SPRING

## Not Long Now Until the Pretty Wedding at the Church of the Jelly Season Commences Nativity

Time Approaching for the Making of the Appetizing Miss Helen Sullivan and Mr. Jams. Some Advice About the Preserving Business. Recipes for Canned Cherries. Currant Jelly, Some Jams and Conserves.

CURRANT JELLY

about four six-ounce glasses.

4 cups sour cherries.

1 bottle of fruit pectin.

1/4 cup water.

7 cups of sugar.

CHERRY JAM

STRAWBERRY JAM

er at a time so that each berry is reduc-

ed to a pulp. Mix sugar and fruit in

large kettle and stir over slow flame

until sugar is dissolved. Bring to boil

and boil hard for one minute. Remove

STRAWBERRY AND RHUBARB

CONSERVE

To prepare fruit, slice about one

quart ripe strawberries and slice finely

about one pound of rhubarb. When

measuring fruit, pack cups tightly un-

a low fire until sugar is dissolved.

from fire and stir fruit pectin. Let

stand for four minutes, skim, stir again

and pour quickly into scalded jelly

glasses. Cover with paraffin. Yield,

PINEAPPLE AND CHERRY

CONSERVS

4 cupfuls cherries,, pitted and chop-

prepared and chopped. Mix with the

minutes. Pour into glasses and seal.

Kapuskasing for Timmins

The Northern Tribune, of Kapuskas-

"A farewell party was held last week

Smith was presented with a silver

cream, sugar and tray set by her friends

Cards were the entertainment for the

evening with Mrs. J. Morris, Mrs. E.

Wiggins, Mrs. D. Colquhoun, and Mrs.

nice lunch was served at midnight."

A. Barnsley winning the prizes. An

paragraph on its front page:-

ten to eleven six-ounce glasses.

6 cupfuls of sugar

ionally. Skim, and pour quickly into at 7 p.m.

4 cups crushed strawberries.

7 cups sugar (3 pounds)

about ten eight ounce glasses.

2 cups sliced strawberries.

2 cups sliced rhubarb.

1/2 bottle fruit pectin.

7 cups sugar.

1/2 cup fruit pectin.

Wash currants, discard damaged

Once upon a time the jellies and jam cover. seasons were so short that practically | When pitted cherries are used, boil all other activities stopped for a day or | minutes in syrup, pack boiling hot and so when fruits were unavailible. At our process jars for 5 minutes in boiling



By EDITH M. BARBER

fruits when they were in their prime, sugar and mix well. Stir over low fire Bertha Sheridan and Ruby Strongman and we never knew just what day a until sugar is dissolved. Bring to a boil and the Company flag being carried by crate of berries would arrive in the over a hot flame and boil for three Gladys Langman assisted by Eileen early summer, or a bushel basket of minutes, stirring constantly. Remove Dicker and Florence Gledhill. The peaches later in the season. If we had from fire and stir in fruit pectin. Let "National Anthem" was sung and the guests they were apt to work with all stand for four minutes. Skim, stir well Guide Prayer and Laws repeated. of us to prepare the fruit, and by the and pour quickly into scalded jelly glasend of the day there were dozens and ses and cover with paraffin. dozens of glasses filled with clear, \*sparkling jelly and luscious marmalade.

Today we take our "preserving" more easily. Bargains are apt to be found at different times during a number of weeks, when supplies are plentiful. We have also found that results are apt to be better when we work with a small quantity of fruit. The juice may be prepared one day, if you like, and made into jelly the next. For old fashioned from fire and stir in fruit pectin. Let jelly the fruit must not be too ripe. With most fruit, three-quarters of a cup of sugar to one cup of juice is right. If you use fruit pectin with your juice you will need more sugar, as the latter is merely concentrated fruit juice.. In this case the directions which comes with the pectin should be followed absolutely.

