

You will prefer it,



CONSOLIDATED SMELTERS SAMPLING IN PORCUPINE

The Northern Miner last week says: "Consolidated Smelters have taken over 700 samples from underground workings on the first and second levels of the old Three Nations mine in Whitney township, Porcupine area. It is anticipated that the future development of this property and the adjoining La Palmer Porcupine and Porcupine Grande properties will be based on these sample results. No diamond drilling will be undertaken, probably until assays are in hand. An official of the LaPalme company, advised The Northern Miner that the Consolidated Smelters deal involved eight claims that comprised the Three Nations mine, eight claims that belong to Porcupine Grande and four claims of La Palmer Porcupine company. Under the terms a large programme of exploration was to be followed up and if commercial chances were indicated a new company was to be formed in which share considerations are to be given to each property owner."

Attractive Recipes for Pickles, Sauces

Pickled Onions, Pear Sweet Pickle, Pepper Sauce, Chow Chow, Sweet Chili Sauce, Etc.

A lady reader of The Advance sends in the following group of recipes for pickles and sauces, apparently thinking them good and so worthy to be passed on to readers of this paper:—

Sweet Chili Sauce

- 30 choice red tomatoes
6 apples
6 pears
6 onions
3 red peppers
1 quart vinegar
2 tablespoons salt
2 ozs. whole allspice
4 cups brown sugar

Cut up the tomatoes; chop the onions, apples and pears quite fine, the peppers very fine. Mix the vinegar, salt and brown sugar, then stir the mixture into the fruits and vegetables and add the spice, which must be tied loosely in a cheesecloth bag or piece of muslin, with a long end left on the string by which it may be fished out whenever you think your relish is sufficiently spiced. Cook for about three hours in an enamelled kettle, turn into small sterilized jars and cover at once with paraffin.

Apart from its ordinary use as a relish, you will find this delicious fruit chili sauce excellent to add to mayonnaise, for anything along the lines of a Thousand Island dressing.

Chow Chow

- 4 green tomatoes
4 large cucumbers
1 qt. very small cucumbers
2 qts. very small onions
1 large head cauliflower
8 large green peppers
8 large red peppers
4 quarts malt vinegar
1 cup grated fresh horseradish
2 cups brown sugar
4 tablespoons flour
6 tablespoons dry mustard
2 tablespoons turmeric powder

Cut tomatoes into small pieces; peel and cut the large cucumbers into 1-3 inch pieces. Wash and separate the cauliflower and shred the green and red peppers. put all the vegetables except the cauliflower into a stone crock and cover with a brine made from 1 cup coarse salt and 4 quarts boiling water. Let stand overnight, then drain.

Mix the sugar, mustard, flour and horseradish to a smooth paste with a little of the vinegar. Stir into the rest of the vinegar and boil for 3 minutes.

Ad the drained vegetables and boil slowly until the vegetables are tender. Cook the cauliflower separately in boiling water for 30 minutes, then drain and add to the vegetable mixture. Mix lightly and pack into sterilized jars. Seal at once and store in a cool, dark place.

Pepper Sauce

- 12 green peppers
12 red peppers
12 large white onions
1 quart vinegar
3 cupfuls sugar
3 tablespoonfuls salt
1 oz. mustard seed

Wash the peppers and remove the seeds and white veins. Peel the onions, chop the peppers and onions fine and cover them with boiling water. Let stand fifteen minutes and drain. Add the other ingredients to the peppers and onions, mix thoroughly, and boil for fifteen minutes. Seal in hot, sterilized jars or bottles as desired.

Celery and Tomato Relish

- 15 tomatoes
5 small bunches celery
5 onions
1 red pepper
1-2 cupful sugar
2 tablespoonfuls salt
2 cupfuls vinegar

Skin the tomatoes and cut in small bits. Cut the celery fine and mince the pepper and onions. Combine these ingredients and add the sugar, salt and vinegar. Cook one and one-half hours and seal.

Pear Sweet Pickle

- 1 peck ripe pears
6 large onions
1 cup brown sugar
1 tablespoon mustard seed
2 red peppers
3 green peppers
3 cupfuls vinegar
1 teaspoonful salt

Pare and core the pears, cutting in quarters or eights, depending on the size. Slice the onions thin and mince the peppers. Combine all the ingredients and cook until the pears are tender. Seal in sterilized jars.

