THE
Flesherton Advance
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F. J. THURSTON, Editor

The Late Chas. M. Heron

The funeral of the late Charles Maxwell Heron, who passed away on Monday, Jan. 5th, was held on Thursday, Jan. 8th, with service being held in the Maxwell United Church, Rev. O. W. Homes conducting the service.

Deceased was born at Maxwell, the son of the late Robert and Mary Jane Maxwell Heron. The late Mr. Heron was highly esteemed by a wide circle of friends throughout this district. He was secretary-treasurer of the school section for 32 years and a trustee for 30 years. He was a member of Prince Arthur Lodge, No. 33, A.F&A.M., Flesherton, and an adherent of the United Church. He succeeded his father as postmaster 20 years ago and has also conducted a good general store business.

He leaves to mourn his passing, his wife, Margaret, also two sisters Miss Mary Heron of Ottawa and Annie (Mrs. A. N. Holroyd) of Love, Sask., and one brother, Robert T. Heron of Winnipeg. One daughter, Margaret Mary (Mrs. Bert Donagan) of Listowel predeceased him by eight years.

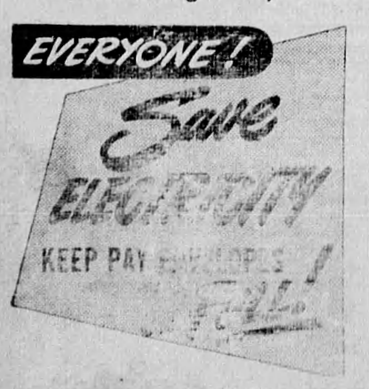
The pallbearers were Masonic brethren: Messrs. Roy Fenwick, J. Winters, Fred Hale, Thos. Phillips, Ray Pedlar and Geo. Long. The flower bearers were also his Masonic brethren.

Interment was made in Flesherton Cemetery Chapel, conducted by the Flesherton Masonic Lodge, later to be taken to Fairview Cemetery at Listowel.

Among the many beautiful floral tributes were tokens of esteem from relatives and friends, along with the Masonic emblem from Prince Arthur Lodge, Maxwell Women's Institute, Canadian Order of Foresters, School Section No. 9 of Osprey, Branch 17 of National Grocers and the Imperial Oil Co.

Miss Mary Heron of Ottawa was able to attend the funeral of her brother.

When your kettle starts to "sing", Turn the switch "OFF" there and then. The stored heat will the water bring To the boiling point, ye ken. (and if you keep it free from lime, you'll shorten up the heating time!)



FLESHERTON HYDRO-ELECTRIC COMMISSION
Howard Milligan, Secretary

GREY COUNTY FARM FORUM NEWS

It was absolutely impossible for us to summarize the Forum reports through the holiday season for various reasons, chiefly the lack of time, but the New Year has brought a flood of replies that realy is gratifying. May we, at this time, wish you and yours a very Happy and Prosperous New Year.

Commenting on the last reports of 1947, it really was astonishing the various ways people find, through the Farm Forum, of brightening the community in which they live. Orange Valley reports having a box social and entertainment and of drawing each other's names for an exchange of Christmas gifts, and of using the proceeds of entertainment for Farm Forum work. Blantyre South and Vandeleur did likewise.

This series of Forums are studying Marketing — and particularly Co-operative Marketing versus so-called Free Enterprise, and from the reports received one must concede that Grey County Forum folk believe in co-operative marketing. All but three reports were decidedly in favor of co-operative marketing, some selling all their produce that way, others only part, but many expressed the opinion that all farm products should be sold co-operatively, as it tends to lessen the spread between producer and consumer. Weltz Corner sums it up this way: "Owen Sound Sun-Times quotes pork to rise as much as 15c per lb. Farmers get 4c. Who gets the other 11c, and the consumer is likely to blame the farmer. Please explain."

Three questions were asked on which the Forums could report. No. 1 indicates that Grey farmers market nearly all their produce co-operatively, naming live stock, cream, eggs, apples and wool as principal products. In No. 2 90% said that they had all to gain and nothing to lose; 16% qualified their report by saying that if co-ops were well managed it was a better way of marketing produce, while a few thought they were definite a detriment. In No. 3 the concensus of opinion was by education and demonstration of grading of farm products, showing farmers the advantage of offering the consumer better quality. One Forum said that as a co-operative was owned by the producers, it was in their own interests to improve their product, as any profit came back in patronage dividends.

A Stunt — Victoria Forum nominated three men and three women to make a speech on "Why I want to be President of the Farm Forum next year. January 5th must have been of Grey's best nights, as the attendance of 50 Forum reports to hand were 1,009, or just over 20 per Forum. Vandeleur led with 75 in attendance.

