

News and Information For the Busy Farmer

Merchandise 1934 The financial statement presented at the recent annual meeting of the Ontario Milk Producers' Association showed that a deficit of over \$4200 reported at the annual meeting held in April, 1933, had been converted into a surplus of over \$4000 by April, 1934.

Apple Maggot It is now compulsory that all apple and hawthorn trees within three hundred yards of an orchard, the owner of which has applied for certification, must be thoroughly sprayed for apple maggot or cut down prior to July 1st. All spraying must be effected in accordance with the recommendations set forth in the official spray calendar.

Milk Price Increased As a result of action on the part of the Ontario Ministry of Agriculture the price paid producers of milk in the Windsor, Ontario, district, was advanced recently from \$1.33 to \$1.37 per cwt. This is an increase of 30 per cent. to the producers in the Western Ontario Milk Market. The distributors agreed to accept the new price and to advance the charge to consumers from 10 to 12 per quart and from 8 to 10 per pint.

Current Crop Report Latest reports from agricultural representatives declare that while little growth of fall wheat has taken place as yet, there is every indication in many districts that the loss from winter killing will be heavy. Ontario and Westborough Counties definitely report at least 15% of the crop almost completely killed. The loss of clover has also suffered severely in many areas. The loss of fruit trees is likewise serious, especially in Ontario County reporting a loss of over three hundred cherry trees, while widespread damage to apple orchards is admitted. It is still too early to secure definite estimates of the injury.

The spring has been backward in most counties, although considerable work on the land has been done in Southwestern Ontario. In Kent, Lambton and other counties the seeding program is well under way. Burdock berries have wintered fairly well in most districts. The average of Shagreened tobacco in Norfolk will be reduced 35 per cent. this year as a result of a campaign for reduction among the growers.

Controversy Settled The prolonged milk controversy over the price of milk in Hamilton which commenced on February 11th was settled recently when the price of milk which had dropped from \$1.11 to \$1.41 per cwt. was restored to the former level. It is estimated that the restoration of the price to \$1.41 per cwt. to milk producers in this area means an additional \$4,000 per week.

Dated Canadian Cheese In future all Canadian cheeses and all packages containing cheese, will be marked with the date of manufacture. By Order in Council, dated March 19th, the date of manufacture will be applied to the cheese within twenty-four hours of the time it is removed from the press.

According to J. F. Kingston, Dairy and Cold Storage Commissioner for Canada, the adoption of this practice seems likely not only to meet the wishes of a substantial number of retailers of Canadian cheese, but also to have a beneficial influence in marketing our so-called "fodder" cheese. If showing the date of manufacture will tend to break down the prejudice now existing against our late fall cheese, the work involved in applying the additional marks to the cheese, and to the boxes, will be well worth while.

Starlings and Wood Killers

Two valuable circulars have just been issued by the Department of Agricultural Extension, O.A.C. One is entitled "The Starling in Ontario," by H. H. Ladlow and J. Buchanan and it gives the latest available information on the habits of this destructive bird as well as advice in regard to those which have proved effective in destroying large numbers of starlings. Illustrations of the traps and data regarding their construction are furnished. A request is made that persons having any authentic information to offer about the activities of the starlings in their respective districts, or having had any interesting experience with them, are requested to write to the Extension Department, O.A.C., Oshawa.

The second circular deals with "Chemical Wood Killers" and was prepared by Prof. J. E. Howitt and Mr. W. W. Gilmour. It sets forth the results of lengthy experimentation with wood killers on various types of insects and makes valuable recommendations regarding their use. Both of these circulars can be obtained free of charge by application to the Department at O.A.C. or from your local agricultural representative.

