



## **Taralga Historical Society Inc**

**83 Orchard Street**

**Taralga NSW 2580**



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**President: Michael Chalker 4843 5975**

**Secretary: Graham Lambert 4843 8187**

**Treasurer: Glennis Wright 4840 2215**

***Aim: To preserve history of Taralga & District for future generations***

### **Newsletter No 4, 2019**

#### **Presidents Report December 2019**

Well, hello again folks. Taralga can be very proud of the way the celebration of two hundred years of European settlement of the Taralga district turned out.

A committee of energetic folk were elected some eighteen months ago to organise an event to be titled T200 (a taste of Taralga) event, and it turned out to be absolutely huge. Two plaques were unveiled in the grounds of the Historical Society to acknowledge the occasion. I am sure that you have already heard about the record crowds lining the streets and attending the festival. Ken Vaughan has produced an excellent video of the whole event which can be purchased in DVD form from the society, or Graham Lambert phone 4843 8187 or email [grahamlambert51@hotmail.com](mailto:grahamlambert51@hotmail.com) and he will post one to you.

In light of the monetary success of the weekend, a donation of \$3,000 will be presented to the Historical Society. This donation is to be used specifically to enlarge and fit out the machinery shed.

Congratulations to all involved in the organisation and running of this spectacular and unforgettable event,

We had the pleasure of a visit of nine Japanese delegates from Shibetsu, Goulburn's sister city. They were led by Goulburn Mayor Cr Bob Kirk, our local Mayor Cr John Stafford as well as several councillors and interpreters. The visitors were thrilled with the shearing and sheepdog demonstrations presented by our member Brian Corby. The group also visited the Taralga Wildlife Park.

Other visitations included a bus group from the northern suburbs of Sydney who enjoyed morning tea and a tour of the complex.

Members of the Society in conjunction with the Golf Club and the Rural Fire Service catered for the Heritage Machinery Rally, hard work for all, however, a tidy return for each organisation.

Excavation for the machinery shed extension has been completed.

**Our next meeting will be the AGM which will be held on Sunday 16<sup>th</sup> February 2020.**

Have a happy and healthy Christmas.

Mick Chalker

**Vale**



**John Alders**  
**29.8.2019 aged 67 years**  
**son of Alice & Ron**  
**Brother of Bill, Julie and Robyn**  
**Father of Chris & Rebecca**



**Tony Boys**  
**25.9.2019 aged 76 years**  
**son of Ettie & John**  
**Brother of Katherine. Judy**  
**Trish, Gerard,Pauline,Helen**  
**Father of Sheena**



**Valance Lang**  
**10.9.2019 aged 85 years**  
**Son of Donald & Alma Lang**  
**Brother of Bruce,Cecil, Gloria**  
**Willie and Veronica**

**Husband, Father & Grandfather**  
**Lived at Mudgee**



**Ann (Chalker) Bloomfield**

**4.9.19 aged 49 years (DOB: 5.11.70)**

**Wife of John**

**Mother of Lachlan and Kiera**

**Mother in law of Maddy**

**Daughter of Laurence and Lynette**

**Sister of Nicholas**

## DAIRY PRODUCTION AROUND TARALGA



*TARALGA DAIRY COMPANY LTD - BUTTER FACTORY OPENED 1924*

*By Pat Williamson for the Taralga Historical Society c1980*

From the earliest days of settlement in the Taralga district dairy products supplemented farmers' income. Research by Mr. Ian Ross shows that the earliest cheese-maker in the

area was probably **Thomas Howe**, formerly of Campbelltown. Howe received a grant of 600 acres dated 6<sup>th</sup> Sept, 1828, and the area he selected joined the northern boundary of Macarthur's 'Richlands' estate. Howe is reported to have resided on this grant near Burra Burra Lake, making cheese there. This block was later purchased by Edward Macarthur and he subsequently built Richlands homestead and allied buildings there.

Another early cheese-maker was **Lachlan Ross** Senior of "Rossville". In July 1869 he sold 800 lbs. of cheese through Commission Agent C.H. Whitton of 66 Sussex St., Sydney. The Cherry's Patent No 1 Butter churn pictured was used by Mr Ross in his dairy at 'Rossville', which is in the Myrtleville area.



During the development years of the dairy industry in the country many novel types of separators, churns and butter presses made brief appearances, each in its turn becoming obsolete as better equipment was invented and patented.

