THE
FLESHERTON ADVANCE

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LADY BANK

Rain, and more rain, but, we like it much better than the cold snow storms.

Miss Catherine Jane Cooper had the misfortune to slip on the wet path in the door way on Thursday of last week and fracture the bone in her left leg, between the knee and hip. Dr. Milne and nurse Milne of Flesherton were called, but found it necessary to have the sufferer removed by ambulance to Dr. Carefoot's Hospital at Markdale, where it was found by X-ray to be a bad fracture. It is a sad blow on Miss Cooper, especially for her declining age of seventy-four years.

Mr. Clark Connell of Kimberley is assisting Mr. Wm. Semple at present with a new stable.

Mrs. Robt. Holt returned to her home here after a week's visit at the bedside of her husband, who is in a Toronto hospital. We are sorry to learn that Mr. Holt is not improving in health very rapidly.

Mr. Earl Poole, whom we mentioned being ill in the Clarksburg hospital is much improved and is able to return to his home here.

Mr. and Mrs. George Dobson and little daughter, Mr. and Mrs. Percy Semple and son Royden, spent Hallowe'en with Mr. and Mrs. Jack Graham and family.

Mr. and Mrs. Wm. Semple were very pleased to have Mr. and Mrs. Robt. Pallister of the Western Provinces, accompanied by Mr. and Mrs. Allan McLean, Feversham, as callers. Mr. and Mrs. Pallister were neighbors here some 24 years ago we are always pleased to meet our good old neighbors and friends, call again.

MAXWELL

Mrs. Alex McArthur had the misfortune to break both of her wrists when she fell down the cellar steps last week.

Born to Mr. and Mrs. Bert Porteous on Friday, October 30th, the gift of a daughter.

Mr. and Mrs. Geo. Morrison have moved to their home one mile and a quarter west of Maxwell.

We extend our deepest sympathy to the relatives of Mrs. James Buckingham who passed away on Saturday.

Mr. James and Wm. Kerton and Mr. Robt. Priestly from a lumber camp near South River spent the week end at their homes here.

WHERE CROPS FIT IN

There are some crops which are not well suited to very fertile soils Buckwheat, for example often produces too much straw and too little grain on rich soil, especially those soils, which are very high in nitrogen. Oats are likely to lodge badly on soils too rich in nitrogen. On the other hand, a fertile soil is essential for profitable yields of wheat and barley. Rye will grow well on rich soils but it is also a particularly good crop for light infertile soils. Turnips require a fairly fertile soil, but, if the soil is unbalanced in its fertility by having an over- abundance of nitrogen in comparison with other elements of fertility, there will be luxuriant tops but small roots.

American doctors have succeeded in grafting a fifth leg on a rat. Now they should turn their attention to grafting extra legs on the Christmas turkeys.

CEYLON

Dr. and Mrs. L. Pattison and son, Beatty, and Mr. Snowden McLeod of Toronto spent the week end at the home of Donald McLeod.

Mrs. Robt. Best is spending the winter with Mr. and Mrs. Geo. Udell.

Mr. and Mrs. Robt. Brown and babe, Miss Laura White and Ted Walker of Toronto visited Mrs. Wm. White the first of the week.

Mr. Jas. Sinclair motored to St. Mary's the first of the week.

Dr. G. H. Holmes and Miss Jean of Owen Sound spent Sunday with Mrs. Anna McMillan. Mrs. Holmes, who has been with her sister for the past week, accompanied them home.

Mrs. T. A. Gilchrist spent the week end with Mr. and Mrs. Fred Irwin at Flesherton.

Much sympathy is expressed to the relatives of the late Mrs. Thomas Bentham of Flesherton, whose funeral took place Monday.

Mr. Stanley Hunt of Toronto was a visitor at his home here over the week end.

Mr. and Mrs. Archie McCuaig of Topcliffe and Mr. and Mrs. W. Br of Markdale spent Sunday with and Mrs. Henry Tucker.

Mr. and Mrs. H. Bailey and fa ily of Shrigley visited with Mrs. L Macphail on Sunday.

The Ladies' Aid held their regular monthly meeting at the home of Mrs. George Snell on Wednesday of last week, with a splendid number of visitors present. Mrs. Geo. Udell, the president, conducted the opening exercises and general business. Rev. Service was present and spoke of several items of interest to the Aid, among them a suggestion for a Christmas concert. The social committee served lunch at the close of the meeting.

