

The British Isles



The British Isles Historic Society

Heritage, History, Traditions & Customs

01-21b British Isles Trivia

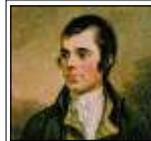
Monday January 25th. 2021 Robbie Burn's Day Celebrations

A Burns supper is a celebration of the life and poetry of the poet Robert Burns, the author of many Scots poems.

'Tam o' Shanter'.

*O Tam! had'st thou but been sae wise,
As taen thy ain wife Kate's advice!
She tauld thee weel thou was a skellum,
A blethering, blustering, drunken blellum;
That frae November till October,
Ae market-day thou was na sober;
That ilka melder wi' the Miller,
Thou sat as lang as thou had siller ...*

A longer poem than many of his poems, 'Tam o' Shanter' follows the titular hero, an Ayrshire farmer fond of drink and spending time with his mates, and not so fond of getting home to his increasingly impatient wife. The name of the tea clipper the Cutty Sark comes from this poem (it's the nickname of Nannie Dee in Burns's poem), while the name of the poem's hero (if 'hero' is quite the word) has been applied to the hats or caps worn by Scottish men ever since.



'A Red, Red Rose'



**O my Luvie is like a red, red rose
That's newly sprung in June;
O my Luvie is like the melody
That's sweetly played in tune ...**



Reminder:

**Haggis for your Burn's
Supper**



Both MacSween's Scottish Haggis

A FAMILY COMPANY
FOUNDED
1953
MACSWEEN

and Robert Goodrick's Haggis available at:

The Celtic Treasure Chest

5639 Dunbar Street, (Dunbar & 41st) Vancouver, BC

604.261.3688

Mention you read it here in the British Isles Newsletter



St Stephen's Anglican Church, Saanich, B.C.

On February 11, 1862 William Thomson deeded five acres of his land to the

Right Reverend George Hills, Bishop of British Columbia, for the purpose of building a church and a school. On June 3rd of the same year, the church held its dedication and first service with the Bishop, Rt. Rev. George Hills and Priest, Rev. Richard Lowe officiating. St. Stephen's was later consecrated by Bishop Hills. St. Stephen's Church is the oldest church in British Columbia used continuously as a place of worship since its construction. In 1984 the church was designated a Heritage Building by the District of Central Saanich. For over 150 years now, St.

Stephen's has been a place of refuge and rest.



Bannockburn, built

by William Thomson, (Scotsman) is the oldest surviving house on the crossroad. Private and well set back, it was not easily visible. However, a large brown sign announced,

"Bannockburn/1189 Mt. Newton X Rd./Est. 1855." Named after The Battle of Bannockburn (Scottish Gaelic: Blàr Allt nam Bànaig or Blàr Allt a' Bhonnaich) on 23 and 24 June 1314 was a victory of the army of King of Scots Robert the Bruce over the army of King Edward II of England in the First War of Scottish Independence. Although it did not bring an end to the war, as victory would only be secured 14 years later, Bannockburn is still a major landmark in Scottish history. Bannockburn (Scottish Gaelic Allt a' Bhonnaich) is a town immediately south of the city of Stirling in Scotland. It is named after the Bannock Burn, a burn running through the town before flowing into the River Forth.



The Glenfiddich Distillery was

founded in 1886 by William Grant in Dufftown, Scotland, in the glen of the River Fiddich. The Glenfiddich single malt whisky first ran from the stills on Christmas Day, 1887.

In the 1920s, with prohibition in force in the US, Glenfiddich was one of a very small number of distilleries to increase production. This put them in a strong position to meet the sudden rise in demand for fine aged whiskies that came with the repeal of prohibition.

In the 1950s, the Grant family built up an onsite infrastructure that included coppersmiths to maintain the copper stills, and a dedicated cooperage that is now one of the very few remaining in distilleries. In

1956 the Grant's brand launched the now-iconic triangular bottle, designed by Hans Schleger.

Glenfiddich (Scottish English: [ɡlɛnˈfɪdɪç] is a Speyside single malt Scotch whisky produced by William Grant & Sons in the Scottish burgh of Dufftown in Moray. Glenfiddich means "valley of the deer" in Scottish Gaelic, which is why the Glenfiddich logo is a stag.

William Grant & Sons Ltd is an independent, family-owned Scottish company that distills Scotch whisky and other selected categories of spirits. It was established in 1887 by William Grant and is run by Grant's descendants as of 2018. It is the largest of the handful of Scotch whisky distillers remaining in family ownership.



