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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

MONDAY and TUESDAY
September 18 - 19
JOHNNY BELINDA
(ADULT)
Jane Wyman, Lew Ayres

WEDNESDAY & THURSDAY
September 20 - 21
SPECIAL AGENT
Waterfront at Midnight
(DOUBLE FEATURE)

FRIDAY and SATURDAY
September 22 - 23
THE BIG CLOCK
Ray Milland,
Maureen O'Sullivan

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Two shows nightly, Rain or
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Adults: 50c — Children FREE
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News and Views
For Halton Farmers

HALTON JUNIOR FARMERS
STAGE PLOWING MATCH

Halton Junior Farmers staged their annual Plowing Match on the farm of Spencer Wilson near Hornby last Friday. When measured by the number of competitors it was not up to the standard of most Junior Farmer events in Halton. However, from the standpoint of workmanship it left little to be desired. Winfred Timbers, veteran Stouffville plowman, who acted as chief coach and judge, paid tribute to all of the contestants and in particular to Jean Patterson of Bronte, the only contestant in Class 1, open to Halton young ladies. "Miss Patterson," stated, Mr. Timbers, "is not only a credit to Halton county but to any county in the Province." She plowed a straight uniform ridge and with further experience and coaching would go far in Match plowing.

John Readhead of Lowville had the top ridge in the field, with John Pickett of Hornby in second place. These two young men will represent Halton in the inter-county event at the big International to be held near Alliston October 10th to 13th inclusive. This inter-county event is open to a team of two plow boys from a county and must be under 20 years of age.

Other prize winners were as follows:

Class 2: Boys 16 years and under — 1st, Arnold Howden, Trafalgar Township; 2nd, Wm. Grice, Nelson Twp.; 3rd, Robert Broughton, Bronte; Class 3 — Boys 17 and 19 years inclusive; 1st, John Readhead, Nelson Twp.; 2nd, John W. Pickett, Trafalgar Twp.; 3rd, Sam Finnie, Trafalgar Twp.

Milton Junior Farmers won the Special for the Club with the highest number of competitors and they also won the inter-club competition with Palermo in second place. The members of the winning team were as follows: John Readhead, John W. Pickett, and Arnold Howden.

HALTON SHORTHORN
BREEDERS MAKE GOOD
SHOWING AT C.N.E.

The Shorthorn Show at the 1950 C.N.E. was one of the best shows in some years. A total of 210 head (160 Scotch and 50 Dual Purpose) were exhibited. Campbell Farms at Moffat won the red ribbons on their junior heifer calf and Senior Yearling heifer, while Scotsdale Farms at Georgetown had the first prize Junior Yearling. Other Halton exhibitors were E. A. Manning, Hornby and W. H. Merry, of Oakville. All four were well up in the money in a number of the classes.

One of the most interesting features of the show was the classes open to steers of all three beef breeds. Here Sandy Buchanan of Moffat was in second with his Shorthorn steer in the Senior Calf class. In the same class an entry from the herd of E. A. Manning was in third, and Katherine Merry of Oakville was sixth. In the class open to Junior steer calves Douglas Campbell was fourth and in the summer yearling class Judy Merry's entry was fifth.

All of which points to a "hot" show at Milton on September 30th when Halton's Baby Beef Club members will hold their achievement day.

HALTON SEED CATCHES SPOTTY

Catches of small seeds in Halton range all the way from good to a complete failure. Loss of a seed catch is disastrous — in the first place the cost of the seed per acre is no small item at last spring's prices. However, what is much more serious, it points to a shortage of hay and pasture for 1951 and in the final analysis, it means a smaller acreage of soil building crops. Lack of sufficient moisture in the months of April, May and June is generally accepted to be responsible for this failure. Associated with this, however, in many cases, is lack of sufficient humus. The great majority of the good farmers in Halton have as their objective the day when they will be in a position to plow down some clover as a green manure crop. That day seems remote indeed when our catches of small seeds is poor year after year and we are short of hay and sufficient pasture. If hay and pasture are our most valuable crops as is most generally believed, and if lack of sufficient organic matter and humus in many of our soils is in part at least responsible for the failure of seed catches, just how are we going to rectify the situation? This is a question which a great many Halton farmers are facing today. In some cases this repeated failure year after year may be due to poor technique in seeding. On our heavier soils even in the so called dry belt some farmers still get catches of alfalfa with their spring grain. The great majority of those who are successful mix alfalfa with their grain and sow it down the grain spouts. In short,



