

### HOW TO MAKE ICED TEA

Infuse six heaping teaspoons of Salada Black Tea in a pint of fresh boiling water. After six minutes strain liquid into two-quart container. While hot, add 1 1/2 cups of granulated sugar and the juice of 2 lemons. Stir well until sugar is dissolved; fill container with cold water. Do not allow tea to cool before adding the cold water, otherwise liquid will become cloudy. Serve with chipped ice.

# "SALADA" ICED TEA

## Now is the Time to Get Ready for Summer Camp

Soon the Camping Season will be on in Full Force and Wise Preparations Now will Add to the Comfort and Convenience of the Healthy Holiday Days Spent in the Outdoors.

By the latter part of this month the railroad and bus stations will be resounding with young voices. Fond parents will be saying good-by to girls and boys bound for camps in the

children for a few weeks. This was not always satisfactory for the "fresh air children" or for their hosts. The organization of camps where it was possible to regulate conditions followed. On account of the successful results, public and private camps are to be found in almost every section of the country. Physical examination of the children, sanitation of the camp site, well balanced and well cooked simple food and a pure water supply are now considered even more important than fresh air and supervised play. Expenditure of money for sweets and eating between meals should be limited. With these conditions fulfilled, a sojourn at a camp will be worth while at the time and the beneficial results will show in the following months.

#### Carolina Corn

- One-half pound sliced bacon.
- Three or four eggs.
- One-half cup milk.
- On ecan corn.
- Salt.
- Pepper.

Fry the bacon to a delicate brown. Remove the strips from the fat and cut in small pieces. Beat the eggs slightly, and mix corn, cut bacon and seasoning. Cook in the bacon fat, stirring constantly until set.

#### Meat Loaf

- Two pounds lean beef, chopped.
- One-half pound salt pork, chopped.
- Two eggs, slightly beaten.
- One cup milk.
- Three tablespoons butter, melted.
- Three tablespoons catsup.
- One-quarter teaspoon pepper.
- One tablespoon salt.
- One medium sized onion, minced.
- One cup soft bread crumbs.
- Six strips of bacon.

Mix all ingredients and shape into a loaf. Cover with bacon. Bake in a moderate oven, 357 degrees Fahrenheit, an hour and a half.

Creemore Star: Northern hospitality knows no limit.



By EDITH M. BARBER

mountains or on the shore. There will be weeks and sometimes months of supervised outdoor life which will build up reserves of good health.

Camp life which has become so much a part of our American program started less than a generation ago and followed the project of taking under-privileged children to the country for a few weeks of fresh air. In the first place families in small towns and country volunteered to take city child-

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## BE BEAUTIFUL

By ELSIE PIERCE  
FAMOUS BEAUTY EXPERT



Strapless evening gowns have been the vogue through the winter and the fashion is promised in summer gowns, too. BETTY DAVIS poses in a strapless frock she wore in a recent picture.

Look for Lovely Shoulders at the Beach This Summer.

A man volunteers the information that the strapless décolletage of this season's evening gowns should mean jovial shoulders at the beach in bathing suits this coming summer.

His point is that no woman would dare expose her shoulders unless they were worth exposing. . . . straight, white, no hollows, no pads.

Even though he wishes to remain anonymous, it is a relief to know that there is one blue-blood among them who ventures a word of comment instead of criticism.

It is true. Have you seen any scrawny, hunched, unlovely arms, shoulders, chest and necks atop the shoulderless décolletage? I haven't. Granted, that only those who have beautiful uppers would show them. At the same time it makes other jealous and zealous to perfect the feature that Fashion puts in the limelight. There's no reason why Fashion shouldn't have strapless bathing suits, you know.

#### Exercise

A few simple exercises will give you that straight beautiful line, will fill in hollows under the collarbone.

First, deep breathing is just about the finest exercise to firm the bust, round the chest and help the upper area generally.

Arm circling is excellent. Arms out at shoulder level, palms up—make large circles, with shoulders as axes. Now, bend elbows at shoulder level and do some shoulder circling, rolling them up, back, forward.

