

# FALL FAIR TIME IN ONTARIO

1952



BELEVILLE, ONT.—Hard Work But Worth It. Members of the Hastings Junior Farmers Club have real reason to be proud of showing such fine young cattle as these.



SUTTON, ONT.—Real Native Canadian Looks Things Over. This 73-year-old Indian from the Georgina Island Reservation was an interested spectator at the Sutton Fair.



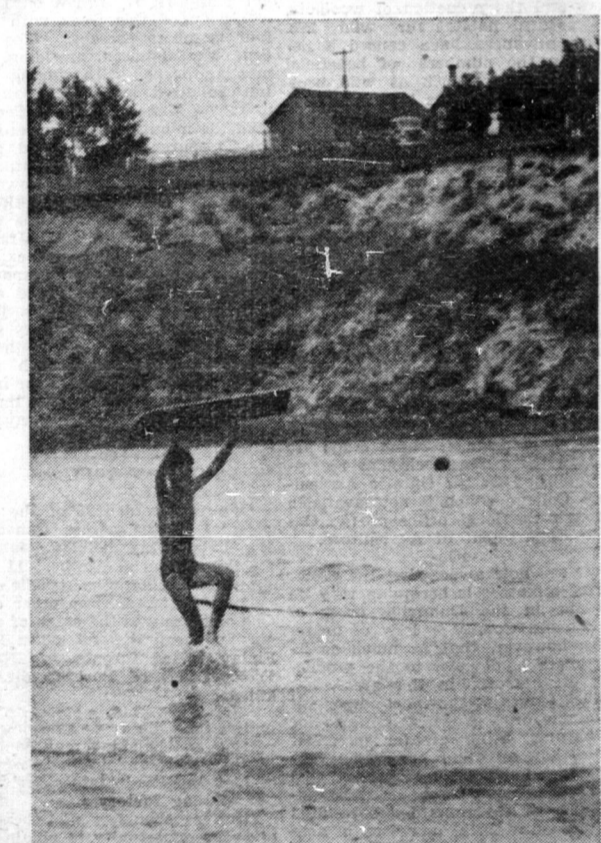
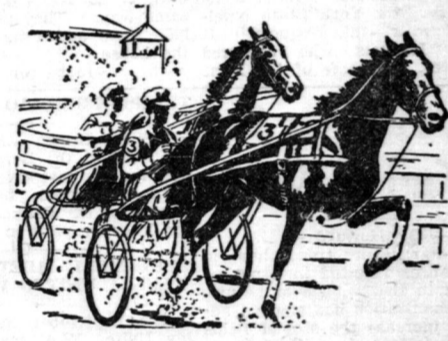
SOUTHAMPTON, ONT.—Easy When You Know How. Marilyn Smith demonstrates what a simple thing water skiing is—after you've spent a lot of time learning the rudiments, of course.



SUTTON, ONT.—Not too hard now, Bub! When a feller's really dry he doesn't want to be bothered with glasses or cups or things like that. Still, in juvenile circles it's considered a dirty trick to bear down TOO hard on the pump handle.



BELEVILLE, ONT.—Some Punkin! Norman Boulter of Rosmore seems weighted down with his load of prospective pie-fillings; but the Prize Tag probably makes it seem lighter.



SOUTHAMPTON, ONT.—Look, Mal No Hands. Year by year water skiing becomes more popular—and its participants more expert.

Photos

By

Molson's

## Courteous Cop

Road "courtesy cops" in the Isle of Ely have thought up a new way to warn motorists that they are exceeding the speed limit. Passing the vehicle which has been going too fast, the police pull down a blind at the back of their own car.

If a prize for courtesy were given, however, surely it should be awarded to Mr. W. R. M. Haxworth, head of the Singapore traffic police. Shortly after initiating a courtesy campaign on the roads, he was seen in an unusual road. While the driver of a stalled car sat happily at his wheel, Mr. Haxworth pushed the car through the traffic.

Police Station Joke  
Courteous cops can be found other than on the road. After a couple of police officers in Connecticut, U.S.A., had arrested a farmer for theft, they returned to his farm to milk his cows for him. Even when the police have a perfect right to be irritated, they are more likely to show a sense

of humour than loss of temper. My bicycle, unpolished, was stolen and recovered for me. A couple of days later I left it outside a shop and forgot all about it until I wanted to go home for lunch. When I went for it, it had disappeared again.

Feeling a complete fool, I went to the police station to confess that I had allowed the machine to be stolen for the second time in one week. The sergeant at the desk took a lengthy statement from me as I became more and more confused. At last, he grinned, gave me a mighty heave and produced my bicycle from behind the counter.

"We've had it all the time, miss," he explained with a chuckle. "A constable saw it on the curb, recognized it as yours — and thought he'd teach you a lesson!"

