

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

**Oral history interview with Hartley Ey and Mervyn Ey**  
**recorded by Ann Sharley on 4<sup>th</sup> December 2017**  
**at Athelstone, South Australia**

**Interview OH 1130/3**

**Norma Ryan nee Ey (Mervyn's daughter) is also present for the interview and contributes occasionally.**

**Participants:**

**OH:** Ann Sharley

**HE:** Hartley Ey

**ME:** Mervyn Ey

**NR:** Norma Ryan nee Ey (Mervyn's daughter)

**OH:** Thank you Merv and Hartley for coming in. We're going to begin the interview now. It's Monday the fourth of December, round about one thirty p.m. and we're going to ask a whole lot of questions, we'll start with some questions around your full name and then other questions around dates and your close family, then we'll just talk very generally about market gardening. Can you hear?

**ME:** Yeah, now I'll get you to repeat that.

**OH:** There's a problem.

**NR:** Do you want to turn it off?

**OH:** Yeah, turn it off.

**HE:** Name is Hartley Gordon Ey, I was born on the twenty-fourth of November 1921.

**OH:** Where were you ...?

[Pause in the interview]

**HE:** I was born at a hospital at North Adelaide.<sup>1</sup>

**OH:** Okay, so Merv can you introduce yourself?

**ME:** Yeah, my name is Mervyn Ey and my date of birth was the twenty-fourth of November 1921. I was born at Athelstone<sup>2</sup> and my full name of my father is ... Roman Stanley Ey, he was born at Athelstone also and no, I couldn't tell you ... he was born in August, I couldn't tell off hand the year. His occupation was market gardener at Athelstone. He was born in Australia. No, it doesn't apply the migration part though.

**OH:** Okay, thank you. And your mother, what was the full name of your mother and when was – it doesn't matter about the date?

**HE:** Our mother was Ada Ey, her born name was Ada Lloyd. She was born in Highbury. Her occupation- ...

**OH:** Don't worry about that. Okay ...

**HE:** Unsure.

**OH:** Brothers and sisters, do you have-?

**HE:** Yeah, the family was made up of the eldest brother was Clement, then came along Merv and Hartley and six years later along came Colin.<sup>3</sup> My wife's name was Daphne, she was a Trestrail and she came from Kersbrook. The children there was just Clement ... sorry.

**OH:** It's okay.

**HE:** Roger was the eldest, he had a twin sister that only lived five days and then later on along came, six years later, another son was born by the name of Geoffrey.

**OH:** Okay.

**HE:** Roger was born in early 1950's and Colin he came along in 1962.

**OH:** Okay and Merv, were you married and the name of your wife and children, did you have any children?

---

<sup>1</sup> Hartley and Mervyn Ey were born at Tarawura Hospital, Harrow Road, Saint Peters, Adelaide

<sup>2</sup> Hartley and Mervyn Ey were born at Tarawura Hospital, Harrow Road, Saint Peters, Adelaide

<sup>3</sup> In the process of editing, the name was corrected to Jeffrey

**ME:** Starting with my mother?

**NR:** Wife.

**OH:** I think yeah, Hartley's answered about your mother, but if you answer about your wife. The name of your wife and whether you had children and the names of those children?

**ME:** Yeah, so where we start the ...

**OH:** This is from seven.

**ME:** Yes, I had siblings, first of all was Clem and then Hartley and later on Colin. My wife's name was Thelma, I married her when I came back from the War in 1945. The names of my children, first of all there's Graham, then Len, then Norma, then John, then Marcia and then Meg; five years later I had another son by the name of ...

**NR:** Lesley.

**OH:** The last son.

**NR:** Lesley.

**ME:** Gosh.

**NR:** Lesley.

**ME:** Lesley. When were they born?

**OH:** Doesn't matter.

**ME:** Graham started, he was born in 1946, then we had five children in ten years, they were average about two years apart so that would mean Graham, two years later Len and then Norma two years later, then Johnathon, then Marcia and what's his name?

