleshy, fruits of brilliant black and of the finest flavour

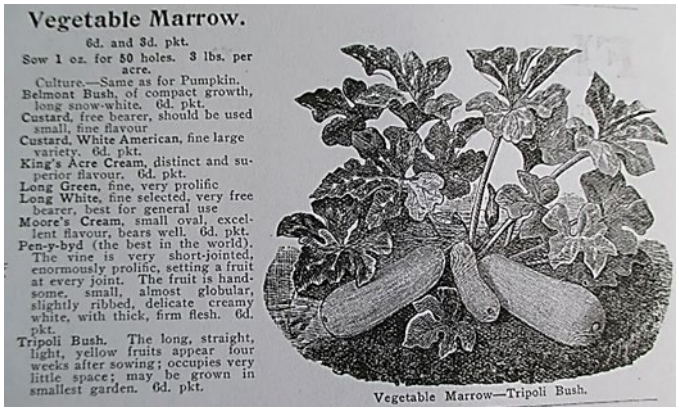
Long Purple, size of a large pear; one of the best

New York Giant, very large purple

New York Spineless Giant, entirely spineless, purple

Eggplant varieties available

Figure 4.33 Zucchini varieties



Vegetable Marrow.

6d. and 3d. pkt.

Sow 1 oz. for 50 holes. 3 lbs. per acre.

Culture.—Same as for Pumpkin.

Belmont Bush, of compact growth, long snow-white. 6d. pkt.

Custard, free bearer, should be used small, fine flavour

Custard, White American, fine large variety. 6d. pkt.

King's Acre Cream, distinct and superior flavour. 6d. pkt.

Long Green, fine, very prolific

Long White, fine selected, very free bearer, best for general use

Moore's Cream, small oval, excellent flavour, bears well. 6d. pkt.

Pen-y-byd (the best in the world). The vine is very short-jointed, enormously prolific, setting a fruit at every joint. The fruit is handsome, small, almost globular, slightly ribbed, delicate creamy white, with thick, firm flesh. 6d. pkt.

Tripoli Bush. The long, straight, light, yellow fruits appear four weeks after sowing; occupies very little space; may be grown in smallest garden. 6d. pkt.

Vegetable Marrow—Tripoli Bush.

Zucchini (vegetable marrow) varieties available

Eggplant and Zucchini varieties (Hackett 1914, p. 12 and 17).

Rosa Matto (Interview No. 41, Rosa Matto, Prospect 3 July 2018) discussed the Italian and Greek migrants growing different vegetables such as stripy white zucchinis and long curly zuccas. This was reinforced by Sophie Thomson (Interview No. 64, Sophie Thomson, Mount Barker 24 May 2018) who grew a variety of different vegetables sourced from migrant gardens (Photograph 4.13).

Photograph 4.13 Sophie Thomson's harvest

Sophie Thomson's harvest of unusual vegetables – note the curly zucca at the back and a striped zucchini at the front

Sophie Thomson's harvest (Photograph taken and used with kind permission of Sophie Thomson).

New and different varieties of vegetables arrived with the migrant waves which broadened the scope of home food production in Adelaide. As Sophie Thomson elaborated:

> The migrant influence is fantastic, and I love the diversity … this is a type of zucchini called a tromboncino and the Italians brought this out and if you let it, this got caught on the ground – that's why it's curly … so the thing about this zucchini is that this will store in the cellar for six months so I can actually enjoy zucchini in the middle of winter whereas zucchini is a summer vegetable so I think there is still a lot of people that are still growing. It is tromboncino and they [Italians] like it because it has a bigger flower - because it has bigger fruit so it has a bigger flower for stuffing … why grow the same old boring green zucchini – there's yellow, there's striped, there's ridged, there's round zucchini. All these different things (Interview No. 64, Sophie Thomson, Mount Barker 24th May 2018).

Tomatoes were often found in the yards of Italian gardens where large quantities were often grown to ensure enough for preserving into sauce (Photograph 4.14).

Photograph 4.14 Italians in their backyard

Cooking in the backyard – Italian post-war migrant with his son. Approximately 1970s. Note the tree tomato in the front of the photograph

Italians in their backyard (Photograph reproduced with kind permission of the owner).

Italian family sauce days reinforced cultural traditions and provided the extended family and community with a year's supply of tomato sauce:

> In summer, that was the busy time obviously, at the end of summer / autumn, that was just busy, busy time. So, we made tomato passata in huge quantities … It was done in a day – it had to be done in one day and the next day you take it out of the bath and, you know, store it. So that was the big, big day. Then we had any tomatoes on the bushes that weren't ripe, we made green tomato pickle. We had zucchini, eggplant in oil or vinegar, beans in vinegar or under oil (Interview No. 41, Rosa Matto, Prospect 3rd July 2018).

The Greek migrants also preserved these vegetables by pickling and later by freezing in domestic freezers, often storing vine leaves for dolmades in this way.

Another significant crop particularly for Italian and Greek migrants was the olive. One Greek participant dried olives and also used them with other vegetables to make pickles. Another had always grown many different types of olives in his yard at Athelstone because with a variety of olives, you get better quality oil (Interview No. 55, Athelstone 19 September 2018). He also salted and froze his excess olives with different processes for each type of olive. His method for kalamata olives is transcribed in Appendix 4.37.

The Eastern European participants particularly from Hungary, Lithuania, Latvia and The Ukraine were keen growers of capsicums and cucumbers as reflected in Graph 4.4. This echoed the importance of these ingredients in their homeland cuisine and particularly the importance of their preservation. As one Hungarian participant explained:

> It was the thing to do, they can't live without capsicums, paprika is the number one – green, red or in powder or paste (Interview No. 32, Norwood 9 May 2018).

The different Hungarian peppers were not easily obtained in Adelaide in the early post-war period but were sought after because of their different flavour and textures:

> In those days, it was only, only capsicums, you didn't put anything else in the garden. All different sorts – different sorts. Well, it comes in different shapes and sizes and colours, you can have them – the long ones, the white ones then you can have ones that are apple and they are good for stuffing, you know … put filling in it … Very, very light yellowish green and then the short ones come in different hotness – they are spicy ones and that's what we had in those days (Interview No. 32, Norwood 9 May 2018).

> Yellow banana peppers, red and green peppers and small very thin hot ones and paprika – you can't have Hungarian cuisine unless you have paprika in it (Interview No. 28, Norwood 2 May 2018).

As these peppers were unavailable except through friends, they formed the basis of many Hungarian gardens. These peppers were generally preserved with peppercorns, mustard seeds and vinegar all mixed together. Few recipes exist as most versions were passed down by watching and learning.

As well as peppers, cucumbers were also preserved, not only by Hungarian migrants, but also by the Lithuanian, Latvian and Ukrainian participants who recall bottling large quantities of cucumbers to produce dill pickles:

> Always grew the cucumbers and they would be dill cucumbers for pickling too, so fresh cucumbers that were pickled and the way mum used to pickle them would be with salt. She'd use the vine leaves, garlic - what else did she use – mustard seeds and dill. And dill. We always grew dill, but I can't tell you what quantities because she used to tell by taste – which is unfortunate (Interview No. 42, Hindmarsh 18 July 2018).

Similar preserving of cucumbers was found in Latvian and Ukrainian kitchens. One interviewee provided her base dill pickle recipe from a Ukrainian cookbook that was printed in English and the variations she used most frequently and still used today (See Appendix 4.38).

The AWW produced a limited number of cucumber relish recipes in 1970 and 1975 as well as one for Bread and Butter Cucumbers in 1980 reflecting some demand generally for these foods (Appendix 4.34). In addition to this, recipes for pickled cucumbers and gherkins appeared in *The Green and Gold Cookbook* and *Cooking the Electric Way*. The CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* provided pickle and relish recipes and *The Barossa Cookbook* had one Cucumber Relish

recipe (Appendix 4.36). *The Advertiser* again further reflected reader interest in cucumber preserves with pickled cucumber and gherkin recipes appearing as early as 1945 and continuing consistently across the study period (Appendix 4.35).

Other Trends

English migrants who arrived in the post-war period generally grew the same vegetables as they grew in Britain when local conditions allowed it. One such migrant recalled growing carrot and spinach soon after they arrived. Photographs 4.15 and 4.16.

Photograph 4.15 Homegrown carrots and spinach

Homegrown carrots and spinach 1991

Homegrown carrots and spinach (Photograph reproduced with kind permission of the owner).

Photograph 4.16 Homegrown leeks

Homegrown leeks 1991

Homegrown leeks (Photograph reproduced with kind permission of the owner).

One participant recalled growing unusual African cucumbers and several different types of sweetcorn but generally their growing trends reflected those in Anglo-Australian yards.

Sweetcorn was one crop that did show variation from the standard corn represented in the *Yates Garden Guides* and books. One Kenyan participant recalled his father growing African maize (meales) although:

> Us kids preferred Australian sweetcorn which was much juicer and sweeter. (via Email Questionnaire, 28 August 2018).

Corn featured in one Chilean participant's garden as it formed a very integral part of Chilean cuisine.

Asian participants spoke of their need to grow bitter melons and winter melons on arrival in Adelaide. 'Back in the 1970s there was no winter melon' as explained by one Chinese participant. These huge melons with white flesh were generally not preserved but steamed or used in soups (Interview No. 47, Findon 28 August 2018).

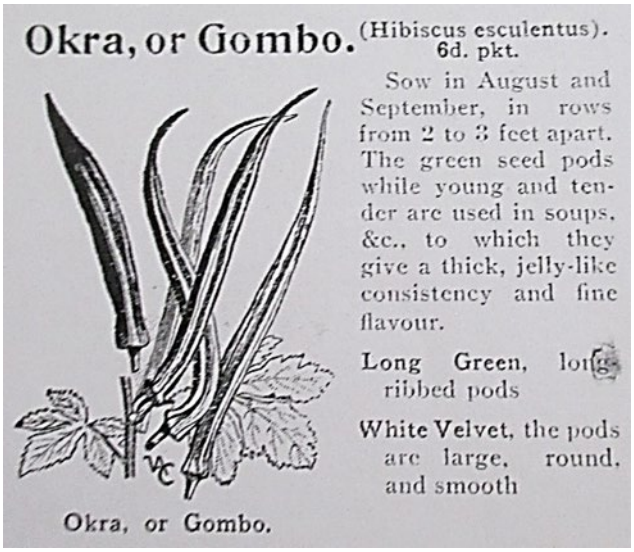
Vietnamese and Chinese interviewees also grew small, rough skinned bitter melons which were also used in cooking (Interview No. 47, Findon 28th August 2018 and No. 48, Pennington 8th September 2018).

Although native to Central America (Vegetables.co.nz 2020), the choko became a common occupant in Adelaide backyards. Although the interviews reflected a strong migrant interest in this vegetable, many Anglo-Australians grew them over the shed and the back fence (Interview No. 58, Brighton 10 October 2018). Some information on growing chokos appeared in the Department of Agriculture *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia* 1982 and the *Yates Garden Guide* included them every year in the sample selection (Appendix 4.31), but generally, little growing information was found no doubt partly due to the tough nature of the plant!

A series of recipes for Choko Marmalade, Choko Orange Honey, Choko Pickles and chutneys occurred in both the AWW (Appendix 4.34) and The *Advertiser* (Appendix 4.35) reflecting an abundance of backyard chokos and the need to preserve them.

Another interesting vegetable which appeared in Adelaide gardens was okra. Surprisingly, okra was available in Adelaide well before the post-war period as shown in E H Hackett's catalogue of 1914 (See Figure 4.34).

Figure 4.34 Okra



Okra, also known as Gombo and Gumbo

Okra (Hackett 1914 p.14).

In the present research, it was mainly associated with migrant growers, particularly Greek gardeners, indicating a link to their home cuisine. This vegetable gained popularity beyond the migrant yards as one Anglo-Australian recalled when talking about migrant influences on his family's vegetable gardening:

> I always liked to try different things, so I'd get a packet of - I remember growing some kohlrabi, I think they called it … and okra and things like that. I don't know that we ever ate them because my mum would have one look at them and say, 'I'm not cooking that!' (Interview No. 37, North Plympton 13 June 2018).

Okra was also represented in the Department of Agriculture fact sheets with one being dedicated entirely to growing it in April 1977 (Appendix 4.25) and occasional inquiries were made to the HGAS in the 1980s and 1990s coinciding with its appearance in the 1982 booklet *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia.*

4.4.2 Leaf and stem vegetables

Leaf and stem vegetables were also significant products of many suburban vegetable gardens. As shown in Appendix 4.24, the major crops identified from the interviews were cabbage, cauliflower, lettuce, rhubarb, silver beet and spinach with most being grown by both Anglo-Australian and migrant gardeners. As reflected in the ABS *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia*, the major homegrown leaf and stem vegetables identified in this study over the fifty-year period matched those found most popular in the present research. In this survey, cabbage accounted for approximately 5.7% of total production, lettuce 9.3%, cauliflowers 4.77% and asparagus 5.4% (Appendix 4.3). As shown in Appendix 4.24, many other leaf and stem vegetables were grown in

suburban yards, particularly in the late 1970s and 1980s when Asian migration waves brought many new varieties of leafy green vegetables.

Many of these vegetables were also the subject of Department of Agriculture fact sheets with specific advice given for cabbages, celery, silver beet, cauliflowers, Chinese cabbage, spinach, artichokes, lettuce and broccoli. In addition, general information was provided such as planting guides, growing information, winter vegetables and storage advice (Appendix 4.39). The HGAS of the late 1980s and early 1990s also reflected continued inquiries for many of these vegetables indicating that they were still being grown in Adelaide yards (Appendix 4.27).

Nursery catalogues such as Lasscocks (1965–1973) continued to provide sowing guides for cabbages, cauliflowers, spinach, brussels sprouts and broccoli, reflecting what was available across the nurseries (Appendix 4.29). Later outlets such as Smarts Nurseries and Sandoz Seeds, among many others, continued to supply most of these vegetable types both in seeds and seedling forms (Appendix 4.40).

The *Yates Garden Guide* also supported the research findings with continual information available for all the leaf and stem vegetables identified from the interviews (Appendix 4.31). *The Advertiser* produced information for most vegetables highlighted from the research, with several articles produced on artichokes, celery, lettuce and rhubarb across the period 1975–1982, reflecting continued interest in these items (Appendix 4.32). This was also supported by *The Advertiser* planting guides for each month where most of the popular leaf and stem vegetables were represented (Appendix 4.33).

Anglo-Australian / European Trends

From the interviews, it was found that both Anglo-Australian and European migrants generally grew similar leaf and stem vegetables. The brassica family were most popular with participants growing cabbage and cauliflowers (Graph 4.4) as well as broccoli, brussels sprouts and Chinese cabbage, the latter of which was grown by a couple of participants - one Anglo-Australian and one newer British migrant. One popular brassica grown by Dutch migrants was the red cabbage. As one participant remembered of his mother's garden:

> Red cabbage … [Is that a very Dutch item?] Yes – very. Sauerkraut … only red cabbage, you can do it with green cabbage but because that's [red] what they grew on my grandfather's property, the red, she only grew what her father taught her to grow, so that was onions, potatoes and cabbage – oh, and brussels sprouts as well (Interview No. 44, Seacliff 14 August 2018).

Many participants, both Anglo-Australian and migrant, grew the common green cabbage (See Photograph 4.17) although other brassicas were also common (Photograph 4.18).

Photograph 4.17 In the cabbage patch

In the cabbage patch – late 1960s

In the cabbage patch (Photograph reproduced with kind permission of the owner).

Photograph 4.18 Brassica crop

Brassica crop approximately 1950s

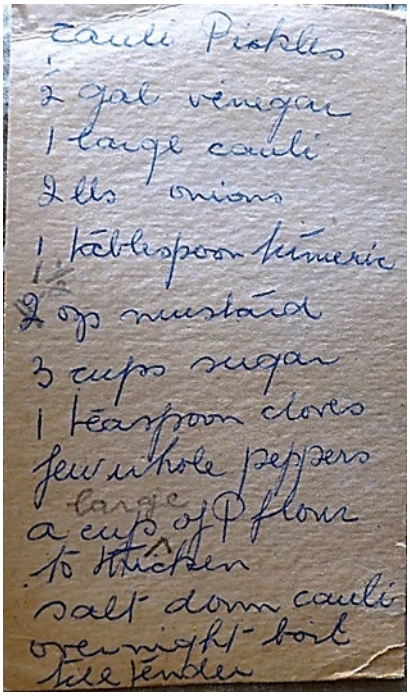
Brassica crop (Photograph reproduced with kind permission of the owner).

The Department of Agriculture *Vegetable Growing in the Home Garden* provided information on twenty-five different cabbage species across its publication dates 1942–1982. Some specific varieties remained steady across the time period such as Drumhead, others came and went with possible trends through targeted marketing (Appendix 4.26). The Department of Agriculture also provided one specific fact sheet on cabbages produced in 1976 and revised and reprinted in 1981. Fact sheets were also published on cauliflowers, Chinese cabbage and broccoli (Appendix 4.39). *The Advertiser* gardening column produced articles on cabbages three times across the sample period (Appendix 4.32) as well as information in the planting guides from 1975 to 1989 (Appendix 4.33). The HGAS fielded inquiries

across the early 1990s for all the brassicas identified in the interviews (Appendix 4.28). This, coupled with continued availability in the sample nurseries (Appendix 4.29) and backed by consistent appearance in the *Yates Garden Guides* (1946–1984), all indicated a demand for brassicas, especially cabbages and for information on how to grow them successfully (Appendix 4.31).

Cabbages were generally pickled with many European participants using the ingredient for sauerkraut and bulking up other mixed pickles. The AWW ran two pickle recipes, one for red cabbage, as well as a relish and also published instructions for pickling cauliflower (Appendix 4.41). The highlighted South Australian cookbooks also printed at least two cabbage and cauliflower pickle recipes each, with several of them specifying red cabbage (See Appendix 4.42). *The Advertiser* also printed reader requested recipes for cabbage and cauliflower pickles during the 1950s indicating a demand across the focus period (Appendix 4.43). Participants also provided several handwritten recipes that had been passed down from previous generations and were still treasured and often used (See Figure 4.35 and 4.36).

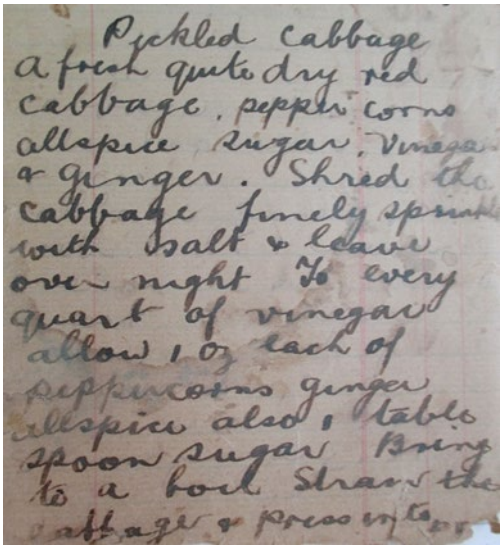
Figure 4.35 Cauliflower pickle



Note the surface on which the recipe is written – possibly cardboard – whatever was at hand

Cauliflower pickle (Recipe reproduced with kind permission of the owner).

Figure 4.36 Pickled cabbage


Pickled cabbage
a fresh quite dry red
cabbage. pepper corns
allspice sugar. Vinegar
& ginger. Shred the
cabbage finely sprinkle
with salt & leave
over night To every
quart of vinegar
allow 1 oz each of
peppercorns ginger
allspice also 1 table
spoon sugar Bring
to a boil Strain the
cabbage & press into

Recipes of the late Susannah Minerva Jolley (nee Toop)

Pickled cabbage (Recipe reproduced with permission of the owner).

Other leaf and stem vegetables were also identified in both Anglo-Australian and European migrant gardens. Spinach, silver beet, lettuce, celery, rhubarb and asparagus were all popular varieties (See Graph 4.4). The Department of Agriculture produced fact sheets on most of these vegetables (Appendix 4.39) with advice on rhubarb and later, asparagus, covered in the *Vegetable Growing in the Home Garden* (Appendix 4.26). The *Yates Garden Guide* provided growing advice for all of these vegetables (Appendix 4.31) and they were all included in the Lasscocks nursery catalogue (Appendix 4.29) and *Advertiser* Planting guides across the sample years (Appendix 4.33).

Asparagus, celery, lettuce and rhubarb were popular topics in *The Advertiser* gardening column (1975–1982) indicating a demand for information from the public into the latter part of the research period (Appendix 4.32). This was further reinforced with inquiries to the HGAS which reflected a similar level of interest in these leaf and stem vegetables in the home garden (Appendix 4.28). Silver beet and spinach, although eaten mainly fresh, were often given away as one Greek participant recalled:

> He had so much spinach, he would use it to put back into the soil or give it to the chickens, he would give it to anyone and then he will use it to enrich the soil again. (Interview No. 53, Renown Park 18 September 2018).

The Greek participants also discussed their growing of a large variety of lettuces, such as cos lettuce, which were not available in Adelaide in the immediate post-war period.

Several interviewees grew asparagus which, although had been available much earlier in Adelaide, as shown in Figure 4.37, was not regarded as common by participants in the post-war period.

Figure 4.37 Asparagus

Asparagus, 6d. and 3d. pkt.

Sow 1 oz. to 50 feet of drill; 4 or 5 lbs. per acre.

Sow in May, June, or July, in drills 2 feet apart; thin out to 3 inches, and keep free from weeds. The best soil is a light, rich, sandy loam, well mixed with rotten manure; trenched 2 feet deep; put plenty of manure in the bottom. Beds 5 feet wide, with a 2-foot path between each; each bed contains 2 rows.

Planting Out.—When 1 or 2 years old, plant out in June, July, or August, in rows 2½ feet apart and 18 inches in the rows. Spread the roots out carefully, and let the crown be 2 inches below the surface. Keep the beds free from weeds. In **Winter** cut down the dry stems and dress the beds with salt or Kainit (half a pound to a square yard) and well rotten manure, lightly forking the soil, taking care not to tread on the bed much. In **Summer** water occasionally. No heads should be cut the first year.

Conover's Colossal Asparagus.

Conover's Colossal, popular, large, and good.

Giant Snowcap, earliest and most productive, pure white heads. 6d. pkt.

The Palmetto, larger, earlier, more regular in size, and more prolific than any other. 6d. pkt.

Asparagus information 1914

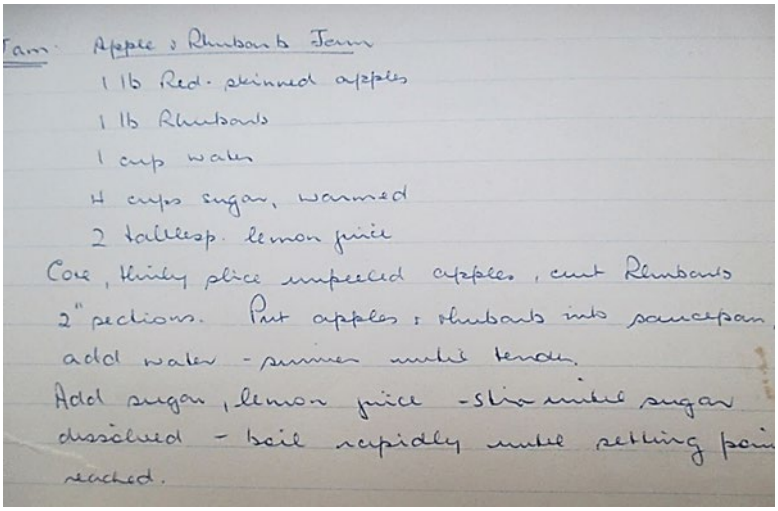
Asparagus (Hackett 1914, p. 14).

Despite this, the *Yates Garden Guide* (Appendix 4.31) included it across the study period and it appeared in *The Advertiser* planting guide from 1982 (Appendix 4.33) indicating a resurgence in interest which was supported by the HGAS which dealt with inquiries for asparagus most years within the study period (Appendix 4.28).

Rhubarb was also a popular plant both in Anglo-Australian and migrant gardens. *The Advertiser* produced six articles on rhubarb (Appendix 4.32) and also included it in the planting guide (Appendix 4.33) across the sample period. There were many phone inquiries made to the HGAS in the late 1980s through to the end of the study period reflecting its continued popularity (Appendix 4.28). Although a specific fact sheet was not produced by the Department of Agriculture, growing advice was often given in general vegetable publications.

Rhubarb was a regular ingredient in home preserves. The AWW provided several rhubarb recipes including sweet conserve in 1960 and a rhubarb chutney in 1975 (Appendix 4.41). The *Green and Gold Cookery Book* and the SAGAGSCO cookbooks printed rhubarb chutney recipes across the study period and *The Barossa Cookery Book* and the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* produced sweet jams containing rhubarb (Appendix 4.42). *The Advertiser*, reflecting reader demand, provided rhubarb chutney recipes in 1947 and 1954 and a variety of sweet jams in 1950 and 1952 where other fruits were added such as figs and loganberries (Appendix 4.43). Rhubarb was often picked and used fresh, but some recalled their mothers and grandmothers growing it and cooking it into jams (See Figure 4.38).

Figure 4.38 Apple and rhubarb jam



Jam. Apple & Rhubarb Jam
1 lb Red-skinned apples
1 lb Rhubarb
1 cup water
4 cups sugar, warmed
2 tablesp. lemon juice
Core, thinly slice unpeeled apples, cut Rhubarb 2" sections. Put apples & rhubarb into saucepan, add water - simmer until tender.
Add sugar, lemon juice - stir until sugar dissolved - boil rapidly until setting point reached.

Recipe of the late Neta Jolley

Apple and rhubarb jam (Recipe reproduced with permission of the owner).

Asian Trends

In the late 1970s and 1980s, waves of migrants from Asian countries arrived in South Australia and with them came new varieties of leaf and stem vegetables, a trend which followed on from the encouragement of the Dunstan decade to embrace Asian culture and particularly Asian food (To be discussed further in Chapter 6). As explained by one Chinese participant, when they arrived in 1979, there was a very limited supply of Chinese vegetables in Adelaide. Her mother grew her own Asian greens including bok choy, choy sum and gailan (Chinese kale or broccoli) (Interview No. 47, Findon 28 August 2018). A Vietnamese participant grew 'green mustard' which is similar to broccoli as well as other Asian greens. Although these vegetables became more evident in the late 1980s, the gardening industry and associated media generally did not promote them until after the present study period. Some participants had attempted to grow Asian greens unsuccessfully indicating that some information was available. The Department of Agriculture *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia* 1982 had begun to introduce some new varieties such as Chinese cabbage and Chinese spinach but it was generally the domain of the devoted home gardener and was not widespread in non-Asian yards. The *Yates Garden Guides* had growing advice for Chinese celery and Chinese cabbage from as early as 1946, reappearing right across the study period indicating some level of demand and some limited availability of seeds in this time.

Other Trends

Within the interview results, other interesting leaf and stem vegetables were identified which, although not representing major varieties, are worthy of comment when considering the diversity of home food production in the post-war period. Several participants, both Anglo-Australian and migrant remembered

growing kohlrabi. This bulbous vegetable was identified in *The Advertiser* vegetable planting guides (Appendix 4.33) and consistently appeared in the *Yates Garden Guide* indicating a demand for growing information (Appendix 4.31). From as early as 1982, the Department of Agriculture incorporated this vegetable into its booklet *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia* where two varieties, 'Early White Vienna' and 'Early Purple' were highlighted (Appendix 4.26). In addition, inquiries were made to the HGAS in 1990, 1994 and 1995 indicating that interest remained until the end of the study period (Appendix 4.28).

Artichokes were also identified by three participants, one British, one Chilean and one Anglo-Australian. Information on both Globe (See Photograph 4.19) and Jerusalem artichokes was available across the study period. The *Yates Garden Guide* (Appendix 4.31) and *The Advertiser* planting guides (Appendix 4.33) both provided growing information and the Department of Agriculture *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia* and the *Consumer Guide to Fruit and Vegetables in Season* (Appendix 4.26 and 4.44) also included information.

Photograph 4.19 Globe artichokes

Globe artichokes presently grown by a participant. She had always grown them in her front and backyard since her arrival in Adelaide

Globe artichokes (Photograph reproduced with the kind permission of the owner)

Leaf and stem vegetables were a significant feature of Adelaide yards in the post-war period. The most popular vegetables identified within this research were supported by the continued availability of information to grow and preserve these vegetables. The 1992 ABS survey also reflected the importance of these vegetables with cabbages, brussels sprouts, lettuces and less significantly broccoli, celery, spinach and cauliflower all identified as important homegrown products of this time (Appendix 4.45).

4.4.3 Root and bulb vegetables

Many Adelaide gardeners in the post-war period grew a variety of root and bulb vegetables. Of these, onions and potatoes were the most popular, particularly with migrant growers from Europe (See Graph 4.4). This trend was also reflected in the growing of beetroot and radishes with the production of carrots, celeriac, horseradish, parsnips and turnips more evenly distributed between Anglo-Australian growers and migrants. The ABS *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia* included a large number of root and bulb vegetables reflecting their Australia wide popularity. See Table 4.6.

Table 4.6 ABS Report on food production and the consumption of foodstuffs and nutrients – root and bulb vegetables

VEGETABLE	PERCENTAGE OF TOTAL FOOD PRODUCTION
Beetroot	5.27
Carrots	4.59
Onions	5.9
Potato	3.45
Sweet Potato	1.0
Parsnips	5.1
Turnip / swede	3.8
White turnip	4.69

Report on food production and the consumption of foodstuffs and nutrients – root and bulb vegetables (ABS 1945–1995).

The popular root and bulb vegetables were also the subject of Department of Agriculture fact sheets with many revised and reprinted across the study period, especially those on onions and potatoes which supported the current findings. Fact sheets on pests and diseases and how to deal with them in regard to root and bulb vegetables were particularly popular (See Appendix 4.46). *The Advertiser* gardening column provided continued information on these vegetables with some topics such as potatoes, onions and carrots being repeated up to eight times across the sample period (See Appendix 4.32). In the late 1980s and 1990s, the HGAS were answering queries on these vegetables every year with repeated inquiries each month (See Appendix 4.28).

Anglo-Australian / European Trends

As stated, potatoes and onions were the most popular root and bulb vegetables grown in suburban yards as shown in Graph 4.4. The present research highlighted potatoes as the most commonly grown one with forty-two participants growing them and storing them on their properties:

> We had potatoes and the potatoes lived, after they were picked, they went into a barrel of sandy soil in the shed and whenever we needed potatoes, my mother would say 'Go and get 4 or 8 potatoes' and we would go to the shed and dig around in the sandy soil. They were stored so they were never green (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

Most migrants interviewed grew potatoes. An Irish family in Richmond supplied the entire street with potatoes as it was a substantial part of their cuisine and diet (Interview No. 44, Seacliff 14 August 2018) and a Hungarian contributor provided a photograph of her husband and son with their potato crop in the early days after their arrival in Adelaide (Photograph 4.20).

Photograph 4.20 Potato crop

Potato crop (Photograph reproduced with the kind permission of the owner).

Some, such as one Latvian participant remembered her father growing potatoes purely for making his favourite dish, Capalinai (Potato dumplings).

When living in Kilkenny, one participant recalled:

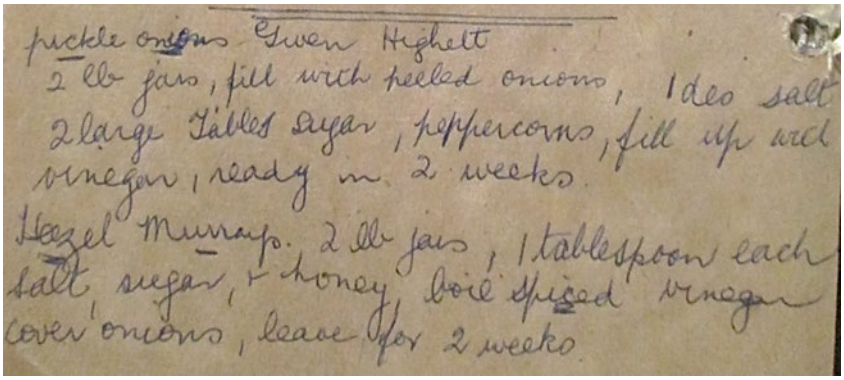
> The next-door neighbour, he was Russian and he and his wife and son and daughter, they filled the whole front yard and whole backyard with potatoes, just potatoes … he was making vodka! (Interview No. 44, Seacliff 14 August 2018).

Information for growing potatoes was readily available with fact sheets produced by the Department of Agriculture in 1972 and revised and reprinted up to 1982. These covered a variety of issues such as pests and diseases, growing and harvesting (Appendix 4.46). *The Advertiser* also provided planting advice and articles to help home growers (Appendix 4.32). The *Yates Garden Guides* provided an additional source of growing advice (Appendix 4.31) and this was reflected in the availability at local nurseries (Appendix 4.29). The high number of participants growing potatoes on their suburban blocks aligns with the 1992 ABS survey where potatoes and onions were identified as one of the most common home crops accounting respectively for 5.2% and 2.3% of all South Australian home production (Appendix 4.45).

Onions, garlic, spring onions and leeks were also commonly grown in Adelaide food gardens. Information was readily available through the Department of Agriculture fact sheets (Appendix 4.46) and many varieties of onions such as tree onions and potato onions were covered. The booklet *Vegetable Growing in the Home Garden* (Appendix 4.26) also suggested various varieties for white and brown onions that were suited to Adelaide conditions. The *Yates Garden Guide* supplemented this (Appendix 4.31) and *The Advertiser* also ran articles and planting guides for the different types of onions (Appendix 4.32). In the late 1980s and early 1990s, the HGAS took many inquiries on onion related topics such as leeks, shallots and spring onions, as shown in Appendix 4.28. One Lithuanian participant recalled her father's tree onion which she has maintained and utilised to the present day as a reminder of her father (Interview No. 42, Hindmarsh 18 July 2018).

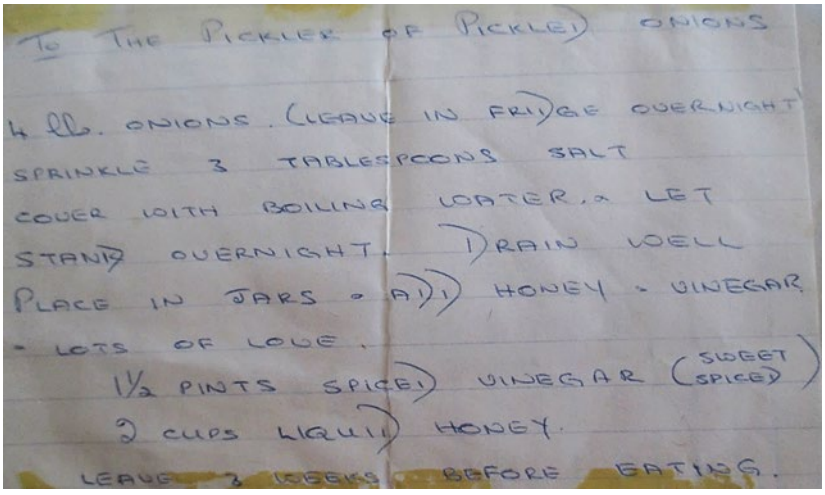
The drying of onions was identified as one method of preserving, particularly by the Greek participants who often plaited the onions before storing them. The pickling of onions was found to be the most popular way to preserve them. The AWW printed at least one pickled onion recipe in each of the focus years after 1955 (Appendix 4.47). The South Australian recipe books all produced pickled onion recipes with at least two variations or more in each edition (Appendix 4.48). *The Advertiser* also printed many pickled onion recipes across the study period (Appendix 4.49). Pickled onion recipes were commonly passed down between generations and were often still used to the present day. Amongst the many offered is a selection shown in Figures 4.39 to 4.41.

Figure 4.39 Pickled onions


pickle onions Gwen Highett
2 lb jars, fill with peeled onions, 1 deo salt
2 large Tables sugar, peppercorns, fill up with
vinegar, ready in 2 weeks.
Hazel Murray. 2 lb jars, 1 tablespoon each
salt, sugar, + honey, boil spiced vinegar
cover onions, leave for 2 weeks

Pickled onions (Recipe reproduced with the kind permission of the owner).

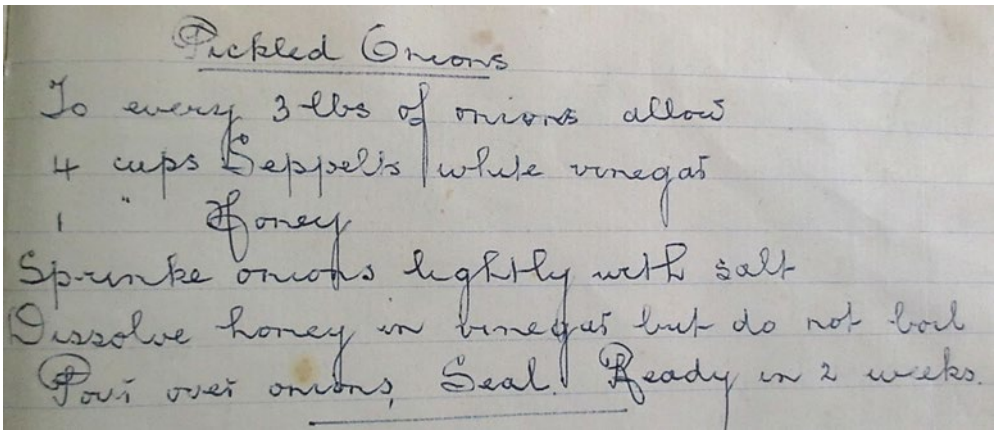
Figure 4.40 Pickled onions


TO THE PICKLER OF PICKLED ONIONS

4 lb. ONIONS. (LEAVE IN FRIDGE OVERNIGHT)
SPRINKLE 3 TABLESPOONS SALT
COVER WITH BOILING WATER, & LET
STAND OVERNIGHT. DRAIN WELL
PLACE IN JARS. ADD HONEY - VINEGAR
- LOTS OF LOVE.
1½ PINTS SPICED VINEGAR (SWEET SPICED)
2 CUPS LIQUID HONEY.
LEAVE 3 WEEKS BEFORE EATING.

Pickled onions (Recipe reproduced with the kind permission of the owner).

Figure 4.41 Pickled onions


Pickled Onions
To every 3 lbs of onions allow
4 cups Sepsels white vinegar
1 " Honey
Sprinkle onions lightly with salt
Dissolve honey in vinegar but do not boil
Pour over onions, Seal. Ready in 2 weeks.

Recipe of the late Myrtle Hunt (nee McArdle)

Pickled onions (Recipe reproduced with the kind permission of the owner).

Carrots were popular for backyard growers. Several fact sheets gave specific advice for growing, with baby carrots being added in 1977 (Appendix 4.46). The booklet *Vegetable Growing in the Home Garden* (Appendix 4.26) provided an extensive list of twenty-three carrot species suited to South Australian conditions, later reduced to eight in 1982. *The Advertiser* continued to provide monthly planting advice which included carrots and seven articles were written from 1975 to 1989 in the gardening column indicating continued demand (Appendix 4.32). Following this information, the HGAS also received many inquiries in regard to carrots and baby carrots from 1976 onwards (Appendix 4.28). The *Yates Garden Guide* (Appendix 4.31) and Lasscocks nurseries (Appendix 4.29) indicated continued interest through the provision of advice and plant availability across the focus period. This was supported later by Sandoz Seeds which offered gardeners eight different varieties in the latter part of the study period (Appendix 4.40).

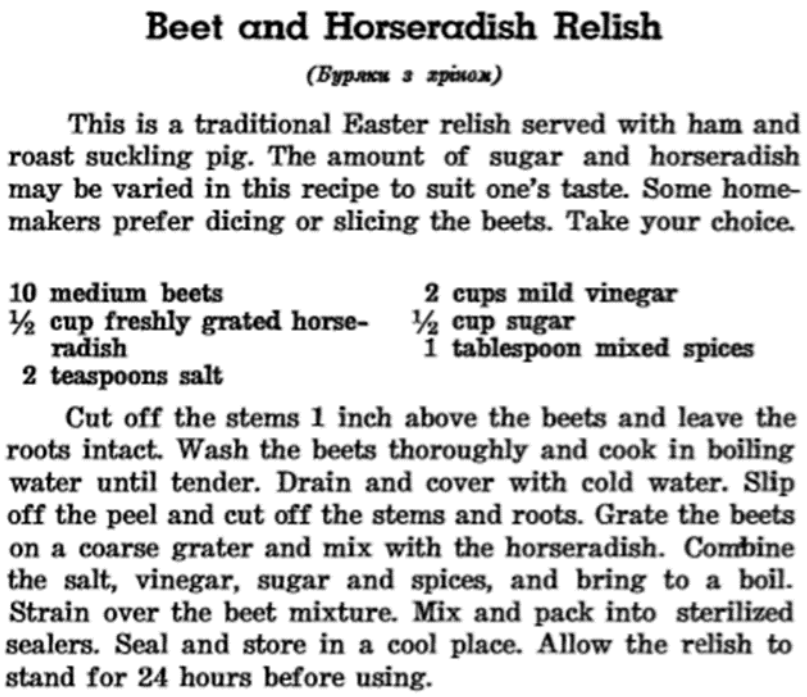
Although carrots were generally pulled and eaten fresh, a few preserving recipes appeared in cookbooks, but no handwritten recipes were discovered within the present research. The AWW printed a carrot marmalade recipe in 1945 and several recipes in 1970 including carrot and orange marmalade, carrot and lemon jam, carrot and grapefruit jam, pickled carrots and carrot relish (See Appendix 4.47). More locally, readers of *The Advertiser* asked for carrot marmalade and carrot and lemon marmalade recipes during the study period (Appendix 4.49) and the *Barossa Cookbook* and the CWA *Collection of Recipes for Pickles, Sauces, Jams and Jellies* provided carrot jam and jelly recipes (Appendix 4.48) but overall, very few recipes were found, supporting the findings of the interviews that carrots were mostly eaten fresh.

Another significant crop which predominantly reflected migrant cuisine was the popular beetroot. Many Latvians in the Edwardstown community grew beetroot as did the Ukrainian participants due to its importance as a staple part of their homeland cuisine. Often beetroot was mixed with horseradish in Lithuanian and Ukrainian dishes resulting in the home growing of horseradish as well. As one participant recalled:

> Dad used to grate it and they would be crying with the strongest horseradish you could get (Interview No. 42, Hindmarsh 18 July 2018).

One recipe was provided from a Ukrainian book which the participant said her mother had used once she had arrived here. It was popular and was in English which meant she could use it herself (See Figure 4.42).

Figure 4.42 Beet and horseradish relish



Beet and Horseradish Relish

(Буряки з хріном)

This is a traditional Easter relish served with ham and roast suckling pig. The amount of sugar and horseradish may be varied in this recipe to suit one's taste. Some home-makers prefer dicing or slicing the beets. Take your choice.

10 medium beets
½ cup freshly grated horse-radish
2 teaspoons salt
2 cups mild vinegar
½ cup sugar
1 tablespoon mixed spices

Cut off the stems 1 inch above the beets and leave the roots intact. Wash the beets thoroughly and cook in boiling water until tender. Drain and cover with cold water. Slip off the peel and cut off the stems and roots. Grate the beets on a coarse grater and mix with the horseradish. Combine the salt, vinegar, sugar and spices, and bring to a boil. Strain over the beet mixture. Mix and pack into sterilized sealers. Seal and store in a cool place. Allow the relish to stand for 24 hours before using.

Beet and horseradish relish (Stechishin 1979 p. 471).

Beetroot fact sheets were produced by the Department of Agriculture (Appendix 4.46). The booklet *Vegetable Growing in the Home Garden* (Appendix 4.26) recommended twelve varieties across the period 1942– 1982. Some interviewees recalled growing several different types of beetroot including one more recent English migrant who arrived in 1964. This participant grew many varieties in different colours, all of which were available in Adelaide, indicating a continued demand. Beetroot featured in all the *Yates Garden Guides* (Appendix 4.31) and *The Advertiser* ran articles on it in the mid-1980s as well as featuring it in the planting guides (Appendix 4.32 and 4.33). The HGAS also maintained a few inquiries from 1989 to 1995 reflecting some interest to the end of the study period (Appendix 4.28).

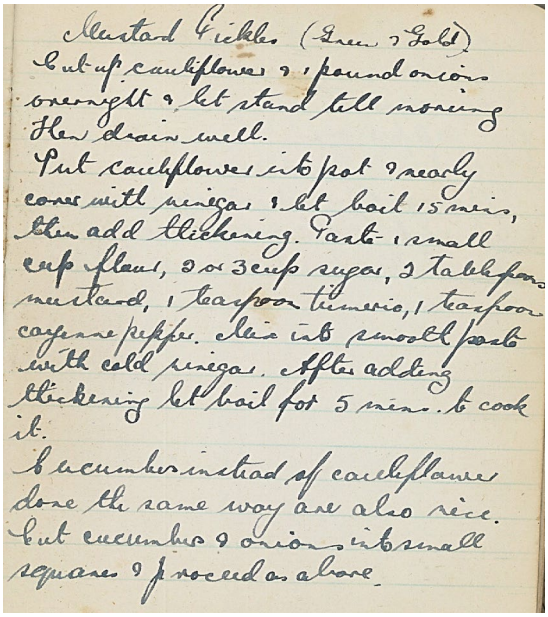
Most migrants interviewed produced their beetroot recipes from memory, hence a lack of handwritten recipes. The AWW provided recipes for pickled beetroot, beetroot and cabbage relish and beetroot relish in 1975 and 1980 reflecting a possible diversification of preserving with the migration waves (Appendix 4.47). More locally, South Australian cookbooks printed recipes for beetroot chutney, pickles and relish recipes (Appendix 4.48). *The Advertiser* also ran six beetroot pickle recipes between 1945 and 1954 reflecting an early interest in this vegetable for preservation (Appendix 4.49).

Other root and bulb vegetables were grown in smaller quantities. Celeriac, parsnips, turnips and radishes all appeared in Adelaide backyards. Radishes were popular amongst both Anglo-Australian and migrant growers. Different species were grown as reflected in the Department of Agriculture

booklet *Vegetable Growing in the Home Garden* (Appendix 4.26). One Hungarian migrant recalled growing spring radishes which were long and narrow, very different from the round varieties (Interview No. 32, Norwood 9 May 2018). The *Yates Garden Guide* offered information (Appendix 4.31) and the HGAS fielded several inquiries for radishes across the focus period indicating continued interest in home production (Appendix 4.28). *The Advertiser* printed one recipe for radish relish as shown in Appendix 4.49.

The root and bulb vegetables were significant in Adelaide yards with both Anglo-Australian and migrant gardeners keenly growing and preserving them. Many of the preserves contained vegetables from all three categories combined into various pickles, chutneys and relishes which enabled smaller amounts of each vegetable to be preserved. Indian chutneys were popular with the AWW (Appendix 4.50), *Green and Gold* and *School of Mines Cookery Books* (Appendix 4.51) as well as featuring in *The Advertiser* recipe column (Appendix 4.52). In addition, handwritten recipes indicated that some mixed preserving had occurred to utilise excess root and bulb vegetables. The popular mustard pickles and piccalilli pickles often appeared in passed down recipe collections as well as printed cookbooks. See Figure 4.43 and Figure 4.44.

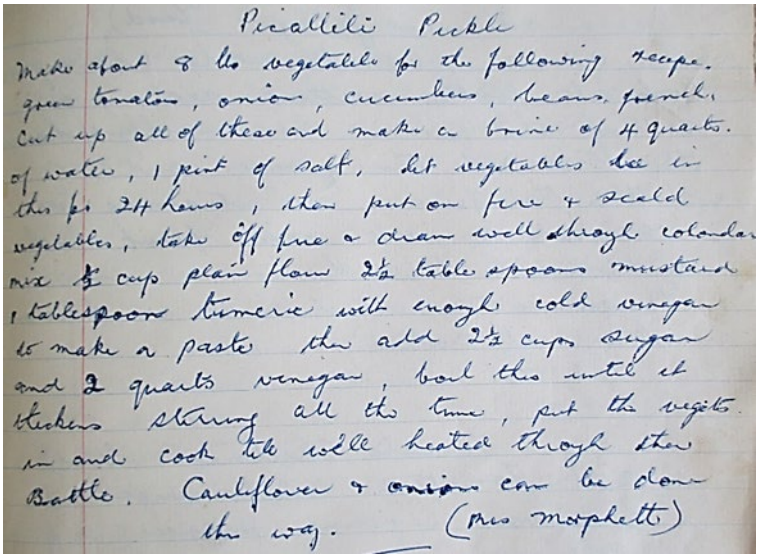
Figure 4.43 Mustard pickle



Mustard Pickles (Green & Gold)
Cut up cauliflower & 1 pound onions overnight & let stand till morning then drain well.
Put cauliflower into pot & nearly cover with vinegar & let boil 15 min, then add thickening. Paste 1 small cup flour, 2 or 3 cup sugar, 2 tablespoons mustard, 1 teaspoon turmeric, 1 teaspoon cayenne pepper. Mix into smooth paste with cold vinegar. After adding thickening let boil for 5 min. to cook it.
Cucumber instead of cauliflower done the same way are also nice. Cut cucumbers & onions into small squares & proceed as above.

Mustard pickle (Recipe reproduced with the kind permission of Dr John Radcliffe).

Figure 4.44 Picallili pickle



Picallili Pickle

Make about 8 lbs vegetables for the following recipe. green tomatoes, onion, cucumbers, beans, peas, Cut up all of these and make a brine of 4 quarts of water, 1 pint of salt, let vegetables lie in this for 24 hours, then put on fire & scald vegetables, take off fire & drain well through colander mix ½ cup plain flour 2½ tablespoons mustard 1 tablespoon turmeric with enough cold vinegar to make a paste then add 2½ cups sugar and 2 quarts vinegar, boil this until it thickens stirring all the time, put the vegets in and cook till well heated through then Bottle. Cauliflower & onions can be done the way. (Mrs Morphett)

Recipe of the late Susannah Minerva Jolley (nee Toop)

Picallili pickle (Recipe reproduced with the kind permission of the owner).

Pickle and chutney recipes also appeared in the Department of Agriculture fact sheets and included recipes for pickles, chutneys and relishes reflecting public requests for information (Appendix 4.46).

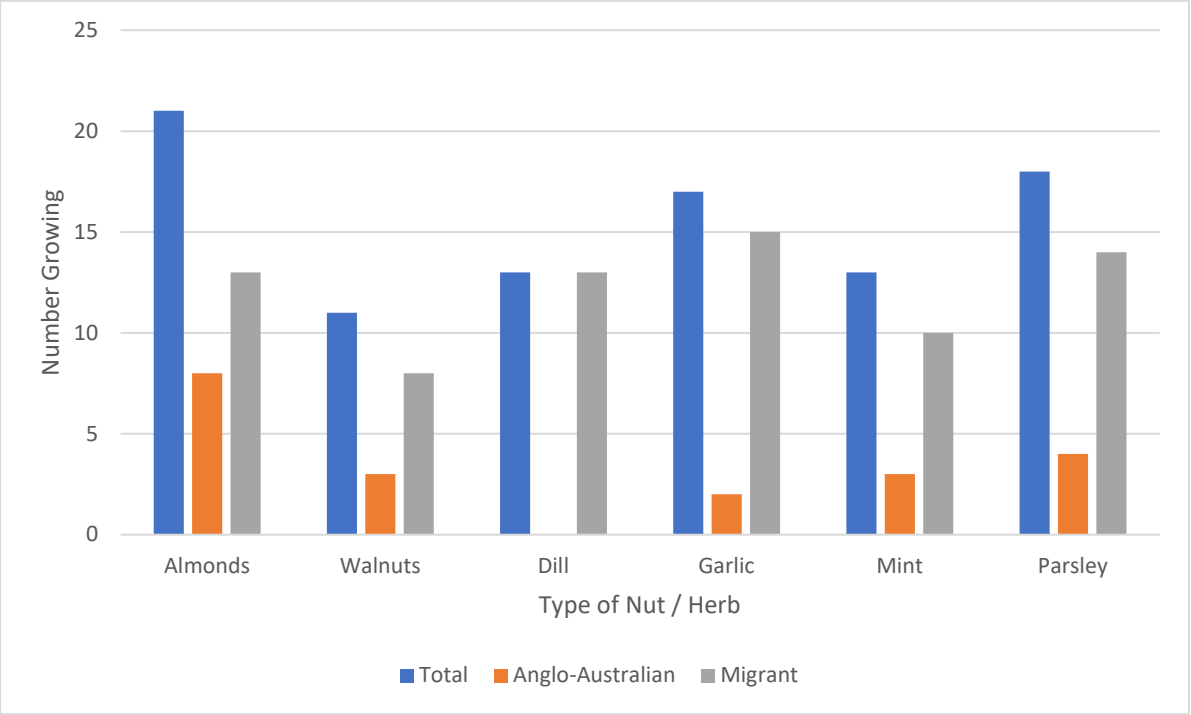
Root and bulb vegetables were popular homegrown crops in Adelaide backyards. The enormous volume of externally available information reflected a continued demand across the study period. Although overall growing showed decline, this group of vegetables remained significant in both Anglo-Australian and migrant homes in the post-war period.

4.5 Nuts and herbs

4.5.1 Nuts

Although predominantly a commercial food item, many suburban homes grew nuts for home use. Of the five kinds of nuts identified from the research shown in Graph 4.5, almonds and walnuts were the most prevalent. As stated in her book on the history of almonds, Bennetts observes that ‘Suburban backyards were large in the 1960s and there was always an almond tree, if not in your own backyard then round the corner on the vacant block or in the nearby park’ (Bennetts 2016, p. 9). Walnuts were also popular with many migrants, in particular, growing these nuts.

Graph 4.5 Nuts and herbs grown by participants



Nuts and hers grown by participants (Author's own graph 2019, unpublished.)

Almonds were often sold to local nut merchants or greengrocers to supplement family incomes. Frequently almonds were grown around boundary lines as occurred in one block at Hove (Interview No. 6, Hove 14 March 2018), and in many other areas. Often, the almond harvest was a family exercise with children helping to knock the almonds. 'Shelling the almond night' (Interview No. 38, Fulham Gardens 13 June 2018) was a family favourite in many Adelaide households. Several migrant families grew walnuts due to their significance in their homeland cuisine. One Kenyan participant recalled walnut trees in their home at Henley Beach (via Email Questionnaire, 28 August 2018) while several Lithuanian interviewees also recalled their parents planting walnut trees when they first arrived in Adelaide. Other nuts such as pecans, macadamias and chestnuts were also identified in backyards although, due to the large size of mature trees, were not common (Appendix 4.53).

The Dunstan era (1970s) saw the promotion of alternative nut species which were trialled at the Cadell Prison Farm (now Cadell Training Centre) for commercial production potential (To be discussed further in Chapter 6). The identification and promotion of nut species such as macadamias, chestnuts and pistachios were often presented in newspaper articles which would have introduced the home gardener to the potential of these trees for home growing. This promotion filtered to the Department of Agriculture fact sheets which provided information on walnuts, almonds and pistachios (Appendix 4.54). *The Advertiser* gardening column also provided some information reflecting reader inquiry and articles were

run on almonds (1976, 78, 81, 83, 84 and 88), walnuts (1978, 80), peanuts (1980,83), macadamias (1980,85) and an article on unusual nuts in 1982.

Kemps nurseries, among others, provided a source of nut trees with almonds being the most significant with ten varieties available in 1948 reducing to four varieties by 1975 indicating a decline in popularity (Appendix 4.56). Inquiries regarding nut growing were common for the HGAS with almonds, chestnuts, pecans, pistachios and walnuts fielding the most inquiries (Appendix 4.55). Sunflowers were also identified in Adelaide yards with one Hallett Cove participant using them to attract bees to other vegetables and fruits. A Lithuanian interviewee also recalled:

> The Russians next door, they did grow sunflower seed. Sunflowers. Big sunflowers and they used the seeds. Cos, he used to actually salt them, I think he'd roast them and salt them and we loved them … that's very typical of Russians and Ukrainians – who loved sunflowers (Interview No. 42, Hindmarsh 18 July 2018).

4.5.2 Herbs

Many participants grew herbs, but the research identified a dominance of migrant growers as shown in Graph 4.5. The most popular herbs grown amongst participants, as shown, were parsley, mint and dill (See Appendix 4.57).

Anglo-Australian participants tended to recall parsley and mint as the staples with other herbs such as coriander being added by later generations. Post-war English migrants mirrored this and included other herbs such as thyme, chives, garlic chives and different types of mints such as Eau de Cologne Mint. One English interviewee grew mugwort, just for his beer making! Greek migrants in particular grew large quantities of many fresh herbs including basil, parsley, dill, mint, garlic and chives. In addition, oregano was popular, as recalled by one Greek participant:

> One of my friends give it to me and I still have it. Beautiful oregano (Interview No. 55, Athelstone 19 September 2018).

To preserve herbs, the Greek participants recalled drying all their herbs, often in garlands and usually air dried:

> They would cut them and dry them, so they would have them all year. They would hang – with the string and then dry them and in wintertime, we would take them down and boil and make soup (Interview No. 52, Renown Park 17 September 2018).

The Greek contributors also dried 'tea of the mountain' which was dried chamomile. They would grow it, dry it and use it to make tea which was drunk at night with honey (Interview No. 53, Renown Park 18 September 2018).

Coriander was a staple herb for Chilean cuisine, especially salads, as well as rue which was grown for use in Peruvian and Chilean dishes (Interview No. 51, Morphett Vale 12 September 2018). Many Asian dishes also used coriander, and as these recipes became more available, the growing of these herbs became more widespread. The Vietnamese participants grew a variety of herbs for use in cooking. Ginger, mint, lemongrass, 'hot' mint, Vietnamese balm, Vietnamese basil and chameleon plant being among the more popular. Many of these were also in Chinese cuisine as well as coriander and chilli.

One herb, which became notably more significant with the post-war migrants was dill. The Ukrainian, Hungarian, Lithuanian and Latvian participants all grew large quantities of this popular herb. As one interviewee explained:

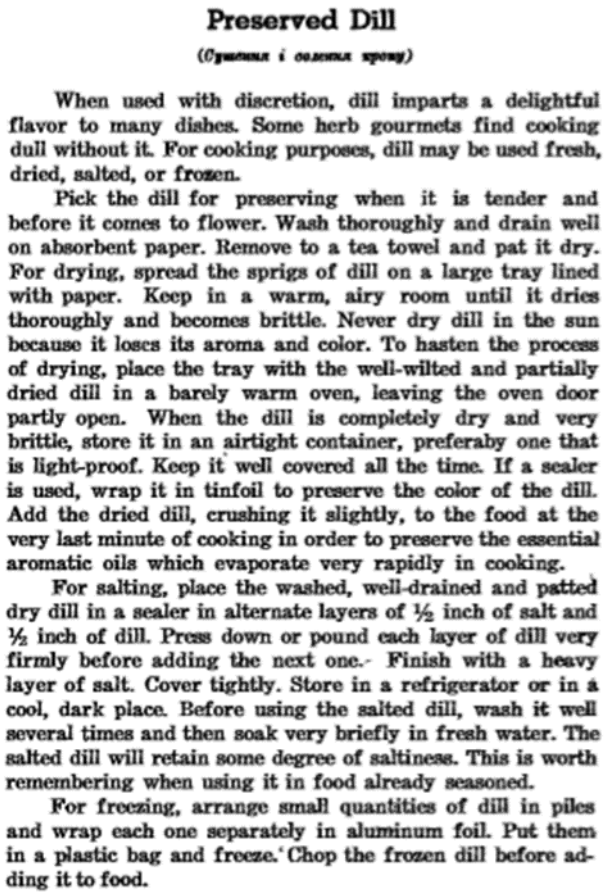
> Latvians and dill are synonymous with each other. You can't have a dish without dill (Interview No. 56, Coromandel Valley 20 September 2018).

As the seeds were hard to acquire in the early post-war period, most seeds were swapped within the migrant communities. This dependence on dill to recreate dishes from home was further explained by a Lithuanian participant:

> This was one of the herbs that every Lithuanian had to have – dill. They didn't really go for spices. They'd never eaten chilli or anything like that, but it was dill they used (Interview No. 42, Hindmarsh 18 July 2018).

Dill was used extensively to flavour dill cucumbers as previously discussed as well as being significant in a variety of fresh dishes. As shown in Figure 4.45, Ukrainians preserved dill for use later in dishes such as Kholodynk (Figure 4.46). This cold soup was a favourite of one Ukrainian participant's mother who made it with ingredients from her garden including adding large quantities of dill (Interview No. 57, Coromandel Valley 20 September 2018).

Figure 4.45 Preserved dill



Preserved Dill

(Сушіння і солення кропу)

When used with discretion, dill imparts a delightful flavor to many dishes. Some herb gourmets find cooking dull without it. For cooking purposes, dill may be used fresh, dried, salted, or frozen.

Pick the dill for preserving when it is tender and before it comes to flower. Wash thoroughly and drain well on absorbent paper. Remove to a tea towel and pat it dry. For drying, spread the sprigs of dill on a large tray lined with paper. Keep in a warm, airy room until it dries thoroughly and becomes brittle. Never dry dill in the sun because it loses its aroma and color. To hasten the process of drying, place the tray with the well-wilted and partially dried dill in a barely warm oven, leaving the oven door partly open. When the dill is completely dry and very brittle, store it in an airtight container, preferaby one that is light-proof. Keep it well covered all the time. If a sealer is used, wrap it in tinfoil to preserve the color of the dill. Add the dried dill, crushing it slightly, to the food at the very last minute of cooking in order to preserve the essential aromatic oils which evaporate very rapidly in cooking.

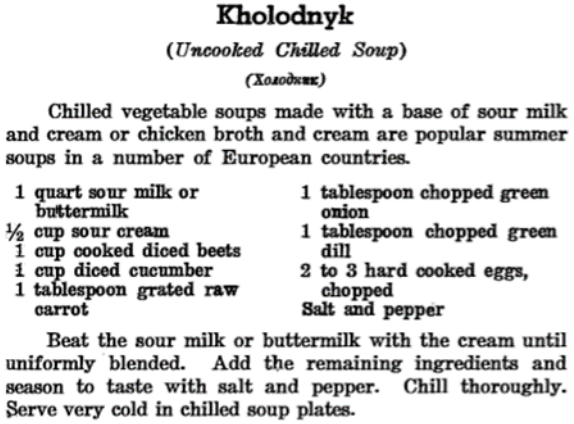
For salting, place the washed, well-drained and patted dry dill in a sealer in alternate layers of ½ inch of salt and ½ inch of dill. Press down or pound each layer of dill very firmly before adding the next one. Finish with a heavy layer of salt. Cover tightly. Store in a refrigerator or in a cool, dark place. Before using the salted dill, wash it well several times and then soak very briefly in fresh water. The salted dill will retain some degree of saltiness. This is worth remembering when using it in food already seasoned.

For freezing, arrange small quantities of dill in piles and wrap each one separately in aluminum foil. Put them in a plastic bag and freeze. Chop the frozen dill before adding it to food.

How to preserve dill

Preserved dill (Stechishin 1979 p. 478).

Figure 4.46 Kholodnyk



Kholodnyk

(*Uncooked Chilled Soup*)

(Холодник)

Chilled vegetable soups made with a base of sour milk and cream or chicken broth and cream are popular summer soups in a number of European countries.

1 quart sour milk or buttermilk	1 tablespoon chopped green onion
½ cup sour cream	1 tablespoon chopped green dill
1 cup cooked diced beets	2 to 3 hard cooked eggs, chopped
1 cup diced cucumber	Salt and pepper
1 tablespoon grated raw carrot	

Beat the sour milk or buttermilk with the cream until uniformly blended. Add the remaining ingredients and season to taste with salt and pepper. Chill thoroughly. Serve very cold in chilled soup plates.

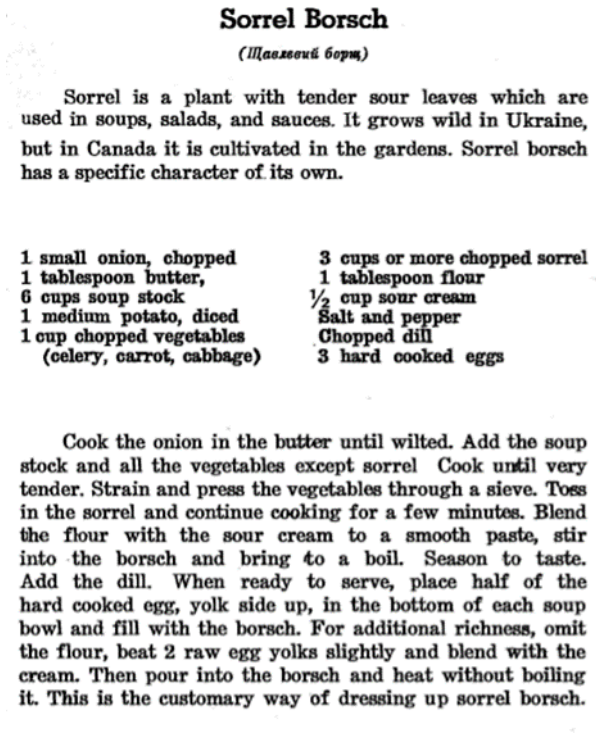
Kholodnyk – cold soup

Kholodnyk (Stechishin 1979 p. 478).

To supplement this, other herbs such as chives, caraway seeds and winter and summer savory were also grown. The herb sorrel was also very popular in Hungarian, Latvian and Ukrainian cuisine. Also known as Dock or Shoska, this spinach like herb was often used in soups. Again, one Ukrainian spoke

of her mother's Sorrel Borsch which was a clear soup which she often made using her homegrown sorrel (See Figure 4.47). Most information on growing these herbs came from within the migrant community and was passed down through generations.

Figure 4.47 Sorrel borsch



Sorrel Borsch

(Щавлевий борщ)

Sorrel is a plant with tender sour leaves which are used in soups, salads, and sauces. It grows wild in Ukraine, but in Canada it is cultivated in the gardens. Sorrel borsch has a specific character of its own.

1 small onion, chopped
1 tablespoon butter,
6 cups soup stock
1 medium potato, diced
1 cup chopped vegetables (celery, carrot, cabbage)
3 cups or more chopped sorrel
1 tablespoon flour
½ cup sour cream
Salt and pepper
Chopped dill
3 hard cooked eggs

Cook the onion in the butter until wilted. Add the soup stock and all the vegetables except sorrel Cook until very tender. Strain and press the vegetables through a sieve. Toss in the sorrel and continue cooking for a few minutes. Blend the flour with the sour cream to a smooth paste, stir into the borsch and bring to a boil. Season to taste. Add the dill. When ready to serve, place half of the hard cooked egg, yolk side up, in the bottom of each soup bowl and fill with the borsch. For additional richness, omit the flour, beat 2 raw egg yolks slightly and blend with the cream. Then pour into the borsch and heat without boiling it. This is the customary way of dressing up sorrel borsch.

Sorrel borsch recipe used by participant's mother

Sorrel borsch (Stechishin 1979 p. 55-6).

The mid 1970s saw the production of a dedicated Department of Agriculture fact sheet on herbs. This was revised and reissued from 1975 through to 1986 indicating continued demand. Information was also provided on cooking with the new herbs (Appendix 4.54). The *Yates Garden Guide* reflected this increase in the availability of new herb varieties and from the 1980s, information covered many newly introduced herbs (Appendix 4.58). *The Advertiser* produced an occasional article from 1975 but the increased popularity of herbs in the latter part of the study period is reflected more by the large number of inquiries made to the HGAS asking for information on a wide variety of herbs including chervil, dill, ginger and chives (Appendix 4.59).

4.6 Backyard birds and bees

Birds

Many participants, both Anglo-Australian and migrant recalled keeping chickens in the study period. Birds were generally housed in makeshift sheds at the rear of the property although some could free-range (See Photograph 4.21).

Photograph 4.21 The backyard chook shed

A typical suburban backyard with vegetable plot and chicken shed at the back with bamboo poles in front. Approximately 1950s

The backyard chook shed (Photograph reproduced with the kind permission of the interviewee).

One West Underdale participant recalled using broken tiles from his workplace to build chicken coops for their three hundred White Arlington and Black Leghorn chickens. They sold eggs over the fence to neighbours and maintained a large area of silver beet for feeding them. Eventually, the chickens created too much work and were removed (Interview No. 37, North Plympton 13 June 2018). Chickens were mainly kept for eggs which were often swapped for other produce or given away. Some chickens, especially in migrant households, were also used for meat but this was not a focus of the present study (Photograph 4.22).

Photograph 4.22 Feeding chickens – Latvian migrant

Latvian migrant feeding her chickens. Edwardstown. Approximately 1950s

Feeding chickens – Latvian migrant (Photograph reproduced with the kind permission of the interviewee).

Many interviewees, who grew up with chickens, remembered their value for recycling kitchen scraps, creating fertiliser for the garden and producing eggs. Participants cited the role of local councils in reducing chicken ownership with restrictive bylaws and some recalled The Egg Board, in fear of competition, further encouraging the limitations. Consequently, the latter part of the study period saw a general decline in backyard chickens as they went out of favour. Lifestyles became busier and increased regulations made keeping chickens more problematic.

Generally, eggs were used fresh, but several participants recalled preserving eggs with a commercial product called Keep Egg. This preservative and another similar product called Ovo (Figure 4.48) consisted of a waxy substance which was coated on the outer shell of the egg, keeping it fresher for longer (Kiewa Valley Historical Society 2018).

Figure 4.48 Ovo egg preserver

An example of the egg preserver, Ovo

Ovo egg preserver (Kiewa Valley Historical Society 2018).

The Department of Agriculture produced several fact sheets on home chicken production and general poultry including geese (Appendix 4.60). These were revised and reprinted several times up until 1984. This would have arisen from the inquiries received for poultry and particularly chickens at the HGAS as indicated in Appendix 4.61.

Ducks were also kept in Adelaide suburban yards, usually for eggs which were for use in baking. One participant had Khaki Campbells, Indian Runner ducks and Muscovies at Christie Downs and attempted to breed them for a short while (Photograph 4.23, 4.24 & 4.25).

Photograph 4.23 Muscovy duck with ducklings

Muscovy duck with ducklings (belonging to another duck!) – Christie Downs. Approximately 1970s

Muscovy duck with ducklings (Photograph reproduced with the kind permission of the interviewee).

Photograph 4.24 Indian Runner duck

Indian Runner duck – Christie Downs. Approximately 1970s

Indian Runner duck (Photograph reproduced with the kind permission of the interviewee).

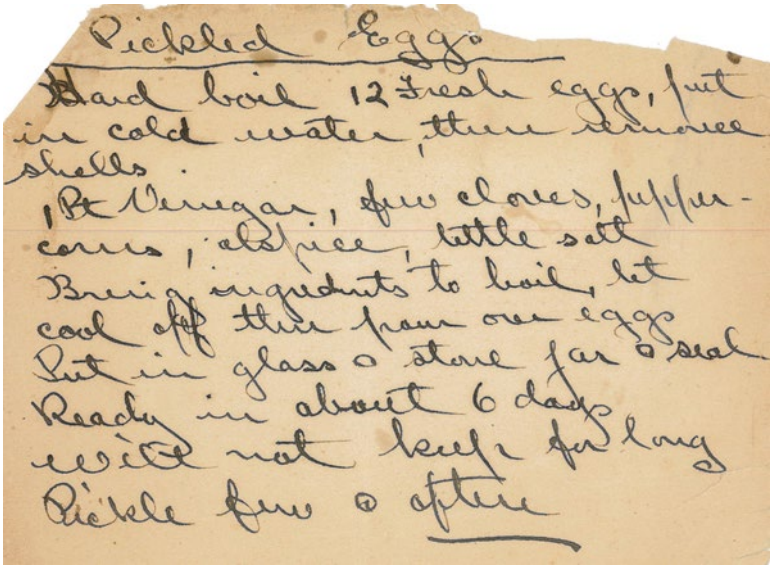
Photograph 4.25 Ducks and chickens together in home built shed

A variety of poultry near their home built shed. Approximately 1940s

Ducks and chickens together in home built shed (Photograph reproduced with the kind permission of Dr. John Radcliffe).

A Blackwood participant also had Khaki Campbell ducks as they were prolific layers. Another, married to a Singaporean Chinese, recalled their production of salted duck eggs that were traditional in his home cuisine. She added that they kept ducks purely so that they could maintain a supply of these eggs. Duck eggs salted better as they were richer and had better depth of flavour. Although now available in Asian grocers, these eggs were hard to find as salty eggs were not really 'top-of-the-pops in Western eating' (Interview No. 39, Adelaide 27 June 2018). Another participant provided a recipe that his mother had used to preserve eggs (Figure 4.49).

Figure 4.49 Pickled eggs


Pickled Eggs
Hard boil 12 fresh eggs, put in cold water, then remove shells.
1 Pt Vinegar, few cloves, pepper-corns, allspice, little salt
Bring ingredients to boil, let cool off then pour over eggs
Put in glass or stone jar & seal
Ready in about 6 days
will not keep for long
Pickle few & after

Picked eggs (Recipe reproduced with the kind permission of Dr. John Radcliffe).

One Chilean participant attempted keeping quails but due to foxes in their semi-rural suburb, it was abandoned.

The interviews also identified two families who had raised turkeys in their backyards. One bred them in the late 1970s and early 1980s. Another produced them purely for the Christmas table (Photograph 4.26).

Photograph 4.26 Backyard turkeys

Turkeys in the backyard in Christie Downs. Approximately 1960s

Backyard turkeys (Photograph reproduced with the kind permission of the interviewee).

Bees

Although not common, several interviewees maintained beehives in their Adelaide backyards. Several Greek participants had kept bees in the post-war period and supplied themselves and others in the

community with honey. An English migrant also kept Caucasian honeybees until the council regulations changed in the late 1980s and they had to give up production. They were also unable to continue to make mead using their own honey (Interview No. 46, Adelaide 24 August 2018). One Marion resident kept bees for many years but eventually had to stop due to neighbour complaint, an outcome that occurred in many suburban situations (Photograph 4.27).

Photograph 4.27 Beekeeping 1968

Working with beehives in 1968

Beekeeping 1968 (Photograph reproduced with the kind permission of the interviewee).

In 1991, the Department of Agriculture produced a fact sheet to help manage bees within the residential areas (Appendix 4.60). The HGAS also took inquiries regarding poultry, especially chickens and bees (See Table 4.7).

Table 4.7 HGAS inquiries – poultry and bees

POULTRY	1989	1990	1991	1992	1993	1994	1995
Bees	*	*		*	*	*	*
Chickens	*	*				*	
Poultry		*	*		*		

HGAS inquiries – poultry and bees (HGAS Handwritten logs 1989–1995. Unpublished).

These inquiries, which continued into the 1990s, indicated that although a decline was evident, some people still kept backyard bees and required advice over how best to maintain them (Appendix 4.61).

Chickens, and to a lesser extent, ducks, turkeys and bees all added to the rich nature of Adelaide backyards in the post-war period. Although a general decline occurred in these home foods, they were still being produced and continued to contribute to the breadth of produce, forming a valuable contribution to the bounty of the suburbs.

4.7 The Royal Adelaide Show – A Broader Perspective

To provide another window of information, an exploration of the RAHSSA home vegetable and preserve competitions was made to present a broader snapshot of South Australian home food growing and preserving and indicate any parallels with the interview findings. The homegrown fruit and vegetable and preserve categories provide a window into the popularity of these items during the study period.

Growing

After the Second World War, the RAHSSA reinstated The Adelaide Royal Show in 1947. From this time until 1952, there was no specific distinction in entry categories for home growers. Individual surnames and company names were mixed across the results of this five-year period making it difficult to identify if any competitors were home growers. In 1952, a separate section 'Vegetables – Non-commercial Growers' was added which instructed, 'All exhibits in this Section must be the property of and grown by a non-commercial grower' (RAHSSA 1952, p. 21-1). In 1953, a dedicated home grower section was created – 'Vegetables (Home Gardeners)' (RAHSSA 1953, p. 21-1). This category continued unchanged until 1964. The results for this period showed a large number of different vegetables included in competition (Appendix 4.62). The vegetable categories reflected the results of the present research although no actual participants had entered produce in the Royal Show. This indicates that the vegetables such as cabbages and leeks, grown by interviewees reflected what was being grown at a broader scale. See Photograph 4.28 and Photograph 4.29.

Photograph 4.28 Promotional newspaper photograph

LIBRARY NOTE:

This image has been removed to comply with copyright.

Promotional photograph for Vegetable judging – from RAHSSA scrapbook – 1963

The Advertiser, Friday September 6th, 1963, p. 30

Promotional newspaper photograph (Photograph reproduced with the permission of the RAHSSA Archive. Copyright – Advertiser Newspapers).

Photograph 4. 29 Entry of leeks for Royal Adelaide Show

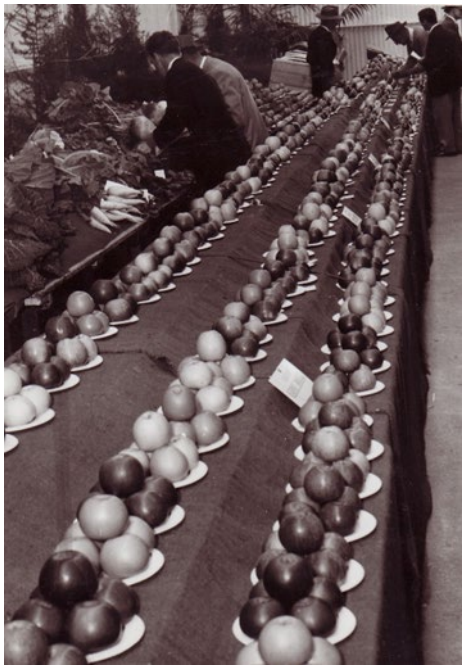
Entry of leeks for the Royal Adelaide Show. 1950s

Entry of leeks (Photograph reproduced with the permission of the RAHSSA Archive. RAHSSA c.1950a).

Although all sections did not always receive entries, as indicated in the NA (No award) category shown in Appendix 4.62, over the years, most vegetables were represented. The more unusual vegetables introduced or rediscovered by migrant growers such as eggplant and Asian greens were not identified in the show catalogues or results.

In 1958, homegrown fruit was added as a category with citrus fruits, including oranges, mandarins, grapefruit, cumquats and lemons being included (Appendix 4.62). Other fruits such as apples (Photograph 4.30) were also included under 'Other varieties'.

Photograph 4.30 Apple judging



Apple judging – home products – note the other vegetables in the background. Approximately 1950s

Apple judging (Photograph reproduced with the permission of the RAHSSA Archive. RAHSSA c.1950b).

Almonds and walnuts were also added in this year although entries diminished into the next decade (Appendix 4.62).

In the 1960s, the RAHSSA Council Minutes indicated a partnership with the Education Department to encourage children to participate, no doubt reflecting a decline in interest and entries (RAHSSA 1962, p.2-3). Other ideas were put forward at this time to encourage entries such as judging home fruit and vegetables earlier to maximise freshness and quality (RAHSSA 1962, p.3) and allowing individuals to display more attractively in pyramids (RAHSSA 1963, p. 1). By 1964, the RAHSSA Horticultural and Floricultural Committee had flagged declining interest in both commercial and home gardener categories and as the number of entries in both the above sections was small, it was decided to delete both sections (RAHSSA 1964). This was further substantiated by the RAHSSA Council on 25th

February 1965. 'The vegetable sections had attracted indifferent competition for some years now, it was decided to follow the example of the Eastern State's shows by deleting these sections' (RAHSSA 1965, p. 3). From this point until the 1980s, homegrown vegetables and fruits did not have any competition categories. This supports a decline across those years highlighted by the interviewees who, despite continuing with their own personal production, noted a general reduction and a reluctance of the next generation to engage in food production.

By the 1980s, as Sophie Thomson (Interview No. 64, Sophie Thomson, Mount Barker 24 May 2018) identified, a resurgence was underway, pre-empted by the enthusiasm of the Dunstan era of the 1970s and heralded through the media by shows such as *Burkes Backyard*. In 1985, the RAHSSA Horticultural and Floricultural Committee noted that, because of their popularity, it was suggested that the Committee consider the re-introduction of a class for vegetables in the Royal Show (RAHSSA 1985, p. 2). By 1986, at its October meeting, the Committee did indeed agree to consider the reintroduction of classes for vegetables at the Royal Show (RAHSSA 1986a, p.1). Later that year, the Committee further agreed to include a new section for vegetables homegrown by the exhibitor (RAHSSA 1986b) and suggested a series of categories (Appendix 4.63). This was further encouraged by the seeking of media promotion by gardening personality Michael Keelan (RAHSSA 1987, p.2).

Unfortunately, by the end of the study period, 'a decline was again evident with amateur fruit and vegetables [being] disappointing' (RAHSSA 1994, p. 5), reinforcing the shifting nature of home food production. By 1997, the Vegetable category had again been deleted due to continued low entry numbers (RAHSSA 1997, p. 6) indicating that by the end of the study period, interest in competitive vegetable showing was decreasing, possibly reflecting an overall decline.

Preserving

Preserves remained a steady section of the Royal Show across the entire study period reflecting continued interest in this activity. All forms of preserving identified within the current research, including bottling, were evident in Royal Show categories from 1947 every year until 1995 (See Appendix 4.64). Although records varied in reliability at times, entries were received in most categories, often by repeat competitors. Fowlers Vacola was identified as significant in promoting the preserving competition and specified requirements for bottle sizes and seals for different categories. This indicated continued use of the bottling system right through into the 1980s. Jams, marmalades, jellies, pickles, chutneys and sauces were popular reflecting the trends identified in the present research. Although the interviews indicated a decline in preserving, the Adelaide Royal Show signified that some continued to preserve and compete through to the end of the study period.

The Royal Show reinforced the shifting nature of home food growing identified within the present research. Although many participants kept growing, several identified a decline, reinforced by the lack of entries between 1965 and 1987. After a resurgence in the 1980s, a further cycle of decline was evident at the end of the study period emphasising the waxing and waning of home growing and its reflection of changing external influences.

4.8 Discussion and conclusions

4.8.1 Why home food production continued

The initial motivators at the start of the study period, as discussed in Chapter 2 were mainly economic with the need to feed the family being a major priority for many. This set the pattern for the early part of the study period where many people were found to grow and preserve their own food. This detailed research has identified that despite the broader trends, the archival information and extensive interviewing revealed that the trend to grow and preserve was maintained thus enabling this Adelaide based research to reflect other studies, particularly those done in England by Bhatti (2006) and Bhatti and Church (2000, 2001, 2003). What motivated the interviewees to continue food gardening and preserving despite an overall decline forms the basis of the following discussion with reference to how this situation developed and changed across the study period.

Participants, when discussing their reasons for growing and preserving their own food, cited five main motivators.

1. Economics and necessity
2. Passion for gardening and escaping to a natural haven
3. Fresh, tasty, healthy food
4. Pride in producing own produce
5. Unavailability of produce and ingredients

These motivators were strong facilitators in ensuring that home food production, despite the overall decline, continued in many backyards.

4.8.1.1 Economics and necessity

As previously discussed, an early motivating factor was economics. Financial hardship for both Anglo-Australians and migrants was often a factor for growing and preserving food at home. As one interviewee recalled of his father's philosophy:

> Why go and pay for something when you can do it yourself in the backyard (Interview No. 12, Marion 4 August 2017).

Many participants in the early post-war period grew for this reason but this motivator lost strength over time and many said it was no longer a driving factor. A few participants had stopped producing altogether because of the cost involved in buying, watering and maintaining a food garden. Food was readily available and often cheap in the new supermarkets, so it became a labour of love that, over time, lost its appeal with many people. Despite this, many interviewees still grew and considered it an economic advantage to grow and preserve as they had been taught by their parents and grandparents and felt that it still held validity in modern times.

4.8.1.2 Passion for gardening and escaping to a natural haven

One driving motivator was a passion for gardening, one which often identified across generations. Many interviewees, who grew up with home production, maintained it as a hobby purely for the enjoyment of the activity. It was often linked to happy memories, as one participant explained, 'We were never wealthy, but we were never poor' (Interview No. 3, Sturt 17 February 2018).

The love of gardening and preserving underpins the passing of advice and information between generations and provides a motivating element for the continuation of these practices in many households, even at a reduced level. Some participants felt so strongly that, as discussed by one very elderly Plympton resident, 'Without it, I don't know what I'd do' (Interview No. 16, Plympton 22 December 2018). The art of growing is 'more about what you can get out of it than what you put into it' (Interview No. 11, Hallett Cove 3 August 2017) namely, the home bounty. In many cases, the passion remained but the busy lifestyles of the latter study period reduced the time available to pursue such an interest, particularly in later generations.

Many participants enjoyed the time in their gardens as it was an opportunity to connect with nature. This time was special, relaxing and re-energising. As one interviewee explained:

> We call it our therapy. When we are out there in the garden - we don't get out there that often, really – when we do – 'Oh, this is lovely! but we suffer a bit the next day of course, but we say this is our gym work – it keeps you moving. (Interview No. 38, Fulham Gardens 13 June 2018).

> I think just getting into the garden and getting dirty – recharging the inner batteries, connecting with the earth – I think it is very important. (Interview No. 38, Fulham Gardens 13 June 2018).

The reasons people continued to garden were extensively investigated by Bhatti and Church (2000, 2001, 2003) and their findings were supported by the present research. As summarised by two Greek interviewees:

> I woke up this morning and I go out into my garden…it's every day.

> It's a way of life. It's also very spiritual in a way because it's how you see the growing of a seed and how it grows and then you cultivate it and it dies. The next season comes … they all talk about that – there is a connection to our God through the earth and growing (Interview No. 53, Renown Park 18 September 2018).

This interpretation of food gardening as an 'escape' from busy lives to commune with nature and the consequent empowerment through physical contact was often identified as a reason to keep gardening as long as physical strength allowed it. This passion was evident in many participants right across the study period and was a strong factor in the continuation of the practice with aged related decline often being the only deterrent.

4.8.1.3 Fresh, tasty, healthy food

The freshness and flavour of homegrown food, and its health benefits, were driving motivators for many interviewees. This was supported throughout the literature as one of the main reasons for growing food and was a major factor for the present participants. As one contributor discussed:

> I like having my own fresh produce. I just like the idea of having my own veggies – I like to walk out to the garden and pick what I need at that time if I can (Interview No. 39, Adelaide 27 June 2018).

Another recalled:

> There's nothing like being able to go and get your own silver beet and bring it straight in (Interview No. 13, Hallett Cove 17 August 2017).

One Latvian participant commented:

> It's fresh if we grow it, we know how we've grown it so we can look after it and know what the results are (Interview No. 56, Coromandel Valley 20 September 2018).

The taste of home produce was another important factor. As recalled by one Seaton resident:

> Like a tomato that we used to get from the backyard would actually taste like a tomato whereas you get one from the supermarket and it is more water than taste (Interview No. 36, Grange 12 June 2018).

This judgement of home produce tasting better was highlighted by most participants and supported in the literature by Santich (2009) who states that 'the flavour rewards from a backyard – and front yard – garden make the time and effort all worthwhile' (Santich 2009, p. 33). One interviewee felt that many younger people, if not brought up in a home food garden, were unaware of the difference and not able to appreciate real flavour (Interview No. 7, Oaklands Park 30 March 2017). The follow-on health benefits of fresh, flavoursome produce were highlighted by several participants who felt that when food went straight from the garden to the plate, it was better for health, a sentiment also shared by Santich.

‘Growing my own is also one way of taking control over at least some of the food I eat, of knowing what variety of tomato, where it’s been grown, how it’s been dried in the sun or made into sauce for winter’ (Santich 2009, pg. 33). Even the hypnotic smell of fresh produce was recalled by one participant:

> When you picked them [peaches] you put them in a fruit basket and put them in the house – the whole house was full of the fragrance of it – beautiful! (Interview No. 32, Norwood 9 May 2018).

Several interviewees added that although consideration of the nutritional value of homegrown food was never a determining factor in deciding to grow their own, it was a positive outcome of the process. Two 90-year-old participants felt their fresh home produce enable them to reach their huge age together!! A lack of chemicals such as commercial fertilisers and pesticides was identified in many participants’ gardens and added to their opinion that home produce was therefore healthier. In growing your own, you controlled all aspects of growth including additives. Most participants, as discussed, utilised natural products such as compost and manure. The freshness, taste and healthiness of freshly picked produce and its capture in preserves encouraged many to continue home production, many of whom still grew their own food for this significant reason.

4.8.1.4 Pride in producing own produce

Linked to the benefits of healthy homegrown food was another motivating factor that became evident from the interviews and that was the pride and sense of achievement associated with successfully growing and preserving your own food. On participant spoke of her father:

> [He] loved to give it away ‘cos it showed that you could succeed (Interview No. 40, Kidman Park 28 June 2018).

Many recalled their parent’s pride in their home produce and preserves. One Chinese participant spoke of her mother:

> When you grow something successfully, it is a real achievement for mum – and mum is really happy (Interview No. 47, Findon 28 August 2018).

Added to this, as explained by a Hungarian participant, was the pride she had obtained in producing traditional foods from her homeland cuisine (Interview No. 20, Norwood 21 March 2018). The successful growing of beautiful produce and its preservation into attractive preserves and bottled fruits was significant in promoting continued production.

4.8.1.5 Unavailability of produce and ingredients

This sense of achievement was also identified by several migrants who grew because their traditional foods were unavailable when they first arrived in Adelaide during the study period. Many Chinese, through their community, grew their own produce:

> The motivation of them doing the gardening is really [for] something that we can't buy so they want to grow themselves so in that case, they can still supply it to the children and to the family (Interview No. 47, Findon 28 August 2018).

This was supported by a Vietnamese participant who arrived in the 1980s when 'there wasn't a lot of produce available' (Interview No. 48, Pennington 8 September 2018).

Most participants added that, as time progressed across the study period and beyond, more produce became available, especially at the Central Market. As the foods became more commonly known, the need to grow them lessened in the next generation although the desire to grow was often still there and many specialist products were still difficult to obtain across the study period.

The motivation to grow and preserve was strong in the immediate post-war period but showed a lessening in intensity across the fifty-year study period. As Sophie Thomson observed, the changing intensity of home food production has followed waves which have seen it surge in popularity and then wane as other motivators have dominated (Interview No. 64, Sophie Thomson, Mount Barker 24th May 2018). Some participants saw a steady progression of growing from one generation to the next with similar foods grown and preserved. Others observed greater change, either due to changing lifestyles or a transformation in the way people ate in the latter part of the study period. As one participant added:

> We probably don't eat as much of that sort of food anyway, like we don't have dessert, no matter what sort of thing and so, yeah, our eating patterns have changed, and this has affected what is preserved (Interview No. 40, Kidman Park 28th June 2018).

Most felt that some change had occurred from generation to generation for a variety of reasons. The increased affluence of the later study period saw people purchasing more food, especially from supermarkets. Convenience foods created a simple and easy solution to home meal provision. Many people became simply disinterested in maintaining a garden and often paid people to do the work for them (Interview No. 7, Oaklands Park 30th March 2017). Greater dependence on buying-in food was also associated with the increasing age of the post-war generation. Many participants noted that as their grandparents and parents aged, they gardened less and were more dependent on supermarkets for food supplies. This was coupled with deteriorating physical ability and illness, both of which removed them from the garden. Some made allowances by keeping fruit trees cut lower, raising

gardening beds and incorporating labour saving devices but in the end, age and physical impairment took its toll.

With age and reducing family size, many participants had downsized and were very limited with garden space resulting in much less opportunity to grow food. Many interviewees discussed the general downsizing of properties as a major deterrent to home food production. Smaller blocks in modern subdivisions and infill development of several dwellings on one original block had seen a decline in gardening. As one participant noted, the relationship of the person to the garden was lost as gardens became smaller and more automated with sprinkler systems and low maintenance ornamental plants.

Lifestyle changes and greater time demands in the latter study period also eroded the desire to grow and preserve food. Long working hours, dual income households and the opportunities to seek leisure in different ways saw reduced focus on the home garden as the centre of relaxation and recreation. Despite these inhibitors, the interviewees continued food gardening and tried to impart their skills on children and grandchildren with varying success.

4.8.2 Summary

The importance and changing significance of home food production in suburban homes across Adelaide became apparent through the interviews and material evidence obtained from this microhistory. Evidence of what was grown and preserved, how it was facilitated and what motivational factors underpinned it revealed a valued activity in the homes of many suburban dwellers. The continued diversity of homegrown produce and preserving, especially as the focus period continued and the arrival of new and interesting items occurred with the migration waves, along with a continued commitment and enthusiasm towards food gardening and preserving, ensured the continuation of this hidden activity. As it changed across the 50-year period, elements of decline were unavoidable as life modernised, but the drive to produce remained for many people and their legacy moved into the next generation, albeit at a reduced level.

One significant lens of investigation reaffirmed this continued value placed on home food production, creating an overarching context in which to analyse and support how home food production remained significant across the study period. By analysing the outcomes of the microhistory in the current chapter, the following chapter explores how knowledge acquisition from external, community and intergenerational sources supported and maintained this undercurrent of passion and helped to enable its continuation despite the broader challenges that surfaced as Adelaide developed in the post-war period.

Chapter 5: 'Knowledge is the food of the soul'[1]. Food gardening and preserving knowledge acquisition in the post-war period

5.1 Introduction

The microhistory study of Chapter 4 revealed that, concealed within the overall decline of home food growing and preserving, many suburban homes across Adelaide continued to grow and preserve a wide variety of interesting and flavoursome produce. As the study period progressed, despite the broad sociocultural and geographical changes discussed in Chapter 3, home production continued and was regarded by the research participants as a valuable element of family life. This general desire to continue growing was a conclusion supported in the limited literature on similar topics (Caldicott 1997; Halkett 1976; Kellett 2011; Seddon 1990). The microhistory study of suburban growing, unlike any previous research, found that much of the enthusiasm to continue growing and preserving food was both a result of, and a contributor to, the continued availability of knowledge in the area. This was facilitated through a variety of sources, both broad and more focused, which emerged from the information provided by participants in the present study. The analysis establishes three important sources of information that shaped home food growing in ways that have not previously been distinguished in the existing literature. Knowledge acquisition was maintained through a combination of external, community and personal, intergenerational information sources.

These sources of knowledge, identified within the microhistory study, have been broadened to not only represent the detailed findings from the interviews, but to incorporate that information into a larger narrative that showed that, despite the overall decline, home food production was maintained passionately in many Adelaide yards throughout the study period via the many sources of knowledge available to gardeners and cooks.

5.2 External knowledge acquisition

External knowledge acquisition is examined through the development of modern communication technology and media, the growth of environmental awareness and new developments in kitchen technology. The continued significance of these elements within the interviews reinforced a sustained demand for food growing information which reflected a continuation of its practice.

5.2.1 Modern media and communication technology

As explained by Holmes, Martin & Mirmohamadi (2008) horticultural and garden writers became powerful in offering advice and ideas which were often sought after and utilised by the study participants. This source of information was very dominant in the later part of the study period as the media expanded and moved into new domains.

5.2.1.1 Printed media - newspapers

Newspapers- gardening information

South Australian newspapers such as *The Advertiser*, *The News* and *The Sunday Mail* ran gardening columns throughout the study period 1945-1995. *The Advertiser* gardening column provided readers with tips and advice on growing, problem solving and harvesting home foods. As shown in Chapter 4, many interviewees identified this as a significant source of information. One interviewee, when recalling his father's interest in the gardening column explained that:

> There'd be stuff [gardening advice] in *The Advertiser* occasionally, which we got every day, or *The Sunday Mail* and my father would buy *The News* in the street and bring it home (Interview No. 18, Urrbrae 19 February 2018).

Another recalled:

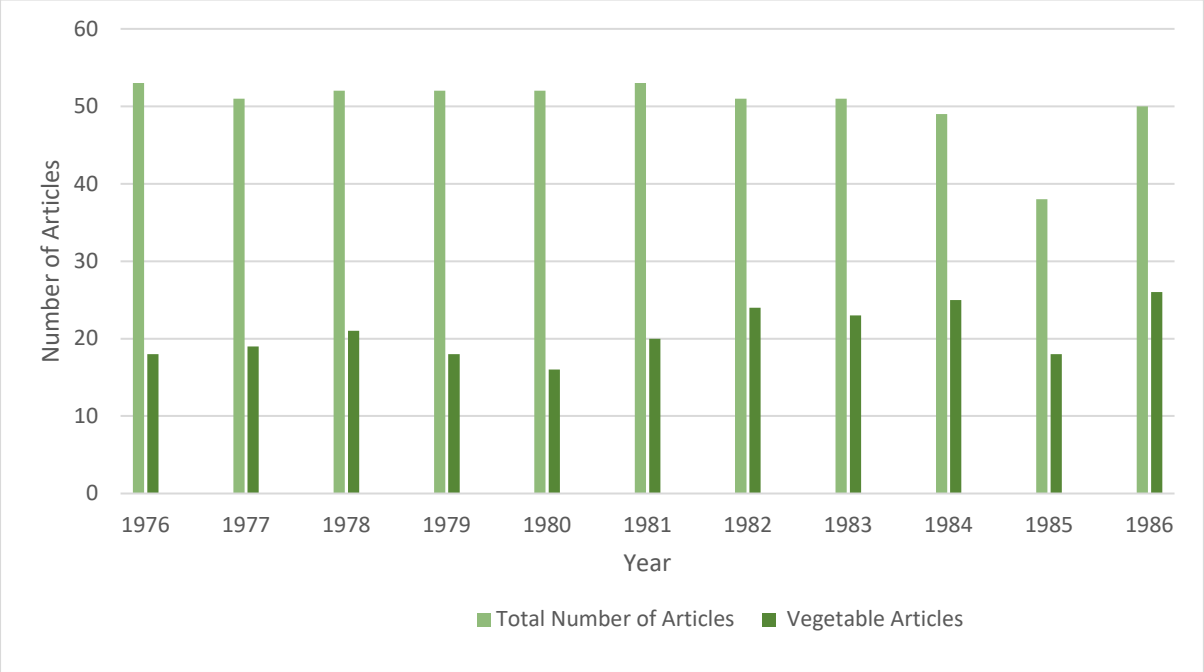
> *The News* and *The Advertiser* always had a garden spot. May have only been once a week and you would pick up things that you thought were useful (Interview No. 1, Hove 2 December 2016).

The newspapers provided a significant amount of seasonal information for home gardeners and, in particular, food growers. As explained in Chapter 4, due to the large quantity of information across South Australian newspapers, only *The Advertiser* from 1976–1986 was used as a sample time period as this coincided with increased production of fact sheets by the Department of Agriculture (to be discussed later in this chapter). Across this study period, fruit and vegetable articles dominated the column topics with vegetable growing articles constituting 42% of the total articles written per year and fruit growing topics averaging 34%.

Vegetable topics in *The Advertiser* gardening columns

As indicated in Graph 5.1 below, the number of vegetable-growing articles remained relatively constant across the period with an average of twenty-one articles a year.

Graph 5.1 Articles in *The Advertiser* 1976–1986 focusing on vegetable production



Articles in *The Advertiser* 1976–1986 focusing on vegetable production (*Advertiser* – gardening columns, 1976–1986. Author's own graph 2019, unpublished).

The vegetable topics covered in these columns reflected a broad base of interest among Adelaide food gardeners. Appendix 5.1 individually lists all the major topics covered each year, reflecting this wide-ranging interest. It must be noted that more popular topics often reappeared within each 12-month period while other more general topics such as pests, fertilisers and watering advice occurred less frequently.

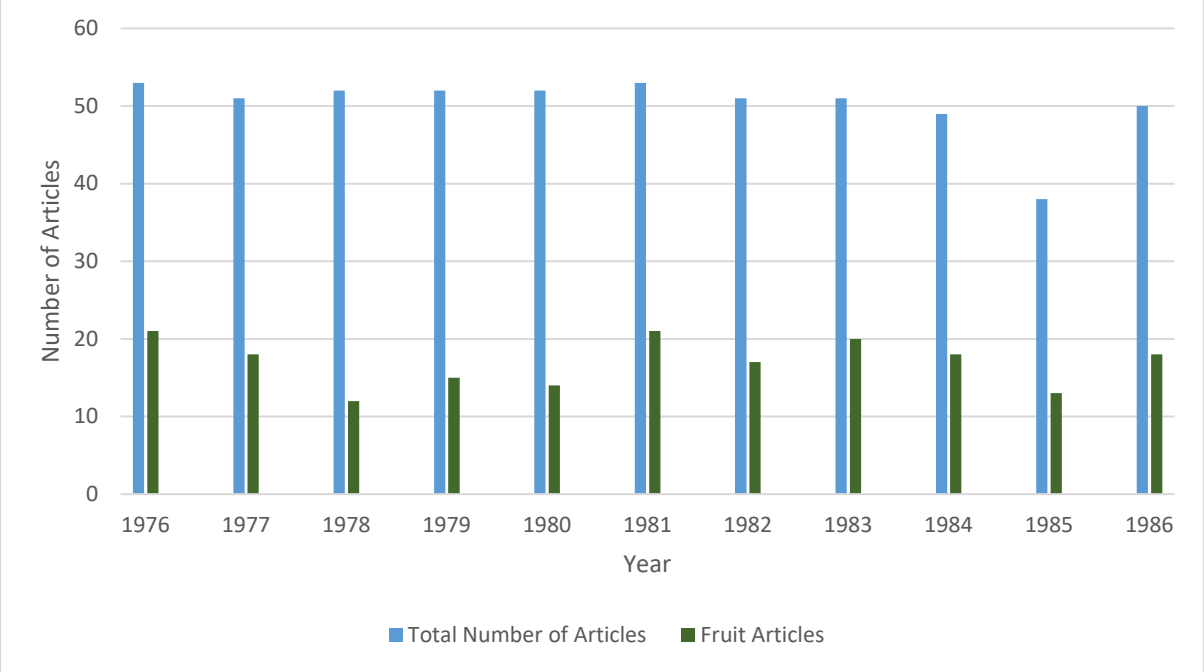
Information on popular vegetables such as potatoes, peas, carrots, beans, onions and chokos remain constant reflecting a continued desire to grow these vegetables while different, more unusual vegetable such as okra, gumbo, artichokes, eggplant, garlic and zucchini appear more intermittently but indicate enthusiasm towards more unusual varieties. As identified in Chapter 4, interviews with Adelaide gardeners reinforced these trends with the popular vegetables being grown in many homes with new and more experimental varieties being attempted generally by more experienced and adventurous gardeners.

Fruit topics in *The Advertiser* gardening column

Fruit growing has always been a part of South Australian homes as stated by Seddon, 'A lemon tree was nearly universal' (Seddon 1993, p. 22) and many other fruits were ubiquitous across the suburbs. This was reinforced by both the interviews conducted for the present study and by *The Advertiser*

articles between 1976 and 1986 as shown in Graph 5.2 below. Fruit articles followed a similar pattern to the vegetable articles with an average of seventeen articles per year.

Graph 5.2 Articles in *The Advertiser* 1976-1986 focusing on fruit production



Articles in *The Advertiser* 1976–1986 focusing on fruit production (*Advertiser* – gardening columns, 1976–1986. Author's own graph 2019, unpublished).

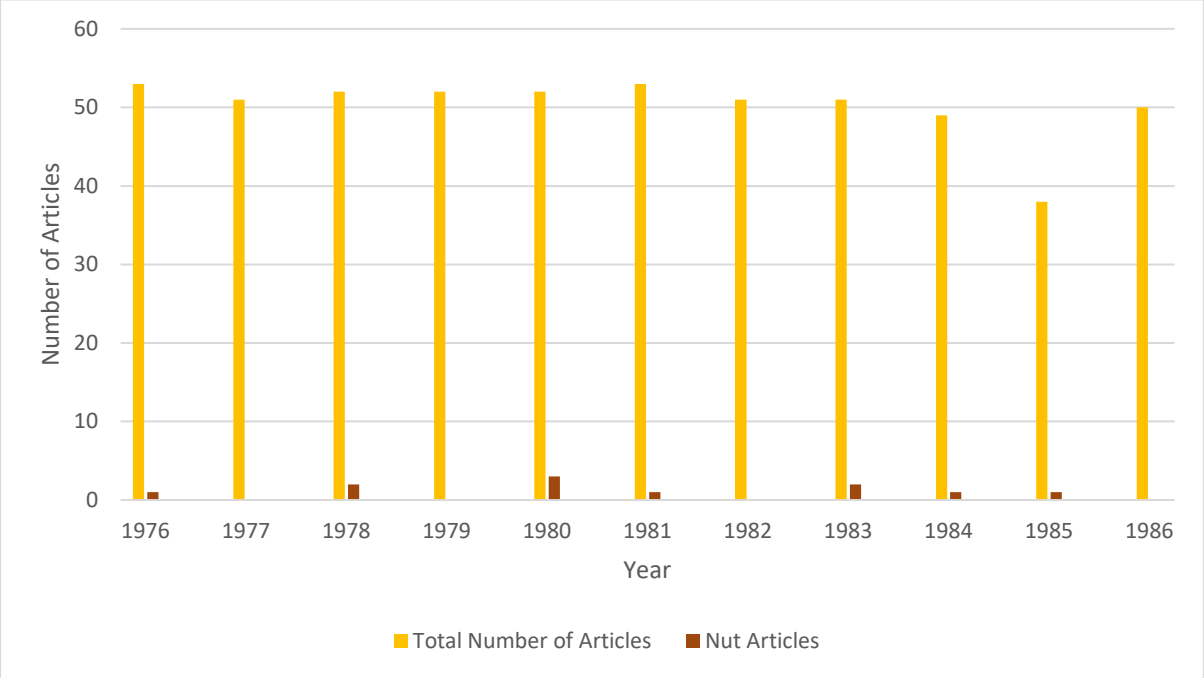
Appendix 5.2 lists the individual fruit topics covered each year over the selected time-period in these newspaper articles. Most of the information is concerned with the required knowledge to grow and maintain fruit trees with a particular emphasis on pest control indicating a significant problem in the Adelaide plains. As many topics such as borer eradication were associated with older trees, it can be assumed that many home gardens contained mature fruit trees which produced over many years.

Fruit, unlike vegetables, was a broad ranging topic with only occasional detailed information on specific varieties. The dominance of requests for problem solving advice reflects a desire to successfully grow fruit in the home garden and was supported by many interviewees who described various issues with fruit trees but emphasised the benefits of perseverance.

Nut Topics in *The Advertiser* gardening column

Although home nut growing was not a regular topic for *The Advertiser* column, as shown in Graph 5.3, many interviewees grew almond trees, predominantly around the boundaries of their properties.

Graph 5.3 Articles in *The Advertiser* 1976–1986 focusing on nut production



Articles in *The Advertiser* 1976–1986 focusing on nut production (*Advertiser* – gardening columns, 1976–1986. Author's own graph 2019, unpublished).

Although nuts only accounted for 2% of the articles written, they covered a variety of species including macadamias, peanuts, walnuts and almonds, the latter of which were significant to many participants. Apart from peanuts, all the varieties covered were grown by at least one or two interviewees again showing a continued interest in trying to grow new and different varieties.

