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Prospector Gives Typical Interview

Replies to Suggestions as to the Prospector of Fancy and Fiction. Humour Not Wanting.

W. J. Gorman, who writes "Grab Samples" for The Northern Miner, last week gave his space to the publishing of an interview with a real prospector. The interview may be somewhat imaginary but in any event it is true to life and to fact. Here it is in full as given by W. J. Gorman—

"Conditions were almost perfect for the interview. There were the amenities; there were not too many interruptions; there was plenty of time; there was harmony. Said the Prospector:

"You know, we appreciate many of the complimentary things you say about us. An odd time, back in the deep bush, up the little creek, camped on the bend in the small clearing, with the tag alders leaning toward the birch-wood camp fire, we feel a little like blushing. After all, you give us a lot of credit. . . . Believe me, we are really only trying to make a living."

"So, but you wouldn't try to disillusion us city fellers, would you? You prospectors are always on the hunt for the pot at the end of the rainbow, aren't you? Don't tell me that you don't lead a romantic life, on the trail of a million dollars that may crop up on the next portage."

"Well," said the prospector, "I guess there are as many different types of us as there are of any other class of Canadians. Some are excitable; it is an exciting business. Some are hard-boiled as any Chicago gangster. Some prospectors wave their arms in their sleep. Others keep both feet on the ground even when they pick over visible. You can't classify us."

"I have always been interested in knowing how you got into the busi-

ness."
"That's easy. I started out as a kid to work in the lumber camps. First year I was cookee. Second year I was a buck beaver, being big for my age. Third year I got driving team; by that time I was twenty. Fourth year I got top loading and got thinking I knew the lumber business. Still pretty young, of course. So the fifth year I went to the walking boss and applied for a camp foreman job. The walking boss he looked me over and said: 'Listen kid, we don't know yet whether we will go to the bush this season or not. If we don't we won't be needing you. If we do, we won't be having you.' So I got sort of discouraged about the lumber business."

"But that doesn't answer my question. How did you break into prospecting?"

"You have part of the answer. About that time my father got interested in the game up around Sudbury. The sulphides had been found shortly before and he had gone out with several others who had experience down in Michigan and they had found some ore. A few of those oldtimers cashed in a bit. You know how young sons are. I thought the old man was the greatest fellow who ever lived. The same thing has happened to my sons after their old man. No doubt they are all in the game, too, taking thought when they were younger, that I had the world by the tail with a down hill drag. Of course, they have learned different but I'll bet their sons, now coming along, will fall for the same idea."

"Yes, but that hardly explains your sticking with the game for thirty years."

"My boy, a man sticks with any game that will bring him bread. There were some good years, some hard ones. There are people who will say they have heard of me for a long time as a successful prospector. But what they forget is that there were stretches when nobody heard of me except my wife, the grocer and the tax collector. Even they had a hard time keeping track of me. Every once in a while there is a prospecting or a mining boom and then the papers glorify us. What happens in the three to six year periods when our names don't get in the papers or in prospectuses. We live on the poetry, the romance of the business. You know, the sad, silent hills, the green whispering pines. That's our diet."

"All of which seems a little bitter," remarked the interviewer. "After all, it must have been a good life, is a good

Principals in Hollywood Mystery



Hollywood police believe William Howard (right) shot and killed Paul Wharton, dress designer (left) and critically wounded Prof. Henry Bolte (below with his wife). Howard committed suicide after Bolte shooting. He had been acting as chauffeur for Wharton, designer of gowns for Hollywood celebrities.

life. There are a lot of fine men in it, most of them with a dash of the unusual in them."

"I guess that's right. But you can't expect a doctor to diagnose his own disease. You had better ask my sons; they are still sensitive."

"But, the experience of making a gold discovery. It must be thrilling?"
"Yes, it is. Some men throw up their hats and crack their heels together. They run around like madmen. They can't sleep, they rush for the tracks and the recording office as though the devil were after them. They don't stop to prospect for strike or dip or dimensions. You would think they really believed there was such a thing as the Moccasin Telegraph that would broadcast their discovery before they could throw stakes around it. As a matter of fact, if they would stay on the job and lie low nobody would find out about their luck until they had corralled the best ground in the country. It is the excitable ones who hit for town who spread the word. You can't tell me they don't talk and write secret letters and send cryptic telegrams. Even the brakemen, on the train, as soon as they spot the wild look in their eye, say to themselves: 'Here's a guy that has found something.' They ooze discovery. Naturally they attract a lot of followers and in no time their find is surrounded by square miles of stakings and they have no chance to enlarge on the showing and perhaps get better ground. I could tell you of cases."

"You are suggesting that you would cut none of these capers," said the interviewer.
"Perhaps we cut our eye teeth on something tougher than what the pre-money, no grubstake, no promoter, no syndicate has met. We had no range and you had to have a big deposit to get more than passing attention. Result was that we would work all season on a showing before we peeped. When the silver and gold business started we were practically disqualified. We were handicapped by taking our business too seriously."

