

FILE: *Ingersoll General History*

THE DEVELOPMENT OF THE
CHEESE INDUSTRY IN
OXFORD COUNTY
AND
THE HISTORY OF THE
INGERSOLL CREAM CHEESE CO. LTD.

by
C. E. SUMNER.



OXFORD COUNTY LIBRARY

Much of the information relating to the early history of the cheese industry in Oxford County was only obtained from the newspapers printed at that period. We were fortunate to be able to consult the files of the Ingersoll Chronicle which are stored in the office of the Sentinel-Review in Ingersoll.

For additional material we are indebted to many people, but particularly to Dr. J.A. Ruddick of Ottawa, former Dairy Commissioner of Canada, for his introduction to this article, and to Mr. B.G. Jenvey, Secretary-treasurer of the West Oxford School Board, who was field secretary of the Holstein-Frisian Association of Canada for ten years and for five years was on the Economic Branch of the Ontario Agricultural College, who supplied us with much of the valuable information relating to the early factories and cheesemakers of the district.

GENERAL INTRODUCTION

Introduction by Dr. J.A. Ruddick, former Dairy Commissioner of Canada.

It is impossible to say at what period in the world's history that milk, cheese and butter were first used as foods for man. Recent excavations on the site of Ur of the Chaldees, the reputed home of Abraham, have uncovered sculptured reliefs which depict the milking of cows, and what would appear to be the manipulation of milk in the making of butter and cheese. This agrees with the Biblical record where it is stated, in the Book of Genesis, that Abraham on a certain occasion "took butter and milk" for the refreshments of his guests. Thus we are taken back several thousand years, but there is no reason to suppose that these records refer to the earliest use of dairy products. We can say definitely, however, that the making of both butter and cheese are among the most ancient of the technical arts.

The consumption of milk and milk products is by no means confined to that obtained from cows. In parts of Europe and Asia the milk of goats, sheep, camels, buffalos, mares and yaks, is extensively used. The use of yak milk for the manufacture of butter and cheese, is confined to the high cold plateau of Tibet.

In South Western Europe and throughout Asia, the different races, with the exception of the Chinese and Japanese, and especially the nomadic people, are great consumers of milk and milk products. The Tibetans, who do not use sugar, consume large quantities of butter, but have a curious aversion to milk which they look upon as a kind of urine. Much of the butter which the Tibetans use is mixed with tea and boiled, and they are said to consume inordinate quantities of it.

Sour curdled milk (clabber) is the principal item in the diet of many of the inhabitants of south-eastern Europe. Some authorities have attributed the well known longevity of the people of the Balkans to this sour milk diet. The Serbians use a creamy sort of cheese as a spread, in place of butter.

Cheese is also of very ancient origin. It is impossible to say when or where the cheesemaking qualities of milk were first discovered and turned to account. The all but universal curdling of milk, as the result of the natural development of lactic acid, no doubt pointed the way to further manipulation to produce cheese of some sort. The curdling of the casein of milk, either with excess acidity or the use of rennet was the first step in making any kind of cheese.

Cheese has been included in the diet of all the tribes and races of man possessing such domestic animals as cows, sheep and goats since before the dawn of history when communications in the modern sense were non-existent.

The origin of cheese in this early period, when communities were so detached and isolated, accounts, in part at least, for the great number of types and varieties that have been produced.

The first cheese were probably of the acid curdled type of which the well known cottage cheese is a good example. It does not appear to be known when the coagulating property of rennet was first employed in the making of cheese, but it was so long ago that the point need not concern us in dealing with the history of dairying in Canada. The great majority of the known varieties of cheese are of the rennet type.

Rennet, of which the active principle is rennin, may be obtained from the stomachs of all mammals. In practice, however, it is from the stomachs of calves, having lived entirely on milk, that the supply is obtained, young calves being the only large mammal killed in sufficient numbers to provide a supply.

Cheese is made from whole milk, or from milk from which a part or the whole of the fat has been removed. The difference in quality between whole milk and skimmilk cheese is about the same as the difference between whole milk and skimmed milk. Skimmilk cheese has important food values, but it lacks the flavour, mellowness and palatability which is imparted by the fat. Cheese intended for tropical countries is frequently made from partially skimmed milk because such cheese, being firmer, stands up better under high temperatures.

Several hundred varieties of cheese, made throughout the world, have been described in the literature on the subject. There are many others that have never been written up. Some of them are made in very restricted localities, even on a few farms. We have in Canada some examples of purely local manufacture, as we shall see when we come to deal with cheesemaking in this country.

Cheese may be grouped into several different classes, such as hard or pressed; semi-hard; soft; mouldy; quick-ripening; slow-ripening, etc., but for our present purpose we shall mention only a few of the better known varieties indicating the countries where they are produced.

CHEDDAR is the variety best known and most largely produced in English speaking countries. It is the king of cheese. It is produced in greater quantities and enters more largely into commerce than any other variety. The name is derived from the village of Cheddar in Somersetshire, England, where it first became known many years ago. More of this type is produced in England and Scotland than any other variety of cheese. Practically all the cheese manufactured in Canada, New Zealand and Australia is of the Cheddar type, although known in the world's markets by the name of the country of origin. A large proportion of the cheese produced in the United States is a modified Cheddar.

