THE
Flesherton Advance

Published on Collingwood St., Flesherton, Wednesday of each week. Circulation over 1,100. Price in Canada $2.00 per year, when paid in advance $1.50; in U. S. A. $2.50 per year, when paid in advance $2.00.

F. J. THURSTON, Editor

The Late Fred Jamieson

Our community was saddened when it was gnown that another of our highly respected citizens, Mr. John Frederick Jamieson has passed away on Monday, October 29, into Eternity. The late Mr. Jamieson was the son of the late John K. and Mrs. Jamieson (nee Dorothy Magee). He was one of a family of eight, and was born on September 23, sixty-four years ago, on the 8th Line farm in the Eugenia suburbs. He was married to Miss Margaret Wilson of Eugenia, 32 years ago. He farmed all his life and resided for the past 26 years on the farm on which he died. He suffered impaired health for over a year and was seized by a stroke, a week before his death. He was a good neighbor and friend and was of a kind and gentle disposition. He was a member of the Methodist Church and later United. He was an elder of the church and was on the Sunday School Board for several years. He was a member of the Flesherton High School Board for sometime and was a trustee of the 8th Line School for many years. Twenty-nine years ago he joined the L.O.L. No. 1118 Eugenia, of which he was a valuable member.

The funeral was held on Thursday. p.m., Nov. 1st and was largely attended. The service was held in the church, where the rmains were taken from his late residence. Rev. Dr. A. Thomson brought forth a very comforting message based on Psalm 90 and a passage from Revelation. The hymns used were "Unto The Hills" and "Blest Be The Tie That Binds". The choir rendered "There's a Land That Is Fairer Than Day." Interment was made in the family plot in Flesherton Cemetery.

Among the beautiful floral tokens were tributes from 8th Line School teachers; 8th Line School Board; L.O.L. No. 1118; Eugenia People; 8th Line neighbors and friends and the family.

The flower bearers were L.O.L. members.

The pall bearers were: three neighbors, Bert Magee, Jim Porteous and Oliver Turner and three L.O.L. members, Jack and Stanley Campbell and Earl Gordon.

Friends from a distance at the funeral were: Mr. and Mrs. Gillespie, Mrs. Lascelles, Mrs. Law and Mrs. Hollinger and Miss Kate Jamieson of Toronto; Mr. and Mrs. Noble of Owen Sound; Driver Jack Traynor and wife of Orillia.

Besides his beloved wife he leaves in sad bereavement, two sons and a daughter, Ft. Sgt. John K. Jamieson in England; Wesley on the homestead and Dorothy (Mrs. Jack Patterson) teaching in Toronto. He also leaves to mourn him, two sisters, Kate of Toronto and Ella Mae (Mrs. Archie McKechnie) Priceville, and a brother. Jim in Laura, Sask. There is one granddaughter. He is predeceased by three sisters, Grace (Mrs. Hillock), Eva (Mrs. C. Thompson) and Mary (Mrs. D. Genoe), also one brother, Thomas Albert and a daughter, Ruby, who passed away in infancy.

We extend our sympathy to those left in bereavement.

Death has a wonderful mission
Tho' it robs us of those we love,
It lifts our hearts from our surroundings
And links us with Heaven above,
No matter how great the despair
Heaven seems nearer and dearer
To know that our loved one is there.

Sign in front of a Marrying Justice of the Peace: You furnish the bride, we'll do the rest.

Bashful Groom: "That's hardly fair."

OLD FASHIONED EDUCATION

A father and his young son were walking one day, when the boy asked how electricity passed through the lighting wires.

"Don't know," said the father. "Never knew much about electricity."

A little later the boy asked what causes lightning and thunder.

"To tell the truth," said his father, "I never exactly understood that myself."

"Say, Dad," began the lad after awhile. Then: "Oh, well, never mind."

"Go ahead," said the father. "Ask questions. Ask a lot of questions. How else are you going to learn?"