"Of course, you learned better later?"

"It took us a long time. We had an idea that there was more to the business than staking or camping out."

"If you were young again and had your choice of profession what would you be?"

"A preacher."

"Joking aside, don't you think that your boys are in one of the best professions in the country to-day?"

"Well, I can't say. I tried to make one of my boys a mining engineer. I thought I would get him a license to pick money out of the air but he wouldn't take it. He is with his brothers, fighting blackflies and scratching moss. Of course, it might have been worse. The boys might have turned out to be promoters or stock salesmen or board room advisors. As it is, they are meeting a pretty good class of fellows. They will learn to talk, to ruminate, to think. They will see, as I have seen, a hundred thousand miles of film that never was run over a reel or thrown on a screen. They will study men and rocks and get below the surface of both. Maybe they will never make any money but it is better than river driving."

"Did you ever drive logs?"

"I tried, but I was too round-footed. I drowned a lot of peavies and pike poles one spring. I would have liked to have stayed, because we had a wonderful cook. Beans have never tasted the same since. When we got to Whitefish the foreman said I could walk home to Sudbury from there but I went up to Bill Hall's place instead and went home in state."

"What state?"

"That would be telling."

Essentials Needed To Make Good Lawn

Evenness of Surface, Rich Colour and Luxuriance of the Foliage, and Freedom From Weeds

(By Rose E. S. O'Neil)

What a desolate place our homes would be without a flower! They would be like faces that lacked smiles. Flowers are not only the stars of the earth, but the stars are truly the flowers of heaven.

Flowers, blossoming in the garden and in the room, give an esthetic emblem of radiance, a joy of living and accent to every member of the household and a beckoning welcome of hospitality.

The three essentials of a good lawn are evenness of surface, luxuriance and rich colour of the foliage, and freedom from weeds.

On lawns where there is an abundance of shade it is often necessary to add some seed of grasses that do well under such conditions. The bulk of a lawn grass mixture is made up of the Kentucky blue grass and bent grasses, such as red top, etc., with the addition of a small quantity of white clover. In purchasing the seed it is well to pay a good price and get a first-class cleaned seed, free from seeds of weeds.

The seed should be sown broadcast over the surface rather thickly. Otherwise it may not all germinate. After sowing the surface should be scratched over gently with a rake, taking care to cover the seed but little. If the weather is not too dry and hot, the surface may be rolled with advantage after the seed is sown. Care should be exercised that the new lawn shall not be cut up or disturbed by walking over it while soft, or that a lawn mower be not used until the grass is of sufficient strength that the wheels do not disfigure the surface.

In making a lawn by sowing the seed the edges of all drives and walks should be bordered with a strip of sod about a foot wide and set down to about the level of the surface of the soil to be seeded. Unless this is done it is difficult to obtain good edges. The time for sowing grass seed is in April, May or September. One can obtain a lawn by laying turf or sod, the work done when conditions of the sod, soil and weather are most favourable. The mower should be used on the lawn quite often rather than at long intervals, and cut close. If the grass is allowed to grow too long it forms long joints, while if clipped

a little and very often it becomes dense and firm. A carrier attached to the back of the mower to catch the clippings as they fly from the cutters is a very useful and labor-saving device, and it is better to thus gather the clippings than to allow them to remain on the grass.

It is better to water and sprinkle the lawn late in the afternoon or early in the morning. The former preferably, the idea in doing this work in the evening being that the grass will receive the greater benefit, as during the heat of the day evaporation takes place so rapidly.

Cookery Hints that Should be Helpful

How to Make Vegetable Cocktails. A Variety of Uses for Pickles. Using Cereals with Fish Salads.

(By Barbara B. Brooks)

"Cookery hints" were stock in trade long before there were cookery books, women's magazines, newspaper food pages, or radio kitchen broadcasts. Women and men, too, where cooking was a man's job, passed on their little kitchen secrets or guarded them carefully, according to dispositions and circumstances.

The use of the word "hint" in this connection tells much about the history or development of cookery. Hint is used here in the sense of "a suggestion or a reminder without a full declaration." In the early days cooks learned from one another by seeking and passing on hints. Recipes giving "a full declaration" of ingredients amounts and procedures, as we find them now, were practically unknown until comparatively recent years.

Today our cookery knowledge for the most part is circulated in the form of precisely stated, tested recipes. However, all cooks still seek "hints" and find in them practical suggestions for new ways and short-cuts which make cooking easier and more interesting.

We all like to exchange cookery secrets, so here are some which may be new. Do you know that—
Vegetable cocktail is made by combining chopped cabbage, celery, green pepper and seasoning in a thin gelatin mixture. Serve with a spicy cocktail sauce.

