ADELAIDE HILLS APPLE & PEAR FESTIVAL

LENSWOOD

1965

Scene of Lenswood Oval during the 1963 Festival

OFFICIAL BROCHURE

SCHEDULE OF EVENTS

AT

THE LENSWOOD MEMORIAL PARK

SATURDAY, 3rd; SUNDAY 4th, APRIL 1965

EDITORS

General: Robert Edwards Advertising: Robe Mason

PRICE 1/-
ALL INSURANCE COMPANIES ARE NOT ALIKE!

Now we really vary from the average. We’re not only big—but independent, too. This can mean a lot to anyone needing insurance protection. We judge on individual needs rather than the book which usually results in advantageous terms for you.

‘Insurers to Fruitgrowers’ & Market Gardeners’ Society Ltd.

General Accident

FIRE & LIFE ASSURANCE CORP. LTD.

BRANCH OFFICE:
117 KING WILLIAM STREET - - ADELAIDE

MARKET OFFICE:
288A RUNDLE STREET, ADELAIDE
Index

Foreword by The Hon. Sir Thomas Playford, G.C.M.G., M.P. ..... 3
Welcome by Mr. P. J. Caldicott, Festival Chairman ..... 5
Message from the Festival Patron, Mr. A. M. Stuart, O.B.E. ..... 7
Queen Competition and Grand Festival Ball ..... 8
Apple and Pear Exhibits ..... 13
Apple Packing Competition ..... 15
Festival Day Programme ..... 17
The Grand Parade ..... 18
The Labrador Dog ..... 19
Folk Singing Festival ..... 20
Pleasant Sunday Afternoon Programme ..... 21
Industry Displays ..... 22
District Stalls ..... 23
Prize Winning Festival Recipes ..... 27
Apple Pie Eating Competition ..... 27
S.A. Fruitgrowers' & Market Gardeners' Assoc. Inc. ..... 31
S.A. Country Cold Stores Assoc. ..... 32
S.A. Department of Agriculture ..... 33
Main Apple Varieties Grown in S.A. ..... 36
School Excursions and Essay Competition ..... 37
Country Women's Association Cake Competition ..... 41
Festival Recipes ..... 42
S.A. Cold Stores ..... 45
The Story of the Apple ..... 50

Plates

Queen Competition Entrants ..... 9, 10
Prize Winning Festival Float ..... 11
Scene of the Lenswood District ..... 25
The Lenswood Co-operative Cold Store ..... 39
Orchard Property at Forest Range ..... 39
Loading Apples for U.K. and Continent ..... 49

CHARTRES & EITZEN
CUDLEE CREEK
SPECIALISTS
IN
PACKING AND LOCAL MARKETING
SPRAYERS
YOUR BEST INVESTMENT FOR PEST AND DISEASE CONTROL

METTERS AIRMIST

Metters P.T.O. Airmist concentrate sprayer saves time, labour and hundreds of gallons of water. Is unchallenged in its ability to take effective action in critical periods, or for routine spraying assignments. Ideal air-blast velocity of 120 m.p.h. at spray director, delivers fine spray for 100% coverage of every leaf and twig, without run-off or burn. Alternate spray directors available. Components readily accessible.

METTERS TWIN AIRMIST
1. Dilute or concentrate spray application. 2. Stainless steel tank. 3. P.T.O. or engine drive. 4. Counter-rotating Twin Blowers —— easily adjustable to spray at any angle. 5. Can be set to spray both blowers to right or left side. 6. Twin 11.5 g.p.m. high-pressure pumps total capacity 23 g.p.m. for Full Dilute Spraying. 7. Quick change-over from Dilute to Concentrate Spraying.

Ask for a demonstration of METTERS ‘METTERLIFT’ HYDRAULIC FORKLIFT

METTERS

Offices & Showrooms:
7-25 MANCHESTER ST., MILE END SOUTH (HILTON)
Phone 57 6241
FOREWORD

By
The Hon. Sir Thomas Playford, G.C.M.G., M.P.

The Adelaide Hills Apple and Pear Festival will afford an opportunity for those in the industry to tell its story to the people of Adelaide and South Australia. I believe that potential buyers of any product react favourably when given a chance to see how it is grown and packed.

Growers, acting as hosts during the Festival, will be able to explain to visitors the merits of different varieties. In turn, growers may obtain a clearer understanding of the public's preferences and the way they like to see fruit packed and presented.

South Australia's apple and pear industry is a closely knit and efficient one. It is to be congratulated on the capable way in which it experiments continually, aiming at the most suitable ways to pack the 25% of its output that is exported overseas.

The orchard-patterned Adelaide Hills contain some of the State's most attractive scenery and make an ideal setting for this Festival.

[Signature]

Join in the Saturday Barbecue at the Oval — Mr. Basil Townsend, Chief Cook

Printed by
HYDE PARK PRESS PTY. LTD.
BROWN STREET, ADELAIDE, S.A.
LENSWOOD COLD STORES
CO-OP. SOCIETY LTD.

EXPORTERS AND LOCAL MARKETERS

of some of

SOUTH AUSTRALIA'S
HIGHEST QUALITY APPLES

is proud to be associated with

THE ADELAIDE HILLS
1965
APPLE AND PEAR FESTIVAL

Kersbrook Co-operative Society
LTD.

South Australian Agents for Benbar

Automatic Nailing Machines

Packers of Quality Apples

Cold Storage

General Merchandise and Spray Material
WELCOME BY THE CHAIRMAN OF THE APPLE AND PEAR FESTIVAL ORGANIZING COMMITTEE

In presenting the Adelaide Hills Apple and Pear Festival, the industry in South Australia has accorded the public of this State a unique opportunity to see many aspects of one of South Australia’s important and thriving primary industries. On behalf of those responsible, I extend to all a sincere welcome to our picturesque Adelaide Hills, and particularly to Lenswood, which is situated in the midst of the flourishing apple growing districts and is to be the scene of many of the Festival activities.

Throughout the weekend you will be given an insight into an industry which produces in the vicinity of one and a half million bushels of fruit annually. As well as being a major export commodity, much of this fruit is sent to the local market for consumption by the South Australian public. We take pride in the fact that the quality of our fruit is unsurpassed, and every effort is made to provide you, the public, with a regular supply of apples and pears throughout the year in the best possible condition. To make this possible, many co-operative and private cold stores have been erected throughout the Hills. One of the largest of these co-operatives, with a capacity of 200,000 bushel cases, is situated at Lenswood, and will be open for your inspection, together with one of the most modern private cold stores.

Much of the picking and storage of the crop is now undertaken in bulk bins, which allow faster, easier, more efficient handling, with less damage to fruit. The equipment necessary for this method of mechanized handling, together with all phases of our industry, will be demonstrated during Saturday on the oval.

As Chairman of the Festival, I wish to express my personal appreciation of the work undertaken by my own committee as well as many other people throughout the industry. Their efforts, I am sure, will make this Apple and Pear Festival a most enlightening and enjoyable occasion for both those participating and visiting.

P. J. CALDICOTT, Chairman.

Portraits of the Queen entrants in this brochure were photographed by . . .

Rembrandt
BLODWEN THOMAS
55 KING WILLIAM STREET
ADELAIDE
You, too, can be a crowning success, become a Queen in your own realm through a REMBRANDT-BLODWEN THOMAS portrait. Phone 51 3134 for your appointment.
Mrs. Housewife!

Don’t gamble on quality
when you can depend on

JON AND GARDENER
PRODUCTS

★ DELICIOUS DESSERTS
APRICOTS
PEACHES
PEARS
CHERRIES
PLUMS
APPLIES

★ TASTY SALADS
GREEN TOMATO PICKLES
ONIONS & GHERKINS
MUSTARD PICKLE
FRUIT CHUTNEY
TOMATO SAUCE
BEETROOT

JON PRESERVING CO-OP. LTD.
A SOUTH AUSTRALIAN GROWER OWNED CANNERY
MESSAGE FROM THE FESTIVAL PATRON

Following the launching of the first and highly successful Festival of 22nd-24th March, 1963, there is a feeling of excitement and expectancy in the air as the 1965 Adelaide Hills' Apple & Pear Festival draws near.

No one will gainsay that the 1963 Festival was a superbly organised affair, and, as a spectacle, left little to be desired, particularly as it was a first time effort with no previous pattern to follow or tradition to uphold.

With the experience now gained, plus a much longer period over which to plan and organise, the 1965 Festival promises to be an occasion packed full of excitement, education and pageantry. It will also provide an opportunity for all connected with the Apple and Pear Industry in any way whatever to get together socially and talk “shop”, perhaps more convincingly than is often possible around the conference table.

It is fitting that the second Festival should have the same venue as its predecessor. It was in the delightful Lenswood countryside, wherein is produced some of the finest apples in Australia, that the idea of an Apple and Pear Festival was first conceived, and after much painstaking effort on the part of many of the local people in bringing the idea into actual being, it is only right that the district be given the opportunity to stage an encore performance.

