

"SALADA"

Exquisite Quality

GREEN TEA

Also in Black and Mixed

Most Ancient Golf Club Loses Oldest Professional

(From Toronto Globe)
St. Andrew's, Scotland, April 16.—(A.P.)—The flag of the Royal and Ancient Golf Club hung at half-mast tonight, marking the death of Andrew Kirkaldy, dean of professional golf, who for more than a generation has been as much a part of the famous old links as Swilken Burn itself.

Kirkaldy, who celebrated his 74th birthday on March 18, and in recent years had played his golf in an armchair near the eighteenth green, was looking forward with keen delight to the Walker Cup matches to be played here next month between the British and American amateurs.

"I've doots I'm playing ma' last round," Andrew told his friends on his deathbed. "I'd like fine tee see the Walker Cup match, but it's no tae be."

Witty and caustic, Kirkaldy was famous as a golfer, but he was even more famous as a St. Andrew's character. Hundreds of anecdotes are told about him, some of the best ones being true. He put Princes and Premiers in their places with well pointed remarks.

While carrying the Prince of Wales's clubs when the heir to the Throne played as captain of the Royal and Ancient, Andrew told the "movie men," "awa' o' here wi' yer magic lanterns. The Prince disna want ye and I dinna want ye."

In a last interview a few days ago, Kirkaldy gave the British Walker Cup team a better than even chance of beating their rivals from across the sea, providing the Britons were on their game. "They are a' fit tae win if they are on their game, but gowfers noo are

sae muckle in and out ye can never tell whether they are goin' tae be on their game or no."

As far back as nearly a half-century ago, Kirkaldy was a prominent figure on the British Isles. Forty years ago he won his first important tournament the Irish open championship. He finished in the first ten in the British open seven times, tying for first place in 1899 and losing in the play-offs. In 1904, 1905, 1909 and 1910, he played on the Scottish side against England in a series of professional matches. Kirkaldy's golf feats included four holes-in-one, three at St. Andrew's, and an ace on the eighteenth at Musselburgh.

He is survived by his widow, a son and three daughters.

George S. Lyon, internationally known amateur golfer of Toronto, always visited Mr. Kirkaldy while abroad with Canadian seniors for their matches and for other tournaments.

"Andrew Kirkaldy was probably the best known professional of golf," said Mr. Lyon. "I played a few holes with him last summer. He had become quite heavy, and in later years played little golf. He was a great figure of the royal and ancient game, and will be missed by all golfers who from this continent play St. Andrew's during their visits to the British Isles."

Windsor Border Cities Star—Canada and the Province of Ontario have their problems, plenty of them, but our general position is strong and when contrasts are made with many countries that might be named, our country stands out as a rock of towering strength. Never fear, Canada will come through with colours flying.

Try The Advance Want Advertisements

Reasonable to Ask for Road to Sudbury

In View of Immense Wealth Secured from North Not Unreasonable to Urge Expenditures for Roads in North

Some weeks ago The Advance wrote an editorial on the amount of wealth created in the North through the mining industry and pointing out that in view of this the expenditure of \$63,000,000 in the North since 1912 was scarcely startling to those who considered all sides of the matter. It was stressed that the startling figures were rather on the other side of the ledger—not in the amount spent in the North but in the amount of wealth created by developing the North. The Advance editorial created much attention and was widely quoted and commented upon elsewhere in this issue will be found an article from The Cochrane Northland Post in reference to the editorial. The New Liskard Speaker also makes pertinent and impressive comment. The Speaker also makes mention of the fact that contrasting expenditures on the North and wealth developed by the North, it is certainly not unreasonable for towns like Timmins, Sudbury, and the country between, to ask for a road-way to unite the great gold camp to the world's greatest nickel camp. The full text of the Speaker's front page editorial article is as follows:—

"For some years past, when it was proven that the mineral belt of Northern Ontario was one of the greatest sources of wealth in the world, and was added to the already known forest and agricultural resources, we have never felt that the people of the North should go to either the Federal or Ontario Government with a feeling that they were supplicants, when special government work was in need of attention by either governments. Millions of dollars have gone into the treasury of the Ontario Government as a result of the revenues received from Northern Ontario mines, while the big cities of both Ontario and Quebec have received immense revenues from the North, this being especially true of Toronto.

"Consequently we are in hearty approval of the remarks made by the Timmins Advance when it suggests that the alleged expenditure of \$63,000,000 in the various parts of Northern Ontario since 1912 does not begin to be a reasonable expenditure when it is shown that some \$2,014,000,000 have been produced from

the North during the time the mines have been in operation.

The Advance points out that \$153,000,000 have been paid in dividends alone during the time in which Mr. Findlayson states \$63,000,000 has been expended throughout New Ontario, and it must be remembered that the government sets aside all territory north of the Severn River, in South Muskoka, as being North Ontario for Northern Development purposes.

