

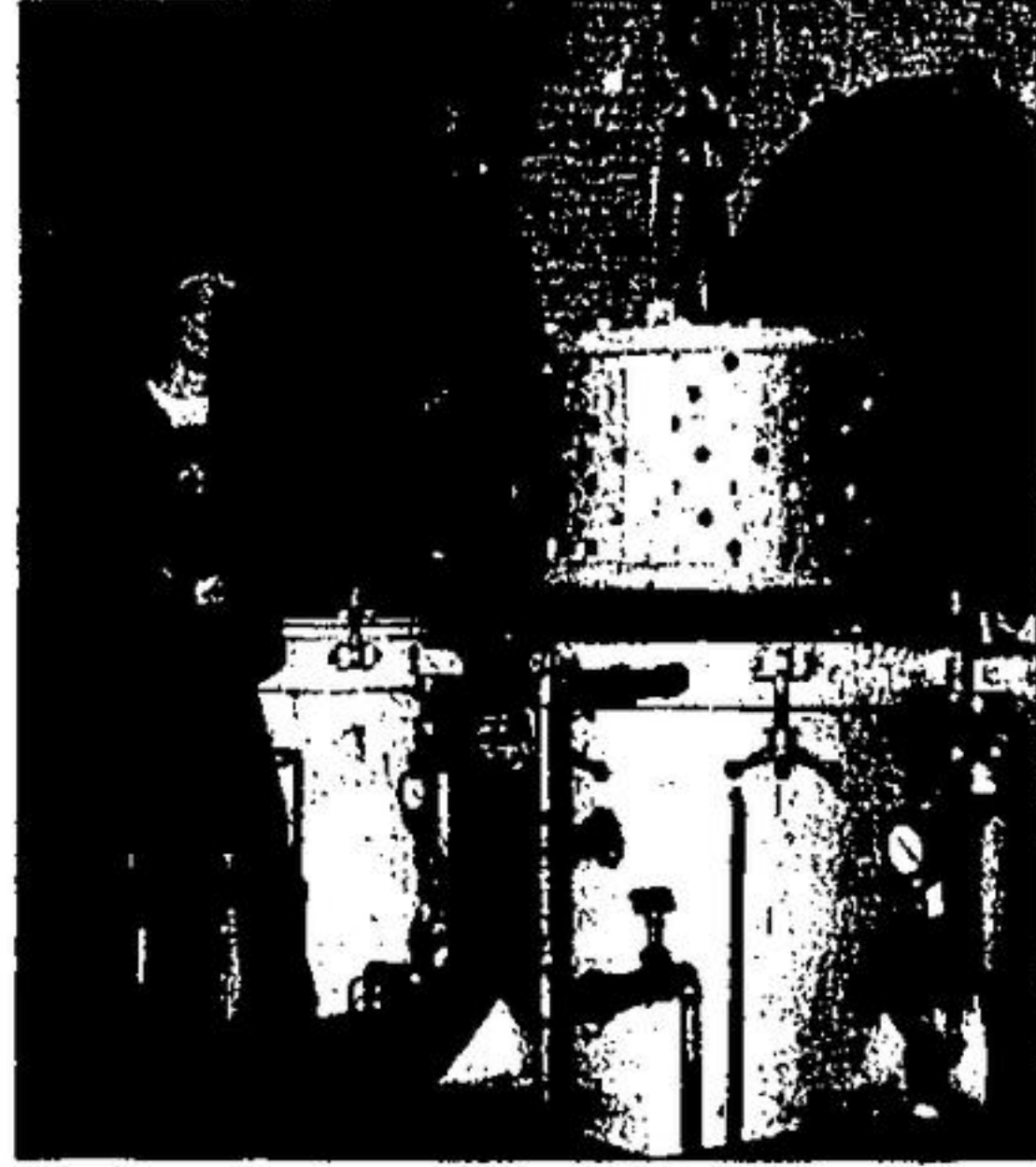
Canning Factory Looks More Like A Private Country Club



