THE
FLESHERTON ADVANCE
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F. J. THURSTON, Editor.

PRICEVILLE

Sunday, July 7th, anniversary services will be held in St. Andrew's Church at 11 a.m. and 7.30 p.m. Special music and the garden party the night following.

The reunion of the Clarks, MacCuaigs, McLeods and MacCannells and their descendants, will be held on Saturday, June 29th, in the Park at Flesherton. Dinner at 1 p.m.

Miss Bernice Carson spent the week end with Miss Mabel Adams.

Congratulations to Miss Elizabeth Brown and Mr. Mel. Watson, who were married Wednesday.

Rev. J. and Mrs. Taylor and babe of Brussells called on his many friends here last week.

Mrs. Archie McLean returned home after spending two weeks at Port Arthur.

Miss Bernice Carson and brother, Dick, and Mrs. A. L. Hincks spent a couple of days in Toronto last week.

Mr. Hutchinson of Toronto preached for a call in St. Andrew's Church on Sunday.

Mr. and Mrs. Stanley Harrison and family visited Sunday at H. Tucker's and at the home of A. L. Hincks.

Mr. and Mrs. H. Pedlar and sons, Mr. and Mrs. Alex. Knox and Garnet of Toronto and Mr. and Mrs. Jack Carson and son of Vandeleur visited on Sunday at Mr. Alex. Carson's.

Mrs. D. L. McArthur and Eleanor and Mrs. T. Nichol spent a couple of days at Collingwood. Mrs. Nichol remained for a longer visit.

Mr. and Mrs. Dan Campbell and Mrs. Kate McArthur attended the silver anniversary of the latter's daughter, Mrs. Geo. McLellan, at Niagara Falls on June 16th.

Mrs. W. J. Hincks was hostess to the W.M.S. and W.H. Societies on Tuesday afternoon when there was a good attendance. Considerable business was dealt with and arangements were made for the garden party. The July meeting will be held at the home of Mrs. D. Campbell.

Mr. and Mrs. Earl McLeod and Marion of Ceylon visited on Sunday at the home of his father, Wm. McLeod, South Line.

ORANGE VALLEY

Mr. and Mrs. Melville Wilson, Oscar and Gordon Brown of Lauriston, Melville Thibutt and Mrs. Ed. Biernes spent Sunday with the Fred Brown family.

Mr. and Mrs. George Smith of Toronto visited over the week end with Mr. Smith's parents, Mr. and Mrs. Robt. Smith.

Pte. Wm. Sprung of Camp Borden spent the week end with Mr. and Mrs. W. J. McFadden.

Mr. Elwood Bowles spent a few days in Toronto and while there purchased a car for himself.

Mr. Humphries spent a couple of days recently at Bobcaygeon.

Miss Simpson of Flint, Mich., is visiting with Miss Gladys McFadden.

D. McTAVISH & SONS
FLESHERTON, ONTARIO

WHY NOT?

MAKE IT A HABIT TO DELIVER YOUR CREAM DIRECT TO THE CREAMERY.

It will pay you well. Because, you are getting more money for delivered Cream, and delivered Cream stands a better chance for a for a higher grade.

For those who find it inconvenient to deliver their cream, our trucks will give you the usual courteous, satisfactory service.

Open Wednesday and Saturday Nights

In order to help support the Business Men's Assoc., we are offering a special prize, which will go to the holder of the first ticket drawn if he has delivered cream to the creamery any time Wednesday. The amount of the prize will be equivalent to the amount of money received for their cream.

Flesherton Creamery & Produce Co.
Phone 66 Angus Avis, Manager

It's Jam and Jelly-Making Time Here

SURE RESULTS AND ECONOMY MADE POSSIBLE BY MODERN METHODS

Experience — hard-earned over a long stretch of years—used to be necessary to successful jam and jelly making. And even then the most experienced jam and jelly maker had failures. There was the occasional batch of jam or jelly that would not set, in spite of the fact that it had been made successfully by the same method time and again! Such baffling results made jam and jelly making an uncertain undertaking at the best.

Now today—if you use them correctly — youn eed not worry about your jellies not setting or your jams being syrupy. For wit bottled pectin, you can control the amount of jelly-forming substance in your fruit mixture.

You can even make jams and jellies out of fruits that could never have been used by the old-fashioned method, because they contained too little of this jellying substance to jell the juice.

Bottled pectin is a solution of that part of the fruit which makes jelly "jell". It is a pure fruit product extracted from fruit that has a high content of pectin, refined and concentrated to a standard of jelly-making strength. Added to fruit or fruit juice, even strawberries or pineapples which are now in pectin, bottled pectin supplies the exact amount of jellying substance needed.

