



Church of Christ, Mapleton, erected in 1904.
 succeeding one built in 1872 and an earlier
 building in 1850.

The ministers who have served this congregation, are :- Rev's E. Shepherd,
 Keifer, Grice, W. Campbell, E. R. Black, R. W. Ballah, W. G. Charlton, W. N. Arnold,
 J. I. Wheeler, D. T. Stanley, D. Mc. Cell, T. W. Bradt, S. W. Fay, S. R. Aldrich,
 H. K. Franks, J. D. Stemens, A. Butler, Carlton Wells, F. R. James, W. Fermer.

It may be here stated that Edmund Shepherd, son of Elder Shepherd, grew
 to manhood, while in this community, becoming a journalist and editor.
 Later he moved with his bride, Duckie Culver to Toronto. It was he, who
 founded the 'Toronto Saturday Night.'

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owned by his son, Thomas Taylor.

Chapter III - Early Settlers - North Yarmouth.

In the early '30's, Canada was a land of great promise and a great many Scottish families came from their homes, chiefly in Argyll and Inverness shires and settled in North Yarmouth. Among these was Donald Mc. Lean, who settled on the 12th concession of Yarmouth, a long farm, facing the Yarmouth-South Dorchester towaline. Of their two daughters, Mary married Hugh Mc. Killop and succeeded to the farm. Mr. Mc. Killop was a carpenter, as well as a farmer; and in 1885, it was he, who erected the large white brick house now standing, the old house of logs, was sold and moved away. This farm was afterward owned by A. J. Campbell, later by J. J. Smith and now by Mr. and Mrs. W. J. Free.

James Campbell settled on lot 16, concession 12, Yarmouth. This farm passed to their son, Alexander and later to Jacob Cline, son of Dr. Daniel Cline and grandson of Jacob Cline (Sr), South Dorchester pioneer. Elmore, son of Jacob Cline (Jr) now owns the place.

Angus Mc. Intyre and wife located on lot 17, Concession 12, Yarmouth, where they spent the rest of their lives, with five of their nine children. This is one of the old Scottish families who never forgot their native tongue (Gaelic). The farm passed from them to Gordon Berry.

The Mc. Callums settled west of Mapleton; Alexander Mc. Callum in Concession II Lot 17, later owned by M. Bray and now by Allen Grawburg. Across the road, John Mc. Callum located. This farm was in time acquired by Duncan G. Taylor and is now owned by his son, Herman Taylor.

Farther west, in Concession 10, lot 16, Archibald Mc.Callum settled. Having no family of his own, he left his farm, jointly to a nephew, Neil Mc.Callum and wife, Mary (Campbell) Mc.Callum. This farm is now owned by Walter Matthews.

John Mc.Larty located on lot 16, concession II, Yarmouth, also receiving his land from the Crown. This farm has remained in the family through three generations, his son Daniel taking over the old home, which in time passed to his two sons, John and Daniel, who still reside there. Paul, another son of John Mc.Larty, received the north half of the original farm.

Lot 15, concession II, was early owned by A. Mc.Keller, later by J. Wismer and about 1883, was acquired by Colin Smith, son of the pioneer, John Smith, a little farther west, and father of Donald G. Smith, P.S.I. for East Middlesex, who received his early education in the Mapleton school. From C. Smith, the farm passed to G. and N. Taylor, then to their sister Miss Flora Taylor and now by Keith Danbrook.

These highland Scotch people felt the need of a place where they could worship in their dearly beloved tongue, the Gaelic, so in 1837, a church was built, a couple of miles west of Mapleton, which they named 'Kilmartin', in honour of their home church in the homeland. In this church, the Presbyterian form of worship was followed.

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Chapter IV - The School.



Following the settlement of the district in the '30's, the necessity for schools for their children's education, naturally presented itself and resulted in the building of a little log school house, south of the village on the east side of the Mapleton-New Sarum road. The land was owned by Edwin Culver. Later this school and its situation was found unsatisfactory and it was decided to erect a new school in the village. The land on the north east corner of the intersection of the 11th concession of Yarmouth and the Mapleton-New Sarum road was chosen, as a site.