**NR:** Lesley.

**ME:** Lesley again, there was a five-year gap between Marcia and Les.

**OH:** Okay. Were you born in the hospital? Did Ada, your mother, give birth to you in the hospital?

**ME:** I'm not quite getting it, I'm sorry.

**OH:** That's alright.

**HE:** We were born in a hospital, North Adelaide.<sup>4</sup>

**OH:** Okay and were your mother and father expecting twins?

**HE:** Not sure of that.

**OH:** Okay. Was a surprise maybe?

**HE:** I think it was.

**OH:** Okay.

**ME:** All my children were born in St Peter's in a private hospital.

**OH:** And what are your first memories of Campbelltown and Athelstone area, your first memories of Campbelltown and the Athelstone area, what do you remember?

**HE:** It would be at a very early age our biggest memory of those days was of market gardens and particularly the large loads of cauliflowers that went from the district to the East End market.

**OH:** And where was your family market located?

**HE:** It was-

**OH:** Market garden.

**HE:** Yeah, our father's market garden, he was in partnership with another brother Otho, and their property was on George Street which is now known as Lower Athelstone Road.

**OH:** And how did you become a market gardening family?

---

<sup>4</sup> The place of birth was Tarawura Hospital, Harrow Road, Saint Peters, Adelaide

**HE:** Our ancestors came out from Germany, our original ancestor came out from Germany and took up a large section of land from Lower Athelstone Road that eventually was divided into four different properties. Our early days we didn't have a secondary education because our Father felt that our future was in working on the land and he didn't bother to send us to a secondary school.

**ME:** He said that primary school education was good enough to work in a market garden, only things changed later on and we did a lot of reading in our young days and that sort of educated us in how to use all sorts of words and circumstances we didn't learn at school. So that benefitted Hartley a lot in his activities with the Athelstone Football Club, he held all sorts of positions and we both started when we were about seventeen at the Athelstone Football Club before World War II and we helped the club with all sorts of activities and became life members in the early 1950's.

**OH:** So was the football club a big part of the community at that time, like a central part of the community then?

**HE:** Yes.

**OH:** With market gardeners?

**HE:** Most of the players came from market garden families and as such it was their main recreation.

**OH:** Okay and your own children, did they get involved with the market gardens?

**HE:** No, my children did not become involved with the market gardening business.

**OH:** Merv?

**ME:** Well, one or two of my children weren't interested in market gardening, but later when they grew up they were interested in growing vegetables in their own backyard. I taught them how to bud trees and things like that and so consequently they had a pretty full life in fruit trees and vegetables, whatever.

**OH:** And what did you grow in your market garden holdings, what were your main fruit or vegetables that you were growing, what were you growing there?

**HE:** What are we growing now?

**OH:** No, then when you had the gardens?

**HE:** Yes, depended on the season and the time of the year. Cauliflowers were the main ... and cabbage of course, were the main crop during the winter and that went through till late September or early October.

**ME:** We grew between fifty and sixty thousand cauliflowers in a season, all sorts of varieties that you had to know the correct time to plant the seed and so they followed on in your trade in the garden that you had to have it spot on, you planted seed beds yourself. Nowadays they have all the plants grown for them. But each planting, you planted two plantings out of that seedbed, you'd plant one planting and then the next week you'd plant another planting.

**OH:** And did your family own or lease the land?

**HE:** They were owners of the land, yeah.

**OH:** Okay. Where did you get the seeds from for the cauliflowers and the cabbage?

**ME:** I didn't quite hear what you said.

**OH:** Where did you get the seeds from for the cauliflowers and the cabbages, the seeds?

**ME:** The seed?

**OH:** The seeds.

**ME:** Out of all the plants you had from the market garden, and you watched what was a very good plant where it be mostly cauliflowers and you put a stake by that one and you didn't cut it, you let it mature to seed and you had to cover it to stop the certain type of bird would eat your seed if you didn't cover it, until it matured. Sometimes, mostly in our father's day he would see a cauliflower that he liked that was a little bit different in that he would save that and actually new varieties came into being.

