



Heritage Project

Hello!

I am Ellen Walton

Ellen has been part of The Jungle Farm community for years, taking part in the Christmas CSA basket and u-picking strawberries - but mostly enjoying spring flower planting!



Ellen grew up on a farm 10 miles east of Innisfail and married Bruce who grew up 20 miles east, which is where they farmed together for years and raised their four children - two boys and two girls. So they have been neighbours of The Jungle Farm for decades - so long, in fact, Ellen remembers being at the farm when she was a young girl with “a whole bunch of other kids who were playing near the horses while my grandparents, who farmed near Antler Hill, visited with Leona’s grandparents and a little crowd of other visitors. We went there often as kids. That farm has always been a gathering place.”

Now that she lives in a condo in Red Deer, Ellen’s garden plot is a bit smaller. But it’s still full of flowers! Her and Bruce moved into the city in 1995 and had a garden while they lived in the house, but once he passed she focused mainly on flowers. And on sharing her love of The Jungle Farm with others!

“We were always involved in different churches and became involved with their projects,” said Ellen. “A friend of mine teaches English to refugees. She introduced us to a couple from Burma in 2011 who wanted to go to church with us, so I would pick them up each time I went. Now they have a daughter turning 13, another who is 7 and a little boy who just turned 3! The five of them came with me to The Jungle Farm just last week - the oldest girl had her hands in the dirt and she’s interested in everything! It’s fun for them to be on the farm, it’s something different and we have come out with this family for years.”

Ellen and her sister used to ride a Shetland pony across the fields for two miles to a one-room school. Now 88, Ellen loves spending time on the farm and sharing the experience with others - she even shares what she picks (or picks up) at The Jungle Farm!

“I get their Christmas Box of veggies, which I give to my neighbours because they’ve always done so much for me. They love saskatoons, too, we I pick up pies and crisps while I’m there!”

Thanks for sharing, Ellen! Speaking of Christmas, Ellen shared a Christmas Cake recipe that was passed down on her dad’s side. Her mom made it every year and Ellen will often still make it at Christmas.

Ellen’s Recipe - Mom Pollock’s Christmas Cake

We’re nearly halfway to Christmas, so why not!

Ingredients:

- 1 cup butter
- 1 cup sugar
- 3 eggs
- 1 lb sultanas raisins
- ½ cup blanched almonds
- ½ cup chopped walnuts
- 2 cups candied citrus peel
- ½ lb glazed cherries
- 2 cups flour
- 1 tsp baking powder
- ¼ tsp salt
- 1 tsp brandy
- ¼ cup fruit juice (plum, pineapple)

Method:

Cream butter and sugar until light and fluffy. Add well beaten eggs. Wash raisins and dry thoroughly. Blanch almonds and cut them. Chop walnuts and cut the cherries.

Place all fruit in a bowl. Sift over them flour, baking powder and salt. Mix well with flavouring and fruit juice. Turn into well greased tube pan, and bake in moderate oven for 2 to 2 ½ hours depending on size of pan.

When cool remove and let cool. Sprinkle with fruit juice.

Doubling the recipe does three cake tins – follow direction of wedding cake for baking (if you are wanting to bake a wedding cake!)