Over 54,000 shareholders own the Bell—and put up much of the money needed to give you telephone service. There are more than twice as many of them as ten years ago.

Since the war their accumulated investments in Bell stock have increased by nearly one hundred million dollars.

With thousands of applicants still waiting for telephone service, many million dollars more will be needed for new construction. And this money must continue to come from these and other Canadians who are ready to invest their savings in the telephone business.

THE BELL TELEPHONE COMPANY OF CANADA

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

BUCKINGHAM

(Intended for Lst Week)

Mr. and Mrs. Harry Patton of Bartlaw were recent Sunday visitors with Mr. and Mrs. Melville Douglas.

Mr. and Mrs. Neil McDermid of Bob Roy visited with Mr. and Mrs. Leonard Cox and Jim.

Mr. and Mrs. Alfred Hawton spent a day recently with the former's sister-in-law, Mrs. Fred Hawton, at Stayner, who is confined to bed due to a heart condition. They also visited with Mr. Hawton, who is progressing favorably in Collingwood Hospital, following an operation several weeks ago.

Mr. and Mrs. J. T. Davidson, Mr. and Mrs. H. Eby of Feversham called on Mr. and Mrs. Walter McKechnie, Gibraltar, on Sunday.

Mr. Arthur Brownridge received word on Friday of the accidental death of his only brother, Milton Brownridge, of Canora, Sask. Mr. Brownridge left Saturday to attend the funeral.

Born — To Mr. and Mrs. Mervin Mullin on Friday, Nov. 4th, 1949, in Collingwood Hospital, a daugther.

The November meeting of the Community Club, held at the home of Mrs. A. Mullin on Thursday, Nov. 3rd, was attended by 23 members and visitors. After the usual opening exercises, reports were read by the secretary and treasurer and several letters of appreciation from a family in England, to whom the Club had sent food the past six months, were read by Mrs. Arnold Ralph. As previously planned, a draw was made for the dahlia quilt on which tickets had been sold, with Mrs. W. J. Mullin holding the winning ticket, and in appreciation, made a cash donation which brought the amount realized on the quilt to $23.15. Club members are grateful to all who purchased. Upon suggestion of the president, Mrs. Alf. Hawton, homemade articles suitable as Christmas gifts, will be donated by members for the December for which Mrs. Hough extended an invitation to her home. Mrs. Bruce Mullin, Mrs. Hough, Miss Joan Davidson served lunch. Collections amounted to $3.00.

Mr. and Mrs. A. Ralph, June and Terry, visited on Sunday with Mr. and Mrs. Jas. Heitman, 10th line.

Mrs. W. J. Mullin left Monday to visit her sister, Mrs. Buckingham, in Clarksburg.

Miss Alda Hawton of Toronto spent last week end at her home.

Send in your renewal now.

Tenders For Snow Plowing

TOWNSHIP OF ARTEMESIA

Tenders will be received by the undersigned for snow plowing 50 miles of roads in the Township of Artemesia during the winter of 1949-50. Tenders to state type of plow and wing, and truck to be used, to be in my hands by Thursday, Nov. 24th, 1949, by 1:30 o'clock p.m., in the Town Hall, Flesherton. The lowest or any tender not necessarily accepted.

—I. B. WHITTAKER, Ceylon,
Road Superintendent.

SNOW TIRES

USED TIRES

6.00 x 16 Snow Tires — Firestone and Goodyear

Used Plain Tread Tires in Popular Sizes

A Complete Stock of

NEW TIRES

New Snow Tires and Plain Tread

Boyd Bros.

Phone 20J FLESHERTON

PRICEVILLE

Mr. and Mrs. Chas. Tucker and family visited recently with Mr. and Mrs. Joe Petrie at Atwood.

Mrs. Neil Aldcorn and Miss June Meads attended the W.I. convention in Toronto and visited friends.

Mrs. A. L. Hincks and Eric visited Thursday at Lisle and were accompanied home by Betty Hincks for the week end.

Mrs. Joe Petrie, Wayne and Beverley, of Atwood spent the week end with her sisters and brothers.

Rev. Harry Montgomery of Sarnia and his mother from Toronto, were week end visitors with Mrs. Kate Runciman.

Mr. and Mrs. Art Richardson, Mr. and Mrs. J. A. Knox of Toronto visited Friday evening at R. Carson's.

Mr. and Mrs. Alf. Hincks and Marilyn, Toronto, spent the week end here.

Misses Betty and Joyce Tucker and Emma Meads spent the week end at their respective homes.

A presentation was held Friday night in St. Columba church for Miss Mary McKinnon before leaving Priceville. Mrs. L. W. Mould presented her with a purse of money and Mary fittingly replied, thanking all for the gift. Lunch was served.

