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BE BEAUTIFUL

By ELSIE PIERCE
FAMOUS BEAUTY EXPERT



8-17
BE BEAUTIFUL

Take along a Red Cross kit on your vacation cruise or mountain holiday so that you can give first aid to scratches. ADALYN DOYLE chooses white flannel blouse and trousers with deep red buttons and stripes as trimming for vacation wear.

DON'T LET A SCRATCH BECOME AN INFECTION

I am not one who advocates self-pity or self-pampering, but in the matter of scratches, wounds, cuts, scrapes and such I heartily subscribe to the ounce of prevention theory. Every summer has its toll of would-be-wise young blades who shrug the shoulder with a superior air at the mere thought of treating a scratch. If the neglected scratch goes the way of all flesh and becomes an infection—well, we can only hope that experience really teaches.

The procedure is really so simple and the knowledge that one has taken the three necessary steps so satisfying, one wonders why people continue to neglect scratches and sores.

The first step involves thorough cleansing of the wound. Every household should have a reliable antiseptic in its medicine chest at all times. Make sure that the bottle is clean. If peroxide is being used, pour over the scratch or wound liberally. In the absence of peroxide or a similar antiseptic, wash the scratch with soap and water. Soap in itself has antiseptic qualities. Water alone may contain impurities which the soap will, very likely, counteract. To clean a wound properly is to enable the body to begin the healing process with no loss of time. Then touch iodine lightly, not only to the scratch but to quite an area on the surrounding

skin. Iodine should not be used generously, and one coat is sufficient. The reason it should be applied to the surrounding skin is this: innumerable germs lurk in the surrounding skin and the application of the antiseptic will discourage their growth and their entering the wound.

After the first treatment, it is very important to prevent further infection by covering the wounded area with a clean bandage, preferably a sterile bandage. This is necessary because the antiseptic does not actually kill many germs but checks their growth and allows the protecting cells of the blood to kill and remove the germs. A germicide strong enough to kill germs would very likely kill living tissue. A clean wound heals rapidly. Nature provides a protecting cover of its own by the formation of a scab, consisting of clotted blood and dead tissue. If the wound becomes infected, pus forms, the wound becomes red, painful, throbbing. Then the fun begins! Which is precisely what we wish to avoid. And the best way to avoid trouble is to treat every scratch, abrasion, wound, cut, etc.—and not lightly, either. It is very true that the majority of wounds are not serious but because there is "never no knowing" when the serious one will occur, the above precautions are emphasized.

Section A Wins the Honours of North

A. W. Lang's Rink wins First Game, but Loses Other Two to Shaw's Rink of the Sault.

A rink skipped by A. W. Lang represented Section B of the Northern Ontario Curling Association playing off at North Bay this week for the Northern Ontario honours. Last week while the Noranda bonspiel was on, Section A of the association had a bonspiel at Sudbury from which J. Shaw's rink of Sault Ste. Marie emerged victorious. The winner of two out of three games scheduled between the section representatives qualified to go to Toronto for the Ontario meet.

Mr. Lang's rink won the first game after an extra end was played, on Monday morning, but in the following two games the team was defeated and it

will be the Shaw rink that represents the Northern Ontario Curling Association in Toronto.

The following are the personnels of the two rinks:—
A. W. Lang (skip), J. M. Robb, J. R. Walker, T. Pipe, Mr. Robb and Mr. Pipe are from Halleybury.
J. Shaw (skip), F. Elliot, W. Rubenstein, J. Lash.

Referee—A. Freeman, North Bay.
End scores of the first game were:—
Lang 003200020201—13
Shaw 2200212020100—12
Second game (telev ends):—
Lang 30002100031—10
Shaw 06310031100—15

There was a large crowd of enthusiastic curlers of North Bay out to see the games and after the Shaw rink tied Lang and the third was to be played interest ran high at the Gateway city. The trophy at Toronto for which the Shaw rink qualified to uphold the curling honours of the North is known as the Macdonald Brier.

Try The Advance Want Advertisements

Petition Should be for Government Station

Radio Owner Objects to Petition in Circulation re Interference. Wants High-Power Government Station for the Convenience and Benefit of Radio Owners.

Feb. 11, 1935
To the Editor of The Advance, Timmins.

Dear Sir:—While visiting at a local store it was my privilege to have a sort of petition handed to me to sign, re "Interference in Reception of Radio in Timmins." This seemed to me a block to the real issue of this part of the province. The only sort of petition to be circulated to my way of thinking is one which would compel the Radio Commission to erect a 50,000 or 100,000 watt relay station in Northern Ontario.

