



Ladies' Auxiliary Honour Mrs. France and Mrs. Clegg

Legion Joins Auxiliary in Appreciation of Useful and Faithful Workers who are Leaving Town. Presentation Also to Comrade W. France by the Legion. Delightful Social Event at Ladies' Auxiliary Monday Evening.

One of the most enjoyable social events held here in a long time was given in the Legion club rooms, Timmins, on Monday evening, when the Ladies Auxiliary of the Legion honoured Mr. and Mrs. W. France, who are leaving Timmins to make their home in Toronto, and Mrs. Peggy Clegg, who is leaving to reside in England.

A delightful programme had been arranged by Mrs. Dorothy Bennett, who also acted as director of ceremonies during the evening. The following artists took part on the programme:—Mrs. Dupont, who sang, "The Sunshine of Your Smile"; Mrs. Curtis, who rendered "John Willie"; Elizabeth McNeil, whose tap dancing pleased all; Mrs. Gay, who sang "The Dear Home Land"; and Mr. Watkin, whose solo "Macushia" was another pleasing number.

Presentations from Legion
President A. Neame of the Legion Branch 88, spoke in glowing terms of the wonderful work Mrs. France has done in her four years as president of the Ladies' Auxiliary. He laid particular stress on the splendid co-operation he had always received from Mrs. France. He concluded by wishing Mr. and Mrs. France every success in their new home, and he presented Mrs. France with a beautiful gold medallion into which the Ladies' Auxiliary badge was set, and to Mr. France a substantial cheque as a token of appreciation from Branch 88.

Past President Mrs. France responded very suitably to Mr. Neame's address and remarked on the good and the bad times she had encountered. She wished her successor, whoever she may be, every success. "Be good to your president," she urged the members of the Ladies' Auxiliary.

Mr. France also thanked the men for their kindness, after which Mr. and Mrs. France joined hands in the centre of the hall while all the comrades sang, "For They are Jolly Good Fellows."

Presentation to Mrs. France
Following this, Past President Mrs. W. J. MacMillan of the Ladies' Auxiliary read the following address to Mrs. France. During the reading Mrs. J. Shaw, treasurer of the Auxiliary, pinned the Past President's badge on Mrs. France's dress, and at the conclusion of the address Mrs. MacMillan presented Mrs. France with a gold wrist

How can we bear to leave thee? This parting must not grieve thee. You go where duty calls thee. You'll go, what're affairs thee.
Farewell, farewell!
To our dear friends,
Farewell, farewell
To Timmins friend.

We hope that luck befalls you In the other place that calls you. We know you leave with aching But soon new friends be making. Farewell! Farewell!

Mrs. Clegg Honoured
Dancing was resumed for an hour, after which the social committee served delicious refreshments.

Agahi President Neame addressed the gathering, and this time he spoke on the notable work that has been done by Mrs. Clegg, a charter member of the Ladies' Auxiliary. Mrs. Clegg, he noted, worked in a very quiet manner—never boasting of what she had done, or saying much, but always achieving a great deal. On behalf of the Ladies' Auxiliary and Branch 88, President Neame presented Mrs. Clegg with two cheques. Mrs. Clegg thanked President Neame and the comrades present, and expressed her regret at having to leave Timmins.

Dancing was further enjoyed until a late hour.
Mr. Ron Jones was pianist for the evening, relieved after the intermission by Mr. Hopkins and W. A. Devine, the latter being one of the Canadian Legion orchestra, part of which orchestra made its first appearance on a Ladies' Auxiliary programme.

Leaving To-day
Mr. and Mrs. France and daughter, Jessie and Betsy, leave to-day (Thursday) by motor for Toronto, while Mrs. Clegg and daughter, Eileen, leave on this afternoon train to sail for England. They will be much missed in Timmins and all their many friends here very sincerely wish them a happy voyage and all the good things of life in their new homes.

Indian Night at the United Church Y.P.S.

Comprehensive Outline of Origin, Habitat, Culture, of the Indian People.

Seventy members of the Young People's Society of the United Church turned out to last week's meeting. Under the leadership of Keith Henderson, the programme was in the form of a visit to an old Indian encampment. A comprehensive outline of the origin, habitat, and cultural development of the Indian tribes of Canada was given. Miss Isabel Andrews read some of the poems of Pauline Johnston and told something of the Indian poetess' life. Miss Laura Shaw played "Indian Love Call" and "Rose Marie" as piano solos. The closing took the form of an Indian campfire with a prayer to the Great Spirit.

