THE
Flesherton Advance

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F. J. THURSTON, Editor

VICTORIA CORNERS

Jim Bannon, R.C.A.F., Mrs. Bannon and little son, Tommy, recently returned from Vancouver, where the former was stationed, visited a few days with Mr. and Mrs. M. Bannon. Jim commenced his journey Friday afternoon on his return to Vancouver. Mrs. Bannon and Tommy are remaining with her parents in Toronto.

We extend a hearty welcome to Mr and Mrs. Wes Dever, who have moved to our midst and are occupying the former T. Bannon house. The Devers have disposed of their general store and business at Proton Station to Mr. and Mrs. Traske of Galt, who took possession on August 1st. Dever Bros. store was a name of interest for a quarter of a century, and while they will be much missed in their capacity there, yet we welcome the new merchants to the store.

A presentation was tendered Mr. and Mrs. Dever Friday night at Proton Station Orange Hall, when they were the recipients of a lovely studio couch. A large attendance was present, including several from this community.

Mr. and Mrs. Elwyn Ferris and little son, Lyle, attended the sale at Feversham Thursday at the home of Mrs. Ferris' mother, Mrs. Ern. Hawton.

Sergt. Jack Linton, R.C.A.F., recently returned from overseas, spent a week with his mother, Mrs Jas. Linton, and other members of the family. He left on Thursday for an unknown destination.

Little Miss Elda Reid, Brampton, is visiting with the Linton families.

Little Miss Donna Hall of Owen Sound is holidaying with her aunt, Mrs. Russell Linton.

Miss Ruth Richardson, Toronto, is a Civic Holiday week-end guest of her mother, Mrs. J. H. Richardson, and Viotta. She fas accompanied by her niece, little Barbara Bradley, Etobicoke, who plans on some holidays here.

Miss Ruby Copeland, Etobicoke, was a week end visitor at her home.

We are sorry to report Mrs. Jas. Batchelor and daughter, Mrs. Geo. MacGregor, Preston, patients in the Markdale hospital, the former being a diabetic patient and the latter is pending a goitre operation. Mr. MacGregor and son, Wayne, are holidaying at the Jas. Batchelor home, while little Maureen is being cared for by Mrs. W. G. Acheson and Ina. We hope that both ladies will soon be restored to better health.

Mr. and Mrs. Wilfred Gallagher visited the latter's sister and niece, Mesdames Batchelor and MacGregor on Sunday.

Guests of Mr. and Mrs. W. G. Acheson and Ina during the past week were: Cpl. Renfred Acheson, Camp Borden, Mrs. Acheson, Evelyn, Emily, Marina and Ruth of Cheltenham and Jim Patterson, Maple Grove. Sunday callers were: Mr. and Mrs. Edwin Taylor and daughter of Toronto, Mrs. Geo. Hutchinson and Milton of Flesherton and daughter, Mrs. E. Foster and two daughters, Tilbury.

Mrs. Wm. Ludlow is professionally assisting in the home of Mr. and Mrs. Vern Robinson, Bethel, where a baby daughter arrived on Thursday, Aug. 12th, 1945, Nancy Joan.

Mr. and Mrs. Gordon Ward, Toronto, while on holidays, spent a few days with the latter's brother and family, Mr. and Mrs. Geo. Moore.

Mr. and Mrs. Dave Talbot and Shirley, Hamilton, were recent visitors with the former's parents, Mr. and Mrs. W. G. Talbot. Shirley remained for some holidays.

With our regular minister on vacation and no supply available, our W. A. ladies supplied the usual form of service on Sunday. Their ability is highly commended. These ladies are holding their August meeting at the home of Mrs. E. A. Stinson on Wednesday afternoon, Aug. 8th, in the form of a program, bazaar and lunch, with Eugenia, Flesherton and Proton ladies as their guests.

Mr. Les. Batchelor was a Sunday visitor with his aunt, Mrs. Archie McTaggart, and family, Brampton.

Friends here were sorry to learn of the death in Toronto of Mrs. Lewis Sheardown, a former Portlaw resident. Our sympathy is extended to the bereaved family in the loss of a loving wife and mother.

SEND IN YOUR RENEWAL.

