

Contributed by Steve Whatmoug, 22nd Apr 2015.

87% OF ALL ILLNESS ORIGINATES IN THE MOUTH *

(most illness develops from germs absorbed through the oral cavity)

*How safe
are you?*

Protect yourself and family with LISTERINE



Listerine gargled three times a day is a potent protection. Tests prove that Antiseptic Listerine reaches way back on the throat tissues to kill germs before they start their deadly work.

invaders" can be quickly reduced in number by the Listerine gargle. Gargle Listerine for a few seconds three times a day and you fight 87% of all illnesses.

Easy, safe treatment
All you do is gargle undiluted Antiseptic Listerine three times a day... it's as easy as that! And



Listerine is so pleasant tasting, too! It takes only 30 seconds but protects for hours. The Listerine treatment is safe, too... it doesn't burn or sting. More important... for your kiddies' sake, Antiseptic Listerine is harmless if accidentally swallowed.

Keep Listerine handy and guard against Winter ills!

Non-antiseptic drops, aspirin or sprays often do relieve many of the symptoms, but they can't kill germs the way Listerine does — germs that cause so much wretched misery. Listerine costs you so little compared with the protection it gives.

Antiseptic Listerine contains proven germ-killing ingredients

Listerine is made under the most hygienic conditions to a tested formula and contains only the purest medicinal ingredients. Tests over a twelve-year period clearly showed that those who regularly reduced germs on mouth and throat surfaces with Listerine were better protected from illness than those who did not.

Double protection

Because Listerine reduces germs on mouth and throat surfaces, it keeps your breath sweet and pleasant for hours... you don't risk offending!

BUY ANTISEPTIC LISTERINE AT ALL CHEMISTS TO-DAY!
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ANTISEPTIC LISTERINE

***87% OF ALL INFECTIONS
INITIALLY ATTACK THE
BODY ORALLY.**

Medical science believes that nearly all illnesses start their dangerous work in the mouth. Among the many germs that enter the body in this way are:

- Hepatitis
- Pneumonia
- Poliomyelitis
- Influenza
- Scarlet Fever
- Common Cold

St. Katherine's...



HISTORIC St. Katherine's Church, St. Helena, Victoria, before its destruction last February in a bushfire. Although the church has only eight families of parishioners it has been popular for weddings and christenings for many years.

Old lamp still lights church rebuilt from bushfire ruin

By BARBARA WALLIS, staff reporter

● A thesis a young Melbourne man wrote for a degree in architecture has helped to rebuild to its original beauty a famous little century-old church destroyed by a bushfire.

THE architect is Mr. Kenneth Crosier, and the church is St. Katherine's, at St. Helena, near Greensborough, Victoria.

Mr. Crosier chose St. Katherine's for his thesis because it was one of the oldest churches near Melbourne and a typical example of the old English parish church, even to the graveyard, still used for burials, surrounding it.

Historic St. Katherine's was built as a private chapel by Major Anthony Beale, paymaster-commander on the island of St. Helena during Napoleon's exile, in memory of his wife, Katherine Rose, who died in 1856.

Called Rose Chapel by Major Beale, it was renamed St. Katherine's when it became the property of the Church of England after the major's death.

St. Katherine's was visited by 4000 tourists a year until last February, when it was burnt to a smouldering ruin.

The decision to restore it was made by the church secretary, Colonel F. W. MacLean, who told his wife and other parishioners gathered at the ruin: "This church will be rebuilt exactly as it has stood for 100 years."

Then the idea seemed over-optimistic, but a public appeal for photographs and any material that would help in the rebuilding was answered by Kenneth Crosier.

Many records

Mr. Crosier had records of almost every detail of the church, including the furnishings and stained-glass windows, and directed the rebuilding.

"The only difference in the new church is the ventilation which has been modernised," said Mr. Crosier.

There will be no electric light. The church was never used for evening service, and will still be lit by an old lamp brought from St. Helena by Major Beale.



