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 Mrs. John McQuay

The passing, following an illness of several weeks, of a well known and highly respected resident of Osprey Township, in the person of Mrs. Ellen McQuay, occurred on Wednesday, June 26th, at the Barrie Memorial hospital, in her 87th year.

The late Mrs. McQuay, formerly Ellen Hayes, was born in Holland Township. In 1883 she was united in marriage to John McQuay and later moved to Osprey, where she has resided until three years ago when she moved to Collingwood and later to Angus, with her son, William. Her husband predeceased her by thirteen years.

She leaves to mourn her passing one son, William, of Angus and a daughter, Amenza, Tacoma, Wash., also nine grandchildren and ten great grandchildren. Two sons, Robert and Ernest, and two daughters, Beatrice and Martha, predeceased her by several years.

The funeral service was held from C. N. Long's Funeral Home at Feversham, on Friday, June 28th, with Rev. Lee conducting the services. Interment was made in Maxwell Cemetery.

The pallbearers were three nephews: Ernest and Cecil Hayes, Mac Seeley, and three grandsons: Lorne, Elmer and Robert McQuay.

The floral tributes were carried by Robert Seeley, Archie Campbell and Wm. Heitman.

Friends and relatives from a distance who attended the funeral were: Mr. and Mrs. Mac Seeley, Mr. and Mrs. Robert Seeley and John Seeley of Stayner; Mrs. Norman Hapgood and son, John, Nottawa; Mr. and Mrs. Sylvester Clarke and Florence, Mrs. Jas. Wetherall and Mrs. W. Poole, Collingwood.

"A good breakfast starts the day off right," says a doctor. Yeah — when you come right down to it.

THE MIXING BOWL

BY Anne Allan
HYDRO HOME ECONOMIST

Hello, Homemakers! You haven't much time to talk on the phone when the berries are ready to jam. Neither have I. Please mail any requests for information to me. I'll be glad to answer by return mail. Anyway, if your taking down instructions they may be incomplete so clip this column and paste it on the filing cards of your recipe box, to-day.

Notes on Making Good Jelly

1. Blackberries, gooseberries, crab apples, tart apples, quinces and cranberries jel easily.

2. Cherries, strawberries, peaches pears and rhubarb require a pectin or jel-rich combination to give the best results. For example use one part of one of the fruits listed in No. 1 to 2 parts of one of fruits listed in No. 2, or a commercial pectin can be used.

3. Fruit should not be over ripe and should be carefully cleaned. Measure all ingredients or weigh fruits and sugar.

4. Jelly should be boiled rapidly. Use a large preserving kettle to prevent boil-overs and stir constantly.

5. A jelly thermometer assures you of a good jelly or jam and prevents reduction of the amount by too much evaporation. This handy device is hung inside as liquid begins to boil and when it records 220 degrees, it is time to pour.

6. You always skim jelly as the liquid boils.

7. When you use commercial pectin follow the instructions on the package explicitly.

BLACKBERRY JAM

4 lbs. blackberries, 3 lbs. of granulated sugar, juice of one lemon.

Look over blackberries carefully, and wash if it seems advisable. Put blackberries and sugar together in a preserving kettle, mix and let stand for about 15 mins., or until the juice is partially extracted. Then cook gently uncovered, stirring often, until a few drops of the jam will thichen on a cold plate. Add strained lemon juice and cook for 5 mins. longer. Let stand a few moments and skim; then stir before ladling into hot sterilized jars. Cover at once with a thin film of hot paraffin: when cold, pour more very hot paraffin around the edge of the top of jar — tip and tilt the jar, to seal carefully. When cold, cover the jars or tie down with paper.

BLUEBERRY-CURRANT JAM

2 lbs. (about 1½ quarts) blueberries, 2lbs. (about 4cups) slightly crushed-currants, 3lbs. (or a little less)granulated sugar.

Combine prepared blueberries and currants. Add sugar. Cook mixture, with frequent stirring, until a few drops will thicken on a cold plate. Cool slightly, skim, then stir. Fill hot sterilized jars and seal.

5 lbs. apples, sugar, red food coloring, cinnamon extract.

CINNAMON APPLE JELLY

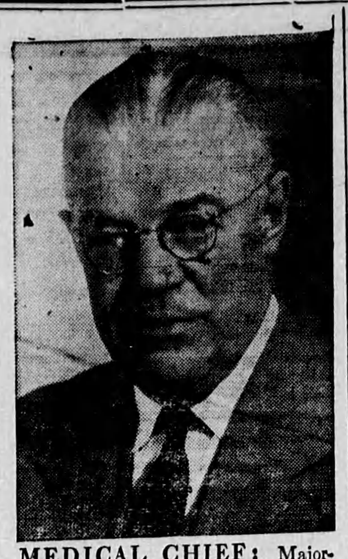
Wash apples; do not pare or core Cut in eights removing seeds and heat to boiling ;skim; add ¾ cup sugar for each cup juice. Stir until sugar dissolves. Cook until syrup sheets off spoon. Color with red food coloring. Flavor with a few drops of cinnamon extract. Pour into hot sterilized glasses. Parafin-seal. It makes four 6-ounce glasses.

