

ORANGE PEKOE BLEND "SALADA" TEA

Fresh from the Gardens

Esquesing Fall Fair AT GEORGETOWN Friday and Saturday, Oct. 5th & 6th

Special Prizes

HORSES

- Single High Stepper, by T. A. Blacklock, M.P.P.
- Single Turnout Trotter, 1st prize by L. E. Plock
- Best Turners Turnout Trotters, by H. K. Anderson, M.P.P.
- Best Study Driver, by Georgetown Coaching Mills
- Best Driving Horse, by Esquesing Coach Works
- Best Road Horse, by W. O. Henry and H. Barnes
- Best General Horse on Heth, 1st sweater coat, Esquesing Mills and Woods, Guelph, and J. N. O'Neill
- Best Driving Horse on Heth, 1st sweater coat, Esquesing Mills and Woods, Guelph, and J. N. O'Neill
- Best Heavy Team, 1st by John Irving Milton
- Best Potato Team, 1st by D. Hill, 1st
- Best Heavy Team on Grounds, including heavy draft, agricultural and general purpose, 1st \$100 off any article purchased at Esquesing Agricultural Company, and \$50 off any article purchased from Massey Harris Company Agent, A. D. Hume
- Best Colt, 2 years old and under, sired by Brilliant, West Simcoe, to be deducted off horses for sale, \$40
- Best Clydesdale Mare on Rein, stabled to Overtime, Ned K. McKinnon, 1st by D. Hill, 1st to be deducted from cost of Overtime Imp.
- Ladies' Prize, 1st by C. J. Buck, 2nd by W. G. Macmillan, 3rd by E. G. Macmillan
- Best Spring Colt, sired by Prince of Farnsdale, by J. G. Olliffe, to be deducted off service fee, \$60
- Girl Rider, under 16 years, riding and handling horse considered

CATTLE

- Best Jersey Females, by Credit Valley Creamery
- Best Registered Shorthorn Females
- Best Holstein Females
- Best Ayrshire Females
- Best Jersey Cow, Dairy Cow, consisting of one mature cow, one two-year-old heifer and one yearling, to be sired by a pure breed bull—a marmalade and only maned clock value \$150. Any family having a Jersey Cow, can be awarded a prize at a fair in 1934 not eligible to compete
- Best Beef Animal, 3 years and under, by McDonald and Halligan, Toronto
- Best Beef, by Toronto Electro, 1st prize 100 lbs. of calf meat, 2nd \$40
- Best Holstein Bull, any age, owned in Halton County, by Elton McLean
- Best Calf shown by Boy or Girl, owned in Halton County, for colts, \$20, shown by Girl, Dr. Paul Oliver, cup valued at \$100, 2nd by Krown & Goldham, ham
- Judging Beef Cattle, by N. H. Brown's Bakery, George Street, Guelph, and 2nd by Krown & Goldham
- Cow giving most milk in 4 o'clock day of Pair, by T. L. Leslie

SHEEP AND PIGS

- Best Pen of Fine Wool Sheep (not less than 4 sheep) 1 male, 3 females, by J. Beaumont
- Best Pen of Long Wool Sheep, 1 male, 3 females, by J. V. Thompson
- Best Pen of Sheep, any breed (1 shear ram, 3 ewes, 3 pens lambs), by Lorne L. Mullin

