Fred and Leonard Reid (32)

TAPE GUIDE

	page	
F. F. Reid's Dairy founded in 1908	1	
L. F. Reid's Dairy " " 1919	1	
Building first on corner of Loyalist Road	1	
Reid's Dairy- 1930 (a partnership Fred, Len., Father)	2	
Milkmen in early Belleville	2	
Early bottling and carrying	3	
Primitive dairying of early days	3	
Typhoid Fever in 1927 related to Butler's Dairy	5	
Scarlet fever; Diptheria	6	
Dair farmers supplying milk	6	
On the delivery routes	9	
Cooling the milk	10	
Early bottles from MacIntosh's	11	
Fred's deliveries	12	
Carl Sill's cow	12	
Cleaning cans -wyandotte and diversey from Smith's Hardware	14	
"Old Joe" -last dairy horse	15	
Horses and trucks	16	
On the delivery truck	17	
Carts	19	
Milk processing after 1930	19	
Pasturization	21	
Homogenization-skim milk, cream	22	
Chocolate milk	23	(at bottom)
New machinery	24	
Floods of the thirties	25	
Reid's Dairy in the Depression	28	
Reid's Dairy in the Second world War	29	
Amusing incidents	31	
"Dirty Housekeeper"	31	
"Women's corset problems"	32	
"Chocolate milk for the children"	33	
Free milk in the depression	33	
The horse barn	35	
"Pipes and cigars"	35	
Cake theft"	36	
"Sidewalk women"	37	
Working standard changes	37	
Picture frames	38	
Belleville dairies	38	

Reel IX

ORAL HISTORY

Subject: Messrs. Fred and Leonard Reid (F & L)
Case Number: 32
Subject Code: I/1/B
Date of Interview: June 12, 1975
Interviewer's Name: Robert Miller (R)

R: First of all, when was Reid's Dairy founded.

L: Well, Reid's Dairy itself, wasn't founded until 1930 actually, when we built that new building on Parker Street. That's when we called it Reid's Dairy.

R: I see. What was the Dairy called before that?

L: Well, in the early days, in 1908, it was F. F. Reid on the wagon. That was my...when my father run it and then in 1919 when I got in business for myself, I just said L. F. Reid, Sidney Farm Dairy, and ah, um, I don't know Fred have you got that oh that snapshot you've got when you was a kid. That's got the name on the wagon so you can see it or not. (indicating photograph) Well that's the sleigh there too; you got the too of them. That was when my dad had the business. That goes back to ah, well around 1908.

R: This one here?

L: Yeah, and that picture there I would say was taken around '12. But that...you see we lived right on the corner of Loyalist Road. That's where...the barn is the...of course that was the old barn you can just see there. That was knocked down and a new barn was built. Now they've knocked the wall down. Zellars bought that corner field there now, and that was...I suppose that was the original home, on the farm...when we moved there we used it as a drive house you see. And the dairy was behind it and the dairy wasn't any bigger than this room. I don't think it was much bigger than this room.

F: Not too much bigger.

L: No.

R: So the founder was Mr. F. F. Reid. When you were...founded your dairy: L. F. Reid, in 1919...

L: Yeah.

R: And when did you become in the dairy business?

F: Well I always worked with my Dad and Leonard and then we formed a partnership in 1930 when we build the dairy on Parker Street.

L: And that's when we called it Reid's Dairy.

R: Now, when was the building that houses the place now built.

L: In '30.

R: 1930, Okay. Um I'm interested in what areas your milk came from. Was the milk originally produced on the local farms?

L: Oh yes well you see as I told the lady yesterday, when Belleville was a population of around ten/twelve thousand people there was over thirty men peddling milk in Belleville. And they were all one-horse outfits you see. In those days we weren't hungrey like you are today. We never hoped to big. Ah, we was satisfied to go along and make a living. And you*d be in the business two or three years and then maybe you'd sell to your neighbours. Now I don't think Dad bought anybody's milk for years - only Fred Denyes's.

F: Yeah.

L: And ah, maybe in the fall when the cows got down you'd have to go and buy from somebody else, but you just bought the local producers. And nobody produced a lot of milk either in those days. The whole picture has changed. Unless you're old as we are and known something

about the business, you'can't imagin how it changed. When we first started to bottle milk, we had a can with a tap on it. Used to hold the bottle undertthe tapxx and opened the tap. And they were all capped by hand. Well it wasn't till I got started that we had that filler and that filled four bottles at a time. Well then we got the one that filled...

F: Five at one end and four at the other.

L: And then when we moved down here we had the rotary filler and camper, but other than that...we always,...you pulled a lever, you'd shut the case in and you'd pull the lever and it'd force the bottles up under the valves and fill bottles. You'd pull the crate out, you'd cap those four while the next four was filling and that's the way milk was bottled. And there was no cases in those days. ah, in the early days, there was just racks in the wagon and you carried the mild out and put 'em in the racks.

R: So you'd carry one or two bottles at a time?

L: Well you'd have a basket carry six at a time.

R: So you...you had bought your supply at first from one person, from Fred Deynes? Where was his farm?

L: Just next to us, just west of the cemetry. That place has been sold now. The barn is down; the house still stands there. Fred's dead and his son is dead now.

R: Do you know if farmers ever came...would come in to your dairy or any dairy in the area and say, "Well, we want...we're only producing enough milk for our own household; we're not really into dairy that much. Can you process our milk and supply us with our needs?"

L: Of course you see, you say processing. Milk wasn't pasturized until...wasn't compulsory until about...

F: Thirty-three.

L: Around that I guess. Ah, we knew it was coming and that was one reason we built this place...we...by this time we had three or four routes, and we had to get in or get out, that's all. And it wasn't until about ah, well, near as I can recall, about 1926 before milk was ever sold in a butter-fat basis. You bought it so much a hundred, and there was no set standards for milk. But in about 1926; then all milk had to be sold on a butter-fat basis, and they set the standard per 3.4: that was the standard butter-fat test. And if it was under that we payed three and a half cents a hundred glass and if it was over we payed three and a half cents more per hundred. The...later on then they got the bacteria test, and the coleye test and sediment test and...but in the early days, my god it's a wonder the milk hadn't killed the people. There was... well I told the lady yesterday, we peddled it out of the cans. And the housewife set a picture; she set a picture out there on the stoop. You'd come along and and you'd fill it up and she wouldn't maybe even have a saucer for it, over it. And it was all...there was no pavements in those days, and the dust and the horse-shit: everything was horse you see...that would blow and your measure would be wet. You'd have a can about

so high; held about six or seven quarts about like that with a stiff handle on you carried so you'd walk in the house. You'd take the measure off the hook that was sodered to the side of your can. You'd measure out the milk, hang the, the dipper or the measurin' on there, walk out, set it on the wagon floor, drive around the street and the dust blowing so all the sediment and you haven't any idea how time has changed. It's a wonder we survived.

F: The women'd bring out a pitcher and probably have three cream rings into it, and a couple of dead flied in the bottom.

R: Do you remember any particular incident in this area where anyone was known to be sick or...from the milk?

