# 1953 - FALL FAIRS IN ONTARIO - 1952



Huntsville, Ont.-Not A North Country Porcupine-Although it looks bristly enough, that's actually a prize sheaf of barley, grown by Roy Goltz of Falcomburg, Teddy Irvine is posing



Burks Falls, Ont .- "Nice Bossy!" -- Mary Cooper of Alliston is only three, but she's probably heard that all cars are (ADV.) contented.



Huntsville, Ont.—Cattle judging and just a portion of the crowd



Fergus, Ont.—Starting Young!—Sandy Henderson of Salem is six, but he not only had an entry in the rabbits class but to prize for his bantams.



Vankleek Hill, Ont.—Looking 'Em Over—A couple of the boys gaze thoughtfully at a portion of the



Burks Falls, Ont.—Youth En Masse-Don't ask as to give you their names-but they were all there



Brampton, Ont.—"Gee, I'd Hate To Have To Carry It"—They do things in a big way around mense squash shows. Even the youngsters seem amazed at the size of it.



Rurks Falls, Ont.-From A Vantage Point-Mary Lou McInnes takes a look at the Fair Grounds



Huntsville, Ont.—Looking—And Longing — Seem's rather cruel of Mrs. Scott to hold that delicious looking pie so close to Kenneth and Gordon Farrell, Now, if she'd only turn her head for a



Burks Falls, Ont.—Pair of Pals— Marion Empey, the rider, is 12. We don't know if her mount is older, younger or anything that its name is Dusty.



coin vending machines

aren't the kind of mathat pour out a paper cup k for you to drink right

of folk like this way of sell-milk? They sure do! Today of O' Lakes has around 30

homes, sells through stores, ers, and creameries. The he milk for 2 cents a quart ted at gas filling stations. Land O' Lakes gives the

milk from one of them

a mighty handy way to nilk, and judging by the t has caught on, I'll bet





# Put Early Fall Vegetables on Daily Menu

Fresh Broccoli

have never used chemical fertilto agriculture. Wheat yields have been more than doubled. Fertil-ized corn crops have produced If your family doesn't enjoy cabbage by itself why not try combining it with celery when making it into a scalloped dish? bushels of potatoes per acre from fertilized land have been recorded while 500 and 600 bushels are quite common. At present SCALLOPED CABBAGE prices of potatoes it has been estimated that for every dollar AND CELERY 3 tablespoons butter 1 cup sliced celery invested in chemical fertilizer

most farmers who operate their farm on a businesslike basis have tions. However, when prices decline, there is a tendency to cut fixed costs. Historically, expenditures on fertilizers decline with

dice has died out, some still

is an extremely illogical practice. The basis of good business is that when unit selling prices are down, unit costs of production must be kept down By reducing fertilizer applications and, consequently, In the face of declining agricul-tural prices, the individual farm-

# HIS OWN FAULT

wife, she said, "Not without me," and his wife's mother also de-Party. So off they all went.

One night the man and his wife in saucepan over low heat. awakened in a jungle glade vaguely conscious of the fact that something was missing. The searched for her for hours. Eventually they found her cowering in a clearing, with an enormous lion roaring at her ten feet

the wife, "what shall we do?"
"Nothing," said the husband.
"The lica got himself into the fix. Now let him get out of it."



the giant eggs displayed recently at the Fair. Pat's brother,
Ricky, holds the upper half of the egg shell.

VITAMIN PACKED, appetite-tempting, fresh early fall vegetables are in the market now. Enjoy them! Serve them daily in your cent's worth of value.

Fresh cauliflower should be creamy white with tightly packed flowers. To cook, trim off outer leaves, leaving the tender inside Invert the head in a pan of salt water and let stand 5 to 10 minutes. Drain. Place, head down, in boiling salted water. Cook, uncovered, about 10 minutes.

green. The heads should have tight buds and be a rich green of Broccoli should be washed thoroughly under running water or by plunging the heads up and down in cold water. Trim off the tough stalk ends and drop into rapidly boiling salted water.

Cook just until stalks are fork tender, but still firm—12 to 15 minutes. Some people like to stand the stalks, blossom end up, in the water and cook about 8 to 10 minutes.

Lay the blossoms down in the water and continue cooking until tender. This is because the stalks take longer to cook than the blo soms. Serve with butter.

Fresh Carrots

When buying fresh carrots remember that the deeper the orange color, the more vitamin f, they contain. Select carrots that are firm, crisp-textures and smooth-skinned.

Fresh young carrots cooked whole are delicious. Wash and drop

Fresh young carrots cooked whole are delicious. Wash and drop

to the taste of either broccoli or cauliflower and is very easy to

1 package cream cheese (8-

3 cups coarsely chopped cab-Soften cream cheese and add 1/2 cup water

1 cup hot white sauce 14 cup fine dry bread crumbs Melt butter in saucepan; add Place over hot water just until sauce is heated through. Serve over hot, cooked broccoli. celery, cover and cook over low heat 10 minutes. Add cabbage heat 10 minutes. Add cabbage and the ½ cup water; cover and cook over low heat 10 minutes longer. Turn into 1½-quart greased baking dish. Pour hot white sauce over vegetables. Mix gently with spoon to blend. Sprinkle bread crumbs over top. Pake v 250°F. until mixture is

SPROUTS bubbly and crumbs brown, about

20-30 minutes. Serves 6. Here is a sweet-sour cabbag dish with apples that will appeal to families wanting something new for this vegetable.

