

History of Yeronga

PART 2

Dr. Michael Macklin

In 1824, Yeronga was bordered on three sides by the Brisbane River and covered by a large number of small creeks. This made it a prime hunting area by the local indigenous people.

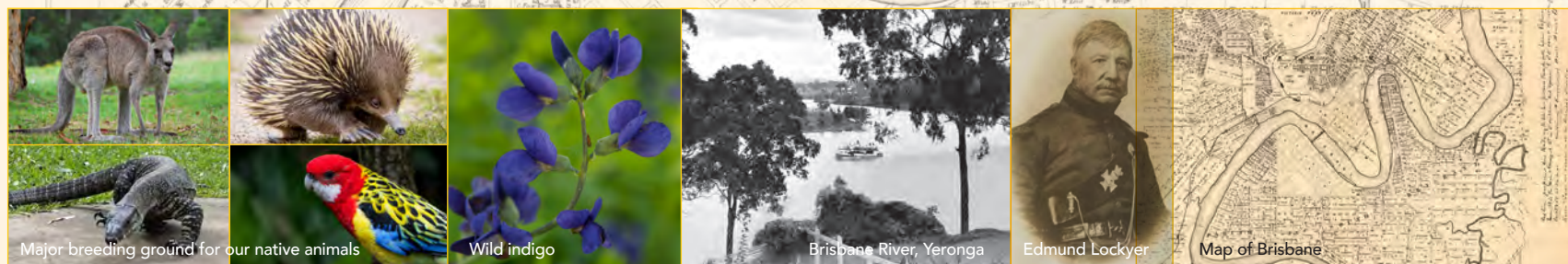
In addition to being a major breeding ground for rakali, there were kangaroos, wallabies, koalas, bandicoots, echidnas, possums, parrots, brush turkeys, monitors, dragons and skinks, a wide range of freshwater fish, plentiful supplies of edible wattle, eucalypts and ferns, fruiting trees, shrubs and herbs, flowers and buds, roots, tubers, bulbs, seeds, croziers, fruiting vines, scramblers, grasses and reeds.

With well over 150 different seasonal food sources that simply required harvesting and cooking, the local population were extremely well fed prior to the arrival of the colonists.¹ It is little wonder that the southern part of the Brisbane colony area including Yeronga was described by the Europeans in 1825 as a 'veritable Garden of Eden'.

Interestingly, some years later the Land Commissioner Stephen Simpson, while engaging in the usual European lamentations concerning the lack of enthusiasm for work on the part of what he called the "local natives", nevertheless did point out that they seem to "prefer the joyous life of the bush...whose abundance provided a day's food in only two hours' labour."²

Oxley left a description of this general area from his river voyages at that time. "(The area was) clothed with large timber, among which was an unknown species of pine in considerable abundance, which from its size and the apparently excellent quality of the wood, will probably prove a valuable acquisition to the colony, it being well calculated for ships' spars. The soil on both banks was a rich black loam, and in every part the wild indigo was growing in abundance."³

Indeed, Edmund Lockyer thought these pine trees to be the "most valuable article in the Colony".⁴ Charles Fraser, a botanist who sailed on 11 July 1828 from Brisbane to Ipswich, noted in his journal that the area which is now Annerley, Fairfield and Yeronga was covered with pine forest.⁵ So it was that Yeronga contributed to the very first overseas exports from Queensland when hoop pine logs were shipped to Sydney aboard the "Amity" and loaded on a number of ships returning to England in 1825 – unfortunately the British declared them unfit for use on ships. Fine examples of this tree species can still be seen scattered throughout Yeronga today.



1 J. Ball and Peter Hiscock. *The Moreton Regional Archaeological Project (MRAP) State 11: An Outline of Objectives and Methods*. Anthropology & Sociology, University of Queensland. pp.4-24 Queensland Archaeological Research Vol. 5, 1988.
2 Quoted in a report commissioned by the Diamantina Health Care Museum Association Inc entitled "Aboriginal History of the Princess Alexandra Hospital Site" by Dr. Ros Kidd, 2000.
3 Field, B. (éd.) 1825, 'Narrative of Mr. Oxley's Expedition to Survey Port Curtis and Moreton Bay' *Geographical Memoirs of New South Wales*. John Murray, London, pp. 32.
4 "Edmund Lockyer Journal". Reproduced in Steele, J G, *The Explorers of the Moreton Bay district 1770-1830*, University of Queensland Press, St Lucia, 1972; p. 204
5 "Cunningham's Report". Reproduced in Steele, J G, *The Explorers of the Moreton Bay district 1770-1830*, University of Queensland Press, St Lucia, 1972; p.223.

Follow the Leader

Jane Elvin is a highly regarded and respected property professional who has built and enjoyed a successful career in Real Estate over the last 8 years.