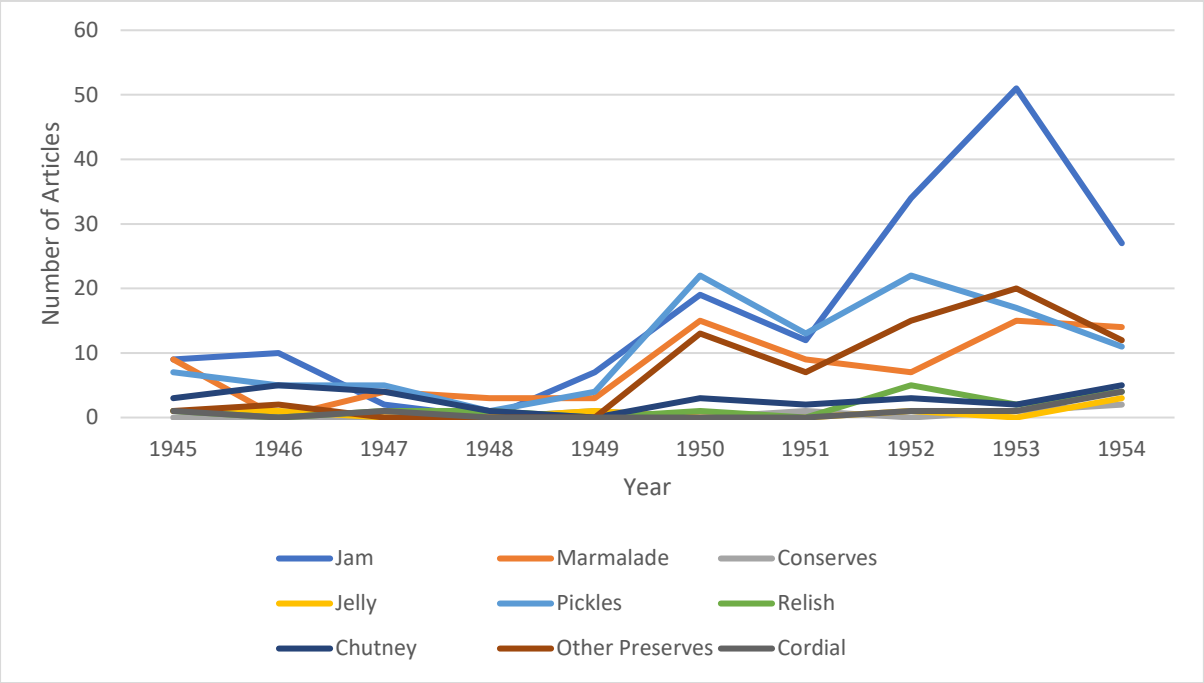
Information on other general factors impacting food gardening was also written reflecting a desire for knowledge to maximise successful production. Articles discussing general pests, weeds, fertilisers, soil, water usage and garden infrastructure such as shade houses and irrigation systems with polytube were evident in most years. As Bruce Morphett, Home Gardens Advisor (Department of Agriculture), Garden Advisory Officer (Botanic Gardens) and former Advertiser gardening column author explained, the topics that were researched and published reflected consumer demand, indicating a continued desire to acquire knowledge in fruit and vegetable growing across the 1970s and 1980s (Interview No. 62, Bruce Morphett, Adelaide 23 February 2018). The significance of newspaper column advice was supported by many interview participants, who relied on the information to help them grow food successfully.

Newspapers- preserving information

Interviewees often cited the newspaper as one reliable source of preserving recipes and techniques. Again, the large extent of newspaper resources across the post-war period made a full investigation outside the scope of the present research impractical so it was decided to take the period 1945–1954

as a sample time-period. As indicated by many interviewees, this period represented a time when, due to the influence of the Great Depression and Second World War, people still preserved large amounts of homegrown food in a variety of ways. In the initial post-war period, rationing of many items such as tea, butter and meat was still in place. Of the items still affected, sugar remained difficult to obtain until the restriction was lifted on 3rd July 1947 and this would have affected many forms of preserving due to the reliance on sugar as a key ingredient. As indicated in Graph 5.4, the occurrence of preserving articles began to rise by the late 1940s and by the early 1950s, had shown a notable increase as ingredients became available and an associated demand for recipes increased. This tailed off in the mid-1950s, a trend which coincides with the developments discussed in Chapter 3 but, other sources such as cooking books and magazines, which will be discussed later, saw some demand continue into the latter study period.

Graph 5.4 Newspaper preserving recipes 1945-1954



Newspaper preserving recipes 1945-1954 (*Advertiser* & *Sunday Mail*, 1945-1954. Author's own graph 2019, unpublished).

This initial demand was reflected in the recollections of interviewees who often remembered their own experience or that of their parents or grandparents home preserving as a significant part of family food provision. One interviewee remembered:

> There were pages and pages of stuff stuck down … recipes and gardening tips. More recipes than garden tips (Interview No. 1, Hove 2 December 2016).

His mother, mother-in-law and wife all cut preserving recipes from newspapers and stuck them into a scrapbook. Many were jam and chutney recipes for the preserving of excess produce (Interview No. 1, Hove 2 December 2016). As became increasingly evident from newspaper columns such as 'Readers are Asking' in *The Advertiser* and 'Lend a Hand Club' in *The News*, people were writing in requesting recipes, often seeking ones which enabled them to preserve their home produce and particularly fruit gluts in the summer months. As fruit, especially stone fruits such as apricots, nectarines and peaches ripen all at once, a glut is created. The increased demand for jam, marmalade, fruit jelly and conserve recipes at this time reflected the continued popularity of such fruit trees in suburban homes. Pickle, chutney and relish recipes, as well as information instructing on drying and salting, indicated that some preservation of vegetables was occurring but, from the interviews, was found to be less popular than preserving fruit.

5.2.1.2 Broadcasting media – radio

In addition to newspaper advice, radio talkback was a popular information source for many Adelaide home gardeners. Several interviewees cited the radio as a significant source of gardening information across the study period. One interviewee recalled the local newspaper *Radio Call*, which provided a written account of local radio news including gardening segments as indicated in *The News* on 6 August 1953. See Figure 5.1.

Figure 5.1 Radio call has everything

RADIO CALL HAS EVERYTHING

Here's what you get with Radio Call, with Home and Sport magazine, this week:—

- Eight-page lift-out square dance section with details and diagrams of all main steps and figures.
- Big sports section (the inside story of Glenelg's football premiership win over Port in 1934, Bruce McGregor on Torrens' threat for the premiership, Ray Barber on Bedser's claims to be a greater bowler than Maurice Tate).
- Women's pages, children's section, films, theatre, serial, and gardening.

There are also up-to-the-minute news stories about radio personalities.

Joy Nichols, in an exclusive Radio Call story, describes her experiences working with Jimmy Edwards and Dick Bentley in "Take It From Here."

A bold plan — "The Nine Years' Wonder" — to enable Britain to maintain its world television lead, is outlined in a cable message from London.

You get news, entertainment, information, and all the program highlights in Radio Call, with Home and Sport magazine, every week.

Radio call has everything (*News* 1953, 6 August, p. 5).

He personally recalled:

> We used to get Radio Call which was a radio programme … there were gardening sessions on the radio that you might listen to. The equivalent now of the ABC Gardening television, I guess. People like Jon Lamb's equivalent before his time, I guess would have done radio broadcasts (Interview No. 18, Fullarton 19 February 2018).

As Lesley Tideman, former Senior Groups Extension Officer, Department of Agriculture explained, Jon Lamb and Barry Pitman were producing the ABC garden talkback radio show in the 1970s and this was continued by Bruce Morphett and Malcolm Campbell after this time. She further added that these segments often concentrated on vegetable gardening and promoted home growing (Interview No. 9, Lesley Tideman, Beaumont 22 June 2017).

Another interviewee, when discussing the broadening of home gardening in the 1970s stated:

> There was a lot of gardening shows that would speak on the radio, with new things there – listening about those things (Interview No. 39, Adelaide 27 June 2018).

One Hungarian migrant, who came in the post-war migration boom had mastered English to the extent that:

> I always listened then to the radio – new shows. This is really, to me, important, to listen to them. You could always hear some good advice and that is why I always listened (Interview No. 20, Norwood 21 March 2018).

The strong demand for fruit growing information reflected in newspaper articles was further substantiated by Morphett in the talkback radio domain. Morphett who worked on the *ABC Gardening Show* for over twenty years, recalled a large demand for fruit information across the summer months, especially on the drying of excess fruit. The demand was so great that a tape recording was made for use across the Christmas break which provided callers with basic drying information (Interview No. 62 Bruce Morphett, Adelaide 23 February 2018). The original transcript is shown in Appendix 5.3. Radio talkback shows enabled many people to acquire food growing information as techniques and common problems were discussed. As recalled by those involved, this conduit for information was very popular and the longevity of this format for knowledge acquisition to the present day reinforces its relevance to Adelaide gardeners.

Radio also provided access to cookery information which would have contained information on preserving. Celebrity chefs such as Margaret Fulton made cameo contributions to existing radio shows (Brien 2010). As no participants in the present research recalled the radio as a major source of information about preserving, it was decided not to pursue this component of the topic.

5.2.1.3 Broadcasting media – television

By the 1970s television had made its entrance into many suburban homes and with this came the launch of many garden shows. As Barry Philp, Senior Homes Garden Advisor for the Department of Agriculture 1976-1981 explained, the *ABC Gardening Show* became very popular in the 1970s (Interview No. 6, Barry Philp, Urrbrae 22 January 2018). Although the *ABC Gardening Show* was national, there were regular segments filmed in backyards around Adelaide and so gave an authenticity to the program, showing viewers that the problems were real and relevant to their own backyard production (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). As recalled by one Dutch migrant whose family came to Adelaide in 1951:

> We used to watch the gardening show on Channel 2 a lot and they, they sort of filmed say, for argument's sake, your backyard, you know, and they would go and talk to your hubby or whatever and he would show you all their vegetable gardens and how they went about growing it, you know. I always remember one guy, a German bloke, backyard – right across the back fence he had it zoned off – that one – chooks in there [shows one side of imaginary line on table] – vegetables were in there [shows other side of line] and at the end of the year, it reversed – I thought – how bloody clever was that! They showed you a lot, especially the Italians, their gardens – had everything growing and we would say 'wow' that was the way it was (Interview No. 44, Seacliff 14 August 2018).

These television segments were some of the first of their kind and, as explained by Philp and Geoff Thomas, Member of the Executive, formed the basis for many later South Australian produced programs. As Thomas suggested, the presenters were 'the people that knew' and were sought after for their expert advice (Interview No. 63, Geoff Thomas, Urrbrae 11 January 2018). A mail order service for publications was also popular with many gardeners subscribing to it or writing in for advice to be sent to them.

The television had enabled gardening knowledge to be accessed in the loungeroom of the average suburban home. This form of media, as television presenter, writer and consultant, Sophie Thomson explained, had an enormous influence in the late 1980s and early 1990s in encouraging people back into the garden. Don Burke in the iconic *Burkes Backyard*, she felt, led the way at this time by offering simple and useful advice marketed in a casual almost 'blokey' manner. Following this, Peter Cundall maintained enthusiasm amongst existing gardeners through ABC television. Cundall, she said, appealed to the 'die hard' gardener, Don Burke to the 'lazy' gardener (Interview No. 64, Sophie Thomson, Mount Barker 24 May 2018). Both, to their respective audiences, encouraged and helped suburban gardeners by boosting enthusiasm and providing the knowledge required to garden successfully.

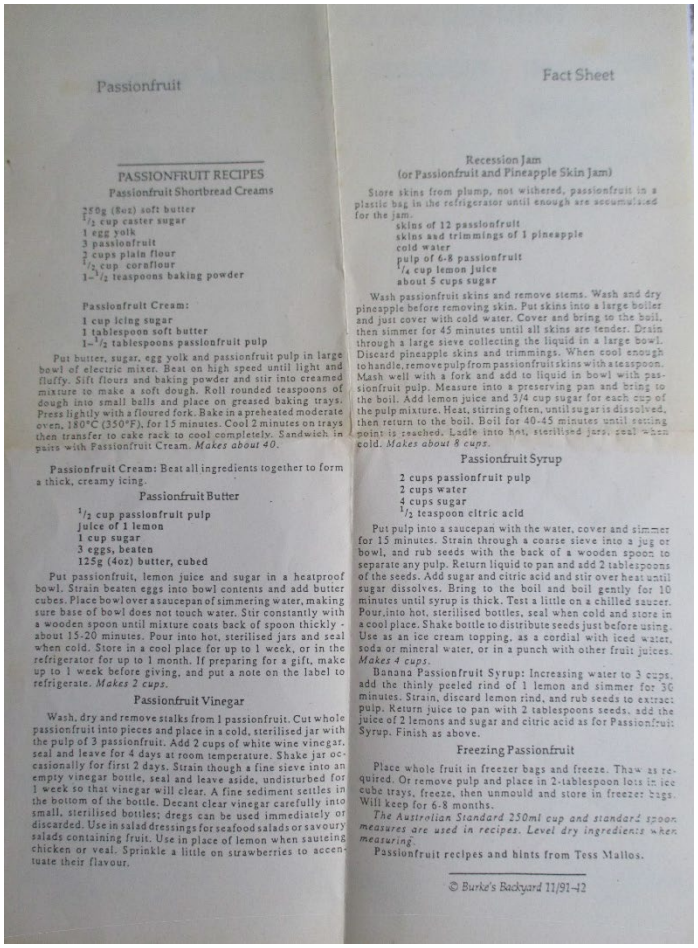
One interviewee described the influence that television shows had on her gardening knowledge and particularly the impact of *Landline* from 1991 when it aired on ABC television for the first time:

> I watch the garden programmes on the telly so pick out the pointers I need out of that and…avid watcher of *Landline* (Interview No. 7, Oaklands Park 30 March 2018).

This show fuelled her passion for gardening and provided a broader framework for improving her extensive home garden production. She also reinforced the significance of *Burke's Backyard* as an important media influence in the promotion of home food gardening. This was supported by a Latvian participant who cited the show as helping her - both Don Burke and Sophie Thomson 'have been heroes of mine' (Interview No. 49, Brighton 3 September 2018).

During the study period, an increasing number of new cooking programmes appeared on the television. Programmes such as *Cooking with Kerr* and *Entertaining with Kerr* introduced cooking segments into mainstream shows. These laid the groundwork for dedicated cooking shows such as *King's Kitchen* in the 1970s (Clifford-Smith 2002) and Peter Russell-Clarke's *Come and Get It* which aired over 900 five-minute episodes over the 1980s (Jones 2015). These iconic first Australian celebrity chefs appeared on television and often were interviewed on radio talkback. Other well-known food writers and chefs such as Margaret Fulton also appeared, no doubt entertaining audiences with preserving recipes and tips. Shows such as *Burke's Backyard* embraced the cooking as well as gardening, also providing recipes for utilising excess produce as shown in Figure 5.2 below, a *Burke's Backyard* fact sheet for preserving a passionfruit glut.

Figure 5.2 Burke's Backyard fact sheet



Passionfruit

PASSIONFRUIT RECIPES

Passionfruit Shortbread Creams

250g (8oz) soft butter
1/2 cup caster sugar
1 egg yolk
3 passionfruit
2 cups plain flour
1/2 cup cornflour
1–1/2 teaspoons baking powder

Passionfruit Cream:
1 cup icing sugar
1 tablespoon soft butter
1–1/2 tablespoons passionfruit pulp

Put butter, sugar, egg yolk and passionfruit pulp in large bowl of electric mixer. Beat on high speed until light and fluffy. Sift flours and baking powder and stir into creamed mixture to make a soft dough. Roll rounded teaspoons of dough into small balls and place on greased baking trays. Press lightly with a floured fork. Bake in a preheated moderate oven, 180°C (350°F), for 15 minutes. Cool 2 minutes on trays then transfer to cake rack to cool completely. Sandwich in pairs with Passionfruit Cream. *Makes about 40.*

Passionfruit Cream: Beat all ingredients together to form a thick, creamy icing.

Passionfruit Butter

1/2 cup passionfruit pulp
juice of 1 lemon
1 cup sugar
3 eggs, beaten
125g (4oz) butter, cubed

Put passionfruit, lemon juice and sugar in a heatproof bowl. Strain beaten eggs into bowl contents and add butter cubes. Place bowl over a saucepan of simmering water, making sure base of bowl does not touch water. Stir constantly with a wooden spoon until mixture coats back of spoon thickly - about 15-20 minutes. Pour into hot, sterilised jars and seal when cold. Store in a cool place for up to 1 week, or in the refrigerator for up to 1 month. If preparing for a gift, make up to 1 week before giving, and put a note on the label to refrigerate. *Makes 2 cups.*

Passionfruit Vinegar

Wash, dry and remove stalks from 1 passionfruit. Cut whole passionfruit into pieces and place in a cold, sterilised jar with the pulp of 3 passionfruit. Add 2 cups of white wine vinegar, seal and leave for 4 days at room temperature. Shake jar occasionally for first 2 days. Strain though a fine sieve into an empty vinegar bottle, seal and leave aside, undisturbed for 1 week so that vinegar will clear. A fine sediment settles in the bottom of the bottle. Decant clear vinegar carefully into small, sterilised bottles; dregs can be used immediately or discarded. Use in salad dressings for seafood salads or savoury salads containing fruit. Use in place of lemon when sauteing chicken or veal. Sprinkle a little on strawberries to accentuate their flavour.

Fact Sheet

Recession Jam
(or Passionfruit and Pineapple Skin Jam)

Store skins from plump, not withered, passionfruit in a plastic bag in the refrigerator until enough are accumulated for the jam.

skins of 12 passionfruit
skins and trimmings of 1 pineapple
cold water
pulp of 6-8 passionfruit
1/4 cup lemon juice
about 5 cups sugar

Wash passionfruit skins and remove stems. Wash and dry pineapple before removing skin. Put skins into a large boiler and just cover with cold water. Cover and bring to the boil, then simmer for 45 minutes until all skins are tender. Drain through a large sieve collecting the liquid in a large bowl. Discard pineapple skins and trimmings. When cool enough to handle, remove pulp from passionfruit skins with a teaspoon. Mash well with a fork and add to liquid in bowl with passionfruit pulp. Measure into a preserving pan and bring to the boil. Add lemon juice and 3/4 cup sugar for each cup of the pulp mixture. Heat, stirring often, until sugar is dissolved, then return to the boil. Boil for 40-45 minutes until setting point is reached. Ladle into hot, sterilised jars, seal when cold. *Makes about 8 cups.*

Passionfruit Syrup

2 cups passionfruit pulp
2 cups water
4 cups sugar
1/2 teaspoon citric acid

Put pulp into a saucepan with the water, cover and simmer for 15 minutes. Strain through a coarse sieve into a jug or bowl, and rub seeds with the back of a wooden spoon to separate any pulp. Return liquid to pan and add 2 tablespoons of the seeds. Add sugar and citric acid and stir over heat until sugar dissolves. Bring to the boil and boil gently for 10 minutes until syrup is thick. Test a little on a chilled saucer. Pour into hot, sterilised bottles, seal when cold and store in a cool place. Shake bottle to distribute seeds just before using. Use as an ice cream topping, as a cordial with iced water, soda or mineral water, or in a punch with other fruit juices. *Makes 4 cups.*

Banana Passionfruit Syrup: Increasing water to 3 cups, add the thinly peeled rind of 1 lemon and simmer for 30 minutes. Strain, discard lemon rind, and rub seeds to extract pulp. Return juice to pan with 2 tablespoons seeds, add the juice of 2 lemons and sugar and citric acid as for Passionfruit Syrup. Finish as above.

Freezing Passionfruit

Place whole fruit in freezer bags and freeze. Thaw as required. Or remove pulp and place in 2-tablespoon lots in ice cube trays, freeze, then unmould and store in freezer bags. Will keep for 6-8 months.

The Australian Standard 250ml cup and standard spoon measures are used in recipes. Level dry ingredients when measuring.

Passionfruit recipes and hints from Tess Mallos.

© Burke's Backyard 11/91-42

***Burke's Backyard* fact sheet on passionfruit (Burke's Backyard No 11/91-12)**

Burke's Backyard fact sheet (Reproduced with the kind permission of interviewee who owned the fact sheet).

As none of the interviewees cited television or radio as direct influences on their preserving knowledge, it was decided not to include them further in the current research although acknowledgement of their general popularity is significant when providing an overall picture of information sources.

South Australian Department of Agriculture and The Adelaide Botanic Garden

Another significant source of information in the 1970s and 1980s were the South Australian Department of Agriculture and Adelaide Botanic Garden fact sheets. These brochures covered a wide range of topics including garden establishment, care and maintenance, plant specific advice, garden infrastructure as well as problem identification and solution. Some fact sheets also provided cooking advice on how to use the highlighted produce.

Although some participants were unaware of these fact sheets, they appear to have generally been a successful vehicle of information. One participant recalls using the Department of Agriculture brochures to help in preparing stone fruits and figs for drying. One grower in Unley recalled relying on the sheets,

particularly for pruning advice and information. A West Underdale interviewee remembered going into the city specifically to get information from the Department of Agriculture advice centre. Another very elderly participant recalled:

> The Department of Agriculture – they gave me a lot of information - in Currie Street and then we would go to the [Royal] Show and then, of course, there were plenty of leaflets there – information on growing different things. You could pick up quite a bit from there (Interview No. 16, Plympton 22 December 2017).

She added that often the leaflets provided a baseline of knowledge upon which she would expand and experiment with new techniques such as companion planting and soil enrichment (Interview No. 16, Plympton 22 December 2017).

The Adelaide Botanic Gardens also produced several fact sheets and ran workshops, but they were not recalled as a source of information by any of the participants in the study. Contrary to this, the Adelaide Botanic Gardens records indicated that the workshops were popular and well attended, thus identifying a weakness in the present research which could be addressed with a much more extensive catchment of interviewees, indicating a potential direction for future research.

5.2.1.4 Printed media – books

<u>Gardening books</u>

The years spanning the present study period saw a significant increase in the availability of specialist gardening books. As stated by Victor Crittendon in his extensive history and bibliography of Australian gardening books:

> Four books appeared in 1950. This was the prelude to the deluge. Gardening books rained forth from now on and Australians have more books per year from this period onwards than they had had in earlier decades (Crittendon 2002, p. 159-60).

A significant number of interviewees, both Australian and from overseas cited gardening books as one continued, major source of information. Although most were unable to remember the actual book titles, with the exception of the Readers Digest gardening books and those published by Brunnings (an Australian manufacturer of garden supplies and products), it became evident that one book in particular was used extensively and continuously by Adelaide home gardeners for advice on fruit and vegetable growing.

The *Yates Gardening Guide* provided extensive advice and information for a large variety of vegetables, fruits and herbs, many of which remained virtually unchanged across the study period. Information on a wide variety of vegetables was provided including both popular English varieties such

as silver beet, pumpkin, peas, beans and carrots to more uncommon varieties such as artichokes, borecole, kohlrabi and okra. Information on fruit covered the main stone fruits such as apricots, nectarines and peaches. Citrus broadened in the 1980s when specific information on different varieties was provided as well as new, more unusual fruits such as the tropical varieties, many of which were being grown in small amounts in suburban Adelaide. As previously discussed, information on herbs expanded significantly in the 1980s and reflected the arrival of migrant cooking and the promotion of herb growing and usage by the South Australian Department of Agriculture. The original fact sheet *Herbs from the Home Garden* originally published in 1975 was reissued and later reworked in 1977 and revised and reprinted in 1983 and later in 1986 indicating a strong and consistent demand for information. Prior to this, typically English herbs, identified by interviewees as predominantly parsley, mint, thyme and sage dominated herb gardens.

The local library was often cited as a source for both gardening and food gardening information. One interviewee recalls borrowing gardening books from the local library at Sturt and using these as a continued source of information (Interview No. 1, Hove 2 December 2016).

Gardening books remained a popular source of information for interviewees but as the popular media developed and expanded across the post-war period, gardening and lifestyle magazines became increasingly popular as a source of food gardening information.

Australian Cookery books

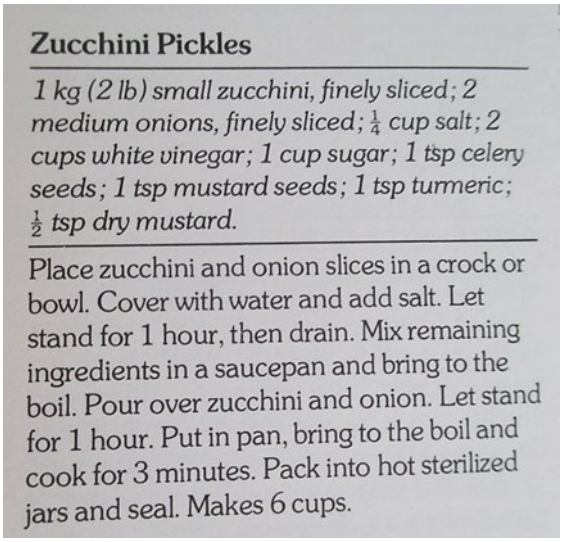
The early Australian settlers with their British styled cookbooks highlighting very English styled preserves such as jams and chutneys, soon found that to survive, recipes needed amendment as they were not suited to the survival cookery required in the new colonies (Bannerman 1998, p. 7). In the first hundred years of settlement, the number of cookery books increased slowly but steadily. The recipes gradually responded to and addressed the unique climatic conditions faced by Australian cooks which had significant implications for food preservation (Bannerman 1998; Symons 2007). By the turn of the twentieth century, as Bannerman explains, increased literacy rates, cost effective faster printing and an associated increase in advertising facilitated further expansion in cookbook production (Bannerman 1998, 2004, 2008, 2011). By the post-war period, Australian cookery books had changed. Books such as *Oh, For a French Wife!* (1952) represented this new approach with larger pages, colour inserts and a more international and humorous approach to food and cooking as illustrated in Figure 5.3.

Figure 5.3 'Oh, for a French Wife!'

Oh, for a French Wife! (Moloney & Coleman 1965, Front Cover & p. 11).

Cooking books were no longer 'collections of recipes but showing off the art of food' (Bannerman 2008, p.25). Production rates rose rapidly in Australia, a trend reflected elsewhere as mass production techniques became more common (Neuhaus 1999). Many new books became available and celebrity personalities arose. As highlighted by Rosa Matto (Interview No. 41, Rosa Matto, Prospect 3 July 2018), Margaret Fulton, as discussed previously, was very influential through her cookbooks as she gave credibility to the inherited English style of cooking but, as shown in Figure 5.4, added the more unusual produce of the time such as zucchinis.

Figure 5.4 Zucchini pickles



Zucchini Pickles

1 kg (2 lb) small zucchini, finely sliced; 2 medium onions, finely sliced; ¼ cup salt; 2 cups white vinegar; 1 cup sugar; 1 tsp celery seeds; 1 tsp mustard seeds; 1 tsp turmeric; ½ tsp dry mustard.

Place zucchini and onion slices in a crock or bowl. Cover with water and add salt. Let stand for 1 hour, then drain. Mix remaining ingredients in a saucepan and bring to the boil. Pour over zucchini and onion. Let stand for 1 hour. Put in pan, bring to the boil and cook for 3 minutes. Pack into hot sterilized jars and seal. Makes 6 cups.

Zucchini pickles (Fulton 1983, p. 288).

This was supported by another interviewee who cited both Margaret Fulton and Ellen Sinclair from the *Woman's Day* cookbooks as significant influencers on her personally, especially with preserves recipes (Interview No. 33, Unley 15 May 2018). In addition to this, one participant who was married to a Chinese migrant, explained that until the Vietnamese migrants arrived in the 1980s, very few books were available on Asian cookery (Interview No. 39, Adelaide 27 June 2018). With greater numbers arriving from Asia and the influence of Don Dunstan strengthening Asia- Australian relations in the 1970s and promoting Asian cooking techniques, more books became available (Interview No. 39, Adelaide 27 June 2018).

Another popular source of recipes were the *Australian Women's Weekly* cookbooks. Many participants had used the *Original Cookbook* (Sinclair 1977) and the *New Cookbook* (Sinclair 1978) as well as many of the later magazine style books for jams, pickles and chutney recipes. As discussed by Bannerman (2008), magazine style books were produced from 1933 by the *Australian Women's Weekly* and other women's magazines, usually in the format of a pull-out supplement within the main magazine. This format was developed and led to a large variety of magazine style cookbooks in the 1980s. They were simple, popular, bright, colourful and fun to browse (Bannerman 2008, p.27) and were popular amongst the study participants. Often, these cookbooks had sections which concentrated on preserves such as in the *Australian Women's Weekly Best Ever Recipes* in which separate sections appeared for jams, pickles and chutneys. Other books such as *The Book of Preserves* (Clark 1990) focused specifically on preserving techniques and recipes. One participant remembered:

> The Women's Weekly cookbook and all that sort of stuff – they've always got different categories … I just did the basic plum, apricot [jams] and marmalade (Interview No. 38, Fulham Gardens 13 June 2018).

These cookbooks and many other international and Australian cookbooks, as highlighted in Chapter 4, were used by Adelaide cooks as a reference point for a wide variety of preserving recipes.

South Australian Cookery books

Although most interviewees cited a variety of such cookbooks, it was the South Australian and particularly Adelaide produced cookery books which influenced most people's preserving knowledge. As researchers such as Duruz (1999) and Adams (2014) have highlighted, much nostalgia and memory surrounds cookbooks. In fact, Bower (2004) likens cookbooks to romance novels as they often enable escape to another time and place. Many participants physically produced their mothers' and grandmothers' cookbooks at interviews. Some still proudly used the recipes for jams, pickles and chutneys seeing it as a link to their past.

Cookbooks as artefacts and social commentaries of the past have been the focus of several research interests. In the Canadian context, Driver (2009) highlights the importance of cookbooks and recipes which are 'imbued with meaning' (Driver 2009, p. 259) and rich contextual significance within the society at the time. As Wessell and Wishart add in the Australian setting, cookbooks 'illuminate broad societal processes' (Wessell & Wishart 2010, p. 1) providing a wide range of insights into what is placed on home dinner tables and where it comes from. The contextual element is particularly significant in migrant communities. As discussed by Supski, 'many migrant women brought cookbooks with them …Through cooking and cookbooks, migrant women maintained links with their mothers and cultural traditions' (Supski 2005, p. 88). This binding of migrant generations through printed cookbooks is also supported by research performed by Theopohane (2002) in England and Epp (2015) in the United States of America. When interviewing participants who were migrants or children of migrants, several recalled cooking books from their homelands. Two separate English migrants were both given the book *Good Housekeeping* (*Good Housekeeping's Picture Recipe Book* 1953) as wedding presents before coming to Australia. Both used the book exclusively as a teaching tool, one still uses it today (Interview No. 45, Christies Beach 21 August 2018; Interview No. 46, Adelaide 24 August 2018). Other migrants were sent cookbooks from home as gifts or inherited them from their mothers and grandmothers. Several Hungarian and Latvian migrants had a combination of native tongue books and cookbooks in English which were used for cross referencing. Even as their English language improved and the number of English cookbooks increased, the original books from the homeland still formed a special part of their lives. As remembered by one Yugoslavian migrant:

> I have from my great grandmother a cookbook … it is very old … from Yugoslavia … I still can read some recipes. I just read but I do not use because some is teared, you know, because it's old … it breaks apart. I cherish it because that's … your heritage. Yes (Interview No. 24, Norwood 11 April 2018).

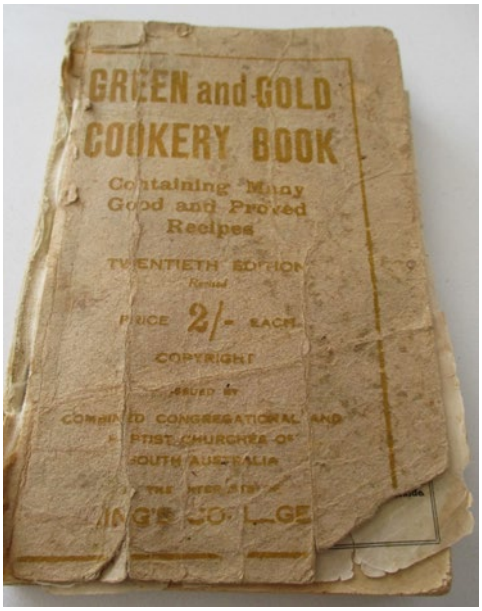
The present research in the Adelaide context provided one unanticipated result in regard to the collection of knowledge from printed cookbooks and that was the importance placed on locally produced recipe books. Although many Anglo-Australian interviewees discussed the wide variety of cookbooks available and their exponential increase particularly in the 1970s, the findings reinforced those found previously by Supski in Western Australia that 'most Australian born women in this study relied on well-known Australian cookbooks' (Supski 2005, p. 87). One earlier Adelaide cookbook that was recalled but not identified specifically as a direct influence by participants was the *Kookaburra Cookbook*, first published in 1911. Bannerman reinforced the book's significance as a fundraiser for the Lady Victoria Buxton Girls Club (Bannerman 1998, p. 45) and a useful resource for an earlier generation. Several other books were highlighted by different participants. The secondary school home economics textbooks were often recalled as significant sources of information as was the *Aerphos Cookbook* although this one had no preserves section. A few participants had used cookery books produced by The Country Women's Association but had not kept them.

As previously explained, in the present study, the most dominant locally produced cookbooks used for preserves were the *Green and Gold Cookery Book*, *The Southern Cookery Book*, *Cooking the Electric Way* and *The Barossa Cookbook* as well as a variety of community cookbooks. These books became a focus for the microhistory study as their importance was highlighted repeatedly during interviews and thus, each has been discussed as a significant source of specific knowledge, each providing a wealth of information for home cooks.

Green and Gold Cookery Book

The *Green and Gold Cookery Book* as shown in Figure 5.5, was created by the Adelaide Congregational and Baptist Church women to help fundraise for the new King's College, Kensington Park, which opened in February 1924 (Davis 1991, p. 186). Kings College later amalgamated with Girton Girls' School, an independent girls' school also located in Kensington Park, to form Pembroke School which is located across the original two campuses.

Figure 5.5 Green and Gold Cookery Book – Twentieth Edition



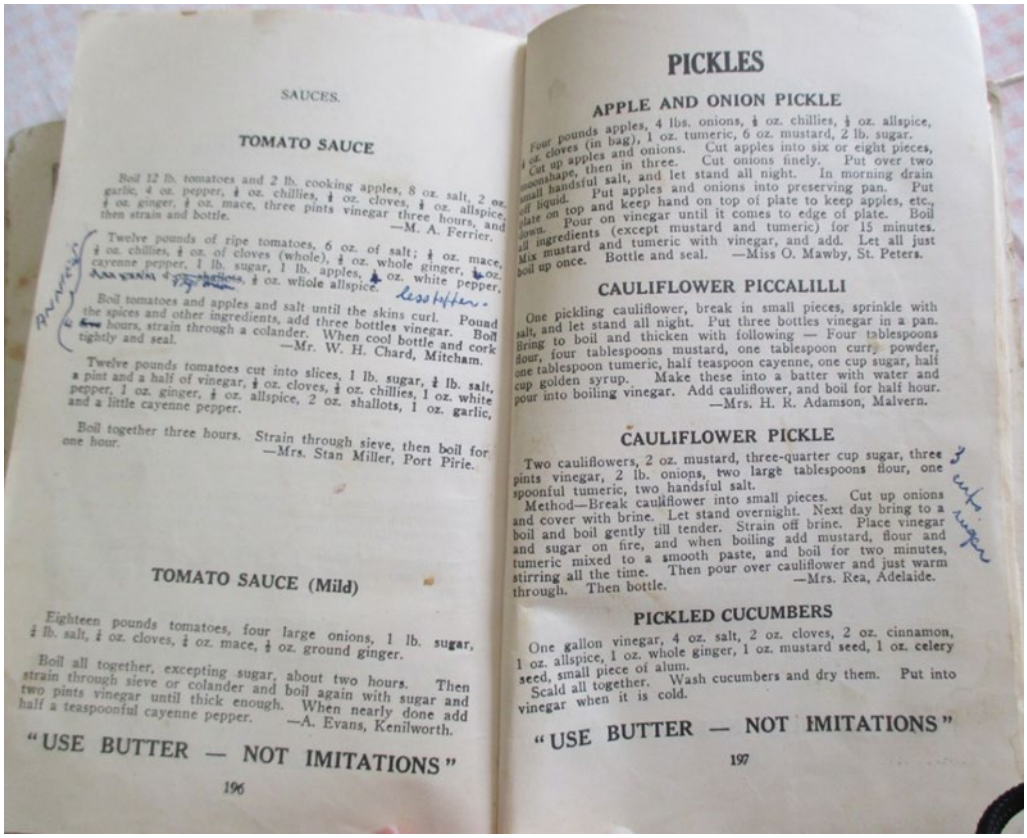
***Green and Gold Cookery Book* – Twentieth Edition (Reproduced with the kind permission of interviewee who owned the copy).**

Recipes were collected through personal and church networks. As Davis stated, 'The book was an important source of income for King's College and by the time of its merger with Girton Girls School in 1974, royalties from the book had contributed over $15,000 to the school' (Davis 1991, p. 197). Following in the footsteps of the *Presbyterian Cookery Book* in New South Wales and the *Kookaburra Cookbook*, it provided recipes, information and household hints that were suited to Adelaide conditions (Pitman 2007, p. 72). Pitman explains that 'Cooks found the book to be economical and the recipes simple and reliable' (Pitman 2007, p.75), features repeatedly highlighted by many interviewees. Several recalled that the *Green and Gold Cookery Book* was the only book used by their mother or grandmother. As one female participant commented:

> [The Green and Gold] This was like a bible back in those days … I've found some good recipes in here … My mother – there was a book she used to use that was well used and this one, I just happened to find and I kept it because it was a first edition but this doesn't look like its particularly well used but I'm sure she had one that had pages falling out of it (Interview No. 12, Marion 4 August 2018).

This connection to the *Green and Gold Cookery Book* was evident as many copies presented at the interviews had been passed down from previous generations and contained notes that personalised the recipes as shown in Figure 5.6.

Figure 5.6 Personal additions to cookery book



SAUCES.

TOMATO SAUCE

Boil 12 lb. tomatoes and 2 lb. cooking apples, 8 oz. salt, 2 oz. garlic, 4 oz. pepper, ½ oz. chillies, ½ oz. cloves, ½ oz. allspice, ½ oz. ginger, ½ oz. mace, three pints vinegar three hours, and then strain and bottle.
—M. A. Ferrier.

Twelve pounds of ripe tomatoes, 6 oz. of salt; ½ oz. mace, ½ oz. chillies, ½ oz. of cloves (whole), ½ oz. whole ginger, ½ oz. cayenne pepper, 1 lb. sugar, 1 lb. apples, ½ oz. white pepper, ½ oz. garlics, ½ oz. whole allspice.

Boil tomatoes and apples and salt until the skins curl. Pound the spices and other ingredients, add three bottles vinegar. Boil hours, strain through a colander. When cool bottle and cork tightly and seal.
—Mr. W. H. Chard, Mitcham.

Twelve pounds tomatoes cut into slices, 1 lb. sugar, ½ lb. salt, a pint and a half of vinegar, ½ oz. cloves, ½ oz. chillies, 1 oz. white pepper, 1 oz. ginger, ½ oz. allspice, 2 oz. shallots, 1 oz. garlic, and a little cayenne pepper.

Boil together three hours. Strain through sieve, then boil for one hour.
—Mrs. Stan Miller, Port Pirie.

TOMATO SAUCE (Mild)

Eighteen pounds tomatoes, four large onions, 1 lb. sugar, ½ lb. salt, ½ oz. cloves, ½ oz. mace, ½ oz. ground ginger.

Boil all together, excepting sugar, about two hours. Then strain through sieve or colander and boil again with sugar and two pints vinegar until thick enough. When nearly done add half a teaspoonful cayenne pepper.
—A. Evans, Kenilworth.

"USE BUTTER — NOT IMITATIONS"

196

PICKLES

APPLE AND ONION PICKLE

Four pounds apples, 4 lbs. onions, ½ oz. chillies, ½ oz. allspice, ½ oz. cloves (in bag), 1 oz. tumeric, 6 oz. mustard, 2 lb. sugar. Cut up apples and onions. Cut apples into six or eight pieces, moonshape, then in three. Cut onions finely. Put over two small handsful salt, and let stand all night. In morning drain off liquid. Put apples and onions into preserving pan. Put plate on top and keep hand on top of plate to keep apples, etc., down. Pour on vinegar until it comes to edge of plate. Boil all ingredients (except mustard and tumeric) for 15 minutes. Mix mustard and tumeric with vinegar, and add. Let all just boil up once. Bottle and seal. —Miss O. Mawby, St. Peters.

CAULIFLOWER PICCALILLI

One pickling cauliflower, break in small pieces, sprinkle with salt, and let stand all night. Put three bottles vinegar in a pan. Bring to boil and thicken with following — Four tablespoons flour, four tablespoons mustard, one tablespoon curry powder, one tablespoon tumeric, half teaspoon cayenne, one cup sugar, half cup golden syrup. Make these into a batter with water and pour into boiling vinegar. Add cauliflower, and boil for half hour.
—Mrs. H. R. Adamson, Malvern.

CAULIFLOWER PICKLE

Two cauliflowers, 2 oz. mustard, three-quarter cup sugar, three pints vinegar, 2 lb. onions, two large tablespoons flour, one spoonful tumeric, two handsful salt.
Method—Break cauliflower into small pieces. Cut up onions and cover with brine. Let stand overnight. Next day bring to a boil and boil gently till tender. Strain off brine. Place vinegar and sugar on fire, and when boiling add mustard, flour and tumeric mixed to a smooth paste, and boil for two minutes, stirring all the time. Then pour over cauliflower and just warm through. Then bottle.
—Mrs. Rea, Adelaide.

PICKLED CUCUMBERS

One gallon vinegar, 4 oz. salt, 2 oz. cloves, 2 oz. cinnamon, 1 oz. allspice, 1 oz. whole ginger, 1 oz. mustard seed, 1 oz. celery seed, small piece of alum.
Scald all together. Wash cucumbers and dry them. Put into vinegar when it is cold.

"USE BUTTER — NOT IMITATIONS"

197

Note the handwritten additions around the recipes

Personal additions to cookery book (Reproduced with the kind permission of interviewee who owned the copy).

Many participants recalled the significance of this book in their memories of the period:

> *Green and Gold* – mum, she used to mark them in the *Green and Gold* (Interview No. 38, Fulham Gardens 13 June 2018).

> The jam we make is from grandma's recipe book – the *Green and Gold* recipe book and her jam recipe is in there (Interview No. 10, Marion 11 July 2018).

> I still have my mother's 1925 *Green and Gold* book and I still look up in there to see if there is a recipe for – if I want to try something… Everyone had a *Green and Gold*. I know I have got the 1925 one and I've also got a later one which is about the 1950s (Interview No. 1, Sturt 2 December 2016).

As shown in Appendix 5.4 the selection and number of recipes between 1931 and 1999 showed very little variation. Most recipes remained within the book across different editions which reflects a steady and continued supply of produce, an observation supported by interviewee recollections. It can therefore be suggested that the fruit and vegetables required for these recipes remained popular within the backyards of Adelaide.

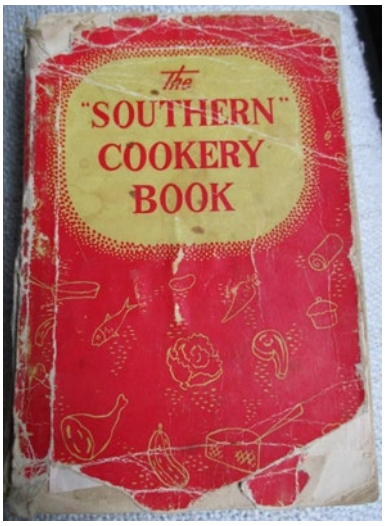
> The *Green and Gold*, of course, was the standard … the *Green and Gold* was the key one (Interview No 37, North Plympton 13 June 2018).

As Symons summarises, each state had its own standard cookbook, in South Australia, this was the *Green and Gold* (Symons 2014, p. 160). This was substantiated by Pitman who stated, 'For over forty years from 1924 until the late 1960s and early 1970s, the *Green and Gold* became the best-selling cookbook in South Australia' (Pitman 2007, p. 77). The importance of the *Green and Gold Cookery Book* as a source of preserving recipes is a significant part of Adelaide home preserving right across the study period and in many cases, to the present day.

The Southern Cookery Book (Formally known as The School of Mines Cookery Book)

Another significant South Australian cookbook which provided a simple, uncomplicated resource was *The School of Mines Cookery Book* which was later renamed *The Southern Cookery Book* (See Figure 5.7).

Figure 5.7 The Southern Cookery Book – *1960*



***The Southern Cookery Book* – 1960 (Source: Author's own copy).**

The South Australian School of Mines and Industries was established in 1889 as a response to the lack of a technical training facility in South Australia. By 1903, it had linked to the University of Adelaide to provide classes in a variety of technically based areas of which cookery was one (Elton 2013). The cookbook changed its name to *The Southern Cookery Book* in the late 1950s at around the time that the School of Mines and the Adelaide Technical College merged to form the South Australian Institute of Technology (Elton 2013). The cookery book was co-authored by several former instructors from the Domestic Science Department within the School of Mines and Industries and continued to be reproduced into the 1960s.

The cookbook, like the *Green and Gold Cookery Book*, was a much-loved source of preserving information. As shown in Appendix 5.5 it offered an extensive selection of jams, jellies, pickles, chutneys and sauces. Like the *Green and Gold Cookery Book*, the recipes remained stable with the fruit and vegetable ingredients not changing greatly across the time of publication.

> My wife had a stained and battered copy of the Southern Cookbook. She used to write extra bits along the side to make the recipes better next time. She always went to the Southern to remember basic things like how to make jam. She used the Southern quite a lot (Interview No. 1, Hove 2 December 2016).

As another participant also recalled:

> Mum said she always used the School of Mines Cookbook (Interview No. 8, Glandore 11 April 2017).

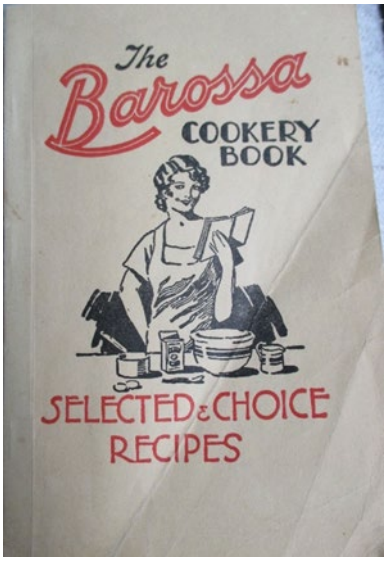
> Most of it was pretty standard recipes. Any new recipes would appear in the new edition. The recipe book had a bit of strife because people stopped buying it because all the recipes were the same – they only bought it for the few new ones added in. They would get it home, go through it and find that apart from the few new recipes, it was the same. The hard part was finding the new recipes as they were tucked into the existing chapters (Interview No. 1, Hove 2 December 2016).

Although *The Southern Cookery Book* was not as widespread as the *Green and Gold Cookery Book*, it provided a reliable source of preserving recipes until it ceased production. As it was produced locally in Adelaide, the main ingredients indicated in the recipes reflected, to some degree, backyard gluts in the Adelaide suburbs.

The Barossa Cookery Book

The Barossa Cookery Book shown in Figure 5.8, which was originally produced in 1917 and revised in 1932 to raise money for the South Australian Soldier's Fund (Juttner et al, cited in Heuzenroeder 2006, p. 46), was the source of preserving recipes for several interviewees. Although the book represents a regional focus in the Barossa Valley north of Adelaide, it had an impact on suburban cooks especially as 32 of the 216 recipes were from Adelaide donors (Heuzenroeder 2006, p. 46.9). Heuzenroeder suggests that political and social undercurrents of the time, partly in relation to Germanic culture, did affect its contents between the 1917 and 1932 editions but after this time, 'even after 32 reissues, the basic contents, illustrations and layout remain the same as they were in 1932' (Heuzenroeder 2006, p. 46.3). This was reinforced across the study period as shown in Appendix 5.6 which indicates the stability of all jam, jelly, chutney, pickle and sauce recipes across the study period.

Figure 5.8 The Barossa Cookbook – Twenty sixth edition



***The Barossa Cookbook* – Twenty sixth edition (Author's own copy).**

When discussing the source of such recipes, Heuzenroeder's informal survey of Barossa cooks found that people 'still looked to the published book for a good many cakes, biscuits and puddings and particularly for jams, sauces and relishes that would use up home-grown produce' (Heuzenroeder 2006, p. 46.9). The continued stability of sales, boosted by the 1932 revision, indicated that people were dealing with the same produce excesses, a finding that was reflected in what many participants were also growing in their suburban Adelaide gardens. The book was mentioned as a source of preserving recipes by several participants with one stating that her mother had also used the book. On discussing her mother's copy, she added that:

> I've got a Barossa ladies cookbook. It think it's from about 1920 – has some interesting recipes in it but I've never got round to trying them but, it's the good old basic German stuff, I think, most of it. It's interesting reading to see what they used. They never had a temperature for the oven … a wood oven (Interview No. 7, Oaklands Park 30 March 2017).

Although a regionally focused cookbook, *The Barossa Cookery Book* provided a reliable source of 'tried and true' preserving recipes for both rural and suburban cooks and one remembered fondly by participants for specific preserving recipes.

Company Books

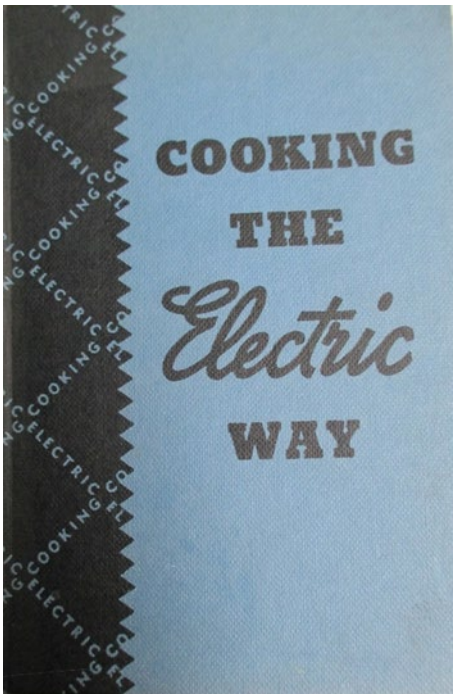
Throughout the research, as introduced in Chapter 4, several interviewees recalled the cookery books produced by the Electricity Trust of South Australia (ETSA) and the South Australian Gas Company (SAGASCO). As home cookers improved and became more reliable with the advent of better electricity

and gas supplies in Adelaide, both bodies produced a series of cookbooks to encourage sales and correct usage of the new appliances.

1. *Cooking the Electric Way*

By the end of the nineteenth century, the city area of Adelaide and Port Adelaide had received an electricity supply through the South Australian Electric Company and the South Australian Electric and Motive Power Company. In 1904, this expanded to become the Adelaide Electric Supply Company Limited and extensive transmission to the suburbs began. The company promoted electricity use throughout the 1930s and 1940s, but it was Thomas Playford, who became premier in 1938, that led the move to the establishment of ETSA in 1946 (Prest, Round & Carol 2001). From this point, after initial supply restrictions in the immediate post-war years, electricity supply expanded exponentially. As stated by Prest, Round & Carol (2001, pp. 166-7), 'Electricity was a symbol of advancement, prestige and modernity'. With this came modern electric ovens and ranges with thermostatically controlled temperatures.

Figure 5.9 Cooking the Electric Way Fourth Edition

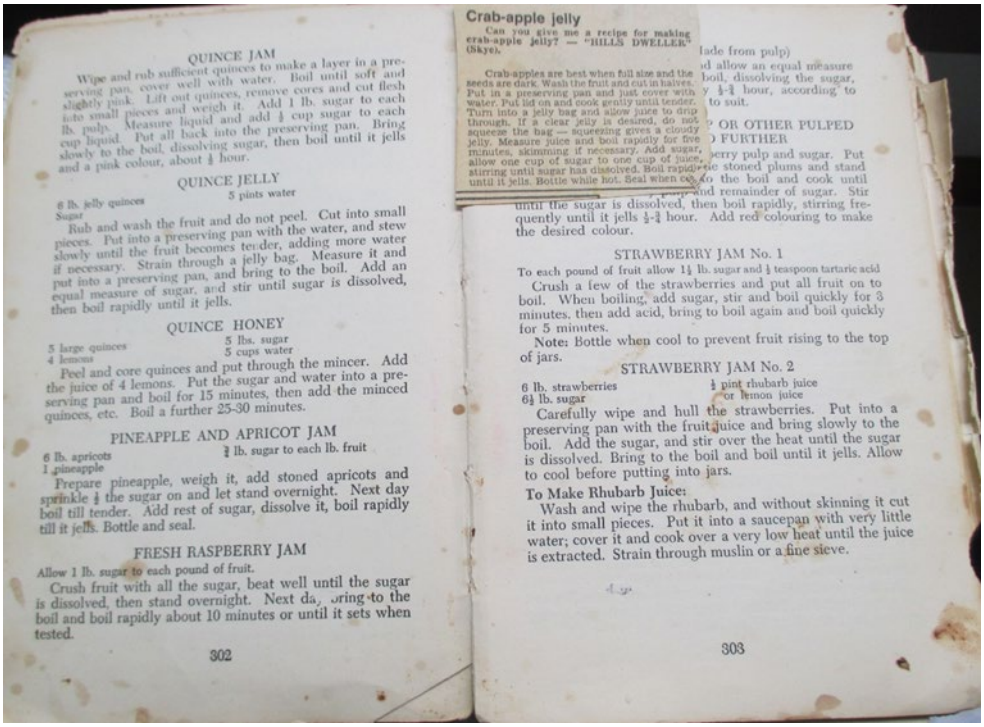


Cooking the Electric Way **Fourth Edition (Author's own copy).**

To promote and sell the new modern cookers, ETSA produced *Cooking the Electric Way* (Figure 5.9), a recipe book from which several interviewees recalled using the preserving recipes. One participant presented two copies of the cookbook, one was stained and torn and had been the 'go to' copy for both herself and her mother. Many jams and preserve recipes had been marked, added to, adjusted and

splattered with jam droplets. As the book deteriorated, a second later edition was purchased as the original became too difficult to work with in the kitchen. See Figure 5.10.

Figure 5.10 Cooking the Electric Way – early edition, date unknown



QUINCE JAM

Wipe and rub sufficient quinces to make a layer in a preserving pan, cover well with water. Boil until soft and slightly pink. Lift out quinces, remove cores and cut flesh into small pieces and weigh it. Add 1 lb. sugar to each lb. pulp. Measure liquid and add ½ cup sugar to each cup liquid. Put all back into the preserving pan. Bring slowly to the boil, dissolving sugar, then boil until it jells and a pink colour, about ½ hour.

QUINCE JELLY

6 lb. jelly quinces — 5 pints water
Sugar

Rub and wash the fruit and do not peel. Cut into small pieces. Put into a preserving pan with the water, and stew slowly until the fruit becomes tender, adding more water if necessary. Strain through a jelly bag. Measure it and put into a preserving pan, and bring to the boil. Add an equal measure of sugar, and stir until sugar is dissolved, then boil rapidly until it jells.

QUINCE HONEY

5 large quinces — 5 lbs. sugar
4 lemons — 5 cups water

Peel and core quinces and put through the mincer. Add the juice of 4 lemons. Put the sugar and water into a preserving pan and boil for 15 minutes, then add the minced quinces, etc. Boil a further 25-30 minutes.

PINEAPPLE AND APRICOT JAM

6 lb. apricots — ¾ lb. sugar to each lb. fruit
1 pineapple

Prepare pineapple, weigh it, add stoned apricots and sprinkle ½ the sugar on and let stand overnight. Next day boil till tender. Add rest of sugar, dissolve it, boil rapidly till it jells. Bottle and seal.

FRESH RASPBERRY JAM

Allow 1 lb. sugar to each pound of fruit.

Crush fruit with all the sugar, beat well until the sugar is dissolved, then stand overnight. Next da[illegible] bring to the boil and boil rapidly about 10 minutes or until it sets when tested.

302

Crab-apple jelly

Can you give me a recipe for making crab-apple jelly? — "HILLS DWELLER" (Skye).

[illegible]lade from pulp)

Crab-apples are best when full size and the seeds are dark. Wash the fruit and cut in halves. Put in a preserving pan and just cover with water. Put lid on and cook gently until tender. Turn into a jelly bag and allow juice to drip through. If a clear jelly is desired, do not squeeze the bag — squeezing gives a cloudy jelly. Measure juice and boil rapidly for five minutes, skimming if necessary. Add sugar, allow one cup of sugar to one cup of juice, stirring until sugar has dissolved. Boil rapidly until it jells. Bottle while hot. Seal when cold.

[illegible]d allow an equal measure [illegible]y boil, dissolving the sugar, [illegible] ½-¾ hour, according to [illegible] to suit.

[illegible] OR OTHER PULPED [illegible] FURTHER

[illegible]erry pulp and sugar. Put [illegible]ne stoned plums and stand [illegible]o the boil and cook until [illegible] and remainder of sugar. Stir until the sugar is dissolved, then boil rapidly, stirring frequently until it jells ½-¾ hour. Add red colouring to make the desired colour.

STRAWBERRY JAM No. 1

To each pound of fruit allow 1½ lb. sugar and ½ teaspoon tartaric acid

Crush a few of the strawberries and put all fruit on to boil. When boiling, add sugar, stir and boil quickly for 3 minutes, then add acid, bring to boil again and boil quickly for 5 minutes.

Note: Bottle when cool to prevent fruit rising to the top of jars.

STRAWBERRY JAM No. 2

6 lb. strawberries — ½ pint rhubarb juice or lemon juice
6½ lb. sugar

Carefully wipe and hull the strawberries. Put into a preserving pan with the fruit juice and bring slowly to the boil. Add the sugar, and stir over the heat until the sugar is dissolved. Bring to the boil and boil until it jells. Allow to cool before putting into jars.

To Make Rhubarb Juice:

Wash and wipe the rhubarb, and without skinning it cut it into small pieces. Put it into a saucepan with very little water; cover it and cook over a very low heat until the juice is extracted. Strain through muslin or a fine sieve.

303

***Cooking the Electric Way* – early edition, date unknown (Reproduced with the kind permission of interviewee who owned the copy).**

Copies of this cookbook were difficult to locate, and no editions were found after the late 1950s so it can only be assumed that it ceased production around this time. Appendix 5.7 shows that, again, the recipes remained constant right across the study period with only a couple of minor variations identified. Across the 1940s–1950s, the recipes addressed in the cookbook utilised the same fresh ingredients which indicates continued availability in suburban homes.

2. *The SAGASCO Cookbook*

The South Australian Gas Company (SAGASCO) was incorporated under an Act of Parliament in 1861. By 1879, the gas supply was being piped to Adelaide's suburbs. By 1897, gas cooking was being heavily promoted to encourage cooker sales and with this came the establishment of cooking demonstrations in 1902 (Prest, Round & Carol 2001, p. 222) and the production of recipes suited to gas appliances. This promotion continued across the twentieth century as gas became more popular. When major gas reserves were discovered in the Cooper Basin in the northeast corner of South Australia in the 1950s, SAGASCO was able to ensure a locally sourced, reliable supply of natural gas to the suburbs of Adelaide (Prest, Round & Carol 2001, p. 223).

The SAGASCO recipes became popular and were obtainable from a variety of sources as verified by one Glandore participant:

> There used to be like the TV/Radio Extra. When they had the TV Week we used to get the local Adelaide one. There would always be a recipe in there from the Gas Company and every week … I still use a recipe I got … it was a Gas Company recipe (Interview No. 8, Glandore 11 April 2017).

As shown in Appendix 5.8, recipes in the *SAGASCO Cookbook* (1931) and *Calling All Cooks,* the later publication by SAGASCO which was introduced from 1940, remained relatively consistent across the early study period, with only the omission of a few preserving recipes from each category after the 1931 edition. Two later books, produced in the mid-1980s, both had sections on preserves as shown in Table 5.1 below, with the earlier edition providing instructions and hints on how to cook each type of preserve (Figure 5.11). This information did not continue in the latter edition which had a greatly reduced preserves section suggesting a decline in interest by this time.

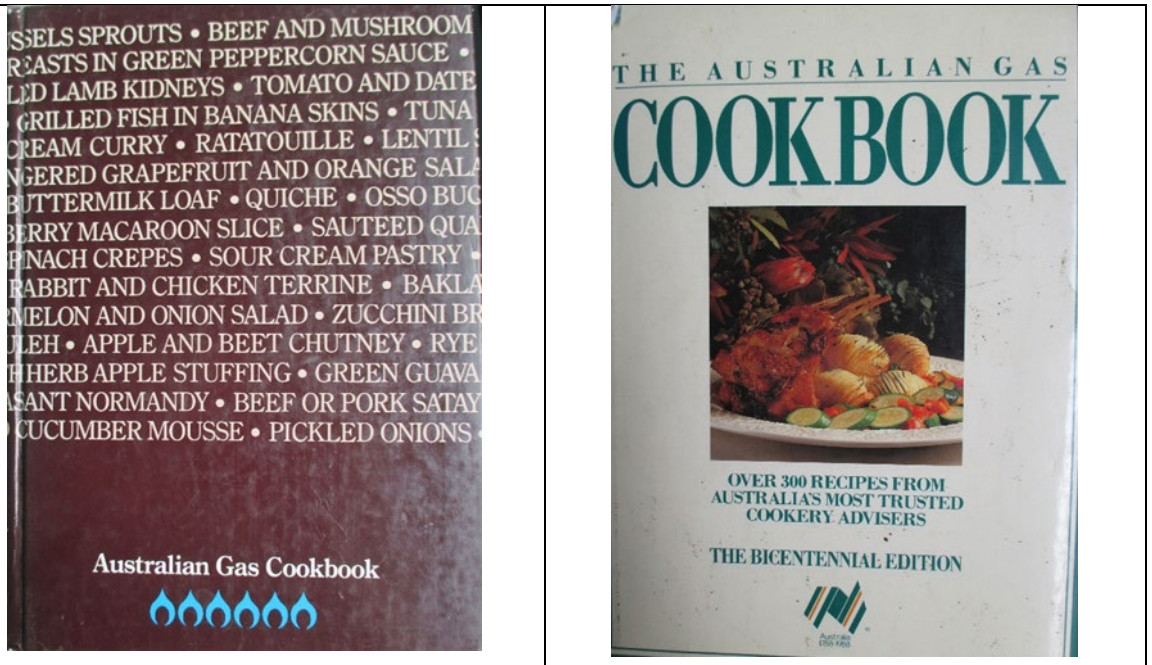
Table 5.1 SAGASCO Preserves 1985 & 1987 – A Comparison

Australian Gas Cookbook 1985	***The Australian Gas Cookbook 1987***
Fruit bottling in a gas oven	
Hints on jam making	**Jam Making**
Apricot Jam, Strawberry Jam, Tomato and Pineapple Jam	Plum Jam with Cognac, Fig Conserve, Dried Apricot Jam, Quick Raspberry Jam
Hints on Marmalade Making	
Orange Marmalade and variations (lemon, grapefruit, cumquat, mandarin, lemon), Three Fruits Marmalade, Gingered Grapefruit Marmalade, Golden Carrot Marmalade	Lemon Marmalade
Hints on Jelly Making	
Apple Jelly, Mint Jelly	
Lemon Butter, Economical Lemon Butter, Passionfruit Butter	Apricot Butter
Hints on Pickle Making	
Choko and Tomato Pickle, Honey Pickled Onions, Green Tomato Pickle, Sweet Guava Pickle, Pickled Onions, Mixed Vegetable Pickle, Sweet Pickled Cucumbers	Paw Paw Pickle

Apple-beet Chutney, Green Tomato and Date Chutney, Quince Chutney, Red Plum Chutney	Indian Tomato Chutney, Dried Apricot Chutney
Apple and Tamarillo Relish, Feijoa Relish	Tomato Relish, Mushroom Relish
Plum Sauce, Homestyle Tomato Sauce, Tomato Paste	Savoury Rhubarb Sauce
Candied Fruits, Brandied Cumquats, Brandied Cherries	
	Tarragon Vinegar and variations (herb, mint, lemon, orange)

SAGASCO Preserves 1985 & 1987 – A Comparison (Gas and Fuel Corporation of Victoria, The Australian Gas Light Company, South Australian Gas Company 1985; Australian Gas Association 1987).

Figure 5.11 The Australian Gas Cookbook – 1985 (left) and 1987 (right)



The Australian Gas Cookbook – 1985 (left) and 1987 (right) (Gas and Fuel Corporation of Victoria, Australian Gas Light Company & Company, SAG 1985; The Australian Gas Association 1987).

The SAGASCO cookery books, with their information and recipes, were a good source of preserving knowledge for Adelaide cooks represented through several research participants. They reflected available home produce, particularly the earlier *Calling All Cooks* editions, which were based only in Adelaide. The later editions were on a broader scale as other interstate authorities were involved in production.

Community Cookbooks

The *Green and Gold Cookery Book* and *The Barossa Cookery Book* represent popular multi-edition community cookbooks which sold far from the communities that created them. These books and others across Australia such as those compiled by the Presbyterian Women's Missionary Union and the Country Women's Association, The Red Cross and the Nursing Mothers' Association have been very popular, resulting in many editions and reprints (State Library of Victoria, Research Guides/food/cooking).

In the Australian context, Bannerman (1998), noted that community cookbooks were often produced for fundraising and charity purposes. Liz Harfull observes in her book *Tried Tested and True: Treasured Recipes and Untold Stories from Australian Community Cookbooks*, 'Many of these books were humble publications, hand printed and stapled together by volunteers' (Harfull 2018, p. 8). As noted by Harfull, to cover all community cookbooks was well beyond the scope of her project and the same is applicable to the present research. During the interview process, a significant number of obscure, locally produced community cookbooks were encountered. In a personal interview with Liz Harfull, she highlighted several cookbooks in Adelaide that were significant in her findings. The Adelaide Children's Hospital produced many cookbooks across the 1950s and 1960s and the Country Women's Association was also dominant with a series of themed cookbooks of which one was specifically on preserves. Other medical organisations such as the Muscular Dystrophy Association and the Flinders Medical Centre Foundation produced cookbooks, many of which included preserving sections. Churches, sporting clubs, schools and kindergartens also produced large numbers of small booklets and recipe pamphlets. Harfull attributed the decline in community-based cookbooks towards the end of the present study period as a direct reaction to the larger players such as Margaret Fulton and The Australian Women's Weekly series (Interview No. 65, Liz Harfull, Macclesfield 30 May 2018).

These cookbooks enabled insight into locally produced foods and what was generally done with them. As explained by Sarah Black (2010) in her dissertation ''Tried and tested': community cookbooks in Australia, 1890-1920', 'The recipe category of jams and preserves is particularly likely to reveal local produce use, since this subject naturally deals with gluts. Recipes involving large amounts of a particular ingredient usually indicate plentiful local supply' (Black 2010, p. 296) and this would incorporate homegrown produce. Many interviewees recalled a variety of community cookbooks which supported many local organisations. To address the difficulty in analysing the vast selection of local community cookbooks, examples were taken for each decade of the study period, mainly from participant's collections and their preserving recipes identified. Although direct comparison is not possible due to the fragmented and small nature of the sample, it is evident from Appendix 5.9 that the

recipes found across these sources, again exhibited fruits and vegetables that were common in other cookbooks of the time and were reflective of what was being grown in local properties. As Black adds, 'community cookbooks are predicated on a concern for food, cooking, kitchen, domestic life and home management' (Black 2010, p.48), they afford a valued insight into the preservation of popular fruits and vegetables.

5.2.1.5 Printed Media – Magazines

Gardening magazines

Many interviewees cited magazines as an important and continual knowledge source for their home food gardening. Several indicated that they consulted many different magazines, others only used them as a supplement to other sources. One English migrant subscribed to the British gardening magazine *Self Sufficiency* and continued to use it as a resource despite the difference in climatic conditions in Australia (Interview No. 46, Adelaide 24 August 2018). Several magazines were specifically identified as regular sources of information. Two interviewees cited the *Diggers Club Magazine* as an important source of information about unusual heirloom varieties of fruits, nuts, vegetables and herbs. Access to this magazine enabled them to purchase via mail order and supported them with extensive information on the products purchased. One elderly Marion resident explained:

> Many years ago, we joined Diggers and we'd buy a lot of oddball things from Diggers gardening … We got a lot of seeds and stuff from them, a lot of things – unusual ones (Interview No. 2, Marion 16 February 2017).

Another favourite magazine mentioned by several interviewees was the *ABC Gardening Australia Magazine* which connected to the ABC television show. The immense popularity of this magazine over time indicates the significance of media as a source of relevant and trusted information. As stated by Nextmedia, '*ABC Gardening Australia* is something that people keep in their homes for months, or even years, after they've read them' (Nextmedia 2019), an observation that found relevance within the homes of many study participants. Later in the period, although not common in the present research findings, four other magazines became influential in the home food gardening sphere. In 1978, the American *Better Homes and Gardens* published an Australian edition which soon became popular as a lifestyle magazine in which food gardening information was often included in the general gardening section. Other magazines were also recalled by participants:

> I used to always buy *Your Garden* magazine and that was a very good magazine and The *Australian House and Garden* and those two magazines I liked, and then *Your Garden* stopped and that was the end of that – it was so disappointing because they only had information about gardens

> not other, you know, advertisements. It got to the point (Interview No 16, Plympton 22 December 2017).

Your Garden only ceased production in 2016 due partly to declining sales. As stated in *Garden Drum*, an international gardening magazine, '*Your Garden* has been published for 60 years and was considered by many Australian garden-lovers to be one of our best garden magazines, with its in-depth articles and high-class photography' (Stewart 2016). Although out of the present time span, the *Burke's Backyard Magazine* established in 1998 provided additional information on items shown in the television episodes which had gone to air in 1987, towards the end of the study period.

Cooking magazines

Cooking magazines were very popular sources of information for numerous interviewees, many of whom still referred to them right up to the present day indicating their continued value as a source of preserving information. The magazine which had perhaps the greatest influence and representation within the participants was the *Australian Women's Weekly*. As Bannerman (2008) discusses, the *Australian Women's Weekly* led the way in the 1950s and 1960s with recipe supplements, prizes for best recipes and the promotion of new fads and styles including international foods such as Chinese and Indian cuisine. This directly broadened the types of preserves as new recipes such as Indian chutneys and relishes appeared in the magazine. Although other magazines were significant such as the *Woman's Day*, cited by one participant and supported by Fahey (1992), it was the *Australian Women's Weekly* that dominated the present study results. As stated by Liz Harfull in regard to the *Australian Women's Weekly*:

> They really influenced in a huge way what the average woman was cooking at home because that is where they got their recipes from (Interview No. 65, Liz Harfull, Macclesfield 30 May 2018).

Due to the large number of the magazines published within the study period, as previously explained, this research concentrated on preserve recipes in five-year increments to enable overall patterns to be identified.

Many remembered the recipes being part of weekly life:

> The *Women's Weekly* were good – you always got good recipes from the *Women's Weekly* … the first thing she [his mother] read was the cooking page (Interview No. 1, Hove 2 February 2016).

> [Her mum] She would get the *Women's Weekly* each week. I've still got some of the stuff [recipes] from the 60s out of the *Women's Weekly* (Interview No. 7, Oaklands Park 30 March 2017).

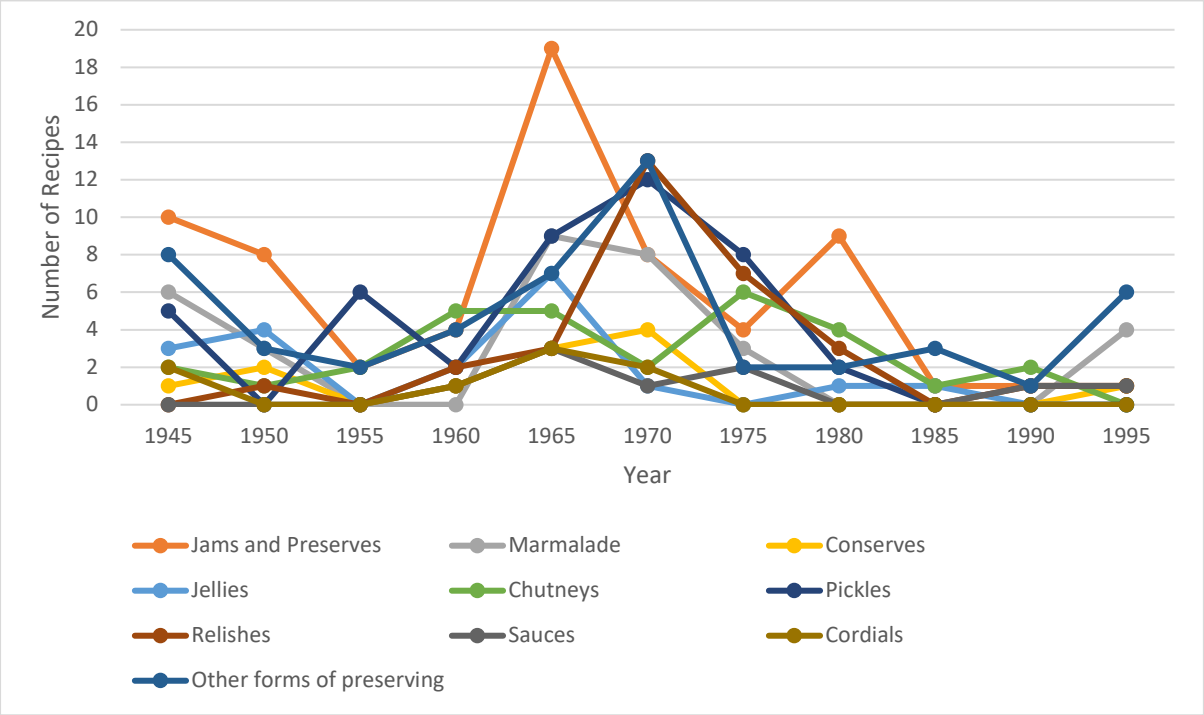
> The only things I can remember are the *Women's Weekly* magazines – lots of *Women's Weekly's* (Interview No. 15, Glenelg East 13 December 2017).

One Lithuanian interviewee remembered of her mother that:

> She liked the *Women's Weekly* where – there were some recipes there and, so this is going on a little bit, she really enjoyed that and, she then enjoyed, you know, we'll try something different – so that, to her, was quite exciting (Interview No. 35, Hazelwood Park 7 June 2018).

This iconic magazine, although not locally South Australian, provided many recipes for preserving home produce. As reflected in Graph 5.5 below, the initial period after the Second World War saw a gradual decline which can be partly attributed, as mentioned previously, to the scarcity of sugar.

Graph 5.5 Australian Women's Weekly preserving recipes 1945-1995



***Australian Women's Weekly* preserving recipes 1945-1995 (Australian Women's Weekly 1945–1995).**

In the initial post-war period, as previously mentioned, the sugar industry in Australia was hit with labour shortages which eased as migration expanded. The 1950s saw new technology in production and bulk handling which enabled the industry to forge ahead (McKillop 2007; Cripps 2016). From the mid-1950s to the 1970s, the number of preserve recipes generally increased reflecting both the improved availability of sugar and the appeal of the new, modern magazine and its incorporation of preserve recipes in many new and different ways such as in international cookery. As Bannerman explains (1998), the post-war period saw women's magazines find a mass market. These magazines were exciting and contemporary and appealed to the new 'modern' housewife. As Helen Townshend (1991) added, by the 1970s, society had become more cosmopolitan with new magazines.

As the study period ends, preserving recipes declined, matching the general feeling of many interviewees who felt that the next generation was not preserving as much, due in a large part to the availability of home freezers. Two Hungarian interviewees both lamented the lack of interest amongst their own children and grandchildren. This was reflected in the discussion with many post-war migrants for whom preserving had been a large part of survival in the new country but was not such an issue for following generations.

Other magazines were also available at local libraries. One participant recalled his mother's access to one particular overseas magazine which was a major source of preserving recipes.

> There was a library on South Road at the corner of Henley Beach Road and South Road. The old Thebarton Town Hall – where the theatre is. On the corner of that block, there is a parking lot – used to be a library there – a lending library … we used to go there. Now, why did we go there? Basically, for me to look at books and her to get recipes. So, she went to the library and one of the things we did was - I fell in love with a magazine called *The Saturday Evening Post*, an American magazine … she introduced me to it, my mother introduced me to it … in there was cooking. In *The Saturday Evening Post* – in the back they used to have recipes for Americans. The magazines we had were older ones. They kept 40s and this is 50s now. They kept the pre-war and post-war *Saturday Evening Posts.* Why? I have no idea … The further back you went in those, the more [recipes] there was (Interview No. 15, Glenelg East 13 December 2017).

As discussed previously, with the advent of the supermarket, the freezer, changing household demographics and fast paced modern life, the face of preserving was changing. Books and magazines were abundant and continuing to increase in number and sophistication. As Colin Bannerman writes, 'Australian food culture has been shaped more by the printing press than by any other influence' (Bannerman 2004, p. 113) and the book and magazine have been a major part of this development (Bannerman 1998, 2004, 2011; Fahey 1992; Symons 2007).

5.2.1.6 Other sources

Other sources of external knowledge, although less widespread, were highlighted within the microhistory study interviews and consequently are a small, but significant part of the overall narrative.

1. <u>Product Packaging</u>

Bannerman (1998, 2011) identifies product marketing through the availability of promotional recipes as a major influence on consumers. Symons also identifies the post-war period as a time when food changed as new products appeared which were aggressively marketed with elaborate packaging (Symons 2014, p.229). Brand promotion became powerful and innovative, exciting recipes were created to promote new products. This continued to increase as multinational food companies

promoted convenience food (Symons 2014, p. 266). One participant recalled using many recipes cut from packets although often only used as a base for further experimentation:

> I just found that by putting extra things in made a difference (Interview No. 3, Sturt 17 February 2017).

Although not many interviewees cited packet recipes as a major source, the driving marketing campaigns behind these promotional recipes had an effect on what products were purchased and this influenced what was bought and how it was used. If a recipe promoted a product such as Fowlers Vacola's Jamsetta, a setting agent, it encouraged people to make jam using their preserving kits and this was often done utilising home produce.

2. Cooking Classes

Another source of knowledge were external cooking classes. In the early part of the twentieth century, SAGASCO began to run demonstrations in their Grenfell Street city offices. As gas gained in popularity, 'there was an appreciable increase in the sale of gas stoves and a greater demand for cookery instruction' (Donovan & Kirkman 1986, p. 99). The SAGASCO expanded this element of their promotional juggernaut, dedicating the entire second floor of their new showroom in King William Street to cooking classes. The *SAGASCO Cookery Book* and later, *Calling All Cooks* fuelled interest and enthusiasm which flowed into cooking classes and lessons. Lilian Newman (Supervisor of Home Services Division) followed up with regular radio and television appearances including the promotion of cooking competitions which most likely included preserves sections (Donovan & Kirkman 1986). The gas company cooking classes, as verified by Lesley Tideman, were extremely popular with large kitchens set up and high numbers of participants (Interview No. 9, Lesley Tideman, Beaumont 22 June 2017). These continued into the 1980s and supported later cookbooks as discussed previously. As one participant recalls:

> I was a teenager when my mum sent me to the Gas Company cooking class. I didn't want to go as I didn't know anyone, but I loved doing it and still use the book to this day, including some of the jam and chutney recipes (Interview No. 58, Brighton 10 October 2018).

Another popular location for cooking classes was the Workers Education Association (WEA) who ran a variety of different classes. One participant had attended many Asian cooking classes at the WEA in the 1980s:

> Very, very early in the piece, long before, WEA used to run courses and I did a Thai cooking class really early … I did really, really early. It was Thai cooking – like I've got it all up there [points to head] – I could probably give you the dates of it but it was definitely in this period of time (Interview No. 33, Unley 15 May 2018).

This was where the participant was introduced to a range of new herbs and spices which she then grew in her home garden. Many other cooking classes were run throughout suburban Adelaide across the post-war years. These would have provided help and fostered enthusiasm amongst both home gardeners and cooks as new ingredients became available and new cooking techniques were introduced.

3. Travel

The post-war period, with its greater affluence and technological advancements, enabled greater opportunities for the average person to travel overseas. As Symons (2007, 2014) and Bannerman (1998, 2008) highlight, by the 1950s, Australians were travelling the world, initially by ocean liner to Europe and later by air as flying became more affordable in the 1960s. More people headed to Asia, especially with the links made by Don Dunstan in the 1970s who, from travelling in Asia and further abroad, brought many new flavours and ingredients to the Adelaide home. The increased Asian migration of the 1980s and 1990s further enhanced the local cuisine and through this influence, encouraged more people to travel to these destinations themselves and experienced the local foods. One Lithuanian interviewee connected her extensive travel to her exploring foods that differed from her parents' generation:

> Travelling – travelling, you know, I mean I had my first persimmon in 1976 in Greece, I think. I never knew what they were – they looked like tomatoes, but I tried them, and I love them (Interview No. 42, Hindmarsh 18 July 2018).

She has always grown persimmons since this time and preserved them when required.

5.2.2 The rise of environmental awareness

Throughout the research process, concern regarding environmental impact became increasingly significant. More information and greater media promotion increased the general understanding and concern for environmental issues across the study period from 1945-1995. From the interviews, it was found that environmental knowledge was a significant element in the way many gardeners managed their suburban plots. Many values associated with concern for and action to protect the environment were evident amongst Adelaide food gardeners. Several interviewees commented that, although they were interested in and considered the environment, it was not always something that they thought about directly:

> It wasn't sort of talked about or, in those days, you know, it was mainly just for saving money (Interview No. 17, Blackwood 19 January 2018).

This was supported by other interviewees who agreed that it wasn't something that people set out to address but, as the research uncovered, most people growing food in their garden during this period were very conscious of the environment and their impact upon it. Several participants were keen nature lovers, and this influenced their garden practice. One elderly Hungarian migrant who arrived in 1962 passionately recalled:

> I love being amongst nature, I need to feel the earth, I am an earth type – I need to feel that earth … I've always loved nature (Interview No. 21, Norwood 11 April 2018).

Another Ukrainian contributor spoke of her mother as an example of Naturalist Intelligence [2]:

> She was uneducated, but she knew when to plant things. She used the moon. She just knew when to plant things and things just grew, even when she didn't want them to grow so she had this ability, I know it's innate, you couldn't describe it … she just knew (Interview No. 57, Coromandel Valley 20 September 2018).

Many others cited the importance of nature to both themselves and their parents and how that was reflected in the way they managed their gardens. This passion was beautifully articulated by one Latvian participant who spoke of her dad's philosophy:

> If you nurture a tree and look after it, it will provide you in return with the fruits of your labour (Interview No. 56, Coromandel Valley 20 September 2018).

This desire to engage with nature through the home garden has been an area of investigation in several scholarly works. In the United Kingdom, Bhatti and Church (2001, 2003) looked at the 'importance of the garden as a site for engaging with nature' (Bhatti & Church 2003, p.43). Their 2001 study highlighted the significance of nature in the domestic garden and its links to many other elements of life. They argued that 'everyday spaces act as important sites for lay knowledge of, and connections to nature' (Bhatti & Church 2001, p. 366). This link was strong with many present interviewees. Head and Muir (2007) identified, in the Australian context, a 'betweenness' – a hybrid dualism between nature and culture. In their research, they identified the yard as one significant location where this dualism occurs. They added that the older generation generally viewed home food gardening as representing 'hard work, self-reliance, community spirit and thrift' (Head & Muir 2007, p.92). The older generations just 'did their own thing' (Interview No. 15, Glenelg East 13 December 2017). This was in contrast to the generations that followed for whom environmental sustainability and organic methods become more influential. In the American context, Kaplan summarised, 'the garden is a miniature, a slice of nature compressed in space and a pattern of information compressed in time' (Kaplan 1973, p.160). Researchers such as Ghosh (2011,2014), Balfour (2010) and newspaper reporter Aubusson

(2015) encompass this passion for nature and see the potential for it to be channelled to create greater urban sustainability in the future.

The 1960s and 1970s saw a renewed interest in the environment. The extensive urbanisation and suburbanisation of Australian cities, especially Adelaide, had led to questions of concern regarding environmental impacts. Gaynor (2006) identified this period as one where a new environmental movement formed. Ghosh and Head further identified this concern indicating that 'the environmental qualities of residential suburbs and their houses and gardens, have long been the subject of intense debate' (Ghosh & Head 2009, p. 319). From this point in the 1970s, the 'alternative' movement began to gain momentum (Symons 2007). The permaculture movement developed in Australia under the leadership of environmentalists Bill Mollison and David Holgren and together, they placed environmental stewardship into the public domain (Mollison & Holgren 1987). The significance of permaculture was highlighted by one contributor who was very environmentally aware and kept frogs for many years to help her garden ecosystem:

> Then there was the influence of the … it's a style of gardening but highly sustainable and you plant different things together, mainly mulching … permaculture. Permaculture sort of started to influence how we [gardened] … That's probably when the composting and all that came in too. It had quite an impact on what I did in the garden (Interview No. 39, Adelaide 27 June 2018).

In Adelaide, The South Australian Soil Association (SASA), established in the 1960s, enabled a group of likeminded people to come together to address shared ecological concerns for the food they ate and where it had come from. They encouraged the public to improve their environmental knowledge and produced newsletters and articles addressing the relationship of soils, plants, animals and man and the issues that arose within this arena (Blakemore 2006). One English interviewee and her family were involved in the SASA as members. This created a valuable interface with organic gardeners and orchardists which facilitated idea exchange and enabled many sustainable practices to be introduced into their extensive home food garden (Interview No. 46, Adelaide 24 August 2018).

Interviewees highlighted several other environmental issues on which they were knowledgeable, and which impacted upon how they managed their home food production. The ecological benefits of a large and varied garden were an important element for several participants. Some scholars such as Taylor, Leach and Smith (2005, p. 456) acknowledge that the 'home garden is unavoidably a human construct' that requires continual maintenance and has associated with it, a history of soil contamination, microclimatic changes and the introduction of weeds as pests. This unavoidable impact is acknowledged but, with the shrinking block sizes evident from the 1980s onwards, the expansive home garden of the post-war period has become a bastion of ecological remnants with a potential role in

future conservation and diversity (Galluzzi, Eyzaguirre & Negri 2010, p.3636). As Hall stated, 'The green space around dwellings plays an important environmental role in the urban landscape' (Hall, 2010b, p. 425). Hall also identifies several important environmental functions of backyards, among which he includes biodiversity and natural climate control as significant, two factors highlighted within the present research (Hall 2008; 2010a; 2010b; 2015). Biodiversity, and the effect of neighbours upon it, was one element of concern presented by a very elderly Plympton resident:

> People started spraying, this is a thing, quite contentious too, because people – bugs – you've got to spray bugs, therefore the vegetables suffered and they became sick simply because there were no bugs to intervene … everyone, shrubs, whatever, you know, you had to spray and kill all the good bugs and that's why, I think, it is suffering today. I haven't got one apple on the tree. No – I've got two apple trees, one apple and I put it down to the fact that too many bugs have been killed and we have minor birds which I could slaughter … because we used to have honey eaters, sparrows, starlings – all kept the bugs down, all the bigger bugs and anyhow, these minor birds came in. It's a shame. When I hear a honeyeater or a sparrow or a blackbird – I say, 'come back', 'come back' (Interview No. 16, Plympton 22 December 2017).

Timms (2006) noted the impact of increased subdivision on biodiversity and this was supported again in the present research. One Marion resident cited the smaller blocks in his suburb to be problematic for his own food gardening:

> The blocks are too small, they build three houses on one and they cut down all the fruit trees so no, I've got to net all my fruit trees because the birds fly in for a feed (Interview No. 14, Marion 16 December 2017).

Some participants were also concerned about the changing microclimate and its impact on their food growing. As Hall (2015) discusses, one consequence of higher density living which affects the local area is the creation of heat islands which occur due to the closeness of buildings and the lack of air ventilation between them, creating pools of hot air. As previously mentioned, this was of particular concern for one very passionate interviewee:

> What worries us oldies is when we used to have a quarter acre block with three quarters of it garden of some sort. Now we get these blocks with about 10% of it is [garden] - tiny little pocket handkerchief and the rest is concrete, that's going to play merry hell with the local climate. It's going to create heat islands in all these suburbs – you've got bitumen road, concrete footpaths, rooves everywhere, huge houses, concrete driveways and concrete yards in the back. There is nothing growing, there's no breeze (Interview No.2, Marion 16 February 2017).

Adelaide's semi-arid climate and how to deal with it was a factor often mentioned by participants. Most learned by experience, adapting by constructing shade structures often out of timber and water pipes, using shade cloth and watering mindfully. One gardener from Hallett Cove grew butternut pumpkins to cover the ground and conserve soil moisture as the cost of watering continued to rise (Interview No. 11 Hallett Cove 3 August 2017). Other interviewees just grew what would survive in the intense summer heat and 'just went with it' and 'grew what they wanted' (Interview No. 6, Hove 14 March 2017; Interview 14, Marion 16 November 2017). Many migrants struggled with the Adelaide heat, as one English participant recalled:

> We just thought we could do the same here [as in England], but we did try to have those sorts of plants, gooseberries, raspberries and blackcurrants and they just shrivelled up in the heat (Interview No. 50, Somerton Park 11 November 2018).

Soil quality was another concern which affected what could be grown in the suburban yard. Areas such as Marion, Colonel Light Gardens, Woodville Gardens, Melrose Park, Oaklands Park and Prospect were identified by participants as having excellent soils and those who had lived in these areas grew fruit and vegetables very easily with minimal soil enrichment. Some areas such as Kilkenny and Sturt exhibited hard soils which were initially broken up, often by the growing of potatoes, before other vegetables could be considered. Other areas such as Unley and Somerton Park also had very difficult soils, the latter being very restrictive due to the ocean salt in the soil. Often, building good soils required research followed by trial and error. The Adelaide soil was also an issue for migrant food gardeners. One Hungarian woman cited the soil as being so different from home. This was the same for a Chilean participant who consulted a wide variety of magazines when she arrived in Adelaide to 'update me on what to do with Australian soils – that is my failure' (Interview No. 51, Morphett Vale 12 September 2018). The soils were significantly different from what she had known back in Chile.

The final environmental issue that was often discussed in interviews and constituted a significant concern amongst gardeners was the use of chemicals. Many participants sought information on chemical use from a variety of sources. The majority of participants were fully aware of the dangers of many of the chemicals at the time, such as DDT (chemical pesticide), and chose to avoid them. Some just supplemented if the soil needed a boost or if there was a specific pest outbreak and these were either made in the backyard or purchased from a nursery. As discussed in Chapter 4, many participants used composting from chicken manure and green waste rather than commercial fertilisers. Most of the respondents had attained knowledge of chemical use and its affects from external sources such as magazines and other articles and largely avoided them as a result of this information. One elderly woman removed her snails by hand (Interview No. 13, Hallett Cove 17 August 2017), another recalls

her mother picking snails up and throwing them over the fence into the neighbour's garden whom she didn't like! (Interview No. 58, Brighton 10 October 2018). One participant recalls her mother planting mint extensively to keep weeds and bugs under control (Interview No. 8, Glandore 11 April 2017). For some migrants, language was an issue as many new arrivals were not confident with English. This inability to gain safety knowledge was recalled by one Lithuanian participant whose parents were impacted by this language barrier. Several contributors recalled the impact of the Premier Don Dunstan in promoting, through his own garden and cookbook, a more organic approach:

> Dunstan was quite an influence on that, sort of freeing us up from the constraints of chemicals (Interview No. 39, Adelaide 27 June 2018).

As Dunstan himself explained in his cookbook:

> I spread the straw from the shed on the garden every three months. It improves the texture and fertility of the soil markedly. Any concentrated fowl manure goes in a big bin of water to make liquid manure – much better than buying chemical fertilisers (Dunstan 1976, p. 11).

Dunstan's impact on home food gardening is further developed in Chapter 6.

Much environmental knowledge was gained and applied to the home food garden in Adelaide. Many younger participants recall their own environmental philosophies and the influence of a variety of sources for this knowledge. The previous generation, who grew food in the immediate post-war period, although not self-proclaimed conservationists, were 'accidental environmentalists' whose passion for clean, fresh, homegrown food led to more natural gardening processes. This practice formed a legacy not only for the next generation, but for environmental sustainability generally.

5.2.3 Kitchen technology and home preserving

Changing technology across the post-war period impacted on the way home preserving was performed. As previously discussed, the introduction of gas and electricity to suburban homes enabled home preserving to become easier and more efficient. As Fahey (1992, p.28) states, 'Food preserving was a fact of life' and this was reflected in the homes of many post-war participants. With new technology came commercial preserving. Often, as Kingston (1975, p. 105) discusses, home based preserving processes that had occurred for centuries were mechanised and enabled large scale production. Bannerman (1998, p. 67) noted that bottled sauces and pickles, which had been luxury items in the early days of settlement, became 'supreme' as they offered a continual supply throughout the year coupled with a huge selection of products. Many interviewees remembered their parents and grandparents salting and drying fruit and vegetables to preserve seasonal gluts. Of all the methods of

preserving remembered by participants, the most significant one was the Fowlers Vacola preserving kit which often made its way from generation to generation. As Newling comments, 'Preserving kits such as the Fowlers Vacola came into vogue in the early 20th century complete with bottles, clip lids, rubber seals and bain-marie type water baths and cauldrons (Newling 2015, p. 82).

Joseph Fowler, using his grandfather's established preserving methods from England, launched the Fowlers brand in Australia in 1915 (Fowlers 2015). By 1920, the company was well established and its popularity evident by increased sales. As stated by Fowlers in their recent company history, 'This new bottling device, which could preserve excess or cheap summer fruit or vegetables to feed the family right through the winter, quickly became a 'must have'' (Fowlers 2015, p. 9). Many interviewees recalled their mothers and grandmothers using the kits. One participant remembers:

> I remember the almond trees, the loquat trees, the apricot trees, peach trees and all usually ended up in some form of preservative – usually the old Fowler equipment. I can always remember that lying around and the big jars. And then there was a very special pantry that had rows and rows of it … mum had two sisters and a brother, and they had nights when they cracked the almonds, they cut the fruit and sometimes ate a lot of the fruit! (Interview No. 38, Fulham Gardens 13 July 2018).

As children, many participants remembered helping with the cutting and bottling. An English migrant who arrived in 1958 to Elizabeth remembered of her mother:

> When all the fruit [ripened], obviously there was a glut, even with three children we couldn't eat it all, so she would get out the Fowlers and, you know, the Fowlers Vacola. We would all stand there at the sink and, you know, cut them in half … and pack them in jars. She would make up the syrup (Interview 28, Norwood 2 May 2018).

For some, as with this Marion resident, the preserving of the fruit was a significant part of life:

> We did for a while; we preserved a lot. We had a cupboard out there specially built for Fowlers Vacola preserving jars [as shown in Photograph 5.1] (Interview No. 2, Marion 16 February 2017).

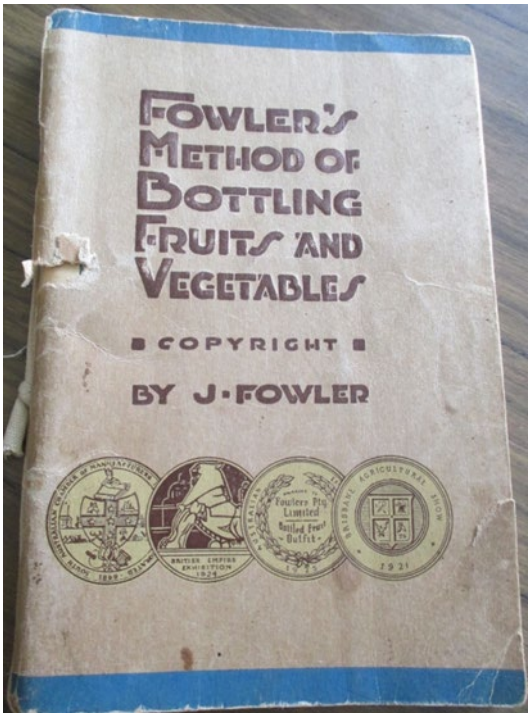
Photograph 5.1 Fowlers preserves shelves – shelving built to order

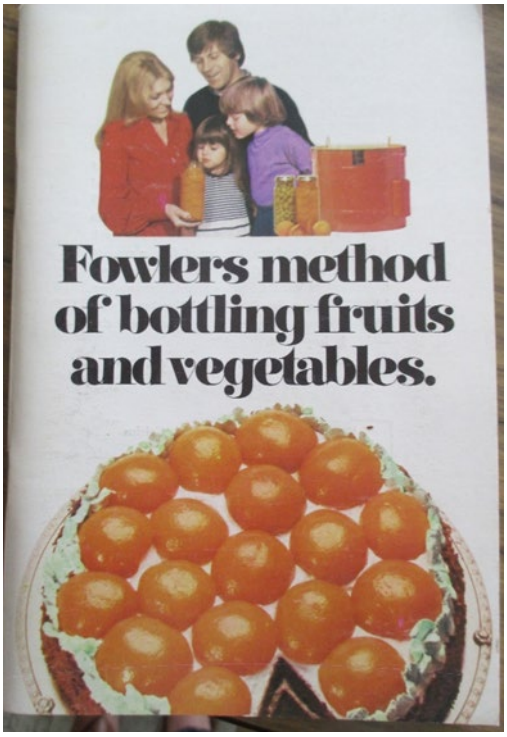
The cupboard in which preserves were stored. The bottom shelves were used for Fowlers Vacola jars as they were built to the correct height

Fowlers preserves shelves – shelving built to order (Photograph reproduced with the kind permission of interviewee).

The Fowlers Vacola salesman went door to door to demonstrate and sell. With the product came books and pamphlets, instructions and recipes, many of which participants still held as shown in Figure 5.12.

Figure 5.12 Examples of Fowlers Vacola books





Two examples of Fowlers Vacola booklets. 1945 and 1970s

Examples of Fowlers Vacola books (Reproduced with the kind permission of interviewee who owned the copies).

Over time, many interviewees commented on the declining use of the Fowlers Vacola, particularly in the next generation as freezing became more popular. One English migrant remembered using the Fowlers Vacola a great deal when she first arrived but used it less as time progressed:

> Because you could cook them, freeze them, the bottling became a bit obsolete – it was easier to just freeze them (Interview No. 45, Christie Downs 21 August 2018), an observation noted amongst several participants.

The work involved was one of the deterrents as was lack of time due to work commitments, especially as women headed back into the workforce.

In a similar method, several participants use AGEE Mason jars to bottle fruit. These jars, produced by Australian Glass Manufacturers between 1932 and 1948 came, as explained by one participant, in three sizes and had a glass lid with rubber rings. The rings were hard to obtain in the immediate post-war period as most rubber had gone to the war effort and not for home preserves. When remembering his mother's preserving, especially at their farm property at Reynella:

> She had heaps of AGEE jars … Sometimes she would do it [preserving] at home but she would also go down to the farm and do it in a copper in the milk room. There was a wooden board that

was made that you could put in the bottom of the copper … and you could put all your AGEE jars in there and boil them up and cook the fruit. [When comparing to Fowlers Vacola jars] In the case of AGEE jars, you had a glass lid with a rubber ring on it – you had to insert a kitchen knife and just lift it while not buggering the knife to let the air in and then you had the metal clip like that, that you put around the top (Interview No. 18 Fullarton 19 February 2018).

As explained by those who had used AGEE jars, they produced a cookbook as shown in Figure 5.13 which provided information on their use and recipes to use with the jar's contents.

Figure 5.13 Agee pamphlet and recipe booklet

Agee pamphlet and recipe booklet (Reproduced with the kind permission of the interviewee who owned the copy).

The research also identified preserving traditions that utilised only the jars that were at hand in the kitchen. Often, migrants preserved in this way, as did others who lived through war and depression, reflecting a survival philosophy and determination to reduce waste and minimise costs. As recalled by Rosa Matto, their homegrown fruits along with some which had come from family in the Riverland, were bottled in syrup. Their own bottles, not Fowlers Vacola, were filled and placed in a water bath – after cooking, they were then left in the water to cool (Interview No.41, Rosa Matto, Prospect 3 July 2018). This method using their own bottles, was also practised by some Anglo-Australians and also in several Hungarian and Latvian households. The Latvian migrants often bottled tomato juice and sauce as one Hungarian interviewee recalled:

> We had our own jars and then afterwards, you would put it in there and then you would cover it up with a doona or something – when you make tomato juice – cover it up with like a tea towel and then put your doona on there – the feather cover. Leave it there overnight. It would keep them

> warm and they have to get cool that way. You don't, sort of straight away go put it in the fridge – you can't do that if you want to preserve it – you have to cool off slowly … Then into my pantry (Interview No. 20A, Norwood 21 March 2018).

As Bannerman (2008) discussed, the 1960s saw a significant rise of the home freezer in suburban homes. Shove and Southerton (2000) identified the same trend in Britain where many homeowners had purchased freezers as they were regarded as a symbol of technological progress and modernism. In Australia, by 1978, one third of households had a home freezer and this, as in the British example, represented wealth and success (Symons 2007, p. 243). With this new appliance came new sources of information and recipes to encourage and utilise the new freezing method. In Adelaide, Lesley Tideman recalled that in:

> The late 70s, and early 80s, people were buying freezers, and this included the urban community and really not using, knowing how to use them – how to wrap the stuff properly, no, they still don't! – I was very much involved with that sort of education programme and we had a committee – across the board – Consumer Education Freezing of Foods Council. That was commercial people, company people … I was on it … Kelvinator, The Dairy Corporation – we had a person from Tupperware – very much involved, the Gas Company - that sort of thing – it was an across the board one and we did some work together which sort of complemented what I was doing (Interview No. 9, Lesley Tideman, Beaumont 22 June 2017).

This information source was important as the freezer became more and more a part of suburban life. Bannerman (2008) and Symons (2007) identify the rise of 'fresh frozen' foods and their impact on reducing the desire to grow home fruit and vegetables. As Symons (2007, p. 241) discusses, the first major 'fresh' frozen items were frozen peas from Tasmania and this was followed by a flood of easy to prepare snap frozen fruits and vegetables, all of which would have impacted on home production. This was substantiated by several interviewees who stated that it was cheaper and easier to buy frozen fruit and vegetables and particularly for their parents and grandparents as they aged and became less able to grow their own. The research revealed a variety of responses from home gardeners as to the impact of home freezing technology. Some were unconvinced and preferred to continue their own home preserving, as indicated by one elderly Hungarian migrant on whether she used the freezer:

> No, [I stuck with] what I had done, just salt – have to put it in – the cabbage and tomato sauce – preserving for me is important (Interview No. 24, Norwood 11 April 2018).

Others remembered the limited freezing space in early fridge/freezer combinations and, as freezing enabled long-term storage of many items, home produce had to compete with ice-cream, meat, fish and ready-made meals. Many remembered fruit and vegetables in the freezer but not as a significant

item. Many participants recalled that most fruit was eaten fresh in season - their greatest joy was eating it immediately. For some though, the freezer allowed easy storage of the glut and changed the way they preserved. Some fruits and vegetables were placed directly into the freezer after minimal blanching or stewing thus reducing the need to preserve in bottles. As one English migrant recollected, the freezer was 'always full up with stuff' (Interview 50, Somerton Park 11 November 2018). This new process was supported by many information sources including the Department of Agriculture fact sheets *A Guide to Using the Home Freezer 1972* and *A Guide to Home Freezer Use 1976* and the *Australian Women's Weekly New Cookbook* (Sinclair 1978) which had an entire section devoted to freezing fruit and vegetables, both of which provided information, preparation advice and cooking instructions. Several participants noted that the biggest shift was evident between generations. Often, participant's parents and grandparents preserved in traditional methods such as salting, drying and bottling but by their generation, this had changed, and freezing had dominated due to its ease and speed of preparation. Many grandparents and parents had obtained freezers much later and by that time, had been forced, due to age and ill health, to reduce home production.

Another new technology that allowed easy preservation was the dehydrator. Several interviewees owned these appliances and had dried mainly home fruits at the latter end of the study period. Other appliances such as pressure cookers and microwave ovens were discussed by various interviewees. As Bannerman (2008) noted, the pressure cooker from the USA allowed speed, convenience and efficiency, particularly in jam making and was promoted by the *Australian Women's Weekly* in both magazines and cookbooks. Microwave ovens from the 1960s also enabled fast, efficient jam making and allowed herbs to be dried quickly. The *Australian Women's Weekly* in 1987 produced a section within their *Microwave Cookbook* which included a section devoted to jams, pickles and other preserves.

Technology, both widescale and more localised, went through tremendous development across the study period 1945-1995. Commercial and domestic appliances changed how people preserved their food as bottling systems such as the Fowlers Vacola and Agee Jars gave way to the modern domestic freezer and with this came a large amount of new information and recipes to understand and utilise the new technology. Although the method for preserving changed, most households in the study continued to preserve their backyard bounty, assisted by new information sources.

5.2.4 Summary

The microhistory study of home food production identified a series of external sources that reinforced a continued demand for such information over the study period. Communication media developed considerably and with that expansion came a wider variety and complexity of information sources. Concern for the environment through sustainable home gardening practices had built on the legacy from previous generations. The development of environmental understanding was underpinned by the influence of parents and grandparents who had often practiced sustainability by necessity and was enhanced by the desire to work with nature through a better understanding of elements such as biodiversity, soil management and water conservation. Kitchen technology had seen home preserving change with the advent of home freezers and other appliances but did not see it cease altogether. Although Adelaide society modernised across the study period and less people generally engaged in food gardening, it is evident from this more detailed analysis that many were still accessing the widening information resource and continuing to grow and preserve their own food from their suburban yard.

5.3 Community knowledge sources

The second level of gardening and preserving knowledge acquisition and development that was significant within the microhistory study was the role of the local community both within Adelaide and migrant homelands. The interaction of participants with their immediate neighbourhood and wider local community opened many opportunities for knowledge acquisition and transfer. Three levels of engagement became evident from the extensive interviewing of participants; these were the significance of interpersonal connections, the role of local community involvement and the influence of migrant communities. These points varied in their dominance and resilience over the timeframe, but some continued to ensure a level of community knowledge transfer across the study period and beyond.

5.3.1 Interpersonal connections

As stated by Kortright and Wakefield, 'Food can be a way to connect with others through reciprocal giving and as a mutual occupation that links neighbours through shared experience' (Kortright & Wakefield 2011, p. 47). Community involvement in local food systems through the exchange of produce, information and recipes has been the subject of much international scholarly research (Kortright & Wakefield 2011; Leonardi 1989; Schupp & Sharp 2012). In Australia, scholars such as urban researcher, Mark Peel (2000) have studied the general decline in neighbourhood interaction over time, a finding of the present research. As Peel discusses, social connections in communities change over time and with different locations. He adds that, although still relevant, these connections are not as

strong as they were in the 1950s and 1960s when many people shared a common set of circumstances as occurred when the satellite city of Elizabeth was established. The shared needs, friendships, buildings and connection through isolation in a new area without established infrastructure, led to a culture of sharing and swapping (Peel 2000). The role of food production and recipe swapping was an important element of the suburban community as indicated in the research done by Holmes (2000), Holmes, Martin & Mirmohamadi (2008) and Supski (2005).

Produce swapping and gifting

From the early days of settlement, plants, seeds and food items were exchanged, cementing friendships and weakening class divisions (Holmes, Martin & Mirmohamadi 2008, p. 37). This exchange of food, information and recipes was highlighted by many participants in the present research. Although a few could not recall any swapping or gifting of produce or preserves, most had strong recollections of neighbourhood sharing. As identified in the research, most participants recalled some growing around them which led to produce swapping, although this varied from suburb to suburb and in what was produced. Some just had fruit trees, some just had chickens, others had extensive gardens with vegetables and other produce.

Within this environment, gluts occurred seasonally and led to a great deal of swapping and gifting. This was evident in many suburbs including Kilkenny, Seaton, Everard Park, Prospect, Woodville North, Welland, Croydon, Sturt and Richmond, among many others.

Often, neighbours were cited as a source of gardening knowledge. In Sturt, for example, people asked for help with gardening problems and neighbours responded and were generous with their advice (Interview No. 3, Sturt 17 February 2017). This exchange of gardening knowledge was evident in several other interviews:

> I remember conversations with the neighbours, you know, it was all preserving or putting something in the garden … so, there was a sort of exchange of ideas of neighbours (Interview No. 38, Fulham Gardens 13 June 2018).

