



# BRANCH LINES

The Southland Branch of the New Zealand Society of Genealogists

Issue 35

March / April 2002

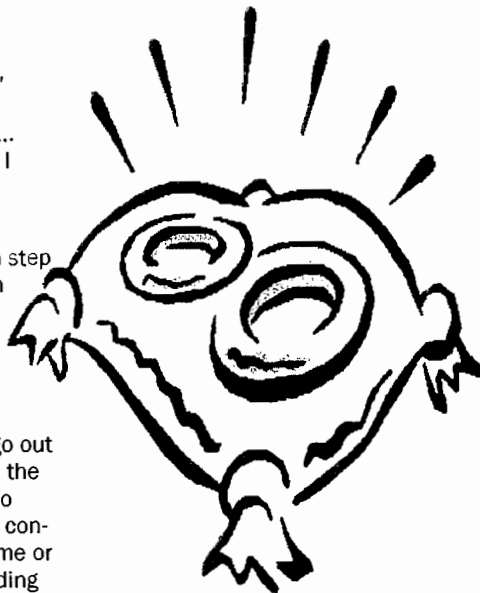
## Editor Pat tries out.....

I don't aspire to keep up Geoff's standard of editing but shall try my best and hopefully I'll get better as I learn more of what to include in the forthcoming issues.

It's a bit like a marriage, eager but hesitant, A joining of two souls.... Branch Lines and me. ... I hope it works out.

I have taken marriage a step further in this issue with articles re that theme. I hope you enjoy them.

I don't always go to the monthly meetings as I go out the following evening to the Gen. Computer Class. So please forward me your contributions in plenty of time or they may miss the pending issue.



Further to Geoff's ANZAC articles in the previous Issue—

I have an account written by Maurice Mansfield Clarke on Jottings from Gallipoli while he was stationed on the Cruiser HMS Grafton.

A day by day account from 10th July 1915 - 13th August 1915.

The original was handwritten in ink in a small exercise book.

If anyone would like a copy of this (7- A 4's) if their ancestor was on the 'Grafton' then please contact me.



### About 'Branch Lines'

- Branch Lines is a bi-monthly magazine (February to November each year).
- Branch Lines is issued for the members of the Southland Branch of the Society.
- The views expressed within are those of the contributors and do not necessarily represent the views of the Branch of the Society.
- Sent copy for publication to Mrs Pat Turnbull, Tussock Creek, No 1 R. D Winton.
- Phone: Fax 2217270
- email: [ere@southnet.co.nz](mailto:ere@southnet.co.nz)

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## A CHALLENGE

Ancestry tracing is fun, it brings history to life and it gives a greater sense of personal identity. Our ancestors cease to be a vague concept and become real people, part of each of them living still in us, their descendants.

They may have been ordinary, may have been blue blooded or famous, but whatever they were

the search itself is rewarding and the satisfaction of knowing is permanent and a proper source of pride.

Tracing your own family history and gradually constructing your own, unique pedigree is an absorbing hobby, a never ending personal detective investigation.

It is one of the fastest growing hobbies of the last decade.

More and more people are becoming curious to learn about their roots and find it a fascinating and challenging subject.

## From the Branch Committee

Some announcements from the Committee for the information of Branch members :~

Subscriptions for the 2001~02 year are now due - please pay them to Suzanne Ballinger as soon as you can, as the Branch relies on prompt payment of subscriptions to fund the Branch's activities. Subs this year are \$35 for singles; \$45 for joint membership.

There are no rebates for early payment.

Kathryn Davies is co-ordinating the copying of members BDM certificates to lodge with the Branch and the NZSG collection. Please bring your certificates to meeting nights for Kathryn to copy.

Remember the Early Settlers pre-1900 Register - we would like to have more completed forms. Copies of blank forms are available from the Secretary.

The committee has purchased 2 desktop computers. The printer is yet to come. These will be set up in the fiche room.

Walkabout of cemetery was very successful and will probably be repeated in the near future.

Parish Registers on CD for Gloucestershire, Wiltshire, Berkshire, Oxfordshire & Worcestershire have been purchased.

Mary Stuart—Convenor.

