

Remembering
Whitegate
Creamery

1928 - 1982



Alfie O'Brien



National Heritage Week is coordinated in Ireland by the Heritage Council in conjunction with the Department of Arts, Heritage & Gaeltacht, and is part of European Heritage Days, which is celebrated in over 49 countries across Europe

The theme for this Year in Ireland is ‘Make a Connection’

Heritage Week 2018 is exploring this theme through ‘Sharing Stories’. The week is a chance to share heritage stories in new ways, with new people. Heritage Week is asking everyone from young people to new arrivals to Ireland to retired people to share their stories. During Heritage Week everyone will have the chance to connect with their heritage, to enjoy, learn about, appreciate and share it.

Numerous events are organized across the County each year and this year here in Whitegate, the Community Council is playing its part in having commemorate signs erected on the site of the former Whitegate Creamery, accompanied by publishing a booklet on the history of the creamery.

The East Clare Creameries served the communities well during an economically difficult period in Irish history. Whitegate Creamery and its suppliers formed a valuable local industry that contributed much to the welfare of the community within its catchment area.

Memorial signs are now erected as a tribute to the many people who operated and supported the creamery over the years. It is hoped that this history of the Whitegate Creamery will arouse many recollections of that bygone period in local history.

The assistance provided by the following persons who supplied photos or documents is much appreciated.

Peter Power
Pat Burke
Mary Buckley
Lisa Ryan
P.J. Counihan
Liz Tuohy
Kathleen Hayes
Marcella Cahill
Joan Broderick
Brod Hanley
Pat Craughwell
Rose Keon
Noel Fahey
John F. O'Donnell.

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THE CREAMERY

Like the school, the church, the post office and the forge, the creamery was one of the essential community pillars of Irish society throughout the 20th century. Besides their economic purpose they provided a convenient social meeting place for farmers, where business could be discussed and information shared. The postman, when the bicycle was his mode of transport, also availed of this meeting place to deliver the mail to the farmers living in remote areas in the parish.

Although there were a number of privately established creameries from the late 1800s, there was no coordination in marketing the produce. The Irish Agricultural Organisation Society (IAOS), established in 1894 started the Co-operative Societies in Ireland, but there was still little success in marketing the produce. This was to change with the establishment of the Dairy Disposal Company (DDC) in 1927. Its aim was to operate and develop private creameries and other agri-businesses and transfer them to co-operative societies. Although the last objective did not fully take place for a further five decades, the DDC did assist in establishing a viable dairy industry in Ireland. It was one of the first government controlled companies set up after the creation of the Irish Free State, under which the private creameries could market their produce on a wider scale.

In 1926, a Mr. Langford of the I.A.O.S, organised meetings throughout Co. Clare to advise and encourage farmers to support the prospect of setting up co-operative creameries in Clare. The cost of building and equipping a central creamery to comply with the dairy produce regulations would be anything up to £6000. A lot would depend on the volume of milk it would have to deal with. The establishment of auxiliary separating stations would be up to £2500. The minimum supply of milk for a central creamery to be viable ought to be not less than 3000 gallons per day for the best time of year, and for an auxiliary creamery 1000 gallons. The Society would not send down an organiser until such time as organising had been done locally and there was a real prospect of success.

The site for a new central creamery at the burned-down Scarriff Union Workhouse was proposed at a meeting held in Scarriff. However there were other interests involved there. The Scarriff Co-operative Society had purchased part of that and would like to extend their business further there; and some local individuals had leases of smaller sections. Another proposal was to build a hospital there and to close Raheen. Eventually, it was decided to build a central creamery on the site.

Mr. Patrick Burke Co. Co., said the local people were familiar with the Scarriff Workhouse. It was first abolished by the Amalgamation Act and then demolished by fire. Compensation was awarded for its destruction, and that compensation had been expended in the purchase of Knocksullish House as a district hospital. He recommended that portion of the work-house buildings should be utilised for the erection of a creamery, which would be of immense advantage to the people of Ogonnelloe, Bodyke, Feakle, Mountshannon, Whitegate and Scarriff. In fact it would serve the needs of the people within a radius of about 8 miles.



Patrick Burke
1879 – 1945

A creamery was essential. Here in Scarriff a free site was available together with the necessary building material. Portions of the existing structure would be suitable if slightly remodelled, and some of the walls merely required a roof. There was a perfect water supply and drainage arrangements. He hoped that the Department of Lands and Agriculture might be induced to make a free grant for the erection and equipment of such a creamery, or they would arrange a loan on easy terms. Patrick Burke was elected to the Dáil in 1932.

In April 1927, a meeting held in Feakle was presided over by Mr. W. Purcell, and it was unanimously decided to build an auxiliary station there. Mr. P Burke Co. Co., presided at a meeting in Whitegate and arrangements similar to those at Feakle were made. Those present were of opinion that the number of cows in district would warrant building an auxiliary creamery to the central one at Scarriff.

A report on the creameries in May 1927 states that the central creamery in Scarriff is now well advanced and the committee are making arrangements for the transfer of the machinery to be installed in the building. When the work on the central creamery is complete, the building of the auxiliaries will then be attended to. In August 1927, a report stated that arrangements have been completed with the Department for a loan of £1980. Plant and equipment have been obtained at a cost of £1550, sufficient for the central creamery and the auxiliaries at O'Callaghan's Mills and Whitegate, and it is stated that an ample supply of milk has been guaranteed.

A notice of 28th April 1928 by the Scarriff Co-operative Creamery Society, begs to draw the attention of the numerous shareholders to the fact that it is proposed to open the Central Creamery at Scarriff and the Auxiliary Creamery at Whitegate on Tuesday, 1st May 1928 at 2pm. The Auxiliary Creamery at O'Callaghan's Mills will not be ready for opening until about the 10th May. The public generally are invited to the opening ceremony, which is to take place at the Central Creamery, Scarriff.

At a meeting held in Feakle on 10th November 1928, the speaker said: "Now if you want a creamery all you have to do is do what your friends in Scarriff, Whitegate and O'C. Mills have done. Take three shares of £1 each for each cow you keep; pay down 2/6 per share in cash, and the Department of Agriculture will advance you the loan sufficient to build and equip your creamery, provided, of course, the amount is covered by share capital. This loan is repaid to the Department at the rate of 2/6 per share each year for eight years. Let no man take shares that is not prepared to honour his signature.



The opening of the Scarriff Creamery on 1st May 1928 was attended by a large croud. This included the Bishop of Killaloe, Dr. Michael Fogarty, picture left, who gave a speech on important issues in agricultural development including advice to farmers in making dairy farming more profitable. The meeting included all the priests in the surrounding districts, The lay people included: P. Burke Co. C.; T. McDermott, Whitegate; P. McDermott, do.; F. C. Sampson, do., M. Hogan do.,; J. Morgan do.; and T. Burke do.

The following is an extract from the bishop's speech:

"I myself have only four cows. They were not specially selected; they came on to me haphazard from neighbouring farmers around Ennis. Now one of these cows' milked in 45 weeks last year over 1200 gallons. How many cows in Clare bring in £45 a year? Or rather, how many cows could we not have in Clare yielding that return if we only got into the business with a full heart? My second cow gave 1,198 gallons, and the other two, which were heifers of the first calf, very nearly 1,000 gallons each, with proportionate butter values. There is no four-leaf shamrock about the Bishop's house; there is no earthly reason why the ordinary farmer's herd, be it big or little, would not reach the same level, instead of crawling on the 400 gallon line. Therefore, I say there is money running idle on the land.

I see you are having an auxiliary at Whitegate and another at O'Callaghan's Mills. What is the matter with Tulla? Are they all in bed there still? There should be one in Tulla, not only for that fine district but to help poor Knockjames and some provision should be made for far off Killanena."

Tulla creamery to which the bishop referred, was delayed because of a problem selecting a suitable site,

There was difficulty at first in getting sufficient farmers to support the creameries. Some farmers were reluctant to get involved, possibly as a result of the 1924 Dairy Produce Act, which placed all creameries under Department of Agriculture control and the frequent visit of the dairy produce inspector. Politics and the intrusion of the state was also a source of friction at the time. Old customs and traditional methods can be hard to change and many farmers still preferred to market their own butter. Commenting on the dairy industry the Clare Champion of March 1933 makes the following comment:

“What is impossible to understand is how farmers in the East Clare district and within a convenient distance of the creameries, still continue to manufacture home butter, with the price of home butter averaging about 6d per lb. and the creamery paying about one shilling per lb.”

By the late 1930s, the Scarriff Co-operative Creamery and the East Clare Co-operative Society had merged, and traded under the name of East Clare Creameries. Mr. Patrick Hickey was the first manager for a short time, succeeded by John Slattery. Most farmers had not supported the co-operative and by 1939, the Scarriff Creamery was struggling financially and was liquidated, together with its auxiliary stations at Whitegate, Feakle, O’Callaghan’s Mills (Monageena) and Tulla. The Scarriff creamery manager, John Slattery also died at this time. The Dairy Disposal Company then took over and appointed new management. Firstly they appointed Mick Droney, who had been 2nd assistant in Ennistymon, as central manager in Scarriff. Mick Droney later moved to Dingle Creamery and Sean Sheehan then became manager of Scarriff. The DDC eventually succeeded in winning the support of the farmers to boost the viability of the creameries until a better economic climate developed in the 1950s. It also added one more auxiliary separating station at Moyriesk. The Scarriff Creamery and its branches then became profitable, with Lough Derg butter becoming a popular product throughout the region. In later times, Paddy Sheehan who was first assistant then became manager. He was followed by Dan Mullins and finally by Paddy O’Dwyer.