(Intended for Last week)

Mr. and Mrs. Vause of Stayner, Mr. and Mrs. Parker of Toronto were visitors the later part of the week with Mr. and Mrs. James Oliver. Mrs. Oliver accompanied them to Toronto for a visit.

H. A. Griffin Honored by Three Thousand

A crowd of more than 3,000 people, including teachers, pupils, graduates, education and municipal authorities of York township and Toronto, and citizens of the district, visited Humbercrest public school to honor H. A. Griffin, superintendent of public schools in the township, at the unveiling of his portrait. Mr. Griffin served as principal of the school for 15 years until his appointment as superintendent last year.

"This is a wonderful tribute to a great man," declared Jack Meikle, general secretary of the West End Y.M.C.A., Toronto, who unveiled the portrait. Extensive Y.M.C.A. work among township boys was largely the result of Mr. Griffin's promotion he said.

Mr. and Mrs. Neil McCannel, Mr. and Mrs. J. Copeland, Hazel and Ivan, visited Mr. and Mrs. J. R. Sinclair, the first of the week.

Visitors with Mr. and Mrs. F. D. Cairns the past week were: Mrs. Howard Scales, Mt. Forest, Mrs. Douglas Munroe, Regina, Mr. and Mrs. W. Scutt and son, Clifford, of Glen Huron.

Mrs. J. B. Cummins, accompanied by her mother, Mrs. McDonald, left Tuesday for Oshawa after an extended visit among friends here.

Mrs. Harvey Griffin, Toronto, accompanied by Mr. and Mrs. Thompson, Inglewood, N. J., visited Mrs. Wilcock and Mr. and Mrs. Geo. Cairns the latter part of the week.

Rev. Harvey Howey, Thornbury, supplied for Rev. Service on Sunday while the latter was at Vandeleur taking anniversary services.

Mrs. Thompson, Toronto, is visiting her mother, Mrs. Peter Sherwood.

The Ladies' Aid meets at Mrs. Geo. Snell's, Wednesday, at 2 p.m. Rev. Mr. Service will have charge of the meeting. Roll Call, exchange of recipes for supper dishes. Social committee; cake, Mrs. Udell, Mrs. Knox; sandwiches, Mrs. J. R. Sinclair, Mrs. . . D. Cairns.

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Advance Recipes For The Ladies

NINE DAY PICKLE

6 quarts firm cucumbers sliced almost an inch thick; 1 cup of salt to two gallons of water; let stand for 3 days in brine; drain on third day and cover with fresh water daily for 3 days, on sixth day drain and simmer for two hours in weak vinegar, ⅓ vinegar and ⅔ water; add alum the size if a walnut, then drain and put cucumbers in crock and cover with following liquid, heated to boiling point:

3 pints of vinegar
4 lbs of white sugar
1 ounce each of cassia buds, allspice buds and celery seed

Heat same liquid for 3 days and pour over cucumbers using sieve to remove spices.

Mrs. D. H. Lunam, Regina, Sask.

LADY ANNIE CAKE

½ cup butter
1 cup sugar
Whites of 3 eggs
3 teaspoons molasses
1 teaspoon soda
¾ cup sour milk
1¾ cups flour
Bake in layer tins.

FILLING — 3 egg yolks
¾ cup brown sugar
1 teaspoon butter
1 teaspoon vanilla
¾ cup raisins or dates
¾ cup milk
Boil till thick

ICING — 1½ cups brown sugar
½ cup water
Beat into white of egg when boiled.
—Mrs. D. H. Lunam, Regina, Sask.

TATO NESTS WITH CREAMED PEAS

½ cups creamed green peas
3 cups mashed potatoes
3 egg yolks
2 tablespoons butter
2 tablespoons grated cheese
1½ cups bread crumbs

Add cheese, beaten egg yolks, butter and crumbs to the mashed potatoes, cool. Drop large tablespoonfuls on greased pan, making a cavity in the centre. Brown in hot oven, fill with creamed peas and serve.

