

Fried Potatoes Called Favourite American Dish

German Fried and Hashed Brown Style are Two Ways of Serving. Recipes for These Two Styles of Fried Potatoes Given by Domestic Science Expert in This Issue.

"Should German fried potatoes be made with raw or cooked potatoes, asks a reader. My pet old German cook-book states that the frying should be done with the raw vegetables. Some

in potatoes, about an inch deep, sprinkle with salt and pepper and add half a cup of water and cover pan tightly. Let cook over a medium fire until water is absorbed. Uncover, let brown, turning slices occasionally. Add more fat if necessary.

Hashed Brown Potatoes
Three cups cold boiled potatoes, cut into fine cubes.
Salt, pepper.
One-quarter cup bacon fat or butter.
Season potatoes to taste. Heat fat in frying pan, add potatoes, mix and stir until fat and potatoes are hot and well blended. Press down with a pancake turner. Let cook until well browned underneath, then fold with a spatula and serve.
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By EDITH M. BARBER

water, however, is added. There is an additional note that cold boiled potatoes may be sliced and "fried in butter or other good fat." If you are starting from scratch, you may like to use the original method, the recipe for which is printed today.

For hashed browned style which is a general favorite, the potatoes may be boiled or baked and finely chopped in order that after being well browned, they may be folded like an omelet. For potatoes, Lyonnaise style, the same method is used with, however, the addition of thinly sliced onions.

Peel potatoes and cut into very thin slices. Put three tablespoons of lard, bacon fat or butter in a frying pan, put

Pretty Wedding at St. Matthew's Church

Miss Gladys Forsley and Mr. Colin Watkins Married on Tuesday.

A quiet yet charming wedding took place in the rectory of St. Matthew's Anglican Church on Tuesday afternoon at 3 o'clock, when Gladys, daughter of Mr. M. J. Forsley, of Langruth, Manitoba, and the late Mrs. Forsley, became the bride of Mr. Colin Watkins, son of the late Mr. and Mrs. Watkins of South Wales. The Rev. Canon R. S. Cushing performed the marriage ceremony.

The bride was lovely in a two-piece ensemble of Queen's blue fine crepe, with a pleated short-sleeved jacket. She wore matching accessories and a corsage of ophelia roses.

Miss Lena Forsley attended her sister as bridesmaid, attractively attired in a two-piece suit of fuchsia crepe, with matching accessories and a corsage of Talsman roses.

Mr. Richard Keen, of Schumacher, was the groomsmen.

Following the ceremony, the wedding party were entertained at a dinner, and the bride and groom left on the Northland to honeymoon at points south.

Prior to her marriage the bride was entertained at a great many showers, both the bride and groom being very popular in the town and district.

Mr. and Mrs. Watkins will reside in Timmins.

Ottawa Journal: Two men die in a closed garage from carbon monoxide poison; one man dies on a railroad crossing when his car is struck by a train. Do such people never read the news?

Beauty and You

by PATRICIA LINDSAY



This new heaven of salon treatment for brittle nails is a welcomed innovation in a manicure!

Brittle Nails Require Special Care During Cold Weather.

Fundamentally, brittle nails are caused by diet deficiencies but a great deal can be done by external treatment to keep them from breaking and ruining the appearance of your hands.

For years manicurists have been experimenting with oil treatments of one kind and another, and those who truly know nail care, urge you to massage warm oil into your cuticle and on your nail each night. Or massage oil well into your entire hand and tie it up in a pretty cotton glove while you sleep.

Now the oil treatment has taken a new step, inspired by fashion which has put our hands in the limelight with new fingerless mitts, hanks of lavish jewelry and the vogue for the vivid and luscious new colors in nail lacquers.

Split nails are an incongruous with milady's new roles of elegance as the boyish bob or skirts above our knees! It is now, "look to your hands, Madame," and "particularly to nail care!"

Innovation in Treatment
The new oil treatment of which I speak, does for the fingernails what an expert facial does for the skin, and it is offered in many of the leading department store salons and beauty salons throughout the country.

Your hands are immersed, one at a time, in a rich, multifold oil of a creamy appearance, which is heated in thermostatically controlled heater. While one hand is being manicured the other is being nicely lubricated in warm oil! And so efficient is the process supposed to be, that one weekly treatment tends to prevent nails from being brittle and to correct the dry condition.