## THE FARM FRONT

by John Russell

The Beamsville Express, published right in the heart of the Niagara fruit belt, doesn't mince matters in a recent report on fruit inspection. The Express says:

"Some farmers start screaming," said an official at the inspection branch, "but they asked for it." At the convention of the Niagara Peninsula Fruit & Vegetable Growers Association last fall a motion was unanimously passed calling for strict government inspection of all fruit and vegetables harvested. A similar motion was passed by the Horticultural council in Ottawa.

The main idea behind the motion was to raise the standard of Ontario fruit sold to the consumer. Poor fruit of the past few years had under-quality, green, sub-standard produce undermined the confidence of the consumer in Ontario produce.

with the result that the shopper was more likely to buy imported fruit, either from United States or British Columbia farms. The consumer, it was stated at the convention, would rather pay a few cents more for his produce and be assured of No. 1 quality.

Cherries that were seized this week by the inspection branch, marked as No. 1 quality, would

have made the most tolerant shopper-hipping mad, and certainly would have made him or her think twice before buying Ontario produce, stamped No. 1.

One basket seized, when sorted out, contained 18% No. 1 cherries. The remainder were innumerable small, dried-up, rotten and away below No. 1 standard. "A shopper buying that basket would have blown his top," said the official at the inspection branch, "and would sooner have thrown his money away at a race track than toss it down the drain on trash like that."

Supervising Inspector L. C. Sturdy seized 20 similar baskets at the CNR freight station at West Hill. "Whether they realize it or not," said Mr. Sturdy, "farmers like that are only cutting their own throats by allowing fruit like that to leave their farms." He said that there have been quite a few similar instances this year when below par produce has been sent back to the farmer. "They asked for it and when we put the screws on, they scream," said Mr. Sturdy.

He said that there are many farmers who are co-operating to the fullest in seeing that only top quality produce is shipped. "They realize that by doing it that way, the fruit industry in Ontario has a much greater chance of prospering."

Mr. Sturdy said that all cherries, according to law, must be fairly graded. Farmers who mark their produce No. 1, and put in below par fruit, are liable for prosecution.

The cherries in question were given a sugar test, and a large percentage contained only about 10% sugar content, well below the required 15% to 20%. Mr. Sturdy's department is looking forward to the peach season comes in. "We will be making our rounds even more so," said Mr. Sturdy, "as we warned that strict inspection would be made."

The officials at the inspection department were at a loss to understand why farmers would allow low grade fruit to leave their farms. "There appears to be no incentive, no competitive spirit." Some farmers appear to have gotten into a lethargic, apathetic mood, and do not desire to give their names a high reputation in the fruit market.



Venetic Scene, Mexico—Mexico City took on the aspects of Venice recently when torrential rains turned the streets into rivers. But traffic wasn't stopped, as picture shows.

## TABLE TALKS

by Jane Andrews

### PEACH COMPOTE

6 fresh peaches  
2/3 cup water  
1/2 cup sugar  
3 tablespoons lime or lemon juice  
3 tablespoons orange juice  
1/4 teaspoon powdered ginger  
Sprigs fresh mint

Peel peaches. Cut in half and remove stones. Add sugar to water and stir until all the sugar is dissolved. Place over high heat and bring to a full boil; lower heat and cook gently 5 minutes. Add peach halves, about three at a time, to syrup. Cook gently for 2 minutes, heating peaches with syrup. Remove to dish.  
Add fruit juices and ginger to syrup. Pour over peaches. Chill. Just before serving garnish with fresh mint. Serves 6.

### PEACH CUSTARD MERINGUE

2 eggs  
2/3 cup quick cooking rice  
3 cups milk  
2/3 cup sugar  
1/4 teaspoon salt  
1/4 teaspoon nutmeg  
3 fresh peaches  
2 egg whites  
2 tablespoons sugar  
1/4 teaspoon almond extract  
1/4 cup blanched sliced almonds

Start over at 350° F. or moderate. Separate eggs. Add milk and rice, mixing just enough to moisten rice particles. Bring to boil, uncovered, stirring rice several times with a fork. Do not stir. Remove from heat. Beat egg yolks until bubbly. Mix sugar, salt, nutmeg together and gradually add to yolks, beating constantly. Slowly stir milk-rice mixture into beaten yolks, mixing well. Pour into a 2 quart baking dish. Place in pan of hot water and bake for 35 minutes. Whites until first 20 minutes of baking. Meanwhile, heat egg whites until foamy. Add sugar, tablespoon at a time, continuing to beat until stiff. Gently mix in almond extract. Peel peaches. Cut in half; stone. Remove custard from oven and arrange peach halves on peaches and sprinkle top with sliced almonds. Return custard to oven and bake 15 to 20 minutes until browned. Serves 6.

### PEACH CAKE

12/3 cup flour  
3/4 teaspoon soda  
1/4 teaspoon salt  
1 cup butter or margarine  
1 cup brown sugar  
2/3 cup sour milk  
4 peaches  
1/4 cup brown sugar

Start over at 350° F. or moderate. Grease and wax paper line an 8" square cake pan. Separate eggs. Beat yolks until light. Sift flour, measure. Sift again with soda and salt. Cream butter until light. Gradually add sugar, continuing to cream until fluffy. Add yolks to creamed mixture. Add dry ingredients alternately with sour milk to mixture, beating well after each addition. Pour into prepared pan and bake for 30 minutes. Cool.

