

The Goulbourn News



Produced by the Goulbourn Historical Society & Museum, 2064 Hunley Rd., P. O. Box 621, Stittsville, ON K2S 1A7
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Oct/Nov/Dec. 2007

Sat. Dec. 22, 2007: "G.T.H.S. ANNUAL CHRISTMAS PARTY"-1:30 p.m.-Goulbourn Museum

Come join the other Members of the Historical Society and celebrate Christmas. Bring some Christmas baking to share. If you wish to participate in a Gift Exchange bring a small gift (under \$5.00 in value). There will be entertainment and hopefully Santa Claus will put in an appearance. This event is for Historical Society Members so, if you are new, please get your Membership now.

Saturday January 19, 2008 - GOULBOURN TOWNSHIP HISTORICAL SOCIETY & MUSEUM (GTHS&M) ... ANNUAL GENERAL MEETING (AGM) & DINNER"

Time: 12:00 (noon)

Place: St. Paul's United Church, 3452 McBean Street, Richmond, Ontario

Dinner Menu: TBA

Price: \$15.00 per person (Tickets are on sale at the Museum)

Comment: The GTHS&M Board of Directors decided a number of years ago to rotate the GTHS&M AGM through the four communities (Ashton, Munster, Richmond, & Stittsville) of Goulbourn. This year it is Richmond's turn. The event provides the Membership with a chance to review the Society's past year and plans for the coming year. The meal precedes the business of the Meeting (which is expected to be brief) thus leaving time to socialize.

MUSEUM HOURS

The Goulbourn Museum will be closed for the Christmas holidays from December 18, 2007 to January 1, 2008.

The Museum will resume its winter schedule on January 2, 2008.

The Goulbourn Museum and the History Centre are open to the public Tuesday through Friday 12:30 p.m. to 3:30 p.m.

Most of us do not really know our fellow members. This is the fourth of a series of life profiles to introduce each other. If you wish to volunteer before you are 'volunteered', please let Donna know or give Bernie Shaw a call at 613 836-5533.

Peter Holmes

Peter was born in England, where he received his early education. His father was employed at Woolwich Arsenal, one of Britain's largest munitions factories, but was transferred to a similar facility in Kirkee, India, in 1941. He was able to take his family with him and the nine-week voyage around the Cape of Good Hope in the British India Steamship Navigation Co. vessel *Madura* was an adventure for the six-year-old Peter. Memories are still fresh of U-Boat alerts, lifeboat drills, flying fish, crowded Cape Town, and getting stung by a jelly fish while swimming off Mombassa.



Publicity-shy Peter's expression when asked to provide information for this profile.

Shri Shivaji Preparatory Military School in Poona introduced him to the military life that became his vocation. Returning to England and Grammar School in 1944, he graduated in 1950 and went to work as a Laboratory Technician in various hospitals before taking his skills to the Royal Army Medical Corps in 1954.



Recruited into the RCAF in London, England, Peter immigrated to Canada in 1957. While serving as a Medical Laboratory Technologist at Cold Lake, Alberta, (1957-1960) he obtained his Private Pilot's License and then applied for air crew training. He received a commission and his Navigator "wings" in 1962. While training in Winnipeg, he met and married Margaret. They had four children, Jeffrey in 1964, Lorna and Pamela in 1965 and Steven in 1977. Margaret was his right hand in most endeavours and was the first President of the Shearwater Officer's Wives Social Club in 1971 while Peter was Mayor of the CFB Shearwater Married Quarters. Their 43-year marriage ended in 2006 when she succumbed to cancer. Peter's service in Maritime Command included several assignments with the US Navy concluding with a citation, "for superior performance of duty."

Major Holmes, Halifax c1982

Peter retired with the rank of Major in 1991 to continue the sports and civic activities that had filled his spare time during the military years. A complete list would need an appendix to this Newsletter. He played, coached and/or refereed rugby, soccer, track and field, SCUBA, cricket, curling, volley ball, cycle racing, sports shooting and tennis. (The only omission that I can identify, despite his experience in India, is polo, although he did play water polo.)

Organizations that benefited from Peter's presence at military bases across Canada include Crime Stoppers, Tourism, Neighbourhood Watch, Board of Trade, Better Business Bureau, United Way, St John Ambulance, Friends of Iceland, Air Cadets, Canada Census, and Federal, Ontario and City Elections.

