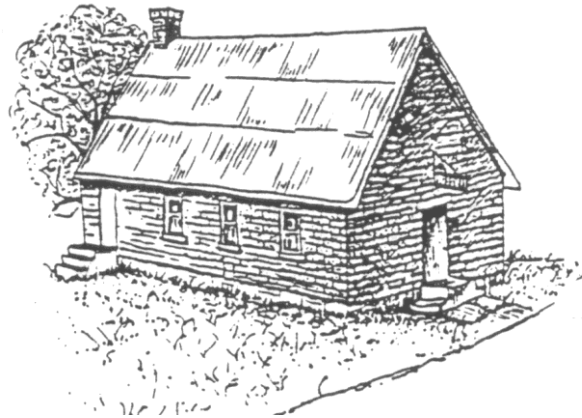


THE GOULBOURN NEWS



Produced by: The Goulbourn Township Historical Society (GTHS)

Issue #4-December 1998

RECENT EVENTS

Saturday November 14, 1998 (Ashton Pub, Ashton.)

Barry Roberts provided an informative walking tour of the Village of Ashton, explaining the historical significance of many of the old buildings. Barry and his family are former residents of the Ashton area, and Barry has been doing extensive research on the village. After the walking tour, 21 Goulbourn Township Historical Society members sat down to a wonderful roast beef dinner at the Pub. We were pleased to have 2 members from the Huntley Township Historical Society join us for the afternoon.

COMING EVENTS

Thursday November 26, 1998 (Goulbourn Museum, Stanley's Corners)

Local writer Barb Bottriell will discuss her soon to be released book on the history of Stittsville, "Stittsville: A Sense of Place". This multi-year project involved countless hours of historical research. We are very fortunate to have a writer of this caliber chronicling the history of our village. Many thanks go to Barb Bottriell for her dedication to this project.

December 1998

We are still 'tossing around' a date for this year's Christmas Party, for members of the Goulbourn Township Historical Society and the Museum Board. The date will be decided at our November 26th meeting of the GTHS. We are planning a 'potluck' affair with each member bringing a sample of their culinary skills.

January 28, 1999 (Goulbourn Museum, Stanley's Corners-7:30 p.m.)

Goulbourn Township Historical Society Annual Meeting. This is a business meeting and includes the election of the new Board.

**MEMBERS OF THE PUBLIC ARE WELCOME TO ATTEND ALL MEETINGS
AND SPECIAL EVENTS**

LOST PLACES

Issue #3 of the 'Goulbourn News' mentions a book called 'Lost Names and Places of Eastern Ontario'. The book references a community called Healey's, 8 km from Stittsville. Any information on this lost place would be appreciated. See page 8.

LOOKING BACK

PREPARING FOR WINTER IN PIONEER DAYS (originally printed in the GTHS Newsletter in November 1978.)

The grey November days make us acutely aware that winter is coming fast, and we face it either with dread, or with a sense of satisfaction that we have prepared well for the cold and have long cosy evenings ahead and a chance for outdoor sports.

A hundred years ago, in the rural areas, preparation for winter would be more strenuous than ours, for the peoples' comfort and well-being depended on being as self-sufficient as possible, with poor roads making extra supplies inaccessible. First of all, they would have warmed themselves several times already by cutting and splitting the wood for their winter's fuel and neat piles of it would be handy to the house.

The cellars would be bursting with rows of preserved and pickled fruits and vegetables, that had kept the housewife over hot kettles all summer, and there would be bins of apples, potatoes and other vegetables. Most families would

have a pit outside too, where they buried some of the vegetables and fruit, to protect it from the frost and which could be opened towards spring to produce fresh tasting produce.

Kitchens and attics would be strung with dried apples and herbs. There might be crocks of eggs in the cellar, preserved in salt or isinglass, since the hens did not lay much in winter.

Perhaps in November a pig would be killed, sausage and head cheese made, hams cured and the side meat fried down, put in crocks and preserved by a covering of lard. This provided the basic meat supply of the winter, varied occasionally by fowl and meat from wild animals.

There would be a barrel of flour in the corner of the pantry to provide the winter bread and, if it could be afforded, a 100 pound bag of sugar. The men could take satisfaction in barns crammed with hay, straw and grain to provide for the animals' needs.

Then as now, the darkening November days would be brightened by thoughts of Christmas and the holiday season ahead.

DID YOU KNOW

(taken from the book titled "What is it?" written by Lorraine O'Byrne in 1977.)

