

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 to 1 1/2 cups of granulated sugar and juice of 2 lemons, strained. 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

Ice Cream Freezers Still Put to Good Use at Times

Domestic Science Expert Tells of Their Uses Even in This Day and Generation and Gives Suggestions for Things to Do With Them. Also Some Recipes.

There really should be a guild of ice-cream turners. I am sure that there were many more of us who took our turns at freezing the Sunday ice-cream than the few males who were lucky enough to earn a quarter or so pumping organs.



By EDITH M. BARBER

Nowadays when we are able to buy ice-cream just around the corner, home made ice-cream is not the rite that it once was. There are probably as many children who have not even seen a freezer as there are those who have not ever ridden behind a horse. The ice-cream freezer, however, is still put to good use on occasions in many households, as the letters which I receive each year and which ask for recipes show. There have been a number of improvements in the mechanism. The cranks are not so hard to turn as they once were, and there are the vacuum freezers which dispense with them entirely. Ice must be chopped, however, the good old fashioned way, and a burlap bag and a heavy mallet are indicated. Of course, you may be

so softy and have the ice man bring you the ice in chopped form. The proportion of salt and ice is important. Eight parts of ice to one of salt will produce creamy texture. After the cream is firm and the dashes has been removed (and licked) a cork put in the hole in the cover, the water should be drained and the freezer repacked with four parts of ice to one part of salt. Cook books tell you that ice-cream is better after it is ripened, but I am convinced that nothing tastes so good as the few teaspoonfuls of soft cream which can be scraped from the dasher.

And soon a column will be devoted to the most modern frozen dishes which are prepared in the automatic refrigerator.

Philadelphia Ice-Cream

- 1 quart thin cream
 - 1/4 teaspoon salt
 - 3/4 cup sugar
 - 1 tablespoon vanilla
- Mix well and freeze. To freeze: Crush ice fine. A burlap bag and a heavy wooden mallet makes this an easy task. When packing for freezing use eight parts of ice to one part of salt, as this comparatively small amount of salt makes a cream or ice smoother than when more salt is used. After the cream is frozen turn off the water and repack, using four parts of ice to one of salt.

French Ice-Cream

- 1/2 tablespoon flour
 - 1/2 cup sugar
 - 1/4 teaspoon salt
 - 1 egg or two egg yolks
 - 2 cups milk
 - 3 cups thin cream
 - 1 1/2 tablespoons vanilla
- Mix the flour, sugar and salt; add the egg slightly beaten, and the milk gradually. Cook over hot water twenty minutes, stirring constantly at first, until it thickens. Cool, add the cream and flavoring and freeze.

For fruit ice-cream allow equal parts fruit crushed with sugar and cream or custard and cream.

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Kirkland Lake Passes By-law Against "Noises"

Last week Teck township council at Kirkland Lake passed an anti-noise by-law effective between the hours of 11 p.m. and 7 o'clock the following morning. While the by-law names some specific noises which will not be tolerated, it is also so worded that other unnecessary noises fall within its provisions.

In effect it states that: "No one shall between the hours of 11 p.m. and 7 a.m. the following morning create unnecessary noises within the municipality calculated to disturb the rest of the inhabitants.

"Without in any way restricting the generality of the foregoing, unnecessary noises shall include ringing of bells; the blowing of horns; the operation of radios or of gramophones with outside loudspeakers; shouting and singing on the streets and construction or building operations or any trade or calling that creates any objectionable noise."

Infractions are punishable by a fine of from \$2 to \$20 according to the discretion of the magistrate, with the alternative of 30 days in a place where there is no noise between the hours of 11 p.m. and 7 a.m.—jail.

The by-law was drawn up by Township solicitor L. A. Lillio, following complaint by a local doctor that his rest and the rest of others was disturbed by the blaring of a nickel-in-the-slot gramophone of high calibre.

Doesn't Think World Worse than in Past

"Good Old Days" Were Not So Good Some Ways.

(By Thomas Richard Henry in Toronto Telegram)

Some preacher says that "We're in the worst age of human history." If he had gone on from there and bolstered up his statement by stories of children being murdered by Spanish and Japanese bombs we would have given some serious consideration to his argument.

He is quoted, however, as saying "Look on the beaches and you will see men and women in bathing suits without enough cloth to flag a hand car."