## Meetings

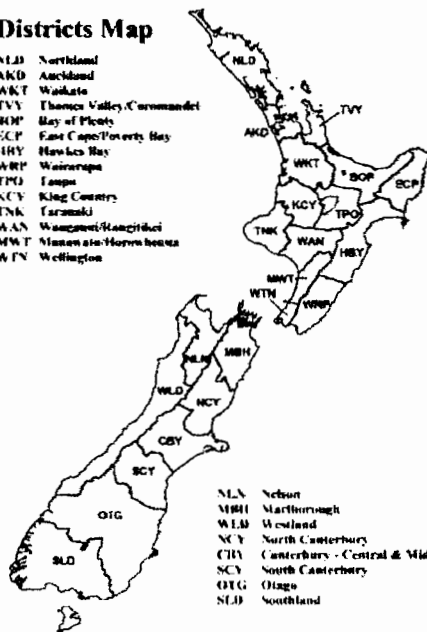
1st weekend October 2002  
Southland to host NZSG Council in Invercargill. Details later.

Regional Meeting of Mainland South  
Sunday 6th October at Winton.

Next Committee Meeting 24th April  
2002

### Districts Map

NLD Northland  
AKD Auckland  
WKT Waikate  
TVY Thames Valley/Coromandel  
RCP Bay of Plenty  
ECP East Cape/Porpoise Bay  
HBY Hawkes Bay  
WRP Wairarapa  
TPO Tairāpiti  
KCY King Country  
TKN Taranaki  
WAN Waikanae/Hangitiki  
MWT Manawatu/Wairarapa  
WTV Wellington



NLN Nelson  
MBH Marlborough  
WLD Westland  
NCV North Canterbury  
CBY Canterbury - Central & Mid  
SCT South Canterbury  
OTG Otago  
SLD Southland

## NZSG

NZSG AGM & Research  
Weekend at Oamaru  
1~3 June 2002

(See the Jan/Feb.  
Issue of 'The N.Z.  
Genealogist' for a  
Registration form.)

## Committee Members

The Southland Branch Committee members for 2002 are :~

Convenor Mrs Mary Stuart  
Vice-Convenor Roger Washbourn  
Secretary Lesley Instone  
Treasurer Suzanne Ballinger  
Librarian Mary Murray

Committee Gaynor Aicken  
Kathryn Davies  
Toni Grafton  
Yvonne Service  
Ex Officio Shirley Walker.

The Committee meets about 6~7 times during the year. They would welcome

comments or constructive criticism on the Branch's programme or any matters which Branch members feel is not being adequately addressed.

**DUNEDIN BRANCH**

Contact: Lesley Gray

graysinn@clear.net.nz

Meeting Venue : Otago Settlers Museum.  
Queens Gardens, Dunedin.  
7.30 p.m.

Postal address :

NZSG Dunedin Branch  
PO Box 5634, Moray Place  
Dunedin.

Convenor : Stewart Harvey.

**GORE BRANCH**

Contact: Carol Perwick  
R.D. 4 Gore.

Meeting venue : Hokonui Heritage Centre,  
Gore.

Convenor : Avis McDonald.

**WINTON LOCAL AREA**

**Contact : Mrs Joan  
McConachie  
38 Anne Street  
Winton.**

**ALEXANDRA BRANCH**

Contact: Pauline Miller

Meetings : 7.30 pm; First Wednesday betw.  
February and November.

Venue : Alexandra Public Library, Tarbert  
Street, Alexandra..

Convenor : Mrs Edith McKay.

**Southland Branch's 2002 Programme**

The programme is reproduced from the green  
Information Brochure 2002 circulated late last year.

**2002 PROGRAMME .**

- 17 April Computer genealogy.
- 15 May Local Research Evening
- 1~3 June NZSG AGM and Research—  
Oamaru.
- 19 June Eleanor Lawrence. History re  
Cemeteries of Wallacetown.
- 17 July Local research evening.
- 21 August - Photographic conservation and  
restoration.
- 18 September Dunedin Repositories.
- 16 October Branch AGM, and speaker  
(to be advised).
- 20 November Pot luck supper and speaker  
(to be advised).

*This programme is subject to change if  
circumstances arise which will benefit all.*

## Computer Group News

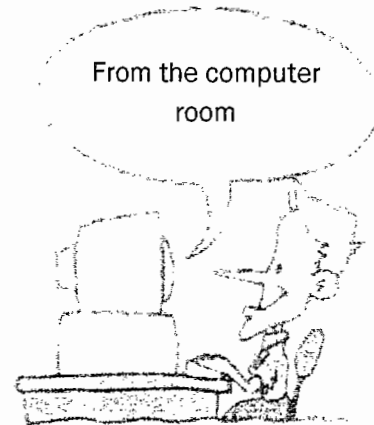
### Computer Software

If you are thinking of buying a genealogical computing program, then there is a very good article in the Consumer magazine for December 2001, pages 14~17. Copies of Consumer are available in the magazine section of the Invercargill Public Library.

