

The Pioneer Times

(News vehicle of the Cloyne and District Historical Society)



Cloyne and District Historical Society

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Preserving the Past for the Future

Volume 2 #1 March 2004



The Pioneer Times
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From the Editor

Karyl Steinpatz

Bare patches of ground are appearing outside my window and winter seems to be on the wane. I just noticed that my indoor chives are blossoming, and quickly stepped outdoors to see if there was any life in the garden and yep, there they were - little green shoots of chives pushing up through the dead stalks I didn't clear away last fall. I can hardly wait for more green things to burst upward because I am planning tasty additions to our spring meals this year.

Santa gave me a gift certificate to Chapters. Now if there is anything I love more than reading, it is eating. So, thought I, I'll go buy a lovely new cookbook (to add to the hundred or so already gracing my shelves). However, I espied the *Guide to Edible Wild Plants*, promptly bought it and studied it. I've always known of and used a few wild plants and berries to brighten salads and flavour meat dishes as my grandmother showed me, but now I am ready to roll with many more, i.e. cattails, fiddleheads, wild horseradish, clover, jewelweed, burdock and wild gooseberries, just to name a few I know grow right here on our property. I expect to find dozens more, as I wander around with my book, *carefully* identifying more edibles. I can't wait for spring to happen so I can find, pick and use some of these amazing wild plants.

It occurred to me as I was reading and planning, just how eagerly the first settlers must have watched for the telltale shoots that told them they'd soon, even before gardens were planted, be eating greens. After our long winters they must have been heartily tired of eating root vegetables from the cold cellar. Those canny settlers knew all about wild plants (or soon learned), how to find them and how to cook them. I'm going to attempt do a bit of the same.

Come *on* spring! *Love* those fiddleheads!



President's Message

Marg Axford

Greetings to everyone on a beautiful sunny winter day in February. January was a good month for filing, sorting, cleaning—all those indoor tedious jobs no one likes to do when it's nice outside. It was also a good time for taking stock of where we are, historically speaking, and where we'd like to be.

In terms of the business of running the organization, we have just drafted our first real budget and are in the throes of trying to obtain quotes for insurance. This is a sticky, complicated task. However, it is a necessary one and the Board is determined to weigh the odds and make a decision soon, certainly before the end of June. In these days, insurance means money, of which we don't have a lot.

Speaking of money, I will be addressing the councils of both Addington Highlands and North Frontenac very shortly. I hope to interest them in the fact that the task of preserving local history may be done by a few willing volunteers, but that those people need funds and moral support from their municipal governments. According to a recent newspaper article, the closing of the Canadian Canoe Museum in Peterborough last fall could be attributed to the fact that they received no funding from any level of government, thus, by implication, relying on corporate donations, fund raising and ticket sales. If any museum deserves government support, it is this one! Would our country have been opened up for settlement without canoes? There is a lesson here for the heritage community.

On a less political note, I'd like to make a call for help to do research, including interviews. We are in need of more people willing to commit a bit of time for a fascinating journey into local history. We have lots of topics which should be explored, or you may have an interest of your own which you would like to follow. Either way, you would be offering us a very valuable service. If you are interested, drop me a line at <pioneer@mazinaw.on.ca>,

or call 336-2203.

Please take note of the events listed elsewhere for our 2004 season. The museum will officially open on June 26, with special events and food from 12 to 2. Join us if you can!

Best wishes to everyone for a warm, pleasant summer season. May the weather gods favour us this summer! □

Heritage Quilt

Eileen Flieler

We continue to work on the Heritage Quilt to commemorate area residents. Many blocks have been sold, but more are needed before we are able to assemble the quilt top. Three sizes of blocks are available: 4" x 4" for \$20.00; 4" x 8" for \$30.00; and a large 8" x 8" family block for \$60.00.

When we complete this quilt it will stay on permanent display in the Museum. Blocks may be purchased for yourself, a friend, a relative or in memoriam.