CHESHIRE is made in England. It bears some resemblance to Cheddar, and is usually moulded in similar shape but it has a different texture.

STILTON is a mouldy variety of cheese made in England in limited quantities and highly prized by connoisseurs. Cream is sometimes added to the milk for Stilton cheese, giving it a richness of quality.

In 1869 a preparation of cheddar cheese came on the market packed in jars and variously known as "potted" or "club" cheese. A familiar brand was "Paragon". Well matured cheese is ground into a paste and packed into jars or cartons. While the texture is changed, and this affects the flavour somewhat, it retains to a large extent the characteristics of the original cheese.

Of late years this type of "package" cheese has been overshadowed and confused with another type or preparation known as Processed Pasteurized cheese. Ordinary cheese is sliced, soaked in water, corrected as to acidity, a certain quantity of other milk products such as milk powder or unsweetened condensed milk added and the whole melted and heated to a pasteurizing temperature in steam jacketed kettles. When the mass becomes thoroughly emulsified, it is run directly into the final package where it solidifies as it cools. Cheese in this form may not appeal to the connoisseur but its convenience, uniformity and good keeping quality, coupled with rather extensive advertising, has promoted its use in large quantities.

The original package cheese was a Canadian development but the latter or pasteurized product was made first in the United States. Pasteurized cheese is now prepared extensively in Europe and has been applied to a number of the well known varieties of cheese.

HISTORICAL INTRODUCTION

"Oxford has the honour of being the pioneer cheese-making County of the Dominion. In it was built the first co-operative cheese factory, really the beginning of the modern factory system, and more than twenty years before this the first factories had been started. In the same district we have the first group of men who made cheese with complete success and who became the instructors of the country. It was from them that knowledge of the new art and the inspiration, hope, and a belief in the possibility of success and assured profits radiated to other parts of the country. In Oxford the first Dairymen's Association was organized, the first convention held, and the first important exhibition of cheese made, and by its makers the first honours were won abroad. In a word, cheese making originated in Oxford and spread into other districts until it has become what the world knows it to be today, the greatest and most beneficial of all Canadian industries." This paragraph, from the special dairy edition of the Sentinel-Review and Dominion Dairymen of January 1896, sums up the important position which Oxford County occupies in the history of the cheese industry.

The object of this paper is not to give the complete history and development of the cheese trade in Canada or even in Western Ontario, but to tell something of its origin and growth in the Oxford district, and the influences which have led to its introduction into other parts of the country.

Before the establishment of the factory system many pioneer families made small batches of cheese for home consumption. On farms which possessed larger herds of cows, the surplus production was sold. Hiram Ranney was a prominent farmer of the district and by about 1860 his herd of cows numbered over 100. It is said that as early as 1830, his wife, Mrs. Lydia Ranney was making cheese by hand.

Mrs. Ranney was born in the State of Massachusetts. Her maiden name was Lydia Chase. She was a descendant of one of the Chase brothers who came to America on the Mayflower. In 1819 she married Hiram Ranney of Vermont. The young couple went into dairy farming in Vermont. They built up a herd of twenty-five cows and sold cheese and butter in the Boston market. An unfortunate financial circumstance caused them to lose their farm and cattle. They then decided to make a new start in a new county. Setting out in a covered wagon, and in it their all, they drove into Lower Canada. They had three children, Hiram, Homer and Julia. They remained in Lower Canada for three years. Then learning of good land and better prospects farther west they packed up all they had and in their covered wagon, in the month of October 1834, drove steadily for three weeks until they reached Oxford county. Turning south from the Hamilton to London road they stopped to rest at Hagel's Corners, three miles south of Ingersoll. Mr. Hagel persuaded them to go no farther but to settle in the community as the soil was good and markets near. Mr. Hagel's main objective in getting them to become residents was to have a woman of Mrs. Ranney's ability and education to teach his own and neighbour's children, who were fast growing up without school privileges. The Ranney's decided to go no further and selected a fifty acre farm on the bend of the road a mile south of Hagel's Corners where the village of Salford now stands. Mrs. Ranney agreed to teach the children of the community and a log school house was quickly erected in the village. Mrs. Ranney rode on horseback to Hamilton to secure her certificate to teach. She started school with sixty pupils, some over twenty years of age. Her older school boys took part in the rebellion of 1837. Mrs. Ranney was the first teacher in Oxford county of whom we have any official record. She taught school five years and then gave up school teaching for home duties. During her years of teaching Mr. Ranney had cleared the farm of trees and gathered together a dairy herd. To the original 50 acres more and more

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land was added until they owned 700 acres. Mrs. Ranney again applied her knowledge of making cheese in the early 1850's and successfully marketed the cheese in London. Mrs. Ranney lived to the age of 100 years and three months and was buried in the Ranney plot in Harris Street cemetery in 1901.