Some way we feel that this sort of confers a title of "Little Preacher" on the man attacking the modern age. People like that are like a mariner's compass that points to a steel mast on a yacht instead of the North Pole. After all, the first commandment is the way you feel toward, and the way you treat, the other chap. Your personal inclination toward anatomical display is of little importance in the larger scheme of things.

Then, too, when we attack the current age, maybe it is just as well to recollect that there were things that were not too pure and lovely in the days gone by.

We seem to remember hearing about the thumbscrew and the rack used in the name of religion.

BE BEAUTIFUL By ELSIE PIERCE FAMOUS BEAUTY EXPERT



MOTIVA, motion picture star, finds that a nail ensemble of nail protecto nail tonic and nail polish keeps her nails lovely, long and unbroken

He'll Love Pale Hands

One of our pet aversions is a broken nail. It is enough to give any woman a dose of the blues. So surely the bride wants her nails fairly long, tapered, a beautiful oval shape.

And the bridegroom will love your hands pale and pink-tipped. This is one time when I think the men are justified in their clamor for the more conservative polish shades. For ordinary occasions the deep reds, ruby and even blood red shades are recommended with white. It makes a stunning contrast. But for the bride I think the pale tints are in good taste.

To get your hands looking soft and smooth, always use a hand cream after washing the hands; more cream when you are creaming your face. Remember to wear gloves—get in the habit of wearing loose cotton gloves over cream on your hands; rubber gloves when house cleaning; chamois gloves when gardening and special motor gloves when driving. Get the glove habit for beauty's sake so that if you do have to do your own housework later, your

hands will never show it. It is always a source of wonder to even a modern world how a working hand can remain looking as lovely as a leisure hand. So, let them wonder and admire.

And for the nails, try using that splendid new nail protective—that creamy sheath over the nails and under the polish. It is said to strengthen the nails, preventing their breaking and encouraging their growth. In using it, be sure to follow directions explicitly. Let it dry thoroughly before applying polish else it will take that much longer for the polish to dry and it may be a sticky, gummy mass. You may carry the polish over the creamy protective liquid right up to the tip.

Used in Salon Manicures

Even if you are accustomed to getting weekly salon manicures, a fine habit, learn to use the nail protective between manicures, at home, when you wish to make a change of polish to match your costume.

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We have read that men, and women, too, were often burned at the stake in the good old days.

Stupid as modern people may be, they scarcely ever have somebody burned at the stake as the main attraction of a public holiday.

It seems to us that in days gone by young children used to be worked twelve hours a day, like donkeys.

If we can believe only a small part of what we hear wearing of even hoop skirts and crinolines failed rather dismally in guaranteeing virtue.

We will agree with anybody about the room for improvement in the present day.

We cannot agree that the present age is any worse than those that went before.

There are even some signs of the new days being better than the good old days that weren't so good after all.

Foiled Us

We thought we had a story yesterday. The picket man in front of Childs took off his placard and handed it to the man who was relieving him. Then he went into the restaurant.

We wondered if the cook on strike slipped into the Childs kitchen for a cup of coffee when his turn at picketing was over.

We followed closely to find out. But the striker fooled us.

We went in the front door; kept on going right through the restaurant; and went out the back door without having stopped for refreshments.

It's guys like that who spoil good stories.

Says Stalin Responsible for Over 30,000 Deaths

(From Toronto Telegram)

According to General Lushkoff, recently chief of the Soviet secret police in the Far East and now a refugee in Japan, Stalin was responsible for more than 30,000 executions in his latest purges. The general says the charges of plots against Stalin were faked to give the dictator a chance to "liquidate" his opponents and that confessions were obtained by shocking tortures. He himself fled to Manchukuo in fear that he would be taken to Moscow and shot. He says Russia is helping China in order to weaken Japan and that when the time is ripe she will deal her eastern rival a crushing blow.

There is confirmation for the general's story elsewhere. From another source comes the report that the recent army purge had reduced the officers' corps of the border divisions by 50 per cent and it is known that the general purge has been drastic. Proceedings in recent trials have shown that the "plot" charges were fantastic and for the "confessions" there was no reasonable explanation but that of torture or threats against the families of the accused. The reported plan to crush Japan may be taken in conjunction with Kallinin's announcement that Russia proposes to build a fleet that will not only match German strength in the Baltic but that will surpass any in the world. That is an ambitious undertaking. Britain's huge fleet is needed to guard her trade routes and

all her arched interests abroad. Russia has no such interests. It was on the sea, however, that Japan dealt her the coup de grace in the last war.