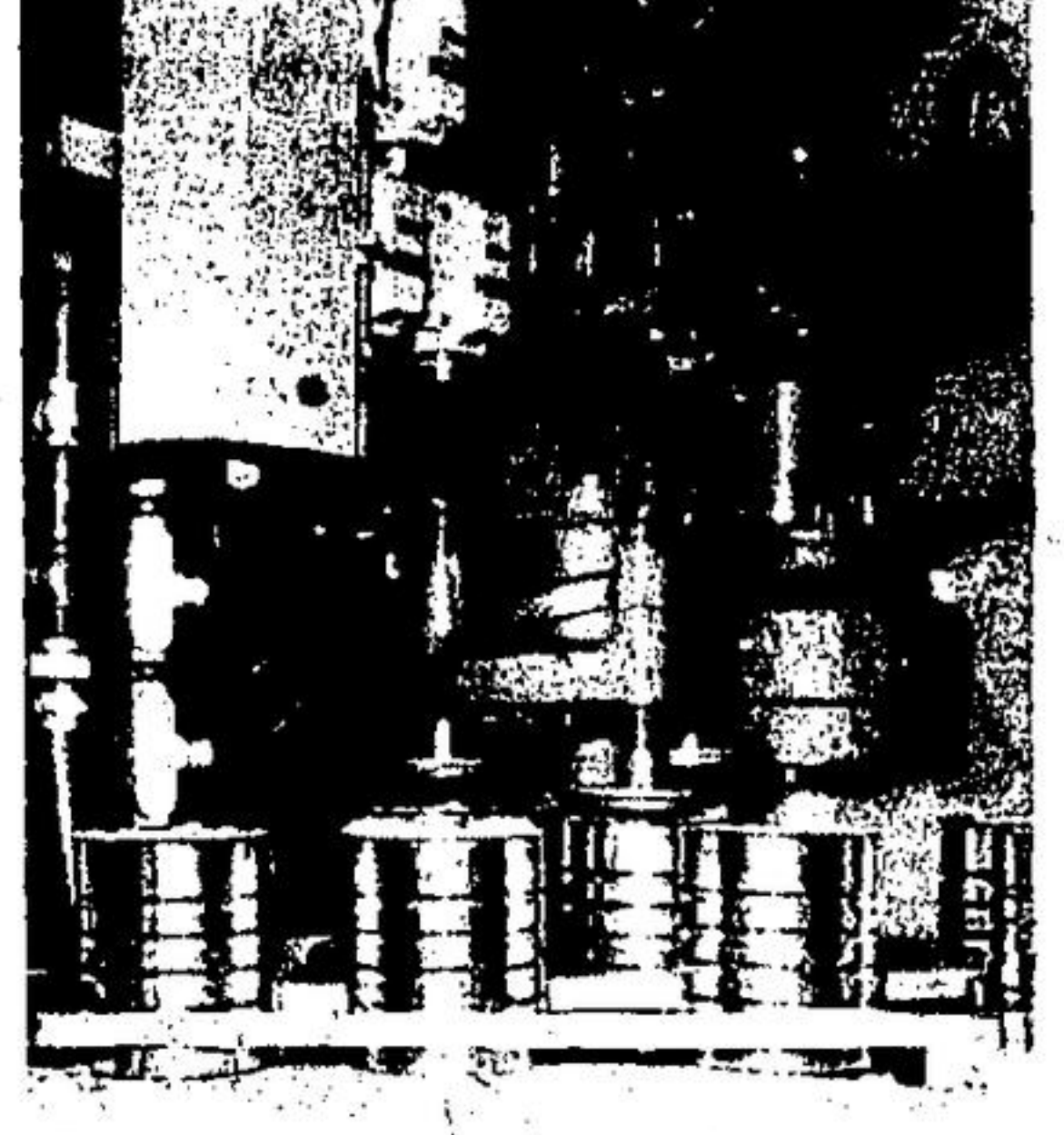
Plant picking foreman Clint Handy with cases of fresh mushrooms for canning.



Water conveys mushrooms in new Meadowglen canning factory.



Peter Walker lowers basket of mushrooms into pressure cooker.



Canning machine at Meadowglen's new Mountainview Road factory.



Mrs. Kay MacMillan is office manager.

Steinbeck's "Cannery Row" was never like this — "This" is the new Meadowglen Skrow Canning Company on Mountainview Road, which looks more like an exclusive private club than a canning factory.

The father and son team of Max and Ernie Skrow who own the processing plant, built the plant to conform to the residential area across the street, and in so doing delighted the residents with the finished product.

