

Hot Cross Buns Among the Pleasures of Easter

In Fact, Most People Will Agree that the Week Would Not be Complete Without Them. Here are Recipes for Hot Cross Buns and Also for Easter Bread.

Easter flowers, Easter clothes, Easter foods? All are tied up with the traditional celebration which marks the official ending of Lent and the unofficial arrival of spring. While the Easter parade is no longer so brilliant as it was a few generations ago, the streets will be gay, the weather permitting.



(By EDITH M. BARBER)

with the latest creations of fashion. Flowers will be seen in profusion and Easter foods will be in evidence.

The egg remains the Easter symbol. It will appear at breakfast in some form. Coloured eggs will be hunted either singly or in the nest which the bunny supposedly makes and fills. Easter bread, sweet and rich, will be made or bought. Candied eggs of all sizes and made with a variety of materials will sometimes help the bunny out. The Italian bakeries will be full of oddly shaped breads, cakes and candies. Eggs of brilliant colouring will sometimes be baked in a loaf of bread shaped more or less B'r'er Rabbit. There will be enormous cakes with most intricate decorations for which large sums are annually paid.

All over the world special breads will figure as they always have during Holy Week and the Easter Season. Hot cross buns whose origin is traced to England will be baked and eaten as they have been at this time long before Easter was a Christian festival. The cross marks their appropriation for Good Friday. In an earlier day, the royal family itself made pilgrimages to the shops of the famous bakers in quest of the hot cross bun. The hawkers cried their wares through the streets:

"Hot Cross Buns, Hot Cross Buns— One a penny, Two a penny Hot Cross Buns."

In different sections of Germany, various types of Easter breads are to be found. My German great-grandmother brought with her when she

came to America the recipe for what has always been known as Easter bread in our family. Many of you have seen this recipe before in this column, but another request has come for the repetition of the directions for making these loaves of rich, sweet bread, painted with egg yolk which insures their coming out of the oven a rich mahogany colour.

In a by-gone day tansy cakes and tansy puddings were regulation desserts in English households. The tansy is a bitter herb which combined with the sweet was supposed to bring one reminder of the past Lenten days at the happy feast of Easter. Another Easter dessert was what was known as simnel cake. This was a large cake with a hard crust of pastry for decorative and protective purposes. The cake itself was rich with fruit and nuts and sometimes coloured, and incidentally flavoured with saffron. In modern days we have lost the taste for this flavouring. It was the poet Herrick who gave us the following line:

"Till to thee a simnel bring,
'Gainst thou go a-mothering;
So that, when she blesses thee,
Half that blessing thou'll give me."

In these modern days we will celebrate Easter by using traditional breads, eggs of course in addition to planning our meals for the day around the great variety of offerings which are to be found in the spring markets. For dinner there may be spring lamb, duck or chicken or the roast beef which the old Lenten fast was often chosen. We will use the spring vegetables and salad greens, although we will not find here the corn salad, somewhat like what we know as field grass and which was customarily served with herring and known as herring on horseback. The table will be gay with flowers and may the weather be bright for your Easter parade.

Easter Canape
3 hard cooked eggs.
1 tablespoon minced chives.
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce.
Lemon juice
Watercress
Sour cream dressing.
Cut eggs in half, remove yolks, mash and add seasonings and enough lemon juice to moisten. Refill whites, serve on a bed of watercress with sour-cream dressing.

Sour-Cream Dressing
1/2 cup sour cream
1 tablespoon tarragon vinegar
1 tablespoon minced parsley
1 teaspoon minced chives.
Whip the sour cream and add the other ingredients. Serve with Easter canapes.

Candy Easter Eggs
2 cups sugar
1/2 cup milk

1 tablespoon light corn syrup
1 tablespoon butter
1 teaspoon vanilla
1 cup chopped Brazil nuts.
Colouring.
Put sugar, milk and corn syrup into saucepan and stir until dissolved. Continue cooking until the temperature 238 degrees Fahrenheit is reached, or until a soft ball will form when a few drops of the candy are dropped in cold water. Remove from fire, add butter and pour out on marble slab or on a platter. When cool, add vanilla and beat with a fondant paddle or spatula until white and creamy.

Add nuts to two-thirds of the fondant, form into egg shapes and melt the remaining third over hot water. Color, as desired, and melt until thin enough to use for dipping the egg shapes. A little water may be needed. Dip egg shapes and then place on waxed paper to cool. Instead of dipping the candies into melted fondant, they may be dipped in chocolate.