MISCELLANEOUS

- Best 3 lbs. Butter in 4 prints, by R. D. Warren
- Best Pair Dressed Chicken, by C. Lacy
- Best Pair Barred Rock Cockers, by N. E. Robinson
- Best Pair Dressed Chicken, by W. G. Anthony
- Best Pair Dressed Chicken, by A. J. Blackburn
- Best Pair Dressed Chicken, by P. Kerney
- Best Pair Dressed Chicken, by Tracy Byers
- Best Pair Dressed Chicken, by James Graham
- Best Pair Dressed Chicken, Halton Canning and Butter Co.
- Best Dressed Chicken, by Morrison Motors, goods
- Best Baby Hatched Pullet, any breed, by Bray Hatcheries, 1st day old chicks, delivered any time in 1934
- Best 6 lbs. Butter in 1 lb. prints, 1st by D. Laird, bedford, 2nd by D. Laird, 3rd by D. Laird, 4th by D. Laird
- Best 6 lbs. White Biscuits, 1 year's subscription to Peel Gazette
- Best 6 lbs. Brown Biscuits, 1 year's subscription to Brampton Conservator
- Best 6 lbs. Nuts, 1 year's subscription to Peel Gazette
- Best 6 lbs. Cookies, 1 year's subscription to Brampton Conservator
- Best 6 lbs. Butter Tarts, 1 year's subscription to Brampton Conservator
- Best Fruit Tarts, 1 year's subscription to Peel Gazette
- Best 1 bushel of Table Apples, by Streeterville Chrysanthemum
- Best bushel of Coates Wheat, by Wm. Coates, Streeterville
- Best bushel of Northern Spy Apples, by Stoney & Wellington Nurseries Company, J. W. Sprule agent, \$10.00, bushel to be delivered next spring with choice of species. Apples to be delivered at 40 Wellington St., Toronto
- Best Loaf of Home-made Bread, by Guelph Outfitters, ladies' loaf, valued
- Best Home-made Baking, 8 varieties, by Zeller, Guelph, goods valued
- Best collection of Pastry, by Chas. W. Barber, Guelph
- Best 3 lbs. in 1 print, 1 lb. lemon—Pyrex plate and stand, by H. H. Thompson & Co. value
- Pies to be property of Directors
- Best display of Cut Flowers, by G. V. Headley, goods
- Best Layer Cake, by Matthews-Wells, Guelph, 6 lb. glass jar of Royal brand sweet mixed pickles
- Baby Show, by Inspector N. Gauthier, gold, 1st \$50
- Best Trained Pet, exhibited by country boy or girl, resident of Halton County, by Percy Leslie, 3rd
- Best hand-bound Sheaf of Grain, to be bound day of Show, by W. G. Thompson, 1st \$50
- Best display of Grain in Sheaf, not less than 8 sheaves, sheaf to be not less than 8 inches, 1st by A. E. Marshall, goods value \$5.00, 2nd \$3.00
- Pudding Contest, 1st time ridder, 1st by J. McLean, goods value \$10.00, and by A. E. Wright, goods value \$8.00
- Large Family on ground at Judge's stand at 8:30 p.m. 1st premium, ham, Swift's Abattoir \$4.00; 2nd Best Ham, by Cartwright, \$1.00
- Best collection of Home-made Baking, by H. G. McCullie, done by lady in Esquesing township, consisting of 1 layer cake, 1 pie, 10 donut biscuits, 10 donut cookies, 10 donut tarts, price silk bags \$1.00
- Best pair of Pufflets in table varieties, by W. J. Campbell, goods
- Best display in 1st by Bank of Montreal to merchant manufacturing firm
- Best collection of Vegetables, 1st \$2.00, 2nd by Budd's Dept. Store, Guelph, man's shirt valued \$1.50
- Best 6 bushels of Clover, by Maywood Seed Growers
- Best Bushel Alfalfa Seed, by Maywood Seed Growers
- Best Loaf of Bread, baked by girl under 18 years, residents of Esquesing Township, by George Currie
- Best bushel of Turnips, by Guelph Outfitters, 18 years residents of Esquesing Township, by George Currie
- By J. M. Moore—
x Best Loaf home-made Bread, Georgetown Herald, 1 year
- x Large 6 doz. Fresh Eggs, Georgetown Herald, 1 year
- x Best and neatest 1 lb. Butter, Georgetown Herald, 1 year
- x Best bushel Turnips, Georgetown Herald, 1 year
- x Best Dressed Young Goose, not less than 12 lbs., each

I & I Articles to become the property of donor.

A NEGLECTED GRAVE
This earth that for a time endures
the weed.
Your patient grass will presently
resuscitate.
The healing benediction of whose
touch
Will leave of man's forgetfulness no
trace.
Is the ground cold that should revive
these flowers?
Or has some living vein's resuscita-
tive tide
Drawn from memory's sands the
track of hours, leaving the dead
a shade?
What trials of man's design
Can cause to stay Time's standard-
solving march?
Our reverent songs die down the
wind, no sign
Reverence of temple or triumphed
arch
Only eternal in the braves there
stands.
The silent house of God, not
made by hands.—C. P. Lloyd

DOUBLED UP WITH RHEUMATISM

COULD NOT WALK HIMSELF NOW BROKEN KNEE HARM

So bad was his rheumatism that his friend declared he would never walk again. Although he is 70 years old, he proved they were wrong. Read his story in the "Georgetown Herald."

"I am seventy years of age," said Ohmann, "I was completely doubled up with rheumatism. I could not walk without help. I had to buy people and I started never walk any more. I am working harder than a young man today. Thanks to many things I have done, I take a walk every day. I have never minded them to many. I could not get up in or out of bed myself, nor sit up. But see we work now—12 hours a day, eat it...—G. J.