That the Festival coincides with what will most likely be a record production year, and the fact that crop maturity is later than normal, this year will provide a heaven sent opportunity for the apple industry in South Australia to display the rewards of its labour at its most spectacular best.

Another gratifying part of the Festival is that the opening ceremony is to be performed by the Honourable Sir Thomas Playford, G.C.M.G., M.P.. Apart from being an apple grower himself, his political record is second to none, and his contribution to the growth and development of South Australia is incapable of assessment. His State service, naturally, has made it possible for all industry — secondary as well as primary — to develop to an amazing degree. The Apple and Pear Industry has enjoyed its share of this development, and it is a compliment to the Festival Committee that the person largely responsible for the advancement should open the Festival.

The Festival Committee and Officers, as well as the hundreds of growers throughout the Adelaide Hills, are to be commended for the countless hours of time and effort they have put into the organisation of the 1965 Festival; the only rewards they seek are fine weather for the duration of the festivities and the appreciative support of the people, not only of the industry, but of the community at large.

A. M. STUART, O.B.E., Patron.

To ensure apples and pears don’t discolour when preserved, dip them in a brine of one tablespoon of salt to one gallon of water. But when doing this, make sure they are thoroughly washed before being put into jars.
WHO WILL BE QUEEN OF THE APPLE AND PEAR FESTIVAL?

Organisers:
Mr. and Mrs. NOEL BEAUCHAMP, Lenswood.

One of the main features of the Festival is an Apple and Pear Queen Competition.

The object of the competition is twofold, to encourage the respective districts to work together, and to raise money for local charities.

Local committees in eight districts have each sponsored an entrant. The girls will be judged by a panel of three, Mrs. G. O'Halloran Giles, Mrs. P. Broinowski, and Mr. J. Steed. The Queen will be chosen on personality, deportment, grooming, speech, general and apple and pear knowledge. The judging is to take place at the home of Mr. and Mrs. G. W. Schultz, of Lenswood, on the afternoon of Wednesday, 31st March, when day wear will be worn. It will be concluded at the Grand Festival Ball on Friday, 2nd April, when the winner will be announced by Senator Mattner, and crowned by Mrs. Mattner. The lucky girl is to receive £100. The entrant raising the most money a prize of £25.

The Queens also figure in one of the main events on Saturday, 3rd April, the Grand Parade. Each district will supply a beautifully decorated float to carry its Queen in the procession, which will end at the Lenswood Oval. The girls will then leave their floats and be present on the Sound Shell while Sir Thomas Playford opens the Festival. The Festival Patron and his wife, Mr. and Mrs. A. M. Stuart, will judge the district floats and present a £25 prize to the committee entering the best decorated float.

GRAND FESTIVAL BALL

Organiser:
Mr. DON GREEN, Lenswood.

The Grand Festival Ball and crowning of the Festival Queen will be held in the Ashton Community Hall from 8.00 p.m. to 1.00 a.m. on Friday, 2nd April. Rod Miller and his band featuring Norm. Koeh. Compere: Fred Pryde.

SUPPER - NOVELTIES - PRIZES

LENSWOOD MOTORS
MOTOR & GENERAL ENGINEERS
ARC & OXY WELDING

Have pleasure in being associated with the Apple Festival

Phone: Lenswood 252  G. W. & T. J. SQUIERS
Queen Competition Entrants

Miss Kaye Hunter

"MISS BASKET RANGE."
18 years of age.
Typist.
Hobbies: Sport, Reading and Dress-making.

Miss Jillian Chartres

"MISS CUDLEE CREEK."
18 years of age.
Home Duties.
Hobbies: Ballroom Dancing, Sport and Cooking.

Miss Janice Greening

"MISS KERSBROOK and CHAIN OF PONDS."
21 years.
Spinner.
Hobbies: Sport, Reading and Cooking.

Miss Carol Morris

"MISS LENSWOOD."
20 years of age.
School Teacher.
Hobbies: Basketball and Sewing.
Portraits by Rembrandt Studios, 55 King William Street, Adelaide.
Queen Competition Entrants

Miss Beverley Santalucia

“MISS SUMMERTOWN.”
19 years of age.
Trainee ADP Operator.
Hobbies: Sport and Dancing.

Miss Joy Lewis

“MISS PARACOMBE.”
18 years of age.
Secretary.
Hobbies: Rural Youth, Interior Design, Dressmaking and Cooking.

Miss Auriol Evens

“MISS MARBLE HILL.”
20 years of age.
Clerk.
Hobbies: Tennis and Cooking.

Miss Pamela Cutting

“MISS URADILA.”
19 years of age.
Clerk-Driver.
Hobbies: Reading and Dancing.

Portraits by Rembrandt Studios, 55 King William Street, Adelaide.
PRIZE WINNING FLOAT AT THE 1963 FESTIVAL.
ENTERED BY THE PARACOMBE DISTRICT.

Woodroffe's Cool Drinks — Amscol Ice Cream
Windsor Barbecue Chickens
Available at the Oval
In Charge: Mr. G. Leslie.

Many housewives spoil the excellent flavour of apples because they don't know how to store them. Keep them in the refrigerator and they will stay crisp, and often the flavour will be improved.
ANOTHER 1st to DANIEL HARVEY

Daniel Harvey is Australia's leading manufacturer of fruit grading equipment for everyone from the smallest grower to the largest packing house. Continuous research and development have resulted in improved designs to give greater through-put at reduced cost with minimum effort.

The New Harvey Lowline ROTARY BIN FRUIT GRADER

EXCITING NEW FEATURES
- All steel frame.
- Efficient silent "V" belt drives. Complete elimination of bevel gears, minimum chain drives.
- Motor and speed variator direct coupled to the sizing belt pulley.
- Geared motor driving the rotary bins and return cull belt.
- Feed-on equipment is driven by a geared motor and variable speed pulleys.
- Free or driven neoprene sizing rollers or resilient sponge rubber anti-bruise sizing pads give a bruise-free efficiency with all fruit varieties.
- A new exclusive Harvey feature is the "Float-roll" sorting table with reverse rotation plastic rollers. Has proved up to twice as efficient as the belt conveyor on "easy-to-sort" lines. Can be incorporated in any unit.
- Horse-hair transverse polisher brushes can be incorporated in any unit.
- Any section of the machine can run independently, and at variable speeds.
- Automatic sizing belt cleaner cleans the belt after each revolution.
APPLE & PEAR EXHIBITS

Located in the Main Hall

Chairman of Organising Committee:
Mr. H. K. CALDICOTT, Lenswood.

NON-COMPETITIVE DISPLAYS

Allotted space 6 ft. x 4 ft. Display to be placed against wall and any height.

COMPETITIVE CLASSES

All trays 18 in. x 14½ in. inside measurement (size of bushel case on its side).
All fruit to be one layer packed on cheek.
All plates will be supplied.

CLASS A — TRAYS

1. Jonathan
2. Delicious
3. Red Delicious
4. Granny Smith
5. Rome Beauty
Prizes: First, £1/-/-; Second, 15/-; Third, 7/6.

6. Glengyle
7. Statesman
8. Warrior
9. Cleo
10. Golden Delicious

CLASS B — PLATES (5 Apples)

1. Jonathan
2. Delicious
3. Red Delicious
4. Granny Smith
5. Rome Beauty
6. Glengyle
7. Statesman
8. Warrior
9. Cleo
10. Golden Delicious
11. Legana
12. Rokewood
13. London Pippin
14. Buncome
15. Maiden’s Blush
16. Emperor Alexander
17. Democrat

Prizes: First, 10/-; Second, 7/6; Third, 5-.

CLASS C — EXPORT, PLATES, 8 Varieties (5 of each)

Prize: A trophy valued at £10/10/- has been donated by the Orchardists and Fruit Cool Stores Association of Victoria.

CLASS D — PEARS, TRAYS

1. Duchess
2. Packham
3. Beurre Bosc
Prizes: First, £1/-/-; Second, 15/-; Third, 7/6.

4. Josephine
5. Lemon Bergamot
6. Any other variety

CLASS E — PEARS, PLATES

1. Duchess
2. Packham
3. Beurre Bosc
Prizes: First, 10/-; Second, 7/6; Third, 5/-.

4. Josephine
5. Lemon Bergamot
6. Any other variety
USE

CLOUDUST
AGRICULTURAL SPRAY MATERIAL

THE OUTSTANDING FUNGICIDE WITH GREATER SURFACE ACTING AREA

TETRACIDE T.M.T.D.
MICRONISED

COPPER OXY CHLORIDE

SEPTON 80 W/P

ARSENATE OF LEAD

BENZATHION

BENZATHION PLUS
MICRONISED WETTABLE POWDER
MAXICROP SEAWEED POWDER

CLOUDUST SPRAY MANUFACTURERS PTY. LTD.

MAVIS STREET, REVESVY, N.S.W.