SWEET-SOUR CABBAGE medium-size head red or white cabbage, shredded

1 teaspoon salt 2 tablespoons hot water 1/4 cup chopped sweet gherkins onion and cook 2 minutes. Add cabbage; cover sauce pan and continue cooking over low heat

and vinegar. Serve piping hot. Cauliflower served with a sour cream-mustard sauce may appeal to members of your family who like a new taste in vegetables. This is the way to fix it:

Bake at 350°F, until mixture i

1 small head cauliflower 1 teaspoon prepared mustard ½ cup sour cream Paprika.

Soak cauliflower, head down, about 30 minutes in salted water.
Steam in small amount of water in tightly covered saucepan until just tender, about 20-30 minutes or three times in order to fix the or three times in order to fix the location in his mind. At tast he will start for his home on a beeline. A beeline, by the way, is not straight but wavers from and heat in top of double boiler over hot water. Pour over cauliflower just before serving. Sprinkle lightly with paprika. Serves 2-4.

Mock Hollandaise sauce adds tree. If he is gone five, you may



make and serve. MOCK HOLLANDAISE FOR BROCCOLI

ounce)
2 egg yolks
2 tablespoons lemon juice
Dash salt

egg yolks, one at a time, blending thoroughly after each addition. Add lemon juice and salt.

Perhaps you'd like to try deep-frying your Brussels sprouts for a new and different dinner vegetable. Here is a special way of fixing them.

BREADED BRUSSELS

4 cups Brussels sprouts
1 egg, beater
4 cup dry bread crumbs
4 cup grated cheese
Fat for frying
Dip the washed and drained
Brussels sprouts into the beaten
egg and roll in bread crumbs.
Fry in deep, hot fat (380°F.)
until brown. Sprinkle with

Lining bees is a pastime fol-lowed by some every fall. I know a wealthy old lumberman who who never fails to line a few A lining kit consists of a box

continue cooking over low heat 10 minutes, stirring occasionally. Add apple slices, salt and water and continue cooking 15-20 minutes, or until cabbage and apples are tender. Remove from heat and stir in sweet gherkins and vinegar. Serve piping hot. you open the bottom part of your box and shut the bee up in it. In a minute he will come up in the honey chamber toward the light. Then you set the box down

a little flour on him so that you can identify him. Then sit down and wait for him to get full for when he is he will climb up and start to fly home.

You had better lie down on the ground on your back so as to be able to follow him because

eral others and in a short time you will have no trouble in getting the general direction. You will have about fifty bees all carrying off your honey. Now shut your glass slide and carry your box toward the tree but at a slight angle so as to have two a slight angle so as to have two a slight angle so as to have two converging lines when you release the bee in your box. At the point where the two lines converge is your bee tree. You can 
trace it an acre of woodland very 
easily and, when you have done 
this, it is easy to locate the tree 
because there cannot be over 
half a dozen trees on an acre 
that could be a bee tree. It is

that could be a bee tree. It is quite often a white maple or a basswood as these trees are more often hollow. Bees are found frequently in hemlocks, though I have found them in all kinds of trees. . . .

I have found them in caves in the rocks and on the underside of a leaning hemlock and nearly everywhere. I helped take up a swarm in a big hemlock. We cut down the tree, sawed off about ten feet of the butt, then split it open and filled a washtub with sheets of comb full of honey. We took up the brood comb, frans-ferred it to the frames of a modern hive, and the bees went into their new home going to work at

A swarm will eat about twenty-five pounds each winter and if they have not stored so much the wise beekeeper will supply them with sugar syrup. They will winter as well on this



GOD'S DESIGN FOR A BETTER

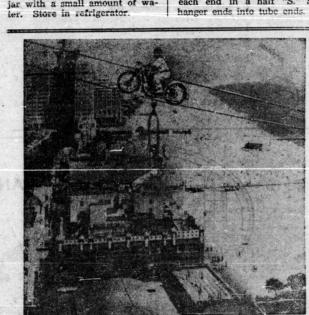
God's Design for a Better World Isalah 42: 5-9; Mark 1: 14-15;

Memory Selection: Behold, the tabernacle of God is with men, and he will dwell with them, and they shall be his people, and God himself shall be with them, and be their God. Revelation 21: 3.

work of creation he saw every-thing that he had made, and be-hold, it was very good. (Genesis God and the picture was chang-ed. Sin passed upon all men. Even the ground was cursed that it should bring forth thorns and thistles. But even in that hour of darkness there appeared a shaft of light. God promised Eve-that her seed would bruise the defeat as it seemed. By His death He opened to us the way of life,
—eternal life. He became the great Mediator between God and man. He further demonstrated cended to heaven from whence ings of Jesus Christ have been spread throughout the world and the power emanating from his endless life has transformed the souls of men, the world has much improved. Unfortunately, not all who hear the Good News are be. But God is not defeated in His lesign for a better world. "He shall not fail nor be disment in the earth: and the isles

John saw a new heaven and a new earth. God's final dwelling place for his people will know no sin or sorrow. How important then to live in His will now. We can do this if we accept His salvation so freely offered us through His Son Jesus Christ. Dr. J. R. Sizoo says, that always and everywhere the Bible records or plainly implies that shad-ows and darkness and storms do not last. "Darkness never speaks the last word. — The Book ap-proaches its conclusion with the vicorious shout, "There shall be no night there'."

crease trousers, skirts, and slacks, from a coat hanger and a card-



bats nonchalantly travel by motorcycle and trapeze bar over a cable stretched between a Long Beach hotel and the Municipal Auditorium, while anxious crowds watch. Running out of gas was their only problem.





