

# THE NEIGHBOURHOOD MESSENGER

NEWSLETTER OF THE ADOLPHUSTOWN-FREDERICKSBURGH HERITAGE SOCIETY

Issue Number 24

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## Home Delivery

The pandemic restrictions we are currently experiencing have brought a new appreciation of home delivery. Unable to go out to shop in person, we can order just about anything, from just about anywhere, and have it delivered to our homes. This of course is nothing new. Canadians have relied on the delivery of goods from near and far since the first settlers arrived. Department store catalogues presented any matter of merchandise to eager consumers. Indeed, the delivery of the catalogues themselves was as eagerly anticipated. From the mid-1880s to the mid-1970s the Eaton's Catalogue was a major source for the many things needed to fit out the home and farm.

### Our Society

Members of the Adolphustown-Fredericksburgh Heritage Society have a common desire to deepen our knowledge of the history of our community. In researching and capturing aspects of our past, we seek to preserve, promote, and share our rich local heritage.

### Our Executive

President: Angela Cronk  
Vice President: Frank Abbey  
Secretary: Marg MacDermaid  
Treasurer: Jane Lovell  
Webmaster: Susan Wright  
Book Directors: Joan Reynolds  
Elizabeth Vandenberg  
Communications Director: Jane Lovell

### Our Meetings

The Society meets on the third Wednesday of the month 5-8 times a year at the South Fredericksburgh Hall at 6:30p.m. Check for the next meeting on our website. All welcome!!

### Our Website

<http://www.sfredheritage.on.ca/>

### Our Facebook Group



### Contact Us

If you have questions or suggestions regarding any aspect of the Society, including *The Neighbourhood Messenger*, please contact :

- Angela Cronk, President (373-8888)  
[angelacronk@gmail.com](mailto:angelacronk@gmail.com)

In this issue of the *Neighbourhood Messenger* we give a nod to catalogue shopping by sprinkling selections from the 1917 *Eaton's Spring & Summer Catalogue* throughout the newsletter.

## A Glimpse of the Past



AFHS Photo

**Time & Place:** John Nelson Roblin, son of Cyrus Allison Roblin, grew up on the West Half of Lot 23, Concession 3, on the east side of what is now Ruuth's Lane in Adolphustown. The 1891 census has him farming in Adolphustown, but by 1896 he had moved to Sackets Harbor, NY. The mid 1890s is early for such a candid photograph. The photo may have been taken before he left Adolphustown or after he arrived in the United States.

**The Neighbourhood Messenger** is an electronic newsletter distributed to members of the Adolphustown-Fredericksburgh Heritage Society.

Membership to the Society is free. In addition to ensured e-mail delivery of the newsletter, Society membership entitles those interested in our local heritage to be kept informed of, and participate in, all aspects of Society activities.

Anyone can become a member by clicking [HERE](#).

**If you are not currently an AFHS member, please consider becoming one!**

## History of the UEL Cheese Factory

Duncan & Ruth Hough

### Introduction

In 1897, sixty-three farmers from Adolphustown and western South Fredericksburgh each paid \$10 for a share of the "U.E.L. Butter and Cheese Manufacturing Co. of Adolphustown Ltd."



Courtesy of Alice Carlson



Corporate Seal

**Share #2, originally issued to Daniel Daverne in 1897, was transferred to his son, George, and then to Daniel's grandson Richard (Dick) in 1954.**

"The Factory" operated from 1898 to 1971. It was a major economic driver in the area. It was owned by local shareholders and governed by an elected board of directors. Milk was supplied by local farmers (patrons), both shareholders and non-shareholders. Milk was delivered by local "milk drawers" and converted into cheddar cheese by a resident cheesemaker and his staff. A local salesman sold the product to dealers, most often for export to Britain. The proceeds, less the cost of manufacture, were distributed to patrons based on the amount of milk shipped to the factory. Supplies, labour and repairs were sourced locally.

The meeting minutes, milk deliveries, producer payments and production expenses, with the exception of the period 1923-1934, have been preserved intact. These records form the basis for this article.

However, to put the UEL Cheese Factory into a larger context, we will present some background relating to the development of the cheese industry and the historic making of cheddar cheese.

## Development of the Cheese Industry

According to Wikipedia, cheese has been produced in Canada since 1608, when Samuel de Champlain brought cattle from Normandy to Port Royal, N.S., where he over-wintered.

Cheese making was a common practice for on-farm consumption and local sale through the centuries. However, cheese produced under varying conditions of sanitation, temperature, time and technique varied hugely in quality. Such cheese was also high in moisture which limited its stability and prevented it from being shipped long distances.

In the early 1800s, on-farm cheese production, using the cheddaring process brought from England, developed in the Mohawk Valley of New York State. This cheddaring process produced a harder, drier cheese which could be shipped longer distances. Cheese could now be shipped down the Erie Canal to New York City and even to Europe. However, the quality of the cheese from small batches and made under varying conditions was highly inconsistent.

Jesse Williams, a farmer and skilled cheesemaker, was so frustrated by the inconsistency of cheese that he rented out his farm for a season. He and his wife Amanda (also a skilled cheesemaker) travelled and studied cheese making throughout New York and Pennsylvania. When they returned home, they built a factory, designed equipment, and developed standard procedures for cheese making. First, they used their own milk, then milk from their son's farm, and then from neighbours. In the first year, (1856) they produced 100,000 lbs. of quality cheese and were an immediate success. The factory concept caught on quickly, and within 15 years there were over 500 factories in New York State.



**West Huntingdon Cheese Factory, Hastings County**

The factory system arrived in Ontario almost as quickly. According to a school History Fair report by Michael Dupre published in *Loyalist Country Living* in June 1988, a factory was established in Selby in 1861. William Hazzard and John Wesley Sexsmith built the factory and hired a Mrs. Skinner from New York State as cheesemaker. Patrons drew their milk to the factory morning and night and were paid in cash for their previous month's production.

Harvey Farrington moved from New York State to Norwich Ontario in 1864 and established a co-operative factory. He produced 10 Tons of cheese which was shipped directly to a buyer in England. His success was immediately copied. Three years later, there were over 200 factories in Ontario. According to the 1874 annual report of the Canadian Department of Agriculture, there were 40 factories in Hastings county alone.

In Lennox & Addington County, early factories were located in Selby, Stella, Marlbank, Odessa, Roblin, Moscow, and Napanee. Locally, the factory on the Platt farm on Hay Bay was established in 1871 and appears in Meacham's 1878 *Illustrated Historical Atlas of the counties of Frontenac, Lennox and Addington*. It was located on the stream at the rear of the farm, a considerable distance south of the road.



In April 1897 the *Napanee Beaver* described updates to the Phippen Cheese Factory east of Conway. The proprietor, Edward Phippen, was a second generation cheesemaker—it was his father who established the factory in 1873. According to *Two Centuries in Sillsville* by Donald Hough, Township



**Sillsville Cheese Factory in the background of the Girls Driving Contest at the 1919 Fall Fair**

council in 1884 agreed to lease land between the Township Hall and the creek for one dollar per year to allow for the establishment of the Sillsville Cheese Factory.

