THE
FLESHERTON ADVANCE

Published on Collingwood Street, Flesherton, Wednesday of each week. Circulation over 1000, Price in Canada $2.00 per year, when paid in advance $1.g0; in U. S. A. $2. per year, when paid in advance $2.00.

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THE CIVIL WAR AND ITS POSSIBLE SEQUEL

The civil war in Spain appears to be near a close in its larger aspects. The rebels have managed, by the aid of near-by Nazi sympathisers, to get possession of a large proportion of pivotal principalities, and are busily engaged, at the time of writing, in surrounding the capital. It will be many a year before Spain will recover from the death and destruction incident to the struggle. Indeed, it is hardly possible that the beautiful structures of the fine cities of the country will be replaced, and it is doubtful if there will be an early amicable re-union of a populace that has been torn and scattered and in many thousands of cases rendered penniless and homeless as the country has been.

It has now been ascertained that the rebellion was no sudden eruption, but was steadily planned by sympathisers in high position in the army, navy and official circles, who also had the aid of German retired army and naval officers. The rebel leaders did not intend, it is learned, to openly revolt until to-day (September 15th), when they hoped to be prepared, with the assistance of former monarchic sympathisers, to speedily overcome the government selected by the people eighteen months ago. But the insurgents learned that a loyal officer had knowledge of their secret plans, and an immediate revolt was therefore resolved on two months before the selected time. That the government and its supporters were not sooner overwhelmed by the speedy army and navy conspirators probably arose from their spirited determination to hold on to their lives and possessions at all hazards. They have been worsted by the trained, well equipped usurpers. But what of the future? Will the rebels, if they finally overcome the common folk, pay for the aid given them by other countries, with territory pilfered from the ancient kingdom?

CANADA AND THE LEAGUE

The Dominion Prime Minister, Mr. King, is on his way to Geneva, with two of his Ministers and some governmental experts, to take part in the League of Nations, which may or may not resolve on a "New Deal." If the League gets another start it is to be hoped that its decisions will command more respect than was given to it in recent crises by some of its members. There can be no denying that in dealing with some questions of international importance the League has been of decided help to the member nations, but in others it simply had to throw up its hands and confess that it was baffled. It might have undertaken to use its delegated powers to combat the blustering Mussolini with vigor; but it preferred to reason with him, and signally failed in halfway measures to preserve Ethiopian integrity, and when it came to threaten united action it was too late: the nations affected were not able to successfully unite, and the Nazi leader had his way He has seized a sister nation — a member of the League — and derided the efforts to maintain the ancient nation in its integrity.

Some more effective means may now be devised for carrying out the declared objects of the League, with probability that there will be united action in dealing with them. Canada's position has already been set forth by Parliament, and it was emphasized by the Premier on his departure for Geneva. Canadians desire to be at peace with the peoples of all lands, and to trade with them on fair terms at all times. Never again will we desire to see war resorted to in the settlement of territorial disputes, knowing, as it has again and again been demonstrated, that, win or lose, every participant is a sufferer. The results in Spain, for example, are emphasizing this view, and ought to greatly influence the League in their deliberations, and supply food for thought to those rulers in the earth who are daily threatening that they mean to have their way at all hazards.

EDITORIAL NOTES

Owen Sound voters, in the coming municipal elections, may take a long lie-in in the morning. Council has decided that the polls will not open until 11 a.m., and voting will continue until 6.30 p.m. To avoid interference with the holiday season, polling will be on the second Monday in December.

* * *

Business is certainly improving in Great Britain. They have recently been advertising in Canada for workmen skilled in steel and blasting furnaces, and for torners, fitters, locomotives and brakemen. In some big centres, too, the building trades are brisk and mining is looking up. Long have been the "dole" days, and many workmen are rejoicing to get rid of the necessity for stamping cards and compulsory loafing.

* * *

Miss A. C. Macphail has returned home from her trip to the northern European countries and appears much refreshed from her journey. One of the main ideas she has brought back for Canadians to think over and act upon if they wish to capture the dairy butter market in England, is that all milk is sent into the creameries and the cream is separated there, soured and made into butter of uniform quality. There is not a cream separator on any farm in Denmark.

