Telling Our Stories

Volume 12 | December 2020 | Issue 1

Taste of History

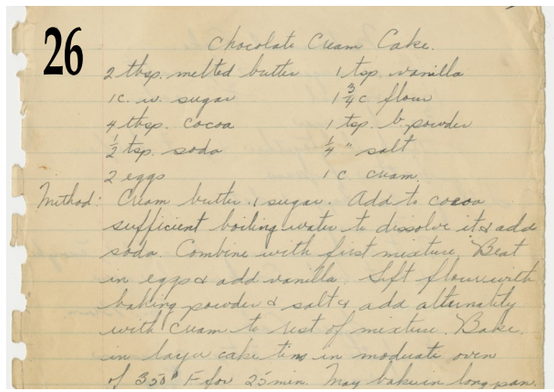
Stories, Recipes, & More!

Feeding An Army

Cookbooks in the Collection

A Publication of the South Peace Regional Archives

In This Issue



Cover: Four women involved in a food preparation demonstration for marketing purposes and close-ups of their prepared dishes. Advertising photographs for use in a cookbook (cover and index pages) and flyer. July 22, 1988 (SPRA 190.02.01.1092.01)

Note on Photographs: Photographs featured in *Telling Our Stories* are unedited, apart from minimal cropping. In cases where substantial cropping may impact the context of the photograph, this will be noted in the caption.

A Publication of the South Peace Regional Archives

Our Vision: Preserving and Sharing the Past.
Our Mission: The purpose of South Peace Regional Archives is to gather, preserve, and share the historical records of municipalities, organizations, businesses, families, and individuals within the region, both now and in the future.

Mailing Address
Box 687, Grande Prairie, AB T8V 3A8
Telephone: 780-830-5105

E-mail: director@southpeacearchives.org
www.southpeacearchives.org

Letter from the Editor

You may have noticed that *Telling Our Stories* has put on a bit of weight for the holidays. No, our pandemic bread-making has not got the better of us. We've had a busy past few months at the Archives and we had so much great information to share with you that it simply could not be contained in our regular print run. This very special issue contains four extra pages of local history for your reading enjoyment!

With the help of our staff, volunteers, and guest contributors, we've packed this issue will all things food-related: from ration books to rutabagas; from creameries to cookbooks; from bannock to campfire-cooked bacon; and from community kitchens to Christmas cake. We hope you'll enjoy these articles after a hearty lunch or while indulging in hot chocolate and holiday baking.

As the holidays approach, we also wanted to use this opportunity to reflect on the realities of food insecurity and the generosity of our community. Particularly during the pandemic, we feel it's important to recognize that not everyone has equal access to food. This issue also explores the spirit of giving that has always defined Peace Country residents.

Finally, I hope this magazine will serve as a reminder of all the work being completed at the Archives to make our history accessible. Thank you to all our members and subscribers for making that possible.

Bon Appétit!

Alyssa Currie
SPRA Executive Director

TAKE NOTE:

Holidays at the Archives

Once again, the Archives' Elf on the Shelf **Fred Fonds** will return from the North Pole on **December 1st** for another holiday season. **Like and follow us on Facebook** to see Fred's naughty and nice adventures at the Archives all month!

During the month of December, the Archives will be operating with reduced staff; as a result, there may be a delay in service. Archives staff will be **unavailable** from **December 21st** until **January 4th**.

Health and safety remains the Archives top priority. **We hope to partially reopen to the public in January**, pending provincial health regulations. Watch the Archives Facebook and blog for details.

From all of us at the South Peace Regional Archives, we wish you a safe and happy holiday season!

Territory Acknowledgement

We acknowledge with respect that the South Peace Regional Archives is located on the ancestral and traditional lands of many Indigenous peoples. This territory is covered by Treaty 8, signed in 1899. The continuing relationship between Indigenous peoples and this land contributes to the rich knowledge and culture of the South Peace region.

We are grateful to serve the people on this land and honor the Calls to Action of the Truth and Reconciliation Commission.

Heritage Discovery Centre

The Future Home of the Archives

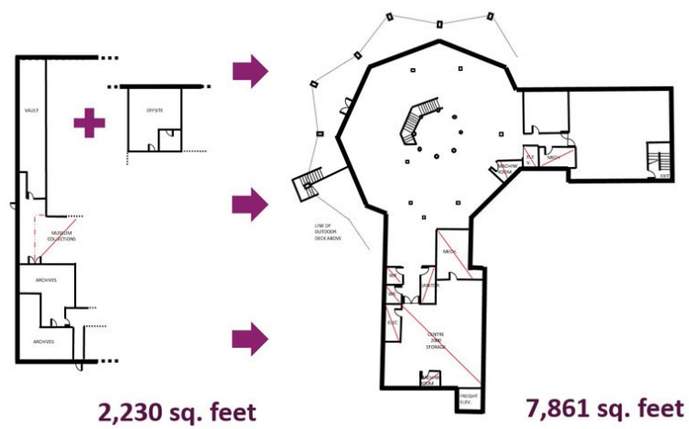
For many years, the South Peace Regional Archives has been searching for a secure, long term, and purpose-centered archival facility. We are delighted to announce that we have recently approved a proposal to relocate the Archives to the Heritage Discovery Centre in the lower level of Centre 2000, no sooner than 2023. The delay will allow time for preparation, fundraising, and renovation of the space.

Above: The main entrance Centre 2000 (Photograph by William Vavrek Photography, courtesy of Centre 2000).

Archives staff and City Administration have been working closely on the proposal since May of this year. It was approved by the Archives Board of Directors at the beginning of September and Grande Prairie City Council at the beginning of November. Following those approvals, the Archives Executive Director Alyssa Currie and President Jan Shields made presentations to each of the Archives three other municipal partners to request their support: the County of Grande Prairie, the Municipal District of Greenview, and the Municipal District of Spirit River.

The proposed relocation will increase the Archives space by 5,631 square feet, eliminating our need for offsite storage and addressing our long term storage needs. It will also dramatically increase our visibility and accessibility for the South Peace region and complement existing regional services in the building.

With the support of all our municipal partners, the Regional Archives will next develop a Memorandum of Understanding (MOU) with the City of Grande Prairie to demonstrate both parties' commitment to this plan. Stay tuned for more details of this exciting move!



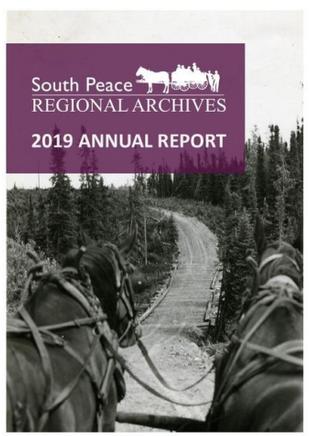
Left: Approximate floorplans of the Archives' existing space at the Grande Prairie Museum and offsite, as well as the new proposed location at the Heritage Discovery Centre in the lower level of Centre 2000.

Highlights from the AGM

Thank you to all members of the South Peace Regional Archives Society who participated in the Archives' virtual Annual General Meeting! The meeting was originally planned for March, but postponed until September due to the ongoing pandemic. In total, 32 members cast their votes, either by zoom or ballot.

The 2019 Annual Report documented the accomplishments and projects of the Archives in the past year. During the AGM, the membership approved a special resolution to repeal and replace the Bylaws of the Archives. The membership also elected the following members as Directors: Gail Prette, Eleanor Dalen Whitling, Daryl White, Pauline Norton, Shawn Morton, and Meaghan Peuramaki– Brown. We thank all new and returning Board Members for their service. *For full details of the AGM including voting results, visit www.SouthPeaceArchives.org/2020AGM.*

The Archives also presented the annual Beth Sheehan Award, which recognizes individuals and organizations who have made significant contributions to the goals of the organization. This year, the Board of Directors decided to present two awards.



Left: The 2019 Annual Report of the South Peace Regional Archives

Above: Executive Director Alyssa Currie presents Karen Burgess with her Beth Sheehan Award after the AGM.

Karen Burgess

Karen has been an avid supporter of the Archives since its inception in 2000. She began as a member of the original staff team, working part-time for our organization for twelve years, before transitioning into a volunteer role. As a volunteer, Karen has contributed nearly 500 hours of service to our organization on a variety of projects. She continues to provide support as an advocate and special events volunteer.

Valleyview Town & Country News

In 2019, the Valleyview Town & Country News regularly published photographs and short articles from the Archives and provided a complimentary subscription for the reference files. They also donated back issues of their publication dating back to 2015. This partnerships enriched the Archives holdings and outreach for the Municipal District of Greenview.

