



The above is the cast of characters as they appeared in the Little Theatre production "The Trysting Place" staged at the Empire Theatre recently. Left to right: Mrs. R. E. Sutherland as Mrs. Briggs; Reg-

inald MacLean as Mr. Ingolsby; Miss Florine Evans as Mrs. Curtis; Carmen Thompson as Launcelot Briggs; Russell Kelly as Rupert Smith; Miss Inez Murray as Jessie Briggs. The play was directed by Miss Hilda Jenkins. —Photo by Saunders

**Charlottetown Boys With R. C. Navy**

It's been a long two weeks for Ordinary Seaman John MacKenzie, P. E. I., one of seven naval reserves aboard H. M. C. S. "St. Stephen" who came to Halifax last August for a fortnight's full-time training with the Royal Canadian Navy.



Ordinary Seaman John MacKenzie, of Charlottetown, P. E. I., one of seven naval reserves aboard H. M. C. S. "St. Stephen" who have applied for extension of their voluntary service period in order that they may make another trip in the weather ship.

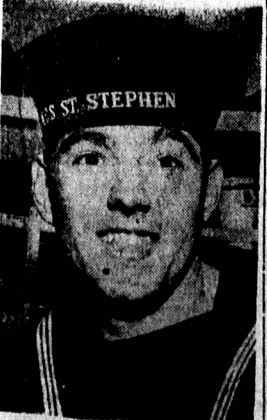
MacKenzie 19, is still slinging his hammock, six months later and, in fact, has requested, along with six other naval reserve men serving in the frigate H. M. C. S. "St. Stephen" that his period of service be extended in order that he may make another voyage in the weather reporting ship.

MacKenzie, who joined the reserve in Charlottetown a year and a half ago, had intended putting in only the usual two weeks on active service last summer. But when he learned the "St. Stephen" was to be commissioned, the idea of serving in her appealed to him and he volunteered for six months' duty aboard the ship.

The 21-day spells on "St. Stephen's" bleak, gale-swept weather station failed to dim his enthusiasm in the slightest. "Sure, it gets pretty miserable and monotonous out there, but I like the ship and I like the crew, and that more than makes up for the grain part of it," grinned the young Charlottetown seaman.

The other reservists felt the same way. Petty Officer Cook William White of Halifax, and Cook James Snow of Toronto, agreed that the heavy weather experienced by the "St. Stephen" made their job a tough one, but the ship was "a good one" and the crew "a great bunch to cook for."

Similar sentiments as to ship and shipmates were expressed by Able Seaman Walter Dzubek, of Sydney, N. S. Able Seaman Henry Dingle of Halifax, N. S. Malcolm Judson, of Charlottetown, P. E. I., Alan Squire of Winnipeg, Man., and Jim McNamee, of Kuroki, Sask., all naval reserve members. Squire, an amateur cameraman, doubles as ship's photographer and has kept a pictorial record of the "St. Stephen's" career as a floating weather station.



Able Seaman Malcolm Judson, of Charlottetown, P. E. I., one of seven naval reserves aboard H. M. C. S. "St. Stephen" who have applied for extension of their voluntary service period in order that they may make another trip in the weather ship. Judson, 22, has been in uniform for more than five years. He joined the army when he was 15 but was discharged when the authorities learned his true age. He joined the R. C. N. V. R. late in

**DAIRY**

(Continued from Page 3)

Little grading was done by creamery managers. It is a drawback to our quality ignoring the enforcement of the Act.

There is so much competition between creameries in maintaining production that each creamery manager would rather be freed from this work. It appears to the writer that the members of the Department will have to do the grading, and see to it that the cream graded by them is paid for on the basis of their grading. This would involve the use of about three graders alternating their days at the different creameries allotted to them.

It does not appear fair that a farmer who takes good care of his cream should receive the same price as the farmer who does not. Poor sanitation and cooling practices are harmful to the quality of cream. We often see dairy herds in summer grazing in woodlands and swamps where the food is unwholesome and water polluted. Only poor flavoured milk can be expected from such pasture.

If something could be done to induce those farmers to feed their herds on cultivated pasture fields, a great improvement would be made in the quality of our dairy products. Poor sanitary practices cause spoilage of the most objectionable kind, especially when the cream is kept on the farm too long, not properly cooled, and taken to the creamery in trucks without a suitable covering. Such practices could be corrected by an efficient grading system.

As arranged at present the Cream Grading Act is not suited to the price paid for fat, there being only two cents difference between special and first grade and three cents between first and second. If the spread were greater, there would be more inducement for the producer to supply the best quality cream. The spread between special and first should now be three cents and between first and second, four cents. These prices should apply when the price of special exceeds 50 cents per pound fat. If the price of fat is kept at or near the present high levels, an amendment should be made to the Cream Grading Act. The percentage of fat required by the Act at present is not high enough for special and first grade cream.

