

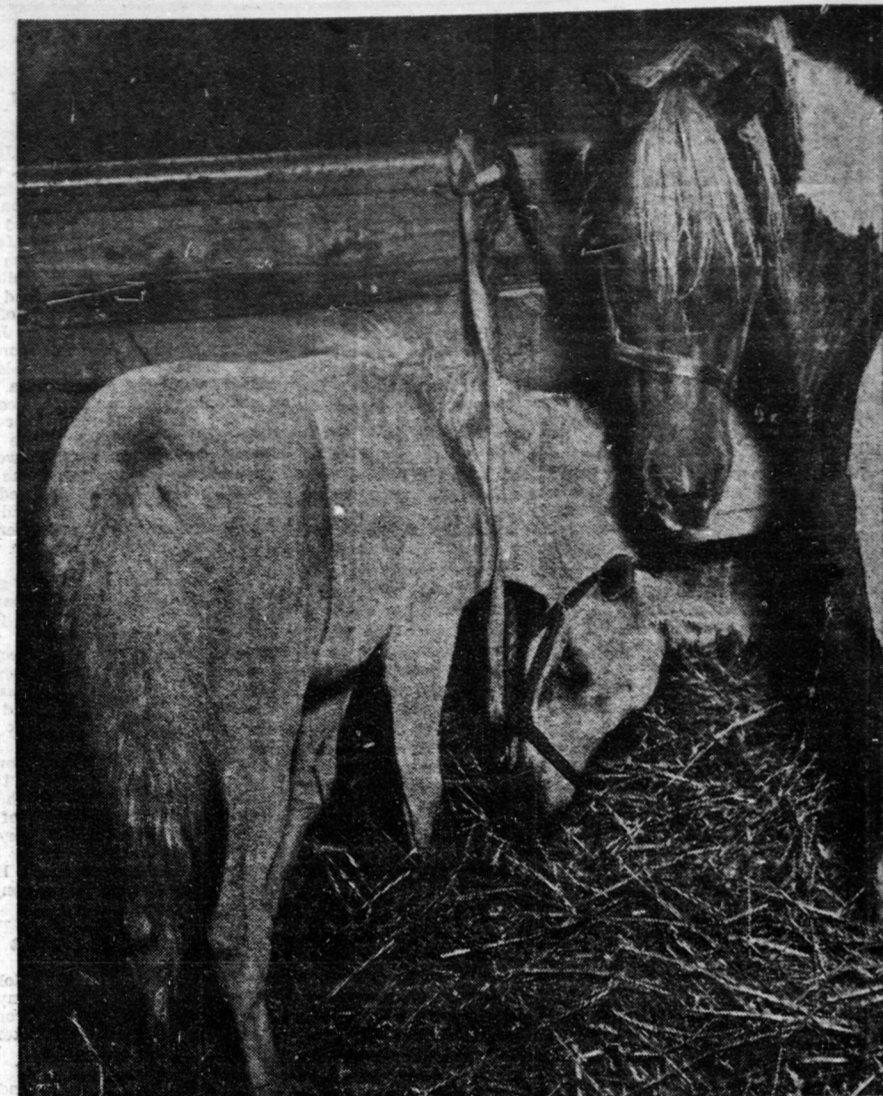


FALL FAIR TIME IN ONTARIO

1952



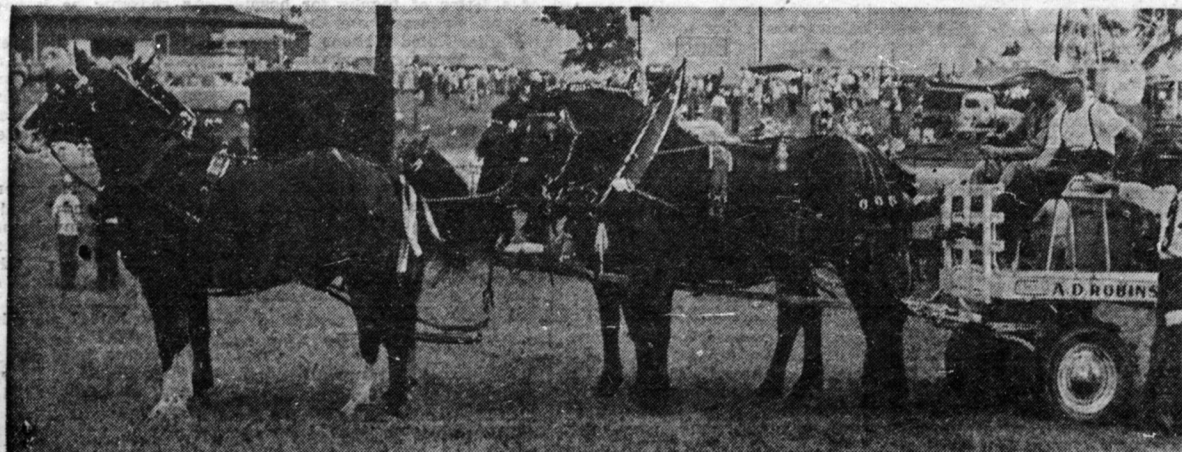
WOODSTOCK, ONT.—Smart-looking Quartette—Caroline Bolinder and June Everest seem justifiably proud of their smart mounts, shown in the Saddle Pony class.



WOODSTOCK, ONT.—Motherly Pride—Owned by Roy Inch of St. Thomas, this pair of ponies, attracted much attention, especially from the small fry. Our photographer didn't say whether it's "mother and son", or "and daughter", but it's one of the two.



WOODSTOCK, ONT.—"Think You Could Raise a Better One?"—With a grin on his face, Jan Freel shows his entry in the Calf Show to some girl friends.



RIDGETOWN, ONT.—Don't See Many On The Roads No wadays; Fine four-horse hitch, driven E. Harvey Moore.

These Kings Owned Only Two Hankies

Nowadays we use handkerchiefs as a matter of course, but at one time they were a luxury. The fashion began in Italy and spread from there to France.

There, known as "mouchoirs," and embellished with expensive lace and gold and silver embroidery, and soaked with all sorts of perfumes, they became a "must" at the French court.

At first some of the courtiers ignored the handkerchief fashion, and in spite of Henry III's ostentatious habit of displaying and using delicate lace-edged "mouchoirs," several courtiers, we are told, stuck to less hygienic methods of blowing their noses.

The Snuff Habit No doubt those courtiers got on much better with Henry IV who, according to the royal inventories, had only two handkerchiefs in his name. He made up for it in shirts—he had twelve of them.

