THE
Flesherton Advance

Published on Collingwood St., Flesherton, Wednesday of each week. Circulation over 2,100. 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

Geo. H. Burke Passes

Death came quietly to Mr. George Henry Burke at his home in Feversham on Friday evening of last week, in his 84th year. The late Mr. Burke suffered a heart attack last November from which he recovered and was enjoying very good health this spring when he was again stricken several weeks ago, from which he failed to rally.

The late Mr. Burke was born on the 8th line, Osprey Township, on June 26th, 1863, a son of the late Mr. and Mrs. Richard Y. Burke, pioneers of Osprey, who settled in the township in 1860. He spent almost all his life in Osprey, except for a period of five years when he resided in Toronto. He retired from his farm in 1929 and has been living in Feversham since that time. He was married in 1898 to Miss Matilda Bemrose, to whom was born one son, Harry G. Burke, now with the Department of Health in Owen Sound. She predeceased him in 1911. He was then married in 1919 to Miss Ada S. Kaiting, to whom was born a son, Bill Burke, now with the Bank of Toronto in Owen Sound. Besides his wife and two sons, he leaves to mourn one sister, Mrs. Mary Hamlin of Toronto and three brothers, Ed. of Anchorage, Alaska, now visiting in the east, and Boyd and Charles of Pickering Township. Four brothers and one sister predeceased him, Herbert, Nelson, Morton and Robert and Margaret (Mrs. Thos. Heron).

The late Mr. Burke never took an active part in political affairs, but was always interested in the progress of his native township. He was one of the first Commissioners of the Osprey Municipal Telephone System and was one of those most instrumental in having the telephones installed under co-operative enterprises. He was of a kindly disposition, a jovial nature and a good neighbor in every way, winning and keeping a host of friends, who tender their sympathy to the widow and two sons in their loss.

The funeral was held on Monday afternoon, with service in St. Mary's Anglican Church, Maxwell, of which the deceased was a member, and was largely attended by sympathizing friends. Rev. W. Bradbury conducted the services at the church and cemetery. Messrs. G. Eby of Walters Falls and Harold Osborne of Dundalk rendered a duet "The Old Rugged Cross." Hymns used were "What a Friend We Have In Jesus," "Rock of Ages," and "Breathe on Me Breath of God."

The pallbearers were: Messrs. Jas. Davidson, Fred Hale, F. W. Hannah, Wm. Heitman, Wm. Tyler and C. N. Long.

Among the many beautiful floral offerings were tokens of sympathy from the Owen Sound Board of Health, the office staff of the Owen Sound Board of Health, staff of the Owen Sound branch of the Bank of Toronto, the neighbors, St. Mary's Guild and the Ladies' Aid of Feversham Presbyterian church.

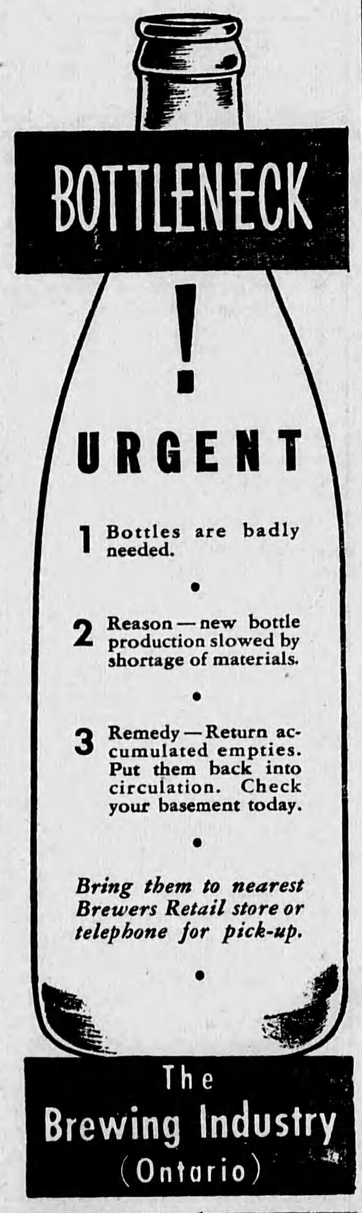
The flower bearers were Stanley Menzies, Orville McWhirtir, Thos. Bemrose, Geo. Bemrose, Don Davidson, Frank Light, Herb Eby and Russell Hawton.

