

# The Tavistock Mail<sup>©</sup>

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WM. J. GLADDING  
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PHOTO BY JOHN LEMP, TAVISTOCK

## Tavistock Cheese & Butter Co.

Messrs. Ballantyne and Gillard have just completed the erection of a large cheese factory in the vicinity of the Port Dover and Lake Huron Railway (P.D.&L.H.R.) station.

It is one of the most complete and extensive factories in the province and reflects the highest credit on the enterprising proprietors.

Mr. Gillard has also erected a handsome brick residence in the same locality, and if farmers could be induced to cut their farms up into village lots and sell them at reasonable prices, the road to the above named depot would soon be lined with substantial buildings.

Of this more anon.

**The New Hamburg Independent**  
August 22nd, 1878

The firm of Ballantyne & Bell, of which Mr. Ballantyne, sen. and Mr. A. T. Bell are members, is an enterprising concern in Tavistock. This firm manufactures cheese and butter,

which is sold in many parts of the land. Mr. Ballantyne attends to the cheese, while Mr. Bell has the management of the other part of the business.

Cheese is made for six months of the year and the buttermaking is carried on throughout the winter, commencing the first of November each year, until May 1st, when the cheese-making is commenced.

The firm also pays a good price for cheese and butter according to the percentage of fat as shown by the Babcock test in milk, adding 2% to the readings for cheese. The whey is fed to the hogs, and the pens are located a considerable distance from the factory.

They had the first dairy school in Ontario, and subsequently Mr. Bell acted as cheese instructor at the Dairy School, Guelph, for the first three terms in the winter season of its existence.

He has been in business for thirty -

four years (since 1871) and is therefore thoroughly acquainted with all its details, and is an expert on the subject of cheese and butter.

**The Canadian Graphic**  
October 21st, 1905

**SPLENDID PRICE** - In looking over the Annual Report of the Tavistock Cheese and Butter Factory, which we printed at this office a few days ago, we see that the patrons have reason to congratulate themselves on the uniform handsome price gotten for the cheese during the past season.

Average price for May 9.85. June 10.19, July 10.48, Aug. 11.38, Sept. 11.50, Oct. 11.40. Nov. 11-3/8, making the average for the whole season almost 11 cents.

This price isn't given for anything but a first class article; hence we logically decide that the cheese was first class.

**The Tavistock Gazette**  
Thursday, February 7th, 1901

Thomas Ballantyne was born at Peebles, Scotland, August 29th, 1829. He emigrated to Canada in 1852, settling in Downie. Here he taught school for eight years.

It has been said that he was a man of one idea, and could not see beyond a cheese box. Improving our cheese product was his theme. Light did not dawn on his efforts till the Centennial Exhibition was held at Philadelphia in 1877, when he brought back to Perth County the gold medal for the best cheese made on the American continent.

During 1867 he led the way in Perth County by erecting Black Creek cheese factory, and by his example stimulated others to follow in his steps. By establishing dairymen's associations and introducing cooperation in the factory system, much has been done for this county.

**History of Perth County**  
by William Johnston, published 1903



# Quality Cheese and Butters Starts With Good Care of Milk

Paper read by W. A. Bothwell, of Hickson, at the Western Dairymen's Association meeting at Listowel in February 1899.

In the advanced stage of dairying to which we in Ontario have arrived, the care of milk to be supplied to the Cheese factories possibly stands first in importance in the matter of producing a fine product.

For certainly without pure untainted milk to begin with we cannot have a fine quality of cheese or of butter. In years gone by when dairymen kept a fewer number of cows and these during the dairy season was fed on nothing but the native grasses, a much purer quality of milk was produced than is now delivered at our factories.

Now when the herds are larger and when the milk now is increased by various foods, some of which produce objectionable flavours, the dairymen must exercise greater care with the milk product.

The Government is providing dairy schools that the makers may not lack in efficiency. They have now provided cold storage shipment that the product may not suffer in transportation so that it may reach the market in the best possible condition.

So now it rests with the dairymen the farmers of this country - to give the industry the proper start. Surely a business that brings annually to the pockets of the farmers of this country nearly \$17,000,000 is worthy of their earnest consideration.

Immediately after the milk is drawn it should be well stirred and aired until all the animal heat is gone out of it. It should then be put in a sheltered airy place free from all bad odors. This is within the reach of all as no costly appliances are required. Nothing but care.



## A FEW DON'TS

Do not keep the milk in cellars as this often gives it a musty old flavour.

Don't keep it in large quantities overnight.

Don't put it in cold water until all the animal heat has been driven off and not then unless in extremely hot weather or when it is to be kept over Sunday.

Not only do many kinds of food give the milk objectionable flavours, but impure water is a common source of this evil. Too much stress cannot be given to the matter of providing pure drinking water, for the herd of cows will not drink bad water if good is at hand. You cannot afford to run the risk of using inferior milk. The best is none too good.

**The Tavistock Gazette**  
Thursday, February 16th, 1899

**TOOK PRIZE AS BUTTER MAKER**  
The butter-making contests at the Toronto Fair brought great credit to Miss Janet Stewart of Hampstead, she taking first place with a score of 98.25 in practical work and 95.50 in score of butter.

**The Tavistock Gazette**  
Thursday, September 18th, 1902

Leonard Perkin cuts curd in the production rooms of the cheese factory (above) as Ernie Tolman, left, and manager Henry Neeb stand by. All factory photos were taken by Mr. Lemp in 1925 and document the methods of the time.

This edition of The Tavistock Mail was made possible through the kind support of Tavistock Union Cheese & Butter Ltd.



