8TH LINE OSPREY

The Farm Forum held their annual social on Friday evening last, to end the winter series of forum meetings, at the home of Mr. Doug. Stephens. A pancake supper was very muhc enjoyed at the end of an interesting program.

Mr. and Mrs. Wm. Stephens visited on Sunday with Mr. and Mrs. Albert Wilkinson of Rock Mills. Miss Florence Wilkinson returned home with them, after spending the Easter vacation with her sister.

Mr. and Mrs. James J. Ottewell spent Sunday with Mr. and Mrs. Sam Osborne and family at Markdale.

Mrs. P. J. Somers, Helen and Naomi have returned to Mildmay after spending Easter vacation at their home here.

Mr. and Mrs. Lloyd Stevens visited on Sunday with Mr. and Mrs. Isaac Ottewell and Miss Jean Ottewell of Duntroon, who spent the week end at her home.

Miss Evelyn Hale and Miss Dorothy Jamieson have returned to their teaching duties at Honeywood and Toronto after spending the Easter vacation at their parental homes.

Mr. Lyall Shields has returned to his teaching duties at S. S. No. 5, after spending Easter week at his home near Meaford.

This community extends their sincere sympathy to the bereaved parents and brother and other relatives of the late Noreen Grummett, who passed away in the Private Patients Pavillion in Toronto on Wednesday last.

Mr. and Mrs. Wm. Somers and Marilyn and Mr. Vincent Somers of Banks visited on Friday at the Somer's home.

We are glad to report Mr. Jas. Murphy able to be around again, after suffering the past two or three weeks with lumbago.

Misses Kay and Helen Somers spent a few days in Orangeville last week.

Mrs. Alex Cameron held a very successful auction sale last Wednesday.

Mrs. Jas. Ottewell has returned home after assisting Mrs. Alex Cameron the past week.

PORTLAW

(Intended for Last Week)

Mrs. Cameron of Durham is at the home of Mr. Everette Balckburn.

Mr. and Mrs. Harvey Meldrum of Toronto spent the Easter holiday with the former's brother, Mr. C. D. Meldrum and Mrs. Meldrum.

Mr. J. J. Little and grandson, Kenneth Kelly, Delhi, is visiting Mr. and Mrs. Wallace Fisher.

Mr. and Mrs. Petri of Toronto visited with the latter's parents, Mr. and Mrs. D. Blakey.

Mrs. Grace Blackburn and daughter, Ruth and girl friend of Toronto spent the week end with the former's son, Everett here.

Pte. R. D. Meldrum of Camp Borden is sepnding a few days at the parental home here.

Mr. and Mrs. Kenneth McKee and daughters of Toronto spent the holiday with the Boyce and McKee families.

Mrs. Florence Lyons and Jean are spending the Easter holidays in Toronto. Guests at the home of Mr. and Mrs. Wm. Blakey and attended the Blakey-Hill nuptials were, Mr. and Mrs. Geo. Blakey, Mr. and Mrs. Howard Blakey & Marilyn, Mr. and Mrs. Robert Chamberlain and Mervyn, of Toronto; and Mrs. Ralph White of Collingwood.

Mr. and Mrs. Frank McArthur and Douglas of Collingwood were week end visitors with Mr. and Mrs. Jas. Hopps.

Miss Mary Sheardown of Toronto visited with friends here at the week end.

AUCTION SALE

Credit Auction sale of farm stock and implements, furniture, Tuesday, April 17th, one concession north of Dundalk corner and one concession east of Highway 10 (Russell Patterson farm). Angus McCaulay, proprietor, Geo. E. Duncan, Auctioneer.

VICTORIA CORNERS

Highlights of our news this week are silver wedding anniversaries. These celebrations were the occasions of parties held at the home of Mr. an Mrs Elmo Stevens on Wednesday night and Mr. and Mrs. Ed Stinson on Friday evening. The Stinsons marked their twenty-fifth wedding anniversary on Friday, April 6th and the Steven's on Saturday, April 7th. The gathering on Wednesday night included both wedding couples and about twenty-five guests. Progressive euchre, lunch and dancing were the evening's entertainment. On Friday evening at 7.30 p.m. at the home of Mr. and Mrs. Ed Stinson a bounteous wedding supper was served to six couples including the four honored people. After supper they engaged in cards and social chat.

Mr. and Mrs. Ed Stinson (the former Ethel Ludlow, only daughter of Mrs. Wm. Ludlow and the late Mr. Ludlow, Proton Station) have one daughter, Beth (Mrs. Fred Linton) & three grandchildren, Jackie, Shirley and Clare Linton, Maple Grove.

Mr. and Mrs. Elmo Stevens (the former Edna Acheson, eldest daughter of Mr. and Mrs. R. G. Acheson, Proton Station) nave one daughter, Marjory, now teaching near Durham.

