



Heritage Project

Hello!
I am Marian Breeze

(Marian shared her story as part of the group that gathered at the Lundgren Centre in Innisfail recently.)



Marian grew up in Wales. Her dad just had a little garden in their yard, but it could grow year-round in the Welsh climate.

“When I was growing up we had cabbage everyday,” Marian recalls. “Mom boiled EVERYTHING, so even if something wasn’t cabbage it still tasted like cabbage. I’m telling you now, I haven’t cooked a cabbage since!”

“We didn’t have anything other than potatoes while I was growing up, either, and I never saw raw roast beef, because Mom would put in on before we left for church and it would cook while we were gone. I saw my first frozen vegetables when I was a teenager in the early 1960s – it was frozen peas. People grow and can your vegetables here in Canada, but my family didn’t preserve their produce like that in Britain.”

Marian moved to Toronto in 1967 with her new husband when she was 20. Her aunts had both emigrated to Canada to stay and were telling her all about the country. “We got the bug and looked into moving. We got married in Wales and then relocated to Toronto soon after. I moved to Calgary with my husband and three sons in the late 70s. Around 1998, I began camping at the Dickson Leisure Campground quite a bit. I always drove into Innisfail for groceries and other things, and I really liked the area. I moved to Innisfail in 2007.”

Marian has gardened off and on through the years, planting potatoes, carrots and beets when the space allowed her. Right now she’s enjoying gardening in two small raised beds, where she plants one as a veggie garden and one as a butterfly garden full of wild flowers. One thing she hasn’t planted is cabbage! She had enough of that vegetable growing up!

Marian’s Recipe - Apricot Oatmeal Cookies

Marian uses a traditional Raisin Oatmeal Cookie recipe, but cuts dried apricots into small pieces to replace the raisins

- 2 cups flour
 - 1 tsp baking powder
 - 1 tsp baking soda
 - 1 tsp salt
 - 1 cup shortening
 - 1 cup brown sugar, firmly packed
 - 1 cup sugar
 - 2 eggs
 - 1 cup dried apricots, cut into pieces
 - 1 tsp vanilla
 - 2 ½ cups quick-cooking oats
- Preheat oven to 350°F.
 - Stir together all the dry ingredients and set aside.
 - Cream together shortening and sugar until light and fluffy. Add eggs one at a time, mixing well. Blend in vanilla.
 - Add 1 cup dried apricots, which have been cut into small pieces.
 - Gradually add dry ingredients to creamed mixture. Stir in oats.
 - Shape into balls and place on a greased cookie sheet, 2 inches apart.
 - Bake for 10 to 12 minutes.