

# The Goulbourn News



*Produced by the Goulbourn Historical Society & Museum  
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Please visit our website at [www.goulbournmuseum.ca](http://www.goulbournmuseum.ca)*

**Issue #36-April 2004**

## **PAST EVENTS**

### **Saturday June 12, 2004-10 a.m.-Pioneer Cemetery Tour-Richmond, Ontario**

Goulbourn Historical Society members enjoyed a beautiful spring day while touring St. John's Anglican Cemetery, St. Andrew's Presbyterian Cemetery and St. Philip's Roman Catholic Cemetery in the Village of Richmond. After lunch, at the Richmond Cafe, the members finished with a tour of St. Paul's United Cemetery on Perth Street. The burial sites of many well-known pioneers were visited including that of: Colonel George T. Burke, Captain George Lyon, Captain John Lewis, Henry McElroy and George Birtch.

## **COMING EVENTS**

### **Thursday September 9, 2004-Goulbourn Museum-7:30 p.m.**

#### **The Council of Heritage Organizations in Ottawa (CHOO) Meeting**

CHOO was formally established in 1992 as an umbrella group representing the interests of a large number of heritage organizations across the City. Its mandate includes lobbying Council members for adequate resources to preserve and protect local heritage. CHOO meetings are held in various locations throughout the City to ensure equal accessibility for all its members. Heritage enthusiasts are encouraged to attend this meeting and assist CHOO's Board of Directors in charting a course to ensure heritage receives appropriate recognition.

### **Saturday October 2, 2004 - GARAGE SALE – St. Andrew's Presbyterian Church (Stittsville Main Street & Warner Colpitts Lane)**

The Goulbourn Township Historical Society is holding a garage sale on the lawn of St. Andrew's Presbyterian Church in conjunction with Stittsville's Villagefest celebrations. This event is guaranteed to attract a large crowd, so call either Georgia Derrick at 836-7931, or Joan Darby at 838-5692, by September 12, 2004, to reserve a table (Cost per table is \$10.00). This event is a fundraising initiative of the Historical Society's Program Committee, and everyone is most welcome to participate.

## HOT OFF THE PRESS

Copies of *The Ghosts of Goulbourn*, written by Stittsville author Bernie Shaw, are now available at the Goulbourn Museum at a price of \$10.00 each. Seventeen spooky tales are recounted, all of which occurred right here in the Goulbourn community. Whether you believe in the paranormal or not, this collection is guaranteed to make you take a second look at the historic buildings where these strange incidents transpired—*but don't go at night!*

## LOOKING BACK

### INTERVIEW WITH WILLIAM AND MABEL ANDERSON

Interviewed and tape recorded by  
G.T.H.S. member Sandra Franks on  
April 18, 1979.

Transcribed by G.T.H.S. member Cheryl  
McCoy in October 2003.

This is Part One of a Two Part Series.

(Mabel) I was born in 1895, am in my 84<sup>th</sup> year and that is how long I've lived here. I was born here in this house. My Grandfather built this house before he was married. My Father was born here, with all his brothers and sisters, and then he took over the farm and we were all born here. This farm has always been in our family. We have the deed from the Crown dated 1839. They wouldn't give the deed until he built the stone house but he was here before that. As far as we know, the Anderson's came out from Scotland in 1819 and settled about two miles up the road. The remains of the old stone house were up there. I think it is on Carl Wagner's place up there, Dwyer Hill Farms. That's where our great Grandfather settled when he came out and then he bought farms all around for his sons and this is the one bought for our Grandfather. As far as we know, our great Grandfather was not a soldier just came out and settled here. Most of the soldiers settled on the 2<sup>nd</sup> line, 'Soldier's Line'.

(William) This farm was 200 acres. There is a half-acre out for the school over here, so we have 199 ½ now. The house was built in about 1839. They didn't get a (land) grant but paid 60 to 80 pounds for the farm. Many soldiers got grants but not the settlers. A lot of those people that built those houses, especially along the Rideau, came out to build the Rideau Canal and settled and stayed after. A lot of them were stone masons and built a lot of stone homes. I think my great Grandfather was a farmer in Scotland. I guess they didn't have much there and they thought they would like to come and make a start in a new country.

