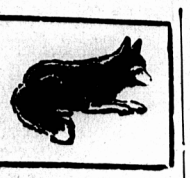
A Page for the MODERN FARMER

TIMELY NOTES ON TOPICS CONNECTED WITH Silver Fox Farming



Now that meat supplies are becoming scarce there is a temptation to use almost anything available for feeding our foxes. There are dangers in this course and for that reason we are publishing an authoratitive article pointing out these dangers. It is entitled "The Utilization of Dead Animals," and was contributed by Dr. Lionel Stevenson, Ontario Veterinary College, Guelph.

The utilization of the meat carcasses of animals that have died for any one of a number of reasons during a period of meat scarcity as is now being experienced, may be justified, but it is a hazardous practice. During periods when meat from healthy living animals was available at reasonable prices the well-informed rancher wisely refused to use the meat of any animal that had died by any means, other than approved slaughter and butcher practice.

We have always in the past opposed or refused to recommend the use of meat from animals that had died due to drowning, lightning stroke, bloating, choke, or illness due to diseases of various kinds. Conditions of supply have changed meats for fur animals are scarce and expensive today and will be for some time; in fact, we may never again see the low prices experienced previous to 1940. With the prevailing high prices of today and the prospect of continued high price levels for protein foods following the cessation of hostilities, ranchers must now consider using to some extent what they have declined to use in the past. The dwindling animal protein supply can be supplemented by careful selection and handling of the carcasses of animals that have died for reasons other than approved butchering practice.

The carcasses of animals that have died due to drowning, lightning stroke, bloating, choke or mechanical accident can be used if secured and cut up at once. The meat or flesh of the unbled animal spoils quickly in warm weather so no time can be lost in recovering, cutting up, or grinding up and quick freezing such meats. Every hour of delay between the minute the animal mets its death and the time when the meat is subject to freezing temperature increases the chance of it being unwholesome. Keep in mind that the warmth of the stable or the outdoors is the great stimulus to protein-destroying action by bacteria. Also keep in mind that low temperatures retard bacterial and chemical action.

The difference between wholesome food and unwholesome food can be measured frequently by the delays or slowness in getting perishable meats under the influence of freezing temperatures. During warm weather not one minute can be lost in salvaging the meat from carcasses of animals dead due to any reason whatever. All meats spoil quickly. All animals dead due to slaughtering methods, accident or disease should be dressed (eviscerated or gutted) at once if the temperature is much above freezing. The sooner it can be landed in the refrigerator the better. The following safety rules should be used when there is any question as to the wholesomeness of any foodstuff:

1. Make careful inquiry before taking a carcass or dead animal.
2. Use only fresh carcasses, (your eyes and your nose will help determine), butcher and freeze the meat at once. Delavs add to the risk.
3. Do not consider using carcasses that are discolored or show abscessed areas.
4. Do not consider using carcasses of animals that have died in a fevered condition.
5. Do not consider using carcasses from sections where contagious and infectious diseases are known to exist.
6. Do not consider using carcasses from animals that have been saturated with poisonous drugs.
7. Trust only those you know to be honest when buying meat food for fur animals.
8. It is imperative in most cases that a safety test be made on the meat from each dead animal carcass to be used. A test unit of four mink or of four foxes, depending on which species it is intended to feed the meat to should be arranged. Select four of the least valuable animals, preferably young animals that can be used for meat food testing. To the test unit composite samples of the carcass in question can be given. These composite samples should consist of tissue from all parts of the carcass. Test animals should be watched closely; if they show any ailment whatsoever or are slow in eating the meat under test or refuse to eat it, then the carcass should be rejected or not used in the raw condition. Thorough cooking of a rejected carcass may render it safe, but a second safety test should be undertaken before the cooked meat is fed in a large way.
9. Cook well and test before using any meats from doubtful sources. Heat will destroy microorganisms provided it is applied long enough and in sufficient amounts to every particle of food. Large masses of food heat slowly in the interior and require longer boiling than small pieces.
10. The viscera from dead animals should be thoroughly cooked in all cases.
11. Be sure of the diagnosis as to cause of death and cook all animals that have died due to bacteria or virus infection. Spores of certain organisms sometimes found in the meat recovered from dead animals are very resistant to heat and may withstand one hour at 212 degrees F. Many spore-forming bacteria that are disease-producing will survive baking temperature. The toxins produced by bacteria in meat are fortunately killed by heat.