"The Advance goes still further and claims that the Kirkland Lake gold production alone amounted to some \$146,000,000; Porcupine since 1908 has mined to a value of \$329,000,000 worth of gold. In addition to the gold values produced in Northern Ontario, The Advance sets the silver production at \$275,000,000; the nickel production at \$359,000,000; copper at \$145,000,000, with an approximate mineral value up to the end of 1933 reaching the enormous figures of \$2,014,000,000. Nor does this take into account the timber or agricultural resources. As against this vast amount the rather paltry sum of \$63,000,000 is said to have been spent by the Government.

"When the citizens of Timmins and Sudbury, two of the centres from which a large proportion of this vast revenue has been secured, ask for a road through a country which will probably open still further mineral territory, we are of the opinion that they are not speaking out of turn, nor are the people who use the Ferguson Highway, from North Bay, asking too much when they insist on a vastly improved condition for the thoroughfare, which at the present time, opens all the mining fields of North-Eastern Ontario and North-Western Quebec, in addition to the Temiskaming agricultural belt.

"The North is entitled to any reasonable government expenditure, and we have heard of but very few requests which have been unreasonable. Northern members of Parliament need offer no apology when they are making any demands upon the Ontario or Federal Government in the interests of the North."

Stop Fake Reports on Mine Prospects

New Head of Canadian Mining Institute Announces Policy to Protect Public Interests and Good Name of C. I. M. & M.

A move is to be made by the Canadian Institute of Mining and Metallurgy to stop the issuing of "deceptive reports on properties under their jurisdiction" by engineers—members of the organization, so Dr. S. G. Blaylock, the new President, told the local members of the institute at a meeting at the Royal York, Toronto, one evening last week. "It is not for the good of the mining industry to have any loopholes whereby a discredited member can appeal the decision of the Institute Council," declared President Blaylock, after recalling to his hearers a case wherein an engineer, who had been placed on the black list by the institute for unethical practices, took the matter for appeal before the Supreme Court of Ontario—and won his case.

Council Given Wide Powers "It is with this in view that we are taking steps to alter the by-laws of the Institute so that the Council's decision will be final," continued President Blaylock, who is General Manager and Vice-President of the Consolidated Mining and Smelting Company, at Trail, B.C. "The by-laws will give the Council wide powers in regard to members guilty of unethical practices." He promised that these widened powers would be utilized to the fullest degree.

Dr. Blaylock explained that the institute was liable to be discredited if reports on properties in which they had engineers come along with deceptive financial interests. "The future of the mining industry rests in the hands of the public," he put it, "and if some engineers were able to issue deceptive reports on properties under their jurisdiction or in which they have financial interest, investors will lose faith." The result of this, in Dr. Blaylock's view, would be that public distrust would be incurred, wildcatting would become prevalent, and the credit of the institute would be debased.

New Stand Made Clear Making the new stand of the institute clear to the gathering at Toronto last week, the President stressed that insistence on high ethical standards for the membership was "a duty we must face as an institute." He added that the question had been exhaustively dealt with in Quebec, and that announcements of interest might be expected soon.

Engineers form an important cog in the wheels of industry. They must live up to the ethics called for by the profession," the President went on. "They must be persons in whom investors must have explicit faith, both with regard to their financial and technical abilities. Engineers know and understand the working-man; they know the false doctrines, the malicious misrepresentations and the persistent reiteration of Bolshevik teachings to which their men are constantly exposed. No class of men is better equipped for the task of protecting the working-man from these destructive forces than the engineers."

Membership Drive The importance of increased membership was also stressed by Dr. Blaylock, who believed it would be possible to add a thousand new names to the institute's membership roll during his term as President, and for the institute, thus aided financially, to grow independent of Government grants.

Simcoe Reformer—Summer is coming (Hurray! Hurray!) and we would like to pass along the tip that the best and quickest way to make a rock garden is to play a saxophone in your backyard at midnight.

Some Recipes Ready for Cook's Scrapbook

Orange and Apple Salad, Supper or Luncheon Salad, Cabbage Salad, Also a Few Recipes for Puddings.

Below will be found a few recipes. First there are some recipes for salads:

- Orange and Apple Salad**
1 head lettuce
1 bunch cress
2 oranges
3 or 4 apples
1-4 cup fruit syrup
1-2 teaspoon salt
1-4 teaspoon paprika
1 teaspoon powdered sugar
1-2 tablespoons lemon juice
1-4 cup salad oil

Prepare lettuce and cress as usual. Peel oranges and separate into sections. If raw apples are used, peel them and cut in eighths; if canned ones, drain, and cut in suitable pieces. Arrange lettuce and cress on salad plates with apple and orange. For the dressing, mix the fruit syrup with remaining ingredients, chill, and just before serving, beat hard with egg-beater. Any fruit syrup that harmonizes with the salad may be used, preferably orange, apple or pineapple. Servings, 6.

