

News and Information For the Busy Farmer

Protecting Potatoes From Frost

In order to prevent losses of potatoes from low temperatures the crop should be harvested before the advent of heavy frosts. The potatoes should be stored in rooms having a temperature between 35 and 40 degrees F., thus preventing them from turning sweet and the development of necrosis. When potatoes are being transported during the winter months they should be carefully protected from frost. When it is known that potatoes have been undercooled do not handle them until it is certain that the temperature is above freezing point.

Recommended Varieties of Oats

Variety tests of oats made at the Central Experimental Farm over a long period have shown that Banner and Victory still hold the lead in the medium late variety class in this district. Legacy, a medium early variety, has yielded exceptionally well in comparison with later standard varieties. Where very early kinds are required, Alaska has long been recommended as one of the best. The new early variety Cartier, which has been accepted by the Canadian Seed Growers' Association as a registered variety, is considered as being equally good and slightly higher yielding than Alaska in this district.

National Cheese Week

October 28 to November 2

Although Canadian cheddar cheese is equalled by few and surpassed by none of the 250 different kinds of cheese manufactured throughout the world, the Canadian people eat less cheese than most of the other great nations. For this reason, the Canadian cheese industry in 1934 promoted 'National Cheese Week' in an attempt to call attention to the advantages of cheese as a food product, and Canadian at that, worthy of more general use. As a result of these efforts, the consumption of Canadian cheese in Canada increased by almost half a pound per head of population during the year, and heartened by this advance, the Canadian cheese industry has called the 1935 National Cheese Week for October 28 to November 2.

One reason for the small quantity of cheese eaten in the Dominion is that it is generally served as plain cheese at the end of a substantial meal and not as the principal ingredient of an enticing main dish followed by a light dessert. Cheese is a food in itself and can be used in cooking in many different ways. It is one of the best muscle builders for older girls and boys, as well as for adults, but when served in crude bulk cannot be said to be universally appetizing. Cheese does not lose its flavour or nutritive value in cooking, but it should be remembered that when cheese is subjected to high temperatures it is harder to digest. Eaten according to modern recipes, there can be no cause under ordinary circumstances for any digestive disturbance.

Current Crop Report

Recent showers throughout the Province have benefited root crops and pastures. Due to the length of straw and variable weather, threshing is not yet completed. Silo filling is well under way, with corn a better than average crop. Fall wheat harvested has given an above-average yield of fair to average sample. Oats and barley were a good yield of average to good quality, though the latter may grade light for malting purposes. Peas were patchy in sections but sufficient for canning purposes. Hay, alfalfa and clover have been abundant crops of average quality. Pastures are still furnishing good grazing. Late potatoes have suffered from dry rot and are a light crop. Sugar beets are improving with moisture, though the sugar content is lessened from leaf blight. A good average crop of beans has been harvested and an average pack of tomatoes has been completed. Late apples are a light crop, with fruit slightly under size. The yield and quality of tobacco are good and the bulk has been harvested under ideal conditions. Fall ploughing is well under way but additional moisture would be welcome. Barns are filled. Pasturage has been extended, and an

abundant winter's supply of feed is assured.

Proper Hog Feeding

In order to produce pork as economically as possible, farm products, which would otherwise have little or no value, must be utilized for hog feeding. A ration which is balanced, or nearly so, must be fed, however, if satisfactory gains are to be made and if a satisfactory carcass is to be produced.

Experiments have been conducted to determine the value of potatoes when fed in combination with ground grains and skim-milk. It has been found that satisfactory gains can be made when potatoes are fed at the rate of four pounds for each pound of grain. Skim-milk should be fed liberally with this ration for best results. Potatoes are fed, preferably cooked. The grain mixture may consist of almost any mixture of common ground grains but it is advisable to include some barley in the mixture especially during the latter part of the fattening period. Where grain and milk only are fed, a suitable mixture consists of equal parts of middlings, ground oats and ground barley until the pigs weigh about 120 pounds and then add one extra part of barley. Where potatoes are fed, one part of barley should be omitted. In this experiment, where the meal mixture was valued at \$1.55 per hundred pounds, potatoes had a feed value of 25 cents per hundred pounds.

Lamb Campaign

An appreciable benefit to the Canadian farmer-sheepbreeder is anticipated from the work being carried on by the recently-organized Canadian Lamb Committee, which has undertaken to conduct a campaign to encourage the consumption of fresh Canadian lamb and to inform Canadian housewives of the economical and nutritive advantages and the year-round availability of this type of meat, according to a statement just issued by the committee.

The object of the campaign, the statement continues, is to effect a more even balance between the production and the consumption of fresh lamb in Canada. Its work has been necessitated because within recent years the finishing and marketing methods of fresh Canadian lamb have been improved to such an extent that this meat may now be obtained at moderate prices during any month in the year.

