

Hundreds Daily at Cooking School

(Continued From Page One)
to be the first to receive these delicious tested recipes.
Each day of the school, which was held on Tuesday and Wednesday, and is being held today (Thursday) in the Harmony hall, a draw is held in which a piece of electrical equipment and the foods which Mrs. Barrett has prepared are drawn for. On Tuesday afternoon, the lucky winner of the dial-to-fabric, stream-lined Hotpoint Electric iron,

was Mrs. Don Brown, of North Road, Timmins. Each winner is allowed to re-enter her card for the final award of a General-Electric mix-master.
Other prizes on Tuesday were won as follows: Dinner, Mrs. Napoleon Desjardins, 108 Mountjoy St., Timmins.
Salmon Loaf, Mrs. Jas. G. Sheridan, 76 Montgomery Ave., Timmins.
Coffee Cake, Mrs. P. Richards, South Porcupine.
Jelly—Miss J. H. Petchin, 5 Elm St. N., Timmins.
Cookies—Mrs. E. S. Somerville, South Porcupine.
Pineapple Cake—B. Strachan, 32 Patricia Blvd., Timmins.

Coffee Cake—Mrs. James Cowden, 46 First Ave., Timmins.
Cookies—Mrs. S. M. Pritchard, 37 Eighth Ave., Timmins.
The following are the recipes used by Mrs. Barrett on Tuesday afternoon (each of these recipes is contained in the General Electric Cook book):
Pork Chops Supreme
6 medium loin pork chops.
6 large uncooked and pitted Prunes.
6 slices canned pineapple.
6 medium carrots.
Half cup water.
Season chops with salt and pepper, and dust them with them with flour. Brown well on both sides in skillet.

Saved From Choking



Found with a silk stocking tightly knotted about its neck, the life of this baby was saved in Wallaceburg, Ont., when a woman heard it choking and called a man who cut the stocking with his knife.

Upon each chop place a ring of canned pineapple with a pitted prune in the centre. Between chops place carrots, left whole, or cut lengthwise. Add water, cover closely and cook very slowly for one and a half hours. Remove to hot platter. Make gravy from mixture in pan, and pour over chops. Garnish with parsley. Serves six.

Salmon Loaf

1 cup toasted bread crumbs.
2 tablespoons salad oil.
2 cups (1 lb.) canned salmon, flaked.
2 beaten eggs.
1 cup milk.
1 teaspoon lemon juice.
Half teaspoon salt.
Dash of pepper.
2 teaspoons finely chopped onion.
1 tablespoon salad oil.
Blend crumbs and 2 tablespoons salad oil. Combine salmon, eggs, milk, lemon juice, seasonings, onion, parsley and salad oil. Fill greased loaf pan or fluted mold; bake in moderate oven (350 degrees F.) 45 minutes or until firm. Garnish with sliced egg, cucumbers and radishes.

German Coffee Cake

Two and one-half pastry flour.
One-third cup sugar.
One-half teaspoon salt.
Four teaspoons baking powder.
Two-thirds cup shortening.
Two-thirds cup raisins.
One egg.
One cup milk.

Blend shortening into sifted ingredients, add raisins, beaten egg and milk. Spread in well greased pan and sprinkle with crumbs made of two tablespoons butter, four tablespoons brown sugar.

One tablespoon flour.
Bake at 400 degrees for 20 to 30 minutes.

Fruit Drop Cookies

One-half cup shortening.
One cup brown sugar.
One egg, beaten.
Three tablespoon orange juice.
Two cups pastry flour.
One-half teaspoon soda.
One and one-half cream tartar.
One-half teaspoon salt.
One cup chopped nuts.
One-half cup seedless raisins.
One-half cup chopped dates.
One tablespoon grated orange rind.
Bake 400 degrees F. for 12 minutes.

Pineapple Fluff Cake

Six egg whites.
One-quarter teaspoon salt.
Three-quarter cup sugar.
Six egg yolks.
Three-quarters cup sugar.
One tablespoon lemon juice.
One-half cup unsweetened pineapple juice.

One and one-half cups cake flour.
One teaspoon baking powder.
Whipped cream frosting.
Maraschino cherries.
Beat egg whites with salt to form glossy peaks. Gradually beat in three-quarter cup sugar. Beat egg yolks and three-quarters cup sugar until thick; add lemon and pineapple juices; beat until sugar dissolves. Add flour sifted with baking powder. Fold in egg whites. Bake in 10-inch ungreased, angel-cake pan in moderate oven (350 degrees F.) one hour. Invert to cool.

