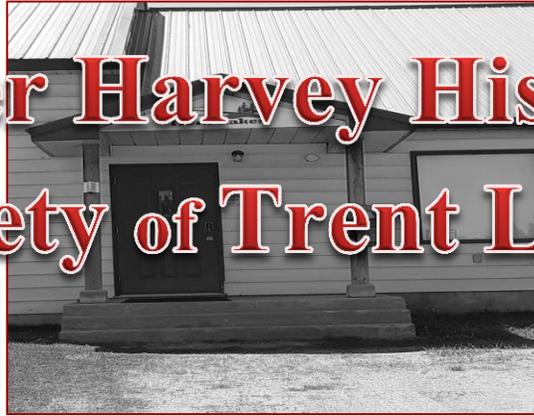


# Greater Harvey Historical Society of Trent Lakes



Newsletter October 2019

Volume 2019 Issue 3

## President's Message

Hi everyone, we've had a great summer.

We have been very busy setting up our 2<sup>nd</sup> location at Galway Hall, which will be our head office. We are updating our inventory to include our books, pictures, etc. for both locations. It is an ongoing job.

The survey that we sent out in the last newsletter was returned by most of our members. The consensus was to leave the name of the "Greater Harvey Historical Society". Most expressed that since we are a historical society which preserves history, then we need to preserve our name. We are adding "of Trent Lakes" to our name in a public forum but not on any legal documentation. Cheques and donations can still be made out to the "Greater Harvey Historical Society" or "G.H.H.S."

Some of the executive and volunteers made a trip to KARA to update our books. It was a successful trip.

The second weekend in August, we opened for "Family Funfest Day". We had many visitors.

We continue to work on some of our members family trees. This is done on Ancestry.

We attended the Kinmount Fair on the Labour Day Weekend. Our booth was located in the Pioneer building. The theme for the Fair this year was "Hockey". We had displays of hockey from years gone by. This included old photos, plaques, trophies and sweaters. Some were from Kinmount, Lakehurst, Buckhorn and Galway. Thank you to all who donated or loaned us items to display. Next year's theme will be "150 years of Kinmount Fair". We will be displaying heritage pictures and items from Trent Lakes and Kinmount. We hope to see you there.

Kinmount Heritage building will be closing on September 26 for the winter. We will reopen on Thursday, June 4, 2020. Galway Hall will adjust the time. November 1 until April 1, the Hall will be open by appointment. Call 705 488- 9952.

Our AGM will be on October 17<sup>th</sup> at 7 p.m. at Galway Hall. Our guest speaker will be Janet Clarkson. Janet is the mayor of Trent Lakes and author of the book "At My Father's Knee". She will be talking about her childhood and life in Buckhorn. We hope that you can make it.

Enjoy the Fall and the Winter. We'll see you in 2020.

