## VICTORIA CORNERS

(Intended for Last Week)

All honors go to Douglas Linton, five year old son of Mr. and Mrs. Russell Linton, who with guitar and vocal contested the Owen Sound legion, V-J Day amateur concert in the Owen Sound Arena, capturing the junior boys special, entitling him to a $3.00 cash award.

Miss Peggy Linton enjoyed some holidays in Owen Sound at the home of her grandparents, Mr. and Mrs. Thos. Fenwick. Little Miss Donna Hall, who had been visiting with the Lintons returned with Peggy to her home in Owen Sound.

Mrs. Bedley, Toronto, visited a few days with her friend, Mrs. Art Jackson.

Mrs. George Hutchinson, Milton and Tena, Flesherton, were visitors on Sunday with Mr. and Mrs. John Duncan, Miss Rosetta Priddle was a week end and holiday guest in the same home.

Mr. and Mrs. Wm. Duncan were Sunday evening callers with the latter's brother and family, Mr. and Mrs. Leslie Bell, Badjeros.

Miss Muriel Talbot went to Toronto on Friday, Muriel returned Saturday night and is going to remain at home, having secured relief work on the Bell Telephone Staff, Dundalk.

Mrs. Wm. Jarvis and little daughter, Joanne, Toronto, were week end and holiday guests of the former's friend, Miss Ina Acheson.

Messrs. Jas. and Les Batchelor motored to Preston on Sunday. They were accompanied by Mr. and Mrs. George McGregor, Wayne and Maureen, who returned to their home after George holidaying here for the past week and Mrs. McGregor and children spending the past four weeks here, during which time Mrs. McGregor underwent a goitre operation in Markdale Hospital.

Mr. Chas. E. Cooke, Toronto, spent Labour Day week end in the homes of his sister Mrs. Walter Acheson and niece, Mrs. George Moore.

Miss Ruby Copeland, Etobicoke, spent the week end with her parents, Mr. and Mrs. Jos. Copeland.

Mr and Mrs Albert Stinson entertained their daughter and family, Mr. and Mrs. Bill Coon, Billy and Bobby, Acton.

Mr. and Mrs. Ed Stinson and Mrs. Wm. Ludlow accompanied Mr. and Mrs. Earl Ludlow and daughters of Dundalk to Alliston on Sunday.

Mr. Speers and little son, Ronnie, Toronto, were guests in the Bannon home on Sunday. Little Miss Hazel Speers accompanied her daddy and little brother on their return having spent the entire summer holidays with the Bannons.

## 8TH LINE OSPREY

(Intended for Last Week)

Mr. and Mrs. Lawrence Jamieson and Ronnie of Heathcote visited Sunday with Mr. and Mrs. Wm. Stephens and Helen.

Mrs. P. J. Somers went to Mildmay Monday, where she will resume teaching Tuesday morning for her fourth term. Misses Naomi and Helen accompanied her where they will attend school in Hanover.

Mr. and Mrs. James J. Ottewell and Mr. and Mrs. Lloyd Stephens and Mary visited on Sunday with Mr. and Mrs. John Ottewell and Dorothy, Flesherton.

School reopened this morning (Tuesday) with Mrs. Frank Collinson of Priceville as teacher at S.S. No. 5, Osprey.

Mr. and Mrs. Will Blaschke of Preston spent the week end and holiday with Mr. and Mrs. J. Crawford, Joan and Billy. Ronald returned home with them after spending the past month with his aunt.

Miss Kay Somers returned home from Toronto General Hospital one day last week. We are glad to report Kay much improved.

Mr. and Mrs. R. C. Harris accompanied by Miss June Lennox, all of Leaside, visited over the holiday with Mr. and Mrs. Chas. Hanley and Bryce.

Mr. Norman Harris returned home with them after spending the past two months at the Hanley home. Other visitors at the Hanley home over the holiday week end were. Mr. and Mrs. Dan Clinton and Mr. Jack Brotherton of Toronto.

Miss Byrle Turner of Toronto spent last week with Mr. and Mrs. Gerald Magee and family.

