

# "SALADA" TEA Orange Pekoe Blend Fresh from the Gardens

**- What You Should Know About Houses -**  
A Weekly Feature Service Supplied to The Advance by Home Builders' Service Bureau, 177 Jarvis Street, Toronto 2

The following is No. 37 of the series of weekly letters supplied by the Home Builders' Service Bureau for readers of The Advance, the articles dealing with homes and home-building:—  
**Add a New Charm to Your House**  
The general appearance and attractiveness of the front door of your home is the first impression a visitor gets of you. The features combined in every pleasing and attractive entrance are, hardware, woodwork, glazing, electrical work, flagging, brickwork, trellis arrangements, exterior planting, and so on down the line to such minute details as the electric push button for the door bell or even a wrought iron foot scraper.  
An architecturally ill fitting front door may ruin the entire effect of a very expensive and well constructed home. Therefore, it pays any home owner to give careful attention to its entrance features. In the same way, an old home, which has perhaps grown a little "down at heel" might be greatly enhanced in value and appearance by some renovating around the front entrance.

If you are anxious to make the front entrance of your home as pleasing as possible, you will not attempt to dabble with this very important subject without first obtaining professional advice. An architect is prepared through his long years of training and study to recommend certain features that the average home owner might be excused for overlooking.  
It is extremely easy to blunder if an inexperienced person attempts to tamper with an entrance. A lumber company or sash and door manufacturer can assure the home owner a good job, but no matter how much skill is expended, maximum satisfaction cannot be attained if the other features of the house have not been carefully considered in the design.  
The vogue of twenty years ago in which front doors were equipped with a large window in the upper half, is now conspicuous by its absence, and in lieu thereof we find solid wood doors with attractive, well designed hardware affixed thereto.  
Most people ask for a light at the front entrance. Suitable electrical equipment may be left on during the evening to bid welcome to expected guests, or it may be flashed on when an unexpected knock comes on the door, to assist the hostess in welcoming her visitors.  
Specially designed switches can be installed which leave the light lit for a short time after the toggle has been thrown, and is recommended for just such purposes. Using this particular kind of a switch, the family may have the opportunity of leaving the house, locking the door, and getting into the automobile before the front light extinguishes itself. It is a convenience that any family can appreciate.  
Make no mistake, the entrance ensemble, is the first item to attract the attention of the visitor at your home. Every front door creates some sort of an impression. It may be favourable or otherwise. If otherwise, it requires a considerable amount of skill and taste in interior decoration to overcome it. An attractive front door is the first step in the creation of a favourable effect, and it is not so much a matter of expense as it is of design. An inexpensive entrance ensemble expertly designed and executed, is a prime asset for any home.

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## Telephone Company Shares in Expansion of North

In the past year or two there has been marked improvement in the telephone service of the North. The Northern Telephone Company provides the telephone service for practically all the towns of this area of the North. Additions to equipment and staff have made it possible to handle the increasing business with public service kept uppermost. There appears to be a sincere effort on the part of the telephone company to give the best possible service and to do all possible to accommodate the public.  
Last week in referring to the Northern Telephone Co., The New Liskeard Speaker says:—  
"In order to take care of their gradually increasing business, the management of the Northern Telephone Co., Ltd., has found it necessary to add considerable further floor space to their head office at New Liskeard. To do this a contract has been let to the local contracting firm of Messrs. Hill-Clark-Francis Ltd., and already that firm has the work under way. The addition will be some 20x30 feet in dimensions, with full size basement, two storeys high and of brick veneer construction.  
"It is gratifying to learn that the hopes of the pioneers in the telephone field of Northern Ontario are being realized, and that such a substantial business has been firmly established throughout the Temiskaming and Cochrane districts, with extensions into the neighbouring sections of the Province of Quebec. The visitor to do business with the telephone, must be more than surprised with the up-to-date facilities made available to him, and with connections to any part of the world.  
"Another feature of importance in connection with the Northern Telephone Company, Ltd., is their policy of doing as much of their business with men of the North, as possible, and thereby leave a generous portion of their expenditures with the people from whom they also in turn receive their revenue. If more of our Northern business men would practice this system, even if they did have to pay a trifle more for the products thus secured in the North, it would be better for them as well as for the entire business life in the North. To a greater extent, also, does this idea apply to municipalities, who insist on the payment of taxes, but send out for various necessities which could be supplied them closer at home, even if the price charged might be a trifle higher than that of the distant dealer, who pays nothing into the coffers of the municipality which thus diverts its business."

