

BERRY

The Ocean Park Hall had, to some degree, an effect on my early years. My family came to Crescent Beach by train in 1925 with the specific purpose of working in the Crescent Beach Hotel owned by Captain and Bessie Williams who were relatives on my mother's side. Before my father bought our house on McKenzie Avenue, we either stayed in the hotel or at the farm house known as Crescent Lodge but as I was always underfoot they bundled me off to relatives in Mission. When I returned to Crescent Beach in 1927 the Hall had been built and was ready for opening. On that night we all climbed into Capt. Williams' Model T Ford and rode up to the Hall. My aunt Bessie along with other ladies of the sewing circle had fashioned a patchwork quilt. The ladies had sold raffle tickets on it to raise money to add a kitchen to the Hall. During the evening proceedings Bessie called me (Little Jackie) over to pull the winning ticket – I pulled my mother's. People were just too polite in those days to yell "Fix!". From that day forward the Hall was well used – especially for monthly whist drives and dances. My parents provided the music, mother on the mandolin, father on the piano and sometimes Frankie Smith on the drums. Mother's mandolin is on display in the Surrey Museum. I also have them on tape. During the winter months my parents managed the hotel but when they left early on a Saturday night to go to the Hall, at nine-thirty, I had to close the shop and turn the lights out then go up to my bedroom on the second floor – all alone in that big hotel on the waterfront with the wind whistling through the banisters and making other weird noises.

For six years I attended the little Crescent School with eight grades which also used the Hall for weekly badminton practices and yearly Christmas school concerts. On one of them I can vividly remember being Prince Charming and dancing a minuet on the stage with Jean Patterson. On another I was black face in 'Tom Sawyer' after which I acquired the nick name of 'Marsa Tom'. Kids can be so cruel! I also remember many other concerts and I hated them all – the only people who enjoyed the occasions were the parents who doted on their little ham actors. And another thing, most kids received lovely toys and games off the Christmas tree, I always wound up with a lousy book! I finally came to the conclusion that because my parents were too busy to join the school P.T.A. that when it came to wrapping up and designating the presents, blood was thicker than water.

In later life I have had many occasions to visit the Hall – lectures, dances, flea markets, craft sales, etc. and once twenty-five years ago, I put on a lecture and slide show on the history of Crescent Beach. In those days I was involved with Surrey Museum Historical Society and also worked part time in the Museum. At present, I have a pictorial display of the history of the Crescent Beach Hotel and another one on Crescent Beach on the north wall of the Crescent Legion Hall. Viewing is limited to members and guests.

– Jack Berry

DID YOU KNOW? by Dave Henderson

Prior to the white settlers coming to the Ocean Park area, the Semiahmoo Salish First Nations tribe occupied the area. With its huge bluffs and unobstructed view of the Ocean straits, the tribe named it 'Kwomais', which literally means 'Place of Vision'.

Congratulations to the Hall on its 75th Anniversary

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An Old Favourite Recipe

Dad's Cookies

by Marie W. Terrell (1946)

This recipe was sent to Mrs. Anna Lowe on Lowewood Road (13165 - 14th Ave.) in Ocean Park on Jan. 24, 1946 from Mrs. Marie W. Terrell, Ocean Park Post Office Box #2. Mrs. Terrell lived in the Horner family home on the northwest corner of Ocean Park Road and Horner Road (15A Ave.).

Box 2,
Ocean Park, B.C.
January 24, 1946

Dear Mrs. Lowe,

I'm sure I'd lose my head if it wasn't fastened on. Here is the "Dad's Cookies" recipe I promised you.

1 cup Shortening (I use dripping or any other fat)	1/2 teasp. Salt
1 1/2 cups Sugar	3 level teasp. Soda
2 Eggs	2 teasp. Ginger
6 tablesp. Heated Syrup	1/2 teasp. All Spice
2 cups Rolled Oats	1/2 teasp. Cinnamon
2 cups Flour	1 tablesp. Cocomanut (optional)

I make small balls and flatten with a tin. Bake in moderate oven. These are really good, and make quite a number.

With kindest regards and every good wish for 1946.

Sincerely,
Marie W. Terrell

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