

"Shoppers stop in the street to admire our baby!"

"He is the picture of health—and I think St. Charles Milk" deserves the credit."

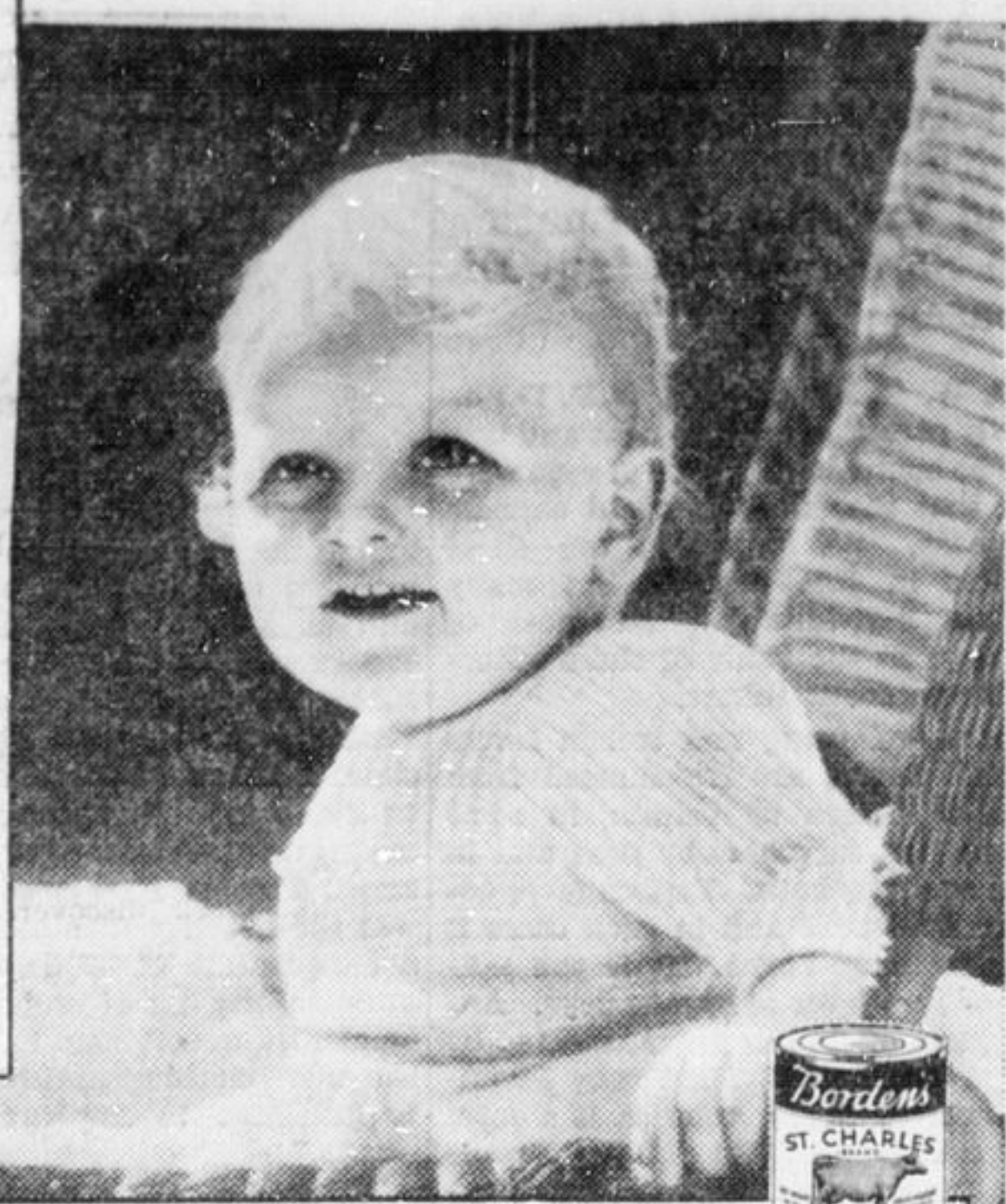
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Borden's ST. CHARLES MILK The Better Irradiated Evaporated Milk

The Children's Corner

(By "Your Friend Kip")

This week, after all the celebrations enjoyed, we are going to read about something quite a bit more serious, but, nevertheless very interesting. It has to do with geography, and even if that may not be your favourite subject at school, I am sure you will enjoy hearing all about rubber, when told in the manner of the Dayton family. Perhaps this will help you at the next examinations, who knows?