The majority of housewives, however, are still apt to regard fresh lamb as somewhat of a seasonal luxury and are not fully aware of the continuous monthly movement of the farmer's product to the retail market, it is claimed in the statement. Many housewives also do not appreciate the tremendous nutritive value of lamb and its suitability as a staple meat in the family diet, and the committee is confident that its efforts will be substantial benefit to thousands of Canadian housewives as well as to thousands of Canadian farmers and sheepbreeders.

Storing Poultry Meats

Experiments are being conducted at the Central Experimental Farm, to determine the optimum storage temperature of poultry meats and the most satisfactory method of packing them. The information thus obtained should prove valuable to those placing poultry on local or export markets. At present it is recommended that commercially packed dressed poultry should not be held longer than two or three weeks at temperatures above 32 degrees F.

Crop Production

The Department gives the total production of Spring wheat in 1935 as 1,867,000 bushels, as compared with 1,803,000 bushels in 1934. The oat harvest will yield 87,224,000 bushels, an increase of 5,698,000 bushels over last year. The average yields are slightly in advance of 1934, that of spring wheat being 18.9 bushels per acre, as against 18.7 last year, and an average of 19.6 for the past decade, and of oats, 36.7 bushels, compared with 34.1 in 1934, an average of 34.8 for a ten-year period. As for barley during the last ten years, the crop has averaged 15,945,000 bushels. The production this year, the report says, will be 17,950,000 bushels an advance of 2,308,000 over last year. A near-record crop of hay and clover is reported. The weather and

other factors have, however, brought, in some sections, grains to too rapid maturity, and have adversely affected the late potato yield and root crops, as well as the sugar beet and tobacco production.

Handling Eggs

Eggs should be collected at least once daily, and during very cold and very warm weather collections should be made at noon and night to void freezing or heating. The eggs should be taken at once to a cool cellar, where there is a fairly uniform low temperature. It may be advisable to open one or two windows and substitute screens covered with cheesecloth to carry off odour or excessive moisture. Dirty eggs should be cleaned with coarse sandpaper, but not washed. Stains may be removed with a little vinegar on a clean cloth. Washing eggs destroys the protective coating and lowers the grade.

The Time For Culling

According to most practical poultrymen culling should be a continuous and constant process. All the birds that are poor doers, either hens or pullets, should be eliminated before they become seriously ill and used as market birds. In chicks these can be determined by slow growth, small shanks, shallow heads, narrow backs, etc. Hens that stop laying early should be culled out. Those which show evidences of anaemic qualities should be culled out. Every bird that is being poorly should be culled out for the mere fact that, if not culled out, it is liable to contract disease more easily than those that are doing well.

Hens should be culled out from the middle of May on. Those which stop laying the last of May and during June, July and August certainly should be eliminated and those which lay into September, October and November should be kept for breeders. If you want next year 50 breeders in a general way, keep the 50 that stopped laying the last. Of course, always cull for disease.

Cull the Poultry Flock

Poultrymen are advised to cull their pullets before putting them in the laying pen for the winter. All undeveloped pullets should be prepared for market as they would make poor producers. Birds which appear to be unthrifty should also be removed. If yearling hens are to be kept over to serve as breeders in the following spring, and no trap-nest records are available, cull out all birds which are early moulters, those showing yellow shanks or beak, those showing coarseness in the head and those possessing hardness or excessive fullness in the abdominal regions. The best layers are the late moulters which will be found in broken or ragged feather at this season. They will possess clean-cut heads, bright prominent eyes, lack of yellow pigment in beak, legs or flesh colour, and above all, they will have abdomens which are soft and pliable. Rely on these late layers for your future breeders.

Transplanting Trees

When trees die after transplanting the cause may often be ascribed to lack of sufficient care on the part of the transplantor. Trees and shrubs should be dug out as care-

fully as possible so as to retain a large proportion of the roots. The more roots there are, the greater the chance the plant has of living. The roots should not be allowed to become dry from the time of digging until the trees are in the ground again. They may be protected from drying in transit by protecting them with wet moss or wet sacking. If the roots of evergreens, especially pines, become dry even for a short time, the trees are almost sure to die. When planting, a hole should be dug large enough so that the roots may be spread out and not crowded or doubled up. The hole should also be deep enough so that the tree will be one or two inches deeper than it was in the woods or nursery. If the soil is at all poor, it should be discarded if possible and the hole filled with good soil which should come in close contact with the roots and be trodden down. Manure should not be put in the hole with the soil as it may burn the roots or make the soil so loose that it will dry out easily.

Winners at Markdale School Fair

The following is the list of prize winners at the rural school fair, Markdale. This year only Markdale and Cheesestown schools competed. First three names given where three or more competed.

