New Honey

PURE FROM THE FLOWERS

Bring in your cans; lower prices this year

M ILLER'S STORE

Open evenings for your convenience

Phone 38J4 CEYLON, Ont.

Cellophane was first made in Germany and France.

Razor blades are sold in some restaurants. Oh, have they stopped using them to slice roast beef?

For Sale at
THE ADVANCE OFFICE

8TH LINE OSPREY

Mrs. J. Buckingham, Collingwood, Mrs. Rolling of Ravenna and Miss Bessie Dinsmore visited last Monday with their sister, Mrs. Mervin Davidson, and family. The latter remained for a week's visit.

Mr. and Mrs. H. Brown, Collingwood, and daughter, Mrs. Robinson, Toronto, were Sunday guests of Mr. and Mrs. H. Fenwick. Mr. Fenwick, from near Guelph, spent the week end at his home.

Mr. and Mrs. Joe Armstrong of Thornbury and Mr. Cecil Armstrong of Edmonton, Alta., were Sunday guests of Mr. and Mrs. Jas. Ottewell.

Mr. and Mrs. John Haley and family. accompanied by Miss Lizzie Murphy, attended Mary's reception at Notre Dame convent, Waterdown, on Monday.

Recent visitors with the Murphy family and other friends on the line were: Misses Bessie and Joyce Marigold of Ft. William, Mr. and Mrs. Jack McCollough, Mr. and Mrs. Ferg. Somers, Toronto.

Miss Adeline Murphy and John Murphy visited with their sister, Mrs. Brown, in Collingwood recently.

Mr. and Mrs. Wm. Fadden of Toronto spent Tuesday with the latter's sister, Mrs. Jas. Ottewell.

Mr. and Mrs. Lawrence Jamieson and family of Badjeros spent Sunday last with Mr. and Mrs. Wm. Stephens and family.

One of the most expensive things in the world is having a lot of close friends.

Cream

Since we are approacring the peak of cream production and the warm weather, we advise our patrons to deliver their cream at least twice a week and eceive the highest returns. We are paying 2 cents above truck prices for delivered cream, so why not deliver your cream to the Flesherton Creamery, where you are guaranteed service and highest market prices for your prodcct.

Now trat the Egg production is falling off, we advise you to cull your flock and market those hens that are not laying, and cut down your feed expenses. We are paying top market prices for fowl, either alive or dressed.

TRY FLESHERTON CREAMERY; THE PLACE OF SATISFACTION AND SERVICE.

Flesherton Creamery

Angus Avis, Manager

Phone 66 Flesherton Ontario

Now Available

Imperial "Esso"

OIL BURNRES

with

Guaranteed Oil Supply

Budget Terms if desired

Wilson Sales & Service

HEATING CONTRACTORS

COLLINGWOOD

Box 84 Telephone 484R

EUGENIA

Mr. and Mrs. Gordon Manchip and little daguhters, Barbara and Yvonne also Mr. Manchip's parents of Toronto, who are holidaying at Wasaga Beach, spent Monday with Mrs. Manchip's grandparents, Mr. and Mrs. Jos. Williams Sr.

Little Victor Breadner, 6-months-old son of Mr. and Mrs. Gordon Breadner, who as been ill for the past five weeks or so, is in a hospital in Toronto. There is no improvement at time of writing. We sincerely hope that he is soon on the road to recovery.

Billie McMillan spent a week's holidays with his cousin, Mrs. Jack Patterson, at Meaford.

Mr. and Mrs. Jos. Williams Jr. and daughter, Mrs. Brian Drew, also Mr. Eddie Crane, of Toronto were week end visitors with the former's parents, Mr. and Mrs. Jos. Wiliams, and with Mr. and Mrs. F. Partridge.

Mr. and Mrs. Howard MacDonald and children are holdaying with her parents, Mr. and Mrs. Ed. Breadner.

Miss Marge Martin was home from Toronto Normal School for the week end.

Mr. and Mrs. Russell Park of Flesherton and Miss Marge Park of Toronto called in the village Sunday.

We extend our sympathy to Mr. Gordon Acheson and family and other relatives in their recent sad bereavement. His wife, who was the former Sylvia Acheson, taught in our school some years ago.

