

# One may eat sausage in many languages. Smallgoods in Australia 1828 - 1965

## August 2025

In March 1965 the *Australian Women's Weekly* (AWW from hereon) published 'Continental Sausages' a four page 'dictionary' of 59 of the eponymous food items. Each entry gave the name of the sausage, its alternative name if there was one, its country of origin, a guide to how to pronounce its name in English, and a short description of ways it was commonly used.<sup>1</sup> For example:

**Leberkase**, also known as Liver Cheese (pronounced "laberkaser" German): baked meat loaf, finely seasoned. Slice and serve with salads or on sandwiches. Can also be grilled or fried.<sup>2</sup>

The purpose of the dictionary, the AWW said, was to show the cook how to 'add new interest and delicious flavour to dishes.'<sup>3</sup> The article gave 11 recipes for doing this. AWW said the cook could do this now because 'world famous sausage-type smallgoods are now manufactured in Australia and are readily available in most delicatessens and food stores in Australian cities'. This is inaccurate on two counts: 'world famous sausage type smallgoods' were being manufactured in Australia since at least 1828 and being made in the home since at least 1864; and were being added to dishes creating delicious flavours.

I want to sketch the story of smallgoods in Australia from 1828 - 1965.

### Manufacturing of small goods - a timeline

In 1828 under Trade and Shipping in the *Hobart Town Courier* this appears.

German Sausages are made at 3s a pound, but we are not acquainted with anyone who buys them.<sup>4</sup>

The purveyor of these goes un-named.

Conrad Solomon Fleck & Christian Otterbachbeg were the earliest named manufacturers of smallgoods I found. In 1834 they advertised that they were making:

German Sausages, of exactly the same description as those made in Germany, also as manufacturers of Beef and Pork Sausages, Saveloys, Polonies, Black Puddings, &c, which being machine made, whereby the dirt &c, of filling with the hand is avoided-and as they are determined to use nothing but the best of meat, they hope to merit a share of the public patronage.<sup>5</sup>

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<sup>1</sup> 'Sausages', *Australian Women's Weekly* 10 March 1965 pp.44-47

<sup>2</sup> *Weekly ...* 1965 p.44

<sup>3</sup> *Weekly ...* 1965 p.44

<sup>4</sup> Trade and Shipping *The Hobart Town Courier* 3 May 1828 p.3

<sup>5</sup> German sausages &c *Colonial Times* 29 April 1834 p.2

In July 1864 in the *Süd Australische Zeitung*<sup>6</sup>, Heinrich Tuft, butcher, advertised:

The most delicate salted and smoked tongues, smoked liver sausage, liverwurst, blood sausage, weisse wurst, bratwurst, Leoner wurst, mortadella wurst, Spanish tongue and truffle sausages, bacon sausages, Turkish Jellies, and stuffed meats.<sup>7</sup>

Individuals, like Mrs. J Adams in 1914, put up for sale home made products, in Adam's case it was her brawn.<sup>8</sup>

In 1923 the Queensland Co-operative Bacon Co. Ltd. displayed their smallgoods at the Brisbane Show which included 'a full line of tinned delicacies, including sausages, luncheon tongues, luncheon beef, brawn, luncheon pie, and the small tins of ham pate. etc.'<sup>9</sup>

In 1939 Hutton's (established in 1881) advertised its salami 'of so fine a quality and such an excellent taste, that it has been recognised by the Italian Community to equal those imported'.<sup>10</sup>

Also in 1939

In 1949 the Strand Café in Kalgoorlie (a desert town) advertised 'Salamis, Mortedellas, Olive Oil, Italian Sausages.'<sup>11</sup>

In 1964 *The Biz* profiled the Melosi Brothers, smallgoods producers. The company began making smallgoods in 1927 well before the Weekly's story sets the beginning of local smallgoods production. Of the factory's output, the greatest demand was for Italian salami, mortadella and cacciatori sausages. Among the popular types of salami made at the plant were Toscani, Milano, Veneto, Romano, Pimontese, Hungarian, Budapest, Sopressa and Danish. All told the plant produced 45 lines including ham, bacon and cabanossi sausages.<sup>12</sup>

### **Recipes for making smallgoods in the home**

The earliest recipe I found for making smallgoods in the home was this one from Mrs Lance Rawson in 1890 for German Sausages.

