THE
Flesherton Advance

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F. J. THURSTON, Editor

John K. McLeod Passes

(By Ceylon Reporter)

Mr. John K. McLeod, one of Artemesia's well-known residents passed away at noon hour on Sunday, December 9, after an illness of over two years. Mr. McLeod was the only son of the late John and Janet McLeod and came with his parents, at the age of four years to the present family home. Deceased was in his 84th year. The late Mr. McLeod was married 22 years ago to Elizabeth Glenister, who survives him. After spending 80 years in the community, deceased will be greatly missed by his many friends. Mr. McLeod was a Presbtyerian in religion.

A service was held at the family home on Monday evening, at 8 p.m., with Mr. Wm. D. Halliwell conducting the service, taking his text from Psalm 19: 1-2. The remains were taken, on Tuesday, to Toronto with interment in Mount Pleasant Cemetery. This community extends sympathy to the sorrowing widow.

Vandeleur Farm Forum

"What about Health Insurance?" was the subject for discussion at the Farm Forum meeting, which was held at the home of Mr. and Mrs. Andy Fawcett on Monday evening, Dec. 10th. The Forum agreed that prevention services should be the basic principle in any Health scheme; that doctors should be paid on as salary basis, and that we need a "National Health Insurance Plan". The following resolution was passed: where as we believe that health is the greatest problem before the people of Canada today and whereas we believe that group and local Health Plans can and are rendering a good service and whereas we believe that a National Health Insurance Plan would still better serve the people as a whole, and whereas a bill of this nature was recently passed in the Canadian House of Commons, be it resolved that we urge the Provincial Government to co-oeprate in bringing it into effect as soon as possible; and be it further resolved that we urge the local municipal authorities to establish Dental Clinics in the schools of the township immediately. The balance of the evening was spent playing crokinole and cards. Lunch was served. The next meeting on December 17, will be in the High School at Flesherton, when four Forums are expected to attend.

"Bill's going to sue the company for damages."

"Why, what did they do to him?"

"They blew the dinner whistle when he was carrying a heavy piece of iron, and he dropped it on his foot."

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FLESHERTON

The Astonisher

Official organ of the Flesherton High School pupils.

GRADE IX

Ioan Betts seems to have a crush on Carman Plester.

The red head in first form seems to like fourth form boys.

There are two smaller pupils in first form, who are very friendly. You wouldn't know who it is, would you, Erma and Lawrence?

There are two pupils in first form a fat one and a thin one, who seem to be very chummy. You wouldn't know it, would you, Bill and Irene?

I think Dennis Campbell should share Joyce Tucker with Maurice Russell.

Dennis Campbell likes picking up a second form girl's pen, when she drops it.

GRADE X

We wrote a Latin test the other day and everyone got their's back, all but Don. Wonder why?

One of our prospects had the misfortune of hurting her knee in P.T We hope she will soon return to help us "see the light".

Second form girls have the habit of dropping their pencils, or was it pens, coming out of first form room.

We wish a few of the boys in second form would remember to be gentlemen when they push our books on the floor.

Oh, is school ever a headache now, with all of our exams. Our history is terrific and Latin is worse. One day of French isn't enough, so we are having three happy French exams.

A little red head from out Ceylon way spent a lot of last summer over at Meaford and I wonder if a certain Bert ever heard of her.

Bryce Benson and Lavina Stephens had quite a talk in Latin period one day. I wonder what they were talking about?

This year in Grade X our family includes a new couple, Bryce Benson, 6 feet 2 inches and David Magee, who is 5 feet 6 inches.

Bob Turney is getting crowded with Irene and a certain little red head, who lives just north of here in a white house. Bob should share one of them with Jack Milne, who is seen quite often around that little white house.

GRADE XI

LOST — All knowledge in Latin. Finder, please distribute equally among all Grade XI students.

We appreciate the comments of some of the subscribers to The Advance of our "Astonisher" last year. We hope you will continue to read it this year and enjoy it as much as the students do.

What this High School needs is four other forms like third form. Why, our Latin teacher told us we were the best form sometimes; and we know by the smile on our inspector's face that he liked us.

