

# Agricultural News

P. E. I. Department of Agriculture

## SEED SUPPLY

How is your supply of seed grain for next spring? Farmers who were able to harvest their seed before it became discolored were fortunate. Much of the grain, however, is dark in color. You may ask what difference does color make? Seed experts have found through experience that color and germination often go hand-in-hand. When the grain is dark and weathered the germination is very apt to be low. Consequently, more seed will be required.

Another result of the unfavorable weather was poorly-filled grain. Farmers wishing to sow only good seed will make allowance for this lightness. They will set aside a few extra bushels to make up for the light grain removed when the seed is cleaned.

## IMPORTANCE OF PLENTY OF GOOD HAY FOR CALVES

At about two weeks of age, a handful of good quality leafy hay should be placed each day where the calf can get it. Little will be eaten at first, but even this may be important in preventing rickets and other ailments. Good fresh leafy green hay is the calf's natural source of minerals and vitamins like "A" and "D". Vitamin A being essential for health and the ability of the calf to fight off disease. Vitamin D being needed to prevent rickets and help regulate the assimilation of calcium in the bones. As the calf grows and its pouch develops, more hay will be eaten, until at 6 months of age it should be eating 3 to 5 pounds a day. Most attempts to raise calves on milk alone or on milk and grain without roughage have ended in failure.

Occasionally, young calves may eat so much of excellent legume hay that its laxative effect may cause them to scour. This can be avoided by limiting the amount of hay or by starting them on mixed legume and grass hay. However, probably many of the scourings have been attributed to the laxative properties of legume hay when some other factor has been responsible.

## PASTURE

It is well to keep in mind, that calves raised solely on pasture will not do as well as they might. The starchy, potted calves one often sees on pasture are usually not a result of the pasture, but of the lack of milk and grain and of proper daily attention. If calves are pastured when too young, there is a real trouble from scouring. They may suffer from heat and flies. Many dairymen therefore prefer not to turn calves on pasture until they are 5 or 6 months old. Instead, the calves are kept in the stable, where they are more likely to receive proper feed and attention.

## SKIM-MILK FEEDING TO CALVES

Whenever skim-milk is available the calves should be changed from whole milk to this cheaper feed as soon as they have a good start on whole milk.

In raising calves on skim-milk, the change from whole milk to skim-milk may begin when the calf is 2 to 4 weeks old, the exact age depending on the vigour of the calf. The change should be made at the rate of about 1 pound a day over a period of 7 to 10 days.

If you have plenty of skim-milk available, it should be fed until the calves are 6 months old. However, when the supply is scanty, one should follow the amounts indicated on the dry feeding schedule.

In the case of a very valuable calf, it may be wise to continue skim-milk until at least 7 or 8 months of age, if there is plenty of skim-milk.

Experiments have shown clearly that for calves receiving a liberal amount of skim-milk, a meal mixture consisting chiefly or entirely of farm-grown grain is just as satisfactory as one containing a large proportion of protein rich feeds.

If the calf is receiving plenty of skim-milk, then oats alone or a grain mixture composed of 60 pounds of coarse ground barley and 20 pounds of wheat bran may be used. The latter mixture is recommended where there is hay of poor quality being fed. If hay is exceptionally poor, then a suitable mineral mixture should be added to the grain mixture. Add 3 pounds of minerals to each 100 pounds of the mixed grain. To make your own home made minerals mix together thoroughly and evenly 100 pounds of feeding meal, 100 pounds of limestone and 100 pounds of iodized salt.

However, if skim-milk is limited, then a suitable calf meal containing from 20 to 25% protein should be fed.

Any additional or specific information regarding calf feeding may be obtained by writing the Provincial Department of Agriculture.

## DEFECTS IN MILK AND CREAM

The following are the causes of

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The common defects in milk and cream at this season of the year and how they may be prevented:

### 1. OLD SWEET CREAM

**Causes —**  
The cream when kept for a number of days on the farm, even at a low temperature (40° to 50° F.), loses its fine, delicate, fresh flavor and acquires a flat, stale flavor. Certain types of bacteria growing at temperatures of from 40° to 50° F. may cause very objectionable flavors. Ropiness may also be caused by bacteria growing at these temperatures. Ropy milk has an undesirable flavor.

