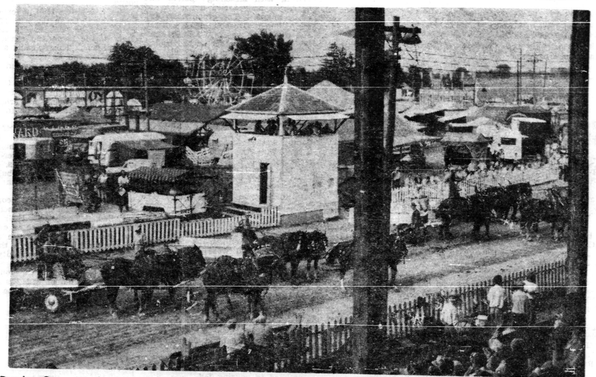
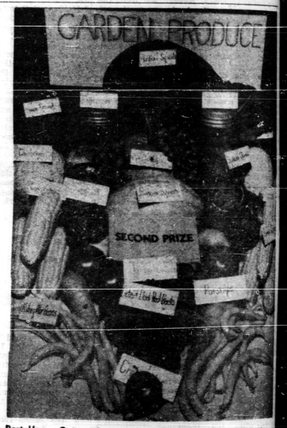
1953- FALL FAIRS IN ONTARIO -1953

Port Perry, Ont. — The Federation of Agriculture is an organization which does great work toward better living for farmers and their families. The booth of its Ontario Branch attracted much attention at the Port Perry Fair.

Port Hope, Ont. — That's John Barrett on the left and the animal he's holding in check is the Best Hereford. Next come Leighton Benson and the Best Shorthorn.



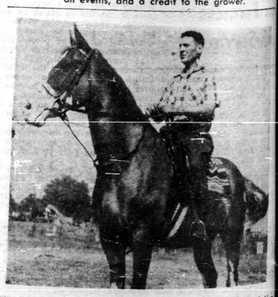
Dresden, Ont. — We thought that horses were getting scarce and "four-hitches" even scarcer. But they still seem fairly common over Dresden way as this picture, taken in front of the grandstand, would seem to show.



Port Hope, Ont. — Beets, parsnips, corn, cucumbers.— Oh, see them out for yourself. It's a fine display of garden produce in all events, and a credit to the grower.

Port Hope, Ont. — "Bet I could if they'd let me." Young Ralph Etcher seems quite at home behind the wheel of this new tractor.

Dresden, Ont. — Our camera man didn't tell us just what sort of grain is in the bag, but anyway it took First Prize, as Jim Lewis's satisfied smile would seem to testify.



Picton, Ont.—"Give a man a horse he can ride!" And Keith Van Dusen seems quite capable of riding this fine-looking and well turned-out saddle horse.

Photos by Molson's

...ow To Battle ...attle-Tale Grey"

...ousewives who feel they ...ng "tattle-tale grey" all ... every wash day have a ...g hand in an ingredient ...in most of the new syn... detergents.

...day's "whiter-wash" discov... a chemical with the jaw-...ing name of sodium car...methyl cellulose, known in ...rch labs as sodium CMC.

...en synthetic detergents first developed their great... advantage was their efficiency ...shing fabrics in hard water. ...ever, chemists were not en... satisfied with their cleans... properties. An ingredient or ...seemed to be missing.

...e early synthetics were ef... dirt removers but were ...e efficient as soap in keep... soil suspended in the wash ...r and preventing it from ... redeposited on the fabric. ...r numerous washings this ...accumulated on the garment ...e it what housewives called ...tattle-tale grey" appearance.

...e search for better synthetics ...ipured by a shortage of ...making fats in Europe. Af... much testing, sodium CMC ...ed to be the "tattle-tale ...r antidote the chemists were ...ing for. Like many new ...icals, however, it was found ...s more versatile than was at ...s apparent.

...epeated tests have shown that ...reases a detergent's ability ...ep a fabric white and ob... the same degree of white... in about half the washing ...e. It is also an enemy of ...y, deeply-ingrained soil.

