

## War of Weeds is Topic Of Winning Weed Essay

The winner of the 1959 Halton County weed control essay contest, sponsored by County Council, was honored at the presentation banquet on Tuesday afternoon.

Milton winners in the contest were Barbara Mackay of the Bruce St. school, Gary Corp and Laurie Sinclair of the J. M. Denyes school.

The following is the winning essay, "Weed Control is My Business", by Tommy Kerr of Linbrook School, Oakville.

I am general Wee D. K. Illerman. I am here to narrate the War of the Weeds.

The chief circumstance leading to the war was a long series of complaints lodged by grass, flowers and roadside shrubs. Finally we realized that something had to be done. It was decided that war was imminent. Under great security we geared the country's economy for war. Door-to-door collections and fund raising campaigns were held with one object in mind—weed control! Finally everything was ready, the die was cast, there would be no turning back.

A huge mechanized spring offensive was launched. Tanks, in the form of trucks with sprayers, went rumbling down main highways and country roads alike. It was mechanized warfare at its deadliest! Behind us lay a wide swath of dying weeds; the front

line had been broken. Hard on our heels came trucks loaded with occupation troops—sod. Within a few months the roads had beautiful, lush, green grass growing beside them. We had sent the enemy reeling. The battle for the front line had been won.

However, don't get the idea that the war was over. The enemy still held important urban communities. Here our mechanized forces were at a disadvantage. Therefore we called on the infantry (people). It was a hard fight. The enemy surrendered ground inch by inch as the battle raged for weeks. They were routed one by one out of gardens with the aid of rakes, hoes and spades. On lawns, hand sprayers destroyed enemy-held pockets. Children on the way to school plucked weeds from ditches and roadsides. It finally narrowed down to hand-to-hand combat. Suddenly it was over—we had obtained a decisive victory. We had all but obliterated the enemy.

Here, on the verge of victory, I must close this chapter on the War of the Weeds. I am planning my final strategy for the complete destruction of the enemy. My terms, unconditional surrender. Remember, Weed Control is My Business!

## Tipson Touring

By Carol Lane

### Women's Travel Authority



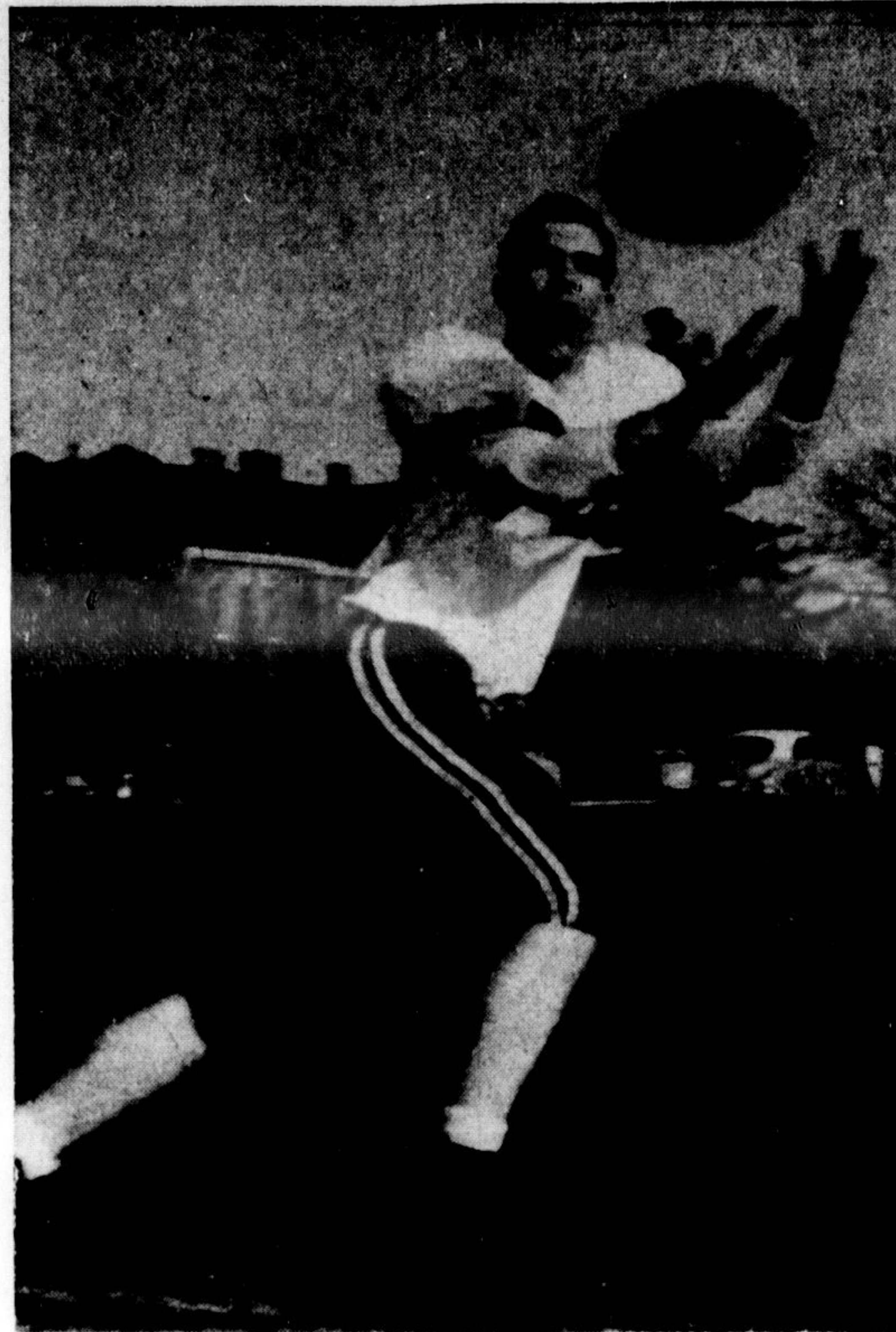
Now that the crisp days of late fall are here, "halves" and "quarters" have once more become national by-words. Although the terms have nothing to do with the monetary system, they are tied up with spending—spending leisure time at football games.

