

Tomatoes Are Plentiful So There's no Excuse for Not Having Tasty Dishes

Tomatoes Plentiful and Can be Freely Used Without Extravagance. Recipes Given for Fried Tomatoes, Baked Tomatoes, Creole Tomatoes, and Broiled Tomatoes with Cheese.

(By EDITH M. BARBER)

When baskets of fat, juicy tomatoes with smooth and shiny skins begin to be sold at the market, we are of course delighted to think that we no longer have to figure about how many we can get for a pound for a salad, baking and other favorite tomato dishes. At this time of year we are likely to feature this versatile vegetable almost every day and there will be no criticism about repetition from the family circle.

This so-called vegetable is actually fruit and began its table career as a dessert when it was served with sugar and cream and often known as a "love apple." Originally it was looked upon with suspicion. It was popularly supposed to cause cancer and was even suspected of being poisonous. Daring



(By EDITH M. BARBER)

swains and love-lorn lassies were brave enough to taste it in order to charm the affections of each other. Perhaps we can thank them for proving that tomatoes were harmless and at the same time delicious.

Always Welcome

Well-ripened tomatoes, skinned, sliced, and dressed simply with sugar and vinegar, or a French dressing are welcome at any meal. Quartered, they belong in a mixed vegetable salad. A whole tomato may be cut in eighths and opened on a bed of lettuce. It would then be filled either with mayonnaise by itself or with a diced cucumber, a cabbage salad, or a highly seasoned cream or cottage cheese. This makes a good summer luncheon dish.

There are innumerable ways for cooking tomatoes. One of my favorite methods is baking the halves after they have been covered with a savory mixture of onion, parsley and seasoning.

Tomato cups may be stuffed with their own pulp mixed with soft bread crumbs, left-over cooked rice and any ground meat. The stuffing should, of course, be well seasoned. A bit of sliced cheese may be put on the top for additional flavor. Baked stuffed tomatoes are also good when they are served with a cheese sauce.

Fried Tomatoes

Of course you will like to have fried tomatoes for lunch sometime in the next few weeks. The slices may be well browned and covered with a cream gravy or the tomatoes may be fried by an old-fashioned method which does not produce a dish as attractive in appearance as it is good in flavor.

If tomatoes are very plentiful and therefore very cheap or if you grow them in your own garden, you may be tempted to can some of them, although they can be bought in this form as such a low price that home canning is not generally worthwhile. You may like to make a few jars of your favorite chili sauce, catsup or mixed pickles. Green tomatoes are always in demand for certain pickle recipes, some of which will be given next week, when a column will be devoted to home made relishes and pickles. You may, by the way, like green fried tomatoes better than ripe fried tomatoes.

Some people are like that!

Baked Tomatoes

6 tomatoes
Salt
Paprika
Butter or ham fat
2 tablespoons chopped sweet pickle
2 diced cucumbers
1 diced hard-cooked egg
2-3 cup salad dressing

Cut a thin slice from the top of each tomato, sprinkle with salt and paprika and put a teaspoonful of butter or ham fat on top of each. Bake until tender and serve with a sauce made by adding the pickles, cucumber and hard-cooked egg to the salad dressing.

Fried Tomatoes

Wash, peel and slice tomatoes. Sprinkle with salt and pepper, dredge with flour and fry in butter. Place on a hot platter and pour over them cream sauce made from the browned fat left from frying the tomatoes.

Creole Tomatoes

Cut in halves 6 ripe tomatoes. Place in a baking pan and cover each tomato with a thick layer of equal parts of chopped green peppers and onions. Season with salt, pepper and butter. Bake in a hot oven, 450 degrees F., for fifteen minutes. Pour cream sauce over each on a square of toast.

Fried Tomatoes Michael

8 to 10 tomatoes
Flour, salt, pepper
1 tablespoon butter or bacon fat

1/2 teaspoon soda
1 tablespoon sugar
1/2 cup cream
Scald and skin the tomatoes. Slice and dip into flour which has been seasoned with salt and pepper. Saute in butter or bacon fat and when brown on both sides, break up with a spoon and add soda, sugar and cream. Season with more salt and pepper, if necessary. Reheat and serve.

