THE
Flesherton Advance

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F. J. THURSTON, Editor

Osprey Died Friday Morton Sayers, Reeve Of

Morton Francis Sayers, 57-year-old Reeve of Osprey Township, and one of the best known and highly respected residents of that district, died at his home near Feversham, early Friday morning due to a heart attack. In June Mr. Sayers had suffered a heart attack which had confined him to his bed for six weeks, but recently his health had shown considerable improvement and he was able to be up and around. Mr. Sayers is the second Reeve of the Townshipto have passed away in recent years, while in office, John Lockhart having died several years ago while Reeve.

Born in Owen Sound, July 15th, 1888, a son of Mr. and Mrs. Francis Henry Sayers, he had spent most of his life farming in Osprey Township. Besides being a successful farmer, Mr. Sayers was very interested in the affairs of the community. He first came to the County sessions in 1938. In 1939 and 1940 he acted in the capacity of Deputy-Reeve and in 1941 he was chosen Reeve of Osprey, a position he had held until the time of his death. He was chairman of the Agricultural Committe of the County of Grey and a member of the Grey County Home Board of Management. Mr. Sayers belonged to the Prince Arhtur A.F. and A.M. 333 at Flesherton and to the L.O.L. at Feversham, and attended the Feversham Presbyterian Church.

Twenty-eight years ago he was united in marriage to Myrtle Sornberger, who survives, along with one son, Hubert, of Collingwood; six daughters, Iva (Mrs. Izard), Osprey; Velvetta (Mrs. Hawton) on the home farm; Wilda and Edith of Markdale; Winnie and Audrey at home; four sisters, Mrs. F. Shortt, Osprey; Mrs. V. Wright, Collingwood; Mrs. E. Williams, Eugenia; and Mrs. B. McArthur, Collingwood.

Miss Matilda E. Hewitt

Following an illness of anemia. the death occurred here on Sunday, October 14, of Miss Matilda E. Hewitt, a highly respected resident of this place for the past few years. Miss Hewitt's death occurred at the home of Mrs. J. Hargrave, Main St. East, Dundalk. Up until the time she forced to go to bed, seven weeks was forced to go to bed, seven weeks ago, she was active and able to go around.

Born in Melancthon Township, she was a daughter of the late Henry G. Hewitt and Ellen Farrell. In 1895 she moved to Artemesia with her parents and lived on the Meaford Road, north of Flesherton until 1940 when she came to live with Mrs. Hargrave.

The funeral service was conducted on Tuesday, October 16th by Rev. W. Bradbury of St. James Anglican Church.

The pallbearers were six nephews: Reg. G. Hewitt, Alvin W. Hewitt, Wallace C. David, all of Toronto; Robert and David Patterson and Morris Cainn of Meaford. The many Morris Cainn of Meaford.

The many floral tributes showed the esteem in which she was held by her many friends.

Mrs. Elizabeth Teeter

Eliazbeth McMullen, widow of the late Martin Teeter, passed away suddenly on Tuesday evening. October 23rd at the home of her daughter, Mrs. James Pedlar. The deceased was in her 61st year and was born on the Fourth Line, Artemesia, in the year 1885. She was the youngest child and only daughter of the late David McMullen and Jane Madill. She was predeceased by her brothers, David, Robert, Samuel, Alexander and Richard McMullen.

She spent her girlhood days in the village of Flesherton and later married Martin Teeter, who predeceased her by 15 years. Her death resulted from a stroke.

The late Mrs. Teeter leaves to mourn her loss, her seven children: Milton, Gordon and Doreen (Mrs. D. Leadley) all of Guelph; J. D. with the R.C.A.F. in Halifax; Mary Ellen (Mrs. M. Cousins) of Midland; Garfield with the R.C.A.S.C. overseas; Anna May (Mrs. J. Pedlar); also her five grandchildren.

A very lovely funeral service was conducted by Mr. F. B. Keys of the Baptist Church, assisted by Dr. Thompson, of the United Church, both of Flesherton. Her favorite hymns, "What A Friend We Have In Jesus", and "Rock of Ages" were sung.

Beautiful floral tributes ,a silent expression of love and respect was a pillow from the Family; wreaths from the friends and neighbors, employees of the Steele's Wire Springs Ltd., Guelph, and the employees of the National Standard Co., Guelph.

The flower bearers were: Stanley and Howard Teeter, Roy McMullen, Leslie McMullen and Andrew Fawcett.

The remains were laid to rest beside her husband at the Meaford Road Cemetery.

The pallbearers were: Louis Pedlar, Lloyd Talbot, Everett Talbot Ceci Betts, Charles McDermid and Samuel Croft.

"There's a face that we'll love forever.
Your voice we'll long to hear:
Your smile we'll remember forever,
Though we try to forget every tear."

SEND IN YOUR RENEWAL.