Mr. Jimmie McArthur has gone to Toronto for the winter.

Week end visitors at the Malcolm McLean home were: Mr. Geo. McLean, Misses Betty Wilson and Mabel Gardiner of Toronto.

Mr. Jack Pagen of Burford is spending a week with Mr. and Mrs. Donald McLean.

SWINTON PARK

Mr. and Mrs. Alf Frenhourback, Mt. Forest, spent Sunday at the home of Fred Knox.

Mrs. Archie Ferguson spent a few days with her daughter, Mrs. Jas. Sturrock, Priceville.

Mrs. Wm. Hay has arrived home from a motor trip to Quebec.

Mr. Andrew Wright is placing a cement wall under his barn.

Mrs. Fred Fell and Mrs. Roy McNalty spent last week at the Women's Institute convention, Toronto.

The congregations of Salem and Swinton Park held bees on Wednesday to take in wood and repair the shed.

Miss Shirley Hardy spent the week end in Toronto.

Messrs. Thos. Watson and Howard Watson have gone on the deer hunt to Ardbeg.

Mrs. Andrew Mitchell is spending awhile with Mrs. Howard Watson.

This week's farm forum is being held at the home of Ed. Heard.

The Women's Institute held their meeting in the hall here on Wednesday last.

CEYLON

The Ceylon community euchre was very successful Thursday night when there were ten tables in play. The high score for the ladies was won by Mrs. E. C. Mitchell and Mr. Harry Quigg for the men. Cecil Alexander won the prize for lone hands.

Mr. and Mrs. Harry Quigg of Harriston were week end guests of Mr. and Mrs. Mel. Hogarth.

Misses Frances and Marion Collinson of Toronto spent the week end with their parents, Mr. and Mrs. J. F. Collinson.

Mr. and Mrs. Eldon Henderson and Donna of Corbetton visited on Sunday with Mr. and Mrs. James Sinclair.

Mr. Severn of Toronto spent the week end with his wife and grandson, Tommy.

Mr. and Mrs. Joe Copeland visited with Mr. and Mrs. Carl Teeter in Toronto on Sunday.

Have your Blue Cross in to Mr. G. H. Tyler by December 15th.

Miss Dorothy Erskine spent the week end at her home at Temple Hill.

A minister in a small town was called to perform his first marriage ceremony. The bashful couple remained standing after he had finished the rites and, in a brave attempt to round off the affair, he stammered: "It's all over now. Go and sin no more!"

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

THE MIXING BOWL

By Anne Allan
Hydro Home Economist

Hello Homemakers! If we had to order the ingredients for our Christmas cake direct from the source of supply, we would find it rather difficult. While far away countries enjoy our Canadian maple sugar, we select their sweets and spices for festive fare. For the most part, our pineapple comes from Cuba, candied cherries from France, dates from the Iraq, currants and raisins from Australia, citrus peels from United States, spices from India, walnuts from Turkey, cashews from China, molasses from the West Indies, sugar from Cuba, while shortening, eggs and flour come from our own banner province.

Today, our grocer has fresh supplies for the fruit cake we intend to make. The recipe for our favorite cake, the one we made last year, is being published as one of the best we have ever made.

FAVORITE CHRISTMAS CAKE

2½ lbs. seeded raisins
2½ lbs. currants
1 lb. candied cherries
½ lb. dates
½ lb. candied pineapple
¼ lb. minced peel
¼ lb. citron peel
1 lb. blanched almonds
1 lb. (2 cups) butter
1 lb. (2¼ cups) sugar
10 eggs
¼ cup cherry juice
¼ cup currant jelly
3¼ cups flour
½ tsp. salt
2 tsps. allspice
¼ tsp. baking soda

Chop finely the peel, dates and pineapple. Split the blanched almonds in half. Mix ¾ cup of the flour into the fruit to dredge it. Cream the butter and sugar, add one egg at a time, beating thoroughly. Sift remaining flour, spices, soda and salt, adding it alternately with the liquid. Now add the fruit and nuts. Have the 3 fruit cake pans lined with heavy paper or aluminum foil and well greased with butter or margarine. Bake in a preheated oven at 275 degrees. Allow 2¼ hours for the 5 by 5 inch cake, 2¾ hours for the 7 by 7, and 3¼ hours for the 9 by 9 inch.

When cake is done turn out of pans, but do not remove the paper. After the cakes are cool, place them in a covered crock or lined tin and put an apple or an orange around it.

