

Of Interest to Women

WEEDS, A FARMER'S CONSTANT PROBLEM

Most things depend upon the point of view of the beholder and even some of the flowering weeds can be attractive — on someone else's farm. But to the practical farmer, however attractive the flowers, and however euphonious their names — foxglove, shepherd's purse, tumbling mustard — they are only hindrances which create a constant problem to efficient production.

One of the reasons that weeds remain so great a problem, despite the development of new and more powerful weed killers, says G. A. Elliott, Associate Chief of the Plant Products Laboratory Services, Dominion Department of Agriculture, is that so many are put back in the soil through improperly cleaned seed. Some weeds are so prolific in seed production that relatively clean fields can become badly contaminated in two or three years if the weeds are allowed to go to seed, or if poorly cleaned crop seed is sown.

A single plant of wild mustard, stinkweed, pigweed, foxglove or campion produces about 10,000 to 20,000 seeds; shepherd's purse about 50,000 and tumbling mustard as many as 1,500,000 seeds. And so inconspicuous are these seeds that their presence is not readily noticed.



Hello Homemakers! Every year we are submerged with queries on canning vegetables. Our space is too limited to describe each of the various methods of processing. Sterilizing is successfully done in a pressure canner, therefore, we emphasize this method. Many homemakers have a pressure saucepan which will maintain the desired pressure, but only two or three jars can be processed at one time. As for the pressure canner, it will hold six to eight jars but you need a large element to provide even heat. A constant pressure is necessary so the canner cannot be set aside for even a minute. To cool the filled utensil by placing it in water or in a cold place is wrong. It should be left to cool gradually, otherwise, juices will be suctioned from the jars.

PRECAUTIONS FOR PROCESSING VEGETABLES

1. Buy a new stiff bottle brush, and rubber rings to fit your jars. Examine jars and lids for nicks and cracks as these cannot keep a perfect seal.
2. Scrub sealers thoroughly in hot soapy water. Rinse in chlorinated water and then in hot drinking water (Two tablespoons of chlorine of lime to about three quarts of water).
3. Test jars for seal. Half fill with water, put proper sized rubber ring and lid in place, seal and invert. (This method does not apply to vacuum type.) If the glass top rocks slightly or the jar tips another one.
4. Jars may be conveniently sterilized in the oven. Place empty jars with only the glass lid in place on a pan in the oven and heat to 225 degrees using lower element turned on. Place on a dry cloth as each one is being filled.
5. Fresh vegetables should be gathered and canned the same day — for sure. Pick over and discard any with blemishes.
6. Wash in a collander or sieve, plunging them in large quantities of fresh water.
7. Prepare the vegetables as for table cooking, that is, pod peas, string beans, sort spinach, etc.
8. A hot pack method for vegetables is recommended to set colour. Covering the vegetables with hot water and bringing to a boil is sufficient for small pieces. Immediately (to prevent loss of flavour and vitamins) fill one jar at a time to within 4 inches of the top. One half a teaspoon of salt is allowed for each pint, then add some of the hot liquid to fill the jar. Dip the blade of a scalded knife around the inside of the filled sealer to remove air pockets and prevent shrinkage. Now seal tightly then turn the screw band back the distance of the length of thumb. With spring-top sealers, fasten large ball in place, the vacuum sealers should be tightened firmly.
9. A rack or grate should be placed in the pressure canner and the jars arranged an inch apart. Pour about two inches of hot water in and fasten the lid securely.

10. The canner should be brought to the desired temperature as quickly as possible. Time the processing period exactly as soon as the pressure is indicated. The electric element may then be switched to medium if pint jars are used. When the processing is finished move the canner off the hot element and let it cool until there is no hissing sound when you try the petcock at zero. Remove the cover, tilting it forward so that the steam escapes in the opposite direction.

11. Lift out the jars with a lifter, complete the seal, screwing metal bands tightly or spring the short ball into place.

12. Place filled sealers on a folded newspaper or board, 3 or 4 inches apart to cool. When cold, carefully invert to test for leakage. (The vacuum sealers are tested by tapping with a spoon which gives a ringing sound if properly sealed.)