The creamery in Whitegate separated the milk and pasteurized the cream in accordance to the Dairy Product Act, 1924. The cream was transported to Scarriff and the separated milk returned to the farmer to feed calves and bonhams. Power to drive the separator and pumps was provided by an engine using pulleys and belts. The engine was situated inside the door on the north side. It appeared to be a single cylinder diesel or TVO powered engine with a large external flywheel; a noisy thing that could be hard to start, making an odd bang before finally taking off. A single long axle was bolted high up to the wall and this was driven by a flat belt from the engine fitted over a pulley on the axle. This in turn drove all the other pulleys which were fitted on the same axle to drive the entire system.

The engine powered system could be unreliable. On at least one occasion in the late 1940s, the travelling creamery had to be called to assist in Whitegate. This was a lorry fitted with a separator and its associated machinery. It was introduced to service the more remote districts in Clare that were too distant from a creamery. The travelling creamery didn't pasteurize the cream but brought it to the central creamery where it was pasteurized. They eventually became obsolete when better transport means became available to farmers.

The introduction of electricity in the 1950s provided many convenient improvements to the system. The machinery was now driven by electric motor and heat to boil the water was produced by electricity. Prior to that, heating was provided by a turf fuelled boiler. The turf was supplied by the Fahy brothers in Whitegate, who lived where the GAA Clubhouse is now. It was stored in a large clamp in the creamery yard, where the store house was later built. There was also a storage oil tank there to supply the engine. Concreting the rugged gravel passages around the creamery was carried out in the 1950s.

Pasteurization insured that a more disease free product would be produced, being aware of the prevalence of both bovine and human tuberculosis and other diseases at the time. There are different methods of pasteurization. In the low temperature method, the milk is heated to a minimum temperature of 63° C for 30 minutes and then cooled. Low

temperature pasteurization destroys dangerous bacteria, but not the helpful bacteria and preserves the quality of the milk.

In high temperature pasteurizing, the milk is heated to 85° C for not less than 15 seconds. This is the only method that was practical in creameries because of the volume of milk flowing through. An amendment to the Dairy Product Act, 1957, required that all separated milk returned to the supplier by 1959, must be pasteurized.

A store house was built in the creamery yard in the late 1950s. It accommodated the sale of butter, animal feeds and calf milk replacer etc. which could be charged to the farmer's account.

Cow milking was a casual chore then, without much concern about dust falling from the cow into the milk bucket. Flies could also be a nuisance. Hygienic and quality tests were not in place then and primitive methods continued in practice. Foreign matter was thought to be removed by straining the milk through a muslin cloth, though this only removed the larger visible particles and some contaminants remained in the milk.

The milk was poured directly into the tank or can as it was taken from the cow without any pre-cooling. However, the lid of the tank was never placed fully on but it was left open at an angle so as to allow some ventilation; otherwise the milk could become sour very quickly.



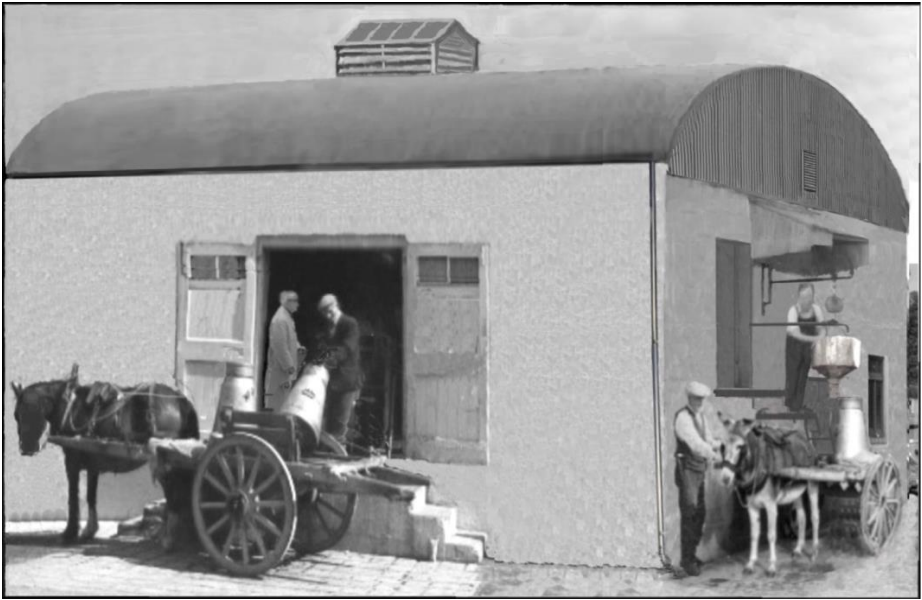
The scent of fresh milk from a partly open tank could attract many creatures including a roaming cat. Some unpalatable things could be seen filtered by the screen in the creamery weighing scales on occasions.

One poor man as he poured the contents of his tank into the creamery scales a drowned cat came out. It was easy enough for the cat to jump up to the opening from the outside, but as he tried to reach down to the milk inside the partly filled tank, he fell in, and was unable to get out.



Many people had erected cow byres where the cows were tied up either by neck chain or bale bars. However, it was common, particularly in fair weather, to milk the cows outside while they were loose in the field or in the yard. Where there were few cows in the herd, milking in the field would normally be safe. However, milking loose cows in a yard was a dangerous practice that risked serious injury or death to the milker.

There was a fatality in the parish in September 1929 when a young mother was milking a cow in the yard where there were other loose cows. While she was milking, another cow drove the one she was milking on top of her and she was trampled to death. A tragic and sad occurrence.



Roadside view of creamery after it closed. The added hut was used as a recording shelter, when the yard was used as a milk collecting point.

The Whitegate creamery had few local suppliers in its early years, as people had very few cows, and milk from these was kept for household use and buttermaking. It was also used for calf and bonham rearing, and farmers were reluctant to change their routine. The success of the creamery and realising the value of a monthly cheque brought a gradual increase in cow numbers and an increase in milk supply. The local milk was delivered mainly by horse, pony or ass and cart. One woman pushed her can along on a trolley, and a man would sometimes carry his can on a bicycle. Some farmers 'cored' (shared) the job of bringing their milk to the creamery. Two or three farmers in the neighbourhood would come together and each one take turns. The 1960s brought a major change. The motor car and trailer, van or tractor took over.

Each farmer was given a permanent identity number for his or her milk account. The farmer had a creamery book or card; a new one for each month. This recorded the amount of milk supplied each day and the amount of separated milk returned.. A log of his or her purchases of butter and other items were also recorded in this book and in the creamery log book. The milk supplied by each farmer was weighed in the scales. It was weighed in pounds and converted to gallons for payment purposes; one gallon equals 10.32 pounds (lbs). The milk was also sampled daily and the samples analysed for butterfat content. The butterfat content, combined with the weight of the milk and the commercial value of the cream determined what money the farmer got for the produce at the end of each month. The butter fat content of the milk could vary with the type of cow. It could also be lowest in spring and increased as the year advanced; the average varying from 3.25% in April to 4.23% in December. The most common type of cow in the early to mid-1900s was the red and white Dairy Shorthorn. The Shorthorn was the favourite with farmers as it performed well and the milk had an average or above butterfat content. The Friesian cows were later introduced to increase milk yield.

A cow was a valuable asset, particularly to the small holder, many of whom could only afford to keep a goat. The number of cows a farmer had became a status symbol once, and a source of pride as is borne out by the following poem from the early 1800s.

THE WOMAN OF THREE COWS

Author unknown; translated from the Irish by James Clarence Mangan 1840.

O, Woman of Three Cows, agra! don't let your tongue get rattle!
O, don't be saucy, don't be stiff, because you may have cattle.
I have seen—and here's my hand to you, I only say what's true—
A many a one with twice your stock not half so proud as you.

Good luck to you, don't scorn the poor, and don't be their despiser.
For worldly wealth soon melts away, and cheats the very miser.
And Death soon strips the proudest wreath from haughty human brows;
Then don't be stiff, and don't be proud, good Woman of Three Cows!

See where Momonia's heroes lie, proud Owen More's descendants,
Tis they that won the glorious name, and had the grand attendants!
If they were forced to bow to Fate, as every mortal bows,
Can you be proud, can you be stiff, my Woman of Three Cows?

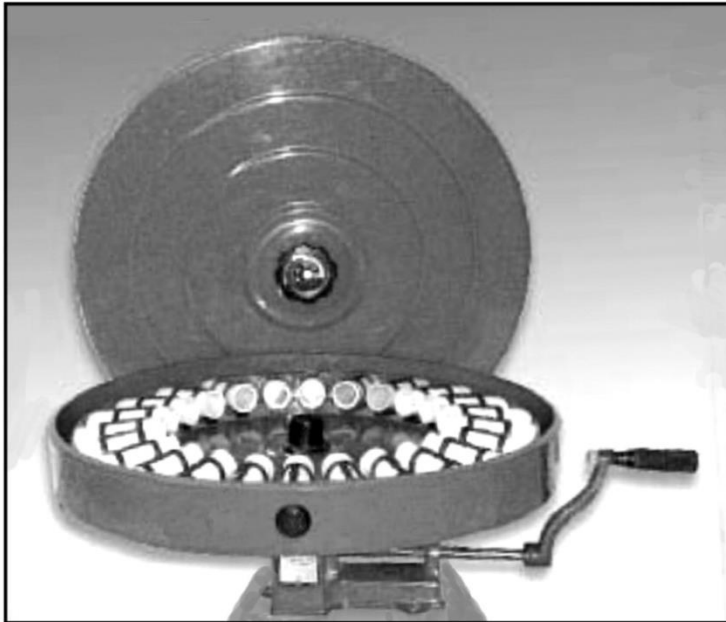
The brave sons of the lord of Clare, they left the land to mourning;
Movrone! for they were banished, with no hope of their returning—
Who knows in what abodes of want those youths were driven to house?
Yet you can give yourself these airs, O, Woman of Three Cows!

