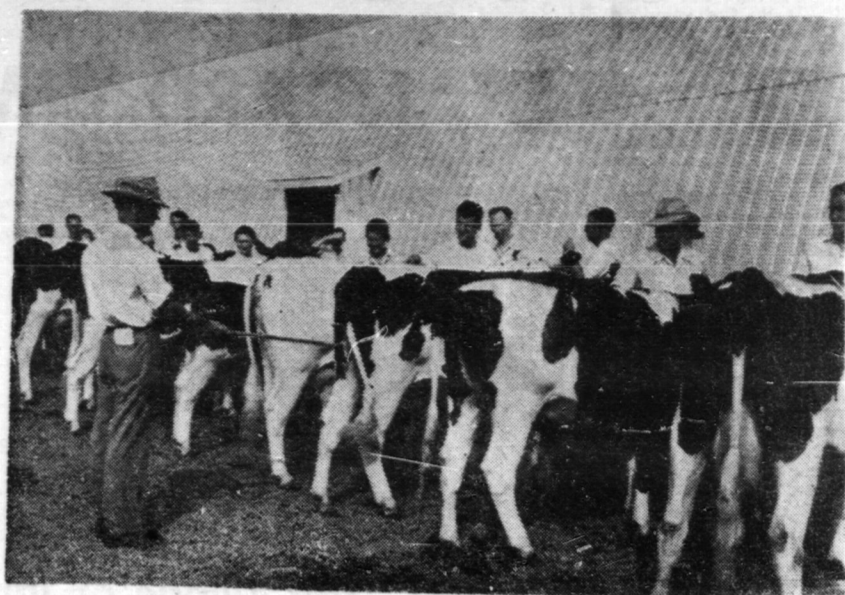


# 1953 - FALL FAIRS IN ONTARIO - 1953



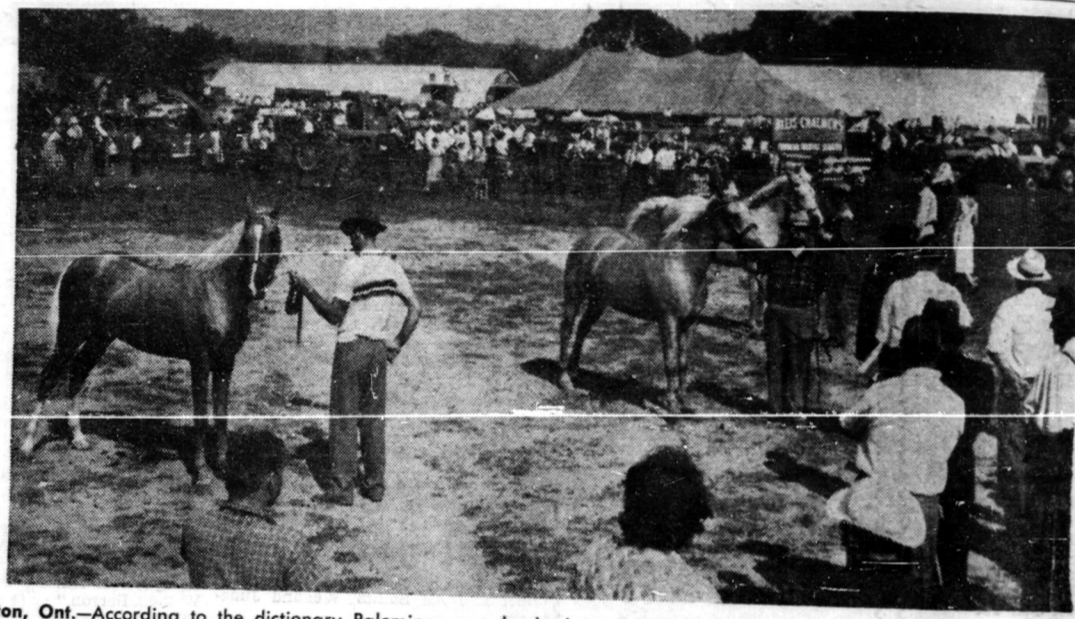
Pictou, Ont.—"A study in black and white" might be the title of this shot showing a judge checking over the points of some of the fine cattle for which this Eastern Ontario district is famous.