Special Prize Winners At Feversham Fair

HORSES

Heavy Draft Team: Beatty Bros., Stayner; Agricultural Team: J. Coulter, Lions Head; General Purpose Team: Wm. Seeley, Maxwell; A. C. McKean, Ravenna; Wm. Radley, Singhampton; Light Roadsters: A. C. McKean, Hillis Burnside, Markdale; Single Lady Driver: Hillis Burnside 1st and 2nd; Single Driver, Man, A. C. McKean, Hillis Burnside 2nd and 3rd; Gentleman's Turnout: Hillis Burnside, Jas. Foster, Clarksburg, A. C. McKean.

F. J. Thurston Special: Beatty Bros., Stayner; R. J. Boyd: Clarence Winters, Maxwell; Collingwood Hardware: Clarence Winters; Allen McIntosh: Hillis Burnside; Bank of Toronto: Jas. Foster; J. Robinson: Jas. Foster, A. C. McKean; O. W. Phillips & Son: Wm. Radley; Frank Hannah: J. J. Coulter, Lions Head; Mel Sled: Clarence Winters; Frank Duncan: A. J. Connor, Corbetton; D. McTavish & Sons: Beatty Bros.; H. Montgomery: Wm. Radley; Hugh Bailey: Hillis Burnside; J. W. Stafford: Wm. Radley; Garfield Case: Wm. Radley; D. Stephens, Eugenia: A. J. Conner; Tandem Hitch: Beatty Bros., Stayner.

CATTLE

All prizes in Shorthorns to John Miller & Sons. Badjeros; Herefords to Jas. Hudson & Sons, Feversham. Red Polled, strong competition between Vic Wright, Feversham, and W. J. S. Grant, Stayner, money being equally divided.

Specials — Markdale Creamery: Jas. Haley; E. M. Stewart: Robt. Blakey; Men's Wear, Collingwood, Robt. Blakey; F. H. W. Hickling: Vic Wright; Hughes & Wheeler: John Miller & Sons; Betty Lou Restaurant: Lindsay Inglis; Hewson's Men's Wear: Lindsay Inglis; Sandels, Butcher: Lindsay Inglis; T. Stephenson: John Miller & Sons; H. Milligan: Jas Haley; J. A. Henderson: Lindsay Inglis; N. Sproule: Lindsay Inglis; G. Eby: Lndsay Inglis 1st, Jas. Haley 2nd; Co-operative, through Farmers' Milling Co.: John Miller & Sons; Dundalk Co-operative: Lindsay Inglis; Best Herd paraded: John Miller & Sons 1st, Jas. Hudson & Son 2nd.

All prizes Shropshire to J. Crawford, Minnesing; Suffolk: strong competition between T. Grant and W. J. S. Grant, Stayner, Grant winning T. Eaton Co. special, silver sandwich plate. and J. Grant the Robert Simpson, war savings certificate.

Specials — J. A. Richards: Wm. Stephens; Turney's Restaurant: T. Grant, Stayner.

SWINE

All prizes Yorkshire to W. J. S. Grant, Stayner; Tamworth, all prizes to Geo. W. Ross. Maxwell.

Specials — Woolner's, W. J. S. Grant; Wm. Miller: G. W. Ross.

MAXWELL

Mr. and Mrs. David Ferguson of Hudson Bay Junction. Sask., are visiting with his sister, Mrs. Geo. Ross.

Miss Ruby Monaghan of Toronto spent Sunday with her parents, Mr. and Mrs. Cecil Monaghan.

Miss Ella Alister of Collingwood spent the week end with Mr. and Mrs. Geo. Ross.

The Farm Forum met on Monday evening at the home of Mr. Cecil Monaghan with fair attendance and will be held at the home of Mr. and Mrs. Telford Ferris next Monday evening.