Cherry Salad

One cup canned black cherries, pitted.
One cup canned pineapple, diced.
Four teaspoons gelatine.
One-half cup cold water.
Juice of one lemon.

One and one-half cups fruit juices.
Drain the canned fruits, reserving the juice. Soak gelatine in the cold water five minutes, then melt thoroughly over hot water, stirring to hasten the process. Add to the lemon juice and fruit juices rinse out a mold in cold water and in it place the cherries and pineapple, measured after draining. Pour gelatine mixture over the fruit and chill.
Serve on lettuce with mayonnaise. Six servings.

Dalton Returns "Small Cheques" to Bankers

(Continued from Page One)
ing of the criminal, and who is my employee Andy Legare, was not deemed worthy of consideration. If this is the way in which your "discretion" is used then I feel justified in using my discretion and return the cheques.

"In the meantime I have personally, and should you care to check it up, satisfactorily, settled with the three employees concerned for the very astute handling of the entire case.

"Further, I would point out to you that had the criminal, by any chance, kept his gun with him when in the theatre, there would very likely have been further life taken. His record justifies that assumption that he would have put up a fight. That was the risk Andy Legare took in walking down the theatre aisle to identify a desperate criminal and one who would have recognized him for the man who had driven him around town and therefore most likely to give the police information.

"All things considered, your "reward" is so trifling in comparison with the services rendered, services which not only secured the recovery of most of the loot but also made it known that this community is alive with intelligent people—people who do not hesitate to assist the police no matter what the risks may be.

"I have taken it on myself to give J. J. O'Sullivan my personal cheque for \$150.00, and H. B. Honsberger \$100.00 and, further, rewarded Legare for his part in the situation.

"In other words, gentlemen, we in this north country do not apparently measure things with the same standard that enters into your deliberations in matters of this kind. It is the further fact that places of trust for people's money must be protected by every citizen for the police are not always able to be standing by when the crime is committed for obvious reasons. Therefore it falls upon the average citizen to come to the rescue where possible. But few men can be blamed for taking action with personal risk involved when they must know that the reward is entirely inconsequential.

"At least this is the way we view the matter up here."
Yours very truly,
John Dalton.

On December 18, ten days after Donnevian was captured, Mr. Dalton wrote to the Bankers' Association outlining the part played by his employees in the capture.

His letter pointed out that news of the robbery was broadcast about fifteen minutes after it occurred at noon on December 7. Mr. Dalton immediately telephoned the Chief of Police and offered the use of his extensive taxi business to assist in gathering information as to Donnevian's whereabouts. He then went to Mr. Tod, manager of the branch of the Bank of Montreal which was robbed, and suggested to him that the offer of the standing reward of \$5,000 be broadcast and made public.

Nothing more was heard of the matter until about 7 p.m. on the same day when Mr. O'Sullivan came to Mr. Dalton and said that he thought he had a clue on the robbery. Mr. Dalton immediately telephoned the Chief of Police who went over to Dalton's.

Mr. O'Sullivan told the Chief that one of the drivers, Andy Legare, came into the office and asked him to change a \$10 bill—a Bank of Montreal bill. He immediately asked the driver if he thought he had the bank robber in his car, said Mr. O'Sullivan, but Legare thought that his fare was not Donnevian.

He suspected that it might be Donnevian, said Mr. O'Sullivan, because Legare told him that his fare had given him the \$10 bill as a tip and because it was a Bank of Montreal bill.

Still strong in his belief that Legare's fare was Donnevian, Mr. O'Sullivan notified police that if they would find Car No. 6, which had been across the river or beyond the graveyard, they would very likely find the man they were searching for in it.

Unable to find the car, police waited at the taxi stand. When Legare came in they showed him a picture of Donnevian but the driver could not say that it was the man he had been driving.

Another driver, Bud Honsberger, recognized Donnevian as the man who had been in Legare's car and recalled that he had driven the same man across the river that afternoon.

Convinced that his fare had been the bank robber, Legare took police to the Empire Hotel where he knew Donnevian had a room. They found money in the room but no Donnevian.

Suspecting that Donnevian and the girl he had picked up that afternoon across the river might be in the Palace Theatre, Legare took police there. He walked up and down the aisles until he spotted Donnevian and the girl and he then pointed them out to police.

Chateau Cheese
THE FLAVOUR TELLS ME IT'S BETTER
If it's Borden's it's GOT to be Good!

who arrested them as they were leaving the theatre.