Spode China

Josiah Spode (23 March 1733 – 18 August 1797) was born in **Lane Delph, Fenton, Staffordshire**. Spode was a pauper's son and also a

pauper's orphan at the age of six. He was an English potter and the founder of the English Spode pottery works which became famous for the high quality of its wares. He is often credited with the establishment of blue underglaze transfer printing in Staffordshire in 1781–84, and with the definition and introduction in c. 1789–91 of the improved formula for bone china (a form of soft-paste porcelain) which thereafter remained the standard for all English wares of this kind.

1789–1793: Bone china created by Josiah Spode (1733–1797)

<https://www.spode.co.uk/>



Jameson Irish Whiskey

Jameson is a blended Irish whiskey produced by the Irish Distillers subsidiary of Pernod Ricard. Originally one of the six main Dublin Whiskeys, Jameson is distilled at the **New Midleton Distillery in County**

Cork. It is by far the best-selling Irish whiskey in the world; in 2019, annual sales passed 8 million cases. It has been sold internationally since the early 19th century and is available to buy in over 130 countries.



Shropshire Sauce

An English Piquant Sauce. 'Muckleston's Celebrated Shropshire Sauce' was a 19th Century rival to the Worcester variety. Although several eating-houses in the county have sauces named 'Shropshire', the original recipe is believed lost.

John Muckleston, 1844 - 1919 **Trefonen, (Cardiganshire) Oswestry, Shropshire**.



John Jameson:

The founder of **Jameson Irish Whiskey**, Scotsman John Jameson, (Jameson was born in **Alloa, Scotland**, during 1740 into a seafaring family and served as Sheriff Clerk for the county of Clackmannanshire. In 1768 he married Margaret Haig,

eldest daughter of John Haig and his wife, Margaret Stein) he began to manage the distillery that belonged to his wife's family in Dublin's Bow Street in 1786. In 1805, he bought it outright, and five years later, he and his son of the same name officially founded the John Jameson and Son Irish Whiskey company. John Jameson (1740 – 1823) was originally a lawyer from Alloa in Scotland before he founded his eponymous distillery in Dublin in 1780. Portraits of the couple by Sir Henry Raeburn are on display in the National Gallery of Ireland.



Granville Street

Granville George Leveson-Gower (1815-1891)

Granville George Leveson-Gower, 2nd Earl Granville, KG PC FRS, (Born: May 11, 1815, **London, United Kingdom**,

Died: March 31, 1891, London, United Kingdom), styled Lord Leveson until 1846, was a British Liberal statesman from the Leveson-Gower family. Leveson-Gower was born in London, the eldest son of Granville Leveson-Gower, 1st Earl Granville, by Lady Harriet Cavendish, daughter of Lady Georgiana Spencer and William Cavendish, 5th Duke of Devonshire. His father was a younger son of Granville Leveson-Gower, 1st Marquess of Stafford. Sir Granville Leveson-Gower, 2nd Earl Granville was the Secretary of State of Foreign Affairs of the United Kingdom in the mid-19th century. He was known to strive for peaceful policies, as a way to ease relations with the United States.

Vancouver B.C. Streets



BARCLAY STREET: Henry Vere Barclay (1845-1917) was an English explorer, naval officer, and surveyor. Barclay was born in **Lancashire, England** on 6 January 1845. He joined the Royal Marines as a lieutenant and served for many years as a naval surveyor.

BIDWELL: Robin Leonard "Ron" Bidwell (born August 25, 1927 or 1929 in **St Giles, London**, June 10, 1994 in Coney Weston, West Suffolk) was a British orientalist. He has published numerous works on British and French colonial history.



DENMAN: Rear Admiral Joseph Denman, Denman was born on 23 June 1810, the son of Thomas Denman, 1st Baron Denman, Lord Chief Justice and a noted abolitionist. Denman was a **British naval officer**. Joseph entered the Royal Navy on 7 April 1823, and was promoted to Lieutenant in 1831 and commander in 1835.



Angels on Horseback

The dish is typically prepared by rolling shucked oysters in bacon and baking them in an oven. Modern variations of angels on horseback include skewering and frying. Serving can vary widely to taste on either skewers or breads, with additional accompaniments or condiments. Angels on horseback differ from the similar, fruit-based, devils on horseback (bacon wrapped prunes), but the dishes' names are sometimes erroneously considered synonyms. Personal note: I love Angels on Horseback for breakfast on a piece of buttered toast.



Angels on Horseback

INGREDIENTS:

- ◆ 12 - 18 oysters (or scallops), shucked
- ◆ 6 - 9 slices of thin-cut bacon
- ◆ 12 - 18 wooden toothpicks
- ◆ 3-4 limes or lemons

METHOD:

1. Pre-cook the bacon slices: cook the bacon slices on a lined pan in the oven until only about halfway cooked, but not crispy. You will need to pre-cook the bacon a bit or else when you cook them with the oysters the oysters will be overcooked by the time the bacon is crispy. Set the bacon aside to cool.
2. Wrap bacon around oysters: you wrap 1/2 a piece of bacon around each oyster and secure it with the toothpick. Overlap the edges of the bacon by about an 1/2 to 1 inch if you can.
3. Replace in oven to cook the oyster and crisp the bacon, about 5-6 minutes on the first side, another 2 - 4 minutes once you turn them over. You will need to turn them once or twice to get a good crispiness on all sides.
4. As soon as they come off the heat, squirt with the lemon or lime juice and serve hot.