One very elderly participant recalled that in the suburb of Plympton, the community of swapping grew over the study period as more houses were built resulting in a village environment with lots of children and neighbours who all helped each other (Interview No. 16, Plympton 22 December 2017). Many people traded fruit and vegetables for services. This was also a behaviour noted in Bob Byrne's nostalgic *Childhood Memories* series in which he reminisces about his childhood in Adelaide; 'Another neighbour was an electrician by trade and would repair electrical appliances in exchange for fruit and vegetables' (Byrne 2015). In times of glut, excess was given away although, as pointed out by some

participants, this was often not easy as so many people grew their own and had to deal with their own similar glut at the same time. As recalled by deWekker (2003, p. 24), 'of course apricots were consumed, freshly plucked from the tree and bags of apricots were given to friends, neighbours and relatives'. One interviewee recalled her father cutting a gate into the boundary fence, so access was easier for swapping (Interview No. 8, Glandore 11 April 2017) and another resident recalled putting excess fruit and vegetables in a box out the front of her house for anyone to take (Interview No. 33, Unley 15 May 2018). One Sturt resident recalled:

> Mr Riggs, he grew quinces because he used to give quinces to mum and mum used to cook them and they had grapes and people would share and Mr Riggs and dad, they were very close friends, you know, they were very close – they would help one another out and used to have tomatoes too and broad beans and then they would give each other – help each other that was … people over the fence would say 'I'll give you this' (Interview No. 3, Sturt 17 February 2017).

Some neighbours swapped seeds and seedlings as one interviewee recalled, some home dried seeds were even sent interstate to her uncle (Interview No. 8, Glandore 11 April 2017).

Swapping with migrant families was also found to be significant in some Adelaide suburbs. This enabled new knowledge about food growing and preserving to head out into Anglo-Australian homes. Some suburbs reflected a great mixing of cultures whereas others, as pointed out by some participants, did not exhibit any significant socialising of new migrants with existing residents. The most significant barrier to community participation for new migrants was language. As remembered by several migrant participants, their parents' lack of English was an issue. Many of the older migrants never mastered the new language but the next generation did, and this led to greater mixing with Anglo-Australian neighbours as the study period progressed. Sometimes, migrants were resented by existing residents, or viewed with suspicion, as one contributor said of his family growing up:

> We didn't eat Italian food – that was unusual. Garlic and pasta. Not on our menu (Interview 37, North Plympton 13 June 2018).

Others cite the formation of long-standing friendships such as in the case of one Unley resident, whose lifelong friendship with a Ukrainian migrant opened her eyes to new and exciting foods such as eggplant and zucchini (Interview No. 33, Unley 15 May 2018). Others mixed freely with the new migrants:

> My husband worked in the construction industry and did a lot of work for Italians and Greeks. We used to socialise with them, learn how they made home-made salami and sausages, made their 'sugo' … It made us realise what food traditions they brought with them from their home countries.

> It has made Australia a very diverse multicultural country with many fantastic foods (Email Questionnaire, 28 August 2018).

One Dutch participant remembered an elderly couple that lived next to his family home in Kilkenny whose yard was full of fruit trees, 'the common practice was to swap fruit and vegetables' (Interview No. 44, Seacliff 14 August 2018). This, he added, happened with other neighbours in the area and was a common occurrence. Many other migrants swapped or gave away excess produce to neighbours. One Lithuanian woman who grew up in Henley Beach remembered her mother giving large amounts of produce to the Australian neighbours as they didn't grow much (Interview No. 49B, Brighton 3 September 2018). Another recalled her Lithuanian father sharing his *excess* 'rather than see excess go to waste – hand it on to someone' (Interview No. 36, Grange 12 June 2018). Sharing was also a strong feature amongst the Hungarian migrants interviewed. Although they preserved large quantities, many gave away excess to Australian neighbours, as one woman recalled in the suburb of Paradise:

> There was plenty for everybody – the whole street – my husband shared it with them – he didn't sell it, just shared it … [with the Hungarian community or everyone?] … with everybody' (Interview No. 22, Norwood 11 April 2018).

Other migrant groups such as Chilean, English, German, Serbian, Ukrainian and Kenyan all swapped produce in the wider neighbourhood. As one Chinese participant recalled of her mother:

> My mum is a very outgoing person although she can't speak a lot of English. She always knock at next door neighbour's door and gave them food and things [What nationality was the neighbour?] Australian … they were really good to them … sometimes, when we got peach, a lot of peach, you know, mum will give it to next door neighbour and then next-door neighbour will come in with peach cake or something. They cook it then they bring it back (Interview No. 52, Renown Park 17 September 2018).

Many Greek migrants would swap with non-Greek neighbours. One Greek man who arrived in the 1950s recalled giving away an abundance of tomatoes to neighbours (Interview No. 52, Renown Park 17 September 2018). Another swapped seedlings he grew from his own tomato plants and often had an abundance of healthy seedlings (Interview No. 55, Athelstone 19 September 2018). The Italian migrants were recalled by many Anglo-Australian interviewees as always being generous with their produce. Many recall swapping with Italian neighbours as the Italians 'had everything growing. That's the way it was' (Interview No. 44, Seacliff 14 August 2018). As Rosa Matto recalled, Prospect was a very multicultural area and food swapping was part of a rich diverse community life. She went on to broaden the influence that migrants had on their surrounding suburb:

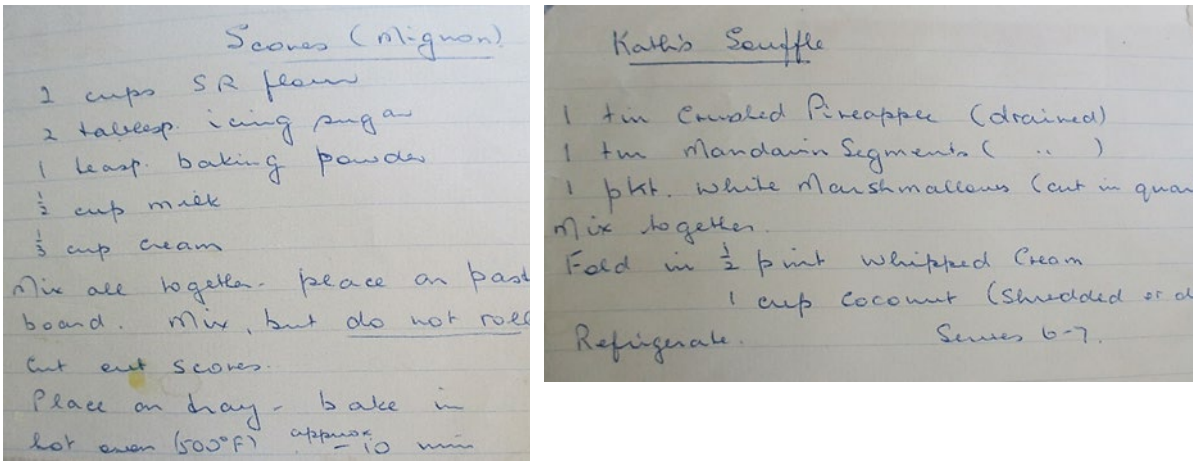
> Because migration was so huge in those times, most people had an Italian, Greek or Maltese person living next door and they were influenced (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

Vietnamese participants gave away seasonal excess to friends often without reciprocation as it was seen as a gesture of friendship (Interview No. 48, Pennington 8 September 2018). Others recalled swapping seeds, produce and recipes.

Recipe and preserves swapping

The culture of swapping and gifting also extended to recipes and preserves. As investigated by scholars such as Leonardi (1989) in the American context and Supski (2005) in the Australian situation, recipe exchange was a common occurrence and one which revealed a great deal about the social context of the time from a micro-level. As Leonardi discusses, recipe exchange is an 'act of trust' and reflects the community in which it originated. She acknowledges the modification of recipes from one set of hands to another and this was a factor in the present research as several participants commented on their adaptations of recipes, especially the reduction of sugar in jams for health reasons. Supski looks at the extensive nature of recipe collecting and particularly the significance of scrapbooking such recipes into collections. Often, the source of each recipe is named, a feature often evident in localised community cookbooks. See Figure 5.14 below.

Figure 5.14 Named recipes in scrapbook style recipe book



Named recipes in scrapbook style recipe book (Author's own recipes 2019, unpublished).

Supski (2005) also acknowledged how such recipes alter as they change hands. In the present research, many participants identified recipe swapping in the local neighbourhood as a treasured source of preserving recipes. One woman recalled her mother's recipe book:

> She used a lot of recipes – they swapped – lots of swapped recipes including me – an old recipe book with handwritten recipes … I worked out there are about 450 recipes in there so it's hard to

> find them – they are in random order … so – how long ago, a date and who gave them the recipe which is nice – I like that (Interview No. 39, Adelaide 27 June 2018).

This recipe swapping occurred, along with the giving away of preserves, in a variety of different community arenas. Swapping between friends was a strong source of exchange and often led to emotional attachment to the individual recipes. Rosa Matto added that the recipe swapping enabled their own home cuisine to diversify as Greek and Maltese foods became commonplace (Interview No. 41, Rosa Matto, Prospect 3 July 2018). This was also reinforced by a participant whose Dutch mother became more adventurous as her source of recipes expanded, 'it broadened her a lot' (Interview No. 44, Seacliff 14th August 2018). A Latvian woman remembered her mother diversifying into pizza (Interview No. 49B, Brighton 3 September 2018). New and different preserve recipes also changed household eating patterns as new flavours and spices were introduced.

The research also reflected a strong swapping and gifting culture in preserves. Jams and preserves were often given to neighbours. As remembered by one Glandore resident:

> Sometimes the neighbours would do a swap and they'd make passionfruit butter and they would give mum a jar or two … Lemon butter, one of the neighbours did lemon butter, one of the neighbours had an orange tree so there would be marmalade from that … [her mum] made her own apricot jam, yum, real apricot jam (Interview No. 8, Glandore 11 April 2017).

This swapping of jams and preserves occurred across many areas of Adelaide. Some bottled fruits were also swapped or given away as long as, according to one English migrant who grew up in Hove, the jars were returned (Interview No. 4, Brighton 10 March 2017).

Some savoury preserves were also swapped although this was not found to be as common as they were often in smaller quantities and were stored for personal use. One Hungarian exchanged pickled cabbages, cucumbers and tomatoes (Interview No. 24, Norwood 11 April 2018) and salted cumquats were often taken to work by a Chinese migrant (Interview No. 47, Findon 28 August 2018). Sauce made from homegrown tomatoes was another popular shared product. One interviewee's mother

> loved to give it [tomato sauce] away too, because that showed that you did succeed … Probably neighbours would have all got a jar, you know. Sauce, I know a lot of people she would give some to … if she made 80 bottles of sauce, everybody got sauce as they needed it (Interview No. 40, Kidman Park 28 June 2018).

The swapping and gifting of preserves not only produced goodwill but encouraged recipe swapping and development. This exchange of recipes and preserves was often evident in the workplace of both male and female participants. One contributor recalls her father, a greengrocer, receiving many recipes from

customers, especially from migrant families. Her father was interested in their cultures, so people willingly shared with him (Interview No. 40, Kidman Park 28 June 2018). The exchange of recipes at work by males and females was a practice also recalled by many migrants. Often recipes were exchanged, and excess produce and preserves taken to work as the new migrants settled in and their English improved. One participant who is Dutch recalled both his parents, his mother at the Royal Adelaide Hospital and his father at the South Australian Railways giving away lots of preserves (Interview No. 44, Seacliff 14 August 2018) and Rosa Matto also recalled her mother, as she got to know people, swapping recipes:

> Society opened up a lot more for all sorts of reasons … I think the workplace was a big [source] because women were going back to it as well (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

5.3.2 Local Community Involvement

Community Institutions

Several other broader local community institutions were cited by various participants as sources of gardening and preserving knowledge. School fetes and fairs were often a source of both produce and preserves. Some held produce competitions such as those recalled in the Lockleys area which brought people with food production interests together to exchange ideas (Interview No. 37, North Plympton 13 June 2018). Trading tables such as those at Brighton Primary School often sold locally grown fruits and vegetables from backyard gardens as was recalled by a 94-year-old participant from Hove (Interview No. 6, Hove 14 March 2017).

For educators, learning institutions also provided an interface with students and colleagues where swapping could occur. One university lecturer remembered recipe swaps with international students in the latter part of the study period (Interview No. 34, Adelaide 6 June 2018). A schoolteacher, who was interviewed, highlighted the significance of school students on her gardening and preserve knowledge. The school in which she taught was very cosmopolitan with students from Vietnam, Israel, Russia, Greece, Singapore and India:

> I can remember one of the mothers giving me coriander seeds. That's where I learned it from – I got it from the girls because they would have the food and we would share it … that's where that came from so I did an Indian cooking course and then I did a Thai one and I never looked back (Interview No. 33, Unley 15 May 2018).

Churches provided another setting for knowledge exchange with one contributor recalling her in-law's involvement in one church where there was a strong culture of swapping cuttings which eventually made it to her garden as well (Interview No. 34, Adelaide 6 June 2018). Another interviewee quoted the

Returned Soldiers League (RSL) as a place where connections were made, and information exchanged.

Early community gardens and purpose-built gardens also enabled exchange of skills and knowledge. One participant remembered his father's involvement in an early community garden in Sheldon Street, Norwood. It was here that his grandfather and father learned many skills and obtained much food gardening information:

> Where Sheldon Street is now, if you look on the left-hand side, the northern side of Sheldon Street, there are new units built in the 1970s, 80s and 90s. Prior to that they were vacant lots where they grew stuff. So, all those people who lived in Sheldon Street actually grew a community garden in Sheldon Street on the northern side. That's where my dad got all his ideas from (Interview No 15, Glenelg East 13 December 2017).

Some suburban sites were used to grow fruit and vegetables for institutions. Earlier, at the turn of the century, The Salvation Army set up the Prison Gate Brigade Home in West Underdale using young offenders to tend vegetable plots which grew onions and potatoes (West Torrens Historical Society 2014, p. 1). A large garden also occurred at Townsend House, Brighton to supply food for the South Australian Institution for the Blind, Deaf and Dumb (Photograph 5.2).

Photograph 5.2 Workers – the vegetable garden at Townshend House, Brighton

'Workers' – the vegetable garden at Townshend House, Brighton. Photograph taken by John Nicholls

Workers – the vegetable garden at Townshend House, Brighton (Holdfast Bay History Collection. Permission granted).

The gardens not only provided food but also instilled gardening skills into those who worked there and lived in adjacent areas. The skills could then be used within the home garden.

Local Community Experts

The new suburbanisation of the Adelaide metropolitan area saw a community culture of knowledge exchange in many areas. Interviewees remember their own experiences or that of their parents swapping gardening tips over fences and seeking help and guidance from local backyard 'experts' (Interview No 3, Sturt 17 February 2017). People were generous and would help others. One Marion resident remembers the help he received when learning the skills of pruning and grafting fruit trees:

> There were a couple of oldies that helped me a heck of a lot. [Talking of one particular gardener and groundsman from a local school who had previously worked in the local vineyards] He came round to my house, I'll never forget it and he showed me how to graft different fruits on different trees. His knowledge was incredible, and he was very helpful.

This participant also recalled another local friend who always came around to help him prune his fruit trees:

> He would tell me where I had made a mistake – you should have cut there – you shouldn't have done that (Interview No 10, Marion 11th July 2017).

Gardening clubs and societies also provided valuable sources of information. As discussed by Sophie Thomson, these organisations were numerous across both Adelaide and the country areas and the people who were involved in them were passionate gardeners:

> The elders in the garden club … would share that information (Interview No. 64, Sophie Thomson, Mount Barker 24 May 2018).

Even if the club was based on ornamental plants, basic gardening skills were taught, and many members were there to give experience-based advice. Organisations such as the Herb Society and The Diggers Club were cited as good sources of help for a variety of topics including growing and harvesting unusual fruits and vegetables. The Rare Fruit Society, championed by Premier Don Dunstan, also enabled people to obtain information on species that were otherwise unavailable. Interviewees also reinforced an interest in gardening clubs and societies, citing organisations such as the Herb Club for advice. This allowed mixing with like-minded people and enabled a large amount of knowledge exchange.

Information also came from local nurserymen who often operated from suburban backyards. Adelaide was very well supplied with plant nurseries leading up to the study period. Businesses such as Heynes Nursery (Established 1904), Newmans (established 1925), and Osbournes at Richmond were significant suppliers of gardening equipment and plants (Swinbourne 1982). During the years of the Great Depression and up to the 1940s, these businesses supplied a large demand, but the advent of

war saw declining sales and this, as Swinbourne (1982) explains, was further affected by drought conditions in the late 1950s. During this time, around fifty nurseries were trading in a wide variety of nursery supplies including seeds, specialist trees and flowers as well as vegetables. Most interviewees remember the local nursery which was often walking distance from home. These nurseries were often located in private homes and sold seeds and seedlings to local residents. One resident of Sturt remembers:

> Going to Severs nursery at Somerton Park. Here you would buy seedlings and he would go out into the backyard and dig up a clump of seedlings, wrap them in newspaper and hand them to you ready to plant (Interview No 1, Hove 2 December 2016).

Several contributors also remembered getting seedlings from similar suburban nurserymen, dug from the ground while they waited and wrapped in newspaper to take home. In addition, information and advice was often given at the point of sale and became the source of help remembered by interviewees in varied parts of Adelaide. Some larger nurseries identified by participants such as Anderson Potters in King William Street and Heynes nursery at Norwood became advice centres as well as suppliers of plants and equipment. The late 1950s saw the industry expanding with general nursery lines growing at the expense of specialist products and, along with this, came an expanding source of expertise (Swinbourne 1982). By the 1970s to 1980s, Swinbourne identifies over 80 nurseries selling general nursery supplies within suburban Adelaide.

As previously discussed, local commercial growers and professional gardeners were often a source of help and advice for home gardeners. In many areas of Adelaide, the fertile alluvial soils led to extensive market gardening. These local growers often helped home enthusiasts such as in the case of one elderly Marion resident who recalled the help of a local almond grower:

> When we came there was an almond orchard over the road and the old guy was very helpful … you could chat to him any old time and he would always come over and say – What are you doing now? Why are you doing that? He was quite helpful (Interview No 2, Marion 16th February 2017).

Two interviewees had fathers that were local greengrocers. One had a shop on Anzac Highway and sold a large amount from his horse and cart, the other had a shop in the Croydon area and dealt with clients as far afield as Cherry Gardens and Virginia. As the latter interviewee stated:

> Dad was actually a greengrocer, so he would have known a lot of gardeners too, so he would have probably got things from them too (Interview No. 40, Kidman Park 28 June 2018).

5.3.3 Migrant communities

Scholarly research has provided much insight into migrant identity and, in particular, the role of food as a way of coping in a new environment. As Brook (2003, p. 227) explains, in the British context, 'a common emotional response of humans, when they are displaced, is to make where they are like where they felt at home', and food is part of this process. This linking of migrants to their traditional identity via food is further reinforced in the British context by Gerodetti and Foster (2016). American research has also focused on the importance of place and the role of recreating elements of the homeland cuisine through the growing of food (Mazumdar & Mazumdar 2012; Oyangen 2009). As Mazumdar and Mazumdar (2012, p. 258) discuss, 'some rely on memories of place to create a 'new home' for themselves', a scenario identified in the present research with many post-war migrants. In the Australian context, this connection to home has been a significant theme in academic research (Armstrong 2001, 2004; Chessell 2004; Duruz 2005; Graham & Connell 2006; Hage 1997; Holmes, Martin & Mirmohamadi 2008; Morgan, Rocha & Poynting 2005; Postiglione 2010 and Wise 2005). Much has been written on the role of the home garden as a 'conduit to the homeland' (Hage, 1997, p. 104). As explained by Morgan, Rocha and Poynting, 'By growing and cooking traditional foods, they reconnect with their homeland through taste, sights and smells' (Morgan, Rocha & Poynting 2005, p. 96).

Many interviewees brought elements of their homeland to Australia to help settle in and one of these was their food garden. Many had come from rural backgrounds and brought with them the skills and knowledge of their home villages. As one Chinese participant elaborated:

> Mum is a very capable woman and then, once she came here, seems like everything is out of her control but then, the only thing she could still control is her little yard. That is a very important thing for mum. She added that her mother grows her own Chinese vegetables because it relates back to her hometown – I think it's a little bit of home sickness, it keeps her homeland close (Interview No. 47, Findon 28 August 2018).

One Kenyan participant felt that their father was:

> Very fond of reminiscing about Kenya and the plants he grew there. He brought out some African corn seeds with him and it was almost a religion for him to grow, harvest and retain seeds for the next season (via Email Questionnaire, 28 August 2018).

Many other migrants recalled their own or their parents desire to reconnect to the homeland. In order to grow their home varieties, many migrants brought seeds with them on their journey to Australia. Several interviewees recall stories of people placing seeds in their clothing, in hems and pockets to hide them from authorities. As one participant recalled:

> We were not allowed to bring seeds – not allowed to, but everyone put it in the corner of their handkerchief. Everyone used to do it. Everyone (Interview No. 52, Renown Park 17 September 2018).

They brought in seeds of peaches, olives, herbs, lettuce, figs, watermelon, rockmelon, capsicums, tomatoes and other types of spinach. These varieties were different to anything they could get here:

> Last time I get a little bit of seeds for myself but it's prohibited, so I put them in the pocket of one of my other trousers in the suitcase. [He was checked on arrival, but the seeds were not found] (Interview No. 55, Athelstone 20 September 2018).

Other participants recalled seeds being posted to Australia from overseas and others remembered bringing them back on later trips home as the varieties were different with the flavour often being the critical element that was missing from locally produced items.

Although many participants, from Lithuania, Ukraine, England, Netherlands, Italy, Latvia, Vietnam and Chile all supported the desire to recreate at least some elements of the homeland in Adelaide, the research found the Greek community to be the most passionate and driven by this desire. Many Greek migrants were interviewed within groups for this research and this brought out a patriotism which was reflected in their food growing and preserving. It was a strong link to home, a way to preserve their heritage and maintain culinary traditions. As discussed by one Greek contributor, the regionalism of Greece resulted in many variations in what was grown and how it was produced and preserved, and these nuances were generally maintained by the new migrants (Interview No. 52, Renown Park 17 September 2018). 'We are proud villagers'. It forms a part of our identity, a little bit of the Greek tradition could be recaptured by going outside and cutting fresh herbs – it is what they loved and what they knew from their villages (Interview No. 53, Renown Park 18 September 2018). This knowledge was inground within their culture and followed through to:

> the way they put stakes in the ground and the way they tie their capsicums and beans. They didn't have money, so they would use old clothes and cut them into thin strips to tie the beans and tomatoes (Interview No. 52, Renown Park 17 September 2018).

Their new life had sometimes seen these traditions adapted to suit local climate and social requirements, but they were maintained and valued amongst the Greek community and passed on, to some degree, to following generations through the community link.

As migrants settled into their new country, they often incorporated new ways to complement the old. This hybrid of old and new has been identified by scholars such as Epp (2015) in Canada, Gerodetti and Foster (2016) in the British context and in Australia in the work of Armstrong (2001) and, more

specifically Chessell (2004) in the Adelaide context. The current research supported this concept of hybridity as explained by a Greek participant from Athelstone:

> You like to be someone who will help the community, the country … to be a useful citizen (Interview No. 55, Athelstone 19 September 2018).

This approach underpins a desire for many to engage in Australian culture, and one vehicle for this is through the blending of traditional knowledge from the homeland with new knowledge acquired in Australia. Some participants felt that they had not made a deliberate attempt to recreate their homelands, some just saw Adelaide life as 'a continuation of their life as they saw it' (Interview No. 56, Coromandel Valley 20 September 2018). Although some interviewees were not proactive in retaining cultural links, the connection to the homeland through food and food gardening remained a strong element amongst most participants who arrived in the post-war period.

Another important source of knowledge transfer was through the many migrant associations and clubs that were established during the study period. Often, as Rosa Matto explained in the Italian example, huge communities of people came from the same area of Italy and this facilitated the formation of many different clubs:

> Probably, they got to know the people from the village who lived in Australia better than had they stayed in Italy. There was a very intense community (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

These clubs became significant features in many of the new migrant's lives and offered a local source of knowledge for food growing and preserving. Many migrants recalled vibrant gifting and swapping entirely within their own ethnic groups. The role of the Lithuanian Club, for example, was significant amongst the new arrivals:

> They talked amongst each other – whatever they didn't know, they found out from someone else … There was a Lithuanian club which still exists – Kensington Road, Norwood and so at the same time that they were establishing their own gardens and houses, they were establishing the community here. They bought a property with community money so they would go there … people would meet there as a community … more information [swapping than produce] (Interview No. 35, Hazelwood Park 7 June 2018).

The Hungarian Club was also a place of much swapping and giving away of produce such as peppers, beans, lettuce and pumpkin all of which were brought to the club. Other members swapped with each other, 'if nothing else, capsicums!' (Interview No. 32, Norwood 9 May 2018). In Woodville North, one participant recalled the close community that formed between the Lithuanians, Polish, Russian and

Ukrainian people, all of whom had produce gardens and socialised with each other. Athelstone saw another example of multicultural swapping as Yugoslavians, Italians, Russians and other Europeans swapped produce and seeds, 'we help each other' recalled one Greek man (Interview No. 55, Athelstone 19 September 2018). Within the communities, people swapped and gifted at a more local level. A Chilean interviewee remembered giving away produce, information and even seedling trees to other members of the small but tight-knit Chilean community (Interview No. 51, Morphett Vale 12 September 2018).

The influence of new migrant groups gradually spread out from this more protected environment as more people became fluent in English and involved themselves in broader settings through work and other interests. This led to an increasing spread of gardening and preserving knowledge from the tight migrant clubs to the broader Adelaide community.

5.3.4 When it all comes together. Communities bound by food gardening

In researching across the suburban areas of Adelaide, three interesting and unique communities based on food growing and preserving became evident in the suburbs of Christie Downs, Edwardstown and Richmond.

1. 'The Pact' (Christie Downs - within Christies Beach)

An English migrant who arrived in Adelaide in 1952 and lived in the southern suburb of Christie Downs recollected the development of, to quote her description, a neighbourhood 'pact' whereby a group of residents got together and worked out what each would grow to supply the street:

> They would all grow different things and swap (Interview No. 45, Christie Downs 21 August 2018).

The interviewee put in plums as they had a large corner block and space to grow them. She loved cooking and preserving plums, as did her neighbour. They decided she would grow Satsuma Plums and he would grow Queen Victoria Plums. She grew a large amount of fruit including oranges, lemons, mandarins and apricots but did not grow any vegetables:

> I stopped growing veggies because the neighbour over there, she was growing veggies, so she would hang over on the back of the fence, she would hang over tomatoes, capsicums and I would hang over bags of oranges, lemons – whatever, or give her eggs (Interview No. 45, Christie Downs 21 August 2018).

Another neighbour supplied cooking apples and feijoas which the interviewee had previously tried to grow but had failed. She also swapped her own produce with another neighbour who supplied the group with vegetables such as pumpkins and zucchinis. Another neighbour grew grapes right around his property and took the grapes to the McLaren Vale wine region, south of Adelaide, to be made into

wine for the group. This swapping within the 'pact' reflected seasonality and was continual across the growing year. The participant herself was a single mother and working which made it difficult for her to have time to grow food as her parents had done, so the 'pact' was invaluable to her as a source of fresh produce as well as cementing community networks.

2. 'Camaraderie' (Edwardstown)

Flinders Street, Edwardstown in the inner south west of Adelaide, became a cohesive community of Latvian migrants. The following information was obtained through an interview with Maria Perejma, (Coromandel Valley 20 September 2018) who grew up in the street and has since published their story in her book *The Flinders Street Latvians* (2014).

Most families had migrated in the late 1940s, many with rural, peasant backgrounds. The Flinders Street Latvians had consequently grown up in an environment where producing and preserving food was paramount to survival:

> Every one of these founders stayed in the street and they grew old together and died, they were even buried together in the Centennial Park Cemetery (Interview No. 56, Maria Perejma, Coromandel Valley 20 September 2018).

When they arrived, they already had almond trees which gave them all a starting point, although the learning curve was steep as almonds were not grown in Latvia. They sold the nuts to Ditters Nuts, a local nut roaster who began the business from the Adelaide Central Market in 1918 (Ditters 2018) – they were all home growers that supplied a local industry. In time, they diversified into other fruits and vegetables. Different families provided various products. Some grew large amounts of vegetables, some had vines and others raised chickens. Adjacent blocks were also utilised:

> Herberts grew vegetables on the adjoining empty allotment in Flinders Street (Perejma, 2014, p. 73).

Most grew dill, cucumbers, garlic and beetroot which represented the main ingredients in Latvian cuisine. The street was self-sufficient and as products came into season, they were shared amongst all the residents.

Everyone in the street preserved, particularly cucumbers but also pumpkins which they continued to bottle despite the convenience of the freezer. The community as a whole, put weekends aside to bottle large quantities of cucumbers:

> The taste was different. It was because of the dill, I think, or whatever recipe they had – it was a milder taste than you'd get from the supermarket shelf (Interview No. 56, Maria Perejma, Coromandel Valley 20 September 2018).

One unifying factor was the resident 'next door' who was the

> social director of the street. He organised what was very modern in those days, a cool room in the back of his house … I will call it the men's shed, sort of thing, but inside he built a refrigerated cool room. It was huge like a walk-in wardrobe. You opened the door, you could walk in, really commercial stuff and he had shelving everywhere, and he allocated all the neighbours a shelf. So, we all went to the cool room to get our gear. What was in there was mostly the marinated jars of cucumbers (Interview No 56, Maria Perejma, Coromandel Valley 20th September 2018).

This provided a central focus for the community, especially for the storage of pickles, homemade juices and fruit liqueurs using apricots and apples, all sourced from their backyards (Perejma, 2014, p. 14). The Latvians of Flinders Street represented a very tight, cohesive community whose life was closely connected to the home growing and preserving knowledge they brought with them from their homeland. As the residents aged, the amount of preserving reduced and was generally not continued as much into the next generation, an outcome common across all areas. Over time, the blocks sold, and many were subdivided but, from the early 1950s, this street had provided community engagement partly through homegrown foods and products:

> Because no-one had a family [in Australia], that was the family – it was the street so you shared … [Information] was within the community as much as I know, people quickly cottoned on to who knew what, where and how and that was then shared, and that included food information (Interview No. 56, Maria Perejma, Coromandel Valley 20 September 2018).

3. 'Team spirit' (Richmond)

Richmond, an inner suburb of Adelaide, exhibited one street where home food production united the community in a unique and short-lived phenomenon. One contributor to the research grew up in this street in the post-war period and recalled his fond memories of the unusual community that occurred in Shaw Avenue, Richmond (Interview No. 15, Glenelg East 13 December 2017).

As discussed by Hirst (1963), under the guidance of George W. Cotton, member of the South Australian Legislative Council 1882-1892, a system of subdivision, based on an English model, was implemented in some suburbs in the 1880s including Richmond. This model encouraged the growing of home produce. As Hirst explained:

> These blocks were designed to provide the working man with an addition to his normal income and, in times of unemployment, it was hoped that he could subsist on what he could grow on this block until he could find more work (Hirst, 1963 p. 4).

The workingmen's blocks were set up in urban and rural areas across South Australia. By 1909, examples of its success were evident, including the blocks at Richmond. In describing a block owned

by the Retallick family, Donovan (1986, p. 66) states that 'About half the property was planted in fruit trees – pears, apples, peaches and plums'. Potter of Burbridge Road 'kept a horse, a cow, fowls for which he grew crops as well as fruit and vegetables for the family' (Donovan, 1986, p.75). By 1919, one hundred and fifty blocks were established in Edwardstown and Richmond (Hirst, 1963, p. 16). The West Torrens tract was subdivided into 2.5-hectare blocks and leased to 49 different people (Grainger 2014, p.8). This system, as Donovan (1986) explains, created a close community of working-class residents who shared a food growing culture. The post-war development in Adelaide saw dramatic changes in the West Torrens council area. Subdivisions increased and by the 1950s, little was left of the original workingmen's blocks. One such subdivision was Shaw Avenue, which was developed in the area where the workingmen's blocks were located. This area had also been a horse agistment zone and was subdivided for housing into larger block sizes. Shaw Avenue was 'the centrepiece of a 17-allotment subdivision laid out by Frank James Shaw of Milner Road Richmond, secretary, in March 1946' (West Torrens Historical Society email correspondence, 30 September 2019). See Appendix 5.10 for further details. This newer subdivision reflected the food growing philosophy that had preceded it. The 'golden decade', 1946–1957 saw a tight-knit community establish, evolve and disappear, all based on a community engagement centred around food production. As a participant recalled, his father built their house slowly due to the difficulties in obtaining building supplies in the post-war period. His mother was keen to grow vegetables so, even before they had moved into the shed which he had built, they began to establish a large vegetable garden on the empty block. As the street populated, the community began to expand.

In 1946, an Irish family arrived and with them came potatoes, beans, sweet peas, cabbages and onions. These were supplied to the neighbours and also to the local fish and chip shop where fish was traded for the potatoes, which were then used for the chips. An Italian family had also moved into an old, existing house on a very large block. They transformed the large yard and grew everything. They constructed trellising for grapes which they made into wine:

> They made their own grappa and they used to put it in billy cans and pass it over the fence … my dad was a teetotaller – he didn't take the wine. We used to get it and give it to the lady over the road. We wouldn't say 'no' because that was an embarrassment, so we took the billy can, we'd pour it out, give him back the billy can and give the wine to the lady over the road (Interview No. 15, Glenelg East 13 December 2017).

The Italians grew 'strange' foods such as broccoli, zucchinis and aubergines which they shared with neighbours. Any further excess was sold to the local greengrocer, especially while war rationing was

still occurring. The Italian neighbour had a vacant block adjacent to his own which he used to grow more vegetables. He removed the adjoining fence and grew a variety of produce on the block.

Horse agistment was a major activity in the area and one family in Shaw Avenue held trotting horses. This family, although not home food growers themselves, provided straw for the vegetable plots and horse manure for all the gardens in the street. Another family, whose father had established and built up a successful building company in Adelaide, provided materials from his work for the residents to use. Offcut timber was provided for constructing trellises and other structures. Again, they were not food growers but contributed to the community food production by swapping materials for produce. The local butcher traded mince and fritz for fruit and vegetables. Everyone took produce to the butcher except the Irish family as they didn't eat meat.

The neighbourhood continually swapped and gifted their food. People left boxes of produce on front doorsteps for anyone to take and bottles of jam and sauce were exchanged, with the children recruited to cart food up and down the street on their bicycles. This practice was repeated in Rosa Matto's street in Prospect where,

> There would always be tea towels going back and forth and - whose is this one? And whose plate is this? (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

Chickens were a common feature in Shaw Avenue backyards and even ducks were reared in some yards. Eggs were commonly swapped and were very large in size. The interviewee recalls his mother growing mainly European fruits and vegetables, many of which were exchanged for other produce.

The Shaw Street situation was, to the participant's knowledge, unique in Adelaide as you could virtually 'shop' in the street although money wasn't exchanged. This connection through home food gardening also formed the basis of a strong community voice. Shaw Street residents, along with other supporters, worked with the West Torrens Council to facilitate a reticulated and sodded oval for the West Adelaide Football Club and local use (West Adelaide Football Club, 2019). They initially formed the 'Richmond Oval Cricket Club', a collection of enthusiastic people who initially had no actual club or oval. As stated by Kelly in his book, 'the whole club pitched in to develop the ground' (Kelly 1965, p. 14) and this included volunteers such as players, officials and supporters. They worked together to grade and shape the oval and laid reticulation pipes and then planted the actual playing surface (Kelly 1965). This group volunteered time and skills to create an oval out of unused land space and were instrumental in creating the present-day oval which hosts state football amongst other fixtures.

Shaw Avenue Richmond represented a unique combination of interaction and multiculturalism based on home food production and produce. Although this anomaly was short-lived, concluding in 1957 when

most of the residents had moved away, in the decade that it flourished, this community characterised a strong interconnection through their love of home food production.

5.3.5 Summary

Community engagement, whether at a micro-level 'talking over the fence, like passing things over and that' (Interview No. 40, Kidman Park 28 June 2018) or at a broader level within local community structures, remained significant as a source of food gardening and preserving knowledge for Adelaide suburban dwellers throughout the study period. This strong sense of community has weakened as larger social drivers have affected the suburban households:

> People don't spend time gardening like we did … in the 1950s and 60s everybody had a yard with something growing in it – fruit trees or veggies or whatever, flowers, anything. You would see people standing out holding the hose and things like that – you just don't see that now … you don't chat over the back fence. You can't see – the fences are all over two metres high so you can't talk to your neighbours any more … you could chat to your neighbours and we often did … now you can't see anybody (Interview No. 2, Marion 2 February 2017).

The changing neighbourhood community has impacted the extent to which later generations interact through produce and preserve exchange, as Rosa Matto lamented,

> It was a beautiful time growing up (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

This nostalgic sentiment was felt by many participants who remembered a stronger sense of community evident in their suburbs during the early study period. The community sharing of knowledge through interpersonal connection has significantly reduced with modern living, but migrant community clubs have remained active and other forms of connection through gardening clubs, community gardens and council initiatives have encouraged the retention of this forum of knowledge up to the present day.

5.4 Personal intergenerational knowledge acquisition

5.4.1 Intergenerational gardening knowledge

Scholars such as Galluzzi, Eyzaguirre and Negri (2010) as well as Schupp and Sharp (2012) in the Italian and American contexts, have considered the changing significance of knowledge exchange between generations within families and its impact on changing home gardening patterns. In relation to agrodiversity, Galluzzi, Eyzaguirre and Negri (2010, p. 3635) state that 'home gardens are important social and cultural spaces where knowledge related to agricultural practices is transmitted'. The present research supports this identification of home food gardening as a conduit for intergenerational gardening knowledge transfer. Zahina-Ramos (2013), in a study of South Florida, found, as did the present research, that participants who had grown up in households where food was grown by parents

or grandparents, were more likely to have their own food gardens, although not at the level of the previous generations. Their findings indicated that 'the familial involvement in the practice of food growing is an important factor in determining if one will have a food garden as an adult' (Zahina-Ramos 2013, p. 70). This was true of the present work as well.

The importance of intergenerational knowledge transfer is supported by more recent work by Reiger in the Australian Generations Oral History Project (AGOHP) conducted in 2016. This study highlighted the importance of connectivity between generations and its role in understanding cultural shifts. Many interviewees, as in the AGOHP 'constructed themselves at least retrospectively, through a generational prism that reflects cultural heritage, gender and social class' (Reiger 2016, p. 61). This importance of generational knowledge transfer was significant in recollections of those who gardened across the first twenty years of the study period where the influence of previous cultural and social factors was strongest.

In the Adelaide context, many interviewees credited their parents or grandparents as their main source of knowledge, not only for fruit and vegetable growing, but other related skills such as soil improvement, poultry raising, bee keeping, composting and the pruning of trees. The role of grandparents in knowledge transfer is summarised by one North Plympton participant who spoke of his grandfather:

> He would have learnt from his parents … my grandfather, because we lived back to back, my grandfather taught me how to look after fruit and vegetables and that sort of thing and he no doubt taught my father as well (Interview 37, North Plympton, 13th June 2018).

This was particularly evident where gardeners had come from rural areas in South Australia. Most farms in the period leading up to and during the Second World War were entirely self-sufficient and many of the older participants recall watching their parents and grandparents on regional farms, working in the home food garden and raising chickens. Their knowledge was generally gained through observation and involvement in the gardening activity. As the next generation moved into the suburban areas, this knowledge was often transferred to the suburban backyard.

Many felt that gardening was 'in the blood'; their grandparents just knew what to do and this information was passed down from one generation to the next. This knowledge chain was identified by one participant as extending down several generations beginning with his

> great, great grandfather – it comes all the way from Scotland and must be in my blood (Interview No 17, Blackwood, 19 January 2018).

Other interviewees also cited knowledge chains encompassing several generations within the one family.

The arrival of migrants in the post-war period created new avenues for intergenerational knowledge sharing, as many migrants came with rich traditions in food growing and preserving which they imparted to the next generation by observation and oral methods. In the United States, Mazumdar and Mazumdar highlighted that 'gardens are reminders of family relationships and of family continuity' (2012 p. 263), a feature that was evident in the migrant interviewees of the present study, many of whom reminisced about past family members. They go on to say that 'trees and plants can help foster intergenerational ties' as families share seeds, cuttings, techniques and experiences (Mazumdar and Mazumdar, 2012 p. 264).

In the Australian context, many scholars (Armstrong 2001, 2004; Cook 2006; Graham and Connell 2006; Head & Muir 2006; Holmes 2000; Holmes, Martin & Mirmohamadi 2008; James 2004 & Morgan, Rocha & Poynting 2005) have considered the value of place for migrants and the complexity of the garden as a 'means of maintaining traditions and continuity with the past' (Graham & Connell, 2006 p. 380). How to grow homeland foods was a practice passed down through the homes of many migrant interviewees. As shown by Cooke in Brisbane, many Greek migrants grew basil, amaranth and rocket which were initially unavailable, to instil the fragrant scent of homeland herbs to the next generation and encourage them to keep the traditions alive. In the Adelaide context, Chessell (2004) identified the significance of the passing of tradition through families in the Italian community in the eastern suburbs of Adelaide. Their garden was 'a place of important production. A place of belonging. A place for the enactment of rituals of survival, of success and of bounty' (Chessell, 2004 p. 6). These important features were passed within families, across generations and are still evident, although to a lesser degree, in subsequent generations.

The present research reflects the same influence of homeland experience in imparting knowledge to the next generation within families. Many migrants had grown up in rural Europe where food growing equated to survival. Many did not own land or were forced off the land during invasions and coups. Often schooling was not possible so many children worked on family land and learned their gardening skills from the previous generation. Grandparents were, therefore, a significant source of gardening knowledge. As one Ukrainian migrant recalled of her grandmother:

> She didn't go to school but because she was the oldest, so she, at 13 was put in charge of the garden so she has been gardening all her life. The boys went to school, the girls didn't, so that's where our history starts. Because they lived on a collective farm in the Soviet period, the land wasn't theirs, it belonged to Russia or the Soviet Union but they could collect and harvest it so they ate really well but they had to, of course, produce food for the government (Interview 57 20 September, 2018 Coromandel Valley).

Another Lithuanian migrant recalled her knowledge originating from her Polish grandmother. She had a rented allotment within a community garden where she learned about growing food and bee keeping and this was then passed on to the interviewee (Interview 49, 3 September 2018, Brighton).

5.4.2 Gender and intergenerational gardening knowledge

In both Anglo-Australian and migrant homes, gender has been a significant factor identified within the intergenerational passing down of gardening knowledge. As home food production occurs within the home, it is influenced by many sociocultural factors. The role of gender in both growing and producing food is a subject which has attracted much debate. Literature appears divided on the role of gender in home food growing although the gender bias in the production of preserves is much clearer. This research identified a complex narrative regarding gender roles, supporting the directions identified within wider research on this topic.

The man in the garden

Within the Australian context, Gaynor (2006) identifies that independence and self-sufficiency was an outcome sought by early Australian settlers. Food gardening reinforced the male 'breadwinner' role of providing for the dependent female and family. Popular information sources of the time, including pamphlets and magazines, also reinforced this male dominance in food production across the early to mid-twentieth century (Gaynor 2006). As stated by Holmes, Martin and Mirmohamadi, 'The gardening man was thrifty, resourceful and decent' (Holmes, Martin & Mirmohamadi 2008, p. 89), even the ever-popular *Yates Garden Guide*, even as late as the 1987 edition, mainly used men as examples (*Yates Garden Guide* 1987, p. 37 & 70).

The perceived male dominance was identified in some findings of the research but showed great change across the generations. Sometimes, a purely male line of knowledge transfer was identified. This often appeared in the older generation and was noted as following out from the war years:

> My father did most of the gardening and I was only young at the time and, of course, gardening was the last thing I thought of, so dad did most of it (Interview 1 Hove 2 December 2016).

Another Marion participant recalled learning pruning from his father. He credits his knowledge to his father, father-in-law and his grandfather who were also 'traditional European vegetable growers' and imparted this knowledge to him as well (Interview 10 Marion 11th July):

> Dad did it and Reg did it – Reg being my father-in-law … It was a male thing (Interview 33 Unley 15 May 2018).

This was reinforced by other male participants, particularly among the new migrants, who learned to garden from their fathers and grandfathers. As was explained by several interviewees, including many Latvian, Hungarian and Greek participants, the husband grew the food and the wife cooked the food. As one Hungarian migrant recalled:

> It was a men's job, the men's job. The women didn't, no (Interview 32, Norwood, 9 May 2018).

In the case of one Italian interviewee, her father always did the garden, but her mother grew some flowers and herbs in the backyard (Interview 41, Prospect, 3 July 2018). Another recalled her Italian neighbour being amazed at her own gardening as his wife never gardened (Interview 33, Unley, 15 May 2018). This was also reinforced by one Kenyan participant whose father had done all elements of the food gardening both in Kenya and once they arrived in Australia. The participant's mother never cooked the produce:

> Back there, Mum and Dad employed housemaids to look after the house, including cooking. Mum never learned how to cook, so for a long time our meals were pretty basic Anglo style offerings. Dad grew staples that he knew from Kenya – tomatoes, sweetcorn, potatoes, carrots etc (via Email Questionnaire, 28 August 2018).

Several British migrants interviewed, reflected on the longstanding British tradition of male domination in the garden, particularly with the allotment style gardens common in England (Buckingham 2005). Most male British participants credited their fathers as their knowledge source and added that they learned directly from them and often could not recall any other sources of information. Several British female participants credit their fathers for passing on valuable food gardening information to them, thus highlighting a break in the male to male tradition.

The romantic images of women growing flowers and men growing vegetables as discussed by Duruz (1994) and Holmes (1999) although evident in the present research, did not reflect a dominant trend in Adelaide homes. Only a couple of participants recalled that the men grew vegetables and women grew flowers. This was quite distinct in the memories of these interviewees indicating that this socially constructed expectation was practiced in some suburban yards. When talking of his parents, one Marion resident recalled:

> The girls seemed to look after the flowers, and we looked after the vegetables and fruit. That's what happened in our house and it happened in my father's home and grandpa's house (Interview 10, Marion 11 July 2017).

This gendered growing style was reflected in some migrant families although, within the findings of the study, it was less significant as flower growing didn't feature as strongly.

Girls in the garden

The role of women as active food gardeners and custodians of gardening knowledge has been highlighted in some international research (Buckingham 2005; Dunnett & Qasim 2000; Galluzzi, Eyzaguirre & Negri 2010; Ninez 1986). Despite the perceived male dominance, Gaynor found in her research that, although not directly credited, women played a substantial role in home food production, a finding that was supported by the present Adelaide research. Other Australian work such as that done by Kingston (1975), Coltheat (2016), Plowman (2000) and Holmes (1999, 2000) support the finding that women have remained significant but often silent participants in home food production. By the late post-war period, Holmes, Martin and Mirmohamadi (2008) identify the rise of feminism, which as time progressed, enabled a louder voice within the gender divisions of the home garden, crediting women with much of the work done in suburban yards. This was also supported in the work of Bhatti and Church (2000) in Britain and is also reflected in the current research. As Holmes states, 'The dynamics of gender in the garden were not fixed but a source of negotiation, consent and performance' (Holmes 2000 p. 176). The findings of the present research support this change in perception, as one gender did not dominate in food gardening.

One major finding of this research relating to intergenerational knowledge transfer supported the scholarly findings that women, despite a lack of recognition, have always been interested and involved in gardening and, in particular, food gardening. Female role models were also identified as significant. In some cases, the male of the family was simply not interested in gardening. Others, as highlighted by Gaynor (2006), were busy working and did not have time so the women took over the gardening role. As one Hungarian participant recalled of her father's lack of gardening:

> My father didn't very much because he was a shoemaker and had a shop … beside that what he liked most, he was a musician, he played in restaurants (Interview 29, Norwood, 18 May 2018).

Throughout the post-war period, the research identified women in the garden and, in most cases, growing fruit and vegetables. As one interviewee explained:

> It was my mother that did it, I don't think my dad did. She had a family history of gardening; I think that's where it came from. I don't think dad had the time (Interview No 12, Marion, 4 August 2017).

This was repeated in many Adelaide households with participants remembering mothers, grandmothers and aunties working in the garden.

Evidence from the interviews reflects the significant role played by women both in Anglo-Australian households and those of post-war migrants. Prior to the study period, the input of women has been largely 'lost' in Australian history (Kingston 1996) but, in the post-war period, the increased recognition of many women in home food gardening opened another hidden element of suburban life in Adelaide. Holmes asserts that, 'Be they suburban blocks or country estates, gardens have been designed, worked and enjoyed by both women and men' (Holmes 1999, p. 9). Holmes added that both men and women are often keen gardeners but, as identified by other researchers, it is how they garden that differs. She explains:

> Both men and women garden but the ways in which they were seen to do this and the different visions they created, were shaped by and in turn shaped ideas about femininity and masculinity (Holmes 1999, p. 9).

Help from Dad

As the post-war period progressed, many female participants credited their knowledge to their fathers. In many cases, the daughters of the next generation changed the male dominance and learned food gardening skills that they then practiced in their own gardens. One very elderly Hallett Cove resident credited her father for her pruning skills, and another remembered her dad as her main advisor, often calling him on the phone for help (Interview 39, Adelaide 17 June 2018). This was also evident among migrants of the next generation. As one Dutch participant recalled, his mother learned all her gardening skills from her father in Holland:

> [Her information] was purely from her father. In Holland there was a totally different set up, you got 100 acres which was - the church owned all the land and you were allocated – you would put in for it and they sort of picked out the person that looked after it. He was lucky enough to get land … After a while you could buy it from the church. He was a farmer all his life and so his three sons plus my mother worked on the land and that was just a given (Interview 44, Seacliff, 14 August 2018).

Help from Mum

Many migrant interviewees attributed their gardening knowledge purely to female role models. Many recalled female family members growing up on farms in their home countries. Here they learned how to food garden and this came with them to Australia. One Chinese participant recalled her mother's rural roots and how she just knew what to do from this upbringing. This information was transported in her head and has resulted in her maintaining a large and productive garden in Adelaide in which she has grown melons, bok choy and sum choy (Interview 47, Findon 28 August 2018). One Yugoslavian migrant recalled her female role models as her father had died in the war:

> I learned lots from my mother and from one grandmother and the other grandmother because, in school holidays, I went with my mother and my sister [to the farm] (Interview 24, Norwood, 11 April 2018).

A team effort – the research findings

The study of household power relations being reflected in the garden is an area of investigation emphasised in the British research of Bhatti (2006) and Bhatti and Church (2000; 2001; 2003) where they propose that 'the garden then is, like home, a gendered space' (Bhatti & Church 2000 p. 195). They see the garden as a place where gender roles are negotiated and change in response to broader societal shifts. Although they acknowledge, as in the Australian context, that the food garden has historically been regarded as a male domain (Bhatti & Church 2000; Gross & Lane 2007) they, among others, support the idea that women have played significant, although unobserved roles in home food gardening which have developed and changed over time (Bhatti & Church 2000; Dunnet & Qasim 2000). As Bhatti and Church explain, the finding that 'men and women relate to the garden in significantly different ways' (Bhatti & Church 2000 p. 195) opens a new area for research into the garden as a 'negotiated realm that highlights deeper gender relations' (Bhatti & Church 2000 p. 195).

Often, as identified in the literature, the roles of males and females were different, a finding generally supported by the present research although many examples indicated that the roles swapped and were not exclusive. Roles were varied, with both working in the garden but doing different tasks. Men were often attributed to the heavier work such as digging, heavy pruning and hammering stakes although often, women were found to perform these tasks as well. Although, as stated, women often were attributed to growing flowers in the front yard of the home for display, many were also producing vegetables and herbs.

The present research found that the growing of food was generally a joint effort. Digging, planting, pruning, maintaining and picking were all done together and often involved children as well. This combined effort was the most common recollection of interviewees. In many cases, gardening knowledge was acquired from both parents although in differing amounts and with different areas of expertise. In many cases, the information was not taught directly, but picked up from observation and helping with garden tasks:

> Actually, I think my mum and dad both grew … they used to work in the garden and the thing he always used to do, with the first piece of fruit, if a peach was ready, the first peach was always my mum's (Interview 11 Hallett Cove 3 August 2017).

Many participants, both Anglo-Australian and of migrant backgrounds recalled this combined food production. One Vietnamese participant remembered both parents working together in the garden and

a Latvian interviewee recalled both her parents in the garden, her tall dad always did the high work such as pruning fruit trees while her mum grew garlic and dill at ground level. Both parents always contributed in all areas of food production (Interview 56, Coromandel Valley 20 September 2018). A Lithuanian participant recalled her parents in Maylands:

> I think they both did [the gardening]. Dad used to dig up the garden, of course he would dig up the garden, and I think probably mum did the planting. I think they both did but mum probably tended and watered it more, you know, they both did (Interview 42 Hindmarsh 18 July 2018).

Another participant recalled:

> Both mum and dad. Mum would have spent time. She liked the chickens and on weekends, well, we didn't go out a lot – just on the block doing things. It was all of us out in the garden I suppose, but dad did like growing vegetables and things like that. [It was a team effort?] Definitely! Oh yes, there was nothing else to do! (Interview 38, Fulham Gardens 13 June 2018).

Food gardening has been an active area of participation for women in post-war Adelaide homes. The present research has supported existing literature indicating that women as well as men have been keen food gardeners and conduits of knowledge. Many women were involved in all elements of home food production while others, as highlighted by Bhatti and Church and Holmes, took on specific roles within the garden, often which changed over time and included heavy work as well as the lighter tasks. This involvement in food gardening, as shown by the research, has led to the significant impact of women in knowledge transfer across the generations, both in Anglo-Australian and migrant households.

5.4.3 The role of children

Children were also actively involved in the food gardening – weeding, watering, laying straw, picking and harvesting. It was helping with these tasks that built knowledge and skills and taught children about the seasons. This transfer of knowledge was highlighted by several participants when discussing their own children. In some cases, the knowledge did not continue as the children were not interested, as one participant lamented, 'it's all going to die with me – it's a shame but it will go' (Interview 33, Unley 15 May 2018). Others had successfully encouraged their children as their parents had done with them. A distinct reduction in the amount grown across the next generation into the 1960s and 1970s was a significant finding. Many did not have the time to maintain food gardens to the extent of the previous generation - 'I'm not nearly as productive as dad' (Interview No. 39 Adelaide, 27 June 2018) and this had decreased further with the next generation. Migrant families noted the same trend. Many saw their passion and skill extend to the next generation, but not to the same degree. One Lithuanian participant agreed that if your parents grew, you often tried to keep it going but she found that her output had been much less than that of her parents due to the demands of modern life (Interview No. 42, Hindmarsh 18

July 2018). Some have seen no extension into the next generation with one Hungarian migrant noting that none of her children have continued the large food growing commitment of her own generation. Several noted that they grew food when their own children were young but had ceased as time had gone on due to other interests and the easy availability of fresh food in South Australia.

Some had seen their passion passed on with children and grandchildren actively growing food and enjoying the experience. One English participant highlighted the transfer of the gardening passion to her daughters and beyond:

> We had two daughters and both of the girls are doing gardening. One daughter lives in a flat back in England but she has tomatoes, chillies, lots of different chillies, that last all year and she has a redcurrant bush out on her balcony …The other daughter, she's got a big garden at Dover Gardens but also she worked in the APY [Anangu Pitjantjatjara Yankunytjatjara lands in the remote Northwest of South Australia] lands for a while and she actually did gardening with the kids there and they grew – the food that they grew, she then had their parents in and they cooked meals for their families. [She also was a keen permaculturalist and was involved in groups that promoted organic food production].

Their passion, they felt, was due to their upbringing:

> When they were little, they both had their own patches and could grow what they wanted to grow and when I was little, my dad did that for, I have 2 brothers, and my dad had that for me and my brothers. We all had our own little patch (Interview No. 50, Somerton Park 11 September 2018).

Another British migrant, who had lived in Gilles Plains since arriving with her parents in 1964, explained that she was rebuilding her house and was leaving some land for a community garden, so the next generation could learn the skills that her parents had instilled in her (Interview No. 46 Adelaide, 24 August 2018).

Food gardening has been an active area of participation for women in post-war Adelaide homes. The present research has supported existing literature indicating that women as well as men have been keen food gardeners and channels of knowledge. Many women were involved in all elements of home food production while others, as highlighted by Bhatti and Church as well as Holmes, took on specific roles within the garden, often which changed over time and included heavy work as well as the lighter tasks. This involvement in food gardening, as shown by the present research, has led to the significant impact of women in knowledge transfer across the generations, both in Anglo-Australian and migrant households.

5.4.4 Intergenerational preserving knowledge

The role of gender within preserving is much clearer as it has been an area of expertise dominated by women. This is reflected in the microhistory study where a strong intergenerational transfer of recipes and techniques through oral tradition and handwritten scrapbook styled cookbooks was identified for a variety of fruits and vegetables. When interviewing participants regarding the preserving of the home bounty, the majority credited their knowledge to their mothers and grandmothers. Often, this knowledge was learned by observation and practise, with handwritten notes and recipes to supplement it. The role of memory and particularly the significance of nostalgia were strong in this area of research. Much scholarly work has been done on the 'multilayered and multidimensional' (Holtzman 2006, p.362) nature of the links between food and memory. Scholars such as Duruz (1999), Holtzman (2006) and Sutton (2008) have considered the way memory and food are linked and how these connections are strengthened through intergenerational networks. Issues such as bias towards Western stereotypes, particularly of women (Holtzman 2006) and the idealising and romanticising of the past (Duruz 1999; Sutton 2008) indicate the complexity of this area of research. The present investigation reinforced the significance of food and memory through the intergenerational passage of preserving recipes but acknowledges the limitations and biases that can arise when dealing, particularly with elderly participants.

The nostalgia of 'the good old days' was common in the present research, but the passion and sentiment surrounding many of the participant's personal recipes made this a valid area of investigation, highlighting the importance of intergenerational links in recipe sharing and the passing on of preserving knowledge. This link between generations was further supported by the work of Reiger (2016) in the Australian Generations Oral History Project (AGOHP). In her research, she stressed the interconnectivity of generations identifying family homes as 'sites of identity construction and cultural transmission' (Reiger 2016, p. 73). Reiger also identifies the role of 'meaningful possessions' or heirlooms as significant in familial identity, a category which, from the present findings, could be expanded to include handed down recipes. Further, in the Australian context, Supski (2005, 2006, 2013) has addressed the significance of recipes, specifically in intergenerational exchange. In her research, she identified that participants in her study 'learned to cook through a layering of knowledge' (Supski 2005 p. 86) and this layering was often intergenerational. Supski (2013, p. 37) also considered the nostalgic element of recipe sharing, seeing food as a vehicle for childhood and family memories, a factor often reflected in the present study. Recipes, such as the preserves, offered a snapshot into family relations, gender, domesticity, cooking technology and everyday life. As shown by the interviewees, 'recipes and cookbooks are much more than a set of instructions' (Supski 2013, p. 46).

The role of gender as a lens to investigating intergenerational recipe sharing has been used by other scholars to capture the significance of food and memory, and is an approach used to explore this theme within the present research. As Huntley (2008, p. 72) proclaimed, 'cooking has a gendered history and continues to reflect gender inequality'. 'Those apron strings are hard to untie' (Huntley 2008, p. 79). This gender bias was evident in all interviews as they recalled their familial sources of preserving recipes. The female dominance, as reflected in other scholarly writing (Supski 2005, 2013) was very strong amongst those interviewed, both male and female, right across the post-war study period. Much scholarly research identifies the role of women in cooking generally (Adams 2014; Heldke 1988; Neuhaus 1999; Santich 1995; Wessell & Wishart 2010). Powerful gender roles have seen women as invisible, lost in a domestic sphere of duty (Heldke 1988). Santich (1995) identifies this preconception but observes a more recent change in perception from 'duty' to 'work'. Santich, along with other scholars such as Neuhaus (1999) and Adams (2014) highlight that not all women enjoy cooking and, when considered within the present research, this can be identified as a factor in a decline within intergenerational exchange of recipes. New pathways were opened for women across the twentieth century which allowed them to move into different career options, which meant less time at home with their mothers (Wessell & Wishart 2010). This change in gender perception has been reflected in the current research as more latterly, participants, both Anglo-Australian and migrant saw a decline of preserving within the next generation. As one group of Greek participants agreed:

> No one is doing it. No. [Do their children?] No. They go down and buy half a kilo (Interview No. 52, Renown Park 17 September 2018).

The supermarket had made a significant input to this change. Despite the latter finding, the predominance of women in intergenerational preserve recipe sharing was a significant feature of early post-war Adelaide. Supski (2005, p.86) highlights this intergenerational connection as a significant part of her own oral history interviews. In her research, 'the women learned to cook from mothers, mothers-in-law, grandmothers, sisters, servants, aunts, female friends and neighbours'. The role of preserving the home bounty fell firmly into the domain of women. Many participants recalled their own mothers and grandmothers doing all the preserving, either bottling fruit or making chutneys and sauces with excess vegetables:

> My mum and her girlfriend. It was a female domain and my mother's girlfriend who lived also in Dulwich … she used to come, my mother's sister-in-law, her brother's wife, Betty, she used to come … they did this then they did the preserving. It was a ritual (Interview No 15, Glenelg East 13 December 2017).

Another male Marion resident remembered:

> In our family, it was the women. We would pick the peaches, they would cut them up … if we were doing it today, I would probably be picking the peaches and cutting them up (Interview No. 10 Marion 11 July 2017).

Migrant families also identified a predominance of women in the preserving work. In Edwardstown, one Latvian interviewee remembered that:

> Mostly females did it, not the males. The males probably carried them away, but the females did them (Interview No. 56, Coromandel Valley 20 September 2018).

Another Lithuanian interviewee recalled:

> Mum did the preserving. Dad worked, he used to get up at 6, leave by 7 and home at 6 or 7. Long days so mum did everything at home (Interview No. 42, Hindmarsh 18 July 2018).

In both Anglo-Australian and migrant homes, several participants recalled a team effort where the men helped in some capacity. Often, this was preparing one particular preserve, frequently pickled onions, as identified in the research. One participant who grew up in Kilburn remembered:

> Dad pickled onions. Dad was crazy about pickled onions – so am I. [Did you grow the onions?] We grew the little white onions. Dad did the onions, he would sit down and peel them crying his eyes out, I can see him doing that. But mum would take over when all that was done, you know … she would put them in the jars (Interview No. 17, Blackwood 19 January 2018).

They also bottled apricots in the Fowlers and made chutney and sauce with the excess tomatoes.

In the Italian community, the men were involved in tomato sauce day as were the children. As Rosa Matto recalled of her father:

> He helped on tomato day. There was a lot of 'boy' stuff. They did all the 'important' stuff like doing the capping … that was really important. The kids were always involved. Their job was to put the basil into the bottle so, you know, that was their job. My mother, who would have to get up to wash the bottles and all of that – and the men would come along (Interview with Rosa Matto, Prospect 3 July 2018).

Two English migrants each recalled their father's involvement in home preserving:

> [Who preserved?] My parents, my father in particular, liked preserving because his mother had preserved so he would (Interview No. 45, Christie Downs 21 August 2018).

> Dad always made jam. Apricot jam and plum jam (Interview No. Golden Grove 19 September 2018).

Another contributor who grew up in Cheltenham remembers his father making all the jam and preserves. In many households across Adelaide, men were challenging the gender roles of female predominance in preserving. One Lithuanian father had always cut up the plums while another Anglo-Australian father, who was a keen cook, did all the family preserving.

Despite some notable male input, the link across the generations remained predominantly female with grandmothers and mothers teaching the next generations through oral instruction how to cook and what fruits and vegetables to preserve. Many interviewees identified a strong intergenerational bond through the oral transfer of preserving recipes and procedures. As Kingston (1994) discusses, many of the most loved recipes were not written down but were taught by instruction and implied a great deal of assumed knowledge. This oral tradition was supported in the present research both in Anglo-Australian homes, but more significantly, in the kitchens of post-war migrants. Most recipes were just 'in the head':

> A lot of them [recipes] were handed down. But then mum used to collect from everywhere. Anybody would say 'this is lovely' and she would write the recipe down and most times, she used to put where it came from … She wouldn't have used them too often because she had her own recipes – it was all up here [points to head], she knew it all, half the time she didn't have to look at the recipe, she knew what went in it (Interview No. 4, Brighton 10 March 2017).

Assumed knowledge underpinned much of this oral tradition. As discussed by Kingston (1975,1994) and Townshend (1991), many cookbooks were no more than a list of reminders. Most knowledge was taught by practice and experience and this base-line knowledge was assumed, particularly in books such as the *Green and Gold Cookery Book*, a point emphasised by several contributors. The present research findings highlighted the importance of oral knowledge transfer in migrant households. As explained by one Hungarian migrant, cookbooks could not be brought on the journey to Australia as they were too heavy and consequently, all recipes including preserves were transferred orally. This was reinforced by most migrant participants from many different backgrounds:

> **Latvian** – Like most ethnics, it's a pinch of that and a bit of that and nothing is written down (Interview No. 56, Coromandel Valley 20 September 2018).

> **Hungarian** – Recipes are easy to write down but sometimes watching is the best (Interview No. 20, Norwood 21 March 2018).

> **Italian** – My mother didn't follow recipes. People would give her little bits of paper and then she would follow them. Only if she were making cakes or biscuits. She didn't have any cookery books, what she's handed down to myself and my daughter are just ways of cooking … she acquired this

> just from watching and tasting and eating. But we don't actually have a cookery book with my mother's recipes in (Interview No 41, Prospect 3 July 2-18).
>
> **Ukrainian** – In the head. Not written down so much. My grandmother definitely didn't have a recipe book (Interview No. 57, Coromandel Valley 20 September 2018).
>
> **English** – My grandmother and my mother didn't have recipes – they just – out of their head which made it very difficult for me (Interview No. 45, Christie Downs 21 August 2018).

A concern for the loss of these oral recipes was highlighted by several participants, some of whom had encouraged their mothers to write them down so they could be passed on to future generations. As one participant recalled of her Singaporean Malay mother-in-law, who practiced a complex fusion of creole recipes:

> My mother-in-law was a big recipe giver. She had a particular style … her recipes were creole from that area, quite complex – very complex! ... she would put in a bit of salt and a bit more later and I was to observe and not ask questions (Interview No. 39, Adelaide 27 June 2018).

Of the intergenerational knowledge sources, the one which dominated all interviews and engaged the greatest nostalgic response were the handwritten recipes often in manuscript scrapbooks which travelled through generations. The important role of such recipe transfer has been the subject of much academic literature. Heldke (1988) considers the social context embedded within such recipes. She explores the importance of the recipe's source in assessing its integrity and the relevance and significance of it to the receiver. This was often identified in the research as some participants highlighted the development of recipes across generations, particularly in the reduction of sugar in jam recipes reflecting broader nutritional trends and changes. This contextual element of recipes is also addressed by Leonardi (1989) who adds value to the comments and suggestions inscribed around handwritten recipes but adds concern regarding the integrity of the original after several generations. The present research identified many such changes in recipes across generations as described by participants and found that these added depth and meaning to the recipes. The originals were often kept as connection points to members of past generations. Theophano (2003, p. 1155-6) addressed this nostalgic connection, 'A woman's cookbook became a meeting place of past and present, of individuals merging into a collectivity but safeguarded by an individual for posterity'. This was reinforced by Smith (2004, p. 11) 'In many ways the recipe itself is a means to explore the past'. These archives of memory and knowledge (Theophano 2003, p. 123) were highly valued by most participants. Many recipes were regarded as family heirlooms, passed down through the generations:

> Mostly a book of old recipes passed on by my mum … Mum had a beautiful pumpkin recipe, pumpkin soup and also, she had a recipe passed on from an auntie up at Ashton – it was a sultana cake (Interview No. 3, Sturt 17 February 2017).

One participant, remembered the source of recipes for chutneys and relishes that were:

> passed down from family usually. My grandmother had a great book which my daughters got now of handwritten recipes from her mother and friends and what-have-you and in most cases, it would be 'Hazel's chutney' or 'Gerties something or other' (Interview No. 37, North Plympton 13 June 2018).

Often, participants recalled, with great emotion, the recipe of their mothers and grandmothers:

> I get tears in my eyes when I see Mum's handwriting. I can see her clearly and it is a way I remember her and keep her memory alive in my mind and I cook her recipes too (Interview No. 58 Brighton 10 October 2018).

Specific recipes were often identified such as particular ones for jam and sauce, all of which were handwritten. Many of which were reproduced in the microhistory study and appeared previously as examples of fruit and vegetable preservation in Chapter 4.

The context of the recipe within the intergenerational web was highlighted by Supski (2013, p. 41) when discussing her own family's collection of recipes which were collated into a more formal cookbook. She identified that this book 'develops intergenerational links and connects the 20th century with the 21st. It reinforces a positive nostalgia and elaborates a gustatory nostalgia'. The integration of historical context within this, emphasises the 'importance of passing recipes down to their children and receiving recipes from their mother' (Supski 2005, p. 91). As with many interviewees in the present research, Supski highlights how recipes evoke strong memories which added to the emotional ties to food and the 'opportunity for the women to share their knowledge intergenerationally' (Supski 2005, p. 94).

This passing of knowledge through handwritten recipes was also evident among migrant households. As previously discussed, many recipes were passed down orally which has led to the next generation, in many cases, attempting to write down these recipes before they are lost to later generations. One Hungarian contributor talked of her daughter and son-in-law valuing her preserving recipes and wanting the recipes retained. She enlisted her son-in-law to write down the recipes as she and her daughter made the food:

> They are nearly all in my head – some I write down … I have one daughter and son-in-law who do some now, and my grandson … my daughter said 'Mum, can you teach us?' and I said 'you know

> what, you going to go to work, finish work and come. Tell me what you want to learn and then you buy everything then they come around' (Interview No. 24, Norwood 11 April 2018).

One Latvian woman explained:

> I'm making a little book for my daughter who is engaged and I'm putting in some recipes that she might like. That's my mum's writing and she is writing for me, so I know how to preserve, like that's dill pickles - I suppose you would call it in English … I'm translating from Latvian and that's the beetroot one [pickled beetroot] (Interview No. 49, Brighton 3 September 2018).

These examples reinforce the significance of writing down family recipes as a source of cultural tradition. The present findings supported existing research (Epp 2015, James 2004, Supski 2006) in reinforcing the significance of hand-written recipes as conduits of family tradition and cultural exchange within a generational context.

By the latter part of the study period, a new era of change began to take form in Adelaide as explained by Lesley Tideman (former Senior Groups Extension Officer, Department of Agriculture):

> In that era [pre-1970s] people depended on what they had learned from their parents, so they wouldn't have tried new things. But I think the emphasis came in the seventies when food became fashionable and, you know, there was a generation change and people didn't take what their parents said quite so much as 'the' answer (Interview with Lesley Tideman, Beaumont 22 June 2017).

The previously strong generational chain was loosened by new ways of communicating. New sources of information appeared, and the questions asked began to change as society broadened and modernised.

5.4.5 Summary

Although, as identified in the previous chapters, an overall decline in home food production was evident in the post-war period, the microhistory study of Chapter 4 provided ground level evidence that food growing and preserving continued despite the broader changes. The role of knowledge acquisition, as revealed in this chapter, was a significant indicator of sustained engagement in home production. This continued demand for food gardening and preserving information through external sources, community structures and intergenerational information sharing, reinforced the value and significance of this feature of post-war Adelaide suburbia. These channels, although weakening to some degree across the time period, remained significant indicators of a continued passion for food growing and preserving in Adelaide homes.

Within South Australia, the 1970s saw a unique period in the state's history when the progressive premier Donald Allan Dunstan came to power. As summarised by Woollacott, 'He embodied modernity in his flamboyant style and his savvy media presence'. She goes on to add:

> Food and wine were important to Dunstan: he sought to maximise the Australian climate and environment in relation to culinary pleasures. He relaxed liquor licensing, enabled al fresco dining and promoted local food and wine, not least through his own cookbook (Woollacott 2019, p.x).

As many participants recalled the Dunstan decade as significant, both for the state generally and in regard to aspects of their home food production, the next chapter will reflect on how Dunstan promoted his love of gardening and food through the three levels of knowledge acquisition and encouraged a revived interest in home food production at this time.

Notes

[1] Plato Protagoras.

[2] The 'Naturalist Intelligence' refers to one of the multiple intelligences within the theory proposed by psychologist Howard E. Gardner in 1983 and later revised in 1999. The Naturalist Intelligence is identified as expert knowledge in the understanding and classification of flora and fauna species (Gardner 1999).

Chapter 6: The Dunstan Decade – passion, promotion and production. Don Dunstan's effect on home food production through personal input and government initiatives

6.1 Introduction

During the early 1970s, a major driver for change came in the form of Donald Allan Dunstan (21/9/26–6/2/99), the incoming elected Premier of South Australia who had previously held this position briefly from 1967-8 and then reassumed office on 1 June 1970. He proceeded to lead the state for the next nine years in what has become referred to as the 'Dunstan Decade'. The controversial Dunstan, with his social democratic ideals and radical ethos (Blewett 2012) has left a distinct legacy of change within South Australia. Dunstan's flamboyant persona and his drive to reinvigorate the state after the productive but conservative Playford years has led to many contrasting opinions regarding his subsequent impact both politically and within other spheres of influence.

As the interviewing progressed, it became evident that the role of Dunstan added a significant element to the research, which was unique to South Australia and particularly, Adelaide. Participants often referred to Dunstan in his many roles and highlighted his impact and his desire for change. This chapter looks within this period of transformation and identifies Dunstan, the extrovert, the passionate gardener and experimental home cook as being influential in promoting local food potential through his own culinary background, the richness of his ethnically diverse electorate within Norwood and his ability, as Premier, to initiate and direct government resources. As highlighted by former Department of Agriculture employees during this time, his personal passion for food led him to enable government funding for information dissemination through fact sheets and other local media sources, many of which were aimed at home food gardeners like himself. His government support for the trial and establishment of exotic and unusual fruits and vegetables as a future direction for the state positioned him as a key influencer, within both the horticultural industry and beyond that within the backyards of Adelaide gardeners. Some saw his experimentation with exotic foods as ineffectual in the long term as many of the items being trialled were already obtainable from existing markets outside South Australia. These would never be viable if established in direct competition to interstate growers who already had production systems set up and markets established. In addition to this, many trials proved unsuccessful as some products such as tropical fruit would always be problematic in the South Australian climate: any claims that they could be grown by home gardeners were regarded as dubious. Despite these concerns, this research identified that Dunstan's passion for food and gardening was a driving factor in initiating change both at the broader level and within Adelaide backyards, including his own.

Dunstan's strong personal interest and his power to divert government resources in his position as Premier set up an infrastructure which brought about rapid change, particularly with the introduction of new fruit and vegetable types within the horticultural sector. As identified by Barry Philp, Senior Home Gardens Adviser for the Department of Agriculture at the time (now Primary Industries and Regions, South Australia PIRSA), Dunstan reinvigorated the industry quickly and 'threw a new slant on it'. To facilitate this, a major focus was encouraging the expansion and diversification of restaurant cuisine (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). Although the new directives were aimed mainly at commercial growers, home food production was still regarded as significant, with home growers considered an important element in the supply chain. As home growers learnt about the new products through markets and restaurants, they were encouraged via various outlets to grow and use them, supported by a new range of fact sheets and a dedicated government advisory service. As stated by Bruce Farquhar, Horticultural Advisor in the Thirteenth Report to the South Australian Government Fruit and Vegetable Committee, 'I believe one of, if not the most effective ways of establishing new crops and eating habits, is to encourage home garden production and use' (Farquhar 1977b, p. 1).

Dunstan's progressive leadership promoted civil freedom, social welfare reform and the growth of the arts (Whitelock 1985, p. 294). As part of this drive, he was passionate about the potential he saw in South Australia to expand from the traditional base of fruit and vegetables inherited from a predominantly British background to a more diverse and exciting choice. Dunstan saw the potential for a wide variety of new fruit and vegetables which he felt could be commercially sustained within the South Australian environment. This passion was reflected in his own home garden where he successfully grew a wide variety of exotic and unusual fruit and vegetables. The success in his own backyard reflected the diverse influences which shaped his life and gave him the drive to promote these products for commercial production. In doing this, he inspired home gardeners in Adelaide to experiment and grow previously unfamiliar produce (Photograph 6.1).

Photograph 6.1 Dunstan in his garden with fork

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Dunstan in Back Garden of Clara Street with garden fork 1976

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Dunstan in his garden with fork (Don Dunstan Collection - Flinders University Special Collections - (dunstan00567_0143).

The levels of impact that Dunstan, the man and the politician, made to home food production align with the more general forms of knowledge acquisition discussed in the previous chapter.

Dunstan's passion was initiated in his childhood during which time a love of growing and eating different foods was fostered through family and family connections. This early introduction nurtured his growing interest in food which later manifested itself in *Don Dunstan's Cookbook*, published in 1976 and revised in a second edition in 1998. In this publication, he drew on his own personal interest and experience to encourage a new enthusiasm towards home food gardening, cooking and preserving.

His continued involvement and popularity within his local Norwood electorate involved him with many new migrants who inspired him with their homeland gardening and preserving expertise as well as often supplying him with fresh produce from their own gardens (Interview No. 43, Steven Cheng, Norwood 8 August 2018). This connection to his local community was further facilitated through his involvement and ownership of restaurants in the Norwood area including his famous Don's Table restaurant which traded from 1994 until 1998.

Through his position as Premier, Dunstan was able to provide financial support for innovation within commercial agriculture and the provision of information via the Department of Agriculture for home gardeners.

6.2 Intergenerational family influences and personal passion

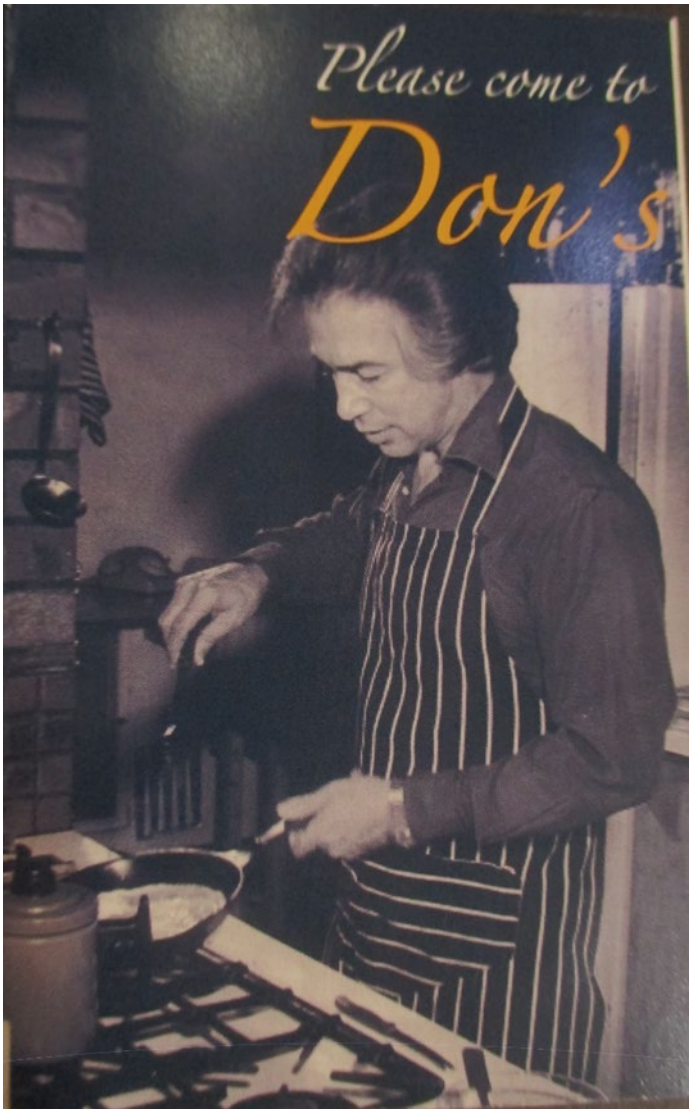
Dunstan's passion for new and exotic fruits and vegetables stemmed initially from his childhood in Fiji where he was born and where, in his own memory, he was brought up on a diet of tropical fruits including mangoes, pineapples, mandarins, passionfruit and the Fijian Dalo[1] (Dunstan 1999, p. 65):

> They had a Fijian maid so from a young age, he was subjected to a very pungent aroma of curry – he talked about that. I think it was a big experience for him and also he was taken to market, so he was educated in Fiji – educated in all these exotics – like plantain which we don't use here but they use it a lot in Fiji (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

After serious illness, at 8 years of age, he came to South Australia to reside in Murray Bridge where he was immersed in home food production by his grandmother and great aunt. In this environment, he was introduced to what was more traditional home produce in South Australia such as apricots, peaches, oranges, nectarines, figs, grapes and almonds (Dunstan 1999, p. 66-7). To handle the large amount of produce, his grandmother and great aunt also showed him how to dry excess fruit and bottle it in the Fowlers Vacola preserving kit, reinforcing the importance of intergenerational connections as a learning platform.

On his return to Fiji in 1936 at the age of ten, he reminisces in *My One True Love (*Dunstan 1999 p. 68) of his introduction to many other exotic flavours including pepper, chilli, clove, coriander, cumin, turmeric, cardamom and mustard. He was also inspired by the fusion of Indian and Chinese cooking evident in Fijian cuisine and learned much of the ingredients and cooking techniques. These were all contributing elements in his later interest in growing, cooking and preserving unusual foods. He recalls his father's vegetable plot in Fiji and the snake beans, yams, eggplants, okra and sweet potato grown within its boundaries (Dunstan 1999, p. 69). During a later time in Fiji in 1949, he was introduced to the Officer in Charge of Experimental Horticulture who taught him the techniques of growing such unusual food items. It was at this time that he 'realised that my love could be enhanced by growing and caring for the food I cooked for my family and friends' (Dunstan 1999, p. 71). See Photograph 6.2.

Photograph 6.2 Invitation to Don's!



Don loved to cook for guests using his home produce. This is an invitation sent to friends to one of his dinner parties

Invitation to Don's! (Image reproduced with the kind permission of Steven Cheng).

Dunstan immediately began to experiment and grow uncommon food plants including bananas, taro, cassava and granadillas although the bananas 'didn't work very well!' (Interview No. 43, Steven Cheng, Norwood 8 August 2018). This, along with a growing appreciation and enjoyment of different cuisines and their cooking techniques, framed his growing passion. He also obtained information from books, as Steven Cheng, his partner remembered:

> He learned from reading a book and from his experience he realised it is much better to have fresh ingredients growing in the house (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

On his return to Adelaide in 1951, after time as a solicitor in the Supreme Court of Fiji (Woollacott 2019, p. 64), he began to grow food in his own backyard in Norwood. He raised a variety of fruits and vegetables stating, 'how good it was to get my hands into the soil and bring produce I had nurtured into

the kitchen' (Dunstan 1999, p. 72). After a couple of moves in the eastern suburbs of Adelaide, in 1973 he purchased the Clara Street residence in Norwood:

> Mainly it was divided into different sections, he always had snake beans, beans, artichokes, tomatoes, carrots, iceberg lettuces, anything – that he was very much into Mediterranean cuisine at home, so eggplant, artichokes, those things … He did try to grow some squash and pumpkins and stuff like that but they needed a lot more water. And he really enjoyed it – Dunstan really enjoyed getting his hands dirty and getting out there and sweating it out. To him it was meditation. Some people believe it was hard work but for him, it was really relaxing (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

He also obtained a partial adjacent block with the sole intention of using it for his own food production. This extra space was used to its capacity as were other plots in other places:

> If Don couldn't grow it, he would give it to his friends, and I think Dunstan had a little plot at his friends' houses and grew it there as well (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

The Clara Street property, with its purpose-built house and kitchen became Dunstan's refuge, his own personal Eden, his experimental farm and the facilitator of one of his greatest passions, growing and using his own produce (See Photographs 6.3 and 6.4).

Photograph 6.3 Don in the veggie patch

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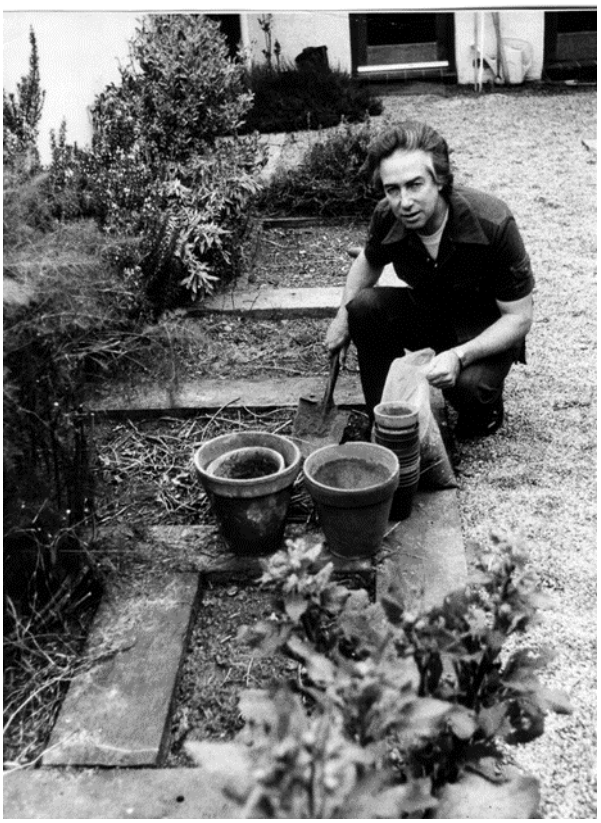
Dunstan in his Norwood backyard veggie patch in 1974

Don in the veggie patch (Copyright Advertiser Newspapers Pty Limited).

Photograph 6.4 Don in the back garden at Clara Street



Dunstan in back garden of Clara Street with spade and pots 1976

Don Dunstan Collection - Flinders University Special Collections - (dunstan00567_0142).
Don in the back garden at Clara Street (Image reproduced with the kind permission of Steven Cheng).

Dunstan's passion for Mediterranean and Asian cuisine also manifested itself when he moved to the Clara Street residence. In his garden, he experimented with a variety of exotic fruits and vegetables and, although ultimately promoting such produce for commercial production, he continued to expand his knowledge in the home garden with new products, as demonstrated by his importation of various exotic plants such as the Curry Tree (Karapulai) which he obtained from Malaysia in 1979 (See Appendix 6.1). This extensive garden of rare and unusual fruits and vegetables, as well as more common varieties, was summarised in his later cookbook, providing inspiration to the home gardener that it was possible to grow a rich variety of products in an Adelaide suburban backyard. See Table 6.1.

Table 6.1 Vegetables and herbs grown by Dunstan at the Clara Street house

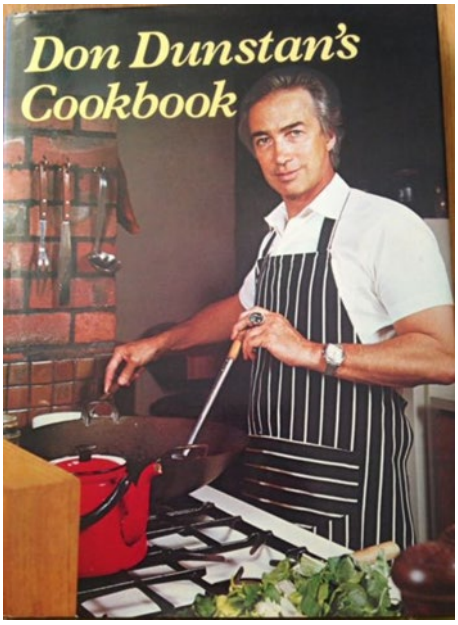
VEGETABLES	FRUITS AND NUTS	HERBS
Artichokes – Globe	Oranges – Navel	Basil
Artichokes – Jerusalem	Oranges – Valencia	Bay
Asparagus	Grapefruit	Borage
Beans	Lemon	Chervil
Broad beans	Lime	Chives

Broccoli	Cumquat	Coriander
Capsicum	Walnut	Cress
Carrot	Almond	Dill
Celery	Macadamia	Fennel
Chicory	Passionfruit	Garlic
Cucumbers	Grapes – five varieties	Ginger
Eggplant	Chinese Gooseberry	Lemon grass
Leek	Avocado	Marjoram
Lettuce	Arbutus	Mint
Melons	Apricot	Mustard
Onions	Apple – Delicious	Parsley
Peas	Apple – Granny Smith	Rosemary
Pumpkins	Peach – Elberta	Sage
Radishes	Peach – Anzac	Savory
Rhubarb	Nectarine	Sorrel
Silver Beet	Bananas	Tarragon
Spinach	Guava	Thyme
Sweetcorn	Plum	Hot Chilli
Tomatoes	Feijoa	
Turnips	Fig	
Zucchini	Loquat	
	Lychee	

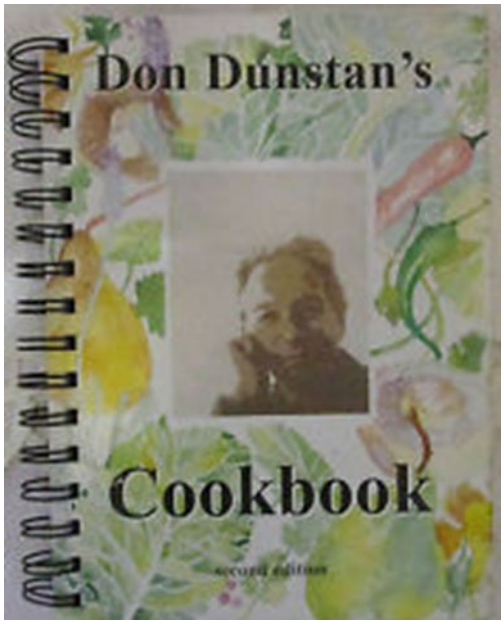
Vegetables and herbs grown by Dunstan at the Clara Street house (Dunstan 1998, p. 13-16).

Dunstan's passion to grow and cook his own produce led to requests from friends for advice and recipes, which eventually resulted in the production of *Don Dunstan's Cookbook* in 1976 which was later revised and republished by demand in 1998 (See Figure 6.1).

Figure 6.1 Don Dunstan's Cookbook



Original cookbook 1976



Revised cookbook 1998

Don Dunstan's Cookbook (Dunstan 1976; 1998. Author's own copies).

Although many 'political associates were horrified – "Premiers don't write cookbooks", they admonished' (Dunstan 1999, p. 76), it was most successful, outselling all his other books at the time:

> Obviously, he was the first one to do it while he was the Premier and he could find time to write a cookbook … Even though, after many years later, he retired as Premier, he was still being asked to write and do cooking shows in shopping centres like the Burnside Village and he was asked to do a piece of talking about food in forum (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

In this book, he not only provided many recipes based on his homegrown produce, but also promoted the keeping of chickens as the foundation of a successful garden as shown in Photograph 6.5.

Photograph 6.5 Don with his chickens

Dunstan with his chickens

Don with his chickens (Harris 2014).

Although the keeping of chickens in backyards had reduced across the study period, due in part to stricter council regulations, Dunstan saw the benefits of keeping them both as a food source and as garden fertilisers. As had also been revealed in several participants' yards, Dunstan explained the importance of keeping chickens:

> I spread the straw from the shed on the garden every three months. It improves the texture and fertility of the soil markedly. Any concentrated fowl manure goes into a big bin of water to make liquid manure; much better than buying chemical fertiliser (Dunstan 1998, p. 11).

The cookbook also reflected Dunstan's philosophies on food production and food culture within Australia and encouraged the growing and use of fresh, seasonal produce. He was particularly keen to promote a wider use of herbs and greens as 'essential for freshness, flavour, crispness and lightness' (Dunstan 1998, p. 55). Adelaide cook and restaurateur, Rosa Matto feels that some claims that Dunstan made were not justified such as his statement that Australians did not know how to eat before migrants came. She personally felt that there were 'fantastic cooks' in South Australia, particularly in rural areas and that excellence in skill and content did exist in these kitchens (Interview No. 41, Rosa Matto, Prospect 3 July 2018). Nevertheless, his book particularly reflected his passion for multiculturalism with recipes from many different international cuisines including China, The Middle East, Spain, South America, India, Malaysia, France, Indonesia, Cyprus, Italy, Greece, Russia, Japan and Southeast Asia. Even Dunstan himself commented later in 1994 on the significance of many of the new foods he introduced in the book, 'most of the things that were in that manuscript are now available' (Dunstan 1994, p. 4).

In her memoir *Dunstan, Christies and me, growing up in the 'Athens of the South'*, Chris Wallace, ARC DECRA Fellow at the National Centre of Biography, School of History, ANU and a member of the

Canberra Press Gallery, recalls 'Don … the one' (Wallace 2017, p. 96). This time in South Australia's political history formed the backdrop of her childhood in 1960s and 1970s Christies Beach, where 'our backyard became an Eden of homegrown vegetables, bountiful fruit trees and well-loved pets' (Wallace 2017, p. 94). This abundance was all grown with the backdrop of the Fleurieu Peninsula, which geographically, was said to resemble the setting of Homer's *Odyssey* (Wallace 2017, p. 97). This small example brings to life the potentiality of Dunstan's Mediterranean vision in the context of Adelaide and South Australia, a vision which was shared by many of the passionate food gardeners interviewed for the research. One Lithuanian participant recalled her interest in Dunstan as he talked about the Mediterranean climate and how this was a factor that she considered in her own backyard. Interviewees in Marion and Hallett Cove also reflected this passion and drive to produce fresh, homegrown produce all year round.

Other influences on Dunstan's personal passion for unusual foods came from his many international liaisons made possible by his various roles within the South Australian government. In 1957, Dunstan visited Cyprus and Athens where he first encountered the Mediterranean lifestyle (Strawhan 2004, p.214). This was further developed in 1969 on a trip to the United States of America after which he travelled on to Europe and particularly Italy where he had the opportunity to:

> see something of the Mediterranean lifestyle I came to love, and which I believe could improve the quality of life in South Australia, where the climate was better for it than Italy (Dunstan 1981, p.166).

These visits to the Mediterranean greatly influenced Dunstan's vision for South Australia and, in particular, the potential for a similar lifestyle which highlighted the importance of fresh homegrown fruits and vegetables.

Dunstan also recognised the importance of Asia and was passionate about a fusion of flavour and technique between Australia and its Asian neighbours. As Cheng stated:

> [Dunstan] used food as a kind of diplomatic activity – going on. Through food (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

His friendship with the Chief Minister of Penang and the resulting affiliation with Malaysia led to his introduction to the cooking techniques and ingredients of its constituent Malay, Arab, Indian and Chinese cuisines. This was fused with colonial influences from England, Holland and Portugal, opening up a new culinary world for Dunstan with innovative flavours and unusual spices such as galingale (galangal) and coriander, both of which were virtually unknown in Australian home kitchens. In his

political life, he had also met his future second wife, research assistant Adele Koh who introduced him further to the aromatic flavours and different techniques of Malaysian cuisine.

Interest in Asian cuisine had already been sparked in the years leading up to Dunstan's decade of power. As discussed by Strawhan (2004), two Asian festivals had generated much public interest, one in 1958 and a later one held at the University of Adelaide in 1962. This coupled with a greater general interest in Asia as a holiday destination because of cheaper airfares to this region in the 1970s, led to a greater immersion in the culture and particularly the various cuisines of Asia (Ripe 1993, p. 12).

Dunstan's personal upbringing with his childhood immersion in food production both in Fiji and South Australia provided a backdrop for his growing interest and enthusiasm towards home food production. He later brought this expanding knowledge to his home in Norwood where he made his passion a reality. His philosophy of home growing reflected an understanding of environmental impact as he tended chickens and created a variety of food gardens full of exotic fruits, vegetables and nuts, many of which reflected his love of Mediterranean lifestyle and food. Beyond the front fence at Clara Street was his electorate, a community of many migrant groups who further nurtured his love of exotic and multicultural foods.

6.3 Community engagement – Dunstan's Norwood electorate

Another dominant influence on Dunstan's love of food growing came from the constituents in his local eastern suburbs' electorate of Norwood. This area reflected a rich migrant culture with many residents coming from Mediterranean countries such as Italy and Greece. They brought with them long standing traditions of home food production and preserving, all of which Dunstan absorbed as he sought personal involvement with his constituents and promoted a strong sense of community (Strawhan & The Don Dunstan Foundation 2006, p. 9):

> He understood. The oldies adored him! There was finally someone who understood where they were coming from, who appreciated the stuff in their garden. I don't think Don had a fabulous garden because he was just too busy, but he understood that was where it came from and I don't know that he needed to have a garden, frankly, because those Italians would have kept him in food forever, but he was genuinely interested in their lives (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

As a Chilean contributor also said of Dunstan:

> I think that the influence of Don Dunstan from our point of view was the acceptance of the differences in the different cultures that were populating Australia. He was very, very welcoming, through his minister, he help us (Interview No. 51, Morphett Vale 12 September 2018).

Some Greek participants also remembered Dunstan fondly and felt that they, as a group, had often helped him with advice and information on food gardening. He was an accepted part of the Norwood scene and showed a genuine interest in his electorate, often sharing his passion for gardening and cooking with the local residents. As Rosa Matto recalled:

> They saw him in the shops and they know that this might be interesting, and I think because he was such a charismatic leader that he was influential (Interview No. 41, Rosa Matto, Prospect 3 July 2018).

Dunstan also swapped a large amount of food right across the metropolitan area. He gave away a lot and exchanged with many people including the Clara Street olives which he pickled. He also loved collecting recipes and often swapped them with Italian neighbours among many others (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

Dunstan also owned restaurants in the Norwood area including the well-known Don's Table for which he grew some of the ingredients in his home garden:

> When we had the restaurant we tend to grow things that we can use for the restaurant like fresh peas, beautiful fresh peas, also vegetables like broccoli … we do have a camphor laurel tree so we used to use the leaves and wood there for smoked duck' (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

Dunstan also involved himself within wider community groups with a focus on gardening:

> He was a part of the Exotic Fruits and Vegetable Club – he ordered from the club also the different new varieties and he would grow them in his garden (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

An example of his continued involvement within the Rare Fruit Society into the latter part of the study period is shown in a speech given by Dunstan at St Peters on 22 March 1994 (Appendix 6.2). In this speech he reminisced about the successful growing of avocadoes, limes, macadamias and mangoes in his Norwood backyard and how it proved that such plants could survive, if tended skilfully, within the Adelaide climate. He explained 'I have got avocadoes here in Norwood which are fruiting prolifically myself' (Dunstan 1994, p. 2), proof that a broader range of produce was possible.

Dunstan's personal passion and his involvement within his multicultural electorate and the broader South Australian community helped set the scene for his direction as the state Premier. With this strong base, he was able to investigate and encourage experimentation in horticultural production and enthuse home gardeners.

6.4 External impact – Dunstan's political influence through government funding to promote new and unusual fruit and vegetables and inspire home food growers

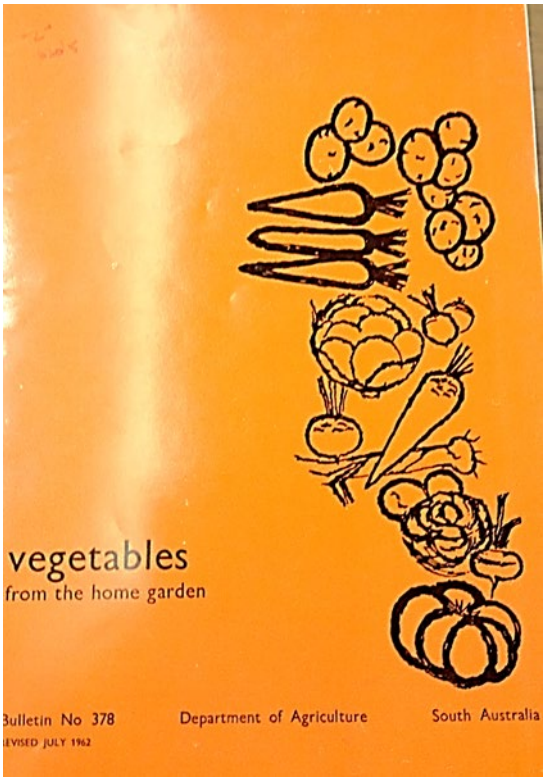
Dunstan's position of political power enabled him to facilitate funding into a variety of initiatives which not only strengthened a broadening of commercial horticultural products but also encouraged home food growers to try new produce in their suburban gardens. Home gardeners were supported by a number of structures through the Department of Agriculture and the Adelaide Botanic Gardens including the establishment of a dedicated advisory service and an extensive range of fact sheets and other publications, many of which were written specifically for home gardeners. These provided help and guidance both for the growing and preserving of produce and in particular, the new varieties.

6.4.1 Background to the Dunstan decade – The role of the Department of Agriculture

The South Australian state government had developed relationships with home food growers since the early days of the Department of Agriculture's inception in 1902 (Primary Industries and Regions South Australia, 2013). From 1905, the Department was instrumental in providing information to the home gardener of Adelaide. Numerous publications were produced up to the study period which were designed to assist home gardeners with topics such as fruit growing and processing and homegrown vegetables. As explained by Philp (Interview No. 59, Urrbrae 22 January 2018), these earlier pamphlets were generally written to assist the rural community as many farm households were forced to be largely self-sufficient due to a general lack of fresh produce in rural areas. One of the earliest was Bulletin 16 'Fruit preserving for domestic supplies' written by George Quinn in 1906. These sheets were also available to urban residents and were created in a direct response to letters and phone inquiries made by the public to various sections of the Department of Agriculture.

One significant publication of 1942 which led into the study period was the first edition of *Vegetable Growing in the Home Garden* which was written by Noel Quinn, District Horticultural Advisor (Quinn 1942). This publication included detailed information on seed supply and handling, types of soil, bed preparation, manures and treating of pests and diseases as well as an extensive list of recommended fruit and vegetable species suitable for the Adelaide environment. This booklet, reprinted and revised several times, was a purchased item rather than a complimentary one, further indicating a real demand for the product (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). As explained by Philp this booklet was extremely popular with several thousand copies sold across the time of its production with numerous reprints made due to this continued demand (See Figure 6.2).

Figure 6.2 Vegetables from the home garden



The 1982 revised version of the 1942 booklet

Vegetables from the home garden (Department of Agriculture 1982).

In the final year before the end of the war, there was also a new information pamphlet distributed to assist households who wished to keep poultry (Anderson 1944). This reflected a demand in the early post-war period when many participants remembered still keeping chickens, a trend which diminished across the 50-year study period.

One significant occurrence cited by previous Department of Agriculture specialists was the impact that the first official outbreak of fruit fly at Glen Osmond in 1947 had upon home gardeners (Primary Industries and Regions South Australia 2017a). Geoff Thomas, former Member of the Executive, Department of Agriculture, recalled the days of the fruit fly inspector who went into the suburbs to strip contaminated fruit trees before pheromone traps were developed in the 1970s (Interview No. 63, Geoff Thomas, Urrbrae 11 January 2018). Word of the inspector's presence would make its way up the suburban street and the residents would strip their own trees and hide the fruit often in the bath. One participant remembered this fondly as the inspectors were unable to enter the dwelling. Once gone, the process of preserving the glut of picked fruit would begin in earnest! The first fruit collected was the stone fruit followed by other fruits such as apples, figs, citrus and vegetables including tomatoes and cucumbers (Primary Industries and Regions South Australia 2017a). The interviews conducted for the present research reinforced that these foods were extremely popular backyard crops of the time and their potential destruction would have resulted in much animosity towards the inspectors.

Despite these sorts of anecdotes, the outcome of the fruit fly outbreak was significant. 'Home gardeners were important allies in the Department of Agriculture's program of eliminating fruit fly from the state' (Primary Industries and Regions South Australia 2013, p 1). The Department interacted with home gardeners to identify outbreaks and they were an instrumental part in controlling its occurrence across Adelaide suburbia. The resultant fruit fly eradication policy was instituted to both protect the commercial fruit growers from potential outbreaks but also for the suburban home growers 'where large quantities of fruit and vegetables are grown' (Primary Industries and Regions South Australia 2017a).

As mentioned previously, prior to the post-war period, the Department of Agriculture was actively involved in assisting and collaborating with the home fruit and vegetable growers of Adelaide. Home gardeners often made inquiries which were handled by the appropriate section within the Department. In response to such inquiries, various fact sheets and articles as shown in Table 6.2, were produced and disseminated.

Table 6.2 Department of Agriculture fact sheets 1906-1945

FACT SHEETS 1906–1945
1906 Fruit preserving for domestic supplies
1910 The production of early tomatoes
1919 Popular remedies for common diseases of fruit trees and vines
1912 Fruit drying for beginners
1913 Remedies for diseases of fruit trees and vines
1921 Fertiliser in the home garden
1926 The production of early outdoor tomatoes
1926 Fruit drying for amateurs and beginners
1926 Notes on sulphuring fruits prior to drying
1930 Tomato diseases in SA and how to grow them
1932 Uses of hessian in the home
1932 Fruit trees, vines and vegetables: Proved remedies for common diseases
1936 Important weeds of South Australia
1941 Some common insect pests of fruit trees and vines
1942 Vegetables from the home garden
1943 Fruit drying for amateurs
1943 Vegetable growing in the home garden (revised)
1944 Household poultry keeping: grow your own eggs

Department of Agriculture fact sheets 1906-1945 (Department of Agriculture Fact sheets and Bulletins 1906–1945).

Many fact sheets were written for commercial growers and these, along with dedicated material for the home grower, provided relevant information for many aspects of gardening and food production.

The immediate post-war period saw a continuation of fact sheet production which was maintained at a steady pace until the mid-1970s when it expanded considerably. The booklet *Vegetables from the Home Garden* was revised and reprinted five times across this period and several new brochures were produced which gave help and advice on fruit growing for home gardeners. Coupled with this was an information brochure produced by the Fruit Fly Eradication Unit in 1969 adding to the education of home gardeners to spot outbreaks effectively (South Australian Fruit Fly Eradication Unit 1969). Information sheets, as detailed in Chapter 5, were also produced covering pruning and training of vines, peaches and apricots and information was assembled on various garden pests and diseases. In addition, information was being sought on the processing of home produce resulting in pamphlets instructing on the drying of apricots in 1969 (Spurling 1969) and, in the early 1970s, pamphlets on drying a range of fruits which included information on equipment, methods, processes and safe storage procedures. At the same time, fact sheets focusing specifically on one type of fruit or vegetable were becoming evident such as those on growing sweetcorn and rockmelons written by Ian Rogers and Brenton Baker in 1970 (Rogers & Baker 1970; Rogers 1970). As detailed in Chapter 5, information was also available on potato growing and the popular area of culinary herbs reflecting areas of growing interest that formed the subject of many public inquiries. In the case of some items such as herbs, the Department of Agriculture kept an eye on the trending products of the time and responded with information about these new items.

In the early 1970s, further fact sheets dealt with the storage of excess homegrown fruit and vegetables. Advice was given on safe methods of storing in pantries and cellars a well as help in freezing foods for longer periods. As explained by Lesley Tideman, one of the Department of Agriculture home economists of the period, people were purchasing freezers in larger numbers as the technology improved (Interview No. 9, Lesley Tideman, Beaumont 22 June 2017). In Adelaide, the location of several major whitegoods manufacturers such as Philips Electrical at Hendon, Pope Products Limited at Finsbury (now Woodville), A. Simpson and Son at Dudley Park and Kelvinator at Keswick made refrigerator and freezer ownership more achievable for many families. With this came a general lack of knowledge on how to use these products safely and effectively. This issue was identified by the Department of Agriculture and the home economists were engaged to begin educating the public on correct methods and techniques. Many interviewees spoke of their increasing use of the freezer to

store excess home produce. Summer vegetables were generally blanched, and fruits were stewed and then placed in the freezer for use in the off season.

