Paint Up - Fix Up

NOW IS THE TIME TO DO THAT REPAIRING

Sherwin-Williams and C-V Quality Finishes for Exterior and Interior Use
Johns-Manville Roofing; Siding and Insulation
Canada and American Cement
Plaster; Nails
Frost Woven Wire; Steel Gates; Barb Wire

ORDER YOUR COAL NOW TO ENSURE EARLY DELIVERY

Duncan's Hardware

'Blue Coal' - Stoves - Electric Appliances

Phone 54 **FLESHERTON**

THE
Flesherton Advance

Published on Collingwood St., Flesherton, Wednesday of each week. Circulation 1,100. Price $2.00 a year in Canada, paid in advance; $2.50 per year in the United States.

F. J. THURSTON, Editor

VANDELEUR

Wedding bells have been ringing loudly in the community during the past two weeks. Four weddings, in which Vandeleur young people were involved, have taken place, three of them on Saturday, August 13th. Miss Frances Buchanan, daughter of Mr. and Mr. Geo. Buchanan, was married to Dr. Bye of Owen Sound in Annesley Church, Markdale, at 12:30, and at 4 p.m. Bruce Graham, son of Mr. and Mrs. W. R. Graham, was united in marriage in Knox Church, Holland, to Miss Maxine Connell, a former teacher in Vandeleur and Markdale schools. Rev. W. M. Lee performed both ceremonies. Mr. R. J. Cargoe, son of Mr. and Mrs. Jas. Cargoe of this place, was also married in Toronto on the same date, and Miss K. Ratcliffe, daughter of Mr. and Mrs. Will Ratcliffe, was married to Mr. Lorne Thompson of Harkaway on July 30th. We extend our congratulations and best wishes to the happy young couples.

A large number of friends and neighbors of Mr. and Mrs. Lorne Thompson gathered in the Community Hall Friday evening, Aug. 5th, and presented the young couple with an address and miscellaneous shower of many beautiful and useful gifts. The bride and groom thanked their friends and the gathering sang "For they are jolly good fellows." The balance of the evening was spent in dancing.

Mrs. Katherine Davison has returned home, after an extensive trip through Western Canada and the United States.

Recent visitors with Mrs. Ethel Hutchinson were: Mrs. Warren Lougheed and Miss Blanche Carruthers of British Columbia. and Mr. and Mrs. Geo. Kelso and daughters, Dorothy and Velma, of Hamilton.

Mrs. Robt. Wright and daughter Eva, of Toronto visited with the former's niece, Mrs. W. G. Bowles.

Mr. and Mrs. Shepherd of Toronto called on friends here while attending the Markdale Centennial.

Brick For Sale

Chimney and Veneer Brick
$40.00 per thousand
delivered. Unlimited quanttiy

Owen Sound Brick Co.
Phone 836M Owen Sound

Marion's Dress Shop

will not be coming to Flesherton until the middle of September to show dresses. Date of return will be announced later.

The Late Mrs. G. Acheson

Early on Wednesday morning Aug. 3, after many months of patient suffering which love and skilled failed to alleviate, Sylvia Emily Acheson, beloved wife of Gordon Acheson of Proton Station, passed peacefully into the Spirit World.

Born near Inistioge church almost forty years ago, she was the daughter of Mrs. Acheson and the late William Acheson. Her entire life was spent within a radius of five miles of her parental home with the exception of time spent at Toronto Normal School. She was a highly esteemed teacher in the public school at Eugenia, Maple Grove and Victoria Corners. From childhood she has been a member of Inistioge Church and until ill-health prevented it, she had given freely of her ability and rich vocal talent.

Twelve years ago she became the bride of Gordon Acheson, older son of Mr. and Mrs. R. G. Acheson. To them were born four children,—Bobbie, Gwendolyn, Jackie and his twin brother who died at birth. These with her mother at Dundalk, three sisters: Stella (Mrs. Russel Patterson), Maple Grove; Marian (Mrs Earl Walton), Ventry, Ina of Dundalk, and brother Renfred, of Wareham district, hvae the deepest sympathy of a large circle of friends and relatives.

The funeral service was held at her late home on Friday afternoon. Aug. 5th. Her pastor, Rev. A. G Macpherson spoke impressively. His text was taken from Philippians 1: 21, "For me to live is Christ, to die is gain". He spoke of Mrs. Acheson's utter devotion to Christ in service and song, and of her great personal faith in God which enabled her to face death calmly and unafraid.

The sympathy of the community was evident by the large funeral cortege which proceeded to Dundalk Cemetery, where interment took place, with six cousins carrying her to her last resting place, namely: Emerson Ludlow, Norman Reddick, Emerson Gallagher. Gordon Batcheolr, Mac McTaggart and George Moore.

Among the large number of beautiful floral tributes of sympathy were tokens sent by the Proton-Saugeen Neighbours; Inistioge Neighbours; Proton Pilgrim Holiness Church; Inistioge Church; Proton Village; and Proton Old Girls Association in Toronto.

The floral tributes were carried by nieces and nephews: Evelyn, Emily, Marina and Ruth Acheson; Tom, Mary, Ann and Donald Walton; Marjorie and Jack McKechnie; Donnie and Glen Acheson; Paul, Robert, John, Joyce, Gerald, Douglas, Nancy, Joyce, R. J. and Kenneth Patterson.

Friends were present from Toronto St. Thomas, Pembroke, Elora, Grand Valley, Brampton, Markdale, Durham, Feversham, and nearby villages.

Market experts say food prices stil are too high. Keeping the figure round keeps most of us flat.

Now is the time when happy-go-lucky people go out on the golf course and drive themselves mad.

