

The *South Marysburgh* Mirror

September 2014

Published for Residents, Businesses and Visitors since 1985

The Farmer Feeds Them All

The 2014 Milford Fair Celebrates the Farmers of South Marysburgh

The king may rule o'er land and sea
The lord may live right royally
The soldier rides in pomp and pride
But the farmer feeds them all

The farmer feeds them all
The farmer feeds them all
The busy farmer feeds them all
The farmer feeds them all
The farmer feeds them all
The busy farmer feeds them all

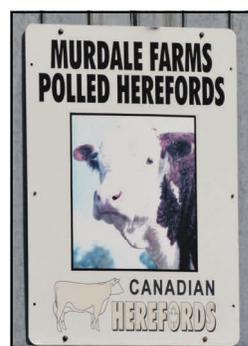
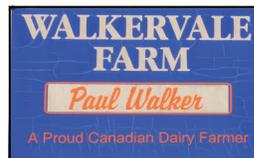
The writer thinks, the poet sings
The craftsman fashions wondrous things
The doctor heals, the lawyer pleads
But the farmer feeds them all

The merchant he may buy and sell
The teacher do his duty well
But men may toil through busy days
But the farmer feeds them all

The farmer's trade is one of worth
He's partner with the sky and earth
He's partner with the sun and rain
And he feeds, he feeds them all

words by Jonathan R. Bryant
music by Lillie E. Barr

Meet some of the farmers of South Marysburgh and read their stories on pages 8, 9, 12 and 13.



Volunteers & Food Needed

The Milford Fair food booth needs volunteers to serve pie and sandwiches on Saturday, September 13th. If you can spare a couple of hours to help out it would be greatly appreciated.

We need donations of pies and sandwiches for Fair day.

For more information (and to advise what you are offering to donate so we don't have too much of any one thing...) please call **Sandy at 613.476.6041**. Food donations can be dropped off at the food booth on the morning of the fair.

Looking forward to seeing everyone at the 2014 Milford Fair!

ST. PHILIP'S ANGLICAN CHURCH A.C.W.

MILFORD

Invites you to a



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WEDNESDAY, SEPTEMBER 17th

5:00 p.m. to 7:00 p.m. (Continuous serving)
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MILFORD

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at

St. Philip's Church Hall

SATURDAY, OCTOBER 4TH
10:00 a.m. to 1:00 p.m.

Donations should be taken to the Hall by
Wednesday, October 1st.
(No Electronics)

NO EARLY BIRDS PLEASE!

The South Marysburgh Recreation Committee, the Marysburgh Mummers and the Milford Fair Board

Meetings, Events & Announcements

Fair Board Meeting

Milford Town Hall

Wednesday, September 3rd at 7:00 p.m.

Milford Market

At the Fair Grounds

Every Saturday from 9:00 a.m. to 2:00 p.m.
until October 11th

The Mummers present *Grace & Glorie*

(A fundraiser for the Prince Edward County Memorial Hospital Foundation and Hospice Prince Edward at Mt. Tabor)

September 19, 20, 26 & 27 at 7:30 p.m.

September 21 and 28 at 2:00 p.m.

Wii Bowling

Milford Town Hall

Every Thursday from September 25 to
November 27 from 2:00 to 4:00 p.m.



*Thank you to all of South Marysburgh's farmers!
I'll see you at the Milford Fair.*

Todd Smith, MPP

Prince Edward - Hastings

Unit #3 - 81 Millennium Parkway, P.O. Box 575

Belleville, Ontario K8N 5B2

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www.southmarysburghmirror.com



September at the Winery

Welcome back fall birders and volunteers! The birds are on the move and the Prince Edward Point Bird Observatory is open.

Support the birds and buy Nicaragua Shade Grown Coffee, available here at the winery for \$15.00 a 454 g bag.

Our 2014 Releases

- 2012 Pinot Noir
- 2013 Pinot Gris
- 2012 Merlot
- 2013 Chardonnay (unoaked)

Don't forget to visit the Milford Fair On Saturday, Sept. 13th!

Be sure the visit The Work Group's booth serving Vegetarian Curry and Rice.

In the County, you can enjoy all our wines at "The Hubb" in Bloomfield; "Milford Bistro" in Milford; and at "The Manse" and "Regent Theatre Café" in Picton. In Kingston they are available at "Aqua Terra" and Fort Henry.

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Open daily from 10:00 a.m. to 6:00 p.m. until Thanksgiving

PECFN Appeal Update

The Prince Edward County Field Naturalists appeal of the Divisional Court Decision will be heard on December 8-9 at Osgoode Hall in Toronto. This is the final appeal to prevent Gilead Power and the Ministry of the Environment's plan to put wind turbines on the important natural habitat at Ostrander Point.

Steve Ferguson

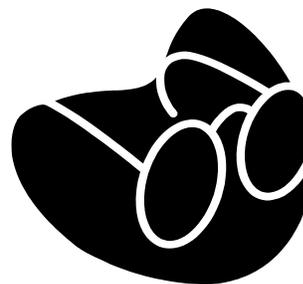
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The 80th Anniversary of the Mariners Service

Join us on Sunday, September 21, 2014 at South Bay United Church at 9:30 a.m. Refreshments will be served at the Mariners' Park Museum following the service and everyone is welcome.

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Danish Shrimp Omelette

By David Larkin

4 eggs

200 gms. (7 oz.) shrimp, fresh cooked or frozen and thawed

75 gms. (3 oz.) butter

100 gms. (4 oz.) mushrooms, sliced

1 small onion, chopped

2-3 tomatoes, quartered

75 gms. (3 oz.) diced Danbo Cheese (Gouda is also good)

45 ml (3 Tbspns.) water

Parsley

Break the eggs into a bowl and beat lightly. Drain the shrimp. Melt 50 gms. (2 oz.) of butter in a pan and gently sauté the mushrooms, onion and tomatoes until tender. Add the shrimp and diced cheese and cook together for a further 2-3 minutes to heat.

Take a clean omelette pan and melt the remaining butter in it until it begins to brown. Quickly mix the cold water with the eggs, pour the mixture into the omelette pan and cook fairly quickly, drawing the mixture away from the sides from time to time. When just setting, add sautéed vegetables and shellfish on one side of the omelette. Fold over immediately on a hot serving dish garnished with chopped parsley. Serves 4.

