*

The Westbank Express....







Local Honey Vendor, Darin Ingram, displays Ingram Apiaries Honey Jars at the family farm in Westbank, 2660 Lower Glenrosa Rd.

Taking a short break from building a honey extractor platform with his father, Bill Ingram, Darin explains that it is closing in on that time of year when honey extraction gets underway. Darin, and his brother Brad, own and operate Ingram Apiaries with approximately 300 hives in Fort St. John, 60 hives in Winfield and one in Westbank. Brad manages the hives and assists with extracting in Fort St. John while Darin takes care of the hives and business in the Okanagan. Their bees in Fort St. John feed mostly on Clover, Fireweed and Alfalfa. Brad, now preparing for the month-long honey extraction in Fort St. John, will truck the barrelled honey to Westbank by the end of August where bottling production will



the Honey Hut. Touring through the honey hut reveals two honey storage tanks; one that will store up to 700 lbs. of honey and the other—an old stainless steel milk tank from a dairy farm—up to 8 barrels of honey at approximately 630 lbs per barrel. Equipment lining the walls includes a bottling machine and a labelling machine. The Ingrams' honey is sold at several Westbank locations as well as various Fruit Stands throughout the Okanagan Valley and the Keremeos area. For more information about Ingrams' honey and the fruit stall please email info@ingramapiaries.com or visit the farm.

A Mother's Coat

As two little banties poke their heads out from beneath their mother's feathery coat to survey the world outside,



banty hen stays on the alert everprotective of her young.

Banty hens, a small breed chicken, are known for their protective mothering qualities. They are aggressive while guarding their young and will also raise anything from ducklings to baby pheasants. And because of their size, they are suitable for smaller places like a New York back yard.

The two banties pictured above, born earlier this spring, are now full grown and will eventually produce small banty eggs usually 1/2 to 1/3 the size of a regular hen egg. Different varieties include Silkies, Belgian Bearded d'Uccles and Dutch. Banties require the same care as regular chickens and eat the same type of food.

LOCAL GOVERNMENT

Westbank First Nation

Administrative Office: 250-769-4999 Recreation Dept.: 250-768-7337

District of West Kelowna - Council Mtgs.

Aug. 9 - 1:30 pm Council Meeting

Aug. 16 - 1:30 pm Comm. of the Whole

Aug. 23 - 6:00 pm Council Meeting

email westbankexpress@gmail.com

Contributing Writers: Gordon Ficke, Rita Pedersen; Editor: Barbara Heaney





From the Kitchen Nook: Pickles in a Gallon by Rita Pedersen

4 cups vinegar; 1/4 cup coarse salt; 1 1/2 teaspoon celery seed; 1 1/3 teaspoon Turmeric; 1 1/2 teaspoon mustard seed; 3 1/2 cups sugar (700 grams); Bring to a boil then cool it off. Scrub small pickling cukes, cut both ends off then slice cukes the long way into 4 pieces. Put cukes in an ice cream pail and poor the cooled brine over top. Optional to add garlic and dill. Put a small plate on top to keep cukes submerged, put in fridge and leave for a few days and then enjoy. (Can also slice thin).

Hattie Webber, Keeper of her Husband's Family History by Gordon H. Ficke



Harriet Webber moved to Westbank with her family Douglas and Lena Griffin from the farming community of Michichi Alberta in 1931 when she was almost eight years old. "Ever since I was a baby," she recalled, "My parents called me Hattie." To this day that name has stuck. They settled in her Mother's uncle's place in the oldest house in Westbank, often referred to as the Goldie house." On March 15th, 1944 Hattie married Douglas Webber whose family had moved to the hamlet of Glenrosa in 1912. The couple was married for over sixty years before Doug passed away on November 30th, 2005. Over the last twenty years Harriet developed a keen interest in discovering more about her family history and also researched the genealogy on her husband's side.

One interesting incident on Doug's side of the family took place on the wedding day of his parents John Irwin Webber and Bertha Spicer in April 1905. "Both of them moved to Cochrane, Alberta where they met. John courted Bertha." Hattie related.