Marmalades may be made quickly by the use of fruit pectin, if you like the fruit in small particles and a thick jelly with it. Otherwise, berries may be left whole, and other fruits cut whatever size you like, and cooked with sugar. While there is no distinction between the words marmalade and conserve, often the latter term is used to describe those made with several fruits. Jam is generally used todescribe products made | Bring to a boil over a hot flame and with crushed fruit, but again there is no cut and dried meaning for this

term. Although sour cherries have not yet come to market. I have already had requests for directions for canning this fruit, which is so convenient in the winter for use in pies and for "preserves". I can never resist making cherry jam, as it is one of my favorites. | ped.

The early supply of berries came in sooner than they were expected this year, and we are all hoping that the cold weather in May did not destroy many of the orchard fruits. As the season seems to be unpredictable this yeaer, you may put the recipe which I am giving you today on file, for use as the fruits come in.

#### CANNED CHERRIES

Cherries may be canned, pitted or unpitted. If used unpitted, prick to prevent shrinkage. Pack in hot jars and cover with boiling syrup, using medium syrup, 1 cup of sugar to 2 cups of water for sweet cherries, and thick syrup, 1 cup sugar to 1 cup of water for sour. Process jars immediately for twenty-five minutes in boiling water to



EYES EXAMINED GLASSES FITTED

Scientific Accuracy

IRVIN ROSNER, R.O. EYESIGHT SPECIALIST

> For Appointment Phone 1877 BUCOVETSKY BLDG.

Bernard Barker Married.

A pretty wedding took place at the Church of Nativity on Thursday morning at 7 o'clock when the Rev. Fr. O'Gorman united in marriage Helen, daughter of Mr. and Mrs. Michael Sullivan, and Mr. Bernard Barker, son of Mr. and Mrs. Daniel Barker, of North

The bride, who was charmingly atired for the occasion was attended by his sister, Miss Eileen Sullivan, while Mr. G. Calisimore attended the groom

Mr. and Mrs. Barker will reside in



Guides of the 51st I.O.D.E. Company held their regular weekly meeting Thursday, June 8th.

Guides formed in patrols where the attendance was taken followed by inspection.

Horseshoe was formed and the form-Pit cherries, place in large kettle and add water. Stir until mixture boils al opening began. The Union Jack Over and simmer fifteen minutes. Add carried by Helen Smith assisted by

Patrol cor enrswere held followed by a game outside. Campfire then assembled where camp was discussed. Horseshoe was formed and the flags lowered by the

colour party and the meeting closed

Crush fully ripened berries, one lay- with "Taps." Captain Wadsworth told us about the trip to Sudbury which everyone enjoysaid they had enjoyed themselves. the home of Miss G. Langman, 158 with her. stand for five minutes, stirring occas- | Mountjoy north on Monday, June 12th,

#### scalded glasses. Cover with an eigth of an inch layer of paraffin. Makes Temperance the Subject at W.M.S. **Meeting Here**

Meeting.

til juice flows to top. If rhubarb is not juicy enough add a little water. Mix fruit and sugar in kettle and stir over Church on Thursday, June 8th. The quisite hands and so on. president, Mrs. Ramsay, opened the meeting with prayer,

boil hard for three minutes. Remove After a hymn, Mrs. De Mille addressed the meeting, choosing as her subject. to sobriety in the community.

2 cupfuls of pineapple, peeled and led the meeting in a devotional period, fat or slim. You are either nice to be and Mrs. P. Carson beautifully sang the with or a frightful bore. Measure the fruit after it has been

solo, "In the Garden" Reports were given by the secretary, sugar and let stand over night. Drain Mrs. Wheeler, and the treasurer Mrs.

off the syrup and boil it rapidly for about 20 minutes, then add the fruit to Mrs. Gordon, literary secretary, reported that two books "The Blue Book' the syrup and simmer for about 10 and "Frontiers of Service" are now available at low cost. The secretary (Released by the Bell Syndicate, Inc.) of Christian Stewardship, Mrs. Charbonneau, appealed to the members to Honoured Prior to Leaving raise funds during the summer months, and present these funds at the Septem-

ber meeting. Mrs. A. E. Woods was appointed to ing, in its last issue has the following represent the society at the Presbyterial meeting at Matheson, on Saturday,

at the home of Mrs. H. Faulkner for Following the business of the meeting Mrs. W. Smith, who left with her husthe members enjoyed a social half-hour band and family on Wednesday for and a dainty lunch was served. Timmins, where they will reside. Mrs.