It is now Goulbourn's turn to benefit from Peter's energy, initiative and organizational skills. He has been a member of the GTHS&M Board for three years, taking on a major responsibility for updating and computerizing the membership roll. He has taken on the unofficial position of Society Photographer – remember that nothing goes unrecorded! Among his many "behind the scenes" jobs is a mission to chivvy the City into filling and paving the "swamp" to the south of the Museum. He is also campaigning to get the copse on the corner of Flewellyn and Huntley cleaned up. Both tasks will eventually be completed – Peter Holmes does not give up easily!

ADD A SMILE TO YOUR DAY

WHY WE LOVE CHILDREN

SCHOOL

A little girl had just finished her first week of school. "I'm just wasting my time," she said to her mother. "I can't read, I can't write and they won't let me talk!"

Welcome to our Newest G.T.H.S. Members

Graham Copley	Stittsville, Ontario
Joyce Dubroy	Cobourg, Ontario
Bonnie & Bert Kenney	Stittsville, Ontario
Huguette & James Mabbutt	Richmond, Ontario
Marlene & Allan McCarville	Stittsville, Ontario
Nancy & John Peters	Almonte, Ontario

THOUGHT TO PONDER

Do not be afraid to encounter risks. It is by taking chances that we learn how to be brave.

THANKYOU

As another year draws to a close, I would like to extend a personal thank you to several volunteers who have helped immensely with the production of this Newsletter. Museum Chairperson, Hilda Moore has unfailingly completed the Obituary Section of the *Goulbourn News* since its resurrection back in August of 1999. Goulbourn Historical Society member, Cheryl McCoy has spent many hours transcribing the Museum's audio tape interviews of Goulbourn residents, and has provided us with some wonderful stories of the good old days. Also, thank you to Bernie Shaw for his series of life profiles on our fellow Historical Society members – it's a great way to get to know each other.

HE FOUND A HOME IN GOULBOURN TOWNSHIP

By: Cheryl McCoy

From his homeland Poland, to Russia, to Siberia, to Palestine, to Egypt, Libya, Italy and France and with a last minute decision on a boat bound for Canada.

This is the story of Andrew Bak, a survivor, who trekked around the world under dangerous wartime conditions we cannot fathom.

Andrew was born in East Germany on Jan. 1, 1920. The border changed often and they were just inside the German border but they were Polish people. His parents died when he was two years old. He had no brothers and sisters and went to live with his Grandmother. His Grandmother never talked much about his parents except once to say his Mother had long black hair and how pretty she was. His Grandmother was good to him and taught him what she knew about farming. She died when he was nine and he went to live with his Mother's sister and her husband and seven children. They were mean children and were always getting into trouble and would blame Andrew. His Uncle would put a three foot rope in water and then beat him with it. The boys would hide and laugh at him. This went on for two years and he could not stand it anymore. His Aunt helped him pack and he left and went to another farm. He showed the lady where his Uncle had hit him and asked if he could stay. Her husband was away in the army. She was good to him and he helped her on the farm.

In Poland, you had to go in the army for two years at age seventeen. Andrew was good with horses so he found himself as part of the cavalry. He was only in the army for five months when Germany attacked Poland.

Sept. 1, 1939, Hitler invaded Poland. Germany unleashed a monstrous attack by air, sea and land made up of one and half million men. Poland, though valiant, was ill equipped, i.e. cavalry against tanks, to withstand this horrifying slaughter. The Russians attacked from the east to ensure they got their piece of Poland. Poland was doomed and became no more.

Hitler's plan was to wipe Poland off the map and the Polish people. Those sections of Poland which lay next to Germany proper were to be completely denuded of Poles and resettled by Germans. As many as 20 million Poles would either be worked to death in labour camps or slain instantly.

The German, Dr. Hans Frank, who governed central Poland, stated 'Those Poles who have Nordic appearance will be taken to Germany to work in our factories. Children of Nordic appearance will be taken from their parents and raised as German workers. The rest, they will work. They will eat little and in the end they will die out. There will never again be a Poland.'

Life was extremely cruel under the Nazi rule. Hangings and executions were an everyday occurrence in villages. Often, for holding back a bit of food to feed themselves as they were slowly starving to death as the Nazi' planned.

The farmers were left on farms to raise food for the Nazi army but every last grain of wheat had to be turned over. No kitchen was allowed to keep their grinding stone in case they baked loaves of bread for private use. These querns were precious to the women of Poland and those attempting to hide them were hanged and the querns smashed. At the end of the war, Poland fell under Communist rule and the harsh life continued.

