

I CAN ENJOY SUMMER OUTFITS MUCH MORE NOW DICK-SINCE I BEGAN USING PRINCESS FLAKES FOR MY WASHING.

I NOTICE THE DIFFERENCE TOO HONEY—NOW MY SHIRTS ARE REALLY WHITE!

**PRINCESS**  
PURE SOAP FLAKES

## August Also Becomes a Month for Weddings

Accordingly August Calls for Wedding Supper Ideas. Here are Suggestions for Bridal Shower Parties, with Menus and Recipes for Buffet Hospitality. And Also Some Other Recipes.



(By EDITH M. BARBER)

August is evidently a bride's month. Several requests have come to this column for suggestions for wedding suppers and for pre-parties. Some of them definitely request buffet menus. I really think that a buffet supper is the most practical way to serve wedding guests. The wedding cake may form the central note. It may be decorated with two little dolls which can be bought at the five and ten. Long ends of tulle may extend from the doll bride's head over the edge of the cake and tied in bows falling on the table. The cake may be surrounded with artificial orange blossoms or fresh flowers.

The food may be arranged in attractive dishes around the table. A chicken mousse garnished with rings of green pepper or pimiento, tomatoes stuffed with a cucumber mayonnaise with caviar or minced ripe olives and cold cuts may be the main dishes. There should be hot rolls, olives, salted nuts and any other accessories you may like to add. You may have in addition to the rolls thin slices of buttered brown and white bread. There must, of course, be coffee and there may be a punch. Dessert, which almost always is an ice cream,

often in fancy shapes, may be passed when the plates from the first course have been removed. If you choose a mixed fruit compote instead of the ice cream, the guests may help themselves to this also. There should be a supply of little cakes, and there may be a fruit cake as well as the bride's cake to serve with the dessert.

If you would like to substitute a hot dish for the chicken mousse, serve a large, flat casserole filled with creamed chicken and dotted with rounds of biscuit dough.

Some special suggestions for refreshments for a "shower" party served on the lawn have been requested. In this case dainty mixed sandwiches with plenty of relishes, hot and cold drinks are particularly suitable, for even in the hottest weather foods cool too much on their way from the kitchen to the lawn. Salads, on the contrary, lose their chill. If you provide a good variety and plenty of sandwiches you will probably have the most satisfactory type of meal.

The easiest way to serve ice cream, it seems to me, is to plan individual servings which can be arranged on trays and passed to the guests. Small fancy cakes are more practical than larger layer cakes, although you may use these if you prefer.

If you really wish a hot dish as the main course, croquettes hold the heat quite well, as do creamed potatoes, which may be removed from the oven, and if they are brought directly to the table may be still bubbling. I wonder if you have ever covered creamed potatoes with slices of cheese which, when baked, will form a crisp savory crust.

What ever you decide to serve, remember that you must make provision for refilling or changing the serving dishes often so that the table will keep its attractiveness. When I serve hot sized casseroles, I use several small or medium sized casseroles and replace them not only for the sake of hot food, but also for the sake of appearance. There should be plenty of sandwich plates so that they may be replaced before they get that scanty look.

To keep sandwiches fresh when they

are made ahead of time, put them in one or more of those large refrigerator dishes which must, of course, be covered, or else wrap them in moisture-proof paper and keep them in the refrigerator until serving time. If, however, your refrigerator is crowded you may cover them with a damp cloth which must be well tacked in. A few trays of open sandwiches or canapes, as we usually call them, may be put on the table to add an attractive note. Do not, however, depend upon them entirely when serving many persons as they cannot be piled on top of each other.

Just a word about the choice of fillings. A good liverwurst sausage mixed with softened butter or with sour cream makes a filling which many of our guests will identify as pate de foie gras and which is really a lowlier sister. Crab meat mixed with onion juice, finely minced celery with a subtle seasoning of Worcestershire sauce, a dash of mustard and plenty of paprika is also delicious.

**Chicken Mousse**  
3 egg yolks, slightly beaten  
1/2 teaspoon salt  
1/2 teaspoon paprika  
cup hot chicken stock  
1 tablespoon granulated gelatin, soaked in 1 tablespoon cold water.  
1/2 cup cooked chicken  
1/2 cup blanched almonds  
1 cup heavy cream, whipped  
Few grains cayenne  
Add salt and paprika to egg yolks, pour stock over gradually and cook over hot water until the mixture thickens. Add gelatin. When the gelatin dissolves strain and add to chicken and almonds finely chopped through the meat grinder. Season lightly with salt and cayenne. Set in a pan of ice water and stir until the mixture begins to thicken; then fold in whipped cream. Turn into a mold and chill.