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Some Helpful Hints for the Maker of Pies

Recipes for Pumpkin Pie, Carrot Pie, Magic Cottage Cheese Pie, Cranberry Cream Pie.

(By Helen E. Kimball)

A big wedge of freshly-made, fragrant pie has made an affable dinner conversationalist of many a human grizzly-bear in trousers.

There's nothing more pleasing than to watch a very experienced housewife "toss together" a pie crust—it looks so easy. And making a pie really isn't hard if you observe a few simple rules.

Either bread or pastry flour may be used in making pie crust, but pastry flour gives better results.

All utensils and materials should be very cold.

Remember that pie crust should be handled as little as possible.

First sift together the dry ingredients, then cut in the shortening with two knives. Add very cold water gradually, always pouring it on the dry flour and working it only enough to obtain a paste which will form a mass leaving the sides of the bowl clean. The paste should be just soft enough to roll out smoothly without breaking at the edge. If it is chilled before rolling, it will be easier to handle and of lighter texture when baked.

Sprinkle board and rolling pin lightly with flour. Place only enough paste on the board to make one crust. Toss it quickly over and over to coat it with flour and prevent sticking. Pat the paste into a round, flat shape. Roll with a light, quick motion of the rolling pin, from centre out, keeping the paste in circular form.

When you have a sheet about 1/4 inch thick and a little larger than the tin (to allow for shrinking) place the rolling pin across it, fold one-half the paste over the pin, holding the pin firmly to prevent turning, lift the paste over the pie tin and carefully place it in position.

For single crust pies, lay the crust loosely on the tin, without stretching. Fit it smoothly to the tin. For a fluted edge, trim crust one inch beyond edge, fold back and crimp with finger and thumb to form an extension about 1/2 inch. Prick well with a fork to allow the escape of air bubbles and to prevent an uneven bottom.

When filling is cooked separately, it should be cooled before putting into baked pie shell.

In making meringues for the top of pies the egg whites should be beaten very light. If well chilled, they will beat up more quickly. Add fine granu-

lated sugar in the proportion of two tablespoons to each egg white, gradually continuing the beating until the meringue is fine-grained and holds its shape.

The meringue may be spread evenly over the surface using a knife or back of spoon, or put on evenly by spoonfuls. It should touch the pastry rim all around or it will shrink away in the process of baking. Meringues should be baked at a low temperature, 300° F. to 350° F. until delicately browned. If baked in a too hot oven, it will be tough and shrunken instead of being light and tender.

- Pumpkin Pie**
- 1 cup steamed, strained pumpkin
 - 1/2 teaspoon salt
 - 1 teaspoon ginger
 - 1/2 teaspoon cloves
 - 2 teaspoons cinnamon
 - 3 eggs
 - 1 1/2 cups (1 can) sweetened condensed milk
 - 1 cup water
 - Unbaked pie crust (9 inch)
- Thoroughly mix steamed, strained and mashed pumpkin, salt, ginger, cloves, cinnamon, eggs, sweetened condensed milk and water. Pour into unbaked pie crust. Bake in hot oven (450° F.) for 10 minutes, then reduce temperature to moderate (350° F.) and bake about 35 minutes longer, or until the filling has set.
- Carrot Pie**
- 1 cup sieved carrots
 - 1/4 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1/4 teaspoon salt
 - 2 eggs
 - 1 1/2 (1 can) sweetened condensed milk
 - 2 tablespoons melted butter
 - Unbaked pie crust (9 inch)
- Forces cooked carrots through a sieve. Add cinnamon, nutmeg, salt, egg yolks, sweetened condensed milk and melted butter. Blend thoroughly. Fold in stiffly-beaten egg whites. Pour mixture into pie tin lined with unbaked pie crust. Bake in a moderate oven (350° F.) 40 minutes or until filling is set and crust is brown.
- Magic Cottage Cheese Pie**
- 1 1/2 cups (1 can) sweetened condensed milk
 - 2 tablespoons lemon juice
 - 2 eggs, separated
 - 1 cup cottage cheese
 - 1/2 cup crushed pineapple, drained
 - 2 tablespoons granulated sugar
 - Baked pie shell (9 inch)
- Blend sweetened condensed milk and lemon juice. Stir until mixture thickens. Add beaten egg yolks, cottage cheese and pineapple. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in moderate oven (350° F.) 10 minutes or until brown. Chill before serving.
- Cranberry Cream Pie**
- 1 1/2 cups (1 can) sweetened condensed milk
 - 1/4 cup lemon juice
 - 1/2 cup cranberry pulp, drained
 - 2 eggs, separated
 - Few grains salt
 - 2 tablespoons sugar
 - Baked pie shell (9 inch)
- Blend together sweetened condensed milk, lemon juice, cranberry pulp and egg yolks. Pour into baked pie shell (9 inch). Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in a moderate oven (350° F.) 10 minutes or until brown. Chill before serving.

