

Popover Described by Expert as Very Popular Form of the Muffin

In Cookery Popovers, Says Miss Edith M. Barber, Pans Must Not be More Than Half Full. Recipes for Popovers and for Rich Muffins.

"What in the world are popovers?" asked an Englishman the other day, when a group was discussing favourite foods. Popovers had come in for sever-



(By Edith M. Barber)

al votes. We found it difficult to describe this delectable hot bread and told him that it was a sort of very light muffin which popped high above the top of the pan.

We found it necessary to demonstrate our promise by making some for lunch. There is not much to say about mixing the batter, except to warn that it must not be too thick. The thickness should be just about that of rich cream. Muffin pans higher than their width give best results and the heavier they are the better. Old-fashioned iron, or earthenware, or modern oven-proof glass are all good. Heavy tin or aluminum will give good results, if the pans are of the right shape. They should be heated before they are well buttered and the fat should be sizzling when the batter is poured into them. The pans should not be more than half full.

I like to use a hot oven for the first fifteen minutes, during which time the popping should be almost completed. The temperature should then be lowered and the baking finished. This latter period must not be out, as the outer shell must be firm enough to prevent falling after the popovers are removed from the oven. They must be served at once with plenty of butter.

The recipe for rich muffins which also received several votes is printed today.

Popovers
1 cup flour
1/2 teaspoon salt
1 egg
1 cup milk
Mix the salt and flour, beat the egg slightly and mix with the milk; add to the dry ingredients. Beat only enough to make a smooth batter. Four batter into hot buttered gem pans. Bake in a hot oven, 450 degrees F. fifteen minutes, then turn heat down to moderate, 375 degrees F., and bake fifteen or twenty minutes, until brown.

Rich Muffins
1/2 cup shortening
1/2 cup sugar
1 egg
2 cups flour
4 tablespoons baking powder
1/2 teaspoon salt
1 cup milk
Cream shortening, stir in sugar and add beaten egg. Mix well. Mix and sift flour with baking powder and salt and add alternately with the milk. Pour into well-greased muffin pans and bake twenty-five minutes in a moderate oven, 375 degrees F.
(Released by The Bell Syndicate, Inc.)

Charming Wedding at North Bay on Saturday Night

Miss Doreen Helen Webster and Mr. Francis J. Jeffries Married. To Reside in Timmins.

North Bay, March 6.—A lovely evening wedding was solemnized on Saturday at 7:30 o'clock at the home of Mr. and Mrs. J. Webster, 37 Hammond street, which was decorated with bouquets of spring flowers for the marriage of their daughter, Doreen Helen, to Francis J. Jeffries, of Timmins, son of Mrs. C. E. Jeffries. The wedding music was played by Mrs. D. Anderson and Rev. M. N. Omond officiated at the ceremony.

The bride, who was given in marriage by her father, J. Webster, looked lovely in her wedding gown of powder blue net over blue taffeta. The gown, fashioned with a full skirt, sweetheart neckline and puffed sleeves, was completed with a short jacket with bustle effect. She wore a small matching hat and around her neck was worn a gold heart-shaped locket. She carried an arm bouquet of Briarcliffe roses and buddleia.