(Mabel) In 1885, my Mother and Dad were married and Grandpa gave Mother 20 sheep. There has been sheep here ever since. Sheep were raised for wool but you never made too much money out of the wool except during wartime. Last two years, made a little more but for years we only made enough out of the wool to pay for the clipping. Don't make much for your wool yet, Willie said, that only you have to take it off them, he wouldn't bother for all you get, you know. Because like everything else, the clippings gone up and by the time you bag it up and take it up to the Wool Growers, you don't get much. They give you a little when you take it in and then when they grade it, they give you a little more. It used to be, years ago, when individuals came around and bought your wool, they bought it by the pound and you knew where you were, you see. Since the Wool Growers took it over, you have to take it all there. Up until the Wool Growers started in Carleton Place, there was different men bought your wool. I never spun but my Mother was a good

spinner and we have the old spinning wheel she used and her Mother used.

The stone part of this house is the original house and the log building at the gate is an old original building. That was built right near the first and was used for pigs mostly. There was a cellar and root house as they boiled roots for feed. There was a furnace in it for boiling the roots and mixing the feed. Father drew the logs for the other log building with oxen. They had horses at the time but used the oxen. The oxen were slower but very strong.

You see the original buildings were burnt with lightening about 1896.

(William) I would be about four or five. I was born in '92. All the buildings were burnt except that log building and the one at the road. That's why there is only one log building up there. The house was left. Dad had remodeled all his log buildings and built them up. They were very good and then, struck with lightening. Then Dad put up those buildings.

(Mabel) In our family, there were six children born here. One brother went through for a doctor and he was overseas in the Second World War. Margaret was a teacher and I was a teacher. I taught in Westboro, I taught at the school right here, I taught at Prospect and at that school over at the 9<sup>th</sup> Line (Flewellyn) corner. Right straight back the Dwyer Hill sideroad at the road up to Ashton. The stone school you see out our window was the school for this area, SS #4. I taught there quite awhile, 11 or 12 years. Then, I came home and stayed with Mother as she was here with Willie. My Father went to that school and all of us went to it. It was a one-room school and I think I had maybe 20 students. Sometimes, it went down to 12 but then went back up again. I taught there for maybe 1 ½ years before I went to Normal School and then went for a while way back at Huntley. I started at six

years old and passed out when I was eleven years old. My Mother didn't want me to go away from home to high school. At that time, you had to go away from home and board. I just went on there for a year and I took up some of the work like algebra and stuff the teacher taught me. They had continuation classes then and I went to Ashton for my first year. Didn't have to leave home. The Continuation School was in a little frame building up near Eddie Jenkinson's garage. I think it is still there. Quite a bunch of us went there. They shut that school up but they had one at Munster and the next year, I went there. Then, I went to Carleton (Place) High School and finished up there. They sent you out to schools around Ottawa to practice your teaching. They sent me to one down near Elgin St. and the teacher's name was the same as the first teacher I had at our school. Her name was Ethel Lewis and when I went I recognized her. I did my lesson and after she said "I wondered if it would be you Mabel and I knew you". She was a great teacher. In public school we took reading, writing, arithmetic, spelling, history, geography, nature and drawing studies. You taught all of them to the whole eight grades. Ethel Lewis came from Smith Falls and boarded down the road where Mr. deBeaucamp lives now. The teacher supplied the slates, scribblers and slate pencils, ink bottles, pencils and the textbooks. You supplied them all yourself. It was compulsory to go to public school. The continuation classes were wonderful as the children could get their education especially when their parents could not afford to send them to town to board. Dr. Jack Garvin went to Munster Continuation classes and then he got through for a dentist and his brother the same. Earl McRae went through there. Carmen Guest, Willie went but he took sick just before he was to write his matric and he didn't get writing. A lot of the young people went there. They all could drive or wheel in the summer. I wheeled a bicycle in the summer and then I boarded down there in the winter at Tubman's. That big brick house that Don Tubman lives in now. I boarded with his Grandfather and Grandmother. In the

winter, I came home on the weekends. Willie went with two down the road. They drove a horse and buggy and a horse and cutter. He never wheeled at all. Odd day, Willie would walk.

