

# Memories of Dandelion Greens and Sassafras

Wild Vegetables that Compete with Beet Greens and Spinach in Effecting Succulent Dinner Combinations. Some Appetizing Recipes for Salads and Vegetable Dressings.



(By Edith M. Barber)

Dandelion greens and succulent sassafras roots were the heralds of spring in the small town where I was brought up. On Saturdays the door bell was likely to ring a number of times and at the door we would find children from the nearby country district offering for sale these products which they had dug themselves in the woods and fields.

Sometimes we would have a mess of the greens, the results of our own forced labour in helping to get the lawn ready for spring. Sometimes we would make a search for sassafras, the excuse for our first early picnic in the nearby woods. We all loved the tender bark of the smaller roots and the tea made by boiling the tougher roots and combining the resultant liquid with that milk, in spite of the fact that it was supposed to be good for us in the spring.

While sassafras tea is a thing of the past, dandelion greens are actually cultivated for market. They are much more consistent in texture and quality than the ones I used to know. They compete at this season of the year with beet greens and spinach. In the foreign markets we find many other greens, all of which are succulent.

### Greens Always Available

Of course, today there is not a time of the year when we cannot purchase a variety of greens for cooking and for eating raw in salad form. We do not have to wait for the first leaves of the garden lettuce to be ready. We depend upon Boston lettuce, romaine and iceberg lettuce throughout the year, perhaps most of all upon the latter, because of the firmness of the heads, which can be shipped so well to far-distant places. Once upon a time we knew this lettuce as Simpson. Its now common name was given it because of the chopped ice in which it is packed for shipment.

The heads of iceberg are so firm that they are a little difficult to separate. I like to cut of the stem end



and let a heavy stream from the faucet do the work for me. I am one of those persons who like to have lettuce leaves separated and pulled apart. I am not so fond of the popular "hearts", which have a way of slipping around on the plate. Perhaps I imagine it, but the separated leaves always seem to have more flavour.

**A Dressing for Plain Lettuce**  
If a plain lettuce salad is served the dressing should, of course, be highly seasoned. A dressing of the Russian type is particularly good at luncheon. I also like my own special tomato dressing with lettuce or with mixed greens. And then there is that savory German dressing made with bacon fat as a base. With a dinner salad I prefer the special or a French dressing.

I wonder if you have ever combined cooked greens with raw for a main luncheon salad? A ring of chopped cooked spinach mixed with French dressing may be filled with mixed greens, tossed in French dressing. Mayonnaise flavoured with horseradish may be used as a garnish for the spinach.

**Special Tomato Dressing**  
1 can tomatoes  
6 tablespoons salad oil  
2 tablespoons vinegar  
ings and vinegar, pour in oil drop by drop  
Paprika  
1 clove garlic  
1 one-and-a-half inch slice of bread

Drain juice from can of tomatoes, and reserve for another purpose. To pulp, add oil, vinegar and season to taste. Rub clove of garlic into bread and allow to remain for half an hour. Remove garlic and add bread to tomatoes. When soft lift out crust and beat. Chill and serve on lettuce, romaine or other salad green.

**Spinach Ring**  
4 cups cooked spinach  
1/2 cup butter  
Salt, pepper  
Nutmeg

Drain spinach, chop and season with butter, salt, pepper and nutmeg. Press into a ring mold and steam until ready to serve. Unmold on a chop plate.

**Peas With Lettuce**  
1 head Boston lettuce  
1 pound peas  
Salt, pepper  
2 tablespoons butter  
Paprika

Shred lettuce and place with shelled peas in a small amount of water in a saucepan. Add a dash of salt and a dash of sugar and cook covered over low fire until tender. Add butter and paprika.

**Dressing for Green Salads**  
Livers of two chickens, boiled  
Yolks of two hard cooked eggs  
1/2 teaspoon salt  
1 teaspoon prepared mustard  
1/2 teaspoon white pepper  
1/2 teaspoon Worcestershire sauce  
3 tablespoons vinegar  
1/2 cup olive oil

Mash and mix to a paste the chicken livers and egg yolks. Add seasonings and vinegar, pour in oil drop by drop, stirring in the same direction until the consistency of thin mayonnaise. Mix with salad.

**Shredded Lettuce with Bacon Salad**  
6 strips bacon  
1 head lettuce  
1/2 cup vinegar

Cook the bacon until light brown but not crisp. Cut in small pieces and add with the hot fat over the shredded lettuce. When well mixed, add the vinegar. Mix well and serve.

