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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CANADA LAGS IN FISH CONSUMPTION

Compared to the people of England, Canadians are poor fish eaters, in the opinion of Alfred H. Brittain, head of one of Canada's largest fish producing companies and former president of the Canadian Fisheries Association. Over in the Old Country the consumption of fish amounts to about 43 pounds per person. Here in the Dominion it is only about 21 pounds per capita. Yet, according to reports presented to the fishing industry, Canadian fish is noted the world over for its flavour and quality.

Mr. Brittain has continuously advocated an educational and advertising campaign by the government to help increase markets within the Dominion for Canadian fish. If the national consumption of fish were to be increased by only ten pounds per capita it would mean aproximately another 100,000,000 pounds of fish.

With the present crusade for the increased consumption of fish now appearing in the newspapers and magazines of the Dominion that goal seems to be drawing nearer. According to Mr. Brittain such an increase would add materially to the general welfare; it would benefit the transportation companies and affiliated industries; it would increase the revenue of the primary producers; and it would provide a real stimulus for the entire fishing industry.

EDITORIAL NOTES

Tax forms are now being made out for property holders in the Township of Artemesia and the Village of Flesherton. These will be delivered shortly and will likely bring rays of sunshine to most homes. As tax time comes around each year, most of the taxpayers sigh for a chance to pay their dues in two or three installments, which are easier to make than one lump sum.

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Hon. David A. Croll, Minister of Welfare for Ontario states that higher wages in industry is the only solution to the relief problem. He may be correct in what he says, but with so much gouging and price-cutting rampant in industry today the employer of labor is forced to hire his help as cheaply as possible. While general conditions throughout the country are vastly improved to what they were four years ago the laborer has not been able to do any more than make ends meet let alone lay aside any cash for the days he will be unemployed. The evils of price cutting have been very glaring the past few years.

VICTORIA CORNERS

The W. A. held their October meeting at the home of Mrs. L. Nicholls on Thursday afternoon.

Mr. and Mrs. Chas. Best, Springhill, have moved in Mr. Jas. Bests vacant house.

Ted Moore went to Clarksburg last week to help pick apples.

(Intended for Last week)

Mrs. Will. McCutcheon of Erin visited her aunt and uncle, Mr. Jas. Best, Mr. Best is not very well at present. Mrs. Best is about the same as usual.

Mr. and Mrs. Edwards of Zion visited their daughter, Mrs. Carl Atkinson last week. Mrs. Atkinson of Zion accompanied them and remained with her nephew for a week.

Mrs. Mac McKenzie, Present City, Cal., visited her friend, Mrs. Milton Bannon.

Ed Brook, Toronto and Miss Val Varty, visited Thanksgiving at Milton Bannon's.

Inistioge again celebrated their anniversary services on Sunday. We were glad to again have Rev. Gordon Prosser of Lakeview to preach to us Sunday morning and evening, also Rev. Mr. Gordon of Dundalk in the afternoon. The choir was assisted by Miss Lillian Hemphill, Mrs. Alex. McLean, Toronto, Mrs. Gordon Prosser, Lakeview, Mrs. Stanley Acheson and daughter, Lucille, of Bethel, Mrs. Earl alton of Hopeville. We who only enjoy music never realize at what sacrifice those who entertain us have practised to give such pleasure. We also wish to thank Mrs. Jos. Park, Mrs. Jno. A. McMillan, Mrs. Lorne Nicols, St. Thomas, for flowers.

Three relief officers were held prisoners in the Lakeview relief office by a mob of women. Kipling knew what he was talking about when he wrote his poem about the female of the species being deadlier than the male.

Fowl Supper

Will be held in the basement of the UNITED CHURCH, EUGENIA
WEDNESDAY, OCTOBER 28, 1936
A play entitled
"UP THE HILL TO PARADISE"
will be given in the church by the young people of Feversham.
Supper served from 5.30 to 8 p.m.
Admission: Adults 40c, Children 25c

Advance Recipes For The Ladies

COCOA CREAM ROLL

½ cup "five" white sugar
3 tablespoons flour
2½ tablespoons cocoa
¾ teaspoon baking powder
3 eggs
¾ cup whipped cream
⅛ teaspoon salt

Method — Sift together dry ingredients, beat yolks until light and thick and gradually add sifted dry ingredients. Fold in stiffly beaten egg whites. Pour into greased shallow pan and spread thin. Bake in a moderate oven, 350 degrees F., for 15 minutes. Remove quickly on slightly damp cloth sprinkled with powdered sugar, with sharp knife quickly trim off any crusty edges. Spread with sweetened whipped cream and roll up while still warm. This must be quickly and carefully done. Place in refrigerator to set.

—Mrs. Archie Stewart

MAPLE WALNUT CAKE

1 cup of brown sugar
½ cup of butter
2 eggs
½ cup of sweet milk
1½ cup of flour
2½ teaspoons baking powder

Beat very light and add ½ cup of walnuts.

