The Canadian Gourder



March 2019

PRESIDENT'S REPORT

I have Gourd seeds just waiting to be started while outdoors it is snowing yet again. Is Spring ever going to arrive this year? I might just take a drive to the Greenhouse on the River, ignore the snow, and hand over the

seeds so these lovely people will determine when to start them for me. Maybe a pan of brownies would be a good bribe?

Have you gone on our website in the last week? If so, you will see that it is up and running again, with items being added regularly. The Members Only section will have tutorials in it as well as recent newsletters. If you have a class planned please let us know in advance so it can be posted on the website for all to see. You may even find new members this way.

Here in the Peterborough area we have moved our classes and weekly Monday meetings to Peterborough Square, a mall in the downtown area. Artisans Centre Peterborough made the big move in February when I was in Arizona and unfortunately unable to help. I did get in on the unpacking and setting up though. It is a bright store front, accessible, with lots of parking. I love our new home. Please visit if you are in the area.



Hawaiian Drum made at Wuertz

Although Arizona was the coldest and wettest in the 10 years I have been going south, it was still a great break. As always. I enjoyed the Wuertz Gourd Festival, taking classes, shopping, and visiting with other gourders. I had planned to take the year off from judging but they found me and signed me up! One part of judging I enjoy is having the opportunity to get up close to the competition pieces before the ropes go up. There is so much talent in the gourding world. Make sure you check out the website soon. canadiangourdsociety.ca

Happy Spring!

Barbara





ANNOUNCEMENTS

MEMBERSHIP.....

A warm welcome to our newest members: Marilyn Van Gerven and Michelle Adams.

We are always looking for creative ways to maintain and increase the membership and welcome any ideas that would involve the entire CGS membership. If you have any ideas for a project/challenge for the society members, please email your thoughts and ideas to sharron.anstey19@qmail.com.

Membership fees were due in January. If you wish to receive the CGS newsletters and participate in any future CGS activities at member rates, please forward your 2019 fees before April 15th, 2019. Any questions or concerns may be directed either to Barbara (<u>bellcham@nexicom.net</u>) or Sharron (<u>sharron.anstey19@gmail.com</u>). If any of your personal information (address, phone number, email address) has changed, please let us know. Thank you.

NEW LOCATION.....

The home base for the CGS is sharing space with the newly located Artisans Centre Peterborough. The ACP, located in downtown Peterborough, houses 3 guilds, including the Kawartha Gourders. If you are in the area, drop in and visit. Gourd workshops are posted on the CGS website and, along with word-turning and fibre workshops, on the ACP website (info@artisanscentre.ca). The new address is: Unit 3, 360 George St. N., Peterborough Square, Peterborough ON, K9H 7E7 (Phone: 705-775-1797).







SPRING ARTISANITY SHOW.....

Several gourders, along with other artisans, will be taking part in the Spring Artisanity Show being held May 11 & 12 at the Marshland Centre in Lakefield. Lots of wonderful unique items!

WEBSITE.....

We have hired a new webmaster, Mary Sullivan. She has made great strides and the *Canadian Gourd Society* website is now up and running. If you have a website and/or gallery and would like to advertise it on the CGS website, send the web address to canadiangourders@gmail.com for consideration. Thank you everyone for your patience.

www.canadiangourdsociety.ca

MEMBER ANNOUNCEMENT.....

Julie-Anne Wallewin says "I am entering "Keeping Our Inner Flame Warm" and "Three Sisters" into the Saskatchewan Craft Council's Dimensions Juried Art Competition in early April. Adjudicators pick 30-35 pieces from all of the entries for the *Dimensions Travelling Exhibition*, which tours for approximately 18-20 months. Artists from Saskatchewan may enter up to two works of art to be judged for this competition. I was fortunate enough to have a piece picked for this show in 2013. The Exhibition toured Ontario, Manitoba, Saskatchewan, and Alberta. Great exposure for the artists and their work. You might want to research this a little more on the Saskatchewan Craft Council website, if you need more info."

WORKSHOPS (COMPLETED)

BEGINNER GOURD





STEAM PUNK





TIGHT-FITTED LID

PATCH REPORTS

KAWARTHA GOURDERS

The Kawatha Gourders have had a very busy three months. Besides the above workshops, a bunch of die-hards packed up all of the gourding supplies (boy! were there a lot of boxes) to move to the new Artisans Centre downtown. We all had fun getting dirty and trying to figure out the best and easiest way to sort through it all. Barbara was smart and stayed in Arizona at Wuertz for the packing but she made up for it when she returned to unpacking, cleaning, organizing, +++. Moving day came (thank goodness for Anne who hired movers to go up and down the many stairs); unpacking was completed and with a lot of hard work things were in some semblance of order and ready for the Artisan Centre Grand Opening.

