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.

W. H. THURSTON, Editor.

F. J. THURSTON, Associate Editor

## EDITORIAL NOTES

Car manufacturers now have their new models on display at the Royal Winter Fair in Toronto and many new improvements in design are seen. They expect to have a greater sale volume this coming year than for several years past and no doubt they will because most of the people are a delight to drive and this will cause dissatisfaction among those who are driving cars of ancient vintage.

* * *

Last week the Dundalk Herald commenced issuing an all-home print paper of eight pages and the first issue was a credit to Editor McIntyre and his staff. The Herald receives splendid support from the village merchants, who realize the value of advertizing in bringing the buying public to their places of business. We believe that Dundalk is one of the smallest villages to boast an all-home print newspaper of eight pages. We wish The Herald success in the new venture.

* * *

The reorganization of the Canadian Militia for the defence of Canada is now being made by the Government of Canada and it is expected that by the end of the year the new organization will have been completed. Durthe 1935—1936 season over twenty-five million dollars will have been spent by the King Government on the Canadian militia, both permanent and non-permanent forces, which is almost twice the amount spent in the years 1933—1934. The war menace in Europe has awakened the people of Canada to a realization that our country might be called into a conflict in the defence of the Empire and it would be the utmost folly to again make the mistake experienced in the last war. A united British Empire front of well trained troops and sufficient mechanical equipment would be a great deterent to any European nation to force a war. We do not desire war as we know too well its disastrous results to any country, but if England were forced to fight for its existence it would be necessary for Canada to lend a hand. The people of Canada are behind the new organization because they know that a menace exists to the peace and contentment of this nation.

## KIMBERLEY

A number from here attended the Memorial Service at Rocklyn on remembrance Sunday.

Mr. and Mrs. R. Chard, Mr. W. Cornfield, Mr. and Mrs. S. S. Burritt, Mrs. D. A. Graham, Mrs. Jas. Lawrence, attended the funeral of the late Mr. C. Knott at Meaford. Our most sincere sympathy is extended to the family as Mr. Knott was a respected resident of Kimberley for a number of years.

A number of friends and relatives of the late Mrs. J. I. Graham attended her funeral on Sunday afternoon. Our sympathies are extended to her family.

A Memorial Service was conducted by Rev. McAuslan in the C. M. Hall on Sunday evening. The soldiers' wreath was placed on the tablet by Mrs. Jas. Lawrence.

Hallowe'en passed off as usual. A few silly little tricks were played, such as taking of gates, etc., also a splendid masquerade and games were provided for the young people and grown ups by the W. I. in the C. M. Hall.

The W. I. met at the home of Mrs. A. Belfry, "Grandmother's Day", also many old relics were on display and prizes given to the oldest, youngest and the grandmother with the largest number of grandchildren.

The Ladies' Aid met at the home of Mrs. Marwood on Tuesday afternoon, with a good attendance, Four quilts are being quilted and have been sold.

Miss Annie Haynes had her tonsils removed last week at Markdale hospital. Mrs. J. Haynes spent a few days in Toronto. She sails for England on Saturday, November 14, on the Princess of York. She will visit her son and other friends in Manchester.

Mr. and Mrs. Henry Gordon will occupy her home during her absence.

---

It's no use asking some people what they do when they are in doubt—they never are in doubt.

