



Refreshment Hints for Bridge Parties

Menus that may be served, including also be barred from all Amateur Macaroons, Cocoa Balls, Canapes, Unbaked Brownies and Other Dainties.

The following articles are written for The Advance by Miss Helen E. Kimball, director of the Home Service Department of the Borden Co., to give special suggestions for refreshments to be served at bridge parties:

While a woman may be generous enough to let her guests win at bridge, she always wants to hold a winning hand when it comes to the refreshments! Refreshments for bridge should

be light, but very appetizing. People do not really want to eat—they just want to nibble while they discuss the game. Canapes or sandwiches should be dainty; salads should be served in not-too-large portions and small cakes should be very small indeed.

Following are given some appetizing recipes which are easy to make and easy to eat. Drop the "Pineapple Coconut Macaroons" on to the buttered cookie sheet in little mounds about the size of half an English walnut shell. The "Unbaked Brownies" are most tempting if they are cut in tiny inch squares. These two small cakes are very good for serving on the same place as their appearance is different and they differ from each other in flavour as well. At the same time each is "fancy" enough to be served alone in a

menu such as either of the following:
 Cream Cheese Salad
 Melba Toast
 Pineapple Coconut Macaroons
 Cocoa Balls
 OR
 Canapes
 OR
 Bread and Butter Rolls
 Unbaked Brownies
 Fruited Bon Bons
 So far as beverages go the hostess will know what her friends prefer.
Coconut Pineapple Macaroons
 1 cup sweetened condensed milk; 2 cups shredded coconut; 1 cup crushed drained pineapple; few grains salt. Mix sweetened condensed milk, shredded coconut, crushed drained pineapple and salt. Drop by small spoonfuls on a well-buttered pan, about one inch apart. Bake in a moderate oven (350° F.) until a delicate brown. Makes 24 dozen.

Unbaked Brownies
 2 squares unsweetened chocolate; 1-1/3 cups (1 can) sweetened condensed milk; 2 cups (1-3 pound) vanilla wafer crumbs; 1 cup finely-chopped walnut meats. Melt chocolate in double boiler. Add sweetened condensed milk, stirring over boiling water five minutes until mixture thickens. Add vanilla wafer crumbs and 1 cup finely-chopped nut meats. Butter shallow pan and sprinkle with 1/2 cup nut meats. Place chocolate mixture in pan and spread evenly using a knife dipped in hot water. Sprinkle top with remaining 1/2 cup chopped nuts. Place in refrigerator several hours, or overnight. To serve, cut in inch squares. Makes 18.

Note:—Graham crackers may be used in place of vanilla wafers.

Cheese Salad
 2 packages (6 ounces) cream cheese; 2 tablespoons cream or top milk; 1 teaspoon each minced parsley and chives; salt; paprika; lettuce; radishes; French dressing. Blend together the cream cheese and cream or top milk to make a smooth paste. Add minced parsley, chives and seasoning. Form into small rolls, and allow to stand in refrigerator until firm. Serve on a bed of lettuce or watercress. Garnish with radishes and sprinkle with French dressing. Cheese may be formed into one roll, chilled and sliced, allowing a slice for each portion. If chives are not obtainable substitute minced onion. Serves six to eight "bridge portions."

Piquant Canapes
 1/2 pound package "Chateau"; 8 stuffed olives, chopped; 12 rounds white or whole wheat bread; 1 cup anchovy paste (optional); pimento strips (optional). Allow "Chateau" to stand at room temperature until softened. Force through a sieve. Blend finely chopped olives and "Chateau". Cut slice 1/2 inch thick. Shape into rounds with a biscuit cutter or fancy shapes using bridge cutters. Spread thinly with butter and anchovy paste (optional). Heap "Chateau" mixture in small pyramids onto prepared bread. May be garnished with strips of pimento. Makes one dozen canapes.

Note:—Bread may be toasted or sauted.

Quick Fondant
 1 1/2 cups confectioners' (4X) sugar; 1 cup sweetened condensed milk; 1 teaspoon flavouring. Sift confectioners' sugar. Blend gradually into sweetened condensed milk. Add flavouring, continue mixing until smooth and creamy. Tint with vegetable colouring if desired.

Fruited Bon Bons
 Prepare Quick Fondant, omitting vanilla. Add 1 teaspoon grated orange and lemon rind, 1 teaspoon lemon extract and 2 teaspoons maraschino cherries.



