



# MEMBERS ONLY

## MARCH: MARCHING INTO SPRING



The Carleton Place Marching Saints, Ontario Champions, Junior B. 1967

**Back Row:** Judy Riley, Karen Villeneuve, Donna Williams, Maureen Robertson, Chris Corneil, Bonnie Garland, Ruth Bassett, Josie Bigras, Shelley Struthers, Barb Hedderson, Lynn McGee, Carolyn Irwin, Pam LeMay, Kathy Snedden, Susan Black, Heather Struthers

**Third Row:** David Charles Harold Page, John Sherrad, Tom Page, Wayne Corneil, Bob Giffin, Denny Thorpe, Jim Imprey, Gary William, Terry Williams, Ian Thorpe, Carl McDaniel

**Second Row:** Ian McGregor, Joe Henderson, Doug Black, John Corneil, Neil Buffam, Jamie Fisher, Rob Gibson, Victor Bennett, Steve Poulin, Brent Hill, Bill Guthrie, Dave Downey, Tim Riley, Bill Poulin, Al Hill, Pierre St. Jean

**Front Row:** Peter Harrup, Rob Propbert, Jim LaSalle, Lyle Angell, Bob Sherrard, John Brunton, Dave McNeely, Bruce Perry, Jim Hill, Terry Kirkpatrick, Leonard Shail.

**Contact Information:**

267 Edmund Street  
Carleton Place, ON  
K7C 3E8  
613-253-7013



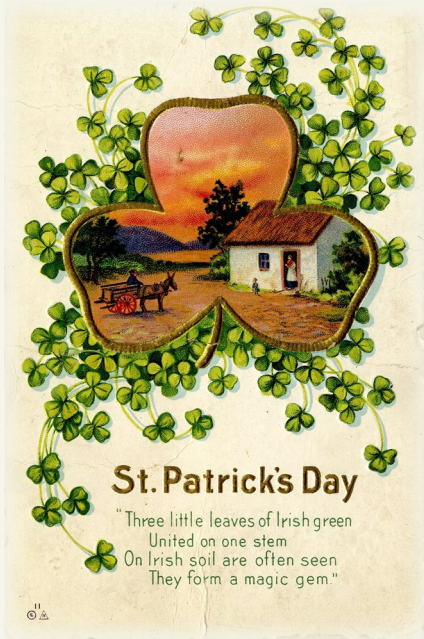
**Spring Cleaning?**

We're now accepting items for our  
2021 Junk and Disorderly Fundraising Sale!!

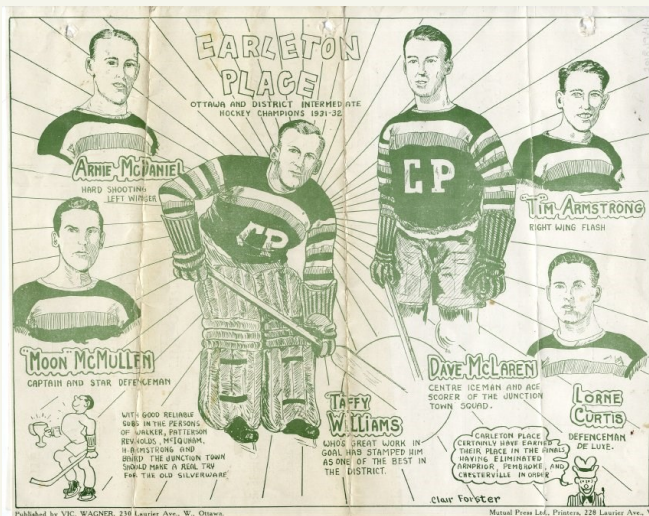


Items to donate? Please call Jennifer or Carol at the Museum  
613-253-7013 to arrange for delivery or pickup.  
We're happy to come take your "Junk". Thanks for your support!

