

1893

After locating Deer lake and moving up, Mr. Eric Rosene spread the good word among his scandinavian friends where he worked at the time, namely the Keeling and Bower lumber mill at Warren, They came one by one to look it over, and found it to their liking, and much like their home land in Sweden and Norway, a rugged country, but with plenty of fish and game for the taking, lots of good water, and some good farming land available, but it was the lake that drew them to make the big decision to settle up here,

With much hard work each felled the trees to clear a space to build their first home, then proceeded to cut more trees for logs These they hewed on both sides and dove tailed to build their homes they used big broad axes for hewing, some were expert at this, and made very neat homes, even though some were small to start with, Most either added more rooms later, or built entire new homes as their prosperity grew, The logs were plastered in between to make them weather proof.

There being no roads up here at that time, every thing had to be carried in on their backs from warren or verner as far as the lake shore, then rowed to the homes, or to the nearest shore and again carried farther on, row boats being one of the first things to be made, Many men made their own furniture, such as tables and benches and bedsteads, mattresses were often made of sacks filled with hay or straw till better things could be brought in, It was from six to ten miles to walk through the bush, so only necessities were carried, Flour was the heaviest, those hundred pound bags were a real trial, also the stoves, As soon as possible a rough road was cut through.

All used nets to catch fish when they needed them, Mr. Rosene could make his own nets, and taught many others the art, Deer- Rabbits and partridge were plentiful, and good eating, so there was always lots of meat, and the ladies had many clever ways of cooking these items, If a deer or moose was shot by one family, the neighbors usually shared in their good fortune, especially in summer when fresh meat couldn't be kept very long without salting, Tho salted and cured then smoked hind quarters of deer meat was a very tasty dish that was used by many of the settlers,

Iron cook stoves and "Box " stoves were used by everyone, and the first settlers had to carry them in on their backs, wood was easy to get, In those days there were a great many old dry "Chico" pines, These were huge and were sawed and split for kindling, while the green birch -poplar spruce and pine were used for holding the fires longer, Tho they were hard on stove pipes and chimneys, as they exuded a black tar-like substance which dripped and often caked the insides of pipes, which caused many a chimney fire, everyone dreaded this, and pipes had to be cleaned often, as this was the cause of several homes burning down,

Black flies and mosquitoes were the peoples worst enemy in summer, and smudges were used to smoke them out of the houses before going to bed each night, even this didn't get them all, so cheese cloth was used to make "hoods" to cover the beds, these were tied from each corner, and centre to the ceiling and were just high enough to crawl under nicely, A great protection, one could hear them singing but didn't get bit, cheese cloth was used to cover the windows too, before the day of screening,

Another thing nearly all the pioneers had was a summer kitchen, this was either attached to the house or built separately nearby, and was used for cooking in, and eating their meals during the heat of summer, it kept the big house cool and free from flies, so every spring as soon as the weather got warm enough the annual move out was made, and back in in the fall.

As each farmer could, they bought a cow and a pig to start with, And then an ox or two to skid logs, and hawl stones, and pull stumps, A "stone boat" was made to hawl things on, when the first rough road was cut through, this was used to bring the necessities up from warren and then verner, Of course as time went on some were able to buy a horse or two, and were able to help their less fortunate neighbors to prepare the ground for planting and later with harvesting, At first they just dug up spaces in between the stumps and planted their gardens, And wild grasses was cut to feed a cow if they had one, But a cow was one of the first animals brought in, and led up by a rope through the bush, but this supplied milk and butter for the family, and a type of cheese called "prean" was made from the butter milk, It was stirred and cooked down till it got thick and golden in colour and salt added, it made a good spread, Later when pigs were brought in, one was always killed and salted down for summer use, and one killed in late fall for fresh winter meat, many salted and then smoked the hams for summer meat too.

Beef was usually killed in the fall or early winter and used fresh, this was later when more cattle and pasture were available.



And to this day the "suckers" are running" is magic words in spring, when the men went (and still do) to clark shoots" near Verner to catch suckers, they used to catch bags full of them, they were hawled home by horse and wagons, The family all had to help prepare them for salting down in a big barrel (those that couldn't be eaten while fresh) Enough would be taken out of the salt brine for a meal, soaked in water then parboiled before frying or some times boiled in with the potatoes with onion and whole spice, then milk and butter added before serving, Fresh fish can be prepared this way too, and many old timers like their fish done this way yet,

No freezers were invented then so salt was the only method of keeping fish and meats. We some times got tired of salted stuff, but glad to have it when nothing else was available.

Wild berries were usually plentiful, and were preserved for winter use in jars, but there were some folk who dried blueberries in the sun, then stored them, these could be cooked like any other dried fruit, and used in sweet buns or bread, when raisins were not available.

Here are a few other old time dishes used by the pioneers, Some of these were given by Mrs. John Sundquist, The former Lily Hansen, and her sister Dagney, Mrs. Louis Anderson.

A very popular dish was "Tette" "Mjolk" Or "long milk" This was used as a dessert with cinnamon and sugar, A certain leaf had been brought or sent from the old country, this was put in a dish of fresh milk to start it, the milk turned thick but not sour, after that it was only necessary to add a tablespoon or two of the thick milk to a new dish of fresh milk to make more, and so on, this was passed on to neighbor to neighbor for years if any should run out, only a very few in the area have it now. It could even be started by putting a piece of clean cloth in and drying it, then adding that to a dish of fresh milk.

cottage cheese was also made by many, when milk became plentiful, with a bit of salt, and caraway added.

A refreshing drink was made in the summer, called "Eviggets Gryn" this was also a multiplying thing, there were small kernal like grains, one just need put a few in a jar and fill it up with water, and add a spoon or two of mollasses and a little sugar, when more was wanted they just took a few grains and started a new batch, if left untouched awhile, the jar would fill up with the grains, these also got bigger, they were called "Bees" at our house, This drink has been allowed to pass away, no one has a starter any more.

Every one bought green coffee in those days, and roasted their own, and ground it in their own coffee mills, grinders, It was a knack to roast it to just the right degree for the best flavour, The scandinavians were known for their good coffee and hospitality in Kipling.

Another cheese was made from the whey of the cottage, ^{cheese} this was kept boiling all day or till it was thick, sugar was added to taste, when it was cold it could be sliced, it was brown in colour, and was called " Priem Ost"

The farmers also made their own sausages, and head cheese, This was a big job, and took all hands and all day to prepare, and was done as soon as possible after butchering, and when the weather was cold enough to keep these fresh and frozzen, as a lot was made at one time.

The ladies also made their own soap too, from the fats off the meats, also lyes were made from hardwood ashes, water was added and boiled, when cool and clear the liquid was put in bottles and kent for use when washing.

Waffles were very popular, and made in a special waffle iron from the old country, it was used over an open stove flame and could be flipped over to cook both sides, another type of a pancake was called "Lumpa" This was made from mashed potatoes and flour, with some salt added, and fried on top of the stove.

A very thin bread was made too, in big sheets, a lot was made at a time, and kept well wrapped and dry, The regular breads were made too. Only two of the older ladies make the thin crisp breads now, Mrs. Rosene and Mrs. Bodin. Their recipes are being passed on in a new cook book just put out by the "Helping Hand" club, as a 50th. anniversary project. (1966) Many other old favourites are included in this book by all ladies in the community.