(Willie) Dwyer Hill consisted of a school and a store right on the south corner at the crossroads. There must have been people lived there by name of Dwyer for it to be called Dwyer Hill. It's the only reason I know of it being called Dwyer Hill. I remember the store. It was a good store. Kept lots of prints, 25 cent a yard.

(Mabel) I don't remember it but Mother always said it was a great store. She could go down there and get all her groceries, dress goods and wonderful for people in the country. It was right on the corner where Boyle's house is but is gone now. Was a big log building. The Post Office was in the stone building across the road where horse people are.

(Willie) It might have been in the store at the start but it did go to McQuarries and Tubman's thereafter in the stone building. I only remember it in the stone house. There was a little room in the north west corner where the Post Office was. The first storekeeper we remember hearing about was old Mr. Rathwell. He had been a schoolteacher. Father and them used to tell about him. Then, there were other different people in for short times. Then, Mr. Fisher kept the last store there.

We attended the United Church at Prospect. Used to be Methodist. That was the first church built in the area. There was a meeting place in Prospect earlier. The church is about three miles away. It belongs to the Munster and Ashton charge but our church got down so small, they shut it. We've only had about one service since about 1967.

(Willie) There is a gallery in the back of it and I can remember it used to be full. It was higher at the back.

(Mabel) There was a little log church on the 6<sup>th</sup> Line and then, they built a church in Munster and it was burnt and then, they built the one that's there now.

Our milk went for year to Prospect to a good cheese factory up there. They closed it down and built the one down at the Munster Road.

(Willie) It was a co-operative one among the farmer's themselves and they had different cheesemakers hired in it. Some of them lived over winter there. Norbert McCarthy lives there now. When the milk went to Prospect, they hired a drawer but we took it ourselves to Munster. Just made one kind of cheese. I guess what you'd call cheddar. They made from 70 to 90 pound cheeses in wooden cheese boxes. Later on, they made smaller ones. You would order what you wanted in the fall and they would make it. You'd get one or two 10 pound rounds, which were waxed. The farmers would draw their cheese to Stittsville or Richmond, or maybe Ashton, from different factories and they'd load them on a railroad car and ship them away someplace. Used to be shipped overseas.

(Mabel) The farmers took turns, each time two men, to get the cheese loaded early Saturday morning before the milk came in a six o'clock.

(Willie) We had the wagon and horses and loaded maybe 30 cheese boxes and took them to load on the car. There was a man the name of Sanderson, I heard him at a meeting, used to ship cheese overseas. He went over to see the company he shipped the cheeses to. He went to this huge warehouse and hunted around for the office and finally found a wee room in a back corner. One man was running the whole business. Here, they'd have offices and perhaps a dozen clerks around. This one man did the whole thing. We have a wooden cheese box out in the granary. They were made out of vellum.

Later, they made them out of paper but they didn't stand up so well. When you bought your cheese, you got it in a box.

(Mabel) We used to order a 25 or 30 pound to do us for the winter and they'd make a smaller one for us. They were a wonderful thing those boxes. People made all sorts of things out of them, even put two together and made a chair all padded. In those days, you made use of everything. We had a store room upstairs that wasn't heated and the cheese kept well up there all winter. Our Father was very fond of cheese. When he went to bed at night, he often went over and got a piece of cheese. One time our Mother lost her big butcher or carving knife and searched and couldn't find it anywhere. Days later, she sent someone up to get something and there was the carving knife. Dad slipped it up so he could cut his cheese and didn't tell where it was. We made our own butter, we baked our own bread and at one time, if you grew your own wheat, you took it to Carleton (Place) and got it ground into your own flour. If you had to buy flour, you bought every so many bags and stored it. You started shipping milk in May, maybe 1<sup>st</sup> of May if early spring and if there was enough milk in the neighbourhood. You shipped all summer until we stopped in early November. Some of your cows would be still giving milk so then you made your butter. You separated that, got your cream, then churned and got your butter. Mother had a lot of big butter crocks, usually hers were about three gallon. She knew how many pounds of butter she needed to do the winter and she'd fill all these crocks. They used to put a lid on them and store them down in the corner of the cellar. (Willie brings in a cheese box to show Sandra).

