

The Free Press Short Story

OLD EGYPT, THE CIRCUS CAMEL

J. L. HARBOUR

My brother Jeff, my father and I were planting corn one morning, when I was a boy of fifteen and Jeff was a year older. We ought to have been at work in another part of our farm, but father had allowed us to work in the field by the roadside that morning because a circus train was to pass on its way to Hebron, a town three miles distant.

SLATS' DIARY BY ROSS PARQUEAR

Friday—Pa says that if theyissent sum business comes in pretty soon they are a going to half to close down for a while at the noose paper witch he works up on. Ant Emmy suggested that they might try at Chaco and pa sed what is that and she didnt X-ackly no but she was often reading about bringing orders out of Chaco.

Menu Hints

Recipes for New and Novel Dishes; Household Ideas and Suggestions

By Betty Barclay

MAKE GRAPE JELLY! IT'S A FAVORITE

Do you know that grape jelly is the most popular jelly in America? It's a fact! More of this jelly is consumed every year than any other kind. And it's not hard to believe when you consider its delicious taste and the ease with which it can be prepared by modern methods.

RIPE GRAPE JELLY

4 cups (2 lbs.) juice 7 1/2 cups (3 1/2 lbs.) sugar 1/2 bottle fruit pectin

To prepare juice, stem about 3 pounds fully ripe grapes and crush thoroughly. Add 1/2 cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag, and squeeze out juice. (If Malagas or other tight-skinned grapes are used, the juice of 1 lemon should be added to prepared juice.)

RIPE GRAPE JELLY

4 1/2 cups (2 1/4 lbs.) prepared fruit 7 cups (3 lbs.) sugar 1/2 bottle fruit pectin

To prepare fruit, slip skins from about 3 pounds fully ripe grapes. Simmer pulp, covered, 5 minutes. Remove seeds by sieving. Chop or grind skins and add to pulp. Add 1/2 cup water and desired, grated rind of 1 orange. Stir until mixture boils. Simmer, covered, 30 minutes.

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Acton Fall Fair

September 19-20, 1933

Special Prize List

HORSE SPECIALS

- 1 Best High Stepping Horse in harness, 1st, \$3.00; 2nd, \$2.00, by E. Tyler \$5 00
2 Best Single Turnout, 1st, \$3.00; 2nd, \$2.00, by Johnstone & Rummy 5 00
3 Best Light Express Horse, 1st, \$3.00; 2nd, \$2.00, by J. M. McDonald, J. P. 5 00
4 Best Lady Driver, 1st, cushion, value \$3.00, by Acker Furniture Co.; 2nd, cash, \$1.50, by Geo. Edwards 4 50
5 Best Single Saddle Horse, 1st, \$3.00, by Jas. Symon; 2nd, A. D. Savage, Guelph, cash, \$2.00 5 00
6 Best Colt one or two years old, bred by a thoroughbred horse, suitable for hunter, by Duncan Campbell, 1st, \$3.00; 2nd, \$2.00 cash 5 00
7 Best High Jumping Horse, three out of five tests, 1st, cash, \$3.00, by Beardmore Leathers Ltd.; 2nd, cash, \$5.00, by G. A. Dills and Beardmore Leathers Ltd.; 3rd, cash, \$3.00, by J. F. Robertson 16 00
8 Best Agricultural or Heavy Draft Brood Mare, 1st, by Geo. Cowie, Whitfretres, value \$4.00; this special to apply to Class 1; 2nd, by Massey-Harris Co., value \$10.00 off implements; 3rd, by Alex. Hume, \$5.00 off any implements purchased 19 00
9 Best Draught, Agricultural or General Purpose Animal on the grounds. Championship Badge. 10 00
10 Best Agricultural or Heavy Draft Team, 1st, by Storey Glove Co., cash 10 00
11 Best and Fastest Road Horse, speed 60 per cent.; conformation and soundness, 40 per cent.; to be driven round the track once hitched to a four-wheeled vehicle, with 40 lbs. or hobbles, to give three exhibitions of speed. 1st, by Dr. R. K. Anderson, cash, \$10.00; 2nd, by Amos Mason, cash, \$6.00; 3rd, by Amos Mason, cash, \$4.00 20 00
12 Running Relay Race, half mile, 3 horses to enter, 1st, cash, \$12.00; 2nd, cash, \$8.00; 3rd, cash, \$5.00 25 00
13 Best Spring Colt, sired by Brilliant, by William Brennan, to be deducted from service fee, 1934, 1st, \$5.00; 2nd, \$3.00; 3rd, \$2.00 10 00
14 Best Roadster, mare or gelding, by Bank of Nova Scotia, Acton, 1st, cash, \$6.00; 3rd, cash, \$4.00. This special to take the place of Class 6, Section 1 10 00
15 Best Carriage, Mare or Gelding, by Bank of Montreal, Acton, 1st, cash, \$6.00; 3rd, \$4.00. This special to take the place of Class 6, Section 2 10 00
16 Steeplechase on horseback, to be judged on points, 1st, cash, \$7.00; 2nd, cash, \$5.00; 3rd, cash, \$3.00 15 00
17 Best Lady Rider, by Acton Creamery, 1st, cash, \$3.00; 2nd, cash, \$2.00 5 00