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elizabeth.crombie@sympatico.ca

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T: 613.476.9104 E: themirror@kos.net W: www.southmarysburghmirror.com

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Copies of *The South Marysburgh Mirror* are distributed at the beginning of each month to Books and Company, Scott's Store and Thorne's Variety in Picton; 'the store' in Cherry Valley; the Black River Cheese Company and to all public libraries and elsewhere in Prince Edward County. Please patronize *The Mirror's* advertisers without whom the paper couldn't be published.

Gossip!

*Personal Notices, Announcements
& Random Notes*

In this month's *Mirror* we are celebrating some of the farmers of South Marysburgh to tie in with the theme of this year's Milford Fair. The profiles and photographs were provided by each contributor and are in their own words with a minimum of editing to ensure clarity and for space considerations. Many thanks to Valencia Logan for her 'encouragement', and to the farmers and families for participating. It does not go un-noticed that at this time of year you have other, more pressing, priorities than gathering a photograph and putting pen to paper, as it were. Your participation is very much appreciated.



Maria Hughes and Noel Laine are the first recipients of the Bob Spires Trophy for their high pairs score of 237 in Wii Bowling. The official Wii Bowling season gets underway officially on September 25th at the Milford Town Hall.

**Copy & Advertising
Deadline for the
October Edition of
The Mirror
is September 24th.**

A New Face at Canada Post



The next time you're in the post office in Milford you may see a new face behind the counter.

Say hi to Cynthia Dinsdale, the new casual employee (not casual in a lazy kind of way, casual because that's how Canada Post describes the position) at the post office who will relieve Shaila when she's on vacation or on training duty elsewhere.



'Lost' Lumber

You will undoubtedly discern that one of the wheels pictured above outside the Milford Fair shed is not like the other three. That's because some individual(s) thought that the three 10' 4"x4"s that used to be housed in those three wheels were more important to him or her than to the hundreds of people who will visit the Fair this year.

Would the person(s) who 'borrowed' this lumber, or anyone who might know where the posts are, please return them? These are used to hold the signs at the entrance to the fair. The fair board has more than enough on its plate in preparation for September 13th than spending time and money replacing these.

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And please tell them you saw their ad!

Getting Old

By George Underhill

I've not been feeling very well lately. I won't bore you with the details of my ailments, but the words of John Barrymore come to mind. "He neither drank, smoked, nor rode a bicycle. Living frugally, saving his money, he died early surrounded by greedy relatives. It was a great lesson for me." At my age, and with my body failing me, I have to keep that in mind. I'm now paying for the recklessness and intemperate living of my youth, but I'd regret it had I lived a staid and very careful life.

There are positives about getting old. For example, I don't really have to be overly concerned about eating BBQ. The accumulation of purported toxins will be eclipsed by my life expectancy. The same goes for fish with mercury, dioxins and other chemicals. By the time I have ingested sufficient toxins to kill me, I'll already be dead. So char that steak, baby, and BBQ that farmed salmon. As an aside, I read that tilapia will eat garbage, sort of like suckers, but they taste all right and may even be good for you. The downside of my appetite is that I don't seem to be able to eat as much. In my younger days, I would down a huge steak and enjoy every morsel. Now, a morsel will pretty much do me. It's the same with the demon rum. Now, it only takes a few drams to get a lift. I've morphed into what we used to refer to as a cheap date.

Women get a foretaste of old age called "The Change." With menopause, all kinds of hormones stop producing and all kinds of different ones start. Women suffer all kinds of ailments like hot flashes and general feelings of psychological stress. I don't think that men get this, but I've read some articles of late that say they experience parallel problems. I think that's just because we don't want to be left out of the pity party. The good part for women is no more kids. Neither women nor men have the patience to monitor a roomful of rug rats at our age. Mother Nature is surely not dumb. On the plus side of not having more kids is we can spoil grandchildren but our own kids have to take them home.

Are there other benefits to aging? Well, a few. If you had difficulty sleeping when you were young, when you're old you can sleep any old time. We used to drink and carouse all night, and make sure we were still awake to go to the liquor store when it opened. Not only could I not do that now, but when the 10:00 p.m. news comes on, my internal clock says, "Get to bed buddy, or you'll fall asleep in your chair."

I don't have to hold in my stomach anymore because it just doesn't matter, and there's nothing left to learn the hard way. You may not think these are great advantages to getting old, but give me a break, I'm struggling here. I made a list, or thought I did, but maybe I didn't. I can't remember.

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If at first you don't succeed, sky-diving is not for you.
- Steven Wright

Druella Acantha Malvina's Column

Gem for the month: Those who say work well done never needs redoing never weeded a garden.

Car Model Acronyms:

- AUDI: All Unnecessary Devices Installed
- BMW: Brutal Money Waster
- CHEVROLET: Cheap, Hardly Efficient Virtually Runs On Luck Every Time
- DODGE: Drips Oil Drops Grease Everywhere
- FORD: Fix Or Repair Daily
- GMC: Garage Man's Companion

A man loved living in Prince Edward County but wasn't crazy about the ferry because if you missed the last one you'd have to spend the rest of the night in Picton.

So when he spotted the ferry no more than fifteen feet from the dock, he figured he wouldn't subject himself to the night's wait. He made a running leap and landed, a little bruised, on his hands and knees on the deck.

He got up, brushed himself off and announced proudly to a bystander, "Well, I made that one didn't I?"

"Sure did," said the bystander, "but you should have waited a minute or two. The ferry is about to dock."

A married couple went to the hospital to have their baby delivered. The doctor asked if they would like to try his new machine that would transfer some of the mother's pain to the father. The couple agreed to try it.

The doctor set the knob for 10% and said that was probably more pain than the father had ever experienced. As labour progressed, the father said he was fine so he asked the doctor to turn it up. The doctor set the machine at 20% and the husband said he still felt fine. The doctor took the husband's blood pressure and was amazed at how well he was doing.

At this they decided to try for 50%. The husband still felt quite well and encouraged the doctor to transfer all the pain to him as it was helping his wife with virtually no pain. They went home the same day with the baby.