Pickled Onion

Use very small white onions. Pour boiling water over them, drain and peel. Drop in cold water as soon as peeled. Cover the onions with a brine made from 1 cup salt and a gallon of water. Let stand 24 hours, drain, cover with fresh brine and let stand again for 36 hours. Drain, cover with fresh water and heat to the boiling point. Stirring frequently. Drain, pack into sterilized jars, add a few strips of red pepper to each jar and fill jars to overflowing with plain or spiced scalded vinegar. Spices tend to darken the onions but add greatly to the flavour. Spiced vine-

gar may be made as follows:
2 quarts vinegar
1 1-2 tablespoons celery seed
1 1-2 tablespoons white mustard seed
1 tablespoon stick cinnamon
1-2 cup grated fresh horseradish
1 cup sugar

The spices in a bag and simmer in the vinegar for 15 minutes. Cool and remove bag.
Old Fashioned Piccalilli
3 quarters green tomatoes
3 quarters small ripe tomatoes
3 sweet red peppers
1 green pepper
3 white onions
1-2 cup salt
2 quarts vinegar
2 lbs. light brown or granulated sugar
1 1/2 teaspoon cinnamon
4 tablespoon mustard seed
1-2 teaspoon cloves

Scald the ripe tomatoes, peel and chop, chop green tomatoes, peppers and onions. Sprinkle with the salt, cover and let stand overnight. Drain thoroughly, using a fine colander. Add vinegar, sugar and spice, and simmer for 45 minutes. Pack into sterilized jars and seal.

THE GENTLEMAN EVIDENTLY WANTED ROLLS AND BUTTER

(Paris Correspondent London Daily Telegraph)

The following conversation between an old gentleman and a waiter was overheard in a cafe on the Grands Boulevards:

"Bring me a cup of coffee and two rolls and butter."

"There are no more rolls and butter, sir."

"Oh, dear! Then bring me a cup of chocolate and two rolls and butter."

"The waiter raises his voice slightly: "There are no more rolls and butter, sir."

"That doesn't matter. Just bring me a glass of beer and rolls and butter."

"The waiter starts speaking very loudly: "There are no more rolls and butter, sir."

"Oh, I see. Then bring me a lemon-ade and rolls and butter."

"The waiter shouts at the top of his voice: "There are no more rolls and butter, sir."

"The deaf but mild old gentleman replies: "Oh, I suppose it is rather late. Then just bring me the rolls and butter."

HERE IS ONE OF THE BEST OF RECENT AFTER-DINNER YARNS

In an exchange the other day was noted the following gem:—

At a literary gathering the other night a well-known journalist solemnly related the story of a dream which he claimed to have had.

"I dreamed," he said, "that the whole world had gone mad. The gravest statesmen, the most reverend divines, were cutting the most absurd antics and doing the strangest things. I seemed to be the only sane person on earth!"

"While I was wondering how I had retained my sanity in a world of madmen, I happened to look into a glass, and found that I was George Bernard Shaw!"

Pembroke Standard-Observer:—Hector Charlesworth, chairman of the Radio Commission, always says something every time he talks, but it would be far better for the Federal Government if he should never talk.

Canada a Leader in Many Lines of Trade

Is Largest Producer and Exporter of Printing Paper, Nickel and Asbestos. Second in Gold and Zinc. Third in Output of Copper.

Some time ago The Advance published a list of things in which Canada is leader, and again some weeks ago reference was made to the same matter. In the National Revenue Review, published by the Department of National Revenue at Ottawa, there is a most interesting article along this line. This is worth reading and preserving. It may be good tonic for those Canadians who sometimes seem to think that every country is better than their own in every way. Here is the article.

Where Canada Leads

Again in the past calendar year Canada was the world's largest producer and exporter of printing paper, nickel and asbestos. She occupied second place in the production of gold and zinc, third in the output of copper, and fourth in the production of automobiles, wheat and lead. In newspaper production Canada, with an output of about 3,330,000,000 pounds, almost doubled that of the United States, her nearest competitor. The Dominion was the world's largest exporter of wheat in 1932, with exports totaling 228,220,000 bushels, as against 126,032,000 bushels exported by Argentina, the second largest exporter. Canada occupied third place in exports of wheat flour, fourth place in exports of automobiles and wood pulp, sixth in exports of rubber tires. These exports of staple products made up fifty per cent. of Canada's total domestic exports.

In the fiscal year ended March 31, 1933, fourteen of Canada's 70 leading domestic exports show increases compared with previous fiscal year, while 56 of the commodities show decreases. Nine commodities exported, of the 54 for which there were quantity statistics, show increases in both quantity and value, four increases in quantity but decreases in value, and 41 show decreases in both quantity and value. Of the 16 commodities for which there were no quantity statistics, being entered at value only, eleven show decreases and five show increases.

Canada moved up to fifth place in value of export trade in the calendar year 1932, from seventh place in 1931, displacing Belgium and Argentina, being exceeded in value of exports by the United States, Germany, the United Kingdom and France. In 1933 Canada held tenth place in value of export trade amongst the leading trading countries, moving up to fourth place for the two years 1920 and 1921. In aggregate or total trade the Dominion moved up from ninth place in 1913 to fourth place in 1920, but dropped back to seventh place in 1931 and 1932.