**Hot Rolls**  
2 cakes compressed yeast  
1 cup milk, scalded and cooled to lukewarm  
1/2 cup sugar  
1/2 teaspoon salt  
1 egg  
4 cups flour  
1/2 cup shortening  
Crumble yeast into bowl, slowly add the milk and stir to dissolve the yeast. Add sugar, salt, beaten egg and flour, the milk and stir to dissolve the yeast. Turn out on floured board, knead quickly into a smooth dough. Put dough into greased bowl, cover with a towel, set to rise over a pan of hot water until double in bulk. Form into biscuits or rolls, put in muffin pans or oblong baking sheet, brush with melted butter and let rise until double in bulk. Bake in a moderate oven (400 degrees Fahrenheit) fifteen to twenty minutes. Remove from oven and brush tops with butter.

**Fruit Punch**  
3 teaspoons tea  
2 cups boiling water  
1/2 cup sugar  
2 cups crushed pineapple  
2 cups sweet cherries or 2 cups strawberries, sweetened with 1/2 cup of sugar  
1/2 cup lemon juice (4 lemons)  
1 1/2 cups orange juice (4 oranges)  
2 tablespoons grated orange rind  
Rind of 1 cucumber  
1 quart ginger ale  
Pour boiling water over tea, cover and

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let steep five minutes. Strain, add sugar and cool quickly by pouring over chopped ice or ice cubes. Add fruit and fruit juices, grated orange rind and cucumber rind, and when ready to serve add ginger ale. Two cups sweetened stewed rhubarb may replace the pineapple.  
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### The Truthful Tale of Pole and Whale

"Ship's Variator" Passes on the Yarn, Apropos to Visit Here of Captive Whale.

Timmins, Ont., July 30th 1936

To the Editor of The Advance, Timmins.  
Dear Sir:—I notice references in your paper to the visit to Timmins of the captive whale, but let me tell you this whale could not hold a candle to the one I am going to relate to you. It's perfectly true, for as you know, all sailors are addicted to the truth. Just ask my sailor cousin. He's been dead ten years now, so it's not likely he's moved. Now as to the story of the whale, it is known as the "Bos'n's (Boatswain's) Story."

**Bos'n's Story**  
"Tis a hundred years," said the Bos'n bold,  
Since I was a boy at sea,  
'Tis a hundred years, so I've been told;  
And that's the truth," said he.

"We sailed one day from Milford Bay  
The North pole for to see  
And we found it, too, without much ado;  
And that's the truth," said he.

We sailed and sailed, and one fair morn  
A great whale we espied,  
So we took a rope and a long harpoon  
And struck him in the side.

Then away and away went the great  
big whale  
And away and away went we,  
Tied fast to his tail to the North we  
did sail,  
And that's the truth," said he.

"But when we came to the great north  
star  
An iceberg we did see,  
Says the captain, 'Now we have come  
this far  
I'm not going back,' says he.

So we tickled the tail of the great big  
whale  
With a tenpenny nail, did we,  
And we sailed right through the iceberg  
blue;  
And that's the truth," says he.

"And there the North Pole we did see  
And we anchored the whale 'astern',  
But he gave us a whack that sent us  
back,  
(Or I might not be spinning this yarn).

So, messmates all," said the bos'n bold,  
"If the North Pole you would see,  
You've only got to sail on the tail of a  
whale;  
And that's the truth," says he.  
Yours for the truth,  
HARRY,  
Ship's Variator.

### Cigarette Smoking in Canada on the Increase

The consumption of cigarettes in Canada, according to figures available at Ottawa, has increased from 401,000,000 cigarettes, five years ago, to 5,310,000,000 during the last fiscal year, says an editorial in The Mail and Empire. Monthly statistics reveal a steady growth. Of course, within that period larger percentages of both sexes have enrolled in the ranks of those who use the "weed." The number who smoke cigars is on the decrease. Five years ago 152,159,300 cigars were consumed. Last year this figure had fallen to 124,970,870. This, however, was 10,000,000 higher than in 1932, which recorded the low for all recent years—115,888,000. A large revenue accrues to the Dominion Treasury from this source. The size determines the excise duty, the rate being \$4 per thousand if the quantity of cigarettes weighs three pounds or less, \$11 per thousand if they exceed that weight. The universality of the cigarette-smoking habit is certainly demonstrated by the data given. It has spread tremendously among women and girls.

