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AGRICULTURE

EGG DEALERS PLAN RADICAL CHANGE

Would Abolish "Case Count" and Buy on Basis of Quality -- Egg Marks Act to Make Selling and Trading in Rotten Eggs Illegal

(Montreal Gazette, April 11.)

That the system known as the "case count" which has prevailed in the egg trade for a number of years provides no discrimination whatever, and that under it the producer, with no reflection on the part of the consumer, is not encouraged to market an article of high quality, was the decision made yesterday afternoon in the rooms of the board of trade at a largely attended meeting of the egg trade of the provinces of Ontario and Quebec. The remedy for this state of affairs was suggested as taking the form of an egg mark, similar to the one governing fruit. The formation of a new produce association was also proposed.

Determining means whereby consumers and merchants could be protected against the marketing of stale and rotten eggs was the primary object of the meeting. Under the present system when bad eggs are found in the case there is no recourse for the dealer to take, and the opinion of the meeting was that the "case count" where a flat rate is quoted, stale and bad eggs commanding just as high a price as those of the highest grade—is equivalent to placing a premium on careless and dilatory methods in the production and care of this product. Moreover, it was pointed out that the country storekeepers received no encouragement to market an article of high quality.

The opinion was unanimous that the

Isolation should be secured to prevent the sale of such products and full approval was given to the proposal to adopt a new system whereby the egg dealer should be made responsible for the quality of the eggs. The following resolutions were unanimously adopted: Resolved, that it is the opinion of the egg dealers assembled in this meeting that the greatest need of the Canadian egg trade at the present time is the passing of the federal parliament a bill to make it illegal to sell or trade in rotten eggs and to include such other regulations as may be thought advisable to promote the best interests of all concerned.

Resolved, that the egg dealers assembled here unanimously approve of the proposal to change on June 1, 1913, from the present system of buying eggs to a system of buying only on the basis of quality, and further, we disapprove of paying for rotten eggs in our receipts after that date.

Resolved, that the chairman appoint a committee to draft a constitution and to take steps in conjunction with the trade in other provinces to form an association to be known as the Canadian Produce Association, with a view to bringing together the city and country wholesale produce dealers, and further, that a meeting be called in Toronto at an early date to give effect to this resolution.

Representing the federal and provincial governments the following officials attended at the request of the trade: W. A. Brown, live stock department, Ottawa; J. H. Hare, live stock department, Ottawa; P. C. Elford, poultry manager, experimental farm, Ottawa; and Prof. W. R. Graham, of Guelph.

The efficacy and the imperative need of a system of payment based upon quality was set forth by these speakers. Their proposal was followed by continued and animated discussion, but through it all it was clear that the majority of the meeting was heartily in sympathy with this or any other measure that would enable the producers and handlers of this product to curtail, or if possible, entirely eliminate, the enormous and needless loss due to the marketing of bad and deteriorated eggs.

It was further pointed out by certain members present that it would certainly be unwise not to take advantage of the experience gained by a number of the states, notably Kansas and Michigan. What was proposed at the meeting had already been worked out in a practical way in these states with the result of very greatly conserving this valuable product by eliminating needless loss and thus making the poultry enterprises more remunerative for the producer and the price of the produce cheaper and a quality more dependable for the consumer.

NEW AND LITTLE KNOWN FRUITS

By W. T. Macoun, Dominion Horticulturist

PLUMS—Each year's experience at Ottawa impresses upon us the fact that for Eastern Ontario and the greater part of the Province of Quebec the plum is the most important of the varieties derived from the two wild species Prunus nigra, the wild plum found in Eastern Ontario and Quebec, and Prunus americana, a more western species found mainly in the United States. Most of the cultivated varieties have come from the latter species, but the Cheney, which is one of the best, is distinctly of the type of our native wild plum Prunus nigra. The trees of the nigra type are tougher and do not break down more when the fruit is canned, as the americana, and the fruit is thinner in the skin and the skin breaks down more when the fruit is canned.

