



## MORE THAN TWENTY-FIVE YEARS

Six workers of LaFarge Canada are honored here for working at the company for more than 25 years. Along with a time-piece, the six received a cake and a lawnchair with the LaFarge logo on it. In the front

from left are Kirby Baker, Phillip Bruce, Geza Toth and Harold Manicom. In the back from left are John Oliver and John Shaw. All of the men started work at the cement plant in 1965.

# Conservation body had okayed Shelby plan, developers say

By ARMITA JANES

Sentinel-Review Staff Writer

Mining and Lands Commissioner G. H. Ferguson, after a hearing of eight hours and nine witnesses, reserved judgment on an appeal by developers against an Upper Thames River Conservation Authority decision not to permit building of a shopping plaza on the former Shelby Knitwear property on Charles Street East.

J. Douglas Crane, solicitor for Winlock Park Holdings Ltd., and GMEL Holdings, owners of the property, said that his clients should be entitled to build the shopping centre on the property because the authority had, in July, 1974, given approval to former owners to build a shopping plaza on the site.

Frederick Laurent, project manager with the ministry of natural resources and ministry of housing on flood plain studies, testified that there was no material difference between the plan submitted by Ingersoll lawyer K. P. Tatulis on behalf of the former owner and the plan by Winlock Park and GMEL Holdings.

## ZONING APPROVED

July 2, 1974 the Ontario Municipal Board approved a zoning change from industrial to commercial to permit his client to build a 30,000-square-foot plaza on the site, he said.

Arthur Traugott, general contractor, was retained by the present owners in July, 1976 to prepare drawings for a supermarket and an adjacent retail area.

For the first time it was revealed at the hearing the Zehr's Supermarket is the food chain the developers had secured as a tenant.

Traugott said when he went to the authority to get their approval for his client's plan he was given a copy of a letter by Marray Kinniburgh, resources and technical supervisor with the authority.

TO KELLY

The letter, dated Dec. 30, 1974,

from T. M. Kurtz, chief engineer with the ministry of natural resources, was addressed to G. W. Kelly, secretary of the conservation authority.

The contractor said he was told by Kinniburgh that if he abided by the letter he would have no problem getting authority approval. Accordingly, he said, he revised his plan to comply with conditions in the letter by bringing up the floor elevation and revising the parking area.

He filled out an application for a permit from the authority he said, but never got a reply.

He revised his drawings on instruction from the present owners of the property to make them conform more with the original plan submitted by the previous owners, he said.

A building permit was issued Nov. 13, 1976 by Ingersoll building inspector Edward Hunt for the revised plan, he said.

Three days later he got a letter from Kelly stating that the executive committee of the authority had recommended that approval not be granted and that a hearing would be held Dec. 9, 1976.

At that meeting the refusal was maintained, he said.

## 'FOLLOWED RULES'

Crane said his client was entitled to build because "we played by their rules—did everything they wanted." He said that the developers had relied on the conservation authority "to our detriment".

"It is very germane that we did not take any exception to the experts, but in a legal sense they are taking a position that is contrary to the position they took in July (1974)."

Using an analogy to a building permit situation, he said, if the developer had complied with all requirements and if they welched on their commitment made in 1974, then they could force them to give us permission to build.

The conservation authority

ought to be bound by the principle of natural justice, he said, and should be bound to accept sensible modifications on the plan which did not affect the elements.

Solicitor R. Jeffrey Flinn replied that the hearing held by the authority Dec. 9, was a new hearing and "no regurgitation" of something which had been approved previously.

Anything that happened before is history, he said, and the authority was not bound by anything that took place.

## RULES CITED

To permit this shopping centre to be built, and the fill to be brought in would violate all recommendations made by experts to the authority, Flinn said, and violate regulations passed to protect the flood plain of the river so that in times of flood, waters will have some place to go—not be forced to go where they have not gone before.

The proposed development—a 32,400-square-foot building and 8,000 square yards of fill—would have a fantastic effect on other areas of the Thames River throughout the north and south branches down to its confluence south of London, he said.

The application and appeal from the decision must be dealt with on its own, he said, and not the suggestion that the town needs development "demanding as it seems coming from the lips of the mayor."

Mayor Douglas Harris earlier had testified that town council was supporting the developers application because of the problem it faces due to a lack of commercially-owned land.

"Commercially zoned lands are very sparse," he said. "This is the only piece of privately-owned land which would be suitable for such a development."

With the exception of one lot across from the federal building, he said, all commercially-zoned property in Ingersoll is on flood plain lands.

SENTINEL REVIEW

June 1, 1977

Sentinel Review



Sentinel Mar. 21/78

## INSPECTING ELEVATIONS

—Staff photo

Town Engineer Steve Kovacic, left, and assistant Bill Maetz check the elevations on the Landawn Shopping Centre project. A labor dispute halted

work on the project Monday but a union spokesman said he expected workmen to be back on the job Tuesday if the dispute was settled.

# Butcher of 14 years enjoys meeting public

Layton's Meats

As you walk through the door, a bell rings. A friendly face appears and asks if they may help you with anything.

Dave Ackert, a butcher for 14 years, carries out this pleasant routine for the customers of Layton's Meats on King Street West.

Dave feels people come into a butcher shop for the friendly, warm atmosphere it provides. "Everybody knows everybody and they are friendly," he explained with a smile.

The butcher can be seen behind the counter cutting meat for the display window or doing a special order. Dave feels people also come to the butcher shop for individual orders.

He explained they can cut a two-pound roast or a couple of slices of meat for an elderly or single person who wouldn't need a big quantity.

Dave took on the job of a butcher after completing grade 10. He saw an ad in the paper while job hunting, applied and got it.

"I started out green and learned everything from Bill Layton (the owner of the shop)," he said. Dave explained he did odd jobs for about a year, gradually working his way into the position of a butcher.

He enjoys his job which takes him into the many aspects of the meat business. "I like meeting the public which is a big part of

my job. I also like cutting the meat," explained the experienced butcher.

Dave also does custom cutting and freezer orders which the butcher shop offers.

An animal can be killed at their slaughter house in Mount Elgin and then brought in to be cut and wrapped at the butcher shop or people can come in and order a quarter or side of beef cut and wrapped.

If a person wants their meat frozen, a quick freezing method is used.

Each custom order is done to the individual's tastes. One person may want more steaks while others may want more hamburger, explained the butcher.

He added that while the meat is being cut, the individual can watch.

The total weight of the animal after it is slaughtered is the price per pound charged to the customer for custom-cutting. Dave explained people will often weigh their meat when they get home and think they have been overcharged.

"They don't realize they pay the price per original pound," said the butcher, explaining a 200 pound side of beef gives about 160 pounds of actual meat.

The prices in a butcher shop compare to the supermarket, according to Dave. "If anything, we try to be a little cheaper," he stressed.

Spring and fall are the busy time of year for the butchers at Layton's. Dave explained this is when the majority of farmers decide to have their animals slaughtered and cut for freezing.

"But we hope to be busy all year round," he said grinning.



Dave Ackert has been a butcher for the past 14 years. He entered the business fresh from high school and has remained in it ever since. Mr. Ackert said he likes meeting the public in his job which takes him through the various aspects of the meat business.

INGERSOLL TIMES  
April 15, 1981

(Page 2 of 2)

# Butcher shop now part of the past

Bill Layton sold his last steak on Saturday afternoon.

Layton's Meats, his retail butcher shop operation on 14 King Street West, has closed. And since he locked the doors last Saturday, the rumour mill has been working overtime.

"They had everything going on," he said, claiming at various times to have heard he is bankrupt, that he is deathly sick, that he is divorcing his wife and selling the store as part of a settlement, and even that he is selling everything and moving to Florida! "That sounded good, that one," he laughed.

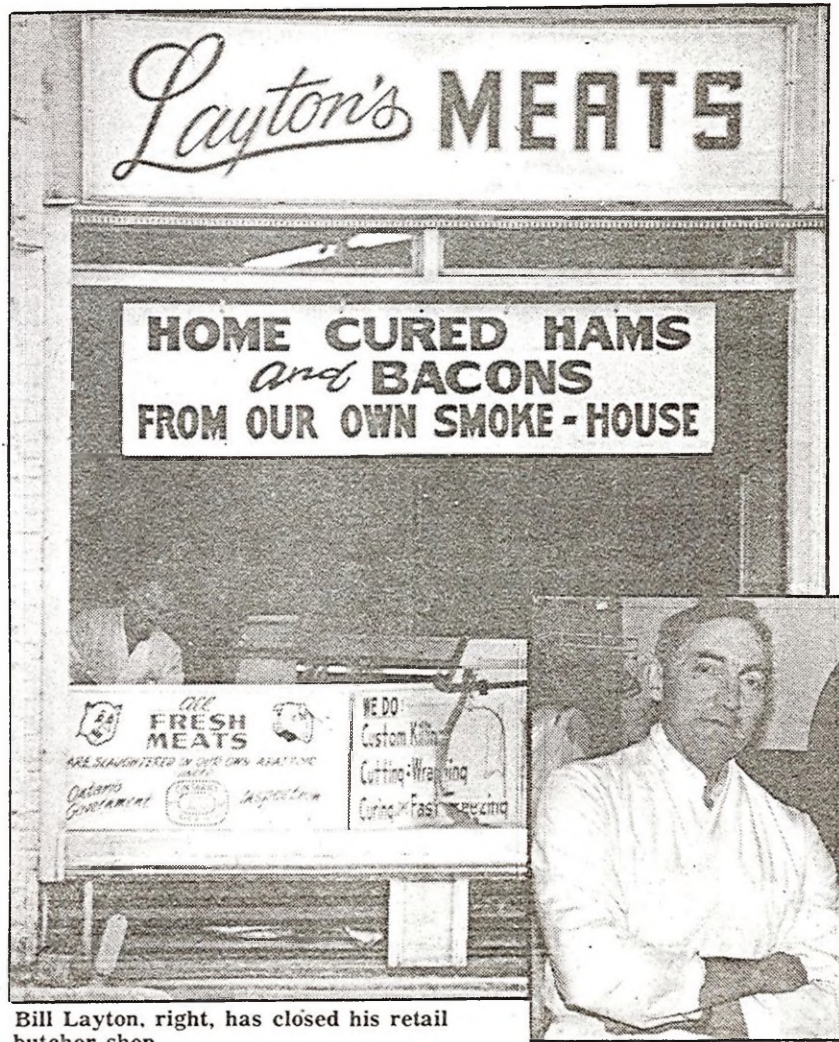
"I don't know how they get these things started," he said, shaking his head in wonder. Layton decided to close shop for reasons that are more mundane, and probably familiar to most people.

"With all the things that we're doing, I just got spread too thin," he explained. "At 54 years old, I didn't plan on working 70 hours a week."

Layton emphatically points out that only one part of his total operation is closing.

"It's just the retail end - the front - that I'm closing down," he said on Monday. "We're keeping the custom work, for the farmers; sides and quarters we're still selling, and freezer orders: we're still doing that."

Layton has a slaughtering plant in Mt. Elgin, but the actual cutting and



Bill Layton, right, has closed his retail butcher shop.

processing is done on the premises. He said he will be cutting and selling meat downstairs below the King St. shop "just like we were before."

"That's the end of it I like," he said. He prefers cutting, curing, smoking and sausage-making to working over a counter. So when the workload became too much, Layton and his wife Peggy decided the retail end would have to go.

They have wrestled with this decision for "a long, long time. It's not an instant decision. We've been there 18 years. So many people we know just like family," he said.

Layton plans to lease the building, which he owns, and said he has had a few inquiries from people interested in taking over the butcher shop.

"I'm reasonably sure that I'll have somebody in there to carry on with the same thing we were doing," he said. Tentative plans are for Layton to sell meat to the new owners through his wholesale outlet, so that people will still be able to buy meat retail from Laytons.

Old-time customers have been phoning him since Saturday, unable to believe the business has closed down. But Layton wants to assure them he has left the retail end of the butchering trade for good.

"We're getting older every year. You just can't do what you once did. I want to keep on for years yet, but I just couldn't keep everything going at once," he explained.

March 4, 1987  
Ingersoll Times

# Engineering firm opens Ingersoll branch office

By ARMITA JANES

Sentinel-Review Staff Writer

Ingersoll has now reached a size and shows prospects of sufficient growth to support and require the services a local firm of consulting professional engineers can offer, said John S. Lucente, resident manager of J. D. Lee Engineering Ltd. which last week opened an office here.

The firm now has offices in Kingston and Brantford. It specializes in sewage treatment plants, sewage systems, water treatment plants, water distribution systems, subdivision planning and development, municipal engineering, bridges, roads and streets, industrial and residential buildings, marine structures, process engineering, solid waste disposal and energy recovery and computer engineering design.

Last year J. D. Lee Engineering Ltd. became associated with Canadian Industries Ltd. to expand its environmental improvement services and to provide CIL with expertise.

The firm is a member of EIBA (Environmental Improvement Business Association) comprised of CIL offices in various environmental fields.

This has resulted in in-

stallation of a pilot plant in Paris where a revolutionary type of sewage treatment -- the deep shaft method -- is being developed. It will lead to a reduction of land requirement for sewage treatment, lower capital construction costs, and less operating costs, Mr. Lucente said.

There are many benefits any municipality derives from having a local firm of consulting engineers, he said.

First, they are more readily available for consultation.

Secondly if there is a project

in progress at either design or construction level, and problems develop, there is no problem in arranging an immediate consultation.

Thirdly, we would become more aware of the problems in this area, Mr. Lucente said.

Then there is the travel cost involved in bringing engineers from distant points to this area, which all add to the total cost of any project.

## NEW FACE ON BUSINESS

# Let's update commercial Ingersoll story

By PAULINE KERR  
of The Sentinel-Review

INGERSOLL — There are plenty of changes to the Ingersoll business scene - new businesses, new names and new owners.

One recent addition to the local business community is Ingersoll Heating and Cooling, located on King East near the corner of Thames.

In operation since the end of May, with a June Grand Opening, Ingersoll Heating and Cooling does furnaces, duct work, heat pumps and central air, for residential and commercial customers. It's a Carrier dealership, and the name Carrier is the biggest and best in the field in North America, said manager Larry Parker.

Heat pumps are in big demand, especially for new homes, he said. But it can be very expensive to put in just a heat pump in an older home - with all the duct work in place, it's easier to put in central air.

The business is already expanding. Two crews (four people) are being hired in addition to the present five employees. All are certified refrigeration mechanics (which means they have to know heating as well as cooling systems, Parker noted).

As a grand opening special, customers are getting 15 per cent off

the regular cost of installing a system, plus a Honeywell electronic thermostat, not a standard feature.

Some of the more dramatic changes in the Ingersoll business community involve existing operations.

The Big Scoop is once again open for business, after some major structural changes necessary for the new restaurant and lounge on the second floor.

\* Level II, scheduled to open mid-July, means Ingersoll people won't have to go out of town for an evening of dinner and dancing. Owned by Keith Jakes and managed by Randy Mereweather, the dining lounge will seat 150.

After enjoying roast beef, chicken and finger foods - roadhouse type fare, according to Mereweather, people can dance top 40s music, along with favorites from the 50s and 60s - because of the DJ, there's quite a bit of flexibility. Innovations such as the circular bar and up-to-date decorating scheme will make Level II promises to be popular among the young professional crowd.

Ingersoll Rental, located on St. Andrews Street near the Arena, is under new ownership. Don and Sharon Maltby added quite a bit of new equipment when they took over April 1. "We rent chain saws, concrete saws, jackhammers, pressure

washers - general equipment for construction," said Don Maltby. So far, there has been a "super response - business has more than met expectations."

L'il Dippers Donuts and Deli, 186 Canterbury at Highway 19, formerly Mom's Donuts, has a new look as well as a new name. Owners Dale

Brown and Gord Vandevoren felt it was time to "freshen up", according to Brown, and they chose to follow the trend in this type of business. The set-up means the customer gets served faster, compared to standard table service, and that's important when an estimated 60 per cent of the clientele is transient.

SENTINEL REVIEW

June 24, 1989

RECEIVED





**GAIL JAQUES** puts a yellow ribbon above the Level II Dining Lounge bar. Jaques, who has a brother in the Canadian Forces, says the ribbon is a symbol of hope for the safety of those involved in the Persian Gulf conflict.

## Businesses turn yellow with ribbons of hope

By **ERIC SCHMIEDL**  
of The Sentinel-Review

### INGERSOLL — HOPE.

That is what the yellow ribbons going up around Ingersoll businesses mean to Gail Jaques. The Level II Dining Lounge owner, like many other local people, has a loved one who may have to take part in the Persian Gulf war.

"I feel it symbolizes hope that our people will make it back safely," Jaques says, glancing at a yellow ribbon hanging above the bar. Her brother, a Canadian Forces helicopter pilot, is stationed at Canadian Forces Base Petawawa.

"I hate the idea of my brother being in the war . . . but it has to be done, I suppose."

The ribbon at the lounge is one of a number supplied by Paula Silk whose brother Jimmy Finch is one of the Canadian troops in the gulf.

Silk says she has not seen a lot of support for the Canadian forces at the local level and set about to change that by canvassing businesses to put up ribbons.

Silk says the reaction has been "pretty good."

Out of 14 businesses she had been to by Thursday morning, "only four turned me down. They wouldn't say why."

The general response was "a lot more pleasant than I expected."

The Ingersoll Family Doctors building is also sporting a yellow ribbon.

Office manager Lynn Knight says the doctors "had no objection" to putting up a ribbon to show support for gulf troops.

Daily Sentinel Review  
Jan 25, 1991

## *Losing in good taste*

Myrna Ledgley liked the diet program so much, she bought into the company.

Ledgley, who has tried just about every weight loss program in the book and admits to not being "a very good loser," has started to sell Lifestyles Canada Dream Diet, a meal replacement program which combines weight loss with good nutrition.

The company says people using the diet system can lose between four and eight pounds a week. Ledgley lost seven pounds in two weeks with the cookie and chocolate bar diet.

"I figure if you can lose two pounds a week on any diet you're doing well," she says.

Age, sex, body metabolism and level of activity will affect the rate of weight loss.

In addition to the food bought through the program, the diet allows normal meals and recommends drinking plenty of water. It costs \$40 for a 10-day supply of the food.

Products in the plan provide protein, carbohydrates, fats, vitamins and minerals. A sample diet is a cookie and fruit for breakfast plus 16 ounces of water; the water and one bar for lunch; a mid-day snack the same as lunch.

"By the time you eat your cookie and drink your water you're full," says Ledgley, noting the secret to success is eating wisely once you are down to the desired weight.

"But that's the secret of every diet, isn't it?"



**MYRNA LEDGLEY** has a handful of products offered through the Lifestyles Canada Dream Diet. Ledgley, who has tried almost every diet in the book, lost seven pounds with the system.

Daily Sentinel-Review Ingersoll This Week

April 9, 1991

**NEW FACE ON BUSINESS**

# Let's update commercial Ingersoll story

By PAULINE KERR  
of The Sentinel-Review

INGERSOLL — There are plenty of changes to the Ingersoll business scene - new businesses, new names and new owners.

One recent addition to the local business community is Ingersoll Heating and Cooling, located on King East near the corner of Thames.

In operation since the end of May, with a June Grand Opening, Ingersoll Heating and Cooling does furnaces, duct work, heat pumps and central air, for residential and commercial customers. It's a Carrier dealership, and the name Carrier is the biggest and best in the field in North America, said manager Larry Parker.

Heat pumps are in big demand, especially for new homes, he said. But it can be very expensive to put in just a heat pump in an older home - with all the duct work in place, it's easier to put in central air.

The business is already expanding. Two crews (four people) are being hired in addition to the present five employees. All are certified refrigeration mechanics (which means they have to know heating as well as cooling systems, Parker noted).

As a grand opening special, customers are getting 15 per cent off

the regular cost of installing a system, plus a Honeywell electronic thermostat, not a standard feature.

Some of the more dramatic changes in the Ingersoll business community involve existing operations.

The Big Scoop is once again open for business, after some major structural changes necessary for the new restaurant and lounge on the second floor.

Level II, scheduled to open mid-July, means Ingersoll people won't have to go out of town for an evening of dinner and dancing. Owned by Keith Jakes and managed by Randy Mereweather, the dining lounge will seat 150.

After enjoying roast beef, chicken and finger foods - roadhouse type fare, according to Mereweather, people can dance top 40s music, along with favorites from the 50s and 60s - because of the DJ, there's quite a bit of flexibility. Innovations such as the circular bar and up-to-date decorating scheme will make Level II promises to be popular among the young professional crowd.

Ingersoll Rental, located on St. Andrews Street near the Arena, is under new ownership. Don and Sharon Maltby added quite a bit of new equipment when they took over April 1. "We rent chain saws, concrete saws, jackhammers, pressure

washers - general equipment for construction," said Don Maltby. So far, there has been a "super response - business has more than met expectations."

\* L'il Dippers Donuts and Deli, 186 Canterbury at Highway 19, formerly Mom's Donuts, has a new look as well as a new name. Owners Dale

Brown and Gord Vandevoren felt it was time to "freshen up", according to Brown, and they chose to follow the trend in this type of business. The set-up means the customer gets served faster, compared to standard table service, and that's important when an estimated 60 per cent of the clientele is transient.

SENTINEL REVIEW  
June 24, 1989

L'IL DIPPERS DONUTS AND DELI

# New owner at Lillian's Beauty Salon



Lillian's Beauty Salon owner Pat Simmons supervises stylist Julie Forbes as she gets into the hair of client Michelle Boniface. (Mike Switzer photo)

After 23 years of being paid to get in other people's hair, Pat Simmons is his own boss.

On July 1 Simmons became the new proprietor of Lillian's Beauty Salon, taking over from previous owner Lillian Simeays, who ran the shop for 32 years at its present location.

"I never thought I'd be a hairdresser all my life," Simmons said, "but the opportunity came when Lillian decided to retire. I knew I had to do it now or never."

Simmons, 43, received his training at Ivan R. Sales Beauty School in London, graduating in 1967. That same year he began working for Simeays. Eight years later he and his wife moved to Ingersoll where they currently reside.

"This has always been a good little town to work in," Simmons said. "Everybody here is so friendly."

With a staff of two, Simmons said

he can offer personal service in a comfortable atmosphere. Lillian's stylist Julie Forbes has been in the business herself for eight years, and is a graduate of London's Marvel Beauty School.

Hair shows are attended regularly in order to keep up with the latest styles and trends, Simmons said, and every effort is made to give the customer exactly what he or she wants.

He added that emphasis is being placed more upon individual tastes than on societal trends.

"Today people wear what they want," he said. "They seem to get what they feel comfortable with, rather than going with any specific fashion flow."

Lillian's Beauty Salon is open Tuesday through Saturday, between the hours of 8 a.m. and 6 p.m. Appointments can be made by calling the salon at 485-1060.

INGERSOLL TIMES  
July 18, 1990

LILLIAN'S BEAUTY SALON

# Loblaws store closes after 40 years in town

By JOHN LECKIE  
Sentinel-Review Staff Writer

After more than 40 years of operation, the Thames Street Loblaws store in Ingersoll closed its doors for good Saturday at 5 p.m.

But they won't stay closed long.

They were slated to open again today under a brand new Hambly's sign.

The store was purchased by Jack Hambly, formerly of Drumbo, who has been a Loblaws employee for 25 years, managing stores in Brantford and Toronto.

Although the store will open Monday, it won't be exactly the way Hambly would like.

"It will take us 10 days to two weeks to get the store in the shape we would like," he said.

He does not plan any major alterations but does plan extensive painting and cleanup to the store.

One of his prime concerns is to arrange for a rear door to the municipal parking lot.

"I think it makes a lot more sense to spend the money on something people have been asking for rather than spending it on new chrome shelves," he said.

All of the part-time employees of the Loblaws store remained to go on staff with the new Hambly Super Save and one full-time staffer remained as well.

The rest of the full-time Loblaws staff was transferred to London.

All of the Loblaws staff, including part-time people were offered other positions with the company, store assistant manager Tom Clague said.

Harold Smith, the Loblaws manager, had been at the same location for 34 years.

Hambly said he hopes to employ a staff of between 20 and 25 full and part-time people.

Chain tries to consolidate

# Lovers' store closes the doors

By MICHAEL BARRIS  
Sentinel-Review staff writer  
INGERSOLL — Lovers, a camera and luggage shop on Thames Street South, has closed its doors after eight years as the financially troubled Lover Ltd. Co. attempts to draw its chain store operation closer in to its

Tillsonburg home base. The company also closed its photo centre in Delhi. Two people who worked at the Ingersoll store and two who worked in Delhi have been transferred to other stores in the company, a spokesman said Thursday.

Films which had been left for processing at the Ingersoll store can be picked up at the Art Bucket on King Street East. Linda Palmer, a spokesman for Price-Waterhouse of Hamilton, which became the receiver-manager earlier this month, said the closings would allow the company to "bring together and control things. "Everything's so central in Tillsonburg we wanted to bring things down to this area," Ms. Palmer said. "It would have been too complicated for reporting on inventory," and carrying out other administrative tasks.

The Ingersoll and Delhi stores

— the two smallest in the chain — "weren't stores we were most concerned about in terms of liquidating our inventory," Ms. Palmer said. "We knew we could sort the inventory elsewhere. It was just a matter of transferring the people." She said business at the remaining stores has increased and consequently "we would have had to hire new people." Seven stores now remain in the chain founded by Robert Lover in 1964. Six are in Tillsonburg, one is in Aylmer. "The store in Aylmer is a huge store (employing 14 to 15 employees), there was no way we could absorb it," Ms. Palmer

said. Fifteen months ago, the company closed its four-year-old gift shop in Ingersoll which had been operating out of a space now occupied by the Independent Order of the Daughters of the Empire. The closing left only the camera and luggage store on Thames Street South. The camera and luggage store was originally a news and camera store. It was the third store opened by Lover. Remaining in the chain are one photo centre and luggage store, three stationary and gift stores, two department stores and an electronics store.

*2507-262 25000  
Ingersoll 19 1984*

SENTINEL REVIEW

LOVERS

# Lowe's General Store has fish and tattoos

---

BY BRIAN J. SMITH

---

The first thing that strikes you when you enter Lowe's General Store is all the fish tanks neatly arranged on large shelves. But you won't find just plain, ordinary goldfish swimming around in them. There are three varieties of goldfish to chose from; bubbleeyes, lionheads and comets, as well as the more exotic irredescent sharks, Cora Dora Angeleus fish and South American yellow spotted salamanders.

"We presently have over 50 varieties of pet fish and hope to have many more in the fa", said Ruth Lowe proprietor of the business, as she began to explain the store's operations.

Originally called the Toy Stop, the business moved to its present Thames Street location last March, to a store operated by the Diangelo family for the past 50 years. A side from large scale renovations to the business, the merchandise in the store changed from a specialty toy shop to a general store.

To emphasize the wide variety of merchandise found in her store she quizzed, "Where else would you find everything from a jar of Skippy peanut butter to a can of freezed-dried tubifex worms, used as fish food?"

Although half the store is devoted to pets, pet supplies, and a vast array of

children's models and games, Mrs. Lowe emphasized that the store isn't just for kids.

"This store is far from catering only to children since nearly all avid tropical fish enthusiasts are adults and we also stock confectionaries and groceries for adults.

Two products that Mrs. Lowe hopes will catch on are home-oven ceramics and self-applied tatoos. Home-oven ceramics are clay crafts which can be fired in a normal oven, eliminating the need to utilize a specialized ceramics oven.

"This product brings ceramics to people at a

much lower cost and with much greater convenience since they can make use of available facilities," she said.

Riding the crest of a fashion fad that is currently sweeping California, "Tatoos by Joyce" are the hottest fashion craze to hit Ingersoll since nail polish. And as this reporter found out, none too late, these tatoos will stay with you for nearly eight weeks.

So, come on down to Lowe's General Store, whether it's to have a look at a rare salamander, replentish your craft supplies or join the latest fashion fad. What else is a general store for, anyway?



Mrs. Ruth Lowe, proprietress of Lowe's General Store on Thames Street attempts to get some shy tree crabs to come out of their shells. Aside from a wide variety of tropical fish and pet supplies, the store also stocks groceries, craft supplies and fashion items.



# Lowe's expanding

By DOUG POWELL

The old Maitland Theatre is open again after approximately 30 years, but this time the movies are on videocassettes not reels.

Lowe's Video opened on Monday at 7 King St. West in what used to be the Maitland Theatre. "We've gone into big times you might say," says Lowe's co-owner Ruth Lowe who, along with her husband Sid, have operated businesses in Ingersoll for two decades now.

"We started on the old Main St. 20 years ago with The Toy Stop," recalled Ruth. "Then we became Lowe's General Store." In 1979 the Lowes moved to Thames St., followed by the creation of two stores in 1983: Lowe's Video and Variety at 87 Thames and the Pet Store at 84 Thames. The Pet Store is still open, but the variety closed on Sunday.

"We still have the penny candy, the popcorn, the pop," said Ruth. Indeed, in keeping with the theatrical history, the new store has everything for viewing movies - the paraphernalia, VCR machines, television sales and rentals, and, of course, the movies themselves.

"We'll have over 2,000 titles by next week," said Ruth.

Lowe's Video certainly is not an ordinary store. The main floor is laid out with red "sidewalk" carpet to guide the customer through the racks of videos which are positioned on green "grass" carpet. In the middle is a pondountain. Even the ceiling is blue.

"It's like a garden," says Ruth.

The fountain itself is intended to not only contribute to the aesthetics of the establishment but also to charities in town. Every month, a charity will be chosen to collect the wish money in the fountain.

Part of the store has been designated as a children's movie theatre, complete with small wicker chairs and continuous children's movies and cartoons so that mom and dad can shop for videos.



Proud proprietor of Lowe's Video, Ruth Lowe (left), along with store manager Colleen Perry pause while continuing to stock the newly opened store at 7 King St. W.

"We're trying to create a relaxed, pleasant place to come, where someone can feel comfortable while browsing," explained Ruth.

And another twist: The back section of the store is a plastic model section. Hundreds of models and supplies are available. "It is three times the what it was originally," says Ruth, "and will still have all the Dungeons and Dragons supplies."

In the mid-seventies the Lowes ran a hobby store in Brantford and Ruth said that "it felt good" getting back into the models. Beginning next week, anyone who buys a model will receive an entry form for a model-building contest to be judged by the Toronto based Canadian Hobby and Craft Company.

Ruth Lowe also noted that restricted movies - those marked with a red tag - could only be signed

out by people 18 years of age and older and that they planned to fully enforce that law. Notes from parents will not count. Valid identification such as a driver's licence photo card will be required if staff feels that the customer's age is questionable.

As mentioned, Lowe's expects to have over 2,000 titles in stock, including 24 copies of the movie E.T. which is being released to video stores across the country tomorrow. Eight rental machines are available as well as one video camera. The store is also a dealer for Granada rentals including televisions and portable cassette stereos.

Lowe's Video is open daily from 9 a.m. to 11 p.m., except on Sundays, when the store is open from 12 until 10 p.m. Membership costs \$25 annually and includes eight free movie

rentals. From Sunday to Friday, daily rentals are \$1.59 for members and \$2.29 for non-members. Saturdays the prices increase to \$2.29 and \$2.59 respectively.

For those who do not own a VCR, a machine and one movie are yours for a night from Monday to Thursday for \$5.99. The same prices apply for extra movies. Also, every Wednesday is \$0.99 day for members and non-members alike. Every movie in the store, except for new releases, will be available overnight for under a dollar.

With Hallowe'en fast approaching, Lowe's has a special planned for this coming Sunday. For every movie rented, a second movie can be rented free. And five cent popcorn will be available.

Just like in the days of the Maitland Theatre.

INGERSOLL TIMES

October 26, 1988



Gary and Judy Easton, owners of Lowe's Video, sit by the fountain which serves as the store's centrepiece. (Mike Switzer photo)

# Lowe's Video has new owners, same variety

Why not invite Jason, Leatherface, and Freddy Krueger over for dinner?

Not your cup of tea?

How about Kim Basinger, Kathleen Turner, and Marilyn Monroe?

Whatever your preference, the staff at Lowe's Video should be able to come up with something to satisfy the need for quality home video entertainment.

With almost 3,000 titles, ranging from "Snow White" to "Invasion of the Flesh Eaters," owner Gary Easton says he has something for everyone.

Gary purchased the store in April, after careful consultation with his accountant - wife Judy Waugh-Easton. Together the two have transformed the business into a personal venture that has proven extremely satisfactory to both.

"It's the best move my wife and I ever made," Gary said.

The atmosphere of the store is one of its most alluring features. A run-

ing fountain, complete with statues, serves as an intriguing centrepiece, while customers wander along the "red brick road," searching for the film of their choice.

In addition to videos, the store also contains a hobby section, complete with model planes, boats, and cars. T-shirts can be purchased, as well as snacks to munch on while enjoying the film.

Of course, for those who are just catching up with the video revolution, televisions and video cassette recorders are available, as accessories to go with the tapes.

Judy said that there was a lot more work involved in running a store than most people think.

"It's very exciting every day," she said, "we're constantly learning."

Gary agrees. "I rented movies all the time before I got into this business. Now I watch them to keep educated. It's part of my job."

Tough job, but somebody has to do it.

## Luigi's still growing

Gabriell first started his business under the name of Luigi's in Ingersoll, the finest of its kind in Oxford County. After this venture Gabriell opened in Woodstock in 1966. This business is still operating under the name of Gigi's.

Gabriell then opened his third place in Brantford in 1967, and in 1969 his fourth place, another Gigi's in Ingersoll.

This didn't stop Gabe who went on to open yet another place, his fifth, in Stratford in 1971.

Now Gigi's sixth venture opened in 1973 with a dining room and liquor licence. The second restaurant in Woodstock to operate with a licence.

In 1977 Gabe redecorated and expanded his dining room naming it La Colona. At the same time he separated it from his pizza business which exists next door. Decorated by artist Ron Thom, La Colona is one

of the most exotic and unusual dining spots in Southwestern Ontario. The menu features many exciting and tasty dishes.

Visitors to La Colona are welcomed at the door by a friendly hostess and served in this warm and friendly atmosphere by a congenial staff.

Now a seventh venture is opening, again under the name of Luigi's at 6 Bell Street in Ingersoll. The restaurant has a variety of food that by far exceeds the first Luigi's.

Gabriell, his lovely wife Rina and four daughters, Laura, Suzie, Cathy and Carla invite you to drop in and see what is being offered.

Gabriell and Rina don't intend to stop now. They envision many more places of the type they now operate opening throughout Ontario. You, their customers are making this possible and we thank you.

## New bank to locate in town

---

BY LISA McKNIGHT

---

Ingersoll will soon be home to the MacDonald Cartier Trust Bank. The firm announced plans to locate in Ingersoll after results from a study showed Ingersoll to be "the most prosperous and becoming town in Ontario."

Ron Fish, a spokesman for the firm, said the Ingersoll branch will be the third of 10 to 12 outlets planned in Canada. The business will locate in the former Steadman's building, at the corners of King and Oxford Streets, and will undergo major

## New bank to locate in town

(Continued from Page 1)

renovations before the expected October 15 opening.

The company is a branch of Phi International Inc., and its head office is Toronto.

"The Company aims to be a people's bank and not a big city slicker bank," said

Mr. Fish. It will offer the conveniences of a city bank but will try to fit into the community and help the

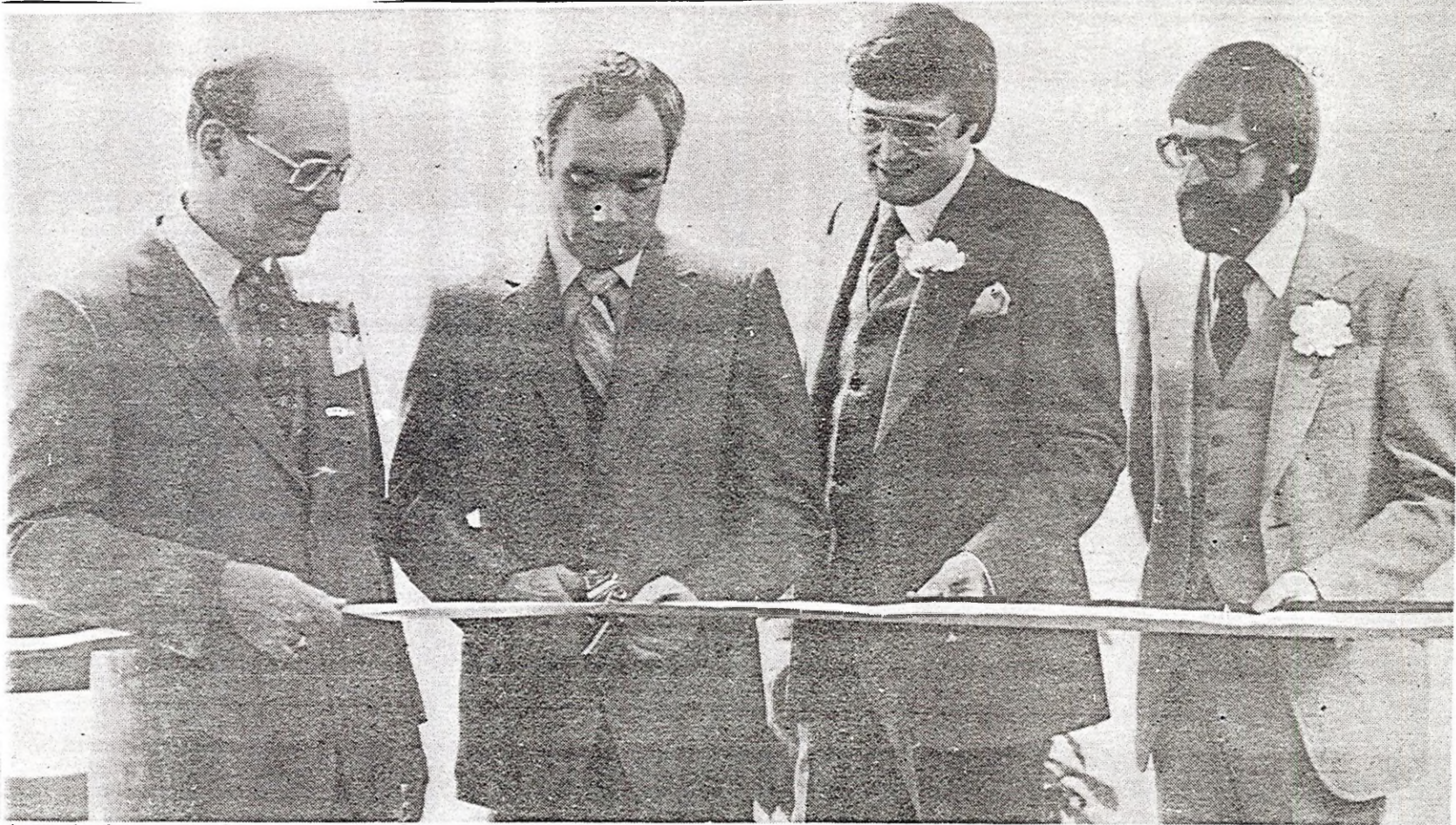
residents", he added.

Mr. Fish noted that the Trust company will offer extended banking hours and higher interest rates.

Mr. Fish said local people will be hired but he was unable to say how many.

INGERSOLL TIMES

July 23, 1980



A new business opened in town last Wednesday with the cutting of the official ribbon. Mayor Doug Harris, second from left officially opened the Macdonald-Cartier Trust Company, 25B King Street West at 4 p.m. On his

left is Mr. William Baker, Executive Vice-President, and on his right are Mr. Ron Fish, Director of Branch Operations and the new manager of this branch, Mr. John Black.

*Macdonald-Cartier Trust Company*

INGERSOLL TIMES  
October 22, 1980

## Ingersoll trust company failed to lure new accounts, fell flat

By MICHAEL BARRIS  
Sentinel-Review staff writer

**INGERSOLL** — The failure to lure customers away from the town's three chartered banks forced the MacDonald-Cartier Trust Company to close its branch here, the company's controller said Tuesday.

The company announced Monday it will close its King Street branch Dec. 31. Four employees who refused head office offers of jobs in Toronto will receive three months' severance pay. Customers have been asked to direct business to the head office after the closing date.

Bill Vasilou said in an interview from Toronto the branch needed 2,500 clients to continue operating. Only 50 customers have accounts at the branch. The total value of the investments is \$40,000.

"If you can't convince the public a trust company is just as secure as a bank it's difficult to break even," Vasilou said.

When the branch opened in October, 1980 it was hoped customers would be drawn from

the chamber of commerce market across the street on Saturdays. The branch remained open on Saturdays while chartered banks were closed.

"I was in there on a beautiful Saturday in June and saw one customer walk in," Vasilou said.

In an attempt to obtain new accounts, the branch ran a promotional campaign in newspapers for a month last spring, offering a microwave oven as a draw prize to clients making a \$50 deposit.

MacDonald-Cartier had the only trust company in Ingersoll to offer a banking service.

Jim Livingstone, manager of the rival Standard Trust Company branch in Woodstock, was "surprised" at news of the closing.

"I thought they were doing all right," he said. "Obviously, the market wasn't ready."

Notwithstanding the MacDonald-Cartier closing, Standard Trust — which has several Ingersoll clients — is "doing a healthy business," Livingstone said.