**HE:** That was brought about by cross pollination; you might have two varieties or your neighbour might have a variety that was different to yours and the bees would go from one to the other and cause a cross in that variety, that's how new varieties came about.

**OH:** And when did your family buy the land?

**HE:** The original guy took up land in Athelstone.

**ME:** It was twenty-eight acres.

**HE:** Yes, that was in the about 1938 wasn't it?

**NR:** Mmnn, no 18 ...

**ME:** 1947 they came ... No, in 1847 they came out and there was a village at Klemzig where they all went for a start. Then from there they went out to where they wanted to go. Well the Ey family actually settled on the land in the early 1850's and there was two brothers settled in Athelstone sold out and the family went to the south-east and the other one, our original family had several generations on the land in Athelstone. They finished up selling out because after the War they had done with a lot less men working on the land in the market gardens, they'd bought machinery that helped plant, helped harvest and so on, and the Athelstone market gardens weren't big enough to ...

**HE:** (Inaudible)

**ME:** That you had to outlay all the money for all the different equipment to sort of bulk grow these type of things and it wasn't worth it. So there was from ... there's ... what's his name? Spardon family went out there from Paradise, there was several families went out there; the Harrison and oh, I can't think of them at the moment. But there was yeah, we couldn't compete with those people growing it in bulk and they sold it cheaper to the supermarkets, Coles and so on, we couldn't compete with that.

**OH:** So when did you leave the market gardening, when did you withdraw from that work?

**ME:** I didn't quite hear?

**OH:** Or sell the market garden?

**NR:** When did you sell up?

**HE:** When did we?

**NR:** Sell up?

**ME:** Sell out, end of 1967.

**HE:** Yeah.

**OH:** Okay. What kind of soil was there on the land? The soil?

**HE:** Oh, the soil?

**OH:** Yeah.

**HE:** There were several different varieties in the Athelstone district, most of the soil born in the River Torrens was loam and easy to work. The land away from the river mostly was loam with sodium clay which was only suitable for certain crops. It wasn't suitable for cauliflowers because at the time of the year when you grew caulis if you got a very wet loam with sodium clay soil, the cauliflowers would all collapse and fall in a heap. So ...

**ME:** But the Bay of Biscay on other gardens was very suitable for growing onions and likes the carrots and parsnips and stuff like that, they grew vegetables that were very good.

**OH:** So did you have to do much clearing of the land before you started?

**HE:** Well, our ancestors cleared the land, the initial ancestors would've had to clear gum trees, wattles and what have you. They'd have to ... all those varieties would've been growing on the land originally wouldn't they?

**ME:** They would've been testing without for all sorts of varieties of veg. Away from the Torrens most of the bores were very blackish, fortunately the Ey family had a very, very good bore that in the time of drought it provided the water for two market gardens non-stop, at night it pumped for our market garden and in the day time our cousins and we got by that way.

**OH:** So who in the Ey family worked in the market gardens? Clem, Colin? Who in the Ey family worked on the gardens?

**HE:** Originally all the brothers worked, they divided the property at one stage and Clem and Colin had one property and Merv and I we had another section. Our Father in his initiative he bought an additional property in his time and that's the property that Merv and I finished up on, it was away from the River Torrens and the bore water on it was very, very blackish, but we did have a right away across our brother's property down to



the river. So we had a separate pump on the river and we created a large dam for storage and fortunately that dam was close to a creek which in the winter time flowed very strongly and we were able to fill that dam full of water initially before the summer started and as I said, it was a large dam and it provided a lot of water.

**OH:** And did you employ other people to work on the farm?

**HE:** Not permanently, for certain crops we would employ casual labour and they would be only as casuals and not permanent.