For further information or to acquire a form to purchase a block, please contact:

Eileen Flieler 336-9593

Margaret Axford 336-2203

Carol Morrow 336-2392

All proceeds will go towards the ongoing operating and construction expenses of the Pioneer Museum. □



Sample Quilt Square

The Genealogy Corner

Carol Morrow

Forgotten Ancestors

It was a rare woman who had an individual identity before the 20th century. Most often women's lives were entangled in those of their husbands, often by custom, usually by law. Women usually didn't own property in their own name, sign legal documents or engage in government matters. Heck, they couldn't even vote until the 1920's, a short 80 years ago. Men wrote the annals of history, went to war, paid the bills and left wills. And men carried on the family name through the generations. Thus, women were often forgotten or over-looked in family histories—only a first name, or an approximate date of birth or death to define their existence.

Half our ancestors were women. Each female provides us with a new surname to research and another whole set of ancestors to discover. They bore the babies, ran the household, and often set the standards for family traditions. They maybe had important jobs: teachers, nurses, midwives, seamstresses, housekeepers, nannies, as well as being wives, mothers, sisters, aunts, neighbours and friends.

Tracing female ancestors is challenging, and often tests the genealogist's patience and creativity. Any obstacle to tracing your female ancestors can most often be overcome by perseverance and leaving no "stone" unturned (sorry about the pun). Their stories are important too; without them you would not be here.

The cemetery should be the first place you look for the elusive woman in your search. Often it is the only visible proof of her existence, and then she is often named on her husband's stone with no distinct one of her own, especially if she had a short life and no time to leave official records. After locating her perhaps on a published cemetery transcription list, then visit the cemetery to see the tombstone. Often there are volunteers in the vicinity who will search

and take photos for you if distance is an issue.

What you get from seeing the tombstone may lead to the discovery of more relatives buried nearby, or a child next to her if they both died in childbirth. If the cemetery is connected to a church, ask to see the burial records. You may get extra information on parents there as well. During your visits, make exact notes of dates and spelling of names. One caution: tombstone inscriptions can be flawed; dates may be wrong, names misspelled. So size up the situation carefully. Make assumptions pieced together from multiple sources if possible. If you are not convinced from your cemetery search, seek a "second opinion" from another source.

The next edition of the newsletter will continue this aspect of genealogy with further techniques and strategies for locating those elusive "brick wall" women in your family tree. Stay tuned.



The Historical Society has the following family trees in their genealogy collection: Kerr, Ballard, Spicer, Black, and Cranshaw. There are also many partial genealogies and files with clippings of marriages, obituaries and various other records in our files. This summer we would like to add to our collection and so encourage other area families to submit their research to us. People are welcome to come to the museum and use our facilities to catch up on their own family histories.



You know you're addicted to genealogy when...

- Your idea of a fun vacation includes a library, courthouse and a couple of cemeteries.
- You have your own set of keys to the local family history center and the employees think you work there.
- You introduce your children as your descendants.
- You know where your Great Great Grandparents are tonight.

This being maple syrup season, this edition is featuring articles on the topic which is part of the heritage of our region.

The History of Making Maple Syrup

In Canadian forests, the maple is considered a valuable tree. It is harvested for its hard, resilient wood and, mainly in Ontario and Quebec, for its sap to obtain the delicious syrup.