Each of us desires flexible, healthy nails so that we may wear them of

fashionable length, smartly shaped ovally. And we also expect our nails to take the "hard knocks" we give them without breaking off. So special care is required, particularly now during cold weather when even steam heated homes conspire to make our nails dry and flaky.

If you can afford such a reconditioning manicure as described here you will save yourself a lot of exasperation. Your nails will get scientific lubrication. Check up also on your calcium and phosphate intake to be assured that your nails are getting the nourishment they need from within. Such consideration will keep your hands fashionably lovely and they will speak of the meticulous beauty who owns them!

My leaflet Finger-Tip Allure helps you with a home manicure. If you desire, it, address me care of this paper, and enclose a self-addressed, stamped (3-cent) envelope.

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Timmins Rangers Making Progress

More Members will be Welcomed. Exciting Programme Planned.

Last Thursday evening the Rangers spent an enjoyable evening at the home of Miss Jean Cowan.

Elementary Ranger work was discussed and several passed in their Ranger Tenderfoot.

Several new members have been enlisted but many more are needed. All girls are welcome and can get full particulars by getting in touch with Gladys Cooper or Mrs. J. Morris.

I'm sure the Ranger work will prove most interesting and an exciting season has been planned.

The next meeting will take the form of a skating party to be held Saturday, Feb. 18th, at the home of Mrs. Wadsworth, 76 Commercial avenue.

After the meeting was adjourned a delicious lunch was served by the hostess and another eventful evening came to a close.

—Mae West, Reporter.

Nearly 1000 Children Adopted in Ontario in 1938

Toronto, Feb. 15.—With nearly one thousand adoptions completed in 1938 Ontario's Department of Public Welfare which supervises the work of Children's Aid Societies finds itself in somewhat unusual position of having a greater demand for adoptable children than can be filled by the existing number eligible for adoption.

"It is a peculiar situation," states Hon. Eric Cross, Minister of Public Welfare and Municipal Affairs. "A few years ago children of adoption age constituted a real problem for our Societies. Today, we have not sufficient children to take care of the demand."

The reason was ascribed by the Minister to the constantly increasing desire of childless couples to have children in their home. In 1938 a peak was reached when 934 children were formally placed in adoption in this province, this figure comparing with 784 the preceding year. Indications are that the 1938 total will be exceeded during the current twelve-month, although such an increase, of course, depends entirely upon the number of children available.

The matter of placements in adoption homes, Mr. Cross points out, is one that receives the careful consideration of the Department, the Societies and their superintendents. As soon as a request for a child for adoption is received—and if a youngster is available—a careful inspection of the prospective foster parents is made with a view to ascertaining all the circumstances surrounding such an adoption. After the child has been placed, regular visits of inspection are made during a two-year "probation" period in order to ensure that the child is receiving proper care and training. Only after this two-year period has been completed do the adoptions actually become effective.

The demand for children for adoption is principally for those of from three months to four years in age, although nearly all ages up to 46 years appear in the Department's adoption records.

"It has been found, observes Mr. Cross, "that adoption parents leave lit-

Reasons You Should Learn "First Aid"

First Aid Classes to be Conducted Here.

Mr. Thos. H. Richards, who has always taken a keen and helpful place in first aid work and who has won high place in the St. John Ambulance Brigade for his efforts and ability in this line, this week suggests a number of strong reasons why there should be a general studying of first aid. Here are some of the compelling reasons given by Mr. Richards:—

"Because the needless suffering frequently caused by the ignorance of unskilled persons is deplorable. By rough handling, through want of the slightest knowledge of how to support an injured limb, a simple fracture is often made into a compound fracture.

"Because, though arresting bleeding is quite easy, thousands of lives are lost annually, in cases of serious accidents, through the life-blood ebbing away in the sight of the sorrowing, but appallingly ignorant, spectators.

"Because of the frequent loss of life by drowning, and so few people understanding the right way to treat the apparently drowned.

"Because most people become acquainted with sickrooms; and nothing makes one feel so useless as the helplessness experienced by the untaught when desirous of easing pain or carrying out the doctor's orders."