In three short months since the canning operation began, Meadowglen is selling to Loblaws, I.G.A., Food City, Food Fair, Powers, Steinbergs and every other major food chain from coast to coast.

RESPECTED NAME

The Meadowglen name has been known and respected in the mushroom business since 1940, but only now are they doing their own processing and canning. The mushroom growing plant was

bought by the Skrows in 1960, when 177,000 pounds a year were grown. By 1971, the output had "mushroomed" to 3½ million pounds a year.

The mushrooms are brought down the hill from the growing area, and are stored in a huge cooler, then taken out in pallets of 120 five pound baskets and dumped into a flood washer.

From there they wend their way up a conveyor belt to an underwater grader, which forces the mushrooms under water in a perforated drum. The mushrooms come out through the holes automatically sorting themselves into various sizes. They are processed according to size to ensure each can having the same size mushrooms.

WATER BLANCHER

After more washings, they enter the only water blancher in Canada. All other plants use steam blanchers. This means they are cooked in their own

juice, maintaining the colour and freshness.

They are then inspected on another conveyor belt to weed out any imperfect ones. Only the finest grade go into the slicing or stemming machines. A vibrator shakes off any small pieces.

The mushrooms now go into a drum filler which shakes the mushrooms into cans. After the lids are on the cans, in a large metal basket, are lowered by crane into a giant sized pressure cooker. When cooking time is up they are cooled by compressed air and water.

