

### Improving County Fairs Big Convention Topic

Judges at local fairs should talk to no one, never mingle with exhibitors, ringmasters of competitors, and make sure all contests end at a reasonable hour each day.

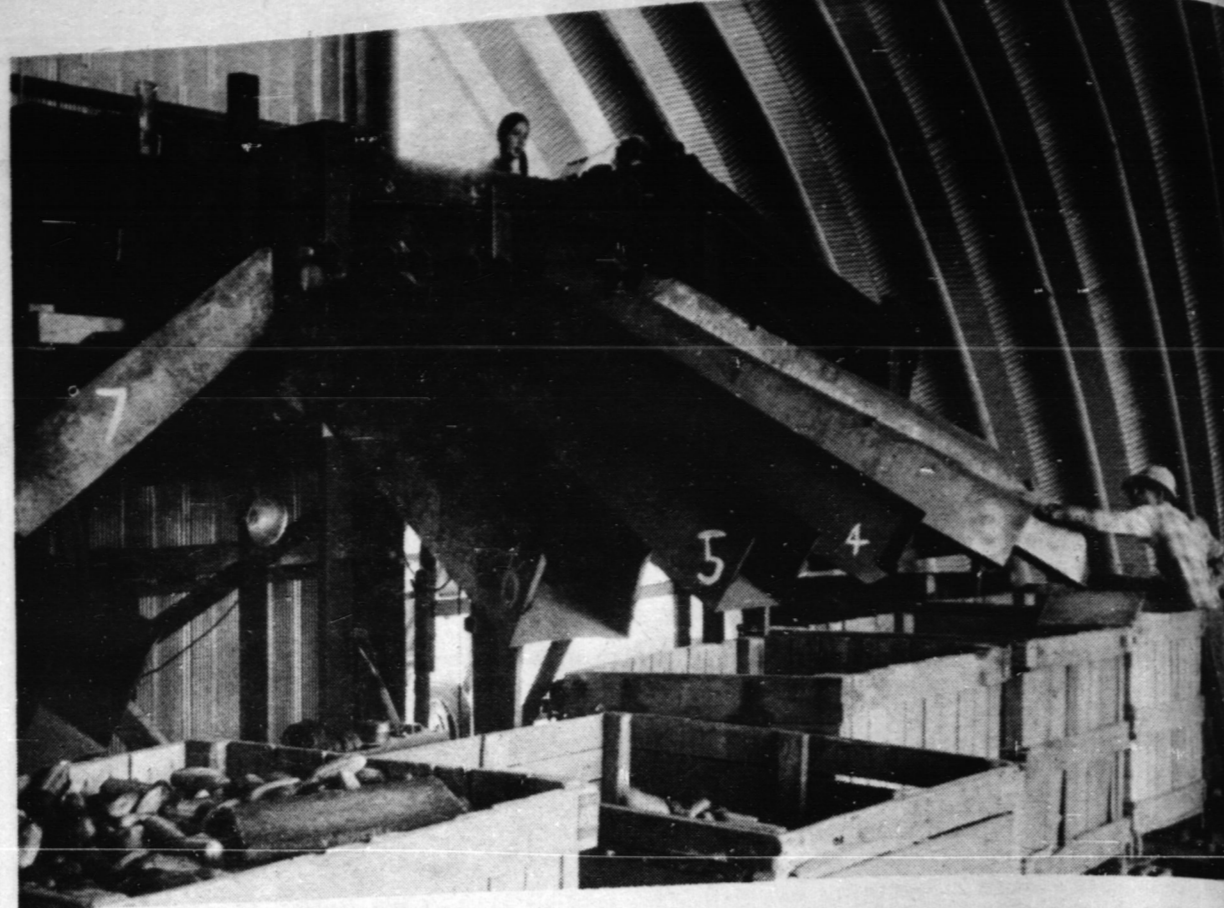
Mr. M. L. "Tory" Gregg of London, Southwestern Ontario's "Mr. Master of Ceremonies" for county and local fairs, told delegates to the 71st Annual Convention of the Ontario Association of Agricultural Societies in Toronto, February 25, that judges could only perform efficiently if supported rather than harassed by local committee members or others associated with a fair.

Mr. Gregg was one of a panel of experts called to discuss the improvement of larger fairs and exhibitions in 1971. He said a courteous welcome to patrons, efficient parking, controlled supervision of

the midways, a rigid timetable, an attractive fairground, and a schedule that ended in time for visitors to get home to do the chores were all factors contributing to a successful fair.

Discussing livestock classes, Mr. Gregg said, "Eliminate those who don't show up on time. It throws off a schedule and chaos results. Set a time for starting and stick to it. Don't let the exhibitors and competitors run the fair. Make the fair run them."