Miss Joyce Genoe of Eugenia spent a few days last week with her friend, Miss Lois Williams.

Mrs. H. Graham of Zurich visited a few days last week with her sister, Mrs. P. J. Somers and family.

Mr. and Mrs. Albert Williams visited with Mr. and Mrs. Stanley Parker at Mono Mills on Sunday.

Mr. and Mrs. Herb Poole of Collingwood spent the holiday with Mr. and Mrs. Harold Fenwick.

While there they visited with Mr. Hugh Fenwick in Markdale Hospital. We are glad to report Mr. Fenwick steadily improving.

Mr. Jack Wiliams is spending a few days in Toronto this week.

We are sorry to report Mr. Jim Hale in Mardale Hospital, where he underwent an operation last week.

Mr. and Mrs. Harold Fenwick attended a welcome for P.O. Guy Poole on Monday evening on his return home from overseas. His parents, Mr. and Mrs. Leslie Poole met him at the Colisseum in Toronto last night (Monday) after which they came to Collingwood where a number of friends met them out of town and gave him quite a joyous welcome. Guy was given quite a surprise as he knew nothing of the party awaiting him.

Mr. and Mrs. Furg. Somers and Mary of Toronto visited with his brother, Mr. P. J. Somer and family.

Week end and holiday visitors with Mr. and Mrs. Jack Hailey and family were, Mr. and Mrs. V. I. McCullough and little daughter, Joan Marie of Richmond Hill; Miss Evelyn De Ferrari of Maple; Mr. Francis Hailey of Agincourt and Mr. Nicholas Hailey of Richmond Hill.

## STEPHEN'S CORNERS

Mr. John Lougheed has secured a position in the packing plant at Barrie and left this week to take over his new duties. His wife and family will remain here until a house can be secured at Barrie. We wish John success in his new venture.

We extend our sympathy to Mr. and Mrs. Austin Hill of Hatherton, and other relatives of the late Mr. Wm. Jamieson who passed away last Tuesday in Markdale.

We also extend our sympathy to the family and relatives of Mr. John Winters who passed away in Collingwood Hospital on Sept. 1 and whose dauhter (Mrs. Earl Geighn) of Nottawa died five days after her father's death. To the husband, brothers and sister, we extend our deepest sympathy.

Mr. and Mrs. Chas. Tucker, Gerald and Thelma of Varney were visitors on Sunday with Mr. and Mrs. Joe Porteous.

Mr. and Mrs. Wm. Blasche, Preston, visited recently with Mr. Roy Fenwick and family.

Mr. and Mrs. John Lougheed visited recently with friends at Brampton.

A number from here attended the presentation at Eugenia on Friday night for Mr. and Mrs. Joe Little.

Miss Ethel Fenwick, R.N., of Collingwood visited on Friday at her home here.

(Intended for Last Week)

Mr. John Lougheed held a very successful auction sale on August 23rd.

Tpr. and Mrs. Joe Little and Donna visited for a few days with Mr. and Mrs. Joe Porteous.

Miss June Meads of Priceville visited with her friend, Miss Hazel Fenwick.

Mr. and Mrs. John Lougheed and family spent the week end with friends at Claremont. They were accompanied by Mrs. Lougheed's parents, Mr. and Mrs. McCullough who had been visiting at th. Lougheed home.

Visitors during the past week with Mr. and Mrs. Joe Porteous were, Mr. and Mrs. Jack McCowell of Toronto and Master Donald Parsons of Eugenia, Mr. and Mrs. Herb LeGard of Pickering and Mr. and Mrs. Jack MacDonald and Donelda of Cordova Mines.

Mr. and Mrs. Bert Capello of Toronto were recent visitors with Mr. and Mrs. Redge Londry.

Miss Kathleen Morrison has returned to Toronto to resume her teaching duties there.

The War Workers held their meeting on Thursday evening, August 30 at the home of Mrs. Jim Winters with 14 ladies present. It was decided to hold a meeting only once a month the meeting to be on the third Wednesday of each month and to continue sending cigarettes to the boys who are still in foreign lands. The next meeting is to be at the home of Mrs. John Lougheed on September 19th.