* * *

Among other changes the new government of Quebec Province has decreed that "Quebec House" in the British metropolis shall be abolished. This is following the example of the Ontario Government which, on coming into power, sold off Ontario's headquarters in London, with its office holders and paraphenalia. There was considerable criticism when the Ontario reform was undertaken, but it was warranted. Neither Ontario nor Quebec requires expensive premises for governing or display purposes, in these times of necessity for economical management. Well managed as it is, the headquarters of the Dominion, advantageously carried on in the centre of the great metropolis, fills the wants for all Canada.

Late In Publishing

Due to conditions beyond our control The Advance is again late being published this week. We had hoped that last week's delay would not have occurred again, but this Wednesday noon the week's supply of paper has not yet arrived. We hope that next week conditions will adjust themselves to normal.

This is a Good Time to fix up Your Fences

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FRANK W. DUNCAN

Phone 54 -:- Flesherton, Ont.

Advance Recipes For The Ladies

We welcome reripes from the readers of The Advance to print in this column. After a certain period we intend to make a book of the recipes and one will be presented free to each person sending in a recipe. If your recipe does not appear the week after you send it in be patient as it will appear in a future issue.

APPLE CRUMB PUDDING

Peal 5 or 6 large apples and slice in pudding dish

Sprinkle with 2 tablespoons white sugar and ¼ teaspoon nut meg,

Mix 1 cup brown sugar

Cup flour and ½ cup butter until crumbly and spread over apples.

Bake in moderate oven until golden brown on top and apples are cooked. Serve with cream or sauce.

—Mrs. Wilfred Magee, Eugenia

ORANGE CAKE

1 cup white sugar and 2 tablespoons of butter creamed together
1 egg, beaten
Grated rind of 1 orange
1 cup sweet milk
A little salt
2 cups flour
2 teaspoons baking powder
1 cup raisins
Beat all till white.
Save juice of orange, thicken with white sugar and pour over cake while hot.

—Mrs. Wilfred Magee, Eugenia.

LONDON BUNS

½ cup shortening
6 tablespoons sugar
2 eggs
½ cup milk
2½ cups flour
2 tablespoons baking powder (level)
½ teaspoon almond extract
2 tablespoons grated orange rind
½ cup seedless raisins
Cream shortening with sugar, beat eggs add milk and pour into creamed mixture. Add sifted flour and baking-powder, flavouring and raisins dusted with flour. Drop on well greased baking pan and bake in hot oven about 25 minutes.

—Mrs. L. Cooper, Proton Station.

COCOATINES

2 egg whites beaten very stiff
1 cup icing sugar
Stir until thoroughly blended in egg whites then add as much shredded cocoanut as it will hold. Drop on greased tin and brown slightly.

—Mrs. L. Cooper, Proton Station.

DATE COOKIES

1½ cup white sugar
½ cup butter
1 lb. dates
¼ lb. walnuts
3 cups flour
3 eggs
1 teaspoon vanilla
1 teaspoon soda
Rub sugar and butter, add eggs, then flour, lastly soda dissolved.
Drop from heated spoon and spread.

—Mrs. Gordon McMullen,

SAGO OR TAPIOCA PLUM PUDDING

Soak 4 tablespoons sago or tapioca in cup of milk overnight, in the morning add:
1 cup bread crumbs
1 cup brown sugar
1 cup raisins or raisins and dates
1 egg and flavour to taste
1 ounce of butter.
½ teaspoon of soda
1 tablespoon of milk
Steam for 3 hours.

—Mrs. W. Moore

RAW TOMATO PICKLE

1 peck ripe tomatoes
6 large onions
3 heads celery
3 red peppers (hot)
Chop all fine and shake one cup salt over and let stand over night, next morning drain all liquid off and add 2 lbs brown sugar (4 cups), 1 cup vinegar, 1 teaspoon mustard, put in crock and cover with a plate.

—Mrs. W. Moore

FEATHER BISCUITS

Mix together 1½ cups flour, 1 tablespoon lard, 1½ teaspoons baking-powder, ½ teaspoon salt, Add 1 cup milk or enough milk to make a soft dough. Bake in a quick oven. These biscuits are easily made and as light as a feather too.

