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PURITY FLOUR

Best for all your Baking

Santa Claus in Person to Visit South Porcupine

Will Also Visit Schumacher and the Dome. Children to Receive Candies, Nuts, Fruits, etc. Other Items of Interest from South Porcupine and the Dome.

South Porcupine, Dec. 21st. Special to The Advance.

We've seen Santa Claus so many times here lately that we may be pardoned for getting a bit confused. Santa has been tall and short, inclined to rotundity, and almost slight, but in each case he has worn the same old smile (and the same old togethery?) and has been received with the same rapturous yell from the youngsters. Which shows us that after all Shakespeare was right and that "The play's the thing"—and who cares for small details anyway. And the jolly old fellow isn't through yet, from whispers that have come to us. And just in case somebody hasn't seen him yet we wish to announce that on Christmas Eve (Tuesday) at 7 p.m. he is going to drive from his home in the Heart of Everywhere right through South Porcupine's main avenue where the Christmas tree is waiting and he'll be in a sleigh with bells on. And for all the children who will be there he will have a bag of candies, nuts and fruit. And the bigger the yell you give, the better he'll be pleased. Furthermore he is going to visit the Dome and Schumacher too—in the same sleigh!

The post office is almost snowed under with mail and parcels. Eight helpers are working hard to clear both ways, and are having a strenuous time. Lines of people waiting to give and to receive make the post office a very busy place these days. We hear too that the passenger travel on the T. & N. O. is almost a record.

Mr. and Mrs. Bert Smith left on Friday for Whitty for the vacation.

Mr. Alec MacMurray will spend Christmas with his mother in Hamilton.

Miss Verne Smythe is leaving on Sunday to spend Christmas with her brother in Matachewan.

At a private get-together of the Firemen this week it was unanimously decided to give the Old-Timers' dinner again this year after the Christmas and New Year festivities are over. Sorry that an error crept into last week's column. The council are not responsible for any of the "Old-Timers' dinner expense, which is borne entirely by the Firemen, as their contribution to the community spirit which makes up the Christmas Porcupine Punch Bowl.

Born—On Dec. 2nd to Mr. and Mrs. W. Parker, of South Porcupine—a son, Mr. John Gibbons, of Noranda, is expected home on Monday to spend Christmas with his parents.

Mr. H. Sutcliffe, of New Liskeard, was a visitor at the Empress hotel this week; also Mr. H. Goebel, of Noranda. Mr. J. Cooper left for his home in Toronto this week for Christmas and Mr. T. Kingston for New Liskeard.

Mrs. Carlson and Miss Corinne left on Friday for Toronto to spend Christmas with the rest of the family. Mr. Carlson will leave on Tuesday.

Nikolai Maepaa, the Finn who was stabbed here last week is recovering from his horrible knife wounds. We regret that he hit a fellow when he was down, last week. The alleged would-be murderer should not have been branded with a former crime. It is another local Finn who stabbed his brother in Finland and killed him.

Miss Kathleen and Mary Gallagher are expected home for Christmas, from the University of Toronto.

Little Mary Harper's seventh birthday comes just four days before Christmas, but she is having a lovely party this afternoon just the same. Fourteen of her little friends are helping her celebrate.

The annual ratepayers' meeting to elect trustees for the public school is to be held the day after Christmas in the High School.

The Dome Sunday School of the United Church held their Christmas tree and concert in the community hall at the Dome on Thursday night.

As usual they had a splendid programme and a jolly time—we believe they had just the nicest Santa Claus ever, who wanted to kiss all the children (girls preferred?). Mrs. McCaffrey was unfortunately sick, and could not be present to play the piano, but Miss Carlson was good enough to help out, and the programme was carried through without a hitch.

Mr. Victor Evans left on Friday to spend the Christmas vacation in Winnipeg with his people.

Miss Mary McIntosh is home for the holidays from the Ontario Ladies' College, Whitty.

Mrs. Dowsett is visiting her daughter, Mrs. J. McCrae, at the Dome for the Christmas season. Mr. Dowsett and Miss Betty are expected early in the week.