In export trade per capita Canada moved up from seventh place in 1913 to fifth in 1932, being exceeded in exports per capita by New Zealand, Denmark, Belgium and the Netherlands. In 1932 this country occupied second position in exports per capita, New Zealand occupying first position. In aggregate trade per capita, Canada, in 1932, occupied, as in 1913, sixth position amongst the nations of the world, her total trade per capita amounting to \$89; imports \$42, exports \$47.

The Dominion's visible trade balance in the last calendar year was favourable to the extent of \$49,200,000 or \$4.68

per capita, placing Canada seventh amongst other commercial countries. This is in contrast to her position of seventeenth held in 1913, when her trade balance was unfavourable to the extent of \$22,900,000 or \$29.61 per capita. The Dominion's most favourable trade balance occurred in 1928, amounting to \$191,900,000, or \$15.72 per capita, and placing her third amongst the trading countries of the world.

Hon. W. A. Gordon Always Welcomes Any of the Boys

The members of the McIntyre Baseball Club, and indeed, any person or persons having occasion to visit the East, will very heartily endorse what is said last week by the "Roving Reporter" in The Northern News in regard to Hon. W. A. Gordon, "Minister from the North" in the Hon. R. B. Bennett's Cabinet. The following is the paragraph by the "Roving Reporter" of The Northern News:—

"Hon. "Wes." Gordon, K.C., M.P. for Temiskaming, is probably by long odds the most popular member who ever represented the North in the House of Commons at Ottawa. He is always doing something for somebody; that's probably the reason. You might say that's his politics. But is it? With others maybe, yes. But not with the member for this riding. The sincerity of the man is something that amazes one, and this doesn't apply only to his platform utterances. A case in point occurred at Prescott, Ont., on October 5 and 6. The Kirkland Lake baseball juniors were there, and "Wes." was, too. He pitched the first ball of the two-game series, and while talking with L. J. Irvine and members of the team the member extended to them a warm invitation to be his guests at the Chateau Laurier in Ottawa. The boys took him up on it, you may be sure, and on their way back to Kirkland they kept their appointment and found "Wes." there at the appointed time and mightily glad to play host to them. They were dined to the king's taste and taken through this luxurious hotel from top to bottom, and during the tour of inspection the swanky swim pool at the hotel looked so inviting that "Wes." said "go to it, boys," or words to that effect, and the team enjoyed the luxury of a swim in the pool. Next the minister of mines, labour and colonization placed special guides at their disposal and the lads visited the Dominion Mint (where some of Kirkland's gold is turned into coin) and the parliament buildings. Manager Irvine told of all this to the Kirkland post, Canadian Legion, the other night and he said the boys on the team couldn't have been more royally entertained by the M.P. "Wes." did himself proud; he couldn't do enough for us" was how L. J. enthused over the incident."

STRAWBERRIES BLOOM IN KIRKLAND LAKE GARDENS

From Kirkland Lake last week came word of strawberries growing in the gardens there. H. Sauve took strawberries grown in his garden on Oct. 17th into the office of The Northern News. He also produced one plant with both berries and blossoms.

Ottawa Journal:—Traffic through the Sault Ste. Marie Canal in September was the heaviest in any month since 1930, totalled 8,453,000 tons. Wonder how many of us realize there is more traffic through the Sault Canal than through the Suez Canal.

EDWARDSBURG CROWN BRAND CORN SYRUP. A pure, wholesome, and economical table Syrup. Children love its delicious flavor.

REV. FR. ANTOINE ROBERGE RETURNS FROM JEHOI, CHINA

The Northern News last week says:—"Rev. Father Antoine Roberge, S.J., Mr. and Mrs. L. D. Roberge, Prospect avenue, Kirkland Lake, arrived home last Saturday from the Jehoi district, China, where he had spent the past two years as a missionary. The youthful priest, who was ordained in 1931, was the guest speaker at the Kiwanis Club's luncheon on Tuesday, Johnny Roberge, his brother, and his parents, motored to North Bay to greet him when he arrived there by train."

MAGISTRATE'S SENTENCE ON COBALT WOMAN SUSTAINED

Some weeks ago Mrs. A. Landry, of Cobalt, was sentenced to three months in jail for breach of the Liquor Control Act. The woman appealed the decision and the appeal was heard recently at Halleybury. Judge Hartman last week confirmed the sentence imposed by Magistrate Atkinson, dismissing the appeal. As a consequence the woman will have to serve the term in jail, and apparently will have to spend Christmas behind bars.

Blairmore Enterprise—Seasoned troops are mustered by the officers, and peppered by the enemy.

Try The Advance Want Advertisements

It's BETTER and You can Prove It. Image of a milk can and a glass of milk.