—Mrs. Charlie Long, Maxwell

CANNED STRING BEANS

9 cups beans
1 pint water
½ cup sugar
Scant cup salt. Bring liquid to boiling point, add beans and boil 5 minutes. Pack in sealers, add liquid till flowing over. Seal and turn upside down overnight.

—Mrs. C. M. White, Waubaushene

BANANA CAKE

1 cup sugar
½ cup shortening
2 eggs
3 bananas (mashed up)
4 tablespoons sour milk, 1 teaspoon soda dissolved in the milk
2 cups flour, vanilla and a little salt
Filling—1 cup of brown sugar, ¼ cup cream, boil once and thicken with icing sugar.

—Mrs. Charlie Long, Maxwell.

DARK ORANGE CAKE

1 egg
1 cup brown sugar
½ cup butter
½ cup sour cream and ½ cup buttermilk
1 orange
1 cup raisins
1 teaspoon soda
2 cups flour
Beat egg, butter, sugar until creamy, add orange and raisins, which have been put through meat grinder, add soda which has been stirred in cream and buttermilk, lastly add flour and bake in layers.

—Mrs. Allen McLean, Feversham

CHOCOLATE CAKE

1st part
1 cup brown sugar
2 tablespoons cocoa (large)
1 teaspoon vanilla
1 cup sweet milk
Boil this 7 minutes and let cool.

2nd part
½ cup brown sugar
1 egg
½ cup butter
Add 1st part and 1½ cups flour.
1 teaspoon soda dissolved in 1 tablespoon, hot water added last, bake in layers.

—Mrs. John McLean

PICKLES

1 qt. ripe tomatoes
1 qt. cucumbers
1 qt. onions
1 pt. vinegar
1 teaspoon mustard
¼ teaspoon turmeric
Salt and pepper to taste
2 teaspoons flour moistened with vinegar, boil till thick, 1 hour.

—Mrs. Charlie Long, Maxwell

NINE DAY SWEET PICKLE

4 qts. cucumbers sliced in one inch pieces, put in salt and water for 3 days, then drain and put in fresh water for 3 days, change water every morning, then simmer in weak vinegar and water with piece of alum the size of walnut (small) for 1½ hours. Drain well and make syrup.

SYRUP — 4 lbs. white sugar
1 oz. allspice buds
1 oz. cinnamon buds
1 oz. celery seed
2 pts. vinegar
Bring to a boil, drop in pickles and leave in for about 15 minutes and bottle.

—Mrs. Oliver Turner, Eugenia

MUSTARD PICKLES

2 qts. cucumbers (cut fine)
2 quarts onions (small silverskins are best)
1 large cauliflower (cut fine)
3 red peppers, 3 green peppers (cut fine)
Put in crock pour hot brine (½ cup of salt to 1 quart of water) over them and leave overnight, then drain.
Take ½ gal. vinegar, 6 cups sugar, 2 oz. celery seed, let come to a boil. Make paste of 1 large cup flour, 1 cup mustard, ½ oz. turmeric and vinegar, add slowly to hot vinegar and boil gently until thickened, add pickles, let come to a boil then bottle.

—Mrs. C. M. White, Waubaushene

HEALTH

A HEALTH SERVICE OF THE CANADIAN MEDICAL ASSOCIATION AND LIFE INSURANCE COMPANIES IN CANADA

HEALTH AND THE SCHOOL

Can a school do harm? Of course it can, and of course it does. The artificial confinement of children into schools for the best third of their waking hours, under compulsion of the law and the truant officer may be necessary—I cannot say—but even if necessary it is an evil. It is a necessary evil, that may some day, if we are open-minded, evolve into a necessary good, without the evil.

What can we do to keep the good and cut out the evil? What can we report, school by school, about general cleanness, cleanness of walls and floors, cleanness of toilets and water supplies and places to wash? What about infections and disinfections? What about lighting and ventilation? What about those fetters of the squirming little bodies, the desks? Are they as elastic as possible? Are the standards of the school in cleanliness and conveniences and sanitation the standards of good homes, or of not very good homes, or are they the standards of very poor homes? Is the school levelling housing standards up, or levelling them down?

