

Manitoba Living History Society

La société pour l'histoire vivante du Manitoba

Delivery of the
NEWSLETTER
in the Red River Settlement
March/April/May 2016



In the Orchard (Spring), 1892
William Brymner (Scottish/Canadian, 1855-1925)

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Chair Chat/Editor Message

We always need a bit of a breather after the concentration of VPRR; the preparation and scurrying to get things prepared, workshop sessions and materials to make ready, clothing to make and the multitude of things to plan and do, check and recheck and the always hope for good weather. We done good – no not good – we done Great! Well done everyone!

However, after a successful VPRR, Doors Open arrived two days later, with not one but two locations to attend – Dalnavert and Upper Fort Garry.

The spring and summer events are shaping up and plans are developing. We have some terrific things to do and places to visit. Some events will be similar to last year. At the same time, we are receiving inquiries and making plans for unique events for the rest of 2016 and 2017.

For some new members, these will be first time outings to events and I hope they enjoy our living history interests and participate with us in more events as they learn their passions in history. We are an odd group in some ways, drawn as we are to a distinctive and sometimes unique hobby. We are all from various backgrounds, all ages as we become a similar group in our positive enjoyment of living history. I hope you have some great summer adventures!

Your humble and sometimes obedient servant

Marie

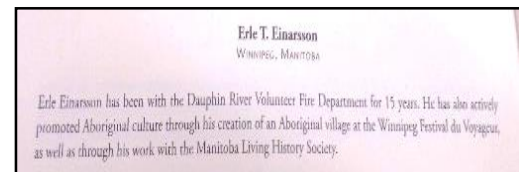
Chair and Editor

Sometimes you just have to share the Great News.... March 4

One of our own, Erle Einarsson has received a special award from the Governor General of Canada for his volunteer work.

For the March 4 presentation, Erle was flown to Vancouver with his daughters to receive the **Caring Canadian Award**. at the Chan Centre for the Performing Arts, in Vancouver, British Columbia.

What a fabulous honour Erle!



A Regency Delight Sally Lunn Buns or Solilemmes

A Sally Lunn is a large bun or teacake made with a yeast dough including cream, eggs, and spice, similar to the sweet brioche breads of France. Served warm and sliced, with butter, it was first recorded in 1780 in the spa town of Bath in southwest England, though it is not the same as Dr. Oliver's Bath Bun.



A selection of Sally Lunn buns on display.

The origins of the Sally Lunn are shrouded in myth – one theory is that it is an Anglicisation of “*Sol et lune*” (French for “sun and moon”), representing the golden crust and white base/interior. The Sally Lunn Eating House claims that the recipe was brought to Bath in the 1680s by a Huguenot refugee called Solange Luyon, who became known as Sally Lunn, but there is no evidence to support this theory.

There is a passing mention of “Sally Lunn and saffron cake” in a 1776 poem about Dublin by the Irish poet William Preston. The first recorded mention of the bun in Somerset is as part of a detox regime in Philip Thicknesse’ 1780 guidebook to taking the waters at Bath. Thicknesse describes how he would daily see visitors drinking 2-3 pints of Bath water and then “sit down to a meal of Sally Lunn or hot spungy rolls, made high by burnt butter!”. He recommends against the practice as his brother died after this kind of breakfast- “Such a meal, few young men in full health can get over without feeling much inconvenience”.

There is little historical evidence for Sally Lunn as a person. The Gentleman’s Magazine of 1798 uses Sally Lunn as an example during a discussion of foods named after people – ‘a certain sort of hot rolls, now, or not long ago, in vogue at Bath, were gratefully and emphatically styled “Sally Lunn”’. But it is not until 1827 that a historical person is described by a correspondent of William Hone using

the pseudonym “Jehoiada”, who says she had sold the buns on the street “about thirty years ago”. A baker called Dalmer had bought out her business and made it highly successful after he composed a special song for the vendors, who sold the buns from mobile ovens. The earliest evidence of commercial production is an 1819 advert for the Sally Lunn “cakes” sold by W. Needes of Bath, bread and biscuit maker to the Prince Regent.

various periods, and others to be whipped.

THE SALLY LUNN.—The bun so fashionable, called the Sally Lunn, originated with a young woman of that name in Bath, about thirty years ago. She first cried them in a basket with a white cloth over it, morning and evening. Dalmer, a respectable baker and musician, noticed her, bought her business, and made a song and set it to music, in behalf of “Sally Lunn.”—This composition became the street favourite, barrows were made to distribute the nice cakes; Dalmer profited thereby, and retired; and this day the Sally Lunn cake, not unlike the hot-cross bun in flavour, claims pre-eminence in all the cities in England.

NEW COMET.—It is stated in the *Kelso Mail*

Westmorland Gazette – Saturday, 23 December 1826.

The Sally Lunn is mentioned alongside muffins and crumpets by Charles Dickens in *The Chimes* (1845). The same year Eliza Acton gave a recipe in *Modern Cookery for Private Families*, describing it as a version of “Solilemme – A rich French breakfast cake, or Sally Lunn”. Solilemmes is a kind of brioche that is served warm and popularised by the great Parisian chef Marie-Antoine Carême in a book of 1815. Carême claimed the “solilem” originated in Alsace but there is no evidence to support that claim; he may have taken the idea from contacts in Bath and then tried to disguise the origins of a recipe that came from France’s great enemy.



Sally Lunn's Tea Room in Bath

The medieval building now known as the Sally Lunn Eating House is at 4 North Parade Passage (formerly Lilliput Alley) in Bath. The site was originally occupied by the south range of Bath Abbey and the lowest floor level dates to the reconstruction of the abbey after a great fire in 1137. The masonry oven in the basement dates from this time. After the Reformation it came into the hands of the Colthurst family of Wardour Castle who sold it to John Hall of

Bradford on Avon in 1612. In 1622 Hall leased the site to George Parker, a carpenter who built the current house. The Hall estate was later acquired by the 2nd Duke of Kingston, who sold the house to William Robinson in 1743. There may have been baking on a small scale during the 1700s but it only became the main commercial use of the building around the turn of the century.

The building was acquired in the 1930s by Marie Byng-Johnson who opened it as a tea-room specializing in Sally Lunn buns, promoted with a story that she had discovered an ancient document in a secret panel above the fireplace explaining that Mlle. Sally Lunn was a young French Huguenot refugee who brought the recipe to Bath around 1680.



This original recipe for Sally Lunn Buns comes in verse form from *'The Monthly' Magazine*, vol 2, 1796.

RECEIPT TO MAKE A SALLY LUN

A well-known cake at Bath

Written by the late Major DREWE, of Exeter

NO more I heed the muffin zest
The Yorkshire cake or bun
Sweet Muse of Pastry teach me how
To make a Sally Lun.

Take thou of luscious wholesome cream
What the full pint contains
Warm as the native Mood which glows
In youthful virgin's veins

Hast thou not seen in olive rind
The wall-tree's rounded nut
Of juicy butter just its size
In thy clean pastry put

Hast thou not seen the golden yolk
In Chrystal shrine immur'd
Whence brooded o'er by sostring wing
Forth springs the warrior bird?