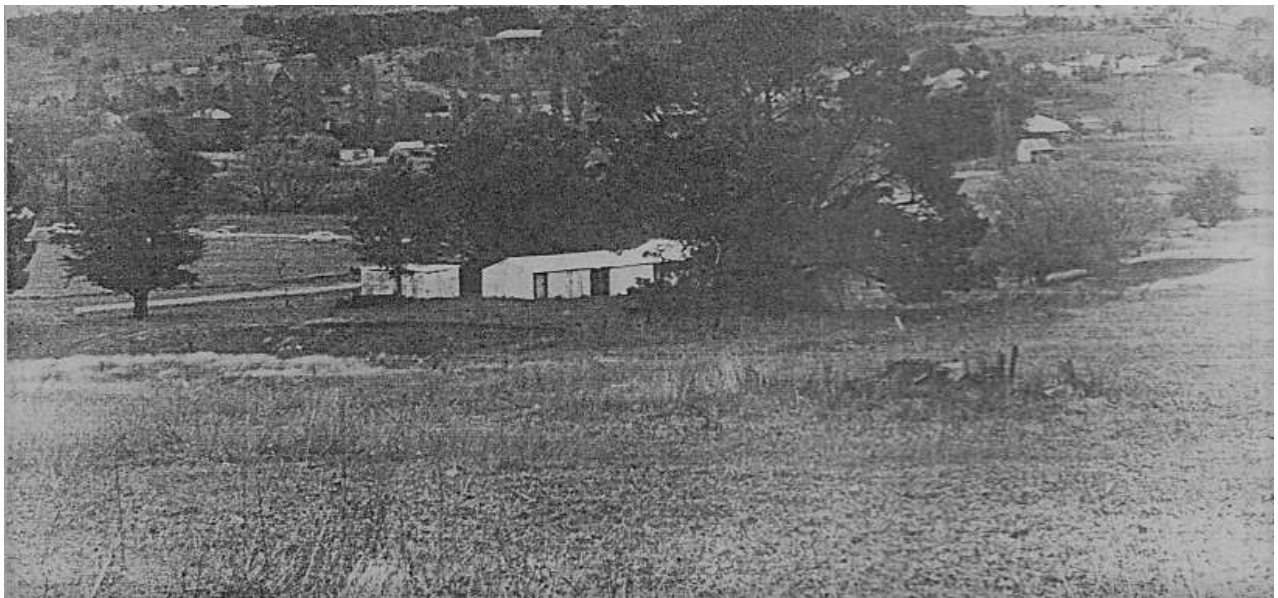
Large bottles of liquid rennet for cheese making were available commercially, and metal parts for cheese presses were imported, the timber frames being constructed from local timber and fitted with the imported metal parts to make very efficient presses for a relatively small financial outlay.

Cheese-making was a widespread occupation, at Yorkborough the **Baxters** of 'Gowen Brae' made one ton of cheese in six weeks. Cheese was made on the individual properties in those days and was carried by bullock wagons to be sold through various commission agents in Sydney, the price depending on the quality of the cheese. One farmer sent a large consignment which was so mouldy by the time it reached Sydney

that it was worth nothing.

Around 1890 cheese-making became more centralised, and a farmer who had good cheese-making equipment, or a large separator would buy milk from his neighbours and concentrate on cheese and butter making while they put their effort into increased milk production. Soon the butter and cheese 'factories' became more mechanised, some purchasing steam engines to drive the machinery.

By 1893 the first Co-operative butter factory was operating just east of the present showground. The pile of rubble in the right foreground of the photograph below is all that now remains of the factory, the building is believed to be the one that originally housed John Miller's flour mill but at the present time we have no positive proof of this.



*Site of first Taralga Butter Factory, operating 1893*

This photo was taken from the Bannaby Road looking over the northern end of the showground with the Anglican Rectory roof plainly visible in the centre background. The Anglican Church can be seen towards left background and the Historical Society Museum in a similar position on the right.

Under the name of 'The Taralga Dairy Company' the shareholders appointed a manager and met regularly to allot dividends, and attend to other business. The shareholders were suppliers of milk, but a supplier was not necessarily a shareholder. At this factory milk was separated, butter was churned, and unconfirmed reports state that cheese was

also made there. There were up to fifty farmers supplying milk in 1894 which appears to have been the most productive year. Managers were A. Black 1893; S. Rothwell 1894; H. Bassington in 1895; Arthur Hall 1896; and Thos. Fitzgibbon from 1897 to close.

