CHEESE

THE HUSBANDMAN, March 12, 1879. New York State a. 8 a.

The Late Harvey Farrington.

One of the early settlers in the northern part of Herkimer, Herkimer County, N. Y., was Amos Farrington, a native of Massachusetts. He was a well informed man when compared with the pioneers of his time, and his energy and ability gave him prominence in the community in which he lived. He was a tanner by trade and madd that a leading part of his business, but he was also a farmer and the owner of five hundred acres of land. This young settler married an amiable young lady by the name of Mary Upham, a relative of Thos. C. Upham, publicly known as the author of a valuable work on Moral Philosophy. One of the fruits of this marriage was the subject of our sketch, the late Harvey Farrington, who was born in Herkimer March 29th 1809 and who died December 7th, 1878, in Norwich, Oxford County, Ont. Canada and was consequently nearing the completion of his 70th year at the time of his decease. Having become an active business man early in life, the name of Harvey Farrington has long been familiar to a widely extended public, embracing the entire dairy districts of the United States and Canada.

Upon the occurence of the death of our friends, and especially of men known to the public, it is very natural to run through the mind the leading events of the life which has closed. In accordance with this feeling, and with the belief that a statement of some of the items which have entered into the life of the man whose loss we now mourn, would have something of interest tohis many friends and the public generally, we trace briefly the course of events which have entered into his career.

Though his father occupied himself chiefly with tanning, the subject of our sketch took little interest in that direction. He was a farmer by instinct, as it were, and passed his early life, as the sons of farmers were accustomed to be engaged in those days , in the business of the farm to the exclusion of almost everything else. In this way, with but little chance for school education, his time was occupied till he was eighteen years of age. When at this age his father died, and the circumstances of the family were changed, and he soon afterward left the farm and turned his attention to study. He entered Fairfield Academy where he remained till he acquired sufficient learning to teach a district school. This did not require a long time as his intelligence and indomitable perseverance soon put him ahead of his fellows and made him a competent teacher. He then followed teaching in the winter and studying in the summer till he was twenty-three years old. As a teacher he was unusually successful. The combination of a kind and honest heart and an intelligent head won the love and esteem of his pupils and his ample accomplishments and never fagging energy and activity pushed his students along with all the rapidity their respective capacities would admit of. The writer when a boy had the good fortune to pass a winter under his tuition, and hence speaks from personal knowledge of his ability as a teacher. It is simply doing him a justice to say that in one short winter he inspired our youthful head with a love of study which has not faded out even in our old age, and our heart with a friendship and esteem too enduring for even the grave to obliterate.

At the age of twenty-three he married Sephronia Ainsworth, daughter of Nathan Ainsworth, of Herkimer, and settled in the town of Newport, Herkimer County , on a farm of two hundred and forty-five acres where he lived until 1859. His wife lived only about one year after their marriage when she died leaving a son, Sidney Ainsworth, who is now a resident of Crawford County Pa. In 1834 he married Ann Favill, a daughter of Jenkin Favill, of Manheim, who bore him nine children and with whom he lived till her death in 1852. In May, 1867, he married Mrs. Mary Raney,

then of Canada, but formerly of Herkimer, N. Y., with a maiden name of Mary Harris, who now survives him.

In his business life Mr. Farrington was always a dairy farmer, and always manifested a lively interest in that vocation. Always a great reader and naturally given to investigation he made his business a study and always kept thoroughly posted in the state of the art and was often able to lead off in imporvements and soon became known to the public as one of the foremost in his calling.

The first Dairymen's Association in the United States was formed about the year 1845. It was organized for the purpose of marketing cheese more equitably and directly, and without the aid and expense of local buyers or middle men. The plan was to establish a house in New York city and to send thither an agent with sufficient help to take care of and sell the cheese of the association to the best advantage possible for the producers. The organization formed to carry out this interest consisted of over one hundred leading dairymen with the Rev. Simeom Osborn of Herkimer, one of the largest dairymen of the county, as it president, and was known as the Herkimer County Dairymen's Association. Mr. Farrington was made the first financial agent of this association and he discharged the difficult trust i it imposed with a promptness and fidelty which challenged the fullest confidence and respect of the association. The large amount of cheese (for those days) which passed through his hands to be sold for the first time on its merits, made him familiar with the difference between good and poor makes and he set about the task of levelling up the poorer dairies to the standard of the better ones. Previous to the existence of this organization it had been customery to sell cheese at a uniform price with little or no regard to quality, the good balancing, in the dealer's hands, the defects of the poor. But the cheese of the association being sold direct to parties who selected to suit their customers, merit found its recognition and faulty goods fell to their proper level. To avoid the unpleasant discriminations which this state of things developed, Mr. Farrington spent all the time he could spare from the house in the city and went from farm to farm among the defective dairies and gave the specific instructions necessary in each case to secure a better quality. This was a laborious and expensive work but it resulted in public as well as individual good. It gave the first efficient impetus to improved cheese making in this country. The novelty of the changes suggested and advised, awakened attention and excited discussion and investigation and thus opened the way for further improvement.

The cheese of those days was made by keeping the curd in the warm whey till it would squeak between the teeth, or feel hard and spring apart when pressed in the hand, the whey always being drawn before it became sour. The curd was then drained and at once cooled and salted and put to press. This process did not expel whey enough from the curd. It left so much in that the green cheese would huff and swell more or less making it porus and soft. The cheese at that date was seldom solid and often otherwise very faulty and short lived.

After serving the Association one year, Mr. Farrington went back to his farm but spent a part of his time in dealing in cheese, the defects of which were closely watched and the means of remedying studied. His eye was on the alert for noting every variation in the characteristics of the cheese he handled and inquisitive as to the specific cause of any new feature. This habit of obvservation and investigation soon led him to discover a remedy for the inclination to excessive porosity and softness so objectionable in cheese which was subject to long journeys in hot weather and to rough

handling before reaching the larder of the consumer.

The discovery came about in this wise. While travelling in the southern part of Herkimer county to make purchases, he noticed a few dairies in which cheese lay quiet and flat upon tables and apparently unaffected at a time when all the cheese in the country were huffing and emitting gas and showing all the defects customery to cheese in bad weather. The peculiarities of these dairies was at once inquired into, and after much questioning the only circumstance peculiar to them was owned to be the fact that the dairymen on these farms all fed their whey to the cows, a part of which at least became sour before using. The cause of the desired solidity and stiffness was found to be an approximation to sensible acidity in the milk from the use of sour whey by the cows. This conclusion was confirmed by observing that other causes which advanced milk toward sensible acidity such as the use of imperfectly painted cheese tubs and milk pails, or letting the milk stand (as he termed it) to "ripen", produced the same effect. But he soon made the further discovery that whey fed to cows affected the flavor unfavorably and he discouraged its use, but did not give up the idea of using acidity to stiffen the texture of cheese, but resorted to other less objectionable means. He avoided cooling the night milk so much as to keep it from making perceptible advance toward acidity by morning, and if then it was found too sweet, or too little advanced, sour whey was added to the milk at the time of adding the rennet. From this practice of using acid which came considerably into use in the days of exclusive dairy cheese making, spread the so called "acid process", now so generally in use in the cheese factories of the country, in which the principal means of acidifying consists of souring the whey while the curd is lying in it. Whatever may be the merits or demerits of acid in cheesemaking the practice of using it goes back to Mr. Farrington as its orginator. The importance of acid in the manufacture of cheese is not questioned and the practice of depending upon it is giving away to other methods. But be the fate ofacid in the futur what it may, it must be credited with doing some good in the past. One does not go to the top of a ladder at one stride, but by a step at a time. So the now waning acid process, was a necessary step by which to reach a more elevated position in the progress of the art, and we may be thankful for the purpose it has served.

Thirty years ago cheese-making, in the language of Voeleker "was an empyric art". To-day it is emerging into a science. Then we thought the whole process was accomplished by fermentation. Now we begin to understand that it is the means of incipient and slow digestion, and that fermentation is not a necessary part of the process in any of its stages. We have supposed all along that a certain ripening must be effected either in the milk by incipient fermentation before the rennet is added, or by souring the whey with the curd in it. Now it is known that the so called ripening process by which a proper separation of whey and firmness of curd is effected, is better done by the action of rennet after the curd has been separated from the whey, than by acid before, either in the milk or whey. It has taken the lifetime of a generation to reach this result. It has cost the labor of a multitude of watchful eyes and busy brains to move us along just one step - to discover, in short, that in our old process in the days of dairy cheese-making we made but one essential error, which consisted in not keeping our curds warm and well drained long enough between the time of dipping and salting.

Had we known at the beginning of the factory system the effects upon the resulting cheese by lengthening or shortening the period of keeping a curd at blood heat after drawing th e whey, before salting or cooling we should have had no occasion for ripening milk or developing acid in milk, whey or curd. It has been a slow and tedious journey and one which many

have not yet completed, to learn this single error in our former work, and it might have been much longer still, but for the aid rendered by the subject of our sketch.

Though the importance of acid in cheesemaking has for sometime been gradually giving way both in this country and England, Mr. Farrington held on to it firmly for about thirty years, and till near the close of his life It being original with him, he hung to it with all the tenacity xxxxx with which inventors and discoverers usually become attached to the ideas they develop. The good it had effected over former methods, and the wide extent of its adoption, were strong reasons for holding on to his pet process; but later experiments had showed better results without the accustomed acidity and he gradually lessened his dependence on acid and gave more importance to ripening the curd after the whey was drawn.

While looking after improvements in the manufacture of cheese, Mr. Farrington inaugurated another in the construction of dairy barns. He had upon his farm such barns for stock as were usual in the country, but in studying the welfare of his stock and the cost of keeping, they seemed not to accomplish what barns ought to do. He reasonedthat since cattle require more food in winter than in summer, because it requires more to keep up animal heat when exposed to cold than when they are not, if they could be kept in a temperature approximating summer, the extra food for the winter season could be considerably reduced. He put this reasoning in practice by building a barn large enough to hold all his stock, and tight enough to keep them warm. It was the first barn built anywhere within his knowledge with walls tight enough to fence cold out and animal heat in and was a perfect success, making an unexpected reduction in the cost of wintering his stock, besides bringing them out better than usual in the spring. A remark made by him after the first winter's use of the new barn is well remembered. He said, "If every dairymen in Herkimer would build a barn for their cows as warm as mine, there would be saved hay enough in one winter to build a church in every village and a school house in every school district in the county". It cost only two-thirds of the usual amount to winter his cows. The saving was so great that the example soon became contagious, and the open barns which were then the rule soon became the exception.

The saving in the wintering of dairy stock and the improvements in cheese making inaugurated or advanced by him, would doubtless, in time, have been reached by some one else. .But the hand that hurries on reforms which, like those he introduced, saves thousands and thousands of dollars to the struggling farmers and deserved at least the recognition and the gxxxxxx gratitude of the class benefited.

Notwithstanding the x low price of cheese before the war, he prospered in his farming and trading so that he found means to purchase a smaller farm on which to retire for more convenience and time to carry on a traffic in cheese. He located near the great thoroughfare passing through the valley of the Mohawk, and notx far from the village of Herkimer and moved into it in 1859. But he did not long remain there. He ran the farm only two years having upon it a dairy of twenty cows. In the fall of 1862 he laid at Herkimer village the foundation for the first factory built in Herkimer County and completed the structure in the spring of 1863. E. D. Hepson of Saulisbury followed with one the same season. With a patronage of 400 cows he ran the factory successfully one year, and, as will be seen, was one of the foremost in introducing the factoryz system inthxx that famous cheese producing county.

If he had stopped here he might have rested on his laurels and spent

the remainder of his days in quiet contemplation of the good he had done and the wealth he had accumulated. But he saw a new field for usefulness and profit and he at once resolved to enter upon it. Canada was sure of cheese factories, with a soil and climate well adapted to the production of milk, but was importing cheese for the consumption of the people. Cheese factories, it was evident, must be inx a great boon to people who were purchasing cheese from abroad which they could as well produce at home, and it augured well for profit to the manufacturer

In the fall of 1863, with such thoughts in his head, he looked over the territory for a good location and finally settled upon a site in the town of Norwich, Oxford County, in the Province of Ontario, where he bought a farm and laid the foundation for the first cheese factory in Canada and opened it in the spring of 1864 and thus started an enterprise of much more importance to Canada than to himself. Soon branches were erected and at the time of his death he was the owner of three factories and the lessee of two, all of which were in successful operation. This move was a God-send to Canada. The location on its soil of one of America' best cheese makers with energy and capital enough to insure the successful introduction of the factory system of cheesemaking had a significance the Canadian people could not at first comprehend. It was the beginning of an industry of great national importance, and it has now become the leading source of wealth to that country. From this as a starting point the production of cheese has steadily increased till the exports of the last year amounted in round numbers to 40,000,000 pounds and brought a revenue to the country of $4,000,000.00.

But Mr. Farrington lived to know thatthe country which he had benefited recognized his influence as an element of its prosperity.

The following resolution, passed in 1877, at a meeting of the American Dairymen's Associatbon, held at Ingersoll, Canada, and supported by the unanimous vote of all the members present both from the States and Canada was a befitting recognition of his services. We copy from the transactions in the 12th annual report of the American Dairymen's Association. After some remarks upon anoth subject, Mr. E. Caswell of Ingersoll, said;

"No one has contributed more to the advancement of the dairy interest than our friend, Mr. Farrington. His valuable services for many years, not only to our Association here, but to the dairy interests of Canada and America generally, demand our gratitude. I question whether there is in Herkimer county or on the American continent, one better qualified or more willing to give practical information in connection with dairying. He came to Canada many years ago as a missionary in dairy matters and none could be more willing to impart information or devoted more of his time to that object than he. I, therefore, move that the thanks of this Convention be especially tendered to Mr. Farrington for his services in connection with this Association and with the dairy interests of Ontario and in the United States.

Mr. Losee - "With great pleasure I second the motion.

Prof. Arnold - "I heartily approve of this motion on the present occasion. I consider it especially appropriate for Canadian citizens to move such a vote ofthanks on the occasion of the assembling of the American Dairymen's Association in Oxford County, inasmuch as wex feel indebted to Mr. Farrington as well as you, for the progress made in dairy ng in the whole territory the Association represents.

The vote was full and hearty.

CHEESE

Mr. Farrington - "It is a great source of gratification that I have received this mark of your esteem. This hearty manifestation of your appreciation of my littl services is far greater than I deserve. I have done no more than what was mu duty. I thank you for yourk kindly expressions and in return acknowledge my indebtedness to the mpx people of both Canada and the States for the very valuable aid their experience nad progressive wisdomø hace been to me in the calling which has always been and will continue to be the business of my life".

In the organization of bith the American and Canadian Dairymen's Associations Mr. Farrington took an active part, and was always present at the meetings of both, and contributed largely to the interest of their proceedings. Of the latter he was President at the time of its divisi on into the Eastern and Western Assocations.

But Mr. Farrington was not alone respecte for his services in the dairy. In all the affairs of life he made himself an active and useful citizen. He served his town several years in the capacity of supervisor He became early associated with a protestant church, of which, to the close of his ~~kkef~~ life he lived a consistent member. He took a lively interest in schools and educati on generally. He was always an earnest advocate of temperance, and by way of good example in a perfect freedom, not only from the use of alcoholic liquors, but also from the expensive, filthy and offensive use of tobacco, contributed efficiehtly to the welfare of the communities in whic he lived.

L. B. Arnold.

CHEESE

272 Colvin Parkway,
Buffalo, N. Y., Mar. 28, 1930.

F. Herns, Esq.,
London, Ont.

Dear Sir:-

A short time ago an article in the January 22nd edition of the Woodstock "Sentinel Review" was brought to my attention. It was entitled "Who had the first cheese factory"?

I am the granddaughter of Harvey Farrington, who I understand founded the first factory in Canada, and I have in my possession a newspaper published March 12, 1879, by the "Husbandman Association" of Elmira, N. Y. This paper was published shortly after the death of Harvey Farrington and gives a four column article showing his picture and outlining his life in detail.

One paragraph reads as follows:- "In the fall of 1863, he looked over the territory for a good location and finally settled upon a site in the town of Norwich, Ontario, Oxford County, in the Province of Ontario where he bought a farm and laid the foundation for the first cheese factory in Canada and opened it in the spring of 1864".

This information may help you to establish the date of his identity in connection with the cheese industry of Canada.

Yours very truly,

(sgd) Mrs. Mary Beaton.

CHEESE

London, Ont., April 8, 1930.

Mrs. Mary Beaton,
272 Colvin Parkway,
Buffalo, N. Y.

Dear Mrs. Beaton:-

This will acknowledge your esteemed favor of March 28th in which you discuss the matter of first cheese factory built in Canada. The writer is very much interested in your information and to know that you are the grand-daughter of the Late Harvey Farrington.

I suppose it would be asking too much to mail the copy of newspaper to which you refer, ie, published March 12th, 1879, and allow us to make a copy of the article and return the original to you by registered mail.

Again thanking you for your kind letter and assuring you of the importance of the information contained therein, I am,

Yours very truly,

Pictures: Cheese Making
Agriculture Canada

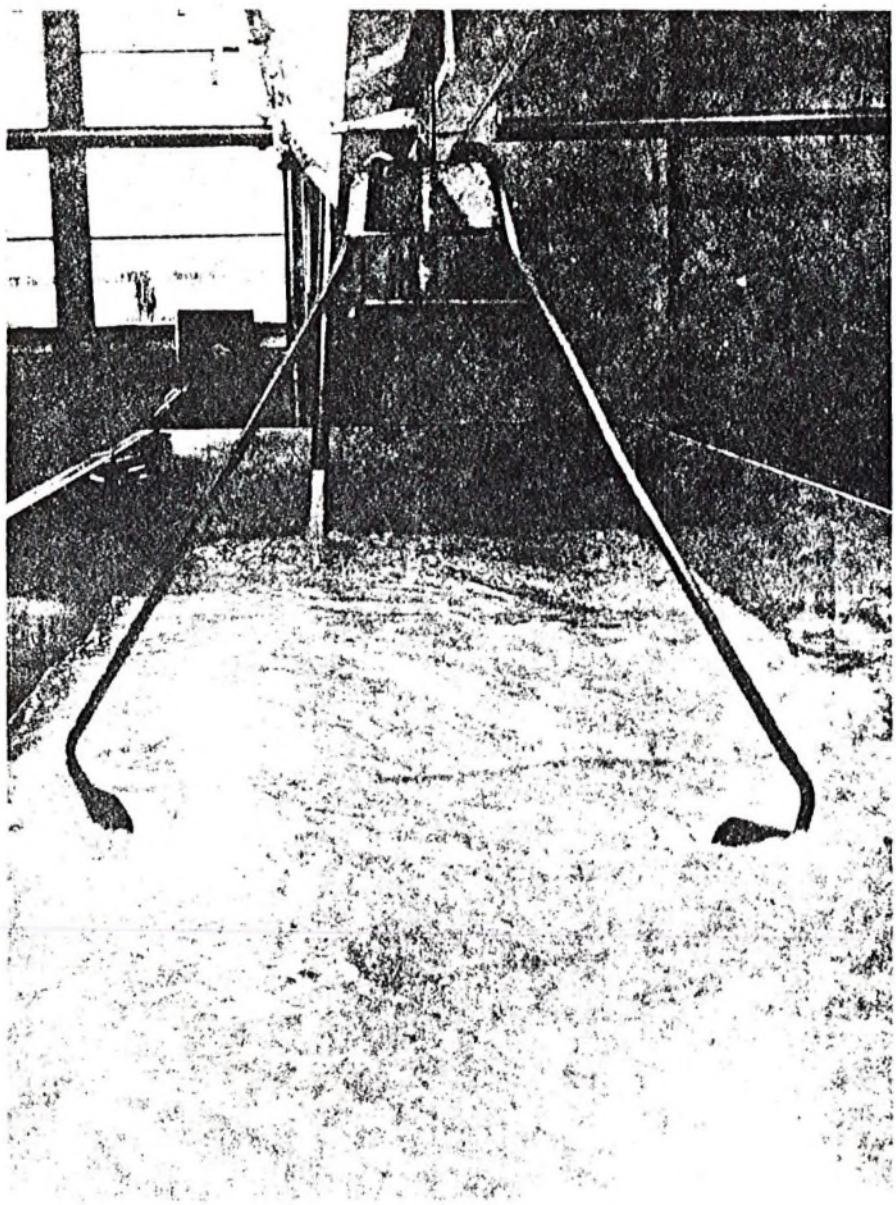
CHEESE

CHEDDAR CHEESE

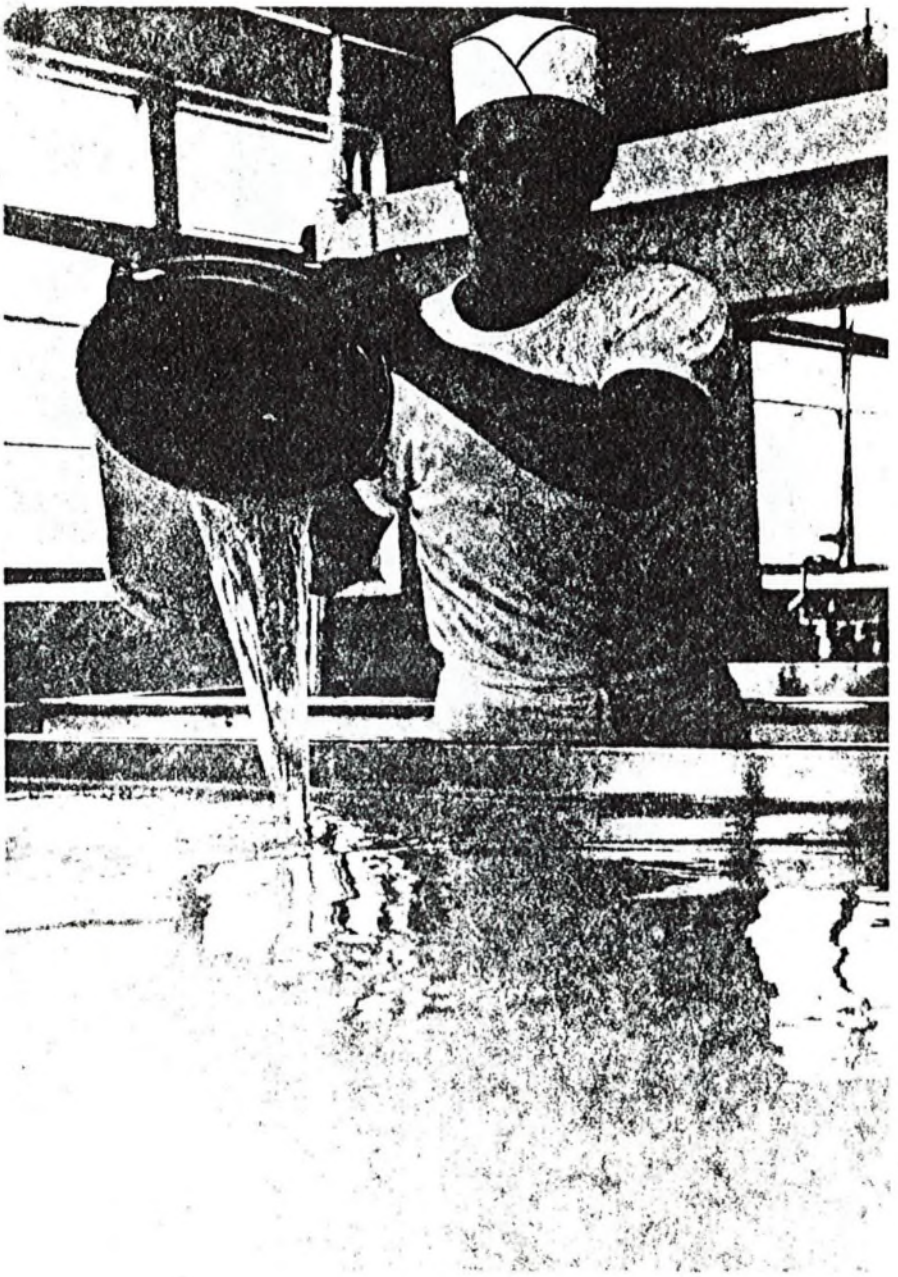
According to popular belief, the chemical process known as "cheddaring" was discovered by accident many centuries ago, but it took its name from the village of Cheddar, England, where cheese-making was in full swing in the 1700's.

Large-scale cheese making in Canada had its start in 1864, when farmer Harvey Farrington opened the first cheese factory near Ingersoll, Ontario. In the next 40 years hundreds of factories sprang up all across Canada, with the peak year being 1904 when 1,500 factories exported 240 million pounds of cheese to European markets.

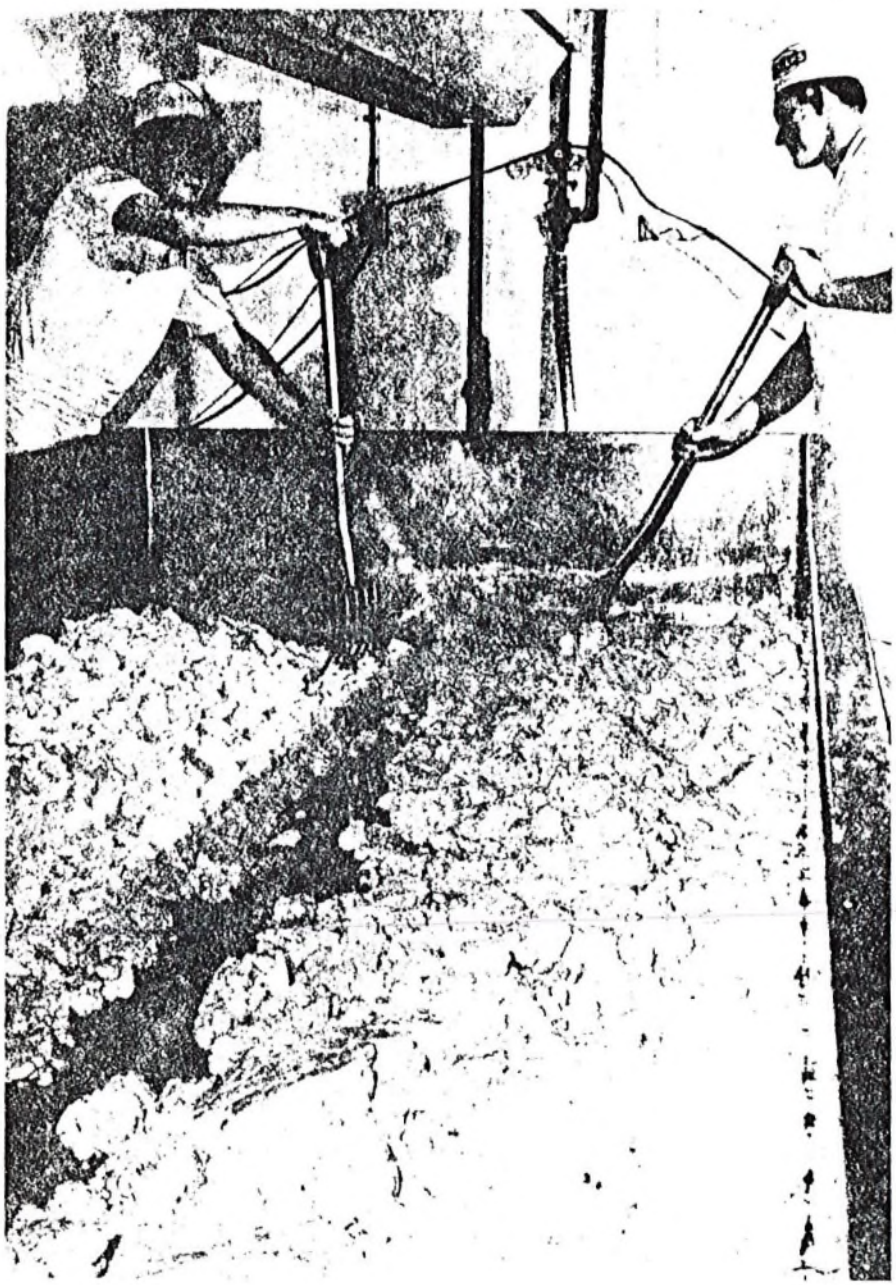
Most of Canada's present production fills domestic needs and some cheese is exported, although not as much as a few years ago. In 1973, Canada exported 6 million pounds of cheddar cheese, whereas in 1969, 28 million pounds were exported.



A vat is being filled with milk. A lactic-acid culture has been added to develop acidity. Usually vats have a capacity of 12,000 pounds of milk. However, modern manufacturing methods have made possible the introduction of vats with much greater capacity. Milk is often at a temperature of 50° F or lower when added to the vat. Steam heat is applied in the jacket of the vat. A mechanical agitator or stirring device travels the length of the vat, mixing and stirring the milk during the filling and heating process.

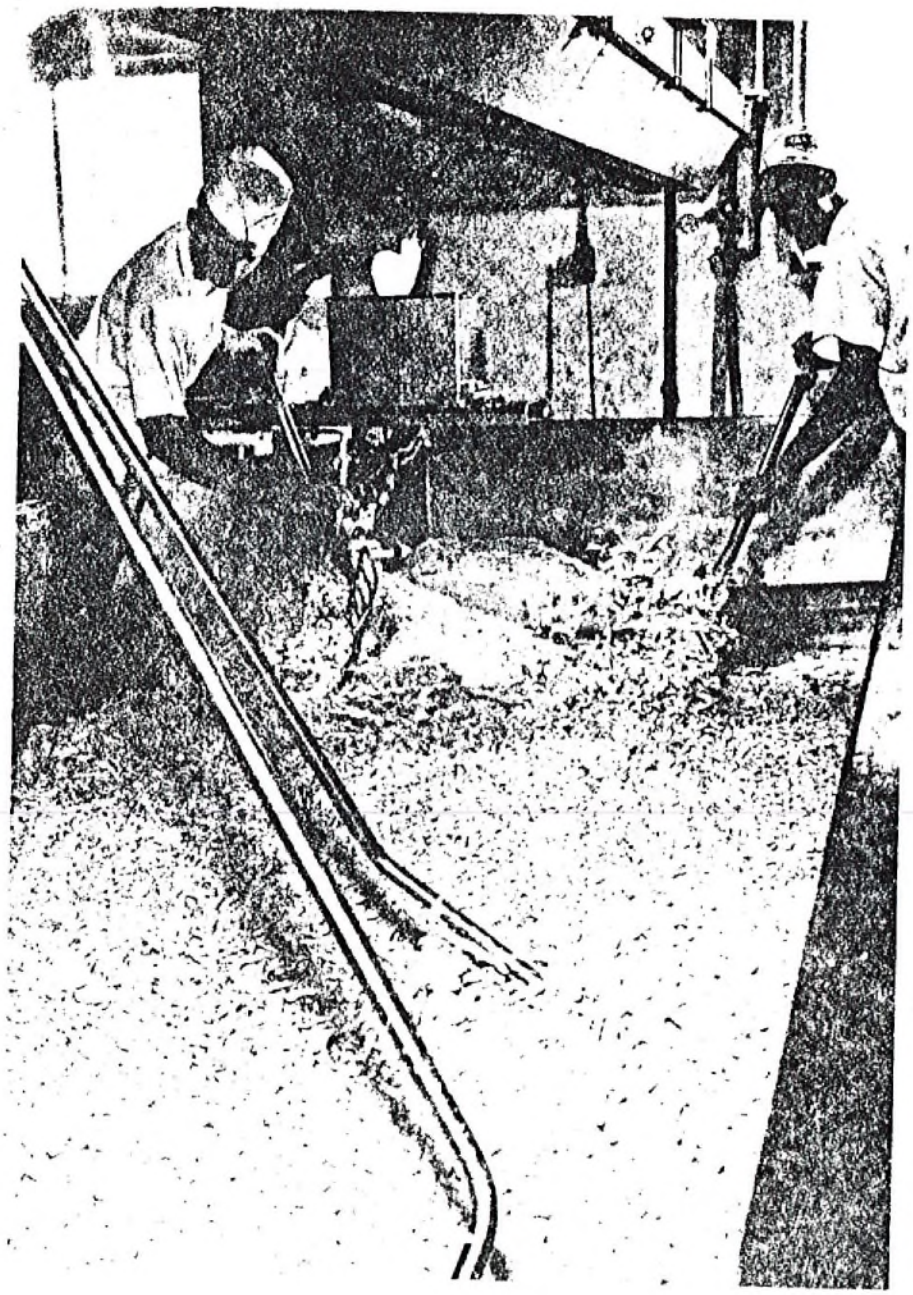


When the vat is full and the temperature reaches 86°F, rennet is added and the stirring stopped. If colored cheese is to be made, the color is added before the rennet. After coagulation, the curd is cut vertically and horizontally, leaving it in $^1/_4$-inch cubes. Immediately after cutting, gentle stirring again takes place. Contents of the vat are slowly heated to about 100°F.



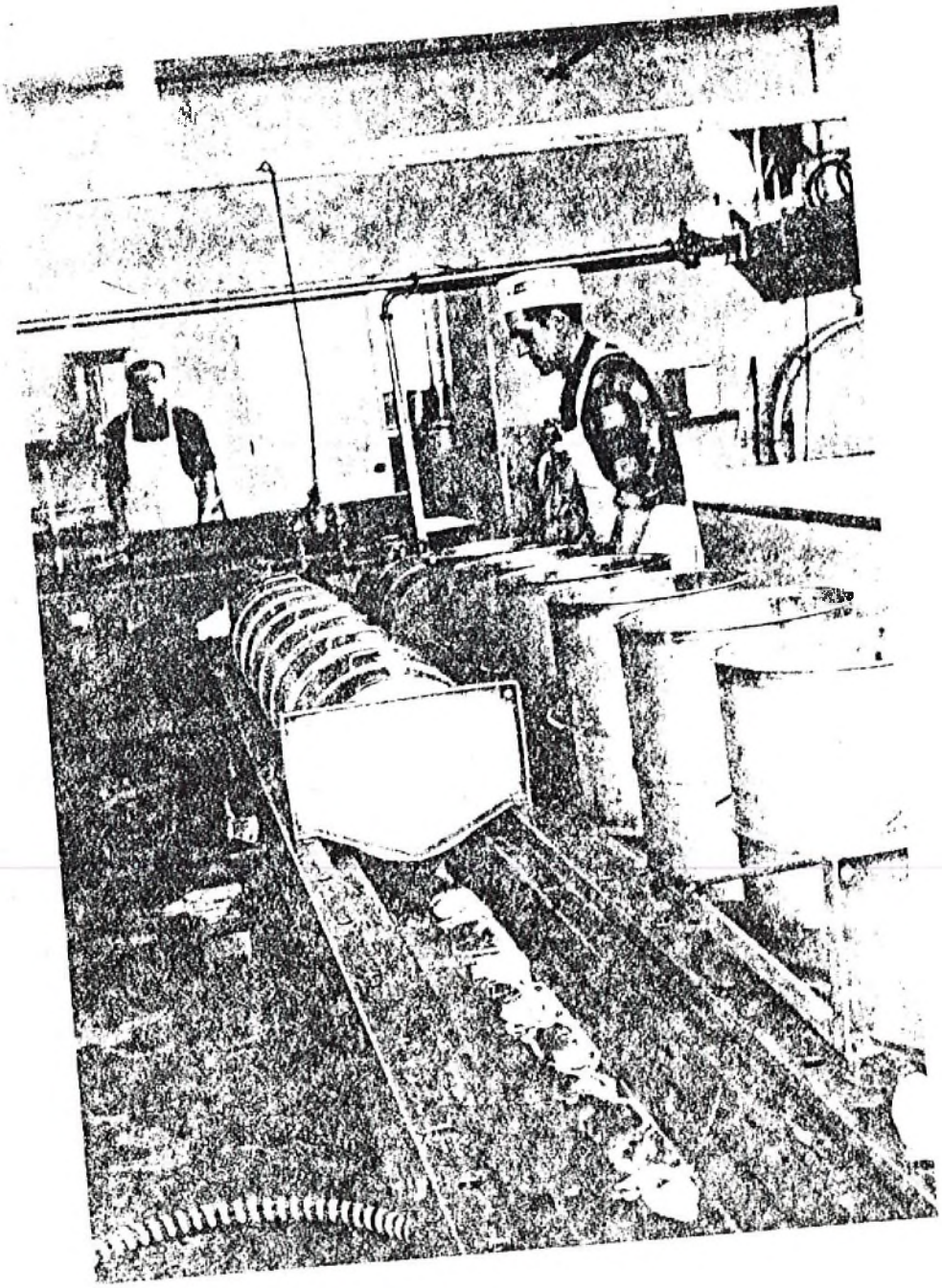
During the cooking or heating process, whey is expelled from the cubes and they shrink. We now have the commonly referred to mixture of "curds and whey". The cooking stage of cheese-making extends over a period of about 2 hours. Chemical changes take place, the acidity of the whey increases, the curd particles become firm, and then the whey is drained off. In this picture the curd is being piled, allowing whey to escape.

After the curd has been piled, it is allowed to mat. It is cut into loaflike portions and turned periodically. The curd becomes smooth and silky. This is the cheddaring process.



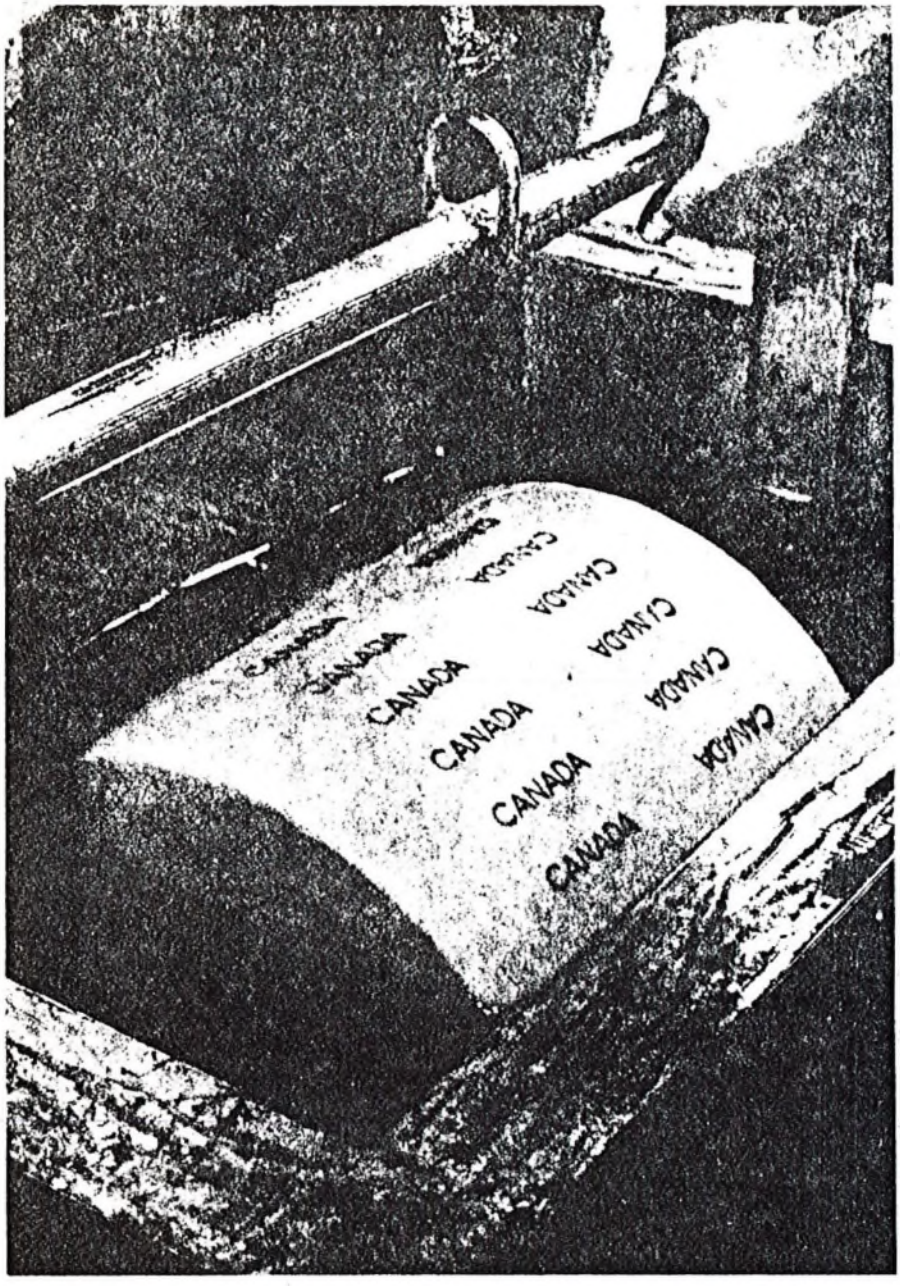
When the cheddaring process is completed, the curd is passed through a curd mill which cuts it into strips about $^{3}/_{2}$ inch square. These pieces of curd are stirred to prevent matting. Salt is added, with periodic stirring continuing until the salt is uniformly distributed and dissolved.

The curd is placed in circular hoops lined with cheesecloth. A funnel-shaped filler is used to facilitate filling the hoops. Curd is weighed to ensure uniform size of the cheese -- usually about 90 pounds.



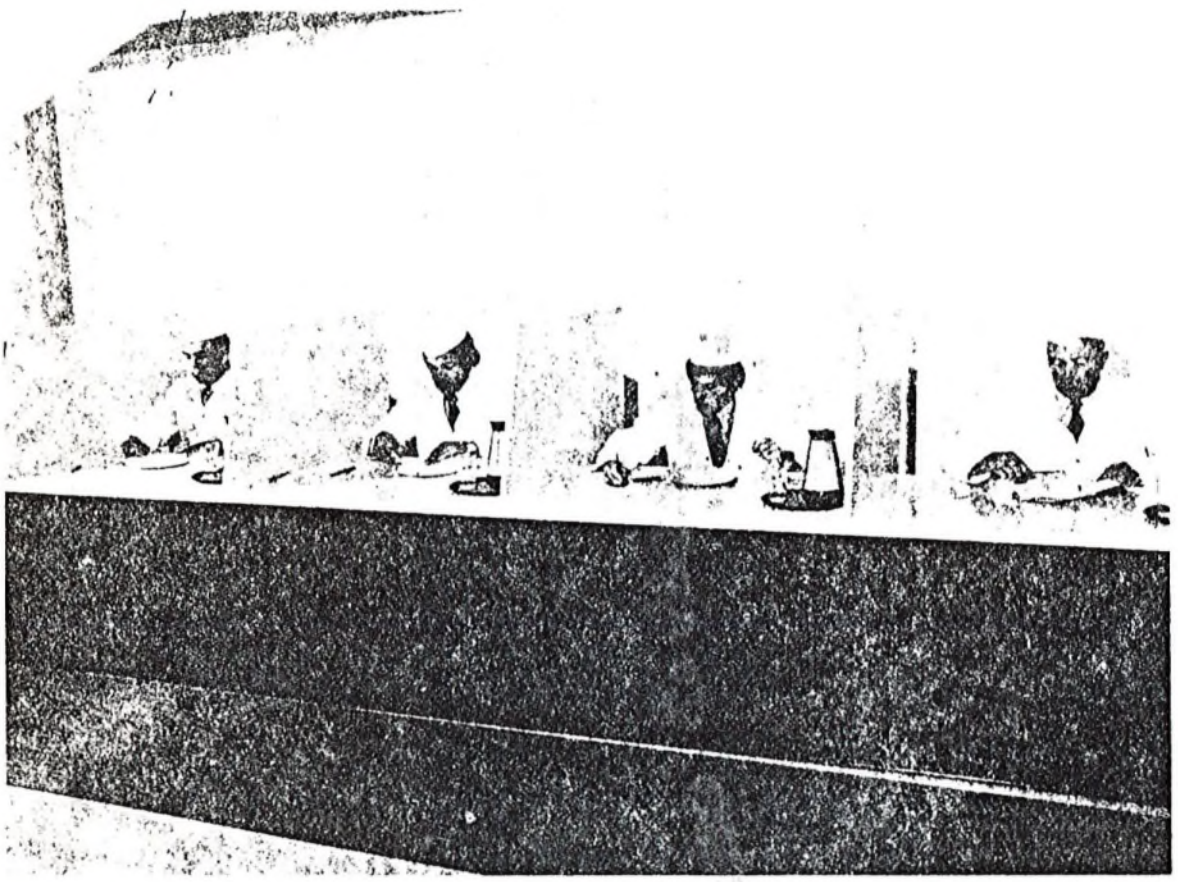
Cheese hoops are slightly larger at the top than at the bottom, so that one hoop fits inside the other. When the hoops are filled, they are put in a press where excess whey is forced out, and the curd under pressure adheres closely together. The cheese is subjected to constant pressure for many hours.

After removal from the press, each cheese is branded with the date and year of manufacture, the registered number of the factory, and the vat number. Cheese destined for export must also be branded with the word "Canada" 48 times, on the side of the cheese.



After the cheese has remained on curing room shelves for a number of days, the rind becomes dry and the cheese is ready for waxing. This is done by dipping the cheese in a tank of liquid wax at a temperature of approximately 240°F. Waxing prevents loss of weight, mold development and thickening of the rind.

After maturing, the cheese is sampled and graded by a government inspector by taking a plug out of the block. These square blocks weigh 40 pounds.



All cheese, whether for domestic consumption or export, is sampled and evaluated for flavor, aroma, texture and color by a panel of experts.

CHEESE

First Cheese Was Made By Woman

THOUGH ALL DEREHAM TOWNSHIP was part of the Talbot district as early as 1792, survey of the township was not completed until 1822, and 1834 rolled around before any of the land was offered for sale.

That same year Mrs. Lydia Rennie settled at Salford, and made the first cheese in a district that was to become world-famous for its products. A massive Rennie cheese was sent to an exhibition in Britain sponsored by Prince Albert.

Cheese was not the only product—early sawmills turned out over four million feet of oak and pine lumber annually.

Once known as Manchester, Salford was built up rapidly after 1840. Around 1850 Mrs. Charles Wilson bought a farm there, bringing with her seven cows and a knowledge of cheese-making acquired in England. Within a few years she was selling cheese in the London market, and soon built a small factory which operated until the 1880's when it was taken over by another firm.

The first school was built in the 1830's and was followed by two others, before the present one was built in 1877.

CHEESE

Ingersoll Chronicle
Feb 4/1869

CANADIAN
Dairymen's Association.

CONVENTION OF 1869.

Speech of the President.

COMPLETE SYNOPSIS OF THE LECTURE BY X. A. WILLARD, ESQ.

Full Reports of all the subjects discussed by the Convention.

Reported specially for the Chronicle.

WEDNESDAY—MORNING SESSION.

The Convention was called to order at 11 o'clock on Wednesday morning, by the president, C. E. Chadwick, Esq., who called the attention of the meeting to the necessary routine business which would require their attention, namely: the appointment of committees on Order of Business, Nominations of Officers, &c.

On motion of Mr Geo. Hamilton, seconded by Mr Jas. Harris, the Chairman was instructed to name persons to act on the Committees required.

The Chairman then named the committees for the following purposes, viz:—Order of Business, Nomination of Officers, Membership, Finance.

Some little discussion then ensued on the admission and membership fees.

Mr J. H. Willmot moved, seconded by Mr J. H. Raymour, and

Resolved,—That an admission fee of 25 cts. be charged to all, except ladies, entering the Hall, each day; 25c. to Mr Willard's lecture; and that the membership fee, giving admission to all the meetings be $1.00.

On motion the session then adjourned to meet again at 1.30 p. m.

AFTERNOON SESSION.

At two o'clock the Chairman called the Association to order, when the Committee on Order of Business presented the following:

That the Convention adjourn at 6 o'clock, and meet again at 7 p. m.; that to-morrow morning we meet again at 9 o'clock, adjourn at 12.30, and meet again at 1.30.

President's address.
Reports of Committees.
Amendments to constitution, if any.
Decision of place for holding next annual meeting.
Discussion of the following subjects:

1st.—Best method of cooling milk before making cheese therefrom.

2nd.—Has the system of making cheese once a day been successfully practiced the past year, and can its general adoption be recommended?

3rd.—What new features and improvements have suggested themselves the past season?

The Committee further recommended the propriety of making arrangements with some paper for the publication of reliable market reports of the price of cheese from Montreal, Toronto, Ingersoll, and per cable.

Mr C. E. Chadwick, the President, then gave the following address; which was listened to throughout with marked attention by an appreciative audience:

LADIES AND GENTLEMEN,—The important interests which this Association represents has brought us together again for consultation and accumulating of notes upon the operations of the past year as well as the election of officers and other routine business, in accordance with the constitution of our organization. I do not make I may have to offer, as there are doubtless many here whose large practical experience in the daily working of dairy matters will make them authority on the various details connected with the development of this great agricultural interest, and whose views it is desirable should fully ventilate on this occasion. The advantages of united action for the improvement of the dairy products, as well as securing for them their just value in the markets of the world must be apparent to every one who has given the subject the least consideration; and should the influence which this association is capable of exercising be properly appreciated by those in whose behalf it has been organized, much good may be effected. The keen competition with which we have to contend, as well as the fastidious taste of the consumer, in the market to which we must look for the sale of our surplus supply, dictate wise action and unceasing efforts on the part of dairymen in perfecting the character of the article manufactured. The establishment of cheese factories has given great impetus to dairy operations, and in those sections of our country that are naturally adapted for the prosecution of this speciality in farming, a mine of wealth is about to be opened up that will, in its essential results, compare favorably with the gold fields of California or Australia. To ensure success in this enterprize, either labor, expense, or pains must be spared, in improving the quality of the cheese, and this can be brought about by an interchange of ideas in the process of manufacture on occasions like the present. At our last Annual Meeting a resolution was passed to publish in pamphlet form the proceedings of this Association, which I regret to have to state we have been unable to accomplish from the want of proper encouragement in the way of contributions to the funds of the Association from those to whom we had a right to look for support for the accomplishment of so desirable an object. The unanimous manner in which the resolution passed was an acknowledgment of the value of the proposed report, but the material response to it has led us to conclude that you were willing that the responsibility of it should fall on your President and Secretary. The publication, in detail, of the proceedings of these Conventions, embodying, as it would, the practice and experience of the old dairymen of the country, together with a statistical report from each factory in operation within the influence of this organization, would be a most valuable document, and its accomplishment is worthy the serious consideration of every member of the Association, as it would afford a reliable data upon which operations for the future might be based. The dairymen, in fact all classes of farmers, should, as a matter of principle, as well as interest, meet together in bodies to exchange ideas upon their every-day occupation and learn organized unity of action, and oneness of purpose. In this way shall the dairymen of our country become known as a body and their influence felt. The organization of the factory system of cheese making is revolutionizing old customs, and heretofore fixed ideas, and is teaching this important lesson that has proved so successful in its application to other manufacturing enterprises, that by a consolidation of interests the dairymen of the present day can wield an influence that could never have been obtained through individual exertions. The system is a progressive one and the experience of the age teaches us that it is difficult to retrace. Many of the operations of the husbandman have in like manner given way to this progressive spirit. We cannot return to these old systems again, because we cannot afford it. Associated capital is substituting the untiring arm of the machine for that of human muscle. It remains for us now to open our minds for the reception of these great truths, and testing their value when a promise of success is at all reasonable. The business of cheese making since the introduction of the factory system among our dairymen has rapidly assumed very large proportions, and the amount of capital already invested in it is no inconsiderable sum. Yet I look for a very large increase in the future. Our next serious consideration is the quality of the article manufactured. I do not see why we cannot compete with the dairymen of either the States or Britain in manufacturing cheaply—in fact I think we have a decided advantage in this respect over our American cousins—and as we have with them to enter into competition with the markets of Britain, our aim must be to bring the greatest amount of knowledge and skill into the manufacturing process. Let us endeavor to rival them in this respect, but let that rivalry be of that pure and honorable description that will exhibit an earnest desire on the part of every dairyman to co-operate without jealousy or envy in promoting and developing this most important interest. Much may be learned from both of us, and the most efficacious way of disseminating knowledge will be by promoting and encouraging assemblies like the present. Canadians, I have always considered apt scholars, ready to utilize and adapt to their own individual benefit the various improvements suggested by the wisdom and progressive spirit of the age. Their adoption and development of this great dairy interest to its present extent in the short period of time that has elapsed since the first cheese factory was started in our midst, goes far with me to confirm the opinion I have entertained. The danger, heretofore, has been that its development would be too rapid, and that cheese factories would spring up in our midst, to use an old adage, "too thick to thrive." This is an evil that experience will soon cure, as it will be found, that to make the business profitable, sufficient territory must be allowed to each factory, as the greater the number of cows, and the more milk that can be collected at any one given point, the cheaper the cheese can be manufactured. A factory, to be successfull must be skillfully and intelligently managed. By this means every dairyman in its locality, contributing to its support, enjoys the benefit, and his interests are advanced accordingly. If the most skillful cheese makers and the best conveniences for making and curing are adopted, and the whole business claims the undivided attention of the manufacturer, knowing that each patron is watching his proceedings with a critical eye, progress and improvement will be certain. "The factory system," to quote the views of one of the leading members of the American Dairymen's Association, "requiring a large amount of capital, and the attention of the most intelligent and skillful men in the dairy community, in connection with these Associations, are the first steps in the right direction; not only for the development of the largest quantity and best quality of cheese; not only for the most remunerative prices for the article produced; not only for encouraging a useful spirit of emulation to increase the quality and quantity of milk, by taking better care of the farm and cows which produce the milk; not only for the cultivation of those social and executive qualities which the dairymen so much need; not only for obtaining, as a body, that influence, in a national point of view, which so justly belong to them, but, also, are steps in the right direction for relieving the family of the dairyman from a great amount of drudgery and hard labor." Continuing the same authority, he adds, "It is a well-established fact, that the old system of family cheese making has done more to injure the health of our wives and daughters, than any other cause. Let us then," he says, "hail with joy that system, that enterprise which relieves and benefits our families, and makes the home circle more useful and more pleasant. The dairyman's home claims his first attention. There we draw our first inspirations of right and wrong, there the first and most lasting impressions are made upon the mind. There should be kindly authority, domestic bonds, sweet charities, serene repose. There in the home circle, at the paternal hearth stone, by relieving home of unnecessary cares and drudgery, and making home what it should be, strength will learn to respect the rights of the weak. Then we shall purge the minds of our youth of their prejudice against agriculture,

INGERSOLL CHRONICLE
February 4, 1869

CHEESE

Canadian Dairymen's Assoc, 1869 (cont'd) Pg. 2

and they will behold in our homesteads so many favored, hallowed spots, where all nature's forces work together for good to man. Then they will appreciate the true dignity of agriculture, become attached to the soil and yield a devotion to our noble calling. Then that which appears irksome and a drudgery in farm life, and the home circle, will be surrounded and admired by mental illuminations as well as practical experimental knowledge. Then improvement will be copied and labor-saving innovations upon the time honored customs will produce no unintelligent prejudices or suspicions. Then, our wives and daughters, relieved from undue drudgery, will have a better opportunity to adorn and beautify our homes, and make that favored spot still more profitable, still more useful, still more beautiful, and nurture and raise up citizens who are the secure pillars of our national safety, who are a tower of strength in the hour of her peril." These are not the crude sentiments of an Utopian philosopher, but the ideas and experience of an intelligent, practical dairyman, who, having brought knowledge and skill into requisition, feels the benefit he has derived therefrom, and occupies a proud position among his brother dairymen. The past year, notwithstanding its drawbacks, has, upon the whole, been profitable to the dairyman, and the foreign demand for cheese has kept up a brisk trade in our market at very fair remunerative prices. I have no data within my reach upon which to base any correct calculation as to the quantity manufactured in Canada during the season. It must be much below what it otherwise would have been, owing to the excessive drouth, yet, I think dairymen are much better satisfied with the past year's operations than with the preceding one. Sales have also been affected much earlier and at more regular intervals during the manufacturing season. And, while speaking of this, the idea has suggested itself to my mind as to how the establishment of a Cheese Market, at regular intervals, either weekly or otherwise, similar to that held at Little Falls, in the State of New York, would succeed. I commend the idea to your consideration, believing that it might be made profitable and convenient to the buyer and seller. It is desirable that cheese should be put upon the market as early as it will bear, whenever the market affords a good profit margin. Great mistakes are often made by dairymen laying too tenacious a hold of the cheese, and refusing to sell only at prices beyond the reach of buyers. Competition among buyers has now reached that point that no great advantage can be taken over any intelligent dairyman who consults the public press, as to the state and condition of the market. I would scarcely dare, with my limited knowledge of the manufacture of cheese, and within the hearing of the greatest American authority on cheese matters, to offer any suggestions as to the manufacturing process; this comes more directly within the province of you practical dairymen. I shall only allude to one point in this connection, and that is the necessity of cleanliness and punctuality on the part of the patrons of the cheese factory. You cannot expect from the manufacturer pure, high-flavored cheese from imperfect milk. This is a moral impossibility. Cleanliness is a virtue absolutely necessary for the production of fine-flavored cheese, and as this important starting point begins with you, discharge your duty faithfully and honestly towards the manufacturer, and then you may with propriety demand from him an article that will command the highest price in the market. Our success as dairymen depends now entirely upon the quality of the cheese they manufacture. Canadian cheese is now entering quite freely into the English market, where it must compete with the best-made English and American cheese. No second quality article will pay to send there. Intelligence and skill of the highest character must be brought into requisition. Canadian talent is quite equal to the emergency, and your success will be based upon the manner and extent to which this talent is used. I am happy to announce to you that we have again secured the services of that most practical and talented American dairyman, X. A. Willard, Esq., to deliver the annual address for the Association. I need not say that I am sure you will commend this action on our part, and I feel that this part of the duty of the Association could not be entrusted to better hands. Your Treasurer will submit a statement of the finances of the organization. I should feel better satisfied was he able to show a better balance, but as the Association is now clear of liabilities and in good working order, I hope the dairymen as a body will feel it to be both their duty and privilege to contribute their individual mite, as by so doing, it may be returned to them a hundred fold through the knowledge that might be disseminated thereby touching the dairy interest. This is an age of progress, requiring men to think, and reason, and act. To keep pace with the age, the country needs a large class of enterprising, public spirited and educated farmers, whose influence may be used to effect a change in that too popular idea that the occupation of a person engaged in one of the liberal professions is more honorable than that of the husbandman. I will conclude my remarks in support of those ideas by quoting an extract from an agricultural address delivered at one of the agricultural societies in the State of New York: "With you, therefore, is left the work of making farming so worthy of the esteem of men that your sons will be willing to take it up, for, after all that can be said in praise of an agricultural life the practical question still remains to every father, how shall I start my son in life so as to make him contented in his calling and make him prosperous? The answer is very plain. Educate him as, and to be, a farmer. Do not delude yourself with the idea that you can put him through a mere method of routine, or that any young man in this age is content to be a sort of machine. A machine is only fit for an intelligent being to work withal, and that he may not be played upon; educate him for the highest mastery of everything connected with or incident to his vocation, and when you set him down for life upon his farm, seek to impress him with the belief that you have given him a profession worth more to him in physical value for health and true enjoyment of existance than any other on the earth. And when you have done this—when you have assisted, as we are all striving, in different parts of the state, to bring farming up to the acknowledged dignity of a professional life, you will have achieved not only a great and good result for yourself and children; but have showered untold blessings upon a posterity that you may not know of, and upon your country, whose prosperity and welfare mainly depend upon the exalted enthusiasm and indomitable spirit of her farmers." I must apologize for detaining you so long, and return you my sincere thanks for the high honor you have conferred upon me by appointing me to the position of President of this important Association since its organization. I trust you will criticise my shortcomings with charity, and I have now simply to add that I hold office only till my successor is appointed.

