

News and Information FOR THE BUSY FARMER

[Furnished by the Ontario Department of Agriculture]

Fruit Crop Report

The apple crop in Ontario is now estimated at 735,500 barrels, representing a slight increase over the 703,500 barrels harvested in 1936. In Eastern Ontario production is down 23 per cent. from last year, and in Western Ontario up 28 per cent. In Eastern Ontario, Spys and Starks are extremely light, while McIntosh, Snow, Wealthy and Blenheim have an average yield. In Western Ontario Spys show a 38 per cent. decline from last year, Starks 7 per cent. increase, Greenings 22 per cent. increase, Baldwins and McIntosh a 35 per cent. increase and other late varieties a gain of 12 per cent.

Size and color of apples are considerably better this season than last, but the percentage of "domestics" is much higher in Eastern Ontario due to the prevalence of scab and sideworm injury in a large number of orchards. In commercial orchards in Western Ontario insect pests and fungus diseases were fairly well controlled. Movement to storages has been heavy as harvesting has been rushed and prices are not quite as firm as a month ago.

Estimated production of peaches, plums and pears has been raised somewhat since the September report. The peach crop is now estimated at 523,000 bushels, or 30 per cent. greater than in 1936, and plums at 56,900 bushels which is 38 per cent. higher. Pears are now estimated at 157,400 bushels as a month ago, and 196,300 bushels in 1936. Later varieties of plums, peaches and pears were generally of better size and quality than the earlier varieties. The grape crop is reported at 31,378,000 pounds which is 45 per cent. greater than the exceptionally small crop of 21,640,000 pounds harvested last year. Grapes were generally of good size with the bunches compact. While there was some poorly coloured fruit, the average was very good.

Present prices of fruits are generally below last year, particularly for pears, apple and plums, although pears exported to Great Britain brought satisfactory returns. Prices for basket grapes have been usually variable and following the frost damage, grapes in bulk tumbled from \$45.00 per ton to as low as \$20.00.

Growers in Hastings, Northumberland and Prince Edward counties will receive large cash returns from the canning factories for their crop of tomatoes which was the largest on record. The yield in this district was double that of last season, approximating 375 bushels to the acre. The factories in Eastern Ontario were not able to handle all the supplies and large quantities were shipped to plants in Western Ontario where the average yield, on a greatly increased acreage, was only 175 bushels per acre.

Important Dates

November 9 to 12—Winter Fair, Ottawa.

November 16 to 17—Annual meeting National Dairy Council, Royal York Hotel, Toronto.

November 16 to 24—Royal Winter Fair, Toronto.

November 27 to December 4—International Livestock Exposition, Grain and Hay Show, Chicago.

November 30 to December 2—Winter Fair, Guelph.

Increase of Corn Borers

General observation during the cutting and harvesting of the corn crop of Kent and Essex Counties has shown that an alarming increase in the number of corn borers has occurred, according to Dr. G. M. Stirrett, in charge of the Dominion Entomological Laboratory at Chatham.

"It is apparent that the infestation is as severe as in the years 1927 and 1928," said Dr. Stirrett. "Greater application of clean-up methods will be required of farmers to insure success to next year's crop."

Weather conditions were favorable to increase of borers this year. Abundance of moisture during planting was a feature noted during the heavy infestations of ten years ago,

and similar conditions were prevalent this year. Essex, it is said, was particularly hard hit, both by the borer and poor weather for growing.

How Best to Finish Poultry for the Market

In crate or pen fattening poultry for market the greatest gains in weight are made on the thinner, under-developed birds that ordinarily grade "C" for fleshing and fat if sold straight off the range. Such birds should make steady gains up to three weeks feeding. If the birds are in good shape and reasonably fat when placed in the crates a shorter finishing period may be used.

The average increase in weight in normal crate feeding should more than pay for the feed. The increased returns from improvement in grade is additional profit. Some ground grains, such as corn and wheat, are better than others but any grains the farmer may have are suitable. Small and unmarketable potatoes, cooked and mashed, are economical and add palatability to any ration. They also help to produce white fat. Milk in any form is desirable; when milk is not available, mutton tallow or any animal fat to

the ration will increase the proportion of fat on the finished carcass.

In experiments at the Central Experimental Farm, Ottawa, the addition of five per cent. ground oyster shells increased both feed consumption and gain by ten per cent. Crate feedings of capons was also found to be definitely superior to pen fattening.