Betty, we wonder why your face turns crimson when a certain fourth former comes into the room. Will you please tell us why?

Is Shirley ever a good cook! (We just took her word for it.) She will make a good wife for some farmer, eh?

EUGENIA

Mr. Wesley Jamieson has returned home from Markdale Hospital and is recuperating after his recent operation for appendicitis.

Mrs. T. Fenwick has returned home to Owen Sound, after spending the past few months in this community.

Mrs. Jack Patterson of Toronto spent the week end with her mother, Mrs. F. Jamieson and Wesley.

Mrs. A. Cameron and Don have moved their household effects to Toronto, where they will reside. We are sorry to lose them from our community, but our best wishes go with them to their new home.

Messrs. J. Morris, J. Holsen and C. Cross of the H.E.P.C. spent the week end at their homes in Toronto; Mr. Bill Benson went to Niagara Falls; Mr. J. Connors to Mt. Forest; Mr. Arnold Cripps, Elmer Widemeyer and Allen Kleimner to Hanover.

Mr. Len Haines, from near Duncan, has taken a position as lineman with the H.E.P.C. on the new high tension line.

The Women's Association will hold their December annual meeting on Thursday evening, at the home of Mrs. J. Cairns.

Jack: Let's give the bride a shower.

John: Count me in. I'll bring the soap.

After a lapse of six years, the East Simcoe Agricultural Society is expected to resume it annual fall exhibitions in Orillia next year.

THE MIXING BOWL

BY Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! Just as tea biscuit dough lends itself to all sorts of good hot breads by simple variations, so muffin batter may be used as a foundation for wide variety of not-too-sweet cup cakes.

Muffins are made from a softer mixture than tea biscuits. Muffin dough is not stiff enough to stand alone, so it is baked in individual muffin pans. You can also cook muffins in glass baking cups.

The important point in making muffins is not to stir them too much. Mix liquids into the dry ingredients just enough to moisten them. If you mix muffins too much they will be tough and coarse-grained and have tunnels inside and peaks or knobs on the outside. Excessive stirring overdevelops the elastic quality of the gluten in flour.

With the standard recipe as a foundation you can make many different kinds of muffins, raisins or currant, peach, spice and so on. When you have a bit of jelly or jam left, make jam muffins.

As soon as the muffins are partly cooked, put a teaspoon of jam or jelly in the centre of each. Do not remove pan from oven and work quickly.

STANDARD MUFFINS

2 cups pastry flour, 4 tsps. baking powder, ½ tsp. salt, 2 tbsps. sugar, 1 cup milk, 3 tbsps. melted lard, 1 egg.

Mix and sift dry ingredients. Beat egg until light, add milk and melted fat, and add to flour. Drop by spoonfuls into greased muffin pans until two-thirds full. Bake 15 to 20 mins. in electric oven 400 degs. Makes 12 muffins.

Oatmeal Muffins

1½ cups flour, 2 tbsps. sugar, 4 tsps. baking powder, ½ tsp. salt, ½ cup milk, 1 cup cooked oatmeal, 1 egg, well beaten, 2 tbsps. melted butter or shortening.

Add oatmeal to milk. Mix and bake as for standard muffins.

ORANGE BRAN MUFFINS

3 tbsps. butter, shortening or lard, ¼ cup sugar, 1 egg, well beaten. 1 tbsp. molasses, grated rind of 1 orange, 1 cup milk, 1 cup cereal bran, 1 cup pastry flour, 3 tsps. baking powder, ½ tsp. salt.

Work butter with spoon until soft and creamy. Add sugar gradually, then beaten egg and molasses. Add orange rind, milk and then bran. Let mixture stand for 15 mins. Sift and measure flour and add to baking powder and salt. Sift again and add to bran mixture. Fill well greased muffin pans two-thirds full. Bake 25 mins. in moderately hot electric oven (400 degs.). Yield: 12 muffins.

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SUGGESTED RECIPES
YULETIDE FRUIT BARS
(Mrs. S. T. B. and Mrs. J. C.)

1 cup flour, all-purpose, 1 tsp. baking powder, ½ tsp. salt, 1 cup light brown sugar, ¼ cup melted shortening, 1 tbsp. grated orange rind, 2 eggs, 4 cups cranberries, 1¼ cups citron peel, cut fine.

