

CAMPBELLTOWN CITY COUNCIL ORAL HISTORY PROJECT
Our Fruitful Record: A history of Market Gardening in Campbelltown

**Oral history interview with Margaret Emery, Paul Emery and Brian Emery
recorded by Katrina Spencer on 10th January 2018.
at Campbelltown, South Australia**

Interview OH 1130/7 (two sound files)

Participants:

OH: Katrina Spencer

BE: Brian Emery

PE: Paul Emery

ME: Margaret Emery

OH: This is an interview with Brian and Paul Emery brothers, and their cousin Margaret Emery by Katrina Spencer on the 10th January, 2018, and it is part of the Campbelltown City Council Oral History project, "Our Fruitful Record, a History of Market Gardens in Campbelltown". So thank you for being part of this. Margaret what's your full name?

ME: My name is Margaret Jane Emery.

OH: And your date of birth?

ME: The 27th July, 1949.

OH: And you were born here?

ME: Yes I was born I think at Calvary Hospital in North Adelaide and, and my parents were living in the Campbelltown area at the time when I was born.

OH: Right and your parents full names?

ME: My father was Charles Ramsey Emery and my mother's maiden name, she was Beryl Mary Dalton, they both came from the area she came from Paradise. So he married a local girl.

OH: And when were they born?

ME: Dad was born in 1922 and Mum was born in 1924 so.

OH: Alright, thank you. Brian.

BE: Brian David Emery, born on the 13th April 1943 at Calvary Hospital.

OH: And your parents?

BE: Edward Robert Emery, more known as Bob, and he was born on the 1st May, 1904, and Nellie Veronica Whelan who was born on the 31st March, 1906. Dad was born in Broken Hill, Mum was born in Kent Town, Adelaide and Dad came down to school and lived at Joslin and then when he and Mum got married they moved to Athelstone at the death of our grandfather.

OH: Right thank you, and Paul.

PE: Paul James Emery born the 23rd July, 1941, I'm 3rd one of the brothers.

OH: Right so, so how many brothers are there?

PE: There's six.

OH: Six brothers, well we'll hear a bit more about your side of the family in a moment. So Margaret you've got the records of when the Ey, the Emery's first came to Australia and some of that history, would you like to tell us about the family coming to Australia and taking up market gardening?

ME: Yes sure. Well we're descended from a couple that came to South Australia from West Sussex in 1839. So quite early in South Australian history, they were a John and Elizabeth Emery and they had married in a small town in West Sussex at the end of 1838 in, or in late November, 1838 and early December they sailed from England for South Australia on a ship called the Buckinghamshire, which was quite a large ship. And they'd applied for free passage through the South Australia Company and they arrived at Glenelg in March, 1839. And they, he was in his early 30's about 33 but and came from an agricultural family probably mainly sheep farming in Sussex. And Elizabeth was only 18 and it seems as though she'd been a domestic servant to the Emery family there but they arrived and she was probably illiterate, she'd marked her marriage certificate and then later her will with a X rather than signing it. So but they, well they had 6, oh 5 sons between 1839 and 1847 so there was a John was the oldest of those and Robert who was our great grandfather was the youngest of those sons. So but in, well that Robert was born in 1847 but only a couple of months after he was born, his father John died. So his mother was left at age of 25 with 5 sons under 8 and the youngest of them only a couple of months old and by that time they were in the Torrens Valley.

So sometime in those early 1840s they'd taken up land on the, not on the Campbelltown side of the river, but on the Gilles Plains side of the river and they were on Section 508, which was north of the river but just east of Darley Road and it was part of a property that later became known as 'Beefacres'. So it was, a name that became known in the area, but that property and they leased some other nearby Sections too, so they were farming over quite an area, but it was broad acre farming rather than market gardening at that stage. And the John Emery had had a business as a stock agent and a dealer, stock dealer as well as those agricultural properties. So but he died intestate and Elizabeth had to cope with quite a lot I think after he died, but she stayed on the land, she leased some more land at Dry Creek around 1850 and they moved onto a nearby Section, Section 503 which was at, at Gilles Plains in 1857 and she bought that land in the 1870s. And that property, it came to be known as "Torrensford" although I don't think it was known as Torrensford while they were living there, but you can find information about the Torrensford name later on. And the house on that property's actually still there in a, a street called Lagonda Drive in Windsor Gardens. So there is a remnant of their life at that stage still there. But the two oldest, well no not the two oldest son, the oldest son and, and one of the others both went and worked on station properties and didn't stay on the land.

There was one George who seemed to have been afflicted by illness and died at a fairly young age in 1870. But Richard the second son and Robert the youngest our great grandfather did go onto, to work on that land as, as they grew up. And we've got some information from Robert's diary from 1867 when he would have been about 20 and they talk a lot about reaping and winnowing and carting wheat. So it was still very much broad acre farming but Elizabeth died in 1892 and it wasn't long after that, that they lost that property because I think there was a depression in the 1890s there could have been a combination of reasons but they couldn't service the debt and that they lost that property. But the family did continue market gardening interests in Campbelltown because by, by then they had acquired some interest there. So I can go on and talk a bit about-

OH: Yes please.

ME: How that came about which is a-

OH: Do, do you know whereabouts in Campbelltown they were then living?

ME: They, Robert yes they, there were two parcels of land in Campbelltown that were involved quite early and one was on the corner of Lower North East Road and Ann Street. Part of it was, part of Section 310 and the Sections are set out quite well in the book about Campbelltown history by Elizabeth Warburton, but it's an easy way of referring to the, the land. And another parcel with, well that bit was about 6 acres in total, but there was another Section of 17 acres which was on the Torrens and it was where Junction Road is, it didn't quite go down to the river but they were off Junction Road towards the river and so not that far from Ann Street but with river frontage. So but the, the land on the corner of Ann Street and Lower North

East Road came because then, Robert Emery had married a Blanche Hancock and her father John Hancock had a store and a garden on that corner. And but he'd died before they married so Robert and Blanche went to live on that garden property and on Lower North East Road. So that bit of land came via his marriage to Blanche Hancock. The other parcel came because the oldest son John Emery who'd been on station country for most of his life bought that block in the 1880s when that area was sold in smaller parcels and built a house on it in 1885. And it came into the, he didn't have children, Robert was the only one of them who had children. So he that land eventually came to Robert and that, my grandfather was the youngest of Robert's sons Paul and Brian's grandfather was the oldest son of that family pool. And so but the youngest son, my grandfather was the one who actually stayed on the land, Paul and Brian will talk about their grandfather but he went off, off the land and had a, a career in the mining area before he bought land later in the area. But the land eventually came to my grandfather and then it came down to my father and his two brothers who continued to garden there, through the 1950s until the end of the 1950s.

OH: Do you know what the family were growing, what sorts of things over those times?

ME: I know that they, I, I know more about what they were growing when I was a child, Paul might actually know a bit more about some of the things that they were growing-

OH: Historically.

ME: A little, a little bit earlier but they ended up growing potatoes in the summer and cauliflowers in the winter as their major two crops, but I can remember small quantities of watermelons and rockmelons and trombones, and they certainly grew onions in the 1940s they weren't growing onions that I remember, but they were growing onions in the 1940s. And on the Sydenham block there were a lot of orange trees, they grew cabbages, they grew trombones there, they, they grew a variety of things I think there so.

OH: So the Sydenham block is that the 17 acres?

ME: Sorry that's the, yes that is the 17 acres sorry it was known as Sydenham, that area was known as Sydenham they always talked about the Ann Street block and the Sydenham block and they moved, my Dad and his brothers moved between those two.

OH: Two blocks.

ME: Those two blocks so.

OH: So Paul do you know any more of the history of what was grown early on?

PE: I think Marg's probably covered Sydenham pretty well I, I can tell you what was growing when we started in 1936 pretty well Uncle Bill was doing the marketing so I suppose he had certain, certain amount of line. When we started in, and well it was the property that Uncle Bill ran it because grandpa was up in, still in Broken Hill.

OH: So is this the Sydenham property?

PE: No this was Athelstone I, I can only talk about, but-

OH: So perhaps if we stay with the Sydenham and Ann Street-

PE: I think you'd better-

OH: To start with-

PE: What Margaret said would be pretty right, because they experimented a lot didn't they, they tried-?

ME: I think there small quantities of things they tried and then if something seemed to be successful then they would go with a bit more of that. There are some photos of a whole lot of tomato plants they must have tried that at some stage, but in my memory they weren't growing tomatoes at all, we used to be given tomatoes from some of the Italians who were growing tomatoes around and didn't grow tomatoes. But there's, they certainly grew carrots a bit, that I can remember them talking about growing carrots a bit. They, but my memories really of the marketing of things, where them harvesting potatoes and then being bagged and going to market and loads of cauliflowers, some of which went to the East End Market but some of which were taken to the Rosella Pickle Factory on, well I want to say North Terrace, Botanic Road, I can't remember what the road was called but and going-

OH: And make a pickalilly?

ME: Well yes they made green cauliflower pickle it was, it's quite, the smell was quite strong when you went into the factory, it was in huge vats. It's one of those funny childhood memories you just remember going there, I remember the smell and I remember these huge, a bright yellowy green colour of whatever they put into the pickle so.

OH: So from your childhood were they working both Ann Street and Sydenham?

ME: And Sydenham yes my Dad used to go and, I, my parents when they married in 1948 moved into the house that was on the Sydenham block but they only lived there for two years and they contracted to build a house on the Ann Street block, they must have arranged for two house titles to be separated off from the market gardening land there. And they built a house

and we moved there in 1951, and then my Dad was going on a, we used to call it a putt-putt, a motorbike between Ann Street and, and the Sydenham block and the major production came from the Sydenham block but they grew stuff on the Ann Street block as well.

OH: So in your childhood it was mainly potatoes and with a range of potatoes, varieties?

ME: Yes there were white and red potatoes, please don't ask me the names of the varieties, again Paul might have more idea-

PE: Well there's Extons and Sequoias.

OH: Pontiacs maybe?