Andrew was captured by the Russians and sent to a Siberian prison camp for two years. They were worked very hard in the bush and endured severe conditions. They slept on the floor with no blankets and little food of very poor quality. The climate was bitter and Andrew had all his toes frostbitten. They had to build the camp they lived in and also, build a hospital and railway tracks from Leningrad 200 miles north. Andrew was a good teamster so was valued and treated a little better i.e. extra piece of black bread or more straw to sleep on. Also, Andrew spoke Russian and could converse freely with the Russians which gave him a better chance for survival. He had the 'gift of the gab' and could make friends with anyone and this served him well throughout the war. His ability to adapt to any situation and only focus on the present day were invaluable survival skills.

Andrew and others escaped twice but were hunted down with dogs. The third time in 1941 when the Russia/Germany pact fell apart, six of them escaped and headed south. They took 50 pounds of sugar and six loaves of bread. They felt they could live quite a while on sugar and water. They travelled for months walking and hiding in the bush. They rode on top of trains and even under the trains which was very dangerous as you could fall off and be killed.

They made it to Stalingrad but had no food or water and were weak from starvation. The Russian army was nearby so Andrew, the only one who spoke good Russian, went to their camp and persuaded them to give him food and water. He shared it with his mates and headed off again carrying their food and water and still heading south. They arrived in Moscow to discover units of the Polish army were reforming and Britain and Russia now were allies. They gave themselves up as Polish army members and were freed under the British/Russian Alliance formed in late 1941. The Russians gave them clothes, buns, thanks, trucks and food. They remained in Moscow for part of summer of 1942 until a Polish officer arrived and told them to pack up everything and get ready to ship out. They were sent by rail through Romania to the Black Sea, then via ship to Palestine and then Egypt. There, they were sworn into the British Army under Montgomery. They burnt their Russian clothes. Most of the training was done in Egypt, with some in Serbia and Palestine. Andrew was very mechanically inclined and trained on Sherman tanks and other heavy equipment. This was a far cry from fighting a war on a horse in Poland. In Egypt, it was so hot mid-day, they could fry an egg on the truck or tank fender. With training completed, they were shipped to Italy.

Andrew's first job in Italy was as a motorcycle messenger for the British 8th Army. He was machine gunned and spent the night hiding under the leaves in the forest as Germans looked for him stabbing the ground with their bayonets. He asked for another assignment but ended up driving a munitions truck and when the tire blew, he thought the whole truck was going to blow up and made fast tracks distancing himself in the bush. Next, he drove a tank and he liked that as he felt more protected by all that metal. There were snipers everywhere as the allies pushed the Germans north.

Andrew was a good soldier and very adept at quick thinking to make sure he and his Polish comrades survived. However, he did have difficulty with discipline and army rules which often resulted in peeling potatoes for a week. He would always ask the Commander to borrow a motorcycle to go into the nearest town when on leave but was denied the use until he just took one anyway. After a while, the Commander just gave in and let him take the motorcycle.



The town of Casino, Italy, was a German stronghold and were stopping the Allies from moving north. The US sent bombers to bomb the town but it only made it worse. The streets were now filled with rubble and fighting was now hand to hand. The German's retreated to the Monte Casino Monastery and were bombed by the British. The early 1944 battle was all uphill and there were heavy casualties. The Polish Corps II, under the British 8th Army, lost many of their men and many of Andrew's friends were killed. Andrew was awarded the Monte Casino medal after this battle.

Andrew Bak being awarded the Monte Cristo Medal by Gen.

Montgomery - Spring of 1945, Italy.

Andrew was now driving a Sherman tank on the front lines and said when there was a lull in the fighting and they were sent back to rest, they would fill the drinking water tank inside the tank with wine, back the tank into an abandoned house until only the 75 mm cannon barrel was showing and get royally sloshed. It was at this time, Andrew got his only wound of the war. He was working on the starter motor and someone mistakenly hit the starter button and his finger got chewed up.

In one of the battles, they advanced too far into no-man's land. Their tank was hit and lost one track. They got out through the underbelly escape hatch and started to make their way back to British lines under heavy fire. They came upon a shot-up German tank and took refuge under it. Andrew got looking around, climbed inside and fiddled with the controls and got the tank started. The rest of the crew climbed in and off they went, heading for the British lines. They came upon about a dozen German soldiers hiding in a fox hole. They waved to the tank but when Andrew told them in German (he learned about seven languages in the war) to surrender, they shot at the tank. Andrew parked the tank on top of the bunker, locked one track, and started to do circles until the bunker started to collapse. The soldiers came out with their hands up and surrendered. Andrew told them to line up in single file and if anyone moved out of line, his co-driver, who was manning the hull machine gun, would open fire on them all. He said that was the scariest thing he had to do throughout the whole war, bringing a German tank and German prisoners back across British lines. Everyone not operating the tank was on top waving anything white they had so they would not get shot. For his gallantry, Andrew was given the top Polish Service Medal. Andrew said he was not a hero but just did what he had to do to live.

