Historic Wilmington Industry: Meat
Updated 11/4/2022
Joseph A Jackson

Overview, by Harry Deming **1**
For Facebook: Wilmington's Meat Industry, in Three Parts **1**
Known Wilmington Butchers **12**
Related Photos **16**
Meat Sales to the Almshouse **20**
Meat Wagons **22**
Dairies **26**
Teamsters Smocks **30**
Current Allowance **30**
Wilmington Horse Shows **35**
Historical Piggeries **35**
Poultry **44**
1900 Land Valuations 44
Miscellaneous 44
Davis Poultry Farm, 62 Glen Road 44
Garden Acres Poultry Farm, Swain Road 44
Patsy's Poultry Farm
Apr 10, 1957 Apr 8, 1953 44
Pine Ridge Poultry Farm (by Evans at Friends' Farm) 44
George Barbas, Wildwood Street at Buck's Hill 48
Luongo Farm, Wildwood St 51
Jim Robson, Poultry Delivery 51
Aerial Views 51

Overview, by Harry Deming

"The meat business probably did more to build up the general prosperity of the people of Wilmington than anything else. Over "Buck's Hill," now Wildwood Street, from the Centre and West District three or four mornings of the week, used to wind a string of whitecovered butcher-wagons, heavily laden with excellent beef, to be retailed in Lynn and the "lower towns." A similar caravan, from Nod and the East Part, joined it at the City or wended down the Deacon's Road, now West Street.

The beeves, and likewise many head of sheep for the mutton trade, were driven over the road from Brighton stockyards. At one time it was said in jest, that "every other farm in Wilmington had its slaughter-house." Speaking for the entire 19th Century the jest came closer to the truth than many realized. But as the meat dressing industry centered in the great packing-houses of the West, the business of driving meat declined. Todav a few drive out from Wilmington, but they are becoming motorized rapidly, and the day of long processions of prairie-schooner like wagons is past."

Harry Deming, 1930

For Facebook: Wilmington's Meat Industry, in Three Parts

Part I: Butchers of the 1800s

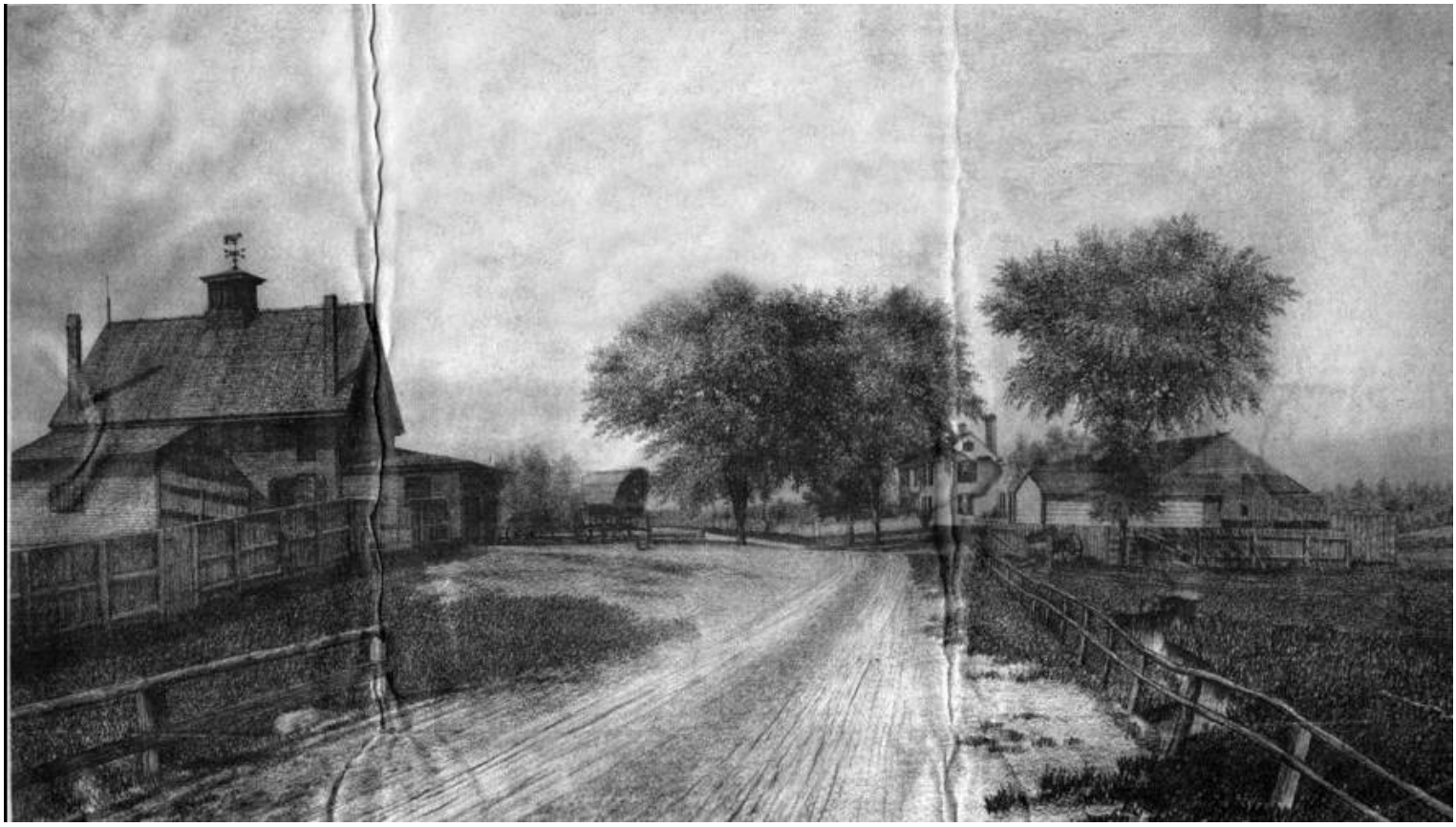
The "hot" industry during the early 1800s in Wilmington was growing hops for export to Philadelphia. The next booming industry was the meat industry. Larz Neilson wrote a wonderful article (Town Crier Article by Larz Neilson, Nov 5, 2016) about Horace Sheldon (1825-1895), who would drive a herd of cattle up from Brighton every Tuesday-Wednesday, selling a few to several farmers along the way. Brighton was the chief market for livestock in New England, and it was common in those days to see herds of cattle driven through the streets out of Brighton.[1] He would then deliver the remainder to Lawrence Swain (1864-1944) whose barn was the point of origin for meat wagons that would deliver to Lynn and throughout the Boston area. Once western beef cattle became cheaper than those for sale at the Brighton stockyards, the opportunity to source cattle to the Brighton Market from Wilmington's B&M railroad yards led to driving the herds the other direction.

The 1850 Census reveals 6 men in only two households identifying themselves as butchers. Many other farmers also may have harvested their own livestock, as needed. These 6 who claimed butchering as their primary occupation probably all worked for James Gowing (56), who trained four of his sons in the trade, Charles Gowing (23), Henry E Gowing (20), William E Gowing (15). They lived at 50 Andover Street. His son George Gowing (22) lived at the residence of Jonathan Carter Sr, whose son Jonathan L Carter (30) was also a butcher. They lived at the corner of Woburn Street and West Street. For reference, of the 320 Wilmington residents claiming an occupation in 1850, there were 113 farmers, 86 laborers, 75 shoemakers, and 12 bakers. This "family operated" butcher shop would have served just the immediate Wilmington area.



William E. Gowing's Slaughter Barn

[1] http://www.bahistory.org/CattleIndustry.html



Drawn in 1871, this sketch by James F Gilman shows the William Gowing slaughterhouse barn and home on Andover Street, North Wilmington. (From a point near the railroad crossing, now Ainsworth Road, looking westerly. The meat wagon was used for hauling cuts to market.)



(*Sketch looking easterly toward Brown's Crossing.*)

However, just one decade later, the 1860 Census accounts for 338 working persons, and almost 4 times as many were butchers with a total of 22 men in the trade. At that point, there were 72 farmers, 51 shoemakers, 68 (farm)

laborers, 27 bakers (continued growth of the market-share of the Bond Bakery), and a host of more diverse trades. Of those 22, there were 10 butchers who were also land-owners. These included Otis Buck, Abial P Pearson, *James Gowing, George Gowing*, E B Pearsons, Nathan Buck, *Jonathan L Carter*, Henry Sheldon, Jonathan P Morris, and Silas Buck. The 12 who were not land-owners were ages 20-33, and presumed to be more junior-level butchers.

By 1880, of 330 working persons, there were 11 self-proclaimed butchers, with 68 Farmers, 48 Laborers, 42 at the Tannery, 30 Store Clerks, 22 Railroad workers, and 15 shoe makers. These butchers included James Gowing, six Eames family (Horatio N. Eames, Edward N Eames, Frank H Eames, Henry W. Eames, Horace E. Eames, John H Eames, Myron Eames) and three others (Martin F. Holt, Nathan E. Buck, William Benton Young).

The 1900 census gives a total of 24 people presumed to be in the meat industry. There were 6 people as wholesale meat dealers (Lawrence Swain, William Swain, Henry Sheldon, George Carter, Asa Sheldon, and William Gowing), 2 person specifically as a butcher (James Hale, Sebastian Becker), 2 as drovers (Joseph Stokes and Irvin Eames), 14 people as provision dealers. This is the time period that Larz's narrative takes place. The provision dealers are presumed to be drivers of the Butcher Wagons, as other occupations for local sellers were noted such as grocer, dry goods store clerk, merchant/trader, etc.

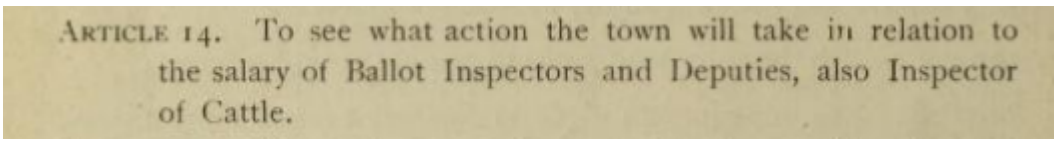
In the town records, the Almshouse bought meat from Dexter Carter, Warren Eames, Charles Gowing, typically about $120-130 budgeted for each year to feed the residents and the family of the Superintendent who lived on-site.

The tradition of having meat and poultry carriers deliver by wagon continued into the 1950s, when ultimately the reliability of cars had improved, and the convenience of motorized/refrigerated trucks became the favored method of meat delivery.

Part II: Meat and Dairy Inspection in the 1900s

"In the 1880s, the quality of dressed beef, salted pork, and bacon was important to export markets. Rumors in foreign countries suggested that diseases in U.S. livestock rendered meat unfit for food. A bill passed on August 30, 1890 (stat. 2594, 51st Congress) as a result of these pressures provided for final product inspection before export upon request of a buyer, seller, or exporter.

A meat inspection act passed on March 3, 1891 (26 stat. 1089) and a meat inspection amendment of March 2, 1895 (28 stat. 727, 731) strengthened meat inspection laws but did not provide for a national meat inspection system. In the early 1900s, when Theodore Roosevelt was president, there was public outcry over unsanitary conditions and inadequate inspection. This public indignation was increased by Upton Sinclair's novel The Jungle (Sinclair, 1906), in which he described the horrendous working conditions and poor sanitation in Chicago slaughterhouses. This led to the enactment on June 30, 1906 of the comprehensive Meat Inspection Act of 1906 (P.L. 59-242), which strengthened requirements for sanitary conditions in packing houses and required inspection of meat for interstate commerce." (from "Cattle Inspection: Committee on Evaluation of USDA Streamlined Inspection System for Cattle (SIS-C)")[2]


ARTICLE 14. To see what action the town will take in relation to the salary of Ballot Inspectors and Deputies, also Inspector of Cattle.

Thus, Wilmington employed an Inspector of Cattle after passing Article 14 in the Town Warrant in 1893. In 1906, the town added a second role for Inspector of Slaughtering, first held by Henry L Sheldon. Specifically, this inspector

[2] https://www.ncbi.nlm.nih.gov/books/NBK235649/

was scheduled to be on-site on days when the animals butchered. The role of “Milk Inspector” was added in 1950, and continued until 1973.



The Animal Inspector starting in 1908 was Calvert H Playdon M.D.V.[3], a Reading resident who was also inspector for Reading and Melrose. His particular advice to the 80 families who kept a milk cow to improve the ventilation to the cow sheds. He described ways to ventilate without introducing an uncontrolled draft. Typically, families kept the cow in a small shed in the winter, but better ventilation and cleanliness was promised to lead to better health for the animals.



As an example of the role of the Animal Inspector, in 1920, the Inspector of Animals visited the farmers to certify 250+ head of cattle, a few sheep and goats, 1600-1700 swine. At the time, tuberculosis was an issue in the animals.

- “Each barn must be inspected, even if only one cow for family use is the occupant”
- Inspector of Meats and Provisions: one cow, two calves, and 582 hogs were slaughtered and inspected (42 hogs were condemned as unfit for food) Three slaughter houses in town were reported favorably.

