

104th Annual  
**GEORGETOWN  
FALL FAIR**  
and  
**Horse Show**

Sponsored by the Esqueusing Agricultural Society

FRIDAY and SATURDAY

**September 15 - 16**

One of the Best Fairs in Rural Ontario

**FIRST DAY**

**Friday Morning**

9:00: Placing of Exhibits in Hall

1:00: Judging Hall Displays

**Friday Evening**

HALL OPEN TO PUBLIC

Music and Refreshment Booth

Admission: 25c Children: 10c  
if accompanied by parent

Don't Miss the Big

**FAIR NIGHT DANCE**

DANCE TO THE MUSIC OF THE

**DEBONNAIRES ORCHESTRA**

FRIDAY — ARENA ROSE ROOM — ADMISSION 50c

**SECOND DAY**

**Outstanding Livestock  
Exhibit**

FEATURING  
**Commercial Dairy Calf  
Class**

\$100 in cash prizes — plus a Bulova  
Wrist Watch, for showmanship  
donated by the Canadian Bank  
of Commerce

**GRAND  
HORSE SHOW**

announced by  
**Tory Gregg of CKNX  
WINGHAM**

- Lady Riders and Drivers
- Gentleman's Turnout
- Road Races
- High Jumping Horses

**HARNESS RACES**  
\$400 in Purses

**MILITARY DEMONSTRATION**

In front of the Grandstand by "C" Company of the Lorne Scots.  
Parade led by Lorne Scots Brass Band

BOYS AND GIRLS!

**Pet and Doll Show**

Boys and girls... here is your chance  
to enter in a big contest of your own.  
Look for particulars elsewhere in  
this paper.

**Guthrie Baby Show**

In the Big Tent on the Grounds.

Good prizes and classes for all  
Babies

GIRLS PIPE BAND IN ATTENDANCE

**Bert Dawson Amusements on the Midway**

**RIDES FOR THE KIDDIES**

Get your copy of the big 1950 Prize List... and send in entries early

Admission 50c Children 15c Cars 25c

N. A. Robinson, President—P. W. Cleave, Treasurer—G. L. McGillivray, Secretary.



Hello Homemakers! There are times when we could be more helpful where new Canadians are concerned. We have evidenced the problem in regard to our summer varieties of apples recently where our neighbours had gathered and stored many Dutchess apples only to find them spoil. No one had told them the early varieties are better used now than stored. Yellow, trans, parrot, Duchess, Wealthy, Peach, and the Gravenstein are our summer apples. They are good in cooked, desserts, and also cooked with different vegetables.

The majority of homemakers make fresh applesauce regularly during the late summer. However, we can describe to our new neighbours other apple desserts for variety. For instance, there is Apple Pie, Apple Strudel, Apple Cobbler, Apple Betty, Scalloped Apples, Applesauce cake, Apple Tapioca Pudding, Apple Custard and so on. If there are no late varieties in the orchard, then it may be a wise measure to can applesauce now. A word may also be said about left-over applesauce; use it in bread-stuffing, muffins or griddle cakes.

**APPLESAUCE CAKE**

1 cup brown sugar  
1/2 cup butter or shortening  
1 egg  
1 3/4 cups cake flour  
1 cup raisins  
1 cup currants  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. cloves  
1 cup thick applesauce  
Blend sugar and shortening. Beat in the egg. Sift flour. Measure flour and sprinkle raisins with 1 tsp. flour. Stir in the measured spices and then stir into sugar mixture. Add raisins and currants. Heat the cup of applesauce (lightly sweetened) and beat it into the batter. Bake the cake in a 9 inch tube pan in an electric oven of 350 degrees for about 40 minutes.

**APPLE GRIDDLE CAKES**

1 1/4 cups bread flour  
1 tsp. salt  
2 1/2 tps. baking powder  
2 eggs, separated  
1 tsp. melted fat  
1 1/4 cups milk  
1 large sliced apple  
1. Sift flour then measure.  
2. Resift flour with salt and baking powder.  
3. Beat egg white  
4. Beat egg yolk and add milk and sliced apple  
5. Stir egg mixture into centre of dry ingredients. Mix only until blended.  
6. Fold in egg whites.  
7. Drop by spoonfuls on to hot griddle. Bake 3 mins. then turn and finish cooking in about another 3 minutes.