L: Not until...well that was about twenty-six or twenty-seven, we had an outbreak here of typhoid fever and out here in the fourth concession there was a farmer and a hired man and he was a carrier and they was a long while catching up with it but I don't know how many cases of typhoid fever...there was two died with it. If you go back to the old Intell files I suppose the... 'd be in it. But that was that I know...but that was either twenty-six or twenty-seven, because I was just going on my holidays when Doctor Cronk that every case...every family that had typhoid was getting their milk from Bulter's Dairy. And yet Butler and his men were all clean and they was a long while finding it. Well they didn't find it till they cut

Butler right off altogether, and they wouldn't allow them to touch the milk until it was bottled and capped And Norma andI was going to have our...some holidays and they come up there and I agreed to help them out so we cappedthe milk for them and bottled it and so their men could peddle it. But there was around 20 cases of typhoid.

F: There was two died. One was Rachal Thesis' son and I can't recall who the other one was.

L: But that was the only problem that I even knew. Of course there used to be a lot of scarlet fever in those days and diptheria and things like that. With scarlet fever, you see the medical health officer: he wasn't particular and we always took the bottles right back the next day from the home of...where they had scarlet fever. Diptheria was the only thing that they didn't want us to take the bottles out of the house. And they'd be quarentined you see. But scarlet fever: they didn't bother quartentining in the early days for scarlet fever you see. Sure, the whole family'd go out and go to work.

R: One thing that's come out is the dairy farms were... actually that processing or the milk companies in Belleville were small scale.

L: All of them. All them.

R: Um hum. What the farms that supplied. Were the dairy farms also small-scale or were there any large?

L: Not like...not as we know them today. About on an average about fifteen to twenty cows. There again, you

had a cow that produced y' five thousand pounds of milk in a day, she would be considered a good cow. Now they got to give twelve thousand pounds or they're border.

R: Did you ever set any quotas for farmers or...when I say you I have to speak about dairies generally in this area.

L: Not...not until thegovernment brought it in.

R: So that you had to have pro...a dairy farm would have to provide a minimum order.

L: November was generally the hardest month to buy milk because remember in those days very few peoples drived an automobile, so a farmer would let his cattles dry up in the winter. Now, the farmers that we were buying from, even up until around the thirties, ah they weren't in to make money. Well we kinda more or less stipulated that if they was gonna produce say six cans of milk a day in the summer, we expected at least four from them in the winter and where we used to get our extra milk in those days...all the cheese factories closed down. I think that was a throw-back even before my time...the cheese factories always closed down in the fall of the year, so the farmers 'd generally milk enough to make some butter to carry them through the winter. And then the cows would start to freshen again about February, and the cheese factories would open we'll say, maybe the middle of March, but there used to be two cheese factories on the Trent Road here

between Trenton; between here and Bayside in fact. And there was a factory out on the third. There was hundreds of small cheese factories in those days. But they never operated in the winter, because they couldn't get the milk. The farmers didn't have to have the money because the same horses that worked the farms provided their transportation. And they didn't go too much. A farmer might come to town once in two weeks or three or fo...depending on how far he was out. Maybe once a month. We didn't go to the store for every meal the way we do today.

R: So you did have some arrangements with the farmers.

L: Yes, just verbal. Just verbal arrangements. We expected a farmer to try to give us a reasonable supply of milk in the winter. But you expect summer milk because it's natural for an animal to freshen its...ah, a cow, if she slept...Now, contrary to the human race; they say that they're in season all the time; but you could put a bull out there in the field with the cattle but he'd never touch one of those cows unless that cow came into heat. Well as a rule it's well we'll say when the warm weather comes along in June, before a cow normally comes into heat you see. So the bull would breed...the bull used to run then. Now it's illegal to let a bull run, but well it's mostly all artificial insemination anyway now. But for winter production, you might have one that'd be a little late and so the farmer

would have a little milk for himself all winter if he he had one cow that didn't want to dry up. But it was always easy to dry up a cow if you didn't feed her: take the feed away from her, pretty well, and she'd soon dry up. So that was what the used to do if they had...if they didn't eant to dry them up they'd just withdraw the...especially the grain from them and then they'd soon, and they wouldn't milk them today and they'd milk them once tomorrow and then they'd let 'em go a couple of days and that's the way they used to dry the cows up.

R: Ah, now when you got the milk, I understand right from the start when...from F. F. Reid's: the beginning of his dairy, the marketing would be directly to the public in Belleville.

L: That's right.

R: Now, could you discuss the different ways that it was marketed? For on...perhaps to start out with, the market. Did you sell on the market?

L: Well, ah, when I first on the milk wagons with...my father was working for this man, Jack Gada (?) and Dad was working on the farm and Jack was peddling the milk. And I started to go around the milk wagon with Jack in 1908 and the only cooling system we had...and Jack was man that...Jack Gada (?) was the man that introduced glass bottled to the Belleville trade, and that's the way that he build up his trade. He just

Started in and he'd come to your house and he'd ask you if you'd like to try his milk you see. And ah, also, there was a lot more milk sold in the winter than there was in the summer, because there was hundreds of cows kept in Belleville in the summer, by homeowners. All around here there was cows kept.

F: Every hotel had their own cow or two.

L: But we used to sell a little in the winter for that reason because the cows would dry up you see. But to cool the milk in those days you had this can that we...bottle with a tap in it probably be that high, probably be sitting up on a box like this and you'd be sitting on another one. Well inside of that, they'd have what they called a shot-gun can and that was probably well as big as a stove pipe; alittle bigger and about four feet high. He had put ice and water in thatand it a couple of handles on the top and you'd stir that around in there, to cool the milk. You never bottled the milk hot you see. You'd cool it down as much as you could you see, but that's the only cooling system that we had in those days and it was an aweful contract every winter getting out ice. Because it used to take hundreds of tons of ice to last us during the summer. Well then later when we were in business there after 1919, we had a cement tank and it'd be about long as this room is wide and it was wide enough to hold three of those cans. And I forget how manycans...oh we put the...

F: I think it held thirteen.

L: The cans or the tank was about that deep and there was a lid on it. So you'd bring the milk into the farms at night. You set the cans in that water and when the water began to get warm, we had a plug at the bottom; pull it out and let it go out the drain. And then you'd pack ice in there. Well it was the hot weather; maybe you'd use a thousand pounds of ice in a night you see; and pack; break it all up and put it in around the cans, put the lid down and leave it in there till morning, Well then we had what you called a stirring rod. It was like a saucer on the bottom and a handle on the top and you pulled this down to agitate the milk. And that way we used to cool the milk until we got what they call...first it was a surface cooler. That was a high-short system that they had.

R: Where did get the bottles when you first ah?

L: From McIntosh's store and the old Bee Hive - Sulliman and we'd ah, buy maybe five or six dozen at a time. And later on well, when the business got big we bought 'em by the carload. We'd buy one car load from Dominion Glass in Hamilton. The next time we'd buy from Consumer's Glass in Montreal. We'd generally split the business up. And we'd use about. Well as near as I can recall we'd use about three car load of bottles in two years.

R: Fred, do you have any memories from working on the delivery truck too, or were you?