Clostridium Botulinum Food Poisoning — Botulism ... The toxin produced by the growth of Clostridium botulinum in under-processed canned foods is always a source of danger to fur animals. Home canned goods will, probably be used to a greater extent than ever before in the effort to supply the food necessary to carry on the fur animal ranch. Meats, fish, and vegetables are sometimes contaminated before or during the canning process, especially so where no adequate heating equipment is at hand to properly cook or process the material that it is desired to save. Commercial packers have practically controlled the danger of botulism in their field. The danger is now confined, insofar as canned goods are concerned, to the product of a ranch that is inadequately equipped to process foods.

The flesh of animals that have died due to botulinus toxin can not be safely used as food for fur-bearing animals until it is subjected to a very thorough cooking at a temperature of 248 degrees F. for one hour. Horses and cattle die due to botulinus toxin, most frequently during the spring and early summer the flesh of such animals may be offered to the fur rancher during this period when his young animals are calling for more meat. Thorough cooking is the safeguard, and then only after a feed test has been made on a test unit. The symptoms of botulism are lassitude, gastrointestinal disturbance, difficulty in swallowing, double vision etc. The treatment of botulism is at best unsatisfactory.

Control of Botulism — The natural habitat of clostridium botulinum is the soil there it persists as a common soil anaerobe and may be found anywhere at any time. The spores are very resistant to heat (248 degrees F.) but the toxin is more easily destroyed (158 degrees F.) Avoid all feeds that show definite physical signs of spoilage, such as, odour and gas production.

Staphylococcus — The most common type of food poisoning in man and domestic animals is caused by the formation of an entero toxin by the action of staphylococcus organisms growing in foods that are satisfactory to the needs for quick growth. Staphylococcus strains of organism are very common and found in abundance everywhere; such are commonly carried in the throat on the body surface or in the nasal discharges of most animals, also in pimples, boils and other infections. Food exposed to the air soon becomes contaminated with staphylococcus and in many instances serves as a nutrient media.

Under favorable temperature and moisture conditions staphylococcus grow rapidly and produce enterotoxin can be developed in five hours or less, so fox and mink food on the feed board can easily become dangerous. To cause serious illness or death, there must be sufficient contamination of the food with staphylococcus organisms of an entero toxin-producing strain—the food must be a good medium for growth—and the temperature must be favorable, as it usually is in feed-mixing rooms on fur animal ranches.

Lower temperatures in the refrigerator room and quick disposal of the food after thawing is a safeguard. All staphylococcus strains do not produce dangerous entero toxins sufficient to cause food poisoning, but some strains are very virulent. In stapylococcus food poisoning the food causing the trouble may contain sufficient entero-toxin to cause violent illness or death of mink or foxes and yet contain no odour of spoilage or abnormal taste. The rancher may not suspect the food until he finds his animals sick or dead.

The entero toxin produced by staphylococcus is extremely heat-resistant, so suspected food must be finely divided and boiled long and hard to reduce its potency. Foxes and mink that consume food containing dangerous amounts of staphylococcus entero toxin will show nausea, vomiting, and acute prostration within one to three hours. The time between food contamination and illness may be as short as six hours if the staphylococcus are permitted to grow on the food unchecked. Low temperature refrigeration with care in sanitation and feeding are the ranchers' best practice to prevent loss from this type of food poisoning.

Fortunately the number of animals that die is small compared to the numbers that become ill and recover. The control of staphylococcus will always be a problem where meat-eating animals are kept and the rancher must be on his toes all the time to protect the [illegible]

MAKE A COMBINATION HARD TO BEAT!

