



FALL FAIR TIME IN ONTARIO

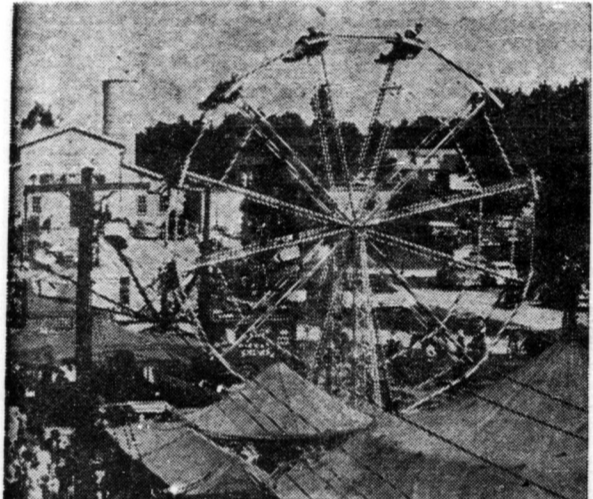
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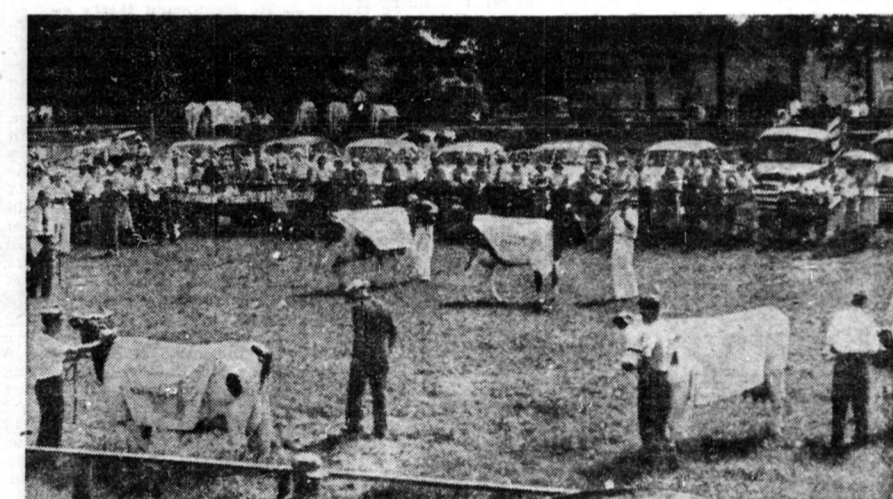
KINMOUNT, ONT.—No Starvation Here—Sturdy stock, both human and bovine. Two entries from the Victoria County Calf Club, held by R. Junkin and J. Barrett.



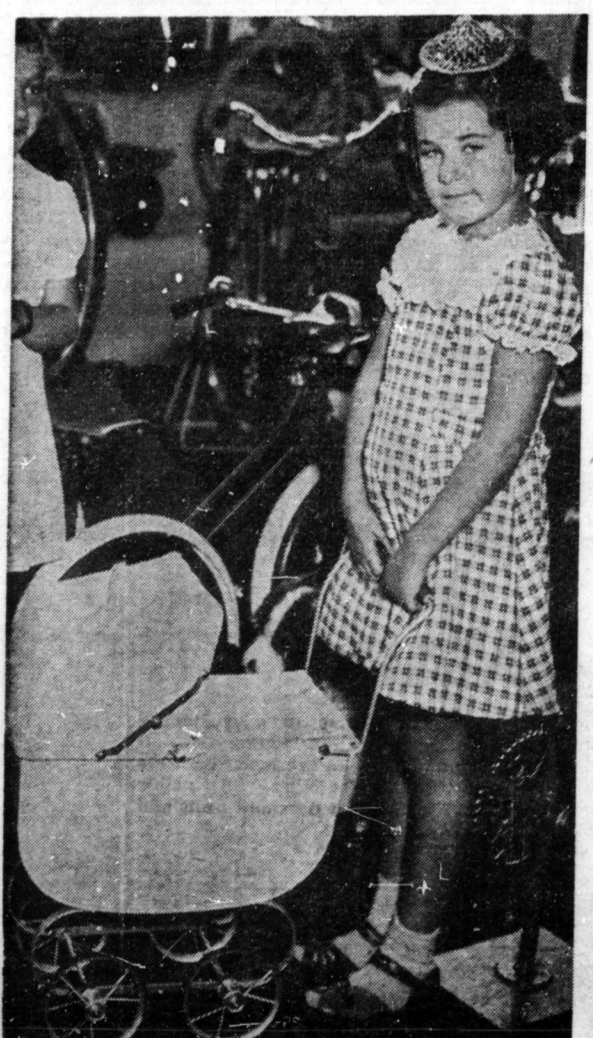
ELMIRA, ONT.—Mouth-watering Spectacle—They grow grand vegetables—as well as hockey players—over in Waterloo County.