Mr. and Mrs. Mel Sled visited at North Bay last week end with Mrs. Sled's sister, Mrs. Gordon Dixon and family.

(Intended for Last Week)

On Monday evening a farm forum meeting was held at the home of Mr. Blakey. This being the first of the season, it was decided to start a forum on the gravel road. The next meeting is to be held at the home of Mr. and Mrs. Cecil Monaghan next Monday evening.

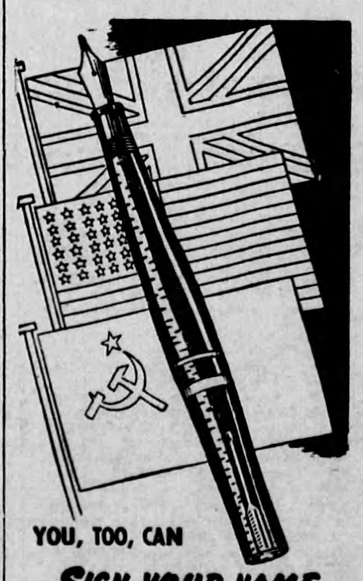
Mr. and Mrs. Boyce and son of Bognor visited on Saturday with Rev. and Mrs. Holmes.

Mr. and Mrs. Wm. Seeley, Mr. and Mrs. Newton Davison and Mr. and Mrs. Clarence Winters and Mr. and Mrs. Robt. Blakey spent the week end in Toronto where they attended a reception for three brothers, nephews of Mrs. Seeley and Mrs. Blakey.

Mr. Thomas Grummett of Northern Ontario was a visitor with his father and other relatives last week.

Mr. and Mrs. Cecil Monaghan spent the week end in Toronto visiting their children, Jack and Ruby.

Mr. and Mrs. Harry Perkins and Harvey of Bognor visited with Mr. and Mrs. Geo. Ross and Mabel on Saturday.


YOU, TOO, CAN
SIGN YOUR NAME FOR VICTORY!
BUY
VICTORY BONDS
SUPPORT CANADA'S
9th VICTORY LOAN

THE MIXING BOWL

BY Anne Allan
HYDRO HOME ECONOMIST

Hello, Homemakers! The need to conserve butter and vegetable fats in cooking has resulted in the more extensive use of fat which has been rendered and clarified at home. There are many sources of suitable animal fat — beef, pork, poultry and soup bones. The dripping from lamb, mutton and sausage is not generally recommended because of its characteristic flavour.

Salvaged fat can be used successfully for frying liver, fish, potatoes, onions or green tomatoes; and for greasing baking pans. It cannot be used indiscriminately in baking, but there are many recipes in which it can be substituted for butter or shortening — gingerbread, applesauce cake, spiced fruit cake, spiced drop cookies, pancakes and bran muffins. Rendered chicken fat may be used in cream sauces, biscuit toppings, casseroles, and meat pies.

Fatty pieces of raw meat should be rendered in a double boiler.

To clarify fat: (1) A surprising amount of the meat flavour can be removed by slicing a potato into the fat and heating until the potato is browned. Then strain fat and store in a covered container. (2)Fat may be more thoroughly clarified by the following method: Measure it into a preserving kettle and add 2 cups of water for each cup of fat. Boil the mixture for one hour, remove from electric element, strain and cool. When cold, lift the cake of fat from the top. Scrape off any sediment that may have collected on the bottom of the fat, then reheat either in a double boiler or a low oven until any excess water has evaporated. Store in a cool, dry place.

In straining fat, we substitute a paper napkin in a sieve for the usual cheesecloth—no greasy cloth to wash.

Dripping from spiced meats such as flavoured sausages should be separated from dripping yielded by mild-flavoured meats. This may be used in stuffings and dumplings for variety.

When fat becomes dark and strongly flavoured, after it has been used many times for frying, it is no longer good to cook with; neither is it suitable for soap-making.