When they arrived home, they found the mailman dead on their porch.

A three-legged dog walks into a saloon in the old west. He sidles up to the bar and announces, "I'm looking for the man who shot my paw."

If lawyers are disbarred, and clergymen defrocked, doesn't it follow that electricians can be delighted, musicians denoted, cowboys deranged, models deposed, tree surgeons debarked and dry cleaners depressed?

Exit Lines:

Answer these questions:

Why do they sterilize needles before giving lethal injections?

How do you know when it's time to tune your bagpipes?

If vegetarians eat vegetables, what do humanitarians eat?



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The Farmers of South Marysburgh

Valleypine Farm



Valleypine Farm, a Grimmon family farm for six generations in Black Creek, is owned and operated by Don and Deborah (Grimmon) Hudson.

In the past, Valleypine was a mixed farm with apples, cattle, pigs, chickens, grain, hay and cash crops. Deborah's parents, Harry and Nora Grimmon developed the dairy operation, building a brand new barn in 1964. Harry died in 1966 and Nora continued farming with her six children and then three years later married Harold Bartman.

In 1979, Don and Deborah purchased the farm taking over the dairy herd. Don built another barn to house the dairy heifers. The dairy herd was later sold and replaced with purebred Herefords. The beef cattle were pasture-fed and hay was grown for winter feed. Today, Valleypine produces organically-grown heritage grains including Red Fife wheat, winter rye and buckwheat. The grains are milled on the farm with a small tabletop mill to produce freshly ground flour for the local food supply. Valleypine Farm is part of an informal local food initiative.

The Head Farm—Murray, Leona & Dean Head



The head farm at 3364 County Road 10 has been operating for at least four generations. It is believed that 1875 is the year in which the Heads started farming.

Murray Head was on the farm virtually all his life until he passed away on October 19, 2013. He and Leona had a dairy farm in past years and grew many cash

crops including buckwheat, oats, barley, hay, tomatoes, pumpkins and corn. They also operated a very successful apple orchard for many years.

In recent years our son, Dean Head, has been working on the farm, where, in the past few years, farming has moved toward cash crops, especially soybeans and corn. Dean and Leona are now carrying on the farming operation.

Walkervale Farm—Paul Walker

Paul Walker owns and operates the family dairy farm at 2457 County Rd. 10. After graduating from Kemptville Agricultural College in 1974, he came home to farm with his father, Keith. Today, Paul grows and harvests corn and soybeans plus a plentiful crop of hay to feed a milking herd of 30 registered Holstein cattle.



Alice and Wilbur Miller



The Miller saga began in Canada in the early 1800s but the crown deed wasn't acquired until 1852. It seems that farming was in the blood of this Irish family as each generation continued this tradition.

The first generation cleared the land by the sweat of their brow - removed tree stumps, turned furrows, planted crops, raised their livestock and produced vigorous progeny.

Fifth generation, Wilbur, practiced mixed farming. This included milking cows, raising sheep, pigs, horses, hens, ducks and geese, and making maple syrup. He grew hay and grain crops for the livestock, and tomatoes and peas for the factory. In his spare time he did some droving - buying and selling cattle.

Sixth generation, Trevor, continues the farming tradition, concentrating on milk production and growing crops. He has included sawing lumber from logs for himself and others.

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in cherry valley

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The Farmers of South Marysburgh

Kervan Farm—Marg Kerr



Originally settled in the late 1700's as a Crown Land Grant, the Kerr farm on Morrison Point Road has remained in the same family for over 200 years. In early years it produced

crops of grains to be made into flour; tomatoes and peas to be shipped to the local canning factories; apples to be packed and shipped on the once-common ships that sailed the Great Lakes; and milk, separated to provide cream for a local creamery. All this along with providing the families themselves with a supply of milk and butter, beef, pork to be smoked, chickens, eggs, vegetables, fruit, maple products and a generous supply of hickory nuts and black walnuts.

For most of the 1900s our farm operated mainly as a dairy farm with a herd of purebred Holstein cattle providing milk which was shipped to the local Black River Cheese Factory to be made into cheese. The cattle also provided another income in the form of breeding stock which were often sold locally as well as exported to other countries such as the U.S., Cuba and Argentina.

Today, the farm strives to produce quality, healthy food in the form of delicious lamb and tasty grass-fed beef. Black walnuts and heartnuts are also grown here.

As well as the production of food, the farm also sells breeding stock from its herd of Simmental cattle and from the flock of purebred Suffolk sheep. My lifelong passion with horses has also given me the opportunity to breed and sell Norwegian Fjord horses for over 20 years - giving the Kervan Farm name both national and international recognition.

I must add that it is still very satisfying at the end of a long day to be able to say, "I'm a FARMER, and proud of it!"

Vicki's Veggies—Vicki Emlaw and Tim Noxon

Vicki's Veggies grows over 200 varieties of organic vegetables on 14 acres in Black River.

Over 100,000 lbs. of unique specialty vegetables are grown and then sold at their roadside stand on Morrison Point Road, at the Brickworks Farmers' Market in Toronto and to restaurants across Southern Ontario and the GTA.

Vicki's Veggies operates year-round and provides the equivalent of 8 full-time jobs to the local economy.



Maypul Layn Farms - Kelsey Miller

Maypul Layn Farms on Maypul Layn Road in Milford was first established by the Miller family on 100 acres. Kelsey Miller's ancestors have been farming the same land in Milford for five generations - since 1908.



Like each generation before them, Kelsey and his wife, Veronica, are working on a succession plan with Kelsey's parents, Martin and Angela. The four are now in partnership working as a team.

Following graduation from Kemptville College (like his father and mother) and Conestoga College, Kelsey gained off-farm experience for two years before making the decision to make farming his career of choice.

Over the years, apples, raspberries, pigs, chickens for eggs and meat, beef and dairy, oats & barley, wheat, corn, soybeans, alfalfa, clover, and mixed hay, sorghum and canola have all been produced.