PRICEVILLE

Friday night a reception was held in Stone's Line School, in honor of three of our soldier boys, recently returned from overseas, when about 70 were present. The evening was spent in dancing. Good music was supplied by Mr. and Mrs. M. McFadden, Flesherton at an appropriate time Mr. I. B. Whittaker called upon Archie Sturrock, Johnnie McArthur and Allan Cameron to come to the platform, when a lovely address was read by Mr. Emerson Beaton and the boys were presented with a sum of money by Bradey Irwin, Geo. Fisher, and Andrew Hincks. All joined and sang "For They Are Jolly Good Fellows". Piper Allan Cameron delighted the audience with a couple of selections on bagpipes. Lunch was served and a social time spent.

Mrs. I. B. Whittaker spent week end in Toronto.

Mrs. Simpson of Toronto is a guest at the homes of Mr. Bert and Bradey Irwin.

Mrs. Bill Hill and son of Fergus spent last week with her mother, Mrs. H. R. McLean.

Messrs. Innis and Alex McLean, Toronto, spent the week end at their parental home, Mr. and Mrs. Colin McLean returned to Toronto with them to spend the winter with their family.

Rev. Mr. Johnston and Mr. Monarch assisted Mr. Halliwell Sunday morning in the service and all enjoyed Mr. Johnston's message.

Mr. Stuart Carson of Bowmanville spent the week end with his parents, Mr. and Mrs. Gerald Magge and family, and Mr. and Mrs. Fred Boland of Vandeleur were also visitors at the same home Sunday.

Messrs. Bob and Dave Brodie and his son, John, Toronto spent the week end at the home Mr. Ben McKenzie.

All welcome Mr. and Mrs. Mould, student minister at United Church to the village.

Mr. and Mrs. A. L. Hincks and Kenneth enjoyed a fowl dinner Sunday at her sister's, Mrs. G. A. Black at Swinton Park.

Mr. and Mrs. Dan Ritchie and son, Dundalk, visited recently at the home of Mr. J. Ritchie.

Mr. and Mrs. Tom Hincks, Toronto, visited last week at the home of Andrew Hincks.

Sub-Lieut. John MacVicar visited his parents.

Miss Alma McLean and friend of Toronto spent the week end with her mother.

THE MIXING BOWL

BY Anne Allan
HYDRO HOME ECONOMIST

Hello, Homemakers! Th element of surprise adds zest to meals. Providing those exciting guises for everyday foods puts meal planning and preparation on a level with the arts.

For example, the onion, plain and lowly as it appears, offers countless possibilities to the woman who regards cooking as an art. She uses it in varying amounts as a seasoning. A teaspoon of onion juice is added to potato salad, one small, finely minced onion flavours a meat loaf, or six large onions may be used as the basis of French onion soup.

But the use of onions does not stop with their seasoning value. They are a vegetable and should often be served as such, not always creamed or fried, but glorified in a main dish. If you have never served onions au gratin or stuffed onions why not try one or both to achieve that element of surprise your family enjoys?

ONIONS AU GRATIN

Parboil small white onion or large onions, quartered, until almost tender (30 mins.). Drain and place in greased casserole dish. Cover onions with a medium white sauce, sprinkle with grated cheese and top with bread crumbs. Bake in a moderate oven (350 degs.) for 30 mins. This makes an excellent supper or lunch dish on a chilly day.

GLAZED STUFFED ONION

6 large onions, ½ cup chopped celery, 2 tbsps. chopped parsley, 3 tbsps. bacon or beef drippings, 2 cups soft bread crumbs, ½ tsp. salt, ⅛ tsp. pepper, 2 tbsps. hot water, 1 tbsp. fat.

Peel onions and cut in half. Place in large saucepan and cover with boiling water. Cook gently for 15 mins. or until partly tender. Drain carefully so onions will remain intact. Remove centres of onions (without disturbing the layers) and chop them fine. Cook celery and parsley in drippings for 5 mins. using low heat to avoid browning. Add bread crumbs, salt and pepper and the chopped onion centres. Fill onion shells with this stuffing. Arrange in greased baking dish. Combine syrup or honey with hot water and fat. Use this mixture, a few spoonfuls at a time, to baste onions while they are baking. Bake in the electric oven (350 degs.) until the onions are tender. Yield: 6 servings.

ONION DUMPLINGS

6 large onions, 1 cup soft bread crumbs, 1½ lb. sausage meat, salt and pepper, plain pastry, tomato sauce.

Parboil onions in salted water for 20 to 30 mins. Drain well. Remove portion of the onion centres. Chop the part removed. Saute sausage meat to brown slightly, then combine it with the chopped onion and the soft bread crumbs. Pack in centres of onions and allow onions to stand until cool. Roll out plain pastry. Cut in squares sufficiently large to wrap around onions in the same fashion as apple dumplings. Bake in electric oven (450 degs. for 15 mins. Then reduce heat to 375 degs. and bake 20 mins. longer. Serve with tomato sauce. Yield: 6 servings.

* * *

THE QUESTION BOX

Mrs. G. M. asks: Can I substitute equal quantities of baking powder for cream of tartar in a cake recipe?

