LADIES' SPUN

Rayon Dresses

New styles, pretty pastel shades in new floral patterns, washable. All sizes.

Special $2.98

HOUSE FROCKS

A big range of new styles in fast colors, sizes up to 52. Priced 98c to $2.49

Chenille Bed Spreads

New assortment, double bed size; rose, wine, mauve, turquoise and white grounds. Easily laundered without ironing.

$5.50 $7.50 $8.50 $10.95 $11·50

Tip Top Tailors

Suits to Order $29.75
Make your selection early

F. H. W. HICKLING

General Merchant FLESHERTON

F. R. Oliver is again in the Cabinet and takes over his former portfolios of Minister of Public Works and Welfare.

Aircraftman Gordon Nichol returned to Edmonton last Thursday after three weeks visit at his home.

Tpr. Robt. Meads has returned to Camp Borden after a two weeks' visit with his parents.

Miss Jean Collinson of Owen Sound is visiting at her home here.

Tpr. Lloyd Archibald spent Tuesday on leave with his mother, Mrs. C. Archibald.

SEND IN YOUR RENEWAL.

FEVERSHAM

We are sorry that Nurse Smith had the mirfortune to fall at her home last Thursday and break her right arm. She was taken to Markdale hospital for an X-ray. Her arm was put in a cast and she returned home the next day.

Mr. Scoffield of England, who is an engineer in the British Navy, Mr. John Healey, and Mr. and Mrs. Kenwell and three children of Collingwood visited on Sunday with Mr. and Mrs. Fred Tyler.

Mr. and Mrs. Wm. Stock, Bob and Jack of Toronto, Mr. and Mrs. Jas. McClennin and Lloyd of Dundalk were visitors on Sunday with Mr. and Mrs. W. Teeter and family.

Mr. and Mrs. Herb Eby and Stephen of Barrie spent the week end and holiday with the former's parents, Mr. and Mrs. G. Eby, and Marion.

8TH LINE OSPREY

Mrs. Mina Crawford has returned to her home, after spending the past week with Mrs. R. Fenwick, Maxwell.

We are sorry to report Mr. P. J. Somers on the sick list.

Mr. and Mrs. S. McNab and son, Alex., of Chatsworth spent Sunday with Mrs. S. R. Hawkins and family.

Mr. and Mrs. Wm. Blaschke and Miss Joan Crawford of Preston spent the holiday with Mr. Wm. Moffatt and Mrs. M. Crawford.

Mrs. Pete Somers and Kay of Mildmay spent a few days at their home.

Mr. and Mrs. Jas. Ottewell and Dolly spent Sunday with Mr. and Mrs. John Ottewell of Flesherton.

A well-known writer of things for the lovelorn tells her clients that it's "a misfortune to marry an icicle." That's right, girls; he's almost sure to become a drip.

CEYLON

Mr. and Mrs. Connell and Miss Maxine Connell, Holland Centre, and Miss Marjorie Connell, Owen Sound, were week end visitors with Mr. and Mrs. Will Cairns.

Mr. and Mrs. Alex. Richardson of Markdale, Mrs. J. Pattison and Mr. J. A. Knox of Toronto, Mr. and Mrs. Bert Haw and son, Billy, of Swinton Park were recent visitors with Mrs. J. Knox.

Mrs. Archie McLean of Priceville and Miss Alma McLean, R.N., of Toronto visited on Sunday with Mr. and Mrs. W. Burnett and Mrs. M. Irwin.

Mr. and Mrs. Harvey Griffin, Miss Catharine Cairns and Mr. Bell of Toronto were holiday visitors at the home of Mr. Geo. Cairns.

Mr. and Mrs. Robt. Fettes of London visited with Mr. and Mrs. Will Hincks on Sunday. Mr. and Mrs. Fettes and Mr. and Mrs. Hincks als visited with Mrs. Hincks' brother, Mr. Jack Stephenson, Markdale, the first of the week.