His first exposure to Canadians was in northeast Italy where the Polish Corps helped the Canadians take a German stronghold. By 1945, they had driven the Germans out of Italy and were shipped to France to rest, re-arm and prepare for the invasion of Germany. When, they got to France, they discovered the war was over. They had quite a party to celebrate the war's end.



With no country or family to go back to, and that area now under communist rule, Andrew decided to go to England and sent his belongings to their ship. Also, as a previous escaped prisoner of war, he was fearful the Russians would imprison him. When he found out his Polish friends were going to Canada, he went with them and never saw his belongings or souvenirs again. There was a lot of confusion at the time and he just simply walked on board the ship bound for Canada.

Andrew Bak, 1945. He is wearing his British Service Medal, his Monte Cristo Medal, and his Polish Service Medal.

Andrew arrived at Pier 21 in Halifax in 1946. Immigration asked him what he could do and he said teamster, logging and farming. They sent him to Northern Quebec for one winter and he worked in the logging camps. The next summer, 1947, they sent him to the Ottawa Valley to work on a farm near Manotick. He was there for a year and the farmer's daughter helped him to learn English. He said it was the hardest language to learn. In 1948, he moved to Ken Porter's farm on the 4th concession of Goulbourn, west of Richmond. Gertrude Porter had lost her husband and had five children to raise. He got room and board and when the farm had some money, he got some money. Andrew and his Polish buddies would walk to Richmond for a night out. On one such trip, they tried to pet a cat in the ditch which turned out to be a skunk and Andrew had to sleep in the barn for a week. There were no skunks in Europe so their mistake was understandable. Most of Andrew's Polish friends moved to Ottawa to work in the construction business.

Andrew married Ethel Porter in 1949 and they lived in an apartment in Ottawa. Gertrude Porter's wedding present was an axe, bucksaw and shovel. He worked in the railroad yards stoking up engines and maintenance work. They bought 100 acres in Burritt's Rapids but the land was poor and after two years, sold and bought a 200 acre farm on the Dwyer Hill Road. They had dairy cattle and sold cream to the Mississippi Creamery in Carleton Place, grew hay and crops, and worked nights at the railroad yard and later as government building caretaker. He also worked nights as a cleaner caretaker for CJOH. For years, he got little sleep and worked day and night. He kept this up until 1969 when his health started to fail.

He did custom baling and combining; he blew snow to clear laneways in winter; he got a gravel truck and hauled gravel from the pit on his property. If there was work needing to be done, he found it. His training in the war helped as he became a skilled heavy equipment operator. When the Dwyer Hill Road was rebuilt, all the gravel came from his farm. When the combine couldn't pick up grain flattened by rain and wind, he and his friend built a prototype that could. He was industrious, extremely hardworking and always curious.

Throughout this time, his wife Ethel, worked at Carleton Lodge and at K-Mart as a cook. They had five children – Linda, Bill, Earl, Allan and Donna. Everyone had their chores to do and everyone looked after each other. Andrew would gather discarded toys from his rich Polish friends and give them to his children for Christmas. Their challenge was to fix them and they thought they were in heaven. Andrew was so proud of that farm and his children say today what a wonderful upbringing they had on the farm. He held onto the farm far longer than he could

afford to but he loathed to give it up. He couldn't work two, three or four jobs anymore, had a massive heart attack in 1979, got a pacemaker and had to quit work. He finally sold his beloved farm and moved to Gillies Corners. He would go back to see the farm and when the barns began to show signs of disrepair, he was very upset.

Andrew died on July 7, 2001, at the age of 81. He is buried in Munster Union Cemetery with a picture of his beloved farm engraved on the back of his gravestone and his name on the War Veterans memorial Plaque.

He never wanted to go back to Poland but his son Bill asked him once if he had a chance to visit any place where would he go. He said he would like to go back to Italy to visit the graves of his fallen friends. He never made it back but his family would like to think he is with his friends now.

DID YOU KNOW

Taken from the book titled "The Real McCoy", (The True Stories Behind Our Everyday Phrases) written by Georgia Hole (2005). Where and what does the phrase "*rest on your laurels*" - *make no further effort as you are satisfied with what you've already done* come from and mean?:

Laurel in this expression refers to the shrub which is now commonly called a *bay tree*, or

sometimes *bay laurel*. The phrase goes back to ancient Greek times, when a wreath made of bay leaves was awarded to someone who had achieved something particularly noteworthy, especially the winner of an event in the Pythian Games held at Delphi. At the 2004 Olympic Games in Athens this tradition was revived, with medal-winners also being given a laurel wreath to wear during the victory ceremony.