**OH:** And how were the vegetables sold?

**HE:** Well, we had a stall in the East End Market and I was the market man for our section and I would get up at four o'clock in the morning and take the loaded truck to the market, the East End Market wouldn't open for business till six o'clock so you had to go in early to get into your stand and be prepared for six o'clock.

**OH:** And your mother, what role did she play during this time?

**HE:** Our mother came from a market gardening family and she actually did a little bit of casual work in the garden but not much.

**ME:** Little females picked beans and cleaned onions because everything was different, we had 18,000 wattle stakes for beans and then they started growing a stringless dwarf type of bean and you wouldn't go to all the work of putting stakes in and so on for runner climate type of beans when they could grow a bean a lot cheaper and a good bean too. Stick beans, we still grow them in our backyard, they've got a better flavour than the other beans actually. We also, we've still got seed of different things that we grew back in those days for instance, a rockmelon that has got a better flavour than what they put on the market nowadays and we've still got the seed.

**OH:** You've still got the seeds?

**ME:** Yeah.

**OH:** You spoke a little ...

**HE:** We still grow two varieties of cauliflowers and save our own seed and one starts earlier in the spring and carries through and the our late cauliflower, we call it Westralia,

that is a very, very good late and that comes in a beautiful solid white, and we still save the seed of that.

**OH:** And what's the busiest time of year for you?

**ME:** What was the question, what was the busiest time of the year? Oh, just before Christmas. Yes, you picked all the beans off and things like that then you got a very slack period, nobody wanted them.

**OH:** A little while ago you spoke about the bees and the cross-pollination, did you have beehives or were they wild bees?

**HE:** No, but some people in the district did and that was no problem. Yeah, everything that needed pollinating there were plenty of bees to do it wasn't there?

**ME:** Yeah.

**OH:** So what kind of buildings were on your land. Did you have like a packing shed, tool shed?

**ME:** Yes, our sheds on the properties to store our market garden truck was under storage and tractors and other things.

**OH:** And any livestock, any chooks and cows?

**HE:** Yeah, the families always had a few chooks.

**OH:** Still got them, still got chooks, not those, but ...?

**HE:** I haven't but ...

**ME:** All the sprays we used back in those days were later banned, DDT, Dipterex, Metasystox, Black Leaf 40; they were all banned, it's a wonder we survived.

**OH:** And what sort of ...

**HE:** Very often you'd spent hours in the day with a knapsack on your back spraying.

**ME:** Just a handkerchief, we didn't wear proper masks, we just put a handkerchief over your nose.

**OH:** Gloves?

**HE:** Yeah. Yes, you'd use ... if you were using a systemic spray like Metasystox you'd wear rubber gloves.

**OH:** And what kind of-

**ME:** That was systemic Metasystox and Dipterex were systemic sprays.

**OH:** And what kind of equipment did you use, like rotary hoe?

**HE:** Yes, we did in the beginning graduate to using different machinery for cultivating between your plants and originally we had an old horse and when we were only teenagers we'd start off working for our Dad, one little job you got was leading the horse through the rows of cauliflower plants, it's about only that far wide and you had to lead that horse straight between them so it didn't cause any damage and old Jack, he was marvellous wasn't he?

**ME:** Yeah, if he got his feet over the chains he'd lift them back himself.

**OH:** How old would you've been then when you did that?

**HE:** When we were doing that?

**OH:** Yeah, how old?

**HE:** As I said, we didn't do any secondary schooling but we would've been teenagers when we left school, primary school which is not early teens, I just forget now exactly what age we would've been. We had an unfortunate circumstance, our father for some reason or other didn't start us to school till we were six years old and then when we were in about Grade 4 there was an epidemic of chicken pox swept through the school and if one member of the family got it, the others were quarantined which happened in our family. And it came unfortunately right on top of your holidays and that time of the year and then we had chicken pox and just as we were getting over that our youngest brother got diphtheria and we were all quarantined for six weeks when he had ... and we just went back to school in time for exams and naturally we failed that year didn't we? We had to stay and do Year 4 again and that made it so that by the time we'd finished Grade 7 we were starting to get into our teenage years and we went straight into working the market garden.