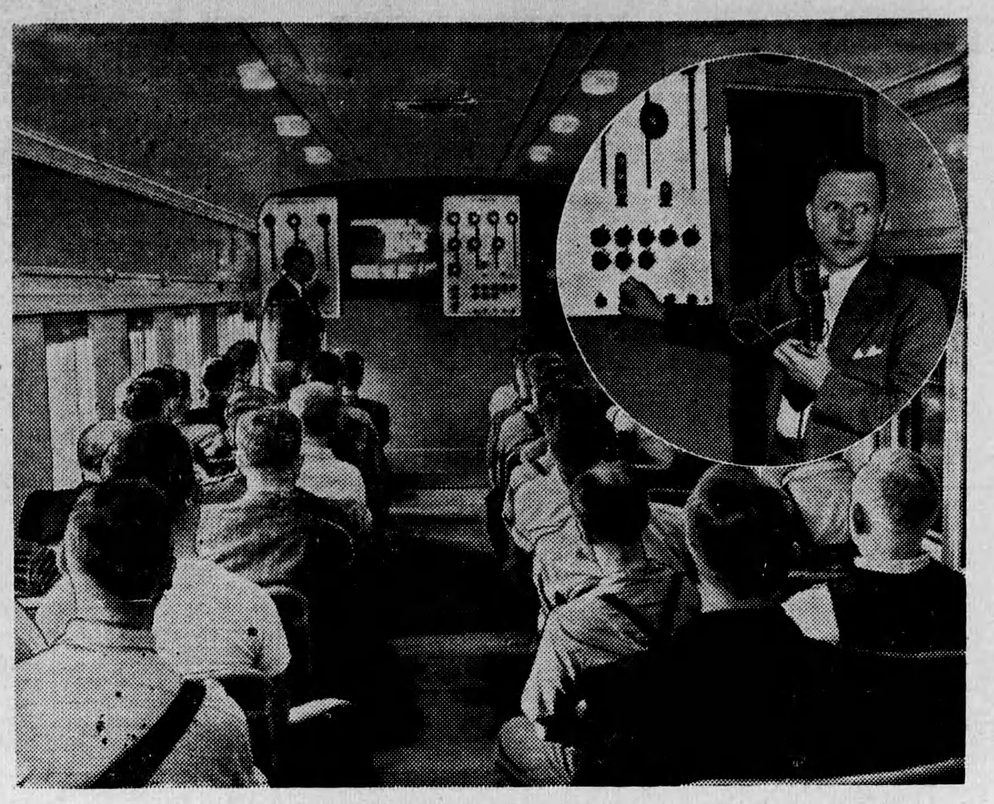
Among those from a distance who attended the funeral were: Mrs. E. Spurgeon, Toronto; Mrs. A. C. Douglas, New Liskeard; Mrs. J. A. Kernahan and Miss Carrie Kernahan, Mr. Hugh Davidson, of Toronto; Mrs. J. D. Leggatt, Orangeville. Mr. and Mrs. W. H. Patterson, and Mr. and Mrs. John DeGryp, Owen Sound; and friends from Dundalk, Collingwood, Stayner and Flesherton.

A lot of folk who say they have buried the hatchet always remember where they put it.

Farm wife: "It was very good of you to come all this way on a night like this to see my husband."

Doctor: "Not at all. I had a patient down the road, and I thought I might as well kill two birds with one stone."





SAFETY THEATRE ON RAILS

Designed to give more than 20,000 men of the Canadian Pacific Railway on eastern lines "visual" education in general train, interlocking rules and safe practices, a theatre on rails has begun its tour of lines from the Head of the Great Lakes to the Atlantic seaboard. When schools reopen, children at divisional points will be invited to visit the car, in which have been incorporated all the features of a modern theatre, and see films which will teach them to avoid trespassing on railways and to prevent crossing accidents.

Here, J. C. McCuaig, general safety agent for eastern lines, is lecturing to a class of railroaders on the operation of block signals with the aid of light panels, which give an exact replaca of the signals' operation on the line. The rule in question is shown on the screen. Inset, N. R. Crump, general manager of eastern lines, who conceived the idea of such a car, is speaking over the car's address system in describing the operation of the lighted panels to C.P.R. officials when the car was put on display in Montreal, when it was turned out of Angus Shops after conversion from a World War II hospital car.

THE MIXING BOWL

By Anne Allan, Hydro Home Economist

Hello Homemakers! Waste not — want not. Come next winter you will be glad you stocked up on canned foods for the family! Tomatoes, rich in food value, are the easiest of all vegetables to can at home. But here are some precautions to take to prevent any spoilage whatsoever.

