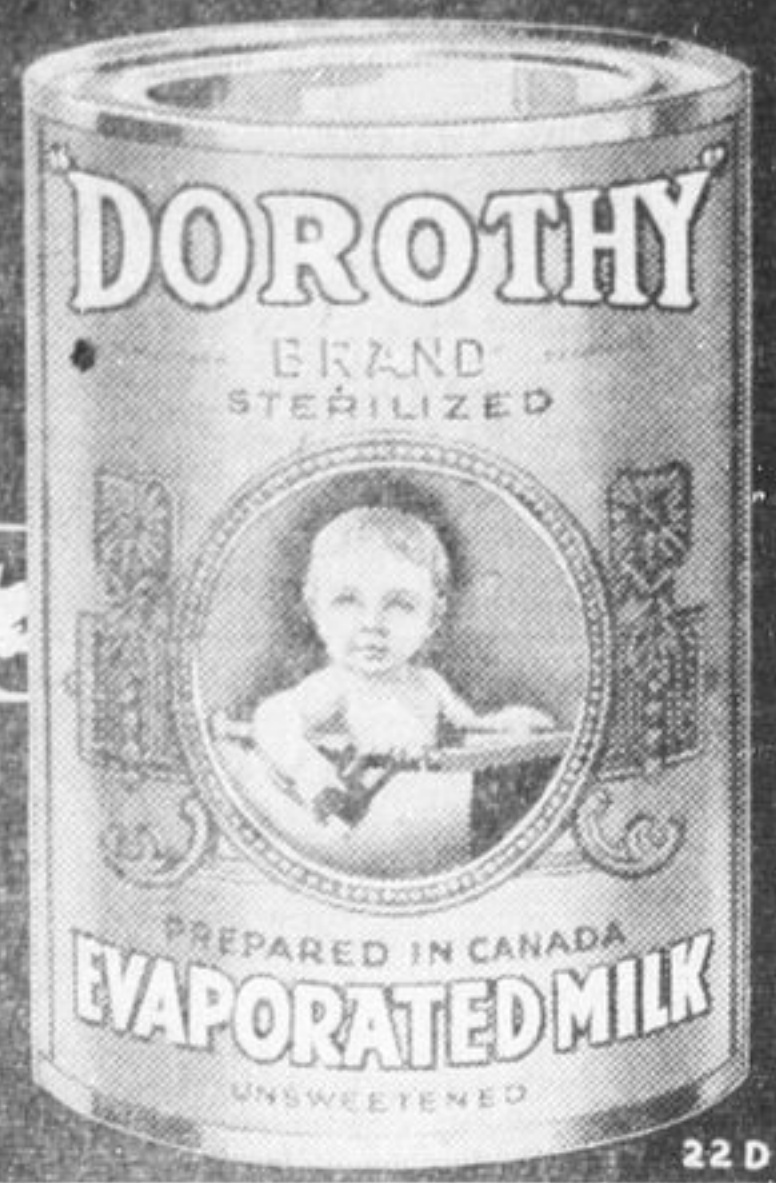


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About the Killing of Sheep in Unorganized Townships

Some weeks ago The Advance referred to a bill introduced into the Ontario Legislature with the apparent purpose of extending the provisions of the present law applying to organized municipalities so that its benefits would accrue to sheep owners in unorganized territory. Such a provision would seem to be a good idea. For years past efforts have been made to popularize sheep-raising in this North Land. To those who are acquainted with other sheep-raising countries, such as the Highlands of Scotland, the North Country seems particularly adapted to be a sheep-raising area. Of course, it will be freely admitted that the damage done by stray dogs is not the only factor working against sheep-raising in this country. Perhaps, it is not even the most important factor. It does have its effect, however, and all interested were consequently very pleased to think that this handicap was to be removed. Their satisfaction, though, must be admitted as premature, because the proposed new legislation promises very little as a matter of fact in the way of giving

protection to sheep-raising. The New Liskeard Speaker secured a copy of the proposed legislation from Mr. Kennedy, the member for Temiskaming. It consists of but the one paragraph. This paragraph reads as follows:—"14. Where in territory without municipal organization sheep have been killed or injured by dogs, the owner of the dog shall be liable to the owner of the sheep for the amount of the damage sustained, and it shall not be necessary in any action to recover such damages to prove that the dog was vicious or accustomed to worry sheep."

