

ing is not a major enterprise. Only a few cows are kept.

It is, however, just as important to correctly cool and store the smaller lots of cream produced on these farms as it is on the specialized dairy farms. And the result of the effort will be reflected in greater returns for the cream.

Electric refrigerators are used on a large number of farms, and many thousands are being installed every year. These refrigerators, if of adequate size, could advantageously be used for cooling and storing cream. A square, specially built stainless steel, or glass container may be used for the cream. It should be fitted with a sanitary lid, so as to keep out odors.

In order to produce sweet cream of good quality, it is necessary to take the separator apart after every separation and wash and sterilize all parts thoroughly. When the separator is left unwashed for a number of hours, bacteria, yeasts and molds grow in the milk remnants in the bowl. The cream during the following separation may be greatly contaminated with microorganisms.

The cream obtained when an unwashed separator is used is likely to have an undesirable sour flavor. When such cream is kept on the farm, particularly when it is not cooled thoroughly, a definitely sour, bitter, cheesy, or yeasty flavor may develop. In very old cream, a definite moldy flavor may develop.

**HOW TO CLEAN**  
How should the separator parts be washed, sterilized and stored?  
1. Remove material deposited on the inside of the bowl. 2. Rinse all parts with cold or lukewarm water. 3. Wash all parts thoroughly, using warm water containing cleaner. Use a good brush. Do not use a cloth. Be sure to remove all milk and cream remnants. This refers also to discs. 4. Rinse all parts by means of an abundance of boiling water. 5. Allow the parts to dry and store them on racks in a clean, well-ventilated room free from insects. 6. Before using the parts, expose them to a chlorine solution that contains 100 parts per million of active chlorine, or rinse with boiling water.

Common causes of low-grade milk and cream are: 1. Contaminating milk with dirt and manure. 2. Milking in a dirty, poorly ventilated barn. 3. Using poorly washed pails, milk machine, cans, cooler, separator. 4. Straining through an improperly washed strainer cloth. 5. Allowing flies to fall into the milk. 6. Allowing the washed utensils to become contaminated with bacteria.

from dirt, dust and flies. 7. Using rusty or broken pails and cans for milk and cream. 8. Not storing milk and cream at a low temperature.

The 1959 Queens County 4-H Club Rally will be held on Saturday, May 23 at Prince of Wales College Auditorium.

The program will consist of numbers from selected clubs, recreation, group singing, guest speaker and a Public Speaking Competition.

The Public Speaking Competition will be divided into two groups—Junior and Senior—Juniors 10 to 13 years of age (inclusive), Seniors 14 to 20 years of age (inclusive). As last year, clubs may enter one participant and it is hoped that if more than one member wishes to enter, a final elimination contest will be conducted. Time allotted for the speeches is three minutes, and not less than two and one half minutes, on a topic of the members choice.

Contestants name and age should be forwarded to the Department of Agriculture, Box 2000, Charlottetown, by Wednesday, May 13—so that the programs might be prepared and returned to the clubs.

Prizes for this competition will be donated by the Prince Edward Island Dairywomen's Association and New Glasgow Junior farmers.

A change in the program this year will consist of time set aside for project study. There will be three sections—Garment, Call and Project. In these sections, the members will be given some practical information on their phase of club work.

Heatherdale 4-H Calf Club met at Preston Peardons with fifteen

members present. The local leader, Hector Matheson, was present. The meeting opened by repeating the 4-H pledge in unison. The minutes were read and approved. John moved and Glen seconded that the bill of \$12.00 be paid to the people who took the contest winners to town.

John moved and Allen seconded to meet at Bellview School for a ball game and to decide what kind of a calf members are to have. Roll call for next meeting—A Penny for the Size of your Shoe; program for next month—Allen Rush and Blois MacPherson.

The next meeting and judging class is to be at Alexander MacPherson's. Cyril moved and Glen Taitrie seconded the meeting be adjourned. The next meeting will be held on May 22, at 7 p.m. Margaret Matheson, Secretary.

St. Peter's 4-H Calf Club held its regular meeting on April 1st in the St. Peter's Holy Name Hall. The meeting was called to order by the President and opened by the repeating of the pledge. The roll call was read with twenty-one members present. Minutes were read and adopted.

Membership fees were paid and prize money was given out. It was moved by Mary Leslie and seconded by Lillian Powell that Jackie Lewis and Richard Gillis be on the program for next meeting. Very interesting speeches were given by those appointed.

Dolph Gillis, Paula Flynn, Joan McDonald and Kay Sutherland were appointed on public speaking for next meeting, also Tommy MacInnis and Garth Sanders who were not present to give their speeches.

It was suggested that a record hop or dance be held, but it was decided that it be held later on in the year. There was also a meeting April 15. Jeannie MacInnis, Secretary.