South Australian Representative: ARTHUR VAN DYKE, 37 1419
APPLE & PEAR EXHIBITS, Cont.

TROPHY DONATIONS

The following trophies have been donated:
Aggregate Points, Apples—H. H. Eitzen Ltd., valued at £10/10/-.
Aggregate Points, Pears—A. E. Tully, valued at £10/10/-.  
Champion Plate of Apples—Shell Co. of Aus., valued at £5/5/-.  
Champion Plate of Pears—O. A. Wallis, valued at £5/5/-.  

Stewards:
All Classes: Messrs. M. Wicks, W. Alexander, F. Croft, A. Morriss,  
A. Green and K. Caldicott.

Judges:
Messrs. R. Grant and W. G. Journing, of Tyabb, Victoria.

APPLE PACKING COMPETITION AND
S.A. CHAMPIONSHIP

Organiser:
Mr. W. B. HANNAFORD, Manager of Ashton Cold Stores.

The apple packing competitions will be held on Saturday afternoon, 3rd April, in a marquee erected for that purpose, at the end of the main hall. Packing will commence at 2.30 p.m. and will be continuous throughout the afternoon.

Apple wrapping and packing, to export standard, is a skilled profession acquired after many years of experience. The competitions will provide an opportunity for the public to witness the top apple wrappers of the State competing for the championship.

Packing will be done from a grader, supplied free for the occasion by Daniel Harvey Pty. Ltd., and there are classes for Junior (16 years and under), Novice (entrants who have not received a prize in any competition), Open Women, and Open Men.

The State Championship will be competed for by the first three prize winners in both the Open Men and Open Women classes.

The judges for the competition will be Messrs. H. Bain and D. T. Kilpatrick, of the Dept. of Agriculture. They will allot points on the following basis:

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wrapping</td>
<td>20</td>
</tr>
<tr>
<td>Compacture and Height</td>
<td>35</td>
</tr>
<tr>
<td>Placement and Alignment</td>
<td>25</td>
</tr>
<tr>
<td>Appearance and Neatness</td>
<td>10</td>
</tr>
<tr>
<td>Time</td>
<td>10</td>
</tr>
</tbody>
</table>

Cases must be packed within a certain time, to be announced at the opening of the competitions. One point will be deducted for every fifteen seconds taken over the time allowed.

Trophies for the various classes have been donated by the Co-Cold Stores, while the Apple and Pear Section of the Fruitgrowers' and Market Gardeners' Association have given a trophy, valued at £15/15/-, for the Champion Packer, this will be presented by Mr. A. M. Stuart, General Manager and Secretary and Festival Patron.

ENJOY PURE HEALTH-GIVING APPLE JUICE

15
For the best spraying in the shortest time it's . . . .

THE NEW RONALDSON-TIPPETT

R.S.M. "OMNI-MIST"

ORCHARD SPRAYER

The R.S.M. Omni-Mist design is based on intensive aerodynamic research and is covered by World patents. The sprayer has excellent weight distribution, when full or empty, and is easy to manoeuvre, even on difficult terrain. Proven by many local orchardists.

RONALDSON-TIPPETT TYPE F SPRAY PUMPS

Wonderfully reliable and requiring practically no attention, these Pumps will give life long satisfaction.

SOLD AND SERVICED BY THE 'HILLS' DISTRIBUTORS

PAECH MOTORS, OAKBANK

S.A. DISTRIBUTORS

FIRTH CLEVELAND PTY. LTD.

99-103 HALIFAX STREET, ADELAIDE — 23 3732

99-103 HALIFAX STREET, ADELAIDE — 23 3732
FESTIVAL DAY—SATURDAY, 3rd APRIL, 1965
AT LENSWOOD MEMORIAL PARK OVAL

ARENA PROGRAMME

Compere:
Mr. BRIAN J. VICKERS.

Programme Director:
Mr. KELVIN VICKERS, Lenswood.

11.00 a.m. Police Band march and play on oval.
11.15 a.m. Bulk Handling Display (Mr. K. Filsell).
11.30 a.m. Industry Vehicle Parade.
11.45 a.m. Sprayer Parade (Mr. B. Giles).
12.00 noon Retriever Dog Trials.
12.10 p.m. Royal Caledonian Society Pipe Band play on oval.
12.25 p.m. LUNCH HOUR.

BANDS:
Police and Army Bands will play during the lunch hour.
Inspection of Fruit Displays and other attractions.
Sideshows will be open.

MODEL PLANES:
A Model Plane Display will be given from 12.30 p.m.
until 1.30 p.m.

PARADE:
During the lunch hour, those taking part in the Parade
will assemble along the Woodside Road adjacent to Brian
Vickers’ home.

1.45 p.m. Arrival of Sir Thomas Playford, G.C.M.G., and Officials.
Assemble in Sound Shell.

1.45 p.m. Parade departs for oval.
1.55 p.m. Parade enters oval gates and assembles in front of Sound
Shell.

2.15 p.m. Official Opening of the Second Adelaide Hills Apple &
Pear Festival by Sir Thomas Playford.

2.40 p.m. S.A. Bands. Marching Girls.
2.55 p.m. Bulk Handling Demonstration.
3.10 p.m. Police Band and Vaulting Team.
3.30 p.m. Retrieving Dog Trials.
3.40 p.m. Ukrainian Folk Dancers.
3.55 p.m. Caledonian Band.
4.05 p.m. Presentation of Prizes.
4.15 p.m. Tanunda Band.
4.25 p.m. Lithuanian Folk Dancers.
4.40 p.m. Civil Defence Display.
5.00 p.m. Sprayer Demonstration.
5.15 p.m. Army Band.

END OF PROGRAMME — 5.30 P.M.

Morning Tea available from 10.30 a.m. Light Lunches from 12.30 p.m.
(Supplied by a local Ladies’ Committee)

Convenor: Mrs. Robe Mason.

ADMISSION CHARGE TO THE OVAL: 4/- Adults
SCHOOL CHILDREN: 1/-
THE GRAND PARADE

Parade Organiser:
Mr. DAVID CRAMOND, Basket Range.

The Grand Parade will enter the oval just before 2.00 p.m. and include the following:—

Police Grays
Police Band
Retriever Dogs
Ukrainian Dancers
Lithuanian Dancers
S.A. Bands Marching Girls
Tractors and Sprayers
Tanunda Band
Tractors and Machinery

Army Band
Army Vehicles
Tractors and Sprayers
Veteran Cars
Caledonian Pipe Band
Novelty Private Items
District Floats
Apple and Pear Queen

The then Premier of South Australia (Hon. Sir Thomas Playford) inspecting the apple competitions at the 1963 Festival with the Chairman of the Festival Committee (Mr. Don Kunnick, of Lenswood).
The labrador is a great nature dog and is always prepared to return with interest any favour offered to them. The labrador is used to guide the blind people through traffic and crowds and are also great friends of children. These animals played a big part in the tracking of mines, bombs, and evil-doers during the last war. As a watch dog they excel. The Army in South Australia are training the labrador for service overseas. I know they will be of great assistance to their units and will brave any hazard such as dense bush, rough terrain and will overcome any river or other obstacle to achieve any task asked of them. As a gundog, they are excellent. The dogs you saw working today are only three of many which we have in our Club able to retrieve successfully.

The black dog pictured above is a successful show champion and could be the best black labrador in Australia. Having won enough points to make him an Australian champion two and a half times over. The bitch opposite Ruler is a fine study of the Golden Labrador and is a distinguished dog in her colour. The colour of the labrador ranges from black to almost white. Some are fox red and when mated will always produce pups of one distinct colour. At the last Royal Show in South Australia, a black labrador bitch owned by Mr. and Mrs. G. Jenner, named Kadlinga Kountessa, was judged Best Exhibit over all breeds, a truly great achievement. The golden labrador is popular with buyers, but the black dogs in this State have had a great deal of success in the show ring in the last few years. Occasionally labradors are imported from England to better the breed, and one that has done well in Victoria is Mr. and Mrs. A. E. Sutch’s Australian champion, Sandy Lands Tan (imported from the United Kingdom). Messrs. Welbourne and Adkins of McLaren Flat also brought one from England with them named Kinsydal Karesta. Mr. Roy Clarke, of Tanunda, has just imported a bitch from the U.K. which, a few days after arriving in Melbourne, gave birth to eleven gold pups by Rookwood Petergold. This dog won at Cruft’s last year and is thought to be the best gold labrador in England. So you see, these people are trying to improve the already high standard of the labrador in Australia.

In closing I suggest to anyone interested in obtaining a labrador,
that you either contact our Club through Mr. John Lane of Ashton or myself at Lenswood. Either will be only too pleased to assist you to obtain a dog of good quality from one of our breeders. I hope I have been able to create in your minds the fine assets these noble animals possess, and hope to see many of you become a proud owner of one of these aristocrats.