Apparently such an enactment as the above would leave the sheep-raiser no better than at present unless he could find the owner of the dogs damaging his sheep, and also be able to collect from the owner. It would appear that another clause should be added to the effect that in the case of unorganized territory the province should take the place of the municipality. Such a provision would be of real service. The matter is of general interest in the North because of the belief held by many who ought to know that sheep-raising may be made of importance and value to this country.

McMANUS RED LAKE GOLD PLANNING FURTHER WORK

McManus Red Lake Gold Mines, Limited, holding 722 acres at Red Lake and having the first gold discovery made in that area, proposes to diamond drill the vein system, providing financing plans work out successfully, says The Northern Miner. J. B. St. Paul of South Porcupine is to be in charge of operations.

The property is situated one mile to the east of Howey Gold Mines. Earlier work has revealed a number of veins, with high grade ore visible in places. Sampling reported high values. Sufficient work has been done on the claims to bring the property to the point of patent and it is now proposed to explore the claims further.

Channel sampling and assaying will be in the early program and diamond drilling will follow, if warranted by results of surface work.

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RIGHT OF WAY CONSTRUCTION AND MAINTENANCE



SPECTACULAR development of natural resource has made the name of New Ontario a synonym for enterprise and achievement. The growth and expansion of its

nickel industry, of its gold and silver and copper mining activities, have won world recognition. Its lumber industries, its pulp and paper mills, its gigantic power developments, the railways that serve its daily life—all these are vital factors in the forward march of Ontario's great Northland.

Side by side with this expansion has grown activity in agriculture and in the wholesale and retail stores that serve the community.

Man must be served. When enterprise began to fashion New Ontario's future, families moved in. The homesteader came, farms dotted themselves across the North—sources of supply for lumber and agricultural produce. A local market was developed and the merchant came to cater to the domestic and industrial needs of his community, to provide the supplies which, in the early days, had to be shipped into the North from faraway points.

New Ontario's growth in agriculture and mercantile activity is not ephemeral. It is based upon solid foundations, an integral part of the expansion which characterizes this land of youthful vigor and great achievement.

To-day New Ontario from a food distribution standpoint is a compact entity, served by the local agriculturist, retail merchant, warehouses and offices of the Crawley & McCracken Company located at strategic points, the wholesale grocery establishments of Gamble Robinson Company, National Grocers Limited, Western Grocers, the northern warehouse of Canada Packers, Swift Canadian Co., Cochrane Hardware Co., and other wholesale and retail organizations in this enterprising and progressive Northland.



CRAWLEY & McCRACKEN COMPANY, LIMITED

Toronto
Sudbury
Port Arthur
London
North Bay
Moosha

THE CANADIAN COOKING SCHOOL

(Continued from Page Two)

Maple Cream Frosting

- 2 cups brown sugar
 - 2 tablespoons butter
 - 3-4 cup top milk
 - 1-2 teaspoon vanilla
- Melt butter in saucepan; add sugar and top milk, stir until sugar is dissolved, then bring to boil rapidly and cook to 234 degrees F. without stirring, or soft ball stage. Cool. When cold, add vanilla and stir and beat until thick enough to spread.

Variations

Chopped walnuts, coconut, chopped figs, dates or nuts may be added to either the chocolate fudge or maple cream icing—and a little maple flavouring may be used instead of vanilla, in the latter. (Use about 1-2 to 2-3 cup fruit or nuts).