A pioneer family by the name of Wilson settled near Woodstock, in the early years of the century, on what is now known as Bowerhill. A large family was reared and about 1840 one of the sons desiring to start out for himself learned that a Mr. Barker, south of Ingersoll, was offering farms for sale. Mr. Barker owned 900 acres of land and would sell on small down payments. The son Charles Wilson inspected the 200 acre farm three miles south of Ingersoll and immediately north of the school house on the Culloden road. He was pleased with the quality of soil and then went to Mr. Barker and closed the deal for the farm. Soon after taking over the farm Charles Wilson married a Miss Elliott, the daughter of a family that had arrived from England a few years previously. Times were difficult around 1850 and money was scarce among the farmers. Payments had to be met on this farm or it would revert to Mr. Barker. Mrs. Wilson had learned the art of making cheddar cheese as a girl in England and decided to make the milk from their seven cows into cheese and market the cheese in London and thereby be able to make the annual payments on their farm. Success favored her efforts, the money was made from the sale of cheese and the farm was paid for. As settlers increased in the neighbourhood and more dairy cattle were milked, Mrs. Wilson was requested to make the milk of the neighbour's herds into cheese for them. She therefore constructed a small building west of her house in which to make cheese. This has long since disappeared but was known as the Chas. Wilson cheesery for many years.

A complete transformation in the industry took place with the introduction of the factory system, and much of the credit for this belongs to Harvey Farrington. Farrington was born in Herkimer County, New York, in 1809. He had always been a farmer, especially interested in dairy farming. When the Dairyman's Association was formed in the United States in 1845, he was made their first financial agent. In the fall of 1862, he built the first cheese factory in Herkimer County, and the next year, in the fall of 1863, he came to Canada and settled at Norwich, Ontario, and began to erect a cheese factory there. There have been other claims put forth for the honour of establishing the first factory for about the same time Andes Smith and John Adams began their factories. The Harris and the Galloway factories were started in 1865 and by the year 1867, a statistical account listed 40 factories, including branches, in the County of Oxford.

In the early years of the last century, there came to the Ingersoll district from the United States a number of families by the name of Harris. Several of these families settled immediately south of Ingersoll, while other groups located in the Salford and Mt. Elgin sections. These were all pioneers who received crown deeds for their farms and who started in the virgin forests. James Harris was a son of one of the families who settled on the trail, now No. 19 highway, in the Ingersoll section. He was born about the year 1824. As a young man he often visited the home of Hiram and Lydia Ranney at Salford. Here he met, courted and married the daughter Julia, who was about the same age. It is quite possible that during his visits to the Ranney home that he gained an insight into the method of making cheese. He also had the opportunity of observing the financial prosperity of the Ranney family since it was during these years that their farm holdings increased from fifty acres to seven hundred. He also knew the cause of the increase to be attributable to cows, milk and the sale of cheese. After the Farrington factory had been in operation a few months in 1864, he, in company with a few others who were interested in cheesemaking visited the Farrington factory. Here he received the inspiration that caused him to erect the factory on his farm in the year 1865, which was called the James

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Harris factory, the first factory in the Ingersoll section. It was in this factory that the 7300# cheese was made that was the forerunner of the cheese exporting business of Canada. The factory was operated for several years and was the training place for many makers. When the factory was no longer required it was sold to become the factory at Thamesford. Only a well marks the original site. James Harris died in 1885, five years after the passing of his wife and both are buried in the Harris plot in the Harris Street cemetery a few yards distant from the Ranney plot. Mr. Harris was far sighted and believed that Oxford would be suitable for dairy farming because of its fresh spring streams, its rolling pastures and natural shade. He was also a genial host and entertained, on many occasions, visiting instructors and lecturers.

The expansion of the dairy business proper had its effect on other industries who manufactured utensils and apparatus of various kinds associated with the making of cheese. The presses and boilers used in the early days gave ample employment to machine shops. The making of vats and milk cans was a flourishing trade. The manufacture of cheese boxes employed many in the course of production from the hewn timber to the finished product. The dairy business opened up many other activities as well as extending those already existing. For instance Adam Oliver and Christopher Brothers provided machinery for making cheese boxes. The foundries and machine shops were preparing their lines to supply the many articles demanded by this new activity.

At this time an impetus to the cheese industry came from two different sources. The first was the opening of the British market due to the American Civil War. During the early part of the American Civil War 1861 - 1864, the Americans found great difficulty in shipping their dairy products to the British market, hence the opportunity was presented to Canada to secure a foothold in this market. Coupled with this was the fact that agriculture was in a hopeless condition, and the new industry presented a brighter outlook to the farmers of the district.

On April 15, 1865, a meeting was held at the West Oxford Cheese factory, owned by James Harris. It was attended by about twenty of the farmers of the district, who agreed to form an association to bring cheese into the parent factory for curing. Thus James Harris introduced the branch factory system, as it was called, into Canada, and a joint stock company, The Canada Cheese Manufacturing Company was formed. By 1867, C.E. Chadwick reported that the company had 5 factories and 2 large curing houses and further extensions were planned.