Repeat only a half dozen times at first and gradually add.

#### Massage

Treat your neck, arms, shoulders and even chest as part of the face. Cleanse them as you do your face. Cream them. Use your facial tissue cream massaging the shoulder hollows, the chest. Use a bleaching cream if the skin is dark or discoloured. Watch those shoulders whiten, straighten. Keep at it and you'll want a shoulderless something to wear, whether it be bathing suit or summer evening dress. (Copyright 1938, by The Bell Syndicate, Inc.)

Toronto Star: Toronto police seized the license plates of a heavy truck. They said it had—no brakes, no lights, no windshield wiper, defective horn, defective steering, defective engine. That is the sort of vehicle which should be off the road.

## Funeral of the Late Alexander Munro

Former Popular Resident of Timmins Died at Kirkland Lake.

The funeral services were held on Saturday afternoon at 4 p.m. from the home of his daughter, Mrs. Hooper, 214 Balsam St. S., of Mr. Alexander Munro, who died in the Red Cross Hospital at Kirkland Lake, on Wednesday, June 8. Many friends from both Timmins and district, and Kirkland Lake attended the funeral to pay their last respects to a friend whom they honored and admired. The services were conducted by Rev. W. M. Mustard and Rev. Murray C. Tait. A short service was also held in Kirkland Lake on Friday by Rev. Mr. Graham before the remains were shipped to Timmins.

The pall-bearers in Timmins were: Messrs. Frank Harrison, Kenny McLeod, Jim Boyd, Lew Marshall, Steven Sullivan and Dave Bennett. Interment was made in the South Porcupine cemetery. The pall-bearers at Kirkland Lake were: Messrs. Wm. Sampson, Wm. Smith, Wm. Haley, Carl Fulkerson, Clarence Hill, Malcolm Black.

Mr. Munro came to Timmins about 19 years ago, and was resident here for about 10 years, during which time he made many friends in the camp. Nine years ago he moved to Kirkland Lake, where he made his home and where he was also a very popular member of the community. During this time he was employed at the Wright-Hargreaves Mine, where he made friends with all his fellow-workers. He was 58 years of age. Surviving are three daughters, Mrs. S. R. Hooper, Mrs. E. M. Lawson, both of Timmins, and Miss Louise Munro, of Kirkland Lake, and two sons, Mr. Alistair Munro, of Timmins, and Mr. Redmond Munro, of Kirkland Lake.

Floral tributes were received from the following: Alistair, Redmond and Louise; Ann and Ed; Isabelle and Stan; the Grandchildren; Annie Munro, New York; Alex Munro, Montreal; Munro Family, Cobalt; Dave, Kirkland Lake; Toots and Carl, Kirkland Lake; Mr. and Mrs. J. McFarlane, Kirkland Lake; Mrs. S. Pleum and Family, Kirkland Lake; J. Michal, Kirkland Lake; Mr. and Mrs. W. T. Sampson, Kirkland Lake; Una, Daisy and Bill, Kirkland Lake; Iris Gauthier, Kirkland Lake; Mr. and Mrs. Wm. Haley, Kirkland Lake; Mr. and Mrs. T. McDonough and family, Kirkland Lake; Mr. and Mrs. Healy, Kirkland Lake; Mr. and Mrs. W. Smith, Kirkland Lake; Mr. and Mrs. M. Black, Kirkland Lake; Mr. and Mrs. Joe Martin, Kirkland Lake; Mr. and Mrs. H. Hopkins and family, Kirkland Lake; Mr. and Mrs. A. F. Robertson, Kirkland Lake; Lee and Harry Davis, Kirkland Lake; Mr. and Mrs. Peter Reid, Kirkland Lake; Ada and Clarence Hill, Kirkland Lake; Mr. and Mrs. H. Barton, Kirkland Lake; Winona and Tom Bowen, Kirkland Lake; Ruby Stevens, Kirkland Lake; Mrs. Wilder and the Boys, Kirkland Lake; Captains and Shifters of Wright-Hargreaves Mines; The Canadian Ingersoll Rand Company, Kirkland Lake; Mrs. T. McDonnell and family, Kirkland Lake; Mr. and Mrs. G. H. Halverson, Kirkland Lake; Boys from the steel shop, Wright Hargreaves; Boys from the machine shop, Wright-Hargreaves; Mr. and Mrs. L. Tice, Kirkland Lake; Chief Tookey, Kirkland Lake; Mr. and Mrs. J. L. Chennette, Kirkland Lake; Mr. and Mrs. T. Marston, Kirkland Lake; Mr.