Devils on horseback are a hot appetizer or savoury small dish of bacon-wrapped dried fruit stuffed with various ingredients like cheese and nuts wrapped in bacon or similar pork like prosciutto or pancetta. The traditional form of the dish is made with a pitted prune, but dates are also used, usually steeped in brandy or some other liqueur.

... .. Devils on Horseback

These are then fried or baked in the oven and quite often served on toast, with chutney and mustard.

The name "devils on horseback" is said to be taken from Norman raiders who rode into English towns wearing rashers of bacon over their armor to scare the townspeople during the Norman conquest of England. The dish itself may have Victorian origins.



Henry John Cambie

(Cambie Street, Vancouver)
(October 25, 1836 in **Tipperary, Ireland** – April 23, 1928 in Vancouver, British Columbia, Canada) was a Canadian surveyor, civil engineer, and a notable figure

in the completion of that country's transcontinental railway. He was also a notable pioneer resident of Vancouver. After Confederation, civil engineer John Cambie was contracted to bring the Canadian Pacific Railway to the edge of the West Coast. The route he picked for the railway set Vancouver as the terminus. The CPR is what kept British Columbians connected to the rest of Canada, past the vast Rocky Mountains. Originally from Ireland, Cambie decided to settle in Vancouver after completing his work with the CPR.

Mealy Pudding:



White pudding - known as 'hogs pudding' in the West Country of England and 'mealie pudding' in

Scotland, white pudding is actually most famously associated with Ireland. Made from pork fat, oatmeal, onions and suet, some varieties also contain cooked pork.



Twiglets:

Proprietary savoury biscuits of hard-baked whole wheat paste sticks, c 4" long, ¼" diameter of a highly distinctive knobbly form, strongly flavoured with splashes of salty yeast extract, similar in flavour to Marmite. Twiglets were invented

in 1929 by a biscuit maker named J. Rondalin, a technical manager at Peek Freans' Bermondsey factory, England, who added brewer's yeast to a leftover batch of Vitawheat

dough. They were first launched onto the consumer market in 1932 by Peek Freans. Then 2008 Twiglets were manufactured in Aintree by Jacob's Bakery, a subsidiary of United Biscuits. In the early 1990s, a range of tangy Worcester Sauce Twiglets was introduced.



Glamorgan sausage

is a traditional Welsh vegetarian sausage for which the main ingredients are cheese, leeks and breadcrumbs. It is named after the historic county of Glamorgan in Wales. Glamorgan sausage came into picture in 1850s.

Glamorgan sausages are thought to have been originally made with Glamorgan cheese which is no longer made due to the near extinction of the Glamorgan cattle from which it was produced. They rose in popularity during the Second World War due to rationing limiting the volume of meat.

Pork and Leek- although considered to be a Welsh speciality this is widely sold across the UK as the exquisite combination of the sweetness of leeks contrasts amazingly well with pork. Known as the "Welsh Dragon" sausage.





Captain James Cameron Dun-Waters

BIRTH: 28 Nov 1865,
**Torquay, Torbay Unitary
Authority, Devon, England**
DEATH: 16 Oct 1939 (aged 73)
British Columbia, Canada

When James was young, he inherited a fortune at age 22, when he lived in Scotland, from his uncle Dunn. The manor that he was given was called Dunn estates he was the owner of the Glasgow herald newspaper

Captain James Cameron Dun-Waters was a wealthy man who moved from his Scottish homeland at the age of 44 years. In 1909, he purchased the estate and named it Fintry after his home in Scotland (Fintry, Scotland is just north of Glasgow). He and his beloved wife, Alice, moved there and immediately began building, planning, planting, and hunting. He would become known as "The Laird of Fintry".

Dun-Waters joined the British Army during WW1 and he and Alice built and ran a hospital for soldiers in Cairo, Egypt. They returned to Fintry and later in 1924 Dun-Waters' wife died and the manor house he had built her burned down soon after. He rebuilt it and lived there with Alice's companion Katie Stuart and her brother Geordie. Seven years later he married again – this time to Margaret Menzies, a secretary from Vancouver and recent Scottish immigrant. She was 30 years his junior.

