

May 19, 1992



PYGMI GOAT — Barb Gentner with three-week-old Sparky the goat, an African Pygmi and Nigerian Dwarf cross. —(Staff)

No kidding around on farm

Raising half pint goats serious endeavor for couple

J. A. W.P.

continued from page 21:

By HELEN GARTON
for The Times-Journal

MAPLETON — When it's not raining these kids love the outdoors!

A few weeks ago, Mischief, an African pigmy nanny goat gave birth to a set of twins. She became a mother and a grandmother at the same time. Her daughter, Becky, also had a kid.

Three years ago Barb Genttner of Mapleton thought it would be fun to raise a kid for a pet. She finally talked her husband Wayne into purchasing a six-week old nanny goat in Parkhill, Ont.

They named her Mischief, Mr. Genttner said, and she soon fit right in with the rest of the family. At that time the Genttners had three children at home, a dog, a cat and two horses.

Mischief, like all goats, liked to climb and jump. When she was only 16 inches tall, which is full grown, she could clear a four-foot fence.

"We tried everything," Mrs. Genttner said. "When we tied her inside the enclosure she became tangled." The problem was solved when Mr. Genttner put an extension on the fence, which is now five feet high.

Mischief would rather have moved into the house. Goats love attention and are very affectionate. The Genttners purchased a companion for Mischief named Susie. Susie was a bigger goat

and not purebred. She also had to be milked and was later sold

to a man who raised goats for milk.

Two registered African pigmies were purchased for breeding. There is a five-month gestation period for a nanny, and twins are very common. A kid usually weight two to three pounds at birth. A Nigerian dwarf is a dairy breed goat.

Nigerian goats have a narrow head and smaller kids, making birthing easier. African pigmies are a meat breed and have much larger wider heads.

One of Mrs. Genttner's goal is to produce dwarf goats strictly for pets and aim for some interesting colors.

"When crossbred you normally never get a stripe in a Pigmy goat," she said. "They are black, grey, or carmel white. Dwarfs are nearly always chocolate or reddish brown."

"Contrary to what many people believe, goats make excellent pets," she said. "They don't eat everything in sight. We feed them one cup of dairy ration a day in summer. Goats hate rain. They will run and hide. On nice days they are out to pasture."

"They only nip the top off the grass, so I still have to cut it," Mr. Genttner said.

Goats are very clean animals and require fresh drinking wa-

ter every day. They won't drink stale water. They also require shade. In warm weather, without shade they will pant like a dog.

In winter they are fed and watered twice a day and given a small amount of hay to compensate for the grass they eat when pasturing.

They will grow a shaggy coat and shed it in the spring. The Genttners goats are given rabies shots yearly and other than feeding and watering are very easy to care for.

Goats make great companions for horses. Owners of horses that chew board fences, because they are bored, will often keep a goat.

Mrs. Genttner discovered goats are very intelligent and can be well trained.

Mischief was trained to carry the mail and loves to ride in the truck with Mr. Genttner.

"They have distinct personalities," she said. They do not bite but could butt. It takes about a year for their horns to grow.

What started out as an idea to raise one kid as a pet three years ago, now has the potential to become a small business. The Genttners currently own six goats.

One of Mrs. Genttner's ambitions is to train a goat to pull a cart, and perhaps enter it in a local parade someday.

L. 21
A.V. B



ELGIE IN '85 -- Elgin County's Queen of the Furrow, Carolyn Lindsay and Ontario Queen of the Furrow Lynne Dodds snuggled up to the Elgin

County International Plowing Match mascot, Elgie, at an Early Bird media day held in St. Thomas at the end of May. /85



1.

ELGIE was a busy fellow before and during the 1985 IPM. He attended many events to promote the Elgin County show



A kiss for a queen

It may not be a scene from Sleeping Beauty but Elgin Queen of the Furrow Tracey Gardner, of Belmont, makes do with Elgie, (Leo Lynch, of

St. Thomas) instead of a real prince. The couple will attend Friday's International Plowing Match dance at West Lorne International Centre, 9

p.m. to 1 a.m. Tickets are available at the Ontario Ministry of Agriculture and Food in St. Thomas. — OMAF Photo).

Mar 1984

J.A.
EJS

New Dairy Princess starting with humour and wisdom

By Heather Buchanan

Elgin County's new reigning dairy princess wants to educate consumers and producers alike as to the unique qualities milk provides for both adults and youngsters.