"When they decided to get married Bertha was 19 years old at the time. They rode horseback into Calgary to get their marriage license and have a civil wedding." Webber continued. "Their request for a marriage license was turned down because Bertha was not of legal age. Twenty-one was the legal age in Alberta at that time." Hattie chuckled. "John had to ride back to Cochrane to get her mother's written consent to allow Bertha to get married. Then he rode back to Calgary with the requisite signature to enable the couple to marry. The write-up in the newspaper said that the wedding was delayed for a few hours!" The wedding guests were obviously a patient and understanding lot!

The newly-weds returned to John's homestead and set up house in a tent until John could finish building their house. There was no place to store the vegetables from the garden over the winter, so they covered them with snow, which kept them frozen. There was the occasional Chinook that resulted in some of the snow melting, but nevertheless they had enough food to eat. John worked on a ranch as well as a brickyard until 1907 when he secured a government job. He helped build bridges, install culverts and performed general maintenance, all for the princely sum of 0.25 per hour.

John's sister Minnie and her husband Tom Hockey invited them to come out to the Okanagan. In 1912 the Webber family packed up their three girls, Mary-Ann, Estella and Gertrude, along with their household belongings and a cow and headed by train to the hamlet of Glenrosa. The Hockey's greeted them and John was able to work hauling logs with a team of horses for the Hitchner Sawmill and picked fruit when it was in season. Freda, their fourth daughter was born in Glenrosa. They tried to farm their property (located next to where Dr. Powell's horse farm is today on Turnbull Road) as John attempted to grow an orchard as well as raise cattle, but that venture failed.

The next move in 1914 took them to Peachland to pick fruit and it was here that their first son, George Irwin was born. John was also employed to move houses in Peachland. In 1915 the family moved again to Glenrosa. This time to a property on what is now Fenton Road. It was here that John implemented his bridge building skills that he acquired in Alberta by constructing a two-story log house with a chimney at each end. The upstairs was an open area. The surrounding fields produced hay for both dairy and beef cattle. The cream was shipped out. John also worked again at Hitchner's Sawmill felling trees with crosscut saws and hauling logs to the mill with a team of horses. The family grew to include Irene, Ethel, Harold Douglas and Stanley Maurice. All of the children attended the Glenrosa one-room school.

In 1931, while the family was still living in the log house, John and Bertha bought 137 acres in lower Glenrosa (where McIver and Webber Road is today) nearer to Westbank, which at the time was growing faster than Glenrosa. In 1932 the Webbers left the log house and once again lived in a tent until their house was built. This time they operated a mix farm, which included cows and horses. As their land was partly forested, it had to be cleared and the ground ploughed to enable them to plant crops. Lack of water was always a drawback to growing good crops due to the fact that the area always experienced long, hot, dry summers. In 1937 while John's son Douglas was fighting a forest fire, he found a depression that looked promising and could perhaps be damned to hold water. A small group of residents decided to undertake the project to construct a dam. Everything had to be packed in on foot or with packhorses. The project took several years to complete as the men had their regular jobs to do as well.

Once the damn was built John decided to sell his cattle and planted an orchard. Thus began a new era in Glenrosa history as orchards were planted extensively in the lower Glenrosa region and flourished for years because of the irrigation system that was now in place as a result of the hard work of these early pioneers.

WHAT'S HAPPENING IN AUGUST!

WESTBANK

Royal Revival of Rock 'n Roll

Friday & Saturday, Aug. 12th & 13th Doors open at 5:00 pm. Show starts at 7:00 pm.

Lioness 50s grill available at 5:00 pm to include burgers, dogs, and knuckle sandwiches. Grill & snack service during show & intermissions. Free 50s hairdos. Concert T-shirts available from WrightOn Signs. Special guest appearance by Cynthia Leigh-Ann at 6:15 pm. Tickets \$20.00 each available through email: westbanklionsclub@yahoo.ca or at the Lions Community Hall Mon - Fri. 9:00 am -12:00 Noon. Westbank Lions Community Hall, 2466 Main St.

Nothing is so firmly believed as what is least known. - Michel de Montaigne, French essayist.

Westbank Outdoor Market Saturdays until September 17th 8:00 am - 1: 00 pm.

The Westbank Outdoor Market is now in full swing with fresh in-season fruits and vegetables, craft items and other wares. Weekly entertainment with local singers and musicians has proved enjoyable and the Lions' chefs Saturday-morning pancakes have been a real hit. Breakfast starts at 8:00 am sharp! Westbank Lions Community Hall parking lot, 2466 Main St.