"How many uses we find for rubber to-day!" observed Uncle John, as he was helping Tommy mend his bicycle tire. "Yet there are people not so very old who remember when it was more of a curiosity than anything else. Rubber is made from the sap of the rubber or caoutchouc (koochook) tree, which grows in tropical countries. The natives tap the trees much as we do to get sugar water. At first the sap is of milky colour, but it soon changes to light brown. The Indians of the great Guaranin race often drink the rubber juice while it is fresh. The sap is dried or boiled down into gum. It is said that in some parts of Africa the gum gatherers let the sap trickle out on their arms, where the bodily heat soon condenses it into a thin film which can be readily peeled off.

"On arriving at the factory the crude rubber is put to soak in hot water for several hours. It is then cut into pieces

and run through a washer which cleanses it thoroughly of leaves, pieces of bark, stones, etc., that get into the juice, and at the same time crushes and mangles it between heavy steel rollers. The rubber leaves the machine in long sticky sheets, rough as bark. These are dried and then run through still heavier rollers.

"Next the rubber goes to the mixers." These are hollow steel rollers having steam pipes inside of them to furnish heat, and also a set of water pipes by which the rubber may be cooled when necessary. The rubber is passed through these rollers. It is so sticky that a strap knife is kept constantly busy scraping the rolls and throwing back the rubber. Great power is needed because of the stickiness which tends always to stop the machine.

"When the mixer has nearly finished kneading the rubber, colouring is added to the mass to give the tint desired. Then the rubber is graded for thickness by being run between polished steel rollers, one above the other, called 'calendars'.

"At no stage in the process is the rubber ever melted. It is warmed up at times, but molded solid rubber goods are pressed into molds, not poured in. While in the mixer, old overshoes, rubbers, garden hose, and such rubber things as 'the scrap man' buys are added to the pure rubber. Here, too, sulphur is worked in to reduce the thickness and make the rubber wear better."

"Much of the rubber goods is made of rubber cloth, is it not?" questioned Tommy, with interest.

"Yes," replied his uncle. "It is duck or canvas coated with rubber. The work is done by the calendars, which crush the rubber and canvas together under a pressure so great as to make them almost one. See how many articles you can name that are made from rubber cloth. Here is one of which you may not think—the rubber belting for machine shops and factories. It is of heavy rubber-coated duck. And what miles and miles of it there are!"

"The small rubber bands which you use are cut from pure rubber hose. The hose is placed on a turning lathe and a very sharp knife cuts off sections or bands as 'quick as a wink.' The large rubber mats which you sometimes see on porches and in the halls of business houses are made by hand. The thick rubber sheet is laid on a block, and the pattern is punched out with different shaped dies.

"Making rubber hose is very interesting. They are usually made in fifty foot lengths, from two to ten ply. First

a pure rubber tube is slipped over an iron rod that is exactly the size desired for the inside diameter of the hose, or perhaps instead of the rubber tube the rod is wound with a rubber strip and the raw edges touched with naphtha to bind them together. Then a wrapping of rubber-coated duck is added. If it goes around twice, the hose will be two-ply, if four times, four-ply etc. The wrapping is done by machinery, and small rollers press the edges of the duck firmly together. A strip of pure rubber is put around the duck on the outside, and the whole of the material, rod and all, is put into the heater for a half to three-quarters of an hour to be thoroughly heated and pressed by steam. This process is called 'vulcanizing.' The heat and heavy pressure aid the sulphur in removing the sticky and elastic properties of the rubber and make it stronger and more durable. When the hose comes from the heater, compressed air is blown between the fabric and the iron rod to remove it, and then the finished article is ready for use.

Timely Advice About Treating Gladioli Bulbs

Some timely advice is offered by the Division of Botany, Dominion Experimental Farms, concerning gladioli, now that it is time to plant gladioli bulbs which were cleaned and put away last fall. If they were stored at the proper temperature, that is about 40 degrees F, they should have come through the winter in good condition.

If the skins are removed now, as they should be prior to treating, it may be found that a few corms have spots of one kind or another on their surfaces. These are probably the signs of the presence of some bacterial or fungous disease, and corms so affected should be burned. If high priced corms become diseased, it may be possible to cut out the lesions before treating.