The Newsletter

Would you be interested in receiving your Newsletter on-line? This will help the G.T.H.S. by saving on the cost of envelopes and postage. Please let us know. Our new email address is indicated on page 1.

THOUGHT TO PONDER

Maybe...

when the door of happiness closes, another opens; but, often times, we look so long at the closed door that we don't even see the new one which has been opened for us.

ADD A SMILE TO YOUR DAY

Coffee Companion©Facilitations-November 2006

Truths about Humanity

- How long a minute is depends on what side of the bathroom door you're on.
- If you can smile when things go wrong, you have someone in mind to blame.

THE BEST OF HELPFUL HINTS

by: Spring Park United Church Women Unit 2, Charlottetown Prince Edward Island.

To the best of their knowledge, each hint has been used, many repeatedly. Though not necessarily original, some hints have been handed down through generations, while others have been recently acquired. They are intended as possible solutions only. The authors cannot guarantee absolute success. It is suggested using care to guard against damage.

Drip-Proof Candles

-Candles can be made drip-proof by soaking them in salt water for awhile. Use 2 tablespoons of salt for each candle and just enough water to cover.

-Candles burn more slowly and evenly with minimum wax drippings if you place them in the freezer for several hours before using.

A Proper Fit into the Candlesticks

-If candles do not fit into their holders properly, they can often be adjusted by holding the bottom of each candle in hot water until the wax is pliable and then inserting into the holder.

To Remove Candle Wax From Cloth

-To remove candle wax from cloth, use white napkins or paper towels as a blotter over the wax and press with a warm iron.

Candles Out of Glass

-To remove candles from a glass, place it in the freezer upside down over night. Tap it against your hand and it should come out with no mess.

Cleaning Candles and Candle Holders

-If your candle holders are coated with wax, place in the freezer for an hour or so. The wax will peel off in a jiffy with absolutely no injury to the silver.

-Or run under hot water and dry with a paper towel.

-Clean candles with a piece of cotton dampened with rubbing alcohol.

FUNDRAISING NEWS

The Fundraising Committee is pleased to inform you that, by dining out, you can assist the Society.

If you eat at the Broadway Bar and Grill in Stittsville and say "Team 396", the Society will receive 10% of what you spend. So, everyone, get out to Broadway and say "Team 396", earn us some money and enjoy.

I have the pleasure to pass on these recipes from G.T.H.S. member H  l  ne Rivest.

Cretons

Submitted by: H  l  ne Rivest

INTRODUCTION

This is a very popular French Canadian dish and an old family recipe. Though it is available in grocery stores, this recipe will have them ask for more.

Preparation Time: 10 minutes
Cooking Time: 20-25 minutes
Serving Size: 24 portions

INGREDIENTS

- 4 slices of bread (whole wheat) crumbled
- 2 cups of milk
- 1 medium onion finely chopped
- 2 lbs lean ground pork
- 1 tsp ground clove
- salt & pepper to taste

DIRECTIONS

- Cook onions and ground pork in saucepan until meat is cooked. Drain fat. Return to saucepan and add remaining ingredients and simmer until all heated again 10-15 minutes. I put through the food processor before putting it in the small container for a smoother spread but it's not necessary.
- Pour in small containers and wait until it's cool to put lid on.

NOTES, TIPS & VARIATIONS

Refrigerate, I imagine it keeps for a week or so. You can freeze it to keep longer. I can't tell you exactly how long it keeps because I've never been able to keep any long enough to go bad and I don't know anyone who has. Enjoy!

I usually keep one small tub in the fridge and freeze the rest. Can be eaten with toasts/bagels/english muffins/etc or to make a sandwich. Mustard is my condiment of choice when making a sandwich.

WARNINGS

No matter how often you make this, the demands will always outnumber the supplies.

Tourtière du Lac St-Jean

Submitted by: Hélène Rivest

INTRODUCTION

This recipe is from my Grand-Father (Sylvio Pilote) who is the originator of this particular version of the Tourtière du Lac St-Jean. He taught us all how to make it and after he retired at 65, he was preparing it for our family's réveillon every Christmas. It was his annual gift to us. If you make this by yourself, it might take longer than one hour to prepare because the longest part is to peel & cut the potatoes. I usually prepare the crust, one sister does the onions and meat and the other two prepare the potatoes. The preparation of it is as much a tradition for us as the actual eating. Preheat oven at 350 degrees F.