Where and what does the phrase "I'LL BE THERE WITH BELLS ON:" come from and mean?: Usually each of the six horses pulling a Conestoga Wagon wore a set of musical bells made of brass or iron,

mounted on an arched metal frame. If a wagon should run into difficulties en route and require someone's assistance, it was the common practice to repay those giving assistance with some of these bells. Therefore to arrive "with bells on" implied a trouble free journey and safe arrival.

A LITTLE PIECE OF HISTORY

This article is taken from the RICHMOND 150 Book that was published in 1968. We felt that this article would be of interest. The holiday season always brings thoughts of baked goods.

HISTORY OF THE RICHMOND BAKERY

Sam Wright came from Kemptville in the late 1800's and opened up a bakery business on Strachan Street. Gabriel Montgomery purchased the bakeshop and house from Sam Wright and operated the bakery business from December 1900 to November 1926, at which time he sold out to Joseph Sleeth of Ottawa, who continued the business until 1942.

Bread first sold for 18¢ a pan which consisted of four loaves. Then it was raised to 20¢ - 22¢ -24¢ - and 26¢.

Earl and Charles Dobson were the bakers for Mr. Montgomery. Bread drivers were David Dobson who retired in 1916, Wm. Boyle, Lloyd Bigford, Sam Edge, Mr. Hill and George MacGregor.

In 1930, Harold Brown decided to

go into business for himself. He rented a bakeshop on McBean Street, next to Mac Storey's store. The rent for the shop was \$12 per month, fully equipped. The equipment consisted of a counter, a gasoline engine, a mixer, a few utensils and a brick oven. There was no electricity in the shop, so light was supplied by kerosene lamps. The water for baking had to be hand pumped at the well and carried in. The brick bakery oven was fired by wood to a temperature of 400 degrees, then the fire box was emptied and the bread placed in the oven by use of long wooden-handled paddles. The bread remained in the oven for approximately 30 minutes and came out a lovely, crusty loaf of bread. About 325 loaves were baked at once.

In those days, Mr. Brown sold bread to Harold Moore for resale in his store for three cents per loaf and Mr. Moore sold it for five cents. Cost of firewood was 75¢ per cord and flour was \$1.85 per hundred pound bag.

The baker and his helper worked 16 hours a day. The baker earned \$35.00 a week and his helper \$3.00 to \$4.00 per week.

Later, electricity was installed and the rent was raised to \$13.00 a week.

There was no pastry made at the shop. Mr. Brown decided to commence bread delivery to the surrounding countryside. In order to do this, local farmers loaned him horses, if he would feed them. Mr. Brown obtained eight horses and three vans and started bread delivery in the area. Drivers had to feed the horses at 4 a.m. in order to be on the road by 7 a.m. Most of the time they didn't return until 7 p.m. During the winter they were sometimes delayed until all hours in the morning, often having to remain all night at some farm house.

The drivers covered an area of approximately 20 miles in all directions from Richmond. Most vans covered from 20-25 miles per day and some routes were covered two or three times a week. These were sometimes hectic trips, especially in winter, as the vans were so designed that the drivers had to sit on top of the van to drive. The drivers in those days, at least, saved their legs, as they never delivered to the door. The women were obliged to come to the van.

In 1933, Mr. Brown sold out his business to Mr. Bill Price and opened a bakery in Kemptville for three years. Mr. Brown joined the RCAF in 1939 and after discharge in May 1945, he again opened another bakery in a building on McBean street (behind Everett Hepton's house). This bake shop was considerably more modern. It had electricity and portable bake ovens heated with coke, but the water still had to be hand pumped and carried.

Bread was again delivered, but this time by trucks, except in winter when old Dobbin had to be relied upon. In this period, prices were going up. Bread sold for 8 to 10 cents a loaf, coke for heating was \$13.00 a ton and flour was \$4.00 a bag. The help could only work for a limited number of hours, wages had sky-rocketed to \$60.00 per week for a baker and \$25.00 per week for a helper.

The Richmond Bakery remained in this location until 1952 when Mr. Brown purchased a lot at the corner of McBean and Perth Streets. A new shop 40 feet by 87 feet was built and all new equipment installed, consisting of ovens heated by gas and oil, with revolving trays to ensure even baking. Steam is used which leaves the crust soft. The bake shop was completely wired for electricity and steam heated. Water was pumped into the building by electric pump--no more hand pumping and carrying.

Mr. Brown commenced baking pastry in his new shop and this grew into one of the main sales attractions. On Sundays, hundreds of city folks drive out to Richmond to purchase freshly baked "goodies". The fleet of trucks was increased to eight but this was cut out due to high cost of maintenance, driver problems and increased competition from large city bakeries. At present, two trucks are in service for delivery of baking to grocery stores, institutions, etc.

