

## Milk Producers Would Establish Own Plant For Using Surpluses

Alan Lishman of Pickering is the only new director among 15 producers' representatives on the Toronto Milk Producers' Association, it was announced following the election of officers at a meeting in the King Edward Hotel, Toronto, on Monday. Three hundred milk producers of the Toronto milk shed, were present. Mr. Lishman had the further honor of presenting the association with a cheque for \$150, donated by the South Ontario producers, which is their extraordinary contribution to promote the current advertising campaign of the dairy farmers of Canada. This money was accepted by Earl Kitchen, secretary-treasurer of the Canadian Dairy Farmers' Association.

Farmers who supply Toronto with upwards of 400,000,000 pounds of milk per year aren't happy about the price they get for their milk. Dissatisfaction with the price of \$4.20 per 100 pounds obtained by arbitration on October 25 was voiced at the meeting.

The association's president, W. H. Hoiles of Nobleton said there were two causes of high milk and milk production costs in the Toronto "milk shed." The first is that when the farmer has the most milk—in the summer—the consumer doesn't want it. The consumer may be away for all or part of the time.

The other factor in raising production costs is that Toronto is supplied with milk from only three sides—Lake Ontario forms the fourth side of the Toronto milk producing area. Consequently, milk to meet the city's demands must be brought from as far as Goderich on the west and Napanee on the east. These transportation costs have to be borne by producer as well as consumer.

Furthermore, said Mr. Hoiles, the farmer has been affected by soaring costs of living as well as the city dweller. Labor and farm supplies and equipment cost the farmer more.

In his summary of market conditions, Mr. Hoiles added: The use of margarine in place of butter has reduced the income of the cream producer and in turn has reflected on other dairy products. The recent price advances in cheese, however, are most encouraging, although shortages of supply are reported.

The association, however, did not vote for further negotiations toward increased whole milk prices. Such negotiations with the distributors, if it failed, would entail a further reference by the producers to Milk Control Board.

Instead, a committee was appointed to investigate costs and probable returns from the establishment of a milk processing plant for the Toronto milk shed. At present, surplus milk shipped to the Toronto market above the quota assigned to each producer, brings a return of only \$2.50 per hundred pounds of milk testing 3.5 per cent butterfat or better.

Basic butterfat content of milk shipped for distribution direct to consumers is set at 3.4 per cent. Feeling of the association members was that they might obtain a better return for their milk production if they controlled the means of turning surplus milk into secondary dairy products. Milk being used for cheese production now brings \$1 per 190 pounds.

Most of those present agreed that milk producers should be guaranteed a more accurate check on the weight of the products they ship to Toronto dairies. Accordingly a resolution was passed asking that the Ontario government introduce legislation to force dairies to use printo-matic weighing equipment. On somewhat the same subject, the chairman suggested that farmers make wider use of their own, trucking services or co-operative trucks. At the same time, the meeting endorsed a new agreement between the producers and the truckers under which new rates are established and new rates are agreed upon, meaning that there will be an increase in trucking prices of two to four cents per can, depending on location.

Once again, it was vigorously stated by the meeting that farmers who supply the Toronto market are the lowest paid milk producers in Ontario.

### TRUCKER STRUCK TWICE IN TWO HOURS

Mervin Dunn, 17, of North York, was involved in two highway accidents within two hours, near Aurora one night last week.

Coming out of a side drive onto No. 11 Highway, near Oak Ridges, in a light truck, Dunn was sideswiped by a southbound truck driven by Aubrey Rutledge of Mount Albert.

Dunn spent nearly an hour in a garage while his truck was being repaired. He started out again toward the city.

A car driven by Victor Pireto passing Dunn, blew a tire. The car swerved into the side of the truck. Dunn was not injured in either accident.

French is the official diplomatic language of the world.



Hello Homemakers! It is not a special occasion unless the holiday meal is "dressed up." Yet, accompaniments that are easily prepared as well as attractive should be selected since there's too much to do without trying one's patience with such things as curlicue garnishes. Too seldom do menu-planners realize that accessories can be thrifty as well as a factor in meeting the food requirements when the festive meal is apt to be very starchy.

Whoever first served cheese sauce on vegetables possibly had nothing more serious in mind than

bringing a smile of pleasure to the faces of those served. But cheese sauce can claim credit as more than a flavour-giver to cauliflower, cabbage, spinach or diced turnip. You may rightly garnish the meat course of any fowl with cranberry relish which provides Vitamin C. If, however, you are serving apple jelly or a good gravy, plan to make tossed salad or prepare a relish tray of carrot sticks, raw turnip slivers and celery pieces.

From your kitchen shelf, you can use canned tomato juice and make spiced tomato jelly. Sliced

apple rings simmered in coloured syrup for 3 minutes is another suggestion. Lemon Curd is a tasty relish made from milk in the same way as cottage cheese, but seasoned with lemon juice and lemon rind as well as minced marshmallows.