Preserving the Past

This issue's Archiveology

For many Peace Country homesteaders, the act of preserving fruit and vegetables was essential to maintaining a varied diet in the long winter months. Canning remains a popular activity in the South Peace. The act of canning and making preserves has many parallels to the work done at the South Peace Regional Archives; instead of preserving food to eat later, we preserve paper records, photographs, maps, films, and other records so we can learn from the past.

One tip in making preserves is to use high-quality, undamaged raw fruits and vegetable because the end product is only as good as what you start with. This is true also in the Archives. Not everything needs to be or should be preserved. An archive can only preserve so much and we use appraisal to determine what records have long-term permanent value. Appraisal examines the content of the records as well as the physical condition of the records. If a record has mold, for example, it can pose a significant risk to the rest of the collection because mold can travel between records. Records that are too badly damaged may not be worth the extensive conservation practices required to save them. Like in a preserve, where "one bad apple can spoil the whole bunch," one contaminated record can destroy the whole collection.

Some preserves, like pickles, need time to sit on the shelf to allow the flavours to develop. Likewise, some records and fonds need time to "rest" in an archives before they can be viewed by researchers. These records are restricted for public use. Restrictions can vary in length from just a few years to decades and are often put in place due to privacy concerns. Whole fonds can be restricted or just a few records. Ultimately, imposing these restrictions allow us to make records accessible in the future.

Like in everything, practice makes perfect. It can take years of practice and trials to determine the exact amount of time to cook a jam for it to set just right. Archivists also practice and often spend years learning archival theory in order to preserve records and make them accessible. Specialized schooling, such as a Masters in Archival Studies, teaches a variety of skills including: how to handle different types of records, how to arrange and describe these records, and how to physically preserve the records for the future.

Left: Engvar Berger with canned tomatoes, October 1990 (SPRA 116.09.01.02.400)

Meat: The Balance of Trade

The following article was contributed by Duff Crerar, a member of the Archives' Board of Directors and Indigenous History Committee. Before retiring, Duff taught History and Native Studies courses at Grande Prairie Regional College for over 20 years.

When Alexander Mackenzie pushed his way up the River called *Unchaga*, or the River of the Peace, he noted in his journal the overwhelming abundance of game, even bison, a very welcome discovery so far North. Plentiful game meant good trading, for the fur trade relied on more than fur: a ready supply of preserved meat was the basis for rapidly establishing the fur trade posts which soon dotted the river all the way from Rocky Mountain Fort down to Fort Chipewyan. Meat was what got you through the long and desperately cold winters. Meat was what the hunters brought to the fort and sold for company credit, trade goods, guns and other commodities. Meat in your pack made you welcome even when the furs you brought were few.

Fur trading consumed meat in huge quantities. From the days when fur traders first penetrated the interior to compete against each other for the best furs, the pressure of time and season meant the traders had no time to hunt. As their canoes and later, York boats, went west with cargo and later, racing to beat the freeze-up, canoe and boatmen could barely do more than trail a fishing line. Their survival was based on their meat ration, primarily but not exclusively buffalo pemmican. Controlling the pemmican trade was a game played in deadly earnest: the Métis buffalo hunters along the Red River had waged war against both the Lakota of the Plains and the arrogant settlers of Red River because of it.

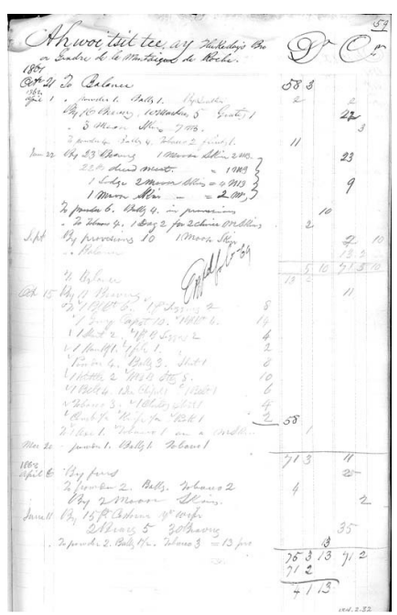
In the high country, though pemmican was almost always in the cargo, dried elk, fish, moose and venison also made up the meals, along with the standard dried beans or peas. During the winter, the posts could offer more plentiful fare and more frequent meals to supply the insatiable need for calories. Calories for the energy to do the heavy work – the hunt for wood and cutting it into burnable lengths also kept one alive – and calories just to keep warm. In the deep winter, men needed around four thousand calories, sometimes more, just to keep going at the pace expected of them.

For the indigenous trappers, hunters, and especially their families, the need for meat was primary: a man who could not hunt, or team up with a better hunter could lose his family, and his life. And here was where the fur trade brought with its benefits great, ecological danger to the people of the land. Their lives and wellbeing already rested on a delicate balance between their numbers and the supply of game available. Adding a dozen fur forts and gangs of traders with empty bellies threw this balance off and led to over-hunting. Fishing could help, especially around Fort Chipewyan where the local people kept the Fort fed, but meat on the hoof had to be found, and hunters scouring the land for the fur traders would travel miles, sometimes far beyond their own resources, to find extra game. Post journals record both the volume of trade in furs, and the provision and consumption of meat. Leaders anxiously inventoried their larder as fall became winter.

In the good years, when rabbits were in cycle and the foxes and lynx were plentiful, the trade was good. In bad years, when too much and too aggressive hunting had depleted the big game, people could starve on rabbits alone. Then scarcity pitted fur traders against the local home bands, and sometimes pitted hunters against each other. This could give the local "home guard" band a measure of control: when the North West Company men behaved badly at Fort Chipewyan, the local folk simply stopped feeding them. In a few months, the Company left the Athabasca country: it was the Hudson's Bay which came back to take their place years later and with better manners. But the Chipewyan and Beaver (as the fur traders called them), had learned by then that too much trapping took them away from hunting and preparing for the winter -- a deadly fur trade trap.

As the years went by, the constant demand for meat exhausted the game supply. Faced with hunger, forts were closed, and sometimes entire departments were closed, simply to allow the game to recover. This, however, meant privation for the local people, deprived of both food and the goods of the trade which made life a bit easier. For some, the choice was to migrate or starve.

One final thought: the hunters who brought their furs to sell, did not bring their meat for free. It too was sold to the forts. Indigenous hunting after contact was a business as important, perhaps more important than the luxury trade in furs. The people of the land fed the fur traders, but received payment for their contributions: company credit, trade goods: converted to cash equivalent values and carefully recorded in detailed accounts. Those not from the North, especially government officials, could not distinguish correctly between hunting for food ("subsistence for their own needs") and hunting for the trade. This led to some famous court cases, especially *Horseman vs. Her Majesty the Queen*, where game officials argued that indigenous hunters could not sell their game for money. It was during these cases that fur trade historians, led by Arthur Ray, were able by prove that the business of hunting for profit in the fur trade was a practice which went back to the days of Mackenzie and company.



Right: A page from a fur trade ledger from the Hudson's Bay Company post at Dunvegan, ca. 1860. (SPRA 134)

While tourists and visitors may gain an idealized and romantic view of the fur trade and Indigenous life when they visit the many well-kept and staffed historic sites in the Peace Country, they should be reminded that the hidden aspects, ecological, commercial and social, which disrupted and transformed indigenous life brought both new opportunities – and new dangers, especially when the iron vise of winter closed in and hunger gnawed in the belly.

(With information provided from Post Journals and other archival sources, and the writings of David Leonard, Arthur H. Ray, W.A. Sloan and Alexander Mackenzie)

A Man and His Rutabagas

How Rutabaga Johnson Got His Name

Oliver Hiram Johnson was born on August 16, 1856 in Capron County, Illinois to Norwegian parents. Anna Marie (Mary) Brotan was born on July 14, 1859 in Norway. Oliver and Mary were married in Wisconsin in 1880, then moved to South Dakota where they farmed until 1897. The Johnsons next had a mercantile in Gordon, Nebraska, then moved to Lawton, Oklahoma at the time of the Oklahoma land rush in 1901. The Johnsons had nine children.

Above: O. H. "Rutabaga" Johnson and his rutabagas, ca. 1920 (SPRA 362.02.12.13)

In the summer of 1907, Oliver came to Canada, seeking a new home. He traveled with two other men from Edmonton, destined for Athabasca Landing, but when his partners decided to turn back at Sawridge, he joined up with Rede Stone's group instead. When spring came, they continued on to Beaverlodge over the Long Trail (Athabasca Trail). Oliver settled on the river at the mouth of Hay Creek (NE 10-72-10 W6th). He spent the summer and fall breaking land, planting a garden, hunting, and building a house, barn, and other structures.

