



Heritage Project

Hello!
I am Doris Kibermanis

(Doris sent her story through the link on our Heritage Project page! Everyone is welcome to do the same - share a bit of your story by [clicking this link](#) and then hitting the Share Your Story button at the top of the page. We love hearing from you! Thanks, Doris!)



I born on the south side of Penhold. My parents were Reg and Elsie Newton.

I am the fourth generation in this area, in fact my great-grandparents homesteaded by the old Pole road. My grandmother, Sadie Newton (McAllister) was reported to be the first white baby to be born in the Antler Hill District. My great-grandfather was one of the original people on the committee that built the Antler Hill School and church. It is still on that land and is a hall that is rented out to the community.

My dad, Reg Newton, was very instrumental in the development of Penhold. His half section of land is now part of the Town of Penhold with the house area turned into an acreage. He developed Penhold trailer court and then two subdivisions in Penhold where the names of the streets are significant to our family. For example, Newton Drive was named after my parents and grandparents, Lee Street was named after Mr. Lee who Dad bought the original homestead from, Doronna Place was named after both my sister Donna and I. Kenron Place is named after my two brothers, Ken and Ron.

My parents were always a meat and potato type of family. However, my mother made the best buns in the country. At all special events she always brought her buns and they went very fast. Now I am the main cook and bottle washer for my home. I enjoy cooking and baking and have my own garden.

I have several recipes that I use that were my Mother's. I lost my Mom in October of 2023 and this is a wonderful tribute to her. I have attached a picture of my mother holding our family cookbook with this recipe included.

Doris' Recipe - Mother's Cookies

This was my favorite cookie growing up that my Mother made. I call them Mother's cookies but some people know them as Dad's cookies.

- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup white sugar
- 1 cup brown sugar
- 1 cup butter
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups rolled oats (quick cooking works best)
- 1 cup crushed walnuts
- 1 cup coconut unsweetened
- 1 tsp cinnamon

Mix sugars with butter, eggs and vanilla. Add dry ingredients and once mixed drop approximately 1 heaping tablespoon on ungreased cookie sheet. Or roll into balls.

Bake at 375 degrees for 12 minutes.