THE
FLESHERTON ADVANCE

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W. H. THURSTON, Editor.

F. J. THURSTON, Associate Editor

A HOT CRITICISM

The Globe and Mail takes the Hepburn government severely to task for its attitude on the Hydro bill recently introduced in the Legislature. This bill calls for repudiation of the Hydro debt which the courts have just decided in favor of the power companies. The Hepburn government claims that it can defy its own creditors and the courts and make Hydro altogether irresponsible to any authority. We venture to say that the government in question has never received such a castigation as that given at the hands of the Globe and Mail. Should Mr. Hepburn receive a copy of this article in his far away Texan sanitarium we fear it will not prove to be much of a panacia for his illness.

Here are a couple of the remarks culled from a whole column of not criticism:

"What a deplorable suggestion to come from what is supposed to be the highest and most responsible body in Ontario! What a regrettable example to set! Have the framers and sponsors of this bill no appreciation of public decency?"

"The integrity of the judiciary must not be destroyed to gratify ambitions. The system of British justice must not be dragged in the mud even for such a fine institution as Ontario's Hydro. The Province must not become infamous as a repudiator of the courts."

"May they (the Legislature) consult their consciences honestly and save the Province from disgrace."

All fair-minded and honest people should endorse every word of the Globe and Mail article.

EDITORIAL NOTES

A movement has been on foot for some time for a system of forest conservation in Grey County and this need was recognized last week by the County Council. Grey County is in a peculiar situation, in that it is the watershed of many important Ontario rivers that empty into Lake Huron, Lake Erie and the Georgian Bay. Hence this area should be kept well forested, so that there will be a continuous supply of water throughout the year. The land has been honeycombed with ditches so that the surplus water may escape rapidly and keep the land dry for farming purposes. This is a great mistake. Where will we get our supply of water for the springs? Only from the rain that falls, and if most of it runs into the rivers and is lost to the land a water famine will result. Our swamps and forest tracts are invaluable. Let us keep our heritage while we have it.

DUNDALK ARENA

Badjeros Night — To-night (January 27th)

Thursday Night — Ban

Friday Night — Hockey (Markdale vs. Dundalk)

Wednesday, Feb. 3 — Hockey Owen Sound Olympics vs. Sloanes of Toronto Mercantile League.

Band at rink every Thursday night.

Dundalk Won 4-3

Dundalk won over Flesherton on Friday night last by a score of 4—3 in a hard fought Centre Grey League hockey game. Dundalk started the game with a counter by R. McGuirk on an assist from Acheson in the first period, and were able to hold this lead until the second period when Smith tied it up with one for Flesherton to be followed by two more from Dundalk, by Livermore and Acheson and another for Flesherton by Boyd who starred for Flesherton throughout. This is the first game Boyd has played with the Centre Grey's this year, and he's surely off to a good start.

The third period started with Flesherton two in the rear of Dundalk and the way the boys dug in, every Flesherton fan, and maybe some Dundalk fans were wondering what the outcome would be, but the only tally was another by Boyd for Flesherton, bringing the score to 3—4 for Dundalk. There was some dispute the last three minutes when Flesherton was supposed to have scored, but the goal umpire was quite undecided so they dismissed it from their minds and finished the game.

There were no penalties handed out throughout the game by referee Saunders.

Dundalk — Goal, McCulloch; Def., Beackler and M. Thompson; For., Livermore, Copeland and F. McGuirk; Alt., R. Acheson, L. Lyons, R. McGuirk, S. Bellamy and C. Thompson.

Flesherton — Goal, Ferris; Def., Gorrell and Akitt; For., Smith, Boyd and Phillips; Alt., B. Patton, McCutcheon, F. Patton, Dargavel and Johnson.

Flesherton Won 6-3

On Monday night Chatsworth and Flesherton Sr. Centre Grey League teams met for their first tussle of the season, with Flesherton coming out on top by a score of 6—3. The checking was very close, few rushes were made by either teams throughout the game, and the scores were made on hard fought struggles and nice team play by both sides. There was very little rough work and only two penalties were handed out, one to Chatsworth in the second period, and one to Flesherton in the last, when McCutcheon tripped a Chatsworth man and Akitt took the brunt of the blow, when Beakler thumbed him to the penalty box.