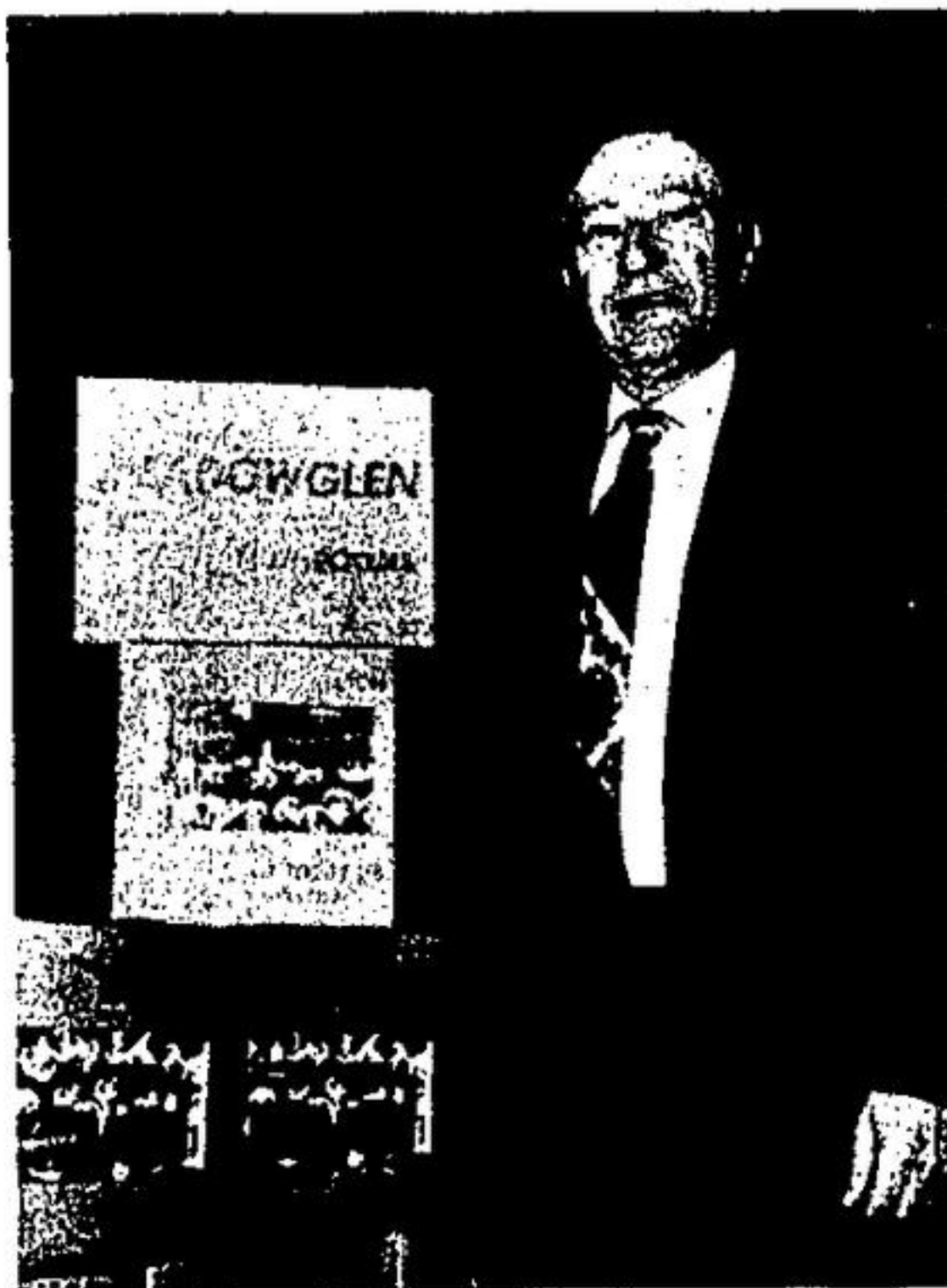
READY FOR SHELVES

An "unscrambler" is now used. It is not a decoding machine, but one that sets the cans up in orderly rows for labelling.

Now the 17 people in the canning plant have done their job and the mushrooms are ready to be shipped to the grocery shelves.



New Meadowglen canning factory.



Meadowglen president Max Skrow with cases ready for shipping.

In the Mail Bag

Sick and Fed Up With Snowmobile Knockers

The Editor:

I dare say that if Mr. E. P. Hassett had been old enough to write when automobiles were invented, you would have received a similarly inane letter from him, as the one readers found taking up space in your paper last week.

To begin with, he states that "during the past several months, there have been repeated infractions of the by-law" relating to the curfew of 11 p.m. I really question, sir, even giving you the broadest interpretation of the term "several," that very many snowmobiles passed your residence in June or July, or for that matter, November.

I'm not going to waste space dealing with Mr. Hassett's apparent zeal for sitting up nights with a stop watch to see who or how many miss curfew. That can happen to anyone whose watch is covered with heavy mitts, or anyone who gets further from town than is realized, and can't possibly make it back by 11 p.m. Personally, I think the curfew, if the Town Fathers feel there must be one, is fair. Unfortunately, as with most laws, they must be made for the few rather than the many.

Mr. Hassett further refers to specific infractions in other areas, at specific times in specific areas. I would like to make my accusations to specific fathers who allow specific young boys to use their machines and run around subdivisions and other places that they have no business to be in. It may further interest these same fathers that they are responsible for any unforeseen eventualities, as is any machine owner, licensed or not.

It may further interest Mr. Hassett to know that the races were held at the park after checking with residents at the Senior Citizens apartments, who, by the way, were far more liberal in their efforts to bring some recognition to this town of ours. The patients in the hospital couldn't even hear the races. I know that for a fact, as I am on the side facing the park. Mr. Hassett refers to the location of the races as being perfectly ridiculous. Where, sir, are your letters during the Fall Fair, with many more people and the smell of onions and horse manure, or for that matter, on firecracker day. Getting back to the track itself, sir, of course cars and trucks have been circling the track. A proper and safe

track doesn't just happen - it is built, and with a lot of hard work by people who try to do things to build up the reputation of this town, rather than tearing down the efforts of others.

The racers, who numbered 434 registrants, complimented the Jaycees on having the best organized race they have attended to date. It also attracted close to 2500 people as spectators. To top it all off, after all their volunteer work and effort, it appears from the organizers that they will be lucky to break even.

I have never written letter to an editor before, but this person, Hassett, cracked it for me. I belong to no organized snowmobile club, but do enjoy the sport. I will

even admit to having had an accident (one of lifting), which could just as easily have been a box or stone. I'm sick and fed up with the Hassett's and others like him, who know nothing of the sport and fail to realize that what most guys want is a way out of town to enjoy some of the most beautiful winter scenes and trails in Southern Ontario which surround Georgetown.

Just one point in closing - to date, the Town of Georgetown has not, repeat, has not received permission from the Department of Transportation and Communications to enforce their by-law regarding the use of Highway 7 by snowmobilers.

Sincerely,
Robert Sheridan.



Women operated canning machine.

Limehouse Explains Museum In Talk to Institute

Limehouse Women's Institute met at the home of Mrs. J. Roughley Thursday afternoon with ten attending.

