

MECCA News & Dues

Museum Encompassing Canby Community Area
A Nonprofit Corporation

Historic Lund Hoel House

Volume 6, Issue 1

April 2011

Special Events

Daily Tour Schedule:
Summer Months
Wed-Sun 2-4 PM

Group Tours Available
May through September
by Appointment

Visit our Website:
www.CanbyMuseums.org
--for complete details on
events including:

Annual Meeting:
Third Wednesday in June
June 15, 2011

Ice Cream Social:
July 21st
Watch the Canby News
for details and/or changes!

Officers:

President/CEO: Jan Pederson
V. President: Don Berndt
Secretary: Bernie Miller
Treasurer/CFO: Laurie Thorston

Current Directors:

William Lund - Honorary
Bud Qualley* 1975 - 2011
Dar Snortum* 1975
Betty Hanna* 1984
Bernie Miller 1994
Lois Hanson 1995
Maynard Hughes 2002
Don Berndt 2004
Jan Pederson 2004
Eldeen Baer 2007
Laurie Thorston 2009
Jeff Cooper 2009
Nicole Petersen 2010
Doris Olson 2010

*Over 20 Years of Service

Victorian Gardening - an Art Form

Change is an integral part of nature. The yard and gardens at the Lund-Hoel Museum are no different. The once sunny open spaces have gradually been transformed into a cooler shady environment as the trees matured. Healthy sun-loving shrubs and perennials have weakened over time until some have simply disappeared.

The Lund and Hoel families, perhaps, longed for the days their trees would provide sufficient shade to cool the hot prairie breezes that filtered through their lovely yard and into open windows on lazy summer days.

Our challenge as twenty first century custodians of the property, is to match plants that will embellish this beautiful Victorian setting with a more mature environment; maybe even trim back some of the tree growth to provide a balance of shade gardens as well as areas for colorful plants that love to bask in the sun.

To accomplish this, the maintenance/preservation committee, along with Kay Qualley, went back to the drawing board. They sketched out, to

scale, the location of the elements on the property, researched plants and features popular in a Victorian era landscape, identified which plants and features would best suit the proposed setting, then laid out a plan of action. A priority was to provide seasonal vignettes; delighting visitors to come back and sense newness all four seasons. Also desirable was an environment where visitors can be inspired to learn and take ideas and techniques back to their yard and gardens.

During the 2010 growing season two projects were implemented; an organic Victorian kitchen garden and tulip beds to add early spring color. The committee's research revealed that the Victorian era ushered in the concept of garden rooms (as rose, kitchen and theme gardens) and carpet bedding (mass planting of colorful bulbs and annuals in geometric shapes) within the lawn instead of a polka-dot arrangement spread throughout the yard.



Est 1891

The Lund History

William "Bill" J Lund

MECCA board member, William "Bill" J Lund, grand nephew of John G Lund, has been on the museum's advisory board working on various committees over the years including helping organize the artifacts in the carriage house. Born to Orrin J and Anna (Ranch) Lund on May 31, 1927, Bill grew to manhood in Canby.

Like many other local boys, he was full

of energy and could exhibit a touch of mischief when an opportunity lent itself. His siblings were sisters, Gladys and Betty. He is a cousin to another of our board members, Eldeen Baer. They both share the same grandparents, William (John Lund's brother) and Terese (Cech) Lund. Eldeen's mother, Mary Anna, was a sister to Bill's father Orrin.

Bill Lund's father and his uncle, Harry, owned the Lund Brothers Billiard Parlor located where

Continued on page 2...

Continued on page 3...

Step back in history with a visit to the Lund-Hoel House.

Agricultural History

Continued from page 1...

Victorian Gardening - an Art Form

The organic heirloom kitchen garden was located in a sunny spot just outside the home's back door, a mere 16 steps from the kitchen. Vegetables and herbs that might have been used on a regular basis were selected.



Visitors were informed that ten of the heirloom vegetable varieties in the museum garden were available locally this past spring; that many popular vegetable varieties today were introduced nearly 150 years ago, making them true heirlooms.

And the garden was truly organic. Mechanical barriers kept out insects, rabbits and deer without the need for insecticides or repellants. Grass clippings were placed between closely spaced rows on 2-3 sheets of newspaper to control weeds, help conserve soil moisture and keep disease laden soil from splashing onto the plant leaves. The soil was enriched with buffalo compost and a blend of slow release plant foods.