F: Well nothing special in particular. He was speaking of the glass bottles when they first came in. I remember an old couple down on Pinnacle Street: they didn't think the glass bottles were santiary. And they refused to take the milk out of the glass bottles, and then when we...re-cher...quit selling it in balk like out ofthe can, they used to give us...they'd...we gave them the milk bottles, so they'd put a string around the tope of it and they wanted that bottle back their own bottle back: they didn't think they were washed properly. So we'd get the bottles mixed up so then we'd have to find a piece of string and tie it around before we took it in the house to kinda of fool them. They thought they were getting their own bottle back.

L: I'll tell you something Fred I hadn't thought of in a good many years untill Anny Scott was buried. And I passed a greystone up there with Carl Sill's name on it. That was one of my earliest recollections. Carl Sill's father run a livery stable right where Loblaws Store is there on Pinnacle Street today, and when Carl Sills was born, the mother died so they wanted one cow's milk which is something they certainly would not approve of today. So we had one Jersey cow and we saved two pints of that, I'll say for upwards a year for Carl Sills. And that's what we actually did 'cause Dad was very

strict that. You had to save these two pints for Sills's and my god he must have been all of six feet tall and did he ever grow to be a big heavy man whether it was the Jersey milk. But today you see they wouldn't advocate anything like that all. One cow's milk. If that cow got a fever or was a littleoff colour, no, they, they would n't approve of such a thing because it's easy for...the same as you or me or anybody else... not feeling right some days. Well the same with a cow andshe might be just a little off colour and her milk if it went in with say fifteen other cows...she couldn't contaminate it very much. But to save one cow's milk. But there again, our barns were much healthy than they are today. They were open. You could ah, the wind would blow through and in the winter lots of times it was extra cold weather, the manure would freeze behind the cows. But now they have to have them so warm you see and the cows, they can't get a breath of air on them. The cows used to be letout pretty near every day to be watered to. And the cows was tough in those days. Like the men they had to be tough to survive. There was no room for a weakling.

R: Were there any other special arrangements that people required? I suppose it's something that can't be done as easily now with larger businesses but with a small local business like that did anyone have special arrangements like their own mild bottles or their own cow.

L: Oh there was some of them used to, you know, it wasn't too serious. Well we always when we first started with the bottles, we had about I'll say one maybee eight or ten quart can, and we used to peddle it about a seven. And that's all the balk milk we ever had. And the princi...I always thought that the principal reason why people objected to the bottles...with the balk milk they got a bit extra. You see when you poured it out you'd ho...the measure was either a pint or a quart, you may have one of each. And then you had a kind of a pouring lip on it. So you'd hold a bit at an angle and they'd get enough extra for a couple of cups of tea and I always felt that that had a lot to do with them wanting the balk milk because they got a little bit extra.

R: I see. The...How would you keep the cans clean? Would they be before you used the bottles?

L: Of course there again, they weren't sterilized but they were washed in hot water. We used a soda: they called it wyandotte. That was supposed to sweeten them up some. Well then, we used to wash the bottles by hand with a brush and wyandotte in the one tank. Well then later they brought out a chemical: it was diversey; it was chlorine and we used to...when we first to wash see you had just tubs like and you'd wash them and then you'd put them in theother tub to be rinced. Welll when we first started to do it it was just clear water: clear cold water to rince them in. Then later on they

got putting this chlorine powder in to kinda disinfect.

R: Before we go on, you mentioned two words, Wyandotte and diversey? Could you spell those words out so we don't lose them on the tape?

L: W-y-a-n-d-o-t-t-e and diversey d--i-v-e-r-s-e-y.

R: Okay.

L: In the early days we bought that stuff from Smith's Hardware. He was a...he was the man that had the agency or the franchize you might say and when the travellers came in in the spring I could remember old Mr. Smith would go...get a livery horse and then go around to all the cheese factories in the territory. "Now how many barrels do you think you'll need of wyandotte or washing soda and of course the cheese factories ran it too you see to curdle the milk and then they'd ship it all to Smith's hardware and out at the back they had a big storage room, and it used to come in about four hundred pound packages, and then when you wanted it you'd go to Smith's hardware.

R: I see.

L: But that's the way that they used to get the supplies around.

R: Um, I think the area of deliveries is something interesting in itself especially since the last horse that was on for Reid's dairy became quite a landmark. I think his cart now is on top of Reid's dairy.

F: There's a picture of the horse in the dairy I think.

R: What was the horse's name?

F: Joe.

L: Old Joe.

F: Yes.

R: Can you tell us about Joe's history?

L: Well no. When Walter Trindell bought that horse, he bought him up in Hamilton. I'll tell where he came from. He came from Royal Oak dairy in Hamilton. When Hamilto...when they went pretty much to motor vehicles. You see when we first started to use the trucks, we used the horses in the heart of the center, in the heart of the city and the trucks for longer routes.

R: What was the largest number of horses you had...horses and carts that you had at the...

L: Well we had nine horses. There's a little picture there with four or five up there. That's picture's pretty old. Picture of the original diary.

F: I've got some up there at the house taken after Belleville Fair...before the fair with all the wagons and the horse. Now I don't know if they were all into it or not.

L: Well I think, I was showing that woman yesterday that I think I have one here with about six horses in it. I'm not too sure.

R: When did they start using trucks, ah, for the outskirts of the city?

F: Oh, around 1930.

R: So that would 've been about the time you were getting into a more complicated production: pasturatization, ...

F: Yeah, yes.

L: You see there's a picture there of the six horses and wagons. We used to show them at the fair in competition with the...there used to be a great competition between the bread...there's another one there that goes back to sixteen you see. That was another type of wagon we used in those days. That's Happy Jack Cummins.

F: Oh yes.

L: That was taken right at the railroad crossing near the cemetary.

R: How many people would you have on one cart? Would it be just one man?

F: Ohyes.

L: And mind you, you might be bothered quite a lot with children. Saturdays, Sundays and holidays it was quite a problem to keep the kids out of the wagon. They'd get into the wagon and drive the horse away while you was in the house. Well, little things like that. Bill Pepper was the toughest kid on Chatam Street and he was built like Mussilini. And he'd come swaying down the street: "Do you want me to put those kids out of the wagon Leonard?" I was delivering myself and I'd say, "I wish you would Bill." So Bill could lick any two kids on the street and that entitled him to a ride you see.

R: (laughs) He got the others off and got on himself eh? I see. Where would the...did the driver sit up

front or...?

L: Oh you stood up mostly. You stood up. Yes you didn't do much sitting down in those wagons. You see down down here we'd put about 14 or 15 in the front and in the back you'd put about 6 or 8. Well then, you'd put at least four on the floor here and you'd just have an old cushion you put on therewhen you did sit down, but as a rule When you was delivering you didn't sit down too much. You jumped in the wagon and the horse went itself and you'd get your basket ready...

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R: What about the Background of the carts. Where were they made or purchaced?

L: Well of course in the early days there was a...

F: St. Charles made one here didn't he?

L: St. Charles was on Front Street up...

F: Near the Bell Theatre.

L: Well yes, just this way to the Bell and then there was Tom Finnigan up on the corner of Ashley Street and then there was Duckworth and Brough on Moira Street, where they got the little park in there. There just over the upper Bridge. There was three carriage-makers in Belleville here, and they made buses and...what I mean buses, ah, carry-alls they called them and stage coaches and things like that. There was three people that made 'em and St. Charles was the biggest one.