(Mabel) You see now how they could use the cheese box to make a chair or seat. You padded it, or made a cushion, covered it with something nice, put it maybe in your

bedroom and you could still lift the lid and put stuff inside like your shoes or something. My sister took two and made a lovely chair.

(Willie) That box would hold close to a 100 pounds...90 some pounds. Those are the ones the men had to ship away. Those are made out of elm wood. They cut the elm the right length and then they put it in a big vat and boiled it to get it soft. Then, they had a machine, like a big lathe, to turn it and peel it off just the right thickness. I think they made the cheese boxes over near Metcalfe some place. I think it was coopers made them. Coopers made barrels, wooden pails and all that sort of stuff. When I was in the hospital, the fellow beside me said he had been working at this plant and he was pulling on something, stepped back and went up to here in this vat. He was kind of in bad shape as it was boiling water. The elm was strong and used for these boxes. If, it was a private cheesemaker, they charged you to make your cheese. Down here, it was a co-operative thing, we were not shareholders, but any profit we had for milk, they charged us some for making cheese and we got whatever was left. At the time of the first war, they set the price that it couldn't go over 25 cents a pound for cheese. It had been lower. I can remember when we only got about 50 cents a hundred-pound for our milk. Lower before that. Before the cheese factories came and made it all into butter, they used to have what they called 'firkins'. They were wooden things, the coopers made them, smaller at the bottom and larger at the top, about so high. They'd hold 50 pounds of butter and they were made that way so you could turn them over and knock the butter out. They made the butter at home and then, when you had all this butter in you cellar, the buyer would come along. He had instrument you put right down in the center, don't know what you called it, to pull up a core to examine your butter for the quality of it. Then he could shove it back down and he'd pay whatever he thought he could I suppose.

To be continued...

### **DID YOU KNOW**

(Taken from the book titled “What is it?”  
written by Lorraine O’Byrne in 1977.)

Where and what does the phrase “To Make a Beeline” come from and mean?: It has long been known that bees return to the hive by the

most direct route. The early settlers must have envied the bee’s ability to ignore all manner of natural barriers, such as swamps and waterways, and fly straight home. Thus a direct and unswerving approach to an end came to be called ‘making a beeline’.

### **Add a Smile to your Day**

#### *If a Dog was the Teacher*

You would learn stuff like...

- When loved ones come home, always run to greet them.
- Never pass up the opportunity to go for a joyride.
- Allow the experience of fresh air and the wind in your face to be pure ecstasy.
- When it’s in your best interest, practice obedience.
- Let others know when they’ve invaded your territory.
- Take naps. Stretch before rising.
- Run, romp, and play daily.
- Thrive on attention and let people touch you.
- Avoid biting when a simple growl will do.
- On warm days, stop to lie on your back on the grass.
- On hot days, drink lots of water and lie under a shady tree.
- When you’re happy, dance around and wag your entire body.
- No matter how often you’re scolded, don’t buy into the guilt thing and pout...run right back and make friends.
- Delight in the simple joy of a long walk.
- Eat with gusto and enthusiasm. Stop when you have had enough.
- Be loyal.
- Never pretend to be something you’re not.
- If what you want lies buried, dig until you find it.
- When someone is having a bad day, be silent, sit close by and nuzzle them gently.

