

OFFICIAL HISTORY OF  
THE CORNWALL CHEESE  
AND BUTTER BOARD

BY

HARLOW M. STILES

~~Compliments of~~  
~~R. J. Graveley~~

~~Cornwall, Ont. Sept. 18. 1925.~~

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# OFFICIAL HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

AN HISTORICAL, BIOGRAPHICAL AND DESCRIPTIVE  
ACCOUNT OF THE DAIRYING INDUSTRY IN THE  
CORNWALL DISTRICT, WITH SPECIALLY  
WRITTEN ARTICLES BY PROMINENT  
DAIRYING EXPERTS

BY

H. M. STILES

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## PREFACE

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THE title of this volume clearly indicates its character. In collecting and preparing the material for the following pages, I have attempted to portray, in specially written articles, biographical sketches and photographic reproductions the leading facts relating to the origin, growth and present development of the Dairying Industry in the Cornwall District.

In view of the vital importance of the industry to the farmers generally, and, through them, to the people at large, it would seem to be worth while to make a permanent record, before it is too late, of the more important events connected with its early history, and particularly of the loyal officers and patrons of the Cornwall Cheese and Butter Board, to whom dairying locally owes so much.

I have taken great pains to verify dates and other facts, and fidelity to detail in both biographical sketches and photogravures has been an all-important factor in compiling this volume. No expense or time has been spared in the publication of this edition, and actual hardships have been experienced in gathering the necessary data.

Some of the things mentioned may appear trivial, for it was hard to determine just where to draw the line between the important and the unimportant. No doubt there have been many items of interest omitted, and it may appear to some readers that a true proportion has not been observed in dealing with the subject. But, aside from this, I have endeavored to omit nothing essential in the early and later history of the Cornwall Cheese and Butter Board, especially as it relates to the biographies of its patrons. I can only plead to having done the best I could with the information available.

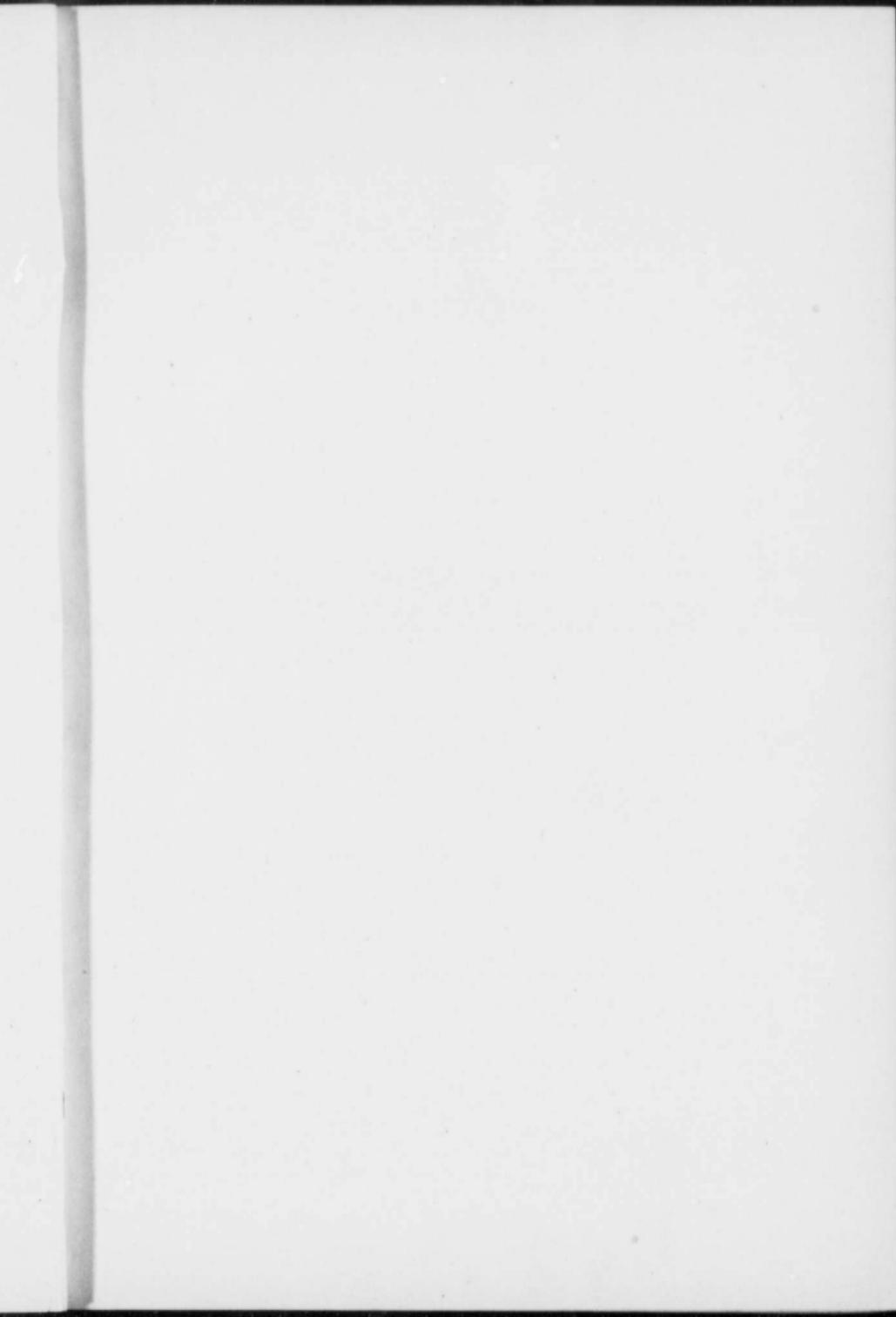
One point which gave great difficulty and caused much delay was obtaining photographs of all of those who were connected with the early history of the Board, but the author believes this has been accomplished.

The chief purpose of the author, in publishing this edition, is to place definitely on the dairy map, in black and white, the Cornwall Cheese and Butter Board's activities and status. This volume aims essentially to "boost" the farmer and the Cheese Board patron, and the spirit of the author in this regard has been generally and cordially entered into by both farmers and merchants of the Cornwall Cheese and Butter Board District.

H. M. STILES.

*Cornwall, October 1, 1919.*





HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

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MR. A. DENNY.

*Late President of the Cornwall Cheese and Butter Board  
Died October 10, 1919*

## AN APPRECIATION OF MR. ARCHIBALD DENNY

By JOHN A. CHISHOLM

August 1, 1919



JOHN A. CHISHOLM, EX-MAYOR AND  
EX-PRESIDENT CORNWALL BOARD  
OF TRADE

HE IS, first and foremost and all the time, a man's man. It is impossible to think of him in connection with pink teas, or sociables, or knitting parties. He is masculine all through.

If you have ever done any work, or have been on a committee with him—a worth while committee that had something worth while to do—you would understand something of the man's power of accomplishment. He is not a talker. He produces action. He is essentially a doer, a builder, a fact maker, an organizer, a welder of raw material into the useful, finished article. Out West, one time, I saw a sign, "If it's impossible, we do it." That must be his underlying principle, for he delights in overcoming obstacles

and in making rough places smooth. He would convert a mine or canal dump into a rose garden; would take quarry waste and make stone walks out of it. In his hands nothing is useless, and give him any reasonable sort of yarn or thread, and he will turn out the cloth.

His vision and breadth of view is as wide as the horizon, and in a flash he seems to regard any utility problem from all its sides and angles. There is nothing of the small parishioner, or, "our concession" about him.

Entrust him with the conduct of some practical public movement, and he goes at it from the foundation up. He is a master of detail and leaves nothing to chance. He has an amazing faculty for choosing what is needed, and eliminating the unnecessary and superfluous. His Scotch thoroughness shows itself in everything he does. If he was a tailor, he would measure the goods before cutting the suit. If he was a carpenter, his roofs would never leak and his doors and windows would fit without jamming or rattling; If he built a fireplace or chimney, it would always draw and never smoke. If he was an architect designing a house and letting contracts, the contractor would have no bill for extras on you when the building was finished. And, there would be no rubbish or waste left to cart away. If he was a Finance Minister, there would be few supplementary estimates. Parliament would know at once just about what expenditure it had to face and provide for.

He is one of those rare constructive minds moving swiftly and with unflinching accuracy, overlooking nothing and proceeding from point to point in regular and orderly sequence as his mental plan develops from its inception to its conclusion. He has imagination — lots of it — that indispensable

quality in the man who would improve things, but he is not a dreamer. He is a dealer in facts, not in theories. He is the type of man who always lights a fire with one match, and who would first see to it that his kindling was dry.

He is one of the most unselfish, public spirited men Eastern Ontario has ever had. Running a bank was only a side line. He was a pioneer in transforming Cornwall from a coal oil to an electrically lighted town, and spent his own money to do it. He was years ahead of his time when President of the Agricultural Society. As President of the Cornwall Board of Trade, his services to the mercantile, industrial, and business community were invaluable. As one of the Town's and Counties' representatives in Council, his work and advice have been established as of particular worth. He was one of those who organized the Canadian Patriotic Fund in these Counties, and was and still is its first Treasurer. Decades ago, he foresaw the increasing every day common use of the auto and motor truck, and advocated proper road construction for this transportation medium, and highway financing by the Province, the Counties, and the Municipalities. He was amongst the few, who about twenty-five years ago when the O. & N.Y. bridge here over the St. Lawrence was projected, felt and said provision should be made for vehicular traffic by it. That has not come about yet, but it will after a while. When others went to the seashore or the mountains or cities for a summer holiday, he acted as Quartermaster of the old 59th Regiment at Barriefield Training Camp near Kingston. He carries the rank of Major in our Canadian Militia.

The conceiving, organizing, upbuilding, and stabilizing the Cornwall Cheese Board, the history of which is related in this book, is but one of many permanently beneficial achievements for which the public is gratefully indebted to him and his associates. He was its first President, and, after about eighteen years in office, still holds that position. To his patience and shrewdness, his power of conciliation, and knowledge of business, the Board's great success is, in large measure, to be attributed. Beginning with nothing, the Board's sales have increased steadily until last year they amounted to over \$1,500,000.00. The stimulus the Board has given to the dairy industry is not at all to be measured in terms of the volume of cheese sales. Formerly, the farmer producing cheese was an effective educator in teaching the value of co-operation, and at the same time of improving the quality of the product and bringing all to a high standard. Huge in proportions as the cheese enterprise is, it is but one branch or department of the dairy business.

I believe Archibald Denny's greatest pleasure, outside of his own home, has been in rendering effective service to his fellows. Personally, he is modest and retiring to a degree, and, as the old song had it about the late Lord Roberts, " 'E does'nt advertise." He does his work, and then quietly stands in the background while others talk about what they had to do with it. He is too candid and outspoken to be a politician, and has too much mental independence to be a strict party man. But, in these days of changing moods, of social unrest, and unfixed and shifting conditions, and manufacturers associations, and labor unions, and farmers unions, and alliances of all sorts and types, he would have been an ideal people's representative.



**SAMUEL J. McDONELL**

VICE-PRESIDENT CORNWALL CHEESE AND BUTTER BOARD

**S**AMUEL J. McDONELL, is Vice-President of the Cornwall Cheese and Butter Board. He is sixty-nine years of age and enjoys the distinction of being the oldest cheese salesman in point of service on the Cheese Board.

Mr. McDonell is the largest shareholder in the Strathmore Cheese Factory. He has a splendid 170-acre farm located Lot D, First Concession, Roxborough Township, Stormont County. He owns 20 fine head of cattle, 6 horses, 55 sheep, 9 swine and over 100 fowl.

His farm produces annually 900 bushels of grain, 35 tons of hay, 5 acres of corn and 150 bushels of potatoes. He has 2 sugar bush of 800 trees, also 8 colonies of bees.

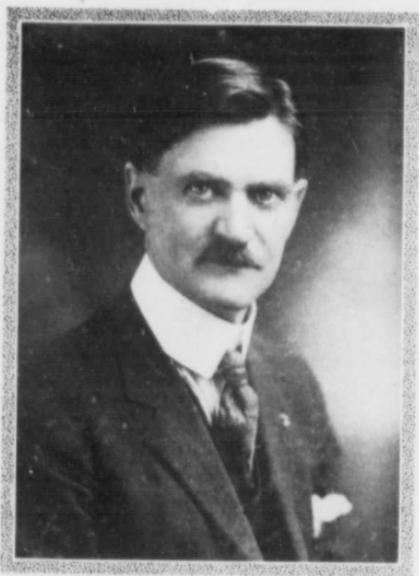
Mr. McDonell, who has been farming all his life, has been a patron of the Cornwall Cheese Board for twenty-one years. He sends to the Strathmore Factory an average of 500 pounds of milk per day during the season.

Mr. McDonell has been a director of the Avonmore Agricultural Association for a number of years, Vice-President of the Cornwall Cheese and Butter Board for twenty-one years, salesman for the Strathmore Factory for twenty-two years and Secretary-Treasurer of this Factory for the same length of time. He was Reeve of Roxborough for four years, 1910-11-12-13. One of the most important positions he has held was that of commissioner under a Federal Government appointment in conjunction with Mr. R. A. Pringle, K.C., to investigate the weighing of cheese.

Mr. McDonell's father's name was John R. McDonell and his mother's maiden name Margaret McMillan. He is the father of three sons. Mr. McDonell is a Catholic in religion, a Conservative in politics and of Scotch extraction.

**JAMES WILLIAM McLEOD, M.P.P.**

*Secretary-Treasurer, CORNWALL CHEESE AND BUTTER BOARD*



**JAMES WILLIAM McLEOD, M.P.P.** Sec.-Treasurer of the Cornwall Cheese and Butter Board, and Cornwall Township Clerk and Treasurer, was born at the South Branch, Cornwall Township, in 1871. He is the son of Mr. and Mrs. James McLeod. Mr. McLeod received his education at the Public School and the Cornwall High School. He is a graduate of the Kingston Business College.

After following farming for a time he became connected with the contracting firm of Wm. Davis & Sons, doing Government contracting on the Cornwall Canal. Following this he spent two years in the Southern States in railway contract work, subsequently returning home.

Mr. McLeod was elected Secretary-Treasurer of the

Cornwall Cheese and Butter Board in 1903, and has held this important position ever since, giving splendid satisfaction to Cheese Board patrons. Previous to this he was salesman for nine years on the Board.

Mr. McLeod has been extremely active politically, and his great popularity and ability have been recognized and rewarded by the electors. He has been successively elected Township Councillor, Deputy Reeve, and Reeve of Cornwall Township, and was further honored by being elected Warden of the United Counties. He served with distinction on many committees and was chairman of the Building Committee which began and completed the House of Refuge, that splendid monument to the philanthropic spirit of the Counties of Stormont, Dundas and Glengarry.

In 1916 he unsuccessfully contested the County of Stormont for the Provincial House in the interests of the Liberal party.

Mr. McLeod has been a tireless exponent of good roads, and his ardent advocacy for better highways, both on platform and in committee, has had much to do with the present general demand for good roads locally.

Our subject has stood four-square for clean sport in lacrosse, hockey and football. He was President of the Stormont Lacrosse League, a league which did more to develop proficient lacrosse players than any other organization ever formed in Cornwall. He has also been a member of the Cornwall Lacrosse Club executive.

Mr. McLeod has always taken a leading and vigorous part in any movement that has had for its object the advancement of local dairy interests. It was he who was largely instrumental in forming a huge delegation of farmers this summer to wait on the Dominion Government to protest against a "fixed" price for cheese imposed by the British Government.

# THE HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

By HARLOW M. STILES



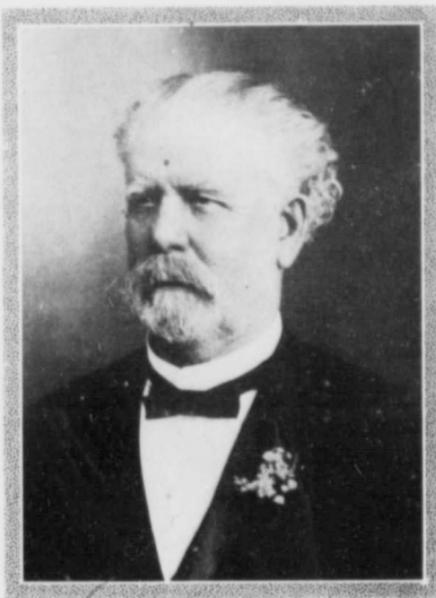
HARLOW M. STILES

undertaken and triumphantly overcome by its sponsors are but details in a story of one in many new ventures, but with this distinguishing difference, the Cornwall Cheese and Butter Board became a permanent and successful institution.

It has grown from a lusty infant organization of a few factories and a handful of patrons to a strong and vigorous manhood with a present quota of about forty factories and over two thousand patrons. Its chief food as an infant, like other infants, was milk, but unlike other infants its chief diet still is and will continue to be milk. It has been fed on milk through the years, the good, pure, sweet milk produced in the centre of the greatest dairying section in America. It has been fed on milk and carefully reared by the skilled, nurturing, mothering care

**T**HE Cornwall Cheese and Butter Board was organized on the fourteenth day of May, 1898. The Board therefore celebrates, in the publication of its history in this volume, its twenty-first birthday. In attaining its majority, the Cornwall Cheese and Butter Board may receive with pardonable pride and a certain degree of equanimity the congratulations of its many friends, well-wishers and patrons.

The early struggles of the first patrons; the obtaining of capital with which to build factories; the securing of suitable appliances for the manufacture of cheese and delivery of milk; the hauling of milk for long distances over well-nigh impassable roads; the right of the Board to recognition among farmers; the trouble in securing adequate prices for cheese; the lack of shipping facilities; these and a hundred and one other hardships fearlessly



DUNCAN MONROE, FORMER PRESIDENT  
CORNWALL CHEESE AND BUTTER BOARD



A. F. MULHERN, MAYOR OF CORNWALL WHEN CHEESE BOARD WAS FORMED, WHO NOMINATED A. DENNY FOR PRESIDENT

of the best farmers in the finest agricultural community in Canada, until the name and fame of its basic product, cheese, has heralded the splendid reputation of the Cornwall Cheese and Butter Board to the four corners of the globe. To-day, it stands at the pinnacle of all organized Canadian Cheese Boards, not only as regards the amount of cheese actually boarded, sold and paid for at a maximum figure, but also for the superior quality of this commodity.

The history of the Cornwall Cheese and Butter Board does not require the lengthy treatise of many pages of type to emphasize its greatness; its significance lies not in words but in accomplishments. In its short span of life, it has performed wonders and wrought miracles. The faith of its sponsors and organizers has borne fruit that will carry for all time the indelible imprint of a remarkable achievement in the cause of local dairying, commercial and industrial advancement. Its history, rather, is given splendid visual evidence by glimpsing in these pages the reproductions of the beautiful homes and fine farm buildings of its patrons and members. In sketching the accompanying biographies

of the happy, contented and prosperous farmers whose broad and fertile acres have been acquired through their own initiative, and who through their own endeavors have risen to prominence and affluence, or of others who are living and "carrying on" in the Old Homestead hewn from the primeval forest by their adventurous ancestors many years ago.

Essentially through the organization and co-operation of its members, patrons, buyers and sellers, the price of cheese has mounted from 6¼ cents a pound, received in 1902, to 31 7-16 cents a pound, received this year. Loyalty to the Board has been a passion with its patrons; patriotism to its welfare has been their watchword and slogan. That this loyalty and patriotism has been generously rewarded is eloquently indicated by the tangible returns received measured to the seductive tune of dollars and cents.



WM. GIBBENS, PUBLISHER OF THE CORNWALL STANDARD

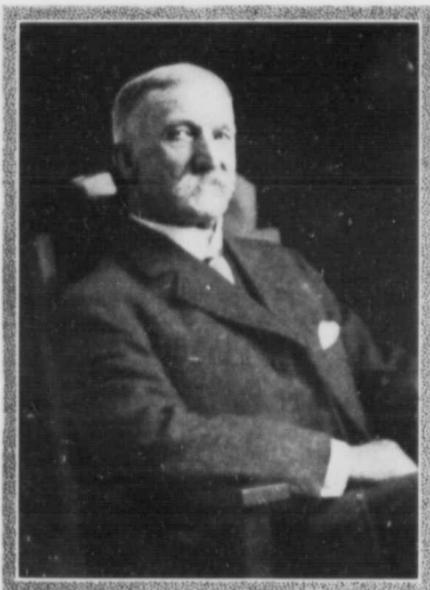


CORNWALL TOWN HALL, WHERE CHEESE BOARD HAS FOR 21 YEARS HELD ITS WEEKLY MEETINGS



OFFICERS, BUYERS AND SELLERS OF CORNWALL CHEESE AND BUTTER BOARD

OFFICERS, BUYERS AND SELLERS OF CORNWALL CHEESE AND BUTTER BOARD



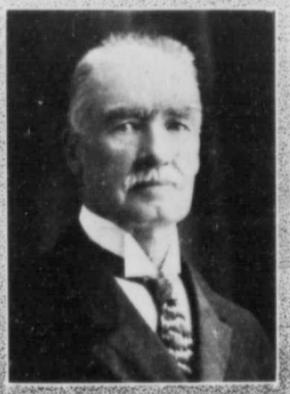
W. S. FRIEND, FIRST SECRETARY-TREASURER OF CORNWALL CHEESE AND BUTTER BOARD

No more striking illustration of Cheese Board co-operation and unity can be afforded than in the huge delegation of patrons, who, last summer, waited on the Federal Government at Ottawa, to protest against the "fixing" of the price of cheese by the British Government at a figure that was considered below the cost of production. Secretary James W. McLeod and others representing the Cornwall Cheese and Butter Board were the most conspicuous figures in this delegation, which made such strong representations that Premier Borden promised to take immediate steps to see that proper action be instituted to rectify this grievance.

From a few thousand dollars' worth of cheese boarded and sold in 1898, the Cornwall Cheese and Butter Board last year sold cheese amounting in value to approximately a million and a half of dollars.

this amount. From a few thousand pounds of cheese sold in 1898, the total grand aggregate, annually, to-day amounts to hundreds of thousands of pounds.

The names of the clear-eyed, far-visioned group of men who, on May 14, 1898, conceived the idea of and organized the Cornwall Cheese and Butter Board will be blazoned in the Hall of Fame as inaugurating an epoch in local and district dairying progress. No vague visionaries, no speculative theorists, no idle dreamers, these men who succeeded in welding and cementing into harmonious and co-operative action the farmers of this district. If dreamers, their dream has come true. Optimism and faith were their outstanding virtues. Optimism as regards the potential dairying wealth of the surrounding country, and faith in the farmers to develop that wealth. Possessed they were of a sturdy, indomitable courage and the will and intelligence to succeed. To place the farmer in a position where the fullest measure of reward could be obtained for his arduous labour and his superior product was the motif of their inspiration. Truly, as the Honorable George S. Henry, Minister of Agriculture for Ontario, in a specially



P. N. TAIT, EX-FIRST VICE-PRESIDENT CORNWALL CHEESE AND BUTTER BOARD



**CORNWALL CHEESE BOARD—OFFICERS, BUYERS AND SELLERS, 1911**

Back Row, left to right—A. E. Cline, Allan Loney, N. Copeland, J. M. Grant, P. J. McDonald, A. J. Robertson, Angus McGillis, D. Mowat, A. L. Andross (of the Cornwall Dairy Record Centre), H. K. McLennan, J. B. Tinkiss, M. Laplante, John Crawford, Alex. McCracken, George Wilson (Cornwall Standard).  
 Centre Row, left to right—A. C. Wickland, J. P. Ault, J. A. Welsh, J. W. McLeod (Secretary-Treasurer), Archibald Denny (President), S. J. McDonnell (Vice-President), J. W. Wexler, W. A. Edwards, George L. McLean.  
 Front Row, left to right—P. A. Nolan, Wm. Brown, J. S. Myers, A. M. Smetinger, Juhile Buro (Dairy Instructor).



W. A. CRAIG, FORMER SEC.-TREASURER  
CORNWALL CHEESE AND BUTTER BOARD

written article for this publication, has said, "We too often overlook the debt we owe to those who struggled in earlier years with small things to bring about the better conditions which we are enjoying to-day."

These are the names of the pioneers who made possible the formation of the Cornwall Cheese and Butter Board, and who will always be held in grateful remembrance by Cheese Board patrons, farmers and citizens generally:

Archibald Denny, for nineteen years President of the Board, its President when it was organized and its President this year. The name of Mr. Denny will always be intimately associated with the Cheese Board. The activities of the Board have always centered about the capable and energetic figure of Mr. Denny. About his person have revolved the many and varied labours and interests of this organization. Mr. John A. Chisholm, in a specially written article in this publication, has paid fitting and eloquent tribute to Mr. Denny.

Duncan Monroe, for two years President of the Board, and always active in "boosting" its usefulness and its importance.

A. F. Mulhern, Mayor of Cornwall when the Board was organized, was the man who nominated Archibald Denny for president in 1898. That his judgment was vindicated is shown by Mr. Denny's many subsequent re-elections to this office and the unqualified success of the Cheese Board through his guidance.

P. N. Tait, the first Vice-President of the Board, whose experience in practical pioneer work had much to do with drafting the rules and regulations adopted to govern the Board.

W. S. Friend, the first Secretary-Treasurer of the Board, lent invaluable assistance in a clerical and advisory capacity in the many years he held this important office.

William Gibbens, publisher of the "Cornwall Standard," who placed gratuitously at the disposal of the Board the valuable columns of his newspaper in boosting the new organization and in intelligently chronicling its work.

Others of note on the roster who played important parts in pioneer work and attended the early meetings of the Board were: Andrew R. Foulds, D. A. Loney, J. A. Roys, Joel Eastman, Edward Cavanagh, Wesley Johnston, Wm. McPherson, Wm. Irvine, J. F. McGregor, P. F. Campbell, C. W. Young, Hugh McEwen, P. H. Thompson, J. Crawford, Chas. S. Baker, J. A. McRae, S. Wetherspoon, J. M. Carruthers, Thos. Gallager, S. G. Lawson, W. J. Crowley, Thos. McDonald, D. McDonald, Jas. Irvine, George W. Fickes, D. J. McNeil, J. W. McLeod, A. S. Plumley, Jas. Begg, J. J. McDonald, A. P. McDonald, J. A. McDonald,

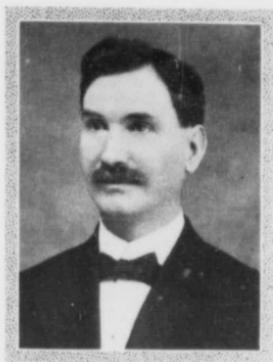


H. A. ROBERTSON, OLDEST SALESMAN ON  
CORNWALL CHEESE AND BUTTER BOARD

Front Row, left to right—P. A. Nolan, Wm. Brown, J. S. Myers, A. M. Sweetman, J. H. Bono, Dairy Inspector.  
 Centre Row, left to right—A. C. Winland, J. F. Auld, J. A. Walsh, J. W. McLeod (Secretary-Treasurer), Archibald Denny (President),  
 S. J. McDonnell (Vice-President), J. W. Weegar, W. A. Stewards, George L. McLeod.

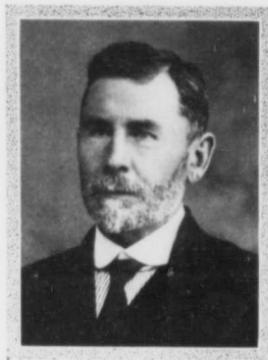
## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

A. J. Robertson, A. R. McLennan, E. J. Maloney, J. S. Baker, M. Birdsell, Joseph Tvo, W. Davey, J. G. Snetsinger, D. M. McPherson, W. O. Wert, J. Sauve, Wm. H. Dunkin, Gib. Crosbie, J. B. May, J. Welsh, S. J. McDonnell, Wm. Secord, A. R. McDonald, N. J. Fraid, N. Phillips, D. J. Gillies, D. J. McDonald, R. Larmour, G. W. Armstrong, L. E. Bailey, Wm. Hodge, A. A. Smith, J. E. Tallon, Alex. McDonald, Alex. McCracken, J. B. Atchison, J. E. Snetsinger, E. H. Brown, J. A. McDougald, R. Runnions, John Bergin, H. McEwen, A. R. McDonald, D. A. Ross, W. H. Holdsworth, A. McMillan, J. W. Kennedy, A. A. Logan, Thos. Keenan, W. H. Winters, D. McIntyre' E. J. Cleary, J. Blanchard, J. Henderson, H. A. Morgan, H. Shaver, J. G. Marjerrison, J. D. Barnhart, J. G. Harkness, J. L. Groves, J. B. Tinkess, W. A. Craig, H. B. Fetterly, R. J. Craig, J. S. Myers, A. E. Cline, Nathan Copeland, W. Abrams, Fred Lowell and Col. Robert Smith.



H. B. FETTERLY, FORMER SEC.-TREASURER OF CORNWALL CHEESE AND BUTTER BOARD

The history of the Cornwall Cheese and Butter Board, its growth and its vital importance can be vividly and graphically illustrated by a not odious but illuminating comparison with leading local manufacturing concerns in the approximate revenue disbursed by each. This comparison immediately pricks the bubble of illusion in which Cornwall manufacturing concerns have led people to believe that they were the backbone of the town. The revenue accruing through the Cheese Board is derived from one commodity, cheese, and not the many other products raised and sold by farmers. It is the farmer and the Cheese Board patron who is not only the largest money maker but also the largest legitimate money spender in the Cornwall district, and it is the farmer and the Cheese Board patron who is and has been the real producer of vital commodities, and these lines by a well-known poet are particularly apropos:



J. A. SANGSTER, ACTIVE IN ORGANIZATION WORK IN EARLY DAYS

"Man builds his castles fair and high,  
Wherever river runneth by;  
Great cities rise in every land,  
Great churches show the builder's hand,  
Great arches, monuments, and towers,  
Fair palaces, and pleasing bowers;  
Great work is done, be't here or there,  
And well man worketh everywhere;  
But work or rest, whate'er befall,  
The farmer he must feed them all."

These figures tell "Who's Who" in the industrial scheme of things locally. The approximate amount of money disbursed in factory salaries and to Cheese Board patrons, respectively, is as follows:

Cornwall Cheese and Butter Board (7 months' season) . . .	\$1,500,000
Canada Cotton Mills (annually)	525,000
Toronto Paper Co. (annually)	360,000
Ives Modern Bedstead Co. (annually) . . . . .	75,000
McGill Chair Factory (annually)	50,000
Beach Furniture Co. (annually)	50,000

And perhaps, after all, the most interesting feature of the History of the Cornwall Cheese and Butter Board is that part that has to do with finances. If bank managers would talk—and sometimes they do talk too much—they would tell you of swollen bank balances and vaulting savings accounts to the credit of and in the names of patrons of the Cornwall Cheese and Butter Board. They would tell you of farmers originally in moderate circumstances becoming rich; they would tell you of poorer Cheese Board patrons becoming prosperous, and all because of Cheese Board cheques; for be it known that with the average farmer the total amount of the cheese factory cheque aggregates yearly more than the combined revenues from all other farm commodities.

The most important and far-reaching bit of legislative work accomplished by the Cheese Board, and that largely through the efforts of the present President and Secretary-Treasurer, Mr. Denny and Mr. McLeod, respectively, was in having appointed by the Provincial Government an expert dairyman to act in the capacity of inspector of cheese and instructor of cheese-making. This new departure went into effect in 1905, when Mr. J. Buro, of Moulinette, a graduate of the Eastern Dairy School, and a practical and painstaking official, was appointed to this position. Mr. Buro is now and has continuously since held this position on what is known as the Cornwall Syndicate, a group of factories including those of the Cornwall Cheese and Butter Board.

This grouping of factories into syndicates was the stepping-stone to uniformity in system and uniformity in the quality of cheese, resulting in greater development, expansion and production in cheese manufacture. From haphazard cheese manufacturing methods and unskilled manufacturers, cheese factory supervision and instruction developed up-to-date factory systems and capable, intelligent and experienced manufacturers. Cheese of all sizes and shapes under the old, antiquated method, took a new uniform size and shape under the new system. In fact, irregularity in method gave place to systematized effort and result. Cleanliness through thorough scientific testing supplanted uncleanness and sometimes filth, and superiority in quality was established. Cheese factory foremen, under this system, now take pride in the appearance of their premises and the quality of their output, and patrons co-operate with them in the work of eliminating contaminated and unwholesome milk from factory delivery.

One very satisfactory sequel to Government inspection of cheese and instruction to cheesemakers has been the universal interest taken by manufacturers in their output. Cheesemakers on the Cornwall Cheese and Butter Board have, almost without exception, exhibited cheese at Fairs and Exhibitions and have succeeded in winning many valuable prizes against formidable competition, not only locally but in National and International Fairs and Expositions. The Cornwall Cheese and Butter Board boasts of having amongst its manufacturers the best cheesemakers in the world.

These rules and regulations for the government of the Cornwall Cheese and Butter Board were adopted May 21, 1898, and are still in force:

1. This Board shall be known as the Cornwall Cheese and Butter Board, and shall be composed of the representatives of the several cheese and butter factories, or others complying with the rules of the Board.
2. The Membership Fee shall be \$1.00 per annum for each factory represented at the Board, and each factory shall be entitled to one representative at all regular meetings. Members only are entitled to vote.
3. The officers of this Board shall be: President, Vice-President and Secretary-Treasurer, to be elected annually; said officers to be a committee to conduct sales on the Board.
4. There will be a register kept, and a Collective Board, upon which will be posted such information from other markets as the Managers of this Board shall be able to obtain.
5. All members shall, on each Sale Day, register on the Board their factories and the number of cheese, so far as they can, that they intend offering for sale.

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

6. All payments on behalf of this Board shall be by cheque signed by the Secretary-Treasurer and countersigned by the President.

7. There shall be a yearly audit of the Board's books and accounts, by two auditors, to be appointed annually.

8. All bargains made on any Sale Day shall be binding on both buyer and seller.

The officers of the Cornwall Cheese and Butter Board for 1919 are:

*President*—Archibald Denny, Cornwall.

*1st Vice-President*—S. J. McDonnell, Strathmore.

*2nd Vice-President*—F. W. Brownridge, Cornwall.

*Secretary-Treasurer*—James W. McLeod, Cornwall.

September 1, 1919



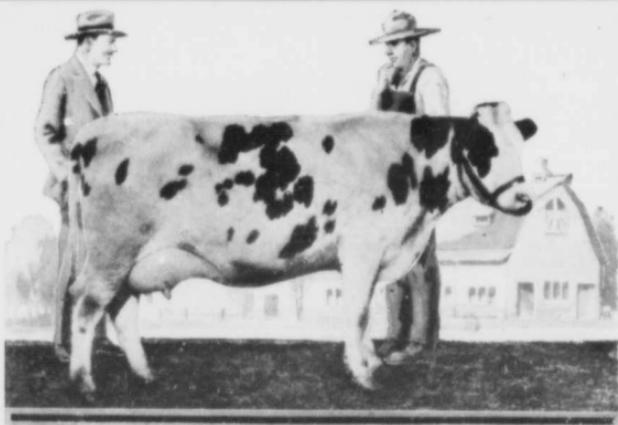
DONALD HART, ONE OF THE YOUNGER AND ACTIVE CHEESE BOARD PATRONS



H. A. ROBERTSON, ONE OF OLDEST AND BEST KNOWN DAIRYMEN IN CHARLOTTENBURG TOWNSHIP



D. S. KINNEAR, ONE OF THE WELL-KNOWN DAIRYMEN AND FARMERS OF CORNWALL TOWNSHIP



## Buy Milking Machines As You'd Buy Stock

When you buy a pure-bred cow you are interested as much in her pedigree as in her butter-fat record.

Scrub cows sometimes establish a highly productive record for a limited time. But when you buy a pure-bred cow, her pedigree is your guarantee of uniform, heavy production year in, year out. You know you are taking no chances.

Buy milking machines the same way.

Investigate their past records. Find out what machines are standing up best under years of service. Inquire into their effect on the herd—milk production, lessened udder and teat trouble, effect on lactation period, etc. Also find out what machines the big milk producers and breeders use.

When measured by these standards, you'll be surprised at the overwhelming

Empire leadership. You'll find them milking the foremost herds in the country, and you'll find them on the small dairy farms of 10 cows or more.

They're everywhere. Why?

Because the Empire works in harmony with the cow. The Empire Super-Simple

Pulsator—the pulsator without a piston—causes a uniform action on teat cups.

Pistons wear and leak vacuum, resulting in uneven teat cup action, nervous, irritated cow and reduced milk flow.

The Empire Pistonless Pulsator cannot leak vacuum. The action is always regular and positive.

Cows like it. It soothes them and they let down their milk in increased quantities. Lactation period is increased. Teat and udder troubles diminish and the health of the herd is improved.

Investigate the Empire. Look into its "pedigree"—past performance. Get our 1919 Catalog No. 43. Let us have our dealer give you a demonstration. No obligation, of course.

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Montreal

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Winnipeg

*Also manufacturers of Empire Cream Separators, Gasoline Engines and Farm Electric Plants*

**EMPIRE**  
MILKING MACHINES

## DAIRYING BASIC INDUSTRY OF EASTERN ONTARIO

By JAMES W. McLEOD, M.P.P.

SECRETARY-TREASURER CORNWALL CHEESE AND BUTTER BOARD

WHAT wheat is to the North West, dairying is to Eastern Ontario, the one thing that the farmers of this section are chiefly dependent upon for a living, and while Dairying in all its branches is more or less practised, the production of milk for the manufacture of cheese is what may be justly called the basic industry of this district, and anything that contributes to the success of this industry should have the appreciation of everyone, whether directly connected with the trade or not, for upon the success of our farmers depends to a great extent the success of our country.

In looking back to the time of the inception of the Cornwall Cheese Board some twenty-one years ago, and refreshing our minds with conditions as they were at that time in the rural parts of this end of the province, and comparing them with conditions as they are before us to-day, we cannot but be impressed with the change. The old 30 ft. x 40 ft. barn has been replaced in many instances with magnificent buildings equipped with the most modern conveniences; the old log houses which did excellent, and service was all that could be afforded by those who built them, are fast disappearing, to be replaced by beautiful homes with all the comforts known to city dwellers. If we pick up the annual report of the Bureau of Municipal Affairs for 1900 showing the number of chattel mortgages in force at that time against farmers in these three counties, it is with a sense of appreciation that we may compare it with the last report of this Bureau and note the falling off in the number and amount of these mortgages. This is as it should be, and the farmer is not rolling in wealth as some would have us believe, having on the whole very little ready money. The farmer of today invests any profits that may have accrued from slaving and saving in increased and improved herds of cattle, new machinery, better buildings, etc., etc. In other words he is putting his business in better shape to meet any period of depression that may occur. To be able to have done this the farmers of the district can thank cheese and its by product, pork.

Canadian dairymen should feel justly proud of the position they hold today in the markets of Great Britain. Not only is Canada the largest exporter of cheese but she also holds the record as to quality. Not so many years ago our cousins to the south had the inside track in the British market, and as they had very little competition, they paid more attention to quantity than quality, with the very natural result that an opportunity was given for Canadian dairymen to try and capture that market. How well they succeeded need not be dwelt on here. It is sufficient to say that Canadian cheese—one of our largest manufactured products and exports—is competing successfully in the markets of the world against all comers. The reason for this is not hard to find, it is simply that the quality of the goods appeal to that greatest of all food value experts, Britian.

Canada has been fortunate in having at the head of her dairy affairs far-sighted men, whose motto has always been "quality first," and have succeeded in having placed on the statute books such laws and regulations that are bound to keep the quality at a high standard. A great deal of credit must be given to our present Chief Dairy Commissioner, Mr. J. A. Ruddick, who, by the way,

is a graduate in cheese making from the Cornwall District, having made cheese for the late D. M. McPherson, in the factory now known as "Mays Fancy" just east of Eamers Corners. Mr. Ruddick is a hard working, zealous and intelligent official whose work in their interest should be appreciated by all dairymen. Another who has helped in a very great measure to maintain the quality and output of this Province is the Chief Dairy Instructor for Ontario, G. G. Publow, who has gathered about him as fine a lot of instructors and inspectors as it is possible to find.

Now while we hold the high position we do in the Dairy Industry we must not relinquish any effort that tends to retain our present standing. Uncle Sam now realizing that he made a tactical blunder when he was compelled to give up the foreign market to us in the matter of superior quality is today strenuously endeavoring to get back into the game by making a finer grade of cheese. This is notably marked in the North Western States, especially Wisconsin. Therefore, it behooves the dairy farmers of Canada to be eternally vigilant and see to it that nothing is done or left undone that would in any way jeopardize a trade that means a revenue of millions of dollars annually.

In attaining the eminence it has the cheese trade has undergone many changes both as to making and as to marketing. No longer can a careless and slovenly maker or a dirty unsanitary factory stay in business, for the law now, thanks to those who have the interests of the trade at heart, recognizes that cheese is a food for human consumption, and that the greatest care and cleanliness must be exercised in its making.

In the matter of marketing, as great a change has taken place as in the making. In the old days, the buyers used to travel around from factory to factory buying at whatever price they could with no uniformity of prices existing, with the seller in the position that he was compelled to take the buyers word for what cheese was worth, with the patrons of the factories in the position in most cases of not knowing what his cheese sold for until many a month after. A most unsatisfactory state of affairs existed all around. This unsatisfactory method resulted in the introduction and formation of Cheese Boards.

A system of selling was inaugurated at these boards that most nearly approaches co-operation, by bringing together representatives of the various factories at one place at a given time to the representatives of the various cheese exporting firms, where the cheese is put up and all bidding done in the open. By this method all factories are guaranteed a uniform price. The fact of the salesmen coming together in this way — rubbing shoulders, so to speak, in friendly competition — has done much to dispel the petty jealousies that used to exist between the different factories which were sometimes the indirect cause of much harm to the trade. In reality the Cheese Boards have brought about co-operative selling.

There is one thing in particular that hurts Cheese Boards and that is those factories that do not board their cheese yet sell under contract to get some Board price. If all factories would take this stand there would be no Boards to set the price, and we would be back to the old antiquated system of selling. Also the fact that firms may be under contract to a large number of factories at a certain Board price has a tendency for that firm to attempt to depress, as far as possible, the price paid on that Board, the result being that all factories lose.

In conclusion I wish to advise the patrons of all cheese factories not boarding cheese to demand that they be sold on some Board, preferably on the Cornwall Cheese Board, which has the reputation of receiving the highest price for this commodity of any Cheese Board in Eastern Ontario.

Over There—  
Over Here

STAG Chewing Tobacco is appreciated by both of Canada's war units—those who fought in Flanders and those who served at home.

It is also enjoyed by civilians of all classes throughout Canada and is recognized as being



*"Ever-lastingly Good"*

## THE ONTARIO GOVERNMENT AND THE CHEESE INDUSTRY

By HON. GEORGE S. HENRY  
MINISTER OF AGRICULTURE

IN taking advantage of the offer of an opportunity of saying a few words in your historical publication, I desire, first, to commend the enterprise of those who have the publication in hand. It is a good thing to preserve the records of the men and methods which have contributed to the upbuilding



HON. GEORGE S. HENRY, MINISTER OF AGRICULTURE, ONTARIO

of the dairy industry in this Province. It seems to me that we too often overlook the debt we owe to those who struggled in earlier years with small things to bring about the better conditions which we are enjoying to-day.

It is only a little over fifty years since the manufacture of cheese was undertaken in this Province, and yet to-day it has attained such proportions that it is a big factor in the economic and national life of the country. Last

year, the value of the dairy output of Canada was estimated at approximately two hundred million dollars, and of this upwards of half is to the credit of the good old Province of Ontario. It is well to remember that this grand result, in the aggregate, was achieved only by the multiplication of small units such as represented by the Cornwall Cheese and Butter Board.

At no time was it more important for us to remind ourselves as to how this has been brought about. It has been accomplished by long years of patient, persistent effort, by the combination of brains and hard work of many men who have, in many instances, responded to the leadership of a few who had a large vision of the opportunity and the future possibility. At this time, when there is a certain degree of restlessness abroad in the land, and when there is sometimes a disposition to change merely for the sake of a change, it may be in order to suggest that whatever changes time may bring about, they will not depart far from the broad, general principles which have been responsible for past success. I would be sorry to see any system adopted which would not give adequate rewards for energy, industry, thrift and ability, which have been the cardinal, if old-fashioned, virtues upon which success has been founded in the past. The record which you are preserving will, no doubt, emphasize these points and will therefore prove a guide and inspiration for the future.

The Ontario Department of Agriculture expends upwards of \$60,000 annually towards assisting in maintaining and developing the dairy industry of this Province, and the larger portion of this is devoted to the cheese branch of that industry. As is well known, we employ men to act as instructors and inspectors, whose duty it is to visit the cheese factories and creameries, and assist the makers, in an educational way, in turning out the very finest product. At the same time, through our system of local representatives, as well as in other ways, we endeavor to place before the producer the best methods available in assisting him, by better breeding and better feeding, in getting the largest returns from his business. It is, perhaps, not too much to say that the work which has been accomplished in this way has helped greatly in maintaining the position which Ontario cheese commands on the export markets at the present time. Whatever changes may be brought about in the methods and systems associated with this industry, it is safe to say that the name and reputation of Ontario cheese, as well as Ontario products of all kinds, will be based upon its quality. The Department, therefore, invites the co-operation of producers, dealers and all others in its efforts to maintain the high quality of the product in order that the dairy industry, which has been so well established by the men who have gone before and whose records you are properly preserving, will be maintained and developed in future years.

## THUMB NAIL SKETCH: THE CORNWALL CHEESE AND BUTTER BOARD

By H. M. STILES

THE Cornwall Cheese and Butter Board is the largest organized Dairying Industry in Canada. It has a quota membership of some forty odd factories and some two thousand patrons. Its clientele covers a territory estimated at three hundred and fifty square miles. Its scope includes practically all of the most important factories from the Quebec boundary line to the east, to the village of Aultsville in the west. Its furthermost northerly point is Moose Creek, and all factories between that point extending over the two counties of Stormont and Glengarry to the St. Lawrence River are members of the Cornwall Cheese Board or subject to its rulings.

The Cornwall Cheese and Butter Board disburses nearly \$1,250,000 annually. Each week during the season the buyers and sellers in the Cornwall Town Hall sell an average amount of \$60,000 worth of cheese. This money is given a general circulation in Cornwall and throughout tributary territory.

The Cornwall Cheese and Butter Board is recognized as the biggest, most vital individual factor in the industrial prosperity of Cornwall and its environs. Business men and others are quick to recognize and acknowledge this fact.

The part played by the Cornwall Cheese and Butter Board in the great World War, in supplying the gallant boys in the Allies' trenches in France and Flanders with the best cheese in the world, will never be adequately known or properly appreciated. It IS known to have been a tremendous one.

The most prosperous, as well as the most humble, farmer is a patron of one or another of the factories holding membership on the Cornwall Cheese and Butter Board. No regular membership fees are exacted, the Board being operated at a nominal cost, the money from the sale of cheese going directly into the pockets of the farmers.

The Cornwall Cheese and Butter Board deserves and receives the cordial support of its patrons and members. The Cornwall Cheese and Butter Board patrons deserve and receive the enthusiastic recognition of the business man and others with whom they come in contact and do business.

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

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BLACK RIVER CHEESE FACTORY, ALEX. SNETSINGER, OWNER AND PROPRIETOR



GLENCOE CHEESE FACTORY, BONVILLE, HERBERT COOPER, PROPRIETOR

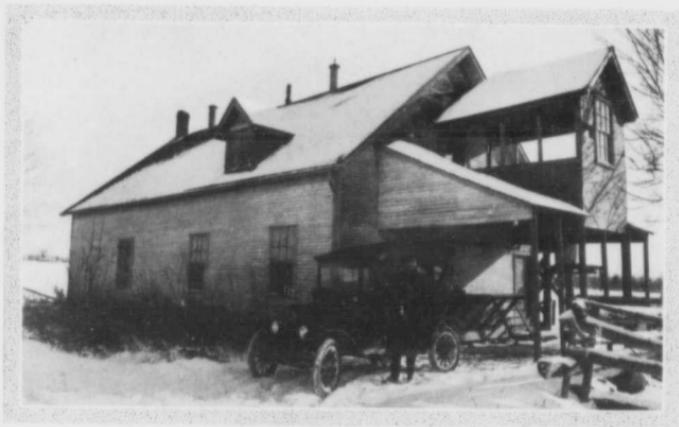
HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



WHITE ROSE CHEESE FACTORY, ALEX THOMPSON, PROPRIETOR



ST. ANDREW'S CHEESE FACTORY, S. G. LAWSON, PROPRIETOR



NORTH BRANCH CHEESE FACTORY



KING'S ROAD CHEESE FACTORY



LAKE VIEW CHEESE FACTORY, MILLE ROCHES



MOULINETTE CHEESE FACTORY

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



BURN BRAE CHEESE FACTORY, MARTINTOWN



GLENGARRY CREAMS CHEESE FACTORY, GLENBROOK

D

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

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LILY WHITE CHEESE FACTORY, EUGENE FORTIN, PROPRIETOR



SILVER LILY CHEESE FACTORY, NAPOLEON SAUCIER, PROPRIETOR



SUMMERSTOWN STATION CHEESE FACTORY



GLEN DONALD CHEESE FACTORY

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



GLENDALE CHEESE FACTORY, ALEX. CLARK, PROPRIETOR, WILLIAMSTOWN



ROYAL CHEESE FACTORY, SUMMERSTOWN

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



GLEN WALTER CHEESE FACTORY, WM. J. O'BRIEN, PROPRIETOR



RIVER BANK BUTTER AND CHEESE FACTORY, E. E. CHAFEE, PROPRIETOR, SUMMERSTOWN

D

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

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WALES CHEESE FACTORY, GILBERT RANCIER, PROPRIETOR



MAY'S FANCY CHEESE FACTORY, M. E. KYER, PROPRIETOR

## THE DAIRYMAN'S TEN COMMANDMENTS

By THE AUTHOR

THE following, whether they were written by some modern Moses, and engraved on tablets of stone on Mount Sinai or not, we do not know, but we do know that they ought to be engraved in letters of gold in the memory and mind of every dairyman in this broad land. I have been repeatedly urged to draw up a set of rules for the observance of the patrons of cheese-factories. I have preferred, like Moses, to give my inspiration in the form of a Decalogue, without the observance of which no patron need hope to make the land flow with milk and money.

1. Thou shalt not abuse or worry thy cow—thou nor thy man-servant, nor thy maid-servant, nor thy dog, nor the mischievous boy who driveth her up; but thou shalt at all times treat her with gentleness, and allow no one to molest or make her afraid; for in the day that thou vexeth her or suffer her to be vexed there shall come a pestilence upon her, and it shall enter into her milk, and taint thy butter and thy cheese, so that it shall become a stench in the nostrils of the buyer, and he shall turn away from thee with contempt.

2. Thou shalt not starve or stint thy cow for food, nor give her poor, innutritious, or unwholesome feed of any kind whatsoever, but an abundance of that which is palatable and good for her system, that she may keep in good flesh, have a smooth coat, and a clear eye; for I have given her unto thee as an inheritance and a blessing, and woe shall come upon him who offendeth against her, for his bank account shall wither away and become as naught, and he shall be a bankrupt in the land.

3. The water that thy cow drinketh shall be pure water—water that bubbleth up in the crystal fountain or runneth in the brook or the swift river, or that which is drawn from the deep well; for if thou, by sloth, compel her to quench her thirst at mud-holes and stagnant pools, there shall a day overtake thee when thy goods shall be refused at the hands of the market-man, and he shall set his mark upon thee, and will have no further dealings with thee.

4. Thou shalt give thy cows ample shade in the summer and a warm shelter in the winter; and the latter shall be kept clean and sweet, and be, withal, well ventilated; and thy cow shall have room for freedom of motion, a clean bed to lie on, and opportunity for such out-door exercise as she may desire, to the end that her blood shall freely circulate, that her muscles shall not deteriorate and become weak or stiffened, and that her digestion and appetite shall remain good.

5. When thou milketh her, thou shalt lead her apart into a cool, quiet place, where there is naught to disturb her or make her afraid; and while she cheweth her cud thou shalt milk her after a fashion of cleanliness. Thou shalt not sell or offer to sell as food for man her milk if she hath a calf of an age less than four days, or if she be struck with any plague like unto horn distemper, or fever, or gorget, or any other disease, lest the magistrate summon thee to appear and answer before him.

6. Thou shalt be clean, for, lo! it standeth as an everlasting truth that cleanliness is next to godliness; and if thou keep thy byres clean and thy

milking vessels thoroughly washed and scalded, and everything about thee neat and clean, it shall become a mark of distinction unto thee, and thou shalt be favoured before thy brethren, and shall increase in possessions and honour.