Sour Cream Frosting

- 2 cups brown sugar
 - 1 cup sour cream
 - Few grains salt
 - 1 teaspoon vanilla
- Cook sugar, cream and salt to soft ball stage (234 degrees F.). Cool to lukewarm (110 degrees F.) Beat until thick and creamy. Add vanilla. Spread over cake and sprinkle thickly with chopped filberts or thinly sliced Brazil nuts.

Plain Confectioner's Frosting

Put into a bowl 2 tablespoons liquid (milk, cream, fruit juice or strong coffee), sift in icing sugar until right consistency to spread; add flavouring. If the liquid is heated first, it will take the "raw" flavour from the sugar.

FRUIT FROSTINGS—Crushed fresh berries, canned crushed pineapple and juice or other fruit juice may be used as liquid; a little lemon juice improves their flavour. See flavours after Butter Icing recipes.

Butter Icing

- 2 tablespoons butter
- 2 tablespoons liquid (cream, milk, fruit juice or strong coffee)
- 1 cup or more icing sugar

Flavouring
Cream butter very light, blend in 2 tablespoons sifted sugar, (so that liquid will then blend in better) gradually add liquid, sift in icing sugar till stiff enough to spread and flavour. (Thorough beating gives a fluffier icing).

Mocha or coffee flavour—use strong coffee infusion for liquid; 1 teaspoon cocoa may be added and a very little vanilla.

Chocolate use milk or cream as liquid and add the hot liquid to 1-2 square chocolate (melted) or add 1 1-2 tablespoons cocoa to the sugar.

Whipped Cream—may be mixed with any butter icing, made rather stiff (except juice flavouring).

Pineapple—use pineapple juice as liquid; add shredded pineapple, and a few drops of lemon juice.

Orange—use juice as liquid; add a little grated rind. An extra tablespoon of butter may be used. Or an egg yolk, raw, as part of the liquid, adds richness and improves the colour.

Maple flavouring, any of the extracts such as almond, lemon, rose, etc., grated orange or lemon rind, caramel flavouring, etc., may be used to flavour either butter or confectioner's frosting.

Peanut Butter Frosting

- 1 1-2 tablespoons butter
- 2 tablespoons peanut butter
- 2 tablespoons icing sugar
- 1-8 teaspoon salt
- 2 teaspoons lemon juice
- 2 teaspoons orange juice
- 1 cup icing sugar (or enough to spread).

Cream butter and peanut butter together until very light; work in the 2 tablespoons sugar, the salt, then the fruit juice (both kinds if you happen to have them). Gradually beat in the cupful of sugar.

I like the appearance given by dusting cinnamon over top of roughly iced cake.

TO DECORATE CAKES

COLOUR—Pure vegetable colouring may be used to tint any white icing. Tint a small portion of icing delicately, then work into main part. For boiled icing, tint the beaten egg. Keep all colours very delicate.

Nutmeats

Almonds (salted)—use chopped, sliced or halved.
Almonds (browned)—chop, silver or halve before browning. (Spread in thin layer in cake pan and brown in moderate oven, watching carefully).

Brazils—silver lengthwise, use with or without browning.
Cashews—Salt after halving lengthwise.

Cocoanut—Use moist, soft, fine shreds.
Filberts—Halve, slice or chop coarsely.
Hazel Nuts—Chop coarsely.
Hickory—Chop coarsely.
Pecans—Use selected halves or chop coarsely.

Pistachios—Blanch, then chop.
Walnuts (English)—Use halves or chop coarsely.
Walnuts (Black)—Chop coarsely.

The above should be arranged or sprinkled generously over the icing before completely set.

Miscellaneous

Candied rose or violet leaves—for "Special Occasion" cakes.
Candied Fruit Peels—Chop or silver.
Chocolate "Shot"—Sprinkle thickly over icing.

Chocolate—Melt over hot, not boiling, water. Cool slightly, streak thinly over white icing.

