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# FAMILY

the HERALD  
Home News Paper of Halton Hills - Established 1888

## SECTION

CANADA'S LARGEST LEATHER GOODS STORE

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SECTION B, THE HERALD, Wednesday, January 23, 1985 - Page 1

### ABOUT THE HILLS

#### It's time for Photo Art

The deadline is getting close. Photoart '85, the juried exhibition of photo art open to residents of Halton Hills is only accepting your photos till Feb. 9.

To take part in the contest, bring your photos to the Halton Hills Library and Cultural Centre in a sealed envelope with Photoart '85 written on the envelope.

All selected photos will be exhibited in the Centre's gallery during March. You can hand in up to six photos but not less than four.

Photos must not be smaller than 5 inches by 7 inches and not larger than 16 inches by 20 inches. Mount them on a white board with a three inch margin around the photo; don't frame them.

For more information, call John Somers at the Gallery House Sol.

#### Pre-natal class

A refresher pre-natal class will be starting Feb. 4 sponsored by the Region of Halton's health department.

The classes will be held at the health department office on 93 Main St. S., Georgetown. For registration information call 877-2237.

#### WHAM meeting

Meetings of Women of Halton Action Movement (W.H.A.M.) are held on the fourth Thursday of every month at the White Oaks Library, 70 McCraney Street, Oakville, 7:30 p.m. A report on "Confronting Pornography" - a conference in Toronto will be one of the issues to be addressed at the Jan. 24 meeting. Anyone interested is welcome.

For further information, contact Karyn Burney, 844-3901.

#### History MA degree

Peter Charles Crichton of Georgetown recently received his Masters of Arts degree from Waterloo University at their fall convocation. His major was History.

Peter also studied at Wilfrid Laurier University where he attained his Bachelor of Arts in History and Political Science.

He is the son of Mr. and Mrs. Dick Crichton of Atredale Court.

#### Orchids in Oakville

Ted Elson of Glen Williams will be displaying his orchids at a symphony of color exhibition in Oakville Feb. 2.

You're invited to attend the showing at the Hopedale Mall, Rebecca Street from 11 a.m. - 6 p.m. Admission is free and there will be plant sales.

#### Agricultural meeting

The Georgetown Agricultural Society is holding their annual meeting Jan. 23 at the Optimist Hall, and you're invited. They need lots of help to plan for the 1985 fall fair so come out, share your ideas and give them a hand.

The meeting starts at 6:30 p.m. with a pot luck supper.

#### Grandchildren better

The celibate Father Leon Baron of Sacre Coeur Roman Catholic Church on Georgetown's Guelph Street doesn't regret never having married or having children.

What he does regret is not having grandchildren.

He said grandchildren are better than your-own children because you don't have the same responsibilities and problems with them as a father does in child rearing.

You only have the joy of them, whereas the father has also their problems to cope with.

#### Deer-car collision

A Campbellville woman escaped with no injuries after a deer ran into the path of the vehicle she was driving on Guelph Line south of Sideroad 15.

#### Weekend workshop for oil painters

A weekend workshop on oil and watercolor techniques is coming up Feb. 1.

Artist Paul Thrane of Denmark is teaching the course which starts Friday night at 7:30 p.m. Friday, he'll give a talk and demonstration on materials.

Saturday and Sunday, from 10 a.m. to 4 p.m., Mr. Thrane will demonstrate the use of oil and watercolor.

Students are invited to bring their own materials and lunch. They'll work on their own projects in the medium of their choice.

Cost is \$35 for the course and more information is available by calling Frank Anthony at 877-5856 or Albert Dewdney at 877-3977.

### PSYCHIC RESPONSE

Carole Matthews

Dear Carole

Our daughter is planning to marry an older man. We are concerned - we have enclosed a picture. Do you think it will work?

Concerned Mom

Dear Concerned

Your daughter is a very determined girl and I wouldn't worry about it. The man very stable and I really do feel they will have a secure marriage. If feel they are going to travel a lot and will settle in Brampton. I see two children.

Don't worry mom, they will be fine.  
Good Luck  
Carole

## Business booms at Neilson dairy

A rare tour through one of North America's most advanced dairies

In just sheer magnitude and numbers Neilson's plant in Georgetown is a special place - especially since their August '83 addition.

Where else can 400,000 litres of unprocessed milk enter one day and the next be churned out as white milk, chocolate milk, creamers, sour cream, buttermilk or yogurt?

Spending one morning last week with operations manager John Rudic, I had the opportunity to discuss the business and was treated to a tour of the facilities.