All corms should be treated before planting. Soak in a solution of corrosive sublimate (1 oz. to 6 gals. of water) for not less than 3 hours. Remove corms from the solution, dry in the shade and plant. A suspension of calomel in water may be used instead of the corrosive sublimate at the rate of 2 ozs. to each gallon of water. This mixture must be stirred vigorously before corms are dipped into it, since the calomel tends to settle if left standing very long. Corms may be left in the calomel dip for three hours and can then be removed, and either dried in the shade or planted immediately. Use porcelain or wooden vessels for the solutions.

The choice of soil depends, of course, on the size of the garden and the number of corms planted. The ideal system is to practice rotation, and place the gladioli in a different spot in the garden each year. This is desirable since most of the fungi and bacteria causing diseases of gladioli are soil borne, and if established in the garden will prove to be a source of continual trouble.

Protective sprays or dusts such as Bordeaux Mixture or sulphur dust may be applied occasionally during the early summer months if leaf spotting becomes troublesome.

Kirkland Lake Opinion of Slot Machine Business

(From Northern News) Slot machine operators are anxious to place their machines in Kirkland Lake. One of them was so anxious that \$1500 has been deposited as security against license fee collections. Which is evidence that there must be considerable profit in this business of "shooting a nickel."

The argument has been advanced that the license fees would pay for the salary of an extra policeman. It is also possible that the policeman would have to give not a little of his time to checking up on abuses.

While technically the devices are no longer gambling machines, yielding candy for every nickel "shot," the profits would undoubtedly accrue from the playing of the games which are operated in connection with the candy purchase. With so many candy stands available where you can buy sweets without throwing a coin into a machine, pulling a lever and waiting for something to drop out, we doubt if it would be worth anyone's \$1500 merely to sell around town in competition with existing sales agencies.

Silver Jubilee of Noted Northern Firm

Crawley and McCracken, "Canada's Biggest Cook," Celebrate 25 Years of Service.

This year one of the best known firms of the North is celebrating its silver jubilee—Crawley & McCracken Company, Limited, "Canada's Biggest Cook"—a firm known to practically every town and village of the North Land and a name familiar to the majority of those who have worked in mines, lumber, highway, railway, hydro electric, pulp and paper and other developments that have served to open up and develop this great territory.

From a small office on a side street below Montreal's financial district in 1912 to a far-flung organization of 1500 workers and numerous branch offices in 1937, the firm has grown steadily and surely. To-day, from the Ontario-Manitoba boundary to the Atlantic coast, "Canada's Biggest Cook" serves tens of thousands of meals a day to workers whose present standard of maintenance has largely been the result of the work of this company.

While the progress of the North has been most spectacular during the past quarter century, the progress in the bettering of camp fare and accommodation has been equally important although perhaps not so well known.

Recognized as the leading camp caterers of the Dominion, "Canada's Biggest Cook" has played a large part in Canada's northern developments by serving the men. The regular supply, the cooking and the serving of satisfying, strengthening foods, the continual improvement of housing conditions in the camps, and the relieving of busy executives from the details of maintenance, has constituted the service of Crawley and McCracken.

The maintenance of an efficient commissariat far from the beaten track is a problem that inevitably confronts all new northern developments. To cope with it successfully requires a highly trained and exceptionally mobile organization. This, combined with a quarter of a century of widely varied experience in the feeding and housing of men in camps of all kinds, is the secret of the Crawley and McCracken technique—a technique that has steadily bettered and has been responsible for so great improvement in northern camp commissariats.

To fully appreciate the changes that have been wrought in the commissariats of camps—to understand why it is that the modern camp, run on modern lines, assures on the one hand greater comfort, better food and better all round living conditions for the workers and on the other hand offers greater efficiency, less waste and more desirable service to the operators—only needs to review the feeding problem of former days.

A camp of some sort has always been necessary in any northern operations but in the early days when all standards of living were inferior to our present standards, the catering for northern men was very simple. Both bunkhouses and cookeries were equipped with the utmost simplicity and the food supplies were for the most part non-perishable. As standards changed, the northern customs changed also, and to-day the physical well-being of the men with the resulting reduction of sick layoff and the lessening of labour turnover is recognized as an important factor of economic production.

