

People now less drink than before. I check at wedding. Young people, more people, not drink so much because police make more control it.

**Question: Is there something about the pioneer days that you would like to see return?**

**Mr. Zubatiuk:** People friendly that time, quarter section what they got and was happy. People with one and two cows was very happy; now have one hundred and not enough. People more friendly to each other then; help each other more. That time when farmer threshing — help each other. What I see that people, they was happy cause they got something. Now people want all the time to get something more — jealous to get something more. People should understand they never satisfied.

**Question: What advice do you have for our young people?**

**Mr. Zubatiuk:** Well, what I say to young people is — don't smoke because this smoke hurt in the brain. When I was young I was smoking. I lose my memory. My father take me to the doctor. He tell me, "You stop the smoking." People that smoke, they get hurt but they don't know it.

People should not borrow money. Borrow small amount if they must. People should not borrow money because they see neighbor with big tractor and want same. Borrow money to finish it house. If you want car — pay cash. Make it money and then buy.

Young people not too bad — getting better. More squeezed — no get jobs. They got plenty everything but something short. That's good for young people to get more shortage, more tight, not to borrow money now. If I borrow money, have to see how I'm going to pay it.

**Question: Would you change anything if you were to live your life over again?**

**Mr. Zubatiuk:** No. I working hard all my life. Time pass me; I never think what I had before. I was happy with my family and my children. I'm satisfied with my life.

## PIONEER DAYS

written by Rosie Stock

In the beginning, when these new settlers came to this country, they did not have much money to buy things, so many got a heater with a flat cooking surface which was also used as a cook stove. The cooking surface was about thirty inches long and ten to twelve inches wide on top. Heat was needed, especially in the cold winters, so those were the most popular heaters. Those who could afford them got stoves with ovens.

The cook stove was not very large, the average size was about thirty inches square on the cooking surface. The oven was smaller because of the fire box

in the front and the smoke section at the back. The stove usually had oven doors on each side. Most homes had a large kitchen and this cook stove was usually kept in the middle of this room. Benches were made for sitting all along each wall, windows were small and high above these benches. No chairs in those days.

For baking large batches of bread, an oven was built outside. The cookstove was too small for all the baking needed as there were numerous families living together at first until homes were built for them. This oven was built on a log frame about two and a half feet high. The floor of this oven was then made from young trees about three to four inches thick leaving a space between each which was later filled with the hay and clay mixture. The average size of the oven was forty by sixty inches. A rounded frame was made from younger willows, about one inch thick. More willows were woven to hold this frame together. The back was made like this, as was the front. A door was made in front large enough for a person to crawl in if necessary. A stiff clay mixture was made from clay, hay and water. This was formed into rolls and fitted in between the willows from the inside and outside to build a thick clay wall about six inches thick, or even more. The floor of the oven was made the same way. This was allowed to dry slowly by keeping a cover over it. A combination of soft, fine hay, clay, sand and water was used to make a smooth finish on the inside and outside. When dry, a very slow fire was made in it to cure it and then a big fire was made making it a very hard pottery structure, ready for use.

To use it for baking, a fire was built in it. The red coals were moved around to get an even heat. The oven was hot enough if when the floor was scraped, it sparked. A long-handled scraper was used for this, made from green wood so it would not burn too fast. Later on, steel scrapers were bought. The ashes were all scraped out and the oven floor was swept clean, ready for baking. The loaves of bread had been placed on brown paper while the oven was being heated. For a different flavor in the bread, cabbage leaves were used (in the fall) instead of brown paper under the loaves. The bread was put into the oven, one loaf at a time, on a long handled spatula. There is a trick in setting the loaf of bread in place. By jerking the spatula the loaf will come off. The door was put snugly in place and not opened until the bread was baked (about one hour).

The oven remained hot for a very long time. Usually after baking the bread, other baking was done such as roasts, potatoes and buns, etc. This was done especially during the holidays or on special occasions.