This address was greeted at its close with merited applause.

The Committee on the Nomination of Officers then reported, recommending the re-appointment of C. E. Chadwick, Esq., as President, and Jas. Noxon, Esq, as secretary. The nomination of other officers they wished to defer until they had more time for consideration.

Mr Chadwick expressed his wish to decline acceptance of the re-appointment for another year.

On motion the report was referred back to the Committee.

The next subject on the order of business was amendments to Constitution, if any.

On motion the making of a digest of the present constitution was referred to a committee consisting of Messrs Moore, Noxon, Daly, Graham and E. V. Bodwell, M. P.

The next subject on the Order of Business was the next place of meeting.

Mr Farrington thought the Executive Committee had the fixing of the place.

The Chairman said such is the case, and it will be necessary to defer the matter until the Committee on Constitution have reported.

The following subject was then taken up, viz:—"The best method of cooling milk before cheese is made therefrom."

Mr Farrington, being called upon by the Chairman, took the platform. He said he was happy to return his cordial thanks for the honor they conferred upon him. As to the best manner of cooling milk, it would be presumption on his part to say he had the best method. He had just attended the Convention at Utica, which was one of the most important ever held by the American Association, and this was one of the topics which most occupied their attention, and a great deal of light was shed upon the subject. There have been several ingenious methods invented, some were too expensive and incomplete. Our usual method is to apply cold water to the bottom of the bath, but the cold thus applied will stay at the bottom, and it must be agitated. By experience it has been proved that the cooling should commence at the dairy. The method at Syracuse was a simple can with a pipe running through it in which cold water was passing. He had looked into the matter and would suggest that a pail of ice suspended in the top of the can would make a circulation of itself. The quantity of ice required would be for a 15 cow dairy, 3 tons for the year. He had found by long experience that to make good cheese in hot weather he had never failed, if he set out and had every thing right. The apparatus for suspending the ice might be made very simply. It is a debateable question whether milk contains odors.

Mr Raymer—I am confident that we must cool our milk down to 70° before we can make good cheese. The suggestions of last year had induced him to try and make an aparatus for cooling, the model of which he had with him, and then explained. He had found it to work well last season.

Mr Clarke—Did Mr Farrington consider ice essentially necessary?

Mr Farrington gave a very apt illustration. Without ice we could not cool it to a lower degree than the surrounding atmosphere. It will take one pail of ice to do what six pail of water will. Ice is such a luxury that every farmer will do well to provide an ice house. The cheapest you can make is the best.

Mr Collet said he was the smallest cheese maker among them, had a good deal of experience in England, thought we should cool milk naturally, and thereby not deteriorate it. He contended that cheese could be made without cooling milk at all, and would suggest the application of chemistry to prevent the milk from decomposition. Prevention was better than cure.

Mr Cohoo had used it—the chemical compound referred to—and believed milk could be preserved 24 hours longer by its use.

Mr Clark—Many may defer building an ice house till summer—but the merest chanty will answer, with a layer of sawdust around and over the ice which can be built as easily in winter as summer.

Mr A. Gardner, of Drummondville, said that before he commenced the making of cheese he thought it necessary to have an ice house. His was the merest shed, three feet under ground, with a drain. He thought it absolutely necessary that there should be proper drainage.

Mr Losee had erected his on the surface—merely long slabs as flooring in an incline; upon this he laid saw dust and had a layer of the same all round the ice.

An opportunity of 15 minutes was then given for any persons having any new invention which they were desirous of bringing before the Convention.

The first brought before the Convention was a chemical consisting of by-sulphate of soda, which was useful as a preserver of meats and all other perishable articles. It was thought to be available for preserving milk, as milk would remain sweet 24 hours longer by its use.

(Page 2 of 6)

INGERSOLL CHRONICLE February 4, 1869

CHEESE

Canadian Dairyman's Assn, 1869 (cont'd) pg 3

Mr Cunningham, of the Toronto *Globe*, exhibited a model of a milk cooler and ventilator which had been given to him to lay before the Convention.

The next subject brought before the Convention was—"Has the system of making cheese once a day been successfully practiced the past year, and can its general adoption be recommended?"

Mr Losee, having been called upon, said that he had only two years experience in cheese making. The first year they had made cheese twice a day, and had concluded that if it was necessary to make it twice a day it would be better to give it up altogether. Last year they had tested the making of it once a day, and by proper attention to cooling had been successful. Since August last they had used an agitator; the morning's milk was mixed with that of the evening previous. In the hot weather they had found it necessary to put a small piece of ice into the milk over night. Our manufacturing room is well ventilated; the agitator worked all night. The curing house is also well ventilated and we try to keep it at a temperature of 70°. The depth of milk in the vat over night is from 6 to 8 inches.

Mr Farrington—The method of making once a day is usual in New York, but milk must be properly spread out and ventilated to do so.

Mr E. Caswell—No doubt, where there are proper appliances, making once a day is of great benefit. Where it has been put in practice, I have found the cheese so made preferable, and you will never reach the highest standard until you adopt the system of making once a day. The best cheese he has been able to obtain has been so made. It will be to the interest of all who have not yet the proper appliances for doing so to get them. The reason we have not made cheese in this country equal to England was because we have not got as favorable a climate.—Last year the English summer was hot and dry, and their cheese was of a like nature—hot, dry and husky. I hope the system of making once a day will be urged upon manufacturers by this Convention.

Mr Graham, M. P. P., Hastings, said he was not a practical cheese maker, but from information which he had gleaned by visiting the United States, had become somewhat acquainted with the business and had gone into it in his locality on the co-operative factory system. The milk is made up once a day; and, as a rule we have moved our cheese when thirty days old; our milk is kept in a pure state by agitation. It has been found almost impossible to make a good, first-class cheese from new milk. If we wish to compete with the American dairymen we must make a good article, for it is just as expensive to transport a bad pound of cheese as a good one. Cheese that was not colored brought as good a price as that which was. The speaker said he had prepared statistics of the product of cheese in his section and he should like to compare them with those in the same business in this section. Milk must be delivered to the factory in proper order and in season. Our cows give as good milk as those of others, and there is no reason why we should not make as good cheese. They had shipped some of their cheese through New York with an American brand, and it had realized a higher price than that shipped through Montreal. He must say, he preferred the making of cheese once a day to twice.

A member—would like to know if any one had tried receiving milk from patrons only once a day?

Mr Gardner—Had never received it twice and had found no difficulty in so doing.

Mr Losee condemned the receiving of the milk only once a day, as it debarred them from properly ventilating it, which could only be done at the factory.

Mr P. B. Daly said, in his neighborhood, patrons kept over their Sunday evening's milk by putting a small piece of ice into the can—but the next morning's milk was not mixed with it.

The Convention then adjourned until 7.30 p. m., at which time Mr Willard would deliver the annual address to the Association.

EVENING SESSION.

At half past seven the President called the Convention to order. The first business taken up was the report of the Committee on Constitution which was read and received.

The President then introduced to the Convention X. A. Willard, Esq., whose name was received by the Convention with applause. We give the following synopsis of his address:

MR PRESIDENT, AND MEMBERS OF THE CANADIAN DAIRYMEN'S ASSOCIATION:—

I esteem it extremely complimentary to be called upon to speak to you again upon the dairy. I cannot attribute it to any oratorical device on my part, but accept it as a recognition of earnestness and devotedness to the special interest of American industry to which I belong. Born and living among dairymen, I have laboured to elevate and ennoble the class with which I am identified: and there is nothing which has given me more profound satisfaction than the progress which has been made in this branch of industry. It is a high honor for me to join hands with you again in the cause of improvement. There should be "no North, no South, no East, no West," no United States, no Canada, among dairymen. We have a common interest to seek and maintain the perfection of dairying on the American Continent, and the superiority of its products in the markets of the world. We stand to-day on the threshold of great improvements in agriculture. There never was a time, it seems to me, in all the history of the world, when God, in his infinate goodness, has indicated to the Agriculturist, the means of progress more plainly than now. If a blind man thirsting for water, and groping hopelessly in its search, should hear in the distance a faint voice and turn his steps in that direction, until he came within the sound of the babbling brook, he would reasonably infer that some friend had given him special aid. So it seems to me, the wonderful development of farm machinery; the application of steam as a motive power, the principle of associated labor and capital applied to the farm; the gathering of large bodies of farmers at fairs, and at conventions; the discussion of topics relating to the farm at clubs and its wide-spread dissemination through the press; the inauguration of Agricultural Schools and Colleges—all are significant of a higher hand urging us onward to develop a new era in Agriculture. Whether we shall take advantage of these things, or stand idle and allow them to pass, is a question of great moment to thoughtful men. What seems the more remarkable index of the age, is the constant effort to shift the burden from human muscle upon the inanimate shoulders of iron, wood and steel. The great obstacle in the way of improved farming has been the drudgery—the exhaustive waste of means and of human life upon ordinary farm operations. The farmer in moderate circumstances, who cut his grass with the scythe, his grain with the sickle, who threshed with the flail and hauled his surplus with teams to a distant market, had little time for improvement. It was little better than mere slavery for subsistence. Was it wonderful then that this kind of life proved unattractive to the ambitious youth and that he impatiently broke away from a calling in which he could see but the most meagre reward for long years of patient drudgery? If we are to have progress in agriculture in the New World, where men are held better than beasts of burthen, it must be done in some respects to farm machinery. The drudgery must be performed by those willing, uncomplaining, patient, unliring servants of iron, which only ask to be directed by an intelligent master. Thank God, these have come and are coming, and the farmers of the day can lift their heads from a slough that has for ages bound them down to serfdom. The immense strides that are made from year to year in farm machinery may well fill the mind with astonishment. We have scarcely ceased wondering at the triumphs of machines which have been wrought into practical use when a new class of machines claims our attention. At the last N. Y. State Fair there were three novelties, each performing a distinct class of work of great importance to the farmer, and each pronounced a success by the committee who set them to the test—these were a ditcher, which constructed a ditch 10 inches wide and 2 to 2½ feet deep, at the rate of 39 feet in 9½ minutes; a sheep-shearing machine, with which it was considered impossible to wound a sheep, and would shear 150 middle-wool sheep or 60 of the wrinkled merinos in a day; and the corn-husker, which would do its work in a perfect manner at the rate of 100 bushels per day. These, indeed, are additional triumphs which must gladden the heart of the farmer. A great deal has been said about Agricultural Colleges, and the hope entertained that we are to enter through their teaching, upon an era in farming which we have never before seen. I am glad these colleges are springing up. They are needed now more than formerly, because farming is now to be nearly done by those iron arms which save human muscle and give leisure for brain labor. But the great need of the country now is for teachers in agriculture, who are in earnest and who can infuse enthusiasm in the hearts of pupils, men who can appreciate that agriculture is the most intelligent as well as the most ennobling of all callings. Men who have tastes for the aesthetics of farming—that can show the way to make farms pleasant, build tasteful commodious, appropriate and charming, men who can introduce order, system, and economy, and most of all, tell us how to make farming pay. The American people will always insist on this last principle, for if it does not pay it cannot long be popular with young men who have fortunes and a home to make, nor with older men who have gained wealth slowly and know its value. It should also be the duty of farmers and the public to give these schools their earnest support. They need our sympathy, confidence and influence, and especially, a determination on our part to help them onward; and now that machinery is becoming so widely introduced, would it not be well to let our young ladies be somewhat instructed in its use? I do not mean to advocate female field labor as is known among the lower classes in Europe, nor to abridge one iota of any female accomplishment; but cannot we add another, that of managing in the application of machinery to farm work, not so much as a task as a pastime, and as a means of interesting females in the general operations of the farm, and as a means of developing their physical constitutions. I can see no objection to any man's daughter or sister taking her seat occasionally on mowing machines, etc., or in the direction of light farm labor, where she can gather strength and health in the open air. I am confident females enjoy such things and are made happier, stronger and better, if they are taught that such work is not unwomanly, and the knowledge gained would be of immense service in after life in assisting the father, brother or husband, with suggestive advice. In their education we do not give our girls a fair chance in the race of life. The majority of American boys and girls do not like to make choice of farming as a livelihood. The farmers' educated daughters of to-day have little sympathy for the farm, and, if

INGERSOLL CHRONICLE
February 4, 1869

CHEESE

Canadian Dairyman's Assoc, 1869 (contd)

pg. 4

the, marry a farmer, often urge him to abandon the business for something more genteel. In England they have better tastes, for their women have more fondness for country life than ours. When in Europe I visited Sir Robert Piggott. Lady Piggott has one of the most noted heads of short horns in England. She has made it both a source of profit and reputation. Not caring to discuss this point, I only ask to try and make farming pleasant and interesting to our wives and daughters, for without such help it is hard to make farming successful. In cities it is fashionable to make girls helpless, and farmers have, of late, fallen into the same ideas. There are whole towns where farmers, becoming wealthy, have sold out to laborers, and are now trying to live more genteel. In many instances the experiment has proved a failure. Industrious and intelligent young men stand at matrimony because they see no way of supporting a wife in the style in which she has been brought up. If she only understands the modern accomplishments, she can be of little use to a husband of moderate means. It is with the Province of our Agricultural Colleges to save our farming population, by giving our young men a practical education and correct notions of life, in turning the drift from the over crowded professions to the farm. I do not presume on any extraordinary knowledge, but I have been much among farmers, and feel something of their needs, and am interested in the success of these schools, that our farming may be made better and the profession ennobled. And American dairymen, more than any other class, are opening up the way for their appreciation. The interest which we represent to-day is, perhaps, the most progressive branch of farm industry. It embraces the widest range of topics and the most diversified employment of skill and intellect; first, the management of milk in all its relations, and its manufacture into dairy products; and back of this, the great arts of breeding and management of stock, the production of food, &c. These it is important to understand to ensure the largest success. The inauguration of the factory system and these conventions have stimulated inquiry and a desire for improvement which marks a new era in agriculture. The discussions and experiments of dairymen have so sharpened the intellect that there is now no class of men so critical, exacting, or who can weigh a speaker's words with more precision than those who gather at these conventions. Mere eloquence is of no avail with these men, they demand stubborn facts of knowledge, in such a way that they can be at once applied to their business and turned into money. I do not mean to say that dairymen are unappreciative, but they come here for knowledge, and there is no audience before whom I feel more diffident, because I know that no suggestion that has not the ring of practical utility will be tolerated. In discussing matters pertaining to the dairy, not the least important question is its profits and future prospects. The large increase in dairy farming from 1864 to 1867 made it extremely difficult to determine what was to be the result of this widespread dissemination of the factory system. We commenced in 1867 with no accurate statistics from which to estimate the probable production, and with insufficient knowledge as to the possible demand in the country. England had taken from us about 50,000,000 lbs of cheese in one season, and it was thought it could be increased ten or fifteen million pounds more, if prices were low enough to undersell with our superior article the poorer English grades. Our probable production was over estimated and our probable consumption underestimated. Thus the prospect for high prices looked dubious. We also had an army of agents and small dealers anxious to do business and obtain the percentage upon their purchases, thinking that cheese making in America had reached the limit of over production; they, with the shippers urged the necessity of pushing our good cheese forward to the utmost, regardless of the producers interests, and as they said rescuing the entire production from dire disaster. This created the impression that the market was glutted and everyone who handled cheese, in the season of 1867, felt insecure, and the consequence was that prices below the cost of production ruled during that season. Those who watched my market reports that year will bear me witness that I tried to infuse courage in the minds of producers, and, by my advice, to ship to New York and hold on their own account. The result was better than had been anticipated, and some of our home dealers thanked me for these efforts. But it was only on the closing out of the product of 1867, last spring, that an estimate could be made of the whole matter, and future operations predicted. The cheese product of 1867 was the largest ever made. In America it amounted to 215,000,000 pounds, and in Great Britain to 179,000,000 pounds—total, 394,000,000 pounds for the two nations. The English consumption that year was 309,000,000, and the United States consumed 160,000,000 pounds; thus we have the consumption 469,000,000 of pounds by the two nations, which is 75,000,000 pounds more than the production; in other words, to supply the demand of the two countries we must import from some other part of the world 75,000,000 pounds. England supplies this deficiency from Holland, but France now taxes their surplus, hence America must henceforth be the main source from which England supplies her importations, especially as we produce a superior article to the Dutch. Another point generally overlooked, is that England doubles her population every 40 years, and English cheese consumption more than keeps pace with the increase of population. This will make an annual increase, in consumption of cheese, of eight to ten million pounds, and in the States the increase of consumption from increase of population is about 8,000,000 pounds, thus giving an increase of 16,000,000 pounds, to be supplied by increased dairy business. Therefore it is very doubtful if we shall ever reach the limit of over production, because the consumption of butter goes on in more rapid proportion, and a considerable number of dairies must be devoted to that object. Hoping that no careless word of mine will raise false hopes, but from these statistics it appears that there is no branch of farming more remunerative or enduring than the dairy. The past year [1868] has been, on the whole, a very prosperous one for dairy farmers. The following is an estimate of the quantity of cheese in stock in the leading eastern markets during the first week in December of 1867 and 1868; in 1867 there were 862,000, and in 1868 only 310,000. This must indicate that America will be stripped bare of dairy products by spring, and that high figures may be anticipated for the early make. [After giving further statistics which showed that the products of the past year, as compared with the one previous, was much less, and would fall far short of the demand, he said:] I have occupied considerable time in discussing this branch of the question, because it is of the utmost importance that every dairyman and dealer should know the facts. In the matter of securing fine flavor in both butter and cheese some points have been entirely overlooked in previous discussions. It is only recently that some of the true causes influencing the flavor of dairy products have attracted our attention, and among these the question of clean, pure water for stock, has not been sufficiently appreciated. Milk contains 87 per cent of water, and it would hardly seem reasonable to expect that the animal could overstep the laws of nature and manufacture good milk from stagnant water; yet such has been the case, and because manufacturers have not been able to make a good product out of such milk, they have been blamed. With all our knowledge and experience in New York we have not been able the past year to obviate having some bad off-flavored cheese during the hot weather, especially the July cheese. I took some pains to study this question, and I found by examining farms in numerous instances, that stagnant, putrid water, was one of the leading causes. There were other causes, but this one was invariable. In one instance the cause was attributed to the milk of one of the patrons whose cows had been drinking from frog ponds; this man changed his fences so as to get good water, and so the trouble ceased. In the private dairies of New York and England, particular attention is paid to this matter. I wish I could impress this thought upon every dairyman present, as it is one of the faults which will have to be corrected before the highest standard of excellence can be reached. On farms where springs are deficient, the defect is to be overcome by digging a well and applying windpower for pumping, which can be inexpensively erected, and are durable. Another point on which the old dairy farms are in error, in which is the cause of great impurities in milk, is the bad construction of milking stables, most of them little better than pest houses, owing to bad ventilation. So bad are some of them that I have seen delicate women faint away in them in hot weather. Follow the milk which comes from these places to the factory, after having been confined in the can under a close fitting cover and you will find it most offensive in odor and putrid. If there is any manufacturer present who can make clean flavored goods from such milk I should like to see him and hear his process. In this respect the English farms are ahead of ours. Their milking stables are open on one side, cool and well ventilated and milking made a pleasure to animal and milk-maid. But I must say the new dairy districts are in advance of the old in this respect. Without this matter is attended to and carefully watched a good product cannot be made. I have said dairy farming promised to be remunerative and enduring. The statement needs modification. It *does not promise* to be remunerative to those who make a poor or inferior product. It is also ruinous to the dealer. I have watched the history of failures among provision merchants, and it is the poor stuff that in the end breaks the camel's back. I come here to do you a service, and I beg of you not to fall into the errors of the old dairy districts. After you have provided a clean, well ventilated milking stable, let each milker take a pail of water and towel into the stable, wash the cow's udder and wipe it dry with the towel and then proceed to milk; you will then have no filth dropping into the pail, and water is so cooling and grateful to the animal, that she is quieted, gives down the milk at once, and will yield enough more during the season to pay the whole cost of milking. It is an inhuman practice to cut the cow's tail to get it out of the way of the milker, by means of a rubber band it may be fastened to and unloosed from the cow's leg. On the subject of milking, the speaker first gave a description of the structure of the udder, and then went on to say: Preparatory to milking, the teats ought always to be well washed with a sponge and cold water. This is not only a cleanly habit, but it keeps the teats in good order, and frequently prevents inflamation, and in certain cases restores the flow of milk by warm applications. A cow that has always been treated kindly will generally stand quietly, and appears to enjoy the operation. It should always be done by one person, and females are preferable. It would be impossible to touch upon all the points of importance to dairymen in this address. The topics which I have chosen have not previously received attention, because only recently discovered. For 40 years New York dairymen have been under the impression that the quality of butter and cheese depended entirely upon the manipulations of the milk, wholly overlooking its condition ensuing from the manner of its production. Of course much depends upon the manufacture, but good goods cannot be made from bad material. In many points we have advanced to the highest English standard. Our best manufacturers are able, at certain seasons of the year, to make as firm goods as are to be found in the world, but they are not uniform during the season. What is the matter? and where is the remedy? I was the first to direct attention to bad milk—milk spoiled before reaching the factory, arising from many causes. You cannot hide the bad flavors in cheese, which may be traced to manures in the stable-yard, from the English experts. They trace the cause at once. So such cheese abroad is denounced, as it ought to be, as unfit for human use, and hustled off to the first bidder, and the factory from which it came ruined. The bitter taste in cheese comes from the daisy, and other weeds, and at certain seasons is very offensive. These causes are chargeable to the farmers and not to the manufacturers. Dairy men can never expect success if their goods are quoted at less than the cost of production. I feel an earnest desire for

(Page 4 of 6)

INGERSOLL CHRONICLE
February 4, 1869

improvement in this branch of industry. We can make it a great success. We can become the controllers of this great staple throughout the world, but, in order to do it, we must show the world we can produce the best article. The speaker then gave an elaborate description of the properties of milk as well as several interesting experiments for separating whey from curd, which it is important that those who manufacture milk into dairy products should thoroughly understand. The next subject touched upon was the proper cooling of milk, the necessity of which he urged upon the Convention in a very forcible manner, giving descriptions of several apparatus which had been invented for the purpose. To insure the delivery of pure, sweet milk, he urged the Convention to adopt the following rules, to be posted on the door of every factory, and addressed to the patrons, saying:—"This is the unanimous voice of the Dairymen's Convention of 1869."

1st.—but no milk is good which is made from filth, stinking waters of slough and frog pond.

2nd.—That no milk is good that comes from cows dogged or over-driven in hot weather, from the pasture to the stable.

3rd.—That no milk is good that comes from cows pounded or kicked and cruelly treated by brutal men.

4th.—No milk is good that comes from diseased cows—cows that have uddes filled with pus, or that have udders broken and running with corruption.

5th.—No milk is good that comes reeking with manure and filth from the stable.

These rules were given together with several other ideas for the protection of the manufacture against impure milk. And the speaker said—if this convention will endorse these views, he would feel that he had not come here in vain. The next subject entered upon was the question of butter making, but, important as this topic may be to dairymen, we have not the space to follow the speaker through his elaborate discourse on this matter. Before closing his remarks he again referred to cheese making giving the views of Governor Seymour, delivered by that gentleman in a speech to the American Dairymen's Convention at the recent annual session in Utica, N. Y., although differing from him politically he (the speaker) honored him for the sentiments expressed in that speech. The market demands a cheese of solid texture, that is mellow under the finger, but yet of sufficient firmness to be safely handled, and will not fall to pieces while in the hands of the dealer; is of a clean, nutty flavour, melting in the mouth, and having that delicious aroma that forces itself upon the attention of the consumer. A bad or poor flavored cheese does infinite mischief by clogging the appetite and disgusting those who try to eat it—just as a bad oyster taken by chance in the mouth will make one sick of oysters for a life time. In the first place, for good cheese, the requisites are, ventilation, the milk to be properly agitated during the night, in setting the milk high temperature must be avoided, which creates ferments. In curing making the work must not be hurried; what must is required must be slow and gradual, giving the curds time to do their own work, the cheese-maker watching all the conditions and standing, ready at any time to check the curds, when the proper changes are developed. The speaker then passed on to the best methods and requirements for curing cheese, and referred to Prof. Gouger's new method of curing meat, saying that Prof. G. thought this method could be applied to cheese. In this case the cheese is to be cured to a condition suitable to the market. Then, by applying the process, it can be held at that point for a great length of time. It will be seen, if this process can be made available, that no losses will be sustained by the dealers on account of flavor or quality, and hence we have a kind of goods which, like gold, will pass in any of the markets of the world.

The audience was very large and listened to the eloquent speaker's very interesting address with appreciative attention, and greeted him with many expressions of applause.

E. V. Bodwell, Esq., M. P., said he was much gratified with the address, and particularly with the speaker's opening remarks where he had said there should be no North, no South, no East, no West, no United States and no Canada, in cheese matters. Every one present could most heartily endorse this sentiment. Although we have not yet obtained a reciprocity treaty in commercial matters between the two countries, yet it was impossible to deny us reciprocity of feeling and sentiment, such as had been exhibited here this evening. No one could have listened without profit, to the valuable address which we have just heard. His mind and intellect must be improved, and he was sure all who heard it would respond heartily to the proposition he had to make: He begged to move that the cordial thanks of this Convention are hereby tendered to X. A. Willard, Esq., for his able address to-night.

The Rev. W. F. Clarke, of the *Ontario Farmer*, said he had risen to second the resolution, but as that had already been done voluntarily, he would urge what he had to say in support of it. He most heartily concurred in the remarks of the last speaker, in regard to reciprocity, but a remark which fell from Mr Farrington to-day he could not endorse. Mr F. might teach us lessons of reciprocity, but we could not go for annexation. He was much pleased with the lecture to which we had listened. It reminded him of a remark of Henry Ward Beecher's, who, in speaking of a fishing excursion had said, the best part of fishing was not the fishing, so with the lecture to which we had just listened, the best part of it was not the dairying. He was pleased with the recognition of the presence of a Divine Providence in all the improvements which were made in our pursuits. There is a growing feeling among young people, and old ones encourage them in it, that agricultural pursuits and the mechanical arts are not of so elevated a cast in the scale of society as are the professions. But farming is a profession as high and elevating as any other, and requires as much intelligence to carry it on successfully. The farmer who will not read, think, and learn, and is afraid to test any of the new inventions which are being brought to light, is poor and will remain so. He was very glad this question was occupying the minds of the agricultural community, and it would go far to make him begin to believe the sentiment that God made the country and the devil made the towns. Towns and cities, he thought, might be improved by going back to the old style, and walling in enough land to support the citizens in time of siege. He was glad to hear the suggestions as to the establishment of Agricultural Schools and Colleges. This is a leaf from American economy, which it will be well for us to take notice of, and the time has come for us to make a move in this direction. We must do it if we are to keep our young men on the farm. He thought that in the dairy business we were falling into a mistake which it would be well to guard against; this was the danger of getting too many factories in certain sections. Cheese factories resemble the business of an editor. If there were not enough cows in the neighborhood for the proper support of the capacity of the factory, the business could not be carried on satisfactorily or with profit. Of course there is a limit, but the evidence we have had to-night from the learned lecturer is that the business is profitable. But if you over do the business you of necessity bring the profits down. He would congratulate the dairymen upon the success of the present Convention, and more particularly on the presence of the ladies. We who have been to the States, have seen women engaged in various light, agricultural pursuits, such as driving the reaper, etc. Farmers used to consider the product of the dairy the especial perquisites of the women of the farm. It was a hard lot if a woman after marriage could not have a purse of her own. And, in the new system of the dairy business, he would like to know if there was such a provision made for the ladies, and that they received the compensation they deserved. Another topic, upon which the speaker touched, and was well worthy of attention, was the number of unmarried young people of both sexes. It is not altogether the ladies who are to blame that there are so many bachelors, but the men are to blame too. Young men to-day are possessed with the idea that they must begin life where their fathers left off—at the top round of the ladder; but it was usually found that where such was the case, they descended to the bottom. As a rule, a young man left rich was a curse both to himself and the community. The false view that professions were more genteel than farming must be swept away. Gentility does not consist in fine clothes, soft hands, etc. Ladies strive to please, and I would like to ask if the young men of to-day do not want stylish young ladies for companions. If it is known that a young lady has to perform household work the remark is passed, —"That girl has no *style*." Woman was made to please and captivate. They find out what is pleasing to men and govern themselves accordingly. If a clean dress was considered an adornment, every Lady would wear one in preference to the most costly silks. I can appreciate young ladies who can play the piano or do nice work, and perform the other accomplishments of her sex, as well as any one. I think what will keep one decently, will keep two—male and female. He (the speaker) had married at 21 years of age, at a salary of $300 per annum, and $80 in debt, and ten years ago had experienced a shipwreck which left him his wife, five children, and only five trunks, and with all this he thought he was to-day in far more comfortable circumstances than any bachelor. Young men, matrimony is a safe institution, any young man might be content with a small commencement, and there are many young women who are willing to commence with a little. A man is nobody who has no stake in the country, nothing can be seen perfectly without two pair of eyes. We want a country of homes, and we cannot have a moral, virtuous country without these homes. The speaker heartily joined in seconding the resolution.

Mr Weld of the *Farmers' Advocate* also joined in support of the resolution, which was carried with applause.

The meeting then adjourned, the Convention to meet in session again at 9 o'clock next morning.

THURSDAY—Morning Session.

On the President calling the Convention to order the Committee on business presented their order for the day.

The first subject which came up for discussion was amendments to the Constitution.

Mr Daly moved, seconded by Mr Graham, that Art 5 of the Constitution be amended by striking out all after the word "year" and inserting the following in lieu thereof:—"And at such place as shall be decided upon by the members of the Association at the annual meeting, and that members shall be allowed to vote either in person or by proxy."

To make this resolution intelligible we will give the original article of the constitution.

Art. 5.—The regular annual meeting shall be held on the 1st Wednesday in Feb. of each year, and at such place as the Executive Board shall designate.

INGERSOLL CHRONICLE
February 4, 1869
(Page 5 of 6)

CHEESE

Canadian Dairyman's Assoc, 1869 (cont'd) pg. 6

Mr Daly, in introducing this resolution, urged the necessity and advisability of change of place of meeting, inasmuch as it would tend to the prosperity of the Association, and by the proxy vote system he thought the funds would be materially increased, and a more wide-spread interest taken in the matter.

A good deal of discussion ensued on this question, joined in by Messrs Wilmott, Cody and others.

Mr Wilmott moved to amend the resolution by striking out the clause respecting the vote by proxy, seconded by Mr Malcolm.

Mr Graham said we had all come here for the advancement of the interests of the association. He hoped to see the time when they would not be local but a benefit to the entire Province. There was a growing animosity between the eastern and western sections. This had been observable in the Legislature of the Province. In cheese matters we must be united to produce a good article. In a few years American cheese had risen in price 20 per cent in England, and this advance has been obtained by efforts put forth in a right direction. This enterprise is of such importance that we should have a representative abroad to watch the market and keep us properly informed. There is every reason why we should be able to undersell our American neighbors. Our land and every thing here is cheaper. This Association should not be cramped for funds. Every person interested should be a member, and have a voice. He would not recommend the next place of meeting further east than Toronto. If the constitution is not amended the eastern section of the Province will be compelled to organize another Association.

Mr Bodwell made a very forcible speech in reply to Mr Graham. He was decidedly opposed to the system of voting by proxy. It might increase our funds but that, was not our first object. We met together to obtain information, and the attendance would not be increased if such a system was adopted.

Messrs Farrington, Phelan and Gardner also joined in the discussion, and on the motion being put the amendment was carried, leaving the affixing of the place of meeting in the hands of members present and not by proxy.

On motion of Mr Hamilton, seconded by Mr James Harris, the President and Secretary were appointed a committee to make arrangements with the proprietors of some paper or papers, to publish reliable reports of the cheese market in Montreal, Toronto and Ingersoll, also the cable reports.

Mr Moore thought the subject of such general interest that any reliable paper would make the publication of these reports their business.

The committee on the nomination of place for holding the next meeting handed in their report, recommending Toronto.

Mr Harris was one of the committee and did not coincide with the report. Oxford county now had 103 members, and outside of this county there were only about 40, and he did not think it advisable to take the next meeting away from Ingersoll.

Mr Graham—If 100 members could be gathered here yesterday and to-day, he would guarantee 150 in Belleville next year.

Mr Noxon—Much may be said in favor of change of place. Oxford was the first county to establish a factory, and had nurtured this Association, and they were not prepared to let it go to a distance until it had gained more stability. The benefits of the Convention would be of more advantage if left where it is, or else take it to Belleville. But he thought Toronto would not give the support required. This Association is a sort of college, and to get the full benefits of the Convention personal attendance was necessary to get the valuable information here disseminated. I will not say that these views are not a little selfish, but I think the arguments on the other side are equally so.

On a vote of the Convention being taken the report was not adopted.

Mr Graham moved, seconded by Mr Hoover, that Belleville be the place for holding the Convention next year. Mr Harris moved in amendment, seconded by Mr Shaw, that Ingersoll be named.

On these motions being put to the meeting the amendment carried by a large majority.

The session was then adjourned until 2 p m.

AFTERNOON SESSION.

The first subject on the Order of Business was "What new features and improvements have suggested themselves the past season?"

No one seeming to be prepared to offer anything on this subject, it was laid on the table.

The following questions were then propounded by members of the Convention, to be answered by any member who could give information on the various topics.

1st—What is the cause of floating curds?

Mr Farrington—One cause is inflamed milk.

2nd—Is liquid annatto better than ball annatto?

Mr Farrington—Not a bit.

3rd—Does colored or uncolored cheese realize the highest prices in the English market?

Mr Willard—This is a very difficult question to answer. It mainly depends upon what market it is to be taken to. In Manchester they want a pale cheese, whereas, in London, the colored cheese brings the best prices.

Mr Hasket had been able to sell ten colored cheeses when he could only sell one white.

Mr Graham would not recommend too high a color—a pale straw color was best.

Mr Farrington said at the Utica Convention coloring had been voted a nuisance.

Mr Willard had received a letter from England complaining that some American colored cheese had been colored with red lead. He had 50 samples of annatto analyzed, and nearly all were more or less adulterated.

Mr E. Casswell then read extracts from an address delivered before the Utica convention by Mr Webb. This gentleman was in favour of educating the consumer not to use colored cheese. But with the present taste it was necessary to color cheese in order that the highest prices might be obtained.

4th—What salt is best for cheese-making? Is Canadian better than foreign salt?

Mr Hamilton had used the Goderich and found it fully as good as any other.

5th—Has any one made an estimate of the product of each cow during the past season?

In answer to this question there were three replies given, but the circumstances were so different in each case, and the estimates not being made upon the same basis, we deem it would hardly be fair to name them.

The committee on nominations gave in their second report, recommending the appointment of the following officers:

President—C E Chadwick, Esq.
1st Vice-Pres—K Graham, Esq.
2nd do " —Geo Hamilton, Esq.
Secretary and Treasurer—James Noxon Esq.

On motion the report was received and adopted.

The President, Mr Chadwick, made a few remarks, expressing the honor he felt it to be again elected to that position, and the wish he had entertained that some one else would have been found to take the position.

On motion of Mr Hamilton, seconded by Mr Farrington, a vote of thanks was passed to J S Gurnett, editor and proprietor of the CHRONICLE, for the full and complete report which he gave of the proceedings of the last Convention of this Association.

Mr Rowland, of the CHRONICLE, acknowledged the compliment in suitable terms.

On motion of Mr Cody, a vote of thanks was given to the President and Secretary for the able manner in which they conducted the duties appertaining to their offices.

Mr Chadwick the President, and Mr Noxon the Secretary, each responded, and thanked the Association for the honor they had conferred upon them by reappointing them to office.

The Convention then adjourned.

INGERSOLL CHRONICLE February 4, 1896

CHEESE

Ingersoll Chronicle
Feb. 11, 1869

THURSDAY, FEBRUARY 11, 1869.

THE CHEESE CONVENTION.

Last week we gave a very full report of the meeting of the Canadian Dairymen's Association held in this town. The success of this, the second annual meeting of the Association, was most gratifying. The attendance was large and was the best evidence of the increasing importance of the cheese interest of this Province. The character of the discussion, too, was such as must benefit those engaged in cheese making who heard it. The cheese interest of this Province has now reached an importance which no one could have anticipated a few years ago. Our own county is still the greatest cheese producing county in the Province, but dairies have sprung up in every part of the country, and the large cheese establishments are no longer confined to Oxford. In some of the most easterly parts of the Province, large cheese factories are in operation. A few years ago this Province imported large quantities of cheese. Very little was made, except in small establishments. Co-operation was almost unknown in the matter, and few cheese makers had anything but the milk produced by their own herds to depend upon. Now Ontario has large quantities of cheese for export, and scores of factories use all the milk that is to be purchased in their neighborhoods. And we are satisfied that the cheese interest of the country is capable of much further expansion.

It is a gratifying thing that what is relatively speaking a new industry to the country, it is not well that any people should be devoted too exclusively to one or two branches of industry. Though we do not believe in efforts to force industry into particular channels, we still understand that diversity of pursuits, when it can be had without paying too dear is a good thing for any community. In the past, the people of Western Canada depended perhaps too much on grain-raising. The consequence was that a failure of the crops or a fall in the price of wheat and flour, came too near embarrassing everybody. When a country produces a variety of staples, the failure or partial failure of one of them does not bring general distress. Besides, the establishment of dairies in the country tends to bring into use the grazing lands which do not bring profitable crops. In every sense, it is better that our farmers should not be confined to one department of agriculture.

As the cheese interest has increased in importance, and as our cheesemakers are becoming more and more dependant on foreign markets, it becomes more necessary that they should know their business thoroughly. It is astonishing how much difference is made by experience and knowledge even in far simpler matters than in the making of cheese. There is not a calling under the sun in which these qualifications do not tell powerfully in favour of their possessor. Our cheese-makers have to compete with the makers of the best English and American cheese, and they cannot do that without understanding their business. Proficiency in such a delicate business as that of producing cheese is not acquired in a day, and those who have engaged in the business for years readily admit that they can learn something yet. Hence one great advantage of the annual conventions has in the practical discussions which take place on these occasions. It is manifest from the lively interest taken in these meetings that our Ontario dairymen are determined to excel in their business. With that determination, there is no good reason why they should fail in producing as good cheese as can be produced anywhere in the world.

INGERSOLL CHRONICLE
February 11, 1869

Ingersoll Tribune
Je 3 '48

Oxford County's rank as the leading dairy county of Ontario is nothing new for that section of the province, says Viola McLeod in The London Free Press. Even as far back as 1864, Oxford County, and particularly South Oxford, was recognized as tops in dairying in the province. The industry was founded in the early 1840's with Hiram Ranney, who resided near Salford in 1864, as the pioneer and leading dairyman of his age.

W. F. Clarke, editor of The Canada Farmer, semi-monthly farm paper, writes of a visit to the Ranney firm in the first issue of the paper in January, 1864. His article gives a graphic picture of cheese production methods at that time and of the South Oxford dairying community in general.

The interesting article is in part as follows:

Hiram Ranney, who resides on lot 15, 2nd concession, in the Township of Dereham, is the pioneer of dairy farming in South Oxford. He commenced the business about 20 years ago and his neighbors taking their cue from him, have fostered the dairy interest until at the last census taken in 1861, Oxford County was producing upwards of 240 tons of cheese annually. Of this total yielded by 11 townships, the single Township of Dereham is credited with upwards of 102 tons, or nearly one-half of the entire produce. Mr. Ranney and his son-in-law, James Harris, have for many years past headed the provincial prize list in the article of cheese, and from their undiminished energy in the prosecution of the business, we judge they have no idea of letting their honors depart from them.

Mr. Ranney and his two sons own and occupy 700 acres of land close to the village of Salford, and on either side of the gravel road from Ingersoll to Tillsonburg.

Of this large tract, some 600 acres are in tillage. From 80 to 100 cows are kept and these with five horses, 120 sheep and a few pigs constitute the entire stock of the farm. The cows are pastured during the summer and fed on straw, turnips and hay during the winter. Beside the cheese manufactured, there were raised during the past season some 300 bushels of wheat, 550 of oats, 300 of peas, 2,000 of turnips, 100 of corn, about 200 tons of hay and about 4,500 pounds of pork.

The stock is allowed a wide range in summer and fed in the least troublesome way during the winter. The dairy season lasts from May to December annually. In winter the cows are allowed to go dry, and each is expected to bring her calf in the spring, so as to begin the dairy campaign in full supply of milk. The calves are usually killed at three or four days old, as it is found unprofitable to make veal of them. They are valuable only for their skins and rennets. So soon as the milk of the mother is fit for cheesemaking, the rennet of the calf is fit also. The rennet, which is simply the upper stomach of the calf, and secretes a fluid which has the effect of curdling milk, is prepared for use by thorough salting only. A good rennet will make from 200 to 300 pounds of cheese.

The process of cheesemaking as practiced by Messrs. Ranney and Harris is as follows:

The cows are milked twice a day, and the milk is strained from the pail into tubs and forthwith its conversion into cheese begins. The milk is in the best state to receive the rennet at a temperature of about 90 degrees. The rennet takes about half an hour to operate. The milk begins to curd in 15 minutes, but it requires at least as much more time for it to harden to a proper consistency. When sufficiently hard, the curd is cut backward, forward and crosswise with a many-bladed knife, in order that it may settle to the bottom of the tub, and leave the whey floating on top. A cloth is then spread on the surface through which the whey is strained, and dipped off into conducting troughs by which it is conveyed to the piggery. The hogs fed receive nothing but whey until the close of the season, when the supply of milk begins to fail and a few peas are given to finish them for butchering.

After being cut as above described, the curds are thoroughly broken three times with the hands. Then they are placed on a species of rack over a sink and left to drain for an hour, when they are put back into the tub, and being by this time in a somewhat solid state, are cut into pieces, two or three inches square prepartory to washing. Whey is heated for the purpose of scalding the curds and washing out the remaining whey from them. The whole mass should be at a temperature of 100 degrees during the scalding process. After being washed, the curds are again placed on the rack over the sink, cooled by pouring cold water upon them, and again left to drain for nearly an hour. They are then put into the curd grinder—a sort of cylinder with a number of short knife blades, or sharply-filed nails in it—nails work best—turned with a handle in the same way as a grindstone. One person feeds the hopper with curds while another turns. The grinding is soon over and the next step is to salt the ground curds. Salting the curds is a very particular process, and requires to be done carefully and thoroughly. The salted curds are then put into the hoops or molds, and are ready for the cheese-press. Slight pressure is applied at first and in half an hour or an hour it is increased. Cheeses are pressed for 24 to 48 hours according to size. They are made of different weights, e.g., 30 pounds, 50 pounds, 60 pounds and from that up to 250 pounds. The common size and that generally preferred is about 60 pounds.

For the provincial exhibition, Messrs. Ranney and Harris, have made cheeses of 1,000 to 1,200 pounds. These mammoth cheeses when cut and sold have proved in point of flavor to have been quite equal to those of smaller sizes.

After their removal from the press, the cheeses are enveloped in a tightly fitting case of factory cotton and placed on shelves or counters in the cheese-house to cure.

INGERSOLL TRIBUNE
June 3rd 1948

They are turned daily or every other day, and the white mould which gathers upon them is wiped off with a cloth. They are fit for sale and use when about two months old. They cure and acquire flavor quickest in the heat of the summer. Fall-made cheese is necessarily mild unless kept over until another summer. The older a cheese the richer and stronger it becomes; hence, epicures like old cheese.

Mr. Ranney makes from 14 to 18 tons of cheese per annum and Mr. Harris from nine to ten. The price ranges from $8.50 to $9.00 per hundredweight of $610 to $180 per ton, wholesale. The retail price is from 10 to 12 cents per pound. It is all disposed of and consumed in Canada.

A 1,200-pounder was sent to England as a curiosity for exhibition at the world's fair but was excluded because of the rule against the reception of perishable articles. It was however, sold at a remunerative price.

This year the single town of Guelph has bought nearly all the cheese manufactured by the Ranneys.

A brief mention of a few others of the more prominent dairy farmers of South Oxford will form a fit ending to this notice. Mr. Josiah Collins, two miles south of Mount Elgin, keeps a dairy of about 60 cows; Mr. Isaac Hadock of Mount Elgin, about the same number; Mr. Charles Wilson, two miles from Salford east, keeps about 50; Mr. Adam Trip, a little north of Mount Elgin, 30 or 40. Mr. Trip's cows are spoken of as excellent milkers, and he is said to make a great deal of cheese in proportion to the size of his dairy. Mr. Andrew of Norwich, five miles west of Norwichville, and 10 miles from Mr. Ranney, keeps a large dairy of 100 cows or more. He intends to start a cheese factory in the spring, similar to those which are becoming so common in the United States, and has already advertised that he will buy the milk of 400 cows. Some Americans, we were informed have settled near Norwichville, and rented several farms with the intention of also starting a factory next season.

INGERSOLL TRIBUNE
June 3, 1948

CHEESE

Dairy Industry in Oxford County Indebted to Salford Pioneer

Oxford County's rank as the leading dairy county of Ontario is nothing new for that section of the province, says Viola McLeod in The London Free Press. Even as far back as 1864, Oxford County, and particularly South Oxford, was recognized as tops in dairying in the province. The industry was founded in the early 1840's with Hiram Ranney, who resided near Salford in 1864, as the pioneer and leading dairyman of his age.

W. F. Clarke, editor of The Canada Farmer, semi-monthly farm paper, writes of a visit to the Ranney firm in the first issue of the paper in January, 1864. His article gives a graphic picture of cheese production methods at that time and of the South Oxford dairying community in general.

The interesting article is in part as follows:

Hiram Ranney, who resides on lot 15, 2nd concession, in the Township of Dereham, is the pioneer of dairy farming in South Oxford. He commenced the business about 20 years ago and his neighbors taking their cue from him, have fostered the dairy interest until at the last census taken in 1861, Oxford County was producing upwards of 240 tons of cheese annually. Of this total yielded by 11 townships, the single Township of Dereham is credited with upwards of 102 tons, or nearly one-half of the entire produce. Mr. Ranney and his son-in-law, James Harris, have for many years past headed the provincial prize list in the article of cheese, and from their undiminished energy in the prosecution of the business, we judge they have no idea of letting their honors depart from them.

Mr. Ranney and his two sons own and occupy 700 acres of land close to the village of Salford, and on either side of the gravel road from Ingersoll to Tillsonburg.

Of this large tract, some 600 acres are in tillage. From 80 to 100 cows are kept and these with five horses, 120 sheep and a few pigs constitute the entire stock of the farm. The cows are pastured during the summer and fed on straw, turnips and hay during the winter. Beside the cheese manufactured, there were raised during the past season some 300 bushels of wheat, 550 of oats, 300 of peas, 2,000 of turnips, 100 of corn, about 200 tons of hay and about 4,500 pounds of pork.

The stock is allowed a wide range in summer and fed in the least troublesome way during the winter. The dairy season lasts from May to December annually. In winter the cows are allowed to go dry, and each is expected to bring her calf in the spring, so as to begin the dairy campaign in full supply of milk. The calves are usually killed at three or four days old, as it is found unprofitable to make veal of them. They are valuable only for their skins and rennets. So soon as the milk of the mother is fit for cheesemaking, the rennet of the calf is fit also. The rennet, which is simply the upper stomach of the calf, and secretes a fluid which has the effect of curdling milk, is prepared for use by thorough salting only. A good rennet will make from 200 to 300 pounds of cheese.

The process of cheesemaking as practiced by Messrs. Ranney and Harris is as follows:

The cows are milked twice a day, and the milk is strained from the pail into tubs and forthwith its conversion into cheese begins. The milk is in the best state to receive the rennet at a temperature of about 90 degrees. The rennet takes about half an hour to operate. The milk begins to curd in 15 minutes, but it requires at least as much more time for it to harden to a proper consistency. When sufficiently hard, the curd is cut backward, forward and crosswise with a many-bladed knife, in order that it may settle to the bottom of the tub, and leave the whey floating on top. A cloth is then spread on the surface through which the whey is strained, and dipped off into conducting troughs by which it is conveyed to the piggery. The hogs fed receive nothing but whey until the close of the season, when the supply of milk begins to fail and a few peas are given to finish them for butchering.

INGERSOLL TRIBUNE

CHEESE

First home cheese-maker settled in Salford

First home

Oxford has been recognized as the pioneer cheese-making county of Canada. In 1864 the first co-operative cheese factory was built here, marking the beginning of the modern factory system.

Before the establishment of the factory system, however, many pioneer families made small batches of cheese for home consumption, eventually increasing production to the point where they began to market their cheese in nearby communities.

Lydia Chase Ranney, who came from Vermont in 1834 to settle near Salford with her husband Hiram, and their three children, is cited as the first cheese-maker in this area, marketing her product in London in the early 1850's, and teaching her skills, which she acquired some 20 years earlier, to residents to her area.

About the same time, Charles Wilson came from Woodstock to purchase a 200 acre farm three miles south of Ingersoll, where his wife, who had learned the art of making cheddar cheese in England, began to market the cheese she made to help pay for their farm.