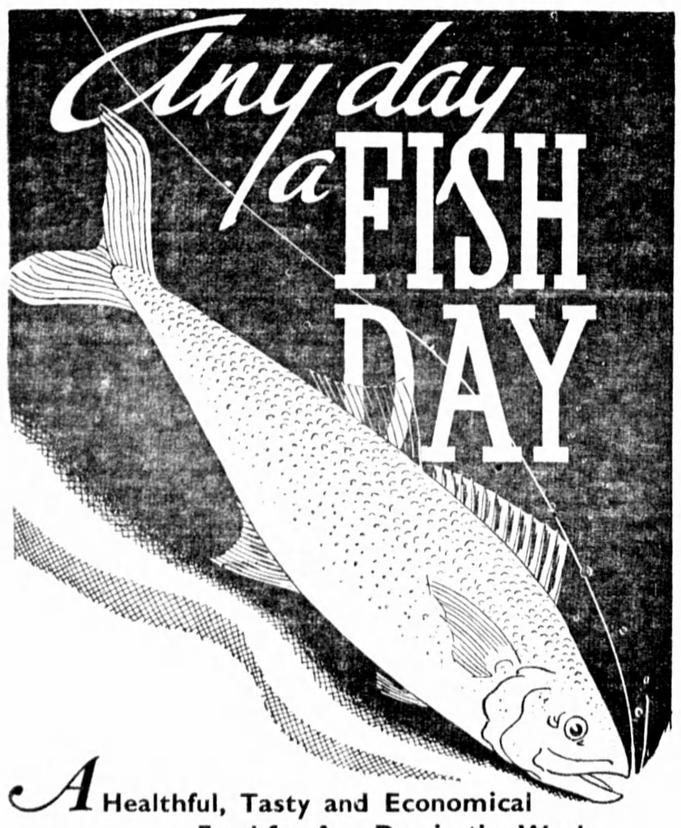
---

Police in a Western Ontario town report the theft of some trees, an indication that thieves are beginning to branch out.

---

Counsel: "Now then! I want you to be very careful in answering this question. How far away were you at the time of the accident?

Witness: "I can't say exactly, but I should think about a couple of yards as the crow flies!




**A Healthful, Tasty and Economical Food for Any Day in the Week**

TUESDAY, Wednesday, Thursday or Friday . . . any day can be Fish Day . . . when you realize just how healthful, tasty and economical Canadian Fish and Shellfish can be. Healthy, because of their rich store of proteins, vitamins and minerals, iodine and other elements. Tasty, because of their easily digested and finely-flavoured meat. Economical, because Fish gives you full value in nourishment for every cent spent.

Serve Canadian Fish and Shellfish more often. Whatever way is most convenient . . . fresh, frozen, canned, smoked, pickled or dried . . . you get nourishment in its most delightful form . . . in prime condition from sea, lake or river, to your table.

DEPARTMENT of FISHERIES, OTTAWA

*Write* **FOR FREE BOOKLET**

**Department of Fisheries, Ottawa**

Please send me your free 52-page booklet, "Any Day a Fish Day", containing over 100 delightful and economical Fish Recipes.

158

*Name*.....

*Address*.....

.....CW-3

***Try This Recipe***

KIPPERED HERRING SCALLOP

Flake one can Canadian kippered herring in small pieces. In buttered bake dish put alternate layers of cooked potatoes, fish and cheese, sprinkling crumbs between the layers. Add seasoning to one cup of milk and pour over the scallop. Cover with buttered crumbs and bake until brown.

ANY DAY A FISH DAY

## Advance Recipes For The Ladies

### COCOA SYRUP

½ cup cocoa
1 cup cold water
1½ cup sugar
Pinch salt
2 teaspoons vanilla

Mix cocoa and cold water until smooth and stir over direct heat. When quite smooth stir in sugar and salt. Boil 3 minutes, remove from heat, cool slightly and flavour with vanilla. Pour at once into jars and seal.

1 teaspoon to a cup of hot or cold milk.

— Mrs. Gordon McMullen

### BUTTER SCOTCH COOKIES

Cream—

2 cups White sugar with ⅔ cup butter
2 eggs well beaten
1 cup dates cut up
2 teaspoons vanilla
1 teaspoon cream of tartar
1 teaspoon soda
3½ cups flour

Mix together and roll in long loaves and let stand over night, in morning cut in slices and bake in moderate oven.

—Mrs. Gordon McMullen

### SALAD DRESSING

1 cup sour cream
2 cups vinegar
Pinch salt
2 teaspoons flour
2 eggs
4 teaspoons mustard
1 cup sugar
Cook well together
This dressing will keep.

—Mrs. Gordon McMullen

### COLD WATER BUNS

At noon soak 1 Fleishmans yeast cake in ½ cup warm water, same night add enough flour to make batter, next noon add:

2 cups cold water
1 cup white sugar
½ cup lard, pinch salt

Enough flour to make soft dough. At night shape into buns, place well apart in greased pans, next morning bake in moderate oven 15 minutes. When taken from oven rub over with a little cream and sugar.

—Mrs. J. A. Lever

### .... .... BEEF LOAF

3 lbs. Hamburg steak chopped fine
2 eggs well beaten
4 soda biscuits
1 level tablespoon salt
Butter the size of an egg
¼ teaspoon pepper
½ cup sweet milk

Mix well, put piece of bacon top and bottom, cover till near done, then brown.