PE: They, they were the red ones yes, I don't know if they grew Kennebec but there was-

ME: They might have grown Kennebec, Sebagos are one, one I remember so-

PE: Sebagos yes that was, that was, Sebago was a good crop ... (Talking over each other) Kennebec could be affected by the wind, if the tops were. So they were a bit touchy, but Sebago was a good ... one, Exton a bit more of an earlier one, but Exton and Sebago were probably the main, they would have been growing.

OH: So do you have memories of that potato cropping and bagging and?

ME: Yes I do, and yes sewing up the bags of potatoes and-

OH: So were you involved in that sewing up the bags?

ME: We got, we didn't, we were too young really, I was there until I was 12 and so I guess by the time I was 10 to 12 maybe we got to do bits and pieces. But I guess they were the things we'd get out of if we could, there might have been hoeing, weeding, we got involved a bit in the watering because they used to watered from a bore and they ran water down a canvas channel alongside the ends of the rows. And they'd fold the canvas to feed the water into a row, leave it running along the row for a certain amount of time until it watered the whole row and then you'd have to shift the canvas take it to the next row, prevent it from going to the watered row and take it to the following row. And I do remember this, having to organise that, being told to watch it and change the watering and just going with Dad to turn on and off the pump and those things so.

OH: And, and being generations of the market gardeners and farmers I imagine there would have been initially mainly by hand and then possibly some animals and then into mechanisation. Do you remember any of those changes-?

ME: That, well they certainly still had horses at Sydenham when I was very young, but they had, I can remember that they, they used tractors by the time obviously in that '50s I don't know tractors would have come in well before that, I think Paul in the 1930s?

PE: Well there, there was always tractors around; they had early days of big old heavy ones after the war they brought in lighter ones-

ME: The lighter-

PE: With rubber tyres that were more suited, they could do the row crop work, before you had big tractors to plough the ground up but you, you had horses they because of their light feet would go through and scarify and try and keep the weeds down in your different crops like cauliflowers, cabbage and anything where you could, that were about two foot six or so apart. So that, onions and that which were planted close, you couldn't get through you had to hoe weed all there.

OH: And I imagine the soils were clay soils were they?

ME: Yes.

OH: So that would have made it difficult for tractors in winter?

ME: Yes that's right it could make it difficult for tractors in winter, but it was, I think it was, what Paul says is the scale of the operation, certainly at Ann Street where our house backed onto the garden, the scale of the operation was such that they couldn't do, there was a lot they couldn't do with tractors really and quite a bit of it still had to be by hand, but it was-

PE: We had more areas, and along the river you'd have flats and behind sheds and all these that weren't really conducive to big machinery, there's a lot of handwork wasn't there?

ME: Yes.

PE: And that's probably like the river flat you'd put trombones or something like there, I know we grew them down on the river flat and beans or peas you'd have in a smallish area because.

OH: So given fairly intensive agricultural practices, did your family employ other workers?

ME: Yes they did employ other workers, there, there were, they employed blokes to do various things there were, well my grand, the Dad and his two brothers worked with my grandfather. So

there were three of them and my grandfather but they, they certainly employed other workers. Again, Paul knows a bit more about that I think because there was a bit of cooperation between-

OH: The properties?

ME: My family and, and his family when I was, well even before I was born probably I think and they were working out things between them and they had labourers that maybe worked for both families. And we were just talking about the fact that my Dad and his brothers or one of his brothers worked for Paul's family when they were quite young, maybe 14 to 16 they're listed in Brian and Paul's Dad's diaries

PE: You've got to remember in our day, era they left school a lot earlier than probably-

ME: That's right.

PE: Got to primary, Year 7 and that was it I would think in a lot of cases.

BE: Our, our Dad kept meticulous diaries from 1936 to '42 and every night he entered every job that the workers did during the day-

OH: Fantastic.

BE: In the, in, in that booklet and-

OH: What a great record.

BE: And there was lots of time that and of course our grandfather died in '34 but Dad and Mum didn't get married till the end 1935. So Dad arrived at Athelstone till 1936. So Uncle Bill, Margaret's grandfather ran the property and he had a person that was a very good manager Harry White so and Harry used to go, to and from Sydenham to Athelstone and looked after Athelstone quite a, a lot. And if you were busy with onions and that, you had to have a lot of people and therefore Charlie, Max and Doug who were two, Margaret's father and, and two uncles at that stage Paul said, "Well the first record I've got is about, when they were about 14, they would cut, top and tailing onions." And then they would go down to Sydenham Dad would say they, so, so many went down to Sydenham to do the top and tailing. So as the onions came ripe to cut they would transverse between properties.

PE: And Dad before he got married was working at Harris Scarfe so he hadn't really had that and being born in Broken Hill. So he certainly needed Uncle Bill more-or-less ran it through his manager Harry White. And eventually Harry stayed with Dad more-or-less once he got married, Harry stayed more-or-less on the Athelstone property and, and ran it right through for even through in my time he was still ran the show. Eventually he, nothing was said, but I think he

gradually put the more-or-less that for us about time we stepped up and did a bit of managing ourselves and he would work on with us.

OH: Handover.

BE: Yeah.

PE: Yeah.

OH: So your family were on the, the, the original properties and how long did they keep those properties?

ME: They kept those until the late 1950s I don't, I don't know exactly what happened about the Ann Street property or how it was disposed of, but the Sydenham property was subdivided at the end of the 1950s. Dad and his brothers had been wanting to get out of market gardening for a while and go broad acre farming. And they'd started to acquire some property down in the southeast and they planned a gradual move. So the younger two moved down there first and we were the, Dad's family was the last one to stay up here and see that subdivision through. And I think while it was, while that land, after it was subdivided Dad either worked for other people or share farmed some land somewhere with other people for a while. And we moved out at the end of 1961, by that time that land had been sold and they had bought enough land in the southeast to start broad acre farming.

OH: All moved down there?

ME: So yes.

OH: So the land when it was subdivided, was that subdivided for housing or was there still some market gardening or-?

ME: Yes, no that 17 acres on the Torrens was subdivided for housing and the Ann Street was subdivided for housing as well, whatever happens if you look at it now, it's, that is all housing. I've got some, these advertising that was done of the house blocks, so you can see how it was divided up at the time, the house that was the 1885 house that was on it, and that had been my grandparents and where I'd had my first two years, that was just demolished because it didn't fit into the division up into blocks, it was smack in the middle of the property and in an inconvenient place. So it was just bowled over, but yes it was subdivided for housing and they had to give part of the river frontage for what's become the Linear Park now. So in that subdivision there was already a provision for a green space along the river.

OH: So, so they were growing right to the river?

PE: Yeah.

ME: Yes they did grow right to the river-

BE: Actually, actually properties in those days you, you owned half the river.

PE: To the centre of the river.

ME: To the centre-

BE: To the centre of the river-

OH: To the-

ME: And my Dad would say, "That was interesting because the centre of the river could actually move a bit."

BE: Move yes.

(All laughing)

ME: The river course changed somewhat over time and so there could be some interesting-

PE: That happened down at Sydenham.

ME: Yes it did, I think Paul.

PE: There was a, dog leg and one big flood, I think Pitmans were on the other side, it cut straight through and so Bill Emery managed to gain that bit of ground because that was then, he had to the middle of the river.

OH: Wouldn't, wouldn't have made your neighbours happy.

ME: No, no it was alright if you were on the winning side-

PE: No, no I would-

(All laughing)

ME: Not if you were on the losing side, though.

OH: I, I imagine there was a fairly strong market gardening community of families, do you have any memories of those other families near you?

ME: We had, well I have memories of other families near us, we had, there were quite a lot of Italian families living around us when I was a kid. Ann Street wasn't, it didn't have heaps of houses in it, it was much more a country environment than a suburban or city environment, although it was gradually changing. But we had Italian, we used to call him Mr Sam, a couple down the road their name was Coppolecchio and Dad used to let him grow some vegetables alongside our house, he mustn't have had enough land. He was, well as I remember quite elderly at the time and not I think working on any broad scale but he liked to grow things like eggplants and things that my Mum was very suspicious about and didn't want to really, she had fairly conservative food tastes. There was a family called Ciotti but I think they were builders who lived on the corner of Chapel Street near us, but Dad was friends with a fellow called Johnny D'Angelica who was, he was a market gardener and he worked with Dad, I think he might have worked for Dad at some stage, but I can remember visiting his place somewhere near on or near Darley Road when I was a kid. And certainly families like Pitts and Packers and quite a number of families-

OH: And were there social occasions when the market garden families got together at all?

ME: I don't think as such not as market gardening families getting together, we, we got together with families I guess that were friends of Mum and Dad and who weren't necessarily, they might have come from market gardening backgrounds. And there was a family called Heading that was, fellow was a mate of Dad's and also a fellow called Laurie Brown who'd he married a girl whose name was Moule and who'd come from the area, but he himself had, was from Victoria and had come here when the war was on people were billeted here when the war was on and some of them met girls and married them and he married her. So we got together with those families, but I can't remember market gardening gatherings as such-

PE: No, no.

ME: Except maybe when you went to the market and they'd just get together as-

PE: They might have breakfast or something ... (Talking over each other).

ME: We, can remember having breakfast or talking to people at the market but not as a, not Mum and Dad as a social couple. Dad-

PE: Well they worked long hours didn't they, and they were working five days plus they worked till dinner time 12:00pm they used to knock off and well Sunday morning a lot of them were church goers back in those day, pretty well-

ME: Yes that's true.

BE: So they probably socialised at the various churches they went to, and got to know them but-

PE: That's right.

ME: I can remember Dad was, he was a bit friendly with some people that he perhaps traded, sold vegetables to, there was possibly people, don't even know exactly but who had fruit and veg shops that he, that they may be sold to and there was a, a, a couple called Ern and Carlien Taddeo that, that-

OH:

ME: Yes and they had a, a place at Kensington Gardens and a tennis court and Mum and Dad used to go and play tennis there. And so we'd all go there sometimes on weekends and they certainly socialised with them, that's one family I could remember.