In brief, the petition at present in circulation will do no good as past experiences show. The Government radio car has visited Timmins on several occasions, but not having proper testing equipment for locating the exact point of interference the troubles continue. Of course, some of the worst trouble sometimes originates in the listeners own premises. It would be good policy for every radio owner to check up on his light sockets; these will cause the most uncanny noises if loose or defective. Then if it is in the power of the town council a local by-law should be passed compelling all users of the larger kinds of refrigerators, mechanical stokers, barber equipment, etc. to place condensers, which can be purchased at a very moderate figure to their various apparatus. It will be found that reception will be slightly better. Another feature to ensure perfect reception to radio, is proper aerial equipment. Special aeriels are now on the market and for the modest sum of a few dollars, plus the cost of erecting, radio owners can secure clear, interference-free reception. That is why I say the present petition belauds the real issue.

For weeks past your paper has carried comments from various sources,

urging the government to erect a station in the North and dispense with the present "all-over-the-dial" private owned ones now in operation. This is what is badly needed and a petition to meet this end would soon be filled by local owners of radios. The north is the ideal spot for the station. First it has hundreds of spare acres of land for placing the transmitting and pick-up aeriels. It has easy access to power lines which cross the country. And lastly the relay station could be placed far from towns and mining properties, to ensure perfect transmission of the programmes picked up.

When one considers that the Cincinnati transmitter can be heard at all times of the day in almost any part of the Dominion (except when the wave-trap of the local station goes on the rocks) it can be readily understood that a first-class high-power relay station will fill a long-felt need not only to Northern Ontario but to remote parts of the Dominion also.

How nice it would be if you could go to your radio any time of the day or night and get just the programme you need, instead of having to hear someone telling you how successful you will be and for 30 minutes at a stretch advertising patent medicine. You try hard to escape by dialing elsewhere only to have the same voice and tin-can music come out from a perfectly good radio. No, it's not the machine that's at fault. It's the out-of-date equipment of the privately-owned station.

My advice is don't sign the petition at present in circulation but try and get another circulated for a high-powered transmitter for the North and for Canada at large.

Call Me VICTROLA

Three Children Die in Fire Near Kirkland Largely Attended

Third Tragedy of Somewhat Similar Type to Happen in the North Recently.

According to word from Kirkland Lake on Tuesday word reached there the day before of the death of three children in a house fire in Ebey township 15 miles north east of Kirkland Lake. They were the children of Mr. and Mrs. A. Arne Hamalainen, farmers, both absent when the blaze started.

Mr. Hamalainen was visiting a neighbour, while the mother was attending chores in the barn when the house broke into flames. When she started to return, she saw smoke coming from the house and rushed to save her children.

When she opened the door, flames leaped out and nothing could be done as the little ones perished inside. The home is situated in dense bush and help from neighbours arrived too late.

Provincial police from Kirkland Lake and Dr. Edis, coroner, went to the scene of the tragedy to investigate. There will be no inquest. The family lost all their possessions in the tragic blaze.

Mrs. Hamalainen was in the barn 100 yards away to do the evening chores. As she was going out she wedged the door on the outside with a piece of firewood in order to keep the children from running outside in the cold. Half an hour later, happening to glance toward the cabin, Mrs. Hamalainen noticed a red glow coming from the windows. Hurrying to the door she pulled it open only to be met by a sheet of flame. After several attempts at entry had failed, the unfortunate mother, becoming hysterical, began beating at the windows and screaming at the top of her voice. Her hands were badly cut from smashing in the glass.

Attracted by her cries E. Sarri, a neighbour who lives a quarter of a mile away, hurried over but was too late to do anything for the stricken children. John and Annie were found huddled together under the stove while Sulo was discovered lying some distance to the rear. They had apparently been overcome by smoke before the fire reached them.

The father, who built the cabin four years ago, clearing the bush away in order to start the homestead, was prostrated with grief on being informed of the tragedy. He had been visiting at a neighbour's cabin at the time of the fire.

Provincial police here are behind a movement in conjunction with the local Finnish community to re-outfit the couple who lost all their worldly possessions in the fire.

This is the third tragedy of somewhat similar type to occur within three or four weeks. On January 22nd the three children of Mr. and Mrs. A. Saari at Bruce Mines lost their lives when the house burned down with the parents absent at the time. At Copper Cliff a week or so later the three children of Mr. and Mrs. Lionel Dupuis died in a fire that destroyed the home while the father was away and the mother was visiting a neighbour.

St. Thomas Times-Journal:—Nothing like the old days. Noah drove his ark around for 40 days and 40 nights before he could find a place to park.

The New Yorker—The President urges our entry into the World Court. The Senate will agree, provided it is understood that we are never to lose a case.

How to Have Colour in the Party Menus

Colour in Menus Adds to the Attractiveness, Especially on Certain Occasions.

(By Barbara B. Brooks)
Whether we are conscious of it or not, we all respond to the influence of colour. Psychologists have written learned books about the effect of colour on personality and behavior and upon the interpretations of our reactions to particular colours.