The Friends of Fintry website records that "In his 30 years at Fintry, Dun-Waters turned the undeveloped delta into a productive farm and impressive estate... He was a director of the C.P.R. and played strong roles in the B.C. Fruit Growers Association, the Armstrong Exhibition organization and curling clubs from Vernon to Vancouver."

Dun-Waters was a both a brilliant and somewhat unorthodox man who was not shy to

build things bigger and better. At one time you could roam the property and come across the Manor house, other houses, an orchard, sawmill, an octagonal barn for his prize-winning Ayrshire cattle, a fruit packing house, a wharf for the C.P.R. sternwheelers to load up his produce and, o yes... a curling rink.

Some notable innovations were his use of the waterfall on Shorts Creek to produce ... "an elaborate irrigation system of flumes and pipes along with two suspension bridges to support the pipes were constructed not only to supply water for the orchards but also to power an electric generator which provided power for the entire estate."

European engineers were stunned at the Laird's system of sprinklers for his crops. "With this gravity-fed water, Dun-Waters had 150 pounds per square inch pressure which was enough for him to install sprinklers and he became one of the earliest orchardists in the valley to use this method...". And just to top it off he had a system of seven phones installed to communicate between the major buildings.

Having no heirs, Dun-Waters sold Fintry Estate to Fairbridge Farm School for one dollar. This was a philanthropic organization that trained underprivileged children to become farmers.

Physically, Dun-Waters was a slight man but he cast a giant shadow across the valley he loved. Its benefits are still felt.



Jam Roly-Poly: Older Brits

tend to associate this traditional pudding with school dinners. It's made by spreading suet with strawberry jam (jelly), then rolling it up in the style of a Swiss roll and baking. In times past it sometimes went by a much less cute name, "Dead Man's Arm" or "Dead Man's Leg," because it was often baked and served in an old shirt sleeve.



Fintry Provincial Park

The Park was established April 30, 1996. The estate was purchased in December 1995 and officially became a park in the Spring of 1996.

In 1909, James Cameron Dunwaters purchased the property naming it Fintry after an ancestral estate in Scotland. He erected many of the heritage buildings which currently exist, including the Manor House, made of stone quarried from the area, the very unique Octagonal Dairy Barn for his Ayrshire cattle, the Packing House, the Gatekeepers House and several farm buildings. Remnants of power generation and irrigation systems are visible along Shorts Creek. The octagonal barn and packing house are possible candidates for national historic designation underscoring their value and the importance of the park.

History and accessible nature come together at Fintry Provincial Park in the Okanagan region of British Columbia. This is not just a wilderness park with undisturbed nature. In fact, there is a long history of human use in this area by First Nations, Europeans settlers, and more recently camping enthusiasts. In addition to historical features, Fintry contains a beautiful stretch of gravel beach, an impressive canyon and waterfall, as well as beautiful Douglas-fir forests.



The Shorts Creek delta, on which Fintry is located, is believed to have first been used as a fishing camp by First Nations travelling along Okanagan Lake. Various Europeans have settled on the delta since then. Thomas Dolman-Shorts, from who Shorts Creek is named, was the first to do so.

He operated a boating service transporting people and goods across Okanagan Lake. Captain James Cameron Dun-Waters was next to take over the estate, which he named Fintry after his hometown in Scotland. Dun-Waters changed the delta into a productive farm with award winning cattle, an orchard, irrigation and an electricity generating system, He constructed houses, a wharf, and fruit packing building to aid in his operations. Dun-Waters was eventually forced to sell the property due to illness. The entire estate was sold to Fairbridge Farm Schools for the hefty price of \$1. The school brought in orphans from England and trained them to be farmers. The impressive estate can be toured today, including the inside of the manor house and around the various buildings on the property. Fintry has certainly had a colourful history.



This park has a marvellous canyon and waterfall which can be viewed from a boardwalk paralleling Shorts Creek. The changes in topography are quite stark and can be noticed as one climbs up a series of staircases from the flat delta. Along the way to the top, there are excellent views over the entire Fintry Estate as well as of Okanagan Lake.



Bread and Butter Pudding

The humble bread and butter pudding is around 300 years old: there's a recipe for one in Eliza Smith's 1728 book *The Compleat Housewife*. It's made by layering slices of buttered bread in an oven dish, scattering them with raisins, then pouring over a spice-infused custard mixture. Then, simply bake it in the oven and it's done. Fancier modern variations substitute brioche or panettone for regular white bread, but some foodies think the classic recipe is best.



McCleery Bros.

1862 Arrival of brothers Fitzgerald and Samuel McCleery to the Southlands Area. At this time, “Vancouver” was not yet a city, but rather the Granville townsite centered around the now-Gastown area and the Hastings Sawmill.



The McCleerys were born in **County Cork, Ireland**, and left their homeland on Feb. 26, 1862, to sail to a new life. After two months at sea they arrived in New West on May 1.