PE: Well Uncle Bill he was very friendly with a chap up the river Gus Lockett and he grew oranges-

ME: Orange.

PE: Didn't he and he used to go fishing; I suppose that was a bit of alone time, it was-

ME: And there was a, a fellow at Waikerie I presume again had a shop or-

OH: Growing connections-

ME: And but he had, he had some area that was used for roller skating up there, so I can remember Dad coming home with roller, discarded roller skates that were presumably no longer any good for him to use but bringing both me and my sister roller skates back that was, from this bloke that he must have been friendly enough to get them from so.

OH: So the Italian neighbourhood were they reasonably newly arrived families, post-war or they longer term do you know?

ME: Some of them were certainly longer term, I think that the Mr Sam the Coppolecchio had, had come before the war but some of them could well have been post-war. The D'Angelicas were here pre-war because they were-

PE: There was definitely some, because Harry always talked about back in the '30s and that, there were, that they're not big numbers but the majority came late '40s-

ME: After.

PE: Wasn't it in '50s but there was Italian people.

BE: And it probably wasn't till the, the, the late '50s and '60s that they started the, the, Australians all gardeners see the younger ones that were coming through the, the, the broad acre, there wasn't enough land and they were selling land out at Virginia. So they selling the land here and going out to big acres and growing big crops and a lot of the Italians that's when they started buying property up around about that time Paul?

PE: Yes a lot of, they worked two jobs when they came out initially, well you had, you need money to buy land. And, and some they worked say at Holden's or one of these and then they would do work 4 hours or so a mornings work on a market garden. And of course then they picked up the skills, so when they got enough money then they brought these smaller blocks and that, and that's how they really came in and virtually took, well Campbelltown's a big Italian community.

OH: But there was obviously trading amongst the families because you talked about the tomatoes from some of your neighbours and the oranges and so on.

BE: Later on we can go through who, who were there when we were growing up but then the, the Mercorella's were both sides and, and that, we had a, the bread Parker brothers wouldn't bring down to our place, down the road. So we had a breadbox up the top and often the Mercorella's would drop some goods off them or we'd drop them over the fence.

PE: Yes we had a very good relationship.

OH: That strong sense of community?

ME: There was a lot of swapping of, there was always I think swapping of some-

PE: That's right.

ME: Small amounts of-

PE: Goods if you had, you growing carrots and beetroot or whatever, not celery well you'd-

OH: You'd do the sharing around.

PE: To feed the tables of a night-time.

ME: For your table.

BE: So there'd be now and again-

OH: So before we go onto the Athelstone property, is there anything else about the Sydenham and Ann Street property or your memories you'd like to, to share?

ME: I think I've probably covered most of the things that I thought might be interesting. I think life in general was perhaps Brian was mentioning a bit, there was still a lot of, a lot of deliveries, it was bread delivered the box was left out with the money in it on the front porch. Milk was delivered.

PE: In the saucepan ... (Talking over each other).

ME: Well yes and later bottles.

(All laughing)

PE: That's right.

ME: We still had groceries delivered on a weekly basis and my grandfather had married a, a Ramsey from Ramsey's shop at Paradise. And so our, our groceries got delivered still from Ramsey's shop at paradise. So the tram still rang along Lower North East Road. So when I first started school it was a tram, a tram ride.

OH: And where did you start school?

ME: We went to into the city to school to St Aloysius College, my sister and I, my Mum was a Catholic and my Dad had agreed that we would be brought up Catholic. So that's where we went to school. So we caught the tram into the city to school for primary school years so.

OH: And then you moved to the southeast as a young teenager?

ME: I was just started, I started high school and but we moved down there and we went to the local public schools down there. So after there'd been a bit of a debate about whether we would be left up here to go to boarding school to keep going to a Catholic School, but we actually went to the, the local schools down there. So I was 12 going on 13 when we moved down there. So the other delivery man I remember coming was the Rawleigh's man still used to, to come and Mum bought vanilla essence and I think there were medical things that they-

OH: Those cough mixtures-

ME: Bought as well.

BE: Well they had a couple of ointments didn't they, the magic salve and then the, the one that you-

PE: Lip balm wasn't it?

BE: That's right, magic balm.

OH: Well they still sell it.

BE: Yes they do.

PE: Actually while we're on this I, I've got a bit, after the '40s the Adelaide suburbs virtually stopped at Payneham and because it's all market gardens. And I know our first doctor was, we went was Doctor Riley was down in Payneham, the dentist was at Payneham. Geoff Bartold the chemist he was down at Evandale on the corner there of Bakewell Road. Butcher well I think the market man would get the meat at Cheek's, V.O Cheek's were right down near Harrow Road, right down there at St Peters. And then Keelan's Fodder Store on the right, were at Royston Park so and there was, basically out our way there was, well A. J. Stock was on the corner of Lower North East Road and-

ME: Ann Street.

BE: Ann Street.

PE: And Ann Street and of course Ramsey's and Sons who were at the Paradise terminus. So the bakers originally weren't they and-?

ME: Yes it was a bakery, a grocery store and mixed.

PE: And we had home deliveries, we had ice, we don't know who that was, the newspaper and Mr White used to, he had a motorbike and a sidecar, but the sidecar was a big grey box he used to come and bread was Mr Harvey who actually had a horse and a van, he came, that was Ramsey's bread. Milk was Mr Arthur, and Rawleigh's was Leo Slattery. And public transport you had to go down to Paradise to catch the tram or there's a bus, Lang's used to go up to Gorge Road to Athelstone.

ME: I remember that.

BE: We, we used to ride our bikes down to Ramsey's and, and park our bikes in the old horse stables at Ramsey's and then hop on the tram. And we went to St Joseph's Ellangown St Peters about 1950 and there for a couple of years and then to St Joseph's Hectorville in 1952, so we used to catch the tram there or if we went to the later years go to the cricket, used to catch the tram into town but always rode our bikes, had the park at Ramsey's.

PE: The old mile and a quarter we were from the, the tram stop, but we really didn't go up to Athelstone we-

OH: And, and was your mail delivered or was there not a local postal route?

BE: No it, it wasn't in those days, and we were actually living in Athelstone, Schulze Road was the boundary between Paradise but because all our travel was to markets and what not, Dad addressed the mail George Street, Paradise. So Ramsey's had the Post Office as well, but did, did the lot but so when we were coming back from market or when Dad was coming back from market or Rosella or Mile End good yards or whatever, he'd call in. And if we were, Paul and I were with him we often got a bottle of Tawspa to drink, which is like a creaming soda and Dad would pick up the mail up. So it was handy otherwise you would have had to journey up to Athelstone to pick it up, to the Athelstone Post Office. So that's-

PE: Well Tawspa's was the factory down at Payneham taken over by Schweppes I think, just near, over OG Road.

OH: So your child, the three of your childhoods was a fairly rural community?

PE: Yes definitely semi-rural, almost rural.

BE: It, it-

OH: So it was like growing up in the country, not growing up in a suburb of Adelaide?

ME: Much more country like than city like, there was a lot of space around you and.

PE: People often say to me I talk like a country boy, but I don't know if I sound like that or not but.

BE: And, and us riding the bike from Athelstone to Paradise that we knew all the, the names of the people but we always waved to them or they waved to us and was, Nicols, Lucas, Donaldson's.

PE: Donaldson's, Clarke-

BE: Clarke, Silkes-

PE: Pitts, Silkes.

BE: Pitts, Silkes.

PE: Hollister's ...

BE: Right down.

PE: O'Connor's and O'Neill's-

OH: A really strong sense of community?

BE: That's right.

OH: You knew, you knew your neighbours.

BE: That's right.

PE: Oh Harris was on the other side wasn't he?

BE: Yeah and Kimber-

OH: So your heritage Brian and Paul you, your father, your great, your grandfather or your great grandfather-?

BE: Grandfather.

OH: Left the original land-?

BE: No our, our grandfather, our, the, the Robert Emery the, the great grandfather who married Blanche Hancock he, Margaret and I believe he moved in pretty well when he got married. And the eldest daughter was Ida Elizabeth and our grandfather was the eldest son and the second born Cyril John Emery and he was born at, at the Ann Street property in 19th December, 1875. And he went to school and he, finished it he went to St Peter's for his higher education, I don't know how high that was but he-

PE: No that was something in those days though.

BE: He went to work for a stockbroker in '92 and then '96 he moved to Broken Hill as a timekeeper. And then in-

OH: So excuse my ignorance, what's a timekeeper?

BE: I assume that he, he did the wages or clocked people in and out, did that I, that-

PE: He was response.

BE: History just says he was a timekeeper, started off as a time keeper-

PE: He would clock on and clock off-

ME: At the, at the mine-

OH: And was that at the Broken Hill mine?

BE: At the, and he'd started as Timekeeper at the British Mines in Broken Hill and then became, the accountant there and then 1912 he was the Manager of British Mines. And then British Mines were bought out by North Broken Hill later, and then he remained as manager at British Mines and then when North Broken Hill the Manager retired there he then became Manager of North Broken Hill and, and the British Mines.

OH: So your father was born in Broken Hill?

BE: Was born in Broken Hill so our grandfather Cyril John married Catherine Mary Jones and she was on in 1900 and they had four children, eldest was Aunty Eileen in 1901, our Dad was 1904, his brother Cecil was 1906 and another sister Mary in 1908. And so they did their primary schooling in Broken Hill but in 1919 he bought a property at Joslin and-

OH: Your grandfather?

BE: Grandfather bought a property at, at Joslin and the, our grandmother moved down at-

PE: Yes with the 4 children.

BE: With the four children to finish off their higher education and it was also he was looking at retiring.

PE: He was always going to-

BE: Going to go, come back to Adelaide-

PE: Come back.

