THE
Flesherton Advance

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F. J. THURSTON, Editor

CEYLON

As we write our correspondence this week, we are thinking of a year ago. How tense our world was, waiting to hear that peace had been declared. Let us hope that as time goes on, the present unrest will gradually disappear, and let us ever remember, how thankful we, in Canada, should be.

Mr. and Mrs. Ernie MacRae and son, Donnie, of Toronto were week end visitors with Mr. and Mrs. S. P. Hunt.

Mrs. Plester is spending a week with friends in Toronto.

The many friends of Mrs. G. Campbell are glad to know that she has made such a good recovery from her accident. Mrs. Campbell is at present at the home of Mr. and Mrs. Ed. Dingwall.

Mr. Jack Adams of Barrie was a week end visitor at his home.

Mrs. Robt. Phillips and sons of Toronto, Mr. and Mrs. Ed. Stafford of Berkeley, Mr. and Mrs. Wilfred Phillips of Owen Sound were visitors the past week at Wm. Gibson's.

Mr. and Mrs. J. A. Gillespie of Hopeville were recent visitors with Mrs. J. Knox and Mrs. Richardson.

Mrs. T. W. Matson of Toronto and Mrs. Ellen Whyte, Priceville, were recent visitors with Mrs. Wm. Burnett and Mrs. M. Irwin.

Mr. and Mrs. Will Cairns, Colleen and Howard, visited on Sunday with the latter's parents, Mr. and Mrs. Howard Connell, Holland Centre.

Mr. and Mrs. J. S. McDermid and son, Melville, Mr. and Mrs. Wallace McDermid and daughters, Joanne and Downie, visited last Sunday with friends in Glenelg.

Dr. Reid and Mrs. Reid of Vegreville, Alta., visited the past week with Mrs. Douglas Reid and two sons.

Mrs. E. Smellie of Toronto was a week end visitor with Mrs. John

Mrs. Will Maycock, Hanover, spent the week end with her cousin, Mrs. C. Archibald.

Mr. Douglas Reid of Toronto spent the week end with Mrs. Reid and two sons.

Mr. and Mrs. Pat Black and, Donna, Gravenhurst, visited a couple of days last week at the home of Mrs. C. Archibald.

FEVERSHAM

We are pleased to report that Mr. Wm. Davidson is improving nicely, after suffering a severe heart attack on Thursday of last week. Dr. R. W. Lindsay was called and rendered medical aid and Nurse Smith was in attendance for a few days.

Mr. Albert E. Burke returned to Toronto last Thursday, after visiting two weeks with Mr. and Mrs. George Burke.

Miss Helen Whiteoak of Collingwood spent a week recently with her friend, Miss Marion Eby. Mr. and Mrs. Jim Eby, Ann and Elaine of Owen Sound visited Saturday at the home of the former's parents, Mr. and Mrs. G. Eby.

Miss Almeda Tyler was a visitor for a few days with her cousin, Miss Wilma Williams, in Flesherton.

Miss Doris Smith, Toronto, and Miss Pearl Smith, Rob Roy, were recent visitors with their aunt, Miss Maud Smith.

Mr. Howard McKee of Hamilton spent the week end at his home here. Gnr. Jim McKee, who has been stationed at Winnipeg, Man., spent Sunday and Monday at the home of his parents, returning to Toronto on Monday evening.

Mrs. R. Alexander of Flesherton, Mrs. Earl Alexander and three children of Collingwood were recent visitors at the McKee and Alexander homes.

Miss Mary Mills of Collingwood visited two days last week with her parents, Mr. and Mrs. Luther Mills.

Visitors on Sunday with Mr. and Mrs. Rozell Conn were: Mr. and Mrs. Garfield McLeod of Toronto and Mr. and Mrs. E. Morrison and Jim of Collingwood.

8TH LINE OSPREY

Miss Joan Crawford, accompanied by her uncle, Mr. Wm. Blaschky, of Preston spent Easter week end with her parents, Mr and Mrs. J. Crawford. Billy Crawford returned with them for a few holidays.

Mrs. Peter Somers, Helen and Naomi, of Mildmay spent Easter holidays at their home.