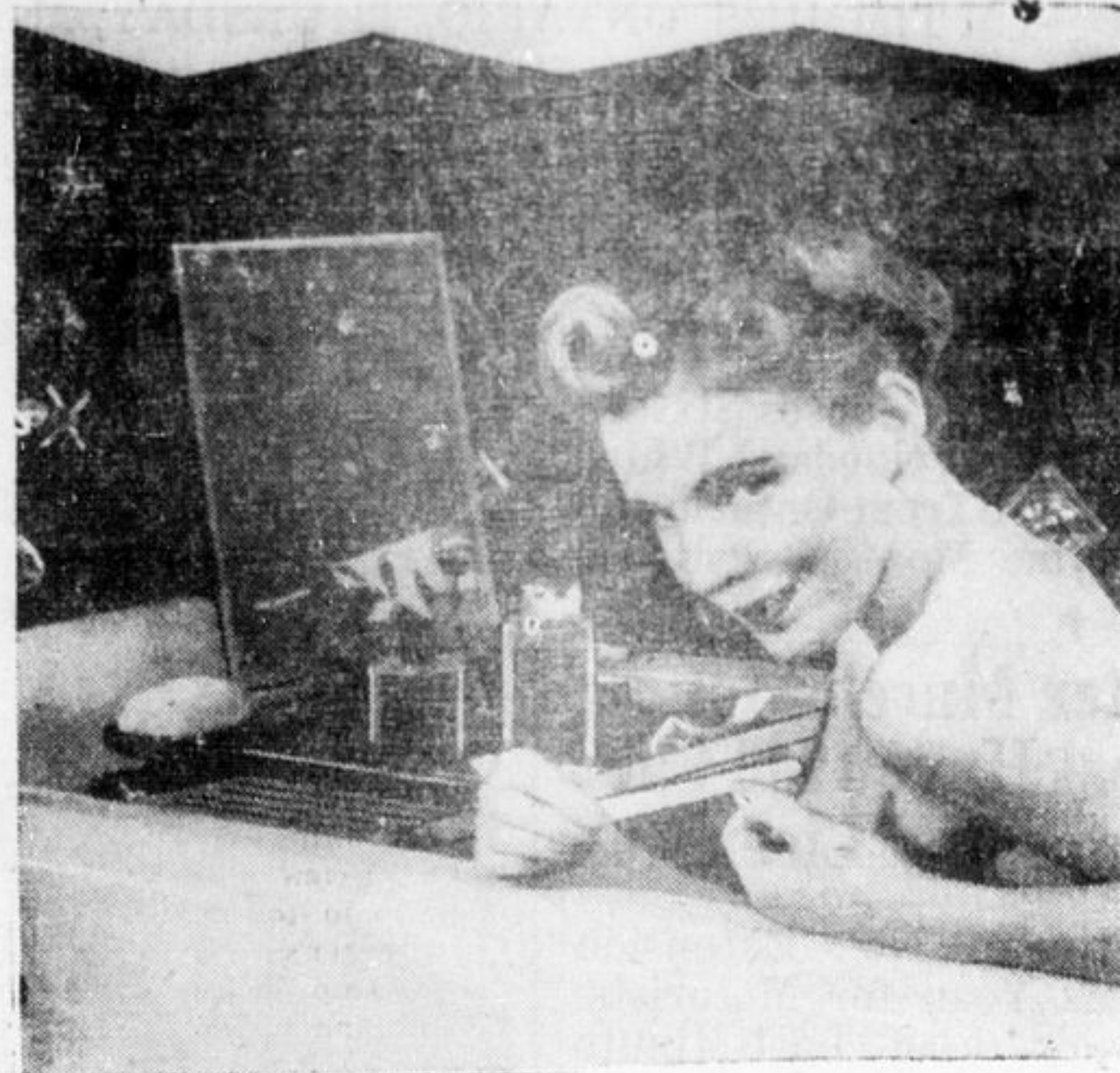
She was attended by her sister, Irene Webster, who wore a gown of pale pink net over taffeta, fashioned on similar lines to that of the bride. She wore a matching hat and carried a bouquet of Johanna Hill roses. The best man was Les Mitchell.

After the ceremony, a reception was held at the home of immediate relatives and a few friends of the young couple. The bride's mother received in a gown of Alhella blue crepe and shoulder bouquet of Briarcliffe roses.

Later the bride and groom left for a trip to Timmins. For travelling, the bride donned a black tailored suit, white chiffon blouse and black and white accessories. Over her suit she wore a fur coat. The young couple will make their home in Timmins. An out-of-town guest at the wedding was David Grundis, of Montreal.

Beauty and You

by PATRICIA LINDSAY



Catch up on your special little beauty tricks, while you enjoy a tub fragrant with bath friction and a complexion-saving soap companion

Bath Lotions Keep Body Skin Soft

Member of Family that Pioneered North, Dead in West

John McNeil, vice-president of Imperial Oil Limited, died on Sunday in Vancouver. He was one of a family whose members were notable pioneers of this North Land. His brother, Dr. H. M. McNeil, now of Los Angeles, California, was the first doctor at the Dome Mines. Another brother, Hugh A. McNeil, is resident at Hearst. Four sisters were prominent and valuable residents of the North in its earlier days: Mrs. C. G. Williams, whose husband was for many years superintendent of the Hollinger Mine; Mrs. Kirkup and her husband were for some time resident at the Dome; Mrs. W. H. Wylie, whose husband was on the staff of the Hollinger for many years; and the late Mrs. J. T. Heffernan, who was resident in Timmins for several years.

