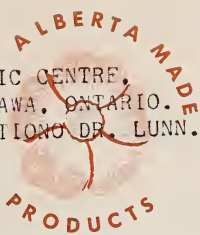


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Alberta INDUSTRIAL NEWSLETTER

- FRESH & FROZEN FISH
- CONCRETE HARDENERS
- ROCKS AND GEMS
- PLASTICS
- TOWN OF VAUXHALL

DEPARTMENT OF INDUSTRY AND DEVELOPMENT / Hon. A. R. PATRICK, Minister
INDUSTRIAL DEVELOPMENT BRANCH / R. MARTLAND, Director

VOL. 8, No. 1

EDMONTON, ALBERTA, CANADA

FEBRUARY 1964

Industrial Development Board Studies New Product Opportunity For Alberta

The replacement of imported component parts, materials and supplies used by local manufacturers of Alberta made products was one of the topics discussed at the government sponsored Alberta Industrial Development Board meeting held on January 22 in the Board Room of the Alberta Department of Industry and Development.

A number of items which could readily be produced in quantity in the province but which are presently imported by manufacturers of house trailers were displayed and a report was given on the volume of each item reported, together with estimates of potential markets.

The Board was informed that the industrial activity in the province already noted during the month of January indicates that 1964 should be a year of record achievements. Some projects, amounting to several million dollars, are expected to be announced in the very near future.

The Board, which is made up of representatives of cities and major urban centres of Alberta and the



Board members examining some of the items displayed are, from left to right, B. Dyberg, Wetaskiwin; K. S. Ford, Calgary; Peter Power, Red Deer and A. W. Green, Red Deer.

Provincial Government's Industrial Development Branch, convenes twice a year to discuss the latest

opportunities for establishing new manufacturing industries in the province.

Million Pounds of Alberta Fish Shipped to U.S.A.

The ice cold glacial lakes of northern Alberta's precambrian shield yield a harvest of fish which is the gourmet's delight. Connoisseurs of fine fish agree that Alberta pickerel provide a delectable dish second to none. For a long time these fish were able to be appreciated only by the natives and a fortunate few white residents. Now, with air transport, fresh, chilled or frozen fish from the far north are served daily in the best restaurants of the eastern and midwestern United States.

One of the oldest and largest companies engaged in catching and shipping these fresh water fish for the export market is Menzies Fish Co. Ltd. of 10528 - 108 Street, Edmonton. The company was founded in 1904 by W. R. Menzies, the father of the present owner, William Menzies. Manager of the company is Mr. Albert Switzer who has had many years of experience in fishing Alberta's lakes. Many types of freshwater fish are handled by the company, including whitefish, lake trout, perch, pickerel, pike, goldeye and tullibee.

With 6,585 square miles of the province's total surface area covered by water and most of the lakes scattered across the northern half, gathering the rich harvest of fish from these many sources calls for an efficient network of transport facilities. The workhorse of the company is the float or ski-equipped plane which can get in and out of the most remote lakes, dropping off fishermen with their equipment, picking up fish, or leaving supplies. The lakes are worked both summer and winter.

In the summertime, the fish are netted from boats and processed almost immediately in floating processing plants housed in 50 by 150 foot barges. The company has two of these barges, one on Lesser Slave Lake and one on Great Slave Lake.

On the smaller lakes, the fish are cleaned, packed in ice, and rushed to nearby processing plants by plane or truck, where they may be filleted or repacked for shipment in refrigerated trucks. Both fillets and whole fish are shipped, depending on the size, the type of fish and the market demand. Some of the fish is smoked. Filleting is now also being carried

out at the company's Edmonton plant which is operated under government inspection.

In the winter, the fish are netted through holes cut in the ice, which may be anything up to five feet thick. A device called a "jigger" is lowered through a hole and creeps along the underside of the ice, powered by repeated pulls from an attached rope. The "jigger" is painted a bright dayglow orange and can easily be seen through the ice. When it has travelled far enough, a second hole is cut, the "jigger" is pulled out, and the long gill net is pulled along under the ice, and left overnight.

The net is pulled each morning and the fish laid on the ice where they are "quick frozen" by nature's own deep freeze in a matter of minutes. The fishermen move easily over the ice in tracked bombardiers, power toboggans or trucks on the larger lakes. The more remote lakes are served by ski planes. Some of the lakes fished are so small that a stone can easily be thrown across them, whilst Lake Athabasca has an area of 940 square miles.