That summer, Oliver raised two acres of rutabaga. His son John notes that "as it was a wet summer they grew well and survived the frequent frosts… He harvested only a small percentage of them. He told Chief La Glace and his friends to help themselves. Whether his generosity ruined any possible market for them or not he acquired the name 'Rutabaga.'"

In December of 1908, Oliver departed for Edmonton again to join his family. When he arrived in early February of 1909, they all returned to Beaverlodge together, bringing their belongings, provisions, and stock for a small store. They departed from Edmonton on March 3, 1909, traveled over the Long Trail, and arrived in Beaverlodge on April 9, 1909. The Johnsons moved to a new house in May and opened their store in June, the only trading post west of Lake Saskatoon. They obtained the patent to their homestead in 1914.

Oliver suffered from a hernia for many years. In 1916 he was transported to Edmonton and died in October at the Royal Alexandra Hospital, following surgery. Mary Johnson died in July 1942. The Johnson farm, known as "Stony Point" was sold in 1965. Part of it is now home to the South Peace Centennial Museum.

To view Johnson's diary of homesteading experiences in 1908 and 1909, visit www.southpeacearchives.org/fonds-548-oliver-h-johnson-fonds/

Creameries & Catastrophes

From W.D. Albright's "Dairying"

"Where settlers go the family cow goes also, supplying milk, cream and dairy butter. When a marketable surplus accumulates the usual move is to organize a creamery."

The following excerpts are transcribed from an essay entitled "Dairying" written by W.D. Albright in November 1934 (fonds 362). In this essay, Albright details the history of creameries in the Peace River Region, particularly the development of the creamery in Valhalla. This development was not without mishap; Albright also tells of a fire that destroyed $23,528 worth of product in today's currency.

The first and only co-operative creamery in the North was established in the Scandinavian community of Valhalla… During 1918 the settlers took turns hauling their cream to Grande Prairie. The next year the cream was graded, tested and paid for at a local receiving station, but neither plan was very satisfactory owing to slow transport on poor roads… Co-operation had strong advocacy in Valhalla and during the fall and winter of 1918 several meetings were held to discuss the possibility of organizing and operating a co-operative creamery. As a result the Valhalla Co-operative Creamery Association was organized in the spring of 1919…Not, however, until the spring of 1920 was the Creamery built and then only after the support of neighbouring settlements such as Beaverlodge, Happy Valley, La Glace, Northfield and Niobe had been enlisted...

Right: Building the Creamery in Valhalla, ca. 1918 (Fonds 355, 2009.082.49)

The first cream was taken in on July 2, 1920. During that season the make of butter was 27,614 pounds. The peak of production was reached in 1924, when the output was 171,322 pounds...As it stood in 1933 the plant was valued at $9,200.00 and is quite complete in its equipment...

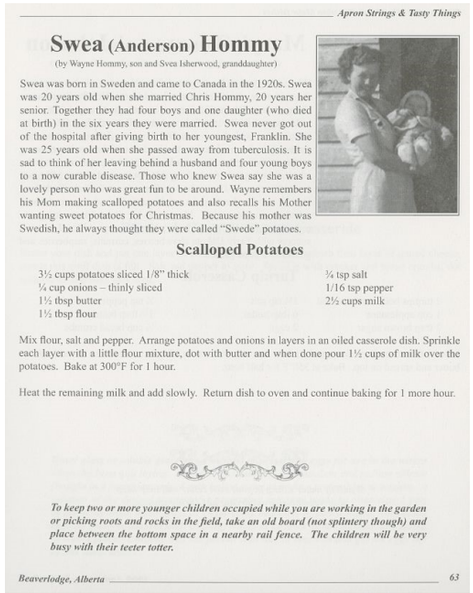
Quite a shock was sustained in 1922 when $1,580.00 worth of butter was burned at Sexsmith. The Station Agent had telephoned that he had a car ready on which to load butter. When it arrived the Agent found on examination that some oil and grease had been spilled in the car, and for fear of tainting refused to permit the butter to be loaded in it. The teamsters obtained permission to store the butter in an old building in town. The following night it burned.

Cookbooks in the Collection

"These cookies were always in good supply in grandma's pantry on the farm." "These little gems were made primarily for the Church Bazaar." "This is my family's favourite recipe."

Locally produced cookbooks are much more than a simple compilation of recipes; these humble texts can serve as rich sources of information about a community's relationship with food. Although they may be the source of your favourite marinade recipe, they can also share the history of a local community organization or provide valuable insight into gender roles, food availability, and cultural traditions —to name only a few examples.

The reference library of the South Peace Regional Archives contains more than a dozen locally produced cookbooks. Unlike large-scale publications, these cookbooks were created as grassroots projects, compiled by local churches, families, and community organizations. They offer a wealth of tried-and-true recipes, whether curated from larger commercial cookbooks or passed down from one generation to the next around the dinner table. They were generally distributed and sold locally, often as part of larger fundraising or awareness-raising campaigns. Some went on to gain regional or even national recognition, such as the Canadian bestseller *Home On The Range: Country Classics for the Modern Cook*, but most were known only within their local communities. How then, you might wonder, can we consider these important parts of the historical record?



Apron Strings & Tasty Things

Swea (Anderson) Hommy

(by Wayne Hommy, son and Svea Isherwood, granddaughter)

Swea was born in Sweden and came to Canada in the 1920s. Swea was 20 years old when she married Chris Hommy, 20 years her senior. Together they had four boys and one daughter (who died at birth) in the six years they were married. Swea never got out of the hospital after giving birth to her youngest, Franklin. She was 25 years old when she passed away from tuberculosis. It is sad to think of her leaving behind a husband and four young boys to a now curable disease. Those who knew Swea say she was a lovely person who was great fun to be around. Wayne remembers his Mom making scalloped potatoes and also recalls his Mother wanting sweet potatoes for Christmas. Because his mother was Swedish, he always thought they were called "Swede" potatoes.

Scalloped Potatoes

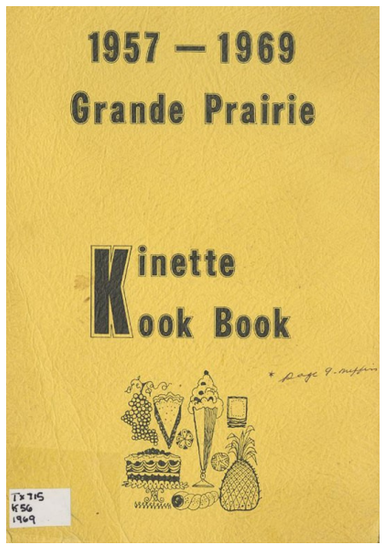
3½ cups potatoes sliced 1/8" thick
¼ cup onions – thinly sliced
1½ tbsp butter
1½ tbsp flour
¾ tsp salt
1/16 tsp pepper
2½ cups milk

Mix flour, salt and pepper. Arrange potatoes and onions in layers in an oiled casserole dish. Sprinkle each layer with a little flour mixture, dot with butter and when done pour 1½ cups of milk over the potatoes. Bake at 300°F for 1 hour.

Heat the remaining milk and add slowly. Return dish to oven and continue baking for 1 more hour.

To keep two or more younger children occupied while you are working in the garden or picking roots and rocks in the field, take an old board (not splintery though) and place between the bottom space in a nearby rail fence. The children will be very busy with their teeter totter.

Beaverlodge, Alberta 63



Above: A page from Apron Strings & Tasty Things: Celebrating our Pioneer Women of the Beaverlodge Area With Stories and Recipes, 1909-2009. *Each page highlights a different pioneer woman with a story, a photograph, a helpful hint and, of course, a recipe. (SPRA 2009.87.01, Reference Library Collection.)*

Left: 1957—1969 Grande Prairie Kinette Kook Book. *According to the introduction written by Kinette President Ruth Kenefiick, the cookbook was created to assist the Club "in helping our community." The text describes the purposes of the club, provides several examples of their recent projects, and lists its thirty-two active members. (SPRA 2010.74.02, Reference Library Collection)*

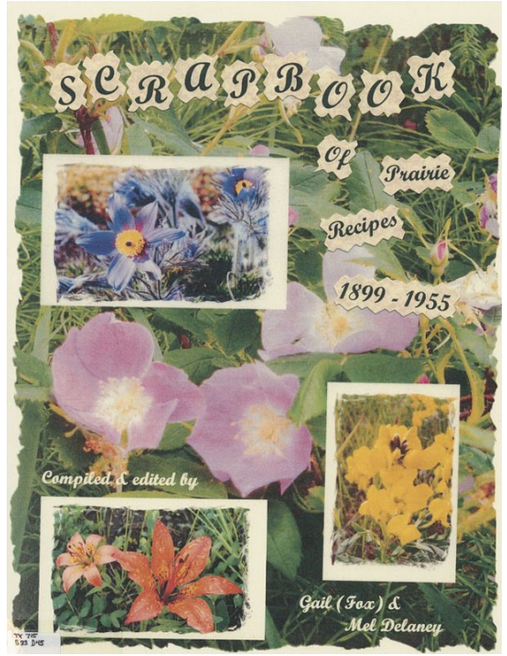
Consider what a cookbook might tell us, explicitly or not. A cookbook produced by a church or community group might provide a history of its organization, descriptions of its services, or a list of its current members. A cookbook compiled for a family reunion might share personal biographies, photographs, or family trees. A cookbook created as a fundraiser may include advertisements for local businesses. Even a commercial cookbook may have notes scribbled in the margins or stains on the most-used pages. But beyond these more obvious clues, cookbooks can tell us a lot about the circumstances of their creation and use.