St. Augustus 4-H Club was called to order by the President, April 10th in Ft. Augustus School. 32 members answering and read minutes of last meeting. Business arising from minutes was to decide on name for club and it was decided to have Beavers.

It was decided that we will not combine a project club with the calf club this year. Literature was distributed among members. There are only three with calves yet.

The club leader gave some instructions on how to make out feeding reports and how to distinguish the breeds of cattle. A quiz was held on the breeds of dairy calves. It was decided to answer next roll call with favorite baseball player. Next meeting is to be in Waterville School, May 8th. Leo Walsh, Secretary.

Springfield Calf Club met at Marjorie MacKay's home with club leader and eleven members present. Roll call for next meeting is to be answered by your favourite breed of cow. Treasurer reported balance on hand—\$37.36.

Very few members to date have been able to get a suitable Club Calf for 1959.

Two questionnaires, "Care of the Calf," and "Breeds of Dairy Cattle" were filled in by the members and the answers were discussed. Another meeting was held at Paul Hagen's, April 21, 1959. Marjorie MacKay, Secretary.

**DEATH NOTICE**

**MRS. JAMES LOVETT**

The death occurred at the Halifax Infirmary, Halifax, N.S. on April 18th, of Mrs. James Lovett, of Dartmouth, N.S. at the age of 83. Born in Halifax, she lived in Dartmouth most of her life, and was the daughter of the late Bridget Murphy and Patrick Phelan.

Surviving are four sons, George F. Ottawa, Wilfred C. Major, James F. and John E. all of Dartmouth; two daughters, Mae (widow of Leo Murphy) Dartmouth, and Margaret (Mrs. A. F. Gormley) Charlottetown, P. E. I. Two sisters and one brother in East Weymouth, Mass. also survive.

Mrs. Lovett had sixteen grandchildren and four great grandchildren. Her husband, James, predeceased her five years ago.

**BUMBA IMAGES**

**BANGKOK (Reuters)**—Sale of images of Buddha from sidewalk kiosks in this capital city of Thailand will be banned under a plan to be submitted to the cleaning committee. "It is not right that sales be made from such places because Buddha images are regarded with the highest respect," said the city governor.



The flag bedecked Cartierdoc Lawrence Seaway following its opening. Here the laker is shown moving under Montreal's Jacques Cartier Bridge. (CP Wirephoto)

**LAKER UNDER BRIDGE**

The flag bedecked Cartierdoc Lawrence Seaway following its opening. Here the laker is shown moving under Montreal's Jacques Cartier Bridge. (CP Wirephoto)

**AGRICULTURAL NEWS**  
P.E.I. Department of Agriculture

**A.I. ANNUALS**

The thirteen Artificial Breeding Clubs on Prince Edward Island will be holding their Annual Meetings during the next month. The first one being held this Friday night, May 1st, at the Summerlee Restaurant in Summerside.

The Eastern Prince County Artificial Breeding Club was the first one organized. As an innovation this year they are holding a banquet which commences at 7:30 p.m. along with their annual meeting. If you are interested in attending contact Allan Palmer the Agricultural Representative for Prince County at telephone number 3841 in Summerside.

The second oldest Club organized is the Kensington and District Artificial Breeding Club. They also are having a banquet in conjunction with their annual meeting this year which will be held on Monday night, May 4th in St. Mark's Hall, Kensington.

Another meeting which is being held next week is the York and District Artificial Breeding Club in York Hall on Wednesday commencing at 8 p.m. Special speakers will be in attendance at all three meetings. The dates and places of the other meetings will be announced as they come along.

This is an opportunity to take part in the operation of your own Club so why not plan now to attend your annual meeting.

**REGISTER ANGUS CALVES**

The motion as passed at the recent Angus Association meeting will allow for registration of calves conceived during 1959. This is the official interpretation being applied to the ruling. This means that breeders can use bulls owned by A.I. Organizations during the balance of the year.

**BLACKLEG IN CATTLE**

Blackleg in cattle is a highly infectious and contagious disease characterized by its sudden onset, rapid spread and high rate of mortality. It is observed most frequently in young cattle up to two years of age. However, it may be found in cattle of any age and in sheep.

This is the time of year to protect your young stock against this disease, by having them inoculated. Contact your local veterinarian and have this job done before the cattle go out on grass.

Frequently people come into the office and say "we haven't had Blackleg on our premises for years". Don't be like these people and be misled. The causative agent of Blackleg, a germ, is soil born. It can live in the soil upwards to fifty years. Cases have been observed where common pastures had been used, the cattle that have received inoculations have been healthy, whereas, the ones that have not have succumbed to the disease and died. For only a few cents you can get this protection against this dread disease which has been observed in all parts of the province.

