

Making Coffee an Art or Science, Says Expert

Coffee When it is Really a Good Beverage is Clear, Sparkling and of a Fine Flavour, Whether Drip or Chocolate. Some Recipes in Which Coffee Takes Part.

"She can't boil water without boiling it," my father used to say, in commenting upon an incompetent cook, generally when he was criticizing the breakfast coffee. It really seems as if it should be simple to make good coffee, but a good cup of coffee depends upon



By EDITH M. BARBER

so many things besides the actual making, although that is important. First of all there is the coffee itself. First seen amongst us this all healing berry, at once to make us both sober and merry. The coffee bean, the seed of the berry, in itself varies in flavour according to the region in which it is grown. Most coffees are blends of beans which may be grown in different places. This fact, and the roasting influence the flavour of various brands of coffee, which, however, are generally consistent. You may choose a "heavy" or a "light" coffee.

At one time it was the custom to roast and grind coffee at home. Roasting however, cannot be done so well as it can be in an establishment where an expert tests the roasts as well as the blends. Since the general use of vacuum cans, coffee will keep its freshness almost intact until the can is opened. After this the flavour deteriorates with the time and especially with heat. If you have room in your refrigerator for the can, coffee will keep fresher there, than it will in the usual temperature of the kitchen. If, however, you can use the contents of a can within a few days, you can count on fresh flavour.

Now for the making of this beverage, the most popular of all drinks in this country. Perhaps the first point is to have freshly boiled water. The water should be taken out of the cold water faucet which has been allowed to run a moment and it should be used as soon as it is boiled. Never use water

which has been left in the tea kettle whether you use the coffee machine, drip coffee pot or percolator or stick to the old-fashioned method of boiling.

There are several types of drip coffee pots, some of which demand filter paper, glass or metal. Your beverage will be clearer, if you use filter paper. Which ever kind of drip pot you use be sure to rinse it with boiling water and to keep it warm by placing it near the burner where your water is boiling. After the coffee has been placed in the strainer and the water receptacle put over it, the boiling water should be poured into the latter and allowed to drip through the coffee. The pot itself may be put over the warm burner upon which the water has been boiled. If you put an asbestos mat over the burner you may have a very low fire after the coffee has started to drip. The beverage itself must never be allowed to reach the boiling point, as the flavour will be changed for the worse by high heat.

If you like the more distinct flavour which is obtained by percolating, fresh boiling water should be put into the pot and the coffee put in the strainer. The time for percolating over the fire depends upon the type of coffee pot. The accepted time is generally about seven minutes, but the coffee should not be allowed to "perk" on and on. Percolated coffee as well as drip coffee should be served as soon as it is ready. It is never so good after it has been reheated, whether the percolator itself is of metal or glass or of enamel. Coffee which stands in metal deteriorates in flavour.

Coffee which is used in practically every household in this country at least once a day deserves care. It is just as easy to make good coffee as it is to make poor coffee. Good coffee is clear and sparkling and of fine flavour.

Turkish Coffee For each serving allow one Turkish coffee cup of water and one teaspoon of sugar; place in a pot and bring to a boil. Beat in with a spoon one rounded teaspoon of powdered coffee. Let it boil up once and serve immediately.

Coffee Chiffon Pie 1 level tablespoon granulated gelatin 1/4 cup strong cold coffee 4 eggs 3/4 cup sugar 1/2 teaspoon salt 1/2 cup strong hot coffee 1 tablespoon lemon juice Soak gelatin in cold coffee for about five minutes. Beat egg yolks slightly, add half cup sugar, salt, hot coffee and cook over boiling water until of custard consistency. Add the softened gelatin and lemon juice to the custard and cool. When custard begins to thicken fold in stiffly beaten egg whites, to which one-fourth cup sugar has been

added. Fill baked pie shell with mixture and chill. Serve spread with a thin layer of whipped cream.

Mocha Cake 1-3 cup shortening 1 cup sugar 2 tablespoons water 2 eggs 3/4 cup chopped nuts 2 cups cake flour 3 teaspoons baking powder 1/2 teaspoon salt 1/2 cup strong coffee.

Cream shortening, stir in sugar gradually and cream together until light. Add water to eggs and beat until light. Add to creamed mixture and beat well. Add nuts and blend. Stir in flour, sifted with baking powder and salt alternately with the coffee, beating after each addition until smooth. Pour batter into two eight-inch greased layer cake pans and bake in a moderate oven, 375 degrees Fahrenheit, thirty to thirty-five minutes. Ice with mocha frosting or a boiled frosting.