Severed Sec. 22  
November 23, 1981

# Local trust company closing doors

Macdonald-Cartier Trust Co.

A trust company in Ingersoll which opened a year ago October is closing its doors effective December 31, 1981.

"None of us were expecting it to happen, we were rather shocked and disappointed," said John Black, manager of the Ingersoll branch of MacDonald-Cartier Trust Company.

The closure means the loss of four full time jobs. Mr. Black received word from head office November 13 and the staff was informed the same day.

Persons with accounts at the firm were notified Monday by mail that they have until December 31 to clear their accounts.

MacDonald-Cartier Trust Company was incorporated in 1978 with its first branch opening in 1978. It was 100 per cent owned by Venpower Ltd.

Venpower Ltd. sold all its shares to Greymac Mortgage Corporation last month and since then the decision was made to close down the branch.

"I was told Greymac Corporation wanted a return on its investment, because they purchased us, by 1982.

"It is not possible by 1982, or not likely," Mr. Black said.

"I was also told Greymac Trust Company wanted to keep to the Toronto area," he said, noting a new branch is opening in the city of Toronto, there are three in the boroughs now and two more will be opened.

"Their volume budget projections said we would not make it in 1982," the manager said. They wanted a return by 1982 and it is just not going to happen."

Starting up a new branch of a financial institution takes time to get established, he said.

"We've only been in the business here a year and it normally takes three to four years to get into a profit making picture," he said.

"We were all offered positions with one of the Toronto offices but we all declined," Mr. Black said. All employees, he added, get severance pay until March 31.

Lyon Wexler, legal counsel for Greymac Corporation in a telephone conversation commented, "It's unfortunate and we're not happy about it but with conditions as they are, we had no alternative as to what to do."

"We've made a decision and attempted to alleviate the unpleasant situation and that's all we can do.

"We're facing hard economic realities," he said.

INGERSOLL TIMES  
November 25, 1981

## Hardware business constantly changing, local owner says

BY LIZ DADSON

Bob Mott has owned McKim Home Hardware in Ingersoll for 10 years but worked with former owner Ed McKim for more than 30 years.

The Ingersoll native said the biggest change in the hardware business over the past 20 years has been the move to packaged merchandise rather than bulk-style materials.

"The whole retail industry has changed to packaging," he said. "Some products are still available in bulk but you have to buy really huge quantities."

Using bolts as an example, Mott said a retailer used to be able to buy them in quantities of 50 or 100 bolts. Now they must be purchased in bulk in 25 - pound boxes.

"I tried to buy batteries in bulk but was told they (wholesaler) wouldn't sell them other than in packages," Mott said. "That's the only way we can buy certain merchandise now."

He noted that the hardware store trend is toward larger home centre-style stores.

"Stores used to be about 3,000 to 5,000 square feet in size," he said. "Now, they're 10,000, 15,000

and 20,000 square feet. Our biggest problem here (at the Ingersoll store) is lack of wall space to display all this packaging."

The products themselves have seen drastic changes over the past 20 years, Mott said. The store now offers electronic games and toys, as well as different types of toys and dolls.

Among the stock now are remote controls, screwdriver bits, screw guns and an expanded selection of rental items, such as floor cleaning tools, drills, circular saws, grinders, reciprocal saws, impact electric concrete breakers and other tools.

The average householder is doing more of his own electrical and plumbing repairs, Mott said. Subsequently, the home hardware stocks more of these supplies.

"We used to have some small parts for electrical and plumbing repairs just on a small counter," he said. "Now we have an eight foot counter that's eight feet high and on both sides, plus on another eight foot counter, are electrical parts and light bulbs."

"Fluorescent lights and wires and cables are all in the basement because there's just not

enough room upstairs. We have a 12 foot counter, plus eight feet of wall space, loaded with plumbing parts."

Mott noted his inventory has tripled over the past few years to meet the demands of these people doing their own repairs.

In addition, there is a greater variety in the models the hardware store stocks of each tool.

While the home hardware store could better serve the public by expanding its floor space, Mott said that would be a major job and involve major expense.

However, the owner said he will try to maintain a large enough stock to provide what his customers need and continue to take in new items, such as security systems that can be installed by the homeowner.

Mott said he expects the Town of Ingersoll will expand but not with the rapid growth that others have expected.

"I couldn't see any rapid population growth with CAMI," he said. "I know of Ingersoll people who have driven to the Ford plant in Talbotville every day for the past 20 years. They like their lives that way and they're not going to change quickly."



Bob Mott sharpens a skate at his hardware store, McKim Home Hardware. Mott has seen a lot of changes to his business since 1969.

INGERSOLL TIMES - PROGRESS EDITION

MCKIM HOME HARDWARE



# Former haberdashery MacMillan's Wear steeped in history

BY BRIAN J. SMITH

When Pat MacMillan was excavating the crawl space beneath MacMillan's Men's Wear store a few years ago, he hit upon an interesting aspect of Ingersoll's history.

"We found the hand-printed ledgers for a haberdashery located on this site in 1881. The remarkable thing I noticed was the cost of a made-to-measure suit in those days and the way some customers paid for their merchandise.

"In one entry, a custom-made suit including coat, vest and two pair of pants sold for \$15 yet instead of paying cash, the customer paid for his suit with a box of cigars and six chickens" said Mr. MacMillan.

"You're not likely to see people paying for clothes that way today," he added.

Operated by Irene MacMillan, her son Pat and his wife Margaret, MacMillan's Men's Wear is located in the downtown core and stocks a complete line of good quality men's wear.

"And with records dating to 1881 and before, it's quite possible that a clothing store has been on this site

ever since Ingersoll's been in existence," said Pat.

Going under the MacMillan name for the past 13 years, a recent addition to the store includes a "jeans shop" stocking a full line of blue jeans and accessories for the younger set.

One thing that MacMillan's is noted for is the active promotion of Ingersoll through "Beautiful Downtown Ingersoll" T-shirts and other clothing items supporting various community events such as the CanAm Games or the Cheese and Wine Festival.

"We really try to get involved with promoting the town because it is our hometown," said Pat. "Those T-shirts are also a great conversation piece because once when we were in Florida a person came up to me and started up a conversation after seeing my "Beautiful Downtown Ingersoll" shirt. "He had heard of the town before," he added.

Asked what's in store for fall fashions, Pat replied, "the country look is in with a trend back to natural fibres such as wool and cotton instead of synthetics. Look for tweeds in earth tones with elbow patches. Velour sweaters will also be very strong".

Although Mr. MacMillan



Irene and Pat MacMillan browse through the old records of the store which date back to 1881.

doesn't foresee any drastic changes in men's styles, two minor trends include narrower lapels on sport-jackets and narrower neckties.

Next time you're looking for quality, value and service in men's clothing, drop down to MacMillan's. Please though, leave your chickens and cigars at home.

## Macnab Auto Sales

# Serving Ingersoll for 45 years

One of Ingersoll's oldest businesses associated with the car industry is Macnab Auto Sales. For 45 years, it has been serving Ingersoll, Oxford County and Ontario.

Vice-President and General Manager Tim Bannon has been with the company for seven years. In that time span he has seen immeasurable changes, many for the better. Through all the years and all the changes, however, the Bell Street company has managed to do more than survive, it has managed to grow and flourish. "Thanks to our wonderful relationship with the

people of Ingersoll and district, our fine association with the Ford Motor Company, Thomas Built Buses and the high calibre loyal people who have worked for us for so many years, we have stood the test of time remarkably well", he said.

### Bus field

According to Bannon, the business first evolved solely around cars. For 14 years, cars and trucks were all Macnab Auto Sales dealt with.

In 1948, however, the company entered the bus

field. Ford Bus Chassis, along with various school bus bodies were sold until 1959 when Macnabs was appointed the Canadian Distributor for Thomas Built Buses. The local company now sells bus bodies on chassis made by a variety of manufactures.

"During the past 31 years we have sold buses from coast to coast in Canada, concentrating now in Ontario", noted Bannon. "Our salesmen travel an average of 128,000 miles a year selling and servicing Thomas Bus customers. We also convert regular production vans into 20 passenger school buses and

produce specially equipped buses for a variety of industrial and commercial uses." he added.

Working in the car sales department are Sales Manager Ian Forbes, Terry Hemming, Jim McCann and Ingersoll's only female salesperson, Ruth Hurson. Merv Haycock, Jim McFarlen, Jim Matthews and Ralph Beemer make up the bus sales team.

### Strengths

"Definitely one of the strengths of Macnab Auto Sales is the consistency offered by the parts and service departments" said Bannon. "Besides being the largest in Ingersoll, they are heavy on experience from the managers Jan Mutsaers and Don Robinson to all our technicians".

Employees in the parts and service departments include: Darlene Strathdee, Linda Lewicki, Jock Tulloch, Ralph Collins, Dick Butterworth, Jerry McGinnis, Bill Herd, Lynn Tye, Al Robbins, Shop

Foremen Ed Mutsaers and Bruce Carson, Gord Durham, Dave McClay, Bob Moodie, Charlie Allin, Ken Lee, Ron Zinn, Vic Williams, Joe Wrona, Ross McBride and Cindy Borland.

### Friendly

According to Mr. Bannon customers to Macnabs are greeted by a friendly and efficient office staff which includes Office Manager Neil Ross, Ken Beaumont, Helen Paddon, Gail Fitzmorris and Grant Brandy.

Macnab Auto Sales is a family business and has been since its birth 45 years ago. Founded by the late Louis Macnab, Elsie Macnab now serves as president of the company.

The name Macnab Auto Sales boasts years of experience, said Bannon, noting that not only has the business been growing for 45 years but that its employees are constantly gaining experience and growing in the business.

He noted that many of the employees in the parts

and service department are trained technicians who regularly attend Ford Motor Company courses and use all of the latest equipment and methods.

"For this reason we service many major accounts including several of Ingersoll's bigger truck fleets", he confessed.

"We also have an excellent paint and body shop which is incorporated into our modern bus garage on the edge of town," he said.

"Seventy-five per cent of our business is repeat business because of our fairness in dealings with and serving our customers' needs. That's also the reason why this year, as we have frequently done in the past, we received Ford's Dealer Distinguished Achievement Award, indicative of superior performance in the areas of market share, service excellence, facilities and customer relations", said Bannon.

He concluded by saying "Watch Macnab Auto Sales for continued growth and expansion in the future".



Elsie Macnab, president of Macnab Auto Sales and vice-president Tim Bannon were on hand to receive the Dealer Distinguished Achievement Award from J.C. Clissold, regional manager, Great Lakes Region, Ford Motor Co. of Canada, recently. The award was presented for superior performance in the areas of market share, service excellence, facilities and customers relations.

*INGERSOLL Times*  
*September 26, 1979*

# Local firm helping handicapped

BY C. J. CLARK

This year is officially "The Year of the Handicapped" but an Ingersoll firm has been helping the physically handicapped in Ontario get around for close to 20 years.

Macnab's bus sales division has the rights for the Reb electric hydraulic wheel chair lift in Ontario and over the years have

been installing them in Thomas Built Buses of Canada.

"Macnab's has been equipping vehicles for the transportation of the handicapped as long ago as 1962-63," said Merv Haycock, special equipment manager at Macnab's.

Although the number of buses installed with lifts is a "trade secret," Mr. Haycock said, in the past the "demand was very limited.

In the past two years it has picked up. I would say it has more than tripled."

Buses with the lifts, which are customized at MacNab Auto Sales Ltd. on Bell Street have been distributed throughout Ontario.

The Toronto Transit Commission has purchased 33 units, with more on order, from the local firm, as well as other cities and municipalities. Sault Ste. Marie, Burlington, Cornwall are

just some of them.

Mr. Haycock sees two major reasons why there has been an increase in business for the Ingersoll firm.

"People are more aware such transportation is avail-

able," he pointed out. "Also because federal and provincial governments and local governments are concerned with the needs of the handicapped."

The lifts are ordered as a component and arrive as an

assembled unit from Ohio. Macnab's carries a stock and has personnel who have been trained to service the lifts. Thomas Built Buses, of which there is a factory in Woodstock, come in all

for years

MacNab Auto Sales

shapes and sizes for the handicapped.

The largest is a 32 foot body with capacity for 17 wheelchairs. The most common, though, is a model which can handle five to six wheelchairs with an ambulatory capacity of four to seven persons.

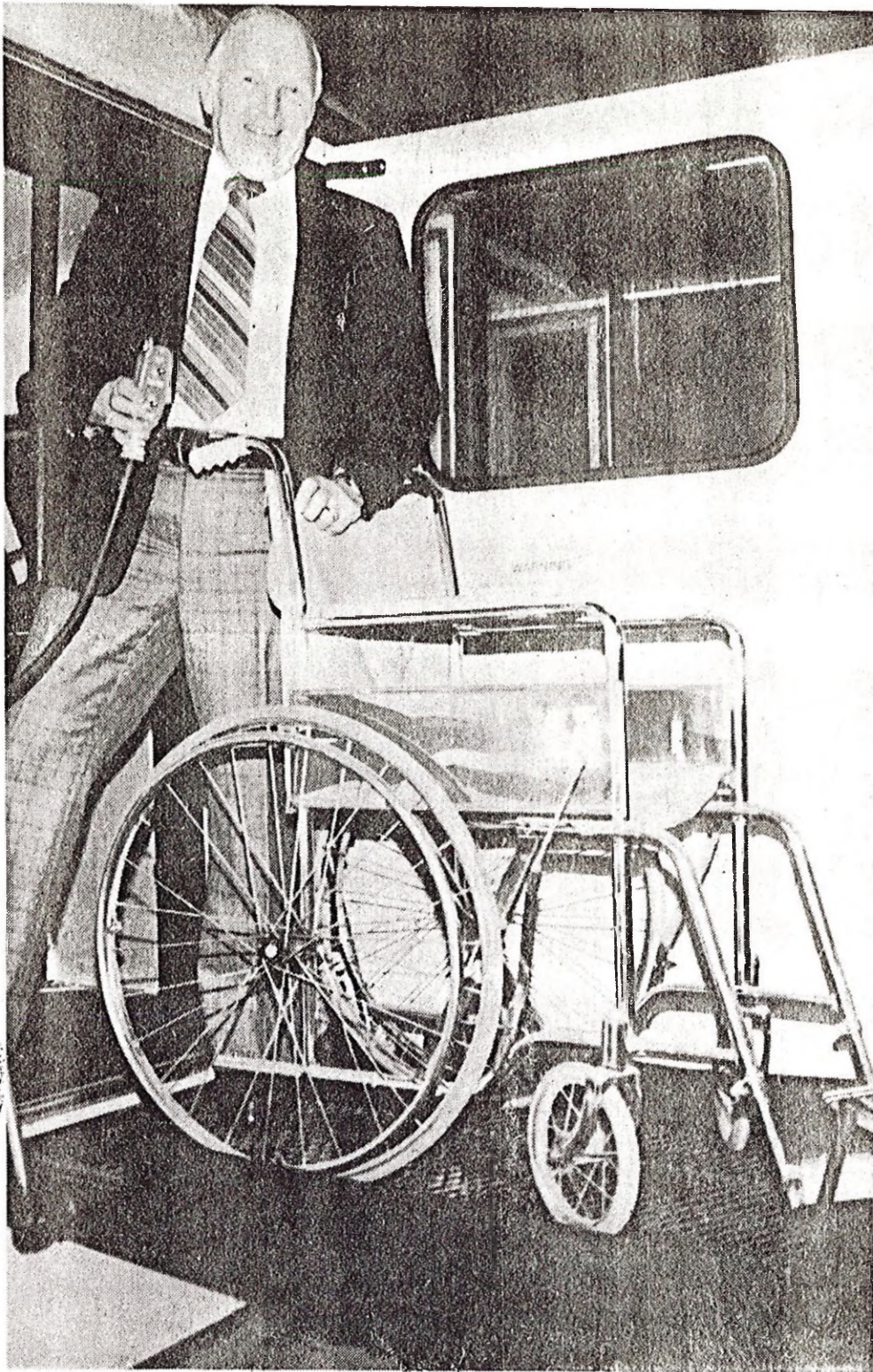
Macnab customizing includes special seating, handrails, auxiliary steps, special emergency escapes and wheelchair and ambulatory restraining devices.

Delivery of the Macnab product can take from five weeks to six months depending on the equipment ordered.

Mr. Haycock is expecting a good year for business and he partially attributes this to the fact it is the "Year of the Disabled."

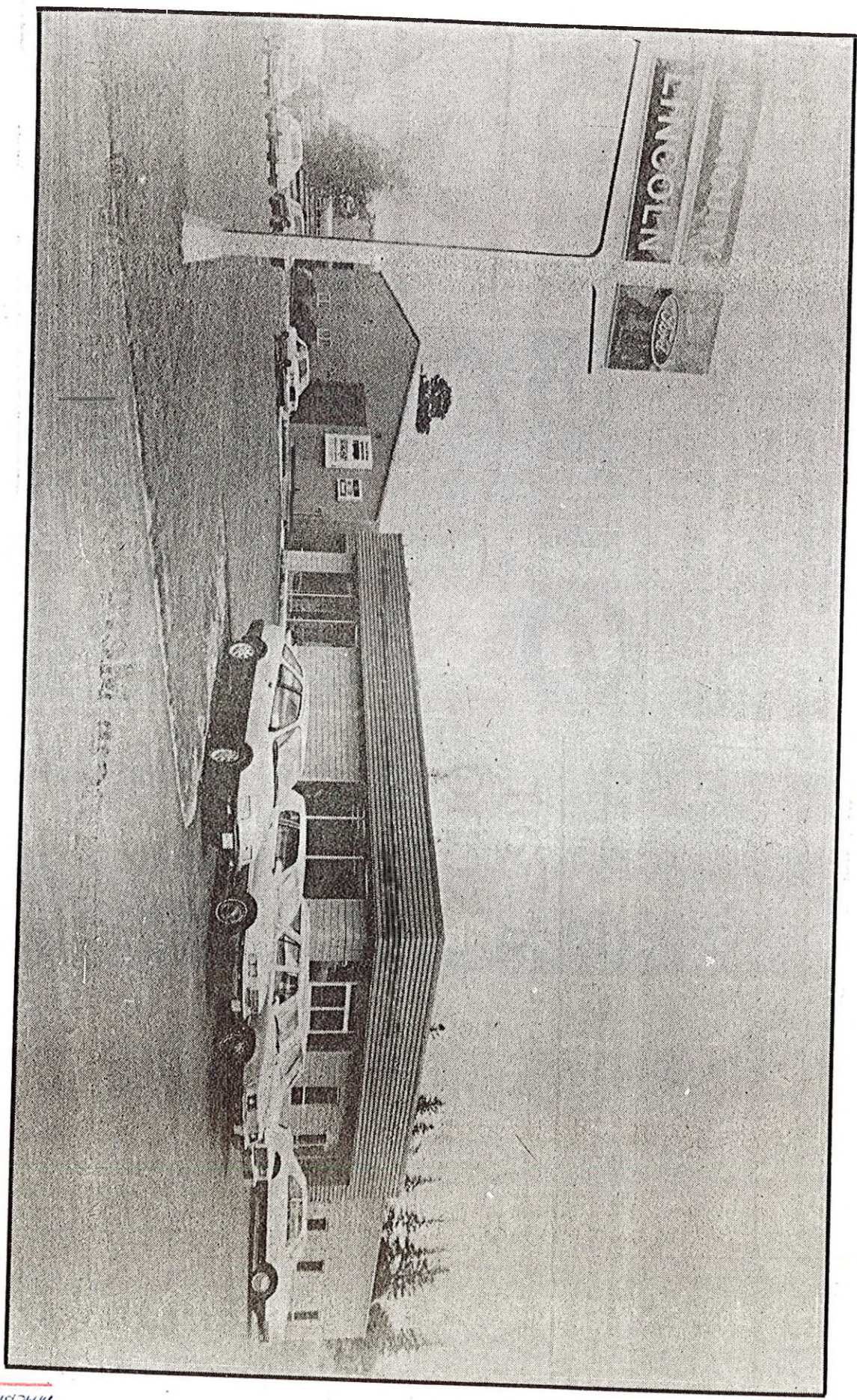
That would be good news for the local firm and equally as good news for the physically handicapped. The more buses with lifts means more handicapped persons can get around, one of the many objectives of "Year of the Disabled."

INGERSOLL TIMES  
February 18, 1981



Merv Haycock, in his own way has been helping the handicapped for years. He is the special equipment manager at the bus sales division of Macnab Auto Sales Limited on Bell Street. One piece of special equipment, which has tripled in sales the past two years, has been hydraulic lifts for wheelchairs.

August 13, 1986  
McKERSOLL TIMES

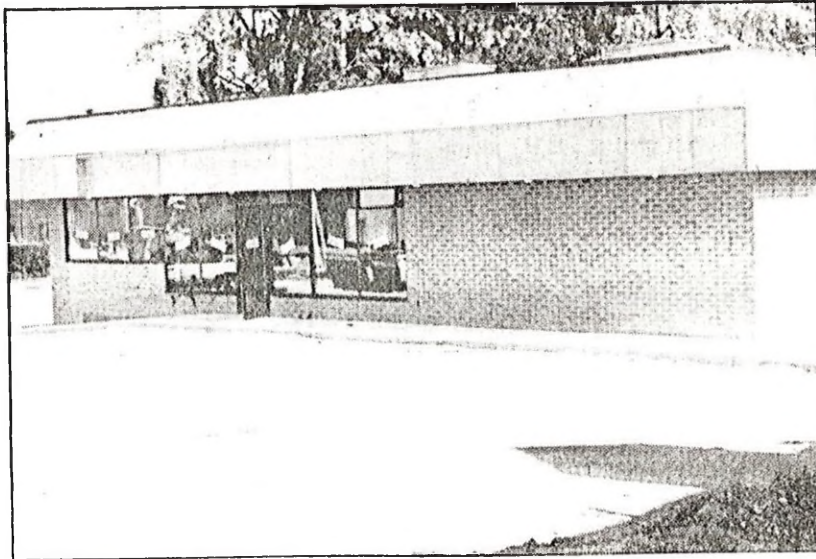


McKERSOLL Auto Sales

## Mac's Milk

Norlon Builders Limited of London is currently wrapping up the Mac's Milk building at King and Whiting Streets with completion expected by this Oct. 1 weekend.

The construction began three months ago on the 2,400 square foot building, developed by Karol Takac of Toronto.



**WHAT IT IS:** Mac's Milk  
**LOCATION:** King and Whiting Streets  
**COMPLETION DATE:** Oct. 1  
**SIZE:** 2,400 square feet  
**DEVELOPER:** Karol Takac of Toronto

INGERSOLL TIMES

September 27, 1989

# Business good at new Mac's Milk, manager says

Business has been good at the new Mac's Milk store at King and Whiting streets in Ingersoll, since it opened Nov. 23, says the manager.

"I'm very pleased with the response (to the new store)," said Dianne Harron. "Business has been very good."

While this is the third Mac's Milk store in town (there is one on Bell Street and a small store on Canterbury Street), Harron said the demand is there.

"There's not very much (retail) over here," she said, adding the store has seen a lot of activity due to its proximity to the CAMI

Automotive Inc. plant.

A native of Ingersoll, Harron and her husband, George, have two daughters, aged 15 and 19. She has been a staff member with Mac's Milk, at the small store, for seven years, the last two as manager.

As a manager (also called dealer), she operates the store as if she owned it, but the property all belongs to Mac's Milk which has a zone office in London and head office in Toronto. The dealer receives a percentage of the sales.

The three full-time adults employed at the new store were hired by Harron whose other duties

include ordering products and stocking the store, as well as reporting repairs to the zone office. Separate crews are hired by Mac's Milk to do inventory and maintenance.

Harron's two daughters work part-time at the new store and at the Mini Mac's.

The new Mac's Milk offers much the same as the other two stores: basic groceries, eggs, luncheon meats, dairy products, candy and magazines. However, its videotape rental machine, once installed, will be similar to the Mini Mac's whereby the customer rents by credit card instead of cash.

Similar to the large Mac's store in Ingersoll, the new store sells hot dogs and fresh submarines and sandwiches which are delivered three times per week.

Prior to her employment with Mac's Milk, Harron worked at two factory jobs. She enjoys managing Mac's much better.

"I love it here," she said. "There (at the factory jobs), it was too isolated. Here, even when you're busy, you can still say hello and ask people how they are."



Dianne Harron, manager of the new Mac's Milk store at King and Whiting Streets, serves up a fresh holdog. Harron was a staff member at the Mini Mac's on Canterbury Street for seven years, including two years as manager. The new store has been quite busy since it opened Nov. 23. (Liz Dadson photo)



---

# Heat pumps manufactured in Ingersoll

---

By MARY BIGGS

Heating and air conditioning costs are constantly increasing, leaving consumers frustrated in their attempts to cut costs.

Over the last 10 years, numerous government plans have been initiated to aid homeowners in weather-proofing their homes, to include weatherstripping, insulation and maintenance. However, in all these plans, one source of heat is consistently ignored.

An Ingersoll company, Marbourn Energy Research Ltd., owned by Mark Kilbourn, has not ignored this source and is using nature to cut heating and air conditioning costs through an Enertran System, making electrical, gas and oil-fired furnaces obsolete and unnecessary.

An Enertran System is basically a heat pump, which has the versatility to both heat and cool at the flip of a switch, using the air, water and soil which nature has provided free of

charge.

Unlike conventional heating systems, which convert energy into heat, losing some in the process, the heat pump transfers heat from one place to another, delivering up to three times more heat energy to your home.

Heat pumps take the heat stored in the water, ground or air, and transfer it to the home in the form of heat. This heat is returned to its source when air conditioning is warranted.

Bill Beacham, technical consultant with Marbourn, said "there is always heat in the ground and in water, even in the winter time." As a

result of the earth's natural warmth, the temperature of water is higher than that of the outside temperature in the winter, and cooler than that of the outside temperature in the summer.

There are three basic types of heat pumps, depending on which source is to be used for heating. The air-to-air heat pump extracts heat from air then returns it to the air. The ground source heat pumps, as the name implies, operates on the same principle as the air-to-air heat pump, but obtains heat from the soil via pipes buried in the ground under the property.

The Enertran System, which is

totally manufactured in Ingersoll, utilizes water as an energy source. This water can be obtained from natural sources such as streams and ponds, or from hookups to a well or through a series of buried pipes running under the property.

The process by which the Enertran System operates is relatively simple. In the heating position, the Enertran System takes the thermal energy out of water when it enters the water coil and directs it to the compressor. A compressor which stores freon, widely used as a refrigerant, directs it to an air coil. A blower directs air over the air coils condensing the hot freon gas to

liquid and moves the heat discharged from the coils into the room air. The cooling process is basically identical and is achieved by adjusting a reversing valve. When water enters the water coil, hot freon gas from the compressor is pumped through the reversing valve to meet it. The circulating water absorbs the heat from the freon coil, condensing the gas into a liquid, which then flows into the air coil. A blower drives the air through the air coils, evaporating the freon and cooling the room air. The process is completed in both systems when the low pressure freon gas returns to the compressor.

---

Ingersoll Times  
March 4, 1987

MARBURN ENERGY  
RESEARCH LTD

# New businesses sprouting up

Ingersoll has seen a surge in the development of industrial and commercial interests recently, both with new businesses and with new owners of existing ones.

Ruth Anne Eaton realized a life-long dream when she recently purchased Marelles Restaurant on Bell Street in Ingersoll. Eaton describes her restaurant as "a family establishment," with hours from 6 a.m. to 10 p.m. Monday to Saturday and Sundays from 8 a.m. to 10 p.m.

"The most important things in owning a restaurant are the quality of the food and friendliness," she said, "but the food is the most important."

Once established, Eaton is hoping to expand the menu to include some dishes such as her homemade lasagna to the already varied menu, including meals from hamburgers to steak. Lunch specials are carried each day at reasonable prices.

Marelles is also fully licensed

under the L.L.B.O.

While some may find enjoyment sitting and cooling off with a refreshing beverage, others will also be dipping into liquids, but this liquid will be water - pool water with the advent of Ingersoll Pool and Spa on Thames St. in Ingersoll. Ingersoll Pool and Spa, which made its appearance as of January 1, 1987, owned by Jack and Norma Vlug, long-time residents of Ingersoll, is designed to help residents find some relief from the upcoming heat waves during the hot summer months.

Jack, who works at the Kelsey-Hayes Foundry in Woodstock, while Norma runs the store on a full-time basis, said they will install a pool

from start to finish, provide all necessary items such as chemicals, as well as service and repair pools.

Although it is early in the season, Vlug said chemical sales have already started.

Both Eaton and Vlug said their openings had little to do with the GM-Suzuki plant announcement, "but it won't hurt," Eaton said, with Vlug adding, "it may have spurred our decision to open."

While the GM-Suzuki announcement may not have been a tremendous incentive for these businesses to open, Tony Oldenhaf, sales manager for Southwestern Ontario for Canadian Business Materials, said it had a certain influence in the company's decision to purchase the

plant on Thomas St. in Ingersoll.

At the present time, this plant, which will be supplying ready-mix concrete to the Ingersoll area, is not officially open. However, Oldenhaf said it was opened to empty the silos and do some maintenance. He was uncertain as to when the plant will actually start production.

As the population expands, so does the need for medical services, with the result the Ingersoll Family Doctors will be relocating across from their present location on King St., into the building which formerly housed Cochrane Pontiac. One new addition, however, will be the new Cowell Pharmacy which will share the same building as the Ingersoll Family Doctors.

INGERSOLL  
TIMES  
March 4, 1987

MARELLES  
RESTAURANT

# Mutual Street market closes; markets suffer slowdown

BY CHERYL STEWART

Since spring, Ingersoll has had two morning markets but business has been slow over the summer. Because of this, the market held on Mutual Street has closed, and will only re-open if interest picks up in the fall.

At the same time, vendors of the morning market held each Saturday in the old town hall say business has not been good this summer. Of the five years since the market reopened, this year's business has really dropped off, some say.

Jim Stannard's morning market, on Mutual Street, opened last fall. It closed on August 13.

"It has been a little bit of everything, but the biggest thing is the lack of business. The customers dropped off first, and then the vendors left," he said.

During a good week, the Stannard market had 12 to 14 vendors. In July and August, it had dropped to four or five. "Business dropped off during the summer and I think the vendors went into the

London morning market," said Mr. Stannard.

The future of the market depends on renewed interest this fall. "We still have the building and we could start it up again. It all depends on whether we will have people wanting to get it going in the fall. I think if we do open it up, it will be through the week," he said.

Jim Fishbach, a vendor at the downtown morning market, feels this summer has been a poor year for the market. "It has been slower this year than last year. We are lacking vendors and when we lack vendors, we lack the customers. If we lack customers, we also lack vendors. It is one big vicious circle."

Mr. Fishbach said he can't determine a reason for the decline in business this year, and said the market has grown continually since it was reopened five years ago.

Although business this summer hasn't been as good as other years, Mr. Fishbach said it has been fair. "But we do need a boost in the fall. I hope it will pick up then."

Another vendor, Jack Savage, said the market hasn't been as popular this year as others. "I think it has been a bit slack. There seems to be a general lack of interest all around. There is a lack of vendors," he said.

Mr. Savage contributed competition and not enough publicity for the lack of interest this year. "The other market (on Mutual Street) may have had some effect. Some of our regular vendors went to it during the winter and didn't come back this spring," he said.

"Also, the signs outside the building (the old town hall) were not up this year. I think people in town wonder if the market is on," said Mr. Savage.

Although vendors feel this has been a slack year, Market Manager George Hacock feels the change of location has made the difference. The market moved indoors this year and most of the vendors have been staying inside. In other years, they have been outside, he pointed out, where people could see them.

"We've had as many vendors as other years. Hacock is optimistic it will start off right, looked worse because there is more space now. It is deceiving.

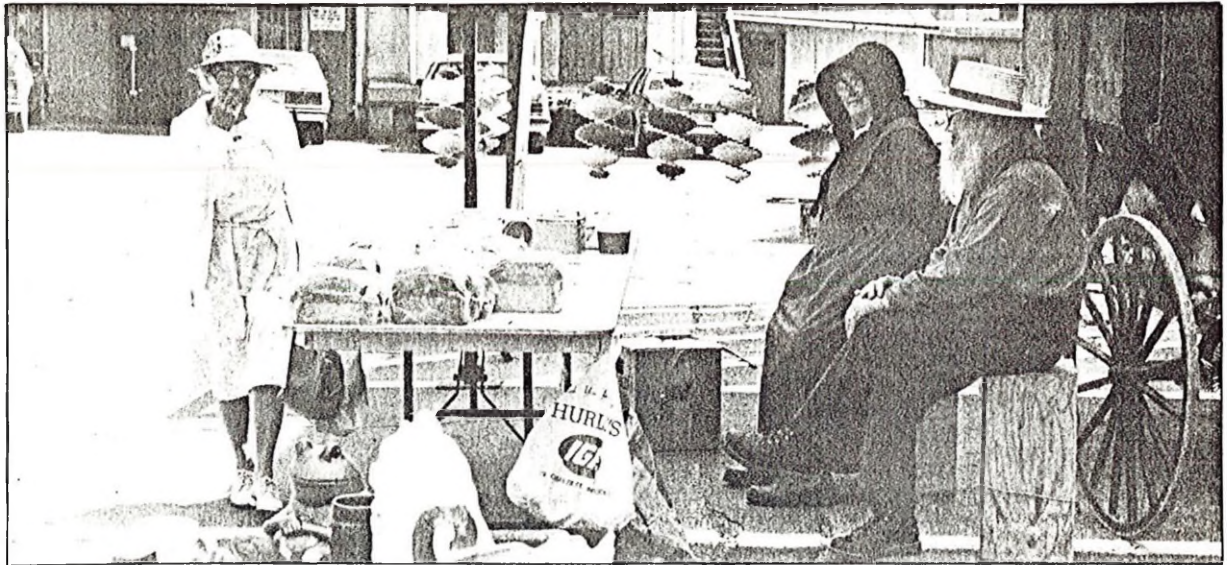
"As far as consumers, I haven't noticed a decrease in numbers. Last week it was really busy. We had 12 vendors. Our biggest week last year, we had 20 vendors and that was at Cheese and Wine time," said Mr. Hacock.

"It may be down a little bit, but I am not too worried about it. I think it is important Ingersoll still has a morning market. In the five years young that we are, every time we start up in the spring, it is like spinning your tires for a few weeks. People don't realize we have started up and if the market is continuous it will become routine. It is not only important in that respect, but in keeping people in the downtown area on Saturday morning. If we do this, we may keep people shopping downtown all the time," he said.

This is the market's first year for staying open during the winter months. Mr. Hacock is optimistic it will start off right, but expects it could take a while to catch on.

"We should have a base of a half a dozen or more regulars that will be there every week. I think it will be interesting, but it will work. However, like anything, it will take a few years to catch on," he said.

INGERSOLL TIMES  
August 31, 1983



Homebaked goods ranging from bread to pies, cakes and cookies, can be purchased from vendors every week at the town's Outdoor Morning Market. Throughout the summer months, fresh produce is one of the market's main

drawing cards, but other items such as hand-crafted goods, homemade jams and jellies, collectables and books also attract customers.

## Morning market for bargain hunters

What the Ingersoll market lacks in size, it makes up for in variety and character.

Fresh produce, hand-made wind chimes, back issues of Reader's Digest, and fresh bread, the market has just about everything you're looking for, and some stuff you didn't even know you needed.

"It's great for the area. You don't have to use your car. You can just walk here," said Jack Savage, who helps run the Saturday morning market for the Ingersoll Chamber of

Commerce. Savage, who has been setting up shop just outside the old town hall for about five years, said the market offers older people a place nearby to find fresh produce and a bargain or two.

Savage said he is an avid reader, and the over 3,000 books he sells at the market show this to be an understatement. He usually pulls in to the town hall market around 7 a.m., his books in tow on a make shift book-mobile. He said that before the town hall was closed, the market was larger as vendors set up shop in the shade of the market

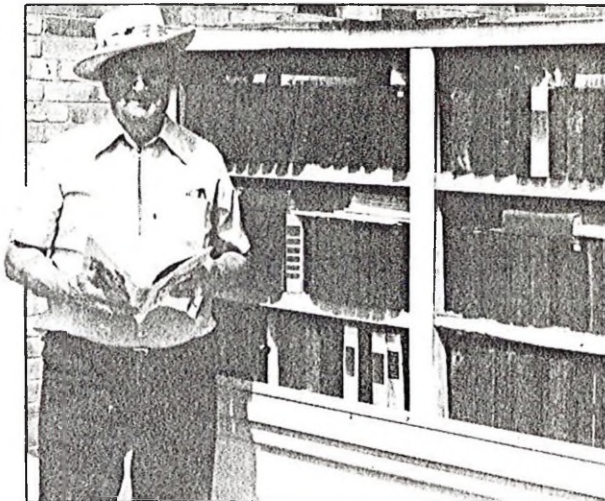
building.

From 7 a.m. to 12, from May to October, the Ingersoll Market is open to interested bargain hunters. But you better get there early. According to Larry Pepper, customers arrive early in the morning to get the pick of fresh vegetables and fruits. Pepper, who was selling radishes and cucumbers, said he finds a loyal

group of customers attend the Saturday event. Although his attendance has been sporadic over the last few years, Pepper said that business is generally good.

"It depends on the weather," he said.

But why should a little rain stand in the way of fresh bread or a good book?



Jack Savage is one of the vendors at Ingersoll's Outdoor Morning Market.

INGERSOLL TIMES

July 29, 1987

# Two new businesses join downtown area

Two new businesses are opening in town with the hopes of making a go of it despite the economic times of today.

Maxwell's Studio, located at 159A Thames Street South, officially opened June 10 and so far business has been good, according to owner Jack Maxwell. "It is

coming along very nicely. I have had a nice response so far," he said noting people have been wandering in to see the store.

Mr. Maxwell has been in Ingersoll for eight years and sold real estate and

advertising during that time. Before that, he had photographic studios in Owen Sound and Wingham. Photography runs in his family and he learned the trade from his father besides taking a course from Kodak.

Maxwell's is mainly a studio business, but Mr. Maxwell is offering many other services including picture framing, photo finishing, servicing and sales of cameras and equipment, film and passports.

"There is only one other photographer in town, so I thought there would be room for one more due to the fact Woodstock has seven or eight and a lot of people probably go there," he explained as one of his reasons for opening shop.

"There are no other camera shops in town," he added.

The Bunnery and the Pop Shoppe will be opening soon at 25 King Street West.

Owner Ralph Moesker said he will be bringing the fresh buns and bread from Woodstock everyday including 16 varieties of buns and four or five different breads.

He said he opened the business for the challenge and noted it is the first time he has gone into business for himself.

"Times are tough but people still have to eat. I feel there is a need for these services. I think people enjoy fresh bread everyday. You can't beat it. With the summer and people eating outside, they want this type of thing," he noted.

Ingersoll Times  
June 16, 1982

Maxwell's Studio

# New owner takes over McHugh Tire operation

McHugh Tire will continue with business as usual in the same location under the new ownership of Simcoe Tire Service with only one small difference.

"We're going to change it to McHugh 1988," said new owner Dick Brane, who also owns Oxwood Tire in Woodstock.

Brane pointed out that Simcoe Tire has more people and experience so he feels the firm can run the shop more efficiently. The Ingersoll location will now back and be backed by the two other shops in Simcoe and Woodstock.

"We're going to be able to offer a better quality tire at lower prices," he said.

The shop will supply and repair tires for cars, trucks, farm equipment and heavy machinery, as well offer computerized alignment and

mechanical service 24 hours, seven days a week.

"I'm hoping to expand it," said Brane. "We're going to have everything they had and more."

At the moment the shop is staffed by manager Jeff Wade and one of the former employees of McHugh Tire, Jerry Esler. More staff will be added as the business progresses.

"It's basically the same as what was in here, just under a new ownership," said Wade. "We're just kind of cleaning up and working at the same time."

Esler said, "Once people know we're open again we'll pick up the business."

INGERSOLL TIMES

March 2, 1988

# McHugh's closes

McHugh's Tire and Battery will close its St. Andrews Street doors at the end of the month after 26 years of service.

In a written statement, owner Mike McHugh said the decision to close the business resulted from several reasons. Present Manager Tim McHugh, one of six sons, decided to leave the post he has held for about 11 years to enroll in a business administration course.

None of McHugh's other sons expressed any interest in taking over the family business.

McHugh, who has not been active in the tire business for the last 20 years, said he will concentrate all of his efforts on the parent company, Ingrox Limited, a commercial and industrial development firm based in Ingersoll.

A piece of land west of Thames

Street between Victoria Street and the Canadian National Railway line which is owned by Ingrox was recently rezoned from industrial to commercial property.

Although there are no plans for development of the land at this time, McHugh decided that at a time when "Ingersoll is entering a dynamic growth period it would be better to concentrate all our attention and expertise on the development and building of Ingrox."

Of the two other McHugh Tire and Battery employees, one will be absorbed into another McHugh-owned company and the other has accepted employment elsewhere. McHugh also owns Ingersoll Rent-All.