Still The Champion—Novelties may come and go the Midway, but the good old Ferris Wheel still stands out.



FORT PERRY, ONT.—Well Taken Care Of—Human beings can take their chances, but prize cattle have to be protected against the weather's vagaries.



Better Than Any Of Them—Grown-ups can have their cows and horses and things—but little girls know what's really worth attention.



RESIDEN, ONT.—"I think I've Got A Bite"—There's no race prejudice among true fishermen, even if the angling is in a Midway "fish pond".



Photos
by

Molson's

Craftsmanship!

Craftsmanship, says the historian, is the fruit of traditional skills. For centuries, Britain has been a sanctuary for the oppressed peoples of Europe. Religions and racial persecutions and economic duress have driven thousands of skilled craftsmen to these islands—carpetweavers, potters, glass-blowers, woodworkers, clock-makers, jewelers, tailors, silk-weavers, goldsmiths and silver smiths, bakers, candlestick-makers... and their know-how, their manipulative dexterity and aesthetic sensibility has become part of our own tradition.

But what is this craftsmanship? Is it the thumb-marks on a thrown vase, the dents of the hammer in beaten silverware, the marks of the chisel on wood, the file on steel, the paintbrush on china? Can it be that the hand, as a tool or as a check to hold a tool, has some mysterious advantage over the machine? Is there a harmony between the material and the form and the purpose of an article made by hand that is beyond the power of the machine to imitate? I was born within a china store's throw of the site of the Churchyard works where Wedgwood began his career; I grew to among the northbanks and shaft-tips of the Potteries; I lectured for some years at the Wedgwood Institute and studied at the Wedgwood Museum; and like all 'potters' I became intensely proud of the pottery industry and its greatest figure. Yet if I had to assess Wedgwood's genius solely on the strength of his ornamental ware I should not put it very much higher than that of Bernard Palissy or Bernard Moore.

For me, Wedgwood's true greatness rests with his so-called 'Useful Wares,' the table services in 'Cream Colour' or 'Queen's Ware.' These wares, many of them designed and modelled by the master himself, exhibited all the true properties of clay: they were the works of an original craftsman in complete control of his material, an artist content to allow beauty to grow from

Durable Linen Towels a Wise Investment

By EDNA MILES

ONE of the best buys a housewife can get for her money these days is the low-count, coarse-weave linen dish towel. The reasons for this are many: one of the foremost is the greater absorbency of the linen-towel. It thus takes fewer towels to stock a linen cabinet.

Absorbency is, of course, a primary factor in any towel. But there are other sound reasons for investing a portion of your household money in linen. Linen was widely used for bandages before the advent of sterilization because it is a poor breeding ground for germs. This is highly essential in hygienic dish-drying.

It's easy to launder, because it requires no bleach and becomes softer and whiter with age. And linen towels give a high polish to glassware because they are nearly free from lint of any kind. The trick in getting a high gleam in glassware is to polish each piece with a dry towel after it has been thoroughly dried.

