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## GENTLE ART OF MAKING TEA SHOWN BY EXPERT

What to Do and What Not to Do to  
Get the Best Results in Making  
Tea.

Where there are Old Country people there are sure to be many specially interested in tea as a beverage. Timmins has scores of tea drinkers who enjoy the cup of the right kind of tea prepared in the right kind of way. It is true that there are people who just want "some tea," "hot tea" or "cold tea," "weak tea," or "strong tea," and are content to let it go at that. There are many others, however, who ask for something special not only in the tea itself, but in the preparation of the same.

Mr. Spalding Black, on the staff of the Salada Tea Company, recently prepared an interesting leaflet entitled "The Art of Correct Tea Making." Approximately 26,000,000 cups

of tea are consumed every day in Canada, and yet it is doubtful if one-tenth of this number is prepared with the necessary care to bring out the full flavour of the tea leaf so that this stimulating and refreshing drink may be thoroughly enjoyed. The following is from "The Art of Correct Tea Making":—

"Tea is one of the kindest blessings of nature. In its comforting indulgence one can lose the worries of the day and forget the fatigue of effort.

"The full joy of a cup of this gracious beverage can only be reached when fine quality tea is used and ceremonial care exercised in its preparation, to draw from each tiny leaf of the essence of flavour and refreshment with which it has been endowed by nature.

"In the countries of the East, where the drinking of tea has been enjoyed for a thousand years or more, the subject of preparing the leaf for consumption has become a fine art and a ceremony, but the full, delicious refreshment and healthful stimulation

may be extracted from the fragrant tea-leaves, if the following rules are followed exactly:—

Rule No. 1.—The best quality of tea must be used. The tea also must be fresh, to yield the full goodness.

Rule No. 2.—The quality of the water used will affect the flavour of the beverage in the cup. Draw fresh cold water and bring it to a hard "bubbly" boil. Never use water that has been boiled before. Sometimes chlorine put in water to purify it will completely change the flavour of the tea. The water is to blame, however, and not the tea.

Rule No. 3.—It is proper that only a crockery or china teapot be used never one of metal or any other substance if the pure and delicious flavour of the tea is to be drawn forth. Tea likewise should never be enclosed in a metal tea-bell.

Rule No. 4.—The teapot must be scalded out with boiling water and while it is warm, place in it one level teaspoonful of tea for each cup required.

Rule No. 5.—Now pour the boiling water on the leaves. Allow to steep in a warm place for five minutes. Stir just sufficiently to diffuse the full strength of the tea. Then pour the liquid off the leaves into another heated vessel, unless served immediately. If poured off in this way, the tea will not take on a bitter taste which even the finest tea will do unless prevented from over-steeping. Tea made according to these rules will be fragrant, delicious and completely satisfying."

### PRESIDENT'S STATEMENT ASSOCIATED GOLDFIELDS

Geo. A. Mackey, president of the Canadian Associated Goldfields, has issued a brief circular to shareholders with the following statement:—

"Our mine at Larder Lake is making splendid progress in every direction, not only are the ore bodies opening up in size and richness better than we had anticipated, but our large mill is crushing ore in quantities every day, running smoothly and giving us a very satisfactory gold recovery. Our Hydro Electric power plant provides ample, reliable and very cheap power.

"The object of this letter is to inform you that, within two or three weeks, we expect to give you definite and very satisfactory news as to actual results, and in the meantime we strongly recommend you not to allow anyone to induce you to sell your shares."

### FINDS MORE DELINQUENCY IN PARENTS THAN CHILDREN

Judge Ethel MacLachlan, presenting the annual report of the Saskatchewan Juvenile Court, finds more delinquency among parents than among children.

"It isn't that parents intentionally overlook the upbringing of their children but appear to be indifferent to the responsibilities that are upon them," she states.

"Bad home conditions, bad community conditions, physical and mental handicaps, poverty, indifferent parental supervision, lack of parental discipline, intemperance, gang influence, the bad example of adults, idleness and unemployment are among the common causes that contribute to neglect and delinquency," is her summing-up of conditions.

From these three excerpts from her report, it will be seen that Judge MacLachlan has made an intensive study of the subject of juvenile delinquency and that her findings are likely to apply equally to any section of the Dominion.

Her suggestions for combatting the problem are brief and to the point.

