Milk and New Zealand

Milk – some of us love it, some of us can’t stomach it thanks to our strong dairy industry. New Zealand dairy has been a great source of income for the early days of European settlement, so we’ve always enjoyed the milk

Our heritage photo of an early milkman <http://christchurchcitylibraries.com/Heritage/Photo/Disc8/IMG0071.asp> Christchurch milk float, reputed to be the first of its kind in the country collection, the 1942 image shows a wartime milk delivery <http://christchurchcitylibraries.com/Heritage/Photo/Disc8/IMG0071.asp>.


School Milk

The school milk scheme was introduced in 1937 to provide half a pint of milk to each New Zealand child. It ran for 30 years. The <http://www.livingheritage.org.nz/> Living Heritage programme records the memories of two pupils of Campbells Bay School about the introduction of school milk <http://www.livingheritage.org.nz/schools/primary/campbellsbay/history/storyreader$55.html> and the quality of the milk <http://www.livingheritage.org.nz/schools/primary/campbellsbay/history/storyreader$43.html>.

Muriel Bell <http://www.dnbz.govt.nz/dnbz/default.asp?Find_Quick.asp?PersonEssay=4B21>, a lecturer and researcher at the Otago Medical School, was a passionate campaigner on public health issues including milk in schools and the quality of the milk supplies available. The Dictionary of New Zealand Biography describes her work on milk which she described as “our best single food”. She advocated milk for adults as well as children, especially in reducing the incidence of osteoporosis. She was also concerned with the effect of sunlight on milk in glass bottles (one of the horrors of the school milk scheme for many children was the warm milk after it had been sitting on the milk stand before it was delivered to classrooms) and was instrumental in getting it delivered in covered trucks. She campaigned for pasteurised milk and the destruction of cows with tuberculosis.

Modern Milk Products

Calcium enriched, low fat, A2, flavoured, 250mls in cardboard or 2 litres in plastic for the family fridge – the range of milk products greeting a shopper is vast these days. The New Zealand cheese industry is evolving from the 1kg block of cheese to a sophisticated range of high quality gourmet cheeses. The New Zealand Specialist Cheesemakers <http://www.nzscsa.org.nz/> organization lists over 20 members and runs their annual Champions of Cheese awards. Modern ice cream comes in an amazing range of flavours and packaging but traditional ice creams still hold their own.

Ice Cream

Ice cream has been popular with Kiwis for many years. An early favourite in Christchurch was Sali Mahomet “Icecream Charlie”, <http://christchurchcitylibraries.com/Publications/RichManPoorMan/SaliMahomet/> an iconic Kiwi brand, Tip Top ice cream turned 70. Other long standing favourite brands are Ice Cream from the West Coast and Rush Munro’s from Hawkes Bay. Peculiar to New Zealand is hokey-pokey, a blend of vanilla base with pieces of toffee. Made famous by Tip Top, it was first
the Meadowgold Ice Cream Company of Papatoetoe, Auckland, in the 1940s. The idea of adding toffee wasn't new, but the distinctive taste was unique. According to the New Zealand Ice Cream Manufacturers Association [http://www.nzicecream.org.nz], we are the highest per capita consumers of ice cream in the world!

**Pioneer Milk and the Cow Cockie**

The Oxford English Dictionary traces the history of the expression “cow cockie” back to Australia where small farmers were called Cockatoos by the squatters who said that “like a cockatoo, the small freeholder alights on good ground, extracts all he can from it, and then flies away”.

Samuel Manson
(1815-1890)
[1900] [http://christchurchcitylibraries.com/Heritage/Photos/Disc17/IMG0003.asp]

This image from our unique heritage photo collection shows early Canterbury dairy farmer Samuel Manson, who farmed at Teddington.

As you might expect from one of the traditional strongholds of the dairy industry, Taranaki’s Puke Ariki website offers some fascinating stories from the pioneer days of dairying [http://www.pukeariki.com/Research/TaranakiStories/TaranakiStory/id/462/title/early-days-of-milking-tough-on-children.aspx].

**The ethics of Milk**

Milk production isn’t all about green pastures and happy cows. For an alternative view of the milk production process, see the Milk Sucks! [http://www.milksucks.co.uk/] web site, from the UK’s PETA [http://www.peta.org.uk/], People for the Ethical Treatment of Animals.

**The Impact of Dairy Farming**

Traditionally the major dairy farming regions have been in the North Island - Taranaki and the Waikato – but the increasingly high price of farmland, and in more recent years the development of irrigation systems, lead to a significant migration of dairy farmers and their herds to the South Island – particularly Southland and Canterbury. The South Island Dairying Development Centre [http://www.siddc.org.nz/] has some interesting figures about this.

The most recent developments in Canterbury include dairying on a significant scale and the increasing tensions between dairying and its impact on the landscape (removal of trees to facilitate large irrigation machinery) and on water resources (both consumption of water for irrigation and degradation of water sources by the effluent from cows).

Contrasting views in this debate can be seen from Central Plains Water Limited [http://www.cpwl.co.nz/] the company established to develop the irrigation scheme between the Rakaia and Waimakariri Rivers in Canterbury and the Water Rights Trust [http://www.waterrightstrust.org.nz/], a charitable trust promoting the wise use of rivers, streams and groundwater in Canterbury and New Zealand.

manages water as a resource in Canterbury and their website contains detailed information about groundwater flows, allocations, water quality and much more.

**Milk resources**

**Internet gateway**


**Resources in our libraries**
