

TIMELY NOTES ON TOPICS CONNECTED WITH Silver Fox And Mink Farming

A despatch from London to Western Daily News dated January 27, 1954, has the following: Silver fox is popular made up in a stole carried with a dark grey tailored suit at Michael's. The same house shows a chiffon triangle edged with silver fox. Most London couturiers have included small quantities of silver fox in their collections. Observers link this with the recent visit of Frank E. Dotman, fur supervisor of Henry Morgan, Montreal, and head of a publicity campaign to revive the popularity of silver fox.

Royal Canadian Onyx is understood to be the new name proposed for standard Canadian silver fox. Opalene has been suggested for pearl fox and Palladium for Platinum fox. It is understood the Canadian National Silver Fox Breeders' Association has taken steps to register these names in Ottawa and Washington, D. C. The much favored term Crystal Fox had to be ruled out owing to registration problems.

Standard ranch mink was approximately 90 per cent sold at the American Fur Auctions, New York, last week. The offering consisted of some 16,500 skins mostly from the Great Lakes Mink Association. Export buying was the contributing factor and the strength of the sale. One observer commented — "even if export buying should be withdrawn in the next few weeks the dark mink supply has reached the point where it will tend to strengthen the market." An analysis of the first half of the sale noted above indicates that about 35 per cent of the males were being sold for \$19 to \$22 and about 22 per cent \$22 and up; \$16 to \$19 males comprised about 33 per cent of the offering and a little over 10 per cent fell under the \$16 figure. In the first part of the auction \$10.25 appeared to become established as the floor for female pelts but most of the sales were made between that and \$12.

What is claimed to be Canada's first "drive-in fur store" was opened at Decarie Blvd., Montreal, Saturday, January 30th by L. P. Lazare & Co. Ltd. The new store with a floor space of nearly 4,000 square feet has parking space in back for 100 cars from which a covered entrance leads directly into the store. Sports wear is carried in addition to fur garments.

A page ad in Women's Wear Daily February 4 shows Northwood Fur Farms, owned by Otto H. Grosse, Cary, Illinois, announcing its finest collection of 7,500 Blue Horizon pastel mink, larger, deeper, softer, paler and bluer. Many of our fur farmers are acquainted with Mr. Grosse and have bought mink from him. He is really a remarkable man and has probably made the greatest success of mink breeding of any breeder in the world.

Golden Glory fox which has received a great deal of promotion by Edward Fromm, president of Fromm Bros. Ltd., Wisconsin, made its debut last week before a number of bidders in New York and indications are that the new mutation is going to find favor with quite a number of people. Mr. Fromm reported that 65 per cent of the 350 skins was sold on the auction and it was the first auction of mutation fox pelts held in 1954. American Fur Auctions, Inc., whose manager is George Mayers, were the auctioneers. The sale averaged \$103.30 with prices ranging from \$75 to \$170. The top price was paid by Gruskin and

Feldman, manufacturers, and this firm was the biggest buyer in the sale taking 20 per cent of the offering. Mr. Fromm said he was pleased with the attendance at the sale, because of the fact that there are so few left in the fox industry and he hailed the event as another milestone in the relations between fur ranchers and the fur industry. He emphasized Fromm Bros. intention of maintaining the exclusiveness of the item for some time and said that the next auction in 1955 will not probably offer any larger quantity.

The Golden Glory fox pelts which are a mutation cross of reds, were produced in this province by the late J. Pope Clarke and also by Fred Taylor, Breadalbane. We remember Mr. Clarke's foxes very well and in conversation with Mr. Taylor he told us that the pelts he produced were really beautiful. Both had something that if it had been brought out by a concern like Fromm Bros. and given top publicity could have taken a prominent place in the fur industry.

