

Tea Tree Gully Gem & Mineral Club Inc. (TTGGMC) Clubrooms: Old Tea Tree Gully School, Dowding Terrace, Tea Tree Gully, SA 5091. Postal Address: Po Box 40, St Agnes, SA 5097. President: Ian Everard, Mobile: 0417 859 443 Email: jeverard@bigpond.net.au

July Edition 2014

President: Ian Everard. Mobile: 0417 859 443 Email: ieverard@bigpond.net.au Secretary: Claudia Gill. eMail: cjjrgill@adam.com.au

"Rockzette"

Tea Tree Gully Gem & Mineral Club News

In this edition...

President's Report

• Diary Dates

- Stop Press
- President's Report.
- Club Activities.
- Meetings, Courses & Fees.
- Club Members Out and About.
- For General Interest 'The Cornish Pasty'.
- Members Notice Board.
- Useful Internet Links

Diary Dates

- August 30th & 31st 2014. Enfield Gem and Mineral Club Open Day at the Enfield Community Centre, 540 Regency Road, SA.
- October 3rd, 4th & 5th 2014. The Broken Hill Mineral Club "Rock-on Gem and Mineral Show", Penrose Park, Silverton, NSW.
- October 11th & 12th 2014. Adelaide Gem and Mineral Club Exhibition.
- November 1st & 2nd 2014. Southern Rockhounds Gem and Craft Fair, at the "Log Cabin" 17 Gerald Ct., Christie Down, SA.
- April 3rd, 4th, 5th & 6th 2015. National Gemboree, Horsham, VIC.

Stop Press

- July Speaker will be Peter Hill Topic "Scandanavia"
- Also a thank you to Deane Smith for the donation of books for our Library.

Thank you to Lori for her 6 years work as editor of the club's newsletter. Lori has now retired from that task. We now have a new editor: Mel Jones. Mel has changed the layout of the newsletter and I hope you like it. Also, Mel has indicated that he wants members to contribute to the newsletter from time to time see 'Members Notice Board', page 4. Regards,

Ian.

Hi All

P.S. We still have not got a Treasurer - we need one.

Club Activities

Competitions

Competitions have been suspended indefinitely and are currently replaced with members showcasing an interesting part of their collection.

Field Trips

October 3rd to 5th 2014: The Broken Hill Mineral Club "Rock-on Gem and Mineral Show", Penrose Park, Silverton, NSW. **October 6th to 13th 2014**: Bush camping and fossicking for gypsum specimens, Woolcunda Station, NSW.

<u>Library</u>

Librarian - Augie Gray There is a 2 month limit on borrowed items. When borrowing from the lending library, fill out the card at the back of the item, then place the card in the box on the shelf. When returning items, fill in the return date on the card, then place the card at the back of the item.

Silver Craft

Friday mornings - 9 am to 12 noon. Cost \$20 for new short course attendees. All are welcome.

Tuesday Craft

Tuesday mornings - 11 am to 2.30 pm Faceting, etc. All are welcome. Contact Doug (08 7120 2221) if you would like to learn faceting.

The Tea Tree Gully Gem & Mineral Club Inc. is not and cannot be held responsible or liable for any personal injuries, loss or damage to property at any club activities, including, but not limited to, meetings, field trips, all crafts and annual shows.

An indemnity is to be signed by all participants before each and every field trip activity they attend.

<u>Meetings</u> Club meetings are held on the 1st Thursday of each month except January:

Meetings, Courses & Fees.

Committee meetings start at 6.30 pm. General meetings - arrive at 7.30 pm for 8.00 pm start.

Faceting (times to be advised) Course 10 weeks x 2 hours Cost \$20.00. Use of equipment \$1.00 per hour.

Lapidary (Tuesday - Wednesday mornings) Course 5 weeks x 2 hours Cost \$10.00. Use of equipment \$1.00 per hour.

<u>Silver Craft</u> (Friday - Wednesday mornings) Course 5 weeks x 2 hours Cost \$20.00. Use of equipment \$1.00 per hour.

While some consumable materials are supplied by the club, trainees must supply any additional requirements.

Trainees who use the club equipment (for example, magnifying head pieces, faceting equipment, tools, etc.) must return them to the workshop after usage. Trainees are also encouraged to purchase and use their own equipment.

In the interest of providing a safe working environment, it is necessary to ensure individuals using the workshops follow the rules set out in *Policy No. 1 - 20/11/2006*.

It is necessary that *Health and Safety* regulations <u>are</u> adhered to at all times.

Trainees must ensure:

that all work stations are left in a clean and tidy state;

that all rubbish is removed and placed in the appropriate bin;

and where applicable, machines are cleaned and oiled.