## Dr. Routley Appointed

enjoyable time was had at which a Routley as National Commissioner of Ottawa Journal: That great musician the Canadian Red Cross. Dr. Routley personality sparkling, your happiness is Fritz Kreisler, is the latest of the assumed the position of Acting Na- pretty much assured. Don't go around great artists to become an exile from tional Commissioner on the death of with a sour face and a heavy heart bethe domination of the Nazis. Taking Dr. J. L. Biggar just a year ago and cause the gods have not endowed you out naturalization papers as a citizen since that time has visited all the with great beauty! of France, he declares he wants to be Divisions in Canada.

of a land which is "a stronghold of ideas which make up human dignity: Ontario Division of the Canadian Red Cross Society for nearly eighteen years, and, in his capacity as chief executive officer of that Division, has had an important part in the development of its whole peace-time programme. This programme has included such large service developments as the promotion of Public Health Nursing Courses in Ontario Universities; the Outpost Hospital Service in isolated districts of Northern Ontario which is now administering 31 hospitals and nursing stations; Junior Red Cross in the Ontario schools with annual membership now topping 160,000; Disaster Relief, Organization and Administration; Home Nursing and Nutrition Courses; Visiting Housekeeper Service and many services for sick, disabled and needy veterans and dependents.

By arrangement between the National and Ontario Executive Committees. Dr. Routley also continues for the ine warns against "Kissing the babies." present in direct charge of the work of All right, most of the boys are willing Red Cross in Ontario.

## Beauty and You

by PATRICIA LINDSAY \_\_\_\_



FLORENCE RICE believes meticulous grooming is more important than facial perfection to feminine allure.

Do Not Permit Slight Physical Imperfection to Destroy Your Poise

On Friday afternoon a fairly large

number of members of the Ladies' Golf

Club, joined in a flag and limerick

competition. Many of the members

enthusiastically took part in the golf.

Mrs. J. Burke won the first flight;

The Ladies' Golf on Friday of this

week will be the first round of the

Knox Cup.

Flag and Limerick woman who has permitted a slight physical imperfection to destroy her Competition at happiness. She has become too con-Ladies' Golf Club cious of a birthmark, a large nose, graying hair, irregular teeth or some other minor defect. The result being that ed. They were a little tired but all her poise has been destroyed and her Ladies' Golf This Week to happiness so diminished that people be First Round in Knox There will be a Court of Honour at wonder what on earth is the trouble Cup.

It would take a great deal of searching to find the physically perfect female —one who has perfect facial features and a figure so glamorous that it would take first prize in a beauty contest! If you look critically at the women have not as yet returned from the south

you knew you will come to the conclus- where they have travelled to see Their ion that beauty as such is pretty evenly | Majesties, but those who were present distributed. Of course some women dramatize their beauty more than Mrs. Woods to Represent others, and there are those exceptions Mrs. H. Darling was the winner of the where ill heatlh, accidents, and in- second flight; and Mrs. Abrams won the Society at Presbyterial heritance have taken a heavy toll third flight. Mrs. Porter was the winof beauty. But by and large you will ner in the competition for the best find that each woman has one definite The women's Mission'ary Society held | beauty asset-a lovely skin, soulful eyes, ts monthly meeting in the United nicely shaped legs, lustrous hair, ex-

If You Will Have Charm

Each woman should concentrate on her better features and so dim any little imperfection she has. She should con-"Temperance". She quoted from in- sider herself as a whole, not in sections teresting statistics and reminded the such as head, figure, eyes, hands, etc. members of the ever present danger It is the whole of YOU which people of druken drivers. The speaker urged see. They notice your posture, they th'at women disperse hospitality, so hear your voice, they are conscious of that their homes will be an influence | the colour of your hair. You are either a blonde, brownette, brunette, gray or Mrs. Charbonneau and Mrs. Eagle white headed. You are tall or short,

Persons meeting you do not scrutinize your face and say "Too bad she has a slight brown discoloration on her left cheek". Or "Her nose is not the prettiest of shapes!" They are more conscious of your poise, your voice your manners than they are of any physical imperfection.

