

ONE OF THE many rooms seen in the Judson Packers Plant, which will be officially opened Saturday afternoon at 2 p.m. In Summerside is a cooling room where carcasses of hogs and beef, slaughtered during day, are placed overnight. Plant superintendent Elmer Moore checks some of the carcasses in the room.

Head Of Summerside Plant Makes Own Business Boom

SUMMERSIDE — Time and time again a person hears the age-old complaint "there are no opportunities on Prince Edward Island. Young people have to leave the province to be a success."

"Don't believe it! You can enjoy as much success on the Island as anywhere in Canada if you have the ambition, desire and drive."

This has been demonstrated many times by Islanders in their native province and most recently by a Charlottetown-born man, Ken Judson, who, at 31, is president and general manager of the local firm of Judson Packers.

This Saturday Mr. Judson's new \$160,000 meat packing plant on the Green Road here will be officially opened by Hon. Leo Rossier, provincial minister of fisheries.

Ken, as he is popularly known to all his friends as well as most of his customers, is quick to emphasize that it hasn't all been easy and that there have been some tough times and pitfalls climbing the ladder of success.

A son of Mr. and Mrs. Ralph Judson of Pownal, he once had aspirations of becoming an engineer but a turn in the road found him working at a packing plant in Charlottetown for \$30 a week following two years at Prince of Wales College.

"I am not sorry," Mr. Judson said yesterday. "I love this kind of work."

He began his career as a clerk in the provisions department of the plant and within five years was manager of the department.

"I made it a point to learn everything about the business," he said. "I took different courses and even went as far as to take a public speaking course."

He operated out of this building for the next four years but by the summer of 1964 the business had increased to the point where it was no longer possible to operate out of the old plant.

DECIDE ON NEW PLANT

"Rather than try to fix up this old building," he said, "we decided to build a new one."

Construction of the new plant, with assistance of the Industrial Development Board of P.E.I., began in November of last year and continued slowly throughout the winter.

The general contract on the 90 by 60 foot building was done by M. F. Schurman's while

was involved in four accidents, went through two axes and more troubles than he could count. Finally, when a third axle broke he had to lay the vehicle up for lack of funds.

He then opened a small shop on Great George Street, Charlottetown, with the front part of the building being used as an office and the rear as a cooler room. Without the truck he had to make deliveries with his own car.

MOVES TO SUMMERSIDE

Finally, in 1961, he decided to move to Summerside and upon his arrival here he rented a building on Water Street from Lorne Driscoll which he later purchased.

Only half the building was in use in the beginning and for the first while he just went from day to day and then things began to look brighter. Within a year his firm was processing some meat products under the name of Island Provisioners. His three main lines were sausages, sliced bacon and smoked picnic hams.

sub contracts were let to Inman Plumbing and Heating, Storey Electric and Curran and Briggs.

The building, which was a total of 5,400 square feet of space on the main floor and 2,700 square feet in the basement storage area, was finally ready for occupancy on June 1 of this year.

With the increased space and the addition of several meat products, additional staff had to be taken on and at the moment the firm employs 18 persons, including two salesmen, Peter Green of Summerside and Bob Shea of Kinkora, who sell the company's products from Souris to Tignish.

With the new packing plant, Mr. Judson changed the firm's name from Island Provisioners to Judson Packers "because we were no longer provisioners but packers."

With the two salesmen working across the Island the firm's "Green Gables" products are gaining fast in popularity.

Some of the products processed and handled by the firm are bacon, bologna, sausages, fried chicken, barbecue chicken, picnic hams (smoked), cottage rolls (cooked hams), beef and all fresh port cuts.

Judson Packers are also distributors for Burns Foods Ltd. which carries a complete line of packing house products.

Plant superintendent is Elmer Moore while Ken MacEwen is new product development manager. Office manager is Peter Schurman.

FEATURE MACHINE

One of the feature machines in the plant is a \$17,000 smoke-house, a very modern piece of equipment which is completely made of stainless steel. Hardwood sawdust purchased in Quebec is burned to provide the smoke. The smokehouse is also used for steaming and showering the products and all this process is completely automatic.

The machine is capable of processing up to 500 smoked picnic hams in a four hour period and inside the air is completely changed ten times every minute.

Referring to the cleanliness aspect of the operation, Mr. Judson pointed out that everything that touches the meat during the various phases of production is made of stainless steel.

There are five refrigerator rooms in the building as well as a cooling room where slaughtered hogs and beef are placed overnight.