The article covers many points you need to consider when deciding which program would best suit your needs and your budget. It reviews a number of programs, and lists the top ten in the following order -

1. Family Tree Maker \$100
2. Family Origins DeLuxe \$95
3. Legacy 3.0 Standard Free
4. Personal Ancestral File Free
5. Generations Grande Suite \$130
6. Ezitree for Windows \$136
7. Master Genealogist Gold \$250
8. Brother's Keeper 6.0 Free
9. Relatively Yours II \$150
10. Reunion 7.0 (for Mac) \$265

Remember that there is a Genealogical Computing Group in Invercargill (a NZSG special interest group), whose members have a vast collective experience with



programs. It would be of considerable benefit to tap this knowledge before starting out - see notes at the foot of this page. —

### PROGRAMME FOR 2002

*(This may be subject to changes)*

<b>February</b>	Thursday	21 February	Set 2002 programme
<b>March</b>	Thursday	21 March	E-mail (Outlook and Pegasus)
<b>April</b>	Thursday	18 April	The Internet (?Public Library)
<b>May</b>	Thursday	1 May	Scanning and Imagery
<b>June</b>	Thursday	20 June	Computer housekeeping
<b>July</b>	Thursday	18 July	GEDCOM revisited
<b>August</b>	Thursday	22 August	Internet search engines
<b>September</b>	Thursday	19 September	Genealogy software I
<b>October</b>	Thursday	17 October	<b>AGM.</b> Genealogy software II
<b>November</b>	Thursday	22 November	Final for the year (to be advised)

## Invercargill Sub-group of NZSG's

The NZSG has a number of Special Interest Groups - one of them being Genealogical Computing.

There is a sub-group in Invercargill, made up of genealogists who are interested in using computers to store their family information and print details out in a variety of ways.

The group meets on Thursday evenings

immediately following the Southland Branch meeting, in the Methodist Community Centre on the corner of Lindisfarne and Miller Streets, at 7.30pm.

There is a charge of \$2 per meeting, to cover the cost of room hire.

The Convenor for 2002 is Roger

Washbourn, with Pam Atkinson as Secretary.

Anyone interested in combining computers with genealogy is welcome—there is a wide range of experience in group members, from beginners to 'old hands'.



### MARRIAGE 'BY LICENCE' and 'AFTER BANNS'

In one of my Rootsweb Mailing Lists there has been letters re confusion between marriage 'by licence' and 'after banns'.

The following explanation was given.

'After Banns' is the most common form of marriage Banns are called, usually during morning service, on the three Sundays prior to the wedding taking place. The banns are called in both the bride and groom's parish of residence, and the two people are supposed to attend at least one of the readings of the banns, usually the first, although you can attend all three. The Vicar reads out a list of the couples that are to be married and states after each something along the lines of 'for the first time of asking' then 'for the second time of asking' and lastly 'for the third and final time of asking' on each of those three Sundays. In doing this the Vicar is in effect asking the congregation if they object to the marriage, and the reason the banns are called three times is to give people time to object to the marriage on legal grounds ie. the bride or groom is already married, or they are related to each other in a way that makes marriage illegal, or they are under age and are marrying without consent etc.

In contrast, 'by licence' is a way of speeding up the process and costs more.. The groom would request a licence to marry from the Bishop's office of the Diocese in which the marriage is to take place, not the Diocese where the groom lives, if different. He and another man (usually the bride's legal guardian, but sometimes a friend) put up a bond of so much money as a surety that the marriage was legal. The two bondsmen make oath that there is no legal reason why the marriage shouldn't take place. If the marriage was deemed illegal after the ceremony then the bond was forfeit and the bondsmen and married couple would probably face other legal action. After swearing the oath and all the paperwork was complete, the Bishop's office would give the bondsmen a licence to marry which the groom would hand to the Vicar of the church where it was to take place. The marriage would usually take place less than a week after the licence was issued.

The licence does not usually survive. What does survive though, and what can be viewed at the Record Office are two other documents written out when the licence was issued and which were kept by the Bishop, namely the Bond and the Allegation.

The Bond gives the two bondsmen's names, places of residence and occupations, their signatures or marks, and also the place where the marriage is to take place,.

The Allegation contains the names, ages, places of residence, occupation and condition (bachelor, spinster, widower, widow) of the two people getting married. If either or both are under age and consent is required then there is also a separate page with details of the father or legal guardian and some words about him making oath that he was giving consent to the marriage and that he was legally empowered to do so, followed by his signature or mark.

Note that after 1822 the Bond was no longer used so you will only find an Allegation at the record office after this date.