"Crime and misconduct cannot be checked," she says, "by future threat of prison walls or gallows. Youth needs sympathy, profound understanding, skillful guiding and training. One cannot do better than follow the precept of the philosopher: 'Neither condemn nor ridicule but try to understand.'"

### THINKS DIPHTHERIA MAY BE FULLY ELIMINATED

One of the most unusual instances of the very advanced attitude of the average Canadian in matters of public health was brought to the attention of citizens generally during the recent provincial election campaign throughout the province of Manitoba.

Interest in the subject of communal well-being was sufficiently widespread for one candidate, Dr. E. W. Montgomery, a Braeken supporter, to make it one of the chief planks in his platform.

"It is not money in the bank or wheat in the granaries or cattle in the field that makes a country great," Dr. Montgomery said, in the course of his campaign, "it is the quality and character of its men."

Pointing to the achievements of the past few years, he used them as examples of the greater things which might be accomplished in the future by united effort. Death rates from tuberculosis and diphtheria had both been reduced, largely because the community was getting infectious diseases under control. But there was no reason, he noted, why the deaths from diphtheria could not be reduced to zero.

### TO HELP TO SAVE MEATS IN THE HOT SUMMER DAYS

Small houses that do not always provide the best of facilities for storage make it well worth while for housewives to at least try out suggested methods such as the one sent in by a reader of The Advance in the following clipping. Unfortunately, the reader did not say whether or not she had tried the scheme outlined or whether or not it had been tried by her if it had proved successful. However, here is the clipping as sent:—

"If the ordinarily economical housewife will study the spoilage of foods during the treacherous weather of summer, she will be able to effect kitchen economies that will be surprising. Farm and Fireside points out in giving a list of methods by which spoiling often can be prevented.

"Counting slices of ham wasted because of mold will give some idea of how kitchen losses can run into important figures and the condition can be prevented easily by covering the cut end of the ham with a cloth wrung from vinegar. Hot fat poured over the cut will also keep the meat fresh.

"The vinegar soaked cloth is a valuable weapon against other spoilage as well. When fresh meat is brought from the butcher's it should be wrapped in a cloth treated with vinegar and placed on plates in the coolest spot to be found. The cloth can be kept moist by allowing one end to lie in a saucer of vinegar. Left-over meat can be saved in the same way, but should be reheated before serving to destroy the flavour of the vinegar. If additional heating will make the meat over-done, it can be wrapped in a moist cloth just before setting it in the oven. The vinegar cloth is also effective when wrapped about cheese, as it will keep it fresh and moist.

"Another suggestion for the housewife who has no cold storage facilities, is to pound into fresh meat the proper amount of seasoning when it is received. Losses from spoiled bread in summer are also far greater than usually believed and there are ways in saving it. Freshly backed loaves should be put upon a wire tray or other device that permits the circulation of air all around them, and waxed paper wrappers is an additional safeguard. Bread boxes should be washed once a week and set in the sunshine for an hour.

"Occasionally a loaf will become moldy despite the best of care. The outer portions can be cut off and the loaf reheated to freshen it. Bread that has become dry can be utilized if moistened, wrapped in a paper bag and reheated in a moderate oven."

### WESTERN DESPATCHES STILL BEAT HAILEYBURY

The big storm in Timmins on Thursday last week was chiefly a rainpour, though there were a few shots of hail in the event, and a little thunder and lightning. Perhaps it was the same storm that hit Haileybury a couple of days before (Tuesday, to be exact), but the Haileybury storm featured hail. The hailstones were the largest observed in Haileybury in years, but they came far short of making the record attempted in despatches from the West recently. These despatches, actually published in such staid and sober newspapers as The Globe and The Mail & Empire, alleged that the particular hailstones referred to in the West were actually "the size of baseballs." This is a pretty big kind of hailstone to swallow. The Haileybury hailstones, however, were not so fully grown, being only about the size of a young son of a small golf ball. Last week The Haileyburian made the following reference to the Haileybury storm of July 26th:—

"The largest hailstones that have been seen here in many years made a feature of the electrical storm which struck Haileybury on Tuesday shortly after noon. One resident declares that he measured a piece of the ice and that it was an inch and a half long by an inch in diameter. A window on the verandah of the home of Mr. and Mrs. Geo. Sutherland, Russell Street, was broken in several pieces by the hail and in other sections there was some damage to gardens. The rain which followed the hail fell heavily for an hour and was of great benefit."