In the first period Flesherton broke loose and was able to make two counters, one by Smith from Boyd and one by Dargavel, before Bell and Woods of Chatsworth slammed two home to end the period 2—2. In the second period Flesherton was able to get one ahead again when Smith and Boyd co-operated on some nice passing and Smith counted again, only to be followed up by M. McFarlane of Chatsworth, to tie it once more. Thus the third and final period started, was it going to be a nobody win nobody lose game? All signs pointed towards it, but Flesherton went right to town in a hurry and were able through real hard work to hold Chatsworth between their own blue line and goal most of the period and at the same time, slip three tallies in Dargavel receiving two and Smith the third, ending the game 6—3 for Flesherton.

Chatsworth — Goal, C. Rowe; Def., Dudgeon and E. McFarlane; For., M. McFarlane, Bell and E. Woods; Alt., Walker, J. Maher, Findlay, C. Maher and J. Woods.

Flesherton — Goal, Ferris; Def., Gorrell and Akitt; For., Smith, Boyd and Phillips; Alt., Patton, McCutcheon, Dargavel and Johnson.

The young bride is bound to make mistakes. And her husband is virtually bound to eat them.

It may be safely predicted that a great many rink owners in Ontario are going to lose money in 1937.

A 3-Act Play

"Small Town Romeo"

Under the Auspices of L. O. L. No. 2855

Will be presented in the

Town Hall, Flesherton

Thurs., February 4

By the Orange Valley Young People

Musical numbers between acts.

Concert at 8:15 p.m. Admission: 25 and 15c.

Advance Recipes For The Ladies

TOMATO RELISH

7 lbs. tomatoes
2 lbs. white sugar
1 pt. cider vinegar
1 oz. ground cinnamon
½ oz. ground cloves
Salt to taste
Boil 1½ hours and strain.
—Mrs. Frank Taylor, Flesherton

PRUNE CUP CAKES

2 tablespoons butter
⅔ cup brown sugar
1 egg
¾ cup stewed prunes, chopped
1 cup flour
½ teaspoon baking soda
¼ teaspoon salt
½ teaspoon cinnamon
⅛ teaspoon cloves
⅛ teaspoon allspice
¼ cup milk

Cream butter and sugar well; add well beaten egg; add prunes, sift together all the dry ingredients and add alternately with the milk. Beat lightly after each addition. Drop into buttered, small muffin tins. Bake at 375 degrees F. for 18 to 20 minutes. Makes 1½ to 2 dozen small cup cakes.

NOTE — Have prunes well drained.

—Mrs. Kenneth McKee, Toronto

CHINESE CHEWS

1 cup white sugar
¾ cup flour
1 teaspoon baking powder
⅛ teaspoon salt
1 cup chopped nuts
1 cup chopped dates
2 eggs swell beaten
1 tablespoon milk
1 teaspoon vanilla

Mix and sift dry ingredients; add chopped fruit, then the well beaten eggs, milk and vanilla. Beat well, turn into buttered pan; bake in moderate oven for 25 minutes. Allow to cool, slightly cut in squares and if so desired roll in fruit sugar.

—Mrs. Kenneth McKee, Toronto

COFFEE SUET PUDDING

1 cup bread crumbs
1 cup suet chopped fine
1 cup white sugar
1 cup raisins
½ cup nuts (these may be omitted if desired)
1 cup strong coffee
½ teaspoon each, cinnamon, cloves, allspice, 1 of salt, 1 of soda dissolved in the coffee, mix all together then add flour to stiffen; steam 3 hours, this will keep and can be reheated when wanted.

—Mrs. A. K. Osborne, Darcy, Sask.

OATMEAL CRISPS

1 cup brown sugar, ½ cup butter, boil on stove for 2 minutes, remove from stove and add 1 teaspoon of vanilla, 1 teaspoon of soda, stir, then add 2 cups fine oatmeal and a few rolled nuts, spread in pan, bake till light brown and mark before it gets too cold.

—Mrs. A. K. Oborne, Darcy, Sask.

GINGER SNAPES WITHOUT EGGS

1 cup molasses
1 cup sugar
1 cup shortening
1 heaping teaspoon soda
1 level teaspoon ginger
1 teaspoon salt
½ cup boiling water
Flour to stiffen.

—Mrs. Clarence Winters, Maxwell

DATE DROP COOKIES

Cream together:
1½ cups baking sugar and ½ cup butter; add 2 eggs, 3 tablespoons milk, ½ lb. dates, 2 cups rolled oats, 2 cups flour, 1 level teaspoon soda, ½ cup walnuts, ½ teaspoon nutmeg, ½ teaspoon cinnamon, pinch of salt.