Broiled Tomatoes with Cheese
6 slices stale bread
12 slices tomatoes
6 slices American cheese
12 slices bacon
Salt, pepper
Place the sliced cheese on bread, on this the sliced tomatoes and then the slices of bacon. Place in rack in broiler until bacon is crisp and cheese well melted. Serve very hot and garnish with sprigs of parsley, if desired.
(Released by The Bell Syndicate, Inc.)

Deputy District Governor Speaks to Lions on Dentistry

Announce Cigarettes Given Eighteen Men Who Left Recently for Training.

Deputy District Governor Ray Hughes, a member of the Timmins Lions Club, addressed his fellow members on Thursday night when the regular meeting of that service organization was held in the Empire Hotel. Dr. Hughes spoke on dentistry contrasting and comparing earlier crude methods of extraction and general treatment of teeth with those of today. He gave an exposition of the present methods of anaesthesia which made dentistry almost painless.

Introduced by Charles Yates. Dr. Hughes was thanked on behalf of the club by Stan Fowler.

Announcement was made that cigarettes had been distributed among the eighteen members of the First Survey Regiment, who recently left Timmins for Petawawa for further intensive training. President Alex Allen presided and Tod Graham, a guest, provided the musical accompaniment for the group singing.

Wedding at St. Matthew's Anglican Church at Hearst

(From Kapuskasing Tribune)
An interesting event of the week on Saturday last, August 3rd, was the marriage at St. Matthew's Anglican Church here of Joan Nora, only daughter of Mr. and Mrs. Wm. J. Allen of Hearst to William Kostyniuk of Hearst, son of Mr. and Mrs. Joseph Kostyniuk of Broad Valley, Man. The ceremony was performed by Rev. Neville R. Clarke of Pagwa.

The bride was charming in a creation of queen's blue chiffon, white hat and accessories, carrying a bouquet of Talsman roses and was attended by Mrs. Ernest Nichols in pearly velvet gown and flowered turban and was given in marriage by her father, Mr. Harry Wasyluk who was best man. After the wedding breakfast at the bride's home, the happy couple left by motor to visit Kapuskasing, Monteth and Timmins.

Married in Ottawa Valley and Motored to Timmins

Pembroke, Aug. 10.—On Monday the marriage was quietly solemnized of Miss Margaret O'Brien, daughter of Mrs. Patrick O'Brien and the late Mr. O'Brien of Esmonde, and John Kennedy, son of Mr. and Mrs. Wm. Kennedy of Eganville. The ceremony was performed at Esmonde, Rev. J. K. O'Brien, cousin of the bride officiating. The bride was given in marriage by her brother, Mr. Michael O'Brien. Miss Ucinnda Kennedy, sister of the groom was bridesmaid, and Mr. Martin O'Brien, brother of the bride was groomsmen. The bride was attired in a lace frock of Queen's blue and wore white picture hat and white shoes. Miss Kennedy wore pale pink tulle, with white accessories. Following the ceremony breakfast was served at the bride's home. Mr. and Mrs. Kennedy left for a motor trip to Timmins.

Wedding at the Church of the Nativity on Saturday

The Church of Nativity was the scene of a charming wedding on Saturday morning at 8:30 o'clock when the Rev. Fr. R. J. Roney united in marriage Miss Mary Marguerite Antaya, daughter of the late Mr. Paul Antaya, and of Mrs. Antaya (whose marriage to Mr. G. Stebbins took place later that morning at the Notre Dame des Lourdes Church), and Mr. Clarence Clifford Schell, son of Mr. and Mrs. Daniel James Schell.

Given in marriage by her brother, Mr. Gaston Antaya, the bride was becomingly attired. Mr. Gaston Stettino acted as groomsmen.

During the ceremony, Miss Olive Laferrier presided at the organ, and Mrs. LaMarr sang solo selections. Mr. and Mrs. Schell, will reside in Timmins.

Wedding Last Week at St. Joachim's South Porcupine

Miss Effie Faughnan and Mr. James LaCarte Married.

South Porcupine, Aug. 10.—(Special to The Advance)—A very pretty wedding took place on Thursday morning in St. Joachim's Church, South Porcupine, when Father Gelinus united in marriage Effie, daughter of Mr. and Mrs. J. F. Faughnan, of Hoyle, and James LaCarte, son of Mr. and Mrs. Felix LaCarte, of Englehart.

