

STOCKMEN'S MEMORIAL FOUNDATION



CORRAL NOTES

February is here. Hints and hopes of spring weather pop up and then disappear. Such is the climate in Alberta. We wish good weather to all, especially those looking after livestock, and welcoming new arrivals.

Stockmen's has been pleased to see an increase in our visitors in the last few months. We continue to host cowboy coffee on Thursdays at 10:00am, which is thoroughly enjoyed by all. Patrons have been excited to pour through

brand books, in hopes of finding that perfect historic brand to re-register for their new calves.

Speaking of brands...Stockmen's is pleased to have partnered with the Town of Cochrane to secure a display location for the RBC Brands. These brands were part of the Royal Bank of Canada's (RBC) Brand Display at its main branch on 8th Avenue and Centre Street in Calgary. Previous to that location, the brands had been displayed in the Chinook dining room. Next time you are in the Ranchehouse, you will find the brands just to the left of the staircase, along with a newly designed key to help locate brand and owner!





On February 3, 2022, Scott had the pleasure of attending the Ranching Opportunities conference at Olds College. The day was filled with guest speakers and a tradeshow, where The Stockmen's was pleased to set up a display booth. The conference was well attended and gave the Stockmen's a great opportunity to network and share our goals.

Friends of the Stockmen's Memorial Foundation Award applications are now being accepted! This award was created by the Stockmen's Memorial Foundation in consultation with the Calgary Foundation. The late Dr. Bob Church made the initial capital donation as a generous gift. Dr. Church's foresight will allow the fund to grow while giving promising students in the agricultural field assistance in providing a better future while recognizing their agricultrual roots. The deadline to apply is May 15 of each year.



Pekisko Ranching Family Creates Lasting Legacy for Low Income Ranchers

By Tracey Feist

For many of Alberta's ranching families, siblings would follow each other west after one had found a suitable location to ranch and settle down.

This was the case for the Brown family, after Joseph Harrison Brown found his way to the Pekisko Creek area in 1883. After Brown had purchased the Sheppard and Crawford ranches in 1910, his sisters would follow four years later.

And while Brown was a colourful character whose frugality was legendary, the trio would remain single, live and work together to create a living trust from their wills first created in 1930. The sibling's pact would be fully executed in Jean's will at her passing in May, 1953.

The legacy was a trust for future ranching families titled 'The 7U Brown Memorial Trust Fund' for the "Maintenance, support and care of such poor and deserving ranchers or ranch employees, or former ranch employees for their families". Jean would add this change: "and poor and deserving widows and children of deceased ranchers and ranch employees", as one of the multiple codicils to the will prior to her death.

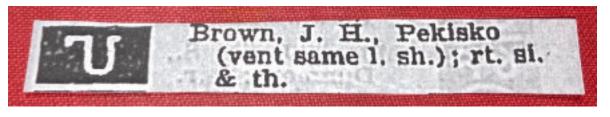
Now nearly 70 years after its inception, the fund has grown to over seven figures with eight pensioners currently receiving a monthly allowance of \$140.

In Jean's will, originally drafted on October 11, 1946, she specifically outlined how the family's amassed wealth be distributed through this trust fund. This was well before the Federal Government formally established the Old Age Security in 1952, Canada's first universal pension. In addition to the trust, Jean generously designated \$33,000 be distributed to nieces, nephews and friends; of that \$33,000 \$10,000 was designated for the Canadian Cancer Society. That amount in today's dollars is equivalent to over \$480,000.

The family's forethought of the pension fund is also referenced on page 66 of the Nanton Parkland History book 'Mosquito Creek Roundup': "Although not as important to individuals now as at the time the idea was conceived, the Brown Memorial Trust has enabled many an old stoveup hand to live more comfortably when his working days were over."

While the history books don't tell the whole story, what we do know is that the elder Brown was a frugal 'old school' rancher. Brown became known simply as "7U" after his brand, as another community neighbour had the same name. He did little feeding, confirmed by a quote from the 'Leaves of the Medicine Tree' book that stated: "Outside of the calves his cattle were expected to rustle for themselves. If a cow couldn't pull herself through the winter, she was considered no asset. Consequently, the 7U herd became one of the thriftiest and biggest to be found anywhere." Other sources cite the ranch, at its largest, ran up to 2,000 head of cows, calves—some of which were as old as four-year-olds that 7U would keep before selling.

