Dairy Herd Improvement Policy Proves Popular

Last spring two associations with 26 members in each were organized in Halton under the Dairy Herd Improvement Policy sponsored by the Ontario Live Stock Branch. Under this policy a supervisor is assigned to each group of 26 members and consequently visits each member one day each month. On each visit the supervisor weighs the milk of each producing cow for two milkings, takes the necessary samples and tests for butterfat. In other words no weighing or sampling on the part of the herd owner is required. Monthly production for both milk and fat is computed on the one day's weighings. The policy also provides for official certificates of production and also data on the cost of production for each herd owner. A number of the herd owners were contacted recently by the writer and all are delighted with the service being rendered. One herd owner stated, "I wasn't too enthusiastic about the policy when it was first announced but now I'd hate to be without it." Plans are now under way to organize a third group of 26 dairymen and already half the required number of applications has been secured according to J. E. Whitelock of the Agricultural Office at Milton, this is likely to be the final group organized in Halton, so if any of our readers are interested we would suggest that they get their applications in immediately to the Milton office while there is still an opportunity.

Incidentally, the policy only applies to herd owners with grade cattle or a mixed herd containing both grades and pure breds, and the fee $10.00 per year for a service which in the J. S. costs the producer many times this figure. It may also be of interest to our readers to learn the computed production based on one day's weighing per month was recently checked against daily weighing. On a herd of 12 cows in Nelson Township there was a difference of only 48 lbs. The computed average test of the herd was 3.59 per cent Butterfat the dairy paid on a 3.6 per cent test. Did you say "What dairy?"

Lomelm Breeding Sells at High Prices

One of the Halton members of the Maple Cattle Breeders recently paid us a call. To say the least he was in high spirits and more than ever convinced he is on the right track. He had just returned from attending Porter Bros. Dispersal Sale near Thornhill. During the time he was at the sale 33 of the 36 head were sold. The 33 head was made up of 14 females 3 years or over, 7 two year olds, 4 yearlings, and 8 heifer calves born in 1949. The average price of the 33 head was $390 which speaks well for the Holstein blood lines being used at Maple Unit. Porter Bros. have been members of the Maple Unit since its inception and one of the brothers was a former resident of Maple Cattle Breeders' Ass'n. It should however be pointed out that Porter Bros. having been utilizing herd sires of Lomelm breeding for many years previous to the formation of the Male Unit. It was in this herd that Doncrest Peg Top Burke was bred. She is still the World Champion for yearly production of milk on 2X and former World Champion for fat with 30,791 lbs. milk and 1108 lbs. fat.

Halton members of the Maple Unit who now total 240 strong will be delighted to learn that Jack Hamilton who, along with Robert Neilson are the popular local inseminators, has finally got his family established in Milton and can be contacted at Milton 472. Another announcement by the Maple Unit which will be popular with the membership not located on the Milton Central is to the effect that on and after December 1st, all long distance calls for service will be absorbed by the Maple Unit. This Unit which now has a membership of approximately 1800, and which now owns batteries of Ayrshire, Holstein, Jersey and Guernsey bulls is contemplating the addition of a battery of beef bulls.

Holstein and Jersey Breeders Make Plans for Annual Meetings

At recent executive meetings of the Halton Holstein and Jersey Breeders plans were made for their respective annual meetings. The Holstein breeders plan to meet in the new Trafalgar Township Hall where W. P. Watson, Live Stock Commissioner for Ontario is to be the guest speaker. The date selected is Thursday, January 12 while on the following Tuesday namely January 17 the Jersey breeders of Halton will meet in the Orange Hall at Hornby where it is expected W. D. Tolton, Director of Public Relations, O.A.C., Guelph, will be the guest speaker. As in former years both organizations are making plans for dinner meetings.

Halley's comet will reappear in 1985.

Skinny men, women gain 5, 10, 15 lbs.