—Mrs. S. Winters, Flesherton

PRINCE ALBERT CAKE

2 eggs
¾ cup brown sugar
1 cup raisins
1 cup sour cream
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
4 tablespoons black strap
1 teaspoon soda dissolved in boiling water
2 cups flour.

—Mrs. Wm. Seeley, Maxwell

FAIRIES' DELIGHT

2 cups oatmeal
1 cup brown sugar
½ cup butter
1 teaspoon soda
½ cup walnuts or shredded cocoanut

Mix into crumbs and pack in pans. Cook slowly. Let cool before cutting into squares or strips.

—Miss Doris Lowick, Fosterton, Sask.

MAIDS OF HONOR

(A different tart, that will please at parties or afternoon teas).
¼ lb. of blanched almonds or walnuts chopped fine
½ cup of sugar
2 tablespoons of butter
1 egg well beaten, pinch of salt
Raspberry jam

Line tart tins with rich pastry and place in the centre of each, 1 teaspoon of jam. Cream butter and sugar, add nuts and egg well beaten, pinch of salt, put tea-spoon of mixture over jam, put two narrow strips of pastry across the top and bake in hot oven fifteen minutes.

—Mrs. B. Wagg, Toronto

DATE PUDDING

Mix in a suitable bowl:
2 cups bread crumbs
1 cup flour
1 cup suet (chopped fine)
2 cups dates (chopped)
½ cup sugar
1 teaspoon salt
2 teaspoon baking powder

Moisten with 2 eggs (well beaten), in a little sweet milk.

Put in well-buttered bowl and steam three or four hours. Serve with cream or sweet sauce.

—Mrs. John Ottewell, Flesherton

BOSTON COOKIES

1 cup butter
1 cup brown sugar
2 eggs

Beat to a cream, then add 1 lb. chopped dates, 10 cts. chopped walnuts, 1 teaspoons soda, dissolved in 2 tablespoons hot water, flour to make a real stiff batter. Drop from teaspoon on greased pan and bake in slow oven.

—Mrs. J. A. Patterson, Sarnia, Ont.

BUTTER SCOTCH PIE FILLING

Boil together 1 cup of milk with 1 cup brown sugar or half brown sugar and corn syrup and one tablespoon butter, mix three tablespoons of flour, with milk and yolk of one egg and add one more cup of cold milk and cook all together, putting egg white on top and brown.

—Mrs. Fred Graham, Walkerton, Ont.

SEVEN MINUTE CAKE ICING

1½ cups brown sugar, 2 egg whites, 2 tablespoons cold water, place in double boiler and beat with rotary egg beater until mixture is quite creamy and thick then remove from double boiler and add teaspoon of vanilla and beat with knife or spoon till quite cool and spread on cake. Never fails to set.

—Mrs. Fred H. Graham, Walkerton.

Live Stock Report

Although the supply of cattle over the week-end was considerably less than the previous week, the market opened slow on Monday, due to the fact that the local trade in dressed meats has been confined, on account of a condition in the retail trade. Export shipments to the United States are limited, as the price margin is very narrow and really not very helpful at the present time.

Choice heavy steers sold at from $6.50 to $7.00; fair to good from $5.75 to $6.40; common and medium $5.00 to $5.60. In the butcher section, the trade was slow and only a few of the prime steers and heifers sold around $5.50; fair to good butchers brought from $5.00 to $5.40; common and medium $4.25 to $4.90. All classes of cows held steady, some of the best bringing from $3.75 to $4.00; fair to good $3.25 to $3.65; common and medium $2.50 to $3.00. The bull trade was slow, choice light butcher bulls from $4.00 to $4.50; choice heavy bulls $3.50 to $3.85; bolognas from $3.50 to $3.75.

In the small meats, the lamb market was easier, choice lambs selling at $10.00, with a few extra choice at slightly higher prices. Best sheep brought $5.00 to $5.50, other lower according to quality. The calf trade was easier, choice from $10.50 to $11.00; fair to good from $9.00 to $10.00; common and medium $6.00 to $8.00.

The hog market recovered some of the decline on Monday and sales were made at $8.75 for truck deliveries. It will depend entirely upon supplies for the balance of the week, as to what will take place.