—Mrs. J. A. Lever

### LIGHT CAKE

2 eggs well beaten
1 cup white sugar
¼ teaspoon salt
1¼ cups whipping cream
2 cups pastry flour
2 teaspoons baking powder (sifted together)
1 teaspoon vanilla

Beat eggs together, add sugar, sift baking powder, flour and salt, add alternately with cream, add vanilla. bake in a moderate oven about 50 minutes.

—Lillian Magee, Eugenia

### CUCUMBER RELISH

1 qt. cucumbers
3 apples
1 pt. onion
3 sweet red peppers

Put cucumbers and onion through food chopper and let stand over night, sprinkle with salt. In morning drain and chop apples and peppers and put all together.

DRESSING — Put 1½ pts. of white wine vinegar and 3 cups brown sugar and (3 tablespoons mustard seed in cloth bag) in granite basin and boil 5 minutes, then put in vegetables.

Make a paste of ¾ cup flour and 1 tablespoon turmeric powder with water, add slowly to vegetables and stir quickly. Cook about 20 minutes, seal.

—Mrs. Calvin E. Boyce, Eugenia

### GLORIFIED RICE

½ cup rice cooked in 1 cup of hot water till water is absorbed. Then add ½ teaspoonful of salt and 2 cups of milk, cook till tender in a double boiler about 2 hours, then dissolve one lemon jello in 1 cup of boiling water and 1 cup of pineapple juice add rice and sugar to taste. When it commences to thicken add 1 cup of whipped cream and set away to harden.

—Mrs. Lewis Pedlar

### CHOCOLATE NUT WAFERS

Mix in order given:

1 cup sugar
2 squares melted chocolate
½ cup melted butter

Yolks and whites of 2 eggs beaten separtely, and then together.

½ cup flour

Spread very thinly over cooky pan. Sprinkle with 1 cup chopped nuts. Bake not too brown and cut while warm.

—A. Irene Martin, Eugenia

### GREEN TOMATO PICKLE

2 quarts green tomatoes
1 dozen good sized onions

Wash and slice tomatoes and onions alternately and sprinkle salt every other layer. Let stand over night. In the morning drain liquid off and almost cover with Canada Best White Wine Vinegar, then add two dessertspoonfuls mixed spice tied in a muslin bag, 2½ cups white sugar, 2 dessertspoons mustard, ½ teaspoon turmeric mixed with a little cold vinegar.

—Elsie Wright, Feversham

### COCOANUT MACAROONS

2 egg whites beaten stiff
2 cups corn flakes
1 cup white sugar
5c worth of cocoanut

Drop in buttered pan and cook to a golden brown.

—Iva Sayers, Feversham

### CHOCOLATE CAKE

1½ cups white sugar
½ cup butter
1 egg well beaten
3 tablespoons cocoa dissolved in hot water
1 cup sour milk
½ cup chopped walnuts
2 cups flour
1 level teaspon soda
Vanilla to taste
Bake in moderate oven.

—Iva Sayers, Feversham

### COCOANUT DROPS

White of 2 eggs, pinch of salt, beaten stiff. Put in a dish with cocoanut. Stir together and set in 1 cup of white sugar and 1½ cups double boiler for 5 minutes. Take out and stir in 1 teaspoon corn starch. Bake on buttered paper for 20 minutes, dropped the size of walnuts, cook in a slow oven.

—Mrs. Cecil Betts, Flesherton

### OATMEAL CAKE

1 cup oatmeal
1 cup boiling water poured over it. Let stand 20 minutes, add:
½ cup butter
2 cups brown sugar
2 eggs
1 cup flour
1 teaspoon cinnamon
½ teaspoon cloves
½ cup raisins
Scant teaspoon soda

ICING — One cup brown sugar, almost ½ cup water, whites of 1 egg beaten stiff, boil sugar until it strings, then pour over egg and beat well, add a little vanilla.

—Mrs. Lewis Genoe, Eugenia

### BREAD AND BUTTER PICKLE

Wash and slice thin 36 cucumbers, sprinkle with 7 tablespoons of table salt, let stand 5 hours, drain, make syrup of:

1½ pints vinegar alum the size of a walnut
5 cups white sugar
½ cup whole mustard seed
2 hot ripe peppers cut fine

Boil all together for ten minutes and seal, half this recipe makes a lot of pickle. This makes nice sandwich filling.