Coffee Whip 1 tablespoon gelatin 1/4 cup cold water 1 1/2 cups strong coffee 3/4 cup milk 2-3 cup sugar 1/2 teaspoon salt 3 eggs 3/2 teaspoon vanilla Soak gelatin in cold water. Heat coffee and milk, stir in soaked gelatin. Add the sugar, salt and egg yolks slightly beaten, and cook over hot water until mixture thickens. Cool and then fold in stiffly beaten egg whites and vanilla. Chill and serve with whipped cream.

Frozen Coffee 1 teaspoon gelatin 2 tablespoons cold water 1/2 cup sugar 1/4 cup strong hot coffee 1 pint cream Soak gelatin in cold water, dissolve it and the sugar in the hot coffee. Whip the cream and fold in the coffee mixture. Place in freezing trays four or five hours.

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Rev. Mr. Mustard's Mother Dies in Toronto, Thursday

The Rev. W. M. Mustard, of the Timmins United Church, was called to Toronto on Thursday by the sudden death of his mother, Mrs. Hugh Mustard.

The late Mrs. Mustard died at the Private Patients' Pavilion, Toronto General Hospital, on Thursday morning. She was seventy-four years of age, and resided at 38 Elgin Ave., Toronto.

Funeral services were held on Saturday afternoon at 2 o'clock, from the home of Mr. Alex T. Mustard, of Scott Township, a son of the late Mrs. Mustard, and interment was made in Uxbridge Cemetery.

The sympathy of their many friends in the town and district will be extended to Mr. and Mrs. Mustard and family in their loss.

Beauty and You by PATRICIA LINDSAY



Glistening butterflies of mirrored steel and gold create a dazzle for this dimpled young lady and cause quite a "buzz" among her youthful playmates!

Young Things Sparkle at Night in Hair Ornaments and Gay Jewelry.

"All dressed up like a circus horse," my father used to say jokingly when I was about to step out to a party. I wonder what he would say today if he saw the young things dancing the Lambeth Walk with their beaus!

For literally, any young girl may deck herself just as fantastically as she desires for her gala evening dates! To begin with, the "upped" hair has brought on a deluge of fancy hair ornaments. Glistening bugs, sequin nets, striking flowers in vivid hues. Little hair combs have appeared (to help anchor the rebellious curls in place) which boasts of attached ostrich plumes jewelled designs, and all sizes and shapes of beautiful posies. Even old-fashioned barret has taken on new elegance and now is prominently seen glittering in the hair. Or ribbon bows are tied saucily here and there on the head to add a decorative note.

After the Head—the Gown So much head glitter naturally incited a little gown dressing-up. Soon companion pieces on clips (instead of on combs) made their bow. If you were a bright flower in your hair you clip it, on somewhere on your gown. Color—vivid, entrancing, exciting color! Clip a dazler on your neck-line or at your waist, on your tiny muff or evening bag. But do wear a dazler somewhere!

Then Think of Jewelry Lovely exposed necks and shoulders and arms just shriek for a little ornamentation and judging from the debs around the smart parties and dances, they get it!

With an eye on harmony of color and a thought to the size of your other embellishment, select pieces of the newer costume jewellery to wear around your throat, in your ears and at your wrists. Massive designs seem to be favoured just now—candidly telling the world that they are not real jewels but you wear them because you like to!

So, with your eye-catching wardrobe or ornaments all picked out, turn your thoughts upon you. You are the setting for these mad, foolish but decorative adornments. Your hair must be glossy and nicely styled, your skin flawless as your loving care can make it. No beauty would neglect the care of her hands and elbows if she hopes to live up to the glitter which attracts the attention of desirable young men! Her personal daintiness, too, is ever her consideration, for without this meticulous grooming she can never hope to sparkle long no matter what she may pin on her body!

Sorrow at Death of Schumacher Boys

Schumacher, Jan. 16.—(Special to 'The Advance)—Friday 13th was a very black day for Schumacher, two little lads of three years being drowned in Pearl Lake. Young Jamie Craik would have been three years old the 17th of February, and Bobby Lessard was three years old. They were great pals, always together. Everybody knew them and they were great favourites with everybody. The sad tragedy has cast such a gloom over the town; everybody feels heartbroken about it. The funeral service for Jimmy Craik will be held today, Monday, at 2.30 at the home of his grandparents, Mr. and Mrs. James Tinsley, First Ave., and the service for Bobby Lessard will be held at his home, 48 Second Ave., at 2.45 on Monday. They will be buried in Timmins cemetery. The sympathy of the whole community goes out to the parents in their sad bereavement.

