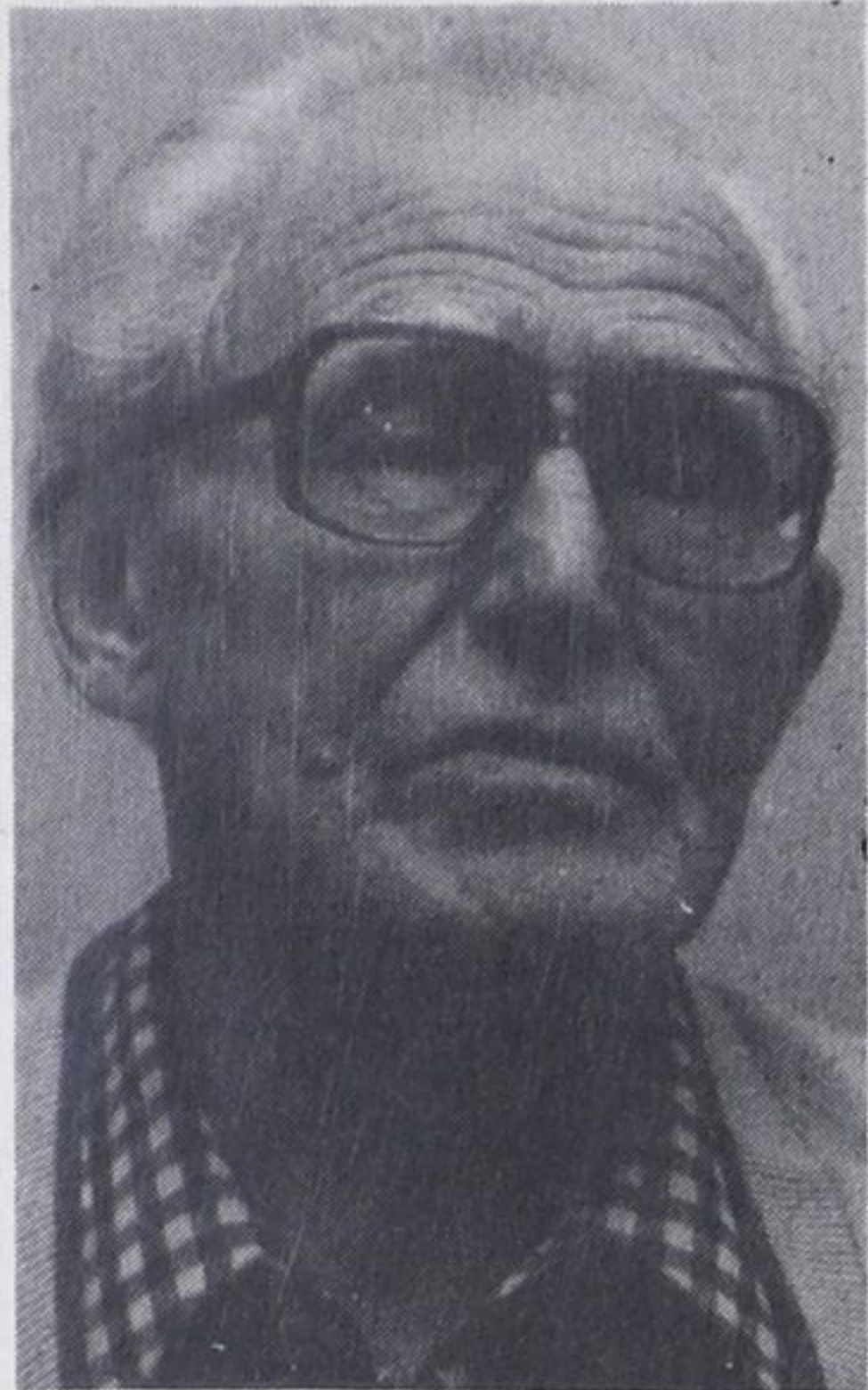


That's My Line

Eugene Mitchell

Candymaker



Mr. Mitchell, now 82 and living on Midland Avenue in Midland, retired at the age of 70. He started on his career as a baker during the First World War.

I was a baker's apprentice for four and a half years, starting in 1916.

It was hard work. It was tough. I worked half the night before a holiday. There was no holiday for me. But I loved it.

The war was on then. There were a lot of things that you couldn't get. Bakers couldn't get material to dip their chocolate in, or butter.

My wage at that time was \$9 a week. I paid \$6 a week for my room and board. That went on for four years.

It was my job to make the fondant for candy. That was quite a job. To make it I boiled 42 pounds of white sugar, nine pints of water, and eight pints of glucose in a marble trough until it reached a temperature of 242 degrees F.

The mixture was then beaten with a shovel until it was formed into a white

ball in the centre of the slab. The result was taken down to the candy room.

Beating was the means by which it was cooled. Of course everything is done by machinery now.

I used to make ice cream by hand too. That was a lot of hard work.

You put so many gallons of milk on the stove, took three pounds of sugar, beat five pints of eggs, and added three pounds of granulated sugar and beat that up.

