Agricultural News

P. E. I. Department of Agriculture

Fat Cattle Show

The third annual P. E. I. Fat Stock Show and Sale will be held at the Exhibition Grounds, Charlottetown on Thursday, April 1.

Early Wednesday morning entries will start coming in to be weighed and fitted for the showing which commences at 8 o'clock Thursday morning. Weighing of the more than one hundred entries will be done Wednesday forenoon at the grounds. Mr. Frank E. Wolff, agricultural agent of the C. P. R. Toronto will judge the fat steers. The sale will begin at 1:00 o'clock on Thursday afternoon. It is hoped that a large crowd will be on hand to see this outstanding show of finished beef steers.

Blackleg

Blackleg is a disease that usually attacks young cattle only — those between six months and two years old. Animals younger than four months and older than three years are practically immune.

Death usually occurs between 12 and 36 hours after the symptoms first appear.

Sheep and goats are susceptible to blackleg, swine slightly, but other domestic animals and man are immune.

Blackleg is caused by the Clostridium chauvoei, a germ which forms spores that are highly resistant to destruction by heat, cold, drying, or chemical disinfectants. They may lie for several years in a pasture or barn, a constant threat to cattle. This is why the disease occurs year after year on certain farms or in certain areas.

The bacteria usually enter the body of an animal through small abrasions or punctures of the skin, like those made by barb wire fences, thorns or burrs. The germs live without air so will not develop or multiply in air. They don't enter the body nearly as easily through open wounds or cuts because there is too much air present.

Cattle seem to be more susceptible when they are rapidly improving in flesh, as in the spring when they start eating fresh grass. On the other hand, in some localities the change from grass to hay in the fall also seems to have a bad effect. But the disease is not confined to particular seasons.

Blackleg can be prevented by having the young stock vaccinated. It is only necessary to have them vaccinated once. The cost is very small for the amount of protection afforded. Blackleg is found in all parts of the Province, therefore, it is strongly recommended that all young stock be vaccinated in order to prevent losses.

How To Prepare Eggs

Nearly everybody is offered an egg for breakfast, and yet so many people refuse them due to the unappetizing flavor and texture produced, when eggs are not properly cooked.

The following points may help you in producing good poached, fried and boiled eggs.

Poached Eggs

1. Have the water in the pan at least an inch and a half deep. Bring water to the boiling point. Add salt now, or salt eggs when cooked.

2. Carefully break each egg into a cup and slip it into the water.

3. Cover pan and set off heat but keep in a warm place, or lower heat so that the water will remain below simmering point. Never let the water boil or the eggs will be tough and rubbery. Continue cooking until eggs are set to the desired degree.

4. Remove eggs from water with a slotted lifter, such as a pancake turner, drain and place on hot toast. Sprinkle with paprika, dot with butter and serve at once.

Boiled Eggs

1. Never, never boil an egg. High temperatures toughen it. Eggs coagulate,—that is become firm at temperatures from 149 to 176 degrees Fahrenheit, so why use one of 212 degrees? It is neither necessary nor desirable.

2. Place eggs in saucepan and cover to a depth of about one inch with cold water. Bring to the boiling point, cover the pan and set off the heat. Start to time the eggs immediately. This is important. Allow 3 minutes for a white that is just set, 4 minutes for a firm white and a yolk that is beginning to set, and for an egg with a yolk that is set but not hard-cooked, allow 5 minutes.

3. If you cannot serve eggs immediately, dip them in cold water. The quick dip will not cool them off too much, but will slow down the cooking, since an egg removed from hot water will continue to cook unless opened at once or dipped in cold water.

Fried Eggs

1. Always fry eggs at a low temperature, preferably in a heavy pan because the heat is distributed more evenly. High temperatures are what produce the tough leathery sole and rubbery white.

2. Break eggs one at a time into a cup and slip carefully into pan containing a thin layer of moderately hot fat, or just lightly greased, depending upon method of frying preferred. If eggs are held too high above the pan to avoid burning the fingers or spattering fat, as frequently happens when broken directly from the shell, the yolk may break.

3. If cooking eggs in a thin layer of fat, use low heat and spoon fat over yolks to coat them, or put a lid on the pan and cook until done to the desired degree.

4. If frying with a minimum of fat/ in a lightly greased pan, add half a teaspoon of water per egg, cover the pan closely and cook until done. If too much peeking is indulged in, the steam will escape and additional water should be added. This method produces a coated yolk similar to one which has been basted with hot fat. Allow about 4 to 6 minutes cooking time. Season with salt, pepper and a dash of paprika and serve at once.