**ME:** When Colin got diphtheria we was banned from mixing with other people and no one came near us.

**OH:** Did you have glasshouses on the farm?

**HE:** Did we have?

**OH:** Glasshouses.

**HE:** Glass?

**OH:** Glasshouses.

**NR:** Cold frames?

**HE:** Oh no, we didn't use glasshouses. They did use glass frames to cover plants in the nursery didn't they? When they'd grow tomato plants they'd start them off in July which is quite cold and they'd use horse manure first as a base and cover it and that created warmth and then they'd have glass frames over the top and that grew plants in the winter time that wouldn't grow normally, that created a glasshouse.

**OH:** How much contact was there between other market gardeners in the area? You talked about the football club; how much contact did you have with some of those other families that were also had market gardens?

**HE:** They were most market gardeners were on a friendly basis and if one fella was short of seed of something he'd get some off his neighbour or one of the other gardeners; they always helped each other out in that respect.

**OH:** What kind of contact did you have with the Campbelltown Council?

**HE:** Campbelltown Council?

**OH:** Mm, at that time when you were growing?

**ME:** When we had this big dam we also used it for a bit of fun and in that dam the ducks brought a certain type of water plant there and the yabbies they didn't make holes, they lived in this weed and it bred by the thousands in that weed, but the Perch, the fish also lived there; they had plenty of feed, but both the yabbies and the fish survived in the same

dam. Awe had a lot of fun when the yabbies provided bait for us when we went to the Murray. Red Fin, they bred up and Mr Kimber had a fishing licence for the Murray and he used to catch his bait there and he got us to drain the dam once and take all the perch out. When we put Carp, hundreds of tiny Carp in the ... not the European carp that came into the river later and they used to use those carp as a bait to catch Murray Cod. So we tried to keep the Red Fin out of the dam, but pumping water up from the Torrens tiny little ones like that got back in there again.

**OH:** And what were the names of some of the other families that were market gardening at the same time as you? You've said some ...

**HE:** Well, you could start up near the gorge, you'd have Skinner's and you had Larsson's and they were on the River Torrens. The Amber's were away, there were two or three Amber families, then you came down a bit further and there was several Hutchinson families and then you came to Packer's that's on the Athelstone side, on the Highbury side of the River there were-

**ME:** The ...-

**HE:** ... and the-

**ME:** They're our cousins and Wicks is a bit of a, Wicks family.

**HE:** Oh yeah, that one.

**ME:** And the Skinner's.

**HE:** Yeah.

**OH:** Other nationalities?

**HE:** Well, the different nationality weren't involved in our very early days, but gradually particularly away from the river where the land hadn't been gardened a lot of it hadn't been used for market gardening is Bay of Biscay soil and the Italians were able to buy up that land fairly cheaply and create market gardens. They had to use Government water, reservoir water because there was no good reliable supply of water away from the river and they at particular times of the year they could grow veggies quite well on that black Bay of Biscay soil with as I said, Government water.

**ME:** They mostly used their own family for labour, that's how they survived.

**OH:** Did they have like a second job, another job; they would've had a second job?

**HE:** No, they managed to survive on their properties and as Merv said, the older children or Mum, their wives would be labour.

**OH:** Because I've seen some photographs from that time and there were a lot of women working in the garden.

**HE:** Yeah, they'd be mostly Italian market gardens. Of course, the Australian women were the same, for bean picking or cleaning onions or some jobs like that the women folk used to get out and do that.

**OH:** At the time how do you think your wives managed taking care of the children and you had quite a brood of kids ... how do you think your wives managed working in the house and helping occasionally in the garden? What do you think it was like for your wives at that time?

