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**News and Views For Halton Farmers**

**PROF. GEORGE RATHBY SPECIAL SPEAKER FOR HOLSTEIN TWILIGHT MEETING**

The Halton Holstein breeders are planning to stage a Twilight Meeting at the farm of Hays Ltd., near Trafalgar, on Wednesday evening, May 24th, states H. Craig Reid, popular president of the Halton Club. The Halton Club has been successful in securing Prof. Geo. E. Rathby, of Guelph, as the guest speaker for the evening. The programme we understand will get under way at 7.30 with a judging competition under the direction of Geo. Drennan, Holstein fieldman. Special prizes are being offered which will be awarded to the high lady, high man, and top Junior. As in former years, lunch will be provided for this popular annual event.

We also learned from President Reid that tentative plans have been made to hold the annual Halton and Peel Holstein and Jersey Field Day at the OAC, on Saturday, June 10th.

Another item of interest to the black and white enthusiasts is that their annual show is again to be held at Milton, on Saturday, Sept. 30th, where Durng Innes is to be the official judge.

**MAPLE CATTLE BREEDERS BUY JERSEY Sires IN HALTON**

In order to strengthen their stud of Jersey bulls at the Maple unit two new sires have been added. The first of these was bred by M. C. Beatty, of Trafalgar Township. This young bull was sired by the Beatty herd sire, Lindale Beacon which in turn was sired by Brampton Beacon and out of Lindale Basilia, bred and raised by Mr. Beatty. This great cow classified excellent was also the highest producing daughter to date of that noted sire Brampton Basilius, having a record of 18,855 lbs. milk and 706 lbs. fat on twice a day milking. The dam of the young bull purchased by Maple is a "Very Good" daughter of Lindale Basilius — she is now on a record which looks like 11,000 lbs. of milk and 650 lbs. of fat.

The second bull purchased by Maple was bred by Featherstone Bros., also of Trafalgar Township. This bull is a son of Avonlea Suzanna, the grand champion female at both the 1948 and 1949 Halton Jersey Shows. Suzanna is a daughter of the noted Zana, Champion long distance — for Featherstone Bros. Suzanna has both silver and gold medal records with 712 lbs. of fat as a three year old. The sire of the bull in question is Brampton Jersey Basil, herd sire at Avonlea Farm.

Halton Jersey members of the Maple Unit, will be delighted to learn of these two new additions selected from two of the top herds in Ontario.

**JOHN F. CLARKE TO ADDRESS MEETING AT LIMESTONE**

For many years a Horticulture Society was quite active in the Town of Milton. In recent years due to lack of leadership, the organization has been more or less dormant.

The officers and members of the Mountain Union Women's Institute are anxious to revive the organization and with this thought in mind are sponsoring a meeting in the Limestone School, Nelson Township, on Monday May 22nd, at 8.30 p.m.

John F. Clark, the popular lecturer on Home Beautification, is scheduled to give an illustrated address.

Should a horticultural society be organized, following the meeting, it will of course be open for membership to the Milton district. Mrs. Velma Norris, president of the Mountain Union W.I. and the members of her committee are to be congratulated on this move to revive an organization which should have a worthwhile place in any community.

**HALTON JUNIORS COMPLETE PLANS FOR ACHIEVEMENT DAY**

Saturday, June 3rd, is the date of the big annual event always looked forward to by the Juniors of Halton. On this date will be held the Achievement Day for the Junior Homemakers who have been

carrying on Home Economics Projects since last fall. It is also the occasion when the Junior Farmers visit some of the leading live stock farmers of the district and stage their annual Live Stock Judging Competition. We understand from president Stan Jay of the Halton Juniors, that the prize list for the young men has been revised to provide three sections, one for Juniors under 17 years, a second for those 17 to 21 years, and a third for those 22 to 29 years inclusive. Needless to add there will be separate prize lists for each section. As in former years there will be a Championship Trip awarded to the 4-H Club Congress at Chicago. This year this goes to a Junior Farmer. On the other hand the young ladies are not being overlooked and thanks to the generosity of the Women's Institutes of Halton, two of the Junior Homemakers will participate in an extensive and interesting bus trip to various points of interest. Last year a similar party covered various sections of Northern Ontario, Ottawa, and points east.

**HALTON JERSEYS TEST HIGH IN APRIL RECORDS**

Two of the highest records by Jersey cows made in Canada during the third week in April were completed in Halton County, leg by Belvin Standard Mary 2nd, bred and owned by Hans Kroiss and Mrs. Belle Lavine at Oakville. Mary went on test as a Junior 4 yr. old and in 365 days produced 11,618 lbs. of milk and 717 lbs. of fat, with a test of 6.17 per cent. Mary is a daughter of Mr. Kroiss' former herd sire, Sissy's Golden Standard, an outstanding Bull owned by the Hamilton District Cattle Breeders' Association.

In the herd of M. Alexander at Norval, Gay October, a 7 yr. old cow in 365 days has produced 12,062 lbs. of milk and 706 lbs. of fat, with a test of 5.85 per cent. If Gay October freshens in time she will be awarded a gold medal certificate by the Canadian Jersey Cattle Club.