KIMBERLEY

Miss Dunita Lawrence and Mrs. J Taylor of Oshawa are visiting Kimberley relatives for a week.

Mrs. Willson (nee Eula Hurd) is spending a week with Kimberley friends. She has some very interesting things to relate about her stay in Japan, when she was working for the British Embassy and was also a prisoner of the Japanese for eight months She has many good things to say about the Christians of Japan. She was well used while interned but was glad when she was deported to England and then returned to Toronto, here she is in business.

Mr. and Mrs. E. Alexander of Collingwood and Mr. and Mrs. Ken Betts and Janet of Flesherton visited Mr. and Mrs. D. L. Weber.

Mr. Dalton Ferguson spent the week end with his mother here.

W.O. Harold Graham of Trenton spent the week end with his parents, Mr. and Mrs. D. Graham.

Pte. Reg. Fawcett arrived Tuesday from overseas. He was accompanied by Pte. Lincoln Wilson. We are glad to know many others will arrive soon

The re-opening of the United Church is to take place next Sunday, Aug. 12th, when Rev. J. S. Veals will be the guest speaker.

Miss Dorothy Parker and Miss Ruth Ellis were guests of Mr. and Mrs. D. Graham over the week end.

The funeral of the late Mr. A. E Ellis was largely attended, many relatives and friends from a distance being present. Rev. West had charge of the service, and the choir sang "The Old Rugged Cross." The members of Euphrasia Township Council acted as pallbearers and his four grandsons were flower bearers Much sympathy is extended to the sorrowing family. Interment was made in the Markdale Cemetery.

EUGENIA

Wedding bells are ringing in our community.

Mr. Robt. Purvis of Ft. Erie spent a few days here the first of the week.

Mr. and Mrs. John Brotherton and little son, Ian, also Mr. and Mrs. D. W. Clinton of Toronto visited recently with Mr. and Mrs. Garnet Magee.

Master Lewis McEachern of Toronto spent a week's holidays with Master Freddie Duckett.

Mr. Thos. Stewart, Toronto, spent the week end with his wife.

Mr. and Mrs. Ed. Baker accompanied Miss Etta Baker of Collingwood on a motor trip to Tavistock and visited with the formers' son, Mr. Harry Baker, and family.

Mr. and Mrs. J. Hutton and little son, Jimmie, Toronto, and Mr. Herk Stewart of Markdale visited Sunday with Mrs. C. D. Park and Gwen, Miss Muriel Carruthers and Mr. Ben Carruthers.

Tpr. John Park and sister, Miss Marjorie, visited with Mrs. C. D. Park and other friends for a few days last week.

Mrs. Armstrong of Sarnia and twin sons, Robert and Ronald, visited a few days with the latters' grandparents, Mr. and Mrs. Robt. Haney.

We are srory to report Mrs. Percy Magee on the sick list. Her niece, Miss Dorothy Falconer, nurse-in-training, who is home on her holidays, is with her aunt at present.

We are pleased to report that Mrs. Fred Duckett is feeling some better.

Little Miss Velda Teeter of Feversham is spending a few holidays with Mrs. Garnet Magee.

Miss Jean Tudor of Kimberley was home over the week end.

Mrs. Glen Pedlar went to Toronto on Saturday and met her husband, who has been training ner Kingston. They visited on Sunday with the Pedlar and Magee families here. Sergt. Pedlar is leaving for the U.S A. for further training in engineering work.

Mr. Art Proctor left Thursday to work in the Waubaushene power house. His parents and sister, Gwen, accompanied him and enjoyed a pleasant trip.

Mr. Harry Foerster of Collingwood visited over the week end at his home here.

P.O. Jack Patterson, R.C.A.F,, who has returned from overseas, is a visitor at the Jamieson home. He was a prisoner of war for some time and was on a forced march of some 200 miles in East Germany, just keeping ahead of the Russian army in its invasion of Germany, His experience is one that he would not wish to repeat, putting it mildly,

Misses Shirley and June Purvis of Toronto, accompanied by their girl friends, Misses Joyce Purdy and Judy O'Donnell, spent the week end at the Purvis cottage near the Lake,

Pte, Fred Boyce of Toronto spent the week end at his home. Fred has had the misfortune to suffer a broken bone in his leg and has had it in a cast for five weeks. We wish him a speedy recovery.