Seventeen-year-old Patty Warren, of RR 1, Belmont, was selected princess for the 1986-87 term at an Oct. 17 banquet held in Port Stanley.

A Grade 12 student at East Elgin Secondary School in Aylmer, Patty plans to study law.

She was crowned by outgoing princess Yvonne Groot of Aylmer. Yvone held the title for two years, and is currently attending Ridgetown College of Agricultural Technology.

Patty promoted the consumption of milk in both her contest speech and in a speech following her win. She suggested that milk producers advertise their product as the "udder cola", following trends set by other soft drink companies.

"It not only satisfies you, it provides all the nutrients to make a more healthy body," she said.

Tongue in cheek, Patty added that advertising milk as the "udder cola" might help sales.

The health benefits of milk are visible statistics in which osteomyelitis, caused by lack of calcium in the bones, affects 25 per cent of North American women and 15 per

cent men over 30 years, she said.

Patty expressed approval of the Ontario Milk Marketing Board's new aim at encouraging both youngsters and adults to drink milk. Previous campaigns usually deal with young people, missing an entire over-30's segment of the population.

Although Patty doesn't live on a farm, she qualified for the competition because of her involvement with the dairy industry. She's worked on a farm owned by her uncle Henry Helden, of RR 1, Belmont. It was through her uncle that she learned about the industry and how to milk cows.

Patty has also been active in the Belmont 4-H Dairy Calf Club for the past four years. She has also participated in showing and judging competitions. She gave Eric Hartimink of RR 1, Belmont credit for teaching her how to show cattle and take care of her animals.

Patty acknowledges that responsibilities as the new county dairy princess will cut into her social life. But she believes that the benefits will far out-weight any other drawbacks.

She hopes to improve the relationship between the producer and the non-farming public.

Patty had a number of fami-

ly and friends in attendance at the banquet, including her mother, Akkie Morrison; nine-year-old sister, Kathy Morrison; 16-year-old brother, Randy Warren and friend Charlie Hiemstra.

Judges for the contest were Mary Kloostemen, a dairy princess co-ordinator from Middlesex County; Mary Laidlaw, an organizer for the Western Fair dairy princess contest; and Alan King, a representative of the Ontario Milk Marketing Board out of London.

Also competing were Marj Hiemstra, 19, of RR 7, Aylmer, and Patti-Lyn Lunn, 18, of RR 1, Belmont.

Awards presented to Patty and the other contestants were: donated by the Royal Bank in Aylmer, a rose bowl; the Elgin Milk Committee, Youngs Jewellers, St. Thomas; Durkee's Department Store, Aylmer; Vandembrink's Farm Machinery, Sparta; Women's Institute, a plate; Harold Rowe and Sons Limited, Springfield; Future Farm Supplies, Aylmer; Elgin Co-op Services, Aylmer; Fingal Farm Supplies, Elgin Veterinarian Clinic, Aylmer; Shaws Dairy Store, St. Thomas; Bluewater Transport, John M. Walker Farms International, Aylmer; Ellis Farm Equipment, Talbotville; Shore Holsteins, Glansworth; Piet Verhuel Ltd., London.



J. A.

EJS



Elgin at the CNE

Elgin County Dairy Princess Patty Warren, of Aylmer, lets dairy calf be queen for a moment at the Canadian National Exhibition's

Ontario Dairy Princess Competition. Ontario's 32nd Dairy Princess is to be crowned today. — (T-J Toronto Bureau Photo).

J.A.
EJS

S—Wed., October 28, 1987 **Elgin County Dairy Princess Contestants**



Four contestants are vying this year for the title of Elgin County Dairy Princess. The winner will be crowned after a dinner at Pleasant Valley Golf and Country Club Thursday, October 29. Contestants include, from left, front

row: Patti-Lyn Lunn, 19, RR 1 Belmont; Jackie Jenkins, 18, RR 1 Belmont; back row: Patty Warren, 18, Aylmer; Cyndy Charlton, 20, RR 7 Aylmer.

*J.A.
EJS*



Patty Warren, 18, of Aylmer is crowned Elgin Dairy Princess by Ontario Dairy Princess Andrea Lange of Simcoe County. Miss

Warren, the county dairy princess for 1987-88 is a grade 13 student at East Elgin Secondary School.