Later on this company was expanded for the purpose of making the mammoth cheese. Four business men of Ingersoll, Charles E. Chadwick, banker, James Noxon, foundryman, Daniel Phelan, capitalist, and Adam Oliver, Mayor of the town, joined with Messrs. Ranney, Harris and Galloway. The four cheesemakers responsible for the manufacture of the cheese were Robert Facey, Miles Harris, Warren Schell and James A. Crawford, and all the facilities of the three factories mentioned above were necessary to complete this immense undertaking.

The cheese was 6'8" in diameter, 3' in height, and it took 40 yards of wide cloth to cover it. This immense weight was turned with perfect ease due to the ingenious machinery produced by C.P. Hall and James Noxon of Ingersoll. It weighed approximately 7000 pounds. This cheese was shown at the New York State Fair at Saratoga in September 1866, later at Toronto and Hamilton, and in 1867 it was sent to England where it was widely exhibited. The publicity received at fairs and entertainments was the means of advertising the excellent quality of Canadian Cheddar Cheese. 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.

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James McIntyre was a furniture dealer and undertaker in Ingersoll. He published countless poems and was widely known as "the cheese poet". His poem on the mammoth cheese still lives in county history -

We have seen thee, queen of cheese,
Lying quietly at your ease,
Gently fanned by evening breeze,
Thy fair form no flies dare seize.

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

The size of the mammoth cheese furnished a precedent for many others. In 1865, A. Smith of Norwich made a cheese weighing 4000 pounds which was exhibited at the Provincial Fair in London and later at the New York State Fair. Mr. Smith may be considered one of the earliest pioneers in the district. James Ireland at the Galloway factory made some 35 large cheese, 11 of which weighed 5500 pounds each and the others from 600 to 1000 pounds.

On February 11th, 1866, a convention of 30 factory and dairymen was held in Ingersoll with the object of establishing a cheese market. They appointed a chairman and committee who were to meet the Ingersoll authorities and make arrangements to build a shed. It was understood that the market would be held the first Tuesday in June and every alternate Tuesday afternoon following. It was not until 1873 that the first cheese board was established in Ingersoll.

Ingersoll was known as the centre of the dairy industry. On the old bridge over the Thames which was washed out in 1937, was the following inscription "Ingersoll, the Hub of the Dairy Industry".

In the fall of 1866, a large picnic was held on the farm of Jonathon Jarvis, about three and one-half miles west of Ingersoll on the River Road, to celebrate the return of the militia from active service in connection with the Fenian Raid. Mr. Jarvis had erected that year, the Maple Leaf Cheese Factory on the farm of his son Edmund. A number of men who were at the picnic met at the Maple Leaf factory and discussed the advisability of holding a convention of dairymen and of effecting some permanent organization to promote the new industry. Accordingly a meeting was held in the town hall, Ingersoll, on July 9th, 1867, to make arrangements for the convention, and it was decided to hold the convention on July 31st and August 1st of that year. The committee consisting of Messrs. C.E. Chadwick, Manager of the Niagara District Bank, James Noxon, who was interested in the manufacture of agricultural implements, Harvey Farrington, James Harris, R. Adamson, Chas. Banbury and Edward York, was appointed to carry out the details and arrange for speakers.

When the convention assembled in the Town Hall, Ingersoll, on July 31st, 1867, over 200 delegates including many prominent cheesemakers from the United States were present. The fact that such a large number were in attendance was indeed evidence of the important position that the cheese industry had gained in Canada. William Niles of Nilestown was elected Chairman, and it was decided to complete the organization, which was called the Canadian Dairymen's Association. Mr. C.E. Chadwick was elected the first President, and Mr. James Noxon, the first Secretary. The invited speakers for the convention were H.A. Willard, Agricultural Editor of the Utica Herald, W.F. Clark, Editor of the Canadian Farmer, and Mr. C.E. Chadwick. This was the first public meeting in the interests of dairying, and the first organization among Canadian Dairymen.

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To commemorate the starting of the first cheese factory in Canada, the Historic Sites and Monument Board of Canada in 1938 placed a plaque on the north west corner of the Ingersoll Post Office, which reads as follows -

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.

At this meeting it was reported that there were about 235 factories in operation in Ontario. A report in the Ingersoll Chronicle, October 31st, 1867, gives additional information about the situation in Oxford County. It was only in the previous year, 1866, that any amount of cheese began to be available for export. However, in spite of lower prices, farmers had found that cheese making was more profitable than grain crops and the production figures showed how widely and swiftly the cheese industry had grown. In 1864 only about 10 tons of cheese were made in the co-operative factories, although possibly 50 tons were made privately. By 1865 this figure had grown to 110 tons, increased to 528 tons in 1866, and by 1867, 1366 tons were being made in the County.