The Misses Frances and Mary King came home to Golden City on Friday for a three weeks' vacation from North

Home-Made Cookies for the Christmas Season

Doesn't Seem Like Christmas Without the Old-Time Cookies. In Scandinavia They are Still Used as Tree Decorations. Recipes for Some Special Cookies.



(By Edith M. Barber)

Christmas is perhaps responsible for the invention of cookies. Over in the Scandinavian countries cookies, cut in fancy shapes and gaily decorated, are still being hung on the Christmas tree. This custom has existed for hundreds of years. Perhaps some good Scandinavian housewife discovered that cookies would serve a double purpose if she added more flour and more shortening

to her cake mixture so that she could roll it out and cut it into fancy shapes. In Scandinavia and Germany there are all sorts of special recipes which are used only at Christmas time. Some of these are the guarded property of a family. There will be an exchange of Christmas cakes but never of recipes. Actually there are not so many types of cookies although there may be many variations of each type.

At holiday time when we are willing to devote time to the preparation, rolled cookies which can be cut in fancy shapes are perhaps the most popular. One of the newest kitchen gadgets will cut a large number of cookies of a variety of shapes all at the same time. These there are those German rolling pins with which a design may be pressed into the rolled dough. If you wish the dough to roll easily chill it between the mixing and the rolling. Cookies of this sort may be brushed with white of an egg and decorated with nut meats, raisins, candied cherries, powdered sugar or candies before they are baked. They may be frosted, dipped in nuts or decorated after they are baked instead of before, if you like. Frosted cookies however, will not keep indefinitely, as will the plainer cookies.

The cookie press which is sometimes known as spritz, demands a slightly softer dough than does the rolled cookie. The stream dough as it is pressed out will be ridged and can be spread in rounds or bowknots on the baking sheet.

Easier than either of these to prepare are what are often known as ice-box cookies. The thick dough is made into roll, wrapped in paper to chill and then sliced and decorated, or not, before baking.

For a drop cookie the dough is thick but not stiff. It is dropped from a tablespoon or teaspoon and after baking will have a home-made appearance which is attractive. Cookies of this sort do not lend themselves to decoration.

Then there are the wafers which often have nuts in them. These also are dropped from a teaspoon on to a baking sheet. The plain wafers of the Swedish type are often rolled, as soon as baked, around the handle of a wooden spoon or a rolling pin. A German cookie whose name is translated as "shaving" is wrapped in a curl around a stick.

Other Dropped Cookies
Cookies of the macaroon type are also dropped, but because of the beaten egg whites which are used they will rise a little in the oven. Their height will depend upon the proportion of sugar and nuts.

Then we have the brownies, the date bars, the molasses and chocolate sheet cookies, which are made from batters of cake consistency baked in shallow pans and cut into finger lengths or squares after they are done.

greased pan for macaroons and meringues, but experience has proved to me that there are better results when dry pans are used.

Because most cookies are the better for aging, you may make your Christmas cookies as far ahead of time as you like.

Austrian Crescents
1/2 cup shortening
1 cup flour
1/2 cup rolled almonds
Salt
1 cup sugar
4 egg yolks.
White of egg.

Mix shortening with sugar, add egg while the recipe which I am giving today demand a definite amount of flour you may find that you need a very little bit more when you come to roll or drop them. Eggs, you see, differ in size and flour does not always have exactly the same thickening quality. If you are going in for a cookie baking on a large scale you will find large baking sheets better than pans, even when you use their backs. It is not generally necessary to grease cookie pans even when there is not shortening in the recipe. There are few exceptions to this rule. Wafers made with brown sugar need pans greased with an unsalted fat. It may surprise you to learn that I recommend the use of an un-yolks, beat well and stir in the flour and salt. Add the almonds, rolled very fine. Chill dough and roll to quarter-inch thickness. Add more flour if necessary. Cut with small, crescent-shaped cutters. Brush with egg white, sprinkle with chopped almonds and bake it in a moderate oven until golden brown.