Feed Kellogg's HEXITE RATION • CUBES • PELLETS

FEED DEPARTMENT
KELLOGG COMPANY
of Canada, Ltd.,
London, Ontario

Black Market Violators Punished

In the first action of its kind to wipe out a "Black Market", the Wartime Prices and Trade Board recently cancelled the business license of Modern Poultry and Egg Company, Montreal wholesale dealers in poultry, butter and eggs. The Board seized all the goods on hand and is selling them through the normal trade channels at wholesale ceiling prices. The action was taken after an inquiry conducted by Mr. Justice Joseph Archambault, of the Quebec Superior Court revealed that the company was selling poultry at higher than ceiling prices by falsfying invoices and demanding extra payment on the side.

Under the eyes of R.C.M.P., George Leduce, centre, enforcement officer of the W.P.T.B. takes inventory of the live chickens, assisted by an employee of the Modern Poultry and Egg Co.

All live and dressed poultry and products are removed from the premises by the W.P.T.B. to be sold with proceeds credited to the company. The following stock was seized and removed: 1,176 dressed poultry weighing 4,316 pounds; 685 live poultry weighting 3,174 pounds; 3,806 pounds of butter, and 7,620 dozen eggs.

CONSERVATION

WEEKLY COLUMN OF PRACTICAL OPINIONS OF THE VITAL ISSUES AFFECTING THE USES AND ABUSES OF NATURAL RESOURCES BY MR. LUDLOW JENKINS MARSHFIELD.

R. H. G. Bonnycastle, Winnipeg Canada, Representing Fur Trade Commissioner, Hudson's Bay Co., Winnipeg Speaking at North American Wildlife Conference says

HUDSON'S BAY CO. AND FUR CONSERVATION

Mr Chairman, ladies and gentlemen, I have the honor to represent the "Governor and company of adventures of England trading into Hudson Bay", commonly know as the Hudson's Bay Co., and I have come here from Winnipeg in Manitoba, to have the benefit of listening to what you gentlemen have heard of the Hudson's Bay Co. and some of you may even know something of its history. Anyway, it is the same company which came to the shores of the Hudson Bay in 1675 to trade and which has carried on that trade ever since. Until a few years ago we were also charged with the government and administration of a large part of Canada, but with the advance of settlement these rights were surrendered to the Canadian Goverment. Previous thereto the company had maintained peace in the wilderness, conducted trade without violence, established principles of justice and carried out the exploration of the country in a way that has been of the utmost service to Canada ever since.

The Hudson's Bay Co. is still primarily a fur—trading corporation. Even in these days of strenuous competition on all sides we control more than one—half of the total raw fur output of Canada which produces the finest furs in the world. Thus, as you can readily appreciate, the perpetuation of wild fur—bearing animals for the future is a matter of prime importance to us. We view with alarm the steady decrease in many varieties of valuable furs. In some cases these can be taken care of by fur farming. Silver fox and mink ranching has already been placed on a firm basis and has proved that the decline in wild resources can be more than made good by the breeding of these animals in captivity. We know that muskrats can be conserved and raised successfully in large number through the control of marsh areas suited to their habits. In time there is no doubt many other animals will be added to the list of those which can be bred successfully in captivity.

The Hudson's Bay Co., however, has a tremendous investment three oughout the entire northern part of Canada, right from the Atlantic to the Pacific and from the transcontinental railroads north to 500 miles within the Actic Circle. And not only have a tremendous financial investment which, properly handled, is expected to return dividends to our shareholders, but we have a very great interest in the welfare of the native population with whom we have lived in peace for 266 years. These people are dependent on the Wildlife Restoration and wild fur resources of the country. If the fur bearers are permitted to be wiped out, then the Indians and Eskimos will be left without means of subsistence because they are not suited to other occupations, such as mining or agriculture. They will become a charge on the Government, which is a situation earnestly to be avoided as being neither in their own interets nor the Governmment's nor anyone else's. Proper conservation methods will take care of the situation, ensure a perpetual supply of furs from the wild ,and maintain the native population.