The Tea Tree Gully Gem & Mineral Club Inc. will not be held responsible or liable for any person injured while using the club machinery or equipment.

Club Subscriptions

\$25.00 Family.\$20.00 Family/Pensioner.\$15.00 Single.\$15.00 Single/Pensioner.\$10.00 Joining Fee.

Tea Tree Gully Gem & Mineral Club Incorporated, Old Tea Tree Gully School, Dowding Terrace, Tea Tree Gully, South Australia, 5091.

Club Members Out and About

Collecting Cocoons at Venus Bay, South Australia, for the Club Stall



Janet and Mel, while taking a short holiday at Venus Bay (Sunday 18th May to Saturday 24th May 2014) and during a morning cliff-side walk, discovered there were fossilised weevil cocoons lodged in some washaways in the rocky ground. So for the next few morning walks they collected more cocoons until they had enough to fill several buckets. The fossils are destined for the club mineral stall once cleaned, labelled and boxed.



Mel, curious to know more about these fossils, google-searched the internet and found good information from an unexpected source - *The Lake George Gem and Mineral Club - Club* News, May 11, 2007 Colorado USA.

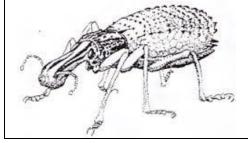
Mel emailed the author and received permission to reproduce the newsletter article in our newsletter. The author is...

Steven Wade Veatch

Veatch GeoScience, L.L.C. 1823 South Mountain Estates Road Florissant, CO 80816 719-748-5010

Colorado Earth Science Blog: http://coloradoearthscience.blogspot.com/ Memberships:

Geological Society of America National Earth Science Teachers Association The Paleontology Society Colorado Scientific Society Kansas Academy of Science New Mexico Geological Society *Literary memberships:* Academy of American Poets Michigan Writers Pikes Peak Writers

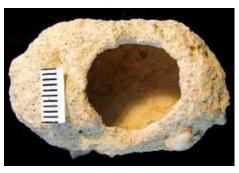


Collecting Cocoons Continued...

"Curious pupal cases made by prehistoric weevils, together with worm burrows, are found as trace fossils in rock exposures of the Upper Bridgewater Formation along the western coastline of the Eyre Peninsula in South Australia (Flint, 1992; Flint and Rankin, 1991; Rankin and Flint, 1992). According to Parker and Flint, 2005) the Upper Bridgewater Formation is a middle to late Pleistocene aeolian calcarenite (a wind-blown, consolidated gritty calcareous sandstone). These trace fossils are found inland from the coast for a distance of about 40 km. Microscopic analysis of these ancient pupal cases shows they are made of gritty sand and gravel that were cemented by calcite over thousands of years. These cases are thought to have contained the pupae of Leptopius duponti, a medium-size, soilinhabiting weevil or snout beetle of the family Curculionidae. The Curculionidae are one of the largest families of organisms with at least 44,000 described species (Grimaldi and Engel, 2005). Adults of most species of this family have a characteristic elongate snout or nostrum. At the end of the well-developed snout is a small pair of mandibles for biting and chewing food.

The adult female Leptopius duponti not only relishes the foliage of acacia trees as food but also carefully lays her eggs on the leaves. When the larva hatch they move about underground to feed on roots and when ready to pupate, they form a chamber or pupal case out of the soil. After their metamorphosis, they cut a hole near one end of their pupal case to leave and then burrow to the surface, and where they quickly climb the acacia trees to feed.

The pupal cases are usually too delicate to survive for any length of time, but occasionally some of the empty cases remain underground where they become petrified by calcite. (Tilley, et. al., 1997). Some of these pupal cases in the Upper Bridgewater Formation are estimated to be 40,000 to 100,000 years old."



Fossil pupal cases from the Bridgewater Formation resemble small elongated eggs. These cases have a hole where the fossil organism exited. These trace fossils are characterized by their strong cementation and a hollow interior. Specimen is from the S. W. Veatch collection. Photo by S. W. Veatch.

Collecting Cocoons Continued...

Classification: Kingdom: Animalia Phylum: Arthropoda Class: Insecta Order: Coleoptera Suborder: Polyphaga Superfamily: Curculionoidea Family: Curculionidae Subfamily: Leptopiinae Genus: Leptopius



"Leptopius duponti is common in Australia where they are called "wattle pigs." The body length of Leptopius duponti averages 20 mm. These slow moving weevils are plant eaters. Photo by David Nelson."

References cited:

Flint, R.B., 1992. Elliston, South Australia, Sheet SI3-6, South Australia Geological Survey, 1:250,000 series, explanatory notes.

