It helps a lot in these mighty hard and trying times to have everybody trying mighty hard.

And now it is up to the opposition parties at Ottawa to decide whether opposition to national health is good for their own political health.

A card sharper should make a good dispenser of turtle soup. He is accostomed to deal at the bottom.

An Ohio policeman arrested a man for helping himself at a fruit stand. What does the officer want, a monoply?

To The Electors of South Grey

The figures given below indicate the Grants made to certain Municipalities of South Grey in 1947, by the Drew Government. To appreciate the increasing measure of financial assistance given, compare the 1947 grants with the grants of similar nature given in 1943, when Mr. Oliver was Deputy Prime Minister. The actual mill rate savings in your tax bill is also shown. The following figures represent grants for Education and Roads only, and take no account of the increased benefits to Old Age Pensioners, Under Mothers' Allowances, the bonusing of rural hydro construction and other services, which have been increased in similar proportion.

Municipality	Grant 1942-43	Grant 1947-48	Mill Rate Savings
Artemesia and Flesherton	$12,952	$44,086	
Bentinck	9,379	25,077	10.3
Chatsworth	1,436	6,873	30.5
Dundalk	3,394	13,293	30.4
Egremont	11,033	31,963	13.5
Euphrasia	14,068	37,083	16.1
Glenelg	9,885	23,993	14.4
Holland	11,009	32,516	19.3
Markdale	3,453	15,588	26.8
Normanby	11,489	36,470	12.4
Osprey	13,503	35,680	17.9
Proton	9,958	26,668	12.2

In the 16 Municipalities of South Grey, the Provincial Grants were $271,166.00 greater in 1947-48 than in 1942-43, for education and highways only.

The above shows a record of achievement and not of promises. Moreover, every cent of the increased benefits, as well as all other expenditures have been paid in cash by the Drew Government, throughout its 5 years in office. At the same time, the Provincial debt was reduced by more than $27 millions of dollars.

During the 9 years immediately preceding the Drew regime, the Government of which Mr. Oliver was a member added $140 millions to the debt of the Province. Now, Mr. Oliver promises to remove 3c from the gasoline tax, and reduce or remove amusement taxes. If he hopes at the same time to maintain the present standard of service to the electors of this Province, how many more millions of debt will he place on the shoulders of the ratepayers? On June 7th, express your preference for the Cash and Carry system of the Drew Government to a mounting debt, inherent in the promises of Mr. Oliver. For achievement and not promises; for action and not words, Vote on June 7th, for

Howard A. McCauley,

Progressive Conservative Candidate

IT'S TIME FOR A CHANGE IN SOUTH GREY

LISTEN TO

CKNX	CFOS
May 31st — 12.55 to 1 p.m.	May 28th — 2.30 to 2.35 p.m.
May 31st — 5.45 to 6 p.m.	June 3rd — 1 to 1.05 p.m.
June 3rd — 2.55 to 3 p.m.	June 4th — 1.15 to 1.30 p.m.
June 3rd — 5.45 to 6 p.m.	June 4th — 2.30 to 2.35 p.m.

CFRB — June 1st — 1.15 to 1.30 p.m.

Presenting issues in favour of

HOWARD A. McCAULEY

Progressive Conservative, South Grey

CEYLON

Messrs. Wm. and Joe Hemphill, Mr. and Mrs. Chas. Irish and Norman of Toronto spent the week end at the home of Mr. S. Hemphill.

Mr. and Mrs. A. E. Goessel, Keith and Margot Anne visited with Mr. and Mrs. E. R. Forrester at Kincardine on Sunday.

Mr. and Mrs. Clarence Cook, Ronald and Dorrance, and Mr. Frank Bruce of Colbeck visited on Sunday at the home of Robt. Plester. Mrs. Bruce returned with them after a week's visit.

Mr. and Mrs. Austin spent the week end in Toronto.

Misses Hilda and Helen Duckett, Mr. Irvin Ward of Toronto and Mr. Walter Shoupe of Brantford spent the week end at the home of Luther Duckett.

Visitors over the week end with Mr. and Mrs. Jas. McMulen were Jean McMullen and Joyce Gence of Owen Sound, Miss Mary McMullen of Toronto and Miss Jean McCracken of Flesherton.

Mrs. R. Campbell, Dorothy and Eric, spent the holiday at Hopeville.

Mrs. Anna MacMillan spent the week end with friends in Toronto.

Mr. and Mrs. Willis Wright and Marianne of Leaside visited Monday with Mr. and Mrs. P. Hemphill.

Miss Dorothy Snell of Islington, Mr. Joe Snell and Shirley of Weston spent the week end with Mr. and Mrs. Isaac Snell.