## PORTLAW

(Intended for Last Week)

Mrs. Everette Blackburn, Allen and Ruth spent a day with her sister, Mrs. J. McArthur at Durham.

Mr. and Mrs. David Jamieson and Marie of Toronto visited with Mr. and Mrs. Laurie Pedlar.

Miss Muriel Taylor, Toronto was a visitor with the Taylor families here.

Lois Roberts of Orange Villey enjoyed a holiday with her cousin, Evelyn Fisher.

Mrs. Jas. Hopps accompanied Mr. and Mrs. Frank McArthur on a motor trip to Montreal.

Mr. and Mrs. Ed Cook of Shelburne were visitors with Mr. and Mrs. Laurie Pedlar on Friday.

Eunice Plumber of Heathcote has been visiting with her grandfather, Mr. John Wilkinson.

Mr. and Mrs. Clifford Taylor attended the camp meetings at Clarksburg on Sunday.

Mr. George Boyce of Toronto was a week end visitor with his parents, Mr. and Mrs. J. J. Boyce.

Mr and Mrs Robert Tavlor Sr. of Toronto called on Mr. and Mrs. Wm. Love at the home of their son, Mr. Luther Love.

Mr. and Mrs. Les Jamieson and Ralph, Mrs. Grace Blackburn, Toronto, and Mr. and Mrs. Hartley Blackburn and family of Port Credit were week end guests of Mr. and Mrs. Everette Blackburn.

Pte. Roy Hergott just returned from overseas and Mrs Hergott and little daughter of Ceylon were guests of Mr. and Mrs. Luther Love.

Guests last week with Mr. and Mrs C D. Meldrum and Donald were Mrs. Wm. Clinton, Mr. and Mrs. J. Clinton and daughter, Aleda, Mr. and Mrs. Fred LeGard, Mr Hilliard LeGard, Mr. and Mrs. Clifford LeGard, Sandra and Shirley, Mr. and Mrs. Dean Clinton, all of Toronto.

Post-war plans, with pre-war people, are just a set-up for more war.


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# MEAT RATIONING IS NOW IN EFFECT

**As of midnight, SEPTEMBER 9, 1945, it is unlawful for any person to buy rationed meats and for anyone to sell rationed meats except on surrender of valid ration coupons or other ration documents. Sales between suppliers, however, are coupon free until midnight, Saturday, September 15.**

## MEAT COUPON VALUE CHART

All products shown below are derived from beef, veal, lamb, mutton, pork or combinations of them.
Any product or cut shown below has the coupon value indicated, whether or not it contains dressing.

### GROUP A - 1 LB. PER COUPON - 2 OZS. PER TOKEN

**PORK—Cured**
Back (sliced) *boneless*

**PORK—Smoked**
Back Bacon (sliced)
Side Bacon (sliced) (rind on or rindless)

**COOKED MEAT**
Any uncooked Group B item (bone in or boneless), when cooked
Pork Butt *boneless*
Pork Ham *boneless*

### GROUP B - 1½ LBS. PER COUPON - 3 OZS. PER TOKEN

**BEEF—Fresh or Cured**
Round Steak or Roast *bone in*
Round Steak or Roast *boneless*
Round Steak, Minced
Sirloin Tip *boneless*
Sirloin Tip, Cubed or Minute Steaks *boneless*
Sirloin Butt *boneless*
Flank Steak *boneless*
Strip Loin *boneless*
Rib Roast, 7 Rib Bones (rolled whole) *boneless*
Prime Rib Roast, 5 Rib Bones (rolled) *boneless*
Rib Roast Rolled, 6th and 7th Rib Bones—Inside Roll *boneless*
Tenderloin

**VEAL—Fresh**
Cutlets or Fillet Roast *boneless*
Strip Loin Steaks *boneless*
Front Roll *boneless*
Leg Roll *boneless*
Loin Strip *boneless*
Tenderloin