The explosive expansion of dairying and cheese production in Ontario had several causes. In the early years of settlement, timber was the source of cash income. Then, as land was cleared, potash brought in cash. As land became arable, wheat became the first real cash crop. However, continuous production of a single crop and the standard rotation of wheat / fallow / wheat / fallow left

the soil exhausted and eroded. Also, what manure was available was viewed as toxic for the soil and likely the cause of crop diseases. As wheat yields were declining, so was price. Competition from the American Midwest was increasing and in 1866 the Reciprocity Treaty with the United States was repealed resulting in tariff barriers. Dairy farming offered economic and agronomic alternatives.

Cheese was a saleable product creating a demand for milk. Prior to 1865, two and a half million pounds of cheese came into Canada from the U.S. Filling the local market came first, then due to a preferential tariff with Britain, Canadian cheese became very competitive there. Rail access to Montreal made export simple and apparently the British consumer actually preferred Canadian cheese.

Dairy Farming depended on grass, either as pasture or hay. This helped revive the soil. Cattle produced manure that was proven to benefit grass growth. Cattle could pasture on land that was too stony or steep or wet to grow wheat. This increased the productive acreage on most farms.

According to the 1874 Canadian Department of Agriculture Annual Report, "Introduction of dairying came providentially to compensate for a great progressive falling off of staples of our country, timber and grain." The report goes on to state, "Continuous cropping of wheat in the old and settled areas led to alternate droughts and deluges of rain with the usual concomitant parasites, pests, rust, smut, midge fly, weevil and similar plagues which induced farmers to ruin."

Farmers were not the only members of the rural community to benefit. Jobs were available at the cheese factory, drawing milk or providing equipment. Factories needed fuel, ice, salt, rennet, cleaners and cheese boxes. A vigorous dairy supply industry developed over the province.

Business structure of the factories was of three main types:

1. Owners built and operated the factory, bought milk from farmers, sold the cheese and retained the proceeds.
2. Owners built and operated the factory and charged patrons an agreed price per pound to make cheese. The patrons sold the cheese and distributed the proceeds according to the amount of milk shipped.
3. Share holders owned the factory and hired the cheesemaker to make cheese for an agreed price per pound. Cheese was sold and the proceeds distributed in proportion to the amount of milk shipped with any extra dividends paid to share holders. This was the model for the UEL Cheese Factory.

From a social aspect, the cheese factory system promoted collaboration, co-operation and a good deal of management training, especially in the case of shareholder factories. In studying the UEL Cheese Factory minutes, I am impressed by the calibre of governance. The directors were diligent, frugal, hardworking, fair minded and insightful.

## Historical Method for Making Cheddar Cheese

Simply put, cheese is the result of separating the milk solids (curds) from the liquid (whey) and preserving the solids through fermentation.

Raw milk (not pasteurized) spoils quickly, especially in warm weather. Hard, low-moisture forms of cheese can be kept in edible form for extended periods.



Historically, production of cheddar cheese used raw milk from nearby farms drawn daily by horse and wagon (later trucks). Milk cans were steel-lined with tin and could hold either 80 or 300 lbs. of milk.

At the factory the milk was weighed, checked for quality and then drained into a double-walled vat generally 3 feet deep, 4 feet wide and 20 to 30 feet long. In the earliest days, vats were heated by a fire below. As technology advanced, they were heated by hot water or steam from a wood- or coal-fired boiler.



**Milk Vat & Paddles**

The milk was heated to convert the lactose in the milk into lactic acid. Once the milk had “ripened”, rennet (an enzyme) was added to coagulate the solids into curd. If orange rather than white cheese was desired, food colouring was added.

Once the curd had set up into a semi-solid state, frames with fine evenly-spaced wires were passed through the curd, cutting it into small cubes. The curds were stirred for a time at a controlled temperature and then the whey was drained off and the curds raked to the sides of the vat. This allowed whey to drain away down the centre of the vat.



**Cheese Press**

The piles of curd were cut into loaves. The cheddaring process involves repeatedly stacking the loaves on top of one another. The resulting pressure expels more whey from the curd. Once the curd had achieved the desired acidity, the loaves were put through a curd mill to produce small strips. Salt was added to expel even more whey and to keep the cheese from becoming too acidic.

Finally, the curds were shovelled into false-bottomed hoops which were kept over night at high pressure. Even more whey was squeezed out.

The next morning the cheese was removed from the press and labelled with *Product of Canada*, vat number, date of manufacture, and the plant number. The UEL Cheese Factory was number 211.

The cheeses were wrapped in cheese cloth, dipped into hot wax and moved to the cool curing room. The 90-pound cheeses were turned every day by hand to maintain their shape. Raw milk cheese had to be cured for at least 60 days to ensure harmful bacteria were killed off by the acidity. As cheese ages the acidity increases and the flavour becomes sharper and tastier for some palates. Duration of curing determined the class of cheese:

**Mild:** 60-90 days

**Medium:** 90-150 days

**Old:** 150-365 days

**Extra Old:** 1-10 years

After aging, the cheese was placed in a wooden (elm) cheese box and shipped to customers.

The rounds could be cut into smaller wedges for sale or use. Wedges were often placed in decorative covered dishes on the table.



**Cheese Boxes**



**Cheese Cutter**



**Covered Cheese Dishes**

The manufacture of cheddar cheese was (and still is) labour intensive. Initially, all stirring was done by hand paddles. As time went on, stirring devices powered by wind, water, engines, or electricity were developed. In modern plants, pumps move the milk, and an air handling system moves the curd. The pressing process occurs in a tower. Blocks are cut, wrapped, and moved mechanically. However, the cheddaring process remains manual to this day.

## **The UEL Cheese Factory – The First Ten Years**

In less than a year, the factory went from concept to production. The trustees, and later the directors, worked on a tight schedule and did due diligence in their preparations:

**April 14, 1897** – A group of farmers from Adolphustown met to discuss and then agreed “to form a company pursuant to the ‘Act’ to manufacture cheese and butter.” George Harrison, Daniel Daverne and Harry Chalmers were named as trustees.

What was the reason to form a new company? The Platt cheese factory had been operating as a private business since 1871 and had been accepting milk from neighbouring farmers. The factory was now in need of repair and upgrading. The

situation was complicated by the death of Percival Platt. A new shareholder owned and operated factory would allow producers to profit from processing their own milk. A larger factory would also encourage more farmers to participate in the cheese industry.

**June 1** – Seventeen farmers appeared before Justice of the Peace, Elias Clapp, and each signed a certificate forming the U.E.L. Butter and Cheese Manufacturing Co.

**June 15** – Share holders met at the Platt factory. Elections were held naming George Harrison as President, Nelson Davis as Vice-president, Thomas Gibbs as Secretary and Jacob Allison, Ephraim Fitchett, Harry Chalmers and R. Hawley as directors. Also, a motion by P. D. Davis and Jacob Roblin that "Be it resolved that in case the directors can buy the present factory together with the privileges of the waterway and the spring, they do so" was carried.

**June 22** – The directors met with J. McIntyre Esq., the executor of Platt's estate, in Kingston and offered \$1,000 for the Platt factory, the cheesemaker's house, the spring with right of way to repair leaders from the spring to the factory, and right of way from the road to the factory.