Let us take as example the First Lady of our land. Mrs. Franklin Roosevelt cannot be described as a beauty. Yet every person meeting her admits that she has the most compelling charm. It envelops you, it warms you, you think of her as "a lovely person." She is constantly busy with more important thoughts which reflect in her lively personality with the result that she is loved more than those women who are artists' delight.

Primary Rules for Good Impression Cleanliness, graceful posture, a nicely proportioned figure for your build and age, and a well modulated voice, are National Officer Red Cross the primary assets of attractiveness. It matters little if you have a physical The Central Council of the Canadian imperfection for which nothing can be Red Cross Society at its recent meet- | done. As long as you strive to make ing in Toronto appointed Dr. Fred W. vourself as attractive as possible and keep your health up to par and your

#### Dr. Routley has been Director of the Porcupine Business Girls' Club Has Busy Meeting

The Porcupine Business Girls' Club held a special meeting on Thursday evening, to make final arrangements for the bazaar and afternoon tea on Saturday afternoon at Bergeron's Studio in the Harmony hall.

It was decided that there would be apron, handkerchief, and bridal booths, and that home-baking would be sold. A fishing-pond would be an added attraction. Refreshing afternoon tea would be served to the guests, and during the afternoon, there would be a draw for the cedar chest, prepared by the members.

The next meeting of the Porcupine Business Girls' Club will be held on Thursday, June 15th, at the home of Miss Lillian Pigeon, Wilson avenue.

Guelph Mercury: A medical magazto wait till they grow up a bit.

### Mrs. Goldie, Winner of C.G.E. Mix-Master at Cooking School

Other Prize Winners at the Final Day of Event Here.

A beautiful new General-Electric Mixmaster was the major award won by Mrs. Goldie of 125 Toke street, at the final day of the General Electric Cooking school, conducted by Mrs. Mary Barrett, under the auspices of the Northern Ontario Power Company in the Harmony Hall on Thursday. Large numbers of local and district women were present at the school on Tuesday, Wednesday and Thursday, many being winners of the dainty dinners, cakes and desserts which Mrs. Barrett prepared, and on the final day, Thursday, three hundred and ninteen ladies attended the school.

Each day Mrs. Barrett prepared dishes from tested recipes, which have already found favour in many households, and on the final day, Mrs. Barrett distributed cook books to all the ladies present. Other prizes on Thursday were won as follows:-

South Porcupine.

South Porcupine. Lakeshore Road, Timmins.

tosh, South Porcupine. Chocolate Cake-Mrs. F. Berthel, 73 Birch street south, Timmins

Vegetable Plate-Mrs. Gordon Mac-Intosh, 102 Elm Street south, Tim-

49 Preston Street, Timmins. At the conclusion of the school, Mrs. use of castor oil as a "fly dope":-

SUIT SALE BUSINESS SUITS

SPORTS SUITS OVERCOATS \$45 . . \$55 . . \$65 Materials imported from the

#### **BILTON BROS**

tailored to your measures,

Customs Tailors to Men for Over Fifty Years 94, King St. W. Toronto Samples and self-measurement form on request.

best London Houses, Individually

nins, answered that she had been married for fifty-six years, and Mrs. Barrett presented her with the basket

The cooking-school, which has proved very popular with the district women, was started in Timmins seven yearagos w.thiandceeinau'.dmrreaiahit years ago, with an audience of three women. Last year, when the event was held in the New Emire theatre, over four hundred women attended the school each day. Unfortunately, the theatre is this year being used in the Meat Loaf-Mrs. Maxwell-Smith, presentation of films, and the Harmony Hall which was used seats only two Chocclate Cake-Miss Dorothy Dodge, hundred people, However, a large number of enthusiastic "students", oc-Fruit Salad-Mrs. K. H. Stubs, 28 cupied standing room, and a record attendance for the year was reached on Salmon Loaf - Mrs. Olive MacIn- Thursday with three hundred and ninteen ladies in attendance.