The Timmins Division of the St. John Ambulance Brigade have made arrangements to commence a series of First Aid Classes for both men and women as soon as sufficient numbers have enrolled. Will anyone wishing to take advantage of these classes please give their name to any member of the Brigade or to T. H. Richards, 49 Kirby avenue, Timmins.

It is also intended to form a Cadet Corps for boys between the ages of eleven years and eighteen years. Quite a few boys have signified their intention of joining but there is still room for a few more.

Classes will be held weekly, there will be no fee to pay, except the cost of a text-book for those who wish to have them.

What to Do by Phyllis Belmont



ARE all table implements set one-half inch from the table edge? Should all the ends be exactly even? What space between implements and does a person begin to use them from the outside or from the inside? There seems to be a difference of opinion and we'll appreciate your setting us right.

PERPLEXED WIFE.

Answer—It really does not make any difference whether knives, forks and spoons are set half an inch or an inch from the table edge. Hence then, whichever way looks best to you, rather than follow any certain rule. The table takes on a more uniform appearance when the ends are placed evenly. The distance apart depends on how many places you are putting at the table and how much elbow room you are allowing. But the implements should be comfortably spaced so they can be easily picked up. However, there are exceptions, and if you have invited a few more guests than usual it is sometimes necessary to push things nearer together, which crowds the knives and forks and spoons a little. But a rule that is always followed is to pick up the outside implement first—or answering your question—begin from the outside.

Suggests that Secession is Not the Proper Remedy

Commenting on the recent suggestion about secession of the North from the rest of Ontario, The Sudbury Star says:—

"It is true some northern municipalities have had extreme difficulty in financing the public avenues limited, and the ratepayers overburdened by transients demanding relief, many communities have had to "pay through the nose" to obtain facilities more readily obtained and enjoyed by Southern Ontario centres.

"There is no desire nor justification to mulct the mines for still larger sums. The industry is already paying large sums in taxes levied by municipal, provincial and federal authorities, amounts that have experienced a steady increase of recent years. But what the northern centres do claim is that they should be given a bigger percentage of the taxes collected by Queen's Park, share to which they feel entitled because of the location of the mines within their boundaries. It is maintained that a larger portion of the fruits of the industry should be diverted from the provincial treasury to the mining municipalities.

"But thinking about or advocating secession is not going to solve the problem. This country already has too many governments, and no justification for another one in Ontario can be found. In fact, it is extremely doubtful if the Northland would achieve

to be desired in caring properly for their foster-children and affection with which they regard them. They take a pride and an interest in their child as if it were their own."

A Delicious Blend "SALADA" GREEN TEA

he benefits some imagine, even if permission were given to set up another unit of government. The only thing that might develop from the agitation's greater sense of responsibility on the part of Southern Ontario as to the aspirations and treatment of the North.

"Of recent months there has been considerable talk of greater unity in Canada, and it is agreed this is necessary. The idea of carving up Ontario into two provinces should be discouraged despite the evident warrant on the part of one section for grievances against the other. This newspaper believes it is possible to adjust these complaints, to make a more equitable arrangement regarding the division of the mine taxes so that the northern municipalities may have those things to which they are entitled.

"Premier Hepburn has already promised that something would be done with respect to the mine tax cut "after the Rowell commission met." Persistence may yet accomplish the end sought, but it must seem quite clear to any observant person that Northern Ontario's destiny is not in secession."

Culinary Art Shown in the Fruit Salad

Salads That are Quickly and Easily Made.

Gourmets the world over pay tribute to the development of the fruit salad as a culinary art. This delicacy is equally popular as a luncheon mainstay or ad inner ending, especially among those who must ponder calories.

You'll always produce a successful fruit salad if you pick the fruits for color contrast and choose a delicately flavored dressing that enhances the flavor of the fruits. Here are two famous dressings that have a special affinity for fruit salads. There's no temperament about them, either, when you use sweetened condensed milk. You can concoct each of these favorites in five minutes flat and, best of all, you can be sure they are curdle proof.

The arrangement of fruit salad gives you a chance to exercise your artistic impulses. If you are using a bowl or platter, place lettuce leaves around the edge and fill the centre with a red skinned apple, a persimmon or an orange with its skin cut off. Slice your centerpiece into segments. Then pile your salad mixture in a ring around the centre—and you'll be sure of a design that has an eye appeal. If your salad is mixed with dressing, pass an extra supply of dressing in a separate dish.