A post-script to Mr. Dalton's letter was the remark: "If you want to know when the next bank robbery is going to be pulled off just call us up."

With the letter Mr. Dalton enclosed a sketch and his version of Donnevian's movements after the bank robbery. He robbed the bank about noon and came down Fourth Avenue to the Courtemanch Block. From there he took a taxi to Schumacher.

At about five o'clock on the same afternoon he came to the taxi stand in Timmins and ordered a car. The driver did not return for two hours. At about eight o'clock Donnevian went to Remis' Jewellery store, right next door to the bank he had robbed, and bought a diamond ring and a ladies' toilet set, worth about \$140.

The Canadian Bankers' Association replied to the effect that the association "has made no offer of a reward of \$5,000." It pointed out that the amounts paid in rewards were at the discretion of the association.

Claims for rewards would be investigated after a month had elapsed. The Association, said the letter, would consider Mr. Dalton's letter as an application for reward on behalf of Messrs. O'Sullivan, Honsberger and Legare.

Nothing more was heard until last Saturday when the two cheques were forwarded. Mr. Dalton's reply, given above, was sent on Monday.

Goldfields Theatre Announces New Summer Policy

Reduced Admission Prices Begin on Saturday This Week.

The Goldfields theatre this week announces a new summer policy with special low rates of admission. The new rates go into effect on Saturday of this week, June 10th, and will hold good until further notice. For instance the charge for adults will be 25 cents and 15 cents for the children for the matinees. For evenings adult tickets will be 30 cents and children 20 cents. The Goldfields is showing only first run pictures so the new low admission rates are in the popular favour.

Thrilling Feature Film at the Cartier Theatre

In the advertisement for the Cartier Theatre as published in the second section of The Advance this week, the feature for this (Thursday) evening is given as "Saturday's Heroes." After the section was printed there was a change in the feature picture. For this (Thursday) evening only, the feature picture will be "Titans of the Deep," with Dr. Wm. Beebe and Otis Barton, and with the story and narration by Lowell Thomas. The picture is described as "Amazing! Exciting! Never before such Thrills! Terrors of the Ocean Depths!" Some of the highlights in the picture include—a girl in a knife-fight with a devil-fish; diver fighting a man-eating shark with a spear; battle between a boa constrictor and marine crocodile; girl scientist trapped in bathysphere, rescued by diver; and other gripping

struggles with undersea monsters. This picture, "Titans of the Deep," is a thrilling special that few will wish to miss, this (Thursday) evening at the Cartier Theatre, Timmins.

Six People Injured in Accident Near Haileybury

Mystery as to How the Accident Occurred.

Haileybury, June 8—(Special to The Advance)—Caused apparently when a southbound car crashed into the rear of a local truck engaged in removing stuff from a show company which had been playing Haileybury for a week, an accident on the main road sent six of the seven persons involved to Misericordia hospital for treatment, three of them being detained for further care.

The injured were: Anne Cameron, Latchford telephone operator, broken leg, cuts and bruises; Ross Sowerby, broken arm; Leo Doucet of the Bank of Nova Scotia staff at Haileybury, severe cuts on the face and bruises; Mrs. Harry Johnson, bad cuts and bruises; Harry Jones, show employee, arm broken in two places; H. Maguire, truck owner, three ribs broken.

Harry Johnson, owner of the car, escaped injury. Police are investigating the case further, and it was stated there was some mystery how the accident occurred. Mrs. Johnson, Doucet and Miss Cameron were still in hospital several days after the accident, which happened about 3.30 a.m. Sunday and Maguire and Jones had been discharged within about 48 hours of the crash.

Provincial Constable Art Soutler and Chief of Police Wallace McGirr are investigating. It was stated that the car, proceeding to Latchford and driven by Doucet, piled into the rear platform of the Maguire truck, which had been on the left hand-side of the road close to the show ground and apparently about to back into the ground. Maguire and Jones were standing on the platform, which was badly damaged by the impact, while the front of the automobile was reported as stove-in. The other five persons were in the Johnson car.

Just before the show closed its playing period, the ground was the scene of an alleged fracas, which put another member of the company in hospital temporarily. He was Harry Shore, game operator, who is said to have been cut on the bridge of his nose when struck by an unknown assailant who wore a heavy ring. This man's identity remained a mystery, according to provincial constable W. H. Beaton, who investigated and who said he had disappeared in the crowd when complaint was made about him. The ring did the damage. Shore was not detained long in hospital.

Democracy (?) in Canada on Tuesday, June 6th, 1939

Washago Farmer: "Hi-ya, King!"
His Majesty King George VI: "I'm fine. How are you?"

