

Markham Fair Has One of The Best Years on Record

Markham Fall Fair last weekend saw the Holstein exhibitors outnumber the Guernsey by better than two to one. Last year conditions were reversed with the Guernsey show the largest on record.

Thomas McGriskin and Sons, Unionville, walked away with the trophy for the grand champion female, Segis Totilla Rag Apple, in the Black and White (Holstein) show. The same animal took the senior championship. Grand Champion bull and junior champion was Ellehee Sovereign Supreme, exhibited by H. C. McCloskey.

Senior champion bull and reserve grand champion was Rembo Texal Sovereign, owned by George W. Henry, Gec. C. Jackson and Whittaker Bros.

Bond Haven Rag Apple Monarch, shown by E. W. Naylor, was awarded the reserve senior championship. Reserve junior champion bull was Willow Grove Rag Apple Sovereign D, exhibited by Russell Boynton.

Reserve grand champion female and reserve senior female champion was won by H. C. McCloskey for his Pen Farm Alpast Dale. Junior Champion female was Lucust Brae Jean, owned by Chapman Bros. Reserve was Northlawn Reta Supreme H. exhibited by Wm. L. Edwards.

In the Golden Guernsey judging competition C. F. W. Burns won the Robert Simpson Trophy for the grand champion bull. Kinfield Comrade. The same animal took the junior championship.

Senior champion bull and reserve grand champion was Eerie Ridge Harvester, owned by A. Balsdon. Reserve senior champion was Brookmill Romulus Onward owned by W. B. Hanna.

Junior champion (reserve) was Fraserdale Freeman owned by

Jack Fraser. Grand champion female and winner of Donlands Dairy Trophy was Bancroft Clover's Louise, shown by E. Crossland of Newmarket. The same animal won the senior championship.

Reserve grand and senior champion female was Willow Princess shown by C. F. W. Burns of King. Kingfield Hardwicks Dillys, owned by the same man, won the junior champion female class. His Kingfield Hardwick Melody took the reserve junior championship.

The T. Eaton trophy for the best uddered cow was presented to E. Crossland, owner of the grand champion female Bancroft Clover's Louise.

Winners in the hall exhibits were—Women's Institute special, Buttonville, Agincourt, Mary H. Graves Branch, Markham and Malvern.

Junior Homemakers—Date loaf, Joyce Carr; chocolates, Dorothy Miles; canned fruit, Merna Reesor; bowl of raw Canadian fruits, Ruth Oldham; floral bouquet, Margaret Kennedy; box lunch for a business girl, Norma Ingleton; chokecherry jelly, Millie Hull; salad plate, Ernestine Cooper; party menus, Gloria Ormerod; fancy sandwiches, Jean Brumwell; dresser scarf, Bonnie Gerrow.

Vegetables—Squash, Robert Lawrie; onions, Mrs. C. E. Debnami and W. Tweddie; cucumbers, Mrs. L. Lemon; leeks, A. H. Crosby; carrots, Ivan Norton; celery, F. W. Bradley; cauliflower, Wm. Palmer.

The square dance competition, a new feature at the fair this year, was won by the entry from Cedar Grove. Second place was taken by the Junior Farmers. Best dressed couple were Elson Miles and Hazel Shadlock.

Artichokes, H. Crosby; beets, Ivan Norton; cabbage, Ivan Nor-

Stouffville COMMUNITY SALE

at the New SALES ARENA Saturday, Oct. 14th

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Sheep, registered rams
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Quantity of good furniture, stoves,
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ton and H. J. Couperthwaite; pumpkin, Mrs. C. E. Debnami; mangels, Robert Lawrie; sweet potatoes, A. H. Crosby; collection of vegetables, A. H. Crosby, Markham.
Fruit—Collector of pears, Jas. Murison, Markham; plums, Mrs. J. V. Fry, Markham; apples, McIntosh and Talman Sweet, William Lawrie, Stouffville; Greening, Harry Boyes; Wolf River, J. A. Matthews, Keswick; Russet, Harry W. Boyes; St. Lawrence, Bonte and Northern Spy classes were also won by Harry Boyes.

