

# Best By Every Test!

## ST. LAWRENCE CORN STARCH

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### LAKE SHORE MINE TEAM HOPES FOR MCCREA TROPHY

Indications are that this year there will be a battle even keener than usual for the Hon. Chas. McCrea trophy for first aid teams. During the past few weeks the tests have been held in the

various centres of the mining country. Last week there were tests at Kirkland Lake in the contest, the Lake Shore Mine team making a particularly good showing it is understood. This year the Lake Shore Mine team has hopes to secure the coveted trophy. Speaking of the contest The Northern News last week says:—Yesterday Jock Lang, Joe Page, Henry Hosking, of Lake Shore Mine, and Faddy Fallon took their tests before Mayor George Debnay, of St. John Ambulance Association of Toronto, in the contest for the McCrea Cup for the best showing by first-aid teams in the mining country. Results will not be known for a month but it is understood the local team's standing should be high. At present the trophy is being held by Hollinger's No. 1 team. Before coming here Major Debnay conducted trials for four teams in the Nickel Belt of Sudbury and later this week expects to oversee the work of five squads in the Porcupine camp. The cup, which was donated four years ago by the Hon. Charles McCrea, of Sudbury, former minister of mines, is of historic value as it is made from pure Cobalt silver and the oak in the base is from the original St. John's Gate, London, England, outside the head office of the worldwide St. John Ambulance Corps there.

Toronto Globe:—Perhaps having 13 Tory members in Toronto was unlucky to start with.



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### From Chocolate to Sausage in Recipes

Another Group of Recipes, Including Chocolate Doughnuts, Baked Mushrooms, Sausage Pudding, Sausage With Baked Rice, Etc.

Here's another group of varied recipes:—

- Chocolate Doughnuts**  
 1 egg  
 1 cup sugar  
 1-3 cup cocoa or 2 squares grated chocolate melted with 1 teaspoon butter  
 3 teaspoons baking powder  
 5 1-4 cups flour  
 Pinch salt  
 1 cup milk

Beat egg. Add sugar and stir thoroughly. Add cocoa or chocolate. Sift baking powder and salt into a little flour and add alternately with milk. Stir in enough flour to make a stiff dough, stiff enough to roll out, using about five cups. Cut and fry in deep fat. A delightful change from the ordinary plain doughnuts. Time in cooking, 3 minutes each. Temperature of fat, 390 degrees. Servings, 36.

- Hot Chocolate Sauce**  
 1-2 cup sugar  
 1-2 cup water  
 4 squares unsweetened chocolate  
 1-2 cup rich milk  
 1-2 teaspoon vanilla

Let the sugar and water boil together for five minutes. After this syrup has cooled a little, stir in gradually the chocolate which has been melted over hot water. Place in a double boiler until ready to serve. Just before serving, add the rich milk and flavoring.

- Chocolate Sponge Drops**  
 3 eggs  
 1-2 cup fruit sugar  
 1-3 cup flour  
 2 tablespoons cocoa  
 1-8 teaspoon salt  
 1-2 teaspoon vanilla

Beat whites of eggs until stiff, then beat in sugar gradually. Beat egg yolks until thick and add to the first mixture. Sift together flour, cocoa and salt, and fold into first mixture. Add vanilla. Drop by teaspoonfuls on a greased baking sheet. Decorate with nuts or a bit of candied fruit. Time in oven, 20 minutes. Temperature, 325 degrees. Servings, 24.

- Chocolate Scuffle**  
 2 tablespoons flour  
 3-4 cup milk  
 2 tablespoons butter  
 1 1-2 squares chocolate  
 1-3 cup sugar  
 2 tablespoons hot water  
 2 eggs  
 1-2 teaspoon vanilla

Make a white sauce of the flour, milk and butter and add to it the melted chocolate, sugar and water. Add the beaten egg yolks and cook a few minutes longer. Remove from fire and fold into the beaten egg whites. Add vanilla. Pour into a buttered baking dish and bake until firm in a moderate oven. Time in oven, 35 minutes. Temperature, 30 degrees. Servings, 4.

