

"SALADA" TEA

Outstanding Quality • Delicious Flavour

CHRONICLES OF GINGER FARM

Gwendoline P. Clarke

Rain at last! Yes, after seven weeks with hardly a sprinkle we have actually been blessed with a real rain. We began to be afraid, doubting Thomases that we are, that although rain was all around us it was going to pass us by. You see, that four-inch rain that drenched Toronto Saturday night didn't come our way at all. It was Sunday night before our turn came, and believe me, it was like music in our ears to wake up and hear that steady downpour hitting the roof, the windows and the front doorsteps. Some of it came in the house too, but that was neither here nor there. It also filled the cistern to overflowing so now, for a month anyway, we shall have lots of nice soft water.

Of course the rain is too late to help the pastures much but it will certainly solve the fall wheat problem for a good many farmers. It is still quite hot but I imagine a day or two will clear away the uncomfortable humidity and then we may have some nice fall weather, which will add to the enjoyment of those who are interested in attending local Fall Fairs.

Yes, and next week we return to good old standard time so that in many ways we are getting back to a regular routine following the usual summer upheaval. And speaking of summer time, Partner amused me the other day by saying: "You know I wouldn't mind daylight saving time at all if we had it in the winter instead of the summer. Seems to me we go back to standard time just when fast time would be some advantage to us."

And from fast and slow time problems we jump to how to save on hydro power. One solution is very simple but it will never be adopted. We could go back to a self-imposed curfew. We could try going to bed at 10 o'clock. Many of those in the sixty-ish class probably do that anyway but what they save in electric light the young folk burn up in half the time. Imagin-

guing to youngsters of this day and age that they be home by midnight! Why, for them at 12 o'clock the night is just beginning. In my far distant youth it was a late night if we were out to midnight. And yet I really believe

Answer to Last Week's Puzzle

CAD SCAD MAIL
GAD HOME ANNE
PENTAGON DIET
FINDING SIDES
REAPEN EVA
RECEDES ENTER
ALLIT TUB ITEM
MOTES MASTERY
ALLI AM TART
ZONES IN LANS
ASEA DEDUCTED
LENS EMIT ONE
LEST SHINE MEN

CROSSWORD PUZZLE

ACROSS
1. Surround
4. Sun-dried
9. Touch lightly
12. Before (adv.)
13. Floral part
14. High priest
15. Swell
17. Covered with a hard surface
19. Variety
20. Fly alone
21. Armadillo
22. Alienate
23. Theater boxes
24. Maken lace
25. French article
26. Pencil sharp
27. Before (adv.)
28. Concerning
29. Boy of a book
30. Golf stroke
31. Part worked with the feet
32. Heinous measure
33. Assist
34. Distant
35. Do indented
36. Wait quickly
37. Slight
38. Commemorate
39. Commemorate

DOWN
1. Mistletoe
2. Country
3. Lovers
5. Involve
6. Lined
7. Who is it
8. Colossal body
10. Vigilant
11. Force
12. Author
13. Hand covering
14. Fisher for lampy
15. Small fish
16. Grass
17. Balk
18. Step
19. Blot
20. Swallow
21. Swallow
22. Swallow
23. Swallow
24. Swallow
25. Swallow
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38. Swallow
39. Swallow

Answer to This Puzzle Will Appear Next Week



From Ear to Ear—Two heads are better than one when sharing an outside slice of watermelon. Brantford girls Barbara Lyon and Mary Lou Rutledge find. While Ontario melons are not the biggest in the world, they are among the finest and have just come to ripeness in quantity in a season with no U.S. melons on the market.

TABLE TALKS

Jane Andrews

Whether preserved, fresh or cooked, apples are a most valuable addition to the family diet. Although they contain some of the richest minerals, their greatest merit is found in the fibre content which aids normal elimination and in the alkaline ash they yield when digested. This ash helps neutralize the acid effects of food such as eggs, meats, cereals and fats.

