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THE Flesherton Advance

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F. J. THURSTON, Editor

BANNON — CAREFOOT

In a setting of white roses, gladioli, 'mums, asters and gypsophalia, against a background of green boughs and smilax, the wedding was solemnized in Markdale on Saturday afternoon, September 3rd, at the home of the bride's parents, of Mary Victoria, youngest daughter of Dr. and Mrs. R. L. Carefoot, Markdale, to John Maxwell, second son of Mr. and Mrs. J. Milton Bannon of Proton. Rev. Walter Lee officiated.

Unattended and given in marriage by her father, the bride wore an afternoon dress of honey beige crepe with insets of lace in the same shade, with matching jacket, hat, mittens, and shoes. She carried a white Bible which was crested with a white orchid, the latter being used as her going-away corsage. The wedding music was a recorded organ arrangement.

At the reception, the bride's mother received in French blue crepe with gray accessories, and the mother of the groom received in mountain rose crepe with back accessories, both wearing corsages of yellow roses. Following the reception, a buffet luncheon was served, the table centred with a three-tier pillared wedding cake and all-white flower bouquets completing the decorations.

For going away the bride chose a three-piece ensemble of rust gabardine with black accessories. Their wedding trip was by motor to Northern Ontario.

ELLIS — THOMPSON

Gladioli and asters with pink and white bells, formed the setting for a pretty wedding on Saturday, Aug. 27h, which was solemnized at the home of Mr. and Mrs. Comford Thompson of East Mountain, when their only daughter, Noreen Hazel, was united in marriage to Mervyn Elmer, only son of Mr. and Mrs. Elmer Ellis of Kimberley. Rev. West of Heathcote officiated, and Mrs. Kenenth Teed played the wedding music.

The bride, given in marriage by her father, wore a white floor-length gown of frosted organza and nylon, trimmed with seed pearls and made with a hooped skirt, caught at either side by rosettes over lace ruffles. Her veil was floor-length embroidered net. She wore a necklace of pearls and carried a bouquet of red roses and fern, tied with white taffeta streamers.

Miss Lois Thompson, cousin of the bride, was bridesmaid, wearing a floor-length gown of pink nylon with lace bodice and shoulder-length pink veil. She carried roses and fern, tied mith pink streamers. Mr. Russell Chard, cousin of the groom, was groomsman.

The bride's mother received, wearing grey and blue figured jersey, assisted by the groom's mother, dressed in navy moire taffeta. Both wore corsages of roses and fern.

A buffet supper was served by Lorna Lougheed, Eleanor McMullen and Mrs. Laurie Thompson. Mrs. Len. Haines, aunt of the bride, poured tea.

For her going-away costume, the bride chose a suit of grey gabardine with matching hat and black accessories. After a short honeymoon trip to Hamilton, Niagara and Buffalo, the young couple will reside at Waubaushene for the present, where the groom is employed at the Hydro-Electric station.

FERRIER — NEWELL

A pretty wedding took place in Cedarside Baptist Church, Flesherton, on Saturday, Augut 27th, when Marjorie Adeline, daughter of Mrs. Annie Newell and the late William Newell, became the bride of Mr. Willis Galbraith Ferrier, son of Mr. and Mrs. Joseph Ferrier of Grand Valley, with Rev. A. J. Fletcher officiating.

The bride, given in marriage by her brother, looked charming in a floor-length gown of white silk jersey. Her headdress was white orange blossoms with a shoulder-length veil and carried a round bouquet of fragrant American Beauty roses and maiden-hair fern, tied with bows and streamers of wide white satin ribbon and baby ribbon. The bride was attended by her sister, Mrs. Earl Hill, wearing a gown of pink sheer crepe and carried a bouquet of blush pink and rose-pink baby asters and Happy Day roses, tied with azure blue taffeta bows. The groom was attended by his cousin, Mr. Selby Taylor, and the ushers were Harold Betts and Carman Brown. The church was decorated with gladioli and colorful autumn flowers, white satin bows and gladioli florets marked the seats. Mrs. Alex. Henderson sang "O Promise Me" and "I Love You Truly" during the signing of the register. Miss Nelly Fletcher, wearing a corsage of Joanna Hill rorses and rainbow ribbon ties, played the wedding music.

