

Farmhouse vignettes

by Jean Fawcett

MOUNTAIN

Township named after churchman

One would think it was safe to assume that any place called Mountain owed its name to a very prominent mountain, or at least a noticeably big hill somewhere in its territory.

But the long-ago established Township of Mountain was actually named in honor of one of Canada's most prominent early churchmen, Rev. Dr. G.J. Mountain, Protestant bishop of Canada.

Rev. Dr. Mountain played an important part in Ottawa's early church history too, after Nicholas Sparks donated the site where Christ Church Cathedral stands today for the building of an Episcopal church in Bytown's beginning days.

The first communities in the Township of Mountain had sprung up long before the 1830s. As early as 1815 there were 28 permanent settlers, mainly United Empire Loyalists, living in the wilderness there.

The village of Mountain didn't flourish until the coming of the CPR railway station in the late 1800s. The first settlers concentrated mainly around Boyd's Bridge (now South Mountain), and Inkerman was a prosperous lumbering community with some 400 inhabitants by 1880.

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INKERMAN

The little village of Inkerman looks quite quiet and strictly residential as you drive through it nowadays, and it would certainly not be possible to guess at its long and colourful history.

However, at one time, long before the turn of the century, it was one of the most thriving and up-to-date villages in Dundas County, as well as a centre of commerce.

Originally, the site of the village of Inkerman formed part of a grant of 400 acres made to Robert Park, a United Empire Loyalist settler, who erected the first building where the Village now stands.

Later, several mills were built, operated by the water-power in the river. The settlement was known as "Smith's Mills", and later "Bishop's Mills", but when the Post Office was opened in 1855, it was called "Inkerman", after a famous battle fought in the Crimean War (1853-1856). John Rennick was the first postmaster. The Canada Directory of 1855 lists some of the names of the tradesmen in Inkerman as: Baker, Bishop, Dillabough, Merkeley and Sufferl.

The village seems to have made a great advance during the next ten years, and the Directory of 1865 shows many businesses in Inkerman: post office, three merchants, two blacksmiths, a tinsmith, two churches, Orange Hall, a public school, two cheese factories and a grist mill.

At that time, Inkerman was one of the stops on the mail route from the St. Lawrence to Ottawa, and the Livery Stable in Inkerman was one of the points where the drivers changed their horses.

At one time, there were two hotels located in the village, and when the old laws were searched at the time that a permit for selling alcoholic beverages was requested for a hall in South Mountain in 1970, it was found that it was not necessary to have a plebiscite or change any laws to allow liquor to be sold in the township. Mountain Township had always been legally "wet".

Over where Saunders' Feed Mill now stands, the Temperance House was located. There was a Sample Room in the hotel where salesmen displayed their wares and the merchants from the surrounding territory came to view the merchandise and place their orders.

The Allison name has been connected with much of the early history of Inkerman and is still known in the village today. Bernie Allison tells me that when he was a small boy Mr. George Torrance was the tinsmith and he did a big business in the large 30 and 40 gallon cans, as well as the smaller ones, that were used in the milk and cheese industry at that time. He made the cans right on the premises, and he also made and sold stove pipes, which were another necessary item in those days.

Bernie tells me that George Torrance also installed many of the tin roofs with the Maple Leaf pattern which are still on houses in Inkerman today. (One is his own house and one is Mrs. Fawcett's house next door, where Bernie's mother formerly lived). Both of these roofs are still en-

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tirely waterproof today. There are many others of the same vintage.

For many years, the cheese factories were the most important outlet for the milk produced in the area, and cheese factories were numerous and flourishing. In Dundas County alone, the following 11 cheese factories are listed:

Advance Factory, owned by Edward Scott.

Mountain Factory, owned by Jos. Wilson.

Hallville, owned by Wm. Grant, Henry Settles, Robt. Hyndman and Milton Hoy.

Connerty Factory, owned by John Connerty.

South Mountain and Inkerman, owned by Wm. Eager.