**July 13** – In light of Mr. McIntyre declining the offer for the old factory, Fitchett, Davis, and Chalmers were tasked with finding a suitable building site for a factory.

**August 3** – It was reported that one and a half acres of land, with a house, was available north of Dorland, beside the creek (now on Cheese Factory Lane). It could be purchased from Mrs. Mallory, Mrs. Pringle, and Mr. Cousins for \$50. The offer was conditional on clear title and that sufficient water could be found. F. Carrol was hired to dig a well 10 feet in diameter all ways, at a rate of \$2 a foot to bedrock and \$3 below, with the committee to decide the final depth.

**August 28** – Daniel Daverne was appointed to collect \$10 each from 63 shareholders and obtain their signatures agreeing to abide by the rules of the company. These rules governed the duties and responsibilities of the shareholders, the directors, the salesmen, and the cheesemaker.

"	Andrew McGe	47	10	00
"	J. L. Peterson	3	10	00
"	W. J. McGe	48	10	00
"	Charles Brooks	49	10	00
"	Peter Hamilton	50	10	00
"	Richard Carr	51	10	00
"	E. J. Curlette	52	10	00
"	Barnard Bongard	53	10	00
"	Ed Harrison	54	10	00
"	W. J. Mallory	55	10	00
"	A. Haslett	56	10	00
"	M. V. Davis	57	10	00
"	Daniel Daverne	58	10	00
"	Oct 4th D. J. Clark	59	10	00
"	C. A. Clark	60	10	00
"	James Gallagher	61	10	00
"	J. B. Davis	62	10	00
"	W. J. Allison	63	10	00

Payment for Shares

Note Daniel Daverne's purchase of Share #2

D. L. Peterson	James Bluff
Thos. MacKinnon	W. A. Mallory
J. B. Allison	John Horner
Thomas F. Gibbs	W. W. Bygoth
W. H. Chalmers	L. P. Thompson
James Hamilton	C. Brooks
Ed Dorland	W. J. Magee
Richard D. Bailey	Andrew Magee
Chalmers	John Magee
R. Hawley	Robert Magee
William Hall	B. Bongard
R. Dorland	J. M. Curlette
Thos. G. Davis	John Turner
Wm. H. Chalmers	Elias Bluff

Signatures Agreeing to the Factory's Policies

### The Policies

Many rules governed shipping and handling of milk to ensure a quality product:

- Shareholders were required to ship all their milk to the factory, only holding back enough for their own use.
- Milk was to be from healthy cows, fed wholesome feed, with access to pure water and salt.
- Patrons were to ship only pure, sweet milk, nothing added (water) or removed (cream).
- Milk was to be drawn from the cow in a cleanly manner. Udders were to be washed or brushed.
- Milking was to be done with dry hands as opposed to the practice of dipping fingers in the pail to moisten them.
- Pails were to be metal not wood. Cans and pails were to be washed daily with boiling water.
- Milk was to be aerated and cooled in cold water in hot weather. Night and morning milkings could only be combined when the milk drawer arrived.
- Milk was to be on the block by 6am and to the factory by 9am.
- Pastures and lanes were to be kept free of "carrion" and no swine were to be fed within 100 feet of the milk block to avoid foul odour.
- In the case of poor quality milk, or dirty cans, the cheesemaker could make a final decision to refuse the milk. If a dispute arose, the directors could visit the farm with the right to prosecute the patron, agree to a settlement, or exclude the patron from factory privileges for a period of time. Results of quality tests were to be posted prominently in the factory.

**September** – Tenders were opened for construction of the factory. John Galt was hired for \$105 to build the factory foundation and do lath and plaster on two rooms in the house. Albert Davey was given the contract to construct the factory for \$170.

**November** – A tender for equipment was awarded to Boyle and Son of Napanee with a deadline of April 1, 1898.

To complete and equip the factory, the \$630 from shareholders was augmented with a mortgage of \$800 as well as a personal loan from Evelyn Harrison for \$600 @ 5% interest.

**December** – John Clute was hired as cheesemaker. The Clute family were cheesemakers at Sillsville. However, it was stipulated that he attend the dairy school in Kingston, so this may have been his first job on his own. He was to be paid 60 cents per hundredweight of cheese. A hold-back of 33% was held as security against loss of inferior cheese. Mr. Clute was to provide all labour and supplies needed.

**March 9, 1898** – An auction was held to award routes for the drawing of milk to the factory. Routes were Concession 1 (west, east, and Bayshore), Concession 2 east, Concession 3 (west, east, and Ruttan [Ruuth's Lane today]). Prices ranged from 60 cents to \$1 per Ton.

Drawers were to pick up the milk, deliver it to the factory, refill the cans with whey, and deliver the whey back to the farm.

**April 1, 1898** – The UEL Cheese Factory opened. The practice at that time was for farmers to breed their cows to freshen (calve) in April or early May. Highest production occurred on lush pasture in May, June and hopefully July. Production declined as amount and quality of forage declined in late summer and fall. Typically, the factory closed in November when production dropped off completely.



Photo: Farmtown Park Agricultural Museum

Milk drawers



Photo: L&A County Archives LAHS Collection N4521

UEL Cheese Factory circa 1900

In April, patrons supplied 108,785 lbs. of milk, yielding 114 boxes of cheese weighing 9,816 lbs. This sold for 7.9 cents/lb. or \$773. Taking off the costs of making the cheese and drawing the milk, the payment to patrons was \$601. The cheese yield varied with the season but averaged one pound of cheese from 10.5 lbs. of milk.

In May, almost four times as much cheese was produced. Although the price of cheese was slightly less, producers received just over \$2000.

For the season, 234,806 pounds of cheese were produced. A total of \$14,455.71 went to patrons, after drawing, making, and repayment of debt. The calculations of cheese yield/pound of milk, the price of cheese and payment to producers were exact, to four decimal places in some cases. How such calculations were made without electronic means is amazing.

The milk was supplied by 75 patrons, 63 of whom were shareholders. Milk drawers were paid a total of \$1,004.78 for the season. Average shipments of milk were roughly 33,000 lbs per farm. The average farm probably had 8-10 cows.

Patron shipments varied greatly. For example:

Patron	Milk Shipped (lbs.)	Annual Payment
Jacob Roblin (2 farms)	99,682	\$427.94
Luke Trumpour	62,151	\$363.76
Harry Chalmers	60,630	\$352.18
John Magee	20,401	\$129.21
Daniel Daverne	19,156	\$111.13

The payments seem ridiculously small. However, \$1 in 1898 is equivalent to \$31 today, disregarding inflation in the price of cheese. No one was getting rich, but production costs were low and dairying

was only part of the farm income. The small farms would have relied on family labour. However, the larger farms would have had one or more hired men in the operation. The drawers would need a capable driver, a good team and a serviceable wagon. To pick up milk, deliver it to the factory, fill the cans with whey, and deliver them back to the farm would require most of a day.



**Morning milk pick-up (Ruth Brooks' painting)**

Cheese production was down to 202,000 lbs. in 1899 but up to 223,000 lbs. in 1900. Variations were probably due to weather, mostly rainfall. More rain results in better pasture, which translates into more milk and more cheese. The factory continued to operate at a profit. By the end of 1900 season the mortgage and loan were paid off. An oyster supper for shareholders was held in the factory in December.