...he percentage of sodium CMC ...box of synthetic detergent ...enerally small, varying from ...half to two per cent. Since ...al soaps are superior to ...thetics in their dirt-suspend... power, the addition of sodium ...C is not necessary as a "tat...-grey" preventive.

...owever, sodium CMC has ...found to improve other ...rties of some soaps, such ...their washing ability and ...iness retention. In the soap... water - conscious Nether...lands, the addition of sodium CMC to soap compounds is now compulsory as it was discovered that the chemical cuts down the amount of soap required and improves its efficiency.

The chemical is also employed as a warp-sizing by textile mills to protect the yarns from the abrasive action of the looms. Oil men use it in drilling, paper makers as a coating and farmers as a soil-conditioning agent.

Some researchers are convinced that a teaspoonful of sodium CMC added to the rinse water will act as a soil resistant by keeping clothes clean longer and making them wash more easily.

Housewives have yet to verify this. Sodium CMC is still only manufactured for industrial use and as the unseen agent in boxes of synthetic detergents.

Blueberries, Rice Mold Make Tasty Desserts

BY DOROTHY MADDOX

LUSCIOUS, firm, cultivated blueberries served in a sauce over a rice Bavarian pudding make a delicious, eye-appealing dessert. Best of all, in these hot days, it can be prepared in advance, and the pre-cooked rice used gives added texture to the pudding.

RICE BAVARIAN
(Makes 8 servings)

One-half package (⅜ cup) pre-cooked rice, 1 tablespoon gelatin, 1¾ cups milk, ¼ cup granulated sugar, 1 tablespoon brown sugar, ¼ teaspoon nutmeg, ½ teaspoon salt, 1 egg, slightly beaten, ¾ teaspoon vanilla, 2 teaspoons lemon juice, 1 teaspoon lemon rind, ½ cup cream, whipped.

Prepare pre-cooked rice as directed on package. Cool. Combine gelatin and ¼ cup of the milk in mixing bowl. Mix well. Combine sugars, salt and nutmeg in double boiler. Add remaining 1 cup of milk and egg and mix well. Place over hot water and cook, stirring constantly until mixture coats spoon. Pour over gelatin and stir until gelatin is dissolved. Cool. Add vanilla, lemon juice, and lemon rind. Chill until slightly thickened. Then fold in rice and whipped cream. Serve with Blueberry Sauce.

BLUEBERRY SAUCE
(Makes 2½ cups sauce)

Two cups fresh blueberries, 1 cup water, 4 teaspoons flour, ¾ cup sugar, ¼ teaspoon salt, dash of cloves, 2 teaspoons butter, 2 tablespoons lemon juice.

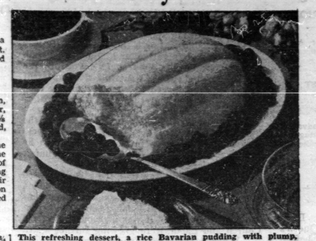
Bring ½ cup of the berries and water to a boil and simmer 3 minutes. Combine flour, sugar, salt, and cloves. Add to hot fruit. Add remaining berries, bring to a boil and cook 3 minutes. Remove from heat. Add butter and lemon juice. Serve warm, if desired.

Try this quick and easy crunchy blueberry pie for Sunday dessert:

CRUNCHY TRUE BLUE PIE

Crust: Twenty graham crackers, finely rolled (1⅝ cups crumbs), ⅓ cup softened butter or margarine (½ stick), ¼ cup sugar.

Blend graham cracker crumbs, softened butter or margarine and sugar. Pour mixture into 9-inch pie plate. Firmly press into an even layer against bottom and sides of plate. Bake in moderately hot oven (375 deg. F.) about 8 minutes. Cool.



This refreshing dessert, a rice Bavarian pudding with plump, cultivated blueberries, can be prepared in advance, a life-saver on these hot days.