Westbank Legion - RCL Branch 29th Annual Ironman Canada 288, 2525 Dobbin Road

August 14th - Dieppe & Veterans Day Celebration. Memorial Services 3:00 pm at the Legion Parking Lot. Buffet Luncheon 4:00 - 6:00 pm. \$12.00 per person. Veterans free. Entertainment provided. Ticket sales close Aug. 10/11.

©Drop-In Darts every Wednesday 7:30 pm all summer.

Poker - Tuesday evenings.

Savour The Stories

Tuesday, Aug. 2nd 10:00 - 11:00 am

Native storytelling & music with Tom McCormack, renowned spoken word artist from Bellingham, Washington. Located at the Okanagan Regional Library, Westbank

KELOWNA Branch, #31, 2484 Main St.

PEACHLAND

Rattlesnake Island Swim

Saturday, Aug. 13th

Participants swim 3.1 or 7 km from the Peachland shore to Rattlesnake Island(the largest island in Okanagan Lake). For more information call 250-767-2133.

OLIVER

Festival of the Tomato 2011

Saturday, Aug. 20; Noon - Midnight

Covert Farms Organic presents a day of live music, local wine/beer tasting, chef competitions, dancing and great foods. Adults \$35.00; Srs. \$25.00; Kids under 15 Free. Free overnight camping. Go to www.covertfarms.ca or call 250-498-2731.

SUMMERLAND

Great Train Robbery & BBQ

Sunday, Aug. 14th & 28th 4:00 pm

Join the notorious Garnet Valley Gang on the Kettle Valley Steam train. Includes barbeque dinner & musical entertainment. Adults/Teens \$52.00; Children(3-12) \$23.00. Reservations toll free: 1-877-494-8424 or email reservation@kettlevalleyrail.org.

PENTICTON

Triathlon

Sunday, August 28th, 7:00 am.

World class Penticton Sporting Event. Over 3,000 athletes take part in a 2.4 mi/3.8 km swim, 112 mi/180 km bike & 26.2 mi/42.2 km run. Go to www.ironman.ca.

64th Annual Penticton Peach Festival, August 3 - 7, 2011

A week of family entertainment at Okanagan Lake Park including Trooper, Jaydee Bixby, Charlotte Diamond. Food vendors, crafts, sandcastle competitions, parade, square dance festival, pancake breakfast and more. Go to www.peachfest.com.

Teaching English Abroad Free Information Session

Tuesday, Aug. 16th; 7:00 - 8:30 pm

Qualified instructor will answer questions and share experiences from teaching overseas. UBC - Okanagan, 2312 Pandosy St. For more info. call 1-800-269-6719.

LOOKING AHEAD!

PEACHLAND

Peachland Fall Fair

Sat. & Sun, Sept. 10th & 11th, 2011

The 92nd Peachland Fall Fair will again be held at the Peachland Community Centre, 4450 - 6th St. Peachland. Categories include Baking & Preserves, Flowers & Flower Arranging, Needlework, Fruit & Nuts, Vegetables, Eggs & Honey, Handicrafts, Yarn & Needlecrafts, Photography, Homemade Wine & Beer and Junior events. Admission Adults \$2.00; Children 12 & under 50 cents. If interested in competing, please call 250-767-2218.

NEW DENVER

19th Annual Hills Garlic Festival

Sunday, Sept. 11th-10:00 am- 5:00 pm

160 vendors selling organic garlic, garlic wreaths, products and snacks, fresh organic produce, plants, local crafts-art, jewellery, wood flutes, furniture, soaps, lotions, herbal remedies, and lots of food. Live entertainment and children's activities all day. Admission \$4.00 Call 250-358-2459 for further info or email coordinator@hillsgarlicfest.ca

Business Section



Local Produce, Goods and Crafts Pancake Breakfast Every Week NEW VENDORS WELCOME CALL 250-768-7109

www.westbankmarket.squareserve.com

KEKULI ABORIGINAL FOODS INC. CAFE, CATERING & GIFTS

"Don'T Panic ... WE HAVE BANNOCK!"

505-3041 Louie Dr. (Governor's Landing) Westbank, BC V4T 3E2

Sharon Bond Darren Hogg kekulicafe@telus.net www.kekulicafe.com

Jaak Ranniste

Lawyer Notary

- 2413 Main Street Westbank BC V4T 2H8

Tel 250 707 1230 Fax 250 707 1451









