

# Schumacher Salutes its New Community Building



**10-Day Special**  
on our  
**Two Outstanding PERMANENTS**

REG. \$5.00	<b>Vitaminol Permanent</b>	ONLY \$3.50
REG. \$7.50	<b>Lido Permanent</b>	ONLY \$5.00

With these two specials we are featuring the style shown above. The smart, sophisticated Upswept Coiffures. Free Finger Wave and Shampoo with each Permanent.

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SCHUMACHER

Sudbury Star: Some of the "modern" wisecracks, it transpires, were laughed at as much as 300 years ago, and they probably do not sound any funnier now than they did then.

## Sketches of Some of the Skaters Here

Highlights on the Northern Lights of 1939.

Below will be found brief references to some of the outstanding skaters visiting here on the occasion of the opening of the new McIntyre Community Building tonight and Friday and Saturday this week:

Miss Eleanor O'Meara, senior Canadian champion 1936 and 1938. She started her career as a figure skater in 1929, and is noted for her grace and poise on the ice in free skating. She won her first title, the Toronto and district championship in 1934, and since then has been a popular and outstanding skater.

Mrs. E. H. Gooderham, runner-up to Sonja Henie in the world's championship in 1930, holds the gold medal for figure skating. In 1925-26 she won the Canadian figure skating championship.

Mr. Montgomery Wilson—figure skating champion of North America, 1929 to 1938; champion of Canada, 1929, 1930, 1931, 1933, 1934, 1935, 1938; Canadian Olympic representative 1928, 1932, 1936; member Canadian championship four, 1938.

Misses Dorothy and Hazel Caley, of the Granite Club, are sensationally popular among the junior figure skaters. Miss Dorothy Caley won the lady figure skating championship of Canada in 1937 and the junior Canadian championship in 1936. As a pair the Caley sisters won the Toronto and District pairs title in 1933.

Miss Audrey Miller attracts special attention on the ice owing to her individuality in free skating. She is original in style on the ice.

Miss Veronica Clark and Mr. Ralph McCreath, of the Toronto Skating Club, are pair champions of North America, 1932-1938; pair champions of Canada, 1936, 1937, 1938; members Canadian champion four, 1938.

Brunel and Joly, of Paris, France—World's champions in pair skating, 1926, 1928, 1930, 1932; Olympic cham-

ions in pair skating, 1930, 1932; European champions in pair skating, 1932; 15 year champions in pair skating, 1932; 15 pair.

## Programme for Opening New Rink

Official Opening To-night. Programme Repeated on Friday and Saturday Nights.

Thursday, Dec. 8.—Official reception to members of the Granite Skating Club and members of the Toronto Skating Club.

Thursday evening, Dec. 8.—For the McIntyre employees and their families. "The Northern Lights of 1939," a notable display of skating by distinguished champions in the art.

Friday afternoon, Dec. 9.—Again the "Northern Lights of 1939."  
The above are features worthy of the wonderful new rink. They are presented by the McIntyre Porcupine Mines, Limited. The McIntyre is also inviting as many of the school children of the township as can be accommodated.

Friday evening, Dec. 9, and Saturday evening, Dec. 10.—The remarkable winter carnival, "Northern Lights of 1939," will be repeated by the same outstanding artists, under the auspices of the Schumacher Lions Club, the Timmings Kiwanis and the South Porcupine Kiwanis Club.

Sudbury Star: The British government is buying \$1,000,000 worth of Canadian radium from Eldorado Gold Mines. This is the Dominion brought into commercial prominence in respect to this important element, through the courage and initiative of Gilbert LaBine, who braved the perils of a far north prospecting trip 10 years ago.

## Bush Cook Has to be Unusual Sort of Man

Why Bush Cooks Change Their Jobs, and Other Notes.

(From "Grab Samples" in Northern Miner)

The bush cook, whether he be employed in mining, lumbering, railway construction, power plant building or like projects, is quite a character as a rule. He has to be in order to survive. His duties are of such a kind and so numerous that he has to be an unusual man to cope with them. The workman, coming off shift, is through for the day but the cook, except for a few hours of more or less worried sleep, has a twenty-four hour job. There is recognition of this fact in the payroll, too.

Unlike the mine run of employees the cook must look ahead quite a distance. If the operation is a new one, with a crew just starting in, he is consulted in detail concerning not only the equipment but the food supplies. In this duty he evinces a wide range of taste. Each man has his pet ideas about what should be served in bush operations, how much of it should be used, the kind of stove and utensils. The boss might as well save his breath arguing with him, because if he does not get what he wants he will grumble as long as he stays on the job.

And that brings up another point. Bush cooks are always changing their jobs. The reason for this is two-fold at least. He tires of the job and the job tires of him. It is a fact that a crew of men, far removed from the ordinary diversions of civilization, have little pleasurable to think about except their food and their fancy is fickle. After having sampled for some time the variety of dishes in a man's repertoire they begin to grumble and start what is in effect an unconscious conspiracy to get something new. By that time the cook is pretty well fed up, too. The period of employment on a given job may vary with the circumstances but the inevitable happens one day; the cook quits or is fired.