To these two couples our very best wishes are extended for many more years of happy wedded life.

(Intended for Last Week)

Due to the unseasonable weather Easter entertained the best of holiday weather and roads. April has brought forth its "April Showers", with Monday being a very wet day.

Many visitors holidayed in our midst over the week end, with Mr. and Mrs. Albert Stinson were their daughter and family, Mr. and Mrs. Bill Coon, Billie and Bobby, Acton; Mr. and Mrs. George Moore enjoyed the company of the former's sister, Miss Helen Moore and the latter's aunt, Miss Marie Cooke, Toronto; Miss Jean Copeland, Mrs. C. Brunelle, Mr. and Mrs. Nelson Copeland, Kenneth and Jimmie, Toronto, at Jos. Copeland's; Miss Muriel Talbot, Toronto, visited her parents, Mr. and Mrs. Wm. G. Talbot and Miss Violta Richardson with her father and mother, Mr. and Mrs. J. H. Richardson.

Mr and Mrs. Milton Bannon motored to Toronto on Thursday evening to meet their daughter, Doris and friend, Miss Eileen Andrews, Sarnia. On their return they were also accompanied by their younger daughter, Kaye, R.N., and son, Fred, Toronto. Fred is remaining at home to assist on the farm during the spring and summer months. On Sunday afternoon Mr. and Mrs. Bannon took the three girls back to Toronto, Kaye to her Toronto duties and Doris and Eileen to meet their Sarnia bound train. The Bannons remained in the city for a short visit.

Miss Peggie Linton is spending this week with her uncle and aunt, and cousins, Mr. and Mrs. Albert Reid and family, Brampton.

Wood bees have been the order of the day during the past week. The snow fence is being taken down which makes us think spring is really here.

PAPER HANGING

Mr. J. Tomlinson, Trout Lodge, Eugenia, has returned home and will continue painting and paper hanging.

FEET HURT?
SEE
BATES FOR BOOTS
DUNDALK

CEYLON

(intended for last week)

This Easter season had a special happy thought due to the good news of the Allied Forces and a hope that soon universal peace will be restored.

Mrs. G. Blackburn, Miss Ruth Blackburn, Miss Shirley Burnette, Toronto; Mr. and Mrs. C. M. White, Wabaushene, were holiday visitors with Mr. and Mrs. Ken Stewart.

Mr. Melville Hunt and Miss Peggy Pannabaker of Preston and Mrs. C. Bartley, Markdale, spent the Easter holiday with the former's parents, Mr. and Mrs. S. R. Hunt.

Mr. Will Stewart, Toronto, spent two weeks with his nephew, Mr. Ken Stewart and Mrs. Stewart

Mr. Fred Irish, Toronto, spent the week end with Miss M. Hemphill and Mr. S. Hemphill.

Mr. J. P. Stewart, Toronto, was a holiday visitor with his sister, Mrs. M. T. Hogarth and Mr. Hogarth.

Miss Catherine Cairns, Toronto, is spending this week at her parental home here.

Mr. Ernie McMullen returned to Toronto last week after spending some time with friends here.

Mrs. George Cairns is visiting her daughter, Mrs. Walter Scrace, Todmorden.

Mr. and Mrs. Fred Arnett and little daughter, Faye, Mr. and Mrs. Thos. Genoe, were recent visitors with Mr and Mrs. Jas. Pattison and family, Owen Sound.

Mr. and Mrs. Fred Young, John and Helen of Nottawa were week end visitors with Mr. and Mrs. Luther Duckett.

Mr. Dave Genoe, Eugenia, visited Sunday with his brother, Mr. Thos. Genoe.

Mr. Ken Muir was an Easter visitor with friends in the village.

Miss Mary McMullen, Toronto, spent the holiday week end at her home here.

Mr. and Mrs. Wm. Cairns and daughter, Colleen were Easter visitors with friends at Holland Centre.

Miss Jean McMullen is spending this week with Toronto friends.

Miss M. McDonald is a holiday visitor with friends at Gormilie.

Miss Ethel Irwin, Toronto, spent Easter with her mother, Mrs. M. Irwin and Mrs. Will Burnett.

Holiday visitors with Mrs. C. Archibald were, Miss J. Mathews, Toronto; Mr. H. Archilbald, Agincourt; Messrs. John McWhinney and Willard McWhinney, Gravenhurst.

Miss Frances Collinson, Toronto, is spending this week at her parental home.

Mr. and Mrs. J. Gillespie and family, Hopeville, spent Sunday with Mrs. J. Knox of this village.