Cocoa Balls
 Prepare Quick Fondant. Add three teaspoons cocoa.

Fondant may be used plain between halved nut meats or as a stuffing for dates. Or form into small balls and roll in chopped nuts, shredded coconut, grated chocolate, chopped candied fruits, or flavour variously and form into round flat creams.

Bread and Butter Rolls
 1/2 pound package "Chateau"; 1 cup butter; 1 small loaf fresh bread. Allow "Chateau" to stand at room temperature until softened. Cream with butter. Remove the crust from a small loaf of fresh bread and cut bread into thin slices. Wrap tightly in a dampened cloth to moisten bread slightly. Let stand for an hour in a cool place. Spread each slice with creamed "Chateau" and butter mixture and roll up. Fasten each roll with a toothpick. Cover with a damp cloth and let stand in a cold place until the butter has hardened so that the bread will not unroll when toothpick is removed, before serving.

Tradition has it that slave runners carried Alpine snows to chill the deserts of the Caesars; the modern housewife has only to turn the switch of her automatic refrigerator to freeze a dessert so delicious that not even Emperor Augustus ever tasted its like.

COBALT AND NEW LISKEARD ADOPT DAYLIGHT-SAVING?

Cobalt, New Liskeard and Coleman Township are to adopt "daylight-saving" time, so called. Halleybury is also half pledged to do the same. By monkeying with the clocks they hope to gain some daylight. Of course, they will do nothing of the sort. All they will accomplish is some confusion to themselves and annoyance to others. The daylight-saving fad dies hard. It is the work of an aggressive minority. It was once in force throughout Canada but was discarded by the vast majority of municipalities at the first opportunity. Now, the advocates of the measure suggest that it should be forced on all the country; to make it work smoothly, it is certain it will not work smoothly otherwise, but if the majority of people are against it, why should a vociferous minority force it on others?

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Geologists Leave to Work in the North

Seeking to Assist in Bringing More Gold Areas into Production in the Province of Ontario. Surveys are to be Extensive.

Five parties of geologists from the Department of Mines at Queen's Park left for the far-flung mineral fields of Northern Ontario during the past week and week-end according to The Toronto Globe on Tuesday of this week. They will pursue their efforts in examining new ground this year, with a view to bringing more gold locations into the fold of producing mines. The call for gold is everywhere, and Government officials, under the direction of Hon. Charles McCrear, Minister of Mines, are pivoting on the thought that more must be produced—yet production is high in the province right now.

The great Swayze area, which came into the public eye since the discovery of the Kenty Mines in 1931, will be examined by the party under H. C. Rickaby. M. E. Hurst will take his group into the Red Lake district, where a number of claims have been prospected, and where the notable Howey Mines are producing low-grade ore with such success through the assistance of cheap Hydro power.

W. S. Dyer will head a party into the vast Matachewan area. The particular district of interest is about 25 miles northwest of Elk Lake, where the Hollinger interests have been examining some prospects on the Young-Davidson properties. H. C. Laird will lead his party through a large area lying between Chester township and Shining Tree section, where prospecting claims have been reported; and J. E. Thomson will take his men into the Manitowish country, in the Kenora area. A number of properties were worked for gold in that section some years ago, and the department is seeking to revive interest in the section.

In addition to the gold parties for the North, Prof. A. P. Coleman will continue his glacial and recent geological study of the older Ontario, centralizing on Toronto and vicinity.

New Liskeard Opinion on Mixing Beer and Politics

In commenting on an editorial note in The Advance recently in reference to the North Land Liberals who were quoted as saying that they wanted beer but would forego the beer and wine plank in the Liberal party platform because they placed party first, an editorial in The New Liskeard Speaker last week has the following to say:—

"From what we have noticed political partisans become active or otherwise according to the success or failure of their respective parties. We remember several years ago when we took a slight interest in party politics asking an old friend, but an opponent politically, why he was not 'working for his party?' His answer was: 'What's the use? We cannot beat Sir Oliver Mowat.' But there came a time when Sir Oliver was returned after a general election with the slim majority of three, and the election in the electoral districts of Muskoka and Parry Sound still to be held a week later. There surely was something going in these new districts amongst the politicians then. We believe the election which followed was the most noted one in Ontario's history. The Conservatives of the province saw the prospect of giving effect

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merchants and indirectly touching the welfare of the people of the community as follows:—

"Peaky Peddlers Prey on People"