BE: So in, in 1933 he, he corresponded with all his children pretty, very regularly and we've got our cousin Peter who is Cecil's only son, has got letters from grandpa in 1921 where he as the Manager of the British Mines he took a tour over to England to present himself to the, the mine, the AGM for the British Mines, was held in London each year. So this year he, they, whether they asked him to come over and present himself or whatever he did. And then we've got all these letters where he's decided to, he wanted, he was 50 about, '33 so he's about 56 at this stage and he's looking at retiring when he's 60 and he's looking at buying a property or a couple of properties in Adelaide to retire to. And this Uncle Bill who is his youngest brother and has got this, the work in the market gardens is looking out for a suitable property for him.

And he often travelled by train from Broken Hill down to Adelaide and, and they'd go out and look at a property and any rate, Athelstone bobbed up and Uncle Bill said, "Oh there's a property at Athelstone that is reasonably priced because it was a mortgage sale." And so Cyril said he'd come down so he came down and, and Uncle Bill and he looked at it and he purchased that property in 1933. And, and as we know the history then, Bill and Harry White operated in that time but our grandfather ran all the, the finer details and all the. He then got, he, the, the house was pretty derelict wasn't it Paul?

PE: The place was rundown, very.

OH: And what size property was it?

BE: 16½ acres. So and it's, on a, on the, on the, on the river which is the handy with the waters.

OH: And was that what was the exact location of that property?

BE: It was on the corner of Lower Athelstone Road and Schulze Road and that Schulze Road is now River, River Drive.

PE: Was it, is it Section 805? Section 805, lot 9-?

BE: Yeah-

OH: So was that western side or the eastern side of Schulze Road?

BE: It's the eastern side of Schulze-

PE: Eastern side. Schulze Road was, well it was originally called Boundary Road, we're on the Athelstone side and the western side is Paradise I think. I think it was called Paradise Park after Paradise ... had some fancy name but.

OH: And that stretched from that corner down to the river?

BE: Down to the river.

PE: It's a fairly long property and it was twice as wide at, at Lower Athelstone Road and one of the boundaries it came in, it was fairly narrow by the time you got down to the river-

BE: Down to the river. And we had a river flat but it, it, went up very steeply.

PE: We had a real steep, we had a steep, very steep embankment was a pump, pumped from the pumped up to top of the cement tank wall, that was 160ft so there was and I reckon the bank would have been about 100ft or so wouldn't it?

BE: Would.

PE: Would, it very dangerous really if you shale rock and that.

OH: So your father?

BE: So Dad was working at Harris Scarfe's and then grandpa died on the 16th July 1934, so it was still being run by Uncle Bill and Harry. But Dad was married on the 29th October, 1935 and then he and Mum went to live at Athelstone and then Dad finished with Harris Scarfe's and became a market gardener so.

OH: And he hadn't had much experience of market gardening at that point?

PE: No, no.

BE: No and I think just growing vegetables at home was probably-

PE: I think the grandfather had an orchard out the back and that is still up at Broken Hill he even, he grew fruit trees and stuff it was his hobby-

BE: So we always say that the, the farming and marketing is in the blood, there's people that have, have got that flair, I didn't have it but Paul and Cyril the two and-

OH: It's in the gene pool.

BE: It's in the gene pool that's right.

OH: So they moved onto the property and you said it was fairly derelict at that time?

PE: Yes well it had a bore pump and a, back tank which wasn't all that, it was about four or five feet and it didn't hold a lot of water, it was very, it had a metal around it and I think they'd plastered the concrete. It had chicken wire inside so it was only fairly thin but so you wouldn't have wanted to put too much, but they had a, a steel rod around it to hold it together. But so it didn't really have any outer buildings did it, you were going to say about the red shed was the first building they ... (Talking over each other)?

BE: That's right, so, so grandpa was, was on the go and he, he writes to Cecil and says, our first cousin we'll call him 'New Guinea Bob Emery' because, because our Dad and him had the same name, Bob so...

PE: And he went to New Guinea in the late '30s.

BE: So he, he said, he wasn't doing any work at that stage but he was pretty handy with, with his hands. So the house was very, fairly derelict and so he got him to patch that up, get it liveable. And he also asked him to build a shed and then we've got the red shed and the red shed was a wonderful shed wasn't it?

PE: Yeah.

BE: But Cecil worked for Elder Smith and he had the-

PE: This is the youngest-

BE: Dad's brother and so he was able to get a lot of timber and so, and was very good at measuring up and that thing because that was his, part of his living. So he measured up a red shed and, and New Guinea Bob built the, the red shed so.

OH: And red because it was painted that colour?

PE: Yeah.

BE: Painted red.

(All laughing)

BE: But, but and we had a celery shed which was built of old bituminised tins and that was a black shed, but we called that the celery shed, but it was a working shed, but we had names. Now the, the red shed had through, through at the front where you could come from Schulze Road and drive straight through up the garden, but it also had stables in there, it had a loft where we stored things and there's-

PE: The bags and-

BE: Another area where the, the workers could sit and have lunch and, and that sort of thing. So and it was-

OH: So it was like the office the part of the-?

BE: Where, where you started the day-

PE: Yes ... (Talking over each other).

BE: And as, as youngsters we, Dad would head off to work and he'd probably have two or three of us hanging on and we'd go into the shed and they'd talk about what they were going to do for the day and then they'd head off and we'd head back to the house. But it was just a, a ritual, as I said when we were young even when we were at school and whatnot, during the holidays we would go over and spend a lot of time talking, even at lunchtime we'd have lunch and slip over and talk to the, the workers while they were having lunch and drinking their Woody's, bottle of black tea, cold black tea-

PE: Over a screw topper, a screw top bottle-

BE: Screw top so that's what, that's what they drank, they just, they ate their lunch and have this flask of black tea-

PE: Full, full bottle of.

OH: So your parents moved onto the property at, when they first married. So you were all born?

BE: Yes at Athelstone.

OH: At Athelstone.

BE: Yes.

PE: Well at Calvary but, but-

OH: Yes but from, from birth you-?

BE: Yeah.

OH: And, and you said there are six brothers?

BE: Yes.

PE: Yes.

OH: And no sisters.

PE: No.

BE: No, no.

OH: No.

BE: So Cyril was born in 1936 August, and then Robert was 1939, Paul 1941, I was '43, Roger '46 and Bill '49.

OH: Right and so you were growing up on the land, you had cousins and so on nearby and-?

PE: That's right.

OH: So what are your early memories of childhood memories of working on there?

PE: It was, school holidays we, that's how we spent we weren't basically old enough to do anything; we'd make a nuisance of ourselves-

BE: But we'd go up and-

PE: Our main thing was that we used to enjoy the truck rides they used to take the loads down to Mile End or to go into the market and that type of thing.

OH: You could hitch a lift.

PE: Hitch-

BE: Hitch a lift, I think Dad liked the company as well. Well he might have got a couple out of Mum's-

PE: Hair.

(All laughing)

OH: Given her a rest.

BE: Mum was probably disappointed he could only fit two or three in the truck.

(All laughing)

OH: So in your childhood, what were you growing on that land?

PE: Well I've got 1930's, just one thing, one big problem also on the property was, had a weed called convolvulus or burbine was its common name. It was green with a white flower and had fair bit of root system and that, they had to plough it, and the only way then was to cultivate it out. So they had bad patches of that so they would plough and then they'd skim and harrow. Dad had diaries from '36 to '41 and always at some stage someone was either skimming or ploughing or doing, they were using horses too in that day so.

OH: Right and you, and you said it was a fairly derelict property, so had it been a market garden before or did they have to clear it?

PE: It had trees had on-

BE: It had trees and-

PE: I know in the, Dad's 60, 1936 diary they were grubbing out a lot of trees, I know they, down the river flat and get more land near the creek and that. The crops getting back with that, growing potatoes, onions, celery, cabbage, cauliflower, sweet melons, watermelon, trombone, tomatoes, sweet corn, lettuce, beetroot and beans. So I would think they would probably, we had a fair bit of black Bay of Biscay soil, which is very heavy. And it would've been much different to the Campbelltown soil which you had a bit of sand and soil -

ME: Sand at Sydenham.

PE: Red clay and that, so they would have been experimenting what they could grow. So I think the final year they dropped out, they were back to that was 13, they dropped back to 11 the next year. And so they had in '36 they put electric motor onto the bore, so I, I think it must have been powered by a fuel motor before that. But the bore wasn't anything outstanding it only put up about 1,800 gallons an hour which and I think it dropped back after that. There's, I think a lot blamed the earthquake back in, in 1954 a lot, that earthquake made it a bit more salty too, but getting ahead of myself a bit there. So they certainly went in for celery that era they planted 60-67,000 celery plants. So the, it was a, a crop that they must have had their eyes on and the celery industry was really going places, even back in those days. There was a comment from the grandfather forecast that in one, in one of his last letter that he thought celery would be the crop to make money out of in the future. So he got that right.

OH: Because they're world famous for celery in this area?

BE: Yes.

PE: Yes it was and they had their own varieties, I know Harry White said, 1922 Harold Smith was growing celery there on Darley Road in Paradise, and the big beauty about celery was that you could plant on that same ground every year. Whereas you say your potatoes they, you had to do the rotation.

OH: Rotate.

PE: So and the black ground it was terrible soil in the winter, but as long as you had the drains the made for mid-winters it was very good, it wasn't so good for early celery or late, but it certainly was hard going, believe you me going working in that. It's very movable summer soil you'll get cracks very wide and there's a story that one of the workers in the early days, they called him for lunch and rather than go right down the river and stop the bore and then come in for lunch, he just turned the water into a great big crack, went and had his lunch, came back the water was still going down the crack and he just turned the canvas back onto the crop so, but the cracks were two or three inches wide and the just mud in the winter, but hard going.

OH: And you said there were a range of, varieties of celery, do you know any of the names of any of those?

PE: Well basically there was an early, mid-winter and late, we had Fry's and there would have been other growers who saved, they were open pollinators, so you save your own seed. So early we were growing Fry's and then later Pierson's, in mid-winter we had Clark's and then we got, we had a semi-late with Lucas Brothers and then we had Packer's and Mecurio's. We had all different, but you, you'd get them from a neighbour you probably would trade some, each year you probably kept a different variety, you kept your own seed. And you also, were 12 months with celery because you're planting your own seed beds, which would have, you would have done that about the end of September, early October and you'd plant those till about mid-January and you'd start planting about the second week in December that's transplanting out. And you'd transplant to about the end of April roughly and you'd cut from say beginning of April to about the first weekend October, though earlier they used to stop early, about the first week in September, but I think the growers gradually extended the, the season.

