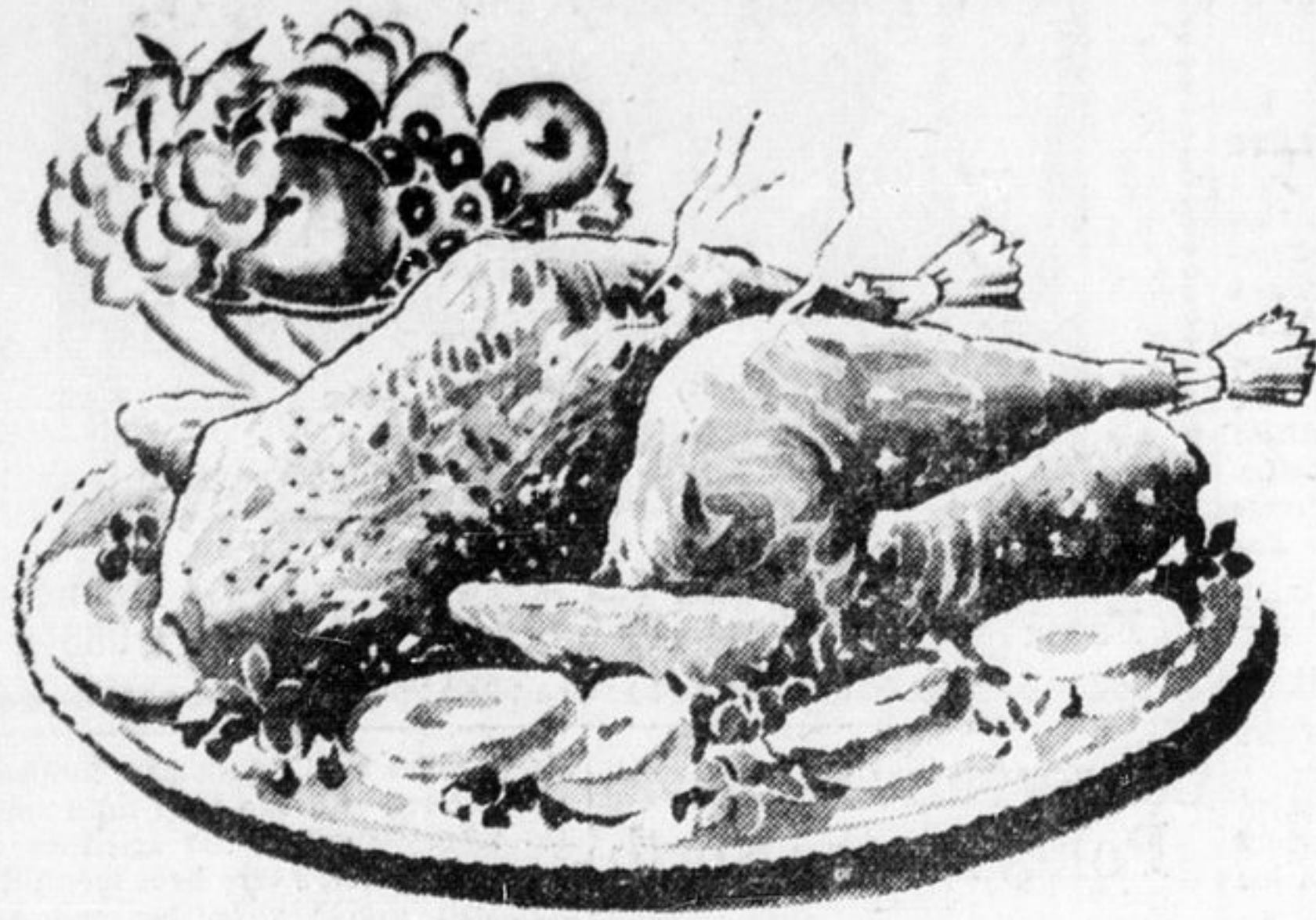




Thanksgiving



Here Are Some Helps For a Joyous Holiday

Thanksgiving—the day of happiness—of thankfulness for the good things of life. Plan to enjoy this festive occasion to the full. If you are planning a dinner at home, here are some excellent recipes and suggestions - - - or why not dine out at one of these delightful restaurants and save the work and bother of preparing things at home. All have planned special menus in keeping with the day. You are sure to enjoy the festive dinner that awaits you.

Thanksgiving Menus

Here are two menus, the first one the real old-fashioned Thanksgiving feast, the other sophisticated enough to meet the most modern taste; the first smacks of plenty, the other is more delicate and clean-cut.