The company has four processing plants in Alberta, located on Lesser Slave Lake, Cold Lake, Lac la Biche and in Edmonton, besides its two floating plants on barges. The total

floor space of these plants amounts to 20,000 square feet. The company also has a 5,000 square foot plant at Yellowknife, N.W.T., where it processes arctic trout and other fish caught in the lakes of the arctic tundra. The company owns about \$300,000 worth of equipment, including \$100,000 worth of nylon nets, two aircraft, 40 boats of various sizes and 40 bombardiers and power toboggans.

The number of fishermen working for the Menzies firm varies from 100 in the summer to 250 in the middle of the January. Many small farmers and seasonal workers go fishing in the winter to supplement their income. The company outfits and grubstakes many of the fishermen and buys their catch at an agreed price. Total yearly outlay in salaries and payments to fishermen amounts to some \$352,000, of which \$50,000 is in food and equipment supplied to the fishermen. The company also has 12 permanent employees, including office staff, pilots, truck drivers and local managers.

Altogether, the company sells over a million pounds of fish a year for a gross income of about \$750,000, and is now working hard to boost this figure by an increased sales promotion effort in Alberta and the other western provinces.



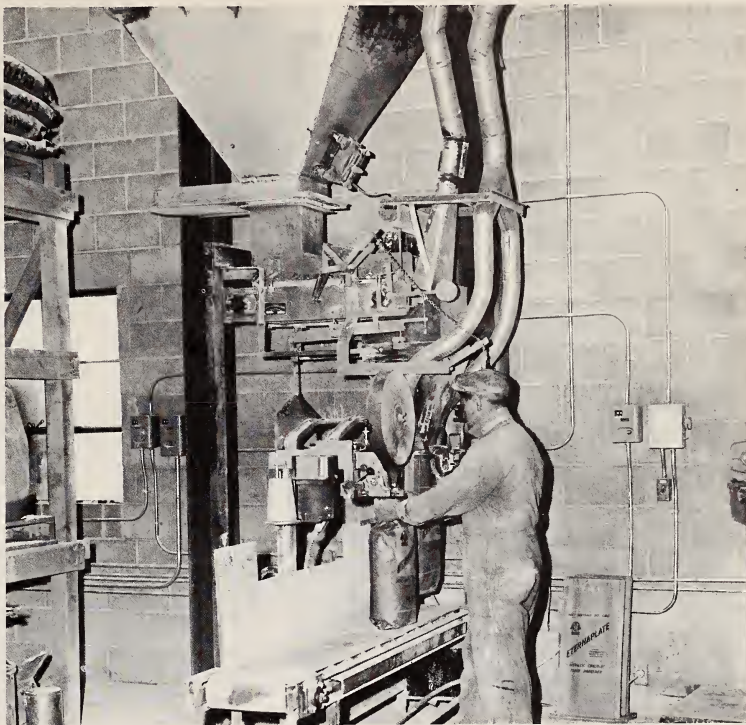
A Federal Government Fisheries inspector checks the condition of shipment of tullibees upon arrival at the Edmonton filleting plant.

Harder Concrete Floors Obtained With New Product

The continuing growth of Alberta's construction industry, and its increasing use of concrete as a construction material, spurred the opening of Alberta's first factory for the manufacture of surface hardeners and other treatments for concrete in May 1962. Eternacrete Products Ltd. of 14810 - 123 Avenue, Edmonton, has been successful in developing its own line of speciality products for the concrete industry and is now diversifying its production to include non-constructional materials to reduce its dependence upon the fluctuations of the construction industry. The company is a wholly owned subsidiary of Con-Spec Sales Ltd., a large supplier of many products and accessories for the construction industry, particularly for concrete work. The manager is Mr. Phil Seabrook, a professional engineer. Eternacrete's products are distributed through Con-Spec Sales Ltd. branches in Alberta and Saskatchewan and by various other well known construction speciality suppliers in Manitoba and British Columbia.

The company's first product was a concrete floor hardener which was sprinkled on the surface of fresh concrete and trowelled in before the concrete hardened, giving the floor a much harder wearing surface than normal. The company also received requests for a coloured hardener so that a coloured floor could be obtained as well as a harder one. As many architects' specifications nowadays also call for the fresh concrete to be sprayed with a sealing or curing compound to retain the moisture, requests were also received for matching coloured curing compounds and waxes, and so a whole new line of products was developed to meet this demand.