Then too, with bottled pectin, the time taken in making jam and jelly is considerably shortened. By the old-fashioned method, about 30 minutes' boiling was required, whereas with bottled pectin a short boil of 1 or 2 minutes is sufficient. This very short boiling time means more jam or jelly from the same amount of fruit, with the fresh flavor and color of the natural freshly picked fruit.

Bottled pectin is so easy to use and so popular with jelly makers everywhere, that maybe you will welcome a few hints on how to perfect your use of it.

1. Follow the manufacturer's recipes exactly. These recipes are based not upon one or two trials, but upon hundreds of trials. The recipes are as trust-worthy as it is possible to make them.

2. Use only ripened fruit. The recipes are made for use with fruit of mellow ripeness because it makes jams and jellies of the finest flavor, color, and texture.

3. Give jellies time to set. They start to set almost as soon as poured, and continue to set more firmly. It is best if the jelly does not set too firmly during the first twenty-four hours, as slow-setting jellies are always more tender in texture.

You may not have realized how many interesting ways there are of using jams and jellies. If you have thought of your jams and jellies as furnishing "spreads" for bread, there is a surprise for you when you try some old favorites—like jelly rolls, tarts, pullings and cakes—with the alluring modern touch of "home-made" jam or jelly.

RED CURRANT JELLY

5 cups (2½ lbs.) juice
7 cups (3 lbs.) sugar
Half bottle (1-2 cup) Certo

Use only fully ripened fruit Crush currants thoroughly and add 1 cup water. Stir until mixture boils, cover, and simmer 10 minutes. Squeeze through jelly bag. Measure juice and sugar into large saucepan and mix. Then bring to a boil over hottest fire, and at once add Certo, stirring constantly. Bring to a full rolling boil and boil hard one-half minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Avoid double batches of currant jelly. Makes 10 to 11 eight-ounce glasses.

ORANGE MARMALADE

3 cups (1 1-2 lbs.) cooked fruit
Juice of 1 lemon
6 cups (2 lbs. 10 oz.) sugar
Half bottle (half cup) Certo

Remove rind in quarters. Slice peeled fruit very thin crosswise, removing seeds. Then cut slices fine, discarding hard centres. Lay rind flat, and with sharp knife, pare off about half of white part of rind. Discard these whites. Shred yellow rind very thin, add 1 1-2 cups water and ¼ teaspoon soda, and cook, covered, for just 10 minutes, stirring occasionally. Then add cut-up fruit and lemon juice. Simmer, covered 20 minutes longer. Measure 3 solidly packed cups of this cooked fruit into large kettle, adding water if necessary to fill third cup. Add sugar, bring to boil, and BOIL GENTLY 5 minutes. Remove from fire and stir in Certo. Stir occasionally for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot marmalade with film of hot paraffin; when marmalade is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sometimes sets very slowly. Requires 4 medium oranges. Makes about 8 eight-ounce glasses.

MINKIN JELLY ROLLS

¾ cup sifted Swans Down Cake Flour
¾ teaspoon baking powder
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla
1 cup Red Currant Jelly

Sift flour once and measure. Combine baking powder, salt and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from over hot water. Fold in flour and vanilla. Pour into two pans, 15x10 inches, lined with greased paper, and bake in hot oven (400 deg. F.) 10 minutes. Quickly cut off crisp edges of cake. Turn from pans at once onto cloth covered with confectioners' sugar. Remove paper, cut each cake into six pieces of equal size, spread with jelly, and roll. Wrap in cloth and cool on rack. Before serving, decorate rolls, if desired, with rosettes and borders of sweetened whipped cream forced through pastry tube. Makes 12 rolls.

STRAWBERRY JELLY

4 cups (2 lbs.) juice
7 1-2 cups (3¼ lbs.) sugar
1 bottle Certo

Use only fully ripened berries Crush thoroughly, squeeze through jelly bag. Do not drip overnight as uncooked juice ferments quickly. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and then bring to a full rolling boil and boil hard a half minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is sold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sometimes sets very slowly. Requires 4 medium oranges. Makes about 8 eight-ounce glasses.

A suggestion is made that in wide areas wolves should be hunted in airplanes. But how would the wolves know enough to come to the landing field to get shot?

Two Chesley boys, Bruce Krug and Rolin Hauser, had an interesting experience recently when they journeyed from Chesley to Southampton via canoe. They started out at 8 o'clock in the morning and reached Southampton at 6 o'clock that evening. During the trip they had to make three portages, at Dawson's dam, Lockerby Mill and at Chippewa Hill. The distance sovered was forty miles.

