



Items of Interest to the Local Farmer

OUR — Farm Page



Dep't. of Agriculture Stresses Certified Seed Potatoes Only to be Sold

An important announcement by L. S. McLaine, Chief of the Plant Protection Division, Production Service, Dominion Department of Agriculture, stresses that the only potatoes that can legally be sold or advertised as seed potatoes are potatoes that have been certified as seed potatoes by the Dominion Department of Agriculture (Destructive Insect and Pest Act, General Regulation No. 5).

Official tags are issued by the Department of Agriculture for the potatoes that are certified as seed. On these tags the words "Certified Seed Potatoes" are printed in bold letters. One of these tags must be attached to each container of seed potatoes.

An official certification number is stamped on each tag. By this number the Department of Agriculture knows, and will inform the buyer upon request, the name and address of the grower who produced the seed potatoes.

An advertisement for seed potatoes must conform with the Destructive Insect and Pest Act, refer to certified seed potatoes. If it does not, the advertisement is illegal, and the advertiser is liable to prosecution.

NEED CERTIFIED SEED FOR BEST POTATO CROP

Good Seed Brings Assurance of High Quality Crop Says Ontario Dept. of Agriculture.

If Ontario potato growers hope to realize sales in their own province, they must first of all obtain the best possible seed potatoes and certified seed is the best.

Good seed is fundamental to the production of good crops of high quality potatoes regardless of whether the crops are intended for seed or table use. Apparent soundness of seed does not guarantee freedom from disease. Feed the concentrated mixtures at the rate of two to six pounds per cow per day depending on condition and the price and supply of the feed materials.

Commercial potato growers whose own potatoes are badly infected with disease or contain mixed varieties will find it decidedly advantageous to plant certified seed of such varieties as are available, even though they may not ordinarily be considered as the most suitable varieties for their particular district.

URGENT NEED MORE MILK PRODUCTION

The British Ministry of Food has asked Canada to supply the United Kingdom in the 12 months beginning April 1, 1941, with 12,000,000 pounds of Canadian cheddar cheese and as much additional as can be spared, also 48,000,000 one-pound tins of evaporated milk of a 9 per cent fat content per tin.

To supply these orders will require Canadian milk production in 1941 to be increased by more than 6,000,000 pounds—an opportunity and a responsibility on Canadian dairymen.

roughage and grain now to improve their condition before calving and thus enable them to produce more milk at lower cost on pasture.

Information on the best methods for increasing milk production by feeds and feeding can be obtained from the Provincial Department of Agriculture, Agricultural Colleges and Dominion Experimental Farms.

Ontario Cows Have Big Job To Supply Cheese Quota

Ontario Department of Agriculture Suggests Grain Mixtures for Satisfaction Conditioning Eight Now.

Ontario cows will have to supply the greater portion of the milk needed to manufacture 12,000,000 pounds of cheese requested by Great Britain, says the Ontario Department of Agriculture, and Ontario cows therefore must be prepared for the job.

Many cows freshen with a reserve of energy so small that they are not capable of the maximum production needed this year. Where possible it is recommended that good quality roughage be fed to the freshening cows and grain feeding be practised to build up their condition.

Some grain mixtures are reasonably satisfactory for conditioning, although some protein supplement is necessary if the hay is of poor quality or the cows are fed largely on straw.

The following grain mixtures are recommended to fit cows for lactation: (1) oats, 200 pounds and barley 100 pounds; (2) oats 200 pounds and 100 pounds buckwheat; (3) oats of 100 pounds, barley 100 pounds and wheat 100 pounds; (4) oats 300 pounds, buckwheat 100 pounds and wheat 100 pounds.

The above mixtures can be improved by the addition of a small amount of linseed oilmeal, bran or soybean meal. Feed the concentrated mixtures at the rate of two to six pounds per cow per day depending on condition and the price and supply of the feed materials.

Previous to calving and immediately after calving, cows should be fed a grain mixture that contains more laxative and cooling qualities and the following are suggested: (1) oats 300 pounds, linseed oilmeal 100 pounds and bran 100 pounds; (2) oats 100 pounds, linseed oilmeal 50 pounds and bran 100 pounds. Do not feed heating, constipating feeds such as barley, rye or cottonseed meal at freshening time.

"IN OUR MAIL BAG"

The Editor, Georgetown Herald, Georgetown, Ontario.

Dear Sir: In a news article headed "Mason Farm Sold Recently" the name of the original owner was given as John Read Bessy, the same as that given by the Toronto papers which carried the article. I wish to draw your attention to the fact that the name should have been John Read Bessy. This farm was taken up by my wife's great grandfather, who at that time took up approximately eight hundred acres, keeping this two hundred as a homestead, the rest being divided up amongst various members of the family.

The family name was very well known in the County, and to most of your subscribers I think it might be confusing to see the name wrongly spelled.

Yours truly, G. C. Lawrence, Toronto.

England has not been successfully invaded for nearly a thousand years. William the Conqueror was the last successful invader, and he succeeded largely because the Saxons did not have a fleet to oppose his landing.