—Mrs. H. Montgomery, Dundalk

WHIPPED CREAM LAYER CAKE

Beat 3 egg whites
Fold in 1 cup cream, whipped
Fold in ½ cup cold water alternated with the following mixture
2 cups cake flour
1½ cups granulated sugar (if fruit sugar use 1 cup)
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon flavouring

Sift flour before measuring and then sift this together, folding, not stirring. Bake at 325 deg. for 30—35 minutes.

Mrs. H. Montgomery, Dundalk

ORANGE AND APPLE JELLY ....

1 small basket of apples and 3 oranges

Cook apples and drain, cut fine, and soak oranges in 1 cup hot water all night and measure. Add cup for cup of sugar and juice; boil till it jellies.

—Mrs. Dick Clark

PECAN BARS

Cream ¼ cup butter
Add 1 cup brown sugar gradually
Then add 1 well beaten egg

Sift twice together, 1 cup flour, 1 teaspoon baking powder, ¼ teaspoon salt then add these dry ingredients to cream mixture

Chop finely ½ cup shelled pecans, then add to above mixture, also one teaspoon of vanilla. Spread ¼ in. thick in a well-greased and floured pan. Bake in moderate oven (350) for about ½ hour. Cool slightly then cut in bars. Walnut may be used.

, —Mrs. Dick Clark

SWEDISH TEA RINGS

Cream ½ cup butter, ¼ cup brown sugar, yolk of 1 egg beaten light; add 1 cup four and mix all together; shape in little balls and dip in slightly beaten egg white and roll in crushed walnuts and flatten in pan. Make small dents in centre and place in slow oven for 5 minutes. Remove and dent again, return to oven and cook for 15 minutes longer. Before cool place a little jam in dent.

—Mrs. Dick Clark

CHOCOLATE CAKE

Put in a saucepan ¾ cup sugar, ¼ cup cocoa, ½ cup buttermilk. Put on stove and bring to a boil. Take off and cool.

In another dish beat 2 eggs, ¾ cup sugar, ¼ cup butter, ½ cup buttermilk, 1 teaspoon soda, 2 cups flour sifted, add this to above mixture and bake in layers.

FILLING — 1 cup dates, 1 cup boiling water, ½ cup sugar, 1 teaspoon of flour. Cook dates until tender, add sugar, flour and flavour with vanilla.

—Mrs. Dick Clark

GINGER COOKIES

1 large egg, 1 cup white sugar, ¾ cup dark syrup, ¼ cup water, good ½ cup shortening, 1 teaspoon ginger 1 teaspoon soda, scant bit of salt, ½ teaspoon oil lemon flour, flour to make a soft dough, flour hands and roll in small balls, place in pan and flatten with a fork.

—Mrs. Charlie Long, Maxwell

SCONES

2 cups bread flour, 3 small teaspoons baking powder, ½ teaspoon salt, ½ cup white sugar, 2 tablespoons shortening or butter, 1 egg beaten, save ¼ of egg for top, enough milk to make like biscuit dough, roll, spread with egg and cut in diamond shape.

—Mrs. Charlie Long, Maxwell

CHRISTMAS FRUIT CAKE

5 eggs, 2 cups white sugar, 1½ cups butter, 1½ cups sour cream, 1 lb. raisins, 1 lb. currants, 1 lb. dates, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 tablespoons of vanilla, 5c worth of lemon peel, ½ cup molasses, 4½ cups of flour, 2 level teaspoons of soda.

—Mrs. Charlie Long, Maxwell

ALMOND PASTE

1 lb. blanched almonds put through a food chopper, until very fine, 1 lb. fruit sugar, juice of 1 orange, 10c concentrated rosewater, about ¼ bottle of almond extract, mix until smooth and spread on cake.

—Mrs. Charlie Long, Maxwell

PICCALILLI

One gal. green tomatoes sliced
6 good sized onions sliced
1 pint granulated sugar
1 qt. cider vinegar
1 tablespoon of salt
2 tablespoons mixed spices

Mix all together and stew until tender, stirring continually, put in jars and seal.

—Mrs. J. E. Paul, Kedive, Sask.

PIN WHEEL COOKIES

½ cup shortening
½ cup white sugar
Yolk of one egg
3 tablespoons milk
1½ cups flour
½ teaspoon baking powder
⅛ teaspoon salt
1 square melted unsweetened chocolate.