Grate chocolate over white icing.
Cinnamon—Sift over light coloured frosting.

Colored Granulated Sugar—Sprinkle lightly over top of cake.
Cherries—Use green or red, either bottled or glace; halve, slice or silver.

Also coloured pineapple, thinly sliced Gum Drops or flower-shaped bon-

bons—Use on children's party cakes.
Ice Animal Crackers—Use on children's party cakes.
Raisins, Currants—useful for making designs on children's party cakes.
Silver Dragees—Use both round and elongated types.
Silver Leaves—Use with dragees for wedding cakes.
The Easy-Way Cook Book will give you many cakes to make the more effective with your varied fillings and frostings.

Kapusksasing Farm Weekly News Letter

Reference from Dominion Experimental Farm to Lettuce. Some Paragraphs on Wheat in Northern Ontario. Testing Varieties.

The following is the fifteenth in the series of weekly news letters from Kapusksasing Experimental Farm. Many have found these letters of special interest and watch for them each week. They should prove of value in the development of the North. In the current letter there are some notes on "Lettuce." These notes should be of interest to townspeople as well as settlers and farmers. The rest of the weekly article is taken up with reference to "Wheat in Northern Ontario."

Lettuce

Lettuce should be found in every garden. It is a cool weather crop and is as sensitive to heat as any other vegetable. In Northern Ontario it grows to perfection and the quality is unequalled.

Lettuce requires rich friable soil but will grow in almost any kind of soil, varying from sandy-loam to clay-loam and muck. Barnyard manure, preferably rotted, applied at the rate of 10 to 12 tons per acre supplemented with 400 to 500 pounds of fertilizer per acre containing 4 to 5 per cent. of nitrogen and 8 to 12 of phosphoric acid will assure not only good yield but the best quality.

For early spring use, lettuce should be started indoors or in hot beds, and transplanted in the garden when the plants have grown four to five leaves. Seven or eight weeks should be allowed for growing the plants before transplanting and the plants hardened off before setting out. When seeding is done outside it should be done as early as the ground can be worked which occurs at Kapusksasing between May 10 to 15. Successive sowings at two to three weeks intervals will give a steady supply of fresh lettuce.

For the head lettuce the plants should be thinned or set to about 10 to 12 inches in the row in rows of 18 inches apart. For horse cultivation, however, rows should be 30 to 36 inches apart to permit cultivation without damaging the plants.

Practically every variety of lettuce does well in Northern Ontario, but the most remarkable ones for their quality are: for loose-leaf kind, Early Curled Simpson and Grand Rapids; for the heading kind, Iceberg, New York and Big Boston, the latter being a little earlier than the two preceding ones.

Head lettuce is usually left until the heads are of full size and solid. A long sharp knife is the best tool for use in the harvesting of the crop and usually the leaves next to the ground are left

uncut.
Wheat in Northern Ontario
If we accept the fact that in good farm management all the fodder and grain which are necessary for the feeding of live stock and poultry should be grown on the farms, we have to admit that not enough wheat is produced in Northern Ontario.

Wheat produced in Northern Ontario has milling value as good as in any part of Canada and, for the feeding of live stock, it is unequalled by any other grain. When price of hogs is \$10.00 per hundred weight it has a cash value of from \$1.00 to \$1.50 per bushel, while the oats have a value of 60 to 90 cents per bushel. It may form a fairly large proportion of the grain ration for milch cows and replace entirely the bran and middlings in the laying mash for layers, besides being a very large part of the scratch grain.

The Dominion Experimental Station

has been testing a great number of varieties since its establishment in 1916, and over a number of years the Garnet has been found the most satisfactory and is being recommended. For districts farther south, where the growing season is longer, the Huron and Reward varieties are reported to do very well. However, Huron is a late variety and its milling quality is not as good as the latter, hence if an early and good milling variety is required, Reward or Garnet should be selected.