7. Thou shalt cool and air thy milk as soon as drawn from the cow, by using the best appliances at thy command—not by putting cold water or ice into it, for that would be a violation of both the law and the commandments—but by bringing thy milk in contact with a cool surface above the freezing point, and exposing thy milk in thin sheets to a clean atmosphere, that it may become charged with oxygen, which has a wonderful virtue to prevent souring and tainting. It is shrewdly suspected by some of the prophets that airing milk is of more value than cooling it, and experience showeth that stirring with a dipper has a preservative effect. Thou shalt confine thy milk in a covered can as short a time as possible, and protect it from the rays of the sun and the hot atmosphere.

8. Thou shalt not water thy milk by mixing with it the contents of the spring, the well, the cistern, the brook, the watering trough, or other source of water supply; nor by feeding thy cow villainous slops, whey, or extremely succulent food, whereby the contents of thy milk-can shall be increased in quantity at the expense of quality, with the view of cheating thy neighbor; for thou wilt thereby be cheating thine own soul and stand in constant danger of the penalty of the law.

9. Thou shalt not skim thy milk by taking off the cream that riseth in the can over night, that thou mayest have a little cream for coffee; nor by sitting it in pans or other utensils over night; nor by saving strippings, nor by any other process—for if thine own sense of honesty does not restrain thee, thou shouldst constantly have the fear of the law and of the watchful eyes of thy neighbors before thee. It is better to save out a small mess of milk for thine own use.

10. Thou shalt not commit adultery by adulterating thy milk with burnt sugar, chalk, salt, soda, or any ingredient or compound whatsoever; nor by giving vile stuffs to thy cow; nor by any means, trick, device, or process, known or unknown to be naturally depraved. The laws of the country, the health of the community, and the lives of the people, especially of the hosts of little ones who are likened unto the kingdom of heaven, cry out against this unpardonable sin.

Under the new dispensation, I add the eleventh commandment:

11. Thou shalt love thy neighbor as thyself, and keep thy Sunday's milk at home for the purpose of making sweet butter for the use of thy family, and that the cheese-maker and all who labor with him in the factory may rest, and worship according to the dictates of conscience, on every Sunday. Thereby shalt thou meet the requirements of the Scriptures and the laws of the country, and prolong the lives and improve the morals of a large and constantly increasing class of useful citizens.

By faithfully observing these commandments, the dairyman shall keep a clear conscience, avoid annoying and expensive prosecutions, retain the respect of his neighbors, secure a competency of this world's goods, live a peaceful life, and in his old age "approach the bed of death like one who wraps the drapery of his couch about him and lies down to pleasant dreams."

## HOW THE CORNWALL CHEESE BOARD OPERATES

By GEORGE WILSON

*(Cornwall Standard)*

THE CORNWALL CHEESE BOARD meets for the transaction of business in the Board Room, in the Town Hall, every Friday afternoon, at two o'clock. Appreciating the value of the Cheese Board to the town, the Corporation grants the use of this room free of charge, which condition has prevailed during the twenty-one years since the Board has been organized. Previous to the opening of the Board, the offerings for the day are placed on a large blackboard by the secretary, and at two o'clock the president takes his place at the head of the table. The buyers occupy seats on either side of the table, with representatives of the local press, the *Standard* and *Freeholder*, and the sellers occupy seats in the rear, in close proximity to the buyers, making everything which transpires during the sitting of easy access to everybody in the room.

The buyers this year consist of the following:

J. A. Welsh, for Jas. Alexander, Limited.  
 W. O. Wert, for Hodgson Bros. & Rowson.  
 Geo. L. McLean, for Geo. Hodge & Co.  
 P. A. Nolan, for G. D. Warrington.  
 W. A. Edwards, for Olive & Dorion.  
 J. W. McLeod, for Lovell & Christmas.  
 S. G. Lawson, for the Swift Canadian Co.  
 A. Dougald Cameron, for A. A. Ayer & Co.

Some thirty-eight factories and combinations are selling on the Board this year.

When the boarding is completed the president takes the chair, makes any necessary announcements and refers to matters pertaining to the welfare of the Board and cheese industry generally. After the disposal of all routine business, the presiding officer reads the number of white and colored cheese boarded and calls for bids. Usually the bidding starts at the head of the table to the left of the President, and goes around in the order of the buyers, but occasionally a buyer who is eager breaks the customary rotation, which is immediately taken up by the next buyer and continues in order again. There is never any disturbance to mark the equilibrium of the Board, and buyers and sellers conduct the business in the most amicable manner. In fact, this condition prevails to such an extent on the Cornwall Board that an onlooker would never imagine that eight different wholesale houses were represented around the Board, each trying to swell the cheese receipts of his house to the fullest extent. This order continues until the last cheese is sold.

Despite the fact that the Cornwall Board has been in existence for over twenty years, there never has been any curb work in Cornwall. The curb or street is an unknown way of doing business here. Buyers and sellers alike are loyal to the Board to such an extent that if there should be no sales on the Board, or one or more factories decided to hold, which has rarely occurred in recent seasons, such holdings are not disposed of on the curb after the meeting, but are loyally held until the next meeting of the Board. This is one of the noted characteristics of the Cornwall Board, and is a most commendable one, and one which Boards in other places would do well to emulate.

The business of each sitting is usually concluded in an hour, but in some cases, where competition is very keen among the buyers, it has extended beyond that time.

The Cornwall Board is acknowledged by experts in the dairy industry to be the best conducted and most loyal Board in all Canada, and this condition has been brought about solely by the united spirit which has always characterized the conduct of business on the Board.

## THE FACTORY SYSTEM

By P. A. NOLAN

REEVE OF CORNWALL TOWNSHIP

THERE were over 1,000,000 cows in British North America in 1861. The home market was supplied with butter, and, to a large extent, with cheese, although the imports of the latter article were considerably in excess of the exports until after the cheese factories began to operate. The dairy outlook in the early sixties was not encouraging. Progress was impossible under the conditions which then existed. Cows were kept in most cases as a sort of side line, the butter and cheese being made by the women of the household, who, after supplying the needs of the family, "traded" the surplus for groceries and other requirements at a valuation often below the actual cost of production. The production was limited to the amount of labor which the farmer's wife and daughters could spare from other arduous duties.

The introduction of the factory system saved the situation and gave a new impetus to milk production. The factory product was more suitable for the English market than the home-made article, and the great export cheese trade which then began was made possible.

The system of making cheese in factories originated in Herkimer County, New York State, about 1851, and for some years that district set the standards and fashions for the rest of America in connection with the industry.

The factory system was exactly suited to the labor and other conditions in Ontario and Quebec, and as a consequence it was extended very rapidly directly it became known and understood. The results were so important that the rise of the dairying industry in Canada has been associated in the public mind with the beginning of the factory system. That view, of course, is hardly correct, but it must be admitted that the day that saw the first cheese factory started marked a distinct epoch in the progress of the industry in this country.

The first factory started in this section of the province was at Grey's Creek in 1867, about three miles East of Cornwall, by Mr. De Bellefeuille MacDonald, although "dairy" cheese was made on quite a large scale at Fraserfield, the estate of Colonel Fraser, near Williamstown, as early as 1848.

From these beginnings, the number of cheese factories multiplied so rapidly that there was estimated to be over two hundred factories in Ontario in 1867; since then the number has increased to about nine hundred in Ontario. Many of the buildings erected during the first three or four years are still in use, and in style and appearance compare favorably with the many new and elaborate ones since erected.



ALBERT E. ANNABLE

ALBERT E. ANNABLE is forty-five years of age and is the son of John Dixon Annable and Adeline Polley. His wife's maiden name was Lillian Milross and he is the father of two sons. In religion Mr. Annable is an Anglican, in politics a Conservative and of Dutch descent.

His farm of 150 acres is located Lot 28, Fifth Concession, Cornwall Township,



ALBERT E. ANNABLE, HIS HOME AND BARN

Stormont county. The farm livestock equipment consists of 30 head of cattle, 4 horses, 25 swine and over 100 fowl.

The annual yield of his farm is 400 bushels of grain, 75 tons of hay, 10 acres of corn and 100 bushels of potatoes. He owns a sugar bush of 800 trees.

Mr. Annable has been farming all his life and has been a patron of the Cheese Board for twenty-one years. He draws to the Moulinette Cheese Factory daily during the season an average of 350 pounds of milk. Mr. Annable is recognized as one of the progressive and well-to-do farmers of the district.

## WILLIAM A. ANDERSON

**W**ILLIAM A. ANDERSON is forty-eight years of age and was born on the old Anderson Homestead, Cherry Hill, Cornwall Township, just east of Cornwall.

Mr. Anderson, who has been farming thirty years, owns and operates a fine 112-acre farm, well stocked and under cultivation. He has 43 splendid cattle, 13 horses, over 100 fowl and a number of swine.

Last year the farm yielded 500 bushels of grain, 70 tons of hay, 14 acres of corn and 100 bushels of potatoes. Mr. Anderson ships to Montreal ten gallons of cream daily. As an exhibitor of horses at the Cornwall Fair he has been many times a prize winner.

The family biography of Mr. Anderson is an interesting one, and an old Bible in his possession traces his ancestry back to the time of his great, great grandfather, Benjamin Anderson, who emigrated to America in 1720.



WILLIAM A. ANDERSON AND HIS HOME

Benjamin Anderson was born in County Antrim, Ireland, in 1699, and on his arrival to this continent engaged in the fishing trade until 1735. He married Hanna Wilson, a native of Down County, Ireland, and started farming near Boston, Mass. He came to Canada as a United Empire Loyalist and settled on the farm now occupied by his great great grandson, William A. Anderson.

Samuel Anderson, Mr. W. A. Anderson's great grandfather, settled in Cornwall in 1784 on half pay after serving seven and a half years in the Revolutionary War. He died October 6th, 1836.

His grandfather was born at Cherry Hill, July 8th, 1782, and died January 7th, 1860, after having served as clerk of the District Court for many years. He married a sister of the late Colonel Vankoughnet.

Thomas G. Anderson, Mr. Anderson's father, was also born on the Cherry Hill farm, in 1821, and died May 4th, 1901. He was a captain in Colonel Turner's regiment, serving in 1837-38.

Mr. Anderson's mother was Marcia Shearer. His wife's maiden name was Maud Hamilton. He has one son. In religion he is Anglican, a Conservative in politics and of Irish descent. Mr. Anderson stands high in the community and is generally recognized as one of the substantial farmers of Stormont County.



### BANNER BOY

By WILLIAM A. ANDERSON.

**I**BRED and raised Banner Boy, perhaps a horse better known than any other ever produced in Cornwall. A brief sketch of the really notable career of Banner Boy should prove of interest to those interested in horseflesh.

Banner Boy raced winter and summer during the seasons from 1900 to 1913. In June, 1902, he won the 2:35 pace at Lapine Park against thirteen contestants for a purse of \$300.

He lowered several track records at Alexandria, Valleyfield, St. Anne de Prescott and Cornwall. He still holds the half-mile record on the Cornwall track, 1.08 $\frac{1}{2}$ .

He also holds the one-mile record without driver. Time, 2.24, October 23rd, 1908.

"Banner Boy," during his career, contested in 123 races. Of these, he won 91 firsts, 18 seconds, 9 thirds and 5 fourths. He was never flagged in a race.



HOME OF DR. J. W. MESSECAR, MILLE ROCHES



HOME OF W. G. BENNETT

**THE BENNETT & MESSECAR CO., LIMITED**  
MANUFACTURING CHEMISTS, WHOLESALE  
DRUGGISTS, AND CHEESE FACTORY SUPPLIES  
MILLE ROCHES, ONT.

ESTABLISHED 1890

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



W. G. BENNETT



DR. J. W. MESSECAR



LABORATORY OF BENNETT & MESSECAR CO., LTD., MILLE ROCHES

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## JAMES BENNING

**J**AMES BENNING, Williamstown, importer and breeder of high-class Ayrshire cattle, is one of the biggest farmers, both in point of experience and ability as an agriculturist, importer and breeder, as can be found in Eastern Ontario. He was born July 30, 1873, at St. Louis de Gonzague, Quebec. His parents were David Benning and Mary Annie Hall. He married Isabel Jean Findlay and is the father of two children. Mr. Benning is of Scotch descent, a Protestant in religion and a Liberal in politics.

Mr. Benning has followed the occupation of farming throughout his lifetime and has specialized in the breeding of superior Ayrshire cattle. His efforts in this direction have been crowned with splendid success. Mr. Benning is essentially an



JAMES BENNING

optimist and a booster, and his great faith in the boundless opportunities of this section of the country as an agricultural and dairying centre is well known and serves as an inspiration to even cynical pessimists.

The showing of Mr. Benning's famous Ayrshires throughout the world is a truly wonderful one. In the distant Orient, in Japan, he has travelled at the request of high officials of that country, making records wherever he went with these famous cattle, and bringing glory and fame to his native country, Canada.

In the United States, at the great World's Fair, in Chicago, where the cream of the cattle world was on exhibition and judged by the best judges of all countries, the Red Ribbon indicating first prize and World's Champions gaily fluttered from the proudly-tossed heads of both male and female products of Mr. Benning's herd. He has also been a prize winner at both the Toronto and Ottawa exhibitions.



"GLENHURST," HOME OF JAS. BENNING

Mr. Benning is perhaps, more widely known than any local agriculturalist, and has needless to say, made a grand success of his chosen vocation. His farm, located Lots 9, 10 and 11, Second Concession (Glen), Charlottenburg Township, Glengarry County, is a large one, being over 300 acres in extent.

The annual crop yield of this farm is over 2,000 bushels of grain, 140 tons of hay, 375 bushels of potatoes, 175 tons of corn and vegetables and fruit in large quantities. Seven horses and a large number of swine and fowl are a part of the farm livestock equipment.



BARNS OF JAMES BENNING, "GLENHURST"

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

Mr. Benning has been a member of the Cornwall Cheese and Butter Board since it was organized, twenty-one years ago, and has been a patron of the Glendale Cheese Factory. He has lately been shipping his milk to Montreal. His cattle give a daily average yield of 6,000 pounds of milk throughout the season.

Mr. Benning's well-known sales of Ayrshire cattle are the largest and best attended cattle sales in this part of the country and are looked forward to with unflinching interest by farmers and buyers as a splendid feature in the successful breeding of high-class Ayrshire cattle.

A glance at the accompanying photographs of the home, farm buildings and cattle of Mr. Benning, taken at "Glenhurst," his home, is ample visual evidence of the great success that has attended the efforts of our subject in his chosen calling.

The Ayrshire breed of cattle originated in the County of Ayr, which is in Southwestern Scotland. The early history of Ayrshire reveals the fact that they were developed under adverse conditions. Much of this district is rough and



CARRIAGE SHED AND HEN HOUSE, "GLENHURST"

hilly, feed was scarce, pastures scant, and little care was given to livestock. These conditions resulted in the development of a hardy, thrifty type of cattle, as only the more vigorous animals were able to exist. The native stock was improved by crossing with other breeds and by the selection of the best of these. It is claimed that Dutch cattle were first used with a view of increasing the milk flow; later, Shorthorn and Alderney blood was infused, which improved the breed in respect to smoothness of form and quality of milk.

The color and general characteristics of this breed are quite distinct. Red and white, or brown and white, is the prevailing color. The two colors are distinct and do not blend to form a roan. The very striking feature of the Ayrshire is the rather long, large horns, which, as a rule, curve outwards and upwards, and, in most cases, slightly backwards.

The size of the Ayrshire is medium, ranking between the Jersey and Holstein-Friesian. Mature cows will weight about 1,000 pounds and upwards, and bulls approximately 1,500 pounds.

Cows of this breed have produced excellent yields of milk, and Mr. Benning's Torrs Connie 3rd shown in the photograph is a superior type of this breed. Ayrshires are also noted for the splendid quality of their milk. Coupled with this

they are economical producers, responding well to good feeding and management, even under conditions that are not the most favorable.

Ayrshires were brought into Canada early in the nineteenth century by the Scotch settlers. Since that time numerous importations have been made, among them being Mr. Benning's Glenhurst herd, and we find to-day the Ayrshire distributed fairly well over the Dominion, more particularly in Eastern Ontario and Quebec.



"GLENHURST" AYRSHIRES AT HOME

#### CATTLE OF JAMES BENNING: GLENHURST HERD

**T**HE Glenhurst herd of Ayrshire cattle owned by Mr. James Benning was founded fifty-five years ago by the late David Benning, of St. Louis de Gonzague, County of Beauharnois, Quebec, by his own importation from Scotland.

In spite of the fact that during the past eight years Mr. Benning has had two large sales, he has at present on the farm seventy very fine Ayrshires, and it would be difficult to say just where as fine a herd of cattle, particularly the younger ones, could be found.

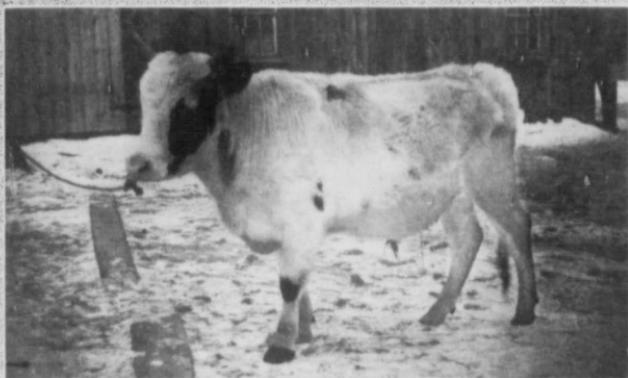
The Glenhurst herd has for many years been noted for its excellent type and heavy production. To-day, it is universally recognized as one of the leading ones of America.

Looking over the list of Canadian breeders, it would be difficult to find a herd which, at one time or another during the past years, have not, greatly to their benefit, added individuals from Glenhurst.

As the herd stands to-day, they are a splendid bunch of cows from three to five years old, by the former herd sire, Lessnessock Comet (imp.—30586), a bull now owned by Shannon Bros., Cloverdale, B.C., and recognized as one of the best specimens of the breed ever imported.

There is also quite a number of even younger cattle, yearlings and two-year olds, by a younger sire of Mr. Benning's own breeding, Glenhurst Torrs Mayor —43480. These are claimed to be, by experts in a position to judge, as unusually fine specimens, and in a year or so should be excellent producers.

Animals from this herd have travelled to all parts of Canada, the United States and Japan, where Ayrshires are bred, making records wherever they went; four-year-olds have made over 11,000 pounds, two-year-olds over 9,000 pounds. The Chicago World's Fair Champions, both male and female, were bred in this herd.



MANSFIELD MAINS SIR DOUGLAS HAIG, HERD SIRE OF GLENHURST

## DESCRIPTION AND PEDIGREE, MANSFIELD MAINS

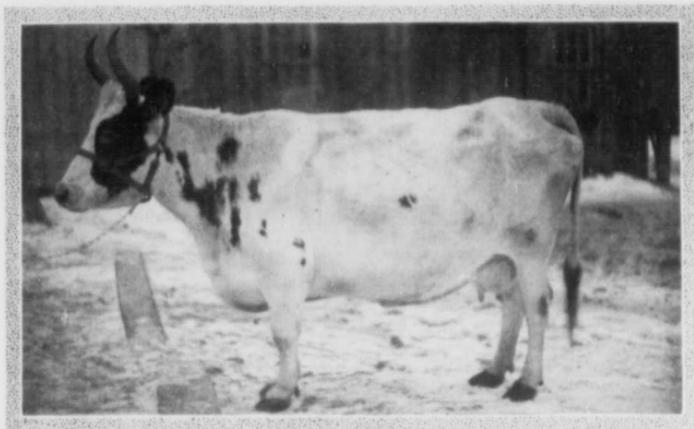
**M**ANSFIELD MAINS SIR DOUGLAS HAIG (imp. 16163) is the herd sire of Glenhurst. He is one of the latest introductions to the Glenhurst herd. Though young, he gives promise of being a worthy successor to other famous sires who have headed this noted herd.

Mansfield Mains, besides being almost faultless in type, carries some of the very best producing blood of the breed, being particularly strong in the blood of the Bargenock and Garclough strains.

In his dam, Mansfield Mains Miss Findlay (43692), there exists about as fine a combination of Scottish show type with the deep full-bodied milking appearance of the genuine thoroughbred. She is not only a show animal, but is also a producer, having given 10,500 pounds of milk testing 3.8 per cent. fat in thirty-two weeks.

## PEDIGREE

Mansfield Mains Sir Douglas Haig (imp. 16163)—59803.  
 Sire—Low Milton Good Hope—10057.  
 Sire of Sire—Bargenock Scott Again—8165.  
 Dam of Sire—Bargenock Rosebud 3rd—26294.  
 Dam—Mansfield Mains Miss Findlay—43692.  
 Sire of Dam—Duncanziemere Royal Review—7209.  
 Dam of Dam—Duncanziemere Annie—22322.



TORRS CONNIE 3RD, GLENHURST HERD, ONE OF BEST IMPORTED COWS IN CANADA

**DESCRIPTION AND PEDIGREE, TORRS CONNIE 3rd.**

Torrs Connie 3rd (imp. 30597), bred by Wm. Findlay of Torrs, Castle Douglas, Scotland.

Sire—Torrs Major—6410.

Sire of Sire—Drumsuie Star O' the Morning—5473.

Dam of Sire—Drumsuie Violet 3rd—15258.

Dam—Torrs Connie 2nd—17834.

Sire of Dam—Torrs Cherry Bank—5468.

This is a grand cow and for size and conformation she is unbeatable. Torrs Connie 3rd has given as high as 1,900 pounds of milk in one month, milked twice a day, testing 4.2 per cent. fat. She has a great capacious udder with the very best of teats and wonderful development of milk veins. Torrs Connie is considered one of the best imported cows in Canada.

KENNET C. BLACKWELL



KENNET C. BLACKWELL

**K**ENNET C. BLACKWELL was born August 24th, 1894, at Gaspé, Que., and is, perhaps, one of the youngest patrons of the Cornwall Cheese and Butter Board, who has made a success of practical farming. He owns and personally operates the splendid 275-acre farm located on the River Road, River Raisin, just south of MacGillivray's Bridge, Charlottenburg Township, Glengarry Co.

Mr. Blackwell is one of the largest patrons of the MacGillivray's Bridge Cheese Factory, delivering an average of 400 pounds of milk to the factory daily during the season. He usually has a herd of about seventy fine cattle. He has been farming over six years and during that time

has familiarized himself with every department of dairying and agriculture.

Fifteen Hundred bushels of grain, 100 tons of hay, 225 tons of corn, and an acre of potatoes represents the annual production of this farm. He also has a large sugar bush. All that is latest and modern in farm appliances and conveniences are to be found on Mr. Blackwell's property, including silos, gasoline pumps, ice house, etc., etc. The farm is well-stocked with swine and poultry and other live stock. Six horses are used in the operation of the farm.



RESIDENCE OF KENNET C. BLACKWELL, MACGILLIVRAY'S BRIDGE

Mr. Blackwell has been an annual exhibitor and consistent prize winner at the St. Lawrence Valley Agricultural Society Fair at Williamstown, exhibiting Angus cattle and vegetables.

Unlike his father, K. W. Blackwell, First Vice-President of the Merchants Bank of Canada, and recognized as one of the big men in the financial life of this country, Mr. Blackwell early in life displayed an aptitude for farming in preference



BARNs OF KENNET C. BLACKWELL, MACGILLIVRAY'S BRIDGE

to banking, and prior to purchasing his farm took a course in the Guelph Agricultural College.

Mr. Blackwell's mother's maiden name was Fannie C. Godfrey and his wife is Edna Dingwall, daughter of Mr. Ewan Dingwall of Lancaster. He is the father of one child, a daughter. In religion he is an Anglican, and in politics an Independent. He is an English-Canadian.

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### THE CARE OF DAIRY UTENSILS

**D**AIRY tinware should be rinsed in luke-warm water, then be washed in hot water containing a little washing soda, using a brush on both the inside and outside. Next, scald thoroughly with boiling water, and place where they will drain and dry. Sunshine and fresh air are beneficial.

The churn should be scalded with boiling water, then cooled with cold water before using. After using, remove particles of butter with hot water. Wash with hot water that contains a little washing soda, then scald with boiling water. Leave the lid off when not in use.

The butter worker, ladle, and printer should be scalded with hot water, scoured with salt, and cooled with cold water before using. After using, remove any butter with hot water, scour with salt, and scald with boiling water. Place the woodenware where it will dry, but do not put it in the sun, or it will warp and crack.

## BRAULT &amp; McDONALD



J. C. BRAULT

**A**N interior view of Brault & McDonald's up-to-date dry goods store the largest in Cornwall, is here shown. It is a bright, airy, spacious store with the most modern of electric light systems. There is 1,950 square feet of floor space on the main floor and 700 square feet on the second floor, where a large reserve stock is carried and kept in the best possible condition. This commodious place of business easily accommodates the throng of patrons who find a pleasure in shopping in its many departments by reason of the straightforward methods of the management, viz.:

—one price system, money refunded when goods are not satisfactory, carrying of only first quality merchandise and keeping the store service, on the whole, as near perfection as possible.

Brault & McDonald keep the public well informed of the frequent arrival of new merchandise in their weekly advertisements in both local newspapers, and these advertisements always ring true.



INTERIOR VIEW OF BRAULT &amp; McDONALD'S STORE



ALLAN McDONALD

with the requirements of the public always firstly considered: Dress goods, silks, blouses, corsets, hosiery, gloves, house furnishings and men's furnishings.

Mr. Brault and Mr. McDonald are personally very popular with the trade, their courteous treatment and fair dealing with the public having had not a little to do with their success in business. Mr. James Fagan, head clerk, is reputed to be one of the best salesmen in Eastern Ontario in the particular lines which are carried by Brault & McDonald.

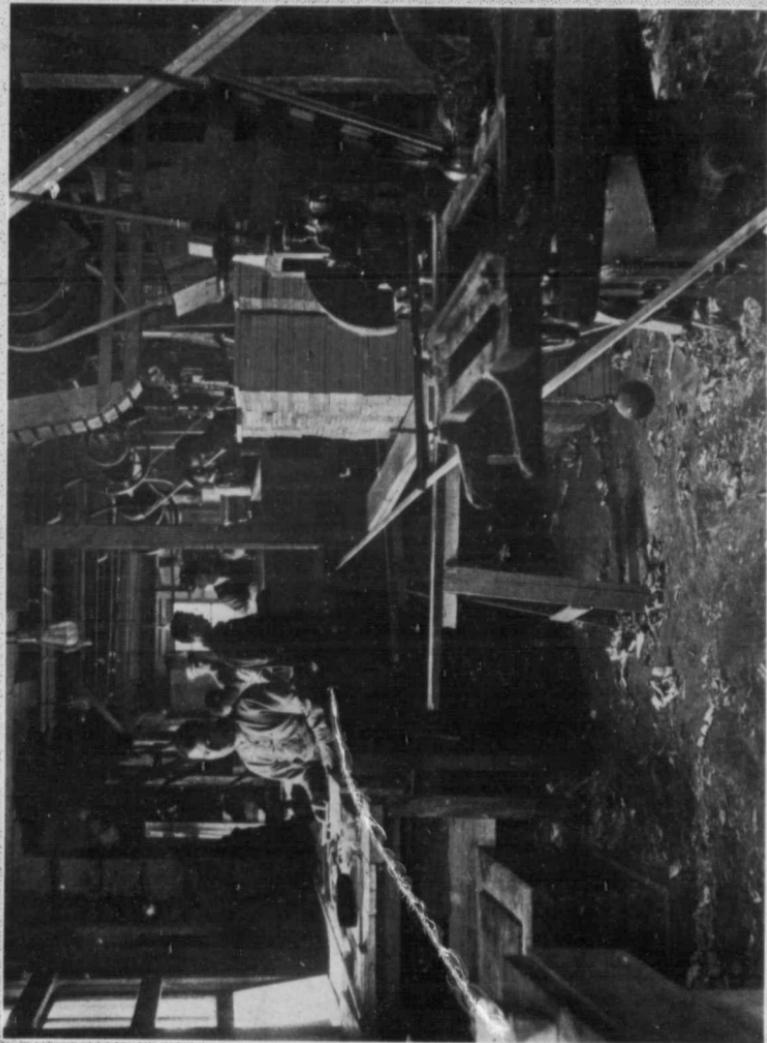
Farmers and Cheese Board patrons generally would do well to give this store (indisputably the best of its kind in Cornwall), their business. They are always assured of a hearty welcome, with no obligation to buy. Showing their goods is no trouble, but a pleasure, to Brault & McDonald.

In the short period of eleven years and each year increasing its volume of business, until now a flourishing and successful business has materialized, the firm of Brault & McDonald has demonstrated to the public of Cornwall and vicinity that by energetic management and good service it leads all local dry goods establishments.

The Mail Order Department of this firm gives prompt service to out-of-town customers. A feature of this department is that mail and express charges are prepaid within a radius of twenty miles. The large stock carried and divided into the following departments is selected



JAMES FAGAN



INTERIOR VIEW WEST END SASH AND DOOR FACTORY, CORNWALL, ONT., F. BROCKLEHART, PROPRIETOR

## CAPTAIN PERCY BROCKLEBANK



CAPTAIN PERCY BROCKLEBANK AS HE APPEARED IN LIEUTENANT'S UNIFORM WHEN LEAVING CORNWALL IN 1915.

PERHAPS one of the most notable of the many brilliant war records held by local veterans is that of Captain Percy Brocklebank, of Cornwall. From the time Captain Brocklebank enlisted, a short time after the beginning of the Great War, until he was invalided home, his life was chock full of action.

Captain Brocklebank was born in 1882 on the banks of the River Mersey, at Bromborough, Cheshire, England. After a ten-year course in school education, he entered a law office in Cheshire, where he studied law for five years. He spent some time in engineering works and shipbuilding yards in England, and came to Canada in the fall of 1910, with the late Captain Walter Hawthorn, R.N., who lost his life on the 1st of May, 1915, in an encounter with the enemy while in command of a mine-sweeping fleet.

After twelve months spent in the store of the late Captain Hawthorn in Cornwall, he joined the staff of the Lally Lacrosse Factory, and was with this concern until he enlisted for overseas in September, 1915, with the 59th Battalion of the Canadian Expeditionary Force, being in command of a platoon. Captain Brocklebank—then Lieutenant Brocklebank—left for overseas the latter part of March, 1916, and transferred to the 21st Battalion at the Ypres salient in France in June of the same year, where he was in command of N-9 Platoon of C Company. After a few months of trench life in the Ypres salient, he was moved to the Somme, where he engaged in the capture of the Sugar Refinery at Courcellette, after which he was given temporary command of "B" Company. Early in October of 1916 he was promoted to the rank of Captain, with command of "D" Company, with which he took part in the celebrated snowstorm raid on the German trenches at Colonne, in January of 1917. Captain Brocklebank was given charge of the operations for the capture of Vimy Railway Station in April, 1917, and during this engagement he was severely wounded. He spent some time in various hospitals in Boulogne, London, Folkstone and Ramsgate, after which he returned to Canada in September of 1917 as Assistant Adjutant of the Troopship "Megantic." After a few months' sick leave he was transferred to the Officers' Reserve in February, 1918.

Captain Brocklebank resumed his former connection with the Lally Lacrosse Company until December of 1918, when he took over the whole of the plant, buying modern machinery and turning the establishment into a sash, door and box factory. This business consists of the manufacture of all kinds of sashes, doors, mouldings and all the mill-work requirements of the building trade. A complete supply of roofing felts, beaver boards, glass and all building supplies are carried. Captain Brocklebank deserves and is receiving a large share of the patronage of local and out-of-town customers.

**GEORGE M. BROWN AND WILBERT G. BROWN**

**G**EORGE M. BROWN and Wilbert G. Brown are sons of Mr. and Mrs. James Brown. Both boys were born on the farm located East  $\frac{1}{2}$  Lot 2, and West  $\frac{1}{2}$  Lot 3, Fourth Concession, Cornwall Township. They are unmarried, Presbyterians and Unionists.

Their farm consists of 200 acres. Fifty-five cattle, 11 horses, including a Clydesdale stallion, 35 swine and about 60 fowl constitute the farm stock. The boys send 500 pounds of milk daily to the Mays Fancy Factory, and their father, who has made farming his life work, has been a member of the Cheese Board for twenty-one years.

The annual farm production is 1,000 bushels grain, 100 tons hay, 20 acres corn, 600 bushels potatoes, 150 bushels vegetables and some fruit.



JAMES BROWN AND SONS, WILBERT AND GEORGE



HOME OF JAS. BROWN

WILLIAM BROWN

WILLIAM BROWN, of Dickinson's Landing, is recognized as one of the most progressive and substantial farmers in the Cornwall Cheese Board District.

He was born on the farm which he with his brother, A. J. Brown, operate jointly, located Lot 6, 1st Concession, Osnabruk Township.

His farm comprises 140 acres and produces annually 15 acres of grain, 80 tons of hay, 11 acres of corn and 100 bushels of potatoes. The livestock equipment consists of 28 head of cattle, 7 horses, 15 sheep, and over 100 fowl.



RESIDENCE OF WM. BROWN

Mr. Brown is fifty-five years of age, and has been farming for over thirty years. He has been salesman for the Sweet Briar Factory for many years. He has been for twenty-one years a patron of the Cornwall Cheese Board. He sends to the Sweet Briar Cheese Factory an average of 500 pounds of milk daily during the season. He also produces 400 pounds of butter annually.

Mr. Brown father's name was William Brown and his mother was Sarah Service. He is unmarried. Mr. Brown is a Presbyterian in religion and a Liberal in politics.

## BRANARD BUTLER.

**B**RANARD BUTLER is fifty-one years of age and although born under the Stars and Stripes is a naturalized Canadian. Mr. Butler has devoted his entire life to farming and has been eminently successful. He has, until very recently, farmed the 240-acre farm just east of Cornwall known as the French Homestead or better known to residents of Cornwall and others as the Butler place.

This farm, under the skilful hands of Mr. Butler, was one of the most productive in the county. He has raised as much as a thousand bushels of grain and over a hundred tons of hay in a season.

Mr. Butler was one of the largest patrons of the Glen Walter Cheese Factory, sending over 400 pounds of milk daily to the factory. He formerly delivered milk to residents of Cornwall and district, and latterly sold to Cornwall dealers.



BRANARD BUTLER AND "OLD BUTLER PLACE"

Mr. Butler, who has retired from farming to take up his residence in Cornwall, recalls with pride the well-stocked and well-appointed farm he operated. Over forty fine cattle, six horses, a number of swine and many fowl were a part of the farm equipment. A large apple orchard is situated close to the old Butler Place.

The Butler Place is one of the oldest landmarks in Cornwall vicinity, being over one hundred years old. The late George H. Butler and his wife came in 1860 to Cornwall from Potsdam, N.Y., and took up their residence in what was then the French Homestead. This has been continuously occupied by the Butlers ever since with the exception of the last few years.

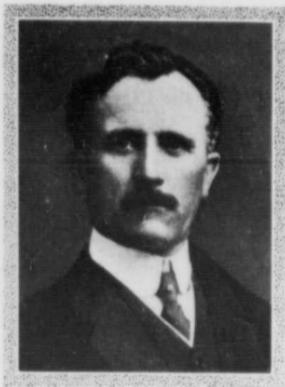
Mr. Butler's father's name was Joseph H. Butler and his mother was Sarah Hazen. He is unmarried. He is a Methodist in religion and a Conservative in politics.

Mr. Butler has always been regarded as one of the most progressive and substantial farmers in the district. He has served with credit as a director of the Cornwall Agricultural Society and as School Trustee.

## THE ORGANIZATION OF THE FACTORY SYSTEM

BY J. A. RUDDICK

DOMINION DAIRY AND COLD STORAGE COMMISSIONER



J. A. RUDDICK

DAIRY AND COLD STORAGE COMMISSIONER,  
OF CANADA

THE first cheese factories were purely proprietary, owned by individuals in some cases, and in others by partners or associates. Later on, joint stock companies were organized for the purpose of engaging in the manufacture of cheese or butter. The capital in these so-called co-operative companies is divided into small shares of \$5 to \$25 each, with a view of distributing it among the "patrons" as the milk suppliers are called in Canada. In many cases, non-suppliers ("dry" shareholders) were encouraged to take shares for the sake of the assistance thus secured in raising the necessary money. In such cases, it was, and is, usually necessary to provide for dividends on the paid-up share capital. In some companies each share carries a vote, and in others the rule is "one man, one vote," regardless of the number of shares held. There is no uniform plan followed.

In practically all forms of organization there is a fixed charge for manufacturing which will vary according to the size of the factory and in different parts of the country.

This charge, whatever it may be, gives the proprietor his revenue and the joint stock company its working expenses and dividends, if any are paid. There are some joint stock factories where no dividends are paid, and in such cases the manufacturing charge is fixed each year with a view of meeting current expenses only. Should there be either a deficit or a surplus it is carried over to the next year.

It has never been the practice at cheese factories to purchase the milk outright. The product belongs to the milk suppliers and they receive, usually once or twice a month, the full value of the cheese, less the manufacturing charge. A salesman is appointed by the patrons. In the proprietary factories the owner is usually entrusted with that duty, but not always.

Every cheese factory organization contains the germ of co-operation, but the true spirit of association is very generally lacking, except in a comparatively few instances. It is unfortunate that it is so, but in this respect the dairymen do not differ from the farmers engaged in other lines. Co-operation, as a principle, has not yet been received with much favour by Canadian farmers.

The proprietary factories greatly outnumber the so-called co-operative establishments, but many of the largest and most successful factories are co-operative. The cheese factories in Western Ontario are very much larger, on the average, than those in other parts of the country.

In the extreme eastern part of Ontario and in Quebec, where small factories are the rule, many of those who have engaged in cheese manufacturing as a business, have found it expedient to operate more than one factory. Out of this condition, there grew up in the early eighties large combinations of factories under one management. The most celebrated of these was the "Allengrove" Combination, owned by Mr. D. M. Macpherson, of Lancaster, Ont. Mr. Macpherson started

his first factory in 1871, at Bainsville, in Glengarry county, and being a man of unbounded energy and enterprise, he had, in 1889, no less than 70 factories under his control. He was justly entitled to the appellation of "Cheese King," by which he was known for many years. The present writer was superintendent of this combination from 1883 to 1888. The Allengrove Combination, which pretty well covered the counties of Glengarry and Huntingdon, is now broken up.

It was the practice for several years after the cheese factories were first organized, to deliver the milk twice a day. Mr. Macpherson claimed that he was the first manufacturer in America to receive the milk once a day only.

There were many other lesser combinations formed, some of which are still in existence, while others have met the fate of the Allengrove.

Many of the single factories are owned by the cheesemaker, and if he is a good man, the combination of cheesemaker and owner works out very well.

PHONE MAIN 4404

PHONE PRIVATE 5143

## OLIVE & DORION

BUTTER AND CHEESE EXPORTERS

55 William Street, MONTREAL

## A. DOUGALD CAMERON



A. DOUGALD CAMERON

IN 1786 a large number of Highland Scotch immigrants—United Empire Loyalists—left their homes in the valley of the Mohawk, came north and settled along the shores of the St. Lawrence. Prominent among these was one John Cameron, who afterwards represented Glengarry at the Seventh Parliament of Upper Canada in 1817. The original lot drawn as his allowance from the Government is part of the land now owned by the subject of our sketch, A. Dougald Cameron, a great-grandson of the original owner. Mr. Cameron, on the maternal side, can also claim Highland ancestry, his grandfather, the late Dougald Cameron, of Martintown, Ont., being born in Fort William, Inverness, Scotland.

Mr. Cameron was born in The Homestead in 1885, educated at Williamstown High School and Ontario Agricultural College, Guelph. In religion he is a Presbyterian and in politics a Unionist.

"Maplehurst Farm," his home, consists of 150 acres and is devoted principally to dairying, a herd of 30 to 35 milch cows being kept. A greater part of the milk produced is shipped to Montreal, although in summer a considerable quantity is sent to the local cheese factory. The barn and stables are of old design, but the equipment is up to date, having silo, root-house, litter carriers, and milking machine, etc.



HOME AND FARM BUILDINGS OF A. DOUGALD CAMERON

### MAJOR H. A. CAMERON



MAJOR H. A. CAMERON

THE biography of Major H. A. Cameron makes, perhaps, as interesting reading as can be found within the covers of Cornwall Cheese Board History. Conspicuous by an enthusiasm and patriotism that would have done credit to a much younger man than himself, Major Cameron, immediately upon war being declared in 1914, offered his services to his King and country. He was placed second in command of the 59th Battalion Stormont and Dundas, and with part of this unit he went on canal duty in August, 1914, and was placed in charge of the forces on the lower part of the Cornwall Canal.

He was appointed recruiting officer in Cornwall in 1915, and was successful in recruiting about 500 men for active service overseas. In August, 1915, Major Cameron was appointed second in command of the 59th Overseas Battalion under Colonel Dawson, and sailed for England with this unit in April, 1916.

Major Cameron's military activities in Canada before embarking for Over-



HOME OF MAJOR H. A. CAMERON, MCGILLIVRAY'S BRIDGE

seas were noteworthy. His Battalion recruited, trained, and sent over to England in drafts 1,100 men, while 1,200 others went over with the Battalion.

Crossing to England on the S. S. Olympic, our subject's duties became even more strenuous. He was detailed to Caesar Camp, County Kent, where in June, 1916, the 59th Battalion sent the first draft of 500 men to France, other drafts following in July. At this time the officers, non-commissioned officers and men of the 59th Battalion were transferred to the 38th Battalion West Sandelings.

On July 6th, 1916, Colonel Dawson took command of the 46th Battalion in the Fourth Division, Major Cameron succeeding to the command of the 59th Battalion. While stationed at West Sandelings, his duties as O. C. of Troops called him to France. He transported over 1,200 troops across the English Channel.



CATTLE OF MAJOR H. A. CAMERON

On December 23rd, 1916, he proceeded to France and to the Front and was in the trenches while there. While in Flanders he was attached to the Second Pioneer Battalion, and was from this transferred to the 28th Battalion, which relieved the 31st Battalion, then occupying dugouts.

Major Cameron returned to England and was there notified that all commanding officers of depleted Battalions were to settle up their financial affairs before returning to Canada. He arrived in this country April 20th, 1917. Before leaving Canada and while in England he assisted in forming a Battalion Fund of \$20,000 to be spent in the purchase of Victory Bonds, the interest and principal to be distributed among the nearest of kin of soldiers who had lost their lives at the Front, and those who were injured.

Major Cameron, who is in private life a practical farmer, owns and operates the splendid 250-acre farm located  $\frac{3}{4}$  Lot 15, and  $\frac{1}{2}$  Lot 16, First Concession, S. R. R., Charlottenburg Township, Glengarry County. He has a fine herd of over fifty cattle and is a patron of McGillivray's Bridge Cheese Factory. The livestock equipment of his farm is one of the best in Glengarry.

His farm yields annually 1,400 bushels of grain, 150 tons of hay and over 100 bushels of potatoes. There is also a fine sugar bush and orchard. He is the largest individual patron of McGillivray's Bridge Factory, delivering an average of 700 pounds of milk daily during the season.

Major Cameron is prominent politically in Glengarry, having served as Councillor, Deputy Reeve and Reeve of Charlottenburg for many years. He was a County Councillor when the County Council was a separate body from the Township. He also served in the important position of Warden of the Three United Counties. He is an elder of the Martintown Presbyterian Church at the present time, and was for many years a trustee of this congregation.

Major Cameron's father's name was Dougald Cameron, and his mother's maiden name Margaret McDonell. He is unmarried, a Unionist in politics and of Scotch descent.

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### CANADIAN CHEESE

By HENRY S. KINLOCH, REEVE OF CHARLOTTENBURG.

CANADIAN Cheese is of the Cheddar type and belongs to the class known as the "hard" or pressed cheese, which includes such other varieties as the Cheshire and the Gloucester of England, the Dunlop of Scotland, the Edam and the Gouda of Holland, the Guyere of Switzerland and certain departments of France, and the Parmesan of Italy.

There are several varieties of semi-hard cheese, the manufacture of which involves to some extent the principles employed in the manufacture of both the hard cheese and the soft mouldy cheese. To this class belongs the famous Stilton of England, the Roquefort of France, and the Gorgonzola of Italy, in all of which the growth of mould is encouraged to destroy the extreme acidity resulting from the method of handling the curd in its early stages.

The Cheddar well deserves the pre-eminence which it has attained, for the following reasons:

- (1) It is produced in larger quantities than any other cheese.
- (2) Its production has spread further from the field of its origin than that of any other variety, thus proving its adaptability to varying conditions and circumstances.
- (3) The process of its manufacture has been reduced to a more exact science than that of any other variety.
- (4) It is the one variety peculiarly adapted for the factory system.
- (5) It is suitable to be used as a food, and is thus unlike many other varieties which are used more as condiments.

### JOHN JAMES CAMERON

**J**OHN JAMES CAMERON, who is forty-six years of age, is the son of David Cameron. His wife was formerly Mary Bell, by whom he has three daughters.

He is a Scotch-Canadian, a Presbyterian and a Liberal. His mother was Jane Urquhart.

His farm of 87 acres, located Lot 25, Second Concession, S. S. R. R., is stocked with 20 cattle, 4 horses, 16 swine, and 70 fowl, and has an annual production of



J. J. CAMERON AND FARM BUILDINGS

750 bushels grain, 40 tons hay, 90 tons corn, 150 bushels potatoes, with fruit and vegetables for own use.

Mr. Cameron's stock of cattle consists of graded Holsteins and Ayrshires. He sends daily 350 pounds of milk to the Burn Brae Factory, and has been a patron of the Cheese Board for the past twenty-one years. He has followed farming as an occupation throughout his entire life.

### LEANDER CAMERON



LEANDER CAMERON

LEANDER CAMERON was born on Cameron's Island in the St. Lawrence River, 11 miles East of Cornwall in 1872. He is the son of the late James Cameron and Mary Morris. Mr. Cameron is unmarried. He is a Presbyterian in religion, a Conservative in politics, and of Scotch descent.

Mr. Cameron's farm consists of 140 acres, and he has been farming on this island, which is very fertile, all his lifetime. The livestock equipment of the farm is 25 cattle, 5 horses, over 100 sheep and 100 fowl.

His farm yields annually 300 bushels of grain, 85 tons of hay, 25 tons of corn,

350 bushels of potatoes, and a large quantity of apples and vegetables. He produces 1,200 pounds of butter annually, also 80 gallons of syrup.

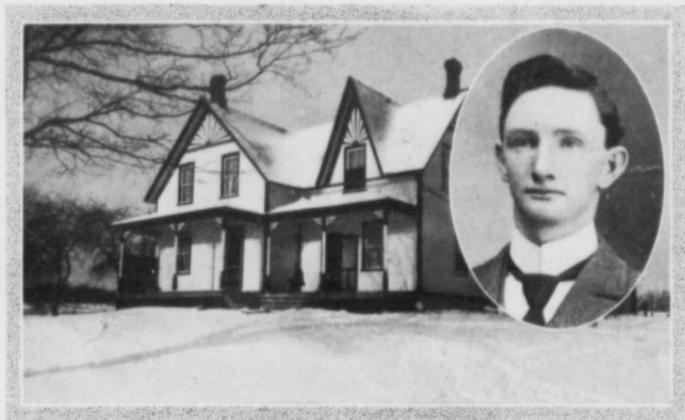
The home of Mr. Cameron is beautifully located on the majestic St. Lawrence near the summer resorts of Stanley and Hamilton Islands. The fishing in this part of the river affords splendid sport during the season and in the fall duck hunting here brings large numbers of sportsmen.

Mr. Cameron's brother, T. J. Cameron, well known in Cornwall and vicinity, has been for many years a director of the St. Lawrence Agricultural Society at Williamstown.

### JOHN COLIN CAMPBELL

**J**OHN COLIN CAMPBELL, aged forty-two years, is the son of John Colin Campbell, deceased. His wife's maiden name was Isabella Ross, and he is the father of three sons and one daughter. He is a Scotch-Canadian, a Presbyterian and a Liberal.

He owns and operates 160 acres of land, situated Lots 5 and 6, Ninth Concession, Charlottenburg Township, Glengarry County. The farm has live stock



J. C. CAMPBELL AND HIS HOME

consisting of 35 cattle, 7 horses, 10 swine, and 100 fowl. Its average yearly products are 800 bushels grain, 75 tons hay, 75 tons corn, and 300 bushels potatoes. The sugar bush is a rather extensive one of more than 1,000 trees, suitable for tapping.

Mr. Campbell keeps a fine herd of graded Holstein cattle, and sends 350 pounds of milk daily to the North Branch Cheese Factory. He has been a patron of the Cheese Board for the past twenty-one years. He has also experienced twenty-one years of farm life.

ERNEST CAMPBELL

ERNEST CAMPBELL was born near his farm August 29, 1879. He is the son of Nelson Campbell. His wife's maiden name was Alena Roys, by whom he has one son and one daughter. In religion he is a Presbyterian; in politics a Liberal.

Mr. Campbell's farm is situated Lot 16, First Concession, Township of Osna-bruck, Stormont County. It consists of 100 acres of excellent farming land, and has a stock equipment of 22 head of cattle, 3 horses, 12 swine and about 80 fowl.



ERNEST CAMPBELL AND RESIDENCE, DICKINSON'S LANDING

The yearly yield is 500 bushels grain, 50 tons hay, 350 bushels potatoes, as well as 5 acres corn, 1½ acres vegetables, 1 acre fruit.

Mr. Campbell's stock of cattle are pure bred Holsteins, from which he sends 300 pounds of milk daily to the Sweet Briar Factory. He has spent his life on his farm and for eleven years past has been a patron of the Cheese Board.

Our subject has some of the finest model farm buildings, residence and barns on the Cornwall East Front, with a beautiful outlook over the majestic St. Lawrence River.

Mr. Campbell's energy and progressive ideas in agriculture and dairying have gained him the distinction of being one of the most well-to-do and substantial farmers in Osnabruck Township. He is well known locally and personally popular.



BARNs OF ERNEST CAMPBELL, DICKINSON'S LANDING

Mr. Campbell's farm is ideally located and very fertile, as is indicated by the large crops annually produced. The view from the house shows the famous Long Sault Rapids in the St. Lawrence River.

JOHN HOWARD CAREY



J. HOWARD CAREY AND WIFE

**J**OHN HOWARD CAREY is thirty-six years of age. He is the son of John Carey. He has two sons and two daughters, his wife's maiden name being Donalda B. MacIntosh. He is a Canadian of Irish descent, a Roman Catholic and a Unionist.

His farm of 100 acres is the East  $\frac{1}{2}$  Lot 8, First Concession Front, Charlottenburg Township. The live stock on the same consists of 25 head of cattle, 5 horses, 10 swine and 40 fowl, while the annual products are 400 bushels grain, 50 tons hay, 150 bushels potatoes, 3 acres corn, with fruit and vegetables for own use.

Mr. Carey delivers daily 300 pounds of milk to the Royal Factory. He has been farming for twelve years, and a patron of the Cheese Board for the same time. He is Secretary-Treasurer of the Royal Factory.



RESIDENCE OF J. HOWARD CAREY

EDWIN E. CHAFEE



E. E. CHAFEE, PROPRIETOR RIVER BANK  
CHEESE FACTORY

EDWIN E. CHAFEE, who is fifty-nine years of age, is the son of Wm. Chafee. His wife's maiden name was Jennie Stewart, and by her he has two sons and three daughters. He is a Presbyterian and a Liberal. His farm is located West  $\frac{1}{2}$  Lot 17, Charlottenburg Township, and consists of 50 acres, having an annual yield of 150 bushels grain, 30 tons hay, and vegetables for own use, as well as a good variety of apple trees. Besides operating his farm for the past twenty-five years, Mr. Chafee has also been owner and proprietor of the River Bank Butter and Cheese Factory for seventeen years, receiving an average of 6,000 pounds of milk per day

for seven months. Mr. Chafee has exhibited butter and cheese at numerous large Fairs throughout the country, winning medals, diplomas and prizes. These include World's Fair, Chicago; Toronto Fair; Ottawa Fair, and the Exhibitions at Sherbrooke, Napanee, Cornwall and Williamstown.



HOME OF EDWIN E. CHAFER

## J. E. CHEVRIER



J. E. CHEVRIER

**J.** E. CHEVRIER is one of Cornwall's most prosperous and progressive business men. Mr. Chevrier came to Cornwall from Vaudreuil in 1890 and started in the grocery business here on a small scale, subsequently conducting the Queens Hotel, returning to mercantile life again, and at present is confining his attention to the fuel business, dealing in Paristone Hard Wall Plaster, for which he is sole agent for the Ontario Gypsum Company. This company also furnishes agricultural lime by the carload. He is also sole agent for all roofing material of the Brantford Roofing Company and Bird & Son, Limited, Hamilton, Ont.

Mr. Chevrier was at one time a wholesale dealer in fruit.

