Energy Conservation in Agriculture

Oil and gas may only be available as major energy sources for another 20 or 30 years. Increasing world demand, coupled with depletion of existing reserves, could push the price of these fuels out of sight for many importing countries well before the turn of the century.

How will this affect agriculture as we know it today? Certainly tremendous changes are in store. It's hard to imagine getting along without diesel fuel, but to give up gasoline, motor oil and grease? It's unthinkable! Yet, with the limits in sight, some serious thinking is in order.

A practical first step is to adopt a conserver attitude in farm and home management. A practice as simple as turning off lights where they're not needed or using lower wattage bulbs can ease pressure on world oil reserves, save money, and even help strengthen the Canadian dollar.

Some examples on the farm:

More efficient use of manure as a fertilizer, and greater use of nitrogen-fixing crops in a properly planned crop rotation scheme are easily applied methods of reducing dependence on purchased nitrogen. It takes 36,000 cubic feet of natural gas,23 kwh of electricity and 6 gal. of oil to produce one ton of anhydrous ammonia fertilizer, a common commercial source of nitrogen. Ontario's annual consumption of fertilizers (165,000 tons of nitrogen) requires 13 billion cubic feet of natural gas. That's enough to heat all of Ontario's farm homes for a year.

Electric hot water heaters are big energy users. A device is now available to dairy farmers which captures the heat given off by cooling milk to provide hot water for the milkhouse. Approximately one gallon of hot water is provided for each gallon of milk cooled.

A farmer producing 500,000 lbs of milk annually can get more than \$300 worth of hot water free each year for an initial investment of\$1,200 to\$1,500. In energy terms, this is a savings of 11,278 kwh, or 575 gallons of Venezuelan oil.

Free information and advice:

A federally funded Energy Conservation Centre has recently opened in Kingston at 286 Montreal St. This centre offers a free information and advisory service for area residents, businesses, schools and other institutions. One staff member, Brian MacDonald of Wolfe Island, has been assigned to assist area farmers interested in saving energy.

What is the best way to improve home insulation? How do I apply for a Home Insulation grant? What does it cost to install a solar hot water system? Are windmills that generate electricity a practical alternative? How does a methane gas digester work?...

These and many others are questions that can be answered at the Energy Conservation Centre. The office is open weekdays from 8:30 to 4:30 and the phone number is 544-0110 in Kingston and 325-0257 in Brockville.

from the Energy Conservation Centre at Kingston

MORTON HALL

For the past few years the Morton
Recreation Committee has been working
toward the renovation and expansion
of Morton Hall. To date, plans have
been drawn, tenders have been called,
and a Wintario grant has been approved.
A further application has been made
for funds from the Ministry of
Culture and Recreation however it
appears that a reply will not be forth
coming in the near future.

As a result of all this, the committee is now in a position where it must decide whether or not to procede as planned. An open meeting will be held at the hall on May '3 at 8p.m. to discuss this issue. Members of the community and interested parties are urged to attend. Topics to be discussed will include the need for the hall, potential sources of income and whether or not there is enough support from the community to justify continuing with the project.

If you have support or an opinion to offer , please attend.



For only \$2.00 you can reach 2,700 households. Put a classified ad in the North Leeds Lantern.

Cookery Corner

*June Greenhorn

RHUBARB! A sure sign of spring.

RHUBARB CRUNCH

4 cups of rhubarb, cut in 1" pieces 1/2 cup granulated sugar 1 Tblspn flour 1 Tblspn grated orange peel

Topping
3/4 cup all-purpose flour
3/4 cup brown sugar
dash salt
1/4 cup butter

Sauce 1/2 cup sour cream 2 Tblsps confectioner's sugar 1/2 tsp vanilla

- 1) Combine the rhubarb, granulated sugar, 1 Tblspn flour and orange peel. Turn the mixture into 8 1/4" X 1 3/4" round baking dish.
- 2) Combine the all-purpose flour, brown sugar and salt. Cut in the butter until the mixture is crumbly. Sprinkle topping over the rhubarb. Bake at 350° for 40 to 45 minutes.
- 3) Combine the sour cream, confectioner's (icing) sugar and vanilla. Serve with warm rhubarb. Makes six servings.

RHUBARB ICE CREAM

3 cups diced fresh rhubarb
3/4 cups sugar
1 cup water
2 Tblsp.lemon juice
1/4 tsp. salt
Red food colouring(optional)
2 egg whites
1/4 cup sugar
1 cup whipping cream -whipped

- 1) Combine the rhubarb, 3/4 cup of sugar and water in a saucepan.cook, covered, 10-15 minutes or until tender.Cool slightly.Add lemon juice, salt and ,if desired, red food colour.Pour into a two-quart freezer tray and freeze firm.
- 2) Break the frozen mixture into chunks; place in a chilled bowl and beat smooth with an electric mixer.
- 3) Beat egg whites until soft

peaks form. Gradually add 1/4 cup sugar, beating until stiff peaks form. Fold egg whites and the whipped cream into rhubarb mixture. Freeze til firm in tray. Makes two quarts.

GINGERED RHUBARB JAM

4 cups diced fresh rhubarb

3 cups sugar

3 Tblsp.finely snipped candied ginger

2 Tblsp. lemon juice Red food colour (optional)

1) Combine rhubarb with next 3 ingredients.Let stand about 15 minutes, or until the sugar is moistened by juice.

- 2) Cook over medium high heat, stirring frequently till thick and clear., 12 to 15 minutes. Skim off foam; add food colour if desired.
- 3) Ladle into hot scalded jars or glasses.Seal at once.Lable jars.Makes three 1/2 pint jars.

Nothing is quite so annoying as to have someone go right on talking when you're interrupting.

The trouble with people who talk too fast is that they often say something they haven't thought of yet.