**German Dressing**  
2 strips bacon  
1 tablespoon flour  
2 egg yolks  
1/4 cup vinegar  
Pepper, salt, paprika  
Cut bacon in small pieces, fry lightly and remove from fire. Add flour and blend well with bacon fat. Stir in beaten egg yolks, add water and vinegar and stir over a low fire a few minutes until smooth. Season to taste with pepper, salt and paprika.

**Thousand-Island Dressing**  
1/2 cup mayonnaise  
1 tablespoon tarragon vinegar  
1/2 cup whipped cream  
1 chopped hard-cooked egg  
1 tablespoon chopped green pepper  
2 tablespoons chopped cooked beet  
1 tablespoon chopped onion  
1/2 teaspoon minced parsley  
Mix the ingredients in the order given and serve with lettuce or other salad vegetables.

**Cottage Cheese Salad**  
2 tablespoons minced onion  
1/2 pound cottage cheese  
1 tablespoon minced pimento  
Mix the onion and pimento with the cheese and season. Press into small bowl and set in refrigerator to chill. When ready to serve salad, turn cheese out on small platter and arrange lettuce or romaine around it. Pass French or spicy dressing.

**French Dressing**  
1 teaspoon salt  
1/2 teaspoon paprika  
1 teaspoon sugar  
1 teaspoon onion juice  
3 tablespoons vinegar  
1 teaspoon mustard  
1/2 cup salad oil

Mix dry ingredients and add to salad oil. Add onion juice and vinegar and stir or shake in a sealed bottle or jar until the mixture begins to thicken. A small piece of ice added before stirring makes it thicken at once. Store in refrigerator in airtight jar.

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## Registering Blood Donors Proceeding

### Appeal of Local Red Cross Society Gets Fine Reception in Porcupine Camp.

Austin Neame, president of the Timmins branch of the Canadian Red Cross Society, announced today that an excellent response has been made to the organization's appeal for the registration of blood donors. The committee in charge of the work is under the chairmanship of Mrs. Dr. James Barry. A considerable number have registered and it is expected that classification of blood types and other preliminary work will be proceeded with at once.

The society will also serve as an agency for the distribution of clothing to needy families and any donations of clothes may be left with Mr. Neame at the Mines Rescue Station on Cedar street.

With the dental surveys now being completed in all the public and separate schools in Timmins as a basis, the society will proceed next fall with their plans to give dental assistance to the children of indigent patients. The distribution of cod liver oil to needy and undernourished children will also be commenced with the opening of the fall term in September.

**BE BEAUTIFUL**  
By ELSIE PIERCE  
FAMOUS BEAUTY EXPERT

"Keep even tempered and prevent tell-tale lines," advises VINA BOVY, famous opera singer of the Metropolitan. "Never slump and your carriage will be erect and attractive."

## Vina Bovy, Belgian Coloratura Soprano of the Metropolitan Voices Her Beauty Views

"Beauty," in the opinion of Vina Bovy, whose voice has enchanted so many, "is more often an art than a gift. Few women are born with great natural beauty, but many really plain women pass as enchantresses, giving the illusion of beauty because they know how to make the most of their good points.

"Clothes play an important part..." and Miss Bovy feels that one reason European women are famous for their chic is because they dramatize themselves and only select the styles that are becoming to their particular type of beauty. No woman should wear a style that is unbecoming to her no matter how fashionable it is.

**Erasing Lines and Wrinkles**  
Miss Bovy does not believe in using a lot of creams to prevent lines and wrinkles. She says: "I think there is nothing better for one's eyes than to give them a complete rest several times a day. If I am not at home where I can lie down and rest, I relax completely and shut my eyes for about five minutes. This sounds too simple to be beneficial, but it will work wonders. Frequently I lie down and place cotton pads soaked in witch hazel and tepid water over my eyes.

As for throat and neck wrinkles, I think remembering to hold the head up and back and chin up is the best way to prevent them. To prevent lines on the face, I always try to keep an even disposition because I notice that people who often lose their tempers get lines at an early age. I remove my make-up several times a day to give the pores a chance to breathe.

**Slim Waistline**  
Miss Bovy also thinks that a thick waistline is nothing more than the re-

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among the pioneer citizens of the Temiskaming district, having come here 35 years ago to take up permanent residence, although Mr. Stephenson had proved up a homestead near town some years before that time.