In April 1863, Fitzgerald and Samuel McCleery built the first house in what is now Vancouver.

With the opportunity to “pre-empt” land in Western Canada for \$1 to \$2 per acre, in April 1863, Irishmen Mr. Fitzgerald McCleery and Mr. Samuel McCleery became the first settlers in Vancouver when they constructed the first dwelling and operating farm on the riverbank of the North Arm of the Fraser River.

The modest cabin was built of lumber floated down the river from nearby mills. The McCleery cabin was later referred to as St. Patrick’s Cathedral as it served as the local church to a variety of parishioners. A larger McCleery farmhouse would be built farther back from the river later on, followed by a second house on higher land overlooking the river. Before demolition in 1956, it was known as 6750 MacDonald Street.



Assisted by Mr. Hugh McRoberts of McRoberts Island, now Sea Island, the McCleery brothers cut the first trail from New Westminster to the Musqueam village at Point Grey – a total of twelve

miles. The trail was named North Arm Road and later became present day Marine Drive, East and West.

In those early days, the McCleery and Magee families held title to most of what is considered Southlands today. While the river was an asset, more transportation routes were required. The McCleery brothers were instrumental in establishing the only trading route between New Westminster and Southlands – North Arm Trail, now called Marine Drive. Magee Road followed (renamed West 49th Avenue), which was forged to connect Southlands to the urban Vancouver area.

1867, The Marine Drive Trail was built by the McCleery brothers to link the village of Vancouver to the once-capital of British Columbia, New Westminster. Southwest Marine Drive was connected to West 49th Avenue, which led directly into the area now known as Kerrisdale.

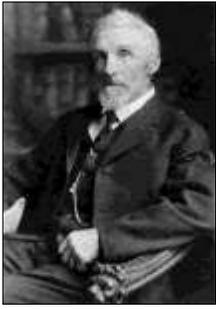
1874, The Magee family home was moved to 3250 West 48th Avenue, only 3 blocks from the McCleery and Magee development location.

1889, Hugh Magee then purchased 191 acres in Southlands for \$191.00 (that is \$1.00 per acre) from the Crown.

1913 Point Grey Secondary School was established. Because residents and students insisted in calling it “Magee” because of the family’s contributions to the community. The school was renamed in 1929 and since then, it has been a landmark in the Kerrisdale community for 88 years.

Southlands Today. The essence of Vancouver’s past is apparent in every corner of Southlands. Multi-generations of Southlands residents call this special place home, protecting its integrity and spirit. Here, children learn the traditions, responsibility, and discipline of equine life, and the pace of a moment is measured by the steady walk of a horse.

For more complete detail history go to <https://liveatsouthlands.com/history>



Henry Mole

The pioneers who gave their name to Mole Hill. Henry Mole was born in St. Neots, Huntingdonshire, England on September 17, 1839. Henry arrived in Victoria in 1862 via the Panama Canal and headed for the goldfields. He moved to New Westminster in the later of that year. He and E.J. Betts applied for and received pre-exemption right for land at District Lot 314 in the area now known as Southlands. Henry built his home and farm there. By 1886 he also owned a piece of land at Lot 2, Block 3, Old Granville Townsite - now the Cordova Street side of the Army and Navy Store in Gastown. Henry Mole, who lived from 1839 to 1923, was a successful farmer as well as, from 1894 to 1903, a councillor for the Municipality of South Vancouver. South Vancouver was established in 1892 and comprised all of current-day Vancouver south of 16th Avenue (up until 1908 when the Corporation of Point Grey was created south of 16th and west of Cambie). It amalgamated with the City of Vancouver in 1929.

They arrived in the fledgling city of New Westminster on June 1st, 1863, more than twenty years before the city of Vancouver was established, and when British Columbia and Vancouver Island were still separate colonies of Britain. Henry was elected as "Councilman" for the Municipality of South Vancouver from 1894-99. He was a member of the board of works and from his earliest days in BC was involved with road construction. Henry's son, John Mole, sold the family farmhouse to the Point Grey Golf and Country Club. Henry died on January 18, 1923, in Vancouver.

<https://www.mole-hill.ca/the-people/>

Mole Hill is the last surviving block of pre-World War One housing stock in Vancouver, the most significant example of Vancouver's Victorian and Edwardian era ...



Spotted Dick:

This traditional pudding made from suet is so called because it contains chunks of dried fruit which resemble spots. Still, its suggestive name definitely appeals to the British sense of humor. In 2018, it was even reported that restaurant staff at the U.K.'s Houses of Parliament had renamed it "Spotted Richard" because this was "less likely to cause a stir with guests."