The peripatetic cook of the bush areas has improved vastly in his habits in recent years. In the old railway construction era he was of the order of the tramp printer or the journeyman telegrapher who moved frequently and who had the proclivities of the roving clan. Many a time a distressed boss found himself with an incapacitated cook and a hungry and growling crew. Some cooks, knowing their own weakness, would prepare for the inevitable by baking a whole raft of pies and bread, boiling a lot of beans and roasting big chunks of meat. When they passed out they left these supplies for the cook to dole out until the spell passed.

In those days when a cook was fired or quit he simply repaired to the nearest community where he proceeded to release his inhibitions and unload the strain accumulated in months of catering to a critical clientele. After a while, everything gone except a headache, he started looking for another job and found one without difficulty. Frequently he crossed trails with his predecessor as he went in and the other came out. If they had a chance to converse the newcomer was given the details of the dirty work he could expect to encounter on the new job.

These men were highly competent. Some of the difficulties which they overcame were astonishing. Baking 50 loaves of bread daily in a draughty tent in stormy weather, either in winter or summer, with wet wood, was a regular stunt that would make the housewife's eyes bulge. Contending with tainted meat in the hot spells, with swamp water or a scarcity of that commodity, with mosquitoes, with sand and mud, with snow and cold in the winter, these bush cooks managed to produce appetizing meals for enormous appetites.

In order to get the work done the cook had to be an autocrat. Even in places where cabins or board camps offered improved accommodations it was astonishing what the chef had to put up with. In more or less travelled sections, with bosses, sub-bosses, salesmen, reporters, photographers, peddlers and what not dropping in at all times of the day and night expecting or demanding to be fed, the exercise of patience and courtesy often failed to be a virtue. Many people travelling a right-of-way, a new road or a young mining camp for the first time failed to understand that there had to be some sort of schedule for meals and that the long suffering cook was not running a restaurant. Anyone who woke up a cook at one in the morning, looking for something to eat, was given a demonstration of an art not even remotely connected with the culinary. Even Chinamen have been known to blow fuses under such circumstances. And small wonder.

Camp catering entered a new, organized phase several years ago and amongst the changes that resulted was the introduction of a new order of cooks. While they may shift about they usually stick to the one firm year in and year out. When one camp dies of them or they tire of it they request to be moved and their employers, wise in their generation, comply. Moreover, their behaviour has been streamlined. The old custom of going on benders periodically has been discouraged to the point of elimination. The new order of cooks has better equipment, more help, a wider variety of food to play

**Santa SPEAKING**

Come and See Me at LILIAN'S TOYLAND  
**FRI. & SAT. DEC. 9 & 10**  
Every boy or girl accompanied by their parent, that visits our store Friday or Saturday will receive—

**A FREE TOY**

Toyland opens tomorrow at 9 a.m. What joyous news for your youngsters! Answers to magnificent dreams... dreams that only a child can dream! Of rosy-cheeked Dolls... of flashing Soldiers... of Skates and Trains, Bicycles and Games. Tomorrow and Saturday are THEIR Days at Lilian's! Tomorrow is the Day when all their dreams come true. For Lilian's Toyland is a magic world... a fairy city for all boys and girls! Come to Toyland Tomorrow and Saturday.

Come and get a Free Toy from Santa Himself.

**Lilian's Store, Schumacher**  
1 PINE ST. — JUST OFF FIRST AVE.

## Apples Make Many Attractive Delicacies

Home-canned Baked Apples, Baked Apples, Etc.

The following from the Dominion Department of Agriculture should be of special interest at this time:

**Apple Delicacies**  
The apple is a wholesome food, whether fresh, dried, evaporated or canned. There is no waste in a good apple. Due to the large amount of pectin contained in apple juice, it may be used in other fruits to give a consistency to jams and marmalades, and even the parings and cores of apples may be utilized for jelly. The following recipes are taken from the Publicity and Extension Division, Dominion Department of Agriculture, Ottawa.

**Apples Baked with Almonds**  
Core and pare six or eight tart Canadian-grown apples; let simmer till tender in a syrup made by boiling one cup of sugar and one cup of water for three minutes. Turn apples often to avoid breaking. If desired, a little lemon juice may be added to the syrup. Set the apples in a pan and press the almonds into them, the almonds having been previously blanched and split in halves. Dredge with powdered sugar, and brown in the oven. Serve hot

with cream or hard sauce.

**Baked Apples with Strawberry Jam**  
Core tart Canadian apples and place in a baking dish. Fill the cavities with strawberry jam, pour a little water into the pan to keep from sticking and bake until the apples are soft, basting often. Serve hot or cold, with or without cream.

with jelly or whipped cream and the cold syrup in which the apples were cooked.

**Home Canned Baked Apples**  
In order to have the delicacy "Baked Apples" the whole year round, they may be canned in the home. The process is easy. Bake the apples as usual, taking care that the apples are kept as whole as possible. Pack them in clean hot, sterilized jars, filling the jars with a thin hot syrup; seal as in any canned fruit and store in the usual way.