Mr. Chevrier has made an unqualified success of his many and diversified interests in Cornwall, as is indicated by the fact that he is at present one of the

largest property holders in Cornwall.

Perhaps few men have taken a more active part in civic and political life in this district than Mr. Chevrier, and his name has been prominently mentioned on several occasions for both Provincial and Federal Parliamentary honors. He has, however, always refused to accept nomination.

Mr. Chevrier has been honored by the citizens of Cornwall by being elected councillor, reeve for two terms, and mayor by acclamation in 1917. His entry into local civic affairs was as councillor in the center ward. He is credited with being one of the best mayors Cornwall ever had. Mr. Chevrier was elected President of the Stormont & Glengarry Liberal Association for 1918-19, which office he now holds.

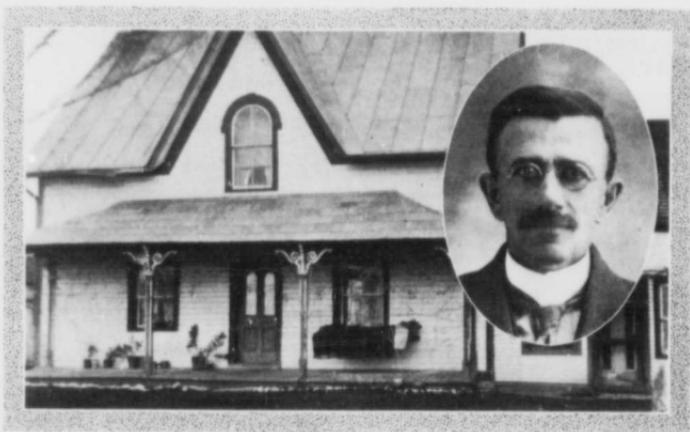


ST. LAWRENCE BLOCK, J. E. CHEVRIER, OWNER

### SIMEON W. CHRISTIE

**S**IMEON W. CHRISTIE is the son of Mr. and Mrs. Hugh S. Christie. He is forty-three years of age, a Scotch-Canadian, a Protestant in religion and an Independent in politics. His family consists of his wife, who was formerly Christie McNaughton, one son and one daughter. His mother was Annie McIntosh.

His farm of 108 acres is located Lot 6, Seventh Concession, Charlottenburg Township, Indian Lands. It carries a stock of 30 pure-bred and graded Ayrshire cattle, 7 horses, 7 swine and 50 fowl. The yield of products each year is 1,000



S. W. CHRISTIE AND HIS HOME

bushels grain, 40 tons hay, 80 tons corn, 250 bushels potatoes, with fruit and vegetables for own use.

Mr. Christie has had a life's experience of farming. He sends a daily average of 350 pounds of milk to the Burn Brae Factory, and has been a patron of the Cheese Board for the past twenty-one years.

He was an exhibitor and prize winner at the Williamstown fair on young cattle.

ALEX. CLARK



ALEX. CLARK,  
PROPRIETOR GLENDALE CHEESE FACTORY

ALEX. CLARK is the owner and manufacturer of the Glendale Factory, perhaps the largest factory, in point of production, on the entire Cornwall Cheese Board. It is located just one mile south of the town of Williamstown, West  $\frac{1}{2}$  Lot 5, Second Concession, S. R. R., Charlottenburg Township. He also owns a 100-acre farm which he leases.

Mr. Clark, who is thirty-eight years of age, is the son of Samuel Clark. His mother's name was Jane Black. He married Mary Bell and is the father of one son. In religion he is a Presbyterian, in politics a Liberal, and of Scotch-Irish descent.

This factory, during the 1918 season, produced about 212,000 pounds of cheese, which represents approximately 2,228,600 pounds of milk.

Mr. Clark's career in the cheese business is an interesting one. He started serving his apprenticeship at Glen Gordon in 1895, working there 2 $\frac{1}{2}$  years. From there he went to North Lancaster and thence to Edgar's Corners, 1899-1900. The following year he spent in British Columbia. The next three years Mr. Clark was manufacturing in the St. Charles Factory, Huntingdon County, Que., and also was for a season at the Bridge End Factory as maker. He was two years at the Glengarry Creams Factory, Glenbrook, 1906-7-8.

Our subject rented the Glendale factory in 1908 and purchased it in the fall of the same year. He started at that time with an output of 45 cheese a week and since his purchasing the factory the production has increased by leaps and bounds until it now reaches the splendid total of 113 cheese a week during the flow. There are 58 patrons delivering milk at the factory.

Much of Mr. Clark's success is due to his indomitable perseverance and pluck and his superior ability as a cheese maker. Mrs. Clark is not only his chief help-mate in life but also in the cheese factory and their united efforts have had much to do with placing their factory at the top of the Cheese Board list.

L. H. CLARK



L. H. CLARK

NO article of personal attire conduces to comfort and appearance so much as a well-fitting pair of shoes, and no branch of trade is of greater importance. Hence the necessity that those engaged in the providing of foot-wear should be men of experience and practical ability.

L. H. Clark has devoted a great many years looking after the human understanding, and at present enjoys the distinction of possessing the largest and most modern shoe shop in Cornwall, exclusively devoted to boots and shoes, and second to none in Eastern Ontario in appearance. The needs of the public are given every attention by the proprietor and his efficient staff.

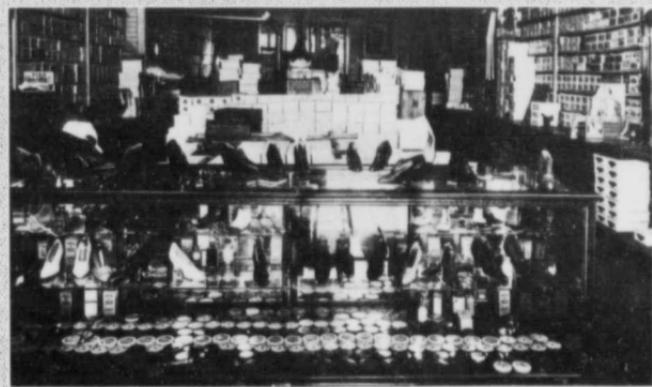
Mr. Clark was born in the South Branch, Cornwall Township, nursery of many of the ablest men in Canada in all walks of life, and is a son of the late Benjamin Clark. His shrewd

native ability soon developed into keen business aggressiveness, and he developed a splendid example of one of Cornwall's prosperous business men.

Mr. Clark's stock is such as would be expected from so well-appointed a store and includes everything that can appeal to the taste or fancy of the most exacting man or woman. Mr. Clark is a prudent buyer and eminently qualified by years of experience to be a competent judge of the needs of the public. He knows what to buy, how to buy, and when to buy. He has the exclusive agencies for many of the most well-known and celebrated makes of shoes.

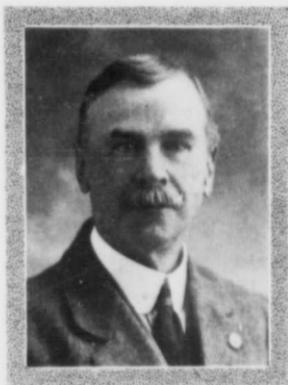
While handling all the finest grades of men's, women's and children's footwear, he also keeps medium grades. Trunks, valises, suit cases and kindred goods are a feature of the stock, and at all prices.

Mr. Clark's business has been built up on sound principles, selling reasonably and invariably giving satisfaction. He has never betrayed the confidence of a customer and never will. This is the secret of his success.



INTERIOR VIEW L. H. CLARK'S SHOE STORE

GEORGE ELLIS CLARK



GEORGE ELLIS CLARK

GEORGE E. CLARK was born June 19, 1863, and has been engaged in practical farming all his life. He owns and personally operates the splendid 168-acre farm, located Lots 1 and 2, Sixth Concession, Indian Lands, Charlottenburg Township, Glengarry.

Mr. Clark's farm yields annually 1,000 bushels of grain, 90 tons of hay, 175 tons of corn and 200 bushels of potatoes. Thirty-eight head of cattle, 5 horses, 12 swine and a large number of fowl constitute the livestock equipment of the farm. A fine sugar bush is located on the property.

Mr. Clark has been a member of the Cheese Board since its formation, twenty-one years ago, and is a patron of the Glen Factory, where he delivers an average of 500 pounds of milk daily during the season.

Our subject has been active in the political life of Glengarry for many years, having served as Township Councillor, Deputy Reeve and Reeve, and was elected



HOME OF GEORGE E. CLARK

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

to the position of warden of the United Counties during that time. It is said of him that no more capable or popular official ever occupied these important positions.

Mr. Clark was instrumental in forming the Martintown Farmers' Club, of which he is now President. This club has a large membership and deals with many questions vital to the welfare of the community.

Mr. Clark's father was John Clark, and his mother's maiden name Catherine Cline. He married Christie McMartin, and is the father of two sons and two daughters. He is a Presbyterian in religion, an Independent in politics and of Scotch descent. Mr. Clark is generally recognized as one of the substantial and progressive farmers of Glengarry.



BARNs OF GEORGE E. CLARK

GUY CARLETON COLQUHOUN.

GUY CARLETON COLQUHOUN was born seventy-three years ago on the old homestead known as the Gilmour Hill Farm, Indian Lands, Cornwall Township, where he is at present living. The Gilmour Hill Farm is a splendid one comprising 168 acres well stocked and under cultivation, which is at present under lease.

The name Colquhoun is one of the oldest and finest in the community, being associated with stirring times in the early pioneer days, and always closely connected with the upbuilding of Cornwall and vicinity.

Mr. Colquhoun has seen much of the world and although now retired his reminiscences of his prospecting and mining days in Virginia City, Gold Hill, and Silver City, in 1860, during the boom times in Nevada, are intensely interesting.

Our subject is a veteran of the Fenian Ra'ld, serving as a private in the Corn-



G. C. COLQUHOUN AND HIS HOME

wall Mounted Patrol in 1870 for which he was given and still shows with some degree of pride a bronze medal. In consideration of his services on that occasion, he was granted 162 acres of land in Northern Ontario, along the line of the Temiskaming and Ontario Railway.

Mr. Colquhoun has for some years acted as Justice of the Peace, having been appointed to that position by the late Premier J. P. Whitney.

Colquhoun's Island, just east of Cornwall, in the St. Lawrence River, was named for Robert Colquhoun, Mr. Colquhoun's grandfather, who acted as Government Agent for the Iroquois Indians, then located on the Indian Lands, St. Regis and Dundee, Que.

Mr. Colquhoun's father's name was Sutherland Colquhoun, and his mother was Frances French. He is a Presbyterian in religion, a Conservative in politics, and of Scotch descent.

### WILLIAM COLQUHOUN



THE LATE WM. COLQUHOUN

WILLIAM COLQUHOUN, ex-M.P.P., Cornwall, was born December 23rd, 1814, at Charlottenburg, Glengarry Co., Ont. He was a student of the Cornwall Grammar School during the years 1825-26, and at the age of thirteen commenced a mercantile life in Montreal. He was afterwards in business at Dickinson's Landing, where, in 1841, he was appointed first postmaster, and was also first treasurer of Osnabruck Township. In 1855, he was made warden of the United Counties of Stormont, Dundas and Glengarry. In 1867, he was elected for the County of Stormont, for the first legislature of Ontario, and in 1871

was again returned. In 1876, he removed to Cornwall, where, in 1878, he was elected president of the Conservative Association. In 1879, he was a member of the Municipal Council, and during the years 1881, 1882 and 1883, filled the mayor's chair. He was also president of the Electric Light and Gas Company of the town, a Justice of the Peace, etc., etc. In religion, Mr. Colquhoun was a Presbyterian. In 1852, he married Hester Bailey, of Iroquois, Ont. One daughter survives him. Mr. Colquhoun died on September 2nd, 1898.

### HERBERT COOPER

**H**ERBERT COOPER is proprietor and owner of the Glencoe Cheese Factory at Bonville. He is thirty years of age and is the son of Mr. and Mrs. William Cooper. He married Grace Cain and is the father of two sons. He is an Anglican in religion, a Liberal in politics and a Canadian.

Mr. Cooper farmed with his father until he was sixteen years of age when he started into the cheese business at the White Rose Factory, then operated by James Tobin. He remained at this factory for two years, leaving to go to the McGillivrays Bridge Factory where he worked for three years.

Leaving this factory he acted as assistant to S. G. Lawson for one year at the



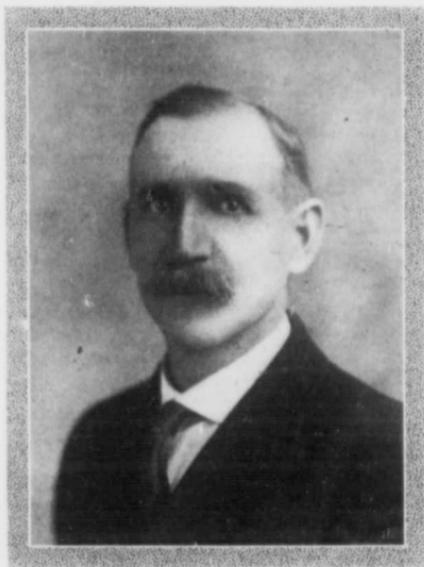
HOME OF HERBERT COOPER

Black River Factory, and was then engaged by W. O. Wert of Avonmore for one year.

Mr. Cooper's next move was to Bonville where he worked for J. S. Myers for three years when he purchased this factory three years ago. Mr. Cooper has made a great success of his business since he purchased it, and his patrons have grown rapidly in number until now he has one of the largest factories on the Cornwall Cheese Board.

Mr. Cooper's proficient knowledge of the cheese making industry and his energy and application ensure for him a bright future in the dairying industry in this district.

NATHAN COPELAND



NATHAN COPELAND

**N**ATHAN COPELAND, the popular former Reeve of Cornwall Township, was born at Eamer's Corners, forty-six years ago. He now owns and operates Grey's Creek farm, the large 200-acre farm on the East Front Road, part of which is in Glengarry County and part in the County of Stormont. He has served many years as County councillor.

He has been a patron of the Glen Walter Cheese Factory for many years but has disposed of most of his large herd of over 60 cattle. He has one of the largest droves of Shropshire sheep in this vicinity numbering over a half hundred.

Mr. Copeland has been farming for upwards of thirty years, and his splendidly cultivated farm annually yields large crops of grain and hay. He has been a consistent prize winner at the Cornwall Fair.

Mr. Copeland's father's name was John Copeland and his mother Mary Ann Tait. His wife's name was Emma Gardner. He has three sons and one daughter living. His oldest son, John, lost a leg at the battle of the Somme and another son, Newell, was at the front in France. Mr. Copeland is particularly proud of his sons for the part they have taken in the war.

Mr. Copeland is a Presbyterian in religion, a Liberal in politics and of Scotch descent. He is generally recognized as one of the influential farmers of the community.

CORNWALL'S EAST END GARAGE

CORNWALL'S newest and most up-to-date garage, the East End Garage, Joseph Ledue, proprietor, is located at the corner of Gloucester and Water streets. Mr. Ledue is said to be the most experienced automobile repair expert in Cornwall. He accepts and satisfactorily finishes automobile jobs that other repair men refuse to tackle. He knows and understands an automobile as a watchmaker does a watch. Every part is an open book to him. He can, by looking at a car instantly tell what ails it.

Mr. Ledue has just started his garage and repair shop but in doing so he is looking forward to big things — looking ahead to when the new Provincial Highway carrying its thousands of automobile tourists will pass close to his doors. For motorists arriving in Cornwall from the East, or departing from the West, his garage is the first and the last call. It is a good venture and bound to succeed. Even now he is kept busy with his skilled staff and is making many new customers by his speedy and satisfactory workmanship and courteous treatment.



EXTERIOR VIEW EAST END GARAGE

Mr. Ledue also specializes on painting cars, and a splendid illustration of the artistic work done by him is that of E. O. Poirier's car, for this work he uses Crown and Anchor paint for which Mr. Poirier is sole agent.

This garage guarantees to do repair work 100% cheaper than any garage in Cornwall. This is a big order but they are prepared to fill it, and give satisfaction.

All automobile accessories, tires, etc., etc., are always kept in stock, and a good stand for washing cars is a special feature of garage equipment. Automobilists should not forget Mr. Ledue and the East End Garage.

Mr. Ledue intends shortly installing an acetylene welding machine for repairing breakages on automobile frames. Mr. Ledue understands perfectly the operation of this machine through long experience.

When the new Provincial Highway is built the East End Garage will move to Brennans Corners to be in close proximity to the big tourist travel.

# The Bank of Nova Scotia

WITH WHICH IS UNITED

# The Bank of Ottawa

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In the past the Bank of Ottawa, with branches at Avonmore, Martintown, and Moose Creek in the Cornwall Cheese and Butter Board district, and at such other adjacent points as Alexandria, Maxville, and Morrisburg—in fact all through Eastern Ontario—has contributed its share of service, and service is really what counts, to the dairying industry, and to the farming community in general.

By uniting with the Bank of Nova Scotia, this Bank is now one of the foremost institutions in the country. The Bank of Nova Scotia, founded 87 years ago, has the necessary experience, and offers every encouragement, consistent with sound banking principles, to its customers, farmer and business man alike.

With its capital of \$9,700,000, reserve of \$18,000,000, and assets of \$220,000,000, together with its 254 branches in Canada, 34 branches at other points in America, and correspondents in many parts of the world, the Bank of Nova Scotia, is in a position second to none in regard to the service it can offer.

The Savings Department of this progressive Bank has proven a valuable asset to the country, and you are invited to participate in this form of Conservation of Resources by opening an account at the nearest branch, where every courtesy will be shown you. The same painstaking attention will be given to all depositors whether the account be large or small.



CORNWALL MOTOR SALES CO., A. C. ROBERTSON, PROPRIETOR

### THE CORNWALL MOTOR SALES COMPANY



A. C. ROBERTSON

**T**he Cornwall Motor Sales Company, Studebaker and Chevrolet Automobile Truck and Tractor Dealers of Cornwall, Ont., is one of the new business concerns lately launched in Cornwall. Mr. A. C. Robertson, one of the most energetic and progressive of the younger business men of Cornwall is the organizer and head of the Cornwall Motor Sales Company. Mr. Robertson was formerly engaged in the automobile business independently, having started on March 1st, 1913.

The Cornwall Motor Sales Company proposes going into business permanently and in a big way. Their progressive ideas are indicated by the fact that they have practically completed plans for the erection of a new and up-to-date garage near the corner of Pitt and Second Streets. They have been guided in this decision by two practical reasons, first, the ever-increasing growth in the automobile business, and second, the prospective advent of the new Provincial highway which will, when built, pass directly in front of their door on Second street and be the main automobile artery between Montreal and Toronto.

The Case Tractor Agency is a recent edition to the other lines carried by the Cornwall Motor Sales Company. Mr. Robertson gives it as his opinion that the tractor for general utility purposes on the farm will eventually supplant the horse and he is anticipating the prospective demand in this respect by carrying a superior type of tractor in the Case.

Essentially an optimist and a booster, Mr. Robertson typifies to a remarkable degree the success in business that may be attained by shrewd native ability and the will to succeed. And Mr. Robertson has succeeded, and it goes without saying will make a success of the Cornwall Motor Sales Company. Although established but a few years in business he has met with unusual success. He is and has been an ardent advocate of good roads, and has taken an active and untiring part in the movement espousing Cornwall's case for good roads and in placing Cornwall's claims before both the Ontario and Federal Governments.

The Cornwall Motor Sales Company's salesrooms, among the most spacious and best equipped in Eastern Ontario, are located at 148 Pitt Street, between Second and Third streets. The present garage is on Third street just off Pitt St.

The Cornwall Motor Sales Company always carries on hand one of the largest stocks of parts, accessories, tires, etc., etc., in Eastern Ontario. Efficient and reliable service is the motto of the Cornwall Motor Sales Service Station.

THE COULTHART CHEESE BOX MANUFACTURING COMPANY



D. COULTHART,  
PROPRIETOR COULTHART CHEESE BOX COMPANY

THE Coulthart Cheese Box Manufacturing Company, of Monklands, Ontario, was founded in 1890 by Jonah Coulthart, grandfather of the present owner and manager, David I. Coulthart, at Northfield.

J. B. Coulthart, father of Mr. David Coulthart, was the efficient manager at both the Northfield and Monkland factories. In 1914 J. B. Coulthart died, and his son became the manager, which position he now occupies.

Under his skillful management the business has prospered and expanded, and today Mr. Coulthart states that the supply is unequal to the demand.



RESIDENCE OF J. B. COULTHART, MONKLANDS

The Coulthart Cheese Box Manufacturing Company is one of the largest in Canada, supplying boxes to about forty large factories on the Cornwall, Alexandria and Finch Cheese Boards.

A staff of ten hands are constantly employed for six months of the year in supplying the trade. The output of boxes annually is over 60,000.

Cheese box accessories such as lumber and veneer are manufactured in the factory. The Coultharts, by honesty, integrity and good workmanship, have built up this large and lucrative business, which promises to grow still larger as the cheese business expands.



J. B. COULTHART CHEESE BOX MANUFACTURING PLANT AND GROUP OF EMPLOYEES,  
MONKLANDS

Mr. Coulthart is thirty-seven years of age, and a widower. He is the father of two sons. In religion he is a Protestant, in politics a Conservative, and his nationality is Canadian.

The Coulthart Cheese Box Manufacturing Company property is ideally located on the Canadian Pacific Railway. The Company owns several acres to the East of Monklands and employs a staff of skilled mechanics who are paid excellent wages.

### HUGH ARTHUR CRAIG

**H**UGH ARTHUR CRAIG, who is forty-three years of age, is the son of the late Charles Wesley Craig. He has one son. His wife was Agnes Eva Palmer. He is a Canadian of Scotch descent, a Protestant and a Unionist.

His farm, consisting of 100 acres of splendid land, is situated East  $\frac{1}{2}$  Lot 10, First Concession Front, Charlottenburg Township, Glengarry County. It has a stock of 35 cattle, 4 horses, 12 swine and 80 fowl, and produces, annually, 700 bushels grain, 40 tons hay, 150 bushels potatoes, 35 barrels apples, also 5 acres corn and  $1\frac{1}{2}$  acres vegetables. There is also a large sugar bush of over 1,200 maple trees.



H. A. CRAIG, HIS HOME AND FARM BUILDINGS

Mr. Craig has been farming all his life. His daily average of milk, which he delivers to the Royal Factory, is 400 pounds. He has been a patron of the Cheese Board since its formation. He is also salesman on the Board for the Royal Factory.

Our subject has been a member of the Township Council for several years, and is a Director of the Williamstown Fair. He is member of the Managing Board of the Salem Presbyterian Church, and a representative elder for a past number of years.

## ROBERT J. CRAIG.

**R**OBERT J. CRAIG, one of the best-known and popular residents of the East Front, is sixty-four years of age and was born in Glen Walter where he now resides.

Mr. Craig is the owner of several large farms in the vicinity of Glen Walter, one of which is the Stone House Point farm, on which is located the historic stone house known all over Eastern Ontario as a landmark of early days. The history of this old house, situated on the shores of the St. Lawrence River, dates back over one hundred years and is shrouded in a glamour of romance.

The farm occupied and operated by Mr. Craig is a splendid one and yields 900 bushels of grain and 130 tons of hay annually, besides 116 tons of corn, an acre of potatoes and turnips. There is a fine orchard of 50 trees of all varieties of apples. The farm is well stocked with 27 cattle, 17 yearling and two-year olds, besides 6 horses, 12 swine and a large number of fowl.



R. J. CRAIG AND HIS RESIDENCE

Mr. Craig retired from active contracting—in which he has had a wide experience—some time ago, and has been farming for the past ten years. In 1917, the total number of pounds of milk drawn to the Cornwall City Dairy from his farm was 175,500 and 5,967 pounds of fat. Some of his individual cows gave 11,900 pounds of milk and 388 pounds of fat. Mr. Craig has been for ten years a patron of the Cornwall Cheese and Butter Board.

Mr. Craig's residence and barns are among the finest on the Cornwall East Front. Both are electrically lighted throughout, power being generated by a local power plant.

Mr. Craig's father's name was John Craig and his mother was Mary Wesley. He married Anna Alberta Ferguson. There are four sons and three daughters. He is a Presbyterian in religion, a Conservative in politics, and of Scotch descent.

THOMAS R. CRAIG

THOMAS R. CRAIG, who recently purchased outright the building, property, business and good-will of the old-established firm of C. W. Cresswell, Martintown, is forty-one years of age and recognized as one of the most progressive merchants in the County of Glengarry. Mr. Craig proposes carrying a full stock of general merchandise and has made many modern improvements to his new place of business. As the name of Cresswell is universally known and respected, and Mr. Craig is bound to prove a worthy successor, his future business is assured a splendid success. Mr. Craig also purchased the handsome three-story frame dwelling formerly owned by William Irvine. He has established a Delco lighting plant in both house and store.

Although still a young man, the career of Mr. Craig is an interesting one. He has been a resident of Martintown since 1901, opening a barber shop there after having served an apprenticeship in that business in New York City. In 1905 he opened a livery stable in connection with his barber shop, starting with one



THOS. R. CRAIG AND HIS STORE, MARTINTOWN

horse and rig and having a complete livery equipment for eight horses at the end of the first year.

In 1911 he disposed of this business and bought out B. Warner's bake shop at the corner of Dundas and Grant Streets, operating this business successfully until the present time. Mr. Craig's baking establishment was the first word in bakery completeness and equipment in every department. It was fitted with all modern baking appliances and his 350 customers covered an area of over twelve miles in all directions.

Starting with the manufacture of eighteen bags of flour into bread per week in 1911, he in four years reached the splendid total of over eighty bags. A Delco lighting plant was one of the features of his bakery.

Mr. Craig's father's name was Chas. W. Craig, and his mother's maiden name was Helen Anne Snider. He married Catherine Ida McFarlane, and is the father of two daughters. In religion he is a Presbyterian, in politics a Conservative, and is a Scotch-Canadian.

### AMOS A. CRITES

**A**MOS A. CRITES was born near Aultsville, Ont., November 21st, 1880. His parents were Amos Crites and Mary A. Myers, and his wife's maiden name was Lillis M. Rutley, by whom he has one son and one daughter. He is a Canadian by birth, an Anglican and a Conservative.

His farm of 75 acres is situated West  $\frac{3}{4}$  Lot 30, Second Concession, Osna-bruck Township. The live stock are as follows: 20 cattle, 3 horses, 10 swine, and



AMOS A. CRITES, HIS HOME AND BARN

50 fowl while the annual products are: 600 bushels grain, 30 tons hay, 6 acres corn, 50 bushels potatoes, including  $\frac{1}{2}$  acre fruit, and garden products for own use.

Mr. Crites is a breeder of pure Holstein cattle. He has been eleven years in the occupation of farming, and a patron of the Cheese Board for the same time. His daily average of milk sent to the Wales Factory is 250 pounds.

Mr. Crites' great grandfathers, on both sides, came to this country as U. E. Loyalists.

ALBERT CURRIER



HOME OF THE LATE ALBERT CURRIER

**A**LBERT CURRIER was sixty-seven years of age and the son of the late Paul Currier. His wife's maiden name was Harriet St. John, by whom he had eight sons and five daughters. He was Canadian of French descent, a Roman Catholic in religion and a Conservative in politics.



ALBERT CURRIER (deceased) AND HIS WIFE

Mr. Currier owned and operated 100 acres of splendid farm land located West  $\frac{1}{2}$  Lot 8, First Concession Front, Charlottenburg Township, Gleggery County. He carried a stock of 33 head of cattle, 6 horses, 2 swine, and 40 fowl. His farm produced in one average year 500 bushels grain, 55 tons hay, 200 bushels potatoes, 6 acres corn, including vegetables and fruit for domestic purposes. He also owned quite an extensive sugar bush, being able to tap about 800 trees.

Our subject followed the occupation of farming throughout his lifetime. He had been a patron of the Cheese Board for twenty-one years. His daily delivery to the Royal Factory was 300 pounds of milk, on the average.

HORATIO DOW

**H**ORATIO DOW, aged fifty years, is the son of Mr. and Mrs. Francis X. Dow. His wife was Lucy Taillon; he has three sons and five daughters.

He is of Irish and French descent, a Catholic in religion and an Independent in politics.

His farm, consisting of 150 acres, situated Part Lots 9 and 10, Fourth Concession, Cornwall Township, has a live stock equipment comprised of 30 graded Holstein cattle, 5 horses, 20 swine and 100 fowl. Its yield, during an average year,



HORATIO DOW AND HIS FARM BUILDINGS

is 900 bushels grain, 100 tons hay, 120 tons corn, 200 bushels potatoes. Mr. Dow is also a bee-keeper, having at present 8 colonies of bees.

Mr. Dow's entire life has been spent in the occupation of farming. He has also been a patron of the Cheese Board for twenty-one years—ever since it was organized. He delivers daily 550 pounds of milk to the St. Andrews Factory.

Our subject has been three years in the Township Council, the third, 1916, acting as Deputy Reeve. Mr. Dow is again, this year, Deputy Reeve of Cornwall Township. He is one of the most popular farmers in this district.

DUNKIN & IRWIN



THOS. R. DUNKIN

DUNKIN & IRWIN are Cornwall's largest grocers. This firm operates two splendid, up-to-date stores, one located in the Colquhoun Block and the other in the Glengarry Block, Pitt Street. The firm is composed of Thomas R. Dunkin and G. Allan Irwin, both well known as being among the popular and progressive younger business men in Cornwall.

Dunkin's Grocery Store has been known to residents of the Three United Counties for many years, it having been founded by Wm. H. Dunkin, father of Thos. R. Dunkin, in 1876. It is the oldest established Grocery Store in Corn-

wall, and Wm. H. Dunkin always enjoyed the reputation of being the soul of honour in his business dealings. His son "Tom" as he is familiarly known to the trade, possesses the keen business judgment and integrity of his father.

Thomas R. Dunkin took over the business from his father, Nov. 22nd, 1909, and has made a remarkable success of his venture since assuming control. This success was greatly augmented when Dunkin & Irwin formed a partnership in October, 1913. Mr. Irwin is equally as popular as Mr. Dunkin.

In January 1st last the business of the new firm had increased to such proportions that it was considered good business policy to open up a second store and for this purpose the grocery business of D. J. Gillies was purchased. That this move was warranted is shown by the fact that business has practically doubled since their new departure.

Dunkin & Irwin specialize in only high-class goods, the lower store featuring the finest brands of teas and coffees and the upper one all kinds of fruits in season. Mr. Dunkin who presides over the lower store claims that customers come to this store exclusively for teas and coffees.



G. ALLAN IRWIN

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



LOWER STORE DUNKIN AND IRWIN, THOS. R. DUNKIN, PROPRIETOR

The upper store, presided over by Mr. Irwin has adopted a "cash and carry system" which has been a marked success.

An efficient staff of clerks in both stores has had not a little to do with the thousands of pleased customers whom they serve. Both Mr. Dunkin and Mr. Irwin have adopted the slogan of "Cleanliness and Service" in carrying on their large business. Candies and cigars are a side line which has attracted much of the particular trade to Dunkin's & Irwins.



UPPER STORE DUNKIN AND IRWIN, G. ALLAN IRWIN, PROPRIETOR

GEORGE H. EASTMAN



GEORGE H. EASTMAN AND SONS

GEORGE H. EASTMAN was born November 5th, 1876, on the farm which he now operates, located West  $\frac{1}{2}$ , Centre Part, Lot 12, Third Concession, Cornwall Township. His father's name was Charles Eastman and his mother was Caroline J. Alguire. His wife's maiden name was Phoebe A. C. Alguire. He is the father of two sons and one daughter. In religion he is a Protestant and in politics a Conservative.

Mr. Eastman is a patron of the Farmer's Lea Cheese Factory and a member of the Cornwall Cheese Board. He delivers a daily average of 150 pounds of milk to the factory during the

season. Seven cows, 3 horses and a large number of fowl comprise the live-stock equipment of the farm. Mr. Eastman's farm yields yearly 400 bushels of grain, 20 tons of hay, 1,200 bushels of potatoes and 3 acres of vegetables. He also owns a splendid orchard.

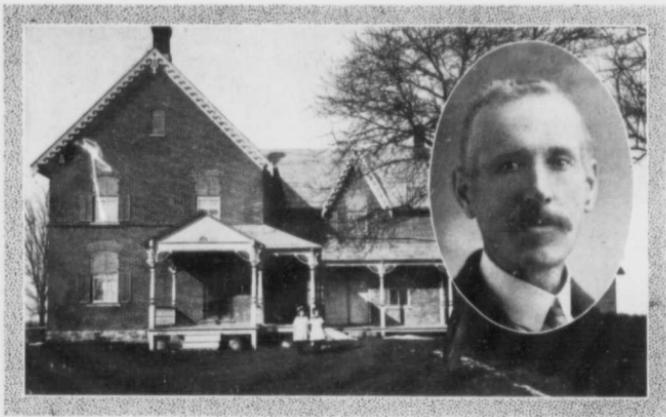
Mr. Eastman, however, specializes in growing winter vegetables, and the tables of many of the leading families of Cornwall are kept supplied with choice vegetables of all kinds. An original device of his for winter use in the carrying of vegetables to Cornwall in a covered sleigh heated by a stove which protects the vegetables from frost-bite and insures their reaching the market in excellent condition.

Mr. Eastman has been a regular prize winner at the Cornwall Fair for many years in butter, fruit and vegetable exhibits. His two sons assist him in the running of his market gardening. Mr. Eastman takes special pride in his pure-bred Holstein cattle.

W. H. EMPEY

W. H. EMPEY was born at Mille Roches, Ont., August 22nd, 1864. He is the son of S. J. Empey (deceased), while his mother was Margaret Armstrong. He has a family of four daughters, his wife's maiden name being E. Vallance. He is a Canadian, an Anglican and a Conservative.

His farm, Lot 12, Third Concession, Osnabruck Township, comprising 200 acres of excellent land, is stocked with 30 cattle, 6 horses, 16 swine and 80 fowl,



W. H. EMPEY AND HIS HOME

and produces annually 1,000 bushels grain, 75 tons hay, 5 acres corn, 1 acre fruit, 75 bushels potatoes. There is also a sugar bush on the farm from which 100 gallons of syrup is made in a season.

Mr. Empey has spent all his life farming, and has been a patron of the Cheese Board since its organization. He delivers daily 300 pounds of milk to the Lunenburg Factory.

Mr. Empey's grandfather settled on the above farm as a U. E. Loyalist, having come from Philadelphia, Pa.

ESTABLISHED 1864

# THE MERCHANTS BANK of CANADA

Total Deposits Sept. 1918

\$126,000,000

Total Assets Sept. 1918

\$159,000,000

## SUCCESS or FAILURE?

Many men will say that they want to be successful;  
but they are not willing to "pay the price"

*What is the "PRICE"?*

## SAVE YOUR MONEY

Nxst to your Kinfolks, Money is the best friend  
you have on earth. Take good care of it. Spend  
less than your income each month and put your  
savings in THE MERCHANTS BANK.

## \$100 OPENS AN ACCOUNT

TEACH YOUR CHILDREN TO SAVE BY OPENING AN ACCOUNT FOR  
EACH ONE AND ENCOURAGE THEM TO ADD TO IT  
FROM TIME TO TIME

Williamstown Branch - D. CATTANACH, Manager  
Lancaster Branch - W. D. THOMAS, Manager

# The Royal Bank of Canada

INCORPORATED 1869

CAPITAL PAID-UP . . . . .	\$ 14,000,000
RESERVE FUNDS . . . . .	15,000,000
TOTAL ASSETS . . . . .	427,000,000

Head Office . . . . . MONTREAL



## Savings Bank Department

INTEREST ALLOWED ON DEPOSITS OF ONE DOLLAR AND  
UPWARDS AT HIGHEST CURRENT RATES,  
COMPOUNDED EVERY SIX MONTHS

ACCOUNTS OF FARMERS, DAIRYMEN, CHEESEMAKERS, ETC.,  
SOLICITED

You may open a joint account if you wish  
in your own name and another, so that  
one can operate it. Such accounts are  
often convenient, especially for husband  
and wife.

Farmers who propose having Sales should consult  
the Manager of this Bank. Sales Notes  
are supplied FREE of Charge

SERVICE      SECURITY      PROMPTNESS

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CORNWALL BRANCH:

**F. B. BROWNRIDGE, Manager**

J. A. FARLINGER



J. A. FARLINGER

J. A. FARLINGER is forty-three years old and is the son of Robert Farlinger and Emiline Loney. He was born on the 140-acre farm which he now operates, located Second Concession, Indian Lands, Charlottenburg Township, Glengarry County. He is a patron of the Farmer's Choice Cheese Factory, Tyotown.

A splendid herd of 40 cattle, 12 horses, 25 swine, and over 50 fowl, are a part of the livestock equipment of his farm. He is a successful breeder of pure-bred Clydes and Holstein cattle.

Mr. Farlinger is perhaps one of the largest growers of grain in the Tyotown District, producing over 1,000 bushels yearly. He grows over 100 tons of hay, 12 acres of corn, 100 bushels of potatoes and 25 barrels of assorted apples.

Our subject has been actively farming for upwards of twenty years, and for that period of time has been a patron of the Cornwall Cheese and Butter Board. The fact that he delivers an average of 700 pounds of milk daily to the Tyotown Factory, during the season, is proof of the quality of his cattle.

Mr. Farlinger married Catherine Jane Grant and is the father of three sons and one daughter. He is an Anglican in religion and a Conservative in politics. He is one of the most popular and prosperous farmers in Charlottenburg, and has served five years in the Township Council, one year acting as Deputy Reeve, and one year as Reeve.



BARN OF J. A. FARLINGER

**PATRICK V. FARRELL**

**P**ATRICK V. FARRELL, who owns and personally operates the splendid 200-acre farm located Part Lots 15 and 16, Seventh Concession, Cornwall Township, is forty-seven years of age and is the son of Dennis J. Farrell and Ellen Lorden, both deceased. He married Mary Margaret Maloney, and is the father of four sons and three daughters. In religion he is a Catholic, in politics an Independent, and of Irish descent.



P. V. FARRELL AND HIS HOME

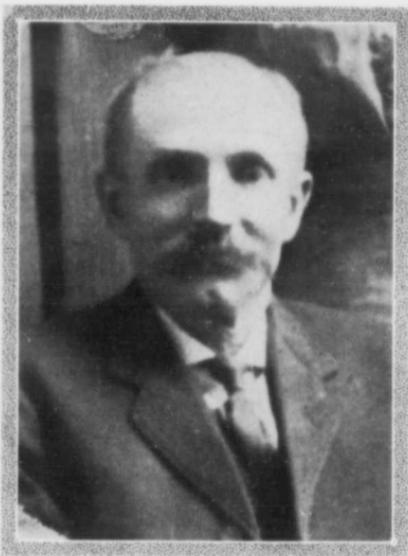
Mr. Farrell, who has been farming and lumbering all his life, has been a member of the Cornwall Cheese Board since its formation, and is a patron of the Black River Cheese Factory, where he delivers a daily average of 700 pounds of milk during the season. He manufactures 600 pounds of butter annually.

Nine hundred bushels of grain, 125 tons of hay and 200 bushels of potatoes is the fine annual harvest yield of his farm, besides 75 gallons of syrup.

Mr. Farrell owns a pure-bred herd of forty-three Holstein cattle, 7 horses, 23 swine and over a hundred fowl. He is regarded as one of the successful farmers of the community.

### FAWTHROP BROS.

**T**O succeed in the retail grocery business a man must have capital and experience. No one would dream of advising another to enter upon this line of business without these essentials. If a man came to you enquiring whether he should enter the retail grocery business, and told you first, that he was in poor health, very deaf, and not physically robust; secondly, that he had absolutely no experience of the retail grocery business, and was in fact a paper



A. FAWTHROP

maker by trade, never having sold anything across a counter or otherwise and never having wrapped a parcel; thirdly, that he had only a hundred and fifty dollars in hand, and a family of five to keep, would you advise him to start up a grocery business?

If he told you further that the location at which he proposed to establish his store was outside of the city limits, and a very considerable distance away from all retail buying centres of the city, what would you think of his plan? Suppose you knew that the street on which he proposed to locate was not even

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

a through street but a cul-de-sac leading nowhere, and that it would lead nowhere and never be a thoroughfare for twenty years to come, how would the idea of a store on that street strike you? Would you imagine that man would make a success of such a proposition? What would you think of the prophet who predicted that in less than twenty years that man in that very location would be carrying a \$50,000 stock, and doing business with a turnover of from \$90,000 to \$100,000 a year?

It is easy to prophecy after the event, but it can be announced here without fear of contradiction that this apparently impossible achievement has been accomplished. The city in which this fact was carried out was Cornwall, Ontario. The man who achieved it is A. Fawthrop, senior member of Fawthrop Bros., of Cornwall.



STORE OF FAWTHROP BROS., GENERAL MERCHANTS

Incredible as it may seem, Mr. Fawthrop started his business some eighteen years ago without capital, without experience, and in a location exactly as described, on a cul-de-sac street, and well outside of the city limits. His little place there was a wooden frame building only 16 ft. by 20 ft. He had a family of five to keep, and only \$150, in hand when he was compelled by ill-health to give up his employment as a paper-maker, and was thrown entirely upon his own resources. He was of a slight physique, and very deaf. But he had something that outweighs every other ingredient in the receipt of success — courage and common sense. Today he has a \$50,000 stock in his store, and the annual turnover of his retail grocery and dry goods business is worth \$90,000 to \$100,000. His stock-in-trade has out-grown his premises three times in the past eighteen years; it has succeeded in gradually ousting him and his family into living quarters away from

the store. It grew, and grew, and grew, until every room, every cellar, every garret, every corner and every cubby hole of the two large frame buildings which followed his first little store were filled with valuable merchandise. The two buildings were combined into one larger building still, with much extra store-room accomodation. The stock grew, and grew, and grew again until the premises are again crammed from cellar to garret with merchandise that keeps ever on the move from store to customer, and which is hourly insisting on more and more storage space.

In the story of Mr. Fawthrop's modest start in business for himself there is material for a three volume novel. His premises being away outside the city limits he had to secure some means of conveyance for his goods and himself in his efforts to develop business. He bought a horse for \$10.00, a delivery rig for \$6.00 and spent a further fortune of \$5.00 on harness. Thus he invested \$21.00 of his slender funds, and then to business.

He started out with only one ruling principle. Here it is in his own words: "I wanted to give satisfaction." His present patronage is proof that he has consistently done as he set out to do. The business of Fawthrop Bros. has been built up on quality and service.

First of all Mr. Fawthrop established for himself a reputation for supplying the best butter, eggs and cheese in his community. He specialized in butter and eggs. To this day he maintains that early reputation, and his method of buying cheese is an example of the thoughtful thoroughness which has continually characterized his business transactions.

Covering the country thoroughly with his horse and rig, Mr. Fawthrop came to know better than most men where to buy the high quality goods he desired for his customers at the best prices. He was able to give astonishingly good prices to his patrons.

"I went after the business and I tried to give satisfaction," he says in describing these early days. It was not all plain sailing. Business did not come dropping into his hands like ripe plums off a tree. He had to work hard and for long anxious hours.

"A month after I started out," Mr. Fawthrop says, "I would gladly have sold the whole business for ten cents if I could have found a buyer willing to give me that much for it."

But there was no buyer willing to make even a bona fide ten cent offer for Mr. Fawthrop's business and chances of success at that stage. All the experienced men were looking on his brave little venture as a thing too small to be taken seriously in any business sense, at best a pitiful struggle that must end soon in failure; some treated it as a joke.

But when even his own common sense was beginning to argue with him that his venture was too much for him, his indomitable courage held him grimly to his task, and the times of doubt and depression gradually gave place to periods of encouragement and expansion in a small way.

There is a woman behind all the great doings of man, whether they be good or evil, says an old proverb, and when any man is found to be making a success of

life you need never have to search far without discovering somewhere quietly present the woman who is inspiring him and helping him. While Mr. Fawthrop was out with his old horse and rig in the country buying butter, or in town selling his goods, there at home in the little 16 ft x 20 ft. store was his wife, the mother of his five children, serving customers, taking care of the stored goods, watching the eggs, the butter and the cheese stocks so that nothing was wasted, guarding her hus-



PERCY FAWTHROP

band's interests in every way with the fidelity of a Roman soldier and the wit of a woman who wants her children to have a chance in life.

Today the sons and the daughter of the Fawthrop family adore their mother, and proudly tell how she helped their father build up the splendid business which grew while they were also growing up.

By and by the butter and egg business and the business in small staple groceries began to gather momentum, and to swing along steadily of itself. Service and quality were winning their reward. Then customers recognizing that service and quality are inseparable from the name Fawthrop in business, began to ask for other lines of goods.

"I found out," said Mr. Fawthrop, "that a store away out in the suburbs as mine is, must stock a little of everything if it is to give the best satisfaction to its patrons at all times. The first new department I added after the groceries was a little dry goods. That was the first thing that people began to ask me for. And after that gradually department after department was added. Boots and shoes followed the beginnings in dry goods. I remember figuring that I might as well have a few boots and shoes in stock as I had a big family of my own all



ARTHUR FAWTHROP

wearing out shoe leather pretty fast. I realized that people would certainly require shoes sooner or later from me, and that in any case I could use up the small stock I planned buying in my own family if the worst came to the worst."

But boots and shoes proved a most satisfactory line with Mr. Fawthrop, and this line is today one for which his store is most favorably regarded in his district. Judging from the considerate attention paid customers by Mr. Fawthrop's sons, Percy and Arthur, the same strict adherence to the principle of service to which Mr. Fawthrop, sen., attributes his success, has passed from father to sons.

Mr. Fawthrop has always bought his cheese and sold it in a particular way.

In a cool compartment in the very heart of the building there is stored the seasons buying of cheese. He buys the first of the season's make, very best obtainable, two cheese at a time per week. These he numbers and puts away. As the season progresses he buys more cheese, sometimes four a week. He numbers these in sequence following the numbers of his first purchases and so on to the end of the season. In selling he simply begins to sell at the earliest numbers so that he has cheeses always ageing in cool storage, and his customers appreciate their quality.

When potatoes are precious as jewels, Mr. Fawthrop has a great cellar full of the best potatoes ever dug. He buys as he finds quality in the country, and his cellar is equipped with three or four chutes by which the spuds can be easily delivered. It is a fine, deep, decently lit, damp and frost proof cellar. The cellar accommodation was provided when the business began to outgrow its accommodation above ground. In one of the cellar vaults immense quantities of vinegar are stored, for the firm handles annually a very large business in vinegar. Great stocks of soap and similar heavy staples are equally well stored, but the feature of the system is not its ornamental appearance but its simple, practical serviceableness. The whole store is pre-eminently in the serviceable rather than the ornamental condition. Service is the first consideration as it always has been. It may mean a little more trouble to give splendid service in a store that is not yet modernized, but the Fawthrop's never have grudged trouble in their ambition to give satisfaction and service to their customers.

One extremely modern touch has been added to the store equipment in the past year. That is the automobile delivery. The good, old \$10.00 horse has gone the way of all horse-flesh and another horse has followed him. Now the Fawthrop Bros. run a new up-to-date automobile. The auto does a daily stunt in feature advertising for them, as they are great believers in the placarding of special lines on the wage after the manner of the modern city department store. With a select list of customers called upon at least twice a week regularly for orders, and with the old system of the carrying of special lines in the truck to fill orders that are given as the rounds are being made, the firm has no great need for advertising to the consumer at large at present except in the way indicated.

Goods of all classes specially suitable for Christmas are gathered in great variety and displayed in every inch of available space in the store. Such good value is given, and so much care is taken to insure the satisfaction of the customers that the sale has come to be looked upon as something on no account to be missed, and an event to be watched for and attended early.

The personnel of the firm is made up of A. Fawthrop, sr., the founder; Percy R. and A. W. Fawthrop, sons of A. Fawthrop, sr.

"Active Service" is a watchword with the Fawthrops, and so when the great war came on Clifford and Victor Fawthrop both younger sons of Mr. A. Fawthrop, sr., saw years of active service in Flanders. Altogether a splendid example of Canadian efficiency, persistence, and patriotism, for the Fawthrop family are all Canadian, though of English origin on the side of their paternal grandfather. That further splendid success is in front of them seems to go without saying.

ADAM C. FETTERLY, MAYOR OF CORNWALL, 1919-20



A. C. FETTERLY, MAYOR OF CORNWALL, 1919-23

**A**DAM C. FETTERLY, Mayor of Cornwall, was born July 10th, 1864, in Dundas County. He received his education at the Public Schools and the Morrisburg Collegiate Institute from which he graduated. He subsequently taught school in Dundas County for fifteen years. He was the pioneer teacher to introduce High School work in the Public Schools in that County.

Perhaps no better example of what perseverance, integrity, courage and the will to succeed could be afforded than in the case of Mr. Fetterly and this is shown in a brief glance at this sketch. Leaving his teaching profession he came to Cornwall in 1899 to accept the appointment of General Agent of the Mutual Life Assurance Company for the Counties of Stormont, Dundas and Glengarry. His contract reading that he should live in Cornwall.

Mr. Fetterly by hard, aggressive work and personal popularity succeeded in the twenty years he has resided here in developing the business of the Mutual Life until the annual business of the Company equals the total on the books of the Company at that time. The Mutual Life was twenty-eight years old when Mr. Fetterly assumed charge here. During the first six months of 1919, the Mutual Life showed an increase of 200%. The volume of business in this district was \$132,000, as compared with \$40,000 the corresponding six months of last year. A striking example of the appreciation of the farmers for this Company is shown by the fact that the largest individual policy holder in the Three Counties is a farmer holding a \$50,000 policy. Mr. Fetterly insured this risk. Mr. Fetterly claims, and his claims are verified, that once the Mutual Life business is introduced into a home, so satisfactory are the results, that all the inmates eligible for insurance ultimately become policy-holders. No Company has a better pleased clientele than the Mutual Life.

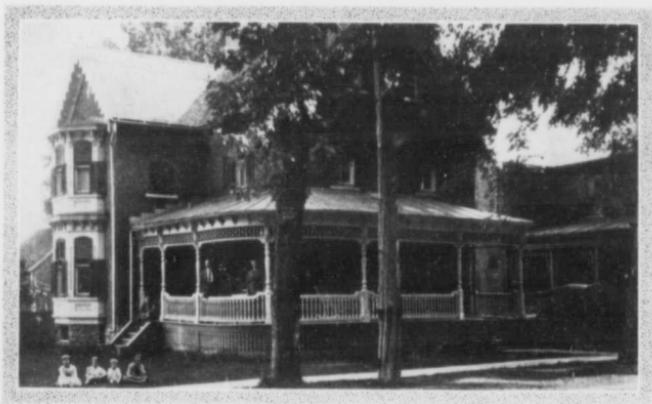
Mr. Fetterly has taken an active and important part in local politics having served as councillor for both the West and Centre Wards and now occupies the Mayor's Chair. He is the first insurance man to have ever occupied that position. His policy in municipal affairs has always been one of progress and this year while he has the co-operation of the citizens generally in his plans for Cornwall's advancement he has been opposed by an unfriendly council. His regime as Mayor has started Cornwall on an era of development and prosperity which have earned for him the title of "The best Mayor Cornwall ever had." Mr. Fetterly neglects

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

his own business to look after that of the town. In Federal politics Mr. Fetterly is a strong supporter of the Union Government.

Three sons of Mr. Fetterly served with distinction at the front during the great war, all coming safely through. The eldest, Grant, however, was a victim of influenza while on his way home and died in England while awaiting transportation.

Mr. Fetterly is well and favorably known throughout the Three Counties because of his large insurance business and his position as Official Provincial Issuer of Automobile Licenses. He has been Secretary-Treasurer of the Cornwall Agricultural Society for three years. He has been Treasurer of the Cornwall Automobile Club since it was organized and it was as a result of his influence that the club members visited the New York State Highways. This trip lent the first direct impetus to the "Good Roads" scheme locally. It was Mr. Fetterly who was responsible for a resolution being carried by the Cornwall Board of Trade and Cornwall Town Council memorializing both the Federal and Provincial Gov-



RESIDENCE OF MAYOR A. C. FETTERLY

ernments to start work on the Provincial Highways through Cornwall and vicinity. This action on the part of the local bodies resulted in the Montreal Board of Trade taking similar action in which it emphasized the importance of the two provinces being joined by good roads. Mr. Fetterly has been called "The father of the good road movement," locally.

In sport, Mr. Fetterly has always taken an active part and this year the Cornwall Lacrosse Executive unanimously elected him President of their Association and gave him a free hand in directing the affairs of the Club. That he has made a grand success of this venture is shown by the standing of the local club.

He was very active in war time activities and in planning suitable peace celebrations since the cessation of hostilities.

Mr. Fetterly is always in the forefront in boosting any and every movement that has for its object the advancement of the Town of Cornwall and vicinity.