Here a blue frame building was erected and was known as the 'Blue School'. This building was later bought by R. Fonger and converted into a house. Later it was moved to Lyons. In 1870, the present school, a frame building was erected on still another site, a plot of land, obtained from E. Culver, on the 11th Concession at the foot of the east Mapleton hill.

The first school teacher of the district was a Mr. Mc. Cormick. He was followed by Leonard Luton, Geo. Luton, Robt Luton, Albert Luton, Margaret Caughell, Colin Mc. Taggart, Wm Campbell, James Campbell, Thos Hughes, Hugh Mc. Intyre, Geo Campbell, Archir Mc. Keller, W.A. Galbraith, Alex Mc. Larty, Kittie Bray, Ed. Ferguson, Geo.

Smith, Havilock Nevilles, D.L.Ewin, Neil Mc. Intyre, John Currie, Lecta
 Cloes, Clara Saywell,, Bessie Foraker, Emily Wilson, Jean Mc.Gregor, Olive
 Weaver, Violet Morris, Eva Taylor, Myrtle Paddon, Etta Fitchett, Maud Sweet,
 Jesn Betterley, V.Shaver, D.Martin, Ruth Charlton, F.Simpson, E.Kilpatrick,
 D.Smith, Grace Taylor, Glen Charlton, Stuart Walker, Jean Mc.Neil, Audrey
 Faulds, Mrs.Loise Taylor.

It was in this school that D.G.Smith, P.S.I. for east Middlesex received
 his early education, as did Miss Kathleen Moore, daughter of James Moore II,
 who is author and co-author of several text books. It is worthy of mention
 also that W.A.Galbraith, the teacher, was father of Kenneth Galbraith,
 who became price administrator in Washington D.C.during World War II and
 who holds high administrative positions in United States and England
 since..

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Chapter V - The Cheese Factory.

In about 1859, William Appleford built the first cheese factory in the district - the second in the province of Ontario - east of Mapleton, in a field purchased from John Wismer. He hired Ellen Ward to make the cheese and John Leitch as assistant, sending out a team and wagon, morning and evening to gather the milk. Later a new cheese factory was built, south of Mapleton, on the banks of the Catfish Creek, on the Learn Farm. William Appleford left the old site and operated the new factory, hiring George Mundy as cheese maker. Soon after, Mr. Appleford having bought the Mapleton store, sold out to Mr. Mundy. John Bodie next acquired it and built up a fine business, which he held until about 1920, when he sold out to Canada Milk Products, who tore down the main structure and for several years, the community was without a milk processing plant.

In 1932, the farmers got together and built a fine Co-operative cheese factory, which now stands on the north edge of the village and serves the surrounding community. This factory was operated for nine years by Harold Frost and since, by Guy Harris, then E. Bridgeman.



The Mapleton Cheesefactory



Full details of this factory are found in Book No. I, of this Community's History.

Mapleton People Happy To Have Cheese Factory Operating Once Again

APRIL 14, 1954

MAPLETON.—Something missing here the past two years has returned to this little village on No. 74 Highway south of Belmont, something that is welcomed by local citizens and district milk producers. That "something" is renewed activity at the Mapleton cheese factory.

Early this month the doors swung open, steam was "got up" and wheels of progress began moving again as production of cheddar cheese got under way, this time under the management of the St. Thomas City Dairy. Officials of this company are now majority stockholders.