Many names come to mind of those who took an active part in the cheese industry, as indicated above, and to mention the name of Mr. C.E. Chadwick is to call up the whole history of the Western Dairymen's Association. He was the son of the Rev. Eli Chadwick, who brought his family out from England and opened a boarding school, the Chadwick Academy, about two miles south of Vittoria in Norfolk County. Mr. Chadwick was the first manager of the Niagara District Bank in Ingersoll, and when the Imperial Bank took over the Niagara District Bank, he continued as their first manager. On retirement he became Police Magistrate of the Town of Ingersoll. He was an outstanding educationalist of that day, keenly interested in all civic undertakings. From the beginning he took a keen interest in the new industry and not only visited the factories but reported on their progress. He was elected the first president of the Canadian Dairymen's Association and was the active secretary for many years. On his retirement from this position he was made the honorary secretary for life. His ability and energy did much to make the association useful in the early years and the future success of the cheese industry was due in no small measure to his leadership and support.

Mr. Edwin Casswell, a native of Trowbridge, Wiltshire, England, came to Canada and settled in Ingersoll in 1850. From the first he took an active part in the establishment of the cheese industry as a buyer and exporter of cheese. In 1865 he 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, a position for which his intimate knowledge of the business system necessary to secure recognition in the British markets eminently fitted him. It was through his efforts that we were able to secure our 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.

It was Mr. Casswell who had charge of the exhibit of Canadian cheese at the Continental Exhibition in Philadelphia in 1874. A picture of this exhibit hangs in the office of the Ingersoll Cream Cheese Company at Ingersoll. He was also active in the Dairymen's Association of Western Ontario and served as president four times.

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The training which was given to the young men of the district not only prepared them to manage their own factories but was of such high calibre that overseas countries sent for Ingersoll trained men to assist them with their problems. One brilliant student, R.J. Drummond, went over to Scotland and became head of Kilmarnock Dairy School.

Another outstanding figure is Dr. J.A. Ruddick, who was born near Ingersoll. He was connected with the Dominion Government for some fifty odd years, and the last 27 years as Dairy Commissioner for Canada. Dr. Ruddick was associated in 1891 with the Dominion Department of Agriculture, and in 1896 with the Ontario Department of Agriculture under Dr. Robertson, who became the first Dairy Commissioner. In 1898 he was appointed Dairy Commissioner in New Zealand, returned to Ottawa in 1900, and succeeded Dr. Robertson as Dairy Commissioner in 1905, and occupied this position until 1932 when he retired at the age of seventy. He was a world-wide traveller and did much in developing the cheese industry in Canada.

There are a few of the early Cheesemakers still living in the Oxford district.

John Wilford began cheesemaking in the year 1879 at the Chas. Wilson factory when it was operated by Thos. Caddy. He remained here for two years and then spent a year at Maple Leaf factory west of Ingersoll. From this factory he went to a factory known as "Deer Creek Factory" at Ebenezer, one mile north of Verschoyle. This was one of the factories built by Wm. Wilkinson. He remained at this plant during the years 1882 and 1883 and then became maker at Harris Street factory for the four following years. While there he made some show cheese which he exhibited at the Intercolonial Exhibition, London, England, and still retains the medals and diploma won by these cheese. The exhibition was held in 1886. After leaving Harris Street factory he purchased a factory in North Easthope, Perth County, where he remained a number of years. He also operated the Brownsville factory for five years. After giving up making cheese he was a buyer for the C.W. Riley firm of exporters. He was later employed by the Borden Company as an inspector for a period of 24 years. Mr. Wilford is at present living retired in Ingersoll.

Silas Brady, Ex-mayor of Ingersoll began cheesemaking in the year 1884. He engaged to Mr. Waddell, manager of the Dereham and West Oxford Union factory which was situated on the Culloden road about three miles from Ingersoll. This factory was a new plant at that time, replacing the pioneer factory of Chas. Wilson. Mr. Brady spent a few years in various cheese factories in Oxford county until he mastered the major factors of cheesemaking. He then became manager of a factory where he remained for several years. He has been a resident of Ingersoll for many years, is still active in business and enjoying good health for one of his years.

George Mitchell began cheesemaking in the year 1887 in the Salford factory. The factory at that time was located near a spring south and west of the present location. Mr. Mitchell learned the art of cheesemaking when the factory was operated by A.A. Stevens and his son Andrew. After spending a few years at Salford, Mr. Mitchell was maker at New Lawson, Stratford, Oakville and Harris Street before returning to the Salford factory where he remained several years. The Salford factory was erected by James Harris who retained ownership for a few years and then it was purchased by the patrons. Mr. Mitchell moved to Ingersoll in 1906 where he has since resided and is enjoying good health.

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James Brown started cheesemaking at the request of his brother Thomas, who operated a factory called the "Apple Grove" factory. This factory was south of Strathroy and was owned by Frank Wilson. This was in the year 1888. The factory burned down the next year and was not replaced. James Brown was employed in 1889 by James Ireland who operated the George Galloway factory in West Oxford. After the destruction of the Apple Grove factory, Thomas Brown purchased the Elliott home factory north of Ingersoll but resold it to James Ireland. Mr. Ireland sent James Brown to operate the factory. At this factory Mr. Brown remained thirty-five years. After a few years of operation Mr. Brown bought the factory, renaming it "Red Star" factory. Mr. Brown achieved much success as a maker of cheese. In 1893 he exhibited cheese at the Chicago World's Fair on which he won gold medals and diplomas. In 1925 he gave up cheesemaking and was succeeded by his son Lloyd. Mr. Brown is living retired in Ingersoll and enjoying good health.