Through the next few years, the total amount of cheese produced increased as well as the price. In 1904, 316,904 lbs. were produced and sold for 8.3cents/lb., producing patron payments of \$21,237.87. Improvements to the factory included the construction of an ice house, a concrete floor in the factory, larger vats, and plumbing. As well, improvements were made to the cheesemaker's house. A Babcock tester for testing fat content of milk was purchased.

Continuous attention was paid to the operations, especially to the drawing of milk. Initially, routes were auctioned off to the lowest bidder. However, in several instances, the winner had second thoughts and declined to act. One or more directors then had to "make the best possible arrangement" with potential drawers to obtain their services. Tendering was attempted with variable results. No tenders were submitted on some routes. Negotiations were necessary to acquire a drawer for those routes. Roads were not properly passable at all times. The directors warned the Township that if milk were lost from an overturned wagon, the Township would be liable. There was no mention of a court case, so the road must have been fixed or the muddy spot dried out. A dispute arose when one shareholder shipped his milk elsewhere. The directors consulted a lawyer for advice. Obviously legal action was not recommended so the shipper's share was simply revoked. Apparently, hard feelings did not last forever. Within a year the producer was shipping as a non-shareholder and his descendants shipped to the UEL Cheese Factory for many years. Another dispute erupted between a producer director and his milk drawer, who was "carelessly damaging cans." An arbitrator was appointed but the decision was not noted. (Author's note: As cans aged and became out of round, modest violence was necessary!)



Relations with the cheesemaker appear to have been harmonious. However, in 1903, John Clute asked for an increase to 65 cents per hundredweight of cheese. The directors declined. W.T. Hollis agreed to make cheese for 60 cents if he could receive half of the quality bonus. Mr. Clute was asked to "vacate the house and return all utensils."

Probably the most enduring problem had to do with whey (the surplus liquid). Whey contains lactose, protein and a small amount of fat. It spoils quickly in hot weather and attracts flies, but was useful and very palatable feed for swine when mixed with grains. Many patrons were glad to receive the whey but others were not. Consequently, a surplus developed which defied a solution. At the annual meeting 1899, Daniel Daverne proposed "That the factory buy a sufficient number of hogs to drink the whey and let the company provide what grain is needed to put them into condition to be sold at the end of the season with the profits being divided among the patrons according to the amount of milk shipped." The motion was lost. At the 1900 annual meeting, the suggestion was debated again, but never adopted.

In 1900, Thomas Chalmers, a neighbouring farmer, complained about "whey running in the creek." Milk drawers were instructed to deliver all the whey to patrons. In 1902, J. F. Chalmers offered to purchase all the excess whey. That cannot have gone well, as in 1903 there was a problem of whey, again running in the creek. A motion was passed to "Notify Thomas Chalmers to open up and clean his ditch leading to Carnahan Bay so that the water, filth, and whey does not lay along said ditch to stagnate to the detriment of the health of the General Public." The minutes give no indication what happened next.

The executive of the UEL Cheese Factory was constant for the first ten years. William Harrison was Chairman, Nelson Davis vice-chairman, Thomas Gibbs secretary, and J.B. Allison salesman. As the company approached its tenth anniversary, plans were made for a celebration. To prepare for the event, a committee consisting of Mrs. Harrison, Mrs. Gibbs, Mrs. Chalmers, Mrs. Johnson, Mrs. Hawley, Mrs. Buck and Mrs. Trumpour were asked to make the arrangements. The secretary was instructed to purchase "2 hams, butter and enough hay for the horses coming from a distance to the U.E.L. Factory picnic on Aug. 31."



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Eaton's Spring & Summer Catalogue 1917

### Appreciation is expressed to:

Judy Smith for her assistance.

The UEL Heritage Centre in Adolphustown for access to the historical documents.

Farmtown Park Agricultural Museum in Stirling for allowing us to view and photograph cheese-making equipment.

All uncredited photos: Ruth Hough



**CHOICE CANADIAN CHEESE**  
39-133. PRIME SEPTEMBER WHITE CHEDDAR | 39-130. PRIME SEPTEMBER COLORED

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WRITE FOR PRICES OR ALLOW SUFFICIENT MONEY

## Then and Now



AFHS Photo  
Late 1910s



AFHS Photo  
2021

### St. Alban's Rectory

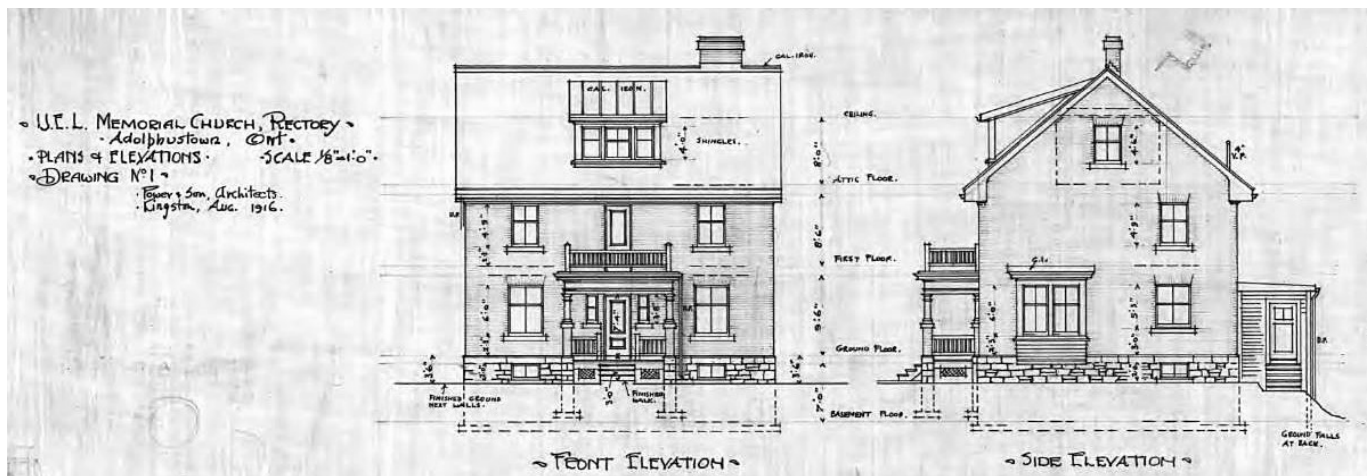
10419 Loyalist Parkway  
Lot 6 North Side Third Street  
Adolphustown Town Plot

In 1822, six one-acre lots, including Lot 6, were allocated for "Church and Burying Grounds" and "Parsonage House and Garden." The Crown Deed for the lots was issued in 1835.

There has been a house on Lot 6 since before the 1822 allocation, possibly as early as 1801. Due to the ongoing dispute over title, one, and possibly two, parsonages were built elsewhere. The dispute was settled in 1848 and either the house already on the lot or a new house became the parsonage or rectory. That house was moved several lots to the west in 1916 and replaced by the house currently on the lot. Power & Son, the architects who designed and built St. Alban's Church just over three decades earlier, were engaged to design the new rectory.