Early community cookbooks were generally produced by women, for women. As a result, they often provide a variety of helpful household tips and recipes for household cleaners. Cookbooks provided a literary space where their stories could be shared and their wisdom valued. Many later cookbooks continue to honour that tradition by recognizing the contributions of women. Sometimes, these texts also reinforce gender roles or stereotypes in their language or marketing. More than one contain "recipes" for good husbands or marriages.

Because their recipes are often adapted to a specific environment or occasion, these cookbooks can provide us with clues about what foods were available and what they may have cost. Fruits, for example, may only have been available if they could be grown locally or preserved for future use. Instant foods such a Jell-O or soup mix have waxed and waned in popularity through the decades. Protein dishes offer hints about what animals are domesticated or hunted locally. Many cookbooks produced in the South Peace include recipes for trout, moose, and rabbits.

Cookbooks can also provide valuable clues about cultural traditions and ethnicities. So called pioneer cookbooks often showcase the recipes or ingredients of their European homelands. Indigenous cookbooks often provide tips for traditional gathering and a wide range of campfire cooking methods.

The next time you reach for a cookbook in your kitchen cupboard, or stumble upon a local cookbook in the corner of a thrift store, consider what lessons are contained between the pages. Those old jam stains may be disguising a historical treasure.

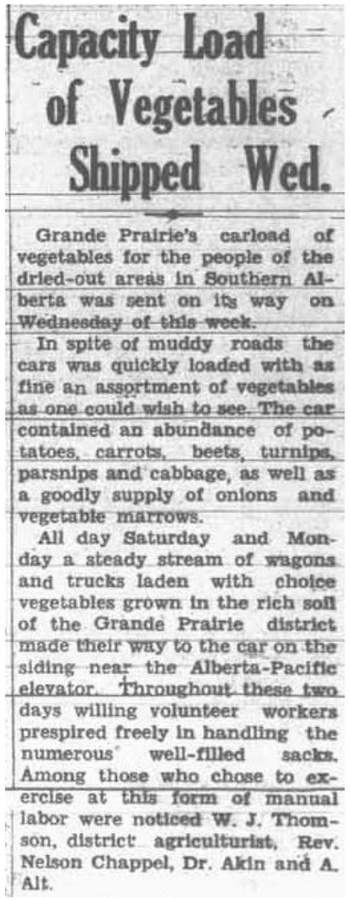


Right: Scrapbook of Prairie Recipes 1899-1955. *Compiled and edited by Gail (Fox) and Mel Delaney in 2009. This cookbook is dedicated to "all our mothers and grandmothers" who settled on the Canadian Prairies. This cookbook includes family biographical information as well as historical vignettes, photographs, and clippings. (SPRA TX 715 S33 D45, Reference Library Collection)*

Sharing the Bounty

Revisiting *This Week in History*

Kathryn Auger volunteered at the Archives from 2011 until her passing in 2017. Kathryn's blog series, "This Day in History," featured articles published in Grande Prairie newspapers between 1913 and 1950. Her posts developed a tremendous following and remain some of the Archives' most popular to this day. We are delighted to share with you this post, originally published on 22 September 2016, that highlights the agricultural bounty and generosity of the South Peace region.



Capacity Load of Vegetables Shipped Wed.

Grande Prairie's carload of vegetables for the people of the dried-out areas in Southern Alberta was sent on its way on Wednesday of this week.

In spite of muddy roads the cars was quickly loaded with as fine an assortment of vegetables as one could wish to see. The car contained an abundance of potatoes, carrots, beets, turnips, parsnips and cabbage, as well as a goodly supply of onions and vegetable marrows.

All day Saturday and Monday a steady stream of wagons and trucks laden with choice vegetables grown in the rich soil of the Grande Prairie district made their way to the car on the siding near the Alberta-Pacific elevator. Throughout these two days willing volunteer workers prespired freely in handling the numerous well-filled sacks. Among those who chose to exercise at this form of manual labor were noticed W. J. Thomson, district agriculturist, Rev. Nelson Chappel, Dr. Akin and A. Alt.

Sharing the Bounty

In the midst of the Great Depression, while southern Alberta and Saskatchewan were suffering terrible drought, the Peace River Country had bumper crops and vegetable gardens. Even though bad weather delayed harvest, the people of the north determined to share their bounty with the farmers in the south. Boxcars full of vegetables were collected and shipped out – just imagine the quantity it would take to fill one of those! The news items I chose tell about shipments from Grande Prairie and Sexsmith, but many other communities in the area took part in this great endeavor.

Sexsmith District Sends 30 Tons of Vegetables South - 5 October 1934

The first car of vegetables to leave the Peace River for the drought area steamed out of Sexsmith on Saturday afternoon, September 29th. This car contained 57,000 pounds of vegetables, almost a maximum car load.

Mr. J. McKinnon and Art. Fenton were the business managers of this effort and Rev. R. Simons canvassed for the necessary funds to see it through.

Top: Rhonda Lawton, Kathryn Auger, and Teresa Dyck building a gingerbread replica of the Campbell cabin, 3 December 2015.

Left: Grande Prairie Herald, 5 October 1934

Great credit is due Norman Cook of the livery barn and to Jack Cook who under difficult circumstances and over almost indescribable roads finished loading the car just as the train was about to pull into the station. Appreciation also is expressed for other trucks that hauled to the car. Hall and Jory, McNaughton's, MacKay's and many other donors who hauled their own loads to the car.

The response to this effort was magnificent, in fact it is thought that more vegetables were promised than would have filled two cars.

Give and Ye Shall Receive! - 5 October 1934

Monday, October eighth, is Thanksgiving Day.

Residents of the Peace River country have much to be thankful for in this year of grace.

True enough, the weatherman has seriously interfered with the harvesting and threshing of one of the finest crops of recent years.

To offset this discouragement has come a golden opportunity to lighten the load of our less fortunate neighbors in Southern Alberta whose crops and vegetable gardens were wiped out by drought.

The open-handed spirit of Peace Riverites has once again been exemplified by the immediate and splendid response to the suggestion that carloads of vegetables be donated and shipped to the stricken southern areas.

It would warm the cockles of the hearts of the most pessimistic to witness the vehicle loads of vegetables brought in many weary miles over almost impassable roads, in many instances necessitating four horses to a wagon.

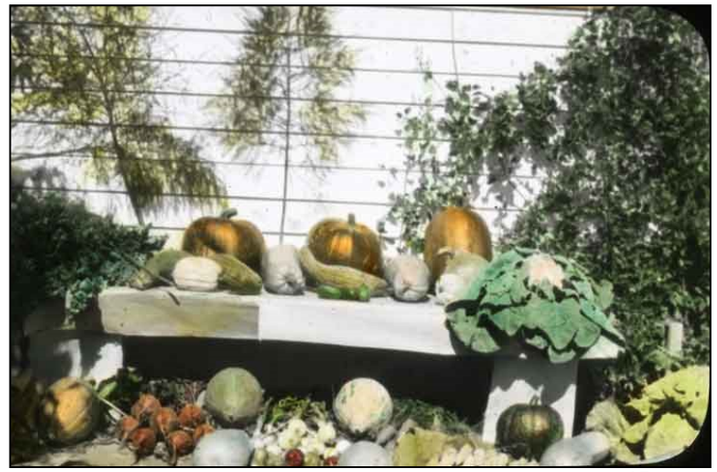
Nor were the townspeople at all backward. Those whose gardens were too small to provide a surplus came forward and purchased so they might add their quota. Others furnished money, labor and other requisites as their contribution.

From Spirit River to Dawson Creek comes word of every community doing their part in this worth-while humanitarian expression of willingness to share with those who have not of the abundance which has been given to those of the Peace this year.