Sticky Toffee Pudding

Sticky toffee pudding, a classic British dessert consisting of a dark, dense sponge cake made with chopped dates that is topped with a sweet toffee sauce; it may also be served with vanilla ice cream or custard. Although its origins are unclear, it was likely invented during the 20th century in the Lake District of northwest England, from where its popularity spread across the country.

Francis Coulson is commonly credited as having created it in the 1960's at his Sharrow Bay Country House in the Lake District of England (where he was the first to make and sell it commercially), sticky toffee pudding's origins go back a few decades earlier. Though there is some debate as to its exact origins, food historians believe it was first introduced by Patricia Martin, a hotel manager in Lancashire, in the 1940's. Francis Coulson years later during an interview admitted that Mrs. Martin had given him the recipe and that he made some slight adaptations. So where did Mrs. Martin get it? It is believed that the recipe was shared with Mrs. Martin by two Canadian soldiers who were staying at her hotel during World War II.



William Shannon

William Shannon was an early and successful pioneer, farmer, stock raiser, freighter, trader, entrepreneur and realtor in the lower mainland and other areas of British Columbia. He was born in **County Sligo, Ireland**, February 19th, 1841 and came to Upper Canada (Ontario) with his family at the age of six in 1847. His parents were Peter and Catherin Shannon, and they settled in the township of Ops, in Victoria County, near Lindsay. William had two brothers, Thomas and Joseph, who also settled in British Columbia, and a sister, Eliza, who married a Campbell.

They arrived in the fledgling city of New Westminster on June 1st, 1863, more than twenty years before the city of Vancouver was established, and when British Columbia and Vancouver Island were still separate colonies of Britain.

William soon received a contract to build Mary Street (now 6th Street) in New Westminster. He employed men who had gone to the Cariboo and returned without any desire to go back. In 1864 William and his brother Thomas traveled to the interior of British Columbia. William looked for opportunities in the Okanagan Valley, the Kootenays, and the Cariboo. Thomas stayed and worked a gold claim in the Cariboo while William operated a successful wagon road freighting business between Yale and the Cariboo. He brought the first large freight wagon into Barkerville with a team of oxen, and made more money freighting than his brother found in gold.

In 1864, Shannon pre-empted District Lot 194 in what was then known as North Arm and later became the Southlands/Marpole district of Vancouver. This property was transferred to Hugh Magee in 1867. The diary of Fitzgerald McCleery who

held land in the same area says that in April 1865 Shannon began plowing and three days later he "went up to town for feed for his cattle." The "town" McCleery referred to was New Westminster. At that time, the only land route was along the North Arm Trail, which decades later became Marine Drive. It followed an ancient route along the high ground on the north side of the Fraser River, and although it had been improved two years earlier, was still just a bridle path. Shannon would have taken a canoe or boat 12 miles (20 km) up river to bring back his feed.



In 1865, William established a successful trading post in the Okanagan Valley near the US border. That same year he used his three-yoke oxen team to plough land for William McNeely on the south side of Lulu Island, where the community of Steveston later developed. In 1866, William left the Okanagan and spent two years investigating mining opportunities in the Big Bend area of the Columbia River north of Revelstoke.

Queen Charlotte Islands: In the early 1900s, William Shannon and partner George Martin acquired 51,500 acres of coal and timber leases in the Queen Charlotte Islands. They bought the rights from three men who had staked the first sixteen timber limits on Masset Inlet. Shannon and Martin paid \$0.20 an acre for the leases, and six months later sold them to Benjamin Graham for \$2.50 an acre.

The Shannon name lives on, though, in the history of Shannon Mountain, Shannon Road, Shannon Dairy Farm, Shannon Estate,





Shannon Park, Shannon Park School, Shannon Creek, Shannon Creek Road, Shannon Falls, Shannon Falls Provincial Park, and Shannon Rock.

For a complete history go to

<https://www.surreyhistory.ca/williamshannon.html>



Kippers: The exact origin of kippers is unknown, although fish have been slit, gutted and smoked for centuries. ... As a verb, to kipper means to preserve by rubbing with salt or other spices before drying in the open air or in smoke. So beef or other meat preserved in the same fashion can logically be called "kippered." We know smoking and salting of fish—in particular of spawning salmon and herring which can only be made edible by this practice—predates 19th Century Britain and indeed written history, probably going back as long as man has been using salt to preserve food.

The Manx word for kipper is skeddán jiarg which literally translates as red herring.



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What is the relationship between British Columbia and the British Isles?

