20- FARM EDITION, Thursday, April 22, 1971

### Hogs With PSE Lower Profits

PSE - they give meat that Hogs may be morbid and lacks consumer appeal and reduces pork sales.

and Food, is the condition. Selection lacks firmness (Soft) and contains considerable from PSE appear to be the

Most researchers, says Mr. Bunn, believe PSE is caused by stress. Stress can produce high muscle temperature at slaughter time and give high muscle-acid content. The formation of acid in the muscle results from a rapid breakdown of muscle strength (glycogen). These factors all contribute to

Some Ontario packers indicate 10 percent more of the hogs slaughtered have three to five percent greater can reduce this.

drowsy, may puff and pant, PSE, says Mr. A. J. Bunn, temperatures. Well muscled, Swine Specialist, Ontario squatty meat hogs seem Department of Agriculture more susceptible to the abbreviation given to pork programs geared to that is gray in color (Pale), producing lean, larger framed hogs that suffer less moisture (Exudative or main way to eliminate the

Some facts to note about

months - probably due to the stress effect of heat.

transportation and handling prior to slaughter can increase PSE. Resting pigs

4. Restricted feeding. before slaughter, harms carried out on purebreds, stress and potential PSE in meat quality. Pigs says Mr. Bunn. Now that hogs must also be devised.

1. Their heritablilty factor is small (about 20

warm weather suffer more 3. Stress through

immediately before the kill hogs. This means a paying over the entire feeding improve pork color. Most crossbreeding affects PSE. price loss for hogs and is period or for a few weeks PSE studies have been Better methods of detecting

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susceptible to PSE may also more market hogs are require more vitamin E and crossbreds, further research selenium, both of which is required to determine if

### Tractor Noise Levels Can Injure Operators

Research into noise pollution shows that it can his engine-driven machinery. farmer should consider noise levels when he purchases farm equipment. The purchase of a tractor

Tomatoes in cleaning hopper at Innes Foods Ltd., Port Rowan. (Staff Photo)

Research indicates, however, that appreciably higher noise levels are recorded in tractor cabs than on tractors without cabs, says Professor Peter Southwell, School of Engineering, University of Guelph. Cab noise is produced by vibration instead of the exhaust and engine noise of an open

are three solutions to the noise problems on tractors: - The reduction of

- Better construction prevent excessive vibi - The wearing of t protect them from !

As a temporary m

engine-driven vehicles, program to dispel this my

OTTAWA (CP) -Minister Trude and Mrs. Trudeau will in Russia May 17-27.

fall but the trip

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ney is at the ultimate

that offers a drizzled over hot waffles easily digested, and pancakes, or poured

## Mandarin Chops

Mandarin Pork Chops:-Place 4 or 5 one-inch thick loin pork chops in a pan; season. Bake in preheated degrees oven for 30 ower temperature to 350 degrees. Drain a 10-ounce sections and combine syrup with 1 tablespoon each of pour over chops and cover pan. Bake at 350 degrees for 40 minutes. Uncover pan and mandarins and ½ cup slivered almonds. Bake for another FARM EDITION, Thursday, April 22, 1971 -21

Rolf Laupert, supervisor in charge at the St. Williams Forestry Station. (Staff Photo)

Zesty Baked Chops: - Select 4 or 5 loin pork chops that are about 1-inch thick and

chops with salt and pepper sugar, 1/3 cup catsup and 2 for 1 hour then uncover and and top each with an onion tablespoons water; pour over bake for another 15 minutes slice. Combine ¼ cup brown chops. Cover and bake in or until done, basting preheated 350 degree oven occasionally.

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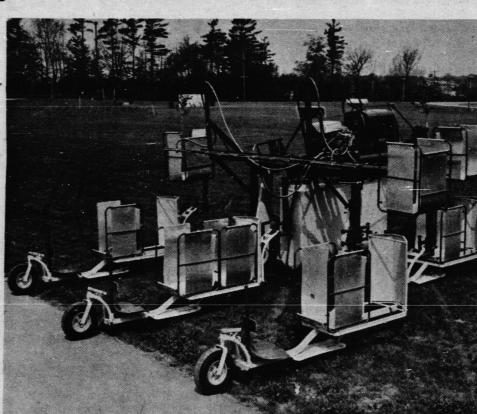
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