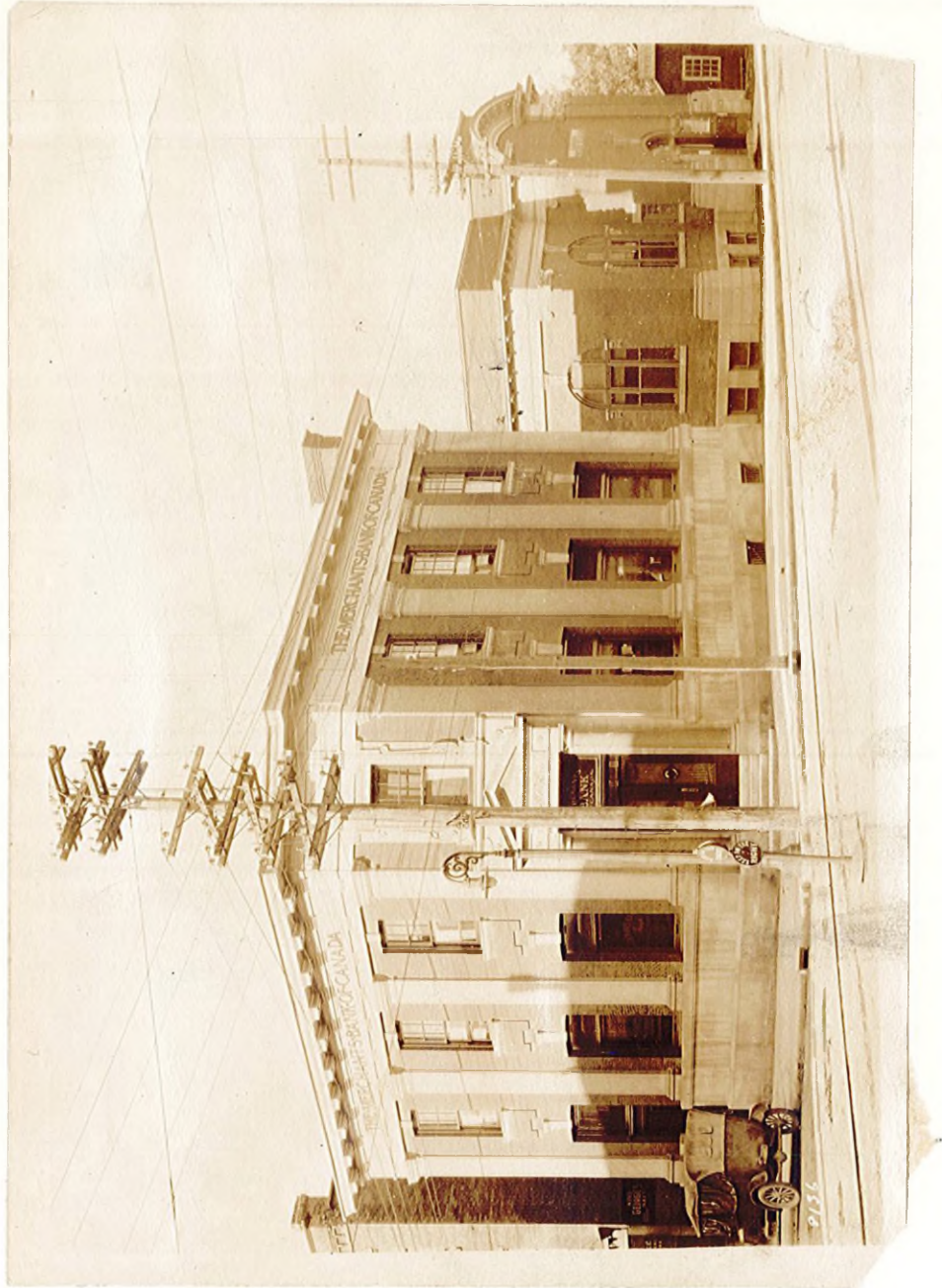
The business will close its doors on December 31 at which time the building will be leased. Their present stock is being offered to customers at reduced prices.

INGERSOLL TIMES

December 22, 1987

corner Thames & Charles St.

MERCHANTS BANK of CANADA





# Fine Mobile Homes Turned Out By Firm

(EDITOR'S NOTE: Everything from hockey sticks to chocolates are made in Ingersoll and the town is proud of its varied and many industries. This is the fourth of a series of stories telling about the various items that are manufactured in this town of close to 7,000. Today's story tells about the production of mobile homes at Mid States of Canada. A story in this industrial series will appear each Monday in the Sentinel-Review.

Strangely enough, a town without a trailer park or an area without a trailer park like the Ingersoll area, has within the town limits a firm which puts out from six to eight coaches a day in peak production. This is the Mid-States of Canada, Limited. From its long rectangular building, located at 50 Thames street south, the company executive hopes 1,000 mobile homes will roll yearly. Color schemes on the finished product vary from the popular yellow and white in Quebec to the light green or blue in the west.

Since the company started production several years ago, the general manager and president of

the Canadian branch of the Mid-States Corporation, William A. Miller draws up the blue prints for the special Canadian qualifications. From there the average size homes of 41 by 10 feet are made on an assembly line by workmen who, at full production, number from 180 to 200.

At the back of the long building, workmen bring in iron girders which are welded together to form the base and trailer hitch. While this is being done, the sub-floor is made of a two by four base, plywood is being added in an inverted position adjacent to the frame. Heating ducts and insulation are next on the agenda.

### FRAME LIFTED

By the use of large overhead pulleys from the ceiling the frame is lifted over to the sub-floor where they are joined together and the wheels are added. The base is sprayed and undercoated before it is again inverted for further work.

Further down the production line, the floor is tarred and a tile finish added. Beside this, the walls of the trailer are being built on a jig in an upright position. Two by fours and two by twos of various lengths are nailed to position which holds the plywood siding. The ends of the construction are made in a similar way.

The walls and ends are joined to the base before the next operation, the roof, is applied. This sub ceiling like the sides is made on a pattern.

After the roof is added by another crane the inside construction begins. Three bedrooms, a bathroom and a living room which are common in the trailers begin here. Carpenters and electricians follow with their addition of cupboards and wiring.

Further down the line an aluminum coating is cut to size and

added in the metal department before the construction is sent to the paint shop. There, where four coaches can be worked on at a time a special seal is added to the interior woodwork to bring out the "burs" in the wood. The burs are smoothed by a hand sander. Varnish is applied to the interior.

### PAINTERS TAKE OVER

Masked tape is put on the sides of the exterior so that the top can be painted one colour and later the side another. One ground coat and two exterior coat keep the painter busy when the rest of the plant is in full production.

From the paint department the trailer is sent to the finish department where furniture windows, stoves, refrigerators and the like are added to complete the process. Trailers bearing the popular name of "Futuristic", "Alouette" and "Saturn" travel from points west to Victoria, east to Halifax and St. John and north to Blind River.

The main executive of the company which includes president William B. MacDonald Junior at the head office in United States, general manager and vice president William A. Miller of Ingersoll, superintendent Mel Smith and sales manager J. W. Gilmartin of Ingersoll agree that

Five Mobile Homes Turned out by firm

Mid States of Canada



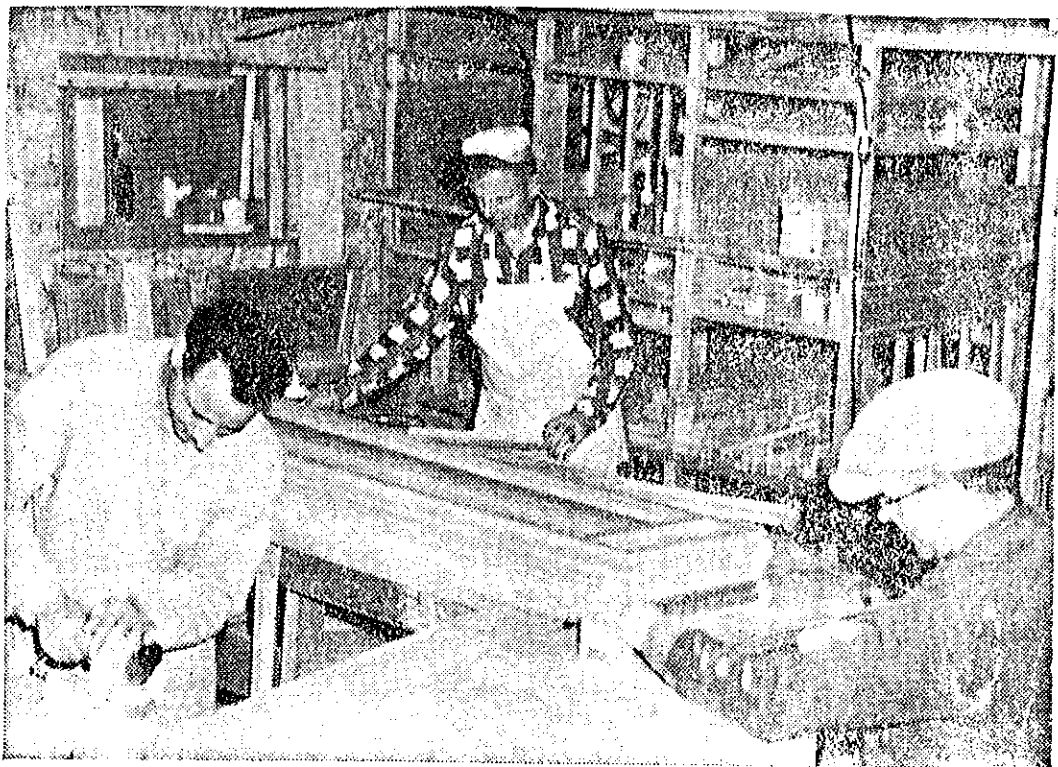
L. SCHIPPER, H. DAWDRY ASSEMBLE PANELS

Fine Mobile Homes Turned out by firm

Mid-States  
of Canada



P. CLARKE, H. DAWDRY INSTALL INTERIOR FIXTURES



G. MOGELLIN, C. RUTLEDGE, D. FLEMMING ON INTERIOR TRIM

# Midtown Motors moves to a new location

By TRACY LONG

The sign above Midtown Motors reads "Open right about now."

The business recently moved to Bell Street, from Thames St., and its owners are optimistic the change in location will help business.

"Hopefully with the new facility, it will draw more of a crowd," Paul Antony said.

Midtown Motors is a father-son operation, run by Abe Antony and his son Paul. It was established in 1938 by Max, Paul's grandfather, and was known as City Auto Wreckers.

It is a modest operation that leases vans and cars. It also sells used vehicles of different makes.

Paul Antony said the previous location was sold because the business was "cramped for space."

The operation employs six people in total, include the Antonys, a licensed mechanic and a body mechanic.

With the staff, the operation will be getting into offering fuller service, Paul said.

This is the first year that Paul has been part of the business. Prior to this year, he attended the University of Western Ontario where he took business courses.



Abe Antony and his son, Paul, stand under the sign at the new location of Midtown Motors on Bell Street. (Tracy Long photo)

INGERSOLL TIMES

January 24, 1990

## What's new in business



### MIKE'S CARPET

Mike's Carpet at 16 King St. E. in Ingersoll, operated by Mike McClintock, officially opened for business July 14. McClintock, who operates the business with the help of his wife sells linoleum, ceramic and mosaic tile in ad-

dition to carpet which he also installs. Store hours are 9 a.m. to 5:30 p.m. Monday, Tuesday, Thursday and Saturday and 9 a.m. to 9 p.m. Friday. The store is closed Wednesday.

# New mini-mall offers antiques and nostalgia

"We were swamped all day long. It didn't let up. It was really fantastic," said Kent Shoults who along with Joyce Kennedy played host to the grand opening of a mini-mall of antiques and nostalgia on Sunday at King Street West.

The mini-mall features room for 10 shopettes which are located inside and an unlimited number of booths outside. On the opening Sunday six shopettes were utilized.

"I hope to have 10 all together and whatever

comes outside," pointed out Mr. Shoults who has been in the antique business 18 years.

Shoults' Antique Lighting and Brass is the name of his business at 345 King Street West. He specializes in old lighting fixtures and lamps and brass and copper polishing.

In the mall with his is Stewart House Antiques owned by Joyce Kennedy. She offers furniture, fine art, china, glass and silver. Mrs. Kennedy has been in the business three years.

Mr. Shoults emphasized the mall will not deal with "flea market stuff" but rather antiques and nostalgia only.

Business hours are 10 a.m. to 3:30 p.m. Tuesday through to Saturday. On Sunday hours are 9 a.m. to 5 p.m.



Kent Shoults and Joyce Kennedy are now open for business of a different sort. It is a mini-mall offering all sorts of antiques and nostalgia on King Street West.

*Ingersoll Times*  
*April 8, 1981*

*Mini-mall*

# Old lamps brighten up Ingersoll dealer's life

By Brian Wilsdon  
for The Free Press

INGERSOLL — Ask D. Kent Shoults what lights up his life and he is liable to say lights.

He's referring to old lamps and fixtures, of which he figures he has the largest collection in the country.

His 100-year-old, two-storey, 10-room home here is filled with antiques and some enthusiastic customers at Shoults' Antique Lighting and Brass, the shop he runs behind his house, get tours.

Shoults says he learned the trade by spending 10 years working for an antique dealer and auctioneer. About five years ago he decided his own business would specialize in light fixtures and now, he says, customers across Canada drop in or send their antique lamps to him for restoration.

When he restores a light, he puts it back in its original state, using old parts that fill drawers in his storage rooms.

His "favorite ones to do up for people" are the combination gas and electric lights popular from about 1900 to the 1920s. But there are also the wickless whale oil lamps used by the earliest European settlers, the kerosene oil lamps in vogue in the early 1800s and the gaslights that were introduced about 1900.

By the 1920s, electric lamps had arrived. Most of them were made of brass until the early 1930s and Shoults says the more recent brass plating that copies the old style is "garbage as far as I am concerned."

New lamps don't have what it takes, he says. "Light fixtures now just don't stand up."



Brian Wilsdon

D. Kent Shoults is never in the dark about his favorite things. The Ingersoll man runs an antique lighting and brass shop, with fixtures dating to the 1800s.

LONDON FREE PRESS

JANUARY 6, 1992

LONDON FREE PRESS  
JANUARY 6, 1992

MIKE MALL

# Commercial development slated for north side of river

A commercial plaza is slated for development on the north side of the Thames River, this year. The plaza will be located where United Auto Parts now sits, and will go up in early June, after the wrecker's ball has cleared the UAP building.

Work began at the site two weeks ago, when the main building behind UAP, formerly used by Ingersoll Machine and Tool but vacant for the last few years, was torn down. Once all of the buildings now on the site have been demolished, in early June, the target date for completion of the new development is September.

Ingrox is the firm behind the development, and Mike McHugh, company president, is the man who's making the wheels turn.

McHugh said the plaza will feature three or four commercial

outlets. He is presently negotiating with prospective tenants.

There is only one commercial plaza development now on the north side of Ingersoll but McHugh anticipates quite a bit of growth in this section of town.

"We're getting rid of an eye sore," he said, and replacing it with an attractive, new plaza.

The plaza's design has not been completed. McHugh said the number of retail outlets within it will depend on the number of tenants. He estimated the project will cost about \$800,000.

The front of the plaza will face onto Thames and Victoria Streets, with parking along along those streets as well.

The property was rezoned from residential to commercial last year by town council.

Angus McLean, manager of UAP,

said his company will be relocating to Carnegie Street where it will be building a new facility. The firm has been at its present Thames Street north location since the early 1970s.

He was unsure when the new UAP building would be complete but said he expects the work to begin soon.

Since UAP opened its doors for business in Ingersoll in 1962, McLean said it has relocated three times. Despite the woes that may come with relocating again, McLean believes that continuing the town's commercial sector across the river to the north side, is positive growth for the business community.

"Anything like that will be an improvement to the town," he said of the new plaza. "There really isn't a lot of room for new development in the core area because of railroad tracks or flood plain land."

INGERSOLL TIMES

February 24, 1988

## Site plan OK

INGERSOLL — Site plan approval was granted by town council's planning committee for a land parcel owned by a local developer, Ingrox.

A convenience store, doughnut shop and other retail outlets are proposed for the property at Victoria and Thames streets, the former site of UAP. The land is zoned central commercial.

SENTINEL REVIEW

March 7, 1989





**WHAT IT IS:** Mister C's Donuts and New Orleans's Pizza  
**LOCATION:** Thames Street North  
**COMPLETION DATE:** late December  
**SIZE:** Donut shop - 2,000 square feet, Pizza parlor - 1,600 square feet  
**DEVELOPER:** INGROX Limited of Ingersoll

### Mister C's Donuts

The building of Mister C's Donuts, developed by INGROX Limited of Ingersoll, began last week on Thames Street, just north of where Robin's Donuts is located.

The completion date of the donut shop, as well as a New Orleans's Pizza behind it, is set for late December. The donut shop will occupy 2,000 square feet, while the pizza parlor will take up 1,000 square feet.

Negotiations are currently underway with a prospective tenant for the remaining 1,600 square feet.

The second phase of this development involves finding tenants and constructing buildings for the other 4,000 square feet of property which will open onto Victoria Street.

INGERSOLL TIMES

September 27, 1989

# Mister C's Donuts opens

By MARY ANNE STEPHENSON

A bright colorful interior, a friendly atmosphere and a delightful array of baked goods await the customer at Mister C's Donuts which opened in town Jan. 19.

The "C" stands for the first initial in owner Marty Cohen's last name.

The donut shop has met with a good response from Ingersoll residents, according to manager Lauszus Lothar.

Lothar, a Brantford resident who plans to move to Ingersoll, said he had been looking a long time for a business opportunity when he discovered Mister C's Donuts wanted to open a store here.

Linda Reid of the company's head office in Markham said Ingersoll was chosen as a location for the new store because it was "a good idea." The company recently opened stores in Aylmer, Tillsonburg and Delhi and has a total of 50 stores in operation or under construction.

Lothar found Mister C's Donuts to be a good business prospect because it offers a quality product. From the freshly-baked donuts to the specialty items, such as pizza pretzels, fancies and soup and sandwiches, the store offers a wide and appetizing menu.

Open 24 hours-a-day, the shop offers a 15 per cent discount for seniors every Tuesday and a deal on



Lauszus Lothar, manager of Mister C's Donuts, stands with clerk Tammy in the newly-opened donut shop on Thames Street in Ingersoll. (Mary Anne Stephenson photo)

coffee and donuts every morning from 6-10 a.m.

Lothar said he is proud of the friendly working atmosphere in the store and believes this amicable attitude is passed along to the

customer.

A grand opening is planned for Feb. 24 from 11 a.m. to 3 p.m. Free coffee and donuts will be served, as well as free pop and balloons for the children.

INGERSOLL TIMES

February 21, 1990

# Ingersoll's female cabbie playing it cool

By ERIC SCHMIEDL  
of Ingersoll This Week

Mary Mills owns Ingersoll's Mr. Taxi — but she doesn't like being referred to as "owner."

Or "boss," for that matter.

"The guys call me boss, and it ticks me off.

"I'm not the boss.

"I just look after the upkeep of the cars and the paying of the bills. I'm a worker here," Mills says.

She also drives, she added.

Mills — the first and only woman cab-company operator in Ingersoll — said she got into the business because of a dare.

"A guy told me I couldn't get my (taxi driver) licence," she said.

To get her licence, she filled out an application that had to go through the police committee and on to town council.

After Mills got her licence, she figured she may as well work for herself instead of someone else, and Mr. Taxi was born.

"That's exactly why I started it — because a guy told me I couldn't do it.

"I don't like to be told I can't do something," she said.

Because she's a woman, Mills said she initially had to deal with a "you're out, dead or alive, in six months" attitude in a male-dominated field.

She's fought that attitude for 10 years, she added.

"When people say, 'you're closing up,' it makes me more determined. I want to close up on my own (terms).

"I want to be treated as a person, not a little girl.

"(Wome) have just as much right to try" as men, she said.

There are times when Mills regrets getting into the cab business — "about 20 to 30 times a day . . . but I still keep going."

The challenge of working with people is something about the job she enjoys.

Impatient people are one of the bigger problems in dealing with customers, she said.

Sometimes alcohol can compound people problems.

"Let's face it. Everbody has an attitude when they've been drinking. We get the odd idiot, but on the whole, it's not bad at all," she said.

Mills said she doesn't go into bars to pick up fares and instructs her employees — she has four or five full-time and seven or eight part-time people on staff, including drivers and dispatchers — to do the same.

"I refuse to go into bars.

"I don't figure we should have to drag them out," she said.

She added she'll call a bar if she's outside waiting for a fare rather than enter.

However, drinking isn't at the root of most of the trouble that she's run into.

"They don't have to be drunk, they can be sober . . . it doesn't matter.

"It's mostly just people's attitude.

"Some of them can be pretty obnoxious," she said.

Each situation has to be dealt with as it comes, she added.

One fare she had turned out to be a problem after she drove him from the hotel to the liquor and beer stores to pick up two cases of beer and two bottles of booze.

The guy got "rude and crude," she said.

She asked him to get out of the car. He wouldn't leave.

Mills said the man was a lot bigger than her, so "he figured, no problem."

He figured wrong.

Grabbing one of the cases of beer, she warned him "you've got five seconds to get out of this car."

He still didn't get out and the case of beer was made into frothy history on the pavement.

Eventually, the other case and both bottles met the same fate after warnings from Mills.

Later, when the police arrived, the man thought Mills would have to pay for the alcohol. He ended up having to pay for both his fare and the hour the incident took out of her schedule. He didn't get a cent out of her for the alcohol, either.

"The guy figured he was going to make me pay for the stuff.

"He was some cheesed off," she said.

She doesn't believe in the adage "the customer's always right."

"If they've got a just cause, I'll listen to them.

Someone isn't automatically right because they're a customer — and she treats them all the same.

"It doesn't matter if they're millionaires or drunks" she said.

Some fares she picks up are bad,

but there are also the good ones.

On one occasion, Mills picked up an elderly woman who apparently liked her independence. It was raining and Mills got out of the cab to help her.

That move turned out to be a mistake.

Mills explained the woman, gripping an umbrella, told her "If you don't let go of me, I'll hit you with this umbrella."

Exercising some caution, Mills let the woman help herself into the cab.

And that move got her into trouble too.

"Some lady across the street saw us and gave me the proper devil for not helping her."

"Little things like that kind of make your day," she said.

A mellow attitude helps in dealing with day-to-day difficulties, Mills added.

Taking each day as it comes is part of Mills' philosophy.

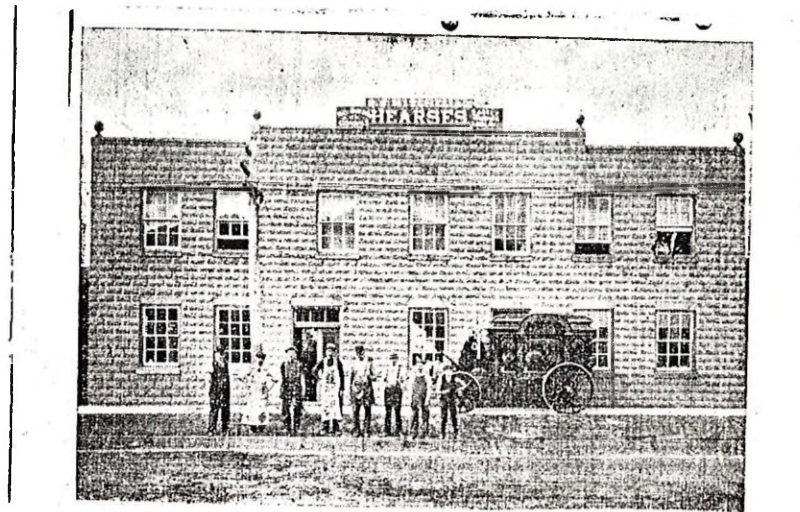
"Today's here. You deal with today," she said.

SENTINEL REVIEW  
December 12, 1989

MAR  
TAYL

In-D-12 May 3 62

MITCHELL + CO.



TRIBUNE

May 3, 1962

# Donut Shop to open in former gas station

Business development is off to a good start in Ingersoll as Development Officer Ted Hunt reported construction values increased over triple of that reported for January and February of last year. Among the permits issued was a \$20,000 permit allowing the reconstruction of a service station on Canterbury Street, soon to be a donut shop and restaurant.

Andrew Theodoropoulos of Tillsonburg, owner of Mom's Donut shop there, hopes to open a second shop on the Canterbury Street site within three weeks, offering dining and takeout services. The selection will include hamburgers, steaks, Italian foods, fish and chips and of course, donuts. All items are popular in his Tillsonburg store said Theodoropolous, noting that prices in the new restaurant will not exceed \$1.85.

Theodoropolous said the total renovation costs will be close to \$145,000.

Meanwhile, Hunt said his "crystal ball" predicts a good year for development in Ingersoll. In this year's first two months, construction totalled \$100,000 while in the same two months last year, construction

totals reached only \$30,000. He said construction is always slow in January and February.

The rest of the year will be good, forecasts Hunt, who highlighted Fruehaff tractor trailer fabricators as the largest contributor. Hunt added that a \$120,000 permit was issued to an Ingrox development, Gledhill Transport Ltd. on Oakwood Street, who are adding to their facilities.

According to owner-manager Andy Theodoropoulos of the new Mom's Restaurant and Donut Shop, business has been great and his is very pleased with the interest and encouragement shown by the people of Ingersoll. Situated at the corner of Harris and Canterbury Street, near the town limits, this enterprise was officially opened April 15, and presently employs 11 people, including cooks, cashiers and waitresses.

Although the building has just been completed, Mr. Theodoropoulos intends to improve the setting of his business by putting in a paved parking lot, installing sidewalks, and planting some flowers around his shop in the near future.

Andy first came to Canada from his native Greece in 1956 and eventually set up four donut and pastry shops in Montreal between 1962 and 1968. During this period, one of his most successful ventures was the leasing of a "Donut Puff" shop on the Expo '67 site in Montreal. He also took a six-month course in Business Management, administration and production in Boston around this time.

In 1968, Andy sold his businesses in Quebec and moved to Ontario and became district supervisor of five Mr. Donut stores in the London and Kitchener area. He then set up three of his own Dutchess Donut shops in Kitchener and Woodstock the following year and opened up his first Mom's Donuts shop in Tillsonburg in 1970.

"I hesitated at first to consider operating in Ingersoll at this time because a few acquaintances of

mine had a negative attitude towards the town and suggested that some businesses weren't doing very well and there were many empty stores here at this time. But I noticed the town was tending towards prosperity during the next couple of years and first inquired about setting up here in 1974," said Andy.

Mr. Theodoropoulos eventually purchased his present site from Hugh Marriot last December and began converting the gas station into a restaurant and donut shop. "I want to make this restaurant ap-

peal to families and any people who come here just as they are so they can relax and enjoy some good food," said Andy. Although this restaurant specializes in donuts, customers can also order other food, such as fish and chips, hamburgers, hotdogs, ice cream, soup and sandwiches.

You can be sure of fresh donuts at this store because they are made right in the back kitchen. Although he will sell large quantities of donuts to people wanting them for parties or special events, he won't supply other restaurants with his specialty because "They're likely to put them in a case

for a week where they'll dry out and I'd soon get a bad reputation from customers who knew that they were obtained here," said Andy.

Open daily from 7:00 a.m. to 11:00 p.m. and Sundays from 10:00 a.m. to 10:00 p.m., Mom's Restaurant and Donut Shop will feature take-out service along with their regular service throughout the summer.

## To Mom's Donuts

# Fresh donuts

# draw customers

INGERSOLL TIMES

May 9, 1979

10-1-1979



Head cook Roger Leveille of Mom's Donut Shop and Restaurant, prepares another string of fresh donuts while owner-manager Andy Theodoropoulos nods his approval. Opened last month and employing 11 local workers, this new business located on Highway 19 has been a great success.

INGERSOLL TIMES

May 9, 1979

INGERSOLL TIMES

May 9, 1979

# After 63 years in business, Jenny Morello closes shop

After spending most of her life in the fruit and grocery business, 78-year-old Jenny Morello, owner of Morello's, is closing up shop. Miss Morello,

commonly known to most of her customers as Jenny, has decided it's time to retire.

In 1902, Miss Morello's parents moved to Ingersoll.

Shortly after their arrival here, they opened up a fruit store in the location in which the store is still situated.

Throughout her childhood Miss Morello worked in the store. "I can't remember how old I was when I first started working," she said. "But when I was 15, I quit school and started working here full time."

In 1937, she took over the complete operation of the store. But, other than changing from the sale of fresh fruit to the sale of groceries, Miss Morello said she tried to keep the store much the same as it was when her parents were running it.

Although she still has a few regular customers, most of her customers now are students. There was a time when she loved to have children come into the store, but not anymore.

"They come in her and just hang out," she claimed. "I've been very happy in this business, I like meeting people - most of them are good. But it's these kids," she said, "they just hang out here."

Miss Morello estimated that in the last two years, youngsters have snatched over \$2,000 worth of cash and goods from her store. "I'm just giving up," she said. "I can't put up with it anymore."

After all these years in the working world, Miss Morello claimed it won't be hard finding things to do. For the winter months she will be moving to Toronto to visit her sister and her niece. She said she will continue to keep her home in Ingersoll but will not reopen the store.

"I'll just sit around," she said in reference to the new spare time she'll have on her hands. "I don't want to do this anymore."

Most of the shelves are now empty and the few remaining items she expects to be gone soon. After all these years, Jenny Morello is finally closing up shop.



After years of business, Jenny Morello, owner of Morrello's, is finally closing up shop. Miss Morello said she has decided it's time to retire.



## INGERSOLL PLANTS IN BIG MERGER

**E. A. WILSON BECOMES VICE-PRESIDENT AND JOINT MANAGER OF MORROW COMPANY ALONG WITH J. A. COULTER, WHO RETAINS PRESIDENCY.**

An important announcement pertaining to changes affecting several local industries was made on Tuesday. It is of special interest to citizens in view of the fact that the annual payroll is \$1,000,000, which will necessarily be a big factor in continuing the substantial progress which this town has been making.

E. A. Wilson of the Ingersoll Machine Company, Limited has joined with the John Morrow Screw and Nut Company, Limited and will officiate in the capacity of vice-president and joint manager. In serving as joint manager he will be co-operating with J. A. Coulter the efficient head of the Morrow Company for many years.

It also has been announced that the Morrow Company has purchased an interest in the Ingersoll Machine Company Limited the American Machine Products Company incorporated at Detroit and will with Wilson and Mr. Mungor formerly of this town, operate them together with the Ingersoll File Company as subsidiary companies to the John Morrow Screw and Nut Company.

At the plant of the Ingersoll Machine Company some \$50,000 worth of new machinery is being installed to make a line of tools not previously made here. Col. F. H. Deacon of Toronto, honorary president and director of the board will devote as much time as possible to the development of the industries here.

Ingersoll Tribune  
Aug 10 '50

MORROW SCREW & NUT CO.



It's hard to believe, but the Morrow Company, which is spread over a couple of blocks and employs about 400 men, began in a small building with a proportionately small staff. This most interesting photograph, loaned to The Tribune by Ernest Moyer, shows the Morrow Co., in the very early stages. The gentleman with the beard is John Morrow himself and the very handsome young man in the waistcoat is J. Anderson Coulter. Descendants of many of the men pictured here are working at Morrow's now.

MORROW SCREW & NUT CO.

## Merger will be of benefit to Morrow firm: Officials

INGERSOLL — The Board of Directors of the Ingersoll Machine and Tool Company Ltd. predicted Wednesday that "the effect of a merger upon Ingersoll's principal subsidiary Morrow Screw and Nut Co. Ltd. will be far-reaching and beneficial."

In a prepared statement, the directors noted that they "have considered the forthcoming share-for-share exchange offer by Ivaco Industries Ltd. of Mariville, Quebec to acquire all the issued and outstanding shares of this company and will strongly recommend its acceptance by all shareholders."

"While both Ivaco and Morrow manufacture threaded fasteners, the operations are essentially complementary rather than competitive. Ivaco is strong regionally in Quebec and areas west while Morrow has good penetration in the Maritime marketing areas. Ivaco is first and foremost a manufacturer of standard catalogue

items while Morrow's major marketing efforts are directed to the supply of special fasteners to the automotive and similar industries.

"In addition to the Ingersoll Machine's production supplying the automotive, mobile home, trailer and leisure time industries, Morrow has a large screw machine operation to add to the industrial diversification provided in some measure now by New York Wire Mills Corporation.

"The fastener industry requires large capital investment for each man employed. A new generation of machinery now being introduced and producing up to three times the rate of equipment calls for some degree of rationalization. It is the view of the directors of Ingersoll Machine and Tool that the merger of Ivaco Industries and the Morrow operation in particular and the total Ingersoll Machine and Tool operations in general will bring substantial benefits to both companies."

# Morrow firm one of tops in America

INGERSOLL — Two sister machine companies here have a current payroll of 250 employees.

They are Morrow Screw and Nut Company Limited and Ingersoll Machine and Tool company Limited.

The Morrow company is one of the top two in its field in North America. It has all the standard machinery necessary to produce the finest products possible, plus sophisticated equipment that is not standard.

The plant contains 150,000 square feet of space. It is situated on a major highway and is serviced by both Canadian National and Canadian Pacific Railways.

The company produces a range of fasteners, including screws.

Ingersoll Machine and Tool Company Limited specializes in producing precision parts and components.

Since its establishment in Ingersoll, in 1914, both the company's sales volume and physical assets have grown.

Publicly owned since 1947, shares of the company are listed on the Toronto Stock Exchange.

While the company is wholly-owned by Canadians, it has done work for many United States government agencies and companies as well as for Canadian firms.

## BUILD HOVERCRAFT

The Flylo 240 which is capable of speeds in excess of 40 miles per hour over land and 30 miles per hour over water is manufactured in Ingersoll by the Flylo Corporation Limited.

Flylo is owned by Ingersoll Machine and Tool Company Limited and the Cushionflight Corporation, with Ingersoll holding the majority of shares.

The Flylo 240 is expected to find a market among sportsmen cottage owners, farmers and other who travel in otherwise inaccessible places.

The machine is an excellent example of engineering ingenuity and of Ingersoll's willingness to adapt itself to new ideas and concepts.

Ingersoll Machine also manufactures standard forge heavy-duty trailer axles.

The range runs from 11,000 pounds per axle. Air brakes are standard equipment on these axles, but hydraulic, Cam Brakes and electric brakes can also be fitted.

SENTINEL

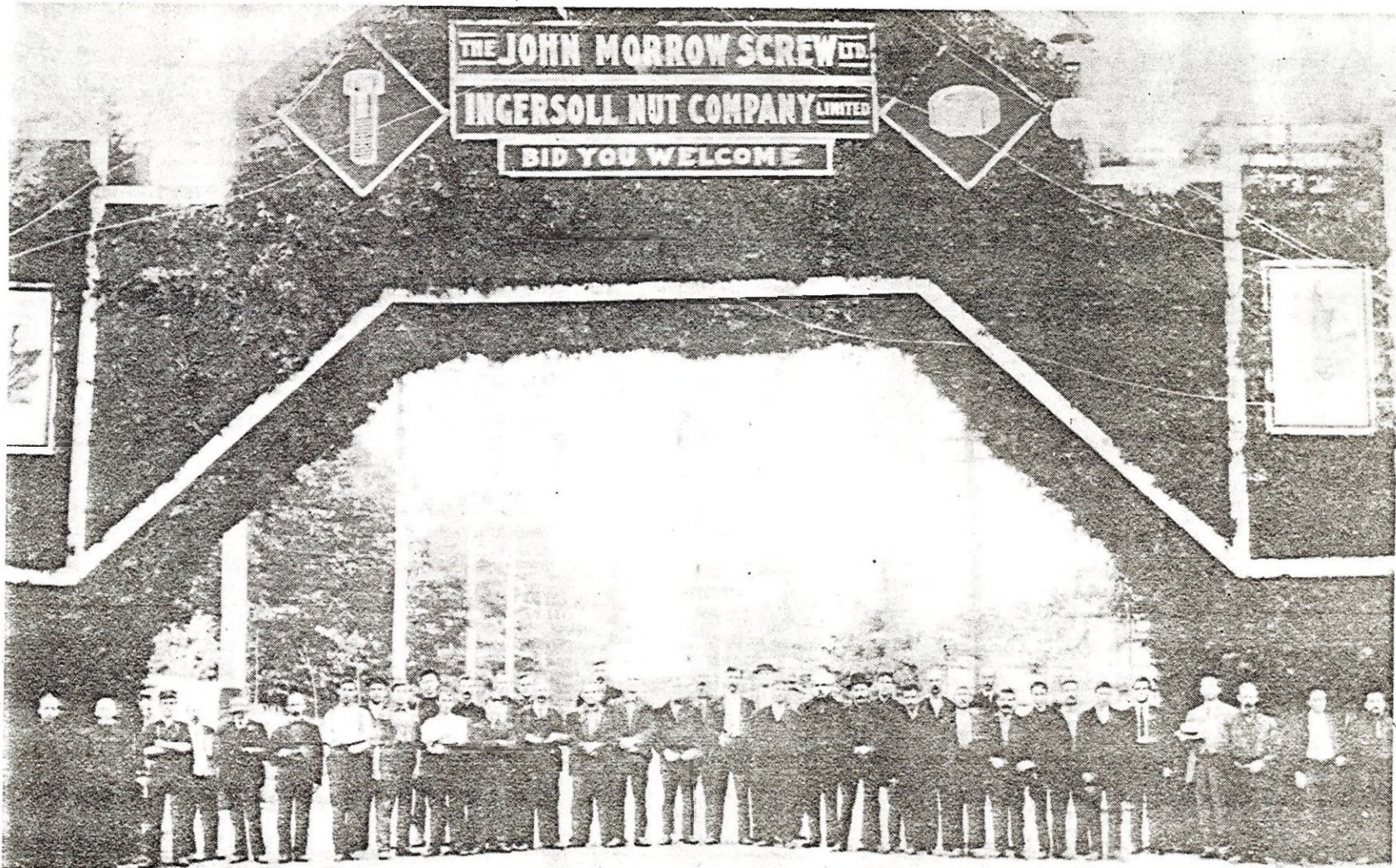
March 20, 1971



Demolition crews have made quick work of tearing down the old Morrow Screw and Nut Company building. Traffic on Thames Street North between Catharine and Carnegie was rerouted last week to allow this giant crane the room it needs to perform. The old building is being cleared to make room for the shopping plaza which will be housed on the site. Meanwhile, developers of the plaza on the former Shelby site, who have had a rocky road since the Ontario Municipal Board approval was obtained for the development three years ago, received their final permit recently giving them the green light. The target date set for completion of this plaza, the Landawn Plaza, is June 30, 1978. As for the shopping plaza proposed for the former site of the Morrow Screw and Nut

Company - approval for a change in the town's official plan for a zoning change from industrial to commercial to permit construction of a shopping plaza on the site, has been approved by both town council and the Oxford County Planning Committee. In order to implement that change however, the town must pass an amendment to the zoning bylaw. This would be done when council meets on January 16, if no objections have been received. This seems unlikely however, since a Toronto legal firm has already indicated they would like to appear in front of Town Council, on behalf of the Landawn Shopping Centres Limited to oppose passing a bylaw to rezone the former Morrow site for a shopping centre.

# THE WAY THINGS USED TO BE



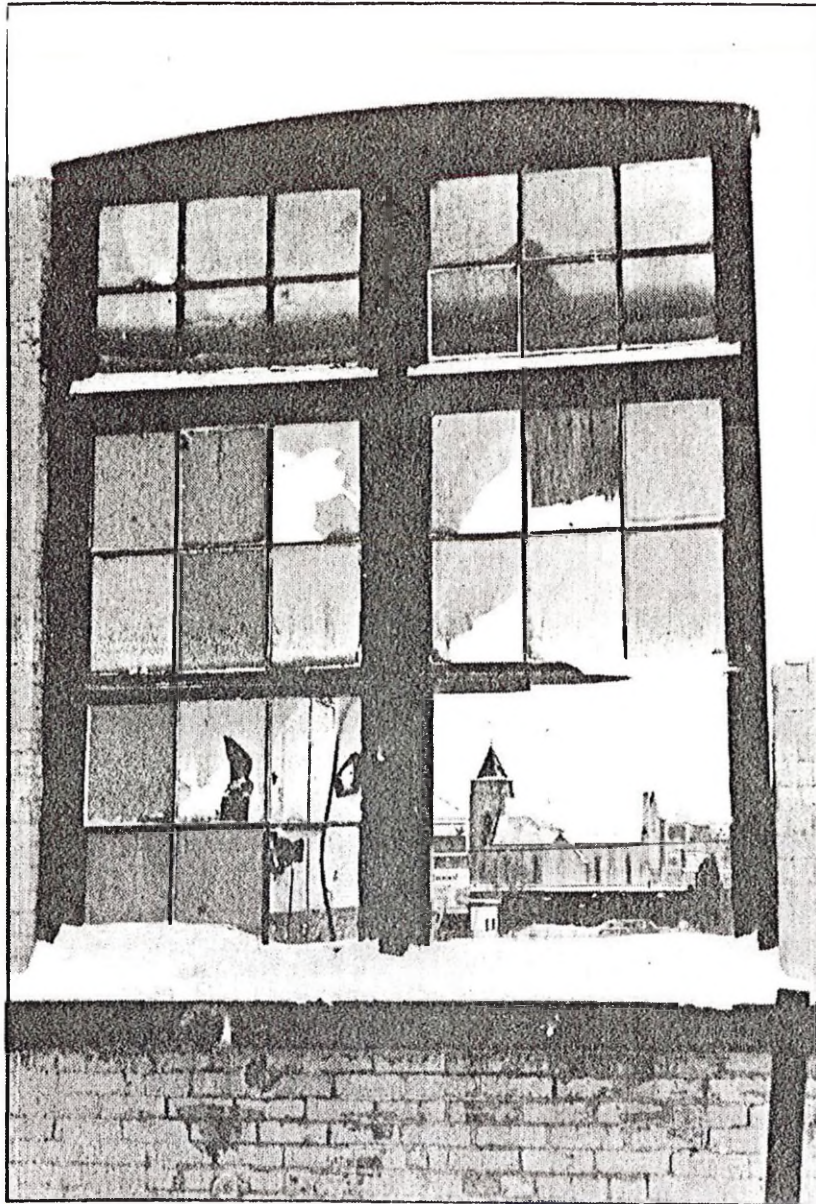
Employees of John Morrow Screw Ltd. posed for this picture more than 70 years ago. The photo was taken in 1909.

