THE
FLESHERTON ADVANCE

Published on Collingwood Street, Flesherton, Wednesday of each week. Circulation over 1,000. Price in Canada $2.00 per year, when paid in advance $1.50; in U. S. A. $2.50 per year, when paid in advance $2.00.

F. J. THURSTON, Editor.

FEVERSHAM

What a winter we have been having. We are anxiously looking for spring.

Our deepest sympathy is extended to the family of the late Mrs. R. J. Colquette, who passed away at the home of her daughter, Mrs. Dand, at Long Branch. Mrs. Colquette was a resident of Feversham for many years and very highly respected.

Considerable moving went on in our village last week. Mr. Bob McQuay and family, who have been in charge of the telephone central office, moved to the Manse. Mr. and Mrs. Wm. Tyler, who have taken over the duties at central, moved in there, while Mr. and Mrs. Laurie Sewell moved to the house vacated by Mr. and Mrs. Tyler.

A social evening and presentation was held on Monday evening, March 15th, in Robinson's hall in honor of Norman Davidson of the R.C.A.F., son of Mr. and Mrs. Wm. Davidson, who was home on leave for a few days. Norman was presented with a purse and sum of money by friends and neighbors of the community. He left last week for Manitoba, where he has been posted. We wish him the best of luck.

We extend our sympathy to the family of the late Mrs. Wm. Hanley, who passed away at the home of her son, Charles, on the 8th line.

Mr. Howard McKee of Hamilton is spending a few days at his home.

Miss Alda Hawton, teacher in the public school, spent the week end at her home on the 12th line.

MAXWELL

Mrs. Mercer is visiting with friends in Toronto.

Miss Lolo Thomson of Feversham spent the week end with Mabel Ross.

Pte. Chas. Winters spent the week end with his parents.

Mrs. Priestley is spending some time with her daughter, Mrs. Chester Cameron, in Owen Sound.

Quite a number are sick with the 'flu in this neighborhood. It is no respector of persons.

Congratulations to Mr. Robert Mercer, who was married in Toronto recently.

The friends of Mr. E. Buckingham will be pleased to learn that he is able to be out. Mrs. Buckingham has been on the sick list during the past week, we are sorry to say.

PORTLAW

The many friends of the following under the doctor's care trust they may soon be in fine health again: Mrs. Jas. Pedlar, Mrs. A. Blackburn and Mrs. Wm. Jamieson, the latter being a patient in the Markdale hospital.

Mr. Wm. Jamieson is with his daughter, Grace (Mrs. Austin Hill).

Miss Florence Boyce of Toronto is visiting at the parental home here. On Thursday afternoon Florence entertained her girl friends at a quilting.

Local and Personal

Mr. Norman Dungey has gone to Alliston for a few weeks.

Mrs. J. T. Parker is visiting this week with her daughters in Toronto.

Mr. Alex. McEachnie spent the week end in Toronto.

Pte. Wesley Litlejohns of spent a couple days last week with his wife.

Mr. Gordon Dungey of Toronto spent the week end with his mother.

Mrs. W. Thompson spent the past week visiting in Toronto.

Mrs. W. Boyd visited in Toronto over the week end.

Miss Ethel Dargavel spent the past couple of days in Owen Sound.

Miss Leone Johnson of Fergus spent the week end with her parents, Mr. and Mrs. W. Johnson, Springhill.

Mrs. Geo. Stewart spent the week end with her parents, Mr. and Mrs. Chas. Moore, at Brampton.

Cpl. Norman Stoddart, R.C.A.F., of Toronto spent the past couple of days with his wife and family.

Miss Effie Sandilands of Dundalk spent a day with her sister, Mrs. Wes Armstrong.

Mrs. R. W. Shaw of Lions Head visited last week with her brother, F. J. Thurston, and family.

L.A.C. F. Lee of Jarvis and Mrs. Lee and Sandra of Burlington visited last week with Mrs. Lee's sister, Mrs. H. A. Black, and Mr. Black.

Mr. John Pattison returned last week to his home at Springhill, after being confined several weeks in the Markdale hospital with a broken leg.