### GOWER FLEMING

**G**OWER FLEMING was born February 16, 1880, on the Post Road in Cornwall Township. He is the son of William Fleming and Matilda J. Gordon. He is unmarried. Mr. Fleming is an Anglican in religion, a Conservative in politics and a staunch Canadian. He has farmed all his life.

Mr. Fleming, whose 100-acre farm is located East  $\frac{1}{2}$  Lot 27, Sixth Concession,



RESIDENCE AND BARN OF GOWER FLEMING

Cornwall Township, specializes in the manufacture of butter, of which he produces over two tons annually.

A herd of 22 pure-bred Ayrshire cattle, 6 horses, 47 swine and a large number of fowl are a part of the farm stock.

His farm produces annually 1,400 bushels of grain, 100 tons of hay, 8 acres of corn and  $1\frac{1}{2}$  acres of potatoes. He has a large fruit orchard located on his property. Mr. Fleming is a capable and energetic farmer.

The photograph shows new home and barns of Mr. Fleming.

EUGENE FORTIN



EUGENE FORTIN,  
PROPRIETOR LILLY WHITE CHEESE FACTORY

**E**UGENE FORTIN is manufacturer and owner of the Lilly White Factory at Fortin's Corners, Charlottenburg Township, Glengarry County.

Mr. Fortin, who is thirty-five years of age, is regarded as one of the most proficient makers of cheese on the Cornwall Cheese Board.

Mr. Fortin has had a lengthy experience in cheese manufacturing, having started in the business eighteen years ago at Moose Creek as helper with Joseph Vance. He was in the North Branch Factory as manufacturer for seven years and from there came to Fortin's Corners, where he built the commodious and well-equipped Lilly

White Factory seven years ago. He lives in a part of the factory building and has operated this plant since with great success.

This factory has about thirty patrons, and has always boarded on the Cornwall Board. The number of pounds of cheese manufactured annually is near the 100,000 mark. The amount of milk during a season, delivered to the factory totals about 1,050,000 pounds, and the amount of money paid the patrons is approximately \$18,800.00. The manufacturer's pay is near the \$2,000 figure.

As a side line, Mr. Fortin devotes considerable time acting as agent for farm machinery and in this departure has gained considerable success. Although still a young man, Mr. Fortin has a bright future before him in the cheese manufacturing business.

Mr. Fortin has been the only successful Ontario exhibitor of cheese at the Sherbrooke Fair.

Mr. Fortin is the son of Mr. and Mrs. Frank Fortin. He married Mary Alice Rushford, and is the father of two sons and one daughter. In religion he is a Roman Catholic, in politics a Liberal, and a French-Canadian.

ALEX. J. FRASER

THE subject of this sketch is proprietor of "Fraser Point Stock Farm," and a breeder of Clydesdale horses, Pure Bred Holstein cattle, Shropshire sheep, and Berkshire swine.

The farm consists of about 200 acres. The barns are large and thoroughly modern and are situated on the banks of the St. Lawrence River, four miles from Lancaster and thirteen miles from Cornwall.

Mr. Fraser has been a patron of the Royal Cheese Factory and a member of the Cornwall Cheese and Butter Board for many years. He is a Unionist in politics, a Catholic in religion, and a Scotch-Canadian. Mr. Fraser is unmarried.

D. J. FRASER

D. J. FRASER was born on his farm, East  $\frac{1}{2}$  Lot 15, Fifth Concession, Cornwall Township, November 30th, 1854. He is the son of Mr. and Mrs. I. Fraser, and by his wife, M. A. Beatty, has three sons and six daughters. He is a Roman Catholic and a Liberal.

His farm of 100 acres carries a stock of 13 cattle, 3 horses, 20 swine and 60



D. J. FRASER AND HIS HOME

fowl and yields 500 bushels grain, 75 tons hay, 5 acres corn, 200 bushels potatoes, 200 bushels vegetables and some fruit.

Mr. Fraser has a sugar bush on his farm from which he makes about 150 gallons syrup during a season, while Mrs. Fraser sold \$186.00 worth of turkeys in one year.

Our subject has spent twenty-five years of his life on the farm and has been a patron of the Cheese Board for twenty-one years.

## POINTERS TO MILK PRODUCERS

By A. DOUGALD CAMERON

**C**OOL, sweet milk makes most and best cheese. Milk is one of the most valuable products of the Ontario farms, but it is also one of the most perishable. It deteriorates very rapidly if neglected.

The cows should be healthy and clean, and have plenty of good pasture. Colostrum—the first six or seven milkings—should not be sent to the factory. The stable should be clean, dry, and free from bad odors. The food should be clean, pure, sweet and wholesome. Cows giving milk should not be allowed to eat turnips or tops, mouldy meal, spoiled hay, or spoiled silage, cleanings from the horse stable, or anything which would tend to taint the milk.

Either rock or common salt should be accessible to the cows at all times. Plenty of pure water should be within easy reach of milking cows; foul or stagnant water is injurious.

Cows should be milked with clean, dry hands, after wiping the teats and udder with a damp cloth. Milk quietly, quickly, cleanly and thoroughly. The milk should be strained at once after milking, through a fine wire strainer, and also through two or three thicknesses of cheese cotton. The milk should not be strained in the stable or in impure surroundings. The milk should be removed from the stable or milking yard as soon as possible after milking, to a place protected from bad odors, dust, and direct rays of the sun. It should be cooled at once to a temperature of 65 degrees or under by setting the cans in tanks of cold water. After the milk is cooled to 65 degrees—and where Saturday night's milk and Sunday morning's milk is to be kept over until Monday morning, the cooling should be as low as 60 degrees in the hot weather. The cans may be covered with the lid and with a piece of damp, clean cotton.

If the milk be placed on a milk stand for some time before taking to the factory, the stand should be covered and boarded in on the sides, and the whole neatly painted white. White is the coolest color. Milk should be protected from the rays of the sun, from the dust, and from the rain water, and should be kept cool with ice or cold water.

The whey should be properly pasteurized at the factory. Sour whey destroys the tin and causes the can to rust. Rusty cans should not be used, as they cause bad flavors in the milk. If the whey be returned in the milk can, it should be emptied at once upon its arrival at the farm, and the can thoroughly washed and scalded and aired in the sunshine as soon as possible.

Do not use wooden or galvanized pails. Discard or have retinned all rusty pails, cans or stirring utensils.

Milk cans and pails should be washed with a brush and lukewarm water, in which a little sal soda or some other washing powder has been dissolved, then scalded and placed on their sides in the sun.

Do not use a cloth to either wash or wipe utensils.

The two main points in caring for milk are to have everything clean, and to cool (especially the night's milk) as rapidly as possible to a temperature of 65 degrees, and lower if possible.

ALEX. A. GADBOIS

ALEX. A. GADBOIS is proprietor of the 75-acre Hillview Farm, located Lot 15, Second Concession, Indian Lands, Charlottenburg Township, Glengarry County.

Mr. Gadbois has been a patron of the Farmers' Choice Cheese Factory for eighteen years, and he delivers to this factory daily, during the season, an average of 300 pounds of milk. He produces 200 pounds of butter annually.



ALEX. A. GADBOIS AND HIS HOME

Mr. Gadbois has a well-stocked farm of 30 cattle, 5 horses, 12 swine and over 50 fowl. His farm yields annually 300 bushels of grain, 60 tons of hay, 3 acres of corn, 150 bushels of potatoes and a large quantity of apples.

Mr. Gadbois, who is recognized as one of the progressive farmers of this district, is forty-five years of age and the son of the late Alex. Gadbois, of Glen Walter. His mother's maiden name was Mary Deruchie. He married Mary Fitzpatrick, by whom he is the father of four sons and three daughters. In religion, Mr. Gadbois is a Catholic, and in politics a Liberal. His nationality is French Canadian.

D. J. GALLINGER



D. J. GALLINGER AND HIS SON,  
HERBERT E. GALLINGER

D. J. GALLINGER was born in the Township of Cornwall, being a son of the late Benjamin Gallinger and Susan Cline.

Herbert E. Gallinger was born in Cornwall Township, being a son of D. J. Gallinger and Lena J. Grant.

Their farm, which consists of 125 acres, is situated in the Second Concession, Cornwall Township, just north of Cornwall.

The stock consists of thirty-one head of graded Ayrshires, including a pure-bred bull, five horses, a number of hogs and a number of Barred Rock hens.



HOME OF D. J. GALLINGER

ANGUS A. GRANT

ANGUS A. GRANT, who is thirty-eight years of age, is the son of Alex. R. Grant. His mother's maiden name was Ellen Grant, while his wife's was Anna Perry. He has a family of four—two sons and two daughters. He is a Scotch-Canadian, a Presbyterian and a Conservative.

His farm of 160 acres is located East  $\frac{1}{2}$  Lot 16, Second Concession R. R., and carries a stock of 40 cattle, 5 horses, 10 swine and 70 fowl. The annual products



A. A. GRANT AND HIS HOME

of this farm are 1,500 bushels grain, 100 tons hay, 5 acres corn, 300 bushels potatoes and 300 bushels vegetables. He also has a sugar bush on his farm, consisting of 500 trees.

Mr. Grant has spent his entire life in the occupation of farming, and has been a member of the Cheese Board since its organization. He sends, as a daily average, 400 pounds milk to Glengarry Creams' Factory.

Our subject has spent three years in Railway Construction Work in the State of Minnesota. He has always been active in Church and School affairs.

DUNCAN A. GRANT



DUNCAN A. GRANT

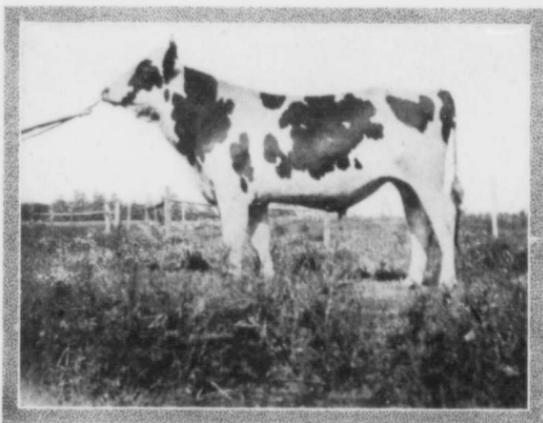
Ann Huff. His wife's maiden name was Sarah Alguire, and he is the father of six sons and four daughters. In religion he is a Presbyterian and in politics a supporter of the Union Government.

DUNCAN A. GRANT was born in the Township of Finch, February 9, 1864, and owns the splendid 100-acre farm located East  $\frac{1}{2}$  Lot 2, Second Concession, Cornwall Township.

Mr. Grant lays claim, and rightly so, to being a breeder of some of the finest pure-bred Holstein cattle in Eastern Ontario. He has won many prizes at the Cornwall Fair as an exhibitor of cattle. His herd of Holsteins usually numbers about twenty-five. He sells his cream at the Cornwall City Dairy.

His farm yields annually 600 bushels of grain, 60 tons of hay, 7 acres of corn, 300 bushels of potatoes and 400 bushels of roots. Besides his herd of cattle, he has 4 horses, 10 swine and a half-hundred fowl. He has been engaged in farming for twenty years.

Mr. Grant's father's name was Alexander P. Grant and his mother was Mary

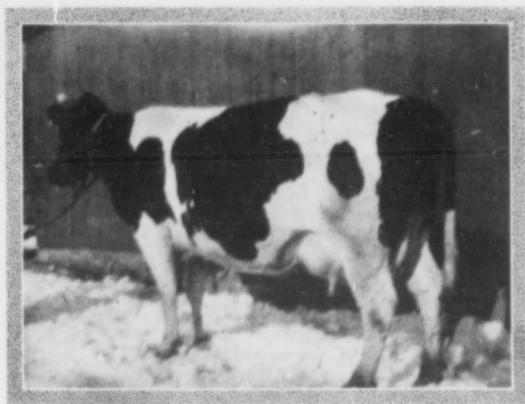


KING TOPSY OF HETT LOO, NO. 17181.

DAM'S A. R. O. RECORD 30.24 LBS. OF BUTTER IN 7 DAYS.

SIRE'S DAM AND G. D. 29.36 AND 29.62 LBS. OF BUTTER IN 7 DAYS.

HOLSTEIN BULL, D. A. GRANT, OWNER



MUTUAL NETHERLAND, KORNDYKE, NO. 21,982.  
A.R.O. MILK 7 DAYS 482<sup>2</sup> LBS.; BUTTER 19 LBS.; AT 3 YEARS 1 MONTH.  
HOLSTEIN COW, D. A. GRANT, OWNER

### THE HOLSTEIN

THE breed commonly known in Canada as the Holstein, although officially recognized as the Holstein-Fresian, would be more correctly designated as the "Dutch" breed. This was the last of the typical dairy breeds to be brought into Canada. A prominent dairy expert writing of the Holstein has this to say: "Being fully convinced of the superior quality of Holsteins, and believing that they would make a desirable breed for this country, five progressive Canadian farmers ventured across the line in 1882 and 1883 to secure some of these celebrated cattle. A very peculiar part of this was that four or five men from different parts of the province started to import just about the same time, neither being aware of the other's importation until they reached the quarantine station at Point Edward, where all cattle had to remain for three months at the owners' risk. This entailed great expense, and often caused loss and injury to the animals. In the years 1884 and 1885, several importations were made direct from Holland to Canada by American importers, and disposed of by public auction."

**R. J. GRAVELEY**

*President, CORNWALL AGRICULTURAL SOCIETY, 1920*



R. J. GRAVELEY

**R.** J. GRAVELEY, tobacconist, wholesale and retail, enjoys the enviable reputation of being proprietor of one of the oldest established business concerns in Cornwall, having started catering to the needs of the public in 1883. Through initiative, shrewd native ability, square dealing, progressive ideas and indomitable courage he has gained a remarkable success and is regarded as one of the most esteemed and reputable of the citizens of Cornwall.

Starting from a small beginning and struggling gamely through adverse and discouraging business conditions in the early days of his career he gradually emerged a successful business man. Essentially an optimist and a booster, his slogan has always been "Cornwall first." Anything and everything that was good for the Old Town has the unfailing, enthusiastic support of Mr. Graveley.

This spirit of loyalty and patriotism to Cornwall can be exemplified in no better way than his never failing advocacy of clean sport. A healthy mind in a healthy body has been his motto, and in his own physical endowments and mode of living he splendidly typifies these qualities.

In athletics Mr. Graveley has led with unabated zeal the successful promotion of lacrosse, hockey and boxing. Many a time at the crucial turning point of a championship lacrosse or hockey match his unflagging fervour, strenuous endeavours, and skilful judgment have sent a tired and wavering team "over the top"

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

to a glorious victory for Cornwall. Cornwall in sport has been placed on the map largely because of his efforts.

Mr. Graveley has always taken an active interest in politics, Federal, Provincial and Municipal, his independence allowing him free action. He is never on the fence politically. He always has a candidate and fights for him. His judgment and influence in matters political are given serious consideration and are known to have considerable weight.

His executive ability has been recognized generally, and this has been rewarded by his repeated election to the directorate of the Cornwall Agricultural Society. This year he is President of that organization. Outside of his regular business he has held many positions of importance in Cornwall, being bailiff, health officer,



EXTERIOR VIEW R. J. GRAVELEY'S STORE

county constable and an auctioneer of repute. Mr. Graveley runs a billiard academy in connection with his tobacco business.

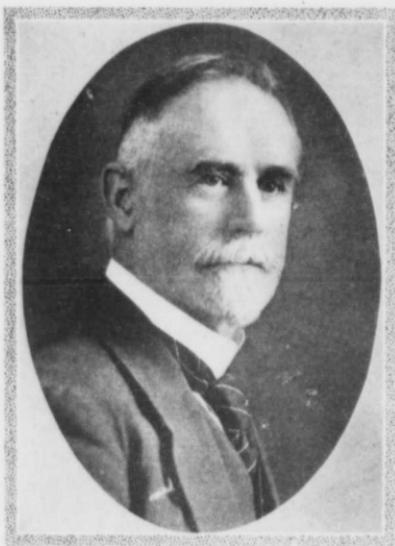
Mr. Graveley is of <sup>Scotch</sup> ~~English~~ extraction. He is married and the father of one daughter.

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### PASTURIZED WHEY

The names of the factories on the Cornwall Cheese and Butter Board that pasturize whey are: North Branch, Burn Brae, McGillivray's Bridge, Cornwall Gems, Island, Moulinette, Glen, Black River, Mays Fancy, White Rose, Summerstown Station, Farmers Choice, Lilly White and Kings Road. The names of the factories making whey butter from cream are Black River and Sweet Briar. These four factories have whey skimming plants: Moulinette, Farmers Lee, McMillans Corners, and Strathmore. Names of factories making butter spring and fall are Burn Brae, River Bank and Sweet Briar.

## THOMAS HALL



THOMAS HALL

**T**HOMAS HALL, proprietor of the Hall Engineering Co., Marine Engineers and Shipbuilders, 14 Jurors St., Montreal, Que., was born in Scotland in 1862. He is the son of Thomas and Margaret (Kidd) Hall.

Mr. Hall recently purchased the splendid Fairfield residence at Summerstown, which was built by the late "Cariboo" Cameron, famed as a miner and prospector. This residence, overlooking the majestic St. Lawrence River, is one of the most ideally located and elegantly appointed in the Three United Counties, and is used as a summer home by Mr. Hall.

Mr. Hall is a director of the Montreal Drydock & Repairing Co., Director Montreal Shipbuilding Co., Director St. Lawrence Welding Co., and several other companies, principally shipbuilding. He was educated at Liverpool College, Liverpool, and came to Quebec in 1902.

A brief biography of Mr. Hall follows:

Apprenticed to Messrs. Geo. Forrester & Co., Vauxhall Engine Works, Liverpool (Draughtsman); went to sea as a Marine Engineer; joined the Cunard Steamship Co.; on leaving Cunard Co., joined the D. & C. MacIver Steamship Co. as Marine Engineer, and became Superintending Engineer; joined Elder Dempster Line, and became Superintendent in London, England. A great number of the new steamers of this Company were built under his superintendence while with them; joined the C. P. R. Steamships, when taken over from the Elder Dempster line; Superintendent of Steamers for the Elder Dempster Line during the South African War at New Orleans, St. John, N. B., and Montreal; started the Hall Engineering Works, 1902; Mr. Hall has spent the greater part of his life on the high seas in foreign countries and has travelled completely around the world twice.

Fellow, Royal Colonial Institute, London; Member, North East Coast Institute of Engineers and Shipbuilders, England; Member, Montreal Board of Trade; Member Manufacturers' Association.

Married at Montreal, 1895, Beatrice Ballantyne, daughter of John Ballantyne; had three sons, Lieut. Ralph Gordon, Royal Flying Corps (was killed at Birmingham, England, 23rd January, 1918); Thomas Malcolm, McGill Heavy Siege Battery, and Charles Roy; and one daughter.

Clubs: Engineers; St. Lawrence Yacht; Quebec Yacht; St. Andrew's Yacht. Society: A.F. & A.M. Recreations: Yachting; motoring. Presbyterian. Residence: 150 Ballantyne Ave., Montreal, Que.

A. HALLIWELL

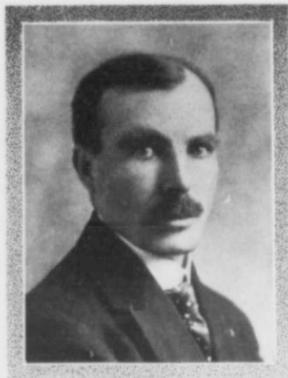


A. HALLIWELL,  
SPECIALIST IN TIRE SURGERY.

A. HALLIWELL, proprietor of the new Vulcanizing Shop, located at corner of Water and Sydney streets, Cornwall, is an expert in the art of automatic tire vulcanizing. Mr. Halliwell, who is a Cornwall boy, and has formerly been employed in Cornwall in various positions of importance and trust, is a graduate of the Vulcanizing Department of the Sweeney Automobile and Tractor School, of Kansas City, Missouri. This school is one of the largest and best equipped in the United States. Mr. Halliwell has decided to devote his talents and service to the Automobile Tire Repair Industry of his home town. The equipment in this shop is as complete as

modern methods and modern appliances can make it, and these accessories, added to skilled workmanship, are guarantees of satisfactory results. Mr. Halliwell specializes in tire vulcanizing and all its branches, including tube splicing, tube repairing and casing work. He employs what is known as the localized heat mould, the latest up-to-date method in vulcanizing. He absolutely guarantees all his work. This new vulcanizing plant is located in one of the most desirable sites in Cornwall, and the quarters are spacious, well lighted and modernly appointed. A new Free Air Outfit has just been installed. You will be well advised to give the Halliwell Steam Vulcanizing Shop a trial. Gasoline is supplied from a guaranteed Visible Measure Gasoline Pump.

HALL BROTHERS



FRANK J. HALL

TWO years ago, the business formerly owned and operated by N. Turner and Son was purchased by the Hall Brothers, F. J. and F. P. Hall, grandsons of the late Judge Pringle, and both old Cornwall boys.

The stock carried is of the most comprehensive nature, and includes all kinds of shelf and heavy hardware. The finest building hardware is always in stock, including glass, putty, paints, oils, roofing, etc., the Hall Brothers being agents for such well-known firms as The Canadian Yale and Towne, International Varnish Co., Sherwin Williams Paint Co., Ruberoid Roofing, etc., etc. Farmers, blacksmiths and townsmen find that they can get what they want in the way of general hardware, bar iron and steel,

sporting goods of all kinds, ropes, cordages and binder twine, from experienced hardware men, F. J. Hall having had ten years' experience as accountant and head storekeeper for the Consolidated Mining and Smelting Co., of Trail, B.C., while F. P. Hall has been a hardware man ever since he left school, about twenty years ago, he having thoroughly acquired the extensive knowledge necessary to make a successful hardware salesman while working for such firms as Rice Lewis, of Toronto; Lewis Bros., of Montreal; Wallbridge, of Buffalo, etc., and therefore the Hall Brothers, as a firm, are well qualified to carry on the business that, for nearly half a century, has been associated with hardware and honest dealing in Cornwall in a manner that will convince their many patrons that these old Cornwall boys know their business and intend to live up to their slogan: "No transaction is complete with us until you are satisfied."



FARRAND P. HALL



HALL BROS., HARDWARE STORE

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#### DEPARTMENT MAINTAINS INSPECTORS.

The Department of Agriculture, under the direction of the Dairy and Cold Storage Branch, maintains inspectors at the railway terminals at Montreal, Toronto and Halifax, for the purpose of examining refrigerator cars as they arrive with butter, reporting the quantity of ice in the bunkers, the sanitary condition of the car, whether the packages are properly stowed or otherwise, number of packages and weight and the temperature of the butter as determined by actual tests with a thermometer. Daily reports are made to the Markets' Division, Ottawa, and any defect in the service is brought immediately to the attention of the railway company. The special refrigerator car service for butter, which is arranged by the Dairy and Cold Storage Branch, was in operation this year from May 12 to October 4, inclusive, and during that time the Montreal inspectors reported on 1,040 cars containing 290,491 pkgs. (18,800,825 lbs.) of butter.

L. F. HOGAN, LIMITED



L. F. HOGAN

L. F. HOGAN, LIMITED, is one of the new business enterprises that have come to Cornwall. L. F. Hogan, who was formerly manager for the late W. C. Stoddart, undertaker and furniture dealer, is the third generation of Hogan to follow the funeral business—having been connected with this work since he was a lad. Mr. Hogan is now thirty-nine years of age and has always made a specialty of embalming and demisurgery work.

Mr. Hogan is a member of the Cornwall Methodist Church, I.O.O.F. Encampment and Patriarchs militant of the Order, and also a member of the B.P.O. Elks, Cornwall Lodge.

Mrs. Hogan, who is a licensed embalmer in the United States, is at the service of those desiring a lady embalmer. The up-to-date motor equipment of this concern enables them to serve the country for many miles around Cornwall with high-class service at moderate charges. The latest model pulmotor is an innovation which Mr. Hogan has installed as part of his modern ambulance equipment.

L. F. Hogan, Limited, carry at all times a complete line of high-grade furniture,



EXTERIOR VIEW L. F. HOGAN, LTD.



MASSIVE FUNERAL CAR, L. F. HOGAN, LTD.

house furnishings, rugs, oilcloth, linoleums, window shades, curtains, portieres, bed springs and mattresses of all kinds. They are agents for the famous Hugo Combination Vacuum Cleaner and Carpet Sweeper.

The officers of L. F. Hogan, Limited, are: A. C. Fetterly, President; James Gardiner, Vice-President, and L. F. Hogan, General Manager and Treasurer.

L. F. Hogan, Limited, is located on First Street East, just off Pitt Street.



EMERGENCY AMBULANCE, L. F. HOGAN, LTD.

## BRIGADIER-GENERAL C. L. HERVEY, D.S.O.



BRIGADIER-GENERAL C. L. HERVEY, D.S.O.

PERHAPS the most notable of the many brilliant war records achieved by Eastern Ontario Canadians is that of Brigadier-General C. L. Hervey, D.S.O., who saw several years' distinguished service in France and Belgium. General Hervey was decorated by the King at Buckingham Palace in June, 1918, when he was invested with the Distinguished Service Order.

It was in the early part of the second year of the war the call came from overseas for experienced officers and men in the construction of railways, bridges, etc., and the outcome was the organization of the Canadian Overseas' Railway Construction Corps. C. L. Hervey, a well-known railway contractor, who had completed the building of the Glengarry and Stormont Railway from Cornwall to St. Polycarpe, was one of the first to offer his services, and his friends were more than pleased that his ability in that direction was recognized by the military authorities, by his appointment as Major in the unit.

That his selection was a wise one has since been amply proven. The work of the Railway Corps, from the time of its arrival in France, showed the necessity of its formation, and resulted in a demand for the raising and organizing in Canada and England of further battalions. This work, in England, was entrusted to Major Hervey, and with his usual enthusiasm he commenced enlisting, and in a few short weeks had the requisite number.

He returned to France as Commanding Officer of the 4th Canadian Railway Troops, with the full confidence of Headquarters, and, better still, of the men serving under him. General Hervey played a gallant and conspicuous part in the activities of this Corps, and but two illustrations in many dramatic ones will serve as samples of his heroism and fearlessness when Britain was fighting with, as Field Marshall Haig said, "her back to the wall."

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD



BRIGADIER-GENERAL HERVEY, D.S.O., MRS. HERVEY AND THEIR FAMILY.



HOME OF BRIGADIER-GENERAL C. L. HERVEY, D.S.O.

On these two occasions, as O. C., he took his Battalion and held the line when the situation had become decidedly critical, first at Cambrai, in November, 1917, and again during March, 1918, when the big German offensive was on. While in France he constructed concrete machine gun emplacements on the front of Dixmude for the Belgian army that added much to the effectiveness of the defence.

While naturally a busy man as Commanding Officer of the Battalion, he found time to invent and subsequently have brought into general use a narrow gauge truck for handling light and heavy field pieces. In June, 1918, after having been promoted to his present rank, he was recalled to England on special service with the Imperials and was engaged in important staff work up to the time of the signing of the armistice. Since his return to Canada, in company with the members of his family, General Hervey has occupied his beautiful residence on his farm near Lancaster, where he has deservedly been the recipient of many hearty congratulations.



FARM BUILDINGS OF BRICADIER-GENERAL C. L. HERVEY, D.S.O.

DR. CHARLES A. KEDDY



DR. CHARLES A. KEDDY

**D**R. CHARLES A. KEDDY, veterinarian, Cornwall, is perhaps one of the best qualified professional men who ever practised in this community. For a young man Dr. Keddy has had a very wide and diversified experience, and this has been greatly augmented by invaluable knowledge gained during the great war with the Royal Army Veterinary Corps.

Dr. Keddy was born at Halifax, N. S., educated at the Halifax Public Schools, Nova Scotia Technical College, and Toronto University. When the war broke out Dr. Keddy was practising Veterinary Science in Halifax and he immediately offered his services and was signed as lieutenant with the Royal Army Veterinary Corps.

For two years in Halifax, prior to the great explosion there, Dr. Keddy devoted his entire time to war veterinary work. The explosion practically demolished the depot at Halifax and he was as a result transferred to Jersey City, N. J., where he was promoted to the rank of captain. From Jersey City Captain Keddy was transferred to Montreal, where he was placed in charge of the hospital at Rosemount, where he was stationed until January 10th, 1919, when he received his discharge.

Dr. Keddy states that during his hospital service, while shipping to the war zone as many as 1,000 horses and mules were in the hospital at one time.

Dr. Keddy's ambition to succeed professionally, his eminent qualifications and his splendid military record ensure for him a brilliant future locally. He came to Cornwall to make his home and has already by ability and perseverance worked up a fine practise.

WILLIAM KENNEDY



WM. KENNEDY

WILLIAM KENNEDY, aged fifty-five years, is the son of John Kennedy. His mother's maiden name was Margaret Watson. He has a family of five—two sons and three daughters. His wife's maiden name was Annabella McKillop. He is of Irish and Scotch descent, a Protestant in religion and a Unionist in politics.

His farm, located East  $\frac{1}{2}$  Lot 21, Third Concession, Charlottenburg Township, has a stock comprised of 16 cattle, 3 horses, 9 swine and 75 fowl. Its annual production during the average season is 500 bushels grain, 40 tons hay, 3 acres corn, 150 bushels potatoes. Mr. Kennedy also follows sugar-making and bee-keeping in conjunction with his regular farming occupation.

Our subject has spent his life on the farm, and has been a member of the Cheese Board for twenty-one years. He sends, as a daily average, 175 pounds milk to the Glengarry Creams' Factory.

Mr. Kennedy has been Cheese Salesman for the above factory for five years past, and also Secretary-Treasurer for three years. He has been Road Commissioner for Charlottenburg Township for twelve successive years, and Manager of St. Andrew's Church for thirty years.



HOME OF WM. KENNEDY

### HENRY S. KINLOCH

**H**ENRY S. KINLOCH was born thirty-eight years ago. He owns and operates the splendid 232-acre farm, located Lots 7 and 8, Seventh Concession, Indian Lands, Charlottenburg Township. He is the son of Mr. and Mrs. George Kinloch. Mr. Kinloch married Janet Blackwood and is the father of two sons. He is a Presbyterian in religion, a Conservative in politics and of Scotch descent.

Mr. Kinloch, who has farmed all his life, has a well-stocked farm, which yields annually 1,400 bushels of grain, 120 tons of hay and 120 tons of corn. His herd of 55 cattle consists of pure-bred and graded Holsteins. A sugar bush of some 650 trees is located on the farm.



H. S. KINLOCH AND HIS RESIDENCE

Mr. Kinloch has been active in the political life of Glengarry. He served three years in the Charlottenburg Township Council, and in 1918 became Deputy Reeve, which admitted him to the County Council. He was elected Reeve of Charlottenburg Township for 1919. He was director of the St. Lawrence Agricultural Society for two years, vice-president one year, and in 1918 became president.

Mr. Kinloch has been secretary-treasurer of the Martintown Rural Telephone Company since it was organized in 1911, and first vice-president of the Martintown Farmers' Club. He has been a member of the Cornwall Cheese Board for twenty-one years and is a patron of the Burn Brae Cheese Factory.

### HUGH JOHN LAFAVE

**H**UGH JOHN LAFAVE, who is only thirty-four years of age, is the son of Francis Lafave. His wife was Rosanna Lapointe. He has one son and one daughter. He is a Canadian of French descent, a Roman Catholic and a Conservative.

He owns a 200-acre farm, Lot 45, Second Concession, Charlottenburg Township, North R. R., which is stocked with 31 head of cattle, 6 horses, 19 swine, and



HUGH JOHN LAFAVE AND HIS HOME

75 fowl. The above property yields, during an average year, 1,200 bushels grain, 80 tons hay, 6 acres corn, 2 acres potatoes and vegetables for own use. There is also a sugar-bush of about 1,200 trees located on property.

Mr. Lafave's cattle are a fine herd of graded Holsteins, from which he sends daily 500 pounds of milk to the King's Road Cheese and Butter Factory. He has had a life's experience of farming, and has been a patron of the Cheese Board since its organization, twenty-one years ago.

JOHN A. LAFAVE

JOHN A. LAFAVE was born in Lochiel Township, Charlottenburg, Glen-garry, forty-two years ago. He operates one of the largest farms—339 acres—and has, perhaps, the largest herd of cattle of any farmer in the vicinity—80 some odd. He has 7 horses, 18 swine and nearly 100 fowl. He ships all of his milk to J. J. Joubert, Montreal.

Mr. Lafave's farm is located West Part  $\frac{1}{2}$  of B, Cornwall Township. It yields annually 1,700 bushels of grain, 150 tons of hay, 17 acres of corn and 2 acres of potatoes.

Mr. Lafave's rapid rise in the world from a poor mill operator, working in the Canada Cotton Mills at a small daily wage, to his present position of influence



JOHN A. LAFAVE AND HIS HOME

and standing is due to pluck, intelligence and perseverance. His example in achieving agricultural eminence at a comparatively youthful age is one that might well be followed by ambitious youths.

Mr. Lafave has been farming for only fourteen years and has been shipping his milk to Montreal for that length of time. His cattle are all graded Ayrshires. In the matter of barns, this farm is particularly well equipped, there being one main cattle barn, two other large barns, an implement shed and six outbuildings, also a Nato Imperial silo of glazed tile, 16' by 35'. The main farmhouse is built of stone, and there is also a Cottage House for the use of the farm help.

Mr. Lafave's father's name was Moses Lafave, and his mother's name Sofia Larue. He married Emma Derouche and has five sons and four daughters. In religion he is a Roman Catholic, in politics a Liberal, and his nationality is French Canadian. It is generally predicted that Mr. Lafave has a still brighter future before him as a practical dairyman and agriculturist.

**GEORGE A. LAVIS**

(Since deceased)

**G**EORGE AUDENE LAVIS was born twenty-four years ago and operates the fine 170-acre farm located Lot 1, Concession 1, Williamsburg Township, Dundas County. Mr. Lavis' father's name was George Nelson Lavis, and his mother's maiden name Ivanilla Mayhan. He married Carrie Broder, daughter of the late Andrew Broder, M.P. for Dundas County for many years. He is the father of one daughter. Mr. Lavis is a Methodist in religion, an Independent in politics and an Irish-Canadian.

While a patron of the Aultsville Factory in the past, Mr. Lavis now ships his milk to Montreal. He is President of the Aultsville Branch of the Milk Shippers' Association, and has the distinction of being the only one of the twenty-three members of this association shipping during the past summer.



HOME OF GEORGE A. LAVIS, AULTSVILLE

Mr. Lavis is a breeder of Holstein cattle, and has a herd of 35 registered Holstein cattle. A drove of 25 sheep, 20 swine, 6 horses and over 200 fowl are part of the live-stock equipment of the farm. His farm yields, annually, 1,500 bushels of grain, 50 tons of hay, 200 bushels of potatoes and several acres of corn. Mr. Lavis has been farming eight years.

He has been a member of the Cornwall Cheese Board for six years and a patron of the Aultsville Factory for the same period. He ships to Montreal a daily average of 400 pounds of milk during the seven months' season.

Mr. Lavis has spent considerable time in Montreal working as a mechanic. He was foreman of the shrapnel department for the Steel Company of Canada during the great war, and was also steamboating on the Upper Lakes for the Montreal Transportation Company for some time. He also saw service as a traction engineer in Western Canada.

WILLIAM C. LEITCH

WILLIAM C. LEITCH, a member of the firm of The Laurin & Leitch Engineering and Construction Company, of Montreal, is a native of Cornwall, who, by perseverance, ability and integrity, has become highly successful in contracting and has established an enviable reputation throughout Canada as being at the top of his profession.

Mr. Leitch, who is only fifty-one years of age, is a son of the late William Leitch, of the South Branch, Cornwall Township, and has always taken an active



WILLIAM C. LEITCH

interest in farming and farming pursuits and eight years ago purchased the fine 112-acre farm on the East Front, located E.  $\frac{1}{2}$  Lot 1, Cornwall Township. He has, perhaps, as fine a herd of cattle as can be found in the three United Counties. He feeds and disposes of fifty beef cattle annually.

The many and varied interests of Mr. Leitch in his contracting business have necessitated his engaging the services of a farm manager, and Mr. David Wilson ably fills this position. Mr. Leitch makes week-end trips from Montreal to Cornwall throughout the year to give personal directions in connection with the supervision of his farm property.

He takes a very pardonable pride in his really beautiful barns, which are

generally recognized as the most up-to-date and best equipped in Eastern Ontario. Built with a trained eye to their artistic and æsthetic properties, and with adequate hygienic and utility facilities, the barns form a model which might well be copied by practical farmers. He has personally supervised the erection of these fine buildings after a careful and thorough study of all that is modern in barn construction, and invites the farmers of the United Counties to inspect his barns at any time, and will be pleased to show visitors through them. He claims that modern barns can be built at a minimum cost by adopting the plan followed by him in purchasing building material and this claim is borne out by those who have had the privilege of inspecting them. Visitors emphatically pronounce them the last word in modern barn construction.

Our subject has been an exhibitor and prize winner at the Montreal Horse



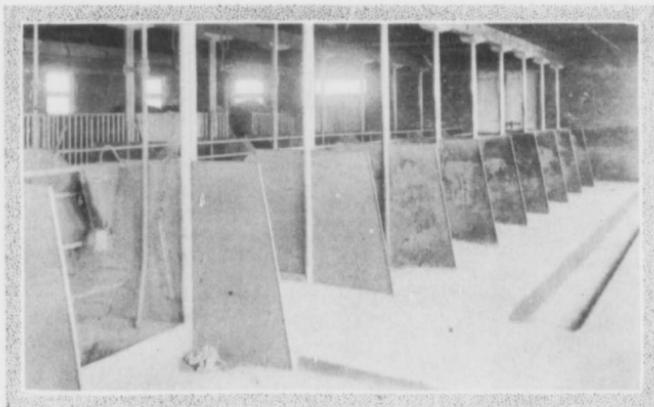
BARNS OF WILLIAM C. LEITCH, CORNWALL EAST FRONT

Show and the Ormstown and Cornwall Fairs. He annually donates a liberal cash prize to the Cornwall Agricultural Society for the best heavy draught stallion, any breed, and three of his gets. At the Montreal Shows he won twelve ribbons, having as competitors the best show horses in America, and at the Ormstown Exhibition he won a silver cup for the best harness horse.

The Laurin & Leitch Engineering and Construction Company, which was organized by Mr. Leitch sixteen years ago, has undertaken and successfully completed some of the largest contracts in Canada. Notable among these was the twenty-five miles of pipe line for the Montreal Water and Power Company. These pipes varied in size from 52 to 16 inches, and a fifty million gallon reservoir for the same company. They erected the largest stone-crushing plant in Canada, at a cost of \$300,000, to crush the stone from this reservoir, and also built a hundred miles of pipe line for distribution purposes in this connection. They also built

for the Montreal Water and Power Company a fifty million gallon filtration plant at a cost of \$600,000; a sewerage and waterworks contract for the town of St. Louis, P.Q., now St. Louis Ward of Montreal; paved extensively in Montreal; erected a traffic bridge over the Richelieu River, between St. Johns and Iberville, P.Q.; constructed two 51-inch pipe lines for the City of Ottawa, known as the Ottawa Overland Pipe Line; successfully completed extensive Montreal Tramways work; and have just erected a stone-crushing plant, capable of crushing 4,000 tons of stone daily, and built a filtration plant for the city of St. Johns, P.Q.

The story of Mr. Leitch's rise to his present eminent position in the industrial world makes interesting reading, and should serve as an incentive to ambitious Canadian youth. He received his education in the public schools and the Cornwall High School, and later graduated from the Belleville Business College. He im-



INTERIOR VIEW CATTLE BARN, WILLIAM C. LEITCH

mediately accepted a position with the Moffitt, Hodgins & Clark Company, of Syracuse, New York, where he remained for five years. In 1892 he was offered and accepted the position of Superintendent of Construction for the Montreal Water and Power Company, retiring from that position in 1903 to organise the Laurin & Leitch Engineering and Construction Company. Mr. Leitch is regarded as essentially the practical member of the firm, and his judgment is unreservedly accepted by the company in tendering on contracts involving huge amounts.

The mother of Mr. Leitch was Nicholas Brydon, and his wife's maiden name Mary Cashion. He is the father of two sons and one daughter. One son saw active service at the front during the great war, serving his King and Country.

In politics he is a Conservative, and of Scotch extraction. Mr. Leitch is a brother of the late Judge James Leitch, formerly a member of the Ontario Railway Commission.

## BARNES OF WILLIAM C. LEITCH

**E**LEGANT in every appointment and detail is a fitting description of the splendid barns of Mr. Wm. C. Leitch, which are shown in the accompanying photographs. Situated on high ground sloping gradually to the majestic St. Lawrence River a few hundred yards distant, they present an imposing view from all sides.

The design for the buildings was drawn by a prominent firm of architects and the buildings present an artistic appearance. The walls are of pressed red brick with a frame superstructure. The barns proper are in two sections, the cattle barn and the horse barn, the dimensions being 72 x 48 feet, and 62 x 40 feet, respectively,



INTERIOR VIEW HORSE BARN, WILLIAM C. LEITCH

over all covering an area of 5,936 square feet. These two main sections interlock, forming spacious interior compartments.

The floors throughout are of concrete. In the cattle barns sheet metal stalls, provided with the latest and most approved feeding devices and sanitary equipment, are striking features. There are forty-four cattle stalls and four box stalls of modern type in this section. In the horse section are nine standing and five box stalls of solid hardwood. A unique departure here is the cabinet mangers which are so regulated as to allow Mr. Horse to feed himself and then remove before lying down. Up-to-date refuse carriers operate throughout, dumping their contents in the rear.

The ventilation and lighting properties of these barns are well-nigh perfect. Numerous air-ducts constantly convey sweet, pure air to all parts of the buildings while ventilation shafts in the roofs as rapidly expel the foul air. This process is

known as the famous Rutherford system. Water of the best quality is piped throughout the barns. Numerous windows are so placed that a splendid light is obtained. A uniform temperature is maintained.

The granary is located directly above the cattle barn, and the hay storage above the horse barn. These are both equipped with the latest conveniences. Automatic hay forks carry hay to all parts of the interior. A spacious root cellar is one of the many modern accessories.

For the personal use of the farm manager, Mr. Leitch has built, in close proximity to the barns, a modern, city-type brick house with all up-to-date adjuncts.

Besides the house and barns, other buildings on the premises, which go to make up a perfectly-appointed farm property, are a modern pig pen, sheep house, hen house, machinery shed and pump house.

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### CHEESE AS A FOOD

By D. A. McINTOSH

**E**XPERIMENTS show that cheese, even green cheese, if very thoroughly digested can, when properly arranged in the diet, be used in comparatively large quantities without causing any pronounced physiological disturbances, but they have also established the fact that cheese is a valuable food, and that it can be safely used as a substitute for other protein food in the diet.

In connection with the use of raw cheese there is, however, one point that should be emphasized, and that is that it should be thoroughly masticated, otherwise the digestive juices do not readily penetrate the fatty matters of the cheese.

In this country cheese is used chiefly for its flavor or as a condiment, and little thought is given to the food value of it in the diet. However, in view of the facts established by these experiments, housekeepers would be justified in going farther and using cheese as a source of protein material for the diet, or, in other words, use it as a substitute for meats. In doing this they will but follow the example of people in the older European countries, where long experience has not only established the value of the full cream cheese such as the Cheddar, but also the high value of skim milk cheese and the home-made Cottage cheese.

Estimates made by the United States Department of Agriculture show that the people of that country use about 175 annually per capita, besides fish and poultry, while the annual consumption of cheese is only about 4 pounds per capita. It is probable that if we had similar data gathered in this country the results would be about the same. Even granted that fresh meats are more palatable to most people, it is a question whether it is a good practice to use so little cheese when meats of all kinds are so expensive. There are some dishes that may be prepared in which cheese is one of the sources of protein, and, if such dishes were made to substitute meat once or twice a week a saving would be effected.

LEBLANC BROTHERS



OSCAR LEBLANC

**L**EBLANC BROTHERS are Cornwall's leading merchant tailors and haberdashers. The firm is composed of Oscar and George A. Leblanc, both well and favorably known to the local and district public, not only because of their long residence here, but also because of their superior tailoring and reputation for honesty and straightforward dealing.

Both George and Oscar Leblanc were born in River Beaudette, P.Q. The Leblanc family came to Cornwall about forty years ago, and Oscar and George Leblanc have been engaged independently and as a firm in business here ever since. Both have mastered thoroughly every detail of tailoring and cutting. It is no mean boast of this firm that they have pleased and satisfied customers from Coast to Coast.

Oscar Leblanc started business for himself in the Brennan Block, East Cornwall, where he built up such a lucrative trade that he was compelled to move to more spacious quarters in the Snetsinger Block, Pitt Street. In 1907 the present firm of Leblanc Brothers was formed and located in the Campbell Block, Pitt Street, where they are at present situated. Mr. Oscar Leblanc has been a member of the Cornwall Town Council, and for twenty-five years a member of the Cornwall Separate School Board. He has been its Chairman for the past ten years. He is a member of the Cornwall Board of Trade. Mr. Oscar Leblanc recently acquired the pretentious McRae Block, one of the finest business blocks in Cornwall. Madame Leblanc, wife of Oscar Leblanc, was formerly Miss Adelina Ouellette, daughter of the late Captain Ouellette, of Lachine, P.Q. Madame Leblanc is proprietor of the fashionable ladies' millinery establishment, Pitt Street. Madame Leblanc's daughters are designers and milliners to an exclusive clientele in both town and country. Madame Leblanc is and has been an active worker in the I.O.D.E.



GEORGE A. LEBLANC



INTERIOR VIEW LEBLANC BROS.' STORE

Mr. George Leblanc started tailoring in Cornwall in 1901, and has been actively and successfully engaged in this business ever since. He spent fifteen years at the cutting table and also developed salesmanship ability of a superior order. It is the keen, critical purchasing eye of Mr. George Leblanc which makes selections in the buying of imported and domestic fabrics with which to please fastidious customers, and his successful purchasing is a feature of the firm, which has had not a little to do with its remarkable supremacy in the tailoring and gents'



HOME OF GEORGE A. LEBLANC

furnishing trade. Mr. George Leblanc was married, in 1904, to Margaret Cairns, daughter of the late Stephen Cairns. Mr. George Leblanc owns a handsome residence in one of Cornwall's finest residential districts, Second Street West. He is an active member of local fraternal organizations, in which he holds office, and a member of the Cornwall Board of Trade.



LEBLANC BLOCK, FORMERLY MCRAE BLOCK

The success of Leblanc Brothers in business is given tangible evidence by the fine trade they have built up and the splendid properties they own. Altogether, Leblanc Brothers rank as two of Cornwall's most reputable and estimable citizens and successful business men.

### LECLAIR'S MEAT MARKET



B. LECLAIR

**L**ECLAIR'S MEAT MARKET, Bartholomew Leclair, owner and proprietor, is admittedly the most up-to-date and best-equipped in Cornwall. Mr. Leclair sells and delivers to all parts of the town and district all kinds of the best meat and fish procurable.

Installed in his spacious shop is a modern artificial cold air refrigerator which is guaranteed by a special process to preserve and keep dry indefinitely meats and other produce. The dimensions of this refrigerator are 12' x 11' and a two ton machine is used in connection with keeping it at any given temperature.

Mr. Leclair truthfully boasts of the finest and best-equipped slaughter house and sausage room in Cornwall, located on Gladstone Avenue, a short distance from his shop.

Mr. Leclair was born in Montreal, May 1, 1855, and came to Cornwall in 1876, when he bought out Mr. Peter Lambert, who was located near Plamondon's Hotel. The following year he moved to his present site, Brennan's Corners. His ever-increasing business compelled him to erect a splendid block here, which he now occupies.

It is said of Mr. Leclair that no man in the meat business locally has so thorough a knowledge of every angle of the butchering trade than he. By square dealing and courteous treatment he has gained the respect and regard of the people of Cornwall and community.



B. LECLAIR, MEAT MARKET



A. C. McARTHUR

A. C. McARTHUR was born in 1863. He is the son of the late Archibald D. McArthur and Margaret (Christie) McArthur. He married Annie M. Cresswell and is the father of three sons and one daughter. In religion, he is a Presbyterian, in politics a Liberal, and of Scotch descent.

Mr. McArthur is a patron of the North Branch Cheese Factory where he delivers an average of 450 pounds of milk daily. He manufactures 300 pounds of butter annually.

Mr. McArthur's farm has an annual yield of 1,200 bushels of grain, 100 tons



A. C. McARTHUR AND HIS RESIDENCE

of hay, 200 bushels of potatoes, 7 acres of corn and a large crop of apples. He has ten colonies of bees and a fine sugar bush located on the property.

The live-stock equipment consists of 34 pure-bred and graded cattle, 6 horses, 43 swine and a large number of fowl.

Mr. McArthur had two sons serving at the front during the war, C. Pierson and Leonard C. McArthur. He is a director of the Martintown Rural Telephone Company, choir leader of St. Andrew's Presbyterian Church, Martintown, and has been superintendent of the Sunday school of this church for many years.

ALEXANDER M. McCULLOCH

ALEXANDER MALCOLM McCULLOCH was born September 1, 1894, at Glen Donald, Ont. His parents were A. J. McCulloch (deceased) and Annie McCallum. His wife's maiden name was Susie McDonald. He is a Scotch Canadian, a Presbyterian and a Unionist.

His farm, an extensive one, consists of 300 acres. It is located Lots 20, 21, and 24, Third Concession (Gore), Charlottenburg Township, Glengarry. It is



ALEX. M. McCULLOCH AND HIS HOME

stocked with 30 cattle, 4 horses, 10 swine and 80 fowl, and it produces annually 500 bushels grain, 40 tons hay, 70 tons corn, 200 bushels potatoes, 2 acres vegetables; also included are 20 fruit-bearing trees.

Mr. McCulloch has been farming for the past five years, and is a patron of the Cheese Board for the same period of time. He delivers daily 400 pounds of milk to the Glen Donald Factory during the season.

### JOHN W. McCULLOCH

**J**OHN WM. McCULLOCH was born May 31, 1880. His parents were John McCulloch and Mary Grant, and his wife's maiden name was Catherine E. Calder, by whom he has one son and two daughters. He is a Scotch Canadian, a Presbyterian and a Unionist.

His farm is an extensive one of 280 acres, situated East  $\frac{1}{2}$  Lot 13, Lot 18, East  $\frac{1}{4}$  19, Second Concession (Gore), Charlottenburg Township, Glengarry. It is well stocked with 60 cattle, 8 horses, 6 swine and 75 fowl, and yields, during an



JOHN W. McCULLOCH AND FARM BUILDINGS

average season, 700 bushels grain, 50 tons hay, 120 tons corn, 200 bushels potatoes, and fruit and vegetables for own use.

Mr. McCulloch has experienced twelve years of farm life, and has been a patron of the Cheese Board for the same period of time. His daily delivery of milk to the Summerstown Station Factory is 700 pounds. During the winter season he ships his milk to Montreal.

He is an exhibitor and prize winner on horses at the Cornwall and Williamstown Fairs.

MISS KATE McCULLOCH

MISS KATE McCULLOCH'S parents were Alexander McCulloch and Grace McIntosh. She is of Scotch descent, born in Canada, a Presbyterian and a Conservative.

Her farm is an extensive one of 300 acres of splendid farming land. It is located Lots 22 and 23, Third Concession, Charlottenburg Township, Glengarry. It is stocked with 40 head of cattle, 8 horses, 24 sheep, 25 swine and 50 fowl. It yields annually 800 bushels grain, 120 tons hay, 110 tons corn, 200 bushels potatoes,



MISS KATE McCULLOCH AND HER HOME

2 acres turnips, including 20 fruit trees. There is also a sugar bush on the farm of about 500 maple trees.

Our subject has been farming for 14 years, being assisted in the work by Donald McCulloch. She delivers daily 600 pounds of milk to the Glen Donald Factory, and has been a patron of the Cheese Board for 14 years.

Miss McCulloch is an exhibitor and prize winner at the Williamstown Fair on horses. She is active in church affairs, and in assisting the Red Cross work. "Glenhurst," her home, was called after the country place of the late John McCulloch, Scotland, Miss McCulloch's grandfather.