For many Canadian families, weekend football games at their old alma maters are a major form of recreation in fall and winter months. They enjoy going to games by car because they can fill the family automobile with blankets, extra coats—and if the day is particularly chilly—hot water bottles to warm them up.

### Kitchen on Wheels

Other families use their cars for special "pigskin picnics". They literally turn their cars into "kitchens on wheels" to alleviate the empty stomachs and chills of both parents and younger fans. Nothing is so warming to the spirit as hot thermoses of coffee, tea and soup or broth. Tasty sandwiches prepared before your football-bound family leaves home are perfect for pre and post-game snacks.

Good food, plus the warm comfort of your car heater, offer the perfect end to a typical fall Saturday.



—O.A.C. Photo

DAVE HUME of Milton, a third year student at the O.A.C. in Guelph, is an end on the O.A.V.C. Redmen team which won the 1959 Ontario Intercollegiate Rugby Conference title. He'll fly to Halifax to play St. Francis Xavier University team, the Maritime Conference winner, on Nov. 21 in the Halifax Atlantic Bowl. Dave, son of Mr. and Mrs. Will Hume of Ontario St. S., Milton, is seen here in action.

### LETTER TO THE EDITOR

#### Concerted Effort Needed in Education

328 Mountain View Drive, Milton, Ontario.

The Editor, The Canadian Champion,

Sir: I beg you to afford me the privilege of using your columns to thank all those persons who took the trouble to telephone, or write, or visit me following the publication of my letter of August 29th, 1959 in which I expressed some views arising out of the grade XIII examination results at the Milton High School. I heard from many parents, students and teachers and was rather surprised (pleasantly so) to find that each agreed with the basic points of that letter. It may become apparent that only a concerted effort by us all will be sufficient to rectify matters to a degree acceptable to those who believe that second best (not to mention unteachable) is not acceptable. I would also compliment Mrs. McQuat for her letter which was also quoted, and most deservedly so, by the Toronto Daily Star.

Incidentally, I'm not sure whether it was a wry comment or an innocent faux-pas which would explain one student, at the Commencement the other night, choosing the song "I Got Plenty of Notin'". He certainly did have quite a pleasant voice with which to utter this gem of a valediction.

R. A. WOOLAND

into the gravy or soup, or into a vegetables, use this cooking water in place of milk.

This short cooking period for vegetables, in a minimum amount of water and time and in a tightly covered pan, produces the results desirable for good eating. Properly cooked vegetables are not only high in color, have a crisp texture and delicious flavor but also are high in protective food value. It's well to remember, too, that the water in which vegetables are cooked contains valuable vitamins and minerals and therefore should be used instead of thrown away. It could go

crisp and still a delicate green color is mostly a matter of timing. Not only appearance but taste and aroma of cabbage are ruined by over-cooking.

And yet it's so simple to prepare vegetables properly. Just cook them in as small an amount of rapidly boiling water as possible, and be sure the water is really boiling. Cover tightly to keep out the air, reduce the heat and then cook only until done. The vegetable should be crisp and tender or, as the people in Italy say, it should have a bit of "bite" left.