### **NOTE OF ACKNOWLEDGMENT**

Thank-you to Guiz Creations of Rockwood, Ontario for their assistance in the on-going design and maintenance of our Goulbourn Historical Society and Museum website. In 1999, Gisele and Mark Andrews, then residents of Joseph Circle in Stittsville, volunteered to single-handedly put together the first version of our website. Since that time they have continued to assist museum staff to develop subsequent versions of the site. Their creativity and expertise in website creation is well recognized, and we thank them for their continuing support of Goulbourn’s heritage.

## A THOUGHT TO PONDER

Maybe...

You should hope for enough happiness to make you sweet, enough trials to make you strong, enough sorrow to keep you human, and enough hope to make you happy.

\*\*\*\*\*RECIPES\*\*\*\*\*

**The following recipe is from G.T.H.S. member Georgia Derrick.**

### TOMATO BASIL SOUP WITH SALTED COGNAC CREAM

Preparation time: 30 minutes

Level of difficulty: simple

Cooking time: 45 minutes

Calories per serving: 350

Classic tomato soup is updated with panache in this recipe from Faye Schmidt of Victoria, British Columbia, who notes that it may also be served hot.

2 tablespoons butter	1 tablespoon olive oil
1 ½ cups chopped onion	2 cloves garlic, minced
7 medium tomatoes, peeled, seeded and chopped	
4 cups vegetable or chicken stock	1 bay leaf
1 ½ teaspoons herb pepper (or substitute 1 teaspoon finely chopped mixed herbs and ½ teaspoon ground pepper)	
1-7 ½ ounce (213 ml) can tomato sauce	2 tablespoons dried sweet basil
4 tablespoons cognac	1 cup whipping cream
½ teaspoon salt	Fresh basil leaves for garnish (optional)

Heat butter and oil in a heavy saucepan. Add onions and garlic and sauté over medium-low heat until onion is transparent. Add tomatoes, stock, bay leaf, herb pepper, tomato sauce and basil. Bring to a boil, reduce heat and simmer for 45 minutes. Remove from heat, take out the bay leaf and purée soup, in batches if necessary, in a food processor or blender. Stir in 2 tablespoons of the cognac. Chill.

When ready to serve, make the cognac cream: Whip the cream and stir in the salt and remaining cognac. Serve soup with a dollop of whipped cognac cream and garnished with basil leaves. Serves 6.

Comments: Excellent hot or cold, with or without cognac/brandy - but better with. You can use tinned tomatoes, as it is easier.

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**Membership Renewals:** Please check your membership renewal date found on our mailing envelope under the return address label. The timely payment of Membership Dues will make it easier for the Society to keep up with our expenses.

**MEMBERSHIP APPLICATION**  
To the Goulbourn Township Historical Society

Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

Street Address: \_\_\_\_\_

Town or City: \_\_\_\_\_ Province: \_\_\_\_\_

Postal Code: \_\_\_\_\_ Telephone: (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_

e-mail address: \_\_\_\_\_ Date: \_\_\_\_\_

Renewal amount: \_\_\_\_\_ single \_\_\_\_\_ family \_\_\_\_\_ sub-total: \_\_\_\_\_

New member: \_\_\_\_\_ single \_\_\_\_\_ family \_\_\_\_\_ sub-total: \_\_\_\_\_

Donation to the G.T.H.S.: \_\_\_\_\_ sub-total: \_\_\_\_\_

Donation to the Goulbourn Museum: \_\_\_\_\_ sub-total: \_\_\_\_\_

Amount Enclosed: \_\_\_\_\_ **Total:** \_\_\_\_\_

Signature: \_\_\_\_\_ (Authorization for disbursement of funds)

As of December 1, 2003, the cost of a membership to the Goulbourn Township Historical Society will be \$15.00 per year. This rate applies to either a single or family membership. Please make your cheque payable to "The Goulbourn Township Historical Society" and mail it to The Goulbourn Township Historical Society and Museum, 2064 Huntley Road, P.O. Box #621, Stittsville, Ontario K2S 1A7.