The impetus for these information services were, as Philp suggested, driven by public inquiry. As more people contacted the Department of Agriculture, a dedicated telephone number and inquiry desk was established in the new Department offices in Gawler Place which opened to the public in 1951. This service was manned by a variety of experts from various sections of the Department and included technical staff, researchers and advisors. A formalised roster was deemed necessary to ensure that someone was present to answer telephone inquiries, answer letters and provide front line advice for people who came into or contacted the Gawler Place office for help, often with plant cuttings from their gardens (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). This increase in public inquiries was partly fuelled by the fruit fly outbreaks and the resultant increasing engagement of the Department with the urban public. According to the PIRSA History of Agriculture web information site, many of these inquiries were seeking identification and eradication methods for weeds in the home garden with over 400 queries attended to annually. Again, this was a most valuable collaboration for the Department as often home gardeners brought new weeds to the attention of the Department who could then act to prevent these causing problems for commercial growers (Primary Industries and Regions South Australia 2013).

The information service, receiving around thirty telephone calls a day, continued to grow, eventually requiring an advisor to administer the roster and coordinate the information output which was continually growing both in verbal and written form. The ‘underground press’, the term used to refer to a vast resource of hand-written notes and informal replies to queries, was never catalogued or ordered and consequently is lost, although its authors no doubt incorporated much of that information into the later, more formalised fact sheets.

6.4.2 The Dunstan decade – a time of government initiatives and financial support

As discussed previously and further substantiated by Tideman, Dunstan, through his position as Premier of South Australia, was able to appropriate funding to support his vision of a broadening of commercial horticulture. His vision spearheaded the resource allocation of the 1970s and enabled research into new and unusual fruit and vegetables and through this, he influenced home gardeners (Interview No. 9 Lesley Tideman, Beaumont 22 June 2018).

An early Dunstan initiative was the Fruit and Vegetable Working Party which was formed in 1973 and combined expertise from the Department of Education Food School, the Tourist Development section of the Tourist Bureau, the Policy Secretariat and the Horticulture Branch of the Department of Agriculture (Department of the Premier and of Development 1973; Dunstan 1973a; Dunstan 1973b;

Dunstan 1973c; Minister of Tourism 1973; Director of Further Education 1973; Minister of Agriculture 1973). The Adelaide Gaol was also suggested as a contributory partner due to the previous on-site food production that occurred there (Minister of Tourism 1973). The Terms of Reference of the Working Party were finalised on 7 February 1974 (Policy Division 1974) and a report outlining its purpose was produced (Government Fruit and Vegetable Working Party 1974).

To establish interest, late in 1974, restaurants were surveyed to direct the working party in what products the industry wanted and in what quantities. From this survey, it was identified that some supplies were being obtained from private growers including red and yellow egg tomatoes and scarola (endive), indicating established reliance on home growers to provide items that were not available through commercial growers (South Australia, House of Assembly 1974, p. 1444).

An updated report was submitted to Cabinet on 2 April 1975 (Government Fruit and Vegetable Garden Working Party 1975) and was approved with the addition of a representative from the Adelaide Festival Centre Trust (Policy Division 1975) and involvement from both the Department of Correctional Services (Premier's Department 1975a) and The Botanic Gardens (Premier's Department 1975b). The on-going South Australian Fruit and Vegetable Committee (SAFVC) held its first meeting on 25 June 1975 to discuss set-up procedures including growing and distribution details (SAFVC 1975a).

The purpose of the committee was:

> To consider the need for and the feasibility of establishing gardens on Government owned land to supply restaurants owned and leased by the Government with those fruit and vegetables chefs may demand but which cannot be obtained (Government Fruit and Vegetable Garden Working Party 1974, p. 2).

These new products would be trialled in the South Australian climate through collaboration with government agencies such as the CSIRO, The Botanic Gardens and the Department of Agriculture. Final products would be introduced into the new School of Food and Catering as well as the Central and East End markets and directly within Adelaide restaurants. Initially the Festival Theatre Restaurant, Henry Ayres Restaurant and the Waterfall Gully Restaurants would be supplied with the intention that private restaurants would become involved as the products gained more widespread acceptance within the industry (Government Fruit and Vegetable Garden Working Party 1974, p. 4).

The long-term objective of the committee included the development of restaurant demand, but it also highlighted the need for the programme to be supported by greater consumer awareness of exotic produce to provide further demand which was fostered through the promotion of products at the Central Market and the dissemination of information to interested home gardeners (SAGFVC Report 1976g).

The initial stage of this process was to begin trials in the growing and distribution of alternative fruit, vegetables and nuts with the long-term objective of stimulating commercial growing.

Dunstan's input is again evident in the 1975 Australian Labor Party Rural Policy which outlined the restructure of the Department of Agriculture and the integration of extension and research services. Within this new format, the need for more extensive information services within the Department was identified as an important aspect to ensure that information reached a larger audience. Part of the restructure of the extension services focused on the improvement and expansion of the Home Garden Advisory Service (HGAS): - 'The Home Garden Advisory Services of the Department of Agriculture will be completely reorganised to provide a better service to homeowners' (Australian Labor Party 1975). A dedicated team was established to assist the public and particularly to focus on the home gardener and the ever-present issue of water management (Australian Labor Party 1975). This led to the formal establishment of a new, improved HGAS in 1976 which was instituted to advance the previously ad hoc arrangement. This was, according to Philp, a Dunstan initiative with support received to fund both the staff and the increasing production of fact sheets. It was regarded as an extension service and reflected a broad government support for such programmes, which reached a peak in the late 1970s (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). Demand was high, and the service commenced officially in late 1976 from the new location of the Department of Agriculture at 25 Grenfell Street, Adelaide. The HGAS was set up with a staff of three horticultural advisors and administrative support. According to the Agricultural History Fact Sheet (Primary Industries and Regions South Australia, 2013, Pg. 2) the service answered up to 150 phone calls per day on a wide range of topics. These were often centred on fruit trees in the summer period but also a wide range of vegetables (Interview No. 62, Bruce Morphett, Adelaide 23 February 2018).

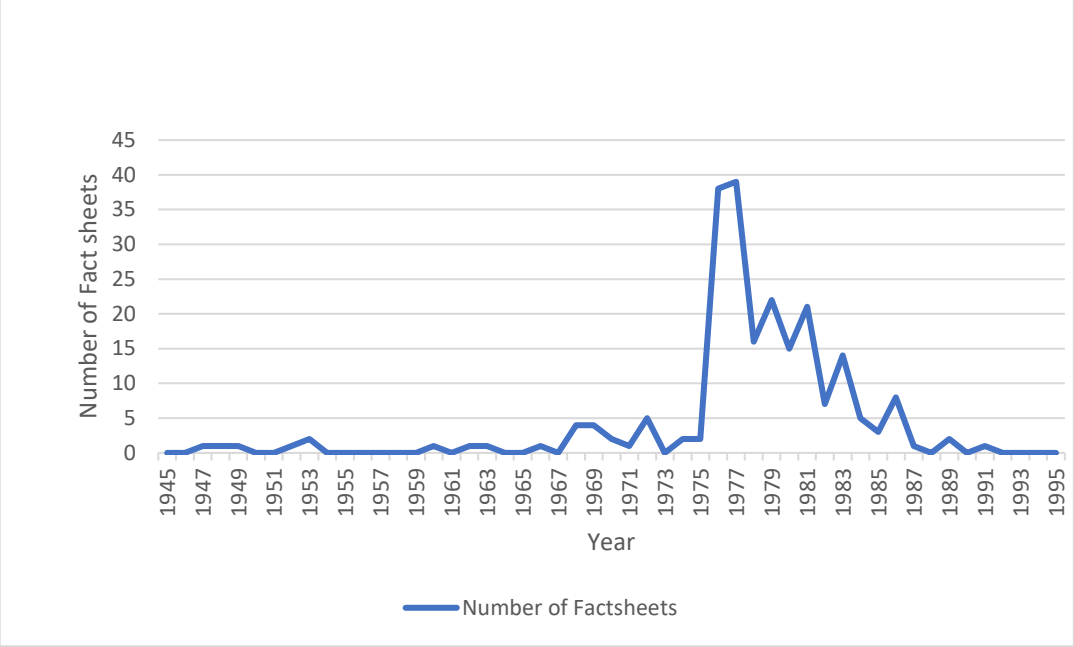
From the meetings of the Fruit and Vegetable Committee, it was agreed that fact sheets would be a useful way to promote the new products to both the general public and the culinary community (South Australian Government Fruit and Vegetable Committee (SAGFVC) Minutes 1975a, 1975b, 1975c, 1975d, 1975e, 1976a, 1976b; SAGFVC Reports 1976a, 1976b). Early fact sheets for the home grower were written on Perennial Herbs from the Home Garden and Annual and Biennial Herbs from the Home Garden and interest was noted on the possibility of further fact sheets on baby carrots and cherry tomatoes (SAGFVC Minutes 1976c; SAGFVC Reports 1976c, 1976d, 1976e).

It was decided that three tiers of fact sheets would be produced – retail, technical and a range for the home gardener. These latter fact sheets would include recipes and be marketed through various locations including the Providore Stall at the Central Market. The sheets were written to be relevant for home gardeners and would encourage further inquiries to be directed to the Home Garden Advisory

Service (SAGFVC Minutes 1976d). The existence of the 'underground press' consisting of many ad hoc notes and papers which grew from the increasing pubic inquiries, had led the Fruit and Vegetable Committee to consider streamlining this information into formal fact sheets which could then be sent via post to people to make the service more efficient and beneficial. It was stated at a Committee meeting that the Department of Agriculture and Fisheries format of their fact sheets 'was an excellent format and an ideal means of distributing information' (SAGFVC Minutes 1976c, p.2). Time answering inquiries would reduce and people would receive information that could be kept for later reference. This initiative formed the driving element in the production of many fact sheets through the mid to late 1970s.

The late 1970s saw many 'growing spheres of interest for home gardeners' and these were represented in the fact sheets produced (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). The extent of these fact sheets and their significance at this time is shown in Graph 6.1 which highlights the large output across the late 1970s to 1980s.

Graph 6.1 Department of Agriculture fact sheets 1945-1995



Department of Agriculture fact sheets 1945-1996 (Department of Agriculture fact sheets 1945 to 1996).

These fact sheets covered a wide variety of topics for home gardeners with some specific subjects such as weeds and pests creating a large demand (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). Philp added that it was fair to say that around 95% of these fact sheets reflected the inquiries made to the HGAS and so were demand driven. The remaining 5% were produced by the Department to address emerging trends at the time both in agriculture and home production. Herb growing in domestic homes was one such trend which was addressed by the production of more information on growing techniques and usage within the kitchen (SAGFVC Report 1976c).

Those focusing on fruit drying became particularly popular as the Department of Agriculture, through the Loxton Research Centre, had developed a way to dry fruit using a liquid dipping mixture containing sodium metabisulphite which eliminated the need for drying cabinets thus making it easier for the home gardener. These fact sheets required runs of 2-3,000 per year to keep up with the demand. Other topic sheets were produced in smaller quantities depending on demand, but all fact sheets retained their popularity.

By 1976, trials of 'less common' vegetable crops were being held both at the Northfield Laboratories and Research Centre and the Lenswood Horticultural Centre with follow-on marketing strategies also being investigated (See Appendix 6.4) (SAGFVC Reports 1976c, 1976g, 1976h). Many of these less common vegetables were grown in backyards during this time. Interviewees recalled growing French beans, artichokes and kohlrabi indicating that such items were known and were suited to the Adelaide climate.

One significant component of this process was the involvement of the Department of Correctional Services in trialling new crops at the Cadell Training Centre, The Adelaide Gaol and Yatala Prison. It was envisaged that Cadell 'would be suited for the production of fruit and nuts that demonstrate some frost tolerance' (SAGFVC Report 1976a, p. 1). This came to fruition with a wide variety of fruits and nuts produced as shown in Appendix 6.3:

> Adelaide [Gaol] should be more suited to herb production where perennial and longer living annuals would require less skill from the shorter-term inmates. Its close proximity to major outlets gives it an added advantage for herb production as these crops deteriorate rapidly after picking (SAGFVC Report 1976a, p. 1).

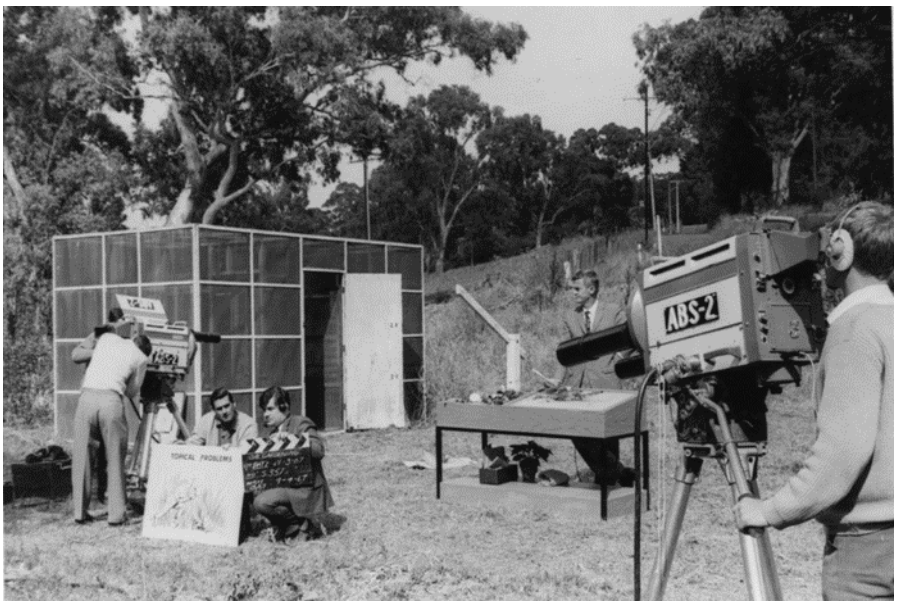
Yatala Prison grew a large number of vegetable varieties. The appointment of a Technical Officer (Alternative Vegetables) enabled trialling to proceed at all three locations with good results evident in its initial stages.

In addition to this, as previously discussed, television became a key tool in reaching the public with television episodes often filmed in actual backyards and locations around Adelaide (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). As identified at the time:

> The A.B.C T.V. are to make a series of 26 programmes on home growing of vegetables for their 'In Your Garden' segment … While this will be a time-consuming exercise, it will be an excellent opportunity to commence to familiarise the public with a wide range of vegetables and herbs and should prove complementary to many of the aims of the committee (SAGFVC Report 1976f, p. 3).

These segments gave a real-life sense to the program, showing viewers that the problems were real and relevant to their own backyard endeavours. Some were filmed at other locations such as the Blackwood experimental orchard which was used as a Department of Agriculture research facility up until the 1960s (Primary Industries and Regions South Australia 2017b). See Photograph 6.6.

Photograph 6.6 Television broadcast at Blackwood



TV broadcast at Blackwood. 21 March 1967

Television broadcast at Blackwood (Primary Industries and Regions South Australia (PIRSA) 2017b).

As a result of these segments, over 3,500 manuals were posted to viewers covering each episode (SAGFVC Minutes 1976c). A mail order service was also popular with many subscribing to it or writing in for advice to be sent to them.

By the end of 1976, it was noted that 'public inquiries from individuals interested in growing lesser known fruits and vegetables continues at a steady rate' (SAGFVC Report 1976i, p. 1) indicating an increasing interest in the area by the home gardener. At the beginning of 1977, a performance audit was done on the SAGFVC (Farquhar 1977b; SAGFVC Draft Report 1977) which designated 'home garden vegetables' as a separate section highlighting celeriac, sugar peas, okras, salsify and shallots as items to be encouraged (SAGFVC Draft Report 1977, p. 4). Many other new plants were introduced as possible directions in which the programme could extend into the future. See Appendix 6.5. This was further developed in 1977 at the 5th Triennial Conference of the Australian Home Economics Association where new herbs, vegetables and fruit trees were displayed and supporting information provided. The promotion at the Home Economics conference also provided the opportunity to introduce the new produce to school classrooms via Home Economics teachers (SAGFVC Report 1977a; 1977b; 1977c; SAGFVC Minutes1977b, 1977c).

At the same time, ABC radio also dedicated time for garden advice and information with talkback garden programmes led by John Lamb and Malcolm Campbell with support from Department of Agriculture specialists including Barry Philp and later in the 1980s, Bruce Morphett. These talkback radio programs were extremely popular, and people rang in about a large range of topics which were significant to home gardeners. Advice was given regarding the planting and growing of fruit and vegetables and other relevant topics such as weeds and soil conditions (Interview No. 62, Bruce Morphett, Adelaide 23 February 2018).

As the number of products expanded, more herbs and produce were being sold in The Providore stall at the Central Market. This further expanded the marketing reach of the new produce and allowed the general public to see and taste new products. At the markets, 'lesser known vegetables were well received at both the East End and Central Markets' (SAGFVC Minutes 1977a, p. 2). As the trials continued at the research centres, much of the information received would be later developed into fact sheets which were continually being revised and developed. 'The bulk of information obtained from vegetable trials for the Committee would be put in the form of fact sheets' (SAGFVC Report 1977d).

The Adelaide Botanic Gardens was also instrumental in trialling new crops producing a list of vegetables that were either not commercially available or were in limited supply. It was suggested that these crops all had potential for commercial production. See Table 6.3

Table 6. 3 Vegetables with potential for commercial diversification

Artichoke (Globe)	Chicory - Witlof	Okra
Broccoli	Finocchio or Florence Fennel	Peas - Sugar
Brussel Sprouts	Kohlrabi	Potato
French Beans	Leeks	Salsify – Oyster Plant
Butter Beans	Lettuce - Cos	Tomato - Cherry
Carrots - Baby	Lettuce - Romaine	Watercress
Cauliflower	Lettuce - Butterhead	
Celery (American)	Marrow - Zucchini	
Chinese Cabbage/mustard/spinach	Summer Squash - Button	
Chicory - Hearting	Oka	

Vegetables with potential for commercial diversification (Adelaide Botanic Gardens report GRG 10/149).

As demand for information was increasing, they also produced fact sheets and ran workshops such as the 1977 lecture on Vegetable and Herb Gardening. This was attended by 46 participants who were introduced to many new products as shown in the Table 6.4 (SAGFVC Report 1977e).

Table 6.4 Vegetable and herb gardening lecture display products

Celeriac	Garland Chrysanthemum	New Zealand Spinach
Sugar Peas	Baby Carrot	Borecole (Curly Kale)
Cos Lettuce	Cherry Tomato	Corn
Butterhead Lettuce	Florence Fennel	Egg Fruit
Chinese Cabbage	Kohlrabi	Zucchini
Chinese Mustard	Curly Endive	English Spinach
Turnip	Full-Heart Endive	Sorrel
Rooted Parsley	Witlof	Pop Corn

Vegetable and herb gardening lecture display products (Adelaide Botanic Gardens, 16th report – 5 July 1977).

Another successful forum for home gardener advice and introduction to new varieties were the gardening columns in The Advertiser and Sunday Mail (SAGFVC Minutes 1976c) as discussed in detail in Chapter 5. The articles were again demand driven by inquiries coming into the HGAS and were also seasonal so that relevant information was available for the home gardener at the time it was needed. Often, these articles were scheduled up to three months in advance so that the appropriate people in the various sections of the Department of Agriculture could be consulted for their expertise (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). These articles dealt with growing information, soil management and the control of pests and plant diseases (Primary Industries and Regions South Australia 2013, p. 2).

The HGAS also maintained a community profile by presenting to the public in a wide variety of formats. Promotion was through discussion groups, displays and talks to a variety of organisations (Latham 1978). Although many of these presentations occurred out of the dedicated Department of Agriculture information caravan in rural areas such as Yorke Peninsula (SAGFVC Report 1977f; 1977g), similar information sessions were provided for urban gardeners and they often presented topic focused talks to local gardening clubs and service organisations. These sessions, as recalled by Philp, occurred once or twice a month and allowed a link to the home gardener through community engagement (Interview No. 59, Barry Philp, Urrbrae 22 January 2018).

The Department of Agriculture also owned its own building at the Wayville showgrounds (RAHSSA). Each year at the Adelaide Royal Show, a vast display of agricultural information and products was set up to educate the public on the role of the industry as the Department of Agriculture ‘wanted to connect

with the public' (Interview No. 63, Geoff Thomas, Urrbrae 11 January 2018). Displays for home gardeners were usually a major feature at the Department of Agriculture Royal Show Hall although levels varied depending on the available display space. The urban gardener was frequently presented with a display of new vegetables or a new focus. For example, one year, the 'Pumpkin Pie' was the new product promoted by the Home Economist. This was supported by a display of new pumpkin varieties that could be grown in the home garden with accompanying information (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). This stand at the Adelaide Royal Show was an important information dissemination point via the fact sheets and direct contact with staff and provided an opportunity to inform the general public of the existence of the HGAS (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). Some interviewees remember collecting and using these fact sheets with a Department of Agriculture recipe even being noted as a source in one participant's mother's handwritten recipe book.

The Fruit and Vegetable Committee continued until 1980, playing a significant role both in researching unusual produce for possible commercial production and increasing public awareness of this new produce to enhance its potential acceptance in the marketplace.

Towards the end of the 1970s came a significant moment when Don Dunstan, in February 1979, unexpectedly resigned from the office of Premier. In the years immediately after his resignation, a change in the direction of State government funding occurred as spending was reviewed and new directions highlighted. It was decided that the role of the Department of Agriculture needed to be more aligned to the commercial industries where the Department clients were located and so the funding headed more towards production and away from extension services.

By the late 1970s, change was evident. The highly promoted herbs were not performing commercially: - 'On the other hand, seedling nurseries are enjoying booming sales of herb plants in containers and this is possibly satisfying the demand of a large proportion of consumers' (SAGFVC Report 1976j).

During the 1980s, this rationalisation saw the relocation of the HGAS to the Adelaide Botanic Gardens. Morphett, who was relocated with the service in mid-1989, recalls (via email 15 April 2020) a broadening of the scope of the service as it fielded more general horticultural questions. Experts from the HGAS were often guests on local radio and Morphett, along with other specialists who worked for the CSIRO, provided information on soils, potting mixes and nutrition as well as general horticultural advice. Home fruit and vegetable gardeners were still represented although lessening in number after the peak of the late 1970s and early 1980s (Interview No. 62, Bruce Morphett, Adelaide 23 February 2018). These trends were noted by Geoff Thomas (Interview No. 63, Urrbrae 11 January 2018) who

explained that the initial role of the HGAS was food focused but with time, became more general and was therefore deemed better suited to be run from the Adelaide Botanic Gardens. Despite resistance from some areas of the Department of Agriculture, the HGAS and the Adelaide Botanic Gardens Advisory Service were seen to be an expensive duplication of government resources and consequently were combined to improve efficiency (Primary Industries and Regions South Australia 2013, p. 3).

The service continued at the Adelaide Botanic Gardens where it remained viable until 1996 when a further rationalisation saw its replacement with a gardening seminar programme which continued until 1999 (Primary Industries and Regions South Australia 2013, p. 3). Over this time period, the nature of the information phone service altered, and it was changed to a telephone number which charged the caller by the minute. As the service declined, this type of advisory role shifted to suburban plant nurseries and gardening centres. As the general public purchased plants and gardening equipment from such establishments, it seemed appropriate for them to be able to obtain advice about the products they purchased from the point of sale (Interview No. 62 Bruce Morphett, Adelaide 23 February 2018 & No. 63 Geoff Thomas, Urrbrae 11 January 2018). This expansion of the local nursery industry and the associated services it provided began to impact, in the latter part of the study period, where home gardeners obtained supplies and information.

6.4.3 Summary

Don Dunstan's impact on the home gardener in Adelaide was undeniable. As Geoff Thomas stated, 'Dunstan developed a sense of "fun" in producing and preserving one's own food' (Interview No. 63, Geoff Thomas, Urrbrae 11 January 2018), a philosophy reinforced in the Foreword to the Second Edition of the *Don Dunstan Cookbook* where Dunstan recollects that, 'It has been one of the greatest pleasures of my life to enjoy growing and cooking food and sharing it with others' (Dunstan 1998, p. 5).

He was passionate, as journalist Peter Ward of *The Australian* reported, 'Don Dunstan, the Premier of South Australia, doesn't spend all his time on politics. His second great love is food – and cooking it' (Ward 1976, p. 6).

As Rosa Matto summarised:

> I think he did [have an influence]. I don't think you can quantify it, but I think it is definitely there (Interview No. 41 Rosa Matto, Prospect 3 July 2018).

This was supported by his partner Steven Cheng, who stated:

> I think it certainly had a positive influence on it – I mean I wouldn't want to exaggerate all his achievements! He was certainly in a position able to help and promote homegrown – talk about food and quality of food (Interview No. 43, Steven Cheng, Norwood 8 August 2018).

As Philp noted, when new foods were identified and restaurants were encouraged to experiment and embrace new and unusual ingredients, the industry was refreshed. With new foods appearing in restaurants and the East End and Central Markets, a chain of recognition developed of which home gardeners were an important element. As knowledge of the new foods spread, the public became more aware as did consumers in restaurants and food supply outlets. This no doubt triggered amongst interested gardeners, a desire to produce these items at home, especially as many of them were expensive to purchase. Items such as pumpkin flowers were embraced in restaurant cuisine and their novelty appealed to the home gardener (Interview No. 59, Barry Philp, Urrbrae 22 January 2018). One participant recalled that:

> [Dunstan] encouraged people to try different things … I know like eggplants, for example, growing things later that were slightly different but using, you know, different vegetables too … [Her father, a greengrocer] certainly noticed the changes of things he was buying and also the growers too (Interview No. 40, Kidman Park 28 June 2018).

His strong personal background and interests, his high levels of community engagement and his capacity to direct government resources towards fruit and vegetable development allowed a structure to be established within the Department of Agriculture which supported a new direction for food in South Australia. Although many newly trialled items proved impracticable due to more successful and economically viable production elsewhere in Australia and the South Australian climate, which often proved too harsh for some crops, the overall impact was one of experimentation and reinvigoration. Dunstan could see potential for greater diversity within the South Australian commercial industry and, with his passion driving him, set up infrastructure which influenced both the horticultural industry and the backyard food grower.

As stated by Woollacott, Dunstan was 'often described as a man ahead of his times', one whose 'belief that food, design and the arts were all vital to a life well lived' (Woollacott 2019, p. 269). This mantra was evident in all aspects of his life and finds equal resonance in his passion for growing and preserving food, activities he encouraged and promoted, and which created a uniquely South Australian element within the present investigation.

[1] Dalo (also known as Taro) is a staple food of Fiji. The corm, stalk and leaves of the plant are used daily. The vegetable is a good source of many nutrients including carbohydrate, fibre, minerals and vitamins (PHAMA 2018).

Chapter 7: Conclusion

Summary and Discussion

This thesis has investigated home food growing and preserving in the fifty years after the Second World War in Adelaide, South Australia. It documents this activity in depth, analysing how it altered across this time period and identifying what broader sociocultural factors impacted on the changes within this specific 50-year timeframe. This analysis shows that despite a general decline in home food production, due to changing social and geographical influences in post-war Australia, the growing of produce in the Adelaide home garden and its preservation continued enthusiastically and remained valued in many households across the study period 1945–1995.

This research addressed four focal questions informed by the lack of scholarly research identified in the literature review:

1. How did broader social and cultural factors impact on home food production and preservation in Adelaide in the post-war period and what effects did they have?
2. How did the 'Bounty of the Suburbs', the actual produce and preserves produced in Adelaide homes, change across the post-war period and what factors facilitated these changes?
3. What were the mechanisms for providing gardening and preserving knowledge, and in what ways did these types of knowledge affect ongoing gardening and preserving practices, against the backdrop of an overall, general decline?
4. How did the 'Dunstan decade' impact on food production and did the 'gardening Premier' create a uniquely South Australian approach to home food production?

Initially, the research framework was designed to test the hypothesis that there was continuation of home food production across the study period and document how it may have changed. Further investigation permitted recording of a much more complex and rich tapestry of influences and facilitators. This not only adds content and value to scholarly research but enriches the local history of South Australia by analysing information not previously presented at the level of detail provided in this thesis. This research enables the richness of Adelaide's home gardens to be highlighted through the identification of the wide variety of produce, the way it was grown and the motivators that kept people gardening and preserving. This outcome was then linked to the availability of knowledge across the study period. Analysis of the information gathered within the microhistory, along with other archival sources, highlights an initial continuation of the extensive home production identified in the preceding period and then a sustained thirst for growing and preserving information which remained evident, although less dominant, right across the present study period.

Initial research showed that very little scholarly research had been done previously on the significance of home food production either in the Australian context or the more localised Adelaide environment, thus highlighting a gap which this thesis could address. In the Australian context, only a few sources were identified as significant (Gaynor 2006; Head & Muir 2007; Seddon 1993 and Timms 2006), with these often only giving Adelaide a cursory mention. Several papers considered specific elements of Adelaide home production such as garden style development and urban planning impacts (Caldicott 1997; Halkett 1976; Kellett 2011) but did not offer the comprehensiveness of material offered within the present research which triangulated extensive material covering both food growing and preserving and then analysing it from a variety of academic perspectives. This method identified another central element of suburban life not addressed previously within the Adelaide context, that being the important role of preserve making as a valued part of home life, a topic of great significance in many homes of the time, but which was missing from the local historical record. The intense level of detail obtained during the research process, due in part to its combination of diverse methods, enables this study to document new elements within the changing sphere of home food production. This is then reinforced by investigating the significant role that knowledge acquisition had in the continuation of this practice across the post-war period.

A sociocultural approach was chosen as the most suitable for this particular study due to its ability to facilitate a variety of perspectives, within which a multidisciplinary microhistory of home food gardening and preserving in the Adelaide suburban area was conducted. This approach was successful for answering the thesis's research questions as it enables identification of a breadth of information from a variety of perspectives which had not been addressed in any previous research. Due to the use of a microhistory analysis, it also grounds the results in the very private domain of the suburban backyard, allowing direct insights into the lives of ordinary people, thus reflecting recent trends in sociocultural methodology. This research enables a snapshot of Adelaide life through the collation of new information obtained from investigating individual suburban yards and their food producing histories.

The use of oral history interviews and archival sources specific to South Australia enables a successful synthesis of a wide variety of interesting and engaging material which opens up new and exciting pathways of investigation, both within the present study and for potential future South Australian historical research. As the research process continued, it was evident that the unique combination of factors in South Australia, which were able to be documented in part due to the multidisciplinary nature of the research methodology, creates an interesting and rich narrative, backed by a detailed microhistory conducted within the Adelaide suburbs.

Chapter Two presents evidence that the years leading up to the study period had a significant impact on what came immediately afterwards as the country emerged from the restrictions of the war years and thus was necessary to provide context for what occurred in the early part of the research period.

The British influence from the time of settlement and the resilient instinct which underpinned the necessity to grow and preserve home produce during periods of depression and war can be seen clearly in the mindset of those setting up homes in the early post-war period. Their makeshift garden equipment, their extensive food gardens and their cupboards full of homemade preserves reflected the need to be thrifty and safe to protect against the sorts of food shortages that had been so significant when the country was at war. Although Adelaide reflected national trends, the linking of this mindset through intergenerational transfer was specifically identified in the households interviewed and was regarded as a particularly important component within Adelaide post-war food production.

Broad geographical changes within the physical and social landscape of Adelaide in the post-war period transformed the city as its suburbs grew, its demographic indicators altered, and consumerism rose to prominence. Chapter Three investigates these changes in lifestyle and concludes that on a broad scale, home food growing and preserving showed a gradual decline across the study period. This decline was due to several geographic characteristics which combined to reduce interest and commitment towards home food production. The changing nature of the suburban block and its general reduction in size towards the end of the study period created less opportunity for the large gardens of the previous period, particularly as the large suburban blocks, often associated with SAHT developments, started to be subdivided in the 1980s. With this came demographic changes as family structure altered, the role of women broadened from home duties and the population enriched as migrant waves arrived from around the world. With this came increased wealth and a lifestyle of leisure and consumerism which altered the role of the backyard from a functional zone where food gardening was an integral element to an area of leisure and recreation, a finding substantiated by other studies in this general area of research (Hall 2010a, 2010b, 2015; Kellett 2011; Sivan, Karuppannan & Mobbs 2012).

The argument presented by this thesis, that home food production continued enthusiastically amongst many residents of suburban Adelaide, is underscored by the continued passion of the study participants for growing and preserving the bounty of their gardens despite the broad decline. The lure of modern convenience and the leisure lifestyle was acknowledged as many reduced their production and used the supermarket as a supplementary source or a replacement for hard to grow varieties, but the passion remained. The desire to grow fresh, healthy produce which was chemical-free was central to the decision of many to continue growing and preserving. The use of gardening as a healthy physical

activity and the opportunity a food garden presented to be able to commune with nature and escape the pressures of the new modern world also were important motives for many post-war food gardeners. These outcomes were supported by evidence generated from the extensive interviewing and triangulated data presented in Chapter Four. Using a microhistorical approach, a vast quantity of new material that had not been previously located was collated, together with the generation of novel interview material. Attention to the significance to food growing of the local Adelaide soils and the continual concerns for water usage, a direct result of its unreliable and often infrequent summer rainfall, was investigated. The interviews identified the production of a large variety of produce, including fruit, which encompassed citrus (such as oranges, lemons and mandarins), deciduous fruit (peaches and apricots), vine fruits (grapes, passionfruit and melons) and a variety of different berries including strawberries and raspberries. This process enabled the production of an overview of fruit growing, identifying several varieties as particularly popular in-home gardens including the Lisbon lemon, Elberta peach and Moorpark apricot. With this came seasonal excess which was preserved either in bottling systems such as the Fowlers Vacola or made into jams, marmalades and preserves. These results highlighted the nature of production and its continued importance in the homes of many Adelaide residents, many of whom still grew a variety of different fruits.

Popular home-grown vegetables included fruit and seed vegetables (beans, capsicums, cucumbers and tomatoes), leaf and stem vegetables (cabbage, cauliflower, lettuce, silver beet and spinach) and root and bulb vegetables (onion, potato, beetroot, radish and parsnips). It was documented from the research that a large variety of vegetables continued to be grown in Adelaide yards and often reflected the desire of participants to eat fresh, vibrant produce with gluts of certain vegetables forming the basis of many homemade relishes and chutneys. A variety of nuts were found to be grown in backyards with almonds being particularly popular due to the suitability of the Adelaide climate for growing. Herbs were identified in many yards with the varieties grown expanding notably with the migrant waves. Dill, basil and coriander became more popular as the local cuisine developed with new dishes and preserving techniques. Early in the study period, various types of poultry including chickens, ducks and turkeys were often kept in yards mainly for eggs, but this declined as council restrictions tightened and people generally lost interest as a result of the restrictions. A similar pattern occurred with bee keeping as neighbourhood populations became denser, especially with consolidation in older areas and backyard bees were seen as inappropriate and discouraged.

The production of a large variety of homegrown fruits and vegetables was constantly supported by the availability of a substantial number of recipes in a wide selection of Australian and local recipe sources. These included popular Australian and local Adelaide cookbooks and magazines, local community

cookbooks and brochures as well as a rich collection of handed down recipes. These recipes were often scribbled down on paper to hand and were highly valued and treated with great respect due to their intense emotional attachment.

The collation and synthesis of this large amount of material, supported by archival information, provided a unique snapshot into suburban life, enabling rich insights into daily Adelaide life from a multifaceted perspective that had not been addressed in any of the previous literature. The microhistory highlighted that what occurred behind the fences of suburban Adelaide in the post-war period was significant and worthy of further investigation. Food growing and preserving remained a vibrant and cherished part of daily life for many people in Adelaide. Although a lessening in quantity over the study period was highlighted by participants, the passion to grow remained strong in many homes and remained so right across the study period.

Many factors combined to ensure that home food growing and preserving continued with enthusiasm and commitment in Adelaide backyards. The role of knowledge acquisition encompassed these factors and enabled a framework to be constructed which allowed the detail of the microhistory to be analysed and synthesised into the overarching narrative. The role of knowledge acquisition in sustaining an interest in home food production became a focus for this project, as a result of the detailed information obtained from the microhistory. This focus provided a tool for analysing the large amount of material gathered by highlighting the continued access to information through external sources such as communication media and printed publications, the role of community engagement and the personal swapping of information within families. It also opened up potential for more detailed investigation into topics such as the impact of migrant food gardening on home production and the value of intergenerational flows of information.

The information obtained from various sources, particularly in the oral history interviews with participants, identified a distinct lens of analysis that highlighted one of the underpinning reasons why food production continued with enthusiasm in Adelaide at least in some quarters. Many forms of knowledge transfer remained in place across the study period, ensuring that the skills and knowledge of home food production and preservation were not lost but were sustained and taken into subsequent generations. The availability of knowledge was maintained both through nationally produced resources such as the *Yates Garden Guide* and *The Australian Women's Weekly*, and through many Adelaide-based sources including local newspapers, radio broadcasts, locally filmed television segments, community groups and cookbooks. Handwritten preserving recipes, passed down through generations, provided personal snapshots of knowledge transfer, and contained an extensive repertoire of personal recipes for preserving home produce. Recipes for jams and marmalades were very common with some

having travelled down several generations. The preservation particularly of citrus, stone fruits and berries in this manner was common with many different recipes for each type of fruit provided by participants. Vegetable preserving was predominantly in pickling solutions with pickled onions and dill pickles being the most common although a variety of different pickles were found, often combining several ingredients reflecting a variety of smaller crops such as carrots. These recipes often provided a glimpse into another time by what was printed or written on the back of the sheet. In addition, handwritten records were a treasured reminder of the person who wrote them, representing great sentimental value especially if the person was no longer living. These were very private and were often cherished even if the recipes were not used very often.

The range of information sources that participants highlighted as supporting their ongoing production remained constant across the period 1945 -1995. Although minor variations were identified such as growth of different types of fruit and vegetable varieties, this research found that the information sources remained valid and extensive for those requiring help. External information sources such as printed media, radio, television and other localised sources of advice kept gardeners and cooks informed, providing a huge repository of information and advice, much of which was identified within the archival research. Local community sources provided support through interest groups, ethnic clubs and other local facilities such as churches and schools. One significant finding of the research was the value placed on intergenerational knowledge transfer with many gardening tips and preserving recipes 'kept alive' by being passed down through families. This aspect, although vulnerable to memory lapses and age-related confusion, reflected what was grown in the backyard from an intimate perspective. Access to knowledge provided continued support to growers and cooks and reflected the significance of many locally based information sources, which was particularly strong in the Adelaide example.

From this analysis of knowledge acquisition, the role of two specific Adelaide institutions in promoting the continuation of home growing and preserving were of particular significance. Firstly, South Australia was unique in its promotion of public housing through the South Australian Housing Trust. This institution helped house and employ large numbers of both Anglo-Australians and migrants. Through this vehicle, many people obtained houses on large blocks which gave them the opportunity to grow food and keep poultry. The SAHT supported residents with information and, in the case of Elizabeth, the initial provision of plants. Secondly, the Department of Agriculture, through Dunstan's provision of resources in the 1970s, provided an extensive support mechanism through the production of fact sheets and a dedicated information service for home gardeners in which food gardening was a focus. These fact sheets also included information on how to preserve much of the home produce, especially the drying of stone fruit. The present research identified these mechanisms as significant support

factors which assisted home gardeners, with the fact sheets remaining popular and the advisory service fielding huge volumes of calls throughout the focus period.

The present research identified ex-premier Don Dunstan as a significant element in the promotion of home food production in 1970s Adelaide. The impact of the Dunstan decade and the cultural shift associated with this progressive time of change saw a revitalisation of home gardening and a development of new and exciting cuisines within the Adelaide context. Dunstan's unique input due to his own background and personal passion for gardening, his involvement within his local electorate and his role as state Premier highlighted an unusual and interesting situation unique to South Australia. Much has been written on Dunstan's flamboyant personality, his social democratic ideals and his political career but, other than a few references to his food and gardening prowess (Christies 2017; Strawhan 2004; Strawhan and The Don Dunstan Foundation 2006), very little has been produced on his impacts on home food production. This research has addressed this significant gap and shown that through Dustan's ability to allocate government resources, he was able to provide an extensive information platform which inspired and assisted home gardeners. It also gave Dunstan a pathway through which he could channel his own love of food and gardening, influence the home gardener and revitalise people's interests in this environmentally beneficial activity.

Dunstan's personal interest in growing and preserving his own food was reflected through his allocation of government resources to encourage both the development of horticulture and the broadening of the South Australian palate with introduction of new and interesting products. He supported information provision and availability through the abovementioned production of fact sheets and information services in the state, encouraging home food producers to embrace new products and grow them in their backyards. His promotion of new foods through restaurants, markets and educational providers highlighted the potential for many new products and inspired and engaged home gardeners. The *Don Dunstan Cookbook* (1976, 1998) was unprecedented not only in South Australia, but in Australia generally. His impact in this area had not previously been documented in detail but this research has highlighted the significance of his role in encouraging enthusiasm and revitalised interest in home food production.

The role of Dunstan and his love of food and gardening opens up exciting areas of future research potential, as his impact in this area is better addressed and understood.

Limitations

Several limitations were identified during the research process. Migrant interviewees were difficult to recruit because of language barriers. Migrant associations and clubs were often hard to contact and were unresponsive to the fliers and information brochures. Those that did help were supportive and

enabled many interviews to be conducted, reflecting the experience of other researchers (Kyriacou 1993; Morgan, Rocha & Poynting 2005) that connections made within such communities help to increase success rates in engaging participants.

The scope of the data was another limiting factor as some sources incorporated large amounts of information and thus had to be addressed through sample blocks. This approach was satisfactory for analysing large amounts of material as in the case of *The Australian Women's Weekly* where vast numbers of recipes could be covered and trends more easily identified, but the possibility of missing relevant information was a factor of concern. Coupled with this potential limitation was the incomplete nature of some of the archival information. Much of the topic specific data was not catalogued in a consistent manner and often had to be individually extracted from files or records focused on other topics. The potential for incomplete data sets depending on what material was originally retained presented a further limitation on the extent of the archival sources available. Given the vast volume and breadth of information that was uncovered, the location of many data series such as monthly committee meetings and their cross referencing with other materials allowed these concerns to be substantially mitigated as broader trends could be identified which were not impacted by minor anomalies or omissions.

As outlined in Chapter One, oral history methodology can have associated limitations which were carefully considered in the present research. Memory failure and confusion with more recent events are often associated with very elderly participants. In addition, the domination of the interviewer in the process, the impact of collective memory in shaping responses, and the 'rose coloured glasses' of nostalgic recall are all factors that can affect results in oral history research. Each of these factors was considered and measures taken to minimise their potential impacts on the results through procedures such as extensive notation on interview scripts and comparing with archival sources.

Future potential research

This investigation is intended as the starting point for further research in this area. The difficulty in obtaining migrant participants presents an opportunity to broaden the network through migrant clubs and nursing homes to further utilise the 'snowball' approach to access potential interviewees and add further to the topic. Not only could participation from amongst the migrant groups targeted within the present research be expanded, but incorporating the food growing histories of other migrant groups would add further richness to the topic by way of introducing other possible new and exciting products which may have only been grown in the privacy of the backyard. Studying the possibility of how such foods may have become accepted parts of Adelaide's food narrative, as have many of the foods

identified in this research such as dill and Asian greens, would broaden and enrich our understanding of the local Adelaide setting.

The uncovering of many handwritten recipes and the value placed upon them unlocks an exciting area of research which could further open the door on a set of very private and focused South Australian historical resources. The nostalgia that surrounds such recipes provides a very specific context which can help to link them to the time in which they were written. Anecdotal commenting, the name of the person from whom the recipe came, information about the origin of the recipe itself and the use of unusual items on which to record the recipes can provide insights into the circumstances of households and their connections beyond the home, thus providing a fascinating glimpse at Adelaide life from within. These sorts of investigations could be broadened to include foods other than preserves and would be most rewarding if extended beyond city locales to rural areas where self-sufficiency was often a way of life. These recipes could provide a window into ordinary lives and highlight intergenerational connections which, in turn provide detailed insights into domestic life and add depth to the local historical record.

In summary, this thesis has investigated and analysed the changing significance of home food production in suburban Adelaide in the post-war period. It has identified a passionate continuation of the practices in the suburbs of Adelaide despite the impact of the broader social and geographic factors that became dominant as Adelaide modernised. This previously uncharted area of research has highlighted a very significant and important part of Adelaide's history, one which reveals much greater significance and depth in historical records than initially predicted. The journey towards these findings was facilitated through a detailed multidisciplinary approach which enabled the identification and interplay of many linking factors such as historical influences, cultural identity, access to knowledge in many forms, political leadership and environmental stewardship.

With the more recent interest in urban sustainability and particularly the role of home food production as a potentially significant element of urban food security, this research gains relevance through highlighting the valuable contribution of home food production from a historical perspective. To understand what has come before can be of service to the present world as food security becomes an ever-increasing point of debate and discussion.

The final words, which have resonated throughout this thesis, come from the late Anthony Bourdain, chef, author, and culinary travel writer:

Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It's inseparable from those from the get-go… (Bourdain 2018).

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—1978, ‘Vegetable guide’, 1 September.

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—1978, ‘Globe artichokes’, 22 September.

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—1978, ‘Storing citrus juice’, 13 October.

—1978, ‘Cucumbers’, 20 October.

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—1985, ‘Figs’, 2 August.

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—1985, ‘Loquats’, 20 September.

—1985, ‘Melons’, 27 September.

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—1986, ‘Autumn lettuce’, 21 March.

—1986, ‘Broad beans’, 28 March.

—1986, ‘Vegetable guide’ 11 April.

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—1986, ‘Asparagus’, 20 June.

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—1986, ‘Onions’, 25 July.

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—1986, ‘Grafting fruit trees’, 15 August.

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—1986, ‘Vegetable guide – sweet potato’, 5 September.

—1986, ‘Success with citrus’, 12 September.

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—1987, ‘Pears’, 23 May.

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—1987, ‘Container fruit trees’, 13 June.

—1987, ‘Garden drainage’, 20 June.

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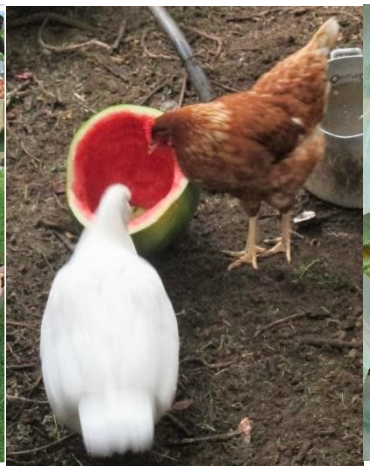
Appendix 1.1



THE UNIVERSITY of ADELAIDE

IN THE PAST, HAVE YOU GROWN YOUR OWN FRUIT OR VEGGIES OR KEPT CHICKENS IN YOUR BACKYARD IN SUBURBAN ADELAIDE?

Researchers from The University of Adelaide are seeking **people who have produced and preserved their own home produce or grown up in such a household in post-Second World War metropolitan Adelaide between 1945 and 1995.**

We would love to hear about your productive home garden, what you produced, who grew it, why you grew it and how it was preserved in your home kitchen. This will be conducted as an interview, but we would love to take copies of any old photographs of your garden and any recipes which were seasonal family favourites.

If you would like to be interviewed or are interested in finding out more information about this project, please detach a contact slip from below.

We look forward to hearing about your home food production!

This project has been approved by the University of Adelaide's Human Research Ethics Committee,

Approval No: H-2016-234

Study on home food production in post-World War 2 Adelaide. linda.haines@adelaide.edu.au Phone

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If you would like more information or to become involved, please contact me –

Linda Haines

PhD candidate

Email linda.haines@adelaide.edu.au

Mob

The Bounty of the Suburbs – backyard food production and preservation in Adelaide in the post-World War Two period 1945 – 1995.

This project has been approved by the University of Adelaide's Human Research Ethics Committee, Approval No: H-2016-234

IN THE PAST, HAVE YOU GROWN YOUR OWN FRUIT OR VEGGIES OR KEPT CHICKENS IN YOUR BACKYARD IN SUBURBAN ADELAIDE?

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Appendix 1.2

PARTICIPANT INFORMATION SHEET

PROJECT TITLE: The Bounty of the Suburbs – home food production and preservation in Adelaide in the post-World War Two period.
HUMAN RESEARCH ETHICS COMMITTEE APPROVAL
NUMBER: H-2016-234

PRINCIPAL INVESTIGATOR: Professor Rachel A. Ankeny

STUDENT RESEARCHER: Linda Haines

STUDENT'S DEGREE: PhD

Dear Participant,

You are invited to participate in the research project described below.

The production and preservation of homegrown food and how it has developed and changed within Adelaide in the post-war period.

The aims of the project are; -

- To investigate home food production and preservation of the produce in metropolitan Adelaide after the Second World War. (1945 – 1995)
- To consider how changes in home production and use have reflected changes in values and culture.

This project will look at whether home food production and preservation has been a significant factor in people's lives during the period after the Second World War. This process will involve providing valuable input from your own experiences about a subject which, until now, has not been regarded as particularly important.

Who is undertaking the project?
This project is being conducted by Linda Haines.
This research will form the basis for the degree of PhD at the University of Adelaide under the supervision of Professor Rachel A. Ankeny and Dr Heather Bray.

Why am I being invited to participate?
I am selecting participants from metropolitan Adelaide to ensure a broad coverage of potential participants who will provide relevant information for my focus questions.

Participants will need to fall into one of the following categories to ensure that the information received is relevant to the research.

1. People who would have been growing and using home produce in the post-war period. (1945 onwards)

2. People who would have grown up with their households established in growing food. (up until 1995) This group represents a second generation.

What will I be asked to do?

You will be asked to participate in an interview about your home food production and preservation. You will be asked about your own experience, what you have grown, what you did with the produce, why you maintained it in the past and whether it changed over time. During the interview, I will record our conversation on a small recording device to be transcribed at a later date.

If possible, I would be keen to obtain copies of any photographs you may have of your productive garden over the years which I can use to show the importance of your garden to my research. I would also love to collect some of the recipes that you used to preserve your home produce. If you wish, any such resource can be clearly attributed to you and your family with your permission if used in the resultant research.

If necessary, I would like to be able to follow up with further contact at a later time if you are willing to participate further.

The interview would be held in either a local library, a local history centre or a location agreed upon by both parties. You are welcome to arrange for another person such as a family member or staff member to attend the interview as well.

How much time will the project take?

The interview would be approximately 45 minutes – 1 hour in duration. If necessary, one follow up visit may be required – possibly just by email or telephone.

Are there any risks associated with participating in this project?

No foreseeable risks are identified in participating in this research interview.

What are the benefits of the research project?

This project hopes to identify the changing importance of home food production and preservation, over the period 1945 - 1995 in metropolitan Adelaide households. Your information will help to provide a picture of what was grown, where and why it was produced and how it was preserved. This will hopefully provide a backdrop for the current revival in home food production in the light of recent food security and sustainability concerns.

Can I withdraw from the project?
Participation in this project is completely voluntary. If you agree to participate, you can withdraw from the study at any time. Your information will be removed from the collected interviews.

What will happen to my information?

All information, whether oral or written will be confidentially stored in locked storage at both my own home and in the University. Only myself and my supervisors will have access to the recordings and transcripts during the research process. The information will be stored for 5 years after which it will be destroyed unless requested by The State Library for its history collection. If requested, with

your consent, the transcript of the interview will be archived for future use by historians and others interested in this history.

The final thesis will be held by myself and the University. Any presentations, articles or papers emanating from my research will use the information gained but will not individually identify any participant, other that photographs of gardens with location information. Any recipes reproduced only with your permission.

A concluding summary of the research will be made available to you if you wish to see the final outcome. Copies of the transcripts can also be made available to you if you desire.

Who do I contact if I have questions about the project?

If you have any questions about the project, please contact: -

Professor Rachel Ankeny (08) 8313 5570

Dr Heather Bray (08) 8313 5608

Linda Haines linda.haines@adelaide.edu.au

What if I have a complaint or any concerns?

The study has been approved by the Human Research Ethics Committee at the University of Adelaide (approval number H-2016-234). If you have questions or problems associated with the practical aspects of your participation in the project, or wish to raise a concern or complaint about the project, then you should consult the Principal Investigator. If you wish to speak with an independent person regarding a concern or complaint, the University's policy on research involving human participants, or your rights as a participant, please contact the Human Research Ethics Committee's Secretariat on:

Phone: +61 8 8313 6028

Email: hrec@adelaide.edu.au

Post: Level 4, Rundle Mall Plaza, 50 Rundle Mall, ADELAIDE SA 5000

Any complaint or concern will be treated in confidence and fully investigated. You will be informed of the outcome.

If I want to participate, what do I do?

If, after reading this information, you are willing to participate, please sign the consent form you have been given and return to us. Once your consent form has been received, further contact will be made by telephone or email to make arrangements for the interview to take place.

Yours sincerely,

Professor Rachel Ankeny

Dr Heather Bray

Linda Haines

Human Research Ethics Committee (HREC)

CONSENT FORM

1. I have read the attached Information Sheet and agree to take part in the following research project:

Title:	**The Bounty of the Suburbs: home food production and preservation in metropolitan Adelaide in the post-World War Two period. (1945 – 1995)**
Ethics Approval Number:	**H-2016-234**

2. I have had the project, so far as it affects me, fully explained to my satisfaction by the research worker. My consent is given freely.

3. I have been given the opportunity to have a member of my family or a friend present while the project was explained to me.

4. Although I understand the purpose of the research project it has also been explained that involvement may not be of any benefit to me.

5. I have been informed that, while information gained during the study may be published, I will not be identified and my personal results will not be divulged. If I allow photographs and recipes to be used in the research, I can have these attributed to myself or my family if I choose to and give my consent.

6. I understand that I am free to withdraw from the project at any time.

7. I agree to the interview being audio recorded. Yes ☐ No ☐

8. I am aware that I should keep a copy of this Consent Form, when completed, and the attached Information Sheet.

Participant to complete:

Name: _____ Signature: _____ Date:_____

Researcher/Witness to complete:

I have described the nature of the research to _____
(print name of participant) and in my opinion she/he understood the

explanation.

Signature: _____ Position: _____ Date:_____

Appendix 1.3

Detailed Interview Outline

INTERVIEW OUTLINE

The Bounty of the Suburbs – home food production and use in Adelaide in the post-World War Two period.

This is an interview with _____

by Linda Haines researching home food production and use in Adelaide in the post-World War Two period.

This interview has taken place on _____at_____am/pm

at_____.

I would like to thank you for being willing to be interviewed today.

Could you please tell me your full name for the recording?

LOCATION

□ **Where have you lived in the period 1945 -1995?**

- Where was each location?
- How long did you live at each location?
- Did the yard sizes change from place to place?
- What were the garden layouts? Did you use what was there? Modify it?
- How much garden was used for food growing out of the whole property? (approx.) Was it there when you moved in? Did this change? When moving?
- Did you have fruit trees or put them in?
- Where did you grow your vegetables/fruit at each? Did this change from place to place?

THE GROWING OF THE FOOD

□ **How did your food growing change over time?**

- Who grew it – anyone in particular? Did this change over time?
- Who did what jobs in the garden – who planted, who tended, who dug, who watered? Did this change over time?
- Who harvested it? Did this change over time?
- Did you have chooks? Tell me about them. Were they for meat or eggs or both?
- Tell me about the neighbourhood over the time (perhaps place to place) Was your situation the 'norm' with growing food – neighbour / local area / generally part of life anywhere?

YOUR FOOD PRODUCING GARDEN

□ **What foods did you grow/produce in your garden?**

- Can you estimate how much you produced? (A lot, very little.)
- Did what you grow and how much change over time? With seasons?
- Did what you grew vary between properties – how?
- Did you grow any unusual fruits or vegetables? What? When? Why?
- Water or lack of it is a South Australian issue – how did you manage it – did it change over time?
- Do you feel the climate of Adelaide affected what you could grow?
- Did the soil affect what you grew?
- How did you get information and advice about what and how to grow food?
- Where did the best advice come from – do you think this changed over time?
- -Where did you get your plants/seeds from? Did this change across the time?
- -How did you manage garden waste?
- -Has the way you have dealt with garden waste changed over time? How?
- What were the neighbours growing? Did it differ from what you grew – how?
- Did you feel that what you grew changed as a result of local migrants? What they grew, how they grew it?
- Did you have a good relationship with migrants? Where were they from? Did you swap seed or plants / different types of vegetables and fruits? Do you feel there was a connection between them and yourself through the gardening of food?

THE FOOD

□ **What was done with the food you produced in the garden?**

- What became of the home-produced foods including fruit, vegetables and chicken products?
- Did you use them all?
- Did you swap it or sell it to local shops? Did this change over time?

PRESERVING

- Did you preserve your homegrown foods? Which ones? How did you achieve this - processes, recipes? (fowlers vacola, freezer, drying, salting)
- Did what you preserve and how you preserved it change over time? Why?
- Who was responsible for preserving? Did this change?
- Did you always use all your preserved foods out of season?
- Did you continue to preserve food over time – did it change and how?
- Did local migrants show new ways to preserve foods? What were they?

COOKING

□ **Tell me more about what was done with the homegrown produce in the kitchen.**

- Who prepared it and how was it used - what recipes were used?
- What were common meals and dishes using your home produce?
- Were there special dishes that you remember making or eating? What were they?
- Did you swap food items e.g. preserves, chutneys with others during the seasonal glut? Did you swap recipes, food items or techniques with migrants in your area? What were they?
- Do you think other people use their produce in the same ways? Were there trends over time in how produce was used?
- Where did you get the recipes from (passed down, newspapers, magazines, cookbooks – which ones?
- What did you do with the chooks? Just eggs, meat?
- Do you think that growing your own food impacted on the way you ate health wise? Do you think this has changed over time? How? For the better / worse?
- Did having the food so close lead you to experiment more with food and recipes? Perhaps growing and trying ingredients and foods from other cultures?
- How did you manage the kitchen waste? Has this changed over time? Why?
- Did you ever put your produce in competitions? E.g. Shows – where? Local?

MOTIVATIONS

□ **To recap – what has motivated you to grow your own food?**

- Do you enjoy gardening? Has this changed?
- Why do you enjoy it? – Physical exercise, escape, nutritional value, taste?
- What about economics – was it about saving money? Did this change?
- Was it a trend? Did you do it because other did? Has this changed?
- Was it for environmental reasons? What are those? Have they changed over time?
- Was it because of the actual food itself – why was your food better?
- Do you feel that supermarkets changed what you grew and how much you used?
- Do you think that home food production has changed? How? Why? Is it due to working hours, busy lives, impact of migration?

Is there anything else that you would like to tell me about your productive garden – some funny stories, reflections about it – sensory reminders of the past?? Some unique things about your garden – methods, structures??

Appendix 1.4

Interview Broad Cue Sheet

INTERVIEW

The Bounty of the Suburbs – home food production and preservation in Adelaide in the post-World War Two period.

This is an interview with _____

Taken place on _____

At _____

Thanks.

ADELAIDE

□ **Where have you lived? How long?**

- Yard size / location of garden (front/back) / what was there when you moved in.
- Change over time – different locations

YOUR FOOD PRODUCING GARDEN

- Describe your food garden over time – fruit and veg. What grown / change over time etc.
  - Fruit, vegetables, nuts, chook. Why these?
  - Unusual fruits and veg? Why these?
  - Chooks and ducks? Bees?
- Amount? Self-sufficient?
- Front / Back?
- Who grew and harvested the food – planting, maintaining, digging, watering. GENDER.
- Surrounding properties? Mix of cultures? Same produce? Different?
- Climate differences – how they affected you
- Water issues
- Soil
- Information and advice for growing
- Plants/seeds
- Garden waste and kitchen waste – change over time
- Community involvement
  - Swapping food with neighbours?
- Did you have a good relationship with any migrants around you? Did you swap seed or plants / different types of vegetables and fruits? Do you feel there was a connection between yourself and others through the gardening of food?
- Do you feel that what you grew changed with the arrival of migrants? What they grew and how?
- Impact of Don Dunstan and Dept Ag brochures and fact sheets.
- Did you ever put your produce in competitions? E.g. Shows – where? Local?

THE FOOD

□ What was done with the food you produced in the garden?

- Obviously, lots eaten fresh!!
- Excess?? Deliberate or just happened.
- Swap.

PRESERVING

- Preserving homegrown foods?
- Fruit and Veg. Which ones? How? Recipes? (fowlers vacola, freeze, drying, salting, relishes, chutneys, jams, conserves, sauces etc)
- Change over time? Why?
- Impact of FREEZER
- Who was responsible for preserving? Did this change?
- Did you always use all your preserved foods?
- Did you swap food items?
- Do you think other people use their produce in the same ways? Your local community / wider.
- Migrants – new ideas, processes, recipes, swapping food, produce.
- Impact of SUPERMARKET
- Did you ever put your preserves in competitions? E.g. Shows – where? Local?

RECIPES

- Where from? (word of mouth, books, mags, newspapers – here?)
- Did you grow what you needed to make traditional dishes? Did this change?
- Experimenting with food and recipes? Perhaps growing and trying ingredients and foods from other cultures?

MOTIVATIONS

□ What have been the main motivators for you to grow your own food?

- Enjoyment (taste, nutrition, food quality, exercise)
- Economics
- Trendy

Environmental concerns

Impact of supermarkets?

Impact of lifestyle?

□ Do you think that home food production has changed? How? Why? Is it due to working hours, busy lives? Any other info / stories / reflections / reminders/ unique aspects

Appendix 4.1
Home advisory service log details appearance of fruit entries throughout year

FRUIT	1989	1990	1991	1992	1993	1994	1995
Apples	*	*	*	*	*	*	*
Apricot	*	*	*	*	*	*	*
Avocado	*	*	*	*	*	*	*
Bananas	*	*	*	*	*	*	*
Blackberry						*	
Blackcurrant	*		*	*	*	*	
Blueberries		*					
Boysenberry			*				
Cape gooseberry	*						
Cherry	*	*	*	*	*	*	*
Citron						*	
Citrus	*	*	*	*	*	*	*
Coconut		*					*
Crab apple		*	*			*	
Cumquat	*	*		*	*	*	*
Custard apple		*				*	
Date palm		*	*	*	*		*
Feijoa	*	*	*	*	*	*	*
Fig	*	*	*	*	*	*	*
Gooseberry				*			
Grapefruit	*	*	*	*	*	*	*
Grapes	*	*	*	*	*	*	*
Guava		*	*	*	*	*	
Honey dew melon		*					*
Kiwifruit	*	*	*	*	*	*	*
Lemon	*	*	*	*	*	*	*
Lilly pilly	*			*	*	*	*
Lime		*	*	*	*	*	*
Loquat	*	*	*	*	*	*	*
Mandarin	*	*	*	*	*	*	*
Mango	*	*	*	*	*	*	*
Mulberry	*	*	*	*	*	*	*
Nectarine	*	*	*	*	*	*	*
Olives	*	*	*	*	*	*	*
Orange	*	*	*	*	*	*	*
Passionfruit	*	*	*	*	*	*	*
Paw paw		*				*	
Peach	*	*	*	*	*	*	*
Peacherine	*	*	*		*		
Pear	*	*	*	*	*	*	*
Pepino	*	*	*	*	*		*
Persimmons	*	*	*	*	*	*	*

Pineapples		*			*		*
Plum/prune	*	*	*	*	*	*	*
Pomegranate	*	*			*	*	*
Prickly Pear			*				
Pumelo	*				*		
Quandongs	*	*	*	*	*	*	*
Quinces	*	*	*	*	*	*	
Raspberry			*	*	*	*	*
Red currant				*	*		
Rockmelons		*	*				*
Strawberries	*	*	*	*	*	*	*
Tangelo		*	*				*
Tamarind							
Tamarillo	*	*			*		
Watermelon		*	*				*
Young berry		*					

KEY: Citrus Fruit, Deciduous Fruit (most popular 8), Vines, Berries

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.2

Interview data – fruit mentioned in interviews

Apple	***** **+++++++++++++++*
Apricots	***** ***** ***** ***** ***++ ++++ ++++++++++++++++++++++++
Avocado	++
Bananas	+*+
Bitter melon	+
Blackberry	**
Cape Gooseberry	+
Cherries	++++
Crab Apple	*
Cumquat	*+++
Dragon Fruit	++
Elephant ear plant	+
Fig	***** ***++++++++++*
Grapefruit	**+
Grapes	***** ***** ** +++++ +++++ +++++ +++++ +++++ +++++ ++
Guava	+
Honey Dew Melon	*
Lemon	***** ***** ****+ ++++++++++++++++++++++++++++++
Lime	*+**+
Longan tree	+
Loquat	**+++++**+
Mandarin	***** **++++++++++++++
Mangoes	+
Mulberry	++
Orange	***** ***** **++++++++++++++++++++++++
Passionfruit	*****++++
Peach	***** ***** ***** ***** ++++++++++++++++++++++++*+
Pears	*****++++++++
Pepino	++
Persimmons	+++++++
Plum	***** ***** *++++++++++++++++++++*
Pomegranate	++++**+++
Prune	*+++
Quinces	***** ++++++++++
Raspberries	**
Rockmelon	***++++
Strawberries	*****++++++++++++
Tamarillo	*
Tangelo	*
Watermelon	****++++
Winter melon	++

***Anglo-Australian interviewees**

+**Migrant interviewees** (including post-war British migrants)

Source: Interviews conducted by author.

Appendix 4.3

Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia 1946-1995

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS								
YEAR	**1946/7**	**1947**	**1948/9**	**1949/50**	**1950/51**	**1951/52**	**1952/53**	**1953/54**
Eggs	41.0%	39.8%	41.0%	42.4%	45.3%	44.5%	43.0%	43.5%
Apples								
Apricots								
Asparagus								
Beans (fresh)								
Beetroot	4.8%	4.8%	4.6%	4.5%	4.4%	4.8%	4.6%	4.7%
Cabbage/greens (sprouts from 1980)	5.2%	4.6%	4.8%	4.8%	4.7%	4.8%	4.8%	4.7%
Canned Fruit	1.1%	0.9%	0.5%	0.6%	0.6%	0.5%	0.5%	0.4%
Canned fruit - apricots (processed from 1980)								
Canned fruit - other (processed from 1980)								
Canned fruit - peaches (processed from 1980)								
Canned fruit - pears (processed from 1980)								
Carrots	4.2%	4.2%	3.8%	4.3%	4.9%	4.8%	4.8%	4.7%
Cauliflower	2.2%	2.2%	5.5%	4.5%	4.8%	4.8%	4.8%	4.8%
Celery								
Citrus	4.8%	4.8%	4.8%	4.8%	4.8%	4.8%	4.8%	4.8%
Cucumbers (1980 - incl gherkins)	4.8%	4.8%	4.8%	4.8%	4.6%	4.8%	4.6%	3.8%
Fresh legumes	16.7%	16.4%	18.3%	18.1%	0.9%	16.7%	16.6%	16.9%
Grapes								
Jam and conserves	1.6%	1.3%	1.6%	1.4%	1.4%	1.7%	2.6%	2.6%
Lettuce	8.8%	8.7%	9.1%	9.4%	8.7%	8.9%	9.1%	9.2%

Marrow/squash (incl zucchini 1979)	4.8%	4.8%	4.8%	4.8%	4.8%	5.0%	4.5%	4.6%
Melons, cantaloupes etc								
Onions	10.3%	10.2%	13.1%	9.1%	9.0%	8.7%	9.1%	9.0%
Oranges								
Other citrus								
Other fruit (fresh)*	3.0%	3.2%	3.0%	3.0%	2.8%	2.8%	3.0%	2.3%
Parsnips	4.6%	4.6%	5.0%	4.7%	4.7%	4.7%	4.6%	4.7%
Peaches								
Pears								
Peas (fresh)								
Plums and prunes								
Potatoes - white	3.7%	3.5%	4.4%	4.4%	4.9%	4.9%	5.7%	4.5%
Pumpkin	4.7%	4.7%	4.3%	4.3%	4.1%	3.8%	4.0%	4.8%
Sweet corn	4.7%	4.7%	16.7%	16.7%	13.9%	11.4%	10.3%	8.7%
Sweet Potato								
Tomatoes	1.7%	1.7%	2.5%	2.4%	2.4%	2.5%	2.4%	2.3%
Turnip, white/swede	4.8%	4.8%	4.5%	3.7%	4.6%	4.7%	4.9%	4.7%
White turnip	4.7%	4.7%						

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS							
YEAR	**1954/55**	**1955/56**	**1956/57**	**1957/58**	**1958/59**	**1959/60**	**1960/61**
Eggs	43.1%	45.7%	46.3%	45.8%	47.7%	46.0%	43.90%
Apples							
Apricots							
Asparagus							
Beans (fresh)						16.60%	16.70%
Beetroot	5.1%	4.6%	4.8%	4.8%	5.0%	4.80%	4.70%
Cabbage/greens (sprouts from 1980)	4.8%	4.8%	4.8%	4.7%	4.8%	4.80%	4.70%
Canned Fruit	0.3%	0.3%	0.4%	0.4%	0.3%		
Canned fruit - apricots (processed from 1980)						0.30%	1.30%
Canned fruit - other (processed from 1980)						0.30%	0.20%
Canned fruit - peaches (processed from 1980)						0.30%	0.40%
Canned fruit - pears (processed from 1980)						0.30%	0.20%
Carrots	4.7%	4.7%	4.8%	4.8%	4.7%	4.80%	4.80%
Cauliflower	4.7%	4.7%	4.7%	4.6%	4.8%	4.80%	4.80%
Celery							
Citrus	4.7%	4.8%	4.6%	4.7%	4.8%		
Cucumbers (1980 - incl gherkins)	4.7%	4.5%	4.8%	4.8%	4.8%	5.00%	4.90%
Fresh legumes	16.7%	16.7%	16.7%	16.7%	16.7%		
Grapes							
Jam and conserves	2.5%	2.4%	2.3%	2.6%	2.5%	2.40%	2.40%
Lettuce	8.9%	8.9%	9.0%	9.1%	9.0%	9.10%	8.90%
Marrow/squash(incl zucchini 1979)	4.8%	4.0%	4.8%	4.8%	4.8%	5.00%	5.00%
Melons, cantaloupes etc							

Onions	9.1%	9.1%	9.1%	9.1%	9.1%	9.10%	4.60%
Oranges						4.80%	4.80%
Other citrus						4.80%	4.80%
Other fruit (fresh)*	2.4%	2.2%	2.5%	2.1%	2.2%	2.00%	2.00%
Parsnips	4.5%	4.8%	4.5%	4.6%	4.6%	4.80%	5.00%
Peaches							
Pears							
Peas (fresh)						16.50%	11.50%
Plums and prunes							
Potatoes - white	5.2%	5.9%	4.8%	4.3%	4.4%	4.30%	5.50%
Pumpkin	4.7%	4.6%	4.7%	no	no	4.80%	8.50%
Sweet corn	4.8%	4.5%	4.8%	4.8%	4.9%	no	5.10%
Sweet Potato							
Tomatoes	2.1%	1.9%	2.5%	2.5%	2.2%	2.60%	9.30%
Turnip, white/swede	4.8%	4.6%	4.6%	4.6%	4.8%	4.70%	2.90%
White turnip							

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS							
YEAR	**1961/62**	**1962/63**	**1963/64**	**1964/65**	**1965/66**	**1966/67**	**1967/68**
Eggs	44%	46.70%	47.40%	44.90%	41.60%	39%	37.30%
Apples							
Apricots							
Asparagus							
Beans (fresh)	17.00%	16.80%	16.40%	16.30%	13.10%	14.10%	11.70%
Beetroot	4.80%	4.80%	4.80%	4.80%	4.30%	6.10%	5.20%
Cabbage/greens (sprouts from 1980)	4.70%	4.80%	4.80%	4.80%	4.80%	4.80%	4.70%
Canned Fruit							
Canned fruit - apricots (processed from 1980)	1.10%	1.00%	0.80%	1.30%	0.90%	0.90%	0.70%
Canned fruit - other (processed from 1980)	0.20%	0.20%	0.20%	0.20%	0.10%	0.10%	0.10%
Canned fruit - peaches (processed from 1980)	0.30%	0.30%	0.20%	0.20%	0.20%	0.20%	0.10%
Canned fruit - pears (processed from 1980)	0.20%	0.20%	0.10%	0.20%	0.20%	0.20%	0.20%
Carrots	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Cauliflower	4.70%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Celery							
Citrus							
Cucumbers (1980 - incl gherkins)	4.80%	4.80%	4.80%	4.80%	4.40%	4.10%	4.10%
Fresh legumes							
Grapes							
Jam and conserves	2.40%	2.30%	2.30%	2.40%	2.30%	2.40%	2.30%
Lettuce	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%
Marrow/squash (incl zucchini 1979)	4.70%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%

Melons, cantaloupes etc							
Onions	4.70%	4.80%	4.50%	4.70%	4.30%	4.70%	4.50%
Oranges	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Other citrus	4.80%	22.30%	4.70%	4.70%	4.50%	4.50%	4.60%
Other fruit (fresh)*	1.70%	1.80%	1.60%	1.30%	1.50%	1.50%	1.50%
Parsnips	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Peaches							
Pears							
Peas (fresh)	13.80%	12.70%	11.70%	12.60%	13.90%	14%	10.90%
Plums and prunes							
Potatoes - white	4.90%	0.80%	4.40%	4.80%	3.90%	3.90%	3.80%
Pumpkin	5.00%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Sweet corn	4.90%	4.80%	4.80%	4.80%	4.80%	5%	3.80%
Sweet Potato							
Tomatoes	9.50%	9.00%	8.80%	8.70%	9.50%	9.80%	8.90%
Turnip, white/swede	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%
White turnip							

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS							
YEAR	**1968/69**	**1969/70**	**1970/71**	**1971/72**	**1972/73**	**1973/74**	**1974/75**
Eggs	35.70%	32.90%	29.90%	29.40%	30.00%	30.90%	31.30%
Apples							
Apricots							
Asparagus							
Beans (fresh)	13.20%	14.00%	11.80%	13.20%	12.60%	12.80%	15.50%
Beetroot	4.60%	5%	4.20%	6.80%	3.80%	4.30%	4.90%
Cabbage/greens (sprouts from 1980)	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Canned Fruit							
Canned fruit - apricots (processed from 1980)	0.90%	0.80%	0.60%	0.90%	0.70%	0.80%	1%
Canned fruit - other (processed from 1980)	0.10%	0.10%	0.10%	0.30%	0.30%	0.30%	0.30%
Canned fruit - peaches (processed from 1980)	0.20%	0.20%	0.20%	0.20%	0.10%	0.20%	0.30%
Canned fruit - pears (processed from 1980)	0.20%	0.20%	0.20%	0.20%	0.10%	0.20%	0.20%
Carrots	4.80%	4.80%	4.70%	4.80%	4.80%	4.70%	4.80%
Cauliflower	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Celery							4.80%
Citrus							
Cucumbers (1980 - incl gherkins)	4.20%	4.10%	3.90%	4.80%	4.50%	4.70%	4.90%
Fresh legumes							
Grapes							
Jam and conserves	2.40%	2.50%	2.50%	2.50%	2.70%	3.00%	2.70%
Lettuce	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%
Marrow/squash (incl zucchini 1979)	4.80%	4.80%	4.80%	4.80%	4.70%	4.80%	4.80%
Melons, cantaloupes etc							
Onions	4.70%	4.70%	4.70%	4.60%	4.70%	4.30%	4.90%

Oranges	4.80%	4.70%	4.80%	4.80%	4.80%	4.20%	3.90%
Other citrus	4.50%	3.40%	3.70%	3.70%	4.50%	4.30%	4.40%
Other fruit (fresh)*	1.50%	1.40%	1.30%	1.40%	1.50%	1.60%	1.60%
Parsnips	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Peaches							
Pears							
Peas (fresh)	14.40%	15.10%	9.50%	12.50%	12.10%	12.40%	14.00%
Plums and prunes							
Potatoes - white	3.10%	3.30%	3.40%	3.10%	3.70%	4.10%	3.20%
Pumpkin	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Sweet corn	4.80%	4.00%	4.60%	5.40%	3.90%	5.00%	5.20%
Sweet Potato							
Tomatoes	8.70%	9.90%	8.20%	9.30%	7.60%	6.50%	11.20%
Turnip, white/swede	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%
White turnip							

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS							
YEAR	**1975/76/77**	**1977/78**	**1978/79**	**1979/80**	**1980/81**	**1981/82**	**1982/83**
Eggs	33.20%	34.90%	34.30%	33%	32.50%	34%	34.90%
Apples							
Apricots							
Asparagus				9.10%	9.10%	9.10%	9.10%
Beans (fresh)	10.60%	9.70%	16.90%	13.00%	13.00%	13.00%	13.00%
Beetroot	4.70%	4.80%		6.40%	5.90%	6.30%	6.20%
Cabbage/greens (sprouts from 1980)	4.70%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Canned Fruit							
Canned fruit - apricots (processed from 1980)	1.40%	1.60%	1.50%	1.20%	1.00%	2.00%	1.40%
Canned fruit - other (processed from 1980)	0.30%	0.30%	0.30%		0.20%	0.30%	1.80%
Canned fruit - peaches (processed from 1980)	0.30%	0.30%	0.30%	0.20%	0.20%	0.40%	0.40%
Canned fruit - pears (processed from 1980)	0.20%	0.20%	0.20%	0.10%	0.20%	0.50%	0.30%
Carrots	4.70%	4.70%	4.70%	4.70%	4.80%	4.70%	4.70%
Cauliflower	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Celery	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Citrus							
Cucumbers (1980 - incl gherkins)	4.40%	4.60%	4.80%	4.80%	4.80%	4.80%	4.80%
Fresh legumes							
Grapes							
Jam and conserves	3.40%	3.30%	2.70%	3.90%	3.70%	2.80%	3.00%
Lettuce	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%	9.10%
Marrow/squash (incl zucchini 1979)	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Melons, cantaloupes etc							
Onions	4.50%	4.70%	4.70%	4.70%	4.70%	4.60%	4.60%

Oranges	3.70%	4.50%	4.30%	3.20%	3.90%	3.60%	3.50%
Other citrus	4.50%	2.90%	4.50%	4.60%	4.50%	4.40%	4.30%
Other fruit (fresh)*	1.80%	2.00%	1.80%	1.60%	5.10%	5.30%	5.30%
Parsnips	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Peaches							
Pears							
Peas (fresh)	11.00%	11.30%	15.40%	13.00%	13.00%	13.00%	13.00%
Plums and prunes							
Potatoes - white	3.50%	3.20%		2.90%	2.80%	2.70%	2.90%
Pumpkin	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Sweet corn	4.50%	5.00%	6.20%	4.80%	4.80%	4.80%	4.80%
Sweet Potato							
Tomatoes	7.70%	9.30%	8.40%	9.10%	9.10%	8.80%	9.10%
Turnip, white/swede	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%
White turnip							

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS							
YEAR	**1983/84**	**1984/85**	**1985/86**	**1986/87**	**1987/88**	**1988/89**	**1989/90**
Eggs	35.40%	n/a	n/a	n/a	n/a	n/a	n/a
Apples							
Apricots							
Asparagus	5.10%	5.10%	no	5.80%	5.50%	5.10%	4.50%
Beans (fresh)	13.20%	12.10%	12.90%	12.70%	12.10%	12.60%	12.60%
Beetroot	6.20%	6.20%	6.40%	6.40%	6.40%	4.00%	6.30%
Cabbage/greens (sprouts from 1980)	4.80%	4.80%	4.80%	4.80%	4.70%	4.70%	4.70%
Canned Fruit							
Canned fruit - apricots (processed from 1980)	1.80%	1.50%	1.80%	1.80%	1.40%	2.00%	1.40%
Canned fruit - other (processed from 1980)	0.20%	0.20%	0.20%	0.30%	0.20%	no	no
Canned fruit - peaches (processed from 1980)	0.40%	0.30%	0.50%	0.40%	0.30%	0.50%	0.40%
Canned fruit - pears (processed from 1980)	0.40%	0.20%	0.30%	0.30%	0.30%	no	no
Carrots	4.70%	4.80%	4.70%	4.70%	4.80%	4.70%	4.80%
Cauliflower	4.80%	4.80%	4.80%	4.80%	4.80%	9.00%	4.80%
Celery	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Citrus							
Cucumbers (1980 - incl gherkins)	4.70%	4.60%	4.90%	4.60%	4.20%	4.00%	4.00%
Fresh legumes							
Grapes							
Jam and conserves	2.90%	2.90%	3.10%	2.90%	2.70%	2.50%	2.50%
Lettuce	9.10%	9.10%	9.10%	9.10%	9.10%	4.80%	8.90%
Marrow/squash (incl zucchini 1979)	4.80%	4.80%	4.80%	4.20%	4.80%	4.80%	4.80%
Melons, cantaloupes etc							
Onions	4.50%	4.70%	4.60%	4.70%	4.60%	4.60%	4.70%

Oranges	2.70%	3.50%	4.20%	4.20%	4.40%	3.30%	4.20%
Other citrus	3.90%	4.50%	4.50%	4.50%	4.40%	3.80%	4.50%
Other fruit (fresh)*	1.70%	1.50%	1.40%	0.10%	1.30%	1.30%	1.20%
Parsnips	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Peaches							
Pears							
Peas (fresh)	12.40%	12.10%	11.60%	13.40%	11.60%	11.40%	12.50%
Plums and prunes							
Potatoes - white	2.40%	2.50%	2.60%	2.40%	2.20%	2.30%	2.00%
Pumpkin	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%	4.80%
Sweet corn	4.50%	4.20%	4.30%	4.30%	3.90%	3.80%	4.00%
Sweet Potato							
Tomatoes	8.50%	8.40%	9.00%	8.80%	8.60%	8.10%	7.80%
Turnip, white/swede	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%	2.90%
White turnip							

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS						
YEAR	**1990/91**	**1991/92**	**1992/93**	**1993/94**	**1994/95/96**	**AVERAGE**
Eggs	n/a	n/a	n/a	n/a	12.30%	38.5%
Apples				2.50%	3.20%	2.9%
Apricots				14.90%	14.20%	14.55%
Asparagus	3.68%	4.88%	1.40%	1.50%	1.40%	5.4%
Beans (fresh)	12.30%	11.70%	12.10%	12.30%	11.60%	13.41%
Beetroot	6.60%	6.50%	6.50%	6.50%	6.50%	5.27%
Cabbage/greens (sprouts from 1980)	4.70%	4.70%	20.20%	20.80%	19.90%	5.7%
Canned Fruit						0.52%
Canned fruit - apricots (processed from 1980)	1.60%	no	no		no	1.2%
Canned fruit - other (processed from 1980)	no	no	no		no	0.27%
Canned fruit - peaches (processed from 1980)	0.40%	no	0.50%	0.40%	no	0.30%
Canned fruit - pears (processed from 1980)	no	no	no		no	0.2%
Carrots	4.80%	4.80%	2.90%	2.90%	2.90%	4.59%
Cauliflower	4.80%	4.80%	4.80%	4.80%	4.80%	4.77%
Celery	4.80%	4.80%	2.90%	2.90%	2.90%	4.52%
Citrus						4.76%
Cucumbers (1980 - incl gherkins)	4.10%	3.80%	14.00%	14.50%	no	5.0%
Fresh legumes						15.7%
Grapes				6.40%	6.50%	6.5%
Jam and conserves	2.60%	2.60%	2.50%	2.80%	2.70%	2.5%
Lettuce	9.10%	9.10%	13.80%	13.80%	13.80%	9.3%
Marrow/squash (incl zucchini 1979)	4.80%	4.80%	23.10%	23.20%	23.00%	5.91%
Melons, cantaloupes etc				4.80%	4.40%	4.60%
Onions	4.60%	4.70%	1.90%	1.90%	1.90%	5.9%

Oranges	3.90%	3.40%	1.60%	1.50%	1.30%	4.00%
Other citrus	4.50%	4.30%	13.90%	13.50%	58.30%	6.9%
Other fruit (fresh)*	1.20%	1.20%	6.40%			2.17%
Parsnips	4.80%	4.80%	9.90%	9.90%	9.90%	5.1%
Peaches				9.00%	9.00%	9.0%
Pears				2.00%	1.90%	2.0%
Peas (fresh)	11.20%	10.70%	1.70%	1.70%	1.70%	11.7%
Plums and prunes				23.20%	23.70%	23.45%
Potatoes - white	2.10%	2.00%	1.00%	1.00%	1.00%	3.45%
Pumpkin	4.80%	4.80%	23.50%	23.50%	23.40%	6.01%
Sweet corn	3.60%	3.60%	4.10%	17.80%	4.60%	5.9%
Sweet Potato			1.00%	1.00%	1.00%	1.00%
Tomatoes	8.20%	8.00%	5.80%	6.20%	6.80%	6.7%
Turnip, white/swede	2.90%	2.90%	9.10%	9.00%	8.50%	3.8%
White turnip						4.69%

*Other fresh fruit - apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)

Sources:

Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia 1946-1959

Report on Food Production and the Apparent Consumption of Foodstuffs and Nutrients in Australia 1959–1970

Apparent Consumption of Foodstuffs and Nutrients: Australia 1970-1995

Summary
Estimated Supplies and Utilisation of Foodstuffs – by year

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1947 (1946-7)
tons of 2240 lb

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	122,243	50,098	41.0%
Potatoes - white	559,186	20,579	3.7%
Tomatoes	115,200	2,000	1.7%
Citrus	128,300	6,100	4.8%
Other fruit (fresh)	498,000	15,000	3.0%
Jam	70,303	1,143	1.6%
Canned Fruit	56,011	600	1.1%
Cabbage/greens	96,300	5,000	5.2%
Lettuce	13,600	1,200	8.8%
Carrots	40,400	1,700	4.2%
Fresh legumes	55,700	9,300	16.7%
Pumpkin	71,850	3,400	4.7%
Turnip /swede	27,220	1,300	4.8%
Beetroot	14,300	680	4.8%
Onions	49,700	5,100	10.3%
Parsnips	14,050	650	4.6%
Cauliflower	90,800	2,000	2.2%
Cucumbers	5,250	250	4.8%
Marrow/squash	7,350	350	4.8%
Sweet corn	2,560	120	4.7%
White turnips	4,690	220	4.7%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1947

PRODUCT	SELF SUPPLY	TOTAL	PERCENTAGE
Eggs	48,352	121,629	39.8%
Potatoes - white	20,000	570,981	3.5%
Tomatoes	2,000	115,300	1.7%
Citrus	6,000	124,200	4.8%
Other fruit (fresh)	15,000	472,900	3.2%
Jam	962	76,005	1.3%
Canned Fruit	600	63,944	0.9%
Cabbage/greens	5,000	108,834	4.6%
Lettuce	1,200	13,807	8.7%
Carrots	1,700	40,423	4.2%
Fresh legumes	9,000	55,024	16.4%
Pumpkin	3,400	71,847	4.7%
Turnip /swede	1,300	27,221	4.8%
Beetroot	680	14,300	4.8%
Onions	5,100	49,786	10.2%
Parsnips	650	14,073	4.6%
Cauliflower	2,000	92,866	2.2%
Cucumbers	250	5,250	4.8%
Marrow/squash	350	7,350	4.8%
Sweet corn	220	4,689	4.7%
White turnip	120	2,558	4.7%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1948-9

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	119,246	48,927	41.0%
Potatoes - white	459,565	20,000	4.4%
Tomatoes	101,109	2,500	2.5%
Citrus	144,661	7,000	4.8%
Other fruit (fresh)	495,107	15,000	3.0%
Jam	62,833	1,000	1.6%
Canned Fruit	96,442	500	0.5%
Cabbage/greens	87,723	4,200	4.8%
Lettuce	16,442	1,500	9.1%
Carrots	39,152	1,500	3.8%
Fresh legumes	59,954	11,000	18.3%
Pumpkin	70,213	3,000	4.3%
Turnip, white/swede	38,609	1,750	4.5%
Beetroot	14,118	650	4.6%
Onions	65,069	8,500	13.1%
Parsnips	13,998	700	5.0%
Cauliflower	90,974	5,000	5.5%
Cucumbers	5,250	250	4.8%
Marrow/squash	5,250	250	4.8%
Sweet corn	3,600	600	16.7%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1949-50

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	118,262	50,202	42.4%
Potatoes - white	454,040	20,000	4.4%
Tomatoes	103,940	2,500	2.4%
Citrus	143,160	6,817	4.8%
Other fruit (fresh)	501,129	15,000	3.0%
Jam	68,416	951	1.4%
Canned Fruit	90,847	500	0.6%
Cabbage/greens	87,297	4,200	4.8%
Lettuce	13,823	1,300	9.4%
Carrots	32,363	1,400	4.3%
Fresh legumes	60,738	11,000	18.1%
Pumpkin	70,278	3,000	4.3%
Turnip, white/swede	30,012	1,100	3.7%
Beetroot	11,152	500	4.5%
Onions	52,578	4,800	9.1%
Parsnips	11,792	550	4.7%
Cauliflower	88,531	4,000	4.5%
Cucumbers	4,725	225	4.8%
Marrow/squash	5,250	250	4.8%
Sweet corn	3,600	600	16.7%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1950-51

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	114,651	51,969	45.3%
Potatoes - white	408,942	20,000	4.9%
Tomatoes	91,576	2,234	2.4%
Citrus	171,306	8,157	4.8%
Other fruit (fresh)	528,927	15,000	2.8%
Jam	60,978	878	1.4%
Canned Fruit	86,237	500	0.6%
Cabbage/greens	98,336	4,600	4.7%
Lettuce	14,978	1,300	8.7%
Carrots	41,139	2,000	4.9%
Fresh legumes	58,715	500	0.9%
Pumpkin	73,316	3,000	4.1%
Turnip, white/swede	28,238	1,300	4.6%
Beetroot	13,716	600	4.4%
Onions	38,980	3,500	9.0%
Parsnips	12,824	600	4.7%
Cauliflower	96,736	4,600	4.8%
Cucumbers	4,824	224	4.6%
Marrow/squash	5,566	266	4.8%
Sweet corn	3,600	500	13.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1951-2

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	105,864	47,155	44.5%
Potatoes - white	513,900	25,000	4.9%
Tomatoes	104,692	2,600	2.5%
Citrus	138,073	6,575	4.8%
Other fruit (fresh)	537,006	15,000	2.8%
Jam	47,606	793	1.7%
Canned Fruit	108,841	500	0.5%
Cabbage/greens	87,259	4,155	4.8%
Lettuce	15,222	1,348	8.9%
Carrots	43,861	2,100	4.8%
Fresh legumes	64,726	10,787	16.7%
Pumpkin	79,754	3,000	3.8%
Turnip, white/swede	27,735	1,300	4.7%
Beetroot	17,162	817	4.8%
Onions	60,935	5,322	8.7%
Parsnips	14,115	670	4.7%
Cauliflower	80,756	3,846	4.8%
Cucumbers	5,040	240	4.8%
Marrow/squash	5,801	290	5.0%
Sweet corn	4,990	570	11.4%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1952-3

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	109,810	47,242	43.0%
Potatoes - white	440,133	25,000	5.7%
Tomatoes	103,792	2,500	2.4%
Citrus	135,713	6,463	4.8%
Other fruit (fresh)	498,714	15,000	3.0%
Jam	38,248	1,000	2.6%
Canned Fruit	106,056	500	0.5%
Cabbage/greens	83,851	4,000	4.8%
Lettuce	16,875	1,534	9.1%
Carrots	34,688	1,650	4.8%
Fresh legumes	73,308	12,200	16.6%
Pumpkin	75,359	3,000	4.0%
Turnip, white/swede	20,267	1,000	4.9%
Beetroot	13,029	600	4.6%
Onions	52,319	4,756	9.1%
Parsnips	13,069	600	4.6%
Cauliflower	83,713	4,000	4.8%
Cucumbers	5,135	235	4.6%
Marrow/squash	5,970	270	4.5%
Sweet corn	5,129	529	10.3%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1953-4

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	111,661	48,556	43.5%
Potatoes - white	552,954	25,000	4.5%
Tomatoes	85,699	2,000	2.3%
Citrus	166,796	8,000	4.8%
Other fruit (fresh)	650,137	15,000	2.3%
Jam	37,915	1,000	2.6%
Canned Fruit	135,355	500	0.4%
Cabbage/greens	74,401	3,500	4.7%
Lettuce	17,409	1,600	9.2%
Carrots	35,049	1,650	4.7%
Fresh legumes	62,053	10,500	16.9%
Pumpkin	63,105	3,000	4.8%
Turnip, white/swede	25,275	1,200	4.7%
Beetroot	11,792	550	4.7%
Onions	50,267	4,500	9.0%
Parsnips	12,655	600	4.7%
Cauliflower	73,337	3,500	4.8%
Cucumbers	5,209	200	3.8%
Marrow/squash	6,048	280	4.6%
Sweet corn	3,944	344	8.7%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1954-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	115,599	49,869	43.1%
Potatoes - white	483,189	25,000	5.2%
Tomatoes	98,609	2,100	2.1%
Citrus	158,555	7,500	4.7%
Other fruit (fresh)	629,094	15,000	2.4%
Jam	39,383	1,000	2.5%
Canned Fruit	152,370	500	0.3%
Cabbage/greens	71,161	3,400	4.8%
Lettuce	15,713	1,400	8.9%
Carrots	33,823	1,600	4.7%
Fresh legumes	67,069	11,200	16.7%
Pumpkin	63,428	3,000	4.7%
Turnip, white/swede	23,067	1,100	4.8%
Beetroot	11,772	600	5.1%
Onions	54,964	5,000	9.1%
Parsnips	11,179	500	4.5%
Cauliflower	76,088	3,600	4.7%
Cucumbers	5,315	250	4.7%
Marrow/squash	6,168	294	4.8%
Sweet corn	4,109	196	4.8%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1955-6

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	113,201	51,698	45.7%
Potatoes - white	426,870	25,000	5.9%
Tomatoes	113,165	2,200	1.9%
Citrus	183,946	8,800	4.8%
Other fruit (fresh)	690,830	15,000	2.2%
Jam	41,650	1,000	2.4%
Canned Fruit	149,582	500	0.3%
Cabbage/greens	71,030	3,400	4.8%
Lettuce	16,912	1,500	8.9%
Carrots	36,148	1,700	4.7%
Fresh legumes	79,155	13,200	16.7%
Pumpkin	65,697	3,000	4.6%
Turnip, white/swede	28,162	1,300	4.6%
Beetroot	13,180	600	4.6%
Onions	43,855	4,000	9.1%
Parsnips	11,556	550	4.8%
Cauliflower	73,925	3,500	4.7%
Cucumbers	5,448	243	4.5%
Marrow/squash	6,320	250	4.0%
Sweet corn	4,456	200	4.5%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1956-7

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	114,922	53,202	46.3%
Potatoes - white	523,974	25,000	4.8%
Tomatoes	141,184	3,500	2.5%
Citrus	177,506	8,100	4.6%
Other fruit (fresh)	591,849	15,000	2.5%
Jam	44,064	1,000	2.3%
Canned Fruit	118,324	500	0.4%
Cabbage/greens	83,767	4,000	4.8%
Lettuce	17,714	1,600	9.0%
Carrots	43,914	2,100	4.8%
Fresh legumes	89,354	14,892	16.7%
Pumpkin	83,001	3,900	4.7%
Turnip, white/swede	23,788	1,100	4.6%
Beetroot	14,617	700	4.8%
Onions	59,522	5,400	9.1%
Parsnips	13,231	600	4.5%
Cauliflower	82,440	3,900	4.7%
Cucumbers	5,625	268	4.8%
Marrow/squash	6,568	313	4.8%
Sweet corn	6,655	317	4.8%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1957-8

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	112,526	51,558	45.8%
Potatoes - white	575,433	25,000	4.3%
Tomatoes	121,182	3,000	2.5%
Citrus	169,428	8,000	4.7%
Other fruit (fresh)	720,716	15,000	2.1%
Jam	38,772	1,000	2.6%
Canned Fruit	133,982	500	0.4%
Cabbage/greens	74,661	3,500	4.7%
Lettuce	18,717	1,700	9.1%
Carrots	50,048	2,400	4.8%
Fresh legumes	89,917	14,986	16.7%
Pumpkin	79,690	N/A	
Turnip, white/swede	19,601	900	4.6%
Beetroot	14,667	700	4.8%
Onions	79,230	7,200	9.1%
Parsnips	13,026	600	4.6%
Cauliflower	98,858	4,500	4.6%
Cucumbers	5,707	272	4.8%
Marrow/squash	6,709	319	4.8%
Sweet corn	4,820	230	4.8%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1958-9

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	106,242	50,680	47.7%
Potatoes - white	574,537	25,000	4.4%
Tomatoes	134,879	3,000	2.2%
Citrus	163,306	7,800	4.8%
Other fruit (fresh)	694,353	15,000	2.2%
Jam	39,963	1,000	2.5%
Canned Fruit	143,408	500	0.3%
Cabbage/greens	75,696	3,600	4.8%
Lettuce	21,154	1,900	9.0%
Carrots	45,893	2,150	4.7%
Fresh legumes	92,770	15,460	16.7%
Pumpkin	73,887	N/A	
Turnip, white/swede	21,044	1,000	4.8%
Beetroot	14,085	700	5.0%
Onions	59,646	5,422	9.1%
Parsnips	11,899	550	4.6%
Cauliflower	98,613	4,700	4.8%
Cucumbers	5,881	281	4.8%
Marrow/squash	6,874	327	4.8%
Sweet corn	4,095	200	4.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1959-60

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	116,017	53,378	46.0%
Potatoes - white	579,207	25,000	4.3%
Tomatoes	123,437	3,155	2.6%
Oranges	167,622	7,982	4.8%
Other citrus fruit	36,247	1,726	4.8%
Other fruit (fresh)	759,997	15,000	2.0%
Jam	41,975	1,000	2.4%
Canned Fruit - apricots	15,752	40	0.3%
Canned Fruit - peaches	45,430	140	0.3%
Canned Fruit - pears	49,642	170	0.3%
Canned Fruit - other	46,894	150	0.3%
Cabbage/greens	74,163	3,532	4.8%
Lettuce	21,360	1,942	9.1%
Carrots	48,711	2,320	4.8%
Fresh legumes			
Pumpkin	70,350	3,350	4.8%
Turnip, white/swede	18,207	862	4.7%
Beetroot	13,444	640	4.8%
Onions	62,504	5,682	9.1%
Parsnips	12,794	609	4.8%
Cauliflower	84,688	4,033	4.8%
Cucumbers	6,019	300	5.0%
Marrow/squash	7,043	350	5.0%
Sweet corn	70,350		0.0%
Peas (fresh)	65,987	10,862	16.5%
Beans (fresh)	31,913	5,305	16.6%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1960-61

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	141,837	62,315	43.9%
Beetroot	14,874	700	4.7%
Carrots	52,369	2,500	4.8%
Onions	58,736	2,700	4.6%
Parsnips	14,117	700	5.0%
Turnip, white/swede	15,345	450	2.9%
Potato / white	455,547	25,000	5.5%
Tomatoes	150,998	14,100	9.3%
Cabbage/greens	76,269	3,600	4.7%
Lettuce	20,166	1,800	8.9%
Peas, fresh	66,031	7,600	11.5%
Beans, fresh	32,366	5,400	16.7%
Cauliflower	81,849	3,900	4.8%
Cucumbers	6,157	300	4.9%
Marrow/squash	7,213	360	5.0%
Pumpkin	79,115	6,700	8.5%
Sweet corn	6,529	330	5.1%
Oranges	140,520	6,700	4.8%
Other Citrus Fruits	37,306	1,800	4.8%
Fresh Fruit (excluding citrus)	744,477	15,000	2.0%
Jams, conserves	41,105	1,000	2.4%
Canned fruit - apricots	11,293	150	1.3%
Canned fruit - peaches	39,429	150	0.4%
Canned fruit - pears	51,673	100	0.2%
Canned fruit - others	49,456	100	0.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1961-62

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	144,538	63,648	44.0%
Beetroot	15,551	740	4.8%
Carrots	54,386	2,590	4.8%
Onions	61,493	2,910	4.7%
Parsnips	14,044	670	4.8%
Turnip, white/swede	18,540	540	2.9%
Potato / white	510,067	25,000	4.9%
Tomatoes	148,127	14,040	9.5%
Cabbage/greens	63,164	3,000	4.7%
Lettuce	23,004	2,100	9.1%
Peas, fresh	87,676	12,100	13.8%
Beans, fresh	36,163	6,130	17.0%
Cauliflower	75,913	3,600	4.7%
Cucumbers	6,200	300	4.8%
Marrow/squash	7,190	340	4.7%
Pumpkin	80,581	4,000	5.0%
Sweet corn	6,679	330	4.9%
Oranges	184,048	8,750	4.8%
Other Citrus Fruits	38,749	1,850	4.8%
Fresh Fruit (excluding citrus)	863,465	15,000	1.7%
Jams, conserves	41,513	1,000	2.4%
Canned fruit - apricots	13,631	150	1.1%
Canned fruit - peaches	47,147	150	0.3%
Canned fruit - pears	54,527	100	0.2%
Canned fruit - others	47,643	100	0.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1962-3

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	139,046	64,908	46.7%
Beetroot	16,676	794	4.8%
Carrots	58,149	2,769	4.8%
Onions	71,689	3,411	4.8%
Parsnips	13,316	634	4.8%
Turnip, white/swede	15,450	450	2.9%
Potato / white	666,596	5,000	0.8%
Tomatoes	143,635	12,904	9.0%
Cabbage/greens	67,848	3,231	4.8%
Lettuce	23,529	2,139	9.1%
Peas, fresh	93,116	11,860	12.7%
Beans, fresh	38,652	6,475	16.8%
Cauliflower	80,652	3,841	4.8%
Cucumbers	6,349	302	4.8%
Marrow/squash	7,389	353	4.8%
Pumpkin	82,197	3,914	4.8%
Sweet corn	6,931	330	4.8%
Oranges	209,536	9,972	4.8%
Other Citrus Fruits	44,782	9,972	22.3%
Fresh Fruit (excluding citrus)	844,088	15,000	1.8%
Jams, conserves	43,315	1,000	2.3%
Canned fruit - apricots	15,540	150	1.0%
Canned fruit - peaches	57,716	150	0.3%
Canned fruit - pears	52,966	100	0.2%
Canned fruit - others	49,320	100	0.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1963-4

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	139,834	66,227	47.4%
Beetroot	15,154	722	4.8%
Carrots	61,402	2,924	4.8%
Onions	65,277	2,964	4.5%
Parsnips	13,333	635	4.8%
Turnip, white/swede	16,480	480	2.9%
Potato / white	562,502	25,000	4.4%
Tomatoes	153,854	13,582	8.8%
Cabbage/greens	71,443	3,402	4.8%
Lettuce	24,190	2,199	9.1%
Peas, fresh	95,041	11,134	11.7%
Beans, fresh	40,429	6,613	16.4%
Cauliflower	76,311	3,634	4.8%
Cucumbers	6,497	309	4.8%
Marrow/squash	7,579	361	4.8%
Pumpkin	83,879	3,994	4.8%
Sweet corn	9,069	432	4.8%
Oranges	196,622	9,359	4.8%
Other Citrus Fruits	40,092	1,871	4.7%
Fresh Fruit (excluding citrus)	940,095	15,000	1.6%
Jams, conserves	43,556	1,000	2.3%
Canned fruit - apricots	19,693	150	0.8%
Canned fruit - peaches	81,983	150	0.2%
Canned fruit - pears	68,477	100	0.1%
Canned fruit - others	57,949	100	0.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1964-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	150,611	67,556	44.9%
Beetroot	17,345	826	4.8%
Carrots	65,760	3,131	4.8%
Onions	74,001	3,485	4.7%
Parsnips	13,997	666	4.8%
Turnip, white/swede	14,420	420	2.9%
Potato / white	520,267	25,000	4.8%
Tomatoes	169,380	14,719	8.7%
Cabbage/greens	70,727	3,368	4.8%
Lettuce	24,465	2,224	9.1%
Peas, fresh	120,214	15,090	12.6%
Beans, fresh	37,179	6,074	16.3%
Cauliflower	78,636	3,745	4.8%
Cucumbers	6,612	315	4.8%
Marrow/squash	7,655	365	4.8%
Pumpkin	85,494	4,072	4.8%
Sweet corn	6,754	338	5.0%
Oranges	243,810	11,610	4.8%
Other Citrus Fruits	43,946	2,048	4.7%
Fresh Fruit (excluding citrus)	895,362	11,610	1.3%
Jams, conserves	41,756	1,000	2.4%
Canned fruit - apricots	11,406	150	1.3%
Canned fruit - peaches	63,118	150	0.2%
Canned fruit - pears	56,024	100	0.2%
Canned fruit - others	60,304	100	0.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1965-6

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	152,286	63,303	41.6%
Beetroot	19,254	826	4.3%
Carrots	71,282	3,392	4.8%
Onions	70,621	3,019	4.3%
Parsnips	14,454	688	4.8%
Turnip, white/swede	14,804	431	2.9%
Potato / white	639,281	25,000	3.9%
Tomatoes	168,779	15,971	9.5%
Cabbage/greens	75,154	3,585	4.8%
Lettuce	25,633	2,330	9.1%
Peas, fresh	111,161	15,399	13.9%
Beans, fresh	34,936	4,565	13.1%
Cauliflower	77,579	3,698	4.8%
Cucumbers	10,013	436	4.4%
Marrow/squash	7,788	371	4.8%
Pumpkin	86,977	4,142	4.8%
Sweet corn	15,280	728	4.8%
Oranges	205,603	9,790	4.8%
Other Citrus Fruits	41,189	1,869	4.5%
Fresh Fruit (excluding citrus)	1,000,810	15,000	1.5%
Jams, conserves	43,169	1,000	2.3%
Canned fruit - apricots	17,434	150	0.9%
Canned fruit - peaches	88,848	150	0.2%
Canned fruit - pears	63,956	100	0.2%
Canned fruit - others	75,498	100	0.1%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1966-7

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	159,537	62,165	39.0%
Beetroot	18,356	1,121	6.1%
Carrots	81,184	3,880	4.8%
Onions	90,370	4,223	4.7%
Parsnips	15,921	758	4.8%
Turnip, white/swede	15,279	445	2.9%
Potato / white	643,230	25,000	3.9%
Tomatoes	177,309	17,297	9.8%
Cabbage/greens	83,059	3,957	4.8%
Lettuce	26,756	2,432	9.1%
Peas, fresh	127,236	17,868	14.0%
Beans, fresh	39,135	5,536	14.1%
Cauliflower	81,004	3,858	4.8%
Cucumbers	10,831	443	4.1%
Marrow/squash	8,057	383	4.8%
Pumpkin	88,653	4,222	4.8%
Sweet corn	14,343	717	5.0%
Oranges	239,882	11,423	4.8%
Other Citrus Fruits	48,275	2,195	4.5%
Fresh Fruit (excluding citrus)	977,429	15,000	1.5%
Jams, conserves	42,133	1,000	2.4%
Canned fruit - apricots	16,235	150	0.9%
Canned fruit - peaches	94,201	150	0.2%
Canned fruit - pears	59,352	100	0.2%
Canned fruit - others	81,645	100	0.1%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1967-8