There were two main reasons why a marriage was 'by licence' rather than 'after banns'. Firstly the bride was pregnant and they wanted/needed to get married before she had the child. Secondly marriage 'by licence' was seen as a status symbol, it cost more and was popular with the upper classes. It should also be noted that finding a licence/allegation/bond does not necessarily imply that the marriage took place! The couple may have changed their mind and not got married after all.....

## WELL AND TRULY WED.

By Michael Young.

A strict adherence to the requirements of 'good behaviour' was maintained in certain sections of British society at the turn of the century. As Queen Victoria's reign drew to a close, a rigid observance of etiquette was deemed essential for those who wanted to preserve a place in 'polite company'. A stern code of conduct governed all aspects of everyday life. Its rules were particularly important where courtship and marriage were concerned. A young woman from a genteel background was expected to follow an intricate set of rules after 'coming out' into the adult world.

Firstly, she was warned that every unmarried man should not be looked upon as a possible husband and, except for flowers and books, no presents could be accepted from a member of the opposite sex. She was advised never to send letters to a male acquaintance, correspondence only being proper between an engaged couple. It was only when a man treated her with respect and deference that she could be sure his intentions were honourable. And then, if she were not averse to him, she was permitted to indicate demurely that his attentions were welcome.

If their social status was equal, a man did not have to obtain the permission of a girl's father before asking her to marry him. But if his financial position was inferior to hers, he was obliged to discuss both his circumstances and prospects with her parents. In the event of a woman turning down an offer of wedlock, the matter was never mentioned, even to her best friends. For to make a gentleman's disappointment the subject of idle gossip would be the height of bad manners.

When a betrothal took place, no formal announcement was made, for the man had to be introduced quietly to members of his fiancée's family. She, suitably chaperoned met his mother and father as well as mixing with his circle of friends. If the engagement for whatever reason had to be broken off, the ring was returned immediately, along with any other tokens of love.

### Here Comes the Bride

It was customary for the bride-to-be to choose the date for her 'special day', marriages in June and July being the most popular. The month of May was thought to be unlucky, while an Easter wedding was avoided as it might be treated as a 'spectacle' by 'idle holiday-folk of the meaner sort'. The church service might be conducted

by a clergyman who was a friend of the bride's family, but the incumbent of the parish in which it took place was given the appropriate fee. Both clerics were invited to attend the reception,. Sometimes a couple married late in the day to escape the expense of having a wedding breakfast but such behaviour was deemed to be more than a little mean..

Invitations were sent out exactly one month in advance, presents being received a fortnight later. China ornaments were considered eminently suitable, as were small pieces of decorative furniture. The bride had little choice in the style of her wedding dress, etiquette on this point being rigorously followed. Although ivory or cream gowns were occasionally selected, the 'proper' colour was 'dead-white'. Only diamond-pins were acceptable as a substitute for flowers on the white bodice which was cut high to the throat, sleeves fitting below the elbow. Pearls could be worn but filigree gold and coloured gems were not only out of place but also 'quite objectionable'

Bridesmaids were usually the sisters and friends of the bride, the bridegroom's female relations playing a secondary role. It was not uncommon for the bridesmaids to buy their own dresses but these had to be made by the same seamstress. After the ceremony, while the parish register was being signed in the vestry 'wedding favours' or keepsakes were handed out to the congregation. The bouquets of both the bride and the bridesmaids were bought by the bridegroom, who also had to provide the carriage to convey his new wife and himself to the reception. His mother in law was obliged to hurry after them so that she would be in a position to welcome the guests at the festive meal.

#### After The Service

When everyone had gathered in the drawing room of the bride's parents' house, the wedding presents were carefully inspected. Each gift was labeled with the name of the giver. Rivalry between relations anxious to demonstrate their generosity ensured a high standard of gifts, especially as these were on display. Then arm in arm the 'happy couple' led the guests into the dining room, each gentleman having been told which lady he must escort. Only white flowers were displayed on the dining table, replete with a variety of both sweetmeats and cold entrees. These were ready to be handed round before the soup was served.

At the end of the meal, ices and a little choice fruit were available, but neither tea nor coffee were allowed. Many types of wine and 'cups' were deemed to be essential, but speeches, except to wish the bridal pair 'health and happiness' were not encouraged. As the new 'man and wife' left for the honeymoon, they were showered with rice and white satin slippers. Their wedding tour often lasted three months being designed to allow newly weds to get to know each other as they were often comparative strangers.



Wedding cards announcing the marriage were despatched by the bridesmaids on the evening of the wedding day. No further contact was made with the bride until she returned to her new home and sent out 'at home' cards announcing the time and date of her first reception. It was most improper for her to call on anyone before they had visited her. When she was ready to entertain society as a married woman, she left visiting cards at the homes of her friends marked with the day or days upon which they would find her at home and expecting callers. This intricate performance in good manners spared a busy young wife the inconvenience of unexpected visitors. It was also possible of course, that she might sometimes want to be alone with her husband!