[3] Calvert H. Playdon graduated from Harvard in 1896, became a vete
Alice May Haley, b. Cambridge, Eng., a compositor, dau. of Charles E
Heloise Williams and George Winchester. Calvert was Inspector of A
Melrose, 1922. He was also Animal Inspector, and on the Board of H

That year, there were seven licensed slaughterhouses in Town (Joseph A Vidito, condemned 17 pigs)

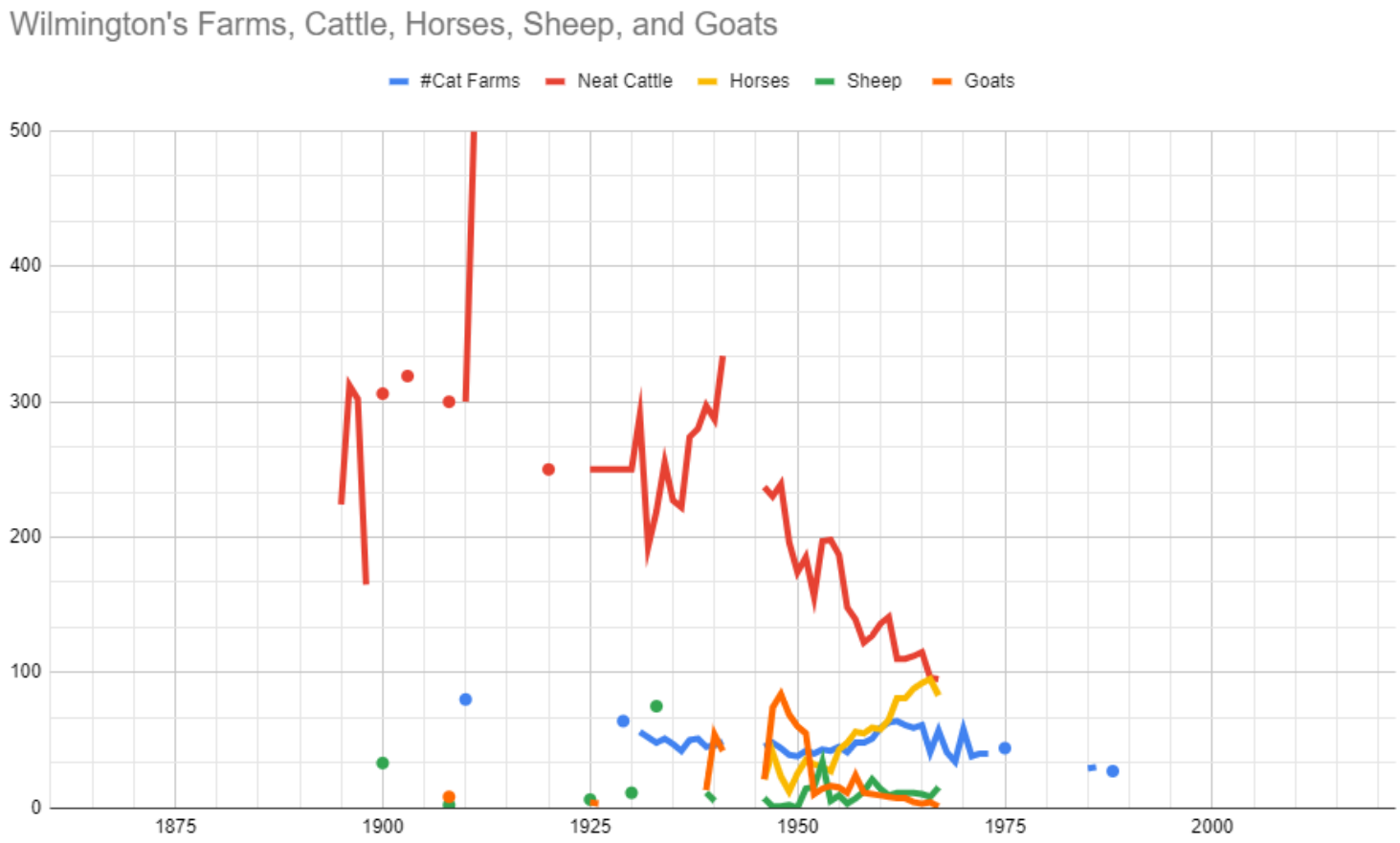
- Blue Hog Breeding, 1038 pigs
- Frank E Day, 80 pigs
- Allen E Young, 42 Pigs
- Bancroft Abbott, 33 Pigs
- Herman H Hathaway 43 pigs
- David Weinberg, 6 cows and 2 calves,
- Thomas E Gallagher, 0

Animals that were unfit for food were sent to Woburn's rendering plants for processing into other products.

The number of families with barns to inspect dropped to about 50 by the mid-1930s, then about 40 around 1950. There was a resurgence through the 1950s and 60s in the number of barns inspected to about 60, which coincides with the dramatic increase in horses inspected from 25 horses in 1950 to about 90 horses through the late 60s. Wilmington had transitioned from a farm town with slaughterhouses to a suburban town with "horse properties."

Also worthy of note, the Animal Inspectors took on the role of investigating dog bites in the 1930s, as the spread of rabies became more prevalent. As an Animal Control Officer, they assisted in collecting, testing, and destroying rabbit animals. After 1968, the town reports stopped reporting the numbers of animals inspected in town, though cattle, horses, pigs, sheep, and goats were still present.

Image: From 2017 Mass Memories Road Show, submitted by Ann Humphrey Berghaus.
'In the 1950s, many horses roamed the town of Wilmington. Pictured: my mother Mrs. Ann Humphrey and 'Rusty' the horse. Location: Chestnut Street.' September 1958.



The current stance on animals is in Section 7 of Wilmington's Health Regulations.

“Section 7 Animals
7.1 No person shall keep any animal without first obtaining a permit from the Board of Health (the Board). No person shall keep any animals without an adequate stable, barn, or other shelter approved by the Board of Health. This shall not apply to dogs which need to be licensed by the Town Clerk, and this shall not apply to domestic pets. The Board shall maintain authority to determine what constitutes a domestic pet. An animal raised or kept for consumption or for a commercial purpose will not be considered to be a domestic pet.
7.2 No person shall allow any animal to roam free.
7.3 No person shall keep any swine, or any rooster.
7.4 No person shall keep more than six cats over the age of six (6) months at a residential premises without first obtaining a permit from the Board. No person shall feed any feral cat or contribute in any way to the support of a feral cat population. The penalty for violation of this subsection is $10.00, each day constituting a separate violation.
7.5 No person shall keep a horse or pony without a stable approved by the Board. A stable shall meet the following minimum criteria:”

Cattle/Animal Inspectors/Animal Control Officers
1893: Henry L Carter
1894-1905: H Allen Sheldon
1906-1907: Otis Gowing
1908-1930: Calvert H Playdon MDV
1931-1936: Winslow E Merrill MDV
1937-1956: Ralph Burleigh Odiorne
1957-1967: Leo E LeBlanc
1968-1985: Joseph V Balestrieri
1986-2015: Ellen G Davis
2016-present: Christopher H Sullivan

Inspector of Meats/Provisions
1906-1908: Henry L Sheldon (Peak cattle in 1908: ~500 cattle)
1909-1910: Henry W Eames
1911-1918: J Howard Eames
1919: Melvin W Brown
1920-1921: Joseph A Vidito
1922-1935: Arthur W Sprague (Peak hogs in 1924: 2849, 1930: 113, 1931: 19, 1934: 2, Last cattle: 1928: 18)
1936: Winslow E Merrill (Zero inspections)
1937-1954: Ralph Burleigh Odiorne (Last 5 hogs inspected 1943)
1955-1959: Herbert Thrush (Zero inspections)
1960-1967: Leo E LeBlanc (Zero inspections)
1968-1971: Ernest E Romano (Zero inspections)

Milk Inspector
1950-1953: Ralph B Odiorne
1954-1961: Patrick A Thibeau
1962-1973: Ernest E Romano

Out of curiosity, I reached out to the Board of Health to see how many animals were permits issued for in 2022, and here's the summary:
Horses: 22 (at 6 properties)
Goats: 6 (at 2 properties)
Chickens: 339 (at 35 properties)
Ducks: 16 (at 4 properties)

Other: 22 (at 5 properties-- includes rabbits, geese, pheasants, 1 donkey, and one rooster)
The 6 horse properties: 4 on Chestnut St, 1 on Butters Row, and 1 on Woburn St.
Also noted that Krochmal Farms in Tewksbury has 225 head of cattle, and part of their property backs into Wilmington north of Salem Street.

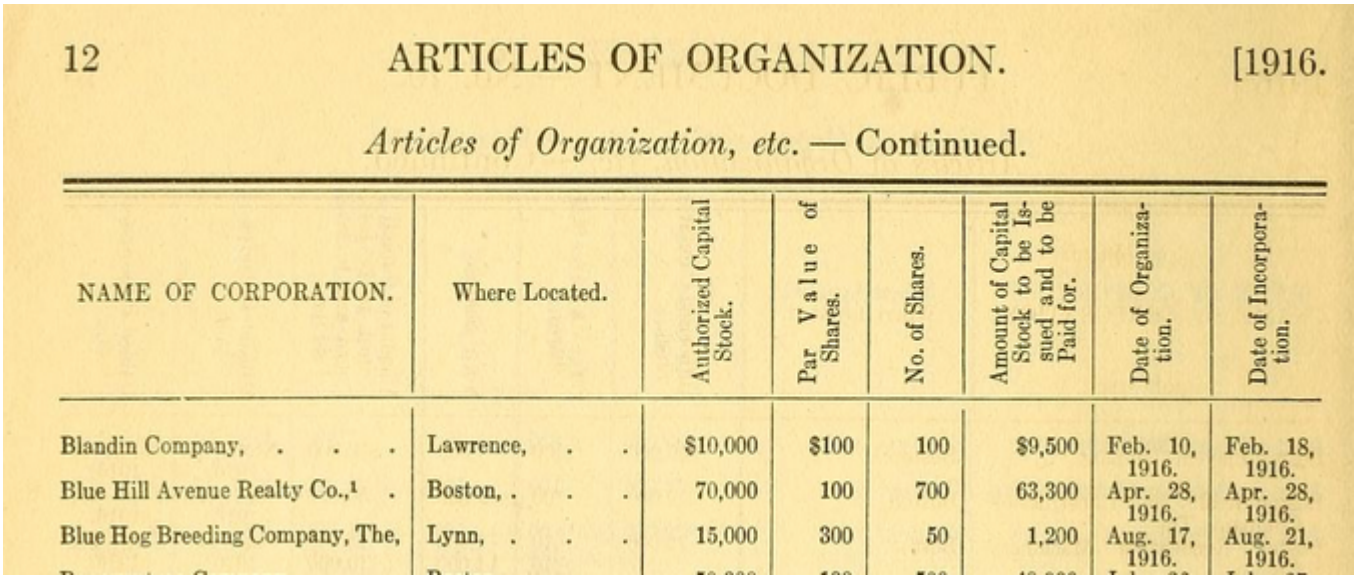
Part III: Piggeries in Wilmington

Wilmington's early home-grown pigs were butchered at the local/neighborhood slaughter-houses. Compared to cattle, pigs require much less space, help solve some of the "household garbage" problem, and are a reasonably fast-growing meat. In 1913, the Inspector Dr. Calvert H Playdon MDV notes that the best hog raised in town that year was on the Town Farm (situated at the present day Town Park on south Main St).

In 1914, there were two farm-based slaughterhouses, licensed by Asa W Boutwell and Sebastian Becker. In those days, the typical year saw about 50-80 cattle, 300-500 calves, and 450-900 hogs slaughtered. Becker moved away (to Woburn) in 1915 reducing the town to just one butcher for a period of time, and then Boutwell subsequently closed up shop in 1916, and that year only 2 calves and 42 hogs were slaughtered in town. The following year, the Blue Hog Breeding Company operated by Mr. George Griffith moved to town and they licensed their own slaughterhouse. Asa W Boutwell was granted a new license in 1917, and operated on the premises of Joseph Vidito "between Chestnut Street and Marion Road" (near present-day Eleanor Drive). Melvin W Brown was granted a slaughterhouse license to operate at the Town Farm in 1918. In 1919, the three slaughterhouse operators were Blue Hog on Main Street, Frank Day on Marion Street, and David Weinberg on Woburn Street. In 1920, steam was picking up, and four more were added to the existing three, operated by Allan Young, Bancroft Abbot, Herman Hathaway, and Thomas Gallagher. This was a competitive market for Wilmington's slaughterhouses. The 1921 and 1922 had narrowed the licensed slaughterhouses to Blue Hog, Kirby Orr, and Allen Young, and by 1923, Blue Hog was the only survivor. Over the next two years, they butchered about 2800 hogs each year. However, that particular endeavor appears to have been somewhat of a boom and bust. In 1927, American Rendering Company opened a plant on Eames Street, but it appears to have only lasted one year. By 1931, there were only 19 hogs butchered, and then 1 in 1933, 2 in 1934, and the last meat inspections in Wilmington were in 1943 when 4 hogs were slaughtered. However, breeding and raising hogs was still a viable venture for a few more decades

From the town's perspective, any property with two or more hogs, swine, or pigs was considered a piggery, and required a permit for operation. The largest piggery in the town's history was the Blue Hog Breeding Company, which operated at south Main Street, at the location that later became the town dump. Incidentally, this piggery to dump transition seems to be a pattern applied elsewhere, as well (e.g. McDonald Rd and Tewksbury).

The Blue Hog Breeding Company had been incorporated at Lynn on 21 August 1916. They advertised a new breed of hogs, as stated in one of their advertisements, "SAPPHIRE SWINE (BLUE HOGS) actually blue in color. The Blue Hogs are no longer an experiment. We have bred them successfully for twelve years before offering any for sale. They mature quickly, grow very large and the females are the most prolific breeders on earth. Write for information. Mention this paper. The Blue Hog Breeding Company, Wilmington, Mass." (1 September 1919 "Southern Planter, No 11).



12 ARTICLES OF ORGANIZATION. [1916.

Articles of Organization, etc. — Continued.

NAME OF CORPORATION.	Where Located.	Authorized Capital Stock.	Par Value of Shares.	No. of Shares.	Amount of Capital Stock to be Issued and to be Paid for.	Date of Organization.	Date of Incorporation.
Blandin Company, . . .	Lawrence, . .	$10,000	$100	100	$9,500	Feb. 10, 1916.	Feb. 18, 1916.
Blue Hill Avenue Realty Co.,[1] .	Boston, . . .	70,000	100	700	63,300	Apr. 28, 1916.	Apr. 28, 1916.
Blue Hog Breeding Company, The,	Lynn, . . .	15,000	300	50	1,200	Aug. 17, 1916.	Aug. 21, 1916.

Not all of the clients ordering pigs from the Blue Hog Breeding Company were happy customers. One particular customer in 1922 noted that she ordered 4 gilts and a boar and bred them, and only a few of the resulting piglets were blue also. The breed "does not breed true," Ms King said.

Notwithstanding, Wilmington's piggeries gained some notoriety. In the 1929 Town Report, Dr. C H Playdon, MDV, Inspector of Animals, touted "Wilmington may be proud of having the largest individually owned piggeries in New England, with over three thousand pigs on the premises, and also several smaller herds of fifty or more."

The peak years for hogs in Wilmington seems to be the early 1923/1924, when about 6000 hogs were inspected, and about 2800 were butchered. In 1925, there was a dramatic drop in the number butchered to less than 600, which seems to indicate that either the business model of the Blue Hog Breeding Company changed, or the slaughterhouse was closed and the butchering operation was sent out of town. Furthermore, the count of pigs inspected in 1933 was down to 612, so the Blue Hog Breeding Company must have ceased operations by then. The company formally dissolved in 1935.[4]

The records indicate that the piggeries began again in earnest after World War II, typically with 2000-4000 pigs in town between 1946 and 1967. As a snapshot of some of the licenses issued by the 1959 Board of Health: 14 piggery licenses, 4 child care centres, 9 stable licenses, 21 milk dairy licenses, 13 oleomargarine licenses. The following year, there were 11 piggery licenses. Over the 1950s and 1960s, Wilmington residents showed great disdain for the odors from the piggeries wafting around town, putting pressure on the town leaders to do something about it. The answer was that the town stopped issuing new licenses for piggeries, and existing licenses could not be transferred to another party. Thus, the tradition of raising pigs dwindled.

Wilmington Crusader, Oct 5, 1955 report from meeting minutes:
Dr. Harmon pointed out that the Supreme Court has ruled that piggeries are not "farms" but "businesses".
Hagerty: "I don't know any business that is more suited to certain parts of Wilmington than piggeries. We have land that is good for nothing else."
Dr. Harmon: "But when this gets to be a residential town- what will the new young couples say and think?"
Hagerty: "I'll agree with you on that Doc. We can always cancel a license of a piggery, if it gets too close to a residential area. But where these are there is nothing suitable for residential land, anyway."

