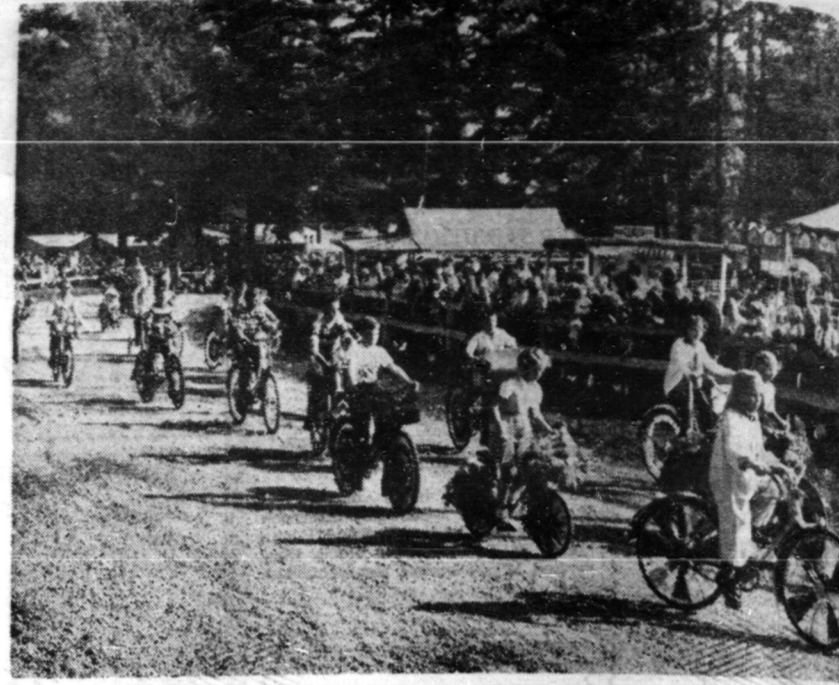


1953- FALL FAIRS IN ONTARIO - 1953



Caledonia, Ont. — "This Publicity Business Is A Nuisance" — The mothers appear happy enough, but these prize winning babies look as though they wish all the fuss was over.



Bobbycoon, Ont. — "All Dotted Up And Somewhere To Go" — The parade of decorated bicycles made a colorful opening to the fair.



Calden, Ont. — They Start Young — Mr. H. Dunlop, Fair Secretary, admires some of the entries by the Junior Farmers Green Thumb Garden Club.



Markham, Ont. — "Why Can't You Ever Keep That Hair Tidy?" — Barbara Reid of Queensville gives "Butch" a beauty treatment before his appearance in the 4H Calf Club show.



Paris, Ont. — "Who's For Pie?" — Young Tommy Madden seems to wear a look of anticipation as he hefts a prize-winning pumpkin.



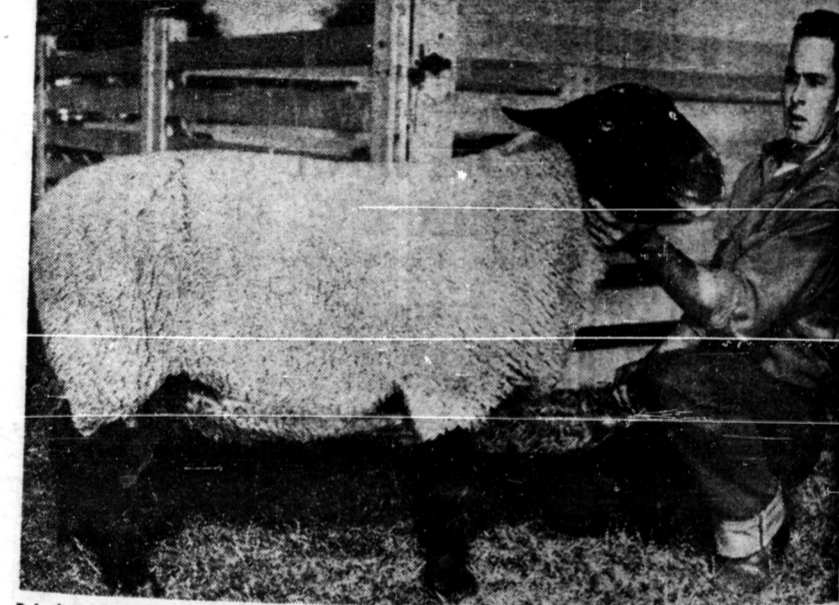
Cobden, Ont. — Not Yet Totally A Thing Of The Past — People still use horses — and take pride in them too, as this fine lineup would testify.