OLD-FASHIONED

- Oyster Stew
- Roast Turkey
- Squash Souffle
- Mashed Potatoes
- Giblet Gravy
- Cranberry Sauce
- Molded Waldorf Salad
- Nut Bread
- Parker House Rolls
- Mince Meat Custard Pie
- Coffee

ROAST TURKEY

Clean, singe and pick over the turkey. Wash in salted water. It is a good plan to stuff the bird the night before cooking.

When stuffed, place in a large covered roaster with a little water. Baste frequently until tender. Allow about 30 minutes to each pound. Reserve the liquid and add to it the previously cooked giblets which have been chopped fine. If your oven is too small to accommodate a large roaster you may place the turkey in the broiling pan and cover it with several folds of cheesecloth. Pour about a pint of milk over this and continue basting until the bird is nearly done. By this time the cheesecloth will have formed a mask over the fowl and you can lift it off in order to brown the turkey, uncovered, the last hour of baking.

MODERN MENU

- Sea Food Cocktail
- Roast Duck
- White Turnip Cups with Diced Beets
- Corn Patties
- Riced Potatoes
- Asparagus Salad
- Parker House Rolls
- Currant Pie
- Coffee

ROAST DUCK

Clean ducks thoroughly, washing in cold running water. Wipe dry and stuff with sage and onion stuffing. Place birds in roasting pan with wings and legs tied closely to the body. Spread generously with fat and sprinkle with salt and pepper. Place in hot oven for 10 or 15 minutes, add 1 cup of water and reduce heat to moderate. Baste frequently while cooking allowing 20 minutes to the pound. When done remove ducks to platter, pour off most of the grease and make a brown gravy with what remains in the pan. Or serve with orange sauce.

Your corn patties can be made delicious by mixing two cups of canned whole corn, two chopped hard cooked eggs, three chopped pimentos and one

After Your Thanksgiving DINNER

For an enjoyable smoke we suggest one of these aged in Cedar cigars.

Simon's Pandora

10c — 2 for 25c — 15c

LUXTON'S

cup white sauce. Fill the baked pattie shells with this mixture and sprinkle with grated cheese and browned bread crumbs. Reheat in a moderate oven until the cheese melts.

ROAST CHICKEN LOUISIANA

Roast a chicken stuffed with golden bantam corn combined with 2 slightly beaten eggs, a little cream and 2 green peppers, diced. Season with salt and pepper and a dash of onion. When the chicken is well roasted remove it to a platter and serve with wild rice, candied sweet potatoes and grilled bananas.

MOCK DUCK

- 1 pound chopped teal
- 1 pound chopped pork
- 1 pound chopped beef
- 1 1/2 tablespoons salt

FOR.....

Thanksgiving
Take Home a Box of
Chocolates

AGENTS FOR
Moirs, Fresh Pack

AND
Neilson's Candies

Saya's
Drug Store

Phone 555 We Deliver

NOW
UNDER NEW
MANAGEMENT

Drop in Over
the Holiday

We are Open All Day
Monday

THE HALFWAY

55 WILSON AVE. TIMMINS

Thanksgiving Day

Dine at

Lee's Cafe

"The House of Good Food"

14 Pine Street South

Timmins

THANKSGIVING Sales

Everything Reduced for this Week-End

Take advantage of our special low prices this week-end, and dress up for Thanksgiving. Everything in the store reduced.

COATS

Values without equal, these Coats with large fur collars. Just the thing for the young miss. \$11.95 UP

DRESSES

In offering such fine dresses at this price, we are simply sacrificing them on account of backward season. \$2.90 UP

WATCH FOR OUR POSTERS with the announcement of our sale, which we are holding in Golden City shortly after Thanksgiving.

Parisian Millinery
31 Third Ave. Empire Block



MAKE YOUR THANKSGIVING DINNER COMPLETE WITH

Watt's Milk Bread

THE BREAD YOUR GRANDMOTHER USED TO BAKE

Watt's Bakery

95 Wilson Avenue

Phone 1410



You Will Enjoy Your...
Thanksgiving Dinner Here

We have put forth extra effort to make your Thanksgiving dinner this year a real treat. Make it a point to dine here with your friends on Thanksgiving day. We are sure you will like our specially prepared Menu and Service.

The New York Cafe

LOR BROS. & CO., Proprietors

Spruce St. N.

Opp. T. & N. O. Station



For Your Thanksgiving

dine at the Commodore

Where the food tastes better and has been proven by more than three-quarters of a million people.

For Thanksgiving Day, we invite our customers to a specially prepared dinner.

COMMODORE RESTAURANT

Third Avenue and Cedar Street

I'll taste better with a selection of Albert's Baked Goods

THANKSGIVING SPECIALS

Tom Turkey stands for thanksgiving... but he needs some help if he's to make your Thanksgiving dinner a real treat. Albert's Bakery is ready to assist him, and they've prepared all the traditional goodies, at special low prices for the week-end.

