

**News and Information
For the Busy Farmer**

Poultry Production

The value of poultry and egg production during 1937 does not show much change from 1936. Egg prices averaged fractionally lower than last year, but poultry prices were a shade higher. It is interesting to note that the rise in prices of poultry products from the low point of the depression has been of very limited proportions and very much less than in the case of most other agricultural products. Poultry producers were handicapped during the greater part of 1937 on account of high grain prices, but since harvest production costs have declined with lower feed prices, Ontario shipped this year large quantities of live poultry to the United States markets and also considerable quantities of dressed poultry to the United Kingdom.

Fruit Crop Value Up

Although prices received by growers for fruit crops generally showed a decline from last year, the total value of commercial fruit production in 1937 will show a moderate increase over the yield of all fruit crops, with the exception of cherries and pears, was higher this season. Plantings of all tree fruits were again made on a heavy scale, but grape vine plantings declined to the lowest level in years. Exports of apples from Ontario to the United Kingdom have been considerably greater than in 1936, and up to the present shipments have been approximately double those of a year ago. Export prices have been fair. The United Kingdom crop was much lighter than last year, but substantially heavier imports from both Canada and the United States have kept prices down. Spies were an exceptionally light yielding variety this season and there is a shortage on domestic markets. Storage supplies of apples are reported considerably in excess of holdings at this same date a year ago.

Dairy Products

Prices of butter and cheese were consistently higher during 1937 and the total value of Ontario products is expected to amount to about \$97,000,000 as against \$91,000,000 in 1936. Production of creamery butter in the first 11 months, as compared with the same period last year, declined from 81,106,000 pounds to 75,800,000 pounds, representing a decrease of 6.2 per cent, and due chiefly to the diversion of milk from creameries to cheese factories and evaporated milk plants. The output of cheese, on the other hand, rose from 85,991,000 pounds to 91,253,000 pounds for a gain of 6.2 per cent, and exports of this commodity to the United Kingdom were considerably higher. Wholesale prices of butter to date have averaged about 2.5c per pound more than a year ago and cheese prices about 1.2 cents greater. The quantity of milk purchased by concentrated milk plants shows a substantial rise owing to a keen domestic and export demand for manufactured products, the output of which has increased by approximately 35 per cent. Prices to producers for fluid milk were generally continued at about the same level as in 1936, until November, when an upward revision was made in the Toronto milk-shed.

Winter Brooding of Chicks

The poultryman with proper equipment can handle chicks in mid-winter with as little mortality as with April chicks. He may not get as high percentage hatch as later on, but even the hatchability of eggs is being controlled by the feed. January chicks will cost more as eggs are higher priced to start with. Then it will take more fuel than with spring brooding. But there is more time for looking after the chicks; there may be less disease and mortality; broilers will catch a high market, and pullets should be laying early in the fall or even in late summer when egg prices are at their peak. Of course, if many started hatching all their chicks in January the higher prices for broilers would be wiped out, and chicks hatched at some other season would find the best market. Brooder houses unsuited for prolonged zero weather and the higher price for chicks will limit the number going in for January chicks. Nevertheless there are good returns for the few who do, and they can prolong the use of their equipment, as those who have January chicks usually have another batch in the spring as to have pullets coming into production at different periods. January chicks will do on to range early in the season, or they may be raised indoors until ready for the laying pen.

"The Ottawa Spotlight"

By Spectator
Ottawa, January 11th—The coming year may well go down into history as one of the eventful periods. In the opinion of many Canadian observers, Confederation is on trial. There are forces making for unity, recovery and adjustment to modern demands. Other forces appear to be of a disintegrating nature. In the tug between these, a new Canada may well be born. The original Confederation, so historians say, was the product of a troubled period of internal dissension, threat of external aggression, hunger for expanding markets, fear of loss of existing markets. Out of the surrounding era of the 1860's came the beginnings of the modern Canada; it is quite possible that out of the welter of these days may emerge a Dominion more noted than now for its equity, its tolerance, its cooperation and its justice.

