

Federation of Agriculture Report

There have been held recently two meetings of the South Ontario Federation of Agriculture which we bring before the farmers of the district at this time.

The Federation arranged to have display tents at the various fairs in the county to publicize the work of the Federation and all branches of the services sponsored by the Federation. It was felt that very worthwhile effort was made especially in the interest shown at the Auto Insurance and the Co-operative Medical Services. The Agricultural Office at Uxbridge provided many leaflets and booklets of educational value and many folk

showed genuine interest in the display.

A motion carried at the meeting that every farmer in the County who pays his Federation fees be sent a subscription to the Rural Co-operator. The work in this regard is almost completed where Pickering township is concerned and the other townships will follow but it will take a short time.

The Junior Farmers representative was welcomed for the first time and the hope was expressed that the Federation and the Junior Farmers may work closely together.

Delegates were sent to various meetings in Toronto, the Secretaries' meeting and the Directors' meeting the feeling of the South Ontario farmers that parity prices should be strived for using any necessary method to achieve that end.

The directors, also expressed their opinion that they preferred the annual meeting to be held in January for the Ontario Federation of Agriculture.

Plans were made for the annual meeting of the South Ontario County Federation meeting to be held in the Brooklin Community Hall on Wednesday, the eleventh of November. Rev. Norman Rowan is going to be our guest speaker. There will be lunch and door prizes, an interesting evening for every farmer in the county.

Newsprint accounts for 15 per cent of Canada's exports.

Canada produces nine million tons of pulp and paper a year.

Generally the pulp and paper mills have wood in perpetuity.



Hello Homemakers—There's a certain crispness in the evening air, a bluish haze on the distant hills. The leaves look tired and the birds seem to have a wanderlust. Can it be the end of October?

Here are foods with flavors that blend with the aroma of the outdoors in autumn.

Mother's Special Soup
1 lb. beef chuck, cut in 1" cubes
3 tbsps. fat
2 onions sliced
1 tsp. pepper
2 tbsps. salt
1 lb marrow bone, cracked
3 1/4 cups stewed tomatoes
6 cups cold water
1 quartered apple, cored
1/2 cup lemon juice
2 tbsps. brown sugar
6 cups cabbage, shredded
4-6 quartered potatoes

1/4 cup shortening
1/2 cup honey
Cook potatoes in skins until tender. Peel, mash and beat in salt pepper and orange juice. Mix melted shortening and honey and pour into well-greased ring mold. Pack potatoes into mold. Bake at 375 degs. for 30 minutes. Unmold on platter. May be garnished with parsley and orange wedges. Makes 6 servings.

Corn Oysters
2 cups grated, fresh corn
2 beaten eggs
1/2 cup flour
1/4 tsp. salt
1/4 tsp. pepper
1 tsp. baking powder
Grate corn on coarse grater. Add eggs, and flour sifted with salt, pepper and baking powder. Drop from tablespoon into 1 inch of melted fat or salad oil, hot enough to brown bread cube in 40 seconds. Turn once. Makes 12 oysters. Serve with hot maple syrup.

Brown meat in fat. Add onions and brown lightly. Add pepper, salt, bone, tomatoes, cold water and apple. Cover, bring to boil and simmer 2 hours. When meat is tender, add lemon juice, brown sugar, cabbage and potatoes. Cook covered 30 minutes.

Stuffed Cabbage Rolls
1 lb. minced raw beef
1/2 lb. minced pork
1 tsp. salt
1/2 tsp. pepper
1/4 cup finely chopped onion
1/2 cup uncooked rice
1 head cabbage
2 cups tomato juice
Combine meat, seasonings and rice. Shape into 8 loosely formed rolls. Remove core from cabbage and steam until leaves begin to wilt. Separate cabbage leaves and wrap each meat roll in a cabbage leaf. Place rolls in a greased skillet and add tomato juice. Cover closely; cook on high until steaming, then reduce heat to complete cooking. Cook for 1 hour on electric element turned Low.

THE QUESTION BOX
Mrs. D.C. asks: "How long should meat stock keep in an electric refrigerator?"
Answer: It all depends on how quickly the cooked meat-bone was cooled and stored with bone removed. Be sure to leave the fat that collects on top until the stock is to be prepared as soup.

Mrs. H.K. asks: "Should we store old cheese in the refrigerator to prevent oil from coming out of it?"
Answer: "We prefer to wrap both old cheese and the cream cheese (taken out of cardboard carton) in wax paper and place in tin or plastic container. Then store in the refrigerator. Remember to serve cheese often. It is an economical concentrated food."

Mrs. T.C. asks: "How can we cook squash to prevent hard granular pieces in it?"
Answer: Some varieties of hard squash are not fully matured until after the first frost and this may be the reason it does not cook well. Wedges of button squash (2 inches thick)

Sweet Potato Ring
6 medium sweet potatoes
Salt
Pepper
1/4 cup orange juice

Proper Storage Saves Machinery

The close of the working season is the time all machines should be prepared for storage. A little care at this time will save hours, if not days, of work the following season.

The useful life and service of many farm machines is shortened through the lack of proper protection and safe storage says G.L. Byers, Department of Agricultural Engineering, Ontario Agricultural College. Since most machines are used only a few weeks each season their total period of annual service is rather short. However, the chief enemies of machines—decay, rust and corrosion—are active the year round. A small amount of time, effort and expense given the protection of farm implements against destructive moisture and barnyard acids will return dividends in the form of improved performance, longer service, high resale and trade-in value, ease of operation and lower operating costs.

Seeded preparation machines should have all dirt removed and the polished surfaces thoroughly coated with a rust proofing compound. Grain drills should have all seed and fertilizer removed from the drill since any grain or fertilizer left in the hopper will collect and hold moisture. This in turn will rot wood and corrode metal. The drill should be stored in a dry place, set level with a board under the drill in the event of it being stored on a dirt floor. Any polished part should be coated with a rust preventative.

Harvesting machines should be thoroughly cleaned and inspected, worn parts replaced and the machinery returned to a serviceable condition. Knotters and such mechanisms should be coated with a grease or a rust preventative. Guard points and exposed cutting parts should be covered to protect workers and livestock. Canvas conveyors, etc., should be thoroughly cleaned, dried and stored in a dry protected place away from rodents, birds, poultry, etc.

should be cooked in boiling water for 25 minutes.

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