The majority of these products were developed by Eternacrete in its own laboratory with assistance from commercial testing laboratories and the Alberta Research Council. Today, the company produces its own line of floor hardeners, as well as curing compounds, waxes and surface treatments in 18 standard colours and also offers custom colour services to architects and interior designers seeking special shades and



The powdered admixture is loaded from the hopper into open-mouthed bags on this bagging machine and they pass on the moving conveyor belt under the stitcher where they are taped and stitched, as shown here,

colour combinations. The firm also produces a silicone water repellant treatment for walls and a non-shrink grout for bedding anchor bolts and machine bases and repairing cracks in concrete.

Most of the company's raw materials, such as special chemicals, pigments, sands, emery powder and flaked iron for metallic floor hardeners are imported.

For dry powder blending, the raw materials are measured by weight and emptied into a larger mixer with contra-rotating blades which blends them thoroughly before they are conveyed to the bagging machine. The bags are automatically filled to correct weight, and are taped and stitched by the bagging machine. This type of closure will be discontinued shortly when the company switches to valve loaded bags which seal themselves when full. The present bagging machine was modified from standard equipment by the

company's staff and the bags are supplied by the St. Regis Paper Co. Ltd. of Vancouver. Eternacrete also has a liquid blending machine for the mixing and measuring of its liquid products such as silicones and wood preservatives.

Altogether, the company has \$25,000 worth of equipment in its 6,000 square foot concrete block plant and warehouse valued at \$50,000. The monthly payroll varies from three to five employees and runs around \$1,200.

For the future, the company is developing a line of products less closely related to the construction industry, and is also going into the field of custom blending and bagging of other manufacturers' products. Coupled with their present wide line of speciality products, this will give them increased independence from market fluctuations and help them to better their already favourable marketing position.

Lapidarists' Equipment Manufactured By Edmonton Rock and Gem Supplier

Rubies from India, rough aluminum castings from Alberta, silver, gold and a myriad different kinds of precious, semi-precious or just pretty stones from many places, are mixed together in generous amounts to make up the thriving business known as Edmonton Rock and Gem Supply of 7605 - 104 Street, Edmonton.

The owner of the business, Dennis Sustrik, formerly ran an automotive repair business at the same location and had a hobby—collecting and polishing rocks. His interest in his hobby grew as he discovered the great beauty of the many semi-precious stones which lie unnoticed on many a gravel bank or weathered hillside. He started making jewellery for his wife and friends.

The cost of importing the gold and silver mounts for rings and brooches from the U.S.A. was quite high, so Dennis initiated the habit of purchase by larger quantities to lower the unit cost, and splitting the order with several fellow "rock

hounds" and amateur jewellery makers.

The growing popularity of rock hunting as a hobby led a steady trickle of people to Dennis's door seeking jewellery mounts and other supplies or asking for demonstrations of how to handle lapidary equipment. The trickle became a stream and the stream became a river, and pretty soon, Dennis was spending more time on his hobby than he was on his automotive business. He dropped the latter and devoted his full time to the needs and nurture of "rock hounds" and the manufacture of jewellery. He now manufactures a wide range of jewellery which he sells in the store and wholesales to various retail outlets. He also does commercial custom cutting for manufacturing jewellers and supplies or cuts odd sized stones for them.

Edmonton Rock and Gem Supply was founded in May 1961 and the business has been growing steadily ever since. In the interim, the com-

pany has become the exclusive Canadian distributor for several imported lines of lapidarists' equipment and supplies, but the high duty and freight rates on imported machinery finally led the company to start manufacturing its own "Mercury" line of lapidary equipment. Production of a complete line of sawing, grinding and polishing equipment commenced in July 1963 and orders have been received from many points around the globe including Rhodesia, South Africa and Australia. Because of the lower tariffs on Canadian made goods, the "Mercury" line of equipment can compete favourably in Commonwealth markets against other manufacturers. All the parts for the equipment are manufactured in Canada, even the grinding wheels which were specially developed by an eastern manufacturer. The equipment was designed by Dennis along standard lines but embodies a unique individual splash control of his own design which controls the flow of coolant water on each grinding wheel.