Flint, R.B. and Rankin, L.R., 1991. Kimba, South Australia, Sheet SI53-7, South Australia Geological Survey, 1:250,000 series, explanatory notes. Grimaldi, D and Engle, M. S., 2005, The evolution of insects: New York, Cambridge University Press, p 689.

Parker, A.J. and Flint, R.B., 2005. Yardea, South Australia sheet SI53-3, Geological Survey of South Australia, 1:250,000 series, explanatory notes. Rankin, L.R., and Flint, R.b., 1992. Streaky Bay, South Australia Sheet SI53-2, South Australia Geological Survey, 1:250,000 series, explanatory notes.

Tilley, D. B., Barrows, T.T., and Zimmerman, E.C., 1997. Bauxitic insect pupal cases from northern Australia. Alcheringa 21, p. 157-160.



Venus Bay as seen just beyond the cocoon area. Article compiled by Mel Jones

For General Interest - 'The Cornish Pasty'

The Cornish Pasty

The Cornish Pasty is a favourite food for many of us when we visit the local bakery or like me I like to try different pasties from different areas. And, they are very different. Most will guess from the name that they originated in Cornwall and it is recorded that pastry was used in the 1300's. By the 16th and 17th century the pasty was firmly entrenched in the Cornish diet and in the last 200 years has become a true Cornish identity.

They were a easy and cheap meal for the working class and as time progressed they became very popular "Crib or Croust" for farm workers and miners in particular.

They were a pastry cover filled with a mixture of potatoes, swede and onions with meat being added later or really as it was available or affordable.

Records in Cornish Mines show that children working in these mines took pasties for meals most days. They were good wholesome food and their classic "D" shape made the easy to carry, the goodies inside didn't fall out everywhere and placed in a bag hanging from your spider (candle holder) meant the Rats didn't get your lunch.

Did you know the crimped edge was used as a handle to eat the pasty and then thrown away..?? This was so the arsenic and other nasties on your hands didn't taint your lunch.. This was a common problem in many of the old Cornish Tin Mines.

So what's the recipe for a *Traditional Cornish Pasty*? Well the recipe's were rarely written down and rather they were handed down from mother to daughter and varied slightly from county to county.

The crimped edge was a craft in its own right with later bakery's having training for "pasty crimpers" where they practised in plasticine rather than real pasties which were to precious to waste. It is said that certain ladies' pasties could be identified by the special crimp they used and were sought after by the miners. (pasties and the lady, me thinks!)

The true Cornish pasty must be a "D" shape, with pastry durable and thick enough to hold the contents during cooking without splitting and of course crimped on one side. The filling should be no less than 12% minced or roughly cut beef although this was not always available, roughly cut chunks of swedes, potatoes and onions with no seasonings or additives other than a little pepper.

The pasty is glazed with beaten egg or milk then slow cooked until golden brown. The slow cooking maximises the flavours of the raw ingredients in the pasty. Oh! And of course, a true Cornish pasty is made in Cornwall!

When the Cornish miners came to Australia, particularly South Australia, they bought the Cornish pasty with them and it has become an iconic dish in the *Copper Triangle* and is available everywhere these days. Today, most are made with flaky pastry (which I hate) and filled with cheaper, in season, veggies which includes lots of carrots, peas and seasoning's - never used in traditional Cornish pasties.

Despite the variation, they still taste pretty good, but a traditional Cornish pasty has a taste and texture all of its own.

A true Cornish pasty should NEVER have carrots in it!

The Cornish miners bought much to Australia and South Australia owes them much, but possibly their greatest legacy is the humble yet delicious Cornish pasty.

Article compiled by Kym Loechel 2014. ©



The Traditional Cornish Pasty This recipe is for 4 good sized Cornish Pasties METHOD

1. Pastry

- 500 gms strong bread flour (It is important to use a stronger flour than normal as you need the extra strength in the gluten to produce strong pliable pastry.
- 120 gms white shortening
- 25 gms cake margarine
- 5 gms salt
- 175 gms cold water

Mix fat lightly into flour until it resembles breadcrumbs.

Add water and beat in a food mixer until pastry clears and becomes elastic. This will take longer than normal pastry but it gives the pastry the strength that is needed to hold the filling and retain a good shape.

Leave to rest for 3 hours in a refrigerator, this is a very important stage as it is almost impossible to roll and shape the pastry when fresh

2. Filling

- 450 gms good quality beef eg. skirt
- 450 gms potato
- 250 gms Swede
- 200 gms onion
- Salt & pepper to taste(2:1 ratio)

• Clotted cream or butter (optional) Chop the above finely then add to the rolled out circles of pastry raw. Layer the vegetables and meat adding plenty of seasoning. Put your dollop of cream or a knob of butter on top. Then bring the pastry around and crimp together. Try practicing on a potato first or just flatten like a turnover and mark with a fork. Crimping is the secret to a true Cornish pasty but it really has to be taught it is almost impossible to describe.