The Care and Planting of Trees

Many farmers will be receiving the small trees that are distributed free for planting woodlot and windbreak planting. The success of the planting will depend largely on the care the trees receive before they are planted and the planting method. The trees should be kept moist until they are planted. The trees are shipped with the roots packed in wet moss. They may be kept moist and safe until they are planted by several methods. 1. If planting will be done within a few days they may be left undisturbed in the shipping box. The box should be placed in a cool place. The top of the box should be covered with a layer of water is poured through the top. 2. If planting is not going to be done for a week, or there is a large number of trees, they may be buried in cultivated ground, preferably in the shade. A trench is dug on an angle of approximately 45 degrees and the trees are dipped in water and then placed along the trench with the roots down. The roots and stems are covered with 3-4" of soil and only the tops are left showing. The soil should be pressed well around the roots and brush or burlap over the trees will prevent excessive evaporation from the trees and drying of the soil.

A constant method of holding small trees for planting is to fill a tub or pail, if there are only a few trees, two-thirds full of water. There is no danger of the roots drying by this method, and the trees may be taken to the planting site in the tub or pail. The best method to keep the trees moist during planting operations is to carry them in a pail with the roots in water.

Planting in furrows on sod land is best and is usually successful on light, sandy soil. Shallow, wide furrows are plowed six feet apart if the soil is heavy. The trees are planted in the bottom of the furrow and the furrows are not turned until the trees are well established. A lot of planting on good agricultural soils, as the trees are liable to be choked out by the rank growth of grass. The sod is removed from a 1-3 foot square and the tree is planted in the center. It is advisable to make one side of the hole vertical and it should be deep enough to allow the roots to hang straight down. The tree is laid against the vertical side of the hole with the roots at the same level as it was in the nursery. The soil should be pressed around the roots and this and to the base, will be well worth while.

WHEN SHE LOST 28lbs.

She Gained Energy

This young woman's method of reducing overweight is evidently so beneficial as it is effective, and a letter she writes is therefore worthy of publication. "I am 24 years of age; height 5 ft. 5 1/2 ins.; and a short time ago my weight was 28 lbs. above normal. I was listless and very nervous. Now after taking Kruschen Tablets regularly I have lost 28 lbs. in weight, and have much more vitality. Also I have a very good complexion and I do not have face blemishes of any kind. Surely this must be due to my having pure blood, and I attribute the fact to my taking Kruschen Tablets." (Miss M. S. Kruschen combats the cause of fat by assisting the internal organs to throw off each day those waste products and poisons which would otherwise be converted by the body's chemistry into fatty tissue.)

BUSINESS SUMMARY

The following business summary for Ontario was published by the Bank of Montreal under date of April 23rd. Wholesale and retailers are experiencing satisfactory business with slight increase in prices and a good gain in volume over the corresponding period last year. Easter trade in most localities was very satisfactory when compared with the previous two or three years. Collections are slow to fair. Manufacturers of automobiles and allied products are operating on an increased scale; domestic orders are in large volume and export sales show a good increase. Tanners are operating on a moderate scale and boot and shoe factories are not actively engaged. Furniture manufacturers are quiet. The quiet steel mills are settling their number of employees. Woolen, knitting and hosiery mills generally are operating at capacity. Lumber dealers report a substantial increase in shipments over last year. Agricultural implements manufacturers find a moderate upturn in business. Output of paper mills has shown a gain. The domestic building trade is at approximately last year's level, but export business is poor. A sharp drop in the price of pork products has caused a slowing down in export business, although an increase is noticed in domestic demand.

In Chicago, Tommaso Riccardo, Italian, was being examined as an applicant for citizenship papers. "Can you tell me how many states there are in the Union?" the examining Judge asked. "Mr. Judge," answered Riccardo, "I talk to you. You know your business. I know my business. You ask me how many states in Union, I ask you how many bananas in a bunch?"

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Public preference for Goodyears was proved 44 times in 1933. Investigators recorded the makes of tires on thousands of cars gathered at hockey games, race meets, golf tournaments, the Canadian National Exhibition and other important events. Every tire - back, front and spare - on every car was carefully tabulated, and in every survey Goodyear Tires far outnumbered every other make. The public could not speak its preference for Goodyear Tires more emphatically, more clearly! Next time you see a lot of parked cars, glance along the rows of tires - count them, if you like. Goodyear! Goodyear!! Goodyear!!! You'll see for yourself that Goodyears are obviously first choice - the leading tire.

