THE
Flesherton Advance
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F. J. THURSTON, Editor

CEYLON

A large crowd attended the opening of the euchre club on Thursday night at the school, in the form of a Hallowe'en party. Everyone was given a mask and hat when they entered and 16 tables were filled with players. Many prizes were given, Mrs. Bradey Irwin taking high score for the ladies and John Nichol for the men. Consolation prizes were won by Mrs. Wm. Cairns and Alex. McLean. Other prize winners were Mrs. John Nichol, Mr. and Mrs. Schweikart, Mrs. Whitehead and Roy Best. It being the birthday of A. E. Goessel and Jas. McMullen, each was presented with a gift and all joined in singing "Happy birthday to you." Dancing completed the evening's enjoyment.

Mrs. John Nichol, treasurer of the euchre club read cards of thanks from Mr. and Mrs. Murray Marshall Mr. and Mrs. Bill Marshall and Mr. and Mrs. Sheldon Mills (Agnes Campbell). These young couples all had been presented with woollen blankets.

Arthur and Angus Whittaker of Toronto were week end guests of Angus Whittaker here.

Mrs. A. Ktichen received word on Sunday of the death of her grandson, George Plester, infant son of Mr. and Mrs. Delbert Plester of Toronto.

Mr. Laverne Piper of Toronto spent the week end with Mr. and Mrs. Roy Piper.

Mr. Geo. Mathewson of Hamilton was a recent guest with Mr. and Mrs. John McWilliam.

Mr. and Mrs. Schweikart of Detroit are visiting with Mr. and Mrs. Lawson Whitehead.

The community extends its deepest sympathy to the relatives of the late Miss Kate McKenzie of Feversham, who died on Monday morning in the Centre Grey General Hospital at Markdale.

PORTLAW

We are sorry to report that Mr. Roy McMullen was taken to hospital Saturday, suffering from a throat trouble.

Mr. and Mrs. Wilfred Plantt and family of Meaford were visitors recently with Mr. and Mrs. Wesley Plantt.

Mrs. Harry Parkin of Bognor visited with her brother, Mr. Geo Wilkinson and other friends and relatives here the past week.

Mrs. Florence Lyons entertained a group of teachers at Portlaw school one evening last week. There was no school on Friday, as Mrs. Lyons suffered a severe fall downstairs on Thursday morning and was unable to attend.

A number from here attended the presentation for Mr. and Mrs. Leslie Batchelor in Proton hall, when the young couple were presented with a purse of money by their friends and neighbors. Previous to this, Mrs. E. Gallagher opened her house for a miscellaneous shower of useful gifts to Jean, when about fifty ladies were present. The young people of Inistioge church also presented her with a pyrex breakfast set.

Messrs Gordon and Murray Blackburn of Collingwood spent the week end with friends here.

Allan and Arthur Betts were home from Toronto a week ago, and Mr. Herb Betts spent a few days in Toronto and Malton the past week.

Mr. and Mrs. Wm. J. Chard, Flesherton, spent Sunday with Mr. and Mrs. Cecil Meldrum.

Mr. and Mrs. Frank McArthur and Douglas of Nottawa spent the week end with Mr. and Mrs. Jas. Hopps.

Mr. Herb Badgerow of Alberta is visiting with his nephew, Mr. John Badgerow, here.

Mr. and Mrs. Emerson Wickens, Flesherton, spent a day with Mr. Jas. Pedlar and Mr. and Mrs. Earl Talbot.

Mr. and Mrs. Lawrence Shier have their new barn completed, and are now laying cement for the stables.

Mr. Ed. Patton, Mr. and Mrs. Don Goheen and daughter, Mr. and Mrs. Chester Patton and family of Dundalk were guests of Mr. and Mrs. Stanley Patton on Sunday.

A Hungarian politician is being detained by U.S. immigration officials. Possibly they feel that there is a surplus already.

PRICEVILLE

Following church service Sunday morning, a short service was held at the cenotaph, when Rev. L. Mould read the scripture and "O God our Help in Ages Past was sung. Mr. Frank Ward, student minister at St. Andrew's, gave a short address, followed by two minutes of silence. Mr. Walter Aldcorn of Toronto raised the flag and Mr. Archie Sturrock placed the wreath. A verse was sung of the hymn "Stand Up, Stand Up for Jesus."