CURRANT JAM, SPICED

For 6 lbs. of currants to be made into jam, allow 1 cup white vingear and 2 tbsps. (each) whole cinnamon and cloves, tied in cheesecloth. Cook the spices with the currants and sugar.

PLUM JAM, SPICED

For 7 lbs plums to be made into jam, allow 1 cup white vinegar and 1½ tbsps. (each) whole cinnamon cloves, and allspice; tie the spices in cheese cloth, and simmer with the fruit.



MEDICAL CHIEF: Major-General C. P. Fenwick, C.B., C.B.E., M.C., E.D., director general of medical services for the Canadian Army in the late war who has been named chief of medical services for the Canadian Pacific Railway with headquarters in Montreal.

PRICEVILLE

Some of the farmers around here have commenced haying.

Mr. John Shortreed has secured the mail contract on Route No. 1 and commenced his duties last week.

The dam at the mill in the village gave way recently and is now being replaced.

Mr. and Mrs. Chas. Tucker and family, Mr. A. L. Hincks and Betty visited on Sunday with friends at Lisle.

Congratulations to Miss Jane Karstedt, who was successful in her first year course in household science at Toronto University.

Rev. L. W. Mould preached his farewell sermon Sunday, June 30. Mrs. Foxton and her brother from St. Catharines sang two lovely doets. All regret very much the departure of Mr. and Mrs. Mould from our midst, where they have always been most willing and helpful in church and community. Best wishes of all follow them to their new field at Kennedy, Sask.

Miss Nellie McLean of Toronto spent the week end here.

Mr. and Mrs. Ray McLean and family returned to Toronto after spending a week here.

Mr. and Mrs. H. Richardson and family of Toronto are spending three weeks' holidays here.

Mr. and Mrs. C. E. Hincks and family of Harriston spent last week with Mr. and Mrs. Alf. Hincks at their cottage. Beth Harrison also spent the week end with them.

A miscellaneous shower was held Wednesday night in the hall in honor of the newly married couple, Mr and Mrs. John Woollard. Dancing was enjoyed and good music was supplied by Mr. and Mrs. Thos. McDougall and Mr. Bill McKechnie. The bride and groom were recipients of many beautiful gifts. Lunch was served and a social time spent.

Mrs. Alex. MacDonald (nee Elizabeth MacCuaig) and family of Stranraer, Sask., arrived Saturday to visit with their many friends here for a month.

Mr. Gordon Nichol, London, spent the week end at his home.

Mr. Stuart Carson of Bowmanville is visiting relatives here.

The Y.P.S. will meet this week at the home of Miss M. McArthur.

Mr. and Mrs. Alf Hincks and daughter and Mr. and Mrs. C. E. Hincks and family are spending a couple of days at Listowel and Atwood.

(Intended for Last Week)

St. Columba Church garden party was held Friday night despite the terrific electric storm at the supper hour. A good crowd was present and enjoyed the splendid supper of strawberries and other good things to eat. A ball game between Proton and South Line created much interest, the former winning. A play was presented by Salem young people entitled "They Did Away With Uncle," was enjoyed. Mrs. G. Whyte with the violin and Miss Ada Whyte at the piano rendered severel selections. Mr. Carman Whyte also gave a couple of songs with guitar accompaniment.

Sunday last St. Andrew's Presbyterian church anniversary was held, with Mr. Locke of Holstein as guest speaker, giving two splendid sermons. In the morning the choir contributed an anthem and a duet was given by Grant Sayers and Ken Nichol. Mrs. Wells (Mary Runciman), Nellie McLean, Innis McLean, Mary McKinnon and Mrs. Runciman assisted the choir, which contributed two anthems in the evening. Monday night there was a large crowd at the garden party. A play was presented by the Cedarville Dramatic Club "The Man in The Green Shirt," which was thoroughly enjoyed. Miss Agnes Macphail, and Dr. Brown of Dundalk each gave humorous speeches. Mrs. Wilfred Wright of Salem gave several piano selections and her son, Glen, in his Scottish costume, delighted the audience with four Scotch songs and received hearty applause. The National Anthem brought a most enjoyable evening to a close.

Mr. Geo. McLellan, Niagara Falls, spent the week end at the home of D. Campbell and visited on Saturday evening with Mrs. Campbell at the Owen Sound hospital.

Mr. and Mrs. Ray McLean and family of Toronto spent the week in the village.

Mr. and Mrs. Murray McMillan of Toronto and Mr. and Mrs. Caleb Marshall of Toronto spent the week end at the home of H. R. McLean.

Mr. and Mrs. Alf Hincks and Marilyn of Toronto are holidaying at their cottage and visiting friends.

Mr. and Mrs. Alex. McLean and family of Toronto were holiday visitors here.