HÂNDY HINTS

- Always use a firm waxy potato such as Maris pier or Wilja.
- Put in plenty of seasoning.
- Ensure that all your veg is freshly prepared
- Never attempt to add carrot, this is sacrilege!

Use a good cut of BEEF eg. skirt. This is the underside of the belly of the animal. Its juice produces wonderful gravy, has no fat or gristle and cooks in the same amount of time as the raw vegetables. Butter or cream gives the pasty that extra richness.

- Cooking time and temperature
- Gas No6 approx 50 min-1 hour
- Electric 210 approx 50min-1 hour

Fan assisted 165 approx 40 mins

This recipe shows how you can have a go at making a pasty yourself at home. Cornish pasties were awarded the Protected Geographical Indication (PGI) in 2011 and need to be made to the following specifications.

À genuine Cornish pasty has a distinctive 'D' shape and is crimped on one side, never on top. The texture of the filling is chunky, made up of uncooked minced or roughly cut chunks of beef (not less than 12.5%), swede, potato, onion with a light seasoning. The pastry casing is golden in colour, savoury, glazed with milk or egg and robust enough to retain its shape throughout the cooking and cooling process without splitting or cracking. The pasty is slow-baked and no artificial flavourings or additives must be used. And, perhaps most importantly, it must also be made in Cornwall.

Prepared by The Cornish Pasty Association. Cornish Pasty Association - We protect the quality and reputation of



<u>Wanted</u> Mineral photo opportunities.

I'm looking for opportunities to photograph mineral specimens (South Australian in particular) for future newsletter "Mineral Matters" articles.

Do you have mineral specimens that you can make available to be photographed? I'm prepared to take these photos at your nominated location or at the club rooms, whichever suits you.

Specimens do not have to be first prize winners - what matters, is that they are clearly identifiable and present as a reasonable example from a known location.

Hope you can help me out on behalf of the club. Mel Jones

08 8395 1792

mel.jones@ bigpond.com

Newsletter Content & Contributions

Contributions for the newsletter need to be passed on to me no later than one week before each club meeting.

As the current caretaker for the club newsletter, I will be emailing members a link to the copy on the Monday prior to the meeting.

Please consider contributing some of your photos and stories for all to enjoy. These do not have to be mineral related.

I look forward to your ongoing assistance and also seek your timely, frank feedback so that the newsletter continues to meet the club members' interest. Mel Jones 08 8395 1792 mel.jones@ bigpond.com

Power Point Presentation

If you are interested in some slapstick, have a look at the power point presentation video in the *Gallery* section on the MGMC website which presents their 2004 Rockarama "Crystal and Craft Fair" with sound effects included - turn the volume up!

To access it ...

- 1. <u>Ctrl + Click on here to access the MGMC</u> website.
- 2. then Click on the 'Gallery' tab
- then Click on the YouTube hyperlink below the heading '2004 Rockarama including SA Metal Detecting Championships'
- 4. Or, go direct to the YouTube link by <u>Ctrl + Clicking on here.</u>
- 5. NOTE: You may have to minimise your newsletter so that you can see the website/video behind it.

Useful Internet Links

2014 Australian (& some NZ!) Gem & Mineral Calendar: http://www.mineral.org.au/shows/shows.html

Australian Federation of Lapidary and Allied Crafts Association (AFLACA): http://aflaca.org.au//

AFLACA-GMCASA: http://aflaca.org.au/members/gem-and-mineral-clubs-association-of-south-australia-gmcasa/

Gem and Mineral Clubs Association of South Australia (GMCASA): http://www.gmcasa.org.au/

Adelaide Gem and Mineral Club: <u>http://sacommunity.org/org/197578-</u> Adelaide_Gem_%2526_Mineral_Club#.Uta7ufRDt8E_http://www.adelaidegmc.websyte.com.au/

Broken Hill Mineral Club, The: http://brokenhillmineralclub.wikispaces.com/

Enfield Gem and Mineral Club Inc: www.egmc.infopage.com.au http://southaustralia.localitylist.com.au/yellowresult.php/goal/Detail/ckey/26988

Flinders Gem, Geology and Mineral Club Inc: http://www.lapidaryworld.com/flinders_geology_gem_and_mineral_club.html

Mineralogical Society of SA Inc: http://www.sa-minsoc.websyte.com.au/

Murraylands Gem and Mineral Club Inc: http://www.murraylandsgmc.org.au/

Southern Rockhounds: http://www.southern-rockhounds.websyte.com.au/

Yorke Peninsula Gem and Mineral Club Inc: http://www.coppercoast.sa.gov.au/page.aspx?u=754&c=16913