8/3/88

J. St. C. 88

Mapleton Company

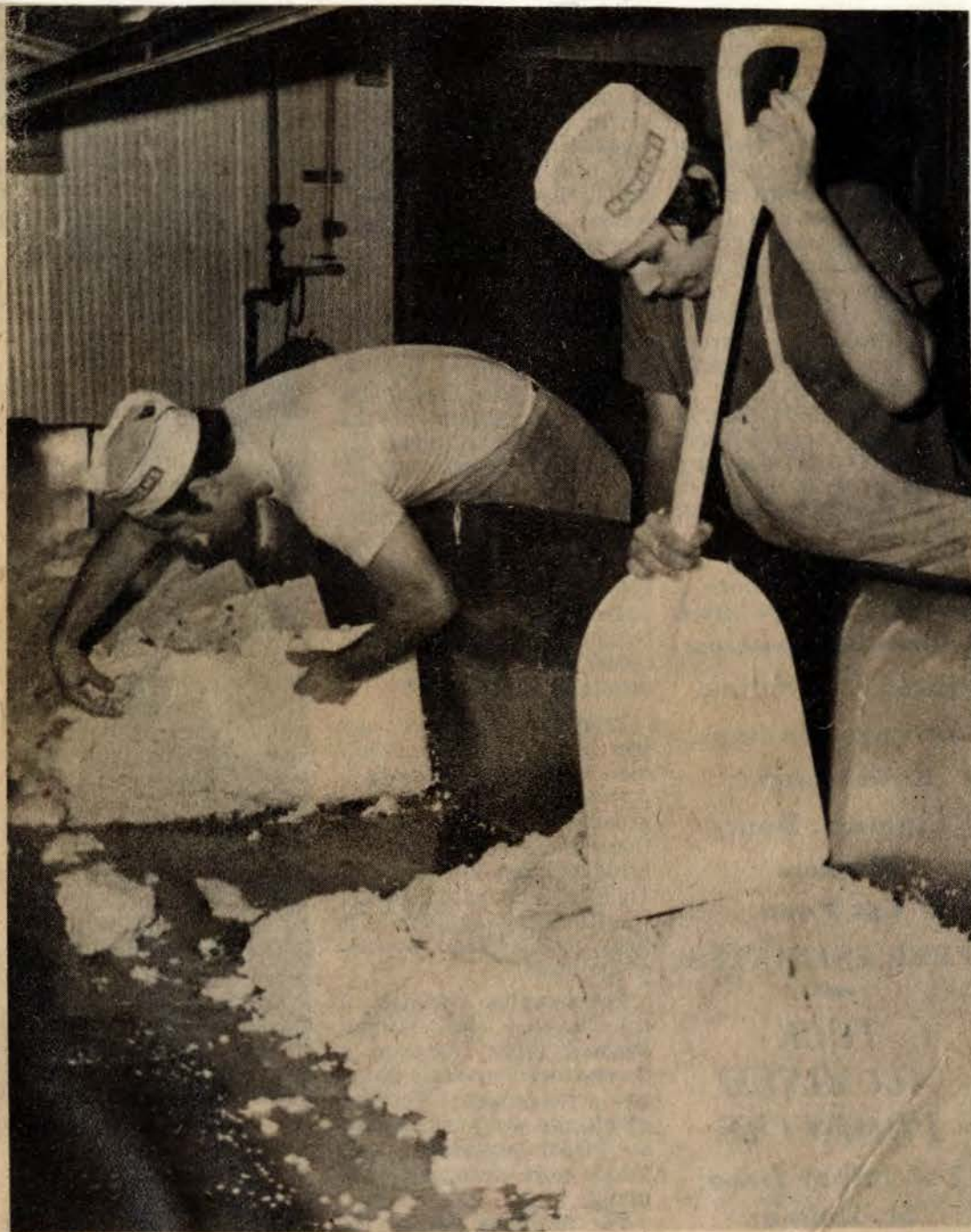
Enjoying The Challenge



Large vats containing about 18,000 pounds of milk are heated from 86 to 102 degrees (F) to separate whey from curd. Whey, which is mostly water, is sold for pig feed and repre-

sents about 16,300 pounds of the original quantity of milk. Ed Bridgeman observes the separation process.

J. H.
A. O. R.



Charles Moon (left) and Mark Rickwood has been allowed to mat together the slabs cut curd after they has been removed, allowing it to dry to proper consistency. After it are cut into strips, like french fries and salted before being put into pressure pack boxes.

by Patrick Kennedy

When you take the "best darn milk in the province" and process it into cheese, it only stands to reason that when the process is completed "you have the best darn cheese in the province", too.