A. J. MORRISS, Lenswood.

1965 FOLK FESTIVAL

in conjunction with Adelaide Hill's
APPLE & PEAR FESTIVAL
SATURDAY APRIL 3rd
8 P.M. LENSWOOD

Featuring
ROGER CARDWELL
as compere
and these outstanding artists:

Hayes Bros • Lenore Somerset •
from Melbourne —
Tina Lawton • The Tiki's •
The Wesley Three • Johnny Mac
• Robin Smith • and many others.

Presented by Woodroofs Drinks ...... Remember!

WOODIES go better with goodies &
goodies go better with WOODIES'
PLEASANT SUNDAY AFTERNOON PROGRAMME

Organizers: Messrs. S. E. Green and G. W. Schultz.

Welcome 2.15 p.m.

DIVINE SERVICE

Hymn—"All hail the power of Jesus name"—No. 91.
Prayer—Rev. C. V. Wallace.
Hymn—"For the beauty of the earth"—No. 35.
Lesson—Rev. Collas.
Anthem—Choir.
Address—Mr. D. T. Kilpatrick.
Collection—For British and Foreign Bible Society—Band.
Blessing the Crop—Padre Doust.
Hymn—"We plough the fields and scatter"—No. 963.
Benediction.

PLEASANT SUNDAY AFTERNOON CONCERT

featuring the

HAHNDORF TOWN BAND

CHOIR: THE CARINA SINGERS

TRIO: MINYON PFEIFFER, BERYL and DAVID POWELL

SOLOIST: HOWARD PFITZNER

PROGRAMME CONCLUDES AT 4.30 P.M.

ASK YOURSELF

THESE QUESTIONS

No?/Yes?

Are you CERTAIN that your estate is protected against the loss of death duties and administration expenses?

Have you planned a comfortable retirement when your earning power is reduced or ceases?

Have you investigated the extremely high interest yields available in a life assurance investment?

If the answer is "No" to any of these questions you need advice.

CONTACT —

GORDON PRICE

39 Hampden Road — Mount Barker — Phone Barker 157
Consulting Representative A.M.P. Society
INDUSTRY DISPLAYS FEATURED AT THE OVAL DURING THE FESTIVAL

Space has been allotted to industries allied to apple and pear growing for static displays of their products. These will be arranged in the north-western corner of the oval and along the front.

The following firms will display a range of equipment:—
Claude Black Motors
Brooks Sales & Service Pty. Ltd.
David Brown Tractors
Clarke Motors
Cloudust Spray Manufacturers Pty. Ltd.
Commercial Case Co.
Firth Cleveland Pty. Ltd.
E. L. Giles & Son (Bean)
Harris Scarfe Ltd.
Henry H. York & Co. Pty. Ltd.
Horwood Bagshaw Ltd.
International Harvester Co.
Kaesler Bros.
Metters Limited
Monsanto Chemicals (Aust.) Limited
Norm. Paech Motors
Resco Refrigeration
Tractors (S.A.) Ltd.

Displays will be placed in position during Friday, 2nd April, and remain throughout the Saturday and Sunday of the Festival.

The Department of Agriculture, Civil Defence Organisation, Mines Department and the Army will also provide static displays outlining their respective services.

PRIVATE COLD STORE DISPLAY

Many growers throughout the Adelaide Hills have constructed their own cold stores with a capacity to hold most of the year’s crop. This gives the orchardist the opportunity to sell his apples and pears to the best advantage, and at a time to suit himself. Messrs. C. W. & H. L. Copeland have built a store to hold 11,000 bushel cases on their property opposite the oval. This will be opened for public inspection throughout the Festival period.

BOX MAKING

Kersbrook Co-op. Socy. Ltd., the agents for Benbar Automatic Nailing Machines, will demonstrate box making throughout Saturday.

DISTRICT STALLS

An opportunity has been given to all apple and pear growing districts to have stalls of various kinds at the Festival to raise money
DISTRICT STALLS

for local charities and district improvements. These stalls are to be arranged at the southern end of the main hall.

The following districts will have stalls:—

ASHTON — Fruit Salad and Ice Cream.
BALHANNAH — Cake.
BASKET RANGE — Jumble Stall.
CUDLEE CREEK — Games Parlour.
FESTIVAL COMMITTEE — Drinks and Ice Cream.
FOREST RANGE — Apple Jelly.
KERSBROOK — Cake.
LENSWOOD CHURCH OF ENGLAND LADIES' GUILD — Sweets.
LENSWOOD PARK — Jumble.
NORTON SUMMIT — Fruit and Vegetable.
PARACOMBE — Apple Pie.
SUMMERTOWN — Cake.
SUMMERTOWN E.F.S. — Fun Parlour.

CARE OF ORCHARDS

The Committee is not responsible for private orchards, which may not be entered without the express permission of the owner. Picking fruit from trees is therefore prohibited and the public is asked to co-operate in every way possible to ensure that no damage is done to orchards.

FESTIVAL EXECUTIVE

Although a large Festival Committee, with representatives from all apple and pear growing districts, has had the oversight of the general arrangements, the detailed planning and co-ordination of the Festival has been organised by a small Executive Committee which has met regularly under the chairmanship of Mr. P. J. Caldicott, of Lenswood. The Committee is composed of the following:—

Mr. W. J. Joyce, Hon. Secretary
Mr. J. Stafford, Hon. Treasurer
Mrs. J. Weaver, Assistant Secretary
Mr. R. Edwards

Mr. D. Kunnick
Mr. Robe Mason
Mr. C. Pritchard
Mr. I. Przygoda

APPLES AND PEARS ARE VERY SPECIAL

Apples and pears are very special items of food, for health and teenage growth.

Cooked, or otherwise, they provide important dietary balance and significant amounts of vitamins and minerals in complementary combinations with other foods.

Their fruit sugars provide quick energy.

The apple bowl within reach and apple desserts on your menus, are easy ways to be sure of nutritional balance and hearty appetites for your family.
MONSANTO CHEMICALS (Australia) LIMITED

congratulate the organising committee of the
1965 Adelaide Hills Apple and Pear Festival
and invites you to inspect the range of
Drewburn Spray Equipment at our display stand.

Monsanto Chemicals (Australia) Limited

96 Hayward Avenue Extension, Torrensville.

Local agent: P. A. Wotton, Uraidla.
THE LENSWOOD DISTRICT
Centre of Apple Growing in
South Australia

Lenswood District, looking north along the Swamp Road,
with the oval in the lower centre.

VISITORS PLEASE HELP

Car Parking Supervisor: Mr. DUDLEY VICKERS, Lenswood.

Much thought has been given to making your visit to the Lenswood District a happy one. The Festival Organizing Committee has chosen one of the most picturesque settings in the apple and pear growing districts to stage the Festival, however, there are some unavoidable disadvantages.

The number of vehicles at peak periods may be large; our roads however are narrow, and drivers are asked to exercise every care.

Unfortunately the area available for car parking in the immediate vicinity of the oval is limited. Attendants will be ready to assist whenever possible to see that the space available is used to the best advantage. If you are unable to park as close to the oval as you wish, it is hoped you will understand the difficulties.

Buy nutritious papples and pears available at the oval. (Mr. A. Doecke in charge.)
THE VITAL PROPERTIES OF APPLE JUICE

"An apple a day keeps the doctor away" is no half truth. The apple contains nine of the sixteen chemical elements required by the human body and four of the six most important vitamins. Because it supplies these essential minerals and vitamins, it can be well understood that the apple is a most valuable protective food, and it is therefore not surprising that it has earned such a wide reputation for "keeping the doctor away". In addition to building resistance against infection, the apple has other health-promoting qualities. It is useful in changing the colonic flora and reducing the colonic bacilli. It helps in the elimination of body toxins, in the reduction of gallstones, and is good for gout. It is a good body cleanser and of considerable value in cases where the liver and kidneys are disordered. Also a dependable source in the treatment of emaciation, loss of appetite and general malnutrition. The fruit acids of apples stimulate the digestive processes, assist in assimilation and increase the usefulness and efficiency of other juices. Apple juice is claimed to produce almost immediate symptomatic relief in diarrhoea and bowel infections and is now widely used in the treatment of infant diarrhoea. Apple juice is also excellent for producing that "school-girl complexion".

Make apple juice fresh each day. Before putting the apples through the juice extractor, pour a little lemon or pineapple juice over the cut fruit as this will prevent the apples turning brown. The core of the apples as well as the skin should be put through the machine, as these contain valuable mineral elements also. You can drink from 2 to 8 pints of apple juice daily. Taken at night, apple juice acts soothingly on the nerves and promotes sound sleep.

(Note: One part of apple juice to two parts of milk lessens the tendency of milk to form mucus.)

Apple and Grapefruit Cocktail: Apple juice by itself makes an excellent drink, but it also combines well with grapefruit juice to make a delicious cocktail. Use equal quantities of each.

Apple juice can also be combined with orange juice, plum juice, strawberry juice or tomato juice.