James Grieve, whose original home was south of London in the Wilton Grove area spent various periods of time in his boyhood days in a small cheese factory at Pond Mills. His first year's employment in 1888 was with Wm. Dale who operated a cheese factory for Orrin Simmons about a half mile south of the village of Verschoyle. Mr. Grieve's second year of cheesemaking was with Walter Sweet at the Salford factory. He then returned to Verschoyle where he operated the Verschoyle factory for many years. Mr. Grieve moved to Ingersoll in 1905 where he has been a successful merchant for the past 42 years.

In these earlier days, as well as later, the British Isles was the market for Canadian Cheddar Cheese. There were several buyers in Western Ontario, mostly at Ingersoll, representing large dealers in Great Britain. In many cases there were not outright sales, but the cheese was consigned to British firms by their representatives and final settlements were made at the end of the season. Shipments would be made from local shipping points near the country cheese factory, and then at the end of the season these agents would go over to England to make the final adjustments for the season's shipments.

The following firms and individuals were active in buying cheese on the Ingersoll board as well as the other cheese boards when they were established - J.L. Grant & Co., and Slawson & Galer. J.W. Cook represented Hodgson Bros. C.W. Riley represented Longdales of Liverpool. R.A. Simister sold to G. Hall and others in England, and Edwin Casswell sold directly to importers in Great Britain.

From J.L. Grant & Co., developed the Ingersoll Packing Co., and the Ingersoll Cheddar Cheese Co., and these companies eventually were absorbed into the Ingersoll Cream Cheese Co.

J.L. Grant came out to Canada from England and settled in Ingersoll. His home was on Thames St. South, later the residence of Michael Walsh. He started in the cheese business in Ingersoll in 1881 under the name of J.L. Grant. His offices were first on King Street West, opposite the town hall. Shortly afterwards when he took over the business of J.M. Wilson & Bros., on the north east corner of King and Thames Street, the firm became J.L. Grant & Co. J.L. Grant and T.L. Boyd of London, England, constituted the firm of J.L. Grant & Co.

The business was now conducted on the above mentioned premises, at King and Thames Street. On the ground floor was situated the retail and provision business and on the second floor the offices of the cheese and pork packing department, both under the name of J.L. Grant & Co. The warehouse of the cheddar cheese business, which was built by J.L. Grant & Co., as well as the pork packing house which he bought about the same time, was situated on both sides of Wonham Street North between the C.N.R. tracks and Victoria street. This is the present location of the Ingersoll Cheese Co. Ltd.

Mr. Grant also started two retail provision stores, one on St. Catherine Street in Montreal and the other at 366 Yonge Street, Toronto. These were only in operation a short time before they were sold.

Mr. J.H. Thomas is the authority for the statement that J.L. Grant & Company erected the first ice cooled cheese storage in connection with their packing plant at Ingersoll.

It is presumed that J.L. Grant and T.L. Boyd may have had some acquaintanceship in England, but no details are available to account for Mr. Boyd's venture into the Canadian business scene. He controlled several packing houses, one at Chicago, Illinois, under the name of Boyd, Lunham & Co. Another at Marshalltown, Iowa, was Britton & Co. A third packing house at Cork, Ireland, was the firm of Lunham Bros., and there were distributing warehouses at Liverpool, Boyd & Grant, and in London, T.L. Boyd & Co. Mr. Boyd continued his active interests as owner of the various companies until his death, when his place was taken by his son, Mr. T.K. Boyd.

Mr. Grant continued his partnership with Mr. Boyd in Ingersoll and Liverpool until 1894. In that year the association was dissolved when Mr. Grant retired from both firms. J.L. Grant & Co., in Ingersoll then became the Ingersoll Packing Company in 1894. T.L. Boyd was the owner of the new company and C.C.L. Wilson became manager.

About 1894 the Ingersoll Packing Company sold out their retail grocery and provision business to Robinson Bros., who continued the business on the same premises.

The office of the Ingersoll Packing Co., was moved to a house directly east of the Pork packing establishment. This house was burnt down and they were forced to buy the Burdick house on the corner of Victoria and Union streets. When Mr. T.L. Boyd visited Ingersoll in 1908, he authorized the building of the present office at the north-west corner of Victoria and Wonham streets. Continuous large additions to the pork packing plant were made from time to time.

Up until 1901, the Ingersoll Packing Company had only been interested in the cheddar cheese business, but in that year they took over the manufacture of Miller's Royal Paragon Cheese.

Among the men who were prominent in the cheese industry in Oxford was Mr. T.D. Miller of Ingersoll. He built the first pork factory in Ingersoll in 1867, on the site of the present Ingersoll Cheese Co. Ltd. Presumably he sold this plant to J.L. Grant.