The picture was submitted by J.C. Herbert of Ingersoll.

SENTINEL REVIEW

August 28 1925

Morrow Screw & Nut Co.



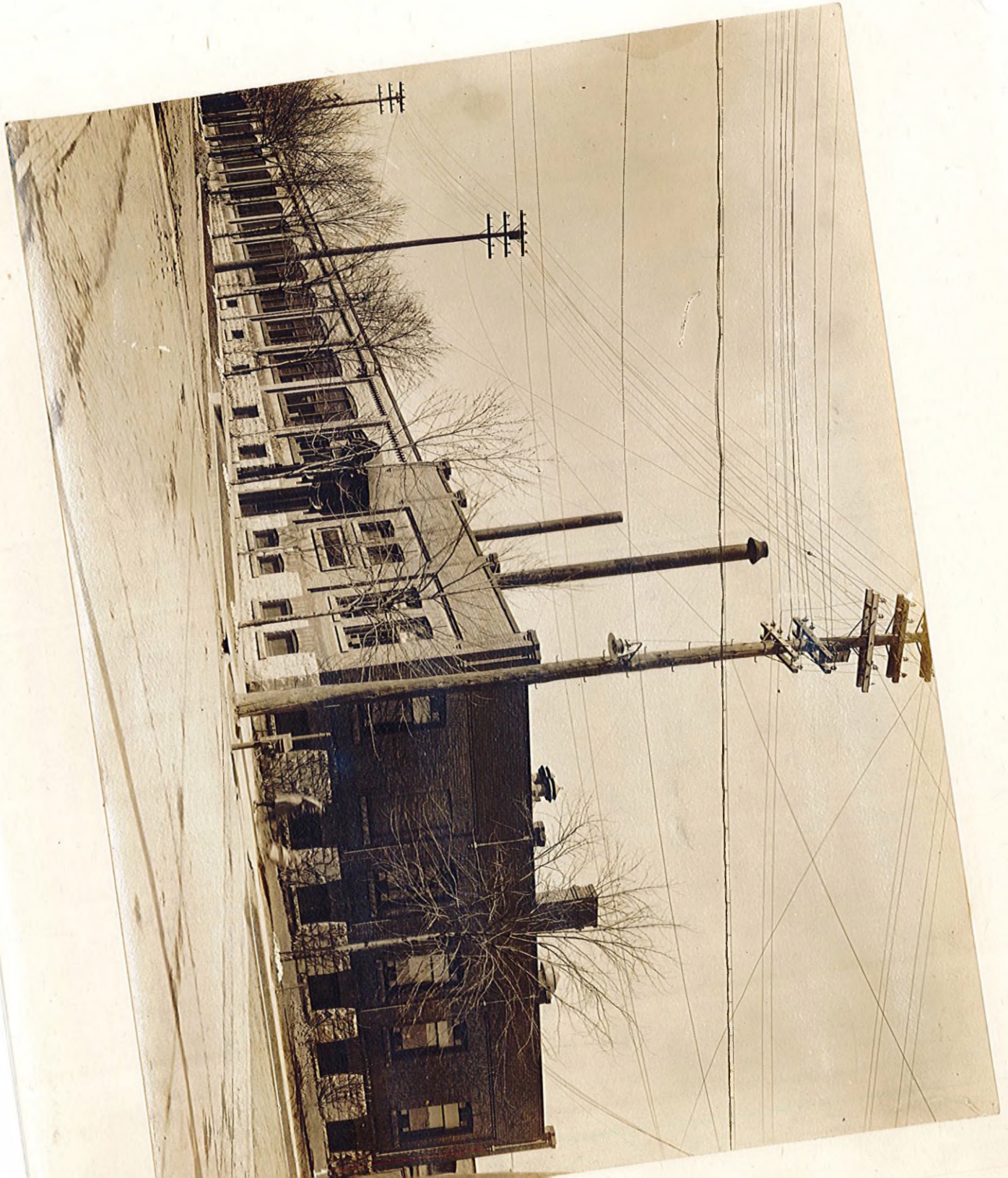
## DOWN IT COMES

The old Morrow Screw and Nut Co. building on Victoria Street near Thames Street is being demolished. The site has been rezoned for commercial development.

*(Staff photo)*

SENTINEL REVIEW

February 13, 1988







100

Ingersoll Nut Co.

## INGERSOLL'S INDUSTRIES.

### A Visit to Nagle Bros. Mills—A Few Remarks Pertaining Thereto.

It has been our custom in the past from time to time to give short sketches of the various industries in our town. Taking advantage of the change in the firm, we will this week have a few words to say regarding the establishment of Messrs. Nagle Bros., builders and contractors. These young gentlemen came to this town about eighteen months ago, comparative strangers, and in conjunction with Mr. Wallace Bell, purchased the business formerly carried on by Mr. A. Matheson.

Our reporter paid a visit to the establishment on Tuesday last and was shown through by the genial members of the firm, who pointed out and explained the working of the different machinery. Commencing on the lower floor, the first machine noticeable on entering the door is the combined planer and matcher, which is the principal machine on the premises and the very best that can be procured. Ten thousand feet of lumber per day can be run through this machine. Nothing but Shimnier matchingheads are used. Next to this is the ripper, which is convenient to the planer, so that the lumber can go through the various processes with as little handling as possible. Then comes the turning lathe, where the banisters, crowl posts, etc., are manufactured, and adjacent to this is the shaper. There is also on this flat a band saw, boring machine, emery wheel, etc.

Upstairs we find the planing machine, which is used principally in making doors. There is also a knife on this machine which can be used in manufacturing window sash. Then there is a machine for making Venetian blind slats, which is composed of seven small saws placed together, the middle one being higher than those on either side, which cuts the piece in twain. Two slats can thus be made at once and with great rapidity. Next to this is the wiring machine where the wires are put in the slats and then strung on the rods. Then comes the boring machine where the holes are bored for fitting the slats in the blinds. We next come to the sticker, which is an important machine and through which all work passes that comes into the shop. There are knives of various shapes for making any kind of moulding. This machine has a capacity of about 5000 lineal feet per day. There is also a saw which can be used for cutting grooves or as an ordinary tip saw. It will cut a half-inch groove or less, as may be desired. There are two moulting machines, one of which is run by steam and the other by hand power. The latter is very useful for light work when steam is not required. Next comes a cross-cut saw to which a dado head can be attached for making door or window frames. There is also a mitre machine which will cut a stick two inches square.

The motive power is furnished by a 25 h. p. Leonard engine and a 35 h. p. boiler.

Although there is not a great variety of machinery, yet, through the ingenuity of the firm, each machine is made to do three or four different kinds of work. Nothing but the best material is used in all work turned out, which is under the personal supervision of the proprietors, and none but the most competent workmen are employed.

A specialty is made of hand stair railing, and in this branch of the business they claim to be second to none.

The mill is 30x50 feet, two stories in height and about an acre of ground is occupied, which is centrally located. The railway runs right through the yard and cars can be unloaded on either side.

An average of ten men are constantly employed. An extensive business is carried on by this firm as is evidenced from the fact that nearly 1,000,000 feet of lumber was made use of last year. As will be seen by reference to our advertising columns Mr. Bell has retired from the firm and the business is now carried on by Messrs. Nagle Bros., who are energetic and upright business men and we have no doubt they will meet with the success which their enterprise merits.

Nagle Bros

# Neighborhood Property Management

BY MIKE SWITZER

Cleaning eavestroughs. Babysitting the family dog. Collecting the rent.

It's all in a day's work for the Rings.

Neighborhood Property Management is a recent creation of Ingersoll residents Bill and Lisa Ring. The company's main function is to offer various forms of assistance to area property owners.

"We try to offer any services that may be needed," Bill said,

"anything from collecting rent cheques and house-sitting to shovelling snow and changing lightbulbs."

Offering a combined total of 10 years experience in the property management field, the Rings are offering potential customers a wide range of services for a reasonable price.

"There are a lot of companies that may do these things, but none that I know of will do it all," Bill said.

The Rings said they feel a definite need exists for their services, and the rate at which their clientele is growing would seem to verify their belief.

Snow removal at an Ingersoll church, property management and maintenance at two strip plazas and management of three residential units were among the Rings' first orders for business. However their services are also available to individual homeowners and anyone else requiring assistance.

Senior citizens in need of help in their home or apartment can contact the Rings for whatever tasks need to be done.

"Some things may sound minor," Bill said, "but they can be tough for seniors, like taking an air conditioner out of the basement and putting it in the window.

"Suppose you wanted to go to Florida for a few months. A lot of people don't realize that some insurance policies require a home be checked every three days or so, or else the policy becomes null and void. We'll keep an eye on things, and even take care of pets.

"We're there to help."

Anyone interested in finding out more about Neighborhood Property Management can contact their office at 425-0907, 24 hours a day.



Bill and Lisa Ring, co-owners of Neighborhood Property Management, are offering their professional services to area property owners. These services can range from rent collection and general maintenance to shovelling snow and house sitting. (Mike Switzer photo)

Ingersoll Times  
March 13 1991

# Looking after seniors is all part of job

Taking care of seniors' needs is a sideline which has turned into a booming business for Neighborhood Property Management.

"This has just taken off," says Lisa Ring, half the venture's husband and wife team. She handles the management side of things but also pitches in to help husband Bill on the labor end.

Before the couple started their own firm, lifelong Ingersoll resident Bill had experience in residential property management. Lisa, who has been in Ingersoll for about 15 years, took care of 18

shopping centres in London for a large developer.

"We just pooled our resources."

She says there are three divisions to the business: property management service, wherein the Rings look after things when landlords are away. They have also done housesitting and babysitting dogs while owners are gone.

Then there is the maintenance part of the venture which entails looking after things like lawn care and snow removal. Doing janitorial jobs inside buildings is part of the package. Among the couple's maintenance customers are Zehr's and Carnegie Square plazas.

Finally, seniors hire them to look after just about anything.

"It's been quite successful," she said. Widows seem especially interested in giving the couple the business.

"It's hard to leave ... (they ask) can you do this, or that? It never ends, the jobs we can do for them."

The seniors' service is something the Rings felt is needed in Ingersoll and probably everywhere else as well, she said.

There are some free services available for seniors but not every-

one is interested in them, she added.

"Some don't want a hand-out. They want a fair price."

The business has been in operation since Dec. 1 and things have been rosy so far.

"We just never dreamed there would be so many calls."

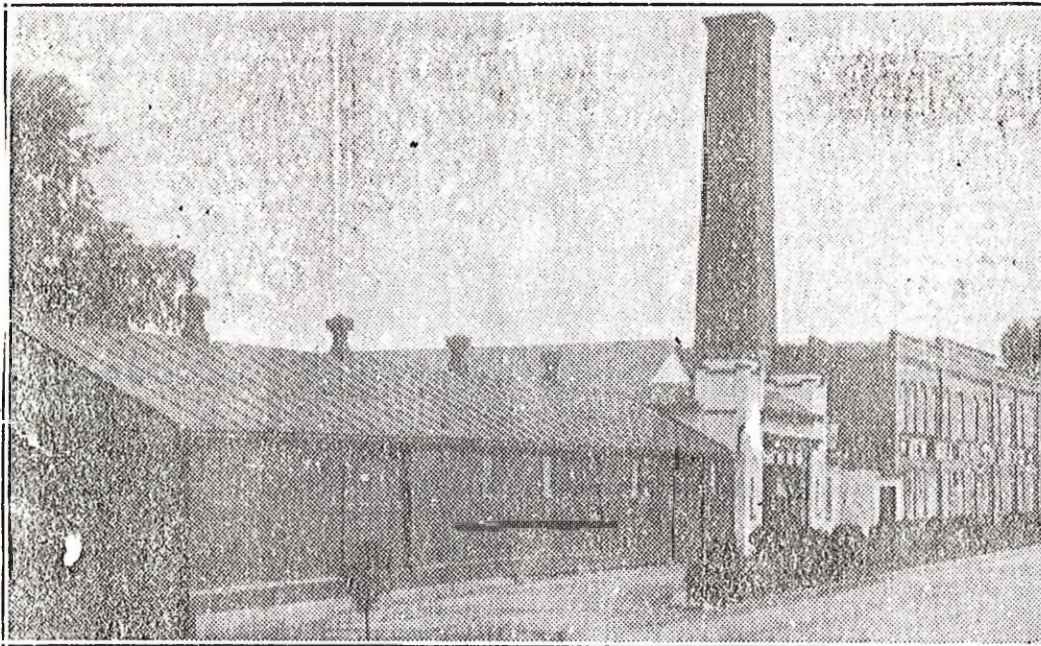


**THE SENIORS SCENE** has been booming for Neighborhood Property Management, said Lisa Ring. The business deals with different types of property-related work.

Daily Sentinel Review - Ingersoll This Week

April 16, 1991

## The Home of the New Idea Furnace and Air Conditioning Company, Ltd.



Fred C. Moore, president, general manager and founder of New Idea Furnaces, Ltd., Ingersoll, is well known as a manufacturer of heating and air-conditioning equipment. A pioneer in the air-conditioning field in Canada, his success is attributed to constant efforts to build a better product in his chosen line.

Here are two views of the plants where New Idea Furnaces and Air Conditioning equipment are manufactured. Now being sold in all parts of Canada, much of the equipment manufactured by the New Idea Company is being used in heating buildings housing members of the armed forces across the Dominion. These pictures of the plant operated by the firm in Ingersoll, Ontario, give the reader some idea of the size of this industry, which is 17 years old this year. The upper illustration shows the original plant, now known as Plant No. 2, and devoted almost exclusively to foundry work. Modernly equipped and staffed by experienced men, it turns out materials which make sound furnaces capable of many years of efficient service. The lower picture shows Plant No. 1, purchased by New Idea Furnaces, Ltd., in more recent years. Here are located the offices, modernly appointed showrooms and workshops where much of the equipment, including that destined for air-conditioning contracts, is assembled. In these two plants years of careful research and study in the designing of heating equipment are built into New Idea products just as each new discovery for longer wear and more economical life comes along. New Idea Furnaces are sold by leading hardware, sheet metal and furnace dealers throughout Canada. There is a New Idea dealer in your community, contact him or write the company if you have a heating problem.

# Furnace Making Not Just "Hot Air"

New Idea  
Furnaces Ltd.

This is the fifth of a series of articles being written by Tribune news editor, Alan Havard, on Industrial Ingersoll. Each Thursday The Tribune will publish another story in this series, bringing into your home the industrial story of your town.

(By Alan Havard)

Furnaces? Just a lot of "hot air". Yes, it might raise a laugh the first time you pulled it, but around Ingersoll there's a million dollar industry that stays in business just by proving to thousands of satisfied customers that there is more to a furnace than just "hot air."

That industry, of course, is the New Idea Furnaces Ltd., and they pride themselves on a large variety of warm air heating and air conditioning units. Their products, in use across Canada, bring satisfied sighs of luxurious relaxation, each of which spells another Canadian who likes the type of hot air you get around Ingersoll.

The New Idea Furnace, originally a Hamilton product, came to Ingersoll in 1926. It was made before then by the Gurney-Tilden Co., and when that firm ceased business the heating division was bought by their sales manager, F. C. Moore, who brought the industry to Ingersoll, housing it on Thames St. South, in part of the former Noxon factory.

### Four Times Bigger

Since then, the company has quadrupled itself in size and expanded into the long Charles St. plant, where the main office and showrooms are situated. Today, something more than five tons of pig and scrap iron are poured daily into molds for furnace parts.

The foundry, where the metal is poured, is situated at the rear of the Thames Street plant, and is one of the most fascinating sections of the set-up. Here, the visitor steps through heavy wooden doors into what appears to be some by-gone amphitheatre of Rome. A huge, high-ceilinged room is covered entirely with a dirt floor and everywhere are row after row of what look to be mud pies steaming furiously.

It is something like a scene from Dante's Inferno when the iron is poured in a sparkling, dazzling stream of liquid fire, into waiting buckets. For anyone who is interested, the heat of the metal when it leaves the melting furnace is 2,600 degrees Fahrenheit. Men bustle back and forth from the towering furnace, their loaded buckets spitting out balls of molten iron that lie glowing redly in the dirt for minutes after they have fallen.

### "Mud Pies"

The liquid iron is poured into "mud pies" which, upon enquiry, turn out to be molds for the castings that go into the making of the furnaces. How they come to be there is just the same principle as making mud pies, too. The pattern is first placed in a wooden frame, then the sand and dirt is packed tightly inside. The pattern is then removed, leaving its imprint in the sand, and it is into that space that the molten iron is poured. It cools off in something like an hour, so great is the cooling capacity of the mud pies they make there.

The castings are then stored, roughly finished and left to await shipment to the furnace-making shop.

The process of furnace assembling has been brought down to such a fine art at New Idea that, to the outsider, there is really very little about it. In fact, it is so simple it seems to be child's play.

The bodies of the furnaces are made from solid sheets of metal which, before they are cut up, each weigh around 1,200 lbs. To watch these huge sheets of steel go into the mechanical shears, and be cut into strips much the same as an ordinary person would slice a piece of bread, is something that gives an indication of the terrific power behind the cutting blade.

From the Shears (there are two, one for heavy and one for light steel sheets) the strips go to the presses, which again exert terrific pressure on them, with a facility that equals a man breaking a match between his thumb and finger.

### Go Into Rollers

The heavy sheets that are to be the bodies are rolled between three slow moving rollers, finally emerging in a complete cylinder. Sheets, mind you, that two average men would struggle to pick up. Once here, they go to an assembly line that resembles a toy railway, with each furnace being set upon a small wagon that runs from department to department on rails.

Welding is the main show from here on, the blue-white flames of the torches fusing the open ends into a solid mass, putting on tops and glueing together grates, doors and dampers.

From the welders the semi-finished furnaces are shipped to the Charles Street plant, used now mainly for storage, where the light steel sides and tops of the big New Idea Furnaces are stored and painted. The component parts are crated, painted and shipped by truck or train, and pretty soon you'll find another person who likes our Ingersoll "hot air."

## **New Idea Furnaces Known for Value Across Canada**

When the Gurney-Tilden Co. of Hamilton ceased manufacturing, Fred C. Moore, brought the heating division of that plant to Ingersoll. Employing approximately 27 and installed in the former Noxon factory on Thames Street this was the beginning of the New Idea Furnaces Ltd.

The name "New Idea" was patented in Canada in 1908. When Mr. Moore brought the plant to Ingersoll he kept the name and added Ltd.

The plant has quadrupled in size since its beginning in 1926. In the year of the flood in Ingersoll, only a little more than a decade later, the management found it necessary to acquire more space. Consequently they purchased their Charles Street building, which had formerly been owned by the Jas. A. Cole Co.

The number of employees varies from time to time, but an average number is 35, according to D. G. Ness.

Mr. Moore retired in September 1951 and A. S. Hallamore is now general manager.

New Idea Furnaces are shipped all over Canada and the name "New Idea" has long been synonymous with good value.

# Study Heating Thoroughly So Furnace Fits the Home

New Idea Furnaces

W. Currie Wilson, director of guidance, Ingersoll Collegiate, with the assistance of senior students of the school, have compiled an industrial history of Ingersoll, which includes a general review, and specific reviews of 10 of the main Ingersoll industries. Mr. Wilson, and the heads of the firms concerned, have kindly approved publication of these articles in *The Tribune*, feeling they might be of interest to all concerned.

The following article about the New Idea Furnace Co., Ltd., is the seventh of 11 articles:

## HISTORY OF THE INDUSTRY

The New Idea Furnaces Ltd. was founded by Mr. Fred C. Moore in 1926 who is now president and general mgr. of the company. The first plant was located on Thames St. North while the plant on Charles St. East, which now includes the light manufacturing, shipping and office, was acquired in 1937. In the beginning the number of employees was about 30, but this has risen to a present total of 125.

In the Thames St. plant the New Idea Furnaces Ltd. carries out all heavy processes required in the manufacture of furnaces from the moulding of castings such as grates, doors and fire-pots to the construction of the heavy sheet-metal bodies of the furnaces. Furnace casings and package air conditioning cabinets are manufactured in the tin shop in the Charles Street plant and the spray painting, packing and shipping is also carried out there.

In the foundry two types of pig iron are used, one a low silicon iron and the other a 3.25 silicon iron which has a more open grain. These are mixed in one thousand pound charges which include 600 lbs. of 3.25 pig-iron, 200 lbs. of low silicon iron and 200 lbs. of returns (gates and sprues).

This charge is placed in a large upright cylindrical furnace called a cupalo. It has a bottom section about six feet in diameter. The overall height is about 40 ft. A large size coke is used and this is screened to a size No. 6. This means that the coke will not be under four inches in size. This coke is placed in the furnace, the two types of pig-iron are added, and then the scrap returns (gates and sprues) to make up the 1000 lb. charge. On top of this charge is added 50 lbs. of 2-inch lime-stone which melts with the very high temperature causing the slag of dirt in the iron and coke to rise to the top of the molten metal. This slag is taken out through a slag hole 2 feet from the bottom of the furnace. The temperature which is reached in the melting chamber is from 2650 degrees F. to 2850 degrees F. The number of charges is dependent on the amount of metal required daily. In each charge there is an approximate ten percent loss through slag and burning away by the intense heat. When the iron has been melted it is run out of a tap-hole at the base and poured into moulds.

In making the moulds a special moulding sand imported from Albany N.Y. is used. Great care must be exercised in the pouring in order to prevent faults in the castings.

In the steel room and mounting department of this plant the sheet metal, which comes in sizes of 48 in. X 144 in. and of 3/16 in. and 5/32 in. thickness, is first of all sheared to pattern sizes. At present the company is manufacturing twelve sizes of furnaces with cylindrical bodies varying from 15 1/2 in. to 27 in. diameters and with a standard height of 48 in. These sheets are then marked and rolled into a cylindrical shape. Feed pouches and ask pouches are then made by binding the metal at right angles, a process called braking. In the arc welding department the cylinder is welded, the top and bottom is welded on and the pouches are welded to the cylinder. Openings for fire and ashes are then cut by acetylene torch and the fronts welded in place. Doors and grates are then fitted and the product passes on to the painting department. Here the door and front are painted brown while the body is painted aluminum. In the packing department the furnace is crated, and equipped such as poker, scraper and chain plate set is packed with each furnace.

The engineering department of the New Idea Furnaces Ltd. makes a thorough study of heating problems so that with each product sold there is a scientific planning to insure that the heating equipment meets all the requirements of the building.

## JOB SURVEY OF PLANT

### MALE

Superintendent, 1; Welding foreman, 1; Stockkeeper, 1; Packing Department, 7; Steel Room, (Welders, Assemblers, etc.) 60; Moulders 16; Foundry and cleaning room workers, 8; Coremakers, 8.

## JOB SURVEY OF OFFICE

### MALE

President and Gen. Mgr., 1; Sec. to mgr., 1; Sales Mgr., 1; Salesmen, 2; Accountant, office manager, 1; Asst. Acct., 1; Engineering Dept., 2.

### FEMALE

Stenographers, 3; Order clerks etc., 4.

## Qualification for Employment

Physical strength, good hearing and good eye-sight. Educational, High School graduation diploma desired. Preference to those with shop-work courses in metal work. Personality traits desired, Initiative, ability to co-operate, persistence, leadership ability. Special aptitudes, Mechanical and clerical.

## Opportunities for Advancement

A beginner would enter occupation in one of the following; Iron moulders; Assembler; Arc and Acetylene welder; sheet metal worker; Cutting to patterns. Average periods of service in different levels in the occupation vary from 6-12 months, 12-18 months 18-24 months depending on various phases of the operations and are under supervision of the foreman.

## TRAINING PLANS

Apprenticeships are given for moulders (3 years) and Arc welders (2 years) and training given in sheet metal work.

## Special Features

Present average earnings, Inexperienced labourers, 90c per hour; Experienced worker, \$1.05 to 1.20 per hour.

Occupation is regular.

Compensations include: Workmen's compensation; Group insurance; Hospitalization; Unemployment insurance and Sick benefits and Vacations of two weeks with pay if employed with Co. over two years; 1 week with pay if employed with Co. 1 to 2 years.





**WHAT IT IS:** Mister C's Donuts and New Orleans's Pizza  
**LOCATION:** Thames Street North  
**COMPLETION DATE:** late December  
**SIZE:** Donut shop - 2,000 square feet, Pizza parlor - 1,600 square feet  
**DEVELOPER:** INGROX Limited of Ingersoll

### Mister C's Donuts

The building of Mister C's Donuts, developed by INGROX Limited of Ingersoll, began last week on Thames Street, just north of where Robin's Donuts is located.

The completion date of the donut shop, as well as a New Orleans's Pizza behind it, is set for late December. The donut shop will occupy 2,000 square feet, while the pizza parlor will take up 1,000 square feet.

Negotiations are currently underway with a prospective tenant for the remaining 1,600 square feet.

The second phase of this development involves finding tenants and constructing buildings for the other 4,000 square feet of property which will open onto Victoria Street.

INGERSOLL TIMES

September 27, 1989

... in Ontario for the production of  
... that known as the Noxon  
Brothers Company, of Ingersoll, is perhaps the most extensive. It was  
established in 1856, and incorporated in 1872, with entirely new premises  
of most elaborate proportions, at a cost in buildings alone of upward  
of \$35,000. It gives employment to an average of 130 skilled workmen,  
with a yearly business of a quarter of a million dollars.

Noxon Co.

Topographical + Historical Atlas of the County  
of Oxford, Ontario 1876

INGERSOLL DIRECTOR

NOXON BROS MFG CO (INC) Thames Street  
The Noxon Bros Mfg. Co. Ltd. of Ingersoll, manufacturers of agricultu-  
ral implements, is one of the oldest established firms in Canada engaged in  
the manufacture of agricultural implements. The business was first established  
in 1856, and incorporated as a joint stock company in 1873. Throughout  
the years the management of the business has been practically continuous  
and the wants and requirements of a progressive and energetic agricultural  
community have been thoroughly understood and every endeavor made  
to meet their demands by the production of the highest type of implements which  
the inventive and mechanical ability of the times has developed. The  
factory is equipped with the latest improved labor-saving machinery, as  
special appliances for the manufacture of the different parts of imple-  
ments with the greatest precision and at the least possible cost, thus insuring  
them the highest degree of efficiency and the greatest amount of service.

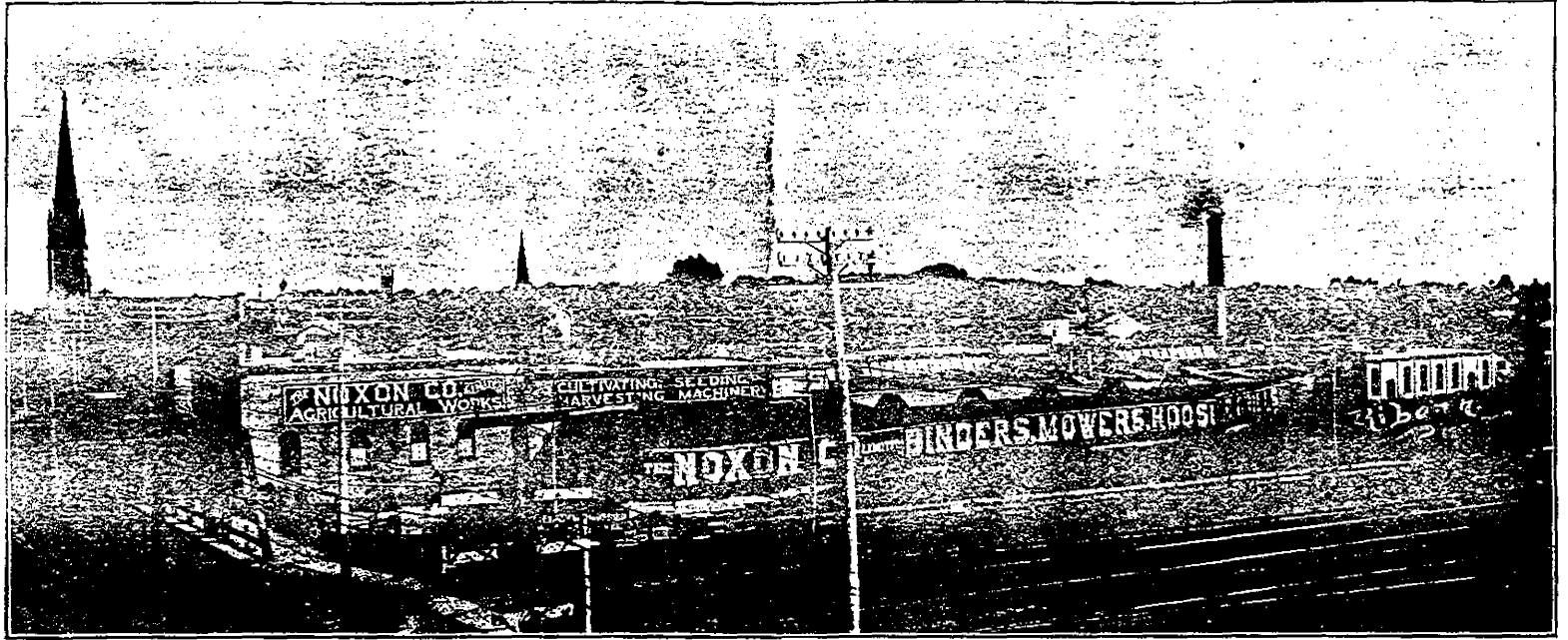
The officers of the company are:  
Wm. Noxon, President; T. H. Noxon, Superintendent; W. R. N.  
C. R. Cotter, Secretary, who are engaged in  
conducting the affairs of the company and  
in connection to its interests the production of  
Treaties throughout the country. The  
men of themselves to the production of  
energy special attention to produce  
environment is necessarily divided an  
been to. The shops are conveniently s  
giving. Land Canadian Pacific Railways  
provides the best shipping facilities for their in

Specialty

Under  
WELLS

1897 Ingersoll  
Directory

## INDUSTRIAL INGERSOLL ILLUSTRATED.



### THE NOXON IMPLEMENT WORKS.

Canada is pre-eminently an agricultural country, very large areas being under cultivation for the growing of grains and grasses. This opens up a large field for the use of labor-saving implements and machinery to aid the farmer in sowing seed and harvesting the crop; and right in the front rank of the establishments for supplying the ever-increasing demand for the most improved and efficient machinery for use on a farm we find the Noxon Works, fully prepared to maintain and enhance an enviable reputation acquired by a half a century of diligent study, expensive experimenting, and the application of expert mechanical skill in the production of the very best, most efficient and most reliable implements to assist the thrifty

and progressive agriculturist in making his avocation both pleasant and profitable.

The Noxon Implement Works were established by the Noxon Bros. in 1856, the site of the foundry-being now occupied by the Ellis Furniture Factory. After the first railway was built through Ingersoll the establishment was moved to the present location in order, to obtain the advantages of better transportation facilities. From time to time the capacity and equipment of the concern has been increased, so that at present it covers an area of five acres and employs a large staff of men.

In recent years a large foreign trade has been developed in Great Britain, Germany, France and other European countries, and New Zealand, and Australia, in addition to the large trade done in Canada.

The machines and implements produced by this firm are made for utility and durability, and the material used in their construction is carefully selected, tested and finished up by skilful, competent mechanics in every department, so that purchasers may rely on receiving the very best cultivating, seeding and harvesting machinery for practical use when they place an order with a Noxon agent.

C. W. Riley is President, W. F. Johnston, general manager; J. W. Cudlipp, superintendent. Cecil Johnston, sales manager, and Mr. J. Anderson, office manager.

The annual output of the works reaches about a million dollars, and the wages and salaries aggregate about \$100,000 a year. From the above facts we may form a fair conception of the extent and value of such an important industry in the town.

Ingersoll, Sun. Feb. 1907  
 Industrial Ingersoll  
 Illustrated

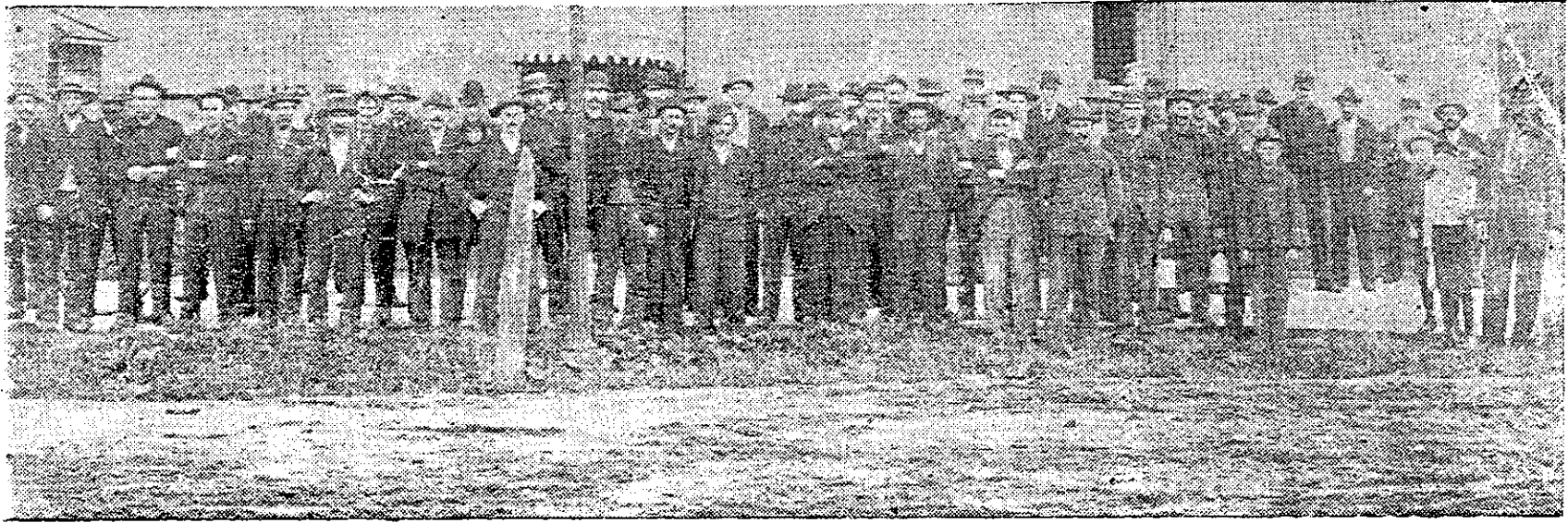
Noxon Co.

## COMPANIES

### THE NOXON CO LIMITED, Thames St

Established in 1856 and incorporated as a Joint Stock Company in 1873 the business of this Company has steadily grown until today the Noxon Co Limited of Ingersoll is one of the oldest and most reputable firms engaged in the manufacture of Agricultural Implements. Customers may rest assured that this Company is today better prepared than ever to serve them with the very latest and best line of seeding and harvesting machines to be found in any country.

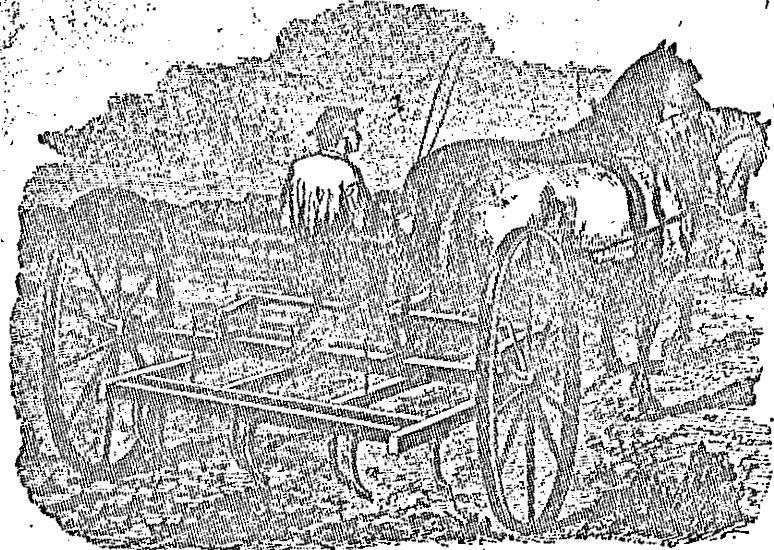
The officers of the Company are—C W Riley, Pres, C W Johnston Secy



At one time Noxon's was Ingersoll's chief industry and Idea Furnace plants is now, and where Wilson Memorial Pool products went world wide. It stood where one of the New is presently giving joy to thousands.

Noxon Co.

# NOXON'S PATENT CULTIVATOR



Having had the above CULTIVATOR thoroughly tested by some of our best Farmers, we now offer it to the public with every confidence that all who use it will pronounce it the

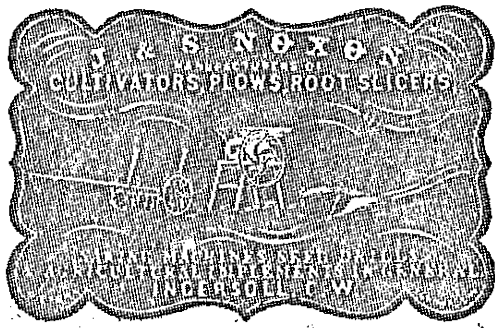
## BEST NOW MANUFACTURED !!

We warrant them to give perfect satisfaction in all cases, and respectfully invite Farmers to give them a trial.

J. & S. NOXON.

# NOXON'S PATENT

SELF



ACTING

## SAWING MACHINES,

*To which was awarded the First Prize and Diploma, for Superior merit and Usefulness, at the last County Fair.*

WE are now manufacturing a number of these Machines, and are prepared to warrant them to be the best made in the country. That orders may be promptly filled it will be necessary to send them in early.

WE are also manufacturing a large number of PLOWS of the very best patterns, including the Morley and McSherry Plows, at prices to suit the times, as well as TWO and THREE WHEEL CULTIVATORS, HARROWS, FIELD ROLLERS, STRAW CUTTERS, ROAD SCRAPER, &c. We would invite special attention to our celebrated ROOT SLICER, which is capable of cutting two bushels of Roots per minute.

OUR Plow Points are all manufactured of American Iron, and will out-wear any four common ones, thus making it greatly to the interest of Farmers to buy their Plows of us.

Every Article sold by us warranted to give satisfaction. TERMS LIBERAL.

J. & S. NOXON.

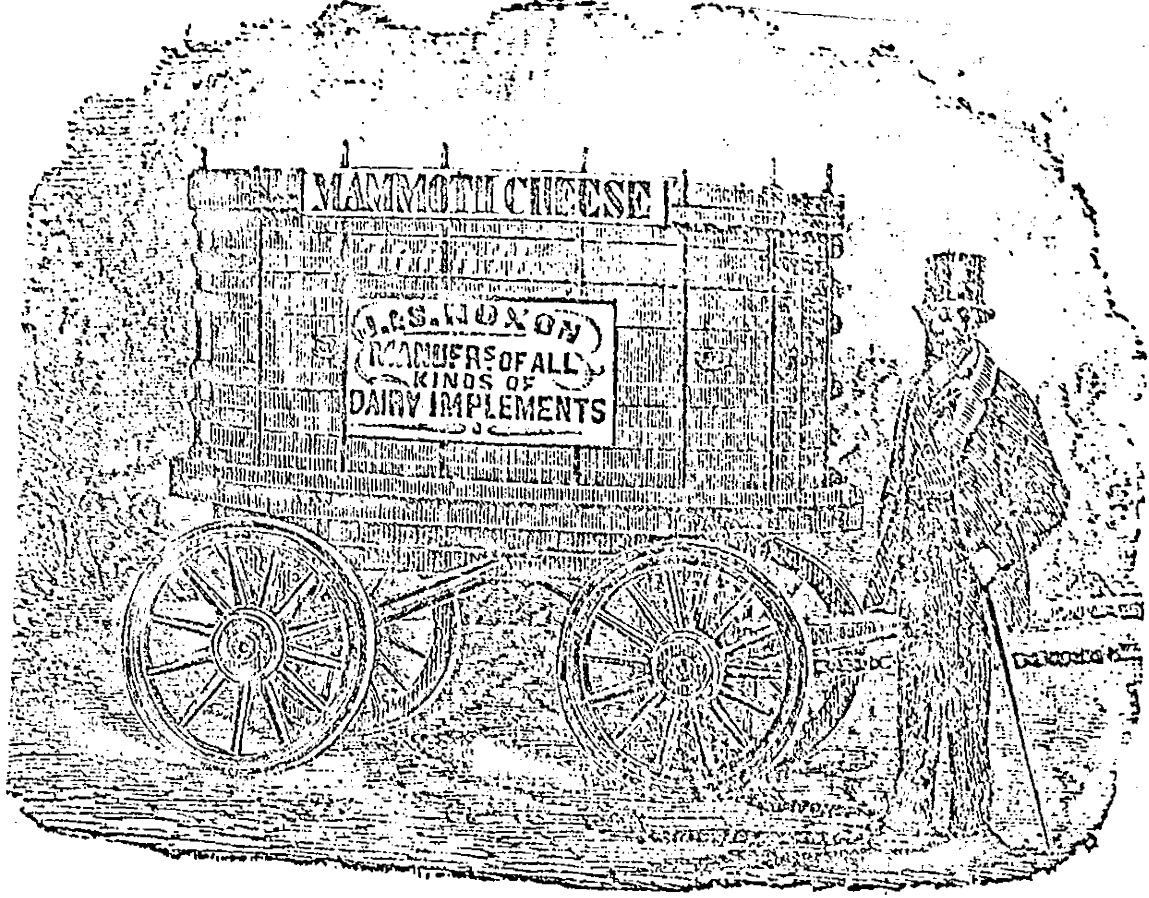


Photo 5: Ad from Ingersoll Chronicle. The Noxon Foundry produced the press used in the manufacture of the Big Cheese or Mammoth Cheese in 1866. The man standing next to the wagon appears to be James Noxon.