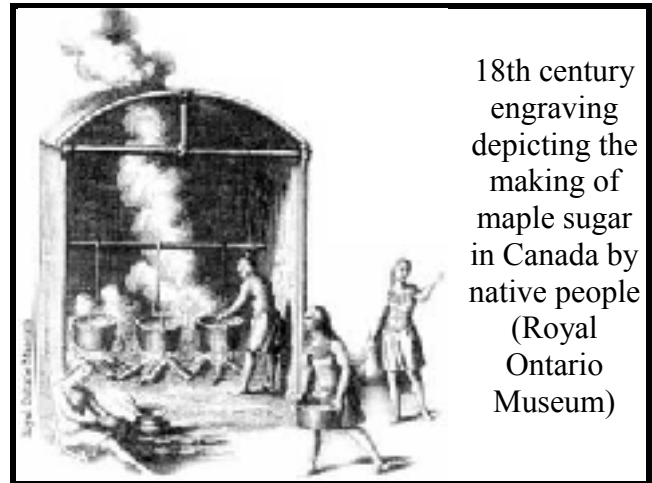
Long before White explorers came to Canada, the native Indians had learned how to draw off maple sap and boil it to make sugar. In early spring, they would pierce the tree trunk with a tomahawk, placing a wood chip under the hole to channel the sap into a bark receptacle. They then boiled the liquid in clay containers to obtain maple sugar. They first recognized it as a source of energy and nutrition.

The collection of sap and its transformation into syrup by boiling, is a very old custom inherited from the indigenous people of our land. In the early days of colonization, the natives showed the settlers how to tap the trunk of a tree at the outset of spring, harvest the sap and boil it to evaporate some of the water. In fact, maple-sugar making was pointed out to potential immigrants as one of the attractions of Canada. This custom quickly became an integral part of colony life, to the point where syrup was adopted as a major source of high quality pure sugar.

The natives used clay pots to boil maple sap over simple fires protected only by a roof of tree branches. This was the first version of the sugar shack. Through the process of evolution, the sugar shack is not only a place where maple syrup is produced but also a gathering place for a tasty meal of pancakes slathered in the rich product of "The Tree". For the majority of us, a visit to a sugar shack is a spring ritual, a kind of mecca.

Even if production methods have been streamlined since colonial days, they are basically the same. The sap must first be collected

and distilled carefully so that you get the same totally natural, totally pure syrup without any chemical agents or preservatives. □



18th century engraving depicting the making of maple sugar in Canada by native people (Royal Ontario Museum)

Traditional Maple Dijon Glazed Pork Roast

Ingredients: 2-3 lb. boneless pork roast, any cut; 2/3 cup maple syrup; 3 tbsps Dijon mustard; 2 tbsps soy sauce; salt & pepper; 1/2 lb. carrots, peeled & cut lengthwise; 4-6 medium red potatoes, scrubbed & halved.

Preheat oven to 350 degrees. Stir together maple syrup, mustard, and soy sauce, and brush over entire roast. In shallow roasting pan, pour remaining sauce heavily over roast and drizzle over carrots and potatoes.

Roast in oven, basting meat and vegetables with pan juices at 20 minute intervals, until internal temperature of pork via meat thermometer reaches 155-160 degrees, and vegetables are tender (approx. 1 - 1 1/4 hrs). Remove, slice roast, and serve with vegetables.

Use drippings to make a delicious gravy or serve "au jus". □

Thanks

To Colin Edwards for his help in printing the newsletter.

Pictures from our Vanished Villages Tour

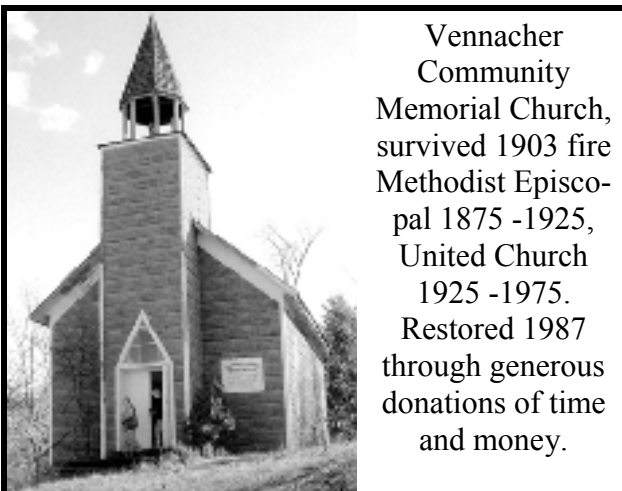
October 18, 2003



John McDonald giving a history of the old post office/ store and cheese factory in Ardoch.