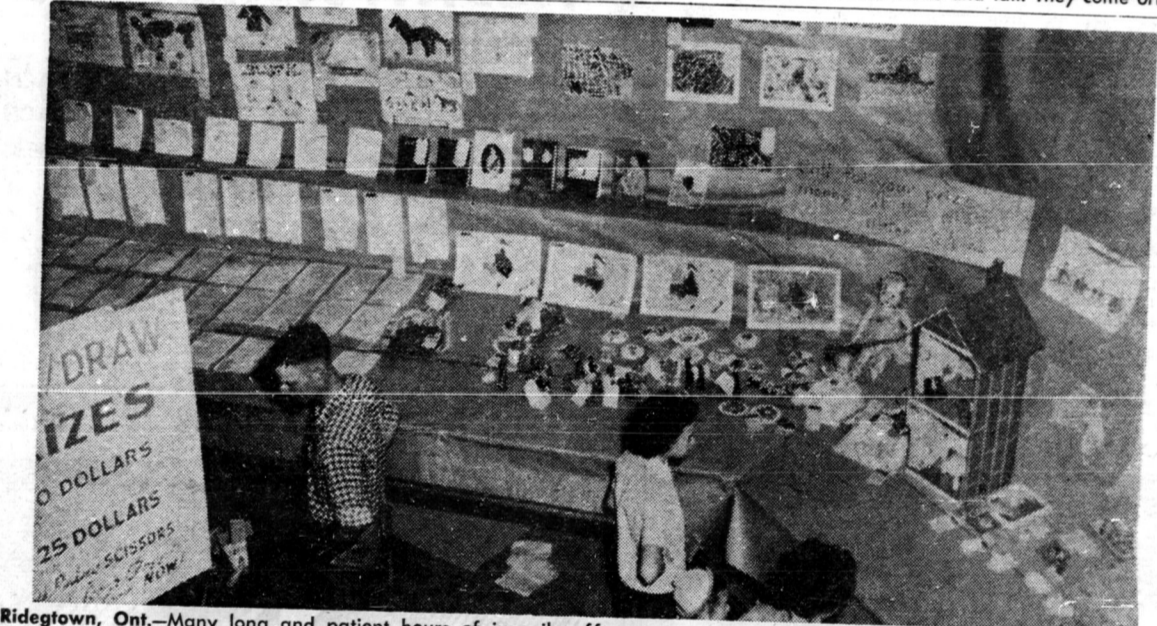
Pictou, Ont.—Running a Fall Fair entails a lot of work and. But it has its brighter moments, as these officials seem to find while "testing" some of that good Bay of Quinte cheese.



Kidgerton, Ont.—Prime beef on the hoof. This is the Grand Champion Aberdeen Angus steer of the Red Triangle Show exhibited by John Clayton & Son, Blenheim, Ont.



Pictou, Ont.—According to the dictionary Palominos are slender-legged, short-coupled, of a light tan or cream colour, with lighter-coloured mane and tail. They come originally from Arabia—and these are quite a way from home.



Ridgeway, Ont.—Many long and patient hours of juvenile effort are represented in this general view of children's work at the Ridgeway Fall Fair.



Woodstock, Ont.—"Three to one's no fair!" this Guernsey cow might be saying. Still, when the three are as winning little lassies as the Alderson triplets—Nancy, Alice and Joyce—it isn't too bad.



Pictou, Ont.—Fall Fairs are educational, and our cameraman proudly reports this is a Barred Rock Rooster that W. B. Martin is holding. Somebody must have told him as the extent of his previous knowledge of poultry was "I'll have the white meat!"



Woodstock, Ont.—According to our cameraman, this is a shot of a "Class 64" Jumper. Personally, we'd say that the jumper looks First Class or better—and the rider, too!

Photos by  
**Molson's**

## Filming Fights Tackles Business

Light scenes are tricky enough at the best of times, in split-second rehearsals, and the aid of doctors, assistants are not the contestants are not the occasion like she-cats, difficulties are magnified a Director Felix found that out before he the rough-and-tumble brawl between Patrice Wynmore and Romy in "The Man Behind the Gun" safely in the arena, a schoolteacher in Los Angeles, and Lina, a dance-hall singer, both madly in love with Randolph Scott, stage a fight which Lina tries to slash Pat with a knife.

