A reminder

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FRUIT PRESERVATION

WITHIN the 200 pages of the recently published third edition of "Principles of Fruit Preservation," written by T. N. Morris, M.A., is compressed a wealth of information remarkable for a book of this size. Combining theoretical considerations with practical detail it provides a valuable reference on most aspects of fruit processing both for the technical expert and for the student of the subject. It has not been possible in the limited space to consider all sections of the subject in great detail, but the concise method of presentation together with the extensive use of headings and sub-headings has enabled the writer to be brief and to the point.

The subject matter is considered in four main sections. Part one contains a discussion of pectins and the pectin-sugar-acid complex leading up to the manufacture of jams. A briefer treatment of refrigeration, frozen fruit products, crystallised fruits and fruit juices is also included.

Canning is dealt with in Part 2, which apart from the processing angle, treats the subject of spoilage which includes the latest information on tin plate corrosion. The laboratory examination of processed products is dealt with at considerable length in the latter part of this section.

Another important phase of fruit preservation, namely drying, forms the subject matter of Part 3. Methods of moisture determination, drying processes, and means of combating insect damage during storage are dealt with, together with the modern trends in dehydration. A valuable inclusion in this latter discussion is a set of tables giving detailed dehydration data for various fruits.

An interesting aspect of fruit preservation, namely, fruit colours and discoloration is included in the final section which also makes brief reference to vitamins.

It would be difficult to find a book of this nature which covers more completely the subject treated. The summary of latest information contained in the publication is further enhanced by the extensive list of references given at the end of each chapter. It could well form a valuable addition to a technical library as well as being useful to a factory processing management.—F.M.

A BOOK ON HAYMAKING

A GOOD farmer is a good customer, and improved agricultural methods confer benefits not only upon the farmers who practise them, but on the business firms with whom they deal, and on a wide section of the food-consuming public who are also potential customers.

That these facts are realised by a number of business houses directly or indirectly associated with agriculture, is indicated by the many valuable contributions to the world-wide campaign for better farming methods which have been made, and are still being made, by commercial and industrial firms.

Many such firms maintain staffs of agricultural advisers and field officers whose task it is to endeavour to raise the standards of agriculture among the firm's clients. Some firms have made worth-while contributions in the field of farming literature, and recently to hand is a copy of "Hay is How You Make It," published by the International Harvester Company of Australia Pty., Limited—an attractively printed 76-page, volume which is filled with sound advice on haymaking, stockfeeding and fodder conservation in general.

"Hay is How You Make It" is a companion volume to "Lets Improve Our Pastures" and "Are We Soil Managers?" two previous I.H.C. publications, which werecordially received by the farming industry.

The booklet covers every aspect of the subject of haymaking—standard practices and improved methods, ranging from soil management to the consumption and conservation of nutritious fodders. The authors have attempted to describe in lay language, plant life from seed germination in fertile soil; the growth of healthy grass, legume and cereal plants; the processing of fodders by grinding, using feed grinders and hammer mills for both roughages and concentrates; haymaking practices in Australia; improved methods, using modern equipment for haymaking; labour efficiency involved in the use of haying machinery; the feeding of various classes of livestock; and have climaxed the story with the subject "Prepare NOW for the Next Drought."
The booklet is of more than seasonal interest to farmers. Its contents deal with all-the-year-round feeding management with the greatest emphasis on fodder conservation.

The book is well illustrated and full advantage has been taken of a mass of information made available by the States' Departments of Agriculture and a number of standard publications.

Farmers desirous of obtaining a copy should get in touch with their nearest I.H.C. representative.

DWELLING DESIGN

IN a recent addition to the series of Notes on the Science of Building—Number S.B. 21—the Commonwealth Experimental Building Station has provided a useful and interesting summary of information on the design of dwellings for summer and winter conditions in Australia's temperate zones, as well as some pertinent comments on the provision of more effective space heating than the "cheerful" but draughty open fire.

S.B. 21 may be obtained free on application to the Building Research Liaison Service, P.O. Box 2807 AA, Melbourne.

A REMINDER

HAVE you registered your orchard? One fruit tree or a single vine is an orchard for the purposes of the Plant Diseases Act and must be registered accordingly. The registration fee for less than one acre of trees or vines is 1s. Apply Department of Agriculture, Perth.