Now, we are back to normal – carving, burning, dyeing and just being creative. The next challenge for some of us will be getting ready for Artisanity in May.

MUSKOKA GOURDERS

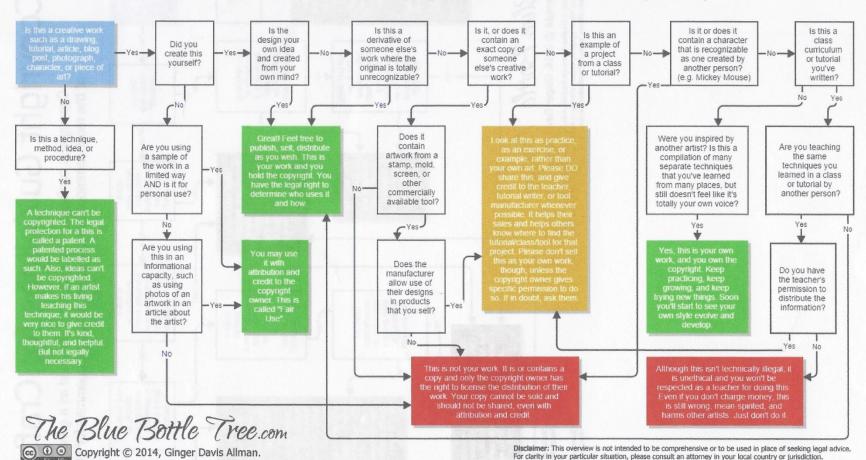
The Muskoka Gourders continue to meet in Bracebridge the third Wednesday each month. Although there are only three members we enjoy the comraderie. Judy has accomplished a great deal and has completed several pieces. Recently she finished a tight-lidded bowl, learned repair techniques, and has started carving to work on a zipper gourd bowl.





Copyright Guidelines for Crafters & Hobbyists

Copyright is confusing. This graphic is intended as a general guideline and overview of the most commonly encountered copyright dilemmas for crafters and hobbyists today.



http://thebluebottletree.com/wp-content/uploads/2014/10/Copyright-Infographic-crafters.jpg

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Sources: www.copyright.gov, http://fairuse.stanford.edu/overview/fair-use/what-is-fair-use/,

http://www.bitlaw.com/copyright/index.html.

AN INTERESTING READ...



Ancient humans brought bottle gourds to Americas from Asia

December 21, 2005 in /



Thick-skinned bottle gourds widely used as containers by prehistoric peoples were likely brought to the Americas some 10,000 years ago by individuals who arrived from Asia, according to a new genetic comparison of modern bottle gourds with gourds found at archaeological sites in the Western Hemisphere. The finding solves a longstanding archaeological enigma by explaining how a domesticated variant of a species native to Africa ended up millennia ago in places as far removed as modern-day Florida, Kentucky, Mexico, and Peru.

Image: The bottle gourds pictured above were used for transport by Hopi and Navajo tribes in the 19th century American Southwest. (Photo: Stephanie Mitchell)

The work, by a team of anthropologists and biologists from Harvard University, the Smithsonian Institution's National Museum of Natural History, Massey University in New Zealand, and the University of Maine, appears this week on the Web site of the Proceedings of the National Academy of Sciences (PNAS).

Integrating genetics and archaeology, the researchers assembled a collection of ancient remnants of bottle gourds from across the Americas. They then identified key genetic markers from the DNA of both the ancient gourds and their modern counterparts in Asia and Africa before comparing the plants' genetic makeup to determine the origins of the New World gourds.

"For 150 years, the dominant theory has been that bottle gourds, which are quite buoyant and have no known wild progenitors in the Americas, floated across the Atlantic Ocean from Africa and were picked up and used as containers by people here," says Noreen Tuross, the Landon T. Clay Professor of Scientific Archaeology in Harvard's Faculty of Arts and Sciences. "Much to our surprise, we found that in every case the gourds found in the Americas were a genetic match with modern gourds found in Asia, not Africa. This suggests quite strongly that the gourds that were used as containers in the Americas for thousands of years before the advent of pottery were brought over from Asia."