One of the most promising plums we have tested is a hybrid between these species called "manila," which combines the quality of both. It was originated by Mr. Theodore Williams of Benson, Nebraska. It is an early bearer, very hardy, and ripens in August. It is as large as the largest of the americana, and is of an attractive red color. The quality is good, but is not quite so hardy in flower. Among the most promising of the newer americana plums are the Brachet, Terry, Admiral Schley, and Yulex, all somewhat of the character of Hawkeye, one of the standard americana varieties. Some of Professor Hansen's new hybrid plums have fruited this year when the European plums had no fruit, and hence would appear to be hardier in fruit than most European plums. The fruit is somewhat heart-shaped, about the size of Lombard, or larger, deep crimson in color with a bluish bloom. It is sweet to subacid and has a spicy, pear-like flavor. The quality is above medium to good. It is an attractive looking plum and is highly perfumed. The Kaga plum may prove useful in the Province of Quebec if it is hardy enough, but a few more seasons are necessary to determine this. The Sapa and Tokaya plums are not promising.

PEARS—Although some fine Flemish Beauty and other sorts are being produced in some sections, pears were not a reliable crop in the Province of

Quebec. There are no new varieties of promise this year.

CHERRIES—The cherry is another very uncertain crop in Quebec. Except along the St. Lawrence river, from Quebec down, the cherry crop does not amount to much. Of all the cherries tested at Ottawa two Russian varieties stand out as superior to others in hardness of fruit bud; first, Orel 25, and second, Vladimir.

A bush-like fruit which resembles a cherry very much both in appearance and taste, but which botanists show is more nearly related to the apricot, is the Prunus tomentosa, the common name of which may be called the Downy-leaved Cherry. This is a native of North China, Manchuria, and Japan. Bushes were planted at Ottawa in 1900, and they began fruiting in 1903. They have proved quite hardy, and while the flower buds do not escape injury every winter, as a rule at least, many of them do. The bushes grow about six feet high, and as they may be planted about ten feet apart, a large grove may be grown on an acre. As quite a large proportion of the bush is protected by the snow, even in the severest winters there should be some fruit. The fruit is borne singly or in groups of two to five on the last year's wood. The fruit is almost sessile, the stems being very short. The fruit is very easily injured by running the hand along the branch, when the fruit separates from the stem and falls into the hand. The fruit is roundish or globose, slightly heart-shaped and averages half an inch in diameter, and is of a bright scarlet color; skin thin and tender; flesh tender and juicy; stone small, oval, and hard. The flavor is subacid and pleasant with a slight astringency, more in some seedlings than in others. The quality as compared with other cherries is above medium to good. When canned the fruit of Prunus tomentosa is quite pleasant to the taste, resembling that of sweet cherries, while the stones which are left in, owing to the small size of the fruit, give a distinct and pleasant flavor to it. The seedlings vary much, but the ones which are quite inferior, but seedlings are being raised from the best bushes and it is hoped to improve it. While this fruit may not be grown where the ordinary cherries will succeed, it should prove quite useful in Quebec.

GRAPES—Nearly 300 named varieties of grapes have been tested at Ottawa, and as many as 130 have ripened in one year. In the most unfavorable seasons from 30 to 40 varieties mature, and in the best they may be as many as 100. The Province of Quebec, the grape is not a well known fruit, at least in much variety. At Ottawa we find the following, in order of ripening, very early, and in some cases, very late.

Black—Early Daisy, Manito, Moore, Wilder.

Red—Moyar, Brighton, Delaware, Lander.

White—Winchell (Green Mountain), Diamond.

Of these the Diamond or Moore's Diamond is perhaps the most uncertain in ripening, but there is not as good a selection in white grapes as in others. Some grapes which are sure ripeners and which are recommended where the season is short and the autumns are comparatively cool are, Early Daisy, Manito, Pattison, Brant, Moore, Jewel, and Moyar.

