

Heritage Project

Hello! We are Carol and Larry Dahmer

(Carol shared her story when she joined about 15 others at the Lundgren Centre in Innisfail. The group chatted with Leona and heard more about her heritage story and then heard the stories of their friends and neighbours. Thanks for hosting us!)



I grew up in Saskatchewan. In the mid 50s we had so much snow that when you plowed it you were going through a tunnel of snow on either side. We could walk on the telephone lines, the snow piled up so high. That spring when it melted it washed out the roads and there was so much water that the people south of us used their boat! We went to a country school on horse and buggy, so we could always get through. And if you wanted to go to the city (Saskatoon) you always had to go by train.

We had a mixed farm with milk cows, pigs, chickens. There were eight of us kids and when we were old enough to go to school, we were old enough to milk cows. I'd get up at 6:00 every morning to do it before school. It didn't seem hard at the time – it's just what you did. There were four of us girls before the first boy was born – I was the third. This women's lib thing was nothing for us! Our whole family was fed from the farm and from the work we all did to get it done. We had lots of produce, but more than anything we'd have milk! We made our own butter and cream, and always had a lot of it. Today that would be a luxury.

Mom and Dad sold the farm after potash was discovered about half a mile from the farm, and they moved out to Ontario where they had family ties. I was an adult, so when I followed them out I started working at JM Schneider Meats in Kitchener. That's where I met Larry. We joke that he chased one girl too often! Soon after we were married, he got transferred to the JM Schneider office in the Vancouver area of BC and we lived there for four years. He decided to go to university at Simon Fraser, where he took criminology. He got a job in Kamloops with the Province, but wanted a Federal institution. In 1986, a position came available at Bowden Penitentiary and we moved here to Innisfail. We have lived in the same house for 38 years!

Carol's Recipe - Dutch Apple Pie

Carol's favourite recipe is from an old Mennonite Community Recipe Book that her mom helped put together.

- 3 cups sliced apple
- 1 cup brown sugar
- 4 Tbsp butter
- 3 Tbsp flour
- 1 tsp cinnamon
- 3 Tbsp milk
- One 9-inch pastry crust (just the bottom, there is no top crust)
- Combine dry ingredients and then cut in butter with a pastry blender.
- Place sliced apples on unbaked pie shell.
- Sprinkle dry ingredients evenly over top, then pour the milk over all of it.
- Bake at 375 for 45 minutes.

This is a perfect dessert to follow Larry's favourite meal!

Breaded Pork Tenderloin:
Pork Tenderloin, but into 1 inch slices
Dip slices in melted butter, then in an egg wash (a whole egg whisked)
Dip slices in breadcrumbs.

Heat 1 inch oil in a pan and fry the slices in the oil until golden brown.