Get New Pep, Vim, Vigor

When a thrill-thinny thinks he can't, why believe all he hears to hinder recovery, they have hair-raising results. Thousands — men and women, even elderly folks, who never could gain before, are now proud of shapely, attractive, healthy bodies. They have had repeated health-building, flesh-building bonus, through the tonic, vitamin-rich, iron-rich, blood, improved appetites and digestion so that gives you more strength and energy. Just think on have helping. Don't hesitate any longer. Ask about this new and fast way to gain weight. Ask for "Iron Tonic" and "Vitamins" at your druggist. Ask about Chelated Iron. Vitamins for more vigor and pep. Ask about Chelated Iron Vitamins for more vigor and pep. Ask about Chelated Iron Vitamins for more vigor and pep. All in one tablet. Ask for "Iron Tonic" and "Vitamins" at your druggist.

ST. FILLION'S STONES LEGEND

At Killin, Portshire, Scotland, the villagers pull rushes each Christmas from a nearby stream to make a resting-place for a number of stones taken from the gables of an ancient corn-mill. They are not ordinary stones, for the villagers believe that they were used centuries ago by their patron saint, St. Fillian, to cure ague, sprains, and other ailments and injuries.

Your Eyes

A Proper Eye Examination is Most Important

consult

R. M. Bell

Registered Optometrist

Phone 49R21 ERIN

Foot Ailments Treated

MISS ALLAN, Chiropodist

Treats Corns, Verrucas, Ingrown Nails, Bunions, Etc.

Carries Appliances for Foot Comfort

27 Arthur St. Guelph

Phone 1390J

GRAY COACH LINES

We'll be glad to see You

You've heard a lot about us — everybody has. We really have a wonderful country and thousands of amazing sights for you to see. No matter where you go — from coast to coast, you'll have a real good time and we'll be glad to see you.

YOU'LL ENJOY GOING BY BUS

FARES ARE LOW	
CHICAGO	$19.10
NEW YORK	19.05
WASHINGTON	20.90
LOS ANGELES	85.05

Round Trip
(Subject to Change)

TICKETS AND INFORMATION

HAROLD WILES

PHONE 58

Hello Homemakers! The "long and short" of our electric power situation is that once more, perhaps for the last time, homemakers are called upon to demonstrate their ability in "wasteless" electric cookery. By so doing, you will help to insure the supply of power for industries and farms.

Furthermore you help your family by keeping your food and fuel bills under good control. Food cooked too long and at excessive temperatures will shrink to the extent that you lose servings and food values. Always turn the switch to the lowest point at which it will keep your kettle boiling.

When the oven is preheated to the desired temperature by the use of top and bottom oven elements, the food can be more quickly cooked. The food may be removed on schedule if you check the time according to the amount and kind of pans being used in your home. Then too, make use of the stored heat in the oven by cooking custards, prunes, figs or apples. The method is simply turn the oven to Off, place a small quantity of food in a shallow pan and leave in the oven for one hour.

Prepare diced potatoes and cook in a small quantity of water, one inch of water in the saucepan is sufficient. It saves cooking time to start with warm tap water and boiling period is a minimum when a straight-sided saucepan with a tight-fitting cover is used. Prepare carrots, turnips, beets, parsnips in even-sized slivered pieces and cook only until tender. By all means use a pressure cooker if you have one. Leftovers may be steamed using colander or steve over potato kettle, cover closely with aluminum foil to keep steam within the container.

Utensils such as a chicken fryer or a deep frying pan with a cover, can be used to cook a large quantity supper dish quickly. To name some of these there are chop suey, stewed beef, meat balls with mushrooms and canned peas, sweet cheese omelettes, macaroni and breads and rice, vegetable or cheese, tomatoes and spaghetti, fried chicken, sausages and country style potatoes.

Although vegetables are best in flavour and value when freshly cooked there are many foods which may be cooked in sufficient quantity to provide for two meals, such as cereals, including cookies, cake, muffins, biscuits, pastries and fruit; many kinds of meat, especially roasts and meat extras.

Pour a small amount of boiling water on eggs to be hard-cooked, cover and let stand 15 minutes without heat.

Abide by the best nutrition rules and serve one raw vegetable every day. Maintain a constant cold in your electric refrigerator by keeping everything covered except foods in natural covering such as citrus fruits and eggs. Store only those products which require cold preservation, pickles, catsup, marmalade, etc., do not need to be in refrigerator. Defrost the refrigerator quickly and return to normal temperature. The best way to take off ice is to turn the dial to defrost or Off, remove milk etc. and spread a pad of newspaper on top shelf, place a pan of hot water in the freezing unit, soft and clean out foods, lift off ice using a wooden spoon or something that will not pierce the unit, then take out paper and ice and return foods to correct place, leaving space around rectangular dishes.