Visitors were then shown a number of other simple gardening techniques to reduce labor and increase productivity. Not only did the garden provide an opportunity to

teach the benefits of organic gardening and heirloom varieties, it allowed visitors living proof proper gardening practices can help provide an abundance of healthy food in small spaces.

During autumn over 300 tulips and daffodils were integrated into the foundation plantings, underplanted around shrubs and in beds on the inside radius of sharp curves along the walking path. Since tulip foliage needs to be allowed to grow to reproduce healthy bulbs for next season, Alyssum, portulaca or other small annuals can be interplanted to disguise the fading foliage. Only when the foliage turns brown should it be removed. The bed will then be covered with wood chips and will only receive the water nature provides since dormant tulips prefer to remain cool and only slightly moist.

Considerations for the 2011 landscape could include adding more concepts that became popular in the Victorian era, such as creatively integrating garden vegetables within the overall landscape. This creates interest and simplifies the practice of reducing plant diseases by rotating plants to different soil.

Also the rage during the Victorian era was weeping forms of trees/shrubs and contorted forms such as the Harry Lauder's Walking Stick tree.

~submitted by Maynard Hughes...

The History of Carrots

The Carrot can be traced back 5000 years. Evidence has been dug up indicating it originated in Afghanistan. In the early days there were many varieties including purple, white, black, and red, but not orange. In the ancient civilization, Ancient Egyptian Pharaoh's tombs revealed drawings thought to be the purple variety.

Ancient carrots were typically not thought of as food. Instead they were used for medicinal purposes. Like many other plants, carrots were thought to be an aphrodisiac. Carrots began serious cultivation in the 1200s, with many doctors prescribing carrots for medicinal purposes for ailments as varied as syphilis and animal bites.

The Carrot Museum reveals the carrot was introduced to America in 1609. In 1871 America developed its first carrot. It is the Danvers, whose origin is Danvers, MA. The carrot did not become popular in the US until after World War * (1914-1918) when "doughboys" returning from the war had been exposed to the carrot in French and other European cuisine.

In the Second World War carrots were promoted by the British government and became one of the staple foods in England. People were encouraged to grow carrots in the gardens and cook them in different ways. Growing this crop during troubled times helped people get sufficient amounts of nutritious food to eat in times of food scarcity and rationing.

Red and yellow varieties of carrot are eaten in China and Japan. The Purple carrot is becoming increasingly popular in different states in the US. There are also 'rainbow' carrots on the market. However, a single carrot is not multi-colored, the name comes from bags containing red, yellow, purple, and orange carrots.

Danvers Half-Long Carrots

- Open pollinated
- Matures in 75 days
- First introduced in 1871 for Danvers, MA market gardens

~ <http://www.indepthinfo.com/carrots/history.htm>

The Lund Family, continued...

Continued from page 1...

the law firm of Qualley & Boulton is now located. A bowling alley was in the basement. A billiard parlor, in those days, did not sell beer or liquor, only tobacco products. In 1912 they built a new building (where Running's is now). Half was a pool hall owned by Bill's father. The other half was the Harry Lund Grocery Store (Red and White Grocery). In 1937 the pool hall was converted to a restaurant.

After completing 8th grade, Bill took on jobs for local businesses most boys his age would not consider. He earned the reputation for finding creative ways to complete a difficult job in short order. At age 17 he enlisted in the US Navy as a cook ("Best thing that ever happened to me," he recalls; "I learned not to talk back to my superiors"). He trained at Great Lakes Naval Training Center near Chicago before heading to Okinawa.

Upon returning to Canby, Bill worked with Central Telephone Co. In 1952 he began, what ended up being a 40 year career, with the City of Canby Sewer and Water Department at a starting wage of \$150 a month. With shovel and pick in hand, Bill, along with Charlie Geise and Department Superintendent, Russell Peterson would head out to dig trenches. Those were scary times; trenches were narrow and with Canby's course soil, cave-ins often occurred until they started using planks with jacks to brace up the walls. Other tasks included painting fire hydrants, testing water and reading meters (only done twice a year back then). Reading meters in some dark basements was a challenge. They hit their heads on many obstructions. In later years maintaining the swimming pool became their responsibility.

The task he least liked doing was flushing out sewer lines.

When lines would plug they used a collapsible pail-like device hooked to a cable in both directions. Open winters (without much snow) were also a challenge. Sewer and water lines would freeze up. There were no backhoes to dig them out back then. Canby was ahead of many communities with installing pressure valves on fire hydrants. If a hydrant was knocked over the pressure valve would keep water from shooting out.

