

1953 - FALL FAIRS IN ONTARIO - 1953



Erin, Ont. - Like They Had It When Canada Was Young - Pioneer Exhibit of the Wellington County Historical Research Society, with Miss A. Currie in charge.



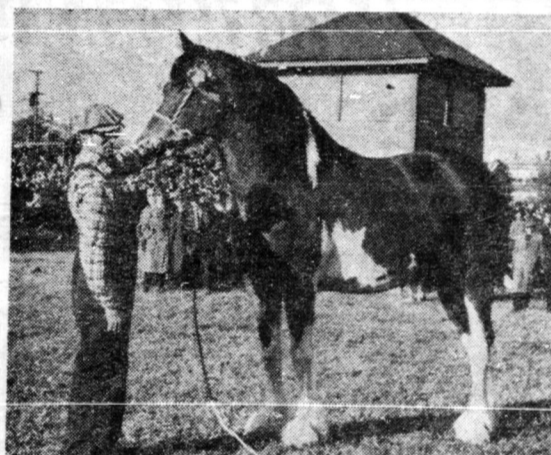
Palmerston, Ont. - Believe It Or Not, School Work - Marion McCormick and Ruth Alder admit some winning grain in the Palmerston High School exhibit.



Palmerston, Ont. - Looks Like The Start Of A Race - But it isn't, but just their handlers trying to restrain some of the fine entries in the Suffolk Shearing Ewes class.



Palmerston, Ont. - A Good Showman - Ken Lawless won First Prize for showmanship in the 4 H Calf Club competition.



Erin, Ont. - Carries Lots Of Weight - Entered by the McQuarry Bros. of Dundalk this fine animal was winner in the Heavy Stake class.



Woodbridge, Ont. - "The Music Goes Round And 'Round" - Maybe not the "sweetest side of Heaven" but plenty loud are the strains coming from this juvenile "Clown Band."



Woodbridge, Ont. - All Wool And A Yard Wide - Or Thereabouts - First and Second Oxford Sheep class shown by Lawrence Lowden, Smithville Third and Fourth, Harold Smith, Tyrone.



Erin, Ont. - Come From Afar To See How We Do Things Here - Some of the outstanding International Plowmen, their labors at Cobourg finished, pay a visit to a typical Ontario Fall Fair.

THE FARM FRONT by John Russell

The past year of hard work has been profitable or not, but the farmer and his family will look forward to a period of relative relaxation during the next few months. These months, however, can be turned to profit by using the time to acquire further knowledge on the most efficient methods of farming is acquiring the best information available. Provincial Agricultural Departments have an abundance of literature which describes the latest findings of agricultural scientists in experimental stations across the country. These are available usually without charge. Many Canadian industries are constantly turning out valuable informative literature for various segments of the general population. The closer you get to farm broadcasts, farm journals and farm newspapers and careful reading of the material will provide information that can be turned into dollars and cents by the farmer.

For the benefit of the young farmer, most Canadian agricultural colleges run short courses during the slack farm periods. These cover special or general subjects ranging from fruit trees to farm management. Enrollment fees and costs of board and room are so low that the investment can be negligible.

Association with farm boys and other sections of the country and some of Canada's top agricultural scientists who serve as instructors, leads to the broadening of vision—an intangible benefit in successful farming at other locations.

Increased vision plus greater knowledge pave the way to increased efficiency.

Injecting cattle with insecticides such as DDT is a new method being tried by agricultural scientists to kill cattle ticks. In recent experiments with yearling cattle, four injections gave first-rate control. However, research workers still are to determine if this new method of grub control is both economical and safe to use.

A new type of woodman's shoe designed to eliminate the major hazard in woodcutting operations—axe cuts to the feet—now being manufactured in Canada.

Match the same in appearance as bush boots now in use, they make special use of a special type of nylon fabric in their interior construction—the same type of fabric used by police for body armour against bullets. The boots are warm and waterproof and their weight is kept to a minimum. They have a life expectancy of about five times that of conventional boots.

When the new nylon boots are widespread use, it is expected that they will go along way towards eliminating foot injuries to woodsmen and cut down radically the yearly Canadian compensation bill of hundreds of thousands of dollars which such injuries cost.

According to a recent economic breakdown of the current retail costs of the various nutrients contained in it, milk is the best food bargain on the market. If you were to purchase all the nutrients in one quart of milk separately, they would cost 42 cents, says C-I-L Agricultural News.

Broken down, it reads: one quart of milk contains one cent's worth of sugar, a half-cent's worth of vitamins and minerals, two and one-half cents worth of fat and 38 cents worth of protein (at present beef and pork roast prices). Total—42 cents.

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In that study can be seen the Union Jack hoisted by the first troops to land in Italy in 1943. Chartwell, standing amid eighty acres of woods and meadowland, gives a commanding view of the World of Kent. It has lovely gardens and there is a bank of rhododendrons which every year is the envy of professional growers—is it so perfect?