### MAY RE-OPEN GOLD MINES ONCE WORKED BY ROMANS

(From Industrial Britain)  
Three hundred tons of gold ore, the first cargo of its kind, were shipped from Llanelly (West Wales) to Hamburg. It will be tested to ascertain what percentage it contains of gold and other metals. Explorations were re-started three years ago at Pumpsaint (Carmarthenshire), where the Romans mined for gold. Results have been encouraging, and a large number of men are now engaged at the mine.

### Electrocuted Last Week at Twin Falls

Young Man Operating Wood Saw Meets with Fatal Accident.

Troquois Falls, Ont., July 30th, 1936. Special to The Advance.  
Charles Mulvey, 19, of Allumette Island, was electrocuted at Twin Falls Monday afternoon when he went to shut off the switch of the motor running a saw he was using cutting wood for household use.  
A nephew working with him noticed he stood beside the switch and notified his father, Lorne Cosgrove, brother-in-law of Mulvey, who hurried over and disengaged the switch. Cosgrove and others tried artificial respiration for an hour and a half but although they were able to get Mulvey's lungs working they were unable to restore life, the shock having apparently stopped the heart.

The residents of Twin Falls, employed in the Abitibi Power and Paper Company there use the motor driven saw to cut their wood, and for the purpose have installed a transformer and standard switch on a pole near the saw. The switch is disengaged by means of a trip lever on the side, and Mulvey, when found, was grasping insulated wires on the opposite side of the switch box with one hand and had his other in contact with the metal in behind the box indicating that he may have stumbled against the wires, which, due to weathered insulation, permitted the current to pass through his body. An inquest will be held by Coroner W. J. Grummett.

### Takes a Long Time to Get Message of North Across

The following is an editorial article from a recent issue of The Sudbury Star:—  
"Not so long ago an incident was recorded of a resident in England writing to a Canadian official advising that he contemplated emigrating to this country and inquiring if there were ministers in the Dominion as he wanted to get married after coming across the water.  
"It is not difficult to appreciate that even in the British Isles there are thousands of people who are uninformed as to real conditions in Canada, because of the lack of opportunity to secure such knowledge. One expects, however, that those entrusted with the dissemination of information through the newspapers, say in London, the Empire capital, would be fairly familiar with Canadian affairs, but an article recently published in the London Daily Express, one of the newspapers controlled by Lord Beaverbrook, himself a Canadian, is the source of a great deal of amusement on the part of the residents of Northern Ontario.  
"The financial columns of The Daily Express attempted to deal with the recent find of gold in Bryce township, near Englehart, and in a stretch of the imagination, introduced some western U.S. phraseology as coming from crown officials, and speaks of the "sleepy Canadian township" being transformed into a hectic whirlpool as a result, with crowds swarming into the field in car, buggy and covered wagon, and a bedlam existing at Hall-cubury, where "there's liquor flowing like a fountain."  
"The whole thing of course, is ludicrous and pitiful, and Northern Ontario residents are too much amused to be annoyed. It does suggest, however, that much of our well designed effort has been wasted, and that a great deal has yet to be done in an educational way. After all, though fanciful and absurd, the article will result in an unfavourable reaction among a large number of people in the Old Land who read it.  
"Perhaps the Hepburn government might consider the re-opening of Ontario House in London as an aid toward a better understanding of conditions in this country. Sometimes it does not do to be too niggardly in some things."

