



Butter - Eggs
Skim Milk Powder

TEESWATER — MILD MAY

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cream instead of milk. This cut down on bulk as the skim milk was left on the farms. The milk was cooled and allowed to stand for some time which allowed the cream to rise to the top. If the milk was in pans the cream was skimmed off the top by a spoon or similar instrument and if the milk was in a so called creamer, the tap at the bottom was opened to allow the skim milk to drain off. A sighting glass showed when the skim milk was all off.

The cream was gathered from the patron in tanks mounted on horse drawn wagons. The tank was made of wood and lined with tin (there was no stainless steel in those days).

The driver would pour the cream into his measuring pail which was 12" in diameter and had straight sides. He would then use a ruler to measure the depth and the number of inches were recorded in a patron book. For instance: 1 inch of cream was 4.1 pounds and 10 inches were 41 lbs. The driver also took a sample of cream in the patrons individual sample bottle which was carried on the wagon. These cream samples were tested by a crude method known as the oil test. This was not a very accurate test.

In January, 1922, "The Star Creamery" as it was known by at that time was purchased by William and Roy Thompson. The name was then changed to "Thompson Bros.". The Thompsons purchased the Creamery from Mr. Sam R. Brill, who had previously acquired it from his father.

Prior to the purchase by Thompson Bros. in 1922 some of the cream was still being brought in in horse drawn tanks. This was soon changed