OH: And did you have glasshouses for that seed raising?

PE: No, no we used to put them out in the open and cover them with, well horse manure originally and we used to put a bit of, a very fine chicken wire over it because we used to get those gully winds which could blow the seed away and sometimes the winds did. Just, have to

redo them the next morning. And we'd plant them, watered them with rose hose in rows in those days. We also grew our own cabbage plants.

OH: For seed?

PE: For, well we kept the seed and, and there again we had different varieties Hughes's and Nicol's and you would and of course you kept your own varieties, that we'd develop one, our own.

OH: And that, and the horse manure was that from your own horses or did you have to go and collect that?

PE: Well probably they would have had to buy some of it then, we only, we only had two-horse stable, well Smithy was there for, well they got horses from Sydenham they used to bring them up and back in 1934 Uncle Bill realised that they would need their own horse. So he got this, well I think he was about a three year old, lovely looking horse black and white, from, bought it from Harris Scarfe's and he arrived on this day whenever it was 1934. And they said, "Well what his name?" Anyway Kingsford Smith flew over this day, he'd been to Melbourne and he's on his way to Parafield Aerodrome we were on the flight path back in those days. So hence he was called Smithy. So but he wasn't a great horse, Uncle Bill had a, a good horse called Dick he'd worked in the railway yards and he was, he was easy the best ploughing horse.

And in 1940 Smithy was by himself, in 1940 I think one day it was a Saturday Charlie, Amber rode, they had ploughing to do next week, so ..., Charlie rode Smithy down to Sydenham picked up both Dick and Chunky and brought them back and they did the ploughing that week. Anyway they kept Chunky and Dick went back, and well I'm sure Uncle Bill wouldn't want to part with him and brought old Smithy back. So we had two there for a while, but late '40s when they used to knock off at Saturday they'd, we had a paddock on Lower North Athelstone Road and the Schulze Road that top corner, they'd let them out in the, from the, the stable in the red shed and they stayed there. But this day Smithy, sorry Chunky galloped around like mad and just dropped dead. So and so Smithy was left but then in 1948 we bought a Ford Ferguson tractor.

BE: Just on the horse manure our, my brother Robert has written a, a story about just after the war, the fertiliser was in short supply, and to help our needs in this area we began going to Hamley Bridge, some 88 kilometres away and loading manure from a dairy farm on the edge of Hamley Bridge. Harry White and a workman and, and Cyril and Robert undertook this task and, we had our first truck was in 1944.

PE: '44.

BE: Which was a Ford truck and that had a speedometer that went up to 60 miles an hour. And according to this speedometer, this was top speed was often achieved, the Ford was an excellent product and the model was purchased by many market gardeners. The tare of that truck was three ton, with the help of springs added increasing carrying capacity to five ton. On one return trip weekend, not Saturday from Hamley Bridge it was decided to weigh the load which registered 7seven ton 12 hundredweight. Somewhat overloaded, the truck had no problems with the load; we would be in trouble with modern regulations.

PE: They were called a Lendlease they were, made for the army but they weren't used for the army and you had to get a, apply for them and the Government would release them-

BE: To primary produces because you've got-

PE: To the primary producers. So that was really the first thing that Dad bought, he'd always used Uncle Bill's things, so '44 we had our first truck which there's about, I think Robert went through, we had about 18, I think there's 18 Fords only about two Chev, Chevrolets in the district. So there was a bit of competition, I know Henry Lorenz used to try and race him up the hill there you, coming from that northern end, well they never, they used to have to come up that hill from Gepps Cross up towards the jail.

BE: Yatala.

PE: Yatala jail and there'd be a bit of competition to see who had the best truck up that hill.

OH: Quite a, quite a hill carrying a load.

(All laughing)

PE: Well some, they tell the story of Poor Coventry's one day they couldn't get up and they had an Austin and Harry even hooked onto them and pulled them up the hill with our truckload and off they went.

OH: Goodness.

PE: But they're very, and then there was even pig manure they used to get, but it was very short supply you just couldn't get any this blood n bone and so the artificial fertilisers in that era.

BE: Robert mentions the pig manure here it says, he says, that we collected pig manure not far from Parafield Airport and pig farms collected food scraps from the hotel dining rooms to feed the pigs and we often found spoons and forks in the manure so.

(All laughing)

OH: Oh dear.

PE: But the farming as a horse manure was the best for the seed beds because it had straw as well, which acted as a, a mulch and then you had to-

OH: So I imagine my knowledge of gardening is that would need to be aged or rotted down some of that mature?

PE: Oh yes.

OH: So, so they'd bring it home-?

PE: They would, they'd put it in a heap.

BE: We used to do it in the horse paddock, didn't we drop it off in the horse paddock and put the-?

PE: Yes.

BE: Until it was ready to be spread out.

OH: And I guess that was done mainly by hand was it?

PE: It was, I think in some photos, you'll see them spreading manure.

OH: That's right, it wouldn't have been the favourite job?

PE: Wouldn't have.

(All laughing)

BE: No.

OH: No you, you've mentioned horses and then of course going and getting this other manure, were there other animals on the properties?

PE: We always had dogs, you want any dog stories?

(All laughing)

BE: No we-

OH: If you've got a good dog story.

PE: We've got a couple.

BE: We had fowls.

PE: No tell the Pat and Mick they were first.

BE: You, you tell that one Paul you got-

PE: Hey? No Pat and Mick there was a stray cat come in one day and Pat and Mick were the two dogs they chased it up the telegraph pole out the front, it was a wooden pole. And they stood guard together under the pole and whenever one got tired the other one, they would, one would take a break while the other one stayed. They kept this up for two or three days but then Mum stepped in and said, "Enough's enough." So the dogs were-

BE: Tied up.

PE: Tied up and I think the cat took a while to come down but it, it was never ever seen again. Also you're going to say about Scotty?

BE: We had a, a border collie/kelpie Scotty and because we, we had a, in the front part of the house there we played cricket and Scotty took to cricket like nothing on earth. He, he became the wicket keeper anything got past the batsman he would catch or whatever then he'd run the ball back to the, the bowler. So drop the ball, race back and get behind the wicket and it went on, and if you nicked the ball, he, he never missed a catch. And Roger who was very good with all animals, he got to the stage where he would pick the ball up quickly and bowl before Scotty could get back. So Scotty fixed him up he used to drop the ball 20 yards away from Roger and then run back. So that Roger had to go and get it, and then we had him playing football, he'd, he'd, we didn't have actual footballs we used to have old beach balls or if the beach ball perished we'd put paper in them and, and we'd thrown them up and he'd jump up in the air and hit it with his head and-

PE: And be the ruckman.

BE: He'd be the ruckman against Roger or I and then it didn't matter which end it was you, he, he always knew where the goals where and he'd all, if you bounce it along, he pick, he knocked the ball and knock it with head, and knock it through the goal so.

OH: So he was the 7th brother was he?

(All laughing)

BE: That well but if the tractor started up, he was gone, no matter, he was that sheepdog in him, as soon as the tractor, if he heard it anywhere he would just-

PE: He'd go.

BE: Disappear and he would circle the tractor as soon as it started he'd be circling it and running around it all day. And Spot was another one that we had Mr Harvey that used to drop the groceries or the bread often-

PE: The bread.

BE: The bread and he used to walk up the path and Mum would come out and he'd drop the groceries off and we'd be holding Spot because Mum would say, "Don't let the dog out." So we'd be, holding him and then we'd wait till Mr Harvey got almost down the path and then Mum'd say, "You can let him go." And of course he, he'd race off and he'd always catch him and he'd have the breadbasket.

OH: Dragging it.

BE: And then we'd eventually dragged Spot off but I don't know whether it was Mum's entertainment or not but-

(All laughing)

PE: We had a couple of dogs that used to get the paper and Tyke Mum he'd bring the paper up on the front and drop it and Mum would always give him something to eat. But then he got overzealous he used to go and get the neighbours' papers and then Nipper well he used to meet the paper man up the top of, he was so keen up on the top of Lower Athelstone Road and he'd race the paper down. Paper man he, he didn't have to come down to us, he'd just hold the paper and Nipper would grab it in his mouth and bring it back to the house.... (Unable to understand).

OH: Delivery boy for him.

PE: So we had quite a few dogs.

OH: And you said you had chickens as well-

PE: Fowls.

OH: Where they just for family use?

BE: Well there's a record in 1938 where they built the celery shed, Harry White and workers did all that and at the same time they built a fowl house which, we had an outside toilet which was about 20 yards from the-

PE: About 20-

BE: About, from the back of the house-

PE: Probably about 20.

BE: And so we put the first fowl house there and it was a reasonable size we probably had, how many fowls you reckon?

PE: Could have nearly 20 at some stage.

BE: About 20.

PE: 15-20 we got smaller as the, didn't have as many ... (Talking over each other).

BE: No and as, and as the horses got less and less because we had the top paddock was the horse paddock where they used to graze and that. We then put it across the creek and it was there, and there was a, they put a, the cow, which I can't remember but-

PE: There was a shed, we had Molly the cow there.

BE: Cow, so that was there and then I remember, I suppose might have been late the '40s early '50s there was a hell of a noise one night and Dad got up and had a look around he said, "Oh I can't see anything." But all the fowls, the fox had got in and of course all the fowls were dead. So and then we, we shifted it up to the, the, the top of the, just-

PE: Behind the, what was the crate, crate shed-

BE: A bit behind the crate shed which was just opposite the, the house and that's, that was there wasn't it, until the finish.

PE: Yeah.

OH: So did you sell eggs or?

BE: No just 6 boys we had a-

OH: Just for family.