Those who have used the canning season to advantage need not look further than among the home-made canned products, especially, for the cold meat supper. To accompany fowl, select pickled pears, peaches, crabapples, or water melon rind. For an assortment of cold sliced meat, serve pickled onions, dills, gherkins, and spiced grapes.

Dessert gives the last chance for accessories to make up what a meal lacks nutritionally, or carries it beyond a good foundation diet (although few think of their diet at holiday time). The milk flavoured sauces for the plum pudding, the hard sauce to which you add lemon juice and grated lemon (at the last minute), the slices of

orange for the pie, the custard sauce for the fruit gelatine pudding are excellent additions.

Finally, a lemon slice with the hot cup of tea or a wedge of tangerine for the hot chocolate increases enjoyment and is a supplement to our sweet meals.

**Tomato Jelly**  
3 cups canned tomatoes  
¼ cup chopped onion  
½ cup chopped celery  
1 bay leaf  
1 clove  
1 tsp. sugar  
salt  
1 tbs. gelatin  
½ cup cold water

Cook tomatoes with seasonings. Soak gelatin in cold water, add to boiling tomatoes, strain and pour into a square pan. Chill. Cut with Christmas cookie cutter. Transfer jelly sections with an egg lifter.

**Cranberry Sauce**  
1 quart (1 lb.) cranberries  
2 cups water  
2 cups granulated sugar

Combine sugar and water and boil together for 5 minutes. Add cranberries and boil without stirring for 5 minutes until all the skins pop open. Remove from heat (after about 5 minutes). Turn into serving dish and leave undisturbed until cool. Should you desire a thick mixture, use only 1 cup of water.

**Lemon Pudding Sauce**  
1 cup sugar  
3 tbsps. cornstarch  
2 cups water  
4 tbsps. lemon juice  
4 tbsps. butter  
a little nutmeg  
a pinch of salt

Mix cornstarch, sugar and salt with the 2 cups water. Cook until thick and clear, then cook gently for ten minutes longer, stirring frequently. Add lemon juice and nutmeg. The grated lemon rind may also be used. Serve hot on puddings. Makes 8-10 servings.

# Electrical GIFTS FOR ALL



Wonderful family gift is one of our handsome new consoles. Look at our small radios, too, to give to Sis or Brother. See our huge Christmas selection of famous radios now.

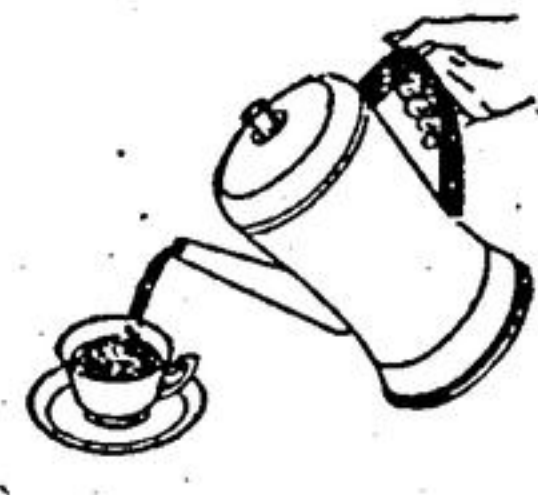
Make it easy for Mom this Christmas. Give her new electrical appliances she's been wanting for so long. We suggest an electric waffle iron, percolator, toaster, mixing machine, vacuum cleaner . . . and we could go on and on. Shop here today and choose from our superb assortment of finest-make famous-name electrical gifts.



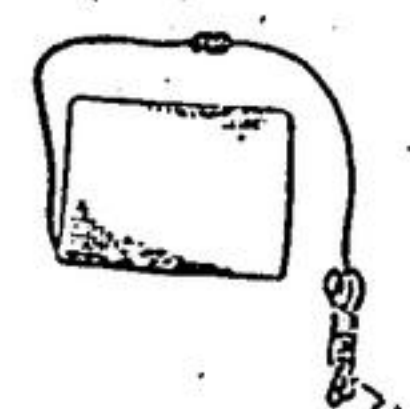
**NOW - AUTOMATIC EUREKA Electric PERK for only \$17.95**

Fully automatic percolator—just plug it in and forget it until you're ready for your coffee. Shuts off when coffee is done—then keeps it hot indefinitely. Starts perking in less than a minute. Designed for table service. Makes 8 cups of delicious full-flavored coffee.