—Mrs. E. A. Graham, Clarksburg

### LEMON SPONGE PIE

Line a pie plate with good rich paste.

FILLING — ¾ cup sugar, a small piece of butter and 2 tablespoons of flour

2 egg yolks
Grated rind and juice of one lemon

Sprinkle egg whites with salt and beat and fold into large cup of hot sweet milk, mix together and bake to a nice golden brown.

—Mrs. E. A. Graham, Clarksburg

### SANDWICH FILLING FOR SCHOOL LUNCHES

Put a half pound shelled peanuts through the meat chopper
Salad dressing
3 tablespoons butter
2 tablespoons white sugar
1 tablespoon flour
1 cup sweet milk
3 eggs
½ cup vinegar
1 teaspoon mustard

Cook and add 1 small teaspoon salt. Mix peanuts with dressing as needed.

—Mrs. E. A. Graham, Clarksburg

### SPICE CAKE

Mix 1 cup brown sugar
1 egg
Piece butter size of walnut
½ cup sour cream
¾ cup sour milk
Sift together about 2½ cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspono each cinnamon and allspice, ½ teaspoon nutmeg. ¾ cup raisins or dates may be added.

—Mrs. Ward Harrison, Proton

---

There's this to be thankful for: the buses haven't got around to the trailer idea yet.

---

Jinks: "My wife kisses me every time I come into the house.

Binks: "Affection?"

Jinks: "No, investigation."

Phone 37

**Superior Stores**
C. J. Kennedy

We Deliver

**CASH SPECIALS**

**TOMATO JUICE**
Large Jumbo Size
**Per tin ..... 10c**

**CANNED PEAS**
out at
**2 for ..... 23c**

Brunswick
**SARDINES**
**2 tins for ..... 9c**

**MEATS**
Fresh, Cured and Cooked
All at real bargain prices.
**Men, the Cold Weather is Here**
See us for Shirts, Mitts, Underwear, Socks, Heavy Rubbers, Caps and latest and real good assortment of Windbreakers.

Clover Leaf
**PINK SALMON**
Talls. **2 tins ..... 25c**

1 package. of
**Red River Cereal**
25c
1 Child's POPGUN FREE

Fresh
**MINCE MEAT**
**2 lbs. for ..... 25c**

**FALL HARDWARE**

Roof Coating, per gal..... **79c**
Mazda Lamps, 25—40—60 Watt, each..... **20c**
Home Wax, quick shine, per lb..... **25c**
Chan Wax, hard and durable, per lb. ..... **59c**
New O'Cedar Mit Mop ..... **$1.35**
Kitchen Knives, each ..... **15c—25c—35c**
Winchester 22 Cal. Man Size Rifle ..... **$7.25**
**Iver Johnson, 12 ga. Shot Gun ..... $9.75**

**Also a full line of Ammunition.**

Bit Brace ..... **69c** — Bits ..... **25—35 and 50**

Crosscut Saws, Axes, Files, Hammers,
Sheating Paper, Building Paper and Roofing.
Stoves—Ranges—Heaters—Pipes—Dampers
Special, Enamel Paint and Varnish, one qt. only.... **59c**

**MORE FOR YOUR MONEY AT YOUR LOCAL STORE**

**FRANK W. DUNCAN**

**Phone 54 -:- Flesherton, Ont.**

**PERMANENT SPECIAL**

**Regular $2.50 to $7.50 Permanents**
**NOW REDUCED TO $1.95 TO $5.00 FOR THE NEXT 10 DAYS, NOV. 11 TO NOV. 21 Inclusive.**

**All Permanents Done the "DE MILO" Way**

**Isabel Rowe's**
HAIRDRESSING PARLOR

**Phone 27 Flesherton**

**Special Sale of Winter Felt Hats**

**ALL THE LEADING COLORS OF THE SEASON**

**Your Choice $1.50 to $1.89**

Each week end brings a shipment of the smartest styles in close fitting hats with all the bright colors of velvet, Metalic and some velours, at moderate prices.

**Mrs. Wm. Miller**

**Flesherton Ontario**