# ST. PATRICK'S DAY

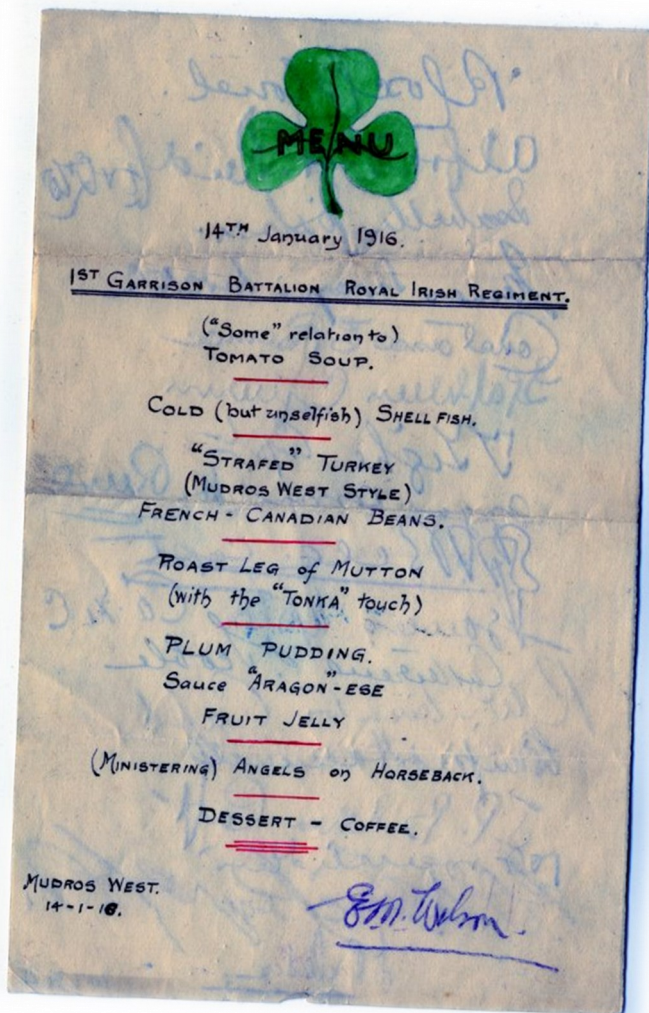


This clover shaped card was sent by Mable Hooper to her neighbour Bertha Schwerdtfeger. It was an invitation to "Come to the 'Irish Tea" at the Hooper's home on March 17th. Known as "Raloo Cottage", it was located on the north west corner of Lake Avenue and Bridge Street—today the site of the Canadian Tire Gas Bar.



On March 8, 1932, the Ottawa Shamrocks took on the Carleton Place Intermediate hockey championship team at the Ottawa Auditorium. Members of the Carleton Place team included Taffy Williams, "Moon" McMullen, Walker, Tim Armstrong, Arnie McDaniel, Reynolds, Lorne Curtis, Moses Okilman, H. Armstrong, Dave McLaren, Baird, and Patterson. We wonder who won the game?

## A SHAMROCK FOR THE ROYAL IRISH REGIMENT



A menu handwritten and illustrated by Nursing Sister Evelyn Wilson in 1918 and donated to the Museum by Jan Ferguson in 2017.

At the time, Wilson was serving as Matron of No. 3 Canadian Stationary Hospital, which had landed at West Mudros, Greece in August 1915.

Born in Carleton Place in 1877, Wilson trained for a nursing career at the New York Post Graduate Hospital and by 1913 was superintendent of the Stamford Hospital School of Nursing in Connecticut. At the outbreak of WWI, she left her teaching position to enlist in the Canadian Army Medical Corps as a Nursing Sister. She was given the rank of Matron and sent overseas in March of 1915.

Wilson was honoured with the Bar to the Royal Red Cross for exceptional nursing care for Service Under Fire, one of only four women to ever receive such an honour.

Wilson remained in the military until her demobilization in November 1919 when she returned to her teaching career. In retirement she was active in the community and played an important role in the establishment of the Carleton Place hospital.

She died at her home on Bell Street in 1969 and is buried at the Auld Kirk Cemetery near Almonte.



## SUGARING OFF

Born in 1933, Elizabeth Vaughan (Mitchell) from Middleville, Ontario recalls that her father tapped trees when she was young. She remembers that he would drill holes in the maple trees with a hand drill and then tap in the metal spouts. The buckets they used were also metal but unlike modern or more decorative styles these were not tapered at the bottom and were of equal size at the top and the bottom.

He would use a stone boat (a type of wagon on sleighs used for picking rocks out of fields before planting) pulled by a single horse to collect the sap since there were no trails cut through the maple bush. The sap would be poured into a large milk pail on the stone boat. The milk pail was very large, approximately 5 feet tall and 23 inches in diameter.



Elizabeth's father would then spend all day and into the night boiling the sap, not in a sugar shack but over an open fire pit in a huge metal pan. Elizabeth remembers that it was shaped like a cake pan but was 12 feet long, 4 feet wide, and about a foot deep. When the sap had boiled down enough he then transferred it into an iron tub and it was heated again to finish it. He had to remain with the boiling sap until it was finished no matter how long it took because he could not let the fire go out.

They would boil some sap down until it became maple sugar (similar in appearance to fudge) and put it in muffin tins or make a loaf from it. Then pieces of maple sugar could be shaved off throughout the rest of the year to be used in baking or as a sweet treat!

