

No Meal Seems Complete Without Bread in Some Necessary Form or Other

Yeast Bread to-day Considered a Staple at Each Meal. Dressed up a Little It May Even Constitute the Dessert. Even Bread Crumbs Often Take Important Place.

Bread and butter is a staple part of each meal. For table service bread is merely sliced for spreading as desired. Thin bread and butter which is so



(By EDITH M. BARBER)

good with tea or with a salad at luncheon, is prepared in the kitchen. The butter is softened and spread on the loaf, before each slice is cut. Thinly sliced bread is often dried in the oven and served at luncheon or dinner as Melba toast.

At breakfast when bread is used, it is generally toasted. In this form, too, it is often served at other meals as a foundation for creamed foods. Sometimes, a whole loaf of bread is sliced almost through, buttered and heated in the oven for service at a meal. When bread dipped in egg and milk, is sautéed in butter or fried in deep hot fat it is known as French toast, which with syrup or sauce, is used for dessert, or as a base for canapés and creamed dishes. For the latter, cases made from square or oblong pieces of bread, from which part of the crumb has been removed, are prepared by spreading liberally with butter and baking.

Crumbs made from bread at least a day old are used for many purposes, such as stuffing for which they should be soft, and for crumbing in deep fat for which they should be dry. When bread is cut in cubes and fried in butter, it is known as croutons which are used to garnish cream soups or luncheon and supper dishes.

Bread Basket

Cut sides and top crusts from a loaf of unsliced bread and hollow out the inside, leaving a thick shell. Brush loaf with melted butter, and bake in a moderately hot oven (400 d.F.) about 10 minutes, or until brown and crisp. Fill basket with hot creamed mixture. If basket is not used immediately, reheat in oven just before filling.

French Toast

1 egg, slightly beaten
1 cup milk
¼ teaspoon salt
6 slices stale bread
Mix slightly beaten egg, milk, and salt. Cut bread in halves and dip in egg mixture. Sauté in butter on heavy griddle or in frying pan, keeping pan almost dry during the cooking. Brown evenly on both sides. Or fry in deep hot fat (380 d. F.) until light brown. Drain on soft paper. Serve with syrup or cinnamon and sugar for dessert, or use as foundation for creamed dishes or canapés.
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Rebekahs the Hostesses at Afternoon Tea and Sale

Members of the Gold Nugget Rebekah Lodge were hostesses on Thursday afternoon at a very successful spring-time afternoon tea and bake sale held in the Oddfellows' Hall. The tea tables were daintily arranged, with centre-pieces of daffodils and pussy-willows.

Mrs. Leslie Hoeking, Noble Grand, received the guests, assisted by Mrs. Jas. Keene, Past President of the Rebekah Lodge of Ontario, and Mrs. S. Lawley and Mrs. E. Webb were in charge of the bake table.

Mrs. Wills, Mrs. Masson, Mrs. O'Connor, Mrs. Percy Matthews, and Miss Bunnie Bailey were in charge of the tea tables, while Mrs. Holland, Mrs. Lacey, Mrs. Johns, Mrs. Price, Mrs. Fairbrother, Mrs. M. Dean, and Mrs. Crews formed the kitchen committee.

Weekly Work Meeting of the Finnish Ladies' Aid

Mrs. A. Martin will be the hostess tonight at the weekly work meeting of the War Service Unit of the Ladies' Aid of Timmins Finnish United Church to be held at 7:30 p.m. at her home Balsam street north. A cordial invitation to attend is extended to all Finnish-speaking ladies, who are not connected with any other group doing similar service for the Army, Navy and Air Force.

Temiskaming Towns to Try Daylight Saving Time

Haliburton, New Liskeard and Cobalt have agreed to adopt Daylight Saving Time this summer. In the three towns the new time, or fast time, will start on June 1st. Cobalt and Haliburton will continue the Daylight Saving Time until Sept. 28th, but New Liskeard has adopted it for only the three months, July, August and September.

