

AGRICULTURE

Prices for Eggs For British Contract

THERE WILL BE PRICE FLUCTUATIONS AS EGG PRODUCTION VARIES

Encouraging Canadian poultrymen to give better management to larger flocks of laying hens is the Dominion Department of Agriculture's announcement of what is, in effect, a floor price for eggs. Dr. G. S. H. Barton, Deputy Minister of the Department, says "the purchase of eggs by the Special Products Board to make egg powder for Britain ensures a floor price for eggs that is expected to average two cents a dozen above the price paid last year."

The price to be paid for eggs by the Special Products Board will average between 34 and 35 cents a dozen for A Large at seaboard in 1943. W. A. Brown, manager of the Board's Poultry Products Section, points out that instead of paying a flat price for the whole year, a monthly price following the trend of normal seasonal price variations is being paid. For example, in January, 1943, the Board paid 37 cents a dozen for A Large F. O. B. seaboard. In February the price is 36 cents a dozen. While obviously the Board cannot continue to pay above the average 34-35 cts. for the whole year, it should be possible for it to hold the price above 33 cents, says Mr. Brown. There will be price fluctuations as egg production varies in relation to domestic demand, but these fluctuations will be within the range of the price ceiling and the price paid for eggs under the contract.

The British egg powder contract for 1943 calls for the delivery of 9,000 long tons of powder, the product of 63 million dozen eggs.

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"Take Care of Your Vitamins" Is Nutrition Service's Advice

"Take care of your vitamins and they will take care of you." This is the good advice given by Nutrition Services, for, though there may be plenty of vitamins in the food we buy, very often by the time the food is eaten the vitamins have all but vanished through improper handling of the food on its way from the market to the table.

Vitamin C is the most easily destroyed member of the vitamin family. It is also the most difficult vitamin to get in adequate amounts during the winter time in places where citrus fruits are not available. Tomatoes, fresh or canned, rank after the citrus fruits as the best food source of Vitamin C. Turnips, potatoes and cabbage are other dependable winter sources of this vitamin if they are prepared properly. Turnips, for instance, can contribute substantial amounts of Vitamin C or practically none, depending on the treatment they receive.

Here are some suggestions that will help you to get out of turnips the Vitamins that Nature put into them.

Serve them raw, grated in salads or sandwich fillings or cut in sticks to be eaten as celery.

Serve them in soups but grate and add them five minutes or so before serving. They are good in both meat and milk soups.

Don't prepare ahead of time and leave soaking in cold water.

Cook in a little water or steam them. If turnips are strong-flavored potatoes may be mashed with them.

Serve as soon as cooked.

The Consumer Section of the Dominion Department of Agriculture recommends a way of cooking turnips that is both vitamin-wise and delicious. "Slice raw turnips and place in layers in a greased casserole. Sprinkle each layer with salt, pepper and a very little nutmeg. Add milk to half fill the dish. Top with crumbs or crumbs and grated cheese mixed. Bake in a moderate oven, 375 degrees F until tender, about 1 hour.

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Beans Can Form Main Dishes For Substantial Lunch, Supper

"Beans" mean baked beans and nothing more to many people, but these useful members of the vegetable family are versatile too and can be made into a great variety of excellent and economical dishes.

Here are two quite different recipes for bean soup from the Consumer Section of the Dominion Department of Agriculture. They are sufficiently substantial to serve as main dishes for supper or lunch and they would certainly be appreciated, piping hot from a thermos, by the man, woman or child who carries a lunch box.

Bean Chowder
1 cup dried beans
1-2 quarts water
1 cup diced carrots
1 cup canned tomatoes
1-2 cup shredded green pepper (optional)

1 onion, chopped fine
2 teaspoons salt
2 tablespoons uncooked cracked wheat or

1 tablespoon flour

Wash beans, soak overnight, drain. Add water, cook in a covered pan until beans begin to soften, then add vegetables. Add the cracked wheat or flour and salt, mixed with a little cold water and cook about 1-2 hour longer. Add milk and pepper. Heat to boiling point and serve. Serves 6-8.
Mexican Bean Soup
1-2 cup dried beans
6 cups water
2 tablespoons fat
1 clove garlic

Varieties of Corn In Making Silage

WHEN THE EAR IS IN THE DOUGH STAGE IS THE BEST TIME TO CUT

The corn crop is well adapted for silage use because it produces a large tonnage of green forage, which can readily be preserved in the silo. It is generally agreed that wherever corn thrives it is the best crop for silage purposes, says F. Dimmock, Division of Forage Plants, Central Experimental Farm, Ottawa.

The question of what variety of corn to use for silage has usually been decided upon the basis of yield and sometimes maturity. Some growers prefer yellow corn to white. Some like the large late corn, which produces plenty of tonnage but little or no ears. Others choose varieties which are a little earlier and produced plenty of ears well into the dough stage, knowing from experience that such corn would invariably produce excellent silage, high in feed value.

