Spring 1983 Heritage Village 4900:Deer Lake Avenue Burnaby, B.C. V5G3T6

The Willager

Published by: Century Park Museum Association SPRING 1983 Editor: Ethel Derrick

IN THIS ISSUE:

What is C.P.M.A. anyway? Joy's Jottings Linda on "Education"

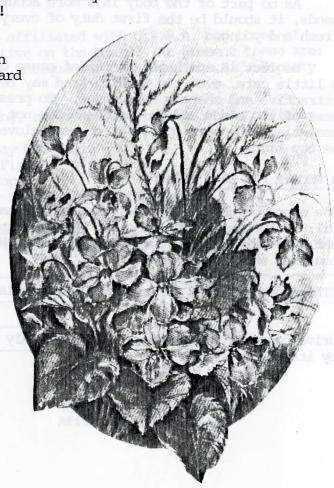
Spring at the Village is beautiful! Have you been to see us lately? The Rhododendron gardens in Century Park will be out soon. They're a picture!

CONGRATULATIONS TO DON COPAN on winning the Good Citizenship award presented by our sister city in Japan.

You really deserved it!!

Talk not of wasted affection, affection never was wasted; If it enrich not the heart of another, its waters, returning Back to their springs, like the rain, shall fill them full of refreshment.

(Longfellow)



EDITORIAL - by Ethel Derrick

This magazine is published three times yearly. It is intended to bring you information about the Village, and keep you in touch with all the activities. Suggestions to improve it would be welcome. Please send them along.

The Gift Shop at the Village is a good place to visit. Many of the items are hand made; including a good selection of Paper Tole work. Come in and browse!

HANDS WITHOUT BLEMISH

As no part of the body is a more accurate index of age than the hands, it should be the first duty of every woman to keep her hands fresh and young.

Neglect is, perhaps, the chief cause of unsightly hands and, with a little care, even the working hand may be well preserved and of an attractive and shapely appearance. To preserve and restore the whiteness of the hands and to improve those not naturally white, it is essential, whenever possible, to wear gloves and these should never be too tight.

A RECIPE FOR HAND CREAM

One ounce of White Wax; One ounce of Spermaceti; Eight ounces of Almond Oil; Two ounces of rose water. Dissolve in this ten grains of borax and a few drops of bergamot for perfume. Melt all these ingredients together and stir to cool

(The above articles taken from "An Edwardian Beauty Book")

Drive carefully! Remember: It's not only a car that can be recalled by its maker.

WHAT IS C.P.M.A. ANYWAY?

Century Park Museum Association is the elected body that runs Heritage Village Museum. Who elects it? You do - that is - you who are members of C.P.M.A. To become a member complete the application with this article and return with the appropriate amount of money. It can either be left at the Village or sent to Mrs. E. Derrick, 8027 - 17th Avenue, Burnaby, B.C., V3N 1M5.

At the Annual meeting held in November 1982, the following members were elected to the Board: Lindsay McDonnell, Don Copan, Mrs. Merilynn Darbey, Gordon McKellar, Stan Fisher, Mrs. Barbara Glover, Tom Eddy.

Burnaby Council appoints five members, including one Councillor, Vic Stusiak. The other four are Bing Bakkan, Harry Pride, Mrs. Ethel Derrick and Ritchie Smith.

Several organizations are affiliated with C.P.M.A. and three of these are allowed a representative on the Board. At present these are: Burnaby Historical Society, The Antique Car Club, and the B.C. Society of Model Engineers.

At the January 1983 meeting, the Board elected its table officers.

President:

Lindsay McDonnell

Vice-President:

Stan Fisher Don Copan

Treasurer: Secretary:

Peter Schofield, Museum Director

We hope you will take full advantage of your membership. It not only gives you free entry to the Village, but gives you the right to vote. Do use it!

NAME:		
ADDRESS:		
PHONE:		
Single:	\$5.00	Family: \$12.00
Student:	\$2.00	(2 adults)
Senior:	\$2.00	(3 school age children)
Tifo.	\$100.00	Affiliate: \$25.00

JOITINGS FROM JOY'S JOURNAL

For three Saturdays in March we were training our new teen Volunteers, preparing them for the Easter break and the busy summer season. A vote of thanks to the four experienced teens, Iori Schott, Tina Stalzer, Karen Stalzer and Tracey Yi for their assistance in these training sessions.