Montreal Gazette:—A Montreal judge has ruled that a man can take three or four drinks and still remain in complete possession of his faculties at the wheel of an automobile. Such a rule might apply in one instance and be invalid in others. The safest rule for all automobilists whilst driving is that one drink would be one too many.

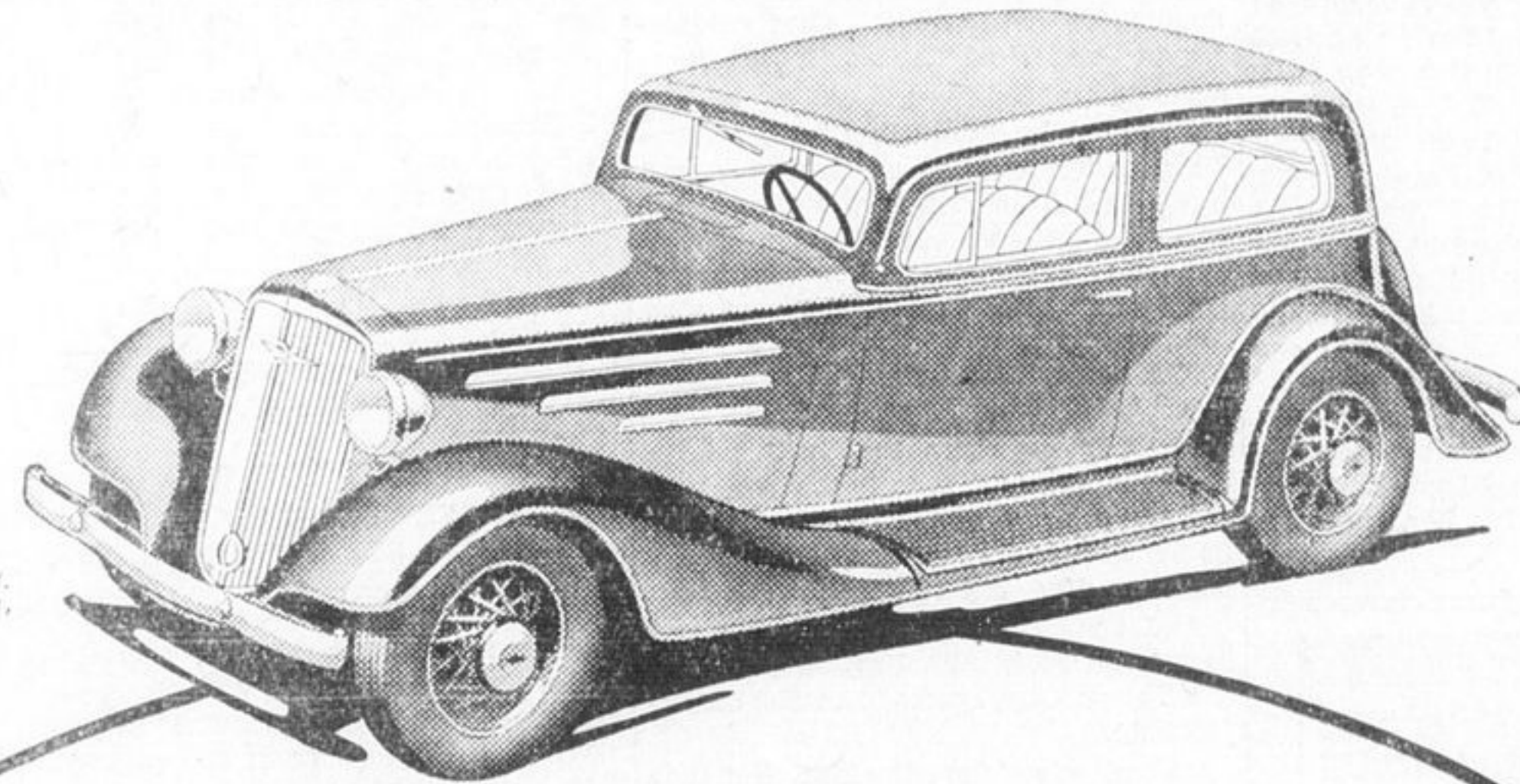
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