Barb Cain,

President

### How do You Find Us?

**Locations: 1) Galway Hall, 388 Galway Rd., Trent Lakes**

**Open 2<sup>nd</sup> and 4<sup>th</sup> Fridays 10:00 – 2:00**

**Call us at 705-488-9952 and leave a message**

## Some of our Summer Activities



Highland Games in Trent Lakes



GHHS Open House in Trent Lakes



Knmount Fair Display in Trent Lakes

### Executive Committee

Barb Cain  
President

Guy Scott  
Vice-President

Margo Phillips  
Secretary

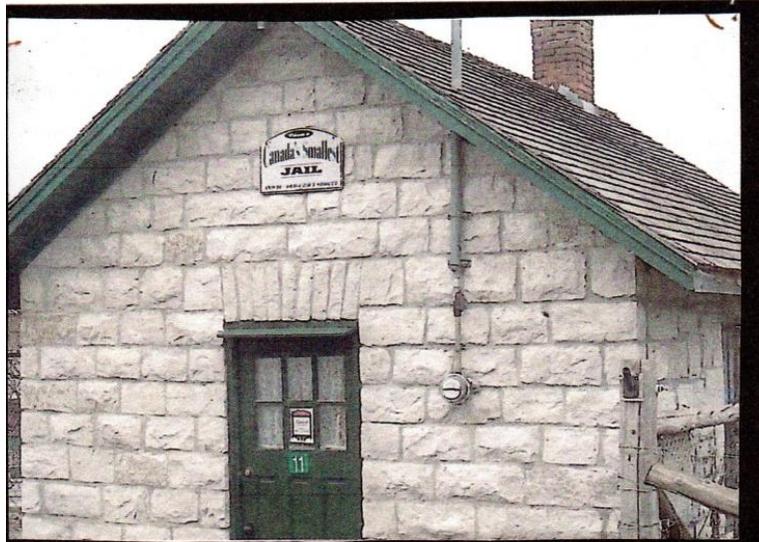
Jim Walker  
Treasurer

Kathy Lee  
Director

Brenda Schryer  
Director

Janice Stange  
Director

Ruthann Allen  
Volunteer



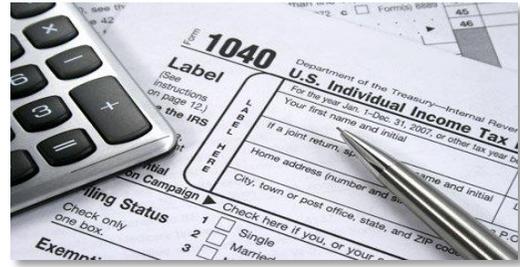
### YE OLDE JAILHOUSE-COBOCONK

Built in 1884, this limestone jail is the smallest one in Ontario. It played an important role in the area's history. With its original iron bars and two-foot thick walls, it now displays arts and crafts made by local seniors. Heritage Designation granted July 1989.

**Don't Forget  
about our  
Annual Meeting  
on OCT. 17**



## Old Disease Names Commonly Used on Death Records



- Hydrothorax - Dropsy in chest
- Hypertrophic - Enlargement of organ, like the heart
- Impetigo - Contagious skin disease characterized by pustules
- Inanition - Physical condition resulting from lack of food
- Infantile Paralysis - Polio
- Intestinal colic
- Abdominal pain due to improper diet
- Jail Fever - Typhus
- Jaundice - Condition caused by blockage of intestines
- King's Evil - Tuberculosis of neck and lymph glands
- Kruchhusten - Whooping cough
- Lagrippe - Influenza.
- Lockjaw - Tetanus or infectious disease affecting the muscles of the neck and jaw. Untreated, it is fatal in 8 days.
- Long Sickness - Tuberculosis.
- Lues Disease - Syphilis.
- Lues Venera - Venereal disease.
- Lumbago - Back pain.
- Lung Fever - Pneumonia
- Lung Sickness - Tuberculosis
- Lying in - Time of delivery of infant.
- Malignant Sore Throat - Diphtheria.
- Mania - Insanity.
- Marasmus - Progressive wasting away of body, like malnutrition.
- Membranous - Croup
- Diphtheria
- Meningitis - Inflammation of brain or spinal cord
- Metritis - Inflammation of uterus or purulent vaginal discharge
- Miasma - Poisonous vapors thought to infect the air
- Milk Fever - Disease from drinking contaminated milk, like undulant fever or brucellosis
- Milk Leg - Post partum thrombophlebitis
- Milk Sickness - Disease from milk of cattle which had eaten poisonous weeds
- Mormal - Gangrene

**1909**

**TAX BILL**

**Municipality of Harvey.**

---

No. 145 ..... 1909

**Mr** Gawcath Richard

**Lot** 6 1/2 9 **Con.** 10

---

County Rate, 2 9-10 mills .....	1 01
Township Rate 4 6-10 mills .....	1 61
9th Railroad Debenture 8-10 mills .....	2 8
House of Refuge 7-10 mills .....	2 5
Statue School Rate 5 5 10 mills.....	1 93
S. S. No. 1 Trustees H. pt 5 7-10 mills...	
S. S. No. 2, Trustees 4 8-10 mills ...	
S. S. No. 3, " 2 9-10 mills.....	
S. S. No. 4, " 8 mills. ....	
S. S. No. 5, " H. pt 6 8-10 mills	2 38
S. S. No. 6, " 7 2-10 mills ...	
S. S. No. 7, " 9 4-10 mills ...	
S. S. No. 8, " 5 3-10 mills ..	
Statue Labor Tax.....	
Arrears of Taxes .....	
<b>Total amount due</b> .....	<b>\$ 7.46</b>

---

Received Payment Jas McCallister Collector.