—Wes Magwood, Secty.

Moze, an enlisted man, shivered as he paced his sentry beat on an Alaskan airfield. A passing officer noticed him.

Moze," said the officer, "Where are you from?"

Ah's from Alabam, Sah," said Moze, "but when we whups de Japs an' ah gets back dar, ah ain't nevah gwine be from dar no mo'."

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THE MIXING BOWL

BY Anne Allan HYDRO HOME ECONOMIST

MARALADE

Hello Homemakers! People are talking more about marmalade this winter. Homemade preserves are always the favourite sweet of the "toast and jam crowd." You can make marmalade with pride if you use some care.

Since it will not be long before the favourite Seville oranges are in the fruit stores, here are recommendtions for a clear, sparkling marmalade with evenly distributed fruit.

Wash and wipe the citrus fruit.

Use a good sharp knife and cut even sized thin slices.

Use measuring cup or scales for quantities in recipe.

Do not double any marmalade recipe more than once.

Let fruit and water stand over night.

Give your undivided attention to mixtures while cooking.

Cook until the jelly test is obtained—that is, until the svrup forms a sheet-like substance as the last few drops fall from the side of the spoon.

Add a thin layer of melted paraffin to filled jars and allow containers and marmalade to cool—then pour on more wax.

SEVILLE ORANGE

12 peeled Seville (or sour) oranges, 6 pints water, ½ of peel from oranges, sugar.

Wash fruit, remove peel, discard two-thirds of peel, reserving the one-third freest from blemish. With a knife remove any blemish that may be on the peel to be used. Cut this peel into thin slices. Place in a kettle and add 4 times the amount of water. Boil for 10 minutes, then drain. Repeat this process from 3 to 5 times, each time boiling for 5 minutes. Peel should be tender. The bitter taste may be removed by changing the water sufficient number of times. After the peel has been removed, cut the fruit pulp into small pieces, place in a kettle and add 6 pints of water. Boil until the pulp thoroughly disintegrates. Pour into a jelly bag and press until no more juice can be obtained. Strain this juice again through a clean bag without pressnig. Pour juice into kettle, add peel and bring to a boil. For each cup of mixture, add ¾ cup sugar. Make in 2-cup lots for best results. Continue boiling until jelly test is obtained. Pour into sterilized jars and seal.

AMBER MARMALADE

1 grapefruit, 1 orange, 1 lemon, 7 pints cold water, 5 lbs. sugar.

Wash and wipe fruit and cut in paper-thin clices, using a very sharp knife. Add water and let stand overnight. Add sugar and cook until the syrup thickens slightly on a cold dish (218 degrees F.). Pour into hot sterilized jars and seal.

CARROT AND ORANGE MARMALADE

6 carrots, 3 oranges, 1 lemon, sugar.

Dice the carrots and cook them until they are tender, in as little water as possible. Slice the oranges in thin pieces and add the juice and grated rind of the lemon. Measure the carrot and fruit, and add two-thirds as much sugar. Simmer the mixture until it is clear. Turn it into jelly glasses, and when it is cold, cover it with hot paraffin.

APPLE BUTTER

Wash 10 sour apples, and cut them in eights. Cook them in a small amount of water until they are tender. Put them through a sieve. To each cup of pulp add four tablespoons of sugar and 1 tablespoon of lemon juice and cook the mixture until it is thick. (Grated lemon rind may be added). Pour into hot, clean glasses and seal.

COLLECTIONS
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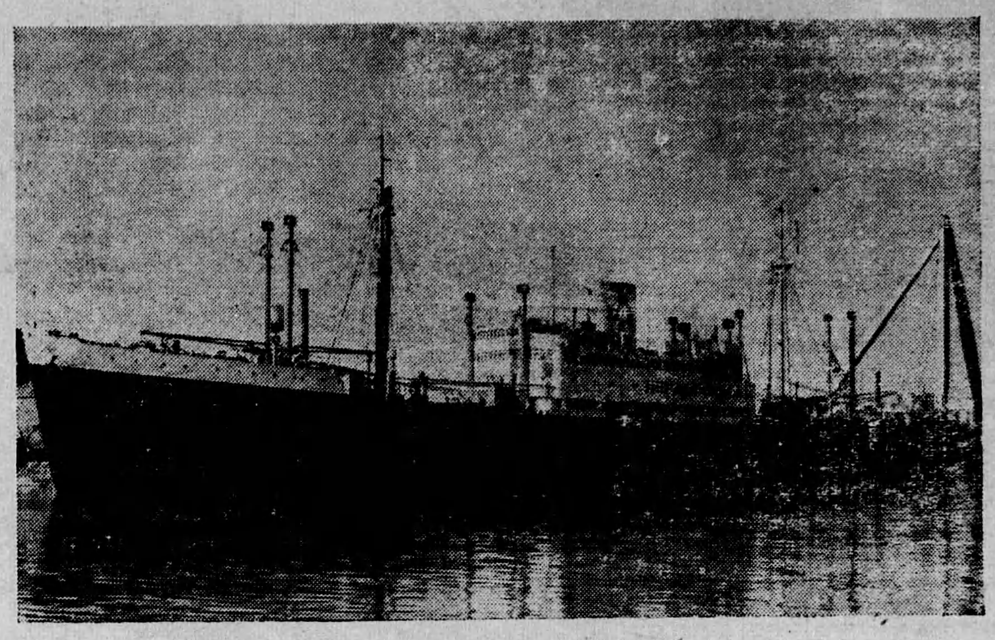