Storing Potatoes

For best results with stored potatoes, keep the bin temperature between 35 and 40 degrees. During the first eight or ten days of storage, however, allow a fairly high temperature, from 65 to 70 degrees, to hasten the formation of wound cork, which is important in healing the bruised and cut potatoes and preventing rot. To reduce shrinkage, keep the bin fairly moist. Store only fully matured and sound potatoes. Be sure there is adequate ventilation. A slatted floor is useful for this purpose.

Handling Poultry

The pre-cooling and proper handling of poultry killed on the farm or at a packing plant is particularly important because the bloom will be quickly lost if the birds are not pre-cooled without delay and also handled properly.

Poultry killed on the farm and sold dressed through local buyers or poultry pools where no pre-cooling facilities are available frequently lose their bloom, with the consequent depreciation in the sales appearance of the birds and the failure



to get the best price on the market. Poultry meat is a perishable product which will deteriorate rapidly unless properly handled. The market demand is for properly packed poultry with good bloom and bright appearance. Good bloom is first secured by proper finishing but is held after killing by proper handling and holding in correct temperature.

Some of the chief essentials in handling dressed poultry are:

1. See that all birds are bled and plucked properly and that the feet and mouth are washed clean.
2. Birds should be hung up by both feet and allowed to pre-cool for twenty-four hours. The temperature for pre-cooling should be as close to 32 degrees as possible.
3. The temperature should be checked frequently with a thermometer.
4. In transporting poultry to assembling of selling points it should be held at the same temperature at which it was pre-cooled.

House of Refuge Services

Nov. 12—Rev. A. Mills.
Nov. 26—Rev. C. O. Pherrill.
Dec. 10—Rev. H. S. Warren.

EBENEZER

Mr. and Mrs. Clarence Hutchinson of Durham visited recently with Mr. and Mrs. Victor Brodie.

Visitors over the week-end with Mr. and Mrs. Albert Wyville and family were: Mr. and Mrs. Wilson and twins, Mrs. Ricketts, Mrs. Johnston of Toronto; Mr. and Mrs. Geo. Mathewson of Ceylon; Mr. and Mrs. Harry Wyville and Denny of Goring; Mrs. Bert Summers and Will of Markdale.

Mrs. Chas. Boland and Lois of Vandeleur and Mrs. Russell Byers and daughter, Ruth, of Dobbinton, were visitors at the Taylor home recently.

Mrs. F. R. Boland, Mrs. G. Shaw and Miss Dora Boland were visitors with Mr. and Mrs. T. Freeman.

Mrs. Heard and Marquis of the Highway were visitors with Mr. and Mrs. Bert Hutchinson.

Mr. Jack D'Arcy was home from Thornbury over the week-end.

(Intended for last week)

Miss Jean Wyville spent the week-end with friends at Mt. Forest and Bradford.

Mr. and Mrs. S. H. Wright of Barrhead were visitors with their daughter, Mrs. H. Hutchinson.

Mrs. Jack Taylor spent a few days with her parents, Mr. and Mrs. C. Thompson of Harkaway.

Mr. and Mrs. Russell Hill and family of Cherry Grove and Mr. and Mrs. Russell Risk of Epping were visitors with Mr. and Mrs. Harold Hutchinson.

Popularity Contest

With the candidates nominated and all ready to go The Standard announces the prizes it offers, which are as follows: Grand Prize \$20.00 in cash; Prize for each municipality \$5.00 in cash.

Additional prizes may be offered in any or all sections by advertisers, but these must be announced before Dec. 5th.

Nominations may be made on the following blank and gives to the person so nominated 5000 votes to start.

NOMINATION BLANK — GOOD FOR 5000 VOTES

CANDIDATE'S NAME

ADDRESS

NOMINATED BY

ADDRESS

Date received Time

No nominations will be received after Saturday, Nov. 13th.

With every \$1.50 paid on a subscription to The Standard will go the right for the subscriber or any member of his family to cast a ballot giving his or her favorite 3000 votes.

For every \$1.00 certificate produced, showing that the holder has purchased, and paid for goods to that value in any store or shop in Markdale which has advertised in the Standard's issue of the previous week, 1000 votes will be given.

In all cases voters must be subscribers to The Standard or a member of a subscriber's family. Votes will be given for purchases over \$1.00 in the same proportion, but only in \$1.00 denominations.

Get your entries in this week and watch your favorite climb to the top. Hand in or mail to The Standard, Markdale.

To the person making the nomination of the winner in each section will be given a prize of \$1.00. Get your entries in now. Don't wait until the other fellow has beaten you to the prize.