Hello Homemakers. Crisp, delicious pickles with the same mouth-watering flavour that grandmother used to make can be made an easy way in your modern kitchen. The same zip and tang is the result of careful measurements while the crispness results from caution used in brining the raw vegetables..... You must admit it is a thrill to serve your own. Here are pickle recipes that are easy to follow.

SWEET PICKLED COBS

Select and trim 6 quart baskets of tiny corn cobs about 3 or 4 inches long—not ripened. Parboil 1 minute and pack into clean jars. Cover with the following warm mixture: 1 cup cider vinegar, 1 cup water, 1 teaspoon salt, 2 tablespoons brown sugar, 2 tablespoons whole cloves, and ½ teaspoon ground cinnamon. Tie whole cloves in a piece of cheese cloth and mix ingredients together. Boil 5 mins. Partially cool before pouring over cobs.

SWEET GHERKINS

4 quarts gherkins
1 cup (bag) salt
2 quarts water
2 quarts white vinegar
2 teaspoons powdered alum
2 cups sugar
4 teaspoons whole mixed pickling spice.

Wash and prepare cucumbers, cutting into pieces where necessary. Cover cucumbers with cold salty water. Let stand 24 hours. Drain. Heat vinegar, add alum, sugar and spice tied loosely in cheesecloth bag. Boil 10 minutes, then remove spice bag. Pack pickles in clean jars, cover with the boiling vinegar and seal. Makes about 7 pints.

DILLS

Select cucumbers 3 to 4 inches long. Wash, prick with a silver fork and soak overnight in clear cold water.. Drain and dry thoroughly. Wash and scald large jars Place leaves of dill in the bottom of each jar—about ¼ cup to a 2-quart jar. Pack cucumbers in jars and put dill on top—about 1 stalk leaves and head. Finally pour the following hot mixture in jars to cover cucumbers: 2 cups hot vinegar with 9 cups water and 1 cup (bag) salt Seal. Let stand in a cool place 7 weeks before using. Mixture is enough for 5 quarts.

BREAD AND BUTTER PICKLES

6 quarts cucumbers (1½ to 2 inches across)
1 quart cooking onions
3 green peppers
1 sweet red pepper
1 cup (bag) salt
9 cups water
2 quarts vinegar
4 cups sugar
4 teaspoons turmeric
1 teaspoon mustard seed
½ teaspoon celery seed

Wash cucumbers, onions and pepper. Peel and slice cucumbers. Skin and slice onions, seed and slice peppers. Make a brine of salt and water. Cool and pour over vegetables, and let stand overnight. Drain thoroughly. Combine vinegar, sugar and spices. Bring to boil and add vegetables. When steaming hot pack into hot jars and seal. Yield: 12 pints.

CORN RELISH

6 cups corn (cut from cob)
4 cups chopped cucumber
4 cups chopped tomatoes
4 cups chopped celery
4 cups chopped onions
3 tablespoons (bag) salt
2 tablespoons dry mustard
1 tablespoon turmeric
1 cup chopped green pepper
1 cup chopped sweet red pepper
4 cups vinegar
3 cups brown sugar

Chop vegetables corasely. Simmer, uncovered, until thickened — about 45 minutes. Stir frequently and pack in jars. Cool, then seal with wax and cap bottles. Makes about 8 pints.

TAKE A TIP

1. Use firm fresh vegetables for pickling.
2. When vegetables are soaked in brine use bag salt; the free running iodized salt causes brown scum.
3. Proportions of salt and water for brining is important to prewent soft or tough pickles. One cup salt to 2 quarts (10 cups) water is recommended.
4. Use cider vinegar for flavour and strength but use white spirit vinegar where colour is important and in cear pickling liquids.
5. In making pickles, use enamel aluminum or stainless steel cooking utensils. Discoloration will form from brass lids or copper-bottomed pans—also zinc tubs or iron kettles.
6. Whole spices do not discolour vegetables while ground spices tend to darken celery, onions, etc.
7. Pickles keep well in a crock it covered and stored in a cool place. Relishes and sauces should be poured in sterilized jars and sealed. Store in dark cool cupboard.

NEW
Low Prices
Firestone Tires

(FULLY GUARANTEED)

4.50x21 4 Ply	$10.85
4.75x19 4 Ply	11.40
5.50x17 4 Ply	14.50
6.00x16 4 Ply	14.70

Boyd Bros.
FLESHERTON

How To Hammer

It is little consolation after hitting your thumb violently with a hammer, to hear the old wise-crack, "Why don't you hold the hammer with both hands?" And in any case, it's not the way the hammer is held, so much as the way the nail is held.

There are two ways to hammer a nail. One often leads to a smashed thumb; the other to the insertion of the nail without trouble. The correct way is to hold the nail with the thumb and forefinger near the head of the nail. If the nail slips, the hammer head tends to brush thumb and forefinger to one side with little damage.

The wrong way is to support the nail at the base. This results in injury because the thumb and forefinger are more or less stationery against the surface being nailed. If the nail slips the hammer descends and smashes thumb and forefinger against a solid surface.

It's illegal in Alabama to sprinkle salt on railway tracks. That's a heck of a way to catch a train. anyway.

HONEY

We will not guarantee to fill customers' containers after Wednesday, August 24th. The plant will be open each evening, except Saturday until August 24th.

Parkview Apiary

P. R. HOWELL & SON, Proprietors

Phone 94J **FLESHERTON**

On every road—night or day, Walk facing the traffic—it's the safest way.

Make it a habit to walk on the LEFT side of the road near the curb or shoulder. When you see oncoming cars, step off the road and avoid them.

GEO. H. DOUCETT, *Minister*

ONTARIO DEPARTMENT OF HIGHWAYS

HW649