Mr. and Mrs. Roy Berry of Lexington and Mr. and Mrs. Earl Boettger and son. Billy, of Kitchener spent several days with Mr. and Mrs. Harvey Boettger.

Mrs. Stewart Elkins and children of Niagara Falls, who are holidaying with Mrs. J. Cairns and Shirley, spent a few days with her brother, Mr. Doug. Cairns and wife, near Ceylon.

Bruce Boettger has returned home from his vacation at Wasaga.

Mr. and Mrs. Jack Patterson and Bobby of Meaford spent the week end with Mrs. F. Jamieson.

Delbert Magee of Hamilton and friend, Ken Brimicomb of Pine Portage, are holidaying with the former's parents, Mr. and Mrs. Garnet Magee.

Miss Ann Beynon of Collingwood is spending this week with her cousin, Bruce Boettger.

Mr. Cook of Flesherton occupied the pulpit in the United Church on Sunday evening and brought an inspiring message. Mrs. J. A. Cairns rendered a solo.

ST. COLUMBA UNITED CHURCH W. A. AND W.M.S.

The Women's Misisonary Society and Woman's Association of St. Columba United Church, Priceville, met recently at the home of Mrs. John Meads, Mrs. F. R. Oliver presided for the W.A.. Mrs. Wm. Meads read the story of the Good Samaritan, after which Mrs. Oliver led in prayer. Miss Anna Shortreed acted as secretary in the absence of the regular secretary. A discussion was held on the work to be done at the Manse. It was decided to purchase a new stove for the church kitchen. Other business was discussed and the meeting turned over to the W. M. S.

In the absence of the president, Mrs. Cecil Hunter presided. A letter of appreciation for gifts received was read from Miss Kate Rutherford. Mrs. A. S. Muir spoke on chapter from the study book "Literature for the New Literates." Mrs. J. Harrison closed the meeting with prayer, after which the hostess served lunch. The next meeting is to be held t the home of Mrs. Wm. Meads.

Reduced Fares on Railways

Reduced rail fares for persons travelling to the Canadian National Exhibition, to be held at Toronto August 26th to Sept. 10, inclusive have been announced by J. A. Brass, chairman of the Canadian Passenger Association.

Reduced fare tickets may be purchased from stations in the Province of Ontario, except those west of Grant, Jellicoe and White River.

Round trip tickets will be sold for the normal one-way fare, plus one half for both first class and coach class trave. Tickets will be honored going from Thursday, Aug. 25th, to Saturday, Sept. 10th, inclusive. On the return trip, tickets will be accepted up to midnight of Wednesday September 14th.

When you are on a diet, good things are always those that you are not supposed to eat.

The aquatic program at the C.N.E. this year will embrace practically every kind of water sport including swimming, diving , aquaplaning, rowing, sculling, canoeing, yachting, motorboating, etc., etc.

PORTLAW

Guests with Mr. and Mrs. Proud for a week were: Mr. ahd Mrs. Watson of Preston, Mr. and Mrs. Scott and Mr. and Mrs. Bud Snider and Bobby of Hespeler. Patricia Proud retudned to Hespeler with her sister, Mrs. Snider.

Mr. and Mrs. Jack Desjardine and baby son of Ottawa and friends were week end visitors with Mrs. Desjardine's aunt, Mrs. Laurie Pedlar. Other visitors in the same home through the week were Mr. and Mrs. Barkley and grandchildren of Limerick, Sask.

The Wilkinson family held their reunion on the lawn of Mr. and Mrs. Geo. Wilkinson on July 30th.

Mr. and Mrs. Albert Blackburn of Hamilton visited with friends here this week. Mr. and Mrs. J. Grummett and Dianne spent Tuesday with Mr. and Mrs. Harry Fisher.

Mr. and Mrs. Harry Fisher, accompanied by Mr. and Mrs. Joe Porteous, enjoyed a visit with a former pastor of Maxwell church, Rev. O. W. Holmes, and Mrs. Holmes at Kemble.

We are sorry to report of a number of folk in this community sick with la grippe.

Little Pamela and Lynda Fisher of Owen Sound spent a week recently with their grandparents, Mr. and Mrs. Wallace Fisher.

Mr. and Mrs. Wallace Fisher have treated themselves to a new car.

Mr. and Mrs. Bob Allison of Toronto have been visiting friends.

