

FOR FARMERS, STOCK BREEDERS AND GARDENERS

Tells Why Denmark Dominates United Kingdom Bacon Market

Canada Enjoys Preferred Position on British Market, But Falls Far Short Of Quota.

By J. K. Ross-Duggan, Editor, Canadian Trade Abroad (Reprinted from the Financial Post)

The achievement of Denmark, with only 3 1/2 million people, yet supplying Great Britain with nearly two-thirds of its imports of bacon, one-third of its imports of butter and one-fourth of its imports of eggs, challenges the respect and close attention of Canadian producers.

Success of Denmark on the British market has been attained by the scientific organization of production whereby uniformity and regularity of supply have been ensured. This has been backed up by an efficient selling organization, supported by well-directed advertising. While others talk about what they are going to do about bacon production, Danish farmers grow lean pigs and sell good bacon. They have established a stable trade. They have no "in and out" policy for exploiting the British market when prices are right and turning to other sources of revenue when prices decline.

The Danes realized that the United Kingdom is their best market, and they have mobilized themselves accordingly. Even now when the dice are loaded against them by restricted quotas, they have taken steps to control pig production and bacon curing to meet the situation.

Where Britain Buys Bacon

During 1932, the total imports of bacon into Great Britain were 11,405,932 cwt. valued at £30,230,000 or \$147,200,100 at par.

The principal countries of supply were:

Denmark	7,672,000
Poland	1,143,000
Netherlands	972,000
Lithuania	575,000
Sweden	430,000
Irish Free State	199,000
Canada	183,000

There are many advantages working in favor of Canada including a duty of 30 per cent upon Irish bacon, resulting in a reduction on Irish exports by 33 per cent to the smallest total on record.

During 1932, Britain adopted the principle of regulated supplies. This was met by a voluntary agreement among most foreign exporters reducing their shipments to Britain in the aggregate by 16 per cent.

Although the British Pig Marketing scheme has for its objective the increase of home production at the expense of imports, yet the bacon market in Great Britain for Canada is an "open" market since we have plenty of leeway to make up in our quota.

The quota allotted to Canada under the Ottawa agreement was 2,500,000 cwt. valued at 1932 prices at £8,450,500 or \$31,413,935 at par. Actually we shipped 7 per cent of our quota in 1932. Even 1932 figures represent an increase of more than three times over 1931 yet envious eyes look back to the comparatively good year of 1927 when Canada shipped 503,000 cwt.

Strongly Entrenched

Canada has a wonderful opportunity right now to develop bacon exports to the United Kingdom. But European producers are already strongly entrenched. In addition to becoming more efficient both in production and marketing, Canadian producers must redouble their marketing efforts to retain and increase their share of British business. The foreign producers will fight to hold their business.

Essential is it, therefore for Canada to take a measure of her principal competitor and carefully to study the principles and development of Danish bacon production and marketing.

The bacon industry in Denmark possesses strong vitality. The young men do not drift to the cities, but set about making themselves useful on the farms and preparing themselves in course of time to obtain their own holdings. They work as apprentices to farmers. Many attend agricultural colleges during the winter months, working on the farms in the busy spring and summer seasons.

Fifty years ago Denmark was in the depths of agricultural depression. Their national life had been shaken by the disastrous war with Germany, resulting in the loss of the rich province of Schleswig-Holstein. Out of their times of stress came a great leader, Grundtvig, who established the Folk High Schools, which had for their objective the renewal of the national spirit and the de-

velopment of suitable industries to enable Denmark, to repair the tremendous losses of the war.

Many Farm Schools

There are 90 of these Folk High Schools with over 12,000 students, and the formative education given is an important element in the success of the co-operative movement in farm industry.

In addition, there are over 16 agricultural schools, which are attended by the sons of farmers and farm laborers. Graduates assume leadership in the bacon and butter industries, and are generally found in charge of co-operative societies, creameries, etc. The schools are run by the co-operative societies and relieve only a very small state grant.