Stouffville Couple Pioneer in Canada In Production of Swiss Cheese

Seeing that the dairy farmers of Canada are sponsoring a national cheese festival from Oct. 16 to Nov. 15, who puts the holes in Swiss cheese, and why?

You don't have to visit Switzerland to get the answer. Near Stouffville on the 10th concession of Markham Herman Sauer and Mrs. Elizabeth David have the answer. They brought Swiss cheese to Canada.

They are producing what they believe to be the first Emmenthaler cheese assembled in Canada. And as to the holes—the little bacteria that give different cheese different flavors do all the work.

Emmenthaler and Gruyere are the two major makes of Swiss cheese. Mr. Sauer says big holes in Emmenthaler cheese indicate a faulty product. The right size hole is about half an inch across.

The holes are made by the expansion of gas formed in the cheese curd by the bacterial culture mixed with it. Just what kind of bacteria, Mr. Sauer won't say. That's the big secret of making Swiss cheese, and the Swiss would probably haul Mr. Sauer into an international court if he gave away the secret. Anyway, he admits that it's a "mixed culture."

At the farm near Stouffville—they call it Homey Farm—Mr. Walter Joss makes four kinds of cheese: Emmenthaler, Romadour, Camembert and Bel Paese. These are all very aristocratic cheeses,



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THE BRITISH AMERICAN OIL COMPANY LIMITED
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manufactured with cultures originally flown in from Europe.

The culture question just about kept the Stouffville farm out of the cheese business. Mr. Sauer couldn't wait for culture from Switzerland every time he wanted to whip up a batch of cheese. The problem was finally solved with the assistance of Prof. D. B. Shutt at the Ontario Agricultural College, Guelph. Prof. Shutt got some culture from Switzerland, and kept pure strains of the several types of bacteria on ice for Mr. Sauer.

Mr. Sauer is rather unhappy about the international cheese situation. Under present tariff schemes, duty on Canadian cheese entering the U.S. is 25 per cent; U.S. cheese comes into Canada at about 4 per cent.

So nearly all the Canadian cheese is eaten at home, or goes to Great Britain.

Canadians, Mr. Sauer believes, would eat more cheese if they knew more about it. Kindest treatment of cheese—particularly the "progressive" types—is to take it from the refrigerator, and let it warm to room temperature before serving.

Two of the four cheeses from Homey Farm are "progressive," the Camembert and Romadour. Camembert is made in small, circular pats, dipped in culture, and allowed to develop a fluffy white mould. Then the mould is dried, and the Camembert ripens. It is ripe in three weeks. Don't let it sit around until it gets too ripe. And it quickly gets too ripe in a warm temperature.

The Romadour variety is something like Limburger, only of a creamier texture. It ripens in four weeks. If treated unkindly, Romadour can out-smell even the wildest Limburger.

Treated with care and consideration, Romadour has a smooth, creamy texture and a flavor to make a gourmet drool. Mr. Sauer is a bit puzzled, incidentally, about the Canadian horror of a bit of mould. True, any untamed moulds or bacteria in a cheese factory can wreck the whole production.

But a spot of mould on cheese after it has been cured, he explains, is only skin deep, and can be scraped off. In Europe, where he learned the cheese business, people would probably eat the mould, too. After all, that is where penicillin comes from.

While the cheeses from the Sauer-David farm are, admittedly, fancy types, Mr. Sauer has a healthy respect for the good Canadian cheddars. They are, he believes, at least the equal of any in the world. But he is surprised that there are so few varieties of cheese on the Canadian market.

Though he doesn't expect a medal for the accomplishment, he's quite proud of having made the first Swiss cheese in Canada.
—Globe & Mail

The Arctic Barren Lands are the last stronghold of the musk ox, an animal which once ranged from the Arctic to the Mississippi Valley.

Daily Memo

OCTOBER 1950

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