In the grounds of Chartwell are two lakes and a swimming pool which Sir Winston himself helped to construct. There's also a brick wall with a stone tablet inscribed: "The greater part of this wall was built between the years 1923 and 1925 by Winston with his own hands." You can also see a little black house which the Prime Minister built for his daughter Mary.

One day the Prime Minister may set up a museum at Chartwell of all the queer things he has received as presents during his career. One of these is the head of Toy Drave, the heavyweight fighting bull that was born with a V-sign on its forehead.

This bull was killed by Spain's famous torador, Manolito, on Europe's D-Day.

Chief Witness Was A Parrot

Two collie dogs were lost in Chester. Only one had been found, but both owners came forward to contest its ownership.

Jack Robbis greeted the big brown dog with "Hallo, Sheep" and a vigorous display of tail-wagging was his reward. Then Frank Daniels called out "Laddie" and the tail wagged just as much.

Judge Mason Sullivan was just observing that the animal was not capable of distinguishing its owner when it jumped up and started to lick his face, thus clinching the argument.

Found by a small boy in Ocean West, Virginia, a parakeet was claimed by two ladies.

"I taught him to say Joe is a pretty boy," said Mrs. Carl Maxey to the magistrate, John Lambert. She began coaxing the parakeet.

Mrs. James Palfrey stopped only to explain that her parakeet would oblige by saying "Jimmy is a pretty boy" before taking up her place on the opposite side of the cage. But the two ladies pleaded in vain. It was the magistrate who did the talking.

"I decide to confiscate this bird," he said, "and hold it until it talks and tells its name so I can understand it and determine its ownership. Until that time, this case is open."

Headaches over identification are not only provided by animals.

The clerk of Nutley Magistrate's Court, New Jersey, called out the name of John Duncan, and two men came into court to hear their charges read.

The magistrate inquired which of the two was Duncan. They both replied "I am."

"This summons is for John Duncan, of Belleville," said the magistrate. But both claimed Belleville as their home town.

"Which one is John Duncan, of De Witt Avenue?" asked the magistrate in a strident voice.

"As one the men replied 'I am.' They were then asked which John Duncan lived at 157 De Witt Avenue. Only one man replied, and the magistrate's sigh of relief was audible.

But nobody was to blame. One John Duncan pleaded guilty to speeding, and the other to driving without a licence.

Churchill Museum?

When Mildred Russell died leaving her life savings amounting to more than \$9,000, to Edwina Lady Peck recently, she made history. Far up to her death Miss Russell had been employed for fifteen years as personal maid by her blue-blooded legatee.

When the old lady died Edwina became the world's wealthiest cat. For Miss Bell left her furry friend \$1500 in her will to provide him with comfort for life. But the title of world's richest pet belongs to Jerry, whose owner, octogenarian Luther Sawyer of Cambridge, Massachusetts, recently left him \$21,000. Even with present-day prices this sum would be more than enough to keep Jerry in gold-plated luxury for the rest of his days. For Jerry is a parrot!

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TABLE TALKS

Jane Andrews

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So here are some apple recipes with a Swedish "slant" and I'm sure you'll find them well worth trying.

APPLE TORTE

Mix together 1/2 c. flour, 1 tsp. sugar, cut in 1/2 c. butter, add gradually 2 to 3/4 tbsps. cream. Mix lightly with a fork. Form into ball. Refrigerate for half an hour before rolling—so it's easier to handle.

Roll out 1/2 of pastry on cookie sheet, about 1/4-inch thick. Place on 8-inch pan on pastry, and cut around edge with knife to get round bottom crust.

Bake crust in 375° oven 15 minutes.

Roll remaining pastry into long thin strips 1 1/2 inches wide. Make scallops with tablespoon. Peel and slice into thin wedges, 4 or 5 apples.

Arrange apples over crust. Brush with 2 tbsps. butter. Sprinkle with 1 tbsps. sugar. Tuck scalloped edge around torte.

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Continue baking until golden color. Serve hot—plain or with vanilla sauce. Serves 6 to 8.

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Add dry ingredients to creamed mixture; blend well.

Pour batter into greased 8-inch cake pan. Bake in moderate (350°) oven 25 to 30 minutes. Cool.

For the apple-meringue topping, prepare:

Roast Apples in Syrup: Cook slowly for 10 minutes, 1 c. sugar, 2 c. water, juice of 1 lemon, 1 small cinnamon stick, few drops red food coloring.

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Photos by
Molson's

Classified Information - Alfred C. Fuller, founder of the brush company that bears his name, paid high compliments to newspaper classified want ads during ceremonies when a photostatic copy of his first want ad was placed in the firm's museum hall. The four-line ad in a newspaper, back in 1909, is credited as the turning point that brought sales up from \$20,000 a year to its \$50,000,000 now. Mr. Fuller has consistently used newspaper want ads ever since the first one, which is circled on the framed copy he holds above.