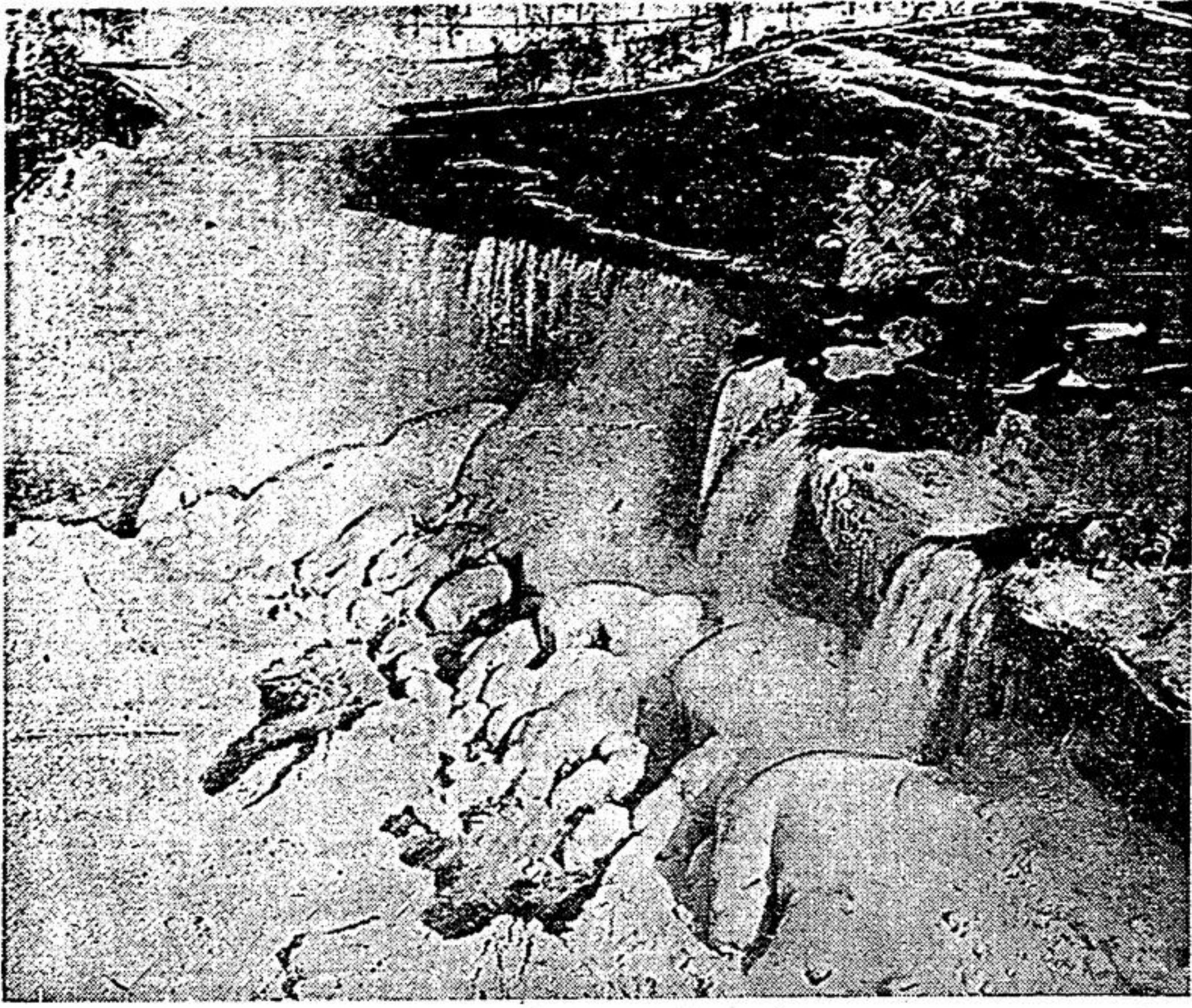


OLD MAN WINTER VISITS NIAGARA FALLS



Ice-covered rocks below the American falls add an artist's touch to the appearance of the Niagara cataract. More than 3,500 visitors viewed the ice bridge on a single day as snow and cold produced the best winter effects of the last few years.