### Prevention —

Even though the cream can be kept sweet, it should be sent to the creamery as often as possible. The cream should never be more than four days old. Whenever possible, the older cream should be shipped in a different can than the fresh cream. Cooling is not a substitute for sanitation. All utensils used should be thoroughly cleaned and sterilized.

### 2. FEED FLAVORED CREAM

**Causes —**  
Certain feeds, when fed to the cows from 1-2 to 3 hours before milking cause a definite feed flavor in the milk. The flavor is usually more pronounced in the cream and butter than in the milk. Flavoring substances of feeds are carried by the blood to the udder and are then imparted to the milk. The substances may gain entrance to the blood by inhalation—thus passing through the lungs to the blood. A third is by passing through the skin of the animal and then absorbed by the blood. Tests show that the flavor of the milk was seriously affected when the following feeds were fed one hour before milking: corn, alfalfa, sweet clover, vetch or pea; green alfalfa; cabbage; turnips; tops rape; kale. A slight flavor was caused by feeding potatoes, dried beet pulp, carrots. Certain dry feeds, such as alfalfa hay, when fed in large quantities may give cream a pronounced, although not a very undesirable flavor. A feed flavor may be caused by certain types of bacteria. Some of these are able to produce a very definite odor similar to that of potatoes, silage, and cabbage.

### Prevention —

When the feeds that cause a pronounced flavor are fed in a not too large quantity immediately after milking, the milk at the succeeding milking will not have a pronounced feed flavor.

### 3. BITTER-RANCID FLAVOR

**Causes —**  
When milk and cream obtained from cows late in their lactation period are kept for several days, even at a low and especially a fluctuating temperature, a pronounced rancid flavor may develop. This is caused by the activity of the enzyme lipase which is secreted into the milk. The milk from some high-producing cows may also contain considerable lipase and will turn rancid when kept a short time.

### Prevention —

1. Discover the cows in the herd whose milk turns rancid on storage.
2. If possible, dry up cows whose milk turns rancid or feed the milk to calves.
3. As a safety measure keep the milk at an even temperature. Extremely low storage temperatures should be avoided.

### 4. Oily-Fish-Tallowy Flavor

**Causes —**  
This flavor is common in milk and cream produced during the fall and winter months when the cows are late in the lactation period and are fed dry feeds. Oxidation of the fatty substance lecithin, which is present in milk and cream, by metallic compounds — due to keeping cream in poorly tinned containers — is largely responsible for the production of the flavor. Poorly washed separators or rusty bowl parts are other contributing factors. Certain bacteria growing at a low temperature may be responsible.

### Prevention —

Do not use milk from cows that are in an advanced stage of lactation and gestation. Use well-tinned, clean and sterilized utensils and separator parts. Exposure of the milk or cream to even a small surface of copper or iron should be avoided. Deliver the cream to the creamery as often as possible.

# CITY AND CENTRAL

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HOYT'S BEAUTY SALON continuing our special for December. Cold Wave Creme Permanents \$5.00. Machineless Creme Permanents \$5.00. Dial 6311, 183 Queen Street.

SACRED HEART HOME Christmas Sale, Fancy work, knitted wear, novelties, home cooking, candy. Wednesday and Thursday, December 1st and 2nd, 3 to 9 p. m.

## SHOWER AT STANLEY BRIDGE

—On November 5, a miscellaneous shower was held at the home of Mr. and Mrs. Earl Carr, for their daughter, Louise, who was recently wed. The bride was escorted to the seat of honor by Miss Aline Reid, Little Elizabeth Reid and Adele Roberts carried in the baskets of gifts, which were opened by Mrs. D. B. Reid, assisted by Miss Emily Cotton. Mrs. Ray Douglas read the verses and Miss Helen Reid placed the gifts on the table.

LADIES' AID MEETING —Cornwall Ladies' Aid held their November meeting and social evening at the home of Mrs. Waldron Lowther on Nov. 24, with a good attendance of members and several visitors. A short worship and business period was presided over by Mrs. Stanley Murchison. The program consisted of a "Spelling Bee," several contests and a singing. A bazaar was also held of some very nice pieces of handicraft. A hearty vote of thanks was extended the hostess for her hospitality. A delicious lunch was served.

