

The POWDER MAGAZINE

24. EDITION

ELSA, YUKON TERRITORY

FEBRUARY, 1976

Bill Messerschmidt

"My funniest experience as a Chef was the time I told the President of Western Catering where he could put it — his idea to send pre-cut, pre-packaged, food to the camps, that is."

"I told him the men want fresh, quality, food — not that garbage, and he fired me on the spot! (I did not lose my job, though — I belonged to the Union, and the Prez couldn't touch me!)"

"Funny thing is, he built his packaging plant, and started sending pre-prepared food to the camps, but the men wouldn't eat it — Western's shares dropped and the company lost a bundle, and the President was fired — all because he wouldn't listen to an Old Pro!!"

And Bill Messerschmidt, Head Chef at Western Catering in Elsa, can justifiably lay claim to being an "Old Pro" — he's been cooking for better than 40 years.

"When I'm cooking in a camp, I try to make a home for the boys, away from home," Bill says.

"I try to please everybody, but I've got a budget — I've got to please the men, and U.K.H.M., and Western Catering — that's a helluva lotta pleasin'."

"I work from 7 a.m. till 7 p.m., 7 days a week, with a day off every second week."

"We've got about 15 different nationalities represented in Camp, and each has its favourite dish — I make one, one fella says, 'What the hell is THIS?', the other fella says, 'Bill, this is the BEST!'"

"And when the Dinner Bell rings you better have the food ready — it doesn't matter if the power was off, your whole kitchen crew phoned

in sick, or what, that food better be ready!"

"Cooking is the least of the job — managing is darn important — you have to know the people you're feeding, what they like — what the capabilities of your help are — I get supposedly qualified help that try to boil spaghetti in cold water — not in salted, boiling water like any yo-yo knows."

"Fortunately, Elsa has one of the best-equipped camp kitchens I've seen."

"I hate to see food wasted — I was once in a P.O.W. camp and had to eat grass to survive — I don't mind if a guy takes three or four steaks as long as they don't end up in the garbage."

"The fellas are pretty good, every-now-and-then one of them comes up to me and compliments me on a meal — it makes the hard work seem worth it."

Bill Messerschmidt was born in Craslsheim, Germany, Jan. 1, 1922. After 9 years of school, he appren-

ticed to a hotel to learn cooking. His wages? Free room and board, and a little pocket-money.

Bill completed the 3-year-course in 2½ years and went to work for numerous chefs to polish his skills. He was a cook in the war then in 1952 he opened his own restaurant in Germany.

Called "The Golden Hawk", Bill's restaurant regularly stuffed 1,500 to 2,000 people during a weekend — Bill did all his own butchering and cooking. After six years, Bill decided he'd enjoy spending more time with his family, and sold his establishment.

In 1959, he came to Canada and eventually became chef at a hot springs resort near Jasper, Alberta.

In 1967 Bill bought a ranch near Penticton, B.C. and began spending his summers there, and his winters cooking in northern camps. He first came to Elsa four years ago.

Though he doesn't have much free time in Camp, Bill likes to relax by doing a little reading, or the odd water-color painting, or by making wooden picture frames. Occasionally, word is that he sneaks over to the Catering to conjure up one of his favorite dishes — well-wined Chateaubriand with Horse-radish butter or "Geisburger March" — a secret dish from his home-town area of Germany.

And then after his six-month stint in the north, he returns to his wife in Penticton — "Every time I go home it's just like a honeymoon," he says.

"My wife cooks when I'm home — whatever she cooks, I eat! She's a good cook!! She should be — I trained her!!"



BILL MESSERSCHMIDT



Master Mechanic Tony Sgorzelski (L.) receiving 20-year pin from Mine Manager, George Dundas.



George Dundas thanking Lampman Peter Mancini for fifteen years of service.



OLD-TIME "New Boys" — New members to the Ten-Year-Club are from left to right: Noel Crummy, Don Curry Sr., Dick Connell, George Mongeau, Qwen Moore, Joe Keller, and Steve Tornai. Each was presented with a Gold Watch.
(Photos: C. Hoeberechts)

"A Company's greatest asset is people. A business is only successful if the management has competent, co-operative and faithful employees working with them, and believe me, I have certainly found this to be the case here at UKHM during my short tenure. Our past success and progress in the future, was and will be the result to a large extent, of the co-operation of all of our employees, and in particular those of you who are here this evening, because of your long association with UKHM and your knowledge of the operation. You and your wives, whom we must also pay tribute to, as they, through their untiring efforts have supported and helped you, are the backbone of the Company and the community in general. Thank you ladies and gentlemen for your invaluable support."