Pte. Ted Fawcett of Camp Borden spent the week end with his wife and daughter, who have moved to town from Burlington.

Lieut. Fred Gorrell of Camp Borden and Mrs. Gorrell and daughter, who have been visiting at Barrie, were in town on Saturday, returning to Barrie on Sunday.

Mr. and Mrs. Jack Oldfield of Corbetton and Miss Eileen Pattison of Toronto spent the week end with parents, Mr. and Mrs. John Pattison, Springhill.

Mr. Mervyn McFadden last week purchased the 100-acre farm from from Mrs. Geo. Stewart, at the north side of the village, including all the stock. Mervyn has been working the property the past couple of years.

Mr. John Pattison wishes to thank all the neighbors and friends for their kindness to him while in Markdale hospital, and to the United Church for the box of fruit they so kindly sent him.

A progressive euchre party was held recently at the home of Mr. Geo. Johnson, Springhill, when a very peasant evening was enjoyed. Mrs. Harry Akins won the ladies' prize, Mr. Harold Best the men's prize and Mrs. Earl Best the lucky prize.

The thaw the past few days has made the snow banks disappear considerably. The road to Maxwell has not been used for motor travel the entire length, but it is expected the road will be opened this Wednesday. Some farmers have tapped their maple trees, but it has not yet become general.

ROCK MILLS

Mrs Robt. McMullen is so much improved as to be up a little each day, after her trying illness

Mr. and Mrs. Robt. Haney of Eugenia visited with Mr. and Mrs. Chas. Newell.

Mr. Thos. Betts is still confined to the house. We trust he may soon feel much better and be able to get out around again.

Miss Marion Croft had the misfortune to sprain h r leg badly while skiing on a hill one night last week. She was taken to Markdale hospital Monday for an x-ray which revealed no bones were broken, just a bad sprain. She will have to remain off the foot for a few days.

Additional Local Items

Mrs. C. P. Wilson and daughter were week end visitors with her parents at Stamford, Ont.

Mr. Thos. Fenwick visited his sister, Mrs. Jos. Williams, last week and is now in Owen Sound.

Mrs. Jos. Williams has been ill the past few days with a threatened attack of pneumonia at her home in town and is being nursed by her daughter, Mrs. E. Partridge.

Mr. and Mrs. Willard McDonald of Hepworth, Mr. and Mrs. Glen McDonald of Chatsworth, Mr. and Mrs. Ian McDonald and Mr. and Mrs. N. Becker of Acton visited Sunday with Mr. Arthur McDonald and Mr. and Mrs. Norman Scarrow.

Priceville Women's Institute

The March meeting of the Priceville Women's Institute was held at the home of Mrs. Sims, with Mrs. J. McMillan presiding in the absence of the president. Miss Anna Shortreed gave a paper on "Hobbies," Mrs. (Rev.) Cox rendered a solo, and Mary McKinnon conducted a contest. Kenneth Nichol donated a wall bracket on which tickets are being sold and a draw made. The April meeting will be held at the home of Mrs. H. B. McLean, when a local preacher will be the guest speaker.

Folk who trust to luck usually find that luck cannot be trusted.

Flesherton United Church

Minister:
REV. G. KEITH McMILLAN

Services will be held as follows on Sunday:

11.00 a.m.—Worship, Flesherton.
12.15 p.m.—Sunday chool, Flesherton.
2.00 p.m.—Sunday School, Ceylon.
2.30 p.m.—Worship, Ceylon.
7.30 p.m.—Vesper Service, Flesherton.

Sunday morning Mr. McMillan will conclude the series on "We Would See Jesus," with the subject "His Scale of Values."

Sunday evening at 7.30 a Service of Song will be held, with a brief talk on Whittier's hymn "Immortal Love Forever Full."

The attention of those concerned is drawn to the fact that a class for young people who would like to unite with the Church, is being held each Monday afternoon in the high school, following school.

FLESHERTON AND ROCK MILLS BAPTIST CHURCHES

Frank B. Keys, Pastor

FLESHERTON SERVICES
Church Service — 11 a.m.
Sunday School — 12 o'clock
ROCK MILLS SERVICES
Sunday School — 2.30 p.m
Church Service — 3.30 p.m.