Method — Cream shortening, add sugar gradually, add yolk of egg and add dry ingredients, after being sifted together, mix together well, divide dough and add the melted chocolate to one half; roll out the white mixture, then roll the chocolate and put the chocolate in top of white dough; roll like a jelly roll and place in ice box until cool enough to slice. Bake in oven at 400 deg. for 12 to 15 min.

—Mrs. J. E. Paul, Khedive, Sask.

COLD WATER BUNS

Put Royal yeast cake to soak at noon in 1 cup cold water, in evening stir in one cup flour, in morning add ⅓ cup sugar, ½ cup lard or butter, 1 tablespoon salt and 2 cups of cold water. Add sufficient flour to make in dough. Let rise all day in a cool place, at night mould in buns. Bake in morning.

—Mrs. J. E. Paul, Khedive, Sask.

The unforgiveable insult is to be ignored.

Income tax collections in Canada for the first six months of the fiscal year increased by $16,000,000 which is nice to read about even if one cannot claim any personal credit for such a satisfactory showing.

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BY THE WATCHMAN

Farmers pay taxes — when they have any money to pay them with — but one never reads or hears about a farmer going on relief. Yet the taxes the farmers pay go toward supporting that section of the population which is unemplayed. And if there is any class that can less afford to pay taxes it is the agricultural class.

All this leads up to the problem of what is to be done with municipalities, or individuals within municipalities, that fritter away public funds under the guise of disbursing relief. If anyone has a justifiable complaint to make about the chiseller and parasites who live on the public purse, it is the farmer who keeps on paying into the public coffers, until it becomes so painful that he is rendered practically numb. And, don't forget, the farmers don't even have the consolation of knowing that the money they pay in taxes goes to help some of their fellow farmers who might have fallen on evil days and become a public charge.

Somehow or other, farmers just don't become charges on the state. They may not have seen any real money for years; their pants may be patched in a dozen places and their farm equipment obsolete, but they still keep on going under their own power, even though a bit wobbly.

It is encouraging, in view of all the circumstances, to find that the Ontario government is taking a strong stand with extravagant municipalities. Apart altogether from political influences, it is refreshing to find that the welfare department does not intend to sit idly by and allow any municipality to so loosely administer relief that families who drive their own cars and have bank accounts are able to secure assistance. The line of least resistance would be for the provincial authorities to say nothing and perhaps try and straighten things out secretely, but this is not a correct way. If a municipal government has the cool nerve to take government funds and then disburse them wastefully, then that municipality should be shown up and punis

As has been stressed before in this column, taxpayers, whether they be farmers or urban dwellers, have a heavy enough load to bear providing the money for legitimate relief cases without being imposed upon by men and women who see in the relief situation an opportunity to chisel in and get food, clothing, shelter and even cash, when they have absolutely no claim to it. Not even the most partisan opponent of the present regime can with reason point the finger of criticism at Hon. David Croll for taking a strong stand with poorly-governed municipalities.

It all boils down to this: The taxpayer sends his contribution to the provincial treasury. The treasury sends it out again to the nunicipalities and the latter disburse it upon those on the relief rolls. Every chiseller, every man or woman who obtains relief by what amounts to false pretences, is making the load of the taxpayer just so much more difficult. That is why a government no matter whether it be Liberal or Conservative, is to be commended when it takes quick and effective action to stamp out waste, inefficiency and extravagance in the spending of public monies.

And those who should be more satisfied than any other class of taxpayer are the farmers who pay the shot and keep off the relief lists.

S. S. No. 4, Artemesia

Sr. 4 — R. J. McNalty 84, Muriel Talbot 70*, Jack Bannon 42.
Sr. 3 — Alma Atkinson 82*, Winnie Awde 80*. Fred Bannon 70, Laurene Talbot 62*.
Jr. 3 — Russell Lee 70.
2nd — Christina Duncan 91*.
Sr. 1 — Helen Awde 63*.
Jr. 1 — Anne Stinson 91.
Sr. Pr. — Leslie Duncan 79.
* denotes erfect attendance.
—H. M. HENDERSON, Teacher.

They who think the possession of a rabbit's foot lucky, should figure a bit about why the rabbit doesn't make out better with four of them.

Everyone believes in the policy of give and take. With too many, however, the way the belief evidences itself is, "You give and I'll take."

Iron and steel are the only substances which exhibit magnetic effects in a marked manner.— Newspaper item. Now, ladies, what do you think about that?

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