R: Going to the process, and you've talked a little bit about the process already of producing milk. It seems that before 1930, the process was pretty simple: a matter of getting milk from the farmer to the person.

L: It was all hand milking.

R: Um hum. Ah, let's say after 1930; after the different methods had come in, for sanitation, ah, the bottle machine you mentioned that would do four at a time. Could you, about that time, once things had come in go over sort of the start to finish process that you would go through?

L: Of course when we got into the pasturization, this is their milk business or dairy business; we always called it the milk business; began to be more of a specialized you see, and the men that was into it after 1930 went in with the idea of staying with it.

In the early days, about two years was the length of time that people would stay in the business. And then, you lived next to me so I'd sell to you. All the dairy...all the milk men that were in Belleville in those days you might say were farmers and they'd stay in it a couple of years and they'd sell. I don't know how many times their business changed from one neighbour to another. And you'd only stay in it a couple of years because it was seven days a week remember. We never had... there was no time off. And they were all milk days. And it was early in the morning because I suppose that in my early days, at least fifty per cent of the people in the City of Belleville didn't have what they called an ice box even. And the milk would sour, so you'd have to get the milk all delvered before noon, so the result was that we'd be on the road at five o'clock in the morning. You'd get up around four. Be on the road at five. Well then you'd always have a sleep inh the middle of the day when you'd get home. Have something to eat. And you'd go...we'd go on an average of seven hours without nothing to eat. You see that's why when you get to be my age, we can't cope or we just can't realize that it's necessary for such foolish things as coffee breaks. In my day, if you couldn't go from your breakfast time until noon, you wasn't much of a man. If you had to stop for to...of course we old ones know that it's just a stinking habbit that had crept in. That again has helped to put the cost of everything up. Because you have a coffee break, the other fella had a coffee break so [illegible] what you're working at and what you're producing...the cost

has to go up to pay you for the time you're producing nothing. And it's just an evil system that's crept in. I remember in the first war the story was about how the English people, if hell was freezing over; they was getting the shit kicked out of them; they had to stop and have their tea break. You see. But now it's coffee in our country. And we never thought that such a thing was necessary. A man goes out to a field with a team of horses to work in the morning; he works till noon. He nor the horse even have a drink. Maybe if it was extra hot maybe some of the kids would come up with a pail of water for...or a little jug of buttermilk or something like that for him to drink but it wasn't standard procedure to quit. Look at the way they used to work out in the west: their thrashing and things.

F: I guess so. Fourteen hours a day, sometimes fifteen. And

L: no breaks you see. This is all cock-eyed. Of course the unions have had this country right by the tail today.

R: Can you explain how, in not too scientific terms, but in fairly simple terms, how pasturization is done and what it's for.

L: Well there's two ways to pasturize milk. Most of it's done... I'll go back to the start. Mostly you see you would put these vats out about three thousant pounds. So you would heat them up to a hundred and forty-five degrees. Then you would hold them for thirty minutes at that temperature. And then you would cool them down some in the vat and then the milk was pumped over what they called a surface cooler. It was just a series of copper pipes and tinned over and there was a bryne solution pumped through

the vats. This was after we got mechanical refridgeration. We had this big tank and that tank is, I guess, Is it still in the back room today? And it was pretty near as big as this room. And iit was...well it was over six feet deep . And that's full of pipes, and amonia was being pumped through there and it was just...and that tank is what they call the sweet water tank. And that's just clear water that went through there. The original tank had chlorine and we used to dump in bags of chlorine , calcium chloride.

F: Yes, calcium chloride.

L: But that was pumped through and that would actually, that would be cold enough: that calcium chlorine. That would actually be enough to freeze the milk right in the cooler but now they use the sweet water and that's cooled down to a temperature of about twenty. Of course it starts to go through at the bottom tube and it circulates back and forth so when the milk comes over the top, the hot milk hits the warm; it's warmed -some but not warm; So the fire goes down the cooler. But now we use what they call a high-short system. So they start to pump it today, and you'd have to go into the dairy you see to see it, and ah, the cold milk starts to move and it goes up and down between those plates, and it's heated up and it's also cooled down right in the same you might say one operation. It's pasturized but they heat that up in this plate system to about 185. And it's what they call flash pasturizing. When we first started pasturizing we had what they call a holding system and now it's the flash.

R: So it speeded up the process?

L: Oh yes, oh yes.

R: Ah, there are all different kinds of dairy products that that you can produce. Just different kinds of milk. Can you tell me when...when you started out was it just simple milk or...?

L: Yes, yes. And it was just straight pasturized.

R: When did homogenization come in?

L: Oh, I'm making a guess. I'd say the early forties. Here in Belleville. Now mind you in Toronto and some of the big cities but in Belleville it was around the forties. And then we got into the skim milk business. Three percent milk.

R: There's a little shop there now at Reid's dairy that sells all different kinds of milk.

Is that a new thing or is that...?

L: Well we always sold out of there. But we didn't specialize because I say today ah, there's so many people working; they come there and pick their milk. Where it used to be normally in my time a young man would be ashamed if he got married and he couldn't support his wife. There was quite an argument on CJ...ah, that "What Do You Thing?" programme this morning about that. No, we didn't do too much business. Mostly the business we done then was people lived around the dairy. Or people run short they'd come in you see and buy something, oh, we used to sell a little butter a little here.

F: Well we sold milk and skim milk and chocolatemilk...

L: Cream...

F: Cream, and butter milk.

L: Cream was a big business in our time there where now...we sold more cream in a day than he would today in a month, because you see people are fat conscious today. So that they want skim milk or 2% milk. They don't even want rich milk today. And I remember years ago ... well there was dairies in Toronto that...they had special farms that produced nothing but Jersey milk and people would want milk testing from 4.5 to 5% fat. But they... that thing's gone by the board today; nobody wants milk like that.

R: So you produced cream right from the start.

L: Oh yes.

R: Would you have any cream deliveries at that time?

L: Nothing special no...oh yes, sure we deliveried cream.

R: What about other marketing outlets? Did you ever use the market? Was anything ever sold there?

L: Down on the market?

R: Yes.

L: Well the farmers used to come in the winter. It was legal then and allowed those days for the farmers to come in to sell cream, as soon as the weather got cold. But when they come with compulsory pasturization, it put a stop to that.

R: Ah, when did chocolate milk come as popular?

F: Oh,

F: Oh, I would say about 1935 they started mixing it.

R: How do they produce chocolate milk anyway.

F: Well first it was made from a powder and skim milk mostly. There was...the milk's would test about two per cent and then you'd add the sugar chocolate powder to it. Then later on they got a chocolate syrup that they added to it.

R: Mixed in.

F: Yes.

R: I see.

L: I thinkif I remember right, we used to ...sixty pounds of whole milk, thirty pounds of skim and ten pounds of syrup, if I remember. It was somewhere around that proportion. Because if you was to make chocolate milk out of whole milk, it'd be too rich for your stomach.