The various governments of Canada, dominion and provincial, are keenly alive to the necessity of conservation, and many mesures have been undertaken to protect our fur resources. Trapping seasons have been regulated for all valuable animals, game preserves have been set up where only natives may hunt, sanctuaries have been set aside where none may hunt and animals may breed in security. Canada has been fortunate in possessing large settlement and sufficientlly remote or difficult of access to conserve the fur resources occupying them. But modern methods of transportatin have operated to overcome these natural barries, and airplanes are being used to break into the last remaining breeding grounds The result is inevitable unless vigilance is unrelaxed and the cause of the fur bearer and those dependent upon him is scrupulously safeguarded.

The Hudson's Bay Co. is deeply concerned in providing ways and means for protecting the future insofar as its fur production is concerned. Two fully modern silver fox farms are operated. One, near Winnipeg, being in particular one of the most modern establishments of its kind in Canada. The Company at present is more concerned with breeding a first—class product than going in for mass production, but we are expanding operations in this department as rapidly as possible consistent with the quality of our product. We are also breed ing mink, while experiments are being conducted with marten and fisher.

A muskrat marsh has been leased from the Manitoba Government and the rats protected for several years now with eminently satisfactcry results. Negotiations are under way with several provincial governments for the securing of other large marsh areas which are expected to keep the company's great auction sales in London fully protected against any diminution in the supply of rats from the trading posts.

But the subject of our greater pride and interest is our big beaver conservation scheme on the shores of James Bay. where our ships first landed in 1670. As you know, the beaver has played a great part in the history of our country. For hundreds of years it was the stable fur, the bread and butter of all parts of Canada . The beaver is splended as a fur beaning animals and pssesses great food value, but his habits and nature render him easily captured while his slow rate of reproduction has marked him out as a ready object of extermination.

TO BE CONTINUED

HOUSEHOLD FLY DISEASE CARRIER

Because it is one of the most active agents in the spread of disease and one of the greatest enemies of public health, the common house fly should not be tolerated in the home or its surroundings, or in offering human food and fruit for sale. It breeds in filth, and passes directly from this filth to human food, carrying bacteria and particle of decomposing organic matter on its hairy body and legs and on sticky feet and mouth. It may light on the face of a sleeping child, and this common fly is notorious for the part it plays in spreading infantile diarrhoea, typhoid, tuberculosis, cholera, dysentery, and other diseases. It is strongly suspected of being a carrier of the virus causing infantile paralysis, and already the case has been almost proved by the finding of the virus in a mixed collection of flies taken in districts where infantile paralysis had occurred.

The common house fly is one of the most serious corrupters of food. In the home, control of flies is comparatively easy. They can be temporary and effective covering of the temporary garbage will prevent the flies from finding a breeding place.

The most effective method of control consists in eliminating or reducing their breeding places outside by the proper treatment and disposal of such materials as manure and garbage. One neglect manure and garbage. One neglected manure heap or garbage dump is often sufficient to infect the whole neighbourhood, and therefore in the control of flies it is necessary to enlist the active co-operation of the whole Community. Practical information on this subject will be found in Bulletin No. 637 "Control of Some Common Species of Household Insects," which may be obtained free by writing to Dominion Department of Agriculture.

GROUND LIMESTONE

Due to the difficulty of getting supplies of ground limestone we would strongly advise the farmers to secure their requirements immediately while a supply is available.

We are prepared to make immediate shipment in bulk, delivered to any station in the Province in minimum carload lots at a cost of not over $2.00 per ton, your station. Guaranteed analysis 94-98 per cent calcium carbonate.

This offer is good only up to the end of September, after which it will not be possible to accept orders.

J. J. LeCLERC

DRAPEAU

Bonaventure County, P.Q.

- NEWSY NOTES -

By AGRICOLA

THE LITTLE TABLE (3)

Simon Eyer, shoemaker turned merchant, was daily increashing in wealth, for in the London of 1434 as in Canada of 1943, the saying "To him that hath shall be given," is everlastingly true. Behold then Simon invited to sup with all the gentry, for, as a writer (Hall Caine, I think it was) grossly says "There are many who like to grease the rump of the fat pig," a piece of rustic wit born of a long experience. He was asked at last to the Lord Mayor's Feast, along with his wife; and the good lady seems to have enjoyed the privilege more than Simon did. However, the couple comported themselves with a modesty that won the favor of the "worshipful guests" and brought about the further advancement of the erstwhile shoemaker.