And now we are giving our readers a brighter picture of silver fox in Canada. At the Canadian Fur Auction Sales Company (Quebec) Ltd., sale which terminated last week, European buying was an important factor and most of the silver fox and platinum fox sold quantities selling at around \$7.50. Regular full silvers also reached a top of \$10.50 and average lots sold at \$4.00 to \$5.00. Inferiors sold at an average of about \$3.50. The mutations were mostly to Europe and the auction company reported platinum fox 40 per cent sold, inferior platinum 80 per cent sold, white marked 35 per cent sold, one-half to three-quarter silvers 80 per cent sold, selected full silvers 50 per cent sold, regular full silvers 55 per cent sold and inferior types 60 per cent sold. While prices were low the revival of activity was pleasing to the auction company which stated: "The volume of pelts sold was the largest in a long time. It showed a disposition to take the article which has been quiet recently."

The Canadian fur industry is going to ask the federal government at Ottawa for tax relief. This was decided at a meeting of members of the Canadian Council of Fur Associations. Its request will be for elimination of the present 15 per cent excise tax on furs which has been one of the main causes for the present depressed state of the fur industry. They are also going to endeavor to raise \$50,000 to develop better relations for furs and the fur industry of Canada.

The many friends of George A. Calbeck, manager of the Fur Marketing Department of the Canadian National Silver Fox Breeders' Association, will regret to learn that he is a patient in



UP TO HIS NECK IN WORK — No, it's not a character from the Wizard of Oz, but an airman completely wrapped up in his work. Corporal Bud Carmody of Charlottetown, P.E.I., displays some of the various sizes of tires in stock at the RCAF's No. 30 Air Materiel Base at Langar, England. Tires of all types and dimensions are only one of the many items handled by the modern depot near Nottingham, which supplies the RCAF's NATO air division of twelve jet fighter squadrons in England, France and Germany.

Bank Urges Courtesy In Tourist Business

MONTREAL, (CP) — Canadians were urged today to get "out from under their top-hat restraint and really sell Canada to foreign tourists."

The Royal Bank of Canada says in its current monthly letter that courtesy is as important as scenery if the tourist industry is to be expanded.

"The human factor is the only thing which can destroy what Canada provides for travellers to enjoy," the bank says. "When travellers return home what they say about their reception and treatment will do more to determine how many tourists we get in the next five years than will all the advertising that money can buy."

Above all, Canadians must remember to act like Canadians and not great tourists with shows of what they expected to leave behind.

United States, there is no use trying to imitate slavishly things which are done in the United States," the letter says. "The tourist who has come all the way from his home is not going to be satisfied with a copy, however good it may be and some are pretty bad of what he is accustomed to seeing. There is a Canadian way of life, and visitors should be shown it."

Courtesy Courses Urged — The bank suggested short evening or afternoon courses in tourist centres to teach the importance of courtesy and helpfulness to visitors.

"We have the market: our own 14,812,000 people and 160,288,000 people in the United States, and traveling people from all other continents," the bank says. "Canada has the merchandise: it is the second largest country in the world, with 3,845,744 square miles of prairie, mountains, lakes, streams, and forests, as beautiful as can be seen anywhere."

"But we must do something if we are to encourage travel: make access easy by highway, airway, railway and seaway; get and keep our living facilities for visitors up to date in a superior way; train the personnel of all services in courtesy and efficiency; tell the people in Canada and elsewhere about the superlative attractions we have, and make it easy for people to find them."

As a method of fostering closer relations, the letter suggests a school-sponsored exchange of letters between students in Canada and the United States and in different parts of this country.

Daily and weekly newspapers would doubtless be glad to help by offering prizes for the best letters in their circulation territories, the bank said. "An imaginative plan like this would grow under its own momentum. It would bring about a great exchange of ideas, widen the children's interest and knowledge of both Canada and the United States, and would be of social importance by promoting visits

-NEWSY NOTES-

By J. A. Clark, D.S.A. BREAD MAKING

Bread making is believed to be man's oldest industry. A stone hand-mill, consisting of a hollowed-out stone and a stone ball shaped crusher, was found, together with a ploughshare, fashioned of wood, among the remains left by prehistoric man in a burial place. All these implements belong to the Stone Age. The oldest type of bread was believed to have been made in the form of cakes and fritters. The grain was soaked in water, then pressed and dried either in the sun or by artificial heat. This was followed by a method of pounding or "braying" the grain in a mortar, or between two flat stones before it was soaked and heated.