BE: Baking and-

PE: They originally when we were younger we used to have bacon and eggs didn't we, but then eventually as we got older we helped ourselves to Weetbix or whatever and you, we had a woodstove so you toasted your own bread. But that was another story as we got older, Mum it used to be regiment, I don't know what time we had breakfast, but lunch was at 12:00 p.m. and tea was right at 5:00 p.m. they knocked off. And if you weren't there you went hungry Mum used to say, "I'm not running a restaurant so."

BE: ... (Talking over each other).

PE: So I don't think anyone ever went hungry.

OH: And lots of fresh produce from the farm?

PE: Yes.

BE: Well the onions, potatoes and cabbage and, and celery.

OH: Plenty of that.

BE: Yeah.

PE: Yes we had a goat too, Bill the last one he had a, like a problem with the allergies, asthma and I know what he didn't have anyway, he couldn't have dairy products. So we had to get a, buy a goat for him, he had Bella was, she was fairly old but Robert used to milk her and but anyway they must have thought well they'll need it ongoing. So they mated Bella with a wild one called Oscar, Hersey's had him from, and so then the offspring from Bella, was Pollyanna and so I think I eventually took over milking Pollyanna. So we had to buy a goat for him.

OH: So you took over from your father is that right?

BE: Well Cyril was-

PE: Well no, well Harry was always basically with the manager, Dad, unfortunately passed away in 1955, now Cyril was the eldest he wasn't quite 19. So Mum was left with the virtually well 4 at school and one who hadn't started, and Cyril was in the garden of course-

BE: So Cyril left about 14, so he would have about 1952 or '51 it was-

PE: Something like that.

BE: About '52 he went into the garden.

PE: And had other, there was a, there's Stan Grivell was there I know, had Bill Rowney retired?

BE: No he'd retired at that stage.

PE: So then I went in the garden in 1957.

OH: And so how old were you then?

PE: 15 well I didn't know what I was ever going to do, then Christmas in the, I thought well I've got to do. So, so I thought well, go into the garden.

OH: So you and Cyril took over the garden from your-?

BE: With Harry.

PE: With Harry, Harry ran it-

OH: With Harry.

BE: And Mum had to, poor old Mum had to do a lot of the paperwork and all that so-

PE: And Mum had never ever done anything really but and Robert he was studying to be an accountant and he and Mum would go down to Uncle Bill, he coached them how to do all the-

OH: The paperwork.

PE: Paperwork. So they used to go down, was about every fortnight-

BE: Fortnight or so.

PE: Fortnight they went down to Uncle Bill's.

OH: And I imagine your Dad's very good records made it helpful on that transition?

PE: Would have been, Mum, Mum had never done it of course; she'd, she'd been a telephonist before. So she'd never but it was, well I suppose because she had a lot to do-

BE: Well I, I think that, even as you said grandpa or great grandpa he kept records too, we've only got a few but I, it looks as though we've, something and Uncle Bill probably had Dad starting off. Oh I remember our grandfather said that, get a year book from someone under the, to Uncle Cec so he was probably encouraging them to start keep records of what they, what they did. So it carried on.

PE: Because Dad never had really great health, he had a rheumatic heart so eventually but he was, he was alright, he was smoking and he'd had control of his weight but Mum said, "Well once the children come no smoking." But he, he put on weight then, I think he eat instead of smoking, but, but he battled, he's on a diet and that and we used to have this Procera bread and all that, but I don't know.

OH: So hard work for someone with a heart condition so?

BE: That's right.

PE: So he was only 51 anyway when he, was he-

OH: So you have worked the land then for how long?

PE: Right through to 1992 or roughly we finished about '91 but the, the property was sold in '92 so.

OH: So tell me a bit about that time from when you started working the land through to the 1990, what sorts of things were you changing what was growing, were there?

PE: Yes I hope I can find my, the growing, just we'd cut back to 7 crops at that stage we had, now if I can find my written notes. ... (Unable to understand) so, sorry about this, I don't even know where it is.

BE: In the early days my first memories are of carrots and beetroot and the workers digging them out and then taking them down and, and squirting them out and having them ready. And then even the potatoes they used to dig the potatoes until the tractor came along and then the tractor had a potato digger that used to dig them out and then you just had your buckets and you walked along and picked them up. And with the, the fork you had to be pretty careful when you cut them that you didn't put the fork in where the potatoes were, but the potato digger most

times got underneath them, put, had it lowered enough to get underneath you'd still cut a few but they'd roll off and then you'd pick them up made it a lot easier so.

OH: And I think you've got a photo of the potatoes that have all been turned ready to, to be picked and bagged so.

PE: Originally they had a plough and it had prongs out about and of course was the soil would fall through the prongs and the-

OH: Oh potatoes would stay.

PE: The potato would then, once we got the foods and had a potato digger, the Ferguson were a brilliant tractor really, they were really way ahead of their time. They have a PTO which would drive things and of course you had a chain and so the potatoes would and the dirt would come up, the dirt would fall through the chain and the potato would go out the back. But no the Ferguson even, with the PTO (powered take off) you could put ... on a pulley, I know once that had trouble with electric motor pumping and even the put the pulley on and put a belt around it was able to went, went one night down on the flat pumping water. And the hydraulic hoist and the 3 point linkage were brilliant; other ones had mechanical hoists and all that. So that's the Ferguson they were ahead of time, plus they made a lot of implements too, like potato planters and tillers and everything. So the, we, we had a Ford Ferguson there was only 3 that came into South Australia funny enough, we had one and then Coventry's next-door thought it was alright. So they bought one and then a, a block, bloke up at Loveday on the River he, but there's plenty in the eastern States, but a lot of the old people said, "No, no, no they're too light they wouldn't be any good." But then eventually in the '50s the Fergusons really took off, they had the, the British one the TE20 which was slightly bigger motor though they Ford Ferguson I must admit for ploughing in that heavy ground, struggled but they had the TE20 and that, and Ferguson really took over the, the market. A lot stuck to the, their David Browns and well the Allis-Chalmer and the Farmall they could do row crop work but they didn't have the, with the-

OH: Versatility.

PE: The versatility. Now what, what we were growing when I started was onions, potatoes, tomatoes, celery, cabbage, beetroot and trombone and we dropped here, we were growing the tomatoes for Rosella but then they started growing a lot of tomatoes up at the Riverland they were bringing them down. And ours were, weren't that fancy but they, they had a lot of pulp in them, whereas the Riverland were all water really but they could buy them cheaper. And so eventually it became unviable so we stopped growing tomatoes in '62 and then we were getting bigger in the celery. So we extended the celery season ... (Unable to understand) so we dropped the beetroot out, so that brought us back to 5 crops. And then 1970 we dropped off the trombones, also, once we got to Virginia they were starting to grow a lot of onions and potatoes. And this short, it wasn't worth us growing after a, was harvesting them after Christmas or early

in January. So we, so we cut back on onions and we only had a few potatoes, we grew potatoes that if you've got the machinery you might as well use it, but we used to get, a good price up until Christmas and then, things slow down, it would take the market almost long weekend in January to pick up again, ... So, so we became celery growers really for a, well we started to go up in the '60s and '70s and I think our biggest year planting was in 1981. The American variety starting to come in then, so we, we had 222,000 plants we planted that year and about 10 of them were this American variety. Harry in the '60s invented a, a celery planter, but it wasn't flash but it would work in the heavy black ground. And also with the flood irrigation, I started out I was the water boy in '57 but in the '60s there was more and more with sprinklers. So we used to originally grow around on the, the slope and well we used to surveying and have a 3 inch fall every so often. But anyway once the sprinklers come we went to growing up and down the slope, we're on a slope from the, slope from the east to the west. So we were able to go up and down which was better drainage and Harry's planter ... wasn't the Rolls Royce but it certainly did the job. So that-

OH: And was that using the tractor this planter?

PE: Well the tractor powered it, no they, they was, instead of bending over and planting your row of you'd sit and use your fingers, you'd have your plants here in front of you in a, in a crate and you'd we, and you'd sit there and plant, with the tractor went very slowly, we got a tractor that would crawl along.

BE: Had to wet the ground.

PE: We wet the ground, we, that was where we first had trouble with our Premier's, Sprinklers, they covered a big area but they left dry spots. So we changed to what were called Butterflies, I think they call them, rotor frames and people still use them on their lawn. But that's, it didn't cover the area but it was very fine spray which wet the ground very quickly and, and evenly. So we learnt to, we'd start them off and once they got established, well we'd keep moving the rotor frames with the butterflies as we planted and replaced them with a Premier's behind. But once we had the, the plants established then we always found that, that first watering after when you transplanted was very important, you really need to get it very wet and set, get the ground to set down around that root of the plant. And you could see the had fibre roots there that would get into it, but we used to, I think you remember had a two hour watering used to really saturate it ---

OH: Oh wow.

PE: And even when we out to Virginia we, we that first watering reckon was very important.

OH: So two of the six brothers stayed on the land working?

PE: Yes.

BE: Yes.

OH: And the other 4 went off to other fields, is that right?

BE: Yes although our, our youngest brother Bill got killed in a car accident when he was 19. So he was studying architecture at Adelaide Uni and just went up for a weekend in a-

PE: Youth camp.

BE: Youth, youth camp and they decided that they wanted to come down and have a hamburger and they, the lad driving the Volkswagen Bill was in the middle of the backseat and they came down near past the old Eagle on the Hill.

PE: Measdays Hill ...

BE: They went over the top of the road and hit something else, and, and the others had, Bill was in the middle and didn't have a seatbelt and he was the only one killed, but ...

PE: No ... (Unable to understand).

BE: So that, and Roger he went into the E&WS Department¹, Robert we've mentioned did accountancy and he worked for our Dad's eldest sister Eileen married Roy Evans, and Roy Evans had an accountancy practice. So he took Robert in from school and then I, I, Mum was a telephonist and I was looking, well Mum was looking for work for me pretty well. And she, she was catching up with some of her old people that she worked with in the, in the 1920s and '30s they used to still meet and play cards once every two or three months and one of them said, "There's a job out for postal clerks in the Post Office." So I sat for that and passed that and went into the Post Office in 1960.

