

PAT LEARNS SOMETHING . . .



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Sail CUNARD ANCHOR-DONALDSON

by Anchor-Donaldson

Still Another Lot of Varied Recipes

Scalloped Lamb, Lamb Croquettes, Salmon Salad, Spanish Potatoes, Spanish Casserole, Fudge, Toast, Etc., Etc.

One of the suggestions made by a lady reader is that recipes should be varied, not confined to one line, but including all sorts of things. That makes quite a contrast, but here is a bunch of recipes going from scalloped lamb to salmon salad, and from almond fudge to toast:—

Scalloped Lamb
2 cups cooked lamb, cut in small pieces
2 cups medium white sauce
1 cup soft bread crumbs
1 tablespoon chopped parsley
Mix lamb and white sauce together. Place a layer of lamb in a greased casserole or baking dish, add a layer of bread crumbs and sprinkle with parsley. Repeat this process until all the ingredients are used, having a layer of crumbs on top. Bake in a hot oven (425 degrees F.) 20 to 25 minutes or until crumbs are brown.

Baked Stuffed Lamb Chops
6 lamb chops
1 tablespoon minced onion
1-2 cup chopped canned or fresh mushrooms
2 tablespoons butter
3 tablespoons chili sauce
1-2 teaspoons flour
1 tablespoon water
Melt butter in a saucepan, add minced onion, chopped mushrooms and chili sauce. Simmer 5 minutes, then add flour. Stir well and add water. Simmer 2 minutes longer. Cut a pocket in each chop and fill cavity with some of the stuffing. Arrange in a baking dish and bake in a hot oven (400 degrees F.) for 30 to 35 minutes or until done. Servings, 6.

Lamb Croquettes
2 cups chopped cold lamb
2 tablespoons chopped parsley
1 cup very thick white sauce
1 egg
2 tablespoons water
3-4 cup fine bread crumbs
Put lamb through meat chopper; add parsley and hot white sauce and mix well. Add additional seasonings, if desired and chill. Form into croquettes. Roll in crumbs, dip in slightly beaten egg diluted with water and roll again in crumbs. Fry in deep hot fat for about 5 minutes. Drain.

Lamb en Casserole
3 cups cold cooked lamb, cut in pieces
1 teaspoon shortening
1 cup cooked carrots, cubed
1 cup cooked potato balls
8 small onions, cooked
Left-over gravy
Brown lamb in shortening and place in a baking dish. Add carrots, potato balls, and onions. Add gravy and enough hot water to moisten. Season with salt and pepper. Cover and bake in a hot oven (425 degrees F.) 20 to 25 minutes.

Salmon Salad
1-1/3 cups red salmon
(1 half-pound can)
1-4 cup chopped celery
1 tablespoon capers
1-2 teaspoon scraped onion
1-2 teaspoon salt
1 cup corn flakes
2 tablespoons lemon juice
Have all ingredients chilled thoroughly. Flake the salmon. Remove bones and skin. Combine all ingredients and lightly toss together until well mixed. Add mayonnaise to make salad more moist if desired. Arrange on crisp lettuce which has been sprinkled with French dressing.

Spanish Potatoes
1 tablespoon minced onion
2 tablespoons chopped green pepper
2 tablespoons chopped pimiento
4 tablespoons oil or drippings
3 cups cold boiled potatoes, diced
1-2 cup cold cooked ham, chopped
1 teaspoon salt
1-2 teaspoon paprika
Fry the onion, pepper and pimiento in the fat until light brown, add diced potatoes, the chopped ham and seasonings and cook until thoroughly heated through.

Spanish Casserole
2 pounds round steak, cut into good sized cubes
2 onions, sliced
1 clove garlic, minced
2 green peppers, shredded
3 cups canned tomato or 2 pounds fresh tomatoes
1 teaspoon salt
1-2 teaspoon pepper
2 tablespoons flour
1 tablespoon dark corn syrup
2 tablespoons cooking oil
1-2 cup sliced, stuff olives
2 or 3 tablespoons grape juice (optional)
Pour cooking oil in a frying pan, add garlic, onions and peppers. Cook gently. Add meat rolled in flour. Pour in syrup and tomatoes, add salt and pepper and the grape juice (if used). Transfer to a casserole, cover and bake 2 hours in a moderate oven, add olives and serve with mashed potato.

Almond Fudge
2 cups sugar
2 squares chocolate
1-2 cup rich milk
Speck salt
1 teaspoon vanilla
1-2 cup almond paste
1 cup marshmallow
Powdered sugar
Cook sugar, chocolate and milk until soft ball is formed in cold water. Add salt and flavouring and cool before beating. Pour half of fudge into a deep buttered tin, spread with paste made from almond paste, marshmallow cream and powdered sugar. Melt the remaining fudge a little to soften, and pour over the marshmallow paste. Chill before cutting.

Ginger Fudge
1-2 tablespoon butter
1 cup milk
2 cups sugar
1-4 cup crystallized ginger
1-2 cup shredded coconut
Put the butter, the milk and sugar into a saucepan and cook until a soft ball forms when a little is dropped in cold water. Remove from the fire, set in cold water and when cooled, beat until creamy. Add ginger and coconut and pour into a buttered pan. Cut in squares.