I would also like to take this opportunity to welcome Sherilyn Wertz, our new Ice Cream Parlour Supervisor. Be sure and ask Sherilyn for your favourite milkshakes, as we have added these to our menu.

The response to recruitment of new volunteers through the various media has been most gratifying. The new educational tour guides (docents) are just about ready to take groups on their own. Again, many thanks to our 'regulars' for their involvement and assistance in these programmes that are so heavily booked this spring.

With Easter over, special events will be under way for spring and summer. Please don't hesitate to call the administration office for advance information on our coming events. The phone number is 294-1231.

By the way, the Village Varieties Vaudeville show held auditions for this coming summer's production, on April 10 and April 12.



ALL THE NEWS THAT'S FIT TO PRINT -

from the Education Coordinator, Lynda Pitt-Brooke

With all the publicity regarding school budget cut-backs I thought we might be having a quiet spring in the museum's education programmes. Famous last words!!! We are, in fact, overbooked with approximately 3,000 participants and 100 programmes booked to date, and with new bookings literally coming in every day! For example, last week, when we would have normally offered 6 programmes we ran 11, and on Thursday had over 165 programme participants, including elementary students, high school students and senior citizens. This is becoming quite typical and I must say my thanks and appreciation truly go out to our great docents and to Janet Davison. There now seem to be days on end when they don't even appear to get a chance to sit down before there's another school group at the gate and we're all running again! Mind you, we're grateful in that many Museums seem to be having quite a difficult time getting any school groups at all to visit.

We have a number of bookings for our new secondary programmes which I feel is in great part due to the very successful teachers' workshop we held in January. Again, my thanks to Mr. Harry Pride and Mr. Gary Onstad for their assistance. We have had, or are looking forward to, visits from Burnaby Central, Moscrop, Edmonds and Burnaby North as well as many other secondary schools from other areas. I must say all of us connected with Education are thoroughly enjoying our "big kids". They certainly keep us on our toes!

Janet and I are also presently preparing for the special "In The Good Old Summertime" self-lead programmes which run in June, July and August. Many of the "on-hands" demonstrations which are featured in our guided school programmes will be offered, as well as such typical traditional summer activities as apple-bobbing, ice-cream making, hoops and wheels games and all kinds of other surprises. If you think you might have an hour or two to spare during this period please give Joy a call as we'll certainly need all the help we can get during this fun and busy season!

By the time you have received your copy of "The Villager" we will have held our first "lecture afternoon" of the year. Mr. Brian Kelly, of Metro Transit, is speaking on "The History of the Interurbans in

the Lower Mainland" on Thursday, April 7th, from 1:30 until 3:00 p.m. I hope that many of you will have had the chance to attend and I will certainly keep you posted on any upcoming lectures. They help us all to increase our knowledge of our local history, and also provide a chance for us to get together and catch up on what's new!

Whoops, ...got to run! I look forward to seeing you all soon.



In the Tram - Ready to start a Trip back in time.

Tomorrow is the longest day in the week. It has to be because of the things we are going to do.

You cannot change yesterday, that is clear, Or begin tomorrow until it is here. So the only thing for you and for me Is to make today as sweet as can be.

AND INTRODUCING......

two of the Museum's Administration staff:

Sandra Leonard, Assistant to Director,

& Kitty Essar, Accounts/Receptionist





VEAL CAKE

(a convenient dish for a picnic)

<u>Ingredients</u>: A few slices cold roast veal, a few slices cold ham, 2 hard boiled eggs, 2 tablespoonfuls minced parsley, pepper, good gravy.

Mode: Cut off all the brown from the veal; cut the eggs into slices, lay veal, ham, eggs and parsley in layers with a little pepper and salt between each, in a mould, and when the mould is full, get some strong stock, and fill up the shape. Bake for ½ hour, and when cold, turn it out.

Time: $\frac{1}{4}$ hour. Average cost exclusive of the meat 6¢. Sufficient for $\frac{1}{4}$ or 5 persons. Seasonable at any time.

(From Mrs. Beeton's Cookery Book - about 1900)



Rick Duckles, former employee of Heritage Village Museum. Rick was with the Museum for several years and served as Curator for 2½ years. He has taken a position as the Executive Director of the B.C. Museum Association in Victoria.