There were five essentials, when we were young, in the making of good bread: "Island flour," yeast or leaven, water, salt and skill! Leaven is the ancient ferment used, and a small portion of the leavened dough was retained and kneaded into the next batch of sponge. Yeast, made from hops, was occasionally used, but the general practice in our community was to keep over a small amount of dough. When neither yeast nor leavened dough was available, then a small amount of moistened flour was allowed to lie in a warm place for about a week, until it developed an acid taste and a leavening odor. It was then ready to leaven the new sponge.

Making bread required skill and a whole lot of hard work. Water and salt were added to the yeast, then the flour was mixed in, and all were thoroughly mixed together until it assumed a roapy consistency called sponge. It was then allowed to set. In a few hours the yeast would act on the starch, gluten and sugar in the flour, greatly increasing its size. The sponge was then emptied into a pan of flour, and enough water was added, as it was mixed in, to make up the required family sized batch of bread. This was all kneaded together, late in the evening, and the batch covered and set in a warm place overnight. When left too long, or allowed to get too warm, the batch would occasionally overflow the pan onto the table. In the morning the batch was spread out on a breadboard that had been dusted with flour, the hands of the baker were also covered with flour to prevent the dough from sticking, and the dough was thoroughly kneaded until it was uniformly mixed.

We remember when the first bread mixer was introduced into our home by the then younger generation. It was a sturdy pall with a cover that could be firmly clamped to the top edge of the pall. There was a handle that turned a curved rod that extended from the centre of the cover to near the bottom of the pall. The rod was so shaped that it worked the dough quite thoroughly by being turned slowly. It did away with considerable of the hard labour, as the handle acted as a lever, and unskilled labour could be used. This contrivance was as much scorned by some of the older generation, as the practice said to have been used in some of the very early continental bakeries, of having men knead the bread with their bare feet.

When the dough was worked to the satisfaction of the bread maker, it was then cut into uniform sections, worked into shape to fill about one half of each bread pan, and allowed to rise until it had about filled the pan. It was then placed in a hot oven with a temperature of at least 425° F. There it continued to rise and expand, until a brown crust formed over the loaf. The temperature might be allowed to range up to 450° F. The heat evaporated some of the water, distended the myriads of air cells, which would strengthen the already strong bonds between our people."

arrested further fermentation, drove off the alcohol, and usually baked the loaves in about an hour, depending on the temperature of the oven. The brown crust is formed by the action of heat on the starch, forming a sort of gum, called dextrin, with its familiar, pleasant taste. The interior of the loaf, while in the oven, remains bathed in steam, which maintains a temperature of 215° F., and partly boils the starch and gluten of the dough.

Some of the early ovens we remember were built into the side of the flue adjoining a fireplace or adjacent to a stove. These were raised to baking heat by placing in them very hot stones, bricks or lions. The dough in the bread pans was placed in the oven, and by the time the oven cooled, the bread was baked.

Bakeries

The aim of modern bakeries is to make the process of bread making as nearly automatic as possible for both hygienic and economic reasons. A Frenchman by the name of Salignac in 1760 invented a dough kneading machine that was standard equipment for more than a century, but loaf making was continued by hand until 1896. A baker stated: "The doughing machine without doubt gives the greatest ease to the workman, the greatest peace of mind to the owner and the greatest satisfaction to the consumer."

The process of commercial bread making may be divided into four sections: flour handling, dough making, loaf making and baking. Flour handling entails controlling, storing, blending, sifting and weighing of the flour. Machines for the last three operations may work either in batches or continuously. The machines for handling batches are considered by many as the most satisfactory.

