# 1953 - FALL FAIRS IN ONTARIO -1953



Beaverton, Ont. — Took Lots Of Work To Fix Them Up — Fine display of decorated bicycles and baby carirages and their owners.



Tweed, Ont.-Big Eyes, Big Blos som-Baby Brian Fisher takes a look at a prize flower.



Harriston, Ont. - "The Smile Of Victory" - Mrs. Rita McDon displays some of her prize winning beauties.



Tweed, Ont. — "Steady Now, Boy" — Well trained dog performs a difficult stunt for amusement of spectators.



Harrow, Ont. - "It Won't Bite" - The Fair's Secretary, Mr. Capstick, tries to reassure Marie Louise Bush about the Grand





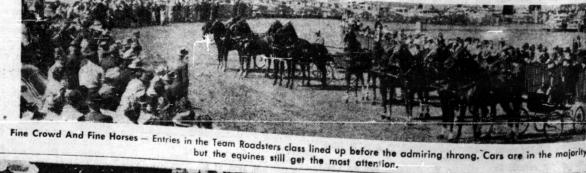
Lindsay, Ont. — "Look Pleasant For The Camera" — Edward Garhouse of Unionville with his prize



Harrow, Ont. — Ready To Break Records — Donna Jane McLean is only three, but seems quite at home handling the reins

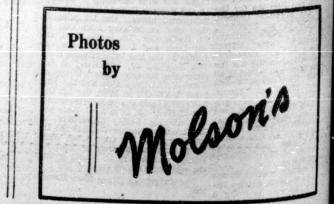


Harrow, Ont. — "They Look Good Enough To Eat — Na Foolin'" — Prizewinning pies displayed by Mrs. T. J. Martin and Mrs. Ernest





Beaverton, Ont. — All Ready To Go Places — The pony "Toots" tarnessed to a cart made by Al Scott, the owner and driver,



### TABLE TALKS

for supper, the old cooky-apt to take an awful beatdays. So here are some

n as drop cookies hen the egg wel

o flatten slightly.
es bake quickly and can easily. So watch your ing seems uneven. When are lightly browned, re-

TED PEANUT COOKIES cups All-purpose or Cake

flour, alternately with cing well after each ad-Add flakes and peanuts baking sheet; flatter with fork. ke in moderate oven (375° minutes, or until done.

RAISIN COOKIES ubstitute raisins for peanuts cookies. Increase salt to 34 OCOLATE CHIP PEANUT cereal flakes in cookies

vanilla with the peanuts. Use chips, 1 teaspoon vanilrebox cooky dough on eady to slice and bake at

at a time, using a sturdy spoon or paddle for the is dough is stiffer than hen wrap paper around and roll lightly with ntil round and smooth.

olds, pack dough in firm ator 1/2 hour before slicing.



when he called for a waiter.

e help is in training for the
mual Waiters' Race, and tables

## New Draperies Help Solve Window Problem

ALMOST every home, unless it's been built to your specifications, haz a few window problems. (And even then it may have some.)

The ordinary window presents a problem in itself, in that it needs special treatment to make it seem interesting and lend a special air to the room.

The new cord-weave draperies, made of twisted cellulose fibers treated with plastic and woven together with strong cotton warp threads, provide many solutions. together with strong cotton warp threads, provide many solutions.
Colors are fast and will not run when rained upon. Fibers have been treated to give them strength when they're wet and won't disintegrate. Colors are also highly resistant to fading.
These drapes may be scissors-cut to length, eliminating measuring problems and special orders. Furthermore, they're readymade with a simple drawstring tape at the top. No hemming or finishing is necessary.

finishing is necessary.

A bay-window problem, for instance, can be solved by three tiers of these drapes. For an ordinary window, try hanging ginger-brown drapes right down to the floor, cutting them off just to clear your rug. to clear your rug.

Or pick one of the other four colors: natural, willow green, colors: natural, willow dove gray and Chinese red

so that dough will soften very slightly. (If too cold or hard, dough shatters in slicing. If over-soft, cookies are unshapely.) Use a long, sharp, thin-bladed knife and cut dough in thin slices. Cut with a sawing motion, pressing down lightly.