Next morning (says our historian) "they heard one knocking hastily at doore, whereupon he sent Florence to see who it was; the maiden, coming again, told her master that it was one of my Lord Maiors officers that would speake with him." This officer, after due reverence, told him that the Mayor, Aldermen and the whole "communalitie" of the city, wished him to become Sheriff, and desired him to come and certify his mind therein, whether he would be contented to hold the place or no. Simon replied that he would come to his honor and their worships incontinent (i. e. immediately) and say what he was minded to do; and so the man departed.

Mrs Simon had listened to this and had alreay made up her mind what he should do. "Taking him about the neck with a louing kisse, she said: Master Sheriffe, God giue thee joy of thy name and place!

Simon put up all kinds of arguments against this cajolery." Woman (quoth he), soft fire makes sweet malt; for such as take things in hand rashly, repent as suddenly: to be Sheriffe of London is no little cost " Then he broke into a list of the house and finery he must provide, and what a train of servants and officers he must keep up, and a hundred other expenes certain to be incurred if he accepted the office. Thus the argument went on, the woman urging that his failure to accept would be looked on as a sign of an unworthy subject who lacked goodwill to his King and country

Mrs. Simon I suspect thad the better of the argument, since Simon closed it, man-like, by—"Thou dost hold me here with prittle-prattle while the time passeth on! 'Tis nigh time I were gone to Guild-Hall and not cause my Lord Maior to stay my leisure."

As he made off, his wife called after him and holding up her finger, said: "Husband, remember, you know what I have said: look to it, husband!" To which he responded "Go too, go too, get you in about your business," and so away he went.

When he came to the Guild-Hall, the Lord Mayor and his brethren in office, gave him a hearty welcome and told him that, having a good opinion of him, they had chosen him Sheriff for that year; but he requested a postponement for another year, and pleaded that his wealth was less than his good will.

At these words a grave commoner of the city stood up, and after due reverence to the Mayor, said, "My good Lord, this is but a slender excuse for Master Eyer to make; for I have often heard him say, and so have divers others, that he hath a table in his house whereon he breaks his fast every day, that he will not give (eel) for a thousand pounds; and I think he that is able to spare a thousand pounds in such a dead commodity is very sufficient to be Sheriff of London."

The Lord Mayor agreed that Simon had made a very lame excuse, for the commons of London had very searching eyes and seldom were they deceived in their opinions—"and therefore looke what is done, you must stand to it."

Simon protested that his fancy to the table was a matter of sentiment: that doubtless no man there would give him a thousand shillings for it when he saw it.

The Lord Mayor took him up: "All is one for that (quoth he) yet dare I give you as much wine as you will spend this year in your Shrivalitie to let me have it!" Simon agreed to hold office on those terms and the meeting broke up.

One of the aldermen and a couple of wealthy commoners (one being he that spoke of the table) walked down the street with the new Sheriff, who, coming to his own door, invited them in to sup with him. Then he said to his wife: Bring forth the pasty of venison and set me here my little table that these gentlemen may eat a bit with me before they go.

His wife excused the matter saying "The little table! Good Lord, husband, I pray you contente yourself and sit at this great table this once:" and she whispered him in the eare: "What, man shall we shame ourselves"

"What shame? (quoth he) do as thou art bidden. We are but four, then what do we troubling the great table?" To which she answered that the little table was not ready and besought him to leave it alone

Trust me we are troublesome guests (said the alderman), but yet we would fain see your little table becase it is said to be of such prize. Yes, and it is my mind you shall (quoth Master Eyer), therefore he told his wife again to dispatch and prepare it for these gentlemen to view.

Whereupon his wife, seeing him so earnest, came in according as she was wont, and setting her selfe down on a low stoole, laid a fair cloth over her knees and set the platter of venison thereupon, while Simon brought a chair for master alderman, and stools for the commoners: which they beholding, brake into sudden and hearty laughter, saying: Why, Master Sheriff, is this the table you hold so deare?

Yea, truly (quoth he). Now, verily (quoth they) herein you have utterly deceived our expectation.