O, think of Donnell of the ships, the Chief among them daunted—
See how he fell in distant Spain, unchronicled, unchanted!
He sleeps, the great O'Sullivan, where thunder cannot rouse—
Then, ask yourself, should you be proud, good Woman of Three Cows!

O'Ruark, Maguire, those souls of fire, whose names are shrined in story—
Think how their high achievements once made Erin's greatest glory—
Yet now their bones lie mouldering under weeds and cypress boughs.
And so, for all your pride, will yours, O, Woman of Three Cows!

Your neighbour's poor, and you it seems are big with vain ideas,
Because you've got three cows, one more, I see, than she has.
That tongue of yours wags more at times than Charity allows,
But, if you are strong, be merciful, great Woman of Three Cows!

Now, there you go! You still, of course, keep up your scornful bearing,
And I'm too poor to hinder you, but, by the cloak I'm wearing,
If I had but four cows myself, even though you were my spouse,
I'd thwack you well to cure your pride, my Woman of Three Cows!"



Hand operated centrifuge

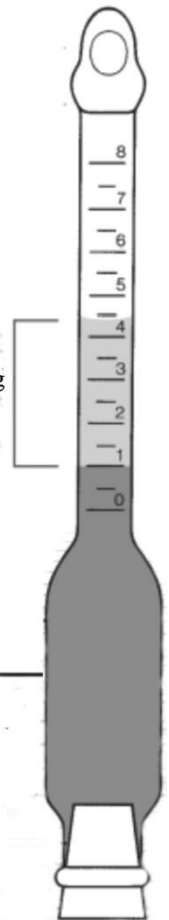
The creamery used the Gerber method to test the butter-fat content of the milk.

This involved mixing 10ml of sulphuric acid and then 1 ml of amyl alcohol with 10.75 ml of milk in a glass tube called a butyrometer

The glass tubes are then placed around the circumference of a centrifuge.

This is driven at a high speed and the force exerted, separates the lighter fat portion from the heavier non-fat portion of the milk. The sulphuric acid dissolves the protein, and the amyl alcohol provides a clear distinction between the fat and the non-fat portions.

Butter-fat column indicating the fat content of the milk



Body of butyrometer with sulphuric acid mixture

Cork stopper

The first manager at Whitegate Creamery was Eddie Hynes. He was a son of Ned Hynes and Mary Kiely from Bridgetown. Eddie had previously worked at the Cleeve's Condensed Milk Factory in Limerick. The original Cleeve's factory at Landowne was a successful business employing very many people, but it was injured by political strife and industrial strikes and was liquidated in 1923. It was bought by a syndicate of local businessmen but retained the name Cleeves. The factory was taken over by the Dairy Disposal Co. in 1927 and was later better known for toffee making. Eddie left Whitegate Creamery in 1932 to become the manager of a new creamery in Cranny, West Clare that had just opened. Eddie retired as creamery manager in Cranny in 1946 and died in 1960 aged 72 years.



Eddie Hynes

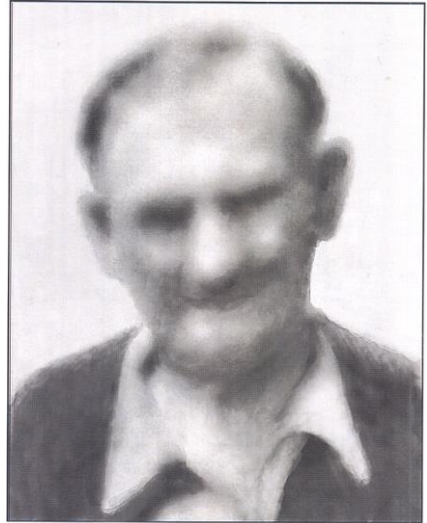


Denis (Sonny) Moore

Denis (Sonny) Moore replaced Eddie Hynes as manager. He had worked as the assistant in Whitegate creamery while Eddie Hynes was manager. Sonnie was born in Scarriff in 1912. His father also called Denis was originally from Aughrim, Co. Kerry. He was a baker by occupation and after his marriage to Anne Cosgrove in Adare, Co. Limerick 1901, he moved to Scarriff where he got employment at Sparlings. His son—Sonnie, retired in 1978 and died in 2010, aged 98 years. Conor Flannery of Clouny, took charge while Sonny was on holidays in the early 1970s.



The cream collected by the Whitegate creamery in its early years, was transported to Scarriff in a pony and creamery cart. The manager, Sonny Moore, had a particular liking for the pony which he maintained throughout his life. John Ryan of Flower Hill, Whitegate, was the first to transport the cream from Whitegate to Scarriff. Bernie Power from Cloncoe, Woodford, a brother of the creamery manager's wife, succeeded him for a short time. Sonny Moore's wife Mary then took on the job, and could be seen in the 1950s setting out for Scarriff in the afternoon in the creamery buggy with the tanks of cream. The motor vehicles soon took over the job with Frank O'Meara and Brendan Cosgrove.



John (Jack) Ryan
1885 - 1950



P.J. Counihan

P.J. Counihan, Tuamgraney, succeeded Sonny Moore as manager in Whitegate Creamery. He had been working as a milk quality tester using the methylene-blue method prior to that. This method is based on the fact that the blue colour of the dye solution when added to the milk; loses its colour when the oxygen present in the milk gets exhausted due to microbial activity. The sooner the colour of the milk sample faded as it was monitored over a number of hours, the more inferior was the quality of the milk. From 1971 to 74 three hours was recorded as a pass. This was later increased to five hours.



Tommy Tuohy
1915 – 1961

Tommy Tuohy of Furnace was the first assistant during Sonny Moore's term as manager. He later moved to work at the Scarriff Creamery and Patrick Hayes replaced him at Whitegate Creamery.

Outside of work, Tommy was actively interested in sport and horse riding.

Patrick Hayes was employed as assistant in Whitegate Creamery in 1950. It was his first job after leaving school; and a demanding job it was for a youth of 15 years. He left in 1954 to emigrate to America where he still lives.



Patrick (Paddy) Hayes



Sean Tuohy
1920 – 1969

Sean Tuohy, a brother of Tommy, was employed after Patrick Hayes left. He had a good sense of humour which contributed to the social aspect of the meeting. This was something that many of the older generation enjoyed. There was one elderly man who enjoyed the daily job of going to the creamery. His daughter-in-law was talking about him to the manager once and commented: “There is no standing of him on a day that he can’t go to the creamery”

A farmer’s creamery card

Cuideachta na Déirí Deighleála Teó.

Cúntas Bainne
M..... **JUN 1973** Uimh.....

Uachtarlann

Please return at once if found incorrect.

Date	New Milk	Sep. Milk	Sep. milk Rtd.	Sep. milk Purch'd	Butter
1	226			180	
2	184			156	
3	196			158	
4	230			182	
5	194		①	156	
6	192			156	
7	196			156	
8	200			158	
9	190			154	
10	176			142	
11	170			140	
12	170		①	150	
13	188			150	
14	170			156	
15	202			162	
Tot.					

Iodair an méid seo de úis a bhíodas a bhíodas an Uachtarlann. Milk will be paid for according to quality as ascertained at the Creamery.

Date	New Milk	Sep. Milk	Sep. milk Rtd.	Sep. milk Purch'd	Butter
16	184			158	
17	150			120	
18	210			158	
19	174			140	
20	154			158	
21	170			158	
22	202		①	164	
23	202			164	
24	182			158	
25	182			158	
26	182			158	
27	182		①	158	
28	182			158	
29	182			158	
30	182			158	
31					
Tot.					

Ní ghlacfar le bainne a bhíonn síofaig, frathlúch, nó an éirgadh. Saib. Tairneú uí. Viteallúid Milk. Vm. nu. uí. laistúid.



Sean Tuohy at work after seperating was completed for the day.

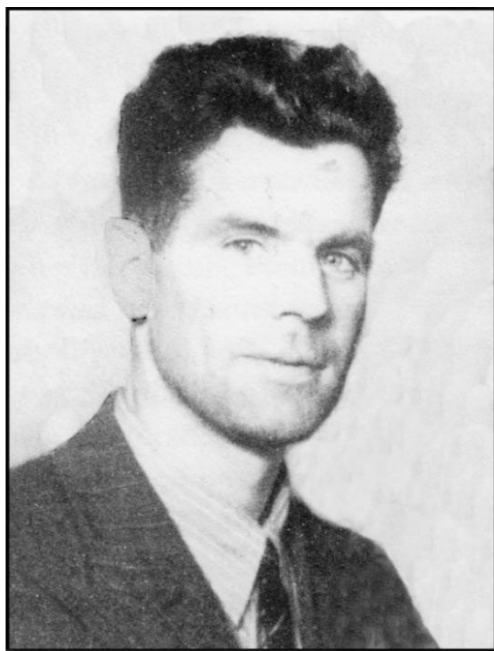


Mick Broderick
1924 - 2012

John McGowan did duty for Sean Tuohy when Sean was inwell.