Many requests have already been received for additional cars, local committees finding the supply contributed greatly exceeding original expectations.

There is, therefore, much for us to be thankful for at this period of Thanksgiving. Not only have we an abundance but out of same we have been given the wonderful opportunity of sharing it with others who have not.

Below: Vegetables grown at Beaverlodge Experimental Substation, 1927 (SPRA 362.02.08.061)



Olwen's Own Words:

Picnics & Preserves

In 1933, Olwen Sanger-Davies travelled from East Sussex, England to the Peace Country to visit her younger brother, Morgan. Olwen documented her visit in two personal scrapbooks, containing approximately 500 drawings and paintings. "Olwen's Own Words" features excerpts and illustrations from these scrapbooks.

Wednesday, June 28th

Having arrived at the Lake at 2:00, Miss Frazer and Morgan lit a fire - not on the most obvious place as we were told the C.P.R. did not allow picnickers there. They proceeded to cook bacon; however, the rain came on and spoilt their efforts and saved us from their results. We ate our lunch sheltering under a spruce fir.

August 11th -27th

The fruit in the garden and the wild saskatoons and raspberries were ripening fast.

Mr. and Mrs. Wardill; Mr. Paul, Norah, and Alice; and Mrs. Swanton all came and picked tins full of currants for their households.

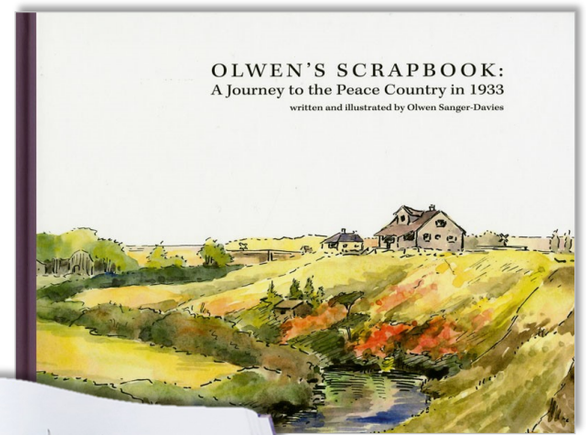
I joined the fashion and made: 10 lbs of red and white currant jelly, 20 lbs of black currant jam (which turned to stewed fruit), 5 lbs of strawberry jam, 5 lbs of raspberry jam, 6 lbs of raspberry-red currant jam, 9 lb of black and red currant jelly, and 14 lbs of rhubarb and ginger jam and jelly. We also dried peas and "canned" raspberries. Before this I had canned (bottled) rhubarb and gooseberries.

Olwen's Scrapbook: A Journey to the Peace Country in 1933 **can be purchased from the Archives for $40.00 + $2.00 GST. Cash and cheques are accepted.**

Purchase your copy of Olwen's Scrapbook today

ONLY $40.00 +GST

while quantities last



Limited copies!

Cash and cheques are accepted.

Feeding an Army

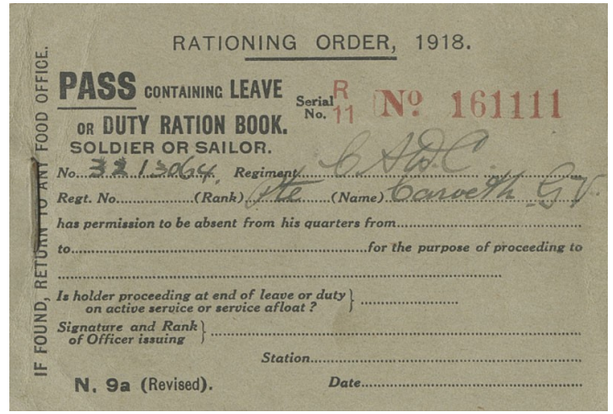
This article was contributed by Archives volunteer Kaylee Dyck. Kaylee researches First World War veterans of the South Peace in order to write biographies for the Archives' online Soldier's Memorial.

When thinking of a soldier's fare in the First World War, what often comes to mind is the infamous bully beef and hard biscuits. And while these made up the standard "iron ration" that was squeezed into a soldier's pack for use in emergencies, such as being cut off from regular food supplies, there was in fact much more variety in the average soldier's diet. The Canadian Department of Militia and Defence published a Manual of Military Cooking in 1916, and cookery schools were established throughout England and France, where soldiers were instructed in the preparation of appetizing and nutritious meals to sustain themselves and their comrades in all conditions. Pupils were also lectured on topics such as economy, cleanliness, and knife-sharpening. Nearly 94,000 Commonwealth soldiers were trained as cooks at these schools during the First World War.

Three South Peace soldiers are known to have attended cookery school during the war, and a number of others also served as cooks. Private Herbert Funnell, who homesteaded near Halcourt, attended a School of Cookery in June of 1917, likely at Etaples, France while recovering from various injuries. Studying the Manual of Military Cooking, he would have learned how to prepare meals that were in keeping with the official daily ration allotted to each soldier. The ration was as follows: 1 lb. each of meat, bread, and potatoes; 6 oz. of vegetables; 3 oz. of sugar; 2 oz. each of jam (or prunes), butter, and bacon; 2 oz. of either beans, rice, oatmeal, or flour; 1 oz. each of milk powder and cheese; .5 oz. each of split peas and salt; .25 oz. each of tea and coffee; 1/36 oz. of pepper. Rations fluctuated based on supply and the location of the unit. To ensure that men were not being cheated of their rations and that precious food supplies were not being wasted, a good cook would also have needed to be a proficient mathematician. In most cases, one cook was responsible for feeding one hundred men. Recipes in the Manual of Military Cooking ranged from pea soup, starting from 4 lbs. of split peas and intended to feed one hundred men, to treacle tarts, made with the popular Lyle's Golden Syrup. Golden Syrup also featured in a bean and bacon dish called Canadian Stew.

Below: Gabriel Basly (first from left) at Martincourt; French soldiers having dinner in the trenches, ca. 1914 (SPRA 164.02.17)

Like Private Funnell, Sapper Stanley Gilmore of Valleyview also attended cookery school while recovering from wounds, though he was posted to the school in London. Both men would have been introduced to the aforementioned recipes, as well as many others. Sapper Gilmore did not return to France after his time at the school, and records indicate that he was absent without leave on multiple occasions. Perhaps cooking held little interest for the former blacksmith?


RATIONING ORDER, 1918.

IF FOUND, RETURN TO ANY FOOD OFFICE.

PASS CONTAINING LEAVE Serial No. R 11 Nº 161111
OR DUTY RATION BOOK.
SOLDIER OR SAILOR.

No. 3213064 Regiment C.A.S.C.

Regt. No. (Rank) Pte (Name) Carveth G.V.

has permission to be absent from his quarters from

to for the purpose of proceeding to

Is holder proceeding at end of leave or duty on active service or service afloat ?

Signature and Rank of Officer issuing

Station

N. 9a (Revised). Date

Above: World War I Duty Ration Book for Private G.V. Carveth (3213064) in 1918 for use while on leave. (SPRA 1969.10.06)

The order of events in Corporal Fred Paverly's military career was rather the opposite of Gilmore's and Funnell's. Corporal Paverly travelled from the South Peace to Valcartier in September of 1914 to join the army. Upon arrival in England, he was taken on command at the School of Cookery at Aldershot. This school had been established by the British Army in 1913 as its first catering school. Soldier-cooks were taught to prepare meals using a variety of apparatuses, ranging from two-wheeled stoves that could be cooked on while marching, to temporary ovens made of scrap metal and whatever else could be scrounged up at each new location. Corporal Paverly, being in the artillery, would have had limited ingredients and equipment at his disposal. Artillery kitchens were set up in the rear, but were often within the range of enemy artillery. Corporal Paverly was awarded his cooking certificate in January of 1915, and in August he was sent to France. Unlike Private Funnell and Sapper Gilmore, Corporal Paverly was wounded after attending cookery school. In November of 1917, he sustained shrapnel wounds to the thigh; after having recovered, he attended Mining and Tunnelling School.

Despite the training of cooks, many soldiers complained about the bland and sometimes unrecognizable meals they were served. To make things more palatable, bottles of condiments were often procured from civilian markets, and many men received food parcels from home. While on leave in England, soldiers were entitled to the same rations as civilians, as seen in Private Gerald Carveth's duty ration book. Special Christmas dinners were also planned by some units, including those at the front, offering both officers and enlisted men a break from the usual fare. Menu items for such occasions included things such as mock turtle soup, roast beef, and Christmas pudding; dinner might have been followed by musical and theatrical performances.