#### **German Sausages**

Take 5 lbs. of lean pork; 1 lb. suet, 3 lbs. good fresh steak, and 2 lbs. of tongue, if you have it. Pass this twice through the mincing machine, and season with 2 ozs. pepper, a little bit of saltpetre, 5 ozs. of salt, and pour over all two glasses claret, or colonial wine, and let it stand in a cool place for three or four hours. Have some skins properly prepared, and fill them in the ordinary way through the mincing machine; be sure they are quite full, and each one not longer than 20 inches; tie at each end and hang up in the chimney in the smoke for ten or twelve days.<sup>13</sup>

In 1917 a recipe was given for making bologna.

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<sup>6</sup> *Süd Australische Zeitung* 22 July 1864 p.7

<sup>7</sup> *Süd Australische Zeitung* 22 July 1864 p.7

<sup>8</sup> Adam's Small Goods, *The Daily News* 22 August 1914 p.8

<sup>9</sup> Co-operative Bacon, *The Daily Mail* 8 August 1923 p.4

<sup>10</sup> Hutton's Italian Salami, *Johnstone River Advocate and Innisfail News*, 8 December 1939 p.5

<sup>11</sup> Strand Café Kalgoorlie, *Kalgoorlie Miner* 21 October 1949 p.6

<sup>12</sup> 'Yennora Factory Extensions Make Great Efficiency,' *The Biz* 14 October 1964 p.6

<sup>13</sup> Rawson, Mrs. Lance (Mina) *The Queensland Cookery and Poultry Book*, William Hopkins, Rockhampton, 1890 p. 43

### Bologna Sausage.

Take some tender and streaky pork, chop it up with parsley and chives, and season with salt, pepper, and spices. Fill a large sausage skin with the mixture, tie the ends securely, and cook it for two or three hours.<sup>14</sup>

In the 1932 edition of the *Barossa Cookery Book* there is a recipe for making mettwurst.

Twenty five lbs. good beef steak, 25 lbs pork, mixed well. Take 1 flask of rum, 4 nutmegs (ground) and salt and pepper to taste, 1 tablespoon of saltpetre, 1 cup sugar, 1 cup boiling water. Mix well the sugar and saltpetre, with the boiling water, let it stand till cool. Mix all well for ½ hour.<sup>15</sup>

In 1933 a recipe was given for making Italian Sausages.

20lb. lean beef, no skin or fat; 20 lb. fat pork, no skin; 1 pint of good sherry wine; 1 lb. garlic; 1 oz. saltpetre, finely ground; 1 handful cloves, finely ground; 1 handful peppercorns, finely ground; 1 oz. mixed spice; 2 nutmegs; 1 handful of salt. Method: Bruise garlic, to which, add wine; chop meat through a ¼ -inch cutter, strain wine through muslin cloth (don't use garlic) onto meat, add all other seasoning. Mix well, fill into bullock's runners, tie with string every 3 inches or so; hang in cool, dry cellar (but not touching each other). To dry, these sausages must be made very clean; prick with needles, set into a cork, every sausage. They will keep indefinitely. Garlic can be omitted from Italian sausage if flavour, is not liked. Cook as follows: Pour boiling water over them, leave them ten to fifteen minutes, or fry them. They are also nice fried.<sup>16</sup>

### Dishes using smallgoods

The earliest recipe for using smallgoods I found was this one from Edward Abbott in 1864.

#### Chorissa Omelette

Add to the eggs, after they are well beaten, half a teacupful of finely-minced chorissa; this omelette must be lightly fried on both sides, or the salamander held over long enough to dress the chorissa.<sup>17</sup>

In 1895 a recipe for Veal Pie included bologna.

Veal Pie -Take a cutlet half an inch thick from the fillet of veal. Season this to taste with pepper, salt, and a little mace; have ready some Bologna sausage, thinly sliced, and add to the veal cutlet. The veal will yield sufficient gravy to moisten the pie. Cover with good pastry, and bake in the usual way.<sup>18</sup>

The 1937 *Coronation Cookbook* from the Country Women's Association had a recipe for Frankfurt Sausages In Nightgowns.