Self Feeding of Pigs Proves Practical in Test

Two beliefs held by some hog breeders were dispelled today when W.P. Watson, Ontario Livestock Commissioner and Chairman of the Advanced-Registry Test Station Board reported that tests conducted at the Waterloo Pig Testing Station last year showed that self-feeding of pigs did not necessary result in over-fat carcasses and that feed consumption per pound of gain was, if anything, somewhat lower than by hand feeding.

Mr. Watson in conjunction with William S. McMullen, Federal Department of Agriculture and Secretary of the Test Station Board said that not only had tests brought out these two important facts but in addition pigs fed by the self-feeder method had been marketed one month earlier than those fed by hand in 1952.

That Ontario's pure bred swine breeders are taking advantage of the opportunity to learn more about their breeding stock is evident by the fact that 73 breeders consigned 159 test groups each consisting of four pigs from a litter, to the Waterloo Station last year.

"This number would have been greater except for the fact that several groups were refused admittance during the period when hog cholera was quite wide-spread in Western Ontario," said Mr. Watson.

During 1953, 159 groups completed the test; the groups being delivered to the station when the total weight of the four pigs ranged from 140 to 180 pounds. The official test commenced when each group reached the 200 pound mark and wasn't completed until the weight of each pig marketed was 200 pounds.

Since mid-summer of 1952, all pigs were fed by the self-feeder method.

"A ration containing about 16 per cent protein is fed until the pigs average 110 pounds, then the pigs are fed one containing about 14 per cent protein," said Mr. Watson, "Although self-feeding has been condemned on the grounds that it tends to produce pigs carrying too much fat, such criticism is scarcely justified on the basis of 1953 results. In that year 44 or 69.7 per cent of the 636 pigs that completed the test qualified for A grade. (A lower percentage of A's might have resulted if a ration containing less protein had been fed.) During the same period only 32.2 per cent of Ontario's market hogs were classified in the top grade. That makes it obvious that Ontario's pure-bred breeders are fulfilling the role intended of them by producing seed stock capable of improving our commercial pigs."

Experience at the Station refuted the claim that feed consumption per pound of gain increases when self-feeders are used. The 1953 results indicated otherwise, since on the average one pound of gain was produced with 3.5 pounds of feed.

This marks the highest rate of feed efficiency obtained in any year since the Station was established.

"The results point to the conclusion that top quality hogs can be produced as economically as hogs of the less desirable grades," said Mr. Watson.

Mr. Watson said that the results last year were encouraging from the standpoint of rate of gain. In 1951, the last year in which pigs were hand fed, the average age at the time of marketing was 201 days.

In 1953 the average age at the time of marketing was 179.6 days. Pigs fed by the self-feeder method went to market nearly a month earlier than those fed by hand in 1951.

"Despite the fact that Ontario's pure bred pigs made a very creditable showing when subjected to the A.R. test, two weaknesses were exposed upon analyses of the carcasses," Mr. Watson reports. "The factors, length and back fat suffered the heaviest penalties. If some pigs had been slightly longer and if others had carried less back fat, higher scores would have resulted. Since these characteristics are inherited, breeders should select additions to their herds from strains that have high scores for length and back fat."

A pet shop offered 2,500 white mice for sale. Think of the mothers who will jump on the kitchen chairs.



Hello Homemakers. The months and weeks and days have passed in quick succession and once more we approach the beginning of another Lenten season. As you know the centuries old tradition of serving waffles or pancakes on Shrove Tuesday has been modernized from unleavened rounds of bread to the packages of frozen waffles that are home frozen or purchased as such during the previous week. Frozen waffles should be spread out on broiling pan while top oven element (broiling unit) is heating. Place pan on the oven shelf so that waffles are 2 inches from heat. Heat 1 1/2 minutes on each side and there'll be 12 hot waffles all at once.