Mitchell, Ont. — "A Long Pull, A Strong Pull, And A..." — The Fullerton School Tug of War Team outpulled the Mitchell scholars — but whether these are the winners or the losers our cameraman neglected to say.



Paris, Ont. — "Who Says Fall Fairs Aren't Fun?" — While the oldsters are busy elsewhere, younger generation samples the unchanging pleasures of the Midway.



Brigden, Ont. — "Baa, Baa, Black Sheep" — At least the head and legs are black enough on this Prize Suffolk ram that Don Lightfoot of Alvinston is trying to make pose.



Streetsville, Ont. — "When Ruba Played The Rumba" — Frank Cuthbert of the Brampton Clown Band gives a tuba lesson to the Gosland twins, Claude and Clyde.

TABLE TALKS

Jane Andrews

Here are some recipes which are the most economical cuts of meat and best, but with most delicious results.

VEAL PAPRIKA
 1 1/2 pounds veal, cut 1/2" thick
 1 cup shortening
 1 cup sliced mushrooms
 1 cup finely chopped onion
 1 can condensed tomato soup
 1 cup sour cream
 1 bay leaf
 1/2 teaspoon salt
 1/2 teaspoon paprika
 Cut veal into 2 1/2-inch pieces and brown on both sides in hot shortening in a heavy skillet. Add mushrooms and onion and cook until lightly browned. Cover and simmer 1 1/2 hours or until tender. Remove cover and simmer 15 minutes more. Make gravy with pan drippings, if you like. Serves 6.

Another dish you will like is veal steak in onion and olive sauce.

VEAL STEAK
 2 round bone veal steaks (about 1 1/2 pounds) cut 1/2-inch thick
 1 cup French dressing
 Salt and pepper
 Flour
 2 tablespoons fat
 1 large onion, sliced
 1/2 cup sliced ripe olives
 1/2 cup milk or water
 1/2 cup sliced ripe olives
 Soak steaks in French dressing at least 3 hours. Drain. Dip in seasoned flour. Melt fat in large, heavy skillet. Brown steaks on both sides in fat; add onion, soup and milk. Cover and cook slowly on top of stove or in a 350° F. oven for 45 minutes. Add vinegar and olives; cover and cook 10 minutes more. Serves 5-6.

Here is a fine dish—steaks and sauce cooked separately but combined just before serving.

STUFFED FLANK STEAK
 1 cup shortening
 1/2 cup finely chopped celery
 1/2 cup finely chopped onion
 1 quart 3/4-inch bread cubes
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/2 cup marjoram or sage
 1 egg, beaten
 1/2 cup bouillon or milk
 1/2 pound flank steak cut 1/2 inches thick
 Salt and pepper
 1/2 cup drippings
 1 cup water

Bazaar Beauty

Here is a fine dish—steaks and sauce cooked separately but combined just before serving.

STEAKS BURGUNDY
 1 very thin boneless sirloin steak, 6-ounce ones
 1 clove garlic, minced
 1/2 cup salad oil
 1/2 cup butter or margarine
 1 teaspoon dry mustard
 1/2 teaspoon salt
 1/2 cup chopped parsley
 1/2 teaspoon lemon juice
 1 teaspoon Worcestershire sauce
 1/4 teaspoon freshly ground pepper

Combine sliced garlic and olive oil. Let stand 5 minutes, then use to brush both sides of steak. Stir together butter, mustard and salt in heavy skillet. Stir in parsley and heat until butter bubbles. Place steaks in butter mixture and turn to coat both sides. Cook slowly 5 minutes. Do not brown. Turn steak and cook 5 minutes more. Lift out steaks to hot platter. Stir into sauce the lemon juice, Worcestershire sauce and pepper. Stir to blend and heat. Pour over steaks. Serve at once. Serves 4.