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### In Favour of More and Better Roads for North

(From Paris Star)  
When the government announced some time ago that money to be spent on road construction would largely go to the north, this paper was all for it. It may be remarked we in this part of Ontario can well afford to acquiesce, for we have so much paving we hardly know what a muddy road looks like. This does not alter the fact, however, the call of the North is very insistent. Hundreds of miles north of Toronto are towns and cities that have grown so fast the citizens are almost grey headed trying to keep up with them. True, the railway reaches them, and goes on past to the shores of Hudson's Bay, Ontario having joined in the mad rush to these northern seaports whose usefulness have proved a dream. But in these days of cars and trucks, when time is at a premium, roads are needed, and needed badly.

The Ferguson Highway was the first move to give Northern Ontario a real road, and it has proved its value over and over. But the towns and cities are growing, mining activities are increasing, and more roads are a vital necessity. The value of the north to the south is already great, it will become greater, and Old Ontario will be well advised to not only agree but advocate liberal spending of road money in the mining areas. Ontario is a big province, with many valuable widely scattered activities. The south is well established, but the north has proved its worth. Let there be no dividing line. A united province, with

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all parts taking the larger view, will bring the greatest good to the greatest number.

Edmonton Bulletin: Destiny — the late John D. Rockefeller would certainly have no objection to news that his Cleveland home will be razed to make room for a gasoline station.

### "CANADIAN MAID" COOKING SCHOOL

Oh Boy! Pineapple Muffins! You never tasted anything quite so good as these fruited muffins of mine. Yet they are so quick and easy to make — when you use Canadian Maid Milk.

**TODAY'S RECIPE**

Sift and measure 2 cups flour. Add 3 tsp. baking powder, 2 tsp. gran. sugar, 1/2 tsp. salt, 1/2 tsp. nutmeg. Blend with 1/2 cup Canadian Maid Milk with 1/2 cup water and 1 well beaten egg. Add gradually. Add 3 tsp. melted butter and one cup crushed pineapple. Pour into well buttered muffin pans. Bake 20 mins. in hot oven. Makes 12 large muffins. Always use Canadian Maid.

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## Hints On Fashions

by LISBETH

Blouse for wear with your summer suit is as important as the suit



Florence George

A summer suit is important to every woman—for all the various outside activities of her life. Summer suits of lightweight wool and cotton materials or linen, are as smart looking as any spring, autumn or winter suit could be.

And the blouse you choose to wear with the suit is just as important as the suit. It either adds to or detracts from the attractiveness of the whole costume.

With a well-tailored suit with double-breasted jacket in wrist length, Florence George, film actress, wears washable blue crepe tailored softly into a shortsleeved model with a bow of the crepe and three pearl studs supplying the details. One inverted pleat at the centre back stresses comfort.

#### Style Whimsies

One coat shop reports that turquoise is the most popular summer coat colour, with maize next, then cherry, and dusty pink important as a novelty.

Crush-resistant, water repellent velvet is made into a smart sports hat with high crown and cartridge pleats brought up on to the crown in front. It is from Reboux, Paris.