To-day the family may enjoy a "waffle" meal together. Gone are the days when Mom stood over the frying pan in the kitchen while everyone else ate hot pancakes at the table.

Take a Tip

1. Frozen waffles may be placed in automatic electric toaster set at Light position, or in a non-automatic toaster until hot, about 1 1/2 minutes on each side, no need to thaw out.

2. Serve hot waffles with butter along with maple syrup, honey, jam, jelly, marmalade or fruit butter.

3. As a hearty breakfast plate serve creamed ham on waffles with fried eggs on the side.

4. More breakfast suggestions are hot waffles topped with scrambled eggs and crisp bacon or sausages or two hot waffles with sausage cakes between.

5. A luncheon suggestion may be hot waffles with creamed mixed vegetables, creamed tuna, chicken or turkey — with plenty of sauce.

6. Between or over 2 freshly toasted waffles pour cheese or tomato rarebit. Garnish with bacon or asparagus tips.

Plain Waffles
2 1/2 cups sifted flour
4 tsps. baking powder
1 tsp. salt
1/2 cup shortening, melted
3 eggs, beaten
1 1/2 cups milk
Mix and sift dry ingredients. Stir shortening into well-beaten eggs, add milk and stir in dry ingredients all at one time, beating just until mixed but not smooth. Bake in hot waffle iron — about 4 mins. for each batch. Makes 8 or 10.

Blueberry Waffles
3 eggs
1 1/2 cups sifted flour
2 tsps. baking powder
1/2 tsp. salt
1/2 cup melted shortening
1 1/2 cups sour milk
1 tsp. soda
1/2 cup blueberries
Beat eggs well. Mix dry ingredients and beat into eggs. Stir in melted shortening then sour milk mixed with baking soda. Beat until smooth. (This will be a thin batter.) Pour carefully into hot waffle iron and sprinkle 1 tsp. drained blueberries over each section. Cover quickly and bake until there is no steam emitting from the rim of iron. Makes about 8.

To Freeze Waffles
Let waffles cool to lukewarm temperature. Parcel 4 or 6 waffles in aluminum foil using envelope seal at ends to exclude air. Place on edge in freezer.

THE QUESTION BOX
Mrs. P.B. asks: Why should waffles not brown on the top?
Answer: If the waffle iron is kept open too long while mixture is added, the waffles will bake too quickly on the bottom leaving surface pale yellow when cooked.

Miss R.D. asks: How much batter should be poured into a waffle iron at one time?
Answer: The size of iron makes a difference. Usually a measuring cupful may be poured over the iron for each

batch. By the way, it does not harm the iron when batter oozes out.
Solution to any button shortage: Advertise a bargain sale on women's dresses and sweep up the floor.

Those were the days



Remember when Grandfather kept a cow for his milk... often made shoes for the family? In those days, his cash requirements were small because he bartered his services for his family needs.