INGERSOLL AGRICULTURAL WORKS.

BALD'S OHIO

COMBINED MOWER & REAPER

THE OHIO AS A MOWER.

THE OHIO AS A REAPER.

J. & S. NOXON.

# Diggs solves mystery of old company photo

BY ARMITA JANES  
Sentinel-Review Staff Writer  
He brought the old picture into the office.

As he removed the wrapping he shook his head. It's a pity there is no one who can identify them, said J. C. Herbert, the retired IDCI principal who delves into local history.

He pointed to the turn-of-the-century figures in the photo. Eight pair of eyes stared solemnly ahead.

No trace of a smile lurked beneath those walrus moustaches.

Most of the men sported heavy gold chains looped across their vests. The majority wore the then fashionable bowler hat. But there were two individualists - one in a jaunty peak cap, the other in a fedora.

The picture came from the James Sinclair home, he said. A daughter, Diane, had unearthed it. She was not certain, but maybe she could identify three of the men. Would that be enough for the paper to use it he wondered.

In the lower right-hand corner was a logo - the word Noxon in the form of a Maltese cross, with 1906 beneath.

Last week a Sentinel-Review story told how 90-year-old Len Diggs came to Ingersoll in 1905

to work for the Noxon Company. Would Mr. Diggs, who had recently painted his dining room ceiling, have a memory comparable to his physical agility. Could he, perhaps, identify the eight mystery men?

"Well, now I think I should do," he said. "After all, I was there then, wasn't I?"

## NAMES REMEMBERED

Not only did he remember the men's names, but he rhymed off the department each supervised, guess who took the photo; and for good measure, threw in a short history of the Noxon company.

In the back row was Dick Petrie, machine shop; Al Gregory, blacksmith shop and Bill Porteous, vise shop and assembly. (It was Bill's daughter that married James Sinclair, he said) In the centre row are Joseph Armour, paint shop; and Herb Bullock, shipping room. In the front row are James Vance, woodwork shop; John W. Budlipp, superintendent; and Ted Metherell, moulding shop.

The picture must have been taken by Frank Kiborn, he figured, for he was the only photographer in Ingersoll in 1906.

That was when the Noxon Company was at its peak

production of agricultural machinery.

"There was very little unemployment at that time in Ingersoll," Mr. Diggs said, "You could get a job anytime."

He came to work at the Ingersoll head office from London, England where he had worked in a warehouse branch office. It was from there, he said, that the Noxon furrowing machines, harvesters and binders, hay cutting mowers, side rakes, hay tedders and spring tooth cultivators were shipped to various European centres.

It was his job to install the machines and repair them when necessary. He travelled to England, Germany, France, Holland and Russia to do this.

The Noxon Company of Ingersoll folded up in 1915. Mr. Diggs explained there were two reasons. Three successive seasons of crop failure for Western Canada farmers in 1912, '13 and '14 and the outbreak of the First World War.

"Most of the farmers were unable to pay for their binders," he said, "And they were returning them by the hundreds. Then when war broke out there were no more orders from Europe. That put the lid on the Noxon Company."



"Diggs solves mystery" "

Noxon Co.

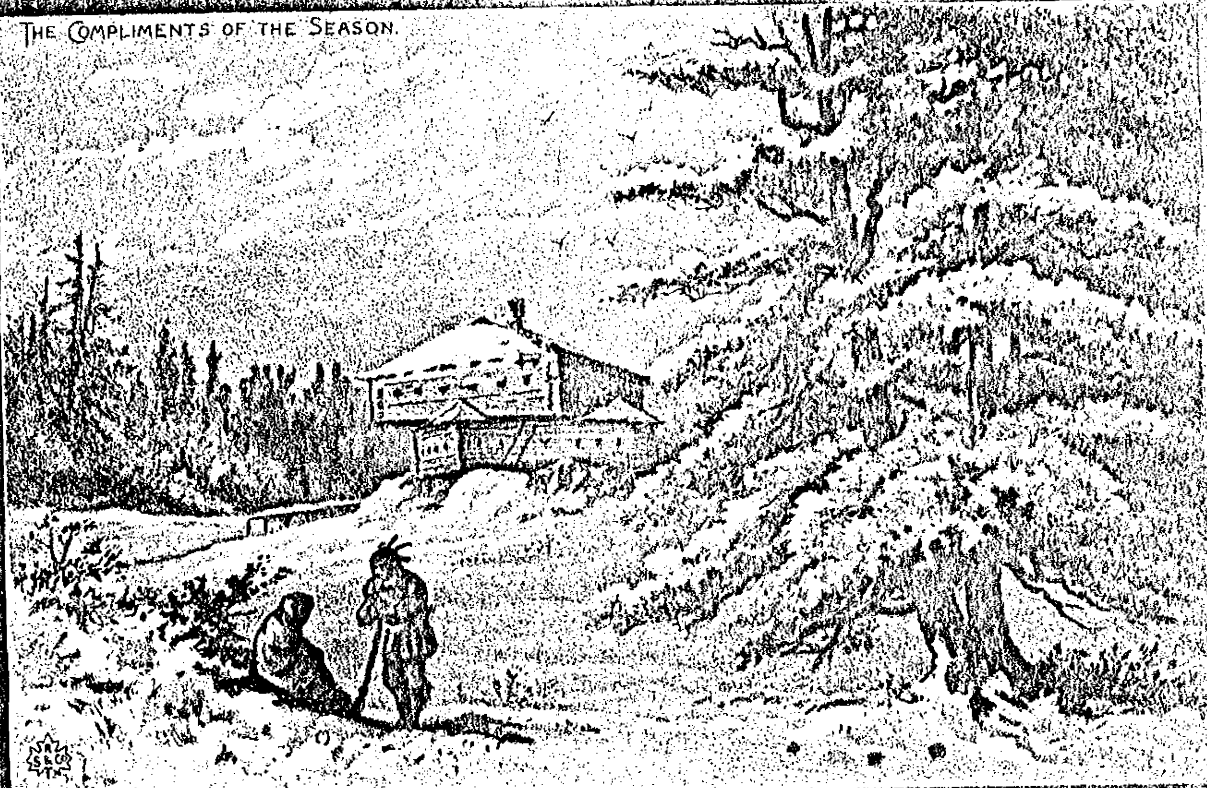


**Len Diggs identifies Noxon company employees for his wife, Rose.**

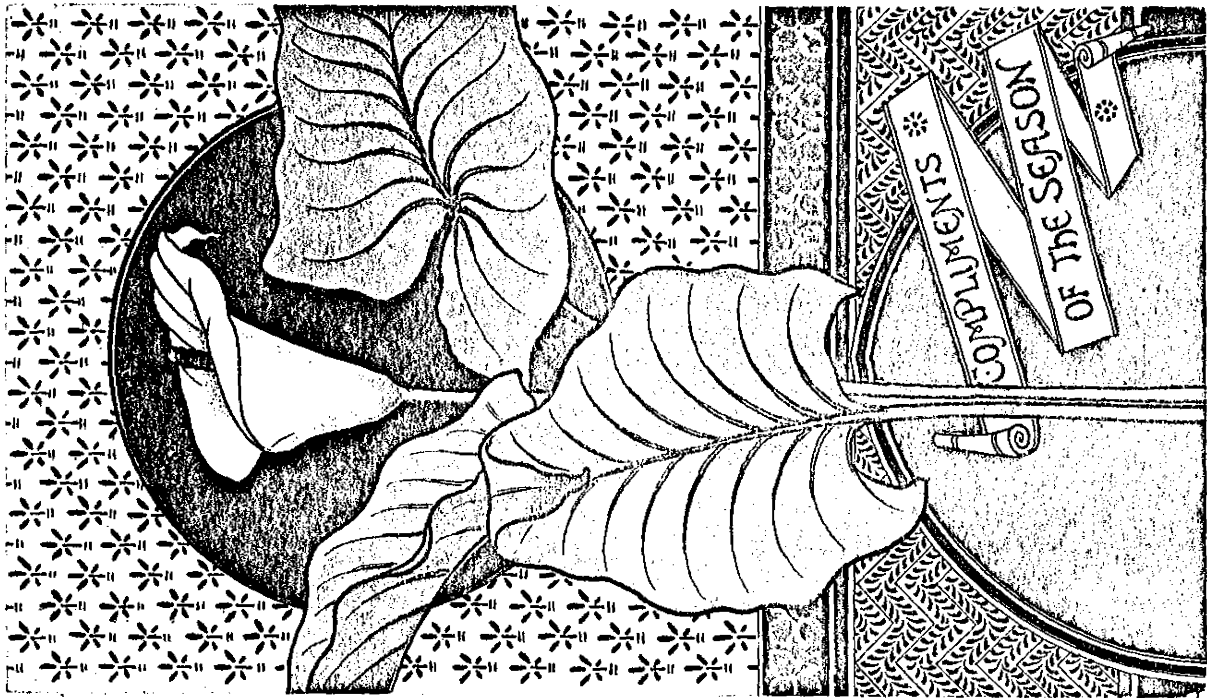
(Staff photo)

CANADIAN SCENERY

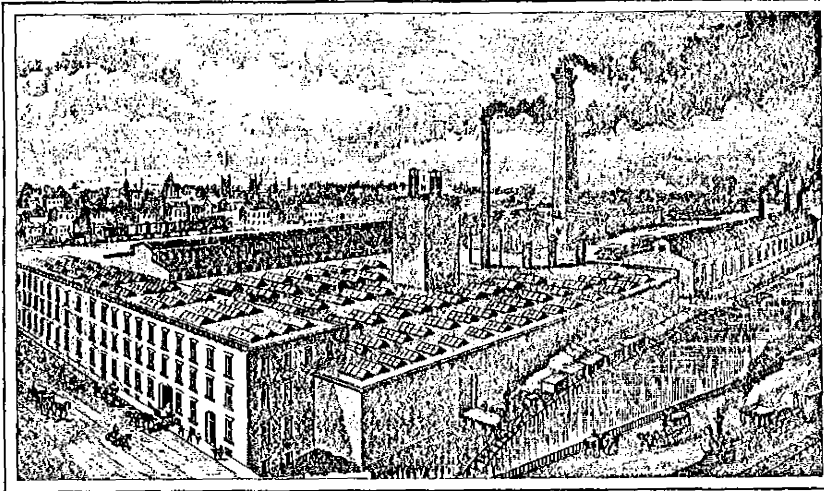
THE COMPLIMENTS OF THE SEASON.



OLD BLOCK HOUSE, TORONTO

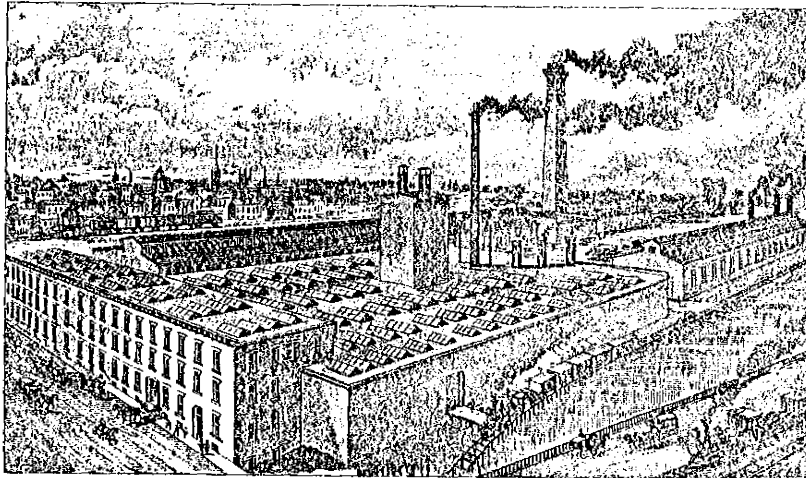


Postcards sent out by  
The Noxon Bros.  
Manufacturing Co.



THE WORKS ARE BEING  
STILL FURTHER ENLARGED  
AND WHEN FINALLY COM-  
PLETED ACCORDING TO THE  
PLANS WILL BE EQUAL TO  
A ONE STOREY BUILDING  
50 FEET WIDE & 1/4 MILES  
LONG, WITH A FLOOR SPACE  
OF ABOUT 9 ACRES.

WORKS OF THE NOXON BROS. M'F'G. CO. LD.  
INGERSOLL, ONTARIO, CANADA.  
Manufacture  
LIGHT LOW DOWN TWINE BINDERS, MOWERS, REAPERS,  
SULKY RAKES, HOOSIER GRAIN DRILLS & BROADCAST SEEDERS.



MANUFACTURE  
LIGHT LOW DOWN  
TWINE BINDERS,  
MOWERS, REAPERS,  
SULKY RAKES,  
HOOSIER GRAIN DRILLS  
& BROADCAST SEEDERS.

THE WORKS ARE BEING  
STILL FURTHER ENLARGED  
AND WHEN FINALLY COM-  
PLETED ACCORDING TO THE  
PLANS WILL BE EQUAL TO  
A ONE STOREY BUILDING  
50 FEET WIDE & 1/4 MILES  
LONG, WITH A FLOOR SPACE  
OF ABOUT 9 ACRES.

"WORKS" OF THE NOXON BROS. M'F'G. CO. LD.  
INGERSOLL, ONTARIO, CANADA.

*Back of the postcards*

**NOXON'S FOUNDRY,**

THAMES STREET

**INGERSOLL,**

MANUFACTURERS OF

**COMBINED REAPER AND MOWER,**

**SAWING**

AND

**THRASHING MACHINES,**

**CULTIVATORS,**

PLOWS, ROOT SLICERS,

**SEED DRILLS,**

AND

**AGRICULTURAL IMPLEMENTS,**

**IN GENERAL.**

**J. & S. NOXON.**



Noxon Brothers Company  
brochure cover  
(Courtesy Lynn Lashbrook)

# Details on incoming businesses

The Robin's Donuts shop on Thames Street North, beside Becker's, is not slated to open until March.

The building was completed by Downsworth Investments Inc. of London at the end of November.

However, a construction crew from Northco Foods, the parent company for Robin's Donuts, is not scheduled to begin work on the inside of the building until the latter part of February, said Sue Prodaniuk, advertising and public relations manager.

A number of Robin's Donuts shops are opening over the next two months, she said. And Ingersoll's is further down on the list.

Next week, the company is opening franchises in St. Thomas and Winnipeg, Manitoba. Over the next two to three weeks, four stores will

be opened in Calgary, Alberta.

One is scheduled for Kapuskasing at the end of January and, along with the one in Ingersoll, Robin's Donuts is going up in Belleville and Milton, Prodaniuk said.

The company chose Ingersoll because it already has a Robin's Donuts in Woodstock, she said. "We find they do well in the vicinity of other stores."

Northco Foods currently has a strong market in Manitoba, with 31 stores in the City of Winnipeg.

"When there is a better concentration of stores, we find they do better," Prodaniuk said.

Promotion of the new donut shop will begin in Ingersoll in two to three weeks, she said.

## Nutri Systems

A weight-loss clinic is joining the pizza place and donut shop slated to open in mid-January on Thames Street North in Ingersoll.

Bob Pike of INGROX Limited, developer of the project, said Nutri System Weight Loss Centre will occupy 1,600 square feet of the building which will also house a Mister C's Donuts (2,000 square feet) and New Orleans Pizza (1,600 square feet).

This fills the Thames Street phase of the two-part project, Pike said.

A total of 4,000 square feet, west of the new building along Victoria Street, is available in phase two of the development, he said. INGROX is currently negotiating with about three tenants interested in locating there.

INGERSOLL TIMES

January 10, 1990

## **A longer drive to lose weight**

INGERSOLL — Nutri System customers have a longer drive in their goal to lose weight now the Ingersoll branch has closed after one year of business and moved to Woodstock.

The centre was used as a satellite project, according to Roula Broudly, owner of the London, Woodstock, and Tillsonburg clinics. Ingersoll did not generate enough interest to keep the store open, she said.

The 25 town customers have been referred to Woodstock and have received a discount on food products to cover the extra travel costs, said Broudly.

Anyone who chose to discontinue the program was covered under the company's money back guarantee.

No jobs were lost in the move since all Ingersoll employees are now working in Woodstock or Tillsonburg.

Daily Sentinel Review  
Jan. 9, 1991

# Weight-loss chain sues area woman

Lawsuit cites comments made on CBC-TV show.

By Shelley Lawson  
*The London Free Press*

An Ingersoll woman is being sued for \$25 million by Nutri/System Ltd. for comments she made on the CBC.

Nutri/System maintains comments Sandra Patrick, 31, made on the CBC program Market Place, Jan. 8, are "not only defamatory, but reckless, malicious and totally lacking in the slightest substantiation," said Michael Shneer,

the weight-loss chain's Canadian vice-president of marketing.

Patrick denies the allegations, said her lawyer, Renato Gasparotto of London.

"We will be submitting a statement of defence and in addition, we're third partying the CBC to bring them into the action and let them get involved," Gasparotto said.

The third party suit could find the CBC partly or completely responsible for any liability Patrick

may have to Nutri/System.

The program in question "looked at the controversy around rapid weight loss and gall bladder disease," Market Place producer Sig Gerber said in a telephone interview. He would not say if the CBC would file a statement for the defence, nor would he release transcripts of the program.

**SURGERY:** Patrick underwent emergency surgery to remove her gall bladder four months into her

program with Nutri/System.

Another woman who appeared on the show with Patrick and three women who participated in a CBC Vancouver program on the same day are also being sued in separate actions, said Shneer.

There are 19 people in the United States and two in Canada suing the company over gall bladder loss which they believe was a result of the Nutri/System program, Shneer said.

London Free Press  
April 17, 1991



# Ingersoll woman slammed with \$25-million lawsuit

By ERIC SCHMIEDL  
of Ingersoll This Week

David versus Goliath ... Sandra Patrick against Nutri/System Ltd.

Patrick, an Ingersoll woman, has been hit with a \$25-million lawsuit by Nutri/System for comments she made on the CBC program *Market Place* in January. Patrick had been on the Nutri/System diet program for four months when she had her gall bladder removed in emergency surgery.

"Her comments were not only defamatory, but reckless, malicious and totally lacking in the slightest substantiation. When we heard her comments, we knew instantly that we had to sue for defamation. No company would tolerate such reckless statements to go unchallenged," said Michael Shneer, Nutri/System vice-president of marketing.

Nutri/System's resources to fight a legal battle dwarf Patrick's, says her lawyer, Renato Gasparatto of London.

"There is a bit of a David and Goliath syndrome here," he says.

## CBC NEXT?

He is working on a third party suit against the CBC to bring the Crown Corporation into the legal battle to make the odds more even.

If the third party suit is successful it would make the CBC partly or wholly liable for any damages Patrick incurs under the Nutri/System court action, he said.

Gasparatto's plan to bring the CBC into the picture through his own suit runs into a snag under the Crown Liability Act.

Under the act, 90 days notice has to be given to a Crown Corporation before it is sued, says lawyer Michael Hughes of the CBC law department.

"We're examining ways ... of relief from that (90 day) requirement," Hughes said.

The CBC recognizes its responsibility as the broadcaster of the program, he added.

"We are the publisher. The law is quite clear on that subject," said Hughes.

Nutri/System has not laid a lawsuit against the CBC and the corporation cannot jump into the suit against Patrick.

"We have to wait for the third party proceedings," he said.

## DEFENSE

While Gasparatto is working on the suit against the CBC, he is also coming up with a defence statement for his client. The statement should be ready about May 6, said Gasparatto.

There are a number of defences he may use.

□ Justification or truth: Gasparatto may plead the statements Patrick made were true

□ Fair comment: the comments made on the show were an opinion

□ Privilege: Patrick went on the CBC to say things in a moral interest

In Patrick's defence, he may also say her comments were not defamatory or they were not about Nutri/System.

"We don't intend to lie down on this," said Gasparatto.

By laying the \$25 million suit the company is hoping to protect its reputation, collect on damages and put out a warning that statements like Patrick's will not be tolerated, said Shneer.

Nutri/System has not filed suit on the CBC, he said. The company has prompted the Ca-

nadian Radio-television and Telecommunications Commission to investigate the matter and the investigation is going on now, he added.

A person from Calgary has laid a suit with Nutri/System because of gall bladder loss, as have 19 others from the United States, said Shneer.

**'Her comments were not only defamatory, but reckless, malicious and totally lacking in the slightest substantiation,' says Michael Shneer, Nutri/System vice-president of marketing.**

Daily Sentinel Review -

Ingersoll This Week

April 23, 1991

# Ingersoll woman

## for \$25 million

### CBC calls case unprecedented

BY LIZ DADSON

In a case that a CBC lawyer calls unprecedented, Nutri-System Ltd. is suing an Ingersoll woman for \$25 million.

Nutri-System is seeking damages as a result of statements Sandra Patrick made while on the nationally broadcasted CBC program Marketplace.

"Her comments were not only defamatory, but reckless, malicious and totally lacking in the slightest substantiation," said Michael Shneer, vice-president of marketing for Nutri-System. "When we heard her comments, we knew instantly that we had to sue for defamation. No company would tolerate such reckless statements to go unchallenged."

Patrick's lawyer Renato Gasparotto of London said he will be bringing the CBC in as a third party which will entitle the network to put in a defence to the main action.

"They (CBC) would certainly be better placed to come up with factual evidence to support the event," he said.

CBC lawyer Michael Hughes said the network recognizes its responsibility as the broadcaster of the program for which Patrick is being sued. He has been in touch with Gasparotto and the department of justice, he said.

"We will be third-partied (by Patrick's lawyer)," he said. "At that point we will become involved."

To date, the CBC has not been sued by Nutri-System, Hughes said, "for reasons known only to Nutri-System."

"This approach (of suing the individual and not the broadcaster) is virtually unprecedented by CBC in all our years doing social affairs programs - and some have been fairly contentious. It's never happened before."

Shneer said the network doesn't make individual claims but Nutri-System is pursuing the CBC "fairly vigorously" through the Canadian Radio-television and Telecommunications Commission (CRTC).

"The CRTC has launched an investigation into CBC's practices," he said, adding that most of the individuals involved in that particular Marketplace program have in turn sued the CBC or are bringing them

into lawsuits as a third party.

Gasparotto said the \$25 million figure "seems a little high," but noted that statements of claim usually shoot high.

Hughes said a plaintiff can sue for whatever he wishes to, "however extraordinary an amount it may be."

Shneer said the amount is expected to accomplish three things.

"We want to protect our reputation," he said. "We expect to collect on damages. And we hope that amount sends a clear message to others making such reckless statements."

He noted that considering the CBC will be a third party in the libel suit, \$25 million "is not so high."

"Our primary concern has always been the health and well-being of our clients," Shneer said. "The Nutri-System program is an excellent program and we stand behind its quality, safety and its effectiveness as has been our policy during 20 years of operation."

He said there is one lawsuit in Canada against Nutri-System with the plaintiff claiming gall bladder problems resulted from being on the company's diet program.

Patrick underwent emergency surgery to remove her gall bladder four months into her program with Nutri-System.

Shneer defends the diet program, saying that obese women are at higher risk for gall bladder problems.

"There's no dispute that these people suffered gall stones while on our program," he said, "but they were predisposed to that disease on our program or off it."

He said research indicates that one-third of all obese women will develop gall bladder disease by the age of 60.

Continued on Page 3

## Nutri-System

Continued from Page 1

Gasparotto said there is a lot of evidence to be gathered in the libel suit against Patrick.

"Odds are it won't go to trial but I could be wrong," he said. "If it does, it will probably be two to three years (before going to court)."

Hughes said procedures must be followed. "The CBC can't jump into this lawsuit as a party, but as a third party we will be brought in. It's early yet."

He said the Marketplace program in which Patrick made her comments was carefully researched.

"Certainly we have no reason to believe there's anything in the program that was inaccurate."

Nutri-System had a weight-loss clinic in Ingersoll for a year. It now has clinics in Tillsonburg,

Woodstock, Stratford, St. Thomas and London.

Shneer said problems with the previous franchisee forced the head office to take over operation of these clinics.

These problems involved "consistent, significant and unremedied breaches of legal responsibilities" between the head office and the franchisee, he said.

Ingersoll Times

April 24 1991

# Flea market hopes to draw shoppers

The new Oasis Flea Market is expected to be the first market of its size and calibre to operate in Ingersoll, Ingersoll entrepreneur Phillip Soden said late last week.

In its first weekend of operation, the market managed to draw a caravan of curious shoppers from Ingersoll and the area, who browsed among the various indoor and outdoor booths at the Thames Street location.

Mr. Soden is managing the operation of the Oasis with his partner Gary King, who is also a resident of

Ingersoll, and the decision to open the Ingersoll market came after months of research, visiting similar markets all across Southern Ontario.

"The majority of vendors will be displaying indoors," said Soden, "but we hope to have more outdoor vendors as the market gets established."

While many of the vendors at the Oasis are local merchants, Soden noted there are also several businesses participating from out of town.

"We think that the market will be good for Ingersoll downtown business as well," Soden remarked. "We expect that we will be attracting shoppers from outside Ingersoll who will bring their business into town."

Soden noted the market will offer a range of products for sale, including food products, antiques, clothing, jewelry, and Mennonite baked goods. Soden expects there will be a french fry wagon, box plants and a nursery in the next few weeks.

As well, there will be a lunch bar at the Oasis, which will offer hot and cold "coffee shop" items for weekend vendors and shoppers.

The market operates Saturday from 7 a.m. until 7 p.m., and on Sunday from 9 a.m. until 5 p.m., and will continue as a year round business, said Soden.

INGERSOLL TIMES  
June 4, 1986

# Market's an Oasis for bargain hunters

By PAULINE KERR  
of Ingersoll This Week

What can you do with \$25 and a free afternoon at the Oasis Flea Market?

You can find everything there — except fleas.

You can buy a reproduction of a genuine Coca Cola tray for \$18 — a real bargain, with Coke memorabilia collecting reaching epidemic proportions in the United States, says dealer Jean Des Rocher, adding that at a small Coke memorabilia convention, there are likely to be 600 dealers.

A gold and pastel ceramic unicorn goes for \$19.95 at Beverly's New and Used. The mystical creatures are very popular and the vendor plans to open "The Unicorn Pit" at the Oasis Oct. 13.

## WHAT'S WHAT

Leather wallets can be found at a modest \$15, homemade peanut butter cookies for \$1.50 a dozen and a large, glass...something sells for \$22.

Tasty cheese nachos, hot and crisp, sell at \$2.50.

But it is my \$25 and no matter what the editor intended with this assignment, I revert to form and start hunting for Depression Glass.

Although it once could be found at every flea market, auction and garage sale, the popularity of the pretty, colored glass has made it rare and expensive. And there are reproductions around good enough to fool some experts.

The last time I bought a piece of glass was three years ago — a Block Optic cup at a garage sale. But I still keep track of the stuff.

In any case, my practiced eye automatically located possible vendors who dealt with glass the moment I walked in the market doors. Nonetheless, I forced myself to do the rounds. You don't just buy at a flea market — you have to check out all the tables.

Comparison shopping is the name of the game here.

The Oasis Flea Market prides itself on being a good, old-fashioned flea market, heavy on the collectables and antiques, light on the pricey department store-type merchandise common at other such markets, say owners Gary King and Phil Soden.

"We have had people come in and try to charge high prices — we tell them you can't rent space in Ingersoll and sell at Toronto prices."

For collectables, the uninitiated may read, "plenty of junk." But then, one man's trash is another's treasure, and if this is the case there are treasures galore at the Oasis. All it takes to find them is a relaxed sense of adventure and a sturdy shopping bag.

## BUSY SEASON

Where many flea markets don't have enough vendors, the Oasis seems to have only a few empty spaces. Those few available spaces will be filled as Christmas approaches, because the busy season starts in early autumn and tapers off after January.

Spaces at the Oasis rent for \$15 for an eight foot by 12 foot area plus \$1 per table.

Who has tables at the Oasis?

There are the regular dealers who enjoy doing business at the Oasis because they don't have to pack up at the end of the day but can store merchandise there. And there are quite a few local people who choose to invest in a modestly-priced space to hold a garage sale — no problems with poor weather, lack of parking or customers trampling the petunias.

And service clubs make good use of the flea market's offer of free space (when it is available) for charities.

Among those who have taken advantage of the market are the Independent Order Odd Fellows, Dorchester Ladies Auxiliary, Guides, Cubs, Big Brothers/Big Sisters Association, Lawn Bowling Club and churches.

## HAPPY FAMILY

The Oasis opened more than four years ago and has built up a "big happy family" atmosphere with a steadily growing list of vendors and customers. The one area where the managers would like to see additional vendors is in the fresh produce section — the Oasis has only a few food vendors, for some reason.

Who shops at the Oasis? People like me — a little tired of the antiseptic department store atmosphere, with an eye for the odd and interesting. And Depression Glass.

Please note, my \$25 went for five (one chipped) footed Block Optic desert dishes in green glass. And an order of nachos. My \$25 turned out to be \$27.45, worth every penny.

## CHECK AND DOUBLE CHECK

To make the most of flea marketing, keep in mind a few simple rules.

-Don't buy anything until you have taken a good look around. This is not the place to impulse shop — vendors set their own prices which can vary a lot from one table to another. Check all the tables, make comparisons, even take a few notes. And remember, if the price seems too good to be true, it probably is. This is what the vendor does for a living and the chances of that \$7 "antique" ring being real gold are pretty slim.

-Think European and shove a string bag into your pocket — some vendors have plastic bags, some don't. One thing is certain — you won't find a grocery cart so take along a sturdy shopping bag or a fold-up cart

DSR Ingersoll This Week  
Oct 9, 1990

the | Old Stage Road  
House

MARLENE COLQUHOUN

57 King St. W., Ingersoll, Ont. N5C 2J7 (519) 485-3200

Owners have diverse backgrounds

Stage is set with new

By RON PRESTON  
of The Sentinel-Review

INGERSOLL — Take

three people with diverse backgrounds, throw in a desire for good food and conversation, toss hardily, and what you end up with is a new restaurant.

The Old Stage Road House cafe, 57 King St. W.,

opened last month under the watchful eye of co-owners Jo-Anne Donnelly, and Cameron and Marlene Colquhoun. But the burning question is: how did a chiropractor, his wife, and an art teacher, decide to open a restaurant?

"I had just finished renovating a house on Wotton Street and had sold it," Mrs. Colquhoun said. "I was looking for something to do, and we always thought Ingersoll lacked a place for people to come out and meet each other.

"We thought we would like to expand on this idea of a road house as it should be — and that's a restaurant on a country road."

The cafe, formerly a United Church manse, sits on what was known as the Old Stage Road in the days of Col. Thomas Ingersoll.

According to Mrs. Colquhoun, the road was the original foot path between Detroit and Niagara. It later became a corduroy road when Ingersoll's founder helped develop a 10-mile stretch of it.

HASN'T LEFT YET

Miss Donnelly's involvement came about almost by accident. A teacher with a Fine Arts degree from the University of Toronto, she had been teaching in western Canada for two years when she decided to return to Ontario in May of 1983.

A seven-week teaching assignment popped-up in Woodstock. She made arrangements to stay with a friend in Ingersoll who was renting from the Colquhouns "and I haven't left yet."

Both women express an extreme dissatisfaction with the poor quality of food served in many restaurants and fast-food outlets.

"What they (wholesalers) sell restaurants is generally second-rate meal," Miss Donnelly said, "and the restaurant improves upon it." But often the meats have so many additives and substitutes that its flavor is difficult to distinguish.

GREW HERBS

Their 76-seat restaurant buys only Grade A products, and even grow their own herbs. Colquhoun still

operates his own chiropractic business but grew the herbs himself this year, and hopes to expand his green-thumb efforts to include many vegetables next year.

The cooking is done by Miss Donnelly, who worked for eight months at a resort under the well-known master chef Zeigfried Kuntz. "He was very forthcoming, and sparked my interest in cooking I guess."

The partners had originally intended to buy another house but the deal fell through. "It was hard to find a house in Ingersoll in a commercial zone," said Mrs. Colquhoun.

The entrepreneurs began their planning last November, spending two months just to design their cash flow projection charts for the bank. "We literally had to sell the idea to the bank," Miss Donnelly said, "because we had no experience in the field, and because of where we wanted to open."

CONVERTED

Once the house was purchased, it took only seven weeks work to convert it to a restaurant and change the Victorian appearance of the house. "We played that image down," Miss Donnelly said. "We went for the nostalgic of the '40s; a harkening back to simpler times."

While business has been slower than expected, Mrs. Colquhoun said "our response has been excellent. We are at the stage now that people who have been here are recommending us to others."

The restaurant is struggling to make its casual atmosphere and reasonable prices known to the public. "We're perceived as being expensive. People don't realize they can come in and not order a full-course meal."

With their liquor licence now in place, the restaurateurs hope business will increase.



CLAIMING INGERSOLL lacked a good restaurant with a casual atmosphere, Jo-Anne Donnelly and two other people decided to open The Old Stage Road House cafe. The 76-seat restaurant opened last month.

(Staff photo by Ron Preston)

restaurant

They have 15 full and part-time employees, and intend to hire more staff as their trade increases.

With a five-year plan in place for this business, the intrepid trio is already

planning to attack another challenge.

"We'd like to do a bigger project if we can pull this one off," Mrs. Colquhoun said, "but I can't tell you what it is now."

SENTINEL-REVIEW

October 22, 1984

Women in Business

# Unique restaurant combines talents

By MARGARET BOYD  
of The Sentinel-Review

INGERSOLL - Marlene Colquhoun's interest in restoring old houses was one half of the impetus behind The Old Stage Road House, a unique restaurant with a 1940's theme.

The other driving force was husband Cameron's interest in nutrition. With its laid-back decor and all-natural Canadian cuisine, the restaurant has truly been a labor of love for this couple.

With plenty of renovation experience behind her, the challenge of turning a former United Church manse into a restaurant was one Mrs. Colquhoun tackled with zest.

Prior to opening, the couple gathered ideas by visiting historically restored villages and houses. Ever since, they have been enthusiastically promoting Ingersoll's history; they believe it could become another Niagara-on-the-Lake or Elora. They are so enthusiastic that they recently built a two-bedroom/bathroom/kitchen addition on their home as a bed and breakfast unit.

"We feel Ingersoll has a tremendous amount to offer," Mrs. Colquhoun said.

## HISTORY BUFFS

Brochures outlining the history of the area and the restaurant are now available at border crossings and tourism centres in the province, courtesy of the Colquhouns.

"We want people to be aware we're here," she said. "We have a good product to sell."

The restaurant's 1940's theme was chosen because of its casualness and because people remember the throwbacks to that era - the old radios, movie stars and comfortable furniture, she explained.

"We felt Elm Hurst (an Ingersoll restaurant in a restored mansion) had done an excellent job on a Victorian theme. We didn't want to do the same so we decided to be casual," she noted. "Elm Hurst is very professionally run and we would like to be equated with it in that respect but our foods and decor are different...We are an alternative."

Mrs. Colquhoun picked two colors to start and "the rest fell in." The restaurant was furnished from second hand stores, antique stores and auctions - with old lamps, wooden

furniture and old radios. Since it was formerly a minister's family home, the restaurant is divided into rooms which give it a cozy, personal atmosphere. One room has persimmon orange walls, another room has dark green walls, which offset black and white photos of stars such as Greta Garbo and Jimmy Dean.

## CANADIAN CUISINE

The food ranges from a Maritime seafood casserole to lasagna. No packaged mixes are used and everything is made at the restaurant, including the pasta.

Mrs. Colquhoun describes her role at the restaurant as "supervisory," but she has done everything from cook, in between chefs, to tend the restaurant's 12 herbal gardens.

Despite a lack of restaurant experience, the couple had had business experience - together they ran Colquhoun's chiropractic business for many years in Ingersoll.

Working together is the way they like it, Mrs. Colquhoun insists.

"We are equal partners in our marriage."

Plenty of "growing pains" marked the restaurant's first year but now it is beginning to succeed.

"It's been rewarding. We've been able to see the business turn around."

When the restaurant first opened last September there was criticism because of its high prices, Mrs. Colquhoun admitted. The menu has been completely changed - its lunch, dinner and Sunday brunch now offer reasonable prices "without compromising quality." Kitchen and staff operations have been revamped to work at maximum efficiency.

## ALL WAKING HOURS

Mrs. Colquhoun admits the restaurant takes up "all waking hours" but all that hard work is beginning to pay off. She is finding it hard to juggle home life and motherhood, though. She makes lots of compromises as a result - laundry is always behind and the family eats a lot of meals at the restaurant.

Now, 11 months after opening, the Colquhouns are planning an outdoor patio, which will be the first in Oxford County if approval is granted. They are also planning renovations to the upstairs, which will be turned into a meeting or banquet room.

"It is at a stage now where we're extremely pleased," she said.

## Another little step

# Old Stage wins licence for patio

By RICK HUGHES  
of The Sentinel-Review

INGERSOLL — The town will soon have its first — and the county's first — outdoor cafe.

At a hearing before the Liquor Licencing Board of Ontario in London yesterday, the Old Stage Road House restaurant at 57 King St. W. was granted approval to set up the outdoor patio.

The decision allows the restaurant, owned by Cam and Marlene Colquhoun, to serve food and liquor outside in front of the restaurant.

"It's great," said Mr. Colquhoun, contacted after the hearing.

"It's another little step we've taken to make In-

gersoll a bit more progressive. It's another little nicety in the town. We think it will add quite a bit to the neighborhood."

A petition signed by 22 area residents opposed to the outdoor restaurant extension was presented to Willis Blair, chairman of the LLBO, who presided over the hearing.

Doss Wood, who lives beside the restaurant at 55 King St. W. collected the names on the petition.

"I don't think that liquor should be sold on the street. It's not necessary," said Wood. "I don't think Ingersoll needs an outdoor facility that serves drinks. It's zoned commercial, but it's in a residential area."

Wood, who was the only objector present at the hearing, also raised the concern that patrons of Marcos Landing, the bar-hotel located across the street, would be attracted to the outdoor patio.

"I said it was a possibility that when people were done drinking at the inn, they could come across and cause a commotion."

Bill Stearman, who lives nearby at 233 Albert St. sent a letter saying he was not opposed to the patio provided a fence-type barrier was put up, and the sale of liquor was prohibited after 10 p.m.

Both conditions are included in the licence. Stearman, contacted

later, said he was satisfied with the outcome.

Town council had the opportunity to raise any objections it had, but in a decision taken at a committee meeting last month, council decided not to oppose the licence application.

"It meant quite a bit," said Colquhoun, of the lack of opposition from council. Colquhoun is also a town councillor. When the committee discussed its position, he declared a conflict of interest, and had to leave the committee room.

### KEY REASON

The 10 p.m. time limit on the patio's operation

was a key reason Blair did not put too much stock in the residents' concern about the patio attracting the overflow from the bar, said Colquhoun.

"He said the time limit indicated the traffic would be the other way."

The patio will be located in front of the restaurant, on what was the lawn of the old house. It will extend out from the restaurant to the sidewalk. Colquhoun said plans are to replace the grass that is there now with a patio type of flooring, and decorate it with flowers.

"It won't be a shabby thing. It will look nice."

Actually getting the licence could take bet-

ween one to three weeks. Colquhoun said they are "seriously thinking" about trying to open up the patio for the remainder of the summer.

He said they would not be able to install the permanent flooring this year, but said if they can get permission from the LLBO inspector, they will try to set up on the lawn on an interim basis.



