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

Priceville Women's Institute

(By Priceville Reporter)

Twenty-one ladies were present for the May meeting of Priceville W. I., held in the Hall Thursday afternoon, with Mrs. M. McLean as hostess and Mrs. Jack Whyte, the new president, presiding. Mrs. Ed. Vergoz was appointed the secretary-treasurer and Mrs. Stewart Boice as treasurer for the hospitalization. Mrs. [illegible] C. Harrison was elected as publicity convener. Mrs. Dora Whyte and Mrs. M. McLean attended a meeting held at Markdale to arrange for program for the district annual meeting to be held in Kimberley on Thursday, June 15th.

Mrs. Dan Campbell donated a quilt top and lining to be quilted at some convenient time. It was decided to hold a dance on May 23rd in the hall, with Mrs. John Meads and Mrs. John Ritchie as hostesses. Mrs. T. Currie gave an excellent report on public relations and community activities. A lovely duet was rendered by Mrs. J. C. Harrison and Mrs. Joe McKee "Beautiful Isle of Somewhere." Mrs. M. McLean gave a reading "Citizens of the World" and Mrs. Neil Aldcorn conducted a contest, the prize being won by Mrs. T. Currie and Mrs. Moody. The meeting closed with the Mizpah benediction, after which lunch was served.

St John's United Church

Rev. A. G. Macpherson
Minister

MOTHER'S DAY SERVICES on Sunday, May 14th, at Flesherton, Proton, Inistioge and Eugenia. All parents and children are urged to worship together. Junior choirs in charge of music.

The Sacrament of Infant Baptism will be administered.

Annual PARENTS' NIGHT at St. John's on Wed., May 17th, at 9 p.m. All parents are invited to take part. Please bring light lunch.

PAPER COLLECTION: by the St. John's Trail Rangers on Sat., May 13th. See Future Events for details

Recent St. Catharines Bride and Groom

Mr. and Mrs. Leslie McMaster of St. Catharines are pictured above after their recent marriage. The bride is the former Miss Louise Parent, daughter of Mr. and Mrs. Fred Parent of St. Catharines. The groom is the son of Mr. and Mrs. Jas. McMaster of Ceylon.

FEVERSHAM

Mr. Chas. Pedlar of Neepawa, Man., visited with his brother, Mr. Ed. Pedlar, last week.

Mr. Burt. Davidson of Toronto visited with his brother and mother, Mrs. Wm. Davidson Jr.

Mr. and Mrs. Jim Kirkpatrick of Kimberley visited with Mr. and Mrs. Laurie Sewell.

Mr. Chris. Thomson has returned to his home here, after spending the winter at Agincourt.

Mrs. Henry Alexander is visiting her son, Ivan, and family, Creemore.

Mr. and Mrs. Howard Short and Mrs. Buckingham visited with Mr. and Mrs. John Hudson and Mrs. Wm. Davidson Sr.

Mr. Wes Beatty of Toronto visited in the village recently.

Mr. and Mrs. Howard McKee, Mr. and Mrs. Geo. Ottewell visited on Sunday with her mother, Mrs. Henry Alexander, who is confined to bed at the home of her son, Ivan, Creemore.

The Funeral of Late Mrs. J. J. Brown Held Thursday

The funeral of the late Mrs. J. J. Brown, who passed away in Centre Grey Hospital on Monday, May 2nd, following a stroke, was held Thursday afternoon, May 4th, with service in St. John's United Church, conducted by Rev. A. G. Macpherson. A large number of friends gathered to pay their last respects to one who was well known and highly regarded. Interment was made in the family plot in Flesherton Cemetery.

The casket bearers were: Messrs. John Thistlethwaite, A. E. Bell, A. E. Bellamy, Lloyd Talbot, John Badgerow and Chas. McDermid.

The lovely flowers were carried by Ellwood Stevens, Everette Blackburn, Gordon Irwin, Wm. Irwin, Jas. Allen, Clifford Allen and Jas. Harrison.

Among those who attended the funeral were: Mr. and Mrs. Harol Bates and family, Hamilton; Mrs. Alfred Carter, Toronto; Mr. and Mrs. Chas. Wilson and Mrs. Gertrude Wilson, Singhampton; Mr. and Mrs. W. R. Graham, Mr. and Mrs. Wesley Dever, Markdale; Mr. and Mrs. Fred Irwin and Lynda, Badjeros; Mr. and Mrs. Clayton Carswell, Harriston; Mr. and Mrs. Thos. Boyes and Lynda, Mr. and Mrs. Andrew Walker, Chesley; Mrs. Harold Thompson, Dobbinton; Mr. and Mrs. Chas. Brown, Bond Head; Mrs. Robt. Hannah, Berkeley; Mrs. John Parker, Brampton; Mrs. Bates, New Lowell; Mr. and Mrs. Wm. Mapes and Barbara, Dundas; Mr. and Mrs. Walter Scrace, Todmorden; Mr. and Mrs. Geo. Fields, Inglewood.

The late Mrs. Brown was a resident of Artemesia Township and Flesherton all her life and was born 74 years ago on May 4th, a daughter of the late Chas. Irwin and Jane Sharpe. In 1906 she was married to John James Brown and they farmed on the east backline on the farm now owned by her daughter and husband, Mr. and Mrs. Arnold Bowler. Mr. Brown passed away twelve years ago and six years ago Mrs. Brown moved to Flesherton. One son, Arnold, predeceased her in 1928.