In England handkerchiefs were a luxury afforded only by the rich. Henry VIII used "handkerchers of Holland fringed with Venice gold and red and white silk." Anne Boleyn's "handkerchers," or handkerchiefs, were of Flanders work, garnished with gold, and when she married Henry she had, according to a royal inventory, four dozen such handkerchiefs.

Henry, we are told, did not approve of the continental vogue for round, oval, and rectangular handkerchiefs. So he issued a royal decree which ruled that all handkerchiefs must be of a uniform squareness. Later on, in 1655, Louis XIV issued a similar decree. It is interesting to note that, according to Samuel Pepys, Charles II, like Henry of France, had only two handkerchiefs, and but two shirts.

Had it not been for the coming of snuff, men's handkerchiefs might have remained a luxury. By the end of the 17th century the snuff habit had spread among all sorts of men, and whoever used snuff also used a handkerchief to dust the powder off his clothes. As soon as that happened the pallid, faintly expensive, scented, laced, embroidered, and even tasseled handkerchiefs were gradually replaced with larger, cheaper, and more practical squares of fabric.

Bacon and Garden Vegetables Make a Meal

BY DOROTHY MADDOX

A DINNER of crisp bacon slices teamed with two or more garden vegetables has both appetite and eye appeal. What's more, it is a quick dinner to prepare. When buying your bacon, choose it from a refrigerated case. It's a practical idea to look for a brand of bacon which assures quality meat, cut from only the finest cured and smoked sides of pork. Plan to use the bacon within a week of purchase.

