

Cheers for the Jovial Oyster This "R" Month

A Brief Review of the Oyster Industry and What is Termed Oyster Farming. Also Some Helpful Suggestions About Ways to Serve Oysters, Together with Some Timely Oyster Recipes.



(By Edith M. Barber)

Three cheers, several huzzas and greetings to the great oyster family on its return from the long summer vacation! "I like you so much I could eat you up" is a literal statement in this case. A rather back-handed compliment perhaps for the poor oysters who after four or five years of growth merely end up in a stew!

Those who live on the Atlantic coast may congratulate themselves that they have at their door huge oyster farms. Farm is really the proper word because oysters are cultivated at the bottom of the sea on property owned or leased. The Long Island industry started about a hundred years ago when the natural supply of oysters along the shore began to dwindle. In "Heritage," by George Hummel, you will find an interesting account of the initiation of this industry as well as the development of the farm life of the island. At the same time it is a good novel.

The other day as I rode out to Sayville to visit the oyster farm, I recalled the fact that the railroad had been originally built as a short cut between New York and Boston. Passengers were ferried across to the Connecticut shore where they took the railway again. At first the trains made no intermediate stops. The farms of the island were practically self-supporting and most of the trading was done among the local inhabitants. Now Long

Island supplies us with many fruits and vegetables, fish, clams, lobsters and oysters.

The waters in which the oyster farms are located are closely supervised by health authorities so that they will remain clean and unpolluted. We can count on the safety and healthfulness of our market supply, whether it comes to us by way of the shell, in the can or in the modern paper cup.

Oysters, by the way, do not always spend their lives in the same spot. The fine oysters which are produced along the Connecticut shore are usually transplanted across the Sound to Long Island waters where they find food which is particularly adapted to their later development. There is still a close relationship between the two places as there should be because the first settlers of the island came from Connecticut.

Oysters are harvested by dredging with heavy seines. Out of the water with them come all kinds of strange fish and shellfish, horseshoe crabs, starfish, blowfish and drills among them. The shells are thoroughly washed before they are packed for market in this form or opened for bulk packing. Running chlorinated water for this purpose is an added safeguard. No water, however, is put into the cans or packages and ice is not allowed to touch them on their way to market. The old custom of keeping oysters around a cake of ice has gone into the discard as it should, because although it makes the oyster look plump, it detracts from flavour.

Now for cooking this delectable food. The shortest possible time! When the edges of the oyster curl it is ready for eating. A longer period will toughen the delicate texture and change the delicate flavour. Our American oysters have the double advantage in contrast to their European relations of being delicious both cooked and raw. The oyster on the half shell is renewing its popularity as a late afternoon appetizer and as always furnishes the ideal type of first course at dinner. What is better than a good stew for lunch or for a late supper party? In Philadelphia it is an old custom to serve the stew for breakfast! Fried, creamed, scalloped, panned or baked we like them for lunch or supper dishes. And it's like painting the lily; it has been discovered that when eating this favourite food we have

been all these years absorbing all sorts of valuable minerals and vitamins.

Oyster Stew

2 dozen oysters.
3 tablespoons butter
1 quart milk
Salt, pepper, paprika
Clean oysters, draining off the liquor and removing any bits of shell. Cook them in the butter until the edges begin to curl. Add the milk, and bring almost to the boiling point. Season and serve.

Oysters Casino

3 dozen oysters in the shell
Lemon juice
Minced green pepper
Minced onion
Bacon
Pepper
Salt
Wash and open the oysters. Put a few drops of lemon juice over each oyster, one teaspoon finely minced green pepper, one-half teaspoon minced onion and a square of bacon. Sprinkle with pepper and salt. Bake in hot oven (450 deg. F.) ten to fifteen minutes.

Chesapeake Sandwiches

Large oysters
Salt
Horseradish
Worcestershire sauce
Pepper
Tabasco sauce
Lemon juice
Water cross
Fry the oysters and place two or three between two buttered slices of brown or white bread. Garnish with water cross and serve with pepper, salt, horseradish, lemon juice, tabasco and Worcestershire sauce.