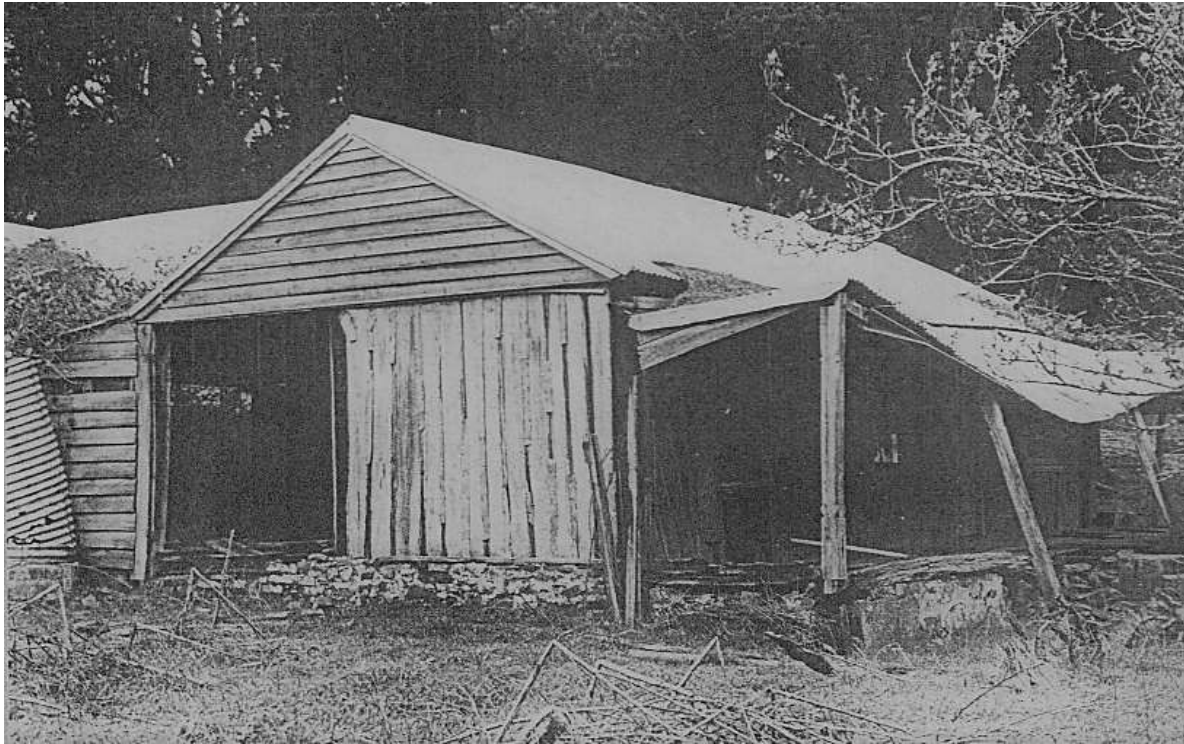
Thomas Taylor carried the butter to the railway at Goulburn, monthly averages were from 3 tons to 13 tons. Thomas received from 35/- to 36/- per ton for the cartage.

The manager was also the engineer for the machinery (steam driven) and a second man was employed to assist him. Amongst these were Ernest Munn, Maurice Kindon, and Thomas Fitzgibbon had been an assistant before he became manager. L. McLean had a contract to supply wood for approximately 60/- per month, John Bergin also supplied wood for the steam engine.