For dough making, pure water at the right temperature is secured by using a tempering tank. The flour and other materials are fed automatically into the dough mixer and then into the dough kneading machine.

Loaf making is handled by a wonderful machine that receives the dough from the kneading machine, divides and places the correct size and weight in each loaf-sized section of the machine, holds it the correct time so that it will rise to loaf size, and delivers it to the baking oven. Bread baking is a continuous process, where in some bakeries the oven is maintained at a temperature of from 450° to 500° by steam. The heat is supplied by gas, oil or other fuel, depending on the cost of these fuels. The motive power in many modern plants is electrical, with an electric motor for each machine. Every operation is automatically controlled and mechanically registered. There are many travelling ovens, some in line, others that swing around and deliver the loaves near the starting point. The Lyons Bakeries in London, England, were producing 2,800 loaves of bread per hour. Some of the large bakeries with travelling ovens a block long, bake their loaves in 35 minutes, and turn out from 50,000 to 100,000 loaves per day. Each bakery has its own formula for bread making, however, the average barrel of enriched flour, weighing 196 pounds, usually has about 110 pounds water, 2 to 4 pounds of fat 2 1/2 to 4 pounds salt, 5 to 6 pounds sugar, 1 1/2 pounds of malt extract or milk and 2 1/2 pounds of yeast, added.

The following time table is only approximate. The dough is allowed to set from 2 to 2 1/2 hours, then reduced by kneading, then set again for 1 1/2 to 2 hours, then reduced by kneading again, and set 45 minutes; kneaded, placed in the pans for 50 minutes before going into the automatic oven and on to the cooling and packaging equipment ready for distribution.

Partially Baked Rolls A firm in Minneapolis, Minn.

has placed on the market partially baked rolls. In these rolls the baking process is stopped before the crust becomes fully coloured. The consumer should protect these rolls from light to avoid loss of riboflavin, and store them until needed. The baking process is completed in the consumer's home as required, and they are said to equal fresh baked rolls. Bakery products were said to have exceeded four billion dollars in the United States in 1951. That year Canadian mills ground almost 23 million barrels of flour, which had a wholesale value, at Winnipeg, of over \$11.00 per barrel. This alone would equal over \$250,000,000.00.

BURGESS BEDTIME

Continued from page 10

where they had come from, and where they were going. They were petrels. Folks call them Mother Carey's Chickens, although there is nothing about them at all like a chicken. The tired pigeon wondered how those small feathered folk could seem to mind so little the wind and the waves. He couldn't know that those feathered folk go to land only to nest. They are truly folk of the sea. Poor, despairing Homer. It seemed to him he couldn't lift his wings for another stroke.

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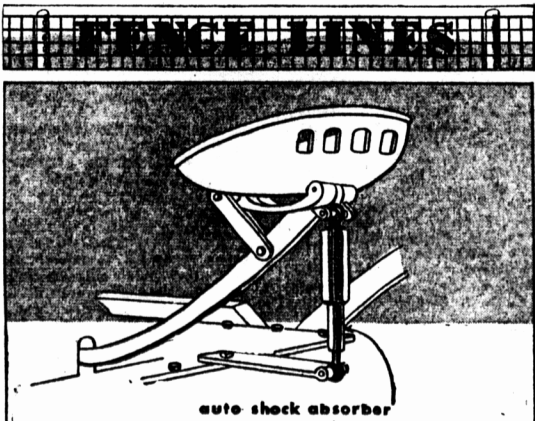
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DON'T FORGET SCOUT VARIETY CONCERT FEBRUARY 17 — AT 8:00 P.M. P. W. C. HALL



SHOCK ABSORBER... An airplane-type auto shock absorber, simple to install, will lessen the bounce of a tractor seat. U-shaped bracket is either to the seat or seat column, with the lower end pivoting on a bolt passing through the eye of bracket attached to transmission housing.