Oysters With Chutney

2 dozen oysters
12 slices bacon
4 tablespoons chutney
1 tablespoon Worcestershire sauce
1 tablespoon minced parsley
2 minced ripe olives
Paprika
Drain large oysters, wrap in pairs in slices of bacon and fasten with a toothpick. Cook over a low fire until the bacon is crisp and the oysters plump. Mix the remaining ingredients with the bacon fat and pour this sauce over the bacon and oysters. Serve on toast.

Luncheon Oysters

12 thin slices chicken
12 thin slices bacon
12 large oysters
Parsley
Spread each slice of chicken over a thin slice of bacon and roll the two around an oyster, and fasten with a toothpick. Place in a baking pan and bake in a hot oven (450 deg. F.) about ten minutes. Serve with a brown sauce.
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Child's Health Conference at Schumacher on Friday

The child's health conference will be held in the basement of the public school at Schumacher on Friday afternoon, Sept. 18th, from 2 to 5 p.m. All mothers and their babies are invited to attend.

Shamrock Spider is Found at Porquis Jct.

Odd-appearing insect reported at Porquis Junction. Rare in this country.

According to references in The North Bay Nugget, a specimen of a shamrock spider has been found at Porquis Junction. This type of spider is said to be very rare in the North. Local naturalists say that while there are lots of spiders in the North, they never saw a shamrock spider anywhere in this country. It may be, however, that this species is not so rare as all that, and if so it is up to any who have seen this shamrock spider to say so and thus add to the general knowledge of natural history in the North. By the way, while many in this part of the North have given very special attention to horticultural features of the North, there seem to be few doing much in regard to animal life in this country.

To return to the shamrock spider! The specimen in question was discovered by Mervin Sparling while engaged in painting the T. & N. O. station at Porquis Junction. The insect was found on one of the windows of the station building. Mr. Sparling sent the insect to his brother, Lindsay Sparling, West Ferris, near North Bay. Lindsay, in turn, took the odd-looking spider to the North Bay Normal School, where he was told it was probably a female shamrock spider. This species of spider, it was added, are rare in this district. The shamrock spider is described as looking like a tiny gray egg tinged with yellow. It has eight long legs.

Liskeard Couple Observe Silver Wedding Anniversary

Friends in Timmins and district will extend congratulations and best wishes to Mr. and Mrs. Fred Thompson, of New Liskeard, on recently observing the 25th anniversary of their wedding. Mr. Thompson, who is plant superintendent of the Northern Telephone Co., and who has also been secretary of the Temiskaming Firemen's Association since its inception, is widely known and popular all through the North. In referring to the anniversary event The New Liskeard Speaker last week said:—"Saturday last, August 30th, a number of friends gathered at the home of Mr. and Mrs. Fred Thompson to surprise them on the occasion of the 25th wedding anniversary. During the evening card playing was much enjoyed by all, while the presentation of a beautiful silver beverage set was made to the bride and groom of a quarter of a century ago, a dainty lunch also being provided by the visitors."

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By James W. Barton, M.D., Toronto

Diabetes—Past, Present, Future
In Great Britain there is an organization of diabetics the object of which is to help all research work in diabetes and to try to supply those diabetics who are without money with insulin, diet or other necessary treatment. Many middle-aged men and women, needed by home and community, are thus enabled to live another ten or more years instead of passing away within a couple of years.

For notwithstanding the wonderful discovery of Dr. Banting and the discovery of protamine insulin by Dr. H. C. Hagadorn and others, which keep the diabetics alive, it is only too true that diabetes lasts the whole lifetime.

Dr. Elliot P. Joslin, Boston, the outstanding authority on diabetes, in an address before the American College of Physicians at Detroit some weeks ago said: "Diabetes is a strictly hereditary and life-long disease. Children are born with the seeds of it within them even if they do not live long enough for it to be recognized. To-day ten times as many persons live ten years or more after the appearance of diabetes as did so before insulin was discovered. The average duration of the diabetes after it has been recognized as diabetes is now 11 years. At some future day it will be 20 years."