Filling: Two and one-half tablespoons cornstarch, 2 tablespoons sugar, 1 cup water, 1 quart cultivated blueberries, 1 teaspoon lemon juice.

Mix cornstarch and sugar. Gradually add water and stir until cornstarch and sugar dissolve. Add to berries and cook over low heat, stirring constantly until mixture thickens and becomes clear. Remove from heat, add lemon juice. When thoroughly cool, pour into graham cracker crumb crust. Chill. Just before serving, garnish with whipped cream.

THE FARM FRONT by John Russell

...heat likes cool soil; and you ...grow more wheat per acre by ...ing the temperature of your ...ds this fall. So—out with those ...ermometers! I don't know if ...would do any good to take ...ng a stethescope and blood-...essure tester as well. But that's ...re foolery—the temperature ...ing is strictly on the level.

* * *

You can grow more wheat per ...re by taking the temperature ...your fields this fall.

"For top yields, don't sow win...r wheat until the soil stays at ...degrees or lower for several ...s," say Colorado researchers.

* * *

More and more wheat growers ...the Plains states are using ...thermometer to decide when ...plant. In late August and Sep...mber they take soil tempera...res three inches down, in the ...ddle of the afternoon.

* * *

As soon as soil temperatures ...rop to 65 degrees and stay ...ere, they start putting in wheat. Later-seeded plants use less moisture than wheat that comes up in August. They aren't as apt to dry out and winter-kill, either.

* * *

That cool soil keeps root rot out of the picture, and it's usually after the Hessian fly-free date.

* * *

When you plant early, the rank fall growth saps moisture out of the soil. This, along with root rot is usually too much for the wheat. You lose part of the stand through winter drying. Some scientists say that you can lose a fourth — or more — of your crop.

Once in a blue moon you may come out ahead with early seeding, because you get earlier pasture. But moisture is usually the big problem, and you don't get much extra pasture in a dry fall.

For the past seven years, researchers at Colby, Kansas, have harvested an average of seven to eight bushels more per acre from mid-September wheat than from wheat seeded August 20. The September-seeded wheat weighed about two pounds more per bushel, too.

* * *

"Even without drought, there's something about the make-up of an early plant that makes it more likely to winter-kill," explains Agronomist H. H. Laude.

* * *

"Wheat planted too late runs the same risk, so it doesn't pay to wait longer than October 1," adds Laude.

* * *

Tests show that it takes 7½ inches of moisture to make straw. Then you get about two bushels of wheat for each additional inch of moisture up to 17 inches. That moisture includes rainfall stored in the soil at planting time.

Wheat growers, working with researchers, have discovered that soil temperatures above 65 degrees—especially from 75 degrees to 90 degrees—give root rots a chance to take hold early.

Even though you plant late, it will still pay to get your seed-bed ready early. In 11 years of testing at Lincoln, Neb., wheat from land plowed in July averaged as much as seven bushels more than wheat on ground plowed in September.

In 23 tests under continuous cropping near North Platte, Neb., late plowing resulted in 11 failures. Early plowing, with only seven failures, averaged seven bushels better.

Have You Got A Lucky Number?

Are you dominated by a number? Is there a number which is linked with almost every important event in your life? Many people do have a lucky number, but very few can be said to be so haunted by one as Longfellow, the poet, was haunted by 9's.

He was born on 27-2-1807. If you add the figures together they total 27. Add those two figures and the total is 9. All through his life that number was to follow him.

He was 18 when he left college — 1 and 8 total 9. Nine years later, when he was 27—9 again —he became a professor at Harvard. He was there for 18 years, and during his lifetime published 15 volumes of poetry.

The year he was appointed to Harvard was 1836, which when you bring it down to a single digit, is 9. He resigned his position in 1854—again 9. The exact date of his resignation was 16-2-1854 —which still adds up to 9.

The date of his first wedding was 14-9-1831, and his second was 13-7-1843. Both these sets of figures add up to 9.

His second wife died when he was 54. They were married for 18 years.