ECONOMICAL GINGERBREAD

½ cup baking fat, 1 egg, 2¼ cups sifted flour, ½ tsp. salt, 1 tsp. cinnamon, 2 tbsps. sugar, 1 cup black molasses, 1 tsp. soda, 1 tsp. ginger, 1 cup boiling water.

Cream shortening, add sugar, and cream well. Blend in beaten egg and molasses. Sift flour, soda, salt and juices together, and add to creamed mixture alternately with boiling water. Pour into a well greased and foured nine-inch ring mould. Bake about 45 mins. in moderate electric oven (325 degs.). Fill gingerbread ring with applesauce and serve hot.

POTATO CAKES

8 potatoes (cooked), ½ tsp. salt, 6 tbsps. grated cheese, 1 tbsp. milk, 2 tbsps. melted fat, 3 tbsps. flour, 1 tsp. baking powder.

Mash potatoes, add milk, cheese and sifted dry ingredients. Roll ⅛-inch thick on floured board, cut or pat into small cakes and bake in hot oven 15 mins.

PUMPKIN CUSTARD

3 tbsps. brown sugar, ¾ tbsp. corn starch. ¾ tsp. cinnamon, 2 eggs (slightly beaten), 1½ cup scalded milk, ¾ cup cooked pumpkin.

Mix all ingredients together and put in greased mould. Bake in pan of hot water in electric oven (325 degs.) 50 mins.

* * *

TAKE A TIP

1. Three lbs. raw pumpkin or 1½ quarts diced pumpkin yields 3 cups mashed cooked pumpkin.
2. You may substitute 1½ tsp. mixed pastry spice or 1¼ tsp. allspice for ¼ tsp. ginger, ¼ tsp. nutmeg and 1 tsp. cinnamon.
3. Substitute ½ cup orange juice for ½ cup milk in the ingredients for pumpkin pie.
4. Sprinkle pumpkin pie with chopped peanuts to increase the protein value of a meal.
5. Spread plain squash pie with a small amount of warm jam.

"And is the price incognito?" asked the reporter, refering to a titled guest.

"Well, no sir," replied the hotel porter. "I don't know as I'd say that. But e's certainly 'ad a few."

WINTER OVERCOATS

Although merchandise in many lines is in short supply, we can offer a good selection of Men's Winter Overcoats, in all sizes. Colors include: greys, blues, browns and tweed mixtures. All popular styles are included.

Priced $19.75 $25,00 $27.50

Exceptional values

Men's Ready-to-Wear Suits

Our new purchase for fall are now on display,, and you will be pleased with the wide selection. All sizes from 36 to 44.

Priced from ..... $25.00 to $27.50

Parkas Wind Breakers Heavy Trousers
Heavy Breeks Winter Caps
Rubber Footwear Work Boots

F. H. W. Hickling
General Merchant FLESHERTON

1885 SIXTY YEARS OF PROGRESS 1945

A Dream Come True

When, on November 7, 1885, the last spike was driven linking the rails of the Canadian Pacific Railway, developments only dreamed of that day were to follow.

Soon ships flying the red and white Canadian Pacific house flag were plying the Pacific . . . then the Atlantic. There followed a chain of hotels . . . resorts and lodges . . . coastal and inland steamships . . . express and telegraph services—the whole forming an all-Canadian system stretching more than half way round the world.

In 1939, this vast system was dedicated to the winning of the war. Since then the Company's rail lines alone have handled more than 128 billion ton miles of freight—and 11 billion passenger miles. All ocean steamships have been on active service—many have gone down fighting.

Now the Canadian Pacific faces the future. Plans have been completed for the construction of new, improved locomotives and coaches . . . sleeping cars . . . parlour cars . . . diners; for the renovation of stations and hotels; and for the building of a new fleet of ocean vessels.

In a world at peace the Canadian Pacific will do its part in providing modern, efficient transportation by land and sea.

SPANS THE WORLD

Canadian Pacific