Rheumatic conditions are the result of an excess of urea acid in the blood. Two ways to combat this in Kruehner Balsam have the power of dissolving urea acid crystals. Other ingredients assist Nature to expel these dissolved crystals. There are still other salts in Kruehner which prevent food fermentation. In the important joints, always check the temperature of the body and the temperature of the body parts. If the temperature is above the freezing point,

DAINTIES FROM CANS

By Betty Barclay
Keep a supply of canned goods on your emergency staff and you need never worry about what to serve as a pleasing surprise dish when company comes. Here is a simple test to determine that I feel sure will please the most discriminating taste.

Pea Souffle
1 cup purified pea No 1 can
4 tablespoons flour
1 egg, well beaten
1/2 cup milk
3 eggs
1 small onion chopped
1 teaspoon sugar
1/2 teaspoon paprika
Dash white pepper
1 tablespoon tomato catsup
Cook onion and seasoning in the butter until tender, add milk and then milk for a white sauce, stirring constantly. Remove from fire and add pea purée, heating until smooth. Add eggs, then thicken with flour. Pour into a well greased baking dish and bake in a moderate oven 375 degrees for about 30 minutes—until the sides are puffed and is a delicate brown.

Kaleman Supper
1 can salmon; 2 raw potatoes, sliced; 1 medium sized onion, sliced; 1 cup catup; salt and pepper to taste; 1/2 cup milk

The Farmer Centrale Cost
The cost of producing crops is at all times a very important consideration, observed E. B. Hopkins, manager of the farm at the Ontario Experiment Station. The yield of both straw and seed to rarer light as compared with previous years. It would appear that the hot dry summer was a factor in the poor production for such relatively low yields.

Code onion and seasoning in the butter until tender, add milk and then milk for a white sauce, stirring constantly. Remove from fire and add pea purée, heating until smooth. Add eggs, then thicken with flour. Pour into a well greased baking dish and bake in a moderate oven 375 degrees for about 30 minutes—until the sides are puffed and is a delicate brown.

How to French Fry Bermuda Onions
Cut onion in slices through the middle, each slice will make a large number of small rings. Break slices into separate rings, drop these rings into a basket and fry in a frying pan with butter. Add red pepper, 1/2 cup milk, 1/2 cup cream, 1 egg, 1/2 cup flour, 1/2 cup salt. Heat over yolk light, add milk, flour and salt sifted together with egg beater.

YOU WILL ENJOY THESE

Creamed Oysters
1 pint oysters
3 tablespoons butter

Apple Crop Report
In Eastern Ontario the orchards show a greater falling off in production than in Western Ontario. Many orchards which bore heavily last year have not produced this year. A large number of old orchards were almost completely winter-killed. A large number of orchards were planted out in the same year, however, and are showing good bearing. On this account the production of apples in Ontario may within several years reach the output of last year. Estimates from Ontario experts indicate that Baldwin will show an 85 per cent reduction in output from last year. Spys a 60 per cent reduction, while the average reduction of 83 per cent; Elm: Davis a reduction of 85 per cent; and McIntosh 34 per cent from last year.

The southern part of Southwestern Ontario dry weather and high temperature retarded the setting of apples somewhat but recent rains will help. Winter injury was severe, trees showed increased mortality on account of the lack of moisture supplies. Insects were numerous, and especially the codling moth. Very little scale is in evidence.

In the Georgian Bay apple-growing district the weather was generally favorable for the development of fruit. In some orchards serious damage from sideworm is reported. In Georgian Bay apples are showing fairly well in the eastern half, but in the western counties apples are on the small side.

Seed Crop More Favorable

In Ontario, generally speaking, more seed is available than was considered possible a few weeks ago, leading seed firms report. There is, however, an extreme shortage of high grade seed, particularly in the case of a certain acreage followed by a dry summer in 1933 and a cold winter and spring in 1934. In most other areas, however, sufficient supplies to meet demand are available.

To build up the whole acreage next spring, seed will have to be imported and prices are likely to be higher than those in 1933. The best No. 1 seed should be used for this purpose as the crop to be sown will be the foundation for future crops.

Alfalfa seed is more plentiful than was anticipated. Quality is reported high.

For crops have been produced in the regular seed section and there is considerable volume coming in from scattered lots all over Ontario. With the small carryover from the previous year, it is believed that sufficient seed is in sight.

It is too early to make definite predictions regarding red clover. The crop has not yet been harvested and there has been scarcely any threshing.

Reports indicate a fair yield in certain districts and scattered lots from other parts. On the whole quality will depend on the weather of the next few weeks. There is a fair carryover of this seed and if domestic falls short seed can be imported from the States or Europe.

Good quality and fair quantity is reported for timothy. The domestic harvest will probably be sufficient to meet the general local demand.

The size of the 1934 crop represents a considerable advance over a few years ago when 90 per cent of the country's requirements were met by imports.