A reception was held at the home of the bride's sister, Mrs. Earl Hill, when the bride's mother received the guests wearing a blue chartreuse crepe dress with a corsage of Briacliffe and pink Delight roses with silver ties. The groom's mother assisted, wearing a grey dressmaker suit with black accessories and wearing a corsage of red roses. The three-tier wedding cake was beautifully decorated with silver leaves and maiden-hair fern and gladioli florets. Supper was served by girl friends of the bride, Misses Helen Betts, Nelly Fletcher and Mabel Wood.

The happy couple left amid showers of confetti and good wishes for Northern Ontario points, the bride wearing a beige chartreuse crepe dress with brown accessories. On their return they will reside on the groom's farm near Grand Valley.

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THE MIXING BOWL

BY Anne Allan HYDRO HOME ECONOMIST

Hello Homemakers! There is one thing wrong with home economists: we can be so well acquainted with homemaking that sometimes we do not give detailed instructions. On the other hand, we realize that you are not amateurs. However, we are always glad to give more information when requested.

There is the instance of a good cook who took a summer hotel job to prepare meals for fifty people. As an experienced meat and vegetable cook, the woman sought our suggestions for desserts. Among the pastry items, pumpkin and squash pie were tried time and time again with poor results—we had neglected to say scald the milk to prevent the filling becoming watery or curdled.

There may be much discussion about recipes for pumpkin pie—some like brown sugar, some like maple syrup, while we prefer white sugar. There's one recipe that makes a light coloured filling by the use of lemon juice but we do not like the flavour—in preference we suggest a little rose water. For years we have tested exact measurements of ground spices because we like a dark coloured, spicey pie. The difference, we found, was the variety of pumpkin or squash. For both pumpkin and squash, double the salt in the pastry. It brings out the flavor of the filling.

PUMPKIN PIE

1 cup milk or light cream
2 eggs
½ cup light brown sugar, firmly packed
½ cup sugar
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon salt
1½ cups fresh cooked or canned pumpkin, drained and mashed
Unbaked 9 in. pie shell

Set oven hot 425 degrees, heat milk. Beat eggs slightly. Sift all dry ingredients together once removing the lumps from the brown sugar. Mix into pumpkin thoroughly. Add eggs and beat until smooth. Stir in warm milk (heating the milk and beating the eggs makes a smoother filling). Cream, incidentally, makes a richer filling. Pour filling into unbaked pie shell and bake for 10 minutes in oven at 425 degrees. Then reduce heat to moderate, 350 degrees, and bake another 30 minutes.

SQUASH PIE

1½ cups milk
2 eggs
2½ cups fresh cooked or canned squash, drained and mashed
¾ cup sugar
1 teaspoon salt
¾ teaspoon ginger
¾ teaspoon nutmeg
½ teaspoon cinnamon
Unbaked 9 in. pie shell

Set over hot 450 degrees. Heat milk. Beat eggs slightly. Stir in squash and all dry ingredients, then the warm milk. If filling looks thin to you, don't be alarmed. It thickens up in cooking. Pour mixture into unbaed pie shell. Bake in hot oven, 15 minutes, then reduce heat to moderate, 350 degrees, and bake 30 minutes more. The filling should be firm right across the pie. You can make certain it's done by tipping the plate slightly. If the centre moves, it needs a little more cooking. Cool before you serve it.

TAKE A TIP

1. Pumpkin does not take quite as long to cook as squash, you'll notice.
2. Serve pumpkin pie slightly warm or cold with good sharp cheese.
3. Don't chill custard-type pies too fast; it makes them soggy.
4. Whipped cream on top of a pumpkin pie is delicious. With a few slivers of candied ginger it's most delicious.
5. Cut a pumpkin pie with a knife greased with butter. The result is smooth-sided sections.