The "stink" issue was particularly bad in 1957: (Town Crier, Aug 22, 1957)
"If owners and operators of piggeries and industries don't cause the odors from their businesses to cease, the State Department of Health will take action, promised Deputy Commissioner Clarence I Sterling."

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[4] https://archives.lib.state.ma.us/bitstream/handle/2452/60151/1935acts0008.txt?sequence=1&isAllowed=y

“Recommendations for piggeries include, besides good housekeeping and common sense, the feeding of garbage only from concrete platforms, treating of manure piles with chlorate of lime, and covering of refuse with gravel, as a continuous operation, not just after issuance of a complaint.
“Recommendations for industry were, in addition to better housekeeping and a sense of responsibility, prevention of lagoons from becoming stagnant, treatment of waste by solvents or other means, covering of dumps of fleshings, and no spreading of solids or sludge on the land.”
The state inspector “stated that his Dept will no longer approve open burning dumps in any thickly populated area, that sanitary landfill is necessary.”

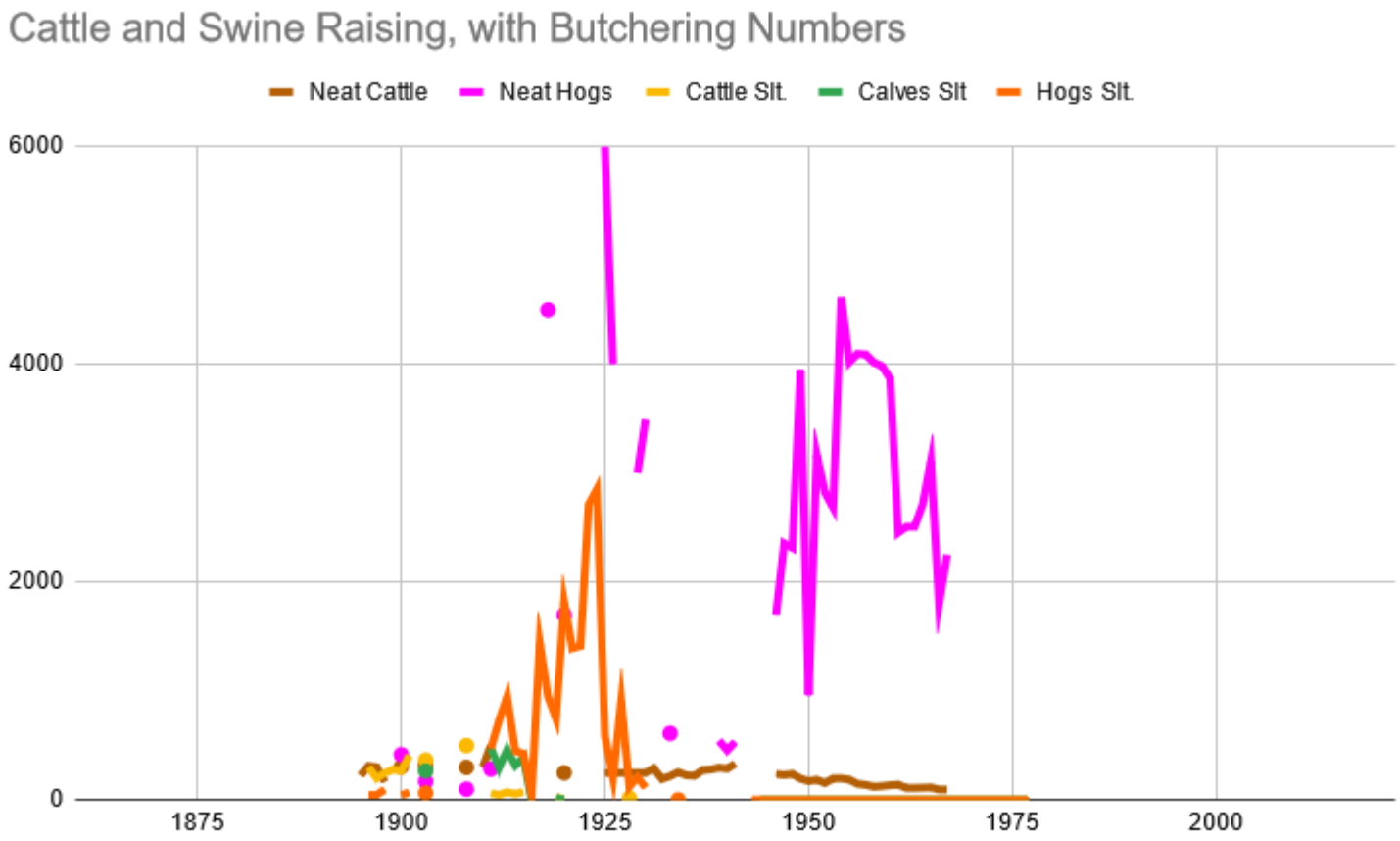
Some of the places included Kunigenas Brothers at the end of McDonald Road, with about 1000 porkers on hand. The smallest, with two pigs only, was the property of a woman off Harris Street. Bob Evans (poultry farm) kept two licenses active, just in case he wanted to purchase pigs again.

(Town Crier, June 21, 1962): Health officer Ernest Romano told the Board that he had discovered another illegal dump, during the inspection of one of the piggeries. The dump had many large rats, he reported.

By 1969 the Board of Health licensed 6 piggeries, 1 ice cream manufacturing, 12 stabling permits, 20 milk vehicle permits, 62 milk storage permits. By 1971, “the number of *active* piggeries in town has been reduced to one. Two piggeries voluntarily sold their livestock and are no longer operating.” Some of the farms maintained their license to raise pigs, just in case, but did not actively use that license. The 1985 report indicates that 29 horse stables and 2 piggeries were licensed. 1988 shows 27 stables and 2 milk permits, with no further mention of piggeries.

As a result Wilmington has not been affected by the smell of local piggeries for several decades– but there has periodically been a “stink” raised based upon farm smells from Krochmal Farm in Tewksbury, which had a piggery, and now keeps 225 head of cattle at their property along the Wilmington Border.

Porcineograph: https://www.masshist.org/beehiveblog/tag/from-the-reading-room/



Terminology:
Swine: any pig
Hog: old swine, over 120 pounds
Pig: young swine, under 120 pounds
Gilt: female pig until she has her first litter of piglets, and *sow* thereafter
Piglet: baby pig
Boar: male pig, unless castrated then called *barrow*
Shoat: young pig, freshly weaned
Grunter/Oinker/Squealer: a nickname based upon the sounds they make
Cutter/Bacon/Porker: a nickname based upon its destiny
Peccary/Razorback/Warthog: misnomers for nicknames for other kinds of wild pigs

Feeder pig: gilt or barrow weaned, sold to be raised for slaughter
Grower pig: swine between 40-125 pounds
Finisher pig: market weight swine, 250-230 pounds



May 27, 1922

About Blue Hogs

About two years ago one of our readers, Jennie M. King of Knox county, saw an advertisement of the Blue Hog Breeding Company of Wilmington, Mass., in an Illinois farm paper (not PRAIRIE FARMER) and bought four gilts and a young boar for $170. The gilts grew up, were bred to the boar, and in the fall of 1921 farrowed their first pigs. The pigs were white, black, gray and spotted, with only a few blue ones.

Mrs. King took the matter up with the paper in question without results. She then wrote PRAIRIE FARMER and we had one of our men visit the Blue Hog Breeding Company. Mr. Griffith, owner and manager, offered to send her another blue boar without charge. This was in December, and Mrs. King is still waiting for her boar. Mr. Griffith ignores our letters and apparently has forgotten his promise.

The advertising of the Blue Hog Breeding Company was offered to PRAIRIE FARMER but refused. This new "breed" is not well established and does not breed true. Even if it did, we doubt if it is any better, and probably not as good, as the established breeds. We would advise our readers to let the blue hogs alone.

Article that includes mention of Blue Hog Breeding Co. on Town Crier.

Known Wilmington Butchers



For more information on the commercial meat market, read the Town Crier Article by Larz Neilson, Nov 5, 2016, "*History: Wilmington once had a thriving meat industry*". In summary, that article tells about

* The Cattle Drives from Brighton to Wilmington

*Horace Sheldon (1825-1895) would drive a herd of cattle up from Brighton every Tuesday- Wednesday, selling a few to several farmers along the way.
*The Meat Wagons departing from Lawrence Swain's (1864-1944) barn throughout Boston area
*The arrival of Chicago beef cattle reversed the driving of cattle back down to Brighton from the B&M Yards pictured above.

1850 Federal Census, self-described occupation as "butcher" (note many farmers also did their own slaughtering):

1. James Gowing (56)
2. Charles Gowing (23)
3. Henry E Gowing (20)
4. William E Gowing (15)
5. Jonathan L Carter (30)
6. George Gowing (22)

1860 Federal Census,
10 of the 22 Butchers listed with the census are land-owners.

Patrick Martin	30	Butcher		400
Otis C Buck	34	Butcher	2000	500
Abial P Persons	37	Butcher	2500	1000
James Gowing	66	Butcher	2500	1000
Ira Withan	25	Butcher		
Otis Harnden	21	Butcher		
George Gowing	32	Butcher	5000	2000
E B Pearsons	28	Butcher	700	500
Samuel Gowing	22	Butcher		200
Nathan E Buck	37	Butcher	1500	500
Charles Buck	30	Butcher		
Jon L Carter	41	Butcher	1500	300
James Sowisby	33	Butcher		300
Henry Shelden	38	Butcher	6000	2000
John P Upton	24	Butcher		1000
Benj A Upton	20	Butcher		
Edward Swain	23	Butcher		300
Henry W Eames	20	Butcher		
Horatio Eames	33	Butcher		200
Jonathan P Morris	32	Butcher	1000	300
Silas Buck	37	Butcher	1500	300
Warren Eames	27	Butcher		400

1900 Federal Census, butchers, beef dealers, and provisions dealers (who may have been a part of Lawrence Swain's distribution team). Also included here are those who were in derived markets from the meat and poultry businesses, such as butter and eggs.

1. **Lawrence C Swain, wholesale dealer in beef** (35)
2. Albert C Buck, provision dealer (37)

3. Sydney C Buck, provision dealer (40)
4. Charles Buck, provision dealer (70)
5. Wilber S Heath, Provision dealer (35)
6. Albert Gould, Dealer in butter (63)
7. **James Hale, Butcher,** (51)
8. Ellis Swain, Provision Dealer, (37)
9. **William E Swain, Salesman Wholesale Meat** (39)
10. Donald R Colgate, Provision Dealer (39)
11. Martin F Holt, Provision Dealer (46)
12. Arthur P McDonald, Provision Dealer (33)
13. J Howard Eames, Farmer and Provision Dealer (43)
14. **Henry Sheldon, Dealer in Cattle (35)**
15. **George E Carter, Dealer in Cattle** (44)
16. Joseph L Weston, Peddler of Milk (22)
17. Irvin Eames Team Despatcher (32)
18. **Sebastian Becker Butcher** (39)
19. Charles Perry, Milk Peddler (21)
20. Charles S Pembum, peddler (23)
21. Myron Buck, Provision dealer (41)
22. **Asa Sheldon, Dealer in Cattle** (38)
23. Thomas H McMahon, Provision dealer (44)
24. Wilson Gault, carriage painter (39)
25. William F Carter, provision Dealer (23)
26. Joseph Stokes, cattle drover (55)
27. Charles Carter, provision dealer (40)
28. George E Seane, dealer in horses (48)
29. William H Friend, market man (butter and eggs), (52)
30. Joseph Doucette, bank cashier (28)
31. George Sidelinker, provision dealer, (29)
32. **William Gowing, Wholesale dealer in beef** (65)

Butchering was a large industry in Wilmington.



William E. Gowing's Slaughter Barn

Several other men were known to be butchers in town, though in 1850, they claimed a different profession:
Warren Eames was a 16 year old shoe-maker (later lived at Middlesex Ave next to Town Hall)
Otis C Buck was a 24 year old shoe-maker (later lived at corner of Middlesex Ave and Adams St, owned the triangle of land that is now the Common.)

From 1852 Massachusetts State Record, under "Butchers",

1. James Buck
2. Carter and Gowing
3. J T Eames
4. James Gowing
5. Sheldon & Buck

Wilmington had two stops on Salem & Lowell Railroad, Wilmington and "Wilmington June", Levi Swain, Depot Master

Country Stores

1. Sanford Adams
2. Drake & Evans
3. S B Nichols

Post Offices: Henry Blanchard (1852)
Bakery: Albert Bond (1852)
Mason: Mixter Simonds
Justices of the Peace (1852): Henry Blanchard, Charles H Carter, James Gowing
Undertakers: Cadwalader Morrill

1978 Article: Lawrence Swain slaughterhouse and barns burned by arsonists.



Charred timbers and foundation stones were all that remained of Dave Jones' barn on Tuesday morning. The shed in the background, though only half-burned, will probably have to be demolished. It stands only a few feet from the house.



Swain Farm

A Town Crier photograph of the Lawrence C. Swain farm on Federal Street, Wilmington, as it appeared about five years ago. It was once the center of a thriving butcher industry.

The farmhouse at left was originally a Gowing home, built about 1800.

In those days, much work was done by oxen. Oxen had strength and submissiveness, thought they lacked the speed and versatility of horses. Asa G Sheldon praised the companionship of a hard-working ox, and could tell as much about the ox driver after a few minutes watching him with his animals as he needed to know. "Without all this education, you have a steer. With it, you have, at last, an ox."

https://www.nps.gov/cali/learn/historyculture/upload/OJ-spring2015-oxen.pdf

Related Photos



THE PAINTING SHOP: In back of the parking lot behind the Church Street Hardware. The wagon on the second story, about to be painted, is typical of the butcher wagons used in Wilmington about that time, when Wilmington butchers sold meat all over Eastern Massachusetts.