Anecdotes surrounding the topic of food in the Great War abound, with the diets of soldiers and civilians alike having been affected by the war. As propaganda of that era loved to remind people, "an army marches on its stomach." Civilians were warned not to hoard food and army cooks were urged to be economical. Perhaps the army did not survive on tinned beef and hardtack alone as is often portrayed, but a hearty meal was no longer something taken for granted, and cooks on both the front lines and the home front suddenly had a new responsibility thrown upon them: to win the war.

Better With Bannock

A Versatile Indigenous Treat

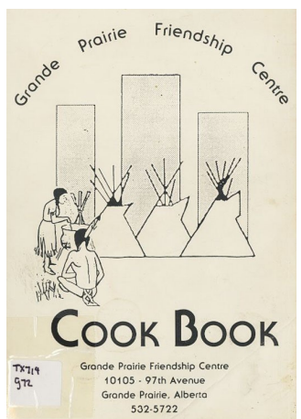
Bannock — a quick, flat bread — is found in Indigenous cuisine across North America. Recipes for bannock are as varied as the communities they come from. Here at the South Peace Regional Archives, recipes for bannock can be found in Indigenous oral histories (Mable Tennant, SPRA 133.14) and in local cookbooks within the Reference Library (Fonds 507).

The following recipe was originally published in the Grande Prairie Friendship Centre Cook Book, *which is available in the Archives reference library. It has been shared with permission from the Friendship Centre and from Shirley Blimke, who originally contributed it*.

BANNOCK Shirley Blimke

3 c. flour
Dash of salt
6 tsp. baking powder
2 tbsp. lard
2 c. (about) water

Combine dry ingredients in a bowl. Make a little well and pour in the water. Mix into a dough and knead. Flatten out and put into oven. If fried, do not add lard to the mixture. Instead, fry the bannock in lard OR cook on hot ashes over open fire. Especially good when fresh eaten with lard. Can also be made with boiled potatoes added.



Right: Grande Prairie Friendship Centre Cook Book, published ca. 1980s. (SPRA Reference Library, Fonds 507)

The following story was submitted by guest contributor Shelley Calliou, a volunteer member of the Indigenous History Committee. Shelley is a member of the As'in'i'wa'chi Ni'yaw Nation, also known as the Kelly Lake Cree Nation.

Bannock is a simple staple in native cuisine. Growing up it was available every day. My mosom/grandfather told me growing up trapping with his parents he learned to make it over an open fire. It was at our summer gatherings at Thunder Creek where he had a trapline and as he prepared for our berry harvesting, he made bannock over the fire.

That day after we spent the day picking, he grabbed a bowl and mixed flour, baking powder and water. He had a willow and put the bannock on the stick. Turning it every so often until it turned a golden brown. At the same time my kokum/grandma was preparing a traditional meal of moose meat and potatoes.

It was in these moments that sharing meals and coming together that you appreciated the knowledge that was being passed down to you. My mosom carried on this tradition at every summer gathering on the land which he learned from knowledge passed down through generations.

This summer his nephew Dan Campbell shared this teaching with my children as we camped on the land, sharing a meal and I'm grateful for elders who continue to pass down those traditions.

Serving Up Kindness

Soup Kitchens, Community Dinners, and More

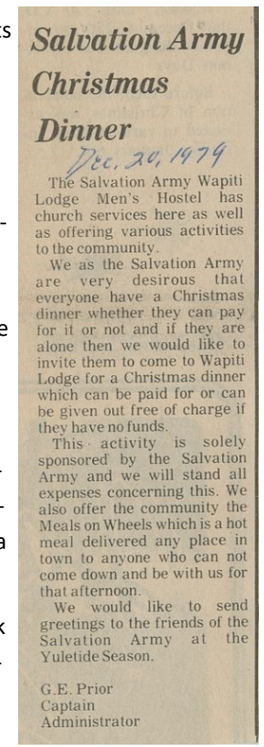
Scattered throughout the Archives' collections, we see evidence of communities in the South Peace coming together to feed the hungry. Friends and neighbours have often banded together when times were tough, but as the community has grown, so too has the need for more structured support. In 1919, Captain Gains and Martha Nelson established the Salvation Army in Grande Prairie. They and other local churches and organizations provided meals to those in need at free community dinners.

During the Great Depression, the relative agricultural prosperity of the region brought many debt-ridden homesteaders north in hopes of finding better living conditions. Assistance provided by the Unemployment Relief Act was supplemented by groups such as the Women's Institutes and the Imperial Order of the Daughters of the Empire (I.O.D.E.). These groups, and others, made hampers and hosted dinners through the Second World War and beyond.

In 1972, Meals on Wheels was introduced to Grande Prairie, delivering hot meals to those who were unable to cook for themselves at home. Many organizations helped administer this program to keep costs low, including the Royal Purple, Kinette Club, and the Welcome Wagon.

Left: Joan Campbell delivers Meals on Wheels, one of the service projects of the Kinettes. 1975 (SPRA 288.03.71)

In the early 1980s, when Alberta's economy was particularly hard hit, community groups again stepped in to offer help. The Grande Prairie Friendship Centre began offering Christmas hampers in addition to their regular programming and, in 1997, partnered with a number of community groups on the Canada Pre-Natal Nutrition Program.



Salvation Army Christmas Dinner

Dec. 20, 1979

The Salvation Army Wapiti Lodge Men's Hostel has church services here as well as offering various activities to the community.

We as the Salvation Army are very desirous that everyone have a Christmas dinner whether they can pay for it or not and if they are alone then we would like to invite them to come to Wapiti Lodge for a Christmas dinner which can be paid for or can be given out free of charge if they have no funds.

This activity is solely sponsored by the Salvation Army and we will stand all expenses concerning this. We also offer the community the Meals on Wheels which is a hot meal delivered any place in town to anyone who can not come down and be with us for that afternoon.

We would like to send greetings to the friends of the Salvation Army at the Yuletide Season.

G.E. Prior
Captain
Administrator

Above: Daily Herald Tribune, 20 December 1979 (From SPRA 510.24.18)

The Grande Prairie food bank amalgamated with the Salvation Army Family Services in 1989 and, a few years later, opened a soup kitchen to assist those experiencing homelessness. More recently, in 2019, the Grande Prairie Friendship Centre and the Salvation Army partnered to combine their kitchens in one centralized location to better meet the needs of the community.

Especially during the holidays, these groups remind us of the power of food… and a little kindness.

Engineering… Eggs?

In addition to working on missiles and drone carriers, R. Kay Trelle had a multitude of other creative engineering ideas, several of which were featured in the science and technology themed issue of Telling Our Stories *in September. Here, Kay turns his attention to a more domestic problem: how to properly cook an egg. Gail Prette, an SPRA board member and volunteer, transcribed Kay's notes.*

Left: Kay Trelle in the garden, ca. 1930 (SPRA 193.02.03.11)

Ref. Woman's Day Encyclopedia of Cookery – Volume 4, page 596 to 600

- Wt. / doz.: Small 28 oz.; Med 21 oz.; Large 24 oz.; Ex Large 27 oz.; Jumbo 30 oz.
- Grade AA & A: Have small air cell & a large portion of thick white
- Grade B & C: Have larger air space, thinner whites, flat yolks which may break easily and show up off centre in hard boiled
- Warm eggs - Yolk breaks more easily
- Store eggs broad end up
- Whites alone - Whipping will increase volume 2 ½ to 4 times
  - Greater volume at room temperature
  - Less volume if any yolk is in the whites
  - Consider vacuum mixing to keep air bubbles from mixing in. This could minimize breaking shells during boiling
  - Just stir & do not whip to make egg mix marbleized and not emulsified

To Cook Eggs in the Shell - Normal Procedure

- Lower eggs carefully into rapidly boiling water
- Immediately lower heat to just under the boil and cook for required length of time
- Cooking time varies with: size of egg, temperature of egg, amount of water used
- For large eggs (not extra large or jumbo) at room temperature approximately 70 Deg. F
- Use approximately 1 pint of water per egg
- Eggs must be well covered with water (so this sets pan size)
- Use fresh eggs although hard to peel
- Timing
  - 3 minute – very soft, yolks runny, whites jelly like
  - 4 minute – yolk soft to runny, whites barely set
  - 5 minute – yolk soft, white completely set
  - 6 minute – yolk beginning to set on outside, white completely set. These eggs are plunged into cold water immediately after cooking, then carefully peeled
  - 10 minute – hard cooked egg, more easily shelled if small end is pricked with needle before cooking. Crack them by tapping gently all over and start shelling at large end where air space is

Egg: Possible Machine 4-12-73

Write up for public appeal

1. Hole is necessary for this process of mixing
2. Hole is necessary for possible injecting flavor during mixing
3. In no circumstances inform public about vacuum process to prevent egg shell breakage
4. Boiling (cooking) times must be determined for various desires
5. Decorative plug in egg for sales appeal