In Monday's Toronto Star there was the following reference to the death of Mr. McNeil:—
Imperial Vice-President Dead
Widely known in business and industrial circles throughout Canada, John McNeil, 57, vice-president of Imperial Oil Ltd., died yesterday in Vancouver, where he had gone recently on a business trip.
Mr. McNeil had been in ill health for several years, but carried on his business duties with few interruptions. He left Toronto about 10 days ago and had a relapse at Calgary, but recovered quickly and went on to the coast, where he became critically ill last Thursday. Mrs. McNeil, formerly May Lawson, of Winnipeg, accompanied him.
A son of the late J. J. McNeil, a pioneer Muskoka lumberman, Mr. McNeil was born at Gravenhurst. He was educated at Queen Victoria school and Parkdale collegiate, and in 1899 entered the company of the Grant-Hamilton Oil Co. at Toronto. This company was absorbed in 1903 by the Canadian Oil Co., and in 1904 Mr. McNeil was appointed manager of Canadian Oil's Halifax office.
In 1905 he was transferred to Winnipeg as assistant manager for the west, and in 1906 he joined the Imperial Oil organization as assistant to the western manager. In 1912 he was made manager at Winnipeg and in 1914 removed to Sarnia to take charge of gasoline and kerosene sales throughout Canada. Later that year he became a resident of Toronto when the company's marketing organization was removed to this city, and he resided here since. In 1928 he became assistant general manager for eastern Canada, and in 1931 was elected to the board of directors as head of all marketing operations. He became a vice-president in 1934.
Surviving are his wife, three sisters, Mrs. W. H. Wylie, and Mrs. C. G. Williams, Toronto, and Mrs. N. N. Kirkup, Detroit, and three brothers, Hugh A., of Hearst, Ont., Donald, of St. Thomas, and Dr. H. M. McNeil, Los Angeles, Cal. Another brother, Percy, to whom a memorial flag recently was dedicated at St. Paul's church, was killed while serving with the R.A.F. in the world war.
Mr. McNeil was an Anglican, a member of the Toronto Board of Trade, the Granite club, Caledon club and Seignior club, and of Ionic lodge, A. F. and A. M., Winnipeg.
The body will arrive in Toronto Thursday and will be taken to the residence at 36 Hillholme Rd. The funeral service will be conducted by Bishop Renison, at St. Paul's church at 2 p.m. Friday.

TO-DAY'S FASHIONS



Ready For Spring Suits

IF YOU'RE a suit addict—and who isn't—you will want to see what is what when it comes to blouses. Here's a brace of blouses all ready to team up with a spring suit. The first model is a tailored blouse in watermelon pink silk sheer. Shoulder and yoke have piping. It has box-pleated front plastron, simple collar and bowknot tie, and closes with jewelled studs. Sheer in dainty robin's egg blue is used for the second blouse. It has inserts of bichre lace at the baby neck, sleeves and down the front. There is narrow self-ruffling at sleeves and neck.

Death at North Bay of Charles Lutman Burton

North Bay, March 6.—The death of Charles Lutman Burton, well-known citizen of North Bay for the past 20 years, occurred Sunday afternoon in the Civic Hospital. Mr. Burton had been in ailing health for almost two years, and was in his 52nd year. He was widely known in railroad circles, having been in the employ of the Temiskaming and Northern Ontario Railway since coming to this city.

He was born at King Ontario, the son of the late Mr. and Mrs. Thomas Burton. At the age of six years he moved with his parents to Barrie and there spent the early part of his life. After being schooled in that town, he entered the service of the old Grand Trunk Railway as call boy, and in the years that followed worked his way up to brakeman and then trainman on that railroad.

In June, 1913, he married the former Emma Pearl Pratt at Barrie. Seven years later they took up residence in North Bay, where Mr. Burton became employed as trainman on the T. & N. O. Railway. They have since lived in this city. Mr. Burton was forced to retire from active service because of ill health.

He was a member of the Masonic Order, having joined Kerr Lodge at Barrie. He was also active in the affairs of the Brotherhood of Railroad Trainmen, Lodge No. 815, North Bay. Surviving are his wife; three sons, Jack and Reginald, at home, 19 Sixth avenue west, and Grenville of Timmins; one daughter, Mrs. George Noble, Bay.

cologne on your skin during the cold weather especially if it contains a high percentage of alcohol. Spray it around your neck and shoulders with an atomizer to create a soft fragrance, but do not rub your body with it as it tends to be drying. It is all right to spray it all over your skin providing you have first massaged your skin with a mild, non-sticky lubricant.

An Easy Method

For busy beauties the simplest way of keeping the skin adequately lubricated is to rub it well with a cream or lotion after you have taken a bath. Be sure to select one which dries fairly quickly and does not leave beads of oil on your skin. A well-informed salesgirl at your cosmetic counter can help you in making a nice selection from the many bath lotions and creams which are available for your choice.

If your skin is very dry you should take to using a bath oil in your tub water. Good oils, richly scented are a great joy, and they are not a luxury when you consider the delight you get while relaxing in nicely scented water, and what benefit the oil is to your skin. If you travel you should always carry a bottle of bath oil for softening hard water which you most certainly will find in many places.

Take special precaution to massage your feet, ankles, elbows and hands with a richer cream before hopping into bed.