Agricultural interests in Denmark are closely knit together. There are three principal organizations. The local co-operative societies are gathered together into associations covering various sections of the country to the number of 15 co-operative groups which, in turn, constitute the Central Co-operative Committee of Denmark.

Then, there is the Associated Danish Agricultural Society, which is a national organization of local branches comprising over 120,000 farmers. It is principally interested in educational work, and in the organization of conferences and shows.

The Royal Agricultural Society of Denmark is largely formed of estate owners and large farmers. The Government gives a grant to this society for the maintenance of advisers and experts to contract the farming community generally.

Supreme Farm Council

Representatives from all three organizations are appointed to the Agricultural Council, whose objective is the advancement of the general interests of Danish agriculture. This is a private body, entirely free from Government control. It acts as the line of communication between the farmers and the Government. One of its special studies is the effect of export supply and demand upon Danish agricultural interests.

It acts as a clearing house for marketing information, and publishes reports and publications of practical interest.

Pigs are to be found everywhere in Denmark. On Jan. 15, 1932, there were 5,487,000 pigs in Denmark but restriction reduced this to 4,378,000 on April 18, 1933. Over 97 per cent of the farms are less than 147 acres in extent. About 1,000,000 pigs are carried on farms of 37 acres or less. Electric power is found on practically every farm.

Particular attention is paid to scientific pig breeding. It is recognized that a certain Englishman named Jack Spratt will eat no fat and that his wife's tastes do not count. Denmark provides the lean bacon demanded by the British market. There is much argument as to whether this is an effect or a cause. Do the Danes supply lean bacon because the English like it, or do the English like lean bacon because the Danes supply it? In any case, the preferred result is obtained by crossing large white Yorkshires with the native breed of pigs.

Maintain High Standards

The co-operative societies maintain boards with a record of high fertility and good bacon quality for use by farmers and provide every assistance in the way of testing stations.

There is considerable research with regard to the best feeding stuffs. Denmark possesses the great advantage of an unlimited supply of separated milk, which, when combined with barley meal, is considered to be the best feed. Even such a detail as the pasteurizing of the separated milk used for the pigs is not overlooked. This is a requirement of the law.

The bacon factories pick up the pigs from the farms on a regular round by motor truck similar to milk collection for the butter factories. The trucks are also used by the local co-operative supply society to deliver feed, manures, farm accessories, etc.

There are many large private bacon factories, many co-operative factories run by the farmers.

Export Only The Best

Some of the factories handle over a quarter of a million pigs a year. Inspectors appointed by the Government but paid by the factory see to it that only the very highest grade of meat is permitted to be

exported. Payments depend not merely on weight but also on quality.

Some idea of the very serious attitude of Danes toward their export business may be judged from the fact that very little bacon or butter is to be found on the average table. Over nine-tenths of all the bacon produced is shipped abroad, almost entirely to Great Britain. The boats out of Esbjerg and Copenhagen run almost with the regularity of express trains.

Large scale pig farming in a concentrated farm area presents a situation which is easily controllable to ensure continuous and regular supplies to the Danish curer. Special attention is given to the disposal of by-products.

When Great Britain decided to ration her bacon imports on a quota basis, thus providing a favorable market for Canada and other Dominion as well as home producers, the Danes were faced with a problem of first-rate magnitude. But they were already equipped with the necessary organization to handle the situation without an immediate appeal to the Government for statutory action. The agricultural council immediately prepared a system for the voluntary limitation of pig killings, as well as renewed efforts to establish other outlets for pork products, both by increased home consumption and by exports to Germany, Belgium, Italy and other countries. This resulted in a reduction of pig killings for export by 20 per cent.

The Government by legislation further regulated production and exports. A card or coupon system was put into practice, whereby farmers delivered 20 per cent less than their usual average delivery paid for at British prices. Any pigs delivered above this amount were paid for at domestic rates. Later the export of bacon was made subject to license.

