

# Tinney reunion *time for memories*

by Susan McFarland  
The descendants of John and Elizabeth Tinney gathered for a reunion at Vasey Park recently.

Blessed with a beautiful day, 220 of the more than 450 descendants were present to enjoy a day of visiting, games, food and fun. A picnic lunch and supper, provided by each family, was served by the Vasey Women's Institute.

Relatives attended from Saskatchewan to Nova Scotia. Representatives were present from the Chambers, Fallis and Tinney branches.

The 13 remaining members of Bill and Lottie Tinney's family of 14 were all present and Chrystal MacLean the youngest member present, age 9 months, is their great granddaughter.

Gertrude McLeod at 86 was the eldest relative. Delsie and Eldee (Joe) Jennett, of Elorse, Saskatchewan travelled the farthest.

A family tree and a family history book with accompanying pictures, old and new, were on display and were researched by Susan McFarland. The history book with records and pictures, back to 1836 also includes the latest member Derek Zackary Berge, Dalmeny, Saskatchewan, born June 17, 1980.

The following story was read during the supper hour by Mike Tinney.

## The Tinney saga

John Tinney was born in Cornwall, England the son of Royce and Ann (Marshall) Tinney in the year 1828. John married Elizabeth

Cornish and several days after the wedding John and his new bride started a six-week journey across the Atlantic ocean to Canada. They settled in Cartwright Township where four of their six children were born, William in 1859, Edward in 1860, Martha Ann in 1864 and Mary (Mrs. Joe Fallis) in 1866.

Around the year 1867 they moved from Cartwright Township travelling by stagecoach to Barrie. In Barrie John hired a man, his team and sleigh to transport them to a farm across the road from what is now Calvin Edwards farm in Tay Township. This journey was done in the winter for there was snow on the ground and we must remember that this was over 113 years ago and the country was virtually a wilderness and would have very poor road conditions, the roads being only small trails through the bush.

There was a log cabin on the farm John was taking his family to but it was in no condition for living in so John went ahead of the sleigh to make arrangements for his family to stay at the home of Sidney Robinson. But when Elizabeth and her four children, William being only about eight and Mary only a wee babe in arms, didn't show up John got worried and went back to try and find them. He found his family on the other side of the Hog River in front of James Robinson's place. The water in the river had been very high and the driver had refused to put his horses and sleigh into the water

as there was no bridge across the river at that time. He had left Elizabeth and her children plus a few household items on the side of the road and returned to Barrie.

## Farm

John took his family to the Robinson's farm to get them warm, it is said that Mrs. Robinson took her own baby out of its cradle and put Elizabeth's baby (Mary) in to warm her.

The first year John worked to clear the land for crops. The first crop of wheat had smut in it and when ground into flour it would be pretty dark. It isn't known if it could be used as food.

Several years later John had a chance to get a farm in Medonte on Lot 21, Concession 7 for the price of cutting the timber off it for the owner. John and his family then moved to this farm where they lived until 1916.

Elizabeth had two more children Margaret

(Mrs. Wm. Chambers) in 1868 and John Jr. in 1870. Edward and John Jr. both died in their 36th year, Edward being 36 years 6 months and John Jr. being 36 years 7 months and both of stomach ailments, possibly something that could have been cured in this day and age.

John's eldest son William bought the farm around 1912 and farmed it until 1918. William married Mary Cowan and they had eight children John, Florence, Josiah, Ira, Gertrude, William, Eva and Lorne.

## Whistle

William loved to sing and whistle and was very good at both. In the evening he made the shaving to start the fire the next day and he went to bed at nine o'clock every night and then was up early in the morning to start a new day's chores. The Bible was read faithfully every morning after breakfast. And Sunday

was the Sabbath and the family did only the chores that had to be done.

In 1918 William sold the farm to his son William Jr. who married Lottie Barr. They farmed the land and raised fourteen children.

There were two barns on the property, one large one and a smaller barn with only a small opening, only about four feet wide between them. Wm. Hodgins team of horses with a sleigh behind them ran away one time and went between these two barns but the opening was so small that no one knows how the team and sleigh ever squeezed through.

In 1929 the large barn was struck by lightning in a terrible thunderstorm about four o'clock in the morning and it was set on fire. The fire alarm was sent out by ringing six long rings on the telephone. At that time a party line had about 28 subscribers on it. Neigh-

oors came from all over to help put out the blaze. The cistern was located in between the two barns and after several men had tried to pump the water and had to leave the pump because of the heat and smoke, Joe Nixon just pulled his hat down over his face and pumped the water for the fire brigade during the whole fire.

Why he wasn't overcome by the heat and smoke no one knows but his effort was well remembered in saving the small barn from burning also. Nelson and Les Edwards were stationed on the peak of the small barn to pour water on the shingles that caught on fire. After the large barn had fallen in and the fire was out one of them pulled out his pocket watch to see what time it was - he couldn't hold on to it because it was so hot.

## Fire

It is also remembered that William Jr. sat in the evenings for weeks

after the fire picking thistles out of Lottie's feet because during the fire she had run back and forth with water from the house to the barn through a patch of thistles in her bare feet.

The Ontario Hydro bought the land to put a hydro line through and the house was torn down. Anyone who was ever in the house will remember the beautiful woodwork that was done by James Brown (Orton Brown's great uncle) when the house was built. I personally remember the plaster medallion in bas-relief design in the ceiling in the front room that was once the parlour. Gone forever is another beautiful home that is part of our history.

I wish to express my thanks to my grandmother, Mrs. Eva McFarland, her sister Mrs. Gertie McLeod and their first-cousin Mrs. Hazel Taylor and many others, for answering my many questions.

## Gray Coach opens its doors to Midland with a new bus terminal!

In order to serve the people of Midland and the surrounding area that much better, Gray Coach Lines now has a new terminal and agent, John Scott of Huronia Travel. When it comes to travelling by coach from Midland to Toronto, there are several good reasons why you should go with Gray Coach:

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## Buttermilk tangy-tasting

Buttermilk is a tangy-tasting milk product made by using a culture to start fermentation of sweet milk.

The old-fashioned way of making buttermilk (by which it got its name) involved collecting the fluid left over after cream solids had coalesced in the churning of butter.

Both milk and buttermilk have essentially the same food values. Buttermilk, however, has a very low (0.1 to 2 per cent) fat content — an advantage for weight watchers.

## The making of Buttermilk

Modern dairies use different kinds of milk in making buttermilk: (a) skim milk with added skim milk solids, (b) partly skimmed milk, or (c) skim milk combined with homogenized cream.

First the milk is pasteurized — a safety measure that improves 'keeping' quality. Then it is inoculated with a culture and fermented until the desired acidity is reached. Finally, it is

cooled to 10 degrees C and salted to improve flavour.

The packaging of buttermilk is done automatically; the sealed plastic-coated cartons are kept refrigerated until purchased.

## How to buy and care for Buttermilk

Buttermilk is a food bargain that helps ensure good nutritional health for all members of the family. This convenience food requires no preparation and has no waste. There's only the package to dispose.

Make sure that you purchase enough buttermilk to meet family and/or your personal needs. Keep in mind that children up to eleven years of age may have two to three servings of buttermilk a day; adolescents three to four servings (also pregnant and lactating women) and for adults, two servings. These, of course, may be alternated with other kinds of milk (One serving equals 250 mL).

