

# Curlewis Newsletter



F C J ©

## NOTES

- Tell your authentic story.
- Small victories are enough.
- Show up for life.
- Stay strong.
- Be safe.
- Enjoy the simple things in life.
- Catch up on your Family Tree knowledge.
- Catch up with family; send a long chatty email, video call or phone.

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## DEAR FAMILY & FRIENDS

As humans we try to tell a compelling yet positive story, even when we really do not feel very good or are hardly up to task. It is during this time that we are called to draw upon our own personal strengths and triumphs; for it will shape how we teach and talk about this period of our lives with future generations. We must remember the ways that we are strong and resilient and how we were changed during this collective trauma we experienced with the world wide pandemic. Our unique and collective experiences, will ultimately be the glue that

binds us all together.

We will tell stories about how we felt and what we dealt with during this period of isolation, uncertainty and fear, for the rest of our lives. Our collective stories, will soon morph and transform into generational wisdom which will be passed on and on for years to come. "Elder wisdom comes not from the accumulation of knowledge, but from reflecting on life; we can find redemption in our story and recognize how it fits into our ancestral mythos. This work becomes our gift to the future." (Toko-pa Turner)

It is also on this note, that I continue with part 5 (7ii) of the Newsletter: The two South African Curlewis POW's on Bermuda during the Anglo Boer War. This too will be rendered in a few volumes to keep your interest.

It struck me how the previous topic on the concentration camps (part 5 -7 (i) Dec 2019) as well as this one; tie in with our current situation of collective uncertainty, loneliness, loss, trauma and grief, but always with a good dose of resilience, human endurance, faith in God and hope for a better tomorrow. FCJ



## A P O L O G E T I C   D I S C L A I M E R

First off, I am not a historian; nor do I claim to be a boffin on the Boer War either. I am a novice who has taken a very keen interest in especially South African history, from a genealogical stance and simply enjoy reading history books and articles.

Although I have gone to great lengths to ensure that the facts in the document are correct, accurate and well sourced; I accept that mistakes and typos may creep in, despite proof reading it a dozen times over and by my own possible misunderstanding and interpretation of facts. For this, I apologize in advance and will gladly stand corrected!

There have been many great books written on the Boer War and I will not even attempt to match the sublime research and writing, spanning over many years by various consummate historians and writers, that I have encountered in my own research.

I will also not be able to give a blow by blow account of the entire Boer War as it will result in a too lengthy document. I have thus taken snippets of the war events as they relate to each of the two Curlewis men and their unique stories.

Lastly, although I have tried to remain objective and impartial; my rose tinted glasses will be apparent from time to time; especially when it comes to the Boers. For this, I also apologize.

I grew up on a farm and in essence will always remain a simple farm girl at heart. My father and many of his brothers, his father and other relatives, were all farmers who loved the land and toiled very hard to eke out a living for their families while providing food to a nation. This was applicable to many Boer families in South Africa too.

I remember as a child, my father plowing the lands on tractor at night when it was planting season and how my mother would take him a flask of coffee and sandwiches as sustenance for the long night ahead of him.

My mother was a Boer girl, a *nooi* Gouws, who barely spoke a few words of English when she first started school as a little girl, but later became fully bilingual and loved the English language! I thus hail from an English speaking family, paternally from British descent, but with strong genetic traits and roots; owed to my colourful South African Boer family tree heritage.

My deep connection with and affection for Boers and farmers is thus self-evident!



## I N T R O D U C T I O N

Normally, I follow a similar process with each Newsletter I write: The concept (Topic) of the piece is determined, thereafter, I do a whole lot of reading and note taking. (Research) Lastly, the story is formatted and written; using every ounce of my imagination and creativity. (Aesthetics)

With this piece, I followed the usual steps, but could not for the life of me, come up with a format to bring justice to the plethora of knowledge, facts and information I have gathered and how to convert this all into a logic yet sensitive story!

Now I must confess; I am often my own worst enemy when it comes to writing! I tend to put a lot of pressure on myself. This time was no exception. Both Willie- and Ian Curlewis are the veteran SA Curlewis family researchers and they hold a vast knowledge and insight in terms of the broader Curlewis family intricacies and history in general. They are also keenly interested in the Curlewis men who were interned on Bermuda as their grandfather, Robert Gray Curlewis, was one of those men. This story thus needed to meet the approval of these two gentlemen!