CANADIAN OFFICIALS RELAX IN VIRGINIA

Three Canadian government officials taking time out from the war atmosphere relax in the garden of the Cavalier Hotel in Virginia Beach, Va., which is gradually becoming the spring resort for prominent Canadians. LEFT to RIGHT are: Burton M. Hill, member of parliament, from St. Sephen, N.B.; W. George Akins, member of the Canadian wartime fisheries board, and an old Flesherton boy; and Hon. J. E. Michaud, minister of fisheries in the King Government.

VICTORIA CORNERS

Mr. and Mrs. Robert Taylor, Miss Violet Taylor and Nelson Copeland of Toronto, Mr. and Mrs. Chas. Foster of Terra Nova and Mr. and Mrs. John Coulter of Wiarton visited at the home of Mr. Jos. Copeland

Misses Myrtle and Betty McTaggart and Messrs. Wilfred Dunkley and John Thompson of Brampton visited at the home of Wilfred Gallagher for the week end, after attending the Robinson-Wiltshire wedding.

On Thursday afternoon the ladies of the W. A. of Inistioge met at the home of Mrs. Walter Acheson for their June meeting. All gathered around the cheerful fire and with their president, Mrs. Copeland, presiding. The business consisted of arranging to buy more lamps for the church, collecting the coppers in the copper contests and making a donation to the church fund.. Mrs. Batchelor then took the chair and Mrs. Wm. Acheson led in prayer. Mrs. Russell Patterson read the Scripture. Mrs. Walter Acheson gave a temperance reading and Mrs. Chas. Moore a missionary reading regarding work in Saskatchewan. Miss Maud Acheson rendered a lovely solo.

Walter Acheson accompanied Geo. Duncan last week to Windsor and Tottenham.

Special Train Service
Owen Sound - Flesherton
Toronto
DOMINION DAY — JULY 1
For convenience of Holiday Week-end Traffic, special train will operate July 1 as follows: the regular train leaving 6.14 is cancelled on this date:
Leave Owen Sound 6.15 p.m.
Leave Flesherton 7.15 p.m.
Arrive Toronto Union 11.00 p.m.
Consult Agents for Schedule Details
Enquire Regarding
Special Holiday Week-End Fares
Canadian Pacific

There is really one final test which counts in this country — no matter where you're from, are you with us or against us?

NOTICE TO CREDITORS

ALL PERSON having any claims or demands against the Estate of William Henry Bewell, late of the Township of Osprey in the County of Grey, Farmer, deceased, who died on or about the 3rd day of January, A. D., 1940, are required to forward their claims duly proved to the undersigned Solicitor for the estate, on or before the 26th day of July, 1940.

AND FURTHER take notice that after such mentioned date, the Executors will proceed to distribute the assets of the estate amongst the parties entitled thereto, having regard only to such claims as they will then have notice of.

Dated at Collingwood, this 26th day of June, A.D. 1940.

—MALCOLM McLEAN, Esq.
Collingwood, Ont.
Solicitor for the Executors

Summer
Time Table
Effective Sat., June 29th
Leave FLESHERTON
To Toronto
c 11.50 a.m. b 7.25 p.m.
To Owen Sound
c 5.50 p.m. d 7.45 p.m.
b-Sun & Hol.; c-Sat. only
d-Fri. only
STANDARD TIME
Gray Coach Lines

CERTO is concentrated FRUIT PECTIN . . . the natural jellifying substance extracted from fruit.

Saves Time—Energy—With Certo you give only a one to two-minute full, rolling boil for jam . . . for jelly only a half-minute to a minute.

Better Taste and Colour—Because of the short boil the fresh natural taste and colour remain unspoiled in the fruit, whereas long-boiling affects both taste and colour.

More Jam or Jelly—So little juice has time to boil away that you get up to half again more jam or jelly from an equal amount of fruit.

Sure Results—Follow the recipes given free with Certo and you can be sure of lovely jams and jelly.

E140

PUT CERTO ON YOUR SHOPPING LIST TODAY

Get CERTO Here
JAMS AND JELLIES THE EASY WAY
We also have a supply of
GRANULATED SUGAR
PARA-WAX RUBBER RINGS

Bug Killer - Paris Green
ARSENATE OF LIME and ARSENATE OF LEAD
CLIMAX or SUDDEN DEATH
Neither good for dessert, but hard on the bugs
No mixing; just dust them on and they'll do the work.

O & A. Co-operative Company, Ltd.
FLESHERTON, Ontario