

# OUR INDUSTRIES

- Paper Mill
- Flour Mill

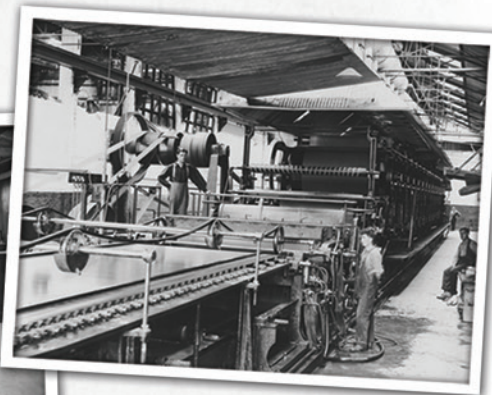
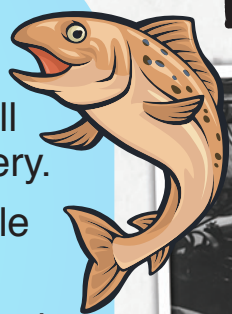
**Key Ideas** Exploring large scale industry in the district and changes over time.

**FUN FACT:** Did you know there was a Pulp and Paper Mill at Matura? The paper was known throughout New Zealand for it's high quality. The mill used hydro power from the river to drive its machinery.

At it's height it employed over 200 people. 155 people lost their jobs when the Mill closed in August 2000.

Today turbines are housed in the factory and are used to produce power from the Matura Falls -Te Au Nui.

## PAPER MILL



Matura Paper Mill, 1920s

## FLOUR MILL

### Why have a flour mill? Bread of course.

In 1877 entrepreneurs Thomas Green (who would become the town's first mayor) and GM Bell, joined with flour miller Thomas Richardson to begin Gore's first flour mill to process wheat from Bell's farm at Washpool (between Gore and Mandeville).

In 1878 the first flour was milled. The newspaper reported:

*Mr J Heherr, our local baker, obtained a bag of flour from the mill last Monday made from the grist of this season's wheat, which was placed before the Gore public on Tuesday morning in the shape of bread. The flour is said to be good - even better than that formerly used... Matura Ensign*

The Fleming family bought the Flour mill in 1883 and when wheat prices dropped they looked to make their money in other ways. Oats grew well in Southland and the price was good. Following a devastating fire in 1918 the factory processed oats only. Flour would no longer be produced in Gore.

Fleming's flagship product Creamoata, oats toasted and processed finely for making porridge, was hugely successful. With the help of Sgt Dan it became known as the 'National Breakfast'.

In 2001 new owners decided to process oats only in Australia and through legal action made it impossible for food for people to be made in the building. The Historic Places Trust registered the Mill as Category 1 to protect the building for the future. Locals saw an opportunity and instead began to process stockfood at the Mill to service the growing dairy industry. Sgt Dan Stockfood's now runs the buildings.



### Fractions Activity:

1. This recipe makes 24 biscuits. I need to make enough for 48 people. What do I need to do to the recipe? Rewrite the recipe using the new measurements.
2. What would I need to do to the recipe to make only 12 biscuits? Rewrite the recipe using the new measurements.
3. Write these fractions out as words:  
 $\frac{1}{2}$ ,  $\frac{1}{4}$ ,  $\frac{1}{3}$

### Flemings ANZAC Biscuits

100 g butter	1 cup flour
1 Tbsp golden syrup	1 cup sugar
1 tsp baking soda	1 cup coconut
2 Tbsp boiling water	1 cup Flemings Rolled Oats

#### Method:

In a large bowl combine the flour, sugar, coconut and rolled oats.

Melt the butter and add the golden syrup.

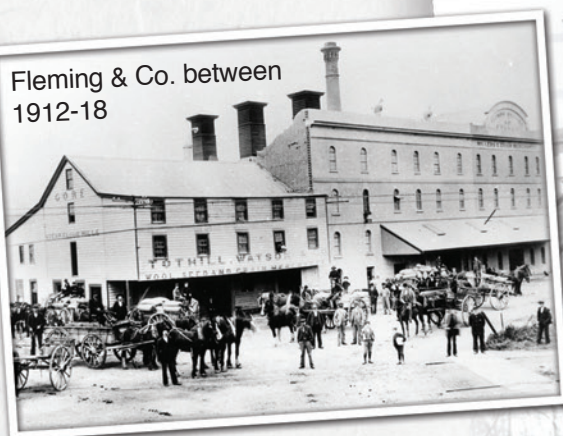
Dissolve the baking soda in the boiling water.

Mix into butter.

Make a well in the dry ingredients. Stir in the butter mixture. Place in spoonfuls on a greased tray.