PE: Mum always said you couldn't beat the Public Service, you could not go wrong with them, I think she could be right.

OH: I think it was a fairly common get a job with a Government.

BE: You mentioned that people in the area, Robert's written a, a couple of notes and he, he started school at Athelstone when he turned 5 years old. And he believed he was young for his

¹ Engineering & Water Supply

class and he was alright at primary school but he felt that that held him back a bit in senior years. When he started school at Athelstone he used to walk the 1.5 kilometres from our house, I proceeded through our property across the creek, across the horse paddock, across Lower Athelstone Road, into Oliver Marchant's property, then into Cliff Marchant, Cliff and Oliver were brothers, property into the wide open spaces of the Lorenz brother's paddock, bypass their dam and onto Gorge Road a further 300 metres and so had me arriving at school. On the way home I came down Russell Road onto Lower Athelstone Road and then via horse paddock home. In later years the pushbike replaced the walking. And then on returning home from school one day in 1944 I think it was April, I noticed a new Ford V8 truck, cabin and chassis, this was my father's first truck purchase. As it was wartime, World War II, all trucks coming in Australia from US and Canada became Army, Army property. However, the Armed Forces released a number of trucks for private purpose including for use in the primary production. The tray of this truck was built and fitted by A.J. Stock of Campbelltown who did a variety of engineering work for market gardeners in the surrounding area so.

PE: They had a blacksmith too they and all the, plough shears they put a point on they were

OH: So you mentioned Virginia, so did you expand your property from Campbelltown at and have other property as well?

PE: Well when we finished at, when we subdivided Athelstone I went with Dennis, Cyril and Dennis Lorenz we bought a property out at Virginia and we used to commute every day. Cyril gave it away but Dennis and I, I think about 2002-2003 where Dennis had to have a hip replacement. So he said, "Do you want to carry on?" And a son Simon was working there but he, he didn't want to be working 7 days a week. So I said, "No."

OH: Nice.

PE: So that was it, so but we grew celery out there, that was basically what we did and a few cabbage.

OH: So when did you sell the Athelstone property?

PE: Well '92-

BE: 1992.

PE: But they, there's a, 1991 they had started hadn't they, the actual sale didn't take place, but they started before '91 was a very, very wet winter year. So they did start '91 wasn't it?

BE: That's right so the actual handover didn't happen until '92 but they got rid of the red shed

and the celery shed and the properties and luckily we weren't that interested in the old house, but John Wickes who was part of the development he said, "No I'm, want to keep some, a lot of the history." And he has done that in the area, so he had that, the old house done up and that was part of the development and, and sold as a, as a housing block and with the house intact and-

OH: So that's still there the original house?

BE: It's still there and, and very much added to, I've got a-

PE: You wouldn't recognize it.

BE: I've got a copy of the, of the old one and the new one because it has been sold a couple of times since '92. So I wandered out and get a brochure and have a look at the place as it, as it has been changed over the years so-

PE: As one thing and we kept the outside toilet right to the finish. So had a bit of story there ... the young ladies ... that used to come because they'd never experienced anything like that, especially if it was at night they would have to go out up and it was a very dim, dimly lit toilet. But that wasn't so bad, but if then went down in the day they used to share it with the red spiders that used to be in the nest. So that was a bit of a talking point.

OH: So who was living on property in the '90s anyone?

BE: No, no you were-

PE: No Cyril bought a house, or built a house over the other side of the road on Lower Athelstone Road. So the house was empty so-

BE: No Mum, when would Mum have gone.

PE: Mum moved out she-

BE: About '80 wasn't it, 1980 I suppose-

PE: Something like-

OH: So, so your Mum was still in there until the 1980s and then Cyril had it?

BE: No, no the, the, Cyril and Paul were market gardening but you, you only used the house really as, for, for-

PE: We use the house, we had lunch and there was a telephone in there and all that.

OH: But otherwise it was just empty?

BE: That's right.

PE: Yeah ... (Unable to understand).

BE: And that house goes right back to, we, we think to about 1838 so.

PE: Well I think, well I think, I think that, the house now no I think it was about 1880 or '90 but there was a house back there in the 18's, Pinkerton had it, and there was a, had someone I suppose was looking after the place. And it must have had a fire and got burnt down, and then another chap built, underground rooms were pretty original but so Herman Ey, I think did he build it or ... connected with the Ey twins.

BE: So the, the original structure was 1838 and it had-

PE: So well ... (Talking over each other).

BE: It had underground rooms when we were there and which had a tool shed, we had Harry White's father lived there for a while and then inside again-

PE: Underneath-

BE: There was a, an area where we put all the seeds, it kept them cool.

PE: Very cool and that we kept our seeds under the house.

OH: And so has the house still got an underground rooms?

BE: Well that, with the, with, with the house now they've, when John Wickes did it up he went down and, and dug out and made them into ensuite downstairs and that. And into the old tool shed which was still there and so-

OH: So they were probably being built when your family was just considering moving to Australia?

BE: Yes.

ME: Yes sounds like it.

BE: That's right and I, and rumour has it that, that that was where they hid from the, from the local people that there was aboriginals around and whatnot, that there's a couple of areas where there's little just breaks in the, in the walls and that where they obviously had a lookout or whatever. And under Mum and Dad's bedroom there was a, the, where we had, held the seed you could look out through a window to the side veranda which there was a, a gap there. So obviously we think that that's where they lived in the, in the early days and then, then the other part was built on top.

PE: ... (Talking over each other).

OH: And is there any oral history there about the aboriginal people of the area?

BE: No, no.

OH: No stories or memories?

BE: No, no-

PE: No.

BE: No but, but this is only, this is all hearsay because we're, we're nearly 100 years before-

PE: See back it was, it was farmland rather than, I don't know when the gardens, well they would have, might have been-

BE: The, the Pinkerton is, is covered again as Margaret said in the Elaine Warburton-?

ME: Elizabeth Warburton in the-

BE: Elizabeth Warburton it had, and she covers the Pinkerton part which we, we believe is, is the, the old property.

OH: The original.

PE: Yeah, well Pinkerton went right up through to the Gorge, miles.

BE: And then Herman Ey had it between didn't he, so you're probably right at some stage Herman Ey.

PE: And Sid Warburton come around and he said about 1880 or something but when we showed there's an old place, fireplace underneath he reckon that would be 1860, that would have been going well back. He didn't believe us for a start but once he saw the old stone, the

limestone it was more or less cut into a bit of limestone that he, but that. So I think that would have been the, it wouldn't have been much a place back in those early days but.

OH: Been built on over the years-

PE: But that's where the Pinkerton's place was because they said, when he come out, I think he, was he a ... he'd been all over the place, this Pinkerton but he couldn't find the, the house where this chap was supposed to be looking after the property but it, it had been burnt down been burnt, but that's in the, the book-

OH: The, the history book.

PE: The history book.

OH: Now you've mentioned Harry White quite a bit, so he was obviously part of the backbone of the, of the property, can you tell me a little bit more about Harry and his story?

PE: Well Harry wandered around a fair bit when he was young he, I know in about 18 no, 19, was it '27 or '28 he drove his Ford Buckboard right across to Perth and it was all sand hills and everything. But he, he worked up at Nonning on a station up there at, at McTaggart's are they?

BE: McTaggart's they're out at Port Augusta.

PE: Nonning so I know he worked up there, but then he came down to Adelaide I'm not too sure where his family would have been, but he married a Smith Florence, ... Smith who lived over more or less connected to Harold Smith the, the celery grower. So they, they were on Darley Road then he bought a house in George Street, number 80 something, but the house is still there.

BE: Still there.

PE: So he wasn't that far from the property he was less than a mile so.

BE: And he, he, I know when my eldest son with David and our boys he said that's the 5th generation Emery that I've been involved with because our great grandfather Robert would have been in his early '80s when, when Harry started working for Uncle Bill. And he often used to come out, he used to talk, he had a walking stick-

PE: Walking stick he-

BE: And dressed in his suit and-

PE: See how deep the things were-

BE: He was, when he was digging he would see, make sure that they dug it deep enough otherwise you, you could, you could race along on the top or, or ... with the horse. So he, he was checking that-

PE: I'd say, sometimes old hoe'ers when you're racing they'd tend to cover the weeds rather than cut. So Harry was, I don't know if he worked for anyone else, but he certainly started with Uncle Bill when would be-

ME: Well Robert died in 1935 so you were saying that he would have started while Robert-

BE: Before.

ME: Sometime in the-

BE: Between '27 and-

ME: Between '27 and '35.

PE: '30 it'd be '33 because-

ME: Or '33.

BE: Oh well, well he was up there in '33 so-

PE: He was up there, up ... (Talking over each other) and he was well entrenched with Uncle Bill then so, so 1820s probably.

OH: It's almost like an extended family member.

PE: So even after he retired he used to come up and help-

BE: ... (Talking over each other). He was very, anything he did, he was excellent, he built the celery shed, he our, our place at Hillview had a veranda all the way around, and, and we built on to house because there wasn't a room for us boys to sleep.

PE: A big house with about 4 rooms, you know what they used to be like.

BE: So we all ... we all, all slept out on the veranda so he'd covered in the western end and it with masonite was it or?

PE: Masonite.

BE: And-

PE: We had the flywire up the side with a, roller blind that rolled down, how we used to get those gully winds used to, you'd lie there and think the roofs going to go in. But he did, he soldered, could solder the, he made the hoe, our own pipes, he used to, the tin pipes he'd solder the, the ends on and all that and work on the tractors and.

BE: He made a few implements didn't he that?

PE: Yeah but even in the diaries what he was always working on tractor well he put in the pumps and he did everything.

OH: Jack of all trades.

PE: We were useless, used to stand and watch him that's why I say we ran the place, when you said did we take over Cyril and I, no we didn't.

OH: So when you and your brother were working that land, was it still your mother's land or was it divided up at all amongst your boys.

PE: It was an estate; she had a life interest in it while she was alive.

BE: So it was left, left to the 6 boys when Dad died.