At the wedding of a widow, it was the height of impropriety for her to carry a bouquet of orange blossom or to have any bridesmaids. She could wear a long veil over a bonnet, her gown being only pink or grey. If she wished, she was permitted to wear two wedding rings with the old one being placed above the new. It was considered to be in very bad taste for her to wear the original ring on another finger.

Getting married was fraught with all manner of difficulties and pitfalls. But unless these complex rules were followed to the letter, some girls did not feel that they could look forward to a life of wedded bliss.

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**IF WE LEARN FROM OUR MISTAKES....  
THEN I AM GETTING A WONDERFUL EDUCATION....**

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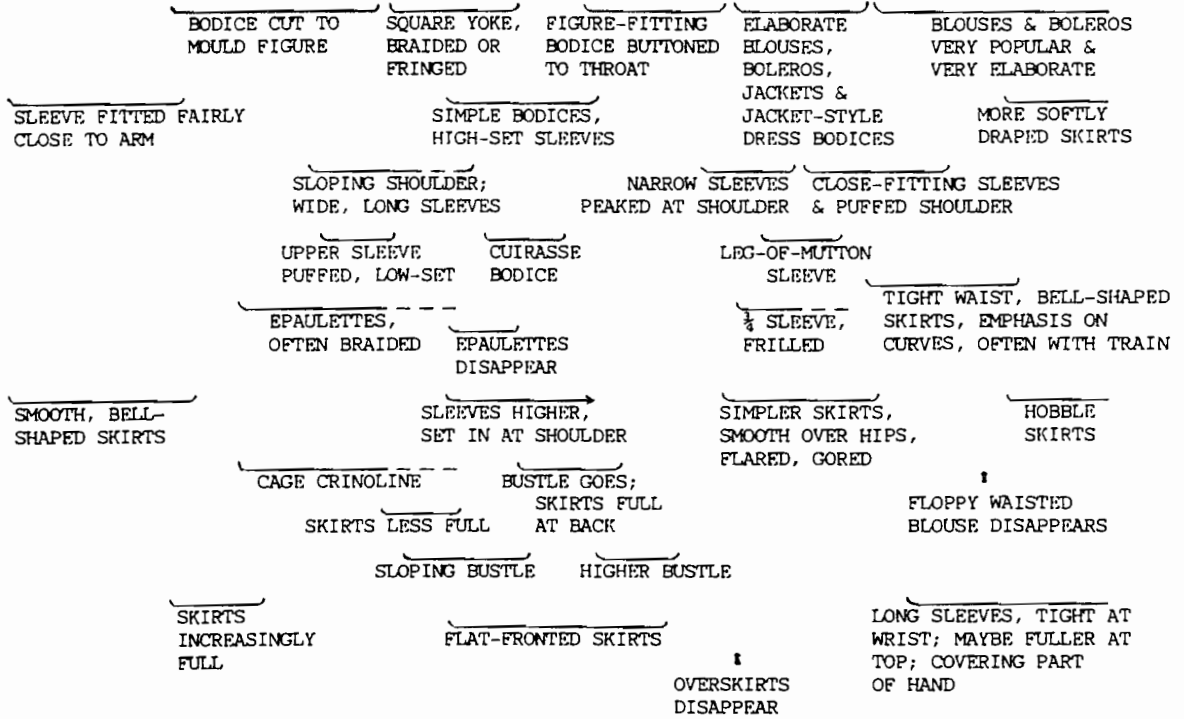
*I cannot but condemn the carelessness, not to say ingratitude of those who can give no better account of the place where their fathers and grandfathers were born, than the child unborn.. I could almost wish that a moderate fine were imposed on such heirs whose fathers were born before them, and yet they know not where they were born.*

