



## BILLY TEA AND DAMPER

The traditional refreshment of billy tea and damper became popular when our country was younger and more people lived in the “bush”, such as stockmen and drovers. When campfire cooking was the norm rather than the exception and when ‘swaggies waltzed Matilda’ along the back roads in search of work or a meal from the ‘squatters’ along the way.

Billy Tea is made by boiling water in a billycan, a tin can with a wire handle, adding tea leaves, and swinging it over your head to settle the leaves. This traditional brew was consumed, without milk and sugar.



Billy Tea is always best accompanied by a fresh damper, and you won't miss out on this at Tobruk Sydney.

In colonial Australia, stockmen developed the technique of making damper out of necessity.

Often away from home for weeks, with just a campfire to cook on and only sacks of flour as provisions, a basic bread evolved. It was originally made with flour and water and a good pinch of salt, kneaded, shaped into a round ball, and baked in the ashes of the campfire or open fireplace. It was eaten with pieces of dried meat or spread with

golden syrup (an extract from sugar cane that has a slight honey taste), but always with billy tea or maybe a swig of rum.

So, enjoy your tasty mug of steaming hot tea the old way, which is straight, or help yourself to sugar and milk in our Drover's Camp. A lively and amusing presentation is provided on life in the Australian bush, how to make authentic Billy Tea and damper and an introduction to our fantastic team and our beautiful farm animals

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