Preparation Time: 1 hour
Cooking Time: 18 hours
Serving Size: 20 people

INGREDIENTS

- 3lb ground extra lean veal
- 3lb ground extra lean pork
- 4lb ground extra lean beef
- 10lb potatoes peeled and cut in very small dices
- 1-2 large onions thinly chopped
- 1 1/2 tbsp ground clove
- Salt & Pepper
- 1 very large pie crust (at least 1/2 thick) that would cover the bottom of the pan (10 litres pan about 5 high). You'll also need a smaller crust to cover the top.

DIRECTIONS

- In one large bowl, mix all the meat and onions together.
- Then add the peeled and cut potatoes to the mixture.
- Add the clove, salt & pepper.
- Lay your huge crust in the bottom of the pan, it should be big enough to come up the sides and go over the sides about 1-2".
- Pour meat & potatoes into the bottom crust – you'll need to really pack it in tight to make it all fit, don't worry if it's a bit higher than your pot. Once you fold over the dough and add the top, it should cover it all.
- Fold the extra dough over the meat, add the top crust. You can rub a bit of water with your index finger on the inside edge of the top crust to help it adhere to the folded over part.
- With your index finger, make a hole in the center of the tourtière and add water until full
- You might only be able to add 1 cup of water if it's too full of meat & potatoes.
- Put the lid on tightly. Put into hot preheated oven, after one hour, turn down the oven to 250 degrees F and leave in oven for 16-17 hours.

NOTES, TIPS & VARIATIONS

- Usually we prepare this for the Réveillon on Christmas Eve which we eat after the midnight mass around three in the morning so it starts cooking in the morning on the 24th but if you want

it for supper, put the tourtière in the oven around 11PM. You'll wake up to a wonderful aroma. For a regular meal, I usually serve it with salad and hot buns. Pickles are the side condiments we use though some (not me) have been known to use red ketchup.

- For the meat ratio, you can mix it up as long as the amount of meat matches the amount of potatoes.
- My Grand-Father used to add wild rabbits and partridges in the centre of it. If you do use some wild games, you can substitute the amount of meat from the veal/pork/beef combo.
- For the flour, I always use half white and half whole wheat.
- Hélène's Tip: If you do end up with too much of the meat & potatoes mixture, you can use it for stew.

WARNINGS

Only open the lid to take a peak after 12 hours, **not before** and only do it once or twice afterwards. It's better to keep all the taste in. Don't worry, you'll know it's cooking because the whole house will have a wonderful scent.

You might have to stand guard by the oven to keep others from peeking in, the aroma will be that good!

Costumes and Clothing

The Museum and the Historical Society are trying to increase their collection of wearable costumes for museum activities and heritage events. Do you have some items that are in your way or cluttering your house, items that could be useful to us? We are looking for old hats and caps, both men's and ladies'. Also flour sacks, feed sacks, aprons and various odds and ends are always useful. If your Aunt left you a box of sewing supplies, buttons and cloth that are no use to you, please consider passing the whole box of "old junk" along to us. Someone's junk can be someone else's treasure.

THE NEWSLETTER COMMITTEE

We are also looking for creative writers; memoirs, historical extract, and items of interest are sought. Please contact Virginia at 613-836-1556.

Members of "The Goulbourn News" Committee are: Hilda Moore 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.

This newsletter is produced with the assistance
of the City of Ottawa and the
Ontario Ministry of Culture, Tourism, and Recreation

**Goulbourn Township Historical Society
Annual Membership Application/Renewal Form**

**TO ENSURE AN ACCURATE RECORD OF YOUR MEMBERSHIP
PLEASE COMPLETE ALL AREAS & PRINT CLEARLY**

Last Name: _____
 Given Name(s): _____
 Given Name(s) of Spouse/Partner: _____
 Street Address: _____
 City/Town: _____
 Province/State: _____ Country: _____ Postal Code/Zip Code: _____
 Telephone Number (Include area Code): (_____) _____ - _____
 E-mail Address: _____
 E-mail Address of Spouse/Partner (If different): _____
 Fax Number (Include Area Code): (_____) _____ - _____

Annual Dues: Are the same for both "Single Membership" and for "Family Membership"
 New Member Annual Dues (\$15.00): single \$ _____ family \$ _____
 Renewal Annual Dues (\$15.00): single \$ _____ family \$ _____

Donation \$ _____
 Total: \$ _____

Payment:

Please make your Cheque/Money Order payable to the "Goulbourn Historical Society" and mail, or deliver, to:

The Goulbourn Historical Society
 P.O. Box 621, 2064 Huntley Road
 Stittsville, Ontario, K2S 1A7, Canada

Receipts For Income Tax Purposes:

Donors of \$10, or more, will be given receipts for Income Tax purposes. To save postage, these receipts will be sent with the Museum Newsletter edition which follows receipt of the Annual Dues/Donation.