Chocolate Walnut Dollars
1/2 cupful butter.
1 cup sugar
1 egg
2 tablespoons milk.
1 teaspoon vanilla.
2 1/2 cups flour.
1 teaspoon baking powder.
1/2 teaspoon cinnamon.
1/2 cup chopped nuts.
2 squares chocolate.

Cream butter and sugar. Add eggs slightly beaten. Add milk, vanilla, sifted dry ingredients and walnuts. Add the chocolate melted and form into roll 2 inches in diameter. Chill. Cut in 1/2 inch slices. Bake in moderate oven (375 degrees F.) eight to ten minutes.

Nut Wafers
2 tablespoons butter.
1 1/2 cups brown sugar.
1 egg.
4 tablespoons flour.
1 1/2 cups chopped nuts.
2 tablespoons water.

Cream the butter, add the sugar gradually, the egg slightly beaten, the nuts mixed with the flour and the water. Drop by teaspoons two inches apart on a baking sheet, greased with unsalted fat or oil. Bake in a slow oven (325 de-

grees F.) seven to ten minutes. Remove from the oven, cool one minute before taking from the pan.

Spritz
2 1/2 cups sifted cake flour.
1/2 teaspoon salt.
1 cup shortening.
1/2 cup sugar.
3 egg yolks.
1 teaspoonful almond extract.

Sift the flour with the salt. Cream butter, add sugar slowly and cream together until light and fluffy. Beat in egg yolks, one at a time. Add flavouring and work in flour into the mixture. Pack in a cookie gun, force dough out into greased cookie sheet in various shapes, bake in a hot oven (400 degrees F.) ten minutes. Remove from cookie sheet at once and store away in an airtight container.

Gevura Kuchen
3 cups flour.
1 1/2 teaspoon ginger.
1 1/2 teaspoon cinnamon.
1/2 teaspoon cloves.
1/2 teaspoon soda.
1 teaspoon baking powder.
1/2 teaspoon salt.
1/2 teaspoon nutmeg.
1 cup dates.
1/2 cup shortening.
1/2 cup sugar.
1/2 cup molasses.
1/2 cup sour milk.
1 egg.

Mix and sift flour, spices soda, baking powder and salt. Mix sliced dates with the fingertips through flour mixture. Cream fat and sugar. Add molasses, sour milk and well beaten egg. Combine two mixtures. Roll cookies on a floured board. Cut with a floured cutter and bake on a well oiled baking sheet or inverted pan in a moderate oven (375 degrees F.) for twelve or fifteen minutes.

Brownies
1 egg.
1/2 cup melted butter.
1 cup granulated sugar or salt.
1 1/2 cups brown sugar.
2 tablespoons water.
2 squares chocolate.
1/2 cup pastry flour.
salt.
1/2 teaspoon baking powder.
1 cup nuts.

Beat egg slightly and stir in melted butter. Stir in sugar and add water. Beat half a minute; add melted chocolate. Add nuts, flour, salt and baking powder which have been mixed together and add to first mixture. Bake in greased cake pan twenty-five to thirty minutes in a moderate oven (375 degrees F.).

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Whist Drive Winners at Women of the Moose Event

The Women of the Moose held a very successful whist drive on Wednesday, Dec. 18th. The winners were:—Ladies, Mrs. I. W. Hunt, Mrs. Ernest Lemieux and Mrs. T. Thomas; men, A. Atkinson, C. A. Gillard, R. Gray and Mrs. Briggs cut for men's third prize, Mr. Gray winning. The whist prizes were poultry. Ladies' travelling prize was won by Mrs. Jean Dodd. It was donated by George's Beauty Shop. Men's travelling prize was won by Mrs. Bredeau, playing as gentleman. It was donated by Mrs. N. Everett.

The occasional chair, given as door prize, was won by B. Tennyson, ticket No. 51.

The conveners of the whist drive were Mrs. W. Carroll and Mrs. Geo. Belanger. Mrs. Bob Hardy was the refreshments convener. There were four



The Season's Greetings

A wish to you, our customers! May the Holiday Season bring you a wealth of joy and good fellowship. May the New Year bring you Health, Happiness and Prosperity in full measure.