Further consultations between the pig regulating committee, the agricultural council and bacon interests are still proceeding leading to a more permanent method of regulation.

Two Marketing Systems

There are two principal methods of marketing Danish bacon. The preponderance of the trade is taken care of by British commission agents representing Danish factories, or groups of factories, either of a co-operative or a proprietary nature. These agents obtain orders and send them to the factories which forward supplies either direct to the wholesale merchant or to the order of the agent. Among wholesalers are some of the principal chain stores and multiple shops.

The Danish Bacon Company controls one-third of the total imports of Danish bacon into Great Britain. It is a co-operative sales agency for selling direct to retailers, controlled by the 17 Danish co-operative factories. It also purchases supplies from other Danish sources. It employs its own salesmen. The wholesale trade opposes the activities of the company in selling to retailers. This antipathy is, however, being overcome to some extent and considerable business is now being done with the large multiple shops, and also with some of the wholesale merchants, particularly in North England.

Visitors to Great Britain will remember the signs in the Underground advising patrons to ask for "English or Danish bacon." Prior to this development, however, the advertising activities of the company were directed to featuring Danish bacon as being of high quality, fresh conditioned, and of that lean nature which is attractive to the British palate.

Inspected in England

The agricultural council keeps a close check upon bacon on its arrival in England and thereafter, Bacon for export is subject to inspection, during transport, and in the warehouses in England. Special committees inspect shipments at the principal British ports, as well as in the warehouses in London. Leading British bacon merchants are invited to participate and every opportunity is taken to demonstrate the superiority of the Danish product, as well as to discuss ways and means of improving the commercial quality of the bacon and such matters as color, cut, methods of cure and uniformity of quality.

(Continued on page 12)

Hen Ties World Laying Record



"Derreen 10-L." A white leghorn hen at the experimental farm at Agass's, B.C. Fed the world record by laying 337 eggs in her pullet year. When she failed to lay on the fourth day before the end of her year she lost a good chance to set a new mark.

NEWSY NOTES

BY AGRICOLA

A HIDDEN SCOURGE

There is a re-awakening of interest in undulant fever and its cause, and articles in the agricultural papers put before us some of the latest conclusions of medical science in regard to it. To understand its history and relationship we are directed to other days and other lands.

For a long period of time the inhabitants of Malta, an island in the Mediterranean, were subject to a disease which came to be known as "Malta fever." As Malta is one of the stations of the British fleet, the attention of the military doctors was at last attracted by the number of soldiers who suffered from Malta fever, and an attempt was made to discover its cause. In 1887 Dr. Bruce isolated a germ which was found in the milk of goats, which is the milk in general use in Malta. This germ was proved to be the casual organism of the fever, and has been given the name, *Bruceia melitensis*, thus perpetuating the discoverer's name, and that of the place of origin.

By way of digression it is to be noted that the milk dealers in Malta drive the goats about the streets, and milk them in the presence of the purchaser; this custom was certainly prevalent up to 1920, though there were signs that it was not as popular as before the discovery of the germ. Another curious custom is that the goats are milked from the rear, and not from the side. This would also appear to be the ancient method of milking cows, since in 1924 the excavators at Tell-el Obeid, near Ur of the Chaldees, discovered an inland pastoral frieze showing cows being milked and butter (?) being strained. The men squat awkwardly beneath the cow's tails, milking into tall narrow vases.

Now we change to Elizabethan England. In the sixteenth century the first notices of an outbreak of abortion amongst cattle are found, and its infectious nature was suspected. By the time of the Napoleonic wars the suspicion was so strong that farmers were advised to isolate the aborting animal and to bury the expelled foetus. Finally in 1896, Dr. Bang of Denmark, discovered the specific micro-organism responsible, which he named *Bruceia abortus*, but which is often called Bang's bacillus. It is either close to, or identical with, the germ causing Malta fever.