We can supply your job printing needs. Phone No. 8.



IAN SMITH

Ian Maxwell Smith is equally at home leaning over a baby's crib or on an elephant's howda. He is as these things postend, a cosmopolitan. Many interesting contrasts make up the sum total of this very appreciable personality. A soul-stirring appreciation of music, a proficiency in the art of fencing, possession of a commercial pilot's licence, faithful apprenticeship in the Shakespearean theatre, deep love of the old school tie, a proper disregard for artificialities, an almost fanatical devotion to the English tongue, a yearning for a pretty woman, a tear for a social injustice. These flanked from a variety of experiences from birth at the foot of the Himalayas to a 37th birthday anniversary this month during his visit to western Canada bring the story of Ian Smith to the moment when he resumes his duties at the Toronto studios this week.

Ian Smith joined the CBC at Ottawa as an announcer in June, 1938, was transferred to the production ranks in November the same year and has since been located at Toronto in charge of such well-known programme features as the CBC String Orchestra, "Canadian Snapshots" and the "Toronto Symphony Band" in addition to giving valuable services as co-producer and actor on many of the Features Departments broadcasts.

But long before that he was "good copy." His birthplace was Patna, India, where his father operated an indigo factory. In due course he was

sent to England, attended prep school at Bournemouth, enrolled at Marlborough, one of Britain's ten most famous public schools, there met Dorothy Nichols, the writer, went in up to the club and fencing classes, was almost expelled for starting a cocktail club for students at a nearby pub, was forgiven because he had travelled several thousand miles to attend Marlborough in the first place. He left circumlocutively in 1922, joined Sir Barry Jackson's Birmingham Repertory Company, played in Elizabethan dramas, the plays of Shakespeare and Shaw, concurrently studying production, decor, opera, stage history and English.

Then a period of exploration, not the lions-and-tigers variety, but a search for good rich experience in knowing places and people and the tongues they speak. He went to Australia, South Africa, the Dutch East Indies, the West Indies, West Africa, France, and Italy, and finally to Canada with the idea of pursuing a career in commercial aviation. But he met his ideal in Nova Scotia and marriage in this case called for a both-feet-on-the-ground job so Ian turned to the profession that had held his heart from earliest school days—acting. He appeared in group theatre activities in Charlottetown and Halifax, dramatic productions over the air, and so into the permanent employ-ment of the CBC, as we told you at the start.

Ian Smith recalls with unusual pleasure his first solo flight, the birth of his son, all the good concerts he has enjoyed, a play with five characters, all of which he portrayed himself. He is very proud of the broadcast he missed and woke up to hear someone else reading his part, he will endorse a repertory theatre if he ever is left a fortune and he would leave radio for one job, to smash dictators.

NOTICE TO CREDITORS AND OTHERS

In the Matter of the Estate of MARY SYKES, late of the Town of Georgetown, in the County of Halifax, widow, deceased.

ALL persons having claims against the Estate of the above named Mary Sykes, deceased, are required to send full particulars of the same to the undersigned Executor of her last Will and Testament, on or before the 7th day of April, 1941, verified by Statutory Declaration with an account of the security, if any, held therewith. After said date the Executor will proceed to distribute the Estate in accordance with the Will having regard only to such claims of which he then shall have notice.

DATED the 4th day of March, A.D. 1941.

EVERETT COLE, Georgetown, Ont., Executor.

HOLLIS & HOLLIS, Temple Bldg., Toronto, his Solicitors.

The Good Old Days of Herring, Salt Pork and Molasses

(From the Eganville Leader) Mr. W. J. Gorman is a special writer on the staff of the "Toronto Star." Under the caption "Crab Samples" he contributes interesting articles, and one which appeared in the issue of February 8th was so applicable to pioneer days in Renfrew county and has deemed it worthy of reproduction. Mr. Gorman is a son of the late Mr. and Mrs. John Gorman, one-time residents of Eganville and Killaloe.

There is a great deal of talk in the papers about lightening the oil belt, getting down to hard pan, cutting out the luxuries, putting away the rationing gasoline, eliminating silk garments, reducing imports of non-essential goods. Yes, a lot of verbal and editorial comment which skates around the edge of a situation which has not yet developed but which used to be universal in Canada and not so long ago as it is now. A few generations back people did not think they were enduring hardships when in the winter they ate salt herring and black molasses, salt pork, boiled potatoes and home-made bread with green tea and dishes thrown in as luxuries. The vitamin had not been discovered or even suspected. The girls had no silk stockings or things, the few fur coats in the country were fashioned of sheepskin, and the boys wore sheepskin. The family transportation burned oats, the lamps burned coal oil and the heating system consumed wood from the back lot.

What, you ask, was a salt herring? Well, it came in a holding about forty dozen and reached the nearest general store in car lots from Nova Scotia. The large or well-to-do families bought the fish a barrel at a clip and then sold it to the poor people who were even some poor people who bought a dozen at a time. No store-keeper welcomed an order for half a barrel of herring, because this necessitated his digging a full barrel out of the snow on the back platform of the store and sawing it in two. The bribe was very, very cold. To cook a salt herring it was necessary to "parboil" it a couple of times to get the sea salt out, and then stew it in the pan. Any out, and then stew it in the pan. Any getting a present generation child to eat one, yet in the old days men, women and children downed two or three for breakfast.