Mr. and Mrs. Emerson Simmons of Drayton, accompanied by Mr. and Mrs. Woolner of Drayton and Mrs. Harvey of Toronto, spent a day recently with Mr. and Mrs. Garnet Magee.

Miss Carmelle Martin of Toronto spent the week end at her home.

Recent visitors with Mr. John Williams and Charlie were: Mr. and Mrs. Joey Williams, Pte. Harding and Mr. Clarence Williams of Toronto, also Tpr. Murray Williams. Clarence remained for a few holidays.

SWINTON PARK

Haying is the operation of the day in this vicinity at present.

We are pleased to report that Mrs. Jas. McLean is improving. Dr. Park of Flesherton is her physician.

Miss Jean McCormick spent a few days at her home. Jean is now nursing at Christie Street Hospital.

Miss Lois Stewart is home from Toronto on holidays with her parents, Mr. and Mrs. Wm. Stewart.

Visitors at the Porter home over the week end were: Mr. and Mrs. Clarence Martin of Hanover, Mr. and Mrs. Ivan Porter of Hamilton and Mr. and Mrs. Arthur Cameron of Harriston.

Congratulations to the recent groom and bride, Mr. and Mrs. Harold Eccles (nee Winnifred Wright).

Miss Jessie McCormack is holidaying in Toronto.

Miss Belle Ray of Toronto, who was visiting with her brother at Dornoch, has returned to Ray Richardson's. We are glad to see Belle able to be around again.

Mr. Chas. Moore, Brampton, called on friends recently.

A very enjoyable and successful picnic was held at Salem on Wednesday evening.

We wish the newly-weds, Mr. and Mrs. Frank Meredith, many happy days and extend a welcome to the bride—our new teacher.

Mr. Walter Thompson spent the holiday with his mother, Mrs. Andy Wright.

We understand that Angus McDougal, son of Mrs. S. M. McCannel, has received his discharge from the Navy. Welcome home, Angus.

Miss Eleanor Hardy is visiting at Meadowvale with her grandparents.

Mr. and Mrs. John Wilson and family spent Sunday with the latter's parents.

The memorial service on Sunday p. m. at Swinton Park Presbyterian Church was largely attended. Several from Priceville were present.

The McCannel families enjoyed a happy "get-together" at the home of Mr. Geo. A. Black Sunday evening.

Congratulations to Mr. and Mrs. Gordon McDonald of Bentinck, who were recently married. Gordon was well known here, having resided here most of his life. His sister, Mrs. Chas. McNalty and brother, Jim, reside on the 17th of Proton. We wish them a long and happy wedded life.

NOTICE

I have the telephone installed at my residence and am now able to personally look after your needs in the trucking of live stock and general trucking.

—WM. McMASTER,
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THE MIXING BOWL

Hello, Homemakers! Come August and Nature's lap is brimming over with the luscious fruits of the earth. As the berry season wanes, plums are fully ripened and ready to bring their tart refreshing flavour to dog-day meal. Though you may sigh when you think of the hole these fruits will make in your sugar ration, remember that sugar is not a representative and use it sparingly in canning.

Many varieties are sweet enough to sink your teeth in as they come fresh-picked from your own trees or from the market. They are always a delight in the lunch box or picnic box, as well as a boon to the cook.

RECIPES

Blueberry Crumb Cake

¼ cup mild-flavoured fat, ¼ cup sugar, 1 cup pastry flour or ⅞ cup all-purpose flour, 1½ tsps. baking powder, dash of salt, ⅓ cup milk, ¼ tsp. vanilla, 2 cups blueberries.

Crumb Topping

¼ cup sugar, ⅓ cup flour, ½ tsp. cinnamon, 1 tbsp. butter, 1 tbsp. mild-flavoured fat.

First prepare topping. Sift flour, sugar and cinnamon and rub in fats.

Cream fat, add sugar and cream together until light, add beaten egg. Mix and sift flour, baking powder and salt. Add dry ingredients to egg mixture alternately with milk. Add vanilla and pour into a greased 8-inch square cake pan. Spread washed blueberries on top. Sprinkle with crumb topping and bake in an electric oven, 350 degs. for 45 mins. Serve hot either plain or with top milk or cream. Six servings.