Today 68 pure-bred Holstein dairy cows are milked in a tie stall barn and another 60 head are being raised as replacements for the dairy operation. The family now owns 406 acres and cropping consists of hay, wheat, corn, soybeans and an oats/peas/barley mix. The partnership also rents 200 acres which brings the total number of acres farmed to 606.

Nothing more than "CHANGE" is a constant in life and there have been many on the farm over the years. Martin and Angela, and Kelsey and Veronica are happy to be living and farming in beautiful Prince Edward County and to call Milford home.

Paw Prints Pet Boarding

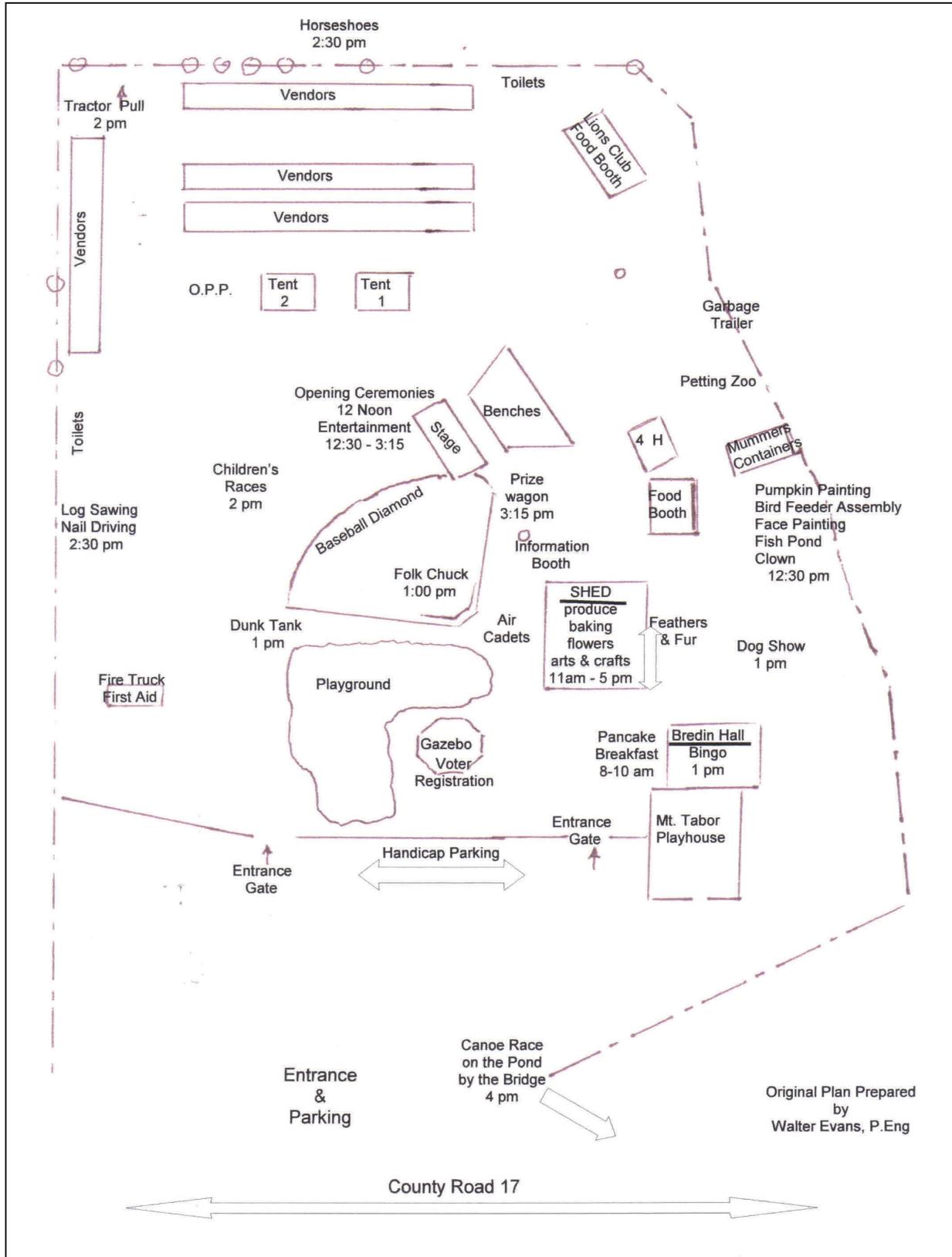


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Time	Morning Events	Location
8:00—10:00 a.m.	Pancake Breakfast	Fair Grounds (in Bredin Hall)
10:00 a.m.	Grounds Open	
	Judging of Exhibits	Shed (closed to the public)
10:00—11:00 a.m.	Parade Assembles	Old South Marysburgh School
11:00 a.m.	Parade starts and proceeds to the Fair Grounds	
11:30 a.m.	Parade Bands Play	Ball Diamond
	Displays Open to the Public	Shed
Time	Afternoon Events	Location
12:00 noon	Opening Ceremonies	Stage
	Citizenship Awards	Stage
12:30 p.m.	Grampa’s Goodtime Gang	Stage
	Children’s Bird Feeder assembly	West Side of the Shed
	Pumpkin Painting	West Side of the Shed
	Fish Pond and Clown	West Side of the Shed
	Face Painting	West Side of the Shed
	Petting Zoo	West Side of the Food Booth
1:00 p.m.	Bingo	Bredin Hall
	Dog Show	West Side of the Shed
	Entertainment	Stage
	Dunk Tank	NE Corner of the Ball Diamond
	Folk Chuck Games NEW!	Ball Diamond
2:00 p.m.	Parade Winners posted	Information Booth
	Kid’s Games & Races	East of the Ball Diamond
	Tractor Pull	South Field
2:30 p.m.	Horseshoe Tournament	South Field
	Log Sawing / Nail Driving	East Side of the Grounds
3:15 p.m.	Lucky Draw Prize Wagon	Stage
4:00 p.m.	Canoe Race	Mill Pond at the Bridge

The Farmers of South Marysburgh

Emlawacres—George & Sandra Emlaw & Family



Both Sandra and I are descended from the first wave of United Empire Loyalist settlers who came to South Marysburgh from downstate New York in 1784. Our maternal family name was

Hicks and we were always involved in agriculture and the development of South Marysburgh Township so I grew up in a farming atmosphere. Agriculture and a love of animals was always my passion. I attended Kemptville Agricultural College for two years before we married.

