



Heritage Project

Hello!
We are Dorothy &
Dave Munro

(Dave and Dorothy were photographed with two of their own history books they have written! Clearly history buffs, they also contributed to the Sod Shacks and Wagon Tracks local history book.)



Dave's mom was born at her family's farm which was very near The Jungle Farm.

"There's another connection with Leona, too, because my great great great grandpa and Leona's great great grandpa were brothers," said Dave, whose life sounds like it's taken from the pages of a history book! "During WWII, I was a paperboy for the Calgary Albertan and used to deliver before school every morning until the war was over. Between milk trucks and the railway, the papers got here!"

Dave and Dorothy have been married for 72 years, and raised six kids in a house that was built from a kit ordered from the Eaton's catalogue! "We didn't have any electricity or anything when we first got married - no telephone, no indoor plumbing," said Dorothy. "I just marvel that now we can barely get dressed before our cell phones are in our pockets! I always made home-baked bread and our kids would exchange their sandwiches with kids at school who had store-bought bread. Seems like many things have been turned on their head since that time!"

DOROTHY'S RECIPE - WELSH TEA CAKES

"We are both really excited about these tea cakes, because it's an original recipe that came from my daughter's Welsh mother-in-law. And because they are easy for us to bake and they're delicious!"

- 2 1/2 cups sifted flour
- 3/4 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1 cup margarine or butter
- 3/4 teaspoon nutmeg (optional)
- 1/4 teaspoon mace (optional)
- 1 teaspoon vanilla
- 1 cup currants

- Stir dry ingredients together in a large bowl.
- Cut in margarine or butter with a pastry blender until well blended. Stir in currants.
- Beat egg, milk and vanilla together and mix into dry ingredients well.
- Roll out to about 3/8 inch, and cut with a cookie cutter.
- Grill five at a time in a medium high frying pan for 1/2 minutes per side.

One package of currants makes three batches of tea cakes.