EAT APPLES FOR HEALTH

W. D. MURDOCH

LENSWOOD

MASTER BUILDER

Builder of first quality homes at a competitive price.
Also alterations, additions, carpentry, joinery.

PHONE: 220
PRIZE WINNING APPLE & PEAR
FESTIVAL RECIPES

FIRST

BE-BOP PARTY APPLES

2 lb. Light Caramels
Half Cup of Water

12 Medium Apples
5 Cups Puffed Rice

METHOD: Melt caramels in a double boiler, add water, and blend until smooth. Place a wooden skewer into each apple, and dip each apple into caramel syrup, turning until all the surface is coated. Immediately roll the lower half of the apples in the puffed rice, stand on a plate with puffed rice part at the bottom, stick upwards with a half of a glace cherry on top of each stick and serve.

Mrs. H. M. Billingsley, Lenswood.

SECOND

PEAR CREME PRINCESSE

Four Medium Sized Pears (peeled, halved, cored and simmered until tender in Sugar, flavoured with pieces of Lemon Rind).
One packet Lemon Jelly Crystals dissolved in sufficient hot water to make 1 pint.
One Dessertspoon Gelatine
Vanilla to taste
Fresh Cream (to decorate)

One Cup of Milk
One Egg
Half Cup Brown Sugar

METHOD: Place pears in serving dish, add sufficient liquid jelly to hold them firm, allow to set. Add nearly all remaining jelly, chill till firm. Heat milk, egg yolk and brown sugar till well mixed. Add gelatine dissolved in a little extra hot water and vanilla. When cold, fold in stiffly beaten egg white and pour over jellied pears. Chill till set. Unmould, garnish with balance of jelly cut into small pieces, and fresh cream.

Mrs. D. A. Mooney, Kadina.

APPLE PIE EATING COMPETITION

District representatives will compete in an Apple Pie Eating Competition to find the champion pie eater in South Australia.

A valuable trophy donated by Imperial Chemical Industries of Australia and New Zealand Ltd., will be presented to the winner.

The competition will commence at 3.00 p.m. and the person consuming the most pies over a period of thirty minutes will be the champion.

APPLE PIES SUPPLIED BY BADENOCH SUNSHINE LTD.
DAVID BROWN TRACTORS PTY. LTD.

WE INVITE YOU TO INSPECT OUR RANGE OF IMPLEMATIC SIX AND TWELVE SPEED TRACTORS ON OUR STAND AT THE FESTIVAL. REMEMBER—WE ASK YOU TO TELL US WHAT YOU WANT FOR YOUR TRADE-IN.

DAVID BROWN TRACTORS PTY. LTD.
WOODSIDE PHONE 250
Obtain all the economies of Pallet and Pallet Bin handling—

USE COMMERCIAL’S BULK APPLE BINS
AND PALLETS

Commercial Case Company Pty. Limited

10 Payneham Road, St. Peters, S.A.
Telephone: 63 2361

Suppliers to the Apple and Pear Industry of:
Collapsible and Rigid Bulk Storage and Export Bins
Stevedoring Pallets, Expendable Pallets, Etc.

Manufactured from selected Radia Pine.

Q. T. NEWLAND

ELECTRICIAN

FOREST RANGE

Phone Lenswood 284
Ashton Co-operative Society Limited

We can supply all requirements for the

"MAN ON THE LAND"

Such as: SPRAYS, DUSTS, FERTILIZERS, PIPING and FITTINGS, and GENERAL HARDWARE

PROMPT ATTENTION GIVEN TO ALL ORDERS

We are Agents for—

THE LANCASHIRE INSURANCE COMPANY

A member of the Royal Insurance Group—a Tariff Organisation

MURRAY RIVER WHOLESALE CO-OP. LTD.


THE CO-OPERATIVE WILL ARRANGE FOR A REPRESENTATIVE TO CALL ON REQUEST

PHONE: 38 3211
The Association, through its Apple & Pear Section, is proud to be associated with the Festival, and joins with so many other well-wishers in the hope that it will be an unqualified success.

It may not be generally appreciated that the Association is a very unique organisation. It has been in existence now for over 60 years, and it is doubtful whether there is any other organisation of its type in Australia which can claim this distinction. For any organisation, particularly one comprised of primary producers, to exist for such a long period of time, and at the same time to steadily continue to not only maintain its service to members, but also extend it, speaks volumes for the value of the Association to the fruit and vegetable growers of South Australia. The system of sectionisation under which the Association operates, is a most efficient system, and it has been the means by which many of our various sections of production have been able to expand, and ever continue to expand. Perhaps members do not fully realise that many of our valuable sections of production are wholly dependent upon the successful operation of the Association for the continuance of the production at present undertaken. Many of our lines of fruit and vegetables are produced greatly in excess of the capacity of this State to consume, and depend upon interstate and overseas markets to handle the surplus crop. The only means of effectively dealing with the disposal of the surplus crop is through the organised and orderly system of marketing provided by the Association machinery.

The Association is also a flexible body, for, as you can appreciate, many changes and conditions of production, marketing and transportation have taken place over the past sixty years, and the Association has readily adapted itself to these changing conditions. The future, as well as the present, puts forward a challenge to the Association, for with the remarkable developments taking place in the world today, the fruit and vegetable growers in South Australia will undoubtedly have to develop new techniques in production and marketing, as well as in the development of new centres of production.

No longer can any section of growers hope to enjoy immunity from competition on any market by virtue of its isolation. The rapid and almost staggering developments in modern transport have brought world markets virtually to our doorstep, and pre-eminence, previously enjoyed by us on any market, can only be maintained by placing on the various markets fruit and vegetables of first quality presented in the best possible manner.

Growers would be well advised to appreciate the unique organisation that is theirs and put their weight fully behind the Association instead of attempting to erect “detour” signs along the roadway of the Association’s industry services.

For the conditions and advantages of membership, growers are urged to contact Association Officers in Ebenezer Place, Adelaide.

A. M. STUART, General Manager and Secretary.
The Association is proud to be connected again with the Adelaide Hills Apple & Pear Festival, and commend those responsible for carrying out this comprehensive industry promotion.

The Apple & Pear Industry in South Australia plays an important part in the development of our State’s Primary Industries. Very little publicity has been given to the production and preparation of apples and pears for the consumer on whom the industry depends for its income. A festival such as this, held in the midst of the apple and pear growing district, is an excellent opportunity to familiarize the public with the methods used and complex problems and hard work necessary to produce an apple and pear crop.

In South Australia the bulk of our export fruit is packed by a number of Grower and Co-operative Stores and Packing Sheds which are situated throughout the Adelaide Hills and metropolitan area. These bodies formed the South Australian Country Cold Stores Association in 1940 for the purpose of organising and studying the problems associated with overseas export fruit. In these matters close cooperation is maintained with the Department of Agriculture.

Early in the season our Association obtains figures of the quantities intended for export by its members. These figures, with the addition of those submitted by private shippers, make up the total of the apples and pears intended for overseas export. These figures are then subject to the consideration of the Australian Apple and Pear Board, whose representative in South Australia, Mr. Ken Caldicott, of Lenswood, is Chairman of our Association.

The prices to be received are actually decided by the S.A. Apple and Pear Shippers Association, whose Chairman is Mr. A. M. Stuart, Manager and Secretary of the S.A. Fruitgrowers’ and Market Gardeners’ Association. Joint meetings of both Associations are held to discuss prices before a final decision is reached.

Among the important functions of the Country Cold Stores Association is the promotion and investigation of better methods of presenting our pack. Over the past few years big strides have been made in improving packaging, which has resulted in our fruit reaching the European markets in almost bruise-free condition.

In 1959 experimental consignments were sent to the United Kingdom in bulk containers of 25 bushels of apples, unwrapped and of varied sizes. The results of these experiments were so successful that this new method has steadily increased in popularity. A further step forward was made in 1960 with the introduction of the cell pack carton, which was also received very favourably in the U.K. and has steadily increased in popularity. Also the wooden tray pack had proved successful in last year’s trials.

South Australian growers depend upon the export market for the disposal of roughly 25% of their annual crop and the Country Cold Stores Association provide a unique service for efficiency and profitably achieving this.

BILL HANNAFORD, Secretary.
The South Australian Department of Agriculture

The services of the Horticultural Branch of the Department of Agriculture are freely available to fruitgrowers in the Adelaide Hills. Three Horticultural Advisers cover the Hills area. They are—

Mr. J. N. Steed — Central Hills District.
Mr. D. E. Moss — South Hills District.
Mr. J. A. Gursansky — Williamstown & Barossa.

These advisers are available to provide on-the-spot advice on all phases of fruit and vegetable growing, and welcome enquiries from growers with horticultural problems.

The establishment of a new Research Centre at Lenswood will allow the already comprehensive research programme conducted by the Branch to be stepped up. Planting on this property is expected to commence in the winter of this year, and, in time, this Centre will provide very valuable local information for Hills fruitgrowers.

