

These Folks Lived On A Party Line

Had our telephone been useful in no other way, it would have been worth the money as the means of developing our friendship with "Miss Nina," a lady who lives on the line that connects my phone in town and the one in the country. Her number is 940-J-2, or 940-J-11, and Miss Nina, whom we have come to love dearly, is one of those people who, when the phone rings, can never be wholly certain about the difference between a "long" and a "short." That being the case, she, to use her own words, "just butts in to make sure."

She is the wife of Bill Reed, who, with his brother Clyde and their father Homer, make up one of the most effective trios of farmers in Texas. Their crops are always as beautiful and fruitful as weather and insects will permit. It is Homer, acting in the highest tradition of country manners, who told me when we first moved across the road from him: "We're glad you're out here. Whenever you need anything or my place, mules, plow, a tractor or two, just come get 'em."

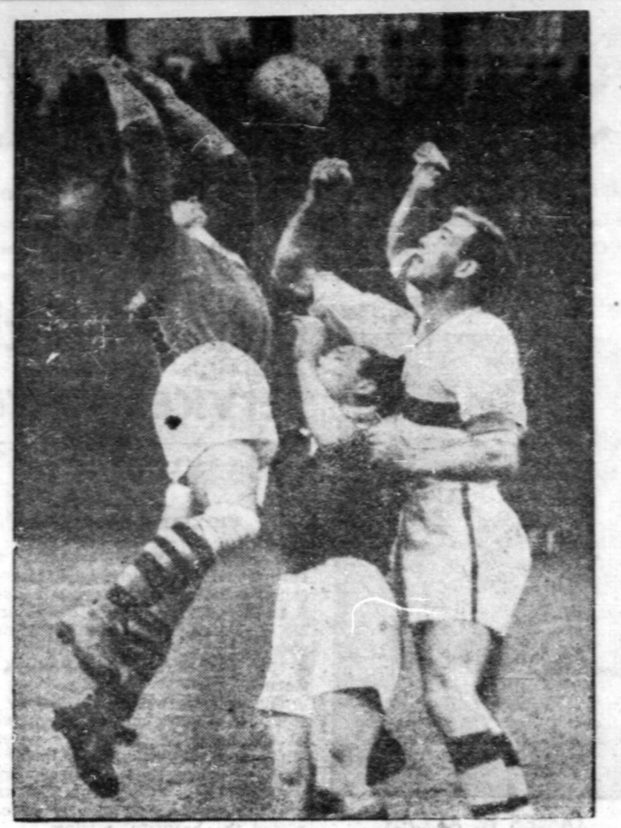
His daughter-in-law, Miss Nina, is small in stature, but in spirit the size of a horse. And nothing is more polite, if politeness consists of sacrificing one's own pleasure for the convenience of others, than Miss Nina when she says: "Excuse me for buttin' in. I'll hang up."

For hanging up is the last thing she wants to do—and what makes it fun is that neither do we want her to.

In the first place, Miss Nina has got something to tell. She's on the spot, can see from her hilltop residence whether the creeks or the cows happen to be out, whether the roads are passable, whether or not it's advisable to put chains on the car before leaving town.

That these other telephone subscribers are listening in, however, does not come under the head of eavesdropping. They are paying for their phone, a part of which, as everyone knows, is the receiver. And I do not know anybody on the line who does not listen to every call that goes over it unless, of course, he or she happens to be too far from the house to make the run.

You see, a party line is so much more local than even our local paper, which of course that party line is intimate and is acquired with just that tinge of stealth which would add excitement to almost any news. Besides, who's to say when this or that neighbor in a pet or



Handy Man—Caught in a rare shot made during a Gaelic-style football game played between teams representing the U. S. and Ireland at the Polo Grounds in New York. T. Gallagher, right, of the American team, appears to put three hands and arms into play as he swings at the ball in a melee with two County Meath players. Actually, the centermost arm belongs to a player hidden by Gallagher whose team lost to the lads from Erin, 13-10.

In a moment of unguarded enthusiasm may not spill some highly significant beans? That's something that may happen any time you softly lift the receiver of the hook and put it to your ear.—From "The Tale of a Foolish Farmer," by George Sessions Perry.

Tooth Decay

Evidence that fluorinated water prevents tooth decay when the diet contains magnesium has been collected by Drs. Albert E. Sobel and Harry Goldenberg of Brooklyn. "We have found that in the absence of magnesium, fluoride enriches mineralization, whereas in its presence fluoride blocks mineralization," Sobel and Goldenberg report. "If our data on ossification studies produced by artificial calcium media apply also to growing teeth and bones, it would seem advisable to restrict the amount of magnesium taken in the diet in order to avoid a retardation of bone development by fluoridation."

TABLE TALKS
by Jane Andrews

With the grape crop so plentiful in most parts of Ontario, possibly a few recipes making good use of that delicious fruit might be timely.

GRAPE JELLY
Wash, drain and place Concord grapes in a preserving kettle. Mash and heat until the juice flows freely. Strain through jelly bag and add 3/4 cup sugar for each cup juice. Boil until sugar sheets from edge of spoon, from 10 to 20 minutes. Pour into sterile glasses, and when cool, cover with hot melted paraffin. Two pounds grapes makes 3 to 4 glasses of jelly.

GRAPE RELISH
Half peck Concord (blue) grapes, 3/4 cup whole allspice, 3/4 pound stick cinnamon, 1 cup grape juice, 1 cup cider vinegar, 3 pounds sugar. Let ingredients except sugar come to boil and strain. Boil for 20 minutes after adding sugar. Pour into warm, sterile glasses. This recipe is delicious with meats.