An Opportunity
The Royal Commission on Dominion-Provincial Relations is providing an opportunity for the various interests and representative groups across Canada to make suggestions looking toward a happier state of affairs. The provinces of Manitoba and Saskatchewan have already laid their case before the commission. Other provinces are busily engaged in preparing briefs, and a great deal of work is being done by private associations and organizations for the same purpose. Before the Commission concludes its hearings six months from now, it is hoped to have before it an adequate cross-section of Canadian sentiment, bolstered up by an impressive body of facts on the current situation. In the light of this accumulation of facts, supplemented by research being undertaken by notable authorities, the Royal Commission will seek to draw the plans for a more satisfactory division of taxing powers and social responsibilities.

Beginning January 17th, the Royal Commission will sit at Ottawa for several days, hearing from about a score of national organizations and associations, representing the interests of the farmer, the labour unions, the construction associations, bankers, doctors, tax associations, etc.

Gathering at Ottawa
Some time early in the summer there will be, it is expected an important gathering at Ottawa, of representatives of the nine provincial governments, and of the federal government. By that time the provincial cases will all have been aired, each province will know what the other is asking, and what it is prepared to give up. All government bodies will have the opportunity of supplementing their early representations, or of correcting any inaccurate impressions which they may feel have been permitted to grow up.

The Dominion-Provincial sittings can hardly help enjoying some historic prominence, in view of the magnitude of the issues involved.

Then will come the difficult task of writing a report. The Commissioners will, according to the instructions, recommend what in their opinion should be done to re-allocate the taxing powers and legislative responsibilities.

of all governments in Canada, in such a way as to bring about the wisest and best division. The report, of course, will have no executive authority. It will, rather, provide a basis for discussion and negotiation between Dominion and Provincial statesmen. When adequate opportunity has been given for its perusal, some sort of Constitutional Convention—a notable gathering of our great men—will very likely be called in an effort to draft a new order of Canadian affairs.

TESTED RECIPES

CEREAL DESSERTS
By combining milk with a cereal that is rich in starch, a nourishing dessert is made. Many cereals are suitable for puddings but rice and tapioca are the most commonly used. The following recipes are taken from the household bulletin "Milk Desserts" prepared by the Milk Utilization Service, Dominion Department of Agriculture, Ottawa.

Indian Pudding
1-3 cup cornmeal
4 cups milk
1 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup molasses
Heat milk in double boiler. Whisk in cornmeal with a fork and cook for 20 minutes, stirring until mixture thickens. Add molasses, salt, and spices. Pour into buttered baking dish. Place in pan of hot water and make moderate oven about one hour, or until set.

Farina Cream
1-3 cup farina
1/2 cup sugar
1/2 teaspoon salt
2 eggs
2 eggs
1/2 teaspoon grated lemon rind
Heat milk in double boiler. Whisk in farina and salt with a fork and cook 20 minutes, stirring until mixture thickens. Add sugar or honey, well-beaten eggs, and lemon rind. Cook 2 minutes. Chill and serve with crushed fruit or fruit sauce.

Maple Rice Pudding
1/2 cup rice
2 cups milk
2 egg yolks
2 egg whites
1/2 cup maple syrup
2 1/2 tablespoons cornstarch
and also another 1-2 cup maple syrup
Boil rice in salted water until tender. Scald milk in double boiler. Stir cornstarch smooth in 1-2 cup maple syrup and add gradually to the hot milk. Stir until mixture thickens, and cook 15 minutes. Add rice and well-beaten egg yolks. Place in buttered baking dish. Beat egg whites until stiff. Gradually add 1/4 cup maple syrup and spread over pudding. Bake in a moderate oven (350 degrees F.) until delicately browned (about 15 minutes).

Lemon Cream Rice
1/2 cup rice
3 cups milk
1/2 cup sugar
1/2 teaspoon salt
3 tablespoons fruit sugar
1/2 lemon rind
1 1/2 tablespoons lemon juice
2 egg whites
egg yolks
Wash rice and cook with milk in top of double boiler until rice is tender. Mix together sugar, salt, beaten egg yolks, lemon rind, and juice, and

add to hot rice. Cook 5 minutes. Place in buttered baking dish and cover with meringue made from stiffly-beaten egg whites and fruit sugar. Bake in slow oven (325 degrees F.) until meringue is browned (about 15 minutes).

