ROCK MILLS

Mr. Delbert Hopkins of Toronto spent Sunday with his wife and family here.

Mrs. George Akitt received word last week that her brother, Tpr. Lloyd Wilson had passed away in a hospital overseas, the result of serious wounds suffered while in action. We extend our sincere sympathy to the bereaved family.

Mr. Ed White of Toronto spent a few days with friends here.

Mrs. Wilson of Markdale visited last week with her daughter, Mrs. George Akitt.

Mr. and Mrs. Albert Wilkinson visited with their daughter, Mrs. W. Stephens and Mrs. Stephens of Feversham.

Mrs. Laurie Russell and son are spending a few weeks with her father, Mr. Thos. Bemrose.

Mr. Laurie Russell of Toronto spent the week end with his wife and son here.

Mr. W. J. Newell is confined to the house and under a doctor's care.

School was closed for a few days owing to the illness of our teacher.

"I wish I could," sighed the overly stout lady ruefully, as she gazed on the sign in a grocery store, reading: "Give your fat to Uncle Sam."

For The Spring Season

"SUNWORTHY WALL PAPERS
WINDOW SHADES CURTAIN RODS
PAINTS and VARNISHES
CRETONNES DAMASKS BED SPREADS
HEMSTITCHED SHEETS PILLOW SLIPS

BILTMORE FUR FELT HATS

New Shapes - New Colors - All Sizes

Odd Trousers Fine Shirts New Neckwear
Suspenders Sweaters and Pullovers Overalls
Underwear Work Shirts Work Trousers
Men's and Boys' Work Boots

F. H. W. Hickling

General Merchant **FLESHERTON**

FEVERSHAM

We extend our deepest sympathy to Mr. and Mrs. Chas. Pocock and daughters in the great of their only son and brother, Rfmn. Dalton Pocock, who was killed in action overseas. Mr. and Mrs. Pocock and family were residents in Feversham for a few years and Dalton was well known here and highly regarded by all.

Miss Dora Short returned to Shelburne last Thursday after visiting with Mr. and Mrs. Rozell Conn.

Mr. Wm. Heitman spent last week in Toronto, returning Saturday.

Mr. and Mrs. Lorne McQuay and baby, Dianne, Collingwood, visited Saturday with Mr. and Mrs. Heitman who went to Collingwood with them to visit for a few days.

Mr. and Mrs. H. Alexander are celebrating their golden wedding this Tuesday March 13th. We extend our congratulations and best wishes to them. We also congratulate Mr. Alexander on his 88th birthday this Wednesday, March 14th. He is enjoying real good health.

Mr. Howard McKee, Hamilton, arrived last Friday evening at his home here. He and Mrs. McKee spent the week end with Mr. and Mrs. W. R. Colquette in Owen Sound. Mrs. Colquette and son, Allan returned with them to spend a few days here.

Congratulations to Miss Ruth Francis, daughter of Mr. and Mrs. H. C. Francis, who was successful last week in obtaining first class honors, 84% in her examination in music from 2nd to 3rd grade. Miss Lillian Foote, Collingwood is her music teacher.

Mrs. Fred Tyler spent last week at the home of her daughter, Mrs. Torrence Williams, in Flesherton.

WHEN IN DUNDALK
SEE
BATES FOR BOOTS
For all kinds of Foot Trouble

8TH LINE OSPREY

The Farm Forum met at the home of Mr. and Mrs. Fred Hale last Monday evening with a fair attendance. Mrs. Harold Fenwick was recreation leader. The meeting this Monday will be held at the home of Mr. and Mrs. Wm. Stephens.

Mr. and Mrs. Arthur Lawler accompanied Mr. and Mrs. Geo. Sled to Owen Sound Friday evening where they attended the hockey match.

Mrs. Don Carson and two children of Eugenia visited a few days the past week with Mr. and Mrs. Gerald Magee.

Mr. Sam Phillips of the Collingwood gravel visited Sunday with Messrs. Kendal and Kilburne Hawkens.

Tpr. Wes Pedlar, formerly of Lougheed, Alberta now at Camp Borden, and friend, Tpr. Ralph Anderson, formerly of Saskatoon, now of Camp Borden, spent a couple of days last week with Mr. and Mrs Albert Williams.