**Brown Betty**  
One cup bread crumbs.  
Eight sliced Canadian apples.  
One cup sugar.  
One-half cup cold water.

Butter a baking dish, put a layer of crumbs, then a layer of apples. Sprinkle with cinnamon and sugar, and dot with bits of butter. Repeat until the dish is full. Insert a knife in several places and pour in the water and sugar made into a syrup. Set in a pan of hot water and bake 45 minutes. Serve hot with cream or hard sauce.

**Baked Apples with Strawberry Jam**  
Core tart Canadian apples and place in a baking dish. Fill the cavities with strawberry jam, pour a little water into the pan to keep from sticking and bake until the apples are soft, basting often. Serve hot or cold, with or without cream.

Try The Advance Want Advertisements

## Is There Danger in Canada of Losing 'Right to Mine'?

(From Globe and Mail)

At the recent meeting of the American Mining Congress in Los Angeles, one of the most interesting addresses was delivered by Robert M. Seales, attorney of San Francisco, long identified with the mining industry, who discussed the subject, "The Right to Mine."

He pointed out that the Wagner Act, Securities Exchange Act and Wages-Hours Act had shown the government entering the picture with a heavy tread and that no longer could the miner rely upon practical and sympathetic consideration of his individual problems. Arbitrary policies were adopted without giving him a chance to be heard and they were enforceable with atrocious penalties, both civil and criminal, threatening the very existence of the metal mining industry.

The mine operator, he said, has been caught in the current of this experimental legislation and is embroiled in the clash of philosophies which now rocks America, and indeed the whole world. The miner cannot add the cost of regulation to his product. If properties be closed down, the ores will remain in the ground and the capitalist can abide his time to extract them, but what, he asks, about the workers—the hundreds of thousands who depend for their daily sustenance upon those mines? How about the towns and localities in which the shutdown mines are located? It is here, he says, that confiscatory regulation will back up on itself and the result is a cry that must be heeded by governments.

Canada has not so far adopted laws as destructive as those mentioned above, but that it has proceeded far along the road of destructive, autocratic, pestiferous bureaucracy is a patent fact and one that needs no proof here. It is one thing to provide distinct and universal rules to guide the miner and the promoter, supplemented by provision for penalties that will deter the dishonest from flouting a credible and greedy public, but quite another to throw all prospectors and promoters of slender means into one classification of potential criminality, while at the same time the maximum of protective monopoly is thrown around the broker and the chair-warmer of gambling instincts.

As we see it, Canada is in a boat almost as leaky as the one in which our friends across the line are frantically bailing that they may keep afloat. Are we, too, on the way to lose "the right to mine," or will the deep-rooted ideals of justice and appreciation of the value of the adventurous spirit that has made this Empire great come to our rescue in time?

If we do lose the right, what then? About all we could do would be to hand the great Northland back to the Indian, if we can find one adventurous enough to accept it.

Globe and Mail: Another American team has defeated a British team at bridge. The general impression seems to be that London bridge is falling down.

Sudbury Star: In a brief circular which has just come to hand, an altruist offers to show us how to be happy for the small fee of \$1. Another way, we should think, might be to start

**PRE-CHRISTMAS SPECIALS**

For women who shop for men, or men who shop for themselves... take a tip from us and shop early... Shop now... AT RUTLEDGE'S.

<b>MEN'S CHRISTMAS TIES</b> Of good quality, individually boxed. 50c 75c \$1	<b>LEATHER GLOVES</b> Wool lined, obtainable in grey, brown and black. \$1.50
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Next to Mascioli Theatre Schumacher

**Gifts**

**Wise Schumacher Shoppers**  
... will make ROBERTS' Their Headquarters for Worthwhile Gifts This Christmas.

The Wise Shopper is the one who buys the gifts that give most pleasure... at a price that is reasonable for quality received... Shoppers too... will enjoy the pleasant atmosphere that prevails in this truly modern Drug Store... In Schumacher its Roberts' for courtesy and quality.

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Fragrant sets! Powder, soap and Toilet water, only **\$1.**

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**SHAEFFER PEN and PENCIL SETS**.....\$2.50  
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**Christmas CARDS, complete assort.**.....21 for 75c

**Bath Cocktail**  
After bath Cologne, a miniature champagne bottle 3 1/2 oz. filled with after-bath Cologne in a champagne cooler, made of brass or nickel. **\$1.00**  
Priced at **\$1.00**

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Sparkling crystal perfume bottles, complete with tray. An ideal gift **\$1.00**

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<b>Roberts' Cough Mixture</b> Roberts' Horehound and Honey for colds, coughs, and Bronchitis. Large economy size bottle. Special at <b>69</b>	<b>FITCH'S DANDRUFF Remover and Shampoo</b> A Sure Cure for Dandruff. Reg. \$1.05 value but reduced for limited time only <b>63c</b>	

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