Mick Broderick succeeded Sean Tuohy as assistant in Whitegate Creamery in 1970. He continued to work there until the creamery closed in 1982.

A native of Ballynakill, Co. Galway, he was a popular member of the community throughout his life.



Tommy Hanley (picture 1949)

In 1956 there were 115 suppliers attending Whitegate Creamery. This including those from Mountshannon. By 1958 there was an increasing demand for milk supply. To secure this, the manager, Sonny Moore, in the company of Eddie Mulvihill of Shrah, Woodford, approached Tommy Hanley of Clonmoylan, Woodford, about the possibility of having milk supplies transported from there to Whitegate. This had no great immediate effect as farmers there were also sceptical of the idea. Tommy, however, was not easily daunted and in 1958 set out for Whitegate Creamery with four milk tanks on a

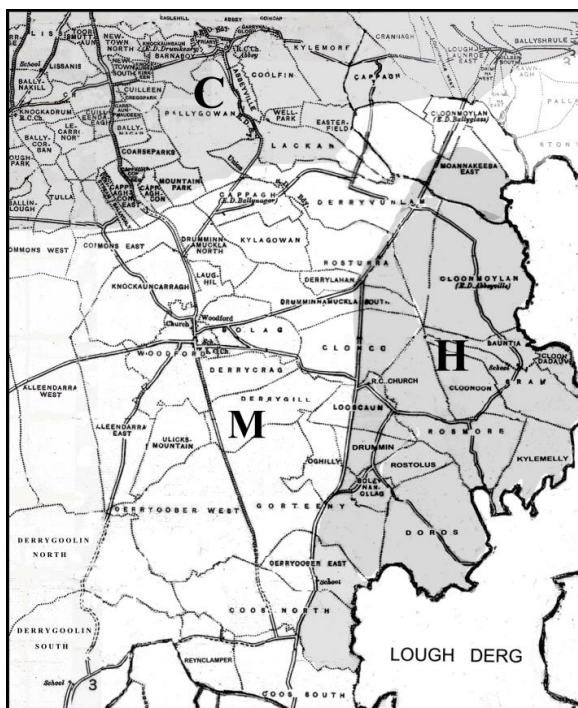
Fordson Major tractor. The idea took hold after a while, but was hampered by a shortage of ten or twelve gallon milk tanks. Eventually people woke up to the prospect of receiving a monthly cheque. Everyone with grazing for a cow jouned in, and Tom soon had a full lorry load, including milk cans for the priest, the teacher and the postman. Tommy also employed Nelius Lyons with a second tractor for a while to cope with the demand. Nelius later drove for M. V. Tuohy Coose, who transported the milk for customers for a while.

Loading mlk tanks onto a lorry or trailer was a labourous job. A 12 gallon tank, if it was full, would weigh about 9 stone. A 15 gallon tank would be a very heavy item to lift. Some farmers had erected stands to lighten the effort. Many were timber structors; others used an old steel barrell. One supplier placed his tank on top of a wall in what was not always in a steady position, resulting one day in the tank and the collector falling into the bushes inside it.



J.J. Craughwell, from Abbey, later brought the milk from the Woodford parish to Whitegate Creamery for a short time. He transported about 40 tanks with a tractor and trailer. His collecting area stretched from Ballynakill, Moyglass, Ballyglass, Easterfield, Coolfin, Abbey and Kylemore. He then switched to delivering to Borrisokane Creamery and Dinny Murray took on the job of bringing the milk to Whitegate..

J.J. Craughwell, 1938 – 1998.



Approximate collector's area in Woodford parish.

C = J.J. Craughwell. M = Dinny Murray. H = Tom Hanley

Dinny Murray took on the job after J.J. Craughwell in 1968, His area would extend from Cappagh, on the north side, to Power's Cross, Woodford, Cloncoe, Gorteeny, and Coose. He had a more scattered group of customers, and smaller suppliers from a wider district, while Tom Hanley collected from the more densely populated and larger dairy herds of Rosmore, Shrah, Dooros and other areas on the Lough Derg side



Dinny Murray
1932 – 2008

In 1961 the State established An Bord Bainne to improve and develop the marketing of dairy produce abroad. A census of all milk suppliers was taken in 1960 and edited 1961 by the Dairy Disposal Company. This was used to estimate the number of milk suppliers eligible to vote to appoint representatives of the suppliers to the Bord of Bord Bainne. The number of suppliers to each creamery were counted seperately. This number would normally be smaller during early spring as some farmers had late caving cows and may not attend the creamery until April. Only those who supplied milk to the creamery from 12th February to 11th March 1961 were given a ticket to vote.

Total number on the creamery rolls:

Scarriff central: 267
Whitegate: 164
Feakle: 265
Tulla: 176
O'Callaghan's Mills: 246
Moyreisk: 234

Present on 11th March 1961:

Scarriff: 103.
Whitegate: 95.
Feakle: 80.
Tulla: 101.
O'Callaghan's Mills: 157.
Moyreisk: 125.

List of milk Suppliers 1956 - 1969.
Whitegate and Mountshannon

1	Fred Holland	Drummaan
2	William Burke	Drummaan
3	Frank Sampson	Willianstown
4	Frank McDermott	Gweeneeny
5	Michael Prout	Birchpark
6	Sean Hynes	Meelick
7	Con O'Halloran	Derrycon
8	James Flannery	Ballinruan
9	James Burke	Ballinruan
10	John White	Derrainy
11	Bill Sampson	Drummaan
12	John O'Farrell	Tintrim
13	Jerry O'Brien	Kilkittaun
14	Thomas Mulvihill	Cappantruhane
15	Thomas Minogue	Drummaan
16	Desmond Hogan	Whitegate
17	Jack Hynes	Drummaan
18	Patrick Minogue	Boleynagough
19	Matthew O'Brien	Lakyle
20	Patrick O'Rourke	Meelick
21	Edward O'Rourke	Ballinagough
22	Thomas Coen	Clonrush
23	Michael Durack	Clonoolia
24	Matthew Treacy	Kilkittane
25	Thomas Holland	Nutgrove
26	Patrick O'Brien	Meelick
27	John Cleary	Kilcooney
28	Patrick Hoey	Meelick
31	Joseph White	Derrainy
32	Patrick Goonane	Whitegate
33	William Fahy	Whitegate
34	Naoise McDermott	Gweeneeny

35	James Burke	Furnace
36	Michael Connaire	Ballyhinch
37	Tim Kelly	Derrainy
38	Ambrose Dillon	Ballinagough
39	John O’Gorman	Ballinagough
40	Thomas Hayes	Furnace
41	Patrick Browne	Clonoolia
42	Thomas White	Whitegate
43	Thomas Thornberry	Furnace
44	Martin O’Brien	Meelick
45	Jack Minogue	Derrainy
46	William Burke	Meelick
47	Denis Hogan	Ballinagough
48	Elizabeth Fogarty	Lakyle
49	John Holland	Gweeneeny
50	David Minogue	Mountshannon
51	Walter Lynch	Clonmohaun
52	John Coen	Clonrush
53	Josephine Lucas	Whitegate
54	Hugh McGowan	Ballinruan
55	Martin Owens	Clonmohaun
56	William O’Halloran	Clonoolia
57	Son O’Donnell	Ballinagough
59	Thomas Dinan	Derrycon
60	William Fahy	Ballinruan
61	Edith Faran	Gweeneeny
62	John Conway	Cappagha
63	Michael Whelan	Lakyle
64	Peter O’Connor	Whitegate
65	Ned Jameson	Clonoolia
66	Denis Tuohy	Kilkittane
68	James Fahy	Gweeneeny
69	Flan Kennedy	Derrainy
70	John O’Rourke	Mountshannon
71	Daniel Hogan	Mountshannon

72	William Waterstone	Mountshannon
73	James Kelly	Derrainy
74	Pakey Dooley	Mountshannon
75	Michael Hayes	Ballinagough
76	James Flanagan	Drummaan
77	Martin Dooley	Mountshannon
78	Hugh Howe	Mountshannon
79	John Finnerty	Mountshannon
80	John McInerney	Mountshannon
81	Martin Mulgannon	Mountshannon
82	Patrick O'Rourke	Mountshannon
83	Edward Lyons	Cappantruhane
84	Patrick Killeen	Ballyhinch
85	Harry Lynch	Mountshannon
86	James Brogan	Kilcooney
87	Joe Coffey	Clonrush
88	William Jamieson	Clonoolia
89	David Eames	Ballynakella
90	Tom Duggan	Ballinamona
91	Thomas Quirke	Ballyglass
92	Stephen O'Farrell	Mountshannon
93	P & John O'Rourke	Mountshannon
94	Thomas McNamara	Mountshannon
95	Thomas Lyons	Mountshannon
96	Patrick Lyons	Mountshannon
98	Percy Solon	Whitegate
99	Patrick J. Keane	Clonamerrin
100	Patrick Sammon	Mountshannon
102	J. J. Rodgers	Kilkittane
103	Malcolm Howe	Mountshannon
105	Joe Dunlea	Cartron
106	Michael O'Donnell	Cregg
109	Andrew Bugler	Mountshannon
110	Michael Dooley	Mountshannon
112	Edward Doyle	Gweeneeny

113	Denis Connaire	Ballyhinch
114	James Carolan	Mountshannon
115	Patrick Muggivan	Mountshannon
117	Patrick Walsh	Gortnascreeny
122	Jack Conry	Mountshannon
123	Thomas Hogan	Mountshannon
167	William O'Sullivan	Kilcooney
175	Peter White	Garreighter
178	Thomas O'Brien	Cappa