### OSTROM GOLD MINES PLAN TO CUT THREE STATIONS

Jas. Houston, E.M., has been engaged by Ostrom Gold Mines, Ltd., to take full charge of operations on their

property in Catherine Township. The shaft is now down 165 feet and it is planned to cut stations at 200 ft., 350 ft. and 500 ft. with lateral work to be carried on at the latter level.

A bunkhouse to accommodate 40 men and a cookhouse will be erected in the near future on the new campsite.



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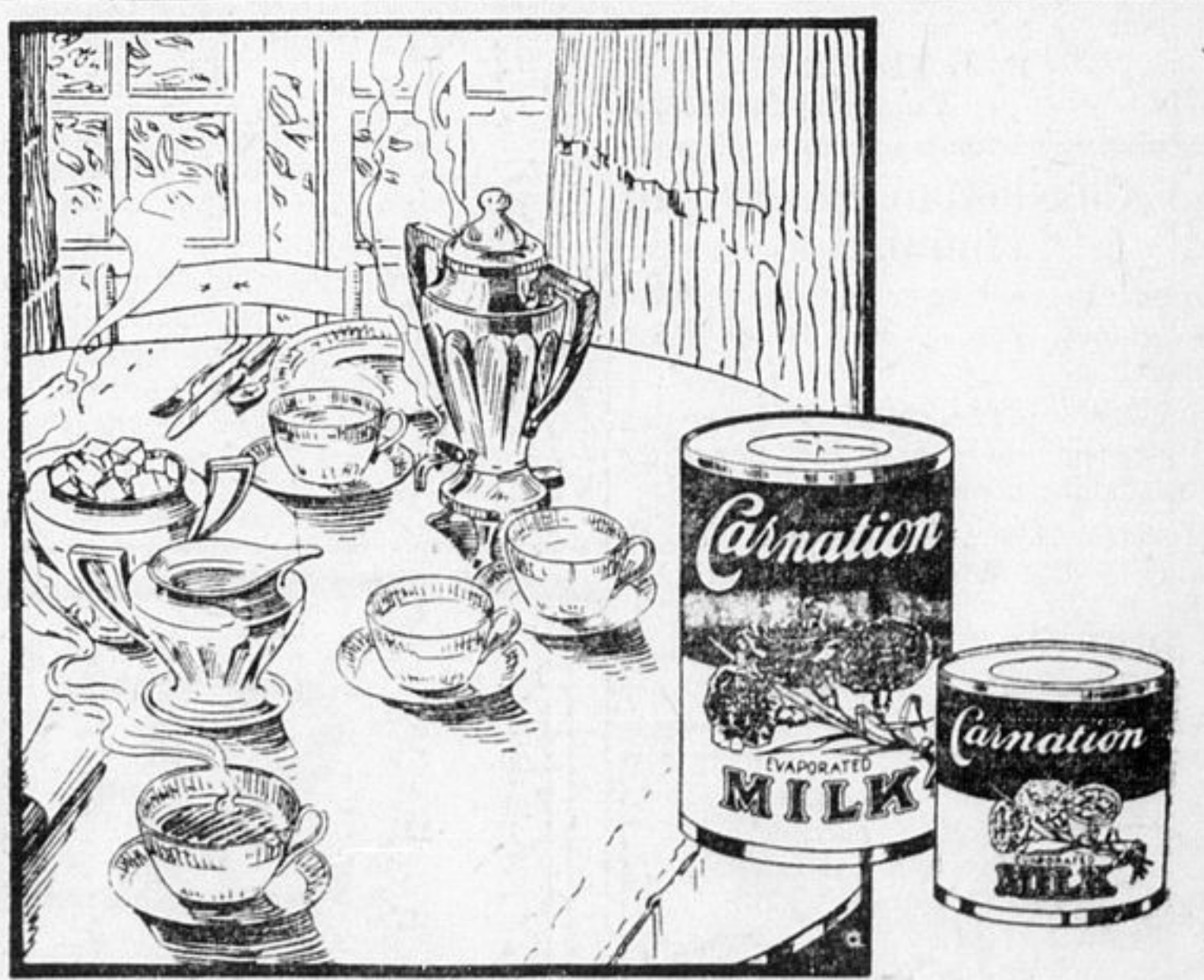
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