R: I see. Ah, certainly to fulfil all the changes that have come with modern times, you had to purchase a lot of machinery. What were the major machinery changes that you have had to cope with?

L: Well when we built that plant there we had to buy the pasturizer and ah, the big cooler The bottle washer: a machine to wash the bottles and we had a seven-and-a-half ton refridgerating system that was supposed to give you the equivalent of seven-and-ahalf tons of ice a day, and of course the boilers, we had a thirty horse-power boiler. Of course, oh yes then we had a can washer that washed the cans and sterilized...the cans had to come to come off of there hot enough...they come off the machine upside down. And they had...well they didn't come off upside down either because they were turned over and the lid was put on. You see you'd put them in the machine upside down and they had a rince with just you might say clear water first, and then hot water, and then hotter again andthen the water would be just steaming. And that came up through a core that was streamlined like...there was a core about like a one your cars, with a fan behind it and drove the hot...the can was upside down...and drove that hot air right up into that can. And our machine was supposed to wash five cans a minute. And then when they come out so far they were turned up and the lids used to go along beside

of that on the other side. Well then the machine also put the lid right back on the can and we had quite a long conveyer and they used to take right outside to the back.

R: I know that during the floods of the 1930's there were some people who did get stranded for a while in their houses.

L: Ah, Howard Clarke's dairy was...the wall there where they had Protos(?) people in their on that place on Coleman Street. Well the ice came right in there and smashed that wall in and so we done the work for them for several days. But their, after we'd get our own work done, then we'd put their milk through and...

F: And we done some for Roblin too didn't we during the second flood?

L: Yes, but ah, it was cold...the weather was still cold at that time so even the stables was flooded down there. Howard Clarke: he had four or five horses there, so their horses, they used to have to stand in the shed we had up there; it was pretty well closed in; there was a sliding door onto it. But his horses had to stand in their, and as soon as we bottled their milk we'd load it right in their wagons and as I say it was cold enough weather;it wasn't like hot weather and the milk would be good cold it was loaded in there. And so the next morning and their men could just hook up and go on with it. But they was flooded out there for days.

R: Were there any antual houses that were stranded and you had problems getting milk to them or...?

L: Oh, well you didn't try. All south of Bridge Street, well I can remember, water even poured right to Cedar Street. Cedar and Everette and Colement as far up as on Cedar Street and and ice went down James Street and down there.

R: Well the whole flats. James Street and Brock and all them wereall flooded and the water went right up in the front door of the Queen's Hotel and down by the old Capital Theatre there. That was all flooded all down there. The water was right up to the top of the track down here at the foot of the hill here where the new bridge is. The water was right up on top of the ties there.

L: Well there was no subway at that time, and then they put in a subway. When the water come down and overflowed its banks there was no way to get through. The C.P.R. track blocked it.

And it couldn't get through.

F: Well there was blocks of ice down there on Front Street that high right in the alley way about there below where Miles and Clarke butcher shot used to be. There was blocks was in there for days after the water did go down.

R: It caused a lot of destruction. The Bell Shirt was one place that got pretty...

F: Yes, they were all flooded out.

R: And the, it took the foot bridge out didn't it.

F: Oh yes. Old Ed Galoway had the best bunch of the flood pictures of anybody in Belleville.

L: (referring to photograph) There's the footbridge right there.

R: There it goes to.

L: Yep. There's the lower end of Front Street.

R: (referring to ice in picture) And this is what caused it, eh?

L: Oh yes, they used to...you see here again, that's on the west side of the river looking over to Front street. I think there's some others there. I think there was one there of the railroad flats. Yeah, now mind you this road is what...this is what they call... used to call this the Devil's Elbow hill. The road's closed off there.

R: Just outside your dairy.

L: But there's where the C.P.R. tracks come into Belleville right there.

R: Oh yeah, un huh. Were the tracks ever actually torn out themselves or did they just stay there.

L: Oh no.

F: No it didn't tear the tracks out or...

R: They just stayed there and held it to flood the rest of the city.

L: You see there's a...there's another picture there of the southern part of Front Street. Looking up you can see the town clock.

R: So there would be some houses just couldn't be delivered to.

L: Oh sure. The water was up to the bedroom floors in some of those houses. The people

F: The people that had no heat in their houses. They had to get out and go with friends or relatives or someplace.

R: I see.

F: When the water went down, all the plaster dropped off the walls and up as the water had been in the house.

L: One of the funniest things I remember in that...I didn't see it but they tell about it The Windsor Hotel used to be right there on the corner of Coleman Street where the cleaning...

F: A laundramat there now.

L: Well anyway, somebody said that the icejam had broke back the river and the flood was coming down, and two of our neighbours, Pete Keeney and Jack Vandenhort (?) I don't where they had their horses: whether they had them there at the Windsor Hotel or not, but anyway the water started to come down and right across the road there there was a house with a varanda on it that set well just as close to the street as that to the sidewalk. And they got on the varanda railing, standing up there and a big chunk of ice came down there and hit that and smashed it down so then what did they do -- there was a pole there with spikes there. And they got up this telephone pole. Well the water kept getting deeper and deeper all the time and here they were stranded the two of them up this pole.

R: Oh dear. Yeah, I think a lot of people got stranded. I remember on story about someone from one of the houses along Colemen I think it was who got stranded in the buthouse for quite a few hours.

L: You see it would hit so quick. The ice would be jammed back to the river, maybe between here and Corbyville say and if you happened to get a rain like something we had last night - a heavy rain or a very warm day that would melt and you never knew when she was gonna break. And when that broke, all that ice...and when that come down, that in turn when it got jammed, it dammed the water back again.

F: I think Red Carmichael got more people out of the warf down than anybody I know of.

R: We're interest in what...I guess major events -- the effect that they had on the dairy. What about the...let's talk about another major...not so much to this area but to Canada generally...in the thirties, ah the depression effected the business.

L: Oh, I didn't know whether to lay down and cry or what to do. We had just nicely got that plant operative and it was quite a decision to make whether to get out of the business. We knew that sooner or later compulsory pasturization was coming in and our business got in the stage that it was pretty near impossible to carry on any longer out there from the farm, because it was...we was handling too much milk; we didn't have the facilities for handling it right and it was too much slavish work. So I can remember I didn't know what to do. I had a chance to sell it and up until that time I was the sole operator. And I remember this fellow from down in the States wanted to buy it for his son-in-law. And went in and I...to see the manager of the Bank of Commerce. G. Nelsie was the manager. And I told him the story, and he looked right at me and he said, "Did you come in here for my advise or my opinion?" And I said, "No I'm stuck and I don't know what to do." Well he said, ah, "I advise you to stay with it." And I said, "Well I haven't got that kind of money." "Well how much you got?" Well I said, "Well I'd have to have at least another twenty thousand." And that was a hell of a lot of money then. So he said, "Well I'll tell what you do..." and he was a shrewd man and nobody can...I couldn't put into words the admiration I had for that man. He give me a good talking-to and a lecture and he said "I know you're not afraid to work. " and he said, "You spend all the money you've got and you come to me." And he said, "Once a month you come in and we'll lend you enough to pay your bills, and your interest will start as of that day. Don't come and want to borrow five or ten thousand at a time, You borrow it as you have to have it." Well the companies we was buying this equipment from; they'd always give you thirty days see. So that's when Fred and my Dad put in money and we called it Reid's Dairy from then on. Well anyway I was getting twelve cents a quart for milk and she dropped to nine cents a quart. And we didn't the Bank of Commerce paid off yet. I'm telling it just made you

wonder whether it was worthwhile trying to carry on. Well I got...the only ledger I got in connection with the Dairy, I got one back in those years. Our men on the route was getting sixteen, seventeen dollars a week. I guess some of the bigger routes was paying abo out twenty-two. And I was working seven days a week for thirty dollars a week there myself to keep that plant going.

