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### Power From Canyon for Neville Mines

Nine-mile Transmission line to be Built to West Shining Tree.

Another customer for the Hydro power line from the Abitibi Canyon is assured, a deal having been made between the Hydro Commission and Neville Canadian Gold Mines Limited, which is operating the old Ribble property in West Shiningtree.

It is understood that the terms have been definitely agreed upon and that Neville Canadian will pay \$32.50 per horse power for the current. The Commission will construct a nine-mile transmission line from the main Canyon power line.

Considerable work was done on the property in the past year. A shaft has been sunk to a depth of 300 feet together with a limited amount of lateral operations. Surface development this season extended the shaft vein showing.

The plant was put in good condition and with the advent of power the company will be able to proceed with underground development. A financial deal is now pending, the company having been guaranteed the necessary funds.

Previous owners of the Ribble property expended more than \$370,000 on development and ore reserves are understood to be at least 36,000 tons with a grade of \$13 at \$35 gold.

### GIFTS

(By F. R. K., Timmins)  
Oh, I long for days gone by,  
As Christmas time is drawing nigh.  
Its memories so dear  
Fill my sad heart with cheer.

How our letters to Santa we'd write  
And seal them up so tight,  
Before we sent them forth  
On that long cold journey north.

Then each would help mix the cake,  
And take a wish for old time's sake;  
Thus time would swiftly pass away  
Till brightly dawned a Christmas Day.

There's presents too many for the  
poor tree  
Because a fairly large family had we;  
But before the wrappings were undone  
We offered thanks to the Holy One.

And so the happy day would glide  
Into eternity, there to abide,  
But leave behind it memories dear.  
To cheer our hearts some later year.

So, even if I'm old and gray,  
And alone to welcome Christmas Day,  
My thanks to God I'll freely give  
For the Gifts of Memories that live.

## TEN YEARS AGO IN TIMMINS

From data in the Porcupine Advance Files.

Ten years ago, Friday, December 12, 1924, Dayton Ostrasser, as chairman of the High School board, occupied the chair at the official opening of the Timmins High School when 300 citizens and students gathered in the gymnasium. Brief addresses were given by Principal Treleaven, D. Moleski, Mayor J. A. McInnis, and M. B. Scott. George Rogers, high school inspector, was the guest speaker and he emphasized the points that have recently come to the fore in Ontario—the necessity of vocational education. Among the students who helped provide a pleasing musical and literary programme were Miss B. Charron, Miss V. Pierissallo, Miss S. Patent, Misses Dorothy and Roma Porter, Misses Mair and Tilley, Henri Ferreault and J. McFadden.

Ten years ago The Advance was published on Wednesday but to give merchants and townspeople alike an opportunity to have Christmas shopping done in town and as early as possible, the Christmas week edition of The Advance appeared a day earlier.

A two colour section, entirely home-produced was a big feature of the Christmas Advance in 1924. In it were photographs of every school in the Porcupine as well as the churches, banks, hospitals, rink, and scenes of 1912 and earlier, when the camp was in its first boom. The edition was sold out immediately and even though some fancy prices were offered, no more could be procured.

Late in December, 1924, it was decided to keep the public library open in the afternoons from 2 to 5. Business in that line was good then and still is.

"If Burns were Alive To-day," was the title of a paper given by A. J. Downie to the Caledonian Society of Timmins, meeting in Hollinger hall on Friday, December 12, 1924. The president of the society was D. Mackie.

Nearly 120 children were guests of the Rebekah Lodge on Thursday, December 11, 1924, when a programme was given for the members by their children.

Ten years ago an almost miraculous thing happened at Cobalt but the miracle did no good to the man who died as a result. An 18-year-old lad, Charles McGinnis, was instantly killed when he fell 160 feet at the Keeley mine with 112 sticks of dynamite. The dynamite did not explode.

The Advance of December 17, 1924, said:—"The opening of the handsome new theatre in Timmins is expected to

be very early in the New Year, perhaps on New Year's night. The building is practically completed but the equipment and furnishings are not all ready for use. However, it is only a matter of days now until the big new building will be formally opened."

This is not the only year there has been some difficulty in arranging the northern group's schedule in the N.O. H.A. Just ten years, after two tries the games for the season were announced. But in those days the teams really went in for travelling. New Liskeard, Iroquois Falls and Timmins made up the senior group.