"Diabetics must learn to accept a large part of the responsibility for the daily management of their own cases, and must then become crusading teachers in the education of all similar sufferers who are less well instructed than they are."

The point then is that diabetes once developed is a lifelong ailment and must be fought every day if life is to be prolonged. While this in some cases may mean the use of insulin two or three times a day besides cutting down on starchy foods, in others simply watching the diet is all that is needed, no insulin being necessary.

Another fact frequently pointed out by Dr. Joslin is the danger of overweight in those who may be predisposed to diabetes. This means that those with the "seeds" of diabetes in them must never allow themselves to become overweight. By avoiding overweight the seeds of diabetes may never find the right soil in which to grow and the individual, despite his family tendency, may thus escape diabetes.
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Wedding Thursday of Popular Couple

Miss Iola Jean Dorway and Leonard Thomas Johnston United in Marriage.

The marriage of Iola Jean, only daughter of Mr. and Mrs. L. E. Dorway, to Leonard Thomas Johnston, son of William Johnston and the late Mrs. Johnston, was at the home of the bride's parents on Thursday. Rev. Bruce Millar performed the ceremony. Mr. Dorway gave his daughter in marriage. The bridesmaid was Miss Gladys McIvor and the groomsmen Jerry Killeen. The bride was gowned in gray and rose chiffon, with gray accessories and carried roses. Miss McIvor wore navy blue crepe and carried chrysanthemums.

After the marriage about 35 of the young couple's friends attended a reception at the home of Mr. and Mrs. Dorway, 14 Elm street, north. Mr. and Mrs. Johnston left the same day on a wedding trip to Toronto and Sarnia by rail and from Sarnia to Sault Ste. Marie and Port Arthur by boat. They are to visit a few days in Winnipeg, after which they will return to Timmins.

Silver, crystal, furniture—useful household things of all kinds—were presented to the bride and groom by their many friends in Timmins. Four showers have been held recently in honour of the bride.

Nipissing Crown Attorney Retired After 25 Years

After 25 years of faithful and able service as crown attorney for the District of Nipissing, Thomas E. McKee is being retired, the appointment of Edwin A. Tilley, of North Bay to succeed Mr. McKee, being made last week by Attorney-General Roebuck. While Mr. Tilley is highly regarded, there is regret at the retirement of Mr. McKee. Mr. Tilley, who is a graduate of Queen's, and has practised law in North Bay for seven years, will take over the duties of crown attorney and clerk of the peace on October 1.

Waterloo Chronicle:—"We can't learn when or why a woman must wear a hat."

BOY SCOUTS IN TIMMINS

These last few days have been so good that I have been wondering how many Timmins Scouts were out on hikes. I expect that the practice you had at cooking out at camp has come in pretty handy on your tramps, hasn't it? Nearly every hike a Scout takes, there's a certain amount of cooking to be done. It's hardly a hike if we can't cook a meal out in the open.

Cooking is a man-sized job and every good outdoorsman knows how to do it. He has to. Foresters, surveyors, mining engineers—most of them are good cooks as well as vigorous, self-reliant woodsmen. That is why we made cooking definitely a part of the Scout requirements even for Second Class Scouts. A Troop cooking its own meals is playing one of the most fascinating games of Scouting.

Camp cookery over an open fire is the most fun. You can't learn it out of books. You must cook the dishes yourself. So now while the weather is neither too hot nor too cold, learn to cook, first, because it is useful and enables you to help others, and next because it is fun and a real accomplishment.

Here's what Robert Burns has to say about eating:

Some ha'e meat and canna eat,
And some would eat that want it;
But we ha'e meat, and we can eat,
Sae let the Lord be thankit!

A Scout isn't one who has meat and can't eat it because he can't cook it. A real Scout is a good cook.

Next week, I'm going to have some news about a Patrol Leaders' meeting to be held when Mr. Paddon of Provincial Headquarters is up here. It will be held on Saturday October 3rd both in the afternoon and evening. Watch next week's column.