**Cheese**

The production of cheese also shows a decrease below 1946. This may be attributed to fewer dairy cows being kept for production, to shortage of help on the farms, and to the extremely hot weather prevailing in midsummer. One factory, Gowan Brae, did not operate during the year. The total production for the year was 661,982 pounds, a decrease of 82,350 pounds below that of 1946 or 11.06%. The average net price per hundred pounds of milk excluding bonus was \$2.31. The average price received for cheese was 31.20c. The highest average net price per lb. fat, excluding bonus was 69.70c and the highest average net price per hundred pounds of milk was \$2.44. Gross value of cheese made \$206,507.48.

The number of cheese graded was less than in 1946. This was mostly due to a desire of the manufacturer to sell cheese directly from the factory to eliminate truckage costs to the storage. The grading can be done only in a storage with suitable temperature. The cheese factory curing room is, therefore, not suitable and the result is that many of our cheese are sold without being graded.

The total number of boxes graded was 1,273 of which 82.56% were First grade—15.51% were Second and 1.90% were Third. Five hundred and sixty-two (562) boxes scored 98 and received the one cent quality bonus. In 1946, 2,371 boxes were graded with 76.9% First, 22.41% Second and .79% Third.

According to these figures the quality of cheese graded shows an improvement over 1946 but it would be difficult to state whether or not this could be said for our total manufacture. It is true we are working to improve quality generally, but not until we get a much higher percentage graded will we be able to determine ac-

1945, served through the remainder of the war, then stayed on with the two-year interim force.

He was discharged in August, 1947, but re-enlisted in the reserve 22 days later and promptly volunteered to serve in the "St. Stephen", joining her just in the time to commission the weather ship,

curately the quality of our total make.

A very suitable grading room for cheese is provided in the Government storage and it was in this room that all the grading was done. This is an ideal storage and should be used to its fullest capacity. True it was fairly well patronized during the latter part of the summer, but it could have held many more cheese that were spoiling on the shelves in curing rooms that were too warm.

**Better Organization**

Shortly after the ceiling prices were removed on dairy products, a meeting of cheese manufacturers was held in the Department of Agriculture. It was at this meeting they formed an Association with Mr. Leslie Hunter as President, D. A. MacDonald, Vice-President and John W. Farmer as Secretary and a director from each of the remaining factories for the purpose of better organization in the manufacture and sale of their product.

One of the chief objectives in forming the organization was to set the minimum price for cheese which was at that time in great demand. The price set was twenty-nine cents (29c) to the wholesaler and thirty-one cents (31c) to the retailer. These prices appeared rather high to the more casual observer, but it was not long until thirty-one cents (31c) wholesale was received, and many sales were made at higher levels. Had it not been for the newly formed association, lower prices would have been accepted many times during the summer.

The good prices received no doubt caused a certain reaction. The Quebec and Ontario cheese were not purchased for overseas until August 21st. Previous to that time, and due to the higher Maritime price, large quantities from these two provinces, especially Quebec, came down on our Maritime markets. This curtailed our sales greatly in August and September, forcing more into storage and weakening demand for the remainder of the season. The Cheese Manufacturers' Association should see to it that the overseas cheese is requisitioned before August 1st of this year, otherwise they will experience further difficulties in selling this coming summer. It is estimated that there are 187,867 pounds of cheese in storages in Nova Scotia on Feb. 1st, 1948 compared with 53,466 on the same date in 1947.

**General Conditions**

The season of 1945 was the greatest for butter production in our history. In years gone by there was much more cheese made. In 1945, 4,316,415 pounds of butter were made and 1,050,146 pounds of cheese. In 1946, 3,935,145 pounds of butter were made and 744,312 pounds of cheese. The decrease in butter was 381,270 pounds or 8.8% and in cheese 305,837 pounds or 29.1%. In 1947 we have a decrease in butter of 285,010 pounds or 7.3% below that of 1946 and in cheese, 82,350 pounds or 11.06%.

In the space of two years the decrease in butter was 666,288 pounds or 15.4% and in cheese 388,187 or 36.9%. The question which should be asked now is how are we going to prevent this decline? It is a problem which should be considered seriously by every agricultural association. Good prices are being offered and markets ready to take our product at any time. The Dominion quota on cheese to Newfoundland has been increased by 38% or 286,000 pounds, and the quota on butter by 275,000 pounds. This colony should prove to be an excellent market for butter and cheese in future. There is a good market for cheese in the Maritimes also, due to contracting Ontario and Quebec cheese for overseas, and this same market takes all our surplus butter.

Our stocks of butter are very low at present. The lowest perhaps in the history of the province. On January 1st, 1945, we had 839,489 pounds in storage. On January 1st, 1946 there were 408,423 pounds in storage—on January 1st, 1947 there were 235,370 pounds in storage. On January 1st, 1948 about 148,566 pounds in storage. It is quite possible that butter will be imported to this Province before the next production season.