4-H Club News

The regular meeting of the Sherbrooke Calf Club on March 10th was held at the home of Leighton Milligan. The meeting was opened with the singing of O Canada. The secretary read the minutes of the last meeting. Roll call was answered by, your

Continued on Page 8

THE CENTRAL GUARDIAN

COOK'S for Perfect Pictures.

C. I. L. PAINT HEADQUARTERS. — Bryenton—McKay.

FISHING LICENSE at The Bike Shop.

"YOUR DOLLAR BUYS MORE—at the HUGHES DRUG STORE.

WALLPAPER BARGAINS. — Bryenton—McKay.

OUR R. O. P. Sired lay and pay chicks are best by test. Co-op Hatchery. Phone 9412. t

HARD COAL — For stove or Furnace, unloading cars today. A Pickard.

RAISE ROASTERS and capons to 10 lbs. in six months, that's the kind to buy. Co-op Hatchery. Phone 9412.

DAKS TROUSERS — A new shipment from England in sizes 28 to 46. Exclusive with Henderson & Cudmore.

HEAR the Prince of Wales Girls' and Boys' Choruses with Betty Jean Beers, soprano, Marjorie Hurst and Gordon White, pianists, in the College Auditorium, Tuesday, April 6 at 8:30 p.m.

ANNUAL RED SHIELD DRIVE—At a recent meeting of the Advisory Board of the Salvation Army at which the newly appointed president Mr. Norman W. Lowther presided, the decision was reached to hold the annual fund raising campaign for Sunset Lodge early in the month of May. The actual dates will conform to those chosen by headquarters for the annual Red Shield drive. Sunset Lodge is practically filled with guests ever since the annex was opened last fall. Senior Major Irene Henderson is matron in charge with Major M. Stevens as assistant.

FISHING LICENSE at The Bike Shop.

"WE TREAT THE SICK WELL". Giggey's Pharmacy, next Stewart's Bakery.

SPRINGHILL SCREENED COAL —Unloading cars today. A. Pickard & Co. Phone 5541.

MEN! Made-to-Measure suits by Fashion Craft in Time for Easter, at Henderon & Cudmore.

JIMMY'S TAXI — Dial 7379, 7370 or 5252.

KEROSENE, Electric and Propane Gas, Refrigerators. Bryenton and MacKay.

JUST ARRIVED — All-weather coats, hats and umbrellas to match, $26.95. Helen's Dress Shop.

BIRTHDAY HONORS — The Misses Sharon and Jean Wright received 24 of their friends last Saturday in honor of Sharon's eighth birthday. She is the daughter of Mr. and Mrs. Arthur L. Wright.

LADIES! Tailored-to-Measure suits and topcoats by House of Stone in Time for Easter. This week at Henderson & Cudmore.

HOME ON LEAVE — AC1 Sterling W. Hardy, 178 Concord Road, Bedford, Mass., formerly of Pleasant Grove, P. E. I., is visiting his parents, Mr. and Mrs. James Hardy. He has been stationed at Roswell Air Force Base, New Mexico. The first of April he will be stationed at San Antonio, Texas, where he will resume his duties as gunner on a B-29.

B.O.

FUNERAL AT GLASGOW ROAD —The funeral of Mr. Alexander MacRae was held from his late residence on March 29, and was largely attended. Rev. Lawrence Blaikie assisted by Rev. Donald Nicholson and Rev. A.E. Piercey, conducted the service. Pall-bearers were Messrs. Norman MacRae, Wallace Dover, John Ford, West MacDonald, John MacDonald and Frank Roberts. Burial was in the Portage Cemetery.

CARRIER DELIVERY—Effective March 29th the Post Office extended letter carrier delivery service to certain areas in the villages of Parkdale and Spring Park which met the requirements of the Post Office Department with respect to streets and sidewalks. This extended service is in accordance with the department's policy to serve fringe areas of cities and towns. The new streets being served are: Spring Park (Elm Ave., Summer St., Allen St., Young St., formerly served by Charlottetown R.R. 7); and Parkdale (Hawthorne Ave. and Beasley Ave., formerly served by Charlottetown R.R. 3.)

Card Of Thanks

Mrs. Daniel J. MacIsaac of St. Charles, Prince Edward Island, wishes to thank her many friends for the kind expressions of sympathy in her recent sad bereavement.

Card Of Thanks

I wish to thank Dr. Auld and the nurses of Prince County Hospital for kindness to me while a patient there. I sincerely thank my many friends for treats, cards and letters. Also all those who helped my family by their thoughtfulness during my illness.