Other linen products, such as place mats and napkins, shown in picture at left, launder and iron easily. They are durable and colorful, appearing in decorative colors of green, chartreuse, coral, brown, turquoise, cloud pink, sky blue and maize for mixing or matching. These perfect backgrounds for your china and silver are finished with hem-stitching and fringing.

While the linen product costs slightly more than other types, it's an economical, long-range purchase because of its great durability.



AWFUL THOUGHT

Two elderly ladies checked into a spotty new hotel in Miami Beach. The first thing they noticed was a furry little man circulating from guest to guest in the lobby, whispering and collecting money. They were told he was a bookie—a man who took bets on the horses.

In vacationland, they decided impulsively to risk two dollars themselves. They lost. That night one of the ladies tossed around in her bed and sighed so lugubriously that the other consoled her. "Becky, you shouldn't cry so over spilled milk. Stop worrying because you lost. It was only two dollars." "It ain't losing I'm worrying about," Becky answered. "I was worrying about it if we had won. What would we have done with the horse?"

About Saluting

After the defeat of the Spanish Armada in 1588 a naval tournament was arranged for the victorious British seamen. At the request of Sir Francis Drake, Queen Elizabeth the First consented to come down from London and award the prizes.

This caused some embarrassment among her counselors, as it would mean bringing summary scenes face to face with Her Majesty—an awkward precedent. The officer in charge of the arrangements proved himself equal to the occasion. He issued orders that on account of the dazzling loveliness of Her Majesty, all seamen, upon receiving their prize, should avert their eyes with their right hand.

Only for Slaves. Thus was born the modern form of military and naval salute. To this day the naval salute is unique in that the hand is held horizontally over the eye instead of the vertical position used by the other Services.

A form of salute with an even older history is the "Toman salute" of the outstretched arm, which was adopted by the German and Italian services during the last war. This was used at the suggestion of the Italian poet, D'Annunzio, who discovered the salute on some statue of ancient Rome. It seems that he did not realize the significance of the gesture, because in Rome citizens greeted each other by shaking hands—only slaves used the sign adopted by the two dictators.

DISOBEDIENT

An athletic drunk appeared at a ticket window in Louisville with a companion slung over his shoulder and out. "One seat to Cincinnati," said "How about that big lug he demanded." The ticket seller "you're carrying?" "Him," deprecated the drunk. "That's just my little six-year-old boy, Ahner." "Six years old, eh?" said the ticket seller. "Why, he's fully six feet tall, weighs about 185, and has a drunk dumped his companion on a bench three inches long." The platform and grumbled, "Damn it, Ahner! I told you to shove!"



Ontario hog marketing agency is about ready to function, W.G. Johnson, secretary of Ontario hog producers' association, told members in a recent report. Mr. Johnson said, "representatives attending the hog producers' meeting last March passed a motion instructing Ontario hog producers' marketing board to set up a central marketing agency" whereby hogs produced in Ontario and covered by the scheme would be marketed.

"Your executive and board has, since that time, continually endeavored to implement and construct basis for such an agency. This involved considerable detail work such as the securing of suitable personnel capable of handling such a large enterprise, after which agreements acceptable to both parties had to be outlined.

"We are in a position to advise producers that the commission firms (who have been operating on the Ontario stockyards) have formed a company to be known as the United Livestock Sales Limited for the purpose of marketing hogs under the appointment of the Ontario hog producers' marketing board.

CONFIDENCE

An agreement has been reached with this company whereby they will act as the central marketing agency.

Updated-on-to Prevent Peeking

This agreement will be signed by the principals concerned as soon as some return from holidays. "Clauses contained in the agreement are: 1. All hogs to be sold for the best possible price the law of supply and demand will allow. 2. The producer to receive full statement of settlement" included.