To-day's celebration is in the nature of a double event for Mrs. Stephenson, the former Emma Wright, as she has entered upon her 88th year. She was a bride on her 19th birthday, and her husband is within six weeks of his 93rd birthday, which he will celebrate on June 19 next. Both are in fair health for their advanced years, and Mr. Stephenson told The Advance, when the correspondent called on Friday, that he had been out in the garden again now that Spring had come. He is an enthusiastic gardener, and during the years of his residence in Temiskaming his services have been greatly in demand and freely given as judge of flower exhibits at the district fairs.

Recalling old times on Friday, Mr. Stephenson told The Advance he was one of the two men who had printed the last official property deeds on parchment in this province. That was many years ago, when, as a young man, he had been employed by the late John Ross Robertson, founder of The Evening Telegram, of Toronto, and who at that time held the government printing contract. Mr. Stephenson said, "His memory had been aroused on the matter, he explained, by reading in his old paper, The Aurora Banner, of an item from the past in which it was stated that parchment deeds were now very rare in Ontario.

Mr. and Mrs. Stephenson lived in Aurora after their wedding, the former at that time being publisher of The Banner. Early in their married life, they moved north into Muskoka, where Mr. Stephenson published for 30 years The Bracebridge Gazette in association latterly with his son, A. E. Stephenson.

## Wedding at Manse of the Finnish Church

A quiet but pretty wedding took place at the Manse of the Finnish United Church, 20 Elm St. North, Timmins, at two o'clock, Thursday afternoon, May fifth, when Martha Susanna, daughter of Mr. and Mrs. Mike Niemi, of 73 Maple St. North, Timmins, became the bride of Jos Dereskevicius, son of Mr. and Mrs. Antanas Dereskevicius, of 64 Maple St. North, Timmins, the Rev. A. I. Heinozon solemnized the marriage.

Mrs. E. W. Linnala of Timmins attended as matron of honour, while Mr. Anthony W. Miklovis also of Timmins, was the best man.

Mr. and Mrs. Dereskevicius will live at 102 Elm St. North in Timmins.

**If You Like Books**  
(By A. H.)

"A Reverie" is another in the group of poems sent to this column by Mrs. Kay Bailey, of Blackpool, England. Mrs. Bailey has very kindly sent several of these poems from her original collection and they have been published in this column, and greatly enjoyed by the readers.

**A Reverie**  
(by Kay Bailey)  
Oh, lovely gay feathered crew  
Greeting the day,  
Could I your sweet ecstasy borrow?  
Your message speaks comfort anew,  
All that you say  
Bids me strive to forget every sorrow!

Wing'd ones fill your mission  
To the last.  
All loveliness is too brief.  
Pour out in full repetition  
Your programme vast—  
Bringing sad hearts relief.

With infinite promise oft-timed  
By staccato cries,  
Voicing harmonious wonder  
At frail mortal-kind,  
In maze'd guise  
All sadly fated to blunder.

who remains with his father in The Speaker here. The family moved into Temiskaming in 1903, establishing The Speaker shortly afterwards, and this paper, second oldest in the district—only The Healeyburian is its senior and that by a few months—is now in its 34th year of publication.

Twice in their long lives have Mr. and Mrs. Stephenson been pioneers in the districts they made their homes in Ontario. They were among the earlier settlers of Muskoka, to which they moved north from their native county of York, in which, incidentally, Mr. Stephenson's father, a champion plowman of his day, had pioneered when he came to Canada from his native English shire of the same name. Then, when Northern Ontario was being opened up before the railway was through, Mr. Stephenson came here to look over the land, and subsequently the family took up their residence in this town three and a half decades ago.

## Pleasant Maytime Dance by I.O.D.E.

### Event on Friday Night a Decided Social Success.

The Maytime dance held by the I.O.D.E. at the Riverside Pavilion on Friday night, was a decided social success.

A fairly large crowd attended the dance, the evening being right in keeping with the "Maytime" idea of the dance. Gordon Archibald and his orchestra supplied the music for dancing, and each and every person present were eager in their praise of every feature of the occasion.

A delicious lunch was served, the sandwiches and cake being wrapped up in dainty individual packages that delighted the dancers.

Also in keeping with the spirit of spring were the gowns worn by the ladies—cool sheers, over taffeta, laces and other fashionable materials. Even the weather joined hands with the occasion, to make it a successful and memorable event.



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## 68th Anniversary of Wedding Observed

New Liskeard, May 9—(Special to The Advance)—E. F. Stephenson, of the New Liskeard Speaker, doyen of Northern Ontario editors and publishers, and probably the oldest newspaperman in the province, to day is celebrating with Mrs. Stephenson at their home here the 68th anniversary of their wedding day. They were married on May 9, 1870, at the home of the bride's parents in Penetanguishene, and they are

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