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by Laura Wheeler

Sailed Around The World Alone

It was night in the raging desolate South Atlantic. Captain Louis Bernicot, sailing round the world alone in a 41-foot cutter, with a small auxiliary engine, was watching a rest on the cabin settee when he was suddenly flung against the bulkhead, and bombarded with a shower of cushions, sheets, suit-cases, which put the lamp out. He thought: "This is the end."

The cutter must have taken a giant sea ahead, almost turning upside down. Climbing down into the cockpit to adjust the tiller, Bernicot found the grating almost washed right out; it had stopped by wedging itself in, at deck level. He laughed mirthlessly, thinking of himself being there when the blow came.

Now it seems we may have been wrong. Experiments at the University of Minnesota show that there is no loss in milk production when cows are milked at 10-hour intervals.

And at the Animal Breeding Institute in Sweden, milk pails brimmed just as full with 8-hour and 16-hour milking intervals!

Your herd may be different, but it doesn't seem likely. So, if you want to, you can now milk your cows at say eight in the afternoon and four in the afternoon, without much risk of loss, too, without much risk of loss.

Several years ago, the managing editor of an American farm magazine asked his staff: "How much would it cost a dairyman to sleep an extra hour in the morning?"

Some of them had grown up on dairy farms, but had to confess that they didn't know the answer. And it soon became apparent that no one else knew either. Letters to a dozen agricultural colleges brought painful admissions of lack of practical experience.

The upshot was that a Farm Journal editor wrote Dr. Marshall Hervey of the University of Minnesota's Dairy Department, "Exercise Grand Repulse."



Heartbreak On The Highway — His friend was hit and killed by a speeding automobile, and this little dog can't understand what happened. Knowing only that something is terribly wrong, he keeps a tireless vigil over the body, determined that nothing more shall happen to his comrade. For more than nine hours the grieving pup kept his hopeless watch, until Humane Society agents relieved him of his heartbreaking vigil.

After the Storm — Chase Gradually the gale abated. And he discovered that all the food in the gallery was smothered into a sticky mass. Navigation books and charts were floating in oily bilge water. It was his worst experience in a voyage lasting just over twenty-one months — shortest time taken by any small-boat circumnavigator — he writes in his very readable "The Voyage of the Anahita."

Eager to make headway, he stayed long hours at the tiller, getting little sleep except odd catnaps. When lack of sleep was gradually putting him into a dazed state, he realized the danger just in time, and has often wondered since how near he was to complete collapse. Hoving the boat to, he turned into his bunk and had a deep, restful sleep. That saved him.

Out in mid-Atlantic, he chose a calm day to try to scrape off the weed that fouled the boat's bottom, with a scraper lashed to his bunk and had a deep, restful sleep. That saved him.

Combining sliced garlic and olive oil. Let stand 5 minutes, then use to brush both sides of steak. Stir together butter, mustard and salt in heavy skillet. Stir in parsley and heat until butter bubbles. Place steaks in butter mixture and turn to coat both sides. Cook slowly 5 minutes. Do not brown. Turn steak and cook 5 minutes more. Lift out steaks to hot platter. Stir into sauce the lemon juice, Worcestershire sauce and pepper. Stir to blend and heat. Pour over steaks. Serve at once. Serves 4.

THE FARM FRONT

by John Russell

Here's some real news for dairy farmers.

You don't have to get up in what seems like the middle of the night in order to get the cows milked before sunrise. Milk the cow will! And without hurting the milk production! Here's the scoop.

We've always thought that milk production would suffer and cows would dry up sooner, if we didn't milk at 12-hour daily intervals. And a lot of our kids took off for the city, rather than endure the long, hard hours on a dairy farm.

At about the same time, Dr. W. E. Petersen, who supervised the experiment after Dr. Hervey's death, found that Swedish scientists had identical-twin cows on an 8- and 16-hour schedule, and that, again, there were no significant differences in milk production.

It may take awhile to change the habits of a lifetime, but Petersen believes that it's time dairymen to give up the reputation as a man-killing occupation. Perhaps, he says, a little pressure from the kids and the hired man may bring a revolution in dairy farm working hours sooner than we think.

Nice For Squeezing — Gloria Score gives just the right touch of sweetness to some of the more than one billion pounds of lemons which Californians grow each year.