Detroit Free Press: An old-timer is the one who can recall when a business was said to be suffering from growing pains.

DR. DAFOE MEETS THE TOWN CRIER



Alexander Woolcott, oldest child actor on the American stage, potters fretfully around North Bay these days and will continue to potter fretfully for a week. He wants to get back to his island retreat on a Vermont lake, but can't go until he has finished a moving picture starring himself and Canada's five famous child actresses, the Dionne quintuplets. He is proud of his title as the oldest child actor in the world, and explains it as follows: "I went on the stage at the age of 45 and I am still a child actor. I only play a limited number of weeks and I insist on my rights and only pay half dues to equity. That makes me a child actor, and a child actor I will remain. I know where I stand." Dr. A. R. Dafoe, LEFT, guardian and friend to the quintuplets, is shown with the actor,

THE EATON'S GREAT FOOD SALE OF THE YEAR

BIG 4 PAGE FLYER OUT TODAY

Yes, a big 4 page flyer will be delivered to your home to-day—watch it for it is literally crammed with outstanding food savings, only a few of which we have been able to list here—Just the kind of foods you want and want NOW. Action-impelling prices, that fairly shout for attention. In addition to these outstanding prices, there is a special extraordinary offer to you as a customer. Be sure to see it in the circular, or better still, make a point of asking about it at your local Eaton Groceteria—the store of great food sales!

★ **Just a Few of** THE MANY OUTSTANDING SPECIALS

CALIF. GOOD SIZE ORANGES	2 DOZ.	45c
SLICED BREAKFAST BACON	LB.	23c
CHOICE SAVOURY VEAL ROLLS	LB.	13c
IDEAL TENDER NO. 4 SIEVE PEAS	3 No. 2 TINS	25c
Eaton's FAMILY BROKEN PEKOE TEA	LB.	37c
ONTARIO NEW MILD CHEESE	LB.	13c
MONARCH FINE PASTRY FLOUR	24 LB. BAG	64c
Eaton's Rich Strawberry Jam	WITH PECTIN 32 oz. JAR	29c

● MORE BIG SAVINGS FROM THIS SALE

Ready Cut BULK MACARONI	2 lbs.	9c
QUALITY BRAND ASPARAGUS CUTTINGS, 12 oz. tins	3 for	25c
Sweet Mixed PICKLES	28 oz. jar	23c
Libby's TOMATO JUICE, 21 oz. tins	3 for	23c
Libby's Cooked SPAGHETTI, 16 oz. tins	3 for	25c
Libby's PORK & BEANS, 16 oz. tins	3 for	27c
Libby's TOMATO KETCHUP, 12 oz. btl.	2 for	27c
Heinz Table VINEGAR, 16 oz. btl.	2 for	29c
Heinz Rich CHILI SAUCE, 12 oz. btl.		24c
Kraft MIRACLE WHIP	8 oz. jar	21c
Kraft VELVEETA CHEESE	1/2 lb. pkg.	16c
CLOVERLEAF SOCKEYE SALMON	7/8 oz. tin	19c
BEEHIVE GOLDEN CORN SYRUP	2 lb. tin	17c
EATON'S FRESH 5-POINT COFFEE	per lb.	19c
EATON'S SUN-GLO BLEND TEA	per lb.	45c

More Fruit & Vegetable Values

NO. 1 "A" NEW POTATOES	10 lbs.	for 39c
Medium Large California GRAPEFRUIT	each	5c
Crisp New FRESH CARROTS	bundle	6c
Firm Juicy California LEMONS	1/2 dozen	12c

SOVEREIGN BRAND DISHES
One Piece of this Set may be Purchased With One Dollar Order—Start your Set To-day.

Bread and Butter	each 10c	Cream Jug	each 25c	Large Platter, 12 inch	75c
Dinner Plates	each 20c	Covered Sugar	each 60c	Fruit Bowl	30c
Tea Plates	each 14c	Small Platter	each 30c	Oatmeal Bowl	each 14c
Coupe Soup	each 14c	96-PIECE SET OPEN STOCK			
Cups and Saucers	each 20c	Canadian Made			
Fruit Nappie	each 5c	THIRD AVE. TIMMINS Delivery Without Extra Charge—Phone 901			
Covered Vegetable	each 96c				
Gravy Boat and Stand	each 72c				

Borden's EVAPORATED MILK
MAKES MY COOKING TASTE BETTER
If it's Borden's it's GOT to be Good!