—Mrs. Archie Stewart

FUDGE CAKE

Two eggs
2 cups brown sugar
1 large tablespoon butter
½ cup sour milk

2 level cups of flour, into which has been sifted 2 teaspoons baking powder.

Mix these ingredients in order given, then put 1 teaspoon baking soda and ½ cup of cocoa into a cup and add ½ cup of boiling water. When well mixed add to the other mixture and beat two minutes. Bake 20 to 30 minutes in a moderate oven 300 to 350 degrees F.

Icing — Two egg whites, beaten stiffly, 1 cup brown sugar, few drops vanilla. Spread on top of cake and sprinkle chopped or rolled nuts over all, bake with cake.

—Mrs. Walter Chapple, Meaford

BANANA CAKE

½ cup butter
1½ cups sugar (cream these)
2 eggs, 1 cup mashed bananas
¼ cup sour milk, 1 scant teaspoon soda, 1¾ cups flour, 1 teaspoon baking powder, ¼ teaspoon salt, 1 teaspoon vanilla, 1 cup chopped walnuts.

Bake in two layers about 30 minutes in a moderate oven.

—Mrs. Jas. Lyness

CRANBERRY CONSERVE

1 qt. cranberries, ¾ cup cold water, boil till they break. Add ⅔ cups boiling water, ¼ lb. raisins, ½ lb. walnuts, 1 orange cut up including rind, 1½ lbs. sugar, boil 20 minutes.

—Mrs. Jas. Lyness

APPLE JACKS

Peel apples according to number you are going to serve, take core out and fill with brown sugar and a little nutmeg, cover with pie crust and bake. Serve with 1 cup icing sugar and ¼ cup butter mixed together or cream and sugar. Use a good cooking apple.

—Mrs. Stanley Campbell, Eugenia

PUMPKIN MARMALADE

3 medium sized pumpkins
3 oranges
3 lemons

Cut pumpkins in small squares. Peel oranges, but not the lemons and cut them in very thin pieces. Take 2 bowls of pulp and 1 of sugar and let stand over night and cook in own juice.

—Mrs. Stanley Campbell, Eugenia

TO COOK PUFFFBALL

The puffball is good if a clear white when cut. The slightest tinge of green shows it is in the early stage of decomposition.

To make soup, cut in small pieces into sweet milk, pepper and salt, stew for 15 or 20 minutes, taking care that it does not scorch, stir frequently, strain and use the milk.

PUFFBALL PANCAKES

Slice the ball in pieces about ⅜ of an inch thick, allow to stand for 15 minutes so that air may touch every part. Break an egg on a plate, add a few tablespoons of sweet milk, pepper and salt. Have the frying pan hot dip the slice of puffball in the egg and fry as if they were flour pancakes. The object of using the egg is to prevent the fat frying into the cakes and making them unwholesome.

—Mrs. W. Thurston

GINGER COOKIES

1 cup molasses
1 cup brown sugar
½ cup butter and lard melted together
3 teaspoons ginger
1 teaspoon cinnamon
1 teaspoon soda dissolved in half cup boiling water thicken with flour and roll out and bake.

—Mrs. James Sargent, Shelburne.

MAPLE SYRUP CAKE

½ cup brown sugar
½ cup butter
2 eggs
½ cup maple syrup
½ cup sweet milk
2 cups flour
1 teaspoon baking powder
½ teaspoon soda
ICING — 1 cup brown sugar
Tablespoon flour
Moisten with cream
A little butter and vanilla

—Mrs. James Sargent, Shelburne

BLACK CAKE

1 egg
Small piece of butter
1 small cup of blackstrap
½ cup sugar
1 teaspoon soda
1 teaspoon spice
2½ cups flour
A little salt

Mix all together, then add 1 cup boiling water.

—Mrs. James Sargent. Shelburne

LAYER CAKE AND ICING

½ cup butter
1 cup sugar
2 cups sifted flour
3 teaspoons baking powder
⅔ cup milk
¼ teaspoon salt
½ teaspoon vanilla
2 eggs, yolks and whites beaten separately

Method — Cream the butter and sugar thoroughly, egg yokes, sift flour baking powder and salt together 3 times, add to the creamed mixture alternately with milk, beating each time till smooth, add vanilla. Fold in the stiffly beaten egg whites. Bake in 2, eight inch pans at 350 degrees F. for 35 minutes.

ICING AND FILLING — 1 egg white
1 cup brown sugar
2 tablespoons of hot water
½ teaspoon of vanilla

Place egg white, brown sugar and water in a double boiler, beat mixture over hot water for 10 minutes. Let cool slightly before spreading between layers and on top of cake.

—Anna McMillen, Ceylon

MAPLE SYRUP CAKE

½ cup butter or shortening
1 cup white sugar
2 eggs
2 tablespoons cocoa sifted in 2 cups of flour
1 teaspoon soda
1 cup maple syrup

Mix thoroughly then add 1 cup boiling water.