Candidates in the Timmins Entrance

(Continued from Page One)

Charron, Colin; Dupuis, Simone; Gauthier, Roland; Legasey, Marie May; Sauve, Therese; Simard, Daniel; St. Germain, Henri; Brabant, Rolande; Gauthier, Lucien; Laforest, Florent; Lavigne, Rita; Morin, Benoit.

St. Anthony's School

Boutet, Richard; Dagenais, Yvette; Dalpe, Jeannine; Deiguidice, Edouard; Fournier, Helene; Garant, J. Paul; Lamarche, Gaston; Leclere, Andre; Lejambre, Constance; Magnan, Hector; Martin, Antonio; Martin, Reine; Maltais, Roland; Page, Gertrude; Poltzer, Dolores; Smith, Donald; Turgeon, Inelda; Chevrefils, Aline; Laurin, Ernest; Page, Lilianne; Perron, Aurore; Roy, Louis-Noel; Sauve, Lucille.

St. Charles School

Beaulne, Leo; Bisson, Laurette; Bouchard, Elise; Catonguay, Elizabeth; Clement, Gergette; Cloutier, Laura; Danis, Jeanne d'Arc; Gagnon, Dolores; Gelinis, Therese; Lacasse, Medora; Lafontaine, Mariette; Laliberte, Leone; Lapalm, Aline; Laviviere, Gilberte; Lauzon, Rita; Menard, Jeannette; Pilon, Agathe; Poulin, Simone; Ranger, Jeanne d'Arc; Robichaud, Violette; Sequin, Alexandre; St. Aubin, Martha; St. Pierre, Jacqueline.

Berthel, Blanche; Bissonnette, Elmo; Charette, Viola; Chartrand, Agathe; Gauthier, Gertrude; Lapierre, Roland; Larche, Anita; Larose, Hora; Lebouthillier, Lionel; Meunier, Lucille; Morin, Yvon; Robichaud, Laurent; Rossignol, Irene.

Holy Family School

Andrechek, Evelyn; Auger, Pauline; Badeski, Raymond; Belanger, Leonard; Burns, Marjory; Charbonneau, Willie; Daly, Velma; Harkness, Tom; Howard, Marion; Karpel, Francis; Lacasse, Joan; Lalonde, Joyce; McDonald, Ellie; McDonald, Rut; McLean, Mary; Moran, Helen; Norkum, Agnes; O'Grady, Irene; O'Neill, Vivian; Ricci, Nick; Shaw, Jean; Simpson, Virginia; Spraggs, Mary; Sweeney, Clair; Zamin, Angelina; Beattie, James; McMaster, Donald; Scott, Laurence; Shields, Jack.

Belanger, Jerome; Brocher, Francis; Desormeau, Jack; Fox, Arnold; Hickory, Clifford; Patterson, Elmer; Roy, Robert; Cooper, Erma; Hunt, Viola; Knott, Margaret; Leblanc, Connie; Moore, Hilda; Yuskow, Mary.

WHAT HARM, INDEED?

(Acton Free Press)

A woman was entering a cinema when she was stopped by an attendant.

"Excuse me, madam," he said, "but you can't take your dog inside." "How absurd!" protested the woman. "What harm could the picture do to a tiny dog like this?"

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Some Recipes for the Use of Raspberries

Hints from Ottawa Dept. of Agriculture.

The following recipes may prove interesting in view of the plentiful supply of raspberries:—

Raspberry Rice-Cream Dessert

- 1 tablespoon granulated gelatine
- 1/2 cup cold water
- 1 cup hot cooked rice
- 1/2 teaspoon salt
- 2 tablespoons fruit sugar
- 1 teaspoon vanilla
- 1 cup whipping cream
- 3/4 cup crushed raspberries
- 1/2 cup blanched almonds

Soak gelatine in cold water. Dissolve in hot rice. Add salt, sugar and vanilla. Cool and chill. When mixture begins to thicken, fold in whipped cream, raspberries and almonds.

