

All-Time Record

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Quebec	13	27
Ontario	41	63
Manitoba	16	17
Saskatchewan	12	11
Alberta	11	14
Total	146	131

During the above period, there were eleven Canadian sows which qualified with a slaughter test score of 90 or over. P. E. Island had nine of these. A factor worth noting is that many of the sows which qualify in other areas carry considerable Island breeding. Our standing in Advanced Registry has been responsible for advertising this province, across North America, as the fountain for the

best bacon hogs in the world. This places our breeders under the responsibility to maintain this reputation. Now, with prices low, there might be an inclination to become careless and as a result permit our key breeding stock to deteriorate in quality. Then when prices improve we would be forced to begin our improvement efforts all over again with serious loss of revenue to our producers.

"Be Prepared"

Our breeders should be urged to hold the line and in this way be prepared for the upswing which may take place sooner than they may anticipate. There has been a heavy slaughtering of brood sows during the past nine months. When prices advance, we will find many farmers looking for replacements. No doubt it will be the

same old story—Jump out when prices are low and scurry to get back in again when prices are high. This will be an opportunity for our key breeders of tested stock to supply these sow replacements. The life of a brood sow on the average is not more than four years. A little laxity in testing sows might leave us, in a year or more, with very few living qualified sows. To avoid this possibility, every key breeder of registered stock should continue to place his sows on test. He should use this period of lower prices to strengthen his herd by purchasing foundation stock from dams with high A.R. scores. Even the commercial hog producer should now make an effort to secure his prospective brood sows from tested ancestry. If every breeding sow in this province were from a qualified sire and dam, there is little question but that our percentage of grade A hogs would jump to 75c or more within a year. Our key breeders should keep their registrations up to date and not be caught with unregistered breeding stock when the demand again improves.

Sales of Breeding Stock

In line with similar conditions throughout Canada, the demand for breeding stock has continued to decline in 1952. The local enquiries for boars have dropped very noticeably but orders from N. S. and N. B. have increased. These two provinces now are looking to this province for key breeding stock. Sales have been made to breeders in Quebec, Ontario, and Alberta with some enquiries from the U. S. for shipment after the embargo is lifted.

Shows

At the 1952 Charlottetown Fair, Island exhibitors brought out a large entry of Yorkshires which continued to show improvement. At the 1952 Amherst Winter Fair, Island breeders made almost a clean sweep of the top placings. The climax of all our efforts has been our exhibit at the Toronto Royal Show. This year, as usual, we failed to win top placing in the live bacon classes, but in the dressed carcass classes, we made practically a clean sweep. In the Brethour Trophy class for the best Wiltshire side, we had the first eleven placings. In the Todd Trophy class for the best Bacon carcass we missed first place by a hair but we won the next seven placings. We have exhibited there for four years. During this time, Island exhibitors won the Brethour Trophy three times and the Todd Trophy twice. This year, Mr. Andrew Bain, French River, is the proud winner of the Brethour Trophy which is considered the most coveted award in swine at the Royal Show.

Our exhibits at Toronto have gone a long way to make the Canadian Swine producers realize that the accepted show standard for live hogs is not in accord with utility requirements. Fads and fancies set up and perpetuated by professional exhibitors who make little effort to test their sows have been largely responsible for the lack of improvement in the percentage of grade A hogs in Central and Western Canada. Fortunately in this province, our breeders have not been influenced to any appreciable degree by such false standards, although there is always present the tendency to consider a show pig as different in type from a top carcass prospect. This is a point we must watch very closely.

Charlottetown Test Station

At the local test station we have 32 pens where our key breeders send four weaning pigs from a litter for testing. During any year we may feed and test upwards of 400 hogs. An exact record is kept of the feed consumed by each lot. This information is very valuable as it supplies information on the feed required to bring a pig from 50 lbs. to 200 lbs. live weight. The condition of the pig at weaning,

worm infestations—all too common, disease, and other factors may cause a variation in the feed used by different lots. It will interest our swine producers to know the feed used by a few of our better doing lots:—

Breeder	Age at slaughter	Feed per pig
Arthur Paynter	163	467 lbs.
Wm. Johnstone	186	518 lbs.
Andrew Bain	160	500 lbs.
Adrien Arsenault	182	524 lbs.
McCormack Bros.	170	522 lbs.