Mr. Peter Somers is spending a few days with his wife at Mildmay.

About forty neighbors were entertained to a euchre party at the Ottewell and Stephens home Friday evening. Mr. and Mrs. Hanley will hold the next euchre party.

Messrs. Fred Williams and Bryce Williams spent a few days in Toronto the past week.

A number from this line attended the sale of Mr. Newton Greer near Dundalk last Wednesday. Excellent prices were realized.

Mr. John Stephens is employed at the Osprey Farmers Milling Co. Feversham.

PORTLAW

Messrs. Les Chard and Herb Betts spent a day in Toronto this week.

Mrs. Clifford Taylor and baby son are visiting with the former's parents, Mr. and Mrs. Thomson near Feversham.

Mrs. A. Thomson has returned to her home in Feversham and Mrs. W. J. Chard is now assisting in caring for Mrs. Simmons.

Mrs. Clarence Loundry and daughters are visiting with Mr. and Mrs. J. J. Boyce.

Miss Lois Sparks of Flesherton visited on Sunday with Miss Mabel Chard.

Mr. and Mrs. C. D. Meldrum were visitors with Mr. and Mrs. Joyce Porteous, Rock Mills, on Sunday.

THE MIXING BOWL

Hello Homemakers! Almost every woman is a collector at heart, be it teaspoons, china, glass or antiques; but there is one collector's item which is altogether too popular — left-over food.

Left-overs must be store properly if they are to be used effectively at a later date. "Covered and cold" is the rule for keeping foods attractive and nourishing. If tidbits are congenial, store them together—potatoes, peas and carrots can all go in the same covered dish. Keep a jar in your electric refrigerator in which to store the liquid that vegetables have been cooked in so that you may use this liquid to add flavor and vitamins to soups or cream sauces.

USING LEFT-OVERS

1. Try combining a few spoonfuls of left-over vegetables with a white sauce of a tomato sauce or a tin of condensed soup to make a delicious scallop.
2. A vegetable turnover is something we forget. Put diced vegetables in a square of pastry and fold over, then bake. Serve with gravy or onion sauce.
3. Tag ends of celery, onion shoots, outer cabbage leave may be simmered for soup stock.
4. If you throw away the hard end of cheese you are throwing away a butter substitute. Even through very hard let pieces float in gravy, soup or sauces removng unedible parts after the fat and flavor are rendered out.
5. Left-over egg yolks poached and mixed with salad dressing make a good sandwich filling or garnish for salads and sauces.
6. You can do any number of things with left-over cereal. Reheat it next mornng with diced fruit or chill it, slice and fry and serve with honey or cream. Combine it with scrambled eggs or use it to bind meat loaf together.

BACON MUFFINS

2 cups flour, ½ tsp. salt, 3 tsps. baking powder, 2 tblsps. sugar, ½ cup cooked bacon broken into bits, 1 egg, 1 cup milk, ¼ cup melted fat.

Sift the flour, making powder and sugar. Add bits of bacon. Mix the unbeaten egg and milk; stir in quickly and lightly. Add the melted fat. Fill well-greased muffin tins two-thirds full of the batter and bake in electric oven at 400 deg. for twenty or thirty minutes.

SARDINE CROQUETTES
(requested)

Two-thirds cup mayonnaise, ¼ tsp. salt, ¼ tsp. pepper, 1½ tsps. Worcestshire sauce, 1 tbsp. minced parsely, 1 tbsp. grate onion 1 tbsp. lemon juice 1½ cups cooked rice, 2 cups flaked sardines, fine dry bread crumbs.

Combine mayonnaise and seasonings in a bowl. Add the rice and sardines. Mix with a fork; let stand five minutes. Shape into croquettes and roll in bread crumbs. Place one-half inch apart on ungreased baking sheet, lined with heavy brown paper. Bake in hot electric oven 450 deg. fifteen to twenty minutes, or until browned. Approximate yield: ten to twelve croquettes.

LEMON RICE PUDDING
(requested)

3 cups cooked rice 2, eggs, 2 tbsps. lemon juice, 1 tbsp. lemon rind, ½ cup honey, 1½ cups milk, ½ tsp. nutmeg.

