

Many Pass Red Cross Tests In First Month Of Lessons

Red Cross Water Safety examinations were held at the Community Centre pool July 21 and 22. The beginners tests were held on Thursday, and the following were awarded their beginners' buttons:

Debbie White, Margaret Goude, Lynn Rogers, Mary Louise Macdonald, Debbie Clayton, Colleen Cummins, Laura Henderson, Laura Kyneversley, Janet Clark, Pam Earl, John Spring, Carl Tolman, Marshall Hansen, Leroy Green, Linda Wood, Kent Kursack, Rita Tumus, Mary Hay, Isobel Lieder, Randy Armstrong, Gary George, Brian Pollock, Ralph Richter, Alan Pallett, Peter Bligh, Peter Tomkins, Dave Baxter, Jim Breckinridge, Anne Hyde, Philip Hyde, Debbie Wilson, Beverly Gummer, Linda Baxter, Brenda Bradford, Johanna Gordon, Dale Cartleton, George Henderson, Elizabeth Aden, Michaeline O'Malley, Karen Ray, Margaret Ray, Wolfgang Schmid.

On Friday the Junior Intermediate, Senior and Bronze tests were held. The following received their Junior certificates:

Alice Garbett, David Clark, John McGee, Barb Hildebrandt, Pat Kerr, Alice Libethy, Paul Carterton, Andrea Chaplin, Robert McGee, Philip Mayoh.

Demolish "Pest House" At St. Joseph's Hospital

One more link with Guelph's pioneer days is now in process of demolition. It is a building known to many oldtimers as the "pest house," back of St. Joseph's Hospital. There were two such buildings. The first was razed during progress of the recently completed building project.

The history of these buildings dates back to 1888 when an epidemic of diphtheria occurred in Guelph and vicinity. A "Government Inspector" from Toronto came to interview the Mother Superior about hospital facilities for the care of these patients. A small frame building was quickly erected some distance to the rear of the hospital buildings. No foundation was built as it was only meant to be a temporary structure.

The building was divided into two rooms with a partition extending part way to the ceiling. There was also a small room for the nurses. Two Sisters, Sister Dellaqua and Sister M. Marcelline were given charge of the patients sent to this building.

Heating in those days was by means of a coal stove, lighting by kerosene lamps. There was no running water, no telephone, no diet kitchen, no modern laundry facilities for this little isolation hospital. Later two stone houses were moved here to take over the work.

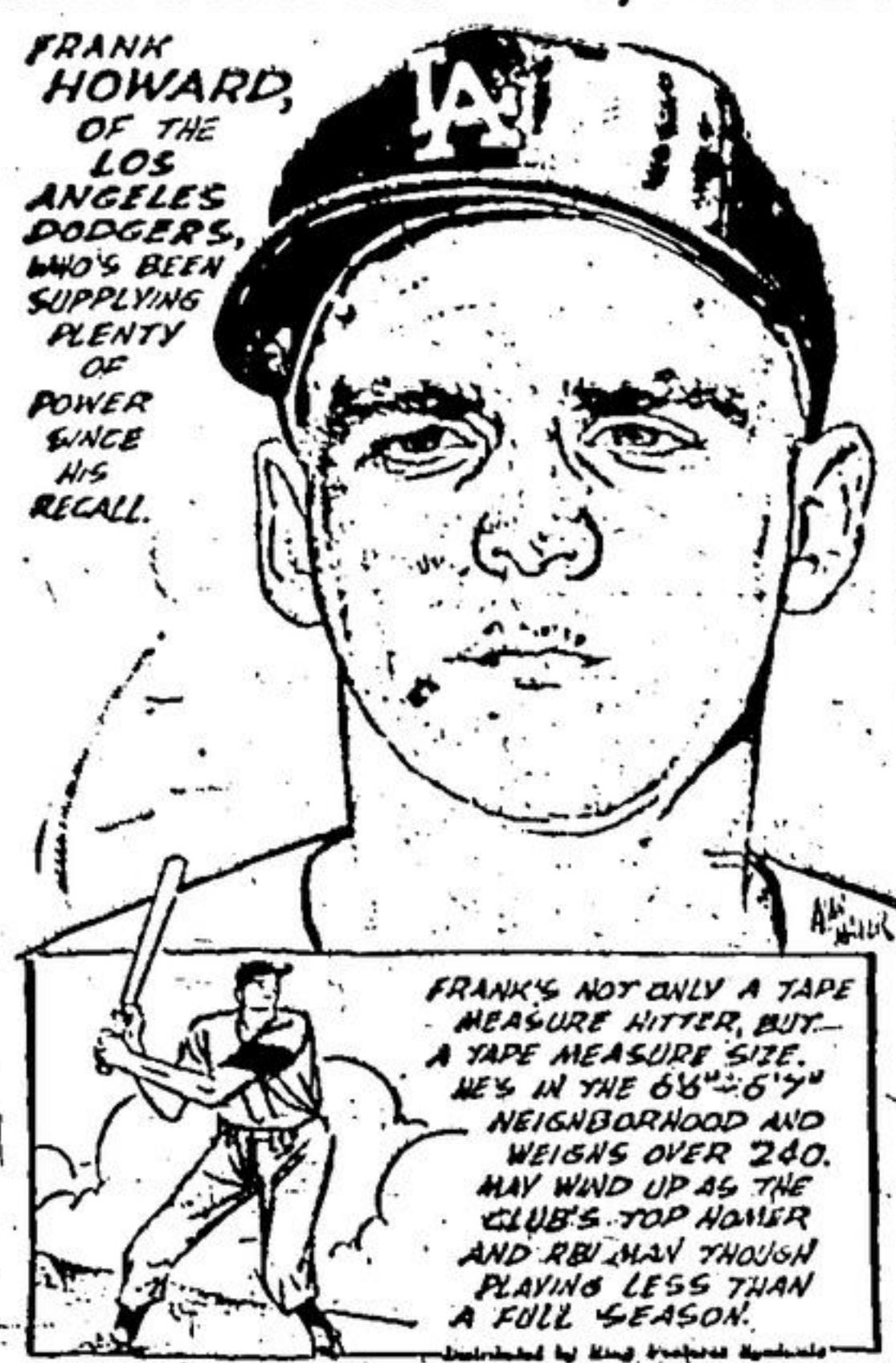
From 1888 to 1892 the Sisters cared for more than 100 diphtheria cases, 65 in 1888 with no antitoxin. Only 13 deaths are listed in the hospital records at that time. The physician consisted of a spray of iodine and glycerine, with poulticing. One tracheotomy was performed. Many years later this patient returned to thank the Sisters for his care.

