

Mays Hill and Smithfield. In 1886, however, it was largely undeveloped bush with only about 60 miles of road. Essentially it was an area of fruit growers and farmers, dairies, poultry farmers, brick and pottery works, small shopkeepers, tradesmen, or those who worked for or maintained the railways.¹

The area was certainly sparsely populated when Carpena and Paolette set up business with only four other individuals being listed in the estate and only 278 individuals in the entire Prospect and Sherwood area. With an insignificant population spread over a relatively large area, it would seem that the business would have been viable. Even if they ventured into Parramatta, they would have had to contend with the stiff competition of far larger manufacturers such as *Newling & Walker* [q.v.].¹

By the end of 1888, the partnership had dissolved and, although it appears Carpena left the district, Paolette remained living in Woodpark Road where he was listed as an ice cream maker. At the time, eleven other families were living in Woodpark Road, three of them described as poultry farmers. By the following year the population had again increased and the paddocks around Woodpark Road rapidly developed into small farms. Although there is no subsequent record of Thomas Paolette, however, there was a poultry farmer named Peter Paolette.¹

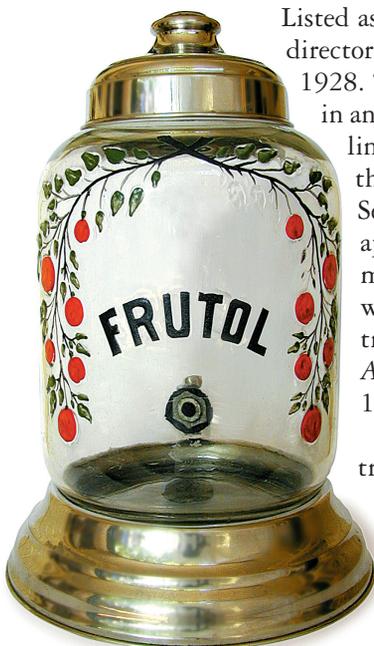
It is almost certain that both Carpena and Paolette were of Italian descent having perhaps immigrated to Australia during the gold rushes or after the reunification of their homeland by Giuseppe Garibaldi in 1860. No entry relating to either can be located in the *NSW Registry of Births, Deaths and Marriages* in Sydney up to 1975, and, not surprisingly, there have been no bottles recovered to date that are attributable to them. The only indication as to the types of drinks manufactured is the directory trade heading under which they were listed – cordial manufacturer. ■

Below: Following his partnership with Carpena, Paolette went on to make ice cream which was then sold on shallow glass cups known as “penny licks”. The waffle ice cream cone replaced them, particularly after they were banned for hygienic reasons in the 1920s.



1. *Sands Sydney and Suburban Directory*, 1858-1933.

J. Carpenter & Co. 1927-31



Listed as cordial manufacturers for not much more than three years, business directories indicate that *J. Carpenter & Co.* commenced business sometime in 1928. The company is only listed in the Sands directory and is not recorded in any other directory that could be cross-referenced to it. However, a four-line paragraph that appeared in the trade press in April 1928 indicates that the company may have commenced business a year earlier. On September 26, 1927, James Carpenter, on behalf of *J. Carpenter & Co.*, applied to register the word “Frutol” as a trademark. Apparently there must have been some objections or problems with the registration as it was not accepted until March 16 the following year. Once accepted, the trade was generally notified of the registration via the pages of the *Australian Cordial-Maker Brewer & Bottler's Gazette* on April 16, 1928.^{1,2}

The same journal provides a very brief description of *Frutol*. Allocated trademark number 48,508, *Frutol* was vaguely described as “... substances used for food and ingredients in food, excepting edible oils and fats (used as orange juice)”. As its name, and loose description implies, *Frutol* appears to have been some form of orange extract, and possibly a range of other fruit juices, which were used to flavour aerated waters, cordials or syrups.²

Although generically listed as a cordial manufacturer, other than this brief description of *Frutol*, nothing specific is known of the types of drinks manufactured by the company. While there are no advertisements nor extant labels or stationery, there are, however, two items that perhaps provide a clue. One is a bottle. Waisted in shape, the bottle is blown in clear glass finished with a lip fashioned in the style typical of a cordial bottle. Bottles of this type were cork-sealed, usually having a metallic foil crimped over the cork, around the lip and upper neck. The lip collar and lower ridge not only gave strength to withstand the pressure of the rammed cork, but also assisted in providing grip for the metallic foil. On the bottle's shoulder is embossed the word “Frutol”, which appears to be a self-descriptive word for the cordial it once contained. Below, near the base, are the words indicating that the bottle belonged to *J. Carpenter & Co.*

Perhaps an important clue as to the nature of the beverage and the manner in which it was sold is provided by what appears to have been a counter-top fountain. Supported by a circular nickel-plated metal plinth, these fountains consisted of a clear glass jar with a capacity of about nine litres. A simple metal tap at the rear dispensed the contents. In the centre at the front of the jar is the embossed word “Frutol” with each letter carefully painted a solid black. On either side, embossed branches heavily laden with ripe oranges complete the decoration. To highlight the effect, the branches are also hand-painted black while the leaves and fruit are picked out and rendered appropriately in a green and deep orange, the decoration indicating that *Frutol* was some type of orange juice cordial or syrup. The jar's mouth is quite wide, its diameter more than half that of the main body of the jar, its original jagged rim ground smooth to minimise injury to those cleaning or refilling. A nickel-plated, metal lid spun in a similar style as its metal plinth caps the jar.