It was afterwards found that a cow might be well stocked with the germ, and yet never abort. The udder in many cases is the seat of a permanent infection which renders the milk unsafe for consumption, since man, and some of the lower animals are susceptible to the infection. The disease of "Bovine Infectious Abortion" is well treated of in a pamphlet bearing that title, issued by the Dominion Department of Agriculture.

It is a difficult infection to diagnose in cattle and equally difficult to recognize in man. Only a "blood test" will, with any certainty, show the presence of the germ. A few years ago I made enquiry as to the symptoms as shown by man, and could elicit little more than "fever and great prostration." Since then more details are available. The victim is feverish, and at first is thought to have typhoid influenza or even acute rheumatism, and this

tends to obscure the origin of the malady.

"The patient has a mild fever, loss of appetite, pains in the muscles and joints, sweating and considerable prostration" says a medical writer in the *Palmer's Advocate*. As the fever comes and goes, in waves, it has come to be known as "undulant fever," recovery from which is unusually slow, the disease sometimes taking two years "to burn itself out." The death rate is said to be low—not more than two per cent. It is now believed that many cases of chronic invalidism which had been looked upon with suspicion as "manifestations of laziness," were actually the result of undulant fever.

No special treatment has been evolved; and the vaccines tried have failed to give any results. It is fortunate therefore that the majority of people seem to be immune. In one known case a family of three drank infected milk for three months, and nothing came of it. It is better, however, to avoid all risks by pasteurizing the milk.

PASTEURIZED MILK

The object in pasteurizing milk is to destroy disease germs which may get into the milk either from a diseased cow, or in some other way. The germs of tuberculosis, diphtheria, and other diseases are rendered harmless by proper and thorough pasteurization. — from "Why and How to Use Milk," a pamphlet issued by the Department of Agriculture, Ottawa. This booklet, among other important recipes, gives explicit directions for sterilizing milk. Briefly, the milk is held at 145 degrees Fahrenheit for a period of 30 minutes. "No elaborate or expensive equipment is required."

Louis Pasteur, the "father of bacteriology," first used the process now known by his name to kill certain germs infesting wine. He never applied the process to milk.

JUST A FEW WORDS

Chore. This word is evidently a dialect variant of char, or English term for odd jobs, usually done "by the day." That again comes from the Anglo-Saxon "ceor," meaning simply "work." Chore is commonly used in the plural, as: "He has done all the chores." Char may be pronounced as spell, or may be sounded like chair; it is used in compound words as charwoman, one who works by the day.

Chantey or Chanty. This term denotes a sailors' song, particularly one chanted by a squad of men engaged in some concerted work, as heaving the anchor by means of a capstan and bars. The rhythm was of service in controlling the expenditure of energy. This is sometimes spelled chaney or shanty, but the derivation is obviously from the word "chant." With the advent of steam winches and so forth, the chantey has become a thing of the past.

Chivarre. This is the local pronunciation of charivari, meaning a burlesque serenade, with tin-pans, horns, or any uncouth musical instruments. The correct pronunciation of charivari is sharry-varry, with the stress on the "var."

Collie or colly. A shepherd's dog. Pronounced as spell but often wrongly called a "colly" dog. It is

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not definitely known how this dog got the name of collie; I have, however, heard old Northumbrians call a beef "colly," and a slice of meat was a collop. Perhaps collye was an old word referring to beef cattle. The true sheep-dog is quite a distinct animal.

Cactus. A plant name often misapplied. The scientific definition of a cactus is too long to quote here, but cacti are, in general, fleshy plants, destitute of leaves (usually) and having highly ornamental flowers. The writer has frequently heard the term "cactus" applied to the most unlikely succulents, such as the A'o'es, Kleinias, sedums and others.

Canny, cannie. This is a Scots word which has found its way into the English dictionary; the meaning is given as cautious, wary, skillful, crafty, moderate. The word is quite familiar to the Northumbrian, who constantly uses it; but the meaning is different. When a stranger is addressed as "canny man" and invited in, he has found favor in the speaker's eyes. A youth will be coaxed—"Run down to the store for me, that's a canny lad!" The meaning conveyed is nice, or pleasant, or agreeable; rather a contrast to the Scots' idea!