Blackstrap molasses was the treat. It came in hogheads from Bermuda and stood in the back room of the store where, in January, it lived up to its reputation for slowness. The slowness was a two-gallon pail under the spigot and used away to do something else for a couple of hours. This molasses was great stuff to duck homemade bread in. It also flavored gingerbread and dark cakes of all kinds, delicately spiced porridge malted and ran over the edges, to make a delectable dish. Salt pork was the real summer standby, everyone having stored a bar-

rel or more in the cellar. Along toward the remaining chunks swam around in the bottom of the barrel in brine and were fished out with a hay hook. After a couple of years this pork became somewhat tough but it was always edible. They used to fry it as hard as a board and on the plate the salt stood up on the meat in crystals. Knives and teeth were sharp and stomachs powerful.

After one of these winter herring meals a couple of mugs of green tea, generously laced with brown sugar, served to slake the thirst. The tea was thoroughly boiled and would float a two-inch nail. Of course, there was also a maple sugar bush put up every spring and husbanded throughout the year for special occasions.

Nearly everybody in small communities kept a cow so that there was plenty of milk, some butter from the cow's source. The family garden (filled the cellar with enough potatoes, turnips, carrots, onions and such to last throughout the winter. Eating the seed potatoes was the last edge of disaster to the household.

Providing the family wardrobe was a simple procedure. The housewife proceeded to the general store and bought enough woolen and brown pantries, or what they were called, from house to house and provided the expert touches where needed and the men of the family went at long intervals to the village tailor. The boys got fitted out at home in their garments, the result of maternal inspirations. The trousers invariably ended well below the knee and developed a beautiful bag shortly; the lads always looked as though they were about to take off. A great deal of time, of which there was a great deal, due to lack of social engagements and movies. Where the women's hats came from was a deep mystery, carefully preserved to this day and with reason. The farmer took his wheat to the mill for flour; the villager bought his at the general store; along with rolled oats, rice and lard. There was not a packaged food in the country's million pantries, nor was there any fruit preserved or dried in the summer and fall. There was not a can of anything anywhere, unless it might be axle grease or oil of all bottles for axle and the like were easily come by and jugs (kerosene); the head of the house brought enough of them home to satisfy everybody on that score.

The women and girls did not smoke; the men used to smoke but they were satisfied thoughtfully while resting, ground in their hard hands, mixed with the dotle and pressed into their bristly pipes. If they were sitting around a stove at the time they used a splint for a match. Nothing was considered in those days. A man could buy a horse for the price of a couple of good shoes, but a set of harness for the cost of a month's gasoline. Once every thirty months he bought a wagon or a buggy

BRAY CHICKS

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If you have the brooder space to handle them, don't forget the profit possibilities in Bray cockerels and capons. They're bred for size and fast growth — and very reasonably priced. Ask for our "Daily Special" price list.

Harry Magee, Desboro, Ont. — "I got 375 cockerels—averaged about 4 lbs. at three months." Mrs. John Binstock, Clayton, Ont. — "I bought 100 day-old cockerels, and sold 98 at five months averaging 7 lbs."

Stomer Smith, Stanstead, P.Q. — "At four months cockerels dressed 4 1/2 lbs. The Bray Chick Does the 'Trick' doesn't speak well enough."

CAPONS!

LAST YEAR Martin A. Connell, Little Barlow, N.B., raised a flock of Bray Chicks. In October, Mr. Connell wrote Bray a letter. He said: "Your chicks are everything you said about them."

A letter like that shows how Bray Chicks really are "delivering the goods" and standing up to the practical farm test. And it is only one out of hundreds of similar letters, from all parts of the country. Just take a look at these:

S. S. Malone, Lyndhurst, Ont. — "No losses whatever, never had a sick pullet. At six months in 75% production."

Thomas Oram, Sydney, N.S. — "My Bray hens sure made a record here for constant laying and large eggs."

Mrs. Douglas Graham, Simcoe, Ont. — "Lost only two (out of 100). Sold pullets in first week of July. They started to lay during July (March hatch) and in August the eggs were past the pullet stage. September and October proved almost too much for the owner of these wonderful layers! They are still laying well, and such large eggs."

Mrs. George Boon, Fredericton, N.B. — "My pullets have proven very satisfactory. Started to lay at 4 1/2 months, and have laid over since."

Mrs. G. W. Dyer, Bethwell, Ont. — "Those New Hampshire's I got from you were the loveliest chickens I ever saw—so large and nice. Everyone that saw them said the same thing. Such lovely large eggs! I don't wonder at people sending for your chicks year in and year out."

A postcard will bring you full information on Bray Chicks. Don't delay—write today.

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See handbills for complete list of destinations. For fares, return limits, train information, tickets, etc., consult nearest agent. T-37A

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