"Accentuate the Positive"

Possible Procedure (hard shelled eggs – feed hens lots of grit)

A

- Drill shell
- Mix yolk & white
- Vibrate & vacuum to draw off air
- Cook
- Plug/seal hole (Decoration)

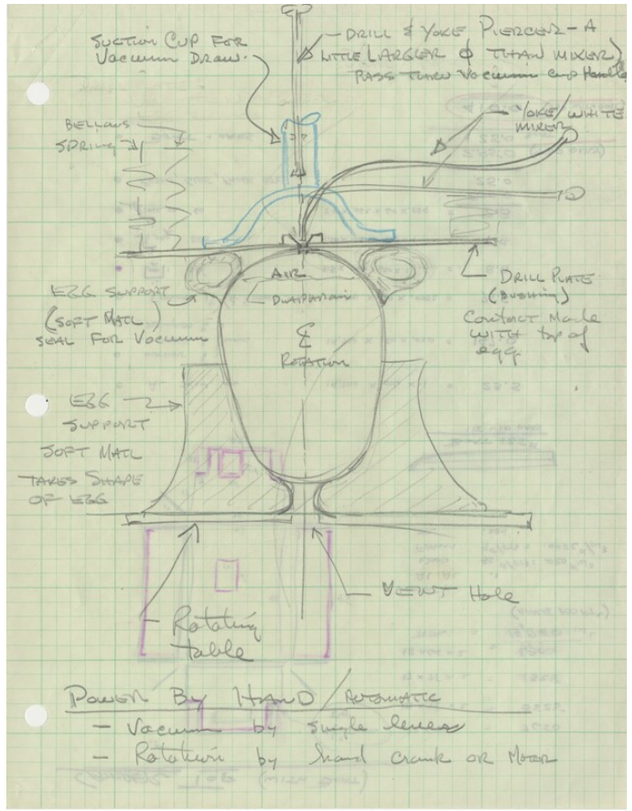
B

- Drill shell
- Vacuum & mix yolk & white
- Cook
- Plug/seal Hole (Decoration)

C

- Drill shell
- Vacuum
- Mix yolk
- Vibrate in vacuum
- Cook
- Plug/seal Hole (Decoration)

Below: Kay's drawing of a possible egg cooking device, 1973 (SPRA 438.02)



Food for Thought

This issue's featured photographs showcase food and food preparation from the South Peace. Whether they are cooking over a fire or cooking for a crowd, the people in these photographs remind us that food has the power to bring us together.

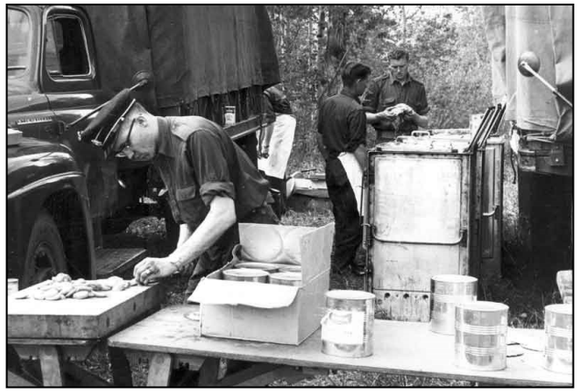
Top left: Breakfast of "Twists" at Sturgeon Lake camp out for CGIT "Honeybee" girls, 1963 (SPRA 435.01.25-4)

Top right: The family churning. W. D. Albright, Eileen and Bruce about 1915 or 1916. (SPRA 362.02.11.03)

Left: Nurse Drynan and friends cook a meal on the trail. The photograph is from Nurses Baird and Drynan's book of poetry, "Meditations While Migrating," on their trip from Grande Prairie to Edmonton. 1914 (SPRA 1991.09.01e)

Bottom left: Food preparation at a Grande Prairie cadet camp, ca. 1979 (SPRA 192.04.03.04)

Bottom right: Jack Conrad and Jean Conrad preparing Christmas dinner, 1945 (SPRA 259.08.04)



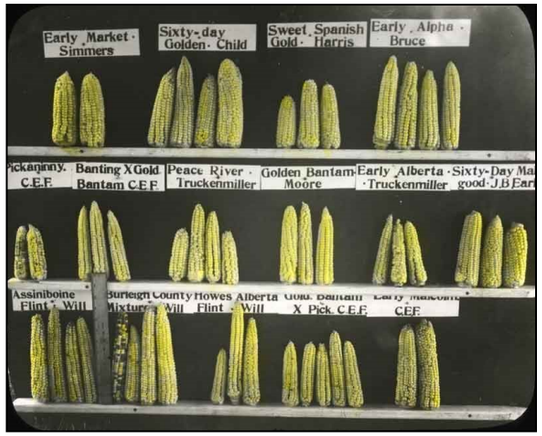
Right: A popular fundraiser for the Grande Prairie Branch of the Royal Purple was the Shopping Spree. The winner of the raffle had a specified amount of time (e.g. 3 minutes) to race down the aisles and gather as much food as they could. 1972 (SPRA 273.04.18)

Bottom left: Specimen ears of corn grown in the variety test. Photographed by W. D. Albright. 1932 (SPRA 362.02.08.114)

Bottom right: Cooks at the pancake breakfast, part of the celebration for Fairview College's 50th Anniversary, July 1, 2001 (SPRA 190.02.01.1497.22)

Top left: Road-building crew stopped for lunch while building the road to the Bezanson townsite in 1914. (SPRA 1990.30.090)

Top right: Ora Grimm and baby Norma Grimm eating some lunch in a field at harvest, 1944 (SPRA 676.03.03.01.024)



Cooking With Betty

Elizabeth “Betty” Smart was born in Bassano, Alberta in 1921, the daughter of Archie Smart and his English War Bride, Mabel. In 1928, the family moved north to the Flying Shot Lake District. When Betty’s mother passed away in 1938, she spent a year at home keeping house for her father and two younger siblings. Afterwards, Betty went on to Vermilion Agricultural College and obtained a Home Economics Degree. She became an expert cook, seamstress and craftsperson.

Returning to Grande Prairie in 1941, Betty cooked for the Grande Prairie Hospital, helped her father with his market garden and, later, cooked for the first group of students in the Wapiti Dorm (Grande Prairie High School’s student accommodations) when it was located at the Military Training Center. Later, she worked at Nelson & Archibald’s General Store.

In 1944, Betty married Jack Welter, from Sexsmith. Jack & Betty raised six children: Fred, Margaret, Frances, Ruth, Janet and Wayne. Betty enjoyed writing, and the stories were collected and enjoyed by her children & grandchildren. Many of her stories are preserved at the South Peace Regional Archives in the Betty Welter fonds (Fonds 129). Archives volunteer Suzanne Dunn is helping us make more content from Betty’s collection accessible through transcription.

The following excerpt is from Betty’s story “Cooking at the First Dorm,” documenting her time working at Wapiti Dorm during the 1944-1945 school year. It has been abridged for inclusion in Telling Our Stories*. The full story, and others, are now available online at www.southpeacearchives.org/betty-welter-fonds*

School eventually commenced and students arrived from all directions. We had 58 people to feed; students were charged $15.00 per month for their room and board. They were assigned jobs every day – vegetable peeling, dishes, etc. We soon worked out a system...

We could use some produce from the students' parents at market value and did procure some honey, lard, potatoes, root vegetables and eggs. The merchants were so helpful and co-operative to us at the dorm and put many things our way. I had known most of them since I was a little girl as Grande Prairie was pretty small then and you knew nearly everyone. I was most grateful to them all.

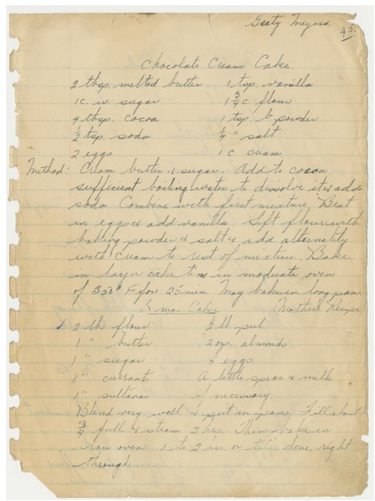
The school district wanted me to take stock of food stuffs over Christmas holidays. They certainly breathed easier to find the students were being fed for just under the $15.00 charged.