Onions on Toast
Young onions
Salt
Butter (melted)
Cut off roots and all but four inches of the stems of onions. Wash, and parboil five minutes. Drain, add boiling water, and boil gently until tender. Add salt when about half done. Drain, arrange on slices of toast, which have been moistened with onion water, and pour over melted butter, or cream sauce.

French Toast
12 slices white bread
2 eggs
1 tablespoon corn syrup or sugar
1 pint milk
1-8 teaspoon salt
Butter or shortening for frying
Beat eggs, add milk, corn syrup or sugar, and salt. Dip the bread (1-4 inch thick) in this mixture, one slice at a time and drain a moment then, fry in sufficient hot fat to keep from sticking. Turn only once and serve immediately with broiled bacon or syrup, if desired.

Sudbury Greetings to Porcupine Camp
Regrets that Highway Not Yet Completed between the Two Camps. Felicitations on 25th Anniversary.

In connection with the celebration of this year of the 25th anniversary of the discovery of the Porcupine gold mines, Sudbury sends its felicitations, while at the same time regretting that connection between Sudbury and Timmins is so inconvenient that the people of Sudbury will not be able in as large numbers as otherwise to come personally to Timmins for the anniversary occasion. It is over ten years now that the Timmins board of trade first broached the idea of a road to connect Porcupine, McArthur, Matachewan, Elk Lake, Gowganda, Shiningtree, West Shiningtree and Sudbury mining camps. Had the completion of this highway been carried through some years ago, as it might well have been, Sudbury would no doubt join in the Porcupine celebration this year by large numbers coming from the Nickel camp to the Gold camp. As it is there will be a number here from Sudbury no doubt, but nothing like the crowd that would use the roadway, if it were completed. It may be noted in passing that much of the proposed highway is already in use and the Government has promised that a further part will be built this year. This year work is to be undertaken to connect the Porcupine and Matachewan camps. The Advance believes that at the same time work should be undertaken to complete the short strip of road that would connect Sudbury with Shiningtree and thus with the other camps as far as Matachewan, this plan assuring the early completion of the full roadway from Sudbury to Timmins.

In the meantime the Porcupine will gratefully reciprocate the good wishes extended by Sudbury and hope the day will be near when the two camps will be connected by roadway and the two camps will like each other better because they will know each other better. In extending felicitations to Porcupine on behalf of Sudbury camp, an editorial in The Sudbury Star last week says:—

"The Porcupine gold camp is 25 years old this year, and the anniversary is to be fittingly celebrated by the various communities in that district this month. The region is barely half as old as the Sudbury mineral area, but this section does not hold that against the prosperous gold-producing region to the north; it also has something to shout about.

"When gold was discovered in Porcupine in 1909 its finders did not experience similar difficulties to those encountered by the men who first battled with the development and marketing of the nickel-copper riches of the Sudbury district. Even so, there were enough skeptical ones who doubted the stories that came out of Porcupine in the first flush of excitement. But the

BEE HIVE GOLDEN CORN SYRUP A GREAT ENERGY FOOD

Renfrew Mercury.—Mr. J. S. Woodworth, Labor M.P. for Winnipeg North Centre, who not long ago delivered an address in Renfrew in which many things were declared wrong, now assails the Canadian Senate, which he terms "the most reactionary assembly in the world." There will be many to disagree with him on that point. Not having the fear of electors before his eyes, the Senate often manifests an independence which the Commons is afraid to show. The Senate has saved Canada from a few wildcat schemes, among them the proposed Yukon railway. There are today members of the Senate who in their younger days advocated the abolition of the Upper Chamber; today they see matters in a different light.

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Extend Mine Work in the Patricia Field

Central Patricia Mill in Operation. Other Companies Busy. Some New Producers Expected in North.

Many here are specially interested in the Patricia mining field and so will give attention to the reports of activities in that section of the Red Lake field. Several new gold producers are reported as in the making and it is said that there is a possibility of four or five new ones being added to the list. Of course the gold tax on gold production may get in its bad work in this case with disappointment resulting in some

Prospector's Guide to the Mining Fields

Ontario Dept. of Mines Issues Map Showing Chief Prospecting Fields of Province, with Much Other Information.

The Ontario Dept. of Mines has just issued a very useful "Prospector's Guide," that should be of considerable value to prospectors and especially to those new at the game. There is a map about 18 inches by 30 inches, showing the main areas in Ontario where prospecting may be carried on with hope of success. Among the centres marked on the map are Wanapitci, Temagami Reserve (recording office in Toronto), Cobalt, Gowganda, Shiningtree, Elk Lake, Indian Chutes, Swastika, Kirkland Lake, Boston Creek, Larder Lake, Bourkes, Ramore, Lightning River, Matheson, Matachewan, Porcupine, Timmins, Smooth Rock Falls, Island Falls, Burnbrush River, Abitibi Canyon (recording office in Haileybury), Smoky Falls, Onakawanna, Moosonee, Hearst, Sioux Lookout, Tashota, Kokash, Red Lake, Kenora, Fort Frances, Port Arthur, Michipicoten, Sault Ste. Marie, Bruce Falls, Swayze, Three Duck Lakes, Sudbury and many other areas.

