

## HERITAGE CORNER

### Port Lambton receives Spark program grant to fund history walk

Port Lambton's 200th Anniversary Committee recently received a welcome grant from Tourism Sarnia-Lambton's "Spark" program.

The \$3,000 grant will be used to develop and operate a History Story Walk through the village.

The Spark program's goal is to find, foster, and support new tourism ideas to: enhance current tourism offerings; create new, high-quality tourism experiences; address gaps in tourism products and services; motivate travel to the area along with longer stays and repeat visits; and increase year-round visitation and tourism spending.

The Port Lambton Spark application was one of 21 received from across Sarnia and Lambton County. Out of that

pool, six finalists, including the Port Lambton, were chosen to compete in a "Dragon's Den" style event to determine which three applicants would receive a \$3,000 grant to start up or to continue growing their tourism idea. The winning applicants will also receive mentorship opportunities to ensure their long-term success.

The Sarnia-Lambton "Spark" Mentorships and Grants Program is a partnership between: the Ontario Tourism



The 2019-2020 Sarnia-Lambton "Spark" program winners are, from left: Megan O'Neil, 100th of a Marathon Event (Lambton Shores); Bo Tait, Throwchella (Sarnia); Kailyn Shepley and Anne Hazard, History Story Walk (Port Lambton).  
Photo submitted

Innovation Lab; Ontario Ministry of Heritage, Sport, Tourism and Culture Industries; Southwest Ontario Tourism; Tourism Sarnia-Lambton; Sarnia Lambton Economic Partnership; Waterfront Regeneration Trust; Libro Credit Union; and the Sarnia-Lambton Workforce Development Board. Sarnia-Lambton is one of six regions in the province to offer the program to date.

### Moore Museum celebrates 45th anniversary

The Moore Museum celebrates 45 years of heritage preservation in 2020 and volunteers are working hard to get the museum, its extensive collections and artifacts in shape for the coming season.

A new model train layout and a unique display of Vaseline glass will be highlighted, and annual favourites like the Victorian Tea, held in the onsite Victorian cottage, will feature Victorian clad wait-staff, warm homemade scones and tea/coffee served in fine china. Who knows what other wonders await?

*If you live in St. Clair Township, you live in a community rich in Canadian history.*

*Visit the Moore Museum during this special season and be amazed!*

### Notice Bear Creek Cemetery Company

Bear Creek Cemetery has submitted by-laws to the Registrar of the Funeral, Burial, and Cremation Services Act, 2002. Any interested parties may contact Russell Marsh at 519-331-1798 for information or to make copies. By-laws or amendments may be reviewed or copied at 3393 Telfer Road, Mooretown, Ontario.

These by-laws are subject to the approval of the Registrar, Funeral, Burial, and Cremation Services Act, 2002. Contact can be made by telephone to: Bereavement Authority of Ontario, 647-483-2645 or 1-844-493-6356.

## MORE HERITAGE CORNER

### Pioneer spring envisioned in story from Moore Museum

Although spring isn't officially here yet, we can feel the first hints of it in the air, coming to rescue us from the dark, cold winter. With this optimistic attitude in mind, the Moore Museum's Linda Woods, who often takes on the character of a pioneer woman during various museum programs, has written a charming account of how the early residents of St. Clair Township may have perceived the coming of spring.

#### *A pioneer spring imagined*

##### Prologue

*O h, the joys of spring!  
Waking up today and letting my dog outside, I feel the cool morning air and smell the richness of the earth. The snow has melted from the paved sidewalk and it looks like the car could use a trip to the carwash. While planning my day, I think about making some fresh broccoli soup and a ham wrap with fresh lettuce and green peppers with a cold glass of water from the tap. It makes me think about how much things have changed since the early pioneers settled here. What did they think of spring? What did they eat after such a long winter? They certainly must have been running out of supplies and with the spring mud, going to the nearest grocers would be next to impossible.*

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Imagine the harsh winter they would just have been through; the cold winds and snow as high as the horse's chest; the way they tried to keep the inside of the house warm and the way they used fire wood sparingly because they didn't know if it would last until spring. Eventually, the weather would begin to warm, bringing half snow, half rain, creating a mushy layer of mud that covered the land and encapsulated the farm. They'd smell the rotting manure waiting to be spread on the fields and areas of the ground would smell like rotted earth.