Maxwell United Church

REV. GEO. L. MERCER, B.D., D.D.
Minister
SERVICES OF WORSHIP

SUNDAY, MARCH 28
11 a.m.—Eugenia.
3 p.m.—Wareham.
8 p.m.—Maxwell.

The House of Prayer offers opportunity to men, women and youth to worship and to renew the sense of God in their lives. We give special invitation to be with us in Christian Fellowship.

This Sunday the minister's sermon theme will be (3) "The Victorious Authority of Jesus."

Gospel Workers' Church

Feversham, Ont.
Rev. C. McNichol, Pastor

Feversham Appointment
Sunday School — 10 a.m.
Sunday Morning Service — 11.
Sunday Evening Service — 7.30.
Olivet Appointment
Service at 3 p.m.

ATTENTION —

HOME OWNERS

THIS IS A GOOD TIME TO DO THAT SPRING PAINTING WHILE YOU CAN GET SOME HELP

We have a complet lien of
Paints, Enamels, Wax and Polishes

MAPLE SYRUP TIME WILL SOON BE HERE

Our stock of Sap Buckets, Sap Spouts, Pails, etc. is in fair shape.

ECONOMIZE — Make your old equipment last as long as possible.

Get your machines repaired now and avoid disappointment later on.

BUY WAR SAVINGS STAMPS REGULARLY

FRANK W. DUNCAN

HARDWARE phone 54 Flesherton, Ont.

FREE! New NUTRITION BOOKLET!

Nutrition made easy! A "can't-go-wrong" guide to healthful family meals

It's here at last! A really *practical* guide to meal-planning. All you need to know about nutrition, in an easy-to-follow, interesting, authoritative book.

This is important to you; for recent Government surveys show sixty percent of Canadians fall short of good nutrition, even though seemingly well-fed. Perhaps *your* family lacks proper food for vital good health . . . stamina . . . high morale.

So get in line with the "Nutrition for Victory" drive. Send for your copy of "Eat-to-Work-to-Win", NOW. Follow the new EASY plan for serving delicious, well-balanced meals.

FREE! Send for your copy today!

To get your FREE copy of "Eat-to-Work-to-Win",* just send your name and address, clearly printed, to "Nutrition for Victory", Box 600, Toronto, Canada.

*(The nutritional statements in "Eat-to-Work-to-Win" are acceptable to Nutrition Services, Department of Pensions and National Health, Ottawa, for the Canadian Nutrition Programme.)

THE BREWING INDUSTRY OF ONTARIO

Sponsored by
THE BREWING INDUSTRY (ONTARIO)
in the interests of nutrition and health as an aid to Victory.

SHIP'S FLOUR CARGO MAKES MANY LOAVES

When a wartime ship of 10,000 ton cargo type, built in the Canadian National Railways west coast shipyard, goes to sea it carries substantial loads of foodstuffs. For example, such a vessel can take 8,000 tons of Canadian flour to Great Britain where, in the ordinary course of manufacture and baking, 24,000,000 one-pound loaves will result. However, with the wartime practice of using a mixture of flour from grains other than wheat, the output of loaves will be even larger.

A new 4c stamp will be issued shortly for postage on letters to supercede the 3c issue. It will be a while until the new issue is ready, so, in the meantime, the public is asked to use a 3c and a 1c stamp or two 2c stamps after April 1st, when the new rate of 4c on letters becomes effective. The 3c rate will still apply to letters addressed to the armed forces overseas.

When dad brings home the bacon these days he's doggone lucky.

Fats as well as fates play a part in winning the war.

HOW TO FILL OUT YOUR APPLICATION FOR CANNING SUGAR

This year housewives must estimate in advance the amount of sugar required for canning and jam-making, so that arrangements may be made to provide and distribute the necessary supplies. Applications must be sent in to your Local Ration Board by April 15th. Use the application in your new Ration Book for this purpose.

Canning sugar will be allowed for all fresh fruits, including citron and wild fruits. Marrow, tomatoes and pumpkins are considered as vegetables and no canning sugar will be allowed for them.