For ourselves, we also have a wish. That we may continue to serve you faithfully and well, making life easier by the service we render.

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M.C.'s—Mrs. W. Carroll, Mrs. Geo. Belanger, Bert Odgers and Mr. Partridge. The fruit cake, on which weight guesses were sold, will be awarded to the winner at the next whist drive held by the Women of the Moose.

Little Miss Helen spins drew the winning ticket for the chair.

Home from University and College for the Holidays

A large number of Porcupine and district students at colleges and universities in the South returned to their homes for the Christmas vacation this week-end. Among those from the University of Toronto are: Miss Harriet Harkness, Miss Helen Newton, Miss Barbara Campbell, Miss Mary Gallagher, Fordyce Scott, William Drew, Cyril Reade, Jack Marks, Charles Cushing, Terry Smith, Jack Lake, Clem Leaman, and Colin Sellars. From Queen's University: Miss Marion Ostrander, Miss Audrey Bourne, Jim Pond, George White, Jim Keeley, Bill Keeley, Alan Longmore, Marcel Evvard, Len Travers, Ronald Denny and Clayton Richardson. From McGill University: Miss Key Gallagher, Doug Carriere, Upper Canada College: Gordon Denny and Billy Minthorn. Braxton Hall: Miss Mary Porter and Miss Betty Ostrander. North Bay Normal School: Miss Louis Abraham, Miss Rita Forbes and Misses King. From other schools: the Misses Margaret and Gertrude Burke, from Loretta Abbey; Donald Blackman from Albert College; Miss Doris Cooke from Shaw Business Schools; Miss Ruth Curtis, James Curtis, and the Belec brothers.

ADVICE

To Perplexed People

Bring Your Problem to Remus'

If your gifts must be good, and your budget misbehaves, there's a real need for our solution! We'd suggest, for women, a smart new compact from \$1.00 up, a piece of costume jewelry from \$1.00 or a bag as low as \$1.25. For men, jewelry as little as 25c will buy collar pins and clasps for ties, brush and comb sets from \$4.00, and silver cocktail shakers from \$5.95. If your particular problem involves a home, we'll show you a host of suggestions up from \$1.00. In any case, we advise

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A Joyous Christmas

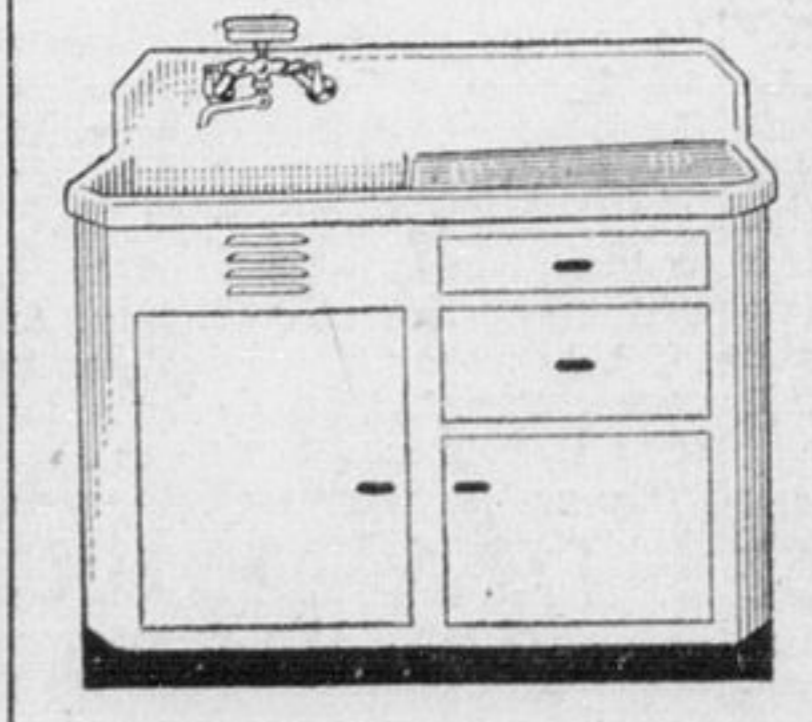
to One and All

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