## Nova Scotia Hopeful in Christmas Tree Industry

Nova Scotia has a new industry that this year promises to reach a peak that will place it among the first industries of the country. Earlier this summer the Hoped Christmas Tree Company of Los Angeles, California, sent representatives to Nova Scotia with the intention of buying Christmas trees for their American trade.  
The new industry is of great assistance to farmers and others in Truro district where their natural avenues of income this season have been decreased through an extremely dry summer. The direct result of this industry goes to the small farmer who is clearing his land for cultivation can more than cover the cost of the clearing labour by marketing the fir trees suitable for Christmas trees. The trees will be shipped from Nova Scotia in November and if operations prove successful this year the future business of this industry is assured. At present the American men are cutting every available tree in the district.  
Only moderate sized fir trees such as grow in pastures and second growth timber are suitable.

## Casey Township Farmer Gored to Death by Bull

The New Liskeard Speaker last week says:—"Word was received in town on Wednesday that Rudolph Gagnon, 47-year-old farmer, of the township of Casey, had been found dead a short distance from his house. From information to hand it was learned that the late Mr. Gagnon had left his house to go to the barn to do some chores on Monday afternoon at about 2 p.m., and when he did not put in an appearance in the evening nothing was apparently thought of it. However when he did not return on Tuesday an alarm was sounded and enquiries made. On Wednesday morning at 11 o'clock his badly mangled body was discovered about five hundred yards from his home, in some shrubbery. The bushes and ground for some distance were spattered with blood and clothing, indicating that he had put up a terrific fight. It is believed that the animal, which is about 4 years old, had jumped the fence and attacked the unfortunate man. Dr. J. S. McCullough, coroner, and Provincial Officer S. V. M. McClelland investigated and decided that an inquest is unnecessary. A wife and four children survive."

New York Judge:—Then there was the fellow who shot himself for cheating at solitaire.

## Another Collection of Tested Recipes

Griddle Cakes, Stuffed Lamb Chops, Potatoes with Brown Onions, Coffee Custard, and Other Items.

A skilled and experienced culinary expert has prepared the following recipes for readers of The Advance:—

- Breakfast**  
Half Grapefruit  
Griddle Cakes Pork Sausages  
**Lunch**  
Spaghetti with Meat  
Cottage Cheese Peach Salad  
Toast  
Tea  
**Dinner**  
Crab Meat Cocktail  
Cheese Crackers  
Ripe Olives and Cucumber Pickles  
Stuffed Lamb Chops  
Potatoes with Brown Onions  
Buttered Green Beans  
Hot Biscuits  
Apple Pie with Cubes of Cheese  
Coffee

This dinner is very simple to prepare and one that can be made much more so by preparing such things as the stuffing and Cocktail Sauce, washing and cutting of the beans, all the day before. Put in ice box and place beans in large bowl with a little water.

**Griddle Cakes**  
1 1-2 cups sifted flour  
3 1-2 teaspoons baking powder  
3 teaspoons sugar  
3-4 teaspoon salt  
1 egg slightly beaten  
3 tablespoons melted butter.  
Drop wet ingredients into dry ones and beat thoroughly and quickly. Cook on one side and when bubbles show, turn over just once. Serve with syrup or jam.

