

# "Shhhhhhh"

## Keep It Quiet - The Spys Are Asleep

Howard Stewart deals in spy cases but unfortunately most of his cases are sent elsewhere.

Mr. Stewart is the owner and operator of Hilltop Orchards in Huttonville which produces a portion of the six million bushels of apples that are picked from Ontario trees each year.

In his 100-acre orchard he grows a large variety of apples including McIntosh, Delicious, Tolman Sweet, Northern Spy, and a yellow apple known as Golden Russet.

**AT WINTER FAIR**

Mr. Stewart, who had a large display of apples at the Royal Winter Fair said that good apples are judged by their color rather than their size.

"Size doesn't matter," he said. "It is the color that counts. Thirty-five per cent of Delicious apples have to be a red color."

To assure that the right apples are chosen, Mr. Stewart uses a fruit grader. According to him there are only 10 of these machines that have waxers. This machine contains 1,400 gallons of water which propel the apples up a conveyor-belt type of affair and the good apples are chosen and sent on to the waxer.

Since Mr. Stewart's business is done with the large chain stores he has the apples waxed.

"The chain stores demand that the apples be waxed," he said. "The wax doesn't hurt anyone at all. It is the wax that is used on candies and various vegetables. Almost anything you see that is shiny has been waxed."

**COLD STORAGE**

Right now Mr. Stewart figures he has approximately 25,000 bushels of apples in stock. Of these 12,000 bushels are in cold storage and an additional 8,000 are in controlled atmosphere units.

"The apples in controlled atmosphere units are asleep," he said. "It is the only way we can keep them until spring."

After harvest, apples continue to ripen. If they are placed in cold storage, where the temperature is just above the freezing point of apples, ripening slows down. High humidity prevents drying and shrivelling. High quality apples can be stored this way for about three months.

**CONTROLLED**

As apples ripen, they take in oxygen and give off carbon dioxide. Controlled atmosphere storage uses a combination of reduced oxygen supply, raised carbon dioxide levels, lower temperatures to virtually half the natural ripening process. The apples are held in suspended animation.

"We use nitrogen to keep the three per cent oxygen in the room," said Mr. Stewart. "We have to take readings every day to make sure the rooms are under five per cent for 90 days. This way the carbon dioxide and oxygen are controlled."

**SAME CRISPNESS**

The apples keep the same crispness and flavor they had at harvest, say specialists at the Ontario Food Council, just as Mr. Stewart said "they are just asleep."

Fall is usually the busy time of the year for Mr. Stewart especially at harvest. At harvest time he hires migrant farm workers from Trinidad to do the picking.

"We had wonderful weather for harvest this year," said Mr. Stewart. "We usually start to pick apples the second week of August to about the end of October. I also buy some apples from neighbours in the



Howard Stewart holds apples up to the light.

area."

Mr. Stewart operates the orchard with his son John and he has six full time employees and five part-time helpers.

**NIGHT SHIFT**

"We do the bagging during the day and the baskets are done at night," he said. "We have two night shifts a week come in for the basket production."

"A five-pound bag has as many apples in it as a four-quart basket and is cheaper because you are not paying for the basket," he said.

Mr. Stewart started off in 1961 in one small building which has expanded into a large production room, cold storage room and two controlled atmosphere units.

"We have had a 50 per cent increase over last year," he said proudly. "If it keeps growing I'll be satisfied."

His next project is to incorporate an outdoor market which he hopes will be ready for the spring. He said apples, berries and products grown on the farm will be sold at the open air market.

**SELL JUICE**

"We will sell juices when we get the open air market," he said. "Right now we just sell to the juice factory where they make juice out of it or vinegar. A lot of vinegar is made from apples."

Mr. Stewart said a majority of his business is done with the large chain stores and because of this he went to great expense in purchasing the machinery.

"I don't have a contract with them and they could kill me tomorrow if they wanted," said Mr. Stewart. "But I don't think they would."



John Stewart removes bad apples.

## Four Become Jaycettes

Georgetown Jaycettes, held a general membership meeting at the Canada Trust board room November 11. Four new girls, Mary Bick, Fleurette Matheson, Marilyn Thomas, and Grace Wilson were inducted as Jaycettes in a candle-light ceremony.

The president, Sharon Atkinson, explained to the members their obligations as an inducted Jaycette. The lights were turned out and each candle was lit at the four objectives were stated; assistance to the Jaycees, promoting friendship among Jaycee wives, to familiarize Jaycettes and Jaycee wives with the objectives and the

programs of the Jaycees, and to provide Jaycettes with an opportunity of self betterment.

The president led the girls in the Jaycee creed and asked if they accepted the responsibilities that go with becoming Jaycettes. New members were congratulated and presented with their pins and membership kits.

The meeting continued with a leadership clinic and general business followed by refreshments.