According to reports, as the number of settlers in the area increased and more dairy cattle were milked, Mrs. Wilson was requested to make the milk of the neighbour's herds into cheese for them. As business grew, the Wilson's constructed a building which for many years was known as the Chas. Wilson cheesery.

A complete transformation in the industry took place with the introduction of the factory system, and much of the credit for this has been given to Harvey Farrington, who came from New York in 1863 to settle near Norwich, where he established the first cheese factory in the country.

Two years later, the first Ingersoll factory was built by James Harris, who reportedly acquired his initial interest in, and knowledge of cheese-making, from his in-laws, the Ranney's of Salford. It was at his factory that the first mammoth cheese was made, the forerunner of the cheese exporting business in Canada.

The cheese, which weighed over 7,000 pounds, was shown at the New York State Fair in 1866, and later at Toronto and Hamilton, before being sent, in 1867, to England where it was widely exhibited.

The publicity received at fairs and entertainments was the means of advertising the quality of Canadian cheddar, and such action at this very early stage in the development of the Canadian cheese industry was the basis of developing a future British market for the sale of Canadian cheese.

It was Mr. Harris, too, who introduced the branch factory system into Canada, when in 1865 he met with about 20 of the farmers of the district, who agreed to form an association to bring cheese into the parent factory for curing.

By 1867, the Canada Cheese Manufacturing Co., as it was called, had five factories and two large curing houses, and further extensions were being planned.

That same year, the Ingersoll town hall was the site of the first dairymen's convention, attended by over 200 delegates, including many prominent cheesemakers from the United States. This convention marked the founding of the Canadian Dairyman's Association.

The first president of the

INGERSOLL TIMES
September 18, 1974

CHEESE

Ingersoll Times
September 18, 1974

cheese-maker settled in Salford

(~~Continued From Page 24~~)
association, and secretary for many years, was Eli Chadwick also Ingersoll's first bank manager. According to reports, his ability and energy did much to make the association useful in the early years, and the future success of the cheese industry is attributed in large part to his leadership and support.

It was Edwin Casswell, who settled in Ingersoll in 1850 and took an active part in the establishment of the cheese industry as a buyer and exporter, who, in 1865, purchased and prepared for shipment at Ingersoll, the first lot of Ontario cheese which was exported to England.

For many years, he was the representative of the Oxford county cheese industry in Great Britain, and was credited with securing the county's initial success in the British market at a time when Canada's direct trade with the old country was chiefly confined to the selling of timber, fish and furs.

The year 1866 marked the beginning of the cheese export business, when an increasing number of farmers turned to cheese making, which at that time was proving to be more profitable than grain crops.

Production increased from about ten tons in 1864, to 110 tons in 1865 and 528 tons in 1866. By 1867, 1,366 tons were being made in the county.

To commerate the starting of the first cheese factory in Canada.

To commerate the starting of the first cheese factory in Canada, the historic sites and monument board of Canada in 1938 placed a plaque on the old Ingersoll post office, which reads as follows,

"The first cheese factory in Canada was established in the county of Oxford in 1864. The widespread adoption of the co-operative factory system in this and other countries marked the beginning of the modern dairying industry in Eastern Canada. The Canadian Dairyman's Association was founded at Ingersoll in 1867".

The plaque now stands in front of the new post office confirming Ingersoll and Oxford as the pioneers in the cheese industry.

(Page 2 of 2)

CHEESE

Cairn Unveiling Marks Centenary Of County Cheese

By JAMES H. CUTTING

Sentinel-Review Staff Writer

NORWICH — The moon is not full of cheese, but nearly 2,000 participants and spectators who took part in the parade festivities including the unveiling of the cheese cairn at Norwich Saturday were close to it.

The cairn commemorates the 100th birthday of the first cheese factory in the Dominion of Canada — founded in Norwich in 1864 by Harvey Farrington.

The village of Norwich went all out for this occasion with sidewalk sales, gay costumes, floats, marching scouts and Lions club and band representatives. Crowds of people flocked to Norwich to take part and observe this historic occasion.

The parade which began at 1.30, started at the Norwich Arena and wound up Highway 59 through the village where it turned off on the outskirts of the village along Quaker Street near the Friends Cemetery.

Ontario Agricultural Minister W. A. Stewart, was driven to the cairn site in a 1922 McLaughlin Buick K 45 touring car, owned and driven by 75-year-old Charles Bailey.

Accompanying Mr. Stewart was the village's first woman councillor, Mrs. Norman Lees.

At 3.00 p.m. when all the floats, cheerleaders and spectators had arrived around the blue-veiled cairn which is located across the road from where the original cheese factory was built, the history of the cheese factory was unveiled in bits and pieces through the speeches of the guests.

J. M. Bain, director of the milk products division, dairy branch, of the Ontario Department of Agriculture, was master of ceremonies.

BEGAN INDUSTRY

In his address to the watching crowd, he said: "From the humble start over a hundred years ago, Mr. Harvey Farrington, with his first cheese factory in Canada, laid the ground work for a sound cheese industry."

The guest list included: Leslie Force, reeve of Norwich; John H. Leslie, reeve of North Norwich township; William M. Sutherland, warden of Oxford County; Wallace Nesbitt, MP for Oxford; and Paul Moore, of the Norwich Historical Society; and Dr. D. M. Irvine, head of the department of Dairy Science, Ontario Agricultural College.

The cairn was unveiled by the Hon. William A. Stewart, minister of Agriculture for the province of Ontario along with the assistance of Harvey Farrington, the grandson of Harvey Farrington, the operator of the first cheese factory in Canada.

Mr. Nesbitt said that a 100 years ago cheese was the mainstay of the dairy industry. "Projects like this," he added, "are a constant reminder of what we, as a nation, have done in the past."

PROSPERITY IS FOUNDING

Mr. Sutherland said: "The early prosperity of Oxford County stems to the cheese industry. This occasion to commemorate the first cheese factory is a great privilege for Oxford County."

Mr. Stewart said: "I think this parade is the best I have seen in the province of Ontario."

Mr. Farrington, who now, resides in Fayetteville, New York, told of his early life in Norwich, about his home and school there and of his ultimate decison to go to the United States. It was a homespun speech which had a historic nostalgia for the listener.

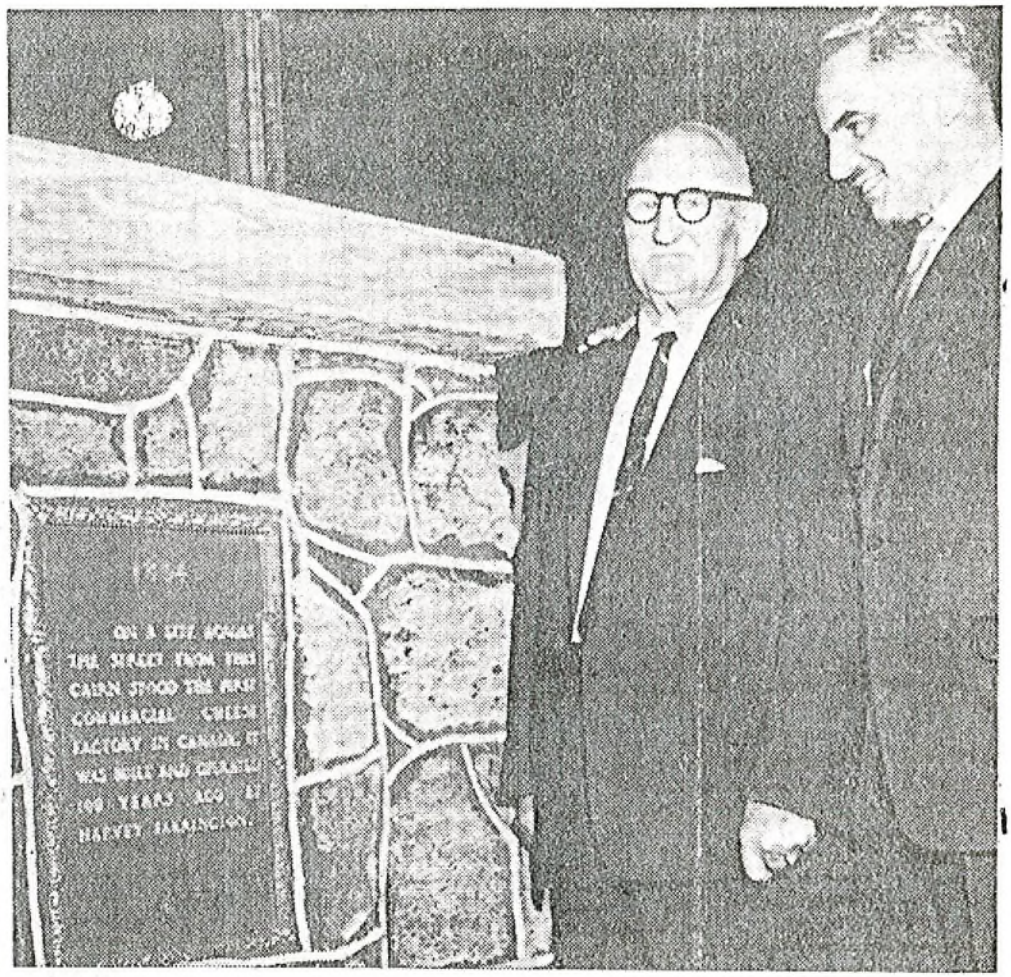
Mr. Farrington told of the years he had waited, hoping someday that someone would see fit to honor his grandfather for the efforts he had made in the cheese industry.

CONFIDENCE

In is dedication speech Mr. Stewart said: "No industry has done more to win the confidence of farmers towards the farm marketing board than the cheese industry."

Following the unveiling ceremony, the parade marched back to the Norwich arena where a display of early cheese-making equipment was on display and free cheese, crackers, and milk were served.

CHEESE



Harvey Farrington, grandson of the Founder of the Cheese Industry, in Canada and Hon. William Stewart, Minister of Agriculture for Ontario, survey the plaque shortly after the unveiling. (Staff Photo)

CHEESE

Here's The Packing House Staff of Years Ago

Here's a picture that will recall old memories. It's the Ingersoll Packing Co. staff of some 50 years ago, and by the looks of things you'd think they were about to join battle with some one. The picture was brought in by Mrs. Elsie Sumner MacDonald. Gordon B. Henry, of the Ingersoll Cheese Co., has one too, with all the names on it. How many of these people do you recognize?

"Ontario Cheese Industry Began in Oxford County"
London Free Press

By A. S. GARRETT

This is the centennial year of Ontario's commercial cheese industry and honors go to Oxford County as the source of its origination.

Harvey Farrington came from New York State, in 1863, and in 1864 started Canada's first co-operative cheese factory, on Lot 10, Concession four, Norwich Township.

In 1865, James Harris built a cheese factory, south of Ingersoll, the first in that area. Its site is now marked by a plaque.

* * *

Hiram Ranney, James Brown and George Galloway also began commercial cheese-making in plants of their own, about the same time, and the products of these industries were mainly sold to the English market.

Robert Facey, who won wide recognition as a top cheesemaker, was employed by the Ranneys.

Plans were soon made for the production of a mammoth cheese with the idea of promoting sales of the product in European countries.

A group of Oxford's pro

WORLD RECORD BREAKER — Life-sized statue of a cow on Springbank Farm, east of Woodstock, honors "Springbank Snow Countess" which set a world record in 1933 with 9,067 pounds of butterfat from 207,050 pounds of milk in 10 lactation periods. The statue was erected by the Holstein-Friesian As-

CHEESE
"Ontario Cheese Industry"
L.F. Press (1964?)

ducers co-operated to manufacture this big cheese in June, 1866. When completed the cheese weighed 7,300 pounds and was 21 feet in circumference. It was exhibited at the New York State Fair and in London, Eng.

The Ingersoll cheese of 1866, weighing nearly four tons, was eclipsed by what is known as the Canadian Mite Cheese, made at Perth in Eastern Ontario, in 1893, and weighing eleven tons. The latter was so heavy that it crashed through the floor of the building where it was being exhibited at the Chicago World's Fair.

• • •

James McIntyre, of Ingersoll — "The Cheese Poet" — often glorified the Oxford industry in his verses, published before the turn of the century.

When the Ontario Dairymen's Association held their 97th annual meeting in London recently, its members were informed that the State of Wisconsin plans the making of an enormous cheese to be shown at the New York World's Fair, this year, and then taken on a tour of the U.S. It will be kept refrigerated under a huge glass container.

The Wisconsin promoters, apparently, have derived their inspiration from the Ingersoll and Perth endeavors of long ago.

Mention should be made of another early promoter, John Adams, who made commercial cheese at his own plant near Kintore, in East Nissouri Township, as well as engaging in other remarkable enterprises. Some in that vicinity believed that Adams should have been credited as the first one to have made commercial cheese in Canada, but positive evidence seems lacking now.

At any rate, Ontario's cheese industry enters its centennial year in a strong position. From the small beginnings of a century ago, both domestic consumption and foreign export have reached millions of pounds annually.

• • •

This would be an opportune time to refer to an Oxford County cow — "Springbank Snow Countess" — owned by Thomas R. Dent, which established the world record, in 1933, of 9,062 pounds of butterfat from 207,050 pounds of milk, in 10 lactation periods.

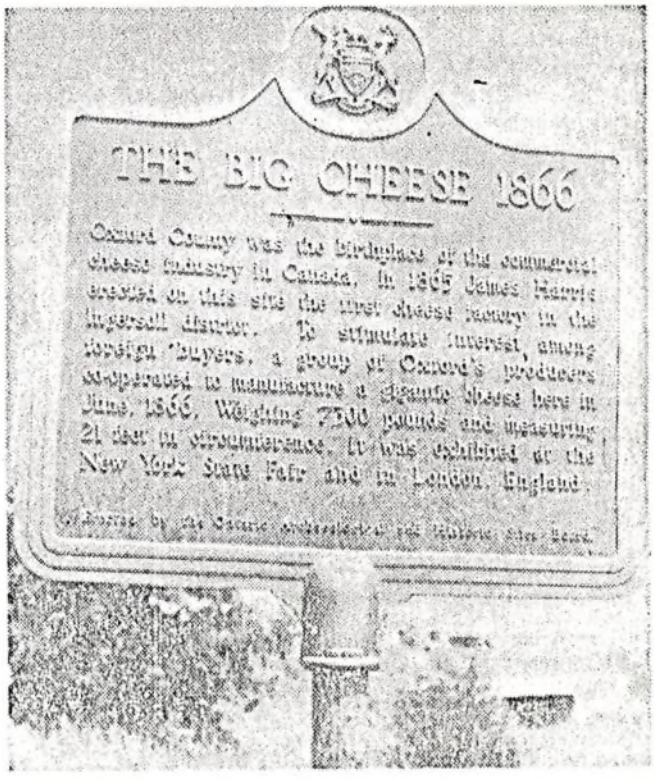
This remained unchallenged as the world's record for butterfat production, on official test, until 1954.

The "Countess" died in 1936 and, in 1937, the Holstein-Friesian Association of Canada erected a lifesize statue of this famed cow, on Springbank Farm, just east of Woodstock.

• • •

We might also note that Harvey Farrington, grandson of the builder of the first co-operative cheese factory in Canada, was appointed head of the International Export Advisory Service of the Holstein - Friesian Association (U.S.A.) in April, 1946.

Centennial celebration plans include the erection of a cairn near the site of Harvey Farrington's first cheese plant, and the building of an old-time cheese factory at Upper Canada Village, near Morrisburg.

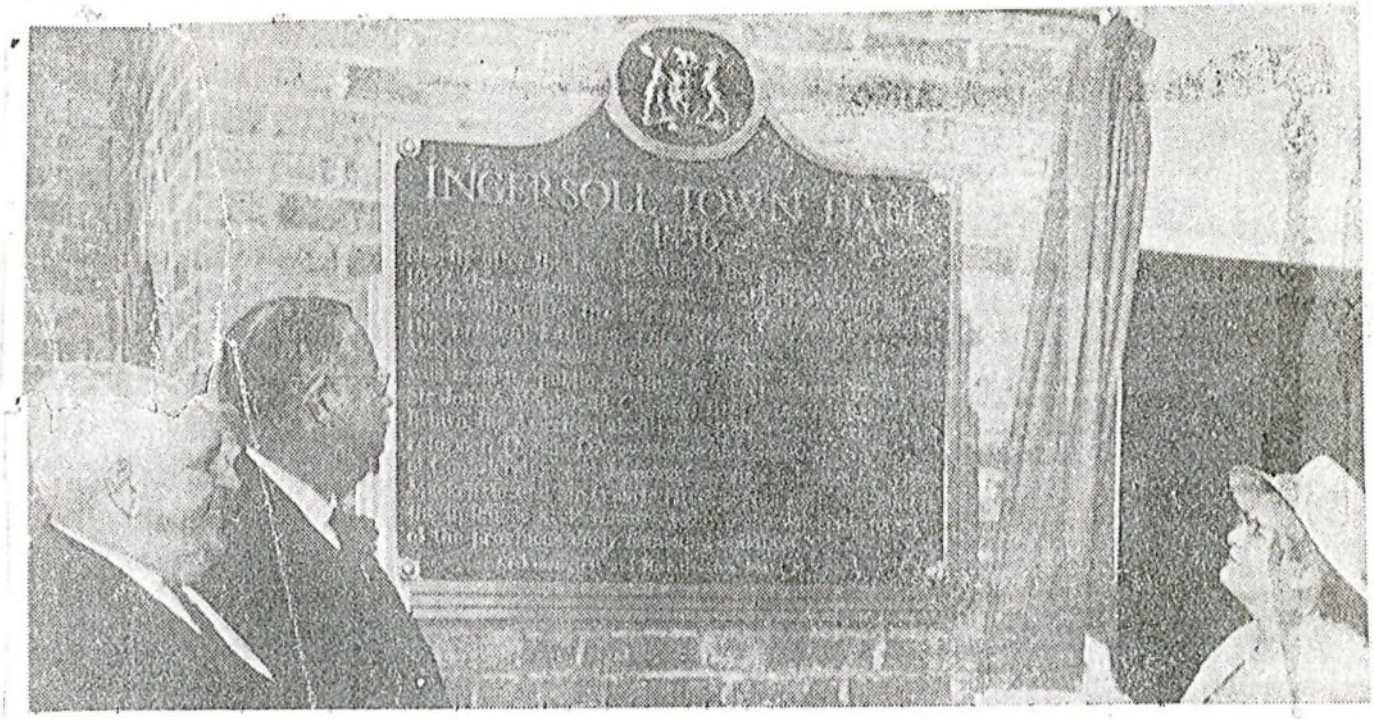


RECALLS BIG CHEESE — Plaque on the site of James Harris' pioneer cheese factory south of Ingersoll commemorates Oxford County's 7,300-pound cheese exhibited at the New York State

(Page 2 of 2)

LONDON FREE PRESS
(1964)?

CHEESE



A historical plaque erected by the Ontario Archaeological and Historic Sites Board was unveiled yesterday at the Town Hall. Miss Winnifred Williams, (right) president of Oxford Historical Society, unveils the plaque, with from the left, Stanley J. Smith, director of research, Oxford Historical Society and chairman of Wednesday afternoon's ceremony, and Mr. Justice A. E. Richardson, Toronto, a grandchild of the first reeve of Ingersoll, John Gilliford. (Staff Photo)

UNVEIL TOWN HALL PLAQUE

Move "Big Cheese" Site, Fewster And Innes Urge

A plaque honoring "Ingersoll Town Hall 1856" was unveiled and dedicated here on Wednesday afternoon. About 35 people gathered at the Town Hall for the ceremony.

Miss Winnifred Williams, president of the Oxford Historical Society, during her address before unveiling the plaque said:

"We have to stop and remember those men and women who had the courage and fortitude to come into a wilderness, and had the desire to build schools and churches. It is essential the young generation learn something of what the previous generations have done in struggling to achieve success".

Stanley J. Smith, town councillor and director of research, Oxford Historical Society, as chairman for the afternoon outlined the early history of the Town Hall. He read a council report written when the Town Hall was only 32 years old.

Mr. Smith said at that time there was agitation to curtail its usefulness as an auditorium, as it was too costly to heat and light.

Mayor Ross R. Fewster extended greetings to the visitors on behalf of the town He spoke briefly about the early history of the Town Hall, noting that it was destroyed by fire in 1856 and replaced by the present building.

Mayor Fewster thanked the Archaeological and Historic Sites Board of Ontario for its interest in bringing the plaque to Ingersoll.

WOULD MOVE SIGN

Mr. Fewster commented on the location of the "Big Cheese" historical site south of Ingersoll. He said the present location is unsuitable as motorists are driving past the spot and down the county road. This, he said, should be moved to another location where a clear piece of land close to the highway is available, so motorists can find the historical site.

Wallace Nesbitt of Woodstock MP for Oxford noted that "In four years Canada will be celebrating its 106th birthday". Mr. Nesbitt said that all history of Canadian towns and cities should be recorded before that time and observed during the centennial year. Speaking briefly, he thanked those who were responsible in bringing the plaque to Ingersoll.

Gordon Innes of Woodstock, MLA for Oxford said many important people, in Canada's history held meetings in Ingersoll which have had a bearing on the history of Canada.

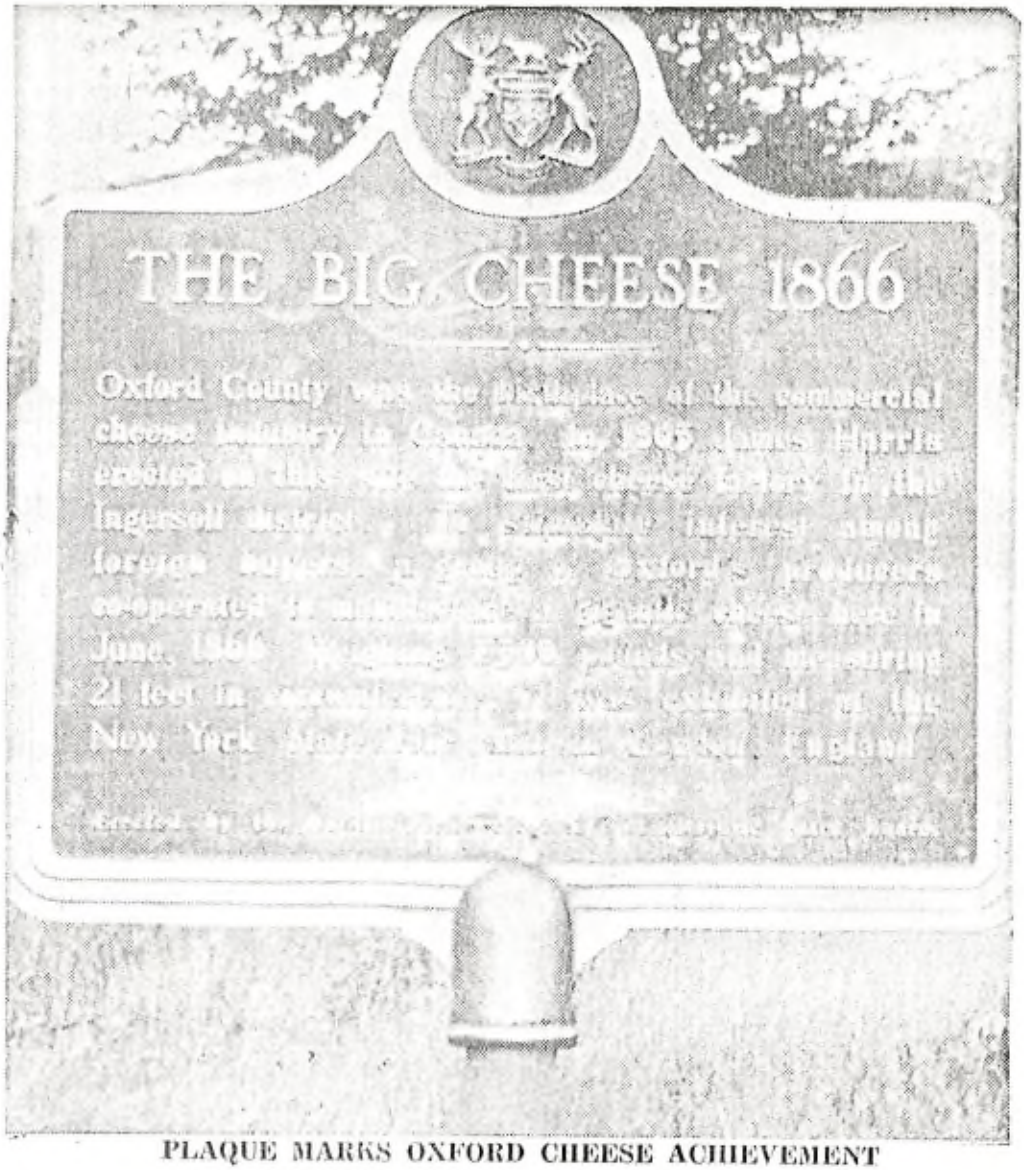
Mr. Innes also suggested that the "Big Cheese" historical site be moved to a clear parcel of land. He added that all historical information should be brought to one central place, where the tourist can more easily find out where the various sites are.

"There is not a large attendance of poeple to view the unveiling of the plaque this afternoon," Mrs. Bernadette Smith, Woodstock said. She noted that much of the development of the town has been conducted from the Town Hall.

Mrs. Smith presented the plaque on behalf of the Ontario Archaeological and Historic Sites Board and the Oxford Historical Society.

The plaque was unveiled by Miss Williams and dedicated by Rev. Ralph E. King, chairman of the Ministerial Association of Ingersoll.

SENTINEL REVIEW
September 5, 1963



PLAQUE MARKS OXFORD CHEESE ACHIEVEMENT

CHEESE

THE CURIOSITY of town residents was aroused when bulldozers moved on to the lawn beside the Federal Building on Charles Street West earlier this week. But now they know why. Ingersoll now has a cement, wood and bronze bilingual monument to its link with the cheese industry. Here N. H. Daniel pauses to read the English inscription on the plaque installed by the Historical Sites and Monuments Board of Canada. (Staff photo)

New plaque recalling town's cheese industry

A new historical plaque appeared on the lawn outside the Federal Building this week attesting to Ingersoll's link with the cheese industry -- in both official languages.

The wording on it duplicates the English-only message on a smaller plaque nearby -- long a town landmark. Beneath is a French translation of this message:

"First Cheese Factory. The first cheese factory in Canada was established in the County of Oxford in 1864. The widespread adoption of the co-operative factory system in this and other counties marked the beginning of the modern dairying industry in Eastern Canada. The Canadian Dairymen's Association was founded at Ingersoll in 1867. Historical Sites and Monument Board of Canada."

Sentinel Review
October 29, 1976

SENTINEL REVIEW
October 29, 1976

Ads from Canadian Dairyman's Report 1867-75

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Ads from Canadian Dairymen's Report 1867-75

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Cheese Presses, Curd Dryers, Cheese Hoops,
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INGERSOLL, ONT.

1867-1875

Ads from Canadian Dairyman's Report 1867-75

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1867-1875

CHEESE

The story of one family in the cheese industry

By Joyce E. Groves

Cheddar is the name of a town in Somerset England, famous for its limestone caves and the deep Cheddar Gorge. In days gone by, the name Cheddar was given to a type of cheese that was made in that district. it is a good thing that Chaddar has some other attractions, because little cheese is made there now.

On a clear day, it is possible to stand on the Mendip Hills, (Cheddar is part of that range), and look across rich dairy country to the Glastonbury Tor, and the Polden Hills. The hills do not attain great height, but are made prominent by the contrasting low-lying moors. The land is so low between Cheddar and the Polden Hills that measures to prevent flooding from the sea were practised, similar to the work done in the Netherlands and in the Fens of England's east coast.

Pamella Groves

The village of Chilton-upon-Polden, one of a string of villages in the Polden Hills, is the place of origin of a family by the name of Grove. Their records go back to the beginning of the parish record books kept at Chilton. James Grove (1783-1860) was born in Chilton and he died there. James and Priscilla Grove had seven children baptized between 1816 and 1832; Edith, Charles, Harriett, Amelia, Eliza, Joseph and John. In 1842 a change of vicar in the parish brought about a change of spelling. Grove became Groves and has remained that way ever since.

Harriett Groves (1821-1903) married George Clark. Old records use "Clark" and "Clarke" interchangeably through the years. They had nine children baptized in Chilton between 1842 and 1865; Eliza, James, Ann, John, William, Joseph, Charles, Frank and George.

Charles Clark died at age 17. Eliza never emigrated but some of her descendants are in Australia and New Zealand.

All the other brothers and sister Ann, (Mrs. James Gooding) emigrated. They took some part in the cheese industry in Oxford County and in Elgin county at Avon and Vienna. Perhaps they learned the cheese making skills while in Chilton-upon-Polden.

The emigration of the Clark brothers and sister was preceeded by John Groves and followed by the Batten family. Eliza Groves (1825-?) married Richard Batten (1829-1919). The Batten descendants lived in various places; Jane (first Mrs. Carter then Mrs. Fred Schultz) in New York, John in New Durham and Mt. Elgin, Ellen (Mrs. Charles Emery) near Ingersoll, in Chicago and Hamilton; and William in West Oxford.

The first of this long line of people to emigrate from Chilton-upon Polden was John Groves (1832-1912). He left Somerset with his bride Pamella Gay, never to return. They worked as farm "help" in West Oxford, appearing variously in the records, starting in 1861 at lot 13, concession 1, and at Broken Front 13 and 15. In 1867 he was both in West Oxford and in Dereham where he rented lot 2, Concession 1 from Mrs. Cuthbert. Jack Groves, father of Mrs. Gordon Petrie, was born in Dereham, 1871.

John Groves bought Lot 5, Concession 2 from Mrs. John Thompson. Mr. and Mrs. Arthur Clark are retired on that farm now. At the height of his active days on the farm, John Groves kept 40 milking cows and took his milk to the Old Lawson Cheese Factory, Lot 3, Concession 2. The cows were pastured in the farm across the road. At milking time they were driven into the barnyard to be milked there. George, Alfred and Walter did this chore.

It would be safe to assume that John Groves wrote to his relatives in Somerset and urged them to join him in Oxford County. Perhaps the message contained news of the Old Lawson Cheese Factory or told the story of making the mammoth cheese in Ingersoll.

At any rate, John's nephew, James Clark arrived before 1871 with his bride, Hester. She is remembered as the lady who brought some of the niceties of life, such as needles, buttons and lace, and endeared herself to Mrs. James Service, who liked to sew.

James came to work at the Old Lawson Factory. In the 1871 census he was a farm labourer.

James Lawson was the son of John and Elizabeth and settled in

INGERSOLL TIMES
(Page 1 of 5)
May 25, 1977

Dereham in 1858. Poll records in 1861 showed John and James Lawson both at Lot 3 Concession 2, north half.

The 1861 census reveals the Lawson family all born in Scotland as follows; John Farmer, age 69; Elizabeth, 64; Mary or Marian, 29; Janet, 27; James, laborer, 25; Betsy, 19; Isabet Williamson, 14; Mrs. Balner, 34. They lived in a one and a half storey frame house.

For the agricultural census of 1861, James Lawson had 31 of his 100 acres in pasture , owned four milch cows, and produced 416 pounds of butter. But no figure was given for his cheese. Enumerators complained of the difficulty of getting statistics on cheese.

Lawson's Factory, Salford, was included in a list of 44 that were operating in 1867 in Ontario. James Lawson was a member of the dairymen's association in that year.

James Lawson married Sarah Bodwell, daughter of James and A. Bodwell, Mount Elgin, on Jan. 10, 1870.

By the 1871 census, the Lawson family consisted of James, Sarah, baby Maria, sisters Marian and Bessie, Isabel Williamson, and was followed by William Johnson, Jessie and their girls aged five and one, born in Scotland. William was the cheesemaker.

The N.E. quarter of Dereham had other cheesemaking families in the 1871 census. Hiram Ranney at 78 years was a "farmer" and Lydia at 70, like most wives, had no occupation listed.

The Oxford County Directory of 1874, lists James H. Lawson, Salford, under cheese Manufacturers. The 1874 annual report of the Commission of Agriculture has Lawson's Factory, Salford, producing 167,168 pounds of cheese from 570 cows.

The Oxford and Brant County Atlas (Oxford 1876) has four sources of reference to cheese. The Factory List has no Lawson Factory. The map has a cheese factory on Lot 7, Concession 1, a location disputed by some who know the area. The directory, page 11, has James W. Lawson, farmer, James H. and James W., likely the same person. No second name given on his marriage registration in 1870, on Lot 3, Concession 2, but the business directory, page 49, is more explicit - James W. Lawson, cheese manufacturer and Reeve, Lots 3 and 7, 2nd Concession, Ingersoll Post Office.

In the 1881 Ontario Agriculture Commission Report, vol. 2 the cheese factories in Dereham number 15, located "all over". No farmers are listed. In the same year the Lawson family is gone, but the Assessor's List has Walter Wilkinson, age 22, cheesemaker, residing on Lot 1, Concession 2.

The Old Lawson Cheese Factory was only "old" when the New Lawson Factory was built on Lot 2, Concession 1, where it still stands. Art Clark says the first factory burned, and the new factory was ready for the next season - 70 years ago.

The Groves family supplied milk to the Lawson factory over the years, but to the best of our knowledge were not involved as cheesemakers. Three of the Clark family played a more active role in the making.

James Clark worked first at Old Lawson but little is known of him. He surfaces later at the Vienna Cheese Co. He could conceivably be the labourer at Brownsville in 1874, but it is by no means certain as there were others by the same Clark names in Dereham, who were unrelated.

James Clark had a Bayham Township property, lot 17, concession 3, 1895-1906, and possibly longer, but he is non-resident. His brother Joseph is the resident. James may have been living in Vienna. In 1899 his name appears under "Cheese Manufacturers" for Vienna. The Vienna Cheese Co. is also listed, but could be the same factory. (Union Directory information).

Ann Clark and her husband, James Gooding settled at Vienna. Their name appears in the 1885 Union Directory for the Vienna Cheese Co. They are better

John Groves

remembered for having "kept store" in Vienna for years.

William Clark was in Chilton-upon-Polden for the 1871 Census (likely early April), unmarried, age 21. In March 1877 he was back for his marriage to Annie Piprall. For the years in between, family tradition says he took a position

INGERSOLL TIMES
(Page 2 of 5)
May 25 1977

at the James Lawson Factory for three years; then three years at Avonbank. W. Clark, Avonbank was a member of the dairymen's association in 1874. Avonbank was north of St. Marys.

William returned to Ingersoll area with his bride, but they soon left for Manitoulin Island where they became pioneer settlers.

The remaining Clark brothers, John, Joseph, Frank and George, as far as we know, were not actively involved in cheese-making. Like the Groves family, they were farm help or farmers.

While Ingersoll is busy preparing its history of Cheddar cheese making, it would be interesting to read a review of the same topic, written about Somerset, England, in 1911. The following quotes are from the Victoria History of Somerset, Vol. 2, (available at the Weldon Library, U.W.O.). Here, dear Ingersoll is how you were viewed from Somerset:-

"It is singular that though Cheddar gave its name to this world-renowned make of cheese there is practically no cheese made there at present. It is noteworthy that the invention of the big Cheddar was due to Somerset and not to that country of big ideas across the Atlantic. At Pennard the produce of 730 cows were made into that big Cheddar cheese weighing 11 cwt., measuring nine feet four inches in circumference, and 20 inches deep which were presented to Her Majesty Queen Victoria."

There is no mention about this mammoth cheese being in edible.

The Victory History quotes Daniel Defoe on the subject of pooling milk by the farmers near Cheddar. The period covered would be 1724 or later.

"The milk of all the town cows is brought together each day in a common room, where the persons appointed or trusted for the management measure each man's quantity and set it down in a book. When the quantities are adjusted, the milk is all put

(Continued on Page 5)

Mr. and Mrs. William Clark, formerly of Somerset, England came to Ingersoll area in the 1870's. William worked three years at the Old Lawson Factory in Dereham. The couple are pictured above in front of their pioneer home on Manitoulin Island where they retired after leaving Ingersoll.

CHEESE

One family in the cheese industry

(Continued From Page 3)

together, and each man's milk makes one cheese and no more, so that the cheese is bigger or less as the cows yield more or less milk. Those who contributed a small quantity of milk had to wait the longer for payment, none being made, we are told, until each person's share 'come to one whole cheese'."

Various reference books on the theme of Cheddar cheese give credit to Joseph Harding for his standards in the preparation of cheddar. Desmond Hawkins, in Avalon and Sedgemoor, 1973, tells of Joseph Harding of Somerset (1805-1876) travelling extensively in Britain, lecturing to dairy farmers, and one of his sons, Henry Harding, introduced Cheddar making in Australia. The following quote is from the Victoria History. (the places mentioned, Marksbury and Compton Dando, are found between Bristol and Cheddar).

"In 1856 the Joseph Harding system of cheese-making was made public as the result of a deputation of Scotsmen coming south to investigate the originators of this system. To Mrs. Harding, Marksbury, and her nephew, Joseph Harding, Compton Dando is due the substitution of a definite procedure for mere rule of thumb; for some 20 years the Harding system was the model, though nearly every maker had his or her variation in detail. The main feature as we view it now was the insistence upon absolute cleanliness. The milkers were not allowed to bring the milk in direct from the farmyard. They had to pour it into a receiver outside the dairy wall, whence by means of a pipe it was conveyed inside to the cheese tub."

The hard work, with little financial return, was a problem in Somerset. Perhaps the following three paragraphs from the Victoria History will sound familiar to those who know cheesemaking in Ontario.

"The great desire of the Cheddar cheese-maker is to have all his cows come into profit in April, to be brought up to full strength for the cheese tub by a number of two or three year old heifers calving in May. The average yield of a cheese-maker's herd may be estimated at 500 gallons per annum. In general practice one gallon of milk will yield one pound of Cheddar cheese curd; the season for making it is from April to October, the average make of cheese per cow in that period being four cwt., which seldom sells at less than 60s per cwt. from a good dairy; at one time it reached as high as 80s.

"Fancy or prize dairies make fancy values. The milk of the cows when the Cheddar season is over is either made into Caerphilly cheese, or in the majority of instances goes to supply the increasing demands of the towns.

The pigs are a necessity to consume the whey, but the profit now is a very problematical one with light weights, back fat regulations, and the high prize of foreign maize and barley.

The author

Mrs. Groves is wife of Lorne R. Groves, principal of C.C. Carrothers Public School in London. The Groves family spent the 1969-70 school year on sabbatical in England. Return trips in 1973 and 1975 have been occasions for genealogical research on the origins of the Groves family, in Somerset.

In 1976, Mr. Groves received an International Teaching Fellowship Exchange with a teacher in melbourne, Australia. The Groves family unsuccessful in locating any Groves relatives while in Australia, but did find a cousin of Clark descent. The following information is from research for a book on the Groves, Clark and Batten families who emigrated from Chilton-Upon-Polden, somerset, England, to Oxford County

Lorne Groves is son of Russell Groves of R.R. 4 Ingersoll, grandson of George Groves and great-grandson of John Groves mentioned in the following article.

Ingersoll Times
May 25 /77

(Page 4 of 5) INGERSOLL TIMES

The Groves Homestead. Sketch by Joyce Groves.

CHEESE

All Was Not Just 'Curds And Whey In Early Days Of Cheese Industry

By ARTHUR WILLIAMS

This year all of Canada celebrates with Oxford County the Centennial of the cheese industry.

It was in 1864 that Harvey Farrington started Canada's first cheese factory on lot 10, concession 4, North Norwich township. The road is now known as Quaker St. On the site of this factory a cairn will be dedicated August 22 to commemorate the industry.

Actually, this plant did not produce the first cheese made in Canada. Earlier, cheese was made in the homes and known as cottage craft cheese. According to the 1861 census, Ontario farms produced 2,687,000 lbs. of cheese with Oxford producing over 400,000 lbs. of the total. Prior to this records indicate that cheese was made almost as soon as the first French settlers brought in a cow. They made a type known as Fromage raffine. It is still made on the Isle of Orleans.

Records of 1764 mention the export of cheese from Nova Scotia, while the United Empire Loyalists are credited with introducing cheese making to Ontario.

Great pride was taken in the cottage-made cheese, with keen competition being noted at all exhibitions. The Oxford area men who consistently took the prizes included Hiram Ranney of Salford, H. Pendleton of West Oxford, James Harris of Ingersoll and Adam Smith of Norwich.

Mr. Ranney is credited by many with introducing cheesemaking to Oxford. He arrived from the United States and had two cows. As his herd grew he undertook to teach the girls of the neighboring farms the art of cheese making. It was here that James Harris learned the trade while courting the girl who was to become his wife.

Harvey Farrington was a cheesemaker in Herkimer County, New York. He was unhappy with the conditions that existed in that county and after taking a trip into Canada decided that Norwich was a good site for a factory. He returned to the United States and sold his business, returning to Canada the following year, to open the Pioneer Cheese Factory. There are reports that two other factories opened the same year but definite proof is not available. The year 1865 saw two other factories operating in the county, — The Harris factory on Harris St. in Ingersoll, and the Galloway factory in West Oxford. The same year, the first factory opened in Quebec.

TAUGHT THE ART

Farrington undertook to teach the art of cheesemaking to all who were interested. His factory being in the midst of the Society of Friends (Quakers) where women were considered equal to men and not confined to doing housework, so many sons and daughters of these folk took instruction in the trade. By 1867, 36 factories were operating in South Oxford and before long factories were so numerous that it was reported that no farm was more than two miles from a cheese factory.

The progress was not only in Oxford. In 1865 Ketchan Graham opened a factory in the Belleville district while another was started at Athens, also in Eastern Ontario. By 1867 Ontario boasted 235 cheese factories.

This rapid increase in the number of factories had its problems, the major one being a market for their product. It was the practice to operate the factories only during the months when the cows were out on pasture, as winter milking was practically unheard of in those days. This meant that the cheese had to be stored during the heat of the summer. This led to a lot of poor cheese. Ingersoll, Belleville and Brockville became the centre of the cheese industry and cheese became known as Ingersoll, Belleville and Brockville depending upon where it was sold. The first cheese was purchased direct from the maker, but in 1873 the first cheese board was started at Ingersoll. Shortly afterwards boards were established at Stratford and Belleville.

The first cheese factory buildings in Western Ontario were usually well built. They did, however, lack facilities for waste disposal and for handling whey. The factories usually included two buildings, one for making the cheese, and one for curing it.

In 1888 Mr. Robertson, first head of the Dairy School wrote that the cost of a cheese factory for 200 cows need not exceed $1,000 with full equipment. One competent cheesemaker could do all the work of manufacturing. The average returns from a cheese factory for the season would be between 80 cents to 85 cents per 100 lbs. of milk net to the patrons.

EQUIPMENT CRUDE

The first equipment was rather crude but it was practical. This being a new industry utensils had to be improvised until somebody came up with something better. If no large amount of milk was available a wash tub was used to hold it. It was then placed on a stove or by an open fireplace. In some cases the curd was placed in a basket. The hoops were of wood and a homemade lever was used to press the cheese. Then came the large vat, which was about the first improvement. The vats were fitted with a heater running underneath the vat. When the cheesemaker cooked the curd, he would place a fire at the end of the vat and hot water from the jacket would circulate under the vat. Steam boilers were developed in 1872-73 and the self-heating vats became obsolete, but the vats, together with curd knives and a cheese press, made up the equipment common prior to 1880. A curd mill was introduced about 1880 and the makers started to cheddar the curd.

The first curd stirrers were wooden hay rakes, some of which are still in use today. The first power agitator used to stir the milk as it heated was invented about 1878-80 by J. C. Britnell, and the W. Baird and Son Co. of Woodstock began to make power agitators in 1892. The gang press supplemented the upright press after 1886 and greatly improved the consistency of the cheese.

The curing rooms were usually fairly large as they had to hold an entire season's make of cheese. There were no central warehouses. The rooms had no temperature control and became very hot in the summer and the result was poor quality. After the export trade developed the factories did not hold their cheese but contracted them out. This was about 1890 and then around 1902, experiments were begun to handle old cheese at a temperature of 55-58 degrees and a great improvement was noticeable. Many cheesemak-

SENTINEL REVIEW
August 1, 1964

(Part 1 of 2)

ers started to install cold storage rooms, but not without some objections. Ice-cooled storage rooms were installed at Ingersoll in 1886 and in 1887 the CPR put up an ice cooled storage plant there. Another was built at Stratford in 1888. By 1907 mechanical refrigeration was coming into use.

NOT A CURE-ALL

The adoption of modern improvements was not a cure-all for the ills of the cheese industry. Many factories were located along a stream and these quickly became polluted from the waste of the factory. Then, too, many of the factories kept hogs to consume the surplus whey, and this created further problems, as the odor from the pig pens did not help the sanitary situation. Things became so bad that in 1924 the Farmers Advocate published a series of stories on the unsanitary conditions existing in cheese factories. The paper opened a 'Cheese Factory Improvement' competition which did a lot to improve sanitary conditions

In September, 1866, a picnic was held at the farm of Jonathon Jarvis about three and a half miles west of Ingersoll on the River Road to celebrate the return of the militia from active service in connection with the Fenian Raids. That year Mr. Jarvis had erected the Maple Leaf cheese factory. A number of men interested in the cheese factories attended the picnic and later met at the Maple Leaf factory and discussed the advisability of holding a convention of dairymen and of effecting a permanent organization to promote the new industry. A meeting was held in the town hall at Ingersoll on July 9, 1867, to arrange for a convention to be held on July 31 August 1, and a committee consisting of Messrs. C. E. Chadwick, J. Nixon, H. Farrington, J. Harris, R. Adamson, C. Banburg and E. York was appointed to carry out details.

On July 31 over 200 dairymen were present. The organization was named the Canadian Dairymens' Association. The problem of finding a market for the output of the rapidly increasing number of cheese factories was uppermost in the minds of the delegates and the appointment of an agent to represent the producers in England was suggested.

The Association aimed at representing the province and proposed to have its center at Ingersoll but representatives from the Belleville district where factory cheesemaking was rapidly developing formed a new organization in 1872 called the Ontario Diarymen's Association, with headquarters in Belleville. These associations applied to the Ontario Government for an annual grant of money but were told that assistance would be given only to one organization and so an amalgamation was effected (at a convention held in Ingersoll) in 1873 under the name The Dairymen's Association of Ontario. An arrangement by which the annual convention should be held in Belleville once in every three years was continued until 1877 when the Belleville interests refused to co-operate further, and the Western Ontario and the Dairymen's Association of Eastern Ontario came into existence. Aloofness between the dairymen of eastern and western Ontario is still evident.

FIRST OFFICERS

Ketchan Graham was the first president of the Dairymen's Association of Eastern Ontario and Harford Ashley, secretary. In 1885 the creamery interests of Ontario organized the Creameries Association of Ontario, with Valancey Fuller of Jersey cattle fame as president and Moses Moyer as secretary. All three associations received annual grants from the Ontario government until 1897 when the creamery interest was merged with the other two associations and the names were changed to the Butter and Cheese Association of Western and Eastern Ontario, respectively. The old titles were revived in 1900. During the first two decades of the factory period, the annual convention of these associations were the only agencies for the dissemination of information on any question related to dairying. Cheese-making topics had a prominent place in the discussions. After the mid-eighties, reports of field instructors, provoked discussion and James W. Robertson, then professor of dairying at the OAC: Dr. William Saunders, director, and Dr. Frank T. Shutt, chemist, of the Experimental Farm, Ottawa were regular speakers. About this time Governor Heard of Wisconsin, founder and editor of Heard's Dairyman, became a regular visitor and was probably the most popular speaker who ever came from the United States. Theodore Louis, another Wisconsin visitor, was a speaker with quaint humor and sound common sense.

An example of the rivalry between the two groips is to be seen in the fact that whatever one group did the other would try in an effort to do better. The cheesemakers at Ingersoll decided to make a big cheese for publicity purposes and display it at the New York Fair in 1866. The cheese weighed 7,000 pounds and it was a successful venture. After the friction of 1877, the eastern group was always on the lookout to go one better and this they accomplished. On Dominion Day at Perth, Ontario, in 1892 the curd from 12 cheese factories was dumped into a mould made of quarter-inch boiler plate. The finished product was a cheese weighing 22,000 lbs. It was 20 feet in circumference and six feet high. To make this cheese required 207,200 lbs of milk from 10,000 cows. It became known as "The Canadian Mite" and was shown under glass at the Chicago World's Fair for six months under glass and later sent to England and sold.

From the very beginning Canadian cheese has always been popular in England. Prior to the second World War, as much as 280,000,000 pounds of cheese were exported to England. Today less than 10 per cent of this amount is exported. The production of cheddar cheese for 1963 was 137 million pounds with 96 per cent of the total coming from Ontario and Quebec. Besides cheddar another 15.5 million pounds of these are produced here mainly Swiss, Tilsit, Camembert and Parmesan. Canadians are now eating more cheese themselves than prior to 1939. The present figures indicate the average Canadian eats eight pounds of cheese per year. This is not an unusual figure as the average in France is 25 lbs. per person.

Now that the cheese industry has reached its centennial the question is what does the future hold for it?

SENTINEL REVIEW
August 1, 1964

Sentinel Review Aug 20, 1964

Earlier Day Manufacturing Of Cheese Was Big Boost To Economy Of Oxford

By ARTHUR WILLIAMS

What ever has happened to all of those cheese factories which made Oxford County famous throughout the country?

The answer to this question is important to anyone who is interested in the welfare of Oxford County. For there was a time when no farm within the county was more than two miles from a cheese factory.

Today, there are only five factories making cheese.

With this situation existing, one wonders just what will eventually happen to the industry that made Oxford a byword, not only within Canada, but in many other parts of the world.

It is difficult to pin-point precisely when cheese was first made in Oxford. It was made in the farm homes. Records show cows were here very early in the 1800's.

Cheese making was widely practised in the United States, so the early settlers here no doubt knew how to make it. About the first person on record as having made cheese on a commercial basis was Mrs. Hiram Ranney, although her husband receives the credit. This couple arrived in Dereham township near Salford in 1834. She claimed at that time, that she had made cheese for ten years and sold it at the Boston, Mass., market. At the beginning Mr. and Mrs. Ranney had two cows, but by 1838 they had 25 and by 1855, 102 cows. Their cheese was being sold on the Toronto, Hamilton, London, Brantford and Guelph markets. Not only was their cheese popular at these centres but they continually won top prizes at all the leading fairs.

The Ranneys saw a bright future in the cheese industry and undertook to teach the trade to others. This was to their advantage, and to their neighbors. It was originally considered a woman's job to tend

June 19, 1864. In its first year, it produced 15 tons of cheese which was sold for export to England.

The following year, 1865, Hiram Ranney, James Harris, George Galloway and John Adams built factories. They produced 40 tons of cheese for export their first season.

This was the beginning of a period of prosperity for the farmers of Oxford. Prior to this the chief income had been from growing grain with a cash return only when the grain was sold. It also meant long trips with a team and wagon to the shipping point or market town. Now by milking a few cows they could dispose of their hay and grain without leaving the farm and not only was there a cash return but also food for the land that was beginning to show signs of needing something to feed it.

In 1866 within two years of the opening of the first factory plans were underway for an undertaking of great magnitude, the making of the Big Cheese. An organization known as the Ingersoll Cheese Manufacturing Company of Oxford County was organized for the purpose of making the largest and best cheese ever to cross the Atlantic to England to compete with the long established American factories which had a monopoly on the market. If Canada was to get its share it would have to send something spectacular and of excellent quality that could be exhibited at the British Trade Fair. Therefore the sole aim and purpose was to firmly establish a market for Canadian cheese in England.

Plans were made in 1865 for the making of the cheese in 1866. In the early days of June, Hiram Ranney, James Harris and George Galloway all arranged to make cheese on the same day. This cheese was made and put into the press at each fac

lbs. and was 21 feet in circumference and approximately three feet in height.

It was decided to ship this mammoth cheese to the New York State Fair at Saratoga just to let the Americans see what we could do and for a little more publicity. The day of shipment on Aug. 23, 1866, was declared a public holiday. A special wagon was built, as no ordinary wagon could carry the load. Six dapple grey horses were selected to draw the wagon. Following behind the cheese during the parade which saw the cheese to the railway station were the proud cheesemakers who made the big one, the farmers who owned the 500 cows whose milk made the cheese, and of course, the town officials and local dignitaries. At the station the band played martial music and James McIntyre read his latest inspiration, "Ode to the Mammoth Cheese."

The cheese was a success at the New York fair and it then proceeded overseas to the British Trade Fair. There are different stories told about its inception in England. The question is were they released by antagonized dealers who wanted to protect the market for their own clients or was it a fact.

Here are some of these stories. You can be the judge.

After the cheese was loaded on board ship for London it is reported to have taken on a strange odor. When the Mayor of Liverpool came aboard to officially welcome the cheese he was so perturbed by the smell that he refused to let them land it at his port. The captain became frantic and pleaded with the Mayor claiming that his crew had threatened to mutiny if it remained on board. He also claimed that sharks had never left the wake of the boat, patiently waiting for it to be thrown overboard. The Mayor refused and holding his nose, left the ship

should be entitled to taste it. They claimed that age and the salt air had improved it. Sir Thomas Lipton, the famous tea merchant, was interested in purchasing it but later withdrew his offer in favor of a London caterer.

The big cheese idea turned out to be an overwhelming success and firmly established Oxford Cheese in England. Within a very few years Canada was shipping 300,000 boxes of cheese a year to Great Britain with Oxford supplying the most of it.

With the introduction of cheddaring cheese, great steps were made towards protecting the future of the industry. Today the most popular of all Canadian cheese is known as Cheddar. The cheddaring process was originated in Cheddar, England, and was readily adopted here in Canada.

After the milk is dumped into the vats and heated, bacteria, known as culture, is added, to aid in the fermentation of the milk. To thicken the milk an extract known as rennet is added. This is made from the fourth stomach of a calf. When the milk and additives reach the jelly stage it is cut into small pieces to allow the curd and the whey to separate. This is what is known as the cheddaring process. After the whey has been removed the curd becomes known as green cheese. After salting, the curd is pressed into moulds for curing. Oxford produced 2,561,439,000 lbs. in 1963.

This is the only cheese made here in Oxford. Another favorite of recent years had been the Mazzeralla cheese made at Uniondale. It is sharp and salty, usually grated and used for Italian dishes such as pizza. Approximately 200 tons are produced each year.