Magic Creamy Dressing
One package (3 ounces) cream cheese.
Three-quarters teaspoon salt.
Dash of white pepper.
Two tablespoons sweetened condensed milk.

One and one-half tablespoons pineapple juice.
Two tablespoons lemon juice.
One-half cup salad oil.
Mash cream cheese and blend with seasonings. Add the sweetened condensed milk and blend thoroughly. Slowly add the fruit juices. When well mixed, add one tablespoon of salad oil and beat. Continue adding the oil, beating thoroughly. Chill. Serve with fruit salads. Makes one cup.

Jelly Fruit Salad Dressing
Two-thirds cup sweetened condensed milk.
One-quarter cup vinegar or lemon juice.
One-quarter cup salad oil or melted butter.
One egg yolk.
One-half teaspoon salt.
Few grains cayenne.
One teaspoon dry mustard.
One-half cup tart red jelly such as, currant or cranberry.

Place all ingredients except jelly in mixing bowl. Beat with rotary egg beater until mixture thickens. If thicker consistency is desired, place in refrigerator to chill before serving. Just before serving blend in jelly. Makes one and three-quarters cups.

Sudbury Star: Good looking men don't make the best husbands, says a heart adviser, possibly with the idea of making the average woman more content with what she's got.

TO-DAY'S FASHIONS



For town or country By VERA WINSTON

An exceptionally handsome yet practical suit for town or country wear. Top coat and skirt are of deep eggplant-purple tweed, while the jacket is of rose-lavender wool—a delicate and lovely color combination. The jacket has a small collar and buttons down the centre front. From buttoned panel comes fullness, giving a dressier touch when worn without the coat. The coat, which is lined with the lighter wool, is a simple box model except for the two elongated patch pockets in front, and a fold on the outer arm of the sleeves and down the entire back.

Quebec Telegraph—Every time we turn a corner we find another corner.

