

Farm women are urged to study farm economy

"I think our farm women should be much more concerned with our agricultural economy than they are now; there's a great deal more to it than planning the day's meals and the other normal women's chores," according to Mrs. David Mutch. She is provincial chairman and a national director of the National Farm Radio Forum.

She was lady director on the Canadian Federation of Agriculture for the five Eastern provinces for three years, when she was the representative on the P. E. I. Federation of Agriculture executive from the provincial Women's Institute organization.

"I think," Mrs. Mutch said, "that the members of the institutes and other rural women's organizations should concentrate more on studying their economic problems, and be more aware of the fact that the primary producers are getting the returns they should be receiving for their products."

CO-OPERATIVE EFFORT
Industrial organizations do not produce an article and then wait for someone else to put the price on it, explains Mrs. Mutch who sees a need for much more of a co-operative effort within and among the Island's farm and rural groups.

"It would take some time to develop but I cannot see why the farmer producers couldn't have some way of following their product through the marketing process until it gets into the consumers' market baskets."

RADIOS FOR INDIA
It was recalled that it was in a Farm Forum discussion here that the "Radios for India" project idea developed. It has been taken up by people in other sections of the planning and money has been raised for 36 sets to date. This has now become a project of Farm Forums across Canada, Mrs. Mutch explained.

She says that the women of Western Canada seem to be more active in planning programs that would directly benefit home and community life.

Some of the programs concerned the addition of sanitary



MRS. MUTCH WITH GRAEME LIN KLETTER AND LINCOLN DEWAR

and labor saving devices in their homes, and the interesting part of it was that their planning and the actual installation of the improvements were often done on a co-operative community basis.

Most rural homes in this province have many of those modern installations and now, by individuals and groups co-operating with the Provincial Rural Beautification Society, many farm homes, communities and villages are being made more attractive and much nicer places in which to live.

This is noticed by many of the visitors who come here from other provinces who are tremendously impressed with the progress made, she observed.

SLIDES SHOWN
Mrs. Mutch showed slides at Winnipeg two years ago of winners, and some of the other farm homes entered in the beautification contest, and heard many expressions of amazement from Western people at the fine appearance of the well kept farm homes, and their attractive surroundings.

This is one phase of community life and development here that has attracted widespread interest in other places in Canada, and even in the United States.

Letters of enquiry have been received from as far away as British Columbia in this country, and a group of farm women in Maine instituted a program several years ago which was inspired by the success of the Rural Beautification program here.

Mrs. Mutch was born in Aberdeenshire, Scotland and came to Canada in 1946. She has taken a keen interest in farm women's activities here. She was agricultural convenor for the Provincial Women's Institutes for four years and represented the Institutes on the Federation of Agriculture executive here the same length of time.

Limestone ups pea output

Ground limestone drilled in with peas resulted in a marked increase in yields during tests at the Canada department of agriculture's experimental farm, Charlottetown, P. E. I.

D. C. Munro, in charge of field husbandry at the farm, reports that during tests in 1960 yields were increased from an average of 2,750 to 4,000 pounds per acre when 200 pounds of ground limestone was drilled in with the seed.

Because peas are legumes and require a good supply of calcium for maximum growth, and the Podzol soils of Prince Edward Island, as in other parts of Eastern Canada, are quite acid, the peas, he said, respond well to the addition of ground limestone.

The tests, Mr. Munro stated, included plots that had received a complete fertilizer applied at varying rates. Complete fertilizer broadcast over the plots failed to show yield increases at any rate of application. This, explained Mr. Munro, was because the tests were carried out in a relatively dry year for the area. In a year of normal moisture it is expected that plots that were fertilized would give better yields than those receiving only lime drilled in with the seed. This, states Mr. Munro, is because moist soil is necessary for the fertilizer to become available to the plant.

Summing up the experiment, Mr. Munro said that further tests will be necessary on different soils and in different seasons to evaluate more accurately the advantages of drilling ground limestone in with pea seed.