If your trip is marred by mechanical trouble on the highway, get off the road, raise the hood and wait for help to arrive. "Bring 'Em Back Alive!"

# SALE

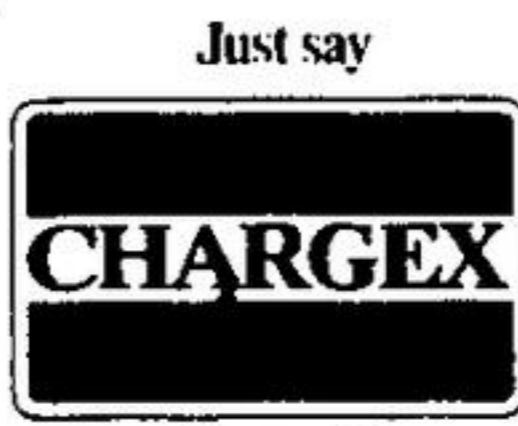
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## Glen Williams News

St. Alban's Church congregation were happy to welcome former pastor, Father Harold Llewellyn, on November 21 as guest speaker. Father Llewellyn, now of St. Michael's Church, Hamilton, was accompanied by his wife and family.

Mr. and Mrs. Orville Taylor of London were week-end guests of Mr. and Mrs. Doug Bryant and family of Mountain Street.

Danny Wagstaff is home again with his parents, Mr. and Mrs. John Wagstaff, following surgery at Mississauga Hospital. His friends are happy to hear that he is recovering nicely.

The Thursday afternoon euchre sponsored by St. Alban's Ladies Guild are again in progress. Twelve rounds of cards are played with lunch following. On November 25, the lucky winners were:

High Ladies - Mrs. Donna Armstrong; Low Ladies - Margaret Bennett; High Men - Jean Gamble; Low Men - Verna Garvin.

The T-bone steaks donated by Preston's Lucky Dollar Store were won by Mrs. Barbara Bryant.

Mr. and Mrs. Ellis Armstrong and sons, motored to New Carlisle for

the weekend to visit with their parents, Mr. and Mrs. Elijah MacDonald and Mr. and Mrs. Harold Armstrong.

Bells tolled in the village Friday night as both churches were active with weddings.

The Rev. Richard Ruggie officiated at the ceremony in which Vickie, daughter of Mr. and Mrs. Delmer Beaumont became the wife of Ray Inglis, son of Mr. and Mrs. Jack Inglis.

St. Alban's Ladies Guild catered to the wedding supper following in the Parish Hall.

The wedding ceremony of Patty daughter of Mr. and Mrs. Smith, Mississauga and Denn Little was performed by the Rev. Robert Scrivens at St. John's Church, Georgetown.

Denn is the son of Mr. Clare Little and the late Mrs. Florence Little who were once village residents. The reception followed at St. John's United Church, Glen Williams where the Ladies Auxiliary catered to the supper.

Sincere congratulations and best wishes are extended to both couples.

Week-end guests with Mr. and Mrs. Lyle Armstrong and Craig

were Sandra McKeegan and Keith Scott of Toronto.

Mr. and Mrs. John Wagstaff and Mr. and Mrs. Paul Wagstaff attended a combined presentation held at Snelgrove Hall for two recently married couples; Mr. and Mrs. Leslie Bishop, now of Georgetown and Mr. and Mrs. Alan Young now of Guelph.

Leslie is the son of Mr. and Mrs. Bud Bishop and Alan is the son of Mr. and Mrs. Leslie Young, Terra Cotta.

Two table lamps and a mirror were presented to Wendy and Leslie by John and Betty Wagstaff. Matching coffee and end tables were presented to Andrea and Alan by Mr. Terry Leslie.

An evening of euchre and a lovely lunch was enjoyed by all present following which both couples expressed their gratitude.

On Wednesday night, under the supervision of leader Mrs. Ruth Steinfalt, the Explorers and C.G.I.T. held their initiation ceremony at St. John's United Church.

—Mrs. Donna Armstrong

## Hyde-Ditchfield Team Bridge Pairs Champs

Mrs. Helen Hyde and Doug Ditchfield topped 30 other pairs to win the pairs championship at Georgetown duplicate bridge club last week.

The annual event drew almost a record crowd, including players from Guelph, Erin, Brampton, Milton and Acton.

Mrs. Hyde and Mr. Ditchfield topped the East-West division and emerged overall winners. Players were split into A and B sections for the night.

Six top pairs were - Helen Hyde and Doug Ditchfield; Mr. and Mrs. Ron Gibson, 2nd; Mr. and Mrs. Arthur Kwei, 3rd; Bill Brush and Don Wilson, 4th; Mrs. Vi Naylor and R. Beddie, 5th; Joe Volasko and J. White, 6th.