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PORK ROAST, lb. 21c

SHOULDER lb. **Roast of Veal 15c**

Premier of Alberta Now All Ready with His Alibi

(From Toronto Telegram)

The Social Credit dividend scheme in the Province of Alberta was foredoomed to failure from the very start. And it is probable that Premier Aberhart, the originator of the freak scheme to create prosperity by distributing "credit" certificates, knew all along that it could not succeed. He has continued to bluff his way along so far by issuing "script" money that is really a form of taxation, and by repudiating debts. The time for a show-down on credit dividends is fast approaching, however, and from Mr. Aberhart's own utterance it is evident that he does not relish the prospect that is ahead of him.

In an address a few days ago he prepared an alibi for himself and the collapse of his plan when he reprimanded the public for not accepting his "script" money and told his audience that "if the people do not co-operate any better than that with the social credit dividend principle and use their own Alberta credit it is possible that within six months or maybe three I will have to throw up my hands and say I can do nothing for you."

Lack of public co-operation, of course, is due to the fact that the scrip has no value until government stamps are purchased with real money and attached to it. Naturally it is disliked. It creates no new wealth or prosperity for anyone; in reality it is simply a nuisance tax. Like the promised social credit to follow, it is a fake and a delusion.

All of this would be of no consequence except that, together with the unwarranted debt repudiation legislation which Mr. Aberhart's government has enacted, it must eventually prove a costly business for the citizens of Alberta. Their credit, instead of being enlarged, is being destroyed. Mr. Aberhart has not only put himself in a hole but the entire province as well.

Suspects have already been questioned but so far police investigation has not uncovered the operator.

Stratford Beacon-Herald:—The prestige of gold is said to have been restored by the new international agreement on currency exchange. For our own part, we were not aware that gold had lost its prestige. Our only complaint has been that it is too haughty an delusive.

What Was

Brocklebank's

ADVENTURE

?

READ IT TO-DAY IN

The Advance

Blake makes a Fresh Start

NO! NO! THAT'S NOT THE CLUB I WANT! LISTEN—GO BACK TO THE CLUB HOUSE... YOU'RE THE WORLD'S WORST CADDY!

GREAT WORK! YOU CERTAINLY MADE HIM FEEL LIKE A CHAMPION NIT-WIT!

WHY, DADDY... THAT'S NO WAY TO TREAT THE BOY! HE DIDN'T DO ANYTHING WRONG!

OH, WELL... LET'S QUIT! I DON'T FEEL LIKE PLAYING ANYWAY! I'VE GOT A TERRIBLE HEADACHE!

SWELL! BREAK UP THE GAME... MAYBE THAT WILL TEACH HER TO KEEP QUIET!

I'M SORRY YOU FEEL BADLY... BUT YOU WON'T FEEL ANY BETTER UNTIL YOU GIVE UP TEA AND COFFEE... AS THE DOCTOR SAID!

RATS! WHO EVER HEARD OF TEA AND COFFEE HARMING A GROWN MAN?

WHY DO THESE SILLY YOUNG KIDS BELIEVE SUCH CRACKPOT THEORIES?

BUT YOU KNOW YOU HAVE CAFFEINE-NERVES... AND THE DOCTOR SAID SWITCHING TO POSTUM WOULD HELP! YOU MIGHT TRY IT!

OH, ALL RIGHT... I'LL TRY IT, TO PROVE THAT DOCTORS DON'T KNOW IT ALL!

CURSES! STYMIED AGAIN! I CAN'T STAY HERE IF HE'S SWITCHING TO POSTUM!

GEE, MISS BLAKE, YOUR FATHER SURE HAS CHANGED! I'D RATHER CADDY FOR HIM THAN ANY MEMBER OF THE CLUB!

YES... SINCE HE SWITCHED TO POSTUM HE HAS FELT AND ACTED LIKE A DIFFERENT MAN!

30 DAYS LATER

"I always thought this talk about tea and coffee being harmful applied only to children!"

"Oh, no, Daddy... many adults, too, find that the caffeine in tea and coffee can upset nerves, cause indigestion, or prevent sound sleep!"

If you suspect that tea and coffee disagree with you... try Postum for 30 days. Postum contains no caffeine. It's simply whole wheat and bran, roasted and slightly sweetened. It's easy to make, and costs less than half a cent a cup. It's delicious, too... and may prove a real help.

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