If they are in good condition to start with apples may be kept in the natural state for several months. They should be mature but still hard and stored in a cool, slightly moist place. Most cellars are ideal for this purpose. The fruit should be individually wrapped in tissue paper or newspaper before storing.

Now here are some apple recipes I'm sure you'll enjoy; but first—don't forget that an apple for dessert in school children's lunches is just about the most effective tooth cleanser and breath sweetener you can include.

Apple-Carrot Conserve
Two cups apples, 2 cups carrots, 1 lemon, ½ cup water, 2½ cups sugar, ½ teaspoon salt.
Peel, core and chop apples. Grate or grind carrots. Slice or grind lemon. Add water, sugar, and salt. Cook all together until the fruit is tender. It takes about 45 minutes to an hour. Pour into hot, clean jars, and seal.

Apple-Orange Marmalade
Three large tart apples, 6 oranges, sugar and water, 3 lemons.
Peel, core, and chop apples. Grind oranges or chop finely. Combine fruit and cook slowly in 2 quarts of water for 30 minutes. Measure fruit and water. Add 1 cup sugar for each cup fruit and juice. Cook until thick. Then pour into hot, clean jars, and seal.

Apple Butter
Use cooking apples. Wash well, and cut into small pieces. Add 1 cup boiling water to each gallon chopped apples. Cover kettle and cook about 30 minutes. Press through sieve to remove cores and peelings. Add 1 pound sugar (brown sugar is very good), ½ teaspoon cloves, ½ teaspoon allspice, and 1 teaspoon cinnamon to each gallon of sieved apples. Cook slowly for one hour. Then add ½ cup lemon juice and cook five minutes more. Pour while hot into hot, clean jars, and seal.

Where He Failed
There was a young man from Australia
Who painted himself like a dahlia
The colors were bright
And the size was just right
But the smell was a definite failia.

Easiest thing in the world to sew! ONE piece, plus a flounce or ruffle to flirt with the hem of your skirt. Result—a perfect slip for both looks and fit!

Pattern 4892, sizes 12, 14, 16, 18, 20, 40. Size 16 takes 3 yds. 39-in. Transfer included.
This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions. Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern to Box 1, 185-18th Street, New York 11, N.Y. Plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

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THE SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

Biography in the Bible
Genesis 11:31 to 12:5; 17:1-8.
Golden Text—In all thy ways acknowledge him, and he shall direct thy paths. —Proverbs 3:6.

In every nation there have been individuals who helped to shape the course of history. To know the story of these persons is to know the biography of the nation. The choosing of Abram to illustrate biography in the Bible is a happy one. Few names in history are respected by so many. He was the father and founder of the Jewish nation. Mohammedans claim him because he was the father of Ishmael from which the tribes of Arabs are descended. To Christians he is the "father of the faithful."

Bible biographies are frank. There is no attempt to cover faults. Abram's reference to his wife Sara as his sister, even though she was his half-sister, was an attempt to deceive. This was one instance of his lack of faith. However in other acts Abram showed great faith. In response to God's call he left Ur of the Chaldees, journeying to Canaan, now called Palestine. This land was promised to Abram and his seed for an everlasting possession. But greater than this was the promise, "Thou shalt be a blessing—and in thee shall all the families of the earth be blessed." This is being fulfilled through Jesus Christ, who is a descendant of Abram according to the flesh.

Abraham was called to be perfect. It was a perfection according to God's standard and not man's. It was not a perfection of mind but of motive. It is similar to Jesus' statement "Blessed are the pure in heart, for they shall see God."

Apple Tart
One quart tart apples, 2 medium onions, 2 red peppers, 1 cup raisins, ½ cup vinegar, 1 cup water, 1 cup sugar, 1 tablespoon mustard seed, 1 teaspoon celery seed, ¼ teaspoon paprika, ¼ teaspoon salt.
Peel, core, and chop apples; chop onions and pepper. Combine ingredients. Cook rapidly until apples are tender and the mixture is thick and clear (about 30 minutes). It may be necessary to add more water if the apples are not juicy. Pour into hot, clean jars. Seal and process in water bath five minutes.