At least that's the way Ed Bridgeman of Mapleton Cheese and Butter Company of Mapleton looks at it.

"The best darn milk" he talks about comes out of Elgin County.

Mr. Bridgeman and his partner and son-in-law, Charles Moon, will use about 3,000,000 pounds of milk this year to manufacture about 300,000 pounds of cheese.

According to Mr. Bridgeman, almost all of the cheese his company makes will be sold to local retail outlets and individual customers who come through the front door of his processing plant in Mapleton.

"We market our own cheese through our own little retail store and the rest we wholesale," he said.

"There are only about 24 cheese processing plants in Ontario and there might be seven or eight that are independent like us."

"We don't make cheese to sell to the big outfits like Kraft, Black Diamond or Nestle's. The day we have to do that, we'll quit," said Mr. Bridgeman.

Mr. Bridgeman is an independent businessman who enjoys his independence and would do just about anything to maintain his freedom.

He told of a recent incident in which a large retail outlet wanted to purchase cheese from him. He sold them the cheese and a short time after he was told by many of his regular customers, that the larger retailer was selling the cheese for less than what they bought it for.

"They were using it as a loss leader and my regular customers were upset about it," he said.

"Eventually, I just decided not to sell my cheese to this new customer. Someone tried to tell me I couldn't refuse to let them buy my cheese, but it's my cheese and I can sell it to whomever I want."

J.A.
A.B.R.



Ed Bridgeman has been making cheese since 1937, in Mapleton since 1948. He bought the Mapleton Cheese and Butter Company in 1954 and in May 1974 took on a partner, his son-in-law, Charles Moon.

Mr. Bridgeman has been making cheese since 1937 but it was not until 1948 that he came to work for Mapleton Cheese Company. Late in 1954, he purchased the company. He took his son-in-law into the business in May 1974.

"Last June fire destroyed part of the plant and kept us out of operation until September 8th," he said.

"We could have gotten out of the business then if we wanted to. Let's face it, it's not easy to be in business today. I keep about 100,000 pounds of cheese on hand all the time. If for some reason, maybe the economy goes sour, and the market price of cheese drops below what it cost me to make, I'm going to be the loser.

"But it's a challenge, and Charlie and I like that," said Mr. Bridgeman.

To make cheese, large vats capable of holding 18,000 pounds of milk are filled. By using a steam boiler, the milk is heated to 86 degrees (F). Then it is inoculated with lactic bacteria which develops a lactic acid to control the texture and quality of the cheese.

Rennet, an enzyme, is added to the milk and causes it to thicken in about 20 minutes. Once it has thickened, it is cut into quarter-inch cubes and heated from 86 to 102 degrees (F). Whey, mostly water, is then separated from the curd.

When the curd has dried to its proper consistency it is allowed to mat together and is cut into large rubber like slabs.

The next step is to cut the slabs into narrow strips like french fries and salt it. When this part of the process is completed, the cheese is put into square forms, capable of holding about 20 pounds. The cheese sits overnight and in the morning is ready for

wrapping in pressure-packed boxes.

The cheese is then stored in a cooler; two months for mild cheese, five to 10 months for medium and 10 months to three years for old.

J. H.
A. B. A.



Mrs. Alice Bridgeman operates the retail outlet at the Mapleton Cheese and Butter Company which annually sells and manufac-

tures almost 300,000 pounds of Canadian cheese.

From 18,000 pounds of milk, Mr. Bridgeman is able to make about 1,700 pounds of cheese. That leaves 16,300 pounds of whey, which is sold as pig feed.

"In 1937 when I started making cheese, 100 pounds of 3.5 percent butter fat milk could be bought for 67.5 cents. Today the price is around \$8.24," said Mr. Bridgeman.

"Of course the wholesale price of cheese then was around seven cents a pound and today it's just over a dollar a pound."

Through the winter months, when milk production is not so high, the cheese plant operates about three days a week. When summer arrives and milk production is up, employees may work five, or sometimes, six days a week.

Four employees keep the plant running through the winter, with an additional man hired for the summer, during the busy season.

Mr. Bridgeman's wife, Alice, operates the retail store at the Mapleton plant while the other staff members are occupied manufacturing cheese.

"Charlie and I like what we're doing. We enjoy our independence and like being our own boss," said Mr. Bridgeman.

"I guess it's the challenge we like most of all," he said.

J.H.
A.V.R.