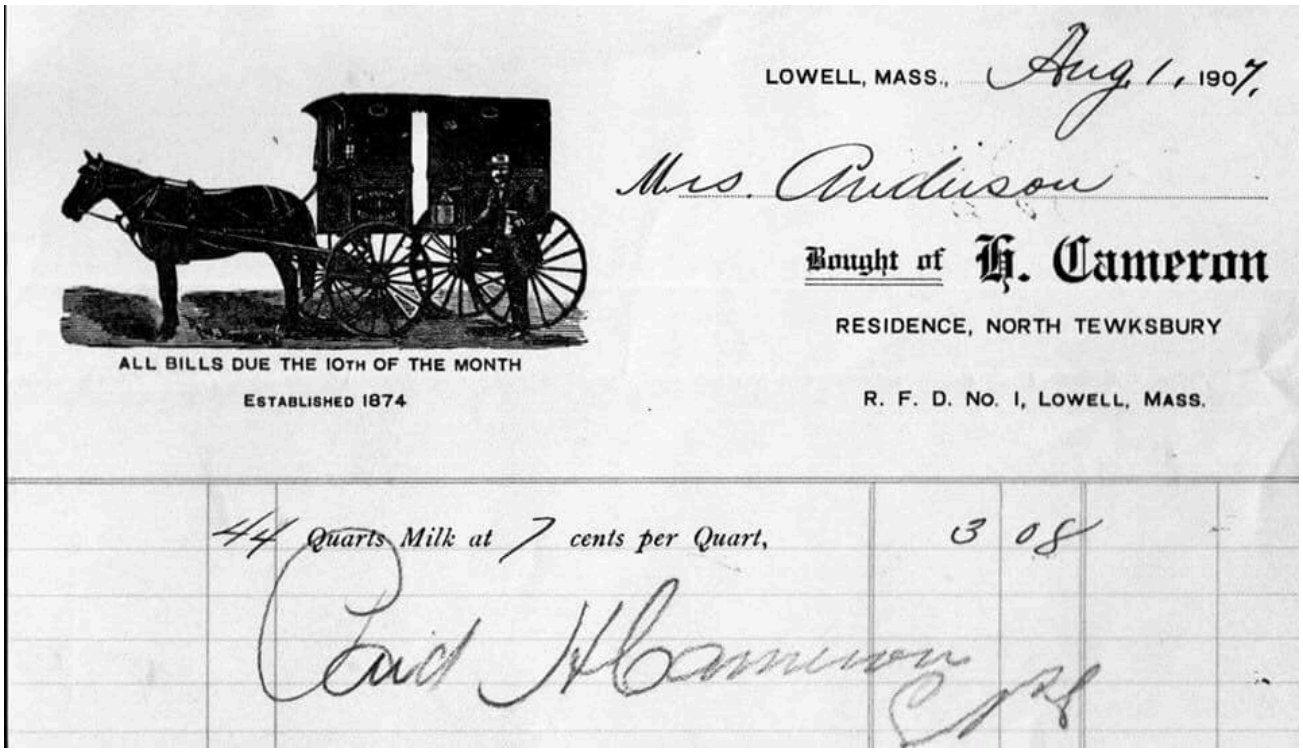
c1928 Louis Nichols of Middlesex Ave. for many years he was the delivery man for Buck Brother's (is Elias now) and would be seen driving horse and wagon around town. This was taken on Middlesex St near Federal St. His route was taken over by Walter Buck before the Elia brothers bough Buck's.



1956, Last meat and poultry carriers, James Robson and Horse "Jetty" from Wilmington.
James Robson, listed in 1955 on Norfolk Ave., later on Carmel St, off Broad St. -- occupation, teamster.
Photo taken by Leslie Jones. Posted to Facebook.

1880
Found invoice from August 1, 1907
Shows Milkman Mr. Hugh's delivery wagon. This would be your milkman Mr. Hugh Cameron from North Tewksbury. He is seen here with his new delivery wagon the state of art had all the bells and whistles. It was built by J L. Fleming and trimmed by Sawyer and Taylor for the cost of $500. It was well worth the cost Hugh delivered 54 milk cans a day his business was established in 1874. The man in the photo is of Hugh's son making his rounds.





Meat Sales to the Almshouse

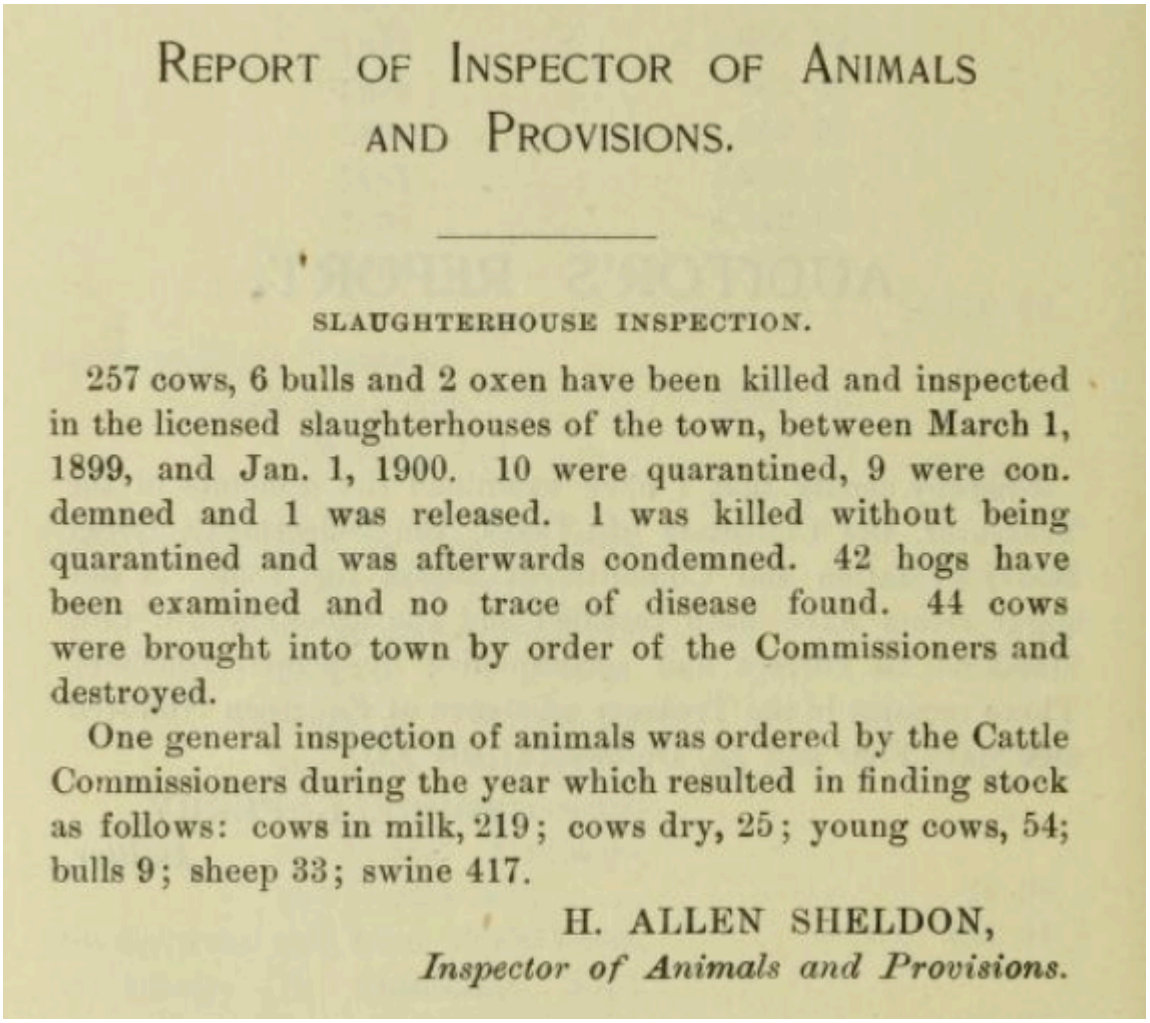
Records of meat sales can be found in the annual reports of expenses at the Wilmington almshouse. The almshouse expense report always includes a line item for Fresh Meat, varying from $20 to $100 for the year. In

some years, the almshouse also reports income for fresh meat, due to the labors of the Superintendent and the team.

As a few examples:
1863: Town owed Dexter Carter for meat for the Almshouse: 39.97:
Meat for E. Butters: $1.10

In the years 1875, 76, 77, we see two primary providers of fresh meat named in the Almshouse records, with Warren Eames and Charles Gowing being butchers in those days. They provided, over those particular three years of records, meat with the following values:
Warren Eames $64.44, $15.72, $46.17
Charles Gowing $76.53, $80.66, $78.91
The bill to the town in 1879 was spread across several smaller purchases, but was owed to the same two butchers. We might surmise that either they had the most reliable or most cost effective butcher shops in town in those days.

As the years went by, the town responded to the State mandate that towns employ an inspector of animals and provisions. A few years later, after reports of unsanitary conditions in the meat-houses, exposed by the 1906 expose by Upton Sinclair called “The Jungle”, Wilmington and many towns in Massachusetts also employed a Inspector of Slaughtering. This inspector was scheduled to rotate around town on days when the animals would be killed, cleaned, and butchered.



REPORT OF INSPECTOR OF ANIMALS AND PROVISIONS.

SLAUGHTERHOUSE INSPECTION.

257 cows, 6 bulls and 2 oxen have been killed and inspected in the licensed slaughterhouses of the town, between March 1, 1899, and Jan. 1, 1900. 10 were quarantined, 9 were condemned and 1 was released. 1 was killed without being quarantined and was afterwards condemned. 42 hogs have been examined and no trace of disease found. 44 cows were brought into town by order of the Commissioners and destroyed.

One general inspection of animals was ordered by the Cattle Commissioners during the year which resulted in finding stock as follows: cows in milk, 219; cows dry, 25; young cows, 54; bulls 9; sheep 33; swine 417.

H. ALLEN SHELDON,
Inspector of Animals and Provisions.

As an example of the role of the Animal Inspector, in 1920, the Inspector of Animals visited the farmers to certify 250+ head of cattle, a few sheep and goats, 1600-1700 swine. At the time, tuberculosis was an issue in the animals.

- “Each barn must be inspected, even if only one cow for family use is the occupant”

- Inspector of Meats and Provisions: one cow, two calves, and 582 hogs were slaughtered and inspected (42 hogs were condemned as unfit for food) Three slaughter houses in town were reported favorably.

That year, there were seven licensed slaughterhouses in Town (Joseph A Vidito, condemned 17 pigs)

- Blue Hog Breeding, 1038 pigs
- Frank E Day, 80 pigs
- Allen E Young, 42 Pigs
- Bancroft Abbott, 33 Pigs
- Herman H Hathaway 43 pigs
- David Weinberg, 6 cows and 2 calves,
- Thomas E Gallagher, 0

Meat Wagons

Many were built in Amesbury, MA, which had more than 50 carriage manufacturers as of 1891. They were known for their quality.[5]



Morrill Doyle at his Meat Cart prior to his storefront location, 1911, for “Lowell Provision”

[5] Visit the Bartlett Museum’s carriage shed, 270 Main St., Amesbury. 978-388-3089
https://www.eagletribune.com/news/lifestyles/the-meat-man-s-wagon-delivers-history-amesbury-museum-offers-carriage-shed-tours/article_93dac673-24fd-5215-8838-04e881b93b8e.html



Boston Cityscape with Meat Wagons, late 1800s with three-horse team. Old IGA market in the background and cobblestone streets. (fineartamerica.com)



Last meat and poultry carriers, James Robson and Horse "Jetty" from Wilmington
Photo by Leslie Jones (1886-1967), taken August 1, 1956 (Boston Public Library)



Boston markets last meat carriers: Michael Cataldo, owner of Horse Tom, from East Boston.
Photo by Leslie Jones (1886-1967), taken August 1, 1956 (Boston Public Library)



Boston markets last meat carriers: Andy Athanas, owner of Horse Chuck, from Somerville
Photo by Leslie Jones (1886-1967), taken August 1, 1956 (Boston Public Library)



Boston markets last meat carriers: Richard Kingston, owner of Horse Chucky, from Arlington
Photo by Leslie Jones (1886-1967), taken August 1, 1956 (Boston Public Library)



Chamberlain & Co., meat market, market district
Photo by Leslie Jones (1886-1967), taken c1940s (Boston Public Library)

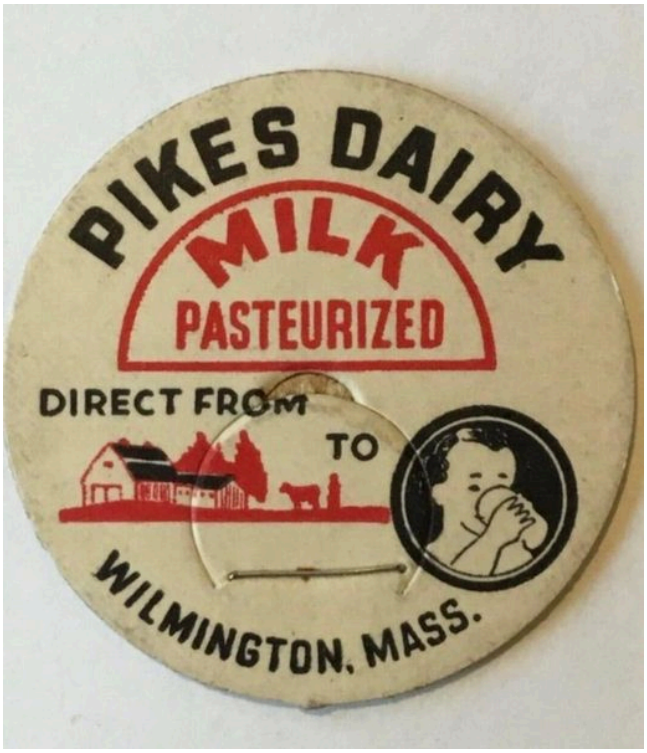


Horse and cart on snowy Boston street
Photo by Leslie Jones (1886-1967), taken c1947 (Boston Public Library)



"Western Dressed Beef"

Dairies



Samuel Poore Pike Jr. (1888 - 1967)
Samuel Poore Pike Jr., for many years a dairy farmer in Wilmington, and Sealer of Weights and Measures, died In a Woburn Nursing home. He was 79 years old. Mr. Pike had retired 8 years ago, when he sold part of his farm to Avco, and the building to other people.He was a native of Tewksbury. He is survived by his wife, Pauline(Gatzka) Pike, two daughters, Mrs Jeanette Corsettl of Woburn and Mrs Prlscilla Anderberg of Watertown, and three sons, Samuel P. Ul of Needham, John of Woburn, and Daniel of North Hampton NH.01,' There are six grandchildren. Burial was In the Edson Cemetery in Lowell

Facebook comment by Larz Neilson
I believe he lived in the house next to the Avco ballfield, later owned by Carbone, then Mike McCoy.

Facebook comment by Barry Garden
When we moved to Wilmington in 1955, the dairy we had was Nicholas Dairy. The galvanized milk box with the dairy name was on our back porch for years.... Don't know much about the dairy?

Facebook comment by Bruce Bedell
remember milk home delivery? I've got a half gal.glass bottle form Suburban Burbeck Dairy of Chelmsford. Also the Bell Farm on Chestnut St. was still operational circa 1955. Millard Pipes bought it from Bell. Later it became The Garden of Eden Country Club/Golf Club.