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Use cooking apples. Wash well, and cut into small pieces. Add 1 cup boiling water to each gallon chopped apples. Cover kettle and cook about 30 minutes. Press through sieve to remove cores and peelings. Add 1 pound sugar (brown sugar is very good), ½ teaspoon cloves, ½ teaspoon allspice, and 1 teaspoon cinnamon to each gallon of sieved apples. Cook slowly for one hour. Then add ½ cup lemon juice and cook five minutes more. Pour while hot into hot, clean jars, and seal.

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How Can I?

By Anne Ashley

Q. How can I restore leather?
A. Give it several coats of a color paint, selecting, of course, the shade of the leather. After paint has thoroughly dried, rub the surface well with a good nitro polish and the result will be pleasing.

Q. What is a good substitute for baking powder in an emergency?
A. Two teaspoons of cream tartar and one scant teaspoon baking soda are equal to three spoons of baking powder.

Q. How can I prevent dandruff?
A. It is claimed that dandruff can be prevented by applying solution of one part apple juice to three parts of water, about twice a week.

Q. How can I remove shoe stains?
A. Wet a thin piece of muslin with hazel and spread it over the shiny portion of the shoe. Hold a hot iron over it until steam rises. Then press on the shoe side.

Q. How can I prevent milk from curdling in tomatoes?
A. This can be avoided by adding a pinch of bicarbonate of soda in with the tomatoes before adding the milk.

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.....FALL FAIR TIME IN ONTARIO.....

Quaker Dealers Dispense Good News

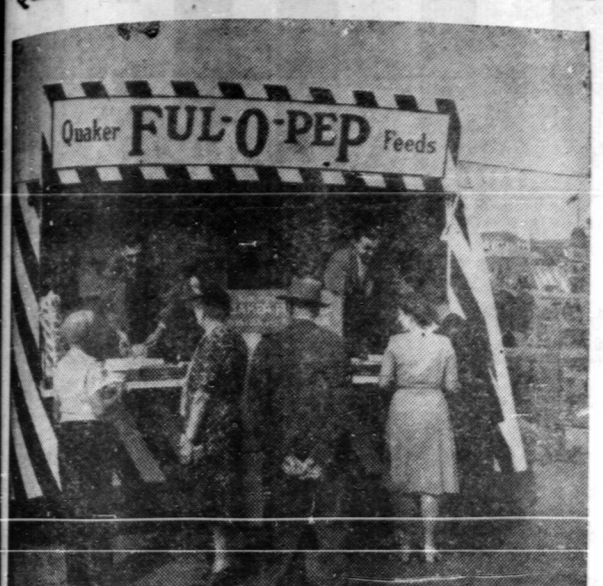


Photo by Ful-O-Pep Photographer

The Quaker Oats Ful-O-Pep trailer was a point of widespread interest at the Western Fair. Representatives Ross Hay and Ed Hodgson are seen here spreading the good word about the feed of champions.

THERE'S ONE THING FOR FAST RELIEF

FOR SURE RELIEF FOR PROLONGED HEADACHE

Headache? For fast relief get Instantine. For prolonged relief get Instantine.

Yes, more people every day are finding that INSTANTINE is the thing to take to stop a headache. For INSTANTINE contains three proven medical ingredients that bring relief almost at once.

For fast pain relief get Instantine today!

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Fair Time Highlights

By the Ful-O-Pep Reporter

It is not surprising that London Fall Fair is always one of the best, when you remember that London is the centre of one of the finest farming territories in the world.

The quality of the live stock in particular was first rate this year, and even if many complaints were heard about the high cost of farming, there is little doubt that this was one of the best years on record.

One of the outstanding features of the cattle show was the judging of Prof. George Rathby, of O.A.C. This reporter has seldom seen such efficient high-speed judging. Set of any judge accepted with so few domer still has been the decision complaints.