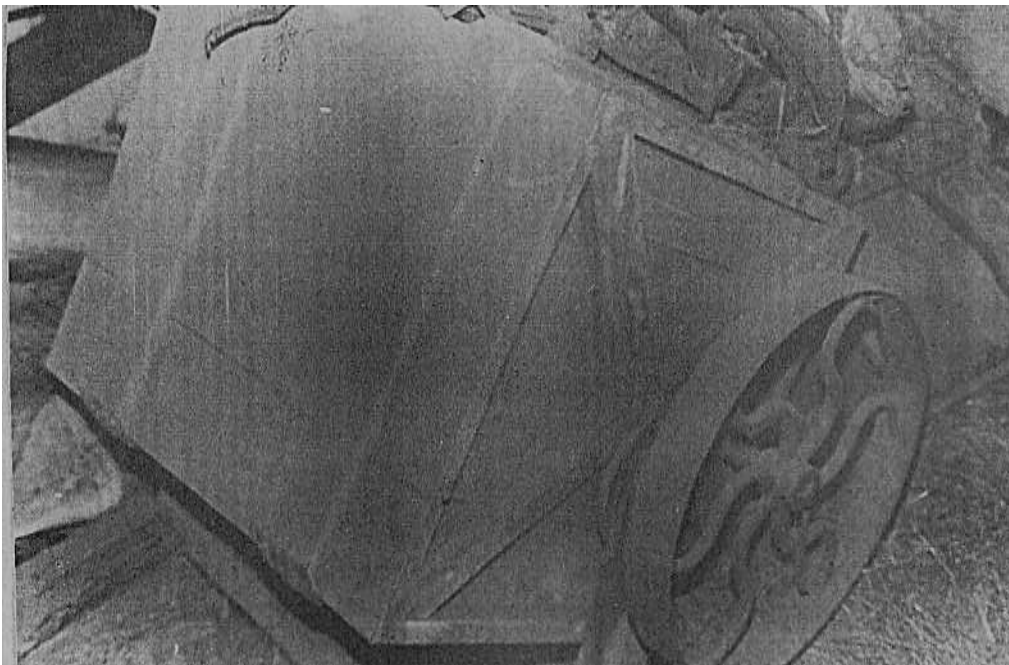
Suppliers brought from 200 gals. to 4,000 gals. of milk in each month, and depending on the 'test' on the milk and the current price of butter, they received from 1 5/8 pence to 4 3/8 pence per gallon. Some purchased the skim milk back at ½d. or 1d. per can to feed poddy calves and pigs. The price of butter varied from 8d. to 9½d. per pound.

The first 'Taralga Dairy Company' factory apparently ceased operating in 1901.

**Joseph Spicer** of Bright Hill near Mt. McAlister south-west of Taralga had his own small butter factory for a time but when the Myrtleville Butter Factory commenced production Joseph took his milk there to be processed.



***Remains of Joseph Spicer's Bright Hill Home***

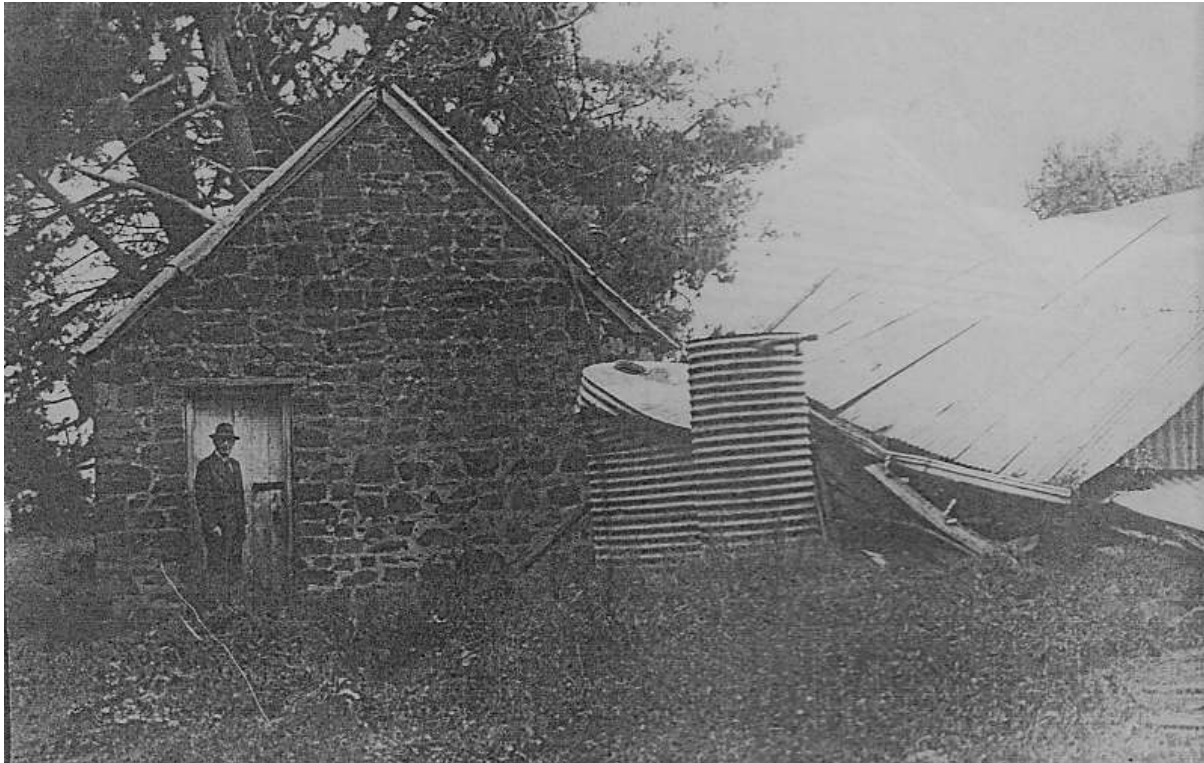


***Old Butter Churn laying under collapsed building of Cptn. Drury's Factory***

On the property now owned by Mr. Aub Johns at Myrtleville, before the turn of the