GRAPE PUNCH
Ingredients are pint of grape juice, 3/4 tray ice cubes, 1 cup of sugar, juice of two lemons and juice of one orange. Dilute with water, ginger ale or other beverage to suit taste.

Now for two or three fine methods for making good use of "left-over" cooked meats.

MEAT 'N' BISCUIT LOAF
Mix and sift into bowl, 2 cups once-sifted pastry flour (or 1 1/2 cups once-sifted hard-wheat flour), 4 tsp. Baking Powder, 1/2 tsp. salt. Cut in finely, 4 lbs. shortening. Mix 1 beaten egg and 3/4 cup milk. Make a well in dry ingredients, pour in liquid and mix lightly with a fork. Roll dough out to 3/4" thickness; cut into 4" squares and cut each square diagonally, corner to corner, making triangles. Brush with melted butter. Place a spoonful of beef mixture on each triangle at centre of long edge. Roll up and shape into crescents. Bake on greased pan in hot oven, 450 degrees, 12-15 minutes.

HAM-CHEESE SHORTCAKE
Mix and sift into bowl, 2 cups once-sifted pastry flour (or 1 1/2 cups once-sifted hard-wheat flour), 4 tsp. Baking Powder, 1/2 tsp. salt. Cut in finely 4 lbs. shortening. Make a well in centre, pour in 3/4 cup milk; mix lightly with a fork. Roll dough out to 3/4" thickness; cut into 10 shortcakes. Bake on greased pan in hot oven, 425 degrees, 12-15 minutes. Split and butter biscuits. Fill and top each with spoonful of:

HAM-CHEESE MIXTURE
Melt 2 lbs. butter, blend in 2 lbs. flour, 3/4 tsp. salt, 1/2 tsp. pepper, 1/2 tsp. dry mustard, few grains cayenne. Gradually stir in 1 cup milk; cook, stirring constantly, until thickened. Add 1 cup shredded cheese, 1 tsp. Worcestershire sauce; stir until cheese is melted. Add 1 cup diced cooked ham, 1/2 cup cooked green peas, 1/2 cup kernal corn; heat thoroughly.

WHEN ASTHMA STRIKES
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SPORTS & A SPORTS CRITIC

When it was first announced that the big league baseball moguls had tied a can to Happy Chandler as High Commissioner there was much speculation as to who would be elected as his successor. Practically everybody from General Douglas MacArthur to Frankie Costello was named as a possibility and it wasn't till a couple of weeks or so ago that a most amazing fact came to light; baseball had named to its highest position a man who actually knows baseball.

In view of some of the goofy things the baseball brass has done since the days when Absar Doubtless—or maybe it was the Russians—invented the game, Frick's appointment is not amazing. It is positively astounding. And although, of course, it is too soon to even guess what kind of a job Frick will do, everybody who has ever met the man or done business with him looks for it to be an outstanding one.

Today, there isn't a really weak s'ister among the eight National League clubs. When Frick became President of that keep some seventeen years ago there were several.

The Brooklyn Dodgers, for example, were about two jumps ahead of the ball. Frick took matters into his own hands and insisted that the Dodgers bring in Larry McPhail. The latter had his faults, of course—but just look at those Dodgers today. We mean from a financial standpoint, of course.

Then there were the Philadelphia Phillies—about the saddest looking outfit ever to call itself a Major League team. Frick was the man who brought in Bob Carpenter and what appeared to be almost a corpse won a pennant for the first time within the memory of most. The Boston Braves were also down in the slough's till Frick persuaded Lou Perini and his fellow "Steam Shovel" millionaires to take over.

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FALL FAIR TIME IN ONTARIO

...1951...



Alvinston, Ont.—Happy That Most of the Work is Over—Secretary of the Fair Board Bert Oakes and President William McDougall shown with the plaque marking gift of a Recreation Ground by the Agricultural Society.



Roseenth, Ont.—Plenty of Trouble for the judges here—Some of the contestants in the Beauy Contest snapped by our photographer.



Ancaster, Ont.—"Still a few of us left in this Mechanical Age."—Work horses in harness lined up for the judging.



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Markdale, Ont.—"Fall Fairs Are Lots of Fun"—At least that's what five-year-old Barbara Bell of Coltonville seems to think.

Markdale, Ont.—"Took Plenty of Skill—and Patience too"—Displays by Junior Farmers and Farmerettes were greatly admired, especially by women spectators.



Markdale, Ont.—"Was hard work but we made it"—Bob Hutton is seen here with the calf which was judged "best junior" in the Markdale Calf Club event.

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OATMEAL ROLLS
Stirring constantly, quickly pour 1 c. boiling water into 3/4 c. oatmeal. Scald 3/4 c. milk, 2 lbs. granulated sugar, 1/2 tsp. salt, 2 lbs. molasses and 3 lbs. shortening; cool to lukewarm. Meanwhile, measure into a large bowl 1/2 c. lukewarm water, 1 cup granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes, THEN stir well.

Mix in oatmeal, then lukewarm milk mixture. Stir in 2 c. once-sifted bread flour; beat smooth. Work in 2 1/2 c. (about) once-sifted bread flour. Knead on lightly floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and set in a warm place, free from draft. Let rise until doubled in bulk. Punch down dough and turn out on board sprinkled with cornmeal; cut into 2 equal portions and cut each portion into 16 pieces. Knead into smooth balls and arrange in 2 greased 8" square cake pans. Grease tops. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375°, about 30 minutes. Yield—32 small rolls.

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