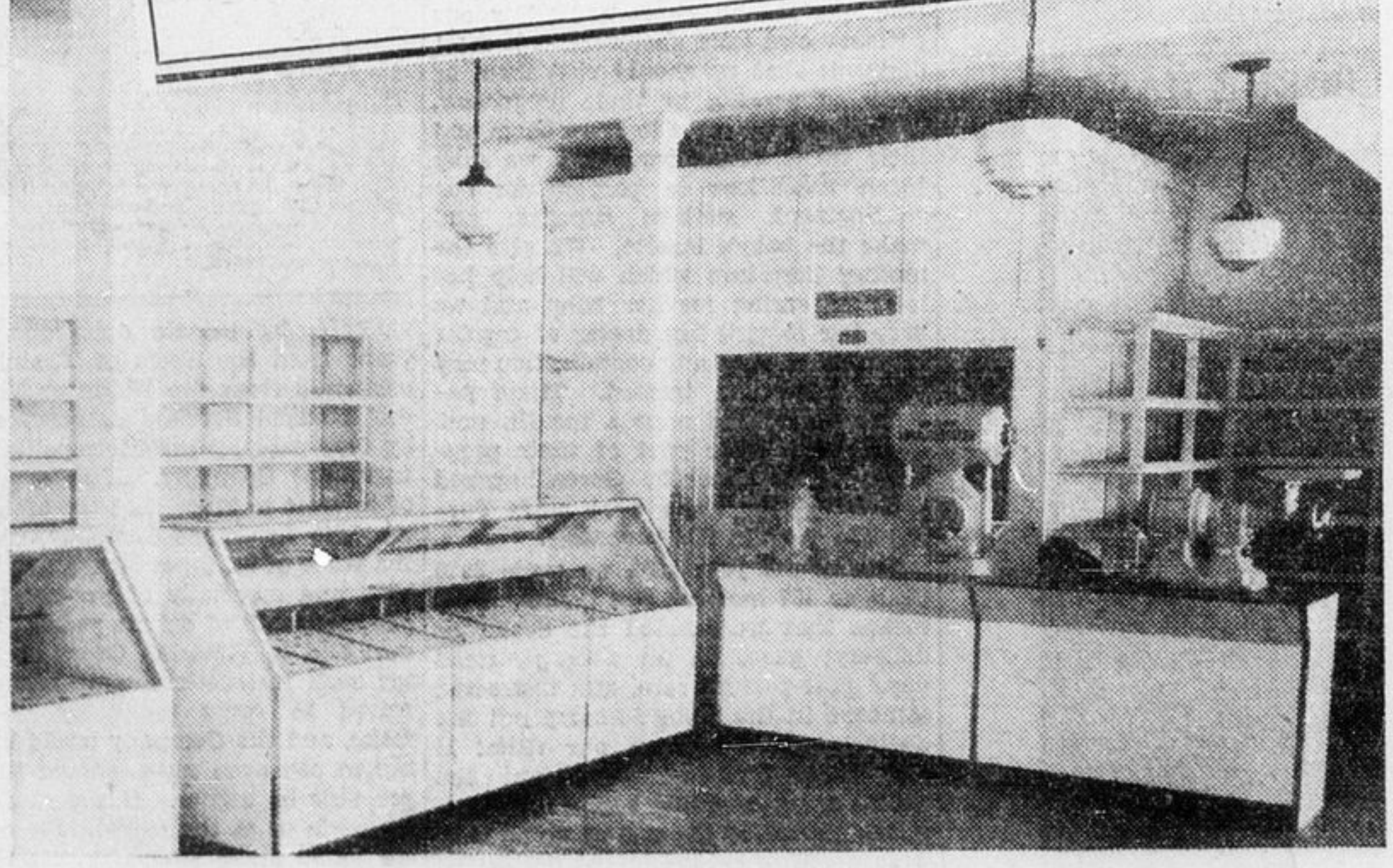
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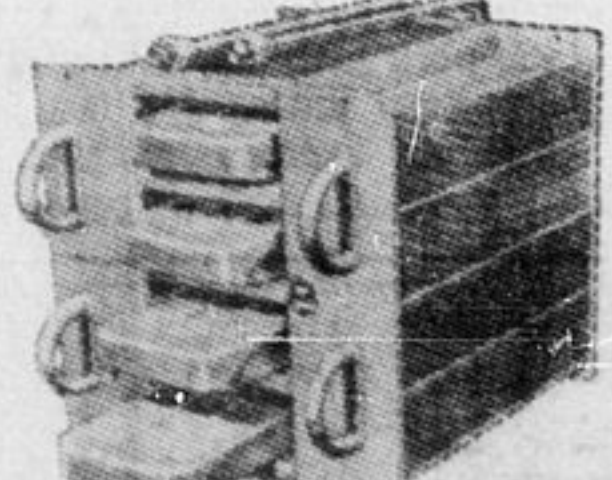
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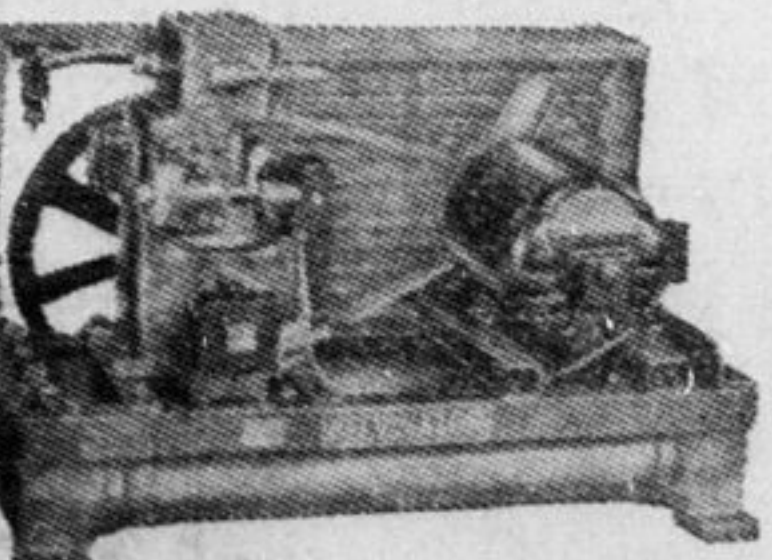
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7 OUT OF 8 CANADIAN HOUSEWIVES WHO USE DRY YEAST—USE ROYAL



BECAUSE IT'S ALWAYS DEPENDABLE