Mr. and Mrs. J. S. McDermid received a letter from their son, Aircraftman Wallace McDermid, who is overseas, stating he had passed a recent examination and had obtained his L.A.C. standing. We are always glad to hear from our soldiers at home and in distant lands.

Mrs. A. S. Muir visited several days the past week with the Misses James of Priceville.

Mr. and Mrs. Pat Black, Gravenhurst, were week end visitors at the home of the latter's aunt, Mrs. Jas. McWhinney.

Gnr. Don Porter of Peterboro and Mrs. Porter (nee Evelyn McDermid) of Toronto were week end visitors with Mr. and Mrs. S. J. McDermid.

Mr. and Mrs. P. Hemphill and family, Miss Maud Hemphill and Mr S. Hemphill spent the holiday in Toronto.

An error was made in the presentation to Emerson Meads. It should have read from the Durham Road school section and Priceville district.

Mr. and Mrs. Percy Hunt, Mr. Geo. Arrowsmith and Mr. Melville Hunt visited friends at Norval the first of the week.

Mr. A. Sinclair of Dundalk visited the first of the week with Mr. and Mrs. Jas. Sinclair.

The Women's Institute will meet on Thursday, June 3rd, at 8 p.m., at the home of Mrs. J. Knox.

Mr. and Mrs. Vaughan and daughter, Phyllis, and Mrs. Smith, Markdale, spent the holiday with Mr. and Mrs. J. D. McLeod.

Mr. and Mrs. W. P. Wharin and Miss Jeanette McLeod of Toronto were holiday visitors at the parental home.

Mr. and Mrs. Thos. Genoe visited on Sunday with Mr. and Mrs. Oliver Turner, Eugenia.

Miss Catherine Stewart, R.N., of Owen Sound and Mr. and Mrs. Abe Brooks of Harriston were holiday visitors with Mrs. A. Stewart.

Mr. and Mrs. Luther Duckett and Mr. N. Tackaberry of Gorrie visited Monday with friends in Collingwood.

Mr. and Mrs. Leslie Jamieson and little son, Ralph, and Shirley Murray of Toronto spent the week end with Mr. and Mrs. Ken Stewart.

Mrs. E. Doupe of Owen Sound visited recently at the home of Mr. L. Duckett.

The many friends in Ceylon vicinity are glad to know that the Hon.

CREAM PRODUCERS, ATTENTION!

Because of the acute shortage of gasoline and rubber and the large requirements of same by our Armed Forces, the Government has passed Order No. 533, respecting the transportation of milk and cream. The creamery is requested to make a 4-5 day pick-up of cream and other farm produce which means three collections every two weeks. As a war effort we are asking for your kind co-operation.

The More Gasoline and Tires We Save Will Leave More for Our Armed Forces

Bring your produce to the Creamery on your regular trips to town and benefit by the premium paid for delivered cream.

Flesherton Creamery & Produce Co.

Phone 66 Angus Avis, Manager

MEAT

RATIONING EFFECTIVE THURSDAY, MAY 27TH

After midnight May 26th, it is unlawful for a consumer to buy rationed meats and for anyone to sell rationed meats to a consumer except on surrender of valid ration coupons.

WHAT MEATS ARE RATIONED?

Beef, Veal, Pork, Mutton and Lamb.

WHAT MEATS ARE NOT RATIONED?

Poultry and Fish are not rationed. "Fancy" meats such as Heart, Tongue, Liver, Kidneys, Brains, Sweetbreads, and cooked sausages such as Wieners and Bologna are not rationed. Meat cuts containing 50% or more of bone such as spare-ribs, oxtails, and pigs' feet are not rationed.

HOW MUCH RATIONED MEAT AM I PERMITTED TO BUY?

An average of two pounds per week per person. You get less of meats containing no bone and more of meats containing considerable bone. See the chart of coupon values below.

WHAT COUPONS DO I USE WHEN BUYING MEAT?

The brown Spare "A" coupons from your No. 2 ration book—the book you are now using to buy tea, coffee, sugar, and butter.