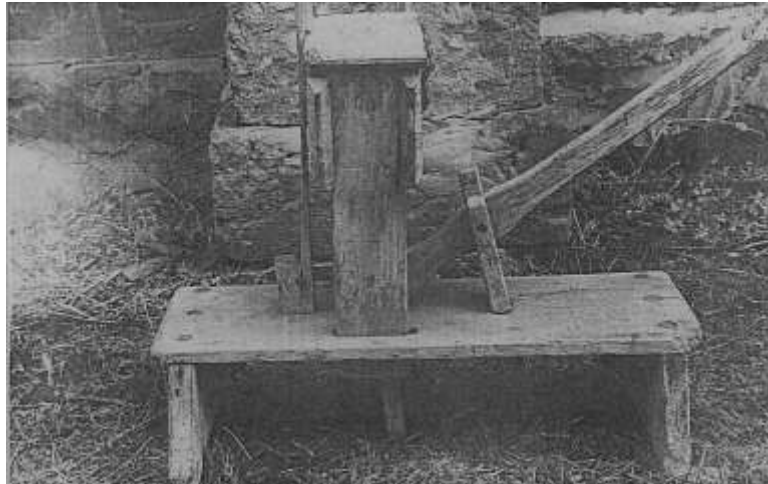
century a retired Ferry Boat Captain (**Captain Drury**) owned the farm, and had a large herd of cows. He had a steam engine to drive the separator and churn for the milk he produced. Later he supplied the Myrtleville Butter Factory and his property was later purchased by Mr. Edwin Johns who continued producing milk.



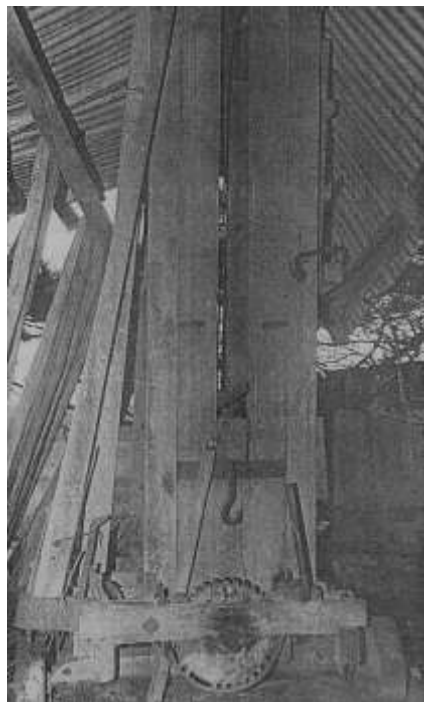
***Mr Aub Johns standing at the door of Captain Drury's coolroom, and to the right is the collapsed building which housed the machinery.***



