THE
FLESHERTON ADVANCE

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W. H. THURSTON, Editor.

F. J. THURSTON, Associate Editor

Artemesia Election Officers Appointed

Appoint Deputy Returning Officer and Poll Clerk—

Council met November 16, 1936, all present, the Reeve in the chair, minutes read and adopted. Deputy Returning Officers and Poll Clerks appointed were: Div. 1, W. G. Bowles and J. Beatty; Div. 2, W. Harrison and E. Wickens; Div. 3, C. Moore and Geo. Ludlow; Div. 4, J. W. McMullen and W. Gibson; Div. 5, John Oliver and W. Watson; Div. 6, L. Teeter and W. Ratcliffe; Div. 7, A. Carruthers and L. Genoe; Div. 8, D. Jamieson and Mrs. F. Lyons. Sheep claims presented and ordered paid: Fred Irwin $9.50; W. Hincks $7.50; Sheep valuers paid: W. Gibson $1.00; Jos. Watson $1.00; Refunds on account of errors in assessment: Mrs. Heard $27.00; C. R. Davis $4.67; Gravel accounts paid: J. Hargrave $10.00; H. Fuher $6.00 and H. Fisher $15.00. Work on Townline, Proton and Artemesia $69.32 and Osprey Townline balance $33.56. The Advance Printing Co. $28.20; Municipal World supplies $3.60; McTavish and Son, taking patient to Hamilton Hospital $20.00. R. Purvis, expenses to Hamilton with patient $4.00. Road work ordered paid: Div. 1, $18.50; Div. 2, $6.25; Div. 3, $105.68; Div. 4, $46.25. Bridge accounts: Div. 1, $106.15; Div. 2, $26.75; Townline A. and O., $11.38, and bridge A. and O. $22.25, and Div. 5 $7; work on Proton townline $69.32; John Dow, weed inspector $10. The treasurer was ordered to pay school rates when money is available.

The Council adjourned.

ROCK MILLS

Mrs. Thos. Betts received the sad news on Thursday last of the death of her youngest brother, Mr. William Gilliland, who passed away that afternoon at 2 o'clock at his home in Edmonton, Alberta. Much sympathy is extended to Mrs. Betts and also Mr. Thos. Gilliland of Eugenia who is a brother.

Mr. Thos. Whitmore, Durham, was a caller at C. Newells, Monday evening.

Mrs. Howard Osborne of Feversham was a recent visitor with her sister, Mrs. Ned Croft.

Mr. John Ottewell moved last week to Mrs. Agnes Clarks' farm near Flesherton and Mrs. Clark and family have moved to Durham.

Mrs. Thos. Betts and daughters, Edith and Mabel, visited the first of the week with Mr. and Mrs. E. Binnington, Maxwell.

Mr. Herb Corbett delivered a fine thoroughbred animal, which he sold to Mr. Wm. Hawkins on Saturday.

Mr. Frank Betts had a wood bee on Saturday. Mr. Lorne Sharpe did the buzzing.

Mrs. Dick Clark has returned home after visiting relatives in Owen Sound.

Advance Recipes For The Ladies

ICE BOX COOKIES

One cup of brown sugar
One cup of white sugar
1½ cups of butter
3 eggs well beaten
4½ cups of flour
2 teaspoonfuls of soda
1 cup chopped almonds or walnuts
A pinch of salt, spices or flavouring

Put sugar in a bowl, add melted shortening and beat thoroughly, add beaten eggs, then nuts. Sift flour, soda, salt and spices (if these are used) mix all together and turn out on floured board, shape into rolls about 2½ inches in diameter, lay on greased pan, cover with wax paper and set in ice box or cold place until firm, cut in slices and bake in moderate oven.

—Mrs. James E. Russell

PUMPKIN MARMALADE

Peel 6 lbs. pumpkin and cut in inch cubes
3 oranges cut fine
2 lemons cut fine
4 lbs. sugar

Put all in kettle and cook slowly until thick as desired. Remove from the fire and put in jars, seal while hot.

—Mrs. Harry Rawlings

DATE COOKIES

1 cup brown sugar
½ cup lard
2 cups flour
½ cup sour milk
1 teaspoon soda
1 tablespoon molasses

Mix all together and put on board and roll thin. Bake in a moderate oven.

Date Filling—

½ lb. of stoned dataes, 1 cup brown sugar, ½ cup water, 1 teaspoon of vanilla, when cooked.

—Mrs. R. Rawlings

CABBAGE SALAD DRESSING

½ teaspoon salt
2 teaspoons mustard
2½ tablespoons sugar
Dash of red pepper
½ tablespoon of flour
1 egg
¾ cup milk
¼ cup vinegar
1 tablespoon butter

Mix first five ingredients in saucepan. Add the egg slightly beaten, milk, butter and vinegar, slowly at last. Cook slowly in a double boiler, or in a sauce pan over a pan of hot water to prevent curdling, when thick and creamy pour dressing in a bowl to cool. If you want thinner, add cream. When using cut cabbage up fine with some onions, mix together. Add salt to suit taste, pour dressing over it. Let stand for awhile before using.

—Mrs. Harry Rawlings

COMPOSITION TARTS

2 eggs
1 cup brown sugar
½ cup corn or maple syrup
½ cup each of chopped walnuts and raisins, small piece of butter and a little nutmeg and juice of one lemon.