Cabbage and cauliflower, more often sinned against than sinning, can be a bad offender. Yet the difference between watery, brownish, wilted, limp, over-cooked cabbage and the same vegetable served

## 4-H Club Members Exhibitors at Royal

This year seven Halton 4-H Club members are exhibiting calves in the Queen's Guineas Class at the Royal Winter Fair. The class was judged today (Thursday, November 19), with winners paraded in the evening during the Horse Show.

The members exhibiting this year are Ross Austin, Georgetown R.R. 3; Courtney Agnew, Milton R.R. 6; Dawn Coulter, Campbellville R.R. 3; Carolyn Gardhouse, Milton R.R. 5; Harold Patterson, Milton R.R. 1; Donald Peacock, Milton R.R. 4; and Lorna Woodley, Milton R.R. 1.

This year the required gain per day for entries in the Queen's Guineas Class is two pounds per animal. A number of the 4-H Halton steers just fell short of the gain and there is a large entry of Halton 4-H members exhibiting steers in the Open Class.

## MOVING?

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## WELCOME WAGON



## Suggest Dieppe Memorial Park Name for Cenotaph Location

GEORGETOWN — Suggesting the high seas sprinkled in remembrance of local sailors who gave their lives in the cause of freedom.

Mr. Richardson, who is chaplain of Branch 120, Canadian Legion, expressed his pleasure at plans for a new memorial park location for the cenotaph base, and water from

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# Farm News Page

## Halton Judging Team Place Third During Competition at Royal Fair

Halton County Judging Team members Sandy Hepburn, Campbellville R.R. 3, Terry Hendershot, Milton R.R. 6, and Jack Robertson, Milton R.R. 5, placed third in a keen competition between 23 counties. Out of a possible aggregate score of 3,000, Halton scored 2,670, eight points behind Peel county and 20 points behind the winning team from Carleton county.

livestock, and their aggregate score gives the team standing. The members judge three classes of beef cattle, three of dairy cattle, one of sheep, two of swine, and one class of swine carcasses.

Sandy Hepburn obtained the high score in swine judging, and was second out of 69 competitors in the competition—being only 18 points behind Donald Smith of Huron county.

This competition, sponsored by the Ontario Department of Agriculture, has been held annually at the Royal Agricultural Winter Fair since 1922. Halton won the competition in 1956, stood 16th in 1957, and 12th in 1958.

### Competition Regulations

The competition is open to four boys under 26 years of age, who have not previously taken part in the competition.

Each team member judges and gives oral reasons on 10 classes of

## Well-Prepared Plain Food Sure Sign of Good Cook

It isn't necessary to use exotic recipes in order to be a good cook, according to the Home Economics Service of the Ontario Department of Agriculture. You needn't learn to make unusual sauces and elaborate decorations or add garish garnishes to earn a reputation for being a good cook. Nor is it necessary to stock your cupboard shelves with countless herbs and spices, though certainly a few reliable standbys, discreetly used, add a lot to the glamor and interest of food.

Foods that look their best usually taste their best, and nowhere is this statement more true than when applied to vegetables. Faded or darkened, wilted or mushy, over-cooked vegetables generally taste just about the way they look. Unfortunately, too, they're served in just such a condition, all too frequently.

Cabbage and cauliflower, more often sinned against than sinning, can be a bad offender. Yet the difference between watery, brownish, wilted, limp, over-cooked cabbage and the same vegetable served

crisp and still a delicate green color is mostly a matter of timing. Not only appearance but taste and aroma of cabbage are ruined by over-cooking.

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## Pasture Ewe Flock To Assure Exercise

How long should the ewe flock be left on pasture in the fall before being brought into winter quarters?

As long as the weather is suitable and as long as they have enough to eat, says E. N. Needham, Animal Husbandry Department, O.A.C. They will benefit from the exercise they will get from pasturing outside, but they should not lose flesh while doing so, or expensive feed will be needed to bring them up to the proper weight once they are inside. Sheep are by nature active outdoor animals, and exercise cuts down the chances of complications around lambing time.

When sheep must be brought inside, expensive shelters are not necessary. The shelter should be draft proof and give protection from driving rain and snow. Sheep do not like to be kept warm, but they do require good ventilation and freedom from drafts. As a guide to housing space, figure on 18 square feet per ewe. The exercise yard should supply at least double that amount.

Feed! If a ewe flock comes in off pasture in good condition and you have good mixed hay, silage, or roots, you will need very little grain feeding. The important thing to watch is the condition of the animal: If condition goes down, feed at least a half pound of grain, preferably oats, per day. Six weeks before lambing time cut down on the amount of silage and roots fed, and increase the grain.

Ontario Department of Agriculture publication 499, "Sheep Husbandry in Ontario", discusses sheep management in detail. A copy is available from the Office of the County Agricultural Representative.

### WAKE UP

Drowsiness means danger, the Ontario Safety League reminds all drivers.

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