



Heartiest Greetings and cordial wishes for a really joyous Christmas. May your New Year be one of contentment and success.

**ALBERT'S HOTEL**

EVERY ROOM WITH  
RUNNING WATER RADIO TELEPHONE  
ALBERT MONGEON (Proprietor)

Cor. Mountjoy and Second Avenue Phone 1965



Mr. and Mrs. W. P. Willson

of the

**Riverside Pavilion**

Wish to thank their many friends for their patronage during the past year and extend to them best wishes for a Merry Christmas and a Bright and Prosperous New Year.



Throughout the year we have made friends in our business dealings. We hope that throughout the next year we will be able to add to our large number of valued friends. To all a Merry Christmas and a Glad New Year.

**Albert's Bread**  
ALWAYS BEST

40 Third Avenue Phone 1875



**Season's Greetings**

From the Staff and Management  
of the

**EMPIRE BOWLING ACADEMY**

B. G. SMITH, Manager

11 Balsam St. S. Timmins Phone 2145

"May all your Headpins be Strikes"

**About Making Christmas 1941  
a Patriotic One**

This year Canadian homemakers will be striving to economize when planning and preparing the Christmas dinner. At the same time they will want to have it as satisfying, as gay and successful, as ever. Patriotism can be appropriately combined with festive gaiety when the Christmas dinner tables are spread with attractively cooked foods grown in Canada.

The Consumer Section, Marketing Service, Dominion Department of Agriculture, suggests typically Canadian Christmas dinner menus, with tested recipes for some of the foods.

**Canadian Christmas Dinner**

Chilled Apple Juice

or

Clear Tomato Soup

Roast turkey or chicken, with savoury bread dressing, giblet gravy, red currant jelly

or

Roast lamb, brown gravy, mint jelly

Glazed squash and creamed onions

or

Harvard beets and buttered green peas (frozen or canned)

Creamy mashed potatoes

Crisp celery and apple salad

or

Tomato moulds

Vanilla ice cream and raspberry or strawberry sauce

or

Steamed carrot pudding and vanilla or hard sauce

Beverage

**Glazed Squash**

Cut crosswise and remove fibre and seeds, scraping the cavity thoroughly. Cut in pieces for serving.

Place squash in a baking pan, skin side down; add a small amount of hot water. Bake in a moderate oven (375 degrees F.) for about 40 minutes, or until soft. Sprinkle with salt, pepper and brown sugar or honey. Dot with butter and glaze under broiler.

**Harvard Beets**

6 cooked beets, diced

2-3 cup sugar

2-3 cup vinegar

2 teaspoons cornstarch

1 tablespoon butter

12 whole cloves.

Dash of pepper

1-8 teaspoon salt

Put sugar, vinegar, cornstarch, butter, cloves, lemon juice, pepper and salt in saucepan. Mix well and bring to boil. Let boil for about six minutes and add beets. When beets are thoroughly heated, they are ready to serve.

**Creamed Onions**

Creamed onions have a special Christmas touch if 2 tablespoons chopped pimiento and 2 tablespoons green pepper or parsley are added to 2 cups cream sauce before pouring sauce over the cooked onions.

**Crisp Celery and Apple Salad**

Mix equal amounts of crisp celery and apples cut into cubes. Add a little salt to taste. Combine with mayonnaise or boiled dressing and serve on lettuce leaves garnished with celery tips.

**Tomato Moulds**

1½ tablespoons gelatine

2 cups tomato juice

1 teaspoon sugar

½ teaspoon salt

1 teaspoon Worcestershire sauce

½ cup relish or chopped gherkins

½ cup chopped celery

Soak gelatine in 1-4 cup tomato juice. Dissolve soaked gelatine in 1 cup boiling tomato juice. Add remaining juice, and seasonings. When mixture is slightly thickened add celery and relish. Pour into moulds and chill. Serve garnished with lettuce, watercress or parsley and mayonnaise.

**Steamed Carrot Pudding**

½ cup flour

½ teaspoon salt

½ teaspoon each of cinnamon, ginger, nutmeg and cloves

½ teaspoon baking soda dissolved in 2 tablespoons sour milk

1 cup grated raw carrot

1 cup grated raw potato

1½ cups raisins

½ cup currants

1 cup bread crumbs

1 cup brown sugar

3-4 cup suet, finely ground

Sift together flour, salt and spices. Combine with all other ingredients, mixing thoroughly. Turn into a well-greased coffee or honey tin, or suitable mould. Cover tightly with one thickness of heavy waxed paper and 2 thicknesses of greased brown paper, which are tied securely around the top of the tin. Steam for three hours or until done. Serve with hard sauce or a hot pudding sauce.

**:-: Santa Claus in Other Lands :-:**

So Santa Claus wears a red suit and long white beard, and when he isn't busy in the toy store, drives a sleigh pulled by Donner and Blitzen?

Not if you live in Hawaii. There, on a moonlight December night, you might see Santa come riding in from the ocean on a surf-board. As likely as not there would be a lei, or wreath of flowers, about his neck, though he wears the same red suit and water-proof boots he dons for boys and girls of the United States, since Hawaii is really American territory.

In the Philippines, though, it too, is American, the white cap turns conical like a Spanish clown's. He carries a red and white lantern, which helps him find the home of every good boy and girl, and drives buffalo, which they call cariboo. The gifts are packed in baskets slung across the backs of these creatures.

What would you think of Santa in a rickshaw? But, after all, if you were a Chinese child isn't that what you would expect? And Santa never disappoints. In Japan he sits with his feet tucked under him to take his tea on a wintry afternoon, and in the African tropic—well, you wouldn't recognize the red suit! He has even taken to using the airplane in our own country. I am sure that when he leaves the reindeer in his barn, he pats the nose of each one and urges the ice elves to feed them plenty of reindeer moss till he comes home again.—F. Grinstead.

**HAPPY HOLIDAY SAID BY  
WAY OF GIFTS OF FOOD**

Does your crowd say "Happy Holidays" and "Cheerio" with Christmas food gifts? If not, why don't you set the style this season? A fellow doesn't have to be a gourmet to glee over a choice assortment of cheeses or a basket of fruit, a box of perfect walnut or pecan halves, or an array of homemade cookies and candies. And look what can be done! Here a luck lady assembles her gifts—and her Christmas buffet is set up for all through the holiday week.

Three dishes together form a sweetmeat tray for dried fruits, homemade candies and nutmeats. Bottles of cranberry juice go into the punch bowl. Even the fruit cake comes from a can. Her cloth, of two tones of red felt, might just as effectively be red crepe paper or an inexpensive textile.

Instead of the old copper tray, a mirror could reflect the loveliness of holly and evergreen.



It is our sincerest hope that the Christmas season will give you renewed spirit and that the New Year brings Victory to the Empire and peace again throughout the world.

**FELDMAN TIMBER COMPANY LTD.**

Head Office, Schumacher

Phone 708



To Our Many Customers  
and Friends We Extend  
Best Wishes for

A Merry Christmas  
and a  
Prosperous New Year

**District Services Ltd.**

Schumacher Road

Timmins



May Happiness be yours this Christmas  
and go with you through the New  
Year and in the years to come.

**W. C. ARNOTT**

QUALITY WEAR FOR MEN—LADIES and JUNIORS

First Avenue, Schumacher

Phone 740



There are many things we want to wish all our friends this season—many kind feelings we want to express, but,—contributing as they do to the one thought—we sum them up in that old, old wish—Merry Christmas and a Happy New Year.

**PEARL LAKE HOTEL**

FRANK KLISANICH, Proprietor

First Avenue, Schumacher

Phone 788