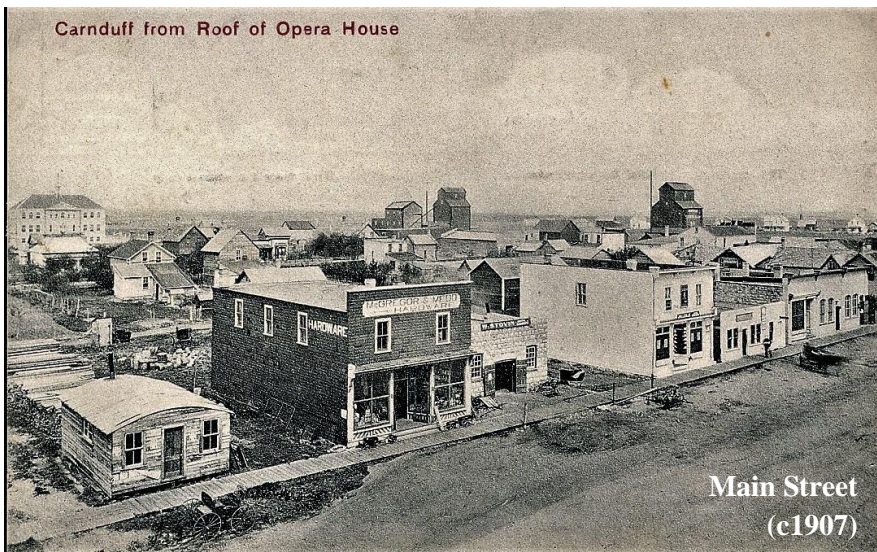


A Walk to Remember...

Block 2, Lot 22 & 23

Meat Market



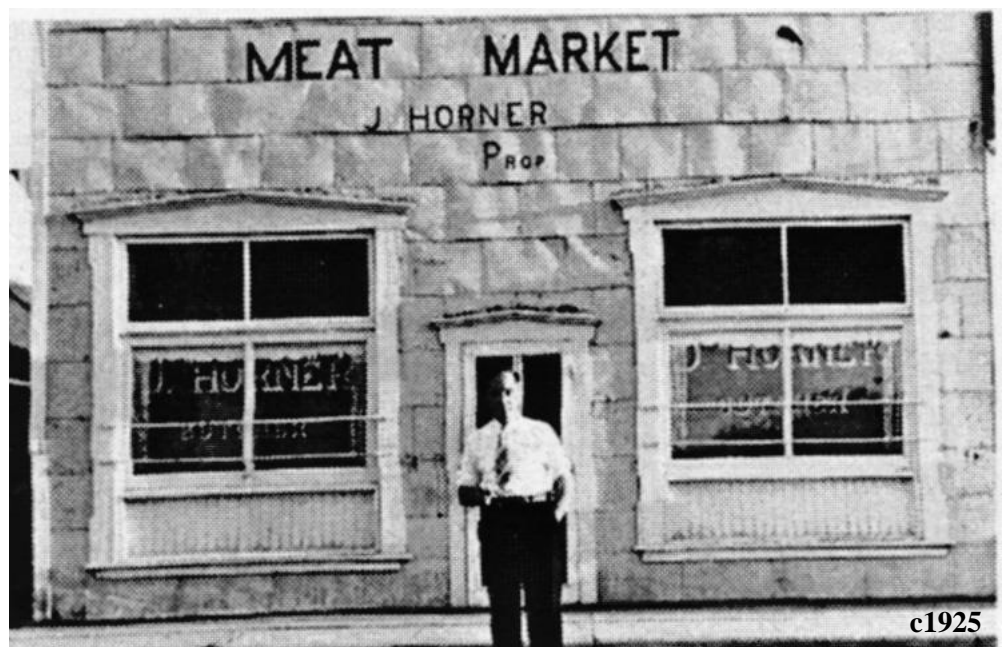
The first butcher on the scene in Carnduff was John Pierson. Mr. Pierson opened a small shop across the street in the 2-storey E J Huxley building. Pierson operated his meat shop from the north half of the building while he and his family rented living accommodations in the upstairs portion. The original slaughterhouse was south of town, to the east of the cricket sports grounds. It consisted of a small shack with a derrick of 3 poles where the animals were butchered.

When A H Foulds moved his hardware from its location on west Railway Avenue, a butcher shop replaced it. Originally started

by a Mr. Darroch, it was later run by a Mr. Ramsey, before William Henderson took over. He began his successful meat business shortly after homesteading north of town in 1894. One of his employees in the shop, Mr. Turner went on to partner with Mr. Slyford, owner of the Queen's Hotel, building a second butcher shop in town. The location of that shop was on Railway Avenue just a block east of the Queen's but the shop did not remain in business for a long period.

Jack Davison took over the butcher shop on west Railway from W G Henderson and ran it for many years. He recruited a young Jack Horner to come to Carnduff and assist him in 1912. Mr. Horner left for a few years to train at a butcher shop in Estevan before returning to buy out Mr. Davison. Horner's Meat Market operated in Carnduff from this location for many years, served by Ray Seymour who did much of the butchering at the slaughterhouse south of town. Horner's Meats was a favorite stopping place for children giving them an opportunity to be weighed on the scale or claim a free wiener to snack on.

By the late 40s, Mr. Horner was looking toward retirement. John and Evelyn Baldwin saw a growing need for a locker plant in Carnduff. More individuals were slaughtering their own beef but still didn't have electricity in their homes. A locker plant could meet their need for freezer space while also providing a butcher shop for the regular customer needs.



This location which would become home to that locker plant had received its original start as a lumber yard. The lumber yard began across the street on the Avonmore hotel location in the mid-1890s. Alex N Shaw who ran the lumber yard ran

into hard times. After taking on W A Smith as a partner, and still not being able to weather the hardship, Mr Shaw sold out his portion of the business to A H Foulds and moved from the community.

With plans for the new hotel on the location, W A Smith moved the lumberyard and a small office to this location. The lumberyard prospered here, its success was due in part to the close proximity to North Dakota. The US residents opted to get their supplies from Carnduff which was so much closer than Minot. As business boomed, the lumber stocks dwarfed the small sales office, spreading out across the still vacant Spencer's lots to the north and reaching right to the location of Walter Stovin's blacksmith shop. By 1912, Mr. Smith sold his business and moved from the community. This location remained vacant until the locker plant was built in about 1950.

In 1952, the Baldwins recruited Jim Ferguson to come to Carnduff and run the locker plant for them. The plant had 400 lockers each storing up to 200 lbs of meat with full refrigeration. The slaughterhouse was moved north of Carnduff and in 1954, Jim bought Carnduff Meat Market. The following year Jim married Willene Paton and the couple ran a very successful and recognized business for the next 40 years.

In 1994, looking forward to retirement the Ferguson's sold the business to one of their employees, Murray Carnduff. He and his wife operated the business before in turn selling out in the early 2000s, to Donna Bayliss and Rob McCulloch who operated Bayliss Meats from the location for a few years. Tyler and Kelly Thompson now operate Border Corner Meats in the location.

The history of butchers and meat markets in Carnduff is as long and varied as the community itself. Practices & processes, safety & standards: all have changed and progressed since our first butcher arrived in 1891, but the legacy and tradition of delivering quality beef and other meat products to the customer lives on.