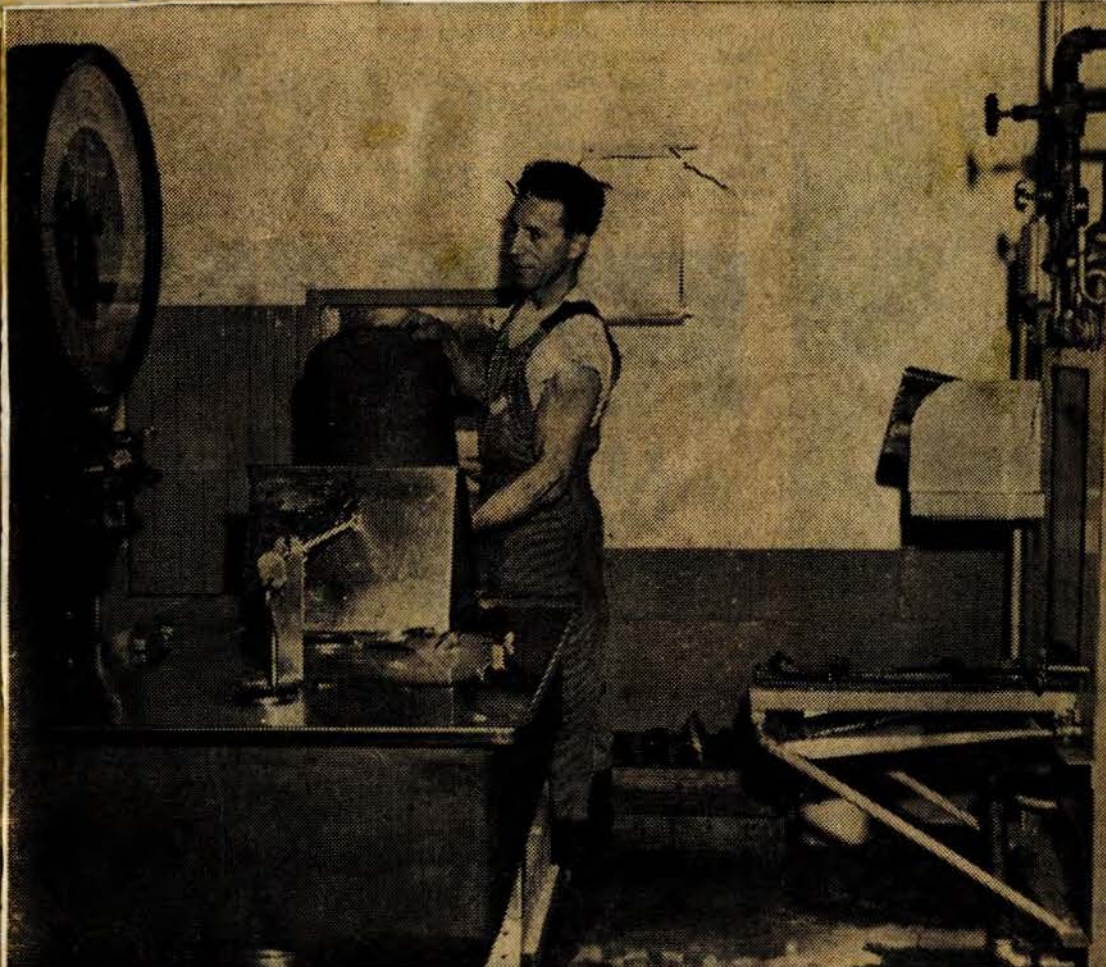
It was almost two years ago—in May 1952—that the plant, then operated by local stockholders, "closed shop" when cheese sales dropped drastically as British markets were lost to Canadian producers.

This month, trucks began arriving daily from surrounding farms as production of the Canadian delicacy again got under way. In little more than a week, volume has increased so that 600 pounds of cheese a day are being made from milk supplied by 30 farmers. That production figure will probably increase to about 1,200 pounds of cheese a day, which is the maximum capacity of the plant, when cattle "go on grass."

Although a number of 90-pound heads of cheddar have been made the Mapleton factory is going to switch to 20-pound blocks for convenience in handling and cutting to five and 10 pound sizes, says genial Ed Bridgeman, formerly of St. Marys, cheesemaker at the plant.

Mr. Bridgeman was working in the same capacity when the plant shutdown two years ago. He continued to live in Mapleton and in the interval, made butter for Borden's at Belmont. He returned to cheese-making when the Mapleton plant re-opened.

Mr. Bridgeman is "going it" alone, except for the help of his wife, Alice, when packaging begins. When the plant swings into capacity production, the staff will likely increase, he says. Mr. Bridgeman told The Times-Journal he expects a cottage cheese line will be added at a later date.