Blueberry Rhubarb Sauce

1½ cups rhubarb, cut in 1-inch pieces, 1½ cups blueberries, ½ cup water, ½ cup sugar.

Pour boiling water over rhubarb, let stand 5 mins. and drain. Mix rhubarb and blueberries, add water, bring to boiling point and simmer gently until rhubarb is tender, about 8 mins. Remove from heat and add sugar. Chill and serve with cookies or use as a sauce with blanc mange. May also be served hot with plain cottage pudding.

Baked Pears

Peel, cut lengthwise and core 6 ripe pears. Place in pan with ½ cup water. Sprinkle with 1 tbsp. lemon juice and ⅔ cup brown sugar and dot with butter. (Or drizzle with honey and add grated rind of 1 orange and juice of 1 orange and 1 lemon.) Bake in electric oven, 350 degs. until nicely glazed. Baste often.

HOW TO CAN PEARS: Peel — leave whole or cut into halves and core. Cook gently in a boiling light syrup four to eight mins., according to size and firmness. Pack hot and cover with boiling syrup. Adjust lids and process twenty minutes in boiling-water bath.

Open-kettle method: Boil in syrup till tender. Fill sterilized jars. Seal.

Pickled Peaches

Remove skins from 18 peaches and stick 2 or 3 cloves into each one. Boil 2 cups vinegar, 3 cups sugar, 4 sticks cinnamon and 2 tsps. whole cloves for ten minutes. Drop the peaches in a few at a time and cook until just tender. If overcooked, they will fall apart. Transfer peaches to hot, sterilized jars. Fill with boiling-hot syrup and seal. If more syrup is needed, make a light supar syrup of 1 part sugar to 3 parts water. Makes 3 qts.

HOW TO CAN PEACHES: Scald peel; halve, slice or leave whole Pack raw in sterilized jars and cover with boiling-hot syrup or boiling water. Adjust lids; process in boiling-water bath 25 mins. if soft—35 mins. if firm. Or cover peaches with boiling syrup and precook 3 to 5 mins. Pack hot. Adjust lids and process 15 mins.

Open Kettle: Boil in syrup till tender (until a whisk splint pierces through easily). Fill sterilized jars. Seal.

Compote of Red Plums

Cook ¾ cup sugar and ½ cup water to thin syrup or honey for ½ quantity of sugar. Wash and prick 2 lbs. of red plums (about 6 cups)—this so they won't burst their skins. Cook gently until tender. Don't cook until soft. Serve hot or cold.

HOW TO CAN PLUMS: Plums are canned whole—better if slightly under-ripe. Prick to prevent skins from bursting. Pack raw in sterilized jars. Cover with boiling syrup; adjust lids and process 20 mins. in boiling-water bath.

* * *

THE QUESTION BOX

Mrs. J. R. requests a time-table for cooking fruit in a pressure cooker.

Answer: Detailed information has been mailed to you, Mrs. R. May we repeat for the sake of other readers that we do not recommend the use of pressure canning of fruits since they are too readily overcooked. For large, firm fruits which have been precooked, the pressure should be 5 lbs. for 5 mins. or 10 mins. for cold pack products.

* * *

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

SEND IN YOUR RENEWAL.

NOTICE

Any person or persons having objections to the buildings in Salem Cemetery being sold or removed are requested to inform A. F. Pedlar, Eugenia, Ont., on or before the 15th day of August, 1945, of such objections. If there are no objections the buildings will be sold. 8p3.

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Fill in coupon below and mail TODAY!

FREE TRANSPORTATION

For four weeks' service, transportation will be paid one way. For full season (August 20th to Ootober 20th) transportation will be paid both ways.

- MEN—Every possible man-hour MUST be put in. The need is desperate. Volunteer your services TODAY!
- WOMEN — Every available hand can be used. Fill in the coupon and mail TODAY!
- BOYS AND GIRLS—Thousands are needed. Any High School student willing to work on a farm has permission and is requested by the Minister of Education, to remain out of school for the month of September.

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