Pickles have a variety of uses other than to garnish sandwiches and salads. Add finely chopped pickle with a few drops of onion juice to mayonnaise to serve with fish or to moisten chopped meat for sandwich filling. Add chopped pickle to white sauce just before serving it on cauliflower. Chop mixed mustard pickle and cream with butter; use between very thin slices of buttered bread; toast and serve hot with tea. Add thin slices of pickle to potato, rice or macaroni salad.

Cereals are not only "extenders" for fish salads, but improve the flavour by cutting excessive oiliness. Try steamed rice with tuna and corn flakes with salmon in the proportion of one-third cereal to two-thirds fish. Combine as usual with other ingredients in your fish salad recipes.

Cold water put into a hot skillet will in time cause it to buckle, due to uneven expansion of the metal.

A scoop of ice cream on a serving of corn flakes makes a wholesome, nourishing dessert, especially good for the children's supper.

It is not necessary to baste roasts if the meat is placed in the pan fat side up. As the fat melts and runs down, it will do the basting and save you the trouble. If the roast does not have fat of its own, strips of bacon or salt pork will serve the purpose.

A bowl of corn flakes and berries with cream or whole milk is a refreshing and delicious luncheon or supper. If baked potatoes are opened or pricked as soon as they come from the oven, they will not be soggy.

To divide a pie in five portions, first mark it with a well-proportioned letter "Y"; then divide equally the two large sections on each side of the "Y."

Meaford Mirror.—Smokers will no doubt welcome another good reason for smoking. A French scientist has found out that cannibals do not like eating white men because their flesh is tainted with tobacco. Therefore, the proper way to approach a cannibal is with a pipe or cigarette in your mouth.

Toronto Mail and Empire.—Someone has said, "Everybody goes down to the grave carrying in his clutched hand only that which he has given away." Yes, and then the Succession Duties branch scrutinizes it closely to see whether it was not given away in evasion or contravention of the statutes in such cases made and provided.

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Nero Built First Big Refrigerator

By "Shakes"

Several major industries have grown up in the past few years as the result of the increased use of machinery by the average man. The motor car has long been a classic example of the great change; radio has been another. But there is one that has had but little attention and thought from those whom it has benefited—electrical refrigeration.

Unlike its brother industries, mechanical refrigeration began with big things—cold storage warehouses and the like—and worked slowly downward to the modern two-by-four two-person 'frig. The little bits of history collected recently on refrigeration form an interesting background to the present industry.

Nero, says J. A. Cowan in an article in a recent issue of the C-I-L Oval, was the first man to really get down to business about having his food at just the right temperature. His system was slightly more clumsy than a present-day automatic one. He had a few hundred slaves busily engaged all summer in carting down snow from the mountain tops to put in crudely insulated trenches in which there were spaces for his famous wines and foods. He had a great idea all right, but it ended with Nero's power.

For hundreds of years the science was neglected. "Francis Bacon," says the Oval, "had shrewdly suspected something of the sort (deterioration of foods due to high temperature and consequent bacteriological changes) and had stuffed a owl with snow in order to investigate, but, catching pneumonia as a result, he died before he learned whether his theory was correct or not." Pasteur's experiments were really responsible for the development of modern refrigeration, just as they have been the ground work for so many things now considered indispensable in every day life.

The jump from ice refrigeration to mechanical was a long one. Steam engines were used for years and it was not until the advent of the electric motor that smaller plants became feasible.

There is very little difference between the machine that cools hundreds of tons of beef in many-storied warehouses and the machine that

keeps the food in modern homes fresh and tasty. The same simple system is in use.

The principle on which the whole thing is based is that when a liquid becomes a gas, a tremendous amount of heat is absorbed. This may be very clearly seen from a tank of liquid carbon dioxide such as is used in every town for the manufacture of soft drinks. If the valve at the top is opened even slightly, the metal surrounding the escaping gas becomes very cold.

So, in electric refrigerators, a liquid is allowed to expand into a series of tubes, cooling them to a much lower temperature than the surrounding air. The only problem then is to re-liquify the gas. This is done mainly by pressure. Just as steam can be changed back into water by compression, so can any gas. The little electric motor in the refrigerator does this job through operating a compressing pump. The liquid is then again allowed to expand and so on, probably for years and years. The gas, which may be ammonia, sulphur dioxide, dichlorodifluoromethane, methyl chloride or a few other gases suited to the purpose, lasts for an indefinite period, if all joints are properly sealed.

The making of electrical refrigerators in the many Canadian plants equipped to do the job, is somewhat after the style of manufacturing a motor car. The cooling system is the "engine" and the cabinet the "body." Assembled by the "line" system, each unit is carefully run in and tested before being shipped.

Stratford Beacon-Herald:—Mussolini objects to other nations interfering while he deals with Ethiopia. Or to put it in another way, he objects to being interfered with while he is interfering with the affairs of some other nation.

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