HUGH D. MacDERMID

HUGH D. MACDERMID, who is thirty-five years of age, is the son of Mr. and Mrs. D. H. MacDermid. His wife was formerly Ruth Smith. He has no family. He is a Scotch-Canadian, a Presbyterian and an Independent. Mr. MacDermid owns three farms, comprising altogether 250 acres of land, situated Lots 7, 8, 9, 10 and 11, Ninth Concession, Charlottenburg Township, Indian Lands, Glengarry County. He has 49 head of cattle, 12 horses, 21 swine



HOME OF HUGH D. MACDERMID

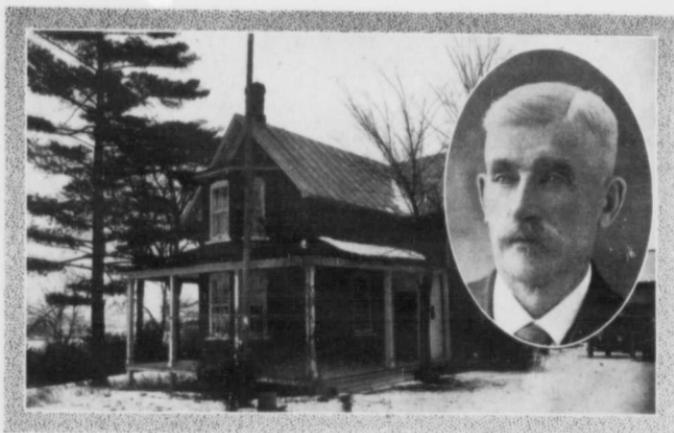
and 110 fowl. He produces annually 1,100 bushels grain, 110 tons hay, 140 tons corn, with fruit, potatoes and vegetables for home use. He has a sugar bush on his properties, consisting of about 1,000 trees.

His daily average delivery of milk to the North Branch Factory is 400 pounds. He has experienced nineteen years of farming life, and has also been a patron of the Cheese Board for the same duration of time.

HUGH D. McDERMID

**H**UGH D. McDERMID, who is sixty-five years of age, is the son of Mr. and Mrs. Angus McDermid. He is a Scotch-Canadian, unmarried, a Presbyterian and a Liberal.

He owns an extensive property of 240 acres, located East  $\frac{1}{2}$  Lots 35 and 36, Sixth Concession, Charlottenburg Township, North R. R. It is well stocked with 41 head of cattle, 8 horses, 26 swine and about 55 fowl. The annual production of this farm is 1,500 bushels grain, 100 tons hay, 140 tons corn, 75 bushels potatoes,



HUGH D. McDERMID AND HIS HOME

also fruit and vegetables for his own use. There is quite an extensive sugar bush, consisting of over 3,000 trees.

Mr. McDermid has already experienced fifteen years of farm life, being a patron of the Cheese Board for the same period of time. He sends daily 550 pounds of milk to the King's Road Butter and Cheese Factory. He has also spent fifteen years in British Columbia in the milling business, making a complete success of his undertaking.

JOHN D. McDERMID

JOHN D. McDERMID, who is now fifty-eight years of age, is the son of Hugh M. McDermid. He is a Canadian of Scotch descent, a Presbyterian in religion and an Independent Liberal in politics. His mother's maiden name was Elizabeth Cameron.

His farm, consisting of 211 acres, is located Lots 9 and 10, Sixth Concession, Indian Lands, Charlottenburg Township. It has a stock composed of 33 cattle—all graded Holsteins with a pure-bred Holstein bull, 11 horses, which are thoroughbred and graded hackneys, 10 sheep, 13 swine and 75 fowl. The products each



J. D. McDERMID AND HIS HOME

year are 1,200 bushels grain, 100 tons hay, 120 tons corn, 150 bushels potatoes with vegetables for own use.

Mr. McDermid is an exhibitor and prize winner of carriage horses and pure-bred hackneys at Williamstown and Cornwall Fairs. He has been a patron of the Cheese Board for twenty-one years—ever since its organization.

He sends daily 350 pounds of milk to the Burn Brae Factory.

Mr. McDermid is regarded as one of the most substantial farmers of the county. He is assisted in the operation of the farm by his brother, D. R. McDermid, who stays with him and also has an interest in the property.

PETER D. McDERMID

PETER D. McDERMID is forty-seven years of age and is one of the enterprising and wealthy farmers of Charlottenburg. He owns two large farms located part Lots 4 and 5, 10th Concession, and Lot 37, 8th Concession, Charlottenburg Township.

He has a fine herd of 33 graded Holstein cattle, 5 horses, a number of swine and over 200 fowl as livestock equipment.

He has been farming all his life and his farm produce is 1200 bushels of grain,



PETER D. McDERMID AND HIS HOME

35 tons of hay, 12 acres of corn, and 150 bushels of potatoes, besides 200 gallons of maple syrup.

Mr. McDermid has been a member of the Cornwall Cheese Board since it was organized twenty-one years ago.

The average quantity of milk he sends to the Lilly White Factory daily during the season is about 450 pounds.

Mr. McDermid's father's name was Donald P. McDermid, and his mother's maiden name Margaret McKenzie. He married Bertha L. Ross, and is the father of one son and three daughters. He is a Protestant in religion, a Liberal in politics, and of Scotch descent.

ALLAN J. McDOUGALD



ALLAN J. McDOUGALD

ALLAN J. McDOUGALD, fuel dealer, is a new comer in the coal and wood supply business in Cornwall, having established here in April, 1918. Mr. McDougald is a Cornwall boy, son of John A. McDougald, Registrar of the High Court.

Mr. McDougald handles all kinds of the famous Scranton coal, and is prepared to make deliveries any month of the year. His facilities for unloading and receiving coal are unsurpassed. His coal yards, corner of Water and Adolphus streets, are ideally located, and both railway and water deliveries are made at his doors.

For the unloading of barges in the Cornwall Canal, Mr. McDougald has installed the latest clam shell device

which is capable of mechanically unloading a boat in fourteen hours. A one ton car operated on a carrier-rail twenty feet high receives the coal from the clam shell and dumps it in the yards.

Prior to embarking in the fuel business, Mr. McDougald was engaged extensively in railway contracting in the Western States and British Columbia. Latterly he was successfully engaged in mining in the Cobalt and Porcupine districts. He intends to devote his entire attention to building up a lucrative business locally



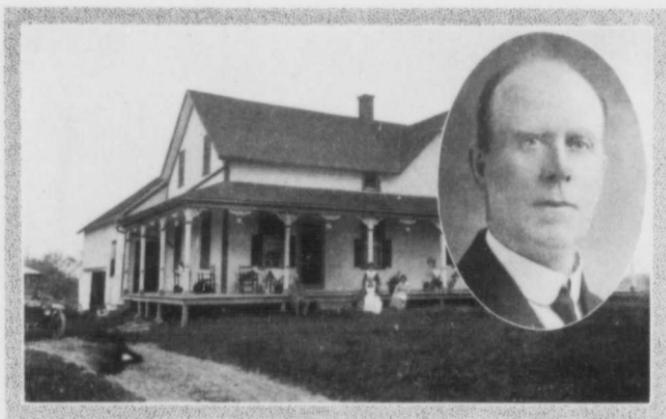
COAL YARDS OF ALLAN J. McDOUGALD

ALLAN PETER McDONALD

ALLAN PETER McDONALD was born August 31, 1860, in the Township of Charlottenburg, Glengarry County. He is the son of Donald D. McDonald.

His wife was Mary Isabella McDonald, by whom he has two daughters. He is a Canadian of Scotch descent, a Catholic and a Unionist.

His farm, consisting of 200 acres, is located Lot 14, Third Concession (Glen), Charlottenburg Township. He has 45 head of cattle, 7 horses, 30 swine and 100 fowl, and his farm products annually are about as follows: 1,000 bushels grain, 125 tons hay, 125 tons corn, 50 bushels potatoes, 3 acres turnips. He also has 25 assorted fruit trees and taps about 600 maple trees every season.



HOME OF ALLAN P. McDONALD

Mr. McDonald has followed farming as an occupation for his entire life, and has been a patron of the Cheese Board since it was organized. He sends about 500 pounds of milk daily to the Summerstown Station Factory. During the winter season he ships his milk to Montreal.

He was Reeve of Charlottenburg Township in 1900, and Councillor for six years previous. He has been Secretary-Treasurer of School Section No. 6, Charlottenburg, for a long term. Mr. McDonald is well and favorably known in Cornwall and vicinity and is regarded as one of the most substantial and progressive farmers of the community.

ANGUS D. McDONALD

ANGUS D. McDONALD, who has been farming all his life, was born twenty-seven years ago, and owns and operates the fine 140-acre farm located Lot 28, Seventh Concession, Cornwall Township.

His farm is well stocked, there being a herd of 40 graded Holstein cattle, 4 horses, 40 swine and over 100 fowl.



ANGUS D. McDONALD AND BARN

The annual crop yield of this farm is 1,200 bushels of grain, 65 tons of hay and 125 tons of corn.

Mr. McDonald is a member of the Cornwall Cheese Board and a patron of the Black River Factory, as was his father, Donald A. McDonald (deceased). His mother's maiden name was Anna McDougall.

Mr. McDonald, who is unmarried, is a Catholic in religion, Independent in politics and a Scotch Canadian. He is regarded as one of the substantial younger farmers of the community.

**D. B. McDONALD**

(DECEASED)



D. B. McDONALD

**A**UTO and tractor distributors, harness and carriage dealers, agencies for farm machinery, gas engines and farm supplies. This business was established in 1885 by D. McDonald, father of the late D. B. McDonald, and was taken over by him in 1912.

D. B. McDonald was very widely known in these parts, having extensive business connections which extended over a period of twenty years. Mr. McDonald was brought up in the business and knew the needs of the people of this locality, and was very quick to accommodate himself to the rapid changes in the various lines handled.

In 1913 he went into the auto business. He immediately took the agency of the Ford cars, which has been handled by the firm ever since. The Ford has proved itself to be the most popular car on the market on account of its efficiency and low cost of upkeep. The number of Fords placed in this locality in the last few years is something wonderful. The Fordson tractor is also handled by this concern, and it has certainly proved itself a boom for the farmer and has made good, and is here to stay.

L. E. McDonald is also one of the firm and the travelling representative. He was overseas fighting for his King and Country, but has returned and is making his regular calls on the firm's customers. This business has wonderfully increased in volume, being about ten times as large as it was in the early 90's. The success of this concern is attributed to their method of doing business, and their motto is "A square deal to all."

The firm has recently secured the agency for the famous Chalmers Automobile which is recognized as one of the standard cars on the market.



LLOYD E. McDONALD



STORE OF D. B. McDONALD

### "GUS" SANDELIN



"GUS" SANDELIN

"GUS" SANDELIN, the premier automobile driver of Cornwall and district, has the reputation of being the most careful and courteous automobilists in the business. He caters particularly to family parties, and patrons are assured of fair treatment. It is said of Mr. Sandelin that he knows intimately every road in the United Counties, and can get to any given place in the quickest possible time. His telephone number is 304.

GEORGE D. McDONALD

GEORGE D. McDONALD has been a member of the Cornwall Cheese & Butter Board since it was organized, twenty-one years ago. He is a partner of the Black River Factory, where he delivers a daily average of 700 pounds of milk throughout the season. He manufactures 800 pounds of butter annually.

Mr. McDonald, who owns a productive 250-acre farm located Lots 26 and 27, Seventh Concession, Cornwall Township, is generally recognized as one of the



GEORGE D. McDONALD AND HIS HOME

most progressive and substantial farmers in that district. His farm yields annually 1,800 bushels grain, 100 tons hay, 150 tons corn, 100 bushels potatoes, besides 100 gallons of maple syrup.

He is a breeder of pure-bred Holstein cattle and has a herd of 50 of these himself. He also owns 5 horses, 20 sheep, 30 swine and a large number of fowl.

Mr. McDonald's father's name was Donald D. McDonald, and his mother's maiden name, Elizabeth McDonald. He married Anna Grace McDonald, and is the father of two sons and three daughters. In religion he is a Catholic, an Independent in politics, and of Scotch descent.

**JAMES J. MACDONALD**

**J**AS J. MACDONALD was born October 15, 1879, in Charlottenburg Township, Glengarry County. His parents were Donald D. Macdonald and Annie Cameron. He is a Canadian of Scotch descent, a Catholic and an Independent. He has a family of nine, three sons and six daughters.

He has an extensive farm of 200 acres, being in the Third Concession (Glen), Charlottenburg Township. It carries a stock of 40 cattle, 9 horses, 10 sheep, 7 swine and 50 fowl, and has a yearly yield of 1,000 bushels grain, 100 tons hay, 50 tons corn, 500 bushels potatoes and vegetables for his home use, also including



HOME OF JAS. J. MACDONALD

20 assorted apple trees. There is a large sugar bush on Mr. Macdonald's farm, he being able to tap over 2,000 trees.

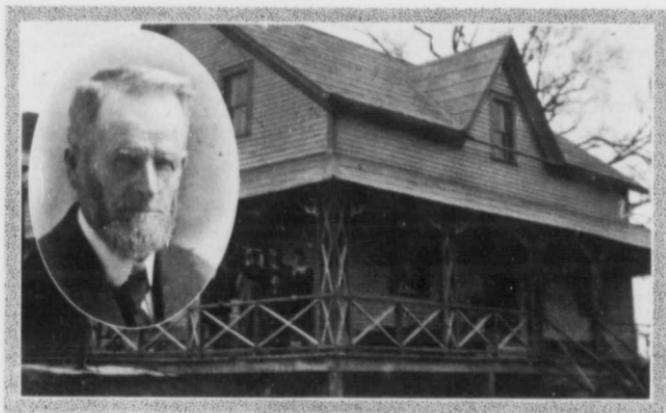
Mr. Macdonald has experienced twenty-five years of farm life, and has been a patron of the Cheese Board since its organization, twenty-one years ago. He sends daily 500 pounds of milk to the Glendale Factory.

Our subject has been an exhibitor and prize winner at the Williamstown Fair on Southdown sheep, Holstein cattle and horses. He has, in former years, done railway work for the Grand Trunk, Canadian Pacific, Canadian Northern and Grand Trunk Pacific. Mr. Macdonald is a progressive and substantial farmer of high standing.

ARCHIBALD R. MacDONELL

ARCHIBALD R. MacDONELL, who is seventy-six years of age, is the son of Angus R. MacDonell, while his mother was Ann McDonald. His family consists of five sons and four daughters, his wife being Hannah McDonald in her maidenhood. He is a Scotch-Canadian, a Catholic and a Conservative.

He owns 150 acres of excellent farming land, situated East  $\frac{1}{2}$  Lot 20, Second Concession, R. R., which is stocked with 27 head of cattle, 5 horses, 12 swine and



A. R. MACDONELL AND HOME

70 fowl. His annual production from the above is 700 bushels grain, 70 tons hay, 6 acres corn, 1 acre potatoes and  $\frac{1}{2}$  acre vegetables.

Mr. MacDonell has operated his farm throughout his life, and for 21 years has been patron of the Cheese Board. He sends, on an average, 350 pounds of milk daily to the Glengarry Creams' Factory, of which he has been owner and proprietor for the past fifteen years. This factory is one of the largest on the Board, producing annually about 70 tons of cheese.

ALEX. J. McDONELL

ALEX. J. McDONELL is fifty-seven years of age and was born on the 200-acre farm which he now owns and occupies, Lot C, Second Concession, Cornwall Township.

Mr. McDonell's farm is one of the finest in the vicinity and annually yields 20 acres of grain, 50 acres of hay, 30 bushels of potatoes, 9 acres of corn and 10



ALEX. J. McDONELL AND FARM BUILDINGS

barrels of assorted apples. He has been farming for thirty-five years and has been a member of the Cornwall Cheese & Butter Board for twenty-one years.

His farm stock consists of 25 cattle, 7 horses, 12 swine and 40 fowl. He delivers at the Farmers' Choice Factory daily, for the season, an average of 350 pounds of milk.

Mr. McDonell's father's name was John R. McDonell, and his mother's name Catherine Loney. He is unmarried. In religion he is a Roman Catholic and in politics a Conservative. Mr. McDonell's people have resided on this place for over one hundred years. His father is strong and hearty at the age of eighty-four years, and his mother died at the age of eighty years.

**JAMES R. McDONELL**

**J**AMES R. McDONELL, who is the son of Archie R. McDonell, is thirty-nine years old. His wife's maiden name was Elena McDonald, by whom he has one son and five daughters. He is a Scotch-Canadian, a Catholic and a Conservative.

His farm of 130 acres, located North  $\frac{1}{2}$  Lot 15, Second Concession, Charlottenburg Township, is stocked with 30 cattle, 7 horses, 15 swine and 60 fowl. Its



JAS. R. McDONNELL AND HIS HOME

average yield is 800 bushels grain, 40 tons hay, 6 acres corn, 250 bushels potatoes and vegetables for own use. His sugar bush consists of about 350 trees.

He owns a fine herd of high-grade Holstein cattle, and sends 400 pounds of milk daily to the Glengarry Creams' Factory. He has followed farming as an occupation for the past ten years, and has also been a patron of the Cheese Board for the same duration of time.

Previously, Mr. McDonell has spent five years mining in British Columbia and Cobalt.

**JOHN A. McDONELL**

**J**OHN A. McDONELL is seventy-eight years old and is the son of the late Allan McDonell. He is of Highland Scotch descent, a Roman Catholic and a Conservative. He has three sons and four daughters.

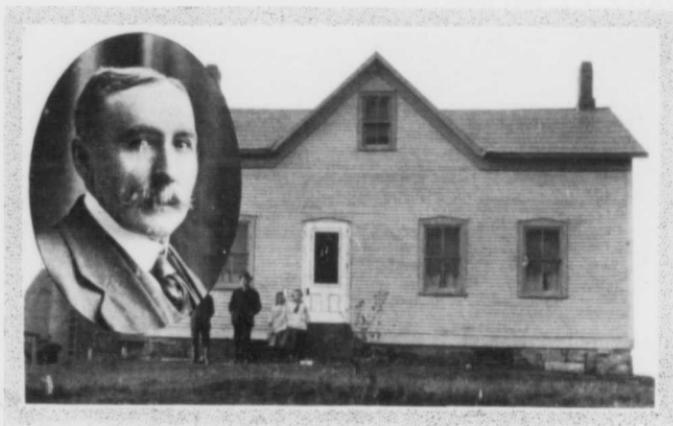
He has an excellent farm of 200 acres, stocked with 25 cattle, 5 horses, 4 swine, and about 40 fowl. It is located Lot 5, First Concession, Front, Charlottenburg Township, Glengarry County. It produces annually 500 bushels grain, 70 tons hay, 200 bushels potatoes, 6 acres corn, and vegetables for home use. There are about 35 splendid apple trees.

Mr. McDonell has made farming his life work. He sends as a daily average 350 pounds of milk to the Royal Factory. He has been a patron of the Cheese Board for a number of years.

JOHN R. McDONELL

**J**OHAN R. McDONELL was born in the year 1860. His parents were Donald McDonell and Mary McDonell, his wife's maiden name being Nellie O'Conner. He has six sons and three daughters. He is a Scotch-Canadian, a Catholic and an independent.

His farm, which is composed of 100 acres, situated West  $\frac{1}{2}$  Lot 19, Second Concession, R. R., has live stock on it of 32 head of cattle, 9 horses, 12 swine and about 75 fowl. It yields, each year, 600 bushels grain, 20 tons hay, 100 tons



JOHN R. McDONELL AND HIS HOME

corn, with potatoes, vegetables and fruit for own use. There is a sugar bush of about 600 trees.

Mr. McDonell has been a farmer throughout his life, and a patron of the Cheese Board for twenty-one years. He sends daily 300 pounds milk to the Gleggarry Creams' Factory. He is also an exhibitor and prize winner on horses and cattle at the Williamstown Fair.

Five generations of the McDonell family have occupied the present location in succession.

ALLAN J. McDONALD



ALLEN J. McDONALD AND SONS

ALLAN J. McDONALD was born October 6, 1852. He is the son of the late John R. McDonald. His wife was Isabella McDonald, by whom he has two sons. He is a Scotch-Canadian, a Catholic and a Unionist.

His farm is located Lots 7 and 8, Third Concession, Indian Lands, Charlottenburg Township, Glengarry. It consists of 160 acres, and is stocked with 30 cattle, 9 horses, 5 swine and 60 fowl. The yearly yield is 500 bushels grain, 100 tons hay, 50 tons corn, 200 bushels potatoes and vegetables for domestic purposes. There are also 50 fruit-bearing trees, as well as about 200 maple trees on the farm.

Mr. McDonald has had a life's experience in farming. He has been a patron of the Cheese Board since its organization, twenty-one years ago. He delivers daily 500 pounds of milk to the Glen-Donald Factory.

Mr. McDonald's property was purchased seventy years ago by his father, John R. McDonald, railway contractor.



HOME OF ALLAN J. McDONALD

ALEXANDER A. McDOUGALL

ALEXANDER A. McDOUGALL, who is forty-six years of age, is the son of Alex. P. McDougall. His wife was Annie Ellen Grant, by whom he has one son and two daughters. He is a Scotch Canadian, a Presbyterian and a Unionist.

His farm, consisting of 130 acres, is located Lot 25, Third Concession, Charlottenburg Township, Glengarry. He has a stock equipment of 25 cattle, 6 horses,



ALEX. A. McDOUGALL AND HIS HOME

19 swine and 70 fowl, and his annual products are 550 bushels grain, 50 tons hay, 80 tons corn, 300 bushels potatoes and vegetables for own use.

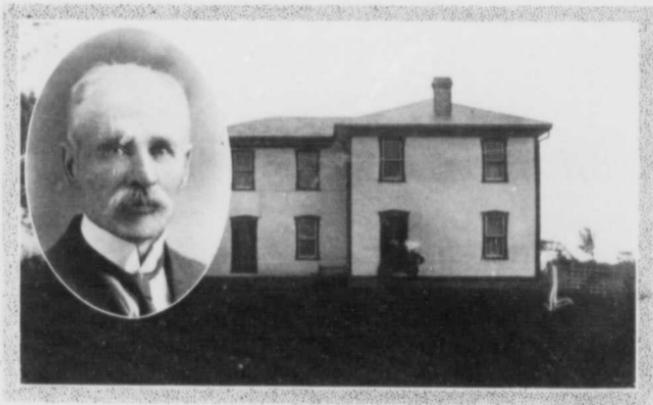
Mr. McDougall has followed the occupation of farming for his entire life. He has been a patron of the Cheese Board for 18 years. His average daily delivery of milk to the Glen Donald Factory is 350 pounds.

There is a sugar bush on Mr. McDougall's farm of about 400 or more trees.

DAN McDOUGALL

DAN McDOUGALL was born December 12, 1864. His parents were Alex. P. McDougall and Margaret McLennan. His wife was Mary Jane Grant, by whom he has one son. He is a Scotch-Canadian, a Presbyterian and a Unionist.

His farm, consisting of 130 acres, is situated Lot 26, Third Concession, Charlottenburg Township, Glengarry. The stock on the farm consists of 21 head of cattle,



DAN McDOUGALL AND HIS HOME

5 horses, 7 swine and 80 fowl, while the yield of farm products during an average season are: 450 bushels grain, 50 tons hay, 75 tons corn, 200 bushels potatoes, and vegetables for own use. There are also 14 fruit trees.

Mr. McDougall has followed the occupation of farming throughout his life. He delivers 350 pounds of milk, as a daily average, to the Glen Donald Factory. He has been a patron of the Cheese Board for the past eighteen years.

HUGH A. J. MCGILLIS

**H**UGH A. J. MCGILLIS is sixty-one years of age and is owner of the 190 acre farm located East  $\frac{1}{2}$  Lot 25 and West  $\frac{1}{2}$  Lot 24, Eighth Concession, Cornwall Township, Stormont County. Mr. McGillis' father's name was Hugh McGillis and his mother's maiden name Catherine Lyman. He married Catherine Sayers and is the father of two sons and four daughters. In religion he is a Roman Catholic, in politics an Independent, and of Scotch descent.

Mr. McGillis farm yields annually 1000 bushels of grain, 90 tons of hay,



HUGH A. J. MCGILLIS AND HIS HOME

40 bushels of fruit, 100 bushels of potatoes and a large quantity of corn. His livestock equipment is 35 graded Ayrshires, 5 horses, 28 swine and over 100 fowl.

Mr. McGillis has been farming all his life, and has been a member of the Cornwall Cheese Board since it was organized twenty-one years ago. He is a patron of the Glencoe Cheese Factory.

The average quantity of milk delivered from Mr. McGillis' farm daily during the season is 550 pounds. He also makes 400 pounds of butter.

Mr. McGillis has been active politically in the past, and was at one time honored by the electorate by being elevated to the position of Warden of the Three United Counties.

DONALD A. McINTOSH

THE McIntosh Nursery is located two miles east of Harrison's and ten miles northwest of Cornwall. It is the only nursery in this locality and is generally regarded as one of the best in point of quality production in Ontario.

Donald A. McIntosh, owner and proprietor, is devoting his entire time and attention to specializing in the nursery and dairying business, in both of which he has acquired a wonderful success and an enviable reputation.



DONALD A. McINTOSH

His nursery stock at present consists of about 50,000 apple trees of the following varieties: Baldwins, Wealthies, Fameuse, Gano, Talman Sweets, Wolfe River, Duchess, Yellow Transparent, Northern Spy, Snows, Maiden Blush, Banana, Ben Davis, Black Ben Davis, Vineland-Strawberry and the famous McIntosh Red, known the world over for its excellency and good quality, also plum, pear and peach trees, and gooseberry, currant and black walnut bushes and berries and shrubs.

Mr. McIntosh is a descendant of United Empire Loyalist stock, his father, the late John D. McIntosh, having purchased the 200-acre farm, now operated by him, from the McQueen estate about sixty years ago. Previous to his death, about eleven years ago, at the age of seventy-six years, John D. McIntosh was assessor and collector for the Township of Cornwall for twenty-six years.

Our subject was born on this farm and has always lived there, with the exception of about two years spent in the West engaged in the lumbering, dredging and contracting business.



HOME OF D. A. MCINTOSH



VIEW OF MCINTOSH NURSERY

Mr. McIntosh has a highly-cultivated and well-equipped farm, on which his nursery is situated, located Part Lot 24-25, Seventh Concession, Cornwall Township, Stormont County. Nine hundred bushels of grain, 100 tons of hay, 6 acres of corn, 100 barrels of fruit and 70 bushels of potatoes are annually produced. A fine herd of 30 graded Ayrshire cattle, 5 horses, 13 swine and 60 fowl is part of the livestock equipment. A large sugar bush is located on the property.

Mr. McIntosh has been a member of the Cornwall Cheese & Butter Board



VIEW OF MCINTOSH NURSERY

since it was established twenty-one years ago, and is a patron of the Black River Cheese Factory, where he delivers a daily average during the season of 500 pounds of milk. He produces annually 200 pounds of butter.

Mr. McIntosh became active in politics a few years ago, but voluntarily retired to devote his time and attention to his business. In 1908 he was elected township councillor, in 1909 deputy reeve, and in 1910 reeve. In all of these important positions he gained a reputation for eminent fairness, honesty and executive ability.

Mr. McIntosh's mother was Margaret McDougall. He married Marjorie McKinnon, and is the father of five sons and one daughter. He is an Independent in politics and a Scotch Canadian. His Post Office address is Harrison, Ont., R. R. 1, Box 54.

**JAMES ALEX. McKILLOP**

**J**AMES ALEX. McKILLOP is forty-seven years of age, and the son of Mr. and Mrs. James McKillop. His wife was Edith Farlinger, by whom he has one son and one daughter. He is a Canadian of Scotch descent, a Presbyterian and a Conservative.

His farm of 175 acres is located South Part Lot 42, First Concession, R. R. It has a livestock equipment of 35 cattle, 5 horses, 4 swine and 130 fowl. The annual production of this farm is 800 bushels grain, 80 tons hay, 5 acres corn, 1½ acres potatoes, and vegetables for his own use. There are also 30 fruit-bearing



JAMES A. MCKILLOP AND HIS BARN

trees and 600 maple trees on the above. Bee-keeping is also followed by Mr. McKillop in conjunction with his general farming.

Our subject has followed farming as an occupation throughout life. He sends a daily average of 300 pounds milk to the King's Road Cheese and Butter Factory, and has been a patron of the Cheese Board for twenty-one years.

He has been secretary-treasurer for School Section No. 11 for the past fifteen ears, also president of King's Road Factory for three years.

ANGUS JOHN McLELLAN

ANGUS JOHN McLELLAN is thirty-four years of age. He is the son of Christopher McLellan. His wife's maiden name was Katie McDonnell. He is a Canadian of Scotch descent, a Catholic and a Liberal.

His farm, comprised of 118 acres, is situated North  $\frac{1}{2}$  Lot 14, Second Concession, Charlottenburg Township. It has a stock on it composed of 26 cattle, 5 horses, 15 swine, and yields during an average season 620 bushels grain, 60 tons hay, 140 tons corn, 250 bushels potatoes and  $\frac{1}{4}$  acre vegetables. There is also a sugar bush on the farm of about 400 maple trees.



A. J. McLELLAN AND HIS RESIDENCE

Mr. McLellan has had a life's experience of farming and has been a patron of the Cheese Board since its formation, twenty-one years ago. His average daily delivery to the Gleggarray Creams' Factory is 400 pounds of milk.

He has been an exhibitor and prize winner at the Williamstown Fair on Holstein cattle, horses and vegetables. Mr. McLellan makes a specialty of raising pure-bred Holstein cattle.

Mr. McLellan was a lumberman for four years, a member of the Municipal Council for four years and of the County Council for three years. He was educated at the Ottawa University.

JOHN D. AND ALEX. J. McLELLAN



JOHN D. McLELLAN AND HIS SON, ALEX. J. McLELLAN

THIS splendid 200-acre farm, located Part Lots 25 and 26, Seventh Concession, Cornwall Township, is jointly operated by John D. McLellan and Alex. J. McLellan, father and son, respectively, whose pictures are here reproduced. Both have been farming all their lifetime.

The livestock equipment of the farm consists of a fine herd of 26 head of graded cattle, 7 horses, 46 sheep, 20 swine and a large number of fowl.

The annual yearly yield of this farm is 1,500 bushels of grain, 80 tons of hay, 120 tons of corn, 150 bush-

els of potatoes, besides 150 gallons of maple syrup. There are also ten colonies of bees. Messrs. McLellan are breeders of pure-bred cattle.

Members of the Cornwall Cheese Board since it was formed and patrons of the Black River Factory, they deliver daily to this factory an average of 500 pounds of milk during the season. 400 pounds of butter are manufactured annually.

John D. McLellan married Margaret McIntosh. He is in splendid health at the advanced age of eighty-six years. Alex. J. McLellan, upon whom the active management of the farm devolves, is a progressive and energetic farmer. He is unmarried. The McLellans are Catholics in religion, Independent in politics, and of Scotch descent.

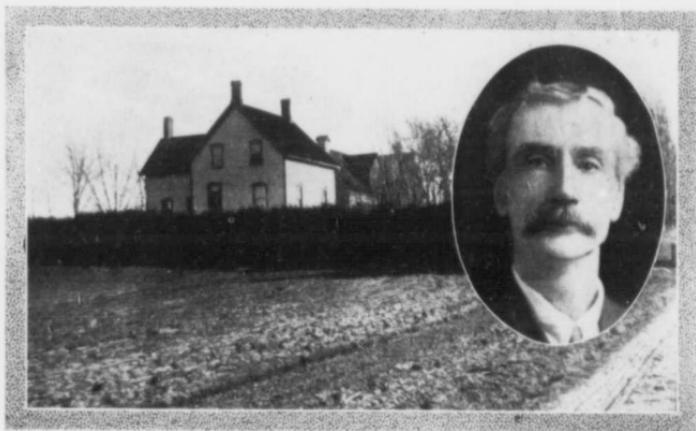


BARN OF ALEX. J. McLELLAN

**D. L. McLENNAN**

**D.** L. McLENNAN was born on his farm located West  $\frac{1}{2}$  Lot 2, Third Concession, Cornwall Township, April 7th, 1861. His parents were Alex. D. McLennan and Isabel Murray, and his wife's maiden name Annabel Grant, by whom he had one son and five daughters. In religion he is a Presbyterian and in politics a Unionist.

His farm consists of 130 acres with a large stock of 35 cattle, 8 horses, 15 swine, and 100 fowl. Mr. McLennan's cattle are a splendid herd of pure-bred Ayrshires,



D. L. McLENNAN AND HIS RESIDENCE

from which he sends 400 pounds of milk daily to the Mays Fancy Cheese Factory. He is also a prize winner at the Cornwall Fair.

Mr. McLennan's farm produces yearly 800 bushels grain, 50 tons hay, 125 bushels potatoes. He has also 20 hives of bees, which make about 2,500 pounds of honey.

Our subject has spent his life at farming and has been a patron of the Cheese Board for twenty-one years.

**D. N. McLENNAN**

**D.** N. McLENNAN was born January 12, 1862. He is the son of Donald F. McLennan, and is a Scotch-Canadian. In religion he is a Protestant and in politics a Unionist.

He has an extensive farm of 250 acres, located Lots 11 and 12, Third Concession (Gore), Charlottenburg Township, Glengarry. The annual production of the same is 800 bushels grain, 130 tons hay, 80 tons corn, 210 bushels potatoes and 3 acres vegetables (mangles and turnips). About 300 maple trees comprise his sugar bush.



D. N. McLENNAN AND HIS RESIDENCE

He has followed the occupation of farming throughout his life. He sends 600 pounds of milk daily to the Summerstown Station Factory, and has been a patron of the Cheese Board since it was organized, 21 years ago.

Mr. McLennan is an exhibitor and prize winner on horses, swine and cattle at the Cornwall and Williamstown Fairs. He also won first prizes on horses and cattle at the Montreal Exhibition several years ago. He sold beef to Angus McGillis, drover, last Christmas, which was pronounced the best on the Montreal market by the Wm. Davies Company.

JOHN P. McLENNAN

JOHN P. McLENNAN, aged fifty, is the son of Mr. and Mrs. Peter McLennan. His wife was Flora Amy McLennan and his family consists of two sons and one daughter. He is a Scotch-Canadian, a Presbyterian and a Unionist. He owns 200 acres of land, situated Lot 24, Fourth Concession, Charlottenburg Township. On the farm is a live stock consisting of 22 head of cattle, 4



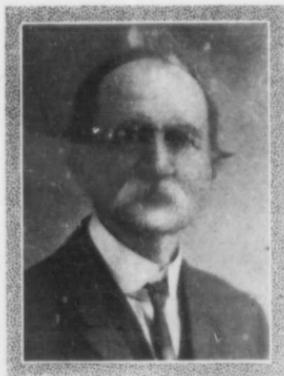
JOHN P. McLENNAN AND HIS BARN

horses, 150 sheep, 25 swine and 75 fowl. The annual products are 1,200 bushels grain, 50 tons hay, 100 tons corn, with potatoes and vegetables for domestic purposes.

Mr. McLennan has been farming all his life, and a patron of the Cheese Board since it was organized, twenty-one years ago. He sends daily 500 pounds of milk to Glangarry Creams' Factory, for which he has been Cheese salesman for five years.

Our subject makes a speciality of breeding Shropshire sheep and Holstein cattle.

**JAMES McLEOD**



JAMES McLEOD

**J**AMES McLEOD was born on his farm, located East  $\frac{1}{2}$  Lot 5, Fourth Concession, Cornwall Township, January 11th, 1846. He is the son of Alexander McLeod, and by his wife Mary Sullivan had four sons and three daughters. In religion he is a Presbyterian.

His farm, which consists of 100 acres, is stocked with 35 head of cattle, the milk being delivered daily to the Mays Fancy Factory. He also keeps 5 horses, 15 swine and about 125 fowl. The annual production of his farm is 1,000 bushels grain, 75 tons hay, 300 bushels potatoes, also including 9 acres corn and some fruit. Mr. McLeod has the best assort-

ment of flowers in this part of the country, which are under his own exclusive care.

Our subject assisted in the building of the Canadian Pacific Railway north of Lake of the Woods and Lake Superior, and is a Veteran of the Fenian Raid. His great grandfather, Donald McLeod, settled here in 1794 as a United Empire Loyalist. He came from Albany, N.Y., and took up the 200 acres which is still owned by Mr. McLeod and his son. Mr. McLeod is the father of James McLeod, secretary-treasurer Cornwall Cheese & Butter Board, and Cornwall Township Clerk.

JOHN JAMES McMARTIN

JOHN JAMES McMARTIN is the son of Donald B. McMartin and is unmarried. He is a Scotch Canadian, aged seventy, a Protestant in religion and an Independent in politics. Mr. McMartin's mother's maiden name was Mary Cameron.

He owns and operates 180 acres of land, situated Lot 26, Second Concession, S. S. R. R. The live stock consists of 42 head of cattle, being pure bred and graded Holsteins, 5 horses, 25 swine and 75 fowl. The annual products



JOHN J. McMARTIN AND HIS BARN

are 1700 bushels grain, 175 tons hay, 150 tons corn, 250 bushels potatoes, with fruit and vegetables for own use.

Mr. McMartin has had a life's experience in farming, and has been a patron of the Cheese Board since it was organized twenty-one years ago. He sends daily 600 pounds of milk to the Burn Brae Factory.

There is a sugar bush on the property, which consists of about 500 trees suitable for tapping.

**SAMUEL McMATH**



SAMUEL McMATH

**S**AMUEL McMATH was born May 7, 1877, in Kirkcudbright Shire, Scotland. He is the son of Robert McMATH. His wife's maiden name was Isabella Melbourne, by whom he has one son and two daughters. He is a Presbyterian and a Liberal. His farm of 100 acres, located East  $\frac{1}{2}$  Lot 16, Second Concession, Charlottenburg Township, Glengarry, has a stock of 24 cattle, 6 horses, 14 swine and 30 fowl, and its products yearly are 800 bushels grain, 50 tons hay, 80 tons corn, 450 bushels potatoes and vegetables for own use. Mr. McMATH has spent thirteen years at farming, and has also been a patron of the Cheese Board during this time. He sends 400 pounds of milk daily to the Summerstown Station Factory.

Mr. McMATH has been Trustee for School Section No. 3, and Chairman of the Board for five years. He is also a Manager of Salem Church.

**ROBERT A. McNAUGHT**

“**G**LENLEA FARM,” the home of Mr. Robert A. McNaught and family, is situated one mile south-west of Summerstown Station on the Second Concession Road, Charlottenburg Township, Glengarry County.

Mr. McNaught came to this country from Scotland in 1894. He first settled near Montreal, later moving to Summerstown, Ontario, where in 1906 he bought “Glenlea Farm.”

Mr. McNaught is a breeder of Clydesdale horses and Ayreshire cattle, being a successful exhibitor at the local fairs. He is well known in Eastern Ontario, having judged the heavy horses at many of the leading fairs.



ROBERT A. McNAUGHT AND HIS FARM BUILDINGS

The farm, being in a high state of cultivation, grows large crops of grain, hay, corn and roots. With the exception of about three acres of potatoes, all the crops are fed on the farm. The milk from the cows is shipped to Montreal, although in summer a large quantity is sent to the Cheese Factory.

The barn and stables, built three years ago, are sanitary and up to date, everything having been provided for the health and comfort of the animals. A splendid system of ventilation, cement floors and large windows throughout the barn provide adequate light, a very important feature in a dairy barn.

There is also a silo, which provides succulent feed for the large stock during the winter months.

## PETER McNEIL

PETER McNEIL is forty-three years of age and owns and operates the splendid 107-acre farm located West  $\frac{1}{2}$ , Lot 1, S. R. R., Charlottenburg Township, Glengarry.

He is a patron of the Glendale Cheese Factory, where he delivers a daily average of 420 pounds of milk during the season. He has been a member of the Cornwall Cheese Board since it was formed, twenty-one years ago.

Mr. McNeil has a herd of 28 graded Holstein cattle, which he is gradually converting into pure breeds, 5 horses, 40 swine and a large number of fowl as part of the live-stock equipment of the farm. The annual yield of this property is 900 bushels of grain, 90 tons of hay, 100 bushels of potatoes, 30 barrels of fruit and 11 acres of corn.

Mr. McNeil, who is an experienced judge of horseflesh, has probably the finest



PETER McNEIL AND HIS BARNs

pair of carriage horses in this part of the country, and he is justly proud of the splendid showing they have made at various exhibitions and fairs throughout the country. At the Ottawa Exhibition and local fairs, within the short period of three years, these splendid animals have captured no less than 67 firsts and a large number of seconds in prizes. He has also exhibited and won prizes in cattle, fruit and vegetables.

Mr. McNeil, in fraternal circles, is a Noble Grand of the I.O.O.F., and a member of the Foresters. He was a trustee of the Black River School for three years. He is a life member of the Red Cross Society.

Mr. McNeil's father was Murdock McNeil, and his mother's maiden name was Annie Stewart. He married Jessie Annie McLean, and is the father of three sons and one daughter. In religion he is a Protestant, in politics a Conservative, and a Scotch Canadian. He is generally recognized as one of the progressive and substantial farmers of the community.

D. A. McRAE

D. A. McRAE was born December 15, 1866. His parents were Archie McRae and Janet McDonald, and by his wife, whose maiden name was Naina Cameron, he has one son and one daughter. He is a Scotch Canadian, a Roman Catholic and a Liberal.

He owns a large farm of 200 acres, situated Lot 12, Third Concession (Glen), Charlottenburg Township. The livestock on same consists of 55 cattle, 12 horses,



D. A. McRAE AND HIS RESIDENCE

10 swine and 40 fowl. During the average season the production is 1,500 bushels grain, 80 tons hay, 90 tons corn, 200 bushels potatoes, and vegetables for domestic purposes. There is a sugar bush on the farm of 700 trees.

Mr. McRae has followed farming during his entire life. He sends a daily average of 400 pounds milk to the Glendale Factory, and has been a patron of the Cheese Board since its organization. During the winter season Mr. McRae ships his milk to Montreal.

JOHN F. McRAE



JOHN F. McRAE

**J**OHAN F. McRAE is forty-three years of age and owns and operates the 200 acre farm located Lot 15, 1st Concession, Lancaster Township, Glengarry County, commonly known as the D. M. McPherson farm. Mr. McRae is one of the most prominent farmers in the Glengarry county, and has been always active in politics, giving his support to Liberal party principles.

Mr. McRae owns a herd of 85 cattle, 6 horses, and over 100 fowl. The annual yield of his farm is 2,000 bushels of grain, 130 tons of hay, 700 tons of corn, and a large quantity of maple syrup.

Our subject has been farming upwards of fifteen years and has been a patron of the Cornwall Cheese & Butter Board for that length of time. He ships 400,000 pounds of milk to Montreal annually.

Mr. McRae is the son of George and Johanna McRae, and his wife's maiden name was Lillie Ross. He is the father of three sons and one daughter. In religion he is a Presbyterian and his nationality is Scotch.

Mr. McRae is a director of the Consolidated Milk Company of Montreal, and a director of the Montreal Milk Shippers Association. He has been prominently mentioned as a Liberal candidate for the House of Commons on many occasions.

C. E. MARKELL

C. E. MARKELL was born on the farm April 14th, 1871. He is the son of R. M. Markell. His wife was Ena Campbell. He has one son and two daughters, is an Anglican and a Conservative.

His farm, consisting of 100 acres, is the West  $\frac{1}{2}$  Lot 12, First Concession, Osnabruk Township, Stormont County. It is stocked with 25 pure-bred Holstein cattle, 5 horses, 15 swine and 100 fowl. The yield each year is 800 bushels grain, 75 tons hay, 200 bushels potatoes, 3 acres corn and 1 acre fruit.



RESIDENCE OF C. E. MARKELL, DICKINSON'S LANDING

Mr. Markell's daily delivery to the Sweet Briar Cheese Factory is 500 pounds of milk. He has been a patron of the Cheese Board since its inception, twenty-one years ago. He also has an extensive sugar bush on his farm, from which he is able to make 100 gallons of syrup during a season.

Mr. Markell's father and mother are both enjoying good health. His forefathers came to this country with the United Empire Loyalists. Four generations of the family have lived on this farm, having come from the Second Concession, Osnabruk.

### C. A. MANNING

**C.** A. MANNING was born on the farm, West  $\frac{1}{2}$  Lot 3 and East  $\frac{1}{2}$  Lot 4, First Concession, Osnabruk Township. He is forty-eight years of age.

His parents were John W. Manning and Elizabeth Miller, and his wife was Annie Elizabeth Adams. He has three sons. In religion he is an Anglican and in politics a Conservative.

Mr. Manning has an excellent farm consisting of 133 acres. It has a splendid live-stock equipment of 22 cattle, 4 horses, 21 swine and 50 fowl, while the average crop acreage for a season is 30 acres grain, 30 acres hay, 6 acres corn, 1 acre fruit,  $\frac{1}{2}$  acre potatoes,  $\frac{1}{4}$  acre vegetables.

Our subject has been farming on his own behalf for two years; he has also been a patron of the Cheese Board for this time. His daily average of milk, sent to the Wales Factory, is 200 pounds. Mr. Manning keeps a pure-bred Ayrshire bull for stock-raising purposes.

Mr. Manning's father is still living and has reached the age of eighty-five. He was born on this farm, his father having settled here one hundred and twenty years ago.

The accompanying illustrations of the fine residence and large, modern farm buildings of Mr. Manning are ample visual evidence of the success he has attained as an agriculturist and dairyman.



C. A. MANNING AND HIS HOME



BARN OF C. A. MANNING

## J. R. MAYNARD



J. R. MAYNARD

**J.** R. MAYNARD, jeweler, Pitt Street, Cornwall, typifies, to a remarkable degree, the success that may be obtained in business by fair dealing, honesty, perseverance and an intimate knowledge of every phase of the jeweler's art.

Mr. Maynard, who is a native of Campbellford, Ont., has had twenty years' experience in the jewelry business, fourteen of which have been in Cornwall, and this lengthy business training is strikingly indicated by the large and well-selected stock which he carries. The most fastidious taste is easily satisfied after examining the fine assortment of jewelry which is shown to splendid advantage in this elegantly appointed store. A complete stock in all lines carried in the most up-to-date jewelry establishment is the undisputed claim of the management.

Mr. Maynard specializes in presentation gifts, and his large and pleased clientele among farmers and citizens generally, unqualifiedly endorse his intelligent assistance and thoughtful advice in choosing appropriate selections in these articles.

Being a master mechanic and an expert in watch and clock repairing, Mr. Maynard has made a successful feature of a modern repair department which shows an ever-increasing growth through the liberal and pleased patronage of the community.

Mr. Maynard's personal popularity has had much to do with his success in business, and his never-failing courtesy and desire to please have gained him many warm business and personal friends. Mr. Maynard is also an issuer of marriage licenses.



INTERIOR VIEW OF J. R. MAYNARD'S STORE

MEDICAL HALL CO., LIMITED.



R. F. KELLOCK, PROPRIETOR MEDICAL HALL CO., LTD.

**M**ANY years have passed since the doors of the Medical Hall, Cornwall, first swung open for business, full dependence for success being placed on quality in drugs and integrity and promptness in service.

Quality now as then reigns supreme and experience and skill in compounding your prescriptions or family receipts are still at your service at the Medical Hall.

Our ever increasing business tells of the confidence of our town and country friends, which confidence is most pleasing to us, and we will do all possible to continue to merit it.

The Medical Hall carries one of the largest stocks in Eastern Ontario, and particular attention is paid to Horse and Cattle Medicines, and Stock owners are almost certain to find just what they want at the Medical Hall.



INTERIOR VIEW MEDICAL HALL CO.

**MEDICAL HALL AGENCIES:**—PENSILAR REMEDIES—one for every ill. KODAKS. WEARWELL TOOTH BRUSHES—The best 25ct. Tooth Brush we know of, Quality guaranteed. HOT WATER BOTTLE—QUEEN CITY—Two years guarantee. NEILSONS CHOCOLATES—"The kind that are different" BETTY BROWN CANDIES—The dainty sort. Also KELLOCK'S RINGWORM REMEDY—For man or beast—No disappointment. KELLOCKS CORN REMEDY—Carries our guarantee of Satisfaction. Come in and let us get acquainted—It will do us both good.

**MEDICAL HALL CO., LIMITED, CORNWALL, ONT.**

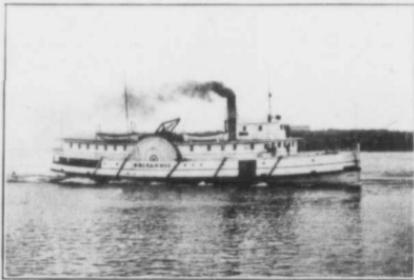
**ALWAYS UP-TO-DATE**

### MONTREAL AND CORNWALL NAVIGATION CO., LIMITED

**T**HE Montreal & Cornwall Navigation Co., Limited, was incorporated under Dominion Charter in 1896 and has operated many different boats on the St. Lawrence River, but of late years has confined itself to operating the Steamship "Britannic" exclusively.

The "Britannic" is an up-to-date, side wheel, steel hull vessel, 167 feet in length and is equipped to carry both passengers and freight. She has thirty-five well appointed staterooms, and is electrically lighted and steam heated throughout.

The "Britannic" makes two trips weekly during the season plying between Montreal and Kingston. On the East Bound trip she specializes in the carrying of cheese boarded on the Cornwall Cheese Board transporting some 4000 boxes



STEAMSHIP "BRITANNIC"

of cheese weekly, which is picked up at intermediate ports, besides other freight including manufactured goods from mills along the route. On the West bound trip the cargo of the "Britannic" consists of general merchandise for way points.

The "Britannic" leaves Montreal, 186 Common Street Wharf, every Wednesday at 3 p.m. for Kingston and all intermediate points, returning she calls at Iroquois, Morrisburg, Aultsville, Farran's Point and Dickinson's Landing, arriving at Cornwall Saturday evening. Cheese is delivered early Monday morning in Montreal.

The officers of the Montreal & Cornwall Navigation Co., Ltd., are Lt.-Col. R. Smith, K.C., ex M.P. President; and Arnold N. Smith, General Manager. The head office is located at Cornwall, Ont.

JAY S. MOSS



JAY MOSS

JAY S. MOSS was born on Sheiks Island, January 21, 1867, and is the owner of the 120-acre farm located West  $\frac{1}{2}$  Lot 30, Second Concession, Cornwall Township. His parents were Samuel Moss and Janet Clowe. He married Margaret McNaughton and is the father of one son and one daughter. In religion Mr. Moss is a Presbyterian and in politics a Conservative.

Mr. Moss is a cattle buyer of prominence, and on his farm has over 50 cattle, besides 5 horses, 6 sheep, 10 swine and over 100 fowl. His farm yields 250 bushels of grain, 100 tons of hay, 6 acres of corn, 50 bushels of potatoes and 500 bushels of vegetables annually. He has been a consistent winner at the Cornwall Fair, exhibiting Short Horn Durham cattle.

Jay Moss was a great athlete in his day, and one of the star home players on the old Cornwall Lacrosse team, when it was in its palmy days. Since leaving the athletic arena he has gone into politics, and the people have shown their confidence in him by electing him Deputy Reeve of Cornwall Township. Mr. Moss's father died a few months ago at the ripe age of 86 years.



HOME OF JAY MOSS

WM. D. MUNRO

WM. D. MUNRO is the owner of the largest herd of Pure Bred Jersey cattle in the Three United Counties, and is also the largest wholesale and retail producer of butter in this section. He makes weekly trips to Cornwall where he disposes of this butter to local merchants. He has a splendidly equipped concrete building which serves as a butter factory.

Mr. Munro's 228-acre farm is located Lot 30, 1st Concession, N. R. R. Char-



BARN OF WM. D. MUNRO, MARTINTOWN

lottenburg Township, Glengarry. His Jersey herd consists of 60 head. He has also 8 horses, 15 swine and a large number of fowl.

His farm yields annually 1,400 bushels of grain, 150 tons of hay, 160 tons of corn and an acre of potatoes. He owns also a large sugar bush and 9 colonies of bees.

Mr. Munro, who is fifty-one years of age, has been farming all his life and has exhibited successfully at local fairs with his Jersey cattle.

Mr. Munro's father's name was Donald W. Munro and his mother's maiden name Mary McGregor. He is unmarried. He is a Presbyterian in religion, a Liberal in politics, and of Scotch descent.

DAVID MURRAY



DAVID MURRAY

DAVID MURRAY is sixty-nine years of age, and is the son of Donald Murray, his mother being Marguerite Clark in her maiden days. He has six sons and one daughter, his wife's maiden name being Caroline Eamer. He is a Scotch-Canadian, a Presbyterian and an Independent.

He owns two properties, consisting of 180 acres, located South Part Lots 7 and 8 and Lot 11, Sixth Concession, Charlottenburg Township, Indian Lands, Glengarry County. The annual production of this farm during an average season, is 1,700 bushels grain, 90 tons hay, 140 tons corn, 350 bushels potatoes. There is also a sugar-bush on the farm comprising about 400 trees.

Mr. Murray has an excellent herd of Graded Holstein cattle, from which he delivers daily 500 pounds of milk to the Glen Factory. Mr. Murray's son, Mr. L. B. Murray, is salesman for the Glen Factory on the Cornwall Board.