The 2,300 square foot frame building which the company is presently leasing houses \$15,000 worth of stock in the form of jewellers' findings, lapidarists' equipment and supplies and raw, uncut rocks from many lands. There is also \$4,000 worth of equipment used for custom cutting and polishing and jewellery manufacture. In addition to retail, workshop and office space, the building also contains a classroom where Dennis gives classes twice a week in lapidary work and once a week in silversmithing. He also teaches two evenings a week at the Victoria Composite High School, so operating the business is a full time job for Dennis and his wife Mary. After almost three years of pioneering, the business is beginning to pay for itself and is expected to gross \$25,000 in 1964.



This fine piece of jasper has just been sawn off a larger block using the diamond bladed saw. The slab may then be cut up into smaller pieces to make costume jewellery or used for a larger item such as an ornamental desk set.

Prepared and published for the Industrial Development Branch by the Alberta Government Publicity Bureau. Authorized as second class mail by the Post Office Department, Ottawa, and for payment of postage in cash.

Delicious Italian Cheeses Made for Western Markets



Mr. Potestio applies the label to one of his Cacciocavalli cheeses, with more of them hanging in the background above the trough of fermenting cheese.

An Italian-born Canadian's love for the foods of his native land and the difficulties he experienced in obtaining them, led to the establishment of a thriving new industry. It not only provides a fresh outlet for the products of Alberta's highly productive dairy farms but has made available different and exciting new cheeses to the housewives of three western provinces. Mr. Mike Potestio of Potestio's Italian Foodland, 9562 - 118 Avenue, Edmonton is the first manufacturer of Italian-style cheeses in Alberta. His products are finding wide acceptance among the customers of supermarkets, chain grocery and small grocery stores of Alberta and British Columbia and also as far east as the city of Winnipeg, Manitoba. The popularity of these deliciously different cheeses is indicated by the company's annual gross sales of \$30,000 after only three years in business. Potestio's Italian Foodland is a division of Napoli Importing and Distributing Co. Ltd., of which Mr. Potestio is a shareholder and General Manager.

Seven different types of cheese

are made: Silano, a fairly soft cheese; Fruilano, a hard cheese similar to Cheddar; Caciocavalli, a soft cheese comes in a pear shaped package and hardens and improves in flavour when hung up to age; Muzzarella, a soft cheese which is much used for making pizza pies; Butirri, which is essentially a small ball of white butter surrounded by a layer of Muzzarella and can also be hung up to cure for an improved flavour; Ricotta, or cottage cheese; and Grimaldi, a special blend of hard cheese sealed in a red wax covering and having a flavour and consistency somewhat similar to Romano cheese. The Grimaldi cheese can be used for serving with spaghetti and is named after Mr. Potestio's birth-place.

The manufacture of cheese consumes about 40,000 pounds of milk a month to produce about 4,000 pounds of cheese and is carried out under the inspection of the Dairy Branch of the Alberta Department of Agriculture. At present the \$7,000 worth of equipment is housed in 1,200 square feet of leased

space behind Mr. Potestio's store, but plans are under way to move the business into larger quarters this year and increase equipment.

Milk is placed in a vat and kept at 108 degrees F. When it reaches the proper stage, rennet is added to curdle the milk into a thick mass. This is removed and cut up into tiny pieces and then slowly warmed again to about 120 degrees F. The tiny pieces of solid curd soften with the heat and again become a solid mass which is then spread out in a stainless steel trough and left for two or three days to ferment.

Meanwhile, the liquid which remained in the first vat after the curds were removed has milk added to it, is heated and treated with salt and vinegar to make cottage cheese (Ricotta). The fermenting cheese in the trough produces lactic acid which eventually becomes strong enough to kill the bacteria causing the fermentation and any which may be remaining are removed when the cheese is immersed in boiling water, after first being cut up into small pieces again. The heat rapidly melts the pieces back into a solid mass which is first stirred with a wooden paddle and stretched repeatedly in the boiling water. The stirring and stretching help remove any traces of lactic acid and turn the cheese into a smooth, homogeneous mass free from lumps or air bubbles.

In the final stages of stretching, the cheese is lifted out of the salted water into the air where it becomes cooler and can then be moulded into any shape desired. The moulded cheese is placed in polythene plastic bags, or sealed in wax, and labelled ready for shipment.

The differences in flavour among the various types of cheese depend upon the length of time the cheese is left to ferment and various other factors, many of them trade secrets which each cheese maker likes to keep to himself. Luigi is Potestio's expert cheese maker and had 20 years of experience making cheese in Italy before coming to Edmonton. The company also has three other employees and a total annual payroll of \$9,000.