I hope that my version of this interesting narrative, with the complex interplay between being both Brit by birth yet Boer at heart; lends credence to the journey of Robert Gray -and James Frederick Curlewis.



## T H E F O R M A T

“The War Reporter: The Anglo-Boer War through the eyes of the Burghers” by JEH Grobler (2004) is probably one of my most prized historical books. It was gifted to my husband by our daughter, many Christmas’s ago.

Since starting with the Family Tree in 2015, it is regularly read and consulted at various intervals by myself and is already looking quite dog-eared from all the paging! The above book is written in the form of newspaper articles through the eyes of the Boer Burghers.

This very book turned out to be my inspiration for the perfect format to this newsletter!

I have thus “borrowed” Grobler’s newspaper concept, repurposed it to suit the topic of this Newsletter, into my very own newspaper, called the “The War Herald”.

All the information in my newspaper articles are fact based and are numbered and referenced at the bottom of the left side of the newspaper, and in the bibliography at the end. On some of the left hand sides of the Newspapers; are also short facts to summarize or explain some articles on the right.

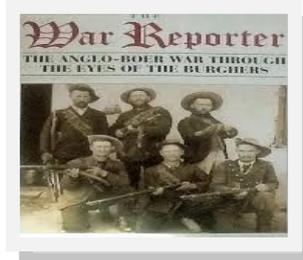
The reporters are all fictional characters I have created, but the facts they report on are true. I am the editor of “The War Herald” and have added editor’s notes on some of the pages; depicting my own opinion and take on certain events / matters.

This style has allowed my imagination and creativity to run free and given me carte blanche to use the first person address and present tense in some cases and to also use modern day tools and technology to illustrate my story.

All Boer newspapers were banned by marshal law and only British established journalism was allowed during the period of the ABW, but my newspaper has Boers as reporters, using direct interviews, telephonic interviews from within SA and to Bermuda and even smuggled letters from Bermuda, as sources. Although I have stuck to the facts as far as possible, I may have embroidered on telling the story; to keep it interesting.

I have even added advertisements of proudly South African products and other relevant notices. Some of these advertised products only came into being after the end of the Boer War, but have been added purely to catch the eye.

In my fictional newspaper; none of the technological facts or practicalities matter or are relevant, as the story itself is the central theme. Please bear that in mind, when reading my newspaper!



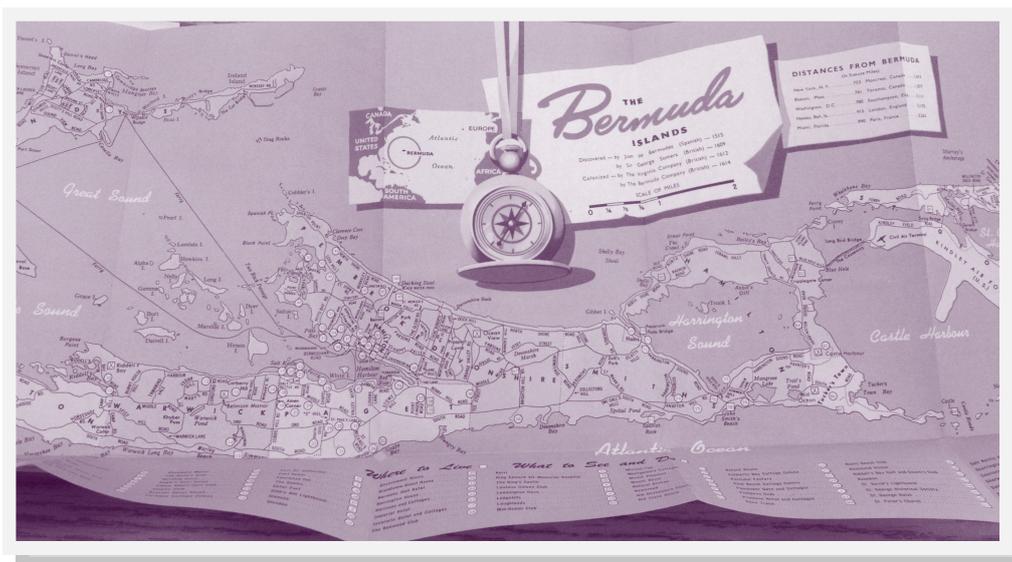
It was the late NP Van Wyk Louw, a famous South African writer and poet, he incidentally also wrote extensively on the ABW; who maintained there should always be a balance between facts and the aesthetics in writing. I cannot agree more with this view!