HOW TO FIGURE OUT THE AMOUNT OF SUGAR NEEDED

CANNING

Allow ½ lb. of sugar for each quart sealer.

Estimate the TOTAL number of quart sealers you plan to put up —then use the quick, practical method of allowing ½ lb. of sugar for each quart sealer. Don't try and decide exactly the number of each kind of fruit you plan to put up. Some fruits may be more plentiful than others. Base your estimates on the number of sealers you have on hand, what you put up last year, or what you think your needs will be this year.

Your completed application must be sent to your Local Ration Board by

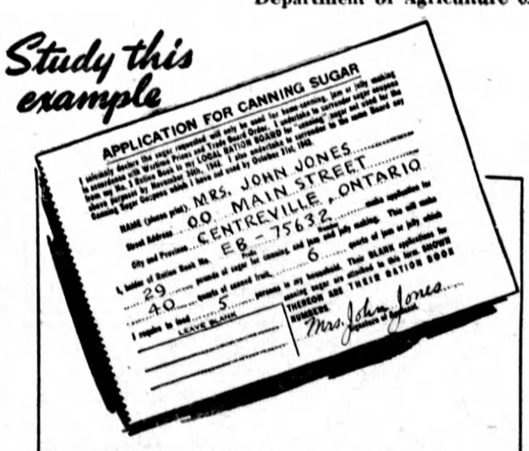
JAM or JELLY MAKING

Allow 1½ lbs. of sugar for each quart of jam or jelly.

Most people use jars of various shapes and sizes. Take a number of the jars you usually use and see how many cupfuls of water they hold. Four (4) cups make a quart. In this way you will be able to estimate the number of quarts of jam or jelly your jars will hold. Then allow 1½ lbs. of sugar per quart for your requirements. For example, for 8 quarts of jam or jelly, you will require 12 lbs. of sugar.

Estimates based on these methods are within the canning sugar ration, and the amounts are satisfactory for wartime canning and jam and jelly making, as proven by test in the Dominion Department of Agriculture experimental kitchens.

Study this example



Mrs. Jones has decided that her canning programme will be 40 quarts of fruit of different kinds. She allows one-half pound of sugar for each quart, and therefore will need 20 pounds of sugar for canning.

She decides that she will put up 6 quarts of jam and jelly. She allows 1½ pounds of sugar for each quart of jam, and therefore will need 9 pounds of sugar for jam and jelly making.

She adds the two amounts of sugar together (20 + 9) and writes the total (29 pounds) on her application, together with the number of persons she intends to feed in her own household. To her own fully completed application form she attaches the application forms of the other persons in her household she is planning to feed. Only the individual serial numbers need be given on these accompanying application forms.

IMPORTANT NOTE

The Dominion Department of Agriculture recommends canning fruit in preference to making jam or jelly because:

More fruit can be put up with less sugar and at less cost.

Canned fruit retains more of the vitamin value of the fresh fruit.

WHEN AND HOW CANNING SUGAR WILL BE MADE AVAILABLE

When your Local Ration Board has reviewed your application you will be provided, sometime before June 1st, with special canning sugar coupons. These coupons will entitle you to buy sugar, at any grocery store, at specified intervals. You do not have to buy all your sugar at once.

COMPLETE AND SEND IN YOUR APPLICATION BEFORE APRIL 15

Complete your application form as shown in the illustration and mail it to your Local Ration Board not later than April 15th. Attach the application forms from the ration books of the other persons you will be feeding in your household. Do not write anything but the serial numbers of the owners on these other forms. Simply copy the serial numbers from the front of their ration books on to their application forms and pin them to your own fully completed application.

In estimating your canning and jam-making requirements, storage space should be carefully considered. Poor storage may cause spoilage and waste. Canned fruit should be kept in a cool, dry, dark place. Don't use canned fruits on your table when fresh fruits are available. Plan to use your home-canned fruits in the winter months only.

Remember—False Statements are Subject to the Full Penalty of the Law

RATION ADMINISTRATION

THE WARTIME PRICES AND TRADE BOARD