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Glen Ray Creamory

the stores," he said.

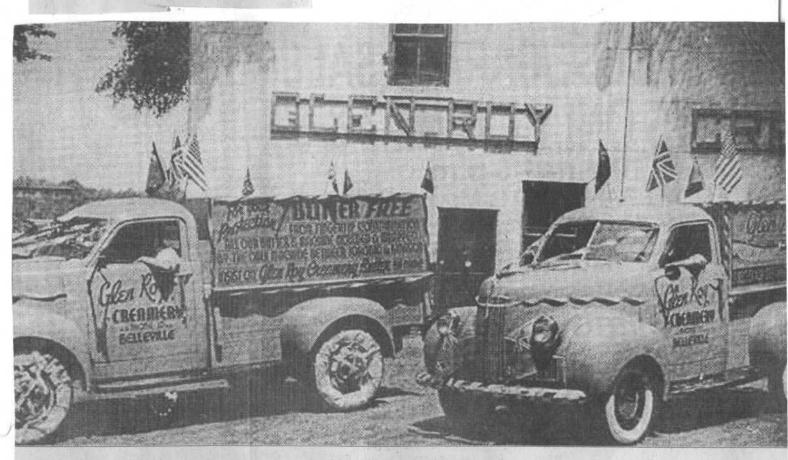
McNevin recalled about 20 people worked in the three businesses, five of them worked in the creamery in the summer.

In June, 1971, the family announced the sale of the creamery part of the business to Stirling Creamery Ltd. The operation part of the creamery was transferred to the new owner's Belleville Creameries plant on Sidney Street.

McNevin continued to run his cold storage and ice making business from the property until 1980. He said he donated some of the equipment from the old creamery to the Stirling Museum some years ago.

"We had moisture scales to test the butter for moisture and then there were stirring sticks and bottles etc. I figured they'd keep them in a better shape than I would. As far as churn equipment is concerned, they're all but sold off. I have an old vat in my honey farm, which I still use for keeping the food away from bears. It's heavy duty and I just put the lid down and it keeps the food cool. Nothing can get at it. Other than that I've got some butter boxes lying around."

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SUBMITTED PHOTOS

These trucks were used by the Glen Roy Creamery on Pinnacle Street the current location of the Quinte Christian High School. The trucks picked up cream from locations in neighbouring communities to making butter.