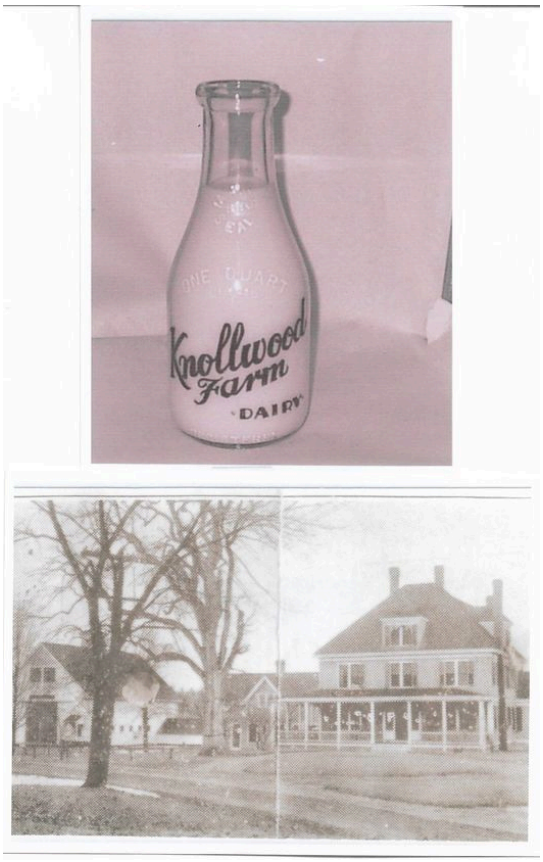
Facebook comment by Steve Gustus
I remember Brox Dairy. We had a few different ones.

Sunnyhurst Dairy?
William J Fay Jr
I worked there… 1957/1958… also dated the owners daughter, Jackie Ashworth, through high school…we made fresh ice cream every day… once you tasted it fresh out of the mixer, you didn't want it any other way… among my duties was delivery of 5 and 10 gallon tubs to many businesses cafeterias along 128….

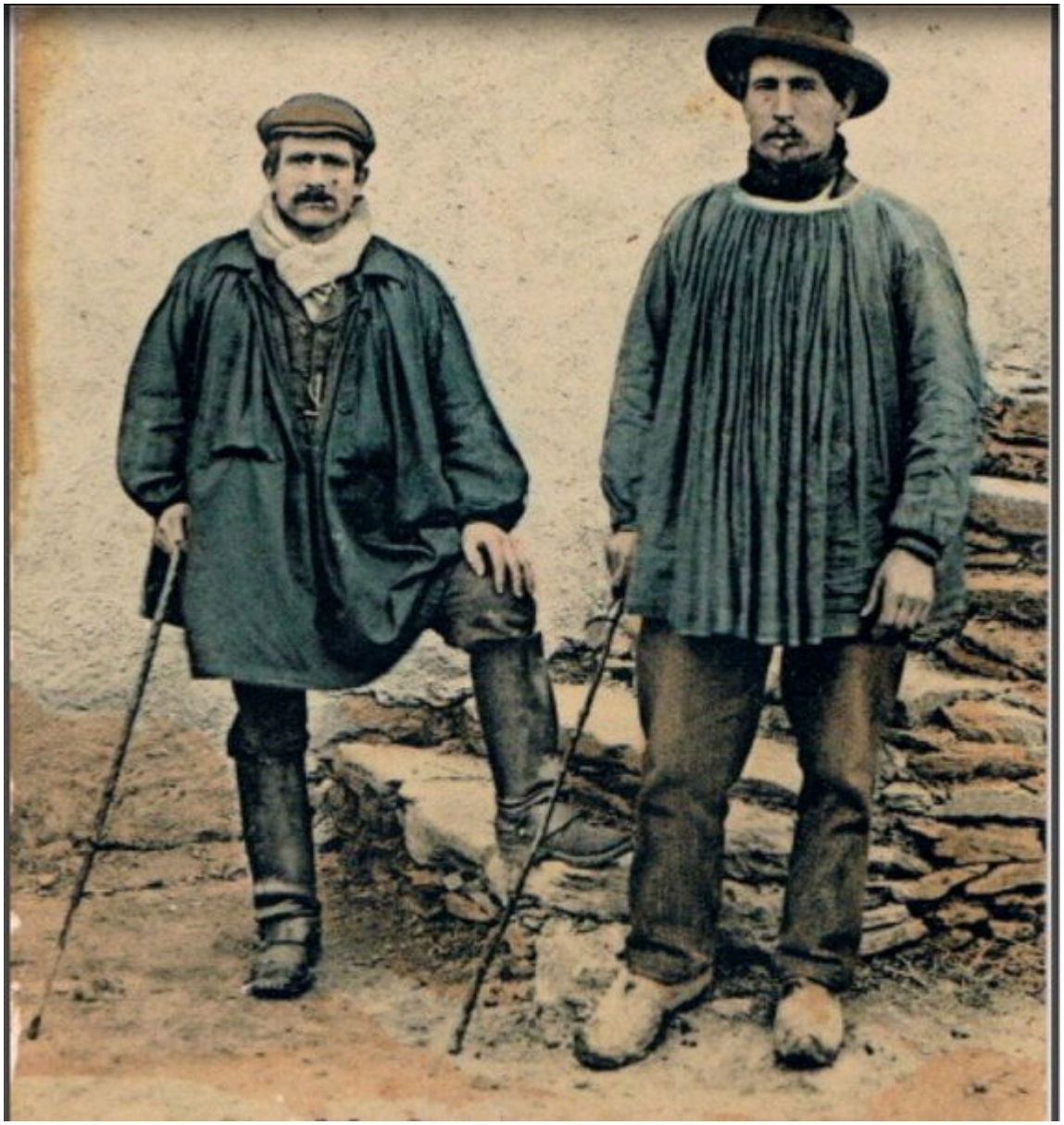


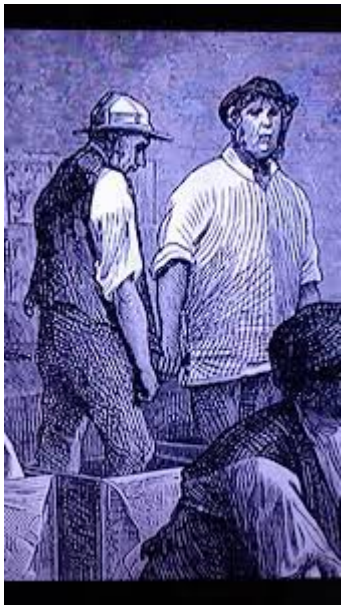
Larz Neilson
There were two different businesses, not at all connected. Sunnyhurst Ice Cream was on Lowell Street, owned by the Ashworths. They also had a candy shop in the building that later became a garden center. The other was a Stoneham company, Sunnyhurst Dairy. They were in business for a long time and often had the contract for providing milk for the school lunch programs. They later opened several convenience stores in the area, including one in North Wilmington (Fiorenza's building, between Shell & the tracks.)
Ruth Jane Birkle Gronemeyer
Larz Neilson Hi Larz Frederick, I do remember my parents buying milk at Sunnyhurst on Lowell St. and later returning the glass bottles. Same place we got ice cream snowballs at Christmas.

From Gerry “Scratch” O’Reilly
Another Milk Farm that served all of Wilmington, door-to-door. Tom Daley owned the farm and after his death Red Eaton took over. Located on Andover Street just up from 125. Cream gone from the top of the bottle to be used for other cooking purposes. Mothers ahead of the time and kids drank more fat-free, healthy milk. Building leveled into a parking lot.



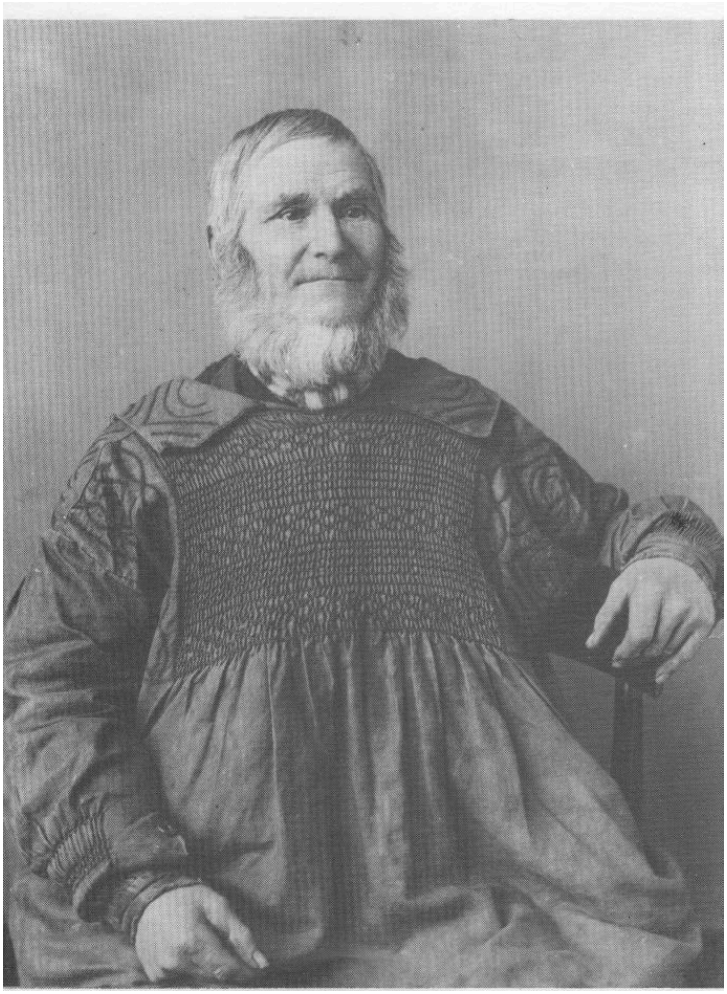
Teamsters Smocks





http://www.smockfrock.co.uk/carters-and-smocks/








761
MARY JANE'S YOUNG MAN

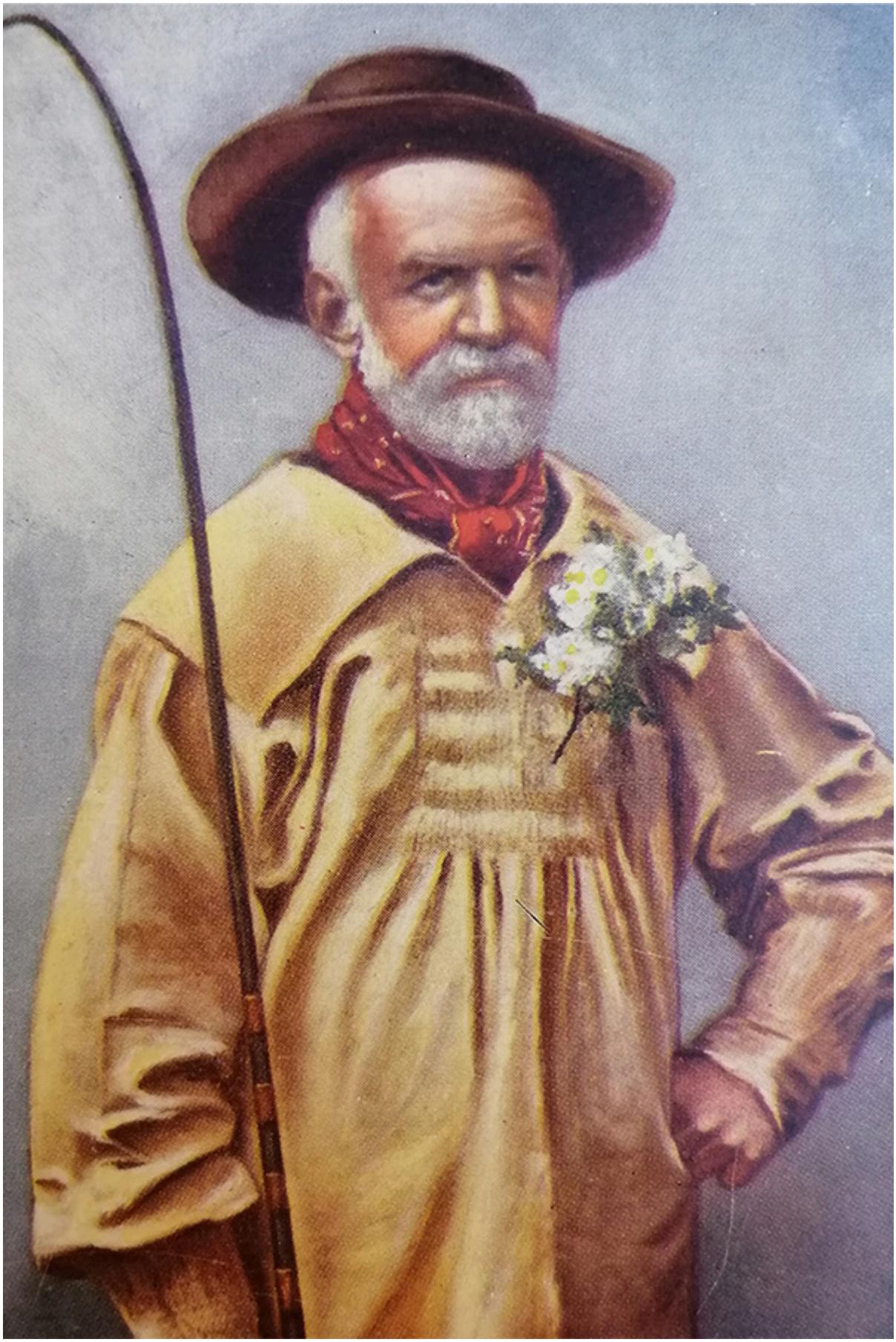


Round Frock





Smock Frock



https://www.textilesociety.org.uk/event/deception-and-disguise-smock-narratives

Current Allowance

Wilmington no longer allows swine. Horses are allowed, subject to stabling guidelines.

https://www.wilmingtonma.gov/sites/g/files/vyhlif5221/f/uploads/health_regulations_10.19.21.pdf

Section 7 Animals
7.1 No person shall keep any animal without first obtaining a permit from the Board of Health (the Board). No person shall keep any animals without an adequate stable, barn, or other shelter approved by the Board of Health. This shall not apply to dogs which need to be licensed by the Town Clerk, and this shall not apply to domestic pets. The Board shall maintain authority to determine what constitutes a domestic pet. An animal raised or kept for consumption or for a commercial purpose will not be considered to be a domestic pet.
7.2 No person shall allow any animal to roam free.
7.3 No person shall keep any swine, or any rooster.
7.4 No person shall keep more than six cats over the age of six (6) months at a residential premises without first obtaining a permit from the Board. No person shall feed any feral cat or contribute in any way to the support of a feral cat population. The penalty for violation of this subsection is $10.00, each day constituting a separate violation.
7.5 No person shall keep a horse or pony without a stable approved by the Board. A stable shall meet the following minimum criteria:

Out of curiosity, I reached out to the Board of Health to see how many animals have permits issued for 2022, and here's the summary:
Horses: 22 (at 6 properties)
Goats: 6 (at 2 properties)
Chickens: 339 (at 35 properties)
Ducks: 16 (at 4 properties)
Other: 22 (at 5 properties-- includes rabbits, geese, pheasants, 1 donkey, and 1 rooster)
The 6 horse properties: 4 on Chestnut St, 1 on Butters Row, and 1 on Woburn St.
Also noted that Krochmal Farms in Tewksbury has 225 head of cattle, and part of their property backs into Wilmington north of Salem Street.