Easter Bread
2 1/2 cups scalded milk
1 teaspoon salt
1/2 cup sugar
2 yeast cakes
4 egg yolks
Bread Flour
1/2 cup melted shortening.
Add salt and sugar to scalded milk, when lukewarm, crumble in the yeast and dissolve. Add three cups of flour and beat well. Let the sponge rise until double in bulk, add remaining ingredients and enough flour to make a stiff dough. Knead a few moments and let rise until double in bulk. Form into loaves and place in greased bread pans. Let rise until double in bulk and spread top with diluted egg yolk. Bake in a moderate oven, 375 degrees Fahrenheit, one hour.

Hot Cross Buns.
1/2 cup sugar
1 teaspoon salt
1 cup scalded milk
1 yeast cake
1/2 cup lukewarm water
3 cups flour
1 teaspoon cinnamon
1 egg
1/2 cup seeded raisins
3 tablespoons melted shortening
Add the sugar and salt to scalded milk; when lukewarm add yeast, which has been dissolved in the water. Add the flour, cinnamon, beaten egg, raisins and melted shortening. Knead until smooth and return to greased bowl and let rise over hot, not boiling water until double in bulk. Shape into biscuits and let rise until double in bulk. Brush with melted butter and bake twenty minutes in a hot oven, 400 degrees F. Cool and make a cross on top of each bun with frosting made by mixing confectioner's sugar with water.

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Portland (Maine) Express—New York is looking for novelties for its world's fair. Well, here's a thought. Take strip-dancers and reverse the process.

Ohio State Journal—If the natives of the dust bowl want some kind of a crop that will defy all powers of light and darkness and the inventions of man to uproot it, we recommend the dandelion.

BLINDING HEAD-ACHES VANISH

Amazed by Immediate Relief Fruit-a-tives Gave, No Longer Tired, Worn Out.

"I suffered agony from blinding headaches, indigestion and chronic constipation," says Mrs. C. Hurton, of Blenheim. "I tried everything with no results until someone recommended Fruit-a-tives. I was amazed by the immediate relief Fruit-a-tives gave me. My stomach trouble disappeared entirely. I no longer had headaches and I once more enjoyed my meals. No longer do I feel tired and worn out." You too, can find new health by taking Fruit-a-tives. They contain extracts of fruits and herbs and act to stimulate the liver and flow of bile; cleanse the elimination of wastes and poisons; tend to purify the blood of harmful poisons and acids. Give Fruit-a-tives a trial today. On sale at all drug stores.

Twenty Years Ago In Timmins and Porcupine

"The curious story of the wonderful 'Crescus mine' was one of the featured stories in The Advance of twenty years ago. The Matheson property, known for years as the richest gold mine in the world, produced two million dollars above the hundred-foot level. Companions were suspicious of it in the early days. One of the few men who made money out of the mine was Robert Carney, M.P.P., who bought the place for \$1000 and sold it for \$3000. Later Dominion Reduction Company bought the Crescus for \$100,000 and made a couple of million out of it. Then the vein was lost, some believe forever, and others hope to see it found again.

"Slim" Halliwell, writing from the trenches in France twenty years ago, told of the coming of spring there. The trenches were caving in. It was a sure sign. Charley Hall, of the McEnaney mine, had been sending The Advance to Slim and he had plenty of comments to make on local news. Other soldiers, well known in Timmins at that time, were Jack Munro, Tom Magladery, A. Lionel Haysmith, Sergeant Major J. J. Jordan and Nelson Nichols.

Old-timers who were leaving Timmins in 1917 included Harry V. Darling, who had taken a mining job in California; Gordon Wilson who went with C.I.L. to Nelson, B.C.; H. M. Paul, who went to the Pas; and A. K. Wisdom and D. Salkeld.

Excitement ran high in Timmins during the week twenty years ago when the dyke burst that had held back the water of Miller lake (now Hollinger park). A crew of men were rushed from the mine to repair the break but before the flow of water could be stopped schools, houses and some other buildings had been flooded. School was closed for a week or so but the entrance class pupils had no fun out of that. They continued their studies in the council chamber of the town hall.

In 1917, the council was struggling to get a set of rules and regulations for building, so that the town might get lower fire insurance rates. Councillor A. Brazeau made many useful suggestions. Councillor Charles Pierce said the town had as good farming land around it as there is anywhere in the country. The town was not good for 20 years or 30 years as some had predicted but for 50 years, 100 years, or "maybe forever." At the same council meeting, it was learned that J. A. Latimer could not, through illness, accept the position of tax collector and assessor. A. H. Cooke was appointed immediately. Dr. McInnis, in talking the council that his estimates for the fire and light committee ran to \$18,770, stressed the need of better fire protection in the town. Dr. H. H. Moore, chairman of the finance committee, pointed out the need for strict economy.