A NARROW ESCAPE - A West Zorra farmer was jogging along just as usual the other morning, with his milk to the factory, when he met a fellow milkdrawer, who pathetically informed him that Mr. Inspector was on hand at the factory.

This kind of woke up our friend and he suddenly remembered that in his haste to get away that morning he had forgotten to bring along his cream, so there was nothing for it but to turn about, hustle home for that essential part and get back to the factory which, we are happy to say he did in record time.

Mr. Inspector found a good average and Mr. Farmer drives home again smiling to himself; even though it was a narrow escape.

(Taken from the Embro Courier)  
**The Tavistock Gazette**  
Thursday, September 25th, 1902

**BUTTER PAPER** - Everybody admits that butter looks much better and keeps much better when wrapped in parchment paper. All who have used our parchment admit that there is none better in the market.

We now have a very large stock of the very best paper imported from Germany. Orders filled on short notice. We sell it printed or unprinted.

**The Tavistock Gazette**  
Thursday, September 25th, 1902

## Cheese Making Ended

Last week ended the making of cheese in the factory of Ballantyne & Bell for this season. Butter-making commenced this week.

The milk will be received and passed through the separator on Mondays, Wednesdays and Fridays, while butter will be made on the other three days of the week.

**The Tavistock Gazette**  
Thursday, November 15th, 1900

## Photo at left, above

In 1877, Mr. Gillard also erected this handsome brick residence in front of the cheese factory.

## Photo at left

Henry Neeb and daughter, Florence, pose by the butter churn, with the current packaging displayed foreground. Messrs. Perkin and Tolman are in back.

## About this publication ...

The Tavistock Mail is a special publication of the Lemp Studio Collection to promote the advancement of historical knowledge of the Village of Tavistock and its people. All writings within this edition were taken as direct quotes from existing literature on the Village, principally from the Tavistock Gazette.

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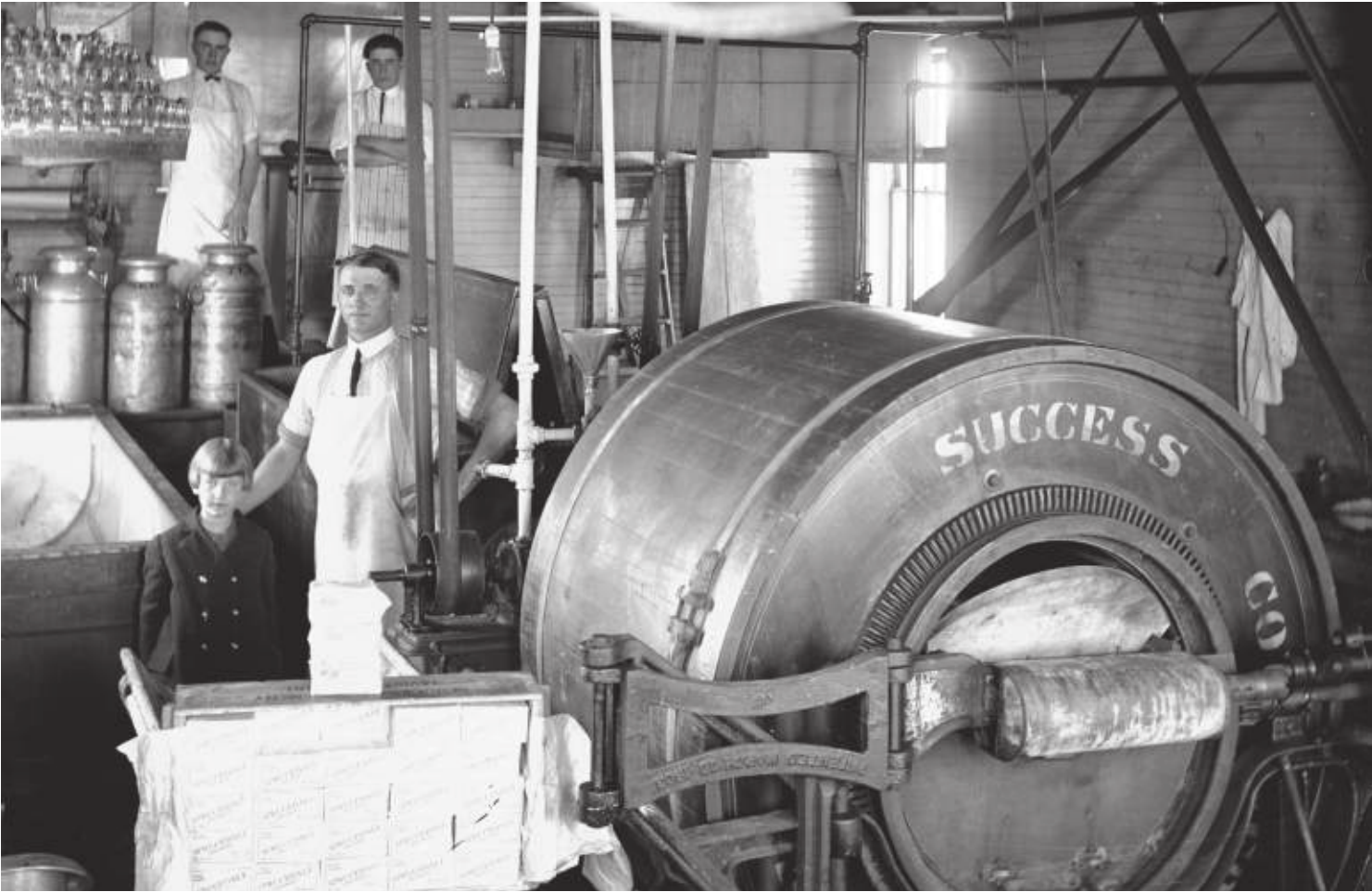


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