While most of the cheese made is Cheddar, it is not aged to become the finished product

dustry. A. T. Bell operated the first dairy school in Ontario. With the opening of the dairy school at the Ontario Agriculture College at Guelph, Mr. Bell acted as cheese instructor for the first three terms in the winter season. Tavistock was also among the first to use the Babcock test for testing the butterfat content of milk. For cheddar two percent was added to the reading.

CHEESE AUTHORITY

One of the most outstanding men to come from the Ingersoll Cheese Co. was Alexander Ferguson MacLaren. He was employed as a buyer here from 1884 until 1899 when he introduced a new product known as MacLarens Imperial Cheese, a type of processed cheese. He opened offices in all parts of the world including Mexico, China, Japan and Africa.

At the World's Fair in Chicago he was chosen sole judge in the cheese department. He acted in the same capacity at the Pan American Fair in Buffalo in 1901. His skill as a judge of cheese was so well accepted that no objections were ever received for his decisions whether in Canada or abroad. He served as President of the Western Dairyman's Association from 1896-97. He gives much of the credit for his success to Thomas Ballantyne who started the first cheese factory in Perth County in 1867, known as the Black Creek Factory and became one of the greats of the cheese industry. He also served as president of the Western Dairyman's Association for nine different terms between 1872 and 1891. He was then appointed first honorary president of the association.

With an industry like this a great many smaller businesses benefit financially. These are the industries that supply them with cheese boxes and cheese making equipment. Quite often

(Page 1 of 2)

Sentinel Review August 20, 1964

C Heritage

CHEESE

Made first cheese in Norwich factory

In 1864 cheese was first produced commercially in Canada in a small, unpretentious factory near Norwich in Oxford County, Ontario, by Harvey Farrington, a native of New York State who had come to Canada the previous year. The output of this pioneer factory in the first year of its operation was ten tons.

Harvey Farrington pioneer cheesemaker

It is interesting to note that Harvey Farrington was an American, born in New York State in 1809. He pursued a successful career as a cheesemaker in his home territory and by chance visited Canada in 1863. He fell so immediately in love with the beautiful section he was in that he decided to remain there, secured a site, and undertook the building of a cheese factory.

This was situated on the farm of one G.V. de Long and commenced operations on June 4, 1864. Farrington is reported to have been an industrious and intelligent individual, skilled in his trade, whose qualities of judgment, great enterprise and public spirit are credited with having much to do with establishing the embroyo industry on a sound and lasting basis.

Since by extension, the broad cheesemaking industry in Canada today rests on that plain wooden structure in which the first commercial cheese was produced, it is interesting to note the description of the birthplace which appeared in The Hamilton Spectator at that time:

"It is a plain, neat looking wooden building - not costing, we should imagine, more than $1,000 complete. On the ground floor are large, double vats in which the milk is placed. These vats hold some 400 to 500 gallons of milk."

"The milk is delivered by the farmers twice a day in hot weather and at the present season in the morning only. They have used during the present season the milk from 130 to 140 cows. It is paid for generally in cheese, at the rate of one pound of cheese for every ten pounds of milk, less a charge of two cents a pound for bandages, etc."

"At this rate, and placing the cheese at 10 cents a pound, the yield of ten average cows, we are informed would be $12.50 a week. The curing room which occupies the whole of the second story, is devoted entirely to this purpose and is arranged with very ingeniously contrived stands to facilitate the turning of the cheeses.

In this room we found 200 cheeses, weighing about 80 pounds each. As for the cheese made, we can vouch for its being equal to any American cheese we have ever tasted."

No unnaturally, the factory being small and something of a novelty, and farmers' herds not large, Mr. Farrington's efforts were not overly patronized the first year.

Nevertheless some ten tons of cheese were manufactured which were shipped directly to a cheese dealer in England, bringing satisfactory returns.

Seeing the results engendered in the farmers an appreciation that cheesemaking might become a profitable branch of husbandry and in 1865 co-operating more enthusiastically, the factory's output reached 30 tons which was sold at 11½ to 13 cents a pound. Production in 1866 was 35 tons and the industry was securely launched.

Harvey Farrington and his sons continued thereafter not only to operate the first factory but a number of others which they subsequently opened in Oxford County. The pioneer father who had established commercial cheesemaking in Canada died in 1878.

He was the first dairyman to put forward the idea of a dairymen's association and became the prime mover in establishing the Canadian Dairymen's Association of Western Ontario. The name of Harvey Farrington is, most certainly, written imperishably into the annals of the Canadian dairy industry.

Ingersoll Times
September 18, 1974

The early years of the Canadian cheese industry

Ingersoll, Ontario developed as the cheesemaking center of Canada and Oxford County as its peripheral territory. In 1865 there were four more cheese factories established in Oxford County as the region which had given the industry birth continued as its productive centre.

At the same time the first cheese factory commenced operations in Eastern Ontario, at Farmersville. The same year saw the establishment of the first cheese factory in Quebec and the first export of cheese made from Dunham factory, Missisquoi County.

In 1866 cheese factories were established at Frankville and near Belleville in Ontario. In the following year, that of Confederation, the first Dairy Convention was held at Ingersoll, Ontario and it was recorded that there were more than 200 cheese factories at that time in that province.

It is about this time that the extension of commercial cheesemaking beyond the pioneer central area comes into the records. In 1869 the first cheese factory was established in New Brunswick, and in 1870 the first plant of this nature in Nova Scotia. Paradise, Annapolis County, Prince Edward Island did not get its first cheese factory until 1882.

In the decade reviewed, however, Ontario and Quebec continued to make new landmarks. In 1865 creameries were started at Athelstan and Helena, Huntingdon County, Quebec; and also the first Ontario creamery was located at Teeswater. In 1878 the first cream gathering creamery in Canada was located at l'Avenir, Drummond County, Quebec.

Significant firsts in the dairy industry crowded into the next decade. The year 1881 saw the institution of the first classes of instruction in cheesemaking at St.-Denis, Kamouraska County, Quebec.

In 1882 the first centrifugal separator in North America was installed in a creamery at Ste-Marie, Beauce County, Quebec.

The following year saw the establishment of the first condensed milk factory at Truro, Nova Scotia, which was followed in 1884 by the first creamery in New Brunswick. Ontario remains in the record of initiatives with the first separator installed in a provincial creamery at Ameliasburg, near Bath in 1884.

Ingersoll Times
September 18, 1974

CHEESE

Gourmet tag on early Oxford

FILE / COUNTY

By STANLEY J. SMITH

GOURMETS claim that the piquancy of an aged cheese is the only food with which to appreciate good wine. Therefore, it is only natural that cheese and wine should be served with each other.

Probably, it is for this reason that Wright Sudworth, a grape culturist of Ingersoll, tied in his lot with the cheese industry of Oxford county and began growing grapes and started his own winery on Tunis street, Ingersoll, in 1865, although prior to that time Sudworth operated a sawmill in the mid-50s in Sweaburg.

In later years he claimed that he named Sweaburg from a Russian fort called Svenborg which had put up a brilliant defence during the Crimea War. Moreover, he claimed that he was Sweaburg's first postmaster.

After closing down the sawmill, Mr. Sudworth went to Cincinnati, Ohio, where the celebrated Colonel Nicholas Longworth had the largest vineyards and wineries in the United States and held the record for many years until he met stiff competition from Californian grape growers. Sudworth stayed there a number of years and his knowledge of grape culture was recognized by Colonel Longworth who asked him to remain. But he refused because he had strong attachments to Canada West and he returned to Ingersoll in 1859. He put 10 acres of grapes upon the rear portion of the Elisha Hall farm and employed a large number of ex-slaves to supervise the picking and processing the fruit into wine.

JUST as a cheesemaker can gain fame by the excellent output of his product because of flavor, there exists a similar situation in the wine making industry. Both depend upon fermentation and know-how about when to stop. Sudworth featured a popular type of European wine made from the Myatt grape and the demand was so encouraging that he joined forces with John H. Walsh and they opened up the "Grape wine store" in the premises of the Edwin Casswell cheese market in the business district of Ingersoll.

In all of the Ingersoll cheese history there has been only one cheese factory in the town and the others were only cheese processors. The one cheese factory was operated by Thomas Dippe Millar who made cream cheese at his factory at the corner of Cashel and Henry streets (the latter is now known as Skye street) and he trained the Maclaren brothers and Jacob Kraft who, after learning the secret of creamed cheese, branched out to form their own companies.

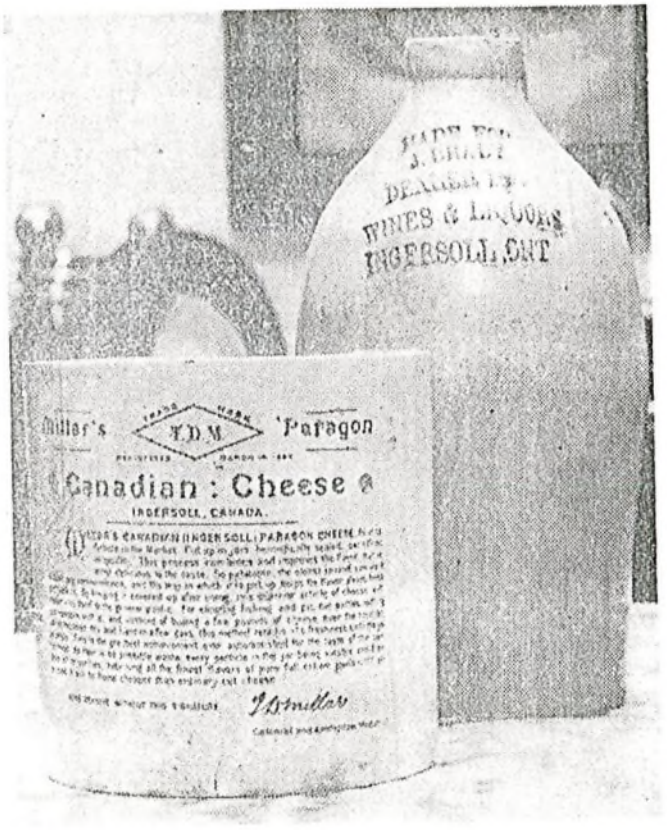
The Maclarens marketed a brand known as "Imperial" in Toronto and Kraft took the Millar secret to Milwaukee to launch his famous cheese firm.

Today cream cheese is a million dollar industry but, in 1877, T.. Millar knew the secret to attract customers. An item in the Oxford Tribune states: "Our enterprising citizen, T. D. Millar is now in England for the purpose of placing an order for crockery jars totalling over one hundred thousand pieces to hold his famous cheese."

IN 1881 Millar again journeyed to England and he knew the value of advertising because he ran a perpetual ad on his ironstone container which neither detergents or time can erase for its clarity It ran as follows:

"Millar's Canadian (Ingersoll) Paragon cheese. Finest article in the Market. Put up in jars, hermetically sealed; excellent in quality. This process combines and improves the flavor that is most delicious to the taste. So palatable, the oldest invalid can use it without any inconvenience, and the way it is put up keeps the flavor always fresh and perfect.

"By keeping it covered up after using, this superior article of cheese will recommend itself to the general public for shooting, fishing and picnic parties. Nothing can compare with it, and, instead of buying



The story of cheese and wine is in the above pieces of pottery. The J. Brady was the proprietor of the Mansion House and he later became sheriff of Oxford County. T. D. Millar's lengthy message extolling his famous Paragon cheese is reproduced in full in the accompanying article. The ironstone jar was sealed by parchment paper and candle-wax and after the seal was broken one used a five-inch tea-kettle lid for a cover.

a few pounds of cheese over the counter, which become dry and hard in a few days this method retains its freshness until the jar is empty This is the greatest achievement ever accomplished for the taste of the connoiseur.

"As there is no possible waste, every particle in the jar being eatable and free from all impurities, retaining all the finest flavors of pure full cream cheese until all is used, it will be found cheaper than ordinary cut cheese None genuine without this signature, T. D. Millar, Colonial and Amsterdam medalist."

Mr. Millar exhibited his cheese at two trade fairs—the International Agricultural held in Amsterdam, in 1884, and the Colonial and India Exhibition in London, England, in 1886. Upon the reverse side of his crockery jar he reproduced replicas of the medals along with a picture depicting his display of cheeses as exhibits with this sign, "T. D. Millar Ingersoll, Ontario, Canada. His registered trademark was an elongated diamond shaped form containing the three initals T. D. M.

ON JAN. 14, 1894 the largest banquet ever held in the Ingersoll town (it had no cooking facilities) was catered by David W. Gibson and he had to utilize the kitchens of the two hotels opposite the town hall, namely The Daly House (today's Ingersoll Inn) and the Dor House.

Mr. Gibson served 17 dinners to the invited guests an old account claimed some of Ingersoll's fine damsels sat on the elegant stage which was gaily decorated by flags and bunting the ladies flanked the pieces of T. D. Millar's stone jars exactly as he exhibited them at Chicago World's Fair.

MENU

- OYSTERS

New York Counts raw

SOUP

Oyster Stew

MEATS

Spiced Beef | Ham | Jelled Tongue

ENTREES

Oyster Patties

ROAST FOWL

Turkey with Cranberry Sauce--Goose--Chicken

VEGETABLES

Southern Green Peas | Cream Mashed Potatoes

Stewed Corn

RELISHES

Celery in Branch

Crosse and Blackwells Worcestershire Sauce

Mixed Pickles | Chou Chou

SALADS

Chicken | Lettuce | Lobster

DESSERT

English Plum Pudding with Brandy Sauce

Lemon, Cream, Merangue Pie, Mince Pie

Apple Pie, Peach Pie

JELLIES

Claret | Port Wine | Sherry

CONFECTIONERY

Charlotte de Russe | Rose Blanc Mange

Merangues | Maccaroons | Iced Pudding

Vanilla Ice Cream | English Walnuts

FRUIT

Florida Oranges | Malaga Grapes | Apples

Layer Raisins | English Walnuts

CHEESE

Millar's Paragon | Maclaren's Imperial

Foster's "Quebec" | English Stilton

Tea | Coffee | Cocoa

Dominion Dairy Station Butter

Caterer Gibson had to supply 49 different foods along with other incidentals. And the cost, Gentle Reader, was no given the dairymen's association by the citizens of '

CHEESE

No two cheese factories in town

Throughout Ingersoll's history in cheese, there has only been one factory in town at one time where cheese has been produced. In the late 1800s, Thomas Dippe Millar produced cream cheese at his factory on the corner of Cashel and Henry Streets (now Skye Street). He trained the Maclaren brothers and Jacob Kraft, who after learning from Mr. Miller, branched out to form companies of their own.

Millar's cheese was famous around the world. He was also famous for the containers in which his cheese was packaged. They were made of ironstone, and engraved on the front of each contained was the name of the cheese and the company. These jars were exhibited at the Chicago World Fair.

Ingersoll Times

Sept 15th, 1982.

INGERSOLL TIMES
september 15, 1982

Ingersoll Tribune Nov 2, 1950 CHEESE

Lots of Cheese Without a Rush

This is the third 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)

In these days of fast-moving, competitive business, it is a little unusual to find a thriving firm that has still retained the 'family group' feeling on which it was founded.

Such an industry is the Slawson-Riley Cheese Co. Ltd., lying back unpretentiously from Thames St. South, opposite the C.P.R. station. No whistles blow raucous time signals, no tall stacks belch clouds of black smoke. In fact, at a first glance, everything seems to proceed with a remarkable lack of bustle and haste.

Processing, cooling, wrapping and shipping a big weight of cheese is enough to keep any small firm busy—and Slawson-Riley make no pretense of being a huge outfit—but through it all, life carries on in a friendly, unhurried tempo. It isn't the slow dawdle that shows up lack of ambition, but is the calm, confident speed of a group of people who know what they are doing, and like what they are doing.

The Slawson-Riley factory at work is much more like a large family, each doing their appointed task, on a Sunday morning.

Don't Make Cheese

It seems natural to think that, being a Cheese company, the firm would make cheese. But they don't

The cheese is bought from nearby cheese factories and other Western Ontario factories.

The cheese arrives in big boxes, each holding a round, 90 lb. cheese, exactly like the ones we used to see, (still do occasionally), in a country grocery store. When they leave the company those big yellow cheeses will have been transformed into 5 lb. squares, 1 lb. 'Baby Cheeses' which are miniature replicas of the big ninety pounders and 1½ lb. boxes of cream cheese. The colour, too, changes from the pallid yellow of the originals to a rich, deep gold, familiar to every housewife.

When they arrive from the country the cheeses are clothed in cloth and heavily coated with wax, so the first step is that of 'dewaxing' them. Nothing complicated hangs to this part of their trip through the cheese company. They are simply dunked in a steam jacket just hot enough to make the cheese sweat, and the outer clothing is stripped off.

Stripped of their only worldly possessions, the big cheeses are then cut into slices—slices big enough to feed several families—and fed into a machine that is merely an overgrown meat mincer. It is exactly the same as the one you have in your own kitchen. The cheese goes in one end whole, and comes out the other minced.

It is now put into metal bins and wheeled off to another part of the plant where it is skillfully blended with other cheeses, various ingredients and milk.

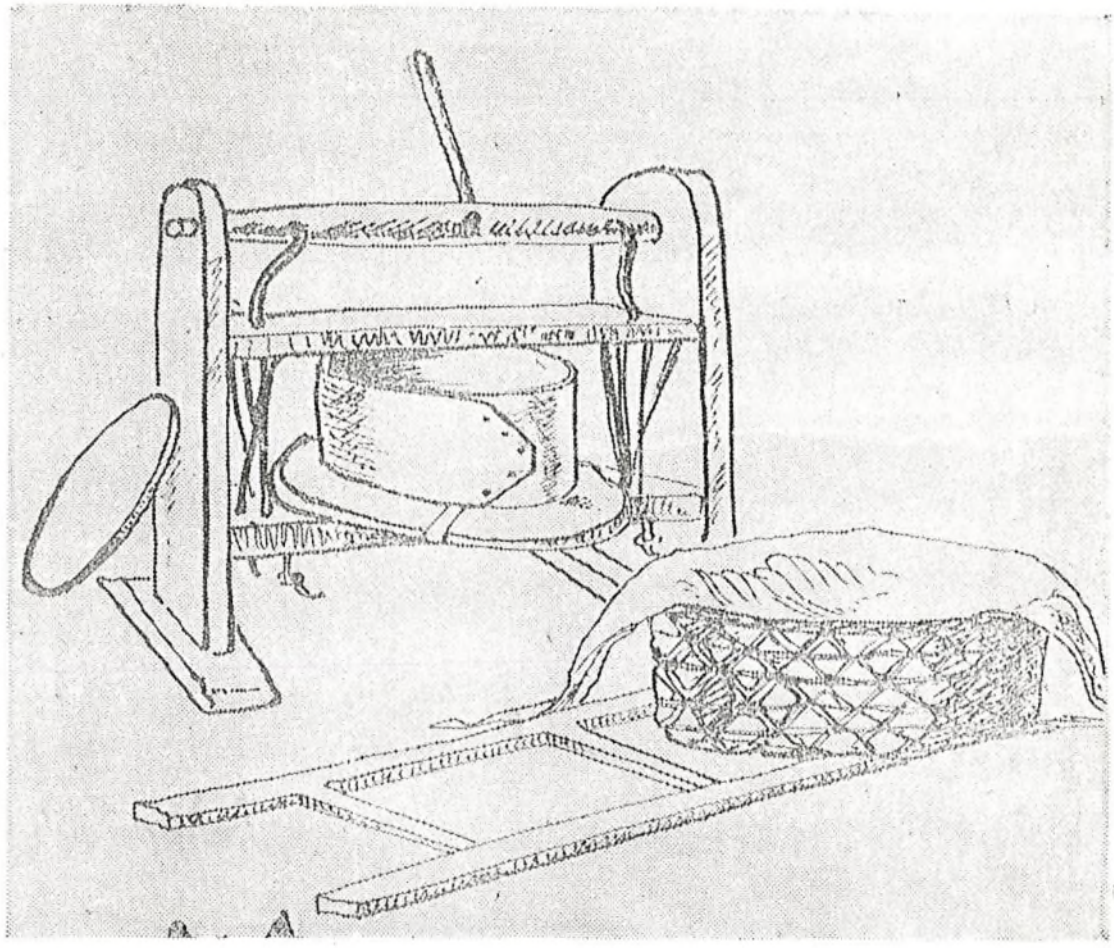
Steam heated cookers await the mixture now, and into them it goes to be mechanically stirred, heated and blended into a steaming mass of processed cheese.

The cheese mixture is poured into special cardboard moulds, lined with waxed paper and weighed out at whatever weight is needed for the mould. Cooling off the cheese is a perfectly natural process, being left completely to the cheese to cool off at it's own time.

Once cooled it is removed from the mould, wrapped and stored ready for shipment to the jobbers who send it pretty well all over the world.

As you can see, it isn't a complicated job that the Slawson-Riley Cheese Co. Ltd. carry out. But it is done with an unhurried dispatch. Everyone pulls their weight because they like their work, like their workmates, and like the firm they work for.

INGERSOLL TRIBUNE
November 2, 1950



The above drawing dipicts the old fashioned wooden cheese press with ropes and windlass for pressing whey out of curds held in the wooden hoop resting on a drain board. The "folla" or wooden cover of the hoop leans against the press by which it was pressed down on the curds. The cloth cheese bag to drain the curds rested in a big openwork black ash cheese basket which in turn rested on the cheese ladder or "tongs" put over the whey pail.

LONDON FREE PRESS
January 15, 1949

CHEESE

6,837,124 Pounds Of Cheese Was Oxford Output In 1923

By Kathryn Hansuld

The closing of the cheese market in the Oxford County town of Ingersoll has brought back memories of a great industry.

It was cheese that brought fame to Ingersoll back in its village days. By reason of trade connections on the British markets to which tremendous quantities were supplied by local exporters, it became known as "the hub of the cheese industry" in Western Ontario. And across Canada, as well, Ingersoll has become known as the "Cheese Town." The application was even used in sports circles with local teams being known as "the cheesers."

As early as 1835 "Father Ranney" of the Salford district made the first cheese for sale on the local market. At one time he owned some 100 cows.

Prominent dairymen mentioned in connection with the development of the dairying industry were James Harris and Harvey Farrington, brothers-in-law of Father Ranney. The mammoth cheese was made in the factory of James Harris, West Oxford.

* * * * *

Many young people came to Ingersoll and district to learn cheese-making as well as mechanics to gain information as to the nature of the equipment manufactured there for the purpose.

A statement for the year 1923 showed that there were 6,837,124 pounds of cheesee produced in Oxford County. The value of which was $1,326,231.66 which, with revenue from other products, brough the total to $4,207,445.72.

Now, with the closing of the Ingersoll Cheese Market, there closes a chapter in a cheese-making era, featuring the town of Ingersoll.

Through the Ingersoll Cheese Board which was established following the organization of the Canadian Dairymen's Association in 1867, large quantities of cheese were sold regularly. That revenue has long been a great factor in the prosperity of the town and the neighboring districts.

A plaque in the north wall of the post office building (erected by the historic sites and Monuments Board of Canada), has the world's "First Cheese Factory—built in the County of Oxford in 1864. The widespread adoption of the co-operative factory system in this and other counties marked the beginning of the modern dairying industry in Eastern Canada. The Canadian Dairymen's Association was founded in Ingersoll in 1867."

* * * * *

Many of Ingersoll's older-citizens recall the annual two-day sessions of the latter association. Held in the town hall, the meetings stressed not only increased production but the most modern equipment and, above all, superior quality.

As early as 1863, there had been much discussion for the manufacture of what has gone down in history as "The Mammoth Cheese," the arrangements being completed in 1864. It was decided that all requirements should be made in the town so that outsiders would not know their purpose. The production of the cheese which weighed three and a half tons was a feat which focused much interest on Ingersoll and surrounding community.

* * * * *

Advancement in the manufacture of cheese had then reached the stage where the products of district factories were being sold in a substantial reputation and were invariably asked for under the name "Ingersoll District Cheese."

New factories sprang up in the district with the result that production was materially increased and no favorable efforts were spared to gain all possible favor on [illegible] ish market. It is record[illegible] behalf of the ch[illegible] district, the la[illegible] made a total of

INGERSOLL TRIBUNE
July 26, 1951

CHEESE

London Free Press
Je 23 51

Town Hub Of Industry Threatened

By Kathryn Hansuld

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New factories sprang up in the district with the result that production was materially increased and no favorable efforts were spared to gain all possible favor on the British market. It is recorded that on behalf of the cheese industry of the district the late Edwin Casswell made a total of 55 trips across the ocean.

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LONDON FREE PRESS
June 23, 1951

Dairymen's Assoc. of Western Ont. — a 100-year odyssey of dairy progress

by Allan C. MacNeish

(Reprinted from CANADIAN DAIRY AND ICE CREAM JOURNAL, *December, 1966*)

SPECIAL REPORT

Dairymen's Assoc. of Western Ont. — a 100-year odyssey of dairy progress

For Canada's oldest dairy trade association, 1967 Centennial Year will have double significance as members celebrate the 100th anniversary of the Association's founding.

by Allan C. MacNeish

The Dairymen's Association of Western Ontario, organized one hundred years ago at Ingersoll, Ontario as the Canadian Dairymen's Association, was the first dairy association in Canada; all-industry in scope and all-Canadian in interest. Its primary aim at the time of organization was basically the same as that of the American Dairymen's Association that had been organized at Utica, New York several years before; that of the commercial production and cooperative marketing of uniformly good quality dairy products for export, principally to the lucrative and highly selective British market in competition with dairy products from other countries. Cheese was the only dairy product made commercially in Canada at that time. It was another eight years, in 1875, before the first Canadian creameries were operating, at Teeswater, Ontario and at Athelstan and Helena in Huntingdon Co., Quebec; another eight years, in 1883, before the first condensed milk plant was operating in Canada, at Truro, Nova Scotia, and another twenty years, in 1903, before the first milk powder factory was operating, at Brownsville, Ontario.

Farm Based Cheesemaking

In 1867 there were 235 cheese factories in Ontario producing an estimated 25-million lb. of cheese. Two years before, in 1865, there were but six commercial cheese factories in Ontario, five in Oxford Co. and one in Leeds Co.; with one in Quebec, at Dunham, owned by a Mr. Hill. In 1864 there was one cheese factory, that of Harvey Farrington at Norwich, Oxford Co., Ontario. Before 1864, cheese was made in farm factories in what is now Canada for home consumption, with some few sales to nearby Canadian urban markets; and good milking cows were being exported to the United States at up to $100 a head, with some of their milk being imported back into Canada in the form of cheese.

In 1867 the commercial system of cheesemaking was spreading rapidly in Canada, but with many inexperienced and incompetent cheesemakers, some of whom were in charge of factories. The cheese was largely inferior, being porous, honeycombed and with poor keeping qualities. It sold at 1¢ to 1½¢ less per pound, that is, 10 per cent to 15 per cent less than the New York State product. The new cheesemaking industry was facing many other obstacles. One big objection was from the womenfolk who up to the time of commercial factories had control over the milk, yet these same factories were giving them a new freedom away from drudgery. Grain farmers were being encouraged to change to dairy farming in the prospect of good and steady returns when their crops failed. Roads were frightfully bad and a serious drawback to the transport of milk, which meant that small factories had to be built near the source of the milk, with some owners operating more than one factory. Yet the new dairy association was able, in time, to correct these problems. It was largely responsible for making many new roads possible. It helped to save the young country from dire distress; it helped to enrich the land, gave farmers money throughout the summer season when formerly they had none, and did much to bring comfort and happiness to farm life, to inspire hope, and train men and women in the profitable arts of commercial cheesemaking and buttermaking.

Foreign Market Booms

In the United States in 1867 dairy farming was proving to be a good money-maker where other farming systems were unsuccessful. Cheese production was 215-million lb., of which 160-million lb. was consumed in the domestic market, leaving some 55-million lb. for export, most of which went to Britain. In 1868, dairying represented a capital of over $600-million; cheese production was selling for more than $25-million, butter production for over $100-million, and condensed milk factories were starting to demand more and more milk.

In 1867, Great Britain was producing 179-million lb. of cheese and consuming 309-million lb.; meaning an import of some 130-million lb. that was open to international competition, and a demand that was increasing each year with the increase in population. About 80-million lb. of cheese was being imported from Holland, and a little over half that amount from the United States. The cheese dealers in Britain consisted of four classes: the importer, broker, middleman, and the grocer, or cutter. It was a highly perfected and closely related system that reduced risks and made quick sales possible. Under normal weather conditions the importer knew reasonably well just what styles, colours and flavours were in demand, and in what quantity; and

was willing to pay a good premium for a top quality product. There was little prospect of a repeat market for a poor product, where there was loss to everyone concerned. There remained the one big question of credit facilities, clearance of bills of lading and other shipping and financial transactions for a Canadian cheesemaker.

Pioneer Cheesemakers

The pioneer in commercial cheesemaking in Canada was Harvey Farrington who sold out his cheesemaking interests in Herkimer Co., New York to build a factory at Norwich, in Oxford Co., Ontario that went into production on June 4, 1864; making ten tons of cheese the first year, 30 tons the second year and 35 tons in each of the next two years which was exported to Britain at prices ranging from 11½¢ to 13¢ a pound. Production in the other factories in Oxford Co. was making vigorous progress, more particularly around Ingersoll. From the ten tons produced in Oxford Co. in 1864, cheese production in the County had risen to 160 tons in 1865, to 610 tons in 1866 and 1536 tons by 1867. The biggest maker was James Harris & Co., where production had gone from 42 tons in 1865 to 92 tons in 1866 and 125 tons in 1867. Mr. Harris, like other leading producers, had been making cheese for years past in their home factories before converting to commercial production, and selling in the Hamilton, London and Brantford markets.

Assoc. Beginnings

With the first sign of a boom in commercial cheesemaking the question of having an Association comprising everyone in the dairy industry became a matter of urgency. The first stage was set in January, 1866 when Harvey Farrington invited Charles E. Chadwick and James Harris, both of Ingersoll, to be his guests at the annual meeting of the American Dairymen's Association, of which he was a member, at Utica, New York. Mr. Harris had been a dairy farmer, a cheesemaker for many years, the largest producer of commercial cheese, and a man of considerable vision, imagination and sound business sense. Mr. Chadwick was an educationalist, bank manager, and a man held in the highest esteem. They were greatly impressed by what they saw and learned at Utica and returned to Ingersoll convinced of the value of having a Canadian Dairy Association in the widest possible sense, and determined to do something about it.

THE TOWN HALL at Ingersoll, Ont., as it appears today. The building itself has changed little since 1867 when it served as the location for the first organizational meeting of the Canadian Dairymen's Association, now the Dairymen's Association of Western Ontario.

First National Meeting

The first national meeting was carefully planned and executed, even to enlisting the support of the railroad in supplying free transportation, which no doubt helped to ensure an excellent turnout.

Of that meeting it has been recorded:

"Pursuant to public notice, an important meeting was held in the town hall, Ingersoll, on 31st of July and 1st of August, 1867 for the purpose of organizing a Dairymen's Convention and otherwise promoting the dairy business interest in the Dominion of Canada. Upwards of 200 dairymen from various parts of the country were present, and the greatest interest was manifested in the proceedings. The Convention was called to order soon after 10 a.m. on the first day. A large committee on organization and general business was then appointed, after which the Convention adjourned until 1.30 p.m., at which time the committee reported, when it was resolved that the consideration of the report be deferred until after hearing some addresses, out of which some hints might be obtained that would help to shape organization and business."

With the appointment of W. Niles of Nilestown, Middlesex Co. as temporary chairman and James Noxon of Ingersoll as temporary secretary, some guide lines for possible discussion as to organization, policy and immediate needs were learnedly explained in addresses by X. A. Willard, M.A. of Little Falls, New York and the Rev. W. F. Clarke, editor of *Canada Farmer*. Mr. Willard was an official of the American Dairymen's Association, knowledgeable in all branches of dairying, and had represented the A.D.A. in Great Britain and Continental Europe where he had made keen studies and analysis of dairy farming, the arts and economics of manufacturing dairy products, and the markets. His talk included requisites in commercial cheesemaking and buttermaking, milking stables, cows, importance of cleanliness, recent improvements in factory buildings, utilization of whey, styles of cheese, necessity for quality in products, and the economics of shipping direct. His talk was so well received that he was invited

Charles E. Chadwick of Ingersoll, Ont., may be said to be the "father" of modern dairy trade associations in Canada. The son of a pioneer educationalist in nearby Norfolk County, he had already gained the highest respect in his adopted town of Ingersoll as a teacher, as the community's first bank manager and as a man of estimable character when he was called on to head the Canadian Dairymen's Association in 1867 — an association to which he dedicated his considerable organizational talents. He remained as president of the C.D.A. during the first four formative years until 1870 and later returned to serve as secretary for a total of sixteen years — from 1876 to 1891. The association recognized his genius and thereafter, he became an honorary member.

Charles E. Chadwick

back year after year as a guest speaker.

Organization Committee

The convention later unanimously adopted the following report of the organization committee:

"Whereas it is deemed expedient to form a Canadian Dairymen's Association through which, as a medium, practical experience of dairymen may be gathered and disseminated among the dairy community, therefore it be Resolved that we, the undersigned, do hereby associate ourselves together for mutual improvement in the science of cheesemaking and more efficient action in promoting the general interests of the dairy community.

"Article I: The name of the organization shall be the Canadian Dairymen's Association.

Article 2: The officers of the association shall consist of a president, twenty vice-presidents, a secretary and treasurer.

Article 3: The president, vice-presidents, secretary and treasurer shall constitute the Executive Board of the Association, seven of whom shall form a quorum for the transaction of business.

Article 4: The officers of the Association shall be elected at each regular annual meeting and shall retain their offices until their successors are chosen.

Article 5: The regular annual meeting shall be held on the first Wednesday in February in each year and at such place as the Executive Board shall designate.

Article 6: Any person may become a member of the Association and be entitled to all its benefits by the annual payment of one dollar."

The following officers were then elected: PRESIDENT, Charles E. Chadwick, Ingersoll; VICE-PRESIDENTS: M. H. Cochrane, Montreal; Henry Wade, Port Hope; T. H. Milmot, Milton; A. G. Muir, Grimsby; Thomas Ballantyne, Stratford; J. H. Scott, Lobo; James Harris, Ingersoll; Benjamin Hopkins, Brownsville; George Galloway, West Oxford; Richard Manning, Exeter; James Collins, Dereham; Steven Hill, Paris; John M. Ramer, Cedar Grove; K. Graham, M.P.P., Belleville; John Adams, Ingersoll; P. Bristol, Hamburg; J. M. Jones, Bowmanville; Harvey Farrington, Norwich; Hon. David Reesor, Markham; SECRETARY, James Noxon, Ingersoll; TREASURER, R. A. Janes, Ingersoll. It was later approved that the Executive be empowered to add to the number of vice-presidents from time to time, that they may fairly represent every county in Canada, and two more vice-presidents were then added. W. Niles and Mr. Carlyle.

No Sunday Cheesemaking

Other resolutions approved at this meeting included sending a representative to Britain to develop direct sales and thereby save on all intermediate costs, advertise Canadian cheese in Britain by means of the Ingersoll-made mammoth cheese, secure enactment of an Act by the Legislature to protect cheese manufacturers from adulterated milk, and ensure that no cheesemaking would be carried out on Sundays.

There is no record of any representative having been sent to Britain. The first of many Canadian mammoth cheese, made at the James Harris factory in Ingersoll by Robert Facey in the Spring of 1866 from cheese supplied by three factories — George Galloway in West Oxford, Hiram Ranney at Salford, and the James Harris in Ingersoll — and milled over and pressed into a cheese of 6′-10″ diameter, 3′-0″ high, and weighing 7,300 lbs., was shown around Ingersoll in a grand parade before being shipped to the New York State Fair at Saratoga, then on to Buffalo, Toronto, Hamilton and London before being sold to a Liverpool, England firm. This cheese was classified by experts to be of a superior quality.

Adulterated Milk Act

"An Act to Protect Butter and Cheese Manufacturers" from adulterated milk was assented to by the Ontario Legislature on March 4, 1868. This Act had varied fortunes over the years, with some magistrates ignoring or dismissing charges, some inspectors being arrested and found guilty of trespassing when they went to check milk at a farm. Then, in 1887, the Act was ruled ultra vires, in that no province had the right to enact such a law, which was a Federal matter. The Association quickly acted to get a Federal Law passed containing the same regulations.

Representatives of Montreal and Toronto exporting firms present at the first meeting volunteered to buy and otherwise handle cheese for export to the British market at a "moderate profit"; that they would be in Ingersoll from time to time to buy any quantity at a fair price. If the cheese was good, they explained, plenty of buyers could be found, and if it was not, then a dozen agents could not sell it; that it was highly desirable that Canada should secure the same high reputation for her cheese which she had for her ham, bacon and flour in the British market.

The first resolution of the Association had been that the Executive Committee be instructed to publish, in pamphlet form, for distribution among dairymen, a detailed statement of the number of dairy farms and factories in operation in each township, together with an alphabetical list of owners' names, the number of cows in use, and the estimated amount of cheese likely to be made in the year. Despite poor finances, with only $78 paid in membership fees during the first

year, and lack of cooperation, the Association was able to publish its first statistical account in the 1869 Annual Report. It gave the pounds of milk, quantity of cheese, number of cheese with their average weight, price paid per pound of cheese, and the average quantity of milk to a pound of cheese, from the 58 factories that had sent in full reports.

The Annual Report was also taking the form of a valuable reference book, with the publication of speeches of practical interest at the annual meetings, and also technical papers of practical interest from the annual meetings of the American Dairymen's Association.

The work of the Association was showing marked value with a notable improvement in the quality of milk and cheese. Buttermaking and condensed milk factories were also being discussed and, as from the beginning, all aspects of dairy farming. The first Cheese Fair was held on Sept. 21-22, 1871, under the auspices of the Association, in connection with the Agricultural Exhibition, at Ingersoll, with 14 factories exhibiting, and with $300 in prizes distributed.

Those who had shown no interest in the Association at first were now starting to express satisfaction with its efforts, its accomplishments, and the gradual extension of its benefits to dairy communities over the entire country. By 1872 the revenue was up to $900, with the Government lending a hand for the first time by contributing $250 for 250 copies of the Annual Report and an advertisement for emigrants.

With the rapid numerical growth of the Association, its enhanced financial status and prestige, and the important expansion of cheesemaking in Eastern Ontario, there developed an ever louder cry from that section of the Province for separate competitive recognition. This was first expressed in a protest on the annual convention continuing to be in the founding area, in Western Ontario, a grievance that was aggravated by the hard-pressed railroad declining to issue any more free travelling passes to the conventions. (In the United States the American Dairymen's Association had continued over the years to hold every annual meeting at the one location, Utica, N.Y.)

Provincial Assoc. Formed

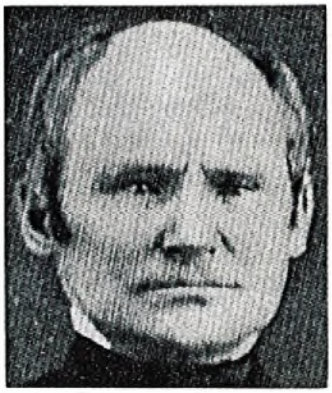
This competition for newly designated regional rights resulted in a split, with the Eastern group forming an Eastern Ontario Dairymen's Association, with headquarters at Belleville, and applying to the Ontario Government for a grant similar to that given the Canadian Dairymen's Association. The Ontario Minister of Agriculture, unwilling to subsidize two rival associations, suggested the two should join to form a Provincial Association, and that conventions be held alternately at Ingersoll and Belleville. A rapprochement was effected at the Ingersoll convention of 1872, resulting in one dairy association under the new name of The Dairymen's Association of Ontario, with annual conventions scheduled to be held at Ingersoll for two years, then one at Belleville. The Government subsidy was $700. This amalgamation was legalized under 'An Act to Amend the Agricultural and Arts Act, March 29, 1873.'

At the 1875 convention at Belleville there was a notable broadening of discussion topics, for example: "The Importance of Elevating the Intellectual Character of the Dairy"; "Will Creameries Pay in Canada?"; "The Composition of Margarine"; and "Artificial Butter". (Oleo-margarine had been invented by the French as a substitute for non-available butter when Paris was beleaguered during the Franco-Prussian War of 1870-71).

Fortnightly Cheese Fairs

In the meantime, fortnightly cheese fairs had started to be held alternately between Stratford, Ingersoll and Belleville, with the first at Stratford on June 6, 1873, which was attended by 17 factories, with 1689 boxes being offered. Buyers were present from Montreal (three firms), Toronto (two firms), Stratford, Ingersoll, Clinton and Liverpool, England, with prices ranging from 10¾ to 11¼¢ per pound. The Stratford cheese market was later removed to Listowel to accomodate the more northern factories in Perth Co., where the cheese was proving to be of a superior quality and commanding higher prices than in any other market. A notable feature of this advance in quality in Perth Co. was the big part taken by some ladies. It has been recorded that one young lady, Miss Mary Morrison, won the most coveted awards as top cheesemaker, winning over $1,000 in prize money, besides a number of silver cups, medals and other awards, and was generally recognized as having gained more prizes than any other cheesemaker of the era in the entire Dominion of Canada. Another most notable figure among the ladies was Mrs. Lydia Ranney of Culloden, Oxford Co., referred to as the "Mother of Canadian Dairying", who carried on after the decease of her husband, Hiram Ranney, who had been one of the pioneers of the Association. She arrived in Upper Canada by covered wagon with her husband and young family in 1834, was the first Government school-teacher in the township of Salford, and the first in Canada to make cheese in a most

Harvey Farrington, Canada's first commercial cheesemaker, was already recognized as a top cheesemaker in his native New York State and also an acknowledged expert cheese tester, when he first visited Upper Canada in 1863. At that time, Mr. Farrington was also the first financial agent for the American Dairymen's Association. Impressed by the vast potential and by the people he had met during his visit to Upper Canada, he sold his interests in the United States and moved to Canada where he built the first factory at Norwich, Ont., in Oxford County. The output of his pioneer factory during the first year of its operation was 10 tons. Mr. Farrington was a prime mover in the formation of the Canadian Dairymen's Association and in its close and profitable liaison with the American Dairymen's Association. His own factory functioned in a dual capacity, as a commercial enterprise and also as a dairy school. Mr. Farrington's portrait now hangs in the Agricultural Hall of Fame at the Coliseum in Toronto.



Harvey Farrington

modern factory-type system. Her daughter Julia married her neighbour, Harvey Farrington. Another relative by her children's marriage was James Harris of Ingersoll, who owned as many as seven cheese factories at one time.

Organized Instruction

The moral as also the very necessary economic intent of the Association had been that of mutual assistance, and this was expressed by some members in the widest sense; men who not only unselfishly shared of their superior knowledge and successful experience in open discussions, but who also opened their factories to all interested parties, and freely conducted instruction as in a dairy school. Among these early pioneers in instruction, Harvey Farrington, Thomas Ballantyne and H. S. Losee have been singled out. Of Mr. Losee, whose wife was also a top cheesemaker, it was recorded, "Few men added more to the knowledge of the art of cheesemaking in these early days. His factory was a sort of dairy school — a focal meeting point for cheesemakers from other places. Scores of men who afterwards succeeded in the business, and some of whom became prominent, received their first instruction from Mr. Losee. He was one of the founders and for many years one of the most active officials of the dairy association." Much the same could probably have been written of several others.

In 1879 the Western Ontario group began to broaden out in its usefulness by employing the first travelling instructor, to visit factories and give practical instruction. He was Prof. L. B. Arnold of Ithaca, New York. His efforts were stimulating and productive of much good, but there was opposition to his re-appointment the following year, and the Hon. Thomas Ballantyne of Stratford stepped into the breach and volunteered to pay for his full salary and expenses, out of his own pocket, in order that Prof. Arnold could carry on. By 1884 the Western Ontario group was employing four travelling instructors and inspectors, one for each of four designated districts. Two years later the Association had to trim their salaries of $600 a year each, because of lack of funds, and for the same reason had to cut out all inspectors, except one, by 1890. The following year, in 1891, the Association, with Provincial Government financial assistance, established a summer dairy school at Tavistock, on the border of Oxford and Perth countries, which continued operating until 1893 when its place was largely taken by the new Provincial Dairy School at Guelph. In the meantime, in 1892, a dairy school had been opened at St. Hyacinthe, Quebec.

In 1892, the Western Ontario group engaged a practical cheesemaker and dairyman to devote his full time to the interests of the Association. This sparked a wide promotional and educational program, with many local meetings and conventions, and articles were published as often as every week in some sixty local newspapers circulating among dairymen.

In 1899 there were four instructors employed by the Western Ontario association at a cost of $2,566.50. The Strathroy Dairy School, under the auspices of the Association, had been opened on January 22, 1895, and operated until 1907. This school had advertised, prior to opening, "Fine new buildings, complete equipment, competent instructors, short courses for Ladies and Gentlemen in milk testing, buttermaking and cheesemaking; a splendid chance for farmers' sons and daughters."

TABLE I
Ontario Cheese Production Statistics

Year	Factories	Lb.
1871.....	325	12,500,000
1883.....	635	53,513,030
1894.....	1011	97,284,547

Huge Export Increase

At the 1876 Centennial Exposition at Philadelphia it had been demonstrated that Canada could make cheese equal to, if not superior, to that made in the United States. The Canadian winning exhibits had been almost exclusively from Western Ontario. The growth of the cheese industry in quality and quantity was rapidly becoming a highly important economic and social factor in Canada where, in 1899, close to half the population was engaged in farming and some 70 per cent of the population depending directly or indirectly on agriculture for a living; yet the growth had been sound and sure, and along a well defined and well-worked plan through the associations. Cheesemaking in Ontario had made considerable progress to the point where by 1895 gross value of cheese reached about $10 million in that year (see *Table I*).

Exports of Canadian cheese, principally to Great Britain, showed this tremendous growth:

1869	4,503,374	lb.
1874	24,050,782	"
1879	49,016,415	"
1884	69,753,423	"
1889	83,534,837	"
1894	154,977,480	"
1899	188,327,402	"

Export value of cheese sent to Britain in 1899 was $19,328,917.

Further Name Changes

Buttermaking, which, like all other dairy products, had been an important feature of the work of the

Thomas Ballantyne of Stratford, Ont., was noted as a practical farmer with unusual business ability and rare insight, who later became Speaker of the Ontario Legislature and was a dominant figure in the creation of the Canadian Dairymen's Association. Very active in the development of this association, he was called back, time and time again, to assume the presidency between 1872 and 1891. He then became the association's first honorary president. He was largely responsible for arranging the entry and exhibition of Canada's prize-winning cheese at the 1876 Centennial Exposition in Philadelphia. When the industry balked at renewing the tenure of its first travelling instructor, Mr. Ballantyne agreed to pay the necessary expenses out of his own pocket so that cheese instruction might continue.

Hon. Thomas Ballantyne

Canadian Dairymen's Association and succeeding associations over the years, and discussed at every annual convention since 1867, was also gradually improving to become a very important and influential factor in the Canadian economy. A Creameries Association of Ontario had been formed around 1884 as an outgrowth from the Dairy Association, but it was apparently premature, and comparatively short-lived, and did not re-appear again until 1914. Competitive skirmishes between Eastern and Western Ontario dairymen, which had persisted off and on over the years had resulted in 1898, in another change in names to that of the Cheese and Butter Associations of Western and Eastern Ontario. This was happily corrected by Sections 5 and 6 of Chapter 17 of the Ontario Statutes for 1900; changing the names to the Dairymen's Association of Western Ontario and the Dairymen's Association of Eastern Ontario. They remained that way until the Eastern Association surrendered its charter in the early thirties.

Although it was not until 1921 that the Dairy Standards Act was passed, whereby milk would be paid for on the basis of butterfat content, records of the Canadian Dairymen's Association show that, 34 years previously, in 1887, the price of milk was first rated by the Association on butterfat, on what was then called the "Danish system", although this was done primarily to help offset adulteration. By 1891 a travelling dairy had been introduced in Ontario to show the best methods of making butter, using the most economical utensils.

Butter Exports Growth

The rapid growth of the butter trade in Canada is shown in the following shipments to Great Britain:

1894	32,055	packages
1895	69,644	"
1896	157,321	"
1897	220,252	"
1898	280,000	"
1899	451,050	"

Export shipments of butter to Britain in 1899 totalled 26,784,429 lb. valued at $5,377,825. In that year, estimated investment in Ontario in cows, lands, factories, equipment, etc., used for dairying purposes was over $175 million, with milk produced in the year at 350 million gallons, valued at $50 million. This included 965,000 milk cows in the province as well as 93 creameries and 1,187 cheese factories supplied from 87,862 patrons.

This booming expansion, first in cheese, and now in butter, was being greatly spurred on by a Government that saw golden opportunities in the export market for the rapid economic growth of Canada. At that time, the Government was reluctant to accept responsibility for ensuring the quality of the product being sold as it was felt that this was the sole responsibility of the industry. Criticism of this policy was expressed by dairy associations. It meant that the industry was saddled with many additional problems. It was not until 1902 that a start was made on cow testing by the Government; and it was 21 years later before compulsory grading of butter and cheese for export was initiated; and another year, in 1924, before compulsory registration of cheese factories came into being. It was relatively recently in 1955 when regulations were promulgated to have all cheese graded for extraneous matter.

Early Problems

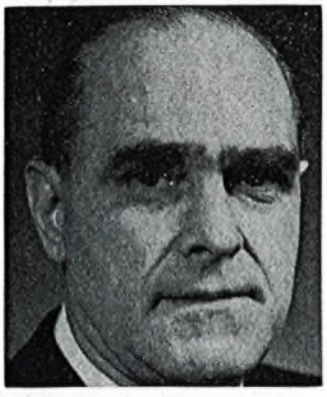
From the very beginning, dairy associations had to tackle with considerable vigour a number of pressing problems including: improvements in roads for transport into more remote and ever widening farm areas; high costs of rail carriage of cheese and butter that were reported to be discriminatory; expansion of instruction and inspection services; and meeting more exacting public health laws. The Dairymen's Association of Western Ontario first pushed forward a recommendation in 1899 to have at least one medical health officer, trained especially in bacteriology and sanitary science, appointed to each county of the Province, whose whole time would be devoted to the oversight of the public health of his district, and especially to farm premises. The Associations were also promoting advanced techniques, and pioneering in every way to make possible the creation of new branches of the industry; as trailblazers for the dairy industry of today. Allied with this was much original thinking and planning. This included a very successful means for bringing out new ideas and sound thinking of those engaged in the dairy industry with two Essay contest sponsored by the Western Ontario association in 1898-99, on Cheesemaking and Buttermaking, with $200 offered in prize awards. This resulted in 67 entries and some excellent papers were published in the anual reports.

The dairy industry had long since started to flourish in other parts of the country. In Quebec, dairy progress had been keeping in step with that in Ontario. The first cheese factory had opened in New Brunswick in 1869, and the first creamery in 1884. Nova Scotia followed quickly with a cheese factory in 1870, then with the first condensed milk factory in Canada in 1883. There were cheese factories in seven of the provinces and creameries in five provinces when the first Dominion Dairy Commis-

Frank Herns, who was secretary-treasurer of the Dairymen's Association of Western Ontario for 34 years from 1907 until his death on July 9, 1941 and also the chief instructor for Western Ontario during the same period, was born at Thurlow in Hastings County in Eastern Ontario. He started making cheese at Shannonville near Belleville, then moved to Quebec where he operated the Gore Cheese Factory at Huntingdon and also attended the Dairy School at St-Hyacinthe. In 1902, he moved to Western Ontario where he instructed during the summer months and supervised the Strathroy Dairy School during the winter months until 1907. He is credited with being responsible for many advancements in factory designs and in product quality, also much of the legislation governing manufacturing, purchase and sale of cheese. In addition, he was an ardent promoter of major cheese exhibitions held around the province.

Frank Herns

J. M. "Jack" Bain, who is presently Director of Milk Products, Dairy Branch, Ontario Department of Agriculture and Food, was president of the Dairymen's Association of Western Ontario in 1939 and has been secretary-treasurer of the Association for the past 25 years — a position he still holds. Born at Thamesford in Oxford County, he operated a cheese factory at Britton in Perth County from 1928 to 1942, at which time he became a fieldman for the provincial government, then was appointed chief cheese instructor and ultimately rose to his present position. His constant efforts to promote the interests of the Association over the years have been crowned with success. Mr. Bain has been most active in representing the interests of the Association at such notable events as the Western Ontario Fair in London, and the Canadian National Exhibition and Royal Agricultural Winter Fair, both in Toronto.



J. M. Bain

sioner was appointed in 1890. By 1897, creameries and cheese factories were flourishing in all provinces. Today there are a dozen dairy associations in Ontario, and three times that number throughout Canada.

Service to Industry

Since the turn of the century, as today, the Dairymen's Association of Western Ontario has carried on its traditional work of service. Among the more outstanding of its many achievements the following may be singled out: Dairy Herd Improvement Competition, sponsored by the association in 1906, with cash prizes for the Most Money per Cow, and Most Milk per Cow; the Best Kept Cheese Factory Competition, sponsored by the Association in the 1920's, with special reference to interior, landscaping, etc. The Association also sponsored the first cheese and butter exhibitions, and has been most active at the Royal Winter Fair and Canadian National Exhibition dairy shows.

As in the beginning, the Association has been served by many men of distinction since the turn of the Century, of whom two can be singled out for special reference. The late Frank Hern (see accompanying biography) served as secretary-treasurer for 34 years, from 1907 to 1941, and was instrumental in bringing into existence much of the legislation dealing with manufacturing, purchase and sale of cheese. J. M. Bain (see accompanying biography) has carried on as secretary-treasurer for the past 25 years, after being president in 1939.