We are sorry to hear of June, daughter of Mr. and Mrs. Ken McKee, being in a hospital in Toronto June was visiting her aunt, Mrs. Norman Jackson, when she developed polio. We all are wishing for June a complete recovery.

Mr. Robt. Meldrum of Toronto was home on the week end. Mrs. Meldrum is assisting to care for her mother, Mrs. Angus Morrison, at Maxwell, who suffered a stroke recently.

Mr. and Mrs. Laurie Pedlar and aunt, Mrs. Alice Graham of Toronto, spent Sunday with Mr. and Mrs. Ed. Cooke at Shelburne.

Mrs. Ed. Brooks of Flesherton and two sisters of Chatsworth spent Sunday with Mr. Brooks, at the home of Luther Love.

Portlaw store and other neighbors are enjoying the "bright lights" these days.

We are sorry to report the death of Alex. Moore of Creemore, husband of Ethel Winters, a former resident here.

Mr. and Mrs. Ev. Blackburn and family visited with Mr. and Mrs. Hartley Blackburn; Port Credit, and also with Mrs. Grace Blackburn.

Recent visitors with Mr. and Mrs. Ev. Blackburn were: Mr. Martin McLeod and Mrs. E. Cameron, Tilbury; Mr. and Mrs. Allan Cameron and children, Toronto; Mr. and Mrs. John McArthur and sons, Durham.

Mr. and Mrs. S. Fisher, Mr. and Mrs. Murray Fisher and daughter spent a week with the Lyons families.

ROCK MILLS

The very hot dry weather is hard on the gardens. Rain is badly needed in this area.

Mr. and Mrs. C. B. Wilson, accompanied by Mr. and Mrs. Eddie Legge of St Catharines, visited with Mr. and Mrs. F. Burslen at Sunset Lodge, Victoria Harbor.

Mr. and Mrs. Harvey Nurcombe of Toronto visited Mr. and Mrs. H. Patton at the week end. They visited Mrs. Patton's uncle, Mr. Jos. Armstrong, and visited with friends in Collingwood.

Mrs. Robt. McMullen is at present with her daughter, Mrs. A. Fawcett, at Vandeleur. We are sory to rep that she has not been very well lately, but trust she will soon be much improved.

Many of the farmers here are stook threshing this week and the grain is turning out very good.

Mr. Manny Dobson and children and Miss Margaret Park visited on Sunday with Mr. and Mrs. Mel. Hammond in Owen Sound. Miss Eunice Dobson returned with them to spend her holidays.

Mr. and Mrs. Robt. Cole, of Dundalk, and Mr. and Mrs. Wes McCracken of Flesherton visited on the week end with Mr. and Mrs. Will Russell.

Visitors over the week end with Mr. and Mrs. C. B. Wilson were: Mr. Ed. McLean and Mr. Joe Bach of St. Catharines and Mrs Ben Cheesman and daughter, Eveline, of Stayner.

Mr. and Mrs. Henry Martin. Archie and Angeline. spent the week end at Niagara Falls.

Mr. and Mrs. Gordon Phillips and son, Robert, have returned to Hamilton, after a week's holiday with Mr. and Mrs. H. Patton.

Benjamin Franklin introduced the broom to America.

THE MIXING BOWL

by Anne Allan, Hydro Home Economist

Hello Homemakers. Peaches and cream — whether we are talking of complexions or the luscious fruit, are wonderful. We cannot be too choosey about peaches this year. We'll take what we get and make good use of them while they last. They are delicious to serve at the beginning of a meal, to top off a meal, or snack between meals.

Fully ripened peaches make a speedy and a scrumptious dish — skin, slice and serve with a sprinkle of fine sugar and cream. Nowadays we are prepared since we keep a can of 18% cream on the shelf. Without refrigeration the can can be chilled in a short time by placing it in cold water.

We slice peaches on pastry dough for an open face pie, or put them in a cake pan then cover with batter, or between slices of fresh shortcake and serve with a melba sauce. The sauce can be prepared ahead of time using crushed berries. Crush and strain stewed red currants or raspberries and thickened with a paste of cornstarch (1 tbsp. in ¼ cup cold water). Cook until clear.

Honeyed peaches are an extra special treat. Wash and rub six peaches well with a clean cloth, but do not peel. Place in baking pan and add 1½ cups of water, ¾ cups of brown sugar and 1 tbsp. butter. On top of each peach put a teaspoon of honey and sprinkel with a little nutmeg. Bake in electric oven 400 degs. for about 25 minutes.