THE QUESTION BOX

Mrs. K. T. requests the following recipe

FRUIT STUFFING FOR GOOSE

½ cup melted butter
1 tbsp. green pepper
1 tbsp. minced onion
¼ cup chopped celery
¼ tsp. ground cloves
1 tsp. paprika
¼ cup grated carrot
¼ cup sultanas
¼ cup crushed fruit (pineapple)
2 tsps. salt
4 cups bread crumbs

Mix ingredients well and sprinkle with warm water. Stuff lightly into fowl.

Mrs. R. M. suggests this colourful accompaniment to sliced cold chicken when dressing is not on hand.

CRANBERRY AND NUT SALAD

1 cups uncooked cranberries
2 cups water

Boil together 10 minutes, then strain into bowl. Mix ½ cup water with 2 tbsp. gelatin and let stand for 5 minutes. Add 1 cup of sugar to hot cranberry juice, stirring well. Mix in gelatin until dissolved. Cool and add 1 cup chopped nuts and 1 cup chopped celery. Put mixture into moulds while syrup and chill until firm. Serve 9.

Thanks to Acton Citizens

* * *

For the additional honor you have conferred on me in electing me the First Mayor of our own Progressive Acton, I have appreciated always the privilege of working with Acton citizens, and in the new office I will appreciate your continued co-operation and helpfulness in keeping Acton to the forefront.

Amos Mason

The perfect answer to the gift problem for every member of the family — a pair of handsome, comfortable slippers for Mom, Pop or the Kids — priced to please your overburdened Christmas shopping budget.

FLIGHT BOOTS
. . . . the Ideal Gift

For Men and Women in Leather and Rubber — also Children's Rubber Flight Boots.

Ask About Our Hartt and Slater Gift Certificates

E. BRAIDA - Shoe Store

WANTED !

Dead Animals

We are paying the highest prevailing prices for dead or crippled farm animals.

HORSES - - CATTLE - - HOGS

Telephone Collect for Immediate Service

Laing Cartage

OPERATING FOR GORDON YOUNG LIMITED
Phone Guelph 2234

Toronto District Holstein Breeders' Club

wish to announce the appointment of

Murray O. Hayward

OF MILTON

As their official representative and technician in Halton County

Your continued patronage is solicited as to information regarding our plan

No Membership Fee and Choice of Sires

PHONE, MILTON 530

A. CAMERON, President — HEAD OFFICE, Maple, Ont., Phone 95 — DR. C. R. REEDS, Mgr.

Let us wrap up a Merry Christmas for her!

Give a

FRIGIDAIRE ELECTRIC RANGE

Here's a gift that any Santa would be proud to give. And what's more, it's a gift that any Santa can give this Christmas! Yes, we have these wonderful Frigidaire Electric Ranges in stock now. You can have one delivered in time for Christmas or, to make it a *real* surprise, we'll give you an attractive Gift Certificate to pin on the tree and her Frigidaire Electric Range will be placed in her kitchen right after Christmas.

So don't delay. We have these Frigidaire Electric Ranges now. We may not have them later.

To make it a real surprise we've a GIFT CERTIFICATE to pin on the tree

Really automatic cooking — with the Cook-Master Oven Clock Control! Motor-turn knobs and flip a lever — oven turns on, turns off automatically.

Radiantube Surface Units have exact, controlled cooking speeds. Quick to heat, sparing of electric current — years only the Frigidaire Models Range.

The Triple-Duty Thermizer leads a busy life. First, it's a deep-well cooker. Second, it's a small oven. Third, it gives you an entire surface unit.

Baking-hot in 5½ minutes—that's how quickly this big Even-Heat Oven warms up! Has automatic time and temperature signals.

Full Width Storage Drawer. Just as low many thoughtfulness stores in this. And it's on all-line roller bearings. Slides out easily, quietly.

No spill-over problem here—not with this enclosed, streamlined Flowing-Top of solid-material Lifetime Porcelain. No cracks to catch spill-overs.

Manning Electric