AFHS Photo  
The "Old Rectory" on the Move 1916



Source: Library & Archives Canada NMC 139105  
Engineering Drawings for the "New Rectory" 1916

## Clippings

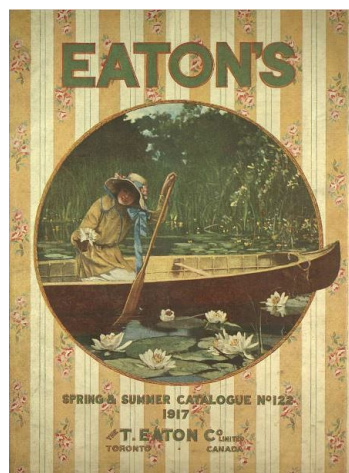
This issue's **Clippings** column is dedicated to the 1917 *Eaton's Spring & Summer Catalogue*. Published three years into the First World War, the catalogue made few concessions to Canada's wartime standing. The influence of the war years can be seen, however, in the lengths of women's skirts which rose from ankle-length to mid-calf. Coats went even shorter.



Hem lines from the 1913-14 Fall & Winter and 1917 Spring & Summer Catalogues

could also be kitted out from the stove, to tableware, cookware, and utensils. The pantry, too, could be stocked with dry goods, tinned and pickled goods, nuts and dried fruits, spices, jams, and biscuits and fruit cakes. Potions and powders for health and beauty vied with sporting equipment and musical instruments to maintain the family's well-being. Any manner of hardware and tools could be obtained along with much of the farming equipment. The automobile had arrived and along with it came the requirement for tools for maintaining it. All were available from the Eaton's Catalogue.

Apart from this restriction of firearms and ammunition, the catalogue continued to contain its full assortment of items for the home and farm. From a full range of clothing for the whole family, including undergarments and footwear, all rooms of the home could be decorated and furnished. Not only were beds and tables and lamps and cabinets available, but the entire kitchen



The next few pages contain clippings of some of the many things to tempt the whole family when the catalogue arrived in the early spring of 1917.

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58-191	1	Dress	Dark	34	24	38	19	4	95	
57-1010	1	Hat - Reef with - Gipsy					63	1	79	
								12	69	

**PLEASE WRITE YOUR ORDER OUT IN INK**



**25<sup>85</sup>**  
FREIGHT PAID

**BURNS COAL**

STOVES SHIPPED DIRECT FROM LONDON



**1<sup>25</sup>**

**SPECIAL 25c**

18-167. Pistol Holster and Belt, made of imitation patent leather with buckle, pistol for shooting paper caps, also a cap pouch. Price..... 25c

**COWBOY SUIT**

18-168. Cow-boy Suit, a very serviceable play suit, consists of grey shirt, khaki pants with fringe, red bandana handkerchief, hat and jassoo rope. Ages 6, 8, 10, 12, 14. Price..... 1.25

**GRAPHOPHONE OUTFIT 19<sup>50</sup>**

OUTFIT CONSISTS OF GRAPHOPHONE (QUARTER CUT OAK, GOLDEN FINISH) FIVE DOUBLE RECORDS (TEN SELECTIONS) 1 BOTTLE OF OIL AND OIL CAN, 600 NEEDLES AND RECORD BRUSH

THIS MACHINE WILL PLAY ANY DISC RECORD



GOOD TONE AND NEAT APPEARANCE

Size of Cabinet: 12 1/2 x 12 1/2 x 10 1/2 inches

**A RELIABLE UP-TO-DATE MODEL**

The very low price of this Graphophone brings the best music to the best artists within the reach of almost everyone. The machine was made specially for us, is entirely new and has the latest improvements. The up-to-date sound box gives a splendid reproduction in ample volume for the home.

In the construction of this Graphophone special care has been given to the tone production, entirely removing the harsh metallic sound so long associated with low-priced talking machines.

**DESCRIPTION OF CABINET**

The cabinet is made of solid quarter-cut oak, beautifully finished and highly polished. Size of cabinet is 12 1/2 x 12 1/2 x 10 1/2 inches. Fitted with sound proof spring, silent running motor and speed regulator. Motor may be wound with tin or copper. It has a polished turntable with nickel-plated edge, nickel-plated tone arm and large sound box.

**W27-108, Outfit complete**..... **19.50**

**60-BUSHEL SPREADER 123<sup>50</sup>**

**80-BUSHEL SPREADER 145<sup>00</sup>**

FREIGHT PAID TO YOUR NEAREST STATION

**LITCHFIELD MANURE SPREADERS**

THEY DO THE WORK PERFECTLY



**SPECIAL FEATURES IN CONSTRUCTION NOT FOUND ON OTHER MANURE SPREADERS**

WE INVITE COMPARISON WITH ANY OTHER SPREADER

SIMPLICITY, EFFICIENCY, HIGH QUALITY, LOW PRICE, AND UPHELD BY THE EATON GUARANTEE, WHICH ENSURES COMPLETE SATISFACTION

NOTE THE EXCLUSIVE FEATURES OF THESE SPREADERS: WE HAVE THE FAMOUS "BULL DOG" BEATER, NO CHOKE BOX. ONLY TWO GEARS. ONLY ONE LEVER. LIGHT DRAFT. EASY LOADING. PERFECTED OILING SYSTEM. LOW DOWN MACHINE BUT WITH HIGH UNDER CLEARANCE. HEAVY ALL-STEEL FRAME. SMALL POWER REQUIRED. A SMALL PRICE WITH A BIG GUARANTEE.

**FINE FOR PICNIC OR CAMP**


**POTTED MEAT IN GLASS**

Potted Meats in glass. Gross weight 9 ozs.

39-545. Compound Chicken... 18c

39-546. Compound Ham 18c

39-547. Compound Tongue.... 18c

98-3422. Brassiere of fancy Batiste for women who desire a firm, light-weight support. The special feature of this model is the high cut, well boned back, with an elastic gusset, which takes care of the surplus flesh across the shoulders, and allows plenty of breathing space. Sizes 34 to 46. Price... **75c**

**COMBINATION COBBLER'S OUTFIT**

13-811. Suitable for repairing boots and shoes, harness and tinware. An assortment of handy tools and materials always needed. A very useful outfit for household or farm purposes, neatly packed for shipment in a box. Price..... **1.35**

See Leather Soles on page 184



**BLACK SATEEN BLOOMERS**



74-4415. Good wearing Black Sateen is used for these Bloomer Drawers, having elastic at the knee. Made in open or closed styles. Sizes 30, 32 and 34 ins. **50c**

**HAND HORN**

18-901. Hand Horn. Gives a loud, harsh warning note. No batteries needed. Initial cost is least cost. Most reliable of all horns. Note the price. Price. **2.95**



**RUSSIAN MEDICINAL PETROLEUM OIL**

88-095

Used internally in cases of Chronic Constipation, as an intestinal lubricant, and antiseptic, also as a spray for the nose and throat.