Enjoyable Banquet Held by the Timmins United Church Choir

Interesting Programme of Music with Attractive Menu.

The United Church Choir held its annual banquet on Friday evening in the church hall and the event was one of the most successful and enjoyable annual affairs to have been held by the choir.

With a suitable colour scheme of red, white, and blue, that spoke not only of the unity of the Empire, but also the harmony of voices in the choir, four long tables and one large round table had been adorned with vases of red, white and blue flowers, and each table was filled with the members, their husbands and their wives, artists taking part in the programme, and specially invited guests. Among the specially invited guests were the Rev. W. M. Mustard and Mrs. Mustard, the Rev. E. Gilmour-Smith, and Mrs. Vera Clarke.

Mr. Wilson Thomas acted as toast master, and welcomed the guests to the event.

Mr. Waterman proposed the toast "To the Sopranos," to which response was made by Mrs. Roberts; "To the Basses" was proposed by Mrs. T. Gay, with response by Mr. Menear; "To the Altos," was given by Mr. Jones, with response by Miss Ella May White; "To the Tenors," was proposed by Mrs. W. Mackie, and responded to by Mr. Shaw; "To the Visitors" was made by Mrs. Drew, and response given by Councillor Wm. Roberts; and "To the Choir," concluded the toast list, being given by Mr. George Drew, with response by the choir master and organist, Mr. Herbert C. Treseer.

The programme included solo selections by Mr. Joe Jago, Miss Jean Wright, and Mr. Ron Jones, which were especially appreciated, and won favour with the gathering. By special request, the Miners' Quartette, including Percy Harris, Wilson Thomson, Ron Jones and Joe Jago blended their voices in some interesting selections, and the Rev. E. Gilmour-Smith, assistant-pastor at the Timmins United Church, was the speaker of the evening. Mr. Smith mentioned the fine work of the choir, various activities of the church, and extended a special vote of thanks to the C.G.I.T. girls in making the banquet a success.

Six girls of the C.G.I.T. group served at the tables, directed by Mrs. Hughes, and made a very dainty picture in their white aprons and caps, with a red, white and blue trim. These girls are to be complimented on their appearance and the effective manner in which they carried out their duties.

Marriage at Church of the Nativity on Saturday Morn

A quiet marriage was solemnized at the Church of Nativity on Saturday morning at 9 o'clock, when Mrs. Tekla Meek became the bride of Mr. Leo Suslow, son of Mr. and Mrs. Steven Suslow. The marriage ceremony was performed by the Rev. Fr. Osewski, and witnesses were Mr. and Mrs. Michael Jozkow.

Former Resident of Timmins Dies at Sudbury Last Week

George Henry Labrick, Pioneer of North, Dead at Age of Fifty-five.

Sudbury, May 18.—Another link with the early days in Northern Ontario was severed Thursday by the death of George Henry Labrick, of 22 St. Brandon St., Sudbury, who passed away at his home in his 56th year after an illness of one month's duration.

A native of Wakefield, Que., the late Mr. Labrick went to Cobalt as a prospector in 1906, only a year or two after the opening up of that district. He remained a figure in the primitive, early life of the mining community until 1910, when he moved to Timmins. After prospecting there for two years, he moved to Ottawa, where he was married in 1912.

Leaving the mining field for good, he came to Sudbury in 1914 and, in March of that year, entered the service of the Algoma Eastern Railway as a trainman. Two years later, in November, 1916, he was promoted to the position of conductor, which office he held until the line was taken over by the Canadian Pacific Railway in 1931. Since that year he had been acting as a brakeman.

In 1918 Mr. Labrick went to live in Little Current, but returned to Sudbury in 1935 and lived here until his death.

A member of St. Andrew's United Church, Sudbury, Mr. Labrick also belonged to Little Current Lodge, A. F. & A. M., and to the Little Current branch of the Independent Order of Oddfellows. He was a member also of the North Bay branch of the Brotherhood of Railroad Trainmen.