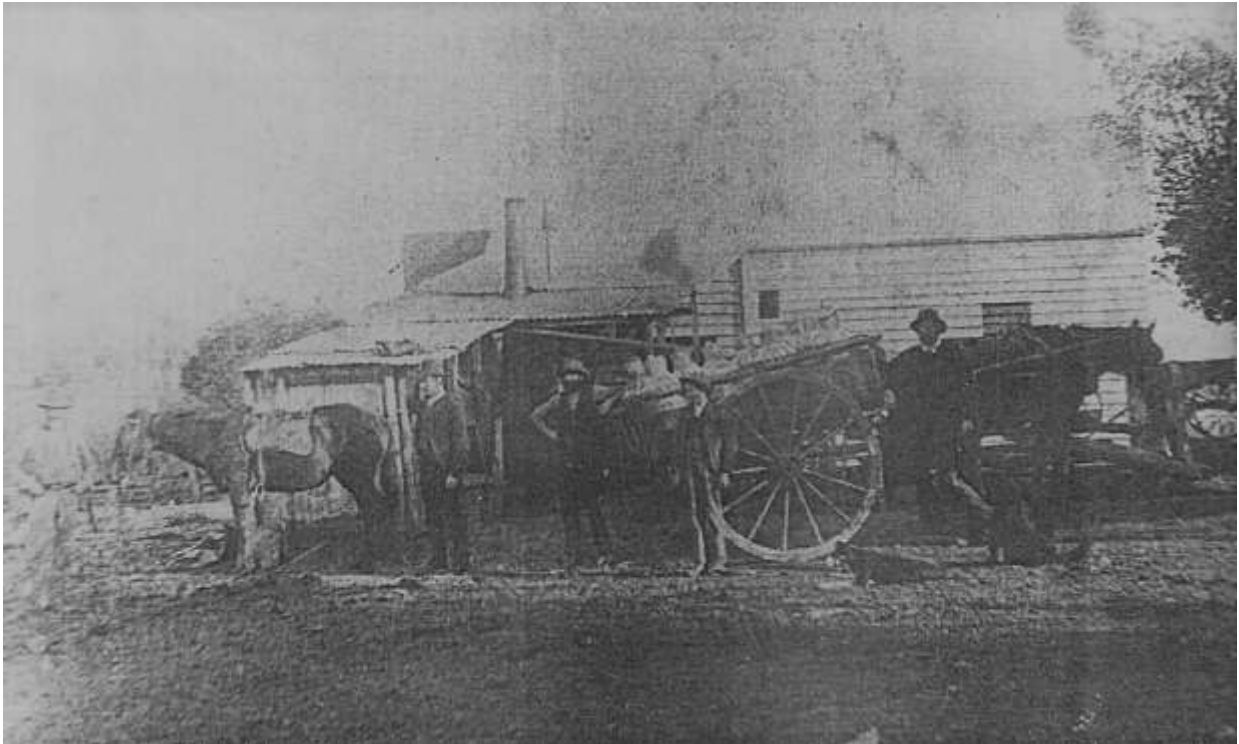
***Shingle roof on Drury's coolroom, now covered with iron***



***Butter Press formerly used to shape the pounds of butter produced in the Myrtleville Butter Factory. A rare specimen.***



***Wooden type hay-press which pressed the hay to feed milking cows on Mr. Johns' farm***



The **Myrtleville Butter Factory** was a weatherboard building with an iron roof, situated 80 yards east of Joseph Boardman's house on his property. The photo above was taken in the early 1900's, the man on extreme left is unknown, second from left is Joseph Boardman, centre with hand on hip is James Bee, and the boy near the back of the wheel is Harmony Blay. Man leaning in dray far right is also unknown.

The factory was built around 1892 by Mr. Boardman and his brother-in-law, Mr. Dengate. It had three rooms - one for the engine, one for separating and one for churning. A steam engine provided the power to drive the machinery. Another brother-in-law, Mr. Dobson, also helped with the work, and they sought help from Mr. Bee of the Yalbraith factory if there were problems with the machinery.

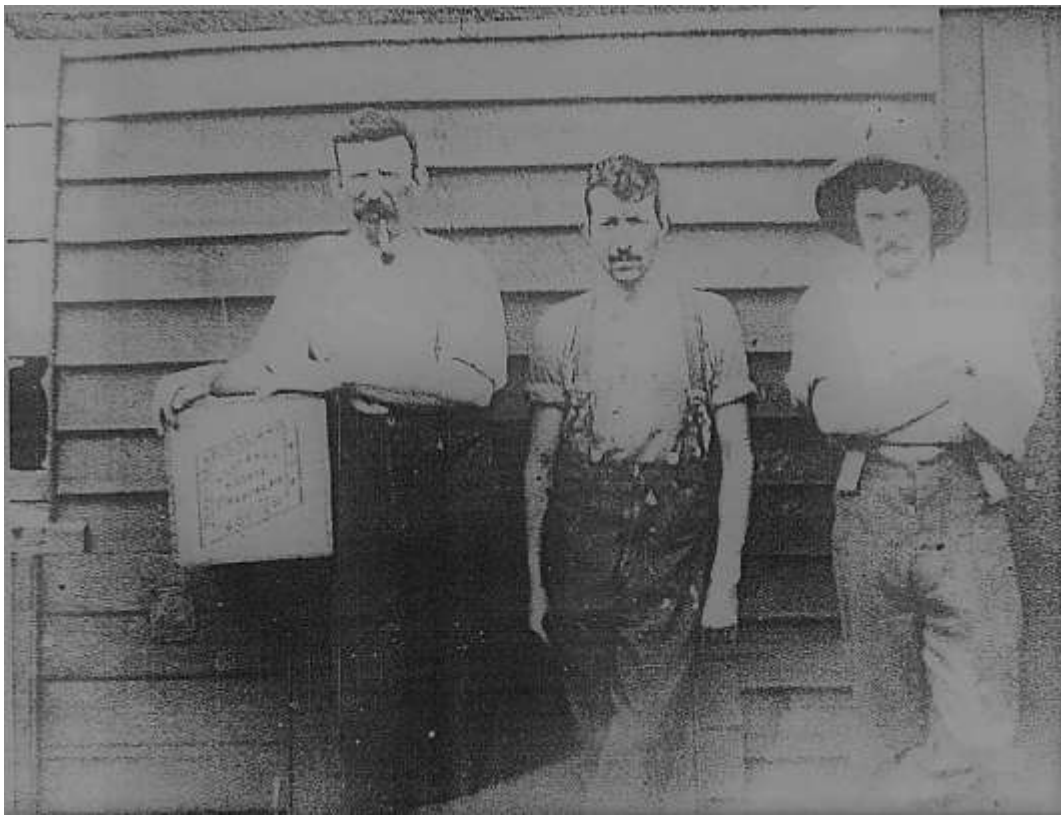
Farmers who supplied milk to the Myrtleville factory were **Barry, Blay, Miskelly, McAlister, Baxter, Little, Staunton, Chalker, Cooper, Price, McDonald, Dobson, and Spicer**. Joseph Lenane and Pat McAlister were employed at times. Prices paid for milk varied up to 6d. per gallon, and the skimmed milk could be bought back to feed pigs etc., for 1d. per 10 gallon can. Mr Boardman had a van pulled by two horses to take the butter to Goulburn. During the drought of 1902 production fell off, but the factory kept working and did not close until about 1910 when many people had their own separators and sent cream to Goulburn. About 1975 a violent storm blew down the old building which had been used as a shed since the steam engine and machinery were sold to someone in Goulburn.