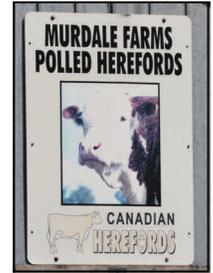
We rented a farm in South Marysburgh until we were able to buy the farm on County Road 13 known as *Emlawacres* in 1965. We have always been dairy farmers, the same as our ancestors until I had health problems in 1998. We were able to sell our entire herd of purebred Holstein's to a Swiss immigrant near Listowell who had much the same objectives as us. We were then able to buy and sell replacement cattle for export to a very lucrative US market because of a favorable exchange rate until a cattle disease known as BST closed the American border in 2002, ending that industry as we knew it overnight.

In the year 2000 we began concentrating on cash crops, including hay for export to the US, wheat and soybeans. Agriculture has been good to us and we were able to raise our family of three girls in the wonderful community of South Marysburgh and have tried to give back something through our community involvement.

Our family has truly been blessed. We are lucky enough to have our children and grandchildren close by, making their lives in South Marysburgh and enjoying this wonderful location along with our many family members, friends and neighbours.

Janet & Doug Murphy and Family – Murdale Farms

The present Murdale farms acreage originated from a crown patent of 200 acres in 1801. The original name of John Forsyth (a military officer) was put on the deed when the land was surveyed as was the practice in those days.



The farm was transferred through the Ackerman side of our family because my mother was an Ackerman. In 1834, the first Ackerman started farming our homestead and around 1850 our present home was constructed. Murphy Road was created around this time by splitting the farms that stretched from County Road 10 to Black Creek. The farm now consists of additional acreages added over the years from the small Welbanks and Farrington farms.

The farm was always a mixed farm of dairy, crops and apple orchards from 1834 and through five generations. My mother, Corinne Ackerman, married Rupert Murphy in 1939 and we purchased it in 1973.

Murdale Farms bred purebred Holstein cattle, with our first home-bred 'Excellent Cow' being awarded in 2006. We sold the dairy portion of the farm in 2006 and bred Hereford purebreds until 2014. Our farm now grows wheat, hay and soybeans together with Millcreek peas. We have three children - Erin, Greg and Anne - who worked on the farm while going to school helping to continue this heritage.

Millerdale Farm—Glendon and Brent Walker

Millerdale Farm has a long-standing history dating back to the late 1800s.



Originally founded by James Miller, Millerdale

Farm was passed down two generations to Donald Walker, and is currently owned by his son, Glendon and grandson, Brent Walker. Over the years, the farm has had a diverse and varied focus farming cash crops, dairy cattle, tomato plants, beef cattle and the present day operation of Walker's Greenhouse. Millerdale Farm is currently operated by three generations of Walkers and is proudly founded in the rich heritage of the South Marysburgh community.

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The Farmers of South Marysburgh

Minaker Farms - Ken and Brenda Minaker



Ken Minaker couldn't wait to get out of the city of Kingston and happily landed a job with the late Wrex Hicks on his farm. Ken milked cows, did chores and drew milk on Wrex's route to the Black River Cheese Factory. At the time there were three routes in the township drawing milk to the factory. Almost every farm had a few cows, an orchard and other sidelines.

When we got married in 1961, Ken purchased the milk truck from Wrex. In 1967 things changed from milk cans to bulk so it was either buy a bulk truck or move on. We decided to buy the Welbanks farm and farm full time. Back then to acquire milk quota you had to buy a herd of cows and quote with it. We purchased Bob and Pat York's cattle, changed over the barn and built a milkhouse. Our extended family helped out picking apples, haying and threshing. By 1995 we were established enough to get rid of the orchard as spraying costs kept going up but the price of apples didn't follow suit.

In the early 2000s our son, Greg, started the long process to take over purchasing the cows and quota. In 2009 he built a cover-all barn and continued to modernize. In 2010 he was diagnosed with ALS so later that year the cows and quota had to go.

Ken still is cash-cropping and the barn now houses cattle from November to May for the family that Peter now works for. Some day we hope Peter will be able to continue to farm this farm, maybe not milking cows, and Ken can semi-retire again.

Bill and Mary Creasy



Bill and Mary Creasy started farming in 1959. As a boy, Bill used to do milking by hand. Coming to this farm at 1542 County Road 17 was a big step forward as there was a milking machine. Back then, cans of milk

were lowered down into the well to keep them cool until they were picked up for delivery to the Black River Cheese Factory. Progress occurred with the purchase of an old 7-Up pop cooler.

The Creasys milked cows for 40 years then changed over to beef cattle. They are now semi-retired farming cash crops.

Alpine Farms—Joe McAlpine & Son

In the fall of 1949 the McAlpine family, consisting of Jim, Theresa, Leo & Joe, purchased the farm on Bond Road from James Bond. They moved



to Milford from Waupous on March 17, 1950. The cattle were walked over on the road, flanked by high snowbanks.

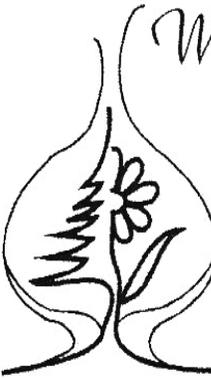
Joe worked with his dad on the farm. He married Jane Allaire RN in 1958. They purchased the farm from his dad in November 1959.

By this time Joe had rebuilt the herd, which had been devastated in 1956 and 1957 by brucellosis into 4 to 8 milking cows, and stopped growing 20 acres of tomatoes a year.

Joe decided to try his hand at politics starting with South Marysburgh township councillor in 1969 and became Reeve in 1978. He had his turn as Prince Edward County Warden in 1983. Later, he spent 19 years on the Bay of Quinte Mutual Insurance company's board.

Dairy farming was the main interest until the herd was sold to Walter and Valerie Miller in 1991. They milked in the barn for 5 years, until they purchased the Ken & Carol Wright farm in Hillier. During these years Joe kept busy producing feed for the herd.

Since then he has tried to "retire" and is growing only soybeans and corn with assistance from Rick Terpstra. Many years of hard work, frustration, laughter and good times have been enjoyed on the farm.