NEW INTERNATIONAL FERRY — The artist's sketch shows the new car ferry which will ply between Yarmouth, N.S., and Bar Harbour, Me. Now being built for the Nova Scotia and Federal Governments by Davy Shipbuilding Limited at Lunenburg, Que. It will be operated by the Canadian National Railway. The vessel will shipbuilding limited at Lunenburg, Que. It will be operated by the Canadian National Railway. The vessel will have six decks and will accommodate 600 passengers and 150 vehicles. Propelled by six twin-screw diesel engines, its speed will be 18 1/2 knots, permitting a round trip in daylight hours. Overall length of the ferry will be 245 feet and the main deck would have 1000 sq. ft. of deck space. Passenger accommodations include day cabins, main, observation and ladies' lounges, children's playroom, dining room seating 114 persons, a lunch counter and news stand.

SUNDAY SCHOOL LESSON

New Men and a New World
 Matthew 5:13-16; 2 Corinthians 5:17-19; James 2:14-18

Memory Selection: Let your light so shine before men, that they may see your good works, and glorify your Father which is in heaven. Matt. 5:16.

Two weeks ago we considered God's Design for a Better World. Last week it was God's Design for a New Man. Today we are to notice the relation of New Men and a New World. To make a new world God starts with individuals. As the individual becomes a new creature in Christ Jesus he is a unit in the direction of a new society. The Christian does not live to himself. He is a light in the world. Light operates in darkness. It is an old truth that light is always positive and darkness always negative. A room filled with darkness can be changed by a tiny light; you cannot bring enough darkness into a lighted room to make any difference. Light isn't something we can teach the world; light is transmitted. We receive our light from Jesus Christ who is the Light of the world. Of Him it was written, "In Him was life, and the life was the light of men. The light shines in the darkness, and the darkness has not overcome it." Jn. 1:9 (RSV).

Paul wrote, "Once you were darkness, but now you are light in the Lord; walk as children of light" (Eph. 5:8). Unless we realize that man is inherently sinful and in darkness we are not sufficiently aroused about the need of Jesus Christ for ourselves and for all men. Cousins just returned from India tell me that the religions of India do not try to win converts to their religion. They want Christians to take the same attitude. But Christians can't do that. We must shine for Jesus. That very shining is sure to attract others to the Saviour we have found.

Owing to different characteristics of each species, the fisherman will be able to "time in" on whichever sort of fish he wants to catch.

Scientists at the University of Florida have shown that sound waves can be used to influence the speed at which fish travel. Tests on bottle-nosed dolphins showed that high frequencies speeded them up, while low frequencies caused them to break formation, leap out of the water, and even charge the sound machine.

In England, the Electrical Research Association is using a device which gives a mild electric shock to fish, and stuns them so that they can be caught alive for census purposes.

Red and line are outdated for the scientist who likes fish for supper. He plans to "harvest" the seas as farmers do the land. Magnetic impulses will attract his catch, and sound waves speed it into his vacuum intake "net."

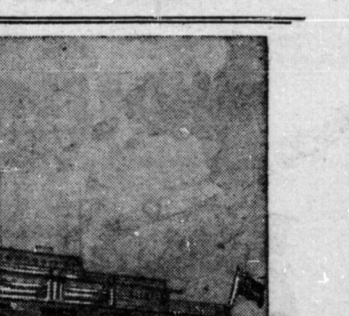
Movement control and selection of fish shoals has been prophesied by Alfred Yang, inventor of the "magnaquanta." This piece of electrical apparatus has been purchased by the United States Fish and Wildlife Service, which is facing one of its toughest problems in the Columbia River basin. The river is among the biggest potential sources of power on the American continent, but it also harbours a flourishing salmon industry which is worth twenty million dollars a year.

The salmon migrating from ocean to up-river breeding grounds are likely to be caught in the power turbines of the new dams which have been constructed.

It was known that all fish act as magnets, the head negative and the tail positive. Experiments showed that an impulse from the new apparatus could force the young salmon to swim in any desired pattern, to the left, right, or even in circles.

So in future, while they swim blindly towards their destinations, experts will be able to steer them away from the dangerous turbines.

If the "magnaquanta" were employed for deep-sea fishing, two boats would be required to create the magnetic field, and the fish would be attracted away from one and towards the other.



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