# Patio license okayed by LLBO

BY STEVE SIMON

Permission to set-up Oxford County's first outdoor cafe-styled patio where alcoholic beverages can be served, was granted to the Old Stage Road House restaurant, 57 King Street West, last week. At a hearing in London, the Liquor Licensing Board of Ontario gave the restaurant an extension of its dining license, permitting the sale of food and liquor on the front lawn, providing two main conditions are met.

A 42-inch high fixed barrier (fence) must surround the patio area and no alcohol can be served on the patio after 10 p.m.

Owners Cam and Marlene Colquhoun said they went into the hearing with no expectations and were "extremely pleased" with the decision.

But the patio has not been without opposition. Doss Wood lives next door to the restaurant and told The Times he doesn't think liquor should be served outside on King Street.

"We have, within two houses of it, small children who will be walking along the street. I just don't think it's a good idea," he said.

Mr. Wood circulated a petition and

collected 22 names of area residents opposed to the outdoor patio, which was presented to the hearing and LLBO Chairman Willis Blair.

One of the names on the petition was Gord Henry.

"I supported it because if I was in his (Mr. Wood's) position, I would want him to support me. It is not common sense to have it (the patio) where he wants it. There is only 10 feet there and I don't think people will go into a place where people are sitting outside drinking liquor," said Mr. Henry.

Both Mr. Wood and Mr. Henry were disappointed with the tribunal's decision but, said Mr. Henry, "you lose some and you win some."

Mr. Colquhoun said he could understand a few people not liking the idea but added, "we're within our rights to do it. We are zoned commercial and we feel the town's people support it," he said.

The Colquhouns are not certain when the patio will open.

"It's late in the season now and we're contemplating whether or not to go ahead for the summer," he said.

Plans for the patio include a lattice fence with roses planted all around, and a field stone patio floor.

## Tight financial situation

# Old Stage closes its doors

By RICK HUGHES  
of The Sentinel-Review

INGERSOLL — A year and two days after it opened, the Old Stage Road House Restaurant has closed its doors.

Patrons hoping to eat lunch at the restaurant were greeted with a sign on the door of the turn-of-the-century Victorian-style home advising them it was closed.

Co-owners Cam and Marlene Colquhoun said Monday that the departure of chef John Oliver for health reasons was the immediate cause of the closure.

But the restaurant's tight financial situation meant they had little room to manoeuvre the crisis caused by his departure.

"Without a chef it would have been impossible to produce the quality and the volume, and we felt we were unable to afford a re-organization of the kitchen," said Mrs. Colquhoun.

"We decided to close while the restaurant's reputation was still intact."

Not including the

owners, 12 people were employed at the restaurant. They have been paid until the beginning of the month. Mrs. Colquhoun said they "are endeavoring to pay everyone."

### TURN AROUND

The closure comes at the beginning of the key restaurant season, and at a time when, after a year of struggling, the owners felt they had finally started to turn the business around.

Between January and the present, the volume of business increased fivefold. They opened the county's first roadside outdoor patio in late August but even that was not sufficient to give them the breathing room they needed.

The first few months of the Old Stage's operation proved to be rough ones as their inexperience in the restaurant business showed. Problems with high prices and unfamiliar food were compounded by a critical review in the London Free Press which damaged its reputation in that important market.

"We fell behind in our first few months, but we felt we could make it up. We struggled through the slow months of February, March and April, and by May we had our idea in line.

### BUILDING

"We spent the summer trying to build, and for September, the start of the restaurant season, we really wanted to promote it."

They said their creditors were telling them to try to stay open. Mrs. Colquhoun said the Canadian Imperial Bank of Commerce remained supportive, and the Ontario Development Corporation had agreed to a restructuring of their loans.

"There was no problem as long as things were going well," said Mr. Colquhoun.

But with the loss of the chef they had built their reputation on and facing the difficult task of finding a new chef, they feared a financial situation they characterized as "not great" would become a "gloomy one."

"We decided to close while the reputation was still intact, rather than to try and have things slip," said Mrs. Colquhoun.

The restaurant will be put up for sale, and they hope someone will come along to revive it.

For the Colquhouns, the closing of the Old Stage Road House Restaurant means more than the loss of a business. Setting up the restaurant was the beginning of a plan they have been promoting of creating interest in Ingersoll's history.

### FOR TOURISTS

"The idea we had was to encourage the development of historical buildings in Ingersoll to try to create a tourist destination site. We felt the restaurant could become one of the attrac-

tions. We were supported by the Ministry of Tourism in the hope of attracting future tourist attractions," said Mrs. Colquhoun.

"It is a setback. To us it was more than a restaurant," said Mr. Colquhoun.

However, the idea has not died with the restaurant. Its closing will give them more time to pursue the plan on other fronts, one of which is following up on discussions with the University of Guelph's Master's program in Urban Planning for a study of the possibility of tourist type development for the town.

"A lot of towns have pulled themselves out of a bad situation this way and I don't see any reason why Ingersoll can't," said Mrs. Colquhoun.



**THE OLD STAGE** Road House Restaurant, on King Street West has closed, a year and two days after it first opened. (Staff photo by Rick Hughes)

*Source - Rick Hughes  
12/11/1985*

## Lunch

Enjoy a business luncheon or meet a friend. Our service ensures that you choose your own pace. A bowl of our steaming homemade soup or one of our crisp salads is accompanied with a large whole wheat round of bread and is a meal.

For the hearty appetite, our roast beef sandwich is heaped high or try our delicious lasagna. We even make the noodles!

Meeting rooms are available.

Drop your business cards in our crock. Once a week we draw for a free lunch.

## The In Between

Sip on our gourmet coffee or our Earl Grey tea and indulge yourself in one of our delectable desserts.

### Anyone for Bridge?

Cards and scorepads are available. So get a foursome together and come on down.

We're also a great place to get together with the gang after work.

## Dinner

Quiet candlelight dinners are enhanced by our casual surroundings. Our entrees are individually prepared to insure the finest quality.

Flavours are complimented by fresh herbs, creams and sweet butters. The Old Stage Road House, truly a gourmet's delight.

We're Casual

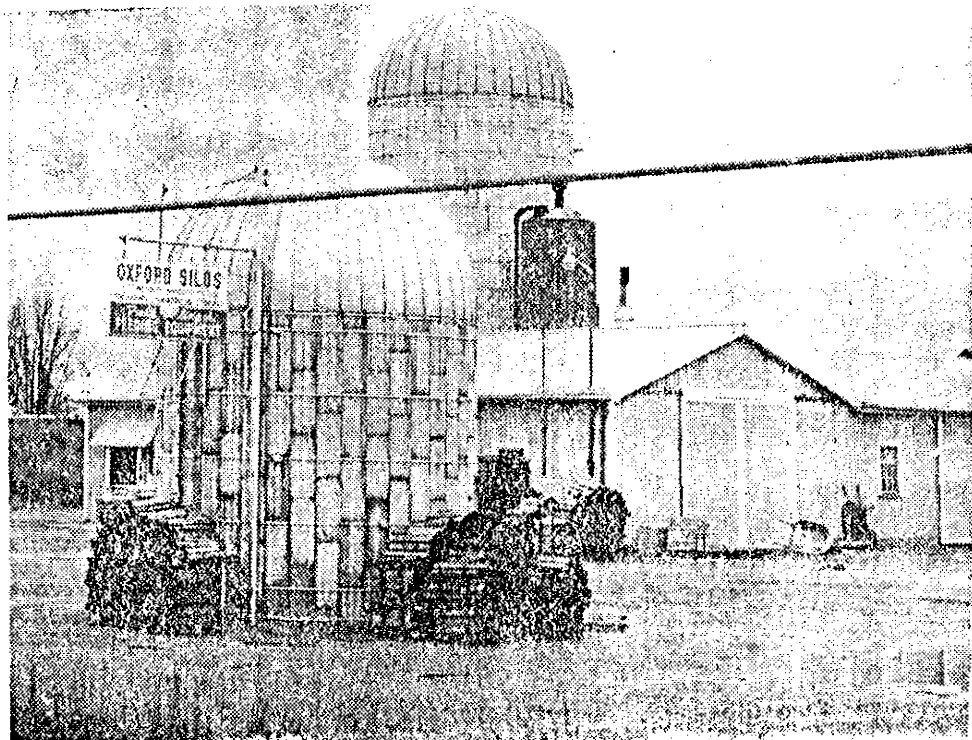
No black ties or pink chiffone dresses please.

## After Dinner

Curl up in one of our easy chairs by the fireside, play our Heintzman and enjoy our 1940's parlour complete with standup radio. Play some of our antique games such as crokenole or chinese checkers or our newer games such as trivial pursuit. Cards and score pads are available for bridge. Any requests for your favorite game? We'll see if we can get it. **The Old Stage Road House** — Ingersoll's NEW Meeting Place. Rubber noses and glasses acceptable.

OPEN NIGHTLY UNTIL 9:00 p.m. — THURSDAY, FRIDAY and SATURDAY to 1:00 a.m.

OXFORD SILOS LTD



Farm service industries play an important role in Ingersoll's economy. One of the community's several firms catering to agricultural needs is Oxford Silos Ltd., which last year added three structures to facilities located south of the town.

## Oxford Welding and Machine

# Local manufacturer experiments with stoves

By JOE KONECNY

Sentinel-Review staff writer

INGERSOLL — There's no need to tell Gord Patterson of the difficulties in marketing a product these days.

With Oxford Welding and Machine Ltd., he has been through the process before and Patterson isn't overly anxious to try again.

A couple years ago, Patterson's shop developed two different devices used to stack fire wood.

After spending some time developing the products, setting up special equipment for manufacturing and then promoting the wood-stackers, Patterson found himself paying about \$10,000 for his efforts.

And that cost covered only the construction of 350 units.

Regardless of the success of those items, Patterson knows he'll be walking on thin ice if he tries to market a few wood stoves which the company is experimenting with now.

"I have been through it all before," he said in an interview Monday.

"It would be costly to put the stoves on the market...that's our

biggest hang-up right now."

### MARKET

Patterson estimates the cost to market one wood-stove model would be about \$50,000.

"They're just for personal use (among his employees) now unless we have extraordinary results."

Like many wood stove manufacturers, the local products reflect the increase usage of stainless steel in the heating devices.

Patterson said stainless steel is becoming more popular, despite its cost, because it resists oxidizing more handily than the conventional carbon plate metal.

Also, the local company employees are experimenting with air flow patterns within stoves, trying to "super heat" smoke as much as possible, with hopes of killing undesirables like creosote.

The employees have used their homes as laboratories for about four years and, although they're satisfied with their inventions, they've kept them off the market since mass production of the often bulky stoves would be too costly.

"They're not made for cosmetics (either)," Patterson added.

### NOT A FAD

Yet the company is willing to build individualized stoves for area residents who know the heating requirements of their home.

"I don't think it (the popularity of wood stoves) is a passing fad.

"They may become a necessity in a short while," he added.

Judging by his experience in the sale of stoves, Patterson said most people buy them for two reasons.

"A lot of people just want to buy the plate glass units just so they can see the fire," he said. But he noted the difficulty installers face when they try to seal the glass edges.

"Also, many people buy them because someone else has one...the Jones have one."

However, Patterson does admit some buy wood stoves with energy conservation in mind, but they're out-numbered.

But with rising oil and gas prices, that could change, he added.

SENTINEL REVIEW

February 3, 1981



**GORD PATTERSON** displays the wood stove used to heat Oxford Welding and Machine shop, one of several in-shop designs the local

company is experimenting with before hitting the market.  
(Staff photo by Joe Konecny)

*See page 1 of 2  
February 3, 1981*

# Help on the way for unemployed youth

By MICHELLE MUYLEAERT

Young people will be able to orchestrate their job search locally when the Oxford Youth Employment Service opens a full time office in Ingersoll early next month.

The Woodstock OYES office received funding from the Ministry of Skills Development in the amount of \$22,000 to establish the Ingersoll office last week.

The office, to be located at 38 King Street East, will have a full time employment counsellor and a support person on staff.

Jim Wright, executive director of the Woodstock OYES centre, said young people will be offered the same services currently available to them at the Woodstock office.

"We are helping young people find the best job for them and helping them keep that job," Wright said.

Boasting an 80 per cent success rate, the Woodstock OYES have placed about 2,200 young people in jobs since the office opened five years ago. Wright expects to service about 100 clients in Ingersoll over the next year. There are currently about 25 Ingersoll youth presently using the Woodstock office services.

According to Wright the OYES "exposes and develops" young people's skills. They are taught the basics of the interview process including how to write resumes and covering letters, how to answer questions during the interviews, even how to dress when meeting a potential employer.

"We teach them to take the job search into their own hands," Wright said. "We want them to sell their skills and abilities."

According to Wright, youths who come into the OYES office will speak with a counsellor on a one-to-one

basis to discuss their employment aspirations, home life and school record.

The next step is career exploration. The OYES use a number of tools to determine what job each person is best suited for including federally-developed programs from the Canada Employment Centre.

Once the appropriate career choice is determined, a thorough search for all potential employers is conducted and they are contacted. Youths are taught the technique of "cold calling," whereby they make the initial contact with the employer.

Mock interviews are set up with area employers who rate the young people on their performance, pin pointing strong and weak points.

Once the youths are placed in a job, they continue to meet with their counsellor once a week for a three-month follow up period.

"We want to find out how things are going," Wright said. "They may need someone to talk to."

Wright said the youths who come into the OYES office are lacking "a lot of the polish" needed to successfully find work.

"They bounce from job to job that they don't like. It's our goal to break that."

Ingersoll clients without transportation have been serviced from a satellite office in town open only once a week. A growth in the Ingersoll clientele, the Ingersoll counsellor was seeing as many as 19 youths a day, has warranted a separate office.

Those wishing to seek help from the Ingersoll OYES must be between the ages of 16 and 24, be out of school and unemployed or underemployed. The office is scheduled to open the first week of September, Monday to Friday from 9 a.m. to 4 p.m.

INGERSOLL TIMES

August 17, 1988

OXFORD YOUTH EMPLOYMENT SERVICE





### OYES IT IS!

The doors to Oxford Youth Employment Service (OYES) (Ingersoll) are now officially open. Jim Wright, executive director, and Jeff Surridge, Ingersoll program director, welcomed clients, "graduates" and guests to the 38 King Street office for a ribbon-cutting and open house held Friday. Wright said the street-level location makes for a different relationship with the community. (The Woodstock office is

on a second floor). Next on the list for OYES, said its executive director, is a proposed program for helping young people learn to live on their own. "Sometimes they have to leave home. It's difficult to get a job if you don't have a place to live." Also proposed is a program to extend services to those older than the present age limit of 24.

(Staff photo)

SENTINEL REVIEW

December 19, 1988

### Youth employment centre launched

INGERSOLL (Staff) — The Ingersoll branch of the Oxford Youth Employment Services was officially opened Friday.

It offers counselling services to job seekers between the ages of 15 and 24, including interview and job search techniques. The centre also monitors placements in the area.

The centre, the 69th to be financed under the Ontario Youth Employment Counselling Program, received approval for \$22,000 in funds in July from the ministry of skills development. The Ontario ministry of community and social services will contribute an additional \$10,000 to the centre.

Another branch of the service is located in Woodstock.

LONDON FREE PRESS

December 20 1988

---

---

## city and co

---

# Ingersoll's bucking for own office

---

By PAULINE KERR  
for The Sentinel-Review

INGERSOLL — Jim Wright, executive director of Oxford County Youth Employment Services, says it's time for the Ingersoll office to branch out on its own.

To date, youth employment has been working out of borrowed office space with a counsellor on hand one day per week. Jeff Surridge keeps in touch with Ingersoll clients (19 at present, said Wright) by using an answering machine, phone number 485-6088, but the schedule is busy. Some Ingersoll clients are being served through the Woodstock office.

Wright is working toward the goal of having a full-time Ingersoll office open this autumn. His proposal is presently before the Ontario Ministry of Skills Development.

The people Surridge talks to are young, ages 15 to 24, the age group which benefits from the *Futures* program. Most lack one or both of the basic requirements in our labor market, education and experience.

The office is not an employment agency. Surridge helps clients with job searches, resumes, confidence building, whatever it takes for clients to get and keep a job.

His work might involve advising a Grade 9 dropout to upgrade his education. "We encourage them to go back to school but some of them just don't fit in. We try to be realistic," said Surridge.

Although Surridge has seen the occasional client with a college education, Wright says the focus is on the early-leavers. Statistics indicate the average age of the clients in the Woodstock area (including Ingersoll) is 19½, with average education of Grade 10.

"*Futures* is a good way for these people to get a foot in the door," said Surridge.

---

---

SENTINEL REVIEW

April 4, 1988

P & H Foods Ltd.  
(Gainers Incorporated)

# Sale of Swift plant is finally confirmed

INGERSOLL — The sale of the former Swift Canadian Company's plant here was confirmed Tuesday by plant manager Bruce Ward.

Ward said the sale was finalized Jan. 13. Rumors of the transaction have appeared in local media reports since December.

Gainers Incorporated — owned by Edmonton

businessman Peter Pocklington — is the new owner of the local plant.

Pocklington is owner of the Edmonton Oilers, a National Hockey League team.

Gretta Elgis, Gainers' public relation officer in Toronto, said the sale price for "the second largest meat packer in the world" is not available for publication.

"At this time, it will be business as usual in Ingersoll," she said.

"Perhaps there will be subtle changes over a period of time...I'm not sure."

She said finalization of the sale was delayed because of the scale of the transaction and "we had to make sure our employees got a good deal.

"There was a lot of slugging and book work to do."

Gainers will sell the same products, she added.

SENTINEL-REVIEW

January 21, 1981

---

# Gainers to close, 150 jobless by July

BY LAURA PLUMTREE

Gainers Incorporated, a turkey and poultry plant, will close July 2. Gordon Meyers, vice-president of dairy and poultry operations, said the closure is due to the depressed economy in the poultry business.

"The economy is pretty poor right now in the turkey industry," he commented. "We're just going to concentrate on running our Hanover plant right now."

One or two salaried employees have the option of being transferred to Hanover, he added.

Approximately 150 employees, paid on an hourly scale, and 15 salaried employees will lose their jobs when the plant closes.

Mr. Meyers was skeptical about the plant opening in the future.

"It won't happen this year," he stated. "We really can't tell what will happen in the future."

Betty Catling, an employee at Gainers, said "Nobody knows what we're going to do. We just got a letter the other day. It's

pretty bad I guess we'll just look for another job. I really don't know what we're going to do."

Lucy Freeman, also an employee at Gainers, said she had a year to go before she received her pension, and was hoping to spend that year working.

"We were all kind of shocked when we heard. Of course right now we don't know what we're going to do. It hasn't sunk in with a lot of people yet.

"A lot of them can't go out and get a job, because the jobs simply aren't there," she continued.

Mrs. Freeman has worked at Gainers since 1965, when it was called Shantz's.

"I've been there a long time," she remarked.

"We're going to have a meeting, but I don't think there's anything we can do," she continued. "There's not enough poultry, you see. They're on a quota, controlled by the marketing board.

"You see this kind of thing happening all the time around us, and we say we can't see it happening to us. And then this."

INGERSOLL PROCESSING  
MAY 5, 1982

140 EMPLOYEES LAID OFF AT GAINERS

# Ingersoll processing plant closing its doors as of July 2

By BARRY WARD  
Sentinel-Review staff writer

INGERSOLL -The Gainers Inc. turkey processing plant here will be closing its doors July 2, resulting in a layoff of more than 140 employees.

Gordon Meyers, vice-president of the business, blamed low turkey prices for the closing.

"You don't close a plant if it's making money," Meyers said today, noting that the plant could reopen if prices improve.

The Chisholm Drive plant is not being sold, Meyers said, and a custodial staff will be kept on to maintain the building.

The plant was built in the early 1960s by the Ontario Turkey Growers Association. It has subsequently been owned by Shantz Processing Ltd., Ralston-Purina Ltd. and Swift Canadian. Gainers, which operates three such plants in Canada, purchased the Ingersoll business in 1977.

Meyers said the turkey market has been depressed for six months. The Ingersoll plant had recently recalled employees

back to work after a five-month layoff.

Marketing boards have been keeping turkey prices too low for today's interest rates and the large inventory kept at the plant, Meyers said.

He also blames marketing board quota levels. "There are just too many turkeys," said Meyers.

The plant currently has 135 hourly-paid employees and 10 salaried employees. Meyers said "a couple" employees have been offered transfers.

SENTINEL REVIEW  
MAY 5 1982

P & H FOODS LTD.  
(Gainers' Inc.)

# Future dim for Gainers employees

BY LAURA PLUMTREE

Erma Goddard sat in her sun room at the front of her house looking onto Charles Street, letting her gaze rest occasionally on the dozens of geraniums that lined the windows.

"After you work all those years they throw you out," she said. "At my age you can't get another job. Who'd want to hire someone my age?"

Mrs. Goddard is one of the 150 employees who will find themselves without a job when Gainers Incorporated closes its doors July 2. Many

of the employees are older women who would have been retiring in a few years.

"We can't collect from the pension plan now," Mrs. Goddard explained. "When Gainers took over from Swift, they changed the pension plan so you had to be under 45 when you started work and had to be there 10 years."

Mrs. Goddard is chief steward at Gainers, and has worked there 16 years.

"We're going to the company with a concession to lower our wages to keep the plant open," she said. "We're going to ask the salaried people to do the

same thing. But I don't think it will do any good. They've already made up their mind."

Mrs. Goddard's husband, Sidney, collects pension, so Mrs. Goddard said she's not too worried about the future - she can get by.

"There are a lot of women who are widows and really depend on their jobs. There are some deaf and dumb folks too -- I don't know what they're going to do."

Mrs. Goddard is in her third term as chief steward.

"They've got the best darned union now that she took over," said Mr. Goddard.

Mrs. Goddard lays the blame for the closing on both sides.

"I think it was poorly managed, and some employees took advantage of the unions' protection, for example, sick pay," Mrs. Goddard explained, referring to the closure. "I say some employees because we've had some very good ones."

Veva Thomason has worked at Gainers for 15 years. In two years she will be eligible for old age pension. She's a widow.

"I figured something was going to happen," she said. "We were working less and

less. I just put two and two together."

Unemployment, she said, is based on the past 20 weeks of pay, and as they've been getting short hours for the past while, she doesn't think unemployment will last her too long.

"Unemployment will last a little while, maybe through the summer," she said.

"No, I don't know what I'm going to do. It's kind of a tough deal."

Audrey Jordan is also a widow, and would have been retiring in two and a half years. This October, she would have worked at Gainers for 20 years.

"I was quite shocked. I would have retired in two and a half years. I don't know what I'm going to do," she said.

"My son and daughter are both married, and don't live near here," she added.

Mrs. Jordan doesn't have much faith in the offer that is being taken to the company about the wage concessions.

"I don't think the offer will do any good," she said.

"I don't know who will hire me at my age," she said. "Unemployment may last until December."

INGERSOLL  
TIMES  
May 12, 1982

Gainers  
Inc  
P & H Food Ltd

# Only turkeys would applaud this closing

INGERSOLL (Bureau) — Employees of Gainers Inc. here took time off from job hunting Wednesday to pick up their last pay cheques.

The closing of the turkey processing plant July 2 is putting about 140 persons out of work.

"Do you think anyone will hire us old girls?" asked Marge Countryman, 46, of Ingersoll, who said she will prime tobacco if she can't find a job soon.

Shelie Kirwin, 55, who has been

with Gainers 12 years, believes collecting unemployment insurance is her best bet after two fruitless months of job hunting. Kirwin, along with most other employees, was laid off from Dec. 21 to May 3. "They told us within 10 minutes of getting back on the line we were getting laid off in eight weeks."

There is "no possibility" of reopening the plant this year, said Gord Meyers of Toronto, vice-president of the company's poultry and feed op-

erations. And based on 1982's tentative turkey quotas, "we don't have much hope for next year."

Next year's quota is tentatively set at 96.6-million kilograms (213-million pounds) — unchanged from this year. Meyers said this is 5.9-million kilograms (13-million pounds) too high for the country, meaning that wholesale prices will stay the same.

A five-member maintenance staff will remain at the plant. Two salaried employees accepted transfers to

Gainers' other Ontario turkey processing plant in Hanover.

The Ingersoll plant was bought by Gainers in 1977. "We've heard for several years how that they're closing it up. But when it happens, you don't believe it," said employee Marilyn Gee, 22, of Woodstock.

Her husband, Dave, was laid off in Woodstock two weeks ago. "It puts us in a real tight spot," he said. All there is to do, said Mrs. Gee, is "hope like hell I can get another job."

## Little consolation but Gainers workers have some company

INGERSOLL — Gainers is not the only plant hit by too many turkeys and not enough profits. Another poultry processing plant in Quebec will close soon throwing another 150 people out of work.

Canada Packers Ltd. has announced its eight-year-old turkey-processing plant in Joliette, Que., which employs 184 people, will be closed July 9 unless a buyer can be found. Wednesday, Gainers announced it will be closing throwing 145 people out of work here.

The financial woes of poultry processors have produced bargain prices for Ontario and Quebec consumers — \$1.96 a kilogram (89 cents a pound) for chicken and \$2.20 a kilogram (99 cents a pound) for turkey.

Murray Stewart, public relations director for Canada Packers, said Thursday his firm has been unable to make money with the Joliette plant between the prices set by the provincial marketing board and the prices retailers will pay for turkeys.

Poultry processors across the country are experiencing financial difficulties because the marketing boards, which set production quotas and prices for chicken and turkey, are charging high prices and supplying more poultry than Canadians will eat, said Donald McKenzie, executive director of

the Canadian Poultry and Egg Processors Council.

Turkey processors have more than 14 million kilograms of the birds in freezers and estimate it costs them about 4.4 cents a kilogram a month to keep the birds frozen.

They have been calling for price reductions by provincial boards and production cuts for two years.

SENTINEL  
REVIEW

May 7, 1982

# We just want jobs, workers

BY TOM BLACKWELL

A simmering dispute between former employees of a poultry processing plant and the union that represents them erupted into the open last week.

About 40 former workers of the Gainers plant on Chisholm Drive met Thursday night at the Legion hall and handed their union a message. They want to go back to work and they're willing to accept much less pay than they made before the Gainers plant closed 18 months ago.

P and H Foods of Milton, which now owns the factory, has said it will open the doors and hire an undetermined number of people if the union accepts the lower wage.

The union says no, and unless it changes

its mind, the company says the plant will stay empty.

At the Thursday meeting 38 former Gainers employees added their signatures to a petition that now has 53 names. It says the workers will accept a base pay of \$6.40 per hour, the final offer made by P and H at negotiations held last September.

Local 1105 of the United Food and Commercial Workers International Union is still locked in contract negotiations with P and H.

The company has asked the Ontario Ministry of Labour for a conciliator, but one P and H executive said there is no way the plant could open if the union's demand for an \$8.18 per hour wage was made part of the contract.

At the lower rate P and H could compete with its chief local rival, Cold Springs

Farms of Thamesford, said general manager Gordon Meyers. "We would open the plant if we got a competitive contract.

"We can utilize the plant. To full capacity? I don't know."

When Gainers shut down the factory in July, 1982, 140 people were laid off, despite an offer by the employees to take a 10 per cent pay cut.

P and H bought the building in May of 1983 and in September hired five people, who have since been laid off.

At the meeting last week many of the workers said they've found nothing but part-time work since Gainers closed, and conceded they'd accept as little as minimum wage to get a job with P and H.

"I got a paycheck today and would you believe it. I got \$11.70. And that was for two weeks," said former Gainers' worker Joan

Morden. "If they opened the plant and paid \$4 an hour I'd take it."

Betty Catling said she worked 16 years at the factory but hasn't found steady work since being laid off.

"If someone comes along and says 'I'll pay you \$5 an hour, I'd take it... If I didn't own a house, I'd move out of here.'"

"It has been hell," said Diane Patten, a six year Gainers veteran. "My unemployment ran out last January and it's been hell. We bought a brand new house when we came to Ingersoll."

"I'm willing to go back at \$4 an hour," said five year Gainers employee Dorothy Herman. "I'm working in Stratford for \$3.50 an hour the odd day."

Much of the workers' anger at the emotional gathering was aimed at UFCW union officials, who they said don't have

## tell union

their best interests at heart.

Former chief steward Erma Goddard said of Don Dayman, the union representative who is supposed to help the local bargain with the company, "He doesn't want us to have a job. He wants us out on the street."

Mr. Dayman could not be reached for comment before press time, although the Times left messages with his office on four separate occasions.

Mrs. Goddard explained at the meeting Thursday she and the four other women hired in September had negotiated a contract with P and H, including a \$6.40 an hour base wage.

But Mr. Dayman claimed the women weren't members of the union in good standing, and said the contract wasn't valid. Mrs. Goddard said when she tried to

pay the union dues she owed, they were returned.

Mr. Dayman re-opened negotiations with P and H and demanded the \$8.18 wage rate, said Mrs. Goddard.

The company had a pre-arranged contract which it had to fill, and agreed to pay the five workers the higher wage until the work was completed at the middle of December.

Mr. Meyers said he doesn't understand the behaviour of the union.

"It is beyond my comprehension that the union won't do what the employees want. Everybody who is representing somebody is supposed to do what those people want."

Oxford County MPP Dick Treleaven said the workers have explained their problems to him and he has contacted the Ontario Ministry of Labour. But he added, he didn't want to get directly involved in the dispute.

INGERSOLL TIMES  
January 11, 1984

P & H Foods Ltd.



Number stands at 61 P and H workers

## More opt for work over wage hike

By GABE PERACCHIA

Sentinel-Review staff writer

INGERSOLL — Another eight former poultry processing employees have declared they would work for lower wages at the idle P and H Foods plant on Chisholm Drive.

The number of employees favoring a wage reduction is now 61, said Joan Morden, one of 140-odd workers laid off from the former Gainers Inc. plant in July 1982.

About 38 of the employees met two weeks ago to discuss the current stalemate in wage negotiations between P and H Foods and United Food and Commercial Workers Local 1105P. At that time, 53 employees had signed a statement, contrary to their union's stand, that they would accept lower wages if they could return to work.

The signed statement has not yet been forwarded to the provincial government, Mrs. Morden said. The employees

are awaiting a conciliation between the company and union, before forwarding the statement to the Ministry of Labor.

P and H Foods has asked the ministry to appoint a conciliator to help resolve the deadlocked negotiations.

The employees are also awaiting a ministry reply to some questions presented on their behalf, by Oxford MPP Dick Treleaven. Treleaven wrote to the labor minister, asking him to investigate the

differences between the employees and union, and the union's rejection of employees' application last fall for good standing status.

P and H Foods, a division of Winnipeg-based Parrish and Heimbecker, is offering a wage rate of \$6.40 an hour to former employees, compared to the previous base rate of \$8.18 an hour.

The UFCW says a lower wage rate would not necessarily result in any more than seven jobs at the plant.

SENTINEL REVIEW

January 20, 1984

## Conciliation meeting for P and H, union

The mercurial quandry of employees at P and H's local poultry processing plant will be resolved, one way or another, February 8, when management and United Food and Commercial Workers Local 1105 union members go to the bargaining table. The Ontario Labor Relations Board has appointed a conciliator to settle the wage dispute that has been brewing between management and workers, since last September. A conciliation hearing will be held at the Woodstock Inn.

Joan Morden, a spokesman for the employees, said 76 former Gainers Inc. employees are in favor of accepting P and H's base wage offer of \$6.40 an hour despite the union's stand for \$8.18 an hour.

"This is the end of the line," she said. "We'd like jobs. We've been sitting around too long. If this doesn't work, I have no idea

what will happen."

Gainers Inc. closed its plant doors in 1982. Although P and H bought the plant last May, the company has remained idle, except for skeleton functions.

Dissension between management and the union began to sizzle when P and H hired five employees, from August to December 1983, who were willing to work at a wage rate lower than the one being sought by the union.

A union spokesman said the union does not want to accept a wage lower than the base pay under the old contract with Gainers, which was \$8.18 an hour, despite P and H's plea they can only pay a base wage of \$6.40 an hour.

The union remains opposed to a wage cut, even though some employees are willing to accept the company's offer.

INGERSOLL TIMES

February 1, 1984

## P and H, union stalemate

# Conciliation talks draw blank

P and H Foods and members of the United Food and Commercial Workers Local 1105 were unable to reach an agreement last Wednesday at a conciliation hearing at the Woodstock Inn.

P and H general manager Gordon Meyers said, "The union wasn't prepared to budge so neither were we."

Don Dayman, union representative, would give no comment on the outcome, other than saying "nothing happened."

Both company and union are now waiting for word from Conciliator Bruce Janisse of the ministry of labor relations, as to what will happen next. Mr. Janisse's decision will be made public by the end of this week and will indicate either a no

board report or an order to return to the bargaining table.

If a no board report is filed, labor law requires a 16 day period before the union will be in a legal strike position or the company in a legal lock-out position. Although a no board report decision is expected, there is still a chance that parties involved could be called back to the bargaining table.

However, this is usually the case only when there are positive signs of an impending agreement.

Romain Verheyen, a senior conciliator with the ministry of labor relations, said, "both parties were locked in their ideas," and an agreement does not seem imminent.

Mr. Meyers said his firm would be willing to reopen the plant if the union would accept a wage of \$6.40 an hour. But representatives of the union are demanding a base wage no lower than \$8.18 an hour, the previous base wage of those employed by the previous owners of the turkey processing plant, Gainers Inc.

The union is seeking comparable wages with poultry processing plants owned by Maple Leaf and Canada Packers, where workers start at upwards of \$9 an hour.

Mr. Meyers pointed out those plants are only partially involved in turkey processing, whereas P and H would deal exclusively in turkeys.

Mr. Meyers said at the lower wage, P and H could better compete with its chief competitor, Cold Spring Farms of Thamesford, where workers earn \$6.40 to start.

Last May P and H bought the factory, which has been empty except for skeleton operations, since Gainers closed it down 19 months ago, laying off 140 workers.

INGERSOLL TIMES  
February 15, 1984

## Work resumes at P and H plant

BY TOM DURALIA

P and H Foods, the turkey processing plant on Chisholm Drive, began operations Monday without incident, said General Manager Gordon Meyers.

Ten workers were hired to begin production of stuffed butterball turkeys, and once things get going, Mr. Meyers said, they may take up to five more employees. "But that will be it for a while," he admitted.

The plant was closed for over 18 months because of a labor dispute between P and H and the United Food and Commercial Workers Local 1105.

The union had made a demand to P and H for workers to receive \$8.18 per hour, but the company was prepared to pay only \$6.40.

As time passed and no agreement seemed imminent, some workers expressed an interest in taking the company's offer despite the union's stand.

Negotiations went to the ministry of labor where still no agreement could be reached, and a no board report was filed two weeks ago.

When the plant closed under former owners Gainers Inc., 140 persons were laid off.

INGERSOLL TIMES  
March 7, 1984

## Two Oxford operations

# Meat packing plants cited for health safety violations

By JOHN MENTEK  
of The Sentinel-Review

Two Oxford County meat processing plants are among 23 such operations across Canada that have failed to meet some federal health standards this year.

P & H Foods, in Ingersoll and Cold Spring Farms Ltd., in Thamesford, were among nine Ontario food processing plants cited by federal inspectors in February and March 1988, for problems in the areas of plant construction, meat hygiene, sanitation and finished products.

But an Agriculture Canada official says meat products from the companies are safe and the plants now meet Canadian Health Standards.

Inspectors from Agriculture Canada regularly audit all Canadian meat packing plants and award a health rating.

"The Agriculture Canada rating is an overall rating of construction standards, sanitation, meat handling and finished product in a processing establishment," explained Dr. Frederique Moulin, head of the audit program in Agriculture Canada's meat hygiene division.

Meat processing plants may be required to make improvements in any one of these areas. Agriculture Canada awards ratings of AAA, AA, A, B and C and below to meat processing plants. Plants with a rating of C or better meet minimum Canadian health standards.

Plants rated below C do not meet those standards, and must upgrade their facilities to meet minimum federal health requirements, or be "de-listed" — in other words, shut down.

But a low rating doesn't necessarily mean

a plant's meat products are unfit for human consumption.

"If there is no contamination, sometimes you just need some improvement in the plant construction — say for example where the floor is eroded, which doesn't jeopardize the safety of the meat product," Moulin said.

### SAFE MEAT PRODUCT A PRIORITY

An inspector may shut down one room, but allow production to continue in other areas. Above all, plants must produce a safe meat product, she added. "Even if they are at a C rating, they have to produce a safe meat product.

"If they cannot do it in one area, or on one line, the inspector stops the operation, or closes down the room, so that no meat product can be produced."

Contaminated product is seized, condemn-

ed and destroyed.

P & H Foods Operations Manager Vern Ashley is away on vacation and unavailable for comment.

Cold Spring Farms General Manager Ev Doherty said Agriculture Canada inspectors found cracks in the plaster ceiling of a chiller room at the Thamesford turkey processing plant during a routine audit of the plant this year.

This affected Cold Spring Farms rating, but was taken care of immediately.

"Agriculture Canada has a list of approved materials. We chose the most cost effective material acceptable to them, and in three days we had a new ceiling in," Doherty explained. "They came back, and we have an A listing now."

"We take very, very seriously all inspec-

tions, whether we're dealing with Agriculture Canada, the Ministry of the Environment, OMAF (Ontario Ministry of Agriculture and Food), or with any regulatory body."

Regular inspection by a variety of agencies is a fact of life in the meat processing business, Doherty said, and it is not unusual for inspectors to find some area of the operation that needs improvement.

If they found enough small things that needed correcting, it could cause a plant's rating to fall below minimum health care standards, although in-house quality control measures makes that an unlikely possibility.

"In my mind, it's not a major, major deal. We did not lose one minute of processing time, and the wholesomeness of the product that went was still totally under their control," Doherty said.

SENTINEL

REVIEW

May 26, 1988

P & H FOODS LTD.

**PLANT CLOSINGS**

# Ingersoll plant shutting down

It will put 126 out of work and many like Jim Rolfe will be looking for another job after Friday.

By Andy Morrissey  
Woodstock Bureau

INGERSOLL — Jim Rolfe cleaned out his locker Wednesday at P and H Foods here after watching the noon news on television at home and learning he was out of a job.

The Londoner had worked at the turkey processing plant for five years as an engineer for the plant's ammonia cooling system. Now, he's faced with finding another job or relying on unemployment insurance benefits.

P and H Foods announced this week it would close its Ingersoll plant on Friday, putting 126 out of work.

Richard Ratte, vice-president of operations, said the closing is an economic decision that will consolidate operations in the firm's only other Ontario plant in Hanover.

**NEEDED UPGRADING:** The Ingersoll plant was "underutilized" because it didn't operate year-round and handled about one third of the company's volume, he said. It also needed to be upgraded with new equipment, which was already done to the Hanover operation last year.

"There's just so much turkey volume to be had. We had to make a decision to close one or the other."

No new jobs will be created at the Hanover plant, which employs 200, said Ratte.

Many workers heard of the closing through the media because the company's notices were mailed and the 113

unionized hourly-paid workers have been laid off since the spring.

Thirteen non-union salaried employees at the plant were notified Tuesday, said Ratte.

Carolyn Lively, who has worked at the plant for four years, said she's only worked six weeks this year even though up to 16 weeks by this time is normal. The plant closing had been a rumor since it opened about eight years ago but workers were surprised when the rumors came true, she said.

She hopes to get another job, "if there's anything out there."

Dorothy Lapointe, the plant's chief steward for the United Food and Commercial Workers union, said "it's going to be pretty hard" finding work. Other food processing plants may be hiring this summer but workers now have to compete with students out of school.

**RATIFIED CONTRACT:** Union workers ratified a contract May 16, she said, which for the first time includes a severance package clause. It calls for one week's pay for those employed one year, rising to a maximum of 7½ weeks' pay for workers employed there at least 10 years.

Workers should receive their severance packages on July 5 when union and company officials are at the plant. Lapointe said the union isn't planning to fight the closing.

A decision has not been made on what will be done with the building, Ratte said.

Peter Clark, manager of the Canada Employment Centre in Woodstock, said the local job market is "tight" right now but retraining programs are available for unemployed workers.

Rolfe said he hopes to land a job in Woodstock but he'll miss his coworkers. "It was a good job."



Andy Morrissey/The London Free Press

Jim Rolfe of London gathers his personal belongings at P and H Foods in Ingersoll Wednesday after learning the plant is closing. The company has said it will consolidate operations in its Hanover plant, putting 126 employees out of work.

London Free Press  
June 27, 1991

# Future difficult for small business, owner predicts

By LIZ DADSON

The future will be difficult for small businesses, says local furniture store owner Meredith Walker.

"It'll be tough for small industry to remain in business without a lot of help," he said, adding there are buying groups that small retailers can be involved with. "Whether that's good or bad, I'm not sure."

The Walker family has been operating P. T. Walker Furniture on Thames Street for the past 55 years. Walker's father, who had sold his business in Walkerton, bought out an existing furniture and funeral business and moved the family to Ingersoll.

Initially, P. T. Walker was

travelling to Hamilton, looking for a business to buy, Meredith said. He stopped at a gas station owned by the brother-in-law of the man who had bought Walker's business in Walkerton. The man said there was a place up the street for sale.

"Three hours later, my mother got a call from my father, saying he had bought a business in Ingersoll," Walker said.