The animals are slaughtered at Farm Enterprises Abattoir, situated in a building adjoining the plant. Following this the carcasses are wheeled from the abattoir on an overhead rail into the plant where the meat is processed.

This is an expanding business and Mr. Judson hopes to produce additional meat products as time goes on.

FLOWERS REPLACE HORSE CHESHAM, ENGLAND (CP)

The town council of this Buckinghamshire community bowed to public pressure and agreed not to remove the old horse drinking-trough in the main street. Instead, it will be used as a flower planter.

TRIED ON HIS OWN

He said that during his years with the firm he had heard so many people claim that there was much money to be made in the business that in 1960, after seven years with the firm, he decided to branch out on his own. Not even a promised lucrative salary somewhere in the five-figure bracket, could change his mind.

"I started off by purchasing a refrigerated truck and buying meat from anywhere I could get it — New Brunswick, Nova Scotia, Quebec and this province which I then sold to stores, mainly in the country."

The business didn't go over as well as planned and after the first winter in business "I had lost a lot of money and things got so bad that when the truck broke down I couldn't even afford to have it fixed."

During that winter his truck

DANCING TONIGHT and SATURDAY

Dance to the music of the Smoothies and Les Alexander at the

HORSE and SULKY GRANADA STEAK ROOM

Kent St. Charlottetown

INTERRUPTION NOTICE

EASTERN KINGS COUNTY

There will be an interruption of electric power on Sunday, October 24, weather permitting, between the hours of 8:00 a.m. and 3:00 p.m., Daylight Saving Time.

This interruption is necessary to interconnect our eastern transmission line with the new transmission line to Georgetown and to commission the Lorne Valley Switching Station.

The area affected will be from St. Peters to Souris and East Point, Dingwell Mills to Glenfanning, Annandale, St. Georges and Launching and including adjacent north shore areas.

MARITIME ELECTRIC Company Limited

SELF-SERVICE

Laundry & Drycleaning

- Economical
- Easy and speedy
- Visit our Car Wash also

S & M

Eden St. Ch'town

CFCY Television

TONIGHT

from 7.20 to 7.25

Angus MacLean

Progressive Conservative Candidate, In Queens

Inserted by Queens County Progressive Conservative Association

Angus MacLean

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Island News Page

2 The Guardian, Charlottetown, Fri. Oct. 22, 1965.

Agricultural Officials Advise Careful Selling

Discussions among agricultural officials in the province have resulted in a suggestion by them that cattle breeders should consider holding better quality animals until market pressure eases and demand improves.

The following is a statement released by the group:

"Recent discussions between the P.E.I. Department of Agriculture, the Hon. A. B. MacRae, minister; the P.E.I. Beef Producers' Association, Max Thompson, president; and the P.E.I. Federation of Agriculture, J.A. Rodd, president on matters related to cattle movement and feed supplies have produced the decision to draw the attention of cattlemen to the following statement:

"Indifferent pastures and a tight situation for winter feed have combined to produce an unusually heavy movement of unfinished cattle to market.

"In many cases, potentially good cattle are being sacrificed, at much less than their value in three or four months time with additional growth and improved quality.

"Even with limited roughage it should be possible to finish cattle profitably with purchased grains and mill feeds.

FARM CREDIT

"It is felt that most banks and leading agencies will look with favour on continuing or advancing credit to farmers with cattle for the purchase of feeds.

"It is therefore recommended that cattlemen, before forcing unfinished cattle on the market, give serious consideration to the possible advantages of buying feed grains and mill feeds and

Drove Illegally, Was Fined \$50

Blair D. MacDonald, Nine Mile Creek, was fined \$50 and costs for driving while his licence was suspended by Justice of the Peace Albert Dennis in Traffic Court yesterday.

Havelock J. Stewart, Parkdale, was charged with driving without a licence and attempting to use another person's licence. He was assessed \$10 and costs on each charge.

William F. Currie, Nine Mile Creek, was fined \$10 and costs for permitting a person to drive who didn't hold an operator's licence.

Wendell S. Noonan, Kelly's Cross, appeared on two charges — one of failing to transfer registration of a car, and speeding. He was fined \$10 and costs on each charge.

Similar fines of \$10 and costs were imposed on Leith Carter, Winsloe, charged with operating a combination vehicle with no light on the back of the second vehicle, and Lawrence R. Thompson, New London, arraigned for passing on a solid white line.

keeping their better quality animals until the pressure on the market eases and the demand improves.