Baked peach halves are very good baked in moderate heat with only butter to grease the casserole and glaze the top of each half. Serve with cheese and a marschino cherry in each cavity.

PEACH ROLL

1 cup sifted bour
1½ teaspoons baking powder
¾ teaspoon salt
2 tablespoons shortening
2 to 4 tablespoons ice water
2 cups sliced peaches
½ to ¾ cup brown sugar
2 teaspoons butter
Dash of nutmeg

Mix and sift flour, baking powder and salt. Cut in shortening and add enough ice water to make a stiff dough. Chill and roll into oblong sheet. Spread peaches over dough and add enough brown sugar to sweeten to taste. Sprinkle with a dash of nutmeg; roll up like jelly roll and bake in a well greased baking dish in an electric oven at 350 deg. F. for ½ hour. Baste with ¼ cup sugar and 1 tablespoon melted butter and continue baking 20 minutes longer. Serve with cream or vanilla ice cream.

TAKE A TIP

1. Cut honeydew melon in sections, scoop out seeds and then slash across sections. Squeeze a little lime juice over melon; chill, then serve.
2. Cut a head of lettuce in quarters or eighths, wash carefully and drain. Carefully lift leaves and insert daubs of sandwich filling. Serve with tomato wedges.
3. Mulberrys are best when they are eaten in a deep pie dish.
4. Meringues are an inexpensive addition to a fresh bowl of sweetened berries. Drop spoonfuls of meringue in a greased baking sheet, bake in a slow over for 30 minutes, then cool. Make one for each serving of berries.
5. Salt brings out the juice of fresh fruit. Sprinkle salt on chilled melons and peaches, then serve—no need for sugar.

THE LETTER BOX

Mrs. S. T. asks: How can I make chisp shoestring potatoes?

Answer: Cut raw potatoes into very fine slivers and soak them in ice water awhile. Drain them thoroughly on towel; drop quickly into very hot fat. Cook with cover off. Remove when brown, drain on soft paper. Salt only when ready to serve.

Mrs. J. M. suggests: Insert short sections of drinking straws into the slits of a fruit pie before you put in the oven to bake. The juice rises in the straws instead of running over.

Mrs. H. D. says: Ever buy hickory salt from the butcher, Just a pinch of smoked salt in hamburgs is a good seasoning.

Family allowance payments during 1949 will total $276 million — a total which amounts to payments of $525 every minute.

DELL Theatre DURHAM

SOUTH GREY'S MOST MODERN THEATRE

Monday, Tuesday, Wednesday

August 15, 16, 17

"SCOTT OF THE ANTARCTIC"

in Technicolor

John Mills

Thursday, Friday, Saturday

August 18, 19, 20

"RELENTLESS"

in Technicolor

Robert Young Marg Chapman

Shows 7:30 and 9:30

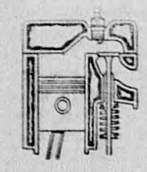
The New Brady Cooling System Cleaner

The Brady Way

STOP TROUBLE—Clean the Cooling System of your car. Get rid of rust - Scale - Grease and Sludge.

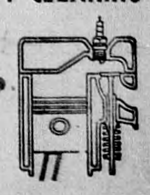
Play Safe - Do it to-day. Come in and let us show you how the job is done THE BRADY WAY.

Before BRADY CLEANING



THIS IS THE WAY the cooling passages in an engine look after months of driving — filled with rust, scale and oily sludge. The radiator is in the same condition. Heat cannot easily escape. Some passages may be plugged tight. Overheating means engine trouble—rapid, undue wear — costly repairs.

After BRADY CLEANING



THIS IS THE WAY the engine looks AFTER cleaning the Brady Way. Every passage is open and walls are cleaned of lime - scale, rust and sludge. Heat escapes freely around cylinder walls, valves and through the radiator. The cooling system can operate without heating at any speed on any hill!

NEGLECT OF THE COOLING SYSTEM can lead to serious consequences.

— Play Safe —

Increase the efficiency of your motor and the life of your car. THE BRADY WAY

D. McTavish & Sons

Chevrolet and Oldsmobile

Phone 9 FLESHERTON