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	169,829	63,318	37.3%
Beetroot	21,495	1,107	5.2%
Carrots	78,335	3,729	4.8%
Onions	65,580	2,924	4.5%
Parsnips	14,496	690	4.8%
Turnip, white/swede	14,928	435	2.9%
Potato / white	658,137	25,000	3.8%
Tomatoes	172,133	15,331	8.9%
Cabbage/greens	74,699	3,544	4.7%
Lettuce	27,103	2,464	9.1%
Peas, fresh	127,318	13,892	10.9%
Beans, fresh	40,411	4,709	11.7%
Cauliflower	76,654	3,650	4.8%
Cucumbers	12,590	514	4.1%
Marrow/squash	8,251	393	4.8%
Pumpkin	90,779	4,325	0.0%
Sweet corn	13,396	513	3.8%
Oranges	221,377	10,529	4.8%
Other Citrus Fruits	56,530	2,595	4.6%
Fresh Fruit (excluding citrus)	1,031,801	15,000	1.5%
Jams, conserves	43,835	1,000	2.3%
Canned fruit - apricots	21,291	150	0.7%
Canned fruit - peaches	131,232	150	0.1%
Canned fruit - pears	66,508	100	0.2%
Canned fruit - others	99,512	100	0.1%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1968-9

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	171,872	61,443	35.7%
Beetroot	20,997	976	4.6%
Carrots	82,206	3,910	4.8%
Onions	91,867	4,307	4.7%
Parsnips	15,138	721	4.8%
Turnip, white/swede	15,625	455	2.9%
Potato / white	798,495	25,000	3.1%
Tomatoes	176,721	15,432	8.7%
Cabbage/greens	79,209	3,771	4.8%
Lettuce	27,368	2,488	9.1%
Peas, fresh	123,320	17,735	14.4%
Beans, fresh	42,670	5,641	13.2%
Cauliflower	72,420	3,449	4.8%
Cucumbers	11,649	488	4.2%
Marrow/squash	8,263	394	4.8%
Pumpkin	92,486	4,404	4.8%
Sweet corn	13,169	630	4.8%
Oranges	273,403	13,005	4.8%
Other Citrus Fruits	56,158	2,551	4.5%
Fresh Fruit (excluding citrus)	1,026,891	15,000	1.5%
Jams, conserves	42,490	1,000	2.4%
Canned fruit - apricots	17,620	150	0.9%
Canned fruit - peaches	90,165	150	0.2%
Canned fruit - pears	62,590	100	0.2%
Canned fruit - others	86,013	100	0.1%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1969-70

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Eggs	182,404	59,949	32.9%
Beetroot	22,834	1,133	5.0%
Carrots	84,912	4,041	4.8%
Onions	90,141	4,209	4.7%
Parsnips	12,623	601	4.8%
Turnip, white/swede	13,397	390	2.9%
Potato / white	751,048	25,000	3.3%
Tomatoes	161,251	16,034	9.9%
Cabbage/greens	74,934	3,577	4.8%
Lettuce	34,802	3,164	9.1%
Peas, fresh	134,397	20,289	15.1%
Beans, fresh	42,175	5,886	14.0%
Cauliflower	96,968	4,617	4.8%
Cucumbers	12,454	505	4.1%
Marrow/squash	8,495	405	4.8%
Pumpkin	94,603	4,505	4.8%
Sweet corn	19,515	783	4.0%
Oranges	243,450	11,558	4.7%
Other Citrus Fruits	82,358	2,808	3.4%
Fresh Fruit (excluding citrus)	1,065,392	15,000	1.4%
Jams, conserves	40,202	1,000	2.5%
Canned fruit - apricots	18,752	150	0.8%
Canned fruit - peaches	87,507	150	0.2%
Canned fruit - pears	52,012	100	0.2%
Canned fruit - others	99,668	100	0.1%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1970-1

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	735,730	25,000	3.4%
Beetroot	22,644	953	4.2%
Carrots	87,804	4,170	4.7%
Onions	97,489	4,572	4.7%
Parsnips	11,798	562	4.8%
Turnip, white/swede	15,104	440	2.9%
Tomatoes	212,839	17,347	8.2%
Cabbage/greens	77,515	3,685	4.8%
Lettuce	28,265	2,570	9.1%
Peas, fresh	126,555	12,001	9.5%
Beans, fresh	42,414	5,001	11.8%
Cauliflower	81,431	3,878	4.8%
Cucumbers	13,919	542	3.9%
Marrow/squash	8,648	412	4.8%
Pumpkin	96,588	4,599	4.8%
Sweet corn	13,557	623	4.6%
Oranges	333,297	15,862	4.8%
Other Citrus Fruits	81,605	3,040	3.7%
Fresh Fruit (excluding citrus)	1,154,999	15,000	1.3%
Jams, conserves	39,751	1,000	2.5%
Canned fruit - apricots	23,431	150	0.6%
Canned fruit - peaches	75,539	150	0.2%
Canned fruit - pears	65,167	100	0.2%
Canned fruit - others	113,551	100	0.1%
Eggs	192,930	57,625	29.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1971-2

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	808,909	25,000	3.1%
Beetroot	16,874	1,149	6.8%
Carrots	91,451	4,391	4.8%
Onions	107,988	4,938	4.6%
Parsnips	10,703	510	4.8%
Turnip, white/swede	16,911	493	2.9%
Tomatoes	200,534	18,618	9.3%
Cabbage/greens	86,170	4,103	4.8%
Lettuce	29,347	2,668	9.1%
Peas, fresh	139,270	17,472	12.5%
Beans, fresh	42,701	5,625	13.2%
Cauliflower	81,209	3,867	4.8%
Cucumbers	14,270	679	4.8%
Marrow/squash	8,735	416	4.8%
Pumpkin	97,784	4,656	4.8%
Sweet corn	20,474	1,110	5.4%
Oranges	300,871	14,315	4.8%
Other Citrus Fruits	88,619	3,244	3.7%
Fresh Fruit (excluding citrus)	1,063,560	15,000	1.4%
Jams, conserves	39,681	1,000	2.5%
Canned fruit - apricots	17,100	150	0.9%
Canned fruit - peaches	71,433	150	0.2%
Canned fruit - pears	56,259	100	0.2%
Canned fruit - others	33,291	100	0.3%
Eggs	197,978	58,273	29.4%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1972-3

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	692,642	25,400	3.7%
Beetroot	29,613	1,140	3.8%
Carrots	85,785	4,081	4.8%
Onions	99,221	4,662	4.7%
Parsnips	9,574	456	4.8%
Turnip, white/swede	10,717	312	2.9%
Tomatoes	234,787	17,887	7.6%
Cabbage/greens	75,728	3,612	4.8%
Lettuce	29,972	2,725	9.1%
Peas, fresh	141,234	17,120	12.1%
Beans, fresh	39,921	5,016	12.6%
Cauliflower	75,774	3,608	4.8%
Cucumbers (including gherkins)	15,227	690	4.5%
Marrow/squash	3,956	186	4.7%
Pumpkin	76,502	3,643	4.8%
Sweet corn	22,546	876	3.9%
Oranges	369,602	17,578	4.8%
Other Citrus Fruits	74,431	3,330	4.5%
Fresh Fruit (excluding citrus)	1,023,714	15,000	1.5%
Jams, conserves	36,485	1,000	2.7%
Canned fruit - apricots	22,359	150	0.7%
Canned fruit - peaches	100,770	150	0.1%
Canned fruit - pears	68,157	100	0.1%
Canned fruit - others	33,255	100	0.3%
Eggs	193,198	57,881	30.0%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1973-4

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	619,928	25,400	4.1%
Beetroot	30,335	1,299	4.3%
Carrots	91,394	4,331	4.7%
Onions	108,634	4,691	4.3%
Parsnips	8,520	406	4.8%
Turnip, white/swede	7,450	217	2.9%
Tomatoes	208,994	13,604	6.5%
Cabbage/greens	78,890	3,751	4.8%
Lettuce	29,170	2,652	9.1%
Peas, fresh	135,278	16,776	12.4%
Beans, fresh	45,749	5,835	12.8%
Cauliflower	72,897	3,471	4.8%
Cucumbers	14,469	679	4.7%
Marrow/squash	2,977	142	4.8%
Pumpkin	65,024	3,096	4.8%
Sweet corn	24,395	1,223	5.0%
Oranges	365,677	15,489	4.2%
Other Citrus Fruits	92,635	3,966	4.3%
Fresh Fruit (excluding citrus)	927,223	15,000	1.6%
Jams, conserves	33,469	1,000	3.0%
Canned fruit - apricots	19,812	150	0.8%
Canned fruit - peaches	85,834	150	0.2%
Canned fruit - pears	65,298	100	0.2%
Canned fruit - others	37,949	100	0.3%
Eggs	188,536	58,169	30.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1974-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	792,957	25,400	3.2%
Beetroot	28,097	1,371	4.9%
Carrots	101,469	4,878	4.8%
Onions	109,864	5,405	4.9%
Parsnips	9,176	437	4.8%
Turnip, white/swede	9,530	278	2.9%
Tomatoes	150,465	16,893	11.2%
Cabbage/greens	91,253	4,355	4.8%
Celery	22,679	1,080	4.8%
Lettuce	35,811	3,256	9.1%
Peas, fresh	130,480	18,237	14.0%
Beans, fresh	39,509	6,129	15.5%
Cauliflower	75,496	3,595	4.8%
Cucumbers	11,646	573	4.9%
Marrow/squash	3,164	151	4.8%
Pumpkin	70,976	3,380	4.8%
Sweet corn	26,702	1,396	5.2%
Oranges	441,475	17,041	3.9%
Other Citrus Fruits	88,681	3,943	4.4%
Fresh Fruit (excluding citrus)	959,442	15,000	1.6%
Jams, conserves	37,674	1,000	2.7%
Canned fruit - apricots	15,027	150	1.0%
Canned fruit - peaches	58,209	150	0.3%
Canned fruit - pears	41,749	100	0.2%
Canned fruit - others	33,478	100	0.3%
Eggs	197,718	61,920	31.3%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1975-6 & 1976-7

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	723,614	25,400	3.5%
Beetroot	26,455	1,239	4.7%
Carrots	85,878	4,069	4.7%
Onions	104,992	4,728	4.5%
Parsnips	8,480	404	4.8%
Turnip, white/swede	8,587	250	2.9%
Tomatoes	209,978	16,215	7.7%
Cabbage/greens	79,884	3,794	4.7%
Celery	21,338	1,016	4.8%
Lettuce	43,462	3,951	9.1%
Peas, fresh	138,225	15,165	11.0%
Beans, fresh	56,624	6,023	10.6%
Cauliflower	74,030	3,525	4.8%
Cucumbers	14,537	641	4.4%
Marrow/squash	4,141	197	4.8%
Pumpkin	62,000	2,952	4.8%
Sweet corn	29,162	1,317	4.5%
Oranges	487,027	18,076	3.7%
Other Citrus Fruits	91,718	4,108	4.5%
Fresh Fruit (excluding citrus)	844,274	15,000	1.8%
Jams, conserves	29,178	1,000	3.4%
Canned fruit - apricots	10,967	150	1.4%
Canned fruit - peaches	55,454	150	0.3%
Canned fruit - pears	45,042	100	0.2%
Canned fruit - others	36,011	100	0.3%
Eggs	203,311	67,514	33.2%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1977-8

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	797,985	25,400	3.2%
Beetroot	29,974	1,438	4.8%
Carrots	96,829	4,593	4.7%
Onions	113,090	5,338	4.7%
Parsnips	9,824	468	4.8%
Turnip, white/swede	8,914	260	2.9%
Tomatoes	196,975	18,245	9.3%
Cabbage/greens	87,186	4,162	4.8%
Celery	30,889	1,471	4.8%
Lettuce	47,394	4,309	9.1%
Peas, fresh	128,774	14,580	11.3%
Beans, fresh	52,972	5,124	9.7%
Cauliflower	90,673	4,318	4.8%
Cucumbers	15,568	722	4.6%
Marrow/squash/zucchini	4,873	232	4.8%
Pumpkin	64,042	3,050	4.8%
Sweet corn	32,654	1,623	5.0%
Oranges	395,637	17,827	4.5%
Other Citrus Fruits	150,341	4,383	2.9%
Fresh Fruit (excluding citrus)	763,349	15,000	2.0%
Jams, conserves	30,237	1,000	3.3%
Canned fruit - apricots	9,346	150	1.6%
Canned fruit - peaches	57,284	150	0.3%
Canned fruit - pears	50,756	100	0.2%
Canned fruit - others	32,049	100	0.3%
Eggs	197,509	68,892	34.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1978-9

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	10	5	50.0%
Beetroot			
Carrots	110,976	5,248	4.7%
Onions	112,237	5,262	4.7%
Parsnips	9,658	460	4.8%
Turnip, white/swede	8,129	237	2.9%
Tomatoes	206,722	17,264	8.4%
Cabbage/greens	142,473	6,772	4.8%
Celery	38,556	1,836	4.8%
Lettuce	54,553	4,958	9.1%
Peas, fresh	130,095	20,000	15.4%
Beans, fresh	53,379	9,000	16.9%
Cauliflower	122,232	5,821	4.8%
Cucumbers	16,343	787	4.8%
Marrow/squash/zucchini	4,883	233	4.8%
Pumpkin	65,626	3,125	4.8%
Sweet corn	36,366	2,263	6.2%
Oranges	440,910	18,824	4.3%
Other Citrus Fruits	118,889	5,346	4.5%
Fresh Fruit (excluding citrus)	853,807	15,000	1.8%
Jams, conserves	36,613	1,000	2.7%
Canned fruit - apricots	9,823	150	1.5%
Canned fruit - peaches	57,349	150	0.3%
Canned fruit - pears	53,131	100	0.2%
Canned fruit - others	36,331	100	0.3%
Eggs	197,232	67,663	34.3%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1979-80

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Potatoes	883,457	25,400	2.9%
Beetroot	30,295	1,935	6.4%
Carrots	107,080	5,079	4.7%
Onions	126,536	5,997	4.7%
Parsnips	10,864	517	4.8%
Turnip, white/swede	7,058	206	2.9%
Tomatoes	217,310	19,692	9.1%
Cabbage/greens	84,641	4,031	4.8%
Celery	35,338	1,683	4.8%
Lettuce	56,343	5,122	9.1%
Peas, fresh	112,239	14,640	13.0%
Asparagus	5,234	476	9.1%
Beans, fresh	44,395	5,791	13.0%
Cauliflower	99,309	4,729	4.8%
Cucumbers	16,378	780	4.8%
Marrow/squash/zucchini	5,085	242	4.8%
Pumpkin	57,939	2,759	4.8%
Sweet corn	32,528	1,549	4.8%
Oranges	608,816	19,605	3.2%
Other Citrus Fruits	101,938	4,700	4.6%
Fresh Fruit (excluding citrus)	917,651	15,000	1.6%
Jams, conserves	25,737	1,000	3.9%
Canned fruit - apricots	12,564	150	1.2%
Canned fruit - peaches	67,108	150	0.2%
Canned fruit - pears	72,489	100	0.1%
Canned fruit - others (pineapple)			
Eggs	193,660	63,888	33.0%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1980-1

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	548,352	21,225	3.9%
Other Citrus Fruits	124,877	5,628	4.5%
Other fresh fruit	295,841	15,000	5.1%
Jams, conserves	26,956	1,000	3.7%
Processed apricots	15,781	150	1.0%
Processed peaches	72,291	150	0.2%
Processed pears	60,999	100	0.2%
Processed pineapples	40,162	100	0.2%
Asparagus	5,500	500	9.1%
Beans, fresh	41,679	5,436	13.0%
Cabbage and sprouts	86,034	4,097	4.8%
Carrots	118,422	5,630	4.8%
Cucumbers including gherkins	14,413	686	4.8%
Onions	122,173	5,738	4.7%
Peas	105,033	13,700	13.0%
Sweet corn	33,513	1,596	4.8%
Tomatoes	239,050	21,684	9.1%
Potatoes - white	891,827	25,400	2.8%
Beetroot	33,077	1,960	5.9%
Parsnips	11,130	530	4.8%
Turnips and Swedes	8,034	234	2.9%
Celery	30,358	1,454	4.8%
Lettuce	59,930	5,448	9.1%
Cauliflowers	88,372	4,208	4.8%
Marrows, squashes and zucchinis	5,198	248	4.8%
Pumpkin	68,160	3,246	4.8%
Eggs	202,962	65,905	32.5%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1981-2

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	524,120	18,816	3.6%
Other Citrus Fruits	114,670	5,045	4.4%
Other fresh fruit	280,539	15,000	5.3%
Jams, conserves	36,044	1,000	2.8%
Processed apricots	7,436	150	2.0%
Processed peaches	39,976	150	0.4%
Processed pears	19,112	100	0.5%
Processed pineapples	39,671	100	0.3%
Asparagus	5,720	520	9.1%
Beans, fresh	47,975	6,258	13.0%
Cabbage and sprouts	79,283	3,775	4.8%
Carrots	118,492	5,623	4.7%
Cucumbers including gherkins	16,791	799	4.8%
Onions	139,538	6,372	4.6%
Peas	120,560	15,725	13.0%
Sweet corn	37,352	1,779	4.8%
Tomatoes	259,592	22,839	8.8%
Potatoes - white	947,635	25,400	2.7%
Beetroot	31,009	1,953	6.3%
Parsnips	10,553	503	4.8%
Turnips and Swedes	7,725	225	2.9%
Celery	34,808	1,658	4.8%
Lettuce	56,201	5,109	9.1%
Cauliflowers	89,640	4,268	4.8%
Marrows, squashes and zucchinis	5,279	251	4.8%
Pumpkin	62,227	2,963	4.8%
Eggs	200,789	68,331	34.0%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1982-3

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	590,457	20,500	3.5%
Other Citrus Fruits	108,103	4,635	4.3%
Other fresh fruit	284,795	15,000	5.3%
Jams, conserves	33,058	1,000	3.0%
Processed apricots	10,635	150	1.4%
Processed peaches	40,879	150	0.4%
Processed pears	37,264	100	0.3%
Processed pineapples	5,692	100	1.8%
Asparagus	5,830	530	9.1%
Beans, fresh	46,459	6,060	13.0%
Cabbage and sprouts	79,058	3,765	4.8%
Carrots	110,619	5,250	4.7%
Cucumbers including gherkins	15,584	742	4.8%
Onions	139,092	6,450	4.6%
Peas	119,549	15,593	13.0%
Sweet corn	33,304	1,586	4.8%
Tomatoes	246,505	22,408	9.1%
Potatoes - white	884,519	25,400	2.9%
Beetroot	28,137	1,741	6.2%
Parsnips	8,314	396	4.8%
Turnips and Swedes	6,090	177	2.9%
Celery	31,344	1,493	4.8%
Lettuce	63,832	5,803	9.1%
Cauliflowers	80,276	3,823	4.8%
Marrows, squashes and zucchinis	5,566	265	4.8%
Pumpkin	79,181	3,771	4.8%
Eggs	201,630	70,311	34.9%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1983-4

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	712,718	19,592	2.7%
Other Citrus Fruits	125,978	4,951	3.9%
Other fresh fruit (apples, apricots, bananas, grapes, melons, peaches, pears, pineapples, plums)	900,182	15,000	1.7%
Jams, conserves	34,001	1,000	2.9%
Processed apricots	8,245	150	1.8%
Processed peaches	35,458	150	0.4%
Processed pears	27,682	100	0.4%
Processed pineapples	41,962	100	0.2%
Asparagus	6,964	352	5.1%
Beans, fresh	53,852	7,089	13.2%
Cabbage and sprouts	87,052	4,145	4.8%
Carrots	131,826	6,216	4.7%
Cucumbers including gherkins	15,653	735	4.7%
Onions	129,602	5,796	4.5%
Peas	120,931	14,949	12.4%
Sweet corn	49,526	2,231	4.5%
Tomatoes	302,187	25,828	8.5%
Potatoes - white	1,046,290	25,400	2.4%
Beetroot	27,248	1,680	6.2%
Parsnips	9,431	449	4.8%
Turnips and Swedes	6,376	186	2.9%
Celery	87,052	4,145	4.8%
Lettuce	69,555	6,323	9.1%
Cauliflowers	88,574	4,218	4.8%
Marrows, squashes and zucchinis	5,698	271	4.8%
Pumpkin	77,321	3,682	4.8%
Eggs	207,543	73,478	35.4%

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1984-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	635,134	22,248	3.5%
Other Citrus Fruits	121,687	5,429	4.5%
Other fresh fruit	1,000,408	15,000	1.5%
Jams, conserves	34,943	1,000	2.9%
Processed apricots	9,726	150	1.5%
Processed peaches	44,781	150	0.3%
Processed pears	42,070	100	0.2%
Processed pineapples	45,469	100	0.2%
Asparagus	12,855	656	5.1%
Beans, fresh	61,517	7,415	12.1%
Cabbage and sprouts	85,828	4,087	4.8%
Carrots	137,298	6,529	4.8%
Cucumbers including gherkins	16,437	758	4.6%
Onions	160,877	7,587	4.7%
Peas	117,602	14,256	12.1%
Sweet corn	45,024	1,907	4.2%
Tomatoes	322,350	27,048	8.4%
Potatoes - white	1,019,029	25,400	2.5%
Beetroot	32,101	1,995	6.2%
Parsnips	7,616	363	4.8%
Turnips and Swedes	6,089	177	2.9%
Celery	40,352	1,922	4.8%
Lettuce	76,307	6,937	9.1%
Cauliflowers	106,180	5,056	4.8%
Marrows, squashes and zucchinis	6,342	302	4.8%
Pumpkin	82,759	3,941	4.8%
Eggs	N/A		

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1984-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	635,134	22,248	3.5%
Other Citrus Fruits	121,687	5,429	4.5%
Other fresh fruit	1,000,408	15,000	1.5%
Jams, conserves	34,943	1,000	2.9%
Processed apricots	9,726	150	1.5%
Processed peaches	44,781	150	0.3%
Processed pears	42,070	100	0.2%
Processed pineapples	45,469	100	0.2%
Asparagus	12,855	656	5.1%
Beans, fresh	61,517	7,415	12.1%
Cabbage and sprouts	85,828	4,087	4.8%
Carrots	137,298	6,529	4.8%
Cucumbers including gherkins	16,437	758	4.6%
Onions	160,877	7,587	4.7%
Peas	117,602	14,256	12.1%
Sweet corn	45,024	1,907	4.2%
Tomatoes	322,350	27,048	8.4%
Potatoes - white	1,019,029	25,400	2.5%
Beetroot	32,101	1,995	6.2%
Parsnips	7,616	363	4.8%
Turnips and Swedes	6,089	177	2.9%
Celery	40,352	1,922	4.8%
Lettuce	76,307	6,937	9.1%
Cauliflowers	106,180	5,056	4.8%
Marrows, squashes and zucchinis	6,342	302	4.8%
Pumpkin	82,759	3,941	4.8%
Eggs	N/A		

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1985-6

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	589,589	24,809	4.2%
Other Citrus Fruits	129,703	5,805	4.5%
Other fresh fruit	1,040,669	15,000	1.4%
Jams, conserves	32,577	1,000	3.1%
Processed apricots	8,240	150	1.8%
Processed peaches	29,042	150	0.5%
Processed pears	29,415	100	0.3%
Processed pineapples	51,235	100	0.2%
Asparagus			
Beans, fresh	62,230	8,032	12.9%
Cabbage and sprouts	86,667	4,127	4.8%
Carrots	134,399	6,380	4.7%
Cucumbers including gherkins	15,770	769	4.9%
Onions	172,995	7,987	4.6%
Peas	115,501	13,446	11.6%
Sweet corn	56,847	2,470	4.3%
Tomatoes	282,124	25,257	9.0%
Potatoes - white	992,240	25,400	2.6%
Beetroot	30,570	1,960	6.4%
Parsnips	8,370	399	4.8%
Turnips and Swedes	6,569	191	2.9%
Celery	45,479	2,166	4.8%
Lettuce	84,402	7,673	9.1%
Cauliflowers	108,955	5,188	4.8%
Marrows, squashes and zucchinis	7,749	369	4.8%
Pumpkin	71,837	3,421	4.8%
Eggs	N/A		

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1986-7

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	605,331	25,637	4.2%
Other Citrus Fruits	123,903	5,524	4.5%
Other fresh fruit	1,087,991	1,000	0.1%
Jams, conserves	34,506	1,000	2.9%
Processed apricots	8,502	150	1.8%
Processed peaches	41,316	150	0.4%
Processed pears	37,928	100	0.3%
Processed pineapples	36,168	100	0.3%
Asparagus	7,596	439	5.8%
Beans, fresh	50,285	6,385	12.7%
Cabbage and sprouts	91,172	4,342	4.8%
Carrots	154,637	7,341	4.7%
Cucumbers including gherkins	18,239	845	4.6%
Onions	174,069	8,267	4.7%
Peas	88,420	11,854	13.4%
Sweet corn	56,274	2,443	4.3%
Tomatoes	305,172	26,962	8.8%
Potatoes - white	1,052,618	25,400	2.4%
Beetroot	27,828	1,781	6.4%
Parsnips	7,350	350	4.8%
Turnips and Swedes	7,048	205	2.9%
Celery	49,886	2,376	4.8%
Lettuce	92,298	8,391	9.1%
Cauliflowers	96,501	4,595	4.8%
Marrows, squashes and zucchinis	9,445	398	4.2%
Pumpkin	76,847	3,659	4.8%
Eggs	N/A		

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1987-8

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	547,784	23,946	4.4%
Other Citrus Fruits	117,574	5,154	4.4%
Other fresh fruit	1,190,496	15,000	1.3%
Jams, conserves	36,975	1,000	2.7%
Processed apricots	10,443	150	1.4%
Processed peaches	43,806	150	0.3%
Processed pears	37,754	100	0.3%
Processed pineapples	53,142	100	0.2%
Asparagus	11,189	615	5.5%
Beans, fresh	58,267	7,061	12.1%
Cabbage and sprouts	89,953	4,257	4.7%
Carrots	153,197	7,291	4.8%
Cucumbers including gherkins	24,371	1,034	4.2%
Onions	201,132	9,313	4.6%
Peas	133,260	15,477	11.6%
Sweet corn	67,553	2,621	3.9%
Tomatoes	344,843	29,543	8.6%
Potatoes - white	1,132,618	25,400	2.2%
Beetroot	30,065	1,927	6.4%
Parsnips	5,803	276	4.8%
Turnips and Swedes	4,606	134	2.9%
Celery	51,596	2,457	4.8%
Lettuce	96,447	8,768	9.1%
Cauliflowers	121,079	5,765	4.8%
Marrows, squashes and zucchinis	10,586	504	4.8%
Pumpkin	85,481	4,071	4.8%
Eggs	N/A		

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1988-9

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	622,154	20,489	3.3%
Other Citrus Fruits	139,450	5,333	3.8%
Other fresh fruit	1,177,200	15,000	1.3%
Jams, conserves	39,858	1,000	2.5%
Processed apricots	7,385	150	2.0%
Processed peaches	30,589	150	0.5%
Processed pears			
Processed pineapples			
Asparagus	12,056	614	5.1%
Beans, fresh	60,728	7,623	12.6%
Cabbage and sprouts	106,981	5,046	4.7%
Carrots	162,536	7,715	4.7%
Cucumbers including gherkins	21,436	858	4.0%
Onions	217,207	9,980	4.6%
Peas	143,206	16,346	11.4%
Sweet corn	87,574	3,297	3.8%
Tomatoes	369,653	29,977	8.1%
Potatoes - white	1,109,252	25,400	2.3%
Beetroot	29,681	1,182	4.0%
Parsnips	6,867	327	4.8%
Turnips and Swedes	7,418	216	2.9%
Celery	50,082	2,385	4.8%
Lettuce	100,759	9,107	9.0%
Cauliflowers	85,609	4,075	4.8%
Marrows, squashes and zucchinis	11,492	547	4.8%
Pumpkin	86,436	4,116	4.8%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1989-90

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	594,479	25,014	4.2%
Other Citrus Fruits	127,364	5,709	4.5%
Other fresh fruit	1,244,716	15,000	1.2%
Jams, conserves	40,051	1,000	2.5%
Processed apricots	10,500	150	1.4%
Processed peaches	40,694	150	0.4%
Processed pears			
Processed pineapples			
Asparagus	13,030	592	4.5%
Beans, fresh	59,089	7,452	12.6%
Cabbage and sprouts	103,922	4,873	4.7%
Carrots	162,676	7,785	4.8%
Cucumbers including gherkins	24,395	978	4.0%
Onions	209,287	9,789	4.7%
Peas	138,918	17,399	12.5%
Sweet corn	83,128	3,337	4.0%
Tomatoes	420,954	32,904	7.8%
Potatoes - white	1,251,079	25,400	2.0%
Beetroot	29,282	1,852	6.3%
Parsnips	6,537	311	4.8%
Turnips and Swedes	6,844	199	2.9%
Celery	50,942	2,426	4.8%
Lettuce	126,068	11,207	8.9%
Cauliflowers	95,405	4,541	4.8%
Marrows, squashes and zucchinis	13,418	639	4.8%
Pumpkin	98,498	4,690	4.8%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1990-1

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	597,826	23,060	3.9%
Other Citrus Fruits	118,312	5,272	4.5%
Other fresh fruit	1,222,224	15,000	1.2%
Jams, conserves	37,809	1,000	2.6%
Processed apricots	9,365	150	1.6%
Processed peaches	35,506	150	0.4%
Processed pears			
Processed pineapples			
Asparagus	12,340	669	5.4%
Beans, fresh	49,181	6,032	12.3%
Cabbage and sprouts	103,294	4,843	4.7%
Carrots	165,812	7,925	4.8%
Cucumbers including gherkins	19,382	798	4.1%
Onions	243,327	11,303	4.6%
Peas	127,343	14,266	11.2%
Sweet corn	69,785	2,546	3.6%
Tomatoes	465,456	38,199	8.2%
Potatoes - white	1,194,053	25,400	2.1%
Beetroot	30,005	1,987	6.6%
Parsnips	4,915	2334	47.5%
Turnips and Swedes	5,400	157	2.9%
Celery	61,493	2,928	4.8%
Lettuce	111,093	10,088	9.1%
Cauliflowers	97,039	4,621	4.8%
Marrows, squashes and zucchinis	11,414	544	4.8%
Pumpkin	99,133	4,721	4.8%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1991-2

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	711,785	24,089	3.4%
Other Citrus Fruits	126,917	5,514	4.3%
Other fresh fruit	1,277,340	15,000	1.2%
Jams, conserves	38,050	1,000	2.6%
Processed apricots			
Processed peaches	377,240	150	0.0%
Processed pears			
Processed pineapples			
Asparagus	11,714	639	5.5%
Beans, fresh	58,659	6,838	11.7%
Cabbage and sprouts	98,052	4,607	4.7%
Carrots	171,977	8,189	4.8%
Cucumbers including gherkins	18,520	695	3.8%
Onions	240,069	11,289	4.7%
Peas	121,223	12,961	10.7%
Sweet corn	71,199	2,547	3.6%
Tomatoes	426,111	34,201	8.0%
Potatoes - white	1,262,922	25,400	2.0%
Beetroot	29,794	1,946	6.5%
Parsnips	5,551	264	4.8%
Turnips and Swedes	5,937	173	2.9%
Celery	46,520	2,215	4.8%
Lettuce	114,428	10,403	9.1%
Cauliflowers	84,906	4,043	4.8%
Marrows, squashes and zucchinis	12,246	583	4.8%
Pumpkin	90,731	4,321	4.8%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1992-3

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	779,243	12,330	1.6%
Other Citrus Fruits	153,893	21,400	13.9%
Other fresh fruit	1,345,862	85,763	6.4%
Jams, conserves	40,438	1,000	2.5%
Processed apricots			
Processed peaches	28,729	150	0.5%
Processed pears			
Processed pineapples			
Asparagus	12,957	184	1.4%
Beans, fresh	48,487	5,872	12.1%
Cabbage and sprouts	101,864	20,552	20.2%
Carrots	174,623	5,086	2.9%
Cucumbers including gherkins	18,013	2,529	14.0%
Onions	180,786	3,358	1.9%
Peas	96,111	1,599	1.7%
Sweet corn	75,586	3,133	4.1%
Tomatoes	383,763	22,381	5.8%
Potatoes - white	1,177,699	11,292	1.0%
Beetroot	23,184	1,515	6.5%
Parsnips	9,900	981	9.9%
Sweet Potato	7,709	76	1.0%
Turnips and Swedes	8,445	766	9.1%
Celery	44,428	1,294	2.9%
Lettuce	114,831	15,839	13.8%
Cauliflowers	84,212	4,010	4.8%
Marrows, squashes and zucchinis	17,706	4,082	23.1%
Pumpkin	106,143	24,913	23.5%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1993-4

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	757,338	11,642	1.5%
Other Citrus Fruits	153,243	20,646	13.5%
Apples	373,565	9,208	2.5%
Apricots	25,783	3,600	14.0%
Grapes	48,645	3,128	6.4%
Melons - cantaloupes etc	166,618	7,934	4.8%
Peaches	65,929	5,936	9.0%
Pears	155,979	3,104	2.0%
Plums and Prunes	34,917	8,092	23.2%
Other fresh fruit			
Jams, conserves	36,271	1,000	2.8%
Processed apricots			
Processed peaches	37,699	150	0.4%
Processed pears			
Processed pineapples			
Asparagus	15,905	235	1.5%
Beans, fresh	48,309	5,944	12.3%
Cabbage and sprouts	96,535	20,127	20.8%
Carrots	200,712	5,845	2.9%
Cucumbers including gherkins	17,391	2,521	14.5%
Onions	226,982	4,264	1.9%
Peas	117,394	1,953	1.7%
Sweet corn	93,716	16,669	17.8%
Tomatoes	422,354	26,178	6.2%
Potatoes - white	1,238,302	11,847	1.0%
Beetroot	27,667	1,809	6.5%
Parsnips	6,999	694	9.9%
Sweet Potato	8,455	84	1.0%
Turnips and Swedes	6,885	623	9.0%
Celery	41,918	1,221	2.9%
Lettuce	107,884	14,874	13.8%
Cauliflowers	78,999	3,762	4.8%
Marrows, squashes and zucchinis	20,616	4,792	23.2%
Pumpkin	109,478	25,706	23.5%
Eggs			

ESTIMATED SUPPLIES AND UTILISATION OF FOODSTUFFS
YEAR ENDED June 1994-5

PRODUCT	TOTAL	SELF SUPPLY	PERCENTAGE
Oranges	810,908	10,345	1.3%
Other Citrus Fruits	31,175	18,169	58.3%
Apples	293,135	9,497	3.2%
Apricots	35,526	5,058	14.2%
Grapes	47,570	3,112	6.5%
Melons - cantaloupes etc	164,790	7,311	4.4%
Peaches	65,173	5,867	9.0%
Pears	156,248	3,035	1.9%
Plums and Prunes	27,974	6,618	23.7%
Other fresh fruit			
Jams, conserves	37,028	1,000	2.7%
Processed apricots			
Processed peaches			
Processed pears			
Processed pineapples			
Asparagus	13,601	186	1.4%
Beans, fresh	50,168	5,796	11.6%
Cabbage and sprouts	102,149	20,358	19.9%
Carrots	246,222	7,156	2.9%
Cucumbers including gherkins			
Onions	212,420	4,009	1.9%
Peas	118,471	1,989	1.7%
Sweet corn	97,153	4,443	4.6%
Tomatoes	398,376	27,203	6.8%
Potatoes - white	1,287,046	12,397	1.0%
Beetroot	29,807	1,948	6.5%
Parsnips	7,223	716	9.9%
Sweet Potato	8,108	80	1.0%
Turnips and Swedes	8,719	745	8.5%
Celery	39,790	1,159	2.9%
Lettuce	107,247	14,793	13.8%
Cauliflowers	69,410	3,305	4.8%
Marrows, squashes and zucchinis	18,707	4,305	23.0%
Pumpkin	101,399	23,770	23.4%
Eggs ('000 doz)	202,403	24,820	12.3%

Source: *Report on Food Production and the Consumption of Foodstuffs and Nutrients in Australia 1946 - 1959*
Report on Food Production and the Apparent Consumption of Foodstuffs and Nutrients in Australia 1959 - 1970
Apparent Consumption of Foodstuffs and Nutrients: Australia 1970-1995

Appendix 4.4
Home Garden Advisory Service fruit inquiries 1989-1995

FRUIT INQUIRIES 1989

Apple	29
Apple Aphid	2
Apple Moth	1
Apple Pests	2
Apple Pruning	1
Apple Sprays	1
Apple Sunburn	1
Apple Woolly	1
Apricots	33
Apricot Pruning	1
Apricot Rot	1
Avocado	13
Bananas	3
Bird Control for Fruit	2
Blackcurrant	2
Budding and Grafting	2
Cape Gooseberry	1
Cherries	10
Cherry Drying Fruit	1
Cherry Thrips	1
Citrus	42
Citrus Fertiliser	1
Citrus Identification	1
Citrus Propagation	1
Citrus Scale	1
Codling Moth	4
Cumquats	7
Drying Apricots	3
Drying Fruit	9
Feijoa	1
Figs	7
Fruit Bottling	1
Fruit general	11
Fruit Drop	1
Fruit Multiplying	1
Fruit Pruning	1
Fruit Sprays	3
Fruit Tree Fertilisers	1
Fruit Trees general	7
Grape Sprays	1
Grapefruit	19
Grapefruit grafting	1
Grapefruit Seeds	1
Grapes	11

Grapevines	25
Kiwifruit	3
Lemon	38
Lemon Pruning	1
Lemon Rot	1
Lemons Storage	1
Lily Pilly	2
Loquat	1
Mandarin	17
Mango	1
Mulberry	2
Nashi Pear	1
Nectarine	16
Nectarine Aphid	1
Orange Mould	2
Orange Rot	1
Passionfruit	9
Passionfruit Pruning	2
Peach	41
Peach Curl Leaf	2
Peach Grafting	1
Peach Leaf Curl	7
Peach Sprays	2
Peacherines	4
Pear	10
Persimmon	7
Plum	10
Pomegranate	1
Prunes	2
Pumelo	2
Quandongs	13
Quince	3
Strawberries	15
Strawberries Earwigs	1
Strawberry - Flies	1
Sultanas	2
Tamarillo	1
Tangelo	1
Tree Borers	1
Trellising Fruit Trees	1

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1990

Apple	77
Apple Aphid	16
Apple Leaf Scorching	1
Apple Mites	1
Apple Planting	1

Apple Pollination	1
Apple Pruning	3
Apple Spray	3
Apple Stress	1
Apricot	89
Apricot Borers	1
Apricot Brown Rot	1
Apricot Dieback	1
Apricot Disease	3
Apricot Drying	1
Apricot Pruning	3
Apricot Replanting	1
Apricot Seeding Vegetables	1
Apricot Sprays	1
Apricots Grafting	1
Asian Pear	1
Banana	7
Blueberries	3
Cherries	3
Cherry Plum	1
Cherry Slug	4
Choko	3
Citrus	54
Citrus Ants	1
Citrus Budding	1
Citrus Fertility	4
Citrus Harvesting	1
Citrus In Containers	2
Citrus Leaf Curl	3
Citrus Mould	2
Citrus Mulching	1
Citrus Pruning	1
Citrus Red Scale	2
Citrus Watering	1
Coconut	2
Crab Apple	4
Cumquat	11
Custard Apple	3
Date Palm	1
Dried Fruit	35
Drying Apples	1
Drying Apricots	4
Drying Fig	4
Drying Grapes	1
Drying Nectarines	1
Drying Peaches	3
Drying Plums/Prunes	9
Drying Raisins/Sultanas	3

Espalier Against Fences	2
European Wild Strawberry	1
Feijoa	7
Fig	15
Fig Pruning	1
Fruit Trees - General Inquiry	68
Fruit Fall	1
Fruit Fly	1
Fruit Growing Book	1
Fruit Pruning	3
Fruit Sprays	3
Fruit Training	1
Fruit Tree Feeding	1
Fruit Tree Grafting	1
Fruit Tree Oil Spraying	1
Fruit Tree Planting	2
Fruit Tree Poor Cropping	1
Fruit Tree Varieties	1
Fruit Trellising	1
Fruit	1
Glace Fruit	1
Grafting Fruit Trees	1
Grape Pruning	2
Grape Sprays	1
Grapefruit	13
Grapefruit Harvesting	1
Grapefruit Pruning	1
Grapefruit Seedlings	1
Grape Vines	57
Grapevine Cuttings	2
Grapevine Pruning	5
Grapevine Sprays	1
Guava	7
Honey Dew Melon	1
Japanese Plums	1
Kiwifruit	13
Lemon	61
Lemon Borers	2
Lemon Drying	1
Lemon Pruning	1
Lemon Scale	1
Lemon Spray	1
Limes	8
Loquat	4
Loquat Pruning	1
Loquat Transplanting	1
Mandarin	1
Mandarin Curly Leaf	1

Mandarin Pruning	1
Mandarins (Seedless) Fertilisers	1
Mango	6
Moving Grapevines	1
Nashi Pear	9
Nectarine	38
Nectarine Aphids	3
Nectarine Pruning	3
Nectarine Rot	2
Oranges	57
Orange and Lemon Splitting	1
Orange Aphid	3
Orange Borers	1
Orange Drying	1
Orange Fruit Drop	2
Orange Splitting	1
Passionfruit	23
Passionfruit Virus	1
Paw Paw	1
Peach Aphids	1
Peach Borers	1
Peach Curl Leaf	1
Peach Drop	1
Peach Freezing	1
Peach Growing from Seed	1
Peach Leaf Curl	2
Peach Pruning	7
Peach Rot	2
Peach Sprays	1
Peacherines	4
Peaches	78
Pear and Cherry Slug	1
Pear Black Spot	1
Pear Slug	2
Pear Slug	1
Pear Sprays	1
Pears	15
Persimmon	14
Pineapples	1
Plums	36
Plum Bugs	1
Pomegranate	1
Preserving and Drying Apples	1
Preserving Passionfruit	1
Propagating Fruit	1
Pruning Apples	1
Pruning Apricots	2
Pruning Figs	1

Pruning Grape Vines	7
Pruning Nectarines	1
Pruning Peaches	2
Quandong	5
Quinces	2
Removing Apricot Tree	1
Rockmelon	3
Satsuma Plums	2
Stone Fruit	1
Stone Fruit Grafting	1
Stone Fruit Sprays	3
Straw Mulch	2
Strawberries	10
Sultanas	11
Sultana Propagation	1
Sultana Pruning	2
Table Grapes	2
Tamarillo	1
Tangelo	3
Vines	12
Watermelon	1
West Indian Lime	1
Youngberry	1

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1991

Apple Aphid	1
Apple Drying	2
Apple Sprays	2
Apple Storage	1
Apples	19
Apricot	13
Apricot Dieback	1
Apricots Gummosis	1
Banana	4
Blackberries	1
Blackcurrant	1
Blueberries	1
Boysenberries	1
Cherry	2
Cherry Pruning	1
Cherry Slug	2
Citrus	23
Citrus Borers	2
Crab Apples	3
Currant	1
Date Palm	1
Drying Apples	2

Drying Figs	2
Drying Fruit	6
Drying Pears	1
Drying Raisins	1
Drying Sultanas	2
Dwarf Fruit Trees	1
Feijoa	2
Fig	4
Fig Drying	1
Fig Moving	1
Fig Propagation	1
Figs in Tubs	1
Fruit	6
Fruit Diseases	1
Fruit Drying	1
Fruit Fly	1
Fruit Sprays	1
Fruit Tree Espalier	1
Fruit Trees	3
Glace Fruit	1
Grapefruit	3
Grapes	4
Grapevine Trellising	1
Grapevines	6
Guava	1
Kiwifruit	3
Leaflets	1
Lemon	14
Lemon Borers	3
Lime	1
Mandarin	4
Mango	2
Mulberry	1
Mulberry Plums	1
Nashi	1
Nectarine	8
Orange	9
Organics	1
Packham Pears	1
Passionfruit	8
Peach	20
Peach Rot	1
Peach Seedlings	1
Peacherines	1
Pear	5
Persimmon	4
Plum	6
Plum Budding	1

Prickly Pear Fruit	1
Prunes	1
Quandong	3
Quince	1
Rockmelon	2
Satsuma Plum	2
Stone Fruit Brown Rot	1
Strawberries	3
Sultanas	2
Table Grapes	2
Tangelo	1

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1992

Apple	33
Apple Aphid	3
Apricot	28
Apricot Pruning	1
Banana	5
Blackberries	1
Blackcurrant	2
Cherry	3
Choko	1
Citrus	33
Cumquat	6
Date Palm	4
Dried Fruit	3
Drying Citrus	1
Drying Grapes	1
Drying Pears	1
Espalier Fruit Trees	1
Feijoa	4
Fig	9
Fruit	7
Fruit Drop	1
Fruit Pruning	1
Fruit Tree Grafting	1
Fruit Tree Sprays	2
Fruit Trees	7
Fruit Trees in Tubs	1
Fruit Waste	1
Gooseberry	1
Grape Cuttings	1
Grape Pruning	2
Grapefruit	13
Grapes	28
Grapevines	9
Grapevine Mildew	1

Guava	1
Kiwifruit	5
Lemon	20
Lemon Borers	1
Lilly Pilly	1
Limes	2
Loquat	2
Mandarin	14
Mango	2
Moving Fruit Trees	1
Mulberry	7
Nashi Fig	1
Nashi Pear	1
Nectarine	14
Oranges	28
Passionfruit	10
Peach	38
Peach Pruning	1
Peach Sprays	1
Pear	7
Persimmon	2
Plum	10
Preserving Quinces	1
Prunes	3
Pruning Apricots	1
Pruning Vines	1
Quandong	6
Quince	2
Raspberry	1
Red Current	1
Stone Fruit	4
Strawberries	7
Sultana	1
Vines	12

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1993

Apple Aphid	2
Apples	22
Apricot	13
Banana	1
Banana Ripening	1
Berries	1
Blackberries	1
Blackcurrant	1
Blood Orange	1
Cavendish Banana	1
Cherry	3

Cherry Plum	1
Cherry Slug	3
Citrus	19
Citrus Budding and Grafting	1
Cumquat	3
Dates	2
Drying Fruit	2
Drying Loquats	1
Feijoa	3
Fig	4
Fruit	11
Fruit Pruning	1
Fruit Tree	10
Grafting Peaches	1
Grapes	25
Grape Sprays	1
Grapefruit	2
Grapevine	9
Guava	2
Kiwifruit	2
Lemon	28
Lilly Pilly	2
Lime	4
Loquat	1
Mandarin	7
Mango	1
Mulberries	5
Nashi	1
Native Fruits	1
Nectarine	15
Orange	19
Passionfruit	11
Peach	21
Peacherines	1
Pear	7
Plum	5
Pomegranate	2
Prunes	2
Pruning Apricots	1
Quince	1
Raspberries	1
Satsuma Plum	1
Strawberries	7
Sultana	2
Tamarillo	1
Trellising Fruit Trees	1
Vines	4

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1994

Apple	23
Apple Aphids	1
Apple Jam	1
Apricot	27
Apricot Pruning	2
Banana	9
Blackberry	2
Cherries	11
Cherry Plum	1
Cherry Slug	4
Citron	1
Citrus	20
Citrus Bugs	1
Crab Apple	2
Cumquat	9
Custard Apple	1
Drying Apricots	1
Drying Fruit	9
Drying Pears and Apples	1
Feijoa	5
Fig	15
Fig Drying	1
Fowlers Vacola	1
Fruit	8
Fruit Drying	1
Fruit Trees	6
Grape	3
Grapefruit	4
Grapes	13
Grapes and Birds	1
Grapevines	3
Guava	1
Kiwifruit	3
Lemon	3
Lilly Pilly	3
Loquat	4
Mandarins	23
Mango	2
Mulberry	6
Nashi Pear	2
Nectarine	14
Nectarine Sprays	1
Passionfruit	19
Paw Paw	1
Peach	26
Pear	9
Pear Slug	2

Persimmon	6
Plum	13
Pomegranate	1
Pruning Plums	1
Quandong	8
Quince	4
Raspberries	2
Satsuma Plum	5
Stone Fruit	1
Strawberries	6
Sultana	2
Tamarind	1
Vines	5
White Mulberry	1

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

FRUIT INQUIRIES 1995

Apple	17
Apple Aphid	1
Apricot	26
Bananas	3
Birds and Fruit	2
Cherry	7
Cherry Slug	1
Citrus	24
Citrus Leaf Minor	1
Citrus Mite	1
Coconut	2
Cumquat	3
Drying Apricots	3
Drying Figs	1
Drying Fruit	10
Espalier	1
Feijoa	1
Fig	8
Fruit	7
Fruit Books	1
Fruit Damage	1
Fruit Dried and Bottled	1
Fruit in Tubs	1
Fruit Sprays	1
Fruit Tree Borer	1
Fruit Trees	4
Grapefruit	1
Grapes	6
Grapevine	4
Honeydew Melon	1
Kiwifruit	3

Lemon	35
Lilly Pilly	6
Limes	2
Loquat	2
Mandarin	15
Mango	5
Meyer Lemon	3
Mulberry	2
Naval Orange	1
Nectarine	16
Nectarine Drying	1
Orange	19
Passionfruit	16
Peach	20
Peach Aphid	1
Peach Pruning	1
Pear	2
Pineapples	1
Plum	3
Pomegranate	1
Pear Slug	2
Pear Sprays	1
Persimmon	5
Prunes	1
Quandong	6
Raspberries	1
Rockmelon	2
Satsuma Plum	3
Stone Fruit	3
Stone Fruit Sprays	1
Strawberries	6
Sultana	1
Tahiti Vines	9
Tangelo	1
Termites in Nectarines	1
Watermelon	3

KEY: Citrus Fruit, Deciduous Fruit (major eight), Vines, Berries, Preserving

Source: Home Garden Advisory Service, Department of Agriculture 1989-1995, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.5

Citrus fact sheets - Department of Agriculture 1953-1987

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Bulletin No. 429	1953	Fruit from the home garden	H K Kemp
Bulletin No. 429 (Rev)	1960	Fruit from the home garden (revised)	H K Kemp
Fact sheet No. 472	1966	Fruit growing for the home	E W Boehm
Special Bulletin No. 8/71	1971	Home storage of fruit and vegetables	B L Tugwell
Special Bulletin No. 6/74	1974	Growing fruit for the home	E W Boehm
Fact sheet No. 79/76	Aug-76	Storing citrus juice or fruit	A P Dahlenburg & B Tugwell
Fact sheet No. 33/77	Jan-77	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 95/77	Jun-77	Planting fruit trees in the garden	J Jennings
Fact sheet No. 11/78	Jan-78	Selecting and caring for citrus trees	P Gallasch
Fact sheet No. 34/78	May-78	Garden spray equipment	B Morphett
Fact sheet No. 47/48	Sep-78	Spray guide for home fruit trees	B Morphett
Fact sheet No. 201/65	Mar-79	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 10/79	Apr-79	Citrus trees for home production	P Gallasch
Fact sheet No. 25/79	Jun-79	Jam making	L Jacobs
Fact sheet No. 79/76	Jun-79 (Rev)	Storing citrus juice or fruit	A P Dahlenburg & B Tugwell
Fact sheet No. 132/76	July-79 (Rev)	Fruit Desserts	L Jacobs
Fact sheet No. 27/79	Jul-79	Candied, crystallised and glace fruits	L Jacobs
Fact sheet No. 47/48	Jan-80 (Rev)	Spray guide for home fruit trees	B Morphett
Fact sheet No. 16/80	Sep-80	Consumer guide to fruit and veg in season	L Jacobs
Fact sheet No. 47/48	May-81 (Rev)	Spray guide for home garden fruit trees	B Morphett
Fact sheet No. 79/76	Apr-84 (Rev)	Storing citrus juice or fruit	A P Dahlenburg & B Tugwell
Fact sheet No. 95/77	1986 (Rev)	Planting fruit trees in the garden	B Morphett
Fact sheet No. 47/48	March-86 (Rev)	Spray guide for home garden fruit trees	B Morphett
Fact sheet No. 10/79	Feb-86 (Rev)	Citrus trees for the garden	P Gallasch
Fact sheet No. 19/86	1986	Budding and grafting of home fruit trees	N/A

Fact sheet No. 3/79	Oct-87 (Rev)	Home storage of fruits and vegetables	B Tugwell

Source: Department of Agriculture Fact sheets 1953–1987.

Appendix 4.6

Other fruit tree brochures produced by The Department of Agriculture 1953-1980

FRUIT TREES	YEAR			
	1953	1966	1972	1980
APPLES			✓	✓
Jonathon	✓	✓		
Granny Smith	✓	✓		
Delicious		✓		
APRICOTS			✓	✓
Moorpark	✓	✓		
Newcastle early		✓		
AVOCADOS			✓	
BANANAS			✓	
BERRIES				
Blackberries			✓	
Boysenberries			✓	
Loganberries			✓	
Raspberries			✓	
Youngberries			✓	
Gooseberries				
BLACK CURRANTS			✓	
CHERRIES			✓	✓
William's favourite		✓		
Biggareau Napoleon		✓		
FIG			✓	
Black ischia	✓	✓		
Brown Turkey	✓			
Castle Kennedy		✓		
White Adriatic	✓	✓		
White genoa		✓		
GRAPEFRUIT			✓	
Marshes seedless (0nly SA one)	✓	✓		
GRAPES			✓	✓
White				
Doradillo	✓			
Sultana	✓	✓		
Muscat Gordo	✓	✓		
Waltham cross		✓		
Black				
Alicante - black	✓			
Gros Coleman	✓			
Black Prince	✓			
Red				
Red prince	✓	✓		
Purple cornichon		✓		
Lady's finger	✓	✓		
Grant Turk	✓			

Muscat		✓		
Black Malaga		✓		
LEMON			✓	
Lisbon	✓	✓		
Eureka		✓		
Meyer		✓		
LOQUAT				
Chatsworth victory	✓	✓		
Champagne varieties		✓		
MANDERINS				
Dancy	✓			
Nobilis		✓		
MULBERRY				
Black	✓	✓		
White		✓		
NECTARINE			✓	✓
Goldmine	✓	✓		
OLIVES				
Spanish queen		✓		
Verdale		✓		
ORANGES			✓	
Washington navel	✓	✓		
Valencia	✓	✓		
PASSIONFRUIT		✓	✓	
PEACHES			✓	✓
Prize taker	✓			
Elberta	✓	✓		
Million dollar		✓		
Anzac	✓	✓		
Wiggins	✓	✓		
Smith's seedlings	✓	✓		
Lady Palmerston	✓	✓		
Salway improved		✓		
PEARS			✓	✓
William's bon Chretien (Duchess in SA)	✓	✓		
PERSIMMON			✓	
Tenanaschi	✓	✓		
PLUMS			✓	
Japanese				✓
Climax		✓		
Santra Rosa		✓		
Satsuma		✓		
European		✓		✓
Jefferson	✓			
Early Orleans	✓			
Splendour prune	✓	✓		
QUINCE			✓	✓
Smyrna	✓	✓		

STRAWBERRIES		✓	✓	
Freshford gem				

KEY: Citrus, Deciduous Fruit (main eight), Vines, Berries

Sources:

Boehm, EW 1966, *Fruit growing for the home*, Fact sheet No. 472, Department of Agriculture, South Australian Government, Adelaide, South Australia.

Department of Agriculture 1980, *Seasonal fruits and vegetables – consumer guide to fruit and vegetables in season*, Brochure No. 16/80, Department of Agriculture, South Australian Government, Adelaide, South Australia.

Jacobs, L 1972, A guide to using the home freezer, Brochure No. 3/72, Department of Agriculture, South Australian Government, Adelaide, South Australia.

Kemp, HK 1953, *Fruit from the home garden*, Bulletin No. 429, Department of Agriculture, South Australian Government, Adelaide, South Australia.

Kemp, HK 1960, *Fruit from the home garden*, rev. edn, Bulletin No. 429, Department of Agriculture, South Australian Government, Adelaide, South Australia.

Appendix 4.7

***The Yates Garden Guide* - Fruit**

	1946	1950	1955	1962	1965	1971	1975	1983	1984
Apples	●	●	●	●	●	●	●	●	●
Apricot	●	●	●	●	●	●	●	●	●
Banana									●
Cherry	●	●	●	●	●	●	●	●	●
Citrus	●	●	●	●	●	●	●	●	
Cumquat								●	●
Custard apple								●	●
Cyphomandra (tree tom)			●	●	●			●	●
Fig	●	●	●	●	●	●	●	●	●
Gooseberry	●	●	●	●	●	●	●	●	●
Grape	●	●	●	●	●	●	●	●	●
Grapefruit								●	●
Guava								●	●
Lemon								●	●
Lime								●	●
Litchi								●	●
Loganberry	●	●	●	●	●	●	●	●	●
Mandarin - tangerine								●	●
Mango									●
Mulberry								●	●
Nectarine	●	●	●	●	●	●	●	●	●
Orange								●	●
Passion vine	●	●	●	●	●	●	●		●
Paw paw									●
Peach	●	●	●	●	●	●	●	●	●
Pears	●	●	●	●	●	●	●	●	●
Persimmon	●	●	●	●	●	●	●		●
Pineapple								●	●
Plum	●	●	●	●	●	●	●	●	●
Raspberry	●	●	●	●	●	●	●	●	●
Strawberry	●	●	●	●	●	●	●	●	●

KEY: Citrus, Deciduous Fruits (main eight), Vines, Berries

Sources:

Yates' garden guide: for the home gardener 1946, 24th edn, 10th Impression, Arthur Yates & Co, Sydney.

—1950, 24th edn, 16th Impression, Arthur Yates & Co, Sydney.

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Appendix 4.8

***The Advertiser* gardening articles 1975–1989 - fruit**

	1975	1976	1977	1978	1979	1980	1981	1982
Apple	*	*						
Apricot		*			*			
Avocado		*		*			*	
Banana								*
Brambles							*	
Cape Gooseberry						*		
Cherry								*
Chinese Gooseberry			*					
Citrus		*		*	*	*	*	*
Fig							*	
Grapes			*		*	*	*	*
Guava								
Kiwi Fruit				*			*	*
Lemon			*					
Loquat								*
Melon								
Mulberry							*	
Nashi								
Nectarine								
Passionfruit							*	
Peach		*						
Pears		*						
Persimmon							*	
Prune								
Raspberry							*	
Rockmelon			*					
Stone fruit						*	*	
Strawberry			*	*	*		*	
Sultana		*		*				
Tamarillo							*	
Unusual fruits								*
Watermelon			*					
Yellow nectarine							*	

	1983	1984	1985	1986	1987	1988	1989	
Apple		*		*	*		*	
Apricot	*	*			*			
Avocado			*			*		
Banana		*						
Brambles	*		*					
Cape Gooseberry								
Cherry			*		*			
Chinese Gooseberry								
Citrus	*	*	*		*	*		
Fig		*	*	*			*	
Grapes		*		*				
Guava						*	*	
Kiwi Fruit	*					*		
Lemon								
Loquat			*					
Melon			*					
Mulberry					*			
Nashi						*		
Nectarine					*			
Passionfruit	*				*			
Peach					*			
Pears				*	*			
Persimmon								
Prune		*					*	
Raspberry	*		*					
Rockmelon								
Stone fruit								
Strawberry	*					*		
Sultana								
Tamarillo								
Unusual fruits								
Watermelon								
Yellow nectarine								

KEY: Citrus, Deciduous Fruit (main eight), Vines, Berries

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Advertiser 1978, ‘Strawberry planting’, 19 May.

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Advertiser 1981, 'Drying vine fruits', 20 February.

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Advertiser 1981, 'Figs', 18 May

Advertiser 1981, 'Fruit tree sprays', 22 May.

Advertiser 1981, 'Persimmons', 5 June.

Advertiser 1981, 'Fruit tree pruning', 19 June.

Advertiser 1981, 'Raspberries and brambles', 3 July.

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Advertiser 1981, 'Fruit tree sprays - spring', 7 August.

Advertiser 1981, 'Strawberries', 10 August.

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Advertiser 1983, 'Fruit trees in containers', 15 July.

Advertiser 1983, 'Fruit spring sprays and care', 19 August.

Advertiser 1983, 'Fruit tree grafting', 26 August.

Advertiser 1983, 'Passionfruit', 30 September.

Advertiser 1983, 'Kiwi fruit', 14 October.

Advertiser 1983, 'Training kiwi fruit', 11 November.

Advertiser 1983, 'Drying apricots', 9 December.

Advertiser 1984, 'Repairing split trees', 20 January.

Advertiser 1984, 'Drying vine fruits, apples, figs and prunes', 24 February

Advertiser 1984, 'Figs', 13 April.

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Advertiser 1984, 'Planting fruit trees', 15 June.

Advertiser 1984, ‘Citrus varieties’, 29 June.

Advertiser 1984, ‘Grapevines -cuttings and varieties’, 27 July.

Advertiser 1984, ‘Fruit - spring sprays’, 17 August.

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Advertiser 1984, ‘Success with citrus’, 21 September.

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Advertiser 1984, ‘Drying stone fruit’, 14 December.

Advertiser 1984, ‘Care of young fruit trees’, 21 December.

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Advertiser 1985, ‘Figs’, 2 August.

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Advertiser 1986, ‘Spring care - fertilizing fruit trees’, 29 August.

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Advertiser 1988, ‘Fruit trees - training methods’, 13 May.

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Appendix 4.9

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	Mandarin Preserve	*The Australian Women's Weekly* 1945, 'Dinner…without meat', 21 July, p. 37, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246056
	Orange Mint Jelly	*The Australian Women's Weekly* 1945, 'Prize recipes in greatest variety', 28 July, p. 34, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246009
	Golden Shred Marmalade	*The Australian Women's Weekly* 1945, 'A few pots of marmalade', 1 September, p. 30, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246908
	Clear Shred Marmalade	*The Australian Women's Weekly* 1945, 'A few pots of marmalade', 1 September, p. 30, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246908
	Mandarin Marmalade	*The Australian Women's Weekly* 1945, 'A few pots of marmalade', 1 September, p. 30, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246908
	Preserved whole cumquats	*The Australian Women's Weekly* 1945, 'A few pots of marmalade', 1 September, p. 30, viewed 25th April 2017, http://nla.gov.au/nla.news-article47246908
	Lemon syrup	*The Australian Women's Weekly* 1945, 'Make it easy!', 10 November, p. 30, viewed 25th April 2017, http://nla.gov.au/nla.news-article47207212
1950	Fruit Salad Jam	*The Australian Women's Weekly* 1950, 'Harvest', 28 January, p. 41, viewed 30th April 2017, http://nla.gov.au/nla.news-article47230107
	Golden Shred Marmalade	*The Australian Women's Weekly* 1950, 'Citrus jams and jellies', 29 July, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article47207212
	Three-in-one Marmalade	*The Australian Women's Weekly* 1950, 'Citrus jams and jellies', 29 July, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article47207212
	Orange Conserve	*The Australian Women's Weekly* 1950, 'Citrus jams and jellies', 29 July, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article47207212
	Lemon and Carrot Jam	*The Australian Women's Weekly* 1950, 'Citrus jams and jellies', 29 July, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article47207212
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	Lemon Jelly	*The Australian Women's Weekly* 1950, 'Citrus jams and jellies', 29 July, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article47207212
1955	Jams, jellies, pickles and preserves as gifts	*The Australian Women's Weekly* 1955, 'Letters from our readers', 24 August, p. 10, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459649

1960	50 50 Cordial	*The Australian Women's Weekly* 1960, 'Savory cutlet recipe wins £5 main prize', 6 January, p.30, viewed 12 May 2017, http://nla.gov.au/nla.news-article48530816
	Fruit Salad Jam	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p. 42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
	Orange Ginger Chutney	*The Australian Women's Weekly* 1960, 'Prize-winners in mustard contest', 4 May, p.58, viewed 12 May 2017, http://nla.gov.au/nla.news-article48209393
1965	Three Fruit Marmalade	*The Australian Women's Weekly* 1965, 'Home-made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819
	Tropical Fruit Jam	*The Australian Women's Weekly* 1965, 'Home-made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819
	Making marmalade	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Seville Orange Marmalade	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Three Fruit Marmalade	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Cumquat Marmalade	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Lemon and Ginger Marmalade	*The Australian Women's Weekly* 1965, 'Jams and preserves', 3 November, p.13, viewed 21 May 2017, http://nla.gov.au/nla.news-article48531283
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	Orange Marmalade	*The Australian Women's Weekly* 1965, 'Jams and preserves', 3 November, p.13, viewed 21 May 2017, http://nla.gov.au/nla.news-article48531283
	Mandarin Jelly	*The Australian Women's Weekly* 1965, 'Readers' recipes win prizes', 29 September, p.73, viewed 21 May 2017, http://nla.gov.au/nla.news-article46240243
	Orange cordial	*The Australian Women's Weekly* 1965, 'Serve these with salads', 13 January, p.23, viewed 21 May 2017, http://nla.gov.au/nla.news-article51384264
	Lemon squash	*The Australian Women's Weekly* 1965, 'Serve these with salads', 13 January, p.23, viewed 21 May 2017, http://nla.gov.au/nla.news-article51384264
1970	Lemon-ginger Marmalade	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
	Three Fruit Marmalade	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
	Orange Conserve	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
	Cumquat Conserve	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065

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	Cumquat Marmalade	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
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	Bush Lemon Marmalade	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.16, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
	Melon and Lemon Jam	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p.16, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
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	Carrot and Lemon Jam	*The Australian Women's Weekly* 1970, 'Carrots add flavour and colour', 20 May, p.67, viewed 21 May 2017, http://nla.gov.au/nla.news-article47473005
	Lemon Cordial	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Orange Cordial	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Crystallised Citrus Peel	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Orange Chutney	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Cumquat Liqueur	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Orange Liqueur	*The Australian Women's Weekly* 1970, 'Drinks and preserves', 29 July, p.14, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227062
	Crystallised Citrus Peel	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.71, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
	Glace Cumquat	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.71, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
1975	Marmalade	*The Australian Women's Weekly* 1975, 'Marmalade', 1 October, p.143, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186163

	Brandied Marmalade	*The Australian Women's Weekly* 1975, 'Blender magic', 5 March, p.74, viewed 25 May 2017, http://nla.gov.au/nla.news-article46465158
	Blender marmalade	*The Australian Women's Weekly* 1975, 'Best budget recipes to help you beat the high cost of eating', 23 July, p.61, viewed 25 May 2017, http://nla.gov.au/nla.news-article43198940
	Spicy Orange Pickles	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p.83, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
1980	Orange and Apple Jam	*The Australian Women's Weekly* 1980, 'Prize recipes', 4 June, p.96, viewed 25 May 2017, http://nla.gov.au/nla.news-article46941777
	Lemon Parsley Jelly	*The Australian Women's Weekly* 1980, 'Prize recipe', 24 December, p.62, viewed 25 May 2017, http://nla.gov.au/nla.news-article43740425
	Fruit Salad Jam	*The Australian Women's Weekly* 1980, 'Tropical fruit cookbook', 6 February, p.77, viewed 26 May 2017, http://nla.gov.au/nla.news-article51184897
1985		
1990		
1995	Clever Citrus Preserves - feature/tips	*The Australian Women's Weekly,* May 1995, pp. 209-210.
	Apricot Lemon Processor Marmalade	*The Australian Women's Weekly,* May 1995, p. 209.
	Spiced Lemon Marmalade	*The Australian Women's Weekly,* May 1995, p. 209.
	Lime Tequila Marmalade	*The Australian Women's Weekly,* May 1995, p. 210.
	Grapefruit, Orange and Date Marmalade	*The Australian Women's Weekly,* May 1995, p. 210.
	Preserved Lemons	*The Australian Women's Weekly,* May 1995, p. 210.

Appendix 4.10

Citrus preserving recipes – local South Australian cookbooks

GREEN AND GOLD COOKBOOK

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
MARMALADE											
Citron Marmalade	1	1	1	1	1	1		1	1	1	1
Citron Preserve	1	1	1	1	1	1		1	1	1	1
Grapefruit Marmalade	1	1	1	1	1	1		1	1	1	1
Lemon Marmalade	1	1	1	1	1	1		1	1	1	1
Marmalade	1	1	1	1	1	1		1	1	1	1
Marmalade (Scotch Recipe)	1	1	1	1	1	1		1	1	1	1
Poor Man's Orange Marmalade	2	2	2	2		2		2	2		2
Royal Marmalade	1	1	1	1	1	1		1	1	1	1
JELLIES											
Lemon Jelly	1	1	1	1	1	1		1	1	1	1
Loquat Jelly	2	2	2	2	2	2		2	2	2	2

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
MARMALADE				
Citron Marmalade	1	1	1	1
Cumquat Marmalade	1	1	1	1
Cumquat Preserve	-	-	1	1
Diabetic Marmalade	1	1	1	1
Grapefruit Marmalade	1	1	1	1
Lemon Marmalade	1	1	1	1
Poorman or Seville Orange Marmalade	1	1	1	1
Sweet Orange Marmalade	1	1	1	1
JELLIES				
Cumquat Jelly	1	1		
Loquat Jelly	1	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

SCHOOL OF MINES COOKBOOK (SOUTHERN COOKERY BOOK)

	2nd	4th	5th			
	1936	1953	c.1955	1958	1960	1963
MARMALADE						
Cumquat Marmalade	-	-	1	1	1	1
Lemon Marmalade	1	-	-	-	-	-
Marmalade	1	1	1	1	1	1
Orange Marmalade	1	-	-	-	-	-
CONSERVES						
JELLIES						
Lemon Jelly	-	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	1930s	1930s	1930s	1940s	1960s	1960/70	1970	2013
MARMALADE									
Citron or Orange Marmalade	1	1	1	1	1	1	1	1	1
Citron Preserve	1	1	1	1	1	1	1	1	1
Grapefruit Marmalade	2	2	2	2	2	2	1	2	2
Lemon Marmalade	1	1	1	1	1	1	1	1	1
Marmalade	4	4	4	4	4	4	4	4	4
Mixed Citrus Marmalade	1	1	1	1	1	1	1	1	1
Orange Marmalade	3	3	3	3	3	3	3	3	3
CONSERVES									
Prune Passion Conserve	1	1	1	1	1	1	1	1	1
JELLIES									
Lemon Jelly	1	1	1	1	1	1	1	1	1

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a*,* 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b*,* 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940*,* 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960*,* 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70*,* 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970*,* 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

CALLING ALL COOKS – SAGASCO

	1931	1940	1941	1949
MARMALADES				
Citrus Marmalade	*	*	*	*
Cumquat Marmalade		*	*	*

Lemon, Citron and Grapefruit Marmalade	*	*	*	*
Orange Marmalade	*	*	*	*
Sweet Orange Marmalade	*	*	*	*

Sources:

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

A Collection of Recipes for Pickles, Sauces, Jams and Jellies. Published by SACWA Inc. March 1961

MARMALADE
Cumquat Marmalade Fruit Salad Marmalade Golden Shred Marmalade Grapefruit Marmalade (2 recipes) Grapefruit and Orange Marmalade Grapefruit and Pineapple Marmalade
JELLIES
Lemon Jelly

Source:
South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.11

***The Advertiser* recipes – citrus fruit**

1945

Orange Peel Jam	*News* 1945, 'Kitchen', 4 June, p. 5, viewed 20 January 2019, http://nla.gov.au/nla.news-article127035590
Diabetic Marmalade	*Advertiser* 1945, 'Readers are asking', 6 June, p. 3, viewed 23 January 2019, http://nla.news-article43496211
Amber Marmalade	*Advertiser* 1945, 'Early marmalade is best', 20 June, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43498343
Orange Marmalade	*Advertiser* 1945, 'Early marmalade is best', 20 June, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43498343
Sweet Orange Marmalade	*Advertiser* 1945, 'Early marmalade is best', 20 June, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43498343
Orange and Apple Marmalade	*Advertiser* 1945, 'Early marmalade is best', 20 June, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43498343
Sweet Marmalade	*Advertiser* 1945, 'Readers are asking', 27 June, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43499436

Four Fruit Marmalade	*Advertiser* 1945, 'Readers are asking', 11 July, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43501504
Lemon Cordial	*Advertiser* 1945, 'Readers are asking', 17 January, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43237255
Preserving oranges with Vaseline	*Advertiser* 1945, 'Readers are asking', 29 August, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43508526

1946

Pickled lemons	*Advertiser* 1946, 'Readers are asking', 13 March, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article48695685

1947

Lemon Marmalade	*Advertiser* 1947, 'Citrus Fruits Are Ready Now for Marmalade', 1 July, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article74644660
Mandarin Marmalade	*Advertiser* 1947, 'Readers are asking', 15 July, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article74655866
Mandarin Marmalade	*News* 1947, 'Lend-a-hand club', 23 September, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article127061196
Orange cordial	*News* 1947, 'Lend-a-hand club', 23 September, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article127061196

1948

Poormans Marmalade	*Mail* 1948, 'It's Time to Make Marmalade', 10 July, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article55898109
Grapefruit Marmalade	*Mail* 1948, 'It's Time to Make Marmalade', 10 July, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article55898109
Cumquat Marmalade	*Mail* 1948, 'It's Time to Make Marmalade', 10 July, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article55898109

1949

Sweet Orange Marmalade	*Mail* 1949, 'Early oranges best for marmalade', 30 July, p. 38, viewed 23 January 2019, http://nla.gov.au/nla.news-article56061044
Poormans Orange Marmalade	*Mail* 1949, 'Early oranges best for marmalade', 30 July, p. 38, viewed 23 January 2019, http://nla.gov.au/nla.news-article56061044
Lemon Marmalade	*Mail* 1949, 'Early oranges best for marmalade', 30 July, p. 38, viewed 23 January 2019, http://nla.gov.au/nla.news-article56061044

1950

Marmalade	*Advertiser* 1950, 'Readers are asking', 26 January, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article50191529
Cocktail Jam	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U', 11 February, p.44, viewed 21 January 2019, http://nla.gov.au/nla.news-article58178007
Lemon and Carrot Marmalade	*Advertiser* 1950, 'Readers' recipes for cocktail jam', 20 April, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article50205507
Orange Jam	*Advertiser* 1950, 'Readers are asking', 6 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44929886

Orange and Pineapple Jam	*Advertiser* 1950, 'Readers are asking', 6 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44929886
Cocktail Jam	*Advertiser* 1950, 'Readers are asking', 6 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44929886
Poormans Orange with Lemon Marmalade	*Advertiser* 1950, 'Marian March's page', 13 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44935267
Lemon and Carrot Marmalade	*Advertiser* 1950, 'Marian March's page', 13 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44935267
Three Fruit Marmalade	*Advertiser* 1950, 'Marian March's page', 13 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44935267
Orange, apple and Lemon Marmalade	*Advertiser* 1950, 'Readers are asking', 6 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article44929886
Cocktail Jam	*Advertiser* 1950, 'Readers' recipes for cocktail jam', 14 September, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45659353
Pressure Cooker Marmalade	*Advertiser* 1950, 'Marian March's page', 13 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article44935267
Sweet Orange Marmalade	*Advertiser* 1950, 'Readers are asking', 3 August, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article44932440
Lemon Cheese	*Mail* 1950, 'R.N.F.U. helpers give chutney, jam recipes', 4 February, p.37, viewed 23 January 2019, http://nla.gov.au/nla.news-article58180844
Crystallised fruit	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U', 11 February, p.44, viewed 23 January 2019, http://nla.gov.au/nla.news-article58178007
Preserved orange and lemon peel	*Advertiser* 1950, 'Answers to correspondents', 13 May, p.7, viewed 23 January 2019, http://nla.gov.au/nla.news-article44927065
Preserved oranges	*Advertiser* 1950, 'Readers are asking', 31 August, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article44919999

1951

Seville Marmalade	*Advertiser* 1951, 'Making marmalade with Seville oranges', 16 August, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45720153
Orange Jam	*Advertiser* 1951, 'Making marmalade with Seville oranges', 16 August, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45720153
Cumquat Marmalade	*Mail* 1951, 'Pickle your surplus fruit, vegetables', 3 March, p.19, viewed 23 January 2019, http://nla.gov.au/nla.news-article55853943
Cumquat Marmalade	*Advertiser* 1951, 'Readers are asking', 29 March, p.7, viewed 23 January 2019, http://nla.gov.au/nla.news-article45689615
Cumquat Marmalade	*Advertiser* 1951, 'Readers are asking', 7 June, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45731140
Cumquat Marmalade	*Advertiser* 1951, 'Readers are asking', 26 July, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article45714392
Lemon Marmalade	*Advertiser* 1951, 'Sarah Dunne's', 2 August, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45710693
Grapefruit, Orange and Lemon M	*Advertiser* 1951, 'Readers are asking', 9 August, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45723833
Seville Marmalade	*Advertiser* 1951, 'Making marmalade with Seville oranges', 16 August, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45720153
Cumquat Marmalade	*Advertiser* 1951, 'Readers are asking', 15 November, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45788031
Preserved cumquats	*Advertiser* 1951, 'Readers are asking', 1 November, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45773507

1952

Lemon and Carrot Jam	*Advertiser* 1952, 'Readers are asking', 10 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47405047
Orange Jam	*Advertiser* 1952, 'Readers are asking', 10 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47405047
Seville Marmalade	*Advertiser* 1952, 'Some Easy Recipes for Marmalade', 24 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47428313
Mandarin Marmalade	*Advertiser* 1952, 'Some Easy Recipes for Marmalade', 24 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47428313
Sweet Orange Marmalade	*Advertiser* 1952, 'Some Easy Recipes for Marmalade', 24 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47428313
Lemon Marmalade	*Advertiser* 1952, 'Some Easy Recipes for Marmalade', 24 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47428313
Mandarin Marmalade	*Advertiser* 1952, 'Readers are asking', 31 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47409287
Navel Orange Marmalade	*Advertiser* 1952, 'Readers are asking', 4 September, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47408589
Cumquat Marmalade	*Advertiser* 1952, 'Readers are asking', 25 September, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47419560
Lime cordial	*Advertiser* 1952, 'Readers are asking', 20 November, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47523517
Preserved cumquats	*Advertiser* 1952, 'Readers are asking', 3 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47422471
Preserved orange and lemon peel	*Advertiser* 1952, 'Readers are asking', 10 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47405047
Candied orange and lemon peel	*Advertiser* 1952, 'Readers are asking', 13 November, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47526731
Preserved lemons	*Advertiser* 1952, 'Readers are asking', 20 November, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47523517

1953

Japonica Jam	*Advertiser* 1953, 'Readers are asking', 8 May, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48298939
Orange and Lemon Jam	*Advertiser* 1953, 'Readers are asking', 24 June, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48269981
Lemon Jam	*Advertiser* 1953, 'Readers are asking', 24 June, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article48269981
Orange Jam	*Advertiser* 1953, 'Readers are asking', 26 June, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48272694
Mandarin Marmalade	*Advertiser* 1953, 'Readers are asking', 26 June, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48272694
Lime Jam	*Advertiser* 1953, 'Readers are asking', 8 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48255639
Grapefruit Marmalade	*Advertiser* 1953, 'Readers are asking', 21 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48273881
Orange Jam	*Advertiser* 1953, 'Readers are asking', 23 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48269645
Three Fruit Marmalade	*Advertiser* 1953, ''August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48260387
Orange Marmalade	*Advertiser* 1953, ''August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48260387

Lemon Marmalade	*Advertiser* 1953, ''August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48260387
Poormans Orange Marmalade	*Advertiser* 1953, ''August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48260387
Marmalade	*Advertiser* 1953, 'Readers are asking', 4 September, p.13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48935408
Orange Marmalade	*Advertiser* 1953, 'Readers are asking', 3 June, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48267588
Mandarin Marmalade	*Advertiser* 1953, 'Readers are asking', 26 June, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48272694
Grapefruit Marmalade	*Advertiser* 1953, 'Sarah Dunne', 2 July, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article48276824
Three Fruit Marmalade	*Advertiser* 1953, 'August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48260387
Lemon Marmalade	*Advertiser* 1953, 'August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48260387
Navel Orange Marmalade	*Advertiser* 1953, 'August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48260387
Poormans Orange Marmalade	*Advertiser* 1953, 'August Is the Ideal Month for Making Marmalade', 30 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48260387
Cumquat Marmalade	*Advertiser* 1953, 'Readers are asking', 31 July, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48271894
Marmalade	*Advertiser* 1953, 'Readers are asking', 4 September, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article48935408
Fruit Cup Cordial	*Advertiser* 1953, 'Readers are asking', 3 March, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48290089
Lemon Cordial	*Advertiser* 1953, 'Readers are asking', 31 March, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48302217
Orange Cordial	*Advertiser* 1953, 'Readers are asking', 26 June, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48272694
Lime Juice Cordial	*Advertiser* 1953, 'Readers are asking', 15 September, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48928581
Preserved lemons	*Advertiser* 1953, 'Readers are asking', 13 August, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48265657
Cumquat conserve	*Advertiser* 1953, 'Readers are asking', 13 August, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48265657

1954

Lemon Jam	*Advertiser* 1954, 'Try a new jam', 28 April, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48128178
Orange Jam	*Advertiser* 1954, 'Now Is the Time to Make Your Marmalades', 8 July, p.12, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131393
Grapefruit Jam	*Advertiser* 1954, 'Now Is the Time to Make Your Marmalades', 8 July, p.12, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131393
Four Fruit Marmalade	*Advertiser* 1954, 'Some Recipes That Are Out-Of-The-Ordinary', 22 July, p.14, viewed 21 January 2019, http://nla.gov.au/nla.news-article48121288
Orange and Lemon Marmalade	*Advertiser* 1954, 'Readers are asking', 29 September, p.8, viewed 21 January 2019, http://nla.gov.au/nla.news-article47594164
Orange Marmalade	*Advertiser* 1954, 'Readers are asking', 16 March, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47584871
Lime Marmalade	*Advertiser* 1954, 'Readers are asking', 10 June, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48129613

Poormans Orange and Grapefruit M	*Advertiser* 1954, 'Readers are asking', 1 July, p.16, viewed 23 January 2019, http://nla.gov.au/nla.news-article48134380
Grapefruit Marmalade	*Advertiser* 1954, 'Now Is the Time to Make Your Marmalades', 8 July, p.12, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131393
Seville Marmalade	*Advertiser* 1954, 'Now Is the Time to Make Your Marmalades', 8 July, p.12, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131393
Diabetic Marmalade	*Advertiser* 1954, 'Now Is the Time to Make Your Marmalades', 8 July, p.12, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131393
Four Fruit Shred Marmalade	*Advertiser* 1954, 'Some Recipes That Are Out-Of-The-Ordinary', 22 July, p.14, viewed 21 January 2019, http://nla.gov.au/nla.news-article48121288
Orange Marmalade	*Advertiser* 1954, 'Readers are asking', 22 September, p.17, viewed 23 January 2019, http://nla.gov.au/nla.news-article47621513
Orange and Lemon Marmalade	*Advertiser* 1954, 'Readers are asking', 29 September, p.8, viewed 23 January 2019, http://nla.gov.au/nla.news-article47594164
Lime Marmalade	*Advertiser* 1954, 'Readers are asking', 21 October, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47608900
Orange Cordial	*Advertiser* 1954, 'Readers are asking', 16 September, p.14, viewed 23 January 2019, http://nla.gov.au/nla.news-article47604801
Lemon Cordial	*Advertiser* 1954, 'Readers are asking', 16 September, p.14, viewed 23 January 2019, http://nla.gov.au/nla.news-article47604801
Cumquat Cordial	*Advertiser* 1954, 'A cumquat cordial', 25 November, p.17, viewed 23 January 2019, http://nla.gov.au/nla.news-article47614415

Appendix 4.12

Deciduous fruit tree fact sheets - Department of Agriculture 1953–1989

Bulletin No. 429	1953	Fruit from the home garden	H K Kemp
Bulletin No. 429 (Rev)	1960	Fruit from the home garden (revised)	H K Kemp
Fact sheet No. 472	1966	Fruit growing for the home	E W Boehm
Leaflet No. 3903	1968	Easy to kill pests of fruit trees - codling moth	H F Lower
Leaflet No. 3933	1969	Facts about fruit fly	SA Fruit fly Eradication Unit. Adelaide
Leaflet No. 3915	1969	Drying apricots and peaches the easy way for home use	M B Spurling
Special Bulletin No.8/71	1971	Home storage of fruit and vegetables	B L Tugwell
Special Bulletin No. 12/72	1972	Drying fruit from the home garden	M B Spurling
13.72 (Horticulture No. 4)	1972	Pruning and training peaches and apricots	No author
Special Bulletin No.6/74	1974	Growing fruit for the home	E W Boehm
Special Bulletin No. 12/72	1974	Drying fruit from the home garden (revised)	A P Dahlenburg & B L Tugwell
Fact sheet No. 206/77	1977	Drying fruits at home the easy way	A P Dahlenburg
Fact sheet 214/55 & 214/14 (Rev)	1976	Drying stone fruit from the garden	A P Dahlenburg
Fact sheet No. 212/606	1976	Black spot and powdery mildew of apples in the garden	T Wicks
Fact sheet No. 33/77	Jan-77	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 95/77	Jun-77	Planting fruit trees in the garden	J Jennings
Fact sheet No. 104/77	Jun-77	Apricots for the garden	F Gathercole
Fact sheet No. 106/77	Jun-77	Plums and prunes for the garden	F Gathercole
Fact sheet No. 126/77	Sep-77	Peaches and nectarines from the garden	F Gathercole & B Philp

Fact sheet No. 130/77	Oct-77	Fruit drying at home (apples, figs, prunes)	A Dahlenburg
Fact sheet No. 131/77	Oct-77	Fruit drying at home (apricot, peach, pear, nectarine, plum, fig) Kamaradin (dried fruit slab)	A Dahlenburg
Fact sheet No. 133/77	Oct-77	Fruit drying at home (dried halves) Apricots (all varieties) Peaches (all freestone varieties) Nectarines (all varieties) Plums (all free stone varieties) Pears (Duchess, W.B.C. Bartlett or Williams)	A Dahlenburg
Fact sheet No. 8/78	May-78	Espaliers for fruit in small gardens	R Wishart
Fact sheet No. 34/78	May-78	Garden spray equipment	B Morphett
Fact sheet No. 45/78	Aug-78	Apples from the garden	B Morphett & B Philp
Fact sheet No. 47/48	Sep-78	Spray guide for home fruit trees	B Morphett
Fact sheet No. 210/65	Mar-79	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 25/79	Jun-79	Jam making	L Jacobs
Fact sheet No. 26/79	Jul-79	Fruit Bottling	L Jacobs
Fact sheet No. 132/76	July-79 (Rev)	Fruit Desserts	L Jacobs
Fact sheet No. 133/76	July-79 (Rev)	Favourites with dried fruit (recipes)	L Jacobs
Fact sheet No. 21/77	July-79 (Rev)	Fruit Fly	B Morphett
Fact sheet No. 27/79	Jul-79	Candied, crystallized and glace fruits	L Jacobs
Fact sheet No. 47/48	Jan-80 (Rev)	Spray guide for home fruit trees	B Morphett
Fact sheet No. 16/80	Sep-80	Consumer guide to fruit and veg in season	L Jacobs
Bulletin No. 5/80	1980	Pruning in the home garden - deciduous fruit trees and grapevines	R Wishart

Fact sheet No. 44/79	Jan-80	Pickling olives at home	A Dahlenburg
Fact sheet No. 126/77	March-81 (Rev)	Peaches and nectarines for the garden	F Gathercole & B Philp
Fact sheet No. 47/48	May-81 (Rev)	Spray guide for home garden fruit trees	B Morphett
Fact sheet No. 45/81	Dec-81	Fruit fly eradication - what happens in home gardens	N Perepelicia
Fact sheet No. 130/77	Dec-83 (Rev)	Fruit drying at home (apples, figs, prunes)	A Dahlenburg
Fact sheet No. 131/77	Nov-83 (Rev)	Fruit drying at home (apricot, peach, pear, nectarine, plum, fig) Kamaradin (dried fruit slab)	B Philp
Fact sheet No. 26/79	May-83 (Rev)	Fruit Bottling	L Jacobs
Fact sheet No. 45/78	Nov-84 (Rev)	Apples from the garden	B Morphett & B Philp
Fact sheet No. 95/77	Feb-86 (Rev)	Planting fruit trees in the garden	B Morphett
Fact sheet No. 47/48	March-86 (Rev)	Spray guide for home garden fruit trees	B Morphett
Fact sheet No. 19/86	1986	Budding and grafting of home fruit trees	N/A
Fact sheet No. 3/79	Oct-87 (Rev)	Home storage of fruits and vegetables	B Tugwell
Fact sheet No. 45/81	Jan-89 (Rev)	Fruit Fly eradication - what happens in home gardens	N Perepelicia

Fruit drying

Appendix 4.13

Fruit varieties for the home garden – Adelaide Botanic Gardens

FRUIT VARIETIES FOR THE HOME GARDEN

Variety	Ripening Date	Description
APRICOTS:		
Early Divinity	End November	Good size & flavour; only early variety suitable for jam or bottling
Story's Early	Mid-December	Moorpark type; good for jam or bottling
Trevatt	Late December	Large fruit, best bottling variety
Moorpark	End December	Principal commercial variety, best variety for drying & jam
Skuse's Late	Mid-January	Drying or dessert or bottling variety
PEACHES: * Indicates dual purpose dessert & bottling varieties		
High's Early Canada	Early December	White fleshed, freestone. Most reliable of early group; attractive appearance; long harvesting period
Brigg's Red May	Mid-December	Semi-cling. Highly coloured; good quality
Anzac	Late December	White flesh; freestone Highly coloured; reliable cropper
Wright's Early	Early January	Freestone. Highly coloured & sizes well in good growing conditions
Hale's Early	Early January	Freestone Attractive peach with excellent flavour; shy bearer on the plains
Wiggins	Early January	White fleshed, freestone. Large fruit with excellent flavour
Beale	Early January	White fleshed, freestone. Highly coloured, good quality; carries w
Zerbes	Mid-January	White fleshed, freestone. Good dessert variety; heavy cropper
Peregrine	Mid-January	White fleshed, freestone. Brilliant coloured fruit, heavy cropper, excellent flavour
Webb	Mid-January	White fleshed, freestone Long harvest period good colour, heavy cropper
Mountain Rose	Third week January	White fleshed, freestone. Attractive peach if fully ripened on tree
Louis Grognet	Third week January	White fleshed, freestone. Large & highly coloured fruit, heavy crop
*Elberta	Late January	Yellow fleshed, freestone. Most useful dessert & bottling variety
*J.H. Hale (Million Dollar)	Late January	Yellow fleshed, freestone. Large, highly coloured, dessert & bottling variety Needs cross pollination
Smith's Seedling	Early February	White fleshed, freestone. Large, attractive, good quality peach
Millicent	Mid-February	White fleshed, freestone. Best late white flesh peach. Heavy cropp
*Lady Palmerston	End February	Yellow fleshed, freestone. Medium size, not very attractive but hea cropper
*Salway	Mid-March	Yellow fleshed, freestone. Excellent late dessert or bottling peach
Wight	Late March	Yellow, clingstone. Commercial canning variety.

Variety	Ripening Date	Description
NECTARINES:		
Mrs. Dr. Chisholme	Late December	Best of early nectarines
New Boy	End January	Good quality, dessert or bottling
Goldmine	Early February	Best variety for all purposes.
PLUMS: Cross pollination desirable - compatibility within the two groups		
A. Japanese Plums		
Wilson	End December	Medium size, round conical, creamy red
Climax	Early January	Large, heart shaped, dark red
Santa Rosa	Mid-January	Medium size, round oval, deep red, excellent flavour
Shipper	Late January	Large, roundish oval, reddish purple
Narrabeen	End January	Large, round, reddish, grey
Satsuma	Early February	Medium size, round oval, dark red, best for jam
Ruby Blood	End February	Large, round, dark red
B. European Plums & Prunes		
Early New Orleans	Late December	Medium size, roundish oval, reddish purple
Early Rivers	Early January	Medium size, oval, dark purple
Angelina Burdett	Early January	Medium size, roundish, purple blue
Jefferson	Mid-January	Medium size, roundish oval, light yellow
Green Gage	Late January	Medium size, roundish, green yellow
Egg Plum	Ealry February	Large, oblong, deep golden yellow
Blue Gage	Early February	Medium size, round, dark purple
Coes Golden Drop	Mid-February	Large, oval, greenish yellow
Pickering	Late February	Medium size, oval, deep purple
Prunes - For drying & jam		
Splendour D'Agen	End January	Large, long elliptical, deep purple
D'Agen	Late February	Large, oval, dark blue

APPLES: Cross pollination is desirable.

Variety	Harvest Date for Eating	Cooking	Cool Storage	Colour
Gravenstein	January			Red streaked - blushed
Jonathan	Early March		Mid-March	Red stripe
Cleopatra	Early March	February	Late March	Yellow
Red Delicious	Mid-March		End March	
Golden Delicious	Mid-March			Clear yellow
Granny Smith	Late March	February	Late April	Green
Statesman	Mid-April		Mid-April	

PEARS:,

Variety	Ripening Date	Description
Duchess	Late January	Most popular variety, bottling or drying
Packham's Triumph	April)	Good keeper; needs cross pollination
Josephine	May-June)	Delcious pear;latest keeping; needs cross pollination

QUINCES:

Pineapple	March	Distinctive flavour, medium size
Smyrna	April	Excellent quality; stores to September

CITRUS:

Oranges

Washington Navel	June-September	Seedless
Valencia Improved	August-January	Only the improved strains will hang well
Poorman	August	Marmalade fruit

Grapefruit

Marsh	June-July	Seedless

Lemon

Lisbon		Fruit all the year round; prolific bearer

Mandarins

Early Imperial	June	
Emperior	Late June	
Dancy	Early July	Bright colour
Ellendale	August	

Variety		
ALMONDS: Cross pollination needed-the following are soft she11s in order of flowering for cross pollination		
Peerless		
Golden State		
Chellaston		
Hatch's Nonpariel		
FIGS:		
White Genoa	Early January	The sugar fig; light brown skin when ripe, good for drying or jam
Black Ischia	Mid-January	Dark purple skin, red flesh, good bearer, good flavour
Brown Turkey	Early March	Brown skin, flesh red at centre, rich and sugary
LOQUATS:		
Enormity	October	Large fruit of reasonable quality
Chatsworth Victory	October	Excellent flavour
GRAPES:		
Sultana	Late February	White seedless
Muscat Hamburgh	Early March	Black; muscat flavoured
Malaga (Waltham Cross or Rosali)	Early March	White, good for drying to raisins
Muscat Gordo	Late March	White, muscat flavoured, good for drying to raisins.
Doradillo	Early April	White; late hanging
Gros Coleman	April	Black; pickling grape
Lady's Finger	April	White and black types, good eating

Source: Courtesy of the Adelaide Botanic Gardens Library, Botanic Gardens of South Australia, North Terrace, Adelaide, South Australia.

Appendix 4.14

***Australian Women's Weekly* 1945–1995 Other deciduous fruit (apple, pear, fig, quince)**

1945	Fig Preserve	*The Australian Women's Weekly* 1945, 'Chunky preserves', 24 February, p. 36, viewed 25th April 2017, http://nla.gov.au/nla.news-article51389033
	Pear and Lemon Preserve	*The Australian Women's Weekly* 1945, 'Chunky preserves', 24 February, p. 37, viewed 25th April 2017, http://nla.gov.au/nla.news-article51389033
	Apple and Tomato Chutney	*The Australian Women's Weekly* 1945, 'Season for apples', 21 April, p. 41, viewed 25th April 2017, http://nla.gov.au/nla.news-article47117509
1950	Pear and Passionfruit Jam	*The Australian Women's Weekly* 1950, 'Some new ways to serve them…pears', 15 April, p. 49, viewed 30th April 2017, http://nla.gov.au/nla.news-article55480691
	Fruit Salad Jam	*The Australian Women's Weekly* 1950, 'Harvest', 28 January, p. 41, viewed 30th April 2017, http://nla.gov.au/nla.news-article47230107
	Apple Jelly	*The Australian Women's Weekly* 1950, 'Apples…', 1 July, p.53, viewed 30th April 2017, http://nla.gov.au/nla.news-article57840257
	Tomato and Apple Chutney	*The Australian Women's Weekly* 1950, 'Cash prizes for readers 'home-tested recipes', 11 March, p.58, viewed 30th April 2017, http://nla.gov.au/nla.news-article46455397
1955	Jams, jellies, pickles and preserves as gifts	*The Australian Women's Weekly* 1955, 'Letters from our readers', 24 August, p.10, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459649
	Fruit Chutney	*The Australian Women's Weekly* 1955, 'Prize recipes', 21 December, p.58, viewed 12 May 2017, http://nla.gov.au/nla.news-article41851147
1960		
1965	Pear and Passionfruit Jam	*The Australian Women's Weekly* 1965, 'Home-made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819
	Apple jelly	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Quince Jelly	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Fig Jam	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Pear and Passionfruit Jam	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
1970	Glace Figs	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.71, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
	Glace Pears	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.71, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
	Tropical Fruit Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
1975	Apple and Ginger Jam	*The Australian Women's Weekly* 1975, 'Good old-fashioned country cooking', 16 July, p.78, viewed 25 May 2017, http://nla.gov.au/nla.news-article43458957
	Tomato Passion Apple Jam	*The Australian Women's Weekly* 1975, 'Thirty great prize-winning recipes', 9 April, p.55, viewed 25 May 2017, http://nla.gov.au/nla.news-article44554175

1980	Orange and Apple Jam	*The Australian Women's Weekly* 1980, 'Prize recipes', 4 June, p.96, viewed 25 May 2017, http://nla.gov.au/nla.news-article46941777
	Quince and Tomato Jam	*The Australian Women's Weekly* 1980, 'Prize recipes', 16 July, p.70, viewed 25 May 2017, http://nla.gov.au/nla.news-article55827423
1985	Apple and Redcurrant Jelly	*The Australian Women's Weekly* 1985, November, p.290.
1990		
1995		

***Australian Women's Weekly* 1945–1995 Stonefruit preserves (apricot, nectarine, peach, plum)**

1945	Cherry and Apricot Jam	*The Australian Women's Weekly* 1945, 'You'll like them', 10 February, p.38, viewed 25 April 2017, http://nla.gov.au/nla.news-article52258526
	Apricot Preserve	*The Australian Women's Weekly* 1945, 'Chunky preserves', 24 February, p. 37, viewed 25th April 2017, http://nla.gov.au/nla.news-article51389033
	Peach and Pineapple Preserve	*The Australian Women's Weekly* 1945, 'Chunky preserves', 24 February, p. 37, viewed 25th April 2017, http://nla.gov.au/nla.news-article51389033
	Cherry and Apricot Jam	*The Australian Women's Weekly* 1945, 'You'll like them', 10 February, p.38, viewed 25 April 2017, http://nla.gov.au/nla.news-article52258526
	Apricot Chutney	*The Australian Women's Weekly* 1945, 'Novel peach dessert', 13 January, p.38, viewed 25 April 2017, http://nla.gov.au/nla.news-article47117217
1950	Plum Jam	*The Australian Women's Weekly* 1950, 'Harvest', 28 January, p. 41, viewed 30th April 2017, http://nla.gov.au/nla.news-article47230107
	Peach and Passionfruit Jam	*The Australian Women's Weekly* 1950, 'Harvest', 28 January, p. 41, viewed 30th April 2017, http://nla.gov.au/nla.news-article47230107
1955	Jams, jellies, pickles and preserves as gifts	*The Australian Women's Weekly* 1955, 'Letters from our readers', 24 August, p.10, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459649
	Pumpricot Jam	*The Australian Women's Weekly* 1955, 'Prize Recipes', 19 January, p.51, viewed 12 May 2017, http://nla.gov.au/nla.news-article51390526
1960	Apricot Jam	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p.41, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
	Red Plum Chutney	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
	Peach and Passionfruit Jam	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
	Fruit Salad Jam	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
	Apricot Butter	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51600908
1965	Golden Apricot Jam	*The Australian Women's Weekly* 1965, 'Home-made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819

	Dried Apricot and Pumpkin Jam	*The Australian Women's Weekly* 1965, 'Home-made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819
	Dried Apricot Jam	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.8, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
	Sherry-Plum Jam	*The Australian Women's Weekly* 1965, 'Jams and preserves', 3 November, p.13, viewed 21 May 2017, http://nla.gov.au/nla.news-article48531283
	Brandied Peaches	*The Australian Women's Weekly* 1965, 'Jams and preserves', 3 November, p.13, viewed 21 May 2017, http://nla.gov.au/nla.news-article48531283
	Apricot Chutney	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
1970	Glace Apricots	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.71, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
	Glace Peaches	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.72, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
	Glace Plums	*The Australian Women's Weekly* 1970, 'Glace Fruits', 29 April, p.72, viewed 21 May 2017, http://nla.gov.au/nla.news-article51584692
1975	Dried Apricots	*The Australian Women's Weekly* 1975, 'At home…with Margaret Sydney', 26 March, p.63, viewed 25 May 2017, http://nla.gov.au/nla.news-article47806676
	Plum Chutney	*The Australian Women's Weekly* 1975, 'Prize Recipe', 24 December, p.54, viewed 25 May 2017, http://nla.gov.au/nla.news-article55187439
1980		
1985	Sugarless Apricot and Passionfruit Jam	*The Australian Women's Weekly* 1985, November, p.290.
1990	Dark Plum and Ginger Jam	*The Australian Women's Weekly* 1990, January, p.172.
	Nutty Peach Chutney	*The Australian Women's Weekly* 1990, January, p.278.
1995	Nectarine Ice-cream	*The Australian Women's Weekly* 1995, April, p.204.
	Apricot Lemon Processor Marmalade	*The Australian Women's Weekly* 1995, April, p.209.

Appendix 4.15

Deciduous fruits preserving recipes – local South Australian cookbooks

GREEN AND GOLD COOKBOOK

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	**1944**	**1940s**	**1952-3**	**1950s**	**1950s**	**1967**	**1960s**	**1970s**	**1980s**	**1999**
JAMS											
Apple Ginger Jam	1	2	1	2	1	2		1	2	2	2
Apricot and Pineapple Jam	1	1	1	1	1	1		1	1	1	1
Apricot Jam	1	1	1	1	1	1		1	1	1	1
Black currant and Apricot Jam	2	2	2	2	2	2		2	2	2	2
Blackberry and Apple Jam	1	1	1	1	1	1		1	1	1	1
Damson Jam	-	1	1	1	1	1		1	1	1	1
Dried Apricot Jam	1	1	1	1	1	1		1	1	1	1
Economical Jam and Jelly	2	2	1	2	1	2		1	2	1	2
Egg Plum and Pineapple Jam	1	1	1	1	1	1		1	1	1	1
Fig Jam	1	1	2	2	2	2		2	2	2	2
Green Fig Jam	1	1	1	1	1	1		1	1	1	1
King's Jam	1	1	1	1	1	1		1	1	1	1
Mulberry and Apple Jam	1	1	1	1	1	1		1	1	1	1
Peach Jam	1	1	1	1	1	1		1	1	1	1
Pear Jam	-	1	1	1	1	1		1	1	1	1
Plum Jam	-	1	1	1	1	1		1	1	1	1
Quince Snips	1	1	1	1	1	1		1	1	1	1
Rhubarb Jam	1	1	1	1	1	1		1	1	1	1
MARMALADE											
Apple Marmalade	1	1	1	1	1	1		1	1	1	1
Quince Marmalade	1	1	1	1	1	1		1	1	1	1
JELLIES											
Apple Jelly	2	2	2	2	1	2		1	2	1	2
Quince Jelly	1	1	1	1	1	1		1	1	1	1
CHUTNIES											
Apple Chutney	2	2	2	2	2	2		2	2	2	2
Apricot Chutney	1	1	1	1	1	1		1	1	1	1
Fruit Chutney	1	1	1	1	1	1		1	1	1	1
Hot Chutney	1	1	1	1	1	-		-	-	-	-
Plum Chutney	1	1	1	1	1	1		1	1	1	1
Quince Chutney	2	2	2	2	1	2		1	2	2	2

Rhubarb Chutney	1	1	1	1	1	1		1	1	1	1
Tomato and Apple Chutney	1	1	1	1	1	1		1	1	1	1
PICKLES											
Apple and Onion Pickle	1	1	1	1	1	1		1	1	1	1
Pickled Figs	3	3	3	3	3	3		3	3	3	2
SAUCES											
Egg Plum Sauce	1	1	1	1	1	1		1	1	1	1
Fig Preserve	1	1	1	1	1	1		1	1	1	1
Preserved Figs	1	1	2	1	2	2		2	2	2	2
Quince Honey	3	1	1	1	1	1		1	1	1	2
Spiced Peaches	1	1	1	1	1	1		1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
JAMS				
Apricot Jam	1	1	1	1
Blackberry and Apple Jam	1	1	1	1
Blackberry and Plum Jam	1	1	1	1
Damson Jam	1	1	1	1
Diabetic Jam (apricot)	1	1	1	1
Dried Apricot and Pineapple Jam	1	1	1	1
Dried Apricot Jam	1	1	1	1
Fig Jam	1	1	1	1
Nectarine and Plum Jam	1	1	1	1
Peach Jam	1	1	1	1
Plum Jam	1	1	1	1
Quince Jam	1	1	1	1
JELLIES				
Apple Jelly	1	1	1	1
Quince Jelly	1	1	1	1
CHUTNEYS				
Apple Chutney	1	1	1	1
Apricot Chutney	1	1	1	1
Fruit Chutney	1	1	1	1
Peach or Fig Chutney	1	1	1	1
Plum Sauce	1	1	1	1
OTHER PRESERVES				
Crystallised Apricots	1	1	1	1
Mock Ginger	1	1	1	1
Preserved Figs	1	1	1	1
Quince Honey	-	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

SCHOOL OF MINES COOKBOOK

(SOUTHERN COOKERY BOOK)

	2nd	4th	5th			
	1936	**1953**	**195?**	**1958**	**1960**	**1963**
JAMS						
Blackberry and Apple Jam	1	1	1	1	1	1
Blackberry and Plum Jam	-	-	1	1	1	1
Damson Jam	-	-	1	1	1	1
Dried Apricot Jam	1	1	1	1	1	1
Fig Jam	1	1	1	1	1	1
Peach or Apricot Jam	1	1	1	1	1	1
Plum Jam	1	1	1	1	1	1
Quince Jam	1	1	1	1	1	1
Raspberry Jam	1	1	1	1	1	1
JELLIES						
Apple Jelly	1	1	1	1	1	1
Quince Jelly	2	2	2	2	2	2
CHUTNEYS						
Apple Chutney	1	1	1	1	1	1
Apricot Chutney	-	1	1	1	1	1
Fruit Chutney	-	1	1	1	1	1
Pickled Figs	-	1	1	1	1	1
SAUCES						
Plum Sauce	1	1	1	1	1	1
CORDIALS						
OTHER PRESERVES						
Crystallised Apricots	1	1	1	1	1	1
Crystallised Quinces	-	-	1	1	1	1
Preserved Figs	-	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	**1930s**	**1940s**	**1940s**	**1950s**	**1966?**	**1960/70**	**1970**	**2013**
JAMS									
Apricot Jam	1	1	1	1	1	1	1	1	1
Delicious Fig Jam	1	1	1	1	1	1	1	1	1
Dried Apricot Jam	2	2	2	2	2	2	2	2	2
Fig and Pineapple Jam	1	1	1	1	1	1	2	1	1
Fig Jam	1	1	1	1	1	1	1	1	1
Pear Jam	1	1	1	1	1	1	1	1	1
Quince Jam	1	1	1	1	1	1	1	1	1
CONSERVES									
Prune Passion Conserve	1	1	1	1	1	1	1	1	1
JELLIES									
Quince Jelly	1	1	1	1	1	1	1	1	1
CHUTNEYS									
Apricot Chutney	1	1	1	1	1	1	1	1	1
Fig and Tomato Chutney	1	1	1	1	1	1	1	1	1
Damson Pickles	1	1	1	1	1	1	1	1	1
Grape or Plum Pickle	1	1	1	1	1		1	1	1
Pickled Egg Plums	1	1	1	1	1	1	1	1	1
Quince Pickles	2	2	2	2	2	2	2	2	2

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

***Calling All Cooks* – A SAGASCO Publication compiled by Lilian Newman, Gillingham and Co Ltd, Adelaide.**

	1931	1940	1941	1949
JAMS				
Apple and Pear Jam	*	*	*	*
Apple Ginger Jam	*	*	*	*
Apricot Jam	*	*	*	*

Blackberry and Apple Jam	*			
Blackberry Jam with Plum		*	*	*
Damson Jam	*	*	*	*
Dried Apricot Jam	*			
Dried Apricot Jam with Pineapple	*	*	*	*
Fig Jam	*	*	*	*
Pear and Ginger Jam	*			
Plum Jam	*	*	*	*
Rhubarb and Fig Jam	*	*	*	*
CONSERVES				
Peach and Pineapple Conserve	*			
JELLIES				
Apple Jelly	*	*	*	*
Quince Jelly	*	*	*	*
CHUTNEYS				
Apple Chutney	*	*	*	*
Apricot Chutney	*	*	*	*
Arcadia Chutney	*			
Fruit Chutney (2 recipes)	*	*	*	*
PICKLES				
Pickled Plums	*	*	*	*
Pickled Quinces	*			
SAUCES				
Plum Sauce	*			

Sources:

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

A Collection of Recipes for Pickles, Sauces, Jams and Jellies. Published by SACWA Inc.