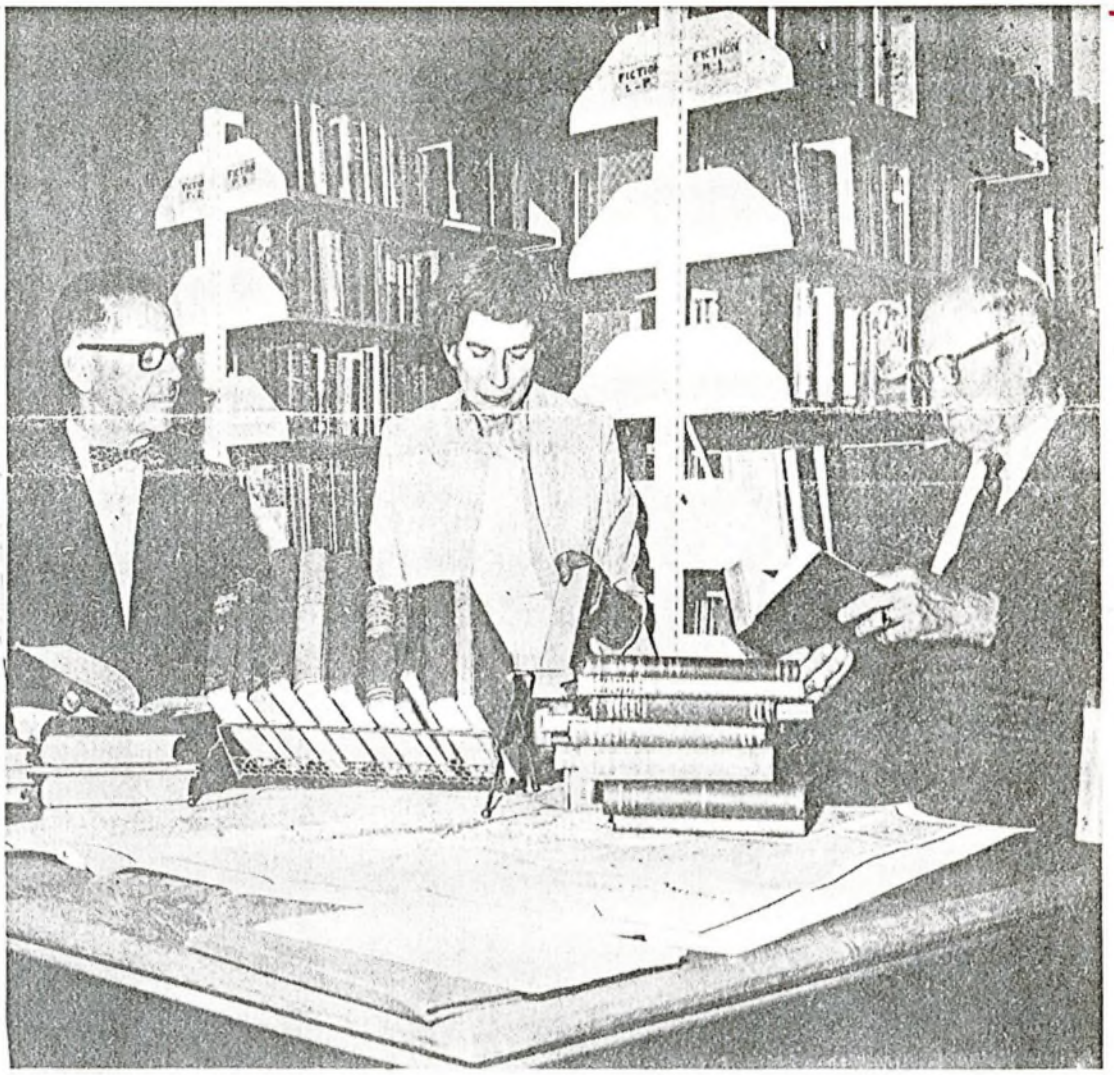
Membership in the Association is now approximately 300, including men engaged in every branch of the dairy industry. Next month, the Dairymen's Association of Western Ontario will celebrate the most important occasion since its inception in 1867 — The Centennial Convention — to be held in London, Ont. It is fittingly appropriate that the 100th anniversary of this dairy trade association should occur during the same year that Canada marks its own centenary — for the history of the Association is indeed closely woven into the rich heritage of this fast developing nation. ■

CHEESE

Increased capacity is the result of an $13,000 addition to the Tavistock Union Cheese and Butter Ltd. plant. A $4,500 sewer line was also laid to the plant.

LONDON FREE PRESS
JANUARY 11, 1969

CHEESE



Dairymen's President O. Roy Knott, Librarian Miss Betty Crawford, Library Board Chairman Sidney Underwood

DAIRYMEN'S RECORDS GIVEN TO LIBRARY

INGERSOLL--Today, records which go back over 100 years came to Ingersoll -- the place where the Dairymen's Association of Western Ontario all started in 1867.

Known as the Canadian Dairymen's Association it was the first dairy association in Canada with the aim of the commercial production and co-operative marketing of uniformly good quality dairy products for export, particularly to the British markets.

In those early 1867 days there were 235 cheese factors in Ontario producing some 25 million pounds of cheese but two years previously in 1865, there were only six commercial cheese factories in Ontario with five of them in Oxford County.

In 1867 the commercial system of cheesemaking spread rapidly, replacing the home farm cheesemaking which amounted to drudgery for many farm women.

Roads were poor and were a drawback to the transportation of milk for any great distances with the result that cheese factories had to be built near the milk sources and some owners operating more than one factory. The young Dairy Association was able in time to correct these problems and was largely responsible for making many new roads possible. The new impetus to cheesemaking helped saved the country from some of its financial problems with farmers changingfrom crop farming to dairy farming. The farmers received income throughout the summer season where they formerly had none, doing much to improve the lot of the farmers' families with added comforts and security. Men and women began training in the profitable arts of commercial cheese and butter manufacture.

.OXFORD PIONEER

The poineer in commercial cheesemaking in Canada was Harvey Farrington who sold his cheesemaking interest in Herkimer County, New York and built a factory at Norwich in Oxford County, Ontario. This factory went into production in June of 1864, making 10 tons of cheese the first year, 30 the second and 35 tons in each of the next two years. Exports to Britain brought up to 13 cents per pound.

The boom in the cheesemaking centred in Oxford County and by 1867 production from all the factories reached a total of 1,536 tons. The biggest cheesemaker was James Harris and Company with his contribution of 125 tons.

The formation of a Dairymen's Association became a matter of urgency as the boom became apparent in cheese. The plans began to form after a visit by Charles E. Chadwick and Mr.

(Continued on page 11)

INGERSOLL TIMES
June 3, 1970

Harris of Ingersoll to the annual meeting of the American Dairymen's Association held at Utica, New York. Mr. Chadwick, a local bank manager and educationalist and Mr. Harris, the ex-experienced dairy farmer and cheesemaker, returned to Ingersoll convinced of the value of a Canadian Dairy Association and thus took steps to do some thing about it.

Ingersoll's town hall, changed little over the past 100 years, was the site chosen for the first formative meeting. The meeting was widely publicized and the railroad gave its support by supplying transportation free of charge to those attending.

Records of that meeting read: "Pursuant to public notice, an important meeting was held in the town hall, Ingersoll, on 31st of July and 1st of August, 1867 for the purpose of organizing a Dairymen's Convention and otherwise promoting the dairy business interest in the Dominion of Canada. Upwards of 200 dairymen from various parts of the country were present, and the greatest interest was manifested in the proceedings.

"The Convention was called to order soon after 10 a.m. on the first day. A large committee on organization and general business was then appointed, after which the Convention adjourned until 1.30 p.m., at which time the committee reported, when it was resolved that the consideration of the reports be deferred until after hearing some addresses, out of which some hints might be obtained that would help to shape organization and business."

W. Niles of Nilestown, Middlesex County, was appointed temporary chairman and James Noxon of Ingersoll the temporary secretary. Main speaker was X. A. Willard of Little Falles, New York, an official of the American Dairymen's Association which he had represented in Britain and Europe.

Mr. Willard spoke at length on commercial cheesemaking and buttermaking, milking stables, cows, the importance of cleanliness, recent improvements in factory buildings, the utilization of whey, styles of cheese, the necessity for quality in products and the economics of shipping direct. This talk by Mr. Willard was the first of many he was subsequently invited back to give in the ensuing years.

ASSOCIATION FORMED

The convention later unanimously adopted the following report of the organization committee:

"Whereas it is deemed expedient to form a Canadian Dairymen's Association through which, as a medium, practical experience of dairymen may be gathered and disseminated among the dairy community, therefore be it resolved that we, the undersigned, do hereby associate ourselves together for the mutual improvement in the science of cheesemaking and more efficient actions in promoting the general interests of the dairy community.

"Article 1: The name of the organization shall be the Canadian Dairymen's Association. Article 2: The officers of the association shall consist of a president, twenty vice-presidents, a secretary and treasurer. Article 3: The president and vice-presidents, secretary and treasurer shall constitute the Executive

INGERSOLL TIMES
June 3, 1970
(Page 2 of 3)

Board of the Association, seven of whom shall form a quorum for the transaction of business. Article 4: The officers of the Association shall be elected at each regular annual meeting and shall retain their offices until their successors are chosen. Article 5: The regular annual meeting shall be held on the first Wednesday in February in each year and at such place as the Executive Board shall designate. Article 6: Any person may become a member of the Association and be entitled to all its benefits by the annual payment of one dollar."

The first president was Charles E. Chadwick of Ingersoll. Among the vice-presidents the following local men were listed: James Harris, Benjamin Hopkins of Brownsville, George Galloway of West Oxford, James Collins of Dereham, John Adams of Ingersoll and Harvey Farrington of Norwich. The secretary was James Noxon and the treasurer R. A. James of Ingersoll.

It was later approved that the executive could add to the number of vice-presidents so they fairly represented every county in Canada.

NO SUNDAY CHEESE

Among the resolutions approved included the sending of a representative to Britain although the records make no mention of anyone making that trip. It was decided to make a mammoth cheese to advertise Canadian cheese in Britain and secure enactment of an Act by the Legislature was sought to protect cheese manufacturers from adulterated milk and to ensure that no cheese-making would be done on Sundays.

The first of many Canadian mammoth cheeses was made at the James Harris factory in Ingersoll by Robert Facey in the Spring of 1866 from cheese supplied by the three factories of George Galloway in West Oxford, Hiram Ranney at Salford and the Harris factory.

The mammoth cheese weighed 7,300 pounds, was six feet 10 inches in diameter and three feet high. It was trundled around Ingersoll in a grand parade before being shipped to the New York State Fair at Saratoga and then on to Buffalo, Hamilton, Toronto and London before being sold to a Liverpool, England firm. The cheese was classified by experts as being "of superior quality".

ADULTERATED MILK ACT

An Act to protect butter and cheese makers was passed in March of 1868. This act had varied receptions over the years with some magistrates ignoring or dismissing charges, some inspectors being arrested and found guilty when they went to check the milk situation on farms. Then in 1887 it was ruled that this was not a provincial matter so the Association quickly acted to get a federal law passed containing the same regulations.

This was the era of the "Mother of Canadian Dairying," Mrs. Lydia Ranney of Culloden who carried on the cheesemaking business after the death of her husband, Hiram, who was one of the pioneers of the Association.

Mrs. Ranney arrived in the area with her husband and family in 1834 and was the first government school teacher in the township of Salford and the first in Canada to make cheese in a modern, factory-type system.

TRAVELLING INSTRUCTOR

In 1899 the Western Ontario group broadened in usefulness by employing the first travelling instructor, Professor L. B. Arnold of Ithaca, New York to visit factories and given practical instructions. By 1899 there were four travelling instructors.

Today the Western Ontario Dairymen's Association has over 300 members, with its membership from every branch of the dairying industry.

Today, the troubles which beset early milk, butter and cheese producers -- tainted milk which they tried to control with ice cooling and seeking remedies for cattle diseases and war on unsanitary barn conditions, and the ceaseless battle to make cows produce better quality milk which brought forth the advice to use tin pails instead of the customary wooden ones and "not to let bad boys chase the cows in the pasture" have been brought under control. But nevertheless the Association still watches over the dairy industry, keeping the standards of its products high and the cow the undisputed queen of the agricultural lands of Western Ontario.

INGERSOLL TIMES
June 3, 1970
Page 3 of 3

CHEESE

FINE - INGERSOLL CHEESE

Dairymen give century-old records to the public library in Ingersoll

June 4/70

INGERSOLL — About 100 people were on hand Wednesday when the Dairymen's Association of Western Ontario presented its records, dating back over a century, to the Ingersoll Public Library.

Those in attendance included dairymen from many parts of western Ontario as well as a number of past presidents of the association.

Also on hand were representatives of the town, the Ontario Department of Agriculture and the Oxford County agricultural office.

A reception and dinner was held at the Ingersoll Inn following the presentation.

Occasion of the event was the recent retirement of the association's assistant secretary in whose home the records have been kept for the past number of years.

RETIRED

Miss Ann Burgess, of London, retired from the post after over 40 years of service with the dairymen.

Her position with the association was the only job she ever held since leaving business college in 1914.

The Ingersoll library was selected as custodian for the records, which cover in detail the entire history of the Canadian dairy industry, because the industry got its start here 104 years ago.

Miss Betty Crawford, Ingersoll librarian, accepted the donation on behalf of the library board.

She described the collection as "a great asset" to the library's collection of local historical documents, and said to the dairymen that "I can't tell you how impressed I am with this record and how it's been preserved for over 100 years."

Miss Crawford cited a "growing interest among school students and the public at large" for such local historical information.

She described as "very frustrating that so little of this material has been saved."

DISPLAY

The librarian explained that the books will be kept on display for the time being while the staff finds shelf space to accommodate the works.

Most of the books will be kept at the library for reference use only but a few volumes will be available for borrowing.

Miss Crawford jokingly told the dairymen that she accepted the donation with "mixed feelings".

Noting the limited space of the library, she said that she was somewhat dismayed by the size of the collection after welcoming the suggestion that it be kept locally.

When first contacted regarding the presentation, she said that she thought the dairymen were talking in terms of a handful of works.

She expressed shock when told that "the truck would be arriving shortly."

DOCUMENTS

"The truck" did indeed arrive loaded down with box after box of the priceless documents, numbering over 200 works in all.

Guest speaker at the dinner-reception was J. M. Bain, a former president and present secretary - treasurer of the dairymen's association, and recently retired from his post as Director of Milk Products, Dairy Branch, of the Ontario Department of Agriculture and Food.

He outlined the history of the association and described as "extremely fitting that the ceremony honoring Miss Burgess and the presentation of the books to a library be done in Ingersoll" in light of the association's origin here.

CONTRIBUTION

He cited Miss Burgess' "valuable contribution to dairying in Canada" and described her as a "very devoted public servant."

Roy Knott, president of the association and chairman of the ceremonies, noted the dairymen's "recognition of the many, many years of faithful service to the association" of Miss Burgess.

Others delivering remarks at the ceremonies included J. C. Palmer, Director of the Milk Commission for the Ontario Department of Agriculture; P. M. Dewan, a former minister of agriculture in the province; Ingersoll mayor G. B. Henry; and Byron Jenvey, described as a man with a "one of the longest records of service in the association" and "living proof" of the dairy industry's rapid growth and contribution to the development of Canada as well as the local area.

June 4, 1970
(Page 1 of 2)

CHEESE

SEATED IN FRONT of part of the collection is Miss Ann Burgess. Standing from the left are association president Roy Knott; Ingersoll librarian Miss Betty Crawford; association secretary-treasurer, J. M. Bain; J. C. Palmer of the Ontario Department of Agriculture, and Ingersoll mayor G. B. Henry.

June 4, 1970
(Page 2 of 2)

CHEESE

Bright Cheese Factory continues ancient art

By STERLING BADER
Sentinel-Review Staff Writer

The Bright Cheese and Butter Company has been making cheddar cheese for 75 years but in the past two years they just can't get enough of it.

Maxwell Smith, manager of the farmers' co-operative for 15 years, employs four men and produces three types of cheese, cheddar, brick and coby. Whey butter, a by-product of cheese and regular butter is also produced by the factory.

Cheddar cheese for which the factory is well known, accounted for 6 million pounds of over 9 million pounds of cheese produced last year.

Mr. Smith said he can't produce enough cheddar cheese to fill demands because industrial milk needed for production is limited by quotas.

Brick and coby cheeses produced last year totalled 3 million pounds combined. Sales of these variety types have increased this year and Mr. Smith hopes that 5 million pounds of brick and coby will be sold by the end of the year.

NO QUOTAS

He said that there are no quotas set on variety types of cheese and industrial milk is readily available for their production.

Dairy farmers in the province sell their products to the milk marketing board who in turn sells it to plants and businesses requiring such pruducts.

In the case of the Bright Cheese and Butter Company, farmers who own the cheese co-operative sell their industrial milk to the board who then sell it back to them.

MAXWELL SMITH, plant manager, with finished product. The factory is a co-operative venture owned by area farmers. (Staff Photo)

Mr. Smith said that production of cheddar cheese in the factory is limited to three days a week now.

He also said that in March and April of this year no cheddar was produced at all. The factory produces brick and coby cheese when cheddar is not being made.

The amount of cheese produced now is only 62 per cent of what it was in 1969, Mr. Smith said. While the demand for his cheese has risen every year.

Fifty thousand pounds of industrial milk are used each day to make 5,000 pounds of cheese.

"Our factory is capable of making more cheese if we could," he said.

Industrial milk is the prime ingredient in making cheese. Additives aid in developing flavor and thicken the cheese.

Cheese making is a precise skill involving just the right amount of heat and proper separation of the curd from by-products.

The curd must be milled to an exact texture so that it can be salted properly. The Bright factory also boxes the finished product for storage in carefully prepared containers. It is stored for a period of one week before it is sold.

Aging is another important factor determining the taste and quality of cheese.

2-14 MONTHS

Cheddar is aged for 60 days to obtain a mild taste. The cheddar which usually carries a medium label is aged for 6 months and old cheese is that which is aged for 14 months or more.

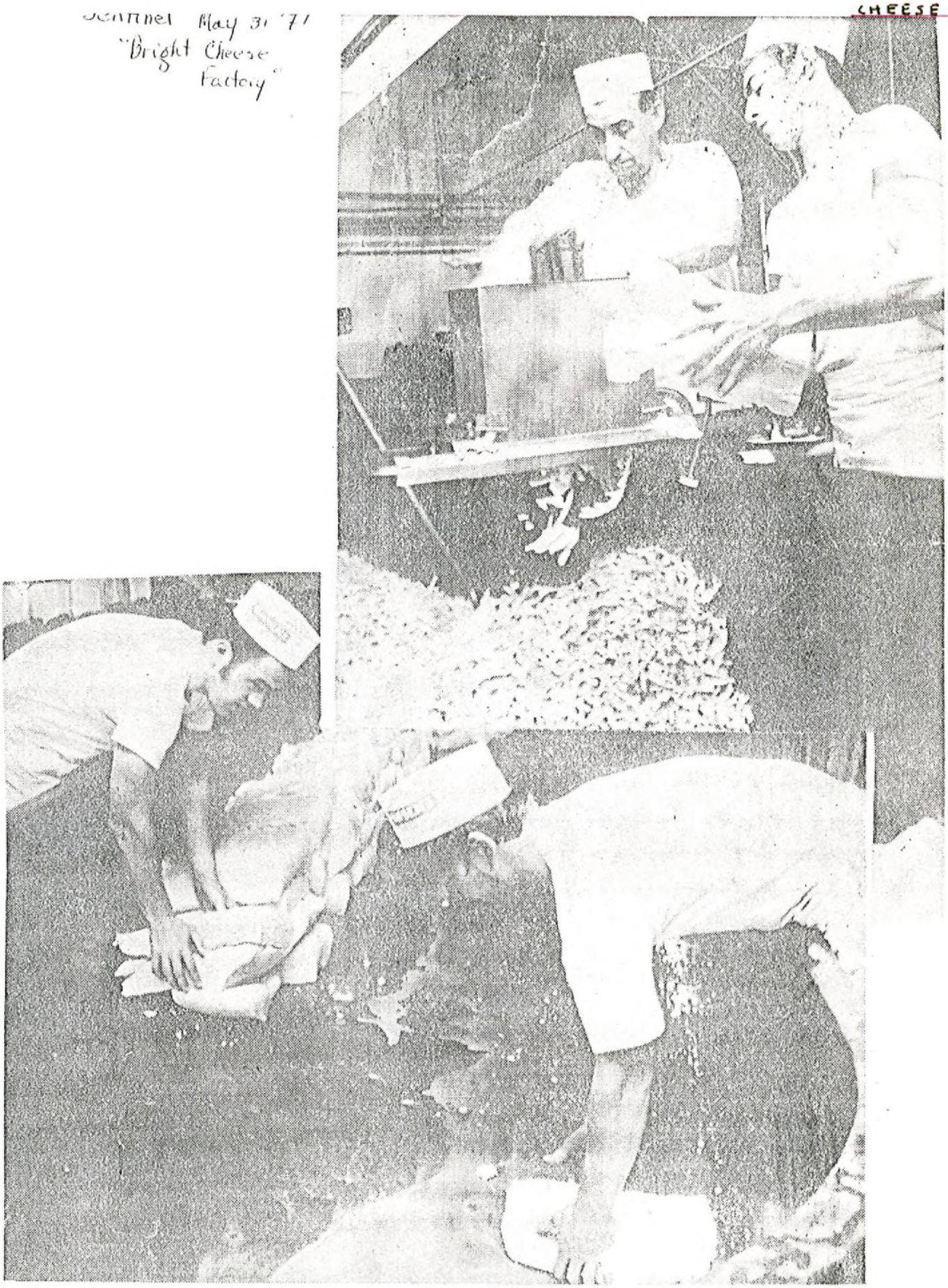
Mr. Smith said that the variety types of cheese his factory makes are usually sold for consumption right after they are made. He said that variety types don't require aging and would not keep for a long period of time.

The increasing popularity and demand for Bright cheese indicates a growing business for the small factory, but Mr. Smith fears that if quotas aren't changed to meet present demands, "milk production might go too low and farmers may go out of the milk business."

(Page 1 of 2)

SENTINEL REVIEW
May 31, 1971

Sentinel May 31 '71
"Bright Cheese Factory"



CHEESE - MAKING'S first step is the addition of cultures to encourage flavor and coagulation after which chunks (top photo) are cut and stacked by Ole Christensen, plant foreman and Dan Fleming in tanks then shredded into curds (bottom photo) by Wilson Capling and Al Capling. Salt is added to curds, thoroughly mixed and then cheese is put away for aging — the process which gives the finally quality of the cheese. (Staff Photos)

SENTINEL REVIEW
May 31, 1971

CHEESE

Family business...

'Cheese Mill' opens

It's a family business right in the heart of "The Cheese County" - The Village Cheese Mill in Salford run by Fred Gillis, his wife Goldie and son Scott.

Opening day for The Cheese Mill was August 15, and business has been steadily picking up. "I guess word has gotten around, now. We were glad it started a little slow because my son, Scott and I didn't know very much about what we were doing at first," says Mrs. Gillies. She and Scott run the store while Fred takes care of the buying.

"My husband really knows cheese," Mrs. Gillis said. "He'll cut open a cheese he's bought and say it's a nice clean one." Mr. Gillis has been in the cheese business most of his life. He started working summers for his uncle at the Pine River Cheese Factory in Kincardine when he was a young boy and recently had his own dairy business producing cheese and other products.

The Gillis family thought a long time before they opened their cheese outlet. They knew it would be a lot of work and with any small business, there's always the chance that it won't make it. Three months ago they bought a feed mill built in 1936 at the main intersection in Salford and began renovations on it. They now use two rooms in the mill for storage and the front room for the sales.

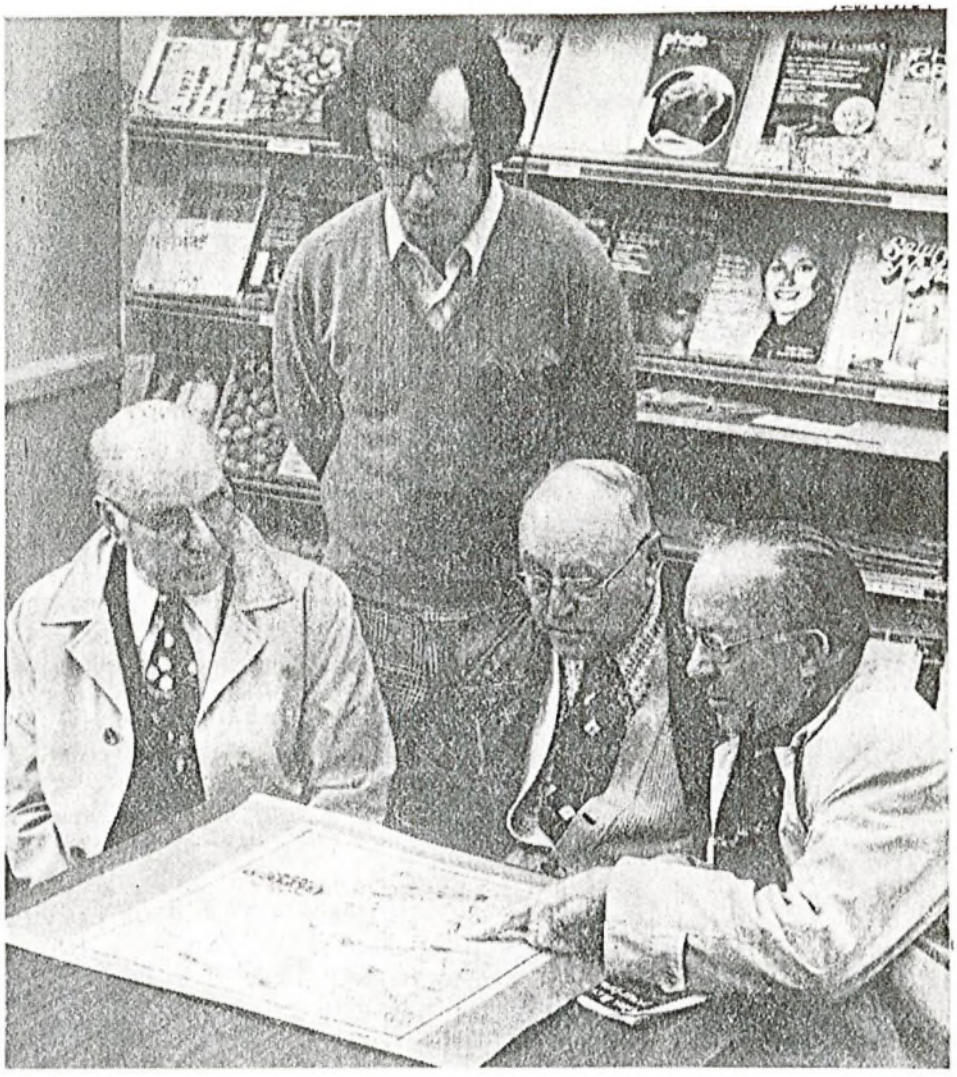
Reminders of the first days of cheese in Oxford County decorate the store. There are milk cans and stone butter churns and even an old box churn used in Quebec close to 100 years ago.

The cheese sold at the store comes from distributors in Tavistock, Atwood and Woodstock with a few imported cheeses on display for variety. "Most of our cheese is Canadian, but if the imports sell well we may get some more of them," Mrs. Gillis said.

Mr. Gillis has been involved with the Cheese and Wine Festival since its beginning and will be back again this year with his family and a display of the cheeses they sell at their store. Of course, samples will be available.

Ingersoll Times
September 18, 1974
INGERSOLL TIMES
September 18, 1974

CHEESE



Former area cheesemakers met with Local Initiative Project workers of Promotion Ingersoll Tuesday to discuss the layout and design of various styles of cheese factories. Studying an Oxford County map in the Ingersoll Public Library from left: F.A. (Bill) Boyes who operated the Crampton Cheese Factory on the Putnam Road; Harry Allison, former operator of the Verschoyle Cheese Factory, Russell Archer, operator of the Culloden Cheese Factory. Standing is researcher Grant Miles.

(Staff photo

Four former local cheese makers meet on project

Four former Oxford County cheese makers gathered Tuesday at the Ingersoll Public Library to contribute their expertise to the Promotion Ingersoll cheese factory museum project.

The group met with project researcher Grant Miles to discuss design plans for the museum which is to be built in Centennial Park. The building is being constructed under a $58,650 Local Initiatives Program grant.

F. A. (Bill) Boyes made cheese at Crampton, a small village about four miles south of Putnam, for approximately 30 years. He is now a resident of Ingersoll.

Russell Archer of Ingersoll operated the Culloden factory on the Culloden Road from 1947-1952 and had previously worked along with his brother, making cheese with Boyes.

Harry Allison of Mt. Elgin was cheese maker at the Verschoyle factory for many years. This factory had one of the highest outputs of cheese in the area.

Charlie Pickard of Ingersoll began cheese making in 1924 and was cheese maker for 19 years at Prouse's Cheese Factory south of Ingersoll.

Miles had with him a 1908 map of Oxford County which showed 48 cheese factories in existence at that time. The former cheese makers worked with the researcher identifying various factories and naming them where possible.

Also under discussion at the meeting was the placement of equipment in the museum to keep the setup as close to authentic as possible. The former cheese makers will be of great assistance with the project in dating pieces of equipment donated and identifying machinery and its specific use.

The museum project is interested in receiving information from anyone in any way connected with the early cheese industry in the county.

Promotion Ingersoll co-ordinator Nancy Barnes is at the office daily from 8:30 a.m. to 5 p.m. and anyone with information is asked to contact her at 485-5100.

SENTINEL REVIEW
March 23, 1977

Sentinel-Review CHEESE
Apr '77

Local Initiatives project capturing cheese history

Ingersoll has been famous for its cheese for well over 100 years and an ambitious local project now underway will preserve this heritage.

Promotion Ingersoll has received a $58,650 Local Initiatives Program (LIP) grant for the construction of a vintage cheese factory museum in Centennial Park.

The project was the brainchild of Sentinel-Review Ingersoll reporter Armita Janes. An advisory board of directors now oversees the implementation of plans which call for the museum to open during the summer of 1977.

Chairman of Promotion Ingersoll is Norman Greer; Edward Hunt is secretary-treasurer and other board members are Gordon Henry, C.A. Robins and Janes.

Cheese making first began in the Ingersoll area in the 1830s and the first co-operative cheese factory was opened at Norwich in 1864, marking the beginning of the modern dairying industry in Eastern Canada. The Canadian Dairymen's Association was founded at Ingersoll in 1867.

The museum will be constructed with materials obtained from an historic 130-year-old Ingersoll barn. The structure is located at the former Hislop farm on the 2nd Concession and Wellington Street South.

Workers at the barn site have removed all of the boards from the building. They are now engaged in treating the boards in preparation for construction at Centennial Park.

Members of the Western Ontario Cheese Makers' Association were enthusiastic about the establishment of the museum and have donated several pieces of antique cheese-making equipment to be on permanent display.

The following firms have offered equipment to the museum: Pine River Cheese and Butter Co-operative — old screw press; Walter Glitz Cheese Limited, Milverton — old agitator; Blanshard and Nissouri Cheese and Butter — wooden butter churn; Bob Quehl, Tavistock Union Cheese and Butter Ltd. — upright curd mill; Wallace Cheese and Butter Factory — old cheese vat.

The latest acquisition is from the Homestead factory, near Thamesford. The company has donated a curd press to the project.

The project has provided employment for nine persons to date, including a researcher. Material compiled from research collected will be documented and offered to schools, colleges, libraries and universities for their archives. This will provide a complete history of cheese making Ingersoll and Oxford County.

Researcher Grant Miles has enlisted the support of Clifford MacDonald, the on-site carpenter at London's Pioneer Village in Fanshawe Park. MacDonald, will act an adviser on construction of the building. Officials from Black Creek Pioneer Village have also been consulted on the project.

The site in Centennial Park was approved by Ingersoll town council Nov. 1, 1976, although a definite location for the museum has yet to be decided. It was thought that Centennial Park would provide easy access from Highway 401.

The town of Ingersoll is celebrating its 125th birthday this year and the opening of the museum will tie in well with the celebrations. Many citizens feel the project will provide Ingersoll with a very valuable tourist attraction.

Research is unearthing several interesting and humorous incidents relating to the cheese industry in general and also to Ingersoll's most famous production, the Big Cheese of 1866.

When the cheese was finally finsihed it was 6 feet 10 inches in diameter, 3 feet high and took 45 yards of cloth to cover it while being made. The cheese weighed 7,300 pounds and was exhibited at the New York State Fair at Saratoga in September, 1866.

The cheese was shipped to England and shown there at several exhibitions. After all of its travels, 300 pounds of it were brought back to Ingersoll and shared among the workers and other interested people. Despite the mileage the cheese remained very good to eat.

Information on the cheese industry is coming in to Promotion Ingersoll at a very good rate and anyone with any material to contribute is asked to call the office at 485-5100. Project bookkeeper Nancy Barnes is in the office from 8:30 a.m. to 5 p.m. daily.

Cheese production is still a part of Ingersoll's present with over 10,000 pounds of cheese going out of the Ingersoll Cheese Company annually. The company, in its 106th year, is the oldest continuous cheese packaging, processing and distribution operation in Canada.

The Cheese Factory Museum when opened will provide a valuable and informative link with Ingersoll's interesting contribution to Canadiar history.

SENTINEL REVIEW
April, 1977

A very early cheese factory was in East Zorra — much like the Harris cheese factory just outside of Ingersoll near what is now the Highway 401 overpass. It was in a building like this that Ingersoll's Big Cheese was made in 1866.

SENTINEL REVIEW
April, 1967

CHEESE

"Pioneer women play keyrole in early cheesemaking industry"

The pioneers who opened up Ontario land for farming worked long and hard hours to make homes for their families, but while the men were busily clearing the forests, the women were pioneering another area.

Women in early Ontario did not have an easy life. They were responsible not only for their homes but also for their family's food, clothing and in some cases, education.

It was a women who is credited with the first cheese-making in Canada and it was another woman who began the first cheese factory.

Lydia Chase Ranney came from good American stock. She was a descendant of one of three Chase brothers who came to the new country on the Mayflower in 1603.

In 1834 Lydia, her husband Hiram and their three children came to settle in southwestern Ontario near Ingersoll. Lydia brought with her a knowledge of cheese-making, learned in her native Massachusetts.

The Ranney family started out with three cows and Lydia made cheese in her home both for her family's use and also for sale in London, then just a small town.

Eventually the family owned a 700-acre farm and were milking 100 cows, a good portion of that milk going into the making of cheese.

Lydia is credited with being one of the first cheese makers in Canada. She was also the first recognized teacher in Oxford County, riding horseback to Hamilton to secure her teaching certificate. She taught school for five years and then gave it up to return to her home duties.

Cheese making was not an easy job and required a good deal of time as well as hard work. Ordinary or English cheese was the most commonly made variety in Oxford County. The cheese had to be made as soon as possible after the morning and evening milkings as there were no methods of keeping the milk fresh, especially in the hot summer months.

The first step was to kill a calf. Its stomach was taken out, rinsed off and dried to get rennet. This substance can be obtained from the stomachs of all mammals but claves were the only animal killed in quantity and therefore the most practical.

Sweet milk was then brought to blood-heat and a solution made from small pieces of the rennet added to make the milk curdle. The milk would separate when the curd formed. The whey was then drained off and the curd was cut up fine, seasoned with salt and put into a press. This action removed the balance of the whey and pressed the curd into a solid block of cheese. The cheese was wrapped with cloth and put away until it was cured and ready for use.

But cheese-making was only one of the responsibilities assumedly Lydia and women of her time. Women had to wear many hats in pioneer days. As well as being wives and mothers, they were also teachers, doctors (preparing medicines and gathering herbs for simple cures), tailors (making clothing for their families from their own homespun) and farmers (helping their husbands and sons to clear more land for farming.

The women also knitted stockings for their families, wove blankets and rugs to add warmth to their often drafty log homes, and maintained gardens to feed their families. Fruits and vegetables had to be preserved for the long cold winter months, and all baking, including the family's bread supply, was done by the women.

Lydia continued to make and sell cheese for many years to markets both in London and later in Hamilton and other centres in Southwestern Ontario. She also trained many young men from the area in the art of cheese-making, thus expanding the industry further.

Elizabeth Elliott's family had come from England and she too had learned to make cheese in her native country. She married another English descendant, Charles Wilson, and they purchased a farm about two miles west of the Ranney holding.

Elizabeth, or Eliza as she was called, started making cheese to help pay for the 200-acre farm she and her husband had bought. She began with her marriage dowry of two cows plus two cows her husband already had. With the acquisition of three more cows, Eliza set about making her cheese about a year after Lydia had begun.

As the cheese making operation grew, the Wilsons built a small factory on their farm and shipped cheese throughout the area.

A big powerful woman, Eliza had certain standards for workers in her factory and expected them to work as energetically as she herself did. A story is told of her disenchantment with one worker who was not going as fast as she thought he could. To emphasize her point, she grabbed hold of the man, lifted him up by the collar and threw him into the whey tank.

The pioneer work of Lydia Ranney and Elizabeth Wilson in the cheese-making industry is one facet of Oxford County's history which will preserved with a Local Initiatives Program (L.I.P.) grant this year.

Promotion Ingersoll has received a $58,650 L.I.P. grant to construct a vintage cheese factory museum. Area cheese makers and descendants of cheese-making families have donated old equipment used in the making of cheese and this will be installed in a museum setting in Ingersoll.

INGERSOLL TIMES
May 4, 1977

Sentinel Review CHEESE
May 14 '77

Cheese factory 'war', guards part of history of the industry

The shoot-out at the Red Star, early public relations ploys and shotgun guards on milk wagons were some of the by-products of the early cheese factories in Oxford County. Not only did the factories produce good cheddar cheese, they also produced some fascinating stories.

The old factories, numbering over 80 in the late 1800s, were gathering places for farmers bringing in milk for cheese-making. While all had their farm work waiting for them, many most certainly, had time for a brief rest and the exchange of choice bits of local gossip.

The Red Star Cheese Factory, scene of the now famous shooting incident, was located on the first Concession of West Zorra Township. The factory was built in 1866 and rebuilt in 1942 after fire destroyed the old building. The structure itself is still standing although it is not used now.

About 1888 a dispute over ownership of the factory between two brothers took place. The trouble arose over money loaned or invested in the factory and bad feelings soon erupted into further trouble.

One of the brothers hired a load of Ingersoll tough guys to go out and storm the factory to take it by force. Pistol shots rang out over the peaceful countryside and when the smoke had cleared, three men were wounded. One bullet hole remained in the old factory when it burned down. After the brief "war" things settled back into their harmonious ways once more.

One early citizen of Oxford County seemed to have up to date ideas about how to attract patrons to his cheese factory.

John Adams, one of Oxford's great characters, owned a large farm in East Nissouri Township. Adjacent to his fabulous "castle", built with stone walls one foot thick and containing huge marble fireplaces in almost every room, Adams built a cheese factory. Sadly, no trace of the castle remains today.

Adams was quick to see he needed more milk than his own cows could produce if he was to make a go of his cheese factory. To induce area farmers to bring their milk to him, he used various ploys. One of his schemes was to offer farmers metal pails to replace the wooden buckets they had used for many years. This type of progress certainly helped his public relations in the area a great deal.

Adams moved to Toronto in later life and continued to be involved with the dairy industry. He is credited with being one of the first men to offer milk for sale in glass bottles, a radical departure from the accepted practices.

The Maple Leaf Cheese Factory in North Oxford Township was a large concern with close to 100 patrons in the early years of this century.

The factory was the first co-operative establishment in North Oxford and in those times when the woods were still full of wild animals, it was deemed necessary to take precautions.

INDUSTRY FIRST

Milk was hauled to the factory and this job was let by auction, a first for the Ontario dairy industry. The haulers wore distinctive uniforms of red coats and caps, obtained from former militia bandsmen or disbanded soldiers. These men rode shotgun, so to speak, on the milk wagons, on the alert to the danger presented by bears and wolves in the forests.

Promotion Ingersoll, the Local Initiatives Program currently being carried out in Ingersoll building a replica cheese factory museum has been researching the cheese industry in Oxford County. Many interesting incidents and facts are being uncovered and these will be recorded in a history of the industry as part of the project's undertaking.

The museum is set to open July 2 and anyone with information concerning cheese factories is asked to contact the Promotion Ingersoll office at 485-5100.

SENTINEL REVIEW
May 14, 1977

Popularity of Ingersoll cheese can be attributed to salesman

By PEGGY GRAHAM

The widespread popularity of Ingersoll cheese both past and present can be attributed in part to the efforts of Edwin Caswell, travelling salesman and public relations expert for the Oxford dairy industry.

The Trowbridge, Wiltshire native came to Canada from England in 1850 at the age of 20. Prior to leaving Britain he was connected with an importing and exporting commercial house.

On his arrival at the village of Ingersoll he went to work for Barker and Browett at their general store on King Street East. It was while working at the store that he began his lifetime involvement with the cheese business.

Before the factory system was set up he bought cheese from private dairies for shipment to Toronto and other Canadian centres.

After Harvey Farrington opened the first co-operative cheese factory at Norwich in 1864, Caswell went into partnership with Adam Brown of Brown, Gillespie and Co., Hamilton. This company was the first to ship Ingersoll cheese to England. This was about 1865 and the shipment was prepared for transport from Ingersoll.

Caswell and Brown did not have smooth sailing in the early days of their partnership. Their first shipment of cheese was lost when the boat carrying it was wrecked and they had to meet a loss of $3,000.

Another drawback was the lack of suitable boxes to package the cheese in. He finally had to settle for remodelled barrels and these proved less than adequate as many of the barrels had split open or fallen apart when the consignment reached Liverpool.

A chance conversation at the Ingersoll railway station with the town's first mayor, Adam Oliver, soon resolved the merchant's box problems. The colorful Oliver immediately left for Buffalo where he purchased a box manufacturing plant which he had set up at his works in the town.

Brown and Caswell dissolved their partnership later and Brown went to England where he opened up connections for the dairy industry with many commercial houses.

According to an interview with Caswell published in a Special Dairymen's Issue of the Sentinel-Review, January, 1896, the work was not easy.

"The work was no snap. There was no government grant in those days and we just had to put our hands in our pockets and plank out our fifties."

In later years both the provincial and federal governments offered subsidies to the dairy industry.

Buying cheese also involved a lot of travelling on the less than perfect roads of the day. Caswell related to his interviewer, "First we had to go around to the factories and buy and then around again to box and weigh. There was an immense amount of labour connected with the business and very little money. We had to work day and night."

Competition between buyers was keen and complicating matters further still, insurance and freight rates were very high. Often cheese would lie for days on the wharves at Toronto, Hamilton or Montreal and it was difficult to inform a buyer when his shipment would reach him.

Caswell once went to England with a trainload of 29 cars full of about 11,000 obs. of cheese. This he sold in England within six weeks. In all he was to make 55 trips across the Atlantic furthering the interests of the dairy industry.

Perhaps one of his greatest feats was the exhibition of Canadian cheese at the Continental Exhibition of 1874 held at Philadelphia. This too had its problems as many area farmers were not anxious to relinquish their cheese for an exhibit.

Caswell and Thomas Ballantyne of Stratford had to go out to farms collecting cheese and in some cases had to guarantee the makers they would not lose anything on what was shipped to the exhibition. The display was a great success and added to the growing reputation of Canadian and Ingersoll cheese.

The tireless traveller did not restrict his activities to cheese. He was active in the Dairymen's Association of Western Ontario and served as its president four times. He retired to London, Ontario and ran a small retail business until his death in 1896. His old home is still standing on Charles Street in Ingersoll.

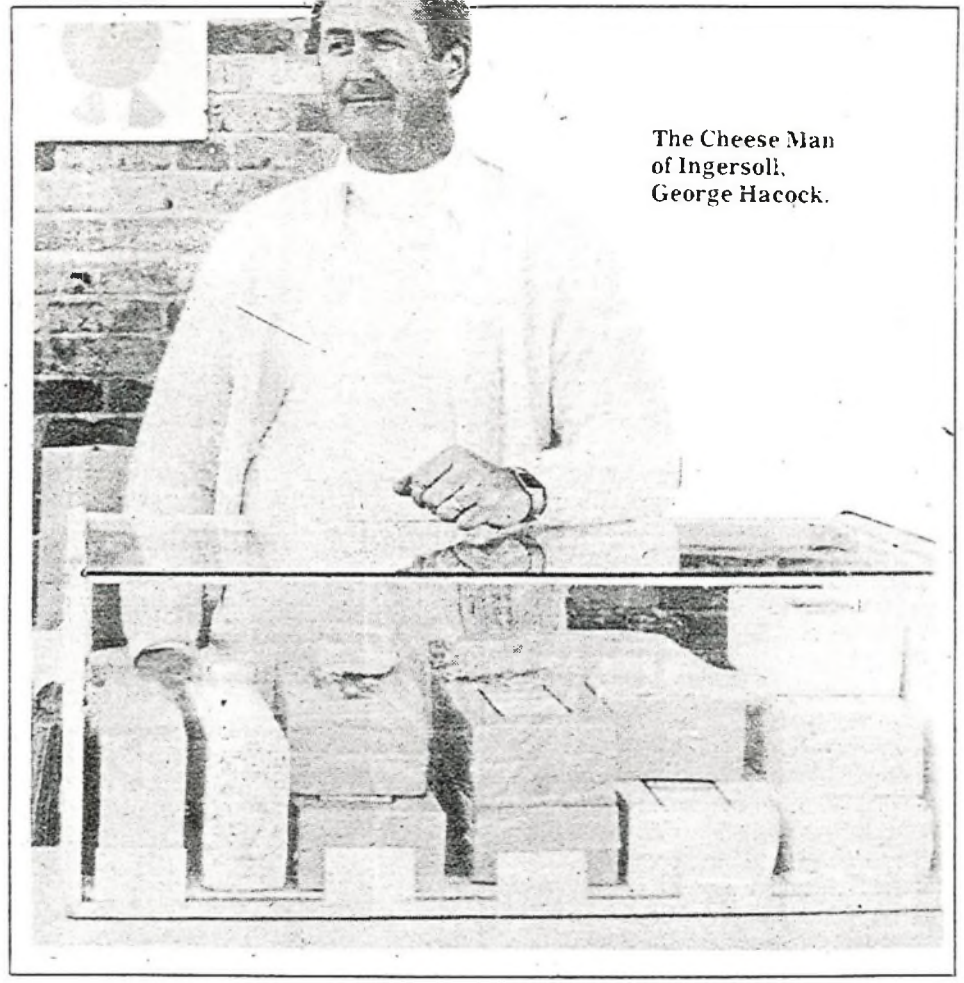
The history of the cheese industry in Oxford has turned up some interesting facts about life in early Ontario. The Ingersoll Vintage Cheese Factory Museum will be a showcase for the pioneer efforts of the industry in the county. The museum, funded by a Local Initiatives Program grant, is scheduled to open July 2.

SENTINEL REVIEW
May 28, 1977

CHEESE

Ingersoll's only 'Cheese Man'

By Marilyn Smulders



The Cheese Man of Ingersoll, George Hacock.

"It all started in 1979, in the latter part of the summer. I started selling cheese at the market; some pre-wrapped strips, and a few fresh cut slices of cheese," said George Hacock, known by Ingersollites as the 'Cheese Man of Ingersoll.'

"I didn't have a name at the time," he continued, "until two little old ladies with their bundle buggies came by and said, 'There's that cheese man again.' The name stuck and I just took it from there."

The name is now official. It is registered with the Department of Corporate and Consumer affairs; George Hacock is the Cheese Man of Ingersoll.

Every Saturday morning, Mr. Hacock sets up shop at the town's morning market. He brings a big bag of curds, a few blocks of cheese and plenty of smiles to distribute to his consumers.

Originally, when the market first started, there wasn't anyone selling cheese in the town, other than the grocery stores. Mr. Hacock, who is active with the Lions Club, thought the situation strange for a town whose reputation is built on the manufacturing of cheese.

"At that time, I didn't know mild or medium," he remarked. "The first week, I used a two foot section of someone's table. From there, things got bigger and bigger."

For George Hacock, being the Cheeseman of Ingersoll is somewhat of a responsibility. Besides having to provide a supply of good quality cheese to his public, he has to live up to a lot of the cheese making traditon of the area.

"There used to be a lot of people who had something to do with the cheese industry, Remnants of cheese factories can be seen all over the place."

"If anyone is from an old family from these parts, chances are their forefathers had something to do with the cheese business."

Mr. Hacock pointed out that his own home was built and occupied by the Mackenzies, who were a major cheese making family in days past. He has found evidence of the craft throughout his home and garage: such items as a cheese press and cheese boxes are some of the memorabilia.

"Ingersoll certainly has built a name for itself on cheese," Mr. Hacock related. "Even in the 1800's, Ingersoll was famous for cheese."

To supply his booth at the market, Mr. Hacock gets his cheese from various locations throughout the county, but ironically, none of his cheese comes from Ingersoll.

"I buy it from whoever gives the most economical price that I can pass on to my customers," he said, listing three Oxford County factories where he buys his cheese.

"If I can give my customers cheese at a fair price and keep them coming back to the market, then it is important -- it's important for Ingersoll."

Mr. Hacock finds selling cheese at the morning market to be "very rewarding."

"I've learned more about the cheese industry in Oxford County from standing in the market then I ever could have from a lecture," he said. "I've learned it first hand from expert old-timers. I learn history while they reminisce."

And, claims Ingersoll's Cheese Man, that's what the market is all about.

"It's really a talking place. A place to meet friends and do a little shopping at the same time."

What would George Hacock be doing on Saturday mornings if there wasn't cheese to sell?

"Oh, I'd probably sleep in until 9 o'clock, drink two cups of coffee and read the paper," he mused. "But, it wouldn't be the same."

Indeed, Ingersoll wouldn't be the same if there wasn't even one cheese man left!

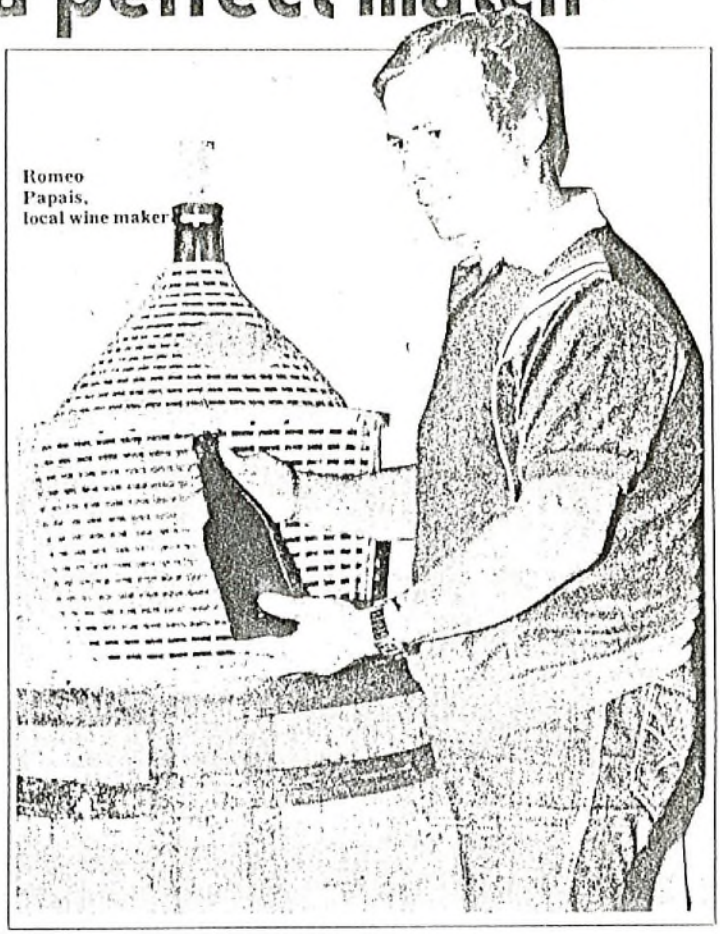
Ingersoll Times Sept 15, 1982

INGERSOLL TIMES
September 15, 1982

CHEESE

Wine and cheese a perfect match

By Laura Plumtree



Romeo Papais, local wine maker

Romeo Papais doesn't consider himself a wine connoisseur, but admits he likes a glass of wine along with his meal. Born in Italy, he explained, drinking wine is commonplace -- they even serve it in factory cafeteria's. But drinking wine, on a regular basis, can add up to quite a bit of money, so Mr. Papais solved the problem by making his own.

"I started making it a few years ago, approximately in 1974," he explained. "I was born and raised with it in Italy. Wine is food -- in small moderations."

Mr. Papais uses 70 per cent Canadian grapes in his wine, and the rest are California Concord grapes. "Canadian grapes have a tendency to be acidy, and not too sweet," he explained. The grapes give his red wine a tarty taste. The Californian grapes, he said, are sweet, and low on acide, and the combination gives a nice light red wine.

Mr. Papais uses a natural fermentation process. "I don't use any yeast, like wine industries do," he explained. "The industries can't take any chances, but I've been lucky so far."

The natural enzymes in the grapes allow the grapes to ferment at their own pace.

The grapes are taken out of his fruit cellar, he explained, and allowed to warm up to room temperature before he starts the process. "I crush them with the crusher -- they're not squeezed," he emphasized. "You don't want to crack any seeds or crush the stems. Some people take the stems out, but I don't bother."

From there, he said, the crushed grapes are put in an open barrel to ferment. "I fill them three-quarters to the top," he added. "They have to have room, to allow for fermentation."

The enzymes will go to work within six to eight hours. "CO-2 gas is released, which also releases heat," he explained. "If it gets too hot, it kills the enzymes. So I use a small barrel."

Twenty-four hours later, he said, he removes the stems and seeds. The juice goes into a vat, and an air-lock valve is placed on the vat to allow the CO-2 gas to escape.

"A low level of alchohol can easily be turned into vinegar," he said. "The air-lock makes sure no bacteria gets in that can cause this."

It takes about two to three weeks for fermentation to start, once the grapes are in the vat. The vat is filled completely, with just enough air for any expansion.

After about three months, Mr. Papais explained, the wine is siphened to get rid of any sediment. He does this about twice, he said.

"In commercial industries, chemicals are used to get rid of the deposit," he explained.

After eight months or so, the wine is bottled, and ready for consumption. "I like to keep a bottle for about two years, before I open it," he said. The bottles are capped, not corked.

He begins the process around Thanksgiving time, when the grapes are ready. "Usually, there has to be a couple of frosts," he said.

Mr. Papais said he learned how to make wine just from asking other people, and reading up on the subject. Some people use a concentrate of grapes, and yeast, but he stated he likes to know what is in the wine.

It may be called the Cheese Festival, but cheese and wine are two words that go together. And although everyone knows of the Cheese Company, few realize Ingersoll once boasted a wine factory.

Wright Sudworth of Ingersoll, began a cheese company when he was quite young. To accompany the cheese, he decided to make an attempt at the art of wine-making.