Walker's Greenhouse

Mums, Asters & Fall Containers are ready! All annuals, perennials, and shrubs 50% off.

Remember your flower entries for the Milford Fair! See you there.

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Life In The Past

Nelson Hicks' Journals
September, 1901

Transcribed by Sarah Moran Collier

Sun. 1 - Mirt and I took Pa out to Jake's. We stayed till after tea. Got caught in a little rain coming home.

Mon. 2 - I helped Whit work on the roads. Every thing was quite mussy under foot.

Tue. 3 - I helped Whit hoe straw berries. It was a lovely day.

Wed. 4 - Helped Whit till noon. Then Whit helped me pick tomatoes. It was pretty hard work not being used to it.

Thur. 5 - Whit helped me pick tomatoes all day. Mr. Collier took a load out to Bloomfield and one down to Boulters.

Fri. 6 - I helped Whit pick apples till nine o'clock. Then Whit helped me pick tomatoes up till five o'clock. Mr. Collier took down 40 crates in the four noon and Whit took 89 crates down at night. It has been a very warm day. And I haven't been feeling any to well all day.

Sat. 7 - After dinner Mirt and I went down to Spaffords. It was very hot. Along about eight o'clock the wind sprang up out of the North East. And very cold wind blew off all Spafford apples.

Sun. 8 - Mirt and I were at Spaffords. Went to the Union to meeting then come up home and went to the Carman at night.

Mon. 9 - Mirt and I come home. Weldon Thompson come up with us. I hired him for a month to helped me pick tomatoes. We fetched a heiffer up with us. Mirt is going to start a butter factor. After dinner Weldon and I helped Whit pick tomatoes till about 3.30 o'clock. Then Whit helped us pick the rest of the after noon.

Tue. 10 - Weldon and I picked tomatoes. Whit helped till noon. Mirt went down to Picton. We are having very cloudy weather.

Wed. 11 - Rained a little shower after breakfast. Weldon and I pulled beans cut corn and picked tomatoes. Whit helped me about 11/2 hours.

Thur. 11 - Rained all the four noon. After dinner it cleared up and we picked tomatoes Whit helped till the after noon.

Pat's Playhouse

See me at the Milford Fair for
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Toys, Receiving Blankets, Baby & Lap Quilts
as well as Rose of Sharon and Burning Bush
plants and a selection of Jams.

Pat York, 113 Morrison Pt. Rd. 613.476.6929

Follow me at Pat's Playhouse on Facebook!

Fri. 13 - We had a very heavy shower of rain in the morning then cleared away and we went to picking tomatoes. Mr. Collier drew three loads.

Sat. 14 - I helped Whit pick apples till about 2.30 o'clock then Mirt and I went to Picton. Weldon helped Whit from ten o'clock till 2.30 o'clock.

Sun. 15 - Mirt Weldon and I were alone all day. The wind blew a gale all day. Tried to rain again but didn't amount to much.

Mon. 16 - Rather a nice day. Archie come up and helped me picked tomatoes. Whit drew 80 bus. out to Bloomfield.

Tues. 17 - Oh dear rained all the four noon don't no how I am going to get the tomatoes picked. This has been a very rainy and cloudy fall making it very bad for the tomatoes. It cleared up at noon and we picked in the after noon.

Wed. 18 - Archie was up helped me pick tomatoes till noon. Then he went out to Jake's. Mr. Collier faced up the crates for me today. Whit drew two loads in.

Thur. 19 - All most frost last night. I was pretty scared. Mirt helped Weldon and I picked tomatoes most of the day.

Fri. 20 - Weldon and I finished picking the patches then Weldon went to cutting corn and Mirt and I drew in the beans.

Sat. 21 - Weldon and I finished cutting the field corn at noon. After dinner Weldon helped Whit. Mirt and I went down to Spaffords.

Sun. 22 - Mirt and I come up from Mr. Spaffords to the Carman. Aunt Margret Hicks Funeral sermon was preached by Rev. Ferguson. He preached a grand good sermon and the crowd was more than the church would hold. After the sermon was over we come out to Pa's stayed till after dinner and then come on home.

(Continued on page 17)

LIBRARY NEWS

By Christine Renaud

In honour of the Milford Fair's theme of celebrating our wonderful farmers, we are suggesting books in our column this month that highlight farmers and farming. We will also have a display of related books in the Milford branch throughout the month, so please drop in and check it out.

The history of farming is, of course, of great importance and two in the collection that deal specifically with the topic are *Remembering The Farm: Memories Of Farming, Ranching, And Rural Life In Canada, Past And Present* by Allan Anderson, and *A Rural Legacy: The History Of The Junior Farmers' Association Of Ontario* by Linda Biesenthal, with the Junior Farmers' Association of Ontario. *Inheritance: Ontario's Century Farms Past & Present* by John and Monica Ladell with illustrations by Bert Hoferichter is another book that traces the history of farming.

At the Archives in the Wellington branch of the library, you will find the unique *Prince Edward County, Ontario: The Garden County Of Canada* published in 1913 by the Associated Farmers' Clubs of Prince Edward County. This is a reference book at the Archives and does not circulate, but an interesting book for the history buff.

More current, and on the shelf, is *Sharing The Harvest: How To Build Farmers' Market And How Farmers' Markets Build Community!* by Mary Ann Colihan and Robert T. Chorney.

Another popular title is *Locavore: From Farmers' Fields To Rooftop Gardens: How Canadians Are Changing The Way We Eat* by Sarah Elton. *Recreational Farming: Finding And Working Your Own Place In The Country* by Eric Winter is a how-to that may be of interest.

For the younger set, consider *Growing Food We Eat* by Barbara J. Patte, all about how the food we eat is grown, soil conditions and other practical matters.

Lastly in the non-fiction category, two useful books might be *The Organic Companion: Gleanings From Canadian Organic Growers* by Janet Wallace, and *The Organic Manifesto: How Organic Food Can Heal Our Planet, Feed The World, And Keep Us Safe* by Maria Rodale with a foreword by Eric Schlosser.