Home Dried Raspberries

Clean berries thoroughly and remove imperfect or broken fruit. Spread on trays. The artificial heat method with some air blast is most effective. The kitchen oven may be used for this method, or a rack may be made to suspend over the top of the range. Care should be taken that the temperature is not too high at first as the surface of the berries will be hard and the interior juicy. The temperature should begin at about 100 degrees and may be increased to 150 degrees. During the last half hour, if the berries are exposed to the current from an electric fan the process of drying will be completed more quickly.

Raspberry Jelly

Pick over and put the raspberries in a double boiler to draw out the juices. Then strain and measure the juice. Allow 3/4 of a cup of sugar for every cup of juice. Boil juice rapidly for 20 minutes, add the warm sugar, and continue boiling until the temperature reaches 220 degrees Fahrenheit. If a firmer jelly is desired, apple juice may be used in proportion of half and half, or one-third raspberry juice to two-thirds apple juice.

Canning Raspberries

There are two methods for canning raspberries. One method is to pick over and wash the fruit. Pack in sterilized jars as closely as possible without crushing. Fill to overflowing with syrup made with one cup of sugar to two cups of water. Sterilize for 16 minutes.

The other method is by raw canning by which the raspberries can be sterilized so as to retain their natural shape, colour, and flavour* without actual cooking. Pack the raspberries in hot

sterilized jars. Fill jars with boiling syrup (at the ratio of one cup of sugar to 2 of water) and seal tightly. Place jars in a wash tub or similar vessel and fill it with enough boiling water to reach the tops of the jars. Place a blanket over and leave till cold. If using screwtop jars, tighten occasionally as the water cools. Invert the jars to test for leaks.

Court Cases Following Cobalt Family Dispute

Latchford, July 14.—(Special to The Advance)—Sequel to an alleged family dispute here some time ago, charges of assault have been laid jointly against her father and brother by Miss Mary Mulholland, daughter of the Cobalt relief officer and at present engaged in domestic service in town. The young woman has taken this action against Thomas Mulholland, her father, and William Mulholland, of Kirkland Lake, and a further charge of assault has been laid against the older man by Mrs. Victor Ouellette, while William Mulholland has already paid a fine for speeding in a case arising out of the same incident. It is alleged that while the father and son were trying to take the woman away from the home of Mrs. William Boyce, where she is employed, Miss Mulholland resisted and in the subsequent dispute all three women were struck. The Mulholland men, with the girl, drove off in the younger man's car, but the machine was stopped in Cobalt by Chief Connely and Provincial Constable Stromberg there and Miss Mulholland removed, at her request. A plea of guilt was entered on the speeding count and the other charges will be heard in Cobalt on Saturday, it is stated.

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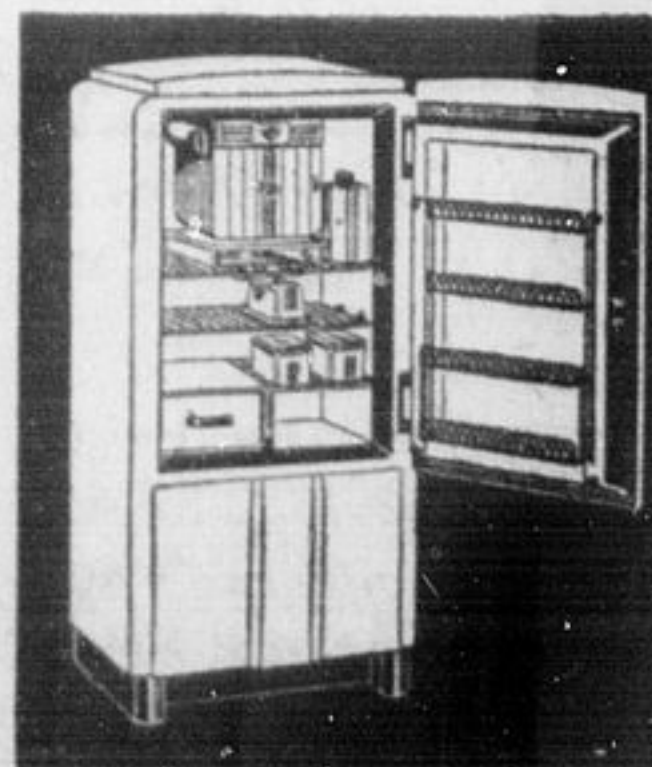
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