



WARRENS GROVE MAID'S BEACON (JAMES VICKERSON N. RIVER) CHESTNUT ROYAL TECHNICOLOR (DANIEL JEWELL, NORTH RIVER) ELMWYCK KING (WALDRON MacPHEE, ELMWOOD)

Potatoes remain big crop

With a farm value of \$110,000,000 in 1953, the potato crop is still Prince Edward Island's second cash crop.

This is an above-average value for statistics from the P.E.I. Potato Marketing Board show the average total over the past 10 years to be \$10,000,000, with the value for 1952 being \$1,350,000.

Total potato acreage on "Seed Island" varies from 40,000 to 43,000 acres, and with few exceptions the entire crop is dug each year in fresh or processed form.

Shipments vary from 10,000 to 17,000 carlots each year depending on the yield. The markets for table potatoes include all of the eastern provinces of Canada, some of the New England States, British West Indies and South America. But the bulk of the crop goes to Central Canada.

STILL THE BEST

P.E.I. table potatoes are famous for top quality, flavour and tenderness. Prince Edward Island seed is and has been recognized as equal to the best now produced anywhere in the world.

Rigid inspection, plus the cooperation of our growers and dealers, coupled with a liberal education program, stressing attention to grading, has been responsible for placing the island in the foremost position, as a producer of the highest class potatoes both seed and table.

Competition has been keen in other producing areas to compete with the quality of P.E.I. seed. With this in mind, the P.E.I. Potato Marketing Board purchased and operates an Elite Seed Farm at Fox Island, near Sherbrooke, P.E.I. The object of this move is to produce the highest quality of seed possible for planting in Prince Edward Island.

It is anticipated that in less than five years sufficient seed will be made available in the province for the planting of our normal acreage. This will be done according to an organized plan in cooperation with the Seed Potato Certification Department.

As a result of this move our markets should be increased in value and expanded in volume. This should bring the retail value of our potato, industry, without increased acreage, up by an appreciable amount.

Green petal hits berries

Green petal disease struck hard last year at some commercial strawberry plantings on Prince Edward Island.

A number of producers had 50 per cent or more of their plants infected by the virus disease, reports Dr. C. B. Willis, of the federal experimental farm at Charlottetown.

The disease has spread rapidly. It was only the year before that light infections were noticed for the first time on the island.

Plants attacked by green petal disease have very short petioles, malformed flowers and small leaves with yellowish margins. The flowers have enlarged sepals and dwarf petals that are pale green instead of the normal white color.

In addition, the berries do not ripen, remaining small, hard and green.

Irradiation extends life

A new process for extending the life of food products is being developed through the use of special irradiation treatment, reports the Meat Packers Council of Canada.

The new method, still in the

experimental stage, is called irradiation pasteurization and exposes foodstuffs to a low level of radioactivity. There are no dangers from eating exposed foods. The radioactive rays kill the bacteria that cause spoilage, and yet do not change the colour, appearance, or flavour. Most important, no trace of any radioactivity remains in the food.

Most of the work in Canada has been done by the Fisheries Research Board in Halifax. Had-dock, for example, has been kept fresh for four weeks in a food store cold cabinet. Grapes will last three weeks after the irradiation treatment and tomatoes more than two weeks. Work has been done with cheddar cheese to check the development of mold. Canadian researchers are working with other foods as well.

In the meat industry, for instance, irradiation will kill cer-

tain organisms in meat at a cost of a fraction of a cent per pound.

In the U.S., irradiated canned bacon was cleared for public consumption by the U.S. Food and Drug Administration a year ago. The American process developed by the U.S. Army Laboratory in Massachusetts, sterilizes rather than pasteurizes the product. All organisms are killed in the food which in some cases has been kept successfully

for two years at room temperature. Sterilization, however, may cause certain flavour changes. This is not usually a problem with pasteurization.

Canadian livestock and poultry outside the prairie provinces use 85 million bushels of western feed grain annually.

Ontario grows practically all Canada's winter wheat, producing 15,735,000 bushels in 1953.

Potato pulp is replacement

Dried potato pulp can replace some of the grain content in pig rations if supplemented with extra protein, states Dr. D.W. Friend of the federal experimental farm, Nappan, N.S.

The amount of crude protein

in potato pulp is small. And pigs can digest only about 25 per cent of this protein. Therefore extra protein must be added to compensate for the amount which would have been supplied by the grain which the pulp replaced.

Varying levels of potato pulp were included in test rations at Nappan. The protein, vitamin, and mineral content was kept at recommended levels throughout.

In one experiment, pulp made up 15 per cent of the growing

and finishing rations, replacing some of the barley. The pigs gained as fast as those on regular ration but ate more feed per pound gain.

When the pulp content was raised to 45 per cent displacing three times as much barley, the rate of gain slowed considerably and dressing percentages were lowered. The pigs "filled out" more than those on regular feed, indicating that they should be

marketed at higher live weights to compensate for lower dressing percentage.

In a third test, all the oats was replaced by potato pulp which made up 21 per cent of the ration. Live weight gains and feed efficiency improved. This was attributed in part to the higher digestibility of the pulp fiber as compared with the oat fiber and to the extra fishmeal used to bring up the protein level.

MR. FARMER: TRADE YOUR POTATOES, TURNIPS, FOR A NEW... GIBSON FOOD FREEZER, ELECTRIC RANGE OR REFRIGERATOR!



THINK OF IT!
A Beautiful
1964 Gibson Refrigerator

For only
159.95
With Class A Trade



THE ALL NEW
1964 Gibson Food Freezer
UPRIGHT MODEL

Priced from
199.95

1964 Deluxe 23" TV
Up to \$150.00 for your old set

Interior & Exterior
PAINT
All Colors
1.39 Qt.

Garden
TILLER
From **109.95**



FIRESTONE DELUXE HOUSE PAINT
WHITE
3 Gallon Quality Guaranteed **11.00**

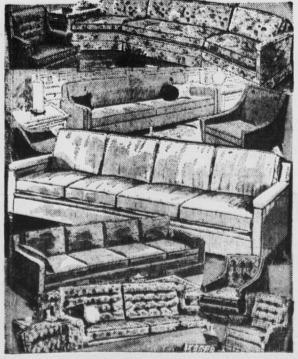


FIRESTONE TRACTOR TIRES
For greater pulling traction trade in those tractor tires for the new Firestone Open Centre Tractor Tire... This year haul the load your tractor should haul.

Firestone **BATTERIES** for
• CARS
• TRUCKS
• TRACTORS
FROM 9.99



BE SURE TO SEE OUR
WALLPAPER and FLOORING
at lowest prices!



FURNITURE TRADE-IN SALE!
Due to arrive—a carload of beautiful 1964 styles with Scotchguard Nylon Coverings that repel stains and wear. Your choice of colors. Also Bedroom and Kitchen suites at lowest prices. Mattress and box spring—Baby carriages and furnishings.

FIRESTONE HOME & AUTO LTD.
187 Great George Street Dial 4-5547
A TRADER'S STORE - WE TAKE ANYTHING