Sunday visitors with Mr. and Mrs. Jas. Ottewell were: Mr. and Mrs. Arthur White and family of Collingwood, and Mrs. Frances Foster of Vandeleur.

Mrs. Mark Murphy and Elizabeth are with the former's sister at Glenelg Centre, who is quite ill.

Little Mary Stephens entertained her grandparents, Mr. and Mrs. Jas. Ottewell, Mrs. Frances Foster of Vandeleur, Mr D. Stephens and Master LaVerne Wickens to dinner Friday evening, on the occasion of her fiirst birthday.

ECKARDT BROS.
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THE MIXING BOWL
BY Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! Let's give our family that refreshment and relaxation so deserved when the day's routine is over, by serving pleasant, interesting supper dishes. All of us know that fish, eggs, wholegrain cereals, and cheese are basic ingredients of the main lenten supper dish, but few of us take time to figure out how we can prepare them reasonably and attractively.

It's fun to plan a dish with just a small note of surprise in either shape texture or garnish. A homemaker who prepares good food can erase many trials and tributations without actually raising the budget a few cents.

OATMEAL VEGETABLE SOUP

2 lbs. soup bone (¾ bone, ½ meat), 2 tbsps. fat, 2 quarts water, 4 tsps. salt, ¼ tsp. pepper, 2 cups cooked tomatoes, 1 cup diced carrots, ¼ cup chopped celery, ¾ cup oatmeal.

Remove part of meat from cracked soup bone, cut meat into cubes and brown lightly in hot fat. Place meat, coup bone, water, salt and pepper in soup kettle; cover and simmer 2 hrs. Cool, strain, and chill sufficiently so that excess fat may be skimmed off. Return stock to kettle and add vegetables. Bring to a boil, then slowly add rolled oats or oatmeal. Cover and simmer 30 min. until vegetables are tender. Soup meat used in making the stock may be cut in small pieces and added. Serve with finely chopped parsley sprinkled on top, if desired. Yield 8 large servings.

BERMUDA PIE

4 cups sliced mild onions, 1½ cups milk, 6 strips side rindless bacon, 3 eggs, salt, cayenne, unbaked cheese pastry shell.

Parboil the onions in small amount of water. Drain off the liquid. Beat eggs and add to onions. Add the milk, salt and cayenne to taste. Pour into unbaked cheese pastry shell. Sprinkle chopped bacon over the top. Bake in electric oven at 425 degs. for 15 mins. then lower to 350 degs. for 20 mins. Serve hot with garnish of paprika or chopped parsley. Accompany with crisp salad.

GEORGETTE SCRAMBLED EGGS

4 medium potatoes, 4 eggs, 4 tbsps. cream, salt and pepper, 5 or 6 sardines, parsley.

Bake potatoes; slice off the top and take out the inside which may be kept hot in a double boiler to serve at side. Scramble eggs with cream and season. Add chopped sardines and parsley. Fill the potato shell with egg and sardine mixture and serve immmediately.

FISH LOAF

2 cups cooked flaked fish, 1 cup bread crumbs, ½ tsp. salt, ¼ tsp. paprika, ½ tsp. grated onion, 1 tsp. lemon juice, 2 eggs, ½ cup milk, 1 tbsp. chopped parslel.

Mix all together (more milk, if fish is dry). Turn into greased mould; cover. Cook in electric oven, or steam until firm in centre. — about 30 mins.

POACHED EGGS

Break eggs into boiling salted water in a shallow pan. Have the water deep enough to come over top of the egg. Remove the pan from the heat as soon as the water commences to simmer again.. Cover, and let stand for about 5 mins., or until the eggs are as firm as you want them.

Remove the eggs carefully and serve on toast. Pour a little melted fat ov them. Add salt and pepper to taste.

Poached eggs are also good served on a bed of flaky, cooked rice, or spinach or oher greens.

Note: A zinc jar top placed in the pan of water will shape the egg into a circle.

SPANISH TOAST

2 eggs, beaten slightly, ¾ cup tomato juice, 1 tsp. sugar (optional), ¼ tsp. salt, pepper, 5-6 slices bread, 3 tbsps. fat, onion juice.

Blend beaten eggs, tomato juice, sugar and seasonings. Dip both sides of each slice of bread into the mixture. Brown on both sides in hot frying pan.

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FNS-46

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