The **Yalbraith Butter Factory** was situated near Howlett's home, the cement floor still remains there. This factory was owned by surrounding farmers on a co-operative basis, and they employed Mr. Jim Bee to manage the factory and make the butter. Mr. Bee, who was the grandfather of John McLean of 'Glencoe' was skilled with machinery of the type used for butter factories, and other factories had to call on him when their machinery broke down. The Yalbraith Butter Factory closed about 1900, and the machinery was moved to the Richlands Butter Factory. The farmers who supplied the milk also transferred their business to Richlands.



***Members of Taralga Historical Society stand on foundations of old Yalbraith Butter Factory looking for relics. The***

***Howlett home is in the background to the west.***



***Richlands Butter Factory c1910. Note Butter Box. Men from left***

***1. Dick? Cusack, 2. Barry Gordon who was Manager 3. ? Rook***

The **Richlands Estate Butter Factory** was not far to the north-west of Richlands homestead. It belonged to the Macarthur-Onslow family, and they paid their tenant farmers and others for the milk they brought in. It was separated at the factory and the cream was churned. Separated milk and butter milk flowed through a pipe to the pig paddock below the factory.

The Richlands Factory was an interesting building of three storeys which was destroyed by fire during the Second World War (about 1943), from 1910 it had only been used as a storage shed because the factory ceased operating when the Richlands Estate was cut up and sold. One farmer who had supplied milk was Mr. William Price Senior, he was paid threepence per gallon for whole milk.

Mr. William Webb carried the butter from Richlands to Goulburn by horse transport, and after the Richlands Butter Factory closed another contractor took cream from various properties to Goulburn.



## ***Dairy Farmers at Stonequarry or Yalbraith before 1910***

***Standing in front are from left:***

***1. Dick ? Cusack, Harry? Cusack, 3. ? Rook***

About 1917 Mr. Webb won the contract to carry the cream from more than eighty district farms to Goulburn in the truck he then owned. The farmers delivered the cream to centrally situated places and Mr. Webb picked it up from these boxes. Loads went on Mondays, Wednesdays, Fridays and sometimes on Saturdays. This continued until the new butter factory opened in 1924 one mile south of Taralga on the Goulburn Road.

The **Taralga Dairy Company Ltd.** Was the name chosen for the company formed in 1921 on 5<sup>th</sup> December with Mr. C. Keith as chairman. Shares were issued to interested people and those serving on the Committee and later the Board of Directors included

W. McPaul, W.J.Cree, J.J.Francis, Owen Maher, J.J.Walsh, S. Craig, J.Lynch, R.Keith, C.C.Bradbury and Patrick E. McAlister, later G.C.Goodhew.