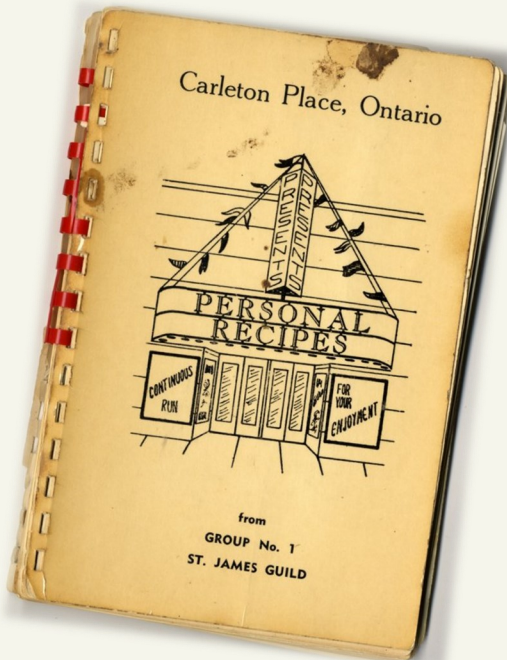
Unlike many modern maple syrup operations the Mitchell's only made enough syrup for their own use. The process was so labour intensive and rural life was already very busy that tapping maple trees was an activity few could take the time to pursue it in a large scale.

Elizabeth recalls one memory from her youth when neighbours gave her mother some of their syrup. The syrup was so thick and black that her mother declared it was only fit for use in baked beans. It seems their neighbour was an avid reader and was busy reading instead of watching his syrup and it boiled down until it was almost molasses!



*Photos from the James Lowry Collection.*

## MAPLE SYRUP

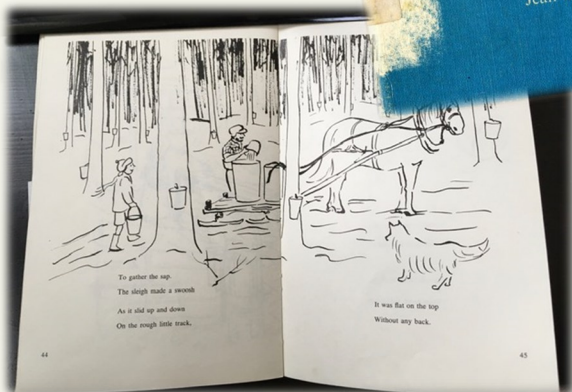
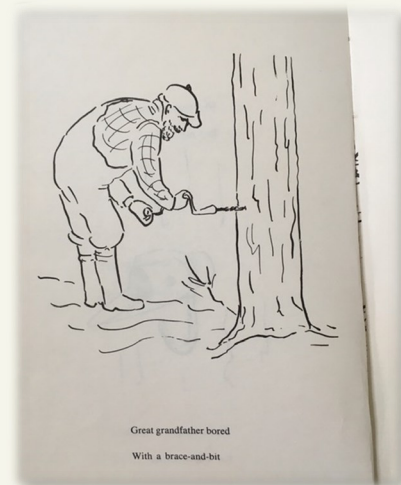
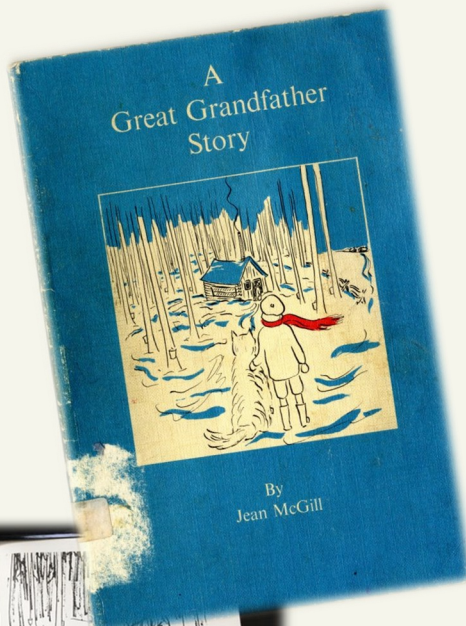


### Maple Mousse

Beat eggs. Add 1 cup maple syrup. Bring to a boil, stirring constantly. Then add 1 tablespoon cant, of gelatin which has been soaked in 1/4 cup cold water. Let this mixture start to stiffen. Then add 1/2 pint cream whipped and preserved ginger cut fine. The amount of ginger varies according to the individual taste.

-Annie M. Johnston

Ann Johnston was the wife of physician Allen Johnston, who lived and worked at 205 Bridge Street. Her recipe was included in this cookbook produced by St. James Guild in 1954.



Property of  
**Caldwell Street School**  
 CARLETON PLACE, Ontario

This lovely children's book by Jan McGill was donated to the museum by Eleanor Henderson in 2014. It came from the Caldwell Street School's library, as evidenced by the stamp on the inside cover.