In telling the Boers' story, a lot of Afrikaans words will crop up. In some instances, I have used Afrikaans phrases and poems too. Sometimes I simply could not find the right English word or felt Afrikaans just sounded better within a certain context. Please feel free to use the added glossary or footnotes, if you do not understand a word or sentence, my dear English cousins!

The glossary also explains certain concepts / events pertaining to the ABW, which may give perspective on some newspaper articles as well.

I have stumbled upon a few interesting, but less known stories re Bermuda during the war, which I will also share in my newspaper. Again, for interest sake.

Jumping right into Bermuda though and the life of the Boers there, would not do justice to the complete story and war always remains the backdrop against which I tell this story. There thus has to be a chronology of how certain historical events unfolded. My newspaper has kept to these time lines.



## DEDICATION

This is dedicated to the two Englishmen, Robert Gray Curlewis and James Frederick (JC) Curlewis who believed firmly in the cause of the Boers and stood their ground together with their SA fellowmen; through thick & thin and ended up together on Morgan's Island, Bermuda.

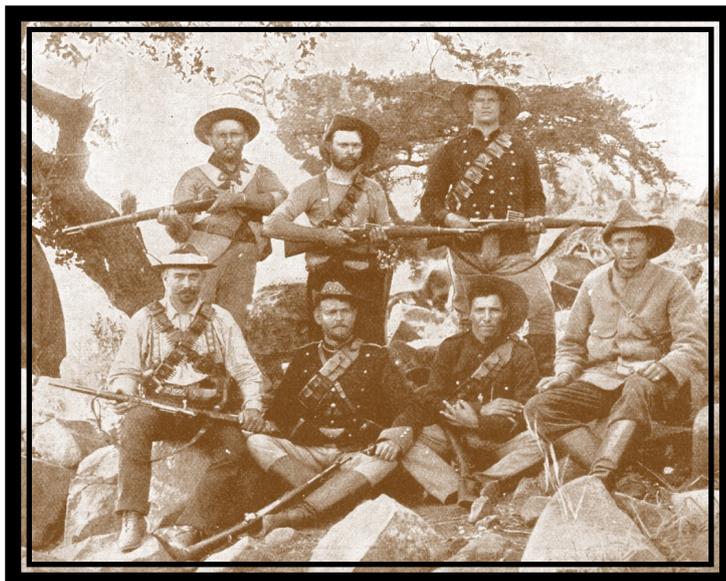
It goes without saying, that the internment of the two Curlewis gentlemen, must have caused a great deal of anguish to their parents, siblings, extended family members and friends.

With our research accurately concluded, a tiny portion of some ABW history books will need to be corrected. It is documented that RG and JC were possibly brothers; while in fact, they were first cousins. (**Christiaan De Wet Annale 3 pg 53**)

I also dedicate this story in memory of the struggle and hardships of all the Boer men and boys interned overseas during the ABW. Of the 28,000 Boer men and boys who were captured, 25630 were sent overseas: St Helena- nearly 6000, Ceylon-5126, Bermuda-over 5000, India- almost 9000 & Portugal-1443. ([www.angloboerwar.com](http://www.angloboerwar.com))

I have not forgotten the countless Boer men, women and children who were interned in concentration camps throughout South Africa. Many lost their lives through sickness, malnutrition and as casualties of war.

To Willie & Ian- My mentors and collaborators in chasing the Curlewis Bermuda story: Thank you! Baie dankie!



## P O E M

"If"

"... If you can walk with crowds and keep your  
virtue

Or walk with Kings- nor lose the common touch,

If neither foes nor loving friends can hurt you

If all men count with you, but not too much,

If you can fill the unforgiving minute,

With sixty seconds' worth of distance run

Yours is the Earth and everything that's in it,

And -which is more- You'll be a man, my son."