New tomatoes are developed

Two new tomato varieties, Keneary and Fundy have been developed for the cool, damp climate of the Maritime provinces. Both are early maturing and ripen in the normal way for the area — that is, partly on the vine.

The new varieties are being released for field trials this year, reports E. W. Chipman, of the Canada department of agriculture's research station at Kentville, Nova Scotia.

Keneary is a dwarf plant of upright and compact growth with wrinkled leaves. The fruit is small to medium in size and rounded. Being a dwarf, it is more suitable for the kitchen garden than for commercial production.

Fundy is a medium sized plant. The fruit is medium sized, semi-flattened to rounded, and smooth. It shows promise in areas where late blight is difficult to control.

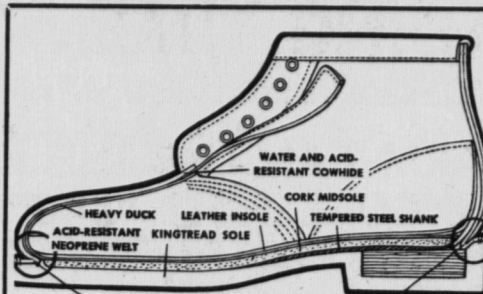
A limited amount of seed is available to growers interested in testing these varieties and reporting results. Small quantities may be obtained free by writing to the Kentville Research Station.

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Customers feel looks, taste important in chip potatoes

Chip potatoes not only have to be good, they have to look good. Experience has shown that the customer prefers a golden brown to a dark color when it comes to eating the tuber in this form.

H.T. Davies of the Canada department of agriculture's research station at Fredericton says the potato chipping industry could take a steady supply of suitable potatoes throughout the year. New varieties are being tested to meet these needs. Many varieties make an acceptable chip when dug and processed in July and August. But if

stored at temperatures of 40 F. or lower they yield dark brown, undesirable chips with a bitter taste. The low temperatures cause sugars to accumulate in the tubers and the sugars react with certain amino acids to produce the dark-brown color. If transferred to storage at 70 to 75 F. for a few weeks before processing, some potato varieties still make chips of the desirable golden brown color.

In assessing the value of new varieties, samples of potatoes from seedlings at Fredericton are dug in midsummer, chipped immediately and then compared

with a standard set of chips covering the color range from poor to excellent.

At harvest time in the fall more samples are stored at 40 F. for three months and then at 75 F. These are chipped at weekly intervals for four weeks and scored on color. Other samples are stored at 55 F. in the fall and chipped periodically during the winter with no reconditioning.

By comparing the scores and noting the time factor involved in reconditioning, the chipping quality of new varieties is assessed.

Mrs. Mutch brought a new approach to the problem of farmers sowing certified or high grade seed grain, when she said the extra production and cash return from the high grade seed, might mean the difference between being able to send a son or daughter to college to continue their education. The same could be applied to many other fields of family life, she added.

People should be willing to exert more energy and show more initiative on their own instead of almost always asking the government to do it for them, Mrs. Mutch believes.

Clean milk machine lowers bacteria count

No sanitary precaution contributes more to a low bacteria count in milk than does keeping the milking machine clean.

COOKER CUTS CANNING RISK

Home canning of most vegetables is risky without a pressure cooker, warns G. Stachan of the Canada Department of Agriculture's research station at Lethbridge. Food-poisoning organisms that are present in most soils may contaminate them.

Contaminated foods do not always have offensive flavors and odors, nor are they always discolored. Pressure cooking eliminates all harmful bacterial cells and spores, at the same time preserving many of the nutrients lost through lengthy cooking.

Active bacterial cells are readily killed by boiling for five minutes. However, spores of these organisms will grow under favorable conditions and produce fatal poisons. The spores can be destroyed by temperatures slightly above the boiling point of water-temperatures attained only in an efficient pressure cooker.

Adding acid to the product destroys the spores but makes most vegetables unpalatable. All fruit and acidic vegetables such as rhubarb and tomatoes can be processed safely in boiling water without pressure cooking.