Oh save three birds from savage man
And combat's sanguine hour
Cush in three yolk, the seeds of life
And on the butter pour

Take then a cup that hold the juice
Fam'd China's fairest pride
Let foaming yeast its concave fill
And froth adown its side

But seek thou first for neatness sake
The Naiad's crystal stream
Swift let it round the concave play
And o'er the surface gleam

Of salt more keen than that of Greece
Which cooks not poets use
Sprinkle thou then with sparing hand
And thro the mass diffuse

Then let it rest disturb'd no more
Safe in its steady feat
Till thrice Time's warning bell hath struck
Nor yet the hour compleat

And now let Fancy revel free
By no stern rule confin'd
On glitt'r'ing tin in varied form
Each Sally-Lun be twin'd

But heed thou west to lift thy thought
To me thy power divine
Then to the oven's glowing mouth
The woud'rous work consign

Modern recipes are available, but Eliza Acton's 1845 recipe from her "English Bread Book for Domestic Use" is considered a standard:



To make a Sally Lunn, dissolve three ounces of good butter, cut small, in less than half of the milk with which the sponge is to be set; cool it down with the remainder; and, if a sweetened preparation be liked, stir three ounces of pounded sugar to the flour before it is moistened; pour gradually the milk and butter to the yeast, of which there must be a full ounce, and proceed in all else as above. Three hours will sometimes be required to bring this sponge to its height. When it is ready add the second pound of flour to it, put it into a round buttered tin or tins, which it should not more than half fill, and when it has risen nearly to the edge let it be put without delay into the oven, and baked a nice brown. An egg or two, when they are considered requisite, can be mixed with the milk and butter either for the Sally Lunn, or to convert the dough into buns; but, to allow for the addition, a few spoonfuls of the milk should be omitted. Carrawayseeds, currants, or candied citron or orange-rind, can be kneaded in with the other ingredients when the second pound of flour is mixed with the sponge, or immediately after it is worked in. Two or three ounces more of sugar may, for many tastes, be thought needful for the buns.

Bread. — Best flour, 1 lb.; new milk, 1 pint; little salt; German yeast, £ oz., to rise 2 hours or more; or yeast, 1 oz., 1 to 2 hours. Flour, 1 additional lb.; to rise 1/2 to 3/4 hour.

Sally Lunn. — Flour, 1 lb.; butter, 3 oz.; pounded sugar, 3 oz.; German yeast, full ounce; 2 to 3 hours, or until extremely light. Flour, in addition, one pound; to stand in tins until risen to their edges.

Buns. — Butter, yeast, and milk, as above, with an addition of sugar and an egg or two at pleasure; carraway-seeds, 1 oz.; or currants, 1/2 lb.

Jane Austin Centre Magazine July 2015 by Laura Boyle
<https://www.janeausten.co.uk>

Our Correspondent in England – Kira-Lyn

Hello everyone! Hope you are all doing well. Here is a write-up on my experience at the ILHF this weekend:

On April 2nd, I attended the International Living History Fair in Essex, England.

It was a very large event with groups representing many different time periods from medieval times until the early 1900s.

The site and the weather were both gorgeous. The event took place at Cressing Temple Barns, which would have been something wonderful to see on their own, even if there wasn't an event taking place there. The site also had a beautiful walled garden which I was able to relax in when my feet got sore from all the walking I did.

I talked to many people throughout the day and they were all happy to share with me what they were doing. One lady in a Tudor outfit talked to me for a while about early forms of make-up and let me try some rose-scented beeswax lip balm. She also had homemade soaps which smelled wonderful. Another lady spent most of the day making a beautiful willow branch basket. I enjoyed walking past her and checking on how it was going throughout the day. I was surprised at how fast she worked.

Everywhere I looked there was someone doing something that I wanted to go and talk to them about and learn about. There was an apothecary, people cooking various things over fires, a lady making pottery, weavers and embroiderers, someone doing leather work, a man with a huge display about historic spectacles, and even a puppet show with historic instruments being played for the soundtrack. There were a few groups of people doing archery and one gentleman displaying how to make bows. And, of course, combat displays and guns firing at various intervals throughout the day.

Inside the barns was the market with people selling all sorts of reenactment-related items. Medieval cakes, bows and arrows, fabric, books, hats, and shoes, to name a small fraction of what was available.

There was even a group representing early Canadian history (focusing around 1745), called New England, Old France, who were very excited when I told them I was from Canada. It was quite funny for me to see that here, I was not expecting a Canada-focused group.

I took a lot of pictures, so I will do my best to choose the best ones to share with you!
-Kira-Lyn



Baggage Sewing Day March 19

St John's High School

9:30 – 2:30

The day started with general visiting and catching up, but before we delved into things. We had a big chore to take care of; in preparation of VPRR. We had several hundred kit bracelets to fabricate – we figured out that if one person was to do this at home it would take 45+ hours just for cutting – we managed to get it done in less than one hour with everyone working together, thus finishing part one of the bracelet task. Next Baggage - Part two – putting them together.

We had a great turn out for baggage. Kristine, Katherine, Bernice, Dawn, Barb, Patricia, Susan, Erle, Oriole, Judy and Marie along with Tristan attended.

Once we had the task taken care of, we spent a bit of time going over chemises and the differences in time periods and types of fabric used; linen, cotton, and homespun linen and the varying differences in each. We looked at the “what not to wear” pattern and then the what are the right ones to use for several time periods. The direct message for undergarments – always white or unbleached/natural fabric. We looked at original samples of linen and cottonchemise styles. Also on the lecture learning aspect – we discussed what FARB* was; and the why and how of interpreting history as correctly as possible.

Then we got to work on our own assorted projects; fitting sleeves into tailcoats, learning about carding wool, laying out and cutting patterns, hemming and finishing coats; learning the box and inkle loom and finishing individual work projects.

Discussion were made about upcoming events and what we would like to do and who is available.

We had a bit of a fabric and rag and bone sale; and folks went away happy with their finds.

We pretty much worked through lunch and wound up at 2:15, in time for clean up and out the door.

Great job everyone!



**FARB – definition: Last page*

Silk and its use in Early Victorian Undergarments – starting at the feet....

Adapted for MLHS by M. Zorniak

Queen Victoria was crowned in 1837 and the Romantic Era was still affecting fashion. Styles between 1837 and 1856 are sometimes referred to as Early Victorian. With the ending of the Crimean War and the invention of synthetic dyes, silk became a fashion fabric.

Silk has been the material of wealth and luxury for more than a thousand years, and used widely in undergarments. Exception's being fine linen (and of wool flannel in winter). Only a small affluent group could afford such extravagance. Not many examples exist, but this is reasonable, as servants would have been handed down and worn items to tatters once mistress or master were done with them.

Silk also makes excellent bandages, depending on the weave, binding well with a natural stretch and breathing. In some instances old garments were cut up and utilized for cuts and burns. Indeed, the choice of gentlemen soldiers was silk against their skin, as the material would open and pull away for a musket ball, and fibres not be carried into the wound. (*Linen, cotton, wool, &c, tore and broke up, entering the body, usually causing infection.*) There were even far-fetched notions that silk could deflect a bullet.



Silk cocoons

Once you've worn silk against your skin, especially before man-made fabrics, nothing else compares. Wealthy women patronized clothiers who specialized in feminine garments; the "unmentionables". It is unknown how far back silk undergarments commonly existed in Great Britain and the New World, but was common in England by 1824. Perhaps it was the conclusion of the Napoleonic Wars (1803-15), and the lifting of the

mutual trade embargoes which had been enforced by the French Blockade and Royal Navy. This may have eased such a trade for the expensive cloth merchants.

Good silk thread makes a smooth, tightly woven, soft fabric. The surface will resist dirt, has a natural lustrous shine, wicks moisture away from the body providing relief on hot days, and provides outstanding warmth and comfort during cold weather. This same property allows wet silk to dry faster than any other natural material after washing or getting caught in the rain. It also serves as an excellent barrier from insects and parasites.