From 1875 on, he was engaged exclusively in the cheese business. The building in which the cheese was made was on the west side of his home and is standing today. The house is located on the north side of Bell Street, which is a part of No. 2 highway. In 1888 he began the manufacture of a soft cheese, put up in white jars, widely known as Miller's Royal Paragon Cheese. His brother, Robert Miller, was also associated with him. When he died in 1894, he left his share of the business to his nephew W.D. (Dippy) Hook. Mr. Hook bought out Robert Miller's share and continued the business for a number of years. Under his management a branch was opened in New York City, but did not prove successful. In 1901, the business was taken over by the Ingersoll Packing Company.

In 1908, the Ingersoll Packing Company was converted by Mr. Boyd into a limited liability company, as The Ingersoll Packing Co. Limited. The executive was as follows - T.L. Boyd, president, C.C.L. Wilson, vice-president, managing director and treasurer, C.H. Sumner, secretary, J.H. Thomas, a director. After the death of C.C.L. Wilson in 1918, H.C. Wilson succeeded his father as managing director, and after his death, these duties were taken over by C.H. Sumner.

About 1910 or 1912, in conjunction with Martin Bros. & Co., of Denver, the Anona Cheese Co., was formed in the United States, with C.C.L. Wilson and C.C. Martin of Denver occupying the pivotal positions. It was located first in Wisconsin and was later moved to Chicago. The same formula was used for this cheese as for the Ingersoll Cream Cheese. The Anona Cheese Company had the sole rights on all territory east of the Mississippi River, and Martin Bros. & Co., bought the sole rights of the type of cheese on all territory west of the Mississippi River and established their cheese plant at Denver, Colorado.

The interests of the Ingersoll Packing Co., Limited, in the Anona Cheese Co., were sold to Martin Bros., who continued the business.

In 1926 when the pork packing business was closed, the packing plant was sold to wreckers. The Ingersoll Packing Company continued the business of the cheddar cheese department under the management of Mr. J.H. Thomas, with his associates Mr. J.B. Muir and Mr. Mac Wallace.

During the early years cheddar cheese constituted the bulk of the sales of cheese. Until 1934, this was always Mr. Thomas' department. However, in 1901, when the Ingersoll Packing Co. took over the T.D. Miller Cheese Co., business of manufacturing Miller's Royal Paragon Cheese in jars, this became a separate department within the Ingersoll Packing Co. Ltd., C.H. Sumner was put in charge. This was a comparatively small business. The plant in the

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Morrison house was located next to the offices of the company and there were six or eight employees. There was just one piece of machinery, a butter mixer, the rest of the work was done by hand. As long as the cheese was packed in jars, they continued to call it Millers Royal Paragon Cheese.

The sale of jar cheese gradually became less and less and as a result the employees decreased to two persons. In an effort to expand the sales, an agreement was made for distribution in the United States. It was arranged with Boyd, Lunham & Company in Chicago to set apart a building on their premises to manufacture Millers Royal Paragon Cheese. This venture was no more successful than in Canada and only lasted a short time. In 1909, the jar cheese business ceased.

In 1907, the manufacture of Ingersoll Cream Cheese was begun in the Morrison house next to the office. A new formula was developed. The jars were discarded and a new procedure was used. The cheese was wrapped in tin foil and parchment paper, in four and eight ounce cartons. These were packed in shipping containers. A mixer and a grinder were installed to facilitate the manufacture of the cheese but the wrapping was all done by hand. The staff was increased to 8 persons. A new slogan "Spreads Like Butter" was coined, to convey to the buyer the consistency of the nature of the cheese as compared to butter.

It was marketed through the salesman and representatives of the Packing Company. Any advertising done was developed and executed within the company organization.

The public responded very favourably to this new method of packaging cheese. As the business expanded more space was needed and when the new office was built the former office, the Burdick house on Victoria street, was converted into a cheese manufacturing plant. Again the staff was increased to 15 persons. This arrangement continued until 1926 when the new company was formed.

The Ingersoll Cream Cheese Co. Ltd., was organized in 1926, with the following executive - president, T.K. Boyd of Chicago, (eldest son of T.L. Boyd), vice-president and managing director, C.H. Sumner, secretary-treasurer, W.E. Cragg. The sales force of the Ingersoll Packing Co., was taken over, J.G. Chambers, A.S. Crawford, A.H. McDermid, and the agents and representatives from coast to coast.

With the new organization, the plant was moved to the north west corner of Victoria and Thames streets. This building was large enough to accommodate the offices, the manufacturing plant and cold storage and shipping facilities. The staff was increased to some 20 people. These large premises enabled a much increased production and in addition to the manufacture of Ingersoll Cream Cheese, different types of pasteurized cheese were added. The following new lines were developed,

Ingersoll Loaf Cheese in 2 and 5 pound boxes
Ingersoll Malted Cheese in 1/2 pound packages
Ingersoll Pimento Cheese in 1/2 pound packages
Old Oxford Cheese in 1/2 pound packages

An office was opened in Toronto with a sales force under Mr. J.G. Chambers and also representatives were appointed in all the larger cities from coast to coast. An export connection was formed in the West Indies at this time.