The soap you use for bathing should be bland—in fact a rich cold cream soap is an added precaution to cold weather bathing.

(Released by The Bell Syndicate, Inc.)

Quebec Telegraph:—A glamour girl may not be able to add, but oh, she can distract.

Ladies' Auxiliary Gives \$25 to War Services Fund

A fairly large number of members attended the monthly general meeting of the Ladies' Auxiliary of the Canadian Legion held at the Legion hall on Monday evening, with the president, Mrs. Robt. Hardy in the chair.

Two applications for membership were received and passed. A grant of \$25.00 was made to the Canadian Legion War Services Fund, and the members discussed plans for a social evening to be held on Easter Monday.

A donation of \$35.00 was received from the Legion entertainment committee to be placed in the Legion Comfort Fund.

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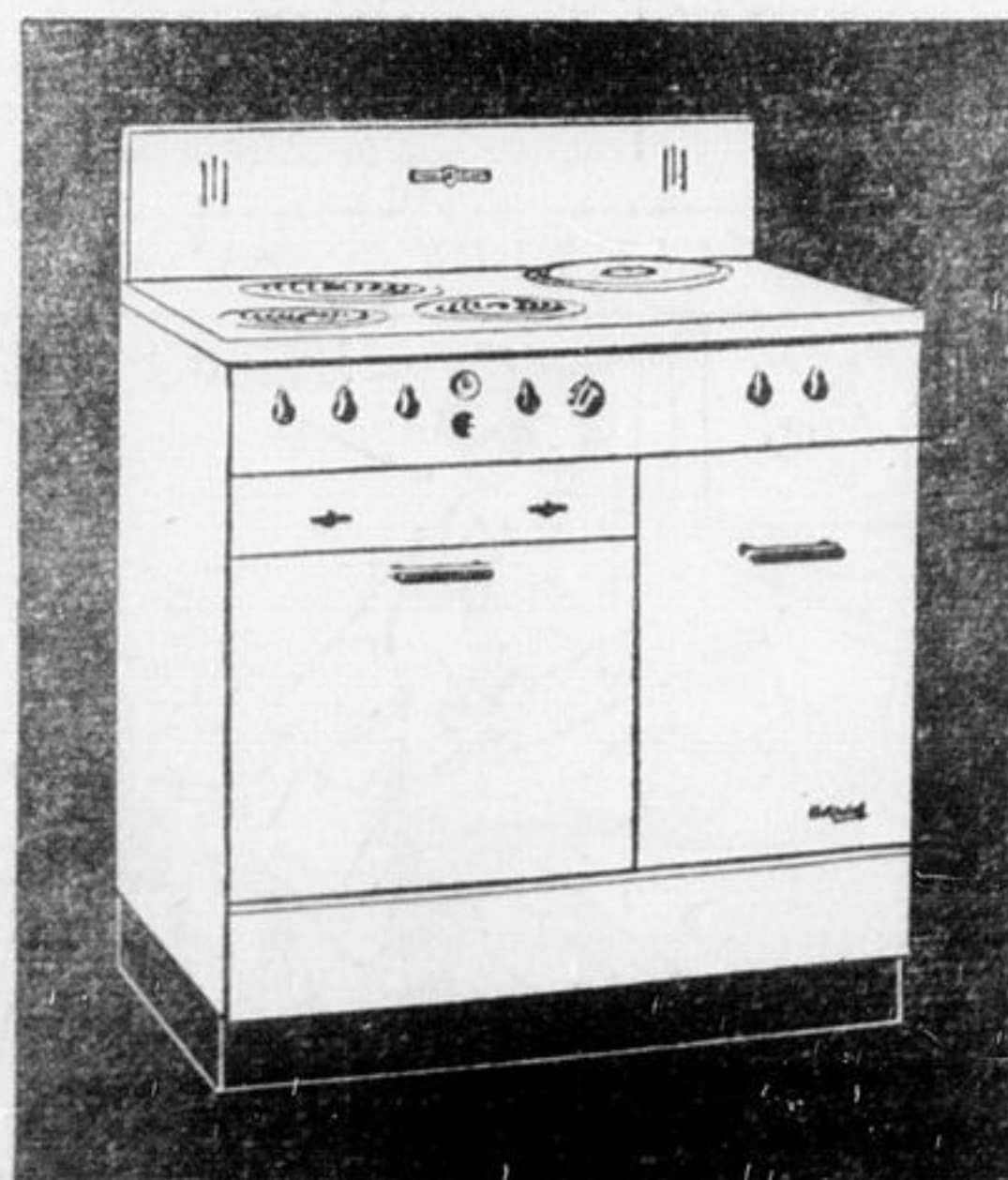


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