## FEEDBACK

- ◇ Let's keep the family newsletters interactive!
- ◇ Your feedback and comments are as usual, always welcome.
- ◇ Please email me any interesting topics that you would like me to discuss in future family newsletters.
- ◇ Copies of old -& new family photo's, -documents and memorabilia will be most appreciated.
- ◇ My progress on the SA Curlewis Family History sheets are slow, but steady. It remains important to have accurate facts and information. A shout-out to Megan of the Curlewis website who is painstakingly updating the site with the info I send her.
- ◇ I have two email addresses in use: johan-joubert36@yahoo.com & joubert-frances8@gmail.com

Just click to enlarge or use the enlarge cursor on your computer to see the wonderful recipes for "anys beskuit" (Anise seed rusks) & "Rugstring Pastei" (Mutton saddle & -leaf pie) or simply use the English translation on the next pages !

## Sondagmaal

# Dís mos nou boeretrouos

Vroue in ABO moes baie doen met bitterlik min

Anél Potgieter  
Kostelik



**M**et die uitbreek van die Anglo-Boereoorlog op 11 Oktober 1899 - en in die maande daarna - was die burgers op kommando aanvanklik goed voorsien van kos. Soos die oorlog gevorder het, het kosvoorraad egter al hoe skaarser geraak, veral met die toepassing van die verskroeiende beleid wat daartoe gelei het dat meer as 30 000 plase geheel en al vernietig is. Daar was 49 wit konsentrasiekampe in Suid-Afrika waarin 144 944 vroue en kinders aangehou is - van hulle het 27 927 in die kampe gesterf. Daar was ook 65 swart konsentrasiekampe waarin 140 514 vroue en kinders aangehou is - sowat 26 000 mense het in dié kampe gesterf.

## Rantsone

Dit slukke in die boek *Hartskombuis: Boerekos van die Anglo-Boereoorlog tot vandag het my weer tot stilstand en diep denke geuk.*

*Hartskombuis* bring hulde aan die dui-sendende vroue wat met die karige voedsel tot hul beskikking steeds moedig probeer het om maatsye vir hul gesin voor te beweer. Terselfdertyd het hulle bomselike deursettingsvermoë geopenbaar.

## Beskuit

In die eerste helfte van die oorlog was brood, beskuit en weermagbeskuitjies die hoofbron van stysel vir die Boerekrigters. Beskuit en beskuitjies het natuurlik langer gehou as brood omdat dit uitgedroog was en dit was letterlik boeretrouos vir die boere in die veld.

Die oorspronklike boerebeskuit se los stukke was so 20 cm lank en het 'n deursnee van omtrent 10 cm gehad - bieties, mens! Dit was nie die klein stukkes wat ons vandag kry nie.

## Viels

My oma Johanna Elizabeth Kleynhans was as kind in die konsentrasiekampe en sy het altyd met hartseer vertel van die swaarkry en die vleis wat skaars en van swak gehalte was.

Sy het gelukkig die wreedheid oorleef en ná die oorlog was rugstringpastei haar gunstelingresep. Sy het die vleis van die rugstringbene afgeskoon en gageur met peperkorrels, naeltjies, sout, lourierblare en asyn. Natuurlik het Johanna haar eie skilferkers gemaak.

## Die boek

Dit kookboek bring tylose boerekosrepte, pragtige kleurfoto's van artefakte uit die oorlog en fascinerende brokkies historiese inligting saam in een boek.

*Hartskombuis* bevat meer as 100 resepte vir alles van beskuit, rugstringpastei



## Anysbeskuit

10 ml kitsjies  
2,5 kg koekmeel  
500 g suiker  
15 ml sout  
15 ml anysaaad  
250 g botter, gesmet  
750 ml loutarm water

1. Voorverhit die oond tot 180 °C. Smeer 3 tot 4 broodpanne na gelang van die grootte van jou panne.
2. Sif die droë bestanddele saam, en voeg die anysaaad daarby. Meng die gesmette botter en water in 'n mengbak. Maak 'n holte in die middel van die meelmengsel en giet die vloeistof geleidelik in die holte terwyl jy die deeg tot glad en elasties knie. Voeg nog loutarm water by, indien nodig.