During the first take, the girls around the dusty floor of the arena, struggling for possession of the weapon, something went wrong and the breathless girls began to play the scene a second time.

As if the bell for another round had just gone, they went at it again. In the struggle, Lina hurled her arm hit an iron kettle on the floor, and the girls were sent sprawling.

When the director yelled "Cut!" he sat on the floor, rubbing his head and calling for water. The dust out of her mouth, the two actresses glared at each other. They said not a word — they looked as if they were ready for another round, with or without the camera turning!

"Calm down, girls," Felix called. "As soon as we clean you up," he ordered the director with the aid of a first aid kit.

"Lina, don't hide the knife when you roll over the next time. We want to see it!"

Make-up men, hairdressers and ambulance women went into action the second working over her ring opponents and laughing — and the two girls were

soon ready to face the cameras again. This time the knife remained in camera view, the girls finished with a suitable crash, and Felix called, "Print it out!"

But Pat and Lina stood looking at each other, hands on hips, like a couple of gladiators. Then, almost at the same moment, they slipped out of their paw and became themselves again "You all right, darling?" asked the dishevelled Patrice Wynmore.

Lina nodded, testing for bruises. "O.K., but if we have to do it once more the Technicolor cameras will record me as one big black and blue mark."

The two ladies went at arm in arm, chattering and laughing. The director wiped his brow.

## THE FARM FRONT by John Russell

Here's an idea that Canada might very well borrow — and copy — from our neighbors to the immediate South. An editorial in the Farm Journal, published in Philadelphia, tells all about it.

This November will see the start of a new, nation-wide campaign to exterminate the rat and destructive rat. No rat won't be exterminated in a month, or year, but in time they can be reduced to rarity, and, if completely eradicated, all the better. No dirtier nor more generous wild beast lives than the rat, and to eliminate his kind is to make this a cleaner, healthier, more prosperous America.

Two reasons prompt this crusade. Warfarin, the new chemical poison, makes it easier possible to kill all the rats wherever they are. Child, woman, or man can do it by following simple directions. That's one reason — the fact that the tool is now at hand. The other reason is that rats and mice, which warfarin also kills, are eliminated, and the danger to the future of the farm is removed.

Forehanded farmers, of course, long since learned that a rat has to have a place to hide. On their farms you will find that concrete, sheet steel and hardware cloth protect the places where rats can enter buildings. You

will find lumber and pipe stacked 18 inches above ground, feed sacks, corn cobs and grain up on stiffs, and no rubbish left for rats' nurseries. Every farm should have a rat-exclusion program. It may make rat-killing unnecessary. But probably not 10% of farm buildings are rat-proof now.

One rat costs \$2 a year for the feed he eats and destroys. He is likely to contaminate at least another \$20 worth. Each rat in a grain storage for a year sheds about a million hairs, and voids about 10,000 droppings and a million of urine. As many as 10-600 lice have been found on a single rat. They carry fleas and mites. One pair of rats may raise 50 more rats in a year. For every rat you see there are probably ten or a dozen more you don't see.

Towns and cities have plenty of rats too. The extermination war will have to reach into the streets, alleys, store-houses, and slums. Town dumps are bad offenders, for they provide concentration centers from which rats can spread over farms that have been cleaned up. If your farm community eradicates its rats, your town will easily be made to see that it must do as well.

When enough people get to thinking about the costs, the fitness, and the dangers of having rats on their premises, to tolerate the beasts will become thoroughly unpopular. When everyone learns how easy it is to destroy all their rats with warfarin, they will wonder why anyone should permit a rat to live. As this column remarked a few months ago, no self-respecting person will any more think of allowing rats on the place than a housewife will rest when she finds bedbugs in the house.

**NO SALE**  
A crusty old Arkansas farmer was approached one day by an eager young salesman who was peddling a set of books on scientific agriculture. The old farmer was a difficult prospect. "What do I want them things for?" he scowled. "If you had these books, the salesman pointed out, 'you could farm twice as good as you do now.' 'Hell's bells, son,' roared the old farmer. 'I don't farm half as good as I know how now.'"

Send "Bugs"—August is vacation time in England and these people seem to be enjoying the sunshine at Brighton. However, they take some time to get up at the helicopter that throws a bug-like shadow over the beach "bugs" at southern England's famous resort.