CATTLE SPECIALS

- 18 Best Herd of Shorthorn Cattle, 1 bull and four females, 1st, by Gilson Manufacturing Co., Guelph, plow shares to the value of \$6.00. This special to apply to Class 7, Section 8, first prize 6 00
19 Best Baby Beef, steer or heifer, any breed, 1st, cash, \$3.00; 2nd, cash, \$2.00; by Union Stock Yards, Toronto. This prize to take the place of Class 7, Section 10 5 00
20 Best Herd of Jersey Cattle, 1 bull and 4 females, 1st, by Ontario Bakers, Guelph, bread tickets to the value of \$5.40; 2nd, by Acton U. F. O., cash, \$2.00 7 40
21 Best Group of Three Dairy Cows, consisting of one mature cow, one two-year-old heifer, and one yearling, to be sired by a pure bred bull, by The T. Eaton Company, Toronto, one 8-day marel clock, chrome finish, marble and onyx base, value \$5.00 16 00
22 Calf Club. See special announcement elsewhere in this prize list. Dominion and Provincial Departments of Agriculture, cash, \$57.00; Halton and Peel Jersey Cattle Breeders Association, cash, \$20.00; Acton Fall Fair Board, cash, \$15.00; W. K. Graham, Manager Bank of Nova Scotia, Acton, cash, \$5.00 97 00

SHEEP, HOG AND POULTRY SPECIALS

- 23 Best Flock of Sheep, consisting of 1 ram, 2 ewes and 2 ewe lambs, bred, by Councillor L. L. Mullin, 1st, cash, \$3.00; 2nd, cash, \$2.00 5 00
24 Best Pair of Marketable Wether Lambs, 1st, by Councillor G. W. Murray, cash, \$2.00; 2nd, by Chas. Wilson, \$1.00 3 00
25 Best Boar and Sow, most suitable to produce bacon type, 1st, by Chas. Barber, Guelph, bacon, value \$3.00; 2nd, by Dougherty & McFarlane, seed merchants, Guelph, cash, \$2.00 5 00
26 Best Pair of Bacon Hogs, weight from 100 to 200 pounds, by Messrs. Cook Bros., Toronto Stock Yards, 1st, cash, \$3.00; 2nd, by R. J. Kerr, cash, \$2.00 5 00
27 Best Pen of 12 bred-to-lay Pullets, S. C. White Leghorns or B. P. Rocks by C. W. McKeown, 1st, cash, \$2.00; 2nd, cash, \$1.00 3 00

GRAIN, ROOT AND VEGETABLE SPECIALS

- 28 Best Collection of Farm Produce, including grain, roots, vegetables, fruit, flowers, domestic science, ladies' fancy work, and children's work, not more than forty samples, gardeners not eligible, 1st, by Pioneer Equipment Company, Guelph, one Hudson Auto-car, Spruce, value \$5.00; 2nd, by M. Pallant Acton, one pair of Lighthouse Overalls and Smock, value \$3.50 8 50
29 Best Collection of 3 mangolds, 3 turnips, 2 pumpkins and 2 cabbages, by Woodhall & Musselle, goods from greenhouse, value, 1st, \$3.00; 2nd, \$2.00 5 00
30 Best Bag of Dooley Potatoes, donor to receive same, by Alex. McIsaac, cash 4 00
31 Best Bag of Dooley Potatoes, donor to receive same, by King & McEachern, cash 3 00
32 Best Bag of Dooley Potatoes, donor to receive same, by Jas. Ramshaw, cash 2 50
33 Best Bag of Dooley Potatoes, donor to receive same, by John H. Bennett, cash 2 00
34 Best Bag of Potatoes, donor to receive same, by T. Morton 2 00
35 Best Bag of Potatoes, donor to receive same, by Wm. Cooper 2 00
36 Best Bushel of Dooley Potatoes, donor to receive same, by A. T. Brown, cash 1 00
51 Best Bag of Russet Potatoes, donor to receive same, by Thos. Watson, cash 2 00
36 1/2 Best Basket of Yellow Globe Danvers Onions, donor to receive same, by A. T. Brown, cash 1 00
37 Best 100 lbs. of Brewing Barley, suitable for brewing and not for seed, must be grown in 1933. Winners must not compete at other fall fairs for this special, though this does not debar from exhibiting at the Royal and Guelph Winter Fairs. By Ontario and Quebec Brewing Industry, 1st, cash, \$6.00; 2nd, cash, \$5.00; 3rd, cash, \$4.00; 4th, cash, \$2.00; 5th, cash, \$1.00 18 00