It is estimated that the domestic disappearance of creamery and dairy butter in Canada during 1947 amounted to 28 pounds per capita compared with 25.2 pounds per capita during the previous year and 32 pounds per capita during the years 1940-41-42. Should the 1947 per capita consumption rate continue until April 30th 1948, and the present production rate continue until

that time, butter will be in very short supply in Canada before spring to satisfy our domestic requirements.

A Bill to allow the importation manufacture and sale of oleomargarine in Canada will be debated in the House of Commons Ottawa in the near future. A similar Bill was defeated in the Senate last year. The future for the dairy farmers in Canada will not be bright, should this Bill happen to become law. The Canadian consumer must get sufficient butter and there is not enough in Canada this winter. We cannot continue to put pressure on the Dominion representatives to stop the passing of this Bill and at the same time have butter in short supply.

We cannot continue to produce butter profitably with high costing feeds, and expect the consumer to continue buying it without trying some kind of relief. Neither can we continue to write resolutions objecting to the passing of this Bill and devote our attention to the production of some other commodity. A new modern creamery will soon be ready for operating at Morell. This plant is equipped with mechanical storage and motor driven pasteurizers and churn. It should prove to be a very convenient factory to work in and is surely a credit to this enterprising Cooperative Company. The total pounds of milk pasteurized in the nine plants operating in the province during 1947 were 7,777,043—an increase of 33,928 pounds or .43% over 1946. The pounds of cream pasteurized were 228,492, an increase of 17,485 or 8.4% over 1946. The total value of milk and cream being \$317,698.27, an increase of \$29,084.33.

A new Milk Pasteurizing Plant is operating in the town of Montague. This plant is owned by Mr. Carl Stewart. We wish success to Mr. Stewart in his enterprise, and must compliment the people of Montague in getting this necessary service.

Last February the Government appointed Mr. Earle Adams to do check testing on milk supplied by patrons to the various Milk Plants throughout the Province. In this official capacity, and in assisting me in sediment testing and cream grading, Mr. Adams proved to be a very efficient and valuable assistant, performing his duties

with the greatest satisfaction to me and to the Department generally.

The total amount of ice cream was made by three plants, namely, Central Creameries Ltd., Garden City Dairy, Charlottetown and the Olympia Ice Cream Company, Summerside. The number of quarts 542,236 valued at \$177,709.58.

**Dairy Work Prizes**  
At a directors' meeting of the Dairymen's Association held during the past year, they very generously voted money for use in the form of prizes for different phases of dairy work. It was to

be given to creamery and cheese factory managers who attained the highest points of perfection in performing the duties allotted to them.

To the Creamery Manager getting highest percentage excellent in the Yeast and Mould analysis First, Kenneth Paynter, Hazelbrook; second, Mort Larkin, New Glasgow; third, Frank Kahout, Tryon.

To the Creamery Manager making the highest percentage First Grade Butter: First, C. M. Johnson, Dunk River; second, Mort Larkin, New Glasgow; third, Lloyd

Rogerson, Crapaud.

To the cheese maker having the highest number of First Grade Cheese: First, Reggie Smith, East River; second, Gerald Gavin, Dundas; third, Kenneth McIntyre, Tignish.

To the cheese maker having the Best Kept Factory: First, Joseph McEachern, Dunstaffnage; second, Kenneth McIntyre, Tignish; third, Joseph McInnis, Grand River.

To the manager having the Best Kept Creamery: First, Amos Hubley, Perfection Dairy, Summerside; second, C. M. Johnson, Dunk River; third, Sterling Gillis-

ple, Souris.

Special prize donated by Diversary Corporation through their Maritime representative, Mr. T. C. Francis for the best kept Milk Plant, awarded to Percy Gay, Sunshine Island Dairy.

For their assistance and co-operation, I wish to thank every member of the Department of Agriculture, with whom I worked during the past year, the directors of the Dairymen's Association, also the managers and assistants of the cheese, butter and milk plants throughout the entire Province.

# Closing Out Sale

## JAMIESON'S DRUG STORE

CHARLOTTETOWN

### Discounts from 20 to 33 1/3%

### SALE NOW ON

Everything in this well-stocked store is up for sale: -- Toiletries, Household Remedies, Patent Medicines, Soaps.

## EVERYTHING MUST GO

### BUY YOUR EASTER GIFT NOW -- AND SAVE

# A MAN'S LIFE

with a real future!



There's a man's life and a real future for you in Canada's Navy, Army or Air Force! Young men who possess the qualifications and the ambition to learn the skills of to-day and the sciences of tomorrow will find no other place where they can get the same training and opportunities which Canada's Armed Services offer. Carry on the splendid traditions of those who have served Canada on the sea, on land and in the air.

FOR A PROUD AND SECURE CAREER

## SERVE CANADA through CANADA'S ARMED SERVICES

Enquire at your nearest Recruiting Centre, or write to the Service of your choice at National Defence Headquarters, Ottawa.