Whatever the trade secrets may be, the results are seven delectable new brands of cheese which are delighting the discerning palates of the many western Canadians who have already discovered them.

THRIVING PLASTICS INDUSTRY CREATING ORIGINAL PRODUCTS

Vacuum formed plastic containers and custom plastic packaging in 10 different kinds of plastic are among the many products of Spencer-Lemaire Industries Ltd., 9160 Jasper Avenue, Edmonton. The three year old company has \$20,000 worth of equipment, including \$9,000 worth of moulds, in its 1,250 square feet of leased floor space and can handle vacuum forming of plastic sheets up to 36 by 50 by 0.250 inches thick with a maximum draw depth of 17 inches, or can form upwards for 17 inches. The company also fabricates plastic products on a mass production or custom basis; advises in the design and production of all types of plastic items, including custom packaging.

President and manager of the company is Henry A. Spencer, a professional engineer with several years of experience in industrial design and in both mass and custom production. Three quarters of the company's equipment is of Mr. Spencer's own design, including the large positive or negative pressure vacuum forming machine and the 8,000 pound pneumatic hammer press for trimming and finishing operations. The remainder of the equipment is conventional machinery for cutting, drilling, rivetting and bending operations.

The big advantage of vacuum forming over other processes is that the products can be made with a single sided mould, which greatly reduces the cost when compared with other methods. Short run specialty items can be produced at prices competitive with injection moulding because of these low tooling costs.

A typical production cycle for one of the company's more than 40 products begins with the designing of the product so that it can be vacuum formed. Extra strength can be added to the product at vital points by careful preliminary design. A mould for the product (usually a female mould) is made from the most suitable material, which might be wood, plaster or metal. On simple, short run items, production can start immediately. On more

complex, large volume items, the first mould might be an experimental one before a more expensive aluminium mould is made.

Small items such as meat trays or container lids are made up in gang moulds with from 25 to 100 items in each mould. The mould is set up in the forming machine and a sheet of plastic of the desired type and thickness is placed over it and clamped around the edges on an airtight seal. Heat is applied evenly over the whole surface by an infra-red heater. The heating time varies according to the type of plastic, its thickness, colour, and reflectivity. When the plastic has been sufficiently softened, the vacuum is switched on and the plastic is sucked into the mould and pressed tightly against the inside. Every mark on the inside of the mould shows itself clearly through the plastic. As an example, the grain on wooden moulds can be transferred to the product for a decorative, simulated wood effect. In deep objects such as planters, the softened plastic may have to be forced down with a "plug-assist" to spread the plastic evenly over the mould surface.

The softened moulded plastic cools rapidly, making it easy to remove from the mould. Some more complex parts are removed by reversing the vacuum and blowing them out with compressed air. The edges which were clamped to the mould may then be trimmed, or small objects of regular shape may be cut out with a "clicker" die on the punch press.

A unique item much in demand was designed in co-operation with a local clothing manufacturer and is now being sold to 50 companies across North America. It is a sewing attachment permitting the easy and accurate sewing of perfect darts in mass produced clothing. The attachment is made of heavy plastic, specially shaped and bevelled and is fastened to the bed of the sewing machine. It acts as a guide to the operator's fingers as she slides the material past the sewing needle at the correct angle.

Other items produced by the company include an ice bin for a national dairy foods manufacturer, which permits portable point-of-purchase displays of the firm's products to be kept fresh without costly refrigeration. It is being installed in stores from Halifax to Victoria.

Mouth guards for hockey players, moulded from a combination of a soft plastic and a tough outer plastic.

(Continued on Page 7)



Plastic meat trays are moulded 25 at a time and separated after they are removed from the mould.