CHOCOLATE FRUIT CAKE

1-3 cup butter or margarine
1 cup brown sugar
¼ cup cocoa
3 egg youks
½ cup strong coffee
1¼ cup flour
3 teaspoons baking powder
1 teaspoon cinnamon
3 egg whites, beaten stiff
⅔ cup mixed candied fruits
⅔ cup seeded raisins cut in pieces

Mix ingredients in order given. Bake in 2 pound bread pan in moderate oven (350 deg. F.) for 50 min

MOCK ALMOND PASTE

1-3 cup sieved cooked sweet potatoes (dry as possible)
1 1-3 cups icing sugar
½ teaspoon almond extract

Add sugar gradually and beat all together.

DECORATIVE FROSTING

1 lb. (3½ cups) icing sugar
½ tsp. cream of tarter
3 egg whites
1 tsp. vanilla extract

Sift together sugar and cream of tarter; add egg whites and vanilla extract. Beat with rotary beater until frosting holds shape. Cover with damp cloth until ready to use. Makes 2½ cups.

It is wise to make fruit cakes and plum puddings now, since the mixture mellows into a more delicious flavor when stored in a cool, dry place. When the cake is loosely wrapped in waxed paper and placed in a tightly covered tin or crock, you can be assured it will not dry out. Then, too, if you leave a small orange or apple in the container for a week, there will be sufficient moisture supplied, but it must be removed before it moulds, else cake or puddings mould too. Do not ice the cake 'til few days before Christmas.

We like to bake our Chocolate Fruit Cake in a ring mould and and serve it simply — on a glass plate decorated with holly leaves and cranberries. With the crumbs from a cut fruit cake roll into a ball with a little pudding sauce and place in centre of a dish of small cakes.

The traditional plum pudding is served piping hot with a Brandy sauce, even set aglow as brought to the table, but we think you, too, may enjoy chilled fruit pudding and ice cream sauce, — our folk do. If you forget to make an ice cream sauce, heat a cup of marmalade and pour over ice cream.

The holiday festivities soon creep up. You'll be wise to make mince meat pies two weeks in advance, if you have good refrigeration or freezing space. To reheat them, allow 30 imnutes in your warming oven or the oven at 250 degrees.

Finally, we again refer to the cake which, if frosted, should be done wtih a hot knife. This is done by frequently dipping in a pitcher of hot water and do likewise with your cake knife when you cut servings.

A TWO-NIGHT PRESENTATION OF

Flesherton High School

Annual Commencement

in the

Flesherton Town Hall

November 24 and 25

at 8:30 p.m.

MUSIC, SONGS, DANCES
GYMNASTICS, and a 1-ACT ROYALTY PLAY

"SUGAR AND SPICE"

Presentation of Diplomas and Other Awards

FRIDAY
Honour Graduation Diplomas, Athletic and Legion Awards

THURSDAY
Intermediate and Graduation Certificates

Tickets at 40c and 25c are still available from any stuednt for each night. Have you yours?

PORTLAW

Mr. Laurie Pedlar enjoyed a few days in Toronto visiting with relatives and friends.

We are sorry to report Mr. Wm. McNally not enjoying good health of late.

A number from here attended the funeral of the late Mrs. Isabella Hill last Tuesday. We extend our sympathy to the relatives of this grand old lady, who had celebrated her 93rd birthday on June 2nd.

Mr. and Mrs. Robt. Meldrum of New Toronto spent the week end here and at Maxwell.

Mrs. Lewis Fisher visited with her siter, Mrs. Clarence Londry in the Valley. Little Shirley Londry returned with her and is spending a few days here, while Mrs. Londry is visiting her sisters in Toronto.

Mr. and Mrs. Harry Jackson of Wareham are spending awhile with Mrs. Norman Jackson and Betty, while Norman is north on the deer hunt

We extend our sympathy to the relatives of the late Mr. Wesley Clinton, who was buried in Flesherton Cemetery on Thursday. Mr. C. D. Meldrum is a nephew of the late Mr. Clinton.

Hunters from this district going to Point au Baril were: Luther Love, Haddon Hutchinson, Wm. Maxwell, Wm. Bachelor, Ed. and Art Badgerow, Bert Sims, Bruce Wilson, Ken Hill and Harry Fisher.

Mr. Lewis Fisher accompanied Clarence Londry to Toronto at the week end.

Mr. and Mrs. Wes Plantt and Janet Lougheed visited with the former's nephew, Mr. J. R. Plantt, and Mrs. Plantt in Hanover.

Mr. and Mrs. Fred Plantt have had hydro installed, with bathroom and water system in, and are waiting to have the power turned on.

Junior wants to know why dry goods designers don't make a black towel.

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
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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.

DANCE

at the

ARKDALE ARMOURIES

FRIDAY, NOVEMBER 18th

FRANKIE BANKS AND HIS BAND

Lucky Spot Dance and Door Prizes

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