Woodford Parish Suppliers

30	Frank Murray	Coose
31	Patrick Starr	Coose
58	Michael Hickey	Coose
67	Michael Forde	Coose
77	Patrick Minogue	Coose
101	Mrs. P. Kelly	Clonmoylon
107	Thomas Porter	Cloonoon
111	Edward Mulvihill	Shragh
116	John Conroy	Rossmore
118	Nicholas Dillon	Clonmoylon
119	Thomas Slattery	Rossmore
120	Denis Murray	Looscaun
121	John Slattery	Clonmoylon
124	Rody Gorman	Derryoover
125	Peter Mulvihill	Derryoover
126	Martin Flanagan	Shragh
127	Thomas Hanley	Clonmoylon
128	Michael Kelly	Powers Cross
129	Michael Hanberry	Powers Cross
130	James Broderick	Douros
131	William Fahy	Looscaun
132	David Flannery	Rostullis
133	Thomas Joe Bugler	Looscaun

134	Michael Hogan	Gorteeny
136	James Brogan	Gorteeny
137	Larry Sheil	Douros
138	Seamus Page	Coose
139	Jerry Gorman	Derryoover
140	John Abberton	Rossmore
141	Patrick Fahy	
142	Matthew White	Douros
143	Connor Hogan	Rossmore
144	Thomas Page	Rossmore
145	Michael Tuohy	Gorteeny
146	Josie Garvey	Coose
147	Thomas Donnelly	Clonmoylon
148	Joseph O'Connell	Clonmoylon
149	Frank White	Douros
150	Patrick Stuart	Looscaun
151	Michael Walshe	Derryoover
152	John Page	Bannmore
153	Mary Flannery	Derryoover
154	Michael Conroy	Douros
155	James Broderick	Douros
156	James Dormody	Douros
157	Patrick Egan	Coose
158	Desmond Page	Cloncoe Hse.
159	William Conroy	Rostullis
160	Patrick Dormody	Dourus
161	Michael Fahy	Douros
162	Thomas Kemple	Rossmore
163	Michael Gorman	Lowertown
164	Michael Moran	Cappa
165	Patrick Lyons	Clonoon
166	James Kelly	Clonoon
167	Thomas McNamara	
168	John Garvey	Tooreney, Coose
169	Albert Mullen	Clonmoylon

170	Connor Porter	Shragh
171	Patrick White	Kylenamalley
172	Sean Mullen	Clonmoylon
174	J. Tuohy	Slaughtea
176	James Lyons	Powers Cross
177	Alfie Page	Ohilly
179	Joseph Garvey	Coose
180	Edward O'Grady	Bannmore
181	Patrick Abberton	Ballyshrul
182	Joseph Manning	
185	Vincent O'Farrell	Woodford
186	Matthew Dormody	Douros
188	John McGettigan	Cloncoe
189	Edward Conway	Boolagh
190	John O'Halloran	Powers Cross
191	John Hickey	Rossmore
192	Patrick Lyons	Shragh
194	Timothy Bugler	Looscaun
196	Michael Tuohy	Cloncoe
197	Thomas Burke	Cloncoe
197	Martin Egan	Drimnamuckla
199	Michael Keon	Ohilly
200	Mrs A. (Owen) McNamara	Ohilly
201	Roger Whelan	Rossmore
204	Patrick Burke	Cloncoe
205	Thomas Callanan	Monakeeba, Ballyshrul
206	Mrs Margaret (Francis) Fahy	Clonmoylon
207	Thomas Garvey	Coose
208	Michael Power	Monakeeba, Ballyshrul
209	John Hanberry	Powers Cross
210	Walter Sellers	Monakeeba, Ballyshrul
212	John Callanan	Monakeeba, Ballyshrul
213	Edward Fahy	Droomane, Woodford
214	James Nevin	Easterfield
215	Winifred Nash	Powers Cross

216	Mrs D. White	Rossmore
217	Thomas Martin	Gorteeny
218	Thomas Cavanagh	Gorteeny
221	Martin Mooney	Ohilly
222	Thomas Tuohy	Coose
224	Patrick Flanagan	Clonoon
225	John Madden	Coose
228	Martin Power	Cloncoe
230	Thomas Keary	Clonmoylon
231	Michael Carty	Drimnamuckla
232	Patrick Garvey	Coose
233	Patrick Gorman	Clonmoylon
234	Eugene Connelly	Gorteeny
236	Michael Callanan	Rossmore
237	Sean O' Dowd	Upperforge
238	Bob Watson	Powers Cross
240	Peter McNamara	Derrygill
242	Joseph Stuart	Rossmore
243	John Goonane	Looscaun
244	Patrick Hackett	Rossmore
245	Thomas Madden	Coose
246	Joseph Slattery	Coose
247	Michael Power	Powers Cross
248	Martin Tully	Rossmore
249	Patrick Winters	Monakeeba, Ballyshrul
250	Stanie Mullen	Woodford
253	Mrs Sheil	Clonmoylon
255	P. Hickey	Easterfield
256	Denis O'Sullivan	Clonmoylan
259	Frank Daniels	Upperforge
261	Michael Forde	Derryoover
262	Mrs M. Felle	Powers Cross
264	Thomas McMahon	Shragh
265	G. Ryan	Gorteeny
266	Michael Quinn	Powers Cross

267	Patrick Coughlin	Clonmoylon
268	John Slattery	Boolagh
269	Mrs L Keniry	Powers Cross
270	James Mulvihill	Clonoon
272	Michael Power	Easterfield
179	John Garvey	Coose
281	Michael Kennedy	Cappa, Woodford
282	James McNamara	Cappa, Woodford
284	J. P. Mullen	Rockhill, Woodford
285	P. J. Pierce	Rockhill
286	Michael Kelly	Rockhill
288	Thomas Mohan	Cappa, Woodford
290	Matthew Geoghegan	Upperforge
280	Michael Carty	Boolagh

Since its establishment in 1927, the Dairy Disposal Company was sponsored by the Government. However, European Economic Community (EEC) membership required from 1973 that the state cease to play a role in agricultural production. In the aftermath of Ireland joining the EEC the Dairy Disposal Co. was obliged to sell its subsidiaries and creameries to a number of the larger milk processing plants in the country which, it was proposed, would take the milk from the smaller creameries in the region for processing. The Dairy Disposal Co. recommended a new dairy processing factory to be built in Cratloe. A dairy plant was also proposed for Clare Abbey near Ennis, which would be more central for Clare. The main contender, though was Golden Vale. This would be decided by a farmer vote. In Clare, farmers were advised to vote for Golden Vale, being unaware that Golden Vale was in excess of £10 million in debt at the time. Golden Vale won the vote and took over in 1974.

The creamery was established during a period of economic and social hardships. Prices for farm produce were poor. New milk had been selling at 6d per gallon (240d = £1). The Cumann na Gaedheal government, who were in office from 1923 to 1932, introduced a program for reorganisation of the dairy industry and the continuity of exports which included butter to Britain. A change of government and policy between 1932 and 1938 started an economic war with Britain. A worldwide depression which began in 1929, all had a devastating effect on living conditions in Ireland. This was followed by World War 2 from 1939 to 1945 and the introduction of food rationing in 1940.

The principal commodities rationed were: sugar, tea, butter, bread, flour and tobacco. Although the farming community had much of their own food, there were shortages in the shops and despite rationing of butter to six-ounces per head per week, later reduced to two-ounces, it wasn't always available. The only items most farmers would have to buy were, tea 1½ ounces per head per week, reduced to ½ ounce in 1947; sugar, ½ pound, and for many, tobacco. Food shortages and rationing continued for some years after the war ended, but finished in 1952.



A householder's, green cover, ration book with three red stripes.

In the summertime the creamery was open 7 days a week and in winter time it was reduced to opening only every 2nd or 3rd day. Even while farmers were delivering milk to the creamery, many would keep some milk for their own household use and for butter making. Traditionally, before the introduction of home separators, the cream was separated from the milk by allowing it to stand in a pan for some days when the cream would float to the surface where it could be skimmed off for churning into butter. The separator machine allowed much quicker and more efficient separation of cream from the milk than the traditional method.

The Scarriff creamery sold its butter under the trade name, Lough Derg Creamery Butter, which was a familiar picture on the butter wrapper on local tables. The butter was sold wholesale in 56 lb timber pyramid boxes, normally made in Scarriff Creamery from timber imported from Sweden. These boxes were about fourteen inches square on top but tapered to a narrower bottom to make it easier to remove the contents.

Reg. No. C 349.

1 LB. NETT.

**EIRE
IRISH CREAMERY BUTTER**

"Lough Derg"



CREAMERY BUTTER

made on the most scientific principles and guaranteed perfectly pure.