There has come into use in the past year or two corn which is known as hybrid corn. There is a large number of these hybrids and many of them have been tested on Dominion Experimental Farms throughout Canada. As compared with the common varieties, the better hybrids of similar maturity have been found to produce as high yields of silage and to possess a much greater strength of stalk. Frequently hybrids have been standing erect when varieties with which they were compared were flat on the ground. Already many farmers are using hybrid corn just because of their outstanding ability to resist lodging. But even hybrids vary in this ability to stand up, however, just as they vary greatly in maturity and productivity, and for this reason no single hybrid is suitable for all conditions. Hybrids must, therefore, be chosen on the basis of adaptability, having in mind such desirable characteristics as yield, maturity and strength of stalk.

A few growers have complained of mouldy silage from hybrid corn. This is probably the result of cutting the crop in a too mature condition. The ears of some hybrids are often more mature than the rest of the plant would indicate therefore it is better to be guided by the condition of the ears rather than the general appearance of the plant to determine when the crop should be cut. It is usually considered the best time to cut when the ear is in the dough stage, because at this stage the plant contains the right amount of moisture to produce the best silage. Further information on hybrid corn for silage can be obtained by writing to the Division of Forage Plants, Central Experimental Farm, Ottawa, Ont., or to the nearest Experimental Farm.

HARTFORD

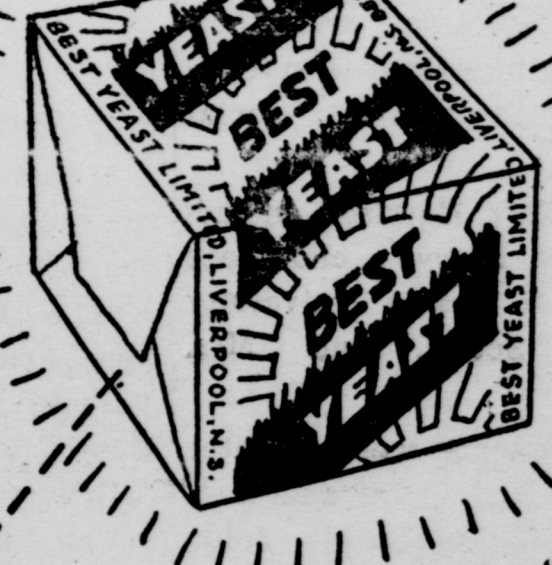
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Mrs. Fred Kearney of Woodstock spent a few days last week with her sister, Mrs. D. Tompkins.

Mrs. George Parker and little son have returned to Woodstock after spending some time with her parents, Mr. and Mrs. George Arbo.

Mr. and Mrs. Guy Baker entertained at dinner on Sunday, when guests were PO Ross Glenn and Mrs. Glenn Sgt. Donald Craig and Mrs. Craig Miss Lella Cummings, Miss Barbara Glenn and Master David Craig.

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Useful Hints to Chick Buyers

(EXPERIMENTAL FARMS NEWS)

Don't wait until the baby chicks arrive before being ready for them, advises George Robertson, Dominion Poultry Husbandman, Central Experimental Farm, Ottawa. The getting ready should all be done in anticipation of their arrival. The brooder house should be repaired and thoroughly cleaned. The floors and walls scrubbed down with a good strong lye solution, he says.

On the floor in the centre of the house place a tin mat or a sufficient number of bricks to stand the stove on; place a guard of 1" x 3" lumber stood on edge around this leaving sufficient clearance all around the stove. Fill from the stove. On the remainder of the floor litter should be placed to the depth of one to

two inches. Where shavings or chaff are used the surface of the sand around the stove should be kept free of litter.

Four pieces of galvanized iron or masonite about 3' long by 18" high may be used to round the corners of the house to prevent crowding.

The stove should be lighted a day or two before the expected arrival of the chicks and should be regulated to give a temperature of 95 to 100 degrees at the edge of the hover.

A guard made of either stiff wire cloth, galvanized iron or masonite about a foot high should be used to encircle the stove until the chicks become familiar with the source of the heat. This guard should be set

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Can Get More Milk if Utensils Clean

OPEN SEAMS AND CRACKS SHOULD BE FILLED WITH SOLDER

In the dairy farmer's problem of preventing the spoilage to milk by keeping bacteria out of the milk the utensils are the really important source of contamination. Milk is a highly nutritious food for bacteria as well as for human beings, and the bacteria are able to grow rapidly on the moist surfaces of strainers, pails, and cans. In this way millions of bacteria may be picked up by the first milk at the next milking. Open seams, cracks, dried-on milk, commonly known as "milk stone", make it much harder to clean utensils and remove or kill bacteria.

Here are some pointers on cleaning pails and cans, given in Special War-time pamphlet "Producing Pure Milk" issued by the Publicity and Extension Division, Dominion Department of Agriculture, Ottawa. First, utensils must be in sound condition, with smooth unbroken surfaces. Galvanized or wooden pails are unsuitable because the milk clings to the more or less rough surfaces, and their use leads to trouble. Open seams and cracks should be filled with solder and any rough surfaces smoothed off. Dried-on milk, or "milk stone" should be scrubbed off with fine steel wool, and the utensils kept free from this condition by being washed at once after using, before the milk has a chance to dry on. Rinse with cold or lukewarm water, then scrub all surfaces with a brush—a cloth will not do the job properly. Use washing soda or other cleanser in hot water. It is better than soap and will rinse off more easily. A final rinse with clean hot water will warm up the metal of the can so that it will dry out more quickly. Do not use a cloth which may only

(Continued on Page Three)

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