Look over the tomatoes carefully. One bad spot can spoil a whole batch when canned. Use only the finest tomatoes, freshly picked. Soft tomatoes not firm enough to can make excellent chili sauce or chutney.

Use thoroughly clean jars — scrub with soapy water, rince and boil for 12 mins. Fill to top with blanched tomatoes. Wipe each jar rim with a clean damp cloth. One speck of food may let in air and spoil the tomatoes.

Process quarts of tomatoes in a preheated electric oven of 300 degs. for 15 mins.; or submerge jars in a deep kettle of boiling water for 10 mins.

Place jars, top side up and well apart, on a folded cloth to cool. Prevent a draft across the jars which may crack them.

GENERAL DON'TS

Wilted, over-ripe or partly spoiled food is dangerour to can. Food spoils if left partially prepared. Corn, peas and greens should not be packed tightly — fill jar within an inche of top and then pour in the pre-cooking liquid to the brim. Follow timetables to the minute or successful canning. You may break the seal if you cool the jars by placing them on the rims. Pressure Canning is recommended for processing non-acid vegetables such as peas, beans and corn.

DIRECTIONS FOR PRESSURE COOKER

1. Use fresh vegetables. Clean thoroughly Prepare for table servings. Cover vegetables with water and bring to boiling point. Put the product into jars to within a half inch of the top. Add ½ tsp. salt to each quart. Push the blade of the knife dawn the inside of the jar to remove air bubbles. Fill to top with hot liqued. Make sure there are no particles of food on the rim and put lid on as you fill each jar. Screw band tightly, then loosen about ½ in.

2. Clean the openings on the pressure cooker lid (which is never immersed in water) with a toothpick or skewer.

3. Place filled containers in the utensil, allowing an inch of spance around each.

5. Open petcock and keep open until steam escapes with an audible sound. This takes from 5 to 10 minutes.

6. Close petcock and allow pressure to rise slowly until gauge registers the desired point. Keep heat constant to avoid change of pressure Time the cooking from the minute the gauge records desired pressure.

7. At the end of necessary period, remove the cooker from the electric stove and allow pressure to drop gradually to zero. Sudden cooling may crack jars or cause loss of liquid.

8. After the gauge has registered zero for 2 or 3 minutes, gradually open the petcock. Close immediately if there is a hissing sound and leave for extra 2 minutes.

9. Tilt the lid away from your face and remove the sealers to cool on a pad of newspapers.

10. With tin cans remove cans immediately and plunge into cold water to cool quickly.

Time Table

String Beans: Prepare. Heat to boiling with water to cover. Pack hot into containers.

Process quart jars 30 mins. at 10 lbs. pressure. Process No. 2 tins 25 mins. at 10 lbs. pressure.

Carrots: Scrape, quarter and pack into containers. Fill with hot water add salt.

Process quarts 30 mins. at 10 lbs. pressure. Process No. 2 tins 50 mins. at 10 lbs. pressure.

Corn: Cut off without pre-cooking. Add half as much boiling water as corn by weight, heat to boiling and pack hot into containers.

Process quarts 65 mins. at 15 lbs. ressure. Process No. 2 tins 50 mins, at 15 lbs. pressure.

Peas: Use only tender green peas. Bring to boiling point in water to cover and pack hot into containers.

Process quarts 45 mins. at 10 lbs. pressure. Process No. 2 tins 40 mins. at 10 lbs. pressure.

Pumpkin, Squash: Cut into cubes. Add small quantity of water and bring to boil. Stir while heating through. Pack into hot containers.

Process quarts 70 mins. at 15 lbs. pressure. Process No. 2 tins 65 mins. at 15 lbs. pressure.

Greens: Steam or heat in a covered kettle until sompletely wilted, using just enough water to prevent burning. Pack hot into container and not too solidly with liquid over food.

Process quarts 60 mins. at 15 lbs. pressure. Process No. 2 tins 60 mins. at 15 lbs. pressure.

Note: Pint jars require 5 mins. less processing than quarts.

If you don't know what is causing your arthritis you are just as smart as the doctor. He doesn't know either.

Take off that 25% luxury tax on and wedding rings cry the High River (Alta.) Times, arguing "Marriage should not be regarded as a luxury, but should be viewed in the opposite light, something to be encouraged and desired, rather than restricted. This is especially so in Canada, when the need is for greater population. A young couple about to be married have expenses enough without having to pay this additional tax.