THE NEWER KNOWLEDGE

Officials of Departments of Agriculture across Canada might advantageously take a day off and consider whether the immense government organization is not moving along in a well-defined groove and sticking too closely to the right-of-way blazed by the pioneers. The experimental and research work sponsored by departments of agriculture is largely confined to problems of production. They are finding out new things every year about soils, about crops, about nutrition and all the various branches of husbandry. This information is conveyed to farmers through many channels and the youth of the country are being taught how to produce things more abundantly. That is certainly an orthodox policy, safe politically and one that does not require any excessive amount of brilliance or hard thinking on the part of administrators.

But it does not grapple with the real problem of this day and age. In this period the problem is marketing, and while production methods cannot be divorced from selling, the emphasis should be on the latter. If the young people now so ably taught to produce more and better farm products could be given some instruction in organization work, in marketing farm products and in thinking clearly along political lines it would be abundantly worthwhile. The world has changed remarkably in the last 15 or 20 years. Old customs have been discarded, new problems have risen. We must modernize with the times even if it does require some effort, both mental and physical. We can't hope to keep up with the traffic if we cling to the horse and buggy.—The Farmer's Advocate.

FAUX PAS

New Curate: "And what did you think of my sermon on Sunday Mrs. Jones?"
Mrs. Jones: "Beautiful, sir, and so instructive. We didn't know what sin was until you came here."

LISTEN...
on Friday Night
"CANADA-1938"
IMPERIAL TOBACCO'S
INSPIRING PROGRAM
FRIDAY 10 p.m. E.S.T.
STATIONS
CKOC — CRCT (CBL)

Tea for every Taste
"SALADA" TEA

Expert Watch Repairs by
J. H. JORDAN
GEORGETOWN — PHONE 11 — LANE BLOCK

Season's Smartest
Millinery
Wool Basque Berets
and Helmets
THE LATEST IN
WINTER MILLINERY
for Misses and Ladies at Reduced Prices
From \$1.00 up
Misses Claridge
MAIN STREET — GEORGETOWN
Herald Block (Upstairs)



Oranges New Navel, Sweet, Delicious Flavor, Medium Large **18c doz.**

Potatoes Good Mealy Cookers **13c pk.**

Turnips Waxed — Table Quality **5 lbs. 9c**

Grapefruit Marsh Seedless — Delicious Flavor — Nice Size **6 for 25c**

LETTUCE Firm Heads — Nice Size **2 heads 11c**

Tomatoes - Apples - Tangerines - Cabbage, Etc.

CARROLL'S



Values
SPECIAL
Maple Leaf Pure **LARD** 1-lb. pkg. **13c**
Stuart's Raspberry or Strawberry **JAM** with pectin 32-oz. jar **24c**
Silver Ribbon Solid Pack Pie **PUMPKIN** 3 No. 2 1/2 tins **23c**
Polly Prim Tomato **CATSUP** 2 12-oz. btl. **17c**
Fresh Rolled **OATS** FOR NOURISHING BREAKFASTS 5 lbs. **23c**

Libby's Sliced Cucumber **PICKLES** 1/2 lb. **15c**
FTY'S IS BETTER **COCA** 1/2 lb. **19c**

Campbell's **PORK** and **BEANS** 3 21-oz. tins **25c**
Silver Star Pastry **FLOUR** 24-lb. bag **67c**
Aylmer Tomato or Vegetable **SOUP** 4 10-oz. tins **27c**
Christie's Salted Soda **BISCUITS** 2-lb. box **33c**
Silver Ribbon Tomato **JUICE** 3 25-oz. tins **23c**
Heintz Malt, Cider or White Wine **VINEGAR** 2 16-oz. btl. **25c**

Cheddar Cheese 1/2-lb. pkg. **15c**
Seeded Valencia Style **RAISINS** 2 lbs. **27c**
Pitted **DATES** lb. **10c**
Aylmer White **CORN** 17-oz. tin **9c**
A Very Good Flour Was **POLIFLOR** 1/2 lb. **29c**
Old Dutch CLEANSER 2 tins **18c**
Goes further—Doesn't Scratch. Ask how you may obtain Wm. A. Rogan Silverware.

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