In 1855, he began growing grapes in the backyard of his Tunis Street Home. He then set up his own factory, producing locally made wine. At the same time, Mr. Sudworth owned and operated a saw mill in Sweaburg. He later closed it down and moved to Cincinnatti, Ohio, where he worked under Colonel Nicholas Longworth, learning more about grapes.

In 1859, he returned to Ingersoll where he continued producing wine and growing grapes.

Ingersoll Times

Sept 15th, 1982

INGERSOLL TIMES
September 15, 1982

CHEESE

Students assemble cheese history of Oxford

BY CHERYL STEWART

Ingersoll and area cheese factories will long be remembered in writing and pictures with a new brochure now almost complete. Students Sheri Savage, Heather Dickert and Mary Watt have been busy since June compiling information for the brochure.

With only two weeks left to complete the project, the girls are busy organizing their information. It will be handed to the Cheese Museum and historical committee, which will decide whether to print the information.

About 40 cheese factories will be included in the booklet as well as information on the Big Cheese, people who contributed to the industry, the families responsible for starting the local industry, general information, the cheese-making process, cheese associations and the Cheese and Wine Festival.

Throughout the summer, the girls spent plenty of time in libraries, the Cheese Museum, as well as doing personal interviews with cheese factory workers, owners and patrons.

Miss Savage, project supervisor, said information on some of the factories is sketchy but on others there are several pages.

"We have very little information on the Slawson and Riley Company, which was located in the old CPR station behind the Presbyterian Church on Thames Street North. We also don't know much about the Galloway Factory, which was in Beachville," said Miss Savage. "We have a lot of information on the Red Star Factory, the Homestead, Banner, Durham and West Oxford Industry Cheese and Butter Manufacturing Company."

With only four cheese factories left in the county, the girls feel this booklet is important to preserve local history. Miss Savage said at the peak of the cheese industry in the late 1800's and early 1900's, there were over 100 factories.

Once the information had been gathered the girls checked their sources as best as they could. "We have had to be very careful with all the information. We have double checked everything we could. If we couldn't check, we just had to accept it, but we have referred everything in the booklet to a source so people will know where the information came from," said Miss Savage.

Doing personal interviews was a lot of fun for the workers. "It was much more enjoyable than the library work," said Miss Savage, noting over 50 interviews were done during the

Three students have been working during the summer compiling information on area cheese factories. Their efforts should be published in a booklet which will be available locally. Left to right are Heather Dickert, Mary Watt and Sheri Savage.

industry to life and we hope to incorporate the human aspect into the book."

"I liked doing them," said Heather Dickert. "It was more fulfilling than going to the library and just reading about it. We could listen to the tone of their voice during the stories," she said.

The entire summer has proved interesting for all the girls. For Miss Savage, it is her second time compiling this type of information. However, it has been more interesting this time around because it involved her hometown. Last summer, she worked in Woodstock.

"I think these are great. I have learned so much, not just on cheese, but on other topics too," she said. "It has made me realize the importance of preserving history. There are so many little puzzles, and if somebody had kept that one piece of information, there wouldn't be a puzzle.

"There is also a lot of pride involved in doing a project like this. When I read things like Ingersoll had the first dairyman's association in all of Canada, it makes me proud," she admitted.

Fellow worker Miss Dickert agreed with her. "This had made me aware there must be a lot of towns like Ingersoll which don't have their history recorded. It has started me thinking what I can do in the future, career-wise, to do something like this. "It has been challenging, interesting, and frustrating at times putting all the pieces together. But mentally, it has kept me sharp," she added.

Miss Watt said she has benefited personally from working on the project. "I have found it really challenging. I have found it hard at times, but this is good because I have had to persevere, to push myself.

"I don't think I would have ordinarily been interested in cheese, but because I pushed myself, I have come to enjoy the job and now I am interested in cheese," she said.

The girls hope the booklet will be published sometime this coming year and will be available in the Cheese Museum and local libraries.

Ingersoll Times

Aug 17th, 1983

INGERSOLL TIMES
August 17, 1983

CHEESE

Cheestory

Hunting down the facts of local cheddar companies

To us it is a glorious theme,
To sing of milk, and curds and cream,
Were it collected, it could float
On its bosom small steam boat
Cows numerous as swarms of bees,
Are milked in Oxford to make cheese.

By GREG ROTHWELL
Sentinel-Review staff writer

They are little more than crossroads today, many of the small hamlets of Oxford County, but once they were vibrant entities in their own right, and their hub was the cheese making business.

"The cheese factory was one of the mainstays of the community," Ingersoll industrial commissioner Ted Hunt told members of the Oxford Historical Society Wednesday night, in a discussion of the early history of cheese in this county.

His own town is the one most often associated with cheese, and last century was known well in Great Britain thanks to its exported cheese products.

However all parts of the county were involved in cheese making from the early days, Hunt said. In fact the first known cheese factory was built by one T.H. Arnold in 1842 on the first concession of Blenheim Township, about a kilometer east of Princeton. Ironically that township was never to become known as a cheese making part of Oxford.

ON INDIVIDUAL FARMS

Many of the early cheese producing operations were on individual farms, and among the notable operations was the Ranney farm at Salford, which had 100 head of milk cows and records show that 240 tons of cheese were pressed there in 1861.

Hunt, referring to accounts and records unearthed while Ingersoll was preparing for the establishment of its Cheese Museum in 1977, pointed out the progression in the cattle population, from 150 head in the county in an 1812 census, to 939 head in 1830, then a jump to 5,767 in 1840 and a huge boost to 12,050 just 10 years later.

The first co-operative cheese operation was a factory established by a resident of New York state, Harvey Farrington, who settled in Norwich in 1864. The factory produced 10 tons of cheese during its first year of operation.

The establishment of the co-op spurred on other cheese makers, and the records show jumps in county cheese production from 160 tons in 1865 to 1,536 tons just two years later.

THE HARRIS FACTORY

Among the notable factories established during that period was the James Harris business, which was located just outside Ingersoll in an area behind where the Elm Hurst restaurant stands today.

Of course it was the Harris factory, with the co-operation of two other cheese businesses, which devised the greatest cheese promotion scheme in the county's history - the making of the Big Cheese.

TED HUNT
—say cheese—

Workers used 35 tons of milk back in 1866 to produce the monster, which in the end weighed 7,300 pounds, stood three feet high and was six feet 10 inches in diameter.

A brass band lead the wagons which hauled the cheese to the Ingersoll train station, where it was trained first to the state fair in Saratoga, N.Y. for exhibition and then to England, where it was displayed across the country.

Three hundred pounds of the cheese eventually returned to Ingersoll, for the edification of the workers that had made it, and for the town folk.

A FIRST MEETING

Reknowed as a cheese making centre, Ingersoll was the site in 1867 for the organizational meeting of the Canadian Dairyman's Association.

Like most everything else, the cheese making operations in Oxford did not withstand the ravages of time, Hunt said, and many small operations were purchased by larger operators, and the little cheese factories in now often forgotten crossroads on the map "just ceased to exist."

(Editors note: The doggerel quoted at the head of this story was the work of James McIntyre (1827-1896), the town undertaker who also became known as the Ingersoll "Cheese Poet." The editor of an anthology of McIntyre's work, published in 1979, reported that he "is said by many to be Canada's worst poet. Some consider him to be a serious contender for the title of worst poet in the English language." This is the concluding stanza to his notorious Ode On The Mammoth Cheese:

We'rt thou suspended from balloon,
You'd cast a shade even at noon,
Folks would think it was the moon
About to fall and crush them soon

Sentinel Review
SENTINEL REVIEW
March 31, 1983

CHEESE

Students recording history of Ingersoll

Ingersoll is famous for its historic cheese industry. And finally, all the information about it will be compiled in one volume.

The work will be done by three summer students over a 13 week period. Sherry Savage is the project manager and working with her will be Heather Dickout and John Noble. The project is possible through a $7,801 grant given by the Employment Development Branch of Employment and Immigration Canada.

"We're interested in preserving Ingersoll's history and preserving it before it is lost," said Judy Hayes, recreational director.

The three students will be researching cheese making by gathering information from Ingersoll, Woodstock and the University of Western Ontario libraries, and also the archives of Ontario. There will also be photography involved with the project as pictures of remaining cheese factories in the area will be taken.

Another part of the project is talking to people in the area, collecting their memories of the cheese business.

"By talking to people and getting their remembrances we would hope to gain a special insight into the cheese industry," said Mrs. Hayes.

The finished product will be a booklet.

"We don't have the funds to publish the book but there are other grants that could assist us," she said. "Hopefully this segment of the project will be completed by the winter."

Mrs. Hayes is pleased the town received the grant and that it is able to start what she feels has been overlooked too long.

"I'm very interested in history and I realize history can be forgotten. The history of any community is interesting and we're hoping to preserve a bit, specifically the history of the cheese making industry."

INGERSOLL TIMES
May 18, 1983

Cheese history project is started

BY CHERYL STEWART

Three workers who have been hired by the town to compile the history of cheese in the Ingersoll area, started the task on Monday. They spent the day organizing their material and had already gathered some research information previously done by other people.

Shari Savage, project leader, said the team is trying to set up contacts to do personal interviews, as well as using books. She said the information will be compiled into booklet form and the whole idea is to get as personal an angle as possible.

The team is looking for old photographs to be used in the booklet. As well, they will be taking photographs of old cheese factories and cheese related items for use in the book.

Miss Savage said the booklet will contain sections of prominent families, instruments, factories, cheese houses, and one miscellaneous section with various points of interest. It is hoped to have the booklet available at the Cheese Museum.

The workers have been hired under the wings of the Cheese Museum and Historical Committee. The project was made possible by a $7,801 grant under the Employment Development Branch of Employment and Immigration Canada. The other workers include Heather Dickert and Dess McCready.

Miss Savage has been involved in researching local history before, having compiled history for the Woodstock Library last summer. She feels this booklet will be a valuable asset for the community.

"Cheese is one of the founding industries in Ingersoll. The first cheese factory was in Oxford County, and something needs to preserve that history. There is nowhere in town where they have all that information in one spot that you can refer to easily. This will be a real asset to the town," she said.

The team hopes to use as many resources as possible, including the University of Western Ontario library and the Ontario archives in Toronto.

All the workers agreed the project is interesting and are looking forward to finding out more about the cheese history of the area.

Ingersoll Times
June 8th 1983

INGERSOLL TIMES
June 8, 1983

CHEESE

Town's heritage in cheese is being saved by students

Cows numerous as swarms of bees,
Or as the leaves upon the trees,
It did require to make thee please
And stand unrivalled, Queen of Cheese.

By GABE PERACCHIA
Sentinel-Review staff writer

INGERSOLL — Cheese has been an integral part of Ingersoll history. It inspired James McIntyre, a furniture merchant who lived from 1860 to 1906, to write poetry like the above stanza.

Cheese was also an economic commodity produced on farms and in factories in Ingersoll in the late 1800s to the early 1900s.

To preserve Ingersoll's cheese heritage, the town is sponsoring a research project this summer to collect as much information as possible on local cheese history.

With a $7,800 grant from the federal government, the town has hired three university students for the summer to compile a comprehensive history of cheese production in the community known as Cheesetown.

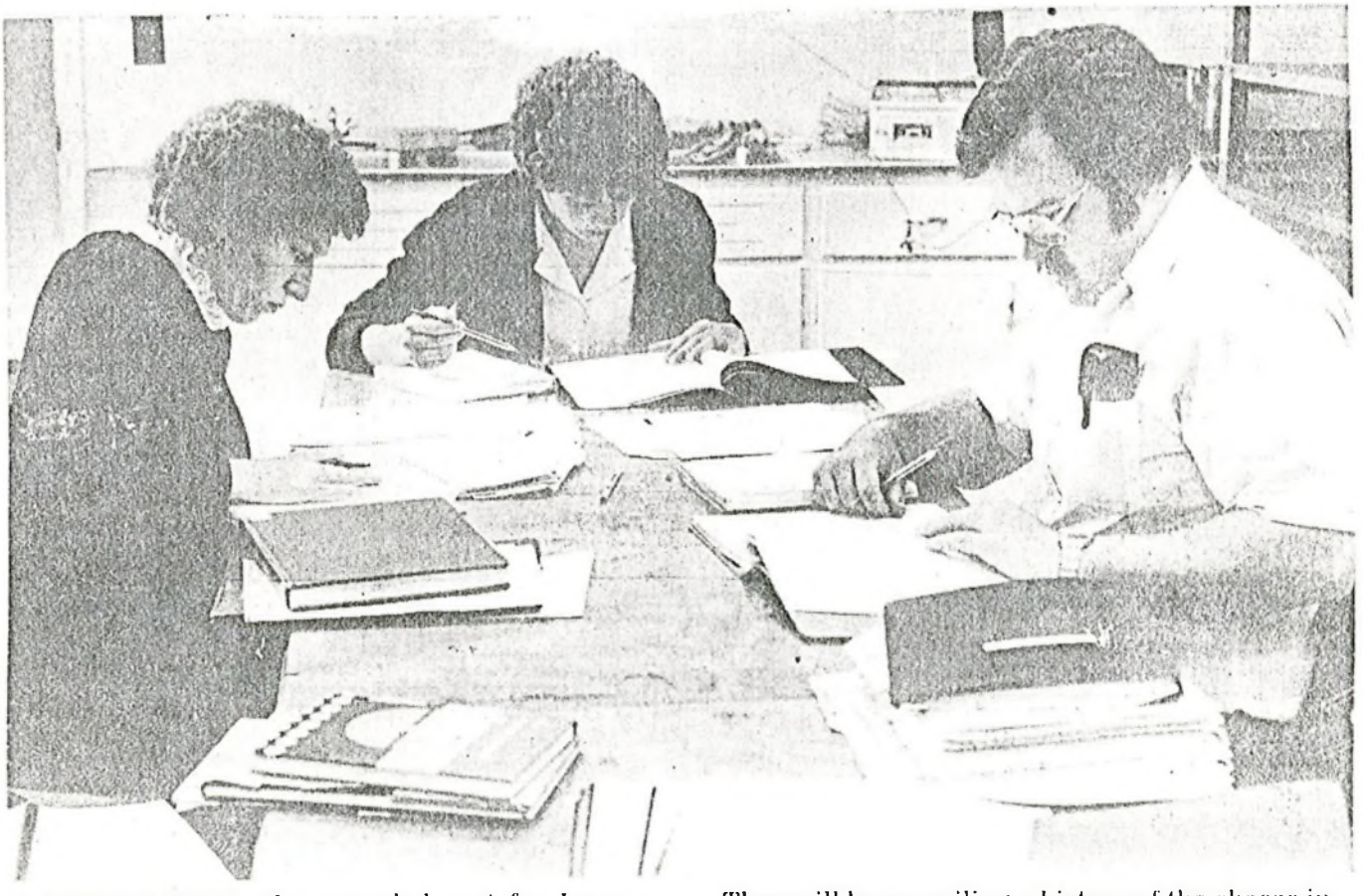
The three researchers started the project this week by examining existing research papers, books, documents and photographs related to the subject.

Project manager Shari Savage said the team hopes to discover the cheese history through several interesting angles. For instance, the final paper may have a chapter focussing on the prominent cheese-producing families such as the Harris', while another chapter details the implements used in cheese making, and still another chapter examines the cheese factories.

As one who grew up in Ingersoll, Ms Savage said there is a need for a compiled record of the cheese industry's history. "There is nowhere in town where all the information is in one place. It would be a real asset to local history courses."

On its first day at work, the group knew there have been about 90 cheese making operations in Oxford County over the decades. Some of them were mere farm operations while others were industrial ventures.

Heather Dickert is intrigued by the rise and fall of the cheese houses. "I want to find out why they grew, and then died so quickly." She is also interested in the human aspect of the story, wondering what motivated the great cheese-makers.



LOOKING INTO the recorded past for Ingersoll's cheese history, are, from left, Shari Savage, Heather Dickert and Dess McCready. They will be compiling a history of the cheese industry in Ingersoll. (Staff photo by Gabe Peracchia)

SENTINEL REVIEW
June 11, 1983

Ingersoll's early cheese history is revealed

BY MARILYN SMULDERS

Behind every successful man is a woman. Or is it the other way around?

Research of Ingersoll's early cheese history reveals that two women in particular were responsible for establishing the basis for a prosperous cheese industry.

The Ranney family settled near Ingersoll from Vermont in 1834. Lydia and Hiram Ranney purchased a 50-acre farm along an Indian trail that connected Ingersoll to the settlement of Port Burwell.

While husband Hiram increased his acreage from 50 to 700 acres, Lydia was busy making the first cheese ever produced and marketed in the area. Her fine cheeses were sold in the small pioneer settlement of London, and was also sent to an exhibition in Great Britain. All costs for the display were sponsored by Prince Albert.

But Lydia didn't spend all of her days making cheese. She was also the first school teacher in what is today designated as Oxford County. As a teacher, her skills as an excellent cheesemaker were passed on to her students.

The Wilson family was another of the founding families of the cheese industry. Today, many of the descendants of Charles and Elizabeth Wilson live on extensive dairy operations near Salford.

Elizabeth Wilson had the iron hand to direct the family operation. The first cheese factory of the area was established around 1843, employing over 20 people in its Culloden road location.

The Wilsons received their start with a few cattle. Elizabeth was given two from her father as part of a dowry, while Charles brought five more into the marriage.

A report by the late historian of Ingersoll lore, Byron Jenvey, describes the ambitious role taken by Elizabeth while the cheese factory took a foothold.

"She was a big, powerful woman who worked energetically and expected anyone else in her employ to do likewise. It is said that once when she thought one of the workers was not going fast enough, she picked him up by his collar and threw him in the whey tank."

The dairy and cheese operation of James Harris is perhaps the best known in Ingersoll. His homestead still stands; the gracious Victorian mansion, Elm Hurst has since been converted into a prestigious restaurant. But James Harris too owes much of his fortune to the influence of a woman.

Mr. Harris married Julia Ranney, daughter of Lydia. It seems that while courting his love, he picked up many of the tricks of the trade from the mother of his bride-to-be. Any other tips were given directly by Julia. The advice he was given paid off, and he oversaw the most prosperous of all the cheese factories. His mammoth cheese drew national attention when it was displayed in England and New York.

Harvey Farrington had three successive wives to support him while he established himself in Oxford County. A pioneer in commercial cheesemaking, Mr. Farrington opened a factory for production in 1864 on its Norwich location. It served the community on a cooperative basis and also exported cheese to centres throughout Great Britain.

Ingersoll Times
Sept 14, 1983

INGERSOLL TIMES
September 14, 1983

CHEESE

CHEESE

Few cheese factories in operation

Today, few cheese factories are inoperation. But, until the time of the Second World War, there was a cheese factory in every little hamlet in the area. Farmers brought their milk to centres in Mount Elgin, Crampton, Avon, Salford, Verschoyle and of course, Ingersoll.

On Verschoyle's main street, a dilapidated white-washed building stands. Earl Dynes, a former worker in the Verschoyle factory, remembers when the factory saw the traffic of farmers and customers alike. For Mr. Dynes, working in one of the area's cheese factories was almost like being a celebrity because of the tradition behind the cheesemaking craft.

"If you were working in the cheese business it would be almost like working for Air Canada now. We were sort of set apart. We had a job everyone knew about," remarked Mr. Dunes.

The 64-year-old Mr. Dynes started work at the factory in 1935. At 16-years-old, just fresh out highschool, he said he was grateful for a job in an environment where work was tough to get.

"There was just a tower of work to do," said Mr. Dynes, who started behind a scrub brush, and later learned to fire the boiler to heat the milk. As his experience as a cheesemaker grew, so did his responsibilities. Mr. Dynes was later assigned to grading the milk as it came from the farmer before it was used for cheese.

Hours at the bustling factory varied according to the season. During the summer months, the four or five workers in the Verschoyle factory worked seven days a week. In the winter, the milk supply slackened off and the workers came in every other day. On an average, the factory produced 30 85 pound cheeses per day.

Mr. Dunes said the Verschoyle factory was taken over by the Borden's company when it arrived in Ingersoll. In 1952, Mr. Dynes moved from his job at the Verschoyle plant to Borden's. After that time, small factories such as the one at Verschoyle served as receiving stations for the farmers to bring their milk, which was then transported into Ingersoll. Later, Verschoyle was again opened as a cheese factory when cheese yielded more profit than evaporated milk. It was a "real cat-and-mouse game," remarked Mr. Dynes.

In the years approaching his retirement, Mr. Dynes has seen the veritable extinction of area cheese factories. Larger companies, such as Borden's and the Carnation factory in Alymer moved in, pushing out the smaller businesses.

"What the farmers could get for their milk from the companies was more than the cheese factories could pay," he explained.

"Ingersoll is still famous for her cheese," he continued, "but it's all gone. These old buildings are just the remnants of what once was."

Mr. Dynes remains a lover of dairy products. At the Verschoyle factory, the workers made whey butter when the cream was separated from the whey. He recalled its unique taste.

"It had its own distinctive flavor and it was also brighter in color. Some people didn't like it, but I was born and raised on it."

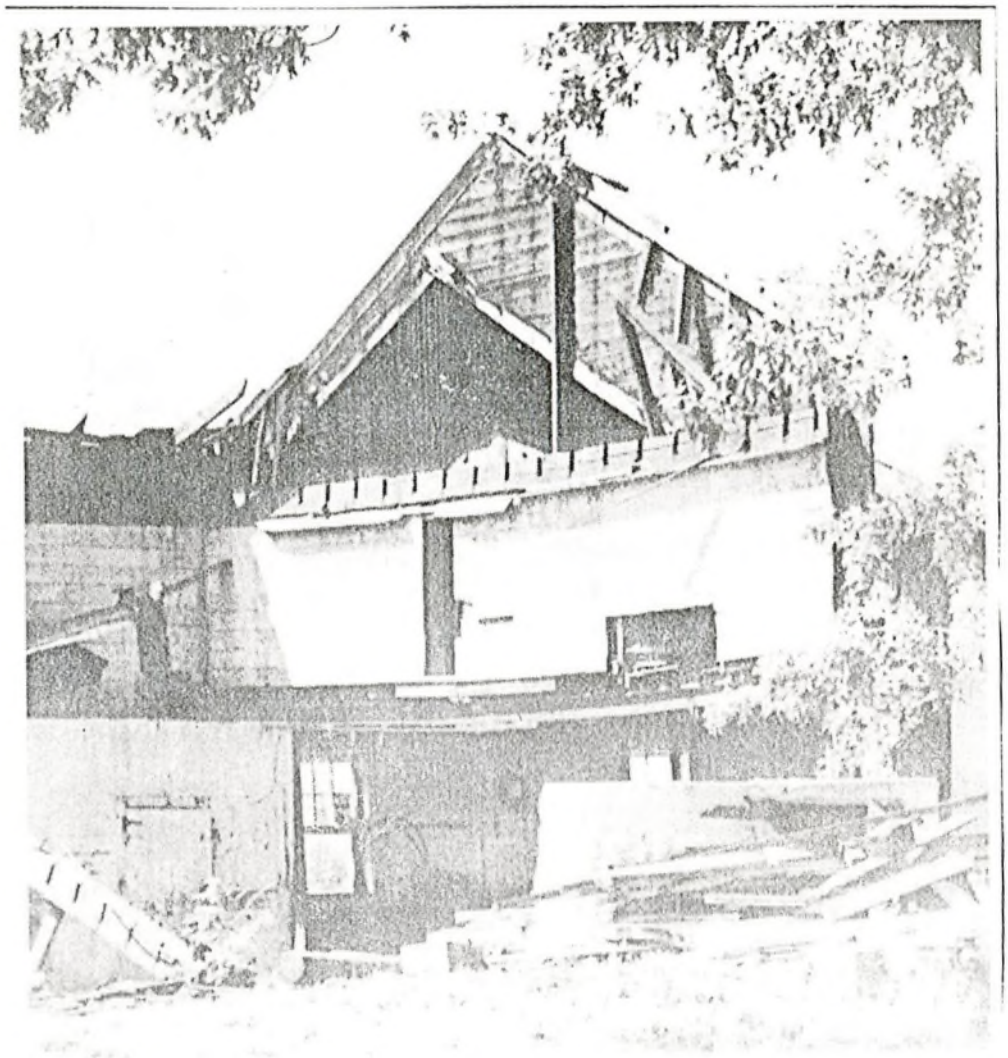
Today's array of cheeses delights Mr. Dynes.

"When I made cheese they didn't want anything but the routine flavor, or else it was bad. Now they have onion, marble, wine-cured, and a lot of flavors I haven't even tried. Cheeses seem better than when I was in the business; there's such a variety," he said.

The Cheese and Wine Festival looks back to when Ingersoll thrived as a cheese capital. Perhaps the town is trying to resurrect history with the celebration but as Mr. Dynes said, "I think it's great just to remind us that Ingersoll reigned as cheese town."

Ingersoll Times
Sept 14, 1983

INGERSOLL TIMES
September 14, 1983



Scattered rubble and a few memories are all that remains of the Verschoyle Cheese Factory. Cottage industries such as this one existed in almost every town and hamlet in the area, establishing Ingersoll as the cheese capital.

Ingersoll Times

Sept. 14, 1983

INGERSOLL TIMES
September 14, 1983

CHEESE

64-year-old Earl Dynes started working at the Verschoyle Cheese Factory when he was a teenager. "We were sort of set apart," said the retired cheesemaker, now a fishing enthusiast.

Ingersoll Times

Sept 14, 1983

INGERSOLL TIMES

September 14, 1983

CHEESE

Fire guts historic cheese house

By TIM GARDNER

What used to be known as the Homestead Dairy Co-op Ltd. (the old Thamesford cheese house) was destroyed by fire March 19.

Firemen from the Thamesford Fire Department and the Embro Township Fire Department responded to the fire at 8:45 a.m. Thursday. The old cheese factory was located just a few miles east of Thamesford on the 12th Concession of Zorra Township, just north of Highway 2.

Two men lived in the building but neither was hurt. Thamesford Fire Chief Joe Wallace estimated the damage to be about $100,000.

The cause of the fire was still undetermined Wallace said Tuesday.

Bert Nijenhuis, who owned and lived in the building, said the building was a total loss. Nijenhuis said that the fire quite likely started in the basement.

Nijenhuis was having breakfast Thursday morning when he thought he smelled something wrong. Originally thinking the fire was in his television set because there was smoke coming from behind it, Nijenhuis unplugged the machine. Then he tried to go down into the basement.

"I was almost driven back by the smoke," Nijenhuis said. "The smoke was so dense that when I found the phone (to call the Fire Department) I couldn't see the dial. I almost choked to death."

"The fire was not so much a hellfire as a smouldering process," Nijenhuis said.

Four fire trucks responded to the fire and somewhere between 12 and 20 firemen were involved in fighting the blaze Nijenhuis said. The original blaze lasted until 5 p.m. Thursday.

Nijenhuis said the fact that the building was insulated with wood shavings and cork made the fire difficult to put out.

"The firemen left at 5 p.m. because they thought they had licked it," the owner of the building said. "I was worried that the oil tank in the basement might still have oil in it. Then I saw the flames going straight up. When the Fire Department came the second time, the fire was in full flame again."

Nijenhuis said the firemen arrived somewhere between 8-9 p.m. Thursday night and didn't leave until mid-night. Some firemen came around the next morning, Nijenhuis said, to make sure the fire was really out. Nijenhuis said one fireman told him that 20 tanks of water had been pumped on the first fire.

The old Thamesford cheese factory was built in 1932. It was destroyed by fire last Thursday. Damage is estimated to be $100,000.

Although the building's owner lost most of everything he owned in the fire, he was able to pull his tenant's motorcycle to safety from the burning basement. Alex Hartley, a bachelor in his twenties, lived in a basement apartment in the house adjoining the old factory. He was at work when the fire broke out.

Nijenhuis said Hartley was happy the motorcycle was saved because it was the only thing he didn't have insured.

The owner of the building said that whether he built on the property again would all depend on his insurance settlement. The building was insured.

"I'm staying with friends now but I can stay in my camper van that I also use for business for a few weeks," Nijenhuis, who is a sign painter, said.

"I may have lost everything but at least I saved my pussy cat," the single man said. "I love that beast," he said.

Ingersoll Times
March 25, 1987

Oxford County Home of First Cheese Factory

Making the First "Mammoth Cheese" — Conditions Today and Sixty Years Ago

In a recent issue of the Family Herald and Weekly tar, Mr. James A. Crawford of Ingersoll, describes he early days of cheese making in Oxford County and pictures in interesting fashion the making of Canada's first "mammoth cheese". The historical facts connected with the beginning of the cheese industry in Canada are well worth recording here.

According to the assessment roll of 1812 there were 150 milk cows in Oxford County. In 1830 this number had increased to 939. Ten years later the number was 5.767 and in 1850 the assessment roll showed 12,050 milk cows in Oxford County.

As far back as 1830 there were farmers making cheese in their home dairies and for trade with merchants. Hiram Ranney of Dereham Township commenced making cheese from three cows. In a few years' time he had 30 cows, with Mrs. Ranney making the cheese in their home dairy. Mr. Ranney kept on increasing his herd until he was milking 100 cows, marketing his cheese in Brantford and Hamilton where he always obtained a ready sale for the product. In the "fifties" there were a number of other farmers in Oxford county making cheese in their home dairies from 30, 40 and 50 cows. The Ranneys, Harrises, Galloways and many other farmers were making cheese quite extensively before 1860.

The First Factory

While the factory system of making cheese was seriously considered about this time it was not until 1864 that the first cheese factory was built. Harvy Farrington of Norwich township built and equipped a factory for manufacturing cheese and opened for business on June 10th of that year. He made 15 tons the first season. The quality was satisfactory and the product was shipped to England. Mr. Farrington's factory plan aroused much interest and brought others into the business. In the spring of 1865 Hiram Ranney, James Harris, George Galloway, John Adams and others in Oxford County built factories and operated them that year, making about 40 tons which was sold to buyers for the English market. The year 1866 opened with every prospect for a profitable year in the cheese trade and many factories were built in the county that year.

Then came the making of the "Mammoth Cheese. That, within two years after the first cheese factory had been opened up, an undertaking of this magnitude was contemplated shows the rapid progress made and the enthusiasm and enterprise demonstrated by those engaged in the business. An organization known as the Ingersoll Cheese Manufacturing Company of Oxford County was effected for the purpose of making the largest and best cheese that had ever crossed the Atlantic ocean for the English market. (It is well to remember that the factory plan of making cheese had made considerable headway in New York State at that time and the output exported to Britain). Evidently the cheese pioneers of Oxford County decided to show the "Yankees" a thing or two—hence the making of the "mammoth cheese."

This illustration shows the mammoth cheese made at Ingersoll in 1866 by Robert Facey, Miles Harris, Warren Schell and Jas. A. Crawford. The men marked in the picture are: 1, James Harris, owner of the factory; 2, William Ranney, the first cheesemaker in Oxford; 3, Daniel Phelan, the man who financed the undertaking. 4. Professor X. A. Willard, of New York State, who aided materially in advancing the cheese industry of Ontario in its initial stages.

MR. JAS. A. CRAWFORD
The writer of the story. From a photograph taken in 1865.

Making the Big Cheese

At any rate the objective of the Oxford dairymen in undertaking the task according to Mr. Crawford, was to firmly establish the cheese trade between Canada and Great Britain. Plans were fully made in 1865 for making the big cheese in 1866. In the early days of June, Hiram Ranney, James Harris and George Galloway, factorymen, arranged to all make cheese the same day. This cheese was made and put to press in each factory. It was made into 60 lb. cheese and pressed for 48 hours. These cheese were then taken to the Harris factory, put through a curd mill and cut into small cubes in order that the curd could be properly salted to insure its safe keeping and proper curing. When well salted it was put into a large steel hoop. When filled the cheese was put under a pressure of six large screws that when tightened exerted equal pressure on all points at the same time. The big cheese was kept under pressure for eight days. After that it was turned over twice a week by a mechanical contrivance made for the purpose.

Robert Facey, who learned cheese making with Mrs. Ranney was the head man in making the big cheese, assisted by Miles Harris. Of those who took part in making and shipping this mammoth cheese away back in the "sixties" three are living at the present time—Miles Harris, 86 years of age; Warren, Schell, aged 80; and James A. Crawford (the writer of the article) now 84 years of age.

Shipped To England

The cheese was shipped from Ingersoll on August 23, 1866 to the New York State Fair held at Saratoga, where it was on exhibition for several days. It was shipped from Saratoga to England where it arrived in good condition and was shown in a number of parades and parks and finally sold to a cheese merchant of Liverpool. James Harris and Daniel Phelan, who went to England with the cheese, brought back 500 pounds for distribution among those who had h a hand in its manufacture. All found it to be a superi quality, which was satisfactory to the company financed the project and particularly to the four who made the cheese namely: Robert Facey, I Harris, Warren Schell, and James A. Crawford Oxford boys, who learned cheese-making in Oxt home dairies.

The shipment of this mammoth cheese evident had the desired effect in advertising Canadian pr ducts in the British market. At any rate cheese making developed rapidly and Ingersoll soon became noted as the cheese centre of Canada and Oxford as the pioneer county in the cheese and dairy industry. In a very short while Canada was shipping over 300,000 boxes of cheese annually to the British Market.

Today and Yesterday

Contrasting dairy conditions in Oxford County at that time with conditions today, Mr. Crawford says:

"Most farmers at that time kept from five to fifteen cows valued at about $15 per cow. The cows were very poorly taken care of during the winter months, and farmers had not learned the necessity of taking proper care of their herds and milking utensils. Milk arrived at the factory in a very poor condition, which made it impossible to make a first class article of cheese. We had no cheese instructor in those days and we had to prepare our own rennett from calves' stomachs. Also we had to prepare our own coloring from Annato paste. Today farmers have herds of from 10, 20, 30 and up to 50 or more, which are valued by the bunch at about $100 a cow. They have learned how to take good care of their milk so that it arrives at the factory in first class condition. The cheese maker, therefore, has little trouble in making a first class article of cheese."

Mr. Crawford states that on July 9, 1867, a meeting of cheese makers in Oxford County was held in Ingersoll, for the purpose of considering the advisability of organizing a dairymen's association.

EXERT CAUTION WITH CLOVER PASTURES

Caution should always be shown in turning cows or animals of any kind out to pasture on clovers of any kind. A wise plan is to accustom animals to them by degrees for a few days before allowing them unlimited range. Special care should be exercised in regard to alfalfa and sweet clover. Recently a farmer in Middlesex county lost several young animals when they were turned on sweet clover without any previous feeding in the barn. While bloating from eating too much clover can be relieved by making an opening in the abdomen between the last rib and the thigh bone, there is always some risk about it. Besides there is always the danger of the bloating having gone too far and causing the death of the animals, as in the case cited above, before it is discovered.

To be on the safe side accustom animals to clover pastures by degrees.

ARE NECESSARY

Producers' organizations are neecssary and must be strong, loyal, and particularly well informed as to price setting forces if the bad results of lack of harmony with distributors and destructive competition through bad bargaining methods are to be avoided.—J. B. Hoodless.

FILE - Ingersoll General History

ronto, Hamilton, London, Brantford and Guelph markets. Not only was their cheese popular at these centres but they continually won top prizes at all the leading fairs.

The Ranneys saw a bright future in the cheese industry and undertook to teach the trade to others. This was to their advantage, and to their neighbors. It was originally considered a woman's job to tend cattle. The word "daughter" in ancient times meant milkmaid. With over a hundred cows to milk by hand it required a number of extra hands, so the Ranneys got their cows milked and the girls were taught to make cheese. The type of cheese made in the home was later referred to as Cottage Cheese. It grew in popularity and in 1861 - Oxford exported 400,000 lbs. of this type of cheese.

FACTORY

It was only natural that the cheesemakers in the United States would view these figures with envy, as it was cutting into their trade. The British Isles became one of the biggest importers.

One of these makers, Harvey Farrington, decided that there was "Gold in them thar farms of Oxford" and came to Oxford in 1863 to look the situation over. He was pleased with what found and returned home to sell his factory. The following year he returned to Norwich and established a factory in the heart of the Quaker settlement on Quaker Street. This was the first cheese factory in Canada and was known as the Pioneer Cheese Factory. It opened on

British Trade Fair. Therefore the one aim and purpose was to firmly establish a market for Canadian cheese in England.

Plans were made in 1865 for the making of the cheese in 1866. In the early days of June, Hiram Ranney, James Harris and George Galloway all arranged to make cheese on the same day. This cheese was made and put into the press at each factory. It was in cheese weighing 60 lbs. each and remained in the press for 48 hours. Then all lots of the cheese were taken to the Harris factory which was located just south of the corner of the second concession and what is now No. 19 Highway in West Oxford. The well for this factory still remains. The Harris home still stands and is that large house overlooking Highway No. 401 at the Ingersoll and Tillsonburg overpass.

When the cheese arrived at the Harris factory it was cut into small pieces and thoroughly salted. This process was under the watchful eye of Robert Facey, the head cheesemaker for the Harris Factory. He had learned the trade with Hiram Ranney and was considered to be one of the best. When the salting was completed it was all put into a large metal hoop. When it was filled with the cheese, pressure was applied by six large screws each of which was tightened the same amount. Constant pressure was kept on the cheese for eight days. The cheese was also turned every two days by a special mechanical device made by James Ireland of the Galloway (West Oxford) Factory. The finished cheese weighed 7,300

that he refused to let them land it at his port. The captain became frantic and pleaded with the Mayor claiming that his crew had threatened to mutiny if it remained on board. He also claimed that sharks had never left the wake of the boat, patiently waiting for it to be thrown overboard. The Mayor refused and, holding his nose, left the ship.

The captain then demanded that the leader of the party travelling with the cheese, a Mr. Caswell, give permission to dispose of the cheese to the sharks. Caswell replied that if he wanted his pay for the job then he would have to deliver the cheese on English soil or return it to Canada. Between Caswell and the captain a plan was conceived to smuggle the cheese into England at Chatham. Here Caswell took the manifest and the captain made arrangements for docking his ship. Claiming he had missed the tide he had little trouble getting docking facilities. Meanwhile Caswell was applying to customs for permission to unload 7,000 lbs. of Canadian Cheese. He never mentioned that it was in one piece so no curious onlookers arrived on the scene. Immediately the cheese was unloaded the captain and his crew headed for the open seas hoping for a good breeze to remove the odor.

WELL RECEIVED

Whether this is true or not one cannot say but when the cheese arrived at the British Trade Fair it was well received. After it had been viewed by all the cheese lovers of the British Isles, the secretary of the fair suggested that they

here in Oxford. Another favourite of recent years had been the Mazzeralla cheese made at Uniondale. It is sharp and salty, usually grated and used for Italian dishes such as pizza. Approximately 200 tons are produced each year.

While most of the cheese made is Cheddar, it is not aged to become the finished product. Instead it is ground into paste, mixed with butter or cream along with a few special ingredients plus some good aged cheddar to form one of many types of processed cheese such as the famous Ingersoll cream cheese. The man who developed this process was a Canadian. He was J. E. Kraft whose products today are almost a legend among housewives.

During the Second World War cheese making still remained an important industry in the county. Since that time the trend has been away from the cheese and more towards whole or processed milk products. The factories are closing until new Bright, German Union, Cassel, Tavistock and Uniondale are the only factories operating. In the Ingersoll area where at one time such names as the Galloway Factory later West Oxford, The Maple Leaf, The Red Star, Dunns, Burnside, Cold Springs, Cherry Hill, Prouses were famous for cheese and now only a very few of them even receive milk for the processing plants at Ingersoll Tillsonburg or Beachville.

While the Tavistock cheese factory did not participate in the making of the 'Big Cheese', it did have a cheesemaker there in the late 1800's who contributed much to the cheese in-

recent terms between 1872 and 1891. He was then appointed first honorary president of the association.

With an industry like this a great many smaller businesses benefit financially. These are the industries that supply them with cheese boxes and cheese making equipment. Quite often it was necessary to import a lot of the equipment for new industries but as Oxford was a leader in the cheese making field much of the equipment was designed by local cheesemakers and made up at local factories.

The cheese boxes were made in just about every community. The last of these box factories was the Kintore plant. It continued to make boxes as long as there was a market for them. In this connection it is noted that as early as 1867, R. Whitelaw was advertising in the Oxford Gazetter as the Oxford Foundry and Machine Shop makers of cheese presses, screws and hoops. In 1874 L. F. Bungay of Norwich was advertising the Oneida Cheese Vat in the Canadian Farmer. In 1867 J. X. Noxon of Ingersoll was making cheese equipment and in 1868 D. Harris of Ingersoll was advertising a curd drier of the large sink type for sale.

These are just a few of the local manufacturers. Some of them only lasted a few years while others entered the field later, as did W. Baird and Sons of Woodstock, who made power agitators in 1892.

Today, like the cheese itself, very little is made for the industry here in Oxford. Time marches on and it appears as if the cheese is moving with it.

London Free Press CHEESE
Sat. Sept. 23 1967 p 20

FILE - INGERSOLL CHEESE

Oxford's high cheese tossed on the high seas

By Art Williams
and Helen Wallace

Tourists pass by a replica and chuckle at the ingenuity of three men who decided to build "the largest cheese" in the world - - weighing 7,300 pounds - - but it's been a forgotten incident for almost 100 years.

James Reaney changed the chuckles to guffaws this summer in his "Colors in the Dark", which played at Stratford's Avon Theatre. He devoted an entire segment of his play to the dairymen's public relations gimmick.

Actor Sandy Webster, rolling a huge cheese-like prop on stage, began reciting James McIntyre's "Ode on a Mammoth Cheese", which begins: "Hail to thee, oh, queen of cheese".

LONDON FREE PRESS
September 23, 1967

IT weighed 7,300 pounds, boasted a diameter of 21 feet, was well-aged and almost caused a ship's crew to mutiny.

The world's largest cheese, manufactured in Ingersoll in 1866, was crossing the Atlantic for the British Trade Fair in London, Eng., and its promoters were determined the cargo would get an official welcome.

On board marched the Lord Mayor of Liverpool and his party, and the cheese was brought from the hold to rest on the deck. The stench became so strong the mayor ordered the harbor master to remove the ship from harbor and dump the cheese on the high seas.

Only the captain's pleas that his crew threatened to mutiny, and hang him and the cheese to the yardarm if it remained aboard another day, saved the colossal cheese.

IT survived to be hailed as the sensation of the age and even inspired a poet. James McIntyre, to write "Ode on the Mammoth Cheese."

Quoted in one of the scenes in James Reaney's "Colors in the Dark", which played this summer's Stratford Festival at the Avon Theatre, the poem reads, in part:

"We have seen thee, queen of cheese
Lying quietly at your ease
Gently fanned by evening breeze
Thy fair form no flies dare seize."

The cheese, part of their advertising scheme, was manufactured by the Ingersoll Cheese Manufacturing Company of Oxford County, a group formed by Hiram Ranney, of Salford, and James Harris, of Ingersoll.

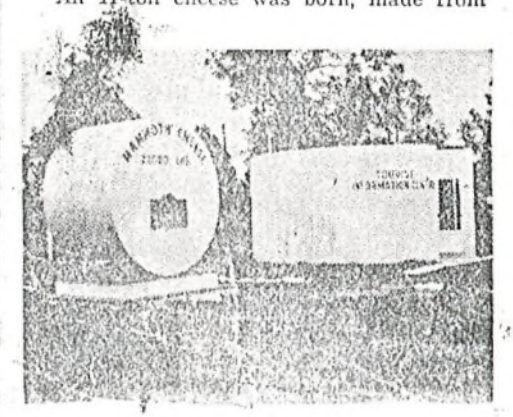
The cheese industry then was centred in Oxford County, and by 1867 there were 36 factories in Oxford and 235 in Ontario.

The large cheese was pressed for 48 hours, cut, salted and placed in a large metal hoop. Equal pressure was maintained for eight days and the cheese was turned twice daily.

Before its appearance in London, Eng., it was exhibited at Toronto and the New York State Fair at Saratoga, N.Y.

BUT the huge cheese inspired a game of dairy-oneupmanship between competing Western and Eastern Ontario associations. In 1892 the Dairyman's Association of Eastern Ontario at Perth decided to display a cheese at the Chicago World's Fair larger than any one manufactured previously.

An 11-ton cheese was born, made from 207,200 pounds of milk (equal to a single day's production from 10,000 cows).



The curd was started in several factories and it took three days to gather enough. When it was ready for the press, it was loaded into milk cans and taken to the CPR freight yards at Perth, where a giant press had been erected to accommodate the hoops for the cheese.

Twelve heavy jack-screws applied pressure to the curd for three days. The finished cheese measured 28 feet in circumference and six feet high. It required 200 tons pressure to make the cheese perfectly solid. The packaged weight was 26,000 pounds.

The mammoth cheese, along with four others each weighing 1,000 pounds, was transported to Windsor, then to Chicago, where it became a feature attraction at the 1893 fair, along with the Mighty Men of Zorra tug-of-war team.

The cheese won the exposition's diploma and bronze medal, but while on display on the second floor of the exhibition building, it crashed through to the ground floor one night.

A cheese merchant from England, A. J. Rawson, purchased it and took it back to his country.

The two large cheeses helped secure Canada's position as one of the world's leading cheese-making nations.

INTRODUCED in Ontario by the United Empire Loyalists, the cheesemaking industry grew until export before the Second World War amounted to 280,000,000 pounds a year. Today less than 10 per cent of this is exported. At home the per-capita consumption has reached a high of eight pounds a year.

Perth honors its big cheese with a replica, next to a tourist information bureau, while Oxford County has a historical plaque on a site overlooking the Harris cheese factory, just off Highway 401 at Ingersoll.

The Canadian cheese industry in 1861 produced 2,787,000 pounds, with Oxford the leading producer at 400,000 pounds.

LONDON FREE PRESS September 23, 1967

BIGGEST YET

This was the first time that a cheese of this size and weight had ever been made and a special lumber wagon was necessary to draw the cheese from the Harris Factory to Ingersoll.

It was shipped to the New York State Fair at Saratoga, N. Y. Following the fair it was sent to England. Refrigeration was unheard of at that time and the trip was long.

This allowed the American producers to start numerous rumors which found their way back to Oxford The strongest rumor claimed that the cheese was spoiled on the high seas and the crew refused to operate the ship if this rotten cheese remained aboard. It was, so the story goes, thrown overboard.

Despite the rumors the cheese did arrive in England as planned and was a colossal success.

After the British Trade Fair it was sold to British Cheese merchants. Within a few years, and before the Perth Mammoth Cheese was manufactured, Canada was shipping 3,000,000 boxes of cheese to England annually.

THE PERTH CHEESE

Canada began to realize the possibilities of the dairy industry and the cheese industry spread. In 1865 Ketcham Graham opened a factory in the Belleville area for the first factory in Eastern Ontario.

By 1867 there were 235 cheese factories in Ontario. In 1880 the cheesemakers started to cheddar the curd. This was entirely different to the process used in the making of the Big Cheese of Oxford.

To cheddar cheese it is necessary to add bacteria known as culture to aid in the fermentation of the milk. To thicken the milk an extract known as rennet is added.

This is made from the fourth stomach of a calf. When the milk and additives reach the jelly stage it is cut into small pieces to allow the curd and whey to separate.

This is known as the cheddaring process After the whey has been removed the curd becomes known as green cheese. After salting the curd is pressed into moulds.

After the progress made in cheese making between 1866 and 1890 it is little wonder that the Canadian Cheese industry was interested in showing the world what it was doing to keep the name of Canadian cheese in the fore front established by Oxford.

WORLD EXHIBIT

It was decided that Canada should exhibit a cheese at the Chicago World's Fair of 1893. Not an ordinary cheese, but rather, a Canadian Cheese that would invite such comment that it would be known the World over.

This idea was the inspiration of Daniel Derbyshire Prof. J.W. Robertson of the Experimental Farm at Ottawa commissioned J. A. Ruddick to make this cheese at Perth.

The cheese factory at Perth was owned by the late Hon. A. J. Matheson and was being used as an experiment station.

The two men in charge were A. R. Ruddick and George Publow. Both men have given much to the cheese industry in Canada. The curd came under the supervision of Mr. Ruddick who came under the direction of Prof. Robertson

The curd was started at different factories and it took three days to collect enough to make this monster. It required 207,200 pounds of milk or a single day's production from 10,000 cows. It weighed 11 tons.

The curd was handled in the usual way until it had reached the stage where it was ready for the press. Then it was loaded into milk cans and taken to the CPR freight yard at Perth.

A great press had been erected to accommodate the hoops or casing for the cheese. For three days, Sept. 23, 24 and 25 twelve heavy jack screws applied pressure to the curd The finished cheese was 28 feet in circumference and six feet high. It required 200 tons of pressure to make the cheese perfectly solid. The packaged weight of the cheese was 26,000 pounds.

On April 17, 1893 the Canadian Pacific Railway provided a special train to carry "The Mammoth Cheese" along with four other cheese each weighing 1,000 pounds from Perth to Windsor and then to Chicago. Its arrivel at the Fair was worthy of mention in the Chicago press. It quickly became a sensation of the fair.

LEADER

Canada had become a leading nation in the cheese industry. It was only fitting that she should supply the senior judge to conduct the tests for quality and finish of the cheese on display.

The man chosen for this honor was Alexander Ferguson MacLaren, a buyer for the Ingersoll Cheese Company of Ingersoll, Ontario.

The judging was done by drawing a plug with a three foot larder trier. It was awarded the Exposition's Diploma and Bronze Medal.

Even winning this major award all was not well for the cheese. As with the Big Cheese rumors started to circulate that it was spoiling and Sir Thomas Lipton had withdrawn his offer to purchase.

It was sold to a British cheese merchant who had faith enough in what he saw and tasted that he was sure he could take it to England, which he did.

By this time, the method of storing cheese on board ship had improved and a safe crossing without fear of a mutiny was ensured.

Here in Oxford we are satisfied with the success of our own Big Cheese and its part in publicizing the Canadian Cheese industry and are willing to let the Ontario Archaelogical Board erect a plaque for the event.

In Perth they are proud of the achievement and this year erected a special tourist information centre resembling the Mammoth Cheese in shape and size. Along side of the building is a replica of the cheese standing upright complete with plaque to tell the story.

What has happened to the cheese industry in Oxford? We had a poet who wrote a special poem to the Big Cheese that would tell the story of our achievement in an unique way.

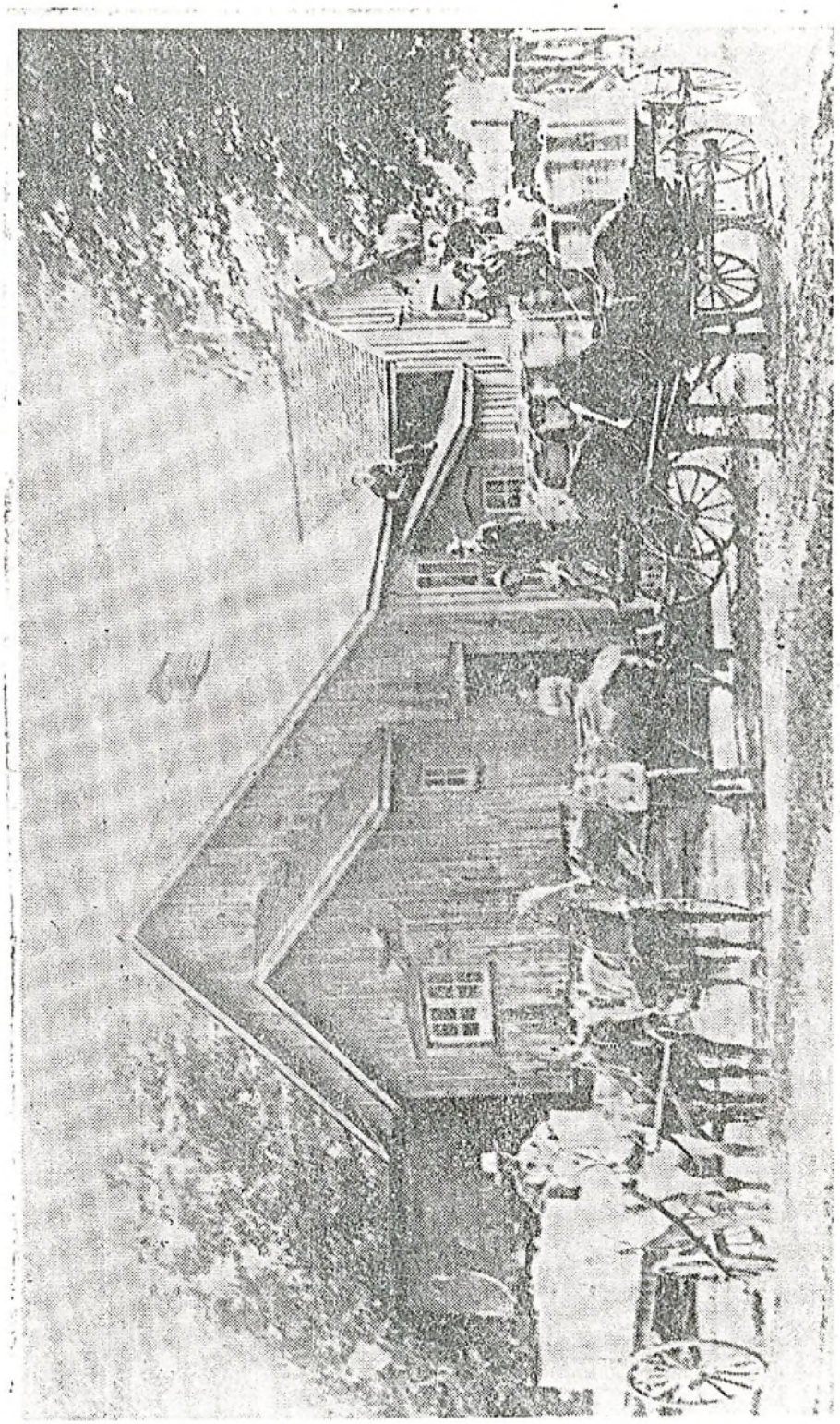
LONDON FREE PRESS
September 23, 1967

CHEESE

L.F. Press ... Sept. 23 1967

p.26

"Oxford's high cheese tossed on the high seas"



Early cheese factory in East Zorra.