## Personals

The many friends of Mr. John B. Andrew regret to learn that he is seriously ill in the P. E. I. Hospital. All hope for a complete recovery.

Mr. and Mrs. Elmer Hyde and two daughters, Doris and Linda, of Meadow Bank, were recent visitors to Coverdale and Moncton, N. B., the guests of Mrs. Hyde's brothers.

## 5. METALLIC FLAVOR

**Causes —**  
This flavor is related to oily-fishy-tallowy flavor. Metallic flavor may sometimes, when the cream is stored, change to an oily or fishy flavor. Storing cream in iron or copper containers from which the tin has worn off, in rusty containers, or in galvanized iron containers, invariably results in the development of a metallic flavor. Pouring cream into a can that has been used for sour buttermilk without first cleaning the can may result in a metallic flavor of the cream.

### Prevention —

Use well-tinned or stainless steel containers for storing cream. Avoid lead paint coffee cans, etc. The tin coating on these is very thin and quickly wears off. Recondition old, poorly tinned shipping cans.

## 6. BARNY FLAVOR

**Causes —**  
Milk from dirty cows milked in a poorly cleaned and poorly ventilated barn by a producer who has dirty hands and clothes will have a pronounced barny flavor. Some of the dirt will fall into the milk. In addition there are certain bacteria, naturally found in manure, that may produce the flavor in milk and cream, if they have been introduced into the milk and allowed to multiply in it.

### Prevention —

It is unnecessary to go into details regarding the prevention of the flavor. Briefly, it means:

1. Cleaner cows, especially the udder and flanks.
2. Cleaner and better ventilated barn.
3. Cleaner hands and clothes.
4. Clean milking machine.
5. Removal of the milk from the barn as soon as it has been obtained from the cow.

MR. CHRISTMAS TREE BUYER. Get your Christmas Tree twine from A. Kennedy & Co., 32 Queen Street.

"YOUR DOLLAR BUYS MORE" at the HUGHES DRUG STORE.

CORONATION BALL —Among the firms who donated gifts for the P. W. C. Coronation Ball on Monday night and whose names were omitted in yesterday's list were the Estate of Mrs. John Williams and Taylors Jewellers.

## IN MEMORIAM

JOHN FRANCIS HAUGHEY

The death of John Francis Haughey of Malpeque Road, Charlottetown, R. I., occurred in the Charlottetown Hospital on Saturday, November 8th. Frank as he was familiarly known to his numerous friends and thousands of acquaintances was, to all appearances, in his usual good health until just a few days before his death, when he was seized with a heart attack and was rushed to the City Hospital. Here everything possible was done to relieve him and restore him to health, but in spite of the best medical skill and tender nursing he passed away very peacefully on the above mentioned date, fortified with the rites of the Holy Catholic Church.

Frank was of a very jovial and pleasant disposition. His ready wit and friendly nature gained for him countless friends, while his ability to converse freely and intelligently contributed greatly to his success in business and consequently made him a valuable employee of A. Horne and Co., with which firm he was employed for upwards of twenty-five years. The fact that the manager, Mr. Ivan Horne, left him in charge when he was called to Florida due to the illness of his mother speaks eloquently of the confidence and trust imposed in him by his employer.

The late Mr. Haughey was born in Kelly's Cross, fifty-seven years ago. He remained on the farm with his parents, the late John Haughey and Mary Malone, until after their death, and later removed to Winsloe where he was employed with the late Ed. Sanders for some time before joining the staff of A. Horne and Co., Charlottetown.

He was married twenty-one years ago to Miss Lena O'Brien to whom he proved a most devoted husband. During a recent illness when she was confined to a hospital for well over a year it is said that he never missed an evening visiting her to console and encourage her in her illness. He was a devout member of the Catholic Church and seldom, if ever, missed Holy Mass in the morning, as well as a visit to the church each evening.

Besides his sorrowing widow there are left to mourn his sudden passing the following sisters: Mrs. James McKenna; (Sara Ann), Mrs. Howard Molyneux; (Gertrude) Mrs. Fred Molyneux, Sr.; (Maud) M. Anthony and Sr. M. Thomas of the Sisters of St. Martha; also one brother, Patrick of this City.

