

OH 550/23 - Interview with Vern and Fay Hallam

TAPE 2, SIDE B - Daily life

How did that work out in terms of groceries and things that would buy, what were you living on?

Fay Just the basics.

Vern You made your own bread didn't you. I had a cow.

Fay Dough boys. We had a cow so that gave us milk and cream. And in those days you used to do your own preserving. I think we bought a second hand preserving outfit from your mother's friend. Someone that was selling one and we would – and she used to loan me jars.

Vern We had a separator we used to make cream and send the cream away. In those days you just fill up your can and put it on the train and it would go down to Wanbi. There was a cream factory there believe, it or not. And they used to make cheese, I suppose and they'd send the can back. I have still got the can down there with this paltry in it bit of cream and that. It was all money.

Fay Yes and we just managed. If you had a joint of meat you would have it hot and then you would have it cold and then I would slice it off and I would make gravy you know and then the next night it would be cold meat with gravy with a little bit of curry in it, something like that and vegetables. Vern had a vegetable garden, but other than that you – and then of course when it got very dry on the bone then you would soak it for a little while and you would make fritters so you would have that.

Vern Yes we all had our gardens.

Fay And I still do that and I said to a lass not long ago, she said something about she had all this meat and I said, "Well why don't you mince it up and make rissoles or make fritters?" She hadn't a clue what I was talking about.

Vern We used to – the only steak we ate for, well it is still the same now, well not so much now, it is getting a bit tough, but I would go in and get a couple of kangaroos. Once we had refrigeration.

Fay Kangaroo and rabbit we used to eat a lot.

Vern Before that you would have rabbit. I don't like to waste, but when

we got the fridge we used to go out in the bush for the day and wait until we saw the right kanga and get him. Bring home a couple of kangaroos and that was our meat for up to a month.