-Continued on page 7-



LATIGO LINGO WORD SEARCH



BROOMTAIL - A rangehorse with a long straggly bushy tail

BUCKSHEE - A job done for which there is no pay. Free.

BUFFALOED - Confused. Bluffed.

COW COLLEGE - The jailhouse.

MOONLIGHT BRAND - Brand on a critter that is so big it can be seen and easily read in the moonlight.

REMITTANCE MEN - Young Englishmen in search of adventure, so called because they had a monthly remittance sent to them from home.

REMUDA - Spanish word, (to sum it up) it means a string of horses.

ROWEL - A small wheel having sharp points, attached to the end of a spur.

SAGO - Pudding.

STAMPEDE - From the Spanish word estampida meaning uproar.

WAR BAG - The sack or bag where a cowboy puts all his personal belongings, or as the sayin goes-his forty year's gatherings.

WHIPBROKE - A horse that has been trained to turn and face you at the crack of a whip, is said to be whipbroke.

*Words and definitions taken from the book Red Saddle Blankets by G.J Fuller.

HUMMINGBIRD CAKE

Ingredients

For the cake:

- Butter, for greasing the pans
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg, optional
- 3 large eggs
- 2 cups sugar
- 1 cup canola oil
- 2 teaspoons vanilla extract
- 1 (8 ounce) can crushed pineapple, with juice
- 2 cups mashed bananas (from 3 to 5 bananas)
- 1 cup finely chopped pecans

For the cream cheese frosting:

- 1 pound cream cheese, softened
- 1 cup (2 sticks) unsalted butter, softened
- 2 pounds powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon Cointreau or other liquor
- 1 cup roughly chopped toasted pecans, optional for topping
- Edible flowers for garnish, optional



PREP TIME 15 mins
COOK TIME 50 mins
TOTAL TIME 65 mins
SERVINGS 12 o 16

Method

Place the oven rack in the center and preheat the oven to 350° F. Butter and flour three 9-inch round cake pans. Whisk together the dry ingredients: In a large bowl, vigorously whisk together the dry ingredients: flour, baking soda, baking powder, salt, cinnamon, and nutmeg (optional). Whisk the wet ingredients: In a separate bowl, whisk the canola oil, sugar, and eggs together until combined. Stir the pineapple, bananas, vanilla and one cup of the chopped pecans into the egg mixture and mix (do not beat). Mix the batter: Using a wooden spoon or spatula, fold the wet ingredients into the dry ingredients until just combined (do not over-mix). Pour the batter into the three prepared cake pans, taking care to divide evenly. Bake for 20 to 25 minutes, or until a toothpick or skewer inserted in the center comes out clean. Cool the cakes in the pans on wire racks for 10 minutes. After 10 minutes, run a knife around the edges and remove the cakes from the pans. Cool completely on wire racks before frosting.

Make the frosting: Beat the softened butter and cream cheese in a large bowl with an electric mixer. With the mixer on low speed, add the powdered sugar in small amounts until all is incorporated, then add the Cointreau and vanilla and beat until the frosting is light and fluffy. Place one layer, top down, on a large plate or cake stand (this creates a smooth surface on the top and results in a more level cake). Spread frosting evenly over the first layer, then repeat with the second and third layers, then frost the sides. Sprinkle the top completely with the remaining cup of chopped pecans (toasted or un-toasted). Alternatively, press the chopped pecans onto the sides of the cake and

leave the top simply frosted.

Disclaimer** No Hummingbirds were harmed in the creation of this recipe.