Mr. Melvin Tibbutt, Toronto, Miss Reta Tibbutt, Owen Sound, Miss Catherine Tibbutt and brother, Donald of Markdale, visited on Saturday with their sister, Mrs. W. E. Stoddart and Mr. Stoddart.

L.A.C. Mac Duncan, Brantford, and Mrs. Duncan, Toronto, were Easter visitors with the latter's parents, Mr. and Mrs. F. Collinson.

Holiday visitors at the home of Mr. Peter Muir, were Miss Marian Muir, Hamilton; Miss Jean Chapman, Toronto; Peter Hewston, London; Mr. and Mrs. Mervin Baxter and Mary Isabelle, Collingwood.

Mrs. Edgar Doupe is visiting in Toronto.

The Ladies Aid held their regular March meeting at the home of Mrs. M. Irwin on Thursday last. The president, Mrs. Dave Adams had charge of the meeting. The devotional was read by Mrs. Douglas Reid, and was Psalm 100. Contests were put on by Mrs. Adams and several short poems were read by the ladies. There were 17 ladies in attendance and the hostess and her assistants served a dainty lunch. The next meeting will be held at the home of Mrs. Dave Adams.

Mr. Matt Hunter returned to Brampton the past Tuesday after spending the past several days at the home of Mr. John Kennedy.

SWINTON PARK

On Thursday evening, March 29, the entire community gathered at the hall to honour Mr. & Mrs. Phillip Harrison and Eileen and bid them adieu ere they leave for their new home, north of Priceville. During the evening a purse of money, a writing desk, and Alladdin lamp was presented Mr. and Mrs. Harrison and a bed-spread was given Eileen. This highly esteemed family will be greatly missed in and around the Park.

Our local teacher, Mr. Adamson of the Park, spent his Easter holidays with his wife in Toronto; Mrs. N. C. Richardson of the O.D.R. spent Easter week end in Milno while Miss Florence Porter holidayed at Hamilton.

The Red Cross Sewing Circle held their monthly meeting at Mrs. Andrew Wright's.

Mr. and Mrs. Andrew Wright entertained the euchre club at the home of Mr. and Mrs. Wallace McCormack on Monday night. It being the last get-together of the season, a very enjoyable tim was spent.

On Thursday evening large crowd of friends and neighbors gathered to honour Mr. and Mrs. Melford Corbit (newly weds). At an appropriate time they were presented with a lovely occasional chair and cushion. The evening was spent in dancing.

Mrs. R. J. Porter spent a couple of days with her daughter, Mrs. Dave Reddick recently.

Mrs. Hopkins of Toronto is spending a few days with Mrs. Ray Richardson.

Mr. and Mrs. Ivan Porter spent a few days with the former's parents, Mr. and Mrs. John Porter.

We are all pleased to see Harry White back in our midst again and glad he is looking so well.

Under the direction of Mrs. Ray Richardson and Mrs. Stanley Harrison a crokinole and box social was held at the former's home, Friday night. An enjoyable and happy evening was spent by the large crowd. Proceeds in aid of Salem Church.

THE MIXING BOWL

BY Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! We are more aware of distant lands than ever before. Letters from the Low Countries, Italy and the East tell us of interesting foregin peoples — their customs and their dress. Perhaps your boy spent his last leave with a Belgian family and enjoyed a dish native to Belgium. Maybe you would like to try one at home.

BELGIAN HUTSEPOT
(Pot Pourri)

Put one pork shank in boiling water to cover. After cooking thirty mins., add one tbsp. salt.

Clean and cut one small head of Savoy cabbage, six potatoes, 1½ cups of diced carrots, 2 cups diced onions and add ½ tsp. pepper, ½ tsp. nutmeg.

Put all together in the cooker with the pork shank and simmer for about 2 hrs.

KHOPTHA

1 small head Red Cabbage, 1 onion, 1 apple, 1 tbsp. rice, ½ bay leaf, ½ tsp. cinnamon, ½ tsp. salt, dash pepper, 2 tbsps. shortening.

Clean and shred cabbage. Peel and core apple. Cut up apple and onion and put in pan with one cup of water; add all ingredients except vinegar and sugar. Simmer 1½ hrs., adding a little boiling water if necessary. When thoroughly cooked, add vinegar and sugar and boil five mins., stirring meanwhile.

Serve with Roast Dressed Pork.

ZOETE KOEK
(Sweet Cake)

6 cups flour, 1½ cups honey, 1 tbsp. baking powder, 2 cups water, 2 cups brown sugar, ½ tsp. extract of anise, 2 eggs 2 tbsps. molasses.

Mix thoroughly and bake in electric oven above 325 degrees.

This may be stored for weeks after being cooked, in an air-tight container. A slice of fresh bread should be put in every two or three days.

In Flanders it is known as Zoete Koek (Sweet Cake). In Antwerp and Brabant it is called Honing Koek (Honey Cake), and in Holland it is called Lekker Koek (Delicious Cake.)

