

Updating Nassagaweya township official plan

Reports on the updating of the township's official plan were presented by members of the Nassagaweya Planning Board during a year-end meeting.

Board member John Kitching reported for the land use committee on efforts to compile the latest information from agencies concerned in the township, such as Conservation

Authorities and Department of Highways. The Land compatibility study has been completed, he reported and the updating of municipal maps is underway. The committee report indicated it intended to compile the information and combine it in map form for use in recommending an updating of development policies.

Chairman Gordon Agnew told members the by-law committee was in the preliminary stages in updating of the official plan and zoning by-law, awaiting information from the land use committee.

Members agreed in summary discussions they would continue their efforts on the proposed hydro line when the report of the task force study considering placing the line in a utility at the south of the county, is completed.

Councillor A. Ackman suggested the Planning Board could be used more effectively by the council and called for studies on pollution and protection to the environment in the new year.

Pit, quarry support

After a report by Reeve Mrs. A. MacArthur on discussion with the Minister of Mines, the Board passed a resolution that it support council in pursuit of pit and quarry legislation in 1971.

A year-end financial statement on the Board's operations indicated there had been 20 general meetings and three committee meetings with fees paid to board members and staff totalling \$3,775.

Anglers need license again

All resident male anglers in the province will still be required to have an angling license in 1971. Introduced in January, 1969, the license is required by all male anglers 19 years of age and over. It is renewable on January 1 of each year.

Resident women are not required to have a license. A new wrinkle this year also grants a free license for all male residents over 65 years of age. It can be obtained after January 1 at the Department of Lands and Forests in Hespeler.



Carolling of Christmas joys and surprises

Turkey Farm

Birds are coddled to maturity to grace your holiday table

By Janet Braida

Father Time is almost ready to turn over another calendar year, but before he does everyone is preparing to enjoy the usual festive holiday season. Kiddies dream of Santa and his reindeer with a sleigh full of presents, moms and dads bustle through stores finishing last minute shopping and grandparents await the family get-together for Christmas dinner.

Whether you're young or old, the Christmas dinner seems to be the most important one of the year. A beef roast with horse radish or the pork roast with apple sauce just don't seem as tantalizing as the traditional Christmas turkey. So let's talk about turkey—that succulent Christmas dinner, roasted to a golden brown, juicy as tropical fruit and garnished to perfection. Smothered in cranberries or just covered with gravy and dressing, the turkey is the favorite on your dinner menu.

Grown locally

When choosing a bird for your family you want the plumpest

and best brand. Also for a large family you want a large bird. Residents of Halton are familiar with a favorite brand of turkey, those under the brand name Tend-Flesh, which are raised at No. 7 Turkey Farms on 10 Sideroad near Campbellville.

No. 7 Turkey Farms has been in operation for 16 years and although many of the seven original owners are no longer partners in the operation, the famous brand name is still well known. United Co-Operative now rents the entire farm.

17,000 per batch

A total of 17,000 turkeys were recently delivered to the farm. Young Turkey poulters are bought directly from a hatchery at Strathroy and are trucked to brooder barns at New Dundee. The poulters remain here until they are eight weeks old, then the young tom turkeys are delivered to the barns in Campbellville. Here they remain until they are ready for market, usually after a span of 24 weeks.

"We raise only tom turkeys at the barns here," said manager of the farm Jack R. McPhail of Campbellville. "Hens are a lighter weight than the tom turkeys and when marketed by live weight value, the toms bring in a greater profit."

Six turkey barns house the present lot of birds, allowing approximately five square feet per bird in the barn. "We usually keep the turkeys in the barns because they are easier to look after that way," he added. "In summer we range the birds on the surrounding acreage."

Sterile treatment

Inside the barns the birds are constantly fed from large auger feeders containing bulk pelleted grains. The buildings are cleaned after each lot of birds has been sent to market and all equipment must be sterilized before the next shipment of birds arrives.

During the turkeys' life span of 24 weeks, each bird consumes an average of 90 to 100 pounds of feed and an unknown quantity of water. A pressurized water

system is running all day and night in the barns.

"An average tom turkey sent to market would weigh between 27 and 29 pounds," he explained. "Weight of the birds determines the price per pound we receive. Lately the market value of turkeys hasn't fluctuated at all and the usual price we receive is 24 cents per pound."

Million pounds

So far this year three lots of turkeys, 40,000 birds or almost a million pounds of live weight has been produced from the farm. "Business and market value depend on the health of the birds and their stages of growth," stressed Mr. McPhail.

None of the processing of the birds is done at No. 7 Farms. Turkeys are trucked live to market in turkey liners. "Each truck would contain a number of turkey liners with an unknown number of compartments in each liner," he explained. "Each compartment houses 10 to 12 turkeys and sliding wooden doors seal off one compartment from

another. When the birds arrive at the market each compartment is opened separately and the birds are transported into the factory on a conveyor belt."

Lose a few

Mr. McPhail admitted that when turkeys are ranged in summer the odd bird is lost to a "turkey napper" or predators. The birds are not frightened easily and on the approach of an animal would not run for protection.

After working with turkeys day after day at the farm, Mr. McPhail stresses he is not an avid fan of hot roast turkey. "We keep the odd one for ourselves and sell the odd few privately," he said. When asked if he had any favorite recipes to share he admitted "it all tastes the same to me."

Now stop and think—was that plump specimen raised at the No. 7 Turkey Farms you know? If it was you can be sure it received tender loving care before you added the final Christmas touches. It's bound to be delicious.



Hope you and your family share an old-fashioned Christmas decked with friendship, fellowship, festivity.

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CHRISTMAS DINNER (or should we say 17,000 dinners?) mingle about in the feeder barns at No. 7 Turkey Farms, 10 Sideroad, Campbellville. Inspecting the lot are manager Jack McPhail and his helper. The birds are kept at the farm from

eight weeks old until approximately 24 weeks when they have reached 27-29 pounds live weight. They are then trucked to market. —(Staff Photo)