The bride looked beautiful in a long aqua-blue gown with a tucked and quilted bolero, with which she wore a white picture hat and white accessories. She carried a sheaf of madonna lilies, lilies-of-the-valley and fern. Mrs. Courtney Faughnan, of Timmins, acted as matron of honour, gowning in pale pink chiffon over taffeta, cut on long full lines with quilted peter pan collar and white hat and accessories. She carried a bouquet of lilies and fern.

Mr. Courtney Faughnan, brother of the bride, was best man. The wedding breakfast was held at the home of the bride's parents at Hoyle, and later in the evening a reception was held in the Hoyle Community hall.

Mrs. Art Cloutier, Mrs. Harry Nalssie, Mr. and Mrs. P. Seeley and family, of Earleton, were out-of-town guests, Cobalt.

Mr. Felix LaCarte, father of the groom, from Englehart, was also present.

Mr. and Mrs. LaCarte will take up residence in Timmins.

Popular Young Couple Married at South Porcupine

Miss Winifred Naish and Mr. Harry Grange Martin Wedded.

South Porcupine, Aug. 10.—(Special to The Advance)—A very quiet wedding was solemnized on Friday morning at 8, by Archdeacon Woodall in St. Paul's Anglican Church, when Winifred, daughter of Mr. and Mrs. John Naish, of South Porcupine, was united in marriage to Harry Grange Martin, elder son of Mrs. E. K., and the late Herbert M. Martin, of South Porcupine.

The bride, who was given in marriage by her father, wore a pretty afternoon gown of Queen's blue crepe with small blue flowered hat and accessories of white, with a corsage of dark roses.

Her sister, Miss Ruby Naish, acted as bridesmaid in a gown of pale pink crepe, with white and accessories, with a corsage of white roses.

Mr. Rupert Martin was best man. Only the immediate relatives were present.

A wedding breakfast followed at the home of the bride's parents. Later Mr. and Mrs. H. Martin left for honeymoon by motor.

On their return they will reside in South Porcupine.

We offer them sincere wishes for a happy future.

Daytime Nightgown for Men the Latest Proposal

(American Institute of Laundering Chicago)

Daytime nightgowns for men are not only a threat to American manhood but, if the hot weather fad is adopted, would bring walls from laundry owners.

This was the opinion voiced on the recent disclosure by Tony Williams, New York tailor, that the fad of extra-long shirts was calculated to allow men to do away with underwear.

Viewers with alarm paint a dire picture of the American man of the future donning "starched petticoats", a hybrid garment resulting from crossing a shirt, a nightgown, a petticoat, and a slip.

Modern ironers were designed for shirts of conventional size and shape, not for daytime nightgowns. On the other hand, the long shirttails would be so cumbersome that home-washing would be out of the question.

"Can you imagine an underwearless manhood donning such a petticoat-like affair as the new so-called shirt?" one laundering official asked. In the first place where is the wearer going to put all the shirt tail? If these shirts should become prevalent, men may have to don bloomers, like the Greeks or Albanians wear, to hold the shirt tails.

THE MAGIC WAND OF COLOR

An unusual dinner party was given recently by Samuel G. Hibben, illumination engineer, to demonstrate the effect of color not only on the sense of sight, but upon the related senses of taste, touch and smell. There was gay music, and food and drink of the best, but instead of ordinary lighting in the dining room, special filter lamps cut off all colors except greens and reds.

The guests strolled in high spirits, and saw steaks that were whitish gray, celery a gaudy pink, salads an ashen violet, and fresh green peas that looked like black caviar; milk was the color of blood, the coffee a sickly yellow. Most of the guests could not eat. Some who did became ill. The experiment, though not the dinner, was a complete success. —E. Podolsky, The Doctor Prescribes Music.

Beauty and You

by PATRICIA LINDSAY



This sensible young beauty is saving her eyesight by wearing the newest sun glasses which cut glare scientifically.

Save Your Sight by Cutting Sun's Glare

It seems as if the government decided a year or so back, that many of the sun glasses then on the market were more injurious to eyesight than the glare of the sun on the eyes. So they took steps, through the advice of eye physicians, to eliminate defective sun glasses. Most states weeded out the injurious compositions and advised their manufacturers to cease selling glasses which harmed children's and adult's vision.