## Salmon and Rice Mold Late Summer Treat

BY DOROTHY MADDOX

A RICH, beautiful-to-look-at jellied salmon and rice mold makes Day at home, or for your Canada luncheon. Served with warm French bread and iced tea, it's quite an event in itself!

### SALMON RICE MOLD WITH ASPIC

One recipe easy tomato aspic, 1/2 cup pre-cooked rice, 1 package lemon-flavored gelatin, 1 cup hot water, 1/2 cup cold water, 2 tablespoons vinegar, 1/2 cup mayonnaise, 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon grated onion, 1 cup (7-ounce can) red salmon, drained and flaked, 1 cup diced celery, 2 tablespoons chopped dill pickle.

Prepare easy tomato aspic as directed below and pour into 2-quart ring mold. Chill until almost firm. Meanwhile, prepare pre-cooked rice as directed on package. Cool to room temperature.

While rice is cooling, dissolve gelatin in hot water. Add cold water, vinegar, mayonnaise, salt, pepper and onion. Mix well. Chill until slightly thickened.

Then add salmon, celery, dill pickle and the cooled rice. Pour over tomato aspic layer. Chill until firm. Unmold and garnish with crisp salad greens.

Serve with additional mayonnaise. Makes 8 to 10 servings. **Easy Tomato Aspic:** Dissolve 1 package lemon-flavored gelatin in 1 1/4 cups hot water. Add 1 can (8 ounces) tomato sauce, 1 1/2 tablespoons vinegar, 1/2 teaspoon salt and dash of pepper. Blend. Mold as directed above.

For breakfast or afternoon tea or coffee, these pineapple muffins are going to make a lot of people happy. They are made with non-fat dry milk—an easy way to economy.

### Pineapple Muffins

Two cups sifted flour, 2 tablespoons non-fat dry milk, 2 1/2 teaspoons baking powder, 2 tablespoons sugar, 1 teaspoon salt, 1/2 cup shortening, 2 eggs, 1 fat can crushed pineapple (1 cup), unstrained.

### EGGPLANT STEAKS

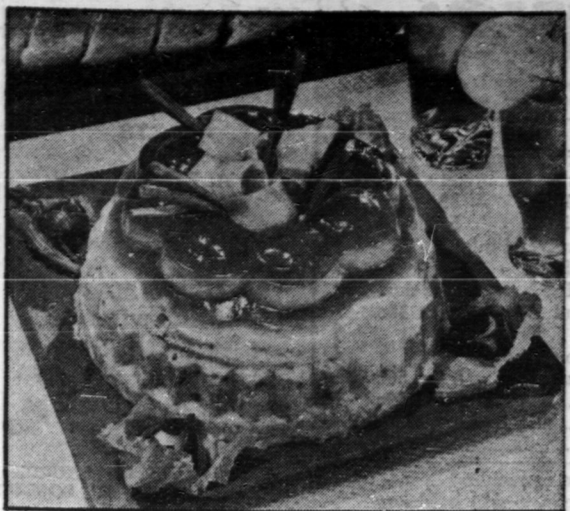
Peel, slice 1/2 inch thick 1 eggplant. Brush with 1/2 c. melted butter. Combine 1/2 c. fine, dry bread crumbs, 1 tsp. salt, 1/4 tsp. pepper. Dip eggplant slices in bread crumbs. Bake on greased cookie sheet in 450° oven 8 minutes. Serve with—

**Cheese Sauce:** Dish in top of double boiler 1/4 lb. (1 c.) Canadian processed cheese. Add 1/2 c. undiluted evaporated milk. Cook, stirring, until smooth. Pour over eggplant. Serve with baked bacon slices. Serves 6.

**BAKED DEVILLED TOMATOES**  
Place 4 large tomatoes. Halve, cut slice up, in baking dish. Sprinkle over tomatoes. Spread tops with tsp. prepared mustard. Combine 1/2 c. undiluted evaporated milk, 1 tbs. chopped chives or onion, 2 tbs. chopped green pepper, 2 tbs. chopped celery, 1/2 tsp. salt. Sprinkle over tomatoes. Melt 1/2 c. butter. Spoon over tomatoes. Bake in moderately hot oven (425°) for 8 minutes. Serves 6.