* * *

TAKE A TIP

1. After our supply of chili sauce was exhausted we opened a couple of tins of tomatoes, drained of the juice, added minced onion, celery and a few spices, then simmered for ¾ hour—and the family are happy again.

2. Here is a special onion dish which keeps the aroma to itself. Select onions of the same size and peel them. Pierce each one right through centre to keep the heart from popping out. Place onions in a casserole and pour a tin of mushroom soup over them. Cover and bake in electric oven at 350 degrees for 40 mins.

3. Keep slivers of raw carrots in a covered jar in the refrigerator for those who go looking for something to eat at all hours. Crisp crunchy carrot sticks are easy to prepare — thank goodness, because they disappear more quickly than cookies.

4. Peel a ring around the small scrubbed potatoes and boil them. This makes the potatoes more nutritious and easy to skin.

* * *

THE QUESTION BOX

Mrs. J. C. says: Homemade soup is the best welcome sign at our home. Here is the recipe you liked. (We did too—very much.)

DUTCH BROTH

6 onions, 5 tbsps. baking fat, 3 cups cold water, 1 egg yolk, 3 tbsps. flour, 2 cups calded milk salt and cayenne.

Chop the onions and cook them in 2 tbsps. of the fat for 5 mins., then add water and cook thirty mins. Press through a sieve. Make a paste of the remaining fat and the flour, combine it with the scalded milk and add seasoning. Cook 5 mins., stirring constantly. Add this milk mixture to the onion mixture. Mix thoroughly and add the egg yolk, slightly beaten Serve with one tsp. of grated cheese on the top.

Mrs. T. B. asks: Do you keep tea biscuit dough in the refrigerator? When I do this the tea biscuits are hard and dry

Answer: Dough may be kept for two or three weeks in an electric refrigerator if rolled in wax paper so that the parcel is airtight or if stored in a small covered dish. Do not knead after you take it out but bring it from the refrigerator about 15 mins., before you roll it out.

Mrs. K. T. says: Our family enjoy this sauce with steamed puddings. Boil 1 cup of molasses for 1 min. Take it off the electric range and add a tbsp. of butter, 1 tsp. lemon rind and tsps. lemon juice. Stir well and pour over steamed pudding or steamed cake.

* * *

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

SEND IN YOUR RENEWAL.

DON'T RISK RUIN!

• You might be the next victim of fire—fire that can quickly destroy your home, your business, your property, your whole life's work. Let Pilot Insurance accept the risk—ready and quick to pay any just claim. The cost is very low.

We write Pilot Insurance to cover selected risks in Automobile, Fire, Personal Property Floater, Burglary, Plate Glass, Public Liability and other general insurance.

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Flesherton
Representing
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EGGS

The producers' loss on eggs is 5 cents per dozen when eggs are slightly soiled and are placed in "B" Grade, rather than "A" Large Grade. Is it not, therefore, worth 5 cents a dozen to you to keep your eggs clean and fresh before marketing? It will help us speed up the grading, too.

Poultry

We need live and dressed hens and are paying:
Alive — 22c, A Grade, over 5 lbs.
Dressed — 26c, A Grade over 4½ lbs.

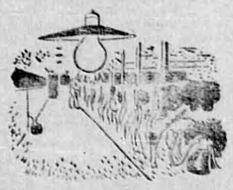
OPEN SATURDAY NIGHTS

Flesherton Creamery & Produce
Phone 66 Angus Avis, Manager

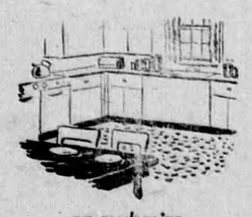
What does YOUR FARM NEED?

If you want to build a modern barn

or buy new equipment



or electrify your farm



or modernize your house

...then have a talk with your bank manager about his new powers under the Farm Improvement Loans Act.

How often have you said "If I could only raise the money!" Well, if you could, what would you do to improve your farm and increase your production?

Would you build a modern barn?
or buy new machinery?
or modernize your house?
or electrify your farm?

You can raise short term money from your bank; and long term money from other institutions by way of mortgage. But there are some things you would like to do which require loans that are neither long nor short...

That is where the banks, operating under the new Farm Improvement Loans Act, can help you. The gap has been filled. "Intermediate" loans at a specially low rate can now be obtained for periods of two or three years—or even longer, in cases up to ten years.

So, if you have a project in mind to improve your farm, drop in and talk it over with your local bank manager. Ask him what he is now empowered to do to help make your farm living more attractive and your work more profitable.

He will tell you—and show you—that your bank is just as eager to meet the sound credit needs of the farmer as of the merchant or manufacturer.

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