RASPBERRIES—The Herbert raspberry has now been introduced some years and is not strictly speaking, a new raspberry, but it is not as well known yet as it should be. We consider this the best main crop red raspberry for the Province of Quebec. In the prairie provinces the King has been found harder than Herbert, but while it is a good cropper it is a much inferior berry. The Sunbeam, one of Professor Hansen's recent introductions appears to be the hardest raspberry yet introduced, judging by its behavior on the prairies, but it is not large enough. The Brighton raspberry, originated by Dr. Wm. Saunders, is the best early variety that we have grown at Ottawa. It is vigorous, very productive, and produces more ripe fruit early in the season than any other variety. It is bright red in color, above medium in size and moderately firm, and while only medium in quality it is very promising on account of its ripeness, earliness, vigor and productiveness. The Count is also another promising early sort, originated by Dr. Saunders.

CURRENTS—Among red currants the newer sorts have not proven as good as some of the older ones. Perfection is a good large one, but not hardy enough in flower bud. Pomona, while not new, is one of the best of the comparatively new sorts.

Among black currants those originated by Dr. Wm. Saunders are the most promising of the newer sorts, being very productive and good in quality. Among the best of these is Saunders, Eagle, Ontario, Kerry, Clipper and Climax. We are glad to say that nurserymen have now become interested in these currants, and that they will soon be available.

STRAWBERRIES—Over 600 varieties of strawberries have been tested at Ottawa during the past twenty-four years, and from time to time lists have been published of the best. In 1909 a bulletin was published giving the results of our experience up to that time.

Although many new varieties have been tested during the past two years no novelties of real merit have come under our notice, and we still should recommend the Bode Wood, Splendid, Sample, Buxton, Parson's Beauty and Senator Dunlap among commercial berries, and in addition the Lovett, Ruby, Babach, and Wm. Beyt for home use, and perhaps for a special market.

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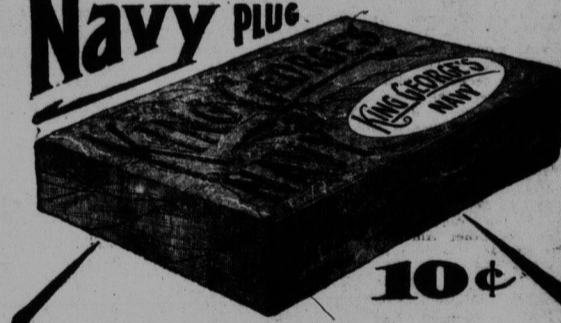
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PRODUCTION OF POULTRY

Professor Graham's Talk at the Rural School Poultry Fair in Eastern Ontario

"There is," said the head of the O. A. C. Department of Poultry, "no fear of over-production in poultry. I have orders now for 5,000 Rock cockerels and pullets that I do not know how to fill. I can promise now 15c. a pound live weight for all cockerels produced from the birds at the show next year and 20c. per pound for all the pullets. We are not supplying our own needs in poultry. Last year Canada imported 400,000 sets of eggs and one house has placed an order outside of Canada for 1,000,000 pounds of poultry."

Early Hatch and Quick Maturity.

"What we want in poultry is early hatching and quick maturity. If you get pullets started to lay before the cold weather sets in, they will lay all winter. If you do not get them started then they may not begin before February. They will lay all winter, a lot of grain. Well, we try to feed all a hen will eat at the O. A. C., but we can

not get our birds to eat over 70 lbs. of grain per head in a year. That, at one and a half cents per pound, costs \$1.05. Thus five dozen eggs at 20c. a dozen will pay for the feed; and it is a very poor hen that will not lay a good deal over 60 eggs in a year."

Where the Loss Comes in.

"We are asked how it is that eggs sell at 30c. locally in winter, while in Montreal or Toronto they bring 50c. The explanation is simple enough. An egg shell is not air tight and the same conditions that cause milk to sour will affect the flavor of eggs. Keen damp, heating will start the process of incubation. You have no idea of the extent of the process. I found three dozen rotten ones out of every 30 dozen in a lot I handled the other day. Exposing eggs in a shop window, where the cold is dropping in spring, as a means of attracting custom, is one of the worst practices, as the

heat of the sun on the glass will start the germ into activity and completely spoil the egg for boiling. In Missouri, where the weather is always hot during the season of heavy production, you can buy such eggs at 7c. per dozen, but all that can be done with such stock is to freeze it and use it for cooking pastry. That is why I never eat pastry in big hotels. I know something of the elements in the attractive looking cookery."



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