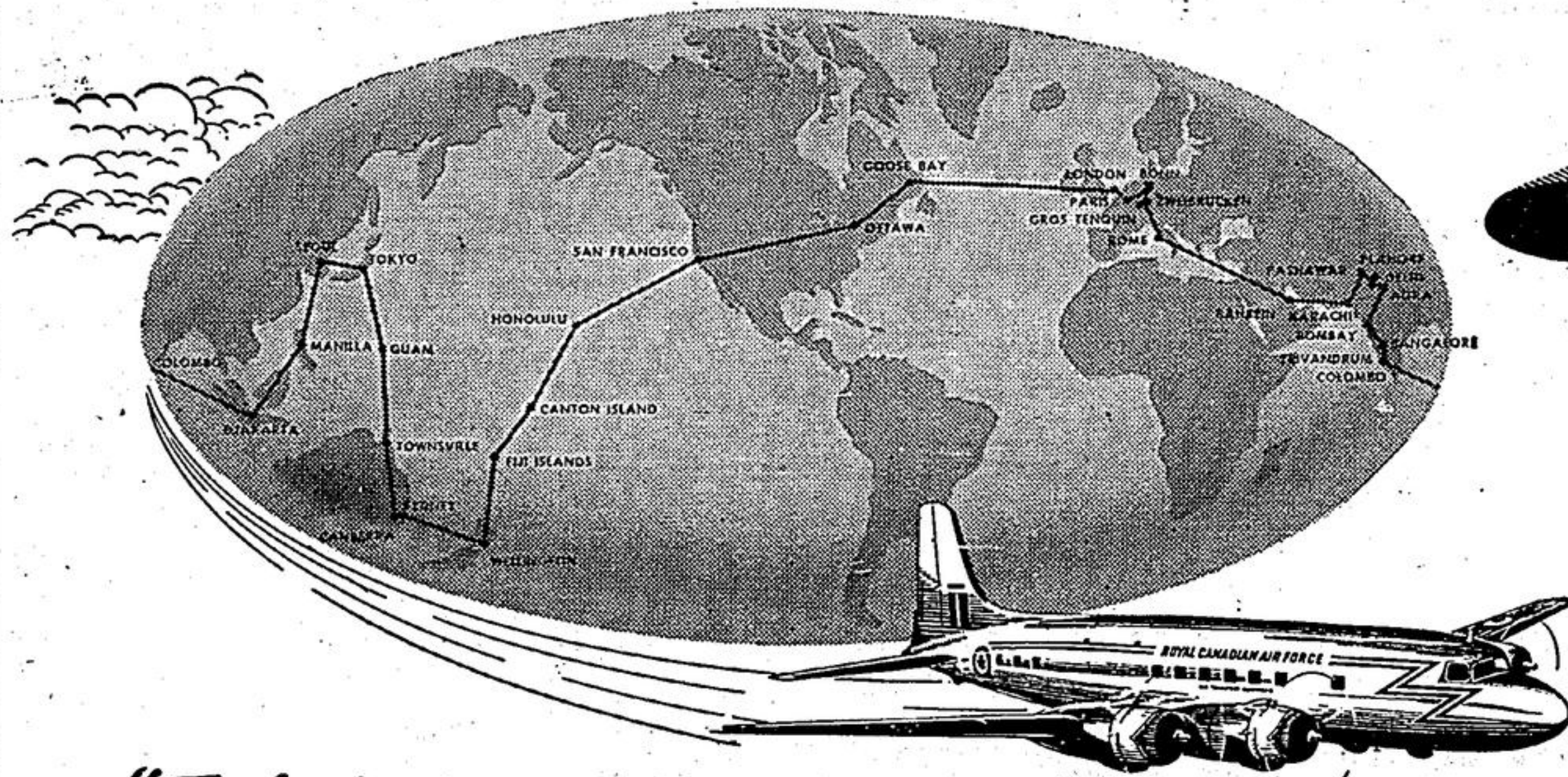
Today—with our tremendous industrial growth, our needs have increased, but our purchases are now made with cash or credit.

Good management and sound budgeting are the keys for smooth finances. Occasionally the pattern breaks, however, due to illness or emergency. This is when wise borrowing can then protect one of the greatest assets enjoyed in family life—good credit standing in the community.

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AFTER A FLIGHT AROUND THE WORLD

I could never find a civilian job that would give me what the R.C.A.F. has. There's nothing like it."

F/O AL PULFER



F/O AL PULFER, 27, of Beausjour, Manitoba, enrolled as an Airman in 1949 and re-mustered to Air Crew within a few months. He graduated as a Radio Officer in October 1950, and soon found himself flying in the far Arctic with an RCAF Photographic Squadron. In January 1953 he was transferred to 412 Transport Squadron and has since flown to such places as Germany, Arabia, India, Java, Japan, Fiji, Australia, Honolulu. At present he is a Radio Officer on the C-5 aircraft taking Prime Minister Louis St. Laurent on his goodwill visit to other countries.



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