

Modern Harvesters' Excursion to Help Canadian Farmers

A New Era in Harvesting Started by Massey-Harris Combines

Trainloads of Massey-Harris combines rolling across the country to the grain farming areas are a common sight nowadays. They have replaced the once familiar annual harvesters' excursions which brought thousands of harvest hands to the prairies.

Modern mechanical harvesters like the Massey-Harris self-propelled combines, have brought many advantages to grain growers. With them, crops can be harvested with the minimum of manual labor, a great money-saving feature when, in times like these, experienced farm help is in short supply and wage rates are high.

Massey-Harris self-propelled combines speed up harvesting—one man can cut and thresh 50 acres and upwards in a day. Operating costs are low too with a self-propelled—one motor supplies power to propel and operate the machine. There is no expense for twine, or stooking. And the combine has done away with the work, worry and expense of threshing time.

The demand for combines indicates the trend towards modern mechanical harvesting. From factories with capacity increased greatly, more and more Massey-Harris combines are being built to help Canadian farmers harvest their crops easier, quicker and at less cost.

MASSEY-HARRIS COMPANY, LIMITED

Established 1847

Winnipeg, Brandon, Regina, Saskatoon, Swift Current, Yorkton, Calgary, Edmonton, Vancouver, Toronto, Montreal, Moncton



The first Canadian film ever to be televised is the Canadian National station WPIX, Chicago. The "Song of the North" production, "Song of the North," another CNR production has also been chosen to be telecast over the U.S. Daily News Television Syndicate.



THE MIXING BOWL

By ANNE ALLAN
Hydro Home Economist

Hello Homemakers! To live in the vicinity of a commercial freezing locker or to own a home freezer is a great convenience. Moreover, it means your family will be able to enjoy fresh, delicious fruits and vegetables out of season—without strain on the family budget. You will find that freezing fruit is far simpler than canning and is even easier than freezing vegetables. By organizing the work before starting, a quantity of fruit can be prepared, packaged and stored in the freezer within a couple of hours.

Certain varieties of the following fruits are excellent when frozen—blueberries, cherries, gooseberries, huckleberries, raspberries, strawberries, rhubarb, peaches and fruit juices. (We will mention apple pie filling later—made with fall varieties.) It is wise to select particular varieties since some types are not adapted to freezing. Notice that we do not suggest freezing very seedy fruit—blackberries and black raspberries.

VARIETIES OF FRUIT RECOMMENDED FOR FREEZING

Raspberries—Cuthbert, Viking, Sour Cherries—Early Richmond, Montmorency.
Currants—Black and Red.
Strawberries—Van Rouge.
Gooseberries—Poorman, Chief.
Grapes—Concord, Niagara, Cayuga, Lindly and Hungarian.
Peaches—Elberta, Vedette, Valiant and Veifreze.
Plums—Claude, Grande-Duke, Fair-Pond, Pacific, Washington and Italian Prune.

STEPS IN FREEZING FRUIT

Little equipment is needed. All you require are two large mixing bowls, two trays, a funnel, clean towels, measuring cup and spoons, electric iron and cardboard shield. Purchase cartons with a cellophane lining or heavy waxed coating. Harvest fully matured and firm fruit of the variety recommended for freezing. Sort the fruit to remove any blemishes or overripe pieces.

Prepare to package fruit immediately after it has been sorted. Wash fruit quickly in cold water with as little handling as possible. Drain on trays lined with paper towelling or cloth. Pit or peel such fruits as cherries and peaches. Cut or crush fruit, if desired.

Alternate layers of fruit and sifted sugar right into the container known as the Dry Sugar method. You should know how

much fruit the containers hold, then estimate the amount of sugar required for each container. For example, in the case of strawberries, using 4 pounds (12 cups) of prepared fruit to 1 pound (2 cups) of sugar, a container holding 2 cups of fruit would require 1/3 cup sugar.

A thin syrup is often poured over fruit to within 1/2 inch of top of cartons. To make syrup: add 1 1/2 cups warm water to 1 cup sugar, stir to dissolve, and chill. This is sufficient for 2 pint cartons. Add 1 tsp. lemon juice to the above for peaches and pears to prevent discoloration. Make sure pieces of fruit are covered with syrup.

Fruit for pie filling may be packed without sugar or syrup but we prefer sugar method.

Before sealing the package try to exclude as much air as possible. If the liner can be heat sealed, use a warm iron to press the ends quickly. Fold liner then close carton. Label with black crayon.

Keep packaged fruit in the electric refrigerator until all cartons are ready then take to the locker in an insulated box.

TAKE A TIP

Rhubarb is the one fruit that requires scalding. Dip a sieve containing 1 quart diced rhubarb into boiling water for 1 minute, then dash into cold water for 2 minutes, drain and pack.