That mixture was added to the milk when it started to boil. The lot was poured into a large mixer. Finally three pints of cream were added.

Ten gallons of ice cream was the result. You make it whatever flavour you wanted. The ice cream was packed in ice and salt to keep it from melting. I would make two or three of those a day.

I worked at Georgian Home Bakery here for eight years when Mike Babando was the owner. I made wedding cakes, something I learned on my own: nobody taught me.

For 19 years I worked for the Lallemand Yeast Company, which has its head office in Montreal.

The instant cake mixes that people use nowadays are handy, but they don't compare with a cake that you make from scratch.

The odd time a neighbour comes in and asks me to make a birthday cake. But I don't want to do that. I don't want to interfere with the bakeries' business.

Candymaking is like everything else. You learn the trade, but things change. New ideas come along and you have to live up to them.

I spent a day now and then in the laboratories of Swifts and Canada Packers, experimenting, making things up, learning what was new. I worked with so many chemists in my time.

When I started in Peterborough in 1916 my working day was from 6 a.m. until 5 p.m. six days a week.

You Can Quote Me

On who should be new police chief

This newspaper went onto Penetanguishene's Main Street this week to ask the question Do you think that the new Penetanguishene chief of police should be someone who is already on the town police force, or should the new police chief be someone from out of town?



Mike Dumais

Mike Dumais "He should be someone from the local police force. A candidate from the local force should get first choice because he has been on the force for many years. He should get first choice because of that - unless the committee feels no one from the force has the experience."



Roseanne LeClair

Roseanne LeClair "I rather think the new chief of police

should be someone from out of town. I'm not from a small town, I'm from Toronto, and I would prefer someone who isn't familiar with the area, that everyone doesn't know."

Ron Blanchet "It's a very interesting situation. I would think that someone on our force would have the best qualifications and should be the principal source drawn from, otherwise the alternative is to seek an outside resource."

John Paradis "I think myself it should be a fellow well aware of the town. John Geere was from the town and knew it. I don't know his job record but his only excuse to resign was over his raise. The new chief should be chosen according to merit and experience."



Jim Attwood

Jim Attwood "The new chief of police should be someone who is on the force now, who knows the town and the people. Somebody who comes in from out of town would be just a figurehead."



Martha Ladouceur

Obituary — Edith Alice Denise

Funeral Services were held for Edith Alice Denise on March 14, 1981 in Nicholls Funeral Home, Midland.

Rev. Rod Barlow and Rev. James Manuel, Anglican and Baptist ministers in Midland, conducted the funeral service. Interment in Lakeview Cemetery.

Mrs. Denise, the former Edith Morris, died following a short illness on March 11, 1981 in Huronia District Hospital. The 763 Bay St. Midland resident was 79.

She is survived by her husband, Donald Philip Denise, and a son, Victor Philip Denise both of Midland.

Other members of the immediate family also surviving her are a sister, Jessie Styles, of Brockville, Ontario, six grandchildren and two great grandchildren.

Mrs. Denise was born in Maidstone, Kent, England, the daughter of Joseph and Emily Morris.

Since her marriage to

Donald P. Denise on June 28, 1926, she had been a resident of Midland. She was a homemaker.

She was a member of the Anglican Church. She was also a longtime worker for Calvary Baptist Church and she held a lifetime membership in the Friendship Circle.

Insulin making discussed

Huron and District Branch of the Canadian Diabetic Association will feature a team from Connaught Laboratories, films and slides dealing with the topic of making insulin and Research at the next meeting slated for Trinity Parish Hall, 24 Collier Street in Barrie.

The meeting will be held Wednesday, March 25 and will get underway at 8 p.m.

"An evening with Connaught" will be the theme of the gathering.

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Notice of electrical energy retail rate increase
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MIDLAND PUBLIC UTILITIES COMMISSION

Effective on consumption usage on and after April 1, 1981

Residential Monthly Rates per KWhr	Existing Rate	Effective Apr. 1/81
BLOCK USAGE	CENTS	CENTS
First 50 kWhrs	8.4	9.2
Next 200 kWhrs	4.2	4.6
Remaining kWhrs	2.9	3.25
Minimum Bill	\$4.00	\$4.00
GENERAL SERVICE MONTHLY RATES		
First 50 kWhrs	8.4	9.2
Next 200 kWhrs	4.2	4.6
Next 9750 kWhrs	3.2	3.55
Remaining kWhrs	1.95	2.25
Minimum Bill	\$4.00	\$4.00
BILLING DEMAND		
First 50 kW	No Charge	No Charge
Remaining kW	\$2.50 / kW	\$2.60 / kW
SENTINEL LIGHTING per kW Connected Load	\$10.47 / Mo.	\$11.77 / Mo.
MISCELLANEOUS CHARGES		
Non-Payment of Account Late Payment Charge 5 per cent		Reconnection Charge \$15.00 during Regular Working Hours
Change of Occupancy Charge \$5.00		Sentinel Light Rentals 175 to 400 Watt \$2.00