Playfair (Grindstone) Cemetery, North Frontenac Twp



Vennacher
Community
Memorial Church,
survived 1903 fire
Methodist Episco-
pal 1875 -1925,
United Church
1925 -1975.
Restored 1987
through generous
donations of time
and money.

Communications Committee Report

Karyl Waldie Steinpatz

The Communications Committee has enjoyed a winter stand-down, but that's over now, and even as I write we are working to produce the March 2004 issue of *The Pioneer Times* and get it to you under deadline. The fact you are reading it right now means we have succeeded. Phew! Thanks to all committee chairs for meeting the report deadline, and to all members who have submitted material for this issue.

We are also deeply involved in the process of finding and choosing memorable old photos for the 2005 calendar and writing descriptive notes to accompany each. Carol Morrow has the numbered pages ready to go, and we are striving to make this calendar the same quality and success, not to mention fund-raiser, as the 2004 production proved to be. We are grateful to everyone who provided photos and information.

Over the next couple of months we will be revising the Pioneer Museum brochure. We are quite happy with the existing format, but need to make a few changes and additions and, in particular, to add an "upcoming events" section so all who read it will be aware of the prodigious number of activities C&DHS has planned for the summer season and so plan to attend. In April or early May the brochures will be ready for distribution and we'll be asking the membership to help us place them in strategic locations in order to attract the summer trade.

With all the events scheduled for this summer, the Communications Committee will be kept very busy indeed, writing articles for the various newspapers to promote events, and designing and creating posters and flyers as needed. It's looking to be a busy, busy summer season for us all, with lots of fun and lots of rewarding hard work in the offing.

□



McLuckie's Sawmill

John Bolton

A Story of Local Entrepreneurship in the 1950's

The sawmill was originally owned by the RW Kimmerly Lumber Co. of Napanee, set up and operating in Northbook around 1952 on the site where Bob and Mary Ann Tryon now reside. When it ceased operation, the equipment was mothballed and stored on the George Lloyd farm on what is now known as Gun Club Road.

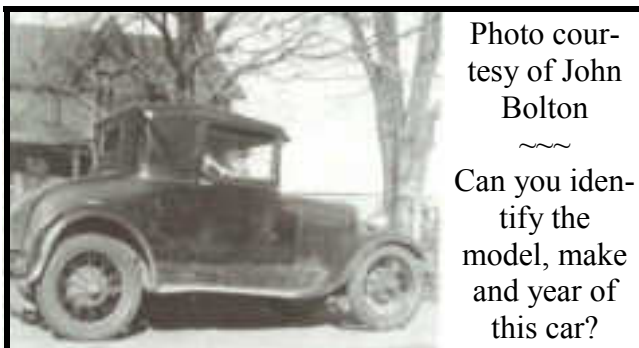
The mill was purchased by Archie and Alvin McLuckie, and moved to Flinton to be set up on the Skootamatta River on the property where Bruce and Carolyn Hasler now live. As the mill was a steam-powered plant, the river site was chosen for available water. Several skilled trades to operate the mill.

Carl Hasler operated the trimmer and scaled lumber for sale. Alvin McLuckie ran a double-edger. Charlie Pringle operated the slab saw. Charlie Spicer worked in the yard along with Floyd Marrisett and Roy Lamb. Pete Curtis' team of horses hauled logs to the skidway for sawing. Fred Sedore was the head sawyer and filed the mill saws.

The boiler was fired with wood; Fred Clark was the operator of the boiler. A shingle mill was also on site.

Wood was cut and shipped to Campbellford for the manufacture of cheese boxes for Grant Anderson's dairy and cheese factory. Stewart Trepanier hauled the lumber to Campbellford with one of Harvey Andrew's trucks. The mill operated for approximately three years.

