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THE REPORTER.

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THE REPORTER

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BETHUEL LOVERIN,
Publisher and Proprietor.

IDLE HOURS.

WRITTEN FOR THE REPORTER BY C. C. SLACK.

Ease is the canker of the earth,
Yet fair its paths to wend,
Its past and present rings with mirth,
But bitter is its end.

Behold the east in crimson dressed,
Awake it is the dawn;
The harvest ripe awaits thy hand,
The day will soon be gone.

We must not wait on fortune's hand
To pluck for us the rose,
But strive with labor through the day
To earn the night's repose.

We cannot bid the sun await,
Nor stay the hours that fly,
Yet we may grasp their precious prize
As they go glittering by.

'Tis not in shady bowers with ease,
We find the hallowed goal,
And he who thinks to steal his hire
Is robbing from his soul.

Sin stabs the heart in easy paths,
And leaves a wretch to weep;
Fair labor gives a sure reward,
And lulls the soul to sleep.

Conscience should not let us feast
Upon the bread of toil,
When we no drop of sweat have spent
To pluck it from the soil.

The earth yet needs ten million men
To work for honest pay;
The lazy shirks need not apply,
They will be in the way.

It needs a Wellington and Wolfe,
A Lincoln's hate of wrong,
A Wilberforce, a Nelson great,
A Shakespeare in his song.

It needs a Watts, a Franklin true,
A Luther in his grace,
A Claxton, Stephenson and Burke,
To fill the vacant place.

Yes men to work, not men to shirk,
But men to take their part,
Good men to pray, great men to say,
True men with soul and heart.

Then let us all with might and right,
Be worthy of our name,
If not a bright and constant light,
A fagot to the flame.

And keep impressed within our breast,
Through all our walks abroad,
When heavy laden and oppressed,
We have a helping God.

Welcome Cottage, June 30th, 1884.

Morning Stroll No. 3,

Among the Farmersville Industries.

The morning is hot and dry, the parched grass still bears traces of the scanty dew which is rapidly disappearing before the brightening beams of the eye of the day, the milkmaid's song is wafted along on the dusty atmosphere, accompanied by the joyous refrain of the farmer's whistle as we walk leisurely from our office to the cheese factory of Mr. Williams. Stepping inside we at once exchanged a friendly greeting with the manager of the factory, Mr. Charles Wing.

Understanding this factory to be one of the very best in eastern Ontario, we, naturally, had some curiosity to know how the work is done. The desired information was freely given to us by our kind friend, the operator, and what we learned is now placed before the public.

Mr. Wing claims that his process of cheese-making is different from that of any other factory known to him; that it is in fact, the "Wing" process, a method entirely new, and one which he is himself the inventor. He informed us that he has discarded the old acid principle and adopted the *oxidation method*, by which the gases generated in curdling are taken out by early grinding, the whey being drawn off while sweet. By this method the curd is salted at the first grinding. It is then left in the air for three or four hours, at the expiration of which time it is ground again and immediately afterwards put to press. The curd is also handled with a fork, which is certainly an improvement on the old hand method. Mr. Wing claims that his method makes a close, mellow cheese, one that brings the highest price in the market and is at the same time easily and speedily cured. The time taken to cure is about two weeks and during this time the cheese must be turned every day. This gives some idea of labor entailed upon the maker. Sales are made every week, so that the patrons are in no danger of losing through the spoiling of an imperfectly cured cheese. The curing department is a large airy room up stairs. It is kept in excellent condition, as indeed is the entire outfit and building.

This factory is doing a large business this year, the average make being about twenty a day.