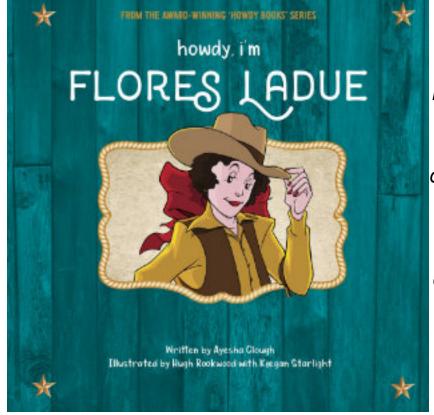
STOCKMEN'S MEMORIAL FOUNDATION ANNUAL GENERAL MEETING THURSDAY, MARCH 24, 2022 10:00am

COCHRANE RANCHEHOUSE COCHRANE, ALBERTA

** COFFEE & TREATS AVAILABLE

** PLEASE RSVP AS NUMBERS WILL DICTATE VENUE REQUIRED.

Carstairs author, and Stockmen's member Ayesha Clough, has penned another amazing childrens book! The Stockmen's was fortunate to be able to provide research material for both author and illustrator for the book! As a member of the Stockmen's we invite you to click on the link below to enjoy free shipping when you order the book! Just enter STOCKMENS at check out!



https://redbarnbooks.ca/products/ flores-ladue

"Ayesha has once again brought to life a notable pioneer from Alberta's ranching heritage. In "Howdy I'm Flores Ladue", she introduces you to Flores and explores the challenges of being a young lady on the Western frontier. The book allows the reader to learn about a dynamic and colourful lady, that in the past may have been overshadowed by her husband and teaches life lessons that apply as much today as they did over a hundred years ago. "

Book review - Scott Grattidge

Pekisko Ranching Family Creates Lasting Legacy for Low Income Ranchers By Tracey Feist -continued from page 3-

Trust fund committee member and Longview rancher Alex Robertson confirms the story. "Bert Sheppard always told Dad and I a story when we were visiting, that 7U Brown met Rod Macleay [fellow trust fund committee member and Nanton-area rancher Justin Blade's great grandfather] in Nanton in 1920. 7U asked Rod how'd he fare the winter? And he said 'Well I still have all my cows but I don't have a bank account' because he had bought feed off the train in Nanton. Then he asked 7U how he did and 7U said 'I still have my bank account, but I don't have all my cows.'," said Robertson.

But Robertson is quick to mention 7U's generous nature as well: "My grandfather Sandy Robertson homesteaded here in 1906, one mile east of Longview. Through the 1910s and '20s he was hauling oats down to 7U Brown [by team of course]. One of the letters Sandy wrote to his sisters in Scotland was about how 7U Brown sent Christmas presents home to my Grandfather's five children. He and his spinster sisters made it to town and they thought enough of sending presents for the Robertson children."

Robertson also said that the Brown siblings donated a small parcel of land for St. Aidan's church, west of the Bar U Ranch National Historic Site. The church will celebrate its 100th anniversary in 2025.

7U passed in 1936 and for nearly 20 years, the spinster sisters (as they self-declared in their wills) continued to ranch and run a profitable operation. "After 'Brother' died the sisters, until their deaths, carried on the ranch with commendable faithfulness to the policies and practices as set out by Joseph", confirmed the book 'Leaves of the Medicine Tree'.

Today the 7U Brown Memorial Trust fund committee is comprised of Robertson, Blades and Royal Bank Trust representative Wanda Drysdale-Melin. Jean had identified in her will "that there shall be a committee of three persons one of whom shall be replaced by manager or chief officer of the office at the City of Calgary of the Royal Trust company and the other two shall be male British subjects of the full age of twenty-one years residents of the Province of Alberta hereinafter called "the said committee".

Robertson and Blades are new to the committee and are looking to find new fund applicants. However a 'poverty line income threshold' may be the biggest stumbling block the committee needs to address before awarding future deserving applicants he says.

"Years ago Royal Trust decided it was easier [to have that threshold in place] because they have to manage the account; they decided to go with the poverty line set out by Revenue Canada which is just over \$22,000 a year. If you're living off of that amount or less, you could be eligible."

While many might consider that threshold low, Robertson did say it was up around \$5,000 from about 10 years ago.

"Justin and I are hopeful we will receive new applications. A lot of the onus is on Royal Trust to say [whether the applicant] is eligible or not, based on their income; that doesn't come to he and I. All we have to do is when they have a new applicant [after they have met the threshold amount for the income] is to track them down to make sure they worked on a horse or cattle ranch in Alberta. Royal Trust makes sure they are currently living in Alberta."

No matter the work the committee has in front of it, Robertson says the group is focused on its goal to continue fulfilling the original wishes of the Brown siblings. And with the fund currently at \$1 million dollars, that should be achieved for many more generations to come.



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