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 Goulbourn and showing them some of the artifacts we have on display at the Museum. The Society also participates in community events such as Heritage Day, Canada Day, the Richmond Fair and Villagefest.

**PLEASE NOTE:** Donations made to the Goulbourn Township Historical Society and/or the Goulbourn Museum (of \$10 or more) will be given official tax receipts for income tax purposes.

Members of "The Goulbourn News" committee are: Hilda Moore, Donna Hockey and Virginia Notley. Questions or suggestions regarding the Newsletter can be directed to Virginia at 836-1556. For information concerning the Obituary section please call Hilda at 838-2274.



# Obituaries - Goulbourn Residents

ARNOLD, WILLIAM A. – of Stittsville – On February 29, 2004, aged 70, husband of Bertille Ryan-Arnold and the late Patricia Donaghy. Father of Scott and Susan. Also survived by his brother, Robert, and stepchildren Kevin, Tommy, Gregory and Neal Ryan and their families.

BAXTER, RUSSELL – of Stittsville – On March 18, 2004, in his 83<sup>rd</sup> year, husband of the late Verna Baxter. Survived by his children Gail Stinson, Terrance, Donna and Rick, 7 grandchildren and 2 great-grandchildren, as well as his brother Harold and sister Dorothy.

CATHCART, LLOYD JAMES MILLS – of Munster – On March 12, 2004, in his 89<sup>th</sup> year. Husband of Vivian Black.

CONLEY, MYRNA (nee Papineau)- of Goulbourn Twp. – On February 23, 2004, in her 75<sup>th</sup> year, wife of Donald Conley.

COYLE, ISABEL THOMPSON (nee Emmerson) – of Stittsville – On May 14, 2004, aged 84, wife of David Marshall Coyle and mother of Elizabeth, Dudleigh, Jennifer and Margaret. Also survived by 11 grandchildren

FRASER-MAINS, MYRTLE OLIVE – of Munster – In Ottawa on February 26, 2004, in her 98<sup>th</sup> year. Wife of Alton Mains and the late Merritt Fraser. Mother of Leonard Fraser and Lois Taylor. Also survived by 5 grandchildren, 8 great-grandchildren and her stepchildren, Anne Tubman, Reba Featherstone, Henry and John Mains.

HEYWOOD, FRANKLIN – of Stittsville – on March 20, 2004, aged 93, Husband of the late Margery and father of Frank (Joyce) and the late John. Also survived by 2 grandsons.

JORDAN, MARY GERALDINE (nee Riley) – of Stittsville – In Newcastle, Ontario, on March 14, 2004, wife of the late Martin Edward Jordan. Sister of the late Lucille Bellefontaine, Elaine

Osborne, Carol Burke, Charles, and the late Paul. Predeceased by her parents Dr. Charles F. Riley and Rosalie (nee Harris).

LOVE, HERBERT CHARLES – of Richmond – On March 29, 2004, in his 83<sup>rd</sup> year, husband of Beverley Maude Avery. Father of Derek, Bruce, Darlene Birkett and Shauna, and grandfather of 8. Survived by his sister Jean Nethercote.

SADLER, PEARL EDITH (nee Meredith) – of Richmond - On March 3, 2004, in her 98<sup>th</sup> year, widow of Wilbert Sadler. Mother of Dora Van Strepen, Donald, Earl, Leonard and Carl. Also survived by 11 grandchildren, 13 great-grandchildren and her sister Hattie Willoughby. Predeceased by her siblings Beatrice, Florence, Anna, Herbert, George, Mervyn and Alvin.

STEELE, THOMAS LANCE – of Richmond – On April 5, 2004, in his 41<sup>st</sup> year. Survived by his son, Joseph Thomas Steele, his parents, Berkley (Linda) and Maureen (Ernie), brothers Tim, Tony and Terry and their families.