**CHEESE-POTATO WEDGES**  
Peel and cut into wedges 5 large potatoes. Arrange in single layer in greased baking dish. Melt 1/2 c. butter. Brush over potatoes. Combine 1/2 c. grated sharp cheese, 1 tsp. paprika, 1/2 tsp. salt, 1/2 tsp. pepper, 2 tbs. fine, dry bread crumbs. Sprinkle over potatoes. Bake in oven (425°) for 30 to 35 minutes, or until tender. Serves 6.

**UPSIDE-DOWN POTATO PIE**  
Peel and cook 7 medium sized potatoes. Mash and season. Should make 4 c. Cook in small amount of water until almost tender 1 1/4 c. peas. Scrape and cook until almost tender 2 large carrots. Cut carrots in 1/4-inch pieces. Slice lengthwise about 1/4-inch thick. Grease well 8 x 1 1/2-inch round baking dish. Stand carrot slices on end around side of dish.



Salmon Rice Mold in jelly makes a substantial and handsome luncheon dish for a party.

## TABLE TALKS Jane Andrews

Our first recipe today—eggplant with bacon slices—makes a tasty main dish for supper or lunch. The others—they're all vegetable dishes—go extra well with slices of roast and a salad for an easy-to-get dinner. The potato recipes can be prepared in the morning and kept chilled till time for the evening meal, if you wish.

**EGGPLANT STEAKS**  
Peel, slice 1/2 inch thick 1 eggplant. Brush with 1/2 c. melted butter. Combine 1/2 c. fine, dry bread crumbs, 1 tsp. salt, 1/4 tsp. pepper. Dip eggplant slices in bread crumbs. Bake on greased cookie sheet in 450° oven 8 minutes. Serve with—

**Cheese Sauce:** Dish in top of double boiler 1/4 lb. (1 c.) Canadian processed cheese. Add 1/2 c. undiluted evaporated milk. Cook, stirring, until smooth. Pour over eggplant. Serve with baked bacon slices. Serves 6.

**BAKED DEVILLED TOMATOES**  
Place 4 large tomatoes. Halve, cut slice up, in baking dish. Sprinkle over tomatoes. Spread tops with tsp. prepared mustard. Combine 1/2 c. undiluted evaporated milk, 1 tbs. chopped chives or onion, 2 tbs. chopped green pepper, 2 tbs. chopped celery, 1/2 tsp. salt. Sprinkle over tomatoes. Melt 1/2 c. butter. Spoon over tomatoes. Bake in moderately hot oven (425°) for 8 minutes. Serves 6.

**CHEESE-POTATO WEDGES**  
Peel and cut into wedges 5 large potatoes. Arrange in single layer in greased baking dish. Melt 1/2 c. butter. Brush over potatoes. Combine 1/2 c. grated sharp cheese, 1 tsp. paprika, 1/2 tsp. salt, 1/2 tsp. pepper, 2 tbs. fine, dry bread crumbs. Sprinkle over potatoes. Bake in oven (425°) for 30 to 35 minutes, or until tender. Serves 6.

**UPSIDE-DOWN POTATO PIE**  
Peel and cook 7 medium sized potatoes. Mash and season. Should make 4 c. Cook in small amount of water until almost tender 1 1/4 c. peas. Scrape and cook until almost tender 2 large carrots. Cut carrots in 1/4-inch pieces. Slice lengthwise about 1/4-inch thick. Grease well 8 x 1 1/2-inch round baking dish. Stand carrot slices on end around side of dish.

**VELVET SAUCE**  
Beat 3 egg yolks. Add 1/2 c. light cream, 1/2 tsp. salt, 1/4 tsp. nutmeg, dash cayenne pepper, 1 tbs. lemon juice. Cook in top of double boiler until mixture thickens, stirring constantly. Remove from heat. Stir in 2 tbs. butter. Serve immediately. Makes 1 c. sauce.

A sauce that will give a new look and new flavour to peas, carrots and green beans is **ONION-PARSLEY SAUCE**. Melt 2 tbs. butter. Chop fine 1 small onion. Fry lightly in melted butter. Serve immediately. Makes 1 c. sauce.