- Chocolate Sundae Pie**  
 1-2 cup water  
 1 cup evaporated milk  
 3 egg yolks  
 1-2 cup granulated sugar  
 1-4 teaspoon nutmeg  
 1-2 teaspoon vanilla  
 1-3 teaspoon salt  
 1 tablespoon gelatin  
 3 tablespoons cold water  
 3 egg whites, beaten stiff  
 2 tablespoons grated chocolate (unsweetened)  
 1 cup whipped cream  
 9-inch pie shell

Heat milk and 1-2 cup sugar in a double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour hot milk over the eggs, return to double boiler and cook until the consistency of thick cream. Remove from fire, add gelatin, which has been soaked for 5 minutes in cold water. Add vanilla; cool. When cool and ready to set, beat with Dover egg beater and fold in stiffly-beaten egg whites. Pour into baked pie shell and set in refrigerator. When thoroughly cool, cover with sweetened whipped cream and sprinkle top with grated unsweetened chocolate.

- Chocolate Syrup No. 1**  
 2 squares chocolate  
 1-2 cup sugar  
 3-4 cup boiling water  
 Pinch salt  
 1-2 teaspoon vanilla

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Melt chocolate and add sugar. Add boiling water, salt and boil until thickened. Cool, and add vanilla. Dilute with milk for feed chocolate.

- Chocolate Syrup No. 2**  
 1-2 cup water  
 1 cup white syrup  
 1 cup cocoa  
 1 ten-ounce can condensed milk  
 1 tablespoon vanilla

Put water and syrup on to boil. Mix with cocoa until a smooth paste, add condensed milk and cook in double boiler thirty minutes. Cool, add vanilla and bottle. For children's cocoa, add one tablespoon of syrup to cup of hot milk, or water and milk. As a sauce for puddings, and as the liquid in mixing frostings, use syrup undiluted.

**Baked Mushrooms**  
 Select two or three plump mushroom caps, shaped like caps, for each person. After preparing them, stand them upside down in a baking dish. Add salt and pepper, and put a small piece of butter in each mushroom "cup." Cook about five minutes in a moderate oven, and serve very hot on toast. Crisp bacon may be served with the mushrooms.

**Sausage Pudding**  
 Make a batter of two cupfuls of flour, sifted with two teaspoonfuls of baking powder, mixed with two eggs, well-beaten, and two cupfuls of milk. To this, allow a pound and a quarter of sausage. Pour the batter into a buttered dripping-pan, drop in the sausages, cut in two lengthwise, and bake for half an hour.

**Grilled Sausages With Apples**  
 1 pound sausages  
 4 large tart apples  
 Use either sausages or sausage meat. Cook sausages, remove from fat, and keep warm while cooking the apples. Cut apples in one-quarter inch slices, leaving on the skin. Fry in sausage fat until soft but not broken. Serve sausage on a hot platter, surrounded with the apples. Servings, 6.

**Sausage With Baked Apples**  
 6 large apples  
 18 small sausages  
 Core apples and insert one sausage in each apple. Place apples in baking pan and lay the remaining sausages around them. Bake in a hot oven. Choose apples that bake quickly. Time in oven, 45 minutes. Temperature, 400 degrees. Servings, 8.

**Sausages With Cabbage**  
 Cut the cabbage coarsely, scald and drain. Cover with boiling water and a chopped onion and boil for twenty minutes. Fry the sausages until about half done, then drain the cabbage and mix with the sausages and their fat. Cover and simmer for half an hour. Serve very hot and pass mustard with it.

**Baked Rice and Sausage**  
 For six persons use 1 small teacupful of unpolished rice, 8 sausages, 2 quarts boiling water, 1 tablespoon salt, and a little pepper. Wash the rice in three waters, and then put it into a large stew pan with the boiling water. Boil with the cover off the pan for 25 minutes, adding the salt at the end of the first 15 minutes. When the rice is cooked, drain in a colander. Sprinkle lightly with pepper, using about 1-3 teaspoon and then spread in a rather shallow dish. Cut the sausages into slices about 1-3 inch thick and lay them on the rice. Bake in a rather hot oven for 20 minutes and serve at once in the dish in which the cooking is done.

