

THE PEMBERTON AND DISTRICT MUSEUM AND ARCHIVES



Pemberton &
District
Museum &
Archives
Society

NEWSLETTER

PembertonMuseum.org



MUSEUM OPENING DAY - TUESDAY, JUNE 6TH

We will open this season on Tuesday, June 6th and will be open Tuesdays to Saturdays 10am-5pm until Halloween (weather dependent). So much depends on whether we can find a committed team of staff to help us with day-to-day activities and our exciting line-up of events and special programming. We have our fingers and toes crossed that we find great people this year and hope that you, our community, will help spread the words that we are looking for staff.

WE'RE BACK!

The management team is thrilled to be back in the office full-time as of April 3rd. Charmaine, our fearless leader, took the winter to ski and do yoga and Tara, the Museum's unofficial mama-bear, settled into her new role as a grandma. Although the museum was closed from November to March, in February we successfully presented an updated budget that was approved for funding from the SLRD/PVUS committee and submitted a number of important grants that support the work that we do through out the year. In March we completed a number of upgrades to the museum site and made preparations for some exciting new ones scheduled for the end of May.

The warming weather reminds us that our hiatus is officially over and our list of things to do is long, but in the words of our former leader, Niki Madigan, "the museum will tell us what it needs..." and "slowly but with purpose".

It's good to be back!

WE ARE HIRING SUMMER STAFF!

Now that the grass is green and the flowers are in bloom, our team is excited to begin prepping the site for opening day, which includes a fun range of tasks like planting garden beds, setting up the exhibits, and creating exciting activities for our guests. We have a variety of fun events planned and look forward to offering our new staff the opportunity learn about the history of Pemberton and a variety of professional skills that they can take with them.

A summer at the museum is a team building exercise, as we learn and grow together, finding fun solutions to daily challenges. We are looking for committed, fun-loving, and hard working young people with a variety of interests.

We have the following job opportunities available:

- **Multimedia Designer / Social Media Content Creator** - no experience is needed, we provide training but an interest in digital film-making and social media content creation are a must.
- **Museum Collection / Guest Services Coordinator** - no experience is needed, we provide training but an interest in history, museum studies and working with the public are a must.
- **Museum Guide** - no experience is needed, we provide training but self motivation, speaking with the public are a must.

If you'd like to join our fun and dynamic team, send your resume and a cover letter to "Personnel Committee" at info@pembertonmuseum.org

The majority of these positions are supported by grants and therefore are only available to individuals between the ages of 15 and 30. Please visit our website for details and job descriptions and contact us if you have any questions. www.pembertonmuseum.org/blog/



ED/Curator Charmaine Carpenter, Supervisor Tara Ritchie, Guest Services Lead Natilyn Edmonds

2023 AGM - WEDNESDAY, JULY 19TH @ 7PM

At the Annual General Meeting we will elect our executive for a 2-year term. If you are interested in becoming a director, please contact us or come to the AGM. You must be a member to vote on or join the Board of Directors, but you can sign up or renew prior to the meeting.

Our Directors are: President Brenda McLeod, VP Judy McNolty, Treasurer Monique Midgley, and Secretary Carmen Praine, who are up for e-election this year, and our current directors Betty Mercer, Fran Cuthbert and Ola Perkins.

Tea & Treats will be served and staff will provide a report on operations in 2022 along with a look at the year ahead.

ARE YOU A MEMBER?

Memberships are due! The Pemberton Museum is a non-profit organization that relies on the support of our community to keep our line-up of fun events and activities running. By becoming a member, you will be kept up to date with historical happenings and contribute to the preservation of Pemberton and District history. We provide charitable receipts for cash and in-kind donations.



Individual Memberships - \$20

Family Memberships - \$25

VOLUNTEERING - IT'S A FAMILY AFFAIR

The Pemberton Museum relies on the generosity and dedication of many Pemberton locals and we are so grateful for the support we receive. Whether it be our volunteer Board of Directors, building and bookkeeping contractors or the family members of our staff who stop by to help, we acknowledge and appreciate your generosity of time and spirit.

If you would like to join our family of volunteers, we would be honored to have you. Whether you have a special skill or would just like to help out at our events, all are welcome. You can give us a call (604-894-5504) or email (info@pembertonmuseum.org) and let us know how you would like to participate.



Robert Ritchie, Tara's dad

BC HYDRO UPGRADE

The BC Hydro Upgrade is complete! A big thanks to Bill and his team at McLeod Works and Mark and his team at Wire-It Electrical Contractors. We are now running on the new metre with 400 amps of power available.

Let the fun begin!



WEBSITE UPGRADE

The museum is undertaking the massive project of upgrading our website with the skills and guidance of Roy McClean and his team at Custom-Fit Online. We have gotten through the first few phases and are looking forward to a new site being launched in the Fall.

Stay Tuned!

GRANTS

Thanks to Niki, the Museum has a long history of successful grant writing and Charmaine is doing her best to keep the funds flowing. In December of 2022 we were awarded \$10,000 from the Museums Assistance Program (MAP) - Recovery Fund for Heritage Organizations and in February we were awarded staff subsidises from Canada Summer Jobs and the Young Canada Works program and we are waiting for news on the Federal Community Services Recovery Fund Grant (\$15,000), a BC Heritage Legacy Grant (\$10,000) and a Project Assistance: Museums and Indigenous Cultural Centres from the Canadian Museum Association.

BOOK YOUR SPECIAL EVENT

Did you know you can host your special event at the museum? From Staff Appreciation Parties to Weddings, the Pemberton Museum is here for you! The newly completed schoolhouse offers space for yoga classes, art shows, meetings, and presentations. If you have an event and an idea, we would love to help you bring your idea to life.

Our affordable prices are customized to your event, just send us an email (info@pembertonmuseum.org) with the following information and we'll schedule a time for you to tour the space and meet our team.

- Preferred date and time
- Type of event
- Number of people
- Activities planned
- If food and/or drinks being served

We look forward to hosting you!

SPRING IS IN THE AIR - FROM THE ARCHIVES



Mt. Currie featuring the May 24th pole dance.
Photo donated by (Slim) Fougberg.



Spring Salmon from Lillooet Lake (1960s). Photo donated by Mike & Cathy Pagdin



Planting Potatoes. Photo donated by G. R. Mitchell

Seed Potato Planting.
1952. Photo donated by
Village of Pemberton and
Provincial Archives of
B.C. (P.A.B.C.)

Lady Wading (Possibly June
Perkins). Girl Guide camp -
Tenquille Lake (1962). Photo
taken by Susan Cosulich



Lori's Kitchen

SECRET HUGS & KISS COOKIES

1 c. butter or marg.
1/2 c. sugar
1 tsp. vanilla
1 3/4 c. flour
1 c. ground almonds
1 bag (Hershey's) kisses or hugs
Powdered sugar.

Beat butter, sugar & vanilla until light & fluffy. Add flour & ground almonds & beat till well blended. Cover; refrigerate dough 1 to 2 hours or until firm enough to handle. Heat oven to 350.

Remove wrappers from chocolate peices. Using approximately 1 tbs. of dough for each cookie, shape dough around each chocolate piece; roll to make ball. (Be sure to cover each chocolate piece completely). Place on ungreased cookie sheet.

Bake 10 - 12 minutes or until cookies are set but not brown. Cool slightly. While still slightly warm, roll in powdered sugar. Cool completely and store in tightly covered container.