Friends of Mr. J. A. MacCuaig are sorry to hear that he is a patient in the Owen Sound hospital.

A number from here attended the funeral of Mr. Neil Clark at Swinton Park last Tuesday.

Mr. Bobby Sutherland of Toronto spent a few days with Grant Sayers and other friends.

Mr. Allie McLean is a patient in a Toronto hosptail.

Mr. Chas. Aldcorn and friend of Goderich spent the week end with his mother.

Mr. and Mrs. J. A. Nichol and Harold visited Friday with friends at London. Mr. Gordon Nichol accompanied them home for the week end.

Mr. Edgar Patterson spent a few days in Toronto recently.

Mr. and Mrs. Reid and daughter of Bognor visited Sunday with friends here.

Mr. Joe Wright spent a few days with friends at Shelburne.

Miss Reta Whyte of Toronto spent the week end with her mother.

Mr. and Mrs. Jim Sturrock attended the wedding of their niece, Miss Mary Lane, at Georgetown Saturday.

Mr. and Mrs. Keith Elder of Lisle visited Monday at the home of S. Harrison and attended the garden party.

Priceville Presbyterian Notes

On Sunday, July 14th, service of worship at 11 a.m. will be conducted by the minister.

Sunday School will meet following the morning service.

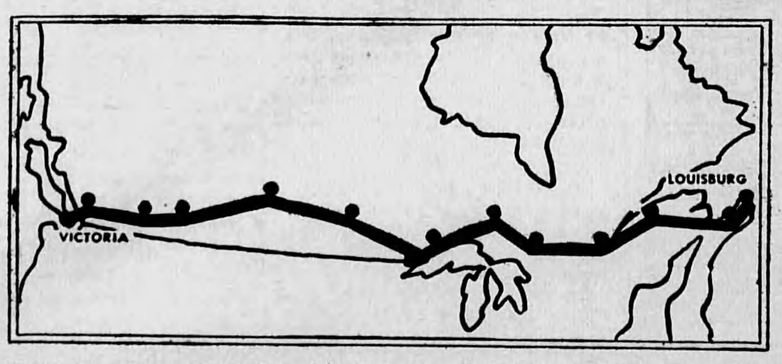
The choir will meet for practice on Thursday at 8:00 p.m.

Teachcer: Jimmy, why is your essay on milk only half a page?"

Jimmy: "I wrote about condensed milk."

Brigadier R. A. Macfarlane, D.S.O.

1946 Stylemaster Sedan Makes First Trans-Canada Trip to Win Todd Medal for Brig. R. A. Macfarlane



DOWN "CANADA'S MAIN STREET" — The Trans-Canada Highway, which links province to province, from sea to sea, and opens the way to a great new era of tourist travel.

Rolling along "Canada's Main Street" — the Trans-Canada Highway — from coast to coast, Brigadier R. A. Macfarlane, D.S.O., at the wheel of a new 1946 Chevrolet Sedan, has just completed the *first* ocean-to-ocean automobile trip without leaving Canadian soil.

To win the A. E. Todd Gold Medal — offered in 1912 by the Mayor of Victoria — Brig. Macfarlane left Louisburg, Nova Scotia, with the salt of the Atlantic on his rear wheels, and after nine days of driving he arrived in Victoria, Vancouver Island, B.C., and dipped his front wheels in the Pacific, having covered **4,743 MILES**

The Chevrolet used was a stock 1946 model powered with a standard six-cylinder valve-in-head engine. It was selected by Brig. Macfarlane — who held the responsible posts of Director of Mechanization and Deputy Master-General of Ordnance, at Defence Headquarters, Ottawa — because he is convinced that a "sturdy, light, economical passenger car is ideal for the average Canadian citizen." With his extensive experience of army vehicles, on the testing grounds and on active service in two wars, Brig. Macfarlane made the new Chevrolet his choice for his history-making trip—another "first" for Chevrolet!

NEARING THE END OF THE TRAIL—J. V. Johnson and George Warren of the Victoria Automobile Club, meet Brigadier Macfarlane and his Chevrolet a few miles outside Victoria and escort him into the City.

THROUGH THE ROCKIES—The Chevrolet spent thrilling hours skirting sheer precipices and climbing high mountain roads before it encountered this quiet little valley in Canada's Rocky Range.

THE AWARD—Winning of the Todd Medal, offered in 1912, became possible with completion of the Trans-Canada Highway. It is now awarded to Brig. R. A. Macfarlane for the first authenticated journey from Louisburg, Cape Breton, to Victoria, B.C., over a specified all-Canadian route.

C-246B

THE PACIFIC! — After 4,743 miles of rapid, trouble-free driving, Brigadier Macfarlane and his co-driver dip the front wheels of their Chevrolet in the Pacific Ocean — to win the A. E. Todd Gold Medal.

GENERAL MOTORS PRODUCTS OF CANADA LIMITED - OSHAWA, ONTARIO