What about fatigue? I would like to have it enacted that a school trustee when he assumes office should put in a day at school. In the country he might start off some time after seven-thirty with the school van and get back near five-thirty, with a few chores and homework to do. I'm sure he would slope the homework and go to bed. Work is good, but overwork is not. Play is good, but overplay is not. Fatigue kills health.

Well,then, the first principle is to do no harm, to send out the child at least without injury and without much disadvantage. For this little child who comes to us trailing its clouds of Glory from God who is its home, the School must first of all be made safe —sanitary, clean, decent—safe.

So far we have presumed that the child comes to school a good physical animal, well fed and clothed and cared for. What if this is not the case? What if he comes half-starved, or half choked by tonsils and adenoids, or with neglected teeth troubling him now, and laying up disease that cripple and kill in later years? Do you know that conscription showed just one-third of young Canadians fit to be soldiers, and two-thirds unfit, with defects and disability that could have been mostly prevented by thought and care in childhood?

But I hear you protesting, Mr. Trustee, Mr. Principal, and Miss Teacher, that such things as these are up to the parents. Of course they are—if the parents are doing their job, or can do it. But what if they are ignorant, or careless, or penniless, or all three? Must the children to the third generation suffer for the sins of the parents? Or the misfortunes of the parents? Or the wrongs of the social system the parents suffer under? The School is a state factory to make child-raw-material into citizens. If the raw material is faulty, must the manager, the teacher, the trustee, simply say nothing, but go on hopelessly with routine forms and useless processes? Has the school not a duty to see that the raw material is suitable or is made suitable? The School is much more than a factory. It is the second parent of the child and should step in when real parents fall down on their job.

The School is Trustee for the child, Trustee to the parents, to the State, to the Future. England and Wales learned long ago the wastefulness of trying to teach spelling or geography to children who had had no breakfast. Last year School Boards provided nearly seventy million of meals to more than four hundred thousand English children.

So we who are superintendents or trustees or teachers must first of all see that children are not harmed, not harmed much, by the school and e-condly, we must watch and care that children are not neglected in their homes, but have a decent break.

But these two duties, doing no harm, and patching up defects, are both negative, and do not glimpse the fine vision of body and mind developing in harmony. To think of health as a mere absence of illness or defect or crippling or starvation is a very poor conception. Health should be a positive, radiant, physical glory. What are we doing for the boys and girls who are not handicapped? What are we doing for all boys and girls as normal average boys and girls?

Teacher (severely): "You are half an hour late this morning."

Little Boy (who had been "kept in" the day before):"Yes, Miss. It was late yesterday when I got home!"

"Elsie, if you throw any more mud at Edwina," cried Nurse, "I shall pack you off to bed without supper."

"All right," said Elsie, "I'll throw some mud after supper."

Auction Sale

Farm Stock and Implements, Etc.

J. A. BEATTY
will sell by public auction on
Lot 6, Con. 6, Osprey Township
1¼ miles west of Maxwell on
Thursday, September 24, 1936
the following:—

All animals in good shape

HORSES — Heavy 3 year old gelding, broken in for work, and of a nice type; Nice Hackney colt, 3 years old; Aged Mare supposed to be in foal; Aged Horse. This team are good workers.

CATTLE — Hereford cow, 4 years old, supposed to freshen in March; Hereford cow 10 years old, calf at foot; Hereford Steer, one year old, fat; Durham Heifer, one year old, fat; 2 good spring steer calves.

SWINE — Pure Bred Yorkshire Sow, just farrowed, 10 pigs; 6 pigs about 40 lbs. weight; 3 hogs about 125 lbs. weight. 7 good ewes; one spring lamb. 25 good Rock Hens.

FEED — 75 bus. good feed oats; about 60 tons of good alfalfa and timothy hay.

IMPLEMENTS — Good Cockshutt, 13 disc drill; New McCormick Deering 12 tooth cultivator; McCormick Deering Mower, 5 foot cut, in good working order; McCormick walking plow; Set of good iron Harrows; One heavy wagon; Set of new doubletrees; Set of whiffletrees and neck yoke complete; Set of heavy team harness; Set of plow harness; Stone boat, Forks, Shovels and many other articles too numerous to mention.

No reserve as the owner is giving up farming.

Sale at 1 o'clock p.m. sharp.

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Wm. Kaitting, Auctioneer.

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