

FALL FAIR TIME IN ONTARIO

1952



BEAMSVILLE, ONT.—"Pretty Pair"—Lorna Bishop of Ridgeville is the young lady, and the snooty-looking Arabian gelding bears the name "Frosty-El-Amara."



ORONO, ONT.—"Beauty's More Than Skin Deep"—and as evidence this Yorkshire Sow, owned by Keith and Merrill Van Camp, is a Junior Champion, no less.



ORONO, ONT.—"Yes Sir, That's My Baby"—Little Eddie Cornish has no trouble smiling for the camera, but his pet calf takes life a trifle more seriously.



ORONO, ONT.—"Steady Boy—Your Picture's Being Taken"—First Prize in the Roadster Class, driven and owned by Bill Reid.



ORONO, ONT.—"All The Good Things Aren't In The Big Cities"—In front of the mouth watering display of home cooking, Mrs. Everett Brown points to the Prize Winning Angel Food Cake baked by Mrs. C. Tamblin.

Strange Ways of Paying Debts

Once a month, an Albatross dog named Duke sits into a basket. Duke, Oklahoma, and barks for the manager. Then in a business-like way Duke signs a cheque for \$20 or so with his paw and trots smartly home with the cash stored in a wallet in his collar.

There they sit up with the \$20,000 cheque scribbled in red chalk on a plank which a Californian made out when he found himself without ready cash in a lumber yard. And there's the gruesome exhibit of a big top, complete with a signature, which an ex-lumberman angrily made out as a cheque for alimony and sent to his wife. "It's cash on the wall," she said, and called it!

It's just 70 years since the British Parliament passed a Bill of Exchange Act which effectively regularized commercial practice with regard to cheques around the world. When an R.A.F. officer made out a cheque on a 2d stamp, however, it was cashed because it fulfilled all legal requirements.

Financially, cheques have no limit in size. One of the largest personal cheques ever cashed was the £22,747,841 sent to a New Jersey business man when the Argentine Government took over his telephone system. Britain sent a £7,551,000 cheque to America for her wool clip some years ago. Received Cheque For One Penny On London's Underground rail-

For Moderns: A Living-Room Dinette Set

BY EDNA MILES

The modern concept of dining-room furniture is a very different one from that owned by Grandmother. She wanted solid, heavy furniture that made a good show and filled the dining room to the very corners. This furniture, which the hired girl kept polished, was used only for "good" or company occasions. The rest of the time, the family ate in the kitchen.

In these times of small apartments and houses, dining-room furniture must be functional. There's just one set and it serves both family and company. Frequently, it is placed in one end of the living room since there is no dining room at all.

Therefore, it must blend harmoniously with the living-room furnishings. And modern finishes for table tops and legs have made the hired girl's elbow obsolete.

One innovation is the use of thin steel tubing in chrome or chrome for modern tables and chairs. Table tops are plastic with wood grain finish and cannot be marred by stains.

The new tubing combines strength with a look of delicacy and, of course, easy maintenance with comfort. Seats of the chairs are sponge rubber padded and upholstered in two patterns and a wide range of colors.

Dinette set in ebony color is designed for modern homes and apartments with dining areas at one end of living room.



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TABLE TALKS

Edna Andrews

First, today, a really heavy pork dish. Then, after that, a few new ways of using tomatoes.

Yams and onions or celery added to them and you can use green tomatoes if you wish.

HAM BALLS

1 Pound Ground Ham
1 Pound Ground Beef
2 Eggs
1 Cup Cracker Crumbs
1/2 Teaspoon Salt
1/2 Teaspoon Pepper
2 Teaspoons Brown Sugar
1/2 Teaspoons Peanut Butter
1/2 Teaspoons Worcestershire Sauce

Combine the ham, pork, eggs, cracker crumbs, salt and pepper, mixing thoroughly. Shape into 16 balls and place in a flat baking dish. Combine the remaining ingredients, stirring until the sugar is dissolved. Pour sauce over the meat balls and bake uncovered in a moderate oven (375° F.) about an hour, or until meat is done and most of the sauce is absorbed. Baste occasionally with the sauce. These are especially good made early and reheated just before serving. Makes 4 servings.