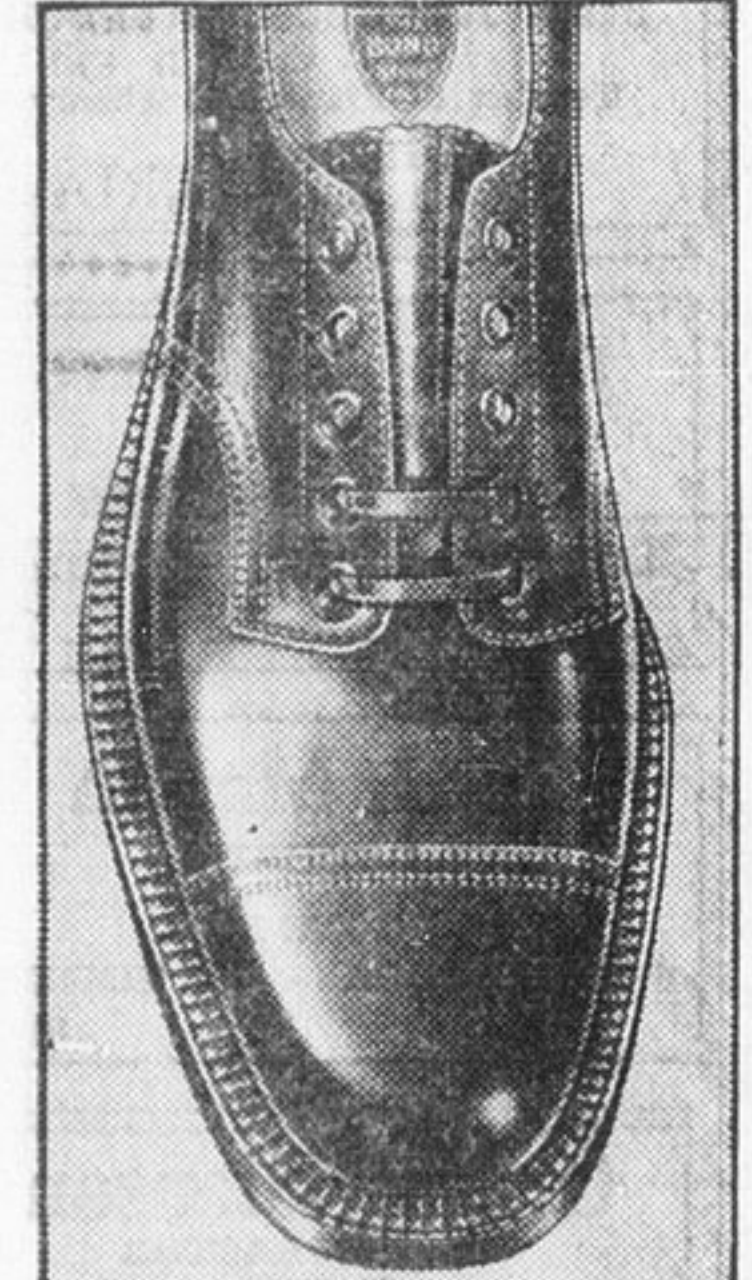
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Contest Closes Nov. 15

Which are the best times to DRINK MORE FOOD?

FRY'S offers \$2,500 FOR THE ANSWER



There are ten good times for drinking Fry's Cocoa. One of the best of these is for breakfast.

YOU know how nourishing milk is alone. With the addition of Fry's Cocoa it is 45% more so. But that isn't the only reason why wise mothers give Fry's to their children. Children like the chocolaty flavour so well that they take more milk and profit more from it when given in the form of Fry's Cocoa. Fry's is easily digested, and provides an abundance of that extra nourishment that all children need for growth; and to help them resist colds and sickness. Fry's Cocoa is the most economical food-drink you can buy.



HERE ARE THE PRIZES:
First Prize \$400
Second Prize \$300
Third Prize \$250
Fourth Prize \$150
Fifth Prize \$100
2 Prizes of \$75 each \$150
3 Prizes of \$50 each \$150
4 Prizes of \$25 each \$100
20 Prizes of \$10 each \$200
60 Prizes of \$5 each \$300
200 Prizes of \$2 each \$400

Here are the Ten Uses:
For Iced Drinks For a Vacuum Bottle
For Supper For Convalescents
For Lunch For a Bedtime Drink
For Athletes For Children at all times
For Breakfast For a Warming Drink

ENTER THIS \$2,500.00 FRY CONTEST
*24 Cash Prizes are being offered for arranging in what is found to be the order of popularity, the Ten Uses mentioned later for serving Fry's Cocoa as a beverage.

Disregarding the above order entirely write down these Ten Uses in what you think is the order of their popularity in the average home. A Total of 294 Prizes—Aggregating \$2,500.00
The First Prize will go to the person whose arrangement of these Ten Uses comes closest to what is found

ENJOY FRY'S AND ENTER THE CONTEST TODAY