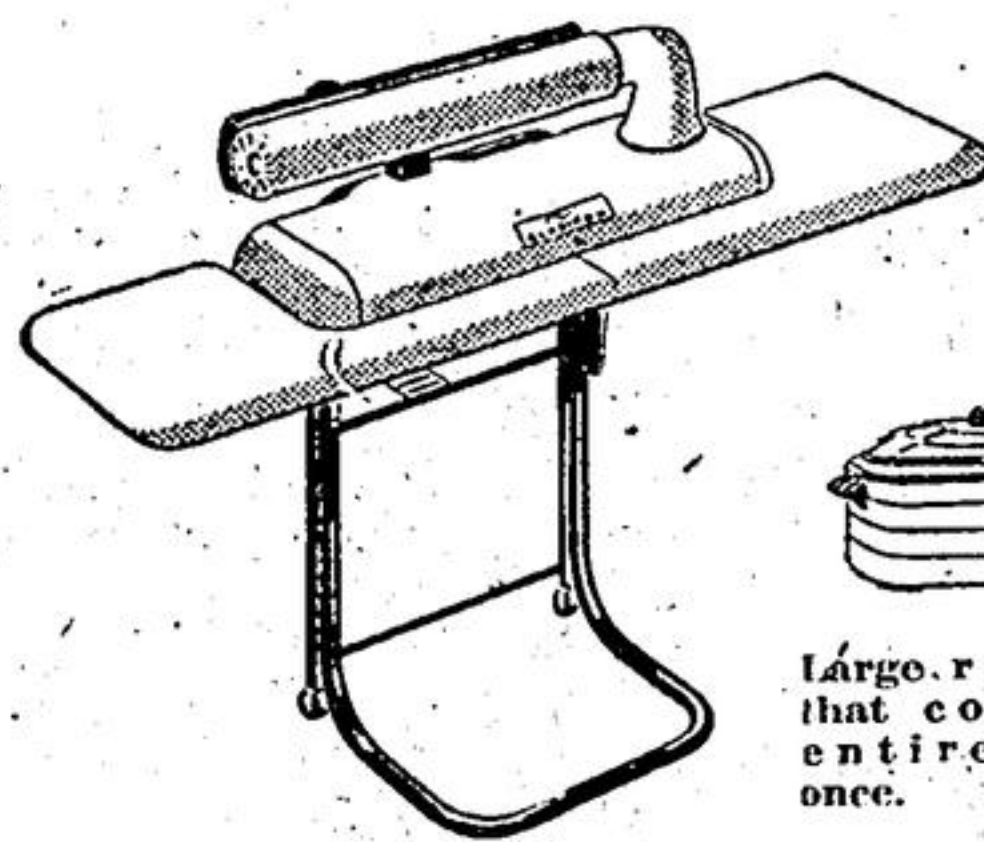
Pours so easily



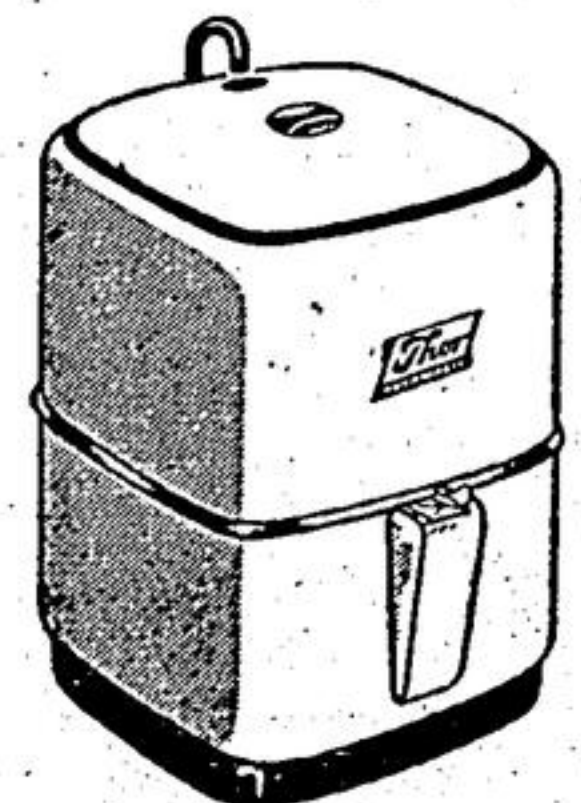
Electric heating pad with controls to regulate amount of heat.



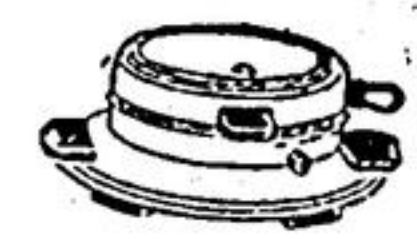
Portable electric heater every household needs.



Large roaster that cooks an entire meal at once.



Radio-phonograph table model in walnut.



Waffle iron in shiny chromium with black plastic handles.

## FARR'S RADIO ELECTRIC

Corner Main and Market

Phone 366