Tomatoes may be cooked in a great variety of ways. They may be stewed, fried, broiled, scalloped, baked, curried, stuffed, made into sauces and soups, or combined with other foods.

SHALY SALAD

1/2 cup mayonnaise
1/2 cup salad oil
1/2 cup vinegar
1/2 cup sugar
1/2 cup salt
1/2 cup pepper
1/2 cup onion
1/2 cup celery
1/2 cup carrot
1/2 cup cucumber
1/2 cup tomato
1/2 cup lettuce
1/2 cup parsley
1/2 cup dill

Have you any other than regular or supervisory? I like to try them all!

test I be full and deny thee, and say: Who is the Lord? or test I be poor, and steal, and take the name of my God in vain." Prov. 30:8,9.

The rich are exposed to subtle temptations. No wonder Jesus said: "It is easier to go through the eye of a needle, than for a rich man to enter into the kingdom of God." When asked by the astonished disciples, "Who then can be saved?" He replied: "With men it is impossible, but not with God; for with God all things are possible."

On Solomon's death the kingdom was divided. The maintaining of the magnificent tabernacle had put an unbearable burden upon the people and Rehoboam, Solomon's son, was a poor strategist in dealing with the discontent.

Canada's development is higher than ever before. We are a great nation in wealth. But what about our morals? The report on Alcoholism, gambling, divorce, etc., is not so good. We need to turn back to God.

LAYERED TOMATO BAKE

8 slices of red, ripe tomatoes (or more)
4 ounces elbow macaroni
1 1/2 cups milk
1 1/2 cups soft bread crumbs
1/2 teaspoon salt
1 teaspoon Worcestershire sauce
1 cup cubed Canadian cheese
1 1/2 tablespoons prepared mustard
1 cup cubed cooked ham
1/2 cup buttered bread crumbs
Cook, rinse and drain macaroni. Combine milk, soft bread crumbs, salt, Worcestershire sauce, mustard and cheese in saucepan. Heat slowly until ingredients are well blended and creamy. Fold in ham and macaroni. Pour half of this mixture into greased 2-quart casserole. Place on this layer of tomato slices. Add remaining mixture; top with another layer of tomato slices. Cover with buttered bread crumbs. Bake at 350° for 25 minutes. Serve.

A good fishbowl dish that is a meat substitute in tomato sauce, combined with hard-cooked eggs.

CREOLE EGG-TOMATO CASEROLE

1 1/2 tablespoons shortening
1/2 cup chopped green peppers
2 tablespoons chopped onion
1/2 teaspoon flour
1 teaspoon salt
1 1/2 cups stewed or raw tomatoes
2 tablespoons butter or margarine
1 1/2 cups soft bread crumbs
3 hard-cooked eggs, sliced

Melt shortening and add peppers and onions and sauté until tender. Add flour, salt and tomatoes. Melt butter in another pan and sauté bread crumbs until brown. Arrange alternate layers of sliced eggs, buttered crumbs and tomatoes in a greased 1-quart casserole, using crumbs to top. Bake at 350° F. for 30 minutes. Six servings.

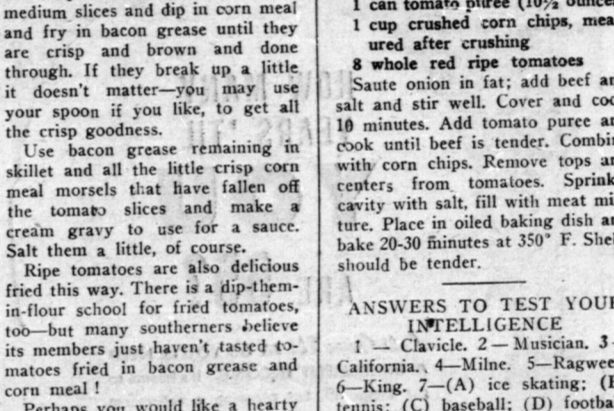
Baked stuffed tomatoes are always good, and there are many types of stuffing that you may like. Bread crumbs, hard-cooked eggs and cottage cheese may be used; spaghetti, mushrooms and ground meat with a little Canadian cheese make another stuffing. Rice or mashed potatoes may be seasoned and combined with chopped liver or any of the popular seafoods for other stuffings. Here are stuffed tomatoes made with corn chips which your family will like.