Her local knowledge, exceptional customer service and integrity have made her one of the area's most trusted estate agents. Being a 3rd generation in the area with her Mother and Grandmother living in Ormuz Rd and her Mother attending Yeronga State School the love for the area runs through the blood!

But what sets Jane apart from the pack is her genuine love of everything property, "every time I walk into a property, I want to love it and nurture it and make it the best. I can see potential in every property and when I walk into an appraisal I'm thinking of all the things I can do to help the seller maximise their return, there is much more to selling a property than just signing up the paperwork!". Remarks Jane

Jane takes a hands-on role in preparing properties for the market. This can be as simple as a room by room walk through and advice on presentation; emptying her own home to help dress up others; through to co-ordinating full renovations with an extensive list of trades on her books. She works closely with potential sellers; discussing renovation ideas and plans, as they decide whether to sell or renovate and also with purchasers on how to make their new house their home.



Call Jane to discuss any of your real estate needs whether you are selling or not. Please ask her about special sales rate for seniors and properties that have been flood impacted.
M: 0408 344 417 E: jelvin@ljhooker.com

If you have a story to share, or a business to spotlight, Jane would love to chat to you!

Market Update – with Jane Elvin

It has been an interesting year so far, a lot of agents have found it tough with few sales and low stock levels. I have been fortunate to carry good stock levels across a mix of suburbs and price points and this has ensured good turnover, not only from having the stock but from being able to work an extensive list of buyers and move them from property to property and suburb to suburb. An agent with only a few listings has to rely on marketing to bring the buyers; an agent with listings is already working the buyers.

But in short some changes I have noticed in the market:

- **Time on market has extended**, buying decisions have become more "measured" as buyers try to understand or read the market
- **First home buyers are stronger** than ever & are each other's biggest competition
- **Money is cheap** leading to more First Home Buyers entering the market sooner
- **Rentals have slowed down** while tenants opt to become homeowners with mortgage payments not much more than rental payments would be
- With money being so cheap, earnings in the bank are also low, leading to people taking money out of the bank and putting it into property for better growth - **we are seeing the return of the investor**
- **The lower end of the market** including units & townhouses are attracting a lot more attention due to affordability & performing at their best for quite some years
- **The prestige market** has softened, but quality, well located properties as always are "hot property"
- **The southern investor is bouncing back**, they have been out of the market for some time, but more & more southerners are enquiring, inspecting & buying
- There is a lot of **positive talk for the future in QLD**, but this growth is not instant & we will see it over the next couple of years.

LJ Hooker
Annerley | Yeronga

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Village NEWS

SPRING 2019



Follow the Leader
& Market Overview with Jane Elvin

History of Yeronga Part 2

Live, Love, Local
Slipstream Brewing Co. & Missy Mae's

Community Spirit & Giving Back:

RSPCA Cupcake Day

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Live, Love, Local

Slipstream Brewing Co

A cold beer is undeniably one of the most sought-after things in the Australian landscape, the yeasty beverage dating back hundreds of years, and consumed by colourful characters alike.

We could go further to say that brewing beer can be likened to that of ancient art that in final form can bring people together whilst cultivating history and culture.

For Deale Stanley- Hunt, brewing craft beer in his home was a quiet passion, but after some time travelling around the US, Deale and wife Elisa got to learn more about traditional breweries and country brewpubs. Inspired and bursting to share what they had taken from their time overseas, the duo opened their own brewery here in Brisbane.

Slipstream Brewing Co. is nestled in a small industrial strip within Yeerongpilly that connects to a residential area, servicing the local community on a Friday, Saturday and Sunday afternoon until evening. The brewery maintains a 2000 litre standard but branches to smaller, experimental facilities.

Deale works alongside his head brewer, Ian Watson, to create innovative recipe idea's as a team whilst Elisa takes care of sales, marketing and their exciting cellar door events. Together this trio make a powerhouse team in the local beer brewing industry.

The variety of the Brisbane brewed beers are excitable to beer lovers with 13 beers and one cider on tap, accommodating for those not so beer thirsty with a house vino. The space is known as a lively, bubbling hot spot for live music, food trucks and great events (comedy shows, Xmas in July), also allowing for our furry friends to tag along in the weekend fun at the brewery.

The Slipstream experience is one to talk about, with a relaxing atmosphere, homegrown craft beers with hoppy flavours and seasonal taste and the chance for you to even get your beer takeaway.

What could be better?



Deale, Ian and Elisa nurture not only their beer brewing process but also the local communities' enjoyment when visiting or interacting with the brewery. Being a part of the community is very important to the team and they take any chance to support their local schools and community groups.

Slipstream Brewing Co. thrives on the local support and encouragement and hopes to gain more momentum in the craft beer industry, slowly introducing their stock into local bottle shops and bars.

If you are a bit of a beer nerd or are just looking for a great Sunday afternoon treat, head down and meet the passionate team at Slipstream Brewing Co. and allow them to satisfy your beer cravings.