Advertisement for E. J. MacDOUGALL'S Shur-Gain Chick Starter. Includes a logo for 'FEED SERVICE' and text: 'GET YOUR Shur-Gain Chick Starter AT E. J. MacDOUGALL'S THERE IS NONE BETTER AT ANY PRICE. The Chickens that won the Grand Champion Prize at the Royal Winter Fair were fed on SHUR-GAIN bought at E. J. MacDOUGALL'S VERNON, P. E. I.'

TIP OF THE WEEK FROM YOUR MASTER DEALERS

- Charlottetown... I. J. Rossiter
Summerside... Prince Edward Island Fur Pool Ltd.
O'Leary... H. B. Willis Inc.
French River... Arthur A. Campbell
Central Bedeque... Dunk River Dairying Co.
Albany... L. D. McLeod & Sons
Victoria... L. D. McLeod & Sons
Stanley Bridge... Reid's Feed Service
Wheatley River... Preston Rackham
Morell... Dingwell & Rossiter
Kilmuir... McGowan's Ltd.
Murray River... D. M. McKinnon
Brookfield... Cruwys Bros.
Mount Stewart... Clark's Feed Service

Advertisement for MASTER BALANCED FEEDS. Includes a logo for 'FEEDERS WHO KEEP RECORDS USE MASTER' and text: 'TIP NO. 25 Never put fresh feed on top of dirty unpalatable feed. Troughs should be cleaned out. Let's Discuss Your Feeding Plan With Your Island's MASTER Man IVAN KERRY Dial 5455 60 Green St. - Ch'town'

Announcement

Advertisement for ISLAND CHICK HATCHERY. Includes text: 'Reduced prices are now effective on all R. O. P. Sired straight breed and cross-breed chicks as follows: Unsexed Chicks—All Breeds \$15.00 per hundred, Pullets—N.H. x B.R. Crossbreed \$26.00 per hundred, Pullets—B.R. x N.H. Crossbreed \$30.00 per hundred, Pullets—L.S. x N.H. Crossbreed \$30.00 per hundred, Pullets—Barred Plymouth Rocks \$30.00 per hundred, Pullets—New Hampshire Reds \$30.00 per hundred, Cockerels—All Breeds \$ 8.00 per hundred. In lots of under 100—one cent more. All prices F.O.B. Hatchery. The above prices apply to all booked orders. Only Record of Performance sired chicks hatched, rated one of the best in Canada and outstanding for vigor and laying results. Years of selecting and breeding has given us one of the best Standards for all Canada for Hatchery performance. Advancing egg prices indicate another successful year for poultry producers. We advise your prompt ordering so as to ensure delivery for date required. All eggs purchased from outstanding Island flock owners. Canadian approved (second grade) chicks not hatched on Prince Edward Island. ISLAND CHICK HATCHERY CO-OP CHICK HATCHERY DILLON & SPILLET CHICK HATCHERY O'LEARY FARMERS' CO-OP HATCHERY PENDLETON'S CHICK HATCHERY'

Advertisement for DETH-OR-GRAM. Includes text: 'DETH-OR-GRAM TIME TO POWDER TO PROTECT YOUR PROFITS STOP Insist on DETH ANIMAL-PLANT INSECT POWDER AN ACTIVATED - TRIPLE ACTION INSECTICIDE CONTAINING P-10 NON-TOXIC PYRETHRIN & PIPERONYL STOP NEW DISCOVERY - AMAZING - GUARANTEED STOP TRY ONE CAN AND BE CONVINCED YOU'VE BEEN WASTING MONEY STOP. 4 times longer protection FOR POULTRY Double the Killing Power LIVESTOCK. At your Store or Drugist ALSO USE DETH RAT-MOUSE Exterminator containing Warfarin for 100% eradication. JOBBERS:— Summerside: Rogers & Arnold Ltd. R. T. Holman Ltd. Charlottetown: Rogers Hdw. Ltd. R. T. Holman Ltd. Debbie Bros. Island Co-op Services.'