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**Another Valuable Metal in the North**

By "SHAKES"

Canada is known as the home of a good many minerals but possibly one of the least known is selenium. The Dominion has no such world monopoly on this metal as it has on nickel, nor is such a large proportion of the mineral produced as platinum. Nevertheless, the figures are important and selenium offers some Northern Ontario plants chance of greater profits. Noranda has been concentrating on selenium production recently and their output will swell the world reserve. First production in Canada was at Montreal East in 1931 from International Nickel and Flin Flon ores.

Unlike gold, there is a limited demand for selenium, as it is used only in industry. Not a particularly striking substance to look at, it nevertheless possesses some remarkable qualities that have made it of much value in the modern world. The peculiarity for which the element is most widely known is that its resistance to the electric current varies with the amount of light played on its surface. That is a wire of selenium in the dark will transmit a smaller quantity of electricity than the same piece in daylight. This in itself may not be regarded as such an astonishing fact, but selenium is very sensitive in its change as a conductor in light and dark. This has led directly to its use in the operation of the photo-electric cell, on which our present day talkies depend for their change of light waves to sound waves.

Very much simplified, this is the way a talkie film works: On the edge of the film are series of dark lines; a strong light is placed behind the film. When the light emerges on the other side of the film it is of varying intensity. It wavers very quickly. This altered beam of light is played on a photo-electric cell containing selenium. An electric current is passing along the substance. As the light alternately becomes brighter and fades again, the selenium allows varying currents of electricity to pass. From then on, the action is similar to that used in radio receivers, where electric currents of varying strength are transformed into sound, though the use of amplifiers and loud speakers.

Thus selenium is very important to the world to-day, even though it is not a particularly precious metal. In 1931 Canadian production totalled 21,500 pounds, which was sold for \$40,850, according to government statistics.

The name selenium came from the Greek "selene" meaning moon. The reason for this is readily seen. It was discovered in 1817 and has found its place in the table of elements with the sulphur group. Its compounds resemble those of sulphur to a remarkable degree, and the element was first produced from flue dust obtained in burning pyrites in the manufacture of sulphuric acid. Selenium is gray and is really not a true metal. Since its exhibits so many characteristics of metals, it is usually classed as such, except in texts.

The substance melts at 217 degrees Centigrade (422.6 degrees Fahrenheit) and boils at 690 degrees Centigrade (1274 degrees Fahrenheit). It is only about four and a half times as heavy as water, whereas gold is more than 19 times as heavy.

**Maple Sugar Crop is Good This Year**

Some Special Recipes for the Use of Maple Syrup. Most People will Like These.

(By Barbara B. Brooks)

The "sugaring off" is over now and in most communities the festival was a merry one. In case you have never attended a sugaring off, it is a celebration staged after the sap has been gathered from the maple trees. This sap is very thin and watery as it comes from the tree and must be boiled for a long time until it becomes concentrated. The sap is boiled down in large outdoor vats and, although the cooking starts early in the morning, it usually boils out through the night. Everyone turns out and there are contests, games and merry making until the sugar is ready.

The occasion is a party because it ends with refreshments. If there is snow on the ground, it is the custom to sprinkle the thick syrup over clean snow. It quickly hardens and everyone gathers his own refreshments. Maple sugar is at its best when it comes fresh from the vat and is gathered from the snow to eat. However, if there is no snow, guests at the sugaring off are glad to have their refreshments from plates or spoons or pans and the sugar is delicious.

Climatic conditions have been just right this year to get a good supply of sap and homemakers are assured of having maple sugar or syrup the year around. Most of us can use our full share of griddle cakes or waffles. If you have not tried shaving maple sugar over steaming hot griddle cakes,

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**CANADIAN PACIFIC**

**How Much Makes a Cord of Wood in Law**

Answer to Question that was Recently Debated in the Canadian House of Commons.