Mr. and Mrs. Don Meads, Miss Marie Meads, of Toronto, Mr. and Mrs. John McDougall and family of Meaford were week end and holiday visitors with Mr. and Mrs. John Meads, O.D.R.

Mr. and Mrs. Robt. Watson and family of Toronto spent the week end with Mrs. Geo. Campbell.

Mr. and Mrs. Earl Plester, Mr. Delbert Plester and lady friend, Miss Beatrice Doner, all of Toronto, were week end and holiday visitors with Mr. and Mrs. G. E. Jaynes.

Holiday visitors with Mr. and Mrs. Robt. Rutledge were: Mr. and Mrs. Harold Edmunds, Chatsworth, Miss Barbara Brawley, Holland Centre, Mr. Dalton Rutledge, Waldemar, Mrs. Howard Elliott and Mr. Ray McFadden, Toronto.

Murary and Fred Marshall of Forks of Credit holidayed with their parents, Mr. and Mrs. Fred Marshall.

Miss M. E. Aitken spent the week end at her home at Holstein.

(Intended for Last Week)

Mr. Keith Goessel of Bala spent the week end with his parents, Mr. and Mrs. A. E. Goessel.

Mr. and Mrs. Grant Whittaker of Toronto spent the week end with friends here.

Miss Matharine Stewart, Reg.N., of Owen Sound spent the week end with Mr. and Mrs. Mel Hogarth.

Mr. Fred Irish of Toronto spent the week end at the home of Mr. S. Hemphill.

Mr. Delbert Plester and friend, Miss Beatrice Donner, of Toronto visited on Sunday with Mrs. John Plester.

Mr. and Mrs. T. W. Matson and Mr. and Mrs. Archie White, all of Toronto were Sunday visitors with Mrs. Mary Irwin.

Mr. and Mrs. Goldie McMullen of Toronto vsited on Sunday with Mr. and Mrs. Jas. McMullen.

Mr. and Mrs. Jack Stoneouse, Jessie and Rosemary, of Nottawa visited on Sunday with Mr. and Mrs. Joe Stauble.

Mr. and Mrs. Ernie Nichols and Shirley, Mr. and Mrs. Frank Bruce, Mr. and Mrs. Morris Bruce, Shirley and Ross, were recent visitors with Mr. and Mrs. Robt. Plester.

Mrs. Hazel Murdock of aCledon East is visiting this week with Mrs. Mary Irwin.

Mr. and Mrs. Harry Snail of Buffalo, N.Y., and daughter, Sandra Lee visited ove rthe week end with Mrs. Fred Sproatt and Mrs. Neubauer. Mrs. Snail is a granddaughter of Mrs. Sproatt.

EUGENIA

(Intended for Last Week)

Mrs. Bert Magee has returned to her home from Markdale Hospital, where she had her tonsils removed.

The Hawthorne family of Brantford are now occupying their cottage on the 8th line.

Mr. Thos. Stewart has returned from Toronto where he has been employed with the Hydro.

Mrs. W. Honer of South Porcupine visited with Mrs. Margaret Jamieson recently.

Mrs. Heaney and daughter, Judy, of Toronto are visiting with her parents, Mr. and Mrs. E. C. Burton.

Mr. and Mrs. Robt. Burton and two children of Toronto spent a few days recently at the former's parental home.

Mr. and Mrs. Crawford and little son, David, and friends of Philadelphia spent a few days here.

Recent visitors with Mr. and Mrs. Court Smith were: Mr. Percy Smith and son, Billie, of Hamilton, Mr. and Mrs. Elwin Boyd of Rocklyn and Mrs. Alma Long of Toronto.

Mr. W. Pinkerton was lucky in catching a 5 pound German Brown trout in the Eugenia lake a few days ago. There have been several good sized fish caught here during the past couple of weeks.

Modern eating habits are partly responsible for crime, said a physician. Was he thinking of the soup soloist?

PRICEVILLE

(Intended for Last Week)

A Trustee meeting was held at the home of the secretary, Mrs. Boice. A plot of ground was purchased from Mr. Robt. Parslow on which will be erected the new school.

Mr. Ed. Dingwall returned home last week from Markdale Hosptal.

Mr. and Mrs. Archie Whyte, Toronto spent Sunday with his brother, Mr. Jack Whyte.

Mrs. Allie Muir returned home, after spending the winter in Toronto

Miss Mary Muir, Toronto, spent the week end at the home of her brother, Mr. A. S. Muir.

Mr. and Mrs. Colin McLean, who spent the winter in Toronto, returned home and were accompanied by their son, Alex.