Secretary W.M.Fitzgibbon was appointed and Mr. Manfred was engaged as solicitor, Mr May was consulting Engineering to build the factory. Tenders were accepted from Wildridge & Sinclair (£721.5.0) for machinery, Hornsby's (£825) for Engine and Gas Producer, and Lindsay (£414) for Pastureiser. Mr. Morduant engaged to sink the well.

Mr. Phemister was appointed manager in 1923, later managers being Mr. Faulkner and Mr. George Gerathy. Other men who worked there were Joe Cooper (engineer), Carl Alders (accountant), Reg Fitzgibbon, Gordon Francis, Mr. Wilkins and Mr. Mick Fitzgibbon who had been appointed as secretary when the Company was formed. Around 1938 the Co-op, bought another factory in Goulburn but continued to operate the Taralga one until 1949 when all operations moved to Goulburn.

Originally the emphasis was on butter production and eighty or more farmers supplied cream two or three times weekly in good seasons. They were paid according to the freshness of the cream and its butter fat content, up to 1/6d. per pound. The butter milk was used to feed pigs on the property attached to the factory at that time. The brand on the butter was 'Talga', and a resident who travelled to London reported having seen Talga brand butter on sale there.

By June 1943 the Milk Trading Account showed a much better profit than the Butter A/C and from then on the Milk Sales provided the bulk of the income.

After 1949 when the Taralga Butter Factory ceased operations, many farmers continued to supply both whole milk and cream to the Dairy Farmers' Factory in Goulburn, bringing their cans of milk and cream to central points where a truck came each morning from Goulburn; in the heat of summer it sometimes made a trip in the evening also. Eventually the farmers found it uneconomical to supply the Goulburn factory, and most ceased milk production. There are only a few dairy farms now who still provide whole milk which is transported by refrigerated tanker to supply the factory at Moss Vale.



***FINAL MEETING OF TARALGA BUTTER FACTORY DIRECTORS***

***Back Row L to R:***

1. Jim Duncan, 2. George Gerathy, 3. Carl Alders, 4. Paddy McAlister,
5. William McPaul

*Front Row: 1. Ross Keith, 2. George Goodhew, 3. Joe Francis, 4. J.J.Walsh*

### Taralga Historical Society Members Duty Roster

Please note opening hours (unless otherwise advised) are  
10am to 2.30pm inclusive

#### December

- Saturday 7<sup>th</sup> Judith Matthews, Matt and Vicki Chalker, Alan Robertson  
Saturday 14<sup>th</sup> Mick and Annette Chalker, Peter Davies, Tim Dowsley  
Saturday 21<sup>st</sup> Maureen Long, Joan Scott, Pat Murray, Elaine Connor, Tim Dowsley,  
Saturday 28<sup>th</sup> Peter and Margaret McAlister, Jim Dean, Robert Rabjohns

#### January

- Saturday 4<sup>th</sup> Graham and Sue Lambert, Tim Dowsley  
Saturday 11<sup>th</sup> Jeff and Judy Chalker, Brian Moloney  
Saturday 18<sup>th</sup> Maureen Long, Joan Scott, Pat Murray, Elaine Connor  
Saturday 25<sup>th</sup> Mick and Annette Chalker, Chris Ainsworth

#### February

- Saturday 1<sup>st</sup> Mick and Annette Chalker, Helena Hopkins, Margaret McIntosh  
Saturday 8<sup>th</sup> Tim Dowsley, Peter Davies, Laurie Halpin  
Saturday 15<sup>th</sup> Maureen Long, Joan Scott, Pat Murray, Elaine Connor  
Saturday 22<sup>nd</sup> Matt and Vicki Chalker, Alan Robertson  
Saturday 29<sup>th</sup> Glennis and Max Wright, Mick Chalker, Brian Kelly

#### March

- Saturday 7<sup>th</sup> Ernie Stephenson, Geoff Sieler, Brian Corby, Judith Matthews





**Saturday 14<sup>th</sup> Peter and Margaret McAlister, Jim Dean**

**Saturday 21<sup>st</sup> Maureen Long, Joan Scott, Pat Murray, Elaine Connor, Tim Dowsley**

**Saturday 28 Mick and Annetter Chalker, Tim Dowsley**

*Editor - Maureen Long*

**If your name hasn't been appearing on the roster or you would like to do more, or less, please let me know. Please feel free to come along at any time. As well as dealing with our visitors, we undertake research, cleaning of the exhibits and maintenance of the grounds and infrastructure - we all have skills to share**

**Phone Mick Chalker 4843 5975 or Graham Lambert 4843 8187**