R: But it did survive in spite...

L: Yeah, but she was aweful grim going for a few years.

R: What about the wars. What sort of effect did they have?

L: Well of course, as soon as the war...business just jumped, because when the war broke out in thirty-nine they added so many personnel up here at the Trenton Air Station, over at Mountainview, and then they chosed the O.S. D. as a training school for the children and they called that the initial training centre for the Air Force. So what effect did it have on it? There again it made me pretty near cry. Business jumped so the price went up a little bit and the government brought in what they called an Excess Prophit Tax. Now I suppose that was the best name that they could think of at that time to call it. Well our sales jumped somewhere's around forty-thousand dollars right away quick. So at the end of the year when I got my tax bill we owed the government a little over fifteen thousand dollars in what that called excess profit tax. It was profit on our extra sales and we hadn't increased the staff any to speak of. In fact it was a little hard to get help then and I not only was picking up milk from the farms with the big trucks; I was working the dairy. It was seven days a week. And I had never raised my wages. So I...the first thing I said, "Well I'm gonna raise my own wages." and they said you can't. Wages are frozen. So we had quite an argument and I said well if I can't get them raised legally, I'm going to start to steal. I said I'm not too much of a bookkeeper but I'm a pretty good dairyman and I said I steal and you can't catch me. So they allowed me seventy-five dollars a week. But the first year that that excess profit tax brought in, they took a hundred per cent of your profits, and the way they arrived at that: they took thirty-six, thirty-seven, thirty-eight, and thirty-nine years which weren't too

good years. So they took and they averages your profits for those four years. And that was your standard profit and that was all you were allowed to have.

R: And they took anything...

L: They took a hundred percent over. Then the next year they dropped it to 75%. But they never got down under 75%. And I'm telling you, it'd make you cry. When you thought you'd paid everything you had to pay and then get hit for around fifteen thousand again. Well I remember a fellow in Trenton: he said to me, He was in one day, and he said, "You damn fool, couldn't you cover up" andI said, well it wouldn't be worth me to try. I said I never thought it would bother our business. I said I knew we was making more money but we had so much more volume. So I said as far as ah, I was concerned, excess profit: that wasn't the right word to use there. That was increase in profit from increase in sales. Well I imagion the way they'd come after you, the way they'd get onto you. Sherm was into the butter business and he's making a little cheese too. Now he didn't have half the sales from milk as we did, but say you a sales amounting to three three hundred thousand dollars a year and so beautiful. This man makes a lot of money and this fella just breaks even. So they would look at this fellow to see why he didn't have it. And they got after Sherm Graham and they p essed him so hard and him trying to answer, he had a heart attack and he never got over it. So it didn't pay him to cover up you see. I always told my accountants, I said, "If I want you; because we kept our own books and records and the accountants had to pretty much take our own figures for it you see)but I said "I want my returns made up as correct as it's humanly possible; I don't want any kick-backs in the years to come." And all our life we never had any problems at all with the government bedause I always insisted that I pay the amount that the government: as much as I disliked paying it, I wanted the government to get the taxes that they said that they were entitled to get. It's the people that covers up then that worry about it afterwards.

R: One last question I'd like to ask but I'm going to change the tape before I let you answer:

END OF FIRST TAPE

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L: This woman said to me, now you take Mrs. So-and-so over there, she says my gosh she's a dirty woman isn't she. She say's I could.. Well I said I don't know if she's dirty or whether she's untidy but she say's, I said I can't find a place to set a bottle of milk when I go in there in the morning for dirty dishes on the table. And she went right back and told her that she was the dirtiest house keeper she says when I went in there and walked in.. But talk about your amuseing incidents, yes one stands out in my mind. We were down on South George Street, and we had a fellow there that worked for Houston's lumber company and of course in those days alot of the fellows would be out of work in the winter so we would carry them until they could work, give them a limited amount, limit them to a quart a day or something like that. So in the spring of the year we couldn't get any of this family, any of the back pay so I went down to Houston's and I got a hold of Bert Houston and I told these people owed us some money and I didn't want to garnishee his pay and I'd be willing to take a dollar a week off the old account he'd give a dollar a week there. So Bert sent for junior staff over to get him and brought him in and the fellow, which I believed him, he claimed he knew nothing about this what ever at all. And he said sure, he'd be glad to save me but it would cost maybe six and a half to seven dollars if you had put it through the courts and he didn't have to pay. So he agreed to have a dollar a week taken out of his account there and I said to Bert, when you get it you give me a ring and I'll come down and pick it up. So I suppose he went home and raised hell with her

L; And the boys used to call it the bug house then because it was awful dirty in there. And, so anyway I imagine he went home and raised hell with her you see. She called me up in the afternoon, and I've often wished that I'd had a tape of our conversation. It was one of the most amusing, you could tell that the woman was very ignorant and illiterate the way she'd talk and every once in a while she'd say, she kept saying furthermore, furthermore, furthermore you can't make him responsible for it, we're not married, furthermore we didn't use all the milk. My son and his wife are living upstairs and their two kids and they used most of the milk. And to wind up things she said, and furthermore if your horse and wagon comes down and stops in front of my house tomorrow morning I'm going out there and I'm going to stone the horse to death.

F: She had a flat tire, the driver had a flat tire right in front of her house the next morning.

L: And if that wasn't one of the funniest incidents that I can recall, oh, there's lots of little things you know that happen but that was one of the most amusing. Well, the women couldn't get their corsets cone up and they'd want you to give them a lace up. You see we were both pretty young when we started and we grew up. Now as long as I was around the dairy, believe it or not I never knowed a man to call me Mr. Reid. I was Leonard Reid to them, I was working there and I told them that when I hired them. And the kids would hear older ones calling me Leonard and even the smallest kid that lived on Parker Street always called me Leonard, they never called me Mr. Reid. I was Leonard to everybody. I think thay helped to keep me young, I really do. And the kids that come in

L: and of course there's chocolate milk you see, for some reason chocolate milk don't keep as well as white milk so in the hot weather you'd never think of holding it over you see and kids would hang around there, they'd want a drink of milk. And I remember one day I got seven or eight quarts in a pail and I put it out in the back yard on a crate, there used to be a big hickory tree there, and I put it out on a crate and you should have seen what happened. Well they started into it pretty hungry like and you never seen kids get in such a dirty mess in your life. They dipped in there in that pail and they dirtied all over. They were the worst mess and if some of them wasn't sick the way they went at it. Then I told them, I said you got to drink it all, if you don't drink it all up, don't ever come in here and ask me for a drink of milk again, I won't give it to you.