8-oz. bottle... **50c**

20-oz. bottle... **1.00**

88. American Medicinal Petroleum Oil, flat bottle..... **50c**



**42<sup>50</sup> STANDARD TEAM HARNESS**

WITHOUT COLLARS

FREIGHT PAID



This is Our Standard Design Team Harness, and if desired can be supplied with quick shift breeching as listed below. Selected Canadian tanned leather and careful workmanship are features of this High-Grade Harness. Bridle.—1 1/2-inch box loop cheeks, round blinds, two-piece flat side cheek, fronts and face-piece brass spotted, stiff or jointed bits. Lines.—Heavy 1-inch, full length with snaps. Wames.—Japanese steel, high overtop, bolt draught, 1 1/2-inch lame tugs, with 3 loops and double grip buckles. Traces.—Selected 1 1/2-inch, 3-ply, length 6 feet 3 inches, 1 1/2-inch breast straps, and martingales have sliders and dows. Back Bands.—Heavy leather housing, felt lined, brass spots, 1 1/2-inch layer and billies, terrets and hooks. Folded Belly Bands with roller buckles. Back Strap.—Strong 1-inch stock, with buckled cruppers. Japan Mountings.

81-380. With Hilo Strap. Price, freight paid..... **42.50**  
 81-361. With Quick Shift Breeching, Folded Seat, Raised Layer. Price, freight paid..... **48.50**

**JELL-O ICE CREAM POWDER**

2 pkgs. **25c**



39-123. Vanilla, lemon, chocolate and Strawberry.  
 Directions on package.  
 See page 390 for Ice Cream Freezer.

**ICE CREAM FREEZER 23<sup>5</sup>**




13-675. The White Mountain Ice Cream Freezer, a triple-motion machine which freezes the cream quickly and smoothly.

1 quart.....	2.35
2 quarts.....	3.00
3 quarts.....	3.60
4 quarts.....	4.35
6 quarts.....	5.65
8 quarts.....	7.25
10 quarts.....	9.25
12 quarts.....	11.50

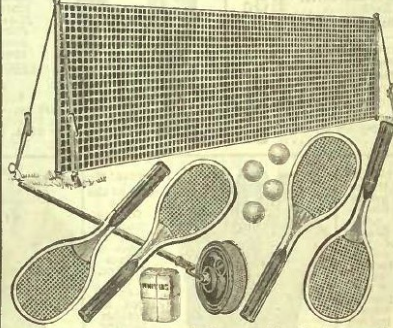
Capacity in wine measure.  
 See page 323 for Ice Cream Powder.

**TECO TOOTH PASTE**



**ANTISEPTIC DENTIFRICE**

76-544. Teco Tooth Paste, a superior dentifrice containing ingredients which make it one of the most antiseptic and refreshing preparations for the teeth and gums. Price..... **21c**



19-738. Complete Tennis Set, containing Double Court Net, Complete with Poles, Guy, Post, Marker and Whistle, Four Regulation Balls and Four good quality Rackets. Put up in a strong wood box. Price..... **11.50**

**9<sup>75</sup> ENAMELINE BATH TUB**



15-833. Portable Enameline Bath Tub. This tub is made of heavy sheet steel, smoothly enamelled on the inside with white enamel, and nicely painted on the outside. The top of tub is capped with a 3-inch rim; fitted with coupling to which pipe can be attached to drain off water. Length 5 1/2 feet. Price..... **9.75**  
 IF DRILLED FOR TAPS ADD 1.00.

**TOILET PAPER**



76-830. A Good quality Toilet Tissue, free from injurious chemicals Good value.

7 Rolls **33c**

76-831. Fine Tissue Toilet Paper, per package of about 1000 sheets. Price..... **10c**

76-832. Fine Tissue Toilet Paper, in rolls. Per roll..... **10c**

**THE "QUEEN" PARLOR ORGAN**

STYLE No. 50 FREIGHT PAID **47<sup>00</sup>**



A BEAUTIFUL INSTRUMENT THE "QUEEN" ORGAN

Illustrated here is our low-priced leader. It has surprisingly good tone qualities, and is well made throughout of selected material.

**DESCRIPTION**

**SIZE OF CASE**  
 Length 3 ft.  
 8 ins., width  
 2 ft., height 5 ft 5 ins.

**KEYBOARD**  
 The keyboard has five octaves to "F" scale.

**PEDALS**  
 Are nickel-trimmed and bronze-proof.

**ACTION**  
 Is made of selected material, and fitted with three sets of reeds and ten stops.

**KNEE SWELLS**  
 There are two knee swells—Porto and Grand Organ.

**GUARANTEED FOR TEN YEARS**

FINISH—May be had in Walnut finish or Oak.  
 37-100. Style 50, delivered freight paid to your nearest railroad station..... **47.00**  
 37-101. Style 51, same as Style 50, but with four sets of reeds and eleven stops. Price, delivered freight paid to your nearest railroad station..... **52.00**



**WORK SOCKS**

MADE OF GREY WOOL

A GOOD DEPENDABLE SOCK FOR WORKERS

20-859. Men's Plain Knit Wool Socks, made from strong clean wool yarns; have snug-fitting ribbed top and are seamless. These "Canadian-made" work socks will give good service and comfort. Grey only. One full medium size.

**35c Per Pair or 3 Pairs for 1.00**

**DELICIOUS FOR LUNCH**



39-551. Ox Tongue, Large tin 90c  
 Size No. 1 1/2



39-552. Whole Ox Tongue  
 10 lbs. 1.10

39-553. Lunch Tongue  
 Per tin..... **55c**  
 Size No. 1

**WHITELY EXERCISER**

BUY ONE NOW **2.50**



FOR YOUNG OR OLD

18-823. Whiteley Exerciser. The original and most popular of exercising apparatus on the elastic cord principle. Health giving exercise for every member of the family. Price..... **2.50**  
 Chart of Exercises go with each.

## Early Schools in the Area, Part 3 -

### Adolphustown Township 1861-1900

Susan Wright

We leave 1860 with five schools in Adolphustown. The location of S.S. #5 has still not been confirmed, but in 1872, sections 3 and 5 merged. According to the county report for 1875, two new frame schoolhouses were erected in the township between 1871 and 1874, although the exact locations are not given.

The 1878 atlas shows four existing schools:

#### S.S. #1 Village School

Located on the east end of the village and fronting on what is now Highway 33. No deeds have been found to confirm the exact lot, although it was most likely situated on the site of the more recent building. An old photo from the 1890s, shows the interior of the old school, and suggests that this would be the building erected in the 1840s-50s.

From various clippings, this appears to be an active and well-attended school.



AFHS Photo

The Old Village Schoolhouse in the 1890s

NO. 1, ADOLPHUSTOWN.

IV Class—Bertie Roblin 1088, Alwyn Forneri 1010, Raymond Allison 950, Florrie Forneri 761, Ethel Fournia 735, Amos Pollard 671, Nathan Airhart 521.

II Class—Florence Hann 860, Kate Forneri 523, John Duffett 485, Milton Peterson 326, Harry Cully 114, Grace Cully 75, Helen Vincent 60.

III Class—Linnie Pollard 896, Carrie Pollard 738, Gerald Loynes 685, Dace Cadman 522.

Sen. II Class—John Ruttan 495, Harold Duffett 308.