Surviving are two daughters, Inez (Mrs. Arnold Bowler) and Andrey (Mrs. Harol Bates) of Hamilton, also six grandchildren. Mrs. Brown was the last surviving member of a a family of three, William, and Margaret (Mrs. W. Moore) who resided with Mrs. Brown until her death 15 months ago. The late Mrs. Brown was a member of St. John's United Church and was interested in all the church activities. She spent the past winter with her daughter in Hamilton and had only returned to her home three weeks before her death.

An Illinois library plans to train pages. How nice just to sit there and read while they turn over.

TENDERS WANTED
FOR STOKER COAL

Tenders will be received till May 22, 1950, for 40 tons of stock coal, delivered in the Flesherton Public School bins. Analysis—ash content 4% to 10%, fusion point of ash 2,500F., sulphur content 0.5% to 1.5%. Volatile content 17% to 35%. Lowest or any tender not necessarily accepted.—H. Milligan, Sec.-Treas.

THE MIXING BOWL

by Anne Allan
Beyond Home Economics

Hello Homemak,ers! Rosy rhubarb makes a super dessert. Economical in price and brisk in flavor are good reasons for purchasing this first fruit of the season. You can cook a rhubarb sauce in "no-time" and serve it in various ways. Some varieties which may lack color are brightened by the addition of a little red food coloring. Whether rhubarb is the main ingredient of pie, cottage pudding, crumb pudding, frozen cream, pineapple conserve, or punch, you'll find the flavor of rhubarb gives you a good "pick-up."

TAKE A TIP

1. Orange peel and orange juice in rhubarb sauce sharpens the flavor.
2. A pleasant dessert is a rhubarb pie made with a mixture of the fruit, beaten eggs, sugar and flour.
3. To make rhubarb sauce: Combine 4 cups chopped rhubarb with ½ cup water. Cover and bring to a boil. Uncover and cook gently tender. Add sugar to taste and cook one minute longer.

RHUBARB PIE

1⅔ cups sugar
3 tbsps. flour
⅛ tsp. salt
2 beaten eggs
3 cups cut rhubarb
pastry for 9-inch pie

Combine sugar, flour and salt. Add eggs and stir in rhubarb. Fill 9-inch pastry lined pie. Make a lattice top, if desired. Bake in oven at 450 degs. 10 mins., then in reduced temperature of 350 for 30 mins.

Plain Pastry: Sift 2 cups flour and 1 tsp. salt; cut in ⅔ cup shortening until mixture is size of small peas. Slowly add 5 or 6 tbsps. cold water.

RHUBARB UPSIDE DOWN

2 cups diced rhubarb
1 tsbsp. flour
1 tsp. grated orange peel
1 tsp. cinnamon
⅔ cup honey
1 cup flour
½ tsp. salt
2 tsps. baking powder
¼ cup shortening
1 beaten egg
3 tbsps. honey
2 tbsps. orange juice

Arrange rhubarb in greased 8-in. cake pan; combine 1 tbsp. flour, orange peel and cinnamon; sprinkle over rhubarb. Pour ⅔ cup honey over all. Sift dry ingredients; cut in shortening until mixture resembles crumbs. Mix egg, milk and 2 tbsps. honey, and add to flour mixture; stir just until flour is moistened. Spread this stiff dough over rhubarb. Bake in oven at 350 degs. for 25 mins., then pour mixture of 1 tbsp. orange juice and 1 tbsp. honey over cake and continue baking for 15 mins. Serve warm. Serves 6.

RHUBARB CREAM

2 cups diced rhubarb
½ cup sugar
1 cup top milk
2 beaten eggs
1 tbsp. lemon juice
1 tsp. vanilla
2 egg whites
¼ cup sugar

Select tender rhubarb. Do not peel. Combine rhubarb, ½ cup sugar and salt. No water. Cover and simmer until tender.

Combine milk, egg yolks, lemon juice and vanilla. Add rhubarb and mix well; pour into freeding tray and freeze. Beat egg whites. Gradually add ¼ cup sugar. Continue beating until sugar is dissolved. Turn frozen cream into chilled bowl and break into chunks. With electric or rotary beater beat until fluffy smooth but not melted. Fold in egg white mixture and return to cold tray and freeze firm again. Serves 6.

"Why did you strike the telegraph operator," asked the patrol officer of the gob who was summoned for assault.

"Well, sir, I gives him a telegram to send to my wife, an' he starts reading it. So, of course, I ups and gives him one."

Annual Spring Sale
GREY-BRUCE ABERDEEN-ANGUS BREEDERS
will be held at the
Winter Fair Bldg., Walkerton
THURSDAY, MAY 18TH, 1950
14 Males and 15 Females
Catalogue on request
R. B. Patterson, President. T. S. Cooper, Secretary, Markdale

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MOTHER'S DAY SERVICES
Cedarside 11 a.m., 7:30 p.m. Rock Mills 3 p.m.
Special music at all services.
A string ensemble at night at Cedarside

BAPTIST YOUNG PEOPLE'S SPRING RALLY
will be held in the
Town Hall, Firday, May 12th, at 8 p.m.
Special music by the MacFarlands
All are cordially invited to attend these services

KEENAN - DOYLE
PIANO DUO RECITAL
Marie C. Keenan, A.R.C.T.
and
Isabel Doyle-Ellinghausen, A.R.C.T.
OWEN SOUND

Assisting Artist
RICHARD KEENAN
TORONTO

Annesley United Church
MARKDALE
Friday, May 19th, 8 p.m.
on two Baby Grand Heintzman Pianos

Admission: Adults 50c, Children 25c

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