There is no doubt that the colour of foods in menus has much to do with our enjoyment of meals. Good use of colour makes even ordinary food pleasing and a riot of uncontrolled colour can make eating a horror.

Of course, colour is always important because we see our food before we eat it. In party menus colour very often makes the festiveness of the occasion. We feel that such occasions are worth the extra thought and time it takes to match and contrast foods to make a meal attractive to the eye and still have it properly balanced and good to eat.

Civilization seems to have been a process of taming down the bright colours we loved as savages and as young children. When we consciously try to put colour into a menu, our first precaution is to check the primitive urge to go too far in making up a colour scheme. After all, we want the food we eat to look natural. Emerald green potatoes or pink bread may be interesting as a spectacle, but we are not so enthusiastic about eating them. Such extremes are unnecessary anyway. If we want a green menu for St. Patrick's Day, there are all the green vegetables to help us out. If our theme is pink or red, there are many foods to choose. Watch the reds though for clashing shades. The reds of tomatoes and beets should not appear in full strength on the table at the same time. Yellow is one of our best food colours. It is easy to put into the menu and most yellows blend well. On the other

FIRE!

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SULLIVAN & NEWTON

(Established 1912)

21 Pine St. North Phone 104 Timmins, Ont.

Grilled Tomatoes
Cinnamon Apple Salad with Cream
Chesse
Rolls Butter
Cherry Tarts
Kaffee Hag Coffee
Golden Menu
Bouillon
Toasted Crackers
Roast Pork
Mashed Sweet Potatoes in Orange
Shells
Peas and Carrots
Biscuits Honey Butter
Peach and Banana Salad
Corn Flake Pudding
Kaffee Hag Coffee

Whatever our picture is to be, there must be a background for balance. The golden browns of hot breads, toasted crackers, cakes and pastry are not to be looked upon as flaws in an otherwise perfect scheme. These foods are the balancers and background of the picture just as they are of the meal. They give the contrast necessary for enjoying richer colours and flavors.

The following menus have been planned to give both colour and balance:

Green
Pineapple Mint Cocktail
Veal Chops
Stuffed Baked Potatoes
Broccoli Hollandaise Sauce
Perfection Salad
Finger Rolls Butter
Pistachio Ice Cream
Coconut Cakes
Kaffee Hag Coffee
Red (Pink) Menu
Cream of Beet Soup
Croustons
Cubed Steak
Browned Potatoes

Marriage at Kirkland Lake on Saturday Last

A very pretty wedding took place on February 9, in Kirkland Lake, when Violet McNulty, daughter of Mrs. J. McNulty, of Timmins, and Augustus Loam, of Kirkland Lake, were united in matrimony. The ceremony was performed by Rev. Father McMann. The wedding dinner was served at the home of Mr. and Mrs. Gruke. The happy young couple will reside in Kirkland Lake.

North Bay Nugget:—Miniature 'kidnap ladders' are being peddled to hang-ers-on at the Hauptman trial. A queer taste for souvenirs.

You'll Cheer These
"DOMINION"
SPECIAL
VALUES!



GLASSCO'S Pure Orange
MARMALADE 32-oz. Jar 25¢

BRUNSWICK
SARDINES - 5 Tins 25¢

DOMESTIC
SHORTENING 2 1-lb. Pkgs. 23¢

CHRISTIE'S
MARINA CREAMS lb. 25¢

GOOD QUALITY Green No. 2 Squat Tins
BEANS or Wax No. 2 Tall Tin 2 for 21¢

CROWN OR BEEHIVE
CORN SYRUP 5-lb. Tin 37¢

KIRK'S
CASTILE SOAP 5 Cakes 23¢

JAPAN ICE DRIP
RICE 6¢ lb.

CHIPSO Large Pkg. 19¢

Choice Tender
Sirloin Steak OR ROAST 2 LBS. 35¢

Fresh
Legs of Pork lb. 23¢

Fresh Lean
Fronts of Lamb lb. 14¢

Shoulder
Pork Chops 2 lbs. 35¢

Sliced
Side Bacon lb. 30¢

Silverbright
Salmon pcc. 14¢ Sliced or Centres 16¢

Choice No. 1
Large Smelts lb. 25¢



Fruits and Vegetables

Large Juicy Oranges, doz. 45¢
Spy Apples, domestic, hpr. \$2.65
Large Juicy Lemons, doz. 25¢
Mixed Vegetables, 6 qt. bskt. 35¢

See Our Fruit Display

FRESH
Peanuts Per Pound 10¢

P & G
SOAP 7 Bars 25¢

Baking Powder 1-lb. Tin 34¢
MOLASSES - No. 2 1/2's 21¢
TAPIOCA, Bulk + lb. 10¢
CHICKEN HADDIE - 15¢
PALMOLIVE SOAP cake 5¢

DOMINION STORES

Puffed WHEAT 2 pkgs. 25¢

Keep on the Sunny Side of Life