HOW OFTEN CAN I BUY MEAT?

Two coupons become good each Thursday. The first pair of No. 1 coupons become good May 27th. Each coupon is good for ½ of one week's ration.

HOW LONG DO COUPONS REMAIN GOOD?

Coupons becoming good before the 15th of a month are good until the end of that month. Coupons becoming good on or after the 15th of a month are good until the end of the following month.

DO I HAVE TO USE THE TWO COUPONS AT THE SAME TIME OR IN THE SAME STORE?

No. You can use a coupon at any time during the period in which it is valid, and in any store you wish.

CAN I BUY ONLY ONE KIND OF RATIONED MEAT WITH A COUPON?

No. You can buy whatever rationed meat is available and as many kinds as you want providing the coupon value is not exceeded.

MEAT COUPON VALUE CHART

GROUP A - ½ LB. PER COUPON

SMOKED MEATS
Back Bacon (Sliced and Rindless)
Side Bacon (Sliced and Rindless)
Side Bacon (Sliced Rind on)

PORK CURED
Boneless Back (Sliced. Not Smoked or Cooked)

COOKED MEATS
Butt (Boneless)
Ham (Boneless)
Any Uncooked Group "B" Cuts—when Cooked

GROUP B - ¼ LB. PER COUPON

BEEF - FRESH or CURED
Chuck Roast or Steak (Boneless)
Flank Steak (Boneless)
Hind Shank Meat (Boneless)
Minute Steaks and Cube Steaks (Boneless)
Neck (Boneless)
Rolled Rib (Boneless)
Round Steak or Roast (Bone in)
Sirloin Tip (Boneless)
Stewing Beef (Boneless)
Tenderloin

LAMB or MUTTON - FRESH
Forequarter (Boneless)

VEAL - FRESH
Cutlets and Fillets (Bone in)
Front Roll (Caul Wrapped. Boneless)
Leg Roll (Caul Wrapped Boneless)
Round (Bone in)
Stewing Veal (Boneless)
Tenderloin

PORK - FRESH
Back (Boneless)
Belly (Boneless)
Butt (Boneless)
Ham, Centre Cuts (Bone in)
Picnic (Boneless)
Picnic Skinless (Boneless)
Tenderloin

PORK - CURED (Not Smoked or Cooked)
Back (Boneless)
Belly (Boneless)
Cottage Roll (Boneless)
Ham Butt Roll (Boneless)
Ham Centre Slices (Bone in)
Pork Roll (Boneless)
Shoulder Roll (Boneless)

PORK - SMOKED
Back Bacon (in the piece, Boneless)
Cottage Roll (Boneless)
Ham (except Shank End, Bone in)
Ham, Skinless (Boneless)
Picnic (Boneless)
Pork Roll (Boneless)
Side Bacon (in the piece)

COOKED MEATS
Any Uncooked Group "C" Cuts—when Cooked

GROUP C - 1 LB. PER COUPON

BEEF - FRESH or CURED
Brisket Point (Boneless)
Flank (Boneless)
Front Shank Meat (Boneless)
Front Shank (Centre Cut. Bone in)
Hamburger
Plate (Boneless)
Porterhouse Steak or Roast (Bone in)
Rib Roast or Steak (Bone in)
Rump (Round and Square End, Bone in)
Sirloin Steak or Roast (Bone in)
Short Rib Roast (Bone in)
T-Bone Steak or Roast (Bone in)
Wing Steak or Roast (Bone in)

LAMB or MUTTON - FRESH
Centre Loin Chops (Bone in)
Loin (Flank off, Kidney and Suet out, Bone in)
Patties (made from Necks and Flanks, Boneless)

VEAL - FRESH
Blade (Bone in and Neck off, Shoulder Knuckle out)
Loin Chops (Centre Cut, Bone in)
Patties (Boneless, made from Shanks, Necks, Flanks)
Round Bone Shoulder (Bone in)
Rump (Bone in)
Sirloin Roast or Cutlet (Bone in)