In die somer van 1898 het mev. Bohnen van die plaas Onverwacht in die Vrystaat perkes ingelê. 'n Jaar later het die oorlog uitgebreek. Toe die Britte met die afbrand van

en pampoerkoekies tot heerlike gebak. Die kookboek bevat ook etlike resepte van geregte uit die oorlogjare, byvoorbeeld boonspan (soosies), stormjaers (vetkoek) en kommandorys wat die Boerekrigters in die veld geëet het.

Die boek is saamgestel deur historici verbonde aan die Oorlogsmuseum van

3. Bedek die deeg met 'n klam vadoek. Laat staan dit op 'n warm plek om te rys. Knie die deeg ligges af nadat dit garys het.
4. Maak balletjies en pak dit styf teen mekaar in die bereide panne. Laat die deeg dan weer rys totdat dit in volume verdubbel het.
5. Bak vir een uur. Toets met 'n toetspen of dit deurgaar is en haal uit die oond.
6. Stel die oondtemperatuur laer tot 100 °C. Keer die beskuit op afwaartse kant uit en laat dit 'n rukkie staan om effens af te koel.
7. Breek die warm beskuit in stukke. Pak dit op 'n bakplaat en droog uit. Onthou om die oonddeur op 'n skreef oop te los terwyl die beskuit uitdroog.

## Felt

plase in die omgewing begin het, het sy die spens waar die perkes gebak is, laat toemessel. Die perkes het behoue gebly en is tans deel van die Oorlogsmuseum in Bloemfontein se versameling.

## Greute uit my kombuis

Anél  
lifeszaobeskuit.com | anelpot@telkom-sa.net



**Wen!**  
Hartskombuis word uitgegee deur Tafelberg en kos R300. Drie lesers kan elk 'n eksemplaar wen. SMS die woord "hartskombuis" met jou naam en adres na 34501. Sluitingsdatum: 29 April.

## Rugstringpastei

2,5 kg skaarpruiting en -blad, in blokkies gesny  
25 ml sagte vet of botter  
375 ml kookwater  
10 ml sout  
2 ml varsgegraadde 5-artpeper  
25 • 4 eijer  
2 • 1/2 ml kruisnaeltjies  
6 wonderpeperkorrels  
1 lourierblaar  
15 ml suurlemoensap  
1 eieggel, geklits  
1 ml gekookte bierdeeg, oondloos  
1 eier, geklits

1. Verhit die vet of botter en braai die vleis daarin tot ligbruin. Giet die kookwater by. Voeg die sout, peper, asyn, kruisnaeltjies, wonderpeper en lourierblaar by. Stew vir 'n uur tot 'n half - totdat die vleis deurgaar en sag is.

2. Voorverhit die oond tot 220 °C. Verwyder die kruisnaeltjies, wonderpeper en lourierblaar, soos al die bene en sennings. Voeg die suurlemoensap by en laat dit deukook. Giet 'n bietjie van die warm vleissous op die geklitsde eieggel en roer dit dan by die vleis in.

3. Verdeel die deeg in twee, rol dit dun uit en voer 'n pastebak met een helfte daarvan uit. Hou die res eienkant vir die bollaag. Skep die vleissous in die pastebak.

4. Bedek dit met die res van die deeg. Versier met deegstroeke of deegpommes, soos blaartjies, indien verkies. Bestryk die deeg met die geklitsde eier. Sny twee of drie gloufies in die bollaag om stoom uit te laat. Bak in die oond tot die deeg goudbruin en deurgaar is.

**“Beeld Beleef” (Image Experience) article by Anél Potgieter 24  
April 2006**

*Boer Comfort food at its best!*

*During the ABW women had to make do with very little and food had to be stretched to feed a lot of hungry people.*

With the outbreak of the ABW on 11 October 1899 and the following months there after, the Boer burghers initially had ample of food and provisions. As the war however progressed and with the implementation of the “Scorched Earth” policy by Kitchener and the English soldiers, food became very scarce. 30,000 farms were burned down to the ground. There were 49 white concentration camps in South Africa where 344 944 women and children were kept. 27 927 died in these camps. There were also 65 black concentration camps where 140 514 black women, -men and -children were kept. Approximately 26000 black people died in these camps.