The researchers say it's possible that the domesticated gourds - differentiated from wild bottle gourds by a much thicker rind - were conveyed to North America by people who arrived from Asia in boats or who walked across an ancient land bridge between the continents, or that the gourds floated across the Bering Strait after being transported by humans from their native Africa to far northeastern Asia.

"This finding paints a new picture of the founding of the Americas," says co-author Bruce Smith of the Smithsonian Institution. "These people did not arrive here empty-handed; they brought a domesticated plant and dogs with them. They arrived with important tools necessary to survive and thrive on a new continent, including some knowledge of and experience with plant domestication."

Thought to have originated in Africa, bottle gourds (Lagenaria sicereria) have been grown worldwide for thousands of years. The gourds have little food value but their strong, hard-shelled fruits were long prized as containers, musical instruments, and fishing floats. This lightweight "container crop" would have been particularly useful to human societies before the advent of pottery and settled village life, and was apparently domesticated thousands of years before any plant was domesticated for food purposes.

Radiocarbon dating indicates that bottle gourds were present in the Americas by 10,000 years ago and widespread by 8,000 years ago. Some of the specimens studied by the team were not only the oldest bottle gourds ever found but also quite possibly the oldest plant DNA ever analyzed. The newest of their archaeological samples, a specimen found in Kentucky, was just 1,000 years old - suggesting the gourds were used in the New World as containers for at least 9,000 years.

Tuross and Smith's co-authors on the PNAS paper are David L. Erickson of the National Museum of Natural History, Andrew C. Clarke of Massey University, and Daniel H. Sandweiss of the University of Maine. Their work was supported by the Smithsonian Institution and the National Museum of Natural History and by Harvard's Department of Anthropology and Peabody Museum of Archaeology and Ethnology.

Source: Harvard University (By Steve Bradt)

"Ancient humans brought bottle gourds to Americas from Asia" December 21, 2005 https://phys.org/news/2005-12-ancient-humans-brought-bottle-gourds.html

Thank you, Barbara, for finding this interesting article. Sometimes it is difficult to believe that we are creating with articles that were used by prehistoric people. Personally, it gives me a feeling of insignificance.

FEATURED ARTIST

Our featured artist in this issue is one of our newer members, *Marilyn Van Gerven*. This is what she has to say about herself:

"I was raised in Downeyville to a large family. I am the youngest of 9. My parents farmed and didn't have it easy over the years, but you grew up knowing how to work. I guess that I am a farmer at heart because I love my extensive rock gardens and vegetable garden. I now am incorporating more beds along our tree lines as I am growing gourds. It gives me such pleasure watching them creep up the trees and hang like ornaments! I feel like I am in Gourd Heaven right now - I just love working with them! "

"I have always done crafts of some kind over the years and folk art painted for a good many of them. I got a hold of some gourds and wasn't quite sure what to do with them, but it didn't take me long though! I have basically done my own thing with them



and learned by trial and error. I was asked to join the Canadian Gourd Society and meet up with a group in Peterborough every Monday. This has been exactly what I needed; I didn't even know about them! Best decision for me! I am having a ball working with these ladies and I can't absorb their knowledge quick enough. Everyone is so helpful; it is great to finally be taught how to really do things up properly and how to use all the tools of the trade. I am in complete awe of what they do in their designs and I hope I can accomplish this through time. It makes me laugh to think of how someone who is afraid of thunder can enjoy making Thunder Drums so much! I have also branched out and make Cement Leaves as well. I really need to stay off Pinterest! Every time I see something, I think, oh I should try this. I just love to make things."



https://www.facebook.com/Marilyns-Gourds-and-Things-366337173832332/?ref=bookmarks











Canadian Smocking pillows made this winter. I remember my mom had one when I was little so am happy to carry on this craft.















SPECIAL ACKNOWLEDGEMENT......

As many of you are aware, there are a number of individuals who work tirelessly to maintain the CGS and the craft of gourding. I would like to take this opportunity to personally thank Barbara Bellchambers, our president over the past -10 years. She has been an exceptional and an exceptionally busy leader - with CGS, the Kawartha Gourders, and the Artisans Centre Peterborough. I know that she would like to pass the CGS reins to some other member so if there is an interested member let us know.

Also, I would like to thank Anne Carling who has been instrumental in finding our new webmaster and facilitating the provision of information. She too puts in a tremendous effort to keep the art of gourding in the forefront in the Kawartha area.

Thank you to all the gourders across the country who send photos of their wonderful work and contribute to the Newsletter. I am regularly amazed and inspired by the originality, creativity and quality shown.

Happy Gourding Everyone! Sharron Anstey

President

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