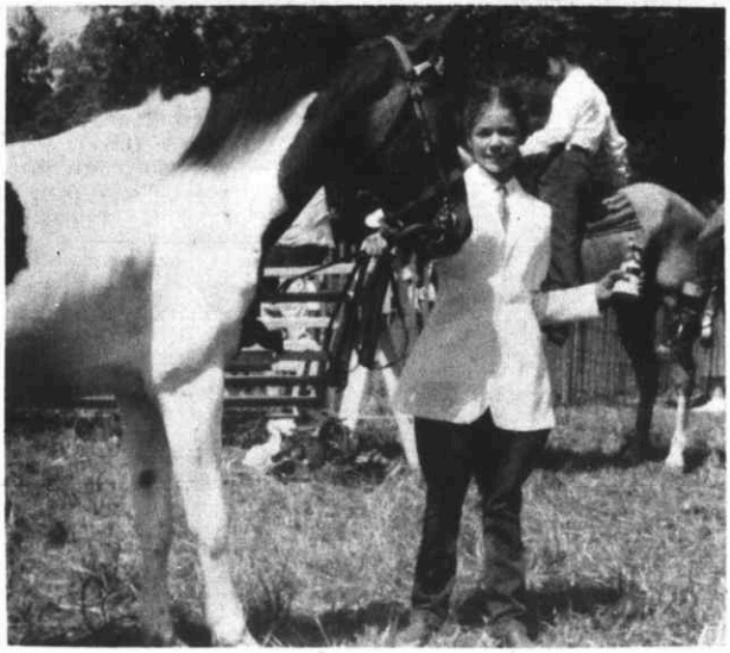
Wilmington Horse Shows

Ann Berghaus
Horses were a big part of a lot of family's lives in the '50's and '60's. Horse Shows were held all summer; hosted by the Wilmington Trailblazers and Wilmington Mounties. -- One of my favorite photos of my Mom and Rusty!

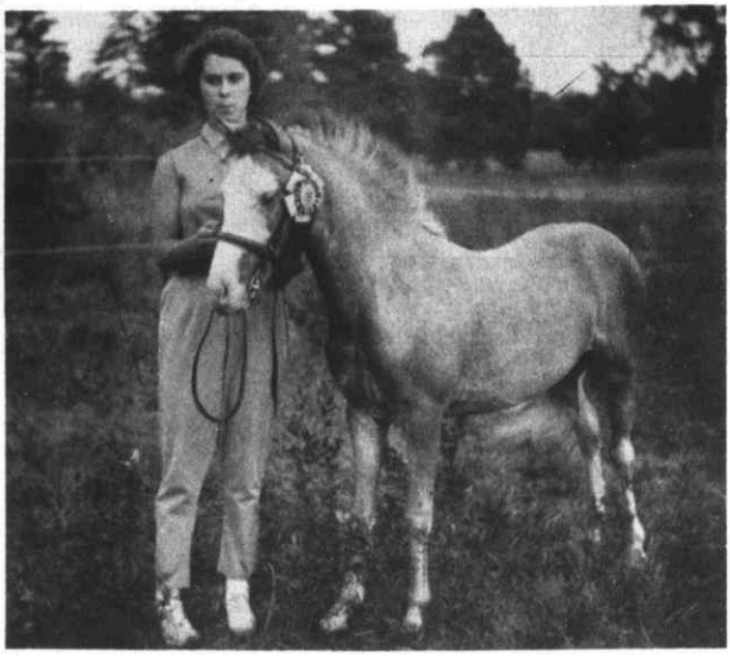
WILMINGTON MOUNTIES TO BE ON TV SATURDAY.

The Wilmington Mounties will appear in person, together with their horses, on WBZ-TV Saturday morning from 7:45 am to 10 am. Twenty seven members of the club will be guests of Rex Trailer, the TV Star who was their guest on August 18th Forty five minutes of the schedule have been set aside for the mounties.

Aug 30, 1956 Town Crier:



MIDDLESEX CHAMPION - FITTING AND SHOWING
MISS NANCY ALLEN, 434 MIDDLESEX AVENUE, WITH HER HORSE TEDDY, JUST AFTER HAVING WON THE MIDDLESEX COUNTY CHAMPIONSHIP, JUNIOR DIVISION, IN FITTING AND SHOWING, AT THE MIDDLESEX COUNTY FAIR, IN WESTFORD LAST SATURDAY



SANDRA DUPRAS' COLT 'MIGHTY MISCHIEF'- A CHAMP

THE RIBBON ATTACHED TO THE HALTAR OF 'MIGHTY MISCHIEF' PICTURED ABOVE WAS AWARDED AT THE WESTFORD 4-H HORSE SHOW LAST SATURDAY, AFTER THE JUDGES DECIDED THAT HE WAS THE BEST 4-H COLT IN MIDDLESEX COUNTY. HOLDING HER HORSE IS SANDRA DUPRAS, 45 ANDOVER STREET, A MEMBER OF THE 4-H MOUNTIES.

Every

4 H MOUNTIES AND TRAILBLAZERS ATTEND MIDDLESEX COUNTY FAIR

The Wilmington Mounties and the Wilmington Trailblazers have returned from the Middlexes County Fair, held at Westford in the past weekend after having won many prizes and much satisfaction.

The two horse clubs entered many of the contests, such as cooking knitting crafts and horsemanship events.

Those who won special prizes were Sandra Dupras, whose colt was considered the best in Middlesex County; Nancy Allen winner of a championship in the Junior Division of Fitting and Showing; and Peter Sowden, who won a special trophy in Junior Western Equitation. Miss Mary Hartnett was awarded a special prize for her knitting entry.

WOZ TELEVISION CAMERAS AGAIN FOCUSED ON WILMINGTON

Last Saturday morning for two and a quarter hours Wilmington's young television audience thrilled to see their 4-H friends appear as the 'live feature' of Rex Trailer's Western Program 'Boom Town'.

Members of the 4-H Mounties Horse Club demonstrated several games and exhibitions of horsemanship and types and, breeds of ponies.

To the expert calling of Rex, the Mounties' Quadrille Team swung their partners on horseback to the familiar 'Alamand Left and Dos-a-dos'.

This part of the program had been postponed from the previous week when District Attorney of Middlesex County Ephram Martin and Sheriff Howard W Fitzpatrick were presented by Attorney Fred T Corum, leader of the 4-H Mounties Horse Club, to Rex Trailer and his television audience.

The District Attorney spoke to the 4-H club members, telling them that if they kept the high principles and standards of the 4-H Organization they would be assured of a successful and rewarding life.



BLUE RIBBON WINNER

PRETTY KAREN WALDEN OF GLENDALE CIRCLE WITH HER PRIZE WINNING PONY, PHOTOGRAPHED IMMEDIATELY AFTER WINNING A BLUE RIBBON AT THE HORSE SHOW IN NORTH WILMINGTON LAST SATURDAY AFTERNOON. KAREN WAS ONE OF 65 ENTRIES IN THE HORSE SHOW. (HER PRIZE PONY WAS THE CENTER OF A DISPUTE SEVERAL YEARS AGO, WHEN TOWN OFFICIALS REFUSED TO ALLOW A STABLE TO BE BUILT BEHIND THE WALDEN HOME).

WILMINGTON HORSE SHOW SUCCESSFUL

Miss Margaret Grassia, of Chestnut Street, a member of the Wilmington Trail Blazers, won the most points, in the Horse Show, held last Saturday, in the Signore Field, in North Wilmington. Miss Grassia, riding 'Jack-O-Hearts', took four blues, (first prize) in Open Jump, Western Parade, Western Pleasure Horse, and Musical Chairs. She also took 2 red ribbons and 1 yellow.

Tying with Miss Grassia, in the number of ribbons won, was Sandra Dupras of Andover Street, North Wilmington, another member of the Wilmington Trail Blaz-

ers. Miss Dupras, riding 'Mamselle' took only one blue, Fitting and Showing, but took three Red Ribbons (second prize) One Yellow, and Two White Ribbons.

The show had 65 contestants, and several hundred spectators were on hand.

Blue Ribbon Winners, from Wilmington, included Alice Webster (2), Donna Dupras, Dianne Morteletti, Maryann Burns, Sandra Dupras, William Fiske, Marcy Anna Stayman, Warner Allen, Mary Hartnett (2), Joan Nims (2) Karen Walden (2), Mark Babbitt, Margaret Grassia (4), and Richard Hersom.

The horse show was the fourth in a series of five, involving clubs of North Reading, Woburn and Wilmington, and held every year.

The Wilmington Trail Blazers were hosts at this meet The last meet will be on August 17th., with the Wilmington 4 H Mounties as hosts.

All five clubs are 4 H sponsored. Bobby Allard, of Glen Road, is the president of the Wilmington Trail Blazers. The other clubs, in addition to the 4 H Mounties are the Reading Equestrians, the North Reading Boots and Saddles, and the Woburn Rangers.

The clubs arrange their meets, every year, so that each is, in turn the host. A series of complicated score keeping is kept, to decide who is the outstanding rider, of the five clubs. Last year it was Marcia Stayman, of Woburn, a member of the Trail Blazers and a former resident of the Silver Lake district of Wilmington. This year's winner, of course, will not be known until after the August 17th meet.

A newcomer, to the meet, was Tom Sullivan, of the Wilmington Tree Department. Tom has become an assistant leader, for the Trail Blazers, and is to be in charge of the older boys, in future meets.

Refreshments were in charge of Mrs Donald M Allen and Mrs George Webster.

Ralph Symmes of Westford the leader of the well known equestrian drill team 'Silver Spurs' was the judge, and Robert Jensen of North Wilmington, the Ring Master.

Chelmsford's well-known Silver Spurs



Silver Spurs Riding Club.



President Ralph Symmes of the Silver Spurs Horse Club and his son, Ralph Jr.



Members of the Silver Spurs Horse Club at a Horse Show held here this year. Ralph Symmes is conducting the drill.

Silver Spurs Horse Club

From a nucleus of six 4-H members two years ago, to one of the best saddle clubs in the State,--sums up the story of the Silver Spurs.

Behind that brief statement lies the efforts of the club members, guided by Ralph Symmes, Sr. of Boston Road. Symmes is a veteran owner and trainer of fine horses and will be remembered by many as a member of the Ramblers Polo Club a few years ago. He is President of the Senior group and Riding Master of the Drill Team. Assisting him are these other officers: Seniors: Vice President, Kendrick Phillips; Secretary, Carol Stanton; Treasurer, Mrs. Otis Day. Juniors: President, Ann Whalen; Vice President, Leslie Drew; Secretary, Judy Kroll.

The club numbers about sixty Senior and Junior members and is stabling fifty horses. Regular classes are held at Archer's field on Boston Road where the club has presented several successful shows. Members are required to feed and care for their own mounts and are supervised and graded accordingly. The results speak for themselves when the Silver Spurs turn out for a show, Parade or Drill Team exhibition. Monthly meetings are held in Liberty Hall, So. Chelmsford, where plans for Trail Rides, Shows and other activities are formulated.

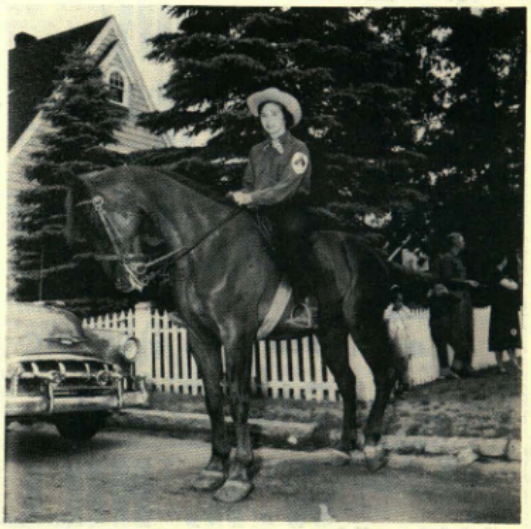
The Drill Team has performed at several of the best horse shows and is in constant demand for parades. In working out the difficult maneuvers for the drill, the Riding Master has shown a fine sense of showmanship and imagination, together with tact and teaching ability. The coordinated efforts of riders of varing degrees of skill, and horses of different temperaments and capabilities, makes a pleasing result, and one which is well worth the effort. Horses such as 'Big Murph', Country Squire, Holiday, Ginger and many others, have won championships in jumping and other classes in every show in which they have been entered. Members have plans for another show in Chelmsford in the fall, and possibly a three or four day trail-ride in Vermont. This enthusiastic group of horse lovers is gaining education and satisfaction every day from their associations with their horses and with each other.



Carol Stanton of the Silver Spurs Club in a jump.



Golden Palamino horses made a beautiful showing at the parade. They were represented by the Golden Pony Stables of Chelmsford.



Polly Page, just before the parade started rode with the Silver Spurs Horse Club.





PICTURES OF THE HORSE SHOW

PICTURES OF THE WILMINGTON MOUNTIES HORSE SHOW ON WILMINGTON COMMON, LAST SATURDAY ABOVE IN THE CENTER IS MARY HARTNETT ON HER FINE ARABIAN HORSE PRIDE. TO HER RIGHT IS JOYCE CORUM AND MARY ANN BURNS. THE OTHER TWO GIRLS ARE BARBARA NEWCOMB OF LYNNFIELD AND KAREN WALDEN. THE PICTURE WAS TAKEN DURING THE ENGLISH EQUITATION AWARDS.

TOP RIGHT COLUMN LEADER FRED CORUM WITH THE MIKE WHILE THE WBZ TELEVISION CAMERMAN MOVES TO ANOTHER VANTAGE SPOT. ON HORSEBACK IS REX TRAILER OF WBZ AND HIS FAMOUS PET HORSE GOLDRUSH.

BELOW, TONY DEL TORTO ON MAJOR IS RECEIVING FIRST PRIZE FOR THE WESTERN STOCK SHOW. AWARDING THE PRIZE IS RINGMASTER ROM SULLIVAN.

NEXT IS MARY HARTNETT AND JOHN FARLEY IN THE 'BREAK AND OUT' CONTEST WHICH IS TO SEE WHICH PAIR OF RIDERS CAN STAY THE LONGEST WITH OUT BREAKING A PIECE OF PAPER HELD BETWEEN THEM. THEY WON THIRD PRIZE.

AT THE BOTTOM ARE REX AND THE OFFICERS OF THE CLUB, L TO R DOROTHY DE GRASSIA, *VICE PRESIDENT*, JOAN NIMS, *PRESIDENT*, JOYCE CORUM, *SECRETARY* AND TONY DEL TORTO, *TREASURER*.







...and Awa-a-ay We Go!



Summer is here
The skies are clear
The roads are smooth and inviting
So go buy that car
Travel near, travel far
And have a summer that's delighting.

Finance your new car with an M.C.N.B. Automobile Loan.