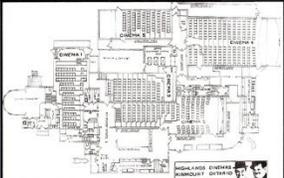
The Council have passed a By-Law providing that All Taxes paid On or Before the 15th Dec. shall have 5 p. c. Deducted from them, and all taxes paid after the 15 Dec. shall have 5 p. c. Added to them.

Highlands Cinemas and Museum



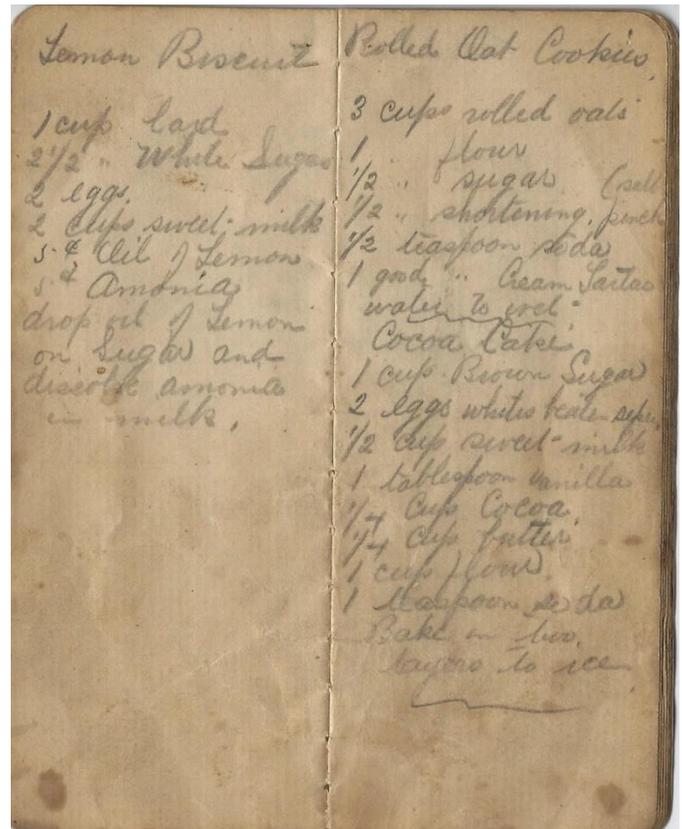
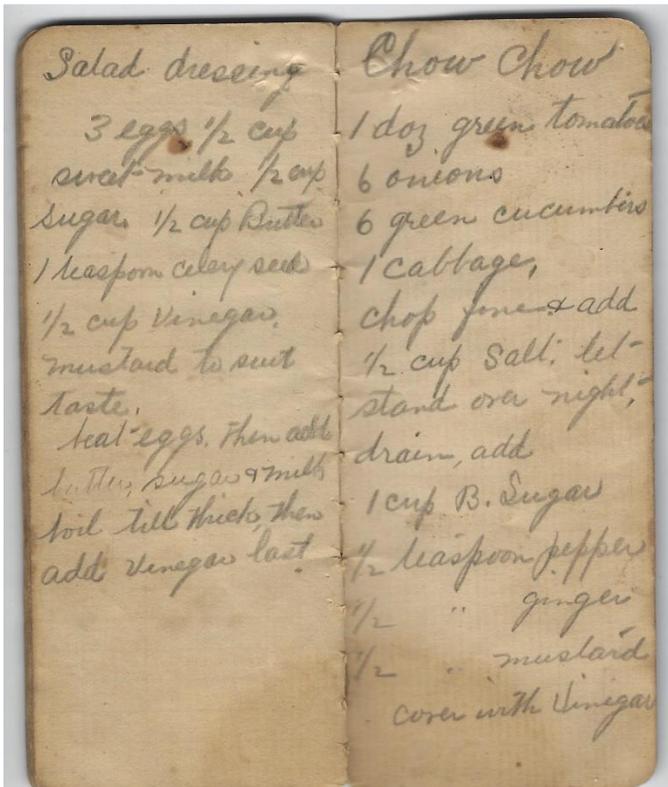
Located in Kinmount it provides five theatres for the view pleasure of the audience often listing the latest motion pictures release.