Pit sour cherries before freezing, otherwise they are apt to have a bitter flavour. A cherry pitter is a handy gadget to add to your store of preserving utensils.

Break the force of wash water from a tap with your hand or else use a spray or clean watering can. A homemade funnel for filling cartons can be made by cutting one end out of a tin can and pressing into shape.

Brock Township Native 81 on Confederation Day '48

Franklin Arthur Davis of Milton, is as old as the Dominion of Canada, but he has been living for 37 years on borrowed time. Born on the same day that Canada gained nationhood, July 1, 1867, Mr. Davis yesterday celebrated his 81st birthday. He is a native of Brock Township, Ontario County.

Thirty-seven years ago, he would have taken any odds that he wouldn't be around for more than a year. Several doctors out west informed him he had but a few months to live. Today, at 81, he still is active, putters about doing the odd bit of carpentry and never misses a ball game. He expects to be around for a few more years.

"Life is what you make it," says the octogenarian. "When the doctor told me that I had only a short time to live, I sold my farm, and moved to Milton. Since that time I have taken things much more slowly than I used to and it has proved its worth."

Born the son of UEL parents, Mr. Davis laments the fact that there was an American Revolution. Yesterday, he ruefully recalled that his great grandfather owned the farm where the City of Schenectady, N. Y., now stands.

"Just imagine how much money I would have today, if he had been able to stay there," he said. "Of course, it is a far fetched dream but it is probable that I would be better off today than I am now if the revolution hadn't happened."

Mr. Davis first saw the light of day on a farm in Brock Township. Seven years later his family moved to Uxbridge, where he lived until he was 16. Then he started to wander. He took a load of cattle to South Dakota, expecting to return to Ontario. Somehow he wandered into Saskatchewan, where he worked on a number of farms for a year.

\$30,000 AWARDED FOR INJURIES



Awarded \$30,000 in supreme court in Windsor, Ont., for injuries suffered in a hayride accident, two years ago, 18-year-old Theresa Grondin hasn't made plans for spending all that money. Mr. Justice A. M. LeBel noted at the conclusion of the hayride accident case: "I have had the opportunity, I should say the privi-

lege, of hearing Miss Grondin give her evidence. I couldn't help but be greatly impressed by her cheerfulness in the face of what the future holds for her, a young woman deprived of all hope of wifehood and motherhood, and who must spend all her life dependent on others."

When he reached the age of 18, he took up a homestead and settled down to farm.

Except for a visit to Ontario, when he married his boyhood sweetheart, Mr. Davis remained in the west. Only when he was informed of his condition by the doctors did he decide to move back. For a time, he took things easy, but after a few months of this he started to work as a bookkeeper for a lumber company. Later, he worked in a munitions factory. After the first Great War, he turned to carpentry work.

Now his favorite pastime is playing euchre with the boys, a group of three other men who range in age from 79 to 85. Every afternoon, the four get together in their special room, over a butcher store on the main street, to play until it is supper time.

"Canada may some day be one of the great nations of the world, when there are more people here," predicted Mr. Davis. "It has the resources. I would like to see it another 80 years from now."