13. Write product, method and date on labels and fasten to each jar. Store them in a cool, dark place.

PRESSURE TIME-TABLE

For Pint Sealers

Aspar.	(10 lbs. pressure)	30 mins.
Beans	(10 lbs. pressure)	35 mins.
Corn	(15 lbs. pressure)	30 mins.
Greens	(15 lbs. pressure)	55 mins.
Peas	(10 lbs. pressure)	45 mins.
Pumpkin	(15 lbs. pressure)	65 mins.

Canada's Weekly Editors

Editors of Canada's weekly newspapers, numbering some 820 from the Digby Courier in Nova Scotia to the Ladysmith Chronicle on Vancouver Island have been taking a look at themselves in a newly-released National Film Bd. short, "The Home Town Paper."

The weekly selected to represent the group is the Vernon (B.C.) News, and if all the 820 editors hold the place in the community credited in the film to Vernon's young editor, Mr. Frank Harris, they may indeed feel duly reassured and flattered.

Those who cling to the romantic concept of a weekly editor as a rough-and-tough character in a frontier community (a type that survives stately in Western movies) will be disappointed. The small-town editor today plays a role far more important than merely deciding who is to be lynched. He is a citizen of his community and his nation, well acquainted with civic affairs, who knows "practically everybody in town by his first name and family tree."

His responsibility, in fact, is recording in type the heartbeats of his community. Vernon's editor, Mr. Harris, the film suggests, binds the entire community and the surrounding district together with a thin web of information, opinion and report. He makes his paper as much a part of the town as the Chinese fruit vendor, the community band, the old man playing checkers in the park, the lacrosse game, the apple picker, the business man on a fishing trip. He is a close friend not only of the mayor or but of the boys in the barber shop who tear his editorials to pieces every week.

But if the weekly editor keeps his finger on the town's pulse, he is no longer a gossip dispenser. He records, comments and amuses on matters such as citizenship for New Canadians, town planning, the Indian population, the schools. His editorials are aimed directly at his readers individually and collectively.

The modern Canadian weekly newspaper editor has come a long way from the characters dreamed up many years ago. With him he has brought his paper, which speaks each week to more than 5,000,000 million Canadians.

WHEEL-LESS TILLER

New mechanical tiller for small gardens works without axles, or tires, reports The Financial Post. Eighty-four pound machine carries 1 1/2 h.p. gasoline engine over a set of 10 roto-spikes or prongs, mounted coaxially. Two long centre prongs move the tiller forward; shorter outward prongs revolve at faster speed, churning up soil. Maker claims that machine plows, discs, harrows, and pulverizes in one operation to depth of 3-inches to 6-inches. By setting lever, action of rotor is unified so that Cultivator can move across lawn or driveways without turning up soil.

Chronicles of... Ginger Farm

Written Specially for The Acton Free Press GWENDOLINE F. CLARKE

The recent heavy rains have been a great hindrance to the haying but they have been grand for the grain crops, gardens and strawberries. I am also hoping the abundant moisture will likewise mean plenty of wild raspberries — and I'm hoping I get a little time to go picking. Right now I am still paddling around in various kinds of paint in spite of the fact that my sister is staying with us. But she does not mind — since she is still recuperating from a recent illness her idea of a holiday is not gadding about but rest — and of that she is getting plenty — just as much as she will take.

I am having my first experience with roller painting. And you know how it is when you are attempting something you haven't done before you naturally feel a little nervous and know that a certain amount of concentration is absolutely necessary. Well the other day I had my paint mixed up in the tray and had done my first roll across the ceiling when I heard the most awful-sounding downstairs "Good grief," I said to myself, "is that Whisky having kittens — and if so, where?" I hurried down. It was Whisky all right — sitting on the dining room rug still plaintively meowing. Obviously "her time had come!" Hastily I found a large box, made a soft bed for her and put the box and Whisky behind the back kitchen stove. She seemed to settle down all right so I went back to my painting. Two more swaths across the ceiling — and then Tippy set up furious barking from the back porch. Down I went again. It was the baker, knocking at the front door, who had caused the disturbance. Baker and Tippy having been attended to I went upstairs once more. But then after I had been painting a little while I remembered Whisky — was she all right, or did the baker and the barking disturb her? I had to find out. But when I got to the kitchen, lo and behold, Whisky had done the vanishing act. I knew she couldn't have got outside so I started searching the house. I looked in all the rooms, under the beds, in the cupboards, down in the cellar — any place at all that I thought a cat might choose as a delivery room. And I called her... and once I thought I heard her answer. I called again — yes, I did hear her. But where? Hunting through the house again. I noticed the hall closet was not completely closed. "Could that be her hide-out?" I said to myself and wilted at the thought.