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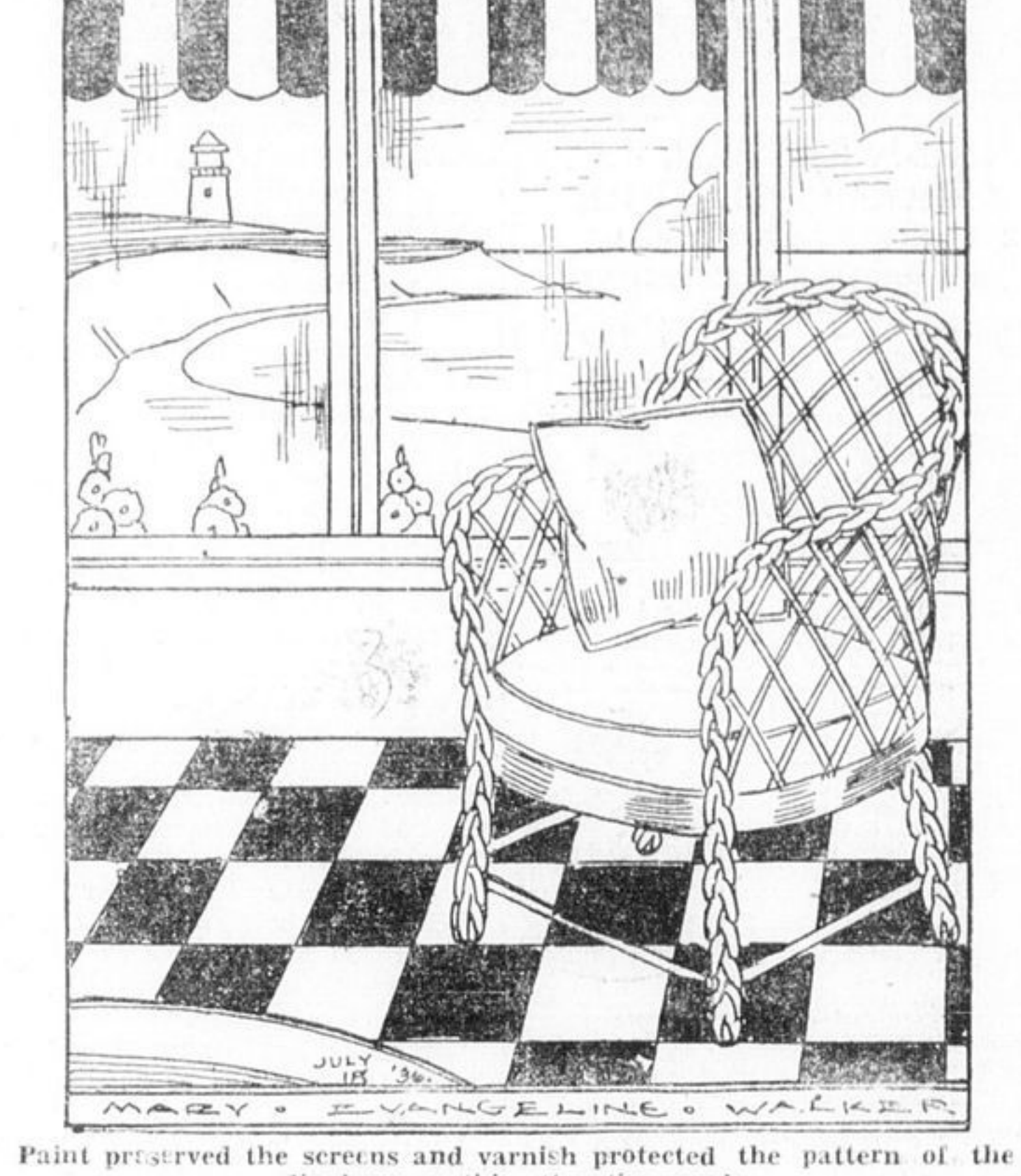
# CANADA DRY

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## The Household by Lydia Le Baron Walker

VARNISH AND PAINT AS AGENTS TO PROTECT HOME ARTICLES



Paint preserved the screens and varnish protected the pattern of the linoleum on this attractive porch.

Varnish is not only a restorer of the fact that the screening is old, and finishes on furniture, but is also a protection of surfaces. The liquid completely covers those to which it is applied, so that the surface beneath it is not touched, by wear, scratches, etc., unless these are so deep that they cut through the varnish to the wood or material under it.

**Painting Screens**  
Screen paint is of such a consistency that it can be applied readily, and without spattering. If reasonable care is taken when applying it, both sides of a screen have to be painted for durability, and certainly for good looks.

**Stain and Varnish**  
Bar Harbor and other willow chairs can be varnished or painted to keep them looking new. If a different colour is wanted use a stain before varnishing, or a varnish stain. Be sure to get into all the crevices. In factories such chairs are spray-painted, which insures covering surfaces completely. With a brush the work is more arduous, but nevertheless the new appearance of the chair repays for the labour of painting it with a brush.  
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**Paint**  
Paint is another covering that is both protective and decorative. This is true of indoor and outdoor finishes. A house is better preserved that is painted before the wood becomes bare. When blinds get faded and weather beaten, the whole dwelling takes on new attractiveness when they are painted. Screens will last much longer when painted each year. The netting, without such painting will rust and break, unless it is of copper wire which is more expensive. Ordinary wire screening, will also have a brownish hue instead of the wanted black. This undesirable colour betrays

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