The bacon slices will separate more easily when stored in the packages, loosely wrapped, on the lowest shelf of your refrigerator. Just before cooking, allow bacon to stand at room temperature for about five minutes before lifting off the slices. As in the case of all smoked products, bacon does not freeze well. It is best to buy bacon, therefore, only as you need it and will use quickly.

To pan-fry bacon, start it, either in separate slices or slices "in a lump," in a cold skillet. As the skillet and bacon heat slowly, the slices will separate. Turn slices often, using kitchen tongs. Leave the drippings in the pan all during cooking to avoid splatters and keep them from burning. Pouring off drippings is both hazardous and unnecessary.

A combination of crisp ribbons of bacon and two favorite vegetables will make a full-stuff family meal. Try a bacon dressing poured over your vegetables. It's something to brag about.

Bacon Dressing

(Yield—2 servings)

One-quarter pound sliced bacon, cut into 1/2-inch pieces, 1 tablespoon onion, minced, 1 tablespoon brown sugar, 1/2 cup sugar, 1/2 cup water, pepper and salt to taste.

Brown bacon lightly in skillet. Drain off 2 teaspoons fat. Add onion to skillet and cook over low heat until tender. Add remaining ingredients and simmer 5 minutes. Serve over hot vegetables or use as dressing for hot potato salad.

Tomato Bacon Dressing

(Yield—6 servings)

One-quarter pound sliced bacon, cut into 1/2-inch pieces, 1 tablespoon onion, minced, 1/2 cup tomato juice, 1 tablespoon vinegar, 1/4 teaspoon whole celery seed, if desired, pepper and salt to taste.

These were, in fact, the first pocket handkerchiefs, for the fitting of pockets in men's clothes during the 17th century had at last given the handkerchief a definite home.

Even so, the glory of the male handkerchief was not over, for at the end of the 17th century textile handkerchiefs became a popular medium for the new art. Noses were blown and snuff dusted away with large handkerchiefs displaying current battle scenes, portraits of political leaders, maps, calendars, caricatures, and satirical sketches of all sorts.

As men's handkerchiefs became more practical, ladies' handkerchiefs grew smaller and daintier. In the early 1800's some of the most dainty ladies' handkerchiefs, made of the finest fabric and edged with beautiful hand embroidery, were used only on special occasions.

TABLE TALKS

Jane Andrews

Crispies are as simple as ABC to make, and the uses of these delectable morsels are many. They fit in practically everywhere the clock around.

All crispies are made from a basic foundation—flaky piecrust mixed with cold fruit juice instead of water. Wide range of flavor is possible by the use of fresh or dried fruits, while diversity of shape is practically endless with the use of different cutters. Crispies can be cut with an ordinary sharp knife into squares, oblongs, and diamonds.

These delectable morsels are delicious to serve with hot or cold beverages, with cheese instead of crackers after dinner and with ice cream. They're fine for the school lunch box, too writes Ethel M. Eaton in The Christian Science Monitor.

The foundation pastry can be mixed with orange juice in every case if the ingredients for different flavors are on hand; or other juices can be used as directed.

Spread them on a platter so as not to overlap, cover with wax paper and set in a cool place until ready to bake.

FOUNDATION PASTRY

2 cups sifted pastry flour

1/2 teaspoon salt
1/2 cup shortening
4 tablespoons fruit juice—very cold.

Work the shortening into the sifted flour and salt, adding the fruit juice a little at a time. When thoroughly mixed, roll out on a lightly floured board to 1/8 inch thickness and cut in desired shapes. Use fruit juices alone for thinning the dough and have them icy cold; the colder the liquid and the firmer the shortening, the crispier the crispies will be.