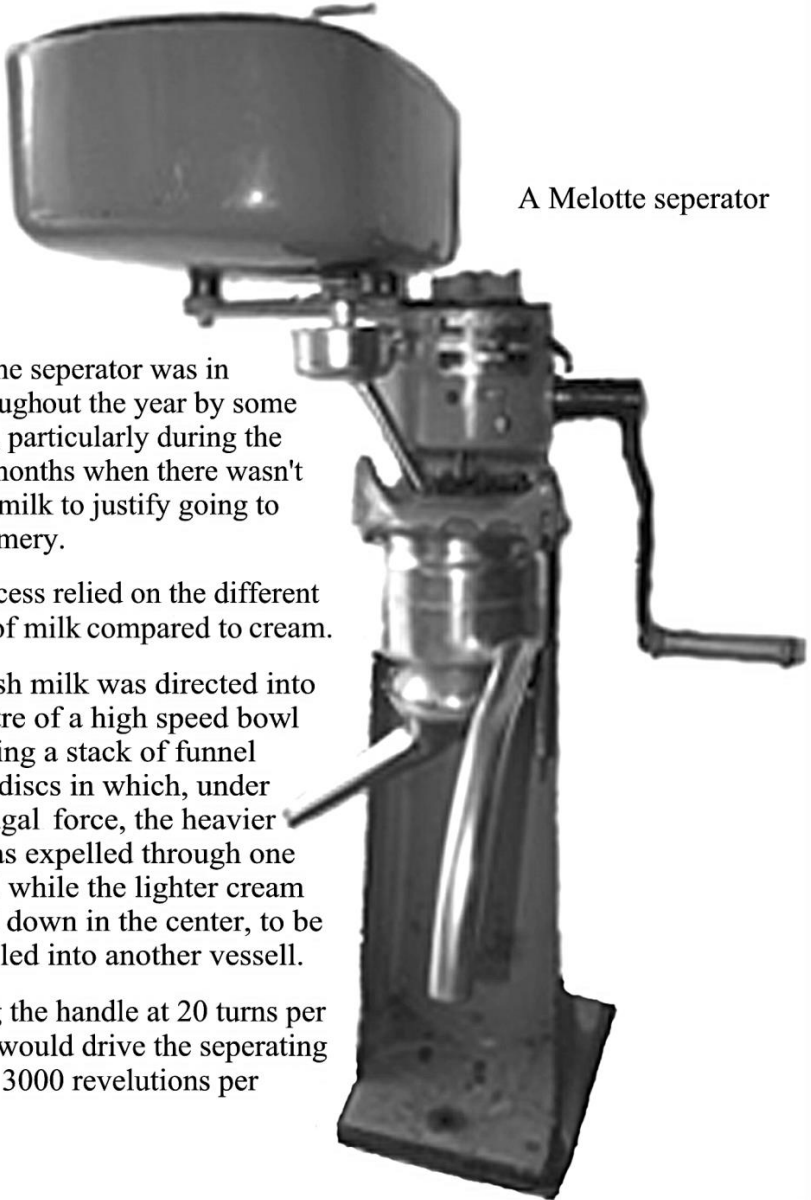
DUYS. COBB

East Clare Creameries

(DAIRY DISPOSAL CO. LTD.)

SCARRIFF CO. CLARE.

THE HOME SEPERATING MACHINE



A Melotte separator

The home seperator was in use throughout the year by some farmers, particularly during the winter months when there wasn't enough milk to justify going to the creamery.

The process relied on the different weight of milk compared to cream.

The fresh milk was directed into the centre of a high speed bowl containing a stack of funnel shaped discs in which, under centrifugal force, the heavier milk was expelled through one channel while the lighter cream trickled down in the center, to be channelled into another vessell.

Turning the handle at 20 turns per minute would drive the seperating bowl at 3000 revelutions per minute.



Butter making was traditionally a domestic job in Irish society and not much had changed with the methods used by the 1900s. The process involved agitating the cream in a churn until the solids separated from the liquid or whey. There were various types of churn but the one shown above was more common in later times. Churning could take some time until the butter first formed into granules and then into beads before quickly combining into a solid block which could be heard as it battered around in the churn. Also the small circular glass window in the center of the lid would become clear as it was washed by the whey. Air pressure would build up in the churn while agitating, which was released by a valve in the lid or by temporarily removing the drain plug.



During the winter months, when only a small quantity of milk was produced for home use, a home pasteuriser was sometimes used when they became available. This consisted of a two gallon can with an electric heating element, which would be filled with one gallon of water. A second stainless steel can with a pressure lid, holding up to one gallon of milk would be inserted into the larger can. When the power was connected to the unit, the water and milk heated up to about 158°F (70°C)

a buzzer sounded to indicate when the pasteurising process was complete and the device automatically turned off. The heated water was then withdrawn and replaced by cold water to cool the milk quickly.

When milk separating was taking place in Whitegate Creamery, there would be some spilling of separated milk at the outlet, together with the soiled water from the washing up of the system. This discharge was channelled into an underground septic tank or silo, but the increasing volume would overwhelm the system during the peak season and the overflow would reach a drain that passed under two roads on its way to join the Meelick River. This drain would give off a offensive odour at times during the warmer months of summer. This could be sensed from the road. but environmental issues were not a great concern at that time. However, when the milk was no longer separated in the creamery the volume of discharge was reduced and that eliminated the problem.

Milk quality became a more pressing issue at this time. Milk tanks and everything in contact with them had to be always clean. Likewise, rusty tanks weren't allowed. Sour milk would also be rejected. If the manager got a whiff of sour milk as it was poured into the scales, he would take a sample of it with a ladle and taste it. This manager lived to be a ripe old age, which some would attribute to his consumption of sour milk.

Strict controls were placed on milk cleanliness. One such method of enforcement was to filter the milk and any residue found would be concentrated onto a small white coin-shaped pad. These would be placed on a sheet posted to the creamery door identifying each sample with the particular supplier. A kind of ‘name and shame’ tactic that was very effective. The task of maintaining the required standard of hygiene or quality required considerable social skill by the manager. The manager had to be honest in dealing with the authorities, but he also had to be tactful in such a way that it wouldn’t offend the supplier. The visiting inspector could afford to be more assertive as he would rarely know any of the suppliers. The following tale is from another creamery:

“The inspectors would be there then an odd time. When the farmers would see them, they would be all shivering in their shoes, of course, like you know. But this lady was waiting there anyway and when her turn came to pour in the milk and the tank was turned upside down, the inspector saw the bottom of it, like. It was all black and dirty you know, and he said: “Look! you’ve to clean that!” She said: “I’d like to see what you’re like if you were turned upside down!” But that was true. She was a gas woman!.

In the early 1960s, the butter market conditions improved and exports to Britain resumed. Improved fertility in farms soils brought about an increase in milk yield and supplies. The signing of the Anglo Irish Free Trade agreement with Britain in 1965, also doubled the existing butter quota. In the 1960s and 1970s cheese production and skim milk powder was developing in the industry. To counteract the fluctuation in farm produce and to shield the industry from below cost sales, the EU introduced a guaranteed minimum price for all agricultural produce. This led to an unlimited expansion in the production of milk, butter, cheese and other commodities, resulting in over supply, and the creation of the so-called ‘butter and other dairy mountains’ and the subsequent introduction of milk quotas.

Milk production was expanding until quotas were introduced in 1984. These imposed restrictions had many adverse effects on the dairy farmer, particularly on the smaller supplier who could no longer increase his supply.

The Dairy Disposal Co. was dissolved in 1978 and its creameries were taken over by co-operatives. Some of the smaller creameries closed with the centralisation of processing facilities and bulk collection ex-farm by milk tanker commenced.

Cooling the milk was now essential at farm level. Various methods of water cooling were used including a radiator in which cold water would flow through. The milk would trickle on to the surface of the radiator from an overhead vessel and was collected by a chute at the bottom. This worked very well but was very demanding on the water supply. . The mobile large stainless steel tank then became the usual method of delivering the milk to the creamery. This was serviced by a refrigerating unit fastened to a wall with its cooling element inserted into the tank until the tank needed to be transported.

By 1982 refrigeration of the milk at farm level was mandatory and the collection of milk from the small tanks or cans was suspended. This also stopped the transporting of the milk from Woodford parish. Consequently, the Whitegate Creamery served no further function and was closed

Some farmers would continue to bring their milk to meet the bulk tanker in the creamery yard where the milk was taken directly into the tanker. Eventually, some of these also opted out of dairying or where possible increased their supply and had it collected at source from the farmyard.

By the 1990s the number of smaller suppliers were gradually dwindling away. Some of the older farmers had passed away. Others became part time farmers, or sold their quotas to the creamery or to another supplier and switched entirely to beef production. Mixed farming was now a thing of the past.

The creamery was always a great social focal point in the community. The younger generation of today can only imagine this social element of rural Ireland in the past. The image of the ass and cart or horse and cart travelling along in the early morning from all sides of the parish; the line of carts outside the creamery awaiting their turn to have their milk delivered, and making their way around the building to refill their tanks with separated milk. The exchange of news and the discussions on world events. The friendly banter among neighbours especially lively at time of hurling matches. The creamery was usually the source of the daily news.

The closing of the creamery was also the end of one of the few other social gatherings of the time. A comparable situation came about by the Church when it introduced Saturday evening mass which drew many members of the community away from that other custom in rural life: the chat outside the church where the men would gather on the Sunday morning.

The creamery was demolished in 2003 To make way for housing development. So did the place that was once a regular hive of activity pass into history, an icon of the past, now just a memory.

BRANCHES AT
FEAKLE
TULLA
WHITEGATE
MOYRIESK
MONAGEENA

TELE { PHONE - SCARIFF, B.
GRAMS-CREAMERY, SCARIFF."

EAST CLARE CREAMERIES

(DAIRY DISPOSAL CO. LTD.)

YOUR REF. _____

OUR REF. _____

MANUFACTURERS OF *Lough Derg* CHOICEST CREAMERY BUTTER
A.I. SUBSTATION TO CLARECASTLE CATTLE BREEDING STATION (D.D. CO. LTD.)