In the House of Commons recently there was an animated discussion as to what constitutes a "cord of wood." One Canadian reading of the discussion was not satisfied with the information given in the House. Eventually Prof. L. C. Heimpell, Agricultural Engineer, Macdonald College, Quebec, was appealed to and the following appeared as a result in The Family Herald:—

An article on piling and measuring wood which appeared in this page recently has been widely read and created considerable interest in many quarters. The comment of a number of readers has brought to light useful information as to the customs and practices in vogue in wide-spread localities.

A New Brunswick reader writes to say that he considers that the standard "cord" literally means 128 cubic feet of "solid" wood. That can hardly be generally understood of cordwood, which cannot be piled "solid." In support of his view he says, "in the province of New Brunswick, at least, it was fixed by statute: That firewood, last wood and bark shall be sold by the cord and that such cord shall be 8 feet in length, 4 feet in depth and 4 feet 4 inches in height.

This correspondent adds, "When the statutes were revised in 1903 this one was missed along with others, and so it, with others, was placed in an appendix in the back of Volume II. Again, in 1927, the statutes were revised and, at that time the revisors failed to repeal it or to put it in the statute books at all. It would, therefore, be found only as stated above—but, good as ever in law, and enforced in most parts of the province in respect to firewood."

An Ontario correspondent states that in his locality "an extra four inches are added in height for cordwood piled in the bush for frost and snow and that will settle the best piled wood by summer time." He adds that "in British Columbia a pile of wood 4 x 8 feet and any length of stick, from a foot or two up, is called a rick." The dictionary defines a rick as a pile or stack regularly built. It avoids the use of the standard term "cord."

In a book called "Business and Law," edited by Edward Meek, K.C., a prominent Canadian lawyer, the cord is given the usual dimensions of 4 x 4 x 8 feet.

This information is interesting; but when all is said the standard cord is 128 cubic feet of fuel wood whatever the component dimensions. The custom of adding a few inches for good measure, which prevails in some localities, does not seem to be widely recognized; where it is, it simply establishes the measurement of 128 cubic feet as the basis of all calculations. Thus a pile of 4-foot cord wood could be usual height and length of four feet and eight feet respectively, or it could be 2 x 16 or 16 inches by 24 feet or 1 x 32 feet. The custom of adding four inches to the top, whether legal or not confirms, as previously

stated, that the basic measurement of the cord is 128 cubic feet.

It may be added that the measurement of lumber and square timber is based on solid cubic specifications differing, in that respect, from cord wood. The unit of these materials is one board foot; or, a piece of board one foot square and one inch thick. From this basis one can calculate the contents of a pile of sawn lumber or square timber. Cordwood is not at all in the same category.

**The Legal Cord of Wood**

In connection with the discussion on what constitutes a cord of wood it is interesting to note by a newspaper despatch from Ottawa on March 26 that on that day notice was given of the intention to enact legislation officially fixing the standard for the commercial cord of wood. The despatch said, "There have been complaints of loads being commonly sold as cords, thus cheating the consumer. On the other hand, it is claimed that farmers often sell to big pulp companies loads of wood exceeding a cord, for which they get only the price of a cord, the companies making money out of the excess. As defined in the new act 'the cord of wood or other substance shall contain 128 cubic feet.'"

**Another Attraction for Right Trans-Canada Route**

A correspondent from Ryland writing in The Kapuskasing Northern Tribune last week suggests still further reasons why the Trans-Canada highway should follow the route by way of the Ferguson highway and west from Hearst. Ryland is a few miles west of Hearst and the correspondent says:—

"The many lakes west of Hearst and Ryland are the summer resorts for many wild birds. There are wild ducks, geese and other waterfowl around these lakes. Wouldn't it be nice to have a wild goose or duck for a dinner while camping along the Trans-Canada highway on a trip to the coast or some western or eastern province? That would be easily had if the highway was to pass via Hearst-Nakina route. Of course many other places have the same opportunity; but west of here they are more plentiful. The highland partridge is a very nice bird for a stew or fried. How easy it would be to prepare while on a journey.

"It would be nice to bag one as you pass along the highway in your speeding roadster and how easy they are to get, too? Be sure to save the tail of the highland partridge, as they are a nice ornament and also a good fan—you'll need one on a hot day. But all these pleasures are missed because it has not been opened up yet.