The Richmond Bakery Motto has always been, "We Bake Everything We Sell and We Sell everything We Bake".

MUSEUM NOTES:

The Museum is now officially closed for the season. Our attendance is up over last year with 370 visitors to the Museum. We played an active role in many

community events including the Heritage Day Quiz Show, Canada Day celebrations, the Richmond Fair and Villagefest. All these activities serve to reinforce our presence in the Township, and showcase some of our Goulbourn artifacts. Many thanks to those members who volunteered

their time to staff the tables at these events. It just isn't possible without you!

As a result of a large demand for information on local history and genealogy, the Museum has set up a small research center within the Museum itself. Here, visitors have direct access to our collection of local photographs as well as historical directories, assessment rolls, graveyard studies and a number of books on local history. The vertical files have also been moved from the Annex building to this center. Prior to this, the volunteers and myself were constantly travelling back and

forth from the Annex building retrieving files or books for Museum visitors. The photocopier we purchased is a wonderful asset for the Museum. It has already been used extensively by researchers and to support the Museum's copying needs. We charge 15¢ per copy.

On behalf of the Museum Board and myself, I would like to wish everyone a very Merry Christmas and every possible success in the New Year.

By: Donna Keays-Hockey, Curator

Historical researchers are reminded that the Archives for the Goulbourn Township Historical Society are housed at the Richmond Library. The Archives have copies of the Museum's photographic collection and vertical files. Goulbourn Census records for 1851 and 1861 are available, as are many cemetery studies for the Township parishes.

The Richmond Library is open every afternoon between 2 p.m. and 5 p.m. as well as a number of mornings and evenings each week. (Richmond Library 838-2026)

Here is a list of photocopied excerpts on various subjects relating to our area, made up by Jean Armstrong, that is in the GTHS Files at the Richmond Library as noted in the GTHS Newsletter in March 1980.

- 1) Faith of Our Fathers-Deanery of Carleton, Parish of Ashton and Parish of Bells Corners and Hazeldean.
- 2) Pioneer Sketches in the District of Bathurst-Richmond & The Duke.
- 3) Historical Record and Souvenir of the Centenary Observances of Christ Church Parish, Ashton, Ont. 1845-1945.
- 4) The Story of the Churches-The Mission of Ashton (Anglican) and The Ashton charge (United). Sent in by Marilyn Wilson.
- 5) Ontario Historical Society-The Song of the Battle of the Windmill.
- 6) Canada Past Present & Future-Carleton.
- 7) The Bytown Gazette-A Pioneer Newspaper. By Hammett P. Hill, K.C.
- 8) Ontario Historical Society-The Founding of Three Military Settlements in Eastern Ontario-Perth, Lanark & Richmond 1815-20.
- 9) The History of Methodism in Canada-Perth & Richmond.
- 10) Ontario Historical Society-Military Settlements 1815-20. Perth, Lanark & Richmond.
- 11) From the Hill Collection, National Archives-The Carleton Election-Canto I to X (1 to 10).

These should prove to be excellent reference material.

Also available at all three Goulbourn library locations and at the Goulbourn Museum is a microfiche version of the scrapbooks of the late Florence Sparks.

Mrs. Sparks resided in the Stittsville area and created twenty eight scrapbooks between 1940 and 1980. These books contain newspaper clippings of births, deaths, marriages, and various news stories from the Goulbourn area. With the kind permission of her son Garry Pritchard, the GTHS has had these scrapbooks converted to microfiche.

*****RECIPES*****

It's the Holiday time of year again and that brings thoughts of Christmas goodies. You head for your family cookbook or dig out that loose piece of paper that has the time honoured success of being a family favourite. Here are a few 'goodies' from our recipe files.

PLUM PUDDING
(from Erskine Rivington)

- | | |
|---|------------------------------------|
| 3 cups raisins | 1/2 tsp allspice |
| 1/2 cups currants | 1/4 tsp cloves |
| 1 cup chopped mixed candied peel and citron | 1/4 tsp ginger |
| 1/2 cup sliced blanched almonds | 1 1/4 cup chopped beef suet |
| 1 cup sifted all-purpose flour | 2 cups coarse soft bread crumbs |
| 2 tsp baking powder | 1 cup brown sugar |
| 1/2 baking soda | 6 beaten eggs |
| 1 tsp salt | 1/4 cup brandy, rum or fruit |
| 2 tsp cinnamon | juice (pineapple, grape or orange) |
| 1/2 tsp nutmeg | 1/4 cup molasses |

Combine first four ingredients. Sift flour with baking powder, soda, salt and spices. Add fruit mixture and mix well to separate pieces. Stir in suet, bread crumbs and sugar. Add remaining ingredients and combine thoroughly. Fill two well-greased, 1-quart pudding bowls about three-quarters full. Cover with greased foil and tie securely. Steam over rapidly boiling water, tightly covered, for 3 1/2 hours. Turn out of moulds and cool on cake racks. Rewrap and store in a cool dry place, preferably for a week or more before serving.