FRUIT SPECIALS

- 38 Best Bushel McIntosh Red Apples, donor to receive same, by G. A. Dills, cash, \$3.00 3 00
39 Best Bushel Northern Spy Apples, donor to receive same, by W. D. Talbot, cash 2 00
40 Best Barrel Northern Spy Apples, donor to receive same, by Brown's Fruit Store, Acton, cash 5 00
41 Best Barrel of Northern Spy Apples, samples to be shown, delivery later, by "Anonymous," apply to Secretary for proper name, cash 5 00
42 Best Barrel of Northern Spy Apples, samples to be shown, delivery later, by Rev. C. L. Foote, cash 5 00
43 Best Bushel of McIntosh Reds, donor to receive same, by Mrs. H. P. Moore, apples to be delivered to "Moorecroft" in October, cash 2 00
44 Best Bushel of Northern Spy Apples, donor to receive same, by Dr. J. A. McNiven, cash 2 00
45 Best Bushel Northern Spy Apples, donor to receive same, by W. Nesbitt, cash 2 50

(Concluded on Page Seven)

Business Directory

MEDICAL

DR. J. A. McNIVEN Physician and Surgeon Office and Residence—Corner Bower Avenue and Elgin Street.

DR. E. J. NELSON Physician and Surgeon Electro Therapy Phone 88

LEGAL

Phone No. 22 P. O. Box 33 HAROLD NASH FARMER, M. A. Barrister, Solicitor, Notary Public, Conveyancer, Etc.

FERRYMAN BLOCK - ACTON, ONT. MONEY-LENT ON MORTGAGES Hours—9.30 a. m. to 5.00 p. m. Saturdays—12.00 o'clock

KENNETH M. LANGDON Barrister, Solicitor, Notary Public Offices: Acton Georgetown Over T. Seynuek's Cafe Main Street S. For Appointments Phone Acton 65- or Georgetown 88

Office Hours - Acton, Tuesday and Thursday, 1.15 p. m. to 4.30 p. m. Evenings on request.

DENTAL

A. J. BUCHANAN, D. D. S. Dental Surgeon Office in Leishman Block Hours: 9 a. m. until 5 p. m. Evenings by Appointment Gas for Extractions Closed All Day Wednesday Phone 148

P. W. PEAREN, D. D. S., L. D. S. Dental Surgeon Successor to Late Dr. J. M. Bell Phone 29 Mill Street, Acton

MISCELLANEOUS

FRANCIS NUNAN Bookbinder Account books of all kinds made to order. Periodicals of every description carefully bound. Ruling neatly and promptly done. Wyndham Street Guelph, Ont. (Over Williams' Store)

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Axlerod Auto Parts Used Parts for All Cars BATTERIES - TIRES ACCESSORIES 29 Gordon Street—Phone 856 GUELPH, ONTARIO

TAIT OPTICAL CO. Optometrists and Opticians 110 Wyndham St. - GUELPH W. T. Patterson Optometrist (Reg'd.) Quality - Accuracy - Service

Life Insurance Life Insurance has proven "depression proof." It is as needful to-day as ever to guard your own and your family's future. We have a policy to suit your specific needs. We specialize in Life Insurance in all its branches and are qualified to advise on any present or future needs. Frederick L. Wright Representative Imperial Life Assurance Company of Canada ACTON, ONTARIO

TO THOSE WHO REALLY CARE Memories are Sacred Whether Life has been rich with experience or confined within narrow limits, there are always memories held sacred beyond the reach of commonplace things. To those memories and to the finer things which they have inspired, one owes full reverence and respect. The beautiful custom of erecting a monument - dignified, lasting, beautiful - springs from this natural urge. Choosing such a memorial is often somewhat involved with doubt, and we respectfully offer our services in the capacity of counsel. Acton Monument Works J. NICOL & SON PHONE 153 - ACTON ONT. "MARK EVERY GRAVE"