#### Says Castor Oil Not Very Effective as "Fly Dope"

The Pense correspondent of The New Baked Apples-Mrs. Jack Downey, Liskeard Speaker last week had the following paragraph in regard to the

Wm. Dunkerley of the Timmins Branch | "Well sir, haven't the flies been a Northern Power Co., presented Mrs. terror these last few night? I heard Barrett with a large basket of flowers, and read that castor oil was as good a Turning to her attentive audience, Mrs. fly dope as anyone would need, but I'm Barrett enquired if there was any telling you it's all bunk. It doesn't lady present who had been married seem to hold the same terror for them for fifty years, or 'forty-nine'. Mrs. as for humans, for some reason or Godin, of 59 Birch street, south, Tim- other.'

## For an Enjoyable Vacation

## Hotel Torpitt

SPARROW LAKE, MUSKOKA

Ontario's Beauty Spot Combining' Woodland and Lake

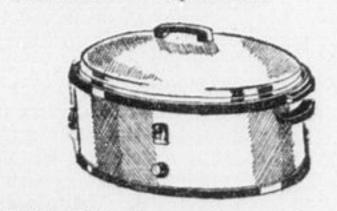
Swimming, Boating, Fishing, Tennis, Baseball. Accommodation for 175 Guests. Excellent Cuisine. Finest Dance Pavilion in Muskoka. DANCING TO JACK REID'S NEW ORCHESTRA

For Illustrated Folder and Rates Write Jack Tresidder, Manager, Port Stanton, P.O., Ont. or P.O. Box 1030, Kirkland Lake

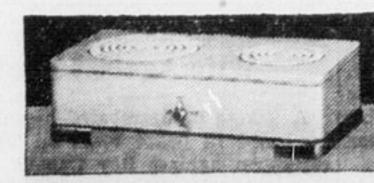
# Enjoy HOT MEALS in the open!



PORTABLE OVEN-Will cook complete oven-dinner for eight as efficiently and perfectly as a standard electric oven. Low in cost and economical in operation,



ROASTER-A complete and compact electric oven occupying only 2 feet of shelf space. Fully insulated, easy to clean. Ideal for summer homes.



HOTPLATE-Ideal for late supper snacks, light summer meals, warming baby's bottle. Quick, instant heat for any purpose.

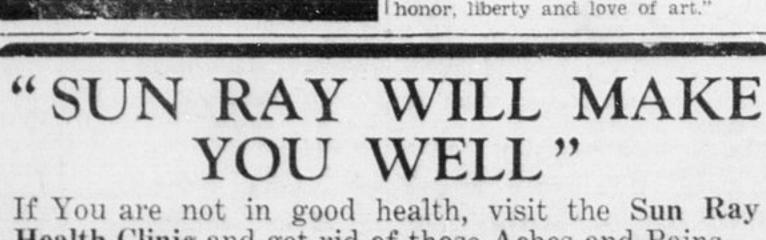
## ... with an ELECTRIC ROASTER

Even MEN will enjoy picnics when you serve them HOT MEALS cooked at home in a portable electric roaster or electric oven and served piping hot at the picinc. Use it anytime for cooking entire meals without the heat and dirt of an old-fashioned stove. Gives best results for all baking and roasting.

Give yourself a better summer-buy an automatic electric roaster or oven today. A few. dollars down will put one in your home.

#### Canada Northern Power Corporation Limited

Controlling and Operating NORTHERN ONTARIO POWER COMPANY, LIMITED NORTHERN QUEBEC POWER COMPANY, LIMITED



Health Clinic and get rid of those Aches and Pains. Energy, Vitality and Health follow treatments with the HEALTH RAY LUXOSTAT.

Nurse in attendance.

Phone 1295 for Appointment

11 Elm Street North

SUN RAY HEALTH CLINIC

Timmins, Ontario Let a Lot of Sunshine In