

Poultry Raising in Quebec in War Time

POULTRY MEAT AND EGGS

The demand for poultry meat and eggs has been so much in excess of production within Quebec that enormous quantities have been imported annually. From this it follows that several hundred thousand dollars are expended annually in the purchase of supplies which might well be produced within the Province, for an agricultural Province like Quebec can and should produce its own requirements in poultry products, at least.

Poultry meat is very similar in composition to other kinds of meat but it is finer grained and more tender. It does not contain as much fat as other meats and as a result furnishes less energy to the body when consumed, but it does contain more building materials needed for the body. In regard to digestion, it compares well with other meats, and since it is considered more palatable, it will always be used in large amounts.

Eggs represent the only article of animal food produced in a natural package, the shell; as long as the shell is unbroken the egg cannot be adulterated. The important thing is to get the egg to the consumer as soon as possible after being laid. The cold storage has been an important factor in the increased use of eggs. With the increase in the percentage of the urban population there has been a relatively greater consumption of eggs than of meat. Of all foods, eggs are among the most palatable, easily digested and readily assimilated. There is no food which can be substituted for such a unique commodity as eggs.

In addition to the natural causes, noted above, tending toward an increased consumption of poultry meat and eggs, there are other reasons demanding more efficient production. Poultry meat and eggs should be used as substitutes for beef and bacon, so urgently required to supply the European shortage. Furthermore, every opportunity should be grasped to develop an export trade with Great Britain, the logical market for Canadian eggs.