

New equipment creates jobs at food processing plant

by Patricia Roy

Business Expansion



Frank MacDonald (left), Vice Chair of the ADL Board of Directors, and General Manager Jim Bradley check the new equipment at the plant in Summerside.

The addition of new equipment has stabilized four new full-time positions for fourth class engineers at **Amalgamated Dairies Ltd.** (ADL) in Summerside. "These new positions will be filled by present employees," says General Manager **Jim Bradley**. "However, we may need to hire three or four people to work part-time hours to take over some of the duties previously performed by the four staff who have assumed the duties of these new positions."

About **100** people are employed at the ADL Water Street location and another **200** work at other locations throughout PEI.

Further processing opens door to other markets

"ADL produces 50 to 60 million litres of whey annually," says Jim. "In the past, whey was used to feed hogs, but since the slowdown in the Island hog industry, there is no longer as much demand for whey. Through research and development, we have found that by processing the whey further, the resulting lactose/sugar can be used by food companies, for animal feed or as a feed source for biomass energy products."

The company installed whey processing equipment to produce whey protein concentrate in 2008. The whey will now be further processed to collect the remaining lactose from the product. "ADL is the first dairy processor to bring this scale of new technology to Atlantic Canada," he added.

Education & training

Employees who will operate and maintain the new equipment received training from the manufacturers.

"To work at ADL, different levels of education and skills are required depending on the type of work a person applies for," says Jim. "Many of our employees start as labourers, and then take subsequent training within our facility or through community colleges or other means that upgrade their skills in order to qualify to work in certain areas of the company."

Employee Relations Officer **Debbie Taylor-Gallant** says some of the staff, such as mechanics, welders and power engineers need prior training and certification before working in their particular trade at ADL.

Some job titles at ADL:

- cheese makers
- apprentice cheese makers
- cheese packagers
- maintenance personnel
- boiler room attendants
- maintaining and operating pasteurization equipment
- shipping and receiving and administration
- welders
- industrial mechanics
- power engineers (third and fourth class)

How to apply

Application forms are available on the website or at the office. E-mail a resumé to **Debbie Taylor-Gallant** at dtaylor-gallant@adl.ca or drop it off at the main office at 79 Water St. in Summerside.

Summerside Farmer's Market proves to be a success

by Patricia Roy

Agriculture / Sales

The Island economy is benefitting from the **Spring Street Farmer's Market** in Summerside, says manager **James Kimmet**.

"Sales from the market have enabled several farmers to continue farming, thereby providing full-time employment for themselves," says James. "Some are able to employ one or two additional workers. The benefits extend to fruit and vegetable growers, egg producers, seafood harvesters, bakers, potters and artisans."

"Vendors as a whole are paying in close to \$50,000 a year in order to rent space at the market. They have to be making money in order to stay. As a result, I figure the economic impact to be in excess of \$250,000 a year from this one-day-a-week operation."

James says that several of the 40 vendors at the market are either self employed or supplementing their income through sales at the market. In addition to having a venue for selling their products, many artisans are also able to market their goods at a lower cost than they could on their own. "A minimum of 500 customers go through the building on any given Saturday. The number is two or three times that high in the summer months."

A high school teacher and superintendent by profession, **James** and his wife **Dianna** run **Maplethorpe Café and Bed & Breakfast** in Central Bedeque.

James has also been manager of the market's volunteer board since September 2009. The part-time position involves making sure everything is in readiness for the weekly operation, collecting fees from vendors, and taking applications for vendor space.

Believes in the Market

"I started with the market because I believe in the concept," says James. "We moved here seven years ago from Montana, where we operated a small farm and sold products to a farmer's market. When I was ready to retire, we visited PEI and we liked what we saw. My wife is a chef and she does food preparation demonstrations at the market."

For more information, call **James Kimmet** at **887-2909**. The Market is fully accessible and is open every Saturday from 9 am to 1 pm

James Kimmet is manager of the **Spring Street Farmer's Market** in Summerside.



Location is everything

Since the 1980s, there have been at least five attempts to establish a farmer's market in Summerside, says former manager **Gerald Reichheld**. "People in the area supported the market, but a suitable location at an affordable price could not be found."

"It all changed when the Summerside Regional Development Corporation, which owns the Holman's building, came through for us. The current location is perfect. It has ample parking, lots of space for vendors, and even a coffee shop."

Ranald MacFarlane of Fernwood is one vendor who feels that the farmer's market has enabled him to keep his hog operation going. "I started with two pigs 20 years ago and now I run a 60 to 100 animal operation in addition to my dairy farm. It's really a hobby gone berserk," he laughs. "My operation also gives some work to the local abattoir. I would not be able to continue with my hog operation if it were not for this Farmer's Market."



Ranald MacFarlane, wife **Melanie** and young son **Oliver**. They sell free-range pork, which comes from their farm in Fernwood.