Needless to say there was no need really with what worth two toxoid protection for these patients plus two points for high nurses, nor were masks worn except in private rooms. Guelph at that time, yet neither the town or Georgetown each have a Sisters contracted the disease (postponed game to play while one patient had a virulent type). Action has been named one of "Black Diphtheria". It was twice. The former went undiscovered, that the epidemic eradication will be held in Guelph some time in September.

TAPE MEASURE TYPE

FRANK HOWARD,
OF THE
LOS ANGELES
DODGERS,
WHO'S BEEN
SUPPLYING
PLENTY OF
POWER SINCE
HIS RECALL.

By Alan Maver



Horse No Longer Is Mainstay In Yearly Haying Operation

As Written in the Guelph Mercury

Lake toast and marmalade, hay and horses used to be coupled traditionally. But mechanization is rapidly dividing the agricultural union in the interests of speed and efficiency.

How former equine horses of operation haying feel about the change is anybody's guess. Probably none but a qualified animal psychiatrist could extract an honest answer from these useful beasts who once figured so prominently in all branches of farm work.

It's elated that mechanization has been a great boon to farmers. Farm machinery and tractors in particular have eliminated much of the heavy labor involved in haying and harvesting.

But from a trapeze point of view, how ever shiny and colorful holds the picture appeal of a team of horses poised with their wagon load of hay against a July sky.

I wonder how our old white Napoleon would view these sweeping changes in equine sta-

ture.

It's possible because some breeds bear markings resembling those of some humans as their mounts of greatest prestige may occur during this high-hatted season when the July show is sweet with the fragrance of newly raked hay.

Yesterday brought perfect haying weather. Among dry field corners obeying the mink while the "top stones" (so-called) was Harold McIntyre at work with his crew in a five acre pasture fronting Highway 7 just a high hill or so from Acton.

Here at the farm son Lloyd and Gary McIntrye helped in the final step of mowing with a high hay cutter and baler.

This year's main location is 20 acres and haying is the chief task to be done on the old grass.

According to Mrs. McIntrye, a few questions are asked to reach out the pattern of operation having for instance prearranged for a particular field and a number of people.

Then the hay is cut in four widths by the tractor-driven mower. Then also tractor-powered rakes form into windrows ready for balers.

How long would it take to clear the five-acre pasture?

About half a day, Griffin Sproule received.

"There's a fine hay crop this year," Mrs. McIntrye reported. For example, this pasture will yield about six bales per acre, 41 of the top tier."

This is a picture quite good of 30 acres of fields which have been harvested back crops. A week ago with today may have formed the total point of operations, says Mrs. McIntrye. "I'm not quite sure what else we can catch up on after that."

At the wheel of her tractor during the haying the practice came and a voice was Mrs. Doris McIntyre, told by her son Griffin Sproule, keeping a wagon with bales discharged from the chipping machine.

Harold McIntyre was in charge of the next operation.

At a young age he drew massive wadloads of hay through the back fields to his Second Line farm.

Memories of childhood sum up vacations starting Napa from a whirling world with unpredictable sense of humor that created one final question:

"Horses? No, we use tractors instead for almost every operation. There's only one horse on the place, a pony that we pass for a neighbor."

THE GEORGETOWN HERALD
THURSDAY, AUGUST 4, 1960
PAGE 2



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TASTY FIELD-GROWN — NATURAL FLAVOR

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BRADFORD CREAM, VARIETY, COOKED, NO. 1 GRADE

LETTUCE

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BRADFORD CREAM AND CHEDDAR, NO. 1 GRADE

CELERY

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WE RESERVE THE RIGHT TO LIMIT QUANTITIES

THE MAIL BAG

Not Critical Of Police

Georgetown, Ont.

30 Bayton St.

July 30, 1960

Dear Sir:

May I be permitted to reply to Mr. Ovenden in regard to his article submitted on municipal policing as applied to that of Provincial Police?

The caption appended to your letter may have been misleading, as the intent was not to

criticize or point out what could have been done better, but merely to express dissatisfaction with the present method of dealing with the subject.

I have every respect for your endeavours and Mr. Ovenden can surely be doing his best in co-operation with the chief of any member of the department.

Yours truly,

E. A. Peter

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Tablerite Wieners 79c

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SHORTCAKE BISCUITS 2 - 39c

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PLUS ALL THE OLD-FASHIONED FRESHNESS, FLAVOR AND FRESHNESS OF THE LIONS BAKERY

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