- Supper or Luncheon Salad**
3 hard-cooked eggs
1-2 tablespoon vinegar
1-4 teaspoon salt
5 tablespoons mayonnaise or cooked dressing
3-4 cup sardines, chopped
2 packages (6 ounces) cream cheese
Dash of pepper
3 tomatoes, sliced

Remove yolks from eggs, mash, add vinegar, 1-8 teaspoon salt, and 1 tablespoon mayonnaise. Refill cavities and put halves of eggs together. Blend sardines with cheese, remaining 1-8 teaspoon salt, pepper and remaining 1-4 cup mayonnaise. Spread mixture on waxed paper, place stuffed eggs on it, end to end, and shape mixture into a roll, completely covering eggs which are in centre of roll. Chill until firm. Cut in 1-2-inch slices. Arrange on crisp lettuce, alternately, with slice of tomato. Serves 6.

- Apple Peanut Salad**
1 cup celery
2 cups apple
1 tablespoon peanut butter
4 tablespoons lemon juice
1 teaspoon sugar
1-4 teaspoon salt

Dice celery and apples. Blend peanut butter and lemon juice. Add sugar and salt, pour over apples and celery. Chill thoroughly and serve on crisp lettuce leaves. Servings, 6.

Cabbage Salad
Select a well-shaped, crisp head of cabbage. Remove the coarse outer leaves, take out the heart of the cabbage, and cut the edges into points. Chop the removed cabbage finely, discarding all coarse stalks or ribs. Season with salt, pepper and equal measures of salted whipped cream and mayonnaise dressing, and mix together thoroughly. Fill the open space in the cabbage with this mixture, and decorate with finely chopped beets. Garnish with parsley. Crisp the cabbage before cutting by letting it stand an hour or more, head downward, in very cold water.

- Jellied Pimento Cheese Salad**
1-4 pound pimento cheese
1 teaspoon gelatine
Green peppers
5 tablespoons cream
1 tablespoon cold water
Lettuce
Salt and pepper

Soften gelatine in cold water and dissolve over steam. Add to cheese, rub through a sieve and moisten with cream. Stuff peppers with mixture place on ice and when stiff, slice in thin rings and arrange on lettuce. Serve with French dressing.

Then for Puddings
It may be a far cry from salads to puddings, but here you are:—
These are some recipes from The Mail and Empire. A writer in that newspaper says:—

The fact that the pleasant custard which carries bread or cake to dessert lengths, means milk and eggs, means also that the nutrition value is naturally high. And here is another good point: puddings of the type we pass on to you here, are just right to cook as part of an "oven dinner" that needs a temperature of 350 degrees, because we set the pudding dish in a pan of hot water and so control very closely the temperature at which the pudding must be cooked.

Here are two popular types of bread pudding—one has chocolate to give it attractive character, the other with coconut to fancy it. Either one may be served hot or cold—and accompanied by cream or by a hard sauce such as the butterscotch for which we shall include the recipe.

- Coconut Bread Pudding**
1-2 cup sugar
1-4 teaspoon salt
2 eggs, slightly beaten
2 cups milk, scalded
1 cup stale bread, cut in 1-2 inch cubes
1-2 cup shredded coconut
2 tablespoons butter, melted
1-2 teaspoon vanilla or 1-8 teaspoon nutmeg

Combine sugar, salt and eggs. Add milk gradually, then coconut, butter, and vanilla or nutmeg. Place dish in pan of hot water and bake in moderate oven (350 degrees F.) 45 to 50 minutes or until pudding is firm. Chill. Serves six.

- Butterscotch Hard Sauce.**
1-2 cup butter
1-2 cup brown sugar, firmly packed
1 teaspoon vanilla
1 egg yolk, well beaten
4 tablespoons milk
Cream butter thoroughly. Sift sugar and add gradually, creaming together until light and fluffy. Add vanilla, egg yolk, and milk, and beat well. Makes 1-4 cups sauce.

BEE HIVE

GOLDEN CORN SYRUP

A GREAT ENERGY FOOD

- Chocolate Bread Custard**
1 1-2 squares unsweetened chocolate, cut in pieces
1 teaspoon vanilla
1 1-2 cups stale bread, cut in 1-4 inch cubes
3 cups milk
1 cup sugar
1 teaspoon salt
2 eggs

Add chocolate to milk in double boiler and heat. When chocolate is melted beat with rotary egg-beater until blended. Combine sugar, salt, and eggs. Add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish. Pour mixture over it. Place dish in pan of hot water and bake in moderate oven (350 degrees F.) 50 minutes, or until pudding is firm. This is delicious served hot with butterscotch hard sauce, or cold with cream. Serves six.