Above: Clear, cork-seal, machine-made, 22 ounce. Embossed FRUTOL at shoulder; THIS BOTTLE ALWAYS REMAINS THE PROPERTY OF J. CARPENTER & CO. SYDNEY in three lines at base. Under base, AGM with S499 in curved type. 270mm x 81mm. Rarity A.

Left: Nine-litre, counter-top glass dispenser with nickel-plated plinth and cap; metal tap at rear. Embossed with FRUTOL flanked by branches heavily laden with ripe oranges, highlighted in hand-painted colours. 355mm x 190mm (glass body). Rarity A.

is listed at the factory. To confuse matters further, in the 1883 Wise's directory, George Hall is listed as a cordial manufacturer at the Harris Street factory. Jane Hall was Stephen Hall's widow and the mother of George and James Hall. Clearly, the business remained in family hands with the directory entries merely reflecting that information given to collectors by the various family members during the five-year period.^{1,4}

By 1884, however, it is clear that George had relinquished control of the business to his younger brother James. Why he did so is not known. Nor is it known what eventually became of him. However, in 1886 a George Hall was living nearby at the recently completed *Edsberg Terrace* in Pymont Street. By the following year he had moved and probably did so to seek more commodious premises as he had a young and burgeoning family. In 1876 he had married 19-year-old Louisa Elizabeth Baker at Redfern and the following year their first son, William Henry, was born – the first of thirteen to be born over the following 23 years. With a birth every one or two years, Louisa was virtually constantly pregnant or nursing. By the time George had handed the reins of the business to his brother in 1884, he already had four young children with the birth of another imminent. Sadly, that child, Lewis, died as an infant in 1884 and perhaps the stress of the pregnancy or birth was one reason he decided to relinquish control. While the death of Lewis was the first family tragedy, it was not to be the last. Ellen, who was born in 1882, died in 1892; 18-year-old Ann died in 1907; and 15-year-old Stanley died in 1911 while the family was living at Camperdown. In 1900 and at 43 years old, Louisa gave birth to the couple's last child at Redfern where the family had lived since about 1897. Previously the family lived in Glebe where it had settled around 1888 which, coincidentally, was around the time the Harris Street factory finally ceased operating.^{1,2}

Jane Hall, Stephen Hall's widow and George's mother, died in 1900 whilst living at Redfern, possibly spending her last years living with her eldest son and perhaps even helping out with the children. George Hall died in 1909 at Liverpool in Sydney's south-west where he had lived for the last few years of his life. He survived his wife who had prematurely died aged just 48 at Redfern in 1905 – perhaps the rigours of 13 children during half her life had finally taken its toll.²

Although there are no bottles, labels or any other records that definitely indicate the type of beverages produced by George Hall, it is almost certain that he manufactured the same beverages as his father – ginger beer, soda water, lemonade and cordials. ■

1. *Sands Sydney and Suburban Directory*, 1858-1933.
2. Historical indexes, *NSW Registry of Births, Deaths and Marriages*, Sydney.
3. *Official Record of the Sydney International Exhibition*, 1879, Sydney, T. Richards, Government Printer, 1881.
4. *Wise's NSW Post Office Directory*, 1883-1950.

James Shackleton Hall 1884-89

At one time, James Shackleton Hall could claim to be the oldest cordial maker actively engaged in the Australian industry and possibly one of the oldest in the world. Just after one of his annual Easter pilgrimages to Sydney, in 1940 Hall visited the offices of *The Australian Cordial-Maker, Brewer & Bottler's Gazette* where during an interview he revealed that he was 83 years old and had spent some 70 years in the trade. He told of his own working life and anecdotes of long-defunct Sydney manufacturers, an abbreviated version of which were published the following month.¹