The funeral which was under the direction of Mr. Bob Bradley of the Charlottetown Funeral Home was held from his late residence to St. Dunstan's Basilica on Monday morning, November 8th.

Solemn Requiem High Mass was celebrated by the Pastor, Rt. Rev. Monsignor Patrick McMahon with Rev. P. F. MacDonald as Deacon and Rev. Fr. McTague as sub-deacon. Present in the Sanctuary were: Rev. Justin MacDonald, Rev. Leo Herrick, Rev. Wm. Simpson, Rev. J. Smith, Very Rev. G. J. Murphy, C.S.B.

Rev. Dr. B. Gillis assisted in the choir. The pallbearers were: Messrs. Jerome O'Brien, Keith Myers, Louis O'Brien, Earl Ford, Pius Smith, and Ledwell Vessey.

Interment was in the Catholic Cemetery.

The funeral was very largely attended. Requiescat in Pace.

## Card Of Thanks

Mrs. Lena Haughey wishes to thank: Dr. Lea, the Nurses, Chaplains and Sisters of the City Hospital who attend her late husband; also all those who sent Flowers, Mass Cards, Letters, and Messages of Sympathy, and all who helped her in any way during her recent bereavement and sad loss.

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# RETAIL STORE HOURS

It has been agreed by the Charlottetown Retail Merchants Association, that the following changes in Business Hours will be observed during the month of December.

**OPEN ALL DAY WEDNESDAYS**  
DECEMBER 8 - 15 - 22 - 29

**OPEN — Wednesday & Thursday Evenings — DEC. 22-23**  
**CLOSED — MONDAY — DECEMBER 27**

**RETAIL MERCHANTS ASSOC. CH'TOWN**

Ruhamah Scheinfeld Frank

## We and Our Neighbors

THE REAL YOU

Last week I left a difficult question for discussion in this column: Which was the real Emily Carr (and by implication, which is the real you)? Was she the woman with the disagreeable personality her fellow-townsmen saw? Or were the simple Indian fishermen among whom she painted right when they called her "the laughing one" and loved and admired her for her friendly understanding personality? Here we are up against one of the toughest problems in psychology — the meaning of personality. One distinguished writer in the field (Dr. D. W. Mackinnon) says, "the meanings of the term personality are legion." And outstanding psychologists do not agree on all of these meanings. But, nevertheless, modern research has yielded many constructive insights into the nature of personality.

Probably few words are more often on our tongues than the word, personality and few are so loaded with importance. We are constantly accepting and rejecting people, young and old, because of our judgment of their personalities. Why don't we wish to admit Alex Brown to our club? Well, he hasn't a pleasant personality, we say. He is too critical, or uncooperative, or he has such a colorless personality.

Or we do not recommend Ellen Jones for the position because she hasn't the right personality. She talks too much, or she is too retiring. Perhaps she isn't attractive enough in our opinion to fit the job. She is too dressy, or too drab. "Johnny," says the teacher, "has such an attractive personality. But Tommy has one of those personalities you can't like—you know, quarrelsome, grabbing."

When we examine these and other such judgments, many having far-reaching effects on the life of the person involved, we note that they deal almost entirely with superficial outer appearance, actions, behavior. Such usage of the term personality is historically correct. It is derived from the Latin, persona, the mask worn by the actor to indicate his role in the drama (warrior, king, etc.). In psychological literature, this is known as the "mask definition."

The trouble is that unlike the Roman or Grecian audiences we often confuse the mask with the actor behind it. We believe the appearance or behavior or mask the individual wears in a particular situation, expresses him fully.

Yet in other situations there may be an entirely different mask, or personality. Take Harvey White, for instance. See him in the classroom, slow, unsure of himself; a rather colorless personality. Now see him on the hockey field! Swift, confident, forceful. Or the other way around.

Think of the many young soldiers who came from communities where they went about without distinction of any sort. Now see them come covered with medals and citations for courage and initiative!