But it is more than just a theatre. It's also a Museum, housing thousands of artifacts pertaining to the movie industry including hundreds of projectors from the ones used in the largest of theatres to your old home movie projector.



Anyone interested in old artifacts will find something of interest at the Highlands Cinemas in Kinmount.

47



The Recipes above are from 1905, the ones below are from a 1935 Government publication about the use and enjoyment of apples. They are not tested, success is not guaranteed.

**APPLE SHERBET—**

Boil one quart of Canadian-grown apples in a pint of water until soft. Rub through a sieve; add the juice of one orange and one lemon, 1 cup sugar and 4 cups water. Beat well and freeze. When it becomes like a slush, add the well-beaten white of one egg and finish freezing.

**APPLE MARMALADE—**

Wash, quarter and cut into small pieces coarse-grained Canadian-grown apples. Add cold water and cook slowly until very soft; rub through a strainer and for each cup of apple pulp add 3/4 cup sugar. Add grated lemon rind and lemon juice allowing 1/2 lemon to every 6 cups apple pulp. Cook slowly, stirring very frequently until thick. Put up in jars or glasses and cover with paraffin. When cold it should cut like cream cheese or jelly. Preserved ginger cut fine may be added using 1 tablespoon for every 6 cups pulp.

**APPLE JAM—**

Pare and cut Canadian-grown apples into quarters, core and cut into rather thick slices. To every pound of apples allow 1/2 pound brown sugar and to every 5 pounds apples allow the juice and grated rind of 4 lemons and 1/2 pound ginger root or preserved ginger. Let stand in a bowl until the following day; boil until the apples are a rich amber colour and perfectly clear.

**FAIRY APPLE PIE—**

Core, quarter and steam 4 large tart Canadian-grown apples; rub through sieve, sweeten to taste and chill. Beat the whites of 3 eggs stiff, add the apples and flavour to taste; beat again. Turn into a half-baked pastry shell and finish baking. Serve hot, with plain or whipped cream and sugar.

**DATE AND APPLE PIE—**

Line a plate with a rather rich crust; fill it with a mixture of chopped dates and Canadian-grown apples. Sprinkle over 1/2 cup of sugar, and 1 teaspoon cinnamon, add 2 tablespoons water. Cover with a top crust and bake in a moderate oven about 1/2 hour.

**DRIED APPLE PIE—**

Wash the dried Canadian-grown apples thoroughly; soak over night in cold water; stew until tender. Rub through a sieve; add sugar, a little lemon rind and about 1 teaspoon butter. Fill and bake as any other pie. Serve warm with sweetened cream.

**APPLE GUSTARD PIE—**

Heat a pint of milk steaming hot; add it gradually to 3 eggs, slightly beaten, mixed with 3 tablespoons of sugar, a pinch of salt, a little nutmeg; mix thoroughly. Grate 1 cup of apple, using mellow slightly tart Canadian-grown fruit. Add to the milk mixture and bake in a slow oven without an upper crust. If the pie is baked too quickly the apple will separate from the milk.

**Contact Us !!**

Email [ghhs738@gmail.com](mailto:ghhs738@gmail.com)  
 Phone/message (705) 488-9952