Combine rice, slightly beaten eggs, lemon juice, lemon rind, honey, milk and nutmeg and mix well. Pour into a buttered baking dish and place in a pan of hot water. Bake in a moderate electric oven at 350 deg. for about 1 hour or until set. If desired, serve with whipped or plain cream. Six servings.

* * *

THE LETTER BOX

Mrs. K. Mc says: If you have some very old and teasured lace and you are afraid to launder it try this method — sprinkle some powdered magnesia or borax over it thoroughly. Wrap the piece in a towel and allow it to stand for several days, then shake out the powder and iron over a thin towel.

Mrs. C. J. says: An old sofa cushion covered with oilcloth makes a good kneeling pad. Dirt can be wiped off the floor as well as the cushion, more easily.

* * * *

Anne Allan invites you to write to her c/o The Advance. Send in your suggestions on homemaking problems and watch this column for replies.

VICTORIA CORNERS

Mr. and Mrs. Elwyn Ferris and little son, Lyle visited on Sunday with the former's parents Mr. and Mrs. Thos. Ferris, Wareham.

While the men attended the sale at the farm home of Newton Greer near Dundalk on Wedensday afternoon the ladies accompanied them to the home of Mrs. Wm. Talbot and Laurene to hold their March W.A meeting. The men report a very large crowd at the sale and prices ranging high. On the other hand the ladies held a very successful meeting. Mrs. Jack Batchelor of the Bethel Society and Mrs. Norman Jackson of the Wareham Society were guests. We are sorry to report one of our members in the person of Mrs. Wilfred Gallagher under the Doctor's care. May better health be in store for her soon

Mr. and Mrs. Walter Acheson visited on Saturday with the former's aunt, Mrs. Jas. Acheson Sr., Bethel, who is critically ill at her home.

Our sympathy is with Mrs. Wm. Duncan and sister, Miss Edith Bell, whose mother, Mrs. Bell, passed away at the former's home early Sunday morning.

Mr. and Mrs. Dave Reddick and daughter, Phyllis, Proton Station, visited on Sunday with Mr. and Mrs. Walter Acheson.

Pte. Ivan Copeland returned to Camp Borden on Friday after furlough with his parents. His father, Mr. Jas. Copeland, accompanied him as far as Toronto.

TORONTO LINE NORTH

Mrs. Mervyn McFadden hostess a crokinole party on Thursday evening last, when a very pleasant time was enjoyed.

Miss Helen Brown is in Toronto where she has secured a position.

Miss Gertrude Lever spent the week end with Mr. and Mrs. Roy Wood and Miss Muriel at Markdale.

Mr. and Mrs. H. McKee of Feversham and Mrs. W. R. Colquette and son, Allan of Owen Sound were callers at the home of A. Stewart on Sunday.

Sympathy is extended to Mrs. Harold Richardson in the loss of her brother, Tpr. Lloyd Wilson, who died of wounds received in fighting in Holland.

Mr. C. B. Perigoe of Malton and Mr. I. H. Perigoe of Toronto were visitors a few days with Mr. and Mrs. A. Stewart, and attended the Golden Wedding Anniversary of Mr. and Mrs. Alexander at Feversham on Tuesday.

Things don't add up these days but it is easier when you start to divide.

Liquor Control Board of Ontario

NOTICE

to Individual Liquor Permit Holders

DO NOT DESTROY your present individual Liquor Permit

Liquor Permits will be *extended* (not re-issued) to March 31st, 1946 on application and payment of $1.00 at any Liquor Control Board Store on and after March 19th, 1945.

The decision to extend the use of the present permits will effect a substantial saving in paper and printing costs, and is in keeping with present day conservation policies.

WILLIAM G. WEBSTER
Chief Commissioner

POULTRY

The Poultry Market outlook for 1945 is rather good as there is reasonable assurance that the same export market will be available for this year's crop. The prices will, therefore, be approximately the same as last year.

In 1944 we bought the large portion of our poultry on rail grade basis, which meant more money to the producer for good quality. We are still doing this and intend to even a greater extent in the future.

Notice to Our Patrons

If you still have some chickens or a surplus of fowl bring it in. We will buy them alive or dress them for you and buy them rail grade. Our prices are good.

Till further notice the Creamery will be closed Saturday nights

Flesherton Creamery & Produce

Phone 66 **Angus Avis, Manager**