Wheat, 1 qt., Olga Benson, June Freeman, Bruce Armstrong; sheaf wheat, Olga Benson; barley, 1 qt., Douglas Freeman, Fern Benson, Bob Hutchinson; sheaf barley, Bob Hutchinson, Fern Benson, Beth Knight; oats, 1 qt., Ruth Hutchinson, Keith Freeman, Clifford Armstrong; peas, 1 qt., Jean Scott; sweet corn, Helen Knight, Grant Turner, Jack McArthur; wheat, half bushel, Clifford Armstrong; half bushel potatoes, Alexandria Turner, Helen Knight; mangel, Bob Hutchinson, Ray Knight, Ruth Hutchinson; turnips, Beth Knight; half bushel oats, Bruce Armstrong; 12 potatoes, Grant Turner, Glen Wiley, Bruce Armstrong; beets, Bruce Graham, Marion McClung, Mildred Bussey; carrots, Elizabeth Stewart, Bill Mercer, Jean Kinney; parsnips, Ray Knight, Bruce Armstrong, Phyllis Bowler; onions, Norma Dennison, Bruce Armstrong, Bill Merriam; white eggs, Rossie Stewart, Jean Sims, Elizabeth Stewart; brown eggs, Bruce Graham, Douglas Freeman, Keith Freeman.

Asters, Phyllis Bowler, Billie Perkins, Elizabeth Stewart; sweet peas, Bruce Graham; zinnia, Jack McArthur; phlox, Harold George; verbena, Grant Turner; snapdragon, Mary Carefoot; scabiosa, Alexandria Turner; helichrysum, Gladys Cutting; petunia, Len Carefoot, Dorothy Boyd, Billie Perkins; gladioli, Keith

room bouquet, Bill Mercer, Jack McArthur, Eleanor Fleming; collection Gemmel, Jack McArthur; living of apples, Nettie Stewart, Muriel Graham, Bruce Graham; plate of apples, Nettie Stewart, Bruce Graham, Leola Graham; weed collection, Ross Wiley, Alexandria Turner, Grant Turner; collection maple leaves, Allen Border, Helen Knight, Harry Noble; pictures, Alice Freeman, Lloyd Wiley; woven mat, Nettie Stewart, Bill Mercer, Leola Graham; tea pot stand, Harold George, Jack McArthur, Eric McInnis; cutlery box, Clifford Armstrong, Lloyd Wiley, Jack Kinney; button hole, Shirley Rapp, Doris Wood, Elizabeth Stewart; doll's blanket, Audrey Kidd, Lois Kidd, Alexandria Turner; print apron, Virvan Cooper, Mabel Lever, Shirley Rapp; pillow case, Berniece Powley, Alice Freeman, Phyllis Bowler; writing, 1st class, Lois Kidd, Kathleen Whitney, Mildred Bussey; 2nd class, Maizie Bussey, Eleanor Fleming, Jack Anderson; 3rd class, Iris Merville, Doris Wood, Clarence McCullough; 4th class, Clifford Armstrong, Edith Tuck, Fern Benson; tea biscuits, Mildred Bussey, Beth Knight, Muriel Graham; butter tarts, Shirley Rapp, Jean Sims, Phyllis Bowler; light cake, Mary Carefoot, Eileen Kinney, Irene Gemmel; apple pie, Gladys Cutting, Jean Sims, Mabel Lever; health poster, Lois Kidd, Kathleen Whitney, Ella Wood; Map of Grey County, Jack Anderson, Billie Perkins, Eileen Griffith; art, Canadian Camping Song, Jack McArthur, Bruce Graham, Dorothy Boyd; In Camp, Mary Carefoot, Eileen Kinney, Fern Benson.

WILLIAMSFORD

Mr. and Mrs. Wm. Cliff of Oshawa accompanied by their son and daughter-in-law spent the week-end with the former's sister, Mrs. Warner.

Mr. and Mrs. A. C. Roberts returned home last week after spending a month with their daughters and other friends in Detroit.

Mr. and Mrs. S. H. Pedlar of Detroit spent the week-end with the latter's parents, Mr. and Mrs. A. C. Roberts.

Born—At the Dufferin street nursing hospital on Monday, Sept. 2nd, 1935, to Mr. and Mrs. W. Norris (nee Blanche Pritchard) a son. Mr. and Mrs. Mel. King and children, Mr. and Mrs. Geo. McCron of Toronto spent the week-end with the latter's parents, Mr. and Mrs. Andrew Pritchard.

Mr. and Mrs. Wm. Heinbecker, sr., attended the Stafford-McLean wedding last Wednesday.

Born—On Wednesday, October 9th, 1935, to Mr. and Mrs. Lloyd Kuglin, a son.

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The poultry season is at hand and we are looking for a good steady market for good quality birds, with prices better than last year.

So that the producer may obtain higher market prices, we advise you to well finish your poultry before marketing; then, bring them to us, live or dressed, for highest market prices.

We see a strong market with higher prices this coming winter and our advice would be to feed the cows well to keep up the flow of milk.

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