

A Taste of Powell River's History



INSTRUCTIONS

Select young tender chicken, sprinkle with salt and pepper and roll in flour. Put 2 tablespoons of lard or dripping in skillet and when hot brown chicken on both sides, then add one cup of hot water and cook until tender adding little more water if needed. When water has all cooked away add lump of butter the size of an egg and fry chicken till crusted.

FRIED CHICKEN

SUBMITTED TO THE POWELL RIVER COOKBOOK BY
MRS. CALKINS

Salt & Pepper Shakers Object ID: 2013.83.4

These pieces were found in the Hospital Auxiliary by the Powell River Historical Museum and Archives Collections Manager at the time, Teedie Kagume. The artifact was made by Cranberry Pottery Ltd. (1974-2013). Carol Beiber started Cranberry Pottery in 1974, and Mark Cunningham worked with her from 1976 through to 1983. They made a variety of patterns with the popular blackberry one starting in 1985. Some items were stamped in 1985 and one year later, stamping became mandatory for all patterns. The original patterns, that are on the salt and pepper shakers, were brown leaf designs on a white surface. The use of brown clay was discontinued in the late 1980's, and grey clay was used thereafter once it was brought in from Alberta. These vintage salt and pepper shakers would have been the perfect seasoning tool for fried chicken!