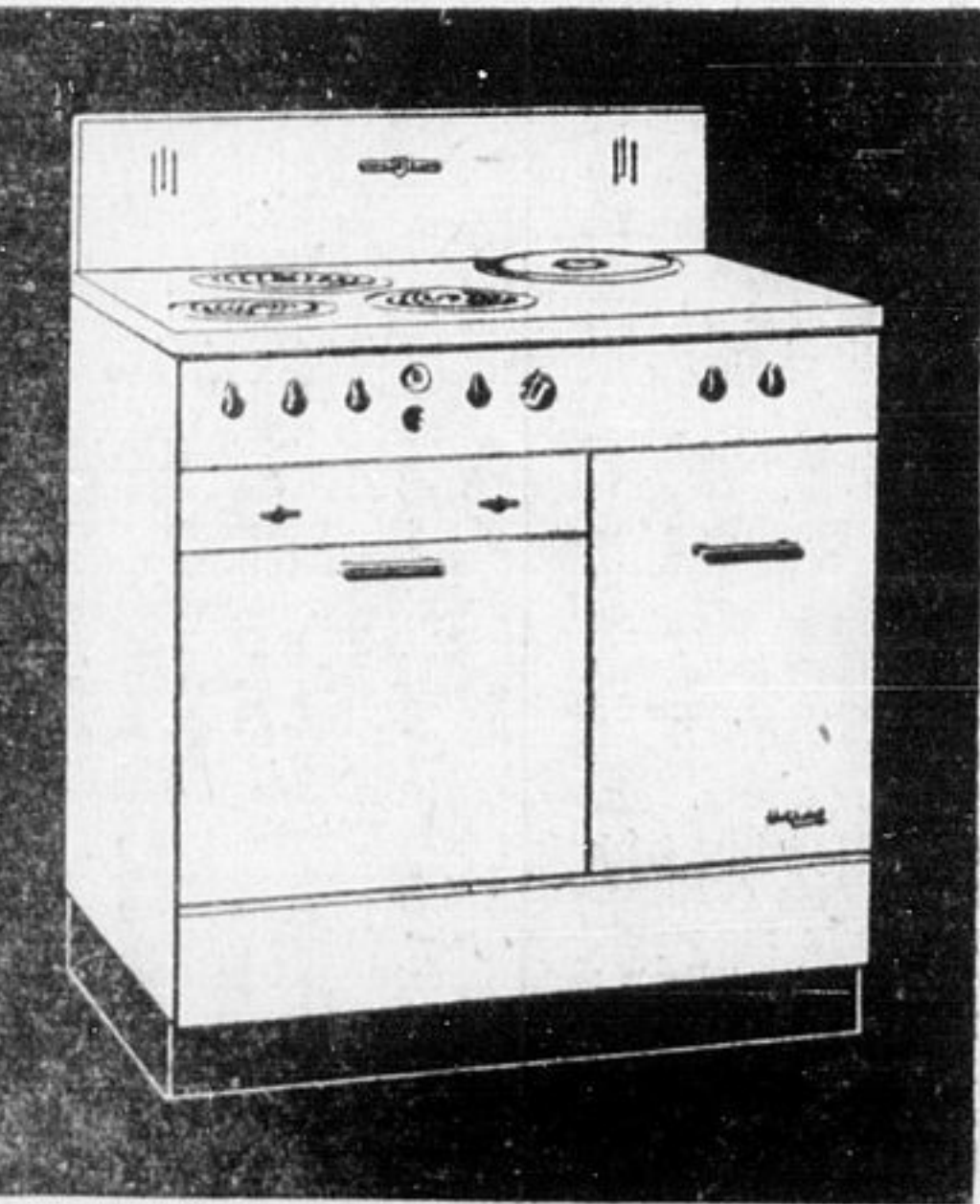
One of the Paris masters of fashion is showing a dinner dress in a silk weave which is called "pied-de-poule", meaning "chicken's feet." What next?

In Paris is shown a simple dress of black marocain covered with ball buttons of black Irish crochet. It is by Francevramant.

One coat shop reports that "Salad greens" for cool summer wear range all the way from the palest to the deepest shades, and are very chic.

One of the new fall shades is crushed grape.

Hip-length jackets of fox are being featured for the first wintry blasts. Dainty decorations of grosgrain ribbon will adorn the dressy new fall black suede shoes.



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