Catch Bill on a day when he is relaxed and laid back and he will lift your spirits as he shares stories of, should we say, the "darker side" of Canby; like the mysterious smoking graves or the incident where someone replumbed the water meter from the main water line to a low volume line. The stories remain anonymous to protect the "innocent." And he can tell you which water lines lay under existing buildings, making them inaccessible, as well as how the department got rainwater to "flow uphill."

His pet peeve was barking dogs. Once he asked a home-owner's young child if their dog bit. "Only when he is hungry," was the answer. The dog sure looked hungry to Bill.

Much of Bill's social life, over the years, revolved around the Canby VFW. The fellowship and the activities that the VFW sponsors with schools, sporting organizations and the community have meant a lot to Bill.

Bill can't think of a place he would sooner live than Canby. In fact he got a bit misty-eyed as he shared how the community came to his rescue recently when he became ill.

~interview by Maynard Hughes...

Membership Dues and Benefits

Dear Friends,

We wish to extend a special invitation to join us as a member of MECCA to preserve the Lund-Hoel House for our future generations. Your generous support is needed and deeply appreciated to maintain the museum!

Annual membership is \$ 15.00 (tax deductible)

Please return your donation in the enclosed envelope. If you receive your newsletter by email, please remit to : MECCA, Inc., Lund-Hoel House, PO Box 146, Canby, MN 56220-0146

In addition: you will receive the following benefits:

- * **Unlimited visits for you and your family and guests**
- * **Participation in annual and other meetings of MECCA**

Please join us in our efforts to maintain this important landmark and Canby's heritage!

THANK YOU!!!



Lund-Hoel House

Est. 1891

St. Olaf Avenue and 4th Street

PO Box 146

Canby, MN 56220-0146

www.CanbyMuseums.org

Quotes: A lie can travel halfway around the world while the truth is putting on its shoes.

~Mark Twain * Winter is not a season, it's an occupation. ~Sinclair Lewis * Until the great mass of the people shall be filled with the sense of responsibility for each other's welfare, social justice can never be attained. ~Helen Keller *

A Word from the Board

Greetings Members,

In a sad turn of events, John E "Bud" Qualley, a name synonymous with MECCA, Inc., passed away on March 20, 2011 at the age of 85. For those of us who worked with him on many projects, boards, and activities, we have been very fortunate indeed to have him as a mentor. His enthusiasm for the community was unmatched and tireless.

The Lund-Hoel House is just one example of his boundless energy. He took a suggestion from his daughter, Kay, and turned an idea into a successful historical showcase of the Canby community. Bud was active in the development, restoration, and management since it began. The time and energy he put into making the Museum and Interpretive Center a valued landmark cannot be matched by any ordinary person.

Bud served on the Board from 1975-2011. He was the first President of MECCA, Inc. holding that office for 32 years. After he retired from office due to health issues, he remained active on the Board until his death. His biography is on the www.CanbyMuseums.org website and reflects his extensive work on behalf of the entire Canby community.

Bud will be greatly missed...

~ The MECCA Board of Directors ...

The Canby Depot

Please visit our sister organization, The Canby Depot, when you are in Canby. The Depot contains valuable research materials including hosting the Visitor Information Center. The Depot is now home to old volumes of the Canby News dating back to 1885.



Spotlight on Members

A Pioneer of Canby

Lorraine (Erickson) Grondahl became involved with the Lund-Hoel House as her husband Roy had a large role in the re-construction of the Museum. Roy worked on the interior of the house. Roy & Sim Melzer cut and fitted the tile for the bathroom floor, repaired and hung up the original Gingerbread trim, helped scrape paint on the siding and miscellaneous jobs.

Lorraine has volunteered many hours sitting at the house and helping at the Ice Cream Socials. The Grondahls donated many family heirlooms which are on display: the Hoosier Cabinet, Victrola Phonograph and horn, child's high chair, and more.

Lorraine was born in Canby at Swenson Memorial Hospital to Clarence and Petra (Stone) Erickson. She attended school and graduated from Canby High in 1936. While in school, she was a classmate of Milnore Hoel and visited the house many times. She taught in Rural Schools for 4 years.

Lorraine married Roy Grondahl in March 1944. While Roy was in the Navy, they lived in Newport, Rhode Island for a short time, where their son Richard was born.

After WWII, they returned to Canby. Roy worked at the family business, Grondahl's Meat Market, until it was sold in February 1974.

~submitted by Lois Hanson



Board Members needed

Although it appears we have a large Board of Directors, the projects we work on do best if we have many talents to draw on. If you, or anyone you know, is interested in history and would like to serve on the board, please contact a board member for information.