Walker worked with his father from 1941 on. When they first arrived, there was a Metropolitan store in the front 40 feet. The furniture business occupied the back 20 feet, plus part of the basement and the second and third floors.

About 20 years ago P. T.

Continued on Page 20

# Paratransit service established in town

A new service for the handicapped has just been established in Ingersoll. Gino's Bus Service has made the paratransit van used to transport handicapped children to and from school available to the public.

The van will be available between nine and two on school days and any day that there is no school, with a few days notice. It can carry up to 10 people at one time if it is necessary.

The van was first used for public service in January but there was no advertising to let people know that the service was available. It was the Oxford County committee of the disabled that really got the service started.

"They set up this thing," said Gino Defent, owner of Gino's Bus Lines. "What we've agreed to do is to make these in-town moves."

The Kiwanis Club will subsidize the service by paying the balance on the in-town trips, such as medical and other appointments.

"It's a new program in town," said Murray Borndahl from the Kiwanis Club. "We have agreed to pay the carrier, Gino's Bus Lines, \$15 for in-town trips."

The club got involved with the service at the request of Catherine Allen, chairperson of the committee for the disabled.

"It was basically set up as an in-town service," said Borndahl. He pointed out that the club will deal with out-of-town trips on an individual basis.

One person who sees the service as possibly expanding for some out-of-town and pleasure trips, is Gloria Lee, co-ordinator of the seniors' program at Alexandra Hospital. She said that at the present, the service is mainly for medical appointments.

"I'm very pleased that we now have the service. I'm notifying different parts of the hospital so that the people going home will know that it is available."

# Trying to establish paratransit service

INGERSOLL — The hunt for people to run a paratransit service in Ingersoll is on.

Gerry Staples, town clerk, raised the issue of paratransit at Wednesday's meeting of the administration and finance committee of town council. People are sorely needed to make a paratransit service get off the ground, he said.

"Quite simply, we don't have the staff . . . to look after this kind of a system," he said.

A non-profit group could be asked



Harris

Staples

to set up the system, with the town supplying the financial backing, Staples suggested. There is \$20,000

already in the town's budget for such a service and 50 per cent of that would come back in the form of provincial subsidies, he said.

There are a lot of things which go into setting up a paratransit system and the lack of a regular transit system in town increases the difficulty of getting a transportation service for wheelchair-users rolling, Staples said.

Mayor Doug Harris said: "I think a five-member committee (to set up the service) would be good."

SENTINEL REVIEW  
June 7, 1990

## Paratransit issue

The paratransit issue is still in the works.

Responding to a letter from Elva Thornton, spokesperson for the Oxford Regional Nursing Home, town clerk Gerry Staples said at Monday's public works and planning committee meeting "we've written to a number of agencies.

"We're waiting for information from the Ministry (of Transportation Ontario) on transit subsidies."

Coun. Gail MacKay commented "we're still working on it."

The letter, dated as received on March 1, included a list of names in support of paratransit here.

In related business, Coun. Don Hillis later asked town engineer Eric Booth if the sloping of curbs on the main street, to accomodate people in wheelchairs, has been considered in the planning budget.

SENTINEL REVIEW  
March 6, 1990

IN A WHEELCHAIR

# Elva Thornton finds it tough to enjoy perks of the season

By SYLVIA PUTZ  
of The Sentinel-Review

While most of us look forward to getting out and enjoying the lush greenery and clear blue summer skies, wheelchair-bound Elva Thornton has rarely gotten out of her residence at the Oxford Regional Nursing Home in Ingersoll since about a year ago.

Unless she wants to pay \$20 for a return bus ticket to places within the town, she does not have access to a vehicle equipped with a lift for a wheelchair, for example.

She has used the service twice recently, once at Christmas and once at New Year's. Both times, family members paid the bill because she finds the cost prohibitively expensive.

Until approximately a year ago, residents confined to wheelchairs had access at \$5 per ride to a paratransit vehicle operated with the help of funding from the Kiwanis Club of Ingersoll. But when it ended, access to the specially-equipped vehicle became much more expensive.

But the club is not the bad guy, asserted club member Murray Born-dahl.

He said the paratransit funding began two years ago when the chair of the Committee for Oxford County Handicapped requested funding from the club.

It provided at least \$225 during 1988, and \$500 during 1989. The group asked for extra funding once, and the club found some extra money. But the second time the group asked for money, the club could not comply because it had no funds left over.

### Subsidization ran out

So the subsidization ran out around July, 1989, and the group has not reapplied to the club for funding to his knowledge, says Born-dahl.

But the group will not reapply for funding because it has folded, said former member Margaret McDonald.

Although the group successfully pushed and pressed for paratransit in Woodstock, and were initially attempting to push for such a service in communities such as Ingersoll, McDonald said there was not enough interest and support from the community to maintain their efforts.

The end result is that the number of wheelchair-bound persons to use a paratransit vehicle in Ingersoll is at less than half of what it was when the service was subsidized, said Gino Defent, owner of Gino's Bus Lines, who also runs a paratransit.

While some wheelchairs fold and a few wheelchair-bound persons can manage a trip in the carseat of a relative or friend, most cannot do so.

### Encouraging letter

Electric wheelchairs do not fold and some of those who are confined to one cannot easily move without one.

"I am sure they (the users) would like it the way it was before," he commented, adding that he would like to see the city subsidize the service.

And Thornton recently received a letter from the Town of Ingersoll which was encouraging — it informed her that council in its 1990 budget allocated funds for the support of a paratransit system for Ingersoll residents, subject to receipt of funding from the Province of Ontario of up to 50 per cent of expenditures.

But the letter did not contain notice of when she could expect to see the system in place.

Town Clerk Gerry Staples confirmed that council had allocated \$20,000 in this year's budget toward a paratransit system, but did not give an estimate of when one might be expected.

An application for funding can only be submitted after the paratransit system is in place, he said.

The first step is for town planners to meet with officials from the Ontario provincial transportation ministry.

since the City of Woodstock supplies about a third of the funding required to run the two-vehicle service, which runs on a call basis six days a week from 8:15 a.m. to 4:30 p.m., except for the lunch hour.

(Woodstock supplied about a third of the funding in 1989 to run the heavily subsidized system — \$22,587 last year, while the provincial government kicked in for a hefty \$55,508. The system only had minimal revenue, in the amount of \$11,222, to offset the total costs of \$89,317.)

McLean says there is a "fair need" for paratransit in Ingersoll, which he says is about half the size of Woodstock.

"If we've got 260 users, they've probably got at least one hundred (would-be) users," he commented. In his experience, it takes six weeks between the time of an application for funding and a response from the transportation ministry.

### Will summer be over?

But whatever it is, Thornton suspects it may not be soon enough.

"I just wonder how long it will take — maybe the summer will be over before anything happens and for us (people confined to wheelchairs), summer is best. In winter, none of us go anywhere," she said.

"It's terrible — here we are confined to wheelchairs and we can't go out that door," she said with a spark of anger.

She is hoping her efforts at taking action on the paratransit issue are having an effect soon. Since January, she has been writing letters to the town, to MP Dr. Bruce Halliday and to MPP Charlie Tatham.

She collected about 30 names on a petition supporting paratransit services in Ingersoll. All of these people within the nursing home might not use the service every week, but would certainly use it.

"Just to get out to dinner is out of this world for us."

### Encouraging letter

Electric wheelchairs do not fold and some of those who are confined to one cannot easily move without one.

"I am sure they (the users) would like it the way it was before," he commented, adding that he would like to see the city subsidize the service.

And Thornton recently received a letter from the Town of Ingersoll which was encouraging — it informed her that council in its 1990 budget allocated funds for the support of a paratransit system for Ingersoll residents, subject to receipt of funding from the Province of Ontario of up to 50 per cent of expenditures.

But the letter did not contain notice of when she could expect to see the system in place.

Town Clerk Gerry Staples confirmed that council had allocated \$20,000 in this year's budget toward a paratransit system, but did not give an estimate of when one might be expected.

An application for funding can only be submitted after the paratransit system is in place, he said.

The first step is for town planners to meet with officials from the Ontario provincial transportation ministry. He confirmed the meeting would likely be within the year, but could not be any more specific.

He said it was up to town officials to initiate the process.

### Two-vehicle service

Woodstock Transit Supervisor Doug McLean noted that he has had calls for the city's paratransit buses from Ingersoll, Beachville and other Oxford County villages.

# Ingersoll

MARK REID INGERSOLL EDITOR 485-3040



ELVA THORNTON'S persistent efforts may have helped towards establishing a paratransit system in Ingersoll. She has been sending letters of protest since January, and recently received a letter from the Town of Ingersoll advising her that council allocated funding, but only if the provincial government kicks in for 50 per cent or less. But she does not know when the system will be put into place, although she is hoping it will be as soon as possible.

SENTINEL REVIEW  
1990 [June/July?]





Doris Arsenault of Ingersoll gets a ride aboard a Gino's Bus Lines paratransit van which takes people from town to the multiple sclerosis support group monthly meetings in Tillsonburg. (Bill Fledderus photo)

## Paratransit available to Tillsonburg MS meetings

BY MIKE SWITZER

A paratransit van is now available to pick up Ingersoll residents with multiple sclerosis wishing to attend support group meetings in Tillsonburg.

The service, which began on May 15, operates on the third Thursday of every month. Passengers travel to the First Baptist Church in Tillsonburg where the monthly meetings are held.

Upcoming events include a potluck picnic (July 17), a travel meeting where those in attendance discuss their vacation experiences (Aug. 21), and a speaker from Bell Telephone (Sept. 18).

At the May meeting a donation was received from the Dereham and District Lioness club towards rental of the van.

Member Kathy Songhurst said the meetings can be valuable for someone struggling to cope with multiple sclerosis.

"We get together and share ideas," she said, "Discovering how others have coped with MS can make a real difference."

The most recent paratransit van pick-up was 11 a.m. yesterday at 158 Charles Street East.

Those interested in getting more information can contact Edie McCartney in Woodstock at 537-8157 or Kathy Songhurst at 485-3796.

INGERSOLL TIMES  
July 4, 1990

# Paratransit runs to MS support meetings

By ERIC SCHMIEDL  
of Ingersoll This Week

Until recently, Kathy Songhurst drove herself and a few friends who also suffer from multiple sclerosis to support group meetings at Tillsonburg's First Baptist Church.

"Then, my car went."

Now, thanks to funding from the Oxford County MS chapter and the Dereham and District Lioness Club, a Gino's Bus Line paratransit van now does the job.

The trip to Tillsonburg is free for people with MS.

"This is just super, as far as I'm concerned," she said.

There are four regulars who use the service but there is room for nine wheelchair users.

"There are a lot more who have (MS) but don't go for whatever reasons."

Songhurst, who has been going to the meetings for three years, rec-

ommends them for anyone with MS.

Jean Jarvis is one of the original members of the support group, which has been active for "10 years, at least.

"It's a very valuable service, I think."

The group extends an open invitation to anyone with MS. People from Delhi, Simcoe and other areas attend the meetings.

Members give each other moral support, share their thoughts and direct each other to available services. The group doesn't provide financial aid as "we don't have any money."

Funding for the support group comes from the county MS chapter, Jarvis said.

## UPCOMING MEETINGS

— July 17: pot luck picnic at Coronation Park, Tillsonburg.

— Aug. 21: travel meeting — "share your vacation experiences."

— Sept. 18: guest speaker from Bell Telephone.

— Oct. 16: MS update.

Van pick up to go to Tillsonburg takes place at 11 a. m. on meeting days at 158 Charles St. E.

For additional information, call 485-3796.

## Independence the biggest advantage of paratransit

By ERIC SCHMIEDL  
of Ingersoll This Week

Allowing the physically disabled some measure of independence is the whole idea behind setting up a paratransit system, Ingersoll's Rotary Club was told last Thursday.

Catherine Allen of Happy Wheelers, a group involved with the Woodstock paratransit system, was on hand at the most recent club meeting at the Venus Dining House to speak about the trials and tribulations that come hand in hand with setting up a paratransit system.

Volunteers and funding are sorely needed in paratransit endeavors, she said. Service organizations such as the Lions Club have helped to fill the gaps in government funding for the system in Woodstock.

Under government regulations, a "paratransit task force" of eight to 10 people are needed when setting up a paratransit system. The task force would advise a municipality on what the system would need.

Such a task force has to be careful to avoid getting involved with issues off its beaten track, she said. Although such things as ramps and special steps for the physically disabled are related to paratransit, those matters have to be dealt with separately.

Allen said an Oxford County committee was set up to deal exclusively with paratransit-related matters after the group in Woodstock encountered problems in dealing with non-paratransit issues.

Even when the system is in place and set to go, there are more problems to be dealt with. For example, there is a stigma attached to using paratransit.

"They had it but would they use it?" was the question in Woodstock, Allen said. There was a problem with the color the paratransit vehicles were painted because the different look set them apart from other public forms of transportation, she added.

### AWARENESS NEEDED HERE

Ingersoll, which has stores unsuitable to wheelchair users and sidewalks which lack ramps, needs to become more aware of the problems of the physically disabled.

"I think Ingersoll has a lot to do."

Allen said she wasn't "pointing fingers" at the town. Woodstock "used to be bad . . . you just haven't got there yet."

DAILY SENTINEL-REVIEW  
ING. THIS WEEK  
Aug 7, 1990

## Town has "long way to go," paratransit volunteer says

BY MIKE SWITZER

The Ingersoll public is not aware of the need for paratransit, says a Woodstock paratransit volunteer.

Catherine Allen, a volunteer who helped organize the paratransit system in Woodstock, addressed the Ingersoll Rotary Club Thursday. She said Ingersoll has a "long way to go" before the need for service has been met.

"We have done research here," she said, "and Ingersoll is bad."

The meeting was attended by mayor Doug Harris, who said he had visited earlier that day with Elva Thornton, a resident of the Oxford Regional Nursing Home, who has spearheaded the paratransit campaign in Ingersoll.

Thornton and other residents of the nursing home applied in January this year to have a paratransit system set up in town. So far their request has not been met, despite numerous letters from Thornton pleading their case.

"Mrs. Thornton promised me she would stop writing letters if we got on the job," Harris said. "We're anxious to hear what you have planned."

Allen discussed in detail her experience in Woodstock setting up a paratransit system. She described the system's development from weekly church meetings in 1976 to the formation of the "Happy Wheels" club later that year.

"Out of that beginning came an article in the paper," she said, "and things started moving."

A hydraulic lift was purchased and installed in a \$100 van. By 1978 studies had determined further need and the Woodstock city council was approached for funding.

"By May we had the funding," Allen said, "and a government pilot project agreed there was a need and that it was financially feasible to operate."

In 1981, the international year of the handicapped, a new van was purchased, at a cost of \$35,000. The Woodstock Lions Club donated \$12,500 towards this purchase, with the provincial government supplying an equal amount. The city of



Catherine Allen addresses the Ingersoll Rotary Club Thursday at the Venus Dining House. She discussed the merits of setting up a paratransit system in town. Sharing the head table with Allen were police chief Bruce Richards (left) and Rotary Club president Hank Eisen (right). (Mike Switzer photo)

Woodstock paid the remainder.

"We are very proud that we were one of the first to get going," Allen said.

A second van was purchased in 1988, at a cost of \$96,000.

"We operate at a loss," Allen said, "but ironically, that loss is not as great as the city's regular transit system."

Allen mentioned one 80-year-old woman's comments about the system operated in Woodstock.

"She came up to me and said, 'You know, that was the first time I was able to go shopping alone in a long time.'"

"Independence is the whole name of the game," Allen said, "and the independent feeling that woman had was indescribable."

At the present time, she added, the provincial government will pay 50 per cent of a paratransit system's capital costs and 50 to 55 per cent of

the operational costs. Ingersoll town council currently has \$20,000 set aside for this purpose.

"I'd really like you people to take

a close look at your town," Allen said. "When you can walk normally you don't notice the obstacles."

"Ingersoll still has a lot to do."

Ingersoll Times

August 8 1990

# Award-winning french fry king retires from the chip wagon

BY MIKE SWITZER

Ingersoll's award-winning french fry king has retired.

Piebe Kobus, after 21 years of operating his french fry truck, P. B.'s French Fries, on Thames Street North, has retired, and the 61-year-old Dutch immigrant said he is enjoying every minute of it.

"I love retirement," Kobus said. "It's been a month now and I'm keeping fairly busy. I'm even going to Saskatoon for about a week-and-a-half to see my family. It's great." Since his arrival in Canada

in 1948, Kobus has not always been the familiar face behind the chip counter. He began as a farm-hand working for the family of Basil Wilson outside of Ingersoll. After that he worked as a steward at the Ingersoll Golf Club from 1964 until 1969. It was during his final year at the golf club that Kobus came face to face with his destiny - a 10-pound potato peeler.

"I had never thought of french fries as a career, but I thought we were taking too long to peel potatoes by hand at the golf club. One day a my wife and I were driving around town and we passed by the original french fry man - Jetty. He was out of

business and I ended up buying his potato peeler."

Kobus never used the peeler at the golf course, choosing instead the path of self-employment in the spud industry. By January, he had his own truck and was set up in a Thames Street parking lot, selling his wares to a chip-hungry public.

Since then Kobus' french fries have garnered a number of awards from radio stations and newspapers across southwestern Ontario. Between himself and his wife, Mona, (who passed away last year) they have peeled over 2.5 million pounds of potatoes during their 21-year tenure downtown.

The peeling operation began in the basement of Kobus' King Street East home, with the couple peeling 75 pounds of potatoes on their first day of business. In 1972 Kobus purchased a property on Cherry Street and moved the peeling and chipping equipment there.

"It was always a team project with me and Mona," Kobus said. "It had to be. I used to start around 7 o'clock in the morning and get home around 11 p.m. The most I ever sold in one day was during Heritage Days. We had two trucks going from 10 a.m. until midnight and we sold about 24 75-pound bags in one day. It took six of us to do it.

"I've always enjoyed it. I enjoyed meeting the people and meeting the kids. It was a very good living, much better than I expected."

When asked about some of his more special memories, Kobus walked to a bulletin board in his kitchen and removed a small sheet of paper - a gift from a small girl.

"This is one of the things I treasure," he said. "She brought it to me after having some of my chips."

The paper features a young artist's rendition of Kobus' chip truck, an order of french fries and a person searching for her favorite order of chips.

"As good as can be," the letter reads. "The goodest fries in the whole wide world."



Piebe Kobus relaxes at home with a piece of artwork given to him by a young customer at his chip wagon. Kobus has recently retired after 21 years of operating P.B.'s French Fries, a vocation which saw him and his wife peel and cut over 2 million pounds of potatoes during the same period. (Mike Switzer photo)

Ingersoll Times

Jan. 16, 1991

## New drycleaners opens

A new drycleaning business opened on St. Andrews Street in Ingersoll this Monday, making it the sixth in a chain for owner Bud Lakhani of Woodstock.

The store will feature a complete range of drycleaning services for Ingersoll customers, said Lakhani.

Lakhani is pleased with his location in Ingersoll, and feels that the availability of free parking, as well

as the quality service which he has developed in his 30 years of ex-

perience in the dry cleaning business, will make his Ingersoll venture a success.

Lakhani, who is a resident of Woodstock, operates the Parkview Cleaners, and Carter Cleaners in Woodstock, as well as three drycleaning businesses in London.

INGERSOLL TIMES  
June 4, 1986



*Patina's*  
Furniture \* Antiques \* Gifts \* Toys  
(519) 485-6466  
Ingersoll, Ontario                      STEVE & KATHY BOYD

# Patina's

## Store has atmosphere



Steve and Kathy Boyd, owners are owners of Patina's, Ingersoll's newest business which had its grand opening July 4. The King Street East store features "something just a little different" including quality furniture, antiques, gifts and wooden toys.

Looking for something just a little bit different?

Chances are Steve and Kathy Boyd's new King Street East store will have just what you're looking for.

Patina's rustic atmosphere provides the perfect setting for their distinctive line of handcrafted merchandise. It took almost half a year of travelling and leafing through various distributor's books to acquire the quality goods the couple were looking for.

Originally looking for a place where they could display Steve's

wooden toys, the Boyds' began to explore other areas. Patina's carries work of various local artists including Jane Van Odyk's pottery and Elizabeth Heeney's handpainted cards and knitted sweaters.

"We ended up putting all our interests together," Kathy said.

Handpainted jewelry, silk scarves, metal sculptures, porcelain and stoneware pottery, wood turnings created by artists across the province are also featured at Patina's

Detailed hand puppets and other goods were shipped from Czechoslovakia, well-known for producing quality products, along with wooden Monkey Puzzles from England.

Perhaps most striking, however, is the wide range of solid wood antiques picked up at local auctions. Suspended from the ceiling are an assortment of antique chairs including the "chicken coop" model which could compliment the solid wood bureaus and dressers on display.

Also on hand are unique bread boards, created by Steve using exotic and native woods. His hand-painted toys are also completely

wooden.

"Nothing plastic," Kathy emphasized.

In fact it was Steve's interest in woodworking that inspired the store name. Patina is a term used for the natural darkening of wood over time.

"It's a mellowing of the wood," Steve, who will also be doing furniture finishing and repair out of the store, said.

Because many of the items in the store are one-of-a-kind, Kathy said Patina's will be in a constant state of change. Much of the furniture is still being stored at their home and will be brought in as needed.

Door harps, silk-painted cards and wooden pens are expected to arrive at the store soon.

The Boyds, who met while at university in Toronto, returned to Kathy's native Ingersoll two years ago with the intention of opening their own business.

Today they are confident they will succeed as a store known for its unique qualities. With giftware starting from 25 cents, Kathy said they tried to "cover every occasion."

"In the past people would find an outlet like this out of town," Kathy said. "We think we filled a niche."

Patina's  
Handcrafted  
Gifts

"for something just  
a little different"

Open  
Mon. - Sat.  
Fri. till 9:00

4 King St. E.  
Ingersoll  
485-6466



# Store has atmosphere



Steve and Kathy Boyd, owners are owners of Patina's, Ingersoll's newest business which had its grand opening July 4. The King Street East store features "something just a little different" including quality furniture, antiques, gifts and wooden toys.

Looking for something just a little bit different?

Chances are Steve and Kathy Boyd's new King Street East store will have just what you're looking for.

Patina's rustic atmosphere provides the perfect setting for their distinctive line of handcrafted merchandise. It took almost half a year of travelling and leafing through various distributor's books to acquire the quality goods the couple were looking for.

Originally looking for a place where they could display Steve's

wooden toys, the Boyds' began to explore other areas. Patina's carries work of various local artists including Jane Van Odyk's pottery and Elizabeth Heeney's handpainted cards and knitted sweaters.

"We ended up putting all our interests together," Kathy said.

Handpainted jewelry, silk scarves, metal sculptures, porcelain and stoneware pottery, wood turnings created by artists across the province are also featured at Patina's

Detailed hand puppets and other goods were shipped from Czechoslovakia, well-known for producing quality products, along with wooden Monkey Puzzles from England.

Perhaps most striking, however, is the wide range of solid wood antiques picked up at local auctions. Suspended from the ceiling are an assortment of antique chairs including the "chicken coop" model which could compliment the solid wood bureaus and dressers on display.

Also on hand are unique bread boards, created by Steve using exotic and native woods. His hand-painted toys are also completely

wooden.

"Nothing plastic," Kathy emphasized.

In fact it was Steve's interest in woodworking that inspired the store name. Patina is a term used for the natural darkening of wood over time.

"It's a mellowing of the wood," Steve, who will also be doing furniture finishing and repair out of the store, said.

Because many of the items in the store are one-of-a-kind, Kathy said Patina's will be in a constant state of change. Much of the furniture is still being stored at their home and will be brought in as needed.

Door harps, silk-painted cards and wooden pens are expected to arrive at the store soon.

The Boyds, who met while at university in Toronto, returned to Kathy's native Ingersoll two years ago with the intention of opening their own business.

Today they are confident they will succeed as a store known for its unique qualities. With giftware starting from 25 cents, Kathy said they tried to "cover every occasion."

"In the past people would find an outlet like this out of town," Kathy said. "We think we filled a niche."

# ingersoll

WHAT'S NEW(S) IN BUSINESS

## New corporate faces, shifts

By PAULINE KERR  
of The Sentinel-Review

**INGERSOLL** — The recent additions to the town's thriving business community reflect several areas of interest.

The Dogwood Business Centre at King and Duke streets, officially opened April 27, provides a base of operations for a wide range of enterprises. It's an interesting alternative for small businesspeople, entrepreneurs, young professionals and others who need an office and occasional secretarial services but who aren't prepared to invest in their own office equipment and staff.

Donna's Restaurant on Thames Street north of Charles is a homey new dining spot for shoppers and downtown workers, a convenient place to stop for breakfast or after work. And it's ideal for the after-church lunch crowd. The decor is light and bright, the food tasty and traditional.

Says owner Donna Miller: "The only complaint we've had so far is the amount of food we put on the plates. They (customers) say it's too much, they're too full to eat dessert."

Donna's features lunch specials and the daily special along with the full menu. Already popular is the peameal bacon - no regular bacon is served. Business is described by the owner as "fantastic" since the April 10th opening.

Miller has worked in area restaurants up to the management level since she was 12 years old. Her goal is to have a Country and Western bar someday - "a nice place, where you can go for a quiet drink." But until then, there's Donna's, a welcome new place to dine.

Shades of London, the third dealership for the London based firm, is located in the Zehr's Plaza and offers window coverings of every kind, from verticals to awnings.

Verticals and venetian blinds are very popular right now in Ingersoll, says dealership owner Dave Baty. Striped blinds account for 80 per cent of sales in blinds: "People discover an extra color doesn't double the price."

Laverne McBurney expects to turn an 18-year background in agricultural research and sales with a Mississauga firm into success for



**PURINA HAS** a line of chow for every sort of dog, from the overfed pet to the hunting dog, says *Ingersoll Feed Store* owner Laverne McBurney. The Purina dealership is one of several new businesses in Ingersoll.



**Kathleen Boyd**

Ingersoll's new Purina dealership, Ingersoll Feed Store, adjacent to Oasis Flea Market near the rail tracks, opened March 6. The official grand opening is scheduled for June

9 and 10.

McBurney carries a full line of Purina products for the pet owner, the hobby farmer and the full-time farmer.

Livestock feed is kept in stock, as well as pet food to fill most needs. For older, overweight dogs there's "Low Calorie Dog Chow"; for active working dogs there's "High Energy". Kennel owners have "Pro Plan". "Mainstay" and "Field n' Farm" are chow supplements for country dogs. A similar range of products is available for cats.

In addition, McBurney intends to specialize in water softener salt, with home delivery evenings and weekends.

Hours are 8 a.m. to 5:30 Mon. to Fri., 8 a.m. to 5 p.m. Sat.

Patina's, while not new to Ingersoll, has a new location in the downtown core. In larger quarters on Thames Street South, the store now carries a wide range of gift items from all over the world.

Co-owner Kathleen Boyd says, "We have so many new lines - butterfly gardens and bubble glass from Nova Scotia, 'Gentlefolk' figurines of dragons and wizzards from British Columbia, and African wood carvings." But Patina's also showcases the work of local artists and artisans. It's the right place to go for a gift that's unusual, top quality and reasonably-priced.

SENTINEL REVIEW

April 29, 1989

PAUL BURROUGHS

OLDSMOBILE

**paul  
burroughs**  
Chevrolet Oldsmobile Ltd.

Dear Neighbour:

First, let me introduce myself. My name is Paul Burroughs and I am now the Chevrolet-Oldsmobile Dealer in Ingersoll, operating at the same location as Fleischer & Jewett have for some 68 years. I have been in the automotive business for over 15 years and am looking forward to being part of this community.

Now, before we can complete our plans for our Grand Opening, we need to clear the current inventory and make way for the new cars and trucks that we have ordered.


Therefore, on Saturday, May 14th from 9 A.M. to 5 P.M. we are going to have a special sale for you, our neighbours. This sale will not be advertised to the general public. You will find that every vehicle, New or Used, is priced right on the windshield with a price that says:

"MOVE IT OUT, WE NEED THE SPACE!"

So, please take advantage of this opportunity. Help me clear the stock and help yourself to a great deal. Come early for the best selection. One day only -

SATURDAY, MAY 14th, 9 A.M. to 5 P.M.

Hope to see you here!



Paul Burroughs,  
President.

# Town business improvements

There has been a lot of movement in Ingersoll's business sector in the last few months.

Three new businesses opened their doors, including Special Creations, Ingersoll Furniture in February, Ingersoll Appliance Repair in March and Remax Realty in April.

Special Creations, which has moved into a Thames Street South location beside the Beckers store, is a woodworking business specializing in wall units and kitchen cabinets.

Ingersoll Appliance and Repair found a home at 42 King Street East where they repair and sell used appliances. They specialize in major

appliances including refrigerators, stoves and washing machines.

Ingersoll's newest furniture store is located at 15 Thames Street South and sell many types of furniture and a complete line of major appliances. Ingersoll Furniture took over the building which housed the now-defunct Community Cleaners.

Remax Realty has been helping locals find homes for almost two months. Their Thames Street South office works in conjunction with its Woodstock counterpart.

Several other businesses left Ingersoll during the early part of the year including Clair Bray Real Estate, based here for many years.

Thames Street South's Ingersoll Billiards also closed its doors along with the Ingersoll Feed and Farm Supply on Victoria Street.

Still in town but at a new location are Academy Music which relocated from Thames Street to King Street and the Salvation Army Thrift Store which moved from Thames South to King Street East.

Still in business but under new ownership are the Super X Drugs on Charles Street which is now a Shoppers Drug Mart and family business Fleischer and Jewett Ltd. now Paul Burroughs Oldsmobile. The ownership of ABC Radiator also changed hands.

INGERSOLL TIMES  
June 1, 1988

PAUL BURROUGHS OLDSMOBILE

# New owner of dealership loves work

Paul Burroughs said he is settling well into the ownership of what was one of the most established family businesses in Ingersoll.

Burroughs took over ownership of Fleischer and Jewett Ltd. on April 18, ending the car dealership legacy which began in 1920 and ended when Ted Fleischer and Bob Jewett, sons of Royal Flying Corps buddies who began the business, decided to call it quits.

The Thames Street South operation has since undergone a facelift under the guidance of Burroughs, including a refurbishing of the car lot and show room. Plans are in the works for remodelling in the parts and service department.

"Our goal is to add some energy and enthusiasm to the business," Burroughs said.

This new approach, however, still includes the quality and service the car dealership has been known for. All of Fleischer and Jewett's former employees, including Jewett himself, have stayed on, proving a big help to Burroughs.

"The staff has been great. Ted Fleischer comes in sometimes just to keep me in line," Burroughs joked. Burroughs has 16 years of car business experience, including four



Paul Burroughs, owner of the former Fleischer and Jewett's car dealership, poses on his newly refurbished lot. Burroughs said everything is running smoothly following his takeover of one of Ingersoll's most established businesses in March.

as general manager at Carter's Chevrolet Oldsmobile in Hamilton, his hometown. He and his wife Toni, who works as the company's

business manager, recently purchased a house in Ingersoll and will soon end their lengthy commute from Waterdown.

He called work in the car business "challenging and very satisfying."

"It's great to see people drive out in a nice new car. They've got something they want."

For most of their two months in Ingersoll, the Burroughs' have been "smoothing out the rough edges" of the business and "settling in and learning about the town."

Burroughs intends to become active in Ingersoll, a community he said has a "tremendous potential for growth and profit." He is a life member of the Kinsmen Club and past chairman of the board of directors for the Better Business Bureau in Hamilton.

"I will certainly get involved in the community. Ingersoll has a tremendous future."

For customers who valued Fleischer and Jewett's service, little has changed. Burroughs will continue to run the mechanical shop, and the body and paint shop in addition to selling and leasing new and used cars.

Everything is running very smoothly, according to Burroughs, who will extend his grand opening sale throughout this week after tremendous response.

"It's been absolutely what I hoped for."

INGERSOLL TIMES  
July 6, 1988

PAUL BURROUGHS  
OLDSMOBILE

# Earth tones are in this fall

BRIAN J. SMITH

This is part of a series of business columns designed to acquaint Ingersoll citizens with Ingersoll's merchants. All businesses have been picked at random.

To find out what's in fashion for the fall, the Times interviewed Ann Crawford of the Personal Touch ladies wear store located in the downtown core area:

"One thing for sure," she said, "black is back."

"This fall the thing to look for in ladies fashions are strong 'earth tone' colours such as plums, heathers and burgundies, because the blase' pastelle colours are on their way out," she added.

Other items that are included in the fall line-up are ultra-suede suits and skirts as well as the loop-finish knit "cheneel" look in sweaters.

After opening her store last April, Mrs. Crawford has been "very happy with the response given so far" by Ingersoll shoppers. Although she finds that Ingersoll women don't necessarily go for the latest in "high" fashions, she is quick to point out that Ingersollites are in the market for "basic, well-established" fashion wear.

The current trend in fashion, if you don't already know, is the 1940's look. This style features knee-length slit skirts, puffed sleeves, tucking and shoulder pads. Mrs. Crawford believes that this style is beginning to gain momentum and the crest of this fashion wave should peak this fall.

Asked about the secret to keeping up with all the fashion changes, she replied, "Well, if you keep clothes in your closet long enough, sooner or later they'll be back in fashion.

That's especially true with the current 40's look."

As for what we can expect to be in fashion for next year, she said, "I have

no idea what'll be big for spring. Fashion changes can be very sudden and unexpected and this makes it kind of exciting."

Stocking good quality dresses, sports wear, accessories and jewelery, the Personal Touch is one of Ingersoll's windows on the

fashion world. And next spring, have a good long look at your wardrobe because you may rediscover the next fashion fad.



Personal Touch owner Anne Crawford And sales girl Carol Bartram show one of the many dresses in fashion this fall.

PERSONAL TOUCH

INGERSOLL TIMES

September 12, 1979

The Ingersoll Times, December 5, 1990



Area supervisor Pat Brown (centre) and manager Kim Hoelzli (left) hold coupons while manager Sharon Walters holds a bag of Pet Valu dog food in the new Pet Valu store in Ingersoll. (Liz Dadson photo)

## Everything but pets at Pet Valu store

There's everything but the pets at Pet Valu.

The store carries pet food and every accessory imaginable for cats, dogs, birds, fish and small animals.

Area supervisor Pat Brown of London said the store, which officially opened in Ingersoll Oct. 29, has a wide range of pet supplies. It carries national brands of pet food, as well as Pet Valu's own brand.

There is also specialty feed for special diets.

Pet Valu's own brand comes under the name Health Diet, dried and canned, for dogs and cats, and Performatrin, a specialty feed.

Managers Kim Hoelzli of Thamesford and Sharon Walters of Ingersoll say business has been good at the store which is one of 121, all in Southern Ontario except for two in Sudbury.

Among the many accessories are treats, toys, pet beds and baskets,

cages, bird feeders and cat carriers, Brown said.

As supervisor for Pet Valu stores from Windsor to Kitchener, she said there was a need for a store of this type in Ingersoll.

"We're going into a lot of smaller towns," she said. "Our projection is to open 30 to 40 stores next year."

The store runs monthly specials, through the mail and in-store, Brown said. Pet Value is open from 9 a.m. to 6 p.m., Mondays, Tuesdays, Wednesdays and Saturdays and 9 a.m. to 9 p.m. on Thursdays and Fridays.

Beginning Dec. 12 until Dec. 24, the store will be open 9 a.m. to 9 p.m. every day but Saturday. It will be closed Christmas Day and Boxing Day.

Brown said the most unique feature of the store is that it is the only place where Pet Valu brands of feed are available. And all feed is sold at discount prices.

# Boudoir photography arrives in Ingersoll

Boudoir photography has arrived in Ingersoll.

Sue Plowright, who took over The Photo Shop from Donna Tuffnail last month, has introduced "Intimate Moments" and so far has photographed almost 20 ladies.

"People get confused about boudoir photography," she said. "They're embarrassed about how to ask to have it done."

Initially, Plowright received "some bad calls" from men who mistook the name "Intimate

Moments" to mean something very different to photographing ladies in sexy pajamas.

"There was some major confusion," she said, emphasizing that the pictures are tastefully done. She

does the ladies' make-up and has outfits for them to wear. All portraits and boudoir photography are done by appointment.

The 30-year-old Eastwood resident has been shooting portraits and weddings for almost nine years, conducting the business from her home.

Wanting to move the business out of the house, she bought The Photo Shop and opened March 1.

Plowright installed new carpet and set up a boudoir studio at the back of the establishment. In addition to portraits and weddings, she does passport photos, takes in film for processing and negatives for reprints. She also sells film photo albums and does framing.

She plans to hold pet week for proud animal owners to bring in their pets for portraits.

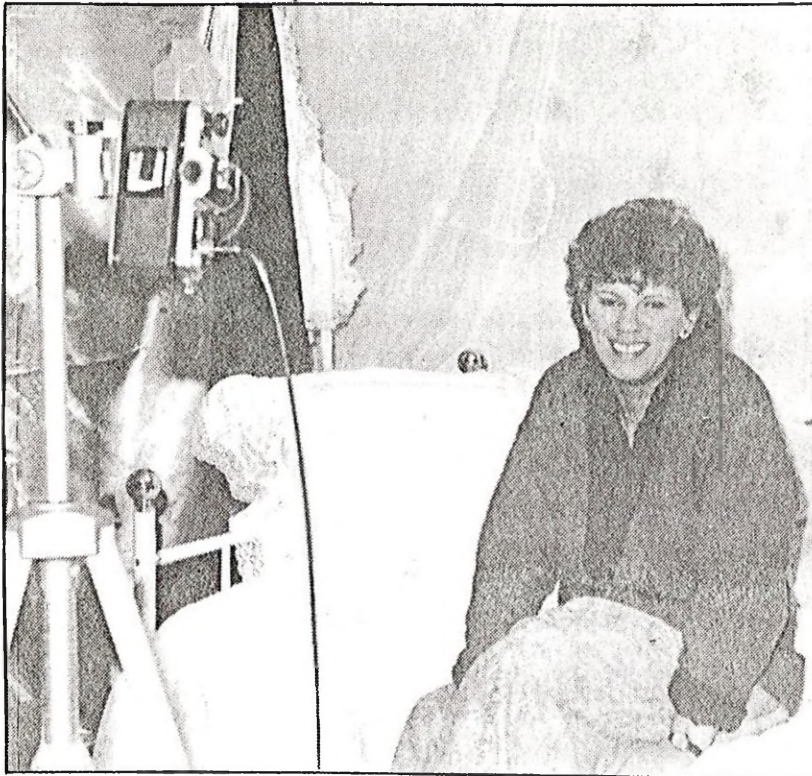
Prices at The Photo Shop vary considerably, depending on the number of pictures purchased.

"There are no set packages," Plowright said. "People make up their packages before the pictures are done and I set a price based on that."

The mother of four said the idea for boudoir photography sprang up about four years ago.

"It's a personal gift, a very special gift for husbands or future husbands. And it makes the ladies feel good about themselves."

Plowright admitted she wasn't brave enough until now to do boudoir photography. "Finally, so many people wanted it done, I decided to do it."



Sue Plowright sits in the boudoir studio at The Photo Shop. (Staff photo)

INGERSOLL TIMES

April 18, 1990





**RURAL AUTOMOBILE RATES**

	Public Liability Including Pass. Haz. \$5,000/\$10,000	Property Damage \$1,000	Fire	Theft
<b>Chevrolet</b> -	\$10.00	\$4.00	\$2.00	\$1.50
<b>Ford</b> - -	10.00	4.00	2.00	1.50
<b>Plymouth</b> -	10.00	4.00	3.00	1.00
<b>Terraplane</b> -	10.00	4.00	3.00	1.00

**\$3.00 off the above Public Liability rate if Passenger Hazard excluded.**

*You save in the same proportion on other cars*  
Form No. 1018.

**AND FROM THESE RATES**



*Inquire from our Representative:*

**ROSS. McKAY**

**INGERSOLL - ONTARIO**

## Carnegie Square Mall has first two tenants

BY LIZ DADSON

Ingersoll will soon have a Valdi Discount Food store and a Pizza Delight restaurant.

Both have leased space in the Carnegie Square Mall, which should be completed by the end of May, said Lisa Buchanan, manager of the Wonderland Mall and liaison for the developer, Landawn Shopping Centre. The mall is located on Thames Street between Catherine and Carnegie Streets.

Buchanan said the Valdi store will occupy 5,200 square feet, while Pizza Delight will take up 3,100 square feet. Both should be opening during the summer.

She added that the leasing agency hopes to have the entire 30,000 square feet filled by the end of the summer.

Bill Rutherford from the head office of Valdi Foods in Toronto said the company offers good food at discount prices.

Regarding the Ingersoll store, he refused to give details, saying all the plans have not been finalized yet.

Lloyd Dove of the Pizza Delight head office in Toronto said there is no definite date for the restaurant's opening but it will be no later than Oct. 1 this year.

Construction will begin sometime between June 1 and Sept. 15 for the fully-licensed restaurant which will

seat approximately 90 to 100 patrons. It will offer take-out and delivery service as well.

Dove pointed out the franchise will be built along the lines of a Pat and Mario's restaurant, using a roadhouse-style decor with etched glass and neon. "It will be an upbeat-type of decor for a family-oriented restaurant," he said.