STEPHENS, NORMAN – of Stittsville – On March 28, 2004, aged 79, husband of the Eileen Gagnon. Father of Jean, Jerry, Ronnie, Roy, Joyce, Shirley and Cathy. Also survived by 16 grandchildren, 14 great-grandchildren and 2 great-great-grandchildren, and his sisters Lola Larmour, Myrtle Larmour and Muriel McConnell.

STEVENTON, MARY ELIZABETH – of Stittsville – On March 18, 2004, aged 89, wife of the late Benjamin Steventon and mother of David and Joyce. Also survived by 6 grandchildren.

ZUBRYCKI, RICHARD M. – of Richmond – On May 5, 2004, aged 60, husband of Shirley Kowalker and father of Kathy, Rick and Bobby. Son of Stella (Lesiuk) and the late Philip Zubrycki, and brother of Phil.

## Obituaries - Former Goulbourn Residents

BANNER, STANLEY WILLIAM – formerly of Richmond – On April 1, 2004, aged 83, husband of Maureen and father of Heather Chapman, Karen McGrath and Allen.

CRIGGAR, ELLARD – formerly of Ashton – In Almonte on April 19, 2004, in his 64<sup>th</sup> year. Son of Thelma and the late Herbert Criggar, and brother of Gordon, Harold, Marion Jones and Diana.

HAMILTON, DAVID – formerly of Richmond – Suddenly on May 8, 2004, aged 56, husband of Debra and father of Blake. Survived by his mother, Mabel, and siblings John, Bobbi, Neil, Keith and Brian. Predeceased by his father Thomas Hamilton.

LARKIN, ELIZABETH ANNA – formerly of Goulbourn Twp. – On March 8, 2004, aged 87 years, wife of the late Bernard Joseph Larkin and mother of William, Sharon, Bernadette and Marian. Predeceased by her sister Margaret Nolan.

LEWIS, ROBERT H. – formerly of Ashton – In Ottawa on April 22, 2004, aged 90, son of the late Thomas and Elizabeth Lewis. Survived by

Sheila Engel. Predeceased by his first wife Evangeline Virgo, and his brother Harrison and sister Beatrice Morton.

MONTAGANO, NORMA (nee Dawson) – formerly of Richmond – On March 1, 2004, wife of Earl and mother of Judith, Janet Payant and Joanne Hearty (Frank) and their families. Sister of Helen Mills, John Dawson, Joan Garland and Betty Birtch. Predeceased by her parents Herman and Gertrude Dawson.

O'CONNELL, ED – formerly of Goulbourn Twp. – On May 9, 2004, aged 69, as the result of an accident. Husband of Sandra Hewitt and father of Linda VanDijk, Tracey Barrett and the late Danny. Son of Margaret Byrne and the late John O'Connell and son-in-law of Mary Ellen Hewitt.

WALTON, LAWRENCE ANTHONY (LARRY) - formerly of Stittsville – At home on May 23, 2004, aged 57. Husband of Geppy (nee Veenstra). Father of Christopher and Jennifer Matthews (Jason). Son of Mary and the late Chris. Brother of Ted, Nancy McAteer (Bob), Christine Racine (Leo), and Brenda.

## Obituaries - Out-of-town Relatives

ADAMS, ELFRIEDE – On March 7, 2004, aged 85, mother of Marion Takeuchi (Norman) of Ashton.

CLARKE, THOMSON – In Almonte on March 19, 2004, in his 92<sup>nd</sup> year, brother of Kay (Cliff) Wilson of Richmond.

HOLLINGER, JOHN M. – In Merrickville on March 20, 2004, aged 82, father of Judy (Al Hahn) of Stittsville.

LAVERTY, GORDON H. – On March 24, 2004, in his 87<sup>th</sup> year, father of Marlene Labelle (Denis) of Stittsville.

RIVINGTON, GEORGE ERSKINE – Member of the Goulbourn Township Historical Society – On March 27, 2004, in his 82<sup>nd</sup> year.

SILVESTER, JOAN (nee Smith) – On March 9, 2004, sister of Marian (Bob) Scollan of Richmond.

This newsletter is produced with the assistance  
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