To serve, steam in tightly covered mould or well wrapped foil package for about 1 1/4 hours. To reheat smaller quantities, wrap slices in foil and place in oven at 300°F to 325°F for 15 to 20 minutes. Serve with your favourite sauce. Makes two large puddings.

***FIVE ROSES* FLOUR PUDDING SAUCES**

VANILLA SAUCE

2 tbsp butter	A few grains salt
2 tbsp Five Roses Enriched Flour	3 to 4 tbsp sugar
1 1/4 cups rich hot milk	3/4 tsp vanilla

Melt butter, stir in flour and mix well. Add warm milk gradually; stir over direct heat until mixture thickens. Add sugar and salt. Cover tightly and cook in top of double boiler for 10 minutes longer, stirring occasionally. Remove from fire and add flavouring.

The flavour of this sauce may be varied by the addition of melted unsweetened chocolate, caramel or cocoa syrup, orange, lemon or almond extracts. To make a rich, foamy type of sauce, add 1 or 2 slightly-beaten egg yolks to the mixture 2 minutes before it is removed from the fire. Before serving, add flavouring and fold in stiffly-whipped egg whites. When adding egg yolks, add a little hot liquid to the yolks, then return to double boiler to finish cooking.

FROM THE HERITAGE COLLECTION OF HOME-TESTED RECIPES **1784-1984 WILLIAMSTOWN, ONTARIO**

OLD-FASHIONED GINGERBREAD WITH SWEET AND SOUR SAUCE **GINGERBREAD (this recipe is at least 110 years old)**

1/2 cup butter	1 1/2 teaspoons soda
1/2 cup brown sugar	1/2 teaspoon salt
1 egg	1 teaspoon ginger
1 cup molasses	1 teaspoon cinnamon
2 cups flour	1/2 teaspoon cloves

Cream the butter and sugar and add the egg and molasses. Beat well. Sift the dry ingredients and gradually beat into first mixture. Add last, 1 cup HOT water and stir well. The mixture will be soft and smooth. Pour into greased 8 x 12 pan. Bake at 350°F for 35-40 minutes.

SAUCE (Makes 1 1/2 cups)

2 tablespoons flour	pinch salt
2/3 cup brown sugar	1 cup cold water

Mix dry ingredients together and add cold water gradually. Cook over medium heat, stirring until thick, then for 2 minutes. Remove from heat and add: 2 tablespoons butter, 1/2 tsp vinegar, 1 teaspoon vanilla. Serve hot on warm gingerbread.

**WE WOULD LIKE TO WISH YOU ALL A VERY MERRY CHRISTMAS,
HAPPY HOLIDAYS
AND
A NEW YEAR FILLED WITH HAPPINESS AND GOOD HEALTH**

MEMBERSHIP APPLICATION
To the Goulbourn Township Historical Society

Last Name: _____ First Name: _____
Street Address: _____
Town or City: _____ Province: _____
Postal Code: _____ Telephone: (_____) _____ - _____
Date: _____ Amount Enclosed: _____

Memberships in the Goulbourn Township Historical Society are \$10.00 for one year. Please make your cheque payable to “The Goulbourn Township Historical Society” and mail it to: The Goulbourn Township Museum and Historical Society c/o The Township of Goulbourn, 2135 Huntley Road, P.O. Box 189, Stittsville, Ontario K2S 1A3.

The mandate of the Goulbourn Township Historical Society is to foster an understanding of our local heritage. Meetings are held on the 4th Thursday of the month. Most meetings have a guest speaker, addressing a topic of historical interest. The Historical Society is active within the schools, speaking to children about the history of the township and showing them some of the artifacts we have on display at the Museum. The Society also participates in Township events such as Canada Day, Villagefest and the Richmond Fair.

Members of “The Goulbourn News” committee are: Erskine Rivington, Hilda Moore, Donna Hockey and Virginia Notley. If you have questions or suggestions you are invited to call Hilda 838-2274 or Virginia 836-1556.