Belrose - Priestly

White candles were burning on the altar and tall spikes of blue delphinium in baskets were in an fern setting on the chancel steps of St. Thomas Anglican Church, Owen Sound, for the marriage at 2.30 p.m. on Saturday, July 20th, of Julia Marie, only daughter of Mrs. Priestly and the late Robt. Priestly and William Harold Belrose, eldest son of Mr. and Mrs. Harold Belrose. Rev. E. L. Roberts heard the marriage vows. Nosegays marked the pews reserved for sixty guests. P. W. Rider at the organ played the traditional wedding music, the Lohengrin Bridal Chorus and the Mendelssohn wedding March. It was a double ring ceremony.

Given in marriage by her mother, the bride was a picture in her floor length gown of white satin appliqued in taffeta on the long fitted sleeves pointed over the hands, on the front of the bodice and skirt and around the hem. The bodice was made with a sweatheart neckline. Her long veil of embroidered net was arranged in a Mary of Scots headdress, her slippers were white kid, she wore a three-strand rope of pearls, the gift of the groom and carried an armful of fragrant red roses and bouvardia and maiden hair fern with wide bows and streamers of white bridal satin and with a light shower of baby ribbon caught with rosebuds and bouvardia and tied in true lovers knots.

The matron of honor, Mrs. Chester Cameron, aunt of the bride, wore powder blue sheer made on long lines with long tight sleeves pointed over the hands, sweatheart neckline, the very full skirt falling from a long torsa, matching flower wreath in her hair and white slippers. She carried a colonial nosegay of Joanna Hill and Killarney roses, antirrhinium pink "My Love" carnations tied with primrose bows. Miss Doreen Alderson and Miss Ruth Poole, cousin of the bride, from Collingwood were the bridesmaid, the former in daffodil yellow crepe made with short sleeves, fitted bodice and full floor-length skirt, the latter in shell pink, the bodice of satin made with puff sleeves, the skirt of net over satin. They wore flower wreaths in tones accenting their dresses and carried nosegays of Souvenir roses, cornflower, antirrhirium and sweet peas tied with azure blue and blush pink bows respectively.

The groom's brother, Harold Belrose, Jr., was groomsman and the ushers were Bill Moore and Beverley Dillabough.

The reception and wedding breakfast were held at the King George Hotel, where Mrs. Priestly received in gold faconne with black felt picture hat, black accessories and corsage of Talisman roses with silver bows. She was assisted by Mrs. Belrose, gowned in black crepe with black hat and accessories and similar corsage.

The three-tierred pillared wedding cake centred the bride's table ornamented with silver leaves and pink rosebuds and topped with lily of the valley and a miniature bride and groom. There were pink and white sweet peas in crystal vases and pink candles in crystal holders. Sweet peas were used on the other long table.

Mr. and Mrs. Belrose left for Niagara Falls, London and Toronto by bus the bride travelling in a powder blue silk jersey dress with matching wide brimmed hat of silk mohair, white shoes, gloves and purse. They will reside in Owen Sound. Guests were in attendance from Collingwood, Toronto, Ottawa and Maxwell.

Kristensen - Hincks

The marriage of Almeda Mabel Hincks, Reg. N., daughter of Mr. David Hincks and the late Mrs. Hincks of Priceville, to Mr. Oluf Kristensen of Dixonville, Alta., was solemnized in the Presbyterian Church, Brownvale, Alta., on Tues., June 18th. Dr. Stevens officiated.

The bride, who was given in marriage by J. Sorensen, wore a suit of rose biege crepe with white accessories and corsage of pink roses. Mrs. Snydens sang during the signing of the register. After the reception at the home of Dr. and Mrs. Stevens, the bride and groom left by motor for a honeymoon to Edmonton and Banff.

On their return they will reside at Dixonville, Peace River District, Alta., where the bride has been a deaconess for the past two years.

A host of friends from Priceville district wish them a most enjoyable happy wedded life.

Among the things usually forgotten at a picnic is to burn the rubbish and put out the fire.

Diner: "This steak isn't very tender."

Waitress: "Sorry, sir, but the only affectionate things in this restaurant is us waitresses."

A small boy asked a bank teller to change a $20 bill. Given the change, the boy counted his money three or four times. Finally, the teller inquired: "What's the matter son? Didn't I give you enough change?"

"Yes," replied the boy, as he moved away, "but you just barely did."

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