SCARIFF, CO. CLARE.

GUIDEACHTA NA DEIRÍ DHEIGHLEALA TEÓ.

Ainm..... Craobh..... Uimh.....

Cur Síos ar Cúntas na Míosa..... -- JUN 1973
 E. & O. E.

	£	s.	d.		£	s.	d.
To Balance from last a/c.				By Balance from last a/c.			
„ Interest				„ New Milkgals. @.....			
„ Butterlbs. @.....				„ AVERAGE TEST 8.55			
„ Skim Milkgals. @.....				„ Butter Fat 1.82 lbs. @ 8.6	65		20
„ Butterwashgals. @.....				(Equivalent.....)			
„ Cans			28	„ MILK SUBSIDY			
„ Agricultural Goodsgals @.....			
„ Manuresgals @.....			
„ Cartagegals @.....			
„ A.I. Fees	4		00	„ QUALITY ALLOWANCE			
„ Grindingsts. @.....			gals. @.....			
„ Crushingsts. @.....				(Tests Passed.....)			
„ Milking Machine Service				„ TWO-TIER ALLOWANCE			
„ Cheque Charges			01gals @.....			
„ Sundries				„ Skim Milkgals. @ 9.	27		29
„				„ Cash Paid			
„				„ Cartage			
„ Advances — Cheques				„ Sundries			
„ Advances — Cash V.A.T.	1		04
„ Cheque Herewith	100		36	„			
„ Balance due by you	104		65	„ Balance due to you	104		65

IF INCORRECT PLEASE RETURN AT ONCE

The Irish currency changed from pounds, shillings and pence to decimal in February 1971. Hence the omission of shillings in the above statement.

Gallons of milk purchased and butter sold
for the year 1956 in Whitegate

MONTH	Average daily milk gals.	butter sold in month
March	424	396
April	367	410
May	572	460
June	785	524
July	774	542
August	756	583
September	639	519
October	538	562
November	613	462
December	398	228

FARMERS OF CLARE!

Develop and extend the dairy industry. Your present systems of cattle grazing, home butter making and growing hay for sale have broken down. Scrap them and adopt modern dairying with co-operative creameries.

You are losing £4 per cow each year

By making butter at home, and you have about 60,000 cows in the county. You also have about 50,000 big grazing cattle which are leaving you about.

£3 a year

each for their keep, while a cow, if you send milk to a creamery, will leave you

£12 to £15

Discontinue growing hay for export; it is a dead loss. Organise, build your own creameries and control your own Industry. You can rear calves as good as before, and you can rear more of them. Other counties have made a success of creameries, Why not you?

A regular advertisement in the Clare Champion in the late 1920s.

The Creamery

By: P. J. Counihan

As I arrived at 7:30, the boiler was just fired up,
I offloaded my gear for the day ahead.
Waiting for the farmers to come to take a little sup.
A Methylene blue test they called it, five hours it had to endure.
Sometimes a tank they would pull,
Because Counihan on the landing was like a red rag to a bull.

First up, a small man came with a lovely ass and cart,
Two shiny tanks to empty.
I would say “how are you today?”
A little hat, you would think it might fall;
With hands stretched out he would reply:-
“Ah just waiting for the call.”

As the morning passed and the milk flowed in,
And the tanks moved to and fro;
The noise of lids put flying, As the scales the milk must go.
The butter sample, the weight recorded in the book,
To keep things running smoothly, it just took one look.

As the years passed by and the supply increased,
It would mean most got mobile tanks,
A pump installed to suck it up was just the job,
No lifting or pulling, just get in the queue and wait for your turn,
One lady came; she pulled into the landing,
but she came without the churn.

Sometimes as the Queues got bigger,
The craic and fun was mighty until an election came.
You couldn't mention a party or an individual name,

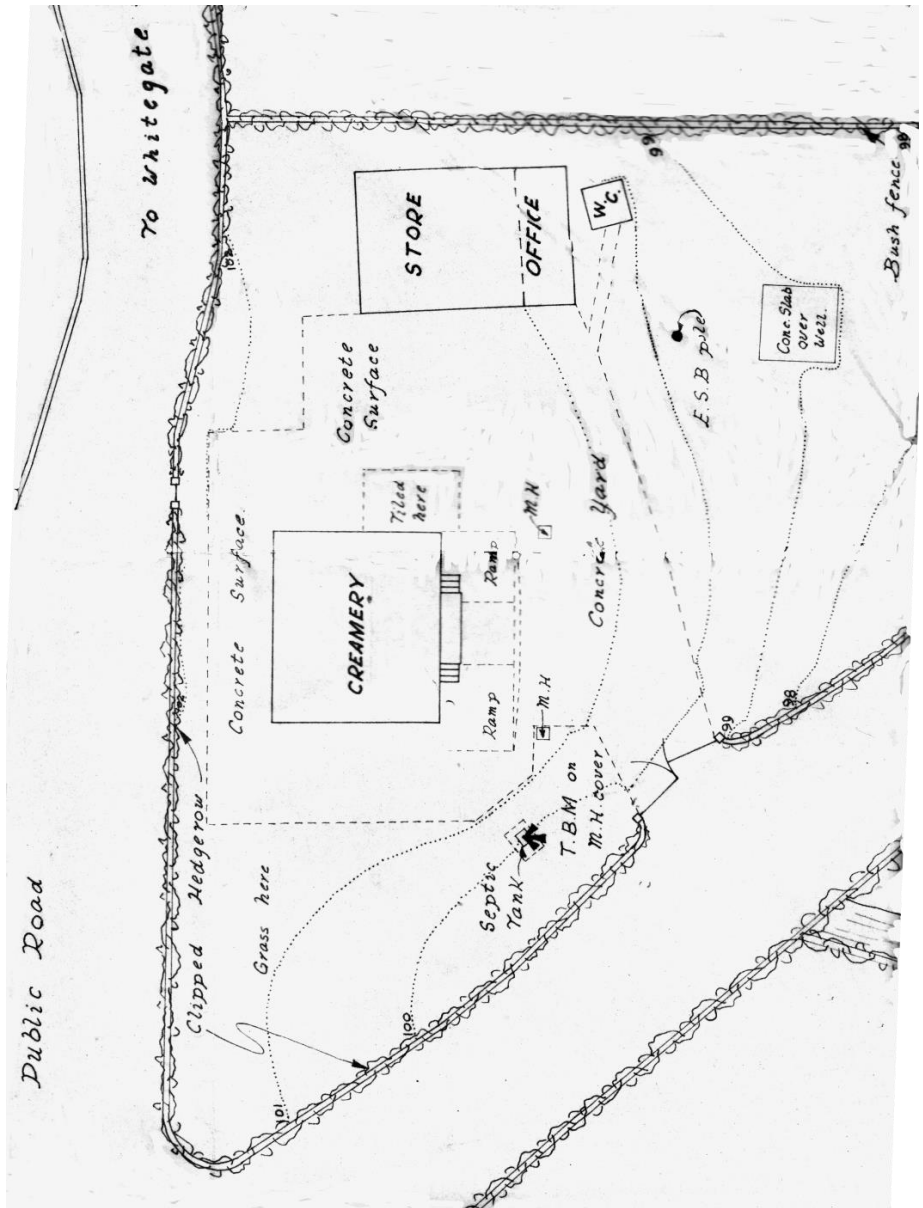
But for the craic, I had a Charley on my coat,
A small man came with an ass and cart,
If looks could cut my throat,
He jumped around the landing; at me he let a shout,
The tanks fell down, the ass took off,
As all the milk poured about.

The last move when the tanker came with a meter in the back,
The queues got smaller, the supply got bigger,
But then there was no craic.

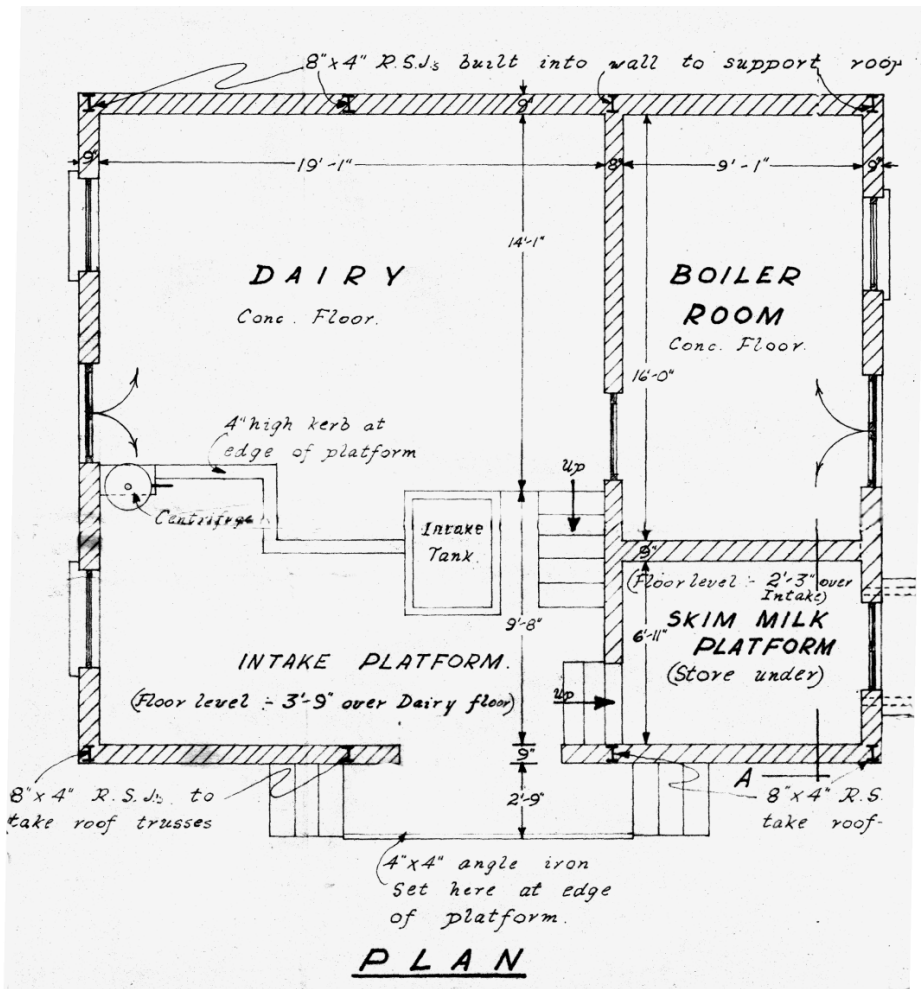
A budget came up, children's allowances increased,
Next day there was almost a fight,
A man jumped in, to calm things down,
With a smile upon his face, he looked at me and said,
It's a pity you didn't know that last night.