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<sup>14</sup> Bologna Sausage, *The Wyalong Advocate and Mining, Agricultural and Pastoral Gazette* 14 July 1917 p.2

<sup>15</sup> *Barossa Cookery Book* 1932

<sup>16</sup> Italian Sausages, *Hoe To Make Beef, Pork and Italian* Western Mail 10 August 1933 p.34

<sup>17</sup> Abbott, Edward, *The English and Australian Cookery Book. Cookery for the Many As Well the "Upper Ten Thousand"*, Sampson, Low, Son & Marston London 1864 p. 254. I am taking it that he means chorizo

<sup>18</sup> Veal Pie, *Recipes Newcastle Morning Herald and Miners' Advocate* 2 February 1895 p.11

Stew required number of sausages in gently-boiling water for 21 minutes until they attain an unwrinkled fullness and roundness spread them with mustard, roll in breadcrumbs, and starting from the ends and rolling towards the middle, wrap in thin strips of bacon. Fasten bacon with toothpicks and fry rolls in pan for a few minutes until they acquire a glazed appearance.<sup>19</sup>

In 1944 a recipe was published for Vegetable Salami Flan.

(With mustard dressing, minted green peas, and salad.)

Baked short pastry case, 1 small cooked cauliflower or 2 cups of cooked vegetables as mixed pumpkin, potato, parsnip, 1lb. cooked green peas, 4 oz. salami sausage, 1 ½ cups salad dressing, well flavoured with mustard.

Break the cauliflower into sprigs and arrange in the crisp, cold, pastry case. Shred sausage and sprinkle on the cauliflower. Top with the dressing and spoon the peas round edge of flan. Serve with lettuce, pineapple, and tomato wedges.<sup>20</sup>

### Availability

In 1951 the *Courier Mail* published a short article listing what sausages could be bought at present and at what cost.

One may eat sausage in many languages, for the provision stores have them in German, French, Dutch, and Hungarian types.

Many of the smoked sausages, such as the Dutch ham lunch, at 3/ lb., the bruaunschweiger (ham paste) at 4/, and the smoked Kabanos, 4/11, long cigar-shaped affairs, are ready to eat at once.

Others like the Hungarian hunters sausage with garlic flavour, at 4/3, should be boiled a little, lightly, and served hot.

Then, of course, there are the Frankfurters at 2/6, the pork saveloys at 1/9, the familiar Windsor at 2/8 and the luncheon sausage, 5 inches across, at 2/3, all of which are good food, and involve no waste.<sup>21</sup>

### Summing up

In 1947 the *Daily Mirror* published a recipe for Frankfurt Loaf (1947)<sup>22</sup>

Serve Frankfurt Loaf with chopped pickles and salad vegetables for a cold meal over the holiday period.

Ingredients: 2 cups macaroni; 1 lb. frankfurts, 4 eggs well beaten, 1 tin celery soup, 1 cup milk, salt, pepper, 1 tab chopped parsley.

Method: Cook macaroni in boiling, salted water, drain. Combine with well beaten eggs, celery soup, milk, salt, pepper and chopped parsley. Mix well. Grease a large loaf tin and cover bottom with some of the mixture, and then add some of the frankfurts, placing them lengthwise. Cover with more macaroni and repeat. Bake until the custard-like mixture is set. Turn out, cool and slice.

At the same time the first World War 2 refugees from middle Europe were arriving in Australia. It's often said that it was these new citizens who changed the Australian table away from stodgy British influenced meat and three veg towards their 'Continental cuisine'. What I have shown

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<sup>19</sup> Frankfurt Sausages In Nightgowns *Coronation Cookbook* Country Women's Association 1937 p.68

<sup>20</sup> Vegetable Salami Flan *Australian Women's Weekly* 25 November 1944 p.10

<sup>21</sup> Variety of sausage for home menus *The Courier Mail* 12 September 1951 p.8

<sup>22</sup> Frankfurt Loaf, *Daily Mirror* 29 December 1947 p.13

here is that the elements that made a major part of that cuisine were already present at the Australian table. Smallgoods - German sausages, saveloys, polonies, black puddings, mortadella, liverwurst, salami, mettwurst, bologna, etc. – were being made in Australia as early as 1828 on a commercial scale and in the home by at least 1864. This is well before the date in the *Australian Women's Weekly* 1965 article in which they were noted as only recently being manufactured in Australia.