Thomas Fuller 1662



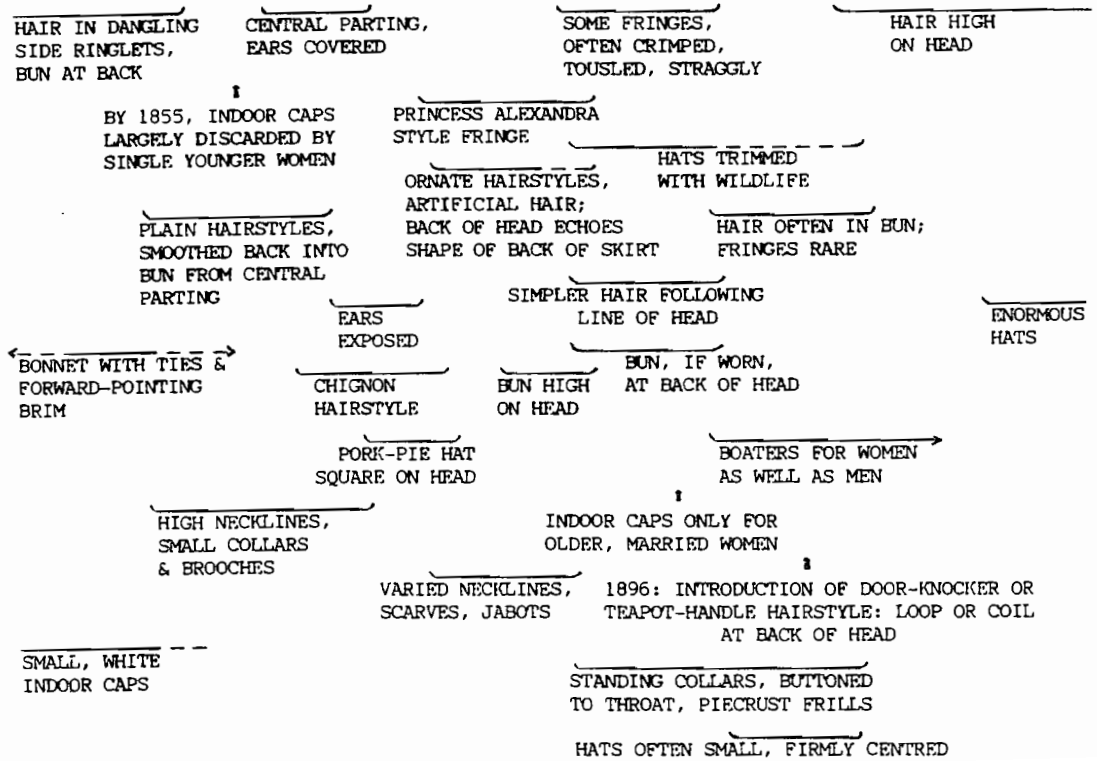
DATING CHART - WOMEN'S CLOTHES: BODICE, SLEEVES, SKIRT

1840 1845 1850 1855 1860 1865 1870 1875 1880 1885 1890 1895 1900 1905 1910 1915



DATING CHART - WOMEN'S FASHIONS: HEAD AND NECK

1840 1845 1850 1855 1860 1865 1870 1875 1880 1885 1890 1895 1900 1905 1910 1915



If you were British —  
the fun started after marriage—  
in the kitchen!!

#### TO ROAST A SWAN (1738)

Take 3 quarts of best vinegar, 1 quart of Lisbon wine, 3 large onions sliced, a handfull of shallots, 4 bay-leaves, some whole pepper, a little mace and cloves and a handfull of salt.

Boil all together, then put this pickle over your swan. It must lye twelve hours in the pickle. Then put it on to bake, and baste your swan with the pickle.

#### BROILED KIDNEYS.

Cut the kidneys down the centre, and remove the skin; then keep the two sides open with a small wooden skewer. Be careful the two halves of the kidney are not quite divided. Dust them with pepper and a little salt, dip into oiled butter, and put on a hot grid-iron, rubbed with a little bit of suet. Broil the side that is cut open first, then turn carefully so that they may retain the gravy. Have ready some very finely-chopped parsley, mixed with fresh butter and a little lemon juice, pepper and salt; put a little on each kidney, and serve very hot on buttered toast.

#### CROQUETTES OF SHEEP'S BRAINS.

Soak the brains in cold water, mixed with a teaspoon of vinegar, for  $\frac{1}{2}$  an hour. Boil in milk, to which a little salt has been added, till tender. Turn on to a plate, chop, and add 2 tablespoons of fine breadcrumbs and 1 teaspoon of finely-chopped parsley, a little lemon rind grated (if liked), 1 teaspoon of lemon juice or vinegar, a grate of nutmeg, pepper and salt. Bind with yolk of an egg, and let it stand for  $\frac{1}{2}$  an hour. Then form into balls, dip into egg and finely-grated crumbs, and fry in very hot fat till slightly brown. Serve on a folded napkin or dish paper.

#### BROILED RABBIT.

Open the rabbit right down; remove the head, and wash well in salted water. Dry the carcase, flatten it out, season lightly with salt and freshly-ground black pepper, rub all over with oiled butter, and broil over a clear fire for about 35 or 40 minutes. A little green butter may be put over it. For this dish, the rabbit must be a young one.