Sift flour, measure, sift again with baking powder and salt; combine with sugar. Add melted shortening and orange rind to well beaten eggs; combine with dry ingredients. Put cranberries through coarse grinder, add with peel to first mixture; mix well. Pour into shallow well-greased pan 11 by 7 inches, bake in electric oven (350 deg.) 50 - 60 mins. Cut in bars while warm. Makes 24 bars.

SNOWBALLS
(Mrs. C. T.)

1 cup pastry flour or ⅞ cup bread flour, pinch of salt, 8 tbsps. butter, 1 tbsp. fine granulated sugar, 1 tsp. vanilla, 1 cup coarsely chopped nutmeats.

Measure sifted flour and add salt. Cream butter and blend in the sugar; mix in vanilla and the nutmeats. Sift in flour mixture half at a time and combine after each addition. Work in a little additional flour if necessary to make a dough which can be handled between the palms of the palms of hands. Roll in balls about the size of a very small walnut—or if preferred, shape as fingers. Place on an ungreased cookie pan and bake in a slow oven, 300 degs., about 20 to 25 mins.

* * *

THE QUESTION BOX

Mrs. J. M. asks: What makes a lemon filling taste bitter?

Answer: Too much of the white memborane of the lemon may have been grated off or long cooking may have caused the bitterness. Add the rind after mixture is cooked.

Mrs. T. C. says: Dry some stewed pumpkin and squash to make pies during the spring. The vegetable may be spread on shallow pie plates and dried in a slow oven. Store in a small air-tight jar. To use, soak the quantity required over night in scalded milk and proceed as usual to make pie filling.

Springhill Farm Forum

Mr. and Mrs. Harry Akins entertained about 25 neighbors at radio farm forum this week. The discussion centered around the question of national health insurance. It was decided that a government hand out might be a bad thing in that it is possible that it would be abused. Such a government service as children's allowance might be compared to health insurance. A campaign such as is being waged on St. Joseph Island is a good example of the advantages possible in such a scheme. It was generally thought that preventative services such as vaccination, T.-B. tests and cancer diagnosis should be basic to any health insurance scheme and it would be provided better by government supervision than locally. This forum approved the motion of Clifford Allen that we invite the other three forums of the township, meet in the High School auditorium on review night, Dec. 17.

Mr. and Mrs. Richard Allen cordially invite all to attend the next meeting at their home.

A Family Farm

The editor of th Creemore Star, C. B. Smith, claims a place in the ranks of those farm owners whose property has belonged in the same family for over one hundred years.

The Smith farm, situated in the heart of Nottawasaga Township, was acquired from the Crown in 1837 by Mr. George Smith, great grandfather of the Editor. He was a native of Yorkshire, England. The present house on this farm is over eighty years old and has been occupied by five generations of the Smith family. The editor's son, Capt. David Smith, serving overseas with the Irish Regiment of Canada, who is four generations down from the original owner, was born in this house, which has always been well maintained.

Incidentally, due to the war and labor conditions, this fine old farm has not been keeping up its record as a big producer. It is now all under grass, but the Editor maintains a large flock of Oxford sheep on the property, which is a hobby he has followed for many years.

It's not where our sphere of influence is, but what is our influence on the sphere.

"Bill, what's reconversion anyhow" asked Elsie.

"Well," replied the wise little sixth grader, 'it's making Arthur's pants fit me."

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B — 7.30 p.m.
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TO OWEN SOUND
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Husband: That racket? Oh, that's the coal man dumping the coal in the basement.

Wife: But I thought you ordered sotf coal this year.

Automobile dealer: Is the new man a good salesman?

Assistant: He must be right on the beam. He says he once sold a trouser press to a kilted Scotsman.

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bring back those
EMPTIES
!

The busy holiday season is almost here — bringing with it additional demand.

CARTONS *and* BOTTLES ARE SCARCE

They will be urgently needed to enable us to maintain a steady flow of supplies to the consumer.

Please return empties now. If you can't bring them in 'phone or write your nearest Brewers' Retail Store.

THANK YOU

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