**STORING MILK**

Mechanical Refrigeration—Milk can be cooled satisfactorily in ten-gallon cans, set in a tank of 35 degrees F. water when the water is circulated around the cans. The milk temperature will be reduced from 95 degrees F.

to 50 degrees F. or slightly below in one hour, and to 42 degrees in two hours. Stirring the milk does not materially speed the cooling by this method.

By means of a surface cooler, using tap or well water in the upper half of the cooler and either refrigerated brine or water in the lower portion, milk can be cooled to a temperature of 40 degrees F. or below. A "direct expansion" cooler, using water in the upper half and gas refrigerant in the lower half, may also be used with similar results.

Cooling with Water—With a surface cooler, using water at 50 degrees F. as the cooling medium entering the bottom of the cooler and leaving the top, the cooled milk in the can will be only a few degrees above the temperature of the cooling water. With a normal flow of milk over the cooler about 4 or 5 gallons water for each gallon milk must pass through the cooler.

Experiments with cooling a can of milk submerged to the neck in a tub of water, with water at 54 degrees F. flowing into the bottom of the tub and leaving at the top at the rate of 4 gallons per minute, showed that 80 pounds of milk could be cooled from 90 degrees to 60 degrees F. in one hour without stirring. Do not mix warm and cold milk.

Cooling with Air—Air is a poor conductor of heat. Air cooling is therefore an inefficient method. Bacteria grow rapidly in warm milk. If a 10 gallon can of milk at 95 degrees F. is placed in a refrigerator, in which the air is maintained at 40 degrees F., several hours are required to reduce the temperature of milk 15 to 20 degrees. About 10 hours are

required to cool it to 60 degrees F. Do not use this method of cooling.

**Absorption of Odors**—Milk absorbs odors readily. Keep the milk away from the odors of gasoline, unclean barns, musty cellars, and strong-flavored fruits and vegetables. Strong-flavored feed should be fed after milking.

**Covered Cans**—Cover cooled cans of milk with clean lids in order to keep out dust and insects and to avoid absorption of odors. The lids should be left on the cans when the milk is being cooled in cold water tanks.

**ELECTRIC REFRIGERATOR**

The most urgent need in the butter industry is more efficient cooling and storing of cream on the farm.

On specialized dairy farms it should be possible to use modern types of cream coolers and the problem should not be difficult to solve. The object should be to cool the cream to below 50 degrees F., preferably to 40 degrees F., and to protect the cream against contamination and objectionable odors until it is shipped to the creamery. But a large percentage of the cream used in butter manufacture is produced on farms where dairy-

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**To Buy or Not to Buy?**

That is the question that became a matter of lively controversy between the Federal Government and the National Gallery in Ottawa. Is \$445,000 too steep for works of art by two old masters, Brueghel and Monaco? How do art lovers feel about an investment of this size? What do art authorities have to say? You'll enjoy reading the opinions that emerge when Weekend Staff Writer Robert McKeown interviews James Rotimer, director of the Metropolitan Museum and other prominent collectors and dealers.

These too, and many more photostories...

**Teenage Songsmith**  
Where will rock 'n' roller Paul Anka's rapid rise stop? The teenage prodigy from Canada's capital has no desire to be a bobby soxers' idol forever. He has more serious aspirations in the world of music. You'll find the story on this young composer and performer in Weekend.

**Grab an Apron, Men!**  
How would you like to take over the role of chief cook and bottle-washer from the little woman? Perhaps you've tried it, and resigned. But "if at first you don't fricassee, fry, fry a hen." Try out some of Margaret Oliver's recipes designed to tempt the male palate in Weekend's Food Column.

**A Young Man's Fancy**  
... turns to thoughts that young women have been cherishing all winter. When? In the spring, of course! Weekend's camera follows one of Toronto variety's young couples-on-campus to illustrate a worthwhile point. If you can't fight the lovers' league, you'll be glad you joined them!

**Umpires Are Game**  
It's a toss-up as to which of the missile-dodgers have the toughest job. When these unsung heroes turn a critical spotlight on their own decisions, the resulting warfare is as exciting as the athletic event. Sports Editor Andy O'Brien gives the referees' trophy to... Find out in Weekend!

**Lord Beaverbrook...**  
continues the warm, personal narrative of his relationship with R. B. Bennett. Don't miss the second of four installments, in which Beaverbrook discusses Bennett as a bachelor, his private relationships, financial prosperity and political career. Read Fortune And Frustration in Weekend.

**Another Tall Tale...**  
stems from the agile pen of Greg Clark when the master story-teller treats his readers to The Test. Is mankind naturally honest and upright, as Greg's trusting friend Mike Sampson maintains?

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