**ME:** Over to you, I didn't quite get it.

**HE:** Yeah, mostly Thelma, your wife didn't find it necessary to work in the market garden, it was only on odd occasions that she did work mainly because when it was such a fairly large family and at times ...

**ME:** She had plenty to do without working in the market garden, she looked after me very well. Especially when I was away at the War she used to write four letters to me every week.

**OH:** And she would've been so busy with the children?

**ME:** Yeah.

**OH:** And Hartley, your wife?

**HE:** Yes, well she did work in market gardens at times and at times if we didn't have work for her she worked for Laurie and Keith, she often picked beans for them and she enjoyed doing that too, that work.

**OH:** When did the market gardens start to be sold in your area? Yours was sold in the sixties, what about other market gardens in the area, around that time?

**HE:** Mostly the land that was ... and hard to work was sold quickly for housing because they liked to get their money didn't they?

**ME:** Especially in the winter-time Bay of Biscay [soil] is very sticky and it doesn't take much rain to make it hard-

**HE:** Make it hard work. A lot of those gardens like Ryan's and Lorenz's, they sold quickly to housing when the developers moved into the area.

**ME:** Yeah.

**HE:** The gardens fronting the River Torrens, they were the last to go weren't they?

**ME:** Bottom end of Athelstone was mostly German settlers, there was the Schulze's, then the Kimber's and Fry's and Ey's and Lorenz's and Stradbroke Road that had German settlers too, Fidderman, Maynard, Hettner ...

**OH:** So there were quite a few from that background?

**ME:** But they mainly shifted out, the Maynard's they went to Penong on the Murray and it was much easier to grow things there.

**HE:** And the Hettner's went to Murray Bridge.

**ME:** Hm?

**HE:** I said the Hettner family went to Murray Bridge didn't they?

**ME:** Yeah.

**HE:** They shifted out of there.

**OH:** What changes have you noticed in the way the land has been used in the Campbelltown/Athelstone area over the years? So what have you noticed about how the land use has been changed?

**HE:** Well, it's just progressively gradually went from a rural area to a sub-division and it's changed from a situation where when we were school children we could name nearly everybody in the district and now you've got a job to know your next door neighbour.

**OH:** Is there anything else that you'd like to add that we've not spoken about? Anything that you want to add, anything you want to say that we've not spoken about?

**HE:** Just a lot of our private activities as teenagers, we could get put in a reformatory today if ...

**OH:** What did you get up to?

**HE:** There was an aqueduct which was an open channel that you had it for water channel, it ran from the Torrens gorge to the Hope Valley reservoir and when the reservoir was full the Red Fin used to migrate up that channel and we'd sneak a drum net into the channel and the small fish would pass through the netting and it'd just retain the edible size. And we had a ball catching Red Fin out of that channel and even got a photograph of a large brown trout that caught in that aqueduct.

**ME:** And we used to catch thousands of little Red Fin and put in the Torrens down ... you'd get a flood down the river then and they'd be catching them down at Walkerville, so we'd put another lot in.

**HE:** What would happen with these Red Fin, they ... would usually migrate at the end of the winter round about September, early October and as Merv said the baby Red Fin would migrate up by the hundreds. One year we put thousands of baby Red Fin down in the Torrens. What they would do, they wouldn't stop in the one pool, they'd migrate up the river and there would schools of Red Fin in every pump hole from where we were up to the Torrens Gorge and after six months from September to about March through the winter months those baby Red Fin would grow rapidly to the size of what would be like good eatable size.

**ME:** When we were real young before these activities, we caught fish out of the Torrens about that long that had no scales on them, just like a Minnow.

**NR:** Eighteen inches.

**ME:** That was the original fish in the river before the trout and the Red Fin. And also there used to be Kingfisher's that'd make their nests where it was steep, they'd make a burrow in the bank and breed in there. There was the big water rats almost as big as a cat, but they were along the river then, but all these things gradually disappeared.

