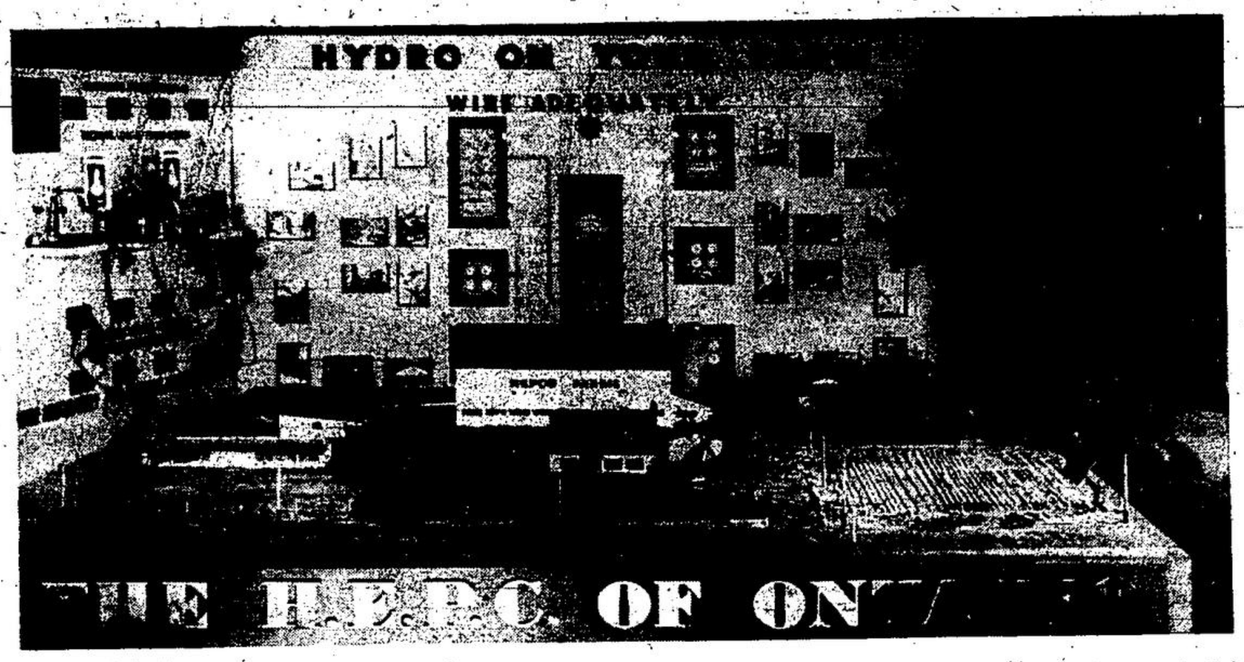
HYDRO FARM-WIRING MODELS AT GEORGETOWN FALL FAIR



Visitors to Georgetown Fall Fair this year will have an opportunity of actually seeing why adequate wiring is of fundamental importance in obtaining the maximum benefit from Hydro service. A model exhibit has been developed to illustrate a well-planned wiring installation on the farm, and this will be shown at the Esquesing Agricultural Society show on September 6 and 7.

In the foreground is a table-top farm, which has been built to a scale of one quarter inch to 1 foot. It is accurate in all details as to exterior layout, from the Hydro poles with their glass insulators to the animals in the barnyard. Among other things, it includes a tidy, modern farm house, with lawn, trees, garage, barn, silo pumphouse, work shop, piggery, chicken house and implement shed.

Shows Outside Wiring

This miniature farm exhibit is designed to show how the outside wiring should be installed to provide satisfactory electric service. This is demonstrated by the built-to-scale pole lines, which bring the power in from the highway and a transformer that distributes the power to the entire farm to operate equipment and appliances and to light the house and farm buildings, the garage and the barnyard. On a centre background panel, made up in two sections, is shown an interior wiring diagram from meter and breaker. A glance at this panel reveals the distribution of the circuits to the various farm and home appliances, which are portrayed in the form of photographs.

To the right is another panel on which are wire samples, meter and breaker, main distribution panel and various wiring devices for use in the farm house and farm buildings.

To emphasize this correct and adequate wiring system, a contrast is shown on another panel in the background to the left. Here an inadequately wired circuit is illustrated, side by side with two adequately wired circuits.

The first showings of the exhibits took place in the Ontario Agricultural College at Guelph during Farmers' Week from June 10 to 15, when over 20,000 people saw the display.

FIELD SCORES IN 50 BUSHEL WINTER WHEAT CLUB ANNOUNCED

The results of the field scores in the 50 bushel Wheat Club sponsored by the Halton Crop Improvement Association have just been released. The awards are as follows: 1st, W. E. Breckon, Freeman, 95; 2nd, H. B. Burkholder, Freeman, 93; 3rd John Alexander & Sons, Georgetown; 92; 4th, Vern Archer, Georgetown; 90; 5th, Miller Bros. Georgetown, 89; 6th, Cecil Lawrence, Sheridan, 86; 7th, Guy Bussell, Hornby; 81; 8th, Cecil Chisholm, Milton, 79; 9th, J. H. Willmott Milton, 78; 10th, M. T. McNabb, Georgetown, 76.