Menus were made up a week in advance and I tried my best to give the students a balanced, nutritional diet as well as trying to stretch rationed foods. One became quite crafty with rationing and scrimped a bit on sugar, butter, etc. in the recipes. Sometimes I could squeeze out enough for a batch of fudge on student dance nights or ‘sock hops'. Candy and chocolate were very scarce, sometimes we could get cocoa or walnuts which helped the fudge situation and the students seemed to enjoy it and certainly didn't complain...

Right: From Fonds 129: Betty Welter fonds (SPRA 2005.101.1)

The school year ran into July to make up the required number of days. I had to take stock thoroughly to close out the year. Very few dishes had been broken and the students were very helpful and dependable through the year. Thus ended an extremely busy and enjoyable start for the dorm. I love to cook, so tackling 10 pies for dinner or 7 dozen buns for supper didn't bother me.

I received a thank you letter from the school stating that they were well pleased with my efforts and that the trial year had been successful. My contract was over with their final inspection. The position was available again in September of 1945. They invited me to apply ‘at a much reduced salary’. Needless to say, I did not apply.



Left: A leaf from one of Betty's handwritten cookbooks, containing recipes for Chocolate Cream Cake and Xmas Cake. The book was originally bound but, over time, the pages have separated (From SPRA 129.07.01)

The Betty Welter fonds contains three commercial cookbooks and two handwritten cookbooks. Several of the books have enclosures that Betty collected through the years. The handwritten cookbooks include annotations and personal recipes, including this one for a festive Christmas cake:

Xmas Cake (Mother’s Recipe)

2 lbs. flour
1 “ butter
1 “ sugar
1 “ currants
1 “ sultanas
1/2 lb. peel
2 ozs. Almonds
5 eggs
A little spice & milk if necessary

Blend very well & put in pans. Fill about 3/4 full & steam 2 hrs. Then bake in slow oven 1 to 2 hrs. or till done right through.

This recipe, like many from the time, assume a certain level of cooking ability and cooking technology. By today’s standards, a “slow oven” generally has a temperature range from 300-325° F. A cake is usually “done right through” when a toothpick inserted in the center comes out clean.

New Blog Coming Soon!

Did you enjoy this article? Beginning in January, the South Peace Regional Archives will be launching a limited-run blog series called “Cooking with Betty.” Each week, we will share Betty’s perspectives on “Raising Children in Grande Prairie During the 50’s” along with a recipe (or two!) from her handwritten cookbooks. This blog series is made possible with help from volunteer Suzanne Dunn, who is currently transcribing content from the Betty Welter fonds.

Archives in the Community

Although the South Peace Regional Archives' reading room has been closed to the public, our staff and volunteers have been hard at work bringing local history to you through social media and special projects. These are just two recent outreach projects.

Above: The poppy bunting display at the Grande Prairie museum. Each flag was hand crafted by local Girl Guides.

Left: Aria Rolston, member of the 3rd Grande Prairie Brownie Unit, assembles her poppy flag.

Ask An Archivist Day

October 7th was #AskAnArchivist Day and the South Peace Regional Archives celebrated by gathering some of our most commonly asked questions and having our Archivist answer them on social media.

What kinds of records do you collect? What areas do your Archives cover? **What is the oldest item in your collection?** Do you have any resources for teachers? **What is your favourite photograph?** Do you have records related to veterans? **How can I learn more?**

To see the answers to all of these questions, and stay up to date on all our activities and programs, visit the South Peace Regional Archives page on Facebook!

Remembrance Day

This year marks the 75th anniversary of the end of the Second World War. To commemorate this important event, the South Peace Regional Archives and Grande Prairie Museum partnered with Wapiti Meadows District – Girl Guides of Canada to create a poppy bunting display.

Using resources from the Archives, local Girl Guides learned about WWII female veterans and war brides from the South Peace, as well as the symbolism of the poppy. Members from fourteen local units then each created a poppy flag that was used to decorate the joint Archives– Museum display at the Grande Prairie Museum for the month of November.

Thank You, Archives Supporters!

The South Peace Regional Archives appreciates financial contributions of all sizes. This issue, we would like to recognize two special contributions to the Archives' mission of gathering, preserving, and sharing local history.

We would like to gratefully acknowledge

Fletcher Mudryk LLP

The South Peace Regional Archives would like to express its appreciation for a generous donation from Fletcher Mudryk LLP: Chartered Professional Accountants.

The donation was made in memory of Mary Nutting, founder of the South Peace Regional Archives. Mary's time with the Archives created a legacy that will endure for generations. Fletcher Mudryk has been serving the Grande Prairie Area for more than 80 years. Their gift to the Archives ensures the continued success of Mary's legacy and our community history.

Above: Alyssa Currie, Executive Director of the Archives accepts a cheque from Jan Nutting, partner at Fletcher Mudryk LLP and son of the late Mary Nutting

Above: Gail Prette presents a novelty cheque to Executive Director Alyssa Currie. Gail collected donations to the Archives to celebrate her birthday. Gifts such as these help the Archives continue our mission. Happy Birthday Gail!

We would like to gratefully acknowledge

The Friends and Family of Gail Prette

Earlier this year, Archives' volunteer and Board Member Gail Prette, celebrated a special birthday milestone. To mark the special occasion, she turned to social media and asked her friends and family to make a donation to the Archives in lieu of attending a party. Over the next several months, donations were made on Facebook (through Giving Fund Canada) and directly to the Archives in Gail's name. We are incredibly thankful for these generous donations, and to Gail Prette for her continued support of our organization. Happy Birthday Gail!

New at the Archives

Since we've been closed to the public for the last several months, we haven't been accessioning many new fonds. This means that we've been hard at work completing other essential archival activities, in particular, we've had much more time to devote to processing records for public use.

In September, we finished arranging and describing the Vader-Grimm Family fonds (676). The arrangement of this fonds was started in 2018 by our Archives Assistant (Student) Sonya, who unfortunately didn't have time to complete it before her term was over. This fonds contains records that depict family and farm life in Rycroft and Spirit River. The finding aid, along with a select number of photographs, are now available to view on our website.

Additionally, we have recently revisited the Bill Turnbull fonds and are making great progress. Records in this fonds were donated in 2013, 2014, and 2016. Processing this fonds began in 2017 but due to various circumstances, processing halted completely in 2018. Bill Turnbull was an educator and active member of the running community in Grande Prairie area from the 1970s through to the early 2000s. His records (including hundreds of photographs) show a snapshot of that running community. We are very excited that these records will soon be available for the public to explore.

While we haven't been accessioning many new fonds we have still been receiving some new records. One notable donation was 12 bankers boxes from Trish Wright. Wright has done many things in her life including practicing as a lawyer, teaching at the college, counselling, and working at the Northern Addictions Centre.

In Memory: Mathew Wozniak

The South Peace Regional Archives is saddened to announce the recent passing of our longtime supporter and friend, Mathew Wozniak.

Above: Mathew Wozniak at an Archives storytelling event

Mathew was an avid supporter of the Archives since 2007: as a donor, advocate, volunteer, and magazine contributor. From 2007-2015, Mathew donated several accruals to the Wozniak family fonds. His volunteer involvement at the Archives began in 2012, with the transcription and translation of his family's records from Polish. In total, he contributed over 600 hours to the Archives doing transcription and translation work. His projects have appeared in numerous Archives publications including, most recently, the September issue of *Telling Our Stories*.

Last year, at 93 years old, Mathew announced his retirement from volunteering at the Archives. He was presented with the Beth Sheehan Award in recognition of his contributions to the organization. He will be deeply missed by all his friends at the Archives.

South Peace Regional Archives Society
Membership Application/Renewal Form

Date: _____

Name: _____

Address: _____

Postal Code: _____ Phone: _____

E-mail: _____

I would like more information about becoming a: _____volunteer _____board member

Select your membership:

Yearly membership: receive communications to stay informed about issues and happenings at the Archives, get involved in the society, attend meetings, vote on issues, and run for office.

Lifetime membership: receive all of the benefits of a regular membership, without the hassle of yearly renewal, and know that your membership could have a greater immediate impact.

This membership is _____ new _____ renewal

Yearly Membership
$20.00/person or $30.00/couple _____

Lifetime Membership
$500.00/person _____

I wish to donate to the
South Peace Regional Archives _____

Total Membership and Donation _____

Please pay by cash or cheque to:
South Peace Regional Archives Society
Box 687, Grande Prairie, AB. T8V 3A8
Phone: 780-830-5105
Fax: 780-831-7371
Director@southpeacearchives.org

☐ Eco-option: I would like to receive a digital subscription to *Telling Our Stories*; I will receive an email link to a full-color copy of each issue. By selecting a digital subscription, I understand that I am opting out of receiving paper issues of *Telling Our Stories*.

Thank you for supporting

South Peace
REGIONAL ARCHIVES

www.southpeacearchives.org