EAST MOUNTAIN

Mr. Thompson Allen spent a day recently with his daughter, Mrs. T. McCullough near Heathcote.

Mr. Elwood Partridge, Herb Badgero and Dave Williams spent the week end at their respective homes at Rock Mills and Flesherton.

A number from here attended the shower in Kimberley on Friday night in honor of Mr. and Mrs. Arthur Idle, newly weds. They were presented with two lovely occasional chairs from the Kimberley friends and a set of dishes from East Mountain friends.

Mrs. Ben Prentice and Miss Christena Dinsmore were recent visitors with the former's daughter, Mrs. Clarence Smart.

Mr. and Mrs. Arthur Idle have moved to their new home on this mountain

ANY DAY A FISH DAY

A Message From the Premier of Nova Scotia

How often we hear the remark, "Health is the first consideration!" We seem unanimously to agree that this precept should guide us in all the ordinary affairs of life. Yet in one important particular, the selection of our diet, do we consistently observe that rule?

Take, for example, the matter of sea-foods.

It has been proven conclusively that these foods, properly prepared, have unusual health-giving power. Palatable and easily digested, they help the human body to resist disease and they promote the growth of children. They possess a great deal more protein than either chicken or beef and provide the best balanced flesh foods available. As to cost, they are relatively inexpensive.

Nevertheless it is said that the average Canadian family is content with perhaps one meal of fish a week. Our leading dietitians deplore this apparent blindness to the intrinsic value of fish foods. For this reason we heartily welcome the present press campaign to encourage the consumption of fish inaugurated by Hon. J. E. Michaud in his capacity as Minister of Fisheries at Ottawa.

Deep sea fishing is a hazardous calling. Our Canadian fishermen imperil their lives day after day in order to make available a constant supply of wholesome and delicious sea foods. These hardy and courageous men form a highly important element in our population. For their sake, for your own sake, for the sake of your family, patronize their products. Serve more sea fish and remember that every day may be fish day.

READ THE "SMALL ADVTS".

MAXWELL

The Y. P. S. met in the church hall on Friday, January 22. The McIntyre Y. P. S. put on the program, the devotional period consisted of readings by Misses Lorena Arnold and Minnie McIntyre. Rev. McPherson sang a solo, followed by prayer by Ruby Arnold. Miss Doris Clarke sang a solo with guitar accompaniement. Miss Bessie Potts gave a reading; Miss Edith Watts then favored the audience with some instrumental music. Miss Minnie McIntyre gave a reading; Miss Ruby and Lorena Arnold gave a comic duet which was enjoyed by all, Mr. McPherson led in community singing. Games followed and lunch was served by the Maxwell ladies. The meeting closed by singing the hymn, "Blest be the tie that binds."

The more happiness you give, the more you have left.

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in the sale of your

Livestock

Ship to the Open Market and consign your shipments to the

OLD RELIABLE FIRM OF

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Canada's Leading Livestock Salesmen

Established 1893

Union Stock Yards—Toronto

MID-WINTER SALE

House Wares

Cabinet Bread or Cake Box, reg. $1.85, special	$1.49
Apartment Grocery Sets	89c
White Enamel Wash Basin	25c
White Enamel Chambers	38c
Heavy Tin Dairy Pails, 10¼ qts. 2 for	98c
Side Rest Heavy Galv. Oil Cans, 5 gal.	$1.29
Galvanized Wash Boilers	98c
Heavy Copper Wash Boilers	$2.79
Bake Rite Cake Pans, square and oblong	19c
Sheet Iron Roast Pans, 11½x16⅛ at	28c
Ivory and Red Enamel Double Boilers	$1.29
Large Tea Pots. Ivory and Red,	$1.05

AND OTHER SPECIAL PRICES ON ENAMELWARE.

FRANK W. DUNCAN

Phone 54 -:- Flesherton, Ont.

"I'm Your Watchman!"

"I'm a telephone, to be sure, and I'm an A-Number-One watchman at the same time.

I guard your home against emergencies — fire, sudden sickness, unwelcome prowlers — things that can happen in the best of regulated families.

Let's hope they don't happen to you! But, in case they do, it's always wise to be prepared.

I'll work for very little, too; only a few cents a day."

HAVE YOU A TELEPHONE IN *YOUR* HOME?

Our local business office will gladly supply information.

THE BELL TELEPHONE COMPANY OF CANADA