Good meals of every description have replaced the old-fashioned method of feeding men en bloc, and it has often been said that the average man in camp in Canada to-day has better food and more variety than his contemporary at home in the industrial cities

BUILT Like a Great Bridge to Stand Strain Time and the tides of business during the past half century have proven the soundness of the principles employed in building the London Life. Foremost among these principles has been "security for policyholders." Strict adherence to this rule has placed the London Life in a position of unexcelled financial strength and enables it to furnish life insurance at low net cost. It pays to consult a London Life representative. May we serve you? Established 1874 London Life Insurance Company "Canada's Industrial-Ordinary Company" HEAD OFFICE - LONDON, CANADA

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and towns. Many operators in Canada have found that the time of their superintendents and foremen can be used to best advantage on the work for which they are trained, and to use the services of those specially qualified to carry on the housekeeping side of the operation. That to-day specifically trained operators with an organization specializing in this work of feeding men away from home can serve both employers and staff to the advantage of both. In new developments there are always elements of chance, but the wise operator eliminates as much of the risk as possible and to that end insures his company and their employees the maximum of efficiency in service at a fair cost by calling in Crawley & McCracken Company, Limited, "Canada's Biggest Cook." It is a well-recognized fact that men who are well fed, decently housed in

clean quarters, and well looked after, are more efficient; and this means that a good camp is essential to efficient operation. The service of "Canada's Biggest Cook" is known and appreciated throughout the North Country—wherever mining, railroad, governmental and construction engineers plan and men or braw and muscle carry through. During the last quarter century much of the work of providing food and shelter for the many thousands of workers engaged in developing Canada's immense natural resources has been looked after by this well-known Canadian firm.

Never Sold Any Beer But Whiskey, Oh Yes! Questioning by Magistrate Upsets Defence of Woman. Halleybury, May 27—(Special to The Advance)—A distinction that made a considerable difference to the accused person, at least, was illustrated in magistrate's court here last Friday afternoon, when a searching question from the bench brought an abrupt end to the defence of Mrs. Jeanette Coyette, Gowanda woman charged with illegal sale

of liquor. She was convicted and got three months at hard labour. Defendant, under examination by her counsel, D. G. Dean, had told the court she had never sold any beer, as alleged by the Crown chiefly through Jerome Sasseville, whom the woman termed "a squealer" and who had, she said, a grudge against her. "I notice," observed Magistrate Atkinson, at the close of the examination, "you are very careful to say you have never sold any beer. Did you ever sell him whiskey?" Mrs. Goyette, hesitated, smiled a little. "Yes, I did," she admitted, and invitation to call any other witnesses he after Mr. Dean had declined the bench's might have, sentence was imposed. Sasseville claimed to have bought beer at two bits a bottle and whiskey at 25 cents per glass, and provincial constable Pretorius swore the woman had admitted to him making sales before he arrested her. Meaford Express:—Yes, says the old-timer, I knew of a chap who had a dog so well trained that when he took down the rifle the dog knew they were going deer hunting; when he took down the shotgun he was going for rabbits. One day the owner got into his hunting clothes and to fool the dog took down the fishing pole. The dog disappeared and after some searching he was found back of the barn digging fishworms.

Carrying the Coronation Regalia Into the Abbey. Prominent church dignitaries carrying the crown jewels and regalia into Westminster Abbey to be placed upon the altar by the Dean of Westminster, prior to the administration of the Oath to King George VI. This is a radio soundphoto.

Cent a Mile Bargain Coach Excursion FROM T. & N. O. and N.C.R. Stations via North Bay and C.N. Railways TO TORONTO Buffalo, Cornwall, Detroit, Hamilton, London, Peterboro (via Toronto), Windsor and Intermediate Points FRIDAY, JUNE 11th, 1937 Tickets to U.S. destinations sold subject to passengers meeting immigration requirements of U.S.A. and Canada going and returning. Bargain excursion tickets not good on Pool Train Nos. 6 and 15, between Toronto and points east thereof. Bargain excursion tickets to Peterboro good only on C.N.R. exclusive trains between Toronto and Peterboro. Bargain tickets not good on "The Northland" trains 49 and 50 Returning Leave destinations up to and including Monday, June 14th, except as follows: from Windsor up to 1.00 a.m. Tuesday, June 15th. From Port Arthur, Jellicoe, Geraldton, Beardmore, Nakina, Tashota and Longlac up to Wednesday, June 16th. Children 5 years of age and under 12, when accompanied by guardian Half Fare. Tickets good in coaches only—No baggage checked For fares, departure time and further information apply to local agent. Temiskaming and Northern Ontario Railway The Nipissing Central Railway Company