Source of Information: Carol Hasler, Roy Lamb, Stewart Trepanier, and Jim Lloyd



Financial Report

Ian Brumell, Treasurer

This past few months have been relatively quiet on the financial front, since funds don't necessarily flow in the winter. However, the books have been completed for 2003 and they show the following.

From total revenues of \$31,380 and total expenses of \$42,389, the Society was left with a negative net income of just over \$11,000 for the year 2003. This negative income however, is made up of expenses related to the construction and finishing of the addition and renovation to the museum building. We are fortunate to have the use of a Line of Credit if we pay the monthly interest. This has given the Historical Society the flexibility and a ready cash flow necessary to complete the financial objectives we set for ourselves.

Our commitment to the Trillium Foundation for the funds given to us has been finalized. They are happy with our efforts. Now starts a further application to Trillium for another grant which we hope to apply to our archiving and cataloguing efforts.

I would everyone that the financial records are available for perusal at any time. The coming year, it is hoped, will bring the Historical Society close to a zero debt.



Aerial View of McGregor Lodge
Harlowe, Ontario

Summer/Autumn Schedule of Events

Karyl Steinpatz

Planning sessions throughout quiet winter months have resulted in the members of the Cloyne and District Historical Society happily arranging for many “Great Happenings” to be packed into the short season when snow has melted and our museum is once more in grand operation and open to the public. There will be lots of work to be done between the end of snowtime and the opening of the museum. In the spring many willing hands will bring artifacts out of winter storage and arrange them on the walls, shelves and floor (maybe hanging some from the ceiling?) to be admired by people from a pretty wide swath of our countryside, as well as from the United States and other countries of the world as we discovered last summer. Plans for the season include:

April 10: Easter Bake Sale (annual), Barrie Township Hall, Cloyne. 10am - 2pm

June 26: Pioneer Museum Season Opening. Refreshments available. 12 noon - 2pm

July 25: Blueberry Brunch. Barrie Township Hall, Cloyne. 10am - 2pm

August 7: “Know Your Antiques”. Barrie Township Hall, Cloyne. 10am - 4pm.
Experts will be on hand to assist you in evaluating your treasures.

September 18: Roast Pork Dinner. Lions Hall, Northbrook. 4pm -7pm.

October 2: Heritage Bus Tour. Tour leaves from the Pioneer Museum parking lot at 9:30am.

October 9: Thanksgiving Bake Sale (annual). Barrie Township Hall, Cloyne. 10am - 2pm.

October 18: Annual General Meeting of the Cloyne and District Historical Society, Barrie Township Hall, Cloyne. Election of officers. Refreshments. Everyone welcome. 1pm.

As dates approach, keep your eyes and ears open for lots of further information on all these events in *The Frontenac News*, posters and flyers scattered throughout the countryside, and through various radio and TV media.

Do join us. We’d love to visit with you.

Hearty Maple Walnut Muffins

Ingredients: 2 cups of flour, 3 tps baking powder, 1/2 tsp salt, 2 tbsps sugar, 1/4 cup softened butter, 1 egg, 3/4 cup pure maple syrup, 1/4 cup milk, 1/2 cup chopped walnuts.

Preheat oven to 400 degrees. In large bowl combine dry ingredients. Add softened butter and mix well. Add egg, syrup, & milk stirring until well blended. Fold in nuts. Grease muffin tins & fill a little over half full. Bake 20 - 25 minutes. Yield: 12 muffins.



Collecting the sap

Museum Construction Update

Ian Brumell

This will be a relatively short report, since the work on the museum has slowed down considerably over the winter. However, since our last message about the construction progress at the museum, we have made the project ready for further work this spring. There were lots of "closing up" things to do, like turning over the rain barrels, putting things away outside, cleaning up the grounds and putting our office equipment away.

In addition to this, we finished up the "warm room" where cold-sensitive artifacts are stored within the structure. We have set the thermostat at 8° and it has stayed consistent all winter so far. This has aided the set-up and take-down of the exhibits by allowing us to store these items on site rather than in someone's basement.

In addition to this, we have stored within the museum all the insulation needed to do the ceilings which, when complete, will keep the interior somewhat cooler than last summer. We hope to get at that project in mid-April.

Along with this will be the completion of the pine flooring, the caulking of the cracks between the logs on the inside, the stripping of the bark from the exterior of the logs and the resulting exterior caulking. We also have in stock enough stain to coat the logs, giving them the protection from the elements they need. This stain was donated by one of our members and will be a great cost-saver for the Historical Society. This is greatly appreciated.

The North Addington Education Centre is in the process of constructing a new outhouse which, in concert with the reconstruction of the park next door, will give the whole area a more attractive appeal. The shrubs and plantings will all add to the attractiveness of the site.

There will be minor construction items to complete this summer as well, such as trim, window reflective coating, electrical completion and grounds work. Perhaps the next report in the fall newsletter will be the concluding one. We all look forward to folks visiting the

museum this summer. Please feel free to chat with anyone hanging around. We love to talk and show off our project.

□

Story of the First Maple Syrup

An Algonquian Legend

We don't really know who first discovered maple syrup, though most people believe Native Americans in northeastern North America discovered the sweet sap of the maple tree. Several legends have been handed down over the centuries telling of the first discovery of maple syrup. This legend relates how the wife of a chief discovered maple syrup by accident while preparing venison.

Woksis, the Indian Chief, was going hunting one day early in March. He yanked his tomahawk from the tree where he had hurled it the night before, and went off for the day. The weather turned warm and the gash in the tree, a maple, dripped sap into a vessel that happened to stand close to the trunk. Toward evening Woksis's wife needed water in which to boil their dinner. She saw the trough full of sap and thought that would save her a trip to get water. Besides, she was a careful woman and didn't like to waste anything. So she tasted the maple sap and found it good, a little sweet, but not bad. She used it to cook her venison. When Woksis came home from hunting, he smelled the unique maple aroma and from far off knew that something especially good was brewing. The water had boiled down to syrup, which sweetened their meal with maple. Woksis found the gravy sweet and delicious. He spread the good news how the Great Spirit had guided his wife in making the delicious new food, Sinzibuckwud (meaning, "drawn from the wood" in Algonquian). Soon all the women were "sugar-making" ("seensibaukwut"), and the braves began performing the "Sugar Dance." Thereafter, maple sugar was produced and celebrated each spring after the long, cold winter during the "Season of the Melting Snow". □

Design Committee Report

Gary Sharman

It is said that the turtle only makes progress when its neck is stuck out. We on the Design Committee are sticking our necks out—just a little.

At a recent meeting, we talked about various projects that we intend to undertake this year. Discussions revolved around the new display (old, squared schoolhouse logs) that will be erected inside the museum this spring. Thanks to Mr. Lloyd Schneider the building has been dismantled and the useable logs are stacked along the River road and ready for transport. The order of business will likely be to first measure and cut the logs to size, then construct the walls as they will appear in the museum, disassemble the structure, truck the logs to a kiln to dry, de-bug and de-mold them, and last but not least, bring them to the museum to be reassembled. Whew!

After thoroughly exhausting this topic, our focus then turned to devising a plan for beautifying the adjacent museum grounds. Now this is where our necks began to stretch out a little.

The C&DHS has obtained written permission from the Township to landscape as we please, the area of land located between the two rail fences, the parking lot to the west, and to the water's edge to the east. And the committee will accomplish this. However, we also concluded that it would be in our best interest to take a more active roll in the development of the now denuded lot adjacent to ours. After some lengthy debate we decided to draft a development / management / rehabilitation plan for both areas. As you know, Marg Axford is already the appointed facilitator for the 'group of groups' looking into this matter. In addition, she is shouldering the responsibility of applying for a Trillium grant to offset some of the cost involved. A carefully considered plan that meets with the approval of all concerned should be helpful and serve a dual roll. This will no doubt be a constantly evolving initiative, so stay tuned for updates.

We made some real progress that day and as

the last golden rays of the sunset flickered and faded, your committee turned its attention to an age-old question that seemed to be on everyone's mind. If a chicken and a half lays an egg and a half in a minute and a half, how long would it take a grasshopper with a wooden leg to kick all of the seeds out of a dill pickle? We're still working on that! □



Sections of square-log schoolhouse to be displayed in the Pioneer Museum



Fashion

Ruth G. Burley

I do my shopping in the flyers
Thrown in our driveway for free;
I look them through most carefully
But seldom do I ever see
Garments suitable for me!

They've uneven hems and flowing sleeves
Made for those within their teens;
Styles for Moms or Grans? I'll say "Not"
Though they're the ones who pay the "shot"!
No pretty clothes for the over-forties;
As for me, I'm *rigor mortis*,
or so it would seem.



Back row L to R: Mrs. Meeks, teacher; Faye Miller, Dilys Miller, Lorne Miller, Elvin Wise, Verna Huffman, Eunice Hawley, Wesley Hawley; Second Row: Faustina McCallum, Don Hawley, Roland Spicer, Joyce Hawley, Irine Hawley, Rhena Spicer, Eileen Miller, Floyd Jackson; Third Row: Albert Meeks, Frank Meeks, Isobel Spicer, Louise Jackson, Lucy Hawley, Kenneth Miller, Alex McCallum, Bud Hawley; Front Row: David Hawley, Mack Spicer, Glen Inwood, Gordon Spicer “Fish hook”, and Lloyd Hawley. Taken in 1946. Photo courtesy of Eileen Flieler.

Maple Syrup Facts

- It takes approximately 40 gallons of sap to make one gallon of syrup.
- Fermented maple syrup is not spoiled; it can be restored by reheating to boiling point and skimming.
- Maple syrup is a 100% natural, organic product.
- A gallon of maple syrup weighs 11 pounds.
- It can be used as a natural sweetener in coffee, tea or milk shakes.
- Maple syrup has only 40 calories per tbsp & the same calcium content as whole milk.
- Tapping does no permanent damage to the tree.
- Maple syrup is rich in minerals—iron, potassium, magnesium, manganese, phosphorus, as well as calcium.
- A maple tree lasts at least 30 years.
- Maple syrup contains Vitamins B2, B5, B6, niacin, biotin and folic acid.
- A maple tree should be at least 12 inches in diameter before it is tapped.
- Maple syrup contains trace amounts of amino acids, building blocks of protein !

Join or renew membership in the Cloyne and District Historical Society

Box 228, Cloyne, ON, K0H 1K0

New

Renew

Care to make a donation?

Annual membership fee \$5

A charitable donation receipt for Income Tax purposes will be issued for all donations larger than \$10

Name _____

Address _____

Town/City _____

Postal Code _____

Telephone _____

E-mail Address _____

Membership \$	_____
Donation \$	_____
Postage \$	_____
Total \$	_____

Mail *The Pioneer Times* (\$6/year)

Museum Product List

Carol Morrow

Besides the special events which the Historical Society schedules to raise funds for our big building project, we have products for sale at the Pioneer Museum, some of which are listed below.

Books:

The Oxen and the Axe, by Gene Brown and Nadine Brumell

The Mazinaw Experience, by John Campbell

Bon Echo: The Denison Years, by Mary Savigny

Well-Worn Steps of Time, a book of poetry

Way Back in Clarendon and Miller, a history of that area

On consignment: pine card/jewelry boxes, two sizes, decorated and beautifully hand crafted by David Savigny

Coffee Mugs: featuring C&DHS logo

2005 Calendar: featuring area scenes of yesteryear, with descriptions

Note Cards w/ envelopes: 8-card pack, or singles

Framed Prints: from the original painting by Carol Brown, donated last year and on view in the Museum.

To purchase any of these products, contact us at pioneer@mazinaw.on.ca or visit our website: www.pioneer.mazinaw.on.ca/pioneer/