When questioned on whether fines should be levied on those arriving late to a class, Mr. Gregg said it would depend on the circumstances. "You can't fine a man whose truck breaks down a hundred miles from the fair," he said, and left such decisions up to the local committee.



Cucumber sorting machine located one mile north of Port Rowan. (Staff Photo)

## Greenhouse Cucumbers

Now is the time to look for Ontario-grown greenhouse cucumbers, say food specialists at the Ontario Food Council, Ontario Department of Agriculture and Food. This

cucumber has a superior flavor because it can be left on the vine for the last vital three or four days to develop peak flavor.

You will recognize the Ontario greenhouse

cucumber by its uniform green color and the absence of a wax coating. Its skin has a natural luster obtained by brushing. The imported field-grown cucumbers have one yellow side, the side

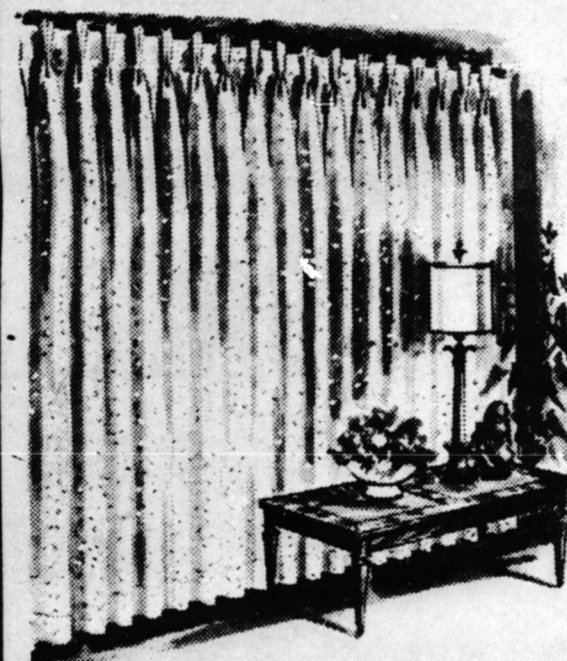
that was next to the ground. The wax coating on these cucumbers protects them during the long journey from Florida or Mexico. The imported cucumber is usually from four to six days old when it reaches the produce counter.

Queen, King, and Superking. The most popular size in Ontario is the Queen, a cucumber that is seven to eight inches long, and two to two and one quarter inches in diameter. The cucumber must be perfectly straight to qualify as Canada No. 1, the grade most commonly available.

Because of its freshness

when purchased the cucumber has a storage life of up to 10 days in a refrigerator.

Cucumbers can be sliced and diced or cut into wedges to be added to salads, pickled in vinegar served with sour cream used in jellied salad, or as a light and flavorful sandwich filling.



Occasional Chairs

Chesterfield Suites

LOOK AT YOUR DRAPERIES  
EVERYONE ELSE DOES!

Give Them New Life, New Beauty With

**Adjust-a-drape**

The drapery service that assures exact length, soft decorator folds, even hemlines, square corners. You can pay more, but you cannot get better drapery service. No wonder it's...

THE WORLD'S LARGEST  
DRAPERY CLEANING  
PROCESS

**FURNITURE AND RUG CLEANING**

Let us provide your furniture and rugs with the care that they need to look better and last longer. Call for cleaning by trained technicians in our completely modern plant, or right in your home.

GIVE YOUR RUGS AND FURNITURE A BEAUTY TREATMENT

**RASMUSSEN'S**

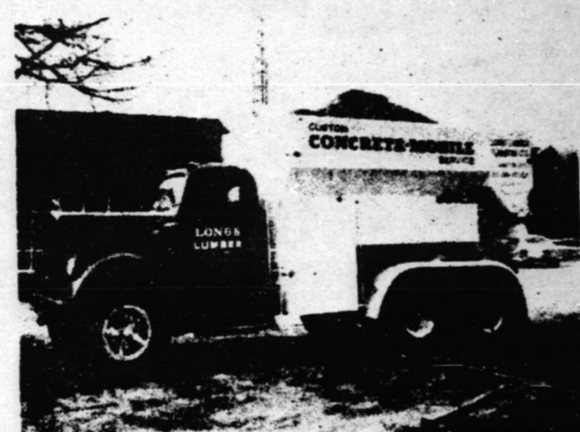
HEAD OFFICE BANK ST. SIMCOE DIAL 426-4740

Branches in Simcoe, Delhi, Port Dover, Port Rowan, Jarvis,  
Waterford, Hagersville, Cayuga and Dunnville



Rugs And Wall-To-Wall  
Carpets Shampooed

### SCARFES PAINTS



Hardware

LUMBER  
BUILDING  
SUPPLIES

Custom Concrete

Mobile Service

CONTRACTING  
LONGS LUMBER

(LANGTON) LIMITED

"Anything For The Builder"

Phone 875-2491 or 2525

LANGTON ONT.