LONDON FREE PRESS
september 23, 1967

CHEESE

LONDON FREE PRESS
JUNE 11, 1949

It was a great day in Ingersoll in 1864 when the townspeople turned out in their best finery to see "the world's largest cheese". The event marked the beginning of many years of prosperity in the Oxford town and established Ingersoll as the leading dairy community. The mammoth cheese weighed several tons and was produced by James Harris, Canada West. The photograph was taken in front of the Harris estate, which is still as it was almost 100 years ago.

cheese

Canada's First Mammoth Cheese
One of the makers graphically describes early days in the industry"

1926.

By Jas. A. Crawford, Ingersoll.

OXFORD for many decades has been known for its excellent high class dairy produce. When the early pioneers came to Oxford county in 1795 and following years, many of them brought milk cows with them. In a short time after these dates early records mention some of the early settlers as making cheese in their home dairies for family use.

According to the assessment roll of 1812, there were only 160 milk cows in the whole of Oxford county; and in 1830 there were, according to the assessment roll of that year, 939 cows in the county. By 1840 this number had increased to 5,767, and in 1850 there were 12,050 milk cows recorded. In 1830, I find there were a number of farmers making cheese in their home dairies and for trade with the merchants.

Hiram Ranney, of Durham township, commenced to make cheese from three cows. Mrs. Ranney was the maker. It was only a few years until he had a herd of 30 cows, with Mrs. Ranney making the cheese in their home dairy. Mr. Ranney continued increasing his herd until he was milking 100 cows, and took his cheese to the Brantford and Hamilton markets, where he always got a ready sale for his dairy product. Mr. Ranney also exhibited his cheese at all the best agricultural fairs in what was then known as Canada West. He always got the best prizes as well as many medals, which are in the family at the present time.

Besides Mrs. Ranney there were a number of farmers in Oxford who were making cheese in their home dairies, from 30, 40 and 50 cows in the '50's, and it is a well known fact that the Ranneys, Harrises, Galloways and many other farmers were making cheese quite extensively before 1860.

First Factories.

Beginning with the year 1860 the factory system of making cheese was talked of by many dairymen of Oxford and in the spring of 1864, Mr. Harvey Farrington of Norwich township, built and equipped a factory for manufacturing cheese on the factory system. He commenced making cheese in it on the tenth day of June, 1864. He made about 15 tons which proved very satisfactory as to the quality of the cheese and which was obtained by the following method: In full operation a number of the business men of Ingersoll, namely, Charles E. Chadwick, banker; James Noxon, foundryman; Adam Oliver, builder; and Daniel Phelan, capitalist, together with James Harris and George Galloway, dairymen, and with Robert Facey, who had been with Mrs. Ranney as assistant cheese-maker for a number of years, drove out to Mr. Farrington's new factory and carefully inspected every feature of it. They decided that it was going to be a paying branch of husbandry for the farmers of Canada; all being greatly pleased with their visit with Mr. Farrington, who treated them very cordially.

In the spring of 1865, Hiram Ranney, James Harris, George Galloway, John Galloway, John Adams and others in Oxford county built factories and operated them that year, making about 40 tons of cheese each, which was sold to cheese buyers for the English market. The makers of the cheese were: Robert Facey, for Mr. Ranney; Miles Harris, for James Harris, and Warren Schell for George Galloway, these men had all learnt cheese-making in the home dairies in Oxford county.

It was in this same year that the four business men of Ingersoll already mentioned joined with Hiram Ranney, James Harris and George Galloway to form a company known as the Ingersoll Cheese Manufacturing Company of Oxford county, for the purpose of making the largest and best cheese that had ever crossed the Atlantic Ocean for the English market.

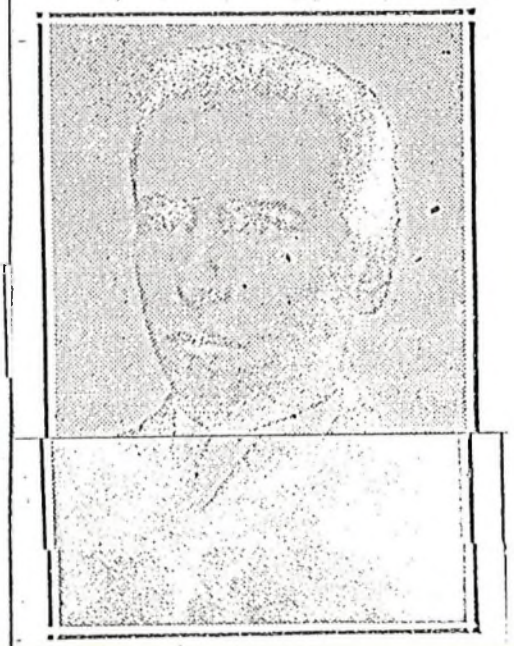
Their object was to firmly establish a cheese trade between Canada and Great Britain. Plans were fully made in 1865 for carrying out the object of this company in the coming year.

The year 1866 opened with every prospect for a profitable year for the cheese trade and many new factories were built in the county that year.

Building the Big Cheese.

In the early days of June, Hiram Ranney, James Harris and George Galloway, factorymen, arranged to all make cheese the same day. This cheese was made and put to press in each factory and was pressed into 60-lb. cheese. It was pressed about 48 hours. These cheese were then taken to James Harris' factory and cut up and put through a curd mill and ground into small cubes in order that the curd could be properly salted to ensure its safe keeping and proper curing.

After the cheese was well salted it was put into an immense steel hoop prepared by the Noxon Manufacturing Company. After this hoop was filled with the prepared curd ready for the press, the cover was put on and the entire cheese put under the pressure of six large screws that, when tightened, exerted equal pressure on all points at the same time.



MR. JAS. A. CRAWFORD
From a photograph taken in 1865.

turned over twice a week by a mechanical contrivance made for the purpose.

1926

Canada's first "CHEESE mammoth cheese"

After the cheese was properly cured it was taken from the factory on a specially built truck and drawn by six grey horses through the streets of Ingersoll to the Great Western Railway station (now C. N. R.), where a large crowd of people had gathered to see the greatest wonder of the dairy age, the mammoth cheese of Oxford County. Speeches were delivered by Adam Oliver, mayor of the town; Charles E. Chadwick, James Noxon, Robert Facey and several others.

Robert Facey was the head cheesemaker, assisted by Miles Harris, and he directed the making and curing and saw it safely loaded on the car at the Ingersoll station.

This mammoth cheese was shipped from Ingersoll on the 23rd of August via the Great Western Railway to the New York State fair held at Saratoga, N. Y., where it was on exhibition for several days. It was shipped from Saratoga to England where it arrived in good condition and was shown in a number of parades and in parks and finally was sold to a wholesale cheese merchant of Liverpool who had it thoroughly tried in the presence of James Harris and Daniel Phelan, two of the Ingersoll cheese company, who went to England with it. They brought back about 500 lbs. which was distributed among many of those who took part in manufacturing the cheese. All found it to be of a superior quality, which was extremely satisfactory to the Ingersoll cheese manufacturing company and to the whole of Oxford County. And particularly to the four boys who made the cheese, namely: Robert Facey, Miles Harris, Warren Schell and James A. Crawford, all Oxford boys who learnt cheesemaking in Oxford home dairies.

Out of all those who took part in making and shipping this mammoth cheese there are only three living at the present time. They are: Miles Harris, age 86 years; Warren Schell, 80 years, and James A. Crawford, 84 years, all well and able to work.

A Great Advertisement.

The shipping of this mammoth cheese to England without doubt was the greatest advertisement for Canadian produce in the British market that had ever h[illegible] carried out up to that time. Mr. James Harris and Mr. Daniel Phelan, the two members of the Ingersoll cheese company, who went with the cheese were present at all street parades and exhibitions and entertainments at all the different parks.

After this date cheesemaking went ahead by leaps and bounds with Ingersoll as the noted cheese centre of Canada and Oxford as the pioneer county of Canada in the cheese and dairy industry.

It was only a few years after this date until Canadian produce reports stated that Canada was shipping over 300,000 boxes of cheese to the British market each year.

The splendid work done by Mrs. Ranney and her assistant about 70 years ago and that done by the young men who made the mammoth cheese 60 years ago has brought magnificent results for Canada.

Look at what has been achieved in the industry in Canada since 1860. Most farmers at that time kept from five to fifteen cows, valued at about 15 dollars per cow. The cows were very poorly taken care of during the winter months and the farmers had not learned the necessity of taking proper care of their herds and milking utensils. Milk arrived at the factory in a very poor condition which made it impossible to make a first class article of cheese. We had no cheese instructors in those days and we had to prepare our own rennett from calves' stomachs, also we had to prepare our own coloring from annatto paste.

Today farmers have herds from 10, 20, 30 and up to 50 or more, which are valued by the bunch at about $100 a cow. They have learned how to take good care of their milk so that it arrives at the factory in first class condition, so that the cheesemaker has little trouble in making a first class article of cheese.

First Dairy Convention.

There was another movement started in those early days of 1866 that has an important bearing on the Canadian cheese industry.

On the 9th day of July, 1867, an influential meeting of cheesemakers residing in Oxford County took place in the town hall of Ingersoll, for the purpose of considering the advisability of organizing a dairymen's association.

The following is an extract from the minutes of that meeting: It was moved and resolved "That the great and increasing growth of the dairy interests of Canada upon the factory system, makes it desirable in the opinion of this meeting, that an organization be effected having in view on the part of those interested in the successful prosecution of this great and important branch of husbandry, unity of action likely to be conducive to the general prosperity of the country."

This is one clause of the dairymen's association of that time. Has this clause been carried out and has it been beneficial for the general prosperity of the country?

Editor's Note.—Mr. Crawford closes his story with the following letter recently received from the Minister of Agriculture, who writes:

"I was very much interested to receive your letter and to hear about the mammoth cheese of seven thousand pounds, which was made in the year 1866. I think it would be very kind of you to supply a photo of this cheese with particulars regarding the making of it as this should be a very valuable record for the Department of Agriculture. This would have historic interest. I also want to congratulate you on being one of the makers. The work you did in those early years has been a splendid service to the country because we have no more important agricultural industry in the Province of Ontario and we also have no product that has a higher reputation on the British market than Ontario Cheddar cheese. The work done years ago has brought magnificent results for the Province.

Oxford County claims the credit for the first mammoth cheese sent from Canada to Great Britain. This illustration shows the cheese made at Ingersoll in 1866 by Robert Facey, Miles Harris, Warren Schell and Jas. A. Crawford. The men marked in the picture are: 1, James Harris, owner of the factory; 2, Hiram Ranney, the first cheesemaker in Oxford; 3, Daniel Phelan, the man who financed the undertaking; 4, Professor X. A. Willard, of New York State, who took a great interest in the cheese industry of Canada.

CHEESE

Ingersoll Famous Cheese Town Long Before Canada Dominion

WHILE THE "FATHERS OF CONFEDERATION" were drafting the constitution of Canada in Quebec City in 1864, the people of Ingersoll were planning the production of the world's largest cheese.

Each of these things was significant to Ingersoll, the first in that it established the trade of an entire continent, and the second because it marked the beginning of many years of commercial prosperity in Ingersoll. The town henceforth was known as the "cheese town," and has to this day remained the centre of one of Canada's finest dairy districts.

By the time the Mammoth Cheese was produced, under the supervision of James Harris, the Fenians repelled and confederation authorized, Ingersoll had already passed through its hardest times.

Major Thomas Ingersoll made his way north from Massachusettes in 1793, two years after the first lieutenant-governor of Upper Canada had been appointed. He was an American by birth, but the settlement which he and other Americans with British sentiments established on the upper reaches of what is now the Thames River was to become one of the most British of all Western Ontario communities.

Major Ingersoll was married three times and had 11 children. A son by his third wife, Charles Ingersoll, named the Thames settlement "Ingersollville" sometime after the pioneer died in 1812.

Thus, a very prominent name was perpetuated. The Ingersoll family had been in America for many years. Jared Ingersoll was collector of the import tax on tea at the time of the "Boston Tea Party." Another Jared Ingersoll was a member of the council which framed the Constitution of the United States. Robert Ingersoll was nominated for vice-president of the U.S. The family must have been made of the stuff that heroes are made of, because they became as prominent in Canadian life as they had been in American life. Major Thomas Ingersoll was an intimate of both Governor Simcoe and Joseph Brant. A daughter by his first wife was Laura Secord, the heroine of Canadian history. One of his sons was the first white child to be born in Ingersoll.

Settlement in Ingersollville took place slowly, but after the second decade of the 19th century the village was well established. The usual industries and businesses were established and homesteads founded by Americans who made their homes in Canada following the War of 1812.

By proclamation of 1851 Ingersoll became a village. In the meantime the Zorras were settled by a splendid class of Highland Scotch, the Township of Dereham was settled by Irish of a similar character, and the Norwiches received a mixed group, mostly Americans. The spirit of these people was of the best, and their co-operation in cutting and clearing the land led to a thriving grain industry.

Ingersoll had no sooner become a village when Russia declared war on Great Britain and the already great demand for grain from Britain was increased by the closing of Russian ports through which most of England's grain had formerly come.

This great advance in price

LONDON FREE PRESS
June 11, 1949

and the optimism of the farmers was to have a disastrous effect, however, as over-cropping of the soil had robbed it of its fertility when the war was over and the demand from other countries leveled out. This condition of the country was one of the principal causes for the adoption of the dairying system in Ingersoll, which proved to be a source of relief. Scientific farming also had its beginning at this time in Oxford County.

At this point the progress of time pauses briefly to mention a happening which although having little to do with Ingersoll's advancement most certainly did provide the entire province with a topic for discussion. It seems that some imaginative soul supposed an alligator to be swimming about in the vicinity of the village. The word got around, and a pilgrimage of 10,000 curious people made their way to Ingersoll only to learn of the greatest hoax of the era.

The American Civil War had its effect on Ingersoll as well. It was, however, a good one. The vessels from the United States were being pirated by Confederate ships which made it impossible for American dairy products to get to British markets. This was an opportunity for Canada to establish her own products in Britain, a program in which Ingersoll profited considerably.

Ingersoll was known as the Home of Dairying. And the village's prominence in that field resulted in the establishment of many businesses. By 1865 Ingersoll had become a town.

Edwin Caswell, born in Wiltshire, England, in 1830, was the man most notable in the growth of Oxford County's dairy industry. He is said to have crossed the ocean 55 times in the interests of this trade. His work, together with the support and administration of Sir Oliver Mowat, for 30 years premier of Ontario, made Ingersoll, Oxford County, and the province in general, Canada's leading dairying district.

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June 11, 1949

"MAMMOTH CHEESE"

July 19 - 1957

Unveiling Of Plaque To Mark Achievement

By GEORGE JANES

A memorable achievement in local dairying circles was the production of the astounding and still famous "Mammoth Cheese". It is noteworthy that all historical data pertaining to the turning point in the growth, development and prosperity of the Town of Ingersoll and the surrounding agricultural areas has stressed the importance of cooperative dairying under the factory system.

The Town of Ingersoll was the birthplace of the Western Ontario Dairymen's Association which for many years held annual meetings addressed by prominent speakers in the town hall.

The Town was generally recognized as a "hub of the dairying industry" because of the great volume of cheese produced in the neighboring areas, the number of exporters here and others who were actively associated with the various branches of the business. In 1859 the Ingersoll municipal council consisted of Adam Oliver, reeve; Darius Doty, deputy reeve; James McDonald, Thomas Brown, John Galliford, Willard Eastwood, councillors; Henry Taylor, clerk; Joseph Barker treasurer.

ADOPT U.S. METHODS

"Previous to and during this period" the late James Sinclair in his booklet "history of the Town of Ingersoll" mentioned the Americans were well advanced in the scientific methods of dairying and had successfully made their appearance on the British markets with their product. This fact made it necessary for us in Canada to adopt their methods and in order to do so on the same lines we were fortunate in securing one of the leading professors in Western New York State". He was Professor Arnold.

The foregoing fact is of special significance in connection with the unveiling of a plaque presented by the Archeological and Historical Sites Associations, of Ontario, commemorating the "Big Cheese" which is to take place on Wednesday, July 10, at 2.30 o'clock, on the farm of Mr. and Mrs. Edward Gilling half a mile south of Ingersoll on No. 19 Highway.

Continuing Mr. Sinclair mentioned that the arrival of Prof. Arnold was delayed. "In the meantime matters in our dairying business were making headway in many respects. Not only the dairy business proper but other lines of manufacture were opened up, the making of utensils and apparatus of various kinds. The presses used in the early days gave ample employment to machine shops and other lines. The vats and milk cans was a flourishing trade. The making of cheese boxes employed many in the whole course of construction from the timber in the rough. Our council for this year, 1862 consisted of Adam Oliver, reeve; Darius Doty, deputy reeve; John Galliford, R. McDonald, Arthur O'Connor councillors; R. A.

July 19, 1957

Woodcock, clerk; E. Doty, treasurer.

Under the circumstances that existed, the public men of Ingersoll interested themselves in the development of the dairy business, just passing the experimental stage on the factory principle, by extending invitations to the leading dairymen in other sections and inviting their cooperation in seeking scientific knowledge by engaging the leading experts and professional men from the most advanced districts in the United States, both before and when the first Dairymen's Association was formed, and which was attended by those from many sections of the country until Ingersoll was known throughout the province as the "Home of the Profession" while her own product was accorded preference on the leading markets of Europe under the name of the "Ingersoll District Cheese".

ENTHUSIASTIC RECEPTION

The following is another excerpt from the late Mr. Sinclair's booklet: "On the arrival of Professor Arnold from Utica N.Y. it would be impossible to imagine a more enthusiastic audience. The invitation had been responded to in a manner that was a surprise to everyone. Prominent men of the dairy trade from every part of the province were present and in many cases had brought young men with them to be left here by arrangement in order to learn the business of cheese making from the factories already in operation. Following introductions they were cheered again and again.

"Professor Arnold lost no time in presenting his program to hold three sessions daily from 9 a.m. to 12, from 2 to 4 p.m. from 7 to 9p.m. the latter to give an opportunity to those employed in the cheese factories.

"Never did students apply themselves more thoroughly as those young men who came to learn. Standing room in our Town Hall was at a premium.

As the interest developed, it is pointed out in Mr. Sinclair's booklet" trade in every line felt the effect and Ingersoll was the busiest place in the province.

Reference also is made to the "Mammoth Cheese". This, it was said, was being discussed very cautiously as it was an undertaking of some magnitude, great risk and without precedent as a guide. It was not until 1864 that arrangements were completed and the appliances necessary were decided upon. It was decided that all requirements in connection with the undertaking should be made in Ingersoll in order to keep outsiders from knowing their purpose.

STORMY PERIOD

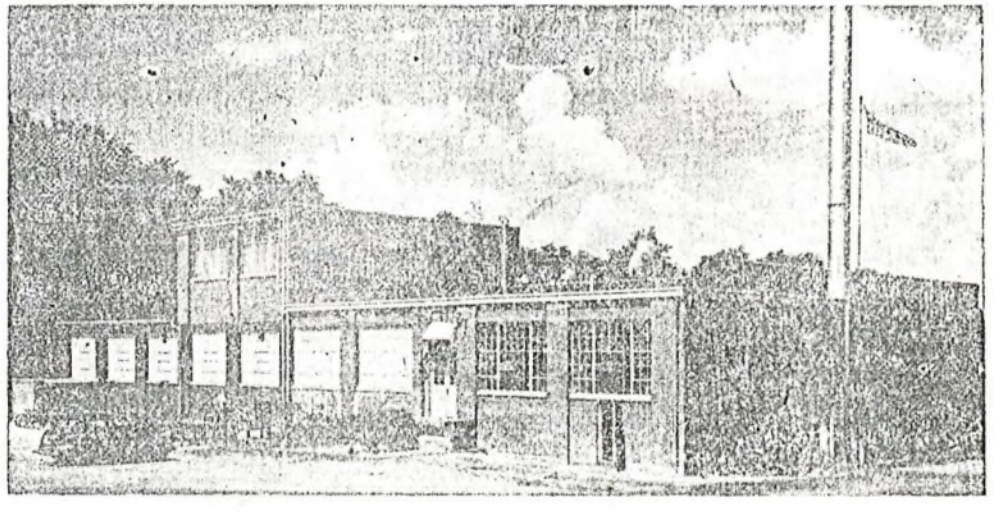
After reference to a somewhat stormy and trying period in the country's affairs, Mr. Sinclair continued his reference to the big cheese by the following "Our country now restored to peaceful conditions was in a state of mind to appreciate other important events among them the successful production of the "Mammoth Cheese" which weighed 7060 pounds or three tons and a half. "To create the Mammoth Cheese was worth more than an advertisement of our resources and potentially furnished a precedent for every succeeding enterprise of a similar nature. It was a harbinger of that continued prosperity that followed its appearance throughout the whole country.

"Confidence in the future of our enterprises had inspired our people to greater efforts in its promotion. While the barriers had been removed from our successful appearance on the principal markets of the world, while excellence of quality was expressed in the words "I n g e r s o l l District Cheese" it would add but little to the information of those of the present day to make extended reference to the successful experience of that most worthy man, Mr. Homer Ranney. It would also be an act of injustice on our part to fail to give his early efforts a place in our record as one of those worthy settlers in earlier days who brought with him from Herkimer County N.Y. that practical knowledge of dairying as it was operated and conducted there, and his family relationship with the late James Harris, whose interest and enthusiasm in the formation of the cooperative system of production made him one of the principal leaders in this trade. To him the making of the "Mammoth Cheese" was entrusted and so successfully accomplished, while to our grand old man who was affectionally referred to as Father Ranney, it was a source of great satisfaction to witness from within the circle of his own family the success of an undertaking of such far-reachir importance."

July 19, 1957

Century Club members like Harold Broumpton, Jock Stirling, Clark Pellow, Walter Shelton and John Dunn easily remember the days when the pork packing business covered most of the present Ingersoll Cheese Company grounds. And others in the Company, who have been among Ingersoll's 6,524 citizens for many years, know the story almost as well. For the cheese business, only 15 years younger than the town itself, has always been interwoven with the history and prosperity of Ingersoll.

In the town's Centennial Parade a few months ago, the Ingersoll Cheese Company entered a float which stole the show. Drawn by four jet black horses, it was a mammoth plastic cheese box which would have held the mammoth cheese of 1866. It symbolized the close association between the history of Canadian cheese making and the history of Ingersoll itself—a relationship of over a hundred years, which has been an important part of Ingersoll's Century of Progress.



The present Ingersoll Cheese Company Limited plant, part of which dates back to the days of the old Packing Company. Cheese is processed in the raised section while Blue Bonnet Margarine, which has been produced at Ingersoll since 1949, is made behind the painted windows.

July 19, 1957

CHEESE

Big Cheese Spread The Dairy Products Fame

By ART WILLIAMS

Oxford County has long been famous for its dairy products and it is interesting to note one of the first efforts to make these products known on the British and American markets was and still is known as the Big Cheese.

In 1863 Harvey Farrington of New York State, who was a cheesemaker by trade and desired a change in his place of living, paid a visit to Oxford County to examine the possibility of establishing a cheese factory here and was so impressed with what he saw that he returned home and disposed of his business there and brought his family to the Norwich area in 1864 and opened a factory about June 10 of the same year. In the first season of operation he made 15 tons of cheese which was sold for shipment to England. The following year (1865) Hiram Ranney, James Harris, George Galloway and John Adams built factories and they produced 40 tons of cheese for export their first season. It is presumed that a season was the time cattle were on grass as in those days cows yielded little milk when confined to the stable.

In 1866, within two years of the opening of the first factory, plans were underway for an undertaking of great magnitude, the making of the Big Cheese. An organization known as the Ingersoll Cheese Manufacturing Company of Oxford County was organized for making the largest and best cheese ever to cross the Atlantic to England to compete with the then long established American factories who had a monopoly on this market. If Canada was to get its' share it would have to send something spectacular and of excellent quality that could be exhibited in the British Trade Fairs. Therefore the sole aim and purpose of the Ingersoll Cheese Manufacturing Company was to firmly establish a market for Canadian Cheese in England.

PLANS LAID

Plans were made in 1865 for the making of the cheese in 1866 and in the early days of June Hiram Ranney, James Harris and George Galloway all arranged to make cheese on the same day. This cheese was made and put into the press in each factory and was in 60 lb. cheese and was pressed for 48 hours. Then all the cheese was taken to the Harris factory which was located just south of the corner of the second concession and what is now No. 19 highway in West Oxford. The well of this factory is still to be seen here and the Harris home still stands at the junction of 401 and No. 19 highways on the high ground overlooking the factory site.

When the cheese arrived at the Harris factory it was all put through the curd mill under the watchful eye of Robert Facey, the head cheesemaker, who had learned the trade with Mr. Ranney, possibly in the United States. His assistant was Miles Harris. The cheese was all cut in small cubes in order that it could be properly salted for safe keeping and proper curing. When the salting was completed it was put into a large metal hoop and when it was filled it was put under the pressure of six large screws which were tightened the same amount on each screw so that equal pressure was exerted on all points of the hoop. The cheese was kept under pressure for eight days and turned twice a week by a special mechanical device specially made for the job. The finished cheese weighed 7,300 pounds and was 21 feet in diameter.

SHIPPED TO ENGLAND

This cheese was shipped from Ingersoll on August 22, 1866 to the New York State Fair at Saratoga, being hauled to Ingersoll on a special lumber wagon as no ordinary wagon could carry this load. After being on display at Saratoga it was loaded aboard ship at New York and shipped to England and was eventually sold to a Liverpool cheese merchant. By all reports this cheese achieved its objective as in a few years Canada was shipping over 300,000 boxes of cheese to England annually.

This was not the largest cheese ever made in Canada as Mammoth Cheese was made later in eastern Ontario. These facts were obtained from an early issue of an Ontario Milk Producer in the Ingersoll Public Library and the article was by James A. Crawford.

The township of West Oxford was originally part of the territory known as Oxford on the Thames and in 1798, West Oxford became one of the first townships of the county. The township of Dereham was attached to West Oxford for administrative purposes until 1832. The township was first surveyed in 1793 when Augustus Jones partially surveyed the township. Later in 1825 Mahlon Burwell completed this survey. Prior to 1800 the following were granted land: Benjamin Loomis, Thomas Dexter, Samuel Canfield, Jr., Luther Haskins, James Hopkins, Eliza Scott, Samuel Canfield, Sr. and Allen Sage. Major Thomas Ingersoll was entrusted with the task of settling the township. He and Benjamin Loomis were the first to move in coming about 1793. Ingersoll brought with him two cows which were possibly the first two in the county. The first white child born in the township was in 1801. The first lot sold by the government was lot 9 concession 1 sold to Nicholas Brink at 15s per acre on May 1, 1830. The second lot registered in the county was in this township on December 22, 1800, when Thomas Dexter of the township of Burton in the district of Niagara transferred lot No. 6, concession 2 to Luther Haskins. From this we find that all who received land grants did not remain in the township.

Sentinel Review

SENTINEL REVIEW
June 16, 1962

CHEESE

The poet who serenaded a three-ton cheese or why I am proud to be Canadian

BY ALEXANDER ROSS

ODE ON THE MAMMOTH CHEESE

We have seen thee, Queen of Cheese,
Lying quietly at your ease,
Gently fanned by eveni. g breeze,
Thy fair form no flies dare seize.

All gaily dressed soon you'll go
To the great provincial show
To be admired by many a beau
In the city of Toronto.

Cows numerous as swarms of bees
Or as the leaves upon the trees
It did require to make thee please,
And stand unrivalled, Queen of Cheese.

May you not receive a scar as
We have heard that Mr. Harris
Intends to send you off as far as
The great world's show at Paris.

Of the youth, beware of these,
For some of them rudely squeeze
And bite your cheek, then songs and glees
We could not sing, Oh! Queen of Cheese.

Were thou suspended from balloon,
You'd cast a shade even at noon,
Folks would think it was the moon
About to fall and crush them soon.

The poem on this page is only a sample, although probably the finest example extant, of the work of James McIntyre, a man whose genius deserves far more attention than it's received.

I first discovered McIntyre five or six years ago, and became so enthused that I wrote a magazine article about him. He is unquestionably the worst poet Canada has ever produced. His verse is so bad that there is actually a certain grandeur to it. I have read and re-read ODE ON THE MAMMOTH CHEESE dozens of times, and each time I discover new delights, new facets of McIntyre's brilliance. It is one of the few poems I have bothered to memorize, because I consider it to be one of the worst poems — perhaps *the* worst poem — in the English language.

This is a uniquely Canadian achievement, and as such deserves

McIntyre: obsessed with cow dung

to be recognized. McIntyre's work should be available in grade school textbooks. They should stage an annual James McIntyre Cheese-and-Poetry Festival down in Ingersoll, Ontario, where McIntyre lived from around 1860 until shortly before his death in 1906. The Canada Council should subsidize a facsimile edition of his collected works, and it should be displayed on coffee tables in the lobbies of all our embassies abroad. Hell, there should even be an annual governor-general's award for rotten poetry — the McIntyre Prize, we could call it. I'm *proud* to be a citizen of the country that produced such an incredibly lousy poet as James McIntyre.

It's old news by now that Canada is a big poetry-consuming country. Cohen, Layton, Nowlan, Purdy *et al* all sell astonishingly well when their verse appears in book form. We also seem to have produced a disproportionate number of excellent poet-musicians — Cohen (again), Joni Mitchell, Gordon Lightfoot, Neil Young, Ian Tyson.

But what is less appreciated is the fact that Canada may also lead the English-speaking world in the production of *bad* verse. The editorial pages of almost every Canadian newspaper still publish contributions from lady poets with names like Marjorie McFetridge Campbell or Winifred Soames McFetridge or Edith McFetridge Rawlins, and some of their work is almost as bad as McIntyre's.

But not quite, for McIntyre was a true primitive. Many of our modern bad poets give you the feeling that they've had to struggle to become as bad as they are. But McIntyre's genius is as effortless and natural as a pile of cow dung in a daisy-strewn pasture.

That simile, by the way, is one that MacIntyre himself might have favored. Like all truly great poets, he had a theme that obsessed him all his life. His theme was cow manure, and the economic wonders that sprang from it.

Ontario's Oxford County, you see, was a depressed area early in the 19th century. The land had been logged off and farmed out. In order to replenish the soil, local farmers started dairy herds. And, as a by-product of that exercise in soil reclamation, they started making cheese.

It was the beginnings of a Canadian industry that exists and prospers around Ingersoll to this day.

McIntyre, who ran a furniture store and undertaking parlor in Ingersoll, celebrated that *Wirtschaftswunder* with an epic called OXFORD CHEESE ODE:

A few years since our Oxford farms
were nearly robbed of all their charms
O'er cropped the weary land grew poor
And nearly barren as a moor
But now their owners live at ease
Rejoicing in their crop of cheese.

This is one of McIntyre's greatest poems, but ODE TO THE MAMMOTH CHEESE is unquestionably his masterpiece. He wrote it in 1866, when the farmers of Oxford County constructed a cheese that weighed three tons, and sent it to the New York State Fair. Three years later, after it had ripened awesomely, they sent it to the International Exposition in London. It was a truly epic event in the history of Canadian agriculture, but McIntyre's commemorative poem does justice to it.

McIntyre was not one of your mute Miltons. He had faith in his own genius. When Shelley died, it is said, he dashed off a note to Wordsworth: "Now there are only two of us left." □

FP Magazine

THE BIG CHEESE

The first big cheese of which there is a record was made in England in the cheddar cheese district of Somerset. This was in 1830. It required the milk of 750 cows on one day. The cheese was rather odd in shape being 20 feet high and 9 feet in circumference. It weighed 1232 pounds. It was known as England's Monater cheese and was made for and presented as a wedding gift to Queen Victoria.

In 1866 the first big Canadian cheese was made. The cheese was made in the first cheese factory and was located in the Ingersoll district on the east side of the gravel road. This big cheese weighed 7300 pounds. It was 6 feet 10 inches diameter and three feet high. It was made from curd assembled from three factories at that time operated by James Harris, Hiram Ranney and George Galloway.

The form in which it was pressed was made by Noxon Farms Implement Factory of Ingersoll who were interested in the new industry. This firm also constructed a devise by which the big cheese could be turned every other day by one man. Six pressure screws were used to press the cheese. The cheese was first exhibited at the New York State Fair at Saratoga and then shipped to England, where it was exhibited many times and eventually sold to a Liverpool buyer.

The cheese was of good quality and was the forerunner of Canada's export cheese trade.

From 1886 to 1891, James Ireland, while operating the Galloway factory made several large cheeses on orders from Sir. Thomas Lipton, England. These cheeses weighed from 5000 to 5500 pounds. There were hauled to the station at Ingersoll by teams driven by Frank Folden and Henry Merril, who worked for Walter Francis at that time. A heavy milk truck, belonging to Robert Williamson, a miller in Centerville, was borrowed for the hauling. Henry Merrill drove the lead team.

In 1892 an exceptionally large cheese was made in the town of Perth, in Lanark County. This cheese was made for advertising purposes at the World's Fair, in Chicago, 1893. This cheese was known as the Canadian Mite. It weighed 22000 pounds. It was six feet high and 28 feet around. Curd was collected for three days from factories in Lanark County for the making of this mamoth product. It required the milk of 10000 cows for one day or an amount of 207,000 pounds. It was made under the supervision of J. A. Ruddick, Dairy Commissioner and George Pablow, instructor at the Dairy School in Kingston.

HANDLING AND TRANSPORTING THE MASSIVE CHEESE

This was a difficult cheese to handle. Having been made in a freight shed in Perth, it was necessary to remove the side of the shed to permit loading it on two especially prepared flat cars for transportation to Chicago.

After placing it in the Dairy Exhibit Building at the fair it broke through the floor. Newspapers grabbed this incident and Canada secured much free advertising. The cheese was one of the main attractions at the fair. It was purchased by Sir Thomas Lipton, of England, who on hearing a rumour that the cheese had gone bad, cancelled the purchase. It was then bought by Jubal Webb a caterer from England.

In Sept. 1945, the Lanark County Cheese Producers erected a monument to commemorate the record of this cheese. The National Dairy Council of Canada supplied a plaque to be attached to the memorial. Engraved on the upper portion of the monument are the words "The Mammoth Cheese, Canada, Weight 22000 pounds. The plaque bears the following inscription; "Erected by the Lanark County Cheese Producers in recognition and appreciation of the services of all those, who through, legislative, education, commercial, or industrial leadership or activity, did lay the foundations and did guide the uplifiting of the Dairy Industry in Canada."

In 1919, in the State of Wisconsin, the largest known cheese was made. It was eight feet high and ten feet in diameter. It weighed 31964 pounds or almost 16 tons. It was valued at $16000.

In 1964 a cheese made in Wisconsin 14 feet by 6 feet by 5 feet was weighted at 17½ tons, at the New York World's Fair - it required 170,000 quarts of milk. This project amounted to the milk of 12000 cows for one day and was purchased by the Borden Company.

Another mammoth cheese was made in 1953 for the Quebec Provincial Fair, held in Quebec City. This cheese was seven feet by seven feet and weighed 12000 pounds. It was sold to the Kraft Food Company for $5000. and in 1956 a 11,915 pound cheese was made in Michigan near Flint.

INGERSOLL TIMES
September 14, 1977

LARGEST CHEESE MANUFACTURED AT INGERSOLL

Oxford County factories in 1866 made for the British market the largest cheese that ever crossed the Atlantic ocean, weighing 7 000 pounds.

The big cheese was made in 1866 by the Ingersoll Cheese Company, with a factory at Harrietsville which joined with three of the best factories of the county for that purpose --- those of Hiram Ranney, James Harris and George Galloway. The cheese makers employed were Robert Facey, Miles Harris and Warden Schell. The cheese was first made at each of the factories and pressed into cheese of about 60 pounds. It was then taken to the factory of James Harris, cut up and put through a curd mill and ground into small pieces so that it should be evenly and properly salted in order to ensure the proper curing. It was then put into a large hoop manufactured by the Noxon Company of Ingersoll, built with 10 bolts which operated at the same time, and the construction was so arranged that the weight of three and a half tons was turned over once a week.

It was shipped from Ingersoll on August 23 to New York State Fair at Saratoga, and then to England, where it arrived in good condition and was shown in a number of street parades.

About 300 pounds was sent back to Ingersoll and distributed among interested parties, who found the quality satisfactory.

At the time of the shipping of the mammoth cheese it required five teams of horses to pull the cheese into Ingersoll for railway shipment, and a big parade formed to accompany it. Riding behind the cheese were Messrs. Chadwick, Phelan, and Caswell the latter being the first exporter of cheese to England.

This mammoth cheese took 55 tons of milk, or one milking of 7 000 cows. It stood 6 feet 10 inches in diameter, 3 feet in height, and about 21 feet in circumference.

Edwin Bennett
465 Vincent Street
Woodstock, Ontario
N4S 5M9

Retyped by Kathryn Piggott
July 16 1991

Ingersoll townsfolk send off their Mammoth Cheese to the New York State Fair of 1866. Seven feet in diameter, it weighed 7,000 pounds.

CHEESE
Maclean's Jan 2 '65
"The Strange Revival"

MACLEAN'S
January 2, 1965

CHEESE

Big Cheese Put Oxford On The Map

Imaginative promotions to boost export trade were not confined to recent years; an original idea that involved a heavy gamble resulted in the Big Cheese, a spectacular production from the cheese factories of Oxford that gave a hefty slice of British cheese markets to Canada.

The Big Cheese weighed 7,300 pounds and measured 21 feet in diameter. The remarkable fact is that it was produced in 1866 when cheese factories were primitive and special facilities were few.

FARSIGHTED

Cheese making was in its infancy in Oxford but a few farsighted producers saw a possible rosy future if the superiority of the local product could be established. The early producers included Hiram Ranney, James Harris and George Galloway, who began to envisage the big scheme almost a year before it could reach fruition.

Synchronizing efforts, they all arranged to make cheese on the same day in the summer of 1866. This cheese was put into the press in each factory, in 60-pound units, and was pressed for 48 hours. All the cheese was then taken to the Harris factory near the corner of the second concession and what is now Highway 19 in West Oxford.

CURD MILL

Here it was put through the curd mill under the watchful eye of Robert Facey, the head cheesemaker, who had learned the trade with Mr. Ranney. His assistant was Miles Harris. The cheese was cut in small cubes to be salted for proper curing. It was then put in a large metal hoop and put under the pressure of six large screws with equal pressure on all points of the hoop. The cheese was kept under pressure for eight days and turned twice a week by a special mechanical device.

There is no record of the suspense of this period or of the jubilation when the enormous cheese was removed and judged to be a fine example of the cheesemaking science. It was hauled to Ingersoll on a special lumber wagon as no ordinary wagon could carry this load. The huge round was shipped from Ingersoll on Aug. 23, 1866, to the New York State Fair at Saratoga.

WIDE ATTENTION

Here it drew wide attention and was subsequently loaded aboard a ship at New York and transported to England for display at the British Trade Fair. Eventually it was sold to a Liverpool cheese merchant.

The cheese appeared to achieve its objective of stimulating interest in the Canadian product because within a few years Canada was shipping over 300,000 boxes of cheese to England annually.

An even larger cheese was made in the town of Perth in 1893. This weighed 26,000 pounds and went to the Chicago World's Fair. However, the Big Cheese of nearly 30 years earlier had broken ground in a novel manner and a historical plaque to mark the achievement was erected near the site of the Harris factory.

SENTINEL REVIEW

June 27, 1967

CHEESE

Coffee Break

BY MARJ GARLAND

Cheese and Wine 1865

Gourmets claim that the piquancy of an aged Cheese is the only food with which to appreciate good wine. Therefore it is only natural that Cheese and Wine should be served with each other.

Oxford County carried a "gourmet tag" as early as 1865 because of a Winery on Tunis Street in Ingersoll and a Cheese factory on the corner of Cashel and Henry Street (now known as Skye Street).

There was also a cheese factory in West Oxford owned by James Harris. It was at the James Harris factory that a meeting was held on April 15, 1865, attended by about 20 of the farmers of the district, who agreed to bring cheese into the James Harris factory for curing.

The result of this meeting was the formation of the Canada Cheese Manufacturing Company. Thus James Harris introduced the branch factory system for curing cheese, into Canada. By 1867 the company had five factories and two large curing houses with further expansions planned.

This company was later expanded for the purpose of making the "Big Cheese" we have all heard so much about.

The men responsible for the "Big Cheese" were not only cheesemakers but included four business men from Ingersoll. Charles E. Chadwick, banker (Ingersoll's first bank manager); James Noxon, foundryman; Daniel Phelan capitalist; and Adam Oliver, Mayor of Ingersoll. These four business men joined together with cheese factory owners Messrs. Ranney, Harris and Galloway. The men responsible for the actual manufacturing of the "Big Cheese" were Robert Facey, Miles Harris, Warren Schell, and James A. Crawford. The facilities of all three cheese factories were necessary to complete this huge cheese.

The "Big Cheese" weighed 7000 lbs, it was six feet, eight inches in diameter and three feet in height. Forty yards of wide cloth were required to properly wrap it. James Noxon and C.P. Hall produced an ingenious piece of machinery which allowed this tremendous weight to be turned with ease.

This great cheese after being paraded through the town in triumph on a wagon pulled by six heavy draft horses,had its mellow goodness displayed at numerous fairs, the first being the New York State Fair at Saratoga in 1866. The cheese was described as one of the wonders of the world.

While on holidays this summer I discovered there was another immence cheese made in Ontario. This cheese was supposed to have been the biggest cheese ever made, was made by Balderson men in the County of Lanark.

It weighed 11 tons was six feet tall and measured 28 feet in circumference. It required the milk of 10,000 cows for one day; it was made at Perth, Ontario, with 12 district cheese factories each contributing two days curd.

After wintering in Perth, the cheese was then taken to Chicago on a special train supplied by the C.P.R.

When the cheese arrived at its destination and was placed with the rest of the Canadian exhibition it crashed through the floor, causing such a sensation the episode was reported in many of the newspapers of the day. It had to be removed to another building with a specially reinforced floor. This cheese was part of Canada's exhibit at the World's Fair in Chicago in 1893.

Just as a cheesemaker can gain fame by the excellent out put of his product because of flavor, there exists a similar situation in the wine making industry. Both products depend upon fermentation and know how about

INGERSOLL TIMES
Sept. 10 1980
INGERSOLL TIMES
September 10, 1980

Picturesque
a large crew

From *Travels in America* by George Eaton

CHEESE

The growing population of the towns and cities increased the demand for milk, butter, and cheese. In several sections of the province, Oxford County in particular, the dairy industry was beginning to thrive. In 1866 the "Big Cheese", which was pro-

duced near Ingersoll, was shown at the Provincial Exhibition. It was an example of the skill of the dairy industry of the province.

. . . The size of this remarkable cheese is six feet ten inches in diameter, three feet in thickness, and twenty-one feet in circumference. It weighs about 7,000 lbs., or three tons and a half. In the manufacturing of it there were nine milkings from 800 cows, or about one milking from 7,000. In weight the milk would amount to about 35 tons. The time occupied in making the cheese was four days and a half. . . . The cheese being made, it became a matter for consideration how so large a cheese, liable as it was to injury, could be moved from place to place, as might be desired, with safety; and it was concluded to construct a car upon which it should be placed and securely fastened, henceforth to become an inseparable appendage of the mammoth cheese in all its future career. It may be remarked as an evidence of the knowledge and skill of the manufacture, that not an accident of any kind has befallen the cheese to the present time, that it is as perfect in shape as when first taken out of the hoop, is of as fine a colour and has the appearance of being of as good a quality as any cheese on exhibition. . . . It may be remarked in connection with the cheese, that the manufacturer, Messrs. Harris & Co., are the largest manufacturers of cheese in the Province. Their establishment is one of the most complete and extensive in the county of Oxford, and will turn out this season about 100 tons of cheese, which, in the market, has the reputation of being equal to the best American cheese imported.

From *The Canada Farmer*, Oct. 1, 1866

Early Industrial Development

The early factories reflected the pioneer nature of the country. They processed the products of field and forest, and made goods which would be most useful to the pioneer. Gradually, the variety of factories, and their output, increased. The following summary, printed in 1858, gives a good picture of manufacturing in the province.

Nature of Bu

Grist Mills
Saw Mills
Fulling Mi

Woollen M
Distilleries
Tanneries
Foundries
Breweries
Oatmeal M

We have al

Axe Factor
Lath "
Planing "
Shingle "
Sash "
Potteries
Brick Yards
Comb Fact
Cabinet "
Paper "
Last & Peg
Lime Kilns
Glue Factor
Match "

From Ca

Footprints in time : A source book in the history of Ontario
Reid Raymond A. Dent 1967

CHEESE

HOW BIG IS MAMMOTH?

Cheese: Perth Vs Oxford

By ART WILLIAMS

The historic plaque for Oxford's "Big Cheese" has finally been placed where it can be observed by the travelling public without endangering the lives of the searchers.

It is located on the east side of Highway 19 north of Highway 401 directly west of the sight of the Harris Cheese Factory, which has lasted for almost three quarters of a century.

This controversy has existed between the County of Oxford and the Town of Perth, over the merits of the Big Cheese against the "Mammoth Cheese"

This controversy has not always been carried on in friendly rivalry. When the Milk Producers first organized they met in Ingersoll, later they split and formed an east and west group.

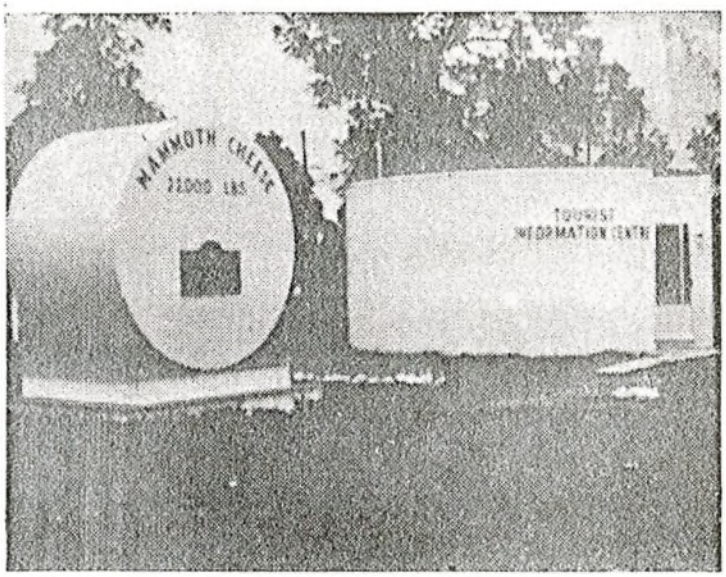
They set up two cheese boards a condition which did not help the cheese industry. Eventually the hatchet was buried and a common cheese board formed with auction centres at Stratford and Belleville.

For those who are not aware of this controversy let me explain what it is all about. In 1866 Oxford County produced the "Big Cheese" which weighed 7,300 lbs. In 1893 Perth produced "The Manmoth Cheese" which weighed 26,000lbs.

Both cheeses were produced to create an interest in Canadian cheese abroad, which they did.

The Oxford Cheese got to England and was exhibited at the British Trade Fair. The Perth cheese went to the Chicago World's Fair, here it was awarded the Exposition's Diploma and Bronze Medal. The question since that time has been "Which was the greatest Cheese?"

Over the years a number of stories have circulated through Oxford claiming that the Big Cheese spoiled and was not sold as claimed. A similar story is told in Perth about the Manmoth Cheese, and as the story goes that is why Sir Thomas Lipton withdrew his offer to buy the cheese at Chicago.



IN PERTH, replica of Mammoth Cheese containing historic site plaque stands beside tourist information booth.

Harvey Farrington opened the first co - operative cheese factory at Norwich on June 10, 1864. In the first year of operation he produced 15 tons of cheese which was exported to England.

Others started cheese factories almost as fast as buildings could be erected In 1866 within two years of the opening of the first factory plans were under way for an undertaking of great magnitude, - the making of the big cheese.

An organization known as the Ingersoll Cheese Manufacturing Company of Oxford County was formed to make the Big Cheese which was to be the largest and best cheese ever to be exported from this side of the Atlantic.

Their chief opposition at this time was the American cheese makers who enjoyed a monopoly on the trade. It was decided that if Canada was to penetrate this monopoly it would not be accomplished through the regular channels, something spectacular was necessary.

The answer was a Big Cheese such as had never been seen before. This cheese would have to be exhibited at the British Trade Fair if it was to be seen by the greatest number of buyers.

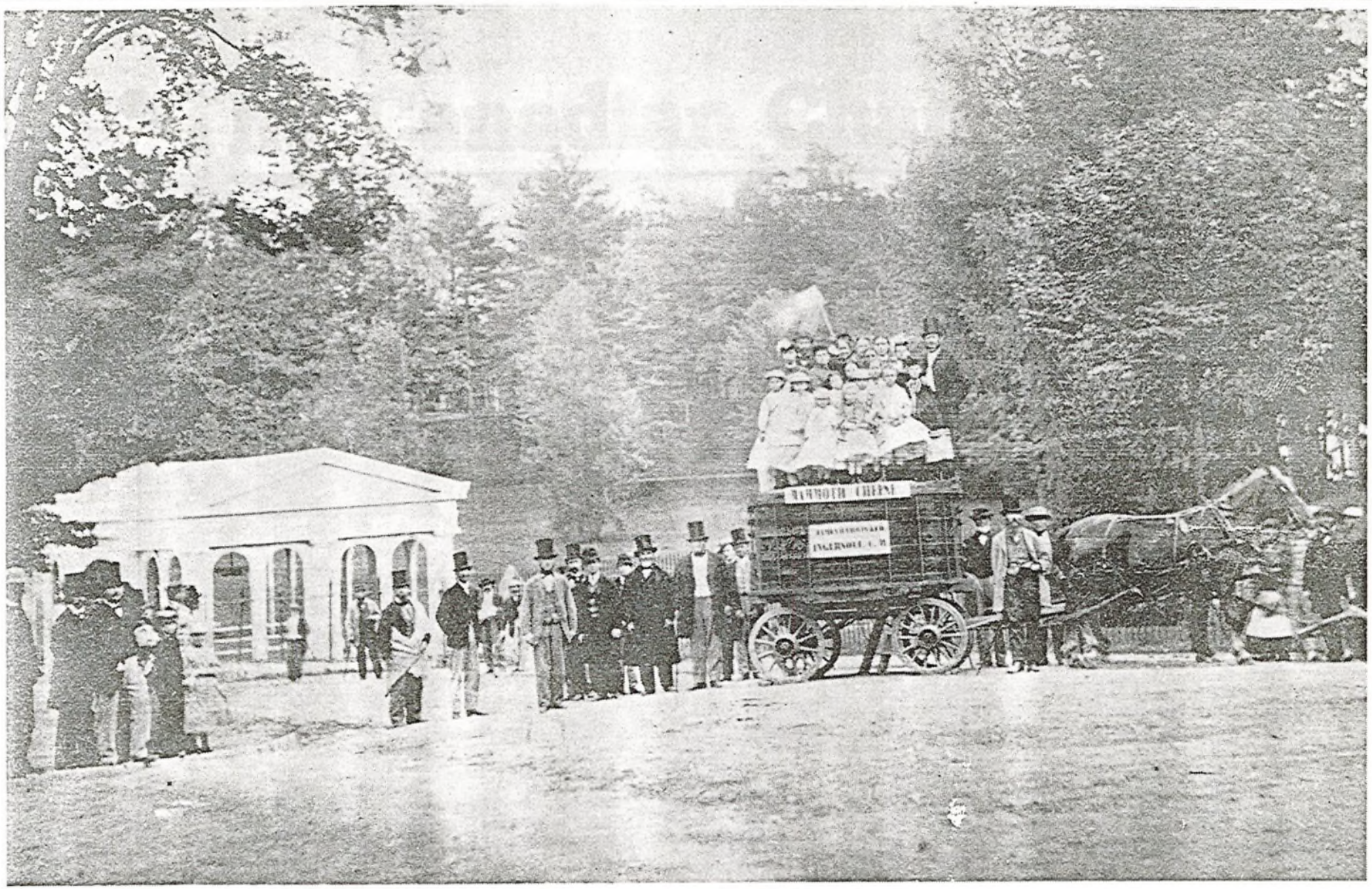
Planning actually started in 1865, but unknown to the public. It was not until all arrangements had been completed that the farmers who were to supply the milk knew.

Hiram Ranney, James Harris and George Galloway all agreed to make cheese on the same day at their own factories. This cheese was to be put into the press as 60 lb. cheese and pressed for 48 hours, and then taken to the Harris factory.

When the cheese arrived it was put through the curd mill under the watchful eye of Robert Facey the head cheese maker, who had learned the trade under Mr. Ranney presumably in the U.S.A. His assistant was Miles Harris. The cheese was cut into small cubes so it could be properly salted, for safe keeping and proper curing. When the cutting and salting was completed it was placed in a large metal hoop. It was put under pressure of six large screws each being tightened to equal tension so a constant pressure would be maintained at all times over all the cheese for the eight days it was to remain in the press.

The cheese was turned twice a day by a special device built for the purpose. The finished cheese weighed 7,300 lbs. and had a diameter of 21 ft.

October 8, 1966



The mammoth or big cheese was made in Ingersoll in 1866 and involved cheese from several area factories. The cheese was six feet, 10 inches in diameter, three feet high and weighed 7,300 pounds. This photo was taken in Congress Springs Saratoga, New York. James Harris is standing at the front of the wagon with one hand in his pocket, ingersoll Mayor Adam Oliver is the tall man in the white vest to the left of the wagon. Hiram Ranney is wearing a long black coat and has white whiskers, and Daniel Phelan is at the extreme left in the light suit.

CHEESE

INGERSOLL TIMES September 14, 1978

Ingersoll Times

CHEESE

Ingersoll famous for making the mammoth cheese

INGERSOLL TIMES September 14, 1983

Ingersoll is famous for its cheese and perhaps one of the finer moments in its history is the making of the mammoth or big cheese. Produced in 1866 at several local cheesemaking factories, the big round cheese measured six feet 10 inches in diameter and three feet high. It weighed 7,300 pounds.

The big cheese was the brainstorm of several local men involved in the cheese industry. At a meeting in the offices of the Niagara District Bank in 1864, the proposition was put forward to create a large cheese. Its purpose would be to advertise the excellent quality of Canadian cheddar cheese.

The men had gathered at the bank in an effort to bring dairymen of the district together in a co-operative system of making and marketing the product of the factories.