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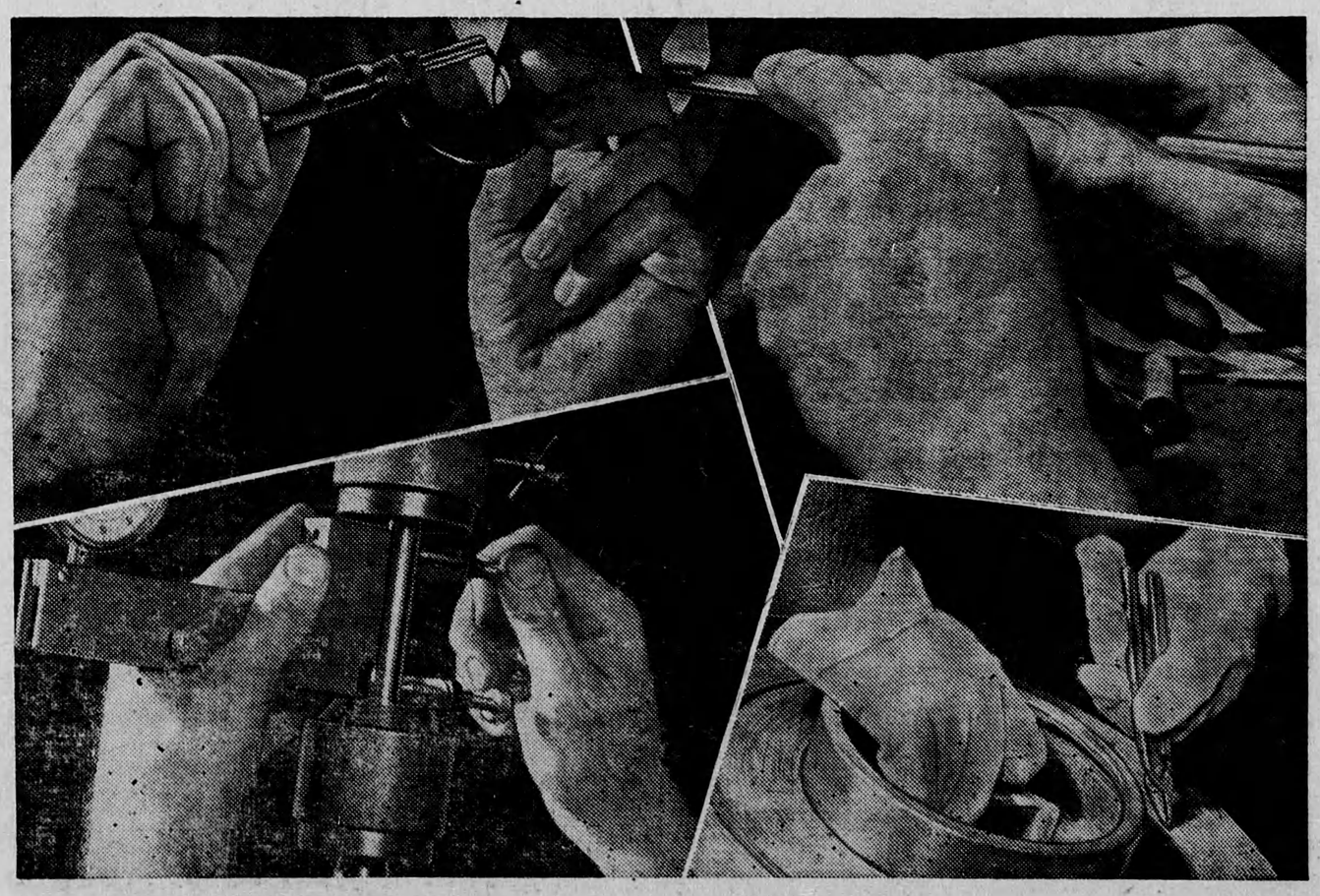

Learning to Work With Copper and Brass

IN Ontario the wheels of industry turn for the benefit of every single one of us. Our lathes, dynamos, drill presses, farm combines, tractors, business machines, etc. are producing goods and services which earn dollars. These dollars provide food, clothing, medical care and other necessities which contribute to our security and high standard of living. Every single one of us, therefore, has a very personal interest in the flow of a steady supply of trained workers to industrial plants. These workers will operate machines which are important to our way of life.

We should appreciate, then, the co-operative efforts of government, industry and labour in the field of employee training. In schools and in factories our workers, young and old, are given the opportunity to develop new and specific skills in every field of business and industrial activity. For instance, every effort on the part of workers to become proficient in the art of shaping and moulding copper and brass, will mean greater industrial progress—will help to make Ontario a finer place in which to live and work.

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