### Tobacco In A Package

by Doug Galbraith

Tobacco acreage setting time is here again and speculation has it that the acreage will be cut by at least 10 percent.

This may look like an obvious solution to an accidental overproduction last season when everything including the weather went perfectly to bring about a bumper crop.

However, nature's whims should be taken into consideration when setting this year's acreage.

It is history that the weather has been good to tobacco for the last three seasons giving them a good cross section of rain and sunny growing weather.

If this should be the season that nature changes all this and blasts away with hail storms and wind and sends it up with an early frost it might leave an acute shortage of this crop and in turn harm an export market that is growing every year.

This is especially true of Britain's purchases of Canadian leaf. Just one year that Britain couldn't get enough Canadian tobacco to supply its needs might mean undoing all the good ground work that has been done so far.

It is understandable from the individual farmer's point of view that because the price has fallen below the cent mark economically it will make it tougher to survive in producing a big risk crop.

In my view it would be much harder to survive if the export market we have been building for the last 10 years should suddenly dry up.

Tailored production is hard to achieve under the present system of controlling acreage.

Under a quota system the Ontario Flue-Cured Tobacco Growers Marketing Board would know exactly how much tobacco could be sold in any one market.

There would be some adjustment because of weather and other conditions but this would be small in comparison with the sudden surpluses and at times shortages experienced under the present system.

Although shortages do put more money in the individual farmer's pocket for that particular season it doesn't help economically in the overall picture.

I agree that 25 million pounds grown in excess of the forecast production in 1970 will put extra tobacco holding stocks of the companies and make their hands on this year's crop much less than in an ordinary year.

However, all things being considered it is a very serious decision to be made by the Tobacco Board on what this year's acreage should be. It certainly shouldn't be made on the bare economics of the 1970 crop.



Joe Fulop baling tobacco in stripproom, South Walsingham. (Staff Photo)

### Storing Honey

Although honey has a naturally long shelf life, the keeping qualities of honey are extended further by pasteurization, a simple process that involves heating the honey to kill the yeasts that cause honey to ferment. Most honey sold in Ontario is pasteurized and is labeled as such. To ensure the retention of flavor, aroma and texture during its long shelf life, honey must be properly stored, say food specialists at the Ontario

Food Council, Ontario Department of Agriculture and Food.

Store honey in a tightly covered container, in a dry place, at room temperature. The container must be tightly covered to protect honey from off flavors and moisture. Honey is hygroscopic, that is, it

absorbs water. If the honey is stored in a damp place or uncovered, it becomes wet and may spoil. The cover also helps retain the natural flavor and delicate aroma of the honey.

The temperature of storage is important to the texture of honey. If the room is very warm, creamed

honey will liquefy slightly and it may darken in color. To prevent this, creamed honey may be refrigerated. Liquid honey, however, should not be refrigerated as the cold temperature causes crystallization. If the liquid honey should crystallize, place it in warm (not hot) water to reliquefy.

### ODAF Names Coordinator

Everett Biggs, Deputy Minister of the Ontario Department of Agriculture and Food, has announced the appointment of Dr. Richard Frank as coordinator of the Department's programs related to pollution control and pesticide use.

The Ontario Department of Agriculture and Food has the responsibility of preparing recommendations for the use of pesticides in

the production of crops and livestock in Ontario, and monitoring of residues from the use of pesticides.

Dr. Frank has had a wide training and experience in research in pesticide use at the Ridgetown College of Agricultural Technology and the University of Guelph. In 1968 he was appointed director of the Pesticide Residue Testing Laboratory at Guelph. This Laboratory determines

pesticide residue levels for several Departments of the Ontario Government and will continue to be supervised by Dr. Frank.

In his new role Dr. Frank will also be responsible for maintaining liaison with Federal and Provincial departments and universities with responsibilities for pollution research and development, and with the chemical industry and the agricultural producers.

### VANDEN BUSSCHE IRRIGATION & EQUIPMENT LIMITED

2 MILES SOUTH OF DELHI ON NO 3HWY.

**NOW!** Is The Time To **PLAN**  
For Your Irrigation System.



**OUR STOCK IS HERE!**

You Can Save Money

With Our Early Order Discounts.

You May Not Be Able To Get What YOU Need At The Last Minute.

Phone Us To-Day **582-2380**

WE WILL HELP YOU PLAN DAY OR NITE



April - May Special!

NEW LEYLAND DIESEL TRACTORS 55 H.P.  
POWER STEERING & STANDARD EQUIP. AS LOW AS

**\$ 3950.**

**JOHN KOCHANY**  
SALES AND SERVICE

RR4 SIMCOE

PHONE 426-6732