The new Centre will replace the existing Experimental Orchard at Blackwood. The supervision of the preparation and despatch of export apples and pears is another important phase of the Horticultural Branch. The importance of maintaining a high standard of fruit for overseas markets is essential if these markets are to be retained.

The Branch has conducted fruit packing classes for school children in Hills districts for many years now. This instruction has helped materially in establishing and maintaining South Australia’s high reputation for the standard of preparation of its export fruit pack.

Plant quarantine is another important aspect of the work of the Horticultural Branch.

Constant vigilance must be maintained to keep serious insects and diseases not yet present in this State, out of our fruit and vegetable areas.

Fruit fly is one very important pest which we must not allow to become established in this State.

Of recent years, the services of the Soil Conservation Branch of the Department of Agriculture have been of great value to fruitgrowers. Mainly in connection with the construction of dams for irrigation water, and also, in some instances, for contour plantings and drainage problems. Again, these services are freely available and enquiries are welcomed.

Any Hills fruit and vegetable grower with a problem is urged in the first instance to contact his District Horticultural Adviser. These men may be contacted as follows:—

J. N. Steed — Telephone 78 1033.
D. E. Moss — Telephone 78 1033.
J. A. Gursansky — Telephone Nuriootpa 83.

These district advisers are backed by a team of special research officers who carry out research into particular problems such as codling moth, two spotted mite, black spot, fruit storage, etc.

After a picnic meal, with no toothbrush at hand, eat an apple. It is more effective than a brush in eliminating bacteria in the mouth.
ANDERSON PREFAB. STEEL BUILDINGS

Manufacturers of
Implement Sheds, Hay Sheds,
Shearing Sheds, Vermin-proof Barns.

"ANDERSON" Steel Framed buildings can serve you
in so many ways.

Phone or write, and an "ANDERSON" representative will be
pleased to advise or quote on any steel construction query
you may have.

ANDERSON ENGINEERING CO. PTY. LTD.
Lobethal, 'Phone 312

L. R. SCHUBERT & CO.
10 PINE AVENUE, HAHNDORF
BUILDERS and CONTRACTORS
Phone: Hahndorf 120

F. HOLBROOK & SONS
289 RUNDLE STREET - Telephone 23 2923
FOR ALL YOUR GRAIN, SEED, SPRAYS, POULTRY FOOD AND
FERTILIZERS

Murray G. Squiers Pty. Ltd.,
Agent for:
Massey Ferguson (Australia) Ltd., and
Chrysler (Australia) Ltd.,
Summertown. Phone 38 3017.

D. & I. M. RODGER
LENSWOOD 4 SQUARE STORE
are happy to be associated
with 1965 Adelaide Hills Apple and Pear Festival.
JOHN BEAN SPEED SPRAYERS
P.T.O. or ENGINE DRIVEN MODELS

Long life is assured by rugged construction.
Tanks are of fibre glass with air entrance and discharge cowlings of the same materials.
Easy to operate remote controls on truck for either or both sides for spray discharge.
Can be used as either dilute, concentrated or high pressure hand spraying.
Gives full circle complete coverage with material twice strained.
Using renowned John Bean Royal Services Pumps.

Local Hills Agent: BRYANT GILES, Lenswood, 214

PARACOMBE is PARAMOUNT
FOR

PEARS

DELICIOUS—HEALTHFUL

OF COURSE WE GROW APPLES TOO

Inserted by

PARACOMBE FRUITGROWERS
CO-OP. SOC. LTD.
PARACOMBE
MAIN APPLE VARIETIES GROWN IN S.A.

Although there are numerous types of apples grown throughout South Australia, the following are the main varieties. Each is in season for a different period of the year and each has a distinctive shape, colour and flavour. To ensure maximum satisfaction get to know every variety and only buy it while it is at its best. If in doubt contact the Apple and Pear Section of the South Australian Fruitgrowers’ & Market Gardeners’ Association who will be pleased to advise at all times.

SUMMER STRAWBERRY — In season during January and February. It is a smallish apple, red striped, with a pleasant aromatic flavour.
JONATHAN — March to October. It is a choice eating apple, bright red with a fresh crisp flavour.
DELICIOUS — April to September. Red, large size, a distinctive high crown, fragrant, aromatic and good eating.
GRANNY SMITH — April to November. Green, turning to yellow with a brownish-red cheek. It is firm, crisp, has a sweet flavour, and is excellent for cooking.
DUNNS — April to August. Green, turning to clear waxy yellow. Good for both eating and cooking.
ROME BEAUTY — April to October. Large and handsome, yellow skin, striped bright red, flesh yellowish. Tender, juicy. Excellent for eating and cooking.
FIVE CROWN (London Pippin) — March to August. Green to yellow, crisp, good flavour and suitable for eating and cooking.
CLEOPATRA — March to October. Clear, yellow skin, a good eater and cooker.
GOLDEN DELICIOUS — April to September. Large bright colour, superior flavour and texture. Exceptional quality and appearance.
STATESMAN — May to November. Bright golden shaded with crimson, firm, crisp. Recommended for eating and cooking.
DEMOCRAT — September to December. Deep red, very firm. Can be used for eating and cooking.

EAT APPLES FOR HEALTH

Wishing your organisation every success for the coming festival.

HENSCHKE TRANSPORT

LOBETHAL Phone: 140

GENERAL CARRIER — SHELL AGENT
SCHOOL EXCURSIONS AND ESSAY COMPETITION

Arranged by Mr. ROBE MASON, Lenswood.

To endeavour to foster interest in the Apple and Pear Industry with the younger folk, the Festival Committee has this year invited schools to take part in excursions to Lenswood during the week prior to the Festival, and, whilst there, to inspect the Lenswood Co-operative Society's packing shed and cold stores which are among the State's largest and most modern.

Several orchards were made available for inspection on the same day, and the children were able to see all phases of the industry, from picking to finished export pack, and learn some of the facts of the apple and pear business at first hand.

Everyone, of course, was invited to the Festival. The children have then been asked to write an essay on "The Apple and Pear Industry and the 1965 Festival" for a competition, sponsored by the Committee, with prizemoney of £20 to be divided equally between girls and boys.

We trust that all children involved have enjoyed their visits to Lenswood and have learnt something of the industry.
FOR
TRACTOR MOUNTED FORK LIFTS
VICTAIR ORCHARD SPRAYERS
POPE IRRIGATION EQUIPMENT
SHEARER FARM MACHINERY
DEEP WELL PUMPS
CYCLONE PRODUCTS

CONTACT
KAESLER BROS. PTY. LTD.
13-15 MAIN STREET
HAHNDORF
Phone: 14

CLAUDE BLACK MOTORS Pty. Ltd.
FORD DEALERS
OF
LOBETHAL — — S.A.

are pleased to be associated with the 1956 Adelaide Hills Apple and Pear Festival and wish the organizing committee every success.

TRUCK WITH FORD
TRUCK WITH FORD
TRUCK WITH FORD

38
The largest cold store in the Apple & Pear growing districts, having a capacity of 200,000 cases of fruit. The Chairman of the Board is Mr. H. K. Caldicott, of Lenswood, and Manager is Mr. H. R. Frewin, of Lobethal.

A typical apple orchard in the Adelaide Hills — G. H. Schultz & Son's property at Forest Range.
Minimise fruit bruising
Reduce costs with

**Corrugated Fibre Fruit Cases**

Check these advantages
- Less fruit damage
- Fruit Pads eliminated
- Space Saving
- Lighter weight
- Attractive presentation—2 colour printed design.
- No labels required
- Simple and quick to make up
- Easy to pack
- Gentle lidding operation—no press required.
- Uniform size

For further particulars please write to:

**Fibreboard Development Council**
7 KING WILLIAM ROAD
NORTH UNLEY

or ring:

**Mr. P. Lemaire,**
71-0513

The Fibreboard Development Council of S.A.
THE SOUTH AUSTRALIAN COUNTRY WOMEN’S ASSOCIATION

The apple and pear industry contributes a great deal to the health of the whole population in addition to providing an export for the State, and supporting the many families engaged in the industry. The fruit can be relied upon to arrive in good condition after transport to the farthest out-back country areas.

Through utilizing modern scientific methods of handling and storing, apples are available all the year round. They add great variety and enjoyment to our eating and are often “the answer to a housewife’s prayer” in preparing the family menu.

On behalf of the South Australian Country Women’s Association, I extend congratulations to the enterprising committee arranging the festival. Patrons will gain an insight into an important primary industry of this state.

Eileen Hallion,  
STATE PRESIDENT.

CAKE COMPETITION

Convener: Mrs. J. F. Giles

Located in prefabricated pavilion

A cake competition has been arranged through the Country Women’s Association.