All competitors planted registered No. 1 Dawson's Golden Chaff wheat brough to Halton in the fall of 1945 from the Ottawa Valley. While the resulting crops showed a slight trace of loose smut, the contrast between the crops produced from the registered seed and that from local seed was in most cases very marked. One of the competitors reports a difference of 10 bushels per acre between the competition plot and that grown from his own seed. B th were sown on the same day and in he same field.

Small plots were cut in all competitors fields an. from these yields will be determined. The three high competitors on the combined scores for field and yield will be eligible to compete in a special class at the Royal Winter Fair. A total of $350.00 will be awarded to the ten high competitors in this class.

We understand from Agricultural Representative J. E. Whitelock that a 50 bushel Club will be organized for 1947. This will be open to all Halton farmers who sow either registered seed or seed produced from registered seed. Those interested in this competition or in securing high quality seed may secure further information from the Agricultural office in Milton.

Research Speeds Methods For Analyzing Foods

A step toward speedier analysis of foods has been achieved in protein research laboratories of the U. S. department of agriculture where short-cut methods have been developed to determine two of the important amino acids directly in foods. Drs. D. Breese Jones and M. J. Horn have worked out a method for determining tryptophane. This new way reduces from weeks to days the time formerly required to make such analysis. Dr. F. A. Csonka, H. Lichtenstein and Dr. Charles A. Denton have developed a new method for cystine. Using color-measuring instruments, the chemists ascertain the quantities of these amino acids in foods by the intensity of color produced when the food is combined with certain chemicals. Cystine gives a red hue; tryptophane, blue. Like other amino acids, cystine and tryptophane are found abundantly in animal protein foods. Of the plant foods, soybeans and peanuts are good sources of cystine, and navy beans are relatively high in tryptophane.

Although there are hundreds of kinds of proteins in foods, all of these are made up of combinations of the approximately 22 amino acids, eight of which—including tryptophane—are essential to the growth and well being of the human body. Eggs, milk, meat and other foods of animal origin have long been recognized as good sources of high-quality protein, that is, protein that contains the essential amino acids. More exact knowledge of proteins will show to what extent plant sources, such as beans and cereals, can be used to supplement the animal proteins foods which are—from a world standpoint—short in supply.

Automatic Gun Charger Developed for U. S. Guns

An automatic gun charger that "thinks for itself in preventing failure of aerial machine guns because of defective rounds of ammunition has been developed for the B-29 Superfortress, P-61 Black Widow and other new airplanes.

This device initially cocks the plane's guns, will recognize an ammunition failure, help dispose of a defective round and insert and fire a new one. If a gun repeatedly fails for approximately eight successive rounds, it will "decide" that something is radically wrong and will stop all further operation of that gun.

Almost imperative whenever aerial machine guns are located so that they are not readily accessible to the man who fires them, these chargers perform electrically the same job a gunner in a directly controlled turret performs by first thinking out the trouble and then correcting it by hand. According to company engineers, their use has played an important part in making these planes more than a match for enemy aircraft.

Fire Hazards

It is shockingly true that nearly 85 per cent of all rural fires, whether they be homes, barns, grass fires, or forest fires are due to human carelessness Home chimneys are often a cause of fire. Foundation chimneys, built from the ground up through the house, are usually safe chimneys, but bracket chimneys, attached to the wall and built up from a wall-frame, are often unsafe and are responsible for many fires. Also gables and designs of houses and barn roofs create valleys and gutters on the roof which become receptacles for leaves, straw, or other litter, and chimney sparks may light these and cause fires. Gasoline is probably the most prominent contributor to the loss of property and human lives in fires. Too few people realize the highly explosive nature of gas and oil fumes. It is a well known fact that, when gas fumes mixed with air in the proportions of one to six parts of gas fumes to 100 parts of air, the concoction cmakes a very highly explosive mixture.

Cottage Cheese

Rich in both protein, calcium and vitamin content and bland in flavor, cottage cheese can be combined tastefully and artistically with numerous foods and seasonings for main dishes and desserts as well as salads. Judging from recipes from Scandinavia and the Balkan countries, even hot cottage cheese dishes are not to be overlooked. When combined with onion, pimiento, green pepper, olives, celery, tomato sauce, nuts, peanut butter or eggs, the soft cheese takes on the merits of a main dish. If it is to be a hot dish, just remember that curds tend to toughen and separate when cooked too long or at too high a temperature.

Mastitis Prevention

Ways to prevent mastitis include avoiding injuries to the udder such as bruises, chilling, cracked teats, nursing by calves, faulty and strenuous hand-milking, excessive vacuum in milking machines and generally cautious handling of the udder during milking. Faulty milking may cause mastitis. Avoid prolonged or slow milking and thumb and finger stripping, pinching the end of the teat, and the use of milk tubes and dilators. Other necessary precautions include barnyard sanitation by elimination of muddy corrals and not allowing the cows to lie on cold cement floors.