Hello Homemakers! When anyone starts collecting recipes at the age of nine as did Mary Elizabeth, a cousin of ours, her personal cook book is sure to include interesting recipes. As we noticed the dates under each paste-up of a newspaper clipping the girl's first favorite food was cake and cookies. About the glamour stage of seventeen, copious notes were made concerning salads and raw fruit desserts. Then, coinciding with the dates of Mary's marriage preparations, there were pages of main course supper dishes and how she is begging for recipes using leftovers and for supper dishes which may be part of a carried lunch on the following day.

Here are three recipes for Mary and two from Mary's file. Perhaps your schoolgirl may wish to clip all five recipes and paste on 3 by 4 inch cards to begin a collection.

SPANISH TOAST
2 eggs, beaten slightly
1/4 cup tomato juice
1/4 tsp. salt
5 slices bread
3 tbsps. fat
Blend beaten eggs, tomato juice, and seasonings. Dip both sides of each slice of bread into the mixture. Brown on both sides in hot fat in frying pan. Place on a hot platter and serve at once with Cheese Sauce or Scrambled Eggs.

GLAZED SUPPER LOAF
1 pound ground beef
1/2 cup dry bread crumbs
1/4 cup milk
1 well beaten egg

they get the alfalfa seed down to moisture. However, when we come back to the question of organic matter, on which some of our readers will no doubt think we are a bit "hipped," we are reminded of the comment of an Oxford County farmer — "Why don't you plow down some buckwheat, then," he asked? While we would much prefer to plow down a good crop of clover — if we haven't got it then the next alternative is to get some organic matter from some other source. It may be buckwheat, it may be straw or spoiled hay or other trash. It will all make humus. If it is good business to mulch orchards with some of these materials and most of our successful orchardists do it, then let's take a leaf out of their book and adopt the idea of general farming. True, some farmers have tried plowing down straw, etc., and their crops for the next two years were poor to say the least. Why — because they failed to apply nitrogen to their fields before plowing down this fibrous material.

In short, when plowing down any fibrous material, it is a good investment to first broadcast 100 lbs. of a nitrogen fertilizer per acre such as cyanamid, over the field. Early in the fall ammonium nitrate at the same rate can be used to even better advantage. Such applications will rot down the fibrous materials and the resulting crops will not suffer from nitrogen starvation. Others may decide to convert a straw stack into manure as was described by John A. Stewart of Ailsa Craig, when addressing the Halton Seed Fair and Bacon Show last spring. Anything is better than burning it or selling it — our soils for the most part are crying for it — ample humus in our soils will help materially to offset the lack of precipitation in the critical growing months and then only will we have fewer failures in our seed catches.

GOOD PRICES AT
CAMPBELL SALE

The sale of imported Shorthorns at Campbell Farms was in so far as we could determine an outstanding success. The average we understand was \$1232. The sale drew a great many buyers from across the line, as well as from all parts of Ontario and other provinces in the Dominion. The top was \$2750 for a three-year old heifer with calf at foot.

HALTON JR. HOMEMAKERS
MAKE GOOD C.N.E. SHOWING

Junior Homemakers from the Ashgrove and Limehouse groups made an excellent showing in the Junior Homemakers' Competitions at the C.N.E. Under the leadership of Mrs. Sam Gisby and Mrs. Frank Brown, the Halton Demonstration team of Shirley Burt and Ruth Brown placed in the first prize group. In the individual competitions Eleanor Stark and Mae Wingfield were in the first group; Jessie Wingfield and Shirley Burt in the second prize group; and Ruth Brown in the third group.

1 1/2 tbsps. salt
1/4 cup chopped green pepper
1/2 cup chopped onion
1/4 cup grated carrot
1/2 cup catsup
Combine ingredients, except catsup. Place in oiled 8 inch ring mold or loaf pan. Bake in electric oven of 350 degrees for 45 mins. Turn baked loaf onto ovenproof platter; spread with catsup. Place under broiling element for 10 mins. Fill ring with hot corn. Garnish with fried apple rings. Serves 7.