The 6th Timmins Pack have started to use Jungle Names for each of their members. A name to suit the character of each cub is given that Cub. Some of the names sounded rather funny and caused much amusement at their last meeting.

Don't forget about our Apple Day. How about getting baskets ready this year well ahead of time so that there won't be the rash there was last time. I expect that we will run our Apple Day on October 10th. Let's tell everybody about it. And then we'll do equally as well as we did last year.

And the question this week was about camp logs. Why do we call the book in which the story or history of the day is written a "log-book"? Why? Well, because old shop records were written on shingles (made from a log) which were hinged and closed like a book. It was called a "Log-Book." The system has changed but the name remains.

And before I say good-bye for another week let me remind you of Apple Day on October 10th and The Patrol Leaders' Conference on October 3rd. Oh, yes, Troop Leaders and Scribes are invited to the Conference.
E. B. Rowe,
D. S. M.

Farewell Party in Honour of Normal School Students

A farewell party in honour of Miss Lily Boisvert and Miss Eleanor Lawson, who left on Sunday to take their courses at Normal School, was given at the home of Mrs. E. Boisvert on Friday evening. There were about 20 at the happy party and all had a delightful time. During the early part of the evening the guests were entertained by a new and fascinating game called "Cootie." First prize was won by Mr. Dinelle, while Miss Audet won the consolation prize. After the fun and laughter of the game, Mrs. Boisvert and her daughter, Miss Germaine Boisvert, served a very pleasing lunch. Then came dancing, all present having a very enjoyable time. The pleasant party broke up in the early hours of the morning, the guests all wishing the guests of honour all success at Normal and thanking Mrs. Boisvert and Miss Germaine for a delightful evening.

One of the Pioneers of Town Revisiting Here

J. W. Reed, now of Los Angeles, California, but for several years one of the pioneer business men of the Porcupine camp, and one of the first to evidence far-sighted faith in the town of Timmins, is at present on a visit here, and is surprised and delighted with the remarkable growth of the town. "I always had the belief that Timmins would prosper and advance," he told The Advance last week, but the development and expansion of the town since my last visit, is a pleasant surprise. I haven't had time yet to travel over the town, but on every hand I see evidence of remarkable growth."

Mr. Reed came to Timmins in connection with diamond drilling contracts in the early days of the Hollinger. He located here permanently and for many years did the greater part of the diamond drill work in the large area covered by the Porcupine camp. He built the first brick building in the town of Timmins—the Reed block. At first it was only a two-storey building and smaller in area than it is at present. For a year or two it was the only brick building in town. Then the T. & N. O. station was completed and later brick schools were created, while to-day there are scores of brick buildings and scores more of other permanent types of business buildings here. Some years ago the Reed building was extended in size and another storey added to bring it to its present proportions.

Ottawa Journal:—"Some people can't stand prosperity and some can't even get a chance to try."

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The Household by Lydia Le Baron Walker
HOW TO MAKE ORNAMENTAL COVERS FOR CONTAINERS OF SCOURING AGENTS.



Two attractive cover sets made as described. The top of one is lifted enough to show the can beneath.

Attractive covers for containers of scouring agents can be made without cost and with little trouble. These covers have a transforming effect on the appearance of the shelf above the sink, where washing and scouring agents are generally kept. The covers also lend their bit of beauty in concealing this agent in bathrooms.