Recent visitors with Mr. and Mrs. S. Boice were: Mr. and Mrs H. Noble and Mr. and Mrs. Tuckfield of Detroit, Mr. and Mrs. Roy Singleton, Barbara and Virginia, Toronto.

Mr. Emerson Meads motored to Niagara Falls on Saturday to attend the wedding of a friend, Mr. Bill Mears and acted as best man. His mother accompanied him to Burlington and visited with her sister there.

A cow owned by Mr. Edgar Patterson is the proud mother of twin calves.

Mr. Oswald Potter, Mr. and Mrs. Geo. E. Patterson, Marilyn and Gale of Mono Mills were visitors at the home of Edgar Patterson.

Mr. and Mrs. Edgar Patterson attended the funeral of his aunt, Mrs. Margaret Clayburn, at Caledon last week. Mrs. Clayburn died at her home at Whitby.

The Y.P. met Tuesady night in St. Andrew's church, and after the usual opening exercises Mrs. Sims, Mrs. Campbell and Mrs. Sturrock each gave readings, and Mrs. Campbell conducted a contest. The meeting closed with a hymn and the Mizpah benediction.

THE MIXING BOWL

By Anne Allan, Hydro Home Economist

Hello homemakers! The asparagus shoots springing from the earth look so good we could eat them raw. It has been a long time since we tossed our garden greens together into a salad bowl. However, one thing we can do is cook and chill the asparagus tips to serve marinated, with potato salad or jellied vegetables. To "marinate" leave the cooked vegetable (in this case) for an hour in French dressing or seasoned vinegar and salad oil.

JELLIED ASPARAGUS SALAD

2 tbsps. gelatine, ½ cup cold water, ½ cup vinegar, 2 cups boiling water, ⅓ cup sugar, 1 tsp. salt, 1 pound fresh cooked asparagus, ½ cup sliced olives, lettuce, celery curls.

Soak gelatine in cold water for 5 minutes. Add vinegar, boiling water sugar and silghtly thickened. Pour a small amount into moistened or oiled mould or individual moulds. Chill until firm. Arrange asparagus tips in the mould attractively with sliced olives. Pour in remaining gelatine mixture and chill thoroughly until firm. Unmold to serve on crisp lettuce. Garnish with watercress and celery curls. Serve with mayonnaise. Yield: 6 servings.

CREAM OF ASPARAGUS SOUP

2 bunches fresh green asparagus or 2 cups canned asparagus, ¼ cup chopped celery, ½ cup cream,6 cups chicken stock, 3 tbsps. flour, salt, pepper, paprika.

If fresh asparagus is used, wash and cook standing upright in a deep saucepan or bottom or top boiler, covered with upper part or deep saucepan, so that stalks of asparagus are thoroughly cooked while tips are steamed until tender. Remove tips and reserve them. Place asparagus stalks, onion and celery in chicken stock and simmer for ½ hour. Rub through a sieve. Combine butter, flour, seasonings and cream as in Basic Recipe for Making Cream Soups. Add asparagus stock. Heat in a double boiler. When hot add the asparagus tips. Yield: 6 servings.

.. CHEESE ASPARAGUS ..

Dip asparagus tips or stalks in Thick White Sauce, then in grated cheese, roll in bread crumbs, dip in beaten egg and then in bread crumbs. Bake in electric oven at 375 degrees until golden brown.

TAKE A TIP

1. Add asparagus to cream sauce rather than sauce to asparagus to prevent curdling.
2. To prevent lumps forming in a cream sauce mix the flour with enough cold milk to make a smooth paste and stir hot milk constantly while you add the thin paste slowly.
3. Crisp the crackers for soup. Place them on a baking sheet and heat until lightly browned.
4. Croutons are lavourite accompaniments for soup. Cut stale bread in half-inch slices, then cube. Place in a baking pan and brown in a hot electric oven.

SOFTBALL STANDING

	Won	Lost	Pts.
Flesherton	3	0	6
South Line	2	0	4
Eugenia	1	1	2
Markdale	1	1	2
Dundalk	0	2	0
Feversham	0	3	0

Games Played This Week

Flesherton 11, Eugenia 5

Flesherton 17, Feversham 7

Markdale defeated Feversham on Tuesday evening.

Games This Week

May 26 — Eugenia at South Line

May 28 — Eugenia at Feversham

May 31 — South Line at Dundalk

Flesherton at Feversham

June 1 — Markdala et Flesherton

Every day we discover a new word, says a distionary authority. And the baby discovers several.

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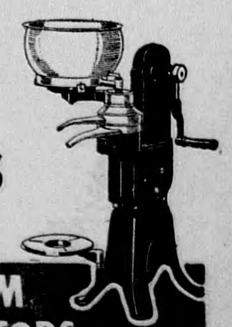

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