Still further complications enter in, when we consider the different impressions we make upon different people. They see us and judge us by the roles we play in their presence. Their opinions are based not only on our actual performance

and appearance, of course, but on their own "personalities. Even in such a small community as P. E. I. (comparatively speaking) I have heard, who hasn't, Mr. X. described in one group as a public-spirited gentleman, in another as self-seeking. I have heard Mrs. X. lauded as having a very attractive personality, and by others criticized for being "too sure of herself."

Then when we stop to think about the deliberate masks people assume—to hide their hurts and a desire to deceive—we must leave further discussion for next week.

## Honored Recently

On 90th Birthday

On October 4th at 915 Broadway, Chelsea, Mass., a birthday celebration was held in honor of Mr. Andrew Gallant, who, on that day, reached the age of 90 years.

A well-known address prepared by his nephew, Mr. Wilfred Pineau of Arlington, Mass., was read by Mrs. Jean (Allen) Benton. The address was accompanied by a well-filled purse and the best wishes of his relatives and hosts of friends. A very delightful program of music and song was greatly enjoyed by the well-wishers of this fine, kindly gentleman who may well be described as 90 years "young." Luncheon was served to the many guests by Mr. Gallant's daughter, Mrs. Evelyn LeClair and granddaughter, Miss Marie Gallant. The beautiful cake was a presentation to Mr. Gallant from his niece, Mrs. Louis Gallant of Chelsea.

More than one hundred relatives and friends from Canada, Maine, Wakefield, Reading, Arlington, Dorchester, Revere, Everett, Boston and Chelsea were present to offer to the monogamarian their best wishes for many more years of continued health and happiness in the midst of his fine family.

Mr. Gallant is the last survivor of a family of 13 brothers and three sisters. They were born at Oyster Bed Bridge, P. E. I., sons and daughters of Angus Gallant and Domithilde Buote. Ten of the brothers passed their 80th year.

Mr. Gallant with his family went to Boston in 1924. Shortly after they moved to Chelsea where they have since resided.

Mr. Gallant and his wife, the former Frances Martin of Bloomfield, Prince Edward Island, live with a son, Mr. Camille Gallant and a daughter, Lucy, and two grandchildren, Marie and Lawrence Gallant at 915 Broadway, Chelsea, Mass. At 90 years of age Mr. Gallant is still very active and enjoys life with as much zest as the youngsters. He enjoys nothing better than a good joke and a hearty laugh. Old friends in Prince Edward Island have most pleasant memories of him and send their greetings and their good wishes to this fine old gentleman.

Perfection ICE CREAM BRICKS DELICIOUS!

The Guardian Page 3 Wednesday, Dec. 1, 1954

## CCF Executive Urges Action On Unemployment

OTTAWA (CP)—The CCF national executive said Monday unemployment this winter probably will be worse than last year and urged an early meeting of federal and provincial government representatives to take action.

In a statement issued after week-end meetings here, the party executive said the latest labor department figures "indicate that unemployment in Canada will be at least as bad and probably a good deal worse this winter than it was last."

It noted that the figure of 259,270 persons looking for work at Oct. 21 through national employment service offices is 30 per cent higher than a year earlier.

The executive said the government should implement a five-point emergency program of public works; special steps to eliminate seasonal unemployment; reduction of sales and excise taxes on such things as textiles, furniture and automobiles; a sharp increase in unemployment insurance benefits; and direct federal aid to those not eligible for unemployment insurance.

## IN MEMORIAM

In loving memory of my dear brother

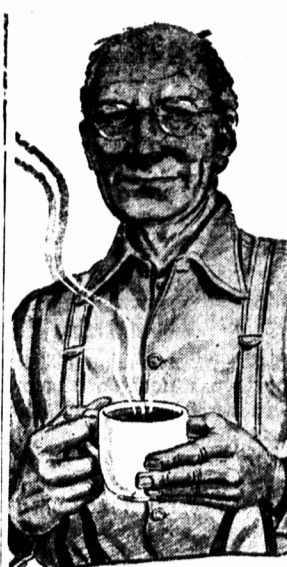
PERCY H. WATTS

who passed away

November 29th, 1954.

Gone but not forgotten.

Inserted by his Sister Edith.



Pleasure ... in a better cup of tea!



## MORSE'S Standard TEA

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