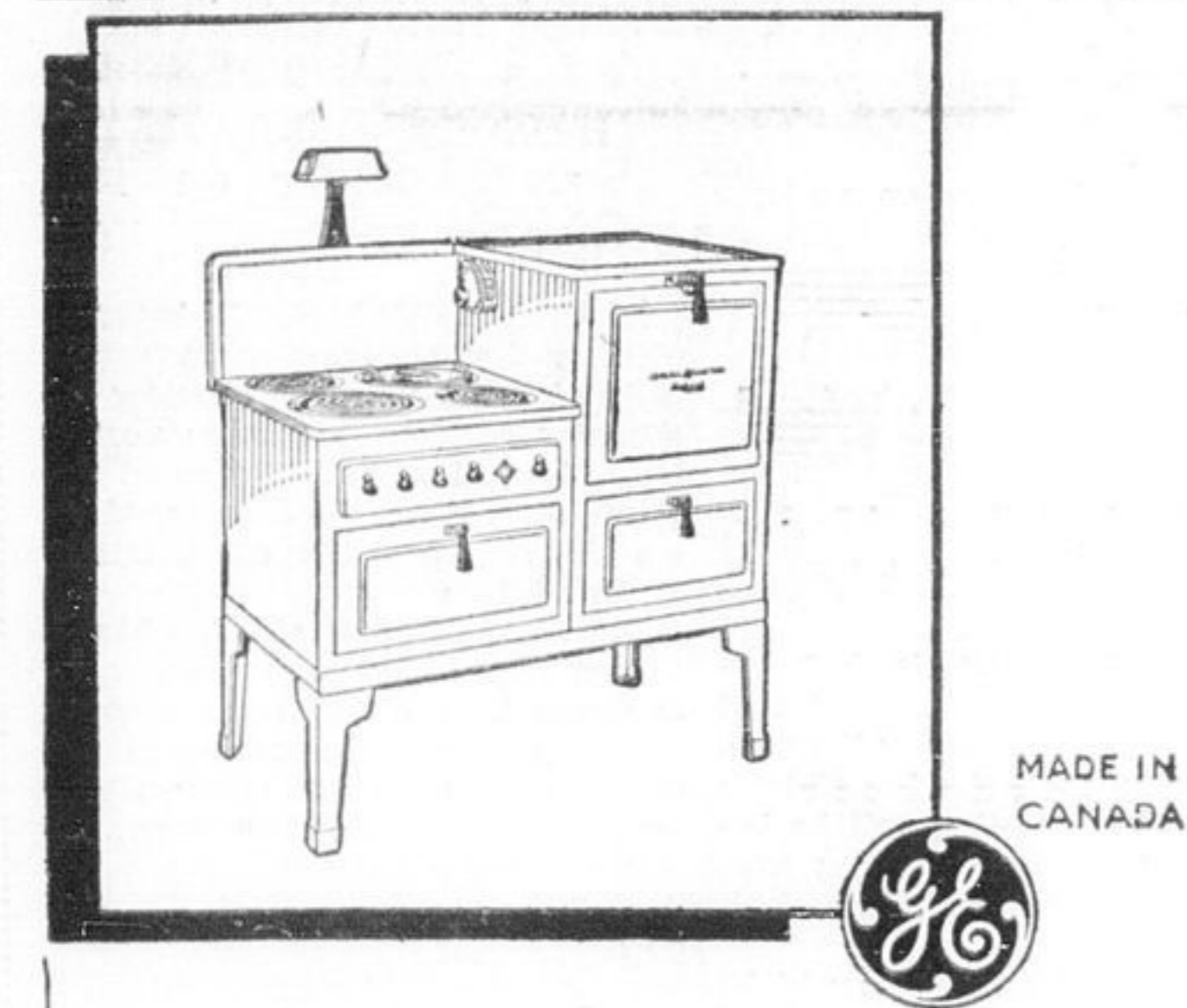
These cover sets are made from pound tin coffee containers, some of which are high enough to go over the container of the scouring powder. A small round tray on which to set the container and its ornamental cover is needed. This is made from the top of a larger tin container. For this tray choose a top that has a rounded rather than a sharp edge. The tall can is inverted over the tray, thus making the bottom of the can the top of the cover. Pierce a hole in centre of top and fit into it a wooden knob such as comes for kettle covers. The set is now ready for decorating.

The set can be covered with enamel cloth, glued over the outside of can and tray. Adjust the knob when this has been done. Or paint the set in some colour of enamel that suits the scheme of bathroom or kitchen, according to the place for which the set is intended. If you have enough artistic ability to paint flowers and foliage on the cover, this makes the most attractive ornamentation. But should you hesitate to venture on this, use cut-outs of flowers from coloured illustrations in magazines. The latter are glued in graceful positions, and the entire set is then given a coat of waterproof varnish.

Decorations
Other Cover Sets

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