

AGRICULTURE

PURIFY USED OIL FOR MACHINES

Thousands of gallons of lubricating oil are wasted every year in Canada. It is a customary practice to drain the oil from an automobile or truck engine every 500 to 1,000 miles and replace with new oil. The old oil is then said to be worn out or dirty.

Oil never wears out, although it may temporarily be made unfit for use by contamination and loss of color. If the contamination can be completely removed, it is still good, says M. C. Smith, Dominion Experimental Station, Swift Current, Sask., where a special study is made of farm machinery.

Any oil in constant service will in time become contaminated with particles of carbon from the cylinder gases, and minute quantities of metal dust from bearings and cylinder walls.

One method of clarifying oil has recently been used on the Dominion Experimental Station at Swift Current with success. The equipment used consists of two small drums for saving the oil, one large drum made into a cleaner, and another in which to put the oil for further settling. When 18 gallons have been collected, it is put in the oil reclaiming drum and mixed with 18 gallons of hot water to which 7 ounces of caustic soda have been added. The oil barrel used as a cleaner has a removable inside mechanism. It consists of a large funnel soldered to a 1½-inch pipe, and five galvanized baffle plates soldered to the pipe. Water is put into the drum and heated almost to the boiling point. Then the oil is poured into the funnel where it passes down the pipe to the lower end. It spreads around the lower baffle plate and rises through the three-sixteenth inch holes drilled in each plate. The holes are staggered in each plate so the oil is thoroughly mixed with water.

The mixture is kept hot for 24 hours and then allowed to cool and settle for 24 hours. After settling the oil will be on top of the water and can be drained off through the tap in the centre of the drum just above the level of the water.

For further particulars as to the construction of the cleaner write to the Dominion Experimental Station, Swift Current, Sask.

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Experts Suggest Other Fats Can Take Place of Butter

How the 1-2 pound ration of butter for each person per week can be used with greatest satisfaction to everyone is the new problem for busy wartime housewives. The Consumer Section of the Dominion Department of Agriculture has come forward with many butter saving suggestions which will help Canadian families "make do" with the new ration.

If butter was formerly used in baking cakes, cookies try other fats. The other fats will give good results.

Select recipes for cakes, puddings and sauces which call for only moderate amounts of fat. Sugar must also be considered.

Do not use butter for frying. Fats from sausages, spareribs and other meats are excellent for this purpose. Instead of using butter, grease pans with other mild flavored fats.

Drippings from beef and lamb roasts can be used in meat and vegetable dishes, and for pan-frying many foods.

Instead of using butter in cream sauces for vegetables, substitute

other fats.

Grated cheese on vegetables also will take the place of butter.

With baked potatoes, mash individually first, and add the butter to the potato before serving.

Use cheese with bread crumbs for toppings. Before serving steaks do not put butter on them.

A timely folder "Saving and Using Fats in the Home" is available, free of charge, from the Publicity and Extension Division, Dominion Department of Agriculture, Ottawa.

There are many ways of saving butter at the dining room table. For instance, Mother might butter Junior's bread and make the butter go a little farther.

Individual servings, either as butter balls or squares are butter stretchers. Be sure to remove the butter from the refrigerator a short time before use so that it will be of good consistency for spreading. This applies particularly to making sandwiches for school children's or war worker's lunch boxes.

If the crusts are to be cut off

(Continued on Page Two.)

SHOULD BE FEWER ACCIDENTS ON FARM

When someone on the farm meets with an accident these days it means more than personal disaster to the individual. It means another man is taken out of the production line of agriculture and there just aren't any men to spare in the industry that is one of the most vital to victory for the United Nations.

To help prevent loss of man power through accidents, officials of the Dominion Department of Agriculture suggest that a farmer spend a few minutes occasionally checking on the cause of farm accidents, and how such accidents can be avoided.

It is an unpleasant fact that the number of accidents among workers in agriculture is higher than in any other industry. Many of them could be easily avoided if care were taken to close the hay loft trap door, to fix the broken rung in a ladder and so on. With the labour shortage acute, the difficulties connected with getting replacements for farm machinery, the demand for increased production of food products, there is more need than ever for practising safety first. Reducing the accident toll will be a definite help in the war effort on the farm front.

Tested Recipes

"A car in every garage and a chicken in every pot" was held up, not so long ago as the ideal of Canadian Prosperity. The car in every garage is an impossible ideal while the war lasts but the chicken for every pot is not only a possible, but has now become a patriotic ideal as supplies of this popular and versatile food are abundant. Fowl is particularly plentiful and lends itself to the preparation of a great variety of delicious dishes. Toothsome pies, stews and fricassees; favorable soups; salads, and wiches, and made up dishes in all most endless variety can be prepared from birds whose days of usefulness as egg-layers are over. Frequent use of fowl is popular to the family and helps to stretch further, supplies of other meats which are in less plentiful supply.