FISH SHORTCAKE
1 egg
4 cups hot mashed potatoes
2 cups cooked salmon or other fish
1 green pepper, minced
1 1/2 cups seasoned white sauce
Beat egg and take out 2 tbsps egg to brush top later. Mix egg with mashed potatoes. Add fish, and green pepper to white sauce. Spread half of mashed potatoes on the bottom and sides of a greased, 10-inch pie plate; fill with fish mixture and top with remaining potatoes. Brush top with the two teaspoons of egg. Bake in an electric oven of 350 degrees for 15 mins. or until lightly browned. Serves 6.

MARY'S LEMON PIE RECIPE
3 eggs
1 cup sugar
1 Grated rind and juice of 1 lemon
2 tbsps. butter
1/4 tsp. salt
1 baked pie shell
Separate eggs. Beat the yolks with half cup of sugar in top part of double boiler. Add lemon rind, juice and butter. Cook over hot water, stirring constantly, until thick. Remove from heat. Add salt to egg whites and beat until stiff, gradually beat in the remaining 1/2 cup to sugar. Fold half of this meringue into lemon mixture and pour into a baked pie shell. Spread remaining meringue on the top of pie. Bake in an electric oven of 325 for 20 mins. Serves 6.

BLUEBERRY MUFFINS
2 cups flour
3 tbsps. baking powder
1 tsp. salt
4 tbsps. sugar
1 cup milk
2 tbsps. melted fat
1 egg, beaten
1 cup blueberries
Combine dry ingredients. Combine liquid ingredients and add to dry mixture as quickly as possible, mixing only enough to dampen flour. Sprinkle blueberries with 1 tbsps. flour and fold into batter. Drop by spoonfuls in buttered muffin pans and bake 25 mins. in hot electric oven of 400 degrees. Makes about 16 muffins.

TAKE A TIP
1. Double egg mixture for Spanish toast. Reserve part of it for frying in the morning. Spread with a little jelly or chili sauce and wrap for the packaged lunch.
2. Glazed Supper Loaf may be sliced and fitted into hamburger rolls accompanied by raw carrot sticks for the lunch box.
3. Cook an extra piece of fish when making fish loaf. Mash about 1 cup with half cup chili sauce or well-seasoned white sauce. Split weiner rolls on one side and tuck in ample fish filling.
4. If you have stew left over from supper, drain off the liquid, put through the food chopper and mix with some finely grated carrot and onion. Use as filling between buttered slices of brown bread.

THE QUESTION BOX

Miss T. R. asks: What quantities of spice do you use in making a good Spiced Grape Jam?
Answer:
SPICED GRAPE JAM
Slip skins from grapes. Measure pulp. Add water (1/4 cup to 1 cup pulp.) Cook until soft, then put through a sieve. The skins may be put through a food chopper. Add skins to pulp. Measure the mixture. For each cup of mixture, add approximately 1/2 tsp. cinnamon, 1/4 teaspoon cloves and 1/2 tsp. allspice, ground. Add 1 cup sugar for each cup of grape mix. Boil to jellifying point.
Mrs. J. A. asks: What kind of apples and how much do you use to make a tasty grape jam?
Answer: Use 3/4 cup diced apples to 1 cup grape pulp, preferably crabapples with skin on.
Mrs. B. B. asks: How much lemon juice do you add to blueberries or sweet plums to make mixture jell?
Answers: Fruits low in acid should be cut into small pieces or partially mashed, then measured. Add 1/2 cup lemon juice to a quart of blueberries; add 1/2 cup lemon juice to a quart of prepared sweet plums.

BALLINAFAD
LANTERN SLIDES SHOWN
AT CHURCH ON SUNDAY

Lantern slides were shown in the church Sunday evening on "Family on Trial." They told the story of two boys brought up in different families, showing how home environment plays a large part in shaping the lives of children. Duncan Gibson and Marjorie Warne led in the devotional exercises.
Mr. and Mrs. F. J. Shostill are rejoicing over the birth of their baby daughter born last week. Congratulations!

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The BROAD-WINGED HAWK is another of the useful predators. Smaller than a red-tail, he may be seen soaring over hilly, forested places. He lives on small destructive mammals and insects, and is very valuable. He should be protected. Watch for the wide white tail-bands.

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