A sauce that will give a new look and new flavour to peas, carrots and green beans is **ONION-PARSLEY SAUCE**. Melt 2 tbs. butter. Chop fine 1 small onion. Fry lightly in melted butter. Serve immediately. Makes 1 c. sauce.

**SPORT SPECTATORS**  
(According to a well-known sports writer)

Type of Spectator Sport  
Profane Hockey  
Chatty Boxing  
Bloodthirsty Basketball  
Noisy Baseball  
Worst behavior Football  
Best behaved Tennis  
Most henpecked Golf

When chewing gum is imbedded in clothing or trapped into a carpet, rub it with a piece of ice and scrape it off. If a stain remains, sponge with carbon tetrachloride.

**SPORT SPECTATORS**  
(According to a well-known sports writer)

Type of Spectator Sport  
Profane Hockey  
Chatty Boxing  
Bloodthirsty Basketball  
Noisy Baseball  
Worst behavior Football  
Best behaved Tennis  
Most henpecked Golf

When chewing gum is imbedded in clothing or trapped into a carpet, rub it with a piece of ice and scrape it off. If a stain remains, sponge with carbon tetrachloride.

**SPORT SPECTATORS**  
(According to a well-known sports writer)

Type of Spectator Sport  
Profane Hockey  
Chatty Boxing  
Bloodthirsty Basketball  
Noisy Baseball  
Worst behavior Football  
Best behaved Tennis  
Most henpecked Golf

When chewing gum is imbedded in clothing or trapped into a carpet, rub it with a piece of ice and scrape it off. If a stain remains, sponge with carbon tetrachloride.

**SPORT SPECTATORS**  
(According to a well-known sports writer)

Type of Spectator Sport  
Profane Hockey  
Chatty Boxing  
Bloodthirsty Basketball  
Noisy Baseball  
Worst behavior Football  
Best behaved Tennis  
Most henpecked Golf

## SUNDAY SCHOOL LESSON

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

Counsel for Christians  
Titus 2:7-8; 3:1-11  
Memory Selection: Let our people learn to apply themselves to good deeds, so as to help causes of urgent need, and not to be unfruitful. Titus 3:14 ESV.

The letter to Titus was written by Paul during the interim between his release from his first imprisonment and his reimprisonment. The Epistle shows that Paul had recently been with Titus in Crete and had left him there in general charge of the churches upon the island, and with authority to appoint elders in every city. Titus was of Greek parentage and was one of Paul's converts as evidenced by his calling him "my true child after a common faith" (14 ASV). From Galatians and 2 Corinthians we learn that Titus had accompanied Paul to the council at Jerusalem and was later sent by Paul on two missions to Corinth.

Paul was certain that works wouldn't save a man, he was certain that all men must be saved by grace alone. But Paul was also positive that wicked men were not a part of God's Kingdom! Paul had much to say about doctrine; but he also kept insisting that the Church have something more than doctrine. "Adorn the doctrine of God in all things." It wasn't enough to be right about regeneration and the renewing of the Holy Ghost Paul added other words to these: "Be discreet, chaste, sober-minded — showing thyself a pattern of good works — sound speech, that cannot be condemned, not stealing, but showing all tidely — speak evil of no man — be no brawlers, avoid foolish questions, and genealogies, and contentions."

Many a man has been brought to Christ who knew nothing of doctrine but who saw Christ in the life of someone he knew. "I never have believed your doctrine, but I cannot withstand your good spirit," said an unbeliever to his Christian neighbour. "You can seldom break a man's heart with a theological statement," says Lon Woodrum, "but you can break it with love out of another world." Jesus made His doctrine burn and sing with meaning when they spoke Him to a cross, and He forgave them. When the doctrine is adorned with spiritual living it is a lovely thing.



In Hot Spot-Sidi Moulay Mohammed Ben Arifa is the new religious leader of Morocco, replacing his uncle, Sultan Sidi Mohammed Ben Youseff. Arab nationalist leaders, caught off guard by France's ouster of the sultan, quickly recovering from the surprise move, order his followers to fight, as tension heightens in Rubat.



Lends Ear to Ducky Ida—Cindy, the dog, lends one of his shaggy ears to the latest wise quack of Duffey, who thinks a dip might help them both beat the heat. It wasn't long before people saw the two pots swimming in the lake.