Newsletter:

Would you prefer to receive the "Newsletter" by e-mail? (Check One) Yes No

For GTHS Membership Office Use Only

Dues for Year (1 April - 31 March): 20 _____ - 20 _____
 Date Received by Membership Chair: 20 _____ - _____ - _____
 Date Entered in Membership Data Base: 20 _____ - _____ - _____
 Date Payment Passed to Treasurer: 20 _____ - _____ - _____

Notes:

Obituaries - Goulbourn Residents

BAILEY, FRED G. – On August 23, 2007, husband of Christena Bailey and father of Linda Fells, Mary Kay . Also survived by 8 grandsons, 2 great-grandchildren and his sisters Mabel Colautti, Ruth Boussey and Betty Major.

BOYD, ALLAN JOHN – On August 8, 2007, aged 57, father of Greg (Alison) and Pat. Survived by 2 grandchildren. Brother of Susie (Kent) Massey and Eileen (Allan) Childs and son of the late John and Elizabeth Boyd.

JEFFREY, RICHARD KYLE – On August 31, 2007, husband of Mary Morris and father of Shani (Ross Spooner), Kristoffer and Jody (Carrie-Ann). Also survived by 5 grandchildren and his brothers Doug (Helen) and Bill (Sandy).

KAVANAGH, ANNE THERESA (nee Murray) – On September 3, aged 82, wife of the late Leonard Kavanagh and daughter of the late James and Geraldine (Houlahan) Murray. Mother of Chris (Patricia), Tim (Lynn), Elizabeth Wilson (Cory) and Joe (Sharon). Also survived by 10 grandchildren. Sister of Helene Heppner (Roy), Joanne Quinn (Carl), James (Bette), Bernard (Marina), Phil (Rene), the late Leona and the late Mark (Micheline).

MASSEY, CUTHBERT CHARLES – On August 3, 2007 in his 87th year, husband of Fern Smith and father of Gilbert and Paul (Lana). Also survived by 4 grandchildren and 3 great-

grandchildren. Son of the late Willoughby and Mae Massey.

MONUK, ROBERT – On September 12, 2007, aged 59, husband of Patricia (McCarthy) and son of Irene (Flynn) and the late George Monuk. Brother of Garry (Wanda), Raymond (Linda) and Rick (Joy). Also survived by Patricia's children and grandchildren.

REA, J. EVERETT – On September 14, 2007, aged 83, husband of Dorothy McMillan and father of Brenda Lindsay, David (Fran), Marilou Seabrook (Wayne) and Karen Silverthorn (Jeff). Also survived by 8 grandchildren and 1 great-grandson. Predeceased by his parents, Sam and Lillian Rea, siblings Gordon, Donald, Isabelle, Helen and Marian, and his grandson Jeffrey.

SWEETNAM, DORIS MARIE – In June 2007, in her 87th year, wife of the late Harry Douglas Sweetnam and survived by a large family. Mrs. Sweetnam was a well-known and respected resident of Stittsville.

van GAAL, JOHN – On September 20, 2007, aged 76, husband of the late Wilhelmina van Crey. Father of Gerry, John (Glenda), Trudy, Chris (Tammy) and Eric (Joanna). Also survived by 7 grandchildren and many brothers and sisters.

Obituaries - Former Goulbourn Residents

ARGUE, IRENE (nee Massey) – In Belleville on June 30, 2007 in her 90th years. Wife of the late Wilbert and mother of David (Marion) and Gwen. Also survived by 5 grandchildren, 6 great-grandchildren and her brother Cuthbert Massey (Fern). Predeceased by her sister Gwendoline Cowan (Howard).

BIRTCH, SHIRLEY (nee Rice) – On September 17, 2007, aged 59, wife of Ted Lewandowski. Mother of Natalie St. Pierre (Nicolas) and Curtis. Sister of

McPHAIL, VIRGINIA FAITH (nee Holmes) – On July 27, 2007, aged 72, wife of Gerald and mother of Deborah, Richard, David and Jean. Predeceased by her sons Gregory and Gerald as well as her parents Fred and Mary Holmes. Survived by 7 grandchildren and 1 great-grandson. Sister of Gordon (Marjorie), Virtue Beurling, Violet Lowe (Bob) and Reta Desmarais (John).

O'GRADY, EDMUND – On August 8, 2007 aged 89, husband of Lucille Rooney and the late Winnifred Burgess. Father of Maureen Rodney (John). Also survived by 7 grandchildren and 4 great-grandchildren. Predeceased by his daughters Judith LeSage (Lionel) and Patricia Ryan (Daniel), grandson Paul Ryan, Brothers Thomas and William, and sister Kathleen Houlahan.