Mr. Stachan says that it is necessary to process each kind of vegetable for a specified time and pressure, as given in reliable canning guides. Some canning guides also indicate pressures needed at different altitudes.

asserts Dr. C.K. Johns of the CDA Dairy Technology Institute at Ottawa.

Milk residues in the fine cracks of the rubberware especially in the test cup liners, promote the growth of billions of bacteria. Since rubberware cracks as it deteriorates, it is advisable to replace the liners after about 750 milkings — that is 50 milkings of a herd of 15 cows.

It is more economical to have two sets of liners in use than one. If each set is used one week and then rested one week in a five per cent lye solution, it will last half as long again as a set in constant use.

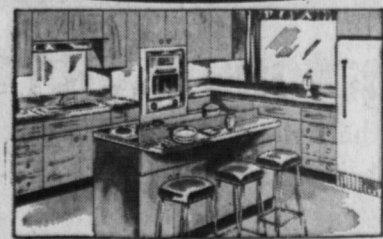
There are several pointers to keeping the milker clean:

- Just before use, suck a pallid of recommended sanitizing (germ killer) solution through each unit;
- use this solution to treat cans, strainers, etc., and then wash the cows' udders;
- Right after milking, suck a pallid of clean cold water through each unit;
- Brush the liners in a hot solution of a reliable dairy cleanser, and then fill them with lye solution (two teaspoonfuls per gallon of soft water);
- Brush the pall and pailhead in hot cleaning solution, rinse them in clean water and invert them on a metal rack to drain and dry.

Further details are given in Supplement to Publication 627, "How to Care for Milking Machines and Rubberware" a copy of which can be obtained from the Information Division, Canada Department of Agriculture, Ottawa.

An 87-year-old doctor in Hannibal, Mo., who had a toothache, took up his stand in front of a mirror, injected himself with a local anesthetic and extracted four of his teeth.

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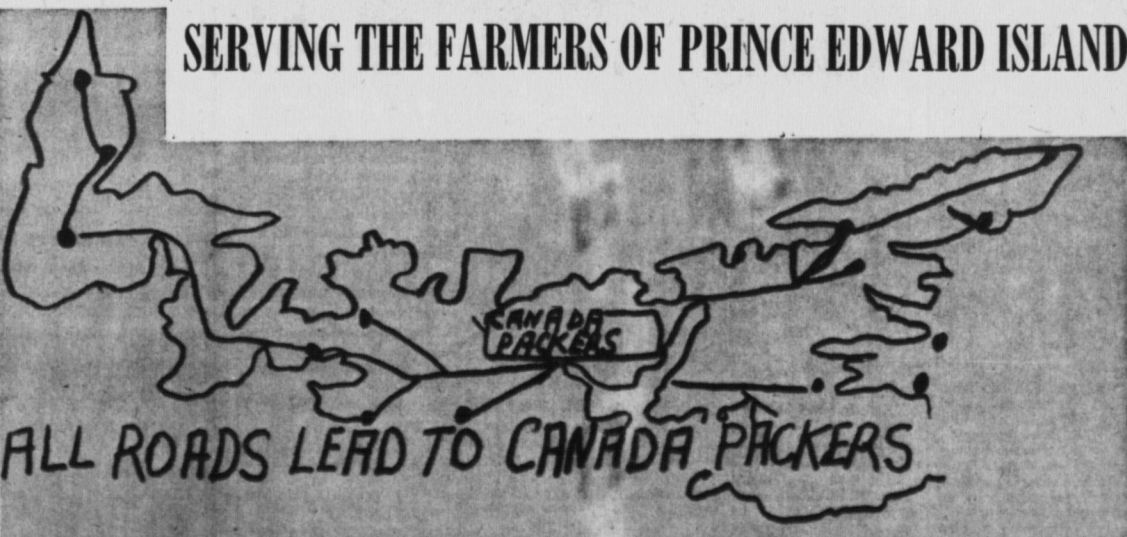
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