His most monumental work was his anthology, "The Poets And Poetry Of Europe" which was first published in 1854 (9). 27 years later it was reprinted and a supplement added. The total number of pages in the new edition was 1,116 — again the 9.

W. E. Gladstone, the Veteran Prime Minister, was haunted by number 5. He won his first Parliamentary election in 1832, when he was 23. The number of votes recorded at that election was 887, which totals five.

His appointment as Colonial Secretary was confirmed on the 23rd of the month, and he was made Chancellor of the Exchequer on the 23rd of the month.

When he was 59 he was made Prime Minister. The year was 1868. He died on 19-5-1898 and was buried on 28-5-1898. Both these sets of figures, brought down to single digits, total 5.

Cagey Kids—Justice triumphs at the Buffalo, N.Y., Zoo as two youngsters, aged 10 and 12, find themselves behind bars. The boys were kept in the monkey cage for a short period to teach them and other mischievous children not to throw stones at the animals.

TABLE TALKS
Jane Andrews

Here's the recipe for a Sweet Pepper Relish which you'll find really tasty when used "as is" and which — mixed with mayonnaise—makes a marvelous Thousand Island dressing.

SWEET PEPPER RELISH
12 green peppers
10 sweet onions (medium)
12 red peppers
1 pint vinegar
3 cups sugar
3 tablespoons salt
3 tablespoons mustard seed

Grind green and red peppers and onions with coarse blade in your meat grinder. Pour boiling water over mixture. Let stand 5 minutes; drain. Make a solution of vinegar, sugar, salt and mustard seed. Put pepper-onion mixture in vinegar solution. Let come to boil and boil 12 minutes. Bottle and seal.

* * *

It is interesting to remember, when preparing or eating onions, that they belong to the lily family—close kin to the flowers so much loved at Eastertime. While "onion" is the universal name for this bulbous vegetable now, it was not always this way. Ancient names for it in Sanskrit, Hebrew, Greek and Latin were apparently unrelated, showing the widespread culture of onions during prehistoric times.

Onions were introduced by the Spanish into the West Indies and soon spread to all parts of the Americas. Leek and garlic are forms of the onion.

There are so many ways of preparing onions for your dinner table that you should have no trouble finding ways for suiting all your family with this versatile vegetable.

Here are some suggestions for preparing this plentiful vegetable.

GLAZED ONIONS
1 quart sliced, raw onions
2 tablespoons butter or margarine
¼ cup brown sugar

Melt butter in heavy skillet; add brown sugar and blend. Add onions and cook over low heat, turning frequently until tender (20 to 30 minutes). Serves 4.

* * *

When you're stuffing onions, they should be in the form of little cups when you put the stuffing in. If you want to use them as cups for peas or cubed carrots—they make a lovely ring for your roast platter fixed this way—you needn't put them in the oven but cook them longer on top of the stove.

STUFFED ONIONS
6 large onions
½ cup corn chips, lightly crushed
1 teaspoon chopped parsley
2 tablespoons butter or margarine
½ cup hot water
½ cup ground, cooked meat
3 tablespoons finely crushed corn chips for topping

Peel onions, slice off tops and remove centers. Boil gently for 10 minutes; drain. Combine corn chips, ground meat and seasonings. Fill onions with mixture. Combine hot water and butter in baking dish. Bake at 350° F., basting occasionally. When almost done sprinkle with crushed corn chips and brown.

* * *

Perhaps you like the zippy taste of cheese with your onions; here is a bake that lifts this vegetable into the luxury class!

Cheese-Onion Bake
1½ cups thinly sliced onions
1½ cups shredded cheese
6 tablespoons butter, melted
1½ cups coarse salt-cracker crumbs
¾ teaspoon curry powder
1¼ cups hot milk
1 teaspoon salt
2 eggs, beaten
Few grains cayenne

Place sliced onions with 2 tablespoons butter in 8x8x2 baking dish. Cook in 325° F. oven until onions are transparent. Combine remaining butter, cracker crumbs, and curry powder.