Entries include the following classes:

1. BIRTHDAY CAKE (UNICED)
2. BOILED FRUIT CAKE
3. SULTANA CAKE
4. SPONGE CAKE (UNFILLED) WITHOUT BUTTER

Cakes will be displayed from 12.00 a.m. on Saturday, 3rd April, 1965.

VIC. BRAENDLER

PHONE: BALHANNAH 283

CARRIER & CONTRACTOR

Agent for Shell products.

My motto: “Service & Civility”
FESTIVAL RECIPES

OPEN APPLE TART

Two large apples.
Two ounces butter.
One egg.
One cup of sugar.

METHOD:

Melt butter in a saucepan, stir in sugar, add the well beaten egg, mix with finely chopped apples, add the juice and rind of one orange or lemon. Cook for five minutes and allow to cool, then put into the prepared pastry plate and bake for half an hour.

Electric oven 450 top off bottom low 15 mins.

This filling is very nice in a cold pastry case, but the filling requires 15 minutes cooking—allow to cool then put into pastry round and warm in oven.

Mrs. E. J. Crafter, Collingswood.

APPLE NUT CAKE

Two teaspoons of carb. soda.
Half teaspoon each of nutmeg, cinnamon and spice (mixed).
Half cup each of raisins and chopped walnuts.
Two cups of flour.

One cup of sugar.
Half cup of butter.
Three dessertspoons cocoa.
One and a half cups of warm stewed unsweetened apples.

METHOD:

Cream butter and sugar, dissolve one and a half teaspoons carb. soda in hot apples and add the other ingredients and lastly mix in flour with level teaspoon of cream or tartar and the other half teaspoon soda. Put into greased shallow tin and bake in moderate oven. Leave until cold and ice.

Mrs. Don Kunnick, Lenswood.

Festival Film

Mr. K. Mason will prepare a documentary film of the Festival which will be available later in the year.

Doctors and dentists urge a regular and adequate diet of apples and pears, and mothers should ensure their teenage children get them.

W. A. GOTT

MOTOR AND GENERAL ENGINEER
MAIN STREET, LOBETHAL
PHONE: LOBETHAL 128
EGGLESS APPLE SANDWICH

One teaspoon carb. soda (level).
Half teaspoon cinnamon.
Half teaspoon nutmeg.
Little vanilla essence.
Pinch salt.
One and a half cups self raising flour.
One cup of sugar.
Two ounces butter.
One cup warm stewed apples (unsweetened and well drained).
Two dessertspoons cocoa.

METHOD:

Cream butter and sugar, add mashed apple in which soda has been dissolved, mix well, add sifted flour with cocoa and spice. Stir well and place in two well greased nine inch sandwich tins. Bake in a moderate oven 30 minutes. When cold spread with apricot jam and ice with chocolate icing. If liked a piece of walnut to decorate. Delicious and economical.

Mrs. E. M. Walker, Uraidla.

Continental Fruit Salad

One cup of sugar.
One egg.
One orange.
One cup of milk.
One apple.
One pear.
One cup of hot water.
One jelly (dissolved in one cup of hot water).
Half a cup of pineapple (optional).

METHOD:

Cut up orange, apple, pear, pineapple and add sugar and hot water. Then add jelly which has been dissolved in one cup of hot water. Beat egg in cup of milk and stir with other ingredients. Chill and serve with cream or icecream.

Mrs. M. R. Giles, Burbank.

ENJOY PURE HEALTH-GIVING APPLE JUICE

Best Wishes

to Adelaide Hills 1965 Apple and Pear Festival

from

M. R. BELLMAN — BUTCHER
OF BALTHANNAH
Phone Balhannah 322

for the ‘‘VERY BEST MEAT SERVICE’’
ROTARY DRILLING LTD.

50 REGENT STREET, KENSINGTON  Phone 3 3510

contact . . .

CLARRIE GOODE,

M.I.A.M.E.

of Rotary Drilling Ltd.

for prompt, expert attention to your drilling problems

Our drilling costs are at percussion cost rates

Drilling through the hardest rock is easy to us

We will test the flow or arrange for it to be tested

We bore 4", 6", or 8" holes — Equip bores — or deepen
existing holes

FRUIT GROWERS

For better returns through less grader damage, buy
"LIGHTNING" Packing House equipment. See the new
Rapid Sizing Head adjustment, plus other improvements.
Machines made to your particular requirements and shed layout.
Quotes freely given. Attamist spray units. Single or double
sided. Air Blast. High or low pressure pumps. P.T.O. or
Engine Driven. Priced from £530-15-0. © Ballrace Conversion
Bearings for Lightning or Harvey Offsets.

All types of Batteries available at special prices to Growers.

CONTACT

BROOKS SALES & SERVICE PTY. LTD.

199 GRENFELL STREET, ADELAIDE

Phone: 23 3608
SOUTH AUSTRALIAN APPLE AND PEAR COLD STORES

Cold storage is an essential part of marketing apples and pears. It guarantees an adequate supply of fruit throughout the year. Methods of cold storage have been developed to a high standard as a result of scientific research and intelligently interpreted practical experience.

The fruit required to supply Adelaide from April until December is kept at the following co-operative and privately owned cold stores:
- Ashton Co-op. Society Ltd., Ashton.
- Balhannah Co-op. Society Ltd., Balhannah.
- Cudlee Creek Co-op. Society Ltd., Cudlee Creek.
- Gumeracha Fruitgrowers Co-op. Association Ltd., Gumeracha.
- Kersbrook Co-op. Society Ltd., Kersbrook.
- Lenswood Cold Stores Co-op. Society Ltd., Lenswood.
- Paracombe Fruitgrowers Co-op. Ltd., Paracombe.
- Sturt Producers Co-op. Ltd., Blackwood.
- A. Conlon & Sons, Forest Range.
- C. W. & H. L. Copeland, Lenswood.
- Cramond Bros., Basket Range.
- Basford Bros., Basket Range.
- F. R. Chamberlain, Paracombe.
- K. & R. Filsell, Forest Range.
- L. C. Gall, Paracombe.
- E. L. Giles & Son, Lenswood.
- A. R. Green, Lenswood.
- F. W. Green, Lenswood.
- S. E. Green, Lenswood.
- Mrs. J. E. Grivell, Verdun.
- W. R. Hannaford, Cudlee Creek.
- Harris Bros., Lenswood.
- Jon Preserving Co-op. Ltd., Kilkenny.
- A. A. Magarey & Son, Blackwood.
- S. R. Mason, Lenswood.
- Alex Nicol, Uralla.
- H. E. Pfeiler & Son, Lobethal.
- R. B. Pritchard, Cudlee Creek.
- Producers Cold Stores Ltd., East End Market, Adelaide.
- A. V. Redden & Son, Verdun.
- L. J. R. Redden, Cudlee Creek.
- H. Roberts & Son, Houghton.
- G. H. Schultz & Sons, Forest Range.
- J. Turner & Son, Blackwood.
- L. J. & F. N. Wicks, Highbury East.
MACKENZIE & CO.
EXPORTERS

Wish the Apple and Pear Festival every success

H. W. SUMNER
Bread and Cake Manufacturers

MT. TORRENS
PHONE: 216

K. M. GADKEAR
COMPLETE BUILDER

CUPBOARDS MADE TO ORDER
QUOTES GIVEN ON ALL JOBS

Phone LENSWOOD 282
A NAME YOU CAN TRUST

It is your link with the latest developments in chemical research

When you buy chemical products for agricultural use—insecticides, fungicides, fertilisers, etc.—you need to be sure they are as good as modern chemistry can make them. The YORK brand-mark is your best assurance. It indicates a product from one of the world's leading chemical manufacturers, a product backed by years of research, which has been thoroughly proved in the field. You can depend on a York product to do its job efficiently and economically. York's take the guesswork out of pest and disease control for you—and help you save money into the bargain. You invest wisely when you choose a product bearing the York label.

IT PAYS YOU TO LOOK FOR THE NAME YORK

The agricultural chemical products of BADISCHES ANILIN- & SODA-FABRIK AG, FARBENFABRIKEN BAYER AG, FABRIKEN HOECHST AG and E. MERCK AG are distributed throughout Australia and New Zealand by HENRY H. YORK & CO. PTY. LTD.

Sydney * Melbourne * Brisbane * Adelaide * Perth * Wellington * Auckland * Christchurch
RETAIN THE PROFIT-WINNING FRESH-PICKED QUALITY OF YOUR FRUIT WITH A

RESKO

Forced Draught

FRUIT ROOM

Resko forced draught refrigeration is the cheapest means of storing fruit at peak picking quality on your own property. Resko fruit rooms instantly remove product heat and with constant humidity control, stop weight reduction and shrinkage. In 7 months you can save up to 5/- per bushel on fruit stored in your Resko fruit room. And it's always on the spot, ready for prompt wrapping and packing.

PHONE US WITHOUT OBLIGATION — 57 9616

RESKO PTY. LTD.

Cnr. Meyer and West Streets, Torrensville. Phone 57 9616
Shipping S.A. apples to the Continent.