Middlesex County ★ NATIONAL BANK

BILLERICA · CAMBRIDGE · EVERETT · LOWELL · MALDEN · MAYNARD MEDFORD · READING · SOMERVILLE · STONEHAM · WILMINGTON

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BILL AND MEL'S TEXACO SERVICE

Main St. OLiver 8-2311 Wilmington

MOTOR TUNE-UPS & LIGHT REPAIRS

HIT AND RUN CAR DAMAGES PLYMOUTH

A Plymouth sedan owned by Joseph F Sammon of 967 Shawsheen St in Tewksbury was hit by a passing car while parked on Harden St at 4:30 pm on August 15, receiving damage to the left rear fender and tail light. Police believe that the hit and run car is green, with a front light damaged as a result of the accident.

BAPTIST NEWS

Elliot Castillo, pastor of the Wilmington Baptist Extension Church, will preach this Sunday evening a message entitled 'Don't Be a Grasshopper.' The attendance throughout the summer at the evening services has been most gratifying. In addition to the evening services the High School Young People meet every Tuesday night at a different home for the Teeners' Bible Club. At these Bible Club meetings seven highschoolers have recently accepted Christ as their Saviour.

On Wednesday mornings the Crusader Club meets at the Improvement Hall under the direction of Mrs Helen Moore. The Crusader Club is an extension of the Vacation Bible School which proved to be very popular with the younger children. The Crusaders meet every Wednesday from 10 to 11:30 am and is for children ages 4 through 14.

Cottage prayer meetings are held every Thursday evening at 9 and have been attended by both young people and adults. The prayer meeting this week will be held at the home of Mr and Mrs Judson Arbo, Nickerson Avenue. All are cordially invited to attend.

Horseshow and Gymkhana

On Saturday, August 21, the Wilmington 4-H Mounties will hold a horseshow and Gymkhana, rain or shine, starting at 10 A.M. and continuing throughout the day. Harriman's field, located at the intersection of Route 62 and Salem Street, in North Wilmington, will be the scene of the event. Spectators are asked to use the entrance on Ballardvale Street, just beyond the little red school house.

The morning program will be given over to the horseshow with the following events featured:

Fitting Contest - Danish system of ribbons, to be judged on fitness, condition and grooming of the horses.

Showmanship Contest - Danish system of ribbons, to be judged on exhibitor's ability and appearance.

Championship - Open to those who receive blue ribbons in the above two classes and judged on fitness of the horse and showmanship of the exhibitor.

Pleasure Horse - divided, English and western type of riding with horses shown at flat footed walk, extended trot on loose rein and controlled canter or lope. To be judged on bridle path manners and ability to give a good pleasure ride.

The Gymkhana will be the highlight of the show and will include a sack race, bater race, rescue race, musical stalls, costume parade, obstacle race, ballon race, best trained horse, musical chairs, harnessing race, egg and spoon race, break-and-out, fanny seat, and costume grab.

Lloyd Marks of Peabody will be the Judge, and Dora Leon of North Reading and Wendall Nelson of Reading will serve as Ringmasters. Thomas Laflonatis of Wilmington will be the announcer.

The Wilmington 4-H Mounties are continuing to solict donations of money and horse equipment to help defray costs of the show. The Wilmington Rotary Park Fund will benefit the show. There is no charge for admission and the public is invited. Hot dogs, soda pop, potato chips, ice cream, and other refreshments will be available through the courtesy of the League.

Those wishing to make a donation, are asked to leave it with either George Spanos on Main Street or Mrs. Leo Dupras, 45 Andover Street, North Wilmington.

Recent donations have been made by the following merchants and citizens: Roy's Store, Gildart Chevrolet, Perry's Shell Station, Harrington's Mobil Gas Station, Malatesta Tydol Service Station, Wilmington Coal and Oil Co., McManus Bros. Store, Tattersall's Store, Steven's Super Market, Rusty's Texaco Station, Wilmington Laundromat, Johnson's Feed Store, George Morse, harness dealer, and William Durkee.

Results of the day posted here:
http://localhistory.wilmlibrary.org/sites/default/files/Wilmington-Crusader-1954-08-25.pdf

Historical Piggeries

Blue Hog Breeding Company

1936	Oct. 23	MITCHIE John J.	Blue Hog Breeding Co.,) by Coll.)	890	418	Wilmington	(Maple Meadow Brook, off Chestnut St., Burns Lot. Tax for 1934.)

Article that includes mention of Blue Hog Breeding Co. on Town Crier. The Blue Hog Breeding Company had been incorporated at Lynn on 21 August 1916. Cert. of Incorporation, MA

1 September 1919 “Southern Planter, No 11,
“SAPPHIRE” SWINE (BLUE HOGS) actually blue in color. The Blue Hogs are no longer an experiment. We have bred them successfully for twelve years before offering any for sale. They mature quickly, grow very large and the females are the most prolific breeders on earth. Write for information. Mention this paper. The Blue Hog Breeding Company, Wilmington, Mass.



May 27, 1922

About Blue Hogs

About two years ago one of our readers, Jennie M. King of Knox county, saw an advertisement of the Blue Hog Breeding Company of Wilmington, Mass., in an Illinois farm paper (not PRAIRIE FARMER) and bought four gilts and a young boar for $170. The gilts grew up, were bred to the boar, and in the fall of 1921 farrowed their first pigs. The pigs were white, black, gray and spotted, with only a few blue ones.

Mrs. King took the matter up with the paper in question without results. She then wrote PRAIRIE FARMER and we had one of our men visit the Blue Hog Breeding Company. Mr. Griffith, owner and manager, offered to send her another blue boar without charge. This was in December, and Mrs. King is still waiting for her boar. Mr. Griffith ignores our letters and apparently has forgotten his promise.

The advertising of the Blue Hog Breeding Company was offered to PRAIRIE FARMER but refused. This new "breed" is not well established and does not breed true. Even if it did, we doubt if it is any better, and probably not as good, as the established breeds. We would advise our readers to let the blue hogs alone.

1922 Prairie Farmer, Volume 94, 1922

1929 Town Report: “Wilmington may be proud of having the largest individually owned piggeries in New England, with over three thousand pigs on the premises, and also several smaller herds of fifty or more.”

Wilmington Crusader, Dec 26, 1951, “Piggery Licenses, Licenses for the Removal or Transporation and Disposal of Garbage, Offal, or other offensive matter” was the subject of discussion in the weekly meeting of the Board of Health on December 19th.

Wilmington Crusader, June 4, 1952: Harvey's Piggery had a fire. A week later, "dead pigs, bloated and fly bearing, lie around in the garbage, while other pigs, dying during the week have been the subject of repeated complaints as they wandered around."

Wilmington Crusader, Oct 5, 1955:
Dr. Harmon pointed out that the Supreme Court has ruled that piggeries are not "farms" but "businesses".
Hagerty: "I don't know any business that is more suited to certain parts of Wilmington than piggeries. We have land that is good for nothing else."
Dr. Harmon: "But when this gets to be a residential town- what will the new young couples say and think?"
Hagerty: "I'll agree with you on that Doc. We can always cancel a license of a piggery, if it gets too close to a residential area. But where these are there is nothing suitable for residential land, anyway."

Town Crier, Aug 22, 1957
"If owners and operators of piggeries and industries don't cause the odors from their businesses to cease, the State Department of Health will take action, promised Deputy Commissioner Clarence I Sterling."
"Recommendations for piggeries include, besides good housekeeping and common sense, the feeding of garbage only from concrete platforms, treating of manure piles with chlorate of lime, and covering of refuse with gravel, as a continuous operation, not just after issuance of a complaint.
"Recommendations for industry were, in addition to better housekeeping and a sense of responsibility, prevention of lagoons from becoming stagnant, treatment of waste by solvents or other means, covering of dumps of fleshings, and no spreading of solids or sludge on the land."
The state inspector "stated that his Dept will no longer approve open burning dumps in any thickly populated area, that sanitary landfill is necessary."

Wilmington Crusader, Sep 11, 1957
Park St Residents annoyed by odor.

Town Crier, Sep 26, 1957, Former Blue Bog Piggery proposed as a dump site on the 95 acre site.
Old Town Dump and relocation of Canelas Farm on McDonald Road. Sanitary landfill only permitted, with absolutely no burning or garbage permitted. Trenches 12 to 18 ft wide and 4 ft deep.

Town Crier, Jan 9 1958:
"Clarence Spinazola of Woburn… a temporary permit to run a sanitary landfill dump at the site of the old Blue Hog piggery." A commercial one, serving additional towns. Under the control of the Board of Health.

Town Crier, July 9, 1959: Kunigenas Brothers at the end of McDonald Road, about 1000 porkers on hand. The smallest, with two pigs only, is the property of a woman off Harris Street.
Bob Evans' two piggeries on Ballardvale St are inactive licenses.

Town Crier, March 17, 1960, Mastermarion Piggery near the Woburn/Wilmington line off West Street to be converted to a Garbage Collection site with cooking and other equipment.

Town Crier, Oct 6, 1960: Two piggeries ordered to close due to unsanitary conditions. Bob Evans (poultry farm) kept two license active, just in case he wanted to purchase pigs again. Town had made licenses non-transferrable.

Town Crier, June 21, 1962: Health officer Ernest Romano told the Board that he had discovered another illegal dump, during the inspection of one of the piggeries. The dump had many large rats, he reported.

Town Crier, Sep 9, 1976. “The Tewksbury Dump, like the former Wilmington Dump, was once a piggery. In fact, there is more than one dump around that were formerly piggeries. Those piggeries are now closed. Some regard the closing of the piggeries as a sort of victory for civilization. They may possibly be right. But the closing of piggeries means that the garbage has to be disposed of in another manner. It means too that there is no local source of ham and pork. http://localhistory.wilmlibrary.org/sites/default/files/1976-09-09.pdf

Town Crier Oct 11, 1978, Article 59 Use regulations, “NO” to piggeries, defined as place where 2 or more hogs, swine, or pigs are present.

Town Crier, Aug 20, 2008, Krochmal Farm, Tewksbury odors wafting.

2008 Article on Krochmal Farms, Tewksbury, having nuisance odors from Tewksbury Pig Farm:
https://www.lowellsun.com/2008/09/23/wilmington-weighs-in-on-smell-from-piggery/
“Pigs aren’t allowed in Wilmington, but I don’t know if there are some legal twists and turns where we could end up with pigs,” said Erickson of his concerns in granting the permit.

Poultry

1890 Middlesex County History, Duane H Hurd
1885: “Poultry products including eggs, feathers, manure and poultry, $4629. Eggs $3528

Among the products, the chief items were milk, $16,540; eggs, $3528; fuel, $3853; apples, $1630; cranberries, $5537; English hay, $9060; fresh hay, $3594; pork, $1904; beef, $1439; and potatoes $3939.

Aug 9, 1956 Advertisement in Town Crier:

MUST SACRIFICE: Small completely equipped home and poultry farm on 3½ acres of land near Baldwin Apple Monument. Automatic oil heat, continuous hot water, complete insulation, aluminum storm and screen windows. Under $8500. No reasonable offer refused. Write Drawer C.

TWO FAMILY NEAR SQUARE	$10,600
EXPANSION CAPE AND GARAGE	$13,900
5 ROOM CAPE AND LARGE POULTRY BUILDING	$13,300
NEW 3 BEDROOM RANCH	$13,250
LARGE 4 ROOMS IN TEWKSBURY	$8,100
5 ROOM RANCH ON LAKE FRONT	$11,700

COUNTY REAL ESTATE COMPANY
329 Lowell Street
99 Church Street
Wilmington OL 8—2012

1900 Land Valuations

Aldrich, Susan M: two poultry houses, $175

Allen, John: Poultry house, $25
Babine, Amos: Poultry house, $10
Buck, Stephen: Poultry houses, $50
Buck, Otis C: Poultry house

Miscellaneous

ROASTING THE TURKEY

Today's high quality birds make it easy for even the inexperienced to have excellent results. If the turkey purchased carries specific instructions for handling and cooking (on the wrapper or insert sheet), follow THOSE recommendations. True roasting is slow cooking by dry heat on a rack in an open pan. And no water, no cover nor searing is required. Variations of this method also give satisfactory results. Whatever the method always complete roasting in one continuous cooking period.

Follow these simple steps for open-pan, low-heat roasting . . .

1. Have bird completely clean. Rinse with cold water, Pat dry.
2. Preheat oven to 325° F (slow)
3. Rub cavity of bird lightly with salt. Do not salt, if stuffed.
4. Fill wishbone area (neck) with stuffing, if used.
5. Fasten neck skin to back with skewer.
6. Stuff cavity lightly, if stuffing is used.
7. Push drumsticks under band of skin at tail; or tie them to tail.
8. Place turkey on rack in roasting pan. Brush skin with fat. Place in oven.
9. If desired, baste or brush occasionally with pan drippings - especially any dry areas. Baste quickly in order not to lose oven heat. When turkey is 2/3 done, cut cord or band of skin at drum sticks.
10. Continue roasting until done. Turkey is done when meat at thickest part of drumstick feels very soft when pressed with protected fingers.

This timetable is a guide to the approximate total time.

TIMETABLE - 325°F(slow)Oven

Purchased ready-to-cook weight -- for stuffed turkeys*:

6- 8 lb	-- 3½-4 hrs
8-12 lb	-- 4 -4½ hrs
12-16 lb	-- 4½-5½ hrs
16-20 lb	-- 5½-7 hrs
20-24 lb	-- 7 -8½ hrs

*Shorten time ½ - 1½ hrs for unstuffed turkeys-the shorter time for birds up to 12 lbs and the longer time for birds over 12 lbs.

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"Suburbia: where the houses are farther apart and the payments closer together."—Maurice Seitter.

REZONING HEARING

(continued from page 1)

CATHAY GARDEN
ROUTE 110
LOWELL-LAWRENCE BLVD.
CHINESE AMERICAN FOOD
DAILY LUNCHEONS 11:30 a.m. to 2:30 p.m. 65¢ up
Dinners Daily 11 a.m.-2 a.m.
"ORDERS TO GO"
GL 4-6402

1960 Roasting Instructions: Nov 21, 1951, Sep 9, 1953

THANKSGIVING TURKEY

Tom McGuinness of Lincoln St., reported to the police on Nov. 16th, that some dogs who were imbued with an early Thanksgiving spirit had killed a turkey and two ducks, at his poultry farm. The dog officer was notified.

TOM McGUINNESS CONFINED TO HOME

Thomas McGuinness, 21 Liberty street, well known poultry man is confined to his home with an illness of several weeks duration.

FUNERAL OF THOMAS McGUINNESS

Thomas McQuinness, prominent poultry farmer of North Wilmington was laid to rest, today, in Wildwood cemetery, after a Solemn High Mass of Requiem, in St. Thomas Church, attended by many friends and relatives.

Mr. McGuinness was born in Charlestown, July 17, 1886, the son of Thomas and Winifred (Mulvaney) McGuinness. He moved to Wilmington about 20 years ago, and was a well-known man in church and civic organizations. He was a past president of the Holy Name Society, and a member of St. Thomas church, a Rotarian, and a member of the East Wilmington Improvement Association and the Silver Lake Betterment Association.

Members of the Holy Name Society said the Rosary, for Mr. McGuinness, at the McMahon Funeral home, last night.