JAMS
Apple and Pineapple Jam
Apricot Jam (3 recipes)
Apricot Jam – Diabetic
Apple and Blackcurrant Jam
Apple and Pineapple Jam
Dried Apricot Jam
Dried Apricot and Pineapple Jam
Blackberry and Apple Jam
Fig and Ginger Jam
Fig with Vinegar (2 recipes)
Fig and Pineapple Jam
Fig and Rhubarb Jam
Melon and Quince Jam

Mulberry and Apple Jam Mulberry and Plum Jam Mulberry and Apricot Jam Peach Jam Peach and Pineapple Jam Pear and Banana Jam Pear and Pineapple Jam Pear Ginger Jam Damson Plum Jam Egg Plum and Pineapple Jam Satsuma Plum and Raspberry Jam Satsuma Plum and Raspberry Pulp Jam Satsuma Plum Jam Quince and Tomato Jam Quince Jam (3 recipes) Tomato and Peach Jam Tomato and Pineapple Jam Tomato and Raspberry Jam
MARMALADE
Apple Marmalade
CONSERVES
Fig Conserve
JELLIES
Apple Jelly Crab Apple Jelly Quince Jelly
CHUTNEYS
Apple Chutney Apricot Chutney (3 recipes) Fig Chutney Fruit Chutney (2 recipes) Loquat Chutney Peach Chutney (2 recipes) Pear Chutney
PICKLES
Pear Pickle Cucumber and Apple Pickle Pickled Figs Plum Pickles Red Cabbage Pickles
SAUCES
Apple Sauce Apricot Sauce Plum Sauce (2 recipes)
OTHER PRESERVING
Quince Chips Quince Honey Quince and Pineapple Honey Crystallised Figs Crystallised Fruit

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.16

***The Advertiser* recipes - deciduous fruit**

1945

Peach and Passionfruit jam	*Advertiser* 1945, 'Readers Are Asking', 24 January, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43238218
Nectarine Jam	*Advertiser* 1945, 'Readers Are Asking', 24 January, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43238218
Fig and Rockmelon Jam	*News* 1945, Lend-a-hand club', 19 February, p. 5, viewed 20 January 2019, http://nla.gob.au/nla.news-article127296554
Fig Jam	*News* 1945, 'Kitchen', 12 March, p. 5, viewed 20 January 2019, http://nla.gov.au/nla.news-article127298254
Quince and Pineapple Jam	*Advertiser* 1945, 'Unusual preserves with quinces', 21 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43485506
Quince Pickle	*Advertiser* 1945, 'Unusual preserves with quinces', 21 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43485506
Quince Chutney	*Advertiser* 1945, 'Unusual preserves with quinces', 21 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43485506
Quince Marmalade	*News* 1945, 'In our kitchen quince marmalade simple recipe', 29 January, p. 4, viewed 23 January 2019, http://nla.gov.au/nla.news-article127299151
Quince Jelly	*Advertiser* 1945, 'Unusual preserves with quinces', 21 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43485506

1946

Fig Jam	*Advertiser* 1946, 'Readers Are Asking', 13 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article48695685
Dried Apricot Jam	*News* 1946, 'If you have a problem to discuss, an opinion to air, a good home tip or a recipe to share with other women, this is your section. Ruth Lee's Lend-A-Hand Club meets on this page every Tuesday and is open to all women readers. Lend-A-Hand Club', 3 September, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article130850638
Peach Chutney	*News* 1946, Kitchen', 15 January, p. 5, viewed 23 January 2019, http://nla.gov.au/nla.news-article128344515
Quince Chutney	*Advertiser* 1946, 'Varied Uses for Quinces', 20 March, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article48696681

1947

Pear Ginger Jam	*Mail* 1947, 'Betty Dawson's notebook', 1 February, p. 6, viewed 21 January 2019, http://nla.gov.au/nla.news-article55886160
Apricot Chutney	*Mail* 1947, 'Chutney and sauce recipes by expert', 4 January, p. 6, viewed 23 January 2019, http://nla.gov.au/nla.news-article55886652
Apricot Chutney	*News* 1947, Home hints', 14 January, p. 5, viewed 23 January 2019, http://nla.gov.au/nla.news-article127075534

1949

Banana Jam	*Advertiser* 1949, 'Marine March's page', 24 November, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article35779010

Pressure Cooker Jam	*Advertiser* 1949, 'Pressure cooking', 15 December, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article74658052
Pickled Pears	*Mail* 1949, 'Three ideas for using pears', 19 February, p. 27, viewed 21 January 2019, http://nla.gov.au/nla.news-article55927999
Apricot conserve	*Advertiser* 1949, 'Readers Are Asking', 25 August, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article36683227

1950

Apricot Jam	*Advertiser* 1950, 'Readers Are Asking', 26 January, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article50191529
Satsuma Plum Jam	*Advertiser* 1950, 'Readers Are Asking', 26 January, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article50191529
Peach and Pineapple Jam	*Mail* 1950, 'R.N.F.U helpers give chutney, jam recipes', 4 February, p. 37, viewed 21 January 2019, http://nla.gov.au/nla.news-article58180844
Dried Apricot Jam	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U.', 11 February, p. 44, viewed 21 January 2019, http://nla.gov.au/nla.news-article58178007
Cocktail Jam	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U.', 11 February, p. 44, viewed 21 January 2019, http://nla.gov.au/nla.news-article58178007
Prickly Pear Jam	*Advertiser* 1950, 'Readers Are Asking', 27 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article50203157
Prickly Pear Jam	*Advertiser* 1950, 'Readers Are Asking', 13 July, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44935264
Apple Lemon Marmalade	*Advertiser* 1950, 'Readers Are Asking', 20 April, p. 13, viewed 23 January 2019, http://nla.gov.au/nla.news-article50205507
Crystallising pears and apricots	*Advertiser* 1950, 'Readers Are Asking', 9 February, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article50193083
Crystallised fruit	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U.', 11 February, p. 44, viewed 21 January 2019, http://nla.gov.au/nla.news-article58178007

1951

Pressure Cooker Jam	*Advertiser* 1951, 'Readers Are Asking', 19 July, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article45734869
Dried Apricot and Melon Jam	*Advertiser* 1951, 'Readers Are Asking', 27 September, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45782193
Apricot and Loganberry Jam	*Advertiser* 1951, 'Readers Are Asking', 8 October, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45784964
Mulberry Jam	*Advertiser* 1951, 'Readers Are Asking', 20 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45793916
Pickled Quinces	*Advertiser* 1951, 'Two quince recipes', 26 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45693670
Quince conserve	*Advertiser* 1951, 'Two quince recipes', 26 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45693670

1952

French Country Jam	*Advertiser* 1952, 'Jam-making on a small scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474
Apricot Jam	*Advertiser* 1952, 'Jam-making on a small scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474

Loquat Jelly	*Advertiser* 1952, 'Jam-making on a small scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474
Fruit Pulp Jam	*Advertiser* 1952, 'Fruit pulp for jam', 10 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47380799
Satsuma Jam	*Advertiser* 1952, 'Readers are asking', 24 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47391934
Nectarine Jam	*Advertiser* 1952, 'Readers are asking', 31 January, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47388501
Apricot Jam	*Advertiser* 1952, 'Readers are asking', 6 March, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47398506
Fig Jam	*Advertiser* 1952, 'Vinegar in fig jam', 6 March, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47398507
Pear and Ginger Jam	*Advertiser* 1952, 'Readers are asking', 17 April, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47369265
Apricot and Melon Jam	*Advertiser* 1952, 'Readers are asking', 29 May, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47378398
Melon and Pineapple Jam	*Advertiser* 1952, 'Readers are asking', 19 June, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47413773
Rosehip Jam	*Advertiser* 1952, 'Readers are asking', 17 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47421553
Apricot and Cherry Plum Jam	*Advertiser* 1952, 'Readers are asking', 18 December, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article47531675
Peach Jam	*Advertiser* 1952, 'Readers are asking', 4 December, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article47527200
Pickled Fig	*Advertiser* 1952, 'Readers are asking', 20 March, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47393621
Pear Chutney	*Advertiser* 1952, 'Pickle recipes, unusual delicious', 7 February, p. 13, viewed 23 January 2019, http://nla.gov.au/nla.news-article47371263
Preserved Apricots	*Advertiser* 1952, 'Readers are asking', 13 November, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47526731

1953

Apricot and Pineapple Jam	*Advertiser* 1953, 'Readers are asking', 1 January, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47528714
Apricot and Blackcurrant Jam	*Advertiser* 1953, 'Readers are asking', 1 January, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47528714
Cocktail Jam	*News* 1953, 'Cocktail jam', 21 January, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article130921672
Nectarine Jam	*Advertiser* 1953, 'Readers are asking', 29 January, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47518605
Peach Jam	*Advertiser* 1953, 'Readers are asking', 26 February, p. 19, viewed 21 January 2019, http://nla.gov.au/nla.news-article48277596
Peach and Pineapple Jam	*Advertiser* 1953, 'Readers are asking', 26 February, p. 19, viewed 21 2019, http://nla.gov.au/nla.news-article48277596
Pineapple Jam	*Advertiser* 1953, 'Readers are asking', 6 March, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48288638
Pear Jam	*Advertiser* 1953, 'Readers are asking', 10 March, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article48301409
Muntrie Jam	*Advertiser* 1953, 'Rabbits love them', 12 March, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48279070

Plum and Muntrie Jam	*Advertiser* 1953, 'Rabbits love them', 12 March, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48279070
Apple and Muntrie Jam	*Advertiser* 1953, 'Rabbits love them', 12 March, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48279070
Fig and Passionfruit Jam	*Advertiser* 1953, 'Readers are asking', 17 March, p. 8, viewed 21 January 2019, http://nla.gov.au/nla.news-article48286826
Fig and Sultana Grape Jam	*Advertiser* 1953, 'Readers are asking', 9 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48281834
Quince Jam	*Advertiser* 1953, 'Readers are asking', 24 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48291688
Japonica Jam	*Advertiser* 1953, 'Readers are asking', 8 May, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48298939
Quince Jam	*Advertiser* 1953, 'Readers are asking', 19 May, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article48279368
Dried Apricot and Melon Jam	*Advertiser* 1953, 'Readers are asking', 11 June, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48259384
Dried Apricot and Melon Jam	*Advertiser* 1953, 'Readers are asking', 15 October, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48934275
Plum Jam	*Advertiser* 1953, 'Readers are asking', 22 October, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48925080
Apricot Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532
Pickled Damson Plums	*Advertiser* 1953, 'To pickle damsons', 8 January, p. 9, viewed 22 January 2019, http://nla.gov.au/nla.news-article47533146
Apple Marrow Chutney	*Advertiser* 1953, 'Tasty jam and pickle recipes', 14 February, p.40, viewed 23 January 2019, http://nla.gov.au/nla.news-article57767689
Preserved figs in syrup	*Advertiser* 1953, 'Readers are asking', 26 February, p. 19, viewed 23 January 2019, http://nla.gov.au/nla.news-article48277596
Preserving damson plums in sugar	*Advertiser* 1953, 'Sugar preserves damsons', 26 February, p. 19, viewed 23 January 2019, http://nla.gov.au/nla.news-article48277596

1954

Pulp Jams	*Advertiser* 1954, 'Readers are asking', 16 February, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47573661
Plum Jam	*Advertiser* 1954, 'Readers are asking', 17 February, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article47582132
Banana Jam	*Advertiser* 1954, 'Sarah Dunne says', 11 March, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article47582315
Rosehip Jam	*Advertiser* 1954, 'Some delicious and unusual preserves', 8 April, p. 17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48114018
Fig and Grape Jam	*Advertiser* 1954, 'Readers are asking', 19 March, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47580182
Dried Apricot and Melon Jam	*Advertiser* 1954, 'Readers are asking', 6 May, p. 14, viewed 21 January 2019, http://nla.gov.au/nla.news-article48133219
Apple and Raspberry Jam	*Advertiser* 1954, 'Readers are asking', 29 September, p. 8, viewed 21 January 2019, http://nla.gov.au/nla.news-article47594164

Pickled figs	*Advertiser* 1954, 'Readers are asking', 2 April, p.15, viewed 22 January 2019, http://nla.gov.au/nla.news-article48133812
Apricot Chutney	*Advertiser* 1954, 'Dishes with apricots', 1 January, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article47581003
Banana Chutney	*Advertiser* 1954, 'Banana chutney', 29 April, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48119035
Crystallised Figs	Advertiser 1954, Readers are asking', 12 March, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47571766
Guava Jelly	Advertiser 1954, Readers are asking', 13 April, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48117018
Preserved dried apricots	Advertiser 1954, Readers are asking', 6 May, p. 14, viewed 23 January 2019, http://nla.gov.au/nla.news-article48133219
Preserved apple pulp	Advertiser 1954, Readers are asking', 22 September, p. 17, viewed 23 January 2019, http://nla.gov.au/nla.news-article47621513

Appendix 4.17

Vine fruit fact sheets - Department of Agriculture 1953–1989

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Leaflet No. 3727	1963	How to prune grapevines in the home garden	E W Boehm
Fact sheet No. 52/77	Apr-70	Home garden growing of rockmelons	I Rogers
Fact sheet No. 14/76	Nov-76	Sultana drying in the garden	A Dahlenburg
Fact sheet No. 56/77	Apr-77	Watermelons from the garden	I Rogers
Fact sheet No. 132/77	Oct-77	Fruit drying at home (currants, sultanas, raisins)	A Dahlenburg
Fact sheet No. 152/77	Dec-77	Table grapes for the garden	J Bagshaw
Bulletin No. 5/80	1980	Pruning in the home garden - deciduous fruit trees and grapevines	R Wishart
Fact sheet No. 33/81	Sep-81	Passionfruit from the garden	B Philp
Fact sheet No. 56/77	Sept-83 (Rev)	Watermelons from the garden	I Rogers
Fact sheet No. 33/81	Nov-83 (Rev)	Passionfruit from the garden	B Philp
Fact sheet No. 152/77	Aug-89 (Rev)	Table grapes for the garden	B Philp

Appendix 4.18

***Australian Women's Weekly* 1945-1995 vine fruits preserves**

1945	Pickled Grapes	*The Australian Women's Weekly* 1945, 'Super entrée for you', 3 February, p.31, viewed 25 April 2017, http://nla.gov.au/nla.news-article51281030
1950	Use of Chokos	*The Australian Women's Weekly* 1950, 'Economy or extra work offsets rising prices', 13 May, p.17, viewed 30 April 2017, http://nla.gov.au/nla.news-article47206765
	Pear and Passionfruit Jam	*The Australian Women's Weekly* 1950, 'Some new ways to serve them…pears', 15 April, p. 49, viewed 30th April 2017, http://nla.gov.au/nla.news-article55480691
	Peach and Passionfruit Jam	*The Australian Women's Weekly* 1950, 'Harvest', 28 January, p. 41, viewed 30th April 2017, http://nla.gov.au/nla.news-article47230107
1955		
1960		
1965	Grape Jam	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.8, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
1970		
1975		
1980		
1985	Sugarless Apricot and Passionfruit Jam	*The Australian Women's Weekly* 1985, November, p.290.
1990		
1995		

Appendix 4.19

Vine fruits preserving recipes – local South Australian cookbooks

GREEN AND GOLD COOKBOOK

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	**1944**	**1940s**	**1952-3**	**1950s**	**1950s**	**1967**	**1960s**	**1970s**	**1980s**	**1999**
JAM											
Grape Jam	1	1	1	1	1	1		1	1	1	1
Melon and Passionfruit Jam	1	1	1	1	1	1		1	1	1	1
Melon Jam	3	3	3	3	1	3		3	3	3	3
Melon and Passionfruit Jam	1	1	1	1	1	1		1	1	1	1
Pineapple and Passionfruit Jam	1	1	1	1	1	1		1	1	1	1
MARMALADE											
Melon Marmalade	-	-	-	-	1	1		1	1	1	1
JELLIES											
Grape Jelly	1	1	1	1	1	1		1	1	1	1
Melon Jelly	1	1	1	1	1	1		1	1	1	1
Pie melon Jelly	1	1	1	1	1	1		1	1	1	1
CHUTNEYS											
Melon Chutney	-	1	1	1	1	1		1	1	1	1
PICKLES											
Grape Pickles	1	1	1	1	1	1		1	1	1	1
Melon and Onion Pickles	1	1	1	1	1	1		1	1	1	1

Source:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
JAM				
Grape Jam	1	1	1	1
Melon and Ginger Jam	1	1	1	1
Melon and Pineapple Jam	1	1	1	1
Melon Jam	1	1	1	1
PICKLES				
Pickled Grapes	1	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

SCHOOL OF MINES COOKBOOK

(SOUTHERN COOKERY BOOK)

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
JAM						
Grape Jam	1	1	1	1	1	1
Melon and Pineapple Jam	1	1	1	1	1	1
Melon Jam	1	1	1	1	1	1
Passionfruit Jam	1	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	**1930s**	**1940s**	**1940s**	**1950s**	**1966?**	**1960/70**	**1970**	**2013**
JAM									
Melon and Ginger Preserve	1	1	1	1	1	1	1	1	1
Melon and Lemon Jam	1	1	1	1	1	1	1	1	1
Melon and Pineapple Jam	2	2	2	2	2	2	1	1	1
Melon Jam	5	5	5	5	5	5	4	4	4
MARMALADE									
Melon Marmalade	1	1	1	1	1	1	1	1	1
JELLY									
Melon Jelly	1	1	1	1	1	1	1	1	1
PICKLE									
Grape or Plum Pickle	1	1	1	1	1		1	1	1
SAUCE									
Grape Sauce	2	2	2	2	2	2	2	2	2

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

CALLING ALL COOKS – SAGASCO

	1931	1940	1941	1949
JAM				
Grape Jam	*	*	*	*
Melon and Orange Jam	*	*	*	*
Melon and Pineapple Jam	*	*	*	*
Pie Melon Jam (2 recipes)	*			
CHUTNEY				
Melon Chutney	*			
PICKLES				
Grape Pickles	*	*	*	*

Sources:

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

A Collection of Recipes for Pickles, Sauces, Jams and Jellies. Published by SACWA Inc. March 1961

JAM
Grape Jam
Tomato and Grape Jam
Melon and Lemon Jam
Melon and Pineapple Jam (2 recipes)
Melon and Quince Jam
Melon and Raspberry Jam
Passionfruit and Melon Jam
Tomato and Passionfruit Jam
MARMALADE
Melon Marmalade
JELLY
Melon Jelly
CHUTNEY
Melon Chutney
PICKLES
Melon Pickle
Melon Mustard Pickle
OTHER PRESERVING
Preserved Passionfruit Pulp

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.20

***The Advertiser* recipes – vine fruit**

1945

Melon and Pineapple Jam	*Advertiser* 1945, 'Readers are asking', 4 July, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article74630766
Melon Chutney	*News* 1945, 'Kitchen', 2 October, p. 5, viewed 23 January 2019, http://nla.gov.au/nla.news-article128316043
Grape Jam	*News* 1945, 'No title', 29 January, p. 5, viewed 20 January 2019, http://nla.gov.au/nla.news-article128346699

1946

Grape Jam	*Advertiser* 1946, 'Readers are asking', 3 April, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article35687878
Grape Chutney	*Advertiser* 1946, 'Make your own chutney', 6 February, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article48690090

1947

Grape-fig Jam	*News* 1947, 'Lend-a-hand club', 28 January, p. 5, viewed 21 January 2019, http://nla.gov.au/nla.news-article127073732
Pickled grapes	*Advertiser* 1947, 'Pickles add zest to cold meals', 12 March, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article30516843

1949

Melon lemon Jam	*Mail* 1949, 'Melon time is round again', 26 February, p. 30, viewed 21 January 2019, http://nla.gov.au/nla.news-article55925935
Melon Jelly	*Mail* 1949, 'Melon time is round again', 26 February, p. 30, viewed 21 January 2019, http://nla.gov.au/nla.news-article55925935

1950

Melon Marmalade	*Mail* 1950, 'R.N.F.U. helpers give chutney, jam recipes', 4 February, p. 37, viewed 21 January 2019, January 2019, http://nla.gov.au/nla.news-article58180844
Melon and Pineapple Jam	*Advertiser* 1950, 'Readers are asking', 18 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article44921649
Pickled Grapes	*Mail* 1950, 'More pickle, jam recipes from R.N.F.U.', 11 February, p. 44, viewed 22 January 2019, http://nla.gov.au/nla.news-article58178007
Choko Chutney	*Advertiser* 1950, 'Readers are asking', 11 May, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article44937186
Melon Marmalade	*Mail* 1950, 'R.N.F.U. helpers give chutney, jam recipes', 4 February, p. 37, viewed 21 January 2019, http://nla.gov.au/nla.news-article58180844

1951

Pie melon and Pineapple Jam	*Advertiser* 1951, 'Readers are asking', 10 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45723014
Melon and Lemon Jam	*Advertiser* 1951, 'Readers are asking', 10 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45723014
Melon and Lemon Jam	*Advertiser* 1951, 'Readers are asking', 7 June, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45731140

Pickled Black Grapes	*Advertiser* 1951, 'Readers are asking', 25 January, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45692575
Pickled Grapes	*Advertiser* 1951, 'Readers are asking', 26 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45693772

1952

Passionfruit Jam	*News* 1952, 'Delicious recipe', 20 March, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article129876196
Pear and Passionfruit Jam	*Advertiser* 1952, 'Readers are asking', 3 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47391668
Melon and Quince Jam	*Advertiser* 1952, 'Readers are asking', 10 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47375906
Melon and Pineapple Jam	*Advertiser* 1952, 'Readers are asking', 10 April, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47375906
Melon and Lemon Jam	*Advertiser* 1952, 'Readers are asking', 1 May, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47386586
Melon and Lemon Jam	*Advertiser* 1952, 'Readers are asking', 17 July, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47421553
Melon and Passionfruit Jam	*Advertiser* 1952, 'Readers are asking', 22 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47386249
Pickled grapes	*Advertiser* 1952, 'Readers are asking', 17 January, p.7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47371556
Preserving passionfruit pulp	*Advertiser* 1952, 'Readers are asking', 28 February, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47398072
Preserved passionfruit pulp	*Advertiser* 1952, 'Readers are asking', 4 December, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47527200

1953

Passionfruit Jam	*Mail* 1953, 'Readers are asking', 7 March, p.39, viewed 21 January 2019, http://nla.gov.au/nla.news-article57767992
Grape Jam	*Advertiser* 1953, 'Readers are asking', 2 April, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article48303207
Pie Melon and Pineapple Jam	*Advertiser* 1953, 'Readers are asking', 8 May, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48298939
Melon Jam	*Advertiser* 1953, 'Readers are asking', 17 June, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48273180
Melon and Orange Jam	*Advertiser* 1953, 'Readers are asking', 30 June, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article48259807
Melon and Tinned Pineapple Jam	*Advertiser* 1953, 'Readers are asking', 17 July, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48265306
Preserved Grapes	*Advertiser* 1953, 'Preserve grapes and cucumbers', 22 July, p.7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47526152
Green Grape Pickle	*Advertiser* 1953, 'Sarah Dunne brings', 5 March, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article48303516
Watermelon Rind Pickle	*Advertiser* 1953, 'Water melon peel', 30 March, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article48298703
Preserved passionfruit pulp	*Advertiser* 1953, 'Readers are asking', 3 March, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48290089
Preserved passionfruit	*Advertiser* 1953, 'Readers are asking', 17 March, p.8, viewed 23 January 2019, http://nla.gov.au/nla.news-article48286826

Preserved passionfruit	*Advertiser* 1953, 'To use up surplus passionfruit', 26 March, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48296031
Preserved Watermelon Peel	*Advertiser* 1953, 'Water melon peel', 30 March, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article48298703
Preserving pie melon	*Advertiser* 1953, 'Readers are asking', 29 April, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48304090
Preserving sweet melon	*Advertiser* 1953, 'Readers are asking', 29 April, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48304090

1954

Grape Jam	*Advertiser* 1954, 'Readers are asking', 22 April, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article48107710
Grape Jam	*Advertiser* 1954, 'Try a new jam', 28 April, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48128178
Passionfruit Jam	*Advertiser* 1954, 'Try a new jam', 28 April, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48128178
Melon Jam	*Advertiser* 1954, 'Readers are asking', 13 May, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48130653
Melon and Orange Jam	*Advertiser* 1954, 'Readers are asking', 8 July, p.13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48131476
Melon and Orange Jam	*Advertiser* 1954, 'Jam with ginger', 14 July, p.17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48121555
Melon Jam	*Advertiser* 1954, 'Readers are asking', 30 September, p.13, viewed 21 January 2019, http://nla.gov.au/nla.news-article47605614
Passionfruit Cordial	*Advertiser* 1954, 'Readers are asking', 22 January, p.9, viewed 23 January 2019, http://nla.gov.au/nla.news-article47575796
Grape Jelly	*Advertiser* 1954, 'Readers are asking', 18 February, p.17, viewed 23 January 2019, http://nla.gov.au/nla.news-article47588914
Preserved passionfruit	*Advertiser* 1954, 'Readers are asking', 7 April, p.17, viewed 23 January 2019, http://nla.gov.au/nla.news-article48108682
Preserved passionfruit pulp	*Advertiser* 1954, 'Readers are asking', 25 November, p.18, viewed 23 January 2019, http://nla.gov.au/nla.news-article47614410

Appendix 4.21

***Australian Women's Weekly* 1945-1995 berry fruit preserves (strawberry)**

1945		
1950		
1955		
1960		
1965	Strawberry Conserve	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.9, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120364
1970	Brandied Strawberry Conserve	*The Australian Women's Weekly* 1970, 'Summer brunch parties...to enjoy indoors and out', 25 November, p.90, viewed 21 May 2017, http://nla.gov.au/nla.news-article46241743
1975	Strawberry and Rhubarb Jam	*The Australian Women's Weekly* 1975, 'Prize recipe', 15 October, p.110, viewed 25 May 2017, http://nla.gov.au/nla.news-article58152091
1980	Strawberry Wine Vinegar	*The Australian Women's Weekly* 1980, 'Tempting strawberry treats', 15 October, p.96, viewed 26 May 2017, http://nla.gov.au/nla.news-article44022522
	Strawberry and Passionfruit Jam	*The Australian Women's Weekly* 1980, 'Tempting strawberry treats', 15 October, p.96, viewed 26 May 2017, http://nla.gov.au/nla.news-article44022522
1985		
1990		
1995	Mixed Berry Conserve	*The Australian Women's Weekly* 1995, January, p.132.

Appendix 4.22

***The Advertiser* recipes – berry fruit**

1946

Blackberry Jam	*Advertiser* 1946, 'Readers are asking', 27 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article48697844
Strawberry Jam	*News* 1946, 'Ruth Lee's Lend-a-Hand Club meets on this page every Tuesday and is open to all women readers Lend-A-Hand Club', 17 December, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article128370709
Redcurrant Jelly	*Advertiser* 1946, 'Readers are asking', 21 October, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47608900

1949

Gooseberry Jam	*Advertiser* 1949, 'First of Summer Fruits Make", 3 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article35775226
Cherry Jam	*Advertiser* 1949, 'First of Summer Fruits Make", 3 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article35775226
Loganberry Jam	*Advertiser* 1949, 'Readers are asking', 17 November, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article35777632
Strawberry and Rhubarb Jam	*Advertiser* 1949, 'Readers are asking', 22 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article35784594

1950

Blackberry Jam	*Advertiser* 1950, 'Readers are asking', 19 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article50206690
Gooseberry Jam	*Advertiser* 1950, 'Sarah Dunne's new dishes', 30 November, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article45675893
Cherry Jam	*Advertiser* 1950, 'Sarah Dunne's new dishes', 30 November, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article45675893

1951

Raspberry Jam	*Advertiser* 1951, 'Readers are asking', 8 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45783363
Loganberry and Apricot Jam	*Advertiser* 1951, 'Readers are asking', 22 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45774244
Gooseberry Jam	*Advertiser* 1951, 'Readers are asking', 29 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45771857

1952

Raspberry Jam	*Advertiser* 1952, 'Jam-Making on A Small Scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474
Raspberry Jam	*Advertiser* 1952, 'Jam-Making on A Small Scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474
Raspberry Jam	*Advertiser* 1952, 'Readers are asking', 12 June, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47434793
Cherry Jam	*Advertiser* 1952, 'Readers are asking', 30 October, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47418896
Raspberry Pulp Jam	*Advertiser* 1952, 'Readers are asking', 24 July, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47428379

1953

Raspberry and Apple Jam	*Advertiser* 1953, 'Readers are asking', 1 January, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47528714
Cape Gooseberry Jam	*Advertiser* 1953, 'Readers are asking', 30 April, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48297112
Raspberry pulp Jam	*Advertiser* 1953, 'Readers are asking', 30 April, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48297112
Blackcurrant and Apple Jam	*Advertiser* 1953, 'Readers are asking', 10 July, p. 15, viewed 21 January 2019, http://nla.gov.au/nla.news-article48271639
Raspberry pulp Jam	*Advertiser* 1953, 'Readers are asking', 20 October, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article48931493
Blackcurrant Jam	*Advertiser* 1953, 'Readers are asking', 16 December, p. 14, viewed 21 January 2019, http://nla.gov.au/nla.news-article47570134
Dark Cherry Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532
Gooseberry Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532
Raspberry Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532
Strawberry Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532
Loganberry and Cherry plum Jam	*Advertiser* 1953, 'Seasonal Recipes for Making Jam in Small Quantities', 24 December, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47575532

1954

Blackberry Apple Jam	*Mail* 1954, 'Blackberry recipes', 6 March, p. 49, viewed 21 January 2019, http://nla.gov.au/nla.news-article57693458
Blackberry Plum Jam	*Mail* 1954, 'Blackberry recipes', 6 March, p. 49, viewed 21 January 2019, http://nla.gov.au/nla.news-article57693458
Raspberry Jam	*Advertiser* 1954, 'Readers are asking', 13 May, p. 17, viewed 21 January 2019, http://nla.gov.au/nla.news-article48130653
Strawberry Jam	*Advertiser* 1954, 'Readers are asking', 18 November, p. 17, viewed 21 January 2019, http://nla.gov.au/nla.news-article47595941
Strawberry Conserve	*Advertiser* 1954, 'Readers are asking', 3 December, p. 21, viewed 21 January 2019, http://nla.gov.au/nla.news-article47623624
Blackcurrant and Plum Jam	*Advertiser* 1954, 'Readers are asking', 3 December, p. 21, viewed 21 January 2019, http://nla.gov.au/nla.news-article47623624
Pickled Cherries	*News* 1954, 'Women's news', 20 January, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article134475349

Appendix 4.23

Berry fruit preserving recipes – local South Australian cookbooks

GREEN AND GOLD COOKBOOK

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
JAM											
Black currant and Apricot Jam	2	2	2	2	2	2		2	2	2	2
Black currant Jam	2	2	2	2	1	2		2	2	1	2
Blackberry and Apple Jam	1	1	1	1	1	1		1	1	1	1
Gooseberry and Cherry Jam	1	1	1	-	1	1		1	1	1	1
Gooseberry and Raspberry Jam	1	1	1	1	1	1		1	1	1	1
Gooseberry Jam	4	4	4	4	4	4		4	4	4	4
Loganberry Jam	1	1	1	1	1	1		1	1	1	1
Raspberry Jam	1	1	1	1	1	1		1	1	1	1
Strawberry Jam	1	1	1	1	1	1		1	1	1	1

Source:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
JAM				
Blackberry and Apple Jam	1	1	1	1
Blackberry and Plum Jam	1	1	1	1
Blackberry Jam	1	1	1	1
Cherry Jam	1	1	1	1
Cherry Plum and Gooseberry Jam	1	1	1	1
Fresh Raspberry Jam	1	1	1	1
Gooseberry Jam	1	1	1	1
Loganberry and Cherry Plum Jam	1	1	1	1
Raspberry Jam from pulp	1	1	1	1
Strawberry Jam	2	2	2	2
JELLIES				
Native Currant Jelly	1	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

SCHOOL OF MINES COOKBOOK

(SOUTHERN COOKERY BOOK)

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
JAM						
Blackberry and Apple Jam	1	1	1	1	1	1
Blackberry and Plum Jam	-	-	1	1	1	1
Blackberry Jam	1	1	-	-	-	-
Cherry and Gooseberry Jam	-	1	1	1	1	1
Cherry Jam	1	-	-	-	-	-
Gooseberry and Cherry Jam	1	1	1	1	1	1
Loganberry and Cherry Plum Jam	-	1	1	1	1	1
Loganberry Jam	1	1	1	1	1	1
Raspberry Jam	1	1	1	1	1	1
Strawberry Jam	1	2	2	2	2	2
JELLY						
Red-currant Jelly	2	1	1	1	1	1
CHUTNEY						
Gooseberry Chutney	1	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	**1930s**	**1940s**	**1940s**	**1950s**	**1966?**	**1960/70**	**1970**	**2013**
JAM									
Gooseberry Jam	1	1	1	1	1	1	1	1	1
Native Currant Jam	1	1	1	1	1	1	1	1	1

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a*,* 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b*,* 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940*,* 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960*,* 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70*,* 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970*,* 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

CALLING ALL COOKS – SAGASCO

	1931	1940	1941	1949
JAM				
Blackberry and Apple Jam	*			
Blackberry Jam with Plum		*	*	*
Blackberry Jam with Rhubarb	*	*	*	*
Black currant Jam	*			
Gooseberry and Cherry Jam	*	*	*	*
Gooseberry Jam	*	*	*	*
Raspberry Jam (2 recipes)	*	*	*	*

JELLY				
Black currant and Red currant Jelly	*	*	*	*
Gooseberry Jelly	*			
OTHER PRESERVES				
Red Currant Juice	*	*	*	*

Sources:

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

A Collection of Recipes for Pickles, Sauces, Jams and Jellies. Published by SACWA Inc. March 1961

JAM
Blackberry and Apple Jam
Blackberry Jam
Gooseberry Jam
Gooseberry and Cherry Jam
Loganberry Jam
Native Currant Jam
Newberry Jam
Redcurrant Jam
Strawberry Jam (2 recipes)
JELLY
Blackberry Jelly
Native Currant Jelly
CHUTNEY
Gooseberry Chutney

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.24

Interview data – vegetables

African Maize (mealies)	+
Artichokes - globe	++
Artichokes - Jerusalem	*
Asian greens	*
Asparagus	***+++*++
Beans	***** ***** ***** ***++++++++++++++++++++
Beetroot	****++++++*+++
Bok choy	+++
Broad Beans	***** ***++++++
Broccoli	**+++++
Broccolini	+
Brussel Sprouts	++
Butter Beans	++
Butternut pumpkin	****
Cabbage	***** ***+*+++++++++
Cameleon plant	+
Capsicum (rgy)	***++ ++++ ++++++++++++++++++++++++++
-long light green	++++++
Carrot	***** ***** +++++++
Cauliflower	***** *+++++++
Celeraic	*
Celery	*+++
Chinese cabbage	+*
Chinese greens	++++
Chilli	**+++++++*+
Choko	++++++
Choy sum	+
Cress	*
Cucumber (apple)	**
Cucumber (green)	***** ***++ ++++++++++++++++++++*+++
Cucumber (African)	+
Eggplant	**++++++++++
Endive	**
Gailan (Chinese broc)	+
Horseradish	+++
Kohlrabi	*++*
Leeks	+++
Lettuce	***** *++++++++++++++++
-cos lettuce	+
Lucerne for chooks	*
Marrow	**
Mugwort	+
Nasturtiums	+
Okra	+++*
Olives	*+++++++
Onions	***** ***** **+++ ++++++++++++++++
Onion tree	+
Pak Choy	*
Parsnips	**++

Peas	***** ***** ***** ++++++++++++
Pickling onions	***
Potato	***** ***** ***** ++++++++++++++++++++++++++
Pumpkin	***** ***** *++++++++++
Radish	****++++++++
Red cabbage	++
Red beet	*
Rhubarb	***** *++++
Rocket	*++
Salad items	+*+
Silver beet	*****++++++++
Snow peas	*+
Spinach	***** *++++++++++
Spring onion	*+++++++++
Squash	*+
String Beans	+
Sugar peas	*
Sunflowers	*+
Swedes	**+++
Sweetcorn	***** ***** +++++++++
Sweet potato	*++
Tiep	+
Tomatoes	***** ***** +**** **+** ****+ ++++++ ++++++++++++ ++++++ ++++++++++++++++++++++
Triamble	***
Trombone	*
Turnips	**++
Warrigal greens	+
Watercress	+
Witlof	*
Winter melon	++
Zucca	+
Zucchini	****++++++++++++++++
-long stripy white	+
-zucchini flower	++

*Anglo-Australian interviewees

+Migrant interviewees (including post-war British migrants)

KEY: Fruit and Seed, Leaf and Stem, Root and Bulb

Source: Interviews conducted by author.

Appendix 4.25

Fruit and seed vegetable fact sheets - Department of Agriculture 1947-1987

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Bulletin No. 405	1947	Tomato culture in South Australia	G Quinn
Bulletin No. 378	May-48	Vegetables from the Home Garden	N R Quinn
Bulletin No. 378	Apr-52 (Rev)	Vegetables from the Home Garden	N R Quinn
Bulletin No. 378	Jul-62 (Rev)	Vegetables from the Home Garden	N R Quinn
Extension Bulletin No. 7/69	1969	Vegetables from the home garden	I S Rogers & B T Baker
Pamphlet No. 3970	1970	Sweetcorn growing	I S Rogers & B T Baker
Special Bulletin No. 8/71	1971	Home storage of fruit and vegetables	B L Tugwell
No. 7/69	1975 (Rev)	Vegetables from the home garden.	I S Rogers & B T Baker
Fact sheet No. 63/76	Nov-76 (Rev)	Zucchinis from the garden	B Philp
Fact sheet No. 83/76	Aug-76	Broad beans in the garden	I Rogers
Fact sheet No. 84/76	Aug-76	Hard pumpkins and squashes for storage	R Henderson
Fact sheet No. 85/76	Aug-76	Soft marrows and squashes for harvesting when immature	R Henderson
Fact sheet No. 86/76	Aug-76	Capsicums in the garden	I Rogers
Fact sheet No. 92/76	Sep and Dec-76	Pests and diseases of French beans	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 93/76	Sep-76	Pests and diseases of broad beans	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 118/76	Oct-76	Pickles	L Jacobs
Fact sheet No. 94/76	Dec-76	Pests and diseases of capsicums	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 95/76	Dec-76	Pests and diseases of tomatoes	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 113/76	Sep-76	Home drying of vegetables	A Dahlenburg
Fact sheet No. 114/76	Sep-76	Direct seeding of tomatoes in the garden	I Rogers
Fact sheet No. 118/76	Oct-76	Pickles	L Jacobs
Fact sheet No. 127/76	Nov-76	Bacterial speck of tomato	T Wicks
Fact sheet No. 128/76	Nov-76	Tomato spotted wilt	D Hodge
Fact sheet No. 135/76	Nov-76	Vegetable variations (recipes)	L Jacobs
Fact sheet No. 140/176	1976	Vegetable planting guide	B Philp
Fact sheet No. 144/76	Undated 1976	Sow garden peas in May	I Rogers
Fact sheet No. 50/7	Jan-77	Pesticides suitable for vegetables in the home garden	B Philp
Fact sheet No. 50/7	Undated 1977	Chemicals for the home vegetable garden	B Philp

Fact sheet No. 97/76	Feb-77	Pests and diseases of potatoes (Greek)	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 129/76	Feb-77	Target spot of potatoes (Greek)	H D Fedderser & B W Philp
Fact sheet No. 33/77	Jan-77	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 51/77	Apr-77	Small plot growing of cucumbers	I Rogers
Fact sheet No. 53/77	Apr-77	Sweetcorn and popcorn for the home garden	R Henderson
Fact sheet No. 55/77	Apr-77	Growing French beans	I Rogers
Fact sheet No. 66/67	Apr-77	Okra in the garden	I Rogers & G L Lomman
Fact sheet No. 68/77	Apr-77	Cherry tomatoes in the garden	I Rogers & G L Lomman
Fact sheet No. 121/77	Sep-77	Potato growing in the garden	R Allen
Fact sheet No. 12/78	Dec-77	Growing vegetables in the home greenhouse	B Philp
Fact sheet No. 25/78	Mar-78	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 26/78	Mar-78	Pumpkin eaters	L Jacobs
Fact sheet No. 55/78	Oct-78	Cooking with sugar peas	L Jacobs
Fact sheet No. 9/78	NA	Sugar Peas	NA
Fact sheet No. 95/76	April-79 (Rev)	Pests and diseases of tomatoes - Greek	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 63/76	July-79 (Rev)	Zucchinis from the garden	B Philp
Fact sheet No. 113/76	Dec-79 (Rev)	Home drying of vegetables	A Dahlenburg
Fact sheet No. 114/76	Dec-79 (Rev)	Growing tomatoes at home	B Philp
Fact sheet No. 128/76	April 1979	Tomato spotted wilt (Greek)	D Hodge
Fact sheet No. 140/176	June-79 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 53/77	Aug-79 (Rev)	Sweetcorn and popcorn for the home garden	R Henderson
Fact sheet No. 55/77	June-79 (Rev)	Growing French beans at home	B Philp
Fact sheet No. 210/65	Mar-79	Home storage of fruits and vegetables	B Tugwell
Fact sheet No. 29/79	Jul-79	Variations with winter vegetables	L Jacobs
Fact sheet No. 58/76	Reprinted May 1980	Cucumbers - Cold and Hot	L Jacobs
Fact sheet No. 58/76	Undated 1980	Cooking with peppers	L Jacobs
Fact sheet No. 55/77	May-80 (Rev)	Growing French beans at home	B Philp
Fact sheet No. 16/80	Sep-80	Consumer guide to fruit and vegetables in season	L Jacobs
Fact sheet No. 84/76	Dec-80	Pumpkins and squash in the garden	B Philp
Fact sheet No. 60/76	Reprinted May 1981	Cooking with Zucchini	L Jacobs

Fact sheet No. 83/76	May- 81 (Rev)	Broad beans in the garden	I Rogers
Fact sheet No. 86/76	Jan-81	Capsicums and peppers in the garden	B Philp
Fact sheet No. 144/76	Jan- 81 (Rev)	Peas growing in the garden.	B Philp
Fact sheet No. 4/81	Feb-81	Brussels Sprouts in the garden	B Philp
Fact sheet No. 140/176	Feb-81 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 95/76	Sept-81 (Rev)	Pests and diseases of tomatoes	G Lomman, T Wicks & G Baker
Fact sheet No. 25/78	Reprinted November 1981	Pickles, chutneys and relishes	L Jacobs
Pamphlet	1982	Your Vegetable Garden - A guide to home vegetable growing in South Australia	B Philp
Fact sheet No. 63/76	Nov-82 (Rev)	Zucchinis from the garden	B Philp
Fact sheet No. 94/76	May- 82 (Rev)	Pests and diseases of capsicums	G Lomman, T Wicks & G Baker
Fact sheet No. 51/77	Oct- 82 (Rev)	Homegrown cucumbers	B Philp
Fact sheet No. 114/76	Sep-83 (Rev)	Growing tomatoes at home	B Philp
Fact sheet No. 25/78	May & August- 83 (Rev)	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 26/78	Nov-83 (Rev)	Pumpkin eaters	L Jacobs
Fact sheet No. 140/176	Feb-84 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 46/85	Oct-85	Beans from the garden	B Morphett
Fact sheet No. 84/76	1986 (Rev)	Pumpkins and squash in the garden	B Philp
Fact sheet No. 3/79	Oct-87 (Rev)	Home storage of fruits and vegetables	B Tugwell

KEY: Tomatoes, Pumpkin and marrows, Beans

Appendix 4.26

Other vegetable booklets produced by the Department of Agriculture

VEGETABLE					
	1942	1948	1952	1962	1982
ARTICHOKE					✓
Globe					✓
Jerusalem					✓
ASPARAGUS					✓
Mary Washington					✓
BEANS - BROAD					✓
Broad Windsor	✓	✓	✓	✓	
Coles Dwarf					✓
Dwarf Prolific	✓		✓	✓	
Early Long Pod	✓	✓	✓	✓	✓
Leviathan Long Pod			✓	✓	
Roma					✓
BEANS - CLIMBERS					✓
Blue Lake					✓
Caseknife	✓	✓	✓		
Dairy Maid	✓	✓			
Delicious	✓	✓			
Epicure	✓	✓	✓	✓	✓
Kentucky Wonder	✓	✓	✓		✓
Purple King					
Westralia				✓	
BEANS - DWARF					✓
Acme	✓	✓	✓	✓	✓
Brown Beauty	✓	✓	✓	✓	
Burpless Stingless	✓	✓	✓		✓
Canadian Wonder	✓	✓			✓
Emperor William Improved	✓	✓	✓		✓
Feltham Prolific			✓		
Goward Special				✓	
Hawksbury Wonder	✓	✓	✓	✓	✓
Prolific		✓			
Semi-blight Proof	✓	✓			✓
Staley's Surprise			✓	✓	
Tendergreen				✓	
Tweed Wonder				✓	
BEANS - FRENCH/CLIMBING					
Bountiful Butter					
Brown Beauty					
Gourmet Delight					
Hawksbury Wonder					
Pioneer					
Tendergreen					

BEETROOT					✓
Crimson Globe	✓	✓	✓		
Dell's Crimson	✓	✓			
Derwent Globe					✓
Detroit Dark Red			✓	✓	
Early Wonder			✓		✓
Early Wonder No. 2				✓	
Eclipse	✓	✓	✓		
Egyptian Turnip		✓			
Egyptian Turnip Rooted	✓	✓	✓		
Green Top Bunching (Adel Hills)				✓	
Maori King	✓	✓			
Topmarket				✓	
BROCCOLI					✓
Green Duke Hybrid					✓
Green Sprouting					✓
BRUSSEL SPROUTS					✓
Evesham			✓		
Exhibition	✓	✓			
Fillbasket			✓	✓	
Lindo					✓
Long Island				✓	
Serymgour's Giant			✓		
Top score hybrid					✓
Wroxton	✓	✓			
Yates Champion	✓	✓			
CABBAGE					✓
Adelaide Market	✓				
Allhead Early			✓		
Ballhead Hybrid					✓
Brunswick	✓	✓			
Burpees Allhead Early	✓	✓			
Copenhagen Market	✓	✓	✓	✓	
Daniel's Defiance	✓	✓			
Drumhead	✓	✓	✓	✓	
Earliball					✓
Enfield Market	✓	✓	✓	✓	
Extra Early Express	✓	✓			
Flower of Spring	✓	✓			
Golden Acre			✓	✓	
Greengold Hybrid					✓
Henderson's Succession	✓	✓	✓		
London Market	✓	✓			
Midget Savoy	✓		✓		
Red Hybrid					✓
Savoy			✓	✓	
Savoy King					✓
St. John's Day	✓	✓	✓		

Succession	✓	✓	✓	✓	
Sugarloaf					✓
Superette					✓
Surehead	✓	✓			
York Early Dwarf	✓	✓			
CAPSICUM					✓
Californian Wonder					✓
Cayenne					✓
Giant Bell					✓
Hot Pepper					✓
Long Red					✓
Long Sweet Yellow					✓
CARROTS					✓
All Seasons					✓
Baby					✓
Challenge		✓			
Challenge Early Horn	✓	✓			
Challenge Shorthorn	✓	✓			
Champion Scarlet Horn			✓		
Chantenay	✓	✓			
Chantenay Long				✓	
Danver's Half Long			✓		
Early Horn	✓	✓			
Early Shorthorn	✓	✓	✓		
Improved	✓	✓			
Intermediate	✓				
Intermediate	✓	✓	✓		
King Chantenay					✓
Manchester Table			✓		
Onward					✓
Red Cored Chantenay			✓		
Rondo Round					✓
Scarlet Nantes Selected	✓	✓			
St Valery	✓	✓	✓		
Topweight				✓	✓
Western Red					✓
CAULIFLOWER					✓
All seasons	✓	✓			
Deepheart				✓	
Deepheart Phenomenal					✓
Early Greenleaf	✓	✓	✓		
Early London	✓	✓	✓		
Early Snowball			✓	✓	
Eclipse Early	✓	✓	✓		
Greenleaf	✓		✓		
Late Eclipse	✓	✓	✓		
Late Metropole	✓	✓			
Late Metropole	✓	✓	✓	✓	

Paleface					✓
Phenomenal			✓	✓	
SA Early Phenomenal			✓	✓	✓
Special Market	✓				
Veitch's Autumn Giant	✓	✓	✓		
Westralia (paleface)				✓	✓
CELERY					✓
American					✓
Crisp salad					✓
SA long white	✓	✓	✓	✓	✓
Stringless					✓
CHOKO					✓
CUCUMBER					✓
Burpless					✓
Crystal Apple			✓	✓	✓
Green gem					✓
Japanese Climbing	✓	✓			
Long Green Prickly (Long type)	✓	✓	✓		
Paris Cluster (apple type)	✓	✓			
Patio pink					✓
Pot luck					✓
SA Large Apple				✓	
Short Green Prickly			✓		
Super Market				✓	✓
Superpickle					✓
White Spine			✓		
EGGPLANT					✓
Black Beauty					✓
Long Purple					✓
Supreme					✓
ENDIVE					✓
KOHLRABI					✓
Early Purple					✓
Early White Vienna					✓
LEEK					
Carentan		✓			
Giant Carentan	✓	✓	✓		
London Flag	✓	✓	✓		
Lyon	✓	✓			
Musselburgh			✓	✓	
Musselburgh Wonder			✓		
LETTUCE					✓
Buttercrunch					✓
Coopers Wonderful	✓				
Cos					✓
Early Great Lakes				✓	
Great Lakes			✓	✓	✓
Great Lakes Original				✓	✓

Green Jade	✓	✓			
Hanson	✓	✓			
Iceberg	✓	✓	✓		
Imperial 44			✓		
Imperial 615			✓		
Imperial 847			✓		✓
Imperial D			✓	✓	✓
Imperial Triumph				✓	✓
Mignonette Green					✓
Neopolitan			✓		
New York	✓	✓	✓		
Penn Lake					✓
Sunny Lakes				✓	✓
Winterlake				✓	✓
Yatesdale					✓
MARROW					
Early Green (custard type)			✓		
Early White (custard type)			✓		
Long Green (bush type)			✓	✓	
Long Green (trailing type)			✓		
Long White (bush type)			✓	✓	
Long White (trailing type)			✓		
Tender and True	✓	✓			
Tripoli Bush (bush type)	✓	✓			
White Custard	✓	✓			
MELONS					✓
Watermelons					✓
Candy Red				✓	✓
Candy Red Hawkesbury					✓
Cannon Ball	✓	✓	✓	✓	
Cuban Queen	✓	✓	✓		
Early Yates					✓
Icecream	✓	✓	✓		
Sugar Baby					✓
Sunny Boy					✓
Volga	✓	✓			
Yankee Doodle			✓	✓	
Rockmelons					✓
Delicious	✓	✓			
Early Hackensack	✓	✓			
Gold Coast				✓	
Hackensack			✓		
Hales Best			✓	✓	✓
Hawkesbury			✓		
Honey Dew				✓	✓
Rocky Ford	✓	✓	✓		
Supersprint					✓
Yance treat					✓

MUSHROOMS					
ONIONS					✓
White					✓
Early Barletta					✓
Early Flat white	✓	✓	✓		
Imperial White					✓
Late White Globe	✓	✓	✓		
SA White Globe				✓	✓
Silverskin			✓		
Spanish					✓
White Imperial Spanish				✓	
White Rocket				✓	
Brown					✓
Australian Brown Globe	✓	✓	✓	✓	
Brown Globe					✓
Brown Spanish				✓	✓
Cream Gold					✓
Hunter River Brown					✓
Mild Red					✓
Odourless	✓	✓	✓		✓
PARSNIP					✓
Challenge	✓	✓			
Hollow Crown	✓	✓	✓		✓
Melbourne White Skin				✓	
Oxheart	✓	✓			
Turnip Rooted	✓	✓			
Yatesnip					✓
PEAS					✓
Earlicrop					✓
English Wonder	✓	✓			
Greenfeast	✓	✓	✓	✓	✓
Melbourne Market					✓
Richard Seddon	✓	✓			
Sugar Snap					✓
Telephone					✓
Telephone (climbing)			✓	✓	
W. F. Massey	✓	✓	✓	✓	
Waratah	✓	✓			
William Hurst	✓	✓			
Yorkshire Hero	✓	✓	✓		
POTATOES					✓
Coliban					✓
Exton					✓
Kennebec					✓
Pontiac					✓
Sebago					✓
PUMPKIN					✓
Butterbush					✓

Butternut				✓	✓
Crown Prince					✓
Golden Nugget					✓
Ironbank			✓		
Qld Blue			✓	✓	✓
Sugar Ball	✓	✓			
Triamble			✓	✓	✓
Trombone (gamma)				✓	✓
Turk's Cap			✓		
Windsor Back					✓
RADISH					✓
Brilliant	✓	✓			
Cardinal	✓	✓			
French Breakfast	✓	✓	✓		✓
Long Scarlet	✓	✓	✓	✓	✓
Long White Icicle					✓
Red Turnip				✓	
Round Red					✓
Scarlett Cherry	✓	✓			
Scarlett Globe	✓	✓			
White Delicacy	✓	✓			
White Icicle			✓		
White stone	✓				
RHUBARB					✓
Sydney Crimson					✓
SILVERBEET					✓
Broad Ribbed Giant			✓		
Fordhook Giant	✓	✓	✓	✓	
Fordhook Master				✓	✓
Giant Broad White Rib	✓	✓			
Lucullus	✓		✓		
Lucullus Paragon		✓			
Paragon	✓	✓			
SPINACH					
Giant	✓	✓			
Hybrid No. 102				✓	
New Zealand	✓	✓	✓		
Paragon	✓	✓			
Prickly	✓	✓			
Prickly Giant			✓		
Prickly Seeded				✓	
Round			✓		
SQUASH					✓
Banana Squash					✓
Green-warted Hubbard					✓
NK 195					✓
Scallopini Hybrid					✓
Table queen					✓

White Bush Scallop					✓
SWEDE					
Champion					
Champion Purple Top	✓	✓	✓	✓	
Laing's Garden	✓	✓	✓		
Purple Top					
Royal Rose				✓	
Success	✓	✓			
Superlative	✓	✓	✓		
SWEETCORN					✓
Golden Cross Bantam				✓	
Idaho Hybrid					✓
Iochief Hybrid				✓	
NIC 195					✓
TOMATO					✓
Apollo					✓
Bounty			✓		
Burnley Gem					✓
Burwood Prize	✓	✓	✓		
College Challener				✓	
Early Red Dwarf	✓	✓			
Excelsior	✓	✓			
Grosse Lisse			✓	✓	✓
Heinz Special				✓	
KYI				✓	
Patio Hybrid					✓
Ponderosa	✓				
Potentate		✓	✓		
Q3				✓	
Roma					✓
Rouge de Marmande					✓
S A Dwarf Red			✓	✓	
Salads Special			✓		
Small Fry					✓
Tatura Dwarf Red Globe			✓	✓	
Tiny Tim					✓
TURNIP					✓
Early Purple Top			✓		
Early Shorthorn	✓	✓			
Early White Stone			✓		
Early Wonder	✓	✓			
Milan Purple Top	✓	✓			
Purple Top	✓	✓	✓	✓	✓
Shorthorn	✓	✓			
White Globe			✓	✓	✓
White Stone	✓	✓	✓	✓	✓
ZUCCHINI					✓
Blackjack hybrid					✓

Goldzini					✓
Greyzini					✓
UNUSUAL VEGETABLES					
Chinese Cabbage					✓
Chinese Spinach					✓
Florence Fennel					✓
Horseradish					✓
Okra					✓
Salsify					✓
Sweet Potato					✓
Witloof Chicory					✓

KEY: Pumpkins / Marrows, Tomatoes, Beans, Cabbages, Onions, Carrots

Sources:

Quinn, N R 1942, *Vegetable Growing in the Home Garden*, Bulletin No. 378, Department of Agriculture, South Australia.

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Quinn, NR 1952, *Vegetable Growing in the Home Garden,* rev. edn, Bulletin No. 378, Department of Agriculture, South Australia.

Quinn, NR 1962, *Vegetables from the Home Garden,* rev. edn, Bulletin No. 378, Department of Agriculture, South Australia.

Philp, B 1982, *Your Vegetable Garden: A Guide to Home Vegetable Growing in South Australia*, Department of Agriculture, South Australia.

Appendix 4.27

The Home Garden Advisory Service log details– vegetables

VEGETABLE	1989	1990	1991	1992	1993	1994	1995
Artichoke				*			
Asparagus	*	*		*	*		*
Beans	*	*	*	*	*	*	*
Beetroot		*		*	*	*	
Black beans		*		*			*
Brassicas	*	*					
Broad Beans	*	*	*		*		*
Broccoli	*		*	*		*	*
Brussel sprout				*			
Butter beans		*					
Cabbages		*	*	*	*		
Capers	*						
Capsicum	*	*	*		*		*
Carrot	*	*		*	*	*	*
Cauliflower	*	*	*	*		*	
Celeriac		*					
Celery	*	*			*		
Chinese cabbage	*						
Choko		*		*			
Cucumbers	*	*	*	*	*	*	*
Eggplant	*	*	*	*		*	*
Eschallots					*		
Gourds		*	*		*		
Horseradish	*	*			*		
Kale	*			*			
Kohlrabi		*				*	*
Leek	*			*			
Lettuce	*	*				*	
Marrow		*			*		
Mushrooms	*	*	*	*	*	*	*
Okra	*					*	
Olives	*	*	*	*	*	*	*
Onions	*	*		*	*	*	*
Parsnips		*					
Peas	*	*	*	*	*	*	*
Peppercorn	*				*		
Peppers	*			*	*	*	*
Pine nuts					*		
Potatoes	*	*	*	*	*	*	
Pumpkin	*	*	*	*	*	*	*
Radish	*				*	*	
Rhubarb	*	*	*	*	*	*	*
Runner beans		*					

Shallots	*				*		
Silver beet	*	*	*		*	*	
Snake beans			*	*			
Snow peas	*	*			*		
Spinach		*		*		*	
Spring onions		*				*	
Sprouts	*						*
Squash		*		*			
Sweet corn	*	*		*		*	
Sweet potato			*			*	
Tomato	*	*	*	*	*	*	*
Trombone						*	
Turnips		*					
Zucchini	*	*	*	*	*	*	

KEY: Fruit and Seed, Leaf and Stem, Root and Bulb

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.28

Home Garden Advisory Service Vegetable Inquiries 1989-1995

VEGETABLE INQUIRIES 1989

Asparagus	5
Avocado	13
Bean Germination	1
Beans	11
Brassicas	1
Broad Beans	3
Broccoli	2
Butternut Pumpkin	2
Capers	1
Capsicum	3
Carrot	3
Cauliflower	2
Celery	1
Chinese Cabbage	1
Companion Planting Veg	1
Cucumbers	2
Eggplant	1
Green Potato	2
Kale	2
Mushrooms	5
Okra	1
Olive	9
Olive Scale	1
Onion	8
Peas	6
Pickling Olives	1
Potato	18
Pumpkin	2
Queensland Blue Pumpkin	1
Radish	5
Rhubarb	5
Russian Leek	1
Shallots	1
Silver Beet	5
Snow Peas	1
Sprouts	1
Sweetcorn	1
Tomato	38
Tomatoes Viruses	1
Veg Growing	1
Veg Planting	1
Vege Patch	1
Vegetable Disease Control	1

Vegetable Drying	1
Vegetable Problems	1
Vegetable Soil	1
Vegetable Temperatures 1	1
Vegetable Weed Sprays	1
Vegetable Weevil in Carrots	1
Vegetables general	6
Zucchini	4
Total	198

VEGETABLE INQUIRIES 1990

Asparagus	8
Avocado	11
Bean Weevil	1
Beans	16
Beetroot	1
Black Bean	1
Broad Beans	5
Bush Marrow	1
Butter Beans	2
Cabbage	3
Cabbage Caterpillars	1
Capers	1
Capsicums	3
Carrot Weevil	1
Carrots	4
Cauliflower	2
Celeriac	1
Celery	1
Companion Plants for Vegetables	1
Corn	2
Cos Lettuce	1
Cucumbers	5
Drying Beans	1
Drying Tomatoes	3
Eggplant	3
Green Vegetables	3
Greenhouse Vegetables	1
Lettuce	4
Mushrooms	11
Onions	6
Organic Vegetable Growing	1
Olive Diseases	1
Olive Picking	1
Olive Propagation	1
Olive Seed	1
Olive Shrivelling	1
Olives	14

Parsnips	1
Pea Seed	1
Pea Seedings	1
Peas	7
Pickling Olives	9
Potato	25
Preserving Mushrooms	1
Pumpkins	7
Pumpkin Pollination	1
Pumpkin Seeds	1
Rhubarb	6
Runner Beans	1
Silver Beet	2
Snow Peas	4
Sowing Legume Seeds	1
Sowing Pumpkins	1
Spinach	1
Spring Onions	2
Squash	1
Sweetcorn	2
Sweetcorn Fertilisers	1
Tomato	90
Tomato Diseases	2
Tomato Mite	4
Tomato Puree	1
Tomato Seeds	1
Tomato Watering	1
Tomato White Fly	1
Turnips	1
Veg to Sow	1
Vegetable Book	2
Vegetable Bugs	1
Vegetable Gardening	2
Vegetable Information	26
Vegetable Nematodes	1
Vegetable Seeds	2
Vegetable Soils	1
White Kohlrabi	1
Zucchini	5

VEGETABLE INQUIRIES 1991

Avocado	1
Beans	8
Beans and White Fly	1
Broad Beans	2
Broccoli	2
Cabbage	1
Capsicum	3

Cauliflower	1
Cherry Tomatoes	1
Cucumbers	4
Drying Vegetables	1
Eggplant	3
Gourds	1
Greenhouse Vegetables	1
Growing Vegetables	1
Mushrooms	1
Olive	4
Peas	1
Pickles	4
Potato	3
Pumpkin	4
Rhubarb	1
Salad Veg	1
Silver Beet	2
Snake Beans	1
Sweet Potato	1
Tomato	26
Tomato Mite	1
Vegetable Beds	1
Vegetable Books	1
Vegetable Diseases	1
Vegetable Garden	1
Vegetable Guide	1
Vegetable Information	8
Zucchini	2

VEGETABLE INQUIRIES 1992

Artichoke	1
Asparagus	1
Avocado	10
Beans	2
Beetroot	2
Black Bean	1
Broccoli	1
Brussels Sprouts	1
Butter Squash	1
Butternut Pumpkins	1
Cabbage	4
Carrot	5
Cauliflower	1
Celeriac	1
Cucumber	5
Eggplant	4
Kale	1

Leeks	1
Mushrooms	5
NZ Spinach	1
Olive Seedlings	1
Olives	10
Onions	4
Peas	2
Peppers	2
Picking Olives	2
Pickled Onions	1
Potatoes	3
Pruning Tomatoes	1
Pumpkin	3
Rhubarb	4
Silver Beet	1
Snake Beans	1
Spinach	1
Squash	1
Sweetcorn	1
Tomato	37
Tomato Fertilising	1
Tomato Grafting	2
Tomato Sprays	1
Tomatoes Grafting	1
Vegetable Books	1
Vegetable Planting	1
Vegetable Seedlings	1
Vegetables	7
Zucchini	2

VEGETABLE INQUIRIES 1993

Asparagus	2
Avocado	6
Beans	1
Blanching Vegetables	1
Broad Beans	2
Cabbage	1
Capsicum	4
Carrot	1
Celery	1
Cucumbers	1
Green Vegetables	1
Lettuce	1
Mushroom	8
Olive	16
Onion	2
Peppers	2

Peas	2
Picking Olives	1
Potatoes	5
Pumpkins	3
Radish	1
Shallots	1
Silver Beet	1
Snow Peas	3
Tomato	20
Vegetables	10
Vegetable Book	1
Vegetable Weevil	1
Zucchini	1

VEGETABLE INQUIRIES 1994

Avocado	19
Beans	6
Beetroot	1
Broccoli	1
Butternuts	1
Carrots	2
Cauliflower	1
Corn	1
Cucumber	5
Drying Tomatoes	1
Drying Vegetables	3
Eggplant	2
Growing Vegetables	1
Kohlrabi	1
Lettuce	1
Liquorice	1
Mushroom	12
Okra	1
Olive Grafts	1
Olive Pickling	1
Olives	7
Onion Seedlings	1
Onions	4
Peas	7
Peppers	2
Potato Harvesting	1
Potatoes	6
Radish	1
Rhubarb	4
Silver Beet	2
Spinach	1
Spring Onions	1
Sweet Potato	1

Sweetcorn	1
Tomato	45
Tommy Toe	1
Trombone	2
Vegetables	10
Zucchini	2

VEGETABLE INQUIRIES 1995

Asparagus	4
Avocado	7
Beans	4
Black Bean	1
Broad Beans	2
Broccoli	1
Butternut Pumpkin	2
Capsicum	7
Carrots	3
Cucumbers	2
Eggplant	6
Kalamata Olives	1
Kohlrabi	1
Mushrooms	9
Olive	8
Onions	3
Peas	2
Pickling Olives	1
Potatoes	6
Pumpkin	4
Pumpkin Harvesting	1
Rhubarb	6
Sprouts	1
Tomato	49
Tomato Mite	1
Vegetable Seeds	2
Zucchini	1

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

KEY: Fruit and Seed, Leaf and Stem, Root and Bulb

Appendix 4.29

Lasscocks sowing and planting guides

	1965	1970	1973
Beet	*	*	*
Broad Beans	*	*	*
Broccoli	*	*	*
Brussels Sprouts	*	*	*
Cabbage	*	*	*
Carrot	*	*	*
Cauliflower	*	*	*
Corn (sweet)	*	*	*
Cress and mustard	*	*	*
Cucumber	*	*	*
French beans	*	*	*
Garlic	*	*	*
Leek	*	*	*
Lettuce	*	*	*
Melon	*	*	*
Mushroom	*	*	*
Onion	*	*	*
Parsnip	*	*	*
Peas	*	*	*
Potato	*	*	*
Pumpkin	*	*	*
Radish	*	*	*
Spinach	*	*	*
Spring onion	*	*	*
Tomato	*	*	*
Tree onions	*	*	*
Turnip	*	*	*

KEY: Fruit and Seed, Leaf and Stem, Root and Bulb

Sources:

Lasscocks Nurseries Pty Ltd, 1965*, Lasscocks Garden Guide and Catalogue*, Lasscocks, Henley Beach Road, Lockleys, South Australia.

——1970, Lasscocks, Henley Beach Road, Lockleys, South Australia.

——1973, Lasscocks, Henley Beach Road, Lockleys, South Australia.

Appendix 4.30
Lasscocks planting guide 1970

Lasscocks Planting Guide

VEGETABLES

SOWING AND PLANTING GUIDE

Sowing and planting can be done earlier in warmer districts—later in colder districts.

SOW AND PLANT IN LATE SUMMER

Seed	Depth to Sow	Distance Apart Rows	Distance Apart In Rows	Ready for Use
Beet	1 in.	18 in.	6 in.	65 to 100 days
Broad Beans	2 in.	3 ft.	9 in.	May-June on
Cabbage	½ in.	3 ft.	18 in.	4-6 months
Cauliflower	¼ in.	2 ft.	18 in.	6-8 months
Cress and Mustard	½ in.			3 weeks
Leek	½ in.	14 in.	4 in.	6 months
Lettuce	¼ in.	18 in.	8 in.	65 days
Mushroom	Spawn	Any		Seasonable
Onion	½ in.	12 in.	6 in.	6 months
Parsnip	½ in.	18 in.	9 in.	5 months
Peas	2 in.	3 ft.	6 in.	3-5 months
Radish	½ in.	9 in.	2 in.	30-45 days
Spinach	½ in.	12 in.	9 in.	4-8 weeks
Turnip	½ in.	18 in.	9 in.	2-2½ months

SEEDLINGS

Lettuce, Cabbage, Cauliflower, Beet, Celery, Brussels Sprouts and Broccoli, Shallots, Garlic and Tree Onions.

SOW AND PLANT IN EARLY SPRING

Seed	Depth to Sow	Distance Apart Rows	Distance Apart In Rows	Ready for Use
Beet	1 in.	18 in.	6 in.	65 to 100 days
Brussels Sprouts	½ in.	2 ft.	18 in.	6-9 months
Cabbage	½ in.	3 ft.	18 in.	4-6 months
Carrot	½ in.	12 in.	2 in.	5 months
Cauliflower	¼ in.	2 ft.	18 in.	6-8 months
Corn (Sweet)	2 in.	3 ft.		80-100 days
Cress and Mustard	½ in.			3 weeks
Cucumber	1 in.	4 ft.		3-4 months
French Beans	2 in.	2 ft.	9 in.	46-65 days
Lettuce	¼ in.	18 in.	8 in.	65 days
Melon	1 in.	4-5 ft.		4 months
Onion (Spring)	½ in.	12 in.	6 in.	6 months
Parsnip	½ in.	18 in.	9 in.	5 months
Peas	2 in.	3 ft.	6 in.	3-5 months
Potato	4 in.	30 in.	18 in.	9-12 weeks
Pumpkin	2 in.	3 ft.		4-5 months
Radish	½ in.	9 in.	2 in.	30-45 days
Spinach	½ in.	12 in.	9 in.	4-8 weeks
Tomato	¼ in.	4 ft.	3 ft.	5-6 months
Turnip	½ in.	18 in.	9 in.	2-2½ months

SEEDLINGS

Tomatoes, Lettuce, Cabbage, Cauliflower.

Try our potting soil—it's good. Only $2.50 a sugar bag.

Source: Lasscocks Nurseries Pty Ltd, 1970, *Lasscocks Garden Guide and Catalogue*, Lasscocks, Henley Beach Road, Lockleys, South Australia, p. 93.

Appendix 4.31

***Yates Garden Guide* – Vegetables**

	1946	1950	1955	1962	1965	1971	1975	1983	1984
Artichoke - Globe	●	●	●	●	●	●	●	●	●
Artichoke - Jerusalem	●	●	●	●	●	●	●	●	●
Asparagus	●	●	●	●	●	●	●	●	●
Beans	●	●	●	●	●	●	●	●	●
dwarf	●	●						●	●
climber / runner	●					●	●	●	●
stringless						●	●		●
lima	●	●					●		
broad beans	●	●	●	●	●	●	●	●	●
French beans	●	●							
Butter beans	●	●				●	●		
Beetroot	●	●	●	●	●	●	●	●	●
Silverbeet	●	●	●	●	●	●	●		●
Borecole (kale)	●	●	●	●	●	●	●	●	●
Broccoli	●	●	●	●	●	●	●	●	●
Brussels Sprouts	●	●	●	●	●	●	●	●	●
Cabbage	●	●	●	●	●	●	●	●	●
Capsicum	●	●	●	●	●	●	●	●	●
Carrot	●	●	●	●	●	●	●	●	●
Cauliflower	●	●	●	●	●	●	●	●	●
Chinese celery / cabbage	●	●	●	●	●	●	●	●	●
Celery	●	●	●	●	●	●	●	●	●
Celeriac			●	●	●			●	●
Chicory	●	●	●	●	●	●	●	●	●

Choko	●	●	●	●	●	●	●	●	●
Cucumber	●	●	●	●	●	●	●	●	●
Eggplant									
Kohlrabi	●	●	●	●	●	●	●	●	●
Leek	●	●	●	●	●	●	●	●	●
Lettuce	●	●	●	●	●	●	●	●	●
Melons (rock/water)	●	●	●	●	●	●	●	●	●
Marrow			●	●	●	●	●	●	●
Mushroom	●	●	●	●	●	●	●	●	●
Okra			●	●	●	●	●	●	●
Olives								●	●
Onions	●	●	●	●	●	●	●	●	●
Potato onions			●	●	●				
Tree onions			●	●	●				
Parsnips	●	●	●	●	●	●	●	●	●
Peanuts									●
Peas	●	●	●	●	●	●	●	●	●
Potatoes	●	●	●	●	●	●	●	●	●
Pumpkin, marrow, squash	●	●	●	●	●	●	●	●	●
Radish	●	●	●	●	●	●	●	●	●
Rhubarb	●	●	●	●	●	●	●	●	●
Rosella	●	●	●	●	●	●	●	●	●
Silverbeet								●	●
Spinach	●	●	●	●	●	●	●	●	●
Sweetcorn/ popcorn	●	●	●	●	●	●	●	●	●
Sweet potato	●	●	●	●	●	●	●	●	
Tomato	●	●	●	●	●	●	●	●	●
Turnip	●	●	●	●		●	●		
Shallots		●	●	●	●	●	●		●

Squash	●	●	●	●	●	●	●	●	●
Swede / turnip				●	●	●	●	●	●

KEY: Fruit and Seed, Leaf and Stem , Root and Bulb

Sources:

Yates' garden guide: for the home gardener 1946, 24th edn, 10th Impression, Arthur Yates & Co, Sydney.

—1950, 24th edn, 16th Impression, Arthur Yates & Co, Sydney.

—1955, 26th edn, Arthur Yates & Co, Sydney.

—1962, 28th edn, Arthur Yates & Co, Sydney.

—1965, 29th edn, Arthur Yates & Co, Sydney.

—1971, rev. edn, Fontana Collins, Sydney.

—1975, rev. edn, Collins, Sydney.

—1983, rev. edn, Collins, Sydney.

—1984, rev. edn, Fontana Collins, Sydney.

Appendix 4.32

***The Advertiser* Vegetable articles 1975-1982**

	1975	1976	1977	1978	1979	1980	1981	1982
Allium								*
Asparagus							*	
Artichoke Globe		*		*				
Artichoke Jerusalem								
Brassicas						*		*
Baby Carrots		*		*				
Beans		*						
Beetroot								
Broad beans		*					*	
Broccoli		*	*					
Brussel Sprouts			*		*			*
Cabbage		*		*			*	
Capsicum			*	*			*	
Carrot		*	*	*			*	*
Cauliflower		*	*					
Celery		*				*		
Choko				*	*	*	*	
Cucumber				*	*			
Eggplant								*
French beans								*
Garlic					*			
Gumbo (okra)		*						
Kohlrabi								*
Leeks			*					
Lettuce			*	*			*	
Marrow								
Mushroom							*	
Okra		*						
Onions		*		*	*	*		
Parsnip			*					
Peas		*		*	*		*	*
Peppers			*				*	
Potato			*	*	*	*		*
Pumpkin				*	*			*
Radish			*					*
Rhubarb			*			*	*	
Seeds				*		*		*
Spinach								
Squash								
Swede								*
Sweetcorn			*	*	*		*	
Sweet potato								

Tomato		*	*	*	*	*		*
Tomato (tiny)		*						
Turnip								*
Zucchini	*							

KEY: Fruit and Seed, Leaf and Stem, Root and Bulb

Sources:

Advertiser 1975, 'Easy to grow zucchini', 7 November.

Advertiser 1976, 'This mite is a serious threat to tomatoes', 2 January.

Advertiser 1976, 'Broccoli can beat the cauli', 12 March.

Advertiser 1976, 'Celery is easy to grow at home', 19 March.

Advertiser 1976, 'Cabbages, caulis like rich soil', 2 April.

Advertiser 1976, 'Consider the cabbage', 23 April.

Advertiser 1976, 'Vegetables to go in for winter and spraying fruit trees', 7 May.

Advertiser 1976, 'Homegrown peas are tastier', 14 May.

Advertiser 1976, 'Rotation rewards – vegetable growing guide and rotation', 4 June.

Advertiser 1976, 'Sow now for spring vegetables- planting guide', 2 July.

Advertiser 1976, 'Sowing time is vital for broad beans', 23 July.

Advertiser 1976, 'August vegetables – tunnels a help to tomatoes', 6 August.

Advertiser 1976, 'It really pays to know your onions', 13 August.

Advertiser 1976, 'Carrots keep coming', 27 August.

Advertiser 1976, 'Vegetable guide – September', 3 September.

Advertiser 1976, 'Tomatoes – with ease, direct seeding', 17 September.

Advertiser 1976, 'Sow now for summer vegetables – October planting guide', 1 October.

Advertiser 1976, 'Time to get among the vegetables. November planting guide', 5 November.

Advertiser 1976, 'Baby carrots rewarding', 26 November.

Advertiser 1976, 'Beans. December vegetable planting guide', 3 December.

Advertiser 1976, 'Pods are good for cooking (okra and gumbo)', 17 December.

Advertiser 1976, 'Tiny tomatoes tasty (cocktail or cherry tomatoes)', 30 December.

Advertiser 1977, 'Clues on corn and vegetable guide', 7 January.

Advertiser 1977, 'Brussels Sprouts hungry – February vegetable guide', 4 February.

Advertiser 1977, 'Vegetable guide – broccoli', 4 March.

Advertiser 1977, 'Cauliflowers', 25 March.

Advertiser 1977, 'Vegetable guide – picking rockmelons', 4 April.

Advertiser 1977, 'Vegetable guide – leeks', 6 May.

Advertiser 1977, 'Greenhouse vegetables (summer crops in winter)', 20 May.

Advertiser 1977, 'Rhubarb', 27 May.

Advertiser 1977, 'Ways to raise early crops – vegetable guide', 1 July.

Advertiser 1977, 'Vegetable guide – carrots', 5 August.

Advertiser 1977, 'Vegetable guide – potatoes', 2 September.

Advertiser 1977, 'Parsnips', 9 September.

Advertiser 1977, 'Capsicums and peppers', 16 September.

Advertiser 1977, 'Lettuce', 14 October.

Advertiser 1977, 'Tomatoes', 28 October.

Advertiser 1977, 'Vegetable guide – white fly', 2 December.

Advertiser 1977, 'Radishes', 9 December.

Advertiser 1977, 'Sweetcorn', 16 December.

Advertiser 1977, 'Watering vegetables', 21 December.

Advertiser 1978, 'Vegetable guide – tomato virus', 3 January.

Advertiser 1978, 'Cabbage growing', 22 January.

Advertiser 1978, 'Greenhouse vegetables – preparation', 31 January.

Advertiser 1978, 'Vegetable guide – sweetcorn', 3 February.

Advertiser 1978, 'Vegetable guide – growing carrots', 3 March.

Advertiser 1978, 'Cabbage growing', 22 March.

Advertiser 1978, 'Greenhouse vegetables – preparation', 31 March.

Advertiser 1978, 'Vegetable guide', 28 April.

Advertiser 1978, 'Choko growing', 5 May.

Advertiser 1978, 'Vegetable guide – digging soil', 2 June.

Advertiser 1978, 'Pea growing', 9 June.

Advertiser 1978, 'Onion growing', 7 July.

Advertiser 1978, 'Vegetable guide – keeping seed', 28 July.

Advertiser 1978, 'Vegetable rotation', 4 August.

Advertiser 1978, 'Vegetables – plastic row covers', 18 August.

Advertiser 1978, 'Potato planting', 25 August.

Advertiser 1978, ‘Vegetable guide’, 1 September.

Advertiser 1978, ‘Baby carrots’, 15 September.

Advertiser 1978, ‘Globe artichokes’, 22 September.

Advertiser 1978, ‘New lettuce varieties’, 29 September.

Advertiser 1978, ‘Vegetable guide – capsicums’, 6 October.

Advertiser 1978, ‘Cucumbers’, 20 October.

Advertiser 1978, ‘Avocado growing’, 27 October.

Advertiser 1978, ‘Vegetable guide – onions and Downey mildew’, 3 November.

Advertiser 1978, ‘Herb planting’, 10 November.

Advertiser 1978, ‘Vegetable guide – red spider’, 28 December.

Advertiser 1979, ‘Tomato diseases’, 12 January.

Advertiser 1979, ‘Vegetable guide – watering vegetables’, 2 February.

Advertiser 1979, ‘Growing guide’, 2 March.

Advertiser 1979, ‘Growing vegetables in stones’, 23 March.

Advertiser 1979, ‘Vegetable guide – garlic’, 30 March.

Advertiser 1979, ‘Vegetables in the greenhouse’, 20 April.

Advertiser 1979, ‘Vegetable guide – chokos’, 4 May.

Advertiser 1979, ‘Pea growing’, 11 May.

Advertiser 1979, ‘Vegetable guide’, 1 June.

Advertiser 1979, ‘Onion growing’, 13 July.

Advertiser 1979, ‘Vegetable guide – fertilizers’, 3 August.

Advertiser 1979, ‘Potato planting’, 24 August.

Advertiser 1979, ‘Vegetable guide – summer vegetables’, 31 August.

Advertiser 1979, ‘Sheltering seedlings’, 14 September.

Advertiser 1979, ‘Vegetable guide – planting cucumbers’, 5 October.

Advertiser 1979, ‘Tomato disease control’, 19 October.

Advertiser 1979, ‘Vegetable guide and snail control’, 2 November.

Advertiser 1979, ‘Sweetcorn’, 16 November.

Advertiser 1979, ‘Brussels sprouts’, 23 November.

Advertiser 1979, ‘Vegetable guide – onions and Downey mildew’, 30 November.

Advertiser 1979, ‘Vegetable guide and pumpkin pollination’, 28 December.

Advertiser 1980, ‘Saving vegetable seeds’, 18 January.

Advertiser 1980, ‘Vegetable guide – tomato viruses’, 1 February.

Advertiser 1980, ‘Brassicas – planting’, 15 February.

Advertiser 1980, ‘Vegetable guide – improving spraying’, 29 February.

Advertiser 1980, ‘Celery’, 14 March.

Advertiser 1980, ‘Nematodes’, 2 May.

Advertiser 1980, ‘Rhubarb’, 16 May.

Advertiser 1980, ‘Chokos’, 23 May.

Advertiser 1980, ‘Vegetable growing – weed spraying’, 28 May.

Advertiser 1980, ‘Vegetable guide’, 30 May.

Advertiser 1980, ‘Vertical hydroponics’, 20 June.

Advertiser 1980, ‘Vegetable guide’, 27 June.

Advertiser 1980, ‘Onions and relatives’, 18 July.

Advertiser 1980, ‘Vegetable guide – early potatoes’, 1 August.

Advertiser 1980, ‘Planting for summer vegetables’, 15 August.

Advertiser 1980, ‘Vegetable guide – planting early vegetables’, 29 August.

Advertiser 1980, ‘Tomato growing’, 5 September.

Advertiser 1980, ‘Vegetable guide – Downey mildew and onions’, 26 September.

Advertiser 1980, ‘Vegetables in containers’, 3 October.

Advertiser 1980, ‘Vegetable guide’, 31 October.

Advertiser 1980, ‘Vegetable guide’, 28 November.

Advertiser 1980, ‘Vegetable guide – pre-holiday care’, 12 December.

Advertiser 1981, ‘Vegetable guide and heat stress’, 2 January.

Advertiser 1981, ‘Carrots’, 13 February

Advertiser 1981, ‘Vegetable guide – cabbage planting’, 27 February.

Advertiser 1981, ‘Vegetables in the greenhouse’, 13 March.

Advertiser 1981, ‘Vegetable guide – cabbages’, 27 March.

Advertiser 1981, ‘Mushrooms’, 24 April.

Advertiser 1981, ‘Vegetable guide – cabbage bugs’, 1 May.

Advertiser 1981, ‘Peas’, 15 May.

Advertiser 1981, ‘Asparagus’, 12 June.

Advertiser 1981, 'Broad beans', 10 July.

Advertiser 1981, 'Lettuce – spring varieties', 24 July.

Advertiser 1981, 'Vegetable guide – preparation and planting', 31 July.

Advertiser 1981, 'Vegetable growing in containers', 14 August.

Advertiser 1981, 'Vegetable guide – vegetable planting', 28 August.

Advertiser 1981, 'Rhubarb', 4 September.

Advertiser 1981, 'Chokos', 11 September.

Advertiser 1981, 'Capsicums and peppers', 25 September.

Advertiser 1981, 'Avocadoes', 22 October.

Advertiser 1981, 'Sweetcorn', 13 November.

Advertiser 1981, 'Vegetable guide – lettuce and yellow nectarine', 27 November.

Advertiser 1981, 'Watering summer vegetables', 22 December.

Advertiser 1982, 'Radishes', 22 January.

Advertiser 1982, 'Vegetable guide', 29 January.

Advertiser 1982, 'Saving vegetable seeds', 12 February.

Advertiser 1982, 'Brassicas', 19 February.

Advertiser 1982, 'Kohlrabi, turnip and swede', 12 March.

Advertiser 1982, 'Vegetable gardening with Esther Deans', 19 March.

Advertiser 1982, 'Vegetable guide – melon and pumpkin harvest', 2 April.

Advertiser 1982, 'Planning vegetable propagation', 9 April.

Advertiser 1982, 'Allum crops', 16 April.

Advertiser 1982, 'Peas', 28 May.

Advertiser 1982, 'Vegetable guide – drainage', 4 June.

Advertiser 1982, 'Vegetable guide – soil preparation', 2 July.

Advertiser 1982, 'Potatoes', 16 July.

Advertiser 1982, 'Vegetables – which to grow', 23 July.

Advertiser 1982, 'Vegetable guide – poly row covers', 6 August.

Advertiser 1982, 'Carrots', 20 August.

Advertiser 1982, 'Tomatoes', 27 August.

Advertiser 1982, 'Vegetable guide – where to plant what', 3 September.

Advertiser 1982, 'French beans', 10 September.

Advertiser 1982, 'Vegetable guide – where to plant what', 1 October.

Advertiser 1982, 'Eggplant', 8 October.

Advertiser 1982, 'Vegetable guide – white fly', 5 November.

Advertiser 1982, 'Vegetable guide – direct seed or transplant', 12 November.

Advertiser 1982, 'Vegetables – fertilizers and manures', 19 November.

Advertiser 1982, 'Vegetable guide – potatoes', 3 December.

Advertiser 1982, 'Vegetables – to spray or not', 17 December.

Advertiser 1982, 'Brussels sprouts', 31 December.

Advertiser 1983, 'Vegetable guide – pumpkin pollination', 14 January.

Advertiser 1983, 'Heat stress on fruit and vegetables', 4 February.

Advertiser 1983, 'Vegetable guide – drying', 11 February.

Advertiser 1983, 'Celery', 18 February.

Advertiser 1983, 'Vegetable guide – preparation for winter vegetables', 4 March.

Advertiser 1983, 'Vegetables in a greenhouse', 18 March.

Advertiser 1983, 'Broad beans', 25 March.

Advertiser 1983, 'Vegetable guide – brassica pests', 1 April.

Advertiser 1983, 'Mushrooms – safety', 15 April.

Advertiser 1983, 'Spinach types', 27 May.

Advertiser 1983, 'Vegetable guide', 3 June.

Advertiser 1983, 'Vegetable guide – poly row covers', 1 July.

Advertiser 1983, 'Rhubarb', 22 July.

Advertiser 1983, 'Buying and storing vegetable seeds', 29 July.

Advertiser 1983, 'Vegetable guide – planting vegetable seedlings', 2 September.

Advertiser 1983, 'Sowing vegetable seeds', 9 September.

Advertiser 1983, 'Capsicums and peppers', 23 September.

Advertiser 1983, 'Vegetable guide', 7 October.

Advertiser 1983, 'Cucumbers', 28 October.

Advertiser 1983, 'Vegetable guide', 4 November.

Advertiser 1983, 'Summer watering of vegetables', 18 November.

Advertiser 1983, 'Vegetable guide – pre-holiday care', 2 December.

Advertiser 1983, 'Tomato diseases and pests', 23 December.

Advertiser 1984, 'Vegetable guide – soil moisture', 6 January.

Advertiser 1984, 'Brassicas', 13 January.

Advertiser 1984, 'Radishes' 27 January.

Advertiser 1984, 'Vegetable guide – aftercare', 3 February.

Advertiser 1984, 'Beetroot', 17 February.

Advertiser 1984, 'Vegetable guide – preparing winter vegetables', 2 March.

Advertiser 1984, 'Lettuce -all varieties', 16 March.

Advertiser 1984, 'Vegetable guide – what to plant now', 6 April.

Advertiser 1984, 'Feature for Garden Week', 20 April.

Advertiser 1984, 'Globe artichokes', 27 April.

Advertiser 1984, 'Vegetable guide – time running out', 4 May.

Advertiser 1984, 'Peas', 18 May.

Advertiser 1984, 'Vegetable guide – winter self-care vegetables', 1 June.

Advertiser 1984, 'Asparagus', 22 June.

Advertiser 1984, 'Vegetable guide – keep on planting', 6 July.

Advertiser 1984, 'Onions', 13 July.

Advertiser 1984, 'Potatoes', 20 July.

Advertiser 1984, 'Vegetable guide – vegetable preparation', 3 August.

Advertiser 1984, 'Jerusalem artichokes', 24 August.

Advertiser 1984, 'Vegetable guide – spring planting (not published)', 7 September.

Advertiser 1984, 'French beans', 28 September.

Advertiser 1984, 'Vegetable guide', 5 October.

Advertiser 1984, 'Eggplant', 19 October.

Advertiser 1984, 'Vegetable guide (not published)', 2 November.

Advertiser 1984, 'Sweetcorn', 23 November.

Advertiser 1984, 'Vegetable guide', 7 December.

Advertiser 1985, 'Vegetable guide', 4 January.

Advertiser 1985, 'Vegetable harvesting and storage', 18 January.

Advertiser 1985, 'Vegetable guide – heat damage', 1 February.

Advertiser 1985, 'Celery', 15 February.

Advertiser 1985, 'Vegetable guide – tomato russet mite',1 March.

Advertiser 1985, 'Greenhouse vegetables', 22 March.

Advertiser 1985, 'Vegetable guide – cress and mustard', 5 April.

Advertiser 1985, 'Chokos', 26 April.

Advertiser 1985, 'Vegetable guide', 7 June.

Advertiser 1985, 'Buying and storing vegetable seed', 21 June.

Advertiser 1985, 'Vegetable guide', 5 July.

Advertiser 1985, 'Vegetables – which to grow', 19 July.

Advertiser 1985, 'Vegetable guide', 9 August.

Advertiser 1985, 'Rhubarb', 23 August.

Advertiser 1985, 'Carrots', 30 August.

Advertiser 1985, 'Vegetable guide – successful planting', 6 September.

Advertiser 1985, 'Vegetable guide', 4 October.

Advertiser 1985, 'Zucchini, marrow and squash', 18 October.

Advertiser 1985, 'Vegetable guide', 1 November.

Advertiser 1986, 'Vegetable guide', 3 January.

Advertiser 1986, 'Tomato diseases and pests', 10 January.

Advertiser 1986, 'Brassicas – varieties and planting', 24 January.

Advertiser 1986, 'Vegetable guide', 7 February.

Advertiser 1986, 'Saving vegetable seed', 21 February.

Advertiser 1986, 'Vegetable guide', 7 March.

Advertiser 1986, 'Autumn lettuce', 21 March.

Advertiser 1986, 'Broad beans', 28 March.

Advertiser 1986, 'Vegetable guide' 11 April.

Advertiser 1986, 'Globe artichoke', 25 April.

Advertiser 1986, 'Vegetable guide', 2 May.

Advertiser 1986, 'Peas', 23 May.

Advertiser 1986, 'Vegetable guide', 30 May.

Advertiser 1986, 'Asparagus', 20 June.

Advertiser 1986, 'Vegetable guide – poly row covers', 4 July.

Advertiser 1986, 'Potatoes – planting and care', 18 July.

Advertiser 1986, 'Onions', 25 July.

Advertiser 1986, 'Vegetable guide', 1 August.

Advertiser 1986, 'Beetroot', 22 August.

Advertiser 1986, 'Vegetable guide – sweet potato', 5 September.

Advertiser 1986, 'Tomatoes and varieties', 19 September.

Advertiser 1986, 'Vegetable guide', 3 October.

Advertiser 1986, 'Capsicums and peppers', 17 October.

Advertiser 1986, 'Sweet potato', 31 October.

Advertiser 1986, 'Vegetable guide', 7 November.

Advertiser 1986, 'Sweetcorn', 21 November.

Advertiser 1986, 'Watering vegetables', 28 November.

Advertiser 1986, 'Vegetable guide and pre-holiday care', 5 December.

Advertiser 1986, 'Diagnosing plant problems', 19 December.

Advertiser 1987, 'Vegetable guide', 2 January.

Advertiser 1987, 'Turnips and swedes', 30 January.

Advertiser 1987, 'Vegetable guide', 6 February.

Advertiser 1987, 'Globe artichokes', 28 February.

Advertiser 1987, 'Vegetable guide – winter vegetables', 7 March.

Advertiser 1987, 'Greenhouse vegetables', 21 March.

Advertiser 1987, 'Vegetable guide – green manure', 4 April.

Advertiser 1987, 'Vegetable guide – container vegetables', 2 May.

Advertiser 1987, 'Spinach', 16 May.

Advertiser 1987, 'Vegetable guide', 30 May.

Advertiser 1987, 'Garden drainage', 20 June.

Advertiser 1987, 'Vegetable guide', 4 July.

Advertiser 1987, 'Buying and storing vegetable seed', 18 July.

Advertiser 1987, 'Vegetable guide', 1 August.

Advertiser 1987, 'Raising your own flower and vegetable seedlings', 8 August.

Advertiser 1987, 'Vegetable guide', 28 August.

Advertiser 1987, 'Vegetable guide', 2 October.

Advertiser 1987, 'Cucumbers' 16 October.

Advertiser 1987, 'Vegetable guide', 30 October.

Advertiser 1987, 'Eggplants' 13 November.

Advertiser 1987, 'Vegetable guide', 4 December.

Advertiser 1988, 'Vegetable guide', 1 January.

Advertiser 1988, 'Brassicas', 15 January.

Advertiser 1988, 'Vegetable harvesting and storage', 29 January.

Advertiser 1988, 'Vegetable guide', 5 February.

Advertiser 1988, 'Celery', 26 February.

Advertiser 1988, 'Vegetable guide', 4 March.

Advertiser 1988, 'Yates – Vegetables', 25 March.

Advertiser 1988, 'Yates – carrots, parsnips and onions', 8 April.

Advertiser 1988, 'Vegetable guide', 6 May.

Advertiser 1988, 'Mushrooms – safe?', 20 May.

Advertiser 1988, 'Vegetable guide', 3 June.

Advertiser 1988, 'Vegetable guide and harvesting winter vegetables', 1 July

Advertiser 1988, 'Planning what vegetables to grow', 22 July.

Advertiser 1988, 'Vegetable guide – preparation for spring', 5 August.

Advertiser 1988, 'Rhubarb', 12 August.

Advertiser 1988, 'Herbs', 19 August.

Advertiser 1988, 'Vegetable guide and direct sowing', 2 September.

Advertiser 1988, 'Beans', 16 September.

Advertiser 1988, 'Vegetable guide and grow from seedlings', 7 October.

Advertiser 1988, 'Vegetable guide and watering', 4 November.

Advertiser 1988, 'Vegetable guide – potatoes', 2 December.

Advertiser 1988, 'Tomato diseases and pests', 30 December.

Advertiser 1989, 'Vegetable guide', 6 January.

Advertiser 1989, 'Pumpkin pollination', 20 January.

Advertiser 1989, 'Vegetable guide', 3 February.

Advertiser 1989, 'Vegetable guide', 3 March.

Appendix 4.33
***The Advertiser* planting guides 1975-1989**

VEGETABLES JANUARY	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEANS														●	
BEETROOT			●	●	●		●	●	●	●	●		●	●	●
BROAD BEANS															
BROCCOLI			●	●	●		●	●					●	●	●
BRUSSEL SPROUTS			●	●	●		●		●	●	●		●	●	●
CABBAGE			●	●	●		●	●	●	●	●		●	●	●
CAPSICUM															
CARROTS			●	●	●		●	●	●	●	●		●	●	●
CAULIFLOWER			●	●	●		●	●	●	●	●		●	●	●
CELERY			●	●	●		●	●	●	●	●		●	●	●
CLIMBING BEANS			●	●	●		●		●	●	●		●		●
CRESS															●
CUCUMBER			●	●	●		●	●	●	●	●		●	●	●
DWARF BEANS				●	●		●	●	●	●	●		●		●
ENDIVE														●	●
GHERKINS															
JERUSALEM ARTICHOKE															
KOHLRABI														●	●
LEEK													●	●	●
LETTUCE			●	●	●		●	●	●	●	●		●	●	●
MARROWS													●	●	●
MUSTARD															●

ONIONS															
PARSNIP				●	●		●	●	●	●	●		●	●	●
PEAS															
POPCORN															●
POTATO			●	●	●			●		●					●
PUMPKINS															
RADISH			●	●	●		●	●	●	●	●		●	●	●
ROCKMELONS															
SALAD ONIONS														●	
SALSIFY															●
SILVER BEET			●	●			●	●	●	●	●		●	●	●
SPINACH															
SPRING ONIONS													●	●	●
SQUASH													●	●	
SWEDE					●									●	●
SWEDE TURNIP			●	●				●							
SWEET CORN			●		●		●		●	●	●		●	●	●
TOMATO							●		●	●	●		●	●	●
TROMBONES															
TURNIP				●	●			●						●	●
WATERMELON															
ZUCCHINI					●		●	●	●	●	●		●	●	

VEGETABLES FEBRUARY	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEANS														●	
BEETROOT			●	●	●	●	●		●		●		●	●	●
BROAD BEANS															
BROCCOLI			●	●	●	●	●		●		●		●	●	●
BRUSSEL SPROUTS			●	●	●						●		●	●	●
CABBAGE			●	●	●	●	●		●		●		●	●	●
CAPSICUM															
CARROTS			●	●	●	●	●		●		●		●	●	●
CAULIFLOWER			●	●	●		●				●		●	●	●
CELERY			●	●	●	●	●		●		●		●	●	●
CLIMBING BEANS															
CRESS															●
CUCUMBER						●	●		●		●			●	
DWARF BEANS			●	●	●	●	●		●		●		●		●
ENDIVE													●	●	●
GHERKINS															
JERUSALEM ARTICHOKE															
KOHLRABI													●	●	●
LEEK													●	●	●
LETTUCE			●	●	●	●	●		●		●		●	●	●
MARROWS															
MUSTARD															●
ONIONS															
PARSNIP			●	●		●	●		●		●			●	●
PEAS														●	

POTATO			●	●	●	●	●		●		●		●	●	●
PUMPKINS															
RADISH			●	●	●	●	●		●		●		●	●	●
ROCKMELONS															
SALAD ONIONS														●	
SALSIFY															●
SILVER BEET			●	●	●	●	●		●		●		●	●	●
SPINACH			●											●	
SPRING ONIONS													●	●	●
SWEDE					●								●	●	●
SWEDE TURNIP			●	●		●	●		●		●				
SWEET CORN			●												
TOMATO														●	
TROMBONES															
TURNIP				●	●	●	●		●		●		●	●	●
WATERMELON															
ZUCCHINI						●	●		●		●		●		

VEGETABLES MARCH	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEETROOT				●	●								●		●
BROAD BEANS			●	●	●		●	●		●	●		●		
BROCCOLI			●	●	●	●	●	●		●	●		●		●
BRUSSEL SPROUTS													●		●
CABBAGE			●	●	●	●	●	●		●	●		●		●
CAPSICUM															
CARROTS			●	●	●								●		●
CAULIFLOWER			●	●	●	●	●	●		●	●		●		●
CELERY			●	●	●	●	●	●		●	●		●		●
CLIMBING BEANS															
CRESS															●
CUCUMBER															
DWARF BEANS						●									
ENDIVE								●		●	●		●		●
GHERKINS															
GLOBE ARTICHOKE													●		
JERUSALEM ARTICHOKE															
KOHLRABI								●		●	●		●		●
LEEK													●		●
LETTUCE			●	●	●	●	●	●			●		●		●
MARROWS															
MUSTARD															●
ONIONS							●								
PARSNIP			●	●	●	●	●								●
PEAS				●	●	●	●	●		●	●		●		●

POTATO															
PUMPKINS															
RADISH			●	●	●	●	●	●		●	●		●		●
RHUBARB															
ROCKMELONS															
SALSIFY															●
SILVER BEET			●	●	●	●	●	●		●			●		●
SPINACH			●							●	●		●		●
SPRING ONIONS													●		●
SWEDE													●		●
SWEDE TURNIP			●	●	●	●	●	●		●					
SWEET CORN															
TOMATO															
TROMBONES															
TURNIP				●	●	●	●	●		●	●		●		●
WATERMELON															
ZUCCHINI															

VEGETABLES APRIL	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEETROOT															
BROAD BEANS				●	●	●	●	●		●	●	●	●		
BROCCOLI				●	●	●	●	●		●	●	●	●		
BRUSSEL SPROUTS													●		
CABBAGE				●	●	●	●	●		●	●	●	●		
CAPSICUM															
CARROTS															
CAULIFLOWER				●	●	●	●	●		●	●		●		
CELERY				●	●	●	●	●		●	●	●	●		
CLIMBING BEANS															
CUCUMBER															
DWARF BEANS															
ENDIVE												●			
GHERKINS															
GLOBE ARTICHOKE										●	●	●	●		
JERUSALEM ARTICHOKE															
KOHLRABI								●		●	●	●	●		
LEEK										●	●	●	●		
LETTUCE				●	●	●	●	●		●	●	●	●		
MARROWS															
ONIONS				●	●	●	●	●		●	●	●	●		
PARSNIP															
PEAS				●	●	●	●	●		●	●	●	●		
POTATO															

PUMPKINS															
RADISH				●	●	●	●	●		●		●	●		
RHUBARB				●	●	●	●	●		●					
ROCKMELONS															
SILVER BEET				●	●	●	●	●		●					
SPINACH										●		●	●		
SWEDE				●	●							●	●		
SWEDE TURNIP						●	●	●		●					
SWEET CORN															
TOMATO															
TROMBONES															
TURNIP						●	●	●		●		●			
WATERMELON															
ZUCCHINI															

VEGETABLES MAY	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEETROOT															●
BROAD BEANS			●	●	●	●	●	●	●	●		●	●	●	
BROCCOLI			●	●	●	●	●	●	●	●		●	●	●	
BRUSSEL SPROUTS															
CABBAGE			●	●	●	●	●	●	●	●			●	●	
CAPSICUM															
CARROTS															
CAULIFLOWER			●	●	●	●	●	●	●	●		●	●	●	
CELERY			●	●	●	●	●	●	●	●		●	●	●	
CLIMBING BEANS															
CUCUMBER															
DWARF BEANS															
ENDIVE													●		
GHERKINS															
GLOBE ARTICHOKE										●			●	●	
JERUSALEM ARTICHOKE															
KOHLRABI										●					
LEEK			●						●				●	●	
LETTUCE			●	●	●	●	●	●	●	●		●	●	●	
MARROWS															
ONIONS			●	●	●	●	●	●	●	●		●	●	●	
PARSNIP															
PEAS			●	●	●	●	●	●	●	●		●	●	●	
POTATO															
PUMPKINS															

RADISH			●	●	●	●	●	●	●	●		●	●	●	
RHUBARB				●	●	●	●			●					
ROCKMELONS															
SILVER BEET				●	●	●									
SPINACH			●					●	●	●		●	●	●	
SWEDE TURNIP			●												
SWEET CORN															
TOMATO															
TROMBONES															
TURNIP															
WATERMELON															
ZUCCHINI															

VEGETABLES JUNE	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
ASPARAGUS								●	●	●	●		●	●	
BROAD BEANS		●	●	●	●	●	●	●	●	●	●		●		
BROCCOLI				●	●	●		●	●	●	●		●		
CABBAGE							●	●	●	●	●		●	●	
CAULIFLOWER								●	●	●	●		●		
CELERY											●				
CRESS									●	●					
ENDIVE													●		
GLOBE ARTICHOKE													●	●	
KOHLRABI				●											
LEEK		●	●												
LETTUCE		●	●		●	●	●	●	●	●	●		●	●	
MUSTARD				●					●	●	●				
ONIONS		●	●	●	●	●	●	●	●	●	●		●	●	
PEAS		●	●	●	●	●	●	●	●	●	●		●	●	
POTATO															
RADISH		●	●	●	●	●	●	●	●	●	●				
RHUBARB				●	●	●	●	●	●	●	●				
SILVER BEET				●	●										
SPINACH		●	●						●	●	●		●	●	
SWEDE TURNIP		●	●												
TURNIP															

VEGETABLES JULY	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
ASPARAGUS									●	●	●	●	●	●	
BEETROOT		●	●												
BROAD BEANS		●	●	●	●	●	●	●	●	●	●	●	●	●	
CABBAGE								●	●	●	●	●	●	●	
CELERY															
CRESS									●	●					
KOHLRABI				●										●	
LEEK		●	●												
LETTUCE		●	●	●	●	●	●	●	●	●	●	●	●	●	
MUSTARD									●	●					
ONIONS		●	●	●	●	●	●	●	●	●	●	●	●	●	
PEAS		●	●	●	●	●	●	●	●		●	●	●	●	
POTATO		●	●					●	●	●	●	●	●	●	
RADISH		●	●	●	●	●	●	●	●	●	●	●	●		
RHUBARB				●	●	●	●		●	●	●		●	●	
SILVER BEET															
SPINACH										●			●		
SWEDE TURNIP		●	●												
TURNIP															

VEGETABLES AUGUST	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEETROOT		●	●			●	●	●	●	●	●			●	
BROAD BEANS															
CABBAGE														●	
CAPSICUM				●	●	●		●	●	●	●			●	
CARROTS		●	●	●	●	●	●	●	●	●	●			●	
CELERY														●	
CELERIAC														●	
KOHLRABI														●	
LEEK		●	●												
LETTUCE		●	●	●	●	●	●	●	●	●	●			●	
ONIONS		●	●	●	●	●	●	●	●	●				●	
PARSNIPS				●	●	●	●	●	●	●	●			●	
PEAS		●	●	●	●	●	●	●	●	●	●			●	
POTATO		●	●	●	●	●	●	●	●	●	●			●	
RADISH		●	●				●		●	●	●			●	
RHUBARB							●		●	●	●			●	
SILVER BEET														●	
SPINACH															
SWEDE TURNIP			●												
TOMATO		●		●	●	●	●	●	●	●	●			●	
TURNIP															
ZUCCHINI				●	●	●		●							

VEGETABLES SEPTEMBER	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEETROOT		●	●	●	●	●	●	●	●		●		●	●	
BROAD BEANS		●													
BROCCOLI		●	●												
CABBAGE													●	●	
CAPSICUM				●	●	●	●	●	●		●		●	●	
CARROTS			●	●	●	●	●	●	●		●		●	●	
CELERY		●												●	
CHOKO													●	●	
CLIMBING BEANS				●	●	●	●	●	●		●			●	
CRESS														●	
CUCUMBER			●	●	●	●	●	●	●		●		●	●	
DWARF BEANS		●	●	●	●	●	●	●	●		●		●	●	
EGGPLANT														●	
ENDIVE														●	
HERBS														●	
KOHLRABI													●		
LEEK		●											●		
LETTUCE			●	●	●	●	●	●	●		●		●	●	
MARROWS		●	●	●	●	●							●	●	
MELONS														●	
MUSTARD														●	
ONIONS		●	●	●	●	●	●	●	●		●		●		
PARSNIP		●	●	●	●	●	●	●	●		●		●	●	
PEPPERS														●	
PEAS		●	●												

POTATO		●	●	●	●	●	●	●	●		●		●	●	
PUMPKINS		●	●	●	●	●			●		●		●	●	
RADISH		●	●	●	●	●	●	●	●		●		●	●	
RHUBARB													●	●	
ROCKMELONS		●	●	●	●	●			●		●		●		
SALSIFY														●	
SILVER BEET			●	●	●				●		●		●	●	
SPINACH		●	●												
SQUASH									●				●	●	
SWEDE				●	●	●							●		
SWEDE TURNIP		●	●												
TOMATO		●	●	●	●	●	●	●	●		●			●	
TROMBONES		●	●	●	●	●									
TURNIP													●		
WATERMELON			●	●	●	●			●		●		●		
ZUCCHINI			●	●	●	●			●		●		●		

VEGETABLES OCTOBER	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEANS													●		
BEETROOT		●	●	●	●	●	●	●	●	●		●	●	●	
BROAD BEANS															
BROCCOLI		●													
CABBAGE												●	●	●	
CAPSICUM			●	●	●	●	●	●	●	●		●	●	●	
CARROTS		●	●	●	●	●	●	●	●	●		●	●	●	
CELERY		●	●										●	●	
CHOKO												●		●	
CLIMBING BEANS		●	●	●	●	●	●	●		●				●	
CRESS														●	
CUCUMBER		●	●	●	●	●	●	●	●	●			●	●	
DWARF BEANS		●	●	●	●	●	●	●	●	●				●	
EGGPLANT						●	●	●	●	●			●	●	
ENDIVE								●	●	●		●	●	●	
HERBS														●	
JERUSALEM ARTICHOKE		●													
LEEK													●		
LETTUCE		●	●	●	●	●	●	●	●	●		●	●	●	
MARROWS		●	●	●	●			●					●	●	
MELONS														●	
MUSTARD														●	
ONIONS												●			
PARSNIP		●		●	●	●	●	●	●	●		●	●	●	

PEAS												●			
PEPPERS														●	
POTATO		●	●	●	●	●	●	●	●	●		●	●	●	
POPCORN														●	
PUMPKINS		●	●	●	●	●	●		●	●			●	●	
RADISH		●	●	●	●	●	●	●	●	●		●	●	●	
RHUBARB												●			
ROCKMELON		●	●	●	●	●	●	●	●	●			●		
SALAD ONION													●		
SALSIFY														●	
SILVER BEET		●		●		●	●	●	●	●		●	●	●	
SPINACH		●	●												
SPRING ONION													●		
SQUASH													●	●	
SWEDE TURNIP		●	●												
SWEETCORN				●		●	●		●	●			●	●	
TOMATO		●	●	●	●	●	●	●	●	●		●	●	●	
TROMBONES		●	●	●	●										
TURNIP															
WATERMELON		●	●	●	●	●	●	●	●	●			●		
ZUCCHINI			●	●	●	●	●		●	●			●		

VEGETABLES NOVEMBER	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEANS													●		
BEETROOT		●	●	●	●	●	●	●	●	●		●	●	●	
BROAD BEANS															
BROCCOLI			●			●						●			
BRUSSEL SPROUTS		●	●			●						●			
CABBAGE		●	●			●			●	●		●	●	●	
CAPSICUM		●	●	●	●	●	●	●	●	●		●	●	●	
CARROTS			●	●	●	●	●	●	●	●		●	●	●	
CAULIFLOWER						●						●			
CELERY			●			●			●	●		●	●	●	
CLIMBING BEANS		●	●	●	●	●	●	●	●	●		●		●	
CRESS														●	
CUCUMBER		●	●	●	●	●	●	●	●	●		●	●	●	
DWARF BEANS		●	●	●	●	●	●	●	●	●		●		●	
EGGPLANT						●	●	●	●	●		●		●	
ENDIVE								●				●	●		
GHERKINS		●	●												
HERBS														●	
JERUSALEM ARTICHOKE															
LEEK												●		●	
LETTUCE		●	●	●	●	●	●	●	●	●		●	●		
MARROWS		●	●	●	●									●	
MELONS														●	
MUSTARD														●	
ONIONS															

PARSNIP		●	●	●	●	●	●	●	●	●		●	●	●	
PEAS															
PEPPERS														●	
POPCORN														●	
POTATO		●	●	●	●	●	●		●						
PUMPKINS		●	●	●	●	●	●	●	●	●		●	●	●	
RADISH		●	●	●	●	●	●	●	●	●		●	●	●	
ROCKMELONS		●	●	●	●	●	●	●	●	●		●	●		
SALAD ONION													●		
SALSIFY														●	
SILVER BEET		●	●	●		●	●	●	●	●		●		●	
SPINACH		●													
SPRING ONIONS												●	●	●	
SQUASH												●	●	●	
SWEDE TURNIP		●	●												
SWEET CORN		●	●	●	●	●	●		●	●		●	●	●	
SWEET POTATO												●			
TOMATO		●	●	●	●	●	●	●	●	●		●	●	●	
TROMBONES		●	●	●	●										
TURNIP		●	●												
WATERMELON		●	●	●	●	●	●	●	●	●		●	●		
ZUCCHINI		●	●	●	●	●	●		●	●		●			

VEGETABLES DECEMBER	1975	1976	1977	1978	1979	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
BEANS													●		
BEETROOT		●	●	●	●		●			●		●	●	●	
BROAD BEANS															
BROCCOLI		●	●	●	●		●					●	●	●	
BRUSSEL SPROUTS		●	●	●	●		●			●		●	●	●	
CABBAGE		●	●	●	●		●			●		●	●	●	
CAPSICUM		●	●	●	●		●			●		●	●	●	
CARROTS		●	●	●	●		●			●		●	●	●	
CAULIFLOWER		●			●					●		●	●	●	
CELERY		●	●	●	●					●		●	●	●	
CLIMBING BEANS		●	●	●	●		●			●		●		●	
CRESS														●	
CUCUMBER		●	●	●	●					●		●	●	●	
DWARF BEANS		●	●	●	●		●			●		●		●	
EGGPLANT					●							●	●	●	
ENDIVE												●	●	●	
GHERKINS		●	●	●											
JERUSALEM ARTICHOKE															
LEEK										●		●	●	●	
LETTUCE		●	●	●	●		●			●		●	●	●	
MARROWS		●	●	●	●								●	●	
MELONS														●	
MUSTARD														●	
ONIONS															
PARSNIP		●	●	●	●		●			●		●	●	●	

PEAS															
PEPPERS														●	
POPCORN														●	
POTATO		●	●	●	●		●								
PUMPKINS		●	●	●	●		●			●		●	●	●	
RADISH		●	●	●	●		●			●		●	●	●	
ROCKMELONS		●	●	●	●		●			●		●	●		
SALAD ONIONS													●		
SALSIFY														●	
SILVER BEET		●	●	●			●			●		●	●	●	
SPINACH		●													
SPRING ONIONS										●		●	●	●	
SQUASH												●	●	●	
SWEDE TURNIP		●	●	●	●										
SWEET CORN		●	●	●	●		●			●		●	●	●	
TOMATO		●	●	●	●					●		●	●	●	
TROMBONES		●	●	●	●										
TURNIP		●	●	●	●										
WATERMELON		●	●	●	●					●		●	●		
ZUCCHINI		●	●	●	●					●		●	●		

Advertiser Planting Guides 1975-1989.