CHOCOLATE CRISPIES

1 cup powdered sugar
3 tablespoons butter
3 tablespoons unweetened cocoa

Cream the butter and sugar and work in the cocoa. Spread on the uncooked dough. This may prove a bit difficult, but as soon as it goes into the oven, it will melt.

ORANGE CRISPIES

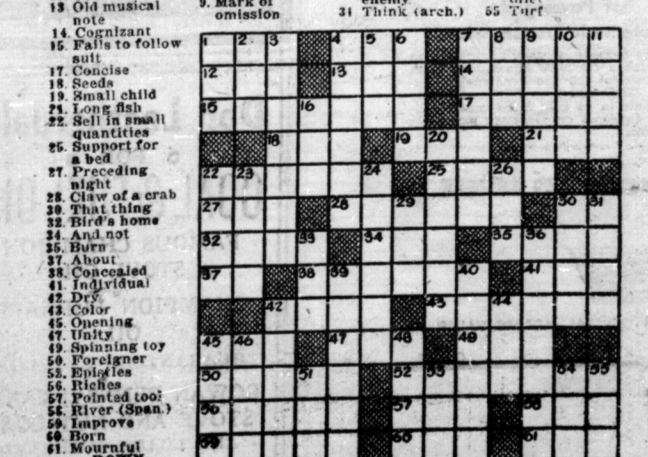
Chopped pulp of two oranges
2 tablespoons powdered sugar
1 teaspoon cinnamon
Grated orange rind

Combine the orange pulp, free from all membrane, with sugar and cinnamon. Spread this mixture on the crispies, then sprinkle with a little extra sugar and

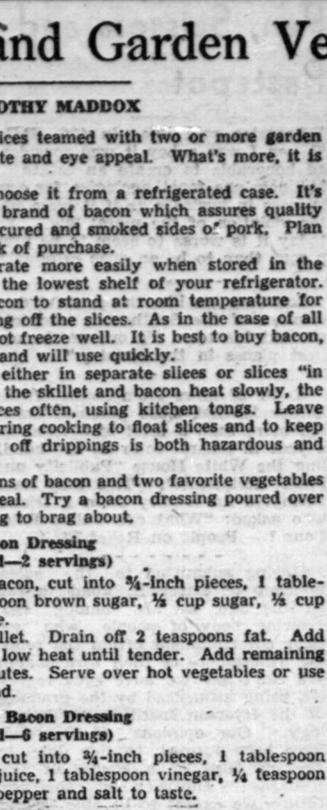
CROSSWORD PUZZLE

ACROSS
1. Undeveloped
2. Atonic
3. Black snake
4. Overlooked
5. Old musical note

DOWN
1. Signifies
2. Recover
3. Rubber tree
4. Bull's head
5. Infants' toy
6. Warden
7. Mark of commendation
8. Lovers
9. Part of a tree
10. Seed container
11. Female sheep
12. Chickadee
13. Think (arch.)
14. Tort



Answers Elsewhere on This Page



THE FARM FRONT

by John Russell

Bill Yaw and his partner Marshall Allman operate The Farm Clinic of the U.S., a farm planning and consulting service in the United States Corn Belt and South. In the latest issue of FARM JOURNAL, he has an article entitled, "Two-Way Money Makers" which while it refers to conditions south of the Border primarily—I think might be of interest to many of my readers.

Time and again you've heard some farmer say: "Sure, I know we ought to grow meat-type hogs, but what's the use as long as packers won't pay a premium?"

We used to feel that way, too, but not any more. In four years we've found that our kind of meat-type hogs, handled right, pay their own premium. They pay it in lower costs, as much as 4% cents per pound of gain.

Here on Long Ranch in Fulton County, Ind., we grow and sell 236,250 pounds of live pork a year, and we do it with only 73 sows. They farrow twice a year, and we raise and market 15 pigs per sow per year. We get the pigs sold in about six months, weighing 210 pounds.

Our cost of gain per pig is 132¢ a pound, as compared to 178¢ a pound average on 30 of the better-quality Indiana farms (feed, labor, and other expenses adjusted).