Bake at 180°C for 15-20 minutes or until golden.

Makes 24 biscuits.



Fleming & Co. between 1912-18



**Where We Live**  
Project Tūrangawaewae



# OUR INDUSTRIES

- ▶ Maitaura Freezing Works
- ▶ Rabbit Canning Factories

**Key Ideas** Exploring large scale industry in the district and changes over time.

## MATAURA FREEZING WORKS

- 1882** First ship of frozen meat left NZ from Port Chalmers
- 1893** Maitaura Freezing Works opens - processing 500 sheep per day
- 1901** Beef processing began
- 1947/8** Shift from hooks to mechanised chain system for butchering
- 1971/2** First women employed in general workplace (previously only employed to sew mutton cloth coverings for processed lamb)
- 2012/3** Sheep processing closed at Maitaura and moved to Lorneville



Maitaura Freezing Works, 1920s

**Outline the differences**  
Focusing on clothing and equipment - compare and contrast the differences in the Freezing Works in 1893 to today.



Maitaura Freezing Works, 1980s

### Work Day 1890s

**Equipment:** Wooden handled knives

**Clothing:** Black singlet, leather boots

*So adroitly<sup>1</sup> are the animals handled that the visitor loses thought of the suffering entailed in his admiration of the dexterity<sup>2</sup> of the skilful butchers; only the smartest men being employed. While the skinning and cleaning process is proceeding various boys carry away the offal and carefully clean the kidneys and such part of the internals as can be put to use, while the actual offal is carried away at once and becomes the prey of pigs. The hoofs are boiled down for oil, the gut is cleaned and salted for sausage skins, while the skins are eagerly sought after by various fellmongeries<sup>3</sup>. The carcasses when cleaned are carried to the cooling room, a large chamber capable of holding 700 or more, and remain there until thoroughly set, when they are hung up in specially built vans, each carrying 100 (to be taken for freezing and transported via rail to ships).*

Maitaura Ensign 28 April, 1893

### Work Day 2010s

**Equipment:** Non-slip plastic knives, metal gloves, goggles, ear protection

**Clothing:** Sterile whites: gumboots, hairnets, snooks (to cover facial hair), overalls

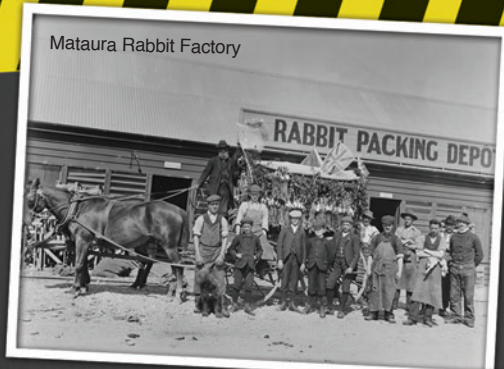
Cattle are first stunned and slaughtered, their hide and 'pluck' or internal organs are then removed. This is followed by inspection for disease by qualified inspectors. They examine the animal and the pluck for signs of such things as cancer and arthritis. When the animal has passed this test, it is sawn in half, weighed and ticketed. The tickets identify the farm the animal came and when it was killed. It is then placed in a chiller overnight. The next day it is cut into the various portions the market of the day demands. These cuts may include rump, silverside, short ribs, knuckle, and topside. They are packaged into cartons, and transported via rail for shipment.

**Glossary** 1. **Adroitly:** in a clever or skilful way 2. **Dexterity:** skill in performing tasks, especially with hands 3. **Fellmongery:** a place that prepares animal skins for leather making

## RABBIT CANNING FACTORIES

**Have you ever eaten rabbit? Did you know that Gore and Maitaura were once home to rabbit-canning factories?**

English rabbits were released in Bluff in 1862 as a food source and sport for hunters. By the 1870s, the rabbit population had exploded in Southland. Farmers struggled to stop them from eating grass meant for sheep. One solution to the rabbit problem was to eat the eater. The Gore Meat Works began rabbit preserving at Croydon Siding in April 1890. This was a tasty solution to the rabbit problem as well as providing employment and income for Gore. Some trapped rabbits while others worked in the factory skinning rabbits, preparing the meat, and making and labelling the cans for export. Within months, the Gore factory sent its first shipment of 1000 cases of tinned rabbit to London. The Gore factory paid sixpence per pair of rabbits to hunters, processing 5000-6000 rabbits a day. After 1900, the Croydon Siding rabbit canning works closed as the Maitaura Freezing Works began exporting frozen rabbit carcasses.



Maitaura Rabbit Factory



Gore Meat Preserving Co Ltd.

**Where We Live**  
Project Tūrangawāwae