#### QUAILS ON TOAST.

For this dish remember always to keep the livers of the birds. Lay over the breast of each a slice of fat bacon. Roast them from about eight to ten minutes in a brisk oven, baste them often with butter whilst they are roasting, melt half an ounce of butter in a pan, add to it the chopped livers of the birds, one chopped eschalot, and a dust of salt and pepper. Stir over a slow fire till the livers are cooked. Then put all into a mortar, with one teaspoonful of anchovy sauce or a fillet of anchovy, and pound till smooth. Add one tablespoonful of melted glaze or half a tablespoonful of strong stock.



#### BUBBLE AND SQUEAK.

Cold cooked cabbage and potatoes, slices of cold meat, pepper and salt, butter.

Mix the cabbage and potato together, season with salt and pepper, and fry nicely in the hot butter; put in the oven to keep hot. Cut slices of any cold meat, and fry quickly and lightly taking care it does not get hard; if the meat is not corned sprinkle with salt. Pile the fried cabbage and potato on a dish, and place the slices of meat round it. If the meat is fresh a few rolls of bacon may be added.

#### EMPIRE PUFFS.

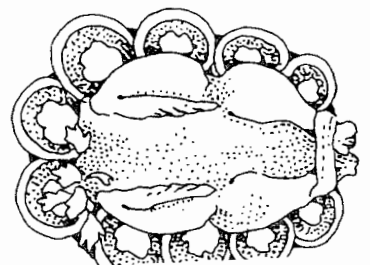
One pound of cold mashed potatoes,  $\frac{1}{2}$  lb. of flour, minced meat, herbs and seasoning, 1 teaspoon of baking powder. Make a paste of the potato and flour, roll out about  $\frac{1}{4}$  inch thick, and cut into rounds with a cutter; put a little nicely-flavoured mince into each, fold over, and fry in very hot dripping. Serve very hot. Minced brains, kidney, sweetbread, or cold flaked fish may be used. Half this quantity is sufficient for a breakfast dish for four or five people.

#### MACARTNEGS PICKLE FOR BEEF, ETC.

4 gallons of water	4 ozs. of saltpetre
1 $\frac{1}{2}$ lbs. of brown sugar	3 lbs. of bay salt
	3 lbs. common salt

Boil the whole, skim it till quite clear, let it stand till quite cold, then put the meat into the vessel you intend to keep it in; pour liquid over it till quite covered, in which condition it must be kept.

Meat thus preserved has been used 10 weeks after. The liquid should be boiled up about every two months, adding 2 ozs. saltpetre and  $\frac{1}{2}$  lb. salt. When you take the meat out of pickle, clean it, and put in paper bags and hang in a dry place.



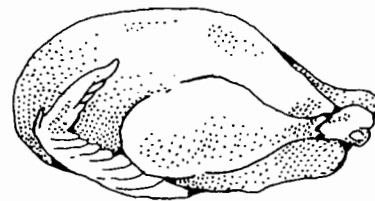


### TO SOUSE A PIGG (1738)

Take a lardge pigg and cut off his head, then slit him down and take out the bones, then lay it in warm water all night. Then collat it up like brawn, then boyl it tender in fair water. When 'tis boyled put it into a pot or pan with water and salt for that will make it look white; then season the flesh. Then take a quart of the same liquor and a quart of white wine, boyl them together to make some drink of it, then put in 2 or 3 bay leaves when it's cold then cloath the pigg and put it in to that drink. It will keep a qaurter of a year. When you rowl up the pigg you must strew a little cloves and nutmeg finely beaten.

### WONGA PIGEON ROASTED.

For this dish it is usual to use six pigeons, half a pound of butter, two cupfuls of fresh bread crumbs, some chopped parsley, the juice of several lemons, a little salt, and a pinch of cayenne. After having your birds plucked and cleaned, you sift them over with flour, pepper, and salt, rubbing it in well; then make a stuffing with part of the butter, the bread crumbs, parsley, pepper, and salt; fill the birds with this mixture, dividing it equally. Take the lemon juice and beat it up with the butter, allowing it all to become quite creamy. Take a baking-dish, placing the pigeons in carefully, covering them with the lemon and butter mixture. Bake in a quick oven for about three-quarters of an hour, taking care to baste often. Send to table on a bed of watercress.



