

## Fur Farms Transferred To New Jurisdiction

The Hon. William G. Davis, Premier of Ontario has announced the transfer of the administration of fur farms from the jurisdiction of the Department of Lands and Forests to the Department of Agriculture and Food, effective April 1, 1971.

Supervision of fur farms will be undertaken by the Veterinary Services Branch, under the immediate supervision of Dr. V. C. Rowan Walker, Director of the Laboratory Division.

Mr. E. W. Madigan will be transferred to the Department of Agriculture and Food where he will continue in his present capacity as Supervisor of Licensing of Fur Farms.

This transfer will have the effect of placing fur farms in the category of farms, rather than in the classification of near farms.

It will also bring Ontario into line with other provinces across Canada, where fur farms are under the jurisdiction of the Department of Agriculture. The move is a logical one, since the Veterinary Services Branch diagnostic laboratories across the province already give assistance to the breeders of

fur-bearing animals. Several members of the Branch staff have been involved in the mink industry for many years.

There are approximately 400 fur farms in the province. Of this number, almost all are engaged in breeding mink; the remaining few are engaged in breeding fox, fisher, marten, and raccoon. It is estimated that 90 percent of the farms are located in southern Ontario.

The membership of the Ontario Fur Breeders' Association Inc. consists of all breeders of fur-bearing animals as defined under the Game and Fish Act. The Association does not include breeders of chinchilla and nutria.

Ontario is the leading province in Canada in the number of mink pelts produced. In 1968, fur farms produced 568,089 mink pelts, with a value of \$8.3 million.

The fur industry contributes greatly to the economy of this province not only by raising a highly desirable product, but because the industry utilizes large quantities of agricultural products, such as meat by-products and cereals.



Tobacco harvest time on a district farm. (Staff Photo)

## Take Precautions, Control Grass Fires

As summer begins, so does the grass fire season with its destruction of organic agricultural matter.

Mr. K. E. Best, Ontario Department of Agriculture and Food Agricultural Representative for Haldimand County, says foresters have several guidelines to help farmers prevent grass fires.

All farmers should check with local township offices to learn the by-laws for

controlling the setting of fires, and should always notify the local fire department before starting a burning operation.

Fires should be started when the wind is calm, when there is plenty of manpower available, in case the fire should get out of hand, and when tools such as shovels, brooms, and water pails are close by for quick use.

Tractors and plows should be kept in readiness. These are the best tools for controlling a grass fire on arable land, as they can plow around an affected area and prevent the fire spreading.

All fires should be burnt in small sections, one at a time, and it is important to know where immediate help can be obtained if they should spread too quickly.

### FEWER BAD TRIPS

TORONTO (CP)—More Toronto young people using drugs than ever before but fewer are going on "trips," says Richard W. a worker at 12 Madison Toronto treatment center for drug users. Weiler teenagers use drugs because "it's fun to see changing colors and hear fire sounds" and compared the experimentation to teenagers a generation did with alcohol.

## He Who Fares On Pears Finds Delight At Table



Beautiful fresh pears at market speak to you in pear-shaped tones of delicious eating—baked pears; pear salad; pears served whole from the bowl to eat out of hand or with a favorite cheese. Also there's a French specialty called Pears Helene which is poached whole pears served with vanilla ice cream and chocolate sauce.

Exquisite indeed is a Fresh Pear Pie, subtly spiced, the buttery smooth, wonderful pear flavor accented with just the right touch of fresh lemon juice. Fresh Pear Pie is easy to make and such a delightful surprise to serve.

The principal pear in the market now is the juicy short-necked Anjou, or you can use the long, tapering-necked Bosc. Gather pears to your table for refreshing contrast in your meals and good nourishment.

### Fresh Pear Pie

|   |                               |
|---|-------------------------------|
| 6 medium pears                            | 1 unbaked 9-inch pastry shell |
| 1/2 cup plus 2 tablespoons flour, divided | 1/2 teaspoon ginger           |
| 1 cup packed dark brown sugar, divided    | 1/4 teaspoon nutmeg           |
| 1 teaspoon grated lemon rind              | 1/4 teaspoon cloves           |
| 3 tablespoons lemon juice                 | 1/2 teaspoon salt             |
|   | 1/2 cup butter or margarine   |

Pare, halve and core pears. Cut into 1/4-inch slices. Mix 2 tablespoons flour, 1/2 cup brown sugar, lemon rind and lemon juice; sprinkle over pears. Turn into unbaked pastry shell. Mix remaining 1/2 cup flour, 1/2 cup brown sugar, ginger, nutmeg, cloves and salt. Cut in butter until crumbly. Sprinkle over pears. Bake at 375° F. oven 45 minutes, until pears are tender and pastry is browned. Served warm with whipped cream or ice cream. Makes one 9-inch pie; 6 to 8 servings.

## Bartlett Pears

The smooth texture and sweet, melt-in-the-mouth flavor of canned Ontario Bartlett pears make them a treat the year round. Available as either halves or slices, canned pears are ready to eat or to add to recipes. They may be served in salads and desserts or combined with other fruits, say food specialists with the Ontario Food Council, Ontario Department of Agriculture and Food.

In a salad they team well with cream cheese, cottage cheese, seafood, fish, chicken, ham, and other fruits. They may be tossed with a green salad or added to coleslaw. Pears that are poached, glazed, stewed or fried make a delightful accompaniment for pork or beef roasts as well as poultry. As a compote, shortcake, pie, or with gingerbread, pears are perfect.

There are two grades for canned Bartlett pears, Fancy and Choice. The Fancy grade ensures a firm, uniformly well-shaped piece of fruit. This grade is preferred for salads, desserts or garnishes. The Choice grade is satisfactory for sauces, puddings or other dishes where the shape is not of prime importance.

The Bartlett pear was developed many years ago. Through cross-breeding, the best qualities of many pears were incorporated into the single Bartlett pear strain.

## Garlic Ribs

2 pounds pork back ribs; 2 tablespoons vegetable oil; 2 or 3 cloves of garlic, finely chopped; salt and pepper; 1 1/2 tablespoons cornstarch; 2 tablespoons soya sauce; 2 chicken bouillon cubes; 2 cups boiling water; 1/2 cup finely chopped onion.

Cut meat into one rib sections. Heat oil in a heavy skillet; add garlic and saute over low heat until golden brown; remove garlic pieces. Add ribs to pan and brown nicely on all sides. Season with salt and pepper.

Meanwhile, combine cornstarch and soya sauce until free of lumps. Add bouillon cubes dissolved in the boiling water (or use 2

cups chicken stock). Cook and stir until mixture is thickened. Add onions.

To braise: Drain any excess fat from browned ribs in skillet and add sauce; cover. Bring to a boil then lower heat and simmer gently for about 1 hour or until meat is very tender.

To bake: Arrange browned ribs in a baking pan, pour on the sauce and cover pan with foil. Bake in preheated 325 degrees oven for 1 hour then uncover and bake for another 20 minutes or until well done; turn a couple of times.

Serve ribs with pan juices. Makes about 4 servings.

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