Slipstream Brewing Company

Unit 2/94 Wilkie St, Yeerongpilly
(07) 3892 4582
slipstreambrewing.com.au

Fri: 4 – 10pm
Sat: 12 – 10pm
Sun: 12 – 4pm

You will find flavour in Yeronga!

They say home is where the heart is and for Dennis Jensen this could not ring truer. Home for Dennis is reminiscing back to the days on his family farm on the outskirts of Brisbane, lush with homegrown veggies and fruit. Home is thinking back to his days working at the Annerley Fruit Barn. Home is anything fresh fruit and vegetables.

Home is Missy Mae's.

Starting as a small seedling of a business, Missy Mae's supported local banana, pineapple and strawberry growers, having to utilise only one table for stock at the Manly Markets held every Sunday.

Watering and nurturing the small business, Dennis and wife Kylie begun cultivating a larger variety of fruit and vegetable to offer local market-goers, scoring an invitation to join Brisbane's largest market group, Jan Powers, at the Mitchelton markets. The growth of Missy Mae's continued and 13 years later is a local favourite in more than three locations across Brisbane.

Missy Mae's provides a somewhat rare opportunity in our days to reconnect with growers who produce fruit and veggies with wholesome flavour. By connecting with the farms, himself, Dennis has a priority to encourage Brisbane locals to buy direct from his growers and acts as a very proud representative of the farmers when at the markets to maintain a supply of only the absolute best produce.

Missy Mae's latest venture has been the partnership between Dennis' much-loved fresh fruit and veggies and Yeronga's infamous Italian restaurant, Osteria Epoca and owner Lorenzo. The initiative was to create a community hub forging a spirit of flavour, fresh produce and foods ability to bring people together.

Dennis and Kylie have made access for Yeronga locals and surrounding suburbs to some of the freshest produce that can be ordered online, is hand picked and packed at Missy Mae's HQ and then made available at Osteria Epoca every Thursday for pick up.

Dennis dotes on the collaboration as he is awarded the chance to supply incredible quality produce to customers, many of whom have come to welcome Dennis and Kylie into their lives. Their online initiative provides a place for locals to shop with confidence, convenience and ease and then meet friends for a coffee or a bite to eat whilst picking up their order of some of the best fruit and veggies for their home menus, knowing they are feeding their bodies and their families with the freshest and healthiest produce.

After 35 years, Dennis still upholds his passion and pure love for fruit and vegetables and continues his journey to provide only flavour and nutrients, ensuring Brisbane locals are kept satisfied and tastebuds watering.



Discover Missy Mae's and all their flavour:

Order online www.missymaes.com

Pick up Thursday's at Osteria Epoca
17 Orontes Rd, Yeronga



Cupcakes, puppies and friends... oh my!

Community Spirit & Giving Back



It is undeniable that a furry friend, whether your own, your friends or even just one featured in a funny YouTube clip, can make you smile from ear to ear for an entire day.

And then there is that deliciously satisfying feeling of biting into a fluffy and perfectly iced cupcake, sending those taste-buds to heaven.

Now, could you imagine having the opportunity to combine these two feel-good moments into one?

Imagine no further...

In 2001, a small group of dog lovers socialising in their local dog park, conjured up the idea of holding a community-run fundraiser to make their effort at supporting the donations to the National RSPCA Day. Combining the power of local baking skill, passion, animal love and teamwork this small group empowered a much loved and worthy cause for over 8 years, founding a day that was marked in many calendars of Yeronga and Brisbane locals.

Bettina Hall, Nettie McQueen and their community team were the pioneers behind the magical day and saw the day evolved from just a single display table with a few cupcakes and a sign at the front of the dog park to becoming a \$13,500 fundraising event with 5000 cupcakes baked and sold by volunteers, dog wash stations, raffles, pet photography and locally sourced sausage sizzles. Having been the top team fundraiser within Australia for the RSPCA three times now, the day only became bigger and better.

Bettina and Nettie co-ordinated and managed many aspects of what came to be a huge event, allocating bakers with cupcake numbers, networking the day to the greater community and transporting the goods to ensure the day runs smoothly, dedicating time and hard work to make the lives of our small, furry counterparts in the world a whole lot better. The ladies wanted to bring a community together and that they did.

Starting from the first call out for cupcake bakers, the event called upon all kinds of community groups and members to create an ongoing stream of community support. Whether it was the group from All Clear Print and Signs who printed 5000 flyers or Livos Design who created the beautiful artwork or even Michelle Loveday and her business Brandition who assisted in the execution of the fun-filled event, the collective community of volunteers and businesses worked to fight for a wonderful cause. All donations made on the day were given to the RSPCA on their National Fundraising Day.

"What we learnt over the years was that people just wanted to contribute," remarks Bettina.