And because everyone likes funny stories set on the farm, why not pick up *Wingfield's Hope: More Letters From Wingfield Farm* by humourist playwright Dan Needles.

There are many other titles on the subject of farmers and farming, all of which can be viewed online on the library's website at www.peclibrary.org or drop in to the Milford branch to speak to a staff member. If there is a title you are interested in reading that is not in the collection, we may be able to order it in from another library in Ontario through Interlibrary Loan. You can also make a purchase request for a title by contacting the library or e-mailing: bsweet@peclibrary.org and you will be first on the list when the book is brought in.

As fall arrives, we are looking to programs and events you might like to see in the library. Let us know your thoughts. Already there is interest in starting up the Knit and Chat drop-in group again. Anyone interested in getting more information or being part of the group is asked to give their name at the desk at the Milford branch or call 613-476-4130 and someone will be in touch with you.

Library Hours

Tuesday	10:00 a.m. to 1:00 p.m.
Wednesday	3:00 p.m. to 6:00 p.m.
Thursday	10:00 a.m. to 1:00 p.m.
Friday	2:00 p.m. to 5:00 p.m.
Saturday	10:00 a.m. to 3:00 p.m.

Open certain evenings for special events and club meetings

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To celebrate 10 years of The Maker's Hand we're giving away

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Visit the website to preview this year's **AMAZING ARTISANS!**

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www.themakershand.com

Grow Your Own

By Sarah Moran Collier and Nancy Butler



The Milford Fair is nearly here and it's time to start prepping to exhibit your beautiful vegetables and fruit and grains. It's time for all your hard work to be rewarded by public adulation and possibly prizes. By entering to exhibit something you grew, you demonstrate your connection to the history and future of farming that is all around us here.

Just look back on your recent months: sowing the tiny beginnings of something, nudging them along in the direction you hope they will go, with food and water and protection and encouragement and training and they sprout and grow and you watch and wait and cross your fingers for a good outcome – hey, wait a moment, are we talking about plants or children?!!

If this sounds like you, you are a farmer. You don't have to have a large combine travelling vast acres to qualify. You need to have affinity for the land and plants and to be husbanding them.

The last little bit of husbandry before the fair is to be prepared to show off your best.

Be sure to read the Fair Booklet carefully so you know what categories to enter, how, and how many of your produce should be displayed. Then, simply pick your freshest, least blemished and most "true to type" produce you can find. Brush off the dirt, polish where appropriate and cut back where appropriate (see Fair Booklet.)

Make sure you have your number and have attached tags to your entries, something you can do beforehand or when you bring in your exhibits.

If there isn't an entry category for your most prized produce, please bring it along and we will include it in "Any Other" or even, for "Display Only". Fairs are all about pride of the best quality and learning new things, so we are happy to include anything and everything that belongs in that category!

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If you explore your garden plot during the days leading up to the fair, you will surely find exhibits there that you might not have considered, so take a wander with the category list in hand and plan your entries. If you don't have vegetables left, you can enter herbs. If you don't have enough of any one vegetable to exhibit on a plate, create a basket of different produce. Maybe your children can find things they can enter too.

We are anticipating splendid exhibits after this unusually drought-free growing season. We will be at the Shed on the Friday night before the Fair and on Saturday morning too, to help with any last minute jobs and questions you might have. Look forward to seeing you all there, familiar friends and new faces, farmers all.



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South Bay U.C.W.



Coming events:

Thursday, September 4th – Milford Friendship Circle will meet at the home of Barb Balsillie for 1:30 p.m. Barb has Thought for the Day; Roll Call is a silly song or rhyme; and we are to bake a food item worth \$5.00.

Wednesday, September 10th – U.C.W. will meet at South Bay United Church hall at 1:30 p.m. Maureen Rudd has Devotional; Roll Call is a summer story; Brenda Minaker has program; Karen Guernsey and Maureen Rudd have lunch and we will donate to the Terry Fox Run for our objective.

*Copy & Advertising Deadline for the
October Edition of The Mirror
is September 24th.*

(‘Life In The Past’ continued from page 14)

Mon. 23 - Weldon and I helped Whit pick tomatoes in the four noon and then after dinner Whit helped me. Mr. Collier took down two loads.

Tue. 24 - Whit helped me pick tomatoes all day. Mr. Collier took a load out to Bloomfield in the morning and down to Boulters after dinner.

Wed. 25 - Next thing to frost last night. I have been picking tomatoes all day. Whit helped me again today. Mirt baked bread today and oh dear what trash.

Thur. 26 - Weldon and I picked tomatoes and put them in piles. It was a very nice day.

Fri. 27 - Weldon and I bound corn part of the four noon. After dinner we helped Whit pick apples. Ida and Hugh were out for dinner. It was a extra fine day.

Sat. 28 - Weldon and I finished binding the corn at nine o'clock then we helped Whit pick apples till noon. After dinner Mirt and I went down to Picton. Weldon set up corn.

Sun. 29 - Rained by showers all day. Tom and Bertha up for tea and sit the evening.

Mon. 30 - It has been rather a nice day. Weldon and I helped Whit cut corn till about nine o'clock then we went back and cut our pop corn and finished setting up the field corn. Mr. Collier took a load of tomatoes to Bloomfield and put them in piles. Mirt has been very busy laying up plums and grapes all day.

From the Hollywood Squares TV show....

Q. Back in the old days, when Great Grandpa put horseradish on his head, what was he trying to do?

A. George Gobel: Get it in his mouth.

Please patronize *The Mirror's* advertisers without whom the paper couldn't be published.
And please tell them you saw their ad!

HOUSE FOR RENT

Two-bedroom house with period features on a large lot on the Milford mill pond is available to rent from November 1st. \$850/month + utilities.

Please call: 613-476-8891

Nelson Notes... Anecdotes and background about Nelson's diary entries.

By 1901 the "Barley Days" were a distant memory and the canning industry had blossomed as a critical source of income for county farmers. The magnitude of this for Nelson Hicks is seen in the hard work and the worry of the tomato patch throughout September.

Nelson's crop goes to Bloomfield and Boulters for canning. Wellington Boulter was a visionary for social and business initiatives in the county. He founded the first cannery here in 1882. He was born in Demorestville and was one of 20 siblings helping on the farm. He became a very successful entrepreneur, introducing canned produce to Europe, Africa, China and Australia; Boulter's "Lion" canned goods won gold medals at expositions in Paris, Glasgow



and Chicago.