Surviving are two sons, Clifford and Maynard, living at home, and three brothers, William, of Sudbury; Mark, of Toronto, and Thomas, of Wakefield, Que.

The funeral will be held on Friday afternoon at 2:30 o'clock, with Rev. E. S. Lautenslager officiating, and interment will be made in Park Lawn Cemetery. The remains are now resting at Jackson's Funeral Home.

Beauty and You

by PATRICIA LINDSAY



Aging Skin Requires Stimulating Massage
YVONNE COUVIER projects her complexion in all climates with the most delicate of sun creams, which lubricates while it protects.

When a face or throat begins to lose its freshness or appearance we speak of it as aging skin. This condition is hastened, we are told, by retarded circulation, nerve-strain, poor health or strenuous climatic conditions.

Sometimes a long rest period, plenty of sun and a corrective diet restores a fresh beauty to our skin, but if an aggravating condition continues we must resort to special external treatment aided by stimulating massage and good creams. For a skin robbed of its normal nourishment becomes flaky and dry, and those little lines about the eyes and mouth which we call expression lines, deepen into wrinkles and frowns, unless something is done. But it must be remembered that no cosmetics can actually banish wrinkles. Wrinkles can be dimmed, but not erased entirely.

Aging skins require richer creams. Creams charged with rich oils which should be massaged gently but firmly over the face and throat and on the hands. It is a good thing to use such a lubricating cream at night before going to bed after you have washed your skin thoroughly with a mild, bland soap and water. Many women use the same cream, stintingly applied as a foundation beneath day or night make-up. An occasional masque, not too astringent, aids in keeping the tiny face muscles firm.

Care of Throat

Because the throat has comparatively few oil glands, the skin there becomes dry and creeps long before the face skin shows signs of depleted nourishment, so we must begin to pamper our throats the minute we

discover rings or dryness. The flabby pouch beneath the chin (which we associate with an old throat) comes later, when the masseter muscles which extend along the jawbone to the ear lose their elasticity. Then the nose-to-mouth lines deepen and our cheeks droop.

To prevent these unlovely beauty problems we should strive to keep the throat skin nicely lubricated and the tiny muscles firm. This is accomplished through daily massage, following the contour of your face upward. Wisely selected creams will supply the skin surface with the oils it is lacking. But we must be consistent in our treatment of the throat if we wish to supplement it with what some abnormal condition has destroyed.

firm and young looking. They believe nated with chilled water, give the skin a normal work-out. In this simple treatment, after a good skin cleansing lies the beauty secret of our northland sisters whose complexions are clear and in employment, may bring about a in exercising the skin pores in this manner at least twice a day. And, as you know correct exercise in any form tends to keep our bodies younger longer and our complexions too!

GIRL GUIDES
IN
TIMMINS

51st I.O.D.E. Girl Guides
The regular meeting of the 51st I.O.D.E. Girl Guides was held last Thursday evening in the Hollinger Scout Hall. The meeting was called to order by Capt. Wadsworth. Inspection was taken and Horseshoe formed. The colour party, Elizabeth Feltmate, Helen Smith, Gertrude Catnam, Ola Holland, Margaret Chinn and Gladys Longman marched on the colours.
A game was then played instructed by Capt. Wadsworth. During the campfire many old songs were sung. The meeting was brought to a close with "O Canada" and "Taps."

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The Guides of the 51st I.O.D.E. Company held their annual church parade from the Anglican Church on Sunday.

In Spring a WOMAN'S fancy

... turns lightly to anything but the idea of doing a wash... sports, play, leisure, other housework... anything is preferable. And that's all right, too, for the Timmins New Method Laundry can remove the necessity for washing at home. Timmins New Method Laundry is safe, economical, reliable... and Spring is such a lovely season! Phone 153 to-day and forget washing... enjoy this Spring!

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