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After the death of Mr. J.H. Thomas and Mr. J.B. Muir in 1934, the cheddar cheese business of the Ingersoll Packing Co., was taken over by The Ingersoll Cream Cheese Co. Ltd. The purchase and distribution of Canadian Cheddar Cheese was greatly expanded.

The office of The Ingersoll Cream Cheese Co. Ltd., was moved down to the Ingersoll Packing Company's office in 1935. In 1936 the plant was moved back to the original site of J.L. Grant & Co. A portion of the refrigerating plant of the Ingersoll Packing Co., together with a newly erected manufacturing plant and the former offices of the Ingersoll Packing Co., were now occupied by the Ingersoll Cream Cheese Co. Ltd. The business continued under the same management and the staff was enlarged to 35 persons.

The business continued to expand during the next ten years. The employees in the office, warehouse and manufacturing plant were increased to a total of 60, plus 4 full time travelling salesmen, by 1945. Mr. Gordon Henry joined the staff as plant superintendent in 1939. The business continued under the name of The Ingersoll Cream Cheese Co. Ltd., until the first of January 1946, when Standard Brands, Ltd., bought the stock of the Boyd family.

C.C.L. Wilson was associated with J.L. Grant when he entered the cheese business in Ingersoll. Mr. Wilson's family had come from Scotland and first settled at Burford, some 10 miles from Brantford. Mr. Wilson went first to St. Louis, Missouri, as a bookkeeper for a firm there. He returned to Canada and became bookkeeper for Mr. Grant. He also was town treasurer and agent for the Bell Telephone Company and represented some insurance companies. When they took over J.M. Wilson & Co., he became manager of J.L. Grant & Co. Mr. Wilson continued as manager of the Ingersoll Packing Co. and The Ingersoll Packing Co. Ltd., until his death in 1918.

Another of the men associated with J.L. Grant was John Podmore. He was manager of the Cheddar Cheese department and had several assistant buyers, a Mr. Hegler, older brother of Colonel Hegler, and Mr. J.H. Thomas. When Mr. Podmore retired about 1894, Mr. J.H. Thomas took over his position as head of the department.

Mr. J.H. Thomas was born on a farm near Mt. Elgin. Earlier he was associated with J.C. Norworthy in the buying of hides, and also with R.A. Simister who was engaged in the cheddar cheese business. He joined the firm of J.L. Grant & Co., on the first of July 1886. Mr. Thomas remained as head of the cheddar cheese department of the Ingersoll Packing Co., and later The Ingersoll Packing Co. Ltd., from 1894 to the time of his death in 1934.

In 1895, Mr. J.B. Muir joined Mr. Thomas in the cheddar cheese and butter department. Mr. Muir was born at Ingersoll in 1861. He learned to make cheese at the North Branch Factory in London township in 1877. After spending two seasons there, he managed the Proof Line Factory for nine years. From there Mr. Muir went to the Avonbank factory and while there he started the first winter creamery in Canada, with the exception of the experimental ones operated by the Dominion Government. Both Mr. Thomas and Mr. Muir were outstanding butter and cheese experts. His years of association with the firms paralleled that of Mr. Thomas, from 1895 until his death in 1934.

In 1908 Mr. Mac Wallace joined the firm, also in the cheddar cheese department. Previous to that he was associated with the T.D. Miller Co. He remained with the company until he retired in 1938.

Charlie Daniels first began work under T.D. Miller. He remained with the succeeding companies until he retired on pension in 1946. At the same time, three other employees with long years of service to their credit, R.I. Smith, bookkeeper, A.H. McDermid and A.S. Crawford, travellers, were also retired on pension.

Mr. B. Henry was born and raised on a dairy farm in Carleton County, near Ottawa. He received his high school education at Nepean High School, and then entered the Ontario Agricultural College at Guelph. Here he specialized in studies concerning the manufacture of dairy products, and, in particular, cheese. In October 1939, Mr. Henry came to the Ingersoll Cream Cheese Co. Ltd., as superintendent and assistant manager.

Mr. C.H. Sumner was born in Ingersoll in 1866 and has spent his life there. He joined the office staff on the first day of August 1886. Shortly after Mr. J.L. Grant left in 1894, Mr. Sumner became a traveller for the company, selling both pork products and cheese. This included a territory from Winnipeg to Halifax. He continued in the selling end of the business for a considerable number of years. When the Ingersoll Packing Co., became a limited liability company, he was made secretary. He became president of the Anona Cheese Co., after the death of C.C.L. Wilson. In 1926 when The Ingersoll Cream Cheese Co. Ltd., was formed, Mr. Sumner became vice-president and managing director and held these positions until the end of December 1945.

There is surely a parallel in the development and history of the Ingersoll Cheese Co. Ltd., as compared to the development and history of the cheese industry in Oxford County. Both had their origins in very humble circumstances and the first few years there were many difficulties to overcome. However once they had become firmly established, the quality of their product spread their fame throughout the country. The name of Ingersoll and Oxford County stands for all the important 'firsts' in the development of the cheese industry, and it is fitting that their offspring, the native born, Ingersoll Cheese Co., should carry on this tradition.