An interesting feature of the family history is the long period which the Murray family have occupied this farm. On October 15th, 1775, Mr. William Murray, grandfather of David Murray, located on this property. His wife was Christie McCallum, and both hailed from Scotland. In the next generation, his son, Donald Murray, who was born October 18th, 1808, and died November 28th, 1892, lived here and married Margaret Clark.

Mr. Murray is at present specializing in the breeding of pure bred Holstein Cattle for sale. He is recognized as one of the most progressive and substantial farmers of the community. His three sons, L. B., W. A., and George Murray, are engaged in the active operation of the farm.



HOME OF DAVID MURRAY

MRS. B. J. MURRAY



M. J. AND G. I. MURRAY, SONS OF  
MRS. B. J. MURRAY

MRS. B. J. MURRAY was the wife of the late B. J. Murray. She has four sons. The Murray family is Scotch-Canadian, Presbyterian in religion, and Independent in politics.

Mrs. Murray's two farms, comprising 185 acres, are located south part, Lots 11 and 12, Seventh Concession, and Lot 12, Sixth Concession, Indian Lands, Charlottenburg Township. These properties are operated by her sons M. J., G. I., R. E., and D. C. Murray. They are stocked with 33 cattle, 5 horses, 17 swine, and 40 fowl, and produce annually about 850 bushels grain, 115 tons hay, 140 tons corn, 150 bushels potatoes, with fruit and vegetables for own use. There are also over 300 trees suitable for tapping on the properties.

The Murray family have spent all their life farming and has been members of the Cheese Board since its organization. Four hundred and fifty pounds of milk is daily sent to the Glen Factory from the splendid herd of registered Ayrshire cattle. The Murray family have been exhibitors and prize winners on cattle at Cornwall and Williamstown Fairs.

Mr. B. J. Murray died March 4th, 1917. The two younger boys are still attending school.



FARM BUILDING AND CATTLE OF MRS. B. J. MURRAY

WILLIAM A. MURRAY



WILLIAM A. MURRAY

WILLIAM A. MURRAY is thirty-seven years of age and owns and personally operates the 100-acre farm located Lot 3, 5th Concession, Cornwall Township, Stormont County. Mr. Murray's father was Wm. Murray and his mother was Isabella Gould. He married Ethel A. Ross and is the father of two daughters. He is a Presbyterian in religion, a Liberal in politics, and a Scotch Canadian.

Mr. Murray's live stock equipment consists of 22 cattle (graded Holsteins), 5 horses, 30 swine and over 100 fowl. His farm annually produces 600 bushels of grain, 35 tons of hay, 6 acres of corn, and 200 bushels of potatoes. He taps 500 maple sugar trees.

Mr. Murray is a patron of the Island Factory and has been a member of the Cornwall Cheese & Butter Board for fourteen years. He delivers a daily average of 350 pounds of milk to the factory daily during the season, and produces 300 pounds of butter annually.

Mr. Murray is regarded as one of the progressive and substantial farmers of the community, and is held in high regard by his neighbours.



HOME OF WILLIAM A. MURRAY

JOHN A. NEILL



JOHN A. NEILL AND SON

JOHN ARTHUR NEILL was born on his farm, located East  $\frac{1}{2}$  Lot 4, Third Concession, Cornwall Township, January 1st, 1885. He is the son of Mr. and Mrs. Arthur Neill. He married Clara McLennan and by her had one son. He is an Anglican and a Unionist.

He has a stock of 20 pure-bred Ayrshire cattle, and sends daily 300 pounds milk to the Mays Fancy Factory. He also has 6 horses, 10 swine and 60 fowl. He is an exhibitor of heavy Clydesdale horses at the Cornwall Fair, and a prize winner.

His farm consists of 100 acres, producing annually 500 bushels grain, 40 tons hay, 6 acres corn, 100 bushels potatoes and 200 bushels vegetables.

He has spent his life at farming, and for nine years has been a patron of the Cheese Board.



HOME OF JOHN A. NEILL

PETER A. NOLAN



PETER A. NOLAN

PETER A. NOLAN was born in the state of New York, forty-four years ago, and owns and operates the splendid 100-acre farm located West  $\frac{1}{2}$  D, Second Concession, Cornwall Township. He is a patron of the Farmers' Choice Cheese Factory, Tyotown.

He has a splendidly stocked farm, including a herd of 22 cattle, 5 horses, 10 swine and over 50 fowl. Mr. Nolan's farm annually yields 20 acres of grain, 25 acres of hay, 7 acres of corn, 100 bushels of potatoes and 30 barrels of apples.

Mr. Nolan has been farming for upwards of twenty-five years, has

been a patron of the Cornwall Cheese Board for twenty-one years and is now and has been for some years salesman for the Tyotown Cheese Factory. He delivers daily to the factory, during the season, 600 pounds of milk. He has been a regular exhibitor and prize winner in cheese and apples at the Cornwall Fair.

Mr. Nolan is one of the most popular and prominent farmers in the County of Stormont and Glengarry, having served in the County Council as Reeve, Deputy Reeve and Councillor of Cornwall Township. He is at present Reeve of Cornwall Township, being elected by a large majority last January. He has been a director of the Cornwall Agricultural Society for some years.

Mr. Nolan's father's name was John Nolan and his mother's maiden name Mary Brennan. He married Catherine McDonald and has five sons and four daughters. In religion he is a Roman Catholic and since taking up his residence in Canada has become a naturalized Canadian.

## NEW YORK RESTAURANT



PETER WONG

THE NEW YORK RESTAURANT, Peter Wong, proprietor, has been successfully catering to the culinary needs of the public since July 12, 1913. It is the oldest established restaurant in Cornwall.

The New York Restaurant specializes in *à la carte* dinners and short orders of all kinds. Peter Wong is an artist in preparing dishes and menus both dainty, satisfying and appetizing. With years of experience he has gained a skill in cookery that has both charmed and pleased the most epicurean taste. Cleanliness in kitchen and cleanliness in napery and silverware is a passion with Peter Wong. This is one of the main reasons

for his success in the restaurant business.

For a luscious broiled steak, a crisp chop, or fresh or salt water fish of all kinds, you will be well advised to patronize the New York Restaurant.

Mr. Wong makes a feature of catering to banquets, clubs and societies. He gives special attention to serving farmers and Cheese Board patrons and extends a cordial invitation to them to visit his place.

Lem Howe is one of the popular and indispensable assistants in this up-to-date cafe. Lem is always on the job. The New York Restaurant is open day and night. Give it a trial.

Montreal and other large city epicures in restaurant edibles have given it as their opinion that this cafe easily ranks with the best of metropolitan restaurants, both as to the class of the dishes served and also the style with which they are served.

Peter Wong has just purchased the Drossos Restaurant which he has completely renovated. This restaurant is one of the finest in its appointments to be found anywhere. Mr. Wong will operate this restaurant together with the New York cafe.



LEM HOWE



INTERIOR VIEW NEW YORK RESTAURANT

#### WHAT IS A FARMER ?

**A** FARMER is:  
A capitalist who labors;  
A patriot, who is asked to produce at a loss;  
A man who works eight hours twice a day;  
A man who has every element of nature to combat every day in the year.  
A man who is a biologist, an economist and a lot more 'ists.  
Who gives more and asks less than any other human being.  
Who takes unto himself, for his own sustenance and that of his family, those of his products which other people will not utilize.  
Who gives his boys and girls to the big cities to infuse red blood into a society that is constantly decadent, and whose only salvation is the virility it draws from the rural sections.  
Who is taxed more and has less representation than any other Canadian citizen.  
Who sells his produce for what the other fellow cares to pay for them, and who buys the other fellow's products at what the other fellow cares to charge for them.  
Who is caricatured on the stage and in the daily papers, but who can come nearer taking hold of any business and making it go than any other Canadian alive and in captivity.  
THAT'S WHAT A FARMER IS.

WILLIAM J. O'BRIEN.

WILLIAM J. O'BRIEN is thirty-six years old, and has been the proprietor of the Glen Walter Cheese Factory for the past eight years. His factory is one of the best-equipped on the Cornwall Cheese Board, and there are some thirty-odd patrons who regularly deliver their milk to him.

The quantity of milk drawn to the factory daily for the season is estimated at 8,000 pounds per day, making an annual production of 65 tons of cheese.

Mr. O'Brien is an expert maker of cheese and a graduate of the Kingston Dairy School. He has carried off prizes in colored cheese at the Ottawa Exhibi-



WM. J. O'BRIEN AND FAMILY

tion on several occasions. He uses the famous Babcock test in his factory, thus insuring a better grade of milk.

Mr. O'Brien intends shortly to install an even better plant for the accommodation of his patrons and in expectation of a substantial increase in his business. He is energetic, ambitious and progressive, and very popular with the patrons of his factory. His knowledge of the cheese manufacturing business assures for him a successful future.

Mr. O'Brien's present wife's maiden name was Rose Prevost. He has four sons. In religion he is a Roman Catholic and in politics a Liberal. He is of Irish extraction.

## GLEN WALTER CHEESE FACTORY.

THE Glen Walter Cheese Factory is picturesquely situated in the village of Glen Walter, about four miles directly east of Cornwall, on the shores of the beautiful St. Lawrence River. It has a list of some thirty-odd patrons whose farms cover a territory starting immediately east of Cornwall to about two miles east of Glen Walter, with a few on the two Concession roads running north from the river.

The proprietor of the factory is Wm. J. O'Brien who is generally recognized as one of the best cheesemakers in the Cornwall Cheese Board District. In proof of this Mr. O'Brien has won many prizes in cheese exhibits at various fairs and exhibitions.

The names of the patrons of the Glen Walter Cheese Factory are: P. Purcell, S. Russell, D. Lalonde, H. Farlinger, F. Maville, W. Rae, Joseph Russell, Thurston Doherty, James Laplante, S. J. Fraser, J. A. Lalonde, John Adams, A. C. Tyo, A. Mitchell, L. Jacob, L. A. Parisian, D. Bergeron, E. Derochie, Mrs. M. Purcell, Joseph D. Lalonde, A. Fraser, J. D. McGee, G. C. Colquhoun, John Lafave, A. Gadbois, John Thompson, Wm. David, Branard Butler, John Skeetz, Wm. Campbell, Amos O'Brien, Nathan Copeland, Harvey Craig, Alex. Dingwall and R. A. McLennan.

The patrons are generally a prosperous class of farmers who own their farms, many of them being wealthy. Among this number is R. J. Craig, a retired contractor of note whose beautiful residence and barns are shown on another page; G. C. Colquhoun, owner of the splendid Gilmour Hill farm; Nathan Copeland, former Reeve of Cornwall Township, who owns and personally operates several hundred acres; Mrs. M. Purcell, whose palatial residence is a source of pride to the neighborhood; John Lafave, who, perhaps, has one of the largest herds of cattle in the United Counties, and W. A. Anderson, whose family settled here several generations ago. Wm. C. Leitch, although not a Cheese Board patron, has perhaps the finest barns in this locality. All of these fine properties face the St. Lawrence River.

A striking illustration of the remarkable civilization of the Red Man is the presence of a number of Indian patrons among the factory's membership. These Indians convey their milk by boat from St. Regis Island to the Glen Walter factory every morning, and receive, every two weeks, substantial checks in return.

The soil of all of these splendid farms is most fertile, easily drained into the St. Lawrence River, and abundant crops are annually harvested.

GEORGE R. PALMER

GEORGE R. PALMER is forty-five years of age. He is the son of George W. Palmer (deceased). He is a Canadian of Scotch descent, and is unmarried. In religion he is a Presbyterian and in politics a Unionist.

His farm of 135 acres, located Lot 14, First Concession Front, Charlottenburg Township, has a very large stock of 62 head of cattle, 7 horses, 2 swine and 50 fowl.



G. R. PALMER AND FARM BUILDINGS

It produces annually 750 bushels grain, 125 tons hay, 7 acres corn, including potatoes and vegetables for domestic purposes.

Mr. Palmer has been farming all his life, and has been a patron of the Cheese Board for twelve years.

He has, during the last four years, devoted his entire attention to the raising of beef cattle for the market, and his efforts have met with marvellous success. His ambition is to raise pure-bred Durham cattle in large numbers in the near future.

N. PHILLIPS & CO.



N. PHILLIPS

**N.** PHILLIPS & CO., Clothiers and Mens' Furnishings, is perhaps the oldest established concern of its kind in Cornwall having served the public for the past thirty-five years.

The firm of N. Phillips & Co., has prospered. Starting from a small beginning, and successfully overcoming business reverses in the early days, the firm has gradually acquired preeminence in their line and an enviable reputation in the community. It is today generally recognized as Cornwall's leading Clothiers and Men's Furnishing establishment.

Sterling integrity in their business

dealings, a superior class of merchandise, and the unfailing desire and ability to give satisfaction and please fastidious customers has been the secret of their success.

N. Phillips, the head of the firm, is, perhaps, as well known throughout the district as any merchant in Cornwall and is very popular with the shopping public, H. Phillips, the junior member of the firm is well and favorably known among the younger set and is familiar with the needs of the buying public. Even greater success is predicted for the firm of N. Phillips & Co.



H. PHILLIPS



*Borsalino*  
Hats

Will outwear two hats  
of any other make.

O. C. PITT



O. C. PITT AND WIFE

O. C. PITT was born on the farm West  $\frac{1}{2}$  Lot 17 and East  $\frac{1}{2}$  Lot 18, Osnabruck Township, February 2nd, 1859. His parents were C. Pitt (deceased) and S. A. Campbell. His wife's maiden name was Edna A. Stubbs. Mr. Pitt is a born Canadian, a Presbyterian and a Unionist.

His farm of 75 acres has a stock of 19 cattle, 4 horses, 10 swine, and 100 fowl. It produces, for the average season, 800 bushels grain, 50 tons hay, 4 acres corn,  $1\frac{1}{2}$  acres vegetables,  $\frac{1}{2}$  acre fruit and about 50 bushels potatoes.

Mr. Pitt has spent his entire life at farming, and has been a member of the Cheese Board since its organization. He sends 200 pounds of milk daily to the Osnabruck Factory.

Mr. Pitt's grandfather settled on the above farm, a United Empire Loyalist, and the family have lived here ever since.



HOME OF O. C. PITT

POIRIER BROS., CONTRACTORS



E. O. POIRIER

POIRIER BROS., contractors in plumbing, steamfitting, hot water and warm air heating, tinsmithing and sheet metal work, was established Sept. 1, 1915. This concern, located in the Brennan Block, East Cornwall, is managed and controlled by E. O. Poirier, the senior member of the firm, and during its four years of business has met with remarkable success.

As head of the firm and its guiding genius, E. O. Poirier has no superiors in the plumbing trade in Cornwall district, as is amply demonstrated by the fact that he has successfully handled larger contracts than any local plumber in installing steam and hot water heating plants in the old and new Catholic churches here and

the Presbyterian and Catholic churches at Apple Hill, also the two Catholic churches in St. Andrews.

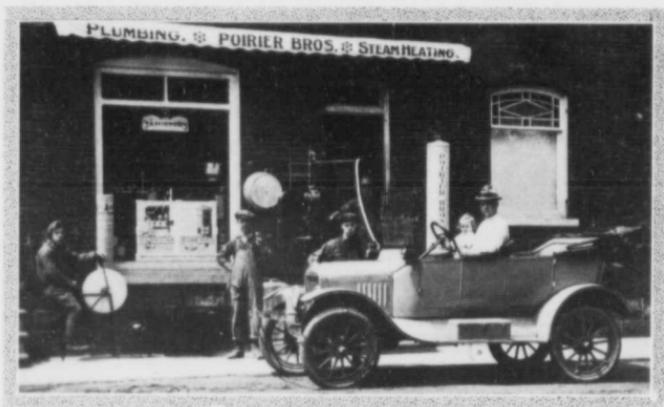
Mr. Poirier is recognized everywhere as an expert, and in superior workmanship and moderate prices he defies competition in Canada. This may appear like boasting, but Mr. Poirier is prepared to back up his opinion in this respect with real money.

Gaining a thorough theoretical knowledge of his business through the International Correspondence Schools, and with several years of practical application together with a natural adaptability and liking for his profession, Mr. Poirier has all the essentials which provide a complete working equipment. He drafts his own plans, furnishes estimates, and is prepared to tender on any contracts in Cornwall and vicinity in this line.

This firm already enjoys a large Cornwall business, but is always looking for a larger patronage. Poirier Bros. guarantee satisfaction in all the work they undertake, and the firm has a slogan to the effect that once they start a job they never leave it until it is completed. C. F. Poirier, the junior member of the firm, like his brother, has a thorough working knowledge of the plumbing business. Give this firm a trial—Their phone number is 410. P. O. Box 836, Cornwall, Ontario.



C. F. POIRIER



EXTERIOR VIEW POIRIER BROS. STORE

#### "GUS" SANDELIN

"GUS" SANDELIN the premier land ace of the Cornwall Cheese Board district, is shown in accompanying photograph with the car in which he and the author covered over 9,000 miles of the worst roads in Canada in all kinds of weather in reaching patrons of the Cornwall Cheese Board and in getting material to complete this volume.



"GUS" SANDELIN AND HIS CAR

P. A. POITEVIN



P. A. POITEVIN

P. A. POITEVIN lays undisputed claim to a unique distinction.

He is the only local automobile tire vulcanizer. The reasons for Mr. Poitevin being the only tire vulcanizer in Cornwall and vicinity are that he is particularly well qualified in this line because of an extensive knowledge gained through service in the Goodyear Factory in Toronto, natural adaptability, superior workmanship, and a constant all-the-year-round business to which he devotes his personal attention. Besides his large and lucrative local trade, Mr. Poitevin specializes on out-of-town work and country trade, and automobile owners

within a radius of many miles bring and send their tires to him for repair. Mr. Poitevin has one of the best-equipped shops in Canada and is prepared to do all kinds of tire work. Speaking of tire work, Mr. Poitevin gave garage owners in Cornwall an excellent excuse for doing away with their own vulcanizing plants and handing their work over to him. Although only twenty-four years old, Mr. Poitevin, through up-to-the-minute methods employed in vulcanizing, retreading and rebuilding of tires, 2-1, relining, splicing tubes, etc., etc., established a business which continues to grow and thrive. As an indication of this, Mr. Poitevin has contracted for the installation of a tire puncture-proofing machine at a cost of \$2,000. This is the first machine of this kind ever shipped into Canada. All work is guaranteed at this establishment.

Mr. Poitevin's place of business is located on Pitt Street, opposite the McLaughlin garage. His motto is "Superior Service."



RESIDENCE OF MRS. M. PURCELL, CORNWALL, EAST FRONT

### RESIDENCE OF MRS. M. PURCELL.

ONE of the finest residences on the Cornwall East Front is that of Mrs. M. Purcell, Glen Walter. Built some thirty-three years ago by the late Michael Purcell, well-known contractor and farmer, it occupies a splendid site commanding a fine view of the majestic St. Lawrence River. The exterior and interior appointments are of the most modern and up-to-date.

An estate of four hundred acres of the best farming land surrounds this pretentious home and is under cultivation. Mrs. Purcell, who makes her home here, was formerly Isabella McCaffrey, of Quebec Province, and personally supervises the conduct of the large interests left by her late husband.

JOHN A. QUESNELLE

JOHN A. QUESNELLE is thirty-eight years of age. His parents were Alex. Quesnelle and Mary Poirier, and his wife's maiden name was Alexandra Quenneville. He has two sons and four daughters. He is a Roman Catholic and a Liberal.

His farm, consisting of 100 acres, is located East  $\frac{1}{2}$  Lot 4, First Concession, Front, Charlottenburg Township, Glengarry County. His live stock are 30



JOHN A. QUESNELLE AND HIS HOME

cattle, 5 horses, 3 swine, and 36 fowl, and the annual yield of farm products are 400 bushels grain, 60 tons hay, 15 tons corn, 75 bushels potatoes,  $\frac{1}{2}$  acre vegetables and some fruit.

Mr. Quesnelle sends 300 pounds of milk to the Royal Factory daily. He has experienced sixteen years of farm life, and has been a patron of the Cheese Board for eight years.

QUIG BROS.



JAMES E. QUIG

THE firm of Quig Bros., Water Street, Cornwall, Ont., Engineers, Founders, Blacksmiths, Machinists and Boiler Makers, form a striking and concrete example of the remarkable success that has been attained in conservative business in a short period through the courage, ability, integrity and perseverance of a single individual. James E. Quig is this individual, and the rapid rise of Quig Bros.' Foundry through various vicissitudes and against formidable competition is the result of his genius and handiwork. Mr. Quig is owner and manager of Quig Bros.' Foundry.

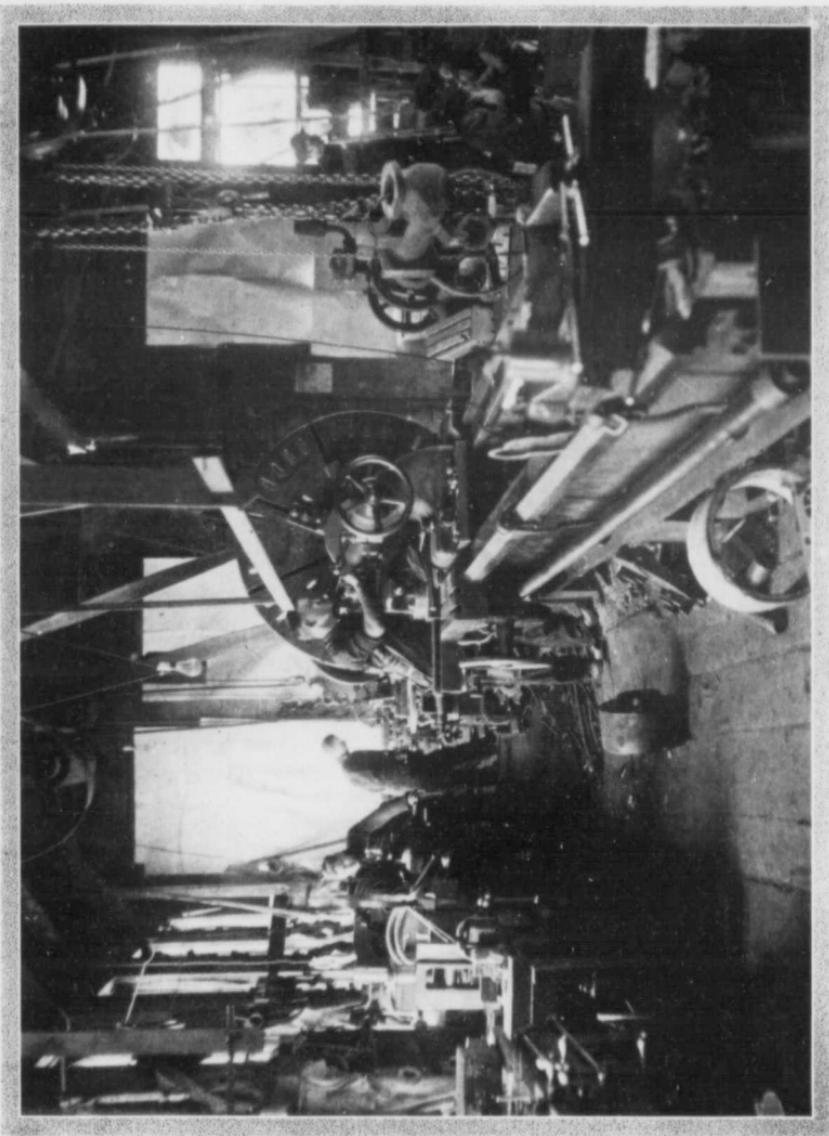
James E. Quig is a comparatively young man to have gained the standing in the local industrial world which he now commands, having

been born in 1883. He is the son of John Quig, who was former Engineer of the Cornwall Water Works system.

James E. Quig was educated in the Separate Schools and finished his educational training as an expert foundryman in every department by graduating with a Diploma from the International Correspondence School as a mechanical engineer. He began his career in 1900 as a mechanical apprentice in Derochie Bros.' Foundry, Cornwall.

In 1904 he was offered and accepted the position of mechanic with the Toronto Paper Company, and this concern, quick to recognize his ability, immediately appointed him to the important position of Master Mechanic. In 1908 Mr. Quig resigned from the Toronto Paper Company, to accept a better position as a mechanic in the C.P.R. Angus Shops, Montreal, there doing technical work of an intricate nature. Success in this position led to a further promotion by the C.P.R. management, that of mechanical apprentice instructor.

In 1911 Mr. Quig, with keen intuitiveness for bigger things, saw opportunities in Cornwall for a larger field in independent action, and established here the firm of J. E. Quig & Co. This firm did a thriving business in acetylene welding. In 1912 he formed a partnership with his brother, Mr. F. Quig, and purchased the foundry of J. Miller & Co. This partnership continued until 1916, when it was dissolved, James E. Quig acquiring the whole plant and assuming personal



SECTION OF MACHINE SHOP, SHOWING LATHES, CUTTING, BROS., FOUNDRY

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

charge of managing and directing the entire business under the former firm name of "Quig Bros."

His acetylene welding plant has always been a special feature of his foundry equipment, and Quig Bros. have always been called upon to lend a helping hand to the farmers, cheese factories, tourists, etc., etc., by repairing the broken parts of machinery with the wonderful process of acetylene welding. They have had the experience of years, and their wide range of knowledge thus acquired has enabled them to carry out these repairs successfully and satisfactorily.

Just recently Mr. Quig has installed a modern electric welding machine to co-operate with the work done with his acetylene welding machine. This new



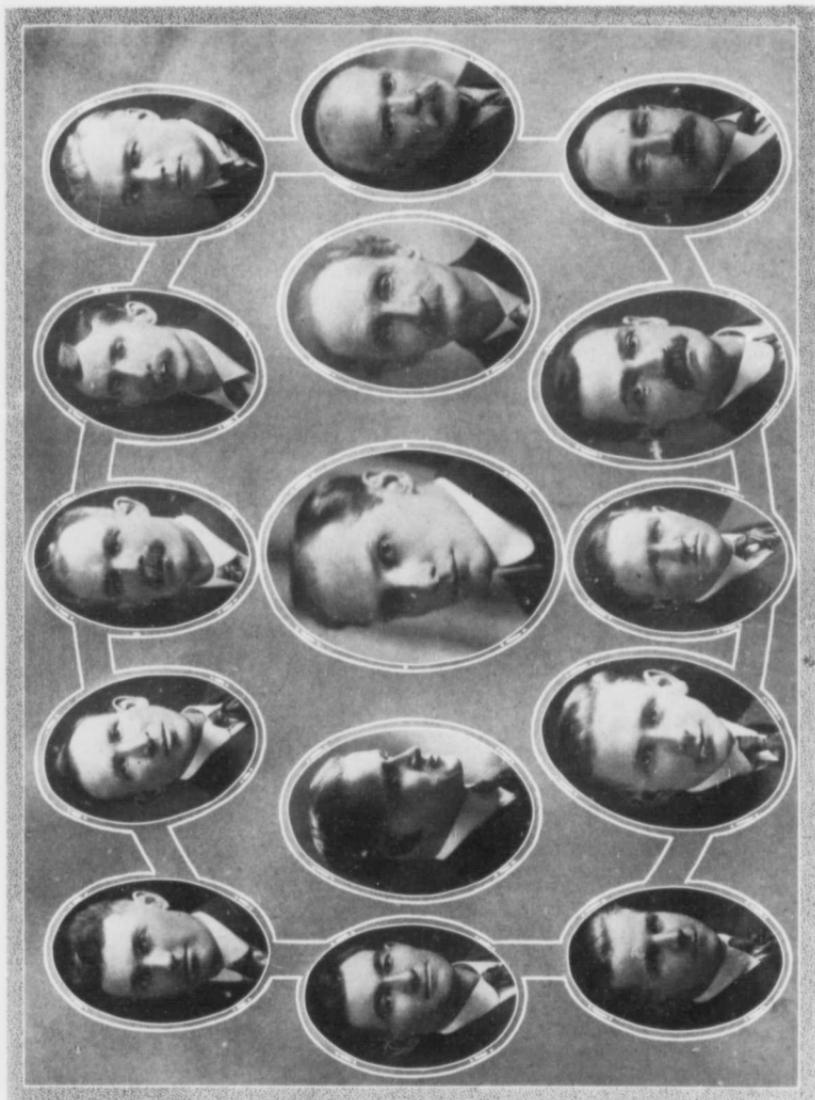
EXTERIOR VIEW QUIG BROS., FOUNDRY

added feature to his already well-nigh perfect equipment is capable of doing difficult and complicated work.

In 1917-18 Mr. Quig went out after big business, and he succeeded by close figuring in closing large contracts with many outside firms which were satisfactorily filled and promptly delivered. Hundreds of tons of cast iron and wood pipe fitting were completed and shipped to all parts of Canada, the Maritime as well as the Western Provinces. At present the firm has practically closed a large contract with a Vancouver, B.C., firm. Doing business from tidewater to tidewater has been a very laudable ambition of Mr. Quig's, which seems about to be realized.

Various kinds of complicated machines and pumps have been built, shipped,

## QUIG BROS.' EMPLOYEES



TOP ROW READING FROM LEFT TO RIGHT: HUGH McHAIL, patternmaker; HENRY SMITH, moulder; JOHN DEROCHE, machinist; JULIUS TERRO, laborer; EDGAR LARIN, machinist helper. CENTER ROW, READING FROM LEFT TO RIGHT: ANTOINE OLIVER, welder; CURTIS QUIG, machine shop foreman; JAMES E. QUIG, propeller; JOHN QUIG, engineer; OCTAVE MARSOIN, moulder. LOWER ROW, READING FROM LEFT TO RIGHT: LAMBERT ROBERTS, apprentice; EDWARD J. BERGERON, chief clerk; ALEX. HURLEY, machinist; PETER BEGIN, foundry foreman; CHARLES DUPUIS, machinist helper.

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

and given both entire satisfaction and superior service. A proud and truthful boast of the management of Quig Bros. is that no work leaving their shops has been returned condemned.

In 1919 Quig Bros. built and delivered a large pump to the Provincial Paper Company, which was successfully installed, and received the unstinted praise of mechanical experts and press alike. This pump was the largest ever built in Cornwall. This is but one of the many excellent jobs undertaken and completed for local industries.

Quig Bros. have established large and remunerative connections with marine



POURING OPERATION, QUIG BROS., FOUNDRY

boats, doing all class of repairs on engines, boilers and steel structure. Their day and night service for these various marine companies has had not a little to do with their conspicuous success in business. In fact, it might truthfully be said that in business "SERVICE" is the middle name of James E. Quig.

Quig Bros. are manufacturers of brass and grey iron castings, cast iron pipe fittings, wood pipe fittings, flanged fittings and specials. The future business of Quig Bros., under the energetic and capable personal management of James E. Quig, is established and assured.

FRED H. RANSOM

FRED H. RANSOM was born in the little village of Dickinson's Landing, October 28, 1871. His father was David Ransom (deceased) and his mother was Mary Hutchins. By his wife, Flossie Campbell, he has three sons. He is an Anglican and a Conservative.

His farm of 100 acres is situated West  $\frac{1}{2}$  Lot 13, First Concession, Osnabruck Township. The livestock equipment consists of 20 cattle, 5 horses, 20 swine



FRED H. RANSOM AND HIS HOME

and 50 fowl. The annual production of the farm is in the neighborhood of 600 bushels of grain, 35 tons hay, 100 bushels potatoes, 7 acres corn and considerable fruit.

Mr. Ransom delivers daily 300 pounds of milk to the Sweet Briar Cheese Factory. He has been a patron of the Cheese Board since its formation twenty-one years ago.

Mr. Ransom has been engaged in agricultural pursuits for twenty-six years.

ALONZO S. RAYMOND

ALONZO S. RAYMOND was born February 11, 1856, on the 200-acre farm which he now owns and works, located East  $\frac{1}{2}$ , Lot 5; East  $\frac{1}{2}$ , Lot 6, Sheik's Island, Cornwall Township. He has been farming all his life and is a patron of the Lake View Factory and a member of the Cornwall Cheese Board.

Mr. Raymond's father's name is George Raymond and his mother's maiden name Martha E. Terrell. He married Anna Alguire and is the father of two sons. In religion, he is a Methodist and in politics a Conservative.

Part of Mr. Raymond's livestock equipment consists of 40 head of cattle,



RESIDENCE OF ALONZO S. RAYMOND, SHEIK'S ISLAND

6 horses, 40 swine and over 100 fowl. His farm yields annually over 1,000 bushels of grain, 100 tons of hay, 20 acres of corn, 200 bushels of potatoes and 100 bushels of vegetables. He has a large apple orchard.

Mr. Raymond delivers to the factory, during the season, 700 pounds of milk, and produces annually over 2,000 pounds of butter. He takes particular pride in his herd of pure bred Holstein cattle.

Besides his other farming interests, Mr. Raymond has a fine sugar bush and a well-kept apiary. Roy Raymond, his son, assists his father in the running of the farm.

### ARTHUR RAYMOND

**A**RTHUR RAYMOND was born on Sheik's Island thirty-seven years ago and at present owns and operates the fine 100-acre farm located West  $\frac{1}{2}$  Lot 6, Shiek's Island. Mr. Raymond is a patron of the Lake View Cheese Factory and has been a member of the Cornwall Cheese and Butter Board for the past twelve years.

He has a splendidly stocked farm, including 30 cattle, 30 swine, 4 horses and over 150 fowl. His land produces annually 600 bushels of grain, 100 tons of hay,



RESIDENCE OF ARTHUR RAYMOND

10 acres of corn, 150 bushels of potatoes, 200 bushels of vegetables and quantities of assorted apples.

Mr. Raymond delivers to the factory daily, during the season, an average of 500 pounds of milk a day. He produces 1,000 pounds of butter yearly.

Mr. Raymond's father's name is Alonzo Raymond and his mother was Anna Alguire. His wife's maiden name was Lulu Alguire. He is the father of two sons. Mr. Raymond is a Methodist in religion and a Conservative in politics.

D. C. RICHARDSON

D. C. RICHARDSON was born in the Fourth Concession, Lancaster Township, Glengarry County, forty-nine years ago. He now owns and operates the 80-acre farm located Lot 14 East, Charlottenburg Township, Glengarry. He is a patron of the Farmers' Choice Cheese Factory, and has been a member of the Cornwall Cheese & Butter Board since it was organized twenty-one years ago.

Mr. Richardson's farm is a very productive one, yielding annually 1,000 bushels of grain, 60 tons of hay, 500 bushels of vegetables, 150 bushels of potatoes and 5 acres of corn. He has a well-stocked farm consisting of 15 cattle, 7 horses, 15 swine and over 70 fowl.



D. C. RICHARDSON AND HOME

Mr. Richardson draws an average of 400 pounds of milk to the factory daily, during the season. He produces 25 pounds of butter a week. He has been farming for over twenty-two years, has been a consistent and successful exhibitor and prize winner in horses, single and double drivers.

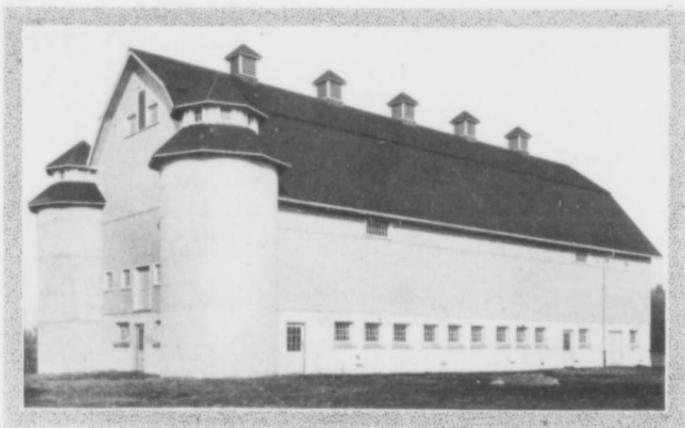
Mr. Richardson's father's name was George Richardson, and his mother's maiden name Julia Bilmore. His wife's maiden name was Mary Anne Lyman. He is the father of one son and two daughters. He is a Roman Catholic in religion and a Liberal in politics. The father and mother of Mr. Richardson are still alive and hale and hearty at the ages of eighty-five and seventy-one odd, respectively.

### MODERN BARN BUILDING

**T**HIS barn was erected by Lieut.-Col. D. M. Robertson, M.V.O., on the Manor Farm of 600 acres at Williamstown, 1915. The building stands on an elevation. It is 120 feet by 48 feet, corner posts 18 feet.

The foundation is 5 feet underground, solid concrete, under which there is a tile drain.

The stable wall is 8 feet 6 inches high, built of concrete reinforced with iron. This wall is 12 inches thick with an air space of 3 inches, making a complete vacuum.



BARN OF LIEUT.-COL. D. M. ROBERTSON, M.V.O., MANOR FARM, WILLIAMSTOWN

The silos are 36 feet in height, inside diameter 14 feet, walls 12 inches with an air space of 3 inches.

The material used in the construction of this building is dressed Georgia pine.

The stables have a capacity for 70 head of cattle and 10 horses, separated by a solid concrete wall. Both stables are fitted with modern galvanized iron fixtures.

This barn is a fitting home for the imported Clydesdale horses and Shorthorn cattle which are bred on this farm. At the writing of this article, there are 115 head of cattle and 15 horses, which include a fine herd of dairy cows.

## A. H. ROBERTSON



A. H. ROBERTSON, WARDEN OF UNITED COUNTIES OF  
STORMONT, DUNDAS AND GLENGARY

THE subject of this sketch, A. H. Robertson, who was at the recent municipal election chosen for the fourth time as Reeve of Maxville, and who was further honored by being elected Warden of the United Counties of Stormont, Dundas and Glengarry, at the January Session of the Counties' Council, held in Cornwall, is the first native of Maxville to hold this honor.

He is the youngest son of the late Mr. Alexander Robertson, and his wife, Harriet Boyd. Mr. Robertson was born January 1st, 1866, on a farm in the 18th Concession of the Indian Lands, now a part of the village of Maxville. His early education was received in the Athol Public School, where he was a class mate of the Rev. Charles Gordon, more widely known as "Ralph Connor," the celebrated author.

When quite young Mr. Robertson apprenticed himself to Mr. Peter McLeod who conducted a watchmaking and jewelry business in the recently destroyed McBain Block. In 1886 he started business in Maxville on his own account. Three years later in 1889, Mr. Robertson built a fine block of his own and at present occupies this building as a jewelry store.

In 1887, he was married to Miss Wilhelmina Wannamaker of Sterling, Ontario. Their union was blessed with one daughter, who is now Mrs. T. W. Munro of Maxville.

Mr. Robertson has always taken a keen and intelligent interest in every movement that has for its object the betterment of his native town, county and country. He has always been a staunch temperance advocate and has been for some time a member of the Dominion Council Royal Templars of Temperance.

Ever since the outbreak of the war, Mr. Robertson has thrown himself enthusiastically into the prosecution of the cause so far as local enterprise and energy could be exerted, and the departed as well as the returned soldiers were always the object of his solicitude and thoughtful consideration.

Being an enthusiastic motorist, the Good Road Movement has in him a warm advocate and he is a member of the executive of the Eastern Ontario Good Roads Association.

In addition to the offices already mentioned as being held by Mr. Robertson, he is also a Notary Public for the Province of Ontario and local manager, Maxville, for the Bell Telephone Company. He is, perhaps, one of the most efficient and popular officers that ever occupied the wardens chair.

A. J. ROBERTSON

**A.** J. ROBERTSON is sixty-four years of age and is the son of Mr. and Mrs. John Robertson. His family consists of his wife, who was formerly Margaret E. McGregor, three sons and three daughters. He is a Scotch-Canadian, a Presbyterian and a Liberal.

His farm is an extensive one of 254 acres, located East  $\frac{1}{2}$  Lot 4, Ninth Concession, Cornwall Township; Lot 9 and East  $\frac{1}{2}$  Lot 10, Eighth Concession, Indian Lands. He has a stock of 60 cattle, including 6 Registered Ayrshires, 10 horses, 12 swine and 60 fowl. His annual productions are 1,000 bushels grain, a large



HOME OF A. J. ROBERTSON

quantity of hay, 20 acres corn, 120 bushels potatoes, with fruit and vegetables for his own use. There is a sugar bush on this property consisting of about 500 trees.

Mr. Robertson has experienced twenty years of farm life, and has been a patron of the Cheese Board for the same duration of time. He sends, as a daily average, 600 pounds of milk to the North Branch Cheese Factory.

Mr. Robertson has been salesman on the Cornwall Cheese Board for twenty consecutive years—seventeen for the North Branch Factory, and two years for the Martintown Factory. He is probably one of the oldest salesmen in point of service on the Board. He has three sons, Arthur Dougall and Archie Hugh, who were in uniform during the war, one in the Aviation Corps, the other in the First Canadian Tank Battalion. His other son is assisting his father in the operation of his farm.

### HUGH ROBERTSON

**T**HIS splendid 270-acre farm, located Lots 2, 3 and 4, 8th Concession, Indian Lands, Charlottenburg, Glengarry, owned and operated by Hugh Robertson, is for sale.

The farm yields annually 1,100 bushels of grain, 80 tons of hay and 80 bushels of potatoes. A fine sugar bush of 1,500 trees is located on the property.

There is no finer land in Canada than this property, and the residence and barns are among the most pretentious in Glengarry County. This magnificent farm is near the village of Martintown, and close to schools, churches and all conveniences of modern life. A rural mail delivery passes the door.

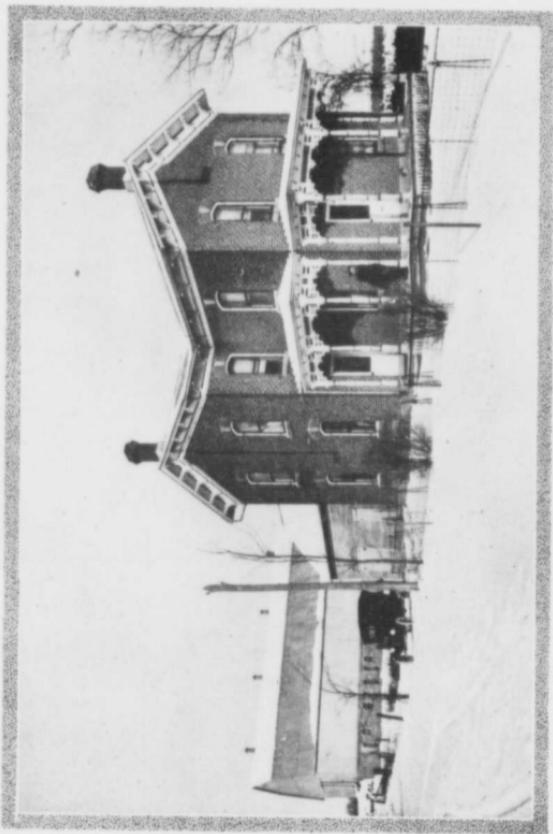
The dimensions of the barn, which comprise two stories and basement, are 166 feet by 50 feet. The basement is 50 feet square. It is a steel structure with concrete foundation and was built by one of the leading barn building firms of Ontario. It is a landmark for miles around.

A handsome and commodious 2½-story brick dwelling is recognized as one of the finest in this section. There are eleven rooms in the house proper, with a kitchen and woodshed annex.

Duncan Robertson, grandfather of Mr. William Robertson, settled on this farm in 1776. Two hundred acres are under crop and pasture, the remainder being bush. Two never-failing springs are located on the property. Altogether, it is an ideal estate suitable for either a practical farmer or a business man seeking rest and contentment.

Mr. Robertson, who is sixty-three years of age, is the son of John and Margaret McDougall Robertson. He is a Presbyterian in religion, a Conservative in politics, and a Scotch Canadian.

For full particulars and information in regard to farm, address Mr. Hugh Robertson, R.R. 2, Martintown, Ont.



RESIDENCE AND FARM BUILDINGS OF HUGH ROBERTSON

HUGH A. ROBERTSON

**H**UGH ALEX. ROBERTSON, sixty-two years of age, is the son of Mr. and Mrs. Hugh Robertson. He is a Canadian of Scotch descent, a Presbyterian in religion, and a Conservative in politics.

His farm, consisting of 100 acres, located West  $\frac{1}{2}$  Lot D, Seventh and Eighth Concessions, Cornwall Township, has a live-stock equipment composed of 33 cattle, 8 horses, and 100 fowl. The annual production of same is 500 bushels grain, 100



HOME OF H. A. ROBERTSON

tons hay,  $4\frac{1}{2}$  acres corn, 200 bushels potatoes, with vegetables for his own use. There is a sugar bush on the farm of about 800 trees.

Mr. Robertson keeps graded Short-horn Durham Cattle, having a pure-bred bull. He sends 375 pounds of milk daily to the North Branch Factory, and has been a patron of the Cheese Board for seventeen years. He is an exhibitor and prize winner on horses at the St. Lawrence Valley Fair. All his life has been spent in the pursuit of farming.

### JAMES J. ROBERTSON

**J**AMES J. ROBERTSON was born March 25, 1869. His father's name was George E. Robertson and his mother's maiden name was Jane Palmer. His wife's maiden name was Margaret Roys and he is the father of two sons and two daughters. In religion, Mr. Robertson is an Anglican, in politics a Unionist, and a Canadian by birth.

He at present owns and operates the splendid 200-acre farm located Lot 22, First Concession, Cornwall Township, Stormont County, where he has spent all his life farming. Mr. Robertson has been a member of the Cornwall Cheese Board since it was formed twenty-one years ago and is at present a patron of the Lake View Cheese Factory. He delivers daily, during the season, an average of 400 pounds of milk and produces 500 pounds of butter annually.

His farm is one of the best-stocked on the Cornwall East Front, 45 head of cattle, 3 horses, 15 swine and over 200 fowl being part of the livestock equipment.

Mr. Robertson's broad acres annually yield 600 bushels of grain, 80 tons of hay, 4 or 5 acres of corn, 500 bushels of potatoes and 100 bushels of apples.

Mr. Robertson is regarded as one of the most substantial farmers of the community and is well known and popular in Cornwall and vicinity.

WILLIAM H. ROBERTSON



MR. AND MRS. WM. H. ROBERTSON

WILLIAM H. ROBERTSON is recognized as one of the most progressive and up-to-date farmers in Glengarry County. His farm of 140 acres is located, Lots 1 and 2, Seventh Concession, Indian Lands, Charlottenburg Township, Glengarry.

His splendid acres yield annually 1,000 bushels of grain, 125 tons of hay, 150 tons of corn, 60 bushels of potatoes, besides other produce. He has a herd of 35 shorthorn graded cattle, 21 swine and nearly 200 fowl. A fine sugar bush of 1,000 trees is located on the farm.

Mr. Robertson is a patron of the Burn Brae Cheese Factory and has been

a member of the Cornwall Cheese Board since it was formed. He delivers to the factory daily an average of 500 pounds of milk during the season.

Mr. Robertson, who is fifty-eight years of age, has devoted himself to farming all his life. He is the son of Mr. and Mrs. Hugh Robertson. He married Janet McDermid and has one son and one daughter. His only son, who appears in the photograph, was in uniform and served his King and country during the World War.

Mr. Robertson is a Presbyterian in religion, a Conservative in politics and of Scotch extraction. He is regarded as one of the substantial farmers of the community.

The residence of Mr. Robertson, as shown on an adjoining page, is recognized as one of the finest and best appointed in all of Glengarry County. It is ideally situated, just outside Martintown village and is the pardonable pride of its owner. The barns of Mr. Robertson are in keeping with his splendid home.



HUGH AND LILA ROBERTSON, SON AND DAUGHTER OF MR. AND MRS. WM. H. ROBERTSON

HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

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RESIDENCE OF WM. H. ROBERTSON, MARTINTOWN



BARN OF WM. H. ROBERTSON, MARTINTOWN

DUNCAN A. ROSS, M.P.P.



DUNCAN A. ROSS, M.P.P.

DUNCAN A. ROSS, who is forty-four years old and has been farming all his life, is recognized as one of the progressive and substantial farmers of Glengarry County. His farm, located West  $\frac{1}{2}$  Lot 33, N. R. R., Charlottenburg, Glengarry, consists of 112 acres.

He produces annually from this farm 1,000 bushels of grain, 60 tons of hay, 80 tons of corn, 300 bushels of potatoes, 150 barrels of fruit, and 150 gallons of maple syrup.

Mr. Ross, who has been a member of the Cornwall Cheese Board for twenty-one years, delivers a daily average of 350 pounds of milk to the

Burn Brae Factory during the season. He produces annually over 400 pounds of butter. He has been a prize winner in horses, apples and grapes at the St. Lawrence Valley Agricultural Society Exhibition at Williamstown. Mr. Ross was director of this exhibition for several years and then became its president.

Mr. Ross attended the Ontario Agricultural College at Guelph in 1897-98, graduating in the latter year as associate of this institution. He was salesman on the Cornwall Cheese Board for years, and director and president of the Board of Agriculture of Glengarry. He was also a member of the Charlottenburg Council for three years, serving as Reeve. He is secretary-treasurer of the Martintown Branch of the United Farmers of Ontario, having been instrumental in the formation of this club locally.

When St. Andrew's and Burns Presbyterian churches became affiliated in 1906, Mr. Ross was appointed secretary-treasurer of the joint congregation, and still holds that position. He has been a director in the Martintown Rural Telephone Co. since it was organized, in 1911.



HOME OF DUNCAN A. ROSS, M.P.P., MARTINTOWN.

Mr. Ross's father's name was Donald D. Ross and his mother's maiden name, Mary Jane Urquhart. He married Laura McGregor, and is the father of four sons. In religion he is a Presbyterian, in politics an Independent, and of Scotch descent.



BARN OF DUNCAN A. ROSS, M.P.P., MARTINTOWN.

THE ST. LAWRENCE BREWERIES, LIMITED, CORNWALL



E. P. SCHNAUFFER, *Sec.-Treasurer*,  
ST. LAWRENCE BREWERIES, LTD.

**T**HIS BREWERY of which the accompanying photographs give some scenic description, is a quite modern plant. The Brewery building of brick and stone was erected in 1908, the large Bottle House and Warehouse being added in the year 1917.

The whole plant covers an area of about two acres of land, and is most favorably situated on Water Street, having a Railway Siding up to loading platform, and canal frontage, and being only about one block distant from the Steamship Wharves, and the principal street of the town.

The Brewery at its commencement was known as The Cornwall Brewing Company, but in 1909 was incorporated as The St. Lawrence Breweries, Limited. It is a joint stock Company capitalized at \$500,000.00, all the shares

being privately owned, none having been offered to the public for subscription.

The Brewery has a modern refrigerator and carbonating system installed throughout, and its cellars have a storage capacity of over 6000 barrels or 150,000 gallons. The Brew Kettle is capable of manufacturing 8,000 gallons of beer per working day.

The Bottle House contains the most modern bottling machinery and is up-to-date in every respect.

The Machinery includes a Loew Pasteurizer capable of pasteurizing 100 barrels or 2,400 dozen pints of bottled beer per day, and the automatic bottle soaker, two automatic bottle washing and rinsing machines, automatic bottle filler and crowner, and two automatic labelling machines, comprise an outfit the full capacity of which is taxed to the utmost to take care of the very large output of bottled beer necessary to fill the orders for Cornwall Ale, Porter and Lager in the summer months.

Owing to restrictive legislation, the St. Lawrence Breweries, Limited., is common with the other Breweries in the Province, not being permitted to sell ale containing more than 2½% proof-spirit in the Province, since the beginning of the Great War and the manufacture and sale of a beer to meet the requirements of the law has since then engaged their attention.

The Brewery has succeeded in turning out a beer of the required strength which has met with the approval of a very large and constantly increasing number

of consumers in all parts of the Province, and also in far-off quarters of the Dominion as the ale and porter of the St. Lawrence Brewery more generally known to the public as "Cornwall Ale" is known from coast to coast by customers who have from personal experience of its superhine quality and aroma a great appreciation of the merit of "Cornwall Ale."



JOHN F. SCHNEIDER, *Manager,*  
ST. LAWRENCE BREWERIES, LTD.