Varied Plating and Anodizing Services Expanded

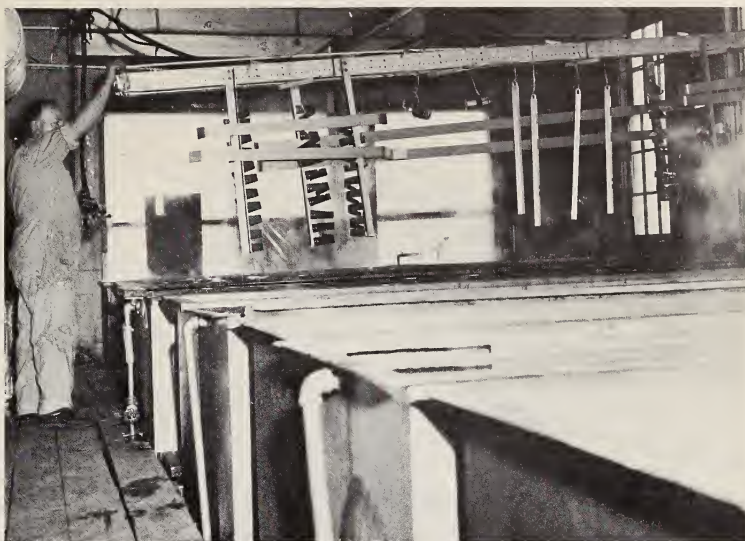
Having installed new equipment for anodizing and processing of aluminum and up-dated their nickel, chrome, cadmium, and zinc plating equipment in July this year, Mamco Chrome (1961) Ltd., 3827 - 15A Street S.E., Calgary, has found a favourable increase in its anodizing and plating business.

Starting about 15 years ago in a 10 x 20 foot shop with a staff of two, Mamco has grown into one of the largest anodizing and plating shops in the West serving Alberta, Saskatchewan, and British Columbia manufacturers and industry. Mamco's latest expansion, which was started in February of last year was completed last December. The new equipment and renovations are being installed and completed by the new owners who took over in February, 1963. The present plant occupies a building 38 x 68, with offices on the second floor. Mamco now employs a staff of 12, operating equipment valued in excess of \$52,000.00. The annual payroll for the company is approximately \$36,000.00.

Major production of the plant involves aluminum anodizing with finishes to the standards of the Aluminum Company of Canada. H. A. C. Seed, Managing Director, reports that the equipment was installed under the supervision of the Aluminum Company and that his firm produces at standard Alcan prices. Almost all processes in the plant are electrolytic. The firm consumes 9,517 KW of power monthly and 3,000,000 gallons of water is consumed each month as immersion and rinse processes require.

Mamco Chrome can handle aluminum in its anodizing tanks up to 13' 10" in length and the tanks are 30" wide and 4' deep. Unique feature of the service is that the firm can also gold and black anodize to Alcan specifications.

Decorative chrome, nickel, and copper plating can be done on pieces immersible in the six feet long tanks, using 724 Udylyte Bright Nickel. Cadmium plating of pieces up to 8 feet in length, 30" wide, and 40" deep can be handled by tank, and smaller pieces by barrel. Zinc plat-



Items to be plated are suspended in the tanks on racks which may be moved from one tank to another by the overhead crane.

ing for such items as nails, bolts, screws, hasps, and other hardware is offered by this aggressive firm.

Industrial hard chrome processing is done at the plant, and extensive experimental research is being carried out in an effort to develop new markets that will provide economies to users. Today, the firm can hard chrome items up to 8 feet in length and a foot in diameter.

Indicative of the growth of the firm was a recent announcement that it had opened a separate, smaller plant for tin plating, to meet the demand for servicing such items as bakery tins, mixing bowls and restaurant cooking supplies, plus re-

building of sanitary valves for the Dairies, Breweries, and Soda Pop Companies, and with facilities for rebuilding jackhammers, pavement breakers, and hydraulic jacks.

Mamco purchases its nickel, tin, lead, and zinc from Canadian sources, and its sodium and caustic soda from Alberta suppliers. Its sulphur and muriatic acid supplies are also Alberta supplied, only chrome and cyanide coming from abroad.

Sales of the firm have shown a marked increase in the past few months, developing from \$1,000.00 a month less than a year ago to in excess of \$5,000.00 monthly today.

(Continued from Page 6)

tic over plaster casts of individuals' teeth, are another item being developed in cooperation with dentists. Planters in many shapes and sizes are being produced in quantity, and meat trays, flat trays and seasonal displays are also popular items.

The company's raw materials are obtained from eastern Canadian plastics extruders who supply the sheets in stock sizes, and in ready-cut specific sizes for large production runs. The company keeps a large stock of sheet plastic for resale in various thicknesses, sizes, types

and colours. Its products are mainly sold directly to other manufacturers, wholesalers, distributors and retail outlets. Most of the moulds used are made in its own shop or by a local foundry.

The number of employees varies from three to five depending on requirements, and the annual payroll runs about \$20,000. With its wide diversity of original and standard products the company expects to gross \$50,000 in 1964 as its share of Alberta's growing plastics industry.