TABLE TALKS

by Jane Andrews

Today's recipes offer fall fruits in tempting desserts. **GLAZED APPLE RING CAKE** 2 cups sugar, 1/2 cup water, 3 apples, pared and cored, 1 cup purée of cooked dried apricots (two cans baby apricots will do), 2 tablespoons lemon juice, 1 mini- or ten-inch angel cake Almonds, optional. 1 cup apple sauce, chilled. 1 cup whipped cream or chilled vanilla pudding. 1/2 teaspoon cinnamon. (1) Boil one cup sugar and water in a frying pan about two minutes, stirring till sugar is dissolved. (2) Cut apples in half crosswise. Add one layer of apple rings at a time to syrup, lower heat a bit, simmer till just tender, turning often. Remove and set aside. (3) Cook together apricot purée, remaining cup sugar and lemon juice, stirring often, till mixture is thick. Cool. Place apples in a 9-inch pan. Spread apples and cake generously with apricot purée. Garnish with almonds. (4) At serving time fill center cavity with apple cream made by mixing apple sauce, cream or pudding and cinnamon. Serve with remaining apple cream and, if desired, garnish plate with additional apple slices. Yield: twelve servings. Note: For a small purchase angel cake use half the recipe.

OLD-FASHIONED GRAPE PIE 2 pounds concord grapes (four cups), 2/3 to three-fourths cup sugar, 3/4 cup flour or one tablespoon quick-cooking tapioca, 1/4 teaspoon salt. Rind and juice of one-half lemon. Pastry for a nine-inch two-crust pie. (1) Slip pulp out of grape skins. Reserve skins. Cook pulp till seeds loosen and press through a colander or food mill. (2) Mix sugar, flour or tapioca, salt, almonds and juice. Add grape juice and skins. If tapioca has been used, let mixture stand fifteen minutes. (3) Turn into a pastry-lined nine-inch pan and cover with pastry. Bake on the lower rack of a very hot oven (450 degrees F.) Lower heat to moderate (350 degrees F.) and bake about twenty minutes longer. Yield: eight servings.

FRUIT BETTY 2 cups coarse bread crumbs, 1/2 cup melted butter, 2/3 cup brown or white sugar, 1 teaspoon cinnamon. Dash salt. 4 cups sliced plums, peaches, apples or pears. 1/3 cup water. (1) Toss crumbs up in melted butter. (2) Mix sugar, cinnamon and salt. (3) Arrange in alternate layers bread crumbs, fruit and sugar mixture, having top layer crumbs. Add water. (4) Bake covered, in a moderate oven (350 degrees F.) thirty minutes. Uncover and bake till top has browned and fruit is tender.

CROSSWORD PUZZLE

Start at 21 moving...
1. Apprehe...
2. Win back...
3. Trick...
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47. ...
48. ...
49. ...
50. ...
51. ...
52. Large bath.

The "Royal" Game

Chess is an exceedingly old game. No one knows how old, but it appears to have been played in Hindustan in remote times, and was probably taken from there to Persia where the Arabs acquired a knowledge of it. The Arabs then introduced the game into Spain in the eighth century. Thence it spread into all Europe. The main piece of the game is the king. The Arab king was a chessman, and when the king had been maneuvered by the opponent that his king was exposed, the Arab king, through the name process, became the English check. (All other uses of our cheque have been extensions of this original sense.)

When the game had reached France it became known as the Old French name, échecs, a plural of échec. And when this term reached England the first syllable was dropped, like many other similar words of French origin. Thus was produced the name by which we know the game, chess. So, if we go back to original sources, "chess" is another word for "kings."

The game of checkers (British chequers) was originally a modification of chess, and its name came from the same source. (In England, the game is preferably known as "draughts.") And the Court of Exchequer, an English department of government connected with the public revenue, is believed to have taken its name in the twelfth century from the square table which was laid out into square spaces, like that of a chessboard, for convenience in making calculations in the system of accountancy then in use.—From "Theby Hangs A Tale," by Charles Earle Fank.

JITTER

JITTER SHEARED ON BOARD AGAIN—WHEN I COME BY...
AT A BOY I'D LOVE TO...
SEE ME—RESERVE AND GET OUT BEFORE I TALK RETURN.

By Arthur Pointer