Kapusksing Farm Weekly News Letter

Number Twenty in the Series of Weekly Letters from the Dominion Experimental Farm at Kapuskasing.

The following is Number 20 of the series of weekly letters from the Dominion Experimental Station at Kapuskasing:—

Save Every Good Pig
With the rise on the price of pork, the demand for young pigs has increased considerably, and there appears to be more demand than there are pigs for sale. Hence the importance of saving all the good pigs that the sow has farrowed.

A good hog man will be at hand when the pigs arrive. It may not seem much of a loss when we throw a little dead pig out of the pen which died through neglect, but just the same we are throwing out 100 pounds of feed that the sow ate and we are, perhaps, throwing away all the profit. It costs about \$40 a year to feed a sow. If she raises four pigs a year, each pig costs \$10 the day it is born. There is no chance for profit in that. But if she raises eight pigs, the first cost per pig is reasonable, and we can make money.

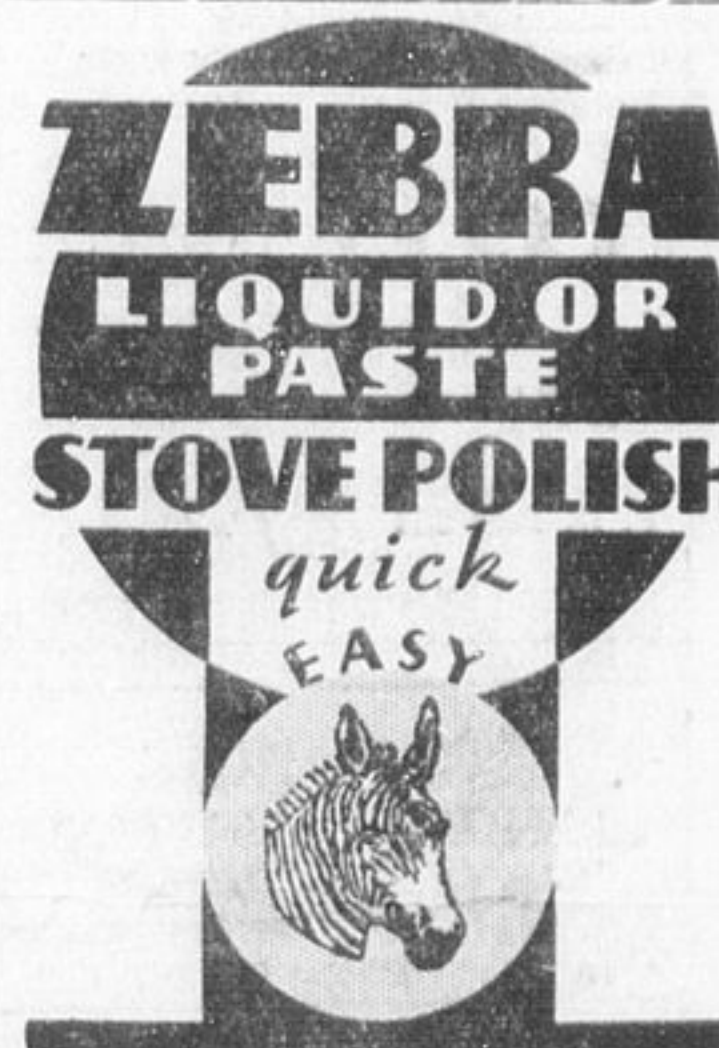
When the pigs are born in cold weather it is often a good plan to put the little ones in a basket or a box, cover

them up and leave them there until they are dry. It may pay to take them to a warm room, take them back to their mother as soon as they are dry and let them fill up on milk. It may even be better to keep the little ones in the basket in a warm place and let them suck every hour or two until they are strong enough to take care of themselves.

The sow that has been quietly handled and fed a well-balanced ration with plenty of protein furnished by feeds like milk, alfalfa or clover hay, seldom eats her pigs. If a sow becomes a chronic pig eater, sell her. We cannot take a chance on a sow that is eating up in a half hour all her feed and care for four months.

Clip off the little pigs' tusks as soon as they are born. Do not crush the tusks or injure the gums; just clip about one-third of them with small nippers. This prevents the pigs from cutting and scratching each other and their mother's udder!

During the first 24 hours after the pigs are born the sow only needs water with the chill off, and a little thin warm slop made of bran and ground oats. There is no better food for the sow after the pigs are 24 hours old than skim-milk and a little grain. She should not be overfed as she may give too much milk and the pigs will get scours. After the pigs are one week old, a sow with a big litter of good husky pigs should get all the food she will eat.



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