**OH:** It sounds like you were very busy, you had a busy time.



**HE:** In our early teens as soon as we were old enough to get a license for a rifle we had one and we would go up into the hills and we came home with a dozen rabbits and there'd be rabbit stew for the next fortnight. We had plenty of activities, as teenagers we lived a very active life.

**OH:** And football was a big part of your life?

**HE:** Yes, well I ... the Athelstone Football Club in the early days was very successful and then in the early 1930's they found it difficult to continue, a lot of people retired and they couldn't get enough players to field a team. So in 1938 when we were seventeen years of age we gathered together a heap of teenagers and I was appointed secretary and we just went and I contacted teams all over the place just to get a program. We weren't in a recognised association for a few years, we just played matches where we could get them and then after World War II when all the players started coming back from the War we re-formed and I was Secretary for ten years in those days and we entered the East Torrens Association and we were quite a successful club.

**OH:** And you're still doing a little bit of gardening at home now, what are you growing?

**HE:** Well, I live with my eldest son Roger, and he's got a big back yard. When I went to live with him I planted several fruit trees which are now in full bearing. That provides quite a bit of fruit to preserve, apart from that I grow a lot of veggies like onions, sweet corn, climbing peas and so it goes on. This year I preserved twenty jars of pickling onions from the backyard.

**ME:** Did you grow any sweet corn this year?

**HE:** Sweet corn?

**ME:** You grow any sweet corn this year?

**HE:** Yeah, I've got a couple of plantings in.

**OH:** And Merv, are you growing anything now?

**ME:** Well, I'm mostly handicapped for working outside much nowadays, but I had sons that come there and grow onions and different things, so still involved in it a bit. Mostly I can still get around pruning the bottoms of the trees and I've got a fair bit of fruit. I make preserve fruit and jam and that sort of thing, there's still plenty of activities.

**OH:** Okay, we might leave it there. What a good active rich life.

**ME:** It keeps us going, the ...

**OH:** You're so inspiring in spite of those chemicals that you must've taken in ... you must've taken in so much of-

**HE:** With the Athelstone Football Club, every Friday night I would attend ... Thursday night and Friday night attend the club and sell their raffle for them and I did that for since 1978 up to now I retired. That activity would bring in \$10,000 each year and I've been doing that for nearly 30 years.

**NR:** These two used to clean the Football Club for free for years too. You were cleaning the club.

**HE:** Huh?

**NR:** The two of you used to go down and clean the Club.

**HE:** Oh yeah, we did that for about 13, 14 years didn't we, clean the Club yeah and that saved ... when we took that on the Club was struggling financially and they were paying a couple of guys to clean the Club and so I said that was costing them two hundred dollars a week, so ...

**OH:** That they couldn't afford.

**HE:** Over fifty weeks at \$200.00 that's over \$10,000.00 a year; we saved them that for it'd be about 12 years.

**NR:** Another thing is they worked until they were 76, they used to work at Paracombe in a pear orchard pruning and picking and this one used to go up in the ... what do you call it? Cherry picker; both of them.

**HE:** Yeah, when we sold out the garden we worked as casuals up at Paracombe for how many years? How many years did we work as casuals up at in the orchard?

**ME:** Sixteen years.

**HE:** Sixteen years.

**ME:** We worked up an orchard till we were 76.

**OH:** Wow, gee.

**ME:** Now that's casual. We'd prune, I was up on the machine and pruned up the top. The last couple of years I worked on the ground.

**OH:** Did you have many aches and pains from that work?

**ME:** That kept us going. I went with Norma on a trip when I was 79 and climbed up Ayers Rock.

**NR:** I always wanted to do it since I was a child and this will make you laugh right, I bought two different lots of itinerary for him, one was like the big bus and the other one was the backpackers and he looked at it, we went with backpackers right, so if you can ... we were the only Australians on the bus, but it was good fun wasn't it Dad? Until you got sick.

Interview ends.