### Fr. Pelchat, Haileybury Goes to Noranda, Quebec

The Haileyburian last week says:—"Rev. Father Pelchat, for several years past parish priest in Haileybury, is leaving to-day for a similar position at Noranda, Quebec. His impending departure, which was announced quite recently, is deeply regretted, not only by his own people of the Roman Catholic Church, but by the whole community. He has become well and favourably known for his public service in the town and the best wishes of all citizens go with him to his new parish. As a token of the esteem in which Father Pelchat has been held, a gathering of about 100 of his parishioners and other friends met in the Cathedral hall on Tuesday evening, where, after an hour or two spent in card games, he was presented with a purse. The presentation was made by W. S. Donnelly, who told Father Pelchat that it was given by the Knights of Columbus, the Catholic Women's League, his parishioners and other friends in Haileybury. On behalf of the Catholic Boys' Club a presentation was also made by Chas. Belec, and addresses by Mr. T. J. Meagher and Mr. A. G. Kirkpatrick. Mr. Jos. A. Legris was chairman during the programme of addresses and presentations, which was followed by refreshments and the extending of sincere good wishes to Father Pelchat in his new parish."

### Lake Maron in Good Financial Position

Annual meeting of Company With Properties in Manitoba, Ontario, and Quebec Shows Good Prospects Before the Corporation

The annual meeting of shareholders of Lake Maron Gold Mines Limited was held at the King Edward hotel at 12 o'clock noon on June 25th. Frank H. Bell, president, was in the chair and outlined operations of the company in Manitoba, Ontario and Quebec during the past two years. Mr. Bell pointed out that two years ago the company was without funds and without prospect of getting them; and its only asset was the group of claims in Dasserat Township, Quebec. Toronto interests then entered the picture and undertook to finance the company. As a result of this the company was restored to active operation and at the present time owned, in addition to the Quebec claims, 24 claims in the Little Long Lac area, Ontario, adjoining Longlac Lagoon Gold Mines Limited, and a half interest in two groups of claims at Reed Lake and Morton Lake, Manitoba. In addition to these properties the company had \$32,000.00 in cash while accounts payable were only \$320. Investments in other mining companies, which were carried on the books at \$76,000.00 were at June 1st, 1934, worth \$104,000.00 at current market prices.

These investments include, among others, a large holding comprising 250,000 shares of Longlac Lagoon Gold Mines Limited which was now regarded as one of the most promising developments in the Little Long Lac area and appeared to have very good chances of developing into a mine.

Operations at the present time were in progress on the group of claims adjoining Longlac Lagoon and also at Reed Lake, Manitoba. Moreover it was the intention of the board to resume operations at the original Quebec property of the company in the near future, as it was believed that the possibilities of this property had by no means been fully explored. Management of the mining operations of the company was in the hands of Oro Plata Mining Company, Limited, an organization of mining engineers

and geologists capable of rendering the company first class service in this capacity.

The report and accounts were adopted unanimously and Mr. Fred Elliott of Bayfield, one of the original shareholders in the company, expressed the opinion that the affairs of the company had been most efficiently and successfully handled in the past two years and congratulated the board upon their efforts.

The board of directors elected for the ensuing year was as follows: Frank H. Bell, president; S. G. Tobin, vice-president; K. F. MacLaren, T. M. Mungovan and J. A. McFadden.

Of the authorized capital of 2,500,000 shares, approximately 2,390,000 were reported to be outstanding.

Following the annual meeting a special general meeting of shareholders was held whereat two by-laws were unanimously approved and ratified. One of these reduced the number of directors from seven to five and the other gave the directors the authority, if they deemed it advisable, for the expansion of the company's assets and activities at any time in the future, to increase the capital by one and a half million shares.

Over 1,600,000 shares were represented in person or by proxy at the meeting.

### Coniaurum Mines Reports Widest Ore in Operations

(From Mining News of Canada) Coniaurum Mines Ltd., adjoining McIntyre is reporting the widest ore it has ever handled in 7A vein at the 3000 level. It averages over 20 feet wide and at one spot it is 80 feet wide. The management has been so interested in learning the width that the length remains at 120 feet; possibilities for extension are good.

Values in this body are high, for Coniaurum. They average 5 dwt., of \$8.75 per ton, at present gold price. Already development ore from the body is raising millheads; last month 2000 tons were taken from it.

Last month there was broken 1500 more tons than was milled, which is a sign the mine is getting ahead of the mill.

The new development on the 3000 may induce the directors to go deeper at this point. Decision has not yet been made. In the meantime drilling below the 3000 to hit the new ore is



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proceeding and is now 200 feet down. The drive toward what is known as the McIntyre porphyry, to seek veins on the north side similar to those on McIntyre, is proceeding rapidly with the drift half way between this mass and the Coniaurum porphyry.

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