

Former BUDGET PRODUCTS MANUFACTURING building has been demolished by Jack Grover Demolition of Rodney. Built at least 65 or 70 years ago as a knitting mill, it related a few years and closed. Maynard Hopper started a chemical manufacturing company there, which operated for

about 15 years. The past few years the property has been owned by Mrs. Cnockaert. In a deteriorated condition, and a hazard to children, West Lorne council ordered the building torn down.



AS CONCRETE BLOCK BUILDING, BUILT BY BUDGET Products in which to store flammable materials, has also been demolished. After Budget Products closed down, the new user made fibre glass replacement fenders for pickup

trucks, etc. Plans for the property are unknown. A year ago Albert "Windy" Robbins wanted to build an apartment house there, but was refused by council.

Mercury-Sun photo

GRAND *Re-*OPENING



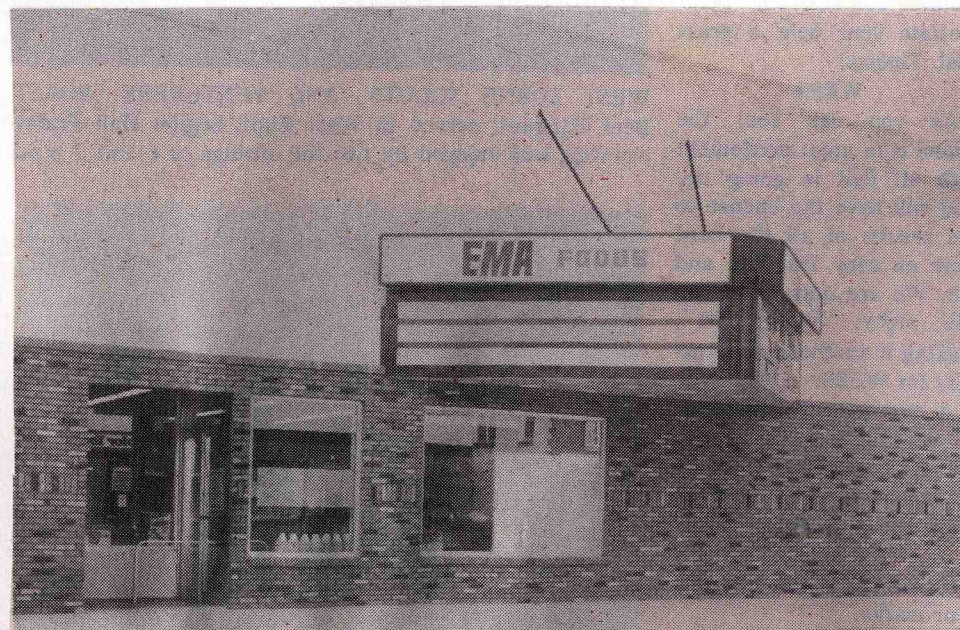
Doug McGill, Betty and Allan Ross, owners and operators of Ross' EMA, West Lorne, would like to welcome all to the Grand Re-Opening of their EMA store at 170 Main St., West Lorne. Ross' EMA now has a new look which offers you a full service Deli and Bakery. Don't miss the excitement of their Grand Re-Opening now on.

ROSS'
170 MAIN ST.
WEST LORNE

EMA
FOODS®

Shop and Save
every day on hundreds
of in-store features

Serving You Better
Saving You More



APPEARANCE OF ROSS' EMA STORE'S front has been changed by having a window bricked in so a bake shop could be installed behind. It opened Monday with a wide variety of pastries, bread and buns.

Cathy Johnston and Karen Leitch are the bakers, their initial offerings being bought as fast as they could produce them. Tuesday they baked more and could hardly keep pace with demand.

Ross' EMA updates meat dept. adds bakery dept., displays

Shoppers have been inconvenienced a little the past few weeks while major renovations have been going on in the meat department, refrigerated counter displays have been installed and a bakery department added.

It is the latter that shoppers notice on entering the store, because the aroma of freshly baked breads, rolls, desserts, etc., permeates the air.

All brand new equipment of the latest technology, the department is operated by Karen Leitch and Cathy Johnston. Both have been literally run off their feet since their products were available three weeks ago.

Several varieties of bread, buns and desserts are baked daily, with demand keeping pace with the large glass oven's capacity.

The bakery department is located in the west corner of the building, where the office was previously. One display window on the front of the building had to be bricked in to accommodate the new department.

While the fruit and vegetable department has been doubled with a new display, and more freezer displays have been added, it is the meat department which has

had the greatest renovation and improvement.

In addition to having a new refrigerated display case for cut meats, etc., a larger one for prepackaged meats, one for deli foods has been added.

But behind the meat counter the biggest improvements have been made. There all meats are cut, wrapped and priced, the latter by computer. It not only prints the cuts of meat on a label, but the price per pound, the total price, and the date it was wrapped.

That room is retained at 50 degrees to keep meats at their maximum freshness.

A large addition has been built behind Krebsz Jewellery for a new produce department and additional warehousing.

While improvements and additions have been made at considerable expense, Allan Ross says his father impressed on him years ago that "you can't get ahead by staying equal," thus his reason for continuing improvements to give shoppers the best possible foods of the widest variety at competitive prices, plus service variety at competitive prices, plus service.

He invites everyone to drop into the store anytime and view the big improvements.



New fruit and vegetable counter double the department's display



Anne Wrobel works in the newly renovated meat department, which has a new refrigerated display case



Karen Leitch and Cathy Johnston operate the new bakery department



Prepackaged fresh meat are in the new refrigerated case at left, and deli meats in the one at right