As Mr. Rudic began the tour at the unloading bays, where the raw milk is brought in, he seemed somewhat disappointed by the fact that I had never visited a dairy before. (Presumably so I could draw a comparison).

He was obviously proud of the facilities in the plant, and I believe, with good reason.

The plant is clean, almost spotlessly, with one of the three shifts dedicated to cleaning alone.

Highly automated and computerized, a room housing a computer system is located beside the unloading bays and oversees operations.

From the time the raw milks arrived to the time it is packaged the computer is monitoring all aspects of the procedures.

Over 20 trucks bring in the raw milk daily and part of what is received in the morning has already been processed and gone by the next morning.

Mr. Rudic explained that what is received one day will be processed and gone by the next.

From the unloading area I was led to the

control room which acts as the brain for the milk processing plant. Very little can happen within the processing system without the control room staff, through the computers' use, allowing it to happen.

Mr. Rudic then showed me the silos used for temporary storage of the milk from the trucks. Each silo has the capacity to hold 50,000 Canadian gallons and each of the four units are 84 feet high.

From there the milk is fed into tanks to be pasteurized, but not without the computer first testing it for butterfat contents and excess milk fat being separated. Removal of the milk fat will depict which of the classes the final product will become, homogenized, two per cent or skimmed.

In the pasteurizing process the milk is heated to 175 degrees Fahrenheit for 26 seconds which eliminates 99 per cent of the bacteria. That results in a 14 day shelf life of the milk, Mr. Rudic explained.

From that point it is stored in a variety of tanks until ready for packaging which is done by several different filling stations.

Pouch, carton and industrial ten or 20 litre bags are prepared at a rate of approximately 90 units per minute for pouches and the smaller cartons (75 units per minute for the two-litre cartons), with five of the industrial bags prepared per minute.

Running down a conveyor belt the packaged milk enters the 33 degree Fahrenheit cooler where it is stored til shipping. Neilson employs 93 drivers to haul their dairy products in southern Ontario.



Microbiologist Susan Fern checks on one of the chemicals used to assist Neilson. Neilson checks the milk at various stages during processing and after the shelf life has expired.



Stainless steel piping, conveyor belts and vats of all shapes and sizes are common sights at the Neilson plant in Georgetown. Jim Hodgins, a research and development manager checks on a batch of yogurt.

### Trivia pursuit at Neilson

What started as Neilson's national distribution centre in 1973 is now one of the biggest employers in Halton Hills and one of the top dairy facilities in North America.

Neilson, which is a subsidiary of George Weston Limited, bought 46 acres on Highway 7 in Georgetown after the property became available from General Fireproofing, an office furniture company.

In August of 1983 the dairy processing became operational after \$21 million (U.S.) had been spent on the facilities.

The total size of the facility is approximately 114,000 square feet and the company employs 303 hourly and salaried personnel in the dairy division.

Only a fraction of .1 per cent of the milk is not used in the over 400,000 litres entering the plant a day.

Milk produced at the Georgetown Neilson plant accounts for approximately 18 per cent of the total milk consumed in Ontario.

There are three shifts at the Neilson plant which is operational 24 hours a day except Sunday when it is closed.

Shipping from Neilson is carried out by a total of 93 drivers (employed by Neilson) was the bulk of distribution done by carriers from their national distribution centre, also located on Guelph Street.

About 50 per cent of deliveries from the dairy division are to "in house" companies such as Loblaw's and Zehr's (which are also subsidiaries of George Weston) and the other 50 per cent to smaller chains and independents.

### Creamer made in Georgetown

If you're ever in a restaurant and use a William Neilson Company Ltd. creamer you can be sure it was made at the Neilson plant in Halton Hills.

Neilson has been making the creamers in Halton Hills since last June and the plastic-mechanical sterilizer used in their production is the largest of its kind in North America.

It is capable of forming, filling and sealing 1,500 creamers per minute.

Neilson makes 18 and 10 per cent creamers and Mr. Rudic, operations manager, said you would usually find the 18 per cent creamers in first

class restaurants. A special UHT (ultra high temperature) pasteurization is used in the

#### Stories, photos by Robin Bakewell

preparation of the milk to be used as creamers. A temperature of 285 degrees Fahrenheit for three and a half seconds will provide a 100 per cent bacteria kill.

"It's a critical process with no lee-way for mistakes. It's either 100 per cent reliable or it's defective," Mr. Rudic said.

You could leave one of

the sealed creamers on a table for eight weeks and it would still be usable, he said.

Another new project at the Neilson plant is the construction of a 12,000 square foot addition which will be used for cold storage.

The facility expected to be completed by May, will expand the overall size of the Neilson facilities in Georgetown to 126,500 square feet.