G. S. Dundas
(Mine Manager, U.K.H.M.)
At The Long Service Dinner
October, 1975

LONG-SERVICE EMPLOYEES HONORED

20 YEAR ACTIVE EMPLOYEES

A. Grundmanis (c) June 6/51
 L. Tjemsland (c) Jan. 7/54
 F. Wasse (c) May 21/54
 A. Sgorzelski (c) July 15/55

15 YEAR ACTIVE EMPLOYEES

C. Skoreyko (c) Jan. 23/56
 H. Munzenberger (c) June 6/56
 K. Berg (c) May 8/57
 H. Raymond (c) Oct. 19/57
 L. Maszu (c) June 13/58
 D. Broszjo (c) Mar. 31/59
 L. Wozniak (c) June 3/59
 S. Socha (c) Aug. 3/59
 J. Holzapfel (c) Jan. 5/60
 P. Mancini (c) Jan. 17/60
 W. Nawrocki (c) June 3/60
 S. Binder (c) July 8/60

10 YEAR ACTIVE EMPLOYEES

A. Kiss (c) Nov. 16/60
 H. Kriebel (c) May 3/61
 R. Mease (c) July 26/61
 R. Burian (c) Sept. 28/61
 G. Vale (c) Oct. 4/61
 O. Lind (c) May 4/62
 W. G. Bennett (c) June 21/62
 I. Racz (c) Sept. 6/62
 G. Rentmeister (c) Nov. 12/62
 R. Franke (c) Nov. 27/62
 J. Wuerr (c) May 3/63
 R. S. Andison (c) May 21/63
 R. E. Van Tassell (c) May 22/63
 L. F. Crowther Oct. 8/63
 M. Andronick Nov. 17/63
 S. G. Kula Apr. 17/64
 H. Eichhorn May 22/64
 J. Gailitis July 24/64
 D. W. Curry Snr. Oct. 1/64
 R. C. Connell Oct. 17/64
 G. Mongeau Oct. 28/64
 Q. Moore Feb. 16/65
 J. Keller Apr. 14/65
 E. B. N. Crummy June 3/65
 S. Tornai June 8/65

PAST 25 YEAR EMPLOYEE

F. Schroyen (c) June 11/49

PAST 20 YEAR EMPLOYEE

V. B. P. Mills (c) July 23/53

PAST 15 YEAR EMPLOYEES

J. G. Andison (c) Apr. 2/56
 W. Zochniak (c) Apr. 17/57
 A. Proudfoot (c) May 8/58

PAST 10 YEAR EMPLOYEES

L. Hochet (c) July 19/60
 S. Karabanowics (c) (deceased) Aug. 25/60
 F. Roberti Nov. 19/63
 C. I. Clark Jan. 14/64
 S. Sitar May 13/64

(c) Designates Charter Employees



GERALDINE PEAR-YARD . . . the only "lady" ever kicked-out of a Bonspiel for having an indecent face!!

Silver Anniversary Bonspiel

At our recent 25th anniversary bonspiel, the following rinks staved-off booze-blearied eyeballs to share \$1,450 worth of prizes:

"A" EVENT

1st, Roy Hogarth; 2nd, Ole Lauritsen; 3rd, Ray Betz (Whitehorse); 4th, Randy Scott.

"B" EVENT

1st, John Ponneker; 2nd, Steve Tornai; 3rd, Len Levicki; 4th, Deb Chmara (and the White Mining crew!).

"C" EVENT

1st, Bruce Strebakowski; 2nd, Robert Hager (Mayo); 3rd, Pat Moore; 4th, Jan Martenson (Mayo).

GRAND AGGREGATE

(\$280 Prize)

John Ponneker

Hamburger prizes go to "Little Joe" Weinholzner for being the first out, and Lino Battaja, cause after cooking about 8 million burgers for the bonspielers, when he went home Sunday night for supper he discovered all that was thawed to eat was — you guessed it — more hamburger!



1st in "A". The Roy Hogarth rink, L.-R., Joe Volf, Louise Volf, and Roy and Sue Hogarth.



1st in "B". The John Ponneker rink, L.-R., Jean Watson, Roy and Lee Waddell, and John Ponneker.



1st in "C". The Bruce Strebakowski rink, L.-R., Carl Blanchard, Bruce, Lois Hannah, and Doug Rentmeister. (Photos: Noel Crummy Jr.)

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