GUY FAWKES'S DAY

A friend who has lately visited the Old Country tells me that the juveniles still celebrate Guy Fawkes's Day with as much enthusiasm as ever. When I was a boy we knew nothing of Halloween but we had a gay time on the 5th of November, at night, when we burnt an effigy, supposed to represent the famous conspirator, on a huge bonfire, and accompanied by the "popping" of fireworks. The village carpenter contributed shavings, the builders gave old bar barrels, and others old boards, mattresses, and in fact anything that would make a blaze, for there is no doubt that the old folk enjoyed the festival as much as we did. Whether we were careful or just lucky I cannot decide, but I never heard of anybody being injured by the fireworks.

As the effigy was burning we chanted a doggerel rhyme thus:—"Remember, remember the fifth of November, The Gunpowder Treason and Plot; I see no reason why the Gunpowder Treason Should ever be forgot!"

Somewhere about that time Victor Hugo was writing his "Toilers of the Sea" (1866) and in it he refers rather satirically to the celebrating. The hero of the tale, Gilliat, had appropriated what did not belong to him and "had even added to his cargo the little bronze cannon at Herm, which the people were in the habit of firing off on the fifth of November, by way of rejoicing over the death of Guy Fawkes. Guy Fawkes by the way, has been dead two hundred and sixty years; a remarkably long period of rejoicing."

Guido Fawkes had stowed away barrels of gunpowder under the Parliament House with the intention of blowing up King, Lords and Commons, when Parliament opened on Nov. 5th, 1605; but the plot was divulged, and when a search was hurriedly made, Fawkes was captured in the cellar among the barrels. He was put to death after suffering torture on the rack.

THE ORDERS OF INSECTS. (I)

It is pleasing to observe that there is a greater and more intelligent interest taken, of late years, in the lowly but very important division of the animal kingdom called the Insecta or Insects, and it is supposed, all being well, during the coming winter to give a summary of the different orders into which the class is divided, together with an account of the many remarkable features in their life histories. These articles will, it is hoped, prove interesting to the younger students, who are advised to preserve them for future study.

The Insecta belong to the group called by modern scientists the Arthropoda, which expressive term (meaning "joint-footed") includes also the classes of the Crustacea, the Arachnida, and the Myriapoda. Thus the crustaceans (crabs and lobsters and their relatives), the arachnids or spiders, and the Myriapoda (millipedes and centipedes) are not truly insects, though they

Jack Miner And The Birds

By Jack Miner Himelf—A History of This Notable Bird Lover's Life

CHAPTER XIV. WILD DUCK HUNTING

The following, I know, will sound strange to most readers. But the fact is, duck-hunting is the one sport above all others for me.

Yes, it is true I have hunted the swift, ruffed grouse, which is sometimes called partridge, and as this beautiful bird darted through the undergrowth I have downed eleven of them without a miss.

In northern Ontario I have time and again got the wind in my face and slipped up and peeped over a hill at a doe and fawn that were quietly feeding there. I have stood with the crisp breeze cutting my eyes, watching Nature in all her beauty, and presently a big fellow steps out from some concealed spot, nibbles a little browse, or perhaps walks up to a sapling and rubs his ankles. There he is, perfectly unconscious of the fact that a deadly enemy is unfolding his arms from around a clean rifle; and in the midst of life he is in death.

The lordly moose is another of our Canadian beauties (I should "beauties" when I believe I said "beauties") and more than once have I had an ordinary carload of these noble animals at the mercy of my rifle. There they die, apparently unconscious of what had taken place.

I have crawled, head-first, down into an old, deserted bear den, and to my astonishment and surprise almost rubbed noses with Mr.

have some points of resemblance and a certain amount of relationship.