PORK - FRESH
Belly Pork (Bone in)
Ham, Butt End (Bone in)
Ham, Shank End (Bone in)
Ham Trimmed (Bone in)
Loin, Centre Cut Chops (Bone in)
Loin, Centre Cut (Bone in)
Loin, End Cuts (Bone in)
Loin, Whole (Bone in)
Picnic, Hock On or Hock Off (Bone in)

PORK - CURED
Ham, Butt End (Bone in)
Ham, Shank End (Bone in)
Ham, Whole (Bone in)
Picnic, Hock On or Hock Off (Bone in)

PORK - SMOKED
Ham, Shank End (Bone in)
Ham, Whole (Bone in)
Picnic, Hock On or Hock Off (Bone in)

COOKED MEATS
Any Uncooked Group "D" Cuts — when Cooked

GROUP D - 1¼ LBS. PER COUPON

BEEF - FRESH or CURED
Blade Roast (Bone in)
Brisket Point (Bone in)
Chuck Roast (Bone in)
Front Shank, Whole or Knuckle End (Bone in)
Neck (Bone in)
Plate, Brisket (Bone in)
Round Bone Shoulder Roast (Bone in)
Sausage, Fresh
Short Ribs (Braising, Bone in)

LAMB or MUTTON - FRESH
Flank (Bone in)
Front (Bone in)
Hind (Bone in)
Leg (Bone in)
Loin, Flank on (Bone in)
Rack (Bone in)
Rib Chops (Bone in)

VEAL - FRESH
Breast (Bone in)
Flank (Bone in)
Front Shank (Bone in)
Hind Shank (Bone in)
Leg, Shank Half (Bone in)
Leg, Whole (Bone in)
Loin, Flank on (Bone in)
Neck (Bone in)
Rack (Bone in)
Rib Chops (Bone in)

PORK - FRESH
Hock (Bone in)
Sausage

PORK - CURED
Hock (Bone in)
Mess (Bone in)
Short Cut Back (Bone in)

PORK - SMOKED
Hock (Bone in)

MEAT RATIONING AS IT AFFECTS FARMERS

Farmers may slaughter their livestock for their own consumption—but must turn in to the Local Ration Board at the end of each month, 1 coupon for each two pounds of their own slaughtered meat consumed on their own premises. Farmers need in no case surrender more than half the number of each month's valid coupons for such home slaughtered meat.

The remaining half of farmers' meat coupons may be used for ordinary retail purchases of meat, on the basis of coupon values as shown on the chart above.

Farmers may supply meat from their own slaughterings to other farmers for consumption on their own farm premises. Local farmer "Beef Rings" are also permitted. Farmers providing meat to other farmers, or "Beef Rings", must collect meat coupons on the basis of 1 coupon for each two pounds of meat, gross weight. Self-addressed and stamped envelopes for mailing in coupons can be secured at your Local Ration Board.

CONSUMER MEAT IN LOCKERS

Before June 30th all consumers (including farmers) who store meat in lockers must declare in writing to the nearest Branch of the Ration Administration, the quantity of rationed meat they have in storage over and above eight pounds per person in the household. Declarations must be accompanied by sufficient coupons from the ration books of the locker holder and his household, to cover the quantity of declared stored meat at the rate of 1 coupon for each two pounds of any meat in the above groups.

The number of coupons to be detached by the locker user need not exceed more than 50% of the total meat coupons in the possession of himself and his household. Locker users may retain for retail purchasing one of each similarly numbered pair of coupons.

NOTICE TO THE MEAT TRADE

Retailers of meat must collect coupons for any rationed meats sold on or after May 27th. They need not turn in coupons to their suppliers for meat purchased up until June 10th. This arrangement is made to enable them to build up stocks. A Special Food Bulletin giving complete details of meat rationing is being mailed to all food stores.

RATION ADMINISTRATION

THE WARTIME PRICES AND TRADE BOARD