Nelson's tomatoes very probably travelled even further than those of Vicki, his descendant,



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Bonhoeffer Study

St. Philip's Anglican Church in Milford

Dietrich Bonhoeffer was a German theologian, martyr, spiritual writer, musician and pastor famous for his stand against Adolf Hitler and the Nazi party which ultimately cost him his life in a Nazi concentration camp.

Bishop Michael Oulton of the Anglican Diocese of Ontario will conduct a four-week study on the life and writings of Dietrich Bonhoeffer. The study will run on Thursday evenings in the church hall this coming September/October using a recently published study guide and video prepared by New York Times bestselling author, Eric Metaxas.

Copies of the study guide are available by contacting Rev. Canon David Smith at: dsmith@ontario.anglican.ca

Dates: September 25, October 2, 9 & 14. (Tues.) at 7:00 p.m. Please RSVP your attendance to Bishop Oulton at moulton@ontario.anglican.ca.

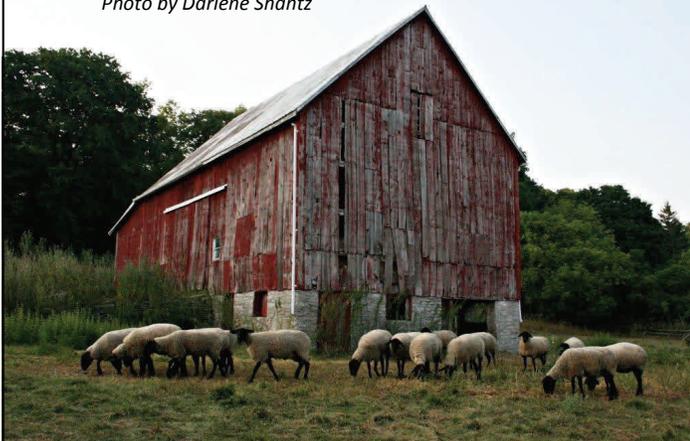
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Kervan Farms Sheep and Barn
Photo by Darlene Shantz



www.southmarysburghmirror.com

ROOTS + WINGS

HAPPENINGS AT ST. PHILIP'S
ANGLICAN CHURCH, MILFORD

St. Philip's Calendar of Events 2014

Turkey Supper (5:00 p.m. – 7:00 p.m.)	Sept. 17
Yard & Rummage Sale (10:00 a.m. – 1:00 p.m.)	October 4
Christmas Tea (2:00 p.m. – 4:00 p.m.)	November 8



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Keeping the Past Alive

Why Teachers Drink...

Q. How are the main 20 parts of the body categorized? (e.g. The abdomen)

A. The body is consisted into 3 parts - the brainium, the borax and the abdominal cavity. The brainium contains the brain, the borax contains the heart and lungs and the abdominal cavity contains the five bowels: A, E, I,O,U.

Model 'T' Ford Club at Mariners' Park

Dozens of beautifully restored Model Ts and other makes paid a visit to the park on August 10th as part of a Horseless Carriage Club of America event. The group toured extensively (and slowly) throughout the County that weekend.



Mae and Joe Baker of Albion, New York, beside their (actually, Mae's) 1920 Model T.



Copy & Advertising Deadline for the October Edition of The Mirror is September 24th.

The Milford Bistro

Star Dispatch

EDITORIAL

Well, the Bistro has had a summer filled with all of the emotions that make life worth living! My first full season at the helm of the Bistro proved to be a test of will and commitment. I am happy to say that as we near Labor Day the Bistro is steadily making plans to continue its evolution into its next metamorphosis. We served close to 1800 lunches and dinners, and 320 take-out meals of quality food.

Bowlby Wins University Scholarship Award

Promises to use 'moolah' for tuition, not in the pub



The Bistro counted on the efforts of two people through the summer that just require mentioning - David O'Connor and Aaron Bowlby, who went above and beyond the call of duty and pulled double duty to make sure that the Bistro kept going. In light of this, the Bistro and Docs Gallery is establishing a scholarship and I am very proud to announce the establishment of

the Milford Bistro Scholarship that in its first year is being awarded to Aaron Bowlby who is entering into his second year at the University of Guelph to study music and computer science. Aaron has earned himself \$1000 towards his education. Please congratulate Aaron, he is an amazing man!

Local Vendors, Competitors Offer Support to Fledgling Restauranteur

Winemakers Particularly Helpful

I also have to thank Lee & Paul from Jackson's Falls, Vicki & James from Long Dog Winery and Brian & Margie from Half Moon Bay for continued and unyielding support.

Curries Celebrated

Confusion Abounds: Local Couple, Recipes or Spice Mixtures?

As far as special notes and thanks ...The Bistro has to thank the Curries for their never ending support of the Bistro, and Brenda & Gord have been awarded the Customer of the Year Award. I know that Brenda is championing all of the positive rumours that are floating around South Marysburgh about the Bistro...Listen to Brenda she has the real deal. Elizabeth, last name unknown, you were a close second...No prize for second place, sorry :)

Local Eatery Outlines

Elaborate Autumn Schedule

Programs to Include Speakers, Art, Food, Wine



September 12th - The Bistro Open House & Art Show in Doc's Gallery and the Old Emporium! Stop by the Bistro on Friday between 5 and 10 p.m.

for the opening reception with guest chef Maurice Bois & Dr. Paul Morgan (Order of Canada recipient). We are featuring North Shore Ojibway artists and a special collection of Norman Knott originals from Curve Lake reserve. Dr Morgan will be on hand to talk about the collection and the evolution of the First Nations art. \$20 covers admission, a glass of wine and hors d'oeuvres. Plan to join us! The art show will run from September 12th until October 24th.

Celebrate the fall harvest with Thanksgiving at the Bistro - Complete menu coming soon so stay tuned to milfordbistro.com for all the details.

September Hours until Thanksgiving - Open for Dinner on Thursday evenings and Lunch & Dinner on Friday through to Sunday starting on Sept. 12th.

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