The characters which distinguish an insect from its cousins in the other three classes, are briefly summed up as follows: (1) It has never more than six legs; (2) it has two antennae; (3) it has usually two pairs of wings, more or less membranous; (4) its head, thorax, and abdomen are distinctly separate; (5) its respiration is effected by lateral openings called spiracles, whereby the air is admitted into the internal tracheae. Although, as in the case of all organized beings, the limits of the classes are not strongly defined, yet it is not difficult, speaking broadly, to recognize an insect by the above characteristics.

Having now provided the student with an answer to the question "What is an Insect?" we may go on to consider its place in nature, and the first outstanding fact is the great number of forms of insect life. When the writer commenced the study of the Coleoptera or beetle, about half a century ago, the total number of species described and included in that one order was said to be 80,000. Blatchley in his *Coleoptera of Indiana*, published a few years ago, states that 150,000 species of beetles are now known; collected from all over the world, and 12,000 of these are native to North America. Possibly the total number of species of all orders of Insects will not fall far short of one and a half millions.

As to their special habitats, insects have been discovered in the most unlikely places; in hot springs in brine, in the depths of caves, below low water mark, and even on the sea, away altogether from the land.

Insects often show remarkable powers of acclimatization when introduced into new regions; instances will readily come to mind. In the next paper the general life history of the insect will be reviewed.

Brulin. Needless to say I didn't require telling to back out. This was in the winter, of course, when the bears were hibernating.

On another occasion, one still, frosty morning, I stood at the top of a hill and answered the howl of a timber wolf, and to my delight he replied. Then with my mouth close to the ground I again imitated that lonesome, blood-curdling sound; and in about one minute he answered back. Then in a few seconds I very carefully let out another call, and while I was examining and cocking my rifle he again answered. Now I was sure he was coming my way. There I stood, waiting, for over five minutes, with the crisp air in my favor, every nerve keyed up with anxiety. Just as I was about to turn my face to call again, I saw this monstrous, shaggy wolf break from the green cover out into a beaver-marsh about one hundred and fifty yards away, and as I pressed the rifle firmly to my shoulder a low whistle from my lips brought him to a stand, and I had the great satisfaction of seeing him give one tremendous leap in the air as that two-hundred-grain bullet blew his heart into fragments. I mention this incident because our timber wolf, the great red-deer destroyer, may be poisoned or trapped, yet, owing to his keen smelling powers, hearing, and sneaking ability, very few sportsmen—yes, very few of even the most experienced trappers—have ever had the satisfaction of stinging him with a bullet.

Yet in spite of all these experiences, which are the height of thousands of sportsmen's ambitions, I can recall no line of hunting that afforded me more real pleasure than duck-shooting over a flock of home-made decoys. And before I attempt to tell you some things that the wild ducks have taught me I want to give you a glimpse of a real duck-hunt my brother Ted and I had, way back in boyhood muzzle-loading days, when a dollar bill would blanket a horse.

Somewhat or other we had gotten our duck-boat up at a place on the north shore of Lake Erie called Cedar Creek, a distance of about five miles south-west of our home. I had whitened in nearly every night of the winter, making a flock of decoys, and brother Ted did the painting. This particular spring we were splitting rails to finish fencing in one hundred acres of bush, so one Monday morning about the first of April, father gave us a start to put up so much fence for the week, and at it we went. At half-past five Friday evening we had our week's work finished, ready for a duck-hunt on Saturday.

After supper we got everything ready for an early start, and as we shook the powder in the flasks and sized up the amount of shot we had in our leather pouches, the anticipation of the next day worked on us until one said, "Let's go up there tonight. We can build a fire in the cedars and sleep under the boat." Enough said; here we go! Dear mother scoffed at the idea, but she seemed powerless. "Well," she said, "if you are bound to go, I will put you up a basket of food." "No, no; we are not going to carry a basket of grub all the way up there. Just give us a small lunch to put in our pockets for breakfast."

Well, just about sunset found each of us with six wooden decoys, some in our hunting-coat pockets.

(Continued on page 12)

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