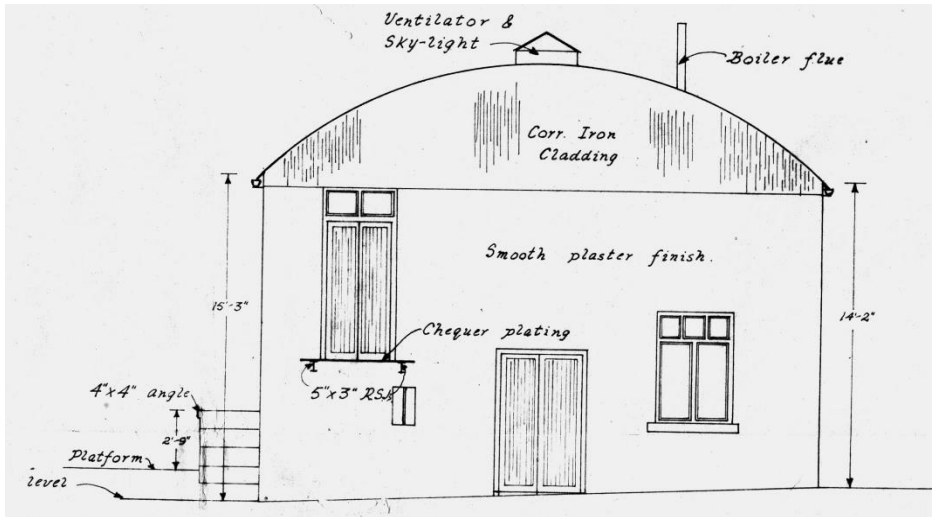
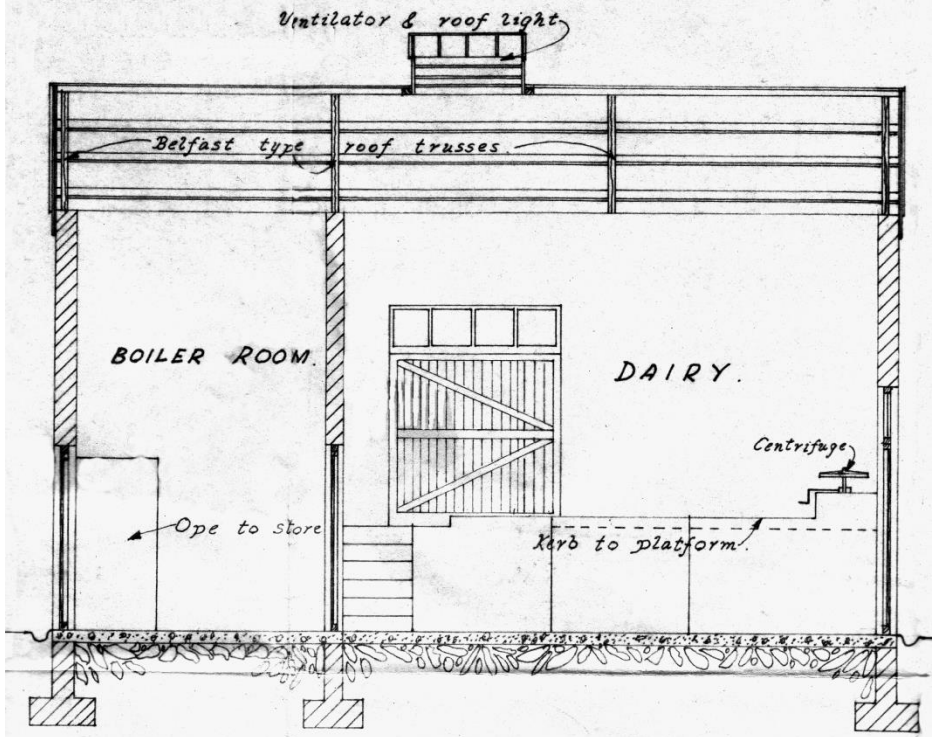
Now the creamery is gone, the farmers too,
The building is there no more and for the present generation,
It's only all in folklore.

("a tank they would pull") Occasionally, if a farmer saw that a quality test was being carried out on that day, he would sometimes retain the tank that held the previous evening milk and would only deliver the morning milk supply; as the previous evening's milk, uncooled, may not pass the test. This wouldn't escape the manager's notice, though, as he would be aware that the man had only half his usual quantity. A random test was carried out about four times a month and a penalty of a reduction in money applied for a failed test.

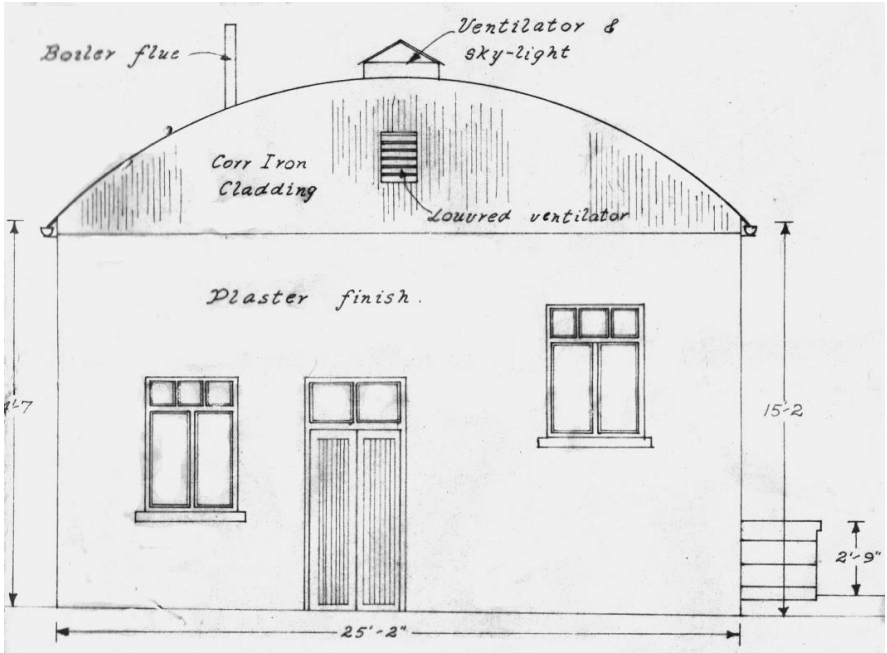
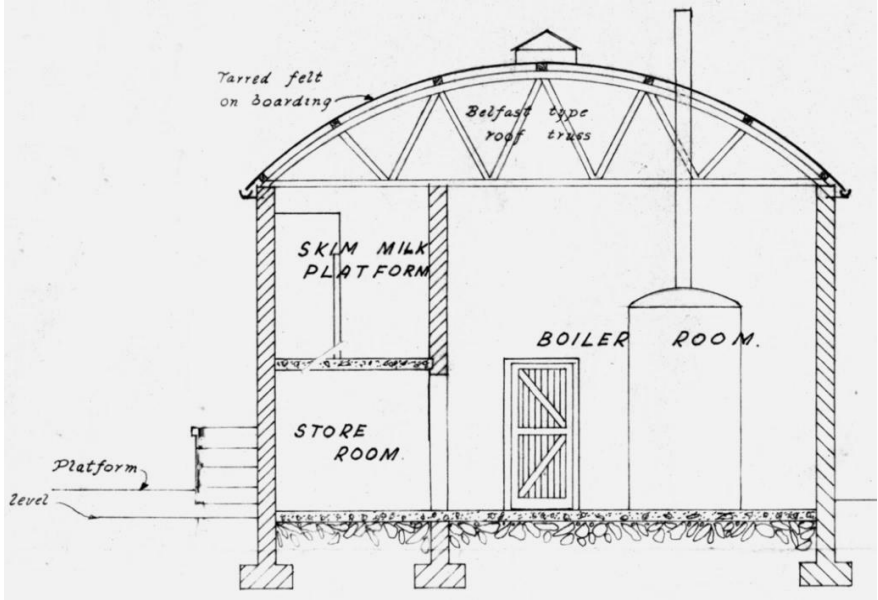


Drawing and plans for the Dairy Disposal Company Ltd.. of the Whitegate Creamery 19th October 1961.
 E.G.Pettit, Consulting Engineer, Cork





Elevation: Skim Gable.



West Gable