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The Georgetown Herald
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IF IT'S PRINTED WE CAN DO IT

SPRING IS HERE!
By Betty Barclay
And when Spring is at hand we all like a change to match the changing weather. Let's begin at the table by introducing a cool, refreshing note in desserts as a contrast to hearty winter fare. Here is a dessert which is as good as a spring tonic - and much nicer to taste.
GOLDEN APRICOT SALSOLADE
3 cups apricot juice and water
1 cup quick-cooking tapioca
1/2 cup sugar
1/2 teaspoon salt
1 cup cooked apricot pulp
1/4 cup cream, whipped
1/4 cup sweetened apricot sauce
1 tablespoon lemon juice
Place apricot juice in top of double boiler and bring to a boil over direct heat. Cook for 5 minutes; add gradually to liquid and bring to a thick boil, stirring constantly. Place immediately over rapidly boiling water and cook 3 minutes, stirring occasionally. Remove from boiling water - mixture clears and thickens as it cools. When slightly cool, fold in apricot pulp. Pour 1/2 of mixture into parfait glasses, chill. When remaining tapioca mixture is cool, fold in cream; pour lightly in glasses. Pour small amount of apricot sauce over each portion just before it is served. Serve cold.
For apricot juice, pulp, and sauce, cook 1 pound dried apricots in 4 cups water 1 hour. Cover and simmer until tender; drain and add enough water to juice to make 3 cups. Rub

Baked Apple Supreme (Serves 6)
6 baking apples
Seedless raisins
1 cup orange juice
3 tablespoons sugar
Orange slices
Sugar
Water
Quick-cooking tapioca
Core apples, leaving cavity at stem end. Stuff cavities with raisins. Add sugar to orange juice and fill any remaining space in cavities with this. Cover cavities each with orange slice dipped in sugar. Add enough water to remaining sugar and orange juice mixture to fill pan half-way. Add 1/2 cup water used, putting bits of orange slices also between apples in pan. Bake until apples are tender. The orange makes a very pretty garnish for the apples and adds a delightful flavor.
Lemon slices and lemon juice may be used in place of orange, in which case more sugar will be needed.
Uplish Youth (trying to be impressive at dance) - There's a delicious sense of luxury when one is lying in one's bed and reading one's bell for one's waist.
Sweet Young Thing - Have you a bell?
Uplish Youth - No, but I have a bell.

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Most Especially Conducted
A FRUIT CUP, A SALAD, A BEVERAGE AND A DESSERT
When next you market, buy more oranges than usual. Try one or more of these unusual recipes!
1834 Fruit Cup (Serves 6-8)
Peel oranges, removing skin down to juicy pulp. Cut out segments free from membrane. Combine: 1 cup orange segments, 1/2 cup orange juice, 1 cup long slender pieces of red-skinned apple (unpeeled), 1/2 cup shredded dates, 3 tablespoons each of lemon juice and sugar. Serve very cold for appetizer or dessert.
Winter Wine Salad (Serves 1)
On individual salad plates arrange a wreath of curly endive or lettuce hearts. Center plate with a small mold of cranberry jelly. Circle jelly mold with a double row of orange half slices or segments arranged to simulate a rose. Serve with a sweet French dressing.
Orange Flax (Serves 1)
1 egg
1/2 cup orange juice
2 teaspoons sugar
Beat egg white stiff. Beat in yolk and orange juice in which sugar has been dissolved. Serve in a large glass with ice to chill if desired. The egg makes this drink nourishing and gives it a delightful firmness that makes it a favorite rival with children for the druggists' soda drinks. It is excellent for a breakfast drink or for mid-afternoon serving.
Variation: Mash a banana and beat into the egg white meringue before adding the orange juice.