At the other end of the requirements we have a few lots using up to 600 lbs. These latter lots are usually worms infested or improperly fed before and after weaning. The above figures will show what can be done under ordinarily good conditions and with properly balanced feed.

The Outlook

It is always dangerous to draw a picture of the future but a statement of known facts will indicate what we may expect. Hog prices are now at the low point in the cycle. They will advance in 1953. This price improvement will be brought about by a decrease in production all over North America. In the U.S., spring farrowing is expected to show a decrease of 15%. Such a drop in production would be equal to almost our total Canadian hog production. In Canada, the decrease is expected to be around 10 per cent in Western Canada and 30 per cent in Eastern Canada, or an overall decrease is under-estimated. While hog prices will tend to rise in 1953, feed prices show some evidence of falling to lower levels. Since October, mill feeds have dropped approximately \$10.00 per ton. The price of barley and oats are now well below the \$3.00 per bag mark in bulk carload lots. The limiting factor in profitable hog production. It is the spread between the price of hogs and the price of feeds. With hog prices giving promise of an advance and with feed prices showing some decline, it is quite possible, even very probably, that pigs fed for shipment in the last half of 1953 may be profitably produced.

Demand For Weanlings

In some parts of this Province even now it is becoming difficult to find weanling pigs for sale. With the great decrease in bred sows, we can expect this demand to be much greater when the spring orders from Newfoundland and N. S. develop. In 1952 we experienced in field crops and in live stock a situation which may never happen again in a lifetime. We had a bumper crop in potatoes in the East and in wheat in the West, with above average prices. We had an over supply of meat, emphasized by the U. S. embargo with a resulting break in price. It is quite possible that before the end of 1953 this situation could become reversed with meats and profitable product and field crops in over-supply. It has happened before, it can happen again. This thought should prompt our Island farmers to maintain a balance in planning their yearly production.

Lard Situation

One of the factors which has a weakening effect on hog prices is the poor demand and low price for lard. During recent months the packer has paid twenty-six cents per pound for dressed hogs. Across Canada, less than 30 per cent of the hogs make grade A. The balance are degraded largely for over-finish. These over-fat hogs may yield up to 25 lbs. of lard which is worth less than half the price per pound paid for the whole carcass. This loss is reflected in lower prices to the producer. Even in this Province where over 50 per cent of our hogs make grade A, there is great room for improvement by breeding, feeding, and marketing more hogs which will make leaner carcasses. The hog producer has some reason for encouragement in that increased production will bring prices up to a profitable level. Ad-

Barbara Brent's BUYS AND WHYS



MONTREAL, January 8th.—I wish you could come to my house for coffee some afternoon. I'd like you to taste my favourite . . . INSTANT CHASE & SANBORN COFFEE. It's as quick to make as boiling the water—and I know you'll like it. The flavour's there—and the body—and the real lift. That's because it's made by coffee experts—in fact, the folks at Chase & Sanborn have nearly a century of coffee experience. They know their coffee—and it shows in the flavour of their excellent instant coffee. Ask for it. It's economical—saves you up to 40c a pound compared with ground coffee. The regular-size jar of Instant Chase & Sanborn gives you the same number of cups as a pound of ground coffee and there's a big difference in price.

Grand, With Memories of grandma's good cooking; dad, with ideas of his own; and the youngsters with big but fussy appetites . . . we all agree that HEINZ CREAM OF TOMATO SOUP is the best ever. I certainly agree, because it's wonderful to have the family praise my cooking—and that's just what they do when Heinz "Cream of Tomato" is the big treat of the meal. Of course, the cooking's all been done by Heinz—I just add water (Heinz puts in the cream!), heat and serve. M-mmm! Wonderful! Better go now and get a can or two of Heinz Cream of Tomato Soup. I'd like you and your family to enjoy it, too.

Mary's New Birthday Ring Is Beautiful. And now that we, her bridge-club friends, have told her about JERGENS LOTION, her lovely hands do it full justice. You see, Mary, like all of us, is an enthusiastic user of those new chemical soaps that make dish-washing so easy. Only trouble is, they do dry and roughen hands. But because Jergens Lotion is liquid, it quickly penetrates to supply the softening moisture that dry, thirsty skin needs. So keep a bottle of Jergens handy in both kitchen and bathroom. Then, after every watery chore—remember Jergens Lotion . . . because you care for your hands. Costs just 15c, 37c, 65c and \$1.15.