Mr. McGuinness died in the Massachusetts Memorial Hospital, Boston, Sunday afternoon, after a long illness. He is survived by his widow, Mary (McDonough) McGuinness, two sons, Thomas, Jr., of North Wilmington, and Frank McGuinness, of South street, Tewksbury, several grandchildren, and two brothers, John P. McGuinness of Charlestown, and Brother F. J. McGuinness, S.J., of St. Roberts Hall, Pomford, Connecticut, and a sister, Mrs. Titlow, Milford, New Hampshire.

Sep 30 1953,

Oct 22, 1952

PEDDLARS LICESNSE GRANTED

Robert Patrick Sheehan of 859 Main Street has been granted a peddlar's license, by the Board of Selectmen. Sheehan's license is for the peddling of poultry and eggs.

Jul 11, 1957

THEODORE F. THOMAS

Theodore F. Thomas, a resident of Wilmington for the past 38 years was buried in the Wildwood Cemetary on July 6th, following a Solemn High Mass of Requiem, at St. Thomas Church, at 9 am.

Born in Hungary 70 years ago, he had been a prominent poultry man in Wilmington for many years.

He is survived by his wife, Elizabeth (Leng), and five children, Mrs Margaret T. Brown of State College, Pennsylvania, Mrs June Du Breuil of Columbus Ohio, and Mrs Dorothea Provenzano, Theodore F. Thomas Jr., and William S. Thomas, all of Wilmington.

The deceased had been a member of the Holy Name Society of St. Thomas Church, and of the New England Poultry Dealers Association.

Funeral arrangements were in charge of the McMahon Funeral home of Wilmington.

Nov 21, 1957



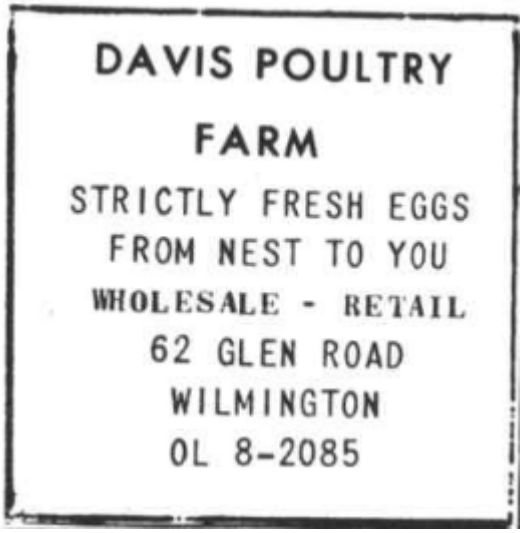
Nov 1 1950

Turkeys Stolen Valued At $350

A complaint was received at the Police Department from Mr. Steve Shanniak of West Street relative to the theft of approximately 30 turkeys owned by Mr. Shanniak. It was revealed that sometime after 4:00 p.m. on October 24 between 25 and 30 turkeys valued at $350. were stolen from his property.

The police are investigating one lead which they believe will lead to the arrest of the thieves. Officer Imbimbo is investigating the case.

Davis Poultry Farm, 62 Glen Road

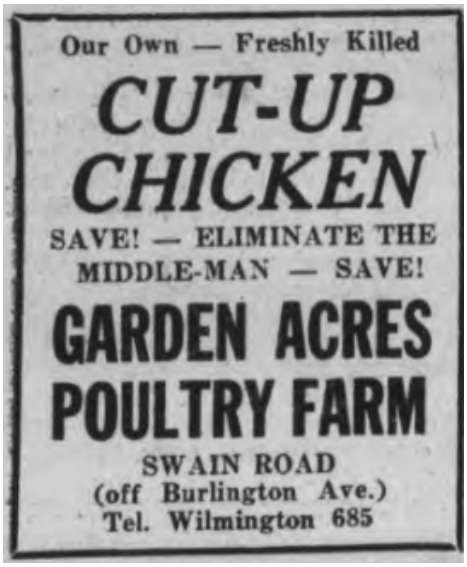


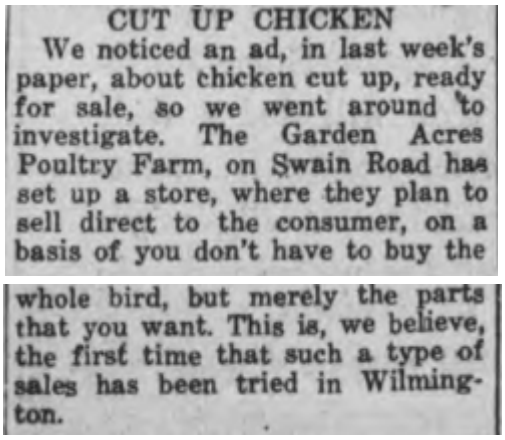
Sep 3, 1959 Town Crier

Garden Acres Poultry Farm, Swain Road

Nov 21, 1951







CUT UP CHICKEN

We noticed an ad, in last week's paper, about chicken cut up, ready for sale, so we went around to investigate. The Garden Acres Poultry Farm, on Swain Road has set up a store, where they plan to sell direct to the consumer, on a basis of you don't have to buy the whole bird, but merely the parts that you want. This is, we believe, the first time that such a type of sales has been tried in Wilmington.

Jul 30, 1952 and Oct 22, 1952



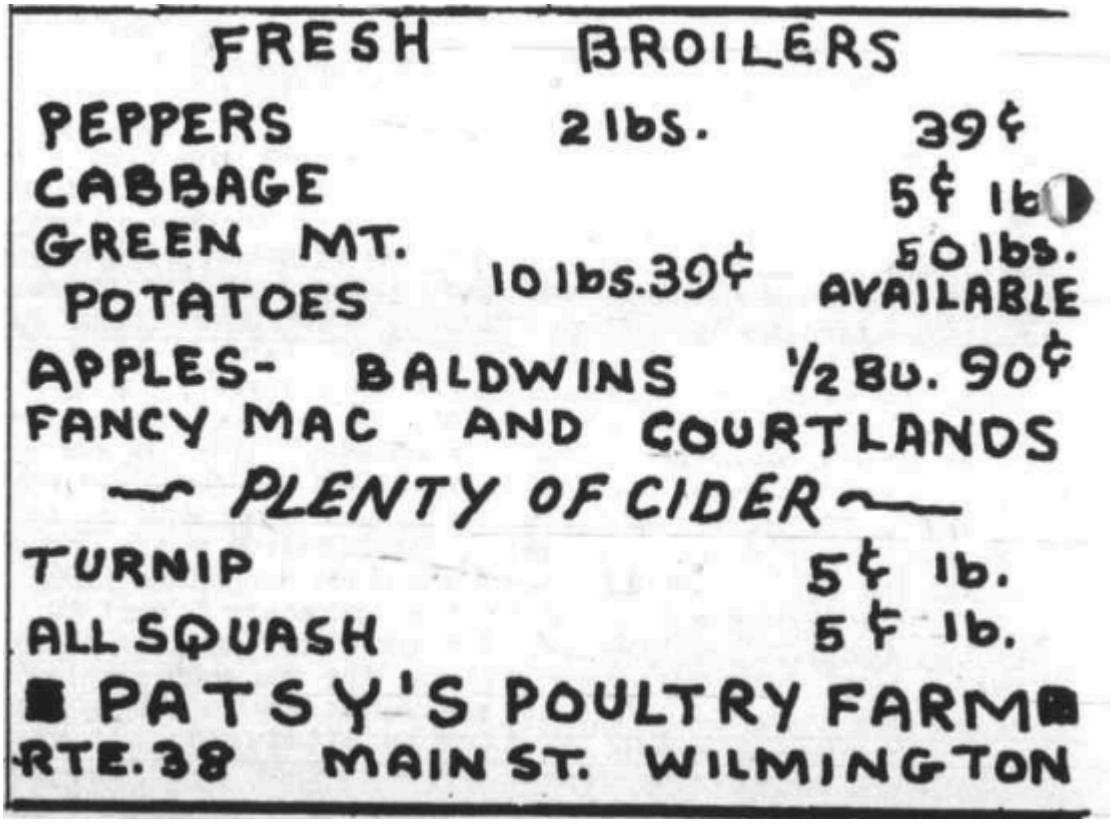
Patsy's Poultry Farm



Apr 10, 1957



Apr 8, 1953



Nov 1, 1956



Nov 24, 1954



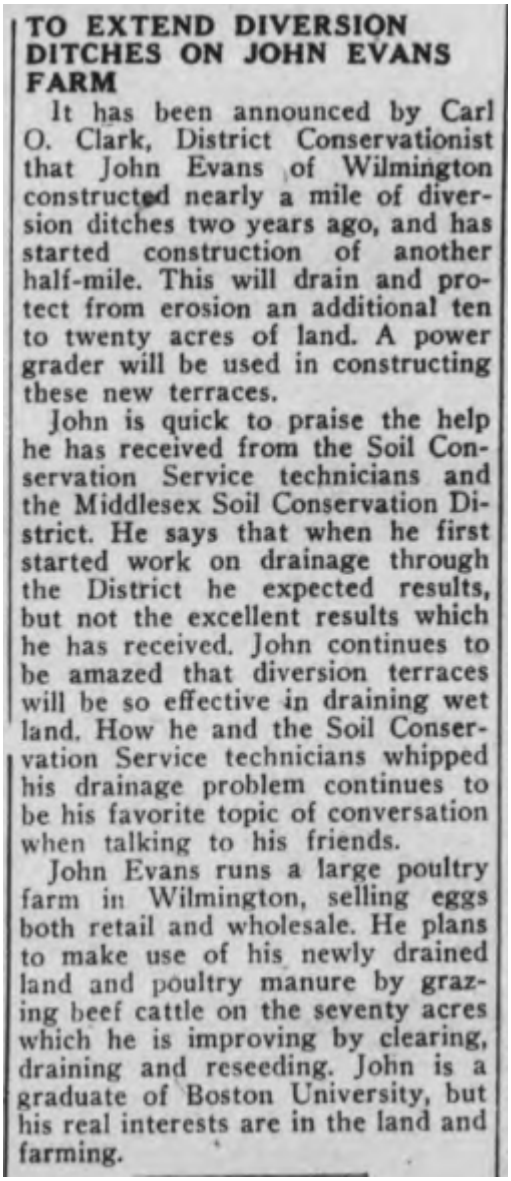
Feb 9, 1956 Nov 22, 1960



Pine Ridge Poultry Farm (by Evans at Friends' Farm)

The story is on page 8 of this Sep 10, 1964 Town Crier article

1959 Community Fund: Pineridge Poultry Farm, Ballardvale St. No. Wilmington
Bob Evans was a long-time member of the planning board, and 4H Contributor.
His land got rezoned from agricultural to industrial, and increased in assessed value from $15,000 to a third of a million dollars!
Planning board regulations from 1955 posted in the Town Crier



TO EXTEND DIVERSION DITCHES ON JOHN EVANS FARM

It has been announced by Carl O. Clark, District Conservationist that John Evans of Wilmington constructed nearly a mile of diversion ditches two years ago, and has started construction of another half-mile. This will drain and protect from erosion an additional ten to twenty acres of land. A power grader will be used in constructing these new terraces.

John is quick to praise the help he has received from the Soil Conservation Service technicians and the Middlesex Soil Conservation District. He says that when he first started work on drainage through the District he expected results, but not the excellent results which he has received. John continues to be amazed that diversion terraces will be so effective in draining wet land. How he and the Soil Conservation Service technicians whipped his drainage problem continues to be his favorite topic of conversation when talking to his friends.

John Evans runs a large poultry farm in Wilmington, selling eggs both retail and wholesale. He plans to make use of his newly drained land and poultry manure by grazing beef cattle on the seventy acres which he is improving by clearing, draining and reseeding. John is a graduate of Boston University, but his real interests are in the land and farming.

Sep 12, 1951

George Barbas, Wildwood Street at Buck's Hill

Story from Aug 13, 1952 Wilmington Crusader, land to become the site of Wildwood Elementary School.

Luongo Farm, Wildwood St

MILKMAN RESCUES A

Warren B. Dawe, a milk delivery man for the Bell Dairy of Wilmington, and living at Woodcrest Avenue, in Burlington, was possibly instrumental in saving the life of an aged woman, on November 12th. Dawe, making his deliveries on Wildwood street noticed, at 10:55 a.m. that heavy smoke was pouring from a trailer parked near the Hudson home, near the Wildwood cemetary.

Dawe stopped his truck, and noticing a small boy (great grandson of the woman) sent him across the street to the Luongo Poultry Farm, to call the Wilmington Fire Department. He then dashed to the scene of the fire, and found Mrs. Hudson trying to rig a hose, and put out the fire. Mrs. Hudson informed Dawe that her mother, Mrs. Aida Catherine, 84 had just gone into the trailer, in an effort to save her clothing, and some pictures of her family.

The outside of the trailer was a mass of flame, with heavy smoke pouring out, but Dawes did not hesitate one second he dashed inside, found the lady, clad in her nightclothes, and led her to safety.

The Wilmington Fire Department, responding quickly, had the fire out before any of the interior was damaged. Damages were estimated at $300, all to the outside of the vehicle.

Mrs. Hudson told the Fire Department that Mrs. Catherine had been lighting a gas stove in the trailer, and had stepped outside, when the flames suddenly enveloped the trailer. She had rushed in again, just before Dawe had arrived.



WARREN DAWE AND HIS MILK TRUCK

Warren Dawe, of Burlington, driver for the Bell Dairy, who led Mrs. Aida Catherine, 84, to safety, on Nov. 11th, when her trailer on Wildwood street caught on fire.

(Polaroid Photo by Wilmington Crusader)



Jim Robson, Poultry Delivery

Jim Robson

Jim Robson, the gentleman who is driving the surry, in a picture in this week's paper is one of the more extraordinary people of Wilmington - a relict, one might say, from the past.

For, in this day of high octane ratings Jim is a lover of good horseflesh, and drives what we believe is the last delivery horse and wagon in Boston.

He works for a poultry house in Fanueil Hall market, and delivers his poultry with the aid of old Dobbin. Once a year he makes a big delivery of turkeys to one of the larger hotels, and the newspapers always feature it. At other times he is to be seen backed up to a loading platform, near North Station, amidst all the trucks, loading his wagon.

That snow storm of last March which tied some of us up for 24 hours or so didn't tie up Jim. He just hitched up the old pung, and away he went, with one horsepower.

When he isn't working for a living driving horses Jim is a judge for Horse Shows, and an excellent judge he is, to judge (ooh!) by reports.



SPRING TIME IS SURREY TIME

Jim Robson, well known Horse Show judge, of Norfolk Avenue, and his friend Maurice Flammia of Rhodes Street, out for a spin in the Surrey, Saturday afternoon. The picture was taken in front of the Shwmrock, and the horse's name is Thunder.

May 5, 1960

Aerial Views

Luongos across from Cemetery



Patsy's Poultry Farm, across from Yentile



Garden Acres Poultry Farm, on Swain Rd



Barbas Chicken Farm next to Wildwood School