I Class—Lucy Butler 210, Ethel Lucas 200, Myra Pollard 175, Arthur Peterson 127, Gerald Pollard 85, Connie Forneri 81, Rose Butler 71, Ray Lucas 68, John Butler 49, Flora Cully 49, Luella Thibault 47.

Napanee Beaver October 4, 1895

Old Village School Honour Roll

#### **School Exhibition—Adolphustown.**

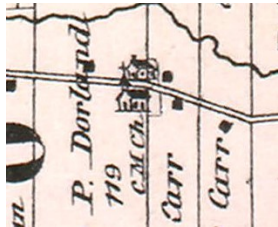
The pupils, and young ladies and gentlemen, of school section number one, Adolphustown, intend holding an entertainment in the town hall, on Tuesday evening, July 5th. The entertainment will comprise songs, dialogues, recitations, charades, tableaux, readings, etc. A most promising programme has been prepared. We hope that a liberal patronage will reward the projectors. Admission 20 cents, children 10 cents.

Napanee Beaver June 29, 1879

Old Village School Exhibition

**S.S. #2 Dorland**

Located on the line between Lots 17 and 18 in the 2nd Concession. Although a schoolhouse had already been located here for many years, a formal deed was not registered until 1874. Adjoining land owners John and Eleanor Dorland and Richard and Amelia Carr sold half an acre to the School Trustees for \$46.00.



1878 Meacham Atlas

Dorland School Straddling Dorland and Carr lots

**DORLAND.**  
 IV Class—Maggie Hanton 245, Aggie Chalmers 240, Libbie Robertson 215, Lillian Carr 195, Eddie Hanton 194, Menta Humphrey 159, Lena Joyce 147, Russel Cousins 121.  
 III Class—Louise Chalmers 188, Minnie Hanton 177, Willie Humphrey 167, Arthur White 139, Blake Humphrey 137, Reuben Fournia 125, Flossie Rikley 115, Jessie Gallagher 89, Fred Furze 42.  
 II Class—Emma Pollard 75, Fred Bernard 70.  
 Pt. II—Frank Gallagher 60, Willie Tebbitt 43, Herb. Bernard 36, Pearl White 34, Wesley Jewell 15.  
 Pt. I—Mamie Gallagher 50, Willie Fournia 36, Jennie Fournia 33.  
 Fannie E. Johnston, Teacher.

Napanee Beaver October 4, 1895

Dorland School Honour Roll

**S.S. #3 Third Concession**

Like S.S. #2, the schoolhouse on the 3rd Concession Road was marked on earlier maps, but the land was not deeded until 1875. Paul Trumpour sold half an acre on the east half of Lot 23, Concession 3, to the Trustees for \$50.00. Although we have found no record of the fire, the building obviously burned in December of 1897.

NAPANEE, ONT.—Tenders have been invited for the erection of a frame school house in the third concession of Adolphustown. Mark Trumpour, Secretary-Treasurer.

Canadian Contract Record March 30, 1898

Tenders For Rebuilding 3<sup>rd</sup> Concession School

The 3d con. school house is being rapidly built to replace the one burned last December.

Napanee Beaver May 13 1898

Rebuilding 3<sup>rd</sup> Concession School

**TEACHER WANTED.**

FOR School Section No. 3, Adolphustown, a MALE TEACHER, holding a First-class certificate.

Apply to

E. H. CURLEE,  
 THOS. D. TRUMPOUR,  
 Trustees.

Adolphustown, Dec 31st, 1867.

Napanee Standard February 20, 1868

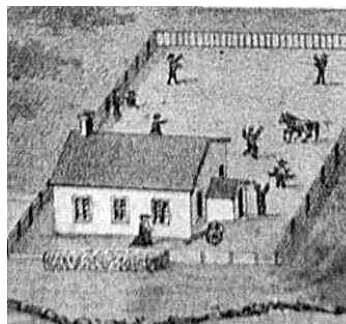
**S. S. NO. 3, ADOLPHUSTOWN.**  
 IV Class—Edwin Roblin 913, Geo. Hawley 906, Overton Roblin 304, Robbie Campbell 246, Harry Duce 128.  
 III Class—Willie Reynolds 580, Harry Colwell 564, Charlie Bristow 497, Fred Bristow 343, Agnes Cranston 39.  
 II Class—Harold Roblin 333, Thos. Johnson 87, Addie Trumpour 54, Pearl Bittan 32.  
 Pt. I—Maud Bittan 22, Roy Johnson 20, Earl Trumpour 19.

Napanee Beaver March 8 1895

3<sup>rd</sup> Concession School Honour Roll

**S.S. #4 Gosport**

We have very little information on S.S. 4 at Gosport. The 1878 atlas shows the schoolhouse on Lot 22 in the 4th Concession of Adolphustown.



1878 Meacham Atlas

Gosport School

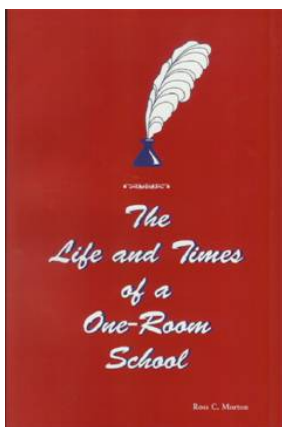
## AFHS News

In March, the AFHS was invited to participate in meetings to explore tourism potential for the southern portion of Greater Napanee. Hosted by the Town, the meetings sought input from various businesses and heritage sites situated along or near the Loyalist Parkway. Angela Cronk and Jane Lovell represented the AFHS, and while the Society does not have activities planned for this summer, we offered assistance in providing heritage-related background or site suggestions for any Town- or County-run programs such as geocaching or cycling events. We also expressed a willingness to collaborate with other interested parties in developing new programs to highlight the heritage in our townships.

## From the Book Shelf

### The Life and Times of a One-Room School

Ross C. Morton



This book takes a look at early rural education, describing the working conditions for teachers and the students at Conway Public School (1875-1966), many akin to other one-room schools across Ontario. Memories of Christmas concerts, schoolyard games, and practical jokes are shared by students, teachers and the author. The book also contains the names of students (1910 through 1966), teachers (1882 to 1966) and trustees (1895 through 1940).

The Society periodically publishes books reflecting our local history. Our catalogue now contains fifteen titles.

See our website (<http://www.sfredheritage.on.ca/Books.htm>) for a full list, along with a brief description of each book.

**SEPARATOR  
FOR TABLE  
OR BENCH**

**19<sup>75</sup>**

JUST THE SIZE FOR  
ONE OR TWO COWS

Capacity: 150 lbs. of Milk per Hour

The 150-lb. size is just the machine for you if you have one or two cows, or even one cow only. Also for bakers, caterers and confectioners who want a certain kind of cream, or want cream quickly at times, this machine is most handy. It is for setting on a bench or table, and is light in weight and compact. Has screw holes for fastening down.

71-172. Capacity 150 lbs. of milk per hour. Bench style.  
Price, freight paid.....

**19<sup>75</sup>**

**FREIGHT  
PAID**



**A BOY OR  
GIRL CAN  
OPERATE  
THESE SEP-  
ARATORS**

**19.75**

Eaton's Spring & Summer Catalogue 1917

## From the Kitchen

### Three Generations of Orange Cake

Submitted by Jane Lovell

Orange Cake was not a staple in my household when I was growing up. It made an appearance only occasionally, and I considered it a huge treat. My most vivid memory of indulging in this cake is of a hot summer's day when a friend and I, chilled from hours of playing in the pond, lay on our towels warming in the sun while consuming this incredibly gooey tangy-sweet treat.