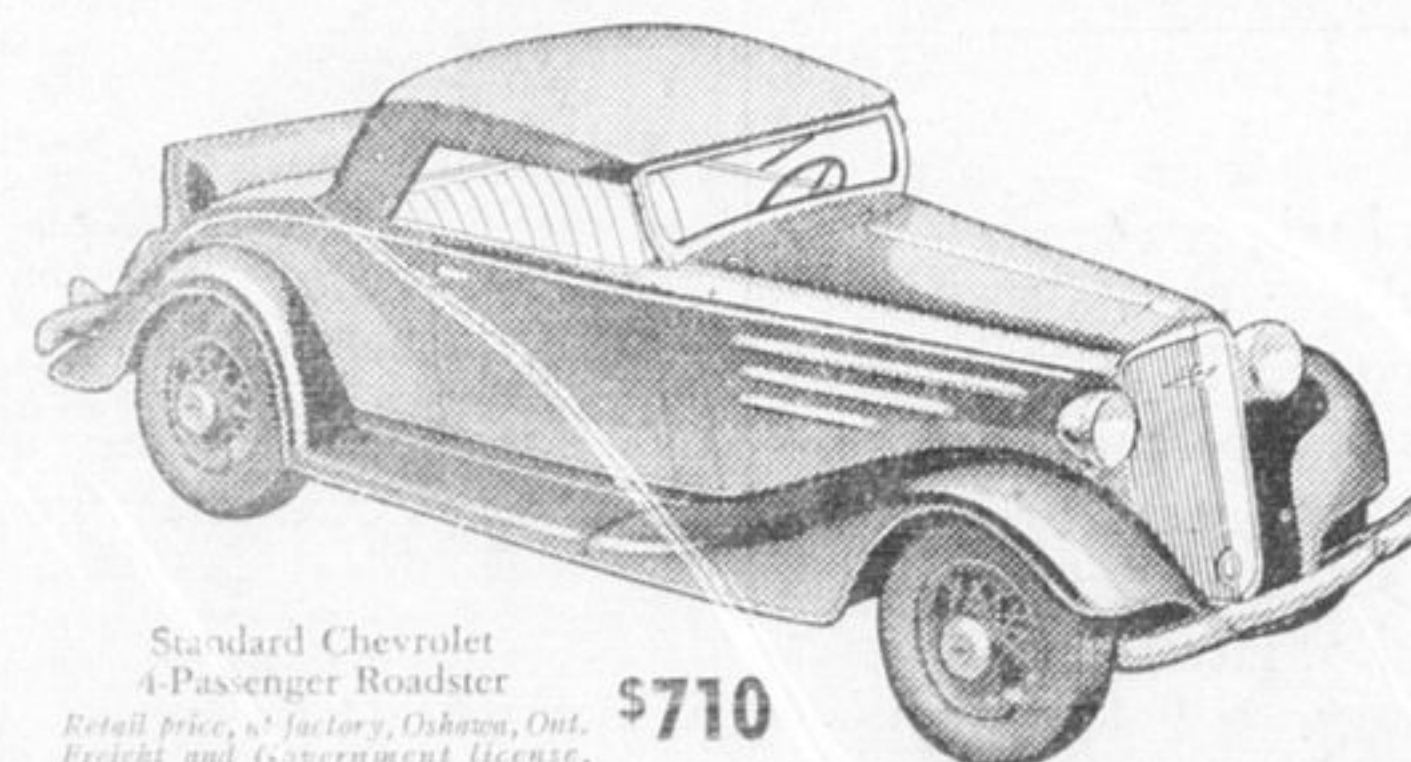
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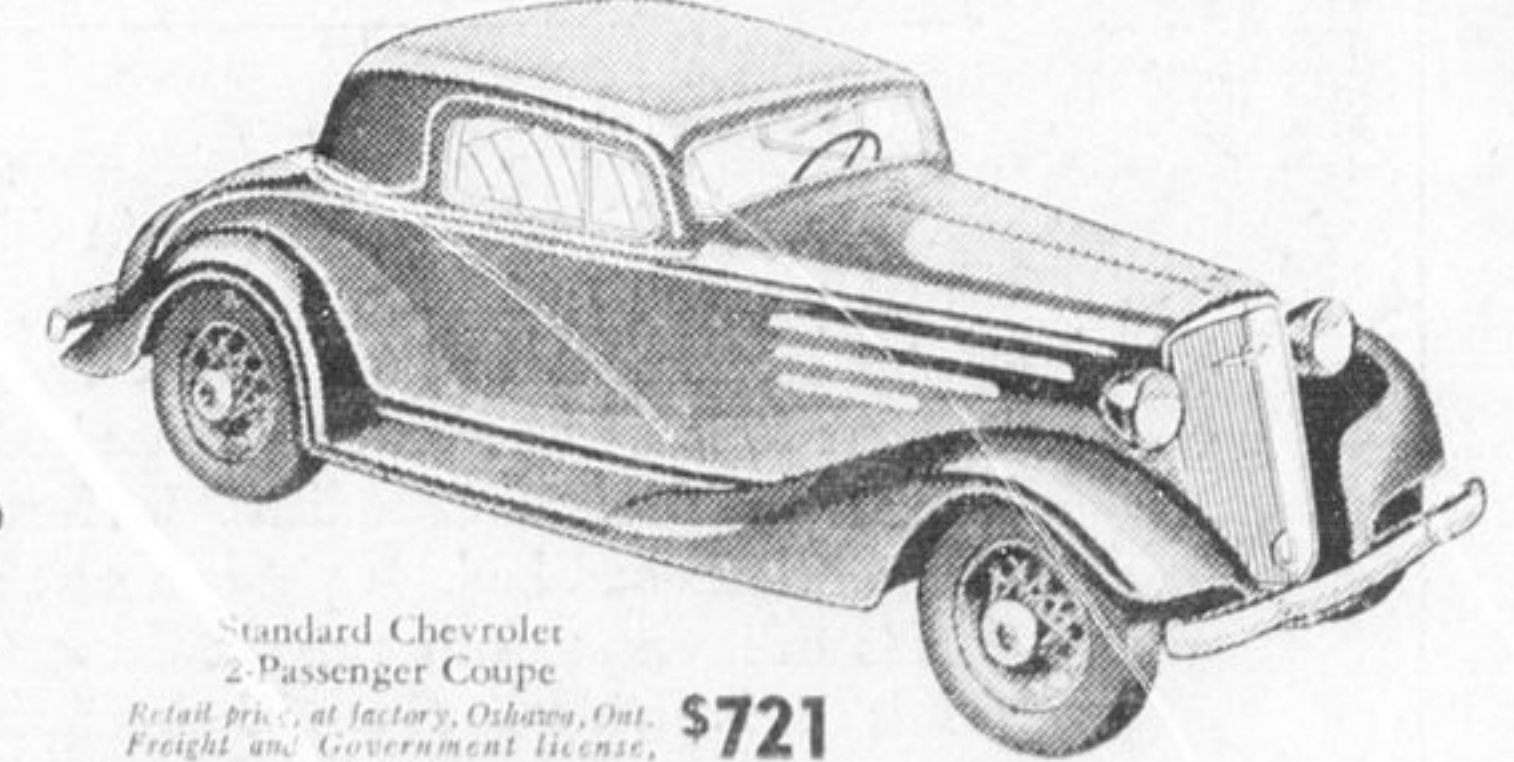
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