Drawers, hose, chemises, under-vests, chemisettes, and occasionally camisoles were silk made. A thigh length chemise (undergarment) would require cocoons from about one thousand silkworms, which would eat on average 23kgs/50lbs of mulberry leaves.

The first French silkworm diseases began to appear in 1845, creating an epidemic. The price of silk went up steadily until 1869 when the Suez Canal opened, then merchants with materials from the Far East enjoyed an easier route to the European, British, and American markets.



Tapestry showing the stages of the traditional Chinese silk industry

An interesting point from the odd medical notions of the past, silk was thought to be a good insulator of electricity, not just from the outside but also from within. It was accepted that people had a certain amount of electricity in their systems, and silk undergarments would retain it, providing a "buoyant and exhilarating" feeling. The Family Oracle of Health: Economy, Medicine, and Good Living, London 1824, published by Mr J. Walker, describes the benefits of silk in all clothing. In warm weather a complete outfit of silk; waistcoats,

drawers, stockings, linings of sleeves, neckcloths, and the backs of surtouts, cloaks, mantles. (*Waistcoat in this instance is referring to a sleeveless undershirt*). For the cold, it is recommended adding layers of flannel and cotton as required, as long as silk is included again in the outermost for the best electricity retention and protection.

Likewise, a Dr. Sigmond was quoted in several publications, including the London Saturday Journal, 17 April 1841, under Use of Silk: *"To every one in damp moist conditions of the atmosphere, flannel is a great comfort, but silk is the most useful covering of the body. It is by far the best friend and comforter that can be applied. We know that if a silk handkerchief be perfectly dry, lightning, the most accumulated, could not pass through it, so decided a non-conductor is it; hence, if worn next to the skin, the air cannot absorb the electricity of the human body. Silk waistcoats, drawers, and stockings of the same material, are of the greatest service during the humid state of the winter months of this country. The hypochondriac, the nervous, will derive from them more benefit than from the most active tonic, and they will prove a more invigorating cordial than any spirituous dram; nor are the effects transient, for the buoyancy of spirits and an agreeable warmth are thus diffused over the entire frame."*



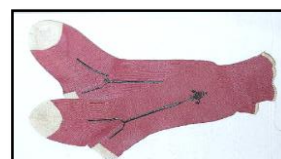
Traditional cocoon soaking and thread making

The words hose and stockings were used interchangeably, generally something long, reaching above the knee or to the top of the thigh, while socks were short. (poor went barefoot, or wore shoes/boots with no socks). Generally the elite could afford knit silk hose which were, and still are, the luxury item of the hosiery world. Nothing is better than knit silk because it will stretch and breath. Woven silk was less expensive, followed by fine linen, knit wool, then woven wool, and finally cotton. The thigh, knee, calf, ankle, and foot measurements were necessary for the required shape. They would have

been knit with a thin round needle producing tiny stitches and no seam. Colours noted are white, pink, yellow, and black, but many other colours were available at the time. Top lace trim, known as welts, from the welting stitch in knitting were added. This trim was not just a decorative feature the lace was crafted with greater strength of elasticity to aid in holding the hose up. Knit garters were used, and waist belts and slings/straps. Elastic* garters were also already in use by 1850. (The term suspender belt appeared in the late 1880s, and garter belt was not used until the 20th century).



Plain pink pair of Queen Victoria's silk hose circa 1840s
Meg Andrews, Antique Costumes and Textiles,



Silk with lace welts, manufactured by Pope & Plante of London displayed at the Great Exhibition, 1851, V&A Museum.



Stockings and socks from mid 1800s, made of linen, wool, and silk with cotton
Metropolitan Museum of Art.

The Magazine of Domestic Economy, London 1841, recommended three or more pairs for cold weather. When examining quartermaster lists for officers on campaign, silk stockings and wool socks are listed, with funds allotted for both. There is no doubt, those who could afford them wore various layers of hose, stockings, and socks, and often possessed fur-lined winter boots. As an alternative, heavy wool socks were crafted to wear over boots, and the early rubber galoshes were based on this practical solution for cold weather.

**In 1820, Thomas Hancock patented elastic fastenings for gloves, suspenders, shoes and stockings.*

by R.S. Fleming 2012

Confederation Beginnings

July 1, 1867 was a sunny day right across the country. At midnight of June 30th, the order was given to let the bells loose and the church towers across Nova Scotia, Quebec, Ontario and New Brunswick rang out. In all of the major centres the Queen's proclamation was read out followed by parades and celebrations. An 101 gun salute also shook the area around Ottawa in honour of the occasion.



July 1st, 1867 - Canada

Ottawa was the site which witnessed the birth of a new country as the ceremonies were initiated in the new capital of Canada, an old logging operation along the Ottawa River which took the name of the River as it's own. The location was a compromise choice which signaled a new beginning for the four provinces which now formed Canada. The location which was in the Northwest part of the four provinces may have indicated the immense expansion which was to take place over the next 10 years to the Pacific Coast.

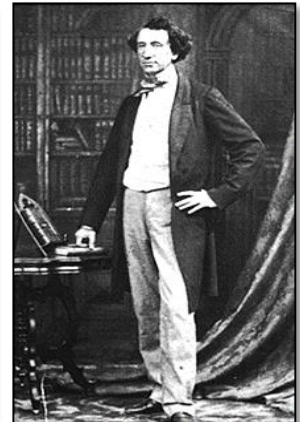


The New Parliament Buildings

Lord Monck became the first Governor General of Canada and as his first official duty he swore in John A Macdonald as the first Prime Minister, William McDougall, E.P. Howland, Tilley, Cartier and Galt as Finance Minister. Macdonald was made a Knight Commander of Bath by order of Queen Victoria and the others were made Companions of the Bath. By noon the official part of Canada on the day of its birth was complete. The celebrations went on well into the evening with lights, lamps, bonfires and fireworks lighting the parties and the sky. The great deal had been done and the colonies had been brought together as one state with responsible government in the form of the Canadian Parliament.

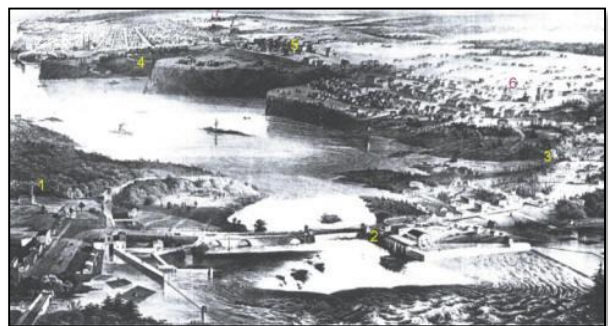


George Cartier



John A Macdonald

The new country consisted of approximately 3,300,000 million citizens. mainly in Ontario, with about 42% being of the Catholic faith. (Mainly of French and Irish descent). Most of the others were of English Protestant descent. About 81% of the people lived on farms or in the countryside with industry being only a minor part of the overall economy. Montreal was the largest city with about 100,000 people and then Toronto and Quebec City with about 60,000 each and Ottawa at about 17,000.