All crops in Canada are now getting close to the cost of high grade American seed, freight prices here in the immediate future are anticipated.

2 tablespoons flour
1/2 teaspoon salt
1/2 cup milk, scalded
1 egg yolk
1 cup thin cream or milk
Clams, oysters, heat to boiling point,
and drain. Cook butter, add
cream, stir until thoroughly hot, and
serve on buttered toast or crackers.
Two tablespoons chopped mushrooms
will greatly improve the dish.

Cream Orange
1 egg white
1/2 cup orange juice
1/2 cup cream or evaporated
milk, well chilled
Beat egg white until light, add
orange juice and blend thoroughly.
Pour into glass and set in cream.
Reheat to 100° F. and serve at once.

This is an excellent meal-time or
bedtime drink for the underweight.
The yolk may be omitted if desired.

Candied Sweet Potatoes
1 lb. sweet potato
1 cup orange juice
1/2 cup grated orange rind
1 cup water
1/2 cup sugar
3 tablespoons light corn syrup
1/2 cup butter

Boil sweet potato until tender, then
peel and cut in cubes. Place in
baking dish, add orange juice, rind
and water. Cover and bake in moderate
oven 375 degrees for 30 minutes.
Remove lid, add sugar and syrup.
Return to oven and bake 10 minutes
longer.

Variation: Just before removing
from oven, add a layer of marsh-
mallows and broil.

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WORK ON HARBOR PROGRESSES
Two tug, two barges, one dynamite
and a four-ton anchor. That is the
construction equipment the
Construction Co. has at work in the Oakville
harbor dredging. It is 100 feet deep in
the harbor. The dynamite is being
used at the mouth of the river
directly opposite the light house and
is removing a rock ledge which has
been causing trouble to ships entering
the harbor. The dredge is at work. The material
removed from the river is placed in
the barges and towed far out into
the lake where it is dumped.

Ploughing Practice
A series of experiments carried out at a government experimental station have given interesting results in regard to ploughing at different depths and times.

On an average, over a period of nine years, ploughing four to five feet deep for a rotation of corn, oats, clover and timothy has given heavier yields than has ploughing seven or eight deep, except in the case of oats, in which case the yields are practically the same. The shallow ploughing is of particular advantage to the corn crop.

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Cut onion in slices through the middle, each slice will make a large number of small rings. Break slices into separate rings, drop these rings into a basket and fry in a frying pan with butter. Add red pepper, 1/2 cup milk, 1/2 cup cream, 1 egg, 1/2 cup flour, 1/2 cup salt. Heat over yolk light, add milk, flour and salt sifted together with egg beater.

It would, therefore, appear that for corn on sandy loam, the land should be manured and spring ploughed four to five feet deep. It has been found that ploughing in July, as soon as the hay is off and top working during the summer, will give greater yields of all crops, but particularly corn, because practically the same. The shallow ploughing is of particular advantage to the corn crop.

In the preparation of sod land for grain, it has been found that ploughing in July, as soon as the hay is off and top working during the summer, will give greater yields of all crops, but particularly corn, because practically the same. The shallow ploughing is of particular advantage to the corn crop.

Even though the formation of cracks can be prevented when the soil finish has lost its film strength, the top should be re-finished with a properly formulated top dressing, when the soil is dry.

Because weathering proceeds rapidly when the top is not properly protected, most automobile tops should be re-applied at least once a year.

Neat: Care of Top Mouldings.

The Eighty-Eighth Annual

Fall Exhibition

of the Esquesing Agricultural Society will be held at
GEORGETOWN
Friday and Saturday - OCT. 5 - 6

BEST STOCK EXHIBIT WEST OF TORONTO

MAGNIFICENT HALL EXHIBITS

High Jump for Horses • Steeplechase POTATO RACES ON HORSEBACK for Ladies and Gentlemen

Lacrosse Game — NORVAL, ON. CHELTENHAM Horseshoe Pitching Contest Baby Show • Old Time Fiddler's Contest

LUCKY NUMBER DRAW — PRIZE WORTH \$8.00

2 Prizes for LARGEST FAMILY at grandstand at 3:30 p.m. Saturday

For many other Special Features see Prize List

Lorne Rilles "Scottish" Band of Georgetown and the Lorne Rilles "Scottish" Pipe Band will furnish Music during the afternoon.

ADMISSION—Adults 35c, Automobiles 25c, Children 15c

DANCE — Friday Evening, Oct. 8th, Town Hall — 80c a Couple

GEORGE LESLIE, Jr. PERCY W. CLEAVE WM. A. WILSON

President Treasurer Secretary