Bake fairly close together on baking sheet. The pan needs no greasing for rich cookies like these. Cooky sheets should be smaller than the oven to allow

CHOCOLATE ICEBOX

for even circulation of heat and

(Makes 75 Cookies) 2 cups Cake Flour, sifted 2 cups Cake Flour, Sited
134 teaspoons Baking Powder
34 teaspoon Salt
152 cup Soft butter or other
shortening
154 cup Sugar
1 egg, unbeaten
155 cups Sugar
1 egg, unbeaten

2 squares Unsweetened Chocolate, melted ½ teaspoon Vanilla ¾ cup Walnut meats, broken baking powder and salt, and sift again.

Combine shortening, sugar,

eggs, chocolate, and vanilla, beating with spoon until blended; add nuts. Add flour gradually, mixing well after each addition. in rolls, 2 inches in diameter, rolling each in waxed paper. Or pack dough into cooky molds. Chill or store in refrigerator until

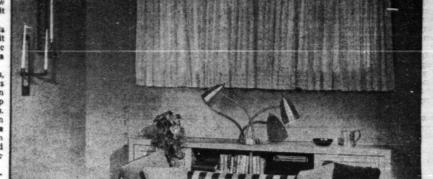
until soft enough to dent when pressed with finger. Cut in 1/4-inch slices, using sharp knife. FRUIT NUT ICEBOX COOKIES Substitute finely cut raisins or

CHOCOLATE COCONUT

### **Game Halted By** Ants

Cricket was stopped at Brightlingsea, Essex, when millions of red ants destroyed the wicket by making anthills on the pitch! In 1935 a swarm of flying ants invaded the green at Outwood, Surrey, and wicket-keeper and batsmen were bitten so severely, that the umpire stopped the game for half an hour! In India many years ago a match was delayed while the local carpenter fashioned a new set of stumps. The old ones had been eaten through by white ants, and the moment they were

banged into the ground they disintegrated into powder. Once frogs stopped a test match between England and South Africa at Durban. Sand-ham and Jack Russell were batting, and S. J. Snooke sent down a fast ball which hit the ground and instantly slowed up! When this happened two or three times one batsman went down the wicket and to his surprise discovered it to be covered with thousands of tiny green frogs. I was not until groundsmen had swept up hundreds of frogs that the game could be resumed.



Modern clere-story window is hung with natural-color draperies that are elipped off a few inches below window. They are used with matching blonde contemporary headboard.

is generally regarded as the most rious and costly process involved in the production of the crop, according to N. M. Parks of the Central Experimental Farm in Ottawa. It is also a critical operation, for if great care is not exercised in digging, picking and handling potatoes at har-vest time, bruising and mechanical damage will result in a lowered value of the crop and direct

ten days or two weeks after the tops have ripened naturally or have been killed by frost, chemimeans, Mr. Parks says.

turity usually means a substantial reduction in yield because poincrease rapidly in size during the latter stages of maturity. Immaturity invariably causes a loss in cooking quality and market value because the tubers and skin and bruise more easily well-matured crop. There is also a greater shrinkage in storage. Maturity is known to have a profound influence on the cook-ing quality of potatoes. Mature type hog reply to the foregoing with the statement that no mat-

Much of the injury to potatoes at harvest time, consisting of skinning, bruises, cuts and shattering and commonly called mechanical injury, is the direct result of improper operation and

er and starch content than those

adjustment of digging machines and careless handling. Bruising by the digger can be appreciably reduced if the grower will have the apron coated with rubber, at-tach belting along the sides of the digger to prevent the potatoes coming in contact with ends of the apron chain, operate the digger at sufficient depth so that earth will carry back at least two-thirds of length of apron and reduce agitation of the apron by sprockets to absolute minimum

When late blight is in a field, it is recommended that harvesting of the crop be delayed to the latest possible date. If the foliage is infected with late blight

Drive With

Harvesting of the potato crop | it should be killed down with one for this purpose. In killing down the plants blight spores on the foliage will be destroyed and prevent contamination of the potatoes at digging time by contact with the blighted tollage. Also, the tubers that are diseased may be more easily detected and dis-carded in the field. Mr. Parks emphasizes that early harvestusually means a greater than ordinary loss, for sound tubers will

become infected by contact with

the diseased foliage.