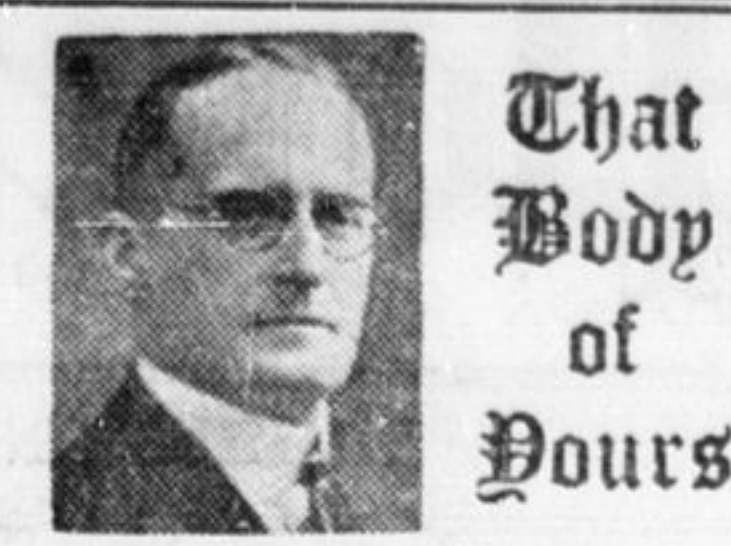
Four hundred boys and girls sang the praises of Hugh Mulhern twenty years ago this week when that gentleman provided them with his annual "treat." Twenty-two teams took the children for a sleigh ride to the Hollinger, Schumacher, the McIntyre, down to the river and back to the New Empire theatre, where a free show was provided for them. They had their pictures taken, too.

At a concert given in the Byrnes Presbyterian Church twenty years ago this week, the chief artists on the programme were: James Geils, Miss Lafferty, Reg. Jones, Mrs. M. B. Scott, Mrs. R. W. Robbins, Mr. Jackson, Miss Bird, Miss Muirhead, William Lainsbury, Mrs. A. S. Fuller, Mrs. J. W. Faithful, Mrs. R. Simms, and H. M. Martin.

A little snow on the track was enough to disjunct the whole T. & N. O. timetable. The Advance said twenty years ago, during a campaign for better train service. There was only one snowplough left on the entire railway, the other one having become so badly "busticated" that it had been ditched.

Daylight Saving Scheme Defeated at North Bay

A proposal for the adoption of the daylight saving plan at North Bay was defeated last week by a vote of seven to four in the city council. The vote was moved by Aldermen Hill and Allen, and was supported by Aldermen Regimbal and Harrison. Mayor Rowe and Aldermen Moreau, Stevens, Tremblay, McMillan, Beattie and McFarlane were against the motion. In addition to the usual argument that the plan benefits those who wish to enjoy sports, the suggestion was made at North Bay that the plan would be pleasing to tourists. Opponents of the resolution, however, were emphatic in their opinion that daylight saving would not be practical in a railway centre like North Bay. It is claimed it would be a serious inconvenience to railwaymen who work on standard time. The chief argument was that the city council's first duty was to the citizens in general and that on this account, the council seemed obligated to vote against the daylight saving plan.



That Body of Hours

Jas. W. Barton, M.D., Toronto

Hearing Aids Should Be Prescribed By Ear Specialist

It is certainly gratifying to see the attitude now taken by the ear specialist in the treatment of those partially deaf, or hard of hearing as it is quite properly called.

A few years ago when a chronic case of hard of hearing was examined, the specialist quite often bluntly told the patient that he should have consulted him sooner, as it was too late to do anything to help or restore the hearing. To-day the specialist tells the patient frankly that there is nothing that can be done to restore his hearing, but he goes a step farther and recommends the use of a properly fitted hearing aid.

Thus Dr. G. E. Martin, surgeon, Royal Infirmary, Edinburgh, states in British Medical Journal:—"An otologist (ear specialist) cannot be justified in sending away a patient whose hearing he fails to improve without discussing with him the possibility of an aid to hearing, and if surgical or medical methods deemed useless an aid to hearing of some kind may be possible."

In the United States and Canada the majority of ear specialists simply state that as the hearing cannot be improved by medicine or surgery or both, a suitable hearing aid should be obtained from a medical and surgical supply house; no special make is recommended as this might not seem ethical or proper on the physician's part. Thus organizations such as the American Society for the Hard of Hearing with trained helpers are able to advise the patient as to the most suitable aids to procure.

However, ear specialists are recognizing the fact that no one should know quite as well as they just what type is most suitable for any and every degree of hard of hearing. Dr. Martin says, "It should be for the otologist to advise the particular type of aid which would be beneficial to the patient, which means that the ear specialist must now make himself familiar with the various types."

"Hearing aids are of two main types, non-electrical and electrical. The non-electrical are the horn type and those worn over the ears. The electrical hearing aids may be divided into two groups (a) small microphone with a battery and amplifier (b) the valve amplifier for increasing the range of the microphone and a receiver. The latter are now made quite small but have to be carried in the hand instead of being about the patient's person.