R: Did they drink it all?

L: Yes they did, and I'll bet you some of them were sick. Oh the amount that they dribbled down. And you speak about hard times during the depression. There was none up till that time and there was little or no sales for skim milk and there was a big demand for cream and so we always had a lot of skim milk to dispose of and the farmers used to get it for pig feed. Well during the depression we give away I suppose on an average of six hundred pounds of skim milk a day. People would come in their with jugs and pails and mostly all from the south end of the city. They would come across the railroad tracks in the morning and up the hill. And the old chap that I had looking after the horses he was

L: always have mad because someone wasn't too clean and you can understand it, there was just no money, you can understand it because there was no money, nobody had money. No money for clothes and probably alot of them no money to buy enough soap to give them a good wash. And the old chap that looked after the horses, he was always half mad at me, he said we're going to have some disease break out here with all these people around here. And we wouldn't start to separate until about ten in the morning. So one would tell another one you see and they'd have so many of them coming up there and I used to have to make them stay in the boiler room until we started to separate you see, and then I'd let them come in and there'd beetwo strings to them, one each side. And I'd take a jug, I generally looked after them myself, everybody else was mad at me for doing it and I'd take a jug and I'd let, fill it out of the spout, fill this jug and hand it to him and he'd go and grab it from the next row. And fimally they got so bad and then they got stealing some of the ratchets and things out in the boiler room. Well fimally I got mad one day and I cut them right off. But we give away hundreds of pounds of skim milk there to those people. Oh she was grim as I say, you know today you can't people can't comprehend and you know we used to get a horse shod for a dollar. Now that wasn't new shoes, it was just taking the old ones off, maybe putting a new cork or two on it and trimming the hoof down and nail them back down and the foot down.. A dollar. Today it'd cost you around $16, $17 dollars to get a horse.

R: Where did you keep your horses?

L: Right there in the big barn.

F: That barn where the wagons up on top, that was our horse barn.

L: The first barn was a red building, we had, that would hold six hourses. Yes I guess the stalls are complete the same as we left it there.

F: Yes they are. The old, well the new barn was built in 45 or 44, that's the, the stalls are still in that one.

L: That's what I meant.

F: The stalls were all taken out of the old barn and they were using that for a store room now, got a bunch of old bottles in there now, cans and stuff.

R: Are there any particular incidents that you remember? (Fred)

F: Oh, there's alot of them, alot of them that couldn't be put on tape probably. There was one, you were speaking about the kids hanging around the dairy, they were always stealing his pipe so I got a cigar one hot day and I got these lads out in the boiler room, they were about nine or ten years old. And I lit the cigar and I gave it to them

L: Hey, you know Doug Burns, he plays the bagpipes around now at different doings, old Doug is a man, fifty.

F: Well he wasn't in on that, he was in stealing the pipe but this was the two boys of, the two airforce lads down there

L: I know who you mean.

F; Young Peter and young McCroy, I got them out in the boiler room and I said now have a good smoke. So one kid his face just started to go white. He said, it's awful hot in here and I said, you better stick around I said, you don't get a chance to smoke a cigar like this every day

F: And I kept them in there until the cigar was gone. And that night the one lad's father came down and he said if you see my wife coming you better get out. He said that kid of mine he said he's just turned inside out there he's so sick. So a couple of days after one of the other boys came in and I said do you want a smoke. He said, no. I'm not going to smoke any more, he said, my brother Ronnie is still sick in bed. I cured them all of smoking.

L: You give young Burns a cigar.

F: Oh, yes but he sat there and smoked it...

L: and then went home. Went right down the street, his grandfather used to have the laundry right there at the other end of the terrace before you get between Barker Street and the girls' manor, there used to be a laundry in there. Before the incident I'll tell you about I stole a cake. The ice man, the bread man and I were all at this house together, and this lady had built, made three cakes, I suppose it was a wedding cake, it was made of fruit cake. We tossed a coin and I was elected to go back in the house and steal the cake, and I stole the top layer of this big fruit cake. And we went up to Mariners store there and I got a soft drink and they each got a pint of milk. That was once that I had more fruit cake than I could eat. I was scared to go in that house for about a week after

R: I can see why.

L: You know it's just the odd time you get thinking about the things that happened. But there's so many little singular incidents

L: happen. I remember one time these two women was always together, and this, the windup of this story, it wasn't my original thought, but I had it sprung on another fellow. So these women would be gossiping, their husbands would be gone to work and their kids would be to school. And I was walking in there one day and they were out there in the yard talking and they never offered to get off the sidewalk so as I stepped off on the grass and walked around one woman said, here comes that damn milkman. He comes here every morning, he never offers to give you a little piece. I said, if you were my wife I'd give you a piece every time you wanted and I'd make you take it lots of times when you didn't want it. How come you been married, I'd been married about two years at this time, how come you've been married this long and you haven't got any kids. And this was the part that wasn't my original thought. And I said you want to know, yes, I said well I'll tell you, I said my wife is deceant and she don't go around whoring after other men. They never bothered me after that. See there's another picture, my dad is in that, my dad lived to be 93 years old. ...my father ever earned when he was working out was a dollar a day. I was thinking the other day, the day or the year they put the old Canadian Oil Railroad through here a man and team worked ten hours a day for four dollars for that job, a man and team, four dollars a day.

R: There have been some changes.

L: Now even the city employees get four forty and hour or something and there not worth that much a week some of them.

F: Well they can show you how to lean on a shovel anyway.

L: I saw the two smartest men work for the city that I've seen this year Fred. They cut this boulevarde, and I never saw city employees step out as fast. Last year two men took all day to cut this boulevarde over here from Dundas street up to west Bridge Street, they used all day. That's where most, I'll say the biggest waste and expenditures in the city of Belleville today is the Public Works Department and the Parks Board. The least work of those two groups of anything I can think of today for the tax payers dollars.

F: I had a chance to sell those two picture frames today. Faulkner came in and he seen them. I bought of them picture frames off of a lady over forty years ago. They/reall different little pieees of wood glued together. And I took them home and as usual I put them away and didn't do anything with them at all, got them out there A charter for the Engineers and Locomotive Brotherhood, dated 1872 in it. So I gave this charter to a fellow by the name of Kerr on but I kept the two frames, and Faulkner was bent andbound he was going to have those frames this morning.

L: Did you see in the paper last night, George Dement's widow's dead.

F: Yeah.

R: Is there anything else about the dairy industry that we haven't covered yet?

L: Well nothing that I can speak of off hand. There was one time: the established dairies: there was Butler's, Happer's, the Simmins's dairy, our own and noblin's. There was five established dairies here until well around 19...I can't tell you just when now...that Beatrice Foods moved in here, and they bought ~~Sikkstx~~ Grills's and

Roblin's and what happened to Butler's...didn't Walter Trindell. You see we sold to...

F: Walter Trindell.

L: We sold to Walter Trindell and Walter sold to Quaker's. Yes I think he did buy Butler's.

F: Wells took over Harper's Dairy originally.

L: Harper's Dairy used to be on the top ofMoira Street. And that again was just a little one-horse outfit, and so was Butler's. Butler had two or three wagons out I think.