**LAMB or MUTTON—Fresh**
Frontquarter (rolled) *boneless*

**PORK—Fresh**
Butt, Whole, Pieces or Chops (rindless) *bone in*
Butt, Whole, Pieces or Chops (rindless) *boneless*
Ham, Whole, Centre Slices *bone in*
Ham, Whole, Pieces or Slices *bone in or boneless*
Picnic, Hockless *boneless*
Back, Whole, Pieces or Slices *boneless*
Side Pork, Whole, Pieces or Slices *boneless*
Trimmings, Extra Lean (skinless)
Tenderloin

**PORK—Cured**
Cottage Roll or Butt, Whole or Pieces *boneless*
Picnic, Hockless *boneless*
Ham, Whole, Pieces or Slices *bone in or boneless*
Ham, Centre Slices *bone in*
Back, Whole or Pieces *boneless*
Skinless Roll *boneless*
Ham Butt Roll *boneless*

**PORK—Smoked**
Picnic, Hockless or Hock on *boneless*
Cottage Roll or Butt, Whole or Pieces *boneless*
Skinless Roll *boneless*
Ham, Centre Slices *bone in*
Ham, Whole (skin on or skinless), Pieces or Slices *bone in or boneless*
Back, Whole or Pieces *boneless*
Side Bacon (rind or on rindless), Whole or Pieces

**COOKED MEAT**
Any uncooked Group C item (bone in or boneless), when cooked.

### GROUP C - 2 LBS. PER COUPON - 4 OZS. PER TOKEN

**BEEF—Fresh or Cured**
Shank, Hindquarter *boneless*
Rump Roast, Round or Square End *bone in*
Sirloin Steak or Roast *bone in*
Flank, Trimmed *bone in*
Porterhouse Steak or Roast *bone in*
T-bone Steak or Roast *bone in*
Wing Steak or Roast *bone in*
Rib Roast, 7 Rib Bones, Whole *bone in*
Prime Rib Roast, 5 Rib Bones *bone in*
Rib Roast, 6th and 7th Rib Bones *bone in*
Rolled Rib Roast, 6th and 7th Rib Bones, Outside Roll *boneless*
Plate Brisket (rolled) *boneless*
Brisket Point (rolled) *boneless*
Rolled Shoulder *boneless*
Short or Cross Rib Roast *bone in*
Blade Roast, Blade and Backstrap out *bone in*
Chuck Roast *boneless*
Neck *boneless*
Shank, Centre Cut *bone in*
Shank Meat
Stewing Meat *boneless*
Hamburger

**VEAL—Fresh**
Shank, Hind *boneless*
Rump, Knuckle Bone out *bone in*
Sirloin Butt Roast *bone in*
Sirloin Butt Steak *bone in*
Leg, Sirloin Butt End *bone in*
Loin, Full Cut, Flank off, Kidney and Suet out *bone in*
Loin, Short Cut, Flank off, Kidney and Suet out *bone in*
Loin Chop or Roast, Tenderloin End *bone in*
Loin Chop or Roast, Rib End *bone in*
Round Bone Shoulder Chop or Roast *bone in*
Shank, Front *boneless*
Neck *boneless*
Veal Loaf or Patties
Stewing Veal

**LAMB or MUTTON—Fresh**
Sirloin or Chump Chop *bone in*
Loin, Whole, Flank off, Kidney and Suet out *bone in*
Loin Roast or Chop, Tenderloin End *bone in*
Patties

**PORK—Fresh**
Picnic, Hockless *bone in*
Butt (rind on), Whole, Pieces or Chop *bone in*
Butt (rind on), Whole or Pieces *boneless*
Ham, Trimmed, Whole, Butt End or Shank End *bone in*
Loin, Trimmed (rindless), Whole, Pieces or Chop *bone in*
Side Pork, Whole or Pieces *bone in*

**PORK—Cured**
Picnic, Hockless *bone in*
Ham, Trimmed, Whole, Butt End or Shank End *bone in*
Side Pork, Whole or Pieces *bone in*
Shoulder Roll (skin on) *boneless*
Dry Salt Belly *boneless*
Dry Salt Lean Backs *boneless*