SHIP OF HOPE

Beginning early in 1948, new Canadians to the number of 800 displaced persons and other immigrants, will arrive in this country with each voyage of the Canodian Pacific Steamships' 16½knot diesel-electric liner Beaverbrae, seen above alongside her refittting berth a Sorel, Que. Formerly the German vessel Huascaran of the Hamburg-Amerika Line, she was captured, virtually undamaged, by Allied forces in a Norwegian fjord, where she had acted as repair "mother" ship to U-boats seeking their toll of shipping in the North Atlantic, and handed over to Canada as part reparations payment. Master of the Beaverbrae is Captain G. O. Baugn, O.B.E., R.D., a Royal Canadian Navy veteran of the Battle of the Atlantic, who quite possibly tangled with some submarine which had been based alongside his new command.

Richter - Purvis

(By Eugenia Reporter)

Candle-lit Christmas trees and a large palm on each side of the altar, with a huge vase of baby 'mums and daisies as a centrepiece, formed the beautiful and effective setting in Parkdale United Church on Saturday Dec. 27, 1947, for the marriage of Shirley Elizabeth Purvis, eldest daughter of Mr. and Mrs. Edwin J. Purvis, Toronto, to George Clifford Richter of the United States Navy, son of Mr. and Mrs. O. H. Richter of Long Island, N.Y. Rev. G. Keith McMillan (a former Flesherton pastor) heard the marriage vows.

Pews were marked with white satin bows for fifty guests, among whom were the bride's grandfather, Mr. Robert Purvis, Snr., of Eugenia, and the groom's parents. Many acquaintances and friends in the city attended the ceremony.

Besides the traditional wedding music, a soloist, Miss Marion Kay of Toronto, rendered "Thro' the Years," before the ceremony, and during the signing of the register Miss Kay sang "Because."

Given in marriage by her father, the winsome bride looked lovely and radiant in a pretty gown of ivory white satin, fashioned on long lines with moulded bodice with sweetheart neckline and long sleeves. The full skirt was designed with bustle back of chantilly lace held in place by ivory satin roses, and circular train. Her long filmy veil of tulle was neatly arranged on her hair with a sweetheart head-dress. She carried a fan-shaped bouquet of white roses and baby 'mums, with satin bows and streamers.

The maid-of-honor was the bride's sister, Miss June Purvis, who looked stately, attired in an attractive gown of turquoise nylon marquisette over taffeta, with matching head-dress and carried a colonial bouquet of yellow roses, tied with satin ribbon. The two bridesmaids, Joyce Purvis, sister of the bride, and Mary Byers, a friend, frocked in yellow and orchid nylon marquisette over taffeta, styled with hoop skirts and dropped shoulders. They each wore a matching head-dress and carried a colonial bouquet of yellow and Talisman roses. Robert Purvis, Jr., was the groom's attendant. The ushers were Messrs. Bob Slater and Byron Linstead.

A reception was held at the parental home of the bride, where her mother, in a dove-grey dress and corsage of yellow roses, recieved the guests, assisted by the groom's mother, who wore a black and pink printed silk dress with a corsage of pink roses.

The artistically decorated three-tiered wedding cake centred the bride's table, with tall pink candles on either side and pink streamers formed the table decorations.

For the honeymoon trip to Buffalo, and other points, the bride chose a claret gabardine suit with pale blue hat and gloves and a moulton coat. Mr. and Mrs. Richter will reside in Southern California, where the groom is stationed.

Our very best wishes for a long, happy and prosperous wedded life go with the newly-weds, as the bride is well known in our communiuty.

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