F: Yes. Two wagons and a truck I think.

END OF SECOND TAPE

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Joe Forestall and Bernard Farrell.

LEONARD FINLEY REID

Funeral was conducted Oct. 2 by Rev. Norman Hair from the Thompson Funeral Home for Leonard Finley Reid of 83 Sidney St. who died at home Sept. 30 in his 84th year. Interment was in Belleville Cemetery.

Honorary bearers were Ted Post and Percy Ray.

Bearers were Glen Meyers, Bill Cameron, Jerald Anderson, Ossie Outingdyke, Archie Hill and Ken Parks.

Son of the late Mr. and Mrs. Frank Reid, Mr. Reid is survived by his wife, Erma Champaign; a brother, Fred of Belleville; two sisters, Grace Marvin of Belleville and Florence Stewart of Belleville.

Born in Rossmore, Mr. Reid was the co-founder and co-owner of Reids Dairy from 1919-1960.

Mr. Reid was a member of Holloway Street United Church and a life member of Belleville Lodge No. 123 A.F.A.M., GRC, Masonic Temple.

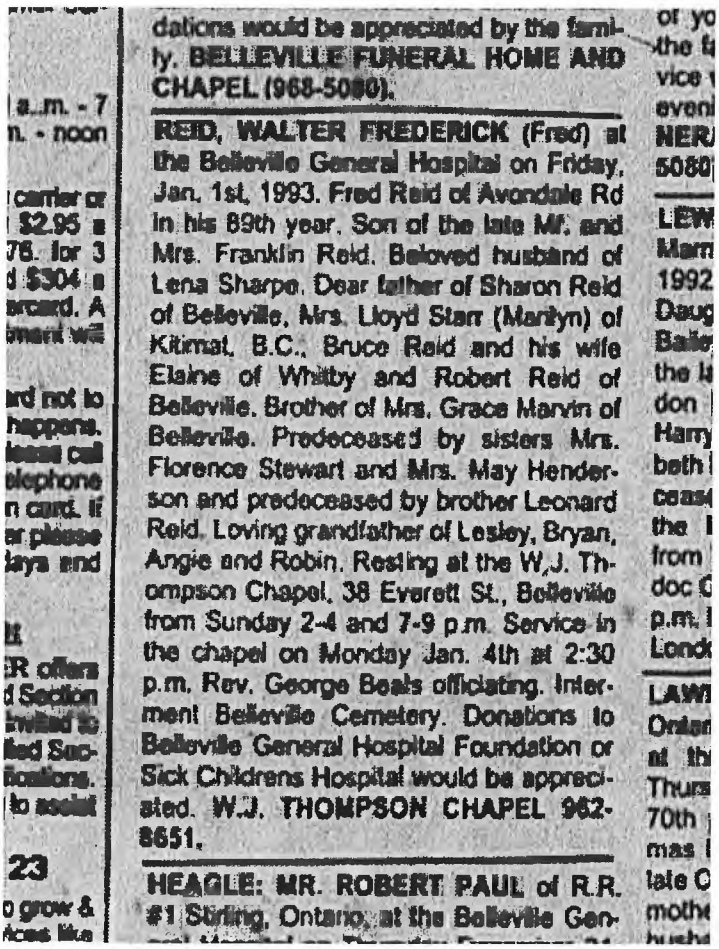
The Intelligencer Oct. 6, 1981, p. 2

DEATHS

REID. Leonard F. of 83 Sidney St., Belleville, at his home on Wednesday September the 30th in his 84th year. Son of the late Mr. & Mrs. Frank Reid. Beloved husband of Erma Champaign. Dear Brother of Fred Reid of Belleville; Mrs. Grace Marvin, Whitby, and Mrs. Florence Stewart, Belleville. Retired co-owner of Reid's Dairy. Friends are invited to call at the Thompson Funeral Chapel 39 Everett St., Belleville. Funeral will be held on Friday October 2nd at 1:30 p.m. Interment Belleville Cemetery. Reverend Norman Hair officiating. Memorials to the Heart Foundation would be appreciated. Parking entrance off Cedar St.

MAGES. Mary Agnes at the Oshawa

The Intelligencer Sep 30, 1981, p. 2



dations would be appreciated by the family. BELLEVILLE FUNERAL HOME AND CHAPEL (968-5080).

REID, WALTER FREDERICK (Fred) at the Belleville General Hospital on Friday, Jan. 1st, 1993. Fred Reid of Avondale Rd in his 89th year. Son of the late Mr. and Mrs. Franklin Reid. Beloved husband of Lena Sharpe. Dear father of Sharon Reid of Belleville, Mrs. Lloyd Starr (Marilyn) of Kitimat, B.C., Bruce Reid and his wife Elaine of Whitby and Robert Reid of Belleville. Brother of Mrs. Grace Marvin of Belleville. Predeceased by sisters Mrs. Florence Stewart and Mrs. May Henderson and predeceased by brother Leonard Reid. Loving grandfather of Lesley, Bryan, Angie and Robin. Resting at the W.J. Thompson Chapel, 38 Everett St., Belleville from Sunday 2-4 and 7-9 p.m. Service in the chapel on Monday Jan. 4th at 2:30 p.m. Rev. George Beals officiating. Interment Belleville Cemetery. Donations to Belleville General Hospital Foundation or Sick Childrens Hospital would be appreciated. W.J. THOMPSON CHAPEL 962-8651.

HEAGLE: MR. ROBERT PAUL of R.R. #1 Stirling, Ontario, at the Belleville Gen-

The Intelligencer Jan 3, 1993, p. 2

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WALTER FREDERICK (FRED) REID

Belleville

Funeral was Jan. 4 for Walter Frederick (Fred) Reid, 88, of Avondale Road, Belleville who died Jan. 1, 1993 at Belleville General Hospital.

Service was at W.J. Thompson Chapel, with Rev. George Beals, assisted by Rev. Harold Kouwenberg officiating. Interment Belleville Cemetery.

Son of the late Mr. and Mrs. Franklin Reid, he is survived by his wife Lena Sharpe.

Mr. Reid was father of Sharon Reid of Belleville; Mrs. Lloyd Starr (Marilyn) of Kitimat, B.C.; Bruce Reid and wife Elaine of Whitby; and Robert Reid of Belleville.

He was brother of Grace Marvin of Belleville. Predeceased by sisters Florence Stewart and May Henderson, and brothers Leonard Reid. Grandfather of Bryan, Angie, Robin, Mr. and Mrs. Michael Lowes (Lesley), and three great grandchildren.

Born in Sidney Township and educated in Belleville, Mr. Reid was former owner and co-founder of Reids Dairy in 1910. He was a member of St. Andrew's Presbyterian Church, Rameses Shrine Club of Toronto, Belleville Shrine Club, Masonic Lodge - Eureka #282, G.R.C. King Baldwin Preceptory, and Royal Arch Mason. He was associated with junior hockey in the '40s and '50s in Belleville and was a long time member of the Kinsmen Club.

Pallbearers were Bryan Reid, Bazel Campney, John Grebby, Richard Bird, Peter McNevin and Rob McNevin.

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The Intelligencer
Jan. 15, 1993,
p. 20