Check out our newsletters

<https://rssg.org.uk/branches/overseas/americas/canada/>



Hula Hoops are a potato-based snack product, in the shape of short, hollow cylinders. Hula Hoops first introduced in 1973. Hula

Hoops come in a few standard flavours, in their own coloured packets, such as Salt and Vinegar (blue), Barbecue Beef (brown), Original/Ready Salted (red), Cheese and Onion (green). They are produced by KP Snacks, a subsidiary of United Biscuits. They are sold in the United Kingdom and the Republic of Ireland,



2 Sisters Food Group is a

privately owned food manufacturing company based in Wakefield,

England. Established in

1993 by entrepreneur

Ranjit Singh Boparan, as a frozen retail poultry

cutting operation, it covers 36 manufacturing sites in the UK, six in the Netherlands, one in Ireland and one in Poland. Primarily a private label manufacturer for retailer and food service markets, the acquisition of Northern Foods in 2011 gave the Group ownership of brands including **Fox's Biscuits, Goodfella's Pizza, Holland's Pies, and Matthew Walker Christmas Puddings**. It is the largest food company in the UK by turnover. The group employs 18,000 people, with annual sales of £3billion. It was listed 9th on the 2017 Sunday Times Top Track 100.

Ranjit Singh Boparan (Born; 24 August 1966 (age 54), **Bilston, West Midlands, England**, Nationality: British) is a British businessman, and the founder and owner of 2 Sisters Food Group with his wife Baljinder Kaur Boparan. Known as the "Chicken King" in the West Midlands, he has an estimated personal fortune of £544 million.

<https://www.gracesguide.co.uk/>





Parkin

Parkin is very much a regional sweet treat: it's most commonly associated with Yorkshire and neighboring county Lancashire, and is much better

known in northern England than areas further south. It's a type of gingerbread cake traditionally made with oatmeal and black treacle (which is similar to molasses), and baked to be hard before softening again after a few days later, at which point it's best to serve it.

Traditional Yorkshire Parkin

INGREDIENTS:

- ◆ 1 1/2 cups medium steel-cut oats
- ◆ 3/4 cups all-purpose flour
- ◆ 1 1/2 teaspoons baking powder
- ◆ 2 teaspoons ground ginger
- ◆ 1 teaspoon Homemade Mixed Spice (Recipe see below)
- ◆ 1/4 teaspoon ground mace
- ◆ 1/4 teaspoon salt
- ◆ 2/3 cups Black Treacle
- ◆ 1/4 cup Golden Syrup
- ◆ 1 cup loosely packed brown sugar
- ◆ 6 tablespoons butter
- ◆ 3 tablespoons lard (optional, can substitute butter)
- ◆ 1/4 cup candied/crystallized ginger, finely diced (optional)
- ◆ Homemade Candied Ginger Recipe
- ◆ 1 large egg, lightly beaten

- ◆ 2 tablespoons whole milk

INSTRUCTIONS:

Generously grease an 8x8 inch baking pan and line the bottom with parchment paper. Preheat the oven to 300 degrees F.

Place the medium oatmeal in a large bowl along with the flour, spices, salt and baking powder.

In a medium saucepan add the brown sugar, black treacle, golden syrup, butter and lard (if using). Heat the mixture until the sugar is melted (don't boil it) and remove from the heat. Let it cool for 5 minutes.

Pour the hot mixture into the dry mixture and stir well to combine. Add the candied ginger, egg and milk and stir well to combine. The batter will be liquid and sticky.

Pour the batter into the prepared baking pan and bake 70-80 minutes or until a toothpick inserted into the middle comes out clean. The cake should be fairly firm but springy. Let the cake cool in the pan. Invert the cake onto a platter. Peel off the parchment paper. Cut the parkin into squares.

Place the squares into an airtight container and **let it sit for at least 3 days before eating.**

<https://www.daringgourmet.com/yorkshire-parkin-cake/>

Home Made Spice Mix

SUGGESTED INGREDIENTS:

- 1 tablespoon quality ground cinnamon
- 2 teaspoons ground allspice
- 2 teaspoons ground nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 teaspoons ground coriander
- 3/4 teaspoon ground mace





CARLISLE STREET. Name

d 1930, By-law 2082, after John Howe Carlisle (1857-1941), appointed fire chief of the City of Vancouver in 1889 when a professional fire department was

established. Previously he had been the third chief of the volunteer fire department. Originally named as Park Avenue on Plan 2398 (1909), probably after its proximity to Hastings Park. Renamed to remove duplication with Park Drive in Point Grey.

The Vancouver Volunteer Fire Brigade was established on May 28, 1886. Just 16 days later, the Great Fire swept through Vancouver, burning the city to the ground in 45 minutes. Volunteer Hose Company No. 1 didn't stand a chance as they had no fire engine and were still waiting on equipment to be delivered from Ontario. They had only axes and shovels to protect the city's many lumber mills and wooden buildings.

For thirteen years, Vancouver's firefighters worked as unpaid volunteers. At the time, only the fire chief and the equipment engineers received salaries. The VFD became a salaried department in September 1899 under Chief John Howe Carlisle. The VFD's twenty-two men began receiving \$15 a month for their services.