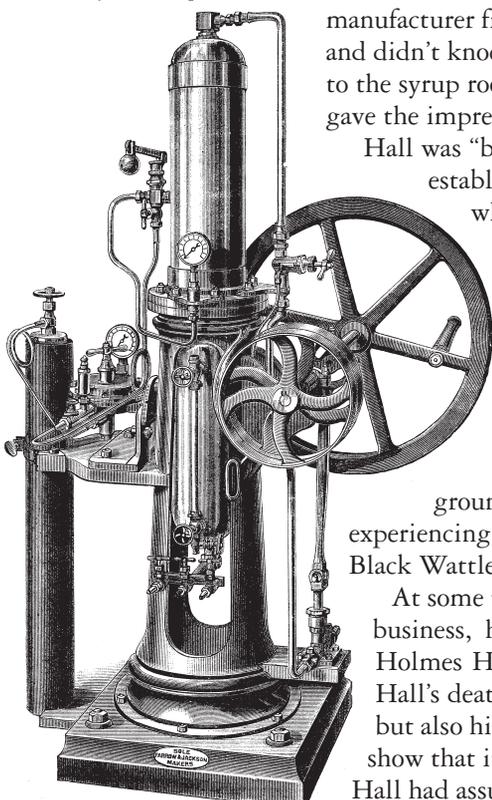
Hall at the time was a shareholder and director of *F. & E. Thomas Pty. Ltd.*, an aerated water manufacturer from Inverell in the state's north. Each day he still rose early to commence work by 7.30 and didn't knock-off until five. Although no longer "able to lump the 70's of sugar up the steep stairs to the syrup room as he was once wont to do", his physical appearance nevertheless belied his age and gave the impression that was he twenty years younger.¹

Hall was "born into the trade" in 1857. His father was Stephen Hall [q.v.] who was then about to establish a small ginger beer business in Sydney's eastern suburb of Darlinghurst, a venture which would ultimately survive three decades. James Hall would eventually take it over but not until a generation later. As a youth of 13, his practical education began in his father's factory. By the time he was 18 he was working for Daniel McLean [q.v.] but two years later joined *Hume & Pegrum* [q.v.] who were then doing very well supplying *Tooth & Co. Ltd.'s* [q.v.] hotels. In latter years he was to become personally acquainted with the giants of the industry John and William Augustus Starkey [q.v.] and was familiar with William Goodman Henfrey [q.v.], George Evans [q.v.], James Beattie [q.v.] and David Evans [q.v.].¹⁻⁴

Around 1873, his father's factory moved from the lower parts of Ultimo to higher ground on the north-eastern corner of Harris and Quarry Streets. He did so possibly after experiencing repeated flooding due to the inadequate drainage of the area surrounding the adjacent Black Wattle Swamp and Black Wattle Creek just north of present-day Wentworth Park.³

At some time, probably around 1879 when his father passed away, James Hall joined the family business, his practical experience certainly welcomed by his elder brother George Theodore Holmes Hall [q.v.] who had previously assumed management. Immediately following Stephen Hall's death, not only was his son George Hall listed as a principal of the Harris Street business, but also his widow Jane Hall. Why it was alternately listed in their names is not clear, but it does show that it remained a family concern. By the beginning of 1884, directories indicate that James Hall had assumed control of the business and, some 60 years later when interviewed as an old man,

Below: A *Hecla* saturator used to charge water with carbonic acid gas from a cylinder coupled beside it.



**W. G. HENFREY,
METROPOLITAN BREWERY,**

119 CASTLEREAGH STREET, SYDNEY.

Pale Ales and Porter in bulk or bottles.