Appendix 4.34

***The Australian Women's Weekly* - fruit and seed vegetables preserves**

1945

Bottling Fruits and Vegetables	*The Australian Women's Weekly* 1945, 'Chunky preserves', 24 February, p. 37, viewed 25th April 2017, http://nla.gov.au/nla.news-article51389033
Choko Marmalade	*The Australian Women's Weekly* 1945, 'Choko marmalade', 26 May, p. 31, viewed 25th April 2017, http://nla.gov.au/nla.news-article47117316
Choko Orange Honey	*The Australian Women's Weekly* 1945, 'Here are the recipe winners!', 28 April, p. 31, viewed 25th April 2017, http://nla.gov.au/nla.news-article47118150
Tomato Jelly	*The Australian Women's Weekly* 1945, 'Fine and warmer', 1 December, p. 33, viewed 25th April 2017, http://nla.gov.au/nla.news-article55466033

1950

Tomato and Pineapple Jam	*The Australian Women's Weekly* 1950, 'Tomatoes…', 25 February, p. 53, viewed 30th April 2017, http://nla.gov.au/nla.news-article55480550
Tomato Jelly Piquant	*The Australian Women's Weekly* 1950, '5-minute meals', 25 March, p. 57, viewed 30th April 2017, http://nla.gov.au/nla.news-article46454719
Tomato and Apple Chutney	*The Australian Women's Weekly* 1950, 'Cash prizes for readers' home-tested recipes', 11 March, p. 58, viewed 30th April 2017, http://nla.gov.au/nla.news-article46455397
Use of Chokos	*The Australian Women's Weekly* 1950, 'Economy or extra work offsets rising prices', 13 May, p. 17, viewed 25th April 2017, http://nla.gov.au/nla.news-article47206765

1955

1960

Green Tomato Chutney	*The Australian Women's Weekly* 1960, 'Tomato time', 13 January, p.29, viewed 12 May 2017, http://nla.gov.au/nla.news-article48208661
Sweet Tomato Sauce	*The Australian Women's Weekly* 1960, 'Tomato time', 13 January, p.29, viewed 12 May 2017, http://nla.gov.au/nla.news-article48208661
Corn relish	*The Australian Women's Weekly* 1960, 'Progress prizes in mustard contest', 10 February, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51390814

1965

Tomato Marmalade	*The Australian Women's Weekly* 1960, 'Home made jam', 21 July, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237819
Tomato Sauce	*The Australian Women's Weekly* 1965, 'Jams', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Tomato and Pineapple Jam	*The Australian Women's Weekly* 1965, 'Pineapple flavour', 20 January, p.35, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120267
Tomato pulp	*The Australian Women's Weekly* 1965, 'Preserving', 3 February, p.11, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120383

Green Tomato Pickle	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
Corn Relish	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
Choko Pickles	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
Tomato Sauce	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826

1970

Choko Pickle	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Pimentos	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Tomato Sauce	*The Australian Women's Weekly* 1970, 'Tomato flavour', 1 July, p.78, viewed 21 May 2017, http://nla.gov.au/nla.news-article46185859
Green Tomato Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.41, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Corn Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Zucchini Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Cucumber Relish	*The Australian Women's Weekly* 1970, 'Cucumber relish wins prize', 1 April, p.58, viewed 21 May 2017, http://nla.gov.au/nla.news-article47814192

1975

Tomato Passion Apple Jam	*The Australian Women's Weekly* 1975, 'Thirty great prize-winning recipes', 9 April, p.55, viewed 25 May 2017, http://nla.gov.au/nla.news-article44554175
Tomato Sauce	*The Australian Women's Weekly* 1975, 'Thirty great prize-winning recipes', 9 April, p.55, viewed 25 May 2017, http://nla.gov.au/nla.news-article44554175
Old Style Pumpkin Jam	*The Australian Women's Weekly* 1975, 'The special foods of Canada', 25 June, p.58, viewed 25 May 2017, http://nla.gov.au/nla.news-article47114625
Old Fashioned Tomato Chutney	*The Australian Women's Weekly* 1975, 'Sheila Scotter suggests…food for thought at Christmas', 26 November p.95, viewed 25 May 2017, http://nla.gov.au/nla.news-article57635927
Corn relish	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, pp.82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Tomato Relish	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, pp.82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Choko Pickle	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, pp.83, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692

Green Tomato Pickle	*The Australian Women's Weekly* 1975, 'Prize recipes', 2 April, p.59, viewed 25 May 2017, http://nla.gov.au/nla.news-article43458919
Spicy Tomato Ketchup	*The Australian Women's Weekly* 1975, 'Guide to spices', 26 February, p.44, viewed 25 May 2017, http://nla.gov.au/nla.news-article43459155
Tomato Relish	*The Australian Women's Weekly* 1975, 'Guide to spices', 26 February, p.45, viewed 25 May 2017, http://nla.gov.au/nla.news-article43459155
Indonesian Cucumber Pickle	*The Australian Women's Weekly* 1975, 'Guide to spices', 26 February, p.45, viewed 25 May 2017, http://nla.gov.au/nla.news-article43459155

1980

Bread and Butter Cucumbers	*The Australian Women's Weekly* 1980, 'Bread and butter cucumbers', 23 April, p.87, viewed 26 May 2017, http://nla.gov.au/nla.news-article51269622
Sweet Choko Chutney	*The Australian Women's Weekly* 1980, 'Low-cost favourites for fetes', 11 June, p.84, viewed 26 May 2017, http://nla.gov.au/nla.news-article55462412
Chilli Chutney	*The Australian Women's Weekly* 1980, 'The tang of chilli', 16 July, p.77, viewed 26 May 2017, http://nla.gov.au/nla.news-article55827402
Tomato Relish	*The Australian Women's Weekly* 1980, 'Prize recipe', 23 July, p.81, viewed 26 May 2017, http://nla.gov.au/nla.news-article51588348

1985

1990

Fruity Tomato Chutney	*The Australian Women's Weekly,* January 1990, p. 168.
Italian Dried Tomatoes	*The Australian Women's Weekly,* January 1990, p. 169.
Spicy Tomato Sauce	*The Australian Women's Weekly,* January 1990, p. 192.

1995

Tomato Pepper Relish	*The Australian Women's Weekly,* January 1995, p. 142.

KEY: Pumpkin recipes, Tomato recipes, Cucumber recipes

Appendix 4.35

***The Advertiser* recipes - fruit and seed vegetable preserves**

1945

Mock Raspberry Jam	*Advertiser* 1945, 'Readers are asking', 14 February, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43480586
Tomato Jam	*Advertiser* 1945, 'Readers are asking', 14 February, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article43480586
Pickled gherkins	Mail 1945, 'How to pickle gherkins', 13 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article55861914
Pickled gherkins	*Advertiser* 1945, 'Readers are asking', 24 January, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article43238218
Tomato Puree	*Advertiser* 1945, 'Readers are asking', 21 March, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article43485503
Tomato Relish	*Advertiser* 1945, 'Readers are asking', 24 October, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article48674060
Tomato Puree	*Advertiser* 1945, 'Readers are asking', 21 March, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article43485503
Pickled olives	*Advertiser* 1945, 'Readers are asking', 6 June, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article43496211

1946

Tomato and Raspberry Jam	*Advertiser* 1946, 'Readers are asking', 13 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article48695685
Mock Raspberry Jam	*Advertiser* 1946, 'Varied uses for quinces', 20 March, p. 3, viewed 20 January 2019, http://nla.gov.au/nla.news-article48696681
Mock Raspberry Jam	*News* 1946, 'Questions', 10 April, p. 7, viewed 20 January 2019, http://nla.gov.au/nla.news-article129994096
Pickled gherkins	*Advertiser* 1946, 'Readers are asking', 6 February, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article48690085
Pickling beans	*Advertiser* 1946, 'Readers are asking', 13 March, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article48695685
Tomato Sauce	*Advertiser* 1946, 'Readers are asking', 13 March, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article48695685
Tomato Chutney	*Advertiser* 1946, 'Make your chutney now', 6 February, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article48690090
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Tomato Relish	*The Mail* 1948,'Tomato relish and chutney', 26 June, p. 19, viewed 23 January 2019, http://nla.gov.au/nla.news-article55905139
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Pickled Broad Beans	*Advertiser* 1949, 'Readers are asking', 10 November, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article35776358

1950

Pickled Gherkins	*Advertiser* 1950, 'Readers are asking', 5 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article50204543
Green Tomato Pickles	*Advertiser* 1950, 'Readers are asking', 12 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article50205787
Pickled Gherkins	*Advertiser* 1950, 'Readers are asking', 12 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article50205787
Green Tomato Pickles	*The Mail* 1950,'More pickle, jam recipes from R.N.F.U.', 11 February, p. 44, viewed 22 January 2019, http://nla.gov.au/nla.news-article58178007
Pickled Beans	*The Mail* 1950,'A recipe for pickled beans', 18 March, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article58178845
Green Tomato Pickles	*Advertiser* 1950, 'Three pickle recipes', 13 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article50214142
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Pickled Capers	*Advertiser* 1950, 'Readers are asking', 9 November, p. 13, viewed 22 January 2019, http://nla.gov.au/nla.news-article45677057
Pickled Sweet Gherkins	*Advertiser* 1950, 'Readers are asking', 14 December, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article45666251
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1951

Tomato Jam	*Advertiser* 1951, 'Readers are asking', 8 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45783363
Pickled Gherkins	*Advertiser* 1951, 'Readers are asking', 15 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45687588
Pickled Beans	*Mail* 1951, 'Pickle your surplus fruit, vegetables', 3 March, p.19, viewed 23 January 2019, http://nla.gov.au/nla.news-article55853943
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Pickled Olives	*Advertiser* 1951, 'To pickle olives', 6 September, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45775003
Pickled Gherkins	*Advertiser* 1951, 'Readers are asking', 22 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45774244
Green Tomato Chutney	*Advertiser* 1951, 'Readers are asking', 18 January, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article45698293
Green Tomato Chutney	*Advertiser* 1951, 'Readers are asking', 7 June, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45731140
Dry salted beans	*Advertiser* 1951, 'Readers are asking', 25 October, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article45770069
Preserved peas	*Advertiser* 1951, 'Readers are asking', 11 January, p.7, viewed 23 January 2019, http://nla.gov.au/nla.news-article45695033
Preserved beans and peas	*Advertiser* 1951, 'Readers are asking', 25 October, p.13, viewed 23 January 2019, http://nla.gov.au/nla.news-article45770069
Salted beans	*Advertiser* 1951, 'Readers are asking', 8 November, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article45783363
Preserved tomatoes	*Advertiser* 1951, 'Readers are asking', 13 December, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article45779330

1952

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Tomato Jam	*Advertiser* 1952, 'Readers are asking', 6 March, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47398507
Mock Raspberry Jam	*Advertiser* 1952, 'Readers are asking', 17 April, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47369265
Trombone Jam	*Advertiser* 1952, 'Readers are asking', 26 June, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47404259
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Pickled Cucumbers	*Advertiser* 1952, 'Readers are asking', 17 January, p.7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47371556
Pickled Gherkins	*Advertiser* 1952, 'Readers are asking', 24 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47391934
Green Tomato Pickles	*Advertiser* 1952, 'Readers are asking', 21 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47372302
Small Tomato Pickles	*Advertiser* 1952, 'Readers are asking', 28 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47398072
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Pickled Cucumbers	*Advertiser* 1952, 'Readers are asking', 17 April, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47369265
Pickled small green tomatoes	*Advertiser* 1952, 'Readers are asking', 17 April, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47369265
Dill pickles	*Advertiser* 1952, 'Readers are asking', 3 July, p.11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47422471
Pickled olives	*Advertiser* 1952, 'Readers are asking', 7 August, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47429943
Pickled Gherkins	*Advertiser* 1952, 'Readers are asking', 11 December, p.15, viewed 22 January 2019, http://nla.gov.au/nla.news-article47531476
Pickled Gherkins	*Advertiser* 1952, 'Readers are asking', 24 December, p.15, viewed 22 January 2019, http://nla.gov.au/nla.news-article47522121
Cucumber Relish	*Advertiser* 1952, 'Readers are asking', 20 March, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article47393621
Green Tomato Relish	*Advertiser* 1952, 'Readers are asking', 20 March, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article47393621
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Cucumber Relish	*Advertiser* 1952, 'Readers are asking', 17 April, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47369265
Ripe Tomato Chutney Pressure Cooker	*Advertiser* 1952, 'Readers are asking', 21 February, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47372302
Drying French Beans	*Advertiser* 1952, 'Readers are asking', 14 February, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47379396
Salted Beans	*Advertiser* 1952, 'Readers are asking', 24 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47391934
Tomato puree	*Advertiser* 1952, 'Readers are asking', 6 March, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article47398506
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Salted French Beans	*Advertiser* 1952, 'Readers are asking', 21 August, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47408209

Preserved nasturtium pods	*Advertiser* 1952, 'Readers are asking', 27 November, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47517738

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Tomato and Raspberry Jam	*Advertiser* 1953, 'Readers are asking', 29 January, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47518605
Tomato and Pineapple Jam	*Mail* 1953, 'Tasty jam and pickle recipes', 14 February, p. 40, viewed 21 January 2019, http://nla.gov.au/nla.news-article57767689
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Mock Strawberry Jam	*Advertiser* 1953, 'Readers are asking', 30 April, p. 13, viewed 21 January 2019, http://nla.gov.au/nla.news-article48297112
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Mock Raspberry Jam	*Advertiser* 1953, 'Readers are asking', 7 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48294701
Green Tomato and Lemon Jam	*Advertiser* 1953, 'Readers are asking', 15 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48291212
Pickled Gherkins	*Advertiser* 1953, 'Readers are asking', 15 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47520793
Pickled Tomatoes	*Advertiser* 1953, 'Readers are asking', 15 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47520793
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Green Tomato Pickles	*Mail* 1953, 'Tasty jam and pickle recipes', 14 February, p.40, viewed 22 January 2019, http://nla.gov.au/nla.news-article57767689
Pickled Beans	*Advertiser* 1953, 'Readers are asking', 26 February, p. 19, viewed 22 January 2019, http://nla.gov.au/nla.news-article48277596
Sweet Pickled Gherkins	*Advertiser* 1953, 'Readers are asking', 24 March, p. 9, viewed 22 January 2019, http://nla.gov.au/nla.news-article48301579
Jewish Pickled Cucumbers	*Advertiser* 1953, 'Readers are asking', 16 April, p. 9, viewed 22 January 2019, http://nla.gov.au/nla.news-article48284743
Pickled Gherkins	*Advertiser* 1953, 'Readers are asking', 23 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article48295291
Pickled Gherkins	*Advertiser* 1953, 'Answers to correspondents', 25 September, p. 15, viewed 22 January 2019, http://nla.gov.au/nla.news-article48929437
Sweet Pickled Gherkins	*Advertiser* 1953, 'Answers to correspondents', 22 December, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47567593
Chilli Relish	*Advertiser* 1953, 'Roundabout', 15 July, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48272283
Tomato Chutney	*Advertiser* 1953, 'Roundabout', 19 March, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article48298487
Salted beans	*Advertiser* 1953, 'Readers are asking', 8 January, p. 9, viewed 22 January 2019, http://nla.gov.au/nla.news-article47533152

Salted beans	*Advertiser* 1953, 'Readers are asking', 15 January, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article47520793
Salted beans	*Advertiser* 1953, 'Readers are asking', 29 January, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47518605
Preserved Cucumbers	*Advertiser* 1953, 'Preserving grapes and cucumbers', 22 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47526152
Preserved tomato	*Advertiser* 1953, 'Readers are asking', 26 March, p.15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48296032

1954

Tomato Jam	*Advertiser* 1954, 'Readers are asking', 14 January, p.11, viewed 21 January 2019, http://nla.gov.au/nla.news-article47572998
Mock Raspberry Jam	*Advertiser* 1954, 'Readers are asking', 4 February, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article47583110
Mock Raspberry Jam	*Advertiser* 1954, 'Readers are asking', 11 February, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article47586645
Tomato Jam	*Advertiser* 1954, 'Jelly', 2 March, p.9, viewed 21 January 2019, http://nla.gov.au/nla.news-article47570974
Marrow Jam	*Advertiser* 1954, 'Readers are asking', 8 April, p. 16, viewed 21 January 2019, http://nla.gov.au/nla.news-article48114023
Pickled Cucumbers	*Advertiser* 1954, 'Readers are asking', 3 February, p. 19, viewed 22 January 2019, http://nla.gov.au/nla.news-article47567790
Pickled Gherkins	*Advertiser* 1954, 'Readers are asking', 3 February, p. 19, viewed 22 January 2019, http://nla.gov.au/nla.news-article47567790
Pickled Aubergines	*News* 1954, 'Women's news', 24 February, p. 18, viewed 22 January 2019, http://nla.gov.au/nla.news-article134480323
Pickled olives	*Advertiser* 1954, 'Readers are asking', 27 May, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article48123290
Sweet Pickled Gherkins	*Advertiser* 1954, 'Readers are asking', 11 November, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article47625382
Green Tomato Marmalade	*News* 1954, 'Women's news', 3 March, p. 19, viewed 23 January 2019, http://nla.gov.au/nla.news-article130873849
Red and Green Pepper Relish	*Advertiser* 1954, 'Readers are asking', 4 March, p. 16, viewed 23 January 2019, http://nla.gov.au/nla.news-article47585491
Pepper Relish	*Advertiser* 1954, 'Readers are asking', 31 March, p. 14, viewed 23 January 2019, http://nla.gov.au/nla.news-article47565316
Tomato Relish	*Mail* 1954, 'Tasty pickles and chutneys', 9 January, p. 43, viewed 23 January 2019, http://nla.gov.au/nla.news-article58094628
Tomato Chutney	*Advertiser* 1954, 'Preserves', 7 January, p. 13, viewed 23 January 2019, http://nla.gov.au/nla.news-article47576031
Green Tomato Marmalade	*News* 1954, 'Women's news', 3 March, p. 19, viewed 23 January 2019, http://nla.gov.au/nla.news-article130873849
Salted beans	*Advertiser* 1954, 'Preserves', 7 January, p. 13, viewed 23 January 2019, http://nla.gov.au/nla.news-article47576031
Salted French beans	*Advertiser* 1954, 'Readers are asking', 28 January, p. 13, viewed 23 January 2019, http://nla.gov.au/nla.news-article47568107
Salted beans	*Advertiser* 1954, 'Readers are asking', 2 February, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47576918
Preserved tomatoes	*Advertiser* 1954, 'Readers are asking', 2 February, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47576918

Preserved broad beans and peas	*Advertiser* 1954, 'Readers are asking', 12 March, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article47571766

KEY: Pumpkin / marrow recipes, Tomato recipes, Beans, Peas, Cucumbers and gherkins

Appendix 4.36

Fruit and seed vegetable preserving recipes – local South Australian cookbooks

GREEN AND GOLD

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
Tomato and Apple Chutney	1	1	1	1	1	1		1	1	1	1
Tomato Chutney	3	4	4	4	4	4		4	4	4	4
Cucumber Pickle	1	1	1	1	1	1		1	1	1	1
Green Tomato Pickle	2	3	4	4	4	4		4	4	4	4
Pickled Cucumbers	1	1	1	1	1	1		1	1	1	1
Pickled Cucumbers or Gherkins	1	1	1	1	1	1		1	1	1	1
Ripe Tomato Relish	2	2	2	2	2	2		2	2	2	2
Tomato Relish	1	1	1	1	1	1		1	1	1	1
Tomato Ketchup	1	1	1	1	1	1		1	1	1	1
Tomato Sauce	3	4	4	5	5	5		4	5	5	4
Tomato Sauce (mild)	1	1	1	1	1	1		1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
Tomato and Raspberry Jam	-	-	1	-
Green Tomato Chutney	1	1	1	1
Tomato Chutney	1	1	1	1
Tomato and Raspberry Jam	-	-	1	-
Green Tomato Chutney	1	1	1	1
Tomato Chutney	1	1	1	1
Green Tomato Pickle	1	1	1	1
Pickled Cucumbers	1	1	1	1
Pickled Gherkins	2	2	2	2
Tomato Relish	1	1	1	1
Tomato Sauce	2	2	2	2
Pickled Olives	1	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

SCHOOL OF MINES COOKBOOK

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
Tomato Jam	1	1	-	-	-	-
Green Tomato Chutney	1	1	1	1	1	1
Green Tomato Chutney	1	-	-	-	-	-
Tomato Chutney	1	1	1	1	1	1
Green Tomato Pickle	-	2	2	2	2	2
Tomato Relish	1	1	1	1	1	1
Tomato Sauce	1	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958, Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	**1930s**	**1940s**	**1940s**	**1950s**	**1966 ?**	**1960/ 70**	**1970**	**2013**
Tomato and Pineapple Jam	1	1	1	1	1	1	1	1	1
Tomato Jam	4	4	4	4	4	4	4	4	4
Sweet Chilli Chutney	1	1	1	1	1	1	1	1	1
Tomato Chutney	5	5	5	5	5	5	5	5	5
Boiled Cucumbers	1	1	1	1	1	1	1	1	1
Cucumber Pickled with vine leaves	1	1	1	1	1	1	1	1	1
Cucumber Relish	1	1	1	1	1	1	1	1	1
Green Tomato Pickles	8	8	8	8	8	8	8	8	8
Tomato Chow-Chow	1	1	1	1	1	1	1	1	1
Tomato Relish	5	5	5	5	5	5	5	5	5
Tomato Sauce	11	11	11	11	11	11	10	12	11
Tomato Pulp	2	2	2	2	2		2	2	2
Preserved Olives	1	1	1	1	1	1	1	1	1

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

SAGASCO COOKBOOK

	1931	1940	1941	1949

Tomato and Pineapple	*	*	*	*
Green Tomato Chutney	*	*	*	*
Tomato Chutney	*	*	*	*
Green Tomato Pickles	*	*	*	*
Tomato Sauce	*	*	*	*
Tomatoes for Bottling	*			

Sources:
SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

CWA COOKBOOK

Green Tomato Jam
Tomato and Grape Jam
Tomato and Passionfruit Jam
Tomato and Peach Jam
Tomato and Pineapple Jam
Tomato and Raspberry Jam
Bean Chutney
Green Tomato Chutney (2 recipes)
Bean Pickle
Cucumber and Apple Pickle
Cucumber Pickles (2 recipes)
Sweet Cucumber Pickle
Dill Pickle
Spiced Cucumber Pickle
Cucumber Pickles
Pickled Gherkin
Ripe Tomato Pickle
Ripe and Green Tomato Pickle
Green Tomato Pickle (3 recipes)
Tomato and Cucumber Pickle
Cucumber Relish
Green Tomato Relish (2 recipes)
Ripe Tomato Relish (3 recipes) Tomato Sauce (5 recipes)

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Key: Tomato recipes, Cucumber recipes

Appendix 4.37

Preserving olives

> It's crushed, you know, like this and you put - I have a wood and put a bucket underneath sitting in a chair so make easy for me and I break with the wood – belt a peg. Break one by one and put in bucket and then put on water a couple of days … for the bitterness to come out. And then we put salt and then we put in plastic bags and put in deep freezer.
>
> That why I have olives now … I put salt in the water … a bucket of cold water and put salt and an egg When the egg come up that means it's enough salt … if the egg come up too much above the water that means too much salt … so what you do if you don't want too much salt, when the egg start to move and come up, you stop.

Source: Interview No. 55

Appendix 4.38

Dill pickle recipes

Standard Dill Pickles

(Квашені огірки)

This is the standard fermentation method for dill pickles commonly used by Ukrainian homemakers. Use small or medium-sized cucumbers freshly picked from the garden. Wash them well, cover with cold water, and let them stand while preparing the sealers. Wash the quart sealers thoroughly in hot suds and rinse well. Place in each sealer:

A few cherry or currant leaves
Sprigs of fresh dill with seeds
1 to 2 cloves garlic
Fresh horseradish root, about 2 inch piece
1½ tablespoons coarse salt, level

Prick the cucumbers with a fork and pack closely into the sealers. Fill with either boiled water cooled to lukewarm, or boiling water. When using boiling water, take care not

Prepare the following brine and bring to the boiling point:

14 cups water
¾ cup vinegar
½ cup sugar
1 cup coarse salt, scant

Pack the cucumbers closely into the sealers. Fill with the hot brine and cover with sprigs of fresh dill. Seal tightly. Store in a cold place. Allow the dills to stand 2 months before serving them.

(*Mrs. M. Pawchuk*, Rossburn, Manitoba).

Sweet and Sour Dill Pickles

(Запаровані квашені огірки)

Use freshly picked cucumbers. Wash the cucumbers, cover with cold water, and let them stand while preparing the sealers. Wash the quart sealers thoroughly and place in each:

Sprigs of fresh dill with seeds
1 clove garlic
1 bay leaf
4 peppercorns
½ teaspoon mustard seed
1 small carrot
1½ tablespoons coarse salt, level
1 tablespoon or more brown sugar

Pack the cucumbers closely into the sealers. Bring to a boil 4 cups of water and 1 cup of vinegar. Fill the sealers with it. Cover with sprigs of dill and seal. Place the sealers in a warm water bath and heat slowly until the water gets hot and the cucumbers begin to turn slightly yellow in color. Do not boil. Remove immediately, seal, and let cool. Store in a cool place.

(*Mrs. Anna Mazur*, Dauphin, Manitoba).

Source: Stechishin, S 1979, *Traditional Ukrainian Cookery*, Trident Press Ltd, Winnipeg, Canada, p. 467.

Appendix 4.39

Leaf and stem vegetable fact sheets – Department of Agriculture 1948 - 1987

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Bulletin No. 378	May-48 (Rev)	Vegetables from the Home Garden	Quinn, N.R.
Bulletin No. 378	Apr-52 (Rev)	Vegetables from the Home Garden	Quinn, N.R.
Bulletin No. 378	Jul-62 (Rev)	Vegetables from the Home Garden	Quinn, N.R.
Extension Bulletin No. 7/69	1969	Vegetables from the home garden	I S Rogers & B T Baker
Special Bulletin No. 8/71	1971	Home storage of fruit and vegetables	B L Tugwell
No. 7.69	1975 (Rev)	Vegetables from the home garden.	I S Rogers & B T Baker
Fact sheet No. 81/76	Aug-76	Cabbages in the garden	I Rogers
Fact sheet No. 89/76	Sep and Dec 1976	Pests and diseases of celery	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 90/76	Sep-76	Pests and diseases of crucifer crops	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 98/76	Undated 1976	Pests and diseases of beetroot and silver beet	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 55/57	Apr-77	Brussels Sprouts culture	I Rogers & G L Lomman
Fact sheet No. 58/77	April and Oct 1977	Selecting brussels sprouts seed	I Rogers & G L Lomman
Fact sheet No. 118/76	Oct-76	Pickles	L Jacobs
Fact sheet No. 140/176	1976	Vegetable planting guide	B Philp
Fact sheet No. 50/7	Jan-77	Pesticides suitable for vegetables in the home garden	B Philp
Fact sheet No. 50/7	Undated 1977	Chemicals for the home vegetable garden	B Philp
Fact sheet No. 33/77	Jan-77	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 65/77	Apr-77	Cauliflower - a winter favourite	B Philp
Fact sheet No. 74/77	Apr-77	Celery in the garden	B Morphett & I Rogers
Fact sheet No. 117/77	Aug-77	Chinese cabbage and spinach - tasty alternatives (and recipes)	G Lomman & B Philp
Fact sheet No. 14/78	Dec-77	Globe artichoke culture	G Lomman
Fact sheet No. 12/78	Dec-77	Growing vegetables in the home greenhouse	B Philp
Fact sheet No. 138/77	Mar-78	New tastes in lettuce	B Philp & G Lomman
Fact sheet No. 25/78	Mar-78	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 39/78	Aug-78	Bean sprouts - something different to try	B Philp
Fact sheet No. 57/76	May-79	Cooking with broccoli	L Jacobs

Fact sheet No. 140/176	June-79 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 39/78	Dec-79 (Rev)	Bean sprouts - something different to try	B Philp
Fact sheet No. 201/65	March79	Home storage of fruits and vegetables	B Tugwell
Fact sheet No. 29/79	Jul-79	Variations with winter vegetables	L Jacobs
Fact sheet No. 138/77	Jan-80 (Rev)	New tastes in lettuce	B Philp & G Lomman
Fact sheet No. 16/80	Sep-80	Consumer guide to fruit and vegetables in season	L Jacobs
Fact sheet No. 81/76	Jan-81 (Rev)	Cabbages in the garden	B Philp
Fact sheet No. 140/176	Feb-81 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 25/78	Reprinted Nov 1981	Pickles, chutneys and relishes	L Jacobs
Pamphlet	1982	Your Vegetable Garden - A guide to home vegetable growing in South Australia	B Philp
Fact sheet No. 65/77	Oct-83 (Rev)	Cauliflower - a winter favourite	B Philp
Fact sheet No. 25/78	May and Aug-83 (Rev)	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 74/77	July-83 (Rev)	Celery in the garden	I Rogers
Fact sheet No. 140/176	Feb-84 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 62/76	March-84 (Rev)	Broccoli - a tasty alternative to cauliflower	B Philp
Fact sheet No. 3/79	Oct-87 (Rev)	Home storage of fruits and vegetables	B Tugwell

Brassicas

Appendix 4.40
Sandoz and Smart's vegetable seed catalogues

ASPARAGUS 40-50 s/g	100gm	250gm	500gm
HYBRID			
* APOLLO	273.30	544.75	929.00
* IDA LEA	224.90	448.25	764.65
* UC 157 F1	216.60	431.50	736.00
OPEN POLLINATED			
MARY WASHINGTON	33.70	67.00	114.50

BEANS - FRENCH 3-5's/g
* BARRACUDA PVR Pending 94/060
* BUTTERFINGERS
* HURRICANE
* JADE PVR No. 396
* KENTUCKY BLUE
* PHOENIX PVR No. 400

PRICES ON APPLICATION

BEETROOT 40-120 s/g	100gm	250gm	500gm	1.5kg
DETROIT DARK RED	10.50	-	36.00	105.00
EARLY WONDER	10.50	-	36.00	105.00
GOLDEN	28.50	51.00	97.00	-
* MONOGERM MONOPOLY	24.70	44.00	84.00	-
* NEW GLOBE	12.00	-	41.00	120.00

BROCCOFLOWER 240-420 s/g	NUMBER OF SEEDS	
HYBRID	10,000	50,000
* GREEN CROWN	249.60	960.00

BROCCOLI 180-380 s/g	NUMBER OF SEEDS	
HYBRID	10,000	100,000
* BONANZA	101.40	780.00
* CAPITAN	128.05	985.00
GENERATION™ BR108	109.85	845.00
GENERATION™ UNISEED®	131.30	1010.00
GREENBELT	109.85	845.00
GREENBELT UNISEED®	131.30	1010.00
LINE 39	109.85	845.00
MARATHON	131.10	870.00
RAIDER™ BR079	131.10	870.00
SHOGUN	109.85	845.00
OPEN POLLINATED		
GREEN SPROUTING	13.00	100.00

BRUSSELS SPROUTS 200-350 s/g	NUMBER OF SEEDS	
UNISEED® SAFECOAT®	10,000	50,000
HYBRID		
* OLIVER		
* ROGER	273.00	1050.00
* TAVERNOS		
STANDARD SEED		
HYBRID		
* ADONIS		
* AJAX		
* LUNET		
* OLIVER	188.50	725.00
* ROGER		
* STEPHEN		
* TAVERNOS		
OPEN POLLINATED		
LONG ISLAND	23.95	92.00

CABBAGE 200-380 s/g	NUMBER OF SEEDS	
HYBRID	10,000	50,000
BALLHEAD	57.20	220.00
CAPEHORN (SUGARLOAF)	59.80	230.00
* GALAXY	58.50	225.00
GRANDSLAM	61.40	236.00
* GREEN CORONET	57.20	220.00
GREENGOLD	57.20	220.00
* NAPOLEON	71.25	274.00
* RED RANGER	74.10	285.00
* RED ROVER	77.75	299.00
SOLSTICE	58.50	225.00
* WARRIOR	71.25	274.00

CABBAGE 200-380 s/g Cont.	10,000	50,000
OPEN POLLINATED		
SUGARLOAF	14.60	56.00
HYBRID SAVOY TYPES		
GLOSTER	94.90	365.00
ICE DUKE		
SAVOY KING	57.20	220.00
SAVOY MAJESTY	82.45	317.00

CHINESE CABBAGE 280-420 s/g	NUMBER OF SEEDS	
HYBRID	10,000	100,000
GREEN ROCKET	30.55	235.00
* MING EMPEROR	27.95	215.00
WR-60 DAYS	30.55	235.00

CHINESE VEGETABLES 280-420 s/g	NUMBER OF SEEDS	
HYBRID	10,000	100,000
PAK CHOI JOI CHOI	27.95	215.00
PAK CHOI MEI QUING CHOI	24.70	190.00

CAPSICUM 100-160 s/g	NUMBER OF SEEDS		
HYBRID GREEN-RED	1,000	10,000	50,000
* BELL TOWER™ CP 062			
* CORDOBA™ CP 085			
* DAVID™ CP 063	52.00	409.50	1575.00
* MAGNUM 20™ CP 090			
* ELISA™ CP 302	58.25	458.65	1764.00
* NOVA™ CP 121	55.45	436.80	1680.00
* TARGET			
* CLOVIS™ CP 095	51.10	402.50	1548.00
* GEDEON™ CP 097			
HYBRID HOT			
* HOTLIPS (JALAPENO)			
* VOLCANO	48.05	378.30	1455.00
* WILDFIRE			
HYBRID SPECIAL COLOURS			
* BROWN BELLE	141.90	1135.00	-
* LEMON BEAUTY	74.40	595.00	-
* LILAC LADY	162.50	1300.00	-
* MELLOW YELLOW (Long)	49.65	397.00	-
* MIDAS (Yellow)	61.90	495.00	-
* ORANGE BELLE	141.90	1135.00	-
* PURPLE PRINCESS	207.50	1660.00	-
* SUNRAY (Yellow)	61.90	495.00	-
OPEN POLLINATED			
CAL WONDER			
LONG SWEET YELLOW	-	35.10	135.00
LONG GREEN CUBAN			
GREEN GIANT	-	30.45	117.00
RED THIN CAYENNE (HOT)	-	39.80	153.00
SWEET MIX	-	32.80	126.00
YOLO WONDER			

CARROT 400-1000 s/g	NUMBER OF SEEDS	
HYBRID	250,000	1,000,000
* BLAZE™ CR 264	191.50	751.00
* CARRISMA Safecoat®	220.50	865.00
* CELLO KING	149.50	587.00
* FLAME™ CR 287 Safecoat®	191.50	751.00
* RED ALERT Safecoat®	210.00	824.00
OPEN POLLINATED		
ROYAL CHANTENAY	53.75	211.00
* TIP TOP	63.00	247.00

CAULIFLOWER 240-420 s/g	NUMBER OF SEEDS	
UNISEED® SAFECOAT®	10,000	50,000
HYBRID		
* FIRST LIGHT™ CF 104	232.70	895.00
* PEGASUS™ CF 177	249.60	960.00
OPEN POLLINATED		
* WHITE ROCK™ CF 101	124.15	477.50

™ Trademark of S&G Seeds Pty. Ltd.

Indicates Specialty Variety Introduced by S&G Seeds

CAULIFLOWER 240-420 s/g Cont.	NUMBER OF SEEDS	
UNISEED® SAFECOAT®	10,000	50,000
STANDARD SEED		
HYBRID		
• CHASER	241.80	930.00
• FIRST LIGHT™ CF104	130.00	500.00
SNOW MARCH	105.95	407.50
OPEN POLLINATED		
• MINI WHITE	35.10	135.00
PALEFACE	19.50	75.00
SELECTION 174	24.45	94.00
SNOWBALL Y	18.50	71.00
WESTRALIA LATE	19.50	75.00
• WHITE ROCK™ CF101	44.85	172.50

CELERY 2100-2400 s/g	50gm	100gm	250gm
HYBRID			
• GREEN GIANT	388.20	628.50	1320.00
OPEN POLLINATED			
AMERICAN STRINGLESS	76.35	123.50	210.00

CHICORY WITLOOF 850-1100 s/g	50gm	100gm	250gm
HYBRID			
• ZOOM IMPROVED	57.90	93.80	197.00

CUCUMBER 30-40 s/g	
HYBRID CONTINENTAL	
• CASSIUS	38 cents per seed
• DIANA	38 cents per seed
• PEPINOVA™ CU082	38 cents per seed
• SIROCCO	37 cents per seed
GLASSHOUSE LEBANESE	
• KIRA	23 cents per seed
• TARA	26 cents per seed

HYBRID OTHER	50gm	100gm	250gm	500gm
BURPLESS TASTY GREEN	91.45	145.20	259.75	494.00
• HYLARES (LEBANESE)	24.05	38.20	68.25	130.00
• VERINO	25.90	41.10	73.50	140.00
OPEN POLLINATED				
• BUSH CROP	25.55	40.50	72.50	138.00
CRYSTAL SALAD	14.80	23.50	42.00	38.00
GREEN GEM	13.85	22.00	39.25	75.00

EGG PLANT 200-250 s/g	10gm	25gm	50gm	100gm
HYBRID				
• AGORA	57.60	122.00	238.35	445.60
• BLACKMAIL™ EP039				
• BONICA	34.00	72.00	140.65	263.00

OPEN POLLINATED	50gm	100gm	250gm
MARKET SUPREME	41.65	66.10	118.25
• MINI LEBANESE	99.25	157.60	282.00

ENDIVE 700-1000 s/g	50gm	100gm	250gm	500gm
GREEN CURLED	18.10	28.80	51.50	98.00

HERBS	50gm	100gm	250gm
BASIL LRG. LEAVED SWEET	13.80	22.70	38.75
CHIVES	26.75	44.10	75.00
CHIVES GARLIC	28.55	47.00	80.00
CORIANDER SUPER HARVEST	-	-	11.00
DILL	-	-	17.75
FENNEL	-	18.50	31.50
SAGE	16.95	27.90	47.50

PLEASE ASK FOR OUR FULL LIST OF HERBS

KOHL RABI 220-350 s/g	50gm	100gm	250gm
VIENNA EARLY PURPLE	17.60	28.50	48.50

LEEK 350-450 s/g	50gm	100gm	250gm	500gm
• GRANDINA	38.10	60.50	108.25	206.00
• VERTINA				
• LONGINA	34.25	54.40	97.25	185.00
• OTINA				

LETTUCE 600-1200 s/g	50gm	100gm	250gm	500gm
HEADING TYPES				
BLACK VELVET				
GREENDALE				
SALINAS	17.95	28.50	51.00	97.00
YATESDALE				
GREAT LAKES IMP.	16.10	25.50	45.75	87.00
IMPERIAL TRIUMPH				
LOOSE LEAF TYPES				
BROWN MIGNONETTE	20.35	32.30	57.75	110.00
GREEN MIGNONETTE				
COS VERDI	17.95	28.50	51.00	97.00

EXOTIC TYPES	25gm	50gm	100gm	250gm
• BROCADE				
• RED SEA				
• RETSINA	45.10	85.15	132.20	242.00
• ROSETTA				
• SUNSET				
• GREEN OAK	38.45	72.55	115.20	206.25
• RED OAK				

OKRA 40-50 s/g	50gm	100gm	250gm	500gm
HYBRID				
• TENDERGREEN™ OK058	21.85	34.70	62.00	118.00
OPEN POLLINATED				
CLEMSONS SPINELESS	-	13.80	23.50	45.00

ONION 250-400 s/g	100gm	250gm	500gm	2kg
BROWN & RED				
CREAMGOLD	16.10	28.75	55.00	212.00
EARLY CAL RED	25.80	46.25	88.00	340.00
GLADALAN BROWN	19.10	34.00	65.00	252.00
ODOURLESS VIVIDLEAF	21.60	38.50	73.50	284.00
RED ODOURLESS	22.70	40.75	77.50	300.00

WHITE	100gm	250gm	500gm	2kg
EARLY FLAT WHITE	24.70	44.00	84.00	324.00
GLADALAN WHITE	20.50	36.75	70.00	270.00
• NK STRAIGHTLEAF (SALAD)	23.20	41.50	79.00	306.00
S.A. WHITE GLOBE	21.10	37.75	72.00	278.00
SAVAGES FLAT WHITE	24.70	44.00	84.00	324.00
STRAIGHTLEAF	25.80	46.25	88.00	340.00
WHITE SPANISH	19.10	34.00	65.00	252.00

PARSLEY 500-650 s/g	100gm	250gm	500gm
EXTRA TRIPLE CURLED	15.50	27.75	53.00
ITALIAN FLAT LEAF			
• FRIZZ	19.40	34.50	66.00

PEA, SNAP PEA, SNOW PEA 3-5 s/g	
• BOUNTY™ (PMR) PE017	
• SNAP PEA SUGAR BON	
• SNOW PEA MAMMOTH MELTING SUGAR	PRICES ON
• SNOW PEA OREGON SUGAR POD II	APPLICATION
• SNOW PEA SNOWMAN	

PUMPKIN 5-14 s/g	100gm	250gm	500gm	1.5kg
HYBRID				
• PUMA	60.00	107.40	204.00	-
• TASMAN GREY	45.90	82.10	156.00	458.65
OPEN POLLINATED				
BABY BLUE	11.65	20.80	39.50	116.15
BUTTERNUT LARGE	11.05	19.75	37.50	110.25

S&G

PUMPKIN 5-14 s/g Cont.	100gm	250gm	500gm	1.5kg
BUTTERNUT WALTHAM	13.85	24.75	47.00	138.20
JAP	16.95	30.25	57.50	169.05
JARRAHDALE	10.60	18.95	36.00	105.85
QUEENSLAND BLUE	9.15	16.35	31.00	91.15
MINI PUMPKIN HYBRID				
• SUPER NUGGET	43.85	78.45	-	-
• SWEET MISCHIEF				
OPEN POLLINATED				
GOLDEN NUGGET	15.00	26.85	51.00	-
• JAPKIN	31.20	55.80	-	-
• ORANGE MINIKIN™ PN 043	30.60	54.75	-	-
• REDHUB™ PN 004	22.05	39.50	75.00	-
• SWEET DUMPLING	27.05	48.45	-	-

RADISH 90-140 s/g	250gm	500gm	1kg	12kg
HYBRID				
• PRIMEX™ RA 023	20.50	35.00	60.00	648.00
• SANGRIA™ RA 028				

RHUBARB 55-60 s/g	50gm	100gm	250gm
• GIANT VICTORIA	17.55	27.90	49.75

ROCKMELON 25-40 s/g	50gm	100gm	250gm	500gm
HYBRID				
• ATHENA™ RM 684	107.75	171.10	306.25	582.00
• DEWCRISP™ RM 030 (Honeydew)	122.20	194.10	347.25	660.00
• DUBLOON™ RM 324 Safecoat®	105.55	167.60	299.75	570.00
• EASTERN STAR™ RM 322 Safecoat®	107.75	171.10	306.25	582.00
• ELDORADO™ RM 072 Safecoat®	101.10	160.50	287.25	546.00
HAMI	169.40	269.10	481.50	-
• HONEYBABE™ RM 291 (Honeydew)	161.85	257.00	459.75	874.00
• HOTSHOT™ RM 360 Safecoat®	97.40	154.70	276.75	526.00
• NETWORK™ RM 345	87.40	138.80	248.25	472.00
• SATICOY	146.25	232.30	415.75	-
SNOW CHARM				
• SOLID GOLD™ RM 444 (Honeydew)	170.35	270.50	484.00	-
OPEN POLLINATED				
HONEYDEW GOLD RIND	-	13.50	24.00	46.00
HONEYDEW GREEN FLESH	-	12.50	22.75	43.50
PLANTERS JUMBO	-	12.90	23.00	44.00

SILVERBEET 40-140 s/g	100gm	250gm	500gm	1.5kg
FORDHOOK CRIMSON	11.30	20.25	38.50	112.50
FORDHOOK GIANT	-	13.25	25.50	73.50
FORDHOOK MASTER				

SPINACH 100-140 s/g	500gm	1kg	12kg
• SARFI	22.35	38.00	414.20
• SONATA			
• WOLTER	20.00	34.00	370.60

SQUASH 7-12 s/g	50gm	100gm	250gm	500gm
HYBRID				
GREEN BUTTONS	23.10	36.70	65.75	125.00
SCALLOPINI	26.10	41.40	74.00	141.00
• STARBUTTONS™ SQ 065	17.40	27.60	49.25	94.00
• SUNDROPS™ SQ 085	18.10	28.80	51.50	98.00
• YELLOW RUFFLES Safecoat®	25.15	40.00	71.50	136.00
OPEN POLLINATED				
• ROULETTE	11.10	17.60	31.50	60.00
• SNOW ACORN™ SQ 155				
VEGETABLE SPAGHETTI	12.40	19.70	35.25	67.00

SWEETCORN 4-7 s/g	
HYBRID	
• JUBILEE	
• KRISPY KING (Supersweet)	PRICES ON APPLICATION
• BSS 4498 (Supersweet Bicolour)	

SWEDE & TURNIP 300-400 s/g	500gm
SWEDE AM. PURPLE TOP	13.50
TURNIP WHITE GLOBE	16.50

TOMATO 250-850 s/g	NUMBER OF SEEDS	
	1,000	10,000
HYBRID INDETERMINATE		
• CARMELLO™ TA 214		
• DYNAMO		
• MANDE	48.75	390.00
• VEMONE		
• VIVIAN		
• MERIDIAN	140.00	1,120.00
• RED	~~61.25~~	~~490.00~~
• QUANTOM	~~66.25~~	~~530.00~~
CHERRY HYBRID	150.00	1,200.00
• CHERRY KING	35.00	280.00
• CHERRY RED		
• COCKTAIL SUPREME	42.25	338.00
• CHERRY GOLD	32.50	260.00
• ORANGE SUNRISE		
• SWEET BITE	27.50	220.00
ROOTSTOCK HYBRID		
• HIRES SPECIAL IMPROVED	60.00	480.00
GRAFTING CLIPS	140.00 per 1000	

	NUMBER OF SEEDS		
	1,000	10,000	100,000
HYBRID DETERMINATE			
• BUCCANEER™ TA 251	26.35	207.50	1596.00
• PIRATE™ TA 201			
• CUTLASS™ TA 711	27.55	217.10	1670.00
• MUTINY™ TA 516	36.30	286.00	2200.00
• PATIO PRIZE	23.65	189.00	-
• LA ROSSA™ TA 329	24.75	195.00	1500.00
• MILANO			

	NUMBER OF SEEDS	
	10,000	100,000
OPEN POLLINATED		
BURNLEY BOUNTY	16.25	125.00
BURNLEY SURECROP	15.55	119.50
FLORADADE	14.45	110.00
GROSSE LISSE	15.25	117.00
KYI	14.45	110.00
MINI RED PEAR	32.50	250.00
MINI YELLOW PEAR	32.50	250.00
OXHEART	16.60	127.00
ROMA	14.45	110.00
ROUGE DE MARMANDE	16.15	124.00

WATERMELON 10-25 s/g	100gm	250gm	500gm	2kg
HYBRID				
• AMAZON™ WM 135	79.40	142.00	270.00	1046.00
• RED TIGER™ WM 407	73.50	131.50	266.00	970.00
• YELLOW CHAMPAGNE	211.70	378.75	-	-
• GOLDEN ACRE (SEEDLESS)	300.00 PER 1000 SEEDS			
• TRIPLE SWEET™ (Seedless) WM 392	180.00 PER 1000 SEEDS			
OPEN POLLINATED				
ALL SWEET	19.10	34.00	65.00	252.00
CANDY RED (CH. GREY)	17.00	30.50	58.00	224.00
MICKYLEE	20.50	36.75	70.00	270.00
SUGAR BABY	22.90	41.00	78.00	302.00
WARPAINT (CR. SWEET)	17.20	30.75	58.00	226.00
• WEIGHTLIFTER	17.20	30.75	58.50	226.00

ZUCCHINI 6-12 s/g	50gm	100gm	250gm	500gm
HYBRID				
• ARLESA	18.10	28.80	51.50	98.00
BLACKJACK	18.50	29.40	52.50	100.00
GOLDRUSH	21.45	34.10	61.00	116.00
GREYZINI	20.15	32.00	57.25	109.00
• LEBANESE NEBO	19.25	30.50	54.50	104.00
• NIGHTRIDER™ ZU 009 Safecoat®	18.10	28.80	51.50	98.00
• ZORRO ZU 194 Safecoat®				

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SMART'S NURSERIES : 8/9/81

VEGETABLES IN PUNNETS - 70¢

Broccoli	Green Duke No. 4
Cabbage	Savoy King
"	Superette
"	Green Coronet
Capsicum	Green Giant
Cauliflower	Westralia
Celery	American Stringless
Lettuce	Winterlake
[illegible]ley	Triple Curled
Onion	Californian Red
	White Globe
"	Cream Gold
Red Beet	Detroit
Silver Beet	Fordhook
Tomato	Grosse Lisse
"	Rouge De Mamande
Rhubarb	Sydney Crimson

ADELAIDE BOTANIC GARDEN
10 JUL 1981
DIR. HERB.
ASST. DIR. L.S.
TECH. SUPV.
S.R.O. HUR. SUPV.
WORKS

N.B. We now have to offer Rhubarb in punnets from seed. This variety crops similarly to the old Cherry type but is virus free. You can recommend this product with confidence.

HERBS IN SINGLE PUNNETS 25¢ ea

[illegible]
Marjoram
Chives
[illegible]
[illegible]
Mint

VEGETABLES IN BUNDLES - 60¢

Broccoli	Green Sprouting
Cauliflower	Westralia
Cabbage	Green Coronet
Silver Beet	Fordhook Master
Red Beet	Detroit
Lettuce	Winterlake
Onion	White Globe
"	Californian Early Red
"	Cream Gold

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RS ✓
TR ✓

SMART'S NURSERIES : 6/7/83

VEGETABLES IN PUNNETS 85¢ ea.

Brocolli	F1 Green Duke Hybrid
Cabbage	Superette
Celery	American Stringless
Chives	
Cauliflower	Westralia
Cabbage	Green Coronet Hybrid
Lettuce	Imperial Triumph
Onion	S. A. White Globe
"	Californian Red Odourless
"	Creamgold
Parsley	Triple Curled
Silver Beet	Fordhook Master
Tomato	Rouge De Marmande
"	K.Y.l. Duf.
"	Grosse Lisse
Endive	Green Curled

VEGETABLES IN BUNDLES 80¢ ea

Onion	White Globe
"	Cream Gold

MINI PUNNETS 34¢ ea.

Tomato	F1 Hybrid Apollo
"	F1 Hybrid Precador
Impatiens	Novette

BORONIA MEGERSTIGMA IN 6" POTS $2.50 ea.

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VEGETABLES IN PUNNETS 85¢ ea 5/4/84

Broccoli	F1 Green Dragon Hybrid
Cabbage	Green Coronet Hybrid
"	Savoy King
"	Lion Heart
"	Leprachaun (small quick maturing)
Cauliflower	Westralia
Celery	American Stringless
Chives	Garlic
Chives	
Lettuce	Greendale
Parsley	Triple Curled
Onion	Salad Bunching
Red Beet	Detroit Talltop
Silver Beet	Fordhook Master
Shallots	Multistalk Bunching

BUNDLES 85¢ ea

Onion	Flat White

SINGLE PLANTS 40¢ ea

Ashburton Pea
Sturt Desert Pea

DEAR CUSTOMER,

DUE TO THE WAGE RISES IN NOVEMBER AND APRIL AND COST PRESSURES ASSOCIATED WITH THESE, WE FIND IT NECESSARY TO INCREASE OUR PRICES AS FOLLOWS:

PUNNETS	90¢ EACH
BUNDLES	90¢ EACH
MINI PUNNETS	40¢ EACH

PLEASE NOTE that we have ample supplies of Rahunculi, Anemone (from bulbs) and Poppies, which some of our opposition find hard to supply.

VEGETABLES IN PUNNETS : 95¢ 11/10/84

Broccoli	F1 Green Dragon Hybrid
Butternut Pumpkin	
Cabbage	F1 Green Coronet Hybrid
"	F1 Lion Heart
Capsicum	Green Giant F1
	Yolo
"	Sweet Mama 4 pl.
Cauliflower	Lommons
Celery	American Stringless
Chives	Garlic
Chives	
Cucumber	Long Green
	Apple
	F1 Burpless
"	Bush Crop "Mr. Cool"
Chilli	Long Hot Cayenne
Chinese Cabbage	
Eggplant	Market Supreme (round)
"	Long Purple
Honeypod Peas	Snow Peas
Lettuce	Greendale
Parsley	Afro
Red Beet	Detroit Talltop
Rhubarb	Giant Victoria
Rockmelon	Muscateer
"	Dixie Jumbo
Silver Beet	Fordhook Master
Sweetheart Strawberry	
Sweet Corn	
Tomato	K.Y.l.
	Grosse Lisse
	Flora Dade
	College Challenger
	Roma
	Tropic
	Tatura
	Burnley Gem
	Apollo 4 pl.
	F1 SA Mighty Red 4 pl.
	F1 1st Prize 4 pl.
	F1 Precador 4 pl.
	Celebrity 4 pl.
	Nancy 4 pl.
"	Pirate 4 pl.
Tomatoes in Mini Puns.	F1 Apollo 40¢
	F1 Precador 40¢
	F1 SA Mighty Red 40¢
	F1 1st Prize 40¢
"	Balka
"TAMARILLO (TREE TOMATO)	single 40¢ SEE NOTE BELOW
Eggplant	Round 40¢.
Watermelon in puns. 95¢	
Zuchini " " "	

HERBS IN MINI PUNS

Mint	Marjoram
Thyme	Water Cress
Sage	Rosemary
Dill	

SOMETHING OF INTEREST - TAMARILLO TREE TOMATO (CYPHOMANDRA)

A tree growing about three metres tall. It is susceptible to frost; a biennial preferring a warm to hot site. The egg-shaped fruit are born in abundance on the upper part of the tree in late summer and autumn. The fruit has a deep red, hard shiny skin, then there is a thin layer of yellow flesh with a dark red centre. A gourmet's delight!

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South Australia
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Brooklyn Park SA 5032
Telephone (08) 43 6911

PLEASE ORDER IN MINIMUM QUANTITIES OF 6 PUNNETS OF EACH VARIETY.
COUNTRY CUSTOMERS PLEASE NOTE THAT NO RESPONSIBILITY WILL BE TAKEN FOR LOSS OR DAMAGE IN TRANSIT.

INSTANT COLOUR:

Petunias 205mm Flowering $3.00
Ranunculus 140mm Flowering $1.70

HERBS IN PUNNETS:

[redacted]

VEGETABLES IN PUNNETS: OCTOBER

Artichoke Green Globe
[redacted]
Broccoli Green Dragon
Cabbage Lion Heart
Cabbage Sugarbowl
Capsicum Sweet Mama
Capsicum Sweet Mixed
Capsicum Green Giant
Capsicum Long Yellow
Capsicum Hot Chilli
Cauliflower White Rock
Celery American Stringless
[redacted]
Cucumber Long Green
Cucumber Bebe (Lebanese)
Cucumber Crystal Apple
Eggplant Long Purple
Leek Sleek
Lettuce Coolguard
Lettuce Combo Mixed
Lettuce Green Mignonette
Lettuce Brown Mignonette

BOTANIC GARDENS
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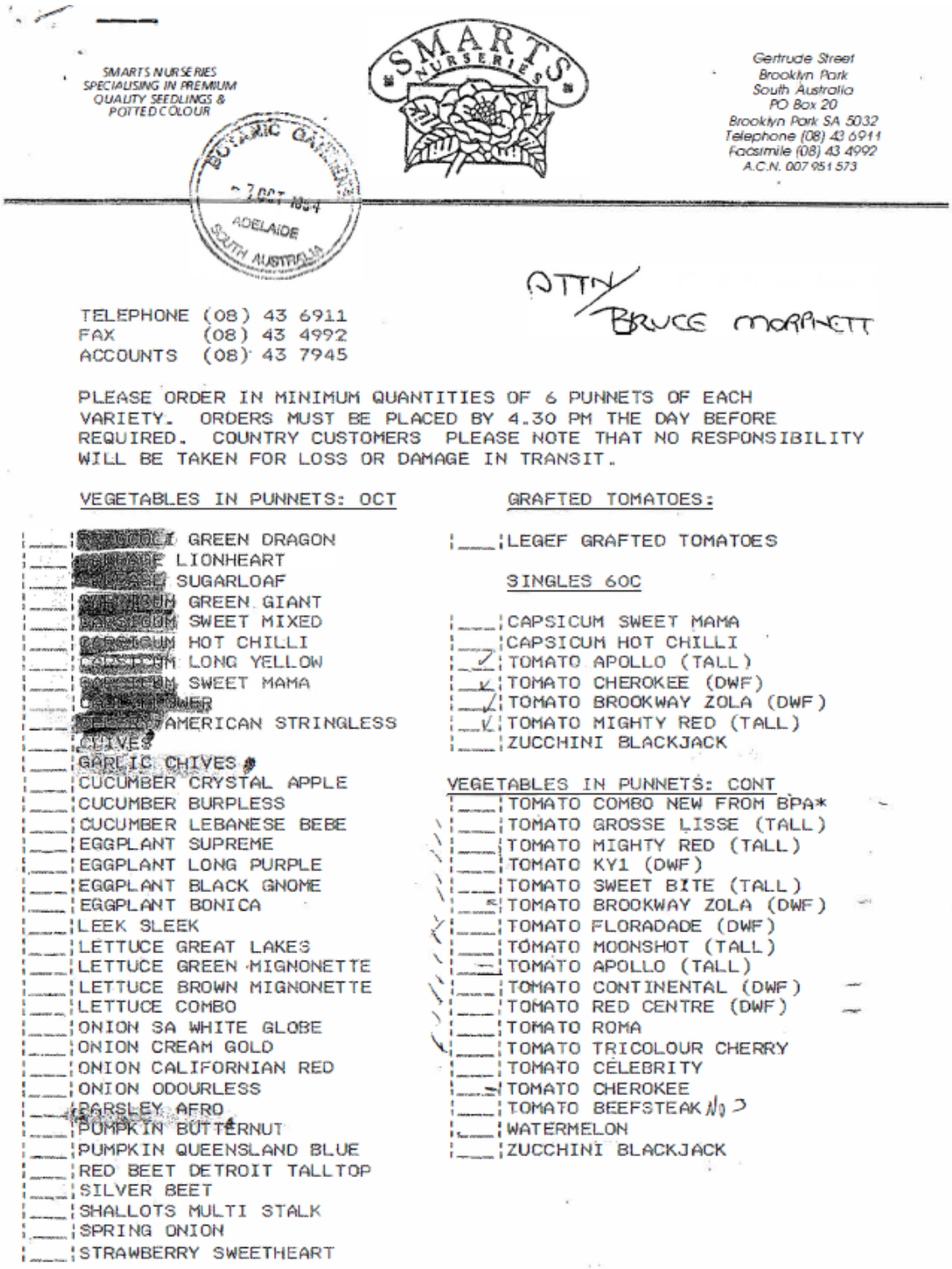
Onion Californian Red
Onion Odourless
Onion S.A. White Globe
Onion Cream Gold
[redacted]
Pumpkin Queensland Blue
Pumpkin Butternut
Red Beet Detroit Talltop
Rhubarb
Rockmelon
Silver Beet
Shallots Multi Stalk
Snowpea Bikini
Tomato Red Centre (New)
Tomato Continental
Tomato Mighty Red
Tomato Grosse Lisse
Tomato K Y 1
Tomato Floradade Dwf.
Tomato Sweet Bite
Tomato Cheroke
Tomato Moonshot
Tomato Celebrity
Tomato Cocktail Supreme
Tomato First Prize
Tomato Super Prize
Tomato Tiny Tim
Tomato Red Pear
Tomato Yellow Pear
Watermelon Candy Red
Zucchini Blackjack

MINI PUNNETS:

Tomato Celebrity
Tomato Continental (new)
Tomato Red Centre (new)
Tomato Cheroke
Tomato Mighty Red
Tomato Moonshot
Capsicum Sweet Mama
Capsicum Green Giant



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ATTN/ BRUCE MORNETT

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PLEASE ORDER IN MINIMUM QUANTITIES OF 6 PUNNETS OF EACH VARIETY. ORDERS MUST BE PLACED BY 4.30 PM THE DAY BEFORE REQUIRED. COUNTRY CUSTOMERS PLEASE NOTE THAT NO RESPONSIBILITY WILL BE TAKEN FOR LOSS OR DAMAGE IN TRANSIT.

VEGETABLES IN PUNNETS: OCT

___ [redacted] GREEN DRAGON
___ [redacted] LIONHEART
___ [redacted] SUGARLOAF
___ [redacted] GREEN GIANT
___ [redacted] SWEET MIXED
___ [redacted] HOT CHILLI
___ [redacted] LONG YELLOW
___ [redacted] SWEET MAMA
___ [redacted]
___ [redacted] AMERICAN STRINGLESS
___ [redacted]
___ CHIVES
___ GARLIC CHIVES
___ CUCUMBER CRYSTAL APPLE
___ CUCUMBER BURPLESS
___ CUCUMBER LEBANESE BEBE
___ EGGPLANT SUPREME
___ EGGPLANT LONG PURPLE
___ EGGPLANT BLACK GNOME
___ EGGPLANT BONICA
___ LEEK SLEEK
___ LETTUCE GREAT LAKES
___ LETTUCE GREEN MIGNONETTE
___ LETTUCE BROWN MIGNONETTE
___ LETTUCE COMBO
___ ONION SA WHITE GLOBE
___ ONION CREAM GOLD
___ ONION CALIFORNIAN RED
___ ONION ODOURLESS
___ PARSLEY AFRO
___ PUMPKIN BUTTERNUT
___ PUMPKIN QUEENSLAND BLUE
___ RED BEET DETROIT TALLTOP
___ SILVER BEET
___ SHALLOTS MULTI STALK
___ SPRING ONION
___ STRAWBERRY SWEETHEART

GRAFTED TOMATOES:

___ LEGEF GRAFTED TOMATOES

SINGLES 60C

___ CAPSICUM SWEET MAMA
___ CAPSICUM HOT CHILLI
✓ TOMATO APOLLO (TALL)
✓ TOMATO CHEROKEE (DWF)
✓ TOMATO BROOKWAY ZOLA (DWF)
✓ TOMATO MIGHTY RED (TALL)
___ ZUCCHINI BLACKJACK

VEGETABLES IN PUNNETS: CONT

___ TOMATO COMBO NEW FROM BPA*
___ TOMATO GROSSE LISSE (TALL)
___ TOMATO MIGHTY RED (TALL)
___ TOMATO KY1 (DWF)
___ TOMATO SWEET BITE (TALL)
___ TOMATO BROOKWAY ZOLA (DWF)
___ TOMATO FLORADADE (DWF)
___ TOMATO MOONSHOT (TALL)
___ TOMATO APOLLO (TALL)
___ TOMATO CONTINENTAL (DWF)
___ TOMATO RED CENTRE (DWF)
___ TOMATO ROMA
___ TOMATO TRICOLOUR CHERRY
___ TOMATO CELEBRITY
___ TOMATO CHEROKEE
___ TOMATO BEEFSTEAK
___ WATERMELON
___ ZUCCHINI BLACKJACK

Source: Courtesy of the Board of Botanic Gardens and State Herbarium, Adelaide Botanic Gardens

Appendix 4.41

***The Australian Women's Weekly* 1945-1995 leaf and stem vegetable preserves**

1945

1950

1955

Pickled Cauliflower	*The Australian Women's Weekly* 1955, 'Winter pickles', 6 July, p. 57, viewed 12th April 2017, http://nla.gov.au/nla.news-article43459548
Cauliflower Pickles	*The Australian Women's Weekly* 1955, 'Cauliflower', 22 June, p. 57, viewed 12th May 2017, http://nla.gov.au/nla.news-article41448654
Clear Cauliflower Pickles	*The Australian Women's Weekly* 1955, 'Cauliflower', 22 June, p. 57, viewed 12th May 2017, http://nla.gov.au/nla.news-article41448654

1960

Rhubarb and Strawberry Conserve	*The Australian Women's Weekly* 1960, 'Summer harvest', 20 January, p. 41, viewed 12th May 2017, http://nla.gov.au/nla.news-article51600908

1965

Red Cabbage Pickle	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826

1970

Pickled Red Cabbage	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Cabbage Pickle	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Cabbage and Cucumber Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.41, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Celery Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.41, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513

1975

English Mint Relish	*The Australian Women's Weekly* 1975, 'Thirty great prize-winning recipes', 9 April, p.55, viewed 25 May 2017, http://nla.gov.au/nla.news-article44554175
Rhubarb Chutney	*The Australian Women's Weekly* 1975, 'Prize recipe', 18 June, p.73, viewed 25 May 2017, http://nla.gov.au/nla.news-article44021902

1980

1985

1990

1995

Appendix 4.42

Leaf and stem vegetable preserving recipes – local South Australian cookbooks

GREEN AND GOLD

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
Rhubarb Chutney	1	1	1	1	1	1		1	1	1	1
Cauliflower Piccalilli	1	1	2	2	2	2		2	2	2	2
Cauliflower Pickle	1	1	1	1	1	1		1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
Mustard or Cauliflower Pickles	1	1	1	1
Red Cabbage Pickle	1	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	**1930s**	**1940s**	**1940s**	**1950s**	**1966?**	**1960/70**	**1970**	**2013**
Rhubarb Jam	1	1	1	1	1	1	1	1	1
Cauliflower Pickle	1	1	1	1	1	1	1	1	1
Red Cabbage Pickle	3	3	3	3	3	3	3	3	3

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a*,* 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b*,* 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940*,* 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960*,* 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70*,* 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970*,* 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

SCHOOL OF MINES COOKBOOK

	2nd	4th	5th			
	1936	**1953**	**195?**	**1958**	**1960**	**1963**
Pickled Gherkins	1	1	1	1	1	1
Pickled Red Cabbage	-	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

SAGASCO COOKBOOKS

	1931	1940	1941	1949
Rhubarb and Fig Jam	*	*	*	*
Rhubarb and Sweet Orange Jam	*	*	*	*
Rhubarb Chutney	*	*	*	*
Cauliflower Pickle	*	*	*	*
Rhubarb Juice	*			

Sources:
SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

CWA COOKBOOK

Rhubarb and Pineapple Jam Cauliflower Pickle (2 recipes) Red Cabbage Pickles

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.43

***The Advertiser* - recipes leaf and stem vegetable preserves**

1945

1946

1947

Rhubarb Chutney	*News* 1947, 'Ruth Lee's Lend-a-hand Club', 11 November, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article127017101

1948

1949

Cauliflower Pickle	*Advertiser* 1949, 'Readers are asking', 8 September, p.15, viewed 21 January 2019, http://nla.gov.au/nla.news-article36685625

1950

Rhubarb Jam	*Advertiser* 1950, 'Readers are asking', 12 January, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article50205787
Rhubarb and Fig Jam	*Advertiser* 1950, 'Readers are asking', 12 January, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article50205787
Rhubarb and Blackcurrant Jam	*Advertiser* 1950, 'Readers are asking', 16 February, p.7, viewed 21 January 2019, http://nla.gov.au/nla.news-article50196649
Pickled Cabbage	*Advertiser* 1950, 'R.N.F.U. helpers give chutney, jam recipes', 4 February, p.37, viewed 22 January 2019, http://nla.gov.au/nla.news-article58180844
Cauliflower Pickles	*Advertiser* 1950, 'Readers are asking', 4 May, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article44930924

1951

Pickled Red Cabbage	*Advertiser* 1951, 'Readers are asking', 15 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45687588
Cauliflower Pickle	*Advertiser* 1951, 'Readers are asking', 6 September, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45775007

1952

Rhubarb and Loganberry Jam	*Advertiser* 1952, 'Jam-Making on A Small Scale', 3 January, p. 7, viewed 21 January 2019, http://nla.gov.au/nla.news-article47381474
Pickled cauliflower	*Advertiser* 1952, 'Readers are asking', 7 August, p.11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47429943
Mint Chutney	*Advertiser* 1952, 'Readers are asking', 20 March, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47393621

1953

Cauliflower pickles	*Advertiser* 1953, 'Readers are asking', 9 March, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article48298487
Pickled Red Cabbage	*Advertiser* 1953, 'Readers are asking', 28 April, p. 15, viewed 22 January 2019, http://nla.gov.au/nla.news-article48288233
Pickled White Cabbage	*Advertiser* 1953, 'Readers are asking', 7 May, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48294701
Pickled White Cabbage	*Advertiser* 1953, 'Readers are asking', 19 May, p. 9, viewed 21 January 2019, http://nla.gov.au/nla.news-article48279368

1954

Pickled cauliflower	*Advertiser* 1954, 'Readers are asking', 14 October, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article47620029
Rhubarb Relish	*Advertiser* 1954, 'Readers are asking', 27 May, p. 17, viewed 23 January 2019, http://nla.gov.au/nla.news-article48123290
Rhubarb Chutney	*Advertiser* 1954, 'Readers are asking', 27 May, p. 17, viewed 23 January 2019, http://nla.gov.au/nla.news-article48123290

Appendix 4.44

ISSN 0725-3516

fact sheet

AGDEX 201/10
Reprinted October, 1982

Consumer guide to fruit and vegetables in season

By Lesley Jacobs, Home Economist, with the assistance of the SA Fruit and Vegetable Council.

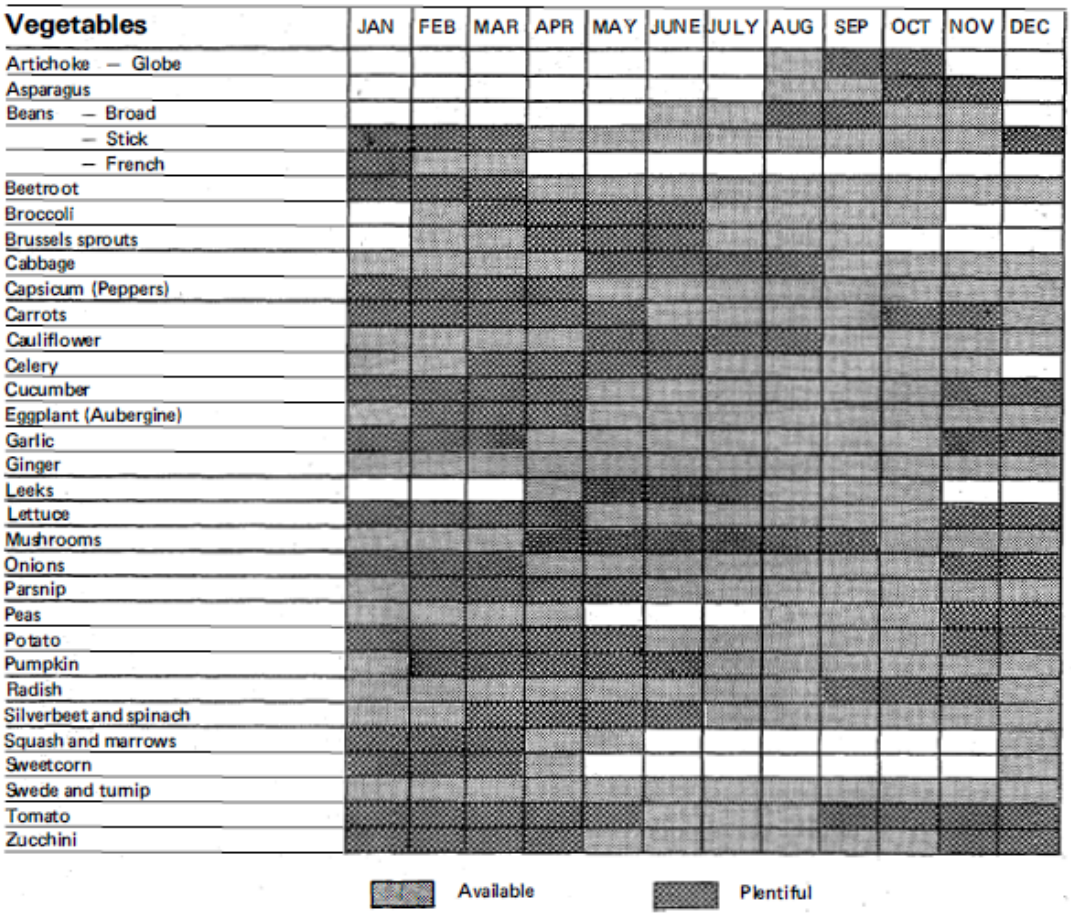
Fruit	JAN	FEB	MAR	APR	MAY	JUNE	JULY	AUG	SEP	OCT	NOV	DEC
Apples – Summer Strawberry												
– Jonathan												
– Red Delicious												
– Golden Delicious												
– Granny Smith												
Apricot												
Avocado												
Banana												
Berries – Blackberry												
– Raspberry												
– Strawberry												
Cherries												
Grapes												
Grapefruit												
Figs												
Kiwi fruit												
Lemon												
Loquats												
Mandarin												
Mangoes												
Melons – Water												
– Rock												
Nectarine												
Oranges – Navel												
– Valencia												
Passionfruit												
Peach												
Pears – Duchess												
– Packham												
Persimmon												
Pineapple												
Plum												
Quince												
Rhubarb												
Tamarillo												

Available Plentiful

For further information write or call at any office of the Department of Agriculture.
Telephone enquiries: 227 3020, 227 3038.

Fact Sheet No. 16/80

Material can be used with acknowledgement.



Printed by D.J. Woolman, Government Printer, South Australia.

Appendix 4.45

South Australian home production of selected vegetables, ABS year ended April 1992

VEGETABLE	TONNES
Beans	505.8
Beetroot	222.0
Broad Beans	180.2
Broccoli	150.0
Cabbages	1425.6
Capsicum	415.3
Carrots	510.5
Cauliflower	426.1
Celery	71.7
Chokos	12.3
Cucumbers	442.4
Eggplant	75.5
Lettuce	853.1
Marrow / Zucchini	452.5
Onions and shallots	347.9
Parsnips	42.4
Peas	130.5
Potatoes	782.1
Pumpkin	2849.1
Radishes	235.3
Spinach	671.2
Sweetcorn	347.4
Tomatoes	3490.4
Turnips and swedes	74.9
Total SA production	14,981.8

Source: Australian Bureau of Statistics (ABS) 1992, *Home Production of Selected Foodstuffs, Australia*, cat. No. 7110.0, ABS, Canberra.

Appendix 4.46

Root and bulb vegetable fact sheets – Department of Agriculture 1948-1987

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Bulletin No. 378	May-48 (Rev)	Vegetables from the Home Garden	N R Quinn
Bulletin No. 378	Apr-52 (Rev)	Vegetables from the Home Garden	N R Quinn
Bulletin No. 378	Jul-62 (Rev)	Vegetables from the Home Garden	N R Quinn
Extension Bulletin No. 7/69	1969	Vegetables from the home garden	I S Rogers & B T Baker
Special Bulletin No. 8/71	1971	Home storage of fruit and vegetables	B L Tugwell
Special Bulletin No. 10/72	1972	Potatoes for the housewife	H D Feddersen & R A Nitschke
No. 7/69	1975 (Rev)	Vegetables from the home garden.	I S Rogers & B T Baker
Fact sheet No. 82/76	Aug-76	Onions in the garden	I Rogers
Fact sheet No. 97/76	Sep-76	Pests and diseases of potatoes	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 98/76	Sep-76	Pests and diseases of beetroot	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 113/76	Sep-76	Home drying of vegetables	A Dahlenburg
Fact sheet No. 115/76	Sep-76	Parsnips in the garden	I Rogers
Fact sheet No. 118/76	Oct-76	Pickles	L Jacobs
Fact sheet No. 96/76	Dec-76	Pests and diseases of carrots and parsnips	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 91/76	Dec-76	Pests and diseases of onions	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 98/76	Undated 1976	Pests and diseases of beetroot and silver beet	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 140/176	1976	Vegetable planting guide	B Philp
Fact sheet No. 50/7	Jan-77	Pesticides suitable for vegetables in the home garden	B Philp
Fact sheet No. 50/7	Undated 1977	Chemicals for the home vegetable garden	B Philp
Fact sheet No. 64/76	Jan-77	High Yields of carrots are possible in the garden	I Rogers
Fact sheet No. 33/77	Jan-77	Home storage of fruit and vegetables	B Tugwell
Fact sheet No. 97/76	Feb-77	Pests and diseases of potatoes (Greek)	B Philp, I Rogers, T J Wicks & P E Madge
Fact sheet No. 129/76	Feb-77	Target spot of potatoes (Greek)	H D Feddersen & B W Philp
Fact sheet No. 54/77	Apr-77	Sweet potatoes	R Henderson
Fact sheet No. 69/77	Apr-77	Baby carrots in the garden	I Rogers & G L Lomman

Fact sheet No. 121/77	Sep-77	Potato growing in the garden	R Allen
Fact sheet No. 25/78	Mar-78	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 201/65	Mar-79	Home storage of fruits and vegetables	B Tugwell
Fact sheet No. 64/76	July-79 (Rev)	Making the most of carrots	I Rogers
Fact sheet No. 82/76	Aug-80	Onions in the garden (onions, leeks, garlic, chives, shallot, tree onion, potato onion)	B Philp
Fact sheet No. 16/80	Sep-80	Consumer guide to fruit and vegetables in season	L Jacobs
Fact sheet No. 140/176	Feb-81 (Rev)	Vegetable planting guide	B Philp
Pamphlet	1982	Your Vegetable Garden - A guide to home vegetable growing in South Australia	B Philp
Fact sheet No. 91/76	Jan-82 (Rev)	Pests and diseases of onions	G Lomman, T Wicks & G Baker
Fact sheet No. 25/78	May-83 (Rev)	Pickles, chutneys and relishes	L Jacobs
Fact sheet No. 140/176	Feb-84 (Rev)	Vegetable planting guide	B Philp
Fact sheet No. 121/77	Aug-86 (Rev)	Potatoes in the garden	I Bakonyi & R Allen
Fact sheet No. 3/79	Oct-87 (Re)	Home storage of fruits and vegetables	B Tugwell

KEY: Potatoes, Onions, Carrots

Appendix 4.47

***The Australian Women's Weekly* 1945-1995 root and bulb vegetable preserves**

1945

Carrot Marmalade	*The Australian Women's Weekly* 1945, 'A few pots of marmalade', 1 September, p.30, viewed 25 April 2017, http://nla.gov.au/nla.news-article47246908

1950

1955

Pickled Onions	*The Australian Women's Weekly* 1955, 'Winter pickles', 6 July, p. 58, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459548

1960

1965

Pickled Onions	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p. 15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Choko Pickles	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p .42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
Sweet Pickled onions	*The Australian Women's Weekly* 1965, 'Readers' recipes win prizes', 13 October, p .69, viewed 21 May 2017, http://nla.gov.au/nla.news-article46450402

1970

Carrot and Orange Marmalade	*The Australian Women's Weekly* 1970, 'Marmalades and citrus jams', 29 July, p .15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47227065
Carrot and Lemon Jam	*The Australian Women's Weekly* 1970, 'Carrots add flavour and colour', 20 May, p .67, viewed 21 May 2017, http://nla.gov.au/nla.news-article47473005
Pickled Onions	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Pickled Beetroot	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.44, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Pickled carrots	*The Australian Women's Weekly* 1970, 'Carrots add flavour and colour', 20 May, p .67, viewed 21 May 2017, http://nla.gov.au/nla.news-article47473005
Carrot and Lemon Jam	*The Australian Women's Weekly* 1970, 'Carrots add flavour and colour', 20 May, p .67, viewed 21 May 2017, http://nla.gov.au/nla.news-article47473005
Carrot and Grapefruit Jam	*The Australian Women's Weekly* 1970, 'Carrots add flavour and colour', 20 May, p .67, viewed 21 May 2017, http://nla.gov.au/nla.news-article47473005
Carrot Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.41, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513

Beetroot and Cabbage Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.41, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513

1975

Minted Onion Relish	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p.82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Beetroot Relish	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p.82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Pickled Onions	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p.82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Honeyed Pickled Onions	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p.83, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692

1980

Pickled Onions	*The Australian Women's Weekly* 1980, 'Pickled onions', 12 March, p.79, viewed 26 May 2017, http://nla.gov.au/nla.news-article55462177
Beetroot Relish	*The Australian Women's Weekly* 1980, 'Kitchen notes with Vo Bacon', 22 October, p.88, viewed 26 May 2017, http://nla.gov.au/nla.news-article51191529

1985

1990

1995

Appendix 4.48

Root and bulb vegetable preserving recipes – local South Australian cookbooks

GREEN AND GOLD

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
Pickled Onions	2	2	2	2	4	4		4	4	4	4
Mushroom Ketchup	-	1	1	1	1	1		1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
Beetroot Chutney	1	1	1	1
Pickled Beetroot	1	1	1	1
Pickled Onions	2	2	2	2

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	1930s	1940s	1940s	1950s	1966?	1960/70	1970	2013
Carrot Jam	1	1	1	1	1	1	1	1	1
Pickled Onions	3	3	3	3	3	3	3	3	3
Mushroom Ketchup	1	1	1	1	1	1		1	1

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

SCHOOL OF MINES COOKBOOK

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
Beetroot Chutney	-	1	1	1	1	1
Pickled Onions	1	2	2	2	2	2
Mushroom Ketchup	1	-	-	-	-	-

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

SAGASCO COOKBOOKS

	1931	1940	1941	1949
Mushroom Ketchup		*	*	*

Sources:
SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

CWA COOKBOOK

Carrot and Lemon Jam
Beetroot Chutney
Beetroot Pickle
Pickled Mushrooms
Beetroot Relish
Mushroom Ketchup

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.49

***The Advertiser* recipes- root and bulb vegetables**

1945

Pickled beetroot	*Advertiser* 1945 'Readers are asking', 21 March, p. 3, viewed 21 January 2019, http://nla.gov.au/nla.news-article43485503
Pickled onions	*News* 1945 'Kitchen', 20 November, p. 5, viewed 21 January 2019, http://nla.gov.au/nla.news-article128315697
Carrot Marmalade	*Advertiser* 1945 'Readers Are Asking—', 24 October, p. 3, viewed 23 January 2019, http://nla.gov.au/nla.news-article48674060

1946

1947

Pickled onions	*Advertiser* 1947 'Pickles Add Zest to Cold Meals',12 March, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article30516843
Carrot and Lemon Marmalade	*Advertiser* 1947 'Citrus Fruits Are Ready Now for Marmalade', 1 July, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article74644660

1948

1949

1950

Pickled Onions	*Advertiser* 1950 'Readers are asking', 5 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article50204543
Pickled Onions	*Advertiser* 1950 'Readers Are Asking', 9 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article50193083
Pickled Beetroot	*Advertiser* 1950 'Readers Are Asking', 16 February, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article50196649
Pickled Onions	*Advertiser* 1950 'Readers Are Asking', 6 April, p. 13, viewed 22 January 2019, http://nla.gov.au/nla.news-article50211802
Pickled Onions	*Advertiser* 1950 'Readers Are Asking', 27 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article50203157
Pickled Onions	*Advertiser* 950 'Readers Are Asking', 25 May, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article44936765
Pickled Beetroot	*Advertiser* 1950 'Readers Are Asking', 30 November, p. 15, viewed 22 January 2019, http://nla.gov.au/nla.news-article45675916

1951

Pickled Beetroot	*Advertiser* 1951 'Readers Are Asking', 18 January, p. 9, viewed 22 January 2019, http://nla.gov.au/nla.news-article45698293
Pickled Onions	*Advertiser* 1951 'Readers Are Asking', 5 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45696546

Pickled Onions	*Advertiser* 1951 'Readers Are Asking', 20 December, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article45793916
Preserved onions	*Advertiser* 1951 'Readers Are Asking', 11 January, p. 7, viewed 23 January 2019, http://nla.gov.au/nla.news-article45695033

1952

Pickled Onions	*Advertiser* 1952 'Readers Are Asking', 17 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47371556
Pickled Beets	*Advertiser* 1952 'Pickle Recipes, Unusual and Delicious', 7 February, p. 13, viewed 22 January 2019, http://nla.gov.au/nla.news-article47371263
Pickled Onions	*Advertiser* 1952 'Readers Are Asking', 14 February, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47379396
Pickled Onions	*Advertiser* 1952 'Readers Are Asking', 3 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article47391668
Radish Relish	*Advertiser* 1952 'Readers Are Asking', 7 August, p. 11, viewed 23 January 2019, http://nla.gov.au/nla.news-article47429943

1953

Pickled Onions	*Advertiser* 1953 'Readers Are Asking', 26 March, p. 15, viewed 22 January 2019, http://nla.gov.au/nla.news-article48296032
Horseradish Relish	*Advertiser* 1953 'Readers Are Asking', 8 May, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48298939
Dried horseradish	1953 'Readers Are Asking', 9 June, p. 9, viewed 23 January 2019, http://nla.gov.au/nla.news-article48275818

1954

Pickled Beetroot	*Advertiser* 1954 'Readers Are Asking', 27 April, p. 15, viewed 22 January 2019, http://nla.gov.au/nla.news-article48116316
Pickled onions	*Advertiser* 1954 'Help with Cooking, Cleaning and Other Household Problems', 12 August, p. 17, viewed 22 January 2019, http://nla.gov.au/nla.news-article47629075
Pickled Onions	*Advertiser* 1954 'Readers Are Asking', 23 December, p. 10, viewed 22 January 2019, http://nla.gov.au/nla.news-article47594357
Preserved Beetroot	*Advertiser* 1954 'Readers Are Asking, 27 April, p. 15, viewed 23 January 2019, http://nla.gov.au/nla.news-article48116316

Appendix 4.50

***The Australian Women's Weekly* 1945-1995 mixed vegetable preserves**

1945

Mixed Mustard Pickles	*The Australian Women's Weekly* 1945, 'All-round winners', 14 July, p.34, viewed 25 April 2017, http://nla.gov.au/nla.news-article47209368
Pickling Spices	*The Australian Women's Weekly* 1945, 'Commonwealth Communique', 11 August, p.18, viewed 25 April 2017, http://nla.gov.au/nla.news-article51280770

1950

1955

East India Preserve	*The Australian Women's Weekly* 1955, 'Prize recipes', 23 March, p.66, viewed 12 May 2017, http://nla.gov.au/nla.news-article48516081
Mustard Pickles	*The Australian Women's Weekly* 1955, 'Winter pickles', 6 July, p.58, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459548
Mixed Pickles	*The Australian Women's Weekly* 1955, 'Winter pickles', 6 July, p.58, viewed 12 May 2017, http://nla.gov.au/nla.news-article43459548

1960

Sweet Indian Relish	*The Australian Women's Weekly* 1960, 'Prize-winners in mustard contest', 4 May, p.57, viewed 12 May 2017, http://nla.gov.au/nla.news-article48209393
Mustard Contest - Pickles, relishes and sauces section	*The Australian Women's Weekly* 1960, 'Progress prizes in mustard contest', 10 February, p.42, viewed 12 May 2017, http://nla.gov.au/nla.news-article51390814

1965

Economical Chutney	*The Australian Women's Weekly* 1965, 'Two economy recipes win prizes', 18 August, p.39, viewed 21 May 2017, http://nla.gov.au/nla.news-article51974928
Pickling	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Mustard Pickles	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Clear Pickles	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Chutney	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Sauces and ketchups	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Indian Chutney	*The Australian Women's Weekly* 1965, 'Pickles', 3 February, p.15, viewed 21 May 2017, http://nla.gov.au/nla.news-article47120415
Bengal Chutney	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826

Csalmade	*The Australian Women's Weekly* 1965, 'Pickles and chutneys', 21 July, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article46237826
Relishes for barbecues	*The Australian Women's Weekly* 1965, 'Barbecue meals are easy', 13 October, p .24, viewed 21 May 2017, http://nla.gov.au/nla.news-article46450361

1970

Chinese Mixed Pickles	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Italian Vegetable Pickles	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Bread and Butter Pickles	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Clear Mixed Pickles	*The Australian Women's Weekly* 1970, 'The most popular pickles', 4 February, p.43, viewed 21 May 2017, http://nla.gov.au/nla.news-article51284295
Indian Curry Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Sweet Piccalilli Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Mixed Vegetable Relish	*The Australian Women's Weekly* 1970, 'All the relishes for summer', 30 December, p.42, viewed 21 May 2017, http://nla.gov.au/nla.news-article47224513
Hot Sweet Chutney	*The Australian Women's Weekly* 1970, 'Chicken dish wins prize', 24 June, p.53, viewed 21 May 2017, http://nla.gov.au/nla.news-article51601112

1975

Sweet Hot Chutney	*The Australian Women's Weekly* 1975, 'Thirty great prize-winning recipes', 9 April, p.55, viewed 25 May 2017, http://nla.gov.au/nla.news-article44554175
Bread and Butter Pickles	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p .82, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Sweet Piccalilli Relish	*The Australian Women's Weekly* 1975, 'Pickles and relishes', 5 November, p .83, viewed 25 May 2017, http://nla.gov.au/nla.news-article55186692
Mixed Pickles	*The Australian Women's Weekly* 1975, 'Guide to spices', 26 February, p.44, viewed 25 May 2017, http://nla.gov.au/nla.news-article43459155
Kashmir Chutney	*The Australian Women's Weekly* 1975, 'Prize recipes', 13 August, p.171, viewed 25 May 2017, http://nla.gov.au/nla.news-article58582143

1980

Vegetable Relish	*The Australian Women's Weekly* 1980, 'Kitchen notes with Vo Bacon', 20 August, p.83, viewed 26 May 2017, http://nla.gov.au/nla.news-article46282314
Tamatha Sauce Chutney	*The Australian Women's Weekly* 1980, 'Vegetarian dishes Indian style', 2 July, p.87, viewed 26 May 2017, http://nla.gov.au/nla.news-article46459306
Herb and Garlic Vinegar	*The Australian Women's Weekly*, November 1995, p. 218.
Peppered Rosemary Vinegar	*The Australian Women's Weekly*, November 1995, p. 218.
Berry Cardoman Vinegar	*The Australian Women's Weekly*, November 1995, p. 218.
Hot and Spicy Oil	*The Australian Women's Weekly*, November 1995, p. 218.
Honey Basil Mustard	*The Australian Women's Weekly*, November 1995, p. 218.

1985

1990

1995

Appendix 4.51

Mixed vegetable preserving recipes –local South Australian cookbooks

GREEN AND GOLD

	5th	17th	19th	25th	27th	u/d	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1950s	1967	1960s	1970s	1980s	1999
"Oakdene" Chutney	1	1	1	1	1	1		1	1	1	1
Cashmere Chutney	1	1	1	1	1	1		1	1	1	1
Chutney	1	2	2	2	2	2		2	2	2	2
Hot Chutney	1	1	1	1	1	-		-	-	-	-
Quickly Made Chutney	1	1	1	1	1	1		1	1	1	1
Mustard Pickles	1	1	1	1	1	1		1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

COOKING THE ELECTRIC WAY

No recipes.

BAROSSA COOKBOOK

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	1930s	1940s	1940s	1950s	1966?	1960/70	1970	2013
Chow-Chow	1	1	1	1	1	1	1	1	1
Mixed Mustard Pickles	1	1	1	1	1	1	1	1	1
Mixed Pickles	1	1	1	1	1	1	1	1	1
Mustard Pickles	8	8	8	8	8	8	8	8	8
Pickles	1	1	1	1	1	1	1	1	1
Sweet Pickles	1	1	1	1	1	1	1	1	1
Yorkshire Relish	1	1	1	1	1	1	1	1	1

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

SCHOOL OF MINES COOKBOOK

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
Indian Chutney	-	1	1	1	1	1
Mixed Mustard Pickles or Piccalilli	1	1	1	1	1	1
Mixed Pickles	1	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

SAGASCO COOKBOOKS

	1931	**1940**	**1941**	**1949**
Mixed Mustard Pickles	*	*	*	*

Sources:
SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1941, 2nd edn, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

CWA COOKBOOK

Clear Mixed Pickle
Mixed Vegetable Pickle
Chow Chow Pickle
Mustard Pickle
Pickled Onions (7 recipes)

Source:

South Australian Country Women's Association 1961, *The South Australian Country Women's Association presents a collection of recipes for pickles, sauces, jams and jellies*, South Australian Country Women's Association, Kent Town, South Australia.

Appendix 4.52

***The Advertiser* recipes - mixed vegetable preserves**

1945

1946

1947

Indian Chutney	*Mail* 1947, 'Chutney and sauce recipes by expert', 4 January, p. 6, viewed 23 January 2019, http://nla.gov.au/nla.news-article55886652

1948

1949

1950

Mustard Pickles	*Advertiser* 1950, 'Three pickle recipes', 13 April, p. 11, viewed 22 January 2019, http://nla.gov.au/nla.news-article50214142
Bengal Chutney	*Advertiser* 1950, 'R.N.F.U. helpers give chutney, jam recipes', 4 February, p.37, viewed 23 January 2019, http://nla.gov.au/nla.news-article58180844

1951

1952

Mixed Vegetable Pickle	*Advertiser* 1952, 'Readers are asking', 24 January, p. 7, viewed 22 January 2019, http://nla.gov.au/nla.news-article47391934

1953

Clear Pickles	*Advertiser* 1953, 'Readers are asking', 11 March, p. 11, viewed 21 January 2019, http://nla.gov.au/nla.news-article48298096

1954

Indian Chutney	*Advertiser* 1954, 'Preserves', 9 January, p.43, viewed 23 January 2019, http://nla.gov.au/nla.news-article58094628

Appendix 4.53

Interview data - nuts

Almonds	***** ***++++++++++++++
Chestnuts	+
Macadamia nut	++
Pecan	+
Walnuts	***++++++++

*Anglo-Australian interviewees

+Migrant interviewees (including post-war British migrants)

Source: Interviews conducted by author.

Appendix 4.54

Nut and herb fact sheets – Department of Agriculture 1969–1986

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Leaflet No. 3912	1969	Watch for walnut black spot	M Thomas
Fact sheet No. 135/77	Nov-77	Almonds for the garden	F Gathercole
Fact sheet No. 16/78	Feb-78	Growing pistachio nuts	I Bond
Fact sheet No. 16/78	April-80 (Rev)	Growing pistachio nuts	I Bond
Fact sheet No. 135/77	July-84 (Rev)	Almonds for the garden	B Morphett
Pamphlet No. 4043	1975	Herbs from the garden	B W Philp
Fact sheet no. 131/76	Nov-76	Cooking with herbs	L Jacobs
Bulletin No. 24/77	1977	Herbs from the garden	B Philp
Bulletin No. 24/77	1983 (Rev)	Herbs from the garden	B W Philp & L Jacobs
Bulletin No. 24/77	1986 (Rev)	Herbs from the garden	B Philp

Appendix 4.55

Home Garden Advisory Service – nut and herb inquiries 1989-1995

1989

TYPE OF NUT / HERB
Almond 12
Hazelnut 1
Pecan 2
Walnut 11
Basil 1
Bay Leaves 1
Chickpea 2
Cloves 1
Garlic 13
Garlic Bugs 1
Herbs 1
Horseradish 1
Juniper 1
Pepino 2
Peppercorn 1
Sumac 1

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1990

Almond	22
Almond Borers	1
Almond Borers	1
Almond Pollination	1
Almond Sprays	1
Almonds Weevil	1
Chestnut	5
Hazelnuts	1
Macadamia	3
Nuts	3
Pecans	3
Pistachio	2
Walnut Black Spot	1
Walnut Blight	1
Walnut Borers	1
Walnut Drying	2
Walnut Harvesting and Black Spot	1
Walnut Pruning	1
Walnut Storage	1
Walnuts	25

Ginger	5
Herbs	6
Horseradish	1
Pepino	1
Pruning Rosemary	1
Turmeric	1

Source: Home Garden Advisory Service, Department of Agriculture 1990, *Handwritten daily log sheets,* used with kind permission of owner.

1991

Almond	8
Macadamia	2
Pecan	2
Pistachio	2
Walnut	11
Garlic	2
Herbs	1

Source: Home Garden Advisory Service, Department of Agriculture 1991, *Handwritten daily log sheets,* used with kind permission of owner.

1992

Almond	7
Chestnuts	2
Pistachio	3
Pruning Walnut	1
Walnuts	9
Chives	1
Dill	1
Garlic	4
Ginger	1
Herbs	1
Mint	1
Pepino	2
Rosemary	1

Source: Home Garden Advisory Service, Department of Agriculture 1992, *Handwritten daily log sheets,* used with kind permission of owner.

1993

Almond	7
Chestnut	1
Macadamia	3
Nuts	1
Pecans	1
Pistachio	1
Garlic	5
Ginger	1
Horseradish	1
Pepino	1
Peppercorn	1
Rosemary	1
Saffron	1

Source: Home Garden Advisory Service, Department of Agriculture 1993, *Handwritten daily log sheets,* used with kind permission of owner.

1994

Almond	5
Basil	1
Chestnut	4
Hazelnut	1
Macadamia	1
Nuts	2
Pecan	2
Ginseng	1
Salsify	1
Thyme	2

Source: Home Garden Advisory Service, Department of Agriculture 1994, *Handwritten daily log sheets,* used with kind permission of owner.

1995

Almond	6
Almond Pruning	1
Chestnuts	2
Nuts	1
Peanuts	2
Pecan	1
Pistachio	3
Walnut	9
Chervil	1
Chilli	1
Dill	1
Garlic	3

Herbs	1
Parsley	1
Pepino	1
Wasabi	1

Source: Home Garden Advisory Service, Department of Agriculture 1995, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.56

Kemps nursery catalogues of shrubs, plants and seeds, fruit trees etc

NUTS

	1923	1929	1940	1948	1952	1953	1955	1957	1959	1960	1964	1975
Rapeseed		1										
Walnut		1	1		1						3	3
Almond	9	10	15	10	8	8	6	6	5	5	5	4
Chestnuts		1	1									
Cobnut		1	1									

Source:

H. Kemp Nurseries 1923*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1929*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1940*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1948*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1952*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1953*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1955*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1957*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1959*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1960*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1964*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia.

——1975*, Kemps Catalogue of Shrubs, Climbers, Plants and Seeds, Fruit Trees Etc*, H. Kemp, Cross Road, Unley, South Australia

Appendix 4.57

Interview data - herbs

Garlic	*++++++++++++*++
Ginger	+
Green mustard	+
Mugwort	+
Stinging Nettles	+
Herbs (general)	**++++
-aloe vera	+
-basil	++++++
-carraway seeds	+
-chives	+++++
-garlic chives	+
-coriander	*+++
-dill	++++++++++++
-fennel	*+*
-hot mint	+
-lemon scent verbena	+
-lemongrass	+
-mint (diff types)	***++++++++++
-oregano	++++
-paprika	++++++
-parsley	****+ ++++++++++++
-rosemary	+
-rue	++
-sage	++
-sorrel (dock)	+++
-summer savory	+
-thyme	++++
-Vietnamese balm	+
-Vietnamese basil	+
-winter savory	+

*Anglo-Australian interviewees

+Migrant interviewees (including post-war British migrants)

Source: Interviews conducted by author.

Appendix 4.58

***The Yates Garden Guide* – herbs**

	1946	1950	1955	1962	1965	1971	1975	1983	1984
Cress and mustard	●	●	●	●	●	●	●	●	●
Endive	●	●	●	●	●	●	●	●	●
Herbs (general)	●	●	●	●	●	●	●	●	●
Horse radish	●	●	●	●	●	●	●	●	●
Parsley	●	●	●	●	●	●	●	●	●
Salsify	●	●	●	●	●	●	●	●	●
Caraway									●
Chamomile									●
Angelica									●
Marjoram		●	●	●	●	●	●	●	●
Sage		●	●	●	●	●	●	●	●
Thyme		●	●	●	●	●	●	●	●
Tampala				●	●				
Basil								●	●
Borage								●	●
Chervil								●	●
Chives								●	●
Coriander								●	●
Dill								●	●
Bay tree									●
Fennel									●
Tarragon								●	●
Summer savory								●	●
Garlic								●	●
Hyssop								●	●
Lavender									●
Lemon balm								●	●
Mint								●	●
Oregano								●	●
Rosemary								●	●
Sorrel								●	●

Sources:

Yates' garden guide: for the home gardener 1946, 24th edn, 10th Impression, Arthur Yates & Co, Sydney.