Ten years ago on a Saturday evening two men arrived at the local police station. One of them claimed a stranger had bitten off part of his nose. The fact that part of his nose was gone was easily verified. A little later another man came along, one arm severely stabbed in several places. He said he had been in a fight and had bitten another man to save himself from being stabbed to death. Both were given medical attention and locked up—in different cells.

Items from The Advance of December 17, 1924:—"Mr. W. M. Whyte leaves this week for Toronto." "Mr. W. H. Pritchard paid a visit to the Kirkland Lake camp last week." "Mr. and Mrs. Arch Gillies leave this week for St. Mary's, Ont., to spend Christmas."

"Born—in Timmins, Ontario, on Thursday, December 11th, 1924, to Mr. and Mrs. M. Bowie, 18 Sixth avenue, a daughter." "The two vacancies on the executive of the Ontario Hockey Association have been filled by the appointment of Angus D. Campbell, of Cobalt, and Dr. J. M. Mitchell, of Colingwood. These appointments complete the list of officers for the ensuing year. Wm. Eason, of Stratford, was chosen as president at the annual meeting held recently, while W. A. Hewitt, Toronto, was re-elected secretary of the association." "Mr. Fletcher, organizer for the Moderation League was a visitor in the camp last week."

"Simms, Hooker & Drew are now established in their new premises, Dominion Bank building, opposite the Goldfields hotel." "Mr. and Mrs. T. J. Doucet, of North Bay, are spending the Christmas holidays, the guests of Mr. Doucet's parents Mr. and Mrs. A. Ayoite." "Dr. Alexander, of Toronto, the well-known specialist in diseases of the ear and throat was a visitor to Timmins this week on professional business and per-

formed a number of successful operations." "The cold wave that struck here some days ago is variously reported as reaching as low as from 22 to 40 below. When the streams are all frozen over and there is no fishing, the fishermen calculate how low the temperature may happen to go." "Up to the end of November the town of Sudbury received \$21,260.85 in police court fines during the year. Timmins exceeded this amount by a couple of hundred, the amount here being \$21,576.00 up to November 15th. From present indications it is likely that neither town will do so well in the matter of fines next year, there being a tendency on the part of B.O.T.A. cases to take the jail term. But Happy New Year to everybody anyway."

That year of 1924 was a record breaker for gold production. Though it might not seem so startling to-day the year's output, based on the accurate results of the first nine months, was expected to be \$25,000,000. Hollinger was the leader then in tonnage as it still is. The mill, with a capacity of 7,000 tons, was going through 5,000 tons per day. The mill on West Dome Lake just went into production in August of 1924. Here are the figures for the Porcupine camp, first nine months of 1924:—Hollinger, \$9,419,848 (over half the total Ontario production); Dome, \$3,202,770; McIntyre, \$2,624,420; Vipond, \$449,474; Consolidated West Dome, \$15,237; Night Hawk Peninsular, \$171,076; Clifton, \$5,255. Kirkland Lake was being built up at the time but was not in such an important position as it is today. The mines there (Teek-Highes, Wright-Hargreaves, Lake Shore and Kirkland Gold) had a total production of \$2,131,262.

The "Autosleigh," invention of Frank G. Horner, was in Timmins during the winter of 1924 and a company was organized here for the purpose of manufacturing them. It was a machine that required no trail and was capable of making several miles per hour. Though there are still some in use, lack of capital prevented the development of the industry here.

John Niemi, resident of the north at that time for a number of years, was fatally injured in the West Dome Lake mine ten years ago. He had set a charge and had walked toward another one. His helper escaped injury.

Toronto financiers had "wakened up to the fact that the Porcupine is the coming camp," according to The Advance's South Porcupine correspondent ten years ago. They had been bidding on South Porcupine local improvement bonds, even though they were not government-guaranteed.

Branford Expositor.—Ely Culbertson famous bridge authority, is suing a whisky concern for \$300,000 because his name was used in an advertisement without permission. If he wins the amount it will prove the greatest grand slam of his entire career.