**BEER BUYS FARM, RETIRES AS AGREP**

Bruce S. Beer, Peel County Representative for the Ontario Department of Agriculture plans to retire from government service this summer. He has purchased the two hundred acres Hays Brothers farm on the 1st Line West at No. 17 side-road near Brampton.

Agricultural representative in Peel since March, 1943, Mr. Beer graduated from the Ontario Agricultural College in 1939 with a BSA degree. For two years he was superintendent of the famous Eaton Hall Farms at King. He was assistant agricultural representative in Waterloo and Grey counties prior to receiving the Peel appointment.

Born at Bethany, Durham County, he is a son of the late Ernest and Mary Beer. In 1941 he married Elsie Mae Currie of Calgary and they have three children, Jane 7, John 4, and Richard 3.

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**YOURS TO ENJOY**

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Hello-Homemakers! By now you have cooked a bunch of fresh asparagus. You must admit that it is exciting to prepare and serve the first garden vegetable of the year. As fresh asparagus season is short, we like to serve it often but in a variety of ways—cream soup, casseroles and salads, as well as a hot, cooked vegetable. To simplify the delicate asparagus fixtore we suggest various toppings on the plain hot vegetable. Clip these ideas for reference when you serve canned or frozen asparagus later.

**Cheese-butter** — Melt 1/4 cup bacon dripping and add 1/4 cup grated old cheese.  
**Celery-Seed Sauce** — Melt 1/4 cup butter and add 1 tsp. celery seed. Garlic Dripping — Melt 1/4 cup beef dripping and add 1/4 tsp. garlic salt.  
**Hollandaise Sauce** — Beat 2 egg yolks until thick and lemon-colored. Add 1/4 tsp. salt and a dash of cayenne pepper, then beat in 1/2 cup melted butter, adding about a teaspoonful at a time. Combine 1 tsp. lemon juice with 2 tbsps. of melted butter and add this mixture slowly, heating after each addition.  
**Parley Sauce** — Add 2 tbsps. finely minced parsley to 1 cup of Hollandaise Sauce.

**Mushroom Sauce** — Sauté 1/2 cup sliced onions in 2 tbsps. margarine for 10 mins. or until tender. Stir in 1 can condensed mushroom soup and 1 can of milk. Add 1/4 tsp. dried thyme and 1/4 tsp. salt. (About 2 cups sauce).

**Bacon Bits** — Cut 3 slices of bacon into 1/4 inch squares. Sauté until crisp, stirring occasionally. Drain bits on paper. Carefully mix 2 tbsps. vinegar with 2 tbsps. bacon fat and spoon over hot cooked asparagus. Sprinkle with crisp bacon bits.

**Buttered Crumbs** — Sauté 1 cup fine crumbs in 1/2 cup melted dripping until golden brown. Sprinkle over asparagus.

**Cream** — Heat 1/2 cup of light cream, sprinkle in salt and 1 tsp. finely chopped nuts for 4 servings.

**French Dressing** — Heat 1/2 cup of French dressing for 4 servings of asparagus.

**Caper Sauce** — Heat 1/2 cup butter then remove from electric element and add 4 tbsps. drained capers and 2 tbsps. vinegar.

**Egg Topping** — Add 2 finely chopped, hard-cooked eggs to 1/4 cup melted bacon dripping and serve on asparagus for 6 servings.

**TAKE A TIP**

1. One large bunch of asparagus weighs about 2 2/3-lbs to 3 lbs. This makes 4 servings — 4 or 5 stalks each.
2. Break off tough ends of stalks one by one.
3. Wash after removing scales.
4. Prop the tender heads on sealer rings in a skillet pan. Pour in 2 cups hot water and salt.
5. Cover; bring to a boil and cook 15 mins. or until lower part is tender.
6. Boil tough ends in water for soup — using liquors only.

**QUESTION BOX**

Mrs. S. asks for the following recipe:

**CARAMEL CUSTARD**

1/2 cup brown sugar  
1 pint milk  
1/2 tsp. vanilla  
1 pinch of salt  
3 eggs  
Melt and brown the sugar very carefully. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter custard cups or a mould and pour, mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.  
Mrs. W. R. asks how to cook Lake Trout:

**BAKED LAKE TROUT**

2 lbs. fillets  
1 teaspoon mixed poultry spices, thyme, marjoram, summer savory, etc.  
1 quart of stale bread crumbs as for stuffing  
1/2 cup dried onions (not browned)  
Oil or butter to mix dressing  
Salt and pepper  
Oil a glass or enamel baking dish suitable for table service. Place fillets in the dish, sprinkle with salt and pepper. Mix the materials for dressing together, then spread them over the top of fillets one or two inches deep. Place in hot electric oven, 300 degrees, 15 minutes. For the first 10 minutes invert another pan over the fish to prevent the dressing becoming too rapidly, remove the cover for the last 5 minutes. Dressing should be

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