Messrs. Grant and Willis Sayres spent Sunday at Elora.

Miss Mary McKinnon held a very successful sale on Saturday.

Mr. Eldon Runciman, Mr. and Mrs. Jim Wells of Toronto spent the week end with their mother.

Miss Lena Vaughan of Toronto spent the week end with Mrs. L. W. Mould.

Mr. Emerson Meads of Guelph and friend of Huntsville spent the week end at his parental home.

Mr. and Mrs. Elmer Harrison were recent visitors with Mr. and Mrs. Art Idle, Listowel.

Mr. Robt. McConkey is a patient in Sunnybrook Hospital, Toronto. Mr. Donald Reiley is looking after the mail and post office for him.

Mrs. Dora Whyte left Sunday to spend the winter in Hamilton.

Mr. Alf. Hincks and Ed. Ritchie of Toronto spent the week end here.

Mrs. Mary McLean and Mr. Walter Aldcorn, Toronto, spent the week end with Mrs. Aldcorn.

Mr. and Mrs. Wm. McCormick of Swinton Park visited Sunday at the home of Jim Sturrock. Mr. and Mrs. Gilks, George, Henry, Allan and Ronald of Hopeville visited in the same home.

Recent visitors with Mr. and Mrs. Joe Gibson and family and Mrs. J. Wickens were: Mrs. Russell Ellis, Keith and Fay of Kimberley, Miss Gwen Ellis of Guelph, Mr. and Mrs. N. Falkingham and family of Durham, Mr. and Mrs. Leslie McMullen and Douglas of Kimberley.

Most importing countries are still using fats and oils at well below pre-war totals, particularly for soap and uses other than food. This is caused mainly by war and post-war economic dislocations — and recent droughts — and partly by foreign exchange and other economic difficulties.

THE MIXING BOWL

BY Anne Allan HYDRO HOME ECONOMIST

Hello Homemakers! A bowl of fragrant soup is a meal in itself — the kind of a meal you need on a brisk day. Lot of crackers and cheese beside the soup tureen are the best table companions. With a highly seasoned main course you can prepare a "smooth" dessert, such as rice pudding, custard, apple dumpling or upside down cake.

The best homemade soup is always the product af an over-night simmering stock pot. The flavorful brew is a combination of meat bones (beef hank), left-over gravy, vegetables and herbs. The stock is strained then the soup quickly prepared by adding fresh vegetables (grated or cubed), cooked meat or chicken and the final dash of seasoning.

Creamed soups may be prepared with a milk sauce base. The favorite, cream of tomato, will never curdle when the tomato is stirred into white sauce and it is best to use the same method in all cream soups. Quickly prepared soup may be a combination of canned soups or canned broth, if you have no stock.

OYSTER CHOWDER

Simmer 2 dozen small oysters in 4 cups hot water. Remove scum. Strain broth. Chop oysters fine. Add ¼ cup chopped, crisp cooked bacon, 1 tablespoon chopped celery, ½ teaspoon Worcestshire sauce, 2 teaspoons lemon juice, 2 teaspoons salt and some pepper. Combine with oyster liquor. Make a paste with 2 tablespoons butter or margarine. Add the soup gradually. Blend carefully and cook gently just until thickened. Makes 5 cups.

POTATO SOUP

Use 4 left-over baked potatoes. Cut in half and quickly scrape out all the mealy potato into a kettle. Mash potatoes coarsely with a fork. Add 3 cups rich homemade chicken broth or 3 cups strained canned chicken soup heated with 1 cup cream Season with salt and pepper and pour into hot soup tureen. A sprinkling of chives and crumbled crisp bacon on top adds much to the flavor and appearance of this easy-to-make but very good soup. Makes 1½ qts.