"The ever perplexing question 'How to rid the town of troublesome door to door peddlers?' again confronts the people of Brampton now that the weather is more favorable. It seems that the Municipal Act, which governs all by-laws for the prohibition of peddlers, does not cover the points which are most bothersome to the local merchants and the householders. It must be agreed that peddlers coming into town and selling their goods from door to door in opposition to local merchants are not giving the merchants a fair break. The merchants in the business section are presented annually with tax bills, for property and business tax, that nearly staggers them. These taxes they pay for the privilege of conducting business in the town. Surely they are entitled then to the support of their fellow taxpayers. The peddler on the other hand makes his rounds of the town, in the majority of cases selling inferior merchandise, and they pay nothing towards the upkeep of municipal institutions. There is no doubt that housewives themselves do not like to be forever answering the door to peddlers. They prove to be a nuisance but a nuisance that citizens really ask for. One hears so often of people buying from a peddler just to get rid of him. There is a far better way of ridding the town of this nuisance by refusing to buy from them. If peddlers were given to understand that they were not wanted they would not come. Brampton is remarkably free of crime, due because the town does not want crime and the police by their activities keep the town clear of crime by letting criminals know that this is a bad town in which to carry on their activities. The result is they keep away and the same result will happen if peddlers are given to understand they are not wanted. Some complain that it is the duty of the police to check up on the peddlers. We agree that it is, but the police cannot be on every street at all times of the day. If citizens will acquaint the police with cases of peddlers coming to their homes contrary to the licensing by-laws, they will help the town and themselves by informing the police."

CUTTING DOWN ON STORIES THAT MAY BE TOO EXTREME

(From Drumheller Mail)
 A traveller who was renowned for his tall stories, on being asked out to dinner, made arrangements with his friends, who were to accompany him, that they should kick him if he began to go too far. Quite early in the evening he started off. "That reminds me," he said to his hostess, "of a friend of mine who had a rose garden over ten miles long and"—he felt a kick—"and two inches wide."

Kiwanis Magazine.—If he brings her home a cook book instead of a volume of poetry, the honeymoon is over.

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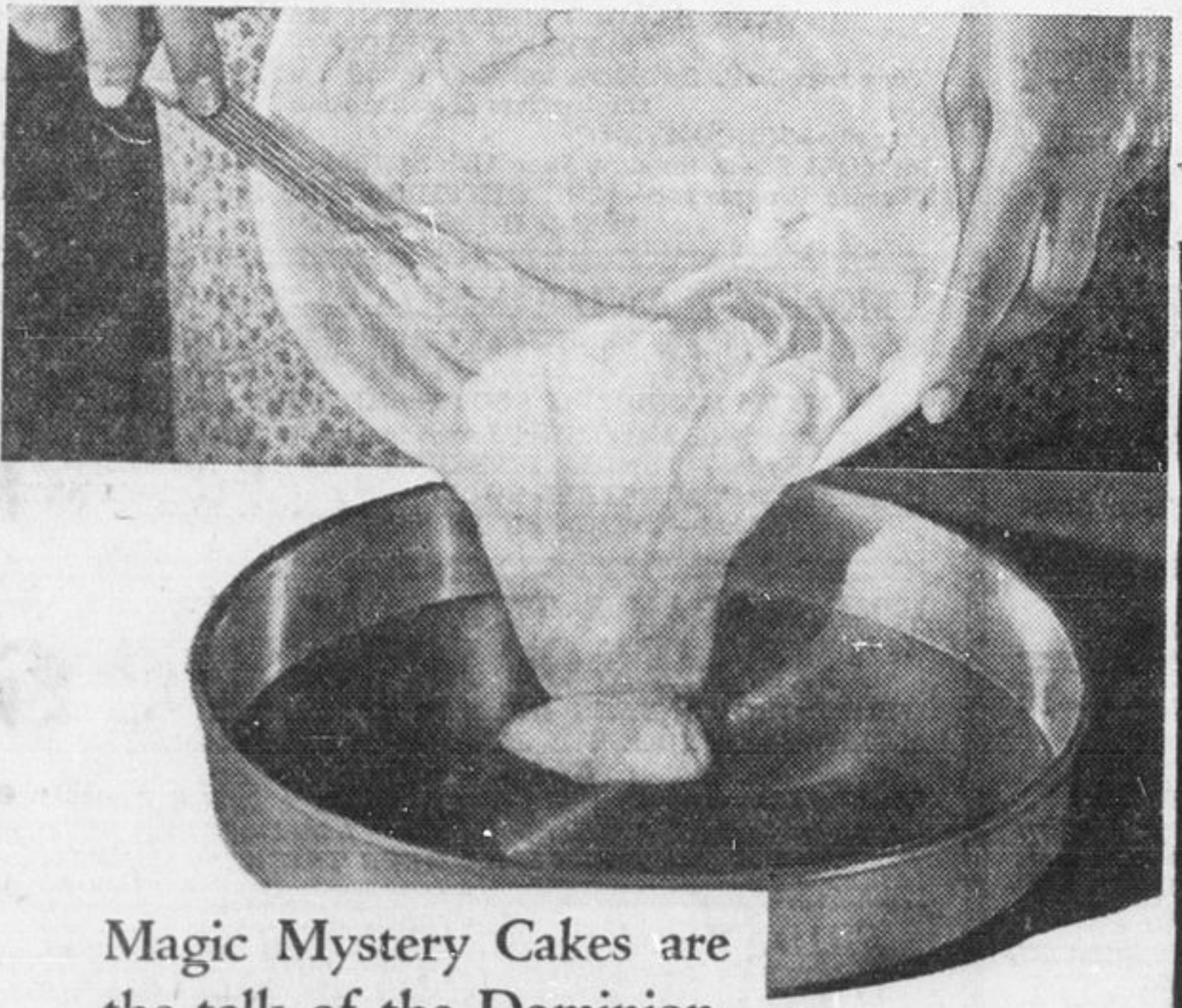
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When you bake at home