Inkerman Factory, owned Ennis & Raney.

Ault's No. 3 (Mulloy Settlement), owned by Ault Bros.

Van Camp Factory, owned by Sufferl, Rose & McTavish.

r.f. No. 1, owned by L. Miller.

Mountain Ridge & Oak Valley, owned by Alex McMaster.

King Factory (Conc. 11) was a joint stock company.

I found it interesting to learn that Mountain Township was named in 1798 in honour of Rt. Rev. Jacob Mountain, D.D., first Protestant Bishop of Quebec.

Mountain Township Agricultural Society was started in 1857, some of the founders being: Reuben Shaver, Alexander Rose, John Fraser, Joseph Hyndman and Samuel Rose. At first, a fair was held alternately at South Mountain, Inkerman and Hallville, then a permanent fairground was established at South Mountain, which is still in use today.

SOMETHING ABOUT CHEESE

We in Eastern Ontario are all interested in the dairy industry - especially if we live in or near the Cheese Capital of Ontario at Winchester - and you might like to know that it all started in 1891, when 30 or so farmers drew their milk by horse and milk wagon to the first Ault's Cheese Factory.

This factory was located at Cass Bridge, near Winchester, at the site of the present Ault Cheese House. The owner was Jack Ault, father of Sam Ault who is the present Chariman of the Board of Ault Foods, and grandfather of Stephen Ault, who is the General Manager of the Ault Milk Division.

The plant at Winchester is the largest single milk processing plant in Ontario, and the second largest in Canada and the Ault Food Company is the largest milk processing company in Canada. In addition to Winchester, there are plants at Napanee, Balderson and New Dundee, and five Sealtest plants are included in the total company operation.

Today the unloading area at Ault's in Winchester can handle 100 bulk trucks at once, a big change from milk wagons and 30 gallon milk cans! They also have receiving stations at St. Isidore and Eganville, and the milk is trucked daily to Winchester. Instead of buying directly from the producers, a milk processing plant today must purchase its milk through the Ontario Milk Marketing Board, so it cannot be stated how many producers supply each plant.

Winchester produces mostly cheese - from 90,000 to 110,000 lbs. of different varieties per day. Napanee produces about the same amount, while Balderson produces about 20,000 lbs. of cheese per day. Winchester also produces butter, evaporated skim and condensed milk, sweetened whole condensed milk, whey powder, powdered infant formula and skim milk powder, so you see that it is a very complex organization. By far the largest portion of cheese manufactured by Ault's is packed or processed by other companies under their own labels, for example, Kraft or Black Diamond.

I suppose cheese is the first produce that was ever manufactured. It goes back to Biblical times, when the nomad tribesman with a few sheep and goats made cheese to use up the milk from his small flock in a form which would keep in the hot climate. Cheese is still made in basically the same way today, except for a few modern developments such as sanitation and volume.

Cheese is a completely natural product. Only rennet and salt, and sometimes colour, are added to the basic dairy in-

gredients. The colour used is annatto root, which is also a natural product. There are no preservatives or additives of any kind. I'm sure there are very few other products in general use today that can boast of such a pedigree.

Cheddar cheese originated before the 16th century in Cheddar, Somerset, England. Cheddar is made from fresh pasteurized whole milk. It requires 11 pounds of milk to make one pound of cheddar. Cheese is an excellent source of protein - an ounce of cheese has about the same protein value as an ounce of meat. Cheese contains the calcium from the milk, as well as most of the protein, essential minerals, vitamins and other nutrients. In addition to being nutritionally good for you, cheese is easily digested.

The full, rich flavour of cheddar is famous around the world and it is a major Canadian export. Total exports of cheddar and specialty cheeses are approximately 11,000,000 pounds per year. About 6,000,000 pounds of cheddar is exported to the United Kingdom and 1.8 million pounds to the United States. This is premium quality aged Canadian cheddar and is sold in those countries as a specialty product.

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