The McIntyre F.C. Ladies' Auxiliary met on Friday evening at the home of Mrs. Cyril Davies, First Ave. Mrs. Davies had the room decorated in pink and white, with a large white bell hanging in the centre of the room. Whist was played and the winners were: 1st, Mrs. Frank Brockbank; 2nd,

Excels In Quality "SALADA" TEA

Wedding in Toronto of Timmins Couple

A wedding of interest to friends in Timmins took place at the Walmor Road Baptist Church in Toronto on Saturday, December 31st, when Delphine, daughter of the late Mr. Banghart, and of Mrs. Banghart, of London, Ontario, became the bride of Mr. Gordon Christman, of Timmins, son of Mr. and Mrs. H. L. C. Christman, of Edmonton, Alberta. The Rev. Dr. Bingham performed the marriage ceremony.

Attractively attired in a street-length ensemble with matching doll hat and accessories, and a corsage of orchids, the bride was attended by Mrs. Woolnough, of Toronto, acted as groomsmen.

After the ceremony, a wedding dinner was served at the Royal York Hotel in Toronto, and later the bride and groom left on a honeymoon trip to London, Ontario.

Mr. and Mrs. Christman have now returned to Timmins, where they will reside.

Wedding Sunday at Church of Nativity

The Church of Nativity was the scene of an attractive wedding on Sunday afternoon at 2 o'clock when the Rev. Fr. O'Gorman united in marriage Annie daughter of Mr. and Mrs. Fred Storosko, of 39 Montgomery avenue, Timmins and Mr. Roman Kalashuk, of Timmins, son of Mr. and Mrs. Luke Koloshuk, of Weiden, Manitoba.

The church was appropriately decorated for the occasion, and many friends were present to witness the ceremony. Bridal satin, fashioned on princess lines with a short train, and suede lace at the neckline and in the long leg o'mutton sleeves, was worn by the bride. A long veil of embroidered white tulle, was caught in a coronet of lily-of-the-valley, and she carried an arm bouquet of pink and red roses and fern.

Miss Jean Storosko, attended her sister as maid of honor, charmingly attired in a gown of pale pink net over satin, fashioned in redingote style with buttons down the entire length of the front. She wore a wreath of pink carnations in her hair, and carried a bouquet of pink roses.

Miss Jean Pylpiw acted as bridesmaid, attractively attired in a gown of pink tulle, and carrying a bouquet identical to that carried by the maid of honor.

Messrs. Jack Baschuk and John Preston attended the groom.

Following the ceremony, a wedding dinner was served at the home of the bride's parents, 39 Montgomery Ave. The bride's mother chose for the occasion a street-length dress of burgundy satin, with matching accessories.

In the evening the bride and groom received their numerous friends at a reception, being the recipients of many lovely gifts, and of the best wishes of their friends.

Mr. and Mrs. Koloshuk will reside at 217 Elm St. N.

Not Charged With Theft or Assault

H. O'Shaughnessy's Record Clean in These Matters. In a police court report in a recent issue of The Advance an inadvertent injustice was done to H. O'Shaughnessy, and this is to rectify the error. In the report it was stated that the list of convictions against him as read in court included charges of drunkenness and of theft and assault on women. It is only fair to state that Mr. O'Shaughnessy's record is clear on the last two counts, no charges of assault or theft being read against him.

The mistake appears to have occurred from the fact that at the police court in question two men who were before the magistrate had their records read in court. The one man had four convictions for drunkenness and also convictions for common assault on a woman and also for theft. The record of H. O'Shaughnessy as read in court included only charges of drunkenness. In some way or another The Advance reporter confused the two records with the result that the report made it appear that H. O'Shaughnessy had been in court before for theft and assault on women. It is only fair to state that nothing more than the four charges of drunkenness were on the record against Mr. O'Shaughnessy and The Advance regrets the error and any annoyance that may have been caused to Mr. O'Shaughnessy by the mistake.

CLEAN ROOMS—BY DAY OR WEEK VERY REASONABLE RATES — Quiet Atmosphere — THE KING EDWARD HOTEL Corner Spruce St. and Third Avenue, Timmins Phone 324

Lantern Not Needed to Find Honest Man Here

The old Greek philosopher, Diogenes when questioned on the street in broad daylight carrying a lighted lantern, explained himself by saying that he was searching for an honest man. Despite the lantern added to the light of day Diogenes was unsuccessful in his quest. But no lantern is needed in Timmins to search for honest folk. There was one good example this week in Victor Cornell, aged eleven.