Loading bulk export apple containers.
THE STORY OF THE APPLE

When you bite into a crisp, juicy apple, and enjoy its crunchiness and flavour, remember that a crisp apple is "Nature's toothbrush." An apple, or even half an apple, eaten at the end of a meal is a wonderful cleanser of teeth and mouth. It will remove particles of starchy and sugary foods, and so reduce tooth decay—as your dentist, he will tell you this, too.

Apples are popular everywhere. They are grown in abundance in all cool temperate regions of the world—in Europe, Burma, China, India and Pakistan, North and South America, South Africa, New Zealand, and in all States of Australia. By means of modern cool storage and modern refrigerated transport in ships, trains and trucks, they can be purchased almost anywhere in the world at any time.

We eat to live, but desire is stimulated by the varied flavours and textures of food. Similarly, the varied flavours and texture of apples—from the tart to the sweet, from the luscious Jonathan to the firmer textured Granny Smith, or the soft Rome Beauty—all these variations in apples (and fruits generally) assist to make meals attractive, and enable the human body to secure those minerals, acids and vitamins necessary to give us a well-balanced diet. Some of these adjuncts to diet are in minute quantities, but easily assimilated form, and are indistinguishable to the palate because of the beautiful flavours of apples. The texture of the apple, furthermore, is particularly beneficial in developing strong jaws and sound teeth in children, for chewing helps to keep the gums healthy.

As a result of its appealing qualities, its continuity of supply, and its adaptability to cool climates, the apple has assumed a very important place amongst the fruits which civilized man regards as necessary in his diet. At first, fruit was a luxury for the rich only, and was grown in just a few select gardens, but today it is available to all, rich and poor alike, and the universal popularity of the apple has led to millions of pounds being invested in industries concerned with its cultivation, marketing, and manufacturing of apple products.

Perhaps you would like to know the origin of the apple, and how it came to be such a popular fruit.

Where did it come from originally?

How did it come to us down through the ages?

The answers to these questions show that its development and history have been closely allied to the history of man. It is believed to have been grown in Europe from pre-historic times, and this theory is supported by the remains of apples having been found in frozen condition in Swiss Lake-dwellings. One of the earliest references to "apple" is the old High German "aphul". The International Fruit World assumes from this that the apple originated in Central Europe, rather than in the Orient, and also believes that the Romans found the apple widely cultivated when they invaded the Rhine Valley.

Beauty hint: Eating a raw apple once a day exercises and relaxes jaw muscles, retards formation of ageing lines around the mouth.
Some authorities state that the apple was a native of North Persia and North West India.

The different kinds of apples we know today have probably come from the crab-apple which grew wild, but which, by evolution, and care and selection by man, has resulted in such present-day important improved varieties as the well-known Jonathan, Delicious, Rome Beauty, and Granny Smith. Seeds have been spread by migrating birds and travelling men; and conquering armies carried them from one country to another, but the chief improvements in this fruit have come from man's selection of choice types, and their continued propagation as fixed varieties by budding and grafting. Apples do not reproduce true from seed, but many present-day varieties originated by chance seedlings, and the plant breeder is now taking a hand in helping to grow better apples.

Its European Development

Due to our ancestry, the development of the apple in England is of particular interest to Australians. It may have been introduced by the Romans, or it may have been indigenous, but its origin is not certain. When the Normans invaded England in the 11th Century, the already established fruit-growing industry, and particularly apple culture, received a great impetus owing to the knowledge the invaders brought with them. When the war of conquest gave place to settlement upon the land, apple growing progressed considerably, and its influence upon the community may be seen by the perpetuation to this day of such names as Applethwaite, Applegarth, Appleby, and many others.

Queen Elizabeth I (1558-1603) gave encouragement to fruit-growing, and set a keen example as a horticulturist. In the reign of Charles I (1625-1649), a man named Parkinson published a book on his observations in the kitchen garden and the orchard. In this book, he refers to 58 varieties of apples, together with other fruits. The world travels of the Dutch in the 16th Century gave them much information, and later when they settled in England, they taught the English much about fruit-growing. In Europe, although the countryside was torn by strife and war, the monks persevered with their gardens, and were the scientific farmers and orchardists of the day. English statistics show that by the year 1883, that country had 185,000 acres planted to apples, and at a poll of 130 exhibitors, when they showed 545 varieties, the favourites were King of Pippin, Cox's Orange Pippin, Ribston Pippin, and Sturmer Pippin. The name "Pippin" was used because the apple trees had been grown from pips or seeds, and had not been grafted. Very few of these old "Pippin" varieties are now cultivated, but Cox's Orange Pippin, still grown in Tasmania and exported to the United Kingdom, is extremely popular there. The Sturmer Pippin, still grown extensively in Tasmania, is a fine dessert and cooking apple, which is widely used for canning and sale to pastrycooks and hotels, and its increasing popularity is of great importance to the export trade.

Developments in the growing of apples were not confined to England, for production in North America increased rapidly, and
later in Argentina. U.S.A. is undoubtedly the greatest producer of this fruit today, although apples are still the most important fruit grown in the Old World. It is of interest to note that in the post-war reconstruction of Germany (1946-60), the planting of apples has been considerable.

The Dutch and the French originated many of our older types of apples (and pears), but in the late Eighteenth and throughout the Nineteenth Century, many of the apples with names we know originated in U.S.A. Amongst these are the Delicious (1881), Fanny (prior to 1869), Jonathan (about 1880), Stayman Winesap (1866), and Twenty Ounce (known in 1845). England produced the Alexander (1817), and Cox's Orange Pippin (date unknown). The McIntosh Red came from Canada in 1870; the Bismark originated in New Zealand, and the well-known early apple, Gravenstein, is a very old German variety. The Granny Smith was a seedling, found by accident at Eastwood, N.S.W., in 1868, where it is commemorated annually by the Granny Smith Festival.

The Apple in Australia

When Governor Phillip came to Australia in 1788, he brought with him an assortment of fruit trees, including the quince, apple and pear. Lieut. Bligh (of the "Bounty" fame) landed at Bruni Bay, Tasmania, in 1792, when the first apple trees were planted in Tasmania. Stock was taken from there to Portland in Victoria by James Henty in 1834, and a nursery was established by John Pascoe Fawkner in 1837 on the south side of the River Yarra near where Prince's Bridge now stands.

A report states that a few Tasmanian apples were sent to Edinburgh in 1828, but a commercial quantity was shipped to London in 1884 on the S.S. "Warwick". Serious cultivation of the apple in Tasmania followed, with the prime object of export to England, and by 1885 records show that both Australia and New Zealand were exporting to the English market. The early start gained, however, gave Tasmania a lead in apple production that has never been equalled by any other State of the Commonwealth. Victoria comes next in production, followed by New South Wales, Western Australia, South Australia, and then Queensland. The chief exporting States are Tasmania, Western Australia and South Australia, while Victoria, Tasmania and South Australia are the chief suppliers to New South Wales and Queensland, where production is below consumption requirements. Increasing areas of apples are being planted in New South Wales and Queensland, and production occurs as far north as the heights of Stanthorpe in Queensland, following down the Northern Tablelands of New South Wales, through Armidale, Uralla, Tamworth, thence through the Bathurst-Orange areas of the Central Tablelands, down to Young, and the Tumut-Batlow area of the South-Western Slopes. Some very early production takes place on the M.I.A., and near Sydney on the water catchment area and South Coast.

Finish your meal with an apple.

Issued by The Apple and Pear Health Publicity Committee,
P.O. Box 108, Haymarket, N.S.W.

52
55 YEARS STUDY — AND WE TALK YOUR LANGUAGE!

We know the words the growers use, appreciate their meaning (even the ones you use when things go wrong). We've even added a few words ourselves — words like “Bluebell” and “Plane Brand,” which you hear in everyday conversation in the orchard districts.

Our close association with orchardists has given us full knowledge of their requirements—has enabled us to come up with the best darn orchard sprays, agricultural chemicals and weedicides that ever ensured a bumper crop.

For best results go by the book — go buy these brands...

BLUEBELL Orchard Sprays.
PLANE Brand Dusts

Technical information and supplies:
TIM PERKINS, Lobethal, 284

Blyth CHEMICALS
24 PRAHRAN GVE., ELSTERNWICK, VIC. LIMITED
WILLIAMS BEVERAGES
OF MITCHAM

Every year use hundreds of tons of apples grown in the Adelaide Hills to make their famous apple drinks

TRY THEM TODAY!

FROM YOUR DELI . . .

William's

William's
SWEET APPLE CIDER
(Non Alcoholic)

2/3 a large bottle

FROM YOUR HOTEL or WINE SHOP

William's

CHAMPAGNE CIDER
12% Proof Spirit

3/10 a large bottle

FROM YOUR GROCER

William's

CIDER VINEGAR
Makes the best pickles
Tangy Flavour for Table Use

3/- per bottle or 5/5 per flagon