That 4¢ per pound of gain difference is the premium we figure our meat-type hogs pay us. On 236,250 pounds of pork it means an extra \$10,612.25 in our bank account.

Our sows are prolific, and their pigs have hybrid vigor. They grow, top the market consistently, and often bring an extra price. That's because their carcasses yield more and better pork chops than carcasses of ordinary hogs.

How do we get that kind of a pig? First we breed Hampshire sows to Hampshire boars. Then we breed the offspring to Landrace-Poland China boars. Next we use Landrace x Large English Black boars, and we make the fourth cross by mating a Hampshire boar to the third-cross gilts. Then we start over again.

PINEAPPLE CRISPIES

1 No. 1 can shredded pine-apple, drained and minced.
3 tablespoons powdered sugar
1 small bottle marshmallow cherries, chopped fine.

For mixing the crust, use either the liquid from the pineapple or the cherries. Combine fruits and sugar and allow one dessert spoonful of the sauce for each crispie. Before putting into the oven, sprinkle each with a little sugar and lemon juice and place half a cherry on top.

Illinois, as well as Indiana, are working together. We don't claim to have all of the "bugs" worked out in cross-breeding. We're dead sure, though, that a great many farmers can well afford to try it just for the "premium" the pigs will pay in vigor, rapid growth, and larger litters.

They might get more money at the markets too. Some packers have already announced a 25c to 50¢ premium for meat-type hogs.

Last winter and spring we saw the hog market drop unreasonably low, despite a well-sustained consumer demand for meat. The big reason, in my opinion, is that consumers nowadays don't want fatty meat.

We just haven't been producing the kind of pork they want, and it's high time we did it. A ham actor was jailed on a contempting charge, and complained to the warden, "My personality is being crushed here. You have taken away my illustrious name and given me a mere number." The warden, who was in a good humor, said, "If it will make you any happier, we'll give you a new number." The ham actor, mollified, concurred, "I guess the old one will do—but could you possibly put it in italics?"

Upside-down to Prevent Pecking

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THE SUNDAY SCHOOL LESSON

By Rev. R. B. Warren, B.A., B.D.

The Consequences of Sin
2 Samuel 12:1-7a, 13-14; 18:32-33; 24:24.

Memory Selection: Create in me a clean heart, O God; and renew a right spirit within me. Psalm 51:10.

There is no shorter road to slavery than that which follows the signposts of sin. The beginning of sin are to be dreaded; for then the handcrafts are put upon us, and who knows to what prison of vice we shall be led away?

David should have been with his army fighting the battles of the Lord. Then idleness and a love of ease led to a failure in his devotion to life. He used to pray, not only morning and evening, but at noon. Now at the very hour of prayer, with prayer forgotten, he fell. Even the good, the great, will not be free from the lure of wickedness if they do not keep their hearts pure by a daily watch before God.

The sin of adultery led to the sin of murder. David's repentance was outstanding. Psalms 51 and 54 picture his deep remorse for sin and his genuine turning from it. His sin was forgiven. But it is significant that these sins were committed among his own children. Amnon defiled his half-sister Tamar, and was later murdered at the direction of Tamar's brother, Absalom. What could David say? Parents should beware of the example they set their children. Later his son Absalom tried to wrest the throne from his father. David's lament on the death of this rebellious son is a striking picture of fatherly love at its best.

The last section of the lesson tells of the buying of Aram's threshing floor. Here the plague was stayed and David built an altar and presented offerings to the Lord. This later became the site of Solomon's temple. David's great heart would not accept the site without payment. The offering to the Lord must be of cost to him.

Joe E. Lewis, the great night club entertainer, loves gambling as dearly that it's quite possible to believe the story that when a luxury liner sank in mid-Atlantic, and Joe was faced with the prospect of countless hours aboard a leaky raft amid the turbulent ocean waves, his sole thought was, "Dammit, this had to happen the one day I let one high field in the ship pool."

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Photos By Molson's

JITTER

By Arthur Pointer