Ottawa 1867

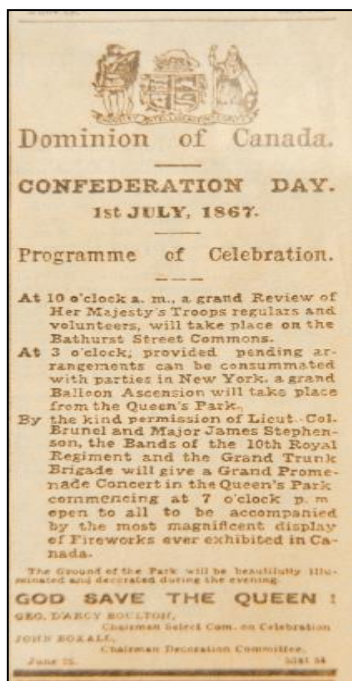
John A. Macdonald became the first Prime Minister of Canada due to his efforts in uniting the former British Colonies and his ability to gather a solution from the process of creating Canada as he pushed the union along. He took his seat in Parliament as the leader of the party with the majority of members. This was the beginning of Canada and the jumping off point in what was to become known as the Macdonald era in Canadian politics.



A time to Celebrate

Actual elections were held on September 18th, 1867 and on November 7th, 1867 Parliament convened with John A Macdonald as the victorious Prime Minister.

Article courtesy Canadahistory.ca



Baggage Part Two March 30 Spring Break Baggage



Gen graciously opened her home for a morning of sewing, stitching and cutting and folding and counting. Judy, Barb, Marie, Gen, Easton and Dante worked on kits for the VPRR – only two more steps to go.... While the kids learned How to Train your Dragon, twenty-five kit bags (times 15 in each bag) were made up for the next the process. We were so engrossed in our work that we forgot to take pictures...

Red River Facts

The Passageway to the prairies

Cree name: Miscoosipi, meaning 'Red Water River.'

Current official name: Red, a translation from the Cree name.

Source: Lake Traverse, North Dakota

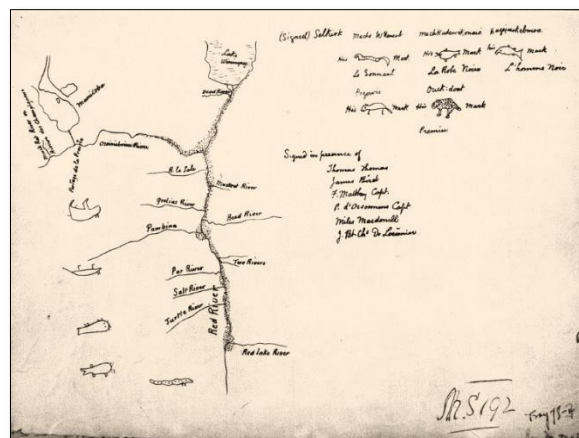
Mouth: Lake Winnipeg

Direction of flow: north

Length : 877 kilometres

Main Characteristic: witness to the struggle for control of the West.

Canadian Geographic Education 2016



"Selkirk Treaty – Indian Chart of Red River," undated.
Library and Archives Canada

Red River Recipes

Red River Remembered: A Bicentennial Collection of Stories and Recipes

Noni Campbell-Horner was sorting through old papers from the homes of her deceased mother and aunt. She came upon several handwritten recipe books, the oldest started by her grandmother in 1908.



GREAT PLAINS PUBLICATIONS

Campbell-Horner's grandmother Florence, left, and her great-great aunt Janet (Jennie) Bannerman in front of the old Bannerman home in the late 1800s.



Outdoor clay oven



GREAT PLAINS PUBLICATIONS

Robert McBeth Sr. and family in front of the 1850s McBeth house from 1885.

The recipes had been handed down through generations, some dating from Red River pioneer days. The pages almost seemed to give off an aroma of buffalo stew cooked over an open fire (the recipe called for "about one pound of dried buffalo

chunks") and Saskatoon pie baked in an outdoor clay oven.

They recorded how to make mincemeat, oatcakes, pickled peaches and plums, "bread sauce" for turkey, a dessert called "treacle sponge," a cabbage dish called Rumbledethumps, bannock and Scotch broth.

There were even instructions for "black bun," the pastry-crust fruitcake traditionally brought by the "first-footer," the first visitor to arrive at a home after midnight on Hogmanay, the Scottish New Year.

To the history-loving Campbell-Horner, the recipes were a domestic time capsule -- a link to her hardy and resourceful female ancestors in the Red River Settlement, the forerunner of Winnipeg.

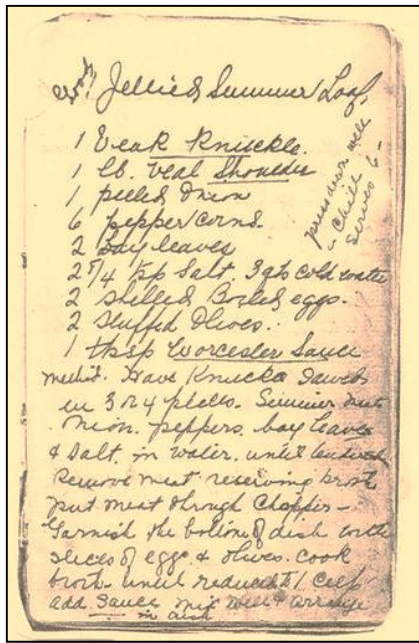
"I said, 'I have to do something with this. It's too important to toss,'" recalls Campbell-Horner, who is in her 60s, was born in Edmonton and now divides her time between Alberta and British Columbia.

Though the clan branched off into Alberta after four generations, Campbell-Horner is intensely proud of being a sixth-generation descendant of two families that arrived from Scotland in the 1815 third party of Selkirk settlers: the Alexander McBeath (now McBeth) family and the William Bannerman family, both recalled in Winnipeg street names.

"I've never had a need to go rushing back to Scotland," she says about her heritage. "We are people of the Red River."

The bubbly former nurse has long dabbled in writing, but had never been published. Inspired by the rediscovered recipes and by stories she heard as a child about Old Kildonan (the close-knit Scots-Presbyterian community that descended from the settlers), she set out to write a social history of Red River and her female forebears' role in it.

She planned to self-publish the book as a legacy for her two grown daughters. But the project happened to coincide with the 200th anniversary of the 1812 arrival of the first Selkirk settlers. The novice author pitched her manuscript to Winnipeg's Great Plains Publications, and the result is the hot-off-the-press Red River Remembered: A Bicentennial Collection of Stories and Recipes.



Handwritten recipe

Campbell-Horner conducted research, but unearthed few records of women's day-to-day lives in early Manitoba. She did find a copy among her grandmother's belongings of the 1923 book *Women of Red River: Being a Book Written From the Recollections of Women Surviving From the Red River Era* by W. J. Healy.

It proved to be a rich source of first-person accounts from old-timers, including Campbell-Horner's great-great-aunt, Janet (Jennie) Bannerman. The Bannerman farmhouse is long gone, but it was very similar to the 1851 home of their friends, the Inksters, now preserved as Seven Oaks House Museum.

Campbell-Horner notes that one woman in the settlement saw her first apple in the late 1860s and her first tomato in 1874. The book pays tribute to the ways early cooks made do with what they had.

The author didn't want to modernize the recipes -- about 140 of them -- and hasn't necessarily tested them. She transcribed them verbatim, as documents of an era.

Because some date from a time when ovens lacked precise temperatures, the instructions may say something like, "bake in a moderate oven until done." "Some call for quantities such as "a large handful."

"They didn't have measuring cups or measuring spoons," Campbell-Horner notes.

Even when she was a child in the 1950s, her grandmother didn't measure. She still had the kind of flip-out bins for flour and sugar that sound like the ones at Dalnavert Museum. "She would just stick a teacup in there, scoop it out, plonk it into a big pottery bowl, and off she'd go."