The Consumer Section Dominion Department of Agriculture suggests the following tested recipes. Other recipes and useful tips on buying, preparation and carving of poultry are contained in the recent "Poultry Guide" and mimeographed recipes is used by this department. These may be obtained, free of charge by writing to Publicity and Extension Division, Department of Agriculture, Ottawa.

General Directions for Cooking Fowl
Fowl require long, slow cooking in moist heat in order to make them completely tender. Simmering, braising, stewing or fricasseeing are best. Fowl is sometimes roasted by a combination of steaming and baking. In this case the stuffed bird is placed in a covered roasting pan with a small amount of liquid and slowly cooked till tender. The cover is removed during the last half hour in order to brown the bird.

Braised Chicken
1 fowl, 5-6 pounds
Flour
Paprika
Salt and pepper
Fat
1 1-2 cup hot water
Cut up fowl in pieces for serving. Roll each piece in seasoned flour making sure it is well coated. Brown in hot fat. Place in a casserole and sprinkle with paprika, salt and pepper. Dot each piece with a small bit of butter or dripping. Add the water and cover closely. Bake slowly in a 350 degrees oven for 1 1/2 to 2 hours. Remove to a hot platter and surround with a ring of buttered noodles. Thicken liquid in the pan with a little flour, stirring till smooth; a little extra water may be needed. Serve gravy with chicken.

(1) If desired 1-2 cap tomato juice may be used in making gravy.
Note
(2) 1-1/2 to 2 cups of scalded milk may replace the water used in cooking the chicken. There should be enough milk to cover the chicken and long slow cooking is essential.
(3) The chicken may be cooked on top of the stove over a low heat in a tightly covered pan, allowing the same time as for oven cooking.

Chicken with Dumplings
1 fowl—about 5 pounds, cut in pieces
1 quart of boiling water
1 small carrot
2 stalks celery
1 small onion
Salt and pepper
Put fowl in a kettle with water

(Continued on Page Three.)

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Preparation For the Hatching Season

(EXPERIMENTAL FARMS NEWS)

To obtain good poultry hatchability the breeding birds should be given the right kinds of feed prior to and during the hatching season. The hard grain and meal mixtures usually supplied to laying stock are satisfactory for breeding birds, but the supplementary feeds that supply additional protein, minerals, and vitamins should be carefully selected and fed in correct amounts. It is these supplementary feeds that aid in improving hatchability, says R. M. Hooper, Dominion Experimental Farm, Brandon, Man.

Fish meal and milk powder are superior to meat as protein supplements for use during the hatching season. Meat meal should be used to supply not more than one-third to one-half of the total protein supplement. Equal parts of meat meal, fish meal, and milk powder, included at the rate of twelve pounds in each hundred pounds of dry mash is satisfactory. Milk powder, skim milk and buttermilk are all dependable sources of vitamin "G" important in promoting good hatchability. If milk is available for supplying drink, the

amount of supplement included in the dry mash may be reduced. Fresh green feed and liver are also sources of vitamin "G".

The vitamins contained in cod liver oil or other fish or fish liver oils are also needed in the ration for breeding birds. Two to two and one-half pints of such oil should be mixed with each hundred pounds of dry mash. With oils of higher potency the amount used may be correspondingly reduced. Well cured alfalfa or clover leaves, sprouted oats, or surplus vegetables are excellent as green feeds for breeding stock and may be fed daily.

The density and texture of the shell have been found to influence the hatchability of eggs. Shells of normal thickness and density permit of improved hatching to shells that are thin or of poor texture. Strong shells also insure against losses through cracks and breakages. A constant supply of calcium should be kept before the birds in the form of oyster shell, and in addition it is sometimes necessary to include two to three pounds of pulverized oyster

WANT 1,750,000 MORE HOGS, 1943

Of all meat animals the largest increase in production for 1943 is hoped for in hogs. The national objective was set at the Dominion-Provincial Conference held in Ottawa, December 7 to 9, at 8 millions, an increase of one and three-quarter millions, or 25 per cent over 1942. This large number of hogs is made necessary by the request of the British Ministry of Food for increasing supplies of bacon and pork products and the rapidly increasing demands of civilian and military needs in Canada.

As far as feed is concerned the objective is well within the range of Canadian supply. The limit to increased production will lie to some extent in the supply of labour and material for pens and shelter. Hogs represent one of the best methods of marketing the record grain crop of 1942.

Estimates by the Provincial representatives at the Conference as to the objectives of each province were all greater than those of 1942, except New Brunswick, which was unchanged. In Saskatchewan the increase was expected to be 170 per cent of the 1942 production, the greatest estimated increase of any of the provinces. Other provinces varied from increases of 10 to 33 per cent.

shell, bone meal, or ground limestone in each hundred pounds of dry mash. The use of fish oil, also aids in the formation of superior egg shells. A very small amount of manganese sulphate added to the dry mash has been found to improve the quality of shell and hence to improve hatchability. Only four ounces need be added to a ton of feed to supply this need. The best means of insuring a uniform distribution of the manganese sulphate is to mix it thoroughly with the protein supplement before such is added to the dry mash mixture.

(Use Minards for Stiff Joints.)

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