It is a well-known fact, which is seldom admitted, that the exhibitors in any live stock show know long before hand who is likely to win. Many breeders appear with entries which have faults, that are glaringly obvious to the breeder himself, but which he hopes the judges will not see, or at least hopes that his fault will be less damaging than some of the faults of others. It is well known that there are no absolutely faultless animals.

After living with an animal, and watching it from the day it is born, the breeder develops a very keen sense of perfection. As he stands in the judging ring watching the judges make their tour he can spot the flaws in every other entry. Nevertheless there are very few stockmen who would take the responsibility of saying whose animal was most nearly perfect.

Professor Rathby can do this job and make fewer errors than most judges seen by this reporter this year. Tavistock fair was interesting this year, but not surprising. It has long had the reputation of being one of the best light-horse shows in the province, and this year it lived up to its reputation.

Twenty-five horsemen were entered in the jumping and saddle classes involving some fifty finely bred horses. It was a very impressive show and certainly created a great deal of competitive feelings around Tavistock.

The Calf Club came into its own here this year. There were nine determined entries in this class. These youngsters had worked all year grooming and caring for their entries and Mr. Gordon Innes, of Woodstock, had a very tough job making his decision. The surprising thing about this event was the great amount of interest taken by the spectators.

Perhaps some of the other fairs could take a page out of the Tavistock book and hold their judging out of doors and in a place where an audience could gather.

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Photo by Ful-O-Pep Photographer

A red-hot iron drawn across the Southern "colonel's" hand brought out this study in expressions on the faces of his onlookers at the New Hamburg Fair. The "Colonel" sells patent medicines, of course, and is a familiar figure at the Western Fairs.

Fair Rig and Fine Turn-Out



Photo by Ful-O-Pep Photographer

Horse and Driver both got away before the Ful-O-Pep photographer could find out who they were, but this fine picture was taken at the New Hamburg Fall Fair where there were fewer finer turn-outs than this light carriage.

Bonnie Scot Wins Heavy Class

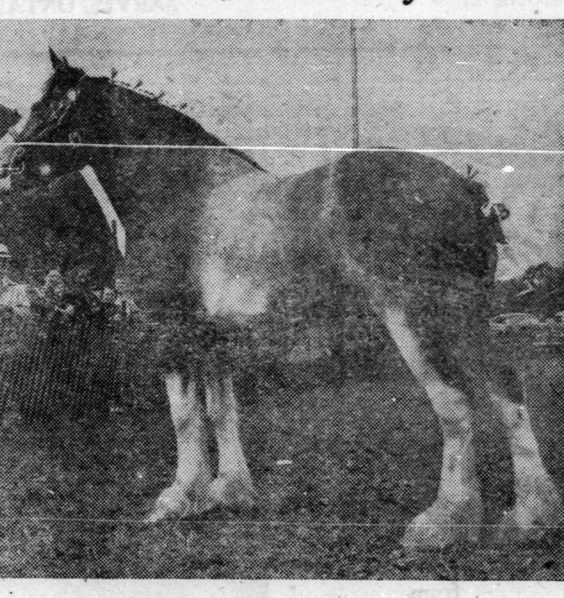


Photo by Ful-O-Pep Photographer

Imported from Scotland last year is this splendid Clydesdale General who won in his class. He was brought over last spring by George Zimmerman and Son, of Tavistock.

Pony Class Youngsters Show Fine Style



Photo by Ful-O-Pep Photographer

The Latch youngsters, Bryan and Helen, of Roseville take time out for a picture in the pony ring at the New Hamburg Fair. Amusements in the Midway were more varied and numerous this year.

New Hamburg is noted as a racing centre. The seats run off at the Fair were keenly contested and provided many thrills for the record crowds on the Fair grounds. Here, Bud Braden, owned and driven by Jack Bannerman, finishes a fast mile ahead of the rest of the field.