The cheese industry of Ontario is now about twenty years of age. The pioneers in the business in this county are Messrs. Strong, Williams and Karley. The first factory was built by Mr. Strong in the neighborhood of Farmersville. Seventeen years ago Mr. Williams began the work, and two or three years afterwards he was followed by Mr. Karley. Both Mr. Williams and Mr. Karley engaged heavily in the business for a number of years. Their plan was to buy up all the factories they could, run them themselves

and then sell the cheese in the English market by agents sent there by them. This expensive and complicated method proved disastrous to many a hard-working and honest man, but the final crash came ten years ago with the great decline in the cheese market, occasioned by over-production, inferiority in quality, and above all, by the depressed condition of all other markets. Since that time the business has been slow, but sure; no great fortunes to be made, but none to be lost. During the past two or three years the trade has been exceptionally good, and this season bids fair to be not behind the others. As far as we can learn, the patrons have now the end of the pudding that contains all the raisins. The owner of the factory gets only so much a pound for making the cheese, and this by competition has become so greatly reduced that the acquiring of wealth by him in this business is now practically impossible.

The tendency of this industry is clearly in the right direction, so far as improved farming is concerned. It requires much attention to stock raising. The farmer must set apart a large portion of his lands for grazing purposes. This increases the fertility of the soil. In fact in this way he manures his land while he is at the same time reaping large profits from it. These are the advantages, but it has also its disadvantages. Doubtless it diminishes the quantity and deteriorates the quality of his stock. The milk now goes to the factory which formerly went to the rearing of stock. The truth of this statement is evident when we consider the very greatly increased prices of all kinds of meat. Viewing the industry in this light, much of the fancied profits connected with it vanishes. One other thought and we are done.

A system of farming that requires a farmer to do, on the average, half a day's work every Sunday for nearly six months of the year, is wrong physically, intellectually, morally and religiously. Our heart has frequently been pained to see the long line of from twenty to thirty cows drawn up on Sunday morning and evening with the milkers busily at work on the day that reason and scripture demand to be set apart for rest and thoughtful meditation.

Our morning strolls have become so pleasant and profitable to ourselves that they will be continued for some weeks at least.

The University Question.

Cobourg, June 28.—The question of the removal of Victoria university to Toronto is claiming a good deal of attention here at present, and the citizens to a man are opposed to the change. Nor is such a state of affairs to be wondered at. The people of Cobourg have always pointed with pride to their university, and the town takes a high stand by virtue of this institution. It is estimated by those interested that in case the university

is taken to Toronto the town will lose an annual revenue of at least \$25,000. Among other items this includes what the students spend annually for board, etc.

Said one citizen: "The college commission cannot consent to the change of location without breaking faith with the people of this town, when we subscribed to the endowment fund there was at the head of the subscription list a guarantee that the location was not to be changed. We were given to understand the same thing when we contributed to the building of Farady Hall.

The cost of this institution was \$22,000, of which sum \$7,000 was received from the people of Cobourg alone.

A member of the faculty was seen and said that there is a popular misapprehension in Toronto with regard to the whole question. People there think that in case the university is removed to Toronto it will become an institution for the theological training of students. On these conditions the location will never be changed. There is no disposition on the part of any of those interested to have the student take all the secular part of the course in the provincial university. Such subjects as christian evidence and ethics must be taken in Victoria.

"Under those circumstances what advantage would there be in removing the university to Toronto?" we asked.

"The most expensive part of a university is the options or honor subjects. These our students would be able to take in Toronto university, at the same time taking the pass course in Victoria. We would thus be able to avail ourselves of advantages which cost the provincial university \$40,000 per year. No endowment would get would be equal to this.

The Dry Weather.

Some details of the Toronto observatory records, published in the *Globe*, show a remarkably light rainfall during the past eleven months. The facts as stated may fairly create a feeling of alarm with regard to later crops, though probably the earlier crops are by this time past danger from drought. However, we dare say our weather prophets think it not at all unlikely that very shortly there may be a movement northward of the rain belt which is now some distance to the south of these latitudes. Much will depend on the next two or three weeks. Indications of rain from the south would be eagerly welcomed now.

Small fruit is rapidly becoming a drug in the Chicago market. For cents you can buy a quart box of strawberries, containing eleven all-legged strawberries, a pint of sand-doxen green caterpillars. Raspberries with whiskers on them are 15 cents per box.