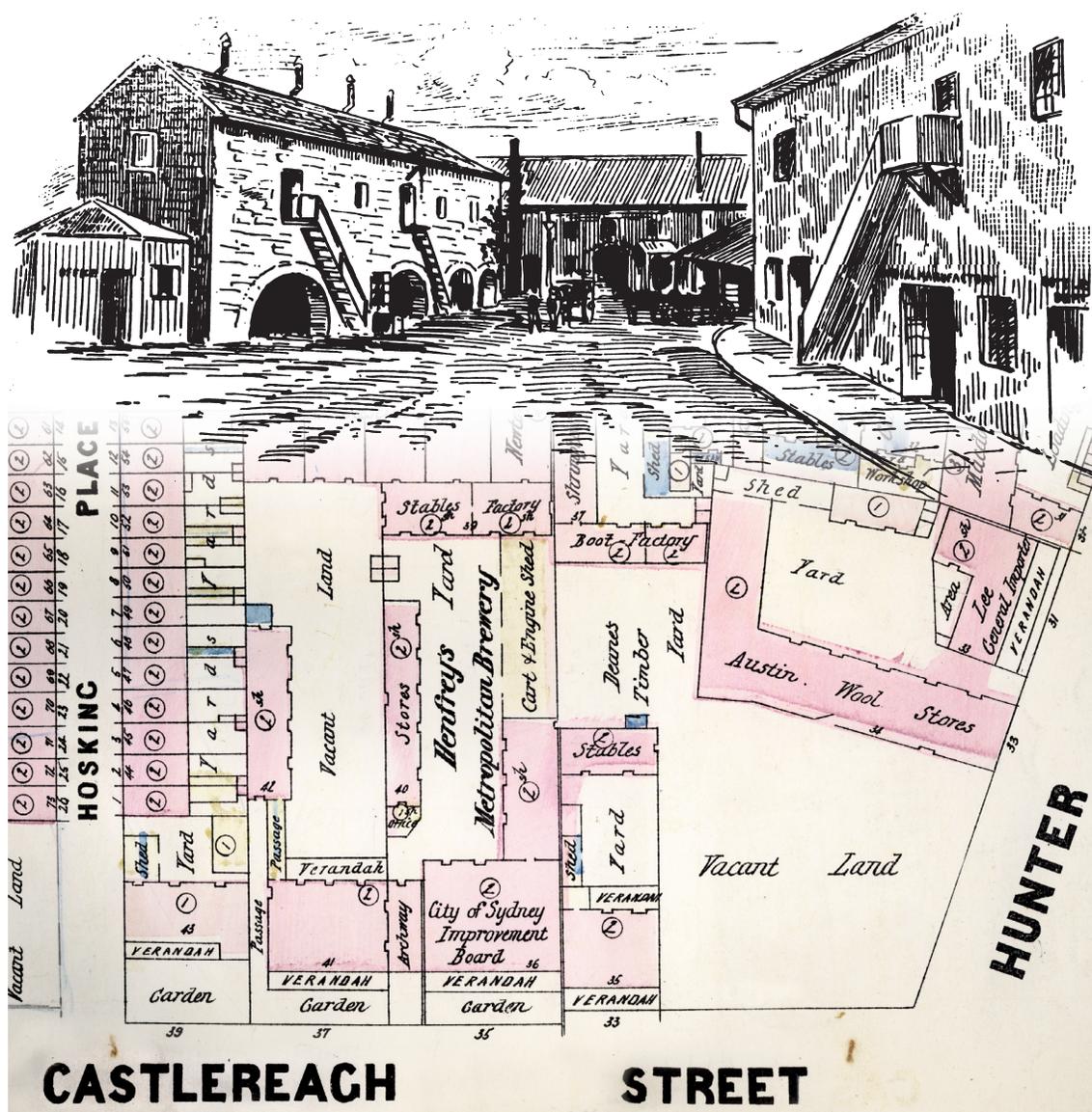
ERATED WATERS, GINGER WINE, AND CORDIALS.

Goods forwarded to all parts of the country, either direct or through any
Mecantile House.

Above: Despite having abandoned brewing ale and stout about 1870, Henfrey continued to import English porter and pale ales as was indicated by this 1872 advertisement from *Sands Country Post Office Directory*. [State Library of NSW]

It remains to be seen if the title also came about after London's Great Exhibition of 1851 and, although Henfrey continued to describe his works as a steam aerated water factory, it seems that the title was discarded just before the end of the decade. By 1857, Henfrey began advertising an extended range of beverages that, as well as soda water, lemonade, gingerade and ginger wine, included sarsaparilla, potash water, seltzer water and magnesia water. Brandy bitters, gin bitters, raspberry syrup, lemon syrup and a range of cordials which included peppermint, cloves, ginger brandy, cherry brandy and noyau could also be supplied in cases or casks and dispatched anywhere in the colony.^{19,20}

But Henfrey's days in Bligh Street were numbered. In December 1856, a scheme was announced whereby the *Union Club* would be created where members of all political affiliations could meet without rancour. Its first home was the late Robert Campbell residence on the corner of Bligh and Bent Streets – adjacent to Henfrey's factory. Indeed, it was probably future expansion plans to convert Henfrey's premises into club accommodation that provided the impetus for him to relocate. The building that housed Henfrey's factory still stood in 1920 but 40 years previously the whole *Union Club* complex was captured in Dove's work, *Plans of Sydney*. Just to the south and behind what was originally Campbell's residence but was then the rooms, office and later additions of the dining saloon of the *Union Club*, were two stone buildings. One was a single-storey structure used as offices and kitchen but the adjacent three-storey building designated as a "club house" is believed to have been Henfrey's first factory. It measured some 24.5 by 8.3 metres. Considering it was also three floors, even then Henfrey's enterprise must have been quite sizeable. Along the boundary in the south-eastern corner of the property and across the yard were four three-story buildings described as servants quarters



Top right: Illustration of Henfrey's Castlereagh Street Metropolitan Brewery, soda water and cordial factory around 1899. The trunk of the Norfolk Pine killed in the near disastrous 1890 fire can be seen in the right corner of the yard. [State Library of NSW]

Bottom right: Henry Dove's 1880 plans of that section of Castlereagh Street showing Henfrey's Metropolitan Brewery. Using the illustration above, it is quite easy to determine the individual buildings.