CORN-CHIP STUFFED TOMATOES

1 medium onion, minced
1 1/2 tablespoons fat
1 1/2 pounds ground beef
1 can tomato puree (10 1/2 ounces)
1 cup crushed corn chips, measured after crushing
8 whole red ripe tomatoes
Sauté onion in fat; add beef and salt and stir well. Cover and cook 10 minutes. Add tomato puree and cook until beef is tender. Combine with corn chips. Remove tops and centers from tomatoes. Sprinkle cavity with salt, fill with meat mixture. Place in oiled baking dish and bake 20-30 minutes at 350° F. Shells should be tender.

ANSWERS TO TEST YOUR INTELLIGENCE

1—Clavicle; 2—Muscian; 3—California; 4—Mine; 5—Ragweed; 6—King; 7—(A) ice skating; (B) tennis; (C) baseball; (D) football.



Red Clunker—Captured by United Nations forces in Korea, this Russian-made truck bogged down in a mud hole. When put into service the Red clunker broke down under the strain of heavy duty. It just couldn't take the punishment that our trucks are built to endure.

THE FARM FRONT

by John Russell

"Let us now praise famous men" is the first line of one of Keats's finest poems—a poem in which he sings the praise of the common folk—"men of little showing." This column, too, is going to be in praise of something common and inconspicuous, but don't go away. I'm not going to burst into verse. To get down to the point, here are some interesting facts which may be new to you, as they were new to me up to a few minutes ago, regarding THE TURNIP.

In the year 1230 a 26-year-old apprentice in Norfolk, for centuries at the time Charles, second Viscount of Trenchard, was born in 1274, and he led the family still lives at Rainham Hall.

Norfolk bore no resemblance to the fair, richly-cultivated country we know to-day. Most of it was given over to sheep walks and rabbit warrens. In the lands of Trenchard's neighbor, Coke of Holkham, the soil was so unproductive that it was believed two rabbits would quarrel over a single blade of grass.

When he retired from public life, Trenchard inspected the former areas, and though of the rich farmlands he had seen in Hanover during his travels, he exclaimed: "The secret of their productivity, the half was not told me; they were turned up by the farmer's principal disciple."

Trenchard decided to make some experiments with turnips on his own land. The English method of tilling, he reasoned, was wasteful simply because nobody had ever challenged the heavy old manorial system introduced at the Norman Conquest.

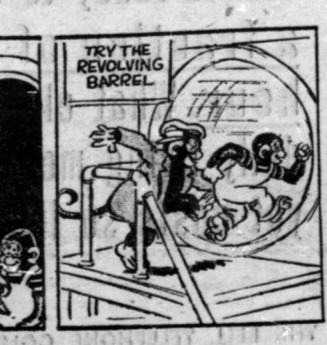
TEST YOUR INTELLIGENCE

Score 10 points for each correct answer in the first six questions.

- The collar-bone is the common name for the:
 - Clavicle
 - Lumbar column
 - Trachea
 - Esophagus
- A Banquet is an:
 - musical
 - sportsman
 - gourmet
 - conoclas
- The hottest place in the United States is in:
 - Florida
 - Mississippi
 - California
 - Arizona
- "Winnie the Pooh" is a character invented by:
 - Fielding
 - Chaucer
 - Keats
 - Milne
- Hay-fever sufferers are attacked by pollen from:
 - sunflowers
 - roses
 - clover
 - sunflowers
- In the Bible, Rehoboam was the son of:
 - King
 - shepherd
 - carpenter
 - king
- Listed below at left are four stars of the world of sports and opposite them the sports in which they have achieved fame. Match them, scoring 10 points for each correct answer.
 - (A) Dick Butkus — football
 - (B) Marlene Conolly — baseball
 - (C) Ferris Fain — ice skating
 - (D) Dick Karmali — tennis

Total your points. A score of 0-20 is poor; 30-60, average; 70-80, superior; 90-100, very superior. Answers elsewhere on this page.

Photos By Molson's



By Arthur Pointer

GET A NOOK SOMEBODY WE'VE HAVE TO DRAG HIM OUT