—1950, 24th edn, 16th Impression, Arthur Yates & Co, Sydney.

—1955, 26th edn, Arthur Yates & Co, Sydney.

—1962, 28th edn, Arthur Yates & Co, Sydney.

—1965, 29th edn, Arthur Yates & Co, Sydney.

—1971, rev. edn, Fontana Collins, Sydney.

—1975, rev. edn, Collins, Sydney.

—1983, rev. edn, Collins, Sydney.

—1984, rev. edn, Fontana Collins, Sydney.

Appendix 4.59

Home Garden Advisory Service – herb inquiries

HERBS	1989	1990	1991	1992	1993	1994	1995
Alum	*						
Basil	*	*			*		*
Bay leaves	*				*		*
Chervil							*
Chilli							*
Chives		*		*			
Cloves	*						
Comfrey					*		
Curry leaf						*	
Dill				*			*
Garlic	*	*	*	*	*	*	*
Garlic chives		*					
Ginger		*		*	*		
Gineng						*	
Herbs (general)	*	*	*	*	*	*	*
Juniper	*						
Liquorice						*	
Marshmallow			*	*			
Mint	*			*			
Mustard		*					
Nettles		*					
Parsley							*
Peppercorn					*		
Rosemary		*		*	*	*	*
Salsify						*	
Sumcac	*						
Tea		*					
Thyme						*	
Tumeric		*					
Wasabi							*

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.60

Birds and bees fact sheets Department of Agriculture 1949–1991

PUBLICATION	DATE	TITLE OF FACT SHEET	AUTHOR
Pamphlet No. 48/14	1949	Poultry feeding chart	A McArdle
Fact sheet No. 9/76	Dec-76	The backyard poultry unit	K Orange
Fact sheet No. 46/78	Oct-78	Keeping hens at home	R Woolford
Fact sheet No. 46/78	Reprinted March 1980	Keeping hens at home	R Woolford
Fact sheet No. 46/78	March-81 (Rev)	Backyard poultry	R Woolford
Fact sheet No. 12/81	Jun-81	Keeping Geese	K Staples
Fact sheet No. 46/78	Reprinted September 1982	Backyard poultry	R Woolford
Fact sheet No. 1/91	Jan-91	Managing honeybees in residential areas	D Woodward

Appendix 4.61

Home Garden Advisory Service - other inquiries 1989-1995

1989

Alum	1
Ants	25
Aphid	3
Bees	1
Beetles	1
Bird Control for Fruit	2
Budding and Grafting	2
Bugs	3
Chemicals	3
Chooks	1
Codling Moth	4
Companion Planting Veg	1
Composting	8
Cutting Powders	1
Drainage	1
Earwigs	2
Fertilisers	4
Flies	1
Grafting	3
Hydroponics	3
Insect Identification	1
Lime Sulphur	1
Manure	1
Mealy Bug	2
Millipedes	1
Mites	1
Mulch	7
Organics	1
Pesticides	4
Pests	1
Potting Mixes	1
Powdery Mildew	1
Pruning	5
Seed Collecting	1
Seedling Mixture	1
Shade Cloth	1
Slaters	1
Slugs	1
Snails	1
Soil	26
Soursobs	3

Sowing	1
Spraying	7
Thrips	4
Tree Borers	1
Trellising Fruit Trees	1
Use of Ash	1
Watering	5
Weedicide	2
Weeds	8
Worms	1
Total	163

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1990

Aboriginal Foods	1
Ants	31
Aphids on Veg	2
Arid Climate	1
Birds	2
Bore Water	1
Chemicals	1
Chickens/Poultry	3
Clay Soils	1
Coddling Moth	3
Crickets	1
Drip Watering	2
Fact Sheets	4
Germinating Seed	1
Glace Fruit	1
Glasshouses	1
Grafting	1
Fertilisers	13
Greenhouse	1
Herbicides	1
Hydroponic	4
Insects	5
Legume Root Nodules	1
Manure	9
Mealy Bugs	2
Mildew	2
Millipedes	1
Mites	1
Mulch	12
Mushroom Compost	4

Nematodes	6
Ph Soil	2
Pruning 3	36
Rainwater	3
Red Scale	1
Salt Tolerance	1
Seaweed	1
Seedlings	4
Seeds	3
Shade Cloth	1
Slugs	1
Snails	2
Soil	52
Soil Improvement	5
Soil Kits	6
Soil Problems	1
Soil Wetters	1
Soursobs	5
Sowing Legume Seeds	1
Sprays	8
Straw Mulch	2
Tea	1
Thrips	1
Tropicals	1
Water	10
Weeds	14
White Fly	2
White Oil Spray	1
Winemaking	1
Wood Ash for Vegetables	1
Woolly Aphid	1
Worms	1

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1991

Animal Manures	1
Ants	9
Budding and Grafting	1
Caterpillars	1
Compost	8
Compost Bins	2
Copper Sprays	1
Curl Leaf	1
Diseases	2

Fact Sheets	3
Fertiliser	10
Food Dehydration	1
Gardening Books	1
Grafting	1
Green Manure	1
Greenhouses	1
Improving Soil	1
Manure	2
Mulch	5
Nematodes	3
No Dig Veg Garden	1
Organics	1
Pigeon Manure	1
Poultry Tick	1
Preserving	1
Preserving Juice	1
Pruning	7
Rainwater	1
Salinity	1
Soil	9
Soil Improvement	2
Soil Testing	1
Soil Weeds	1
Sprayers	1
Sulphides	1
Sulphur in Soil	1
Watering	6

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1992

Ants	8
Bees	6
Budding and Grafting	2
Chicken Manure	2
Compost	10
Curl Leaf	1
Eggs	1
Fertiliser	4
Glasshouses	2
Grafting	2
Green Manure	1
Hydroponics	1
Leaflets	1

Mulch	7
Mushroom compost	3
Nematodes	2
Oil Sprays	1
Pea Straw	1
Poultry Information	1
Pruning	8
Snails	3
Soil	13
Soil Beetles	1
Sprays	1
Water Quality	3
Watering	3
Weeds	12

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1993

Aphids	1
Bees	5
Bugs	1
Chicken Manure	1
Codling Moth	1
Compost	3
Curl Leaf	1
Earthworms	2
Fertilisers	5
Grafting	3
Manure	1
Mulch	11
Nematodes	3
Propagation Books	1
Pruning	8
Seaweed Fertiliser	3
Slugs	1
Snails	2
Soil	15
Soursob	5
Sprays	4

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1994

Ants	4
Bees	2
Blood and Bone	1
Compost	5
Cow Manure	1
Fowlers Vacola	1
Grafting	2
Grafting and Budding	1
Hens and Chickens	3
Horse Manure	1
Making Vinegar	1
Manure	3
Mulch	11
Nematodes	3
Ph	1
Pruning	2
Seed	1
Slugs	1
Soil	17
Soil Ph	7
Soursobs	2
Worms	1

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

1995

Ants	8
Aphid	1
Bees	1
Compost	10
Compost Bins	1
Fertiliser	7
Jam	1
Manure	2
Mealy Bug	1
Mulch	10
Nematodes	7
Propagation	1
Pruning	2
Seeds	2
Snails	1
Soil	20
Soursobs	3

Sowing Seed	2
Watering	6
Weeds	8
Worms	1

Source: Home Garden Advisory Service, Department of Agriculture 1989, *Handwritten daily log sheets,* used with kind permission of owner.

Appendix 4.62

Homegrown vegetables and fruit at the Royal Adelaide Show 1952 - 1964

Vegetable	1952	1953	1954	1955	1956	1957	1958	1959	1960	1961	1962	1963	1964
Alum Group (garlic, shallots, chives etc)						*	*	na	na	na	na	na	na
Asparagus	na	na	na	na	na	na	na	na	na	na	na	na	na
Beets	*	*	*	*	na	*	*	*	*	*	*	*	*
Broad Beans		*	*	*	*	*	*	na	*	*	*	*	*
Broccoli		*	*	*	na	na	na	na	na	na	na	na	na
Brussels Sprouts		*	*	*	*	*	*	na	na	na	na	na	*
Cabbages	*	*	*	*	*	*	*	*	*	*	*	*	*
Carrots	*	*	*	*	*	*	*	*	*	*	*	*	*
Cauliflower		*	*	*	*	*	*	*	*	*	*	*	*
Celery		*	*	*	na	*	*	na	*	*	na	na	na
Herbs – culinary collection		*	*	*	*	*	*	*	*	na	na	*	*
Jerusalem Artichoke			na	na	na	na	na	na	na	na	na	*	na
Kohlrabi		*	na	*	na	*	*	*	*	*	*	*	*
Leeks		na	*	*	*	*	*	na	na	na	na	*	*
Lettuce		*	*	*	*	*	*	*	*	*	*	*	*
Marrow - veg		*	*	*	*	na	na	*	*	*	*	*	*
Onions	*	*	*	*	*	*	*	na	*	*	*	*	*
Parsnips		*	*	*	*	*	*	*	*	*	*	*	*
Peas		*	*	*	na	*	*	*	*	*	*	*	*
Potatoes (sweet)			na	*	*	na	*	*	*	*	*	*	*
Potatoes (white, coloured)	*	*	*	*	*	*	*	*	*	*	*	*	*
Pumpkin		*	*	*	na	na	*	*	*	*	*	*	*
Radish	*	*	*	*	*	*	*	*	*	*	*	*	*
Rhubarb	*	*	*	*	*	*	*	*	*	na	*	*	*
Silver Beet		*	*	*	*	*	*	*	*	*	*	*	*

Spinach		*	*	*	*	*	na	*	*	*	*	*	*
Triamble	*	*	*	*	na	*	na	*	*	*	*	*	*
Trombone	*	*	*	*	*	*	*	*	*	*	*	*	*
Turks Head		*	na	*	na	na	na	na	na	na	*	*	*
Turnip	*	*	*	*	*	*	*	*	*	*	*	*	*
Turnip / swede		*	*	na	*	*	*	na	*	na	na	*	*
Aggregate Prize	*		*	*	*	*	*	*	*	*	*	*	*
The Mail Trophy		*											
Oranges - navel							*	*	*	*	na	*	*
Oranges – sweet / common							*	*	*	*	*	*	*
Mandarins							na	*	*	*	*	*	*
Grapefruit							*	*	*	*	*	*	*
Cumquats							*	na	na	*	na	na	na
Lemons							*	*	*	*	*	*	*
Fruit – any other variety							*	*	*	na	na	*	*
Almonds (in shell)							*	*	*	*	*	na	na
Walnuts (in shell)							na	*	*	na	na	na	na
Collection of Vegetables (artistic arrangement and quality)			*	*	*	*	*	na	na	na	*	*	*
Collection of Citrus Fruits							*	*	na	na	na	na	na
Collection of 3 or more varieties of dried fruit											na	na	

1952 – **Non-commercial Grower Section** – 'All exhibits in this Section must be the property of and grown by a non-commercial grower' p. 21–1.

1953–1964 – **Home Growers** – 'All exhibits in this Section must be the property of and grown by a non-commercial grower'.

Sources:

Royal Agricultural and Horticultural Society of South Australia (RAHSSA) 1952-1964, Adelaide Royal Show South Australia – *Prize List, 'Homegrown fruit and vegetables'*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

—1952-1964, Adelaide Royal Show South Australia – *Results, 'Homegrown fruit and vegetables'*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

Appendix 4.63

Homegrown vegetables at the Royal Adelaide Show 1987–1990

The following list shows exhibiting classes only – it is not based on results, so it is unknown if any vegetables were actually entered in each section.

VEGETABLE CLASSES 1987-1990
Cabbage Cauliflower Silver beet Lettuce Peas Broad Beans Brussels Sprouts Broccoli Beetroot Radish Carrots Parsnips Onions – white and brown Spring onions Potatoes (new and old) Rhubarb Asparagus Pumpkin – Queensland Blue and Butternut and 'other'. Trombone Vegetable (any other type)
Collection of Vegetables Collection of Salad Vegetables Culinary Herbs
From 1989 Tomatoes Pie Melon

1991–1995 – 'Vegetables must be grown by Exhibitor' – no special category for homegrown produce.

Sources:

Royal Agricultural and Horticultural Society of South Australia (RAHSSA) 1987-1990, *Adelaide Royal Show South Australia – Prize List, 'Homegrown vegetables'*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

—1987-1990, *Adelaide Royal Show South Australia – Results*, *'Homegrown vegetables'*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

Appendix 4.64

Preserves categories by decade – Royal Adelaide Show

1940s	1945	1946	1947	1948	1949
PRESERVED FRUIT				*	*
PICKLES			*	*	*
SAUCES					
JAMS			*	*	*
APRICOT JAM					
BERRY JAMS					
MARMALADES			*	*	*
JELLIES				*	*
LEMON CHEESE					
BOTTLED FRUITS AND VEGETABLES					
CHUTNEYS					

1950s	1950	1951	1952	1953	1954	1955	1956	1957	1958	1959
PRESERVED FRUIT										
PICKLES	*	*	*	*	*	*	*			
SAUCES		*	*	*	*	*	*	*	*	*
JAMS	*							*	*	*
APRICOT JAM		*	*	*	*	*	*	*	*	*
BERRY JAMS										
MARMALADES										
JELLIES		*	*	*	*	*	*	*	*	*
LEMON CHEESE		*	*	*	*	*	*	*	*	*

BOTTLED FRUITS AND VEGETABLES	*	*		*	*	*	*	*	*	*
CHUTNEYS										

1960s	1960	1961	1962	1963	1964	1965	1966	1967	1968	1969
PRESERVED FRUIT										
PICKLES	*	*	*	*	*	*	*	*	*	*
SAUCES	*	*	*	*	*	*	*	*	*	*
JAMS	*	*	*	*	*	*	*	*	*	*
APRICOT JAM										
BERRY JAMS										
MARMALADES	*	*	*	*	*	*	*	*	*	*
JELLIES	*	*	*	*	*	*	*	*	*	*
LEMON CHEESE	*	*	*	*	*	*	*	*	*	*
BOTTLED FRUITS AND VEGETABLES										
CHUTNEYS										

1970s	1970	1971	1972	1973	1974	1975	1976	1977	1978	1979
PRESERVED FRUIT										
PICKLES	*	*	*	*		*	*	*	*	*
SAUCES	*	*	*	*	*	*	*	*	*	*
JAMS	*	*	*	*	*	*	*	*	*	*
APRICOT JAM										*
BERRY JAMS										*
MARMALADES	*			*	*	*	*	*	*	*
JELLIES	*							*	*	*

LEMON CHEESE	*	*	*	*	*	*	*			
BOTTLED FRUITS AND VEGETABLES		*	*	*	*	*	*	*	*	*
CHUTNEYS		*	*	*	*	*	*	*	*	*

Bottled Fruits and Vegetables included:

Collection of Pickles such as clear mixed, sweet mustard, piccalilli, green tomato, sweet and sour, sweet pickled onions, pickled gherkin and, bread and butter cucumbers.

Collection of Sauces such as tomato, plum, hot fruit, BBQ, horseradish and mustard.

Collection of Jams including marmalade (1973 – Marmalade made a separate category).

Collection of Bottled Fruit and Vegetables – bottled in Fowlers Vacola No 36 self-sealing vacuum bottles (1977 – Collection of Bottled Fruit for home use only added – bottled in Fowlers Vacola No 31 self-sealing vacuum bottles).

Collection of Chutneys such as tomato, mixed fruit, plum, peach, Indian and green tomato relish.

1980s	1980	1981	1982	1983	1984	1985	1986	1987	1988	1989
PRESERVED FRUIT										
PICKLES	*	*	*	*	*	*	*	*	*	*
SAUCES	*	*	*	*	*	*	*	*	*	*
JAMS	*	*	*	*	*	*	*	*	*	*
APRICOT JAM	*	*	*	*	*	*	*	*	*	*
BERRY JAMS	*	*	*	*	*	*	*	*	*	*
MARMALADES	*	*	*	*	*	*	*	*	*	*
JELLIES	*	*	*	*	*	*	*	*	*	*
LEMON CHEESE										
BOTTLED FRUITS AND VEGETABLES	*	*	*	*	*	*	*	*	*	*
CHUTNEYS	*	*	*	*	*	*	*	*	*	*

TOMATO SAUCE	*	*	*	*	*	*	*	*	*	*
COLLECTION OF MARMALADE AND CITRUS							*	*	*	*
DRIED APRICOT JAM								*	*	*
COLLECTION OF VEGETABLE VARIETIES - SKILLFULLY PACKED										*

Bottled Fruits and Vegetables included:

1981 - *Collection of Bottled Fruit – stacked skilfully (Fowlers Vacola not mentioned)*

1983–1995 - *Collection of Bottled Fruit and Vegetables stacked skilfully – bottled in Fowlers Vacola No 36 self-sealing vacuum bottles (1977 – Collection of Bottled Fruit for home use only added – bottled in Fowlers Vacola No 31 self-sealing vacuum bottles).*

1989 *Collection of Vegetable Varieties stacked skilfully – bottled in Fowlers Vacola No 36 self-sealing vacuum bottles*

1990s	1990	1991	1992	1993	1994	1995
PRESERVED FRUIT						
PICKLES	*	*	*	*	*	*
SAUCES	*	*	*	*	*	*
JAMS	*	*	*	*	*	*
APRICOT JAM	*	*	*	*	*	*
BERRY JAMS	*	*	*	*	*	*
MARMALADES	*	*	*	*	*	*
JELLIES	*	*	*	*	*	*
LEMON CHEESE						
BOTTLED FRUITS AND VEGETABLES	*	*	*	*	*	*
CHUTNEYS and RELISHES	*	*	*	*	*	*

TOMATO SAUCE	*	*	*	*	*	*
COLLECTION OF MARMALADE AND CITRUS	*	*	*	*	*	*
DRIED APRICOT JAM	*	*	*	*	*	*
COLLECTION OF VEGETABLE VARIETIES - SKILLFULLY PACKED						
FIG JAM	*	*	*	*	*	*
PRESERVING HERBS		*	*	*	*	*
PRESERVING PUDDING FRUIT		*	*	*	*	*
SPREADS		*	*	*	*	*
DRIED FRUIT						*

Source:

Royal Agricultural and Horticultural Society of South Australia (RAHSSA) 1945-1995, *Adelaide Royal Show South Australia – Prize List, Preserves*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

—1945-1995, Adelaide Royal Show South Australia – *Results, Preserves*, Royal Agricultural and Horticultural Society of South Australia Archive, Wayville, South Australia.

Appendix 5.1

Vegetable topics *The Advertiser* 1976–1986

YEAR	MAIN VEGETABLE TOPICS
1976	Broccoli, celery, cabbages, cauliflowers, peas, broad beans, onions, carrots, baby carrots, beans, okra, gumbo. Seasonal vegetables – articles and planting guides.
1977	Sweetcorn, brussels sprouts, broccoli, cauliflower, leeks, greenhouse vegetables, rhubarb, carrots, potatoes, parsnips, capsicums, pepper, radishes. Seasonal vegetables – articles and planting guides.
1978	Potatoes, pumpkins, sweetcorn, carrots, cabbages, greenhouse vegetables, chokos, peas, onions, vegetable seeds, baby carrots, globe artichokes, new lettuce varieties, capsicums, cucumbers, lettuce, onions, herbs. Seasonal vegetables – articles and planting guides.
1979	Garlic, greenhouse vegetables, growing vegetables in stones, chokos, peas, onions, potatoes, vegetables seedlings, cucumbers, sweetcorn, brussels sprouts, pumpkins. Seasonal vegetables – articles and planting guides.
1980	Vegetable seeds, brassicas, celery, chokos, onions, potatoes. Seasonal vegetables – articles and planting guides.
1981	Cabbages, greenhouse vegetables, carrots, mushrooms, peas, asparagus, broad beans, lettuce, rhubarb, chokos, capsicums, peppers, sweetcorn. Seasonal vegetables – articles and planting guides.
1982	Radishes, vegetable seeds, pumpkins, alum, peas, potatoes, carrots, French beans, eggplant, brussels sprouts, potatoes. Seasonal vegetables – articles and planting guides.
1983	Pumpkins, celery, greenhouse vegetables, mushrooms, spinach, rhubarb, seedlings, capsicums, peppers, cucumbers. Seasonal vegetables – articles and planting guides.
1984	Brassicas, radishes, beetroot, lettuce, globe artichokes, peas, asparagus, onions, potatoes, Jerusalem artichokes, French beans, eggplant, sweetcorn. Seasonal vegetables – articles and planting guides.
1985	Celery, greenhouse vegetables, cress, mustard, chokos, vegetable seed, rhubarb, carrots, zucchini, marrow, squash. Seasonal vegetables – articles and planting guides.
1986	Brassicas, vegetable seed, lettuce, broad beans, globe artichokes, peas, asparagus, potatoes, onions, beetroot, sweet potato, capsicums, peppers, sweetcorn. Seasonal vegetables – articles and planting guides.

Source: The Advertiser – gardening columns, 1976–1986

Appendix 5.2

Fruit topics *The Advertiser* 1976–1986

YEAR	MAIN FRUIT TOPICS
1976	Citrus sprays, vine diseases, feeding fruit trees, avocadoes, sultanas, apples, pears, peaches, tomato pests, apricots, tomatoes, stone fruit drying.
1977	Fruit pests, fruit deficiency, drying vine fruit, grapevines, citrus diseases, fruit tree sprays, wet feet, strawberries, fruit tree planting, pruning and espalier, Chinese gooseberries, lemons, tomatoes, watermelons.
1978	Tomatoes, sultana drying, grapevines, fruit tree spraying, strawberries, avocadoes, fruit tree planting, vine pruning, fruit tree pruning, citrus planting, citrus juice, kiwi fruit, drying stone fruit.
1979	Apricot pests, storing fruit, citrus fruit drop, fruit tree spraying, fruit tree pruning, grape vine trailing, strawberries, fruit tree waterlogging, citrus, fruit thinning, interstate fruit quarantine, apricots, drying fruit.
1980	Tomato pests, drying vine fruits, citrus splitting, fruit tree sprays, fruit tree varieties, fruit tree pruning, fruit trees in containers, citrus, tomatoes, vine pests, cape gooseberries, drying stone fruit, fruit harvesting and storing.
1981	Tamarillo, fruit tree damage, drying vine fruits, citrus drop, strawberries, mulberries, figs, fruit tree sprays, persimmons, fruit tree pruning, raspberries and brambles, grape vine propagation and growing, fruit tree grafting, kiwi fruit, passionfruit, avocadoes, drying stone fruit, fruit tree care.
1982	Citrus splitting, garden preparation, fruit tree planting and varieties, melons, cherries, fruit tree pruning, unusual fruits, citrus rootstock, fruit tree spraying, fruit tree fertilisers and watering, bananas, loquats, kiwi fruit, drying stone fruit.
1983	Fruit harvesting and storage, tomato pests, fruit tree summer care, citrus pre-harvest care, strawberries, fruit tree waterlogging, fruit tree sprays, citrus harvesting, fruit tree pruning, storing citrus, raspberries and brambles, fruit trees in containers, fruit tree grafting, passionfruit, kiwi fruit, drying apricots tomatoes.
1984	Repairing split fruit trees, drying vine fruits, apples, figs and prunes, figs, fruit tree sprays, apricots, fruit tree varieties, planting fruit trees, citrus varieties, grapevine cuttings and varieties, fruit care and fertilising, citrus, fruit tree watering, bananas, fruit tree pruning, fruit maturity harvesting and storage, drying stone fruit, caring for young fruit trees.
1985	Fruit tree care, tomato pests, citrus problems, strawberries, citrus maturity and harvesting, pruning fruit trees, cherries, raspberries and brambles, figs, loquats, melons, avocadoes, drying stone fruit.
1986	Tomato pests, during vine fruits, apples, pears and figs, fruit tree planting, fruit tree care, fruit tree buying, grape vine pruning, tomatoes, fruit sprays, grafting fruit trees, fertilising fruit trees, citrus, unusual fruits, fruit tree pruning, fruit harvesting and storage.

Source: The Advertiser – gardening columns, 1976–1986

Appendix 5.3

Original transcript of radio broadcast on fruit drying for home growers

Fruit Drying Tape.

For gardening enquiries please call ~~227 4104 or 227 4169~~ 226 0225 or 226 0225

To dry halves of all freestone fruits and pears follow this simple method.

Place 5 litres of water in a plastic bucket, then add 100 grams of sodium metabisulphite or potassium metabisulphite and 750 grams of sugar. Stir thoroughly to dissolve.

Halve firm ripe fruit with a knife, remove the stone, remove the stem, core and calyx of pears and place it in the solution. When the bucket is full, place a dinner plate on top to keep the fruit completely submerged.

Leave apricots & plums for 12 - 15 hours
nectarines 15 - 20 hours.
peaches — 20 - 24 hours.
pears / 24 - 30 hours.

After dipping take the fruit out, rinse in clean water and place cut side up on drying trays of bare wood or wire mesh.

To prevent while discolouration during drying partially fill the cups of the fruit with a fine mist of water.

When the fruit is hard to bend and

Apricots take up to a week to dry, nectarines and plums 1 to three weeks, and peaches and pears 3 to 4 weeks.

Pack your dried fruits in sealing containers and store in a cool, dark place.

The dipping solution can be use 2 or 3 times. Just recharge it with 75 grams of metabisulphite before reuse.

Sodium metabisulphite is available from
Harris Scarfe city, some garden centres
Health food stores
Brewing & winemaking equipment suppliers.

Other information on drying fruit is available from the Department of Agriculture 15th Floor, Grenfell Centre 25 Grenfell St, City

Thank you again for calling

Fruit Drying Tape (Apricots).

Drying apricot halves, is easy with this simple dipping method.

All you need is 5 litres of water in a plastic bucket, 100 grams of Sodium Metabisulphite, potassium met is also suitable, and 750 grams of sugar. Dissolve the met and the sugar in the water.

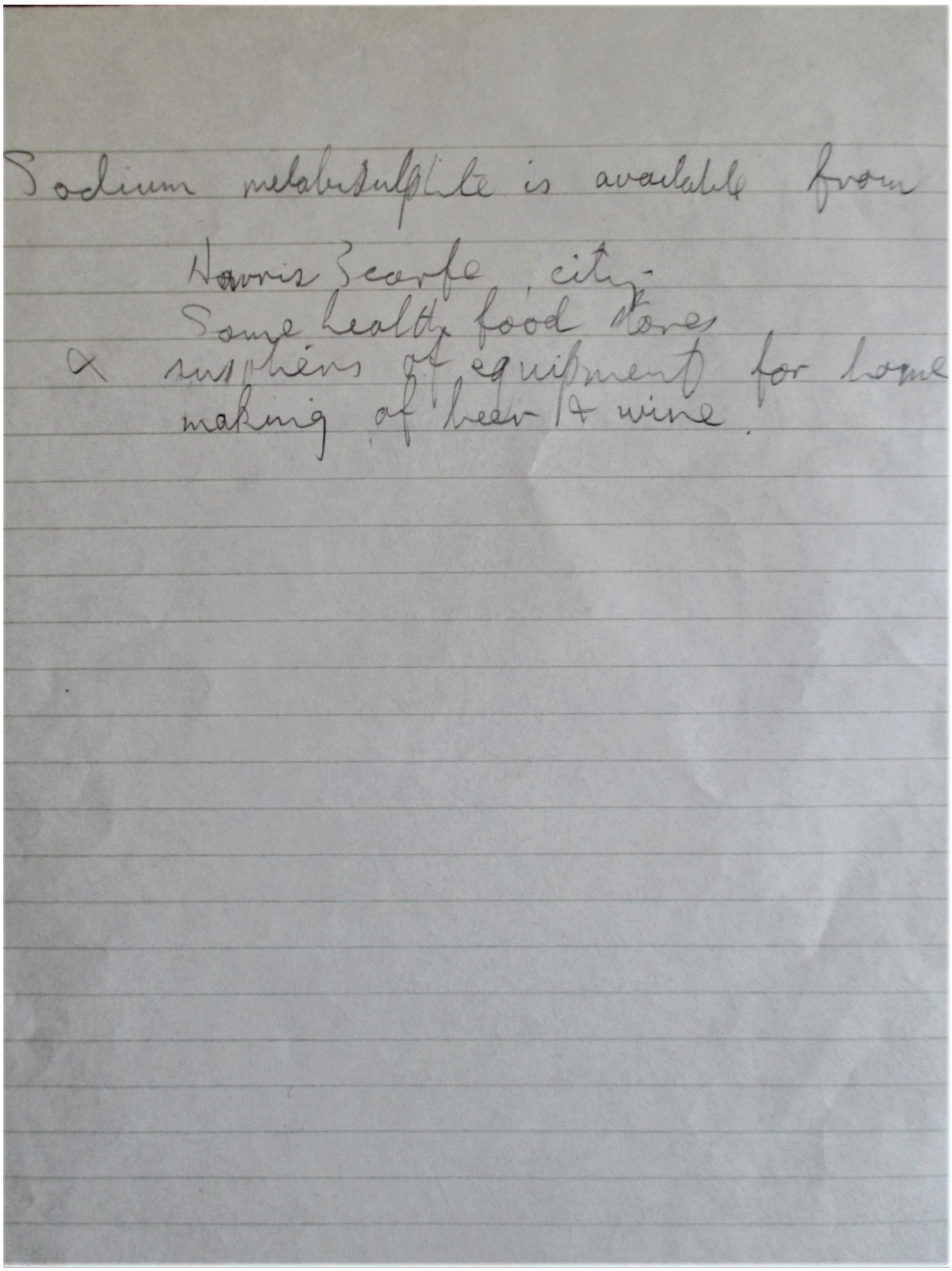
Select firm ripe fruit, halve it with a knife and remove the stone and place the halves in the solution as fruit is prepared. When the bucket is full or all the solution displaced, place a weighted dinner place on top to keep the fruit completely submerged and leave for 12 to 15 hours overnight.

After this, take the fruit out of the solution, quickly rinse in clean water, and place cut side up on drying trays of bare wood or wire mesh. Partially fill the cups of the fruit with a fine mist of water. To prevent white discolouration during drying.

When the fruit is hard to bend and quite "chewy", it is dry enough to store. This takes from 4 days to a week, depending on the weather.

Pack your dried apricots in sealing containers or plastic bags not freezer bags and store in a cool, dark place.

The dipping solution can be reused - dissolve a further 75 of metabisulphite before reusing it.



Source: Department of Agriculture and Fisheries n.d, *Fruit Drying Tape,* Transcript courtesy of Mr B. Morphett, Adelaide.

Appendix 5.4

***Green and Gold Cookery Book* preserves recipes**

	5th	17th	19th	25th	27th	31st	32nd	34th	40th	42nd
	1931	1944	1940s	1952-3	1950s	1967	1960s	1970s	1980s	1999
JAMS, JELLIES & MARMALADES										
JAMS										
Apple Ginger Jam	1	2	1	2	1	2	1	2	2	2
Apricot and Pineapple Jam	1	1	1	1	1	1	1	1	1	1
Apricot Jam	1	1	1	1	1	1	1	1	1	1
Black currant and Apricot Jam	2	2	2	2	2	2	2	2	2	2
Black currant Jam	2	2	2	2	1	2	2	2	1	2
Blackberry and Apple Jam	1	1	1	1	1	1	1	1	1	1
Damson Jam	-	1	1	1	1	1	1	1	1	1
Dried Apricot Jam	1	1	1	1	1	1	1	1	1	1
Economical Jam and Jelly	2	2	1	2	1	2	1	2	1	2
Egg Plum and Pineapple Jam	1	1	1	1	1	1	1	1	1	1
Fig Jam	1	1	2	2	2	2	2	2	2	2
Gooseberry and Cherry Jam	1	1	1	-	1	1	1	1	1	1
Gooseberry and Raspberry Jam	1	1	1	1	1	1	1	1	1	1
Gooseberry Jam	4	4	4	4	4	4	4	4	4	4
Grape Jam	1	1	1	1	1	1	1	1	1	1
Green Fig Jam	1	1	1	1	1	1	1	1	1	1
King's Jam	1	1	1	1	1	1	1	1	1	1
Loganberry Jam	1	1	1	1	1	1	1	1	1	1
Melon and Passionfruit Jam	1	1	1	1	1	1	1	1	1	1
Melon Jam	3	3	3	3	1	3	3	3	3	3
Mulberry and Apple Jam	1	1	1	1	1	1	1	1	1	1
Peach Jam	1	1	1	1	1	1	1	1	1	1
Pear Jam	-	1	1	1	1	1	1	1	1	1
Pineapple and Passionfruit Jam	1	1	1	1	1	1	1	1	1	1
Plum Jam	-	1	1	1	1	1	1	1	1	1
Quince Snips	1	1	1	1	1	1	1	1	1	1
Raspberry Jam	1	1	1	1	1	1	1	1	1	1
Rhubarb Jam	1	1	1	1	1	1	1	1	1	1
Strawberry Jam	1	1	1	1	1	1	1	1	1	1
MARMALADE										
Apple Marmalade	1	1	1	1	1	1	1	1	1	1

Citron Marmalade	1	1	1	1	1	1	1	1	1	1
Citron Preserve	1	1	1	1	1	1	1	1	1	1
Grapefruit Marmalade	1	1	1	1	1	1	1	1	1	1
Lemon Marmalade	1	1	1	1	1	1	1	1	1	1
Marmalade	1	1	1	1	1	1	1	1	1	1
Marmalade (Scotch Recipe)	1	1	1	1	1	1	1	1	1	1
Melon Marmalade	-	-	-	-	1	1	1	1	1	1
Poor Man's Orange Marmalade	2	2	2	2		2	2	2		2
Quince Marmalade	1	1	1	1	1	1	1	1	1	1
Royal Marmalade	1	1	1	1	1	1	1	1	1	1
CONSERVES										
JELLIES										
Apple Jelly	2	2	2	2	1	2	1	2	1	2
Grape Jelly	1	1	1	1	1	1	1	1	1	1
Lemon Jelly	1	1	1	1	1	1	1	1	1	1
Loquat Jelly	2	2	2	2	2	2	2	2	2	2
Melon Jelly	1	1	1	1	1	1	1	1	1	1
Pie melon Jelly	1	1	1	1	1	1	1	1	1	1
Quince Jelly	1	1	1	1	1	1	1	1	1	1
CHUTNIES										
"Oakdene" Chutney	1	1	1	1	1	1	1	1	1	1
Apple Chutney	2	2	2	2	2	2	2	2	2	2
Apricot Chutney	1	1	1	1	1	1	1	1	1	1
Cashmere Chutney	1	1	1	1	1	1	1	1	1	1
Chutney	1	2	2	2	2	2	2	2	2	2
Fruit Chutney	1	1	1	1	1	1	1	1	1	1
Hot Chutney	1	1	1	1	1	-	-	-	-	-
Melon Chutney	-	1	1	1	1	1	1	1	1	1
Plum Chutney	1	1	1	1	1	1	1	1	1	1
Quickly Made Chutney	1	1	1	1	1	1	1	1	1	1
Quince Chutney	2	2	2	2	1	2	1	2	2	2
Rhubarb Chutney	1	1	1	1	1	1	1	1	1	1
Tomato and Apple Chutney	1	1	1	1	1	1	1	1	1	1
Tomato Chutney	3	4	4	4	4	4	4	4	4	4
PICKLES										
Apple and Onion Pickle	1	1	1	1	1	1	1	1	1	1
Cauliflower Piccalilli	1	1	2	2	2	2	2	2	2	2

Cauliflower Pickle	1	1	1	1	1	1	1	1	1	1
Cucumber Pickle	1	1	1	1	1	1	1	1	1	1
Grape Pickles	1	1	1	1	1	1	1	1	1	1
Green Tomato Pickle	2	3	4	4	4	4	4	4	4	4
Melon and Onion Pickles	1	1	1	1	1	1	1	1	1	1
Mustard Pickles	1	1	1	1	1	1	1	1	1	1
Pickled Cucumbers	1	1	1	1	1	1	1	1	1	1
Pickled Cucumbers or Gherkins	1	1	1	1	1	1	1	1	1	1
Pickled Figs	3	3	3	3	3	3	3	3	3	2
Pickled Onions	2	2	2	2	4	4	4	4	4	4
Pickled Walnuts	1	1	1	1	1	1	1	1	1	1
RELISHES										
Ripe Tomato Relish	2	2	2	2	2	2	2	2	2	2
Tomato Relish	1	1	1	1	1	1	1	1	1	1
SAUCES										
Egg Plum Sauce	1	1	1	1	1	1	1	1	1	1
Mushroom Ketchup	-	1	1	1	1	1	1	1	1	1
Plum or Betty's Sauce	1	1	1	1	1	1	1	1	1	1
Plum Sauce	2	2	2	2	2	2	2	2	2	2
Tomato Ketchup	1	1	1	1	1	1	1	1	1	1
Tomato Sauce	3	4	4	5	5	5	4	5	5	4
Tomato Sauce (mild)	1	1	1	1	1	1	1	1	1	1
Worcester sauce	1	1	1	1	1	1	1	1	1	1
CORDIALS										
OTHER PRESERVING										
Candied Peel	1	1	1	1	1	1	1	1	1	1
Dried Raisins	1	1	1	1	1	1	1	1	1	1
Fig Preserve	1	1	1	1	1	1	1	1	1	1
Lemon Cheese	1	1	1	1	1	1	1	1	1	1
Lemon Conserve	1	1	1	1	1	1	1	1	1	1
Lemon Cream	1	1	1	1	1	1	1	1	1	1
Mincemeat for Christmas Pies	1	1	1	1	2	2	2	2	2	2
Mock Ginger	1	1	1	1	1	1	1	1	1	1
Preserved Figs	1	1	2	1	2	2	2	2	2	2
Quince Honey	3	1	1	1	1	1	1	1	1	2
Spiced Peaches	1	1	1	1	1	1	1	1	1	1

Sources:

Green and gold cookery book, containing many good and proved recipes 1931, 5th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1943, 17th edn, R.M, Osborne, Adelaide, South Australia.

——1944, 19th rev. edn, R.M. Osborne, Adelaide, South Australia.

——1952-3, 25th rev. edn, R.M. Osborne, Adelaide, South Australia.

——c. 1950, 27th rev. edn, Rigby, Adelaide, South Australia.

Green and gold cookery book, containing tried and tested recipes, contributed by experienced housewives and cookery experts c.1967, 31st edn, Rigby, Adelaide, South Australia.

——1960, 32nd edn, Rigby, Adelaide, South Australia.

——c. 1970, 34th edn, Rigby, Adelaide, South Australia.

——1983, 40th edn, Rigby, Adelaide, South Australia.

——1999, rev. 42nd edn - Anniversary Edition, New Holland Publishers Pty Ltd, Frenchs Forest, New South Wales.

Appendix 5.5

***The School of Mines* (*Southern) Cookery Book* preserves recipes**

	2nd	4th	5th			
	1936	1953	195?	1958	1960	1963
JAMS						
Blackberry and Apple Jam	1	1	1	1	1	1
Blackberry and Plum Jam	-	-	1	1	1	1
Blackberry Jam	1	1	-	-	-	-
Cherry and Gooseberry Jam	-	1	1	1	1	1
Cherry Jam	1	-	-	-	-	-
Damson Jam	-	-	1	1	1	1
Dried Apricot Jam	1	1	1	1	1	1
Fig Jam	1	1	1	1	1	1
Gooseberry and Cherry Jam	1	1	1	1	1	1
Grape Jam	1	1	1	1	1	1
Loganberry and Cherry Plum Jam	-	1	1	1	1	1
Loganberry Jam	1	1	1	1	1	1
Melon and Pineapple Jam	1	1	1	1	1	1
Melon Jam	1	1	1	1	1	1
Mock Raspberry Jam	-	1	-	-	-	-
Mulberry Jam	1	1	1	1	1	1
Passionfruit Jam	1	1	1	1	1	1
Peach or Apricot Jam	1	1	1	1	1	1
Plum Jam	1	1	1	1	1	1
Quince Jam	1	1	1	1	1	1
Raspberry Jam	1	1	1	1	1	1
Strawberry Jam	1	2	2	2	2	2
Tomato Jam	1	1	-	-	-	-
MARMALADE						
Cumquat Marmalade	-	-	1	1	1	1
Lemon Marmalade	1	-	-	-	-	-
Marmalade	1	1	1	1	1	1
Orange Marmalade	1	-	-	-	-	-
CONSERVES						
JELLIES						
Apple Jelly	1	1	1	1	1	1
Lemon Jelly	-	1	1	1	1	1
Mint Jelly	-	-	1	1	1	1
Quince Jelly	2	2	2	2	2	2
Red-currant Jelly	2	1	1	1	1	1
CHUTNEYS						
Apple Chutney	1	1	1	1	1	1
Apricot Chutney	-	1	1	1	1	1
Beetroot Chutney	-	1	1	1	1	1
Fruit Chutney	-	1	1	1	1	1
Gooseberry Chutney	1	1	1	1	1	1
Green Tomato Chutney	1	1	1	1	1	1

Green Tomato Chutney	1	-	-	-	-	-
Indian Chutney	-	1	1	1	1	1
Tomato Chutney	1	1	1	1	1	1
PICKLES						
Green Tomato Pickle	-	2	2	2	2	2
Mixed Mustard Pickles or Piccalilli	1	1	1	1	1	1
Mixed Pickles	1	1	1	1	1	1
Pickled Figs	-	1	1	1	1	1
Pickled Gherkins	1	1	1	1	1	1
Pickled Onions	1	2	2	2	2	2
Pickled Red Cabbage	-	1	1	1	1	1
Pickled Walnuts	1	1	1	1	1	1
RELISHES						
Tomato Relish	1	1	1	1	1	1
SAUCES						
Bettys Sauce	1	-	-	-	-	-
Mushroom Ketchup	1	-	-	-	-	-
Plum Sauce	1	1	1	1	1	1
Tomato Sauce	1	1	1	1	1	1
CORDIALS						
OTHER PRESERVES						
Candied Orange or Lemon Peel	1	1	1	1	1	1
Crystallised Apricots	1	1	1	1	1	1
Crystallised Quinces	-	-	1	1	1	1
Mock Ginger	1	-	-	-	-	-
Preserved Figs	-	1	1	1	1	1

Sources:

School of Mines cookery book 1936, 2nd edn, published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——1953, 4th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

——c. 1955, 5th edn, Published by the authors (Ross, BE, Batchelor, MG, Kinnear, EWM & Crossley, HS), The Advertiser Office, Adelaide, South Australia.

Southern cookery book (formerly known as the School of Mines cookery book) 1958*,* Rigby, Adelaide, South Australia.

——1960, Rigby, Adelaide, South Australia.

——1963, Rigby, Adelaide, South Australia.

Appendix 5.6

***The Barossa Cookery Book* preserves recipes**

	3rd	8th	9th	13th	17th	21st	24th	26th	34th
	1933	1930s	1940s	1940s	1950s	1966?	1960/70	1970	2013
JAMS									
Apricot Jam	1	1	1	1	1	1	1	1	1
Carrot Jam	1	1	1	1	1	1	1	1	1
Delicious Fig Jam	1	1	1	1	1	1	1	1	1
Dried Apricot Jam	2	2	2	2	2	2	2	2	2
Fig and Pineapple Jam	1	1	1	1	1	1	2	1	1
Fig Jam	1	1	1	1	1	1	1	1	1
Gooseberry Jam	1	1	1	1	1	1	1	1	1
Melon and Ginger Preserve	1	1	1	1	1	1	1	1	1
Melon and Lemon Jam	1	1	1	1	1	1	1	1	1
Melon and Pineapple Jam	2	2	2	2	2	2	1	1	1
Melon Jam	5	5	5	5	5	5	4	4	4
Native Currant Jam	1	1	1	1	1	1	1	1	1
Pear Jam	1	1	1	1	1	1	1	1	1
Quince Jam	1	1	1	1	1	1	1	1	1
Rhubarb Jam	1	1	1	1	1	1	1	1	1
Tomato and Pineapple Jam	1	1	1	1	1	1	1	1	1
Tomato Jam	4	4	4	4	4	4	4	4	4
MARMALADE									
Citron or Orange Marmalade	1	1	1	1	1	1	1	1	1
Citron Preserve	1	1	1	1	1	1	1	1	1
Grapefruit Marmalade	2	2	2	2	2	2	1	2	2
Lemon Marmalade	1	1	1	1	1	1	1	1	1
Marmalade	4	4	4	4	4	4	4	4	4
Melon Marmalade	1	1	1	1	1	1	1	1	1
Mixed Citrus Marmalade	1	1	1	1	1	1	1	1	1
Orange Marmalade	3	3	3	3	3	3	3	3	3
Quince Marmalade	2	2	2	2	2	2	2	2	2
CONSERVES									
Prune Passion Conserve	1	1	1	1	1	1	1	1	1
JELLIES									
Lemon Jelly	1	1	1	1	1	1	1	1	1
Melon Jelly	1	1	1	1	1	1	1	1	1
Quince Jelly	1	1	1	1	1	1	1	1	1
CHUTNEYS									
Apricot Chutney	1	1	1	1	1	1	1	1	1
Fig and Tomato Chutney	1	1	1	1	1	1	1	1	1

Sweet Chilli Chutney	1	1	1	1	1	1	1	1	1
Tomato Chutney	5	5	5	5	5	5	5	5	5
PICKLES									
Boiled Cucumbers	1	1	1	1	1	1	1	1	1
Cauliflower Pickle	1	1	1	1	1	1	1	1	1
Chow-Chow	1	1	1	1	1	1	1	1	1
Cucumber Pickled with vine leaves	1	1	1	1	1	1	1	1	1
Cucumber Relish	1	1	1	1	1	1	1	1	1
Damson Pickles	1	1	1	1	1	1	1	1	1
Grape or Plum Pickle	1	1	1	1	1		1	1	1
Green Tomato Pickles	8	8	8	8	8	8	8	8	8
Mixed Mustard Pickles	1	1	1	1	1	1	1	1	1
Mixed Pickles	1	1	1	1	1	1	1	1	1
Mustard Pickles	8	8	8	8	8	8	8	8	8
Pickled Egg Plums	1	1	1	1	1	1	1	1	1
Pickled Onions	3	3	3	3	3	3	3	3	3
Pickles	1	1	1	1	1	1	1	1	1
Preserved Olives	1	1	1	1	1	1	1	1	1
Quince Pickles	2	2	2	2	2	2	2	2	2
Red Cabbage Pickle	3	3	3	3	3	3	3	3	3
Sweet Pickles	1	1	1	1	1	1	1	1	1
Tomato Chow-Chow	1	1	1	1	1	1	1	1	1
RELISHES									
Tomato Relish	5	5	5	5	5	5	5	5	5
Yorkshire Relish	1	1	1	1	1	1	1	1	1
SAUCES									
Grape Sauce	2	2	2	2	2	2	2	2	2
Mushroom Ketchup	1	1	1	1	1	1		1	1
Plum Sauce	4	4	4	4	4	4	4	4	4
Tomato Sauce	11	11	11	11	11	11	10	12	11
CORDIALS									
OTHER PRESERVING									
Tomato Pulp	2	2	2	2	2		2	2	2

Sources:

The Barossa cookery book: 1000 selected recipes from a district celebrated throughout Australia for the excellence of its cookery: every recipe of proved merit and signed as such by the donors 1933, 3rd edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930a, 8th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930b, 9th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1930c, 13th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c. 1940, 17th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960, 21st edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1960/70, 24th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——c.1970, 26th edn, Soldiers' Memorial Institute, Tanunda, South Australia.

——2013, 34th edn, The Barossa Regional Gallery, Tanunda, South Australia.

Appendix 5.7

***Cooking the Electric Way* preserves recipes**

	2nd	3rd	4th	
	1940s	1950s	1950s	1940/50s
JAMS AND JELLIES				
JAMS				
Apricot Jam	1	1	1	1
Blackberry and Apple Jam	1	1	1	1
Blackberry and Plum Jam	1	1	1	1
Blackberry Jam	1	1	1	1
Cherry Jam	1	1	1	1
Cherry Plum and Gooseberry Jam	1	1	1	1
Damson Jam	1	1	1	1
Diabetic Jam (apricot)	1	1	1	1
Dried Apricot and Pineapple Jam	1	1	1	1
Dried Apricot Jam	1	1	1	1
Fig Jam	1	1	1	1
Fresh Raspberry Jam	1	1	1	1
Gooseberry Jam	1	1	1	1
Grape Jam	1	1	1	1
Loganberry and Cherry Plum Jam	1	1	1	1
Melon and Ginger Jam	1	1	1	1
Melon and Pineapple Jam	1	1	1	1
Melon Jam	1	1	1	1
Mulberry Jam	1	1	1	1
Nectarine and Plum Jam	1	1	1	1
Peach Jam	1	1	1	1
Plum Jam	1	1	1	1
Quince Jam	1	1	1	1
Raspberry Jam from pulp	1	1	1	1
Strawberry Jam	2	2	2	2
Tomato and Raspberry Jam	-	-	1	-
MARMALADE				
Citron Marmalade	1	1	1	1
Cumquat Marmalade	1	1	1	1
Cumquat Preserve	-	-	1	1
Diabetic Marmalade	1	1	1	1
Grapefruit Marmalade	1	1	1	1
Lemon Marmalade	1	1	1	1
Poorman or Seville Orange Marmalade	1	1	1	1
Sweet Orange Marmalade	1	1	1	1
CONSERVES				
JELLIES				
Apple Jelly	1	1	1	1
Cumquat Jelly	1	1		
Loquat Jelly	1	1	1	1
Native Currant Jelly	1	1	1	1

Quince Jelly	1	1	1	1
CHUTNEYS				
Apple Chutney	1	1	1	1
Apricot Chutney	1	1	1	1
Beetroot Chutney	1	1	1	1
Fruit Chutney	1	1	1	1
Green Tomato Chutney	1	1	1	1
Peach or Fig Chutney	1	1	1	1
Tomato Chutney	1	1	1	1
PICKLES				
Green Tomato Pickle	1	1	1	1
Mustard or Cauliflower Pickles	1	1	1	1
Pickled Beetroot	1	1	1	1
Pickled Cucumbers	1	1	1	1
Pickled Gherkins	2	2	2	2
Pickled Grapes	1	1	1	1
Pickled Olives	1	1	1	1
Pickled Onions	2	2	2	2
Red Cabbage Pickle	1	1	1	1
RELISHES				
Tomato Relish	1	1	1	1
SAUCES				
Plum Sauce	1	1	1	1
Tomato Sauce	2	2	2	2
CORDIALS				
OTHER PRESERVES				
Candied Peel	1	1	1	1
Crystallised Apricots	1	1	1	1
Mock Ginger	1	1	1	1
Preserved Figs	1	1	1	1
Quince Honey	-	1	1	1

Sources:

Cooking the Electric Way – The All-Electric Cookery Book n.d.a, 2nd edn, Griffin Press, Adelaide, South Australia.

——n.d.b, 3rd edn, Griffin Press, Adelaide, South Australia.

——n.d.c, 4th edn, Griffin Press, Adelaide, South Australia.

——n.d.d, (edn not given), Griffin Press, Adelaide, South Australia.

Appendix 5.8

SAGASCO Cookery Book 1931 and *Calling All Cooks* preserves recipes

'This book supplies reliable information regarding the values of foods. The recipes are not elaborate, due regard being paid to economy'.

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling All Cooks Preserves Recipes

1st Edition January 1940; 2nd Edition September 1941; 5th Edition February 1949

'In its 300 pages and its 600 recipes, CALLING ALL COOKS is not content, however, to tell of cakes and biscuits, of stews and casserole dishes, and of jams and pickles. It wanders into the realms where the fruit from the overladen trees of summer may be simply preserved for winter meals in the gas oven'. 'So the South Australian Gas Company presents CALLING ALL COOKS – a new, good and sensible cookery book, for which innumerable South Australian women have been waiting. If you are reading this Forward in a book which belongs to you, then you will live to thank those women who have clamoured for its publication'.

GRAPEFRUIT RECIPES; JAMS, JELLIES AND MARMALADES; PICKLES AND CHUTNIES				
	1931	**1940**	**1941**	**1949**
JAMS				
Apple and Pear Jam	*	*	*	*
Apple Ginger Jam	*	*	*	*
Apricot Jam	*	*	*	*
Blackberry and Apple Jam	*			
Blackberry Jam with Plum		*	*	*
Blackberry Jam with Rhubarb	*	*	*	*
Black currant Jam	*			
Damson Jam	*	*	*	*
Dried Apricot Jam	*			
Dried Apricot Jam with Pineapple	*	*	*	*
Fig Jam	*	*	*	*
Gooseberry and Cherry Jam	*	*	*	*
Gooseberry Jam	*	*	*	*
Grape Jam	*	*	*	*
Melon and Orange Jam	*	*	*	*
Melon and Pineapple Jam	*	*	*	*
Pear and Ginger Jam	*			
Pie Melon Jam (2 recipes)	*			
Plum Jam	*	*	*	*
Raspberry Jam (2 recipes)	*	*	*	*
Rhubarb and Fig Jam	*	*	*	*
Rhubarb and Sweet Orange Jam	*	*	*	*
Strawberry and Rhubarb Jam	*		*	*
Strawberry Jam	*	*	*	*
Tomato and Pineapple	*	*	*	*
MARMALADES				
Citrus Marmalade	*	*	*	*

Cumquat Marmalade		*	*	*
Lemon, Citron and Grapefruit Marmalade	*	*	*	*
Orange Marmalade	*	*	*	*
Sweet Orange Marmalade	*	*	*	*
CONSERVES				
Peach and Pineapple Conserve	*			
JELLIES				
Apple Jelly	*	*	*	*
Black currant and Red currant Jelly	*	*	*	*
Gooseberry Jelly	*			
Quince Jelly	*	*	*	*
CHUTNEYS				
Apple Chutney	*	*	*	*
Apricot Chutney	*	*	*	*
Arcadia Chutney	*			
Fruit Chutney (2 recipes)	*	*	*	*
Green Tomato Chutney	*	*	*	*
Melon Chutney	*			
Rhubarb Chutney	*	*	*	*
Tomato Chutney	*	*	*	*
PICKLES				
Cauliflower Pickle	*	*	*	*
Grape Pickles	*	*	*	*
Green Tomato Pickles	*	*	*	*
Mixed Mustard Pickles	*	*	*	*
Pickled Plums	*	*	*	*
Pickled Quinces	*			
RELISHES				
SAUCES				
Plum Sauce	*			
Tomato Sauce	*	*	*	*
CORDIALS				
OTHER PRESERVING				
Bottling Fruit in the Gas Oven		*	*	*
Mock Ginger	*	*	*	*
Mushroom Ketchup		*	*	*
Preserving Fruit (for screw top jars)	*			
Red Currant Juice	*	*	*	*
Rhubarb Juice	*			
Tomatoes for Bottling	*			

Sources:

SAGASCO cookery book 1931, South Australian Gas Company, Adelaide, South Australia.

Calling all cooks 1940, South Australian Gas Company, Adelaide, South Australia.

——1949, 5th edn, South Australian Gas Company, Adelaide, South Australia.

Appendix 5.9

Selected Adelaide community cookbooks

Tubercular Soldiers' Aid Society 1975*, The Angorichina cookery book,* Percival Publishing Company, Adelaide, South Australia.

Has advertisements for local businesses.

> 'This book is designed as a common-sense reference work containing down-to-earth recipes for everyday use'. (p. 9)

JAMS AND JELLIES / SAUCES AND PICKLES
JAMS
Apricot Jam Blackberry and Apple Jam Blackberry Jam Dried Apricot Jam Dried Apricot Jam with Pineapple Fig Jam (2 recipes) Gooseberry and Cherry Jam Gooseberry Jam Gooseberry Jam Grape Jam Lemon Jam Melon and Raspberry Jam Melon Jam (2 recipes) Mock Strawberry Jam Mulberry Jam Plum Jam (2 recipes) Poor man's Orange, Pineapple and Banana Jam Quince Jam Raspberry Jam (2 recipes) Strawberry Jam (2 recipes) Tomato Jam
MARMALADE
Marmalade (Grapefruit or Poor Man's Orange) Orange, Citron or Grapefruit Marmalade
CONSERVES
JELLIES
Apple Jelly (2 recipes) Lemon Jelly Melon Jelly (2 recipes) Quince Jelly Quince Jelly (2 recipes)
CHUTNEYS
Bean Chutney Curried Tomato Chutney Fruit Chutney

Indian Chutney Melon Chutney Tomato Chutney (3 recipes)
PICKLES
Cauliflower Piccalilli Cauliflower Pickles Clear Mixed Pickles Clear Pickles Grape Pickle Green Tomato Pickle (5 recipes) Melon Pickles Pickled Onions (2 recipes) Pickled Quinces
RELISHES
Tomato Relish
SAUCES
Grape Sauce (2 recipes) Plum Sauce Tomato Sauce (3 recipes)
CORDIALS
OTHER PRESERVING Quince Honey Spiced Peaches

Australian American Association 1970-71*, Recipe book* – Ladies Division of South Australia.

JAMS, PICKLES AND SAUCES
JAMS
MARMALADE
Carrot and Lemon Marmalade
CONSERVES
Apricot Conserve
JELLIES
CHUTNEYS
PICKLES
Pickled Grapes Red Cabbage - Pickled
RELISHES
Red Pepper Relish Tomato Relish
SAUCES
CORDIALS

Mrs Edward's Lemon Cordial
OTHER PRESERVING

Gelland Methodist Ladies Guild c. 1960, *Favourite recipes* – Gelland Methodist Ladies Guild, Adelaide, South Australia.

Has the names and advertisements for local businesses.

JAMS, PICKLES AND SAUCES
JAMS
Carrot Jam Mock Raspberry Jam Mock Strawberry Jam Mother's Melon and Lemon Jam
MARMALADE
Carrot and Lemon Marmalade
CONSERVES
JELLIES
Apple Peeling Jelly
CHUTNEYS
Apricot Chutney Lemon Chutney Tomato Chutney
PICKLES
Pickled Beetroot
RELISHES
Tomato Relish
SAUCES
Plum Sauce
CORDIALS
Lemon Syrup Cordial
OTHER PRESERVING
How to preserve beans (salt and sugar) How to preserve passionfruit Preserving Jonathon apples

Eden Hills Parish Hall Committee c. 1950*, Kan-Do cookery book – a book of every-day requirements, comprising a number of useful recipes,* Issued by the Eden Hills Parish Hall Committee, Adelaide, South Australia.

Has advertisements for local businesses.

JAMS, PICKLES AND SAUCES
JAMS
Blackberry Jam Fig Jam Plum Jam
MARMALADE
Poorman's Orange Marmalade
CONSERVES
Apricot Conserve Raspberry Conserve Strawberry Conserve
JELLIES
Gooseberry Jelly Melon Jelly Quince Jelly
CHUTNEYS
Apple Chutney Rhubarb Chutney
PICKLES
Cauliflower Pickle Cucumber Pickle Green Tomato Pickles Pickled Grapes Pickled Onions
RELISHES
SAUCES
Plum Sauce Tomato Sauce Worcester Sauce
CORDIALS
OTHER PRESERVING
Preserving fruit in screw-top jars

Glenelg Scout and Cub Group 1971, *Look and cook* – 1st / 3rd Glenelg Scout and Cub Group, Adelaide, South Australia.

Has the names and advertisements for local businesses.

JAMS AND PRESERVES

JAMS
Mock Raspberry Jam Strawberry Jam
MARMALADE
Grapefruit Marmalade
CONSERVES
JELLIES
CHUTNEYS
Chutney
PICKLES
Mustard Pickle
RELISHES
SAUCES
CORDIALS
Lemon Cordial
OTHER PRESERVING
Quince Honey

Muscular Dystrophy Association of South Australia 1981, *The Princess Royal cookbook* – compiled by a sub-committee of The Muscular Dystrophy Association of South Australia. Peacock Publications, Adelaide, South Australia.

Has the names and advertisements for local businesses.

JAMS AND PICKLES
JAMS
Apple and Ginger Jam Dried Apricot Jam Eleven Minute Apricot Jam Fig Jam Mock Raspberry Jam Pie Melon Jam Strawberry Jam
MARMALADE
American Marmalade Grapefruit Marmalade
CONSERVES
JELLIES
Pepper Jelly
CHUTNEYS
Dried Apricot Chutney

No Cook Tomato and Celery Chutney Tomato Chutney
PICKLES
Bread and Butter Cucumbers Quick Cucumbers
RELISHES
Ripe Tomato Relish
SAUCES
CORDIALS
OTHER PRESERVING
Lemon Butter Spicy Orange Slices

Royal District Bush Nursing Society 1966, *Recipes: selected recipes,* compiled by the Port Pirie Branch, Royal District Bush Nursing Society, Port Pirie, South Australia.

MISCELLANEOUS
JAMS
Apricot Jam Dried Apricot Jam Dried Apricot Jam with Pineapple Satsuma Plum Jam with Pineapple
MARMALADE
Cumquat Marmalade Grapefruit and Orange Marmalade
CONSERVES
Apricot Conserve
JELLIES
Orange Jelly
CHUTNEYS
Bean Chutney Bengal Chutney Rich Fruit Chutney Tomato Chutney (3 recipes)
PICKLES
Pickled Onions Pickled Onions in Honey
RELISHES
Tomato Relish
SAUCES
Grape Sauce Tomato Sauce
CORDIALS

OTHER PRESERVING
Crystallised Figs Mushroom Ketchup Passionfruit Butter

Australian Red Cross c.1965, *Cookery book,* Compiled by the Southern Region (SA Division), South Australia.

JAMS, PICKLES AND SAUCES
JAMS
Jam making rules and hints Apple and Blackcurrant Jam Apple and Pear Jam Apricot and Pineapple Jam Apricot Jam Apricot Jam (2 recipes) Banana Jam Blackberry Jam Blackcurrant and Apple Jam Blackcurrant and Apricot Jam Blackcurrant Jam Carrot Jam Cherry Jam Cranberry Jam Dried Apricot and Pineapple Jam Dried Apricot Jam Dried Nectarine Jam Dried Peach Jam Dried Plum Jam Dried Prune Jam Fig Jam Fig Jam (2 recipes) Flowering Plum Jam Flowering Prunus Jam Gooseberry and Cherry Jam Gooseberry and Pineapple Jam Gooseberry Jam Grape and Apple Jam (2 recipes) Green Tomato and Lime Juice Jam Green Tomato Jam Guava Jam Lemon and Apple Jam Loganberry Jam Loquat and Pineapple Jam Loquat Jam Melon and Cape Gooseberry Jam Melon and Cumquat Jam (2 recipes) Melon and Dried Apricot Jam Melon and Orange Jam

Melon and Pineapple Jam
Melon Jam (2 recipes)
Melon, Lemon and Ginger Jam
Mock Raspberry Jam (2 recipes)
Orange Jam
Passionfruit and Apricot Jam
Passionfruit and Pineapple Jam
Passionfruit and Tomato Jam
Passionfruit Skin Jam
Peach and Apple Jam
Peach and Pineapple Jam
Peach Jam
Pear and Apple Jam
Pear and Fig Jam
Pear Ginger Jam
Persimmon Jam
Pineapple and Tomato Jam
Plum and Raspberry Jam
Prune and Banana Jam
Prune and Orange Jam
Prune Jam
Quince Jam
Quince Jam (2 recipes)
Raspberry and Plum Jam
Rhubarb and Fig Jam
Rhubarb and Ginger Jam
Ripe Tomato Jam
Rockmelon Jam
Rose Leaf Jam
Strawberry and Rhubarb Jam
Strawberry Jam (2 recipes)
Sweet Melon and Lemon Jam
Watermelon Jam
Wild Peach Jam (2 recipes)

MARMALADE

Apple Marmalade
Blackberry and Rhubarb Marmalade
Carrot Marmalade
Citron Marmalade
Citrus Marmalade
Devon Marmalade
Diabetic Marmalade
Four Fruit Marmalade
Golden Thread Marmalade
Grapefruit Marmalade (2 recipes)
Lemon and Melon Marmalade
Lemon Marmalade
Marmalade from Orange Skins
Melon Marmalade
Navel Orange Marmalade
Pear Marmalade

Pineapple Marmalade
Poor man's Orange Marmalade
CONSERVES
Cumquat Conserve
Fig Conserve
Orange Conserve
JELLIES
Apple Jelly
Blackcurrant Jelly (3 recipes)
Cranberry Jelly
Cumquat Jelly
Gooseberry Jelly
Guava Jelly
Lemon Jelly (2 recipes)
Loganberry Jelly
Loquat Jelly
Melon Jelly
Mint Jelly
Mulberry Jelly
Orange and Apple Jelly
Quince and Blackberry Jelly
Quince Jelly
Raspberry Jelly
Redcurrant Jelly
CHUTNEYS
Apricot Chutney
Green Tomato Chutney
Ripe Tomato Chutney
Tomato Chutney
PICKLES
Bean Pickles
Cauliflower Mustard Pickles
Green Tomato Pickle (2 recipes)
Melon Pickle (pie melon)
Mustard Pickle
Mustard Pickles (cauliflower)
Pickled Nasturtiums
Pickled Onion in Honey
Pickles
Tomato Chutney (2 recipes)
RELISHES
Ripe Tomato Relish
Cucumber Relish
SAUCES
Plum Sauce
Tomato Sauce
Worcestershire Sauce
CORDIALS
OTHER PRESERVING

Mock Ginger Quince Honey Sweet Orange Rings Salting Beans Sweet Gherkins

St Marys Church c.1990, *Recipe book,* Adelaide, South Australia.

Has the names and bible readings.

JAMS, PICKLES AND SAUCES
JAMS
Strawberry Jam
MARMALADE
CONSERVES
JELLIES
CHUTNEYS
PICKLES
Pickled Eggs Zucchini Pickles
RELISHES
SAUCES
CORDIALS
OTHER PRESERVING
Economical Lemon Cheese

Anglican Church of St Philip 1995, *Chefs of St Philip perform minor miracles every day – recipes from the Anglican Church of St Philip,* Broadview, Adelaide, South Australia.

MARMALADE / SAUCES, SAVOURY, SWEET, CHUTNEY
JAMS
MARMALADE
Three Fruit No-Nonsense Marmalade
CONSERVES
JELLIES
CHUTNEYS
Loquat Chutney
PICKLES
RELISHES
Tomato Relish
SAUCES
CORDIALS
OTHER PRESERVING

Unley High School 1976, *Unley High School recipe book,* Unley High School, Adelaide, South Australia.

No Names.

JAMS, PICKLES AND SAUCES
JAMS
Quince Jam
MARMALADE
CONSERVES
JELLIES
CHUTNEYS
PICKLES
Savoury Cucumbers
RELISHES
SAUCES
CORDIALS

Lemon Cordial (2 recipes)
OTHER PRESERVING
Brandied Cherries Pineapple Honey

Unley Park Bowling Club 1983, *Unley Park mixed 4s cookbook,* Adelaide, South Australia.

Has the names and advertisements for local businesses.

SUNDRIES
JAMS
Cumquat Jam
MARMALADE
One Day Marmalade
CONSERVES
JELLIES
CHUTNEYS
Apricot Chutney Fruit Chutney Melon Chutney
PICKLES
Orange Pickle Pickled Onions Pickled Plums Zucchini Pickles (3 recipes)
RELISHES
Tomato Relish (2 recipes)
SAUCES
CORDIALS
Lemon Cordial
OTHER PRESERVING
A simple method for preserving fruit Preserved lemon juice Preserved lemon peel Tomato Paste

Appendix 5.10

Extra information on Shaw Avenue, Richmond

Shaw Avenue

The subdivision (Deposited Plan 4121) was laid out on two sections of land. Both sections were in the Hundred of Adelaide and were contained within the larger section 50.

Both sections (unusually small) were almost certainly a part of the Workingmen's Blocks scheme.

Section 386 of 2.75 acres.

Section 386 was first granted to Ellen Peters of Milner Road Richmond, married woman, in June 1935. She paid £108 for the land. After Mrs Peters' death in May 1941 her executor sold the land to Frank Shaw in June 1942.

1644/2

Part Section 391 of 1.12 acres.

Section 391 of 2.75 acres was first granted to William Richard Godsmark of Richmond, traveller, in April 1912. He paid £151 for the land. The land then passed through a couple of owners before in October 1929 a portion of it (1.12 acres) was sold to Eleanor Gwendolyn Gunn of Allenby Gardens, married woman. After passing through another owner, in September 1942 this part of section 391 was sold to Frank Shaw.

907/193; and 1559/14

The Certificate of Title creating the 17-allotment subdivision based around Shaw Avenue: 1881/195.

Source: Land Services SA 2019, Title Image Search, viewed 21st October, 2019, https://www.sailis.sa.gov.au/products/search/titleImageSearch?form

Information kindly supplied by the West Torrens Historical Society via email 30 September 2019.

Appendix 6.1

Application – permission to import plants 1979

P464.

QP36 Original (Importer's Copy)

COMMONWEALTH DEPARTMENT OF HEALTH

Quarantine Act 1908-61

Application for Permission to Import Plants

(NURSERY STOCK)

I, DONALD ALLAN DUNSTAN (name in block letters)

of 15 CLARA STREET NORWOOD S.AUST 5067 (full address)

hereby make application in accordance with the regulations and proclamations under the Quarantine Act for permission to import the following plants.

Plants Desired to Import (here give details of numbers of each type).

4 KARAPULAI (CURRY TREE) 1 PIPER SARMENTOSUM. 1 POLYGONUM MINUS.

4 CITRUS HYSTRIX 6 COLEANTHE JAVANICA. 1 CUCUMA DOMESTICA. 6 PANDANUS ODORUS.

1 CYMBOPOGON CITRATUS. 6 OCIMUM BASILICUM

To be grown at Registered Nursery No. ..... or at Government Introduction Station at ADELAIDE.

Supplier STATE GOVERNMENT, PENANG, MALAYSIA.

Country in which produced MALAYSIA.

Treatment given prior to shipment as in attached certificate.

Certificates of Health being supplied attached.

Expected to arrive by air / sea about arrived 18/9/79.

The above plants are to be imported as Mother Stock for establishment and subsequent propagation not for re-sale.

Quarantine Authorisation

J.R. Norman for

Chief Quarantine Officer (Plants)

Signature of Importer D.A. Dunstan

Date 18/9/79.

VALID UNTIL 18-3-80.

CITRUS HYSTRIX PROHIBITED. TO BE DESTROYED, OR RETURNED TO COUNTRY OF ORIGIN AT IMPORTERS EXPENSE.

FOR OFFICE USE

Date Despatched ..... Date Received .....

Method of Transport .....

Condition of Plants on Arrival in Detail .....

.....

Treatment Given and Date of .....

.....

Date Planted in Quarantine .....

Post Entry Quarantine Inspection (List Losses) .....

.....

.....

Date Released from Quarantine or Date Destroyed and Reason for .....

Sturt's Desert Pea
(Clianthus formosus)
State Floral Emblem

The Botanic Garden of Adelaide
Incorporating The State Herbarium
Postal Address: North Terrace, Adelaide, S.A. 5000

Telephone 223 3102
223 3038
223 3486
223 3983
223 3597
223 3202

..A../.10...19.79..

QUARANTINE PLANTS....PA~~6A~~....

Mr. D.A. Dunstan
15 Clara St.,
Norwood.
5067.

Dear Sir/~~Madam~~,

Your plants were received for post-entry quarantine on .26./9./.79.....

Their condition was as follows:-
- some were quite healthy but a lot of the leaves were water-soaked and decaying. They arrived in Adelaide on the 18th, but I did not receive them until the 26th; this may explain the condition. (I don't know why there was delay).

You will receive notification of the date of release of your plants in the mail.

Yours sincerely,

Carol Watson.

Carol Watson,
Technical Officer

for T.R.N. Lothian,
Director.

NB. A letter re damage due to methyl bromide fumigation will be sent within a few weeks cw.

Address all correspondence to The Director

The Botanic Garden of Adelaide
Incorporating The State Herbarium
Postal Address: North Terrace, Adelaide, S.A. 5000

Telephone 223 3102
223 3038
223 3486
223 3983
223 3597
223 3202

Sturt's Desert Pea
(Clianthus formosus)
State Floral Emblem

CW:MJB

24/10 19/79.

Quarantine Plants...P464.....

Date Received...26./9./79...

Mr. D.A. Dunstan
15 Clara St,
Norwood.
5067.

Dear Sir/~~Madam~~,

The damage estimated to your plants due to methyl bromide fumigation is as follows:

Some damage to all plants ; in the weakened state they have not responded well to fumigation and it may have been enough to kill half the plants

You will receive notification of the date of release of your plants in the mail.

Yours sincerely,

Carol Watson.

Carol Watson,
Technical Officer.

for T.R.N. Lothian,
Director.

Address all correspondence to The Director

Source: Anon 1994b, *Don Dunstan's application for permission to import plants from Malaysia 18/9/1979; Correspondence with Botanic Garden of Adelaide re 'quarantine plants,* Bronwen Dohnt Files No. 17: Plants. DUN/Box60/017.

Appendix 6.2

Don Dunstan, Ex-Premier, but still a Rare Fruit Enthusiast, speech transcript

Don Dunstan, Ex-Premier, but
still a Rare Fruit Enthusiast.
AGM, March 22nd, 1994. St Peters Town Hall.

Looking back to my involvement with the development of various new forms of fruit growing in South Australia. When I first became Treasurer of South Australia, it was a time when Britain was entering the European Common Market and we were faced with the fact that a number of our fruit growers were simply not going to have a market for their fruit. I tried to get the British Government to provide some sort of provisional protection, and was told that Britain wasn't in the least interested in doing that and so we faced the fact that there were going to be tree-pulls and grower support programmes and the like,- but going through the lines of the Department of Agriculture, I found that we were spending an enormous amount of money on further experiment about growing things that we had already proved we couldn't sell. I said that we really are going to develop in this country, over the years, changes in our food and cooking styles and we ought to be looking at alternatives and increasing the range of the product, and we can, if we market it properly, help to create the demand. so I got the Department of Agriculture in and I said, "Well, I want you to look at a number of alternatives instead of demanding this money from me to produce things better that we already have a glut of",- and they said, "Like what Premier", and I said, "Well, er, for instance, why aren't we doing anything about Avocados in South Australia? Avocados will grow here. They said, "Oh no, Premier, they won't flourish. I said "Well, out there in the Torrens Valley, there are some Avocado trees which are in fact, fruiting prolifically. They said, "Oh yes, it's a very specialised frost free area but they won't flourish normally in South Australia. You can't do it, Premier". And I suggested a number of other things to them, like Limes. "No", they weren't interested in doing any of it. When I told them to do it, they carried out a few experiments which curiously, did not work.

Now you know,- when you are in office and have to face this sort of thing from public servants. If you look at that programme, 'Yes, Minister', let me tell you that that is mild as compared with what actually happens. But there are more ways of killing a cat than the minister of that particular programme has found out.- and so I said, "allright, well if the Department of Agriculture won't cooperate in doing something innovative, we'll do it in another way, so I appointed a specialist consultant with the Botanic Gardens which was not under the control of the department of Agriculture and used him as a consultant to establish a number of experiments in jail areas. Cadell, of course was where a number of those experiments took place. That's why I am appalled that they are undoing work that we did years ago. When we developed experiments there that proved that we could grow numbers of things which the Department of Agriculture said were not suitable to us, the Department of Agriculture got into a grand 'tissy' and started experiments itself at its farm in Loxton, which they had not done previously, but you had, you see, to give them a bit of curry in order to get them to do the things that you wanted.

In the meantime, I had to go to Germany and I was in Berlin in the winter and it was about 15°C below zero. Here was a great big window full of Avocados! I thought, "where do these come from?" Well, they were flown in every day from Israel. I said, "If Israel can grow Avocados, WE CAN! There was absolutely no reason why not. Well, of course, people have ever since. There were some very good crops established on the River Murray. They imported

salt-resistant stock which they had to go through some fandango to get, but never the less they did it,- and I have got Avocados here in Norwood which are fruiting prolifically myself.

I set about seeing to it that people started to appreciate that it is possible to grow very much more than the fairly limited range of product; European derived, that had been the tendency for people in South Australia to grow to that date. I then wrote a cook book, part of which was devoted to the fact that Australia had arranged its transport very well because the sale of its fruit products necessitated the development of adequate transport and we lived in the second largest tropical country in the world. It is only Brazil that has a larger area of land in the tropics than we have, but we have tended to confine our diet to standard product of the temperate climate. We should make use of our potential and I endeavored to promote a wider use of a range of product and I am still involved in trying to things of that kind. We have managed now, particularly because of the Malaysian and Vietnamese migration here, to develop a sufficient demand to have an enormous range now of the products which are usually available in Asian countries, available in the Adelaide market. What we haven't done effectively, is to take from Central America.- There are a whole range of the Chilli products which are not available here at the moment and which really give you a much better range in cooking. There is so much more that we can yet do.

Now, when I started on all of this, while I was Premier, and I had written my cook book and got people cooking in woks. Nobody, very much had a wok in those days in Australia.

And then came the opportunity to establish a food school. I had a tremendous fight with my colleagues in government about that. I said to Hugh Hudson when he was establishing the Regency Park College, "Yeah, Hugh, well, we're going to establish a food school there. And the best equipped food school in Australia too". He said, "Oh, Don... Gosh... Mainly... You know... That's useless. I mean it's...I know you're interested in cooking and that sort of thing... I said, We are not going expand the lot of clerks, insurance salesmen and that sort of thing. It's in tourism and we have got to have people who are educated to a standard where they can service the tourists as the tourists will demand. At the moment, our cooking school is in some Quonset huts, attached to the Plumbing School at Rosewater and we are not going to continue that"... ...We got the food school. And so we involved them in a wider use of ingredients and materials.

When I resigned from office, I bought a little block of land in North Queensland. In Cardwell. I set out to establish exotic, tropical food plants on this piece of land,- it needed more time and hands-on care than I was giving it in occasional visits for two to three weeks in North Queensland. So some of my experiments were not particularly successful. Numbers of the trees flourished but didn't fruit. Some of them behaved very strangely. I established for myself before very long, that within a very small area,- it was only seven acres, the soil quality could differ very very markedly. and the reactions of the plants accordingly. I established a Banana and Plantain plantation there. At first these were doing 'reasonably well' and then the pigs got in and knocked them all down... and ate the roots. So I had to pig-fence the area and re-plant. I had them all on my trickle-feed and whatnot,- and they stayed most uniformly about hip-high. They were there... for... something like nine years, these things remained... pygmy plants. Obviously in the wrong spot, so I chose another place down the other end of the block and pig-fenced that, and I put in some Cavendish and some Lady's Fingers. That was the only stock I was allowed to get at that time

because there was a sudden ban on movement of any Banana or Plantain stock in north Queensland. Everybody about was getting 'Bunchy-top" but I got Bananas growing everywhere, and without spray! They were the most flourishing Bananas on the coast, isolated from the other plantations in a tiny little clearing, surrounded by the native vegetation... wonderful Bananas!

Years later, I went back, when, I had sold the block, as I did, eventually to Mogens Bay Esbensen who later was a restauranteur in Sydney but had then, the Nautilus restaurant in Port Douglass,- and who wrote a book, 'A Taste of the Tropics',- based on the things that were being produced on that block.

I Had there, Avocados, established in an understorey, on what was an old Bush Turkey mound, which the local... top... fruit grower... the guy who really initiated Litchee growing in North Queensland... he was a great guy and he came and helped me a lot on the place. He said, "This is the ideal spot, Don. They'll do well here and I'll get you the whole range of Avocados so that you've got a succession of them, and they'll do well".

Let me tell you, they did not fruit as well as my Avocados here in Adelaide!

My Macadamias. I had about 18 Macadamia trees. I didn't get very much from my Macadamia trees up there,- but in Norwood, I've got a Macadamia tree which is twenty feet high and which is absolutely 'hung' with nuts at the moment. Let me tell you that we get a good crop from it every year.

So. You can get all sorts of lessons about the way in which fruit will grow in this country. There were some successes I had.- Numbers of my Mangoes did very well. The big problem with Mangoes in North Queensland, if you're growing them in any way commercially, is that mangoes are very temperamental They blossom.. will only set fruit in certain conditions,- and some years, when you have got a good crop, so has everybody else. They were giving away FIVE MANGOES with every order in the local shop. Nobody wanted my Mangoes.

Actually from my youth in Fiji, where I grew up eating Mangoes, on the side of the island where we lived, which was near Suva, Mangoes would never fruit. You don't get fruit on Mangoes on the WET side of the island in Fiji. On the DRY side of the island, which is the area from Nadi to Baa, on the North Leviti? level, the Mangoes will set prolifically. And you do need a reasonably dry climate for Mangoes to set. This is why, actually, they should do pretty well in Adelaide. A big problem with Mangoes in north Queensland, is that you can get a period when the blossom is there and it is too humid for the blossom to effectively to set the fruit. I have seen it with Mango growers all around where I was in Cardwell. So, what was happening in North Queensland developed there. There were a numbers of my friends who were involved with it, like Dianne Cilento, for instance and the local Lee Brothers, up there, who were of fourth generation Australian-Chinese family of big Banana growers from way back, and they established, South of Cardwell, a tremendous orchard of exotic fruits. They helped me a lot with a number of the exotica that I wanted. I found it terribly difficult, for instance to get a 'Callamantsi'. But I got one, and it fruited very well. Now, if you want to cook food which is Filipino based, you need Callamantsi, and it was one of the things that convinced Mogens Bay Esbensen to buy my block of land.- "He's got a Callamantsi! I have to have the block!"

So, yes. Generally the Citrus did pretty well, although, of course, up there, you constantly have to watch it for 'black rust'.

Unfortunately, Mogens went back to Denmark and sold the whole place,- but,- it was beautiful being there. And, I find, constant experiment; widening out your food resources; getting people to understand that there is so much beyond the boundaries of what we presently have in Australia as resources. Our boundaries have expanded all right, but they can be wider yet.

And so, I commend you for what you are doing. Part of the problem when we do produce things that can enrich our food resources, is that the people who are left with the responsibility in these areas, of production, don't realise that they have got to do a marketing job, and that seems to me, what the Department of Correctional Services is apparently about at the moment. I'm appalled that what they have grown successfully up there is under any kind of treepull scheme. Because it IS a matter of marketing. When I wrote a cook book about the resources that there were in Australia and the things that could be cooked from it and the ways in which to do it, the publishers turned it down because their readers said, "Oh, nobody would want to cook that because you couldn't be able to get any of these things. Well, actually, most of the things that were in that manuscript, are now available. People just do not have foresight in marketing in this way, but with the stimulus which you people can give them, I'm sure, that eventually, we are going to get there. After all, Australia is the richest country in resources of it being able to grow anything it wants to grow in the world! And we ought to make use of our resources, oughtn't we?
I'm sure, that is what you are about. It's certainly what I love to try to do. Thank you very much.

Don Dunstan has opened a restaurant, "Don's Table", on The Parade, Norwood.

Source: Anon 1994a, *'Don Dunstan, Ex-Premier, but still a Rare Fruit Enthusiast.*', Bronwen Dohnt Files No. 225. DUN/Box74/225.

Appendix 6.3

Growing tropical and sub-tropical fruit and nuts at Cadell Training Centre 1974

APPENDIX E

92/4(c)

GROWING OF TROPICAL AND SUB TROPICAL FRUIT AND NUT CROPS AT CADELL TRAINING CENTRE

Information gained from the literature and from a trip to Cadell, Merbein, Dareton and Irymple*

Crops are divided into Tropical evergreen species and Sub-tropical deciduous species. I have limited the discussion to climatic requirements, varieties, availability of planting material, plant protection and irrigation.

I. Tropical Evergreen Species

1.1 Avocadoes

River areas are borderline in climatic suitability and the right aspect and situation must be chosen. Avocadoes tend to be damaged more by wind than frost, particularly by hot north winds. At Dareton, banna grass was used as a windbreak and trees next to the windbreak were noticeably heavier in cropping. During establishment polyethylene mesh cases were used to protect young trees from the wind. The avocado grows to a large size and a 30' x 30' spacing was used at Dareton. Trickle irrigation was suggested for establishment of young trees.

Phytophthora cinnamomi a soil borne root rotting fungus is the main disease affecting avocadoes. Planting material must be obtained from a clean source to avoid introduction of the disease preferably from South Australia or C.S.I.R.O. at Merbein.

Planting material should be available in limited supply from A. Liebig, Waikerie and D. Harwood of Berri.

Approximately 100 acres of Avocadoes are at present established in South Australia and fruit should be readily available on the market within 1-2 years.

Diuron (Karmex) at 2 lb/ac has been found highly satisfactory for use in weed control in avocado orchards.

1.1.1. Varieties

Fuerte is one of the most important varieties and is of excellent quality. Haas is also a popular variety whereas Zutano is a light bearer and not as good as Haas in flavour. Kincon is a good bearer but fruit has a narrow neck.

Varieties which would be suitable for marketing and their dates of maturity for River districts are as follows :-

* Irymple - Vict. Dept. of Agriculture Horticultural Research Station at Irymple.
Merbein - C.S.I.R.O. Station of Division of Horticultural Research at Merbein.
Dareton - N.S.W. Dept. of Agriculture Research Station at Dareton.

Bacon (April, May), Edianal (June, July), Fuerte (May-July), Haas (October-December), Nabal (October-December), Kincon (July - September), Sharwil (July - September), Zutano (June - July).

1.1.2. Recommendations

As avocadoes will be readily available in 1 - 2 years and they do not seem to fit the requirements mentioned in the terms of reference there seems little point in growing them at Cadell, where conditions of high salinity and susceptibility to frost provide conditions unfavourable for them.

1.2 Mangoes

At Dareton young mango trees were protected by a brush shelter on three sides and a hessian cover to protect them from frost. Indian varieties such as Alphonse, Mulgoba, Amini, Pahesi, Bennett, Haden, Sando ka, Anders and Strawberry, tend to be more cold tolerant than those from the Philippines.

The mango may grow from seed but normally trees are budded or grafted. Since the mango is sensitive to root cutting or transplanting seeds are often planted near stakes and budded and grafted in position. The spacing at Dareton was 24' x 24'.

The mango is not as susceptible to cold as paw paw but is normally limited to tropical or near tropical climates because of its tenderness to cold. Young trees particularly are damaged by a temperature of -2°C and severe killing occurs at -4°C. Flowers also are particularly frost tender.

Newly transplanted trees must be watered and protected from drying sun or wind. Fibreglass or polythene shelters could be used for this purpose during winter.

Planting material may be available to a limited extent from Don Maggs, C.S.I.R.O.

Considerable labour and material may be required to establish Mango trees at Cadell. If there is any doubt about sufficient labour being available planting should be deferred.

It is not known whether the fruit quality and yield produced in the Riverland would be satisfactory for this crop.

1.3 Macadamia Nuts

The macadamia nut grows and crops well in the Sunraysia district even although it is native to tropical Australia. Good protection from wind is required.

The macadamia tree is sensitive to root cutting at transplanting and this operation should occur during a cool humid period of the year e.g. Autumn. Perhaps fibreglass shelters would be advisable during the establishment phase in winter.

Planting material appears to be unavailable in South Australia. Grafted trees would be available in Queensland or New South Wales but should not be introduced because of the danger of introducing phytophthora cinnamomi. Alternatively, seedlings could be raised from seed under glass and need not necessarily be budded or grafted. Seed should be readily available from the New South Wales or Queensland Departments of Agriculture. Macadamias appear to grow successfully in frost-free districts and once established should grow readily in frost-free sites in the Riverland.

Because of the long term required to reach full productivity, and the susceptibility of the Cadell site to frost, it would be preferable to grow this crop in more favourable localities.

1.4 Paw Paw

Paw Paw (Papaya) is considerably more tolerant of cool weather than some other tropical species. Although cool weather reduces growth and yield, the greatest ill affect of cool weather is on flavour of the fruit which then becomes insipid and not unlike that of a pumpkin.

A temperature of -3°C or below will cause serious injury and some injury may occur at temperatures considerably above this.

Because of its large leaves, succulent stems and heavy fruits, paw paw plantings are in more danger of loss from winds than most other orchards and effective use of windbreaks is most important.

Paw paw seeds are so abundant in the fruit but are surrounded by a gelatinous covering. The gelatinous covering can be removed by rubbing thin layers of seed on a cloth which is then washed and dried. Seedlings should be raised in sterilized potting soil in partial shade. After the cotyledons appear they may be placed in full sunlight.

Spacing should be at 9' squares, and dressings of fertilizers should be light. Both male and female plants occur in a ratio of 50:50 and they cannot be distinquished until blossoming. If four plants are planted at each site there is only one chance in 16 that all plants will be males at one site. Male plants are removed as soon as they are recognised.

In the Riverland the main problem will be with frost, cold weather and damage from hot winds. Half hardy varieties could be obtained from New Zealand. These, however, lack flavour. At Irymple the fruit set so late that ripening did not occur. It is suggested that at Cadell, fibreglass or polythene shelters are used during winter for warmth to protect plants from cold winds and to enhance ripening and fruit quality. Fibreglass or polythene shelters would provide little if any protection from frost.

The hessian covers used at Irymple protected plants from frost in winter but also prevented warmth from reaching the plants during the day.

Recommendations

It has been suggested that the labour position at Cadell is not as good as appears on the surface. Furthermore, the Cadell site is not considered suitable because of frost susceptibility.

/4

Paw paw under these conditions would be expensive to grow and highly labour intensive. Perhaps paw paws would be better deferred until
(a) the labour position improves, and
(b) finance is available for plant protection measures.

1.5 Chinese Gooseberries

The climatic requirement of chinese gooseberries is such that they could be grown at both Lenswood and Cadell. However, protection is required from hot northerly winds as well as from frost in the spring. Since the tolerance to salinity of chinese gooseberries is similar to that for citrus, under-vine mini sprinklers or drip irrigation would be recommended for Cadell. Establishment of young seedlings has also been most successful under trickle irrigation.

The cropping period for Chinese gooseberry is May-June when few other fruits are available. C.S.I.R.O. officers at Merbein have suggested that New Zealand clones would probably be best for trial. An unknown strain of chinese gooseberry which is adapted to South Australian conditions is also available from South Australian nurserymen.

The market for chinese gooseberries is doubtful as it has not yet been developed. There are only about 2 acres of known plantings in South Australia.

With proper management this crop could be developed satisfactorily at the Cadell site and should be high on the list of priorities.

1.6 Litchie Nuts and Fruits

The Litchie tree seems about as resistant to cold as the mango, and old trees are more resistant to cold than young. Old trees tend to become inactive during cold spells and may not be injured by brief periods at temperatures as low as $-6^{o}C$.

A high mean temperature and very humid atmosphere seems to be required during summer.

Soils with an acid reaction seem most favourable.

It is difficult to bud or graft litchies and seedling trees are also liable to be variable. Since propagation is normally by air layering, it would probably be necessary to obtain grafted trees from an experienced nurseryman.

No planting material is available in South Australia and it would be necessary to obtain this from interstate through quarantine. A limited amount of planting material through quarantine may be available from Merbein.

The variety Brewster is the one most commonly grown at a spacing of 25' square.

Grafted seedlings have survived at Dareton for two winters without protection. Drip or mini sprinkler irrigation is recommended to assist in establishment.

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As with the other tropical species litchies are susceptible to damage from wind and frost.

Overall there seems to be some chance of success in growing litchies at Cadell.

1.7 Annonas (Custard Apples)

Of more than 50 species in this genus only a few bear fruit worthy of discussion. These are the soursop, cherimoya and Sugar apple or sweetsop and custard apple.

1.7.1 Soursop

The tree is small and should be grown at 15' square spacing. The interior of the fruit is white with soft cottony strands of flesh and many black seeds. This species is purely tropical and the least resistant of any to cool weather. It survives only in the very warmest parts of Florida and would not be recommended for trial at Cadell.

1.7.2 Cherimoya

The original wild range of the species is thought to be the highlands of Peru and Ecuador but was introduced a long time ago to Mexico. It does quite well at Los Angeles in California.

The seedling forms tend to be nearly true to type and the species tends to be propagated from promising trees in seedling plantings. Important varieties are Bays, Booth, Chaffee, McPherson and African Pride. Of these varieties, Bay seems to develop good flavour under cool conditions better than the others.

Practically all leaves fall in late spring and buds are slow to start so that trees look ragged in late spring or early summer.

The tree grows vigorously at first but more slowly later and could be planted on a 20' square spacing. In districts with cool winters, fruits that ripen in late autumn or early spring would have better flavour than those ripening in mid-winter.

Fruit is buttery or custard-like but on average flavour is not as rich as soursop. The tree is less resistant to frost than lemon and is also less resistant to heat than other trees. Leaves and succulent shoot stems may be killed by heat in situations in which citrus trees would thrive.

In the seedling stages at Cadell it would be recommended that fibreglass shelters be used in the winter months and in the hot summer months trees would need to be protected by polythene mesh cages for this crop to succeed. Overall it is not considered that the Cadell climate is suitable.

1.7.3 Sugar Apple, Sweetsop

This tree is less resistant to cold than cherimoya but more resistant than the soursop. Propagation is usually by seed but can be by budding or grafting. It only does moderately well in Southern Florida and therefore could not be recommended for Cadell.

1.7.4 Custard Apple (Bullocks Heart)

This species originated from the American tropics. The tree is about the size of the cherimoya or larger and has fruits like cherimoya. The flesh is dull and insipidly sweet and found to a considerable extent in West Indian markets.

Recommendations

The lack of resistance of trees of this group to frost and to hot drying winds would make them expensive to establish and highly labour intensive. The same comments with respect to labour involvement and capital expenditure which apply to paw paw would also apply to Anonas species. These species should be low on the list of priorities for Cadell.

1.9 Guavas

Experience at Merbein indicates that there are no problems in growing guavas in the Riverland and several varieties are under test. The species spread originally from tropical America but appears to have a climatic range for beyond the tropics. It grows to approximately the same size as a peach tree, and therefore should be grown at about 20' x 20' square spacing.

Most trees are grown as seedlings but not propagated vegetatively.

Planting material appears to be available from South Australian nursery men but it is not known whether these varieties are large fruited. Recommended as high priority for Cadell.

1.10 Feijoa

The species originated in Southern Brazil, Paraguay, Uraguay and Northern Argentine. It is now rather widely distributed and has a wide climatic range but is not grown commercially to any extent.

Varieties are Choiceana, Superba, Coolidge, Bliss, Hiro and Horne.

Spacing should be 15' to 18' on the square. Propagation is normally by grafting onto seedlings and requires considerable skill.

Suitable planting material seems to be available from South Australian nurserymen. However, a superior clone of feijoa also seems to be available at Scoresby Research Centre.

Recommended as high priority for Cadell as feijoas should be suited to the climate.

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1.11 Tahitian and West Indian Limes

Limes are believed to have originated in north-eastern India and adjoining centres. It was brought to the Americas by the Spanish and Portugese in the early sixteenth century and escaped cultivation in the West Indies and became wild, hence the name West Indian Lime.

The origin of the Tahitian lime is obscure but it also probably came from the same source.

The West Indian Lime is less vigorous and robust than the Tahitian, is very much thornier and much more sensitive to cold than the latter. In contrast with the Tahitian lime, West Indian lime is highly susceptible to withertip fungus, citrus canker and tristeza virus diseases. The West Indian lime is so susceptible to tristeza virus that plant pathologists use it as an indicator plant.

Tahitian limes tend to be seedless in contrast to the West Indian lime which has many seeds.

Development of the West Indian lime is restricted to the hot semi-tropical, or tropical regions. When grown in cooler climates the fruit is undesirably small and unattractive.

Unlike many other tree crops the West Indian lime is normally grown as a seedling whereas the Tahitian lime is normally budded and grafted.

The Tahitian lime is far more cold hardy than West Indian and has similar climatic requirements to the lemon. Although the West Indian lime is normally preferred the Tahitian lime is an acceptable substitute. It is very similar to the lemon in appearance and some education of the public could be required to distinguish the two.

There is only one variety of the Tahitian lime which is commercially important and this is the Bearss Seedless.

Of the two types of lime the Tahitian seems to be more suited in its climatic requirements to Cadell than the West Indian lime.

Planting material will be available from Ian Tolley of Renmark and if the order is placed early, trees budded in August, 1974 will be ready for planting out in August, 1975.

Of the species listed by the chefs, the Tahitian lime must be of high priority.

This crop does have good prospects of success at Cadell, providing relatively frost free sites are selected.

II. Sub Tropical Deciduous Species

2.1 Pistachio Nuts

Field trials have been established throughout Australia including several in South Australia in collaboration with C.S.I.R.O. The pistachio tree is tolerant of salinity and hot dry summers and cold winters. It also thrives on poor soils.

Seedling trees take six years to fruit compared with 4-5 years in the case of grafted trees.

There should be no problems in growing this species.

Because of the small size of the nuts harvesting may be too expensive for commercial culture unless mechanised. Tree shakers could be used for harvesting pistachio nuts in the same way that almonds are harvested.

Planting material would be available in 1975 through the Loxton Research Centre.

2.2 Pecan Nuts

The Pecan nut grows extensively and often wild in semi arid districts in Texas, Louisiana, Mississipi, Arkansas, Oklahoma, Kansas, Missouri and Kentucky.

Varieties are Sehley, Stuart, Success, Pabst, Russel or Maham, Frotscher, Moneymaker, Van Deman, Burkett, San saba, Halbert and Sovereign.

Propagation is normally by budding or tongue grafting and both procedures require particular skill and care. The frost liability at Cadell might prevent satisfactory cropping of the pecan nut. Deep well drained non-saline soils would be essential for success.

2.3 Persimmons

2.3.1 American

American persimmons are native from Florida to north of latitude 40°. Flowers open late so they are not apt to be killed by late spring frosts. Varieties are Early Golden, Ruby and Miller. A cold winter is required to develop the buds.

2.3.2 Oriental

The oriental persimmon except for citrus is the most extensively grown fruit in Japan and is one of the most important fruits of China.

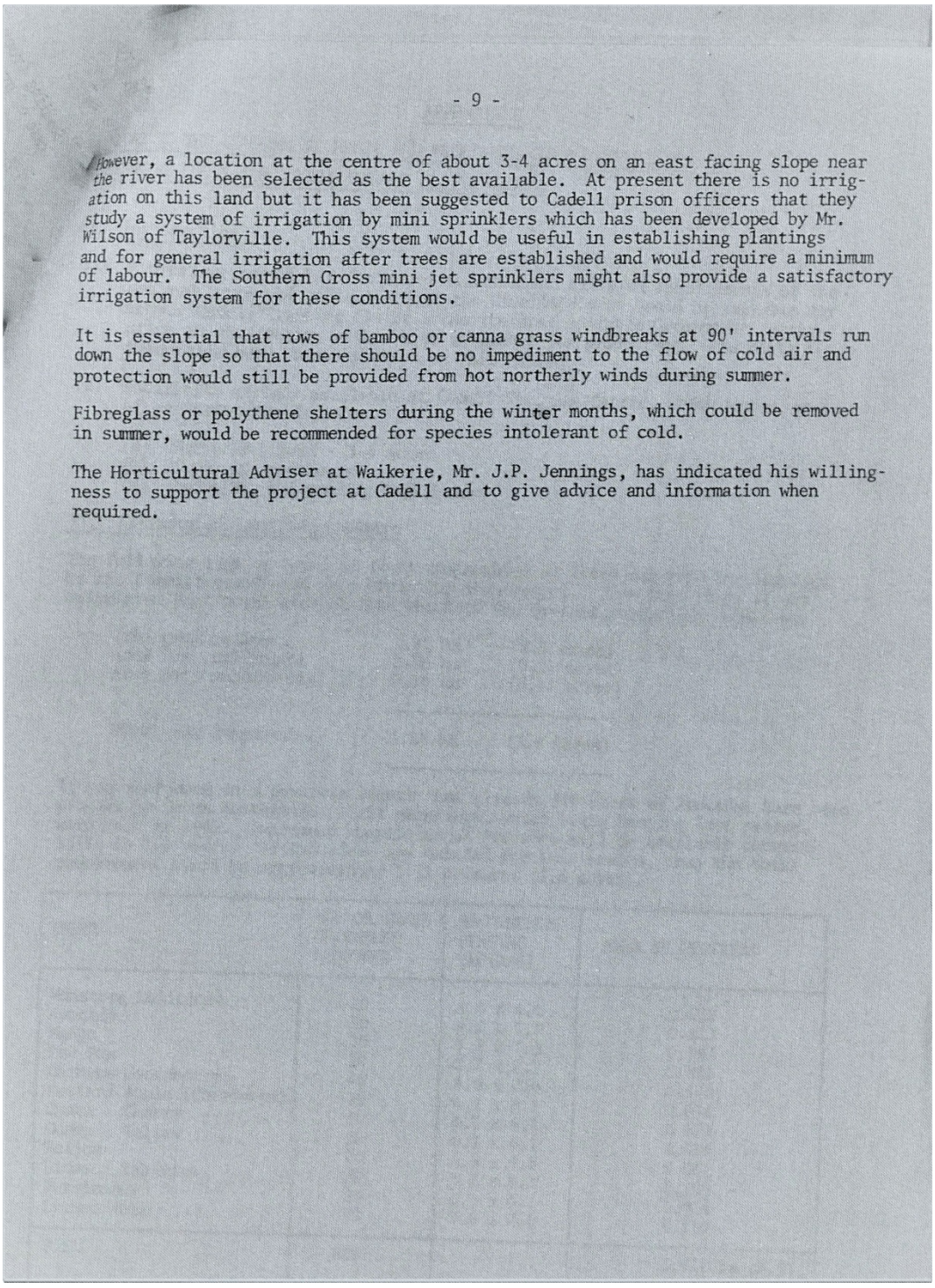
Fruit of most varieties like that of the American persimmon is highly astringent until soft ripe. Fuyu appears to be the most popular variety.

Planting material of persimmons appears to be readily available from the S.A. nurserymen.

The climate at Cadell should be suited to persimmons since persimmons will grow over a wide climatic range.

Choice of Site at Cadell Training Centre

The irrigation settlement at Cadell does not have a good record of freedom from frost. The training centre at Cadell also has similar problems.



- 9 -

However, a location at the centre of about 3-4 acres on an east facing slope near the river has been selected as the best available. At present there is no irrigation on this land but it has been suggested to Cadell prison officers that they study a system of irrigation by mini sprinklers which has been developed by Mr. Wilson of Taylorville. This system would be useful in establishing plantings and for general irrigation after trees are established and would require a minimum of labour. The Southern Cross mini jet sprinklers might also provide a satisfactory irrigation system for these conditions.

It is essential that rows of bamboo or canna grass windbreaks at 90' intervals run down the slope so that there should be no impediment to the flow of cold air and protection would still be provided from hot northerly winds during summer.

Fibreglass or polythene shelters during the winter months, which could be removed in summer, would be recommended for species intolerant of cold.

The Horticultural Adviser at Waikerie, Mr. J.P. Jennings, has indicated his willingness to support the project at Cadell and to give advice and information when required.

Source: Government Fruit and Vegetable Garden Working Party 1974, *'Report of the Government Fruit and Vegetable Garden Working Party 18th September 1974'*, South Australian Government, Adelaide. State Records of South Australia, File No. GRG75/71.

Appendix 6.4

Third Report to the South Australian Government Fruit and Vegetable Committee – Northfield Research Centre 1974

THIRD REPORT TO THE S.A. GOVERNMENT FRUIT & VEGETABLE COMMITTEE

Work has continued this month according to the Vegetable Planting Pro- Pro-gramme circulated on 1st September, 1976.

BOTANIC GARDEN
10 NOV 1976
ADELAIDE
SOUTH AUSTRALIA

Northfield Research Centre:

1. Vegetables

1.1 French beans

* Varieties: Redlands Pioneer, Callatin, Burnley Conquest. Apollo, Tendergreen, Brown Beauty, Hawkesbury Wonder and Royal Windsor.
* Planting dates: 27/9 and 21/10
* Replicated 3 X for statistical analysis.

1.2 Baby carrots

* Varieties: Baby pak (242), Baby pak (215), Baby pak (209) and Amsterdam Forcing
* Planting date: 27/9
* Replicated 3 X for statistical analysis.

Amsterdam Forcing has shown poor germination. Seed of this variety has been obtained from another source and will be sown next month.

1.3 Salsify

* Varieties: Improved Mammoth, Black salsify.
* Planting date: 27/9
* Planted for demonstration and familiarisation purposes.

Improved Mammoth has shown poor germination.

1.4 Okra

* Variety: Clemson's spineless
* Planting date: 21/10
* Planted for demonstration and familiarisation purposes.

2. Herbs

A perennial herb garden is being established. The garden includes the following species:-

Bergamot
Burnet
Chives
Florence fennel
Garlic
Lemon balm
Lovage
Marjoram
Oregano
Parsley (annual)
Rosemary
Sage
Sorrel
Tarragon
Thyme - garden & lemon
Winter Savory

Lenswood Research Centre:

1. Lettuce

* Varieties: Cos verdi, Butterhead bonja and Northern States butterhead.
* Planting date: 27 9 and 21/10
* Replicated 3 X for statistical analysis.

2. Sugar peas

* Varieties: Dwarf, Grey giant, Early record,
Type hendricks and Sugar peas
* Planting date: 27/9 and 21/10
* Replicated 3 X for statistical analysis.

3. Shallots

Shallot seed as well as bulbs have been planted for demonstration and familiarisation purposes.

* Planting date: 27/9 and 21/10.

Nursery Plan:

Smart's Nurseries at Lockleys have agreed to raise seedlings of cherry tomatoes, celeriac and watercress for planting at the agricultural Research Centres. These crops will have greater opportunity to become established if raised in a nursery and then transplanted into the field.

Another avenue for the promotion of newer products may be with involvement and co-operation from the nursery industry.

Fact Sheets:

1. Herb Fact Sheets

Three fact sheets have been written and are now being produced. These sheets are:-

* Perennial Herbs from the Home Garden
* Annual and Biennial Herbs from the Home Garden
* Harvesting and Storing Herbs

2. Culinary Promotion Fact Sheet

The price for printing 5,000 copies of the culinary promotion fact sheet is $100.

The two coloured fact sheet incorporates the South Australian Government Fruit and Vegetable Committee's logo printed in dark green.

The first culinary promotion fact sheet to be printed will be on baby carrots.

"The Grower"

"The Grower" is the official journal of the S.A. Fruitgrowers and Market Gardeners Association and is circulated to a wide range of people associated with the horticultural industry.

An article has been written for "The Grower" explaining some of the current work being carried out by the S.A. Government Fruit and Vegetable Committee.

The article includes facts on the three main crops to be promoted this season and it will appear in the December issue of "The Grower".

Source: South Australian Government Fruit and Vegetable Committee (SAGFVC) Report 1976c, *South Australian Government Fruit and Vegetable Committee (SAGFVC) Third Report April (Reissued 1 September) 1976,* South Australian Government, Adelaide. State Records of South Australia, File No. GRG10/149.

Appendix 6.5

New Plants Suggested by the SAGFVC 1977

Okra
Baby carrots
Cherry tomatoes
Celeriac
Chinese cabbage
Chinese spinach (or mustard e.g. Pak Choi)
Cos lettuce
Sweet potato
Leeks
Kohlrabi
Witlof
Cress
Sugar peas
Salsify
Snake beans
Rosella
Cape gooseberry
Endive
Chicory
New Zealand spinach
English spinach
Borecole (kale)
Scollopini
Hamburg turnip rooted parsley
Radish – long black Spanish
White sprouting broccoli
Red cabbage
Jerusalem artichokes
Corn salad (lamb's lettuce)
Eggplant
Bush pumpkin
Hot capsicums (chilli)

South Australian Government Fruit and Vegetable Committee (SAGFVC) Report 1977b, *South Australian Government Fruit and Vegetable Committee (SAGFVC) Thirteenth Report 5th February 1977,* South Australian Government, Adelaide. State Records of South Australia, File No. GRG10/149.