**Stuffed Lamb Chops**  
Use double loin lamb chops, one to a person. Brown chops in butter with onions. Use same stuffing as for turkey or chicken. Put large spoonful to top each chop and bake in moderate oven for one hour and a quarter. When half done, add a bit of water and butter to keep from sticking to roaster. Serve on large platter and garnish with fresh mint and watercress.

**Potatoes with Brown Onions**  
Boil and mash potatoes with salt and pepper, milk and butter. Cut and brown one large onion in butter and serve over top of potatoes.

**Spaghetti with Meat and Tomato Sauce**  
1 small box of spaghetti  
1 pound round steak ground and very fine  
1 small can of tomatoes  
1 onion chopped fine  
1-4 pound grated American cheese  
2 tablespoons butter

Meat left over from the day before, such as pot roast, is just as good to use as fresh. Boil spaghetti in salt water for 25 minutes. Brown the meat and onion in butter and add tomatoes. Mix and cook 5 minutes more. Pour over hot spaghetti and serve with grated cheese.

**Cottage Cheese and Peach Salad**  
Place half canned peach on lettuce leaf. Mix cottage cheese with a little cream, bit of salt, chopped chives and place on top of peach. Serve with French or boiled mayonnaise dressing.

**Southern Corn Bread**  
2 cups cornmeal  
2 cups milk  
1 tablespoon butter or lard  
2 eggs separated  
1-2 teaspoon salt  
Pour boiling milk over cornmeal. Melt butter and add to meal. Beat egg yolks until light and thick. Add salt and mix with cornmeal mixture. Fold in stiffly beaten whites and bake in quick oven in shallow buttered tin. Bake 30 minutes. Chill in squares to serve.

**Coffee Custard**  
1 package gelatin dissolved in 2-3 cup cold water  
1 1-2 cup milk, let come to boil and stir in gelatin.  
2-3 cup sugar  
1 cup cold coffee  
4 yolks—mix with sugar

Put in double boiler and stir until thick. When cool, add coffee and 2 teaspoons vanilla. Beat 1-2 to 1 cup cream and mix into custard and put in moulds. Chill in ice box for 4 or 5 hours.

**Pineapple Skillet Cake**  
4 yolks  
1 cup sugar  
1 cup flour  
1 teaspoon baking powder  
4 beaten whites  
2 tablespoons water  
Beat yolks until light. Add sugar, then other dry ingredients and water. Then beaten whites. Take 4 tablespoons butter, 1 cup brown sugar, 1 can sliced pineapple. Heat butter and sugar together in heavy skillet until sugar is all melted. Cool, and arrange pineapple slices over the surface of this mixture. Pour cake batter over this and bake 40 minutes in moderate oven or until cake is set. While still hot turn out of skillet upside down on serving cake plate. If desired, top with whipped cream and decorate with cherries.

**Mock Chese Cake**  
1 1-2 lemon, rind and juice  
4 yolks  
1 can Borden's Eagle Brand Condensed Milk  
4 beaten whites  
Make crust of one box of zwieback crumbs mixed with 1-4 lb butter and 4 tablespoons sugar. Grease spring form and line bottom and about 1-3 of sides with crumb crust. Mix beaten yolks with lemon and milk. Add whites last. Pour filling into crust and bake in moderate oven 20 minutes.

**Cheese Souffle**  
This is a very nice substitute some night when you cannot think of a meat to have for dinner.  
1 scant cup milk  
1 tablespoon flour  
2 tablespoons butter  
4 eggs  
1 cup grated cheese

# MAPLE LEAF BACON DATED

'Maple Leaf' Radio Programme (Donald Heins and Ernest Seitz) every Sunday afternoon, 5.00 to 5.30, Stations CFRB, Toronto, and CKPC, Brantford

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Make a sauce of the milk, flour, butter and egg yolks. Add the cheese and beaten whites. Bake in moderate oven 25 minutes.