OLMSTED, MARJORIE (nee Salter) – In Toronto, June 2007 aged 90, wife of Earl Olmsted. Survived by her family and grandchildren Jana Clendon (Pat), Lani El-Guebaly, Tally, Lindsay and Geoffrey Osborne.

Raymond, Gordon (Betty) and Hazel Colbourne.

CARON, MAURICE – On June 23, 2007, aged 85, predeceased by his parents Jeanne and Donat. Survived by his sister Claire (Paul Lafleur).

DARVELL, HENRY S. - In Carleton Place on July 27, 2007 aged 76. Husband of the late Susan and father of Giles (Laura), Karen and Tim. Also survived by 2 grandsons.

EILEEN PLUMMER, JOAN (nee Bradley) – In Ottawa on June 28, 2007, aged 68, wife of Sheldon and mother of Lynne (Jeff Ralph), Chris and Brad. Survived by 4 grandchildren and 1 great-grandchild as well as her brother Keith. Predeceased by her parents Wilfred and Eileen (nee Tripp).

RITCHIE, WILMA (nee Tysick) – In Kingston on August 21, 2007, in her 88th year, wife of the late Raymond Ritchie and mother of Brent (Rosemary), Larry (Shirley) and Kevin (Liz). Survived by 4 grandchildren and 2 great-grandchildren. Sister of Clarence (late Doreen) and Carl (Bernice). Predeceased by her siblings Hilliard (Blanche), Arnold (Hazel), Howard (Mabel & Mildred), Ila (Russell) Sulley, Isobel (Stirling) Shillington and Anne (George) Livingston.

SALTER, FAYE (nee Bleeks) – In Kitchener on September 15 2007, aged 71, wife of Lorne and mother of Cindy

MacRae and the late Blair Salter. Sister of Wendell Bleeks (Frances), Brenda Nesbitt (Donny), Shirley Bleeks and the late Phyllis Mowat (late Bob). Predeceased by her parents Everett and Miriam Bleeks

SAMPLE, LAWRENCE H. – In Almonte on June 26, 2007, aged 87, husband of Mary (nee Fishenden) and father of Larry and the late John Arthur (infant). Brother of Tom (Doreen), Edna Watson, Pearl Acres and the late John, Bill and Clarence.

SNIDER, LOIS ANN (nee Hill) – In Ottawa, June 24, 2007, in her 72nd year, wife of Ronald Snider and mother of

BECKLEY, FREDERICK S. – In Ottawa on June 29, 2007, aged 91, father of Roger (Beth) of Munster.

BERTRAND, LOIS (nee Sparling) – On July 17, 2007 aged 78, sister of Edna (the late Al Monahan), Richmond.

CLARKE, SHIRLEY HELEN (Sid) (nee Russett) – In Kingston on August 17, 2007 in her 74th year, sister of Brian Russett (Phyllis) of Stittsville.

COONS, BURTON ERNEST – In Cornwall on September 17, 2007 aged 88, father of Blaine Coons (Linda Rose) of Richmond

HERBERT, EDITH L. TISH (nee Manley) – On September 9th, in her 83rd year, mother of Mary (Peter Hanschke) of Stittsville.

Linda Balan (Larry) and Allen Snider (Janice). Also survived by 5 grandchildren and 5 great-grandchildren. Predeceased by her brothers Clifford and Walter.

WALKER, GERALD – On July 14, 2007 aged 65, husband of Helene Lafontaine and father of John James (Andrea). Son of Henriette Belair and the late James Walker. Also survived by his sisters Jeannine (late George Lapensee) and Beatrice (Roger Lamoureux).

Obituaries - Out-of-town Relatives

HOLLIS, RUTH ANNA – On July 2, 2007 in her 87th year, mother of Murray (Moir) of Stittsville.

McGUIRE, JAMES MICHAEL – In Brockville on July 8, 2007 father of Bruce (Carolyn) of Richmond.

STUBBS, HARVEY ALLEN – On August 12, 2007 aged 79, brother of Barbara-Anne Fairbrother (David) of Stittsville.

WAGNER, ESTHER HELEN (nee Maves) – On September 8, 2007, aged 80, mother of Connie Watson (Bob) of Ashton.

WITTET, GEORGE LESLIE – On July 15, 2007 father of Georgia (Robin Derrick) of Stittsville.

WOODFORD, JEAN A. – In Midway, B. C., on June 27, 2007, aged 94, mother of Ron (Lori) of Stittsville