#### Orange Cake

Cream together:

- ¼ cup butter
- ½ cup sugar
- ¼ tspn salt

Beat in:

- 1 egg

Dissolve:

- ½ tspn baking soda in
- ½ cup butter milk

Sift together:

- ¾ cup flour
- ½ tspn baking powder

Add milk and flour alternately to batter.

Add:

- 1 orange rind, grated
- ½ cup walnuts
- ½ cup finely cut dates

Bake at 350°F in a greased 8" x 8" pan for 30 minutes.

After cake has been removed from the oven for 5 minutes, drizzle with:

- ½ cup of sugar dissolved in the juice of
- 1 orange and
- ½ a lemon

I had never contemplated where my mother had found this recipe, and it was only many decades later when I served it to my cousin that he revealed that his mother had made this cake too.

My mother's recipe was in a recipe book that my father had made for her, nicely indexed and typed up in a small binder. Some of the other recipes in the binder were attributed to my grandmother (Mother's something or other), but the Orange Cake recipe stood without any indication of where it might have come from. The only clue that this might be an old recipe is the cake was to be baked "in a moderate oven"—a sure sign that the original recipe was from a time when wood stoves were common in household kitchens. As a 12-year-old, I chose this recipe for my 4-H Homemaking Club recipe box project. I had obviously asked my mother what a "moderate oven" was since my much be-splattered recipe card gives a baking temperature of 350°F. The card also rates the recipe as "EXCELLENT." Obviously, my tastes have not changed over the last half century!

My sleuthing then took me to my grandmother's recipe book. And there on the second page, also nicely typed up, was the Orange Cake recipe—this time attributed to Mrs. Shaw. I have no idea who Mrs. Shaw was.

The recipe has morphed over the years. My grandmother's version simply states "Bake in mod oven." No temperature and no time. When my father typed up the recipe for my mother's recipe book, a time of 30 minutes was added. Still no temperature. At some point my mother annotated the recipe to cut it in half, and it was that version, plus the temperature,

that made it into my 4-H recipe box. I have now included the pan size and added lemon juice to the glaze for the e-version I use regularly. I am not sure if oranges have become sweeter since the recipe first made it into my grandmother's recipe book, or whether my palette simply prefers a tarter taste. In any case, this current version of Orange Cake is the one that shows up for desert at our house—to be eaten with a fork now. Sticky gooey fingers remain in the past with those girls on the grass by the pond, just a part of an after-swim snack on one of those long-ago endless summers days.



Three generations of Orange Cake, first introduced to our family by my grandmother Myrtle Hammond (née Roblin), and passed on to both of her daughters, and then onto me.

If you have a recipe you are willing to share please send it to [jane.lovell@kos.net](mailto:jane.lovell@kos.net).

## OUR BIG SELLER 27<sup>25</sup> And Well Worth More Money



Eaton's Spring & Summer Catalogue 1917

**63-69X. Kitchen Cabinet, made of selected hard maple, finished natural or walnut color. Height 69 ins., size of sliding metal top 27 x 41 ins.; metal flour bin, metal sugar bin with regulator, seven spice jars with nickel-plated tops; top doors of cupboard have sandcut glass, rack on right-hand door for bottles, daily want list and order pad; dust shield in base of cabinet, new style bread box, with sliding top; extra rack on door for pot lids and pans, tapered posts with caps to prevent posts splitting, sanitary base, handsome nickel trimmings, one deep drawer neatly partitioned, two small drawers, removable bread or meat board. An exceptional value in a useful kitchen cabinet. Freight paid. Cabinet only, with these articles specified in description. Price.....**

<b>63-690. Similar Cabinet to above, with wood sliding top and metal sugar bin. Freight paid.</b>	<b>27.25</b>
<b>63-691. Similar Cabinet, made of oak, natural finish, with glass sugar bin and metal sliding top. Freight paid. Price.....</b>	<b>25.50</b>
	<b>30.75</b>

<b>EATON'S BLUE SEAL FAMILY FLOUR</b>		<b>EATON'S GREEN SEAL FLOUR</b>	
39-767. In 24-lb. and 98-lb. Bags		39-768. In 24-lb. and 98-lb. Bags	
Write for prices or allow sufficient money.		Write for prices or allow sufficient money.	

## A Curious Thing

Angela Cronk

### Insecticide Duster Sprayer



November's Curious Thing

I have been trying to find more info on the red thing - it is quite rare!

I could not find any way to date it but it is certainly more substantial than others I saw online. I found only one that was similar but was smaller and of poorer quality. This one is 40" without the plunger extended.

So this is what is on the mangled label:

The brand is UNICO which stands for United Cooperatives Inc. from Alliance, Ohio.

The instructions are.

"Unscrew cap and fill tank  $\frac{3}{4}$  full with dust. To lubricate use a small amount of powdered graphite through the hole at plunger."

There is a small metal "spreader" at the end of the tube for better dissemination.



### What is this?



Submitted by Angela Cronk

Please contact [angelacronk@gmail.com](mailto:angelacronk@gmail.com) if you recognize the item. Tell us what it is called, what it is used for, during what era it was used, and anything else known about it.

Do you have some weird thing hanging around your home or barn? Take a photo of it and send it in – we can feature it here in a future issue.

**The past is a foreign country; they do things differently there.**

L. P. Hartley

## From the Attic

We are looking for old photos and documents from Adolphustown, North and South Fredericksburgh. Just about any old photograph would be of interest: photos of people, homes, farms, schools, churches, or community or family events. Even if you do not know the people or places in the photos, maybe someone else in the community does. Old publications relating to township businesses, schools and churches often contain fascinating details of life in their era.

Some items we are currently looking for:

### OLD PHOTOS or Real Photo POSTCARDS:

- The Adolphustown Town Hall
- The South Fredericksburgh Town Hall at Sillsville
- The U.E.L. Cheese Factory, Adolphustown
- St. Paul's Church, Main Street Adolphustown
- The Old Store at Adolphustown
- The Old Hotel at Adolphustown
- Conway Store
- Conway Wharf
- Phippen Cheese Factory
- Fredericksburgh Train Station
- McDowall Presbyterian Church
- Camp Le Nid
- Glen Island
- Tarry Hall

### CORRESPONDENCE:

- Letters or postcards bearing postmarks from local towns and villages
- Correspondence from someone serving overseas during either WWI or WWII

### BOOKLET:

- Constitution and Roll of Officers and Members of Camp Le Nid, 1902

If you are looking for any specific photos or documents, let us know and we will add it to our "Attic" list. **Newly added items will be highlighted in blue!**

### Contribute to *The Neighbourhood Messenger*

We publish *The Neighbourhood Messenger* several times a year. If you have an old photograph or newspaper clipping to share, a story to tell, or an event to publicize, let us know. Please send submissions to [jane.lovell@kos.net](mailto:jane.lovell@kos.net).

#### Contributors to this issue:

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