WEIGHING IN—Milk arriving at the Mapleton cheese factory is weighed in a large tank set on scales. Before a producer's milk has been sent on its way to the cheese vat, samples are taken for testing purposes. Here Ed Bridgeman, cheese-

maker, is seen emptying a can of milk into the tank while keeping his eye on the scales. On the right is the front of the automatic can washer where milk cans and lids are washed at the rate of four cans per minute.

Mr. and Mrs. Ed Bridgeman attended the Ontario Dairy Processors Council held at the Sky Line Hotel, Ottawa, where Mr. Bridgeman received the 25th consecutive yearly award for his first grade cheese.

*Respectfully Submitted,
January 27-1968*

High Speed Washing

Cheese-making is an involved process, as Mr. Bridgeman explained. Milk arrives in cans and are emptied into a large weighing vat. The cans then return through an automatic "can washer." The washer, with a four-can per minute capacity, scours the cans before sending them back outside on a conveyor belt to be picked up and taken back home by the farmers.

After each shipment is weighed and samples taken for testing, the milk is released down a long chute where it is strained into a large "cheese vat" and comes under constant agitation.

There it is heated to 86 degrees F. and, when proper acid content is achieved, color is added and "rennet" starts a coagulating action which takes 20 minutes. Acid action is induced by a primary inoculation with a lactic acid starter made fresh daily by heating a quantity of milk up to 190-degrees—a rolling boil.

Following complete coagulation, the thickened mass is cut through with one-quarter inch wire knives and separating the whey from the curd begins. This procedure takes about 35 minutes, during which time the content "cooks" up from 86 to 101 degrees F. The curd shrinks and the whey is expelled from it.

Cooking continues at 101 degrees F for the next hour and a half and by that time, after the whey has been taken off and given back to the milk producers and farmers who use it mostly for feeding swine, the cheddaring process begins. Two and a quarter hours later, the content is ready to be milled. It is put through a "curd mill" and cut up into strips resembling long french fries. It is

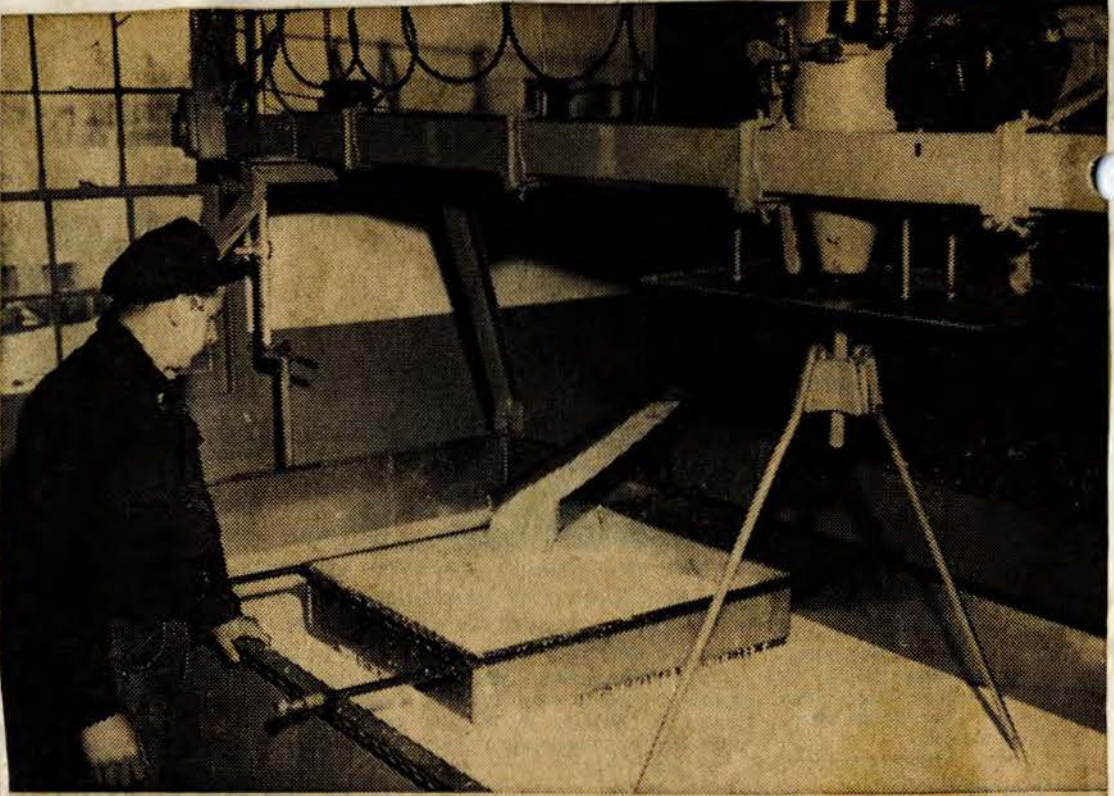
then stirred for one half hour before salting.