Victor found \$130 on the street Thursday in a brown purse. Having heard at school that the money had been lost by a woman who could ill afford to lose it, he brought it in to the police station.

The money was lost on Wednesday by Mrs. Currie Fletcher. It was lost on Main or Commercial avenue. Victor came across the brown purse on the street and picked it up. Inside was the \$130 in bills.

Mrs. Fletcher was more than relieved to get the money back. Victor got a reward of \$25 for his honesty.

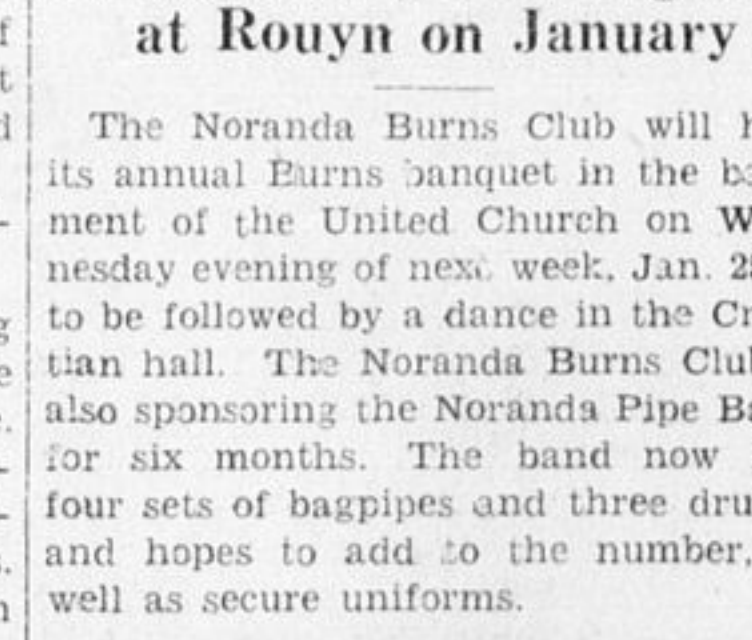
Timmins Dance Team Win Much Approval

Many Letters Received by Misses McFadden and Fitzgerald Expressing Appreciation. Miss Joy Fitzgerald and Elsie McFadden have been fairly showered with letters from far and near expressing appreciation of their part in the Ken Sobie "Tour for Talent" Amateur Contest. Letters have come from Kirkland Lake and from other parts of the North and from Brantford, New York City, and other distant points. A letter received from Brantford was particularly appreciated, being so kindly and considerate. Votes for the team in the contest also came from all over the North and from distant points, according to information received. One of the most interesting features was the fact that letters from Kirkland Lake suggested that a number of votes for the Timmins dance team were sent in from Kirkland Lake, though the Lake Shore town had a very talented entry of its own.

To Observe Burns Night at Rouyn on January 25

The Noranda Burns Club will hold its annual Burns Banquet in the basement of the United Church on Wednesday evening of next week, Jan. 25th, to be followed by a dance in the Croatian hall. The Noranda Burns Club is also sponsoring the Noranda Pipe Band for six months. The band now has four sets of bagpipes and three drums, and hopes to add to the number, as well as secure uniforms.

January Sale



OF FURS For the balance of January we are offering our high class stock of furs, to alert buyers at 20% off. Every coat in our store is reduced to 20%.

Muskrat, Silver Muskrat, Persian Lamb, Hudson Seal, Coon and Caracul in the charming Boxy swagger and Princess styles. Muffs and Hats to Match Reasonably Reduced Style Shoppe FURRIERS Mrs. E. Durocher Cor. Fourth Ave. and Cedar St.

WASH and IRON for a few cents a week An electric washer and ironer will take the drudgery out of wash day. Keep your good health and good looks — let electricity do the hard work for you. You can save money, too, because your clothes and linens will last longer and look better. Let us demonstrate. Choose any G-E WASHER Small down payment — easy terms FREE 24 large pkgs. RINSO — a whole year's supply — with any General Electric Washer. Come in today! Canada Northern Power Corporation, Limited Controlling and Operating NORTHERN ONTARIO POWER COMPANY, LIMITED NORTHERN QUEBEC POWER COMPANY, LIMITED Get a modern G-E Washer that gives you snowy-white clothes.