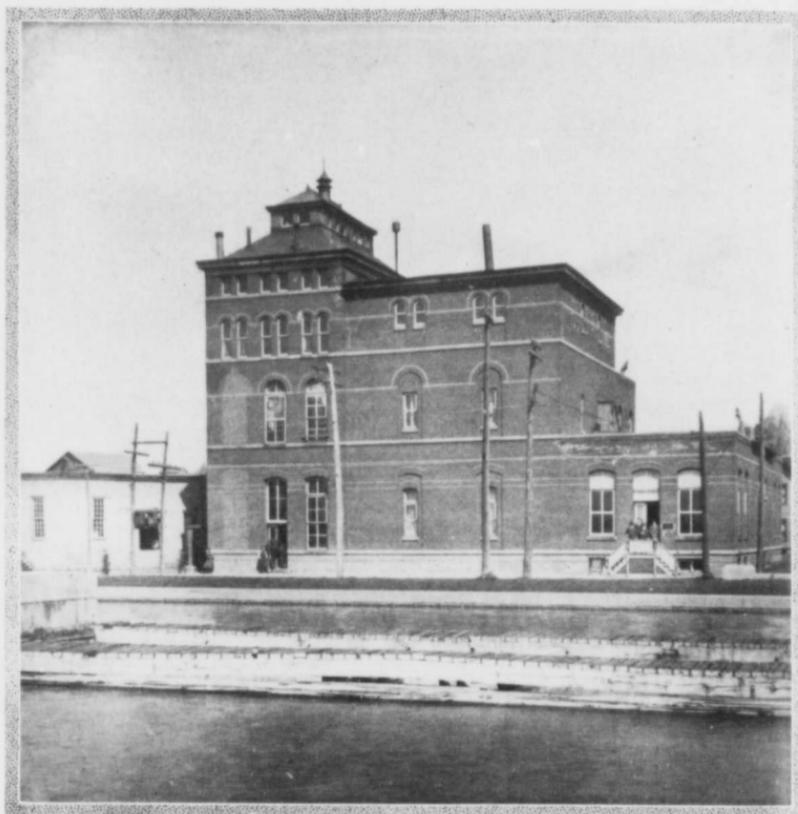
The quality of the ale manufactured by the St. Lawrence Breweries, Ltd., is guaranteed by the close attention of the Brewer to the cardinal points in the art of brewing, viz: Excellence of material used, the best of malt and hops, the purity of the filtered water, the cleanliness of the manufacturing and storing processes.

The Financial Executive is under the direction of Mr. E. P. Schnauffer of Montreal, whose portrait also accompanies this sketch. Mr. E. P. Schnauffer is the youngest son of Mr. Frederick Schnauffer who has been the President of the Brewery since its inauguration. Mr. Schnauffer takes a great personal interest in the affairs of the Brewery, and is always anxious and ready to do anything in his power to increase the success of the Brewery and uphold the reputation of "Cornwall Ale."

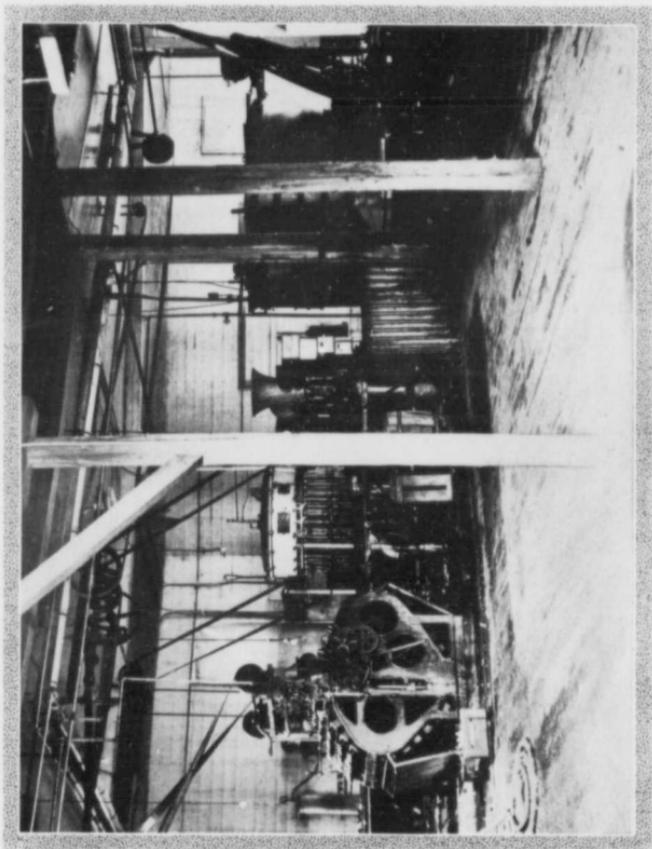
The manufacture is under the direct supervision of Mr. J. F. Schneider whose photograph accompanies this short account of the Brewery. Mr. Schneider is an American by birth, and a British subject by naturalization, and was connected with some of the leading Breweries in the United States of America. He is a graduate of the National Brewers Academy where he took up courses in the Science and Arts of applied Brewing, Malting and Refrigerating Engineering, and has also had Canadian experience in the production of still ales and stouts according to the English System.

The Manufacturers of Cornwall Ale look forward to the time when they will be able to put out in the near future, a beer even more palatable and potent, and of a higher nutritive quality containing a more generous percentage of the mother of beer which is alcohol; thereby producing a beer resembling more nearly that which was drunk by our prosperous and robust forefathers.

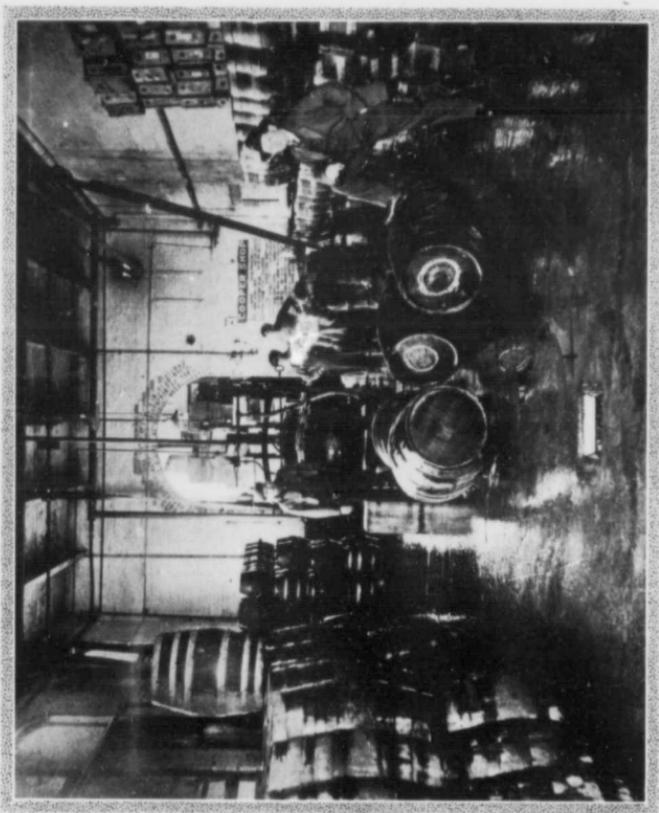
The St. Lawrence Brewery present their compliments to the readers of this most valuable book and thank them for their kind perusal of this short descriptive article.



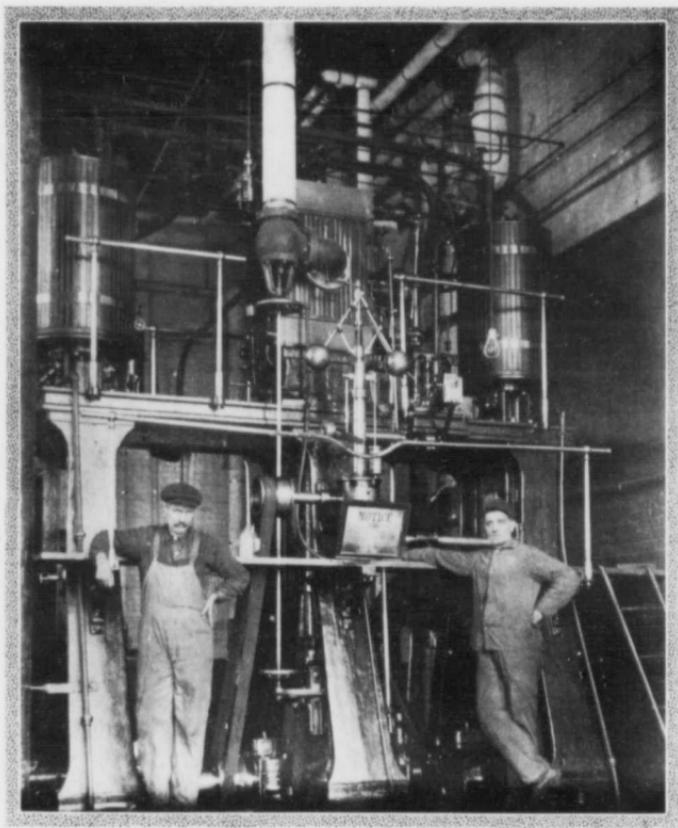
ST. LAWRENCE BREWERIES, LTD., LOOKING NORTH



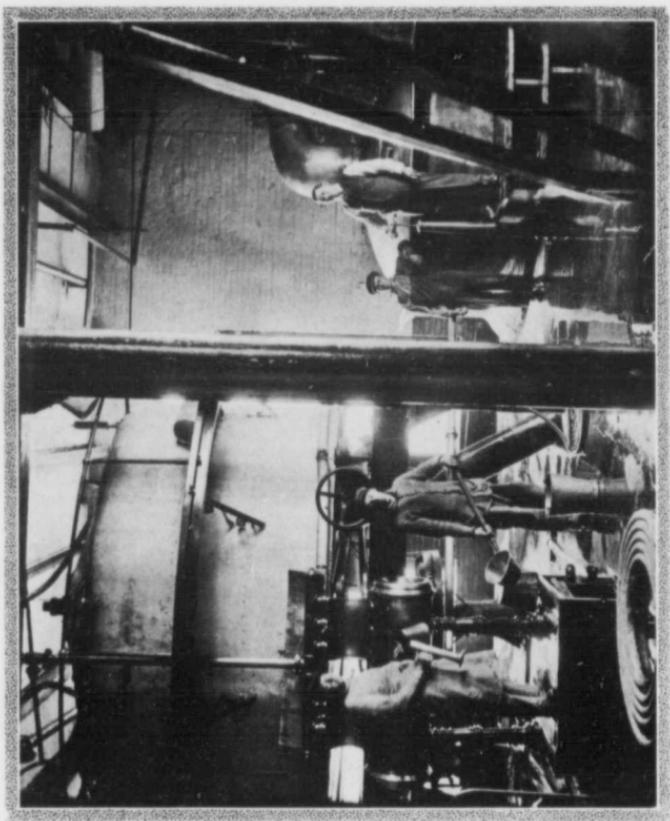
BOTTLING HOUSE, ST. LAWRENCE BREWERIES, LTD.



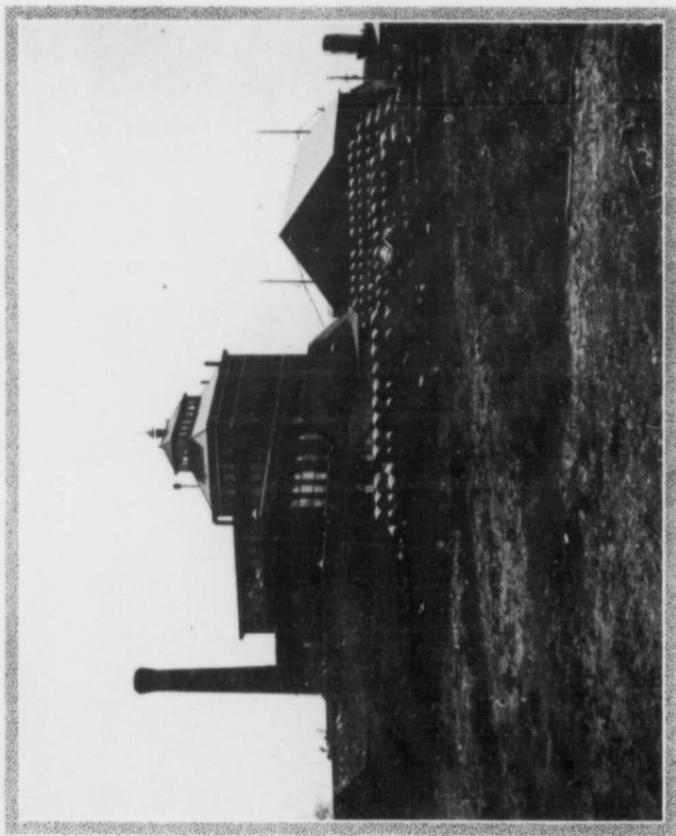
BARREL WASHING ROOM, ST. LAWRENCE BREWERIES, LTD.



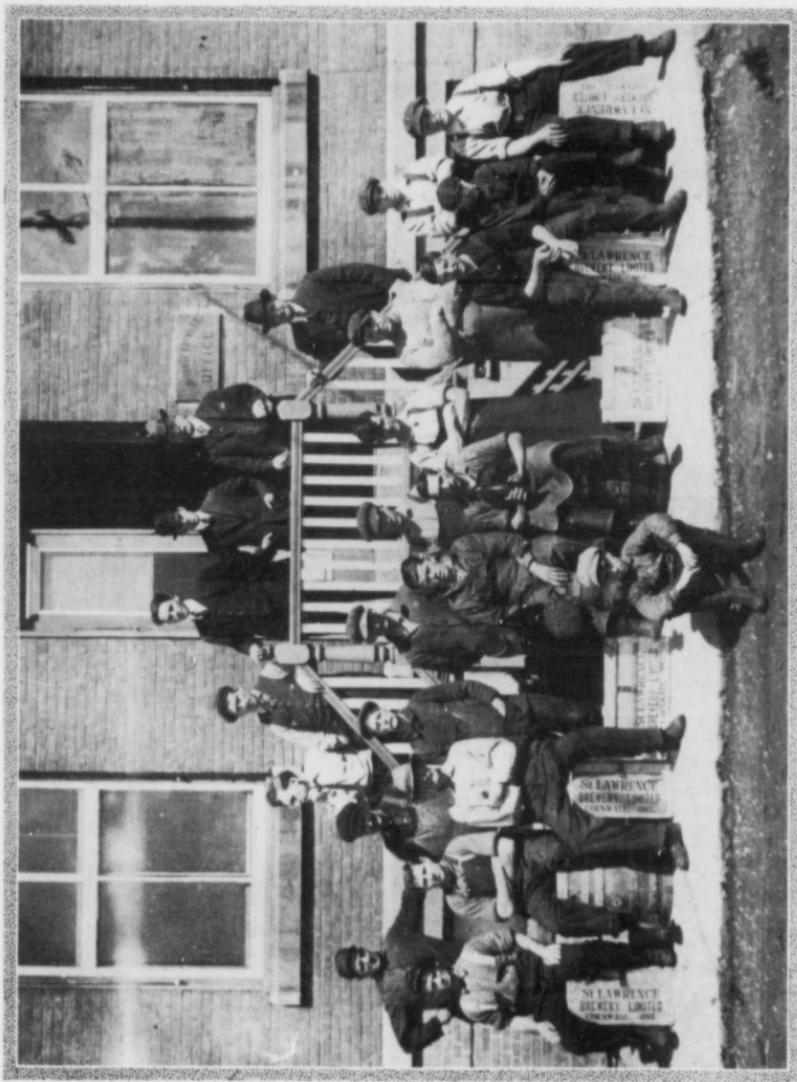
ENGINE ROOM, ST. LAWRENCE BREWERIES, LTD.



BREWING DEPARTMENT, ST. LAWRENCE BREWERIES, LTD.



ST. LAWRENCE BREWERIES, LTD., LOOKING SOUTHEAST



EMPLOYEES ST. LAWRENCE BREWERIES, LTD.

ST. LAWRENCE BREWERIES, LTD., LOOKING NORTHEAST



BREWERY ST. LAWRENCE BREWERIES, LTD.

NAPOLEON SAUCIER



NAPOLEON SAUCIER,  
PROPRIETOR SILVER LILLY CHEESE FACTORY

NAPOLEON SAUCIER is the proprietor of the Cheese Factory,  $2\frac{1}{2}$  miles north of Williamstown, known as the Lilly White. Mr. Saucier, who is only twenty-four years of age, is the son of Mr. and Mrs. Joseph Saucier. He married Bernadette Lalonde and is the father of one son. In religion he is a Catholic, in politics a Liberal, and of French extraction.

He started in the cheese manufacturing business as an apprentice at St. Raphael's in 1913, where he served one season, and in 1914 was in the King's Road Factory with James Tobin. He also attended the Kingston Dairy School during this year. In 1915 he came to the Silver Lilly Factory where he worked for the then owner, Angus McDonnell, for one season.

In 1916, this factory was purchased by Alex. Clark, Mr. Saucier continuing as maker during 1916 and part of 1917.

In the summer of 1917 he purchased the factory from Mr. Clark and is now operating it with splendid success.

The factory patronage has grown from the small number of seven, when he first purchased it, until it has, through his untiring efforts and zeal, reached the fine total of thirty-two. This means an increase in the output of the factory of from ten to sixty cheese a week.

Since purchasing the factory, he has erected a cosy home on the premises. Mr. Saucier's chief assistant in the factory is Mrs. Saucier, and to her he accords much of the credit for his success.



HOME OF NAPOLEON SAUCIER

ROBERT G. SCOTT



R. G. SCOTT AND SONS

ROBERT G. SCOTT, who is just fifty-two years of age, is the son of William Scott. His wife was Mary Jane McArthur, by whom he has a family of four—two sons and two daughters. He is a Scotch-Canadian, a Presbyterian and an Independent.

He owns and operates 143 acres of splendid farm land, situated Lots 33 and 34, Second Concession, Charlottenburg Township, North R. R. It is stocked with 26 head of cattle, 7 horses, 20 swine and about 75 fowl, and produces during an average season 800 bushels grain, 60 tons hay, 100 tons corn, 80 bushels potatoes, with fruit and vegetables for his own use.

Mr. Scott keeps a herd of graded Holstein cattle, also having some pure-bred Holsteins as well. He sends 325 pounds of milk, as a daily average, to the King's Road Cheese and Butter Factory, and has been a patron of the Cheese Board for a period of fifteen years. He has been a farmer throughout his entire life.

Mr. Scott has been an exhibitor and prize winner at the St. Lawrence Valley Fair on cattle, horses and vegetables. He has been president of the King's Road Factory for two years, and a director for many years. He was elder in St. Andrew's Church for eighteen years, and former superintendent of the Sunday school.



HOME OF R. G. SCOTT

SMITH HARDWARE COMPANY

EARLY in 1918, the old established hardware business carried on by H. Pitt since 1865 was purchased by Arnold N. Smith and Harold A. Smith, both lifelong residents of Cornwall. Mr. Arnold N. Smith is a son of Lt.-Col. Robert Smith, K.C., former M.P. for Cornwall and Stormont. Mr. Harold A. Smith is a son of the late G. C. Smith, formerly with the Toronto Paper Company, and latterly carrying on an insurance business in this district.

This firm carries everything in the hardware and building line that can be found in any up-to-date hardware store. Quality goods only are to be found in this store, as is evidenced by the fact that the Smith Hardware Company are sole distributors for such well-known goods as Martin-Senour's 100% Pure Paint, Chi



ARNOLD N. SMITH



HAROLD A. SMITH

Namel Graining Compound, Jap-A-Lac Stains and Varnishes, Clauss' Guaranteed Scissors, and also distributors for the famous YALE locks and Hardware, Barrett Rubber Roofings, Pratt & Lambert's Enamels and Varnishes, as well as other lines too numerous to mention.

Special attention is paid to farmers' trade and a large stock of the highest grade seeds. Plymouth Rope and Binder Twine are always available.

The Smith Hardware Company carry without question the largest hardware and paint stock in the town of Cornwall, and the ever-increasing number of satisfied customers that deal with the Smith Hardware Company, "Cornwall's Leading Hardware Store," would clearly indicate that the policy of the firm: "QUALITY GOODS AT THE RIGHT PRICE," is a popular one.



INTERIOR VIEW SMITH HARDWARE COMPANY

### CHEESE AS A SUBSTITUTE FOR MEAT

By H. M. STILES.

FROM the standpoint of composition, meat and cheese may be readily compared with one another. Neither one contains any appreciable quantity of the carbohydrates, and both are valuable for the protein and fat they possess. Furthermore, they are about equally well digested, and there is no reason to suppose that the nutrients of one are any more valuable than the other. One pound of cheese will, however, furnish just about as much actual nourishment as two pounds of fresh meat. Yet, it is extremely doubtful if cheese will ever entirely replace meat as a source of protein and fat, nor is it desirable that it should, unless strict economy in the diet is essential. Meat and gravy form a natural relish for the vegetables, just as cheese does for the breads. Both have their places in our dietaries. At the same time, economy would be effected if cheese was given a more prominent place in our diet and used in at least one meal a day with the deliberate intention of procuring the essential proteins from this source rather than from the more costly meats. Bread and cheese can be used in such amounts as to constitute what is called a balanced diet, *i.e.*, in such amounts as to supply the right proportions of muscle-forming foods in comparison with the energy value; but fruit added to the diet would render it more attractive and palatable, and favor digestion. It also tends to decrease the possibility of constipation. A case was investigated and reported by the Office of Experiment Stations, U. S. Department of Agriculture, of a man who lived for months upon a diet of bread, cheese and fruit, and who remained in good health and active, and did not weary of the monotony of the diet. It will generally be found that the watery and refreshing fruits or succulent vegetables, with their large supply of cellulose, are a pleasant contrast to the concentrated and fatty cheese. Thus, when planning menus in which a cheese dish is the chief feature, pains should be taken to supply crisp, watery vegetables or fresh fruit salads.

## ALEX. SNETSINGER



ALEX. SNETSINGER, PROPRIETOR BLACK RIVER CHEESE FACTORY

ALEX. SNETSINGER, owner and manufacturer of the Black River Factory, is a descendant of United Empire Loyalist stock. He is generally recognized as one of the most capable and efficient cheese makers on the Cornwall Cheese Board.

Entering the cheese business under the tutelage of Dairy Inspector J. Buro, he managed the North Branch, Black River, Moulinette and Bonville factories in the order named. Deciding to change to another sphere, he took up the study of electrical engineering in Montreal, where he made rapid progress in this profession. However, finding city life ungenial, he purchased a farm at St. Andrews, on which he made extensive improvements. He met with an unfortunate accident during clearing operations on this farm, when, during a blasting operation, he lost his left hand at the wrist.

Mr. Snetsinger, finding farming inconvenient, again embarked in the cheese business, purchasing the Black River Factory, where he at once started to make extensive improvements. Notable among these was the installation of a modern creamery plant for the manufacture of whey butter, a cool curing room, and an ice house with a capacity of sixty tons of ice. A temperature of sixty degrees is maintained in the curing room during the warmest weather. A refrigerator for the storage of butter is another feature. In up-to-date equipment, the Black River Factory is second to none in Eastern Ontario. Other modern accessories are a Babcock test, gang presses, milk agitators, gas and steam engines, rotator and power pumps, combined churn and worker, and a DeLaval cream separator, with a capacity of 5,000 pounds per hour.

Besides the manufacture of butter and cheese, Mr. Snetsinger manages a couple of apiaries, one located on the farm at St. Andrews, the other near the factory.

Much of Mr. Snetsinger's success in business is due to the thorough grounding he received in various colleges he attended. He took several courses in the Kingston Dairy School and in the Kingston Business College. In 1916 he attended the Ontario Agricultural College, Guelph, where he specialized in apiculture and creamery work.

During the season of 1917 a Dairy Commission graded and set the price of cheese at Montreal, this price, Mr. Snetsinger claimed, being a little more than the cost of production. Taking the initiative in an attempt to get a higher price for this commodity, Mr. Snetsinger became the prime mover in the agitation that resulted in sending delegations to Ottawa and Perth to meet the Minister of Agriculture of the Ottawa Government. It was in no small measure due to the representations made by these delegations that the price of cheese was eventually given a substantial raise in price.

In 1918 Mr. Snetsinger organized the farmers of the district in the interest of the United Farmers of Ontario, and is at present President of the St. Andrews' Branch of this organization.

ALLAN MATHIAS SNETSINGER



A. M. SNETSINGER

ALLAN MATHIAS SNETSINGER was born in 1861 in the village of Moulinette, Ontario. He is the eldest son of the late J. G. Snetsinger, former Member of Parliament for Stormont. Mr. Snetsinger's mother's maiden name was Margaret Irving. He is an Anglican in religion and a Liberal in politics.

Mr. Snetsinger is and has been engaged as a general merchant in Moulinette for five years, succeeding his father in business. He takes a keen and active interest

in farming and is the owner of several large, well-stocked farms in this section which he personally manages.

The milk from over 150 cattle on these farms is delivered to the factory of the Moulinette Dairying Company, and the Lake View Factory at Mille Roches.

Duncan H. McKenzie, has been associated with both the late J. G. Snetsinger and Mr. A. M. Snetsinger for nearly a quarter of a century, and has taken an active interest in both the commercial and dairying business.



DUNCAN H. MCKENZIE



HOME OF A. M. SNETSINGER

W. L. G. SNETSINGER



W. L. G. SNETSINGER

phonograph, manufactured by the Brunswick-Balke-Collender Company for which he is exclusive agent.

**W.** L. G. SNETSINGER, hardware dealer, Cornwall, is the youngest son of the late J. G. Snetsinger, former M.P. for Cornwall and Stormont.

Mr. Snetsinger, who has but lately embarked independently in business has one of the best equipped stores in Eastern Ontario for handling automobile supplies, paints and shelf hardware. Mr. Snetsinger proposes, however to make a specialty of the automobile accessory line.

Mr. Snetsinger is also interested in farming, owning the farm of the late David Tait of Mille Roches. This farm contains 220 acres and runs from the River St. Lawrence to the South to the stone quarries of Larkin and Sangster to the North.

Mr. Snetsinger will make a departure from the usual in featuring as part of his splendid stock, the famous Brunswick



SNETSINGER BLOCK, CORNWALL



BARNs OF W. L. G. SNETSINGER

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#### DAVID S. KINNEAR

**D**AVID S. KINNEAR owns and operates the 100-acre farm located South  $\frac{1}{2}$  D., Third Concession, Cornwall Township. Mr. Kinnear is regarded as one of the successful and prosperous farmers of the community. He specializes in Ayreshire cattle breeding and honey manufacture, having 114 colonies of bees, which produce eight tons of honey annually. During the war he sent honey to the soldiers both in England and France. He has won prizes in both honey and Aryshire cattle at the Cornwall Exhibition during the seasons of 1915-19-17-18. Mr. Kinnear has a well-stocked farm and raises large crops annually. He is the son of Mr. and Mrs. Henry Kinnear. Mr. Kinnear married Martha B. McGee by whom he is the father of two sons. He is a Presbyterian in religion and a Conservative in politics.

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#### SAMUEL W. CAIN

**S**AMUEL W. CAIN is fifty-two years of age and is regarded as one of the substantial farmers of Grants Corners. He is a patron of the Cornwall Gems Cheese Factory where he delivers 300 pounds of milk daily to the factory during the season. He has a well-stocked farm which produces large crops of farm produce yearly. He has been a member of the Cheese Board for twenty-one years. Mr. Cain is the son of Mr. and Mrs. John Cain. His wife's maiden name was Annie Cooper and he is the father of two sons and two daughters. He is a Presbyterian in religion and a Liberal in politics.

JOHN SNETSINGER



JOHN SNETSINGER, PROPRIETOR SWEET BRIAR CHEESE FACTORY

JOHN SNETSINGER started to learn cheese making in the Spring of 1902, and in 1904 took charge of his first factory.

During the Winters of 1903-4-5-6 he took a course at the Eastern Dairy School at Kingston and graduated with honors in 1906.

In 1914 he bought the Wales Cheese Factory, and, after managing it successfully for three years, sold it to Gilbert Rancier. He bought the Sweet Briar Factory at Dickinson's Landing in 1916, and is now successfully operating it. Since purchasing this factory he has improved it to the extent of over \$2,000.00,

so that it is now classed as one of the most up-to-date and best-equipped in Eastern Ontario.

Mr. Snetsinger is but thirty-two years old and was for three years salesman for the Wales' Factory and three years for Sweet Briar Factory. He is generally regarded as one of the most proficient cheesemakers in the Cornwall District. He has been a consistent prize winner at the Eastern Ontario Dairy Convention, exhibiting superior cheese.

Mr. Snetsinger's father's name is John J. Snetsinger and his mother's maiden name was Margaret Scott. He is a Catholic in religion and a Liberal in politics. On November 28, 1918, Mr. Snetsinger married Uella Forsythe, daughter of Mr. and Mrs. German Forsyth, of Moulinette.

The Sweet Briar Factory of Dickinson's Landing, of which John Snetsinger is proprietor, is located on the banks of the St. Lawrence River, eleven miles west of Cornwall. It is one of the largest and best-equipped factories in the Cornwall District. During the season of 1916, more than 210,000 pounds of cheese and over 2,000 pounds of whey butter were manufactured at this plant. During the season

## HISTORY OF THE CORNWALL CHEESE AND BUTTER BOARD

of 1917 this concern manufactured over 180,000 pounds of cheese and over 4,000 pounds of whey butter. The production increased substantially in 1918.

The factory is comprised of eight departments, namely: cheese room, butter room, curing room, boiler house, boxing room, storage room, ice chamber and office. Adjoining the factory is the ice house.

The cheese-making room is equipped with three large vats, one hand and one power curd mill, one turbine Babcock test, one hand test, one two-horse power electric motor, which is used for milling, churning and pumping purposes.



SWEET BRIAR CHEESE FACTORY, DICKINSON'S LANDING, JOHN SNETSINGER, PROPRIETOR

The butter department is equipped with one Sharpless Cream Separator, one large combine churn and worker, one small power churn, and an eight-horse power engine which is used for running the large churn. The well, which is located in the butter room, furnishes an abundance of good, pure water at all times.

The curing room, which is located in the basement, is 20 x 24 feet in size, and is so constructed that a temperature of fifty degrees can be maintained during the hottest weather. The cheese are lowered from the make room to the curing room by means of an elevator.

The boiler house, which is 16 x 24 feet in size, is lined throughout with tin, which makes it practically fireproof. The boiler house is equipped with a thirty-

horse power boiler. The boxing room, the dimensions of which are 10 feet x 15 feet, has well-isolated walls and ceiling. In this room the cheese are stored until shipped.

Adjoining the curing room is the ice chamber, dimensions 11 feet x 25 feet, which holds sufficient ice to maintain the desired temperature in the curing room. In this room, also, is located the refrigerator which is used for storing butter.

Over the ice chamber are the office and the storage room. The office is eleven feet square, and the storage room is 11 feet x 13 feet. Here the supplies are kept ready for use.

In connection with the factory is another ice house, 12 feet x 14 feet in size, where the ice is preserved by means of sawdust. This ice is used for butter-making



HOME OF JOHN SNETSINGER, DICKINSON'S LANDING

purposes. All of the floors in the factory excepting those of the office and store room are of concrete.

There are also two whey tanks, one of which is constructed of copper and steel. These and the floors of the cheese and butter rooms are connected with a tile drain leading to the river, which affords excellent drainage.

The main building, as can be seen by the accompanying cut, is a 2½-story brick structure, built in a side hill.

The factory is equipped with electric light and power supplied by the St. Lawrence Power Company.

PATRICK J. SPINK

PATRICK J. SPINK, who is sixty-eight years of age, is the son of Peter J. Spink. His wife's maiden name was Rachel A. Cashion, by whom he has one daughter. He is an Irish-Canadian, a Roman Catholic and a Liberal.

His farm is located West  $\frac{1}{2}$  Lot 17, Second Concession, Charlottenburg Township, and comprises 100 acres excellent farming land, stocked with 24 head of cattle, 4 horses, 20 swine and 60 fowl. The average yearly products of the same is 650



RESIDENCE OF PATRICK J. SPINK

bushels grain, 80 tons hay, 6 acres corn, 200 bushels potatoes, 1,000 bushels turnips and 1 acre of assorted vegetables. There is also a sugar bush on the farm—200 gallons of syrup being made annually.

Mr. Spink has followed farming as an occupation throughout his life. He sends 350 pounds of milk daily to the Glengarry Creams' Factory, and has been a patron of the Cheese Board for twenty-one years—since its organization.

Mrs. Spink is an exhibitor and prize winner at the Williamstown Fair on Woman's work.

**Experience  
and  
Ability**



**Quality  
and  
Service**

## "A LITTLE AHEAD"

**O**VER 60 years ago—before Confederation—the Percival line of Plows and Ranges was first introduced to the Canadian farmer. Its success has been wonderful, and the reason is just the old, ever-new secret of efficiency. Perfect materials, workmanship and construction have made the Percival Plows and Ranges a standard throughout Canada.

Determined from the start to improve our products, we have grasped every opportunity to improve our plant, and to-day we have one of the best equipped factories in the Dominion, producing implements "A little Ahead" of requirements. "A little Ahead"—this is a fine motto for the man who would win enduring success. Don't try to work miracles, or pose as a world-beater; just keep "A little Ahead" by purchasing a Percival Machine.

For the benefit of customers who have tested by experience the reliability of the Percival goods, we now carry practically every Machine used by the farmer, which we sell under the Percival guarantee.

*If there is no Agent in your Section write to the office,  
We will gladly send you a Catalogue.*



**The PERCIVAL PLOW & STOVE  
CO., LIMITED  
MERRICKVILLE, ONTARIO.**

## WHEY BUTTER

By JOHN SNETSINGER

*Proprietor Sweet Briar Cheese Factory*

WITH butter selling at from forty to fifty cents a pound in the fall of 1918, and when one considers that from three to four pounds of this high-priced commodity can be manufactured from one thousand pounds of whey, it is a matter that should receive the utmost attention of all of those interested in the cheese trade. There is a serious leak right here in the cheese business.

Imagine a factory of seventy-five tons capacity wasting in this by-product \$2,400 a season; in other words, almost \$32 wasted after each ton of cheese is made. Could any other business succeed under such conditions? Is it possible that any man with average intelligence would attempt to argue in favor of this wastage?

Just think that in Ontario, with nearly nine hundred cheese factories, there is being wasted annually about 4,500,000 pounds of butter. The patron of the cheese factory has largely misunderstood the proposition of skimming the whey. His greatest fear has been that the feeding qualities of the whey that has been skimmed was very poor. As a matter of fact, the feeding value is but slightly deteriorated by the process.

The great feeding value of whey lies in its sugar ingredients, of which there are about five pounds in every hundred pounds of whey, and it is said by those who know something about animal husbandry, that one pound of milk sugar will put as much fat on a hog as one pound of butter fat. The small amount of fat removed amounts to but very little to the majority of patrons, and besides it is too expensive a food for hogs. It is certainly not good economy to feed butter fat at forty or forty-five cents a pound in order to produce the same, or lesser quantity of pork, which is only worth eighteen or nineteen cents a pound.

Under usual conditions of the cheese factories, all the fat in the whey does not reach the hog, because it rises to the surface of the tank and the whey is drawn from the bottom. Then again a large percentage sticks to every receptacle used in handling it, which is lost. The fat in non-skimmed whey rises to the surface of the whey tank, cools and dries out, so that it will not mix in with the rest of the whey, and it then becomes rancid, and is not only worthless food for man or beast, but becomes a source of infection for undesirable bacteria, which find their way into the milk through the medium of the can.

A mistaken impression prevails in regard to whey butter, some thinking that it is not as good as other butter. Now nothing could be further from the truth. Whey butter made under equally favorable conditions as other butter is its equal except that its texture will not stand the heat as well.

DAVID S. TILTON

DAVID S. TILTON was born on Sheik's Island, fifty-three years ago, and still resides there. He is a son of the late David S. and Emeline (Eamer) Tilton. He married Lillie Hall and is the father of one son and one daughter. In religion, Mr. Tilton is a Protestant, and in politics a Unionist.

Mr. Tilton is one of the largest patrons of the Lake View Factory. In 1916 he delivered 210,123 pounds of milk for the season and produced 1,250 pounds of butter. He has been a member of the Cornwall Cheese Board for twenty-one years.

Mr. Tilton is the owner of two farms located Lot No. 35, First Concession, Cornwall Township, and Lot No. 3, Sheik's Island, Cornwall Township. These



D. S. TILTON AND HIS HOME

farms comprise 235 acres. Mr. Tilton leases the mainland farm and personally operates the one on Sheik's Island. Sixty cattle, 7 horses, 30 swine and over 200 fowl are a part of the livestock equipment of the two farms.

Fifteen hundred bushels of grain, 100 tons of hay, 20 acres of corn, 500 bushels of potatoes and over 50 barrels of fruit represents the annual harvest of these two farms.

Mr. Tilton has, through perseverance and pluck, worked up from practically nothing to a prosperous and substantial farmer. He acquired 100 acres to add to the original 15 acres he inherited on Sheik's Island, and latterly purchased the 116-acre farm on the mainland known as the Arthur Mattice farm.

Mr. Tilton has been a consistent winner at the Cornwall Fair where he has exhibited milch cows.



MATCHED PAIR OF FAST ROADSTERS, D. S. TILTON, OWNER

### FAIR PLAY FOR COWS

BY WM. A. ANDERSON

**D**O you believe in fair play? Then are you being fair to your cows? Possibly your best cow earned over two hundred dollars for you last year; possibly, too, even your poorest cow proved to be well worth keeping, for your records of each individual may have re-assured you.

But, if no records are kept; if the total income from all the milk was just credited up to the whole herd, showing simply the average income from each, have your cows been treated fairly?

On studying individual records, it has often been found that some cows earn three and four times as much as others. So, if one cow brought in only forty dollars, but another brought in one hundred and sixty, is it fair to say the average income was one hundred dollars? Evidently, it is not; yet that is precisely what happens every time that only the average is known.

Aim to increase the efficiency of your herd by weeding out the unprofitable cows and replacing them by better. The only way to find out the true worth of a cow is to weigh the milking each time and set it down on record, for yield of butterfat, keep samples and test with the Babcock test at intervals.

Give the cows fair play; they may have the best of feed and care, but go a step further and see that your best cow, the most vital food-producing machine, is getting full credit for her magnificent work.

Then, by retaining the best cows, as shown by their respective records, the whole herd can soon be made to give a far better return at no greater outlay.

JOHN A. VIPOND

**J**OHAN A. VIPOND was born thirty-seven years ago. He is the son of Joseph Vipond. He is of English descent and is unmarried—a Presbyterian in religion and a Unionist in politics.

His 125-acre farm is located West  $\frac{1}{2}$  Lot 9, First Concession Front, Charlottenburg Township, Glengarry County. His farm stock is 28 cattle, 5 horses, 26 sheep,



JOHN A. VIPOND AND RESIDENCE

17 swine, and 50 fowl, and his crop each year averages 800 bushels grain, 65 tons hay, 200 bushels potatoes, also including 3 acres corn, 5 acres vegetables,  $1\frac{1}{2}$  acres fruit.

Mr. Vipond has spent his entire life in the occupation of farming. He has been a patron of the Cheese Board for twenty-one years, and sends, on a daily average, 400 pounds of milk to the Royal Factory.

W. O. WERT



W. O. WERT, AVONMORE.

**W.** O. WERT of Avonmore, has been in the cheese business for about thirty years. After serving his apprenticeship he started as a maker of cheese in Kenyon Township, Glengarry County, and for a period of six years was in the employ of the late D. M. McPherson, known throughout Canada as the "Cheese King."

Mr. Wert, through keen business ability, application and integrity, has from a small beginning gained control of and is now operating a combination of factories in Avonmore and vicinity. He is generally looked upon and known as the "Cheese King" of this district. His string of factories are located in Osnabruck, Roxborough and Cornwall Townships, and are equipped with all that is modern in cheese manufacturing appliances. These factories are known to the trade as the Circle Combination and recognized generally as the largest combination on the Cornwall Cheese Board. Twelve years ago he purchased the large Lunenburg factory and the Northfield factory which completed Circle Combination.

Mr. Wert gives his entire attention and personal supervision to the management of Circle Combination. Every angle of the cheese business is an open book to him, as he acts as his own salesman, secretary and treasurer. At present he is representing the firm of Hodgson Bros. and Rowson, exporters, Montreal.

Mr. Wert is very popular with the patrons of Circle Combination. His wife's maiden name was Agnes Bush. He is fifty-one years of age and has two sons and two daughters. One son, Harold, was in uniform during the world war serving his king and country. Mr. Wert is a Canadian, a Methodist in religion, and a Conservative in politics.

### GIDEON ADAMS

**G**IDEON ADAMS is seventy-seven years of age, and is the son of Mr. and Mrs. Joseph Adams. His wife's maiden name was Malantha Fulton, by whom he has one son and three daughters. He is a Canadian of Irish descent.

His farm is situated Lots 1 and 2, First Concession, Osnabruck Township. It consists of 136 acres. The average production during a season is 25 acres grain, 35 acres hay, 5 acres corn, 100 bushels potatoes, 25 bushels vegetables and 25 barrels apples. The farm stock is comprised of 36 cattle, 4 horses, 8 swine, and 150 fowl.

Mr. Adams has been farming for over fifty years. Four hundred pounds of milk is his daily delivery to the Wales Cheese Factory. He has been a patron of the Cheese Board since it was organized.

On March 11th last, Mr. and Mrs. Adams celebrated their golden wedding and are still quite active.

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### JOHN G. ADAMS

**J**OHN G. ADAMS, aged fifty-three, the son of Mr. and Mrs. John G. Adams, is a born Canadian. His wife's maiden name was Amy Brooks, by whom he has a family of three sons and two daughters. He is an Anglican and a Conservative.

His farm, consisting of 227 acres, is located Lots 3 and 4, Second Concession, Osnabruck Township. Mr. Adams has spent thirty years of his life farming, and has been a patron of the Cheese Board since its formation. His average daily delivery of milk to the Wales Factory is 250 pounds.

### JOHN A. ANDERSON

**J**OHN A. ANDERSON was born in Osnabruck Township forty-four years ago. His father was John Anderson and his mother was Mary Margaret Manning. His wife's maiden name was Tilda Speer. He has no family. He is a Presbyterian and a Liberal.

Mr. Anderson has 185 acres of land, located near Dickinson's Landing. He has an excellent stock equipment of 48 cattle, 9 horses, 22 swine and 125 fowl. His crop, each year, consists about as follows: 45 acres grain, 40 acres hay, 24 acres corn, 2 acres potatoes and 1 acre vegetables. He ships his cream to Montreal.

Mr. Anderson's father was the first Cheese Salesman on the Cornwall Board for this section, and remained so until his death, in 1912. Mrs. J. A. Anderson has been Secretary-Treasurer for the Sweet Briar Factory for the past ten years.

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### DR. W. A. FEADER

**D**R. W. A. FEADER was born at Iroquois, and is forty-six years of age. He is the son of Mr. and Mrs. W. A. Feader. By his wife, whose maiden name was Florence Davidson, he has two sons and one daughter. He is a Presbyterian in religion, and in politics an Independent. His farm of 85 acres is located part Lot 8, First Concession, Osnabruck Township, and carries a stock of 15 cattle, 10 horses, 9 swine and about 70 fowl. The annual production is 30 acres grain, 50 tons hay, 4 acres corn, with about 75 bushels potatoes and 100 barrels apples. Dr. Feader sends his milk, which amounts to 200 pounds daily, to the Sweet Briar Factory. He has experienced eight years of farm life, and has been a patron of the Cheese Board for the same period. Dr. Feader enjoys a large practice in his profession.

### ROBERT J. BROWN



ROBERT J. BROWN

**R**OBERT JAMES BROWN was born on his farm, West  $\frac{1}{2}$  Lot 3, Fourth Concession, Cornwall Township, August 3rd, 1877. His parents were James Brown and Margaret Clark, and by his wife, Anna M. Russell, he has two sons and one daughter. He is a Presbyterian and a Unionist.

His farm of 100 acres is well stocked with 31 head of cattle from which he sends 350 pounds daily to the Mays Fancy Factory. He has some pure-bred Oxford Downs sheep and about 50 thoroughbred fowl, 20 swine and 3 horses. His farm production is 700 bushels grain, 40 tons hay, 10 acres corn, 500 bushels potatoes and 200 bushels vegetables. His life work has been farming. He is also an exhibitor and prize winner on live stock and produce at the Cornwall Fair. He has a sugar bush from which he makes about 70 gallons syrup during the season.

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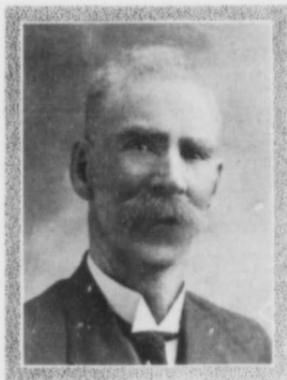
### CHARLES V. CAMERON

**C**HARLES V. CAMERON was born on his farm, located Lots 5 and 6, Third Concession, Cornwall Township, October 6th, 1895. His parents were Frank Cameron (deceased) and Mary E. McDougall. He is unmarried, a Roman Catholic in religion and a Conservative in politics.

His farm of 100 acres is stocked with 20 cattle, 4 horses, 10 swine, and 50 fowl, yields yearly 500 bushels grain, 40 tons hay, 100 bushels potatoes. His daily delivery of milk to the Mays Fancy Factory is 175 pounds. His bees produce him about 40 pounds of honey.

He has spent his life in the pursuit of farming.

MATHAIS CARPENTER



MATHAIS CARPENTER

MATHAIS CARPENTER was born in the Township of Cornwall, November 8th, 1855. He is the son of Mr. and Mrs. S. Carpenter. He married Elizabeth Robinson, by whom he has six sons and four daughters. He is an Anglican and a Conservative.

His farm of 140 acres is located Lots 5 and 6, Third Concession, Cornwall Township. Its production, each year, is 900 bushels grain, 80 tons hay, 300 bushels potatoes, and 2 acres corn. Mr. Carpenter has a stock of 20 pure-bred Holstein and Ayrshire cattle, 4 horses, 9 swine, and 40 fowl. He delivers, daily, 250 pounds of milk to the Mays Fancy Cheese Factory.

He has been on the farm for fifteen years, and a patron of the Cheese Board for the same period.

EDWARD WHITFORD

EDWARD WHITFORD was born near his farm December 18th, 1855. His parents were Robert Whitford and Charlotte Baker. His wife's maiden name was Eliza Speck. He has five sons and one daughter, is an Anglican and a Unionist.

His farm of 100 acres is stocked with 25 cattle, all of which are pure-bred Holsteins, from which he sends 250 pounds of milk daily to the Mays Fancy Cheese Factory. He has 8 horses (Percherons), 15 swine and about 100 fowl also included in his farm stock. His annual production is 700 bushels grain, 100 tons hay, 3 acres corn, 100 bushels potatoes and some fruit.

His life work has been farming, and for twenty-one years he has been a patron of the Cheese Board.



EDWARD WHITFORD AND SON

G. M. CASSELMAN

**G.** M. CASSELMAN was born in Williamsburg Township, October 24, 1889. His parents were Ruben Casselman and Lydia Hollister, and his wife's maiden name was Emma McIntosh, by whom he has a family of three—two sons and one daughter. He is a Canadian by birth, a Lutheran in religion and a Liberal in politics.

His farm of 150 acres, situated Lot 15, Third Concession, Osnabruck Township, has a stock on it of 22 cattle, 4 horses, 17 swine and a number of fowl. The yield of the same, last year, was 1,500 bushels grain, 50 tons hay, 5 acres corn, 80 bushels potatoes, and about  $\frac{3}{4}$  acre of fruit.

Mr. Casselman has followed farming as an occupation throughout his life. He sends 300 pounds of milk daily to the Farmers' Joy Factory, and has been a patron of the Cheese Board for seven years past.

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EARL SHAVER

**E**ARL SHAVER was born in the Township of Osnabruck. He is the son of Allan Shaver, while his mother was Susan Hall. His wife's former name was Laura Duval. He has no family. In religion he is a Methodist; in politics a Conservative.

His farm consists of 143 acres with a stock on it of 30 cattle, 4 horses, 20 swine and 100 fowl. Eight bushels grain, 75 tons hay, 6 acres corn, 100 bushels potatoes, 2 acres fruit,  $\frac{1}{2}$  acre vegetables is a good estimate of the average crop raised in one season. Mr. Shaver keeps pure-bred Ayrshire cattle, and sends 250 pounds of milk daily to the Lunenburg Factory. He has been farming for five years and is a patron of the Cheese Board.

DONALD CATTANACH



DONALD CATTANACH

**D**ONALD CATTANACH was born September 21st, 1856. His parents were John Cattanach and Catherine McDonald. He is a Scotch-Canadian, a Protestant, and a Liberal.

His farm, which consists of 150 acres, is situated West  $\frac{3}{4}$  Lot 11, Second Concession Front, Charlottenburg Township, Glengarry. There is live stock on this farm of 30 cattle, 7 horses, 12 swine, and 50 fowl. The annual products are 600 bushels grain, 100 tons hay, 200 bushels potatoes; also included are vegetables for domestic use, 50 fruit-bearing trees and 30 colonies of bees.

Mr. Cattanach has been farming throughout his life, and a patron of the Cheese Board for twenty-one years. He delivers, daily, 400 pounds of milk to the Summertown Station Factory. He is an exhibitor and prize winner on Registered Clydesdale Horses at the Williamstown Fair.

WILLIAM J. HOLDSWORTH

**W**ILLIAM J. HOLDSWORTH was born July 12th, 1866, in Huntingdon County, P.Q. He is the son of Wm. Holdsworth. His wife was Margaret C. Cattanach. He is a Canadian of Scotch descent, a Presbyterian and a Liberal.

His farm of 70 acres located West  $\frac{1}{2}$  Lot 13, Second Concession Front, Charlottenburg Township, is stocked with 16 cattle, 4 horses, 8 swine and 30 fowl, and produces annually 300 bushels grain, 40 tons hay, 6 acres corn, 100 bushels potatoes and vegetables for own use.

He has followed the occupation of farming throughout his life, and has been a patron of the Cheese Board since its organization. He delivers, daily, 200 pounds of milk to the Summertown Station Factory.

Mr. Holdsworth has been salesman for Chaffee's, the Royal and Summertown Factories. He is also secretary for School Section No. 3, Charlottenburg.



WILLIAM J. HOLDSWORTH

ALBERT E. CLINE



A. E. CLINE

ALBERT E. CLINE was born August 24th, 1860, about one mile east of his farm which is the West  $\frac{1}{2}$  Lot 13, Fourth Concession, Cornwall Township. It consists of 100 acres and is stocked with 20 cattle, 4 horses, 18 sheep, 12 swine and about 60 fowl. It yields yearly 600 bushels grain, 40 tons hay, 6 acres corn, and 250 bushels potatoes. He delivers daily 200 pounds milk to the Farmer's Lea Factory, for which he is cheese salesman. He has spent his life in the pursuit of farming and has been a patron of the Cheese Board for twenty-one years. He is an exhibitor of Ayrshire cattle and Clydesdale horses at the Cornwall Fair and a prize winner. Mr. Cline is also one of the directors. He was one year in the Council and school trustee for three years. George Cline and Caroline Silmser were his parents. He married Agnes Robertson and has one son and one

daughter. In religion he is an Anglican and in politics a Unionist. A noteworthy feature in connection with Mr. Cline's farm is the house, which was built in 1806, over one hundred years ago.

ALFRED M. ALGUIRE

ALFRED M. ALGUIRE owns a 66-acre farm, which is the West part of Lot 14 and the South part of Lot 14, Second Concession, Cornwall Township.

His stock consists of 20 cattle, 3 horses and 100 fowl, and his annual production is 300 bushels grain, 50 tons hay, 12 acres corn, 200 bushels potatoes. He delivers daily 325 pounds milk to Hollister Brothers, Cornwall.

His parents were Ruben Alguire and Marinda Tilton. He is an Anglican in religion and a Unionist in politics.

### JOHN W. COOPER

**J**OHN W. COOPER was born April 3rd, 1890. He is the son of Mr. and Mrs. William Cooper. His wife was Emma Kyer by whom he has one daughter. He is a Protestant and a Liberal.

His farm, consisting of 50 acres, stocked with 20 cattle, 5 horses, 2 swine and 50 fowl, is located at Post Road, Ont. It yields, annually, 200 bushels grain, 18 tons hay, 3 acres corn and potatoes, vegetables and fruit for own use.

Mr. Cooper's daily delivery to the Moulinette Cheese Factory is 120 pounds of milk. Mr. Cooper is a Canadian by birth.

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### GEORGE C. WINTERS

(DECEASED)



G. C. WINTERS

**G**EORGE C. WINTERS was born in Osnabruck, August 29th, 1861.

He was the son of N. Winters and Mary J. Fetterly. His wife's maiden name was A. V. Wert, by whom he had one daughter. He was a Presbyterian in religion and a Liberal in politics.

His farm is located Lot 36 and 37, Second Concession, Cornwall Township. His farm consisted of 15 cattle, 6 horses, 10 swine and 75 fowl, and his annual production 1,000 bushels grain, 60 tons hay, 5 acres corn, 100 bushels potatoes. He had an extensive sugar bush from which he made about 100 gallons syrup each year. His daily average of milk sent to the Moulinette Factory was 250 pounds.

He spent fifteen years on the farm and was a patron of the Cheese Board for this period.