**AWARDING**

East-West - Helen Hyde and D. Ditchfield, 1st; Jim Kuhl and Bill

Wandel, Mrs. Elizabeth McCrea and Bart Fisher, tied for 2nd; Mrs. Kay Harmer, and Dorothy Wilson, 4th.

North-South - Vi Naylor and R. Beddie, 1st; Mrs. Alleen Bradley and Mrs. Marguerite Taylor, Mrs. Carol Koenig and I. Sirett, tied for 2nd; Jim Sargent and Leo Kistemaker, 4th.

**DEFLECTION**

East-West - Mr. and Mrs. Ron Gibson, 1st; Bill Brush and Don Wilson, 2nd; Mrs. Murray and W. Burns, 3rd; Mrs. Isabelle Mundy and Mrs. Alice Walker, 4th.

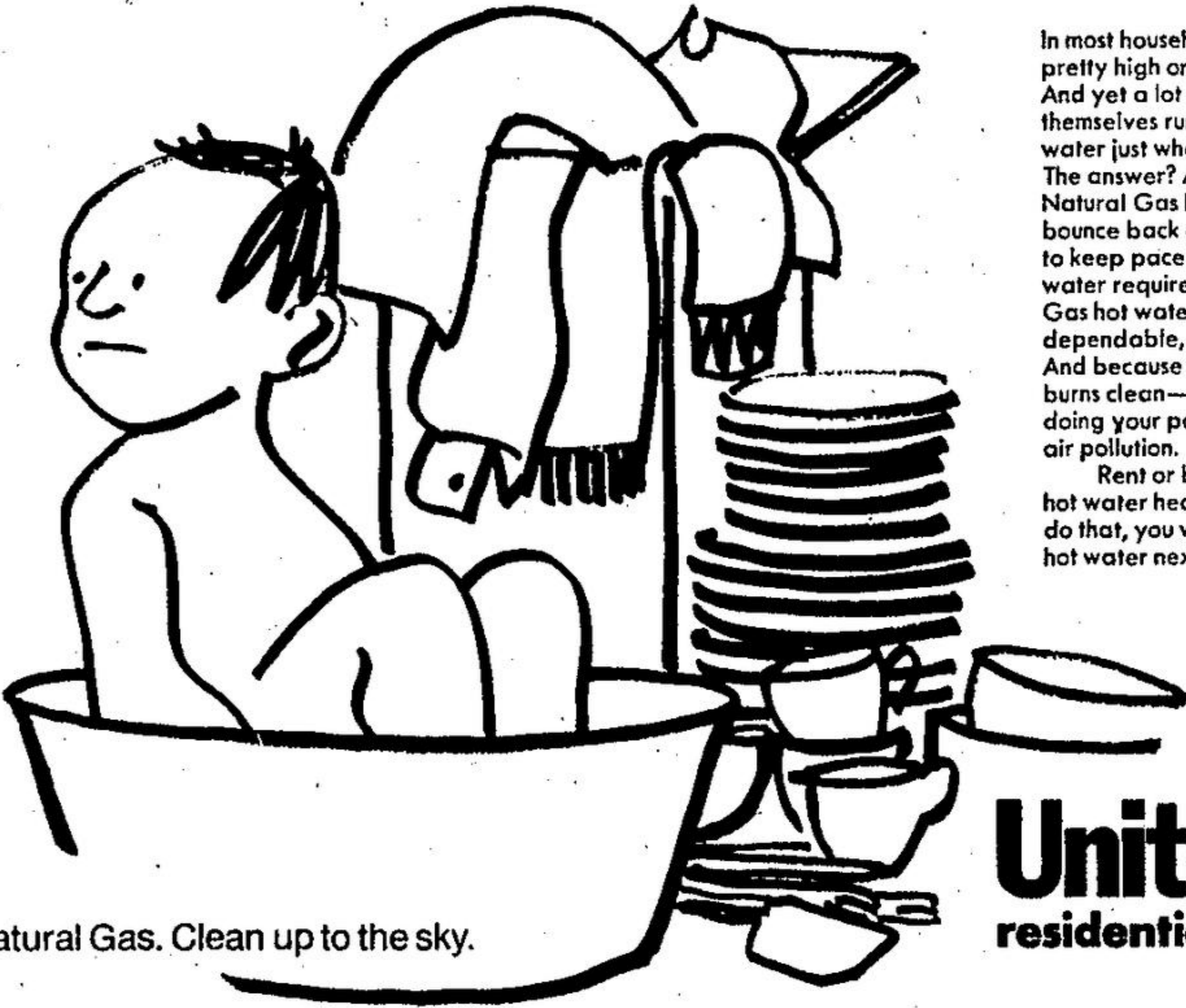
North-South - Mr. and Mrs. Arthur Kwei, 1st; Joe Volasko and J. White, 2nd; Mrs. Reina Dickson and Cam Snelair, 3rd; Richard Raymond and Mark Loch, 4th.

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