If they wanted to reach a destination, walking would be their best choice because they would never get the buggy or buckboard with its wooden wheels through the deep, slimy mud. If they were unable to walk, like some of the older generation, they would have to wait another few weeks before they could venture too far outside.

The night chill meant they would have to keep quilts hung along the walls of the cabin to catch the cold breeze before it caught them. One of the boys would have to fetch more wood if the wood pile in the shed was getting low. The first items they would need to set up would be the boot scrapper and bootjack, otherwise Mother would complain about the horrible amount of mud being tracked across her just-cleaned floors.

In the livestock sheds, the animals would begin birthing. There would be some long nights with little sleep. The pioneers would need to keep the wood fire burning to warm some of the newborn animals.

They would desperately wish for a fresh chicken pie, a rhubarb pie, and store-bought coffee. But in the early spring, stored vegetables from the cellar would need the spoiled and moldy areas cut away before use, and dried, salted pork might be eaten three times a day. The last of the dried apples from the attic would have been used weeks ago and squash from the kitchen garden would have rotted away.

Turnip would remain and no woman's recipe box would be complete without recipes for fried turnip, creamed turnip, raw

turnip sticks, and mashed turnip. It might be too much turnip but it would last the longest due to its rough, hard skin. It was slower to rot, bruise or pick up molds and blights from the other rotting fruits and vegetables. There wouldn't be anything green to eat until they saw the first stinging nettles growing. If harvested when young leaves and shoots appeared, it could be used just like spinach. It must have tasted wonderful after a long winter. Later there would be dandelions, leeks, violets, rhubarb, garlic, mustard, fiddle heads and the roots of wild carrots.

And don't forget the tasty part of spring - maple syrup. It's hard work to make but as many trees as possible would be found and tapped. The sweet sap would flow from the trees into buckets and then boiled in huge caldrons until the water was turned into steam and thick maple syrup was formed. One delightful trick was to pour some of the sap into the snow and wind it around a stick. This created a tasty sweet, an edible treat which children would not have seen since Christmas...if they were lucky enough to have the supplies to make the treats.

As the weather warmed, they would find themselves sitting closer to the glass windows. They were feeling spring fever! It was too cold to start the gardens and yet warm enough to make them feel comforted by the sun's rays. The light became easier on the eyes and they would begin to repair clothing, harnesses, tools, and all the things they would use on the farm. Summer would come and then preserving for winter would begin again.

With the seasons would come new and tasty delights, and there would be lots of work to do before Winter came again.

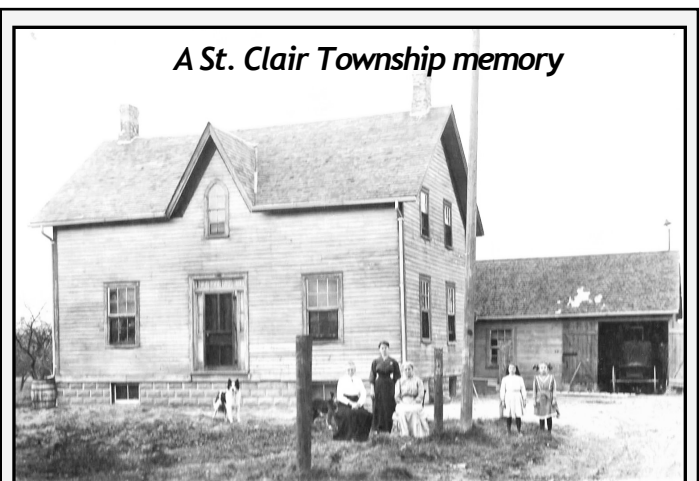
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*The author offers this example of a preserve the early settlers might have made to get through the winter.*

##### Geranium Jelly

Place 5 lbs. of currants or apples in small amount of water. Cook slowly until pulpy. Drain in jelly bag. Heat with 1 stick cinnamon 2 whole cloves and 1 geranium leaf in a spice bag for 1- min. then remove. Add 1 cup sugar for 1 cup juice. Boil to jelly stage or use Sure-ell as directed. Can.

~From the book *Early 1900 Pantry Recipes* by Marcie Leitzke



**A St. Clair Township memory**

The Hayward Homestead, 2<sup>nd</sup> Line, Moore Township, is shown here in 1914. In front of the house are residents, from left: Mrs. Christie Gray, Mrs. Ruth Hayward, Mrs. Katie Hayward, Lyla Warren, and Gladys Hayward.

*Moore Museum archives*