Present at the meeting were Chairman James Noxon, of Ingersoll, C.E Chadwick, bank manager and secretary of the group, James Harris, of West Oxford, Edwin Casswell, of Ingersoll, Harvey Farrington and H.S.Lossee, of Norwich, Daniel Phelan, of Ingersoll, George Galloway, of West Oxford, Charles Wilson, of Dereham, Robert Facy, of Inersoll, and Benjamin Hopkins, of Brownsville. Missing were Thomas Balantine, of Stratford, and D. Derbyshen, of Brockville.

Harris Factory, with curd from the Hiram Ranney and the George Galloway factories. The curd was brought into the Harris factory and processed there, taking two days to make the big cheese and put it into the press. The lifting device and press were made by the Noxon Company, another local firm which produced farm implements. Because the cheese was going to be so garge, a lean-to had to be set up outside the Harris house, on the outskirts of Ingersoll.

It measured 16 feet by 16 feet, but when the cheese was complete, it was too small. It wouldn't go through the doors, so they took the sides down, put down planks and rolled the cheese onto a wagon. It then went to the train station where local officials, dignitaries and the public saw off the town's accomplishment.

The big cheese was exhibited in Saratoga, New York at the New York State Fair as well as Toronto and Hamilton. Then it was sold to a buyer in Liverpool, England and shown all over England.

Over 300 pounds of the 7,300 pound creation were brought back to Ingersoll to be shared among the factory workers and interested people. Each got about two pounds.

Cheese is an excellent source of protein

The cheese making operation was a difficult one. With any deviation in the routine, a different flavor was created. The process itself has differed little from the time when workers in the late 1800's served on the cheese production line.

Rennet was a necessary ingredient to the process. The extract was taken from the stomach of a calf. When the somach was dried, the curdling agent was taken.

Rennet was added to the milk, brought to "blood heat." With the rennet, the milk curdled and the curds and whey were separated. The whey was then drained off while the curd was finely cut, seasoned with salt, and put in a lever press. This removed the balance of the whey compacting the curds into a solid block of cheese. In this last stage, a cloth was placed around the cheese, which was then set aside to cure. The whey, meanwhile, was sent back to the farmer to feed his hogs.

Eleven pounds of milk are required to make one pound of cheese. Cheese is an excellent source of high quality protein. For example, the protein found in a inch cube of cheddar equals that in one seven ounce glass of milk.

Ingersoll Times
Sept 14, 1983

CHEESE

The early days in Cheesetown

BY TOM DURALIA

About 134-years-ago, Hiram and Lydia Ranney first began marketing their cheese successfully.

The couple set up a 50-acre farm in the Salford area in 1834, and as with many pioneer families, had been making small batches of cheese for their own use whenever possible.

On some of the larger farms, where more cheese was made than could be eaten by the family, that surplus was sold.

During the first five years the Ranney's lived in Canada, Mrs. Ranney taught at a local school house, becoming the first documented teacher in the area, while her husband diligently worked at clearing his land and building a cattle herd.

By the 1850s, the Ranney farm had grown from 50 to 700 acres and they had a sizeable herd of cattle from which Mrs. Ranney used her expertise to make cheese.

But though families such as the Ranneys and the Wilsons, who lived about three miles south of Ingersoll, made cheese for others to buy, it wasn't until Harvey Farrington moved to Oxford County that things really started to pick up.

Mr. Farrington was a cheesemaker in Herkimer County, New York. However, he was unhappy with the conditions that existed in the U.S. at the time, and after visiting Canada, found Norwich to be an ideal location to set up shop.

Oxford County was especially attractive to dairy-minded people because of its abundance of streams, its rolling hills and its natural shade.

Mr. Farrington sold his U.S. business and came to Norwich in 1863, where he began to erect a factory for the sole purpose of cheesemaking.

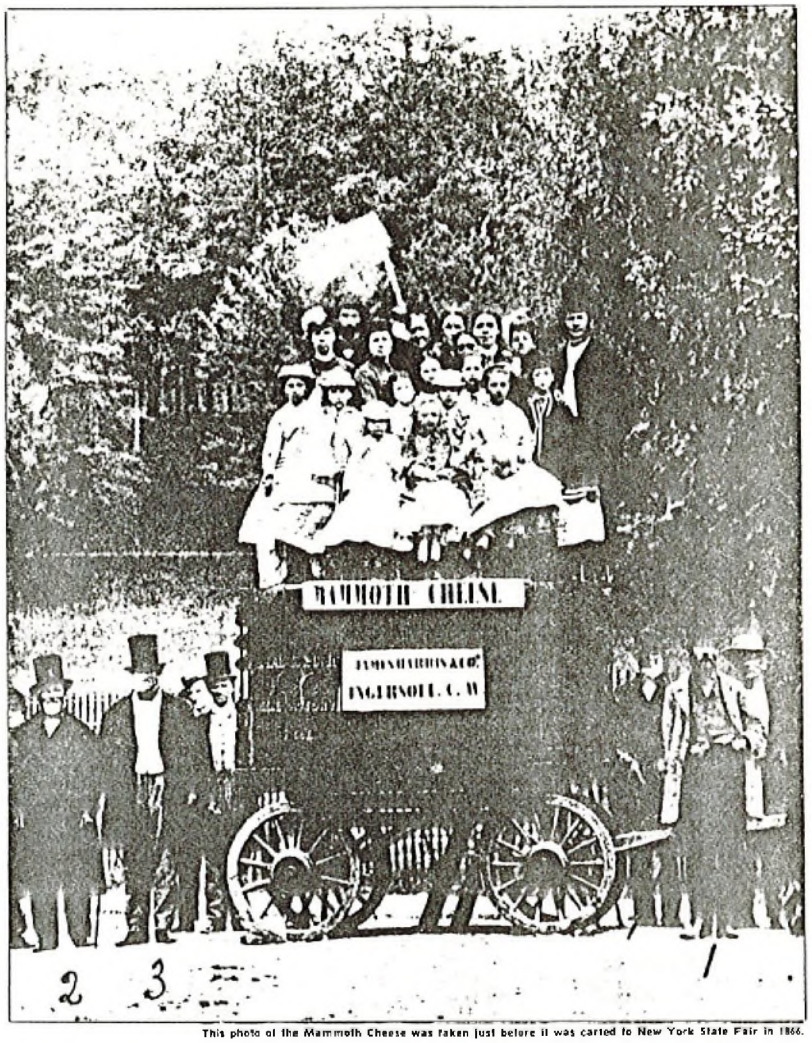
Mr. Farrington's actions were about to revolutionize the cheese industry in Oxford, and before long factories were springing up all over the country.

There have been other claims made as to who actually had the first factory, but by 1867 there were over 40, including branches, in Oxford County.

One of those factories was owned by James Harris, who built his just outside of Ingersoll on Highway 19 in 1865, the undisputed first factory in the Ingersoll section.

Mr. Harris was born in 1824, and during his teenage years often visited the Ranney household where he courted and eventually married their daughter, Julia. Early reports hint that it was these visits that provided him with the vision and insight into starting up the James Harris Factory.

Whereas Mr. Farrington moved the cheese industry with leaps by introducing the factory concept, Mr. Harris further refined that idea with branch factories, also in 1865. With branch factories, every farmer need not make his own finished product, but would bring his cheese to a parent factory for curing and marketing, thus increasing productivity. The first branch cheese factory in Canada took the name of the Canada Cheese Manufacturing Company.



This photo of the Mammoth Cheese was taken just before it was carted to New York State Fair in 1866.

And in 1867, a prestigious dairyman's convention came to Ingersoll, which resulted in the formation of the Canadian Dairyman's Association.

A plaque located at the post office commemorates Oxford County's achievements in having the first cheese factory in Canada, the first cooperative factory system and the formation of the Association.

Aside from the big names of Harris, Ranney and Farrington, Edwin Casswell, who settled in Ingersoll in 1850, is attributed with getting Ingersoll known for its fine dairy products. He played an active role in the cheese industry as a buyer and exporter, and in 1865 purchased and prepared for shipment at Ingersoll, the first boxes of Ontario cheese that were exported to England.

For many years he was the representative of the Oxford County cheese industry in Great Britain, and was credited with securing the country's initial success in the British market at a time when Canada's direct trade with Europe had previously been confined to the selling of wood, fish and furs.

1866 was truly the beginning of the cheese export business, as more and more farmers were becoming involved with cheese, which was proving to be more profitable than grain crops.

Cheese production increased from about 50 tons in 1864, to 110 tons in 1865 and 528 tons in 1866, to 1,386 tons in 1867.

INGERSOLL TIMES July 25, 1984

The charm of Ingersoll's Big Cheddar

BY TOM DURALIA

It was a cheese much like other cheeses being manufactured in the mid-1800s by the Harris, Ranney and Galloway factories in and around the Ingersoll area.

It was made with the patience and care of expert cheesemakers and was the highest in quality, as nothing less was acceptable.

But unlike, other cheese, this particular round took 35 tons of milk to make (mathematically speaking, that is, the equivalent to the product of a single milking of 7,000 cows), and when finished weighed a hefty 7,300 lbs., was 21 feet around and measured 3 feet high.

It definitely a "big cheese," the biggest, in fact, that had ever been made.

It was manufactured in June, 1866, at the factory of James Harris, which was located just east of where the Elm Hurst now sits, sits.

The Big Cheese, or Mammoth Cheese as it was referred to then, was a cooperative effort between a number of individuals who wanted Ingersoll on the world map as the hub of the dairy industry and home of the world's finest cheese.

The advertising extravaganza captured the imagination of all cheese aficionados of the era, and was primarily because of the efforts of James Harris of Ingersoll, Hiram Ranney of Salford and George Galloway of West Oxford, and those under their command.

The three factories arranged to make cheese on the same day, and once prepared in 60 lb. chunks, all were brought to the Harris factory, where a special area had been set aside for curing and pressing.

The individual chunks were ground into small cubes through a curd mill and salted to ensure its safe keeping and proper curing. Once this was completed, an immense steel hoop press, constructed especially for the purpose by James Noxon of the Noxon Farm Implements Factory, was filled with the curds.

The cover was attached and the entire cheese put under the pressure of six large screws, that when tightened would exert equal pressure on all areas of the cheese at the same time. Inside the press for curing, the gigantic cheddar was turned twice a week with another special device of Noxon's allowing one man to complete the task.

Once aged and ready for view, the monstrous cheese was ceremoniously loaded onto a cheese cart and hauled into the town's centre by six mighty draught horses.

The Mayor, Adam Oliver, and other officials, sang the glories of the achievement as a large crowd gathered to pay homage to the awesome cheese, a cheese so large that even rats were afraid to approach it.

On August 23, 1866, the cheese started its world tour, visiting the New York State Fair at Saratoga for thousands to view and admire. It was later shipped to England for the British Trade Fair, where Ingersoll's reputation as a cheese centre was firmly established.

The cheese was sold to a Liverpool man, who had it thoroughly tested by cheese experts before purchase. They found it to be, through and through, a very good cheese indeed.

James Harris, who accompanied the massive cheese to Britain, returned to Ingersoll with 500 lbs. of it, which was shared amongst the many who contributed to its being, such as its makers Robert Facey, Miles Harris, Warden Schell and James Crawford.

A plaque which sits on Highway 19, just north of the old factory site, commemorates Ingersoll's successful attempt at getting itself known as a true cheesetown.

Since the Big Cheese, another was made larger still in Perth, Ontario., in 1892. This cheese eclipsed Ingersoll's by weighing 11 tons, standing six feet high and measuring 28 feet in circumference. In 1893 when Perth displayed it at the World's Fair in Chicago, its weight caused it to plummet through the floor it was set upon.

That's what you get for oneupmanship.

[illegible]

Embro—Rev. G. Munro, Robert Murray, B. C. Moore, J. W. Burton, and J. W. Upper, Embro.

Dereham—J. S. Mercer, M. Mercer, H. Kipp, and James Lambden, Tilsonburg.

West Zorra—Merrill Cody, and John McKay, Embro; Joshua Pellow, Bennington; Wm. Blair, Maplewood.

North Oxford.—Jno. Henderson, Sam'l Whaley, John Jarvis, and W. Collyer, Ingersoll; C. Brock, Thamesford.

Blenheim—Rev. Mr. Keppel, Princeton; Mr. Scott, Washington; Thomas Dawson, Wolverton.

Norwich—J. A. Tidey, Mr. Poldon, and Gilbert Moore, Norwichville.

Prof. Samuels, the Secretary of the Western Prohibitory League was in attendance, and is now making a thorough tour through the county arranging plans for the contest.

The meeting was most enthusiastic throughout, and yielded plain evidence that the temperance advocates are bound to "strike the iron while it is hot." Any information relative to the work, may be had on application to the Sec'y.

Thamesford.

Y. M. C. A. Lecture.—At the instigation of the board of Directors of the above Association, on the evening of friday last the 19th; the people of Thamesford and surrounding country were treated to quite an interesting lecture, prepared and delivered by our young townsman Mr. C. Brock. Subject "Intemperance and its effects upon Man as a social and intellegent being." The meeting was called to order at the hour of eight o'clock, one of our beautiful hymns being sung, after which Rev. W. Scott, Church of England Clergyman, engaged in a brief but pointed prayer. After a few preliminary remarks by the Chairman setting forth the nature of the meeting &c. the Lecture was introduced to the audience. Tis useless for me to attempt to describe the whole of the arguments brought forth, which were varied and many, but suffice it to say, they were of such a character as to commend themselvs to the sound judgement and reason of every thinking man and woman present. We think it would be rather unfair however to the readers of the Chronicle and especially to the young gentleman who favoured us with his theme to pass entirely over his remarks without setting forth at least one of the arguments addressed. Mr. Brock reasoned and we think with a great deal of propriety that the drunkard is perhaps the only sinner who prevents Christ, exercising his saving power, especially the man who dies intoxicated. The murderer whose hands have been stained with innocent blood may in his last moments upon the scaffold raise his eyes heavenward and deeply repenting of his sin, find salvation through faith in Christ. But, alas, the poor drunkard, dying, has not, the power to raise even a thought toward the place where Christ's honour dwelleth but his intellegance being paralyzed by that demon Alchol; he dies in the embrace of friends, his soul leaving the body to take its place in that eternity of woe where the worm dieth not and the fire is not quenched. Similar arguments to this were used, and by the strict attention manifested, the audience was evidently deeply interested. A note of thanks was tendered Mr. Brock for the effecient and able manner in which he had presented undeniable facts so full of interest and profit to all. A collection was taken up at the close and quite a nice sum realized. The association seems to have received a fresh impetus and the prospects are will be aroused to increased activity in their work for the redeemer and in advancement of his kingdom.

At no period in life is watchful care over the functions of the brain more requisite than during the acquisition of knowledge by the youth.

Plodding, persevering study requires a store of vigorous nervous of the child [illegible] mental toil.

Stern necessity may compel the student to [illegible] his powers beyond what is prudent, and early [illegible] of excellence be blighted thereby.

To such we can recommend Fellows' Compound Syrup of Hypophosphites. It will not only restore the [illegible] [illegible]

Application from Robert Williamson to be assessed for part of lot 15 3rd con.

Moved by Mr. Henderson, seconded by Mr. Colyer, and

Resolved,—That the seven acres of south part of lot No. 15 3rd con., be transferred from the Non Resident Land Roll and assessed to Robert Williamson in the Resident land Roll.

Applications from Mathew Ryan, James Gibson and John Morris to be exempted from assessment of their dogs the said dogs having been destroyed.

Moved by Mr. Day, seconded by Mr. Henderson, and

Resolved,—That the dogs assessed to Mathew Ryan, James Gibson and John Morris be struck from the asse ssment Roll.

Application from Peter Barns for a reductor of his assessment being assessed for 4½ acres of land more than is expressed in his lease.

Moved by Mr. Day, seconded by Mr. Colyer, and

Resolved,—That Peter Barns assessment be rendered $126 being 23 dollars anacre or 4½ acres over assessed according to his lease.

Moved by Mr. Colyer, seconded by Mr. Henderson, and

Resolved,—That the Assessment Roll as now revised be passed by the Court and that the Court of Revision be closed, and Council resume.

Council resumed.

Moved by Mr. Day, seconded by Mr. Whaley, and

Resolved,—That the Reeve sign an order in favor of Edmund Jarvis for the sum of sixty dollars, his salary as assessor for the current year.

Moved by Mr. Colyer, seconded by Mr. Henderson, and

Resolved,—That the Reeve sign an order to pay Adam Oliver & Co., account for lumber furnished in the year 1874.

Moved by Mr. Henderson, seconded by Mr. Day, and

Resolved,—That the Reeve sign an order in favor of Joseph McIntyre or bearer for the sum of ten dollars for building a bridge to the gravel pit on lot 14 3rd con.

Moved by Mr. Day, seconded by Mr. Colyer, and

Resolved,—That the sum of three hundred dollars be appropriated for public improvements from the general funds of the township, to be divided, to the five divisions in proportion to the assessment and subject to the orders of the several Councillors.

The Reeve gave the casting vote in favor of Robert Oliver as collector for the current year, in reference to resolutions and amendments of 6th March last.

Moved by Mr. Whaley, seconded by Mr. Henderson, and

Resolved,—That a Rider be attached to By-law No. 117 amending the same by substituting the names of E. A. Nellis in place of Thos. Downing Pathmaster, Samuel Allen, in place of J. J. McLaughlan Fenceviewer, Thos. Elliott in place of J. J. McLaughlan Pathmaster, Robert Oliver in place of Nelson Carroll collector, and that the said Rider be read a first time.

On motion of Mr. Whaley, seconded by Mr. Day, Rider to amend By-law No. 117 read a second time.

On motion of Mr. Colyer, seconded by Mr. Day, Council went into Committe of the whole on Rider to amend By-law No. 117. Mr. Whaley in the chair.

Rider to amend By-law No. 117 read in committee of the whole.

Moved by Mr. Colyer, seconded by Mr. Dunn, and

Resolved,—That rider to By-law No. 117 be amended by inserting, that the salary of the collector be one and one eighth per cent on all monies collected.

On motion of Mr. Dunn, seconded by Mr. Colyer, Committee rose and reported Rider to By-law No. 117 with the amendment and Council resumed.

Moved by Mr. Whaley, seconded by Mr. Day, and

Resolved,—That rider to amend By-law No. 117 be now read a third time, and that the Reeve sign the same and attach the coporate seal.

Moved by Mr. Henderson, seconded by Mr. Day, and

Resolved,—That the minutes of the Council of the 6th of March be republished in the Ingersoll papers with the minutes of this meeting.

Moved by Mr. Whaley, seconded by Mr. Henderson, and

Resolved,—That the Reeve sign an order in favor of the Clerk for the sum of six dollars to pay for two loads of wood for Mrs. Cunningham.

Moved by Mr. Whaley, seconded by Mr. Henderson, and

[illegible]

aged 64 years.

[The funeral will take place from his late residence North Oxford, on Friday Morning (May 20,) at 8 o'clock.

[illegible] 35 miles around at the rate of 1,000 dozen a day if they can be obtained.

List of Cheese Factories and Statistics for 1875.

Name of Factory.	Post Office.	No. of cheese made	Av'ge Weight.	No. in. Diam'r.	No. lbs of cheese made.	No. of Cows.
Anvern	Fairfield East	1143	65	15½	74,533	310
Avonbank	Avonbank	2695	60	15	161,657	600
Abercorn	Abercorn	1100	65	15	71,500	350
Avon	Avon	2931	60¼	14	176,647	600
Avondale	Stratford	1221	63¾	15	77,749	400
Ashley's	Foxboro	2000	56	14½	112,000	350
Bogart	Bogart	800	70	16	56,000	225
Bresee	Balderson	1500	60	15½	90,000	450
Bloomsburg	Bloomsburg				80,000	350
Bloomfield	Bloomfield	1583	66	15½	104,239	350
Brae	Burnbrae	2129	66½	15½	141,719	470
Brownsville	Brownsville	7133	70	16	494,359	1320
Black Creek	Stratford	4356	58	14	252,604	
Brucefield	Brucefield	2600	61	15	160,090	500
Burgoyne	Burgoyne	940	51½	14	48,640	300
Bay Side	Redcarville	1640	65	15½	105,618	370
Clayton	Balderson	1000	50	13	50,000	250
Caistorville	Caistorville	777	60	16	46,646	200
[illegible]town	Chinstown				59,000	250
Cherry Valley	Cherry Valley	1078	63½	15½	67,919	325
Culloden	Culloden	4049	61	14½	246,988	750
Colborne	Colborne	1309	67	15½	88,644	300
Clear Lake	Forfar	800	60	14½	48,000	120
Cedarville	Hespelor	546	50	14	27,332	130
Crinan	Crinan	980	70	16	65,300	220
Collert & Cloverdon's	Stratbroy	1044	66	16	110,615	350
Dairy Valley Co'y	Clearencoville	400	65	15	25,518	175
Dominion	Elgin	[illegible]50	58	14	72,500	315
Duncan's	South Grandy	[illegible]00	70	15	70,000	330
Dickenson's Landing	Wales	[illegible]25	65½	15	118,749	300
Dunblane	Dunblane	[illegible]81	55	15½	31,955	100
Dominion	New Durham	[illegible]	59	14½	172,850	650
Elm Grove	Cassel	230[illegible]	57	14½	130,676	500
East Zorra and Blandford	Woodstock	6245	60	13½	374,903	900
Fullarton Corners	Fullarton Corners	2270	64	16	145,504	500
Freeport	Freeport	1163	54	14	63,925	250
Golden	Madoc	1808	68½	16	123,668	450
Glenworth	Glenworth	663	66	16	43,771	150
Hungerford	Tweed	1654	69½	15½	115,096	346
Holbrook	Holbrook	2263	57	14½	129,329	450
Hampton	Hampton	900	67	15½	50,000	300
Holland	Escott	1400	65	10	91,000	390
Island Dale	Earnestown Station	650	50	14	32,500	175
Ivanhoe	Ivanhoe	1500	65	15½	97,500	400
Kerwood	Kerwood	2472	70	16	145,357	500
Karley	Farmersville	1300	56	14	72,800	300
Kenward	Warwick	776	65	16	50,460	200
Lombardy	Lombardy	1750	60	15	105,000	400
Lansdown	Lansdown	1403	62	15½	85,501	350
Lyons Co'y	Lyons	2740	62	14½	170,000	570
Melrose	Melrose	1549	71	16	102,903	320
Mountain View	Mountain View	1514	61	15	92,305	300
Massawappi	Massawappi	110	52	15	36,920	175
Mariposa	Oakwood	652	62	15½	40,424	150
Mariposa	Oakwood	1129	63	15½	71,139	280
Mineral Spring	Picton	1635	64½	15½	105,503	344
Mt. Elgin	Mt. Elgin	2160	70	16	192,786	
Melville	Melville	993	63	15½	62,533	200
Mayfair	Mayfair	3000	69	16	204,808	700
Mapleton	Mapleton				158,700	600
Mayville	Escott	1350	68	15	92,000	370
Napier	Napier	2000	71	16	142,000	600
Otterville	Otterville	280	53	16	15,000	55
Oxford Mills	Oxford Mills	850	55	14	46,750	
Ontario	Norwich	3600	50	14½	201,600	670
Olive Leaf	Innerkip	1317	56	14½	18,754	250
Pleasant Valley	Omabrnck Co'y	1165	64	15	74,560	825
Pleasant Valley	Aultville	1150	63½	15	73,176	320
Richie's	Inverary	359	59	15	21,171	100
Rimph's	Tilsonburg	564	68	14½	35,532	130
Royal Dominion	New Dublin	950	65	15½	61,750	265
Rockspring	Whitehurst	900	50	14	45,000	350
Rockdale	Mairytown	1400	64	15	89,813	320
Rougemont	Rougemont	690	66	16	45,540	230
Roy's	Kerwood	500	71	16	35,500	120
Summerville	Otterville	1075	50	14½	53,750	275
Spring Brook	Ridgetown	800	65	16½	52,000	275
Sager's	Troy	1825	50	14	91,250	
Springford	Springford				120,000	500
Springfield	Springfield				132,000	508
Spring Grove	Henry	400	65	15	26,000	
[illegible]	Villanova	4227	60	14½	253,620	938
Sylvan	Sylvan	866	63½	14	54,895	
Sunnyside	Strathallan	1019	58	14½	59,125	250
Thamesville	Thamesville				36,000	200
Thomasburg	Thomasburg	2200	72	16	158,400	500
Thomasburg	Thomasburg	2223	71½	16	158,848	503
Thurlow	Belleville [illegible]	2200	58	14½	12[illegible],000	503
Thames	Nilestown	3472	60	14½	208,680	695
Tweed	Tweed	1700	66	15	112,200	385
Union	Camilton	2300	68	15½	15,000	440
Union	Camilton	2223	67	15	1[illegible]0,273	475
Uttoxeter	Uttoxeter	990	65	14½	64,344	
Victoria	Tweed	1600	70	15½	112,000	400
Victoria	Kerwood	1370	70	16	[illegible]	[illegible]
Warkworth	Warkworth	2500	64	15½	160,000	600
Warkworth	Warkworth	2570	[illegible]	15	[illegible]	[illegible]
Washburn	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
West Zorra	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
West Huntingdon	West Huntingdon	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

SPECIAL REPORT

Dairymen's Assoc. of Western Ont. — a 100-year odyssey of dairy progress

For Canada's oldest dairy trade association, 1967 Centennial Year will have double significance as members celebrate the 100th anniversary of the Association's founding.

by Allan C. MacNeish

The Dairymen's Association of Western Ontario, organized one hundred years ago at Ingersoll, Ontario as the Canadian Dairymen's Association, was the first dairy association in Canada; all-industry in scope and all-Canadian in interest. Its primary aim at the time of organization was basically the same as that of the American Dairymen's Association that had been organized at Utica, New York several years before; that of the commercial production and cooperative marketing of uniformly good quality dairy products for export, principally to the lucrative and highly selective British market in competition with dairy products from other countries. Cheese was the only dairy product made commercially in Canada at that time. It was another eight years, in 1875, before the first Canadian creameries were operating, at Teeswater, Ontario and at Athelstan and Helena in Huntingdon Co., Quebec; another eight years, in 1883, before the first condensed milk plant was operating in Canada, at Truro, Nova Scotia, and another twenty years, in 1903, before the first milk powder factory was operating, at Brownsville, Ontario.

Farm Based Cheesemaking

In 1867 there were 235 cheese factories in Ontario producing an estimated 25-million lb. of cheese. Two years before, in 1865, there were but six commercial cheese factories in Ontario, five in Oxford Co. and one in Leeds Co.; with one in Quebec, at Dunham, owned by a Mr. Hill. In 1864 there was one cheese factory, that of Harvey Farrington at Norwich, Oxford Co., Ontario. Before 1864, cheese was made in farm factories in what is now Canada for home consumption, with some few sales to nearby Canadian urban markets; and good milking cows were being exported to the United States at up to $100 a head, with some of their milk being imported back into Canada in the form of cheese.

In 1867 the commercial system of cheesemaking was spreading rapidly in Canada, but with many inexperienced and incompetent cheesemakers, some of whom were in charge of factories. The cheese was largely inferior, being porous, honeycombed and with poor keeping qualities. It sold at 1¢ to 1½¢ less per pound, that is, 10 per cent to 15 per cent less than the New York State product. The new cheesemaking industry was facing many other obstacles. One big objection was from the womenfolk who up to the time of commercial factories had control over the milk, yet these same factories were giving them a new freedom away from drudgery. Grain farmers were being encouraged to change to dairy farming in the prospect of good and steady returns when their crops failed. Roads were frightfully bad and a serious drawback to the transport of milk, which meant that small factories had to be built near the source of the milk, with some owners operating more than one factory. Yet the new dairy association was able, in time, to correct these problems. It was largely responsible for making many new roads possible. It helped to save the young country from dire distress; it helped to enrich the land, gave farmers money throughout the summer season when formerly they had none, and did much to bring comfort and happiness to farm life, to inspire hope, and train men and women in the profitable arts of commercial cheesemaking and buttermaking.

Foreign Market Booms

In the United States in 1867 dairy farming was proving to be a good money-maker where other farming systems were unsuccessful. Cheese production was 215-million lb., of which 160-million lb. was consumed in the domestic market, leaving some 55-million lb. for export, most of which went to Britain. In 1868, dairying represented a capital of over $600-million; cheese production was selling for more than $25-million, butter production for over $100-million, and condensed milk factories were starting to demand more and more milk.

In 1867, Great Britain was producing 179-million lb. of cheese and consuming 309-million lb.; meaning an import of some 130-million lb. that was open to international competition, and a demand that was increasing each year with the increase in population. About 80-million lb. of cheese was being imported from Holland, and a little over half that amount from the United States. The cheese dealers in Britain consisted of four classes: the importer, broker, middleman, and the grocer, or cutter. It was a highly perfected and closely related system that reduced risks and made quick sales possible. Under normal weather conditions the importer knew reasonably well just what styles, colours and flavours were in demand, and in what quantity; and

was willing to pay a good premium for a top quality product. There was little prospect of a repeat market for a poor product, where there was loss to everyone concerned. There remained the one big question of credit facilities, clearance of bills of lading and other shipping and financial transactions for a Canadian cheesemaker.

Pioneer Cheesemakers

The pioneer in commercial cheesemaking in Canada was Harvey Farrington who sold out his cheesemaking interests in Herkimer Co., New York to build a factory at Norwich, in Oxford Co., Ontario that went into production on June 4, 1864; making ten tons of cheese the first year, 30 tons the second year and 35 tons in each of the next two years which was exported to Britain at prices ranging from 11½¢ to 13c a pound. Production in the other factories in Oxford Co. was making vigorous progress, more particularly around Ingersoll. From the ten tons produced in Oxford Co. in 1864, cheese production in the County had risen to 160 tons in 1865, to 610 tons in 1866 and 1536 tons by 1867. The biggest maker was James Harris & Co., where production had gone from 42 tons in 1865 to 92 tons in 1866 and 125 tons in 1867. Mr. Harris, like other leading producers, had been making cheese for years past in their home factories before converting to commercial production, and selling in the Hamilton, London and Brantford markets.

Assoc. Beginnings

With the first sign of a boom in commercial cheesemaking the question of having an Association comprising everyone in the dairy industry became a matter of urgency. The first stage was set in January, 1866 when Harvey Farrington invited Charles E. Chadwick and James Harris, both of Ingersoll, to be his guests at the annual meeting of the American Dairymen's Association, of which he was a member, at Utica, New York. Mr. Harris had been a dairy farmer, a cheesemaker for many years, the largest producer of commercial cheese, and a man of considerable vision, imagination and sound business sense. Mr. Chadwick was an educationalist, bank manager, and a man held in the highest esteem. They were greatly impressed by what they saw and learned at Utica and returned to Ingersoll convinced of the value of having a Canadian Dairy Association in the widest possible sense, and determined to do something about it.

THE TOWN HALL at Ingersoll, Ont., as it appears today. The building itself has changed little since 1867 when it served as the location for the first organizational meeting of the Canadian Dairymen's Association, now the Dairymen's Association of Western Ontario.

First National Meeting

The first national meeting was carefully planned and executed, even to enlisting the support of the railroad in supplying free transportation, which no doubt helped to ensure an excellent turnout.

Of that meeting it has been recorded:

"Pursuant to public notice, an important meeting was held in the town hall, Ingersoll, on 31st of July and 1st of August, 1867 for the purpose of organizing a Dairymen's Convention and otherwise promoting the dairy business interest in the Dominion of Canada. Upwards of 200 dairymen from various parts of the country were present, and the greatest interest was manifested in the proceedings. The Convention was called to order soon after 10 a.m. on the first day. A large committee on organization and general business was then appointed, after which the Convention adjourned until 1.30 p.m., at which time the committee reported, when it was resolved that the consideration of the report be deferred until after hearing some addresses, out of which some hints might be obtained that would help to shape organization and business."

With the appointment of W. Niles of Nilestown, Middlesex Co. as temporary chairman and James Noxon of Ingersoll as temporary secretary, some guide lines for possible discussion as to organization, policy and immediate needs were learnedly explained in addresses by X. A. Willard, M.A. of Little Falls, New York and the Rev. W. F. Clarke, editor of *Canada Farmer*. Mr. Willard was an official of the American Dairymen's Association, knowledgeable in all branches of dairying, and had represented the A.D.A. in Great Britain and Continental Europe where he had made keen studies and analysis of dairy farming, the arts and economics of manufacturing dairy products, and the markets. His talk included requisites in commercial cheesemaking and buttermaking, milking stables, cows, importance of cleanliness, recent improvements in factory buildings, utilization of whey, styles of cheese, necessity for quality in products, and the economies of shipping direct. His talk was so well received that he was invited

Charles E. Chadwick of Ingersoll, Ont., may be said to be the "father" of modern dairy trade associations in Canada. The son of a pioneer educationalist in nearby Norfolk County, he had already gained the highest respect in his adopted town of Ingersoll as a teacher, as the community's first bank manager and as a man of estimable character when he was called on to head the Canadian Dairymen's Association in 1867 — an association to which he dedicated his considerable organizational talents. He remained as president of the C.D.A. during the first four formative years until 1870 and later returned to serve as secretary for a total of sixteen years — from 1876 to 1891. The association recognized his genius and thereafter, he became an honorary member.

Charles E. Chadwick

back year after year as a guest speaker.

Organization Committee

The convention later unanimously adopted the following report of the organization committee:

"Whereas it is deemed expedient to form a Canadian Dairymen's Association through which, as a medium, practical experience of dairymen may be gathered and disseminated among the dairy community, therefore it be Resolved that we, the undersigned, do hereby associate ourselves together for mutual improvement in the science of cheesemaking and more efficient action in promoting the general interests of the dairy community.

"Article I: The name of the organization shall be the Canadian Dairymen's Association.

Article 2: The officers of the association shall consist of a president, twenty vice-presidents, a secretary and treasurer.

Article 3: The president, vice-presidents, secretary and treasurer shall constitute the Executive Board of the Association, seven of whom shall form a quorum for the transaction of business.

Article 4: The officers of the Association shall be elected at each regular annual meeting and shall retain their offices until their successors are chosen.

Article 5: The regular annual meeting shall be held on the first Wednesday in February in each year and at such place as the Executive Board shall designate.

Article 6: Any person may become a member of the Association and be entitled to all its benefits by the annual payment of one dollar."

The following officers were then elected: PRESIDENT, Charles E. Chadwick, Ingersoll; VICE-PRESIDENTS: M. H. Cochrane, Montreal; Henry Wade, Port Hope; T. H. Milmot, Milton; A. G. Muir, Grimsby; Thomas Ballantyne, Stratford; J. H. Scott, Lobo; James Harris, Ingersoll; Benjamin Hopkins, Brownsville; George Galloway, West Oxford; Richard Manning, Exeter; James Collins, Dereham; Steven Hill, Paris; John M. Ramer, Cedar Grove; K. Graham, M.P.P., Belleville; John Adams, Ingersoll; P. Bristol, Hamburg; J. M. Jones, Bowmanville; Harvey Farrington, Norwich; Hon. David Reesor, Markham; SECRETARY, James Noxon, Ingersoll; TREASURER, R. A. Janes, Ingersoll. It was later approved that the Executive be empowered to add to the number of vice-presidents from time to time, that they may fairly represent every county in Canada, and two more vice-presidents were then added. W. Niles and Mr. Carlyle.

No Sunday Cheesemaking

Other resolutions approved at this meeting included sending a representative to Britain to develop direct sales and thereby save on all intermediate costs, advertise Canadian cheese in Britain by means of the Ingersoll-made mammoth cheese, secure enactment of an Act by the Legislature to protect cheese manufacturers from adulterated milk, and ensure that no cheesemaking would be carried out on Sundays.

There is no record of any representative having been sent to Britain. The first of many Canadian mammoth cheese, made at the James Harris factory in Ingersoll by Robert Facey in the Spring of 1866 from cheese supplied by three factories — George Galloway in West Oxford, Hiram Ranney at Salford, and the James Harris in Ingersoll — and milled over and pressed into a cheese of 6′-10″ diameter, 3′-0″ high, and weighing 7,300 lbs., was shown around Ingersoll in a grand parade before being shipped to the New York State Fair at Saratoga, then on to Buffalo, Toronto, Hamilton and London before being sold to a Liverpool, England firm. This cheese was classified by experts to be of a superior quality.

Adulterated Milk Act

"An Act to Protect Butter and Cheese Manufacturers" from adulterated milk was assented to by the Ontario Legislature on March 4, 1868. This Act had varied fortunes over the years, with some magistrates ignoring or dismissing charges, some inspectors being arrested and found guilty of trespassing when they went to check milk at a farm. Then, in 1887, the Act was ruled ultra vires, in that no province had the right to enact such a law, which was a Federal matter. The Association quickly acted to get a Federal Law passed containing the same regulations.

Representatives of Montreal and Toronto exporting firms present at the first meeting volunteered to buy and otherwise handle cheese for export to the British market at a "moderate profit"; that they would be in Ingersoll from time to time to buy any quantity at a fair price. If the cheese was good, they explained, plenty of buyers could be found, and if it was not, then a dozen agents could not sell it; that it was highly desirable that Canada should secure the same high reputation for her cheese which she had for her ham, bacon and flour in the British market.

The first resolution of the Association had been that the Executive Committee be instructed to publish, in pamphlet form, for distribution among dairymen, a detailed statement of the number of dairy farms and factories in operation in each township, together with an alphabetical list of owners' names, the number of cows in use, and the estimated amount of cheese likely to be made in the year. Despite poor finances, with only $78 paid in membership fees during the first

year, and lack of cooperation, the Association was able to publish its first statistical account in the 1869 Annual Report. It gave the pounds of milk, quantity of cheese, number of cheese with their average weight, price paid per pound of cheese, and the average quantity of milk to a pound of cheese, from the 58 factories that had sent in full reports.

The Annual Report was also taking the form of a valuable reference book, with the publication of speeches of practical interest at the annual meetings, and also technical papers of practical interest from the annual meetings of the American Dairymen's Association.

The work of the Association was showing marked value with a notable improvement in the quality of milk and cheese. Buttermaking and condensed milk factories were also being discussed and, as from the beginning, all aspects of dairy farming. The first Cheese Fair was held on Sept. 21-22, 1871, under the auspices of the Association, in connection with the Agricultural Exhibition, at Ingersoll, with 14 factories exhibiting, and with $300 in prizes distributed.

Those who had shown no interest in the Association at first were now starting to express satisfaction with its efforts, its accomplishments, and the gradual extension of its benefits to dairy communities over the entire country. By 1872 the revenue was up to $900, with the Government lending a hand for the first time by contributing $250 for 250 copies of the Annual Report and an advertisement for emigrants.

With the rapid numerical growth of the Association, its enhanced financial status and prestige, and the important expansion of cheesemaking in Eastern Ontario, there developed an ever louder cry from that section of the Province for separate competitive recognition. This was first expressed in a protest on the annual convention continuing to be in the founding area, in Western Ontario, a grievance that was aggravated by the hard-pressed railroad declining to issue any more free travelling passes to the conventions. (In the United States the American Dairymen's Association had continued over the years to hold every annual meeting at the one location, Utica, N.Y.)

Provincial Assoc. Formed

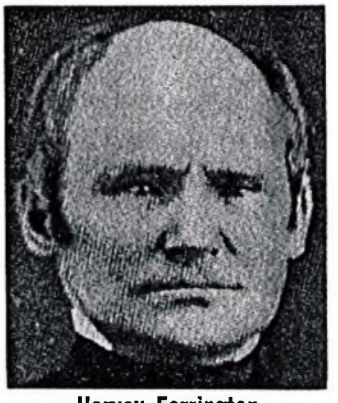
This competition for newly designated regional rights resulted in a split, with the Eastern group forming an Eastern Ontario Dairymen's Association, with headquarters at Belleville, and applying to the Ontario Government for a grant similar to that given the Canadian Dairymen's Association. The Ontario Minister of Agriculture, unwilling to subsidize two rival associations, suggested the two should join to form a Provincial Association, and that conventions be held alternately at Ingersoll and Belleville. A rapprochement was effected at the Ingersoll convention of 1872, resulting in one dairy association under the new name of The Dairymen's Association of Ontario, with annual conventions scheduled to be held at Ingersoll for two years, then one at Belleville. The Government subsidy was $700. This amalgamation was legalized under 'An Act to Amend the Agricultural and Arts Act, March 29, 1873.'

At the 1875 convention at Belleville there was a notable broadening of discussion topics, for example: "The Importance of Elevating the Intellectual Character of the Dairy"; "Will Creameries Pay in Canada?"; "The Composition of Margarine"; and "Artificial Butter". (Oleo-margarine had been invented by the French as a substitute for non-available butter when Paris was beleaguered during the Franco-Prussian War of 1870-71).

Fortnightly Cheese Fairs

In the meantime, fortnightly cheese fairs had started to be held alternately between Stratford, Ingersoll and Belleville, with the first at Stratford on June 6, 1873, which was attended by 17 factories, with 1689 boxes being offered. Buyers were present from Montreal (three firms), Toronto (two firms), Stratford, Ingersoll, Clinton and Liverpool, England, with prices ranging from 10¾ to 11¼¢ per pound. The Stratford cheese market was later removed to Listowel to accomodate the more northern factories in Perth Co., where the cheese was proving to be of a superior quality and commanding higher prices than in any other market. A notable feature of this advance in quality in Perth Co. was the big part taken by some ladies. It has been recorded that one young lady, Miss Mary Morrison, won the most coveted awards as top cheesemaker, winning over $1,000 in prize money, besides a number of silver cups, medals and other awards, and was generally recognized as having gained more prizes than any other cheesemaker of the era in the entire Dominion of Canada. Another most notable figure among the ladies was Mrs. Lydia Ranney of Culloden, Oxford Co., referred to as the "Mother of Canadian Dairying", who carried on after the decease of her husband, Hiram Ranney, who had been one of the pioneers of the Association. She arrived in Upper Canada by covered wagon with her husband and young family in 1834, was the first Government school-teacher in the township of Salford, and the first in Canada to make cheese in a most

Harvey Farrington, Canada's first commercial cheesemaker, was already recognized as a top cheesemaker in his native New York State and also an acknowledged expert cheese tester, when he first visited Upper Canada in 1863. At that time, Mr. Farrington was also the first financial agent for the American Dairymen's Association. Impressed by the vast potential and by the people he had met during his visit to Upper Canada, he sold his interests in the United States and moved to Canada where he built the first factory at Norwich, Ont., in Oxford County. The output of his pioneer factory during the first year of its operation was 10 tons. Mr. Farrington was a prime mover in the formation of the Canadian Dairymen's Association and in its close and profitable liaison with the American Dairymen's Association. His own factory functioned in a dual capacity, as a commercial enterprise and also as a dairy school. Mr. Farrington's portrait now hangs in the Agricultural Hall of Fame at the Coliseum in Toronto.



Harvey Farrington

modern factory-type system. Her daughter Julia married her neighbour, Harvey Farrington. Another relative by her children's marriage was James Harris of Ingersoll, who owned as many as seven cheese factories at one time.

Organized Instruction

The moral as also the very necessary economic intent of the Association had been that of mutual assistance, and this was expressed by some members in the widest sense; men who not only unselfishly shared of their superior knowledge and successful experience in open discussions, but who also opened their factories to all interested parties, and freely conducted instruction as in a dairy school. Among these early pioneers in instruction, Harvey Farrington, Thomas Ballantyne and H. S. Losee have been singled out. Of Mr. Losee, whose wife was also a top cheesemaker, it was recorded, "Few men added more to the knowledge of the art of cheesemaking in these early days. His factory was a sort of dairy school — a focal meeting point for cheesemakers from other places. Scores of men who afterwards succeeded in the business, and some of whom became prominent, received their first instruction from Mr. Losee. He was one of the founders and for many years one of the most active officials of the dairy association." Much the same could probably have been written of several others.

In 1879 the Western Ontario group began to broaden out in its usefulness by employing the first travelling instructor, to visit factories and give practical instruction. He was Prof. L. B. Arnold of Ithaca, New York. His efforts were stimulating and productive of much good, but there was opposition to his re-appointment the following year, and the Hon. Thomas Ballantyne of Stratford stepped into the breach and volunteered to pay for his full salary and expenses, out of his own pocket, in order that Prof. Arnold could carry on. By 1884 the Western Ontario group was employing four travelling instructors and inspectors, one for each of four designated districts. Two years later the Association had to trim their salaries of $600 a year each, because of lack of funds, and for the same reason had to cut out all inspectors, except one, by 1890. The following year, in 1891, the Association, with Provincial Government financial assistance, established a summer dairy school at Tavistock, on the border of Oxford and Perth countries, which continued operating until 1893 when its place was largely taken by the new Provincial Dairy School at Guelph. In the meantime, in 1892, a dairy school had been opened at St. Hyacinthe, Quebec.

In 1892, the Western Ontario group engaged a practical cheesemaker and dairyman to devote his full time to the interests of the Association. This sparked a wide promotional and educational program, with many local meetings and conventions, and articles were published as often as every week in some sixty local newspapers circulating among dairymen.

In 1899 there were four instructors employed by the Western Ontario association at a cost of $2,566.50. The Strathroy Dairy School, under the auspices of the Association, had been opened on January 22, 1895, and operated until 1907. This school had advertised, prior to opening, "Fine new buildings, complete equipment, competent instructors, short courses for Ladies and Gentlemen in milk testing, buttermaking and cheesemaking; a splendid chance for farmers' sons and daughters."

TABLE I
Ontario Cheese Production Statistics

Year	Factories	Lb.
1871.....	325	12,500,000
1883.....	635	53,513,030
1894.....	1011	97,284,547

Huge Export Increase

At the 1876 Centennial Exposition at Philadelphia it had been demonstrated that Canada could make cheese equal to, if not superior, to that made in the United States. The Canadian winning exhibits had been almost exclusively from Western Ontario. The growth of the cheese industry in quality and quantity was rapidly becoming a highly important economic and social factor in Canada where, in 1899, close to half the population was engaged in farming and some 70 per cent of the population depending directly or indirectly on agriculture for a living; yet the growth had been sound and sure, and along a well defined and well-worked plan through the associations. Cheesemaking in Ontario had made considerable progress to the point where by 1895 gross value of cheese reached about $10 million in that year (see *Table 1*).

Exports of Canadian cheese, principally to Great Britain, showed this tremendous growth:

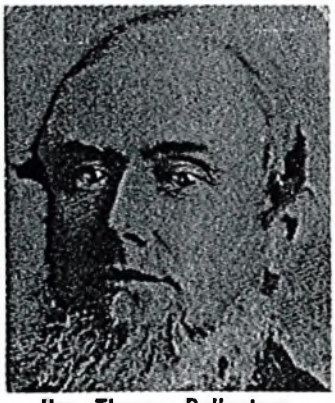
1869	4,503,374	lb.
1874	24,050,782	"
1879	49,016,415	"
1884	69,753,423	"
1889	83,534,837	"
1894	154,977,480	"
1899	188,327,402	"

Export value of cheese sent to Britain in 1899 was $19,328,917.

Further Name Changes

Buttermaking, which, like all other dairy products, had been an important feature of the work of the

Thomas Ballantyne of Stratford, Ont., was noted as a practical farmer with unusual business ability and rare insight, who later became Speaker of the Ontario Legislature and was a dominant figure in the creation of the Canadian Dairymen's Association. Very active in the development of this association, he was called back, time and time again, to assume the presidency between 1872 and 1891. He then became the association's first honorary president. He was largely responsible for arranging the entry and exhibition of Canada's prize-winning cheese at the 1876 Centennial Exposition in Philadelphia. When the industry balked at renewing the tenure of its first travelling instructor, Mr. Ballantyne agreed to pay the necessary expenses out of his own pocket so that cheese instruction might continue.



Hon. Thomas Ballantyne

Canadian Dairymen's Association and succeeding associations over the years, and discussed at every annual convention since 1867, was also gradually improving to become a very important and influential factor in the Canadian economy. A Creameries Association of Ontario had been formed around 1884 as an outgrowth from the Dairy Association, but it was apparently premature, and comparatively short-lived, and did not re-appear again until 1914. Competitive skirmishes between Eastern and Western Ontario dairymen, which had persisted off and on over the years had resulted in 1898, in another change in names to that of the Cheese and Butter Associations of Western and Eastern Ontario. This was happily corrected by Sections 5 and 6 of Chapter 17 of the Ontario Statutes for 1900; changing the names to the Dairymen's Association of Western Ontario and the Dairymen's Association of Eastern Ontario. They remained that way until the Eastern Association surrendered its charter in the early thirties.

Although it was not until 1921 that the Dairy Standards Act was passed, whereby milk would be paid for on the basis of butterfat content, records of the Canadian Dairymen's Association show that, 34 years previously, in 1887, the price of milk was first rated by the Association on butterfat, on what was then called the "Danish system", although this was done primarily to help offset adulteration. By 1891 a travelling dairy had been introduced in Ontario to show the best methods of making butter, using the most economical utensils.

Butter Exports Growth

The rapid growth of the butter trade in Canada is shown in the following shipments to Great Britain:

1894	32,055	packages
1895	69,644	"
1896	157,321	"
1897	220,252	"
1898	280,000	"
1899	451,050	"

Export shipments of butter to Britain in 1899 totalled 26,784,429 lb. valued at $5,377,825. In that year, estimated investment in Ontario in cows, lands, factories, equipment, etc., used for dairying purposes was over $175 million, with milk produced in the year at 350 million gallons, valued at $50 million. This included 965,000 milk cows in the province as well as 93 creameries and 1,187 cheese factories supplied from 87,862 patrons.

Frank Herns, who was secretary-treasurer of the Dairymen's Association of Western Ontario for 34 years from 1907 until his death on July 9, 1941 and also the chief instructor for Western Ontario during the same period, was born at Thurlow in Hastings County in Eastern Ontario. He started making cheese at Shannonville near Belleville, then moved to Quebec where he operated the Gore Cheese Factory at Huntingdon and also attended the Dairy School at St-Hyacinthe. In 1902, he moved to Western Ontario where he instructed during the summer months and supervised the Strathroy Dairy School during the winter months until 1907. He is credited with being responsible for many advancements in factory designs and in product quality, also much of the legislation governing manufacturing, purchase and sale of cheese. In addition, he was an ardent promoter of major cheese exhibitions held around the province.

Frank Herns

This booming expansion, first in cheese, and now in butter, was being greatly spurred on by a Government that saw golden opportunities in the export market for the rapid economic growth of Canada. At that time, the Government was reluctant to accept responsibility for ensuring the quality of the product being sold as it was felt that this was the sole responsibility of the industry. Criticism of this policy was expressed by dairy associations. It meant that the industry was saddled with many additional problems. It was not until 1902 that a start was made on cow testing by the Government; and it was 21 years later before compulsory grading of butter and cheese for export was initiated; and another year, in 1924, before compulsory registration of cheese factories came into being. It was relatively recently in 1955 when regulations were promulgated to have all cheese graded for extraneous matter.

Early Problems

From the very beginning, dairy associations had to tackle with considerable vigour a number of pressing problems including: improvements in roads for transport into more remote and ever widening farm areas; high costs of rail carriage of cheese and butter that were reported to be discriminatory; expansion of instruction and inspection services; and meeting more exacting public health laws. The Dairymen's Association of Western Ontario first pushed forward a recommendation in 1899 to have at least one medical health officer, trained especially in bacteriology and sanitary science, appointed to each county of the Province, whose whole time would be devoted to the oversight of the public health of his district, and especially to farm premises. The Associations were also promoting advanced techniques, and pioneering in every way to make possible the creation of new branches of the industry; as trailblazers for the dairy industry of today. Allied with this was much original thinking and planning. This included a very successful means for bringing out new ideas and sound thinking of those engaged in the dairy industry with two Essay contest sponsored by the Western Ontario association in 1898-99, on Cheesemaking and Buttermaking, with $200 offered in prize awards. This resulted in 67 entries and some excellent papers were published in the anual reports.

The dairy industry had long since started to flourish in other parts of the country. In Quebec, dairy progress had been keeping in step with that in Ontario. The first cheese factory had opened in New Brunswick in 1869, and the first creamery in 1884. Nova Scotia followed quickly with a cheese factory in 1870, then with the first condensed milk factory in Canada in 1883. There were cheese factories in seven of the provinces and creameries in five provinces when the first Dominion Dairy Commis-

J. M. "Jack" Bain, who is presently Director of Milk Products, Dairy Branch, Ontario Department of Agriculture and Food, was president of the Dairymen's Association of Western Ontario in 1939 and has been secretary-treasurer of the Association for the past 25 years — a position he still holds. Born at Thamesford in Oxford County, he operated a cheese factory at Britton in Perth County from 1928 to 1942, at which time he became a fieldman for the provincial government, then was appointed chief cheese instructor and ultimately rose to his present position. His constant efforts to promote the interests of the Association over the years have been crowned with success. Mr. Bain has been most active in representing the interests of the Association at such notable events as the Western Ontario Fair in London, and the Canadian National Exhibition and Royal Agricultural Winter Fair, both in Toronto.

J. M. Bain

sioner was appointed in 1890. By 1897, creameries and cheese factories were flourishing in all provinces. Today there are a dozen dairy associations in Ontario, and three times that number throughout Canada.

Service to Industry

Since the turn of the century, as today, the Dairymen's Association of Western Ontario has carried on its traditional work of service. Among the more outstanding of its many achievements the following may be singled out: Dairy Herd Improvement Competition, sponsored by the association in 1906, with cash prizes for the Most Money per Cow, and Most Milk per Cow; the Best Kept Cheese Factory Competition, sponsored by the Association in the 1920's, with special reference to interior, landscaping, etc. The Association also sponsored the first cheese and butter exhibitions, and has been most active at the Royal Winter Fair and Canadian National Exhibition dairy shows.

As in the beginning, the Association has been served by many men of distinction since the turn of the Century, of whom two can be singled out for special reference. The late Frank Hern (see accompanying biography) served as secretary-treasurer for 34 years, from 1907 to 1941, and was instrumental in bringing into existence much of the legislation dealing with manufacturing, purchase and sale of cheese. J. M. Bain (see accompanying biography) has carried on as secretary-treasurer for the past 25 years, after being president in 1939.

Membership in the Association is now approximately 300, including men engaged in every branch of the dairy industry. Next month, the Dairymen's Association of Western Ontario will celebrate the most important occasion since its inception in 1867 — The Centennial Convention — to be held in London, Ont. It is fittingly appropriate that the 100th anniversary of this dairy trade association should occur during the same year that Canada marks its own centenary — for the history of the Association is indeed closely woven into the rich heritage of this fast developing nation. ■