—Mrs. Wm. J. Chard

CHINESE CHEWS

1 cup white sugar
1 teaspoon baking powder
1 cup chopped dates
½ cup walnuts
2 eggs
¾ cup pastry flour

Mix dry ingredients, add nuts, dates and beaten eggs. Spread in a thin sheet. Cut in small squares and roll. Do not allow to bake hard on edges.

—Mrs. Wm. J. Chard

BEAN CASSEROLE

2 cups cooked beans
1 cup cooked carrots
1 cup canned tomatoes
Few sliced onions
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon brown sugar

Mix all together, put into buttered casserole, dot with butter, cover, and cook in a moderate oven until vegetables are tender.

—Mrs. A. Carruthers

CHOCOLATE CAKE

1 cup white sugar
4 tablespoons butter
1 egg

Cream all together then add:

¼ teaspoon cinnamon, cloves and nutmeg
1 cup sour milk
1 teaspoon soda
1½ cups flour

Boil together until thick

3 tablespoons cocoa
1 cup small raisins or dates
½ cup sour milk

Let cool and add last to cake. Beat well and cook in loaf pan in modeate oven.

—Mrs. A. Carruthers

MAID OF HONOR TARTS

¼ lb. blanched almonds (chopped fine)
½ cup sugar
2 tablespoons butter
1 egg
Raspberry jam

Line tart shells with rich pie-paste. Place in centre of each a teaspoon of jam. Cream butter and sugar, add almonds and egg (well beaten) put a teaspoon of mixture over jam. Bake in hot oven 15 minutes.

—Mrs. J. E. Buckingham, Maxwell

MAPLE SYRUP PIE

1 cup maple syrup
½ cup water
Juice and rind of 1 lemon
½ cup raisins

Cornstarch to thicken (a rounded tablespoon)

1 teaspoon vanilla, Serve with whipped cream.

—Mrs. J. E. Buckingham, Maxwell

LEMON TARTS

1 cup white sugar
2 eggs (separated)
4 dessertspoons melted butter
2 lemons

Cooke in double boiler

Sugar, yolks of eggs, butter rind and juice of lemons. Fill into rich tart shells, top with beaten egg whites. Brown in oven.

—Mrs. Geo. W. Buchanan

TAFFY TARTS

2 eggs
1½ cups brown sugar
1 teaspoon vanilla
1 tablespoon melted butter

Method — Beat all ingredients together, have tart shells ready with a few chopped walnut meats in each One tablespoon of filling for each tart. Bake in medium oven. This recipe makes 12 tarts.

—Mrs. Geo. W. Buchanan

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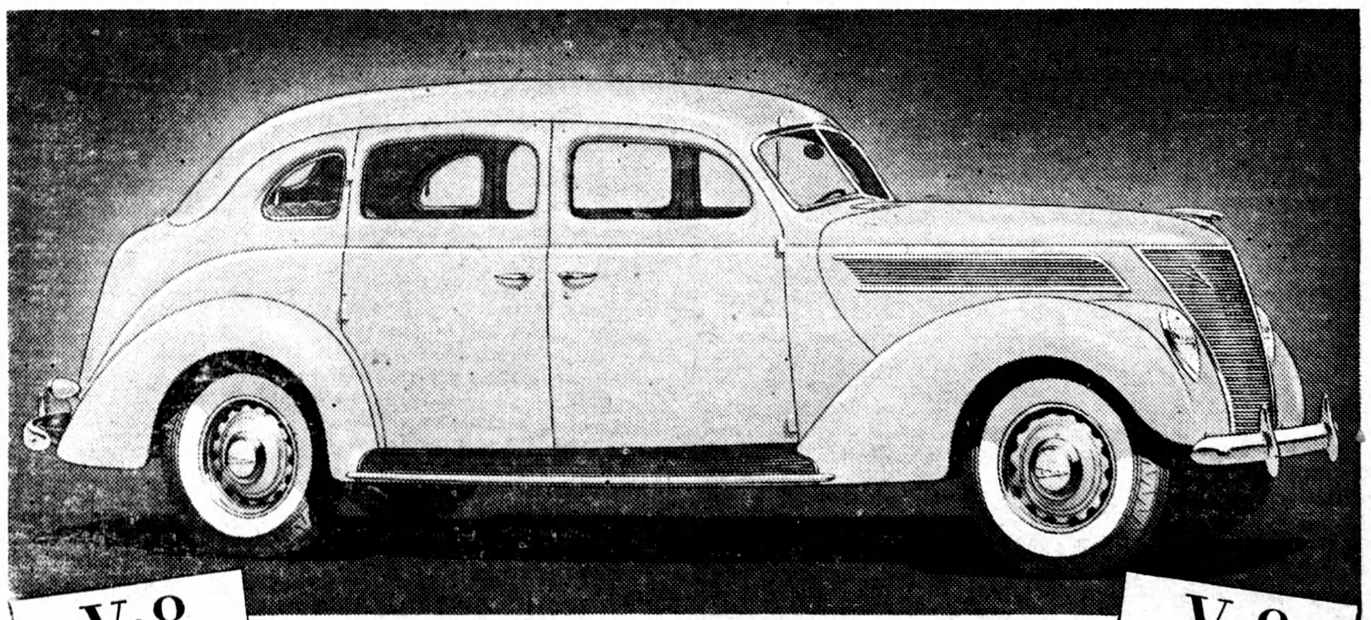

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FEATURES

APPEARANCE — A newly designed car. Headlamps recessed in fender aprons. Modern lid-type hood hinged at the back. Larger luggage space. Spare tire enclosed within body. Completely new interiors. Slanting V-type windshield opens in all closed cars.

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