TOWN OF VAUXHALL

LOCATION

Section 10-13-16-W4 in Census Division No. 2. This location is 21 miles north of Taber on Highway No. 36 and on the Canadian Pacific Railway branch line from Medicine Hat to Calgary.

ALTITUDE

2,560 feet. Latitude—50/04. Longitude 112/07.

TEMPERATURE

Average summer, 58 degrees F., average winter, 29 degrees F., average annual, 40 degrees F.

RAINFALL

Average annual rainfall, 9.96 inches; average annual snowfall, 50.5 inches; average annual precipitation, 15.5 inches.

GEOLOGY

Geologically, the Town is located at the contact of two types of bedrock. The bedrock west of the town is the Bearpaw formation, while to the east it is the Belly River formation. The Bearpaw is the younger formation and is composed of marine shales. The Belly River consists of shales, sand shales, and sandstone of fresh and brackish water origin. Lethbridge and Taber coal is mined from the Belly River series which is also a horizon in which fossilized bones of vertebrates of the Cretaceous Age are found.

SOIL

Vauxhall is in the brown soil zone.

LIVING CONDITIONS

The town is the centre of a large irrigated farming area growing a variety of special crops, besides wheat and cattle. With a population of 942, the town is spaciouly laid out, with wide, gravelled streets. Trading area population is 8,128.

Ducks, geese, pheasants and upland game birds abound in the area and excellent facilities are available for hunters. Jackfish and goldeye are among the commonest fish which can be caught in nearby lakes and rivers.

ADMINISTRATION

The town is governed by a mayor elected for a two year term and six councillors, two elected each year for a three year term. The secretary-treasurer administers the affairs of the town in accordance with the policy set by the council.

LAW ENFORCEMENT

There are two town constables and a resident Justice of the Peace. The Royal Canadian Mounted Police patrol the highway and nearby rural areas. Buildings must conform to National Building Code standards and gas, electrical and sanitary installations must conform with provincial regulations.

FIRE PROTECTION

The fire brigade consists of a fire chief and 12 volunteer firemen and is supplied with modern equipment. The 16 fire hydrants conveniently located throughout the town are plentifully supplied with water from three reservoirs with a total capacity of 9,100,000 gallons, which are kept filled with water pumped from the irrigation canals.

TAX STRUCTURE

The mill rate is 70 mills based on 32.92 municipal, 28.33 school, 3.59 hospital, 2.16 health unit, and 3.0 recreation. Total assessment is \$923,596 made up of \$123,540 of land and \$1,328,085 of improvements based on 60% of fair value, \$6,460 telephones, \$9,181 pipeline and \$25,220 power.

UTILITIES

Power is three phase 60 cycle and is supplied under franchise by Calgary Power Ltd. Natural gas is supplied under franchise by Canadian Western Natural Gas Company Limited. Water is obtained from the irrigation reservoir and piped into a 9,000,000 gallon



Vauxhall

reservoir in the town, filtered, chemically treated and pumped into a 100,000 gallon pure water storage reservoir which supplies the mains. L.P. gas and diesel fuel are also available and coal is secured from Kleenburn Collieries, a strip mine 24 miles northwest of town.

EDUCATION

The Vauxhall School District No. 4053 is a unit of the Taber School Division No. 6. Grades 1 to 12 are taught along with the following optional subjects; home economics, shop mechanics, woodwork, typing, drama and art.

RECREATIONAL FACILITIES

The town has a curling rink with three sheets of artificial ice, a covered skating and hockey rink with natural ice, baseball diamonds, a grassed stadium, and a nine hole golf course with sand greens. All of the usual community societies and associations are to be found, and also a Riding and Roping Club.

LOCAL RESOURCES

These are predominantly agricultural. Wheat, cattle and speciality products grown under irrigation are the principal sources of farm cash income, and there are farms of every size and description in the area. Irrigation has played a large part in the area's development and the Bow River Project encompasses approximately 100,000 acres of irrigated land.

BUILDING SITES

Residential and industrial property served with all utilities and adjacent to trackage and highway can be purchased at reasonable prices from the town or private owners.

For further information about Vauxhall write

Mr. J. W. Muza,
Secretary Treasurer,
Town of Vauxhall,
Vauxhall, Alberta.

or

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 Director of Industrial Development
 Department of Industry and Development
 335 Highways Building
 Edmonton, Alberta.