A considerable number of peo-ple in the swine industry, associated with production, grading and marketing of Canadian hogs, regard as serious the continued decline in hog quality and the

ever-increasing trend toward the production of lard-type rather Harvesting before natural mathan meat-type animals. These views are not shared by all producers, many of whom claim that because Canada has lost the British market for bacon the incentive has been lost for

> of lard is a wasteful practice for all concerned and brings overall lower returns to the producer. tained within the limits of the Canadian hog industry. Its counterpart is presently an extremely live topic throughout the United

> > A leading publication in the meat packing and allied indus-tries in the United States "The National Provisioner," in an article appearing in the August is-

ter where pork markets are

found, present or future, domes-tic, United States or Great Brit-

"The growing trend toward the meat-type hog has been enhanced principally by two developments. First, the fat situation has caused the cost of fats to fall far be-low the price of meat. Secondly, the findlings of colleges and ex-



God's Design for New Men Jeremiah 31:31-34; I Peter 1:13-16, 22-23. Memory Selection: I will put my spirit within you, and cause you to walk in my statutes, and ye shall keep my judgments, and do them. Ezekiel 36:27.

whether in the area of religion, politics, or science, all admit there is something wrong. Systems of government are changed and yet there is trouble. The human element is the weakest link in many industries. The machines

don't come to work with a hangthat man is sinful. Sin will drive a man to do what he knows he shouldn't. An alcoholic told me the other day, "I don't want to act like this. My wife and daughters have lost their respect for me. I feel badly about it, but what can I do? I get a job and I get fired. They won't keep me because I get drunk." A young left and he does not blame her drink? They feel unable to do it. Jesus Christ, who delivered men and women from demons while here on earth, can break the spell of alcoholism for these men and thousands of men and women like

the meat-type hog can be produced as efficiently, economically, and productively as other

experts are strongly urging pro-ducers gradually to switch their

breeding to the more desirable meat-type hog. It has been proved that these types of lean hogs can be produced and finished properly for market from any of

the major hog breeds and from cross-breeding through proper selection of the desired charac-

teristics. It also has been proved

that meat-type hogs can be pro-duced as economically as any

33.93 per cent of the total in the

cerns the producer, packer and retailer, alike, for leaning to-

ward the meat-type hog is 'Mrs.
Housewife'. They realize that
she is still the 'boss' when it
comes to deciding what will go
into her market basket. She is
demanding leaner and leaner

pork with every passing day and many fear that if she isn't sup-plied with that lean pork that the time will come, and it may not

other type of hogs.

them, if they give him a chance. But drunkenness is only one sin. There are many others as tures in Christ Jesus. We can only have a better world as men and women are saved from their sins. We ought to turn to Jesus Christ. He is our only hope for

"An Institute member company recently made comparisons of meat-type hogs as compared with the regular-run hogs which showing, a better standard of living, security in the case of unemployment, illness and old age. These are good. But man needs to be renovated within. He will never be happy, nor will society be recently till be is horre again by ed that the percentage of principal lean cuts—hams, loins, picnics, and butts — amounted to peaceful till he is born again by the word of God which liveth case of the meat-type hogs while the regular-run hogs yielded only 31.92 per cent of the total. It is and abideth forever. Twice born

Feeling "awfully silly," Mrs. Dan Riodan, of Brisbane, Australia, told trainmen of her unexpected half-mile ride on a locomotive cow-catcher. The ride began when she crossed the tracks and was scooped on to the cow-catcher of a suburban

be too far off, when she will pass up pork for something else." the wide-eyed train crew she hadn't been injured.



ton, 7, and his stubborn pet rejoice as Gerald hears that "Billy" won first prize in the kid division, at the County Fair.