On the heels of this service to Americans a new sunglasses composition was invented which seems to get the approval of those concerned with preserving the eyesight of all of us.

Through billions of minute crystals only the vertical light vibration is allowed to pass through the glass, thus allowing much of the useful light to reach your eye but eliminating all of the horizontal vibrations which make up most of the reflected glare. That is as simply as I can put it to you, in describing the original model, for I am not a scientist. But I am convinced after wearing these new sun glasses that the eyes are saved considerably. They control the direct glare of the sun, and yet one can see clearly.

These day glasses are designed for men and women and, naturally are used when driving, at the beach, sailing, when fishing, or when playing a competitive game out under the sun. The composition is the best yet for children's eyes, so you need not hesitate letting your offspring wear them.

The Variable Model—Newer

Through the discovery of this new composition which is called, polaroid, it is possible to adjust, or control, the brightness of the sun to the individual eye. This is done by having two lenses for each eye. The front lens is in a stationary frame, while the back lens may be rotated by a convenient button on the outside of the frame. By moving this button to the right the glasses become gradually darker, the glare cut more and more, so one can look directly into a body of water with hot sun reflected on it, with no eye strain whatsoever. When more light is desired you merely turn the button back toward the left until you get the amount of light

you want.

This newer eyeglass model made its debut in June and is more than welcomed by men and women who have searched for sun glasses with a density sufficient to cut the glare for their individual eye sensitivity. Now these sun-glass sufferers may adjust the density of the lens to suit their vision and the circumstances, for it stands to reason that the sun on the water creates more glare, than the sun on green grass. The lens which might give your eyes relief on a tennis court may not be dark enough if you go sailing on a brilliant day.

So if you are in the market for sun glasses you might go into a reliable optician and ask to be shown this sight-saving model.
(Released by The Bell Syndicate, Inc.)

Faces Charge Following Recent Death at Hearst

Hearst, Aug. 10.—Hilding Forsberg, a Norwegian claiming to be a miner from Matachewan is in jail here facing a grave charge arising out of the death of Edward Erickson in St. Paul's hospital, from injuries alleged to have been received in a brawl in a local boarding house on July 29th when Erickson is said to have been kicked in the stomach. Forsberg was arrested on strength of a statement made to police by Erickson some hours before his death.

Both principals were strangers here and were strangers to each other. Erickson is said to have relatives in Sprague, Ont.

Drs. Arkinstant and Earl operated on the unfortunate man in an effort to save his life. Coroner Tucker ordered an autopsy and later released the body for burial, which took place Aug. 1. The inquest and preliminary hearing of Forsberg were held on Tuesday.

PRETTY GIRL

"LOOKS BETTER" TOO
The average girl would rather have beauty than brains, because she knows that the average man can see much better than he can think.—Gulf Reporter.

Funeral Service To-day for Late Thos. McMullen

Funeral services were held this (Monday) morning at the Church of Nativity for the late Mr. Thomas McMullen, who passed away at his home, 109 Main avenue, on Friday evening. The services were conducted by the Rev. Fr. Thaddeus Osewski, and a large number of friends of the deceased were present. Interment was made in the Timmins Roman Catholic Cemetery.

Two Weddings at the Notre Dame Church Saturday Morning

In One Case the Bride's Daughter was Married Earlier in the Day.

Two weddings were solemnized at the Notre Dame des Lourdes Roman Catholic Church on Saturday, the Rev. Fr. Roberge officiating at the first, and the Rev. Fr. Morin conducting the ceremony in the second.

At 10:30 o'clock on Saturday morning, Mrs. Olivine Ricard Antaya became the bride of Mr. Gaston Stebbins. She was given in marriage by Mr. Gaston Antaya, and Mr. Clarence Schell acted as groomsmen.

A point of special interest about this wedding, was that earlier in the morning at the Church of Nativity, the bride's daughter became the wife of Mr. Clarence Schell, who attended the groom at the second marriage.