FRUIT CAKE PUMPKIN PIES

Large and spicy, filled with selected fruit and nut delicacies, each 40c

An old Thanksgiving standby, favoured by everyone, will make your dinner complete, each 25c

ALBERT'S BAKERY

10 Pine Street South

Timmins

Denies Communistic Stories About Mines

Official Organ of Educational Labour and Radio Bureau Makes Reply to Propaganda.

A recent article in a communist newspaper in regard to Timmins is given reply by "The Industrial Worker," the official organ of the Educational Labour Press and Radio Bureau of Canada. The Industrial Worker was founded with the primary object of binding together the labour forces of Canada, to fight communism and to co-operate with industry with a view of solving mutual problems and building up a happy and prosperous Canada.

The Industrial Worker has full realization of the fact that communism is the chief foe today of the worker. Communism is attempting to exploit the worker for the advantage of paid agents of Soviet Russia, attempting to disrupt all regular labour unions, and seeking other ways and means that can not fail to work to the injury of honest labour. One of the chief methods used at present in Canada by the communists is false propaganda. In this the communists are admittedly expert. They are particularly adept at long distance misrepresentation. For instance, they have recently been featuring for Eastern consumption a wonderful story of all the beauties of an alleged communist-controlled municipal government at Blairmore, Alberta. On the other hand, for Blairmore and other Western consumption, there are stories of alleged bad conditions in this North-

Here is the reply of The Industrial Worker to one of the articles about Timmins and Schumacher:—

The Truth Must be Told (By Justice)

An article entitled "Timmins, the Metropole of Canada's Golden North" in the Canadian Communist organ, the Daily Clarion, issue August 1, 1936, contains so many half-truths and misstatements that a rebuttal in the cause of justice alone, is called for.

In the article the writer states "the nominal wage may appear high but it is quickly dissipated by the high cost of living and a system of taxation whereby the miner is burdened with separate taxes for school, water, sidewalk and property. This goes to indicate that the high wages paid in the gold mining area are only sufficient to cover a bare living.

The full report of an investigation I

made into the living conditions of the miners and their families in Timmins and Schumacher where I found that the margin between what it costs to live there and what the miners earn, is greater than in trades in Toronto paying similar wages will be found in the first issue of the INDUSTRIAL WORKER.

Whatever taxes the miners are called on to pay in Timmins and Schumacher, the fact remains that, in proportion, a greater number of wage earners in Timmins and Schumacher are able to own cars as a luxury (not through lack of other means of transportation) than in Toronto. And that with gasoline at 33 cents a gallon compared with 22 cents a gallon in Toronto!

The writer gives the impression that these miners who lease the Hollinger company houses are the only ones who can live in comfort in Schumacher or

Timmins without paying an extortionate rent.

Does the writer know that for \$30 to \$35 a five roomed house with bathroom insulated and well built, can be rented by the miners in Schumacher and that by paying such a rent such miners are not compelled to go short of other necessary comforts, because their wages are sufficient to allow for a decent style of living?

Facts and figures are not taken into account by the writer of that article who states "After a few years of underground work the miner is inevitably ravaged with silicosis," for the fact is that amongst some 3,800 miners working in Schumacher, not one new case of silicosis has been discovered by the doctors in two years and that not one case of silicosis has advanced one stage of the three stages of the disease during the past two years?

Does the writer of that article know that the system of showers and sun ray treatments instituted for the miners benefit by the companies free of cost, is responsible for this freedom from silicosis?

As stated before in these columns the average worker living in Schumacher and Timmins has less to complain about from a health and wealth standpoint than the average worker of his wage-type working in Toronto.

AGAIN APPOINTED CONVENER FOR OTTAWA POPPY DAY

Mrs. A. J. Freiman, O.B.E., has again been asked to act as general convener for poppy day for the Ottawa branch of the Canadian Legion. For some years Mrs. Freiman has kindly taken this office and the event has always

been an outstandingly successful event in Ottawa. Mrs. Feiman is a sister of Mrs. A. J. Shragge, of Timmins.

PALACE THEATRE OPENED IN VAL D'OR ON SUNDAY

The new Palace theatre was opened at Val D'Or on Sunday last with due ceremony. The new picture palace was erected at Val D'Or by Dydzak Brothers. At the last minute it looked as if the opening would have to be deferred on account of the lack of seats. But you can't stop things that easily in the North. A truck was chartered to bring the seats from Toronto and thus they arrived in time. Val D'Or is the new mining town of Northwestern Quebec and it has made remarkable progress. The addition of a fine new theatre to its conveniences is only one evidence of its remarkable development.