Prospector's Guide to the Mining Fields

The map folds up into booklet form that will fit the coat pocket. On the other side of the map is printed twelve pages of very useful information for prospectors. This reading matter is headed, "Practical Prospecting for the Beginner." The sub-headings are as follows:—"Introduction"; "Equipment, Supplies, Cost, Etc.," "The Most Favourable Areas," "Field Methods of Prospecting," "Staking and Recording," "Gold Rushes," and "Forest Fire Protection."

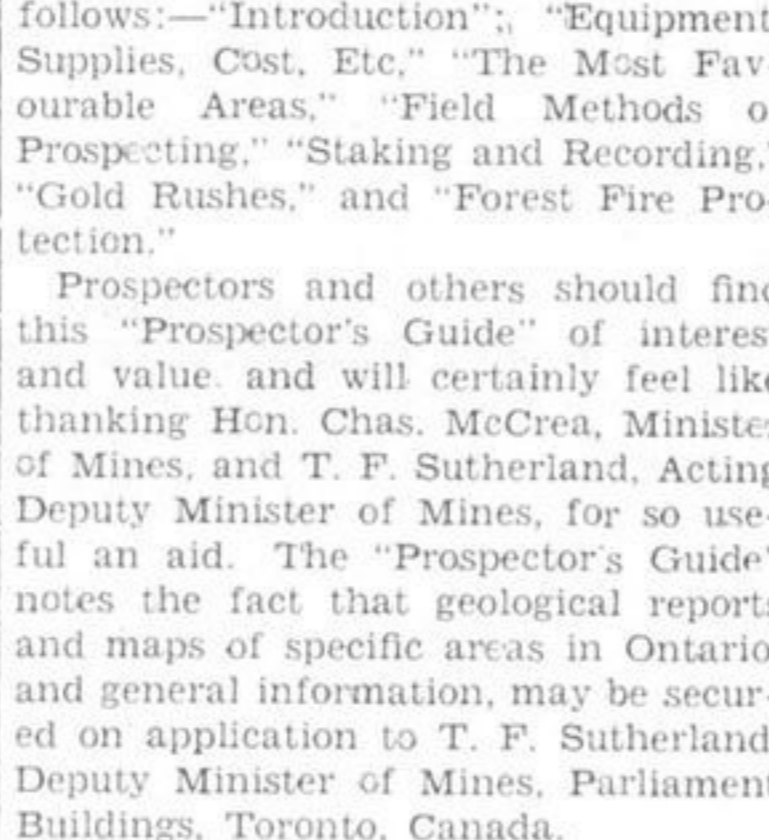
Prospectors and others should find this "Prospector's Guide" of interest and value and will certainly feel like thanking Hon. Chas. McCrea, Minister of Mines, and T. F. Sutherland, Acting Deputy Minister of Mines, for so useful an aid. The "Prospector's Guide" notes the fact that geological reports and maps of specific areas in Ontario, and general information, may be secured on application to T. F. Sutherland, Deputy Minister of Mines, Parliament Buildings, Toronto, Canada.

KIRKLAND MAN DOES NOT INTEND TO RIDE TO JAIL

The Northern News last week had the following in the "Roving Reporter" column:—

"Be Prepared," is the Boy Scout motto but Lord B.-P. will doubtless be glad to hear that it has penetrated to the circles of those awaiting trial in police court here. One lawyer, telling of his client's preparations now that he faces a charge of assault, said he was trying to sell a team of horses. Maybe he figures he won't need them where he's going.

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Sniper in Public Life Does Not do Much Good

A friend of The Advance has handed in the following clipping from The Vancouver Province with the comment that in his opinion it hits the nail on the head in reference to sniping and the sniper. The Vancouver Province says:—

"Oh, yes, we know the small-minded sniper, and who doesn't? He likes to write letters to the newspapers. He doesn't want to do anything generous for anybody; he wants to find fault in a little, petty, trivial way. He is the man who always wants somebody else's pay cut down, especially when somebody else is a public servant.

"He has no capacity for magnanimity or charity, or even for a noble indignation; but he has an infinite capacity for wanting to interfere with somebody or other, and one of the signs by which you can recognize him on sight is that he mostly wants to interfere with people who are rather up against it already, and stand in need far more of sympathy and understanding than of any criticism whatever.

"But the effective point we should like to make in this generalization—for we do not want to identify him too closely—is that the small-minded sniper is not nearly so numerous in our midst as he seems to be. The fact about him is that he has a loud voice and many words. He likes to make it appear that his particular prejudice about anything is public opinion about that thing.

"And that is the danger about him. For, however his tireless complaining may make it seem to be, the small-minded sniper does not really represent anybody but himself."

Kirkland Lake is asking the Government to guarantee about \$50,000.00 worth of separate school debentures to finance the building of a new school necessary in the town.

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