The result is cheddar cheese. This is pressed into moulds and held two weeks for grading. Packaging follows, using "parkoat" cello wrap and the cheese is left to age for 60 days before sale is permitted.

60 Days To Age

The 60-day period applies only to cheese made from unpasteurized milk. Health authorities say that lactic acid working in the cheese during this period before sale, breaks down all "pathogenic" bacteria, or disease carrying organisms. Cheese made from pasteurized milk may be sold immediately after packaging.

At the plant, Mr. Bridgeman conducts his own regular tests for all sediment, flavor and bacteria content. Cheese being produced at Mapleton is being sold to the Oxford Farmers' Co-op at Woodstock but quantities will soon be available to Elgin and St. Thomas consumers through the City Dairy.



STRAINED INTO VAT—Weighing in and sampling processes over, milk flows down a chute and into the cheese vat, being strained in its way. Here a milk truck driver, Harry Van Horne, St. Thomas, waiting his turn to unload a shipment

of milk, watches the milk pour down the chute and through the strainer. The overhead motor and carriage operating on a track, works back and forth over the vat and rotating paddles which keep the milk in the vat constantly agitated.



AGING PROCESS BEGINS — Mr. Bridgeman, who was also cheesemaker at the Mapleton factory when cheese making was carried on before, holds one of the 20-pound cheese moulds that will be used for standard-size cheese blocks.

Size and the shape of the mould make it easy to cut the 20-pound block into equal 10-pound or five-pound blocks with only one or two strokes of a knife. Behind him, curing for 60 days, are 90-pound rolls of cheddar cheese.—(T.-J. Photos).

MAPLETON

July 24th, 1954.

In the less than four months it has been operating, the Mapleton Cheese Factory has made a name for itself and its new Canadian cheese. Credit goes where credit is due - to the plant's cheesemaker, Ed. Bridgeman, who is doing a fine job since his return after a two years absence.

Plaudits have been received from Government Inspectors and a cheese grader attending the July meeting of the Western Ontario Cheesemakers Association, when about 60 members gathered to inspect the redecorated Plant and its finely landscaped grounds. Government Inspectors indicated that it is one of the cleanest and most attractive in Western Ontario. The grader said that Mr. Bridgeman compiled the best record in quality and grade of cheese throughout Western Ontario, during June.

96% of his June production was of Premium grade. The other 4 % was first grade. The production in the Mapleton Plant was more than 30,000 pounds in May and June with the present average of about 900 pounds per day. Most of the cheese, produced in 20 pound squares, is sold to the Oxford Farmer's Co-op. at Woodstock. It can, however be purchased at the Mapleton Plant and in retail stores in St. Thomas and district.

Long hours and much money has gone into making the Mapleton Plant what it is today. \$ 6,000.00 worth of equipment have been installed to improve working facilities. Included are a 12,500 pound stainless steel cheese making vat, with travelling agitators and a two row hydraulic, stainless steel cheese press, with mechanical air compressor unit.

Outside, the Plant has been given a fresh coat of white paint. Mr. Bridgeman's home also has been painted. A bed of zinnias, snapdragon and petunias are blooming profusely about the circular drive in front of the Plant, where the grass is kept nicely trimmed.