Dr. Martin points out examples of certain types of deafness where the electrical aid would be unsuitable and others where the non-electrical would be unsuitable. In other words the day is close at hand when the ear specialist will write his prescription for hearing aids as the oculist does for glasses for the eyes.

Are you susceptible to colds? Do you worry about your heart? Do you over-weight or underweight? Does your food agree with you? Do you have to watch your calories, fats, starches, etc.? Do you believe you have an ailment that medical tests do not reveal? The following booklets by Dr. Barton will be helpful to many readers and can be secured by sending ten cents for each one desired, to cover handling and service to the Bell Library, 247 West 43rd Street, New York, N. Y.—"The Common Cold," "Overweight and Underweight," "Eating Your Way to Health," "Why Worry About Your Heart?" "Food Allergy," "Neurosis."

GIRL GUIDES IN TIMMINS

The St. Matthew's Girl Guides held their meeting on Tuesday night in the St. Matthew's Church hall. The meeting was opened and roll call taken by Captain Tilley. Horseshoe was formed. The Guides went to patrol corners. Tests were passed for the second class. Marks were awarded to the Primrose and Snowdrop Patrol for first aid kits and the Rose Patrol for scrap books. Games were played. The meeting closed with the singing of Taps.

The 51st I.O.D.E. Girl Guides held a skating party and fish and chip supper at the Hollinger recreation hall on Friday night.

The first half of the evening was spent in skating and the remainder in playing games and having fish and chips. All the Guides were present and many of them did part of their badge work, cooking and domestic service. They were helped by Captain Morris, Mrs. Theriault, Mrs. G. Morin, Mrs. Starling, Mrs. W. Wilkinson and members of the Boy Scouts. Every one had a pleasant time. There will be no meeting next Friday on account of Good Friday.

Proceedings have been entered at Cochrane before Judge Caron in an effort to unseat George Helmer, one of the Tisdale township councillors. The reason given for the application by Mr. Lieberman, counsel for George Henderson, one of the ratepayers of the township, is that Mr. Helmer is disqualified from the fact that milk is purchased from him by the township.

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as

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Studebaker Car Sales Continue at High Level

An increase in sales during February of 59 per cent. over the same month last year is the good news contained in a report just released by M. S. Brooks, vice-president and general manager of the Studebaker Corporation of Canada, Limited.

"This large increase is especially gratifying to us," stated Mr. Brooks, "when we consider that the 1937 Studebakers have now been on the market for over six months. It indicates a continued and growing public acceptance and encourages an even more optimistic outlook on the approaching selling season. The first two months of this year brought us a 24 per cent. increase over the similar period of 1936."

"We have actually only started shipments of the 1937 Studebaker commercial cars, including the J-5 1/2-ton line, but February was 140 per cent. ahead of its 1936 counterpart. These new Studebaker trucks have been very well received and we enter March with a very substantial number of orders on hand. There is every indication," concluded Mr. Brooks, "that March will be one of the best months for truck sales that we have had for several years."

Last Step Taken in Making Simpson Divorce Final

Word last week-end from London, England, said that the last apparent barrier to the granting of an absolute divorce to Mrs. Wallis Simpson was cleared when the charge of collusion was dismissed by the president of the divorce court. The King's Proctor informed the court that after treating the case as any other, he had made careful investigation and had failed to find any grounds to prevent the granting of an absolute divorce to Mrs. Simpson. It is understood that the final decree will be granted on April 27th. One story from England is to the effect that the Duke of Windsor and Mrs. Simpson will be married in April or early in May, while another story is to the effect that the marriage will be deferred until after the coronation on May 12th.

We Asked 427 Families ---

"What do you do when your clothes get dirty?"

37	said, "Cut 'em up for Dust Rags"
390	said, "Send 'em to the Timmins New Method Laundry."

We sorta' side with the 390. They are pretty smart folks when it comes to doing the right thing at the right time. Maybe she isn't a diligent duster... or maybe she can't find the scissors... but no matter what way you look at it they're still doing the right thing. They're the neatest looking people in town, these 390 families and they save the most money, too! All because they take advantage of the unexcelled Timmins Laundry service and its moderate prices. How about joining the "390" class.

Phone 153 and our driver will call

TIMMINS

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... my ELECTRIC REFRIGERATOR

always sees me through"

Crisp, fresh salads, dainty desserts, delightful dishes made from leftovers—there's no end to the palate-teasing refreshments you can make up and serve on the shortest notice—with an Electric Refrigerator to back you up. With it, the correct refrigeration temperature is maintained automatically. Nothing can spoil. And there are no drain pipes or drip pans—hence no contamination. And you can buy perishables in larger quantities at bargain prices knowing everything will keep till wanted. Ask about our easy payment plan.

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