The menu is extensive, including the full complement of pizzas, appetizers and gourmet pasta, Dove said. Once established, the restaurant will employ about 40 people, full-time and part-time.

Dove said Pizza Delight is expanding its market, having recently opened in Mount Forest, Orangeville and Kitchener-Waterloo. The new concept-style restaurant is opening in Aylmer and the company plans to continue into Tillsonburg and Stratford as well as Ingersoll.

INGERSOLL TIMES

May 2, 1990

# Pizza Delight, all dressed-up and coming to town

By PAULINE KERR  
of The Sentinel-Review

INGERSOLL — Pssst do you know the . . . this is what's at Carnegie Square.

That "Pizza Delight — opening soon" sign means Ingersoll will have a new full service restaurant in early autumn.

Lloyd Dove, vice president, corporate development of Pizza Delight in Ontario, gave a tentative

opening date of Oct. 1, with hiring of staff to begin three to four weeks earlier.

The 3,100-square-foot restaurant will be fully licenced with dining room seating for 70, plus a lounge which seats an additional 20.

Dove described the atmosphere as colorful with plenty of brass, roadhouse style and definitely oriented toward family dining.

The lounge will provide a break from the bright, upbeat decor. It

will feature soft lighting and a television, a place where business people can enjoy quiet conversation or where a couple can drop in for a drink after the theatre, Dove said.

Because lunches account for a major portion of Pizza Delight's business — the prime reason for the selection of the next-to-downtown site — the lounge will be a definite plus for the restaurant.

"There is nothing like it in Ingersoll," Dove added.

Of course, Pizza Delight will also offer take out and delivery.

The Carnegie Square site is on one of the main routes to St. Marys and Dove anticipates great success.

While Pizza Delight works out final designs for the Carnegie Street restaurant, negotiations continue with Valdi, a discount grocery store.

Bill Rutherford, project manager, said the chain is "interested" in the location but "nothing has

been signed yet".

As far as Ted Hunt, Ingersoll's development officer, knows, these are the only tenants (or potential tenants) to date.

## Zoned for such development

The town has always supported a plaza for the east corner of Carnegie and Thames. The property was zoned for such development. Town officials worked closely with Landawn Development in putting together the site plan.

PIZZA DELIGHT

# Pizza Delight still to arrive

While the "Pizza Delight opening soon" signs have disappeared from the front windows at the Carnegie Square Mall in town, the company has not pulled out.

Richard Miller, Pizza Delight's vice-president for Ontario and Western Canada, said the company continues to seek a local area person who wants to buy the franchise in Ingersoll.

"We're committed to going into Ingersoll," he emphasized in a telephone conversation Friday. "We'll definitely continue to advertise in Ingersoll and the London area."

The company is looking for a local businessperson or entrepreneur who would like to run a Pizza Delight franchise in the mall.

"Part of the problem is the recession we're in," Miller said. "It (Pizza Delight) is a good package for a prospective franchise."

He added that the company has found its most successful franchises have been when local people are running the operations.

"We're continue to concentrate on Ingersoll and the local area (in advertising)," he said, "We have other target markets (for franchises) but our number one priority right now is Ingersoll."

Ingersoll Times  
Nov. 17, 1990

# Economy hasn't hurt local pool company

By JOE KONECNY

Sentinel-Review staff writer

**INGERSOLL** — "Relax. Stretch out. Chat a little, sip a little. Enjoy the sensual pleasure and warm, comfortable companionship you'll experience in a 'Poly Recliner'."

That sales pitch and others published in advertisements for products made by Poly Pools of Canada Ltd. is apparently enough to encourage many Canadians to disregard the state of the economy and splurge for the sake of recreation.

Offerings by the Ingersoll-based company of a "...massage action of pulsating streams of warm water with bubbles..." have lured countless customers and boosted the firm into the spotlight of the Canadian pool and spa industry.

In fact, while virtually all companies of any sort complain of dismal days of economic struggling, Poly Pools is swimming in success.

"People keep telling us there's a bad economy in Ontario and we're going to make liars out of them in 1981...we did that last year," Robert G. Butterfield, president of the company, said in an interview.

"We've done it by getting the product there (where the demand is) and convincing people the economy isn't that bad.

## DEALERS

"I don't believe in giving up until I'm planted."

An indicator of the company's surge during what has been described as a Canadian recession is the establishment of 45 new dealerships by Poly Pools during the last six months.

The national company — which is often overlooked here since there's no dealership in town — moved into parts of

Quebec, Saskatchewan and Alberta, while starting new activity in Ontario.

And at a recent Canadian Swimming Pool Association show in Toronto, 63 potential dealers from across the country expressed great interest in the thriving market.

The company president couldn't pin-point the exact number of Poly Pools dealerships already in existence.

"We have a product that everyone seems to want," marketing manager Robert T.

Butterfield said. He represented the company at the show.

## PROMINENCE

The junior member of the father-son team said the acrylic-fiberglass pools and spas manufactured here are "superior products and everyone is looking for them".

An increasing need in society for more leisure activity is the key reason behind Poly Pools' prominence, Butterfield said.

His father said Poly Pools' product accommodates the change in the Canadian lifestyle.

In the past, many people sought the confines of northern cottages during summer months, he said.

But soaring gasoline prices and the great travelling time involved is deterring an energy-conscious society, the elder Butterfield added.

"Instead of wasting time and energy to drive to their cottages, people are deciding to build their own private beach in their backyards."

Anyone who spends their money carefully is a potential Poly Pools customer, the younger Butterfield said.

"When people say there's a bad economy, I think they mean customers are more careful of where and how they spend their money.

"And the quality of our product justifies spending the amount of money we charge for our product.

"When this Ingersoll-based company becomes intensified in other parts of Canada, it's a sign that the whole market is starting to come of age."

His father admitted Poly Pools' products aren't exactly low priced, but the company isn't concentrating on the average household.

"Basically, we're in the Cadillac field," he said.

## Company becomes Canadian

**INGERSOLL** — Success has afforded Poly Pools of Canada Ltd. the opportunity to become a wholly Canadian-owned and operated company.

The company manufactures acrylic-fiberglass pools and spas, with dealers and distributors across Canada.

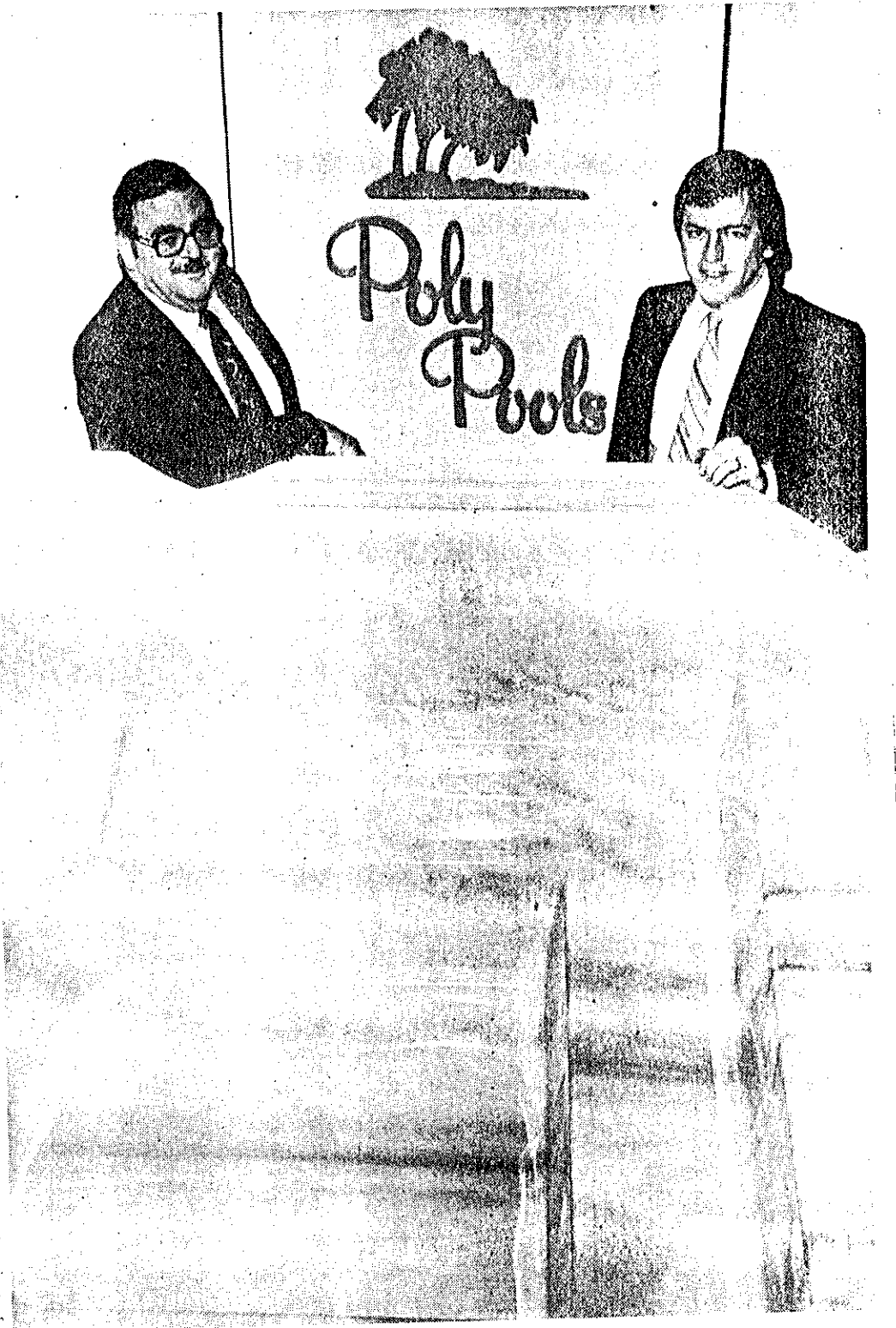
Previously, an American firm held the bulk of company shares.

The local company began operation here in 1978 and all manufacturing and sales direction will still be conducted from the firm's 50 Thames St. South factory.

The new president is Robert G. Butterfield and his son Robert T. Butterfield was recently appointed marketing manager.

The company's motto is "A tradition of Excellence".

The purchase of American shares was finalized in December.



Robert G. Butterfield (left) and his son Robert T. stand before a sample of Poly Pools' various

products.  
(Staff photo by Joe Konecny)

# Local firm just swimming in business

By JOE KONECNY

Sentinel-Review staff writer

**INGERSOLL** — While Canadian industries dropped by the dozens in the face of a floundering economy in 1980, an Ingersoll company was floating in the opposite direction.

Poly Pools of Canada's success afforded the firm an opportunity to break ties with its American mother company and become a wholly Canadian owned and operated firm.

The acrylic-fiberglass pool manufacturer — located at 50 Thames St. S. — completed its purchase of American shares in December.

"People keep telling us there's a bad economy in Ontario and we're going to make liars out of them in 1981...we did that last year," Robert G. Butterfield, the company president, said.

## CONVINCING PEOPLE

"We've done it by getting the product there (where the demand is) and convincing people the economy isn't that bad.

"I don't believe in giving up until I'm planted," he added.

Indeed, Poly Pools' product was moved to its market.

In addition to its countless dealerships across Canada, Poly Pools established 45 new outlets during the last half of 1980.

The company — often overlooked here since there's no dealership in Ingersoll — moved into parts of Quebec, Saskatchewan and Alberta, while progress was also being made in Ontario.

And a Canadian Swimming Pool Association show in Toronto revealed 63 potential dealers across the country.

## PRODUCT WANTED

"We have a product that everyone seems to want," marketing manager Robert T. Butterfield said. He's the president's son. His sister, Kathy, is the company's secretary-treasurer.

An increasing need in society for more leisure activity is the key reason behind Poly Pools' prominence, he said.

His father said Poly Pools' product reflects the change in Canadians' lifestyle.

In the past, many people sought the confines of northern cottages during the summer months, he added. But soaring gasoline prices and the great travelling time involved are serving as deterrents.

"Instead of wasting time and energy to drive to their cottages, people are deciding to build their own private beach in their backyards."

The younger Butterfield said the quality of Poly Pools' product justifies the expenditure for what some might call a luxury.

## MORE CAREFUL

"When people say there's a bad economy, I think they mean customers are more careful of where and how they spend their money.

"When this Ingersoll-based company becomes intensified in other parts of the Canada, it's a sign that the whole market is starting to come of age."

His father admitted Poly Pools' products aren't low priced, but the company isn't concentrating on the average household.

"Basically, we're in the Cadillac field."

# Family shoe store arriving in town

It's a family store with a family name and it's coming to Ingersoll.

Bill Popham Shoe Store Limited is locating in the downtown area at 127 Thames Street South.

According to Bill Popham Jr., the Ingersoll store will carry on the tradition of their main Tillsonburg store, that of being a family shoe store.

"We are a complete family type of operation. We offer children's, ladies' and men's shoes. We are dealing with the entire family," he stressed.

The Popham shoe business has been in existence since they opened their Tillsonburg store in 1939. Since then, they have

grown to include outlets in Hagersville and St. Marys.

Popham Shoes also supply shoe stores across Southwestern Ontario from Acton to Blenheim, according to Mr. Popham.

The business is family owned and operated. Bill Popham Jr. along with Bill Popham Sr. and Jack Popham own the business and they are assisted in the stores by family members.

Mr. Popham said the Ingersoll store will be geared to the buying habits of local residents.

"For the people who do buy from us, we want them to know we are coming in with

(Continued on Page 6)

10000000 000000  
August 12, 1981





Popham Shoes will be opening at 127 Thames Street South, this Thursday. Owners Bill Popham, Jr., Bill Popham, Sr., and Jack Popham of Tillsonburg have been busy preparing

their store. Connie (left) and Shelly (right) Popham have been helping to set up displays in the store.

## Popham Shoes arriving

(Continued from Front Page)

the type of merchandise they are used to buying in Ingersoll," he explained.

"We are not just a chain store, but a family store geared to Ingersoll," stressed the co-owner.

Mr. Popham wants customers to feel at home in the store and not feel pressured into buying.

"One of the concepts of our store is all our merchandise is on display," he said. "We want customers to feel free to browse and select what they like and still get competent service," explained Mr. Popham.

"We want them to find out who we are and

that we're not anybody else," stressed the co-owner. "We're here for everybody," he said.

"Our staff will be trained to sell shoes geared to Ingersoll, what Ingersoll people want," explained Mr. Popham.

"We offer quality footwear at reasonable prices," he noted.

Mr. Popham said the business is very pleased to be locating in the downtown area. He explained Popham Shoes has been looking at Ingersoll for 10 years now.

"We feel there is a market here for the type of merchandise and service we have to offer," he explained.

## New business fills vacant spot in core

Friendly, convenient and quick service is the motto of Dave VanSanten, manager and part owner of the new appliance store on Thames Street South, Powell TV and Appliances.

Besides selling televisions and stereos, the merchandise includes a long list of appliances including vacuum cleaners and microwave ovens.

The new business has a service shop in the basement and Mr. VanSanten will take care of appliance servicing himself, with another local service man doing the work on the televisions and stereos.

The manager stressed servicing will only take between one and two days depending on the availability of parts.

The new appliance store specializes in group pricing. The manager explained if someone buys several items in the store, "they will get a super deal."

As an added bonus Powell Appliances is selling tickets to Toronto Blizzard soccer games.

The grand opening will not take place until the beginning of May, according to the manager. He said at the event there will be free gifts for everyone who visits the store as well as a spinning wheel where customers can save up to \$100 on each item they purchase.

## Alarm business started in town

Rob Shearon is one person who is thankful for the economy's condition. Increased unemployment is making his business healthier.

"The worse the economy gets, the better we're doing," he admits.

Mr. Shearon and his brother Dan are partners in their business Pro-Alert, which came to town about seven months ago. The business produces an alarm system which the Shearon's install in homes, businesses and autos.

"It's both burglary, and fire alarms," said Mr. Shearon. His brother was previously involved in electronics, and he was in retail sales.

"We were mainly looking for a need we could fulfill," Mr. Shearon said, noting that he and his brother also wanted to work for themselves.

The alarms are custom-designed for each customer.

Mr. Shearon said businesses have different requirements, such as partial coverage, full coverage, or different timing, which is the reason behind custom designing.

"Our basic aim is to keep

the costs low," Mr. Shearon said. We customize for smaller retail businesses."

He pointed out that many people who request an alarm have either had a break-in or know of someone who has.

"They usually think they're safe, until it happens to them," he said.

Mr. Shearon said there are two different ways the alarms work.

"One way, the horn goes off that sounds similar to a police siren, and people can adjust it. The silent alarm system automatically dials the police, and a recorded voice gives the police the information."

The worse the unemployment situation becomes, the more crime there is, said Mr. Shearon. People get desperate he said, and more people require security systems.

"We also found one of the main reasons people install alarms is for insurance discounts."

The Shearon's are currently working out of their homes. Mr. Shearon said most of the work is done at the customer's home, and no store is required.



Ted Buchanan, Pres



Rhonda MacCormack,  
Off. Mgr.



Meg Walden, Consultant

# NOW OPEN IN INGERSOLL

## Quo Vadis Travel Ltd.

37 KING ST. W.  
485-4211

Ted Buchanan, President of Quo Vadis Travel Ltd. London, Ontario, is pleased to announce the opening of a branch office in Ingersoll. We are especially pleased to welcome Rhonda MacCormack and Meg Walden back to the travel business in Ingersoll. Rhonda and Meg are well known in the Ingersoll area for their professional and efficient handling of customers travel needs and extend a cordial invitation to drop in and discuss your travel plans.

# Radio Shack makes its home in Ingersoll

It was in December 1985, that Chandra Dass and his wife, Pearl, started looking for a business.

"I wanted to be on my own," the Trinidad native said at the grand opening of his Radio Shack franchise last week.

Working with a development bank in Trinidad for seven years helped familiarize him with the business climate there. "It is difficult to start a business in Trinidad," he explained of his decision to emigrate to Canada.

Canada is also a more attractive place to bring up a family, Dass said.

He was visiting the country by March of 1986, researching and investigating various business opportunities. Never having operated his own business before, Dass was very careful to select just what he wanted.

He settled on a franchise, but then had to choose from a multitude of opportunities in fast food, convenience stores and retailing.

"Eighty per cent of new franchise businesses are successful," Dass said. Some, however, are more like partnerships than operating an independant business. He narrowed the search down to those companies offering the most freedom to the

franchisee, and eventually turned to Radio Shack.

Owned by the Tandy Corporation, Radio Shack has an excellent reputation for quality and reliability, Dass added, and all of these fac-

tors finally persuaded him to begin his Canadian business life as an electronics store retailer.

Once he'd made up his mind, Radio Shack helped Dass research communities in Ontario where he

might locate. Ingersoll was chosen, and in April of this year, some 16 months after deciding to start his own business in another country, Dass opened the doors to his shop at 131 Thames St. S.

Dass said the decision to move to Ingersoll was made before he knew the GM- Suzuki plant would locate here, but he was elated at the news.

He offers a full line of Radio Shack products, including home entertainment systems, radios, clocks, computers and electronic parts, com-

puter games and business application programs. Eventually, he would like to install a service department.

Radio Shack is open from 9 a.m. to 5 p.m. Monday - Thursday; from 9 a.m. - 9 p.m. Friday; and from 9 a.m. - 5:30 p.m. Saturday.



Mayor Doug Harris cuts the ribbon to officially open the new Radio Shack on Thames Street. From left to right are Mary O'Connell, Pearl Dass, Liana Dass, Harris,

Owner Chandra Dass, Vicki Brownscombe, BIA president, and Del Frankom from Radio Shack's head office.

INGERSOLL TIMES

June 17, 1987

RADIO SHACK



### SPECIAL PLAQUE FOR HOLLY

Holly Bourne, owner of Records Unlimited in Ingersoll, was recently honored by the Cheesetown Optimists for her contribution of

records to the club's teen dances. She was presented with a special plaque

SENTINEL-REVIEW  
June 28, 1980

## MEET THE REALTORS

# Wayne Campbell derives pleasure from help he gives

By ALISON DOWNE  
for Oxford Homes

INGERSOLL — The greatest pleasure Wayne Campbell gets from his job is finding a home for a young couple starting out in life.

"I still get a kick out of finding a young couple their first home. The basis of our whole market is the first time buyer," says Campbell, who has been involved in the real estate business for 12 years.

The proprietor of Red Carpet Campbell Real Estate Ltd. got his licence in 1978 and opened his own company in 1981. He now has a staff of nine sales associates working out of his Charles Street West office selling commercial, industrial, rural and residential properties.

"In a market like Ingersoll you get involved in everything," he explains. "We do the majority of commercial and industrial in town, but our bread and butter is still residential."

### NEVER BEEN A BETTER TIME

There's never been a better time for buying a house, claims Campbell. Interest rates are down and so are prices. Starter homes are selling for \$70,000 and \$80,000.

"In Ingersoll prices are more reasonable than in surrounding areas like Woodstock, Tillsonburg, London and Stratford," he says.

Campbell can remember back to 1981 when mortgage rates were up around 22½ per cent, now they're around 13 per cent.

"For those who can manage this is the best time there ever was for buying a house," he adds.

Like the rest of Ontario, the real estate business in Ingersoll was good the past five years, but things have slowed down in recent months. Campbell blames the recession on the media saying bad news stories have made a lot of people insecure about making major purposes.

The last month was a good one for Campbell and his crew and he's optimistic things will pick up this year.

### 'SOME SPECULATORS GOT BURNED'

In recent months, he's sold a number of homes to CAMI employees who were tired of commuting to work. CAMI never did cause the housing boom some people expected when the plant was first announced, says Campbell, noting some speculators got "burned."

Prior to selling real estate, Campbell was in the funeral business for nine years and still retains his funeral director's licence. He also sold school buses for McNab for more than six years.

For the past three years he has been president of the Woodstock-Ingersoll and District Real Estate Board.



WAYNE CAMPBELL is still keeping busy despite the slowdown in the real estate industry. The Ingersoll broker has nine sales associates working out of his Charles Street office.

RED CARPET CAMPBELL REAL ESTATE LTD.

# 'THE RED ONION' MYSTERY CLEARED BY MAN WHO SPENT BOYHOOD THERE

INGERSOLL-- The mystery of why a long-ago hotel in Ingersoll was called "The Red Onion" has been solved.

The story of "The Red Onion" has come to light through an interview with Fred Frizelle of Ingersoll who lived in that hotel in its heyday when beer was five cents a glass and the five cent cigar was at the height of its popularity.

The Red Onion, one of Ingersoll's landmarks has roots which go back into the town's stormy past which embraced every known activity from spy rings to the alleged dumping of the bodies of murder victims in the river.

It is doubtful if the early owners of The Red Onion dreamed in their wildest moments that some day their stage coach stop and hostelry for travellers to Ingersoll would become a Drop In Centre for Senior Citizens and clubrooms for a sedate Lions Club.

The Red Onion, later known as the Kestle building, has been purchased by the Lions Club for use by the senior citizens of the

town and district and for club activities.

## KEATING HOUSE

Many years ago, Robert Keating ran a popular and successful hotel there in the then relatively new brick building, known as the Keating House.

There was a Robert Keating, Junior, and Mr. Frizelle recalls how "the Keating girls fed me pie out that back kitchen window of the hotel when I was a little boy going to my father's cigar shop behind the hotel".

Mr. Frizelle's father, John, plied his painstaking job of making cigars in a frame building; now long gone, located behind the still-solidly-standing hotel building.

"It was an old house my father turned into a cigar shop," says Mr. Frizelle.

"All cigars were hand made in those days and the tobacco was brought in from the United States.

"I recall the 'excise man' coming to check the incoming tobacco which he weighed out for my father."

Mr. Frizelle chuckles as he recalls how he learned to smoke by trying some of his father's cigars. "They had fancy names but as far as I could see they were all hand rolled and made of the same tobacco -- or perhaps they dipped the special ones in wine or rum or something.

"There were Sweet Marias and Chirps and Oxford Winners and a lot of others I can't remember."

He recalls also how, as a boy, it was his delight to travel with his father as the latter made his rounds of Oxford County by the horse and buggy method, taking his cigars to the various stores where they were sold.

"Those were the days of the five cent cigar," states Mr. Frizelle, adding "some special ones were made and they were ten cents each.

"The men my father had working for him in that little cigar factory got seven dollars per thousand and cigars they made -- and the cigars were all made by hand

without one piece of machinery in the whole place -- so you can imagine how low wages were in those days."

## THE GRAND UNION

Mr. Frizelle recalls that a man by the name of Laird bought the hotel from Keating and changed the name to "The Grand Union".

The elder Frizelle bought the hotel from Mr. Laird and the name of Grand Union was retained.

There were eight children in the Frizelle family -- six boys and two girls. The whole family sported blazing red hair, the two parents and the children.

And here the answer to the long-standing mystery of "The Red Onion" emerges!

Mr. Frizelle recalls, "It was a favorite saying around town when the fire alarm would ring and someone said 'Where is the fire?' that the answer would be

'That isn't a fire! That's just the Frizelle family coming home from mass -- all eight of them with their red hair!'

Gradually, the Grand Union became "Red Union" and as early tongues mispronounced "union" or deliberately corrupted the word, the Frizelle hotel with its eight red-headed occupants became known as "The Red Onion".



## LOCAL OPTION

The Red Onion was held by the Frizelle family from around 1902 until 1911 when the family disposed of it to another buyer.

Local option had caught up with the purveyors of wine and spirits and some of the licenses were cancelled.

Being next door to a church, the Red Onion didn't have a ghost of a chance it is said, so its days as a hotel came to an end.

Mr. Frizelle recalls that the north door on the front of the building is the same one which once led into the bar room where the traditional brass footrail and Bennington ware cuspidors were part of the furnishings.

"There was a big mirror behind the bar," recalls Mr. Frizelle "and the bottles of spirits would be arranged against the mirror.

"We had a Negro porter who polished the brass and emptied the spittoons."

A ladies' sitting room was at the south front of the building and Mr. Frizelle recalls that the

women were rarely seen in bars in those days but they did have their nip of brandy or their glass of beer in the sitting room on occasion.

"You could get a good shot of liquor for 10 cents and a glass of beer was five cents," reminisces Mr. Frizelle.

"An imperial quart of a well known liquor was 75 cents."

Passengers to the hotel were brought from the railroad station by a small closed carriage known as a "hack" by another local old-timer, Tom Sherlock. "He had a one horse hack and used to take the mail to the station and any passengers on the return trip," Fred Frizelle remembers.

Fred Frizelle did not follow his father's footsteps into the hotel business although he did help in the bar on occasion, but instead he obtained a job at the Evans Piano Factory which used to stand across the road.

There he was employed as a polisher, that painstaking trade of rubbing the wood to a lustre with pumice and rottenstone in those days when a hand-rubbed finish was the custom and not the exception.

Mr. Frizelle recalls that those days were bustling ones for Ingersoll and its numerous hotels were all kept busy.

"Across the river there was the McCarty House and another one, the Queen's, disappeared before my time.

"Across the street from The Red Onion was the Atlantic House and the McMurray House which was later the St. Charles was a going concern.

"Over on Oxford Street the Kirwin House and the Daly House were popular and then there was Smith's Hotel where the Canadian Tire store was until recently and the Lavin family had a hotel where the Imperial Bank now stands and then there was the Carroll out King East."

Active, talkative and alert for his years, Mr. Frizelle chuckles as he views the move about to be made by the Senior Citizens, of which he is a member, to the site of the old hotel.

"It is just like going back home for me," he observes, "and no one will believe, even when I tell them, just what a busy and sometimes noisy spot it was in those days long ago when I was a boy there and The Red Onion was one of those wide open early hotel you only read about in stories today."

# Council backs proposal for 401 at Culloden site

By IAN TIMBERLAKE  
of The Sentinel-Review

INGERSOLL — Town council supports a proposal to build a hotel and commercial complex at the Culloden Road and Highway 401 interchange.

At its Wednesday night meeting, council voted to advise the county that it supports the application by a Toronto developer to rezone a four-hectare (10-acre) site opposite CAMI Automotive.

Orange Tree Development Corp. owns the land which it wants rezoned from industrial to highway commercial.

The company says Relax Inns, a western Canadian hotel chain, have agreed to build on the northeast corner of the intersection.

Orange Tree is also trying to attract a "family type" restaurant chain and additional commercial activity — perhaps an auto dealership or gas station.

The site is part of an 18-hectare (45 acre) piece of industrial land the firm purchased from the town about two years ago.

The resolution supporting the rezoning application was given unanimous approval in a recorded vote, with Coun. Norm Bain declaring a conflict of interest. Coun. Gene Mabee was absent.

"I realize the citizens have some concerns," said Coun. Bob Ball, "but I don't think that's something that can't be overcome."

Mayor Doug Harris said there will be more traffic in the area regardless of whether this development proceeds.

Harris said he didn't see how councillors could refuse this request because they have been asking the town's development officer to pursue a hotel and related activity.

Coun. Alice Elliott said she didn't mind rezoning some industrial land for the project because the town needs commercial more than industrial activity now.

SENTINEL REVIEW

March 10, 1988

# Relax Inn set to come to town

By MARK SKEFFINGTON

Ingersoll is to be home to a new 100-room hotel to be built north of Highway 401 at the Culloden Road exit.

The two-storey hotel, under negotiation for some time, was finally announced at a news conference last Friday. It is to be built and operated by Relax Hotels & Resorts Ltd. with construction to start next spring and an opening set for early 1990.

Preliminary plans for a European-style family restaurant to be built adjacent to the hotel by a Kitchener-based company were also announced.

Ingersoll was chosen for the hotel site because of its location on the Highway 401 corridor, said Jim Christmas, vice-president of hotel operations for Relax. The proximity of the CAMI plant was also a factor in building a hotel at this time, he said. Christmas wouldn't put a price tag on the cost of the development.

Besides bringing tax revenue to the town, Christmas said the hotel would bring increased employment and business to the community. The hotel would probably employ 25 part-time staff and four supervisors.

The hotel would be geared towards attracting families and tour groups travelling along Highway 401, as well as people stopping for business with CAMI. Christmas wouldn't estimate room rates but said they would be competitively priced.

Relax Hotels owns and operates, with partners, 18 hotels. It is a family-owned company with its head office in Calgary. It built its first hotel in 1973. Each hotel is planned to fit into the market in which it is built, and each uses a distinct architectural design.

The Ingersoll Relax Inn will have a country style to it, similar to a bed and breakfast inn. Christmas said. The building itself would be brick with wood siding, though final modifications are still to be made to

the building plan.

Relax Hotels looks for investors for each of its hotels, Christmas said, starting at the local level. Some local investors, including several from Ingersoll, have already bought units in the hotel.

Ted Hunt, the Town of Ingersoll's development officer, said he was quite pleased by the announcement.

"It's certainly something we need in the promotion of the town of Ingersoll," Hunt said.

Hunt added that he hoped plans for

the restaurant would be finalized in the next few weeks. The restaurant, to be built to complement the hotel, would be a family restaurant offering good quality European meals. It would open next year, before the hotel.

Ingersoll is also hoping to attract further businesses to the site at Culloden Road and Highway 401, Hunt said. A proposal is now before the county planning committee to have zoning changed from industrial to commercial, he said.



An artist's drawing of the 100-room Ingersoll Relax Inn to be built next year.

INGERSOLL TIMES  
October 26, 1988

RELAX INN

# Construction to start soon on proposed motel

By MARILYN SMULDERS  
of The Sentinel-Review

INGERSOLL — Construction on a hotel and restaurant complex on the east side of Culloden Road and Highway 401 is expected to begin by the end of March.

The president of Orangetree Developments, Khamis Samnah, is clearly excited as the project nears reality. The hotel chain Relax Inn has confirmed its occupancy of the hotel portion of the complex and Orangetree officials are hoping to attract Swiss Chalet as the anchoring restaurant. The 10 acre site of commercially zoned property will also accomodate a gas bar and a small

commercial plaza.

Work is expected to be completed by the spring of 1990.

But the restaurant and hotel complex is not all that Orangetree is proposing. Ingersoll town council granted the company draft plan approval subject to conditions for an industrial component to the project. Samnah said 32 acres of land will accomodate an industrial mall. The M1 zoning on the land permits light manufacturing and warehouse operations.

Orangetree Developments, an offshoot of Toronto-based SBU Management, became interested in locating in Ingersoll after the announcement of General Motors and Suzuki's joint venture, CAMI Automotive Inc. Other projects by SBU (Samnah Brothers United) within Toronto include high-rise structures and various commercial enterprises.

Orangetree began assembling land in Ingersoll in late 1986. Samnah said he is still working on acquiring more land in the vicinity on the CAMI plant for additional projects.

"I believe that the potential of Highway 401 coupled with the presence with CAMI makes the future tremendously bright for Ingersoll," said Samnah.

On top of the economic benefits of settling in Ingersoll, Samnah said he gravitated to the town for personal reasons. Several generations of his wife's family originate in Ingersoll; in fact, a great grandfather, Reverend Wilson, helped to build Trinity United Church on King Street West.

SENTINEL REVIEW

March 28 1989

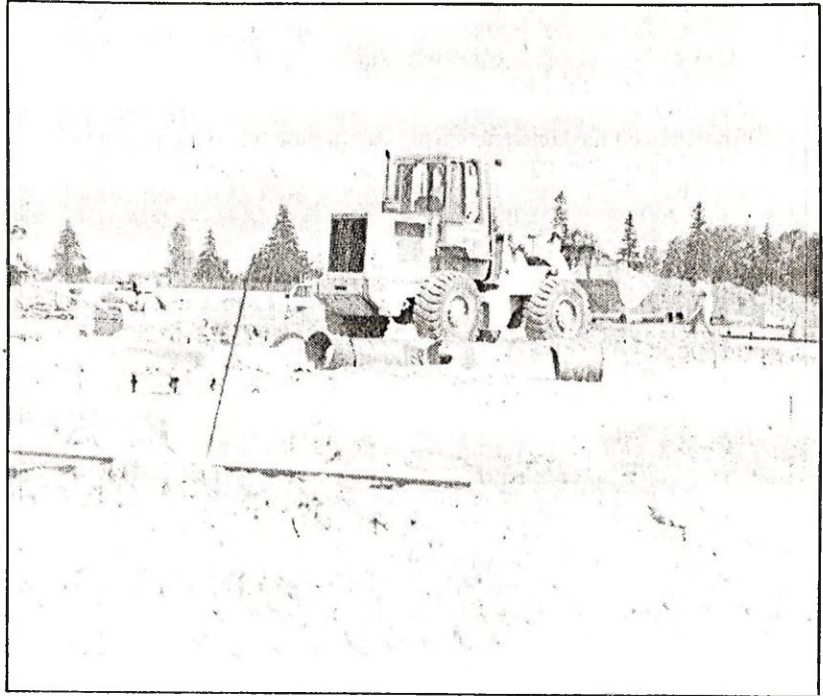
### Relax Inn

The Relbridge Construction Company, part of Relax Developments, began work about a month ago on constructing the Relax Inn, located at Culloden Road and Highway 401.

Brian Duell of Relax Developments said the tentative completion date for the two-storey hotel is March, 1990.

Relax Hotels is a family-owned company which operates 18 hotels. Its head office in Calgary, Alberta.

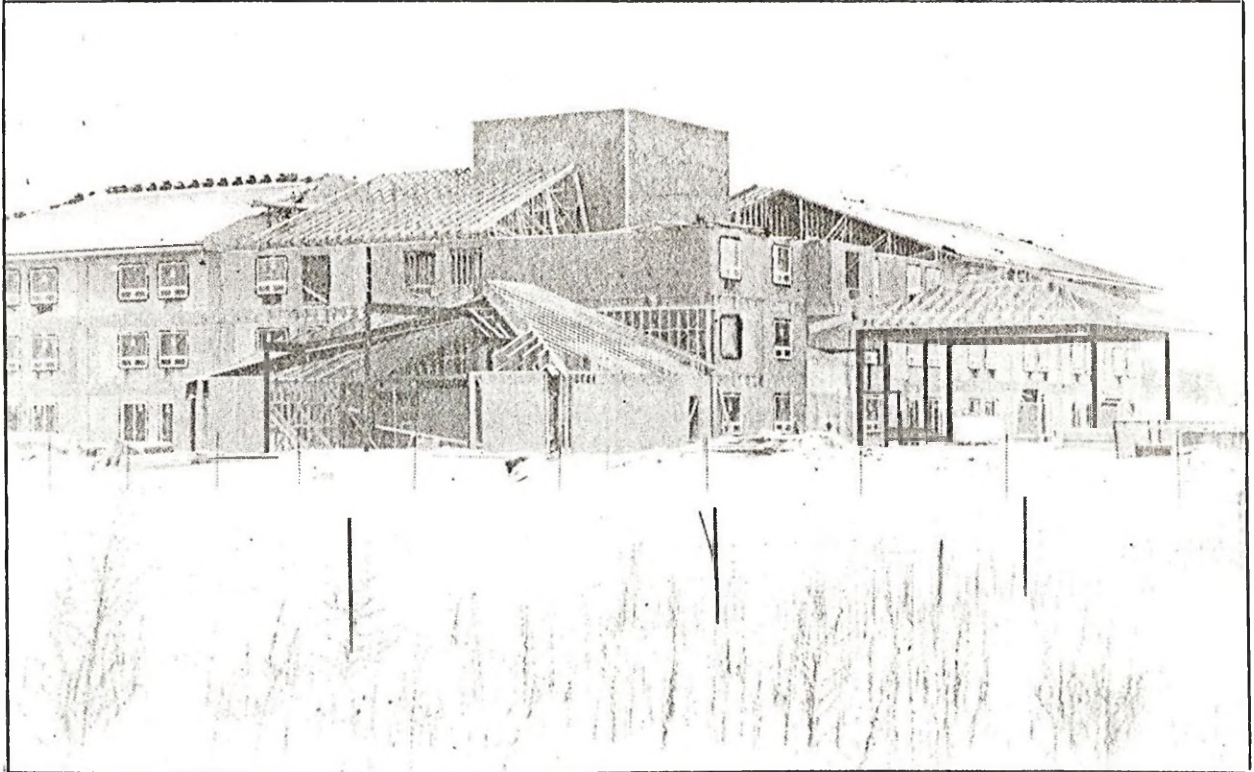
The 45,000 square foot hotel and restaurant development will include the construction of a parking lot and landscaping. It is part of Orange Tree Developments of Toronto.



**WHAT IT IS:** Relax Inn  
**LOCATION:** Culloden Road and Highway 401  
**COMPLETION DATE:** March (tentatively)  
**SIZE:** 45,000 square feet  
**DEVELOPER:** Relax Developments of Calgary, Alberta

INGERSOLL TIMES

September 27, 1989



Construction continues on the Relax Inn at Culloden Road and Highway 401. The 45,000-square-foot building is tentatively slated for completion by March and is being developed by Relax Developments of Calgary, Alberta. (Liz Dadson photo)

INGERSOLL TIMES

January 10, 1990

The Ingersoll Times, June 20, 1990

# Relax Inn officially open to the public

BY MIKE SWITZER

The Relax Inn officially opened its doors to the public Thursday with a ribbon-cutting ceremony and a public banquet.

Approximately 400-500 people attended the opening. They were treated to complimentary food and drink while live entertainment played from the balcony overlooking the main foyer.

Shortly after 7 p.m. Ingersoll mayor Doug Harris and Peter Sikor, vice-president of Relax Development Corporation, cut the ribbon, opening the doors of the inn to the public.

"This is what's happening in Ingersoll - progress," Harris said. "This is a beautiful complex and a beautiful addition to the town. Welcome to Ingersoll."

This is the 25th hotel to be opened in the Canadian chain of Relax Hotels and Resorts. Located at Highway 401 and Culloden Road, it features 100 "country-style" rooms, 12 of which are suites. It also contains a small meeting room which can accommodate 20 people and a boardroom that fits eight.

The new location features a heated indoor pool, whirlpool, and plenty of free parking.

A complimentary coffee and danish are offered each morning, with photocopier and fax services available to the travelling businessman.

Prices are designed to appeal to the price-conscious motorist. Rooms



Peter Sikor, vice-president of Relax Development Corporation, watches on while Ingersoll Mayor Doug Harris cuts the ribbon, officially opening the doors of Ingersoll's new Relax Inn to the public. (Mike Switzer photo)

begin at \$54.95, with special rates available for seniors, families, groups, and frequent corporate travellers.

Ernest Huckleberry, chief executive officer of the hotel's main investor, Fortune Group, said he believes in the company's practical approach.

"Relax has a keen eye for picking locations," he said, "and that's critical. They're priced so that the average person can afford accom-

modation. I think that's a phenomenal investment."

Fifteen people are currently employed at the hotel, although this number should grow to around 20 when it becomes fully operational, said general manager Marsha Laporte.

"We're proud to be a part of the community," she said, "and if anyone ever wants to drop by and take a look, they're always welcome."



## GRAND OPENING

The 100-room Relax Inn on Culloden Road in Ingersoll had its grand opening celebration Thursday night. Here, Ingersoll Mayor Doug Harris (pictured at centre

photo shaking hands) does the ribbon-cutting honors with the help of Peter Sikor, vice-president of the Relax Development Corp.

SENTINEL REVIEW

June 20, 1990