GEORGE W. FICKES



GEORGE W. FICKES

GEORGE W. FICKES is fifty-nine years of age and was born in the Township of Cornwall. His father's name was Jacob Harvey Fickes and his mother's maiden name was Elizabeth Forrester. He married Mary Annabel and has one son, George E., and two daughters, Ethel A. and Jessie D. Fickes. Mr. Fickes is an Anglican in religion and in politics a Unionist.

Mr. Fickes has a large 180-acre farm located Lot 34, 1st Concession, Cornwall Township, which he personally operates. This farm annually yields 800 bushels of grain, 60 tons of hay and 6 acres of corn. He is a patron of the Moulinette Cheese Factory and a member of the Cornwall Cheese & Butter Board.

His farm is well stocked, there being, amongst other live stock, 45 cattle, 5 horses, 20 swine and over 50 fowl.

Mr. Fickes has farmed all his life and delivers, on an average, 450 pounds of milk daily to the factory during the season. He produces 400 pounds of butter annually. He has a sugar bush that yields 100 gallons of syrup yearly.

ALEXANDER MULLIN

ALEXANDER MULLIN is sixty-seven years old and was born in Cornwall Centre. He now owns and operates the 100-acre farm located Lot 32,

Second Concession, Cornwall Township. Mr. Mullin's father's name was Alexander Mullin and his mother's maiden name Catherine McKay. His wife was Deliah Agnes Fickes, and he is the father of four sons and two daughters. In religion he is a Presbyterian and in politics a Unionist.

Mr. Mullin's farm yields 400 bushels of grain, 30 acres of hay, 2½ acres of corn, and 100 bushels of potatoes. His stock includes 28 cattle, 6 horses, 11 swine and 75 fowl. He has been farming all his life. Mr. Mullin delivers a daily average of 200 pounds of milk to the Moulinette Factory and produces annually 200 pounds of butter.

## HAROLD G. FICKES

**H**AROLD G. FICKES was born in Moulinette, May 31st, 1889, and owns the 100-acre farm located West  $\frac{1}{2}$  Lot 31, Second Concession, Cornwall Township. His father's name is Charles Fickes and his mother's maiden name was Felicia Chappel. He married Hannah Cameron and is the father of one daughter. He is a Presbyterian in religion and an Independent in politics. He has a herd of 25 cattle, 3 horses, 10 swine and over 50 fowl. His farm yields, annually, 500 bushels of grain, 50 tons of hay, 8 acres of corn and 50 bushels of potatoes. He has a fine fruit orchard.

He has been farming for six years, and during that time has been a patron of the Moulinette Cheese Factory and a member of the Cornwall Cheese Board. His daily average delivery of milk to the factory during the season is 325 pounds, and he produces 300 pounds of butter per year. Mr. Fickes has a fine herd of Ayrshire cattle and has a sugar bush that yields 30 gallons of syrup annually.

## LEVI I. FICKES



LEVI I. FICKES

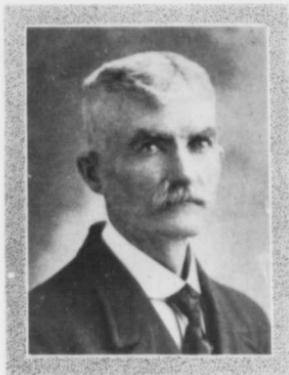
**L**EVI I. FICKES is fifty-seven years old and was born in Cornwall Township. He owns and operates the fine 100-acre farm located East  $\frac{1}{2}$  Lot 33, Fifth Concession, Cornwall Township. His father's name was Jacob Harvey Fickes, and his mother's maiden name was Elizabeth Forrester. He married Adelaide Winters and is the father of four sons. He is a Methodist in religion and a Conservative in politics.

Mr. Fickes is a patron of the Moulinette Cheese Factory, and has been a member of the Cornwall Cheese Board for twenty-one years. The live stock on his farm consists of 20 cattle, 4 horses, 6 swine and over 40 fowl. His farm yields, annually, 600 bushels of grain, 70 tons of hay, 2 acres of corn, and 100 bushels of potatoes. He has been farming all his life. He delivers 200 pounds of milk a day to the factory during the season, and produces over 200 pounds of

butter annually. Mr. Fickes has 62 colonies of bees which produce 5 tons of honey a year.

Dalton H. Fickes, a son of Mr. Fickes, twenty-four years of age, enlisted with the 156th Battalion, September, 1916, and received a shell wound in the hip August 18, 1917. He spent some time in an English Hospital convalescing.

ALEXANDER J. FRASER



ALEXANDER J. FRASER

ALEXANDER J. FRASER was born on the farm March 11th, 1858. His parents were James D. Fraser and Anna McIntosh, while his wife's maiden name was Margaret McDonald. He has three daughters. In religion he is a Roman Catholic and in politics a Liberal.

His farm of 100 acres, located Lot 15, Fifth Concession, Cornwall Township, is stocked with 12 head of cattle, 3 horses, 15 swine and about 50 fowl, and yields 600 bushels grain, 50 tons hay, 75 bushels potatoes, including some vegetables and fruit. He sends daily 300 pounds milk to the St. Andrews Factory, and has been a patron of the Cheese Board for twenty-one years.

Mr. Fraser's great grandfather settled on this farm as a United Empire Loyalist, and the family have remained here since.

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A. S. McDONALD

A. S. McDONALD was born on this farm January 19th, 1885. His father was J. H. McDonald, while his mother's maiden name was Elizabeth McIntosh. He has two sons and three daughters, is a Roman Catholic and a Conservative.

His farm is located Lot 9, Fifth Concession, Cornwall Township, aggregating 100 acres. The stock carried on same is 18 cattle, 4 horses, 15 swine, and 40 fowl, and the annual yield 550 bushels grain, 60 tons hay, 4 acres corn and 75 bushels potatoes. His daily delivery of milk at the St. Andrews Factory is 350 pounds.

He has spent his life on the farm and has been a patron of the Cheese Board for seven years.

EDWIN GROVES



EDWIN GROVES

**E**DWIN GROVES was born on his farm, Lots 15 and 16, Second Concession, Cornwall Township, July 21st, 1861. His parents were Oliver Groves and Susanna Eastman. He is unmarried, a Presbyterian and a Conservative.

He has a farm of 98 acres and a stock of 15 cattle, 4 horses, 15 swine and 50 fowl on the same. His farm yields yearly 1,000 bushels grain, 50 tons hay, 3 acres corn, about 70 bushels potatoes and some fruit. He sends 250 pounds milk daily to the White Rose Cheese Factory, and has been a patron of the Cheese Board for twenty-one years.

Mr. Groves has experienced fifty-six years of farm life. His parents are both deceased, his father having attained the great age of ninety-three years.

JOHN H. FICKES

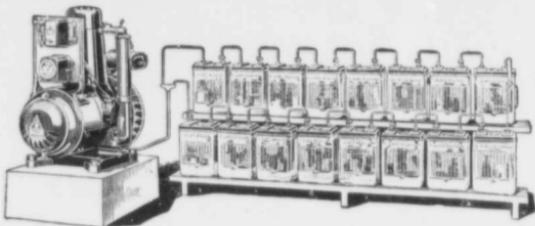
**J**OHAN H. FICKES was born on his farm, West  $\frac{1}{2}$  Lot 20, Fourth Concession, Cornwall Township, January 20th, 1868. He is the son of Mr. and Mrs. J. H. Fickes, and by his wife, Minnie A. Eastman, has two sons and three daughters. He is a Methodist in religion, and an Independent in politics. His farm consists of 88 acres, and has a stock of 15 cattle, 3 horses, 20 swine, and 25 fowl, producing 800 bushels grain, 25 tons hay, 15 tons corn,  $1\frac{1}{2}$  acres fruit, 400 bushels potatoes annually. He is an exhibitor of grain, vegetables, honey, syrup, fancy work and cooking at the Cornwall Fair, and a prize winner. He sends 175 pounds of milk daily to the White Rose Factory, and has been a patron of the Cheese Board for twenty-one years.

Mr. Fickes makes a specialty of bee keeping and obtains in the neighborhood of the large amount of five tons of honey from his bees. His life work has been farming.



JOHN H. FICKES

# DELCO-LIGHT



*"THE COMPLETE ELECTRIC LIGHT AND POWER PLANT"*

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**T**HIS portable motor will run the washer, churn, separator, grindstone, farming mill, and pump water.

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**CORNWALL and MORRISBURG**

### JOHN ELLIS HARLEY



JOHN ELLIS HARLEY

**J**OHN ELLIS HARLEY was born at Cashion's Glen, October 18, 1873. His 80-acre farm is located Lot 18, Second Concession, Charlottenburg, Gengarry County. He is a patron of the Farmer's Choice Cheese Factory. He has 31 cattle, 3 horses, 17 swine and over 40 fowl. His farm yields, annually, 350 bushels of grain, 100 tons of hay, 3 acres of corn, 150 bushels potatoes and he has a fine orchard. He has been farming for twelve years and for that length of time has been a member of the Cornwall Cheese and Butter Board. He draws to the factory, daily during the season, 450 pounds of milk.

Mr. Harley's father's name was Samuel Harley and his mother's maiden name Sarah A. Grant. His wife's maiden name was Catherine J. Clark. He has four daughters. Mr. Harley is an Anglican in religion and a Liberal in politics.

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### MALCOLM McGREGOR

**M**ALCOLM McGREGOR, aged fifty-four, is the son of Mr. and Mrs. Alex. McGregor. His wife's maiden name was Maggie Jane Grant, by whom he has one son and two daughters. He is a Scotch-Canadian, a Protestant and an Independent.

His farm of 100 acres, located East  $\frac{1}{2}$  Lot 19, Second Concession, R. R., is stocked with 24 cattle, 4 horses, 1 sheep, 15 swine and 60 fowl, and yields yearly 400 bushels grain, 50 tons hay, one-half acre vegetables, potatoes for own use, also including a small orchard. He taps about 200 maple trees.

Our subject has spent his life at farming, and has been a patron of the Cheese Board for twenty-one years past. He delivers daily 300 pounds milk to the Gengarry Creams' Factory.

DONALD HART

**D**ONALD HART was born November 8th, 1897, in Osnabruck Township. He is the son of Mr. and Mrs. Leonard Hart. His wife's maiden name was Blanche Harth. Mr. Hart is a Presbyterian in religion and a Unionist in politics.

His farm consists of 145 acres, a great part of which is under cultivation. Among the farm products are 1,000 bushels of grain, 100 tons hay, 500 bushels potatoes, and 16 acres corn. The live-stock equipment is 46 head of cattle, 6 horses, 20 swine and a large number of fowl. Mr. Hart, although but four years a member of the Cheese Board, has been farming all his life and delivers to the Farmers' Lea Factory, daily during the season, 450 pounds milk. He annually produces 500 pounds butter. The Hart family have done their bit for King and Country, Mr. Hart's brother Walter having been killed in action in France, April 9th, 1917, at the age of twenty-five years.

Mr. Hart's farm is located  $\frac{1}{2}$  Lot 13, Second Concession, Third Range, Cornwall Township.

THOS. J. McLENNAN



THOS. J. McLENNAN

**T**HOMAS J. McLENNAN was born January 25th, 1867, on Lot 29, Ninth Concession, Charlottenburg. His parents were John K. McLennan and Ellen Drummond, and his wife's maiden name was Mary J. McNamara. He has two sons and two daughters. He is a Presbyterian in religion and a Unionist in politics. He owns a well-stocked 100-acre farm, being East  $\frac{1}{2}$  Lot 12, Fourth Concession, Cornwall Township. He has a herd of 20 cattle, including a pure Ayrshire bull, and sends an average of 360 pounds of milk to the Farmers' Lea Factory. He has spent his life in pursuit of farming and has been for twenty-one years a patron of the Cheese Board.

Mr. McLennan's farm yields annually 700 bushels of grain, 70 tons hay, 300 bushels potatoes and 3 acres of corn. He also has a splendid orchard.

EDGER KYER



EDGER KYER

**E**DGER KYER was born in Winchester, January 3rd, 1866, and is the son of Mr. and Mrs. John Kyer. He married Eliza Kyer, by whom he had five sons and four daughters. He is a Presbyterian and a Conservative.

His farm, which consists of 120 acres, is stocked with 30 cattle, from which Mr. Kyer sends, daily, 400 pounds of milk to the Mays Fancy Cheese Factory. He also produces 700 bushels grain, 60 tons hay, 400 bushels potatoes, 100 bushels vegetables yearly, and has 7 acres corn and 1½ acres fruit. Mr. Kyer also has a sugar bush on his farm from which he makes 75 gallons syrup each year.

He is an exhibitor of both stock and vegetables at the Cornwall Fair, and a prize winner. He has been a patron of the Cheese Board for twenty-one years and has spent his life farming.

FREDERICK LOWELL

**F**REDERICK LOWELL was born at Brasier, St. Lawrence County, July 18th, 1853. He is the son of Mr. and Mrs. Harrison Lowell and is unmarried. In religion he is a Methodist and in politics a Conservative.

His farm of 135 acres is located South ½ Lots 9 and 10, Fourth Concession, Cornwall Township. The stock consists of 30 cattle, including a pure-bred Holstein bull, 3 horses, 20 swine and 100 fowl, and the annual production 700 bushels grain, 50 tons hay, 12 acres corn, 500 bushels potatoes, also some fruit and vegetables for own use. He sends 600 pounds of milk daily to the Mays Fancy Factory.

He has been a patron of the Cheese Board for twenty-one years, and has spent his life on the farm. He is also quite an extensive horse and cattle buyer.

His father was born in Salisbury, New Hampshire, while his great grandfather who cut the first tree in Lowell, Mass., gave the city its name. Four of Mr. Lowell's father's brothers served all through the civil war, and the first vote Mr. Lowell's father ever cast was for William Bradish, one-time governor of the State of New York. He also voted for Abraham Lincoln.



FREDERICK LOWELL

**M. E. KYER**

**M.** E. KYER was born in the Township of Cornwall, August 30, 1891. He is the son of Mr. and Mrs. Edgar Kyer. He married Minnie Laplante, by whom he had one son. He is a Presbyterian and a Liberal.

He occupies 1 acre, being part of Lot 7, Third Concession, Cornwall Township. He keeps 3 horses, 2 swine and about 30 fowl, and grows some fruit and vegetables. He is a cheesemaker by trade and has operated the Mays Fancy Cheese Factory for two years.

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**FRED W. McLEOD**

**F**RED W. McLEOD was born on his farm November 15, 1885.

His parents were James McLeod and Mary Sullivan. His wife was Margaret M. Cameron, by whom he had three sons. He is a Presbyterian and a Unionist.

His farm, consisting of 100 acres, is located West  $\frac{1}{2}$  Lot 4, Fourth Concession, Cornwall Township. Mr. McLeod keeps a stock of 20 cattle and sends his milk to the Mays Fancy Cheese Factory. He produces, each year, 800 bushels grain, 50 tons hay, 150 bushels potatoes, also growing 8 acres corn, some fruit and vegetables. There is a stone quarry on the farm and a sugar bush from which Mr. McLeod makes about 40 gallons syrup annually.



FRED W. McLEOD

JOHN A. McDONELL



JOHN A. McDONNELL

JOHN A. McDONELL is twenty-eight years of age and was born at Munroe's Mills, Glengarry County. He is located on his own 100-acre farm located East  $\frac{1}{2}$  Lot B, Cornwall Township, and has been a patron of the Farmers' Choice Cheese Factory for the past five years.

His herd of twelve cattle produce an average of 150 pounds of milk per day for the seven months' season. He owns also six fine horses, a number of swine and a large number of fowl.

His farm yields annually 300 bushels of grain, 30 tons of hay, 3 acres of corn, 75 bushels of potatoes and 10 barrels of assorted apples.

Mr. McDonnell's father's name was A. E. McDonell and his mother's name Catherine McLennan. He is unmarried. Mr. McDonell is a Roman Catholic in religion and a Liberal in politics.

JOHN A. SAUVE

JOHN A. SAUVE was born in Glengarry fifty-two years ago. He now owns and operates the 300-acre farm located Lot A and East  $\frac{1}{2}$  B, Second Concession, Cornwall Township.

He has a well-stocked farm of 29 cattle, 10 horses, 10 swine and a half hundred fowl. Mr. Sauve proposes going in for Holstein cattle raising in the near future.

Mr. Sauve's farm produces annually 700 bushels of grain, 80 tons of hay, 2 acres of corn and 300 bushels of potatoes. He has been farming for the last twenty years and for that length of time has been a patron of the Cornwall Cheese & Butter Board. He delivers to the factory, daily during the season, an average of 450 pounds of milk.

Mr. Sauve's father's name was Frank Sauve, and his mother's maiden name Catherine Tyo. His wife's maiden name was Jessie McPherson. He has three sons and five daughters. In religion he is a Roman Catholic and in politics a Liberal.

Mr. Sauve's father, seven years ago, died at the great age of one hundred years and eight months, and his mother died at the age of eighty-seven, five years ago.



JOHN A. SAUVE

PETER A. McDOUGALL



P. A. McDOUGALL

PETER A. McDOUGALL was born October 29, 1858. His parents were Allan Peter McDougall and Margaret McLennan. He is a Scotch-Canadian, a Presbyterian and a Unionist.

His farm, consisting of 113 acres, is located Lot 1, Third Concession, Indian Lands, Charlottenburg Township, Glengarry. It carries a stock of 20 cattle, 7 horses, 10 swine and 90 fowl. The annual production of the above-mentioned farm during an average year is 550 bushels grain, 60 tons hay, 5 acres corn, 400 bushels potatoes, with about half an acre vegetables and one acre fruit.

Mr. McDougall has farmed all his life, and has been a patron of the Cheese Board since its organization. He sends 350 pounds of milk daily to the Glen-Donald Factory during the season.

MISSSES SARAH AND ANNIE McCULLOCH

SARAH and ANNIE McCULLOCH are fifty and forty-eight years of age respectively. They are the daughters of Angus McCulloch, their mother's maiden name being Janet Grant. They are Canadians of Scotch descent, Presbyterians in religion and Unionists in politics.

Their farm of 200 acres, located Lots 20 and 24, Third Concession, Charlottenburg Township, Glengarry, has a stock on it of 35 cattle, 3 horses, 14 sheep, 4 swine and 35 fowl. The yearly production of this farm is 600 bushels grain, 20 tons hay, 50 tons corn, 100 bushels potatoes, 150 bushels roots. Also, there are on the farm 10 fruit trees and 1,000 maple trees suitable for sugar making, while 200 pounds of honey is produced during a season.

Our subjects have been farming for nine years, and patrons of the Cheese Board for the same duration of time. They deliver daily 175 pounds of milk to the Glen Donald Factory.

The old homestead, "Maple Hall," was built by Angus McCulloch, and the farm was formerly occupied by John McCulloch.

**RANALD McLACHLAN**

**R**ANALD McLACHLAN was born on the farm March 20, 1865. He is the son of Mr. and Mrs. Kenneth McLachlan. He is a Canadian of Scotch descent, a Roman Catholic and a Conservative.

He owns 100 acres of good farm land situated East  $\frac{1}{2}$  Lot 6, First Concession Front, Charlottenburg Township, and has a stock of 22 cattle, 2 horses, 2 swine and about 50 fowl. The annual products of his farm are 400 bushels grain, 50 tons hay, 100 bushels potatoes, 25 barrels apples, with 2 acres corn and vegetables for his own use.



Mr. McLachlan has spent forty-one years of farm life, and for nineteen years has been a patron of the Cheese Board. He delivers an average quantity of milk daily of 300 pounds to the Royal Factory.

**WILLIAM R. CAMPBELL**



**W**ILLIAM R. CAMPBELL is thirty-six years old and operates the fine 130-acre farm located East  $\frac{1}{2}$ -C, First Concession, Cornwall Township. He has been a patron of the Glen Walter Cheese Factory for three years and draws 300 pounds of milk to the factory daily during the season. Mr. Campbell has a well-stocked farm consisting of 15 cattle, 9 horses, 7 swine and 75 fowl. His farm annually produces 250 bushels of grain and 40 tons of hay besides 7 acres of assorted vegetables. There is an apple orchard of 800 trees. He has been farming for twenty years. His father's

name was James R. Campbell and his mother's maiden name Mary Birk. In religion he is an Anglican, in politics a Conservative and of Scotch extraction.

ROBERT MULLIN



ROBERT MULLIN

ROBERT MULLIN was born on his farm, Lot 18, Third Concession, Cornwall Township, February 22nd, 1865. His parents were Alexander Mullin and Catherine McKay, and by his wife, Carry A. Cline, he has two sons. He is a Presbyterian and a Unionist.

His 100-acre farm has a stock of 15 cattle, 3 horses, 12 swine and 60 fowl. The annual production is 400 bushels grain, 25 tons hay, 100 bushels potatoes, 5 acres corn and some fruit. Mr. Mullin's daily delivery of milk to the White Rose Factory is 200 pounds. There is a sugar bush on the farm from which about 50 gallons syrup is made during a season.

Mr. Mullin has been farming for fifty-two years, and has been a patron of the Cheese Board for twenty-one years.

ALEXANDER G. THOMPSON

ALEXANDER GIBSON THOMPSON was born at Lachine, P.Q., August 4th, 1888. He is the son of Geo. H. Thompson and Bella McKie. He married Ida Fickes and has one son. In religion he is a Presbyterian and in politics a Unionist.

Mr. Thompson is proprietor of the White Rose Cheese Factory and is generally recognized as one of the most efficient cheese manufacturers in this district. He is salesman on the Cornwall Cheese Board for the White Rose Factory.



ALEX. G. THOMPSON,  
PROPRIETOR WHITE ROSE CHEESE FACTORY

MARCIL PERRAS



MARCIL PERRAS

MARCIL PERRAS was born at Laprarie, Que., April 3rd, 1861.

His parents were Samuel Perras (deceased) and H. Rondeau. Virginia Monteil was his wife's maiden name, by whom he has five sons and four daughters. He is a Roman Catholic and a Liberal.

His farm of 50 acres is located West  $\frac{1}{2}$  Lot 17, Fifth Concession, Cornwall Township. He has a stock of 14 cattle, 5 horses, 10 swine and 50 fowl, and the yearly yield is 150 bushels grain, 15 tons hay, 5 acres corn, 100 bushels potatoes, also some fruit and vegetables. Mr. Perras sends 160 pounds milk to the St. Andrews Factory daily. There is a sugar bush on the farm, from which twenty-five gallons of syrup is made during a season.

Our subject has spent twenty years on the farm, and has been a member of the Cheese Board for the same period.

WILLIAM J. WOOD

WILLIAM J. WOOD was born on the farm in the Fifth Concession, Township of Cornwall, July 4th, 1882. He is the son of Mr. and Mrs. Rodger Wood, and by his wife, Christena McDonald, has two sons and four daughters. He is a Catholic and a Unionist.

His farm of 100 acres, being West part Lot 10, Fifth Concession, Cornwall Township, carries a stock of 15 cattle, 6 horses, 11 swine and 60 fowl, and yields each year 600 bushels grain, 40 tons hay, 4 acres corn, and 50 bushels potatoes.

Mr. Wood's daily delivery of milk to the St. Andrews Factory is 200 pounds. He has been a patron of the Cheese Board for the past ten years. He bought his farm four years ago.

**CHARLES E. PHILLIPS**



CHARLES E. PHILLIPS

**C**HARLES E. PHILLIPS was born at Maple Grove, June 17th, 1877. He is the son of Mr. and Mrs. Wm. R. Phillips. He married Margaret Shields, and has one son and two daughters. He is an Anglican in religion and a Unionist in politics.

He has a farm of 75 acres located North West  $\frac{1}{4}$  Lot 14 and South East  $\frac{1}{4}$  Lot 15, Second Concession, Cornwall Township. He has been farming for twenty-eight years and a patron of the Cheese Board for twenty-one years. He is Secretary-Treasurer of the Farmer's Lea Factory and School Trustee. His farm stock consists of 17 cattle, 4 horses, 30 swine and about 70 fowl. His annual production is 500 bushels grain, 60 tons hay, 10 acres corn, 150 bushels potatoes, and 200 bushels vegetables. Mr. Phillips is regarded as one of the most substantial and progressive farmers of that community. His forefathers were United Empire Loyalists.

**MICHAEL SAMUEL SNETSINGER**

**M**ICHAEL SAMUEL SNETSINGER was born in Cornwall Township, August 15th, 1850. Mr. Snetsinger's father was George Snetsinger (deceased). His mother was Marguerite Eamer. He married Mary Eamer, by whom he was the father of two sons and one daughter. In religion Mr. Snetsinger is an Anglican and in politics a Liberal. His 115-acre farm is located Lots 11 and 12, Third Concession, Cornwall Township. He owns 28 head of cattle, 4 horses, 16 swine and about 100 fowl. 800 bushels of grain, 50 tons of hay, 250 bushels potatoes, 2 acres corn, and a splendid orchard, comprise part of his crop each year. Mr. Snetsinger, who has farmed all his life, has been a patron of the Cheese Board since it was formed, and draws to Farmer's Lea Factory, during the season, an average of 650 pounds of milk per day. He

takes a particular interest in his herd of pure-bred Ayrshire cattle. In exhibiting turkeys, ducks and geese at the Ottawa and Cornwall Exhibitions, Mr. Snetsinger has been a consistent prize winner. Mr. Snetsinger has just retired from the position of Deputy Reeve of the Township Council, after having served eight years.



MICHAEL S. SNETSINGER

## PATRICK JOSEPH PURCELL

**P**ATRICK J. PURCELL is forty-four years of age and owns and operates the 110-acre farm on the Montreal Road just West of Glen Walter. He has 40 cattle, 5 horses and a number of swine and fowl. His splendid farm annually yields 600 bushels of grain, 50 tons of hay and 3 acres of corn. He has been farming for fourteen years and for that length of time has been a patron of the Glen Walter Cheese Factory where he daily delivers, for the seven-month season, over 400 pounds of milk. Mr. Purcell is a son of the late Michael Purcell and Isabella McCaffrey. He married Catherine McGillis and has three sons and two daughters. In religion he is a Roman Catholic, in politics a Liberal and his nationality is Irish-Canadian.



## WALTER J. RAE



**W**ALTER J. RAE is sixty-four years old and owns the 100-acre farm located Lot 1, Front, Indian Lands, Charlottenburg Township, Glengarry. He has 10 cattle, 3 horses, 4 swine and some 20 fowl. Mr. Rae's farm produces annually 100 bushels of grain and 50 tons of hay besides a quantity of potatoes, corn, cabbage and turnips. A fine orchard of assorted apples is located on the farm. Mr. Rae, who has farmed all his life, has been a member of the Cheese Board for twenty-one years and daily takes 200 pounds of milk to the Glen Walter Factory. Mr. Rae's father's name was James Rae and his mother was Catherine Kinsella. He married Margaret Adams. He has one son living and four deceased, and two daughters. He is a Roman Catholic, a Liberal in politics and of Irish descent.

### GILBERT RANCIER



GILBERT RANCIER,  
PROPRIETOR, WALES CHEESE FACTORY

**G**ILBERT RANCIER is proprietor of the Wales Cheese Factory. He was born forty-six years ago, and is recognized as one of the best cheese manufacturers on the Cornwall Board. His factory produces annually over 75 tons of cheese. He has exhibited colored cheese successfully at Toronto, Ottawa, Peterborough and other exhibitions.

He served a lengthy apprenticeship in cheese making and is a graduate of the Kingston Dairy School, being the possessor of one of the first certificates issued by that institution.

Mr. Rancier's father's name was William Rancier, his mother's maiden name being Mary Victoria Retta. He married Maude M. Hyland. Mr. Rancier is a Methodist in religion, a Conservative in politics and a staunch Canadian.

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### S. R. JOYCE

**S.** RALPH JOYCE was born in Madrid, N.Y., July 26th, 1876. His farm of 100 acres is situated West  $\frac{1}{2}$  Lot 4, Second Concession, Osnabruck Township. It has a stock equipment of 18 cattle, 3 horses, 11 swine and 127 fowl. The yearly production of the above property is 500 bushels grain, 40 tons hay, 6 acres corn, 75 bushels potatoes, and about  $\frac{1}{2}$  acre fruit. Mr. Joyce, who has enjoyed ten years of farm life, has been a patron of the Cheese Board also for the same length of time. He sends, daily, 200 pounds of milk to the Wales Factory. Mr. Joyce's herd of cattle is composed of pure-bred Holsteins and Ayrshires.

JOHN A. RAYMOND

**J**OHN A. RAYMOND was born on the farm he now occupies—Lot 4, Sheik's Island, Cornwall Township—December 5th, 1865. He is the son of Solomon and Hannah (Annable) Raymond. His wife's maiden name was Elizabeth Eaman, and he is the father of one son. He is a Methodist in religion and a Liberal in politics. Mr. Raymond owns a 200-acre farm which yields 1,500 bushels of grain, 100 tons of hay, 12 acres of corn, 500 bushels of potatoes, 12 acres of corn and large quantities of apples. He has 35 cattle, 4 horses, 50 swine and over 200 fowl. Mr. Raymond is a member of the Cornwall Cheese Board and a patron of the Lake View Factory where he delivers an average of 400 pounds of milk daily during the season. He produces 500 pounds of butter yearly. Mr. Raymond's grandfather settled here about eighty-five years ago and the family have lived here since. Mr. Raymond's father is alive and active at the age of eighty-four years.



ALEXANDER GADBOIS



**A**LLEXANDER GADBOIS was eighty-four years of age and owned and occupied the 128-acre farm located Lot No. 2, Front, Indian Lands, Charlottenburg Township, Glengarry. He has been farming all his life and his well-stocked farm includes 20 head of cattle, 4 horses and a large number of fowl. The farm yearly produced 350 bushels of grain and 40 tons of hay, besides large quantities of potatoes, beans and corn. Mr. Gadbois was perhaps the oldest Cheese Factory patron on the East Front, and he delivered daily, during the season, 200 pounds of milk to the Glen Walter Factory. He was a son of the late Mr. and Mrs. Francis Gadbois. His wife's maiden name was Mary Deruchie and he was the father of seven sons, two deceased, and three daughters. In religion, he was a Roman Catholic, in politics a Liberal, and a French-Canadian. Mr. Gadbois had served for twenty-nine years as a member of the Glen Walter School Board, and for twenty-one years had acted as its Secretary-Treasurer. Mr. Gadbois died December 6th, 1918.

### WILLIAM C. ROBERTSON

**W**ILLIAM C. ROBERTSON was born February 10, 1868. He is the son of William N. and Eliza (Bassett) Robertson. His wife's maiden name was Beatrice Osborne and he is the father of four sons and four daughters. In religion he is a Methodist and in politics a Unionist.

Mr. Robertson owns and operates the splendid 107-acre farm located Lot 20-21, First Concession, Cornwall Township. He has been farming all his life and is at present a patron of Cornwall Dairy where he delivers daily, during the season, 340 pounds of milk. He has been a member of the Cornwall Cheese Board since it was established.

Mr. Robertson's farm yields, annually, 500 bushels of grain, 100 tons of hay, 50 barrels of fruit, 75 bushels of potatoes, 2 acres of vegetables and 12 acres of corn. He owns 38 head of cattle, 7 horses, 10 swine and over 100 fowl. He has won prizes in poultry at the Cornwall Fair, exhibiting Rhode Island Reds and Rocks.

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### JOSEPH TILTON

**J**OSEPH TILTON was born November 20th, 1861, on Sheik's Island. He owns the 118-acre farm located East  $\frac{1}{2}$  Lot 22-23, Second Concession, Cornwall Township. He is the son of David S. and Emeline (Eamer) Tilton. His wife's maiden name was Marich Eamer and he has four sons and two daughters. In religion he is an Anglican and in politics a Liberal. Mr. Tilton delivers 500 pounds of milk daily during the season to the Lake View factory. He has a fine herd of 40 cattle, besides 6 horses, 15 swine and some 75 fowl. His farm produces, annually, 1,000 bushels of grain, 75 tons of hay, 100 bushels of potatoes, 15 acres of corn. He has a fine sugar bush on his farm. Mr. Tilton was formerly steward of the Provisions Department for the Lake Ontario & Bay of Quinte S. S. Company.

ROBERT VALLANCE

ROBERT VALLANCE was born November 16, 1857, on the farm, Lot 16, Third Concession, Osnabruk Township. He is the son of Robt. Vallance (deceased), while his mother's maiden name was M. Stean. His family consists of his wife, one son and two daughters. He is a Presbyterian and a Unionist.

His farm of 150 acres has a stock composed of 30 cattle, including a pure-bred Ayrshire bull, 6 horses, 16 swine and 125 fowl. Two thousand bushels of grain, 50 tons of hay, 10 acres corn, 100 bushels potatoes and 1/2 acre fruit comprises an average yearly crop for Mr. Vallance. Our subject, who has been a patron of the Cheese Board for twenty-one years, ships daily 300 pounds of milk. He has had a life's experience of farming. Mrs. Vallance's grandfather settled here seventy-seven years ago, coming from Glasgow, Scotland.

A. A. FOURNELLE

A. A. FOURNELLE was born in North Augusta, Ont., in 1875, where, thirty-three years ago, he started to serve an apprenticeship as a cabinet-maker, latterly establishing himself independently in business there. Twenty-five years ago he came to Cornwall where he has resided ever since. Mr. Fournelle first assumed the managership of the old established firm of Farlinger & Auty, and then became manager for the late Jerry Buckley. This latter position he held for seven years. He was for a time salesman for the well-known furniture firm of Alex. McDonald & Co. He subsequently embarked independently in the furniture repairing and cabinet making, and latterly in the furniture business. Mr. Fournelle, who has made a splendid success of this last venture, has his store located in the Adams Block, first door north of A. F. Mulhern's Coal Office, Pitt Street.



A. A. FOURNELLE

He carries a full line of all kinds of furniture, window shades, pictures and picture framing. He particularly features bedroom sets, parlor sets, dining room sets, and in fact all furniture used in connection with house-keeping. He also handles antique furniture, and is well equipped to supply the public in any of these lines. His services as a repairer and upholsterer are in general demand. Mr. Fournelle is a believer in moderate prices consistent with good value.

### WILLIAM R. WARRINGTON

**W**ILLIAM R. WARRINGTON was born November 15th, 1882, Leitrim County, Ireland. His parents were Samuel Warrington and Mary Pollock. He married Ena Alguire and has one son. He is an Anglican in religion and a Unionist in politics.

His 100-acre farm is located near Farmer's Lea Factory where he delivers 200 pounds milk daily. It is stocked with 20 cattle, 4 horses, 12 swine and about 100 fowl. The yield, annually, is 450 bushels grain, 50 tons hay, 10 acres corn, and 300 bushels potatoes. He has been farming for four years and has been a patron of the Cheese Board for this time. His mother and father are still in Ireland.

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### W. PENNISTON

**W**. PENNISTON was born in Montreal, August 15th, 1884, and is the son of Mr. and Mrs. Samuel Penniston. Jessie Wood was his wife's maiden name. He has one son, William Penniston, married to Margaret Snettinger, who works his farm with him; also one daughter. In religion, he is a Methodist and in politics a Unionist.

His farm of 142 acres is located in the Second Concession, Cornwall Township, being the North part Lots 13 and 14, and Centre part Lot 12. He has spent his life on the farm and has been a patron of the Cheese Board for twenty-one years. He has a number of pure-bred Short-horn cattle, and sends his milk to Farmer's Lea Factory. He is an extensive market gardener, growing 600 bushels potatoes and 1,500 bushels vegetables. He is a prize winner at the Cornwall Fair, exhibiting cattle, fruit and vegetables. Mr. Penniston has quite an extensive sugar bush, and makes, annually, about 50 gallons syrup.

C. E. WERT



C. E. WERT

C. E. WERT is fifty years of age. His parents were George Wert and Sarah Ann Markell. His wife was Elma Shaver. He has three sons. He is a born Canadian of U. E. Loyalist descent, an Anglican and a Liberal.

His farm of 150 acres is located West  $\frac{1}{4}$  Lot 9, Second Concession, Osnabruk Township, having the following crop acreage annually: 30 acres grain, 35 acres hay, 6 acres corn. About 60 bushels potatoes and 75 barrels fruit are to be included in the products.

Mr. Wert has farmed for thirty-two years, and has been a member of the Cheese Board for twenty-one years. His daily average of milk sent to the Wales Cheese Factory is 350 pounds.

PATRICK PRUNER

PATRICK PRUNER was seventy-three years old at his last birthday. He was born in Canada, but is of Irish descent. He is a Roman Catholic and a Liberal.

His family consists of four sons and three daughters.

His farm of 150 acres, located Lots 19 and 20, Second Concession, Osnabruk Township, is stocked with 22 cattle, 7 horses, 4 swine, and 100 fowl. The annual crop acreage is: 30 acres grain, 30 acres hay, 5 acres corn,  $\frac{1}{2}$  acre potatoes, also including a small orchard.

Mr. Pruner has experienced forty-five years of farm life, and has been a patron of the Cheese Board for twenty-one years. He sends an average of 300 pounds of milk daily to the Wales Factory.



PATRICK PRUNER

### CHARLES A. WILKINS

**C**HARLES A. WILKINS is forty-nine years of age and is perhaps one of the best-known cheese manufacturers on the Cornwall Cheese Board.

Starting some thirty-two years ago when dairying was in its infancy, Mr. Wilkins has progressed with the times. He has been manager of many factories in Glengarry and Stormont and was a protege of the late D. M. McPherson, the Cheese King of Canada. Tyotown and Glen Walter were two of the factories where Mr. Wilkins served as proprietor and manufacturer. Mr. Wilkins has been a consistent winner of prizes for superior cheese-making at many of the big exhibitions throughout the country, notable among these being the Chicago World's Fair and the Toronto and Ottawa Fairs. His latest achievement was the winning of the Silver trophy at the Perth mid-winter fair, 1918, where the contestants numbered over two hundred.

Mr. Wilkins' father's name was George Wilkins, and his mother was Margaret Maloney. His wife's maiden name was Charlotte McRoberts and he is the father of three sons and one daughter. He is a Protestant in religion and a Unionist in politics.

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### THURSTON A. DOHERTY



**T**HURSTON A. DOHERTY is forty-six years old and owns the splendid 150-acre farm located East  $\frac{1}{2}$  Lot 34 First Concession, Charlottenburg Township, Glengarry.

His farm annually produces 800 bushels of grain, 40 tons of hay, 3 acres of vegetables, 100 tons of corn, 1 acre of beans and 2 acres of potatoes. He has 30 fine head of cattle, 5 horses, 20 sheep, 15 swine and a large number of fowl. Mr. Doherty has been farming all his life and has been a patron of the Cornwall Cheese Board for twenty-one years.

His father's name was James Henry Doherty and his mother was Cecilia Bailey. He married Catherine Curry and is the father of two daughters, both deceased.

He is a Presbyterian in religion, a Liberal in politics and of Scotch-Irish descent. Mr. Doherty has always been active in church matters and has acted for seven years as Secretary of the Glen Walter Public School. He was a member of the Township Council for two terms.

## THE MILKING MACHINE—ANOTHER SAVING

BY NATHAN COPELAND.

NOT least among the aids to "more work with less help" is the mechanical milker. Among dairymen the old slavish days of milking twenty-five cows by hand, night and morning, are fast passing away.

The help problem has greatly hastened the introduction of the milking machine, for hired men as a class are not in love with milking. The dairyman has found that if he has a milking machine it is much easier for him to hire help.

About the first question a man who is looking for work asks is: "How many cows have you?"

"Twenty-five," the dairyman answers.

"Milk by hand?"

"Oh, yes! It doesn't take long," but by this time the prospective hired man has started down the road. He knows what milking a large number of cows before and after field work each day means.

Nearly every dairyman who has used a milking machine for six months or more and knows how to handle it properly declares that there is nothing like it; if he had to go back to the old method of milking by hand, he would go out of business at once. With two good machines, one can milk at least 20 cows in half an hour, which means that at least an hour and a half's time is saved. To most farmers an hour and a half is worth a good deal in these times of help scarcity.

It is such labor-saving appliances as the milking machine that keep our boys on the farm. It is drudgery that sends boys to the city, and to most boys milking cows after coming in from the fields is the worst kind of drudgery.

The milking machine is one of the forces which are making the farm a better place to live, the farmer's life more pleasant, less slavish.

W. E. AITKEN



HOME OF W. E. AITKEN

a period of seven months, which he delivers at the River Bank Factory. Our subject has spent his life at farming, and for twenty-one years has been a patron of the Cheese Board.

**W.** E. AITKEN is of Scotch descent. He is the son of Mr. and Mrs. James Aitken, and by his wife, Emma Carey, he has two sons and four daughters. He is a Liberal in politics. His farm of 100 acres, located West  $\frac{1}{2}$  Lot 22, First Concession, Charlottenburg Township, carries a stock of 26 cattle—graded Ayrshires and Holsteins—6 horses, 10 swine and 30 fowl, and the annual yield is 400 bushels grain, 70 tons hay, and an assortment of fruit, and vegetables for own use. Mr. Aitken's herd of cattle show a daily average of 300 pounds milk for

PETER B. BAKER

**P**ETER B. BAKER was born sixty-eight years ago at Summerstown, Gengarry County. He is the son of Stephen Baker. His wife was Katherine Murchison. He has four sons and one daughter. He is a Presbyterian and an Independent.

Mr. Baker has a farm of 106 acres, located East  $\frac{1}{2}$  Lot 16, Charlottenburg Township. His stock consists of 22 cattle, 4 horses, 6 sheep, 8 swine, and 40 fowl, and the yearly yield is 400 bushels grain, 25 tons hay, 2 acres corn, 100 bushels potatoes, and 250 bushels vegetables. From his sugar bush of 1,500 trees he makes, annually, about 150 gallons of syrup. He sends 350 pounds of milk daily to the River Bank Factory. Mr. Baker has been salesman for this factory for many years, and a patron of the Cheese Board for twenty-one years.

DAVID McGIBBON

**D**AVID McGIBBON was born fifty-four years ago at Huntingdon, Que. His parents were Wallace McGibbon and Agnes Sterling. He married Margaret McPherson and has one son and two daughters. He is a Presbyterian and an Independent. His farm of 100 acres is located East  $\frac{1}{2}$  Lot 22, Charlottenburg Township. He has a stock of 25 cattle and sends an average of 350 pounds of milk daily to the River Bank Factory for a period of seven months. His farm yields annually 600 bushels grain, 30 tons hay, and fruit and vegetables for own use. His life work has been farming, and for twenty-one years he has been a patron of the Cheese Board.



DAVID MCGIBBON

### SIMON FRASER

**S**IMON FRASER was born on his farm, West  $\frac{1}{2}$  Lot 7, Sixth Concession, Cornwall Township, February 16th, 1867. His parents were Angus Fraser (deceased) and Jennett McDonald, and by his wife, Mary Maloney, he has six sons and two daughters. He is a Roman Catholic and a Liberal.

His farm of 100 acres is stocked with 20 cattle, 3 horses, 10 swine and 80 fowl, and yields 400 bushels grain, 35 tons hay, 5 acres corn and 100 bushels potatoes.

Mr. Fraser delivers daily 250 pounds milk to the Island Factory. His life work has been farming and for twenty-one years he has been a patron of the Cheese Board. He also has a small sugar bush on his farm.

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### P. J. McDONNELL

**P.** J. McDONNELL was born on his farm, part Lots 11 and 12, Fifth Concession, Cornwall Township, May 1st, 1858. He is the son of Mr. and Mrs. Wm. R. McDonnell, and by his wife, Jessie Wood, he has three daughters. He is a Roman Catholic and a Unionist.

He has a large farm of 260 acres, well stocked with 40 head of cattle, 6 horses, 85 sheep, 15 swine and 100 fowl, the annual yield of which is 1,000 bushels grain, 80 tons hay, and fruit, potatoes and vegetables for own use. He delivers daily 500 pounds milk to the St. Andrews Cheese Factory, and for twenty-one years has been a patron of the Cheese Board. Mr. McDonnell is cheese salesman as well. He has also been in the Council for ten years, two of which acting as reeve, two as deputy reeve and six years as commissioner.

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### S. G. LAWSON

**S.** G. LAWSON, perhaps one of the best-known expert cheese makers operating a factory on the Cornwall Cheese & Butter Board, was born at St. Andrews, September 4, 1870.

Mr. Lawson owns the St. Andrews Factory and has operated it continuously for the past twenty-five years. It is one of the best-appointed and up-to-date in the district. It has a splendid patronage list of about thirty-five members, and the quality of the cheese manufactured is not excelled. In conjunction with the factory he runs a well-cultivated 4-acre farm.

Mr. Lawson's father's name was A. Lawson, and his mother's was Mary Anne McGuire. His wife's maiden name was Annie J. McDonald. He is the father of four sons and three daughters. In religion he is a Roman Catholic and in politics a Liberal.

**R. A. McLENNAN.**

**R.** A. McLENNAN is twenty-five years of age and owns and occupies a fine 120-acre farm just east of Cornwall, on the Montreal Road. He is a patron of the Glen Walter Cheese Factory and has a fine herd of 15 cattle, 4 horses, 7 swine and over a hundred fowl. His farm yields yearly 500 bushels of grain, 80 tons of hay, 8 acres of corn, 75 bushels of potatoes, 75 bushels of vegetables and 100 bushels of assorted apples. He has been farming five years and during that time has been a patron of the Cornwall Cheese Board. He daily draws, during the season, 250 pounds of milk.

Mr. McLennan is the son of Mr. and Mrs. Angus McLennan. He is married and has a son and a daughter. He is a Presbyterian in religion, a Conservative in politics and of Scotch descent.

**JAMES DARCY McGEE.**

**J.**AMES DARCY McGEE is twenty-eight years old and occupies and operates the fine farm located Lots 1 and 2, First and Second Concessions, Indian Lands, Charlottenburg Township, Glengarry. He is a patron of the Glen Walter Cheese Factory and owns 20 cattle, 3 horses, 10 swine and over 50 fowl. His farm produces 400 bushels of grain, 60 tons of hay and 100 tons of ensilage yearly. He has been farming over ten years and daily draws to the factory, during the season, some 300 pounds of milk. Mr. McGee has admittedly the finest team of horses in the section where he resides.

Mr. McGee's father's name was Oliver McGee, and his mother's maiden name was Catherine McDonald. He married Laura McLennan and has one son and two daughters. He is an Anglican in religion, Conservative in politics, and of Irish descent.

**JAMES R. CRAIG.**

**J.**AMES R. CRAIG is perhaps, in point of years, one of, if not the, oldest patrons of the Glen Walter Cheese Factory, being eighty-four years of age. His farm is on Lot Number 3, Front, Indian Lands, Charlottenburg Township, Glengarry County. It consists of 100 acres on which are grown annually 600 bushels of grain and 30 tons of hay, besides corn and other farm produce. He has 24 cattle, 5 horses, 10 swine and over 50 fowl. A fine orchard of assorted apples adjoins the home. Mr. Craig has been farming for over sixty years and has been a patron of the Cheese Board for fifteen years. He sends an average of 300 pounds of milk per day, for the season, to the Glen Walter Factory.

Mr. Craig's father's name was John Craig and his mother's name Mary Wesley. He married Ann Adams and has one son and four daughters. In religion he is a Presbyterian, in politics a Conservative, and his nationality is Scotch. Mr. Craig was appointed Justice of the Peace by the late Premier Whitney. He has been a School Trustee for a great many years.

**JOHN H. CRAIG.**

**J.**OHAN HARVEY CRAIG is thirty-seven years of age and a son of James R. Craig. Since the retirement of his father, Mr. Harvey Craig operates the farm at Glen Walter. Mr. Craig, who is generally regarded as a "good fellow" in the better sense of the term, is considered one of the best practical farmers in this district. He has been actively engaged in farming for eighteen years and a patron of the Cornwall Cheese Board for fifteen years, drawing milk to the Glen Walter Cheese Factory. He is a successful breeder of Ayrshire cattle.

His mother's name was Ann Adams. He is unmarried. Mr. Craig's nationality is Scotch Canadian. He is a Presbyterian in religion and a Conservative in politics. "Harvey," as he is generally known, has a splendid future before him as a farmer and agriculturist.

**ALEX. J. CAMERON**

**A**LEX. J. CAMERON is the cheese manufacturer at the Cornwall Gems Cheese Factory. His factory produces eighty tons of cheese. He has been a prize winner at the Toronto, Ottawa, and Cornwall Fairs in white and colored cheese. Mr. Cameron's father's name was James F. Cameron, and he married Ethel Stella Bush. He is a Roman Catholic in religion, a Conservative in politics, and of Scotch descent. Mr. Cameron's patrons number about thirty-six, and the Cornwall Gems Factory is perhaps one of the best equipped and modern on the Cornwall Cheese and Butter Board.

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**HUGH K. McLENNAN**

**H**UGH K. McLENNAN owns and operates a 100-acre farm at Grants Corners which annually produces large crops of grain, hay and other farm produce. He delivers an average of 300 pounds of milk to the Cornwall Gems Factory during the seven months season. Mr. McLennan's father's name was Alex. D. McLennan and he married Mary Janet Murray. He is the father of three sons. Mr. McLennan is a Presbyterian in religion, a Conservative in politics, and of Scotch descent. He has been a member of the Cornwall Cheese Board since it was formed, and is salesman on the Board for the Cornwall Gems Factory.

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**WILLIAM LEITCH**

**W**ILLIAM LEITCH owns and operates a large 200-acre farm on the South Branch near Grants Corners. Mr. Leitch, who is a patron of the Cornwall Gems Cheese Factory, takes particular pride in his large herd of Ayrshire cattle, some seventy in number. He is perhaps the largest patron of the Cornwall Gems Factory, delivering a daily average of 550 pounds of milk during the season. He also produces 1500 pounds of butter annually. His farm annually produces large crops of farm produce. Mr. Leitch is a Presbyterian in religion, a Conservative in politics, and of Scotch descent. He is unmarried.

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**GEORGE B. CAIN**

**G**EORGE B. CAIN owns and operates a 123-acre farm near Grants Corners. He is a patron of the Cornwall Gems Cheese Factory, where he delivers a daily average of 400 pounds of milk during the season. His farm annually yields bountiful crops of farm produce, and is a well-stocked one. He has been farming for twenty-seven years. Mr. Cain's father's name was John Cain. He married Catherine Ann Clark, and is the father of two sons and two daughters. Mr. Cain is a Presbyterian in religion, a Liberal in politics, and of Dutch-Irish descent. He has been a member of the Cornwall Cheese Board for twenty-one years.

#### DONALD A. GRANT

**D**ONALD A. GRANT is one of the best known and efficient farmers of Grants Corners. He is a patron of the Cornwall Gems Cheese Factory, and owns and operates a 140-acre farm, from which he produces large crops annually. He delivers to the Cheese Factory daily an average of 300 pounds of milk. Mr. Grant's father's name was David D. Grant, and he married Ida R. Russell. He is the father of two sons and one daughter. He is a Presbyterian in religion, a Conservative in politics and of Scotch descent.

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#### DAVID ANGUS GRANT

**D**AVID ANGUS GRANT owns and operates a farm near Grants Corners and is a patron of the Cornwall Gems Cheese Factory. Mr. Grant is reputed to be one of the prosperous and well-known farmers of this section, and his farm annually produces large crops. He is a son of the late Peter A. Grant and married Jessie Deruchie, by whom he is the father of four sons and two daughters. He delivers 400 pounds of milk to the cheese factory daily during the season. Mr. Grant is a Presbyterian in religion, a Conservative in politics, and of Scotch descent.

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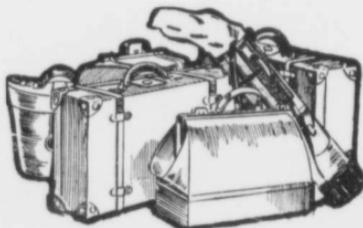
#### DAVID E. CLARK

**D**AVID E. CLARK is sixty-five years of age and owns and operates a 165-acre farm near Grants Corners, from which he annually harvests large crops of farm produce. His daily average of milk delivered to the Cornwall Gems Cheese Factory during the season is 350 pounds. Mr. Clark's father's name was James Clark and his wife's maiden name Margaret Cameron, by whom he has five sons and two daughters. Mr. Clark is a Presbyterian in religion, a Liberal in politics, and of Scotch descent. Mr. Clark has just completed a modern concrete block silo with most up-to-date equipment. He is regarded as one of the substantial farmers of the South Branch.

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#### WILLIAM A. McLENNAN

**W**ILLIAM A. McLENNAN is a patron of the Cornwall Gems Cheese Factory to which he delivers a daily average of 300 pounds of milk during the season. He owns and operates a 125-acre farm on the South Branch, which yields annually splendid crops. Mr. McLennan's father's name was Alex. D. McLennan and he married Ellen Jane Neill. He is the father of three sons. In religion Mr. McLennan is a Presbyterian, in politics a Conservative, and of Scotch descent. He is regarded as one of the substantial farmers of the South Branch.



Phone  
Uptown  
2922

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