President Mrs. Frank Brown opened by reading "Life is a Journey". The secretary-treasurer reported that the president and secretary would attend the W.I. anniversary dinner at the Royal York Hotel, Toronto this Saturday. Three had attended the course "Using Ontario Fruits". A new course "Being Well Dressed and Well Groomed" will be led by Mrs. N. Anderson and Mrs. Ron Clow, who are waiting for names of girls who will attend.

A donation was made to the North Halton Association for the Performing and Creative Arts.

Roll call was answered by "A relic from the attic", with an aged apple peeler, antique silver, an 1860 poem, a 1945 Chatham newspaper, grandmother's ivory fan, ivory handled nail file, a grocery list from Ireland, a small gold ring and a very old gold lapel watch.

Convener of education and citizenship Mrs. A. W. Benton arranged the program. Mrs. Booth read current events and Mrs. Roughley explained the motto "Education is not what happens this year or next, but in the years gone by as well" telling of changes in living, with comparisons. Reports of conveners of standing committees were heard.

Mrs. Benton introduced the guest speaker, Mrs. David Dills, who circulated pictures of Halton museum and told of the establishment and management on land leased from the Conservation Authority, the set-up of the board, their progress and prospects. Mrs. Noble thanked Mrs. Dills for a very interesting commentary and the hostess for her home. "Taking Nellie Home" was sung in closing. A social half hour followed.

Severe weather conditions closed school on noon Friday.

A robin was among the many birds patronizing Mrs. John Glynn's feeding station last week.

Professor Hay is preaching at Limehouse Presbyterian Church the four Sundays in February.

Girls from age 12 up should get in touch with leaders Mrs. Anderson and Mrs. R. Clow as soon as possible and take advantage of the 4-H course "Being Well Dressed and Well Groomed".

—Mrs. A. W. Benton

DID YOU KNOW?

The buzzing to the love call of the 17-year locust can be one of the most awesome and overpowering noises in nature. From late April in the southern states to early June in the north, the ground and trees will swarm with the scurrying insects.

COMPLETE PRINTING SERVICE

PHONE 877-2201
Georgetown Herald

<h1>Mac's MILK</h1> <p>MOORE PARK PLAZA STORE</p> <h2>FRESH MEAT DEPARTMENT</h2>		<p>T-BONE SIRLOIN And WING STEAKS</p> <p>\$1.15 LB.</p>
<p>MAPLE LEAF COOKED MEATS</p> <p>6 oz. pkg.</p> <p>Macaroni & Cheese Chicken Loaf Olive Loaf Luncheon Meat</p> <p>Dutch Loaf Pickle & Pimento Bologna</p> <p>29¢ Pkg.</p>	<p>MAPLE LEAF Kolbassa Coil</p> <p>\$1.09 LB.</p>	
<p>CAN. FANCY PROD. OF U.S.A. RED DELICIOUS APPLES</p> <p>5/35¢</p>	<p>SILVERWOOD'S 1st GRADE CREAMERY BUTTER</p> <p>73¢ LB.</p>	<p>FLAMINGO BUTTER TARTS</p> <p>12's 69¢ PKG. (Reg. 89c Save 20c)</p>
<p>CAN. NO. 1 P.E.I. POTATOES</p> <p>10 LB. 49¢</p>	<p>MAC'S GRADE "A" LARGE EGGS</p> <p>DOZ. 43¢</p>	<p>FLEECY FABRIC SOFTENER</p> <p>32 oz. 45¢ EA. (Reg. 55c Save 10c)</p>
<p>PROD. MEXICO CAN. NO. 1 TOMATOES</p> <p>LB. 33¢</p>	<p>MAC'S MILD OR NIPPY CHEESE</p> <p>8 Oz. Pkg. 41¢ PKG.</p>	<p>MAC'S PLASTIC OUTDOOR GARBAGE BAGS</p> <p>10's 39¢ PKG. (Reg. 59c Save 20c)</p>
<p>SPECIALS ON SALE FEBRUARY 10-11-12</p>		

IT'S JUST DOWN THE HILL to **Fendley FLORISTS**

FOR ALL YOUR GIFT & FLORAL NEEDS

MAIN ST. WE'RE HERE

Just a Few Steps East of Main St.