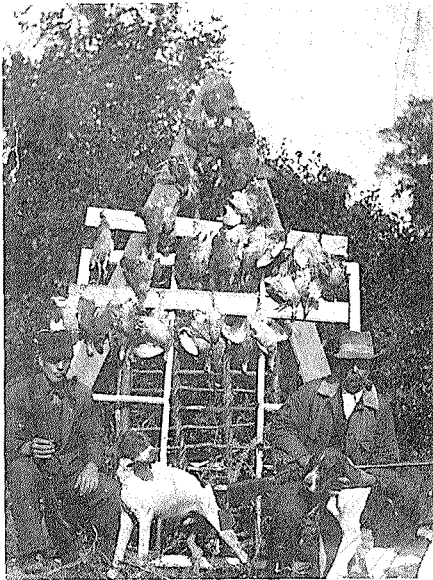


Incorporation — the Formative Years

smallest possible space. For the Northwest farmer of today the best root house is that which combines general efficiency with a very limited outlay for materials or hired labour [sp].

People packed butter in earthenware crocks, with a two-inch layer of salt on top, to be used come winter. June butter was the sweetest and best tasting, provided *Old Bessie* did not nibble on French weed (better known as *stinkweed*) — butter made from that cream tasted terrible! Using primitive dairy methods, milk was placed in pans to cool, then a day later separated with a skimmer (a saucer-shaped perforated ladle allowing thinner milk to slip through and cream to remain on top). Cream was churned by hand or a barrel churn operated by dog power. Walter Burns' dog *Sport* had to work every day except Sunday. Come Monday morning, it took some searching to locate *Sport's* hiding place.¹⁷



—W. A. Dechene

To supplement the larders, district men went hunting for game. Here B. W. Wrixon and G. E. Dechene of Starbuck display one day's hunt — 52 prairie chickens. Dogs are Flo and Star. 1908.

Farmers butchered their own hogs and beefers. In winter months they kept beef frozen outside. During spring butchering they cut up pork into pieces and put them in 40 gallon wooden barrels covered with salt brine. Three week's soaking produced good salt pork. These pieces could also be hung to drip dry and eaten that way. Some people preferred to smoke pork over a smoldering hardwood fire, adding a