When onions are cooked, remove from baking pan. Press 1 cup of crumb mixture against bottom and sides of pan. Arrange onions on crumbs. Combine milk, salt, cayenne, eggs, and cheese. Mix well. Pour over onions. Cover with remaining ½ cup crumbs. Bake at 325° F. 30-35 minutes or until mixture is set.

Dreams Came True

Dreams come true — sometimes. Take the case of two Italians, Claudio Nucci and Fausto Marinoni, who dreamt they could make a fortune by going to the races in Venezuela.

Off they went from Rome, after telling their fiancées that they felt sure they would return home quickly with sufficient money to marry.

How right they were. Within thirty-four days of their departure from Italy the two men had won 100,000 dollars. They seemed to know exactly the right horses to back.

Resisting the temptation to spend the money, they packed their bags on the last day of the races and flew home. They are planning a joint wedding later this summer. Then they will return to Venezuela and buy a farm which they hope will yield another fortune.

PRIZED LOOSE

The birthday party was getting on mother's nerves. She walked over to a bunch of particularly noisy children and announced: "There will be a special prize for the one who goes home first!"

THE SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren B. A., B. D.

Courage for Christian Living
2 Timothy 1:3-14

Memory Selection: God hath not given us the spirit of fear; but of power, and of love, and of a sound mind. 2 Timothy 1:7.

Paul writes to Timothy: "Be not thou ashamed of the testimony of our Lord, nor of me His prisoner." A little later he added: "I am not ashamed: for I know whom I have believed." Paul was ever using that word: ashamed. For Paul was unembarrassed with the gospel he proclaimed. To him the gospel was an experience of the inner consciousness, a miracle operating on the heart, awakening the spiritual life within. It was the power of God unto salvation. And no man was excluded. The worst man could rise to the level of the best.

Fear dogs the steps of men with its trinity of worry, insomnia, and failure. As a stroke may paralyze the normal functions of the body, so fear paralyses human effort in any outreach of life. To meet this specter of fear and its reactions the field of psychiatry has been developed. It is a man-made system of having the patient talk out his obsessions with their background to the psychiatrist. By thus turning his mind inside out, the psychiatrist endeavours to help him. But let it be remembered that there is no fundamental conquest of fear that is not based on God.

The famous philosopher, Dr. Joad, who died on April 9th, was for many years an agnostic. He went so far as to say that "The present generation has shown religion to be fiction." But world-war No. 2 completely shattered his illusions as to man's inherent goodness. Later he declared: "I had thought that evil was not endemic in human nature—that economic reasons were responsible for it. But I have since become forced to accept the Christian doctrine of original sin. Only a religious creed can counter this evil."

Only Jesus Christ can meet the need of this frustrated age. The sooner we realize this and act accordingly, the better.

Marriage Odds

If married, it's 2,600 to 1 you did not elope and 2,300 to 1 you met the girl you married through an introduction. The odds are 1½ to 1 in your favour, you can dance (whatever your sex), says Arthur Murray. Three to 1 that, if a girl, you will have a better chance to marry by leaving the town you now live in. But 7,200 to 1 you will never win any kind of beauty contest. If a girl the chances are 2 to 1 you will permit a kiss at the door after your first date (and if a man, 1,000 to 1 you'll want one). The odds are exactly even your engagement will last a year. 17,000 to 1 you will not marry a relative, 17 to 1 that your engagement ring will cost less than 50.00.

BULLSEYE—IN BARREL

One of the oddest rifles in existence can be seen at the Small Arms School, Hythe, Kent. It has a damaged muzzle and a blown-out breech. Why?

Because as it was being fired by an unknown British soldier from a trench in 1916, a German bullet entered the barrel from the other end. Say experts: "Chances of such a thing happening again are many millions to one."

Helping Hands—Volunteer workmen swarm over the new home they are building in a race against time at Flint, Mich. This is part of a 3,000-man project to rebuild tornado-torn Flint in two days. The city was ripped by high winds during June.