Peel peaches; cut into slices. Beat egg whites until stiff. Gradually add 1/4 cup brown sugar, continuing to beat until stiff. Arrange peach slices on top of cake. Arrange meringues on by tablespoons. Place under broiler, 3" from heat; brown. Watch carefully. For meringue, brownish quickly. Serves 6.

### PEACH COBBLER

6 peaches  
1/4 cup brown sugar  
2 tablespoons quick cooking tapioca  
1 egg  
Grated rind of 1/2 lemon  
2 tablespoons butter or margarine  
3/4 teaspoon cinnamon  
1 1/2 cups sifted flour  
2 1/4 teaspoons baking powder  
1/4 teaspoon salt  
1 1/2 tablespoons sugar  
1 egg yolk  
1 cup milk  
3 tablespoons shortening  
1 cup chopped nuts

Start over at 400 degrees F. or

## Strange Things Sleep-Walkers Do When The Devil Came A-Visiting

It has been estimated in Great Britain alone there are something like half a million people who walk in their sleep. In addition, these somnambulists, as they are called, they have also robbed houses, committed murder and occasionally have lost their own lives while sleepwalking.

Recent cases in medical journals describe that of the 19-year-old schoolboy who used to get out of bed, pick his way through a darkened room, carefully avoiding all obstacles, then travel miles by foot and bus while still asleep.

Next morning he would be back in his room, unable to remember anything about it.

Psychiatrists discovered that six months previously he had volunteered to be hypnotized on the stage. The hypnotist had told him that he would remain under hypnotic influence for six months, after which time he must return to the theatre and see the hypnotist again.

The boy's sleepwalking was an attempt to do this.

Another case was that of the taxi-driver who would go to sleep after a hard day's work, dress while still asleep and do another five or six hours' stint at the wheel.

He used to wonder where the money in his pockets came from in the morning.

It transpired that for twenty years the taxi-driver had worked only at nights, but considered that since he was getting older he would switch to daytime driving.

The old habits were so strong that his unconscious mind took him back to work at nights while he was still asleep.

In some cases of sleepwalking the victim's subconscious mind seems to attempt to remind him that he can have no real rest until a certain worrying task is finished.

He is driven out of his comfort-able bed into the open to mend a broken drain, or into the garage to trace an electrical fault in the engine of his car.

hot. Peel peaches and slice. Place in baking dish. Add sugar, tapioca, lemon juice, rind and cinnamon to peaches; stir in gently. Drop butter in small pieces over peaches. Sift flour, measure; sift again with baking powder, salt and sugar. Beat yolk until bubbly and add to milk. Cut shortening into dry ingredients until mixture is consistency of coarse cornmeal. Add nuts; stir in egg-milk mixture, mixing just enough to moisten all dry ingredients. Turn out onto floured board and roll out to fit top of baking dish. Prick with fork and fit dough over peaches. Bake 35 minutes. Reduce heat to 350 degrees F. and continue to bake 25 minutes longer. Serve warm with cream to 6.

Thank God, Jesus, the Son of David, is also ready to receive distressed men and women who will choose him as their captain, and be commanded by him. They will find a new leader, a new service, and a new life—new things far more wonderful than those that attracted the four hundred to David of old.

## THE SUNDAY SCHOOL LESSON

By Rev. R. BARCLAY WARREN, B.A., B.D.

David Becomes King  
1 Sam. 18: 1-5, 14-16; 22: 1-2;  
2 Sam. 5: 1-5.

Memory Selection—Man looketh on the outward appearance, but the Lord looketh on the heart. 1 Samuel 16: 7.

This is the first of four lessons directly on David. We have more information about his extremely important career than we have about any other Old Testament character. It is a thrilling story.

He was the youngest of eight brothers and was brought in from following the sheep to be anointed king of Israel. When Saul desired a musician, one of his servants suggested David, describing him as one "that is cunning in playing and a mighty valiant man and a man of war, and prudent in matters, and a comely person, and the Lord is with him."

History records no such remarkable friendship between two men as that between David and Jonathan, King Saul's son. Under the circumstances one might have expected enmity and jealousy. But instead, the soul of Jonathan was

knit with the soul of David. On Jonathan's death David lamented, "I am distressed for thee, my brother Jonathan; very pleasant has thou been unto me: thy love to me was wonderful, passing the love of women."

Forced to take refuge in the cave of Adullam, David was joined by 400 men of broken fortunes, restless spirits, who were so up against it they knew not what to do with themselves. They were men with no reputation to maintain, for whom vengeance was natural. Yet with David as their captain they offered no offence to the offensive Saul nor gave any disturbance to the peace of the kingdom. Their wild natures were subdued and directed.

By Arthur Pointer

## CROSSWORD PUZZLE

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