### FINE HANGED BEEF (1747)

The piece that is fit to do is the sirloin and let it hang in your cellar as long as you dare for stinking and till it begins to be a little sappy. Rub with salt. Let it lie close, till the salt be dissolved which will be in six or seven days, then turn it every other day, the undermost uppermost, and so on for a fortnight, when you use it boil it in hay and pump water very tender, it will keep boiled for two or three months rubbing it with a greasy cloth, or putting it two or three times into boiling water to take off the mouldiness, as these operations bring the joint to a ripe age of some one hundred and thirty-five days.



### ELEPHANT STEW

If you were a colonial – you needed a bigger pot !

1 Elephant                      Salt & Pepper  
Sufficient brown gravy to cover  
or  
2 Rabbits (Optional)

Cut the elephant into bite size pieces reserving the tusks for garnish. This should take no longer than 2 months. Add gravy and cook over a kerosene fire for approximately 4 weeks at 470 deg F.

This quantity will serve approximately 3,801. If a larger quantity is required, the two rabbits, suitably prepared, may be added. Do this only if necessary as most people do not care to find hare in the stew. Garnish the whole with the tusks, filled with sour cream and a side dish of dill pickles. Serve.

### STEAMED KANGAROO OR WALLABY.

Kangaroo or wallaby, salt pork or bacon, 2 or 3 onions,  $\frac{1}{2}$  wine-glass of ketchup, 1 claret glass of port wine, pepper, salt.

Cut the kangaroo into pieces about the size of a small veal cutlet, and slice the pork or bacon. Put a layer of pork at the bottom of a gourmet boiler or earthenware jar, then a layer of kangaroo, then onions. Season with salt and plenty of pepper. Continue these layers till all is used. Cover with a cloth, and then put on the lid; see that it fits well, so that no steam escapes. Put the pot in a saucepan half full of boiling water, and cook for 4 hours. Half an hour before serving, add the ketchup, and 20 minutes afterwards a claret glass of port. Serve with a dish of hot boiled rice.

### Lamb's Head Pie.

2 cleaned Lambs' or Sheeps' Heads	2 hard-boiled Eggs
1 rasher of Bacon	Chopped Onion instead of Bacon, if liked
Some chopped scalded Parsley	Plain Pastry, made of $\frac{1}{2}$ lb. Flour, 4 ozs. Dripping, and 1 teaspoon Powder
Pepper and Salt	

Wash and soak the sheeps' heads, remove the brains, and boil in salted water two or three hours until the meat leaves the bones. Skin the tongues while hot, slice them, and chop up the meat. Blanch the brains by putting into a pan of cold water with little salt and letting them come to the boil, skim and strain. Cover the bottom of a small greased pie-dish with pastry, place the seasoned meat, sliced brains, tongues, parsley, etc., in layers. Brush the edge with milk or egg, cover; cutting a hole to let steam escape and press the top flat. Bake about an hour, brown the bottom well. Dissolve a sheet of gelatine in a cup of seasoned stock, pour it into the cooked pie through the hole. Turn out when cold and garnish with parsley. Strain the boilings, add barley, peas, etc. finish as kail.



## Directory



### The Southland Branch of the New Zealand Society of Genealogists

The Secretary  
P.O. Box 1329  
Invercargill

### We're on the Web

Branch Website:  
[http://www.geocities.com/nzsg\\_southland/](http://www.geocities.com/nzsg_southland/)

NZSG website:  
<http://www.genealogy.org.nz>

GCG website:  
<http://www.gencom.org.nz/>

*The Southland Branch of the New Zealand Society of Genealogists was formed in 1969. The aim of the Branch is to bring together those with an interest in genealogy and family history, to promote the study of family history and the preservation of records which have a genealogical or historical value.*

*The Branch meets on the third Wednesday of each month (except for December and January), at 7.30 p.m. in the Burns Room upstairs in the Scottish Hall, 110 Esk Street, Invercargill. Details of the programme for 2002 are outlined elsewhere in this issue.*

*Subscriptions for the 2001-02 year are ~ Single : \$35.00 Joint \$45.00*

*The Branch has a research library in Esk Street, available for use by financial members only of the Branch. The microfiche room normally opens at 1.30 p.m. and the book library at 3 p.m. on the same day as Branch meetings.*

### Borrowed from 'Legacy News'

Suzie Lee fell in love. She planned to marry Joe. She was so happy about it all, she told her pappy so. Pappy told her 'Susie Gal' you'll have to find another. I'd just as soon yo maw don't know, but Joe is yo half brother. So Suzie forgot about her Joe and planned to marry Will. But, after telling pappy this, he said 'There's trouble still. You can't marry Will, my gal, and please don't tell your mother, cause Will and Joe and several mo, I know is you half-brother.' But Mama knew and said 'Honey chile, do what makes yo happy. Marry Will or marry Joe, You ain't no kin to pappy!'