CANADIAN PEA SOUP

Wash and soak overnight 1 pound dried yellow whole or split peas. Drain them next morning and place in soup kettle with ½ pound salt pork, 1 tablespoon salt, 2½ quarts water, ½ teaspoon pepper, 1 tablespoon pepper, 1 tablespoon parsley, ½ teaspoon savory or ½ bay leaf, crushed, and 3 onions, chopped fine, Simmer gently for about 3 hours until the peas are soft and mushy Season to taste and serve with crisp croutons. Makes 2 quarts. If you'd like to try a different seasoning for pea soup, use ½ teaspoon nutmeg instead of the savory or bay leaf. A crushed clove of garlic may be added with the onion.

POT POURRI FISH SOUP

Wash and cut ¾ pound fish fillets into small pieces. Add 2½ cups of boiling water, 2 teaspoons salt, ¼ teaspoon pepper, 1 bay leaf, crushed, 4 cloves, 2 onions, minced fine, 2 cups canned tomatoes (the solid portion broken up with a fork), a pinch of thyme, a pinch of marjoram. Cover and simmer ½ hour. Then add a 6-ounce can lobster, or a 8-ounce can shrimp, veined. Heat together, but do not boil. Taste and re-season, if necessary. Serve in deep bowls. Makes 7 cups.

APPLE AND ONION SCALLOP

1 pound of paples
flour (about ½ cup)
½ teaspoon salt
1 pound of onions
2 tablespoons sugar
½ cup hot water
4 slices bacon (diced)

Peel, and cut in slices the apples and the onions, then arrange in alternate layers in a greased baking dish, sprinkling each layer flour and diced bacon. Add the sugar and salt to the hot water, stir until dissolved and pour over the mixture in the baking dish. Cover and bake in an oven 350 degrees for 45 minutes. Especially good with goose, duck, sausage, or cold sliced tenderloin.

The centre of the earth is composed of a liquid mixture of iron and mickel.

Dedication of Grey County War Memorial

To Residents of Grey County and Surrounding District:

You are cordially invited to attend the Dedication Service of Grey County War Memorial at the Court House, Owen Sound, Sunday afternoon, November 13th, 1949, at 2:30 o'clock p.m.

Geo. C. South, Warden. **Audrey M. Rutherford, Clerk.**

NOTICE

COURT OF REVISION
TOWNSHIP OF ARTEMESIA

The Court of Revision for the Corporation of the Township of Artemesia will hold a meeting on the 21st day of November, 1949, in the Council Chambers, Flesherton, at 2 o'clock p.m., for the purpose of hearing complaints on the Assessment of 1950.

—A. B. CHARD, Clerk

NOTICE

COURT OF REVISION
VILLAGE OF FLESHERTON

The Court of Revision for the Corporation of the Village of Flesherton will hold a meeting on the 21st day of November, 1949, at 8:00 o'clock p.m., for the purpose of hearing complaints on the Assessment of 1950.

—C. J. BELLAMY, Clerk

FOR IMMEDIATE DELIVERY

DOUGLAS FIR SHIPLAP
8 and 10 inch
Flooring 6 inch
Western Red Cedar Shiplap
8 and 10 inch
TEN TEST ASPHALT SHEATHING
4x8 and 4x9 Sheets
Wallboard — 4x8 Sheets
SHINGLES — 3 in 1 Asphalt and B.C. Cedar
also
Sash, Doors, Fir Trim, Roll-Bric Siding, Sheetrok and Sheetrock Lath
Plywoods, Masonite, Arborite, Metal Moulding, Cupboard Hardware, etc.