**PORK—Smoked**
Picnic, Hockless *bone in*
Ham, Trimmed or Skinned, Whole, Butt End or Shank End *bone in*

**FANCY MEAT**
Liver
Kidney
Sweetbread

**COOKED MEAT**
Any uncooked Group D item (bone in or boneless), when cooked.
Loaves made from chopped or minced meat. Cooked meats, jellied meats, in loaf form or otherwise (excepting those cooked or jellied meats listed in Group D).
Bologna
Wieners
Sausage, Smoked or Cooked

### GROUP D - 2½ LBS. PER COUPON - 5 OZS. PER TOKEN

**BEEF—Fresh or Cured**
Short Ribs, Braising *bone in*
Plate Brisket *bone in*
Brisket Point *bone in*
Round Bone Shoulder Roast *bone in*
Blade Roast *bone in*
Chuck Roast *bone in*
Shank, Frontquarter, Whole *bone in*
Shank Knuckle End *bone in*

**VEAL—Fresh**
Shank, Hind *bone in*
Leg, Long Cut *bone in*
Leg, Short Cut *bone in*
Leg, Shank End *bone in*
Loin, Full Cut, Flank on, Kidney and Suet out *bone in*
Flank *bone in*
Blade Chop or Roast *bone in*
Breast *bone in*
Shank, Front *bone in*
Neck *bone in*
Forequarter, Whole, 7 Rib Bones *bone in*
Rack, Whole *bone in*
Rack, Shoulder off, Knuckle Bone out *bone in*

**SAUSAGE—Fresh or Cured**
Pork Sausage
Commercial Sausage

**LAMB or MUTTON—Fresh**
Leg, Full Cut, Whole or Half *bone in*
Leg, Short Cut *bone in*
Loin, Whole, Flank on, Kidney and Suet out *bone in*
Loin Rib Roast or Chop *bone in*
Flank *bone in*
Frontquarter, Whole or Half *bone in*
Rack or Shoulder, Neck on *bone in*
Rack or Shoulder, Neck off *bone in*
Rack or Shoulder Chop *bone in*
Breast *bone in*
Neck *bone in*

**PORK—Fresh**
Picnic, Hock on *boneless*
Loin (rind on), Whole Pieces or Chop *bone in*

**PORK—Cured**
Dry Salt Long Clear *boneless*
Dry Salt Short Clear *boneless*
Dry Salt Clear Back *boneless*

**PORK—Smoked**
Picnic, Hock on *bone in*
Jowl

**COOKED MEAT**
Any uncooked Group E item (bone in or boneless), when cooked.
Brawn or Headcheese
Liver Sausage, all types
Blood Sausage, all types
Cretons Francais

### GROUP E - 3 LBS. PER COUPON - 6 OZS. PER TOKEN

**PORK—Fresh**
Lacone *bone in*
Hock *bone in*
Jowl

**PORK—Cured**
Hock *bone in*
Mess Pork *bone in*
Short Cut Back *bone in*
Jowl

**FANCY MEAT**
Heart
Tongue

### CANNED MEAT—MEAT PIES

**CANNED MEAT** (sealed containers)

| | Container | |
|---|---|---|
| Sausage | 1—14 oz. | 4 tokens |
| Comminuted (Ground) Pork | 1—12 oz. | 3 " |
| Comminuted (Ground) Pork | 1—16 oz. | 4 " |
| Roast Beef | 1—16 oz. | 4 " |
| Stews, boiled dinners, hashes | 1—15 oz. | 2 " |
| Stews, boiled dinners, hashes | 1—16 oz. | 2 " |
| Pork Tongues | 1—12 oz. | 3 " |
| Meat Sandwich Spread | 1— 7 oz. | 2 tokens |
| Meat Sandwich Spread | 1— 3 oz. | 1 " |
| Ox Tongue | 1—32 oz. | 1 coupon |
| Meat Balls | 1—16 oz. | 3 tokens |
| Beefsteak with Mushrooms | 1—16 oz. | 3 " |
| Beefsteak with Onions | 1—16 oz. | 3 " |
| Beefsteak with Kidneys | 1—16 oz. | 3 " |

**MEAT PIES**
For any size Meat Pie, 8 oz. per token.

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