ABOVE: Bell of St. Katherine's, which survived the bushfire, has always hung in this old gum tree.

RIGHT: Mrs. D. McLennan, Mrs. W. Owen, and Mrs. A. Brown, descendants of Anthony Beale, who founded St. Katherine's, seated beside a window in the rebuilt church.



History renewed



CHAIRMAN of the rebuilding committee, Mr. Peter Colelough (above), hands the key of the new church to the Very Rev. W. S. Dau, former Dean of Bendigo. Estimated cost of the work to restore the burnt-out building (right) was £4000, of which about £3500 has been subscribed.

A contractor was employed for the building, but the eight families of parishioners cleared the debris from the burnt-out framework and tidied the churchyard.

Mrs. Duncan McLennan, great-granddaughter of Major Beale, who lives on an adjoining property, watched every stage of the reconstruction.

Mrs. McLennan has cared for the small church for years, unlocking it in the daytime and locking it at night with an enormous key.

Major Beale and his family arrived in Victoria in 1839, when the State was the Port Phillip settlement and Melbourne was four years old.

Their first home at Newlyn, now Fitzroy, was surrounded by bush so thick that Major Beale often lost his way walking home from the settlement.

Famous windows

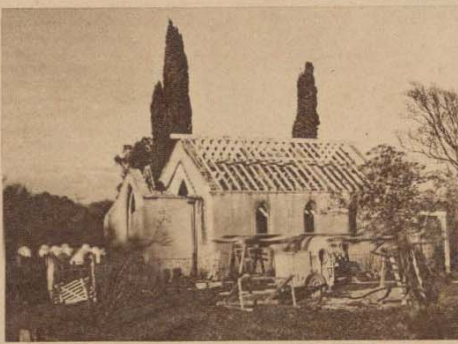
This home was called St. Helena, and the name was transferred to the home they built on the present site of the church near the Plenty River.

This land, bought by Major Beale when he retired on a £500-a-year pension from the British East India Company, is still owned by his descendants.

The original chapel was a small domestic building of one room with a fireplace. Built of hand-made bricks, it was later faced with cement.

The tiny wooden porch, left almost intact by the fire, the vestry, and the famous memorial stained-glass windows were added afterwards.

Mrs. F. W. MacLean, whose husband, Col. MacLean, became secretary-treasurer of the building committee, has been



ARCHITECT Kenneth Crosier, who supervised the rebuilding, studies plans and photographs of the original church, which was visited by 4000 tourists each year.

fascinated by some of the early church documents.

She said: "I discovered that the cost of the stained-glass windows in 1869 was £18/10/-. Now it would be more than £156."

Mrs. MacLean said that St. Katherine's was altered from a family chapel to a parish church by Charles Maplestone, who married one of Anthony Beale's daughters.

"The story is that the daughter, a widow named Mrs. Nodin, with six children, married Mr. Maplestone, who

also had six children," Mrs. MacLean said.

"Rumor says that all the 12 children went on the honeymoon, and that Mr. and Mrs. Maplestone had six more children."

Colonel MacLean said: "We still need more money to pay for the rebuilding. The Anglican Archbishop Administrator, Dr. J. J. Booth, will rededicate the church on November 17, but we would like to have it consecrated then, too. This we can do only if we are free of debt."

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brown or white
..to your taste!

Try this Recipe!



Sign of a Good Vinegar!

SIMPLE DUTCH SAUCE

Serve with Fish or Meat

- | | |
|------------------------------|-----------------------------|
| 1 oz. butter | 2 tablespoons Skipping Girl |
| $\frac{1}{2}$ teaspoon flour | pure malt vinegar |
| 2 egg yolks | 2 tablespoons water |
| Juice of $\frac{1}{2}$ lemon | |

METHOD: Melt butter in saucepan. Stir in flour. When frothy, stir in water. Boil 3 minutes. Move to side of fire. Stir in beaten egg yolks, then vinegar. Season to taste with salt and cayenne.

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