



Chapter # 185
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The Men's Probud Club of Lindsay

Probud Banner Newsletter

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September 2017



Bob Doran
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Vice-President



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Newton
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Membership



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Ron Morgan
Health &
Welfare



Dennis Eaton
Communications

Health and Welfare

Please notify

Ron Morgan

(705) 324-2318

if you have knowledge of a member that is experiencing health issues at any time...

Next Guest Speaker Tuesday October 10



Jack Bingleman

"Jobs Created and Jobs Lost"

Meeting Highlights

Opening and Announcements:

Bob asked the members to stand for the singing of O Canada and surveyed the members about their attendance at the Olympia Restaurant for the optional lunch. Jim Buchanan was asked to introduce his guest Mark Fisher. Dennis Eaton was asked to introduce Eric Lansdell as a new member of the club. The president then introduced Peter Townend as a new member and informed the membership that he and Bruce Faulkner would be attending a meeting with the new Fenelon Falls Probud Club on September 18. The new club plans to cap membership at 180 and is looking for a new venue. Bob asked the members to consider nominating someone for the Founder's Award. Bert Blackwood reminded members that there are 7 seats available for the boat cruise on September 14. He also announced the names of the new executive. The position of vice-president is still open. Bob announced that tickets for the Christmas Luncheon on December 5 at the Lindsay Golf Course will be going on sale during the October meeting.

Bob concluded the meeting with a funny story about an elderly couple who were discovering the world of text messages. The group was asked to depart to 201 St. George Street for the Mariposa Dairy tour.

Guest Speakers: Bruce Vandenberg and Grace Van Oudenaren

Owner and President of Mariposa Dairy, Bruce Vandenberg, welcomed the members of the club to Mariposa Dairy. With his wife Sharon, they bought their first dairy goats in the fall of 1987 and opened their first cheese factory in 1989 on a farm formerly owned by Wayne Alldred. Bruce has been very pleased with the support of the local community. Mariposa Dairy has two partners: Gaylee Cooperative (supplies 92% of the milk) and Atalanta Corp., the US distributor of the cheese in New Jersey. Mariposa Dairy had about 35 million dollars in sales last year.





Dennis Eaton (L) and Brian Devan (R) welcome new member Eric Lansdell (C).



Brian Devan (L) and Bob Doran (R) welcome new member Peter Townend.



The goat cheese is formed into logs, food items like cranberries are added, and then the logs are cut.

Check out the photo galleries of the Mariposa Dairy Tour and the Lady Muskoka Cruise at:

lindsaymensprobusclub.com

Grace Van Oudenaren, head of Human Resources, took over the tour from Bruce at this point. According to Grace, Mariposa Dairy has experienced spectacular growth over the last few years. The new, ultraclean, ultramodern, current factory can expand another 33% by moving the west wall outward toward the truck bay, where the milk is unloaded.



The raw milk is first standardized to ensure that the fat consistency of the milk remains the same throughout the year. The milk is then pasteurized to kill all the microorganisms in the raw milk. The milk then is sent to the settling vats where a starter culture of microorganisms and rennet are added. The milk slowly separates into curds and whey. The curds are used to make cheese. The whey is the liquid (mainly water), pressed out in giant bags, and picked up by trucks owned by Gaylee Industries. Some goat cheeses contain more water if they receive added food items like cranberries. If honey is added, the cheese contain less moisture.

When the water has been pressed out, the cheese is cut into narrow logs. An ingredient applicator then adds specific items like cranberries, blueberries, spices, raisins, honey, etc. to the cheese. The cheese goes through a series of quality assurance tests (eg. metal detection and visual inspection). The cheese is wrapped and labeled and then moved to the shipping department where the cheeses are boxed and placed on skids. The cheese is kept at a constant 8°C while in the shipping department.

The cheese is then trucked to two distributors. All cheese sold in the USA is distributed by Atalanta Corp. in New Jersey. All cheese sold in Canada is distributed by Finica Food Specialities in Mississauga. Grace mentioned to the group that Mariposa Dairy makes most of its money from the sale of soft, unripened cheese. The goat cheeses made by Mariposa Dairy have won many awards around the world in the last few years, including the “Grand Champion” award at the Royal Agricultural Fair in Toronto.

Mike Catling thanked Grace on behalf of the club.

Any corrections, comments or additions regarding this newsletter can be forwarded to the attention of the editor at:

denniseaton@xplornet.com