"The market outlook according to reliable sources will likely continue to be strong with a possible strengthening in price in early 1966."

MOTOR REWINDING & REPAIRS

Storey Electric Ltd

136 Prince Street

SATURDAY NITE DANCE

Charlottetown Curling Club

October 23 9.30 - 12.00

Lunch — Entertainment

Members — Guests

Tomorrow Marks the

GRAND OPENING

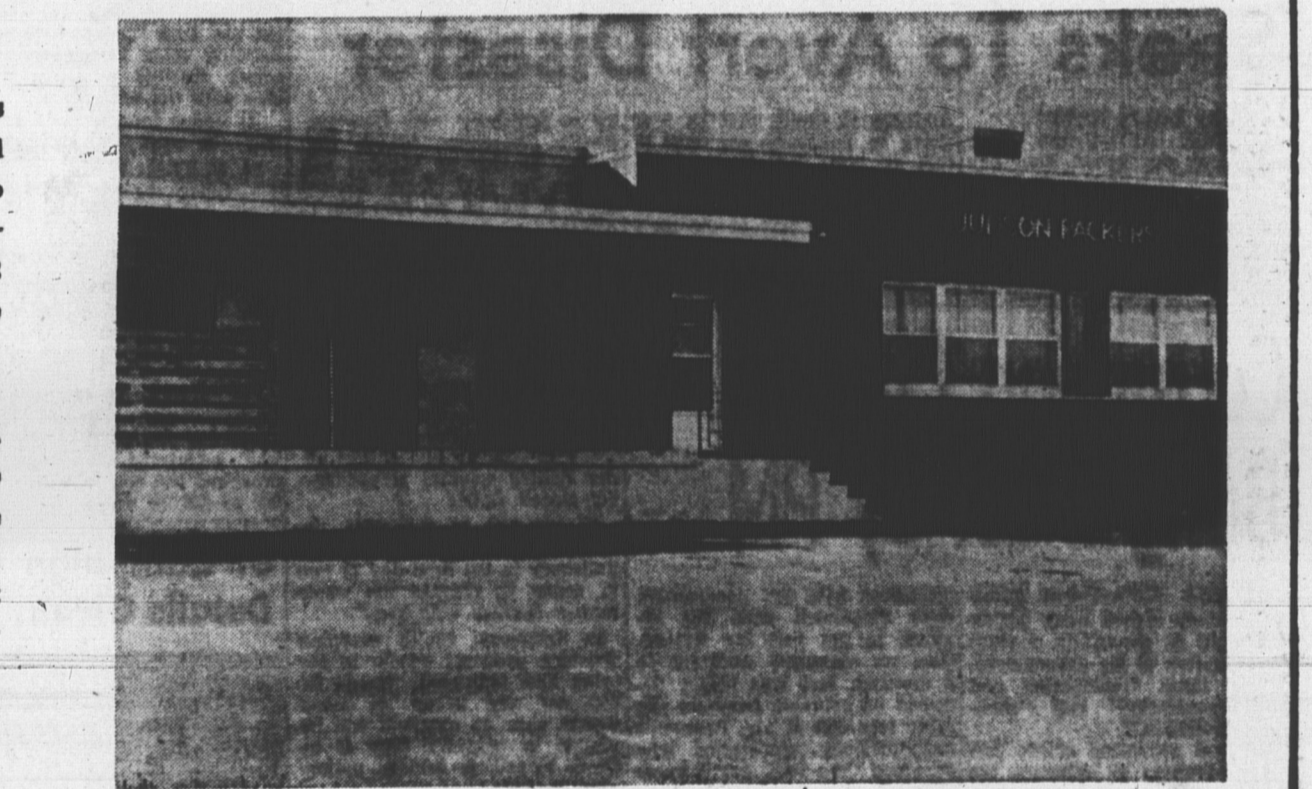
OF JUDSON PACKERS LTD.

SUMMERSIDE

A MESSAGE FROM THE OWNER

KEN JUDSON

I would like to at this time to extend a cordial invitation to everyone to attend our Grand-Opening to take place at 2 p.m. on Saturday. We would like you to also buy and try our Green Gables Meat Products. We think you will agree that our new plant is the finest of its size on P.E.I. Ultra modern equipment guarantees you the customer a better product.



SAUSAGES

BOLOGNA

ENJOY

GREEN GABLES

MEAT PRODUCTS

EVERY DAY