Shortbread

Here's the Christmas shortbread recipe handed down in the family:

- 1 cup butter
- 3/4 cup brown sugar
- 2 cups flour
- A pinch of salt

Preparation: Cream the butter and sugar until light and gradually mix in the flour and salt. Knead until the mixture holds together, then roll out on a lightly floured board to about a half-inch thickness, in a circle. Cut into wedges like a pie. Place on baking sheet and bake at 300 degrees F for about 15 minutes, until they are a very delicate brown in colour. Do not over-bake.

Scotch Broth

(recipe from the author's great-grandmother, Isabella Bannerman McBeth)

- 1/3 cup pot or pearl barley, soaked in water overnight
- 2 lbs lamb, cut in small pieces, fat removed
- Lamb bones from the butcher
- 1 onion, chopped
- 2 Yukon Gold potatoes, peeled and chopped
- 1 leek (just use the white part), chopped
- 5 carrots, peeled and chopped
- 3 parsnips, peeled and chopped
- 4 stalks celery, chopped
- 1 fennel bulb, chopped
- 2 turnips, peeled and chopped
- Handful of parsley
- Thyme, basil and rosemary to taste, if you wish
- Pepper

Preparation: Place the lamb and bones in a stock pot. Cover with about 10 cups of cold water. Bring to a boil and skim as necessary. Cook for about 45 minutes at simmer. After the last skimming, remove the bones and add the veggies and the drained barley. Simmer until the barley and veggies are cooked. Add herbs and pepper.

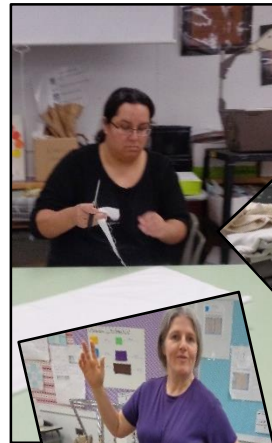
*From: Winnipeg Free Press Article August 22, 2012
alison.mayes@freepress.mb.ca*

Baggage April 9 Drawers, Chemises and Shirts....

A bit of a crisp spring morning as we met at St. John's High school to complete the task of creating drawers for the VPRR station and a pair for home. We managed to get three pair for VPRR done, a couple of chemises' and one shirt almost completed for home. Two day caps were also cut out, with one completed by hand during the morning by Susan.

The lesson for the day was, "What to wear from the inside out", starting with the chemise/drawers and shirt. Tables were a flurry of cutting and machines were a whirring with sewing being done.

Kristine, Bernice, Elizabeth, Susan, Dawn, Grace, baby (too cute) Tristin, Barb, Anthony, invited guest Lori, Judy and Marie were busy for the whole time.



**How to "Dye" leather black
(Or how to leave black spots on your oak floor)**

Mark Thorn

The old ways of doing things have always interested me. At some time I had read about a method of “dying” leather black so I set out to find out how and to give it a try. My research (Google) lead me to “Vinegaroon” It seemed too good to be true! But it works!

First you need white or distilled vinegar I used a quart sealer jar half full. Then you need some rusty iron/steel, I used old steel wool I filled the jar to the top of the liquid. You could use old nails etc.

I left this on the kitchen counter for a week or so after which it had taken on the appearance of a strange scummy micro swamp! With a unique smell (Warning fellas your wife/mum/girlfriend may not approve of this in her kitchen). I then strained it through a coffee filter to remove scum and other small bits etc.

I took a scrap piece of moose hide and painted it with the clear liquid. Before my eyes I watched it turn a deep black!!!! Exciting to say the least! I rushed in to the dining room to show the missus, who was much more interested in pointing out the fact that our oak parquet floor was developing black spots every were I had dripped liquid on it!

Well I cut out the bill for my hat built with the Country Wives pattern and dyed it a beautiful black!! I then washed it well with hot water to remove the vinegar residue (some places say neutralize it with baking soda).

I now had an awesome piece of floppy black leather. In the past leather was stiffened to make jugs, bottles etc. by soaking it in hot bees wax, so I laid the bill on a cookie sheet and grated bees wax on it. Then placed it in the oven on low heat till the wax melted and was absorbed by the leather. This worked very well. I used enough wax to stiffen it without totally saturating it as you would if you immersed the item in liquid wax.

This method of “dying” leather black is actually a chemical reaction; the leather will be black all the way through that the vinegaroon has soaked. The black will not rub off!!! And as I discovered, some other materials i.e. oak can also be “dyed” this way, I suspect it is to do with the tannin.

I hope my experiments will be of use or at the least of interest to some folk.

Mark



Mark recently completed an experiment with black dye and wanted to share hi findings with MLHS members.

Mark and Chris Thorn are long time members of MLHS - from afar. They live in Weyburn, Sask., and know some of our older (as in long-time) members through Fort Union, N.D. rendezvous and other events over the years. Farming complicates getting to events out our way.

April 23 Baggage Southmoor Manor

A great day was had by all; Vanessa came by first thing in the morning before anyone was there, and was the first to go through the many, many, many great finds from Kathy Fedora. Kathy had a fabric store in Selkirk many years ago and dropped off interesting morsels. As the many kinds of fabric were brought to light, we were able to think of how to create 1812, 1867 and 1916 era clothing. We draped fabric, looked at pictures and historic catalogues for styles and inspirations. Judy shared her latest 1916 creation.

We spent time teaching and learning about “the burn test” and looked at the ways fabric interacts with fire and how we can tell if it is a natural fibre or synthetic. **This is most important if you are working around a fire.* Lots of laughter, ooohhs and awwwws as each bag was opened. The day saw Kristine, Bernice, Elizabeth, Susan, Gen, Marie, Judy and Barry all involved in some kind of hand sewing, fabric drooling, laughing and eating “Scottish Teas”. **recipe to follow.*

Discussion about “VPRR” stations and who was to do what and of course what will we wear took a greater part of the afternoon. We looked at the planned Events Calendar and the updates and everyone was excited and ready to be part of the scheduled events. We discussed what everyone would like to do; VPRR, Doors Open, Canada Day, Highland Gathering, Seven Oaks BBQ Opening, Old Fort William and more.

Great response and input from everyone.

Judy's SCOTCH TEAS

1/2 cup butter (or marg)

1 cup brown sugar

2 cups quick-cooking rolled oats

1/4 tsp. salt

1 tsp. baking powder

1/2 tsp. vanilla

Combine butter and sugar in saucepan; cook and stir until butter melts. Stir in remaining ingredients; mix well. Pour into greased 8x8x2 inch baking pan. Bake at 350°F oven 20 minutes. Cool; cut into bars. Makes two dozen.

Judy's comments: Butter is much better than margarine

*** Double the recipe and pour it into a 9x13 pan.*



New Iceland Heritage Museum Gimli May 12

On Thursday afternoon, May 12th, Frederick Carsted and Barry and Judy McPherson headed up to the New Iceland Heritage Museum in Gimli to join in the opening of "Nice Women Don't Want The Vote" as well as "Then and Now" an exhibit celebrating the 100th anniversary of the IODE Jon Sigurdsson Chapter.

Frederick had loaned his First World War uniform for the window display and wore his First World War Cameron Highlanders uniform. Judy had loaned her first 1916 outfit to the President of the IODE, a lovely lady, Helle Wilson, thus making it necessary for Judy to wear her second and newer 1916 suit with the rather dramatic hat, beribboned, befeathered and more. Barry wore his frock coat, tartan trousers and a fedora hat. Of course, we took our yellow Votes for Women banners.