HERE'S MRS. HUNT'S RECIPE. CAN YOU NAME IT?

Measure 3 cups sifted pastry flour (or 2 1/2 cups bread flour), add 3 teaspoons Magic Baking Powder and 1/2 teaspoon salt and sift together 3 times. Cream 1/2 cup butter; gradually add 1 1/2 cups fine sugar, beat until light; add 2 egg yolks one at a time and beat; then add sifted dry ingredients alternately with 1 cup milk. Add 1/2 teaspoon vanilla and 1 teaspoon almond extract. Mix well. Fold in stiffly beaten whites of 4 eggs. Bake in well-greased 9" layer-cake pans in moderate oven (350° F.) 20-25 min.

FILLING AND ICING

Cream well 4 tablespoons butter. Gradually add 2 cups sifted confectioners' sugar. When smooth, put 4 tablespoons of mixture in another bowl and to it add 2 egg yolks slightly beaten and 1 tabl-

spoon cream alternately with 1 1/2 cups confectioners' sugar and 1/2 teaspoon vanilla. Beat until light and smooth. To the 1st mixture add 1 1/2 cups confectioners' sugar with 3 tablespoons cream. Beat until light and smooth. Add 1/2 teaspoon vanilla and 1 teaspoon almond extract. To 1/2 of this mixture add a drop or two of pink fruit coloring or cochineal. This gives a white, pink and pale yellow which make this delicious cake very attractive. Put some of the yellow mixture between the layers. Cover sides with yellow mixture putting shredded coconut over this. On top of cake, put thick dabs of the 3 colors, and run a four-pronged fork through in circles so that the colors are prettily mixed.



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Contest Rules Read Carefully

- 1 Contest is for residents of Canada and Newfoundland only.
- 2 All you do is name the mystery cake. Only one name from each person.
- 3 PRINT at the top of your paper in ink (or typewrite) "Mrs. Hunt's Mystery Cake." Under this, print your suggestion for a name. Then, in the lower right-hand corner, print your own name and address, clearly and neatly. Do not use pencil.
- 4 Do not send the cake itself—just the name and your own name and address. It is not essential to bake the cake to enter the contest.
- 5 Members of our own organization or their relatives are not eligible to take part in this contest.
- 6 Contest closes JUNE 30, 1933. No entries considered if postmarked later than June 30 midnight. No entries considered if forwarded with insufficient postage.
- 7 Judge: Winning names will be selected by a committee of three impartial judges. The decision of these judges will be final.
- 8 Prize winners will be announced to all entrants within one month after contest closes.
- 9 In case of a tie, the full amount of the prize money will be paid to each tying contestant.
- 10 Where to send entries: Address your entries to Contest Editor, Gillett Products, Fraser Avenue, Toronto 2.

NOTE: Other Magic Mystery Cakes coming! Watch for the next contest announcement in a September issue of this newspaper.