"The land is mostly all real good—better than we have here; and in a lot of places it would not take long to make agriculture the chief industry—the products could be taken by truck on the highway to the nearest market.

"Lumbering would be a great industry. Think of the standing timber along the line that has never had an axe within miles of it—spruce, cedar, birch, jackpine and many hardwoods, which no doubt would bring good profits to many if it could be once reached. We will all dream of the highway passing here and I hope our dreams will come true. Yes, of course they will."

**Say Swarms of Locusts Stopped African Trains**

In South Africa railways have to contend with locusts; in Canada they have snowstorms. A recent visitor to Saint John, N.B., who arrived in that city over Canadian National Railways from Halifax, N.S., and who has represented his company for the past two years in South Africa, states he was once on a train which was held up by locusts which covered the tracks to a depth of three or more feet in places. The wheels of the locomotive could make no headway, slipping on the rails which were covered with the locusts. At times, he remarked, the sun is blotted out by the clouds of locusts in flight and they do great damage to agriculture, stripping every bit of vegetation for miles. The locust flights came from the general direction of the Red Sea, crossing from Arabia where they were believed to take their origin in deep valleys. Methods adopted to combat the locust included digging great trenches, as in Biblical days, when the locusts were in the younger or jumper stage, millions of the locusts hopping into the huge ditches where they were buried by a crew of men. Locusts in the flying stage are sprayed with a strong arsenical preparation from airplanes. The natives, however, have no objection to the locust, as they are very fond of them as an article of food. Most Canadians however, would sooner have the snowstorms.

**Manitoulin Lamb Carries a "Spare" in Motive Power**

A five-legged lamb was born recently on the farm of J. Brown at Ice Lake, Manitoulin Island, Ont. At present the five-legged lamb is enjoying the best of health, despite the fact that neither the Ontario Government nor the Red Cross have made effort to have it made a government ward. The breeding of five-legged lambs would be a triumph for science, giving an additional leg of mutton to each dear old sheep. In addition to the spare leg, this remarkable lamb has a tail that is long and bushy and that curls over its back like a dog's tail. Manitoulin Island no doubt hopes to be as famous as Callander, but only brief mention of the five-legged lamb has been made as yet in the general press of the province.

**Three-in-One Recipe (Bran Muffins, Waffles and Griddle Cakes)**

1/2 cup shortening  
1/2 cup sugar  
3 eggs (beaten well)  
1 1/2 cups sour milk  
1 1/2 cups prepared bran  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon soda  
1 teaspoon salt  
Cream shortening and sugar. Add eggs, sour milk and bran and let soak until most of moisture is taken up. Sift flour with baking powder, soda

**and salt and add to first mixture—stirring only until flour disappears. Bake in greased muffin tins in a moderate oven (400 degrees F.) for 20 to 25 minutes or in a hot waffle iron. Some of the mixture may be thinned with water or milk and used for griddle cakes.**

Yield: 16 small muffins, 3 waffles and 8 griddle cakes.

For a rich waffle recipe, try this one. It can be thinned for griddle cakes.

**Bran Waffles Supreme**

2 eggs (separated)  
1 1/2 cups sweet milk  
3/4 cup prepared bran  
1 1/2 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
2 tablespoons sugar  
1/2 cup melted butter  
Beat egg yolks slightly, add milk

and bran and let soak while sifting dry ingredients. Stir sifted dry ingredients into the liquid mixture; add melted butter and fold in stiffly beaten egg whites. Bake in a hot waffle iron until no steam is visible.

Yield: 6 waffles, 7 inches in diameter. In case you want to try some fresh maple sugar right away and do not find it convenient to make griddle cakes or waffles, buy a package of whole wheat biscuits at your grocers. Dot biscuits with butter and cover with shaved maple sugar. Place in hot oven until butter and sugar is melted. Serve in cereal bowls with hot or cold milk or cream.

Blairmore Enterprise:—Did you ever notice that a Communist's speech is always the same, no matter what the subject?

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