Now our hall closet doesn't quite equal that of Fibber McGee but neither is it as clutter-free as it might be. It is a closet that runs under the stairs — you know the kind I mean — the further back you get the less head room you have. And there, sure enough, right at the very back was Whisky. Not on anything soft mind you, but on top of two pairs of quilting frames, between which a kitten had been born and dropped to the floor.

I clambered out from the dark recesses of the cupboard — but not without giving my head a good, hard crack on the projecting stairs. And I said never a word. Imagine a man under similar circumstances.

This time I took the box to Whisky instead of Whisky to the box. Rescuing the kitten, I put cat and kitten in the box and carried them out to the woodshed. After that we both got on with our respective jobs — finished my ceiling and Whisky produced three more kittens. The kittens were all right but I think my ceiling was a little more patchy than it should have been. After all I was painting under difficulties, don't you think so?

Well, there are five loads of hay in the barn and since the rain held off during the week-end it looks as if there might be quite a bit going in today. Bob is using the "plek-up" on the hayfork so there are no horses for me to drive. I'm not complaining.

We are back to our eight-hour day — eight hours before noon and eight afterwards. I am stretching a bit but not very much. After the hay was in and the chores done Saturday night Partner went out with the mower and cut until 9:45. It was cool for him and the horses too, and I think he enjoyed it. And the other day Bob remarked — "I can't see why anyone on a farm should worry about going away for a holiday during the summer." That depends upon how much pleasure you get out of your work, doesn't it?

The diet of an Australian race horse is reinforced with four eggs and two bottles of stout daily.

The LETTER BOX

To the Editor Acton Free Press Dear Sir,

Your editorial of June 24th repeats what has been handed out in criticism of the CCF party since it first started — "that the party cannot offer the average Canadian freedom to develop his own individual initiative, — to live his own life, to make his own future." And then you use the word "regimentation." I thought it had gone out of use! Sometimes I wonder if, when compulsory yodication was introduced opponents of that great benefit pitted the poor regimented children against the march to school.

The organization of the people themselves, apart from a CCF government are showing that they want socialism. Take the many Co-operative Hospitalization Organizations that are springing up all over Ontario. These are socialistic movements. They spring from the people themselves. The CCF is not like the two old parties. They are dominated by a few. While they are in power, the bankers, insurance companies, brewery owners and all of the five per cent of the population who count their incomes in tens of thousands of dollars have to be satisfied before the work of common John Citizen can be attempted to.

The CCF party does not "offer" rather it shares.

The province of Saskatchewan showed that it knew this.

Yours,
The CCF'er.

SULFA TREATMENT FOR FOULBROOD

Success in treatment for the control of American foulbrood lies in the destruction or complete sterilization of all infected material. Failure to destroy or sterilize such material leaves it a sure source of future re-infection.

The newer method of treatment by Sulfa drugs neither destroys nor sterilizes, but leaves the spore infected blood to be cleaned out by the bees themselves, and prompts the question, "What becomes of it?"

In the course of recent experiments at Ottawa, says C. B. Gooderham, Dominion Apiarist, Dominion Dept. of Agriculture, a number of colonies were inoculated with American foul-brood spores and quickly became infected. Within a few weeks nearly all of the brood in some of the colonies was dead. These colonies were then fed Sulfa-thiazole at the rate of 5 gm per gallon of syrup and soon new and healthy brood began to appear while the dead brood was being removed. A specially designed trap was placed in front of one of the colonies with the hope of catching some of the debris thrown out by the bees. In a few days small specks of material were found on the floor of the trap. These were carefully collected and submitted to the Dominion Bacteriological Laboratory for microscopic examination. This examination showed the presence of masses of spores of American foulbrood. As there are hundreds of millions of spores in a single larval scale, the possibilities for re-infection from the ground in front of a badly infected colony that is being treated with Sulfa is very real. Spores of American foulbrood remain alive and virulent for many years and are among the most resistant bacterial spores known. Bees gathering moisture from spore infected ground, have an excellent opportunity of collecting some of these spores and thus infecting every colony in the neighbourhood.

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