PE: The 6 well that, she was held as trustee and they had that, frightened that the wife might go off and marry someone else-

BE: So Mum was a trustee and Elders that right, that co-trustees or something while we were under 21 or whatever.

PE: We operated for quite a while under the E.R. Emery and then she said, "Well no." So we had to change the Emery to N. V. Emery and Sons, so.

BE: Right.

PE: She reckons she was doing all the work and that and she should, name should ... Should be recognised.

OH: Right, fair enough. Well that's been an amazing story of the generations on the land there, are there some other things-?

PE: We've got a lot of written, have you got time to well?

BE: We've got a lot of written stuff whether you want to-

PE: A lot of written stuff whether you want to-

BE: But.

OH: We can, we can add that to the records unless you want, but I was going to say is there, is there other things that you, you think will be useful to add to this record?

PE: Well the celery industry was very, that was going ... initially we sent all our celery to Victoria, that was the main market. South Australia was virtually the only one that grew any amount of celery back in the '30s.

BE: And I think the thing you mention about liaising and whatever with the other market gardeners, well we used to go down to Mile End to drop the celery off and you had to line up. So, so you'll, you might have done the load and you were headed down the next morning well it, if you were, you could have been lucky enough to be number 1 but you might have been number 51 or whatever. So all the trucks were lined up and the, and the, the fire brigade there was a lot of men from the fire brigades that would be in the trucks, then you would hand the crate to the, these fire brigade fellows and they would fill the, the trucks up. And then when one truck was filled up you had to, they had to shunt the, shunt it down. And then you, you might have to back, back or to get in, oh we've got to go back here to, to finish off your load or whatever and then. So they, they just filled the trucks up as they went and then of course, and they would travel overnight to, to Melbourne the celery, but a lot of times you were down there and you'd meet some of your neighbours and talk about what was going on so.

PE: Because the fire men were shift workers so they had the contract and they'd earn extra money, they were very fit blokes and they'd be pretty jovial have a bit of stir with the growers. But just on the marketing side the, they formed a celery Section back in 1937 so the growers combined and they employed someone to load, unload and there was a panel of agents over there. So it was highly organized, the, they worked as a group the celery growers and they certainly benefited from. But over a period of time, in the '60s or the Victoria growers now they were a bit like here, they were in the suburbs and they got pushed out more into better soil suited and broader acres and they started growing a lot. So virtually become unviable so then we sent to Sydney and we sent there for quite a number of years but Victoria started growing more, they started going, competing, then Queensland were growing it. So we had to, then we came, because by this time there's a lot of growers leaving ... at their peak there was 70 growers in Adelaide, celery growers in Adelaide here the west and here. So there were less growers so then we had to turn and we, we sold here on the, through an agent on the Adelaide market he, they

supplied mostly the supermarkets and sell it on the market. So that, I think there's only about one or maybe two celery growers in South Australia at the moment left, in its heyday there was 70 odd, but smaller things but, it was the a big industry in. And South Australia they say was very well known but when the, the biggest problem, when the American celery come in, the South Australian celery was very tall, I know as you remember but it's 92% water, which I should have said before. So it's got a, that's why the river was a big attraction for, for the growers-

OH: For celery.

PE: But it was, the stalks ... held up by strings basically and of course the strings in the South Australian celery, I know if you had, back remember those days, we didn't have to buy chewing gum put it that way, when we cut we'd take a mouthful and chew it, spit it out. But when the American celery come up, it was almost, not much more than, well probably less than ½ the height the strings in it were much soft and you could eat the string, you probably know now you can chew it. They first marketed it as American stringless but a few people went and said, well we struck strings they were going to challenge. So they took stringless off but so we had all our own varieties which gave us a big advantage over the other but then once in the '80s once the American come in, well you'd go into the, the seeds and you could buy it and we're all on the same plane.

OH: Given that the South Australian celery was what 60-70 centimetres at least tall, crating it up and boxing it was that a bit of an art form? Did you have to get special packaging or?

PE: Well we used wooden crates and the hard part was putting the lids on, everyone wanted to have the, the fullest and the, the best celery and all that. So but the pack, initially by hand they used to hold the lid down they were, they were, they were made of pine and you'd nail it, you'd put three nails each end. So you had two lids so you'd put the nails in, but then eventually they went to a, because they were a 80 or 90 pound if you in weight which is 40 kilograms. And I used to do the loading so I'd used to put them up there and then throw them up and that's why you had to have pretty fit people but then eventually well there was a lot of manual labour, even when they sent to, sent to Melbourne wasn't too bad, because all they did was change trains at Serviceton [on the South Australian/Victorian border]... But when it went to Sydney the Sydney from Albury to Sydney was a different rail gauge. So they had to transfer that celery out of one into the other. So, so that was a-

OH: Extra handling.

PE: It was iced too, those, when they sent to Sydney there was ice put in the freight vans. Then of course we came into, we started to get more into forklifts and this type and, and you just couldn't lift those, weren't allowed to lift those weights. So moved into a wax cartons and of course then one thing about them, they had to be flat to stack them, you couldn't have all this

bending of timber and that. So they were about 20 kilos say roughly and used to, put them on an eight Chep pallet, you'd have both, and carting them down we'd go 5 high. So you can forklift them on and forklift them, much less work and I think when they sent them to, then the, well they, they cut the trains out and went into road freight, especially when they went from the Hay Market out to the new Flemington Markets and the train went to the Flemington Markets but unfortunately pulled up outside. So I think it was going to cost 15 cents a carton to just load, load them onto a truck and take it around the market. With the road freight, the advantage was they would drive right into the market and drop them off at the different stall, and plus we had 3 sheds it was a big market. So, so that, but when we went local here we used to put, just put them into bins 100 in a bin or into plastic bags too. But plastic was terrible carry, a bit like your spuds and stuff you get plastic you'd take them out straight away, but well I suppose it just serves a purpose.

BE: In that, in the early days you mention about the length of the, the celery. Well we used to have a wooden board didn't we and I noticed Dad said that Harry White was making a, a wooden structure for cutting celery. So, so he had a long piece of, of board which was the length of the celery had to fit into the crate and then he'd just make one end, he'd put the one, right angles that end, and a longer one this end. See so that if you put down on the butt it, this end down on the butt and you've got the knife and you cut, cut it through the board.

OH: Oh right

BE: So that they when, so that people would cut the celery out of the ground, put them down on the ground and then you would come, someone would come along and cut them the length to put them in the, the crate. So Harry obviously making a board, that's back in 1938 but that's what we, we often in the holidays that was our job and Harry would have us come along cutting them and then if we got too far behind he'd come and cut them.

OH: Give you a wriggle on.

BE: Give a wriggle on, we would be loading them on the truck and after a while he'd come and help us load them up but that was probably what you're saying with the length of, of the celery.

PE: Well celery remained it's, intense labour you're still cutting it by hand where you had your potato diggers and your onion harvesters, well the carrot I know when we first started at Virginia the carrot growers used to have the Vietnamese, they'd, they'd have a gang of 20 and they'd come and pull the carrots and put them into bins. Well after a while they got these big harvesters and they'd harvest the, the bins, they. So like the potato digger they'd go out into bins they just drive alongside, but I, I think I don't know what but in, in the potatoes I think they could, they had big double ones, we let, they could do about 70 ton an hour. And when we were growing potatoes if we dug about five ton before dinner we reckon we did alright, but-

OH: I would imagine so.

PE: So, so celery did keep this manual labour more so, I know Jim Pierson he had, a harvester where it used to go and they'd come like that, but it's pretty rough, celery won't handle the rough like that-

OH: No.

ME: No.

PE: And then they would, it'd make it easier they would trim it in the shed, but Jim was the only one that had, they may have them now over at – I don't know but we always cut by hand and put them into cages and the you'd pack by hand.

OH: So fairly intensive work, long days I imagine?

PE: Got that way, yes.

OH: Mind you if Mum had dinner on the table at 5:00pm.

PE: Would say, that was one thing about those days, they, but we always, we had about, we had always 12:00pm to 1:00pm lunch, that never, we'd never stop that but no-

BE: But later on you probably worked a lot longer hours.

PE: A lot longer, well if we had seedbeds then you've got to, we get days like last Saturday and that you've probably got to water 3 maybe 4 times just you had to keep young like, like that, wet. But, but things change that I read in the diaries a lot of amount of hoeing they used to do in the onions but I know we cut that back with, we used to put bit, as they come up the, the, you plant the seed the onion would come up like a hairpin. And we used to use kerosene and any weeds up we used to go through and that would burn the weeds and not the. So that used to give us a head start and then later on now you've got sprays to kill all the weeds and that, they've come in. The celery's the same though; we used to have to hoe the celery, but that, that went out with the sprays and that.

OH: So you're much more organic in the early days really?

BE: Yeah.

PE: Yes, well it's like the burbine, it's the only way they do it, but now I'm sure there's, well when I started we used to get, still getting burbine on the headlands, where that, it wasn't

worked but I don't think there was any, when, when you weed and some of those knockdown sprays would have just, well they kill everything unfortunately. Used to have Kangaroo Paws growing around the place but they went, but we did have on the, what we call the horse paddock we used to have a row of almonds along Lower Athelstone Road and down to the creek didn't we?

BE: Yeah.

PE: Used to knock them at that.

OH: I think I remember those actually.

PE: We have got photos and that too, but-

BE: Yes alright ...

OH: Yes we'll talk about your photos and getting those, well I think I've covered pretty much everything that I had as part of this project, because you've given a really extensive view of that. Was there anything else that you, any of you wanted to add or you think we haven't covered?

BE: No I think that's pretty right ...

ME: I think it's ...

BE: We've, we've, we've, we've got a lot of here which you might as a record that you might like to keep ...

PE: ... (Talking over each other) I've got my, I probably told you fairly well what I've in that Robert's got his in writing, Brian's got-

BE: I've got it.

PE: I know that you'd like to take them and have a bit of a read through.

OH: Alright well I might say thank you very much, it's been very interesting and a few good chuckles, and I'll stop this now, I'll just ...