SOFT AND HARDWOOD SLABS

TELEPHONES
Shelburne 230 - Feversham 14

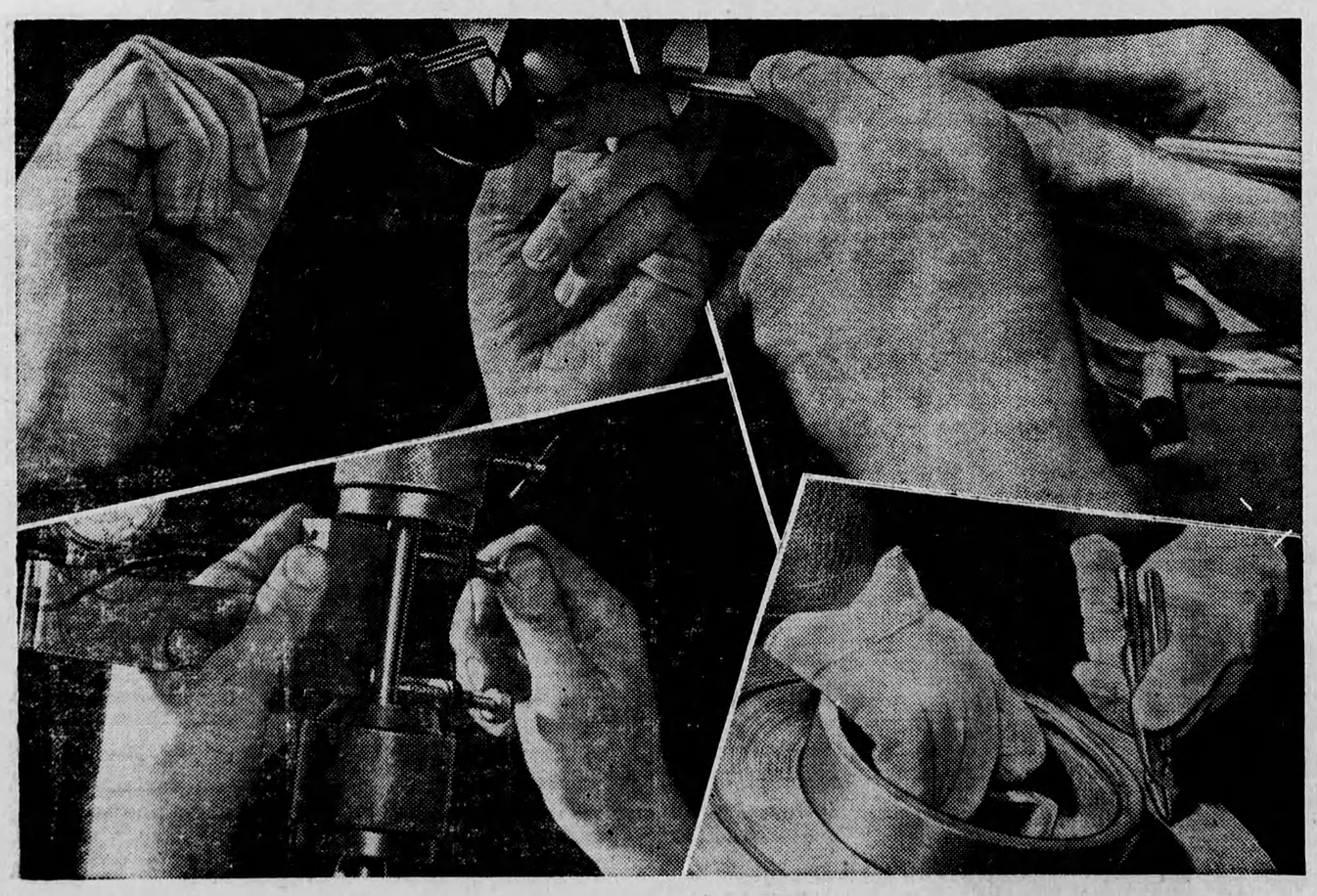
J. W. ROBINSON
Lumber and Builders' Supplies
Mill, William Street
Shelburne - Ontario

SPECIAL LOW RAIL FARES TO

ROYAL AGRICULTURAL WINTER FAIR

TORONTO NOVEMBER 15 - 23
FARE AND ONE-HALF
For the Round Trip
Good Going — Nov. 14 - 16 included
Return — Leave Toronto not later than midnight, Nov. 24th.
Full information from any gent.

HANDS IN TRAINING...FOR ONTARIO



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.

THE BREWING INDUSTRY (ONTARIO)

Our Way of Life Rewards Trained Hands

Ontario workers know they can earn more, have executive responsibility and enjoy a higher standard of living in direct ratio to the skills they acquire and the way they make use of them. That's always true in a free economy —that's why our competitive system will continue to make Canada great and a great place in which to live.

THE BREWING INDUSTRY ONTARIO

DANCE

at the

MARKDALE ARMOURIES

FRIDAY, NOVEMBER 11th

FRANKIE BANKS AND HIS BAND

Lucky Spot Dance and Door Prizes

Dancing 9:30 to 1. **Admission: 50c**