Neilson is presently in the process of setting up the recently obtained a hospital supply contract from the Toronto area.

Mr. Rudic said that contract would give the Neilson plant about a 2.5 per cent business increase.

### They're working towards a sludge solution

The William Neilson Company Ltd. is working towards reducing the amount of milk finding its way into the sewer system.

Neilson's has been averaging 1,300 cubic metres of sludge a month at the region's sewage treatment plant, and that's too much.

The problem arises from the over six miles of pipe at Neilson's which must be cleaned daily. The usual procedure for cleaning the pipes is by flushing water through them.

The first flushing of water through the pipes is used as pig feed as the protein and milk fat from the milk is present in it.

The remainder of the milk residue in subsequent flushings.

The remainder of the milk residue in subsequent flushings ends up as sludge, as does some of the spillage which occurs in the plant.

Sludge is the name for this organic waste which is processed by the region's sewage treatment plant.

Milk has a high biological oxygen demand (BOD), which means more processing and treatment at the sewage plant are required.

Neilson's has hired a former public works employee to conduct tests at the plant and the sewage plant are required.

With the information from the tests, procedural changes are being implemented to try and reduce the monthly sludge production.

### 43 years in the ministry

## Teenage 'miracle' cured priest's cancer

By ANI FEDERIAN  
Herald staff

Every night, at 7 p.m., whether or not anybody's in the pews, Father Leon Baron conducts the mass at Sacre-Coeur Roman Catholic Church on Georgetown's Guelph Street.

Sunday mornings he does the same and Sunday afternoons, he takes a drive out to Cambridge where he does the 5 p.m. mass for the French Canadian community.

Father Leon likes doing the mass. In fact, he says it's one of his favorite jobs as a priest. It beats the administrative paperwork and even listening to confessions.

At age 67, Father Leon has said many masses in his life, having joined the priesthood at 20 years old.

Born in Chateaugay, Quebec, Father Leon is the son of a school teacher. His mother died when he was only 12, at age 34. His dad remarried a widow with three children and had eight more children. He died of a heart attack when he was 81.

Most of Father Leon's half brothers and half sisters live in the Montreal area and he keeps in touch with them.

Although Father Leon's dad spoke fluent English, being the son of a Scottish woman, Father Leon's English isn't as fluent. It's enough for him to certainly understand and get by.

He said it's because he has trouble with the English language that he doesn't go to the ministerial association meet-

ings or to the meetings of Catholic priests in the

diocese. They're always held in English.



Father Leon belongs to the Communauté Saint Croix (Holy Cross Community) in Montreal.

He said it was because he wanted to follow Christ and his work that he joined the Communauté.

A personal experience with the founder of the St. Joseph's Oratoire (Chapel) in Montreal helped guide Father Leon to follow life in the Catholic church.

Father Leon believes in miracles, and he believes it was a miracle that cured the skin cancer he had in his right hand when he was only a teenager.

Fifteen years old at the time, he was taken to a specialist who said surgery to remove Father Leon's ring finger was

the only way to arrest the cancer and save his life.

At most, the doctor gave him two years to live if the surgery wasn't done. In those days, cutting out the cancer was the only known way to cure the dread disease.

Father Leon went to St. Joseph's where Frere Andre (Alfred Bessette, founder of the Oratoire), advised him not to undergo surgery, but to pray instead.

When the operation was put off, the specialist accused Father Leon's father of not letting his son have the operation in order to collect money for the insurance company, Father Leon said.

When Father Leon was 18, he underwent 40

hours of radium treatment which burned the cancer on his hand. Today, he still bears the scar of it. However, he hasn't lost his ring finger.

That was important for Father Leon, because otherwise he would have been considered infirm and unacceptable for the priesthood under Canon Law, he explained.

In 1942, at age 25, Father Leon was ordained to the priesthood.

During his years, he has taught philosophy, morals and theology to student priests like the current rector of St. Joseph's Pere Marcel Lalonde, and the bishop at Charlottetown, Prince Edward Island, Most Rev. James MacDonald, at College St. Laurent.

As well, he has spent 14 years working for the Montreal publishing house Fides, editing religious books.

He came to Georgetown a year ago from the French Canadian parish in Cambridge. He had been in Cambridge for six years, and when they could no longer afford a priest, Father Leon came to fill the vacancy left by Father Serge Vinet in Georgetown.

Although there are 1,206 French Canadians in Cambridge, only about 200 of them attend Sunday service, as many prefer to just go to the Catholic church near their house instead.

In Georgetown, Sacre Coeur attracts about 25 people on a Sunday some from Acton and Brampton.