## For Sale

Miscellaneous Camp Equipment  
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MISCELLANEOUS  
TOOLS, ETC.**  
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Estate of Louis Silver

## Puddings are What You May Make Them

(By Barbara B. Brooks)  
Puddings at this season of the year put on festive attire and step out of the often drab robe of family dinner dessert into the limelight of holiday feasting.

In a large part of the world the climax of Christmas dinner is the English Plum Pudding. Often the recipe is handed down with the tradition. There are many variations but the essentials are suet, spice and "plums," which are usually raisins and other dried fruits. If all the traditions are observed, the pudding is born into a darkened room in a blaze of glory.

It is well to make a large pudding or several smaller ones while you are about it, because the steaming takes five or six hours and the pudding will keep for several weeks.

### English Plum Pudding

- 1-2 lb stale bread crumbs
- 1 cup scalded milk
- 1-4 lb sugar
- 4 eggs
- 1-2 lb seeded raisins, cut in pieces and floured
- 1-4 lb seedless raisins
- 1-4 lb finely chopped figs
- 2 ozs. finely cut citron
- 1-2 lb suet
- 1-4 cup currant jelly or grape juice
- 1-2 grated nutmeg
- 3-4 tsp. cinnamon
- 1-3 tsp. clove
- 1-3 tsp. mace
- 1-1-2 tsp. salt

Soak bread crumbs in milk, let stand until cool, add sugar, beaten egg yolks, raisins, figs, and citron; chop creamy; combine mixtures, then add currant jelly or grape juice, nutmeg, cinnamon, clove, mace, salt, and egg whites beaten stiff. Fill buttered molds 2-3 full and steam 6 hours.

If you want a less rich dessert for your holiday dinner, a raisin bran pudding will preserve the spirit of the tradition with much less substance. Although fluffy and delicate in flavor, the rich golden brown is right for holiday trimmings.

### Bran Raisin Pudding

- 1-4 cup butter
  - 2-3 cup honey
  - 1 egg (well beaten)
  - 1-2 cup milk
  - 1-2 cup bran
  - 1 cup flour
  - 1-2 tsp. soda
  - 1-2 tsp. salt
  - 1 cup seedless raisins
- Cream butter and honey together. Add egg, milk and bran. Sift dry ingredients and mix with the raisins. Add to first mixture. Combine thoroughly and put into buttered mold; cover tightly, and steam for two hours. Serve with hard sauce.

A steamed cranberry pudding is its own decoration. These are particularly attractive steamed in individual molds. Children will be delighted with them for a party dessert.

### Steamed Cranberry Pudding

- 1-3 cup butter
  - 2-3 cup sugar
  - 2 eggs, well beaten
  - 2 1-3 cups flour
  - 2 1-2 tsp. baking powder
  - 1-3 cup milk
  - 1 cup cranberries
- Cream butter, add sugar gradually, and eggs. Mix and sift flour and baking powder and add alternately with milk to first mixture. Stir in berries. Fill buttered molds 2-3 full and steam 3 hours. Serve with cream whipped only until thickened, but still at the pouring stage. Sweeten and flavor with nutmeg or vanilla.

Steamed puddings should be served hot. It is best to remove them from the molds to cool if they are to be reheated for later serving. To reheat, put back into molds and steam. A rich moist pudding such as English plum pudding can be cooled and reheated without removing it from the mold.

Sauces are important. The following are appropriate for either raisin bran or plum puddings.

### Bran Sugar Hard Sauce

- Cream 1-3 cup butter; add gradually 1 cup brown sugar and 1 teaspoon vanilla.

### Foamy Sauce

- 1-2 cup butter
  - 1 cup powdered sugar
  - 1 egg, well beaten
  - 1 tsp. vanilla
- Cream butter, add gradually sugar, egg, and vanilla, beat while heating over hot water. Two tablespoons wine may be used in place of vanilla.
- 1-2 cup sugar
  - 1 tsp. cornstarch
  - 1 cup boiling water
  - 2 tsp. butter
  - 1 tsp. vanilla
- Few grains salt.  
Mix sugar and cornstarch, add water gradually, stirring constantly; boil 5 minutes, remove from fire, add butter, vanilla and salt.  
For lemon sauce, omit vanilla and add 1-2 tablespoons lemon juice and a few gratings nutmeg.

Blairmore Enterprise.—Gusty's idea of a clean sport is a swimmer.

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