### **Rations**

The shocking facts as depicted in the book: “Hartkombuis: Boerekos van die Anglo Boere-Oorlog” ( Loosely translated as the Heart’s kitchen: Boer food during the ABW) touched me very deeply today.

With this, we pay tribute to the thousands of women who had to feed families with very little. They displayed an almost supernatural resilience during very trying times.

### **Rusks**

During the first half of the war; bread, rusks and army biscuits were the main source of starch for the Boer soldiers. Rusks, bread and biscuits lasted well and brought comfort in the veld. The original size of rusks was gigantic-20 cm long and 10 cm in diameter; not the size of rusks today for sure!

## **Meat**

Mrs Johanna Elisabeth Kleynhans who was a child in the concentration camps, remembers with great sadness how scarce meat was and the poor quality thereof.

Johanna survived this cruel period and saddle pie would become one of her favourite recipes.

The meat was cooked off the bone and garnished with peppercorns, cloves, salt and bay leaves. She of course made her own puff pastry.

## **The Book**

“Hartskombuis” contains more than a 100 recipes and contains beautiful pictures of food and historical artefacts. It also contains heartfelt stories of those times. The recipes, from rusks to saddle pie and pumpkin cookies; are but a few to mention.

## **Fact**

Mrs Boehm from the farm, Onverwagt (Unexpected) bottled peaches in 1898, a year before the outbreak of the war. When the Brits started torching farms; she had her pantry sealed off with bricks. After the war, the pantry was opened and the peaches were still well preserved. These canned peaches are on display at the ABW museum in Bloemfontein. (*Ed note: The next time you pass by Bloem, please visit this wonderful historic site at 25 Monument Rd, Generaal De Wet, Bloemfontein, 9301*)

The book has been compiled by historians at the ABW museum in Bloemfontein, South Africa and is a historic treasure ideal for your coffee table.

## **Recipes:**

### **Anise Seed Rusks**

10 ml Instant Yeast

2.5 kg Cake Flour

15 ml Anise seed

250 g Melted butter

750 ml Lukewarm water

1. Pre-heat oven to 180 degrees C.

Grease 3-4 bread pans.

2. Sift the dry ingredients together and add the anise seed. Mix the melted butter and water in a mixing bowl. Make a mound in the middle of the flour mixture and gradually add the fluid to this mound. Knead until dough is well mixed and elastic; add more water if necessary.

3. Cover the dough with a moist tea cloth and allow to rise in a warm place. Knead the dough down gently after it has risen.

4. Form small balls with the dough and pack tightly into the prepared bread tins. Allow to rise until double its volume.

5. Bake for 1 hour. Test the rusks with a testing pin to ensure it has baked through.

6. Lower the oven temperature to 100 degrees C and remove the baking tins. Allow to cool down slightly and turn out the tins. Gently break the rusks into pieces and pack on a baking tray.

7. Return baking tray to oven and dry out rusks. Keep the oven door slightly ajar to ensure that the rusks only dry out but do not bake further.

### **Mutton Saddle & -Leaf Pie**

2,5 kg Mutton Saddle-& leaf, cubed and in pieces

25 ml Soft fat or butter

375 ml Boiled water

10 ml Salt

2ml Freshly ground black pepper

25 ml Vinegar

2 ml Cloves

6 Wonder pepper corns

1 Bay leaf

15 ml lemon juice

1 Beaten egg yoke

1 Beaten egg

1-2 Packets of ready made puff pastry

1. Heat the butter or oil in a saucepan and brown the meat.
2. Add the boiling water to the meat. Next add the vinegar, salt, pepper, wonder pepper, bay leaf and cloves. Steam for one and a half hours until meat is tender.
3. Pre-heat oven to 220 degrees C. Remove bay leaf, pepper corns and cloves as well as all bones and sinewy parts of meat. Add the lemon juice and allow to boil through.
4. Add a small amount of the warm meat sauce to the egg yoke, mix and add to the meat mixture.
5. Divide dough into two. Use one half dough to cover a pastry dish. Use the second half to cover the meat on the top.
6. Lastly add the meat to the pastry dish. Cover with the dough. Garnish with dough leaves or other patterns. Using a fork, make tiny openings at the top to allow steam to escape.
7. Use beaten egg to lightly coat the dough and bake until crust is golden brown and cooked.