**SCALLOPED APPLES & CABBAGE**

Use a greased casserole and fill with alternate layers of shredded cabbage and sliced apples. Season the cabbage with celery salt and sprinkle the apples with a little sugar. Sprinkle with browned bread crumbs and dot with butter. Bake in preheated electric oven of 375 degrees for 40 minutes.

**TAKE A TIP**

1. Use Wealthy or Gravenstein apples in Tapioca of custard dishes



Doris Armstrong, R.N., daughter of Mr. and Mrs. Fred Armstrong, McNabb Street, left on Sunday for Baltimore, Maryland. She has taken a position with the famous Johns Hopkins Hospital there and will be on the staff of the operating room.  
Miss Armstrong is a graduate of the school of nursing of Brantford General Hospital. Following graduation three years ago she was on the hospital staff for a year, then took a one year special course at the University of Toronto and returned to Brantford for another year on the hospital staff.

as these dishes require a tart flavoured apple.

1. Peel apples with a stainless steel knife and drop into salty water to prevent the pieces turning brown.
2. Cut cored apples crosswise and place in the skillet with pork chops. Sprinkle the apples with brown sugar when you cover the pork chops.

**THE QUESTION BOX**

Mrs. B. W. asks: How do you preserve apples as applesauce?

Answer: Make applesauce, sweeten if desired. Pack hot mixture into sterilized jars, leaving half inch of headspace. Seal and turn zinc top quarter loose. Place jars in electric oven preheated to 300 degrees then set at 275. Process 25 minutes or place in hot water bath and boil 15 minutes.

Mrs. C. L. asks: How do you make your favourite version of Apple Betty?

Answer: We combine 1 1/4 cups of graham cracker crumbs with 3 tps. melted butter and pat one third of this mixture into a greased casserole. Then we prepare 3 cups sliced apples and mix with 1/2 cup brown sugar, 1/4 tsp. cinnamon, 1/4 tsp. nutmeg, 1/2 tsp. salt, 1 tsp. grated lemon rind and 1 tsp. lemon juice. Spoon half the apple mixture into casserole then sprinkle another third portion of the crumbs, then 1/4 cup currants. Finally add the remaining layer of apples and sprinkle with the last third of the crumbs on top. The dish is then covered and placed in a preheated electric oven at 350 degs. for about 35 mins. Serve hot with cream. Yield: 3 servings.

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Cattle \$5.00 ea.  
Hogs 50c cwt.  
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OF CANADA, LIMITED



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Hear the matchless tone of the  
In-A-Car Speaker

WEDNESDAY & THURSDAY

September 6 and 7

"Ladies of the Chorus"  
"Leather Gloves"  
(Double Feature)

FRIDAY & SATURDAY

September 8 - 9

"THE FAN"  
Jeanne Craine, George Sanders

MONDAY - TUESDAY

September 11 - 12

STREETS OF LAREDO  
Bill Holden, Mona Freeman

WEDNESDAY - THURSDAY

September 13 - 14

Arthur Takes Over  
Thirteen Lead Soldiers  
(Double Feature)

FRIDAY - SATURDAY

September 15 - 16

MATING OF MILLIE  
Evelyn Keyes, Glenn Ford

FIRST SHOW AT DUSK

Two shows nightly, Rain or clear

Adults: 50c — Children FREE  
(under 12 yrs.)

Kids! Come early and enjoy  
the children's playground!

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**GOING  
FISHING?**



Now the fishing season is in full swing. Now, too, is the time to remember, and observe, the fishing regulations. There's a reason for them.

The number of fish available for each season is estimated. The authorities then balance this against the expected number of fishermen to establish catch limits. This is done for your protection to provide a continuing supply of game fish for the future. To permit full growth, minimum lengths are set for various species of fish which may be taken.

Take Black Bass, for example. The maximum catch allowed in Ontario is six per day and the minimum legal length is 10 inches. Only by observing regulations like these will you be sure of enjoying this sport in the future.

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