**Easy Chocolate Cake**  
This cake can be made in a hurry if necessary as everything is mixed together. Butter and sugar do not have to be creamed as in most cakes.  
3 squares bitter chocolate  
3 tablespoons melted butter  
2 eggs  
1 cup sugar  
1-2 cup milk  
1 teaspoon vanilla  
1 cup flour  
2 teaspoons baking powder

Mix all ingredients together and bake in two shallow greased cake pans. Bake in moderate oven 25 minutes. Frost with raw chocolate frosting made with 2 tablespoons cocoa, about 2-3 box confectioner's sugar. Thin out with cold coffee as needed. Frost in tins and cut in small squares.

**Sweet Potatoes with Marshmallows**  
Mix with three cups of cooked, mashed sweet potatoes, one beaten egg, one teaspoon salt, one teaspoon pepper and two tablespoons brown sugar. Put in a baking dish and heat it thoroughly. Then top with marshmallows cut into halves and replace in the oven until the marshmallows became brown. Serve while hot.

## Says North Waiting for Promised Help

Direct Relief Condemned. Work, Land Clearing Bonus Suggested as Better than the Dole. Calling Mass Meetings.

A friend of The Advance at McIntosh Springs last week sent the following article to The Advance. Unfortunately it was received too late for publication in the last issue of the paper but is gladly published herewith. No thoughtful person can question the fact that it expresses the views of a very large number of settlers and others in the North. The article is as follows:—

**Voice of the North**  
The elections are over. The people dissatisfied with the old administration have chosen a new chief. Has he acted wisely? Or has he simply changed a one-eyed horse for a blind one? Four months have passed since the Liberal government went into power, and apart from inequities and dismissals nothing

has been done yet to repair the mistakes of the Conservatives. I don't know what is happening in the southern part of Ontario, but I know very well that here in the North our status is worse. We refused the "Direct Relief" with the old administration, but the new one, despite the violent campaign, has put it again in honour. We don't want aims. We want work. In four months what we have obtained is six days' work. Our hope was that in the formation of a new cabinet to see one of the North to represent us in the administration, but the Hon. Mitchell Hepburn has not thought suitable to honour us with a portfolio. The North contributes 85 per cent. of the government's receipts. The North is still the inexhaustible milking cow that you can feed with pine needles without reclamation, and grant our favours to the other parts of the province.

But beware of the awakening! It will be painful. Ill-treated under the preceding administration, no better favoured by the new one, the North is in effervescence and some day may speak louder.

To make the authorities understand the mistake they make and to show them clearly the situation that we have to face in the North, we call a mass meeting of every settler in the North. We have sent invitations to the Honourable Minister of Lands and Forests (Hon. Peter Heenan) to our representatives, Jos. A. Bradette, M.P., and John Rowlandson, M.P.P.

Settlers of the North come in full strength to this meeting. Let every section of the North do the same. The petitions your sign are sent to the basket. What is left to you is to call meetings. Then members of the Government will open their eyes.

Tell the Government what you want. Tell them that you need work, a Min-

ister of Colonization, the land-clearing bonus.

Down with direct relief! Down with the dole! We are no beggars. We are true Liberals with a Liberal ideal and we claim our rights.

Renfrew Mercury:—Kings rise, reign, fall. Foreign ministers grow to greatness, knit and separate nations, pass away in the midst of their work. The world wonders, trembles a little. Because it doesn't know what next. Yet men do make progress. They learn somewhat to look above the heads of each other. They do perceive an unfolding reign of intelligence. This reign is unending because it rests over, not upon, receptive men.

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**Date Tapioca Cream**  
3/4 cup tapioca, few grains salt, 1 cup sugar, 2 cups CARNATION MILK, 2 cups water, 2 eggs, 1 cup chopped dates, 1 tsp. vanilla.  
Heat the Carnation Milk and the water together. Add the tapioca, salt and sugar to the hot milk. Cook in a double boiler for 25 minutes or until the tapioca is transparent. Pour into well beaten eggs, return to the double boiler and continue cooking for 2 minutes. Add the vanilla and dates. Chill.

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