

A Walk to Remember...

Block 3; Lot 20 & 21

After a falling out with the current baker in town, local miller C.C. Smith recruited Jack (J.H.) Forsyth to come to Carnduff and open a bakeshop on this location in 1903. From articles published in the Carnduff Gazette at the time, we know Mr. Forsyth was a seasoned baker and his oven, "one of the best in the Northwest Territories" was capable of producing 600 loaves of bread each day.

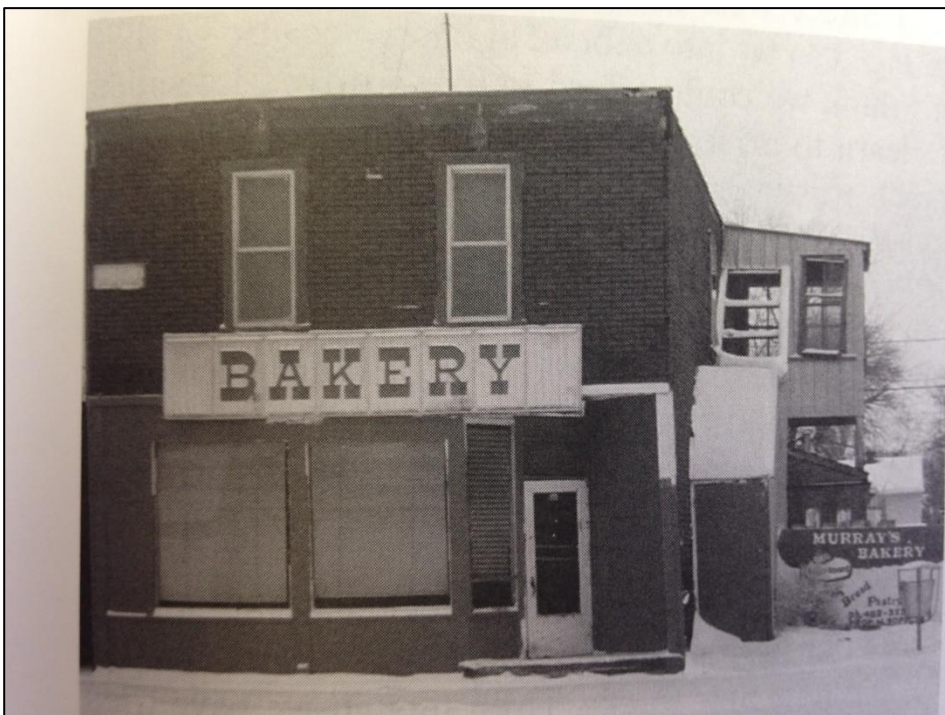
The 24' x 32' building when built included plans for an ice cream parlour and soda fountain. The ice cream parlour proved popular and brought with it the opportunity to provide other services. Mr. Forsyth bought the cans of milk from Robert Anderson's herd of Holsteins and bottled the product to sell to the village residents. The cream from the dairy was retained to produce ice cream for sales in the shop. It was not long before a full line of groceries was added in addition to milk. The grocery store was managed by wife, Emma, while Jack focused on the baking duties. The Red & White store became one of the best grocery stores along the line and remained in business for over 50 years.



J.H Forsyth, Red & White Store (c. 1953)

In 1946 18-year old Murray Sopp arrived in Carnduff and began apprenticing with Mr. Forsyth as a baker's helper. Finally in 1965, his dedication to the bakery business paid off, when Mr. Forsyth retired and Murray bought the bakery. From this point forward, Murray's wife, Millie worked diligently by his side in the operation.

The Sopps built up the already thriving bakery business, at one point having 108 different items on the bakery menu. Staples such as doughnuts, long johns, and the always important cinnamon buns were among the favorites. The original



Murray's Bakery (c. 1998)

brick dutch oven, rolling out up to 200 loaves of bread at once continued to serve the new owners until 1974 when a new gas oven was installed. The old oven was finally retired after 70 continuous years of operation without going cold. Even when a cyclone struck in 1915, while patrons protected the shop windows from imploding by holding pillows against the panes, the oven continued to toil without missing a beat.

Murray and Millie continued to run Murray's Bakery until 1993, missing many community functions to ensure the orders of 100 dozen buns or the like were received in the freshest possible state. At that point, with Murray's

health failing, daughter Donna Yaskow and her husband, Ron took over. They continued to operate the bakery until December 1997 when it was closed. After a year of vacancy, the building was torn down in December of 1998.

The adjacent lot bordering the bakery to the south had already been vacant for many years by this point. It was originally a small shack owned by John B. Wilson, who owned the jewelry store in town. Around the turn of the century, Mr. Louis Schoenhide had taken over the property. He ran a tailor shop from the space. In 1903 when Mr. Schoenhide went homesteading, a man by the name of Quinn moved into the building as his home and took over the tailoring business.

Considered a 'local', the community wanted to support Mr. Quinn and he was awarded a contract to make tunics for the Carnduff Band. Unfortunately, the tunics were so poorly made and ill-fitting that no one would wear them. Business continued to dwindle for Mr. Quinn and eventually the shop was closed. The building was torn down thereafter and this lot remained vacant.

In February 2006 Brian Cowie purchased the two lots and constructed a new retail store for his business, itcomputes. Originally a small computer sales and service shop further south on Broadway, the store expanded into a franchise of The Source, a full line electronics and accessories business. With the support of the community and the rapidly expanding oil industry in the area, the business thrived and was recognized as the top new dealer store of The Source in Canada in 2007. itcomputes always remained focused on the computer and technology sectors for its core business and continues to operate in this location as an independent shop today.