Even so did you mind in making me Sheriffe (quoth he): but you are all right welcome and I tell you true, had I not thought wondrous well of you, you had not seen my table now: and I think, did my Lord Maior see it as you do, he would repent his bargain so hastily made Notwithstanding I account of my table never the worse.

Nor have you any cause (quoth they) and after much pleasant talk they departed, spreading the fame of Master Sheriff's little table over the whole city.

There remains of this pleasant old-world story but little more than a sequel showing how Master Eyer redeemed his promise to give a dinner to all the 'prentices, on becoming Mayor.

Concerning Slavery

We were talking about the state of slavery to which Hitler had reduced Europe and the talk drifted round to the institution of slavery itself. "Did you know that slavery was the general lot of the common man in England for some centuries after the Norman Conquest? If you and I had lived in the good old times we should have been slaves; only, since the English didn't like that word, the law would have called us "serfs " (Even as late as 1511, the translaters of the English Bible used the word slave but twice, preferring to use the word servant). The serf, however was as much the property of his master as his ox or his ass or anything that was his. He could be branded, mutilated or hanged at his master's pleasure, and against the ferocity of the times he had but one protector— the Church. It took a national calamity to do away with such an iniquitous state of affairs." "What was that?" asked my friend, to my relief, for I feared he was getting bored with my harangue. "It was the Black Death, which struck at England in 1348 England had then a population of between three and four millions and in a few months half of these were dead. The whole structure of society fell apart: there were hundreds of masters without serfs and thousands of serfs without masters. The consequent disorganization of society led up to the "Peasant's Revolt" (1377-1381), This was ruthlessly put down, but from that time onward the system of villeinage or serfdom rapidly decayed, and the laborer worked where he pleased, for such wages as the times afforded."

"But I thought England didn't abolish slavery till just before the American Civil War?" "That had to do with the British colonies, such as Jamaica, where the institution still flourished. The British Parliament had forbidden trading in slaves in 1807, but it took another quarter of a century before public opinion was sufficiently alive to the evil to authorize the spending of £20,000,000 in freeing the slaves. In the year 1833 that amount was paid over to the slave owners and the slaves were freed. The American Civil War you speak of, lasted from 1861 to 1865, with the same result as far as the slaves in America were concerned. There was never any doubt, in my mind, that the British slave-owners acted in a more astute fashion than did their American cousins. Consider: these men had to buy their slaves, or at the least "raise" them; they had to provide shelter, food, and clothes; and possibly some medical attention if the slave were a valuable one. When the slave was freed, the onus of providing all these things fell on himself. He had to be paid for his labor, of course; but it was an easy matter to keep his wages down by promoting competition. If by any chance the became a producer it was still possible to call in the law of supply and demand, or the bogey of "overproduction," to cut his prices. It was a good arrangement for the slaveowner —even without the twenty millions pocketmoney!

Daisies and Potatoes

Daisies have long been a nuisance in the hayfieldc, but a graver charge is made against them in the current issue of "Horticulture Illustrated." U. S. A. magazine. The virs of yellow dwarf disease of potatoes was known to be carried by the clover- leafhopper into the potato-fields, and recent research by the New York experimental station has shown that the hopper can procure its supply of virus from 45 different kinds of weeds. But the chief culprit was the common daisy **Chrysanthemum leucanthemum** meadow examined gave counts of 30 to 60 per cent of virus-infected daisies whence the leafhopper carries the disease to the potatoes in dry season or after haying, when other food is scarce. Green Mountain potatoes are quoted as most susceptible, and Katahdin and Sebago most resistant to the virus.

What we have to fear on P. E. Island this year is late blight growth is very sappy from the great and almost daily rains which more over wash off sprays almost as soon as they are applied. There is, however a scarcity of insect pests this summer in the northern section of the Province.

WITH A STOP WATCH?

The moon completes a circuit around the earth in 27 days, hours and 43.2 minutes.

PLENTY RATION TICKETS

Canada produced 283,000,000 pounds of butter last year.

For Service

First prize and junior champion boar at Charlottetown Exhibition from proven ancestry and ea feeding back ground.

NEIL MacNEILL, Milt

8-13-11.

BINDING