The keynote was Linda McDowell who spoke on the Votes for Women topic and how the Icelandic community was in the forefront of women's suffrage and getting the vote.

The guests seemed delighted and we enjoyed a pleasant escape from the city.



**THE NEW ICELAND HERITAGE MUSEUM
& IODE JON SIGURDSSON CHAPTER**
CORDIALLY INVITE YOU TO THE OPENING OF



Nice Women Don't Want The Vote
a travelling exhibit from the Manitoba Museum
and
Then and Now an exhibit celebrating the 100th
anniversary of the IODE Jon Sigurdsson Chapter



ON THURSDAY, MAY 12th, MANITOBA DAY
2:00 P.M. at the JOHNSON HALL,
Waterfront Centre, 5th Floor 94-1st Ave. Gimli

Guest speaker: Linda McDowell, Historian
Presentation by the Gimli High School Social Justice Club

Reception to follow ~ Please R.S.V.P. by Monday, May 9th, 2016
to nihm@mts.net or call 204-642-4001



May 2016



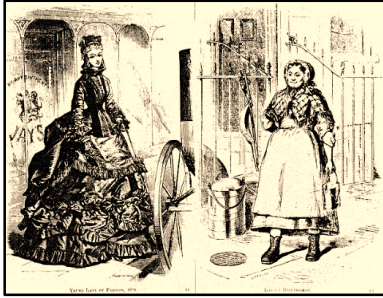
**"NO WOMAN,
IDIOT, LUNATIC
OR CRIMINAL
SHALL VOTE."**

1906 ELECTIONS ACT OF
THE DOMINION OF CANADA

Barry and Judy McPherson were aptly dressed to depict the struggle of Manitoba women for voting rights in the early 1900s

Gimli newspaper

May Baggage
May 14 9:00 – 2:30



Phew! Lots of people came to this Baggage! We accomplished much in a few short hours.

Judy arrived with a full dolly of items for VPRR, fabric to paw and drool over and an assortment of items to distribute. Patricia brought a yummy mix of jams and jellies for everyone to take home, items for the clothing loaner tub and some wonderful hats and to repurpose into other time periods.

All of the sewing tables had projects going; hand sewing, finishing and cutting patterns and sizing garments close to completion...busy, busy, busy.

We also spent about an hour and a bit as a group working on the wrist bands for VPRR – lots of work to complete the many kits we will use. But we got them done! Good job!

We went over the outline for VPRR and the possibility of a few changes and hiccups that can happen and the flexibility of rolling with the day.

We also went over the Calendar of Events from May until September and the fluidity of changes that have happened; events on and off and on again. We talked about events in the city and out of town. A number of members are looking to travel as a group to Old Fort William for the Anniversary event in August. MLHS tentage is avail for loan to members for events.

In attendance were Susan, Kristine, Elizabeth, Katherine, Bernice, Wayne, Jonathan, Sabrina, Patricia, Dawn, Tristan, Patricia, Barb, Easton, Cheyenne, Rebecca, Marina, Ben, Donavan, Anthony, Vanessa, Judy, Marie and Kevin dropped by for a bit.



VPRR May 25
St Boniface Museum
Visit with the People of Red River

How many things can go wrong in the weeks - days - hours and even minutes leading up to this major event of ours which we hold at St. Boniface Museum each year?? That many in triplicate happened this year. And yet - it was the best school program with the best interpreters in many a year. So let's not go over all the hair-pulling issues through the many weeks leading up to Wednesday the 25th. Let's just talk about that day itself.

A lot of you arrived at the Museum at 8:00 a.m. with no experience in setting up a station - no experience in delivering that station - no experience in setting up a fly - and on it goes. But everything we needed was on hand. For that we thank Susan and David W. who went out to the Shed and found all the required items and equipment - not knowing what the items even looked like in some cases - some with no identification tags on them. Nothing was missing for our VPRR program!! Susan also hauled up the balance of equipment from McPherson's basement - and returned everything to its place within a couple of days after.

So - 8:00 a.m. arrival - but without Bernice who was ill and now who was going to do Rope Making? And without Clayton who was to deliver Tipi Teachings. YIKES!! But we did have the tipi. Fortuitously, Marie packed and brought all her stuff for Writing with a Quill Pen, just in case, which she placed in the tipi. There was some explaining to do as to why that particular station found itself in an Aboriginal tipi. She covered that too. Then, Barb arrived, not only with the crew we anticipated but with Kaiti and her boyfriend. YIPPEE!! They can do Rope Making - learn on the job as long as you keep one step ahead of the students.

So, the emergency issues dealt with - on with the day. Actually, on with the morning, because we only had a morning's worth of 160 students. The afternoon was another story. We had so many of you who were committed to delivering stations that we decided we could go back to our old successful method of setting up stations - two circles of seven stations each, with the students getting six stations in one circle. This also allowed for each leader to have one spare during the two-hour intense morning. It worked. It worked!!! The evaluation sheets completed by teachers were very positive. They always are.

After our flatbread box lunch, all our MLHS people had the opportunity to see the interactive teaching stations in action. With no students, we could deliver one station at a time to all of us, so that all our members - many of whom have only been members for one or two years - could see the full scope of what we can deliver to the public. They were keenly interested and opined this was the best part of the day!! Turns out most of us are just kids at heart and wanted to participate, not just watch. As Marie tried to give an overview of the use of quill writing - everyone just grabbed a quill and paper and dipped into the ink and with heads bent, tried to write without blotching the paper. From Frederick's soldier, to shaving wood, to cooking on an open fire, to having a limb cut off by the doctor, to making a wrist band with tiny beads, to the unusual parts of a buffalo - we shared all our knowledge with one another.

The feelings of camaraderie from doing a good job - from sharing history - are very strong amongst us. This is the bonus of being part of MLHS. Thank you all for enriching the lives of students - and my life as well.

Judy McPherson

¹See Article on "How to Set up and Care for Canvas Flies"

²See Article on "Acquiring your Own Interpretive Package"

FOOTNOTES to VISIT WITH THE PEOPLE OF RED RIVER 2016 article

1. How to Set Up and Care for Canvas Flys

Your canvas tents and flys can last many years with proper care. Just a little attention to detail will save broken poles, bent pins and ripped canvas. At the VPRR, for starters, the fly with red poles, was erected using ropes and pegs from the fly that has blue poles. As well, one of the pins came home bent.

Each fly comes with its own box of equipment and its own specific poles, identified by a name tag and by color. In order to always have the correct number of ropes and pins, start with the equipment that belongs together and keep it together.

Sometimes the ridge pole is in two pieces with an angle cut. This is so that the ridge pole can fit in most vehicles. The angle cut with bolts is very strong. The ridge pole has holes close to each end. The uprights have holes in the top ends for the pins. Sometimes the pins are in so tight they never come out - this is okay. Lay the ridge pole on the ground. Put the pins in the uprights and put the pins through the ridge pole. Raise the frame just enough to place the canvas over, with the eyelets onto the pins. Now get four of the longest ropes and put two over each pin. Now you need three people (or more) to raise the fly without incurring damage. Put one person to hold each of the uprights. VERY IMPORTANT: Raise both uprights together. This will prevent the poles from twisting and cracking and it will prevent the pins from bending. Hold the poles steady while the third person pegs the ropes into the ground. Each of the two front ropes should be pulled at a 45° angle from the pole and should be placed about six feet out. When hammering the peg into the ground, hammer it at a 45° angle with the head of the peg away from the fly. Repeat for the back of the fly. Tighten the ropes against the sliders. When those four ropes are in place the fly is secure (unless it's terribly windy in which case the sides will flap and need to be controlled).