Mrs. Albert Moase,
Kensington.

IN MEMORIAM

In loving memory of husband and father, W. A. White, Milton, who dearted this life March 31st., 1953.

Its so lonesome here without you
And sad the weary way,
For life has never been the same,
Since you have gone away.

The flowers we place upon your grave.
All wither and decay
But the love for you, who sleeps beneath
Shall never fade away.

Lovingly remembered by
Wife and Family.

We And Our Neighbours

by
Ruhamah Scheinfeld Frank

IF A LOBSTER, WHY NOT AN OCTOPUS?

I spent several hours in the food section of one of the great department stores (Macy's) and the old saying, "Tastes Differ" lost some of its smugness. We all know that foods that seem unpalatable to us, are delicacies to other people. But don't we generally assume there is something a bit queer about those who enjoy them? Actually seeing the cans, jars, bottles and boxes, shelf on shelf, taking them up, reading where they came from, noting the price, took away some of the complacency.

This introduction is misleading since most of the column is about food that appeals to us. However, I want to express the thought that grew stronger as I looked at the array of foods from so many different countries. If a lobster, why not an octopus?

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Perhaps you'd wish to try some snails from France. Some of you have eaten and even liked them. Not expensive—just $1.19 for two dozen.

Now take Fried Agave Worms from Mexico—or would you rather leave them? They are popular here, and only $1.08 an ounce.

An Octopus? A rather complicated creature you would imagine, and not much for eye-appeal. Yet seen through the neat 5½ ounce glass jars, shipped from Japan, the small white cubes look innocent and appetizing. Only 64 cents per jar.

Of course there are innumerable other items of food coming from these countries, that we like very much. It is no more fair associating France with snails—than spiced muskrat with Canada. Yet here you can find them—8 oz cans of muskrat, from Iberville, Quebec, prepared with spices and gelatine and sold for 89 cents a can.

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Turning toward familiar foods, I asked first of all to see some P. E. I. lobsters and oysters. By a coincidence, the clerk I questioned said she didn't know about the oysters, but she herself had helped remove the Island labels from the cans of lobsters. They then appeared simply as Canadian lobsters. I was disappointed.

Still searching in the fish department, I came across Boiled Iceland Brook Trout. I thought to myself, why not P. E. I. Brook Trout? What is more delicious?

In the meat department too, I substituted in my imagination, Island products. Here was a Whole Roast Duck with oranges. There a Whole Roast Guinea Fowl. And near it, a Whole Roast Pheasant —well.

Cheese? All kinds, every kind. Cheese from ten different countries and five states of the United States. Some countries had six different kinds (Italy and France) England had only one—the Stilton Cheese. And Canada, featured two kinds—d'Oka (which I do not know) and our favorite, the Cheddar cheese.

Needless to say there was a bewildering choice of nuts, fruits, candies and other goodies, from many lands—China, India, Israel, as well as the nearer countries.

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When it came to biscuits, however, England, Scotland and Canada were nobly represented. Crawford's Biscuits included more than a dozen varieties—Scotch Shortbreads, Fruit cake, a Dundee Cake and a Christmas Pudding among them.

However, I was most pleased to see many cakes and cookies and biscuits put out by Wagstaffe Company, Canada. And it was really fun to come on a near neighbour, the Marven Co.—with their oat-cakes, shipped from Moncton, N. B.

A hot cup of tea—a real good cup of tea, would taste just right after such food. I viewed the endless assortment of tea from everywhere —plain and spiced and combined with every kind of flavor—and I chose—a package of English Tea.

Skin Itch

If your skin itches, peels and burns because of Eczema, Psoriasis, Athlete's Foot, Pimples, Blackheads or Acne, causing embarrassment and discomfort, try NIXODERM tonight. Works fast to help bring you a smoother, softer, clearer skin. 1. Curbs itching, burning and smarting in 7 minutes. 2. Kills many germs and parasites often responsible for skin disorders. 3. Helps heal the skin. Ask druggist for NIXODERM. Satisfaction or money back.

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1952 FORD 1 Ton $320.00 Down $775.00

1950 CHEVROLET ¾ Ton $260.00 Down $650.00

1953 DODGE 1/2 Ton $520.00 Down $1,300.00

1951 MERCURY 1 Ton $280.00 Down $700.00

1949 CHEVROLET ½ Ton $280.00 Down $700.00

1952 MERCURY 1 Ton $340.00 Down $850.00

1952 G.M.C. 1/2 Ton $340.00 Down $850.00

These trucks may be purchased with a down payment as shown above and the balance financed on terms to suit the purchaser.

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