The J. H. Carlisle was named as a fireboat that operated in Vancouver, British Columbia from 1928 through 1971. It was named for Vancouver's longest serving fire chief, John Howe Carlisle.



He was appointed Vancouver's fire chief in 1886, serving in the position for 42 years.

TRIVIA: West Vancouver's first white settler, **John Lawson (Scot)** planted holly by the side of the "burn" flowing across his property. Putting the two words together, he coined "Hollyburn" as the name for his place.



Kedgeree: A Victorian

innovation, and one that is ripe with the spoils of empire. Kedgeree is a kind of curried risotto (although the rice is different) that contains flakes

of smoked haddock, sliced hard-boiled egg, parsley, butter, curry powder, cream and possibly raisins. The dish it is most likely to have been based on is the Indian rice dish Khichri, which will have been brought back to England by colonial Brits and then altered to suit the ingredients in their larders. As a breakfast, it was served either hot or cold, although you're far more likely to come across it as an evening meal nowadays.



Devilled Kidneys It

might be tempting to sneer about eating a spicy lamb's kidney first thing in the

morning so that you can be sure nothing worse will happen to you for the rest of the day. But this Victorian breakfast treat is actually rather nice, especially as it uses a marinade made of mustard, butter, cayenne pepper and Worcestershire sauce. The great British fry-up often features various offal delights, and kidneys—devilled or otherwise—are usually a welcome addition, even now. Still, this is maybe more of a weekend treat than the first thing your bleary eyes, nose and tongue should experience on a Monday morning

TRIVIA: The first white person to settle in what is now Stanley Park was a **Scot**, a printer named **Jimmy Sievwright**. Jimmy Sievwright, set up a camp in 1858 with friends at the site of today's Second Beach.

Iona Island. Called McMillan Island after a pioneer settler, **Donald McMillan**, until he himself renamed it Iona, after the island where St. Columba in 563 began Christianizing the Scots.



McVitie and Price, McVitie Biscuits

The story begins with an apprentice baker named Robert McVitie. Born in Scotland 1809.

1830 A bakery shop was opened on **Rose Street in Edinburgh, Scotland.**

1839 Robert McVitie founded the business

1880 Robert's younger son, also Robert, took charge of the firm on his father's retirement. He took the firm into fancy biscuits and similar snack items.

Occupied larger premises in Merchant Street, where the firm made shortbread and oatcakes as well as biscuits. Alexander Ross was made responsible for the production side of the business; Robert McVitie opened up distribution centres in England.

1888 The firm moved to various sites in the city before completing the St. Andrews Biscuit Works factory on Robertson Avenue in the Gorgie district.

1888 Charles Edward Price a former traveller for Cadburys, became a partner of what was renamed McVitie and Price; he concentrated on the marketing side.

1892 McVitie and Price's first major biscuit was the McVitie's Digestive, the first ever digestive biscuit, created by Alexander Grant. The biscuit was given its name because it was thought that its high baking soda content served as an aid to food digestion.

1893 Made a wedding cake for the future George V and Queen Mary, and later christening cakes for their children.

1901 Price retired, later to become Liberal MP for Central Edinburgh from 1906 to 1918. Grant was appointed general manager, and he and McVitie



worked hard for much of the decade on starting up a branch factory in London.

1911 Registered in Scotland as a private limited company

1910 Robert McVitie (c.1854-1910), who had started as a small baker, died in Edinburgh left a considerable estate mainly of shares in this company and MacVitties, Guest and Co.

1917 The company expanded to Manchester.

1922 The firm acquired Edinburgh bakery Simon Henderson and Sons. The company was further developed by Sir Robert McVitie Grant.

1947 McVitie and Price made the wedding cake for Princess Elizabeth and Lieutenant Philip Mountbatten on 20 November.

1948 McVitie and Price merged with another Scottish family bakery, Macfarlane, Lang and Co, to become United Biscuits Group.

McVitie's brand products are now manufactured in five United Kingdom factories: the two former McVitie and Price factories in Harlesden and Manchester, a former MacFarlane, Lang and Co factory named Victoria Biscuit Works in Glasgow, a former Carr's factory named The Biscuit Works established 1831 in Carlisle, and the McVitie's Cake Co factory (formerly Riley's Toffee Works) in Halifax.

1948 United Biscuits was formed by the merger of McVitie and Price and Macfarlane, Lang and Co.

1962 United Biscuits added to its portfolio with the acquisition of William Crawford and Sons and for the remaining shares in the public company D. S. Crawford (of Edinburgh)



The shop and house where Robert McVitie resided in the 1830's has barely changed to this day.

<https://www.gracesguide.co.uk/>