On Saturday afternoon Miss Ammonia Thibeault, daughter of Mr. and Mrs. Joseph Thibeault, became the bride of Mr. Rudolph Blais, son of Mr. and Mrs. Alfred Blais. The bride was given in marriage by Mr. Joseph Thibeault, and wore a becoming navy blue ensemble. Mr. Gerard Beauchene acted as groomsmen.

Both couples have taken up residence in Timmins.

Wedding at St. Matthew's on Saturday Evening

A quiet yet charming wedding took place at St. Matthew's Anglican Church on Saturday evening, when the Rev. Canon R. S. Cushing united in marriage Miss Bernice Florence Wilkes, daughter of Mr. and Mrs. Daniel Wilkes, and Mr. James Colquhoun, of Schumacher, son of Mr. and Mrs. James Colquhoun. The groom, popularly known as "Jimmy" is well-known in local sports circles, and the best wishes of a large number of friends throughout the district will be extended to the couple.

Mr. and Mrs. C. C. Wood, of Schumacher, attended the bride and groom, who will take up residence in Schumacher.

Small child (leaving party)—I've had a very nice time at your party. Hostess—You don't say so. Oh yes, I always do.—Exchange.

Women's Institute to Hold Picnic at Buffalo-Ankerite

Event to be Held on Wednesday, August 21st.

At a meeting of the Women's Institute on Thursday evening, plans were made for the picnic which is to be held at the Buffalo-Ankerite Park on Wednesday, August 21st. The park has been kindly donated for the purpose by Mr. R. P. Kinkel of the Buffalo-Ankerite, and it is expected that when all plans are completed this will be a very enjoyable event.

Committees were chosen to look after all arrangements for the picnic, such as arranging for refreshments, transportation, and sports. Plans are under way to accommodate members with bus service to the park, but as yet these plans are incomplete.

A meeting of the committees in charge will be held on Thursday evening, when final plans will be made for the event.

Visitor from Englehart Guest at Social Events

Mrs. Merry, of Englehart who has been vacationing with Mrs. Wm. Daughy, of 211 Cedar street north, returned to her home on Friday. Being a widow and mother of sailors who fought in the last war, she was very interested in the work of the Women's Institute and attended the lawn tea held at the home of Mrs. Pezzeta, by this organization.

During her visit she was entertained by Mrs. Wm. Ward, of Schumacher, Mrs. C. Briggs, and Mrs. P. G. Howard, and on Thursday afternoon friends gathered at the home of Mrs. Daughy for a farewell afternoon tea party.

Two Births Registered During the Past Weekend

Born—on August 2nd, 1940, to Mr. and Mrs. Hector St. Jean of 213 Birch street south—a daughter.
Born—on July 26th, 1940, to Mr. and Mrs. Richard Armstrong Nugent of Delnita Mines—a daughter.

CANADIAN PACIFIC BARGAIN FARES TO OTTAWA MONTREAL

PEMBROKE, RENFREW, ARNPRIOR, TROIS RIVIERES and QUEBEC AND RETURN

GOING THURSDAY, AUG. 15th

For information as to rates, train services, limits, etc., apply to Ticket Agents T. N. O. Ry and Nipissing Central Railway



It Makes a Nicer Cool Drink "SALADA" ICED TEA

SAVE 4 ways with a New ELECTRIC REFRIGERATOR

SAVE MONEY

With an electric refrigerator you can take advantage of bargain prices and buy food in quantities knowing that it will keep safe, fresh and delicious. Left overs, too, keep fresh to be made into many a tempting meal.

SAVE HEALTH

Protect your family's health! Keep food safe and fresh. A modern electric refrigerator has different zones of safe cold to keep meats, beverages, fruit, vegetables and food in general at exactly the right degrees of temperature and humidity. It's safe to be hungry when you know your food is kept uncontaminated electrically.

SAVE TIME

Time is precious. An electric refrigerator will save you time and let you enjoy more leisure. Delicious frozen desserts can be made easily, quickly and economically. Crystal clear ice cubes always available. The sanitary porcelain enamel lining is easy to keep clean. The conveniently arranged shelves make foods easy to get at.

SAVE STEPS

With an electric refrigerator you can start a modern electric planned kitchen. "Kitchen planning" is the science of placing your working tools in such a way that you save countless steps a year. Let us help you. Start with an electric refrigerator now.



CANADA NORTHERN POWER CORPORATION LIMITED

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