—Mrs. Robt. Osborne

QUICK PUDDING

1 cup brown sugar
3 cups water
Butter size of an egg

Pour the water over all, leave on stove while mixing

Batter
1 cup flour
¼ cup white sugar
¾ cup raisins
1 large teaspoon baking powder
¼ teaspoon salt

Mix with sweet milk to a fairly stiff batter. Put in pudding dish, pour sauce over all and bake half an our or less in quick oven

—Sadie McKee, Maxwell

When a lawyer cries, "I object!" it means the witness is about to let the truth out.

DANCE

Will be held
in
Fraternal Hall FLESHERTON
Friday, October 23, 1936
Music by
DON. BLACKBURN
and his 7 piece orchestra
of Toronto
THEY PLAY THE BEST AND THE LATEST MUSIC
Dancing from 9 to ?.
Ad: 35c tax included Lunch Extra

CENTRE LINE

We are having very wet, cold weather, making it very hard to get potatoes up and other fall work done.

Mrs. H. V. Gaudin and Stanley of Toronto spent Thanksgiving with Mr. and Mrs. Wm. Little.

Mr. Jack Erwin and Dorothy and Miss Audrey McBroom of Toronto visited with Mrs. Margaret Little recently.

Mrs. W. A. Morton spent a couple of weeks with friends in Toronto.

Quite a number from Mt. Zion and Wareham attended the anniversary services at Maxwell Sunday morning.

Communion Service was held at Mt. Zion in the afternoon. There will not be service at Mt. Zion next Sunday owing to Eugenia anniversary. The following Sunday, church at Mt. Zion at the regular time, also Sunday school following church service.

Mrs. Wm. Taylor has gone to Toronto. She will be greatly missed in this community where she has ived all her life. The good wishes of her many friends go with her to her new home.

Mr. Burnet Haney has returned to his home in Toronto after spending about a month with his aunt, Mrs. Wm. Taylor.

Miss Violet Taylor has also returned to Toronto, after spending a month here.

Mr. Mac Cudmore and Mr. Bill Fisher left Monday last for Northern Ontario.

The W. A. met at the home of Mrs. Florence Lyons on Tuesday last. There were eleven members and eleven visitors present. The devotional roll call was answered by using a verse containing the word abide. The word for next month to be Hope. The next meeting to be held at the home of Mrs. Sheardown.

The articles entered under an individual's name at a fair don't always make it easy to "give credit where credit is due." Giving credit where credit is due, is quite all right. But paying when the credit becomes due is what keeps the world of business moving.

Auction Sale
Horses, Implements, Etc.
MRS. SAM McMULLEN
will sell by public auction on
Lot 156, Con. 2 N.E., Artemesia
SATURDAY, OCTOBER 31, 1936
When the following will be offered.
HORSES — Bay Horse, Brown Horse.
IMPLEMENTS, Etc. — Massey-Harris Binder 6-foot cut; McCormack Mower 6-foot cut; Seed Drill 13 disc; McCormick Corn Binder; Set of disc harrows; Cultivator, Steel land roller; Single Furrow riding plow; Set heavy sleighs; Wagon and wagon box; Hay rake 10-foot; Turnip sower, Buggy, Set of harrows; Twin neckyokes; Set of heavy team harness; Set of single harness; 2 team bridles; 2 horse collars; Brush and curry comb; Heavy chain, Patent Binder; Set of scales, 2,000 lbs., 1927 Ford touring car; Number of sap buckets and pan; Numerous other articles.
No reserve; everything must be sold.
Sale to commence at 1.30 p.m.
TERMS: CASH
GEO. E. DUNCAN, Auctioneer

ANNIVERSARY
FOWL SUPPER
and CONCERT
St. John's United Church
Thursday, October 22, '36
Supper served from 5.30 to 8.00 p.m.
ADMISSION 35c and 25c

Sunsoy Bread . .
NUT SWEET AND NOURISHING
Delicious Toasted - High in Protein
An Excellent Sandwich Loaf—Will Cut Thin
The Ideal Food for Children
Pinder's Bakery
Flesherton Ontario

FALL
HARDWARE
OUTSTANDING VALUE IN THE NEW SUNERA RANGE
Will satisfactorily do your Cooking, Baking and Heating, also coal and wood heaters, Stove Boards, Pipes, Dampers. SEE US BEFORE YOU BUY.
FOR FALL REPAIRING
Roofing, Cement, Nails, Plaster, Lime, Saws, Axes, Glass and putty.
Coleman and Aladdin Lamps, Supplies, Lanters, Wick and Chimneys.
Carload of Fresh Cement Just Arrived.
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Phone 54 -:- Flesherton, Ont.

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WHERE YOU GET FRESHER AND UP TO DATE EATS AT BETTER BARGAIN PRICES
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Blue Rose RICE 4 lbs. for 25c
MATCHES Large Boxes 3 for 23c
MACCARONI 2 lbs. for 11c
Don't delay you are entitled to one of our clock deals, why not come in and get started now.
Beef, Roasting 12c
Boiling Beef 10c
Hamburg Steak 2 lbs. for 25c
Pink SALMON Large tins 3 for 28c
Mixed Fancy COOKIES 2 lbs. 29c
COFFEE our specialty, ground while U wait 39 and 49c
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