KILLED IN FIST FIGHT

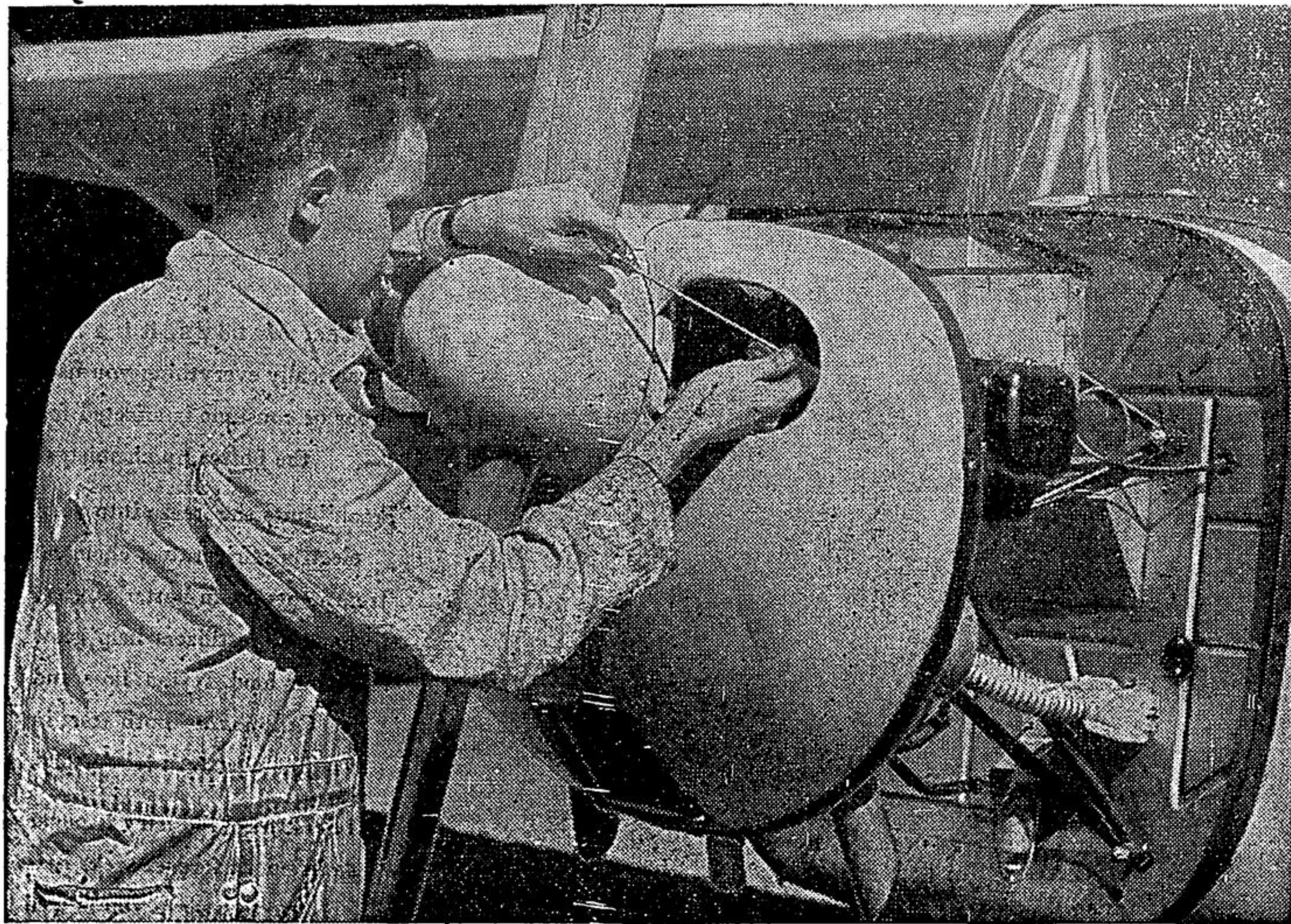


Peter Machibroda, 42, above, was killed in a fist fight in a Toronto rooming house. Leo Smith, 43, whom police said came to the defence of a woman being beaten in the rooming house, was arrested on charge of manslaughter after Machibroda was killed. Machibroda recently returned to Toronto from western Canada. A Ukrainian, he came to Canada as a boy and served in the Canadian army.

TWEEDSMUIR'S SON TO WED TORY M.P.



Engagement of Lord Tweedsmuir, 36-year-old son of the late governor-general of Canada, to Lady Grant (above) Conservative member of parliament for Aberdeen, South England, has been announced. The wedding will probably take place at the end of July. Lord Tweedsmuir joined the Hudson's Bay Company and served as an Arctic fur trader for two years. During the war he served with Canadian forces in Sicily, Italy, and northwest Europe. Lady Grant is the widow of Sir Arthur Grant of Aberdeen, killed during the war.



HANDS AT WORK...

LEARNING AERO ENGINE AND AIRFRAME MECHANICS

ONTARIO'S products are desired and purchased by people all over the world and the capacity to produce such goods largely determines the economic welfare of every man, woman and child within her borders. Because the sale of every article produced in Ontario brings valuable dollars into this Province, we all are more assured of job security... and we and our children can have more of the better things in life. To produce such goods in sufficient quantities, skilled labour is vital. That is why every single one of us should be glad that war veterans are constantly being trained to provide the skilled hands so needed by industry. Veterans receive ON THE JOB training under expert instructors in our Ontario factories.

This training, provided through the co-operation of the Department of Veterans' Affairs, the Federal Department of Labour and the Ontario Department of Education, starts veterans off on the road to skilled craftsmanship. Taught to use their hands in general aero engine and airframe work, both on military and civilian aircraft, these veterans may qualify for a Department of Transport license, authorizing them to declare aircraft airworthy. In aircraft manufacturing plants and on flying fields throughout Ontario, these newly-skilled veterans will have the opportunity to apply their talents and training. Their efforts will help to make Ontario a finer place in which to live and will contribute to the welfare and happiness of all her citizens.

THE BREWING INDUSTRY (ONTARIO)

AERO ENGINE MECHANICS

H. Parry, 25, of Oshawa, Ontario, a Canadian Army veteran, is shown making an adjustment to the engine of a Cub Trainer. Students work on various types of aircraft ranging from the Cub Trainer to multiple engine military aircraft. Many veterans, trained as ground crew specialists during the war, have chosen to take post-war training in this occupation for which they are particularly suited. For them the transition to peace-time employment has been easier.