Does January mean a series of colds for your family? Then it's time to order a good supply of lemons. You see, lemons are "experts" cold-chasers. When you feel a cold coming on, alkalize your system by drinking the juice of one lemon in a glass of water with a half teaspoon of bicarbonate of soda every 2 to 3 hours the first day . . . then 3 or 5 times a day thereafter—if necessary. Add the soda slowly and drink as foaming quiet. You'll be wise, too, to drink hot lemonade when you go to bed . . . it induces system-cleansing perspiration. One more tip . . . be sure the lemons you buy are SUNKIST LEMONS. They're the finest, juiciest grown.

Ever Noticed when you begin the day with a skimpy breakfast that you're all tired out by noon? That's one reason I always eat a "Cream of Wheat" breakfast. Five minutes "CREAM OF WHEAT" takes just a jiffy to prepare . . . five minutes of boiling and it's wonderfully smooth and good. And good for you! You see, five minutes "Cream of Wheat" provides Iron for good red blood, and Calcium and Phosphorus for diets deficient in these elements. Yes, it's the right way to begin the day . . . and it helps keep you feeling right for a busy morning. What's more, everybody enjoys "Cream of Wheat"—from Baby to Grandpop. Just try it and see!

It's A Grand Feeling, on a blustery, blowy evening, to sit down to a dinner that's spicy-hot and good. And that's any dinner sparked with "Heinz' Red Magic" . . . glorious, ripe-red HEINZ TOMATO KETCHUP. Put it on your dinner table tonight and watch the folks go for it. Use it in the kitchen, too . . . Heinz Ketchup makes such appetizing dishes of leftover meats, stews and casseroles. I always buy two bottles at a time—one for the table and one for the kitchen—so I'll be sure not to run out. Yes, it's that important to our meals. Ask your grocer for Heinz Ketchup today—and find out what all the shouting's about!

How Can You Pay For That New Fur Coat? That's the question I asked myself when I spotted a lovely bargain last week. I didn't want to "blow" my hard-won savings! And I didn't—thanks to Personal Planning, the Bank of Montreal's technique of family financing. It's taught me lots of "tricks of the trade", financially speaking. And one of them is that it's good money management to borrow against my savings for that new fur coat I want. That way, I save my savings. When I've paid back my B of M loan, my nest-egg is still intact. Yes, through Personal Planning, I've not only been able to build up my savings, I've found out how to keep them, too, even when I have to make important expenditures! If you haven't yet tried Personal Planning, do! Why not ask for your free copy of "Personal Planning" today—at any BANK OF MONTREAL branch.

maintain the reputation which this Province now holds as the source of the best bacon type hogs in the world. Our key breeders of registered stock should maintain their herds in anticipation of the demand for breeding stock. Every registered sow should be tested in Advanced Registry to eliminate the below average breeders and thus main-



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C. & S. (Regular or Drip) COFFEE, lb. tin	\$1.03
M. H. Instant — Reg. 79c COFFEE, Special, bottle	62c
Peanut — 16 oz. bottle — Reg. 49c BUTTER, Special	39c
LARD, 2 lbs.	29c
Snowflake SHORTENING, 2 lbs.	45c
Pure Black PEPPER, pkg.	39c
Tomato — 20 oz. tins JUICE, 4 for	19c
Wax — 20 oz. Tins BEANS, 4 for	41c
28 Oz. Tins TOMATOES, 4 for	99c
20 Oz. Tins PEAS, 4 for	73c
Utility MIXING BOWL and 2 ROBIN HOOD CAKE MIXES ALL FOR	99c
Newfoundland Salt HERRING, 2 for	15c
Corned Mackerel, Boneless Cod, Digby, Fresh Salmon, Fresh Haddock, Haddock Fillets, Smoked Fillets, Fresh Mackerel, Fresh Graded Smelts, Boneless Cod, skin on, special, lb.	20c
EELS—Ready to fry; a real treat. Sweet Pickled NECK RIBS, lb.	11c
A Real Treat FRESH RIBS, lb.	11c
Very Meaty ROASTING PORK, lb.	45c
KLIK, 2 tins	75c
Blue Goose ORANGES, 4 doz.	89c
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