Answer: No. You use one teaspoon baking powder instead of one-half teaspoon cream of tartar and one-quarter teaspoon baking soda—the baking soda will also be listed in the recipe.

Mrs. S. J. Asks: Should window screens be varnished?

Answer: A protective coating of special varnish is recommended.

Mrs. W. K. asks: Why do light bulbs burn out in a short time?

Answer: If your bulbs burn out frequently, ask your electrical dealer what voltage bulbs you should use and check with the label on your lamps. Buy a long-life lamp.

Mrs. C. B. says: I tried to clean an electric percolator by boiling a baking soda solution in it, but the mixture boiled over continuously.

Answer: Use a weak solution of baking soda, about ½ tsp. to 1 cup water and keep stirring it while the percolator is plugged in. A two-minute boil is required.

He was a peculiarly unpleasant person, and when visiting the local cattle show made himself unpopular by his loudly expressed claims to superior knowledge. He was especially insulting to old Sam Potts.

"Pah," he said, sneeringly, "you know nothing about pigs, you don't. Why, my father raised the biggest pig ever raised in these 'ere parts."

"Aye," retorted old Sam, quietly, "and the noisiest."

The Archbishop had preached a fine sermon on married life and its beauties. Two old Irishwomen were heard coming out of church commenting on the address. "'Tis a fine sermon his Riverence would be after giving us," said one.

"It is indade," was the quick reply, "and I wish I knew as little about the matter as he does."

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Flesherton, Ont.

THE WARTIME PRICES AND TRADE BOARD

FARMERS' BULLETIN

FARM MACHINERY OFF RATION LIST

All rationing controls have been removed from sales of farm machinery, and restrictions on the production or importation of such machinery have been lifted.

Price controls remain. Generally, maximum price for farm implements is the price at which such items sold during the basic period, August 15—September 11, 1941. Quoted prices do not include cost of delivery to the purchaser.

Under Consumers' Credit Order No. 225, section 10, terms of sale for farm machinery are: 1/3 of quoted price paid in cash; the balance of the credit price to be paid within two years of the date of the contract in stated amounts at specified dates. Any allowance for a trade-in is to be deducted from the unpaid balance.

Despite the lifting of production restrictions, it is expected that the shortage of components such as malleable castings and sheet steel will limit the maximum output of farm implements during the year July 1, 1945, to June 30, 1946, to a 24% increase (on tonnage basis) over the output in the preceding 12 months.

Farmers' Poultry Prices

Farmers selling all types of poultry, except turkeys, direct to consumers are permitted a 25% markup over the wholesale ceiling prices established for the zone in which they are located. Turkey producers are allowed a 20% markup over the wholesale level.

Potato Storage Allowance

(Order A-1560 now in effect)

A storage allowance of 5c per 75-lb. bag of potatoes and 7c per 100-lb. bag is allowed on November 1. Another 5c per 75-lb. bag and 6c per 100-lb. bag may be added on December 1, and another 5c per 75-lb. bag and 7c per 100-lb. bag on January 1, 1946. There will be no storage adjustment for February but monthly increases will be resumed on March 1.

FARMERS' RATION COUPONS

Coupons covering farmer sales or farm household consumption of meat and butter, and sales of preserves must be forwarded to Local Ration Boards in primary producers' envelopes (RB-61). Reports for November should reach the Local Ration Boards not later than December 10.

Following are the valid coupon dates for November:

	MEAT	BUTTER	SUGAR	PRESERVES
November 1.....	M 9	128	..	..
" 8.....	M 10	..	..	..
" 15.....	M 11	129	66, 67	P 20, 21
" 22.....	M 12	130	..	..
" 29.....	M 13	131	..	..

Farmers are required to send in "M" coupons to the Local Ration Board for meat they consume, and meat they sell to farmer neighbours at the rate of 4 lbs. per coupon. Farmers who slaughter meat need not turn in at the end of the month more than half the valid meat coupons in the ration books of their household. Farmers who purchase meat from other farmers must surrender to the selling farmer one meat coupon for every 4 lbs. of meat purchased, even if this means surrendering coupons not yet valid.

FARM SLAUGHTERERS

Farmers who slaughter for their own household consumption or for the consumption of their farmer neighbours, are not required to hold a slaughter permit. Any excess of farm slaughtered meat over the farmer's or his neighbour's needs may be sold only to the holder of a regular slaughter permit in quantities not less than a quarter of Beef or a side of Pork. Sheep, lamb or calves slaughtered by the farmer for his own or his neighbours' use may not be sold into the meat trade.

Licensed slaughterer's quotas for cattle have been temporarily suspended and until further notice a licensed slaughterer may slaughter all the cattle needed for his requirements.

Rationing is your assurance of a fair share.
is a protection against waste . . . shortages . . . inflation.
That is why farmers are asked to *continue to collect and turn in* coupons to their Local Ration Boards—once a month—in the RB-61 envelope.

For further information apply to the nearest office of the Wartime Prices and Trade Board.

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