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**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

A railroad engineer saying that the usual life of a locomotive was only thiry years, a passenger remarked that such a tough-looking thing ought o live longer than that. ',Well, responded the engineer, "Perhaps it would, if it didn't smoke so much."

When the teacher asked Johnny what George Washington was noted for, he surprised by replying, "His memory." "Why do you think his memory was so great?" she inquired Replied Johnny: "Because they erected a monument to it!"

## VICTORIA CORNERS

Mr. and Mrs. Jas. Bannon, Tommy and Donna Gail, Cooksville, enjoyed a few days' vacation last week in the home of the former's parents, Mr. and Mrs. Milton Bannon.

Mrs. Wm. Ludlow, Mr. and Mrs. Ed. Stinson were pleasantly surprised one afternoon recently, when a one-time Proton Station young man, Geo. Mitchell, his wife and another couple from Sault Ste. Marie, called on them. It was quite a number of years since all had met.

Thursday and Friday guests with the Jas. Forbes family were: Mrs. Forbes' mother, Mrs. Adams, her sister, Mrs. Roy James, husband and daughter, Marlene, of Toronto. Little Miss Euphemia Forbes accompanied them home for a visit.

Twelve ladies of Inistioge W. A. assembled at the church Thursday afternoon for a quilting.

Mr. and Mrs. Robt. Neilson, Owen Sound, visited last week with the former's sister, Mrs. Russell Irwin.

Week-end visitors in the E. A. Stinson home were: his sister, Mrs. Jack Yule, her daughter and husband Mr. and Mrs. Gordon.

A number from here attended the funeral of the Late Mr. John Stewart which was held at Flesherton Friday afternoon. Sympathy is extended to Mrs. Stewart and family in their sudden bereavement.

(Intended for Last Week)

Mr. Jas. Walker and Miss Wanda Wills, Hamilton, holidayed last week with the former's brother, Alex., and Mrs. Walker.

Don and Bert Stinson visited at Keldon the early part of last week with their uncle and aunt, Mr. and Mrs. Leonard Keast. Bringing them home Friday night, Mrs. Keast, marilyn and John remained until Sunday to visit the former's sister, Mrs. E. A. Stinson, and Mr. Stinson.

Week end guests with Mrs. Albert Stinson were: her daughter and husband and family, Mr. and Mrs. Mel Hawes, Mary and Kenneth of Bright.

Mrs. Lennie Wilson, Toronto, is visiting her brother, Mr. Art Jackson, and family.

During Rev. Christensen's vacation, Mr. Bailey of Dundalk, Presbyterian minister, is ably taking the service at Inistioge.

Mr. Chas. Cooke, Toronto, arrived Thursday a.m. to join his niece, baby Judy Moore, on the anniversary of both their birthdays. He remained until Sunday, visiting his sister, Mrs. Walter Acheson, and niece, Mrs. George Moore.

Mr. and Mrs. Geo. MacGregor of Preston have been holidaying the past week with the latter's parents, Mr. and Mrs. Jas. Batchelor. On their return home Tuesday, they will be accompanied by their little son and daughter, Wayne and Maureen, who have enjoyed the summer months with relatives here.

Thursday afternoon the Batchelor and Gallagher families enjoyed a picnic at Eugenia Falls.

Mrs. Hugh Bumstead and Isobel were at Meaford last week attending the Old Boys and Girls Reunion.

Little Edward Vickers, Mt. Zion, visited for several days in the home of E. A. Stinson, Mr. and Mrs. Vickers and family also visiting in the same home Sunday evening.

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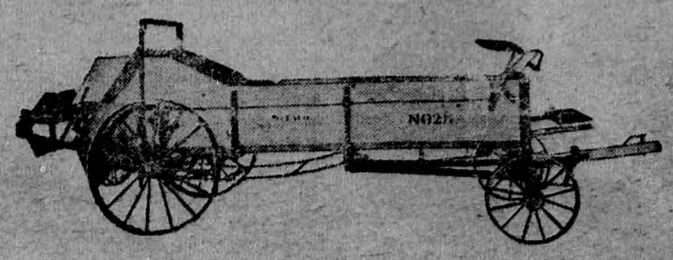

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THE MIXING BOWL
by Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! In the old days, while tomatoes were still a delight among the hollyhocks and mignonette, ketchup was made of young English walnuts. About the middle of the 19th century, walnut ketchup had been almost completely supplanted by the spicy, pungent tomato ketchup. Now, the Americans have changed the spelling to catsup — same thing.

### FAVORITE CATSUP

1 Peck (8 qts.) tomatoes, cut
8 Medium-sized onions
1½ Bay leaves
2 Long red peppers

Skin and cut tomatoes into small pieces; dice onions; remove seeds from peppers and sliver. Boil these ingredients until soft then strain and add ¾ cup brown sugar and a bag of spices containing 1 tbsp. whole allspice, 1 tbsp. whole cloves, 1 tbsp. whole mace, 1 tbsp. celery seed, 1 tbsp. peppercorns and 2 inches stick cinnamon. Boil all ingredients quickly, stirring constantly until reduced to ½ quantity. Add 2 cups vinegar and about 1 tbsp. salt. Boil another 10 minutes, then bottle in sterilized containers. Seal with sealing wax.

### CURRY SAUCE PICKLE

12 Large green cucumbers
6 Large onions
3 Sweet red peppers
¼ cup salt

12 (4-inch) cucumbers
4 tsps. curry powder
2 tsps. celery seed
2 tbsps. brown sugar
2 cups vinegar

Peel and chop fine the cucumbers, onions and peppers. Sprinkle with salt and let stand 1 hour. Peel and stew 12 tomatoes and combine with salted vegetables. Add spices and vinegar and boil 30 min. Pour into pickle bottles and seal with wax.

### BREAD AND BUTTER PICKLES

12 (4-inch) cucumbers
2 seeded green peppers
8 peeled small onions
½ clp salt

Slice cucumbers, peppers and onions very thin. Place in layers in crock with ice cubes and sprinkle with ½ cup salt. Cover with weighted lid and leave 3 hours, then drain.

Make a syrup of:
5 cups vinegar
5 cups sugar
1½ tsps. turmeric
½ tsp. ground cloves
2 tsps. mustard seed
1 tsp. celery seed

Add drained vegetables and heat slowly without stirring to thoroughly scald them. Pour pickles into jars and seal.

### TAKE A TIP

To avoid spoilage of canned tomatoes —

1. Process all canned tomatoes and tomato juice in a boiling water bath. Water should be deep enough to cover jars one inch.
2. Always wash tomatoes thoroughly in cold water before you scald them. A lump of soil may contain bacteria which will contaminate the whole batch in the peeling process.
3. Never try to salvage the firm part of tomato that is partially blighted or spoiled. It is more thrifty to waste one tomato than to lose a whole batch.
4. Never use powdered spices if you want a bright catsup or chili sauce. The whole spices in measured quantities will prevent brownness.
5. A double thickness of cheesecloth makes a good bag for straining catsup or tomato juice.
6. Fresh dill should be thoroughly washed before addition to cucumber. The flower head may be substituted for tender stalks and leaves, if two heads instead of 6 inch stalk are used.
7. About 4 strips of red hot pepper or 1 tbsp. horseradish makes a difference to a bottle of dill pickles.

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