Next, install the eight small upright poles. The corner ones can have one rope at a 45° angle or it can have two ropes if it's windy. The middle poles get one rope and all these ropes should be carried several feet away from the poles and pegged into the

ground. Check the ropes several times a day and tighten them up a bit against the sliders. This will be very important if it's windy as they will loosen.

When taking the fly down, reverse everything. Take the ropes from the eight poles. It's pretty easy to lose pegs and the best way to keep track of them is to pull them out at the same time as you are removing the rope, put the pegs in one pile, and wipe them off. Wind each rope individually and tightly over the sliders. This method is known as the Don Zorniak method. It may seem silly, but you will be glad you have followed this rule when you next come to raise the fly and see all the ropes still tightly twisted around the sliders and easy to handle. Be warned: if you do not do this, you will find the ropes twisted like a hybernaculum of snakes in a den!!

Do a count of the pegs to make sure you have packed them all away. Do not pack wet canvas - leave it loose and hang it somewhere when you get home until it is very dry (in the garage using the ridge pole suspended high up to fling the fly over). This will avoid mildew, although the MLHS tents and flys have been treated with mildew-resistant coating.

If you wish to acquire your own fly, it is wise to use a fabric that will last as long as you will. It's called Sunforger. Sunforger meets government requirements in that it is flame resistant. Unfortunately, this fabric is not available in Canada. The two most reliable firms that make custom flys and tents are Panther Primitives of West Virginia, and Tentsmiths of New Hampshire. Jas. Townsend & Son (catalog on line) does provide a certain number of decent tents and flys. Don't consider a fly that is too small to protect you, your family and your goods from the rain. One always has the temptation to have articles drop shipped to a friend or acquaintance just across the border. hint hint..... In the case of a fly, you will need poles as follows: 2x2s along the sides, 2x3s for the ridge pole and for the uprights. Try and obtain timber that is not bent and is relatively free of knots. You can even drill holes at intervals in the uprights and ridge poles big enough so that you can run a piece of light rope through, upon which you can hang utensils or, anticipating rain, you can space these ropes in such a way that you can store firearms, umbrellas, and even walking sticks, or any clothing that you want to keep off the ground. If you want to attach a lantern - or attach a

fly to a tent - you can make the ridge pole longer so it can overlap the tent upright. Fake rope (polypropylene) comes in a natural rope color, lasts forever, and is a good choice if you don't want to use natural sisal. For heaven's sake - always be practical! It may be more authentic to use wooden tent pegs, but one whack with a metal hammer will break them. Use iron pegs. Do not use a hinged ridge pole! One of our members tried that and during a windstorm, the little brass lock came undone, whacked him on the head and, being half asleep, he just laid there all night with the ridge pole and the tent wrapped around him.

2. Acquiring Your Own Interpretive Package

The afternoon session at St. Boniface Museum where we all got to see most of the stations in action, gave you a good idea of what MLHS demonstrates at any Selkirk Settler time period events. We hope this has given you some ideas of the possibilities for developing your own demonstration. We would like to encourage you not only to choose something - say writing with a quill pen (like Marie's kit) - to demonstrate, but to acquire your own kit. The hunt for all the bits and pieces of a good demonstration is part of the challenge to us and certainly part of the fun - and the learning. It takes years sometimes. Although MLHS owns quite a few items that you are welcome to use, in the long run it is often best to have ownership of your own interpretive package. Your interpretive package could consist of a craft demonstration; you could tell a story; you could sing; you could play a musical instrument, play board or card games (we have checkers, dice, and Shut the Box). When Barb Rieder got started, she stated her interpretation to be "mother of young children". Discover your interest - do some research - start hunting and start learning what you need to know for your own interests. Whatever you choose will provide the public with a reason to approach you to start a conversation - and maybe you can get them to try their hand at your specialty as well.

Judy McPherson

From two newcomers...

"For my first year doing VPRR, everyone was very helpful in making sure all of the new people knew what they were doing, I really enjoyed helping Frederick with the military station, although I think it would be helpful if there were notes on the military station for me as well. I liked that after the schools left we could visit most of the other stations. It would be nice if next year we could see all of the stations. I had lots of fun at VPRR and would definitely do it again next year."



Elizabeth

Our first public event with MLHS was an interesting one. I admit I was pretty nervous going in, not really knowing what to expect, except that I would have a group of 15 or so kids for about 20 minutes and that I needed to teach them a bit about farming in the early 1800's.

I read through my notes, prepared index cards and counted myself ready! Upon arrival at the St Boniface Museum we were able to pitch in here and there getting everything organized. I had fun setting up my table, imagining how I would engage the children with "fun farming facts". My first group of children were the youngest and most engaged group of the morning.

I think that everyone who visited the farming station learned a little bit, I learned 3 things. First - ask the children questions, they will be more attentive if they need to participate, Second - adapt the information to the interests of the group, discussing the transport of cows in a boat may be more interesting to some than the work involved in planting, and third - everyone loves the Quern!! Well who could blame them, I had fun playing with it too! Did you know that it will only grind if turned in the right direction?

I'd like to say thank you to my two helpers, Marina & Vicki, hopefully next year I'll have a better idea how to involve you more in the process.

After the students left we enjoyed our lunch and got to compare notes with the other presenters. For me, one of the highlights of the day was getting to visit the other stations and getting a better feel for the event as a whole. I will definitely take on farming again next year with more confidence!"



Kristine

First of a great big thank you to everyone who made the day the success it was!

Kahy, Aria, Kaiti, Yannick, Zaley, Kathie, Ed, Grace, Gwynn, Carol, Susan, Sabrina, Kristine, Easton, Olivia, Gen, Frederick, Barb, Dawn, Dave, Patricia, Rebecca, Cheyenne, Marina, Donovan, Benjamin, Anthony, Katie, Yannick, Elizabeth, Star, Vicky, Nicole, Judy, Marie. I hope I remembered everyone.

A thank you to Cindy and Alex and the staff at St Boniface Museum for helping make some of the troublesome transitions easier.

Through your dedication and help, you made make the day a working wonder. We pushed through the many tribulations of running a program such as this and with the help of a no rain day we were pretty darn good.

It was reassuring to know that history and its lessons will be kept alive.

Well done everyone!

Marie

Who Do you want to be????

Persona Suggestions for Researching.....

Your name:_____

Persona's name:_____

Date of Birth:_____ **Age:**____

Profession/Occupation:_____

Below are eighteen suggestions that will lead to a fuller background/interpretation for your chosen character:

- (1) Where were you born / brought up? Ethnicity?
- (2) What was your childhood like?
- (3) What are/were your parents like?
- (4) What was your education [if any] like?
- (5) Describe your romantic life?
- (6) What are your Virtues and Vices?
- (7) What is your personal style of dress?
- (8) Describe your personality in a few words:
- (9) What do you like?
- (10) What do you dislike?
- (11) What principles do you value in life?
- (12) What is your social level?
- (13) What is your professional goal?
- (14) What are your romantic goals?
- (15) What action or event in your life do you most regret?
- (16) What action or event in your life are you proudest of?
- (17) Who or What is your nemesis? (i.e. you may choose a suitable enemy from your character's past [or not – optional])
- (18) What are your alliances? (e.g. friends, employers or relatives you might be able to call upon for help)

Compiled by Judy McPherson





Doors Open Dalnavert and Upper Fort Garry and Crashing the Party...literally...

Dalnavert is a jewel in the city of Winnipeg. Dalnavert Doors Open once again requested our presence and we were most happy to oblige. We set up our silver tea set and a writing table and games on the grand veranda.

The menfolk, boys and redcoat muskets were situated at Upper Fort Garry, while our timeline of clothing was perched on the porch of Dalnavert. We had a grand time going through the Costume Museum artefacts of decades clothing and accessories.

Several hundred people came through Dalnavert and engaged in conversation with us. This was a relaxing day after the full day of the Visit with the People of Red River only two days earlier. Judy and I however managed to go on an adventure and took a few along with us...

Marie

Crashing the Party...

Once again MLHS accepted the invitation to set up displays at Dalnavert and at Upper Fort Garry for Doors Open Winnipeg, 2016. But those details are for another story. As the afternoon weather became a bit sunnier, Marie and Judy decided to stroll from Dalnavert to Upper Fort Garry to see what the menfolk were doing there. A stroll along Broadway - both of us wearing pretty snazzy bustle dresses with feathered hats - caused many a passerby to smile at us. Social media abounded with people taking pictures on cell phones from cars while we walked. A few car horns honked - been a long time since anyone honked at me!!!

On the return walk, it was decided we should have our pictures taken in Hotel Fort Garry. The lobby was quite busy - many of the federal Liberal convention delegates were wandering around the lobby. We prevailed on one to take our pictures in this sumptuous surrounding and not only did she oblige, we chatted and explained what we were doing with Doors Open and the timeline of clothing, she strongly encouraged us to crash the Liberal Party

Convention, especially if we could take our VOTES FOR WOMEN placards and pennant.

Sounds like fun. The Convention Center is only a block from Dalnavert. Judy said - but maybe it's time to go home. But ... But ... Marie kept saying - "Let's". Judy was mostly convinced. It would only be half an hour. But when we told the rest of our crew what we were going to do, they all wanted to go walking as well. So did Barry.

Arriving at the convention center, we had to pass by a few protesters with their banners - all of whom were very peaceful of course. We had to get past several of Winnipeg's finest and RCMP who thought we were quite amusing and probably not a threat to anyone. So much so that they neglected to tell us posters were forbidden in the convention center. So in we went - up the escalator in a group - and there we were: in the midst of federal politicians - their aides - their parliamentary secretaries - the general Liberal membership - and all of them wanted photo ops with the people in historic clothing- especially the Minister for the Status of Women. We obliged. What a lot of attention we created! We were surrounded by the interested and the curious. It was almost dizzying and just great fun.

But the Head of Security for the Convention Center insisted that while we could walk around - [it seemed clear to him after all, that we didn't want anything - didn't expect that VOTES FOR WOMEN was politicking] - we must remove our signs from the building. One of the Parliamentary Secretaries wanted us to stay, in the hopes of a quick photo op with Prime Minister Trudeau. That part didn't work as he was hurried past in a phalanx of security officers and other protectors. He saw us but we only glimpsed him.

Tired now, and having had great fun and great photo ops, we headed down the escalator, picking up our posters outside the building, chatted with the Winnipeg Police on duty and returned to Dalnavert - very very wide smiles on our collective faces.

With Manitoba Living History Society - you just never know when an unusual and fun opportunity will present itself.

Judy

Doors Open 2016



The next to last page...

In Memoriam
Tom Howard



Long time member Tom Howard passed away Friday April 8, after a lengthy illness. Our condolences go out to Fran and family

Thanks Given...to Kathie Fedora

*Fabric – What Historic clothing
dreams are made of...*

A MLHS member who has an understanding of fabric and materials (and who owned a fabric store in Selkirk), ever so wonderfully brought to MLHS a plethora of bags of fabric to share and distribute. As mentioned at one of the Baggages' we oooh'd and ahhh'd and gathered up the stashes of fabric for our next wonderful historic clothing projects. Many thanks to Kathie.

Another thanks ...

We received a small donation of historic clothing that will be put into rotation and assist us with lending clothes for new members. This donation was made on behalf of Bill by Janice

Thanks Received

Hi, please find attached a Thank You for your participation in our 4th annual Heritage Day celebration. Thanks to people like you, our event is growing and was very successful this year. Please pass this along to all that helped out. Next year's event will be held on **Saturday, February 4, 2017**. We would like to invite you to participate again next year. Looking forward to hearing from you. Thank you.

Teena Michon
Administrative Assistant
St. Norbert Community Centre

THANK YOU!

On behalf of the SNCC Board and Staff, we would like to say "Thank You" for contributing at our 4th Annual Heritage Day Celebration.

Without you, this day would not have been possible!

Hope to see you again next year!
SNCC

Where Do You Want go next ???



Let us know if anything strikes your fancy or if there is something you want to learn about...



The Last Page

FARB: (also "farby - farbiness") is a disapproving term used in the hobby of historical reenacting in reference to participants who are perceived to display indifference to historical authenticity, either from a material-cultural standpoint or in actions. It can also refer to the inauthentic materials used by some living historians'/ military reenactors, who put in the least amount of research possible or the least amount of effort into a persona or interpretation.

Farbiness is dependent upon context as well as expectations and is somewhat subjective. For example, while a "mainstream" living historian/reenactor might accept an object that looks right from a spectator perspective, a "progressive" or "hard core" reenactor might consider the object to be farby if it's not made in a historically accurate manner. However, Farb would pertain to inappropriate clothing or articles gathered to use in a historic venue or setting, and trying to pass it off as historic.

Some believe that the origin of the word is a truncated version of "Far be it from authentic." Or alternately, short for "far be it from me to say what is right..."

An alternative definition is "Far Be it from me to question/criticize," or "Fast And Researchless Buying". Some early reenactors assert the word derives from German *Farbe*, colour, because inauthentic reenactors were over-colorful compared with the dull blues, greys or browns of the genuine American Civil War uniforms that were the principal concern of American reenactors at the time the word was coined. Alternately, the term may have originated with the German firm I. G. Farben Ag., which made synthetic oil and rubber during the Second World War.

The term has been in wide use in the reenactment community since the early 1960's.

*Manitoba Living History Society works to maintain
a good sense of historic accuracies to the best of our ability*

Tribulations of Travel



*Hoops had to be removed before taking your seat in a carriage
And then they were hooked onto the back of the carriage*

LOOK FOR MANITOBA LIVING HISTORY SOCIETY

At the following upcoming events

June 3 – Manitoba Museum – Delta Hotel
June 12 – Seven Oaks House Museum
June 19 – Seven Oaks Monument rededication
June/July – Tea at Dalnavert – date TBD
July 1 - Canada Day - Ross House Museum
July 2 & 3 - Manitoba Highland Gathering Selkirk
July 16 – 17 – Silver Rodeo Silver Manitoba
July - Threshermen's - Austin, Mb.-postponed to 2017
August - Pavilion of Scotland, Folklorama
August 20 – Deer Lodge 100th Anniversary
August 20 & 21 Old Fort William 